Amesi

making inroads to the world

Ingredients & solutions provider to the food & beverage industry

CONFECTIONERY

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STARCHES

Our range of starches are obtained from sources such as corn, wheat, potato, rice, cassava and tapioca.

Product	Description	Application	Benefits
Gluten free wheat starches	A product derived from wheat starch and has undergone washing processes to decrease the level acceptable within the Codex standard.	▸ Sugar confectionery, bakery & snacks, coating, batters, breading, dairy desserts ▸ Cheese, sauces, dry mixes, beer and alcoholic drinks	▪ Improve texture, thickener and stabilizer ▪ Gelling and bulking agent ▪ Improve shelf-life and aid in extrusion
Moulding starches	A type of maize starch which is utilized for moulding in confectionery.	▸ Gums, jellies and liquorice products	▪ Gelling, binding and gelatinizing agent ▪ Good stability at high temperature and good moulding ability ▪ Excellent transparency
Native maize starches	A white to light yellow free flowing powder manufactured from the endosperm of the corn kernel.	▸ Sauces, corn syrup, and bakery items	▪ GTexturizing and thickening
Native potato starches	A fine white powder obtained through physically extraction from potatoes before being washed out and dried to powder.	▸ Sauces, meat products, instant products, pudding creams, baby foods, confectionery, snacks, fruit preparation, baking products and soy products	▪ GUniversal binder thickener and stabilizer ▪ Gelling and bulking agent ▪ Shelf-life extension ▪ Water binding / retention ▪ Body, mouthfeel & bulking agent ▪ Aid in extrusion

WHEAT PROTEIN

Our starter-culture range blends are freeze-dried single strain blends, which have low post-acidification and are widely used in the production of cheese, kefir and fermented milk products. The range are DVI (Direct Vat Inoculation)

Modified Wheat Protein			
Product	**Description**	**Application**	**Benefits**
Soluble wheat proteins	Are made from vital wheat gluten. Demonstrates an excellent solubility in water, allowing its use in a wide range of food & beverage applications.	▸ Pasta, breakfast cereals, extruded snacks and beverages	▪ Good solubility ▪ Increased texturizing and binding properties.
Native Wheat Protein			
Product	**Description**	**Application**	**Benefits**
Vital wheat gluten	A slightly yellow fine powder natural protein that is manufactured from extracting starch from wheat flour.	▸ Pasta, breakfast cereals, extruded snacks ▸ Bread, pastries and batters.	▪ High protein content ▪ Reduce moisture retention and improve elasticity

LIQUID SWEETENERS

Our wide range of liquid natural sweeteners and non-nutritive sweetener blends are available with different specifications, according to customer requirements.

Product	Description	Application	Dosage & Benefits
Liquid Maltodextrin	Seaweed extract derived from red algae. Forms a strong gel that is thermo-reversible, heat-and pH-stable.	▸ Infant food, ice cream and sorbet ▸ Soft drinks, coffee creamers, sports nutrition and flavourings	▪ Inhibits crystallization ▪ Bulking agent
Glucose syrup	A viscous, clear liquid product which is a derivative from sugar cane. It can be used as a sweetener or ingredient in food processing and preparation.	▸ Sweets, beverages, convenience foods, ice-cream and processed foods & dairy ▸ Baked goods, sauces, jam, hard-boiled candies, fondants, lollipops, toffees, chewing gum and alcoholic beverages	▪ Low freezing point ▪ Prevent crystallization and oxidation of candies
Low fructose syrups	A transparent to light yellow, low viscous liquid with a sweet taste. It syndicates the sweetness of fructose with the properties of other sweeteners to improve stability.	▸ Aerated confectionery, candy bars, jams and marmalade, candied fruit, ice cream and sorbets	▪ Act as an anti-crystallizing agent, extend shelf life and lower freezing point ▪ Enhance flavour, and balance sweetness. ▪ Stabilizer
High fructose syrups	A light yellow & slightly viscous liquid that is produced through multiple enzyme processes. It is used as a sweetener & substitute for sucrose.	▸ Aerated confectionery, candy bars, jams and marmalade, candied fruit, ice cream and sorbets	▪ Enhance flavour
Dried glucose syrup	A white, soluble, odourless, slightly hygroscopic, powder obtained by the spray-drying of concentrated carbohydrate.	▸ Batters, soft biscuits ▸ Fat fillings and cereal bars ▸ Baby foods, frozen foods, non-dairy mousses, spices and seasonings ▸ Ice cream, sorbets and whipped cream	▪ Optimizing texture & improving mouth feel ▪ Bulking agent with thickening or binding properties
Maltodextrins	A white or yellow powder which is obtained through hydrolysis of starch and starch sugar.	▸ Canned fruits, snacks, cereals, desserts, instant puddings and sauces ▸ Milk, ice cream, chocolate and biscuits	▪ Good fluidity, solubility, emulsification and stability ▪ Anti-recrystallization and low water absorbency.
Combination of sucrose, fructose & glucose syrup	A concentrated carbohydrate syrup transparent, light viscous liquid which is manufactured through by combining liquid sucrose and fructose syrup and is utilized as a sweetener.	▸ Beverages, bakery goods, snack foods and dairy goods	▪ Improve texture, enhance flavour and extend shelf-life

