



Amesi

making inroads to the world

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

BAKING & MILLING



IMPROVERS – BREAD & FLOUR

The quality of flour is not always optimal and consistent, hence why the addition of one of our top improvers has numerous benefits in bread making. Please note that improvers are like medicine, too little or too much can have a negative effect. It is thus vital to use the improver at the correct dosage. Our highly skilled technical team can recommend and design custom blends whatever the processing parameters and ideal outcome is.



Product	Description	Application	Dosage & Benefits
BREAD IMPROVERS			
Spectamix Bread Improver	Bread improver range designed to bake perfect crispy French Baguettes.	► French Baguettes	0.30 – 0.50 % ▪ Increase volume ▪ Rich crust colour ▪ Thick crust formation
Maraviha Bread Improver	Bread improver range designed for baking Portuguese Pao Rolls.	► Portuguese Pao Rolls	0.02 – 0.20 % ▪ Improve the machine-ability and tolerance of dough ▪ Avoid stickiness ▪ Increase bread volume
Ajabu Bread Improver	A carefully formulated composite bread improver containing dough conditioners, oxidising- and reducing agents, emulsifiers and preservatives.	► East Africa tin bread	0.40 – 0.50 % ▪ Increase bread volume ▪ Rich crust colour
Goldmix Bread Improver	Bread improver range designed to bake the perfect West African tin bread. A combination of dough conditioners, oxidising- and reducing agents, emulsifiers and preservatives.	► West Africa tin bread	0.02 – 0.30 % ▪ Improve dough tolerance during fermentation ▪ Rich crust colour ▪ Increase bread volume
Frozen Dough Improver	As some enzymes can't be active at very low or very high temperatures, this bread improver is designed specifically for frozen dough products, which increases the formation of glucose for fermentation once the dough is defrosted.	► All fermented frozen dough products	▪ Creation of high volume even if dough is frozen ▪ Rich crust colour ▪ Improves crumb structure
Amesi Dough Relaxer	Our dough relaxer range is designed to prevent shrinkage and promote extendibility of the dough. For cost-effectiveness a percentage of scrap dough can be added to fresh dough.	► All bread products, especially flat bread products	▪ Improvement of dough handling ▪ Prevent shrinkage of dough ▪ Improves flavour
Amesi Pastry Relaxer	Our pastry relaxer range is designed specifically for pastry products to prevent shrinkage of puff and pie pastry and promote extendibility of the dough. For cost-effectiveness a percentage of scrap pastry can be added to fresh pastry.	► All pastry products	▪ Improvement of pastry handling ▪ Prevent shrinkage of pastry
Shelf life Improver 0.3% Tropical	Contains anti-fungal formation and crumb-softness agents.	► Sliced tin bread	▪ Improves shelf life
Daily Fresh Softener	A perfectly designed crumb softener and anti-staling agent, for extended shelf life and softness.	► All bread products	▪ Crumb softener ▪ Increase shelf life
Ascorbic Acid	An excellent oxidizing-agent used to strengthen linkages of starch and gluten in the dough. Various mesh sizes available.	► All bread products	▪ Improves elasticity of the dough



Product	Description	Application	Benefits
FLOUR IMPROVERS / CORRECTORS			
Amandazi Flour Improver	Our flour improver range is designed with excellent hydration potential of the flour to create the perfect Doughnut, Mahamri or Amandazi suitable for the Southern and East African markets.	▶ Doughnut ▶ Amandazi ▶ Mahamri	0.02 – 0.03 % ▪ Minimize oil absorption during frying ▪ Improves dough yield ▪ Increase extendibility ▪ Improves colour ▪ Increase shelf life
Chapati Flour Improver	Flour improver range that is especially designed to be more extendable than elastic to create the perfect flat bread product.	▶ Chapati ▶ Pizza-base ▶ Focaccia bread ▶ Bread sticks ▶ Naan bread ▶ Wraps ▶ Rotis	0.02 – 0.20 % ▪ Improves extendibility ▪ Improves machine-ability of the dough
Mkate Flour Improver	Flour improver range especially designed for bread flour suitable for the East African market.	▶ Tin Bread	0.01 – 0.03 % ▪ Improves volume ▪ Rich crust colour ▪ Improves rheological properties of the flour
Panix Flour Improver	Flour improver range especially designed for the bread flour suitable for the SADC and West Africa regions.	▶ Tin Bread	0.01 – 0.03 % ▪ Improves volume ▪ Rich crust colour ▪ Improves rheological properties of the flour
Ascorbic Acid	An excellent oxidizing-agent used to strengthen linkages of starch and gluten in the dough. Various mesh sizes available.	▶ All bread products	▪ Improves elasticity of the dough

YEAST & OTHER RAISING AGENTS

Our range of yeasts are carefully selected to ensure optimum performance while creating a unique flavour, whatever your processing parameters.



