



**Ingredients & solutions provider  
to the food & beverage industry**

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**BEVERAGE**



# NON-NUTRITIVE SWEETENERS

Our vast range of polyols, monosaccharides, disaccharides, syrups and non-nutritive sweetener blends are available with different specifications, according to customer requirements.



| Sweetner Blends                 |                                                                                                                                                                                   |                                                                                                                                                                                                       |                                                                                                                                                                                                                                                                                                       |
|---------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Product                         | Description                                                                                                                                                                       | Application                                                                                                                                                                                           | Benefits                                                                                                                                                                                                                                                                                              |
| <b>Berisweet 77A</b>            | An artificial sweetener blend manufactured from a variety of sweeteners including Dextrose, Aspartame, Acesulfame K. SE value:1g= 2tsp.                                           | ► Used as a table top sweetener                                                                                                                                                                       | <ul style="list-style-type: none"> <li>Used as a table top sweetener</li> <li>Does not promote tooth decay</li> <li>Suitable for diabetics</li> <li>It doesn't raise blood glucose levels</li> <li>Has a clean, sweet taste with a fast onset</li> <li>Does not have lingering after-taste</li> </ul> |
| <b>Berisweet 97</b>             | An artificial sweetener blend manufactured from a variety of sweeteners including Lacticol, Aspartame, Acesulfame K. SE value:1g= 2tsp.                                           | ► Used as a table top sweetener exclusively                                                                                                                                                           | <ul style="list-style-type: none"> <li>Sweet and clean taste</li> <li>Sugar-like taste with no after-taste</li> <li>Can be used as a bulk sweetener</li> <li>Synergistic effect with other sweeteners</li> <li>Does not promote tooth decay</li> <li>Suitable for diabetics</li> </ul>                |
| <b>Berisweet 120 &amp; 120B</b> | An artificial sweetener blend manufactured from a variety of sweeteners including Sodium Cyclamate, Sodium Saccharin, Acesulfame K. SE value: 80 alone; 120 + sugar; 200 + juice. | <ul style="list-style-type: none"> <li>► Generally, Heat Stable, can be used in Baking Confectionery, Juices.</li> <li>► Can replace sucrose partially or totally in Cordials &amp; Juices</li> </ul> | <ul style="list-style-type: none"> <li>Sweet and clean taste</li> <li>Has sugar-like taste with no after-taste</li> <li>Can be used as a bulk sweetener</li> <li>Synergistic effect with other sweeteners</li> <li>Does not promote tooth decay</li> <li>Suitable for diabetics</li> </ul>            |
| <b>Berisweet 120A</b>           | An artificial sweetener blend manufactured from a variety of sweeteners including Sodium Cyclamate, Aspartame. SE value:120.                                                      | ► Heat Sensitive and can be used in all dairy products                                                                                                                                                | <ul style="list-style-type: none"> <li>It is stable and Soluble</li> <li>Helps with weight control</li> <li>Enhance and intensifies flavours</li> <li>Synergistic effect with other sweeteners</li> <li>Does not promote tooth decay</li> <li>Suitable for diabetics</li> </ul>                       |
| <b>Berisweet 120D</b>           | An artificial sweetener blend manufactured from a variety of sweeteners including Sodium Cyclamate, Fructose, Sodium Saccharin, Acesulfame K. Free Flowing Agent. SE value:160.   | ► Can be used for partial or total replacement of sucrose in cordials, ice lollies, etc.                                                                                                              | <ul style="list-style-type: none"> <li>Sweet and clean taste</li> <li>Has sugar-like taste with no aftertaste</li> <li>Can be used as a bulk sweetener</li> <li>Synergistic effect with other sweeteners</li> <li>Does not promote tooth decay</li> <li>Suitable for diabetics</li> </ul>             |
| <b>Berisweet 150A</b>           | An artificial sweetener blend manufactured from a variety of sweeteners including Sodium Cyclamate, Aspartame, Acesulfame K.. SE value:150.                                       | ► Can be used for partial replacement of sucrose in carbonated soft drink beverages                                                                                                                   | <ul style="list-style-type: none"> <li>It is stable and Soluble</li> <li>Helps with weight control</li> <li>Enhance and intensifies flavours</li> <li>Synergistic effect with other sweeteners</li> <li>Does not promote tooth decay</li> <li>Suitable for diabetics</li> </ul>                       |
| <b>Berisweet 160B</b>           | An artificial sweetener blend manufactured from a variety of sweeteners including Sodium Cyclamate, Sodium Saccharin, Aspartame. SE value:160.                                    | ► Can be used for partial replacement of sucrose in fermented milk and grain milk                                                                                                                     | <ul style="list-style-type: none"> <li>It is stable and Soluble</li> <li>Helps with weight control</li> <li>Enhance and intensifies flavours</li> <li>Synergistic effect with other sweeteners</li> <li>Does not promote tooth decay</li> <li>Suitable for diabetics</li> </ul>                       |



