

**KANEGRADE**



*in touch with nature*



FLAVOURS | NATURAL COLOURS |  
FRUIT POWDERS | INGREDIENTS

# IN TOUCH WITH NATURE

Kanegrade supply high quality natural ingredients at competitive prices and deliver them to your manufacturing facility on time, every time. At Kanegrade we're proud to have done exactly that since 1980, ensuring our customers have smooth production runs and category leading finished products.

## Suppliers of high quality natural ingredients

Today Kanegrade encompasses facilities in several countries and with over 60 members of staff across production contracting, sourcing, QA, NPD and logistics. We've built strong partnerships with growers and primary processors around the world, giving you access to ingredients from every corner of the globe.

We can recommend ingredients to match your enquiry and we also create bespoke ingredients to meet project aims such as adapting mouthfeel, optimising cost or enhancing nutrition. Our diverse ingredients catalogue spans many parts of your bill of materials, meaning you can choose Kanegrade to reduce your number of suppliers.

Our team of food scientists are on hand to answer questions about shelf life, stability, particle size, organic status, acidity level, extraction process, dietary consideration or any one of hundreds of criteria which are relevant to our ingredients and your finished product.

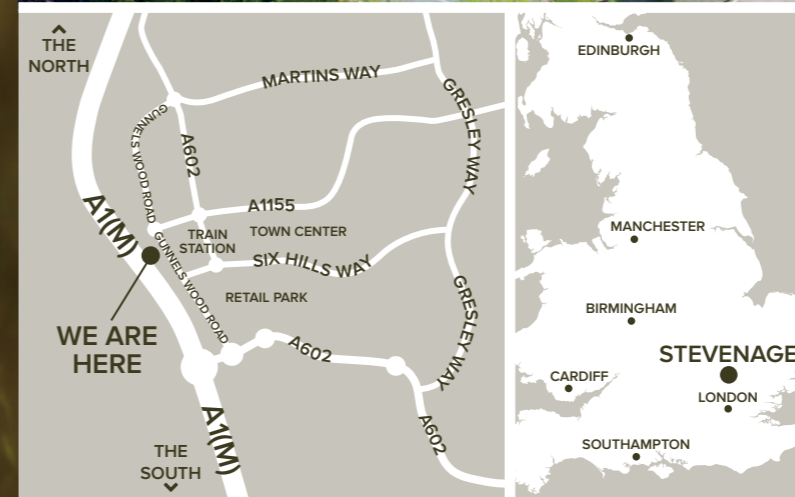
Kanegrade holds thousands of ingredients in stock ensuring constant availability and just in time delivery when required. Our network of storage facilities and distribution expertise mean you get ingredients transported to your manufacturing site (on the incoterms of your choice) exactly when you specify, ready for production.

## LOCATION

Kanegrade operates from our global headquarters in **Stevenage, United Kingdom** which encompasses our **NPD, Production, Sourcing, Contracting, Quality Control, Finance** and other essential functions.

In addition we operate multiple offices around the world in order to give you assistance with product information, samples and application advice.

Currently we have facilities in **United Arab Emirates, Germany, India and China** with more to follow soon. We aim to provide the most local and customer focussed service as possible.



Leave the **A1(M)** at **junction 7**. Turn left onto **Gunnels Wood Road**. Take the second left onto **Six Hills Way** and then turn right onto **Caxton Way**. You'll find us on the left on **Caxton Way**.

### Kanegrade Limited

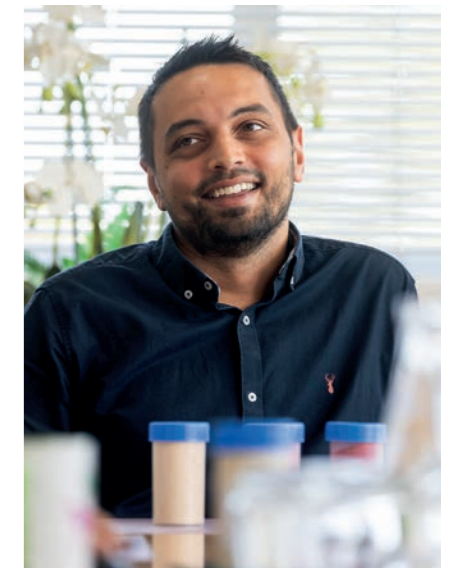
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**Aaron Gupta**  
Managing Director  
Kanegrade Limited

# FLAVOURS

Kanegrade develop flavours for leading Beverage, Bakery, Dairy, Savoury and Confectionery manufacturers. Use our flavours to boost existing aroma or introduce intense, lasting and unique flavour to your finished product. With over 40 years experience in the industry, we are ready to assist with your next requirement.

