

Ingredients. Clean & Simple

Reformulate & Develop. Simplify your labels. Meet consumer demands.

Who we are

- Formed in 2000 & wholly privately owned
- Designers & suppliers of clean, simple and naturally sustainable plant-based food ingredient solutions
- Partnered with Axel Johnson in March 2021, focusing on long-term growth
- UK based with EU headquarters in Holland, and distribution channels across Europe, SE Asia & South America
- Manufacturing partners worldwide
- Supplying food manufacturers across selected sectors

How we work

Our customers have an enjoyable experience when doing business with us.

We work with customers to improve, simplify and reformulate your products to meet the demands of your customers. Over the past 20 years, we have developed a huge range of clean label ingredients that can be applied across a broad range of food sectors.

We work to understand the specific needs of projects, applications, and processes to make sure we find the best possible ingredient and solution. We understand that all cases are unique and that they all require attention to detail, which is why we have dedicated technical staff that visits customers day in day out.

Our business is driven by Research & Development. Our R&D team is constantly working on new products and applications to ensure that we are at the forefront of what food technology has to offer.



4
OPERATIONAL
CONTINENTS



10
MANUFACTURING
CROPS



150+
FUNCTIONAL
INGREDIENTS

We have a fully GFSI compliant supply chain





Our solutions

- Thickening & Stabilising – **synergie™** clean label starches
- Fat Replacement – **delyte™** clean label fat replacers
- Sugar Reduction – **avanté™** clean label sugar replacers
- Emulsifying & Binding – **complex™** clean label proteins
- Fibre Fortification – **scilia™** clean label functional fibres
- Phosphate Replacement – **ezimoist™** clean label phosphate replacers
- Glazing – **eziglaze™** clean label egg free glazing systems
- Egg Replacement – **ovaprox™** clean label egg replacers
- Structure – **fazenda™** clean label structure control
- Natural texturisers – **virtura™** clean label texturisers

Our Ingredients

- Simple Label Declarations
- Additive Free
- Wide Range of Crops & Functionalities
- Plant Based – Vegan
- Gluten Free Options
- Organic Options
- Non – GM
- Quality Assured from Field to Fork

Find out more

Get in touch to see how we can help you simplify your labels and meet the demand of your customers.

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SUGAR REDUCTION

Clean Label Sugar Replacement avanté™

What it is:

avanté™ is our range of clean label functional sugar replacers. Designed to replace up to 50% of sugar in a range of baked goods, snacks and processed foods. By mimicking the functionality of sugar, processors can develop and adapt recipes to meet the continuing pressures to achieve difficult nutritional targets.

What it does:

The avanté™ range has been specifically designed in our R&D kitchen and labs to mimic the functionality of sugar, avanté™ has been developed for several applications to provide the same volume, texture, mouthfeel and overall function of sugar while only using a fraction of it.

FEATURES	BENEFITS
<ul style="list-style-type: none">• Replaces sugar• Allergen free options• Additive free• Dairy free• Neutral taste• Dry addition to the process• Smooth, spherical starch granules	<ul style="list-style-type: none">• Develop healthier products• Improve nutritional labelling• Suitable for coeliac• Clean label. Consumer friendly label declarations.• Suitable for vegans• Enhances flavour profiles• Easy to apply, no process changes required• Mimics mouthfeel and body of sugar

Applications:

- Cakes & Muffins
- Soups & Sauces
- Ready Meals
- Desserts
- Performance Foods
- Breakfast Cereals
- Snack Bars
- Bakery Products

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EMULSIFYING & BINDING

Clean Label Emulsifying & Binding complex™

What it is:

complex™ is our range of clean label functional proteins. Derived from a broad range of crops such as wheat, pea and rice, the range is clean label, non-GM, plant based, with gluten free options available.

What it does:

complex™ binds and emulsifies in a range of meat & vegetarian processed foods. complex™ can also be used for protein fortification in bakery products, allowing front of pack "source of" or "high in" protein claims to be made.

FEATURES	BENEFITS
<ul style="list-style-type: none"> • Clean Label – additive free • Bind fat and water • High protein content • Plant Based – meat & dairy free 	<ul style="list-style-type: none"> • Simplify label declarations • Control textures • Make protein claims • Suitable for vegans

Applications:

- Sausages
- Burgers
- Any Reformed Meats
- Patés
- Nuggets
- Kebabs
- Vegetarian & Vegan Products
- Performance Foods
- Breads
- Bakery Products

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FAT REPLACEMENT

Clean Label Fat Replacement delyte™

What it is:

delyte™ is our range of clean label fat replacers. Derived from a range of crops including tapioca and wheat, the range is clean label, non-GM, plant based, with gluten free options available.

