



Amesi

making inroads to the world

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

CONVENIENCE



MEAT AND PROCESSED MEAT



Product	Description	Application	Benefits
Matgel R4	A gelling system which is based on the combinations of hydrocolloids with other functional ingredients and/or starch.	► Brine for high injection in cooked ham ► Nuggets	▪ Improve slice-ability. ▪ Impart firm texture ▪ Improved yield
Matgel V5	A gelling system which is based on the combinations of hydrocolloids with other functional ingredients and/or starch.	► Brine for high injection in cooked ha ► Brine for poultry injection	▪ Improve slice-ability ▪ Water binding & syneresis control ▪ Prevent cooks off juices ▪ Juiciness
Matgel CF200	A gelling system which is based on the combinations of hydrocolloids with other functional ingredients and/or starch.	► Brine for high injection in cooked ham	▪ Improve slice-ability ▪ Water binding & syneresis control
Matgel VDI	A gelling system which is based on the combinations of hydrocolloids with other functional ingredients and/or starch.	► Brine for poultry injection ► Pâté	▪ Improve slice-ability ▪ Water binding & syneresis control ▪ Juiciness
Matgel VSR50	A gelling system which is based on the combinations of hydrocolloids with other functional ingredients and/or starch.	► Brine for poultry injection ► Nuggets	▪ Improve slice-ability ▪ Water binding & syneresis control ▪ Texture standardization improvement ▪ Juiciness ▪ Water binding and Knack
Matgel K2000	A gelling system which is based on the combinations of hydrocolloids with other functional ingredients and/or starch.	► Brine for poultry injections ► Fat and meat emulsion ► Sausage	▪ Water binding & syneresis control ▪ Texture standardization improvement
Matalgin MK150	A cold gelling system which is based on the combination of hydrocolloids with other functional ingredients and/or starch	► Restructured meat ► Fat and meat emulsion ► Sausage	▪ Texture standardization ▪ Cost saving ▪ Cold process ▪ Thermal stability
Matgum CS30	A thickening system based on the combination of hydrocolloids with other functional ingredients and/or starch	► Fat and meat emulsion ► Sausage ► Surimi ► Ground meat preparation	▪ Improved yield ▪ Viscosity control during process ▪ Water binding ▪ Texture standardization ▪ Juiciness
Matalgin PR270	A cold gelling system which is based on the combination of hydrocolloids with other functional ingredients and/or starch	► Fat and meat emulsion ► Sausage	▪ Cost saving ▪ Cold process
Matgel RS134	A gelling system which is based on the combinations of hydrocolloids with other functional ingredients and/or starch.	► Aspic	▪ Clear gel ▪ Gelatin enhancement
Matgel RS350	A gelling system which is based on the combinations of hydrocolloids with other functional ingredients and/or starch.	► Aspic	▪ Clear gel ▪ Gelatin enhancement
Matgel VDI	A gelling system which is based on the combinations of hydrocolloids with other functional ingredients and/or starch.	► Ground meat preparation	▪ Water binding ▪ Fat replacement ▪ Juiciness
Matgel SP8000	A gelling system which is based on the combinations of hydrocolloids with other functional ingredients and/or starch.	► Pâté ► Surimi	▪ Water binding ▪ Improved spread-ability ▪ Improved cohesion
Matvis AK023	A stabilising system which is based on the combinations of hydrocolloids with other functional ingredients and/or starch.	► Surimi	▪ Improved cohesion ▪ Water binding ▪ Texture standardization