Product	Description	Application	Benefits
Instant Dry Yeast (IDY)	A biological leavening agent with a fine texture. No rehydration of the yeast is required, with a stronger fermentation power than Active Dry Yeast. Up to three times less IDY are required than compressed yeast to achieve the same results.	▶ All fermentable bread products	▪ Easy to use ▪ Long shelf life ▪ No rehydration required ▪ Strong fermentation power
Active Dry Yeast	Biological leavening agent which is activated by rehydration at a temperature between 35° C and 38° C. Once rehydrated, it has the same benefits as liquid yeast. The fermentation power is lower than that of IDY, and the granules larger with a two year shelf life.	▶ All fermentable bread products	▪ Excellent stability at ambient temperature ▪ Long shelf life ▪ Perfect control over the yeast's fermentation power ▪ Easy to incorporate into the mixer
All-purpose Baking Powder	Chemical leavening agent made from bicarbonate and a weak acid. Used in applications where fermentation flavours are undesirable or where the batter lacks the strength to hold the gas bubbles inside for more than a few minutes.	▶ Baked Confectionary	▪ Leavening agent ▪ Double action (release gas once in contact with a liquid and more when baked). ▪ Increase volume ▪ Lightens product texture
Sodium Bicarbonate	Chemical leavening agent much stronger than baking powder. Note that an acid needs to be in the recipe to react with the sodium bicarbonate (alkali) to release CO ₂ . Used in applications where fermentation flavours are undesirable or where the batter lacks the strength to hold the gas bubbles inside for more than a few minutes.	▶ Baked Confectionary	▪ Leavening agent ▪ Immediate release of gas as soon as the product is in contact with a liquid. ▪ Increase volume ▪ Lightens product texture

ENZYMES

Our range of enzymes are sourced from top manufacturers to be used as processing aids that enable bakers and millers to produce a better baked product. Our technical expertise team can advise on the best product and dosage to use, depending on processing parameters and ideal outcome.



Product	Description	Application	Benefits
PURE ENZYMES			
Alpha Amylase	Alpha Amylase is an enzyme that targets the breakdown of starch to yield dextrin and fermentable sugars (glucose), for carbon dioxide production.	▶ All bread products ▶ Doughnuts ▶ Baked confectionaries	▪ Improve fermentability and machine-ability of the dough ▪ Increase bread volume and crumb structure ▪ Improve oven spring ▪ Rich crust colour ▪ Well-developed flavour
GOX (Glucose Oxidase)	Glucose oxidase is an enzyme that works well with ascorbic acid by modifying the gluten protein to form linkages, thus strengthening the dough.	▶ All bread products where long period of fermentation or resting time of dough is required	▪ Improvement of dough stability and strength (tolerance) for extended periods of fermentation ▪ Reduce stickiness of dough
Hemicellulase / Xylanase	Hemicellulase is an enzyme that breaks down the insoluble fibre in flour and releases bound water into the dough.	▶ All bread products	▪ Increase water absorption ▪ Improvement of dough handling and stability ▪ Increase bread volume
Lipase	An enzyme that breaks down lipid (fat) molecules inside the flour. Ensures dough are dry and fluffy.	▶ All bread products	▪ Increase fermentation stability ▪ Strengthen the dough ▪ Soften the crumb ▪ Increase bread volume ▪ Produce white crumb
Maltogenic Amylase	Maltogenic amylases is an enzyme that retards the retrogradation of starch.	▶ All bread products ▶ Doughnuts ▶ Brioche	▪ Increase shelf life ▪ Improves softness and resiliency of the crumb
Protease	Protease is an enzyme that breaks down protein peptide bonds by proteolysis, thus reducing the strength of the flour protein.	▶ Pizza dough ▶ All flat bread products	▪ Improves extensibility of dough ▪ Improves rheological properties ▪ Improves dough machinability

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PAN GREASE

We supply a range of Pan grease products with different melting temperatures depending on your needs, to make sure all baked products can be removed from pans, trays or tins with the utmost ease. It is not absorbed by the dough and we have options available to be applied by hand, spray-gun or pad.



