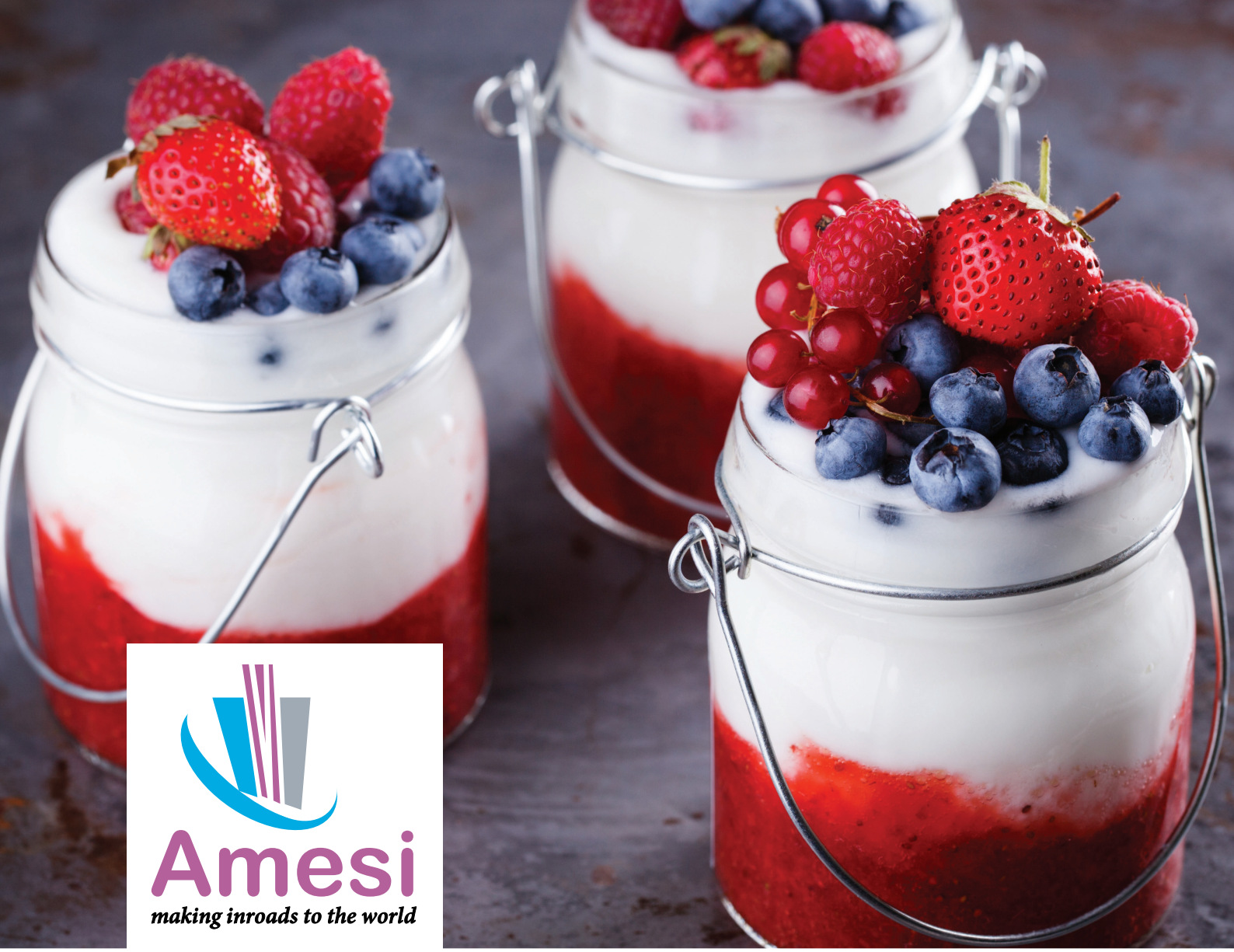
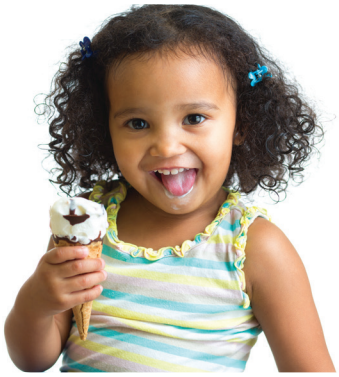