FIBRES

Our dietary fibres are an ideal alternative sweetening ingredient to reduce sugars, enrich fibres and improve gastro-intestinal health.

Product	Description	Application	Benefits
Fructo-oligosaccharides syrup	A transparent to light yellow nutritive carbohydrate syrup with low viscosity. This product is a commonly used as a sweetener.	▸ Cakes, cookies, breakfast cereals, yogurt, dessert creams, ice cream, candies, infant formula and dietary supplements	▪ Preservative
Fructo-oligosaccharides powder	A highly soluble white powder that has 30% of the sweetening power of sucrose.	▸ Breakfast cereals, yogurt, ice-cream, candies, dessert, creams infant formula, dietary supplements and low glycemic foods	▪ Substitute for sugar ▪ Enrich fibre and improve flavour ▪ Prebiotic effects in foods or beverages

STABILISERS

Extracted primarily from natural substances, stabilisers, thickeners and gelling agents are approved direct additives incorporated into foods to provide structure, viscosity, stability and other qualities, such as maintaining existing colour.

Product	Description	Application	Benefits
Pectin	Essential polysaccharides found in plants derived from primary citrus fruits.	▸ Jams, jellies, popsicles and fruit juices ▸ Yogurt and dairy drinks, ice-cream, whipped cream, milk gels, desserts and salad dressings	▪ Gelling agents, thickeners and stabilizers
Lecithin	Food additive that comes from soy and other sources.	▸ Bakery goods, confectionery, dairy products, chocolate, spreads and cooking oils	▪ Antioxidant & flavour protector ▪ Lubricant and emulsifier
Gelatin	A translucent, flavourless food ingredient manufactured from collagen extracted from animal body parts.	▸ Desserts, trifles, marshmallows and gummy candies	▪ Thickener, gelling agent stabilizer and emulsifier ▪ Viscosity, chelation, stability and suspension of solids ▪ Aid in foam stabilization, syneresis control ▪ Control mouth feel or texture ▪ Provide freeze-thaw stability
Sorbitol	A sugar alcohol also known as glucitol obtained from fruits and plants through reduction of glucose, which changes the converted aldehyde group to a hydroxyl group.	▸ Confectionery, bakery foods, frozen dessert, biscuit, cake, sugar-coat and chocolate	▪ Attributes one third less calories than sucrose ▪ Anti- crystallization and anti- cariogenic ▪ Moisturizer and stabilizer
Xanthan gum	A high molecular weight polysaccharide produced by fermentation of carbohydrates with Xanthomonas campestris.	▸ Salad dressings, sauces, texture for ice cream and gluten-free baking	▪ Very high temperature and pH stability ▪ Salt and acid resistant thickener ▪ Aid in foam stabilization and syneresis control ▪ Control mouth feel or texture and control ice crystals ▪ Provide freeze-thaw stability ▪ Thickener, stabilizer and emulsifier
Guar gum	A natural polysaccharide that is derived from the seed's endosperm of a plant called Cyamopsis tetragonolobus.	▸ Ice cream, bakeries, beverages, confectioneries, candies, dairy, sauces, syrups, toppings and fillings	▪ Pseudoplastic, temperature and pH-fluctuation stable ▪ Stabilization, emulsification, preservation and water retention ▪ Enhancement of water-soluble fibre content ▪ Binding agent

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