PREMIXES

We manufacture a range of standard as well as custom-made premixes according to customer specifications. The advantages of using premixes are consistency, ease of use, labour - & time-saving, reducing the amount of ingredients to purchase and store, and lowers the risk of slow-moving ingredients expiring. Our technical team can recommend and design custom blends whatever the application and processing parameters.



Product	Description	Benefits
BREAD & ROLL PREMIXES		
5% Standard Bread	Bread pre-mix to be used at the rate of 5% on flour weight. Only requires the addition of flour, yeast and water.	▪ Full-flavoured bread with good colour, even crumb and shelf life of 2-3 days.
5% Plus Bread	Bread premix that produces bread with extended shelf life. Premix to be used at the rate of 5% on flour weight. Only requires the addition of flour, yeast and water.	▪ Longer shelf life (5-7 days) ▪ Produce bread with extra white crumb
4.5% Soft Crust Bread	Bread pre-mix that produces an extra soft bread crust. Premix to be used at the rate of 4.5% on flour weight. Only requires the addition of flour, yeast and water.	▪ Soft crust ▪ Longer shelf life (5-7 days) ▪ Fine, soft, light and white crumb
6% Jumbo Bread	Bread premix that produces bread with extra volume. Premix to be used at the rate of 6% on flour weight. Only requires the addition of flour, yeast and water.	▪ Improved volume & dough development ▪ Fine, soft and light crumb
4.5% Crispy Roll	Bun pre-mix that produces a crispy crust. Premix to be used at the rate of 4.5% on flour weight. Only requires the addition of flour, yeast and water.	▪ Crispy crust
10% Soft Roll	Bun pre-mix that produces extra soft rolls. Premix to be used at the rate of 10 % on flour weight. High in fat & emulsifiers. Only requires the addition of flour, yeast and water.	▪ Soft crust ▪ Fine, soft and light crumb
20% Sweet & Soft Roll	Bun pre-mix that produces sweet and soft rolls. Premix to be used at the rate of 20% on flour weight. High in fat, emulsifiers and sugar. Only requires the addition of flour, yeast and water.	▪ Soft crust ▪ Sweet taste ▪ Fine, soft and light crumb
Ciabatta	Premix designed to make traditional Italian-style Ciabatta bread with a hard crust, porous texture and light to the touch. Only requires the addition of flour, yeast and water.	
French Baguette	Premix designed to make the perfect French baguette with a hard and crispy crust, uneven course crumb and full in flavour. Only requires the addition of flour, yeast and water.	
Portuguese Bread Roll	Premix designed to bake delicious Portuguese rolls with a crispy, slightly chewy crust, and a light and soft inside. Only requires the addition of flour, yeast and water.	
CONFECTIONARY COMPLETE MIXES		
Sponge Mix – Vanilla, Chocolate	An easy to use complete Sponge Mix where the addition of only water and eggs are required to bake cake sponge of consistent high quality with good volume, light and fluffy and full of flavour. Produces a stable batter which can be deposited by hand or automatic depositors. Suitable for sponges, sponge sheets and swiss rolls.	
Madeira Mix	Full-flavoured buttery Madeira Mix requiring only the addition of eggs and water to produce an even-textured Madeira cake or slab.	
Muffin Mix – Vanilla, Chocolate, Bran	User-friendly complete Muffin Mix where only the addition of water, oil and eggs are required to bake light and fluffy muffins with good volume and shelf life. To make Lemon Poppy Seed or Blue Berry flavours, use the vanilla mix and just add proposed fruit, seeds and essence.	
Scone Mix	A buttery flavoured standard scone mix where the addition of water or milk, eggs and margarine are required. The addition of other products like cheese or fruit can be added to make variations.	



COCOA POWDER & MILK PRODUCTS

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. Our range of milk powders are sourced from the highest quality dairies across the world. Finely selected and a wide range of variety to suit any application.