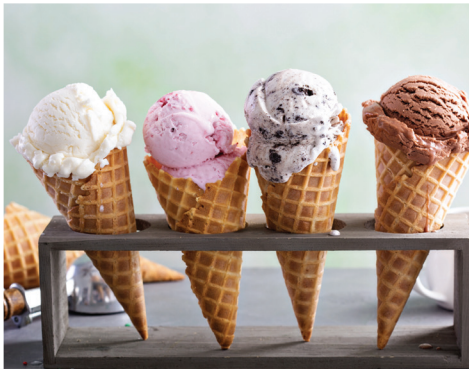
Amesi

making inroads to the world

Ingredients & solutions provider to the food & beverage industry

DAIRY





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MILK POWDERS

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

Product	Description	Application	Benefits
Buttermilk Powder	Spray-dried buttermilk with excellent solubility, good shelf life and uniform fat content.	▸ Ice Cream ▸ Dairy dessert ▸ Evaporated milk ▸ Sweetened condensed milk ▸ UHT milk ▸ Cultured products	▪ Emulsifier (high in phospholipids) ▪ Adds a rich creamy flavour
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.	▸ Sweetened condensed milk ▸ Evaporated milk ▸ Ice Cream ▸ Dairy dessert ▸ Cheese ▸ Reconstituted milk ▸ Yoghurt	▪ Increase milk solids ▪ Increased shelf life milk substitute
Milk Powder - Skim (SMP)	Spray-dried fresh, pasteurised skim milk, with excellent dispersibility and solubility properties.	▸ Sweetened condensed mik ▸ Evaporated milk ▸ Ice Cream ▸ Dairy dessert ▸ Cheese ▸ Reconstituted milk ▸ Yoghurt	▪ Increase milk solids ▪ Increased 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.	▸ Cheese ▸ Cream ▸ Ice Cream ▸ Dairy dessert ▸ Mousse	▪ Higher cheese yield ▪ Stabiliser
Rennet Casein / Lactic Acid Casein	A phosphorus-protein complex formed from milk coagulation by the action of enzymes (chymosin and pepsin).	▸ Cheese processing	▪ Texturizing agent
Sodium Caseinate / Calcium Caseinate	A spray dried product of casein. Sodium Caseinate is higher in protein content than Calcium Caseinate.	▸ Ice Cream ▸ Dairy dessert ▸ Dairy drinks ▸ Yoghurt	▪ Stabiliser ▪ Emulsifier ▪ Thickener ▪ Prevents sugar condensation
Whey Powder / Whey Protein Concentrate	Whey is a natural residue when various dairy products are produced. Whey is high in protein, minerals and lactose, and low in fat.	▸ Cheese ▸ Ice Cream ▸ Yoghurt ▸ Mousse	▪ Provide creamy mouth feel in low-fat products ▪ Improving texture and viscosity ▪ Act as emulsifier ▪ Foaming and whipping stability ▪ Increase protein content

STARTER CULTURES

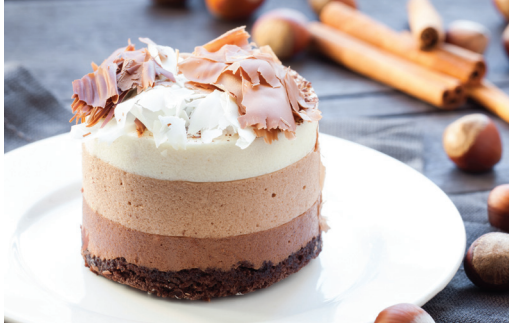
Our starter-culture range blends are freeze-dried single strain blends, which have low post-acidification and are widely used in the production of cheese, kefir and fermented milk products. The range are DVI (Direct Vat Inoculation)

Products are composed of a variety of Lactic starter cultures including *Streptococcus salivarius* subsp. *thermophilus, Lactobacillus delbrueckii* subsp. *bulgaricus, Lactococcus lactis* subsp. *lactis, cremoris & lactis biovar diacetylactis* and *Leuconostoc mesenteroides* subsp. *cremoris.*

Used to produce:	Dosage:
▸ Set-, Stirred- & Frozen Yoghurt ▸ Fresh-, Soft-, Semi-hard, Hard- and Stretching paste cheese varieties	1U per 100L milk *U = Unit of acidification