## Thousands of flavours to suit every taste...

### THE FLAVOURS

If you have a taste in mind, choose from our library of hundreds of flavours – including fruit, sweet, savoury, meat, nut, fish, dairy, bakery, vegetable and more. We have beverage flavours to match well-known products found on the shelves, as well as flavours to boost cocoa, coffee and cheese products.

### PROFILE

We offer many variations, allowing your end product to deliver a unique taste profile to the consumer. They include fresh, ripe, jammy, toasted, roasted, creamy, malted, fragrant – the possibilities are virtually limitless.

### DEVELOPMENT

We can also develop a completely new 'fantasy' flavour specifically for you, or match the flavour found in an existing product. If you're not happy with the first sample submitted, our flavourists will work with you to customise it until you are delighted.

### SYNTHETIC / NATURAL

Synthetic flavours are suitable for the majority of situations and allow for the best complexity, highest degree of consistency, and lowest cost in use. However, in some cases consumer preference demands natural flavours and we have an extensive range of those too, including many natural flavours from the named source.

### APPLICATION

Whether you require liquid or powder, getting your flavour to work in your application is crucial to its success. We can demonstrate the flavour in the final product for you, provide technical support in case of any issues with manufacturing, and provide on-site production support if you need it.

### LEGISLATION

It's crucial to choose a flavour partner who are aware of legislation. We are fully compliant with EU/UK law 'Reg (EC) 1334/2008 including Amendments'. Our regulatory team provide you with peace of mind by monitoring the laws regarding raw materials, documents, labelling, packaging and all other areas.

### PARTNERSHIP

We are ready to send samples, provide documentation, and work with you until your flavour is customised with the exact profile you need, and working perfectly in your application. We pride ourselves on competitive pricing and the highest level of customer service, hoping to keep you as a long-term customer and partner.

Let us know your next flavour requirement to get started.

Some of the high quality flavours available from Kanegrade:

ALMOND

APPLE

APRICOT

BANANA

BILBERRY

BLACKBERRY

BLACKCURRANT

BLUEBERRY

BUTTER

BUTTERSCOTCH

CARAMEL

CHERRY

CHOCOLATE

CITRUS

COCOA

COCONUT

COFFEE

CRANBERRY

FOREST FRUITS

GOLDEN SYRUP

GRAPE

GRAPEFRUIT

GUAVA

HAZELNUT

HONEY

KIWI

LEMON

LIME

LYCHEE

MANDARIN

MANGO

MAPLE

MELON

PAPAYA

PASSIONFRUIT

PEACH

PEANUT

PEAR

PECAN

PINEAPPLE

PISTACHIO

PLUM

POMEGRANATE

PRALINE

PRUNE

RAISIN

RASPBERRY

REDCURRANT

RHUBARB

RUM

STRAWBERRY

TANGERINE

TOFFEE

+ OTHERS

Pack size is normally 20kg.



# COLOURS

At Kanegrade we develop natural colours that help food look its most delicious.

Colour lost during processing can be boosted, or in applications such as confectionery, colour should be introduced to maximise flavour perception.

Factors such as pH, heat and light exposure and legality in your market must be considered before an effective natural colour is selected.

This means it's crucial to choose a natural colour partner with extensive manufacturing, legal and application expertise.

## Vibrant & diverse raw materials found in nature...

### NATURE'S COLOURS

Our food colours are created from the vibrant and diverse raw materials found in nature. Colours range from yellow, to orange, to red, to green, to purple, as well as black and white. Dosage can be adjusted to create unique shades and we also create custom blends to achieve your ideal colour tone.

### THE EXTRACTS

Pigments are extracted and standardised such as:

Chlorophyll (Green) ● Anthocyanin (Purple) ● Curcumin (Yellow)  
● Capsanthin (Orange/Red) ● Betanin (Red)

In fact we work with over 15 different natural pigments with E-numbers which are legally recognised as safe and effective food colourants.