What it does:

delyte™ replaces the functionality of fat, delyte™ reduces up to 50% of fats in a variety of applications such as: bakery, ready meals, dressings, and sauces, while providing the same texture, volume & mouthfeel, ensuring there is no compromise on eating experience.

FEATURES	BENEFITS
<ul style="list-style-type: none">• Clean Label – additive free• Reduce fat• Reduce calories• Plant Based• Neutral taste• Dry addition to the process• Mimics mouthfeel and body of fat	<ul style="list-style-type: none">• Simplify label declarations• Develop healthier products• Improve nutritional labelling• Meet calorie reduction targets• Suitable for vegans• Enhances flavour profiles• Easy application, no process changes required• No compromise on eating experience

Applications:

- Cakes & Muffins
- Soups & Sauces
- Buttercreams, Bakery Fillings & Toppings
- Dips & Dressings
- Pastry
- Dairy Products
- Ice Creams & Frozen Desserts
- Processed Meats
- Performance Foods

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GLAZING

Clean Label Glazing eziglaze™

What it is:

eziglaze™ is our range of clean label glazing systems. The eziglaze™ range offers clean label, egg free, vegan and gluten free glazing solutions, suitable for all sweet and savoury bakery products. Simple declarations and easy to apply.

What it does:

eziglaze™ improves the appearance of breads & baked goods, as well as providing adhesion for products, such as seeded loaves. Being plant based, it is suitable for vegan applications and an alternative egg and milk wash.

FEATURES	BENEFITS
<ul style="list-style-type: none">• Clean Label – additive free• High sheen glazing• Plant Based• Allergen Free options• Apply pre or post bake• Ambient storage	<ul style="list-style-type: none">• Simplify label declarations• Improve colour & finish• Make protein claims• Suitable for vegan products• Suitable for gluten free products• Easy application - no process change required• Long shelf life

Applications:

- Pies
- Pastries
- Breads
- Sausage Rolls
- Morning Goods
- Hot Cross Buns
- Fruit Loaves
- Danish Pastries

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PHOSPHATE REPLACEMENT

Clean Label Succulence & Yield ezimoist™

What it is:

ezimoist™ is our range of clean label yield & succulence enhancers. Derived from a range of base crops, the range is clean label, non-GM, plant based and is easily dispersible & suspended in water.

What it does:

ezimoist™ improves textures, yields and succulence in meat & fish applications. Offering a clean label phosphate replacement which caters for different factory processes such as injection, tumbling or emulsifying.

FEATURES	BENEFITS
<ul style="list-style-type: none">• Clean Label – additive free• No settlement in brines• Process tolerant• Binds moisture• Plant based• Neutral taste• Dissolves & suspends easily in water	<ul style="list-style-type: none">• Simplify label declarations• Consistent performance• Add succulence• Improve yields• Suitable for vegans• No flavour masking• Simple mixing process

Applications:

- Cooked Meats
- Cured Meats
- Reformed Meats
- Whole Muscle
- Tumbled or Injected Meats
- Marinades
- Pork & Ham
- Beef
- Prawns

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STRUCTURE

Clean Label Structure Control fazenda™

What it is:

fazenda™ is our range of functional flours. Designed for the bakery, and batters & coatings sectors, the fazenda™ range helps with structure, softness & moisture retention in a wide range of applications. The range is clean label, non-GM, and plant-based, with organic & gluten-free options available.

What it does:

fazenda™ harnesses the natural functionality from crops such as tapioca, wheat, rye & spelt, providing wide-ranging, functional benefits & enhancing a natural feel to bakery applications. In bread, cakes & muffins, it provides softness, volume & moisture retention, while in batters & coatings the range provides adhesion & viscosity.

It also extends our palette of clean label thickeners & stabilisers, but with the added benefit of carrying a declaration of simply "flour" - offering both developers more choice, and the consumer the familiarity of a store cupboard declaration.

FEATURES	BENEFITS
<ul style="list-style-type: none"> • Clean Label – additive free • Provides structure • Retains moisture • Gluten free options • Plant based – meat & dairy free 	<ul style="list-style-type: none"> • Simple, store cupboard declarations • Improves softness & eating quality • Improves quality over life • Suitable for gluten free applications • Suitable for vegans

Applications:

- Breads & bread products
- Cakes & muffins
- Batters & coatings
- Morning goods
- Snacks
- Gluten free applications
- Broad range of bakery applications

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EGG REPLACEMENT

Clean Label Egg Replacement

ovaprox™

What it is:

ovaprox™ is our range of clean label egg replacers. It is a plant based, partial or total egg replacement solution, meaning it is suitable for vegan products.