| Product                          | Description                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Application                                                                                                                                                                                  | Benefits                                                                                                                                                                                                                                                                                                                          |
|----------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Berisweet 180</b>             | An artificial sweetener blend manufactured from a variety of sweeteners including Sodium Cyclamate, Acesulfame K, Aspartame. SE value:180.                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | <ul style="list-style-type: none"> <li>► Can be used for partial replacement of sucrose in carbonated soft drinks.</li> <li>► For diet RTD beverages the energy is &lt;30Kj/100ml</li> </ul> | <ul style="list-style-type: none"> <li>▪ It is stable and Soluble</li> <li>▪ Helps with weight control</li> <li>▪ Enhance and intensifies flavours</li> <li>▪ Synergistic effect with other sweeteners</li> <li>▪ Does not promote tooth decay</li> <li>▪ Suitable for diabetics</li> </ul>                                       |
| <b>Berisweet 190</b>             | An artificial sweetener blend manufactured from a variety of sweeteners including Sodium Cyclamate, Sucralose, Acesulfame K.. SE value:190.                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | <ul style="list-style-type: none"> <li>► Can be used for replacement of sucrose in carbonated soft drink beverages</li> </ul>                                                                | <ul style="list-style-type: none"> <li>▪ It is stable and Soluble</li> <li>▪ Helps with weight control</li> <li>▪ Enhance and intensifies flavours</li> <li>▪ Synergistic effect with other sweeteners</li> <li>▪ Does not promote tooth decay</li> <li>▪ Suitable for diabetics</li> </ul>                                       |
| <b>Berisweet 190B</b>            | An artificial sweetener blend manufactured from a variety of sweeteners including Sodium Cyclamate, Sucralose, Acesulfame K.. SE value:190.                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | <ul style="list-style-type: none"> <li>► Can be used for partial replacement of sucrose in carbonated soft drink beverages</li> </ul>                                                        | <ul style="list-style-type: none"> <li>▪ It is stable and Soluble</li> <li>▪ Helps with weight control</li> <li>▪ Enhance and intensifies flavours</li> <li>▪ Synergistic effect with other sweeteners</li> <li>▪ Does not promote tooth decay</li> <li>▪ Suitable for diabetics</li> <li>▪ Has Exceptional stability.</li> </ul> |
| <b>Berisweet 450 A</b>           | An artificial sweetener blend manufactured from a variety of sweeteners including Acesulfame K, Sucralose,SE value:450.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | <ul style="list-style-type: none"> <li>► Generally, Heat Stable.</li> <li>► Can be used for partial replacement of sucrose in carbonated soft drink beverages</li> </ul>                     | <ul style="list-style-type: none"> <li>▪ It is stable and Soluble</li> <li>▪ Helps with weight control</li> <li>▪ Enhance and intensifies flavours</li> <li>▪ Synergistic effect with other sweeteners</li> <li>▪ Does not promote tooth decay</li> <li>▪ Suitable for diabetics</li> <li>▪ Has Exceptional stability.</li> </ul> |
| <b>High Intensive Sweeteners</b> |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |                                                                                                                                                                                              |                                                                                                                                                                                                                                                                                                                                   |
| <b>Acesulfame K</b>              | Acesulfame K is 200 times sweeter than sucrose (common sugar), as sweet as aspartame, about two-thirds as sweet as saccharin, and one-third as sweet as sucralose. Acesulfame Potassium has a clean, sweet taste with a fast onset and no lingering aftertaste at high concentrations it has a slightly bitter aftertaste. Acesulfame potassium has a smaller particle size than sucrose, allowing for its mixtures with other sweeteners to be more uniform. Acesulfame Potassium is calorie-free and suitable for diabetics.                                                                                          |                                                                                                                                                                                              |                                                                                                                                                                                                                                                                                                                                   |