### COLOURING FOODS

We have created a full range of 'clean label' colouring foods with intrinsic colouring ability, but without E-numbers.

Typically these are vegetable and fruit derived, such as Beetroot Liquid and Spinach Powder which are simply declared as an ingredient on your label.

### YOUR APPLICATION

Each colour is matched with an application system which ensures colour is retained throughout any processing and for the full shelf life of the end product.

We've developed solutions for all types of applications including **beverage, confectionery, bakery, dairy, meat, ice cream, sauces and many more.**

Our technologists are ready for your next application challenge.

### UNIQUE PRODUCTS

















Many of our natural colours are used by those who want to stop using artificial colours and we can give full technical advice on your changeover. We have also developed products such as a carmine replacer and an alternative to titanium dioxide.

### PERSONAL SERVICE

Kanegrade has been developing and supplying natural colour solutions for **food, beverage and pharma applications** for over 40 years. We will work with your product developers to ensure the colour you want is achieved.



### Some of the high quality colours available from Kanegrade:

Carthamus (Safflower) Curcumin (Turmeric) Riboflavin (Various Sources)		Anthocyanin (Black Carrot, Hibiscus)		Spinach Extract Nettle Extract	
Lutein (Marigold)		Carmine (Carminic Acid) Lycopene (Tomato, Synthesised)		Caramel	
Beta Carotene (Carrot, Synthesised, Blakeslea)		Anthocyanin (Red Cabbage) Betanin (Beetroot) Anthocyanin (Grape skin)		Vegetable Carbon	
Bixin (Annatto) Norixin (Annatto)		Spirulina		Titanium Dioxide Polysaccharides	
Capsanthin / Capsorubin (Paprika) Apocarotenal (Carrot) Carminic Acid (Carmine)		Copper Chlorophyllin (Grass) Copper Chlorophyll (Grass)			
Aronia Juice Elderberry Juice		Chlorophyllin (Grass) Chlorophyll (Grass)			

# FRUIT

## JUICE CONCENTRATES, NFC'S & PUREES

### PURE JUICE (NFC)

NFC Juice stands for 'not from concentrate' and is normally pressed and filtered juice in its pure form. This can simply be packed and used in beverages, or used to introduce fruit flavour in other applications. NFC juice is not normally subject to any high temperature processing.

### FRUIT JUICE CONCENTRATES

Kanegrade are Worldwide suppliers of Fruit Juice Concentrates, ranging from Apple to Watermelon and every fruit in between. The pure juice is concentrated and filtered into a liquid which can be used in a multitude of applications or even simply diluted back to pure juice strength. We also offer de-ionised concentrates for natural sweetening, available in clarified and cloudy varieties.

#### Our fruit juice concentrate flavours:

ACEROLA • APPLE • APRICOT • ARONIA • BANANA • BILBERRY • BLACKBERRY • BLACKCURRANT • BLACKTHORN/SLOE • BLUEBERRY • BOYSENBERRY • CHERRY SWEET / SOUR • CLEMENTINE • CRANBERRY • DAMSON • DATE • ELDERBERRY • FIG • GOOSEBERRY • GRAPEFRUIT • GRAPE, RED • GRAPE, WHITE • GUAVA • KIWI • LEMON • LIME • LINGONBERRY • LYCHEE • MANGO • MANDARIN • MELON • ORANGE • PAPAYA • PASSIONFRUIT • PEACH • PEAR • PINEAPPLE • PLUM • POMEGRANATE • PRUNE • QUINCE • RAISIN • RASPBERRY • REDCURRANT • RHUBARB • ROSEHIP • STRAWBERRY • TAMARIND • WATERMELON + Others

### PUREES & PUREE CONCENTRATE

These contain juice as well as the fibrous material from the fruit, to be used in applications such as smoothies. They are offered with or without sugar, with or without seeds. We also have puree concentrates available where water is removed to strengthen the flavour.

### ESTERS

Also known as Distillates or Aromas, Fruit Esters are made from condensing the volatiles during the concentration process, resulting in a liquid with extremely high concentration of fruit aroma. These can be used in flavour production or directly in beverages to dramatically boost flavour.