What it does:

ovaprox™ replaces the functionality of egg. Easy to use, ovaprox™ provides the same volume, texture, mouthfeel and overall function of egg in a wide range of foods. The ovaprox™ range is suitable for multiple applications, such as: cakes, pastas, muffins, pancakes & mayonnaise.

FEATURES	BENEFITS
<ul style="list-style-type: none">• Replace egg• Process tolerant• Plant based• Dry powder addition• Allergen free options• Ambient storage	<ul style="list-style-type: none">• Simplify label declarations• Remove allergens• Control & maintain textures• Suitable for vegan products• Easy to use• Suitable for gluten free products• Long shelf life

Applications:

- Cakes & Muffins
- Pancakes
- Waffles
- Premixes
- Marinades
- Concentrates
- Mayonnaise
- Vegan bakery applications

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TEXTURE

Clean Label Texture Enhancement scilia™

What it is:

scilia™ is our range of clean label functional fibres. With a range of base crops and fibre lengths, the range is also clean label, non GM and allergen free - making it suitable for gluten free applications.

What it does:

scilia™ binds fat & water, and improves textures in bakery & meat applications. scilia™ allows manufacturers to control texture, volume and structure of products. The high fibre content also allows front of pack "Source of" or "High in" fibre claims to be made.

FEATURES	BENEFITS
<ul style="list-style-type: none">• Clean Label – additive free• Pure fibre content• Plant based• Allergen free• Bind fat & water• Range of fibre lengths	<ul style="list-style-type: none">• Simplify label declarations• Make front of pack fibre & nutritional-claims• Suitable for vegan products• Suitable for gluten free products• Increase yields & succulence• Modify & control textures

Applications:

- Breads & Baked Goods
- Bakery Fillings
- Ready Meals
- Soups & Sauces
- Dips & Dressings
- Seasonings & Dry Mixes
- Processed Meat & Fish
- Pie Fillings
- Dairy Fillings
- Cakes, Muffins & Morning Goods
- Snacks

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Clean Label thickening & stabilising synergie™

What it is:

synergie™ is our range of clean label thickeners & stabilisers, derived from a wide range of base crops. The synergie™ range is suitable for hot and cold processes in a wide range of food applications.

What it does:

synergie™ improves & controls texture, viscosity & stability. Versatile, the synergie™ range incorporates a range of technologies and crop bases to make possible a wide palette of eating experiences across a large range of applications.

FEATURES	BENEFITS
<ul style="list-style-type: none"> • Clean Label – additive free • Wide range of crop bases • Plant based • Allergen free options • Process stable 	<ul style="list-style-type: none"> • Simplify label declarations • Large choice of textural properties • Suitable for vegan products • Suitable for gluten free products • Control viscosity & texture

Applications:

- Ready Meals
- Soups & Sauces
- Dips & Dressings
- Seasonings & Dry Mixes
- Processed Meat & Fish
- Fruit Preparations
- Pie Fillings
- Dairy Desserts
- Cakes, Muffins & Morning Goods
- Bakery Fillings
- Snacks
- Batters & Coatings

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NATURAL TEXTURISERS

Clean Label Natural Texturisers virtura™

What it is:

virtura™ is our range of clean label natural texturisers - designed to provide a functional alternative to non-clean label gums & hydrocolloids. Suitable in a range of food applications and industrial processes, such as gluten free bakery, ready meals & dry rubs and marinades. Manufacturers can reformulate recipes with clean ingredients declarations and therefore improve consumer transparency.

What it does:

The virtua™ range is a clean and transparent functional alternative to hydrocolloids such as psyllium husk, xanthan gum & guar gum. Providing viscosity control (thickening, water binding), volume, emulsification properties all from sustainable and natural supplies.

FEATURES	BENEFITS
<ul style="list-style-type: none">• Clean & natural hydrocolloids• Sustainably sourced/reliable supply• Water Retention & Binding• Consistent product functionality• Emulsification Properties• Allergen Free Options• Plant Based• Diverse nutrient profiling	<ul style="list-style-type: none">• Clean label. Consumer friendly label declarations• Minimise environmental impact• Shelf-Life Improvement• High quality products, reduce batch variation• Multi-Functional ingredient• Suitable for coeliac/gluten free applications• Suitable for vegan applications• Develop healthier products

Applications:

- Gluten Free Bread
- Bread Products
- Sweet bakery
- Coating/glazing systems
- Marinades & Dry Rubs
- Desserts
- Ready Meals
- Sauces

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