| <b>Aspartame</b>                 | Is non-saccharide sweetener used as a sugar substitute in some foods and beverages. Aspartame is approximately 200 times sweeter than sucrose. Even though aspartame produces four kilocalories of energy per gram (17 kJ/g) when metabolized, the quantity of aspartame needed to produce a sweet taste is so small that its caloric contribution is negligible. The sweetness of aspartame lasts longer than that of sucrose, so it is often blended with other artificial sweeteners such as acesulfame k to produce an overall taste more like that of sugar.                                                       |                                                                                                                                                                                              |                                                                                                                                                                                                                                                                                                                                   |
| <b>Sodium Cyclamate</b>          | Sodium Cyclamate is stable and soluble. It is 30–50 times sweeter than sucrose (table sugar). the mixture of 10 parts cyclamate to 1 part saccharin is common and masks the off-tastes of both sweeteners                                                                                                                                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                              |                                                                                                                                                                                                                                                                                                                                   |
| <b>Sodium Saccharin</b>          | Sodium Saccharin is 300–400 times as sweet as sucrose but has a bitter or metallic aftertaste, especially at high concentrations. Saccharin is used to sweeten products such as drinks, candies, cookies, and medicines.                                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                              |                                                                                                                                                                                                                                                                                                                                   |
| <b>Sucralose</b>                 | Sucralose is about 320 to 1,000 times sweeter than sucrose, three times as sweet as both aspartame and acesulfame potassium, and twice as sweet as sodium saccharin. The majority of ingested sucralose is not broken down by the body, so it is noncaloric                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                              |                                                                                                                                                                                                                                                                                                                                   |
| <b>Stevia</b>                    | <p>A Natural Sweetener and sugar substitute extracted from the leaves of the plant species <i>Stevia rebaudiana</i>, Steviol glycosides from <i>Stevia rebaudiana</i> have been reported to be between 30 and 320 times sweeter than sucrose.</p> <ul style="list-style-type: none"> <li>▪ Used in most food products and carbonated soft drink</li> <li>▪ Easy to use</li> <li>▪ Long shelf life</li> <li>▪ 0 Calories</li> <li>▪ The taste has a slower onset and longer duration than that of sugar</li> <li>▪ Some of its extracts may have a bitter or liquorice-like aftertaste at high concentrations</li> </ul> |                                                                                                                                                                                              |                                                                                                                                                                                                                                                                                                                                   |