#### Our ester flavours:

APPLE • APRICOT • BANANA • BLACKBERRY • BLACKTHORN/SLOE • BLACKCURRANT • BLUEBERRY • CHERRY-SOUR • CRANBERRY • ELDERBERRY • GOOSEBERRY • MANGO • PASSIONFRUIT • PEAR • PEACH • PINEAPPLE • PLUM-RED • RASPBERRY • REDCURRANT • STRAWBERRY + Others

### PREPARATIONS

Fruit Preparations are mixtures of real fruit with a pectin-based, sweetened carrier to provide a pourable mixture which can be used as a filling, sauce or topping. They are highly customisable with the percentage fruit, sweetness and colour adjusted to each requirement.



#### PACK TYPES:

Aseptic Bag-in-box	20/25Kg
Jerry Cans	20/25Kg
Drums	200-265Kg
IBCs	1000-1250Kg
Tanker Loads	10 to 20 tonne



# FRUIT

## POWDERS & PIECES

Kanegrade is proud to produce a wide range of Fruit Powders which are used in hundreds of applications including confectionery, sauces, protein mixes, fillings and many more. These are fine, normally highly soluble powders with long shelf life, making them ideal for use in food manufacturing.

### FRUIT POWDERS

Our range contains over 30 fruits including the following:

ACEROLA • APPLE • APRICOT • BANANA • BILBERRY • BLACKCURRANT • BLUEBERRY • BOYSENBERRY • CHERRY SWEET / SOUR • CRANBERRY • DAMSON • DATE • ELDERBERRY • FIG • GOOSEBERRY • GRAPE, RED • GRAPE, WHITE • GRAPEFRUIT • GUAVA • KIWI • LEMON • LIME • LINGONBERRY • LYCHEE • MANDARIN • MANGO • MELON • ORANGE • PAPAYA • PASSIONFRUIT • PEACH • PEAR • PINEAPPLE • PLUM • POMEGRANATE • QUINCE • RASPBERRY • REDCURRANT • STRAWBERRY • TAMARIND + Others

Depending on the process suited to the fruit these powders may be either:

- Belt/roller/drum-dried (fruits are heated then milled)
- Spray-dried (juice is sprayed through a nozzle at high temperature to result in powder)
- Vacuum-dried (heated in vacuum, meaning lower temperature required for water evaporation)
- Freeze-dried (frozen in a vacuum chamber meaning water sublimates out)

### FRUIT PIECES

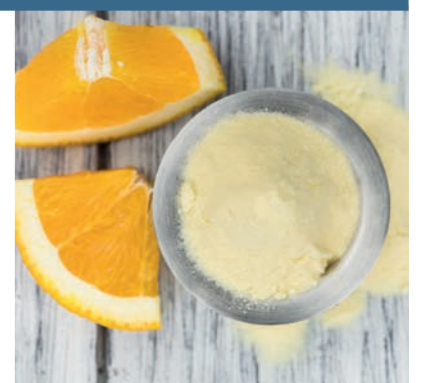
We offer a large range of fruit pieces which are a crucial component in many application areas:

BISCUITS • BREAD • CAKES • CEREAL BARS • CHOCOLATE • DESSERTS DECORATION • FROZEN DESSERTS • GARNISHES • ICE CREAM • JAM / MARMALADE / CONSERVES • MUFFINS • NOUGAT • PASTRIES • SNACK MIXES • YOGHURT + Others

There are a wide range of dehydrated fruits available including lemon, apple, banana, raspberry, strawberry and many more; in fact we offer pieces from over 30 different fruits.

We are also able to offer many variations to suit your application including:

- Piece Size e.g Whole, Chopped 3-5mm, 4-9mm etc.
- Sugar-Infused, Apple-Juice Infused
- Segments, Shapes, Flakes
- Candied (Sugar-Infused and Sugar Coated)
- Rice-Flour Rolled (Free-flowing)
- Formed (Natural colour and flavour on carrier) Bake stable



#### PACK TYPES:

Powders	Usually 25kg
Fruit Pieces	5kg to 25kg
Others on request.	