SWEETNERS AND SYRUPS



High intensive sweetener			
Product	Description	Application	Benefits
Acesulfame K	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 concentration it has a slightly bitter aftertaste. Acesulfame Potassium has a smaller particle size than sucrose, allowing for its mixture with other sweeteners to be more uniform. Acesulfame Potassium is calorie-free and suitable for diabetics		
Aspartame	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.		
Sodium Cyclamate	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		
Sodium Saccharin	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		
Sucralose	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		
Stevia	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. - Used in most food products and carbonated soft drink - Easy to use - Long shelf life 0 Calories - The taste has a slower onset and longer duration than that of sugar - Some of its extracts may have a bitter or liquorice-like aftertaste at high concentrations		
Berisweet Blends	Various artificial sweetener blends manufactured from a variety of sweeteners including Sodium Cyclamate, Sodium Saccharin, Acesulfame K, Aspartame, Sucralose and Steviol glycosides. SE values 10 – 450	► All beverage products	- Reduce sugar level and kilojoules but maintain sweetness - Enhance and intensifies flavours - Synergistic effect with other sweeteners - Does not promote tooth decay - Suitable for diabetics
Syrups			
Product	Description	Application	Benefits
Crystalline Fructose	Most water-soluble of all sugars. Monosaccharide sugar derived from starch. SE-value: 173	► Ice cream ► Frozen dairy desserts	- Freezing point depressant factor (FPDF) - Prevents crystallisation
Dextrose (Monohydrate & Anhydrous)	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	► Ice cream ► Dairy dessert ► Dairy drinks	- Improve mouthfeel - Enhance and intensifies flavour - Shorten the sweetness perception
Erythritol	A sugar alcohol (polyol) or hydrogenated carbohydrate derived from wheat or maize which is fermented using yeast.	► Ice cream ► Custard ► Yoghurt	- Replace sugar - Improve glycaemic control - Improve dental health - Reduce calories by up to 40% - Freezing point depressant factor (FPDF)
Glucose Syrup	A monosaccharide sugar syrup derived from the hydrolysis of starch. SE-value: 75	► Ice cream ► Frozen dairy desserts	- Freezing point depressant factor (FPDF) - Prevents crystallisation
High Fructose Corn Syrup	A sugar syrup derived from the hydrolysis of starch to glucose, and some further to fructose. SE-value: 100	► Ice cream ► Frozen dairy desserts	- Freezing point depressant factor (FPDF) - Prevents crystallisation - Lowers gelatinisation temperature of starch
Maltitol Syrup / Powder	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.	► Ice cream ► Yoghurt ► Dairy dessert	- Replace sugar - Improve glycaemic control - Improve dental health - Reduce calories by up to 40% - Freezing point depressant factor (FPDF)

FLAVOURS AND COLOURANTS



Product	Description	Application	Benefits
Synthetic Colourants	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	▪ Offset colour loss due to exposure to light, air, temperature extremes, moisture and storage conditions ▪ Correct natural variations in colour ▪ Enhance colours that occur naturally ▪ Allow consumers to identify products on sight, like candy flavours or medicine dosage
Natural Colourants	Carotenoids (E160, E161, E164), chlorophyllin (E140, E141), anthocyanins (E163), and betanin (E162) comprise four main categories of plant pigments grown to colour food products. 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)	► To make food more attractive, appealing, appetizing, and informative	▪ Improve mouthfeel ▪ Enhance and intensifies flavour ▪ Shorten the sweetness perception
Flavourings	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		



ADDITIVES



Acidity Regulators

Product	Description
Citric Acid	An organic acid naturally found in citrus fruits. Used as a natural preservative and / or to add an acidic taste to baked products.
Ascorbic Acid	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

Product	Description
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.	
Calcium Benzoate	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
Potassium Benzoate	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.
Sodium Benzoate	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 apple
Natamycin	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 flavour impact, and less dependence on pH for efficacy, as is common with chemical preservatives.

CHEESE AND DIPS



Milk Powders			
Product	Description	Application	Benefits
Milk Powder - Full cream	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.	► All cheese products	▪ Increase milk solids ▪ Increase shelf life milk substitute
Milk Powder - Skim	Spray-dried fresh, pasteurised skim milk with excellent dispersibility and solubility properties	► All cheese products	▪ Increase milk solids ▪ Increase shelf life milk substitute
Milk Protein Concentrate (MPC)	Spray-dried skim milk proteins. Contains 40 – 90 % milk protein. The balance is lactose & minerals, increase protein content of product to increase production outcome	► All cheese products	▪ Higher cheese yield ▪ Stabiliser
Rennet Casein / Lactic Acid Casein	A spray-dried product of casein. Sodium Caseinate is higher in protein content than Calcium Caseinate.	► All cheese products	▪ Texturizing agent
Starter Cultures	Starter cultures are microorganisms that are used in the production of fermented dairy products such as yoghurt and cheese. The natural microflora of the milk is either inefficient, uncontrollable, and unpredictable, or is destroyed altogether by the heat treatments given to the milk. Our starter-culture range blends are freeze-dried single strain blends, which have low post-acidification and are Direct Vat Inoculated (DVI).		