# NATURAL SWEETENERS



| Product                                       | Description                                                                                                                                                                                 | Application                                                                                                    | Benefits                                                                                                                                                                                                                           |
|-----------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Crystalline Fructose</b>                   | Most water-soluble of all sugars. Monosaccharide sugar derived from starch. SE-value: 173                                                                                                   | <ul style="list-style-type: none"> <li>► Ice cream</li> <li>► Frozen dairy desserts</li> </ul>                 | <ul style="list-style-type: none"> <li>▪ Freezing point depressant factor (FPDF)</li> <li>▪ Prevents crystallisation</li> </ul>                                                                                                    |
| <b>Dextrose (Monohydrate &amp; Anhydrous)</b> | A reducing sugar derived from starch with functional, sensorial as well as nutritional properties. It has a pleasant, clean, sweet and cooling taste. SE-value: 75                          | <ul style="list-style-type: none"> <li>► Ice cream</li> <li>► Dairy dessert</li> <li>► Dairy drinks</li> </ul> | <ul style="list-style-type: none"> <li>▪ Improve mouthfeel</li> <li>▪ Enhance and intensifies flavour</li> <li>▪ Shorten the sweetness perception</li> </ul>                                                                       |
| <b>Erythritol</b>                             | A sugar alcohol (polyol) or hydrogenated carbohydrate derived from wheat or maize which is fermented using yeast.                                                                           | <ul style="list-style-type: none"> <li>► Ice cream</li> <li>► Custard</li> <li>► Yoghurt</li> </ul>            | <ul style="list-style-type: none"> <li>▪ Replace sugar</li> <li>▪ Improve glycaemic control</li> <li>▪ Improve dental health</li> <li>▪ Reduce calories by up to 40%</li> <li>▪ Freezing point depressant factor (FPDF)</li> </ul> |
| <b>Glucose Syrup</b>                          | A monosaccharide sugar syrup derived from the hydrolysis of starch. SE-value: 75                                                                                                            | <ul style="list-style-type: none"> <li>► Ice cream</li> <li>► Frozen dairy desserts</li> </ul>                 | <ul style="list-style-type: none"> <li>▪ Freezing point depressant factor (FPDF)</li> <li>▪ Prevents crystallisation</li> </ul>                                                                                                    |
| <b>High Fructose Corn Syrup</b>               | A sugar syrup derived from the hydrolysis of starch to glucose, and some further to fructose. SE-value: 100                                                                                 | <ul style="list-style-type: none"> <li>► Ice cream</li> <li>► Frozen dairy desserts</li> </ul>                 | <ul style="list-style-type: none"> <li>▪ Freezing point depressant factor (FPDF)</li> <li>▪ Prevents crystallisation</li> <li>▪ Lowers gelatinisation temperature of starch</li> </ul>                                             |
| <b>Maltitol Syrup / Powder</b>                | A sugar alcohol (polyol) or hydrogenated carbohydrate derived from wheat or maize. It has a clean sweet taste and similar properties to sucrose making it a high-quality sugar alternative. | <ul style="list-style-type: none"> <li>► Ice cream</li> <li>► Yoghurt</li> <li>► Dairy dessert</li> </ul>      | <ul style="list-style-type: none"> <li>▪ Replace sugar</li> <li>▪ Improve glycaemic control</li> <li>▪ Improve dental health</li> <li>▪ Reduce calories by up to 40%</li> <li>▪ Freezing point depressant factor (FPDF)</li> </ul> |

# NATURAL EXTRACTS



| Product                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Acacia gum</b>                       | Emulsifier, Texturizer, Assist with Digestive Health Weight management, Stabilizer, Encapsulating agent (food additive) in Flavors, Colors, Beverage, Confectionery, Dairy, Ice cream.<br><ul style="list-style-type: none"> <li>• All-natural soluble fiber</li> <li>• Proven prebiotic benefits</li> <li>• 90% fibers on dry weight</li> </ul> Acacia Seyal: has a Fiber content ≥90% on dry weight.<br>Helps with Fiber fortification, Sugar & calorie reduction Emulsion, Encapsulation, Texture in Beverage, Bakery, Cereals, Snacks, Dietetic & Nutrition, Confectionery, Dairy. |
| <b>Superfruit: prickly pear extract</b> | Weight management Beauty from within.<br><ul style="list-style-type: none"> <li>• Decreases water retention</li> <li>• Improves body shape</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| <b>Olive extract</b>                    | Cardiovascular health • Protection of LDL cholesterol* • Antioxidant<br>Support cardiovascular health and blood sugar levels in healthy individuals. Contains up to 40x more health-giving antioxidant polyphenols than Extra Virgin Olive Oil. Olive Leaf Extract Natural flavour combines well with a green juice or bitter lemon cordial, while the natural Peppermint flavour adds a great zing to a refreshing peppermint iced tea.                                                                                                                                               |
| <b>Cranberry extract</b>                | Cranberry Extract powder is used in fruit flavoured drinks, Ice Tea, Flavoured Water and Yoghurts. The Cranberry Extract powder is highly soluble in water.                                                                                                                                                                                                                                                                                                                                                                                                                            |
| <b>Gelatin or gelatine</b>              | A translucent, colorless, brittle (when dry), flavorless food ingredient that is derived from collagen obtained from various animal body parts. Commonly used as a gelling agent in food, medications, drug and vitamin capsules as well as in the paper, and cosmetic industry.                                                                                                                                                                                                                                                                                                       |



# FLAVOURS & COLOURANTS

Our Extensive range of Flavours and Colourants are Kosher - and Halaal suitable, and comes in both powder and liquid form, and natural or artificial options available.