# VEGETABLE JUICE CONCENTRATES & PUREES

## VEGETABLE PUREES

Purees consist of the fleshy part and fibrous material from the vegetable which are crushed and strained with sieves resulting in a viscous but pourable liquid. As most fibre is retained, purees are a natural way to give your end product body and give the consumer a 'fuller' feeling.

## VEGETABLE JUICE CONCENTRATES

These are used to naturally impart the flavour of a vegetable in your finished product. They are simply the juice from the vegetable with water removed to retain a powerful and flavourful liquid concentrate which is highly pourable and easy to use with good shelf life.

## VEGETABLE PUREE CONCENTRATES

Whilst standard purees are single strength, puree concentrates have some water removed, which lowers the quantity required to impart the same strength of taste. Water can always be re-added if required to bring the product back to the strength of natural puree.

### Vegetable varieties available:

ARTICHOKE • ASPARAGUS • BASIL • BEETROOT • BROCCOLI • CABBAGE • CARROT • CAULIFLOWER • CELERY • CHILLI GREEN • CHILLI RED • CORIANDER • CUCUMBER • FENNEL • GARLIC • GINGER • KALE • LEEK • LETTUCE • MUSHROOM • OLIVE • ONION (NATURAL, ROASTED OR SMOKED) • PARSNIP • PEA • PESTO • PUMPKIN • RED BELL PEPPER • SHALLOT • SPINACH • SWEETCORN • TAMARIND • TOMATO • YELLOW PEPPER + Others

### Applications for these Vegetable Products:

CHEESES • DIPS • DRESSINGS • FLAVOUR COMPOUNDS • FUNCTIONAL FOODS • MARINADES • PICKLES • READY MEALS • SALADS • SAUCES • SMOOTHIES • SOUPS • TOPPINGS + Others

**OTHER FLAVOURS** – are available on request.



### PACK TYPES:

Aseptic Bag-in-Box	20 to 25Kg
Aseptic Drums	200Kg



# VEGETABLE POWDERS & PIECES

## VEGETABLE POWDERS

Powders are a versatile and natural way to flavour your savoury product. Depending on the suitability of the vegetable, the powder will either be spray dried from the juice, or dehydrated (vacuum, belt or drum-dried) and milled using the fleshy part of the vegetable itself.

The result is a powder which is easy to transport, store and handle with good shelf life. Using powders in your production allows you to introduce many of the world's wide variety of vegetable flavours into your end product.

## VEGETABLE PIECES

Pieces can be used to get a vegetable bite in your end product and enhance the nutrition. Whilst these are normally slightly dehydrated to increase the shelf life, they retain enough moisture to bring your product alive. Alternatively they can be supplied in vegetable oil if required.

They can be either whole, sliced, diced, flaked or any other type of piece you can imagine. We can work to within your target piece size to ensure you get exactly what you need for your application. We can also offer freeze dried and puff pieces.

### Vegetable pieces and powders available are:

ARTICHOKE • ASPARAGUS • BASIL • BEETROOT • BROCCOLI • CABBAGE • CARROT • CAULIFLOWER • CELERY • CHILLI GREEN • CHILLI RED • CORIANDER • CUCUMBER • FENNEL • GARLIC • GINGER • KALE • LEEK • LETTUCE • MUSHROOM • OLIVE • ONION (NATURAL, ROASTED OR SMOKED) • PARSNIP • PEA • PESTO • PUMPKIN • RED BELL PEPPER • SHALLOT • SPINACH • SWEETCORN • TAMARIND • TOMATO • YELLOW PEPPER + Others

### Applications for these vegetable products:

BREADS • CHEESES • COATINGS • CRACKERS DIPS • DRESSINGS • FLAVOURS • GRAVIES • HEALTH DRINKS • MARINADES • PICKLES • READY MEALS • SALADS • SAUCES • SEASONINGS • SOUPS • STOCK CUBES • TOPPINGS • + Others



### PACK TYPES:

Paper / poly sacks	10 to 25Kg
Also in boxes	



# NUTS & NUT PRODUCTS

Kanegrade is a major supplier of natural nuts and processed nut products.

The range includes:

PLAIN NUTS • PRALINES • NOUGATS • PASTES • CARAMELISED AND CHOCOLATE COVERED NUTS • NUT PRODUCTS

The nuts we offer are available in various sizes and shapes:

WHOLE • STICK • NIBBED • MEAL FORMS

The nuts are either Raw or Roasted and all come vacuum packed to preserve maximum freshness.