Product	Description
Natural Cocoa Powder	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.
Lightly Alkalized Cocoa Powder	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.
Heavily Alkalized Cocoa Powder	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.
Skim Milk Powder	Spray-dried fresh, pasteurised skim milk, with excellent dispersibility and solubility properties. Easier to store than fresh milk and more readily available. Provides a pleasant milky flavour to baked products.
Full Cream Milk Powder	Spray-dried fresh, pasteurised whole milk. Can be fortified with Vitamin A & D as well as iron upon request. Increase the fat content of baked goods and adds a pleasant milky flavour.

VITAMIN & MINERAL PREMIXES

We specialize in custom-made vitamin & mineral premixes according to your product and country's legislation requirements and can assist with the fortification of products other than flour as well. Food fortification is being implemented more in most African countries and are mandatory in some products.



Product	Description	Application
Nutrifix WF range	Specially designed for the fortification of wheat flour.	► Wheat Flour
Nutrifix MF range	Specially designed for the fortification of maize flour.	► Maize Flour

PRESERVATIVES

Our range of preservatives used extensively in the baking industry are of the highest quality and are available in various grades to ensure optimum shelf life of your products.



Product	Description
Calcium Propionate	Ideal for yeast-raising doughs as rope & mould inhibitor.
Sorbex	Ideal for all cakes and confectionary as mould inhibitor.
Calcium Acetate	Suitable for all yeast-raising dough as a rope inhibitor.
Potassium Sorbate	Used in a variety of bakery products to inhibit the growth of mould, yeast, and microbes.
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.

FLOUR, STARCH & STABILIZERS

Our range of stabilizer blends, hydrocolloids, starches and flours are carefully selected to ensure optimum performance. Our technical team can recommend and design custom blends whatever the application and processing parameters.



Product	Description	Application	Benefits
Acacia Gum / Gum Arabic	A natural gum exudate obtained from acacia trees in Africa, high film-formation and moisture absorption properties.	► All bakery products	0.01 – 10 % (depending on function used for) ▪ Prolongs shelf life ▪ Oil replacer in low-fat baked products ▪ Source of fibre ▪ Binder and stabilizer of cake batters without affecting the viscosity of the batter ▪ Improves volume
CMC (Carboxy Methyl Cellulose)	Pseudoplastic gum that originates from Wood pulp or cotton linters.	► Baked confectionary	0.25 – 0.75 % ▪ Improves volume ▪ Improves texture ▪ Prolongs shelf life
Digestive Bran	Sourced from the outer layer of wheat kernels, it is a great source of fibre and low in sodium.	► Any bakery product where additional fibre is required	▪ Increase fibre content ▪ Moisture absorption
Gellan Gum	Produced from simple sugars into polysaccharides through bacterial fermentation.	► Baked confectionary	0.1 – 0.5 % ▪ Binder and stabilizer of cake batters without affecting the viscosity of the batter ▪ Improves volume
Gluten	Extracted from various seeds' endosperm as a source of protein.	► All type of leavened bread products	▪ Increase the strength of dough ▪ Increase elasticity of dough
Guar Gum	Pseudoplastic, pH - and Temperature-fluctuations stable gum derived from the endosperm of Guar plant seeds.	► All bakery products	0.05 – 2.0 % ▪ Batter thickener & binder ▪ Prolongs shelf life ▪ Retards starch retrogradation ▪ Provide freeze-thaw stability ▪ Improves volume
HM Pectin	Fruit extract that provides high thermo-irreversible gels when pH<3.5 and sugar level high.	► Bread ► Frozen dough	0.5 – 5.0 % ▪ Improves volume ▪ Retains moisture & softness ▪ Provide freeze-thaw stability
Locust Bean Gum (LBG)	Derived from the endosperm of Carob tree seeds. High viscosity at high temperature. Pseudoplastic and pH-stable.	► All bakery products	0.1 – 0.5 % ▪ Batter thickener & binder ▪ Prolongs shelf life ▪ Retards starch retrogradation ▪ Provide freeze-thaw stability ▪ Improves volume
Soy Flour Full Fat / Defatted	Manufactured from crushed and extracted soybeans, with high protein content.	► All bakery products	▪ Emulsifier ▪ Increase bread yield ▪ Extends shelf life ▪ Whitens the crumb ▪ Crust colouration improvement ▪ Protein supplement
Stabilizer Blends	Various combinations of hydrocolloids, pectin and modified starches custom-made for different bakery product applications.	► All bakery products	▪ Prevents sedimentation of added ingredients ▪ Improves volume ▪ Prolongs shelf life ▪ Retains moisture & softness ▪ Provide freeze-thaw stability ▪ Retards starch retrogradation
Starch Options: 1. Maize / Tapioca / Wheat / Potato 2. Modified / Native 3. Cooked / Pregelatinized	Corn extracted starch that varies in its resistance to shear, temperature and acidic conditions. Native starches are less resistant than modified starches to extremes in pH, temperature fluctuation and shear processing parameters.	► All bakery products	0.5 – 5.0 % ▪ Improves dough stability ▪ Batter thickener & binder
Xanthan Gum	Produced from fermented glucose or sucrose solution with bacterial culture. Pseudoplastic & pH-stable gum. Gel-formation when used with Locust Bean Gum.	► Baked confectionary	0.05 – 0.5 % ▪ Prevents sedimentation of added ingredients ▪ Improves volume ▪ Retards staling & prolongs freshness