| Product                     | Description                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | Application                                                            | Benefits                                                                                                                                                                                                                                                                                                                                                      |
|-----------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Synthetic Colourants</b> | Some synthetic colourants approved for food include the following: E104: Quinoline Yellow, E122: Carmoisine, E124: Ponceau 4R, E131: Patent Blue V, E142: Green S.                                                                                                                                                                                                                                                                                                                                                                                                        | ► To make food more attractive, appealing, appetizing, and informative | <ul style="list-style-type: none"> <li>▪ Offset colour loss due to exposure to light, air, temperature extremes, moisture and storage conditions</li> <li>▪ Correct natural variations in colour</li> <li>▪ Enhance colours that occur naturally</li> <li>▪ Allow consumers to identify products on sight, like candy flavours or medicine dosages</li> </ul> |
| <b>Natural Colourants</b>   | <p>Carotenoids (E160, E161, E164), chlorophyllin (E140, E141), anthocyanins (E163), and betanin (E162) comprise four main categories of plant pigments grown to colour food products.</p> <p>Other colourants or specialized derivatives of these core groups include: Annatto (E160b), a reddish-orange dye made from the seed of the achiote, Caramel colouring (E150a-d), made from caramelized sugar, Carmine (E120), a red dye derived from the cochineal insect, Dactylopius coccus, Elderberry juice (E163) Lycopene (E160d), Paprika (E160c), Turmeric (E100)</p> | ► To make food more attractive, appealing, appetizing, and informative | <ul style="list-style-type: none"> <li>▪ Improve mouthfeel</li> <li>▪ Enhance and intensifies flavour</li> <li>▪ Shorten the sweetness perception</li> </ul>                                                                                                                                                                                                  |
| <b>Flavourings</b>          | Our extensive range of flavours include Vanilla, Strawberry, Orange, Chocolate, Banana, as well as exotic tropical flavours and emulsions. These flavours are used widely in the beverage industry for an appealing taste profile specific to customer requirements.                                                                                                                                                                                                                                                                                                      |                                                                        |                                                                                                                                                                                                                                                                                                                                                               |

# COCOA POWDER & CHICORY

We supply a range of sustainable cocoa powders sourced from West African region. Various products available based on customer application and desired end-product in terms of flavour, colour, fat content, pH & fineness. All powders are tested to ensure safe bacteriological conditions and are finely selected with a wide range of variety to suit any application.



| Hot Beverages                         |                                                                                                                                                                                                                                                                                                                                                                                                                        |
|---------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Chicory</b>                        | Chicory coffee, a coffee substitute cultivated from the Cichorium intybus plant, chicory root contains a soluble fibre known as inulin. This fibre protects against the accumulation of free cholesterol and provides other metabolic benefits, such as the promotion of iron absorption. In addition to its use in coffee substitutes. Chicory's antioxidant effects may prevent against thrombosis and inflammation. |
| <b>Natural Cocoa Powder</b>           | Cocoa powder is naturally acidic, with a pH range of 5.6 – 6.0. Our natural cocoa powder has a sharp, almost citrus fruit finish due to its slight acidity. The powder is reddish-brown with strong earthy and woody notes.                                                                                                                                                                                            |
| <b>Lightly Alkalized Cocoa Powder</b> | Cocoa powder that has been treated with an alkali to neutralize the natural acidity of cocoa. A smoother and more mellow flavour with options of reddish-brown, rich brown to dark brown colour and a pH range of 6.7 – 7.2.                                                                                                                                                                                           |
| <b>Heavily Alkalized Cocoa Powder</b> | Black cocoa powder which has been treated severely with an alkali to produce a product where the distinct cocoa flavour is lost. This product is used mostly for its black colour. Note that the product contains a low-fat content with a pH of approximately 8.                                                                                                                                                      |