## WHOLE NUTS

These are shelled, blanched or natural as preferred.

## NUTS CHOPPED / NIBBED

A Variety of Nut Pieces Available

The specific variations available depends on the type of nut you're looking for and for the application, though examples of these variations include:

HALVES • QUARTERS • CHOPPED / NIBBED • DICED • STICKS

## NUT POWDERS

Some of the potential uses of nut powders involve bakery produce such as sweet and savoury pies, brownies, cakes and cookies, breakfast cereals and mueslis, confectionery, desserts and puddings, as well as ice cream. We can also provide a wide variety of different nut types, including pecans, hazelnuts, almonds and walnuts.

## CARAMELISED NUTS

This refers to the coating of the nut in brown sugar, resulting in some of our most delicious nut based products. Typically we will caramelize pecans, hazelnuts, macadamias, almonds and walnuts, however we can use other varieties of nut on request. These are used by food manufacturers for a wide variety of applications, either as snacks themselves, or for use as inclusions in bakery, snack bar, ice cream applications, toppings and decorations.

## COATED NUTS

This refers to coating nuts in dark, milk or white chocolate. Coatings are typically always melted chocolate and we can fine tune the ratio of nut to chocolate required. These can also be barrier coated if required making them ideal as ice cream inclusions.

## NOUGAT, PRALINE AND OTHER NUT PRODUCTS

There are a wide range of other nut products which Kanegrade can supply including:

- Nougats - Nuts, sugar and honey
- Praline - Blends of nuts and sugar <50%
- Creams - Nuts, sugar, cocoa butter + other ingredients

## NUTS AVAILABLE

ALMONDS  
BRAZIL NUTS  
CASHEWS  
HAZELNUTS  
MACADAMIAS  
PEANUTS (GROUNDNUTS)  
PECANS  
PISTACHIOS  
WALNUTS

## NUT PRODUCTS

WHOLE  
CARAMELISED WHOLE  
COATED WHOLE  
DICED – DIFFERENT SIZES  
CARAMELISED DICED –  
DIFFERENT SIZES  
COATED DICED –  
DIFFERENT SIZES  
POWDER

## APPLICATIONS

BAKERY  
CHOCOLATE  
CONFECTIONERY  
DESSERTS  
ICE CREAM  
MARINADES  
SAUCES  
SNACK MIXES

## PACK TYPES:

Bags 10kg-25kg  
Others on request.



# OTHER KEY INGREDIENTS

## COCONUT PRODUCTS

PRODUCT	DESCRIPTION	APPLICATIONS
Coconut Water	Fresh clear liquid found inside young and mature nuts. Available organic and conventional, single concentrate 60 Brix	Hydrating drinks. Functional drinks. Smoothies and Fruit juices. Yoghurt
Coconut Milk	White fluid extracted from fresh shredded coconut flesh with or without the addition of water	Functional drinks. Smoothies and fruit juices mixes. Cooking ingredient - especially in Asian and West African cuisine. Dairy free desserts and yoghurt
Coconut Cream	Coconut milk that is richer containing higher fat content	Functional drinks. Smoothies and fruit juices mixes. Cooking ingredient - especially in Asian and West African cuisine. Dairy free desserts and yoghurt. Chocolate products
Creamed Coconut	Also known as coconut butter or coconut flakes. This is the unsweetened dehydrated fresh meat of a mature coconut. Which ground and compressed to a semi solid white creamy paste	Spreads. Snack bars. Cooking ingredient - especially in Asian and West African cuisine. Dairy free desserts and yoghurt. Chocolate products
Desiccated Coconut	Pure white shredded, dehydrated and unsweetened fresh meat of mature coconuts	Bakery. Dairy products. Desserts. Confectionery. Chocolate products
Coconut Chips Raw & Toasted	Matured and dried coconut meat sliced. Available raw or tasted in different flavours	Trail mixes and cereals. Bakery. Snacks. Confectionery. Chocolate products. Dairy products. Ice cream. Bird foods
Golden Toasted Coconut Nibbles	Toasted shredded, dehydrated and unsweetened fresh meat of mature coconuts	Bakery. Dairy products. Desserts. Confectionery. Chocolate products
Organic Virgin Coconut Oil	Organic virgin oil extracted by cold pressing fully dried, mature and organic coconut flesh	Cooking ingredient. Oil substitute. Bakery. Confectionery & Chocolate. Beauty & Cosmetic products
RBD Coconut Oil	Refined, bleached & deodorized (RBD) oil made from dried coconut kernel. Extracted with hydraulic press adding heat. This type of oil undergoes extra refining processes to eliminate the coconut taste and odour	Cooking Ingredient. Beauty products. Bakery. Confectionery & Chocolate
Coconut Sugar	Produced from the sap of cut flower buds of the coconut tree	Bakery. Dairy products. Desserts. Confectionery. Chocolate products
Coconut Nectar Syrup	Comes from the sweet sap that results from tapping the thick flowering stems of the coconut blossom. The sap is further evaporated at low temperatures, producing a raw, low glycaemic and nutrient rich pourable syrup	Bakery. Dairy products. Desserts. Confectionery. Chocolate products
Coconut Powder	Spray dried coconut powder	Bakery. Dairy products. Desserts. Confectionery. Chocolate products. Soft drinks.