STABILISERS / EMULSIFIERS

Our range of stabilizer blends, hydrocolloids, starches and emulsifiers 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	Dosage & Benefits
Agar	Seaweed extract derived from red algae. Forms a strong gel that is thermo-reversible, heat-and pH-stable.	▸ Ice cream ▸ Dairy dessert	0.5 – 2.0 % ▪ Texture stabiliser ▪ Gelling agent
Alginate	Seaweed extract derived from brown algae. Forms a strong heat-stable gel in the presence of Calcium. Thermo-irreversible and pseudoplastic of nature.	▸ Ice cream ▸ Dairy dessert ▸ Processed cheese	0.7 – 2.0 % ▪ Emulsifier ▪ Gelling agent ▪ Thickener
Carrageenan	Red seaweed extract. Medium to high viscosity, Medium pH stable. Available: κ-, ι- & λ- Carrageenan.	▸ Dairy dessert & Dairy Drinks ▸ Ice cream ▸ Whipping cream ▸ Cheese spread & cream cheese	0.02 – 3 % ▪ Stabiliser ▪ Gelling agent ▪ Prevent crystallisation(ι- & λ-)
CMC (Carboxy Methyl Cellulose)	Pseudoplastic gum that originates from Wood pulp or cotton linters.	▸ Ice cream	0.05 – 0.5 % ▪ Prevent crystallisation ▪ Support to emulsifying agent
Gellan Gum	Gum produced from simple sugars into polysaccharide through bacterial fermentation	▸ Yoghurt ▸ Ice Cream ▸ Dairy dessert ▸ Cheese spread	0.05 – 2.0 % ▪ Gelling & Emulsifying agent ▪ Prevent syneresis ▪ Prevents crystallisation ▪ Increase overrun ▪ Foam stabiliser
Gelatine (Halaal)	Derived from collagen under strict Halaal conditions. Bovine, Poultry or Marine sources.	▸ Yoghurt ▸ Ice Cream ▸ Dairy dessert ▸ Cheese spread	0.05 – 2.0 % ▪ Gelling & Emulsifying agent ▪ Prevent syneresis ▪ Prevents crystallisation ▪ Increase overrun ▪ Foam stabiliser
Guar Gum	Pseudoplastic, pH - and Temperature-fluctuations stable gum derived from the endosperm of Guar plant seeds.	▸ Ice cream ▸ Sorbet ▸ Dairy dessert	0.05 – 2.0 % ▪ Binder & thickener ▪ Prevents crystallisation ▪ Prevents syneresis ▪ Freeze-thaw stability
HM Pectin	Fruit extract that provides high thermo-irreversible gels when pH<3.5 and sugar level high.	▸ Acidified dairy drinks	0.5 – 5 % ▪ Thickening agent ▪ Stabilizing agent
LM Pectin Amidated / Non-amidated	A fruit extract that provides thermo-reversible gels when pH>3.5 and calcium is present.	▸ Fruit preparations for yoghurt ▸ Dairy dessert (cold-setting) ▸ Ice cream ▸ Cheese products ▸ Cheese spread	0.5 – 5 % ▪ Gelling agent ▪ Thickener ▪ Prevents crystallisation ▪ Fat substitute
Locust Bean Gum (LBG)	Derived from the endosperm of Carob tree seeds. High viscosity at high temperature. Gelation only occurs when used with xanthan gum or κ-Carrageenan. Pseudoplastic and pH-stable.	▸ Ice cream ▸ Sorbet ▸ Dairy dessert	0.1 – 0.5 % ▪ Prevents crystallisation
Mono & Di-glycerides	Derived from the partial hydrolysis of vegetable fats.	▸ Dairy dessert ▸ Ice cream	▪ Emulsifying agent ▪ Foam stabilisation ▪ Freeze-thaw stabilisation
Stabilizer Blends	Various combinations of hydrocolloids, pectins and modified starches custom-made to handle different processing conditions to deliver the perfect viscosity, texture, glossy finish, while eliminating the challenges experienced with syneresis.	These solutions are suited for various dairy based products such as ▸ Processed cheese ▸ Flavoured milks ▸ Stirred-, Set-, and Drinking yogurt	▪ Viscosity ▪ Texture ▪ Glossy finish ▪ Prevent syneresis
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.	▸ Yoghurt ▸ Dairy dessert	0.5 – 5.0 % ▪ Thickener ▪ Provides body & texture
Xanthan Gum	Produced from fermented glucose or sucrose solution with bacterial culture. Pseudoplastic & pH-stable gum. Gel-formation when used with Locust Bean Gum.	▸ Dairy dessert	0.05 – 0.5 % ▪ Support gel formers ▪ Prevent 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.

SWEETENERS

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

Product	Description	Application	Benefits
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 dairy products	▪ Reduce sugar level & kilojoules but maintain sweetness ▪ Enhance and intensifies flavours ▪ Synergistic effect with other sweeteners ▪ Does not promote tooth decay ▪ Suitable for diabetics
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 & COLOURANTS

Our Extensive range of Flavours and Colourants are Kosher - and Halaal suitable and can be used in the production of all dairy-based products.

PRESERVATIVES

Our range of preservatives that can be successfully used for all dairy-based products are: Nisin, Natamycin, Pimaricin, Sodium Propionate, Potassium Sorbate, Sodium Benzoate, Potassium - & Sodium Nitrate, Sodium Diacetate and Sulphur dioxide.

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