# FUNCTIONAL INGREDIENTS



|                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|---------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Probiotics</b>               | Probiotics are bacteria and yeasts that are good for your health. They are commonly found in fermented foods like yogurt, raw apple cider vinegar, pickles, some cheeses, and fermented teas. Probiotics have a range of benefits covering everything from weight loss and digestive health to improved mental health and an improved immune system.                                                                                                    |
| <b>Whey Protein Powder</b>      | Whey proteins are often the preferred source for ready-to-drink protein beverages because of their excellent nutritional qualities, bland flavor, ease of digestibility, and unique functionality in beverage systems. Whey protein health benefits include enhanced immunity, anticancer properties, ant adhesive effect against pathogenic properties, as well as antiviral, antimicrobial (iron binding properties) and antihypertensive properties. |
| <b>Milk Powder – Full Cream</b> | Spray-dried fresh, pasteurised whole milk. Can be fortified with Vitamin A and D as well as iron upon request. The product does not contain any preservatives. Can be used in different beverages i.e: Ice Cream, Dairy dessert , Reconstituted milk ,Yoghurt, Increase milk solids, Increased shelf life milk substitute.                                                                                                                              |

# VITAMINS & MINERALS



| Product                   | Description                                    | Application                                     |
|---------------------------|------------------------------------------------|-------------------------------------------------|
| <b>Nutrifix Bev range</b> | Specially designed for beverages fortification | ► CSD, PSD, Juices, Dairy Drinks, Energy Drinks |

# ADDITIVES



| Acidity Regulators                                                                                                                                                                                                                                                                                                                                                                                                                         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
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| <b>Citric Acid</b>                                                                                                                                                                                                                                                                                                                                                                                                                         | An organic acid naturally found in citrus fruits. Used as a natural preservative and / or to add an acidic taste to baked products.                                                                                                                                                                                                                                                                                                                                                                                              |
| <b>Ascorbic Acid</b>                                                                                                                                                                                                                                                                                                                                                                                                                       | Ascorbic Acid or Vitamin C is an essential nutrient for certain animals including humans. Vitamin C is also added to some fruit juices and juice drinks.                                                                                                                                                                                                                                                                                                                                                                         |
| Anti-foaming Agents                                                                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| A defoamer or an anti-foaming agent is a chemical additive that reduces and hinders the formation of foam in industrial process liquids. The terms anti-foam agent and defoamer are often used interchangeably. Commonly used agents are insoluble oils, polydimethylsiloxanes and other silicones, certain alcohols, stearates and glycols. The additive is used to prevent formation of foam or is added to break a foam already formed. |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| Preservatives                                                                                                                                                                                                                                                                                                                                                                                                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| <b>Calcium Benzoate</b>                                                                                                                                                                                                                                                                                                                                                                                                                    | It is preferentially used more than other benzoic acid salts or its esters in foods due to its better solubility and safety to humans. It is used in soft drinks, fruit juice, concentrates, soy milk, soy sauce and vinegar.                                                                                                                                                                                                                                                                                                    |
| <b>Potassium Benzoate</b>                                                                                                                                                                                                                                                                                                                                                                                                                  | Enables soft drink products to have a longer shelf life by inhibiting or arresting the growth of micro-organisms such as yeasts, moulds and bacteria.                                                                                                                                                                                                                                                                                                                                                                            |
| <b>Sodium Benzoate</b>                                                                                                                                                                                                                                                                                                                                                                                                                     | Sodium Benzoate is a widely used food preservative. It is most widely used in acidic foods such as salad dressings (i.e. acetic acid in vinegar), carbonated drinks (carbonic acid), jams and fruit juices (citric acid), pickles (acetic acid), condiments and yogurt toppings. It is also used as a preservative in medicines and cosmetics. Sodium benzoate occurs naturally, along with benzoic acid and its esters, in many foods, it is found naturally in tiny amounts in fruits such as cranberries, prunes, and apples. |
| <b>Natamycin</b>                                                                                                                                                                                                                                                                                                                                                                                                                           | It is used to retard fungal outgrowth in dairy products, beverages and other food products. It is used as a replacement of traditional chemical preservatives, has a neutral flavor impact, and less dependence on pH for efficacy, as is common with chemical preservatives.                                                                                                                                                                                                                                                    |