## HONEY POWDER

Our honey powder is made from fresh honey which is spray dried onto a carrier. Being in powder form makes our honey highly versatile especially when mass producing.

**Applications:**

- BAKED GOODS
- COATINGS
- CONFECTIONERY
- MARINADES
- READY MEAL SAUCES
- SEASONINGS

## WINE CONCENTRATES

One of the products we specialise in is wine extracts, which we have available as red and white and in both liquid and spray dried powder forms. These wine extracts are alcohol free and very rich in top note flavours, ensuring they deliver an exceptional taste. Wine concentrates are also an excellent natural resource of polyphenols which makes them ideal for use in the health food industry.

Found in the skin and seeds of grapes, polyphenols are frequently used in functional foods and dietary supplements.

## TAMARIND CONCENTRATE

Tamarind has a sweet and sour taste and is ideal for use in:

- ETHNIC DISHES
- MARINADES
- READY MEALS
- SAUCES

Kanegrade can offer in both powder and liquid forms.

## FLAVOUR RAW MATERIALS

Kanegrade offers many raw materials which can be used in flavour production such as:

- EXTRACTS
- OILS
- OLEORESINS
- AROMAS
- DISTILLATES



# BEVERAGE DEVELOPMENT



## KANEBEV OFFERS 4 KEY SERVICES

### 1 BEVERAGE DEVELOPMENT BY IN-HOUSE EXPERTS FROM IDEA TO PRODUCT IN FOUR STAGES:

#### CONCEPT DISCUSSION

Either bring your own ideas and we will provide the required technical assistance, or we can provide with cutting-edge concepts based on the latest trends, ready for market.

#### PROTOTYPE DEVELOPMENT

Create the tastiest beverages, within the parameters you specify using flavours, juices, colour and other ingredients.

#### IN-HOUSE AND CUSTOMER SAMPLING AND FEEDBACK

Tastings and feedback are critical to success. We actively look to iterate and perfect your beverage.

#### PRODUCT LAUNCH

We work with bottlers in your local market to fill our concepts into your packaging of choice and have them ready to launch.

### 2 TECHNICAL SUPPORT

With decades of experience in the beverage industry we know how to make a stable product.

We provide solutions to formulation challenges and assist with shelf life testing.

### 3 TURNKEY

If you have an idea we will make it a reality, or we can make suggestions to you based on the latest beverage trends. Our in-house experts are constantly looking out for current and upcoming trends.

### 4 INGREDIENTS SUPPLY

Linked to global ingredients supplier Kanegrade, we have access to raw materials from around the World.

## WE SUPPLY YOUR CONCEPTS IN VARIOUS FORMS:

#### Individual ingredients:

We can supply each ingredient which goes into your beverage.

#### Compound:

We can supply you with incorporated flavour components of the beverage without the sweetening/sugar system.

#### Syrup:

To simplify the production process, we provide an all in one blend of flavours, juices, preservatives and a sweetening/sugar system. Just add water to get the final product.