EMULSIFIERS

Our range of emulsifiers perform extremely well as dough conditioners, shelf life improvers and improving cake products' structure. The below list are the most commonly used emulsifiers in the baking industry, but we can source any other emulsifier as per customer request. Emulsifiers can be classified by means of the Hydrophilic (water solubility) – Lipophilic (oil solubility) Balance, or HLB rating. Values within the HLB range from zero to twenty. Zero is entirely lipophilic and twenty is entirely hydrophilic.



Product	Description	Application	Benefits
SSL	Sodium Stearoyl-2-Lactylate. Manufactured by the chemical reaction of stearic - and lactic acid with sodium salts of vegetable oils and polymers thereof. HLB value range: 18-21	► All types of breads	- Improves bread volume - Strengthen the dough - Excellent crumb softener - Improves shelf life - Improves softness of crust
CSL	Calcium Stearoyl-2-Lactylate. Manufactured by the esterification of stearic- and lactic acid with calcium. HLB value range: 7-10	► All types of breads	- Improves bread volume - Excellent dough strengthener - Softens the crumb - Improves shelf life - Improves softness of crust
DATEM	Diacetyl tartaric acid esters. Mono- or Diglyceride ester which is bonded with tartaric- and acetic acid, making them effective emulsifiers in liquid emulsions. HLB approx. value: 9.2	► All types of breads	- Improves gas retention (thus bread volume) - Strengthen the dough - Softens the crumb - Improves shelf life (delays staling of bread) - Improves crispness of crust
Mono- & Diglycerides	Mono- and Diglycerides are available with a mono-diglyceride concentration of 40-60%. HLB value range: 2.8 - 3.8	► All baked products	- Improves softness of bread crumb - Increase shelf life of bread - Improves cake volume & crumb structure
Lecithin Soy / Egg / Sunflower / Canola Oiled / De-oiled	Lecithin is manufactured by extracting and purifying phospholipids from naturally occurring products such as soybeans, eggs, sunflower and canola seeds. De-oiled lecithin is available for flour mills. HLB value range: 2 - 12	► All baked products ► Flours	- Improves gas retention - Better dough machinability, - Improve crumb colour - Softens bread crust - Creates even crumb - Increase shelf life
Polyglycerol Esters (PGE)	Various specifications available. The hydrophilicity and lipophilicity greatly change with the degree of its polymerization and the kind of fatty acid. HLB value range: 3 - 13.	► Baked confectionary	- Improves softness and crumb structure of cakes - Increase shelf life - Increase volume - Increase moistness of cake by being able to add more oil to the formula
Propylene Glycol monoesters (PGME)	PGME is produced by esterification or interesterification of propylene glycol. PGME can be used in combination with mono- and diglycerides to obtain excellent cake batter behaviour, resulting in increased cake volume and uniform structure. HLB approx. value: 3.5	► Baked confectionary	- Creates uniform cake structure - Increase volume

SALT REPLACER

Enquire on our range of salt-replacement products to assist with significantly reducing your products' sodium-content to meet legislation requirements. Our technical team can assist with formulation adjustments to maintain all other product qualities.



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