# ALCOHOLIC BEVERAGES



| Brewers Yeast               |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
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| <b>ANGEL® Brewers Yeast</b> | Inactive Brewer's yeast is an ingredient used in the production of beer and bread. It is made from <i>Saccharomyces cerevisiae</i> , a one-celled fungus. Brewer's yeast has a bitter taste. It recommended for use in Craft beer.                                                                                                                                                                                                                                                                                     |
| Fibres and Bulking Agents   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| <b>Soluble Fibre</b>        | Corn based Soluble fibre, used for the reduction of digestive discomfort.                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| <b>B- Glucan</b>            | A Soluble oat bran fibre, used in the beverages and cereal bars.                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| <b>Polydextrose</b>         | It is a complex carbohydrate made from glucose, citric acid and sorbitol, which forms a highly viscous gel-like matrix contributing to creaminess and mouthfeel. It is a multi-purpose food ingredient used to replace sugar, fat and calories and to increase fibre content of foods & beverages; it also functions as a stabilizer, bulking agent and to help maintain the ideal moisture in a food. Polydextrose is used effectively to help retain mouthfeel in reduced-sugar, low-sugar and sugar-free beverages. |
| <b>Inulin</b>               | A natural soluble dietary fibre which is derived from chicory root. It is used in Dairy beverages. It gives extra body and work in synergy with high intensity sweeteners to strengthen the sweetness while masking any after taste.                                                                                                                                                                                                                                                                                   |

# STABILIZERS/ BLENDS



| Single Ingredients                                                                                                                                                                                               |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>CMC</b>                                                                                                                                                                                                       | Carboxymethyl cellulose is a cellulose derivative with carboxymethyl groups. CMC is used in food under the E number E466 or E469 (when it is enzymatically hydrolyzed) as a viscosity modifier or thickener, and to stabilize emulsions in various products including ice cream. It is also a constituent of many non-food products, such as toothpaste, laxatives, diet pills, water-based paints, detergents, textile sizing, reusable heat packs, and various paper products. It is used primarily because it has high viscosity, is nontoxic. |
| <b>Guar Gum</b>                                                                                                                                                                                                  | Alternatively known as acacia gum or E414, gum arabic is an emulsifier and a stabiliser made from the branches of acacia Senegal trees. It's also an ingredient in chocolate and sweets, but most importantly is the role it plays in the soft drinks industry – it binds the sugar to the drink. Essentially, it's an edible glue.                                                                                                                                                                                                               |
| <b>Locust Bean Gum</b>                                                                                                                                                                                           | Locust bean gum, also known as carob bean gum, is a food ingredient produced naturally from the seeds of carob trees cultivated in the Mediterranean region, it is a galactomannan commonly used as a thickening and gelling agent, and works synergistically with other hydrocolloids such as carrageenan or xanthan gum for increased gelling and syneresis control.                                                                                                                                                                            |
| Stabilizer Blends/ Systems                                                                                                                                                                                       |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| Amesi has the capability to match stabilizer blends or develop blends according to the requirements of the customer. This is done to ensure we meet the customers specific and targeted functional requirements. |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| <b>STAZ BEV - JUC</b>                                                                                                                                                                                            | Stabilizer system used in fruit juices. This stabiliser system is composed of cellulose and vegetable gum.                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| <b>STAZ BEV - DYO</b>                                                                                                                                                                                            | Stabilizer system used for sour milk beverages, based on yoghurt or buttermilk. This stabiliser system partially hydrates in cold water and hydrates completely above 85 degrees Celsius. This stabiliser blend is composed of Pectin, LBG and CMC.                                                                                                                                                                                                                                                                                               |
| <b>STAZ BEV - FD</b>                                                                                                                                                                                             | Stabilizer system used in flavoured drinks and hydrates completely in cold water. This stabiliser system is a blend of CMC and dextrose.                                                                                                                                                                                                                                                                                                                                                                                                          |
| <b>STAZ BEV - FTD</b>                                                                                                                                                                                            | Stabilizer system used in fruit drinks. Partially hydrates in cold water and hydrates completely above 85 degree Celsius. This stabiliser system is a blend of Gellan gum, Pectin and dextrose.                                                                                                                                                                                                                                                                                                                                                   |
| <b>STAZ BEV - FSTD</b>                                                                                                                                                                                           | Stabilizer system used in frozen fruit drinks (soft drinks). Partially hydrates in cold water and hydrates completely above 85 degree Celsius. This stabiliser system is a blend of Gellan gum, Pectin and dextrose.                                                                                                                                                                                                                                                                                                                              |





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