#### Ready to Drink:

Alternatively, we can offer a complete RTD, ready to launch.



## WHAT MAKES KANEBEV STAND OUT?

We will create your beverage using up to seven ingredient systems which combine perfectly to make your finished drink.

### JUICE SYSTEM

Kanebev has the capability to provide various types of juice which add nutritional value to the beverage. These juices could either be pure fruit juice, juice concentrate or puree.

### FLAVOUR SYSTEM

Kanebev offers flavour systems which are current and on trend with the ever evolving beverage market. We will work with the customer to adjust the flavours to suit their specific needs.

### COLOUR SYSTEM

KaneBev incorporates colour systems which are chosen to give the beverage eye catching, stable colour for the duration of the shelf life.

### SWEETENING SYSTEM

In response to the demand for sugar reduction, KaneBev has responded by offering customers beverages with full sugar, reduced sugar or a choice from a range of sweeteners.

### PRESERVATIVE SYSTEM

KaneBev offers preservative systems which guarantee a safe shelf life required for the product and ensuring they are within the limits set in your local market.

### TEXTURE SYSTEM

KaneBev offers custom made texture systems which enhance the quality of your drink and provide solutions to formulation challenges such as sedimentation and colour separation.

### FUNCTIONAL SYSTEM

Due to changing customer needs, KaneBev has the capability to fortify your drink with single vitamins, vitamin mixes, minerals or trendy functional ingredients to give a health claim and added point of difference.



# SERVICES



# QUALITY STANDARDS & EXPERTISE

**Kanegrade is able to offer various services such as:**

### LIQUID BLENDING

Our high shear mixers can create perfectly homogeneous liquids which can be filled in drums or jerry cans. These can be blends of flavours to create highly customised products, juice concentrate blends and drink compounds.

### DRY BLENDING

These can be mixtures of pieces such as vegetables, fruits and nuts to create a snack mix, or even a powdered drink mix, or sports powders incorporating functional ingredients. These can be filled into bulk packs.

### PRODUCT MATCHING

Our product matching service can be carried out on any ingredient across our entire range. If you have any concerns with existing suppliers we can offer you an alternative option that is a close or perfect match.

### APPLICATION ADVICE / CONSULTANCY

We are able to provide full application advice on using our ingredients and how they will perform during your manufacturing process whilst maintaining their integrity.

### RE-PACKING / PACKING DOWN

We can supply certain ingredients in a particular pack size when required. This may be useful in the case of food service, or if you will use a single pack for a single batch. Let us know your specific requirements\*.

\*minimum order quantities apply.



### QUALITY ASSURANCE

Our Quality Assurance team is ready to deal with matters of quality control, legal compliance, documentation, production standards and all the other factors involved in supplying ingredients to the World's best food and beverage companies.

### QUALITY SYSTEMS

We have certificates in the leading quality systems, so you know that the processes we use are compliant and always up to date.

### ACCREDITATIONS

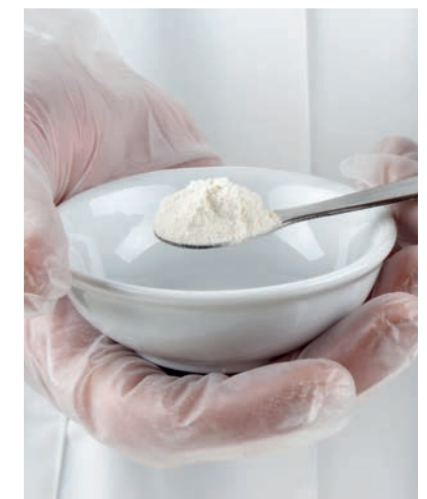
Many of our products are certified to religious standards such as Halal and Kosher. Furthermore, we have many products which are organic accredited.

### IN-HOUSE TESTING

We have the ability to test many factors in the ingredients we supply to ensure that quality standards are maintained. Our laboratory is fully equipped with instruments to achieve this.

### ALLERGEN CONTROL

Allergen control is of crucial importance to Kanegrade, with control systems and documentation in place to avoid any contamination.



SUPPLIERS  
OF HIGH  
QUALITY  
NATURAL  
INGREDIENTS

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FOR OVER

40

YEARS

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**2023/24 EDITION**

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