Stabilizers			
Product	Description	Application	Benefits
Alginate	Seaweed extract derived from brown algae. Forms a strong heat-stable gel in the presence of Calcium. Thermo-irreversible and pseudoplastic of nature.	► Processed dairy	▪ 0.5 – 2.0% ▪ Texture stabiliser ▪ Gelling agent
Carrageenan	Red seaweed extract. Medium to high viscosity, medium pH stable.	► Cheese spread ► Cream cheese	▪ 0.02 – 3% ▪ Stabiliser ▪ Gelling agent ▪ Prevent crystallisation
Gelatine (Halaal)	Derived from collagen under strict Halaal conditions. Bovine, poultry or marine sources.	► Cheese spread ► Dips ► Mayonnaise ► Ketchup	▪ 0.05 – 2.0% ▪ Gelling & Emulsifying agent ▪ Prevent syneresis ▪ Increase overrun ▪ Foam stabiliser
LM Pectin Amidated / Non-amidated	Fruit extract that provides high thermo-reversible gels when pH>3.5 and calcium is present.	► Cheese products ► Cheese spread ► Dips ► Mayonnaise ► Ketchup	▪ 0.5 – 5% ▪ Gelling agent ▪ Thickener ▪ Prevents crystallisation ▪ Fat substitute

CHEESE AND DIPS CONTINUED...



Stabilizer Blends	Various combinations of hydrocolloids, pectins and modified starches custom-made to handle different processing conditions to deliver perfect viscosity, texture, glossy finish, while eliminating the challenges experienced with syneresis.	▶ Processed cheese ▶ Dips ▶ Mayonnaise ▶ Ketchup	▪ Viscosity ▪ Texture ▪ Glossy finish ▪ Prevents syneresis
Phosphates	Our range includes Metal Phosphates and Phosphoric Acids to produce fresh -, semi-hard-, hard- and processed cheese. Phosphates function as emulsifiers, maturing agents, taste improvers and for the retention of freshness.		
Metal Phosphate		▶ All cheese products	
Phosphoric Acids	Phosphoric Acids are clear solutions. All strengths comply with the NSF International Standard No. 60, and have been certified for use in the treatment of drinking water at a maximum dosage of 12 mg/L at 85% H ₃ PO ₄ equivalent strength.	▶ All cheese products	▪ Texture ▪ Increase shelf life
Preservatives	Our range of preservatives that can be successfully used for all dairy-based products are: Nisin, Pimaricin, Sodium Propionate, Potassium sorbate, Sodium Benzoate, Potassium - & Sodium Nitrate, Sodium Diacetate and Sulphur dioxide		

CANNED PRODUCTS



Additives / Preservatives			
Product	Description	Application	Benefits
Sulphites	Description Are used as an additive to maintain food colour, shelf-life and prevent the growth of fungi or bacteria. Our range of sulphites that can be successfully used for all canned foods are: Potassium bisulphite, Potassium metabisulphite and Sodium sulphite.		
Preservatives	Our range of preservatives that can be successfully used for all canned foods are: High Fructose Corn Syrup, Sugar and Corn Syrup.		
Maltodextrin	Maltodextrin is a polysaccharide that is used as a food additive. It is produced from starch by partial hydrolysis and is usually found as a white hygroscopic spray-dried powder. Maltodextrin is easily digestible, being absorbed as rapidly as glucose and might be either moderately sweet or almost flavourless.		
Stabilizer Blends	Various combinations of hydrocolloids, pectin's and modified starches custom-made to handle different processing conditions to deliver perfect viscosity, texture, glossy finish, while eliminating the challenges experienced with syneresis	▶ Mayonnaise ▶ Ketchup	▪ Viscosity ▪ Texture ▪ Glossy finish ▪ Prevents syneresis





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