

**AECI FOOD &  
BEVERAGE**

OFFERS AN  
EXTENSIVE RANGE  
OF INGREDIENTS FOR  
THE MEAT, POULTRY  
& FISH INDUSTRY.  
OUR RANGE OF  
COMMODITY  
INGREDIENTS,  
SPECIALISED  
PHOSPHATES AND  
HYDROCOLLOIDS  
CAN BE APPLIED  
IN SPICE- & BRINE  
BATCH PACKS, MEAT  
PROCESSING &  
VALUE ADDED MEAT  
PRODUCTS. OUR  
GROWING RANGE OF  
INGREDIENTS  
INCLUDE, BUT IS NOT  
LIMITED TO:

**COMMODITIES**

Ascorbic Acid BP  
Citric Acid  
Corn Starch (Native)  
Dextrose Monohydrate  
Free Flowing anti-caking agent  
Garlic Powder  
Glucono Delta Lactone (G.D.L.)  
Guar Gum  
I&G Nucleotide  
Maltodextrins  
Malic Acid  
Mono Sodium Glutamate  
Mustard Powder  
Onion Powder  
Pea Protein  
Propylene Glycol USP  
Potato Starch (Native)  
Potassium Sorbate  
Sodium Benzoate  
Sodium Bicarbonate  
Sodium Diacetate  
Sodium Erythorbate  
Sodium Sulphite  
Soy Protein Isolate 90%  
Tapioca Starch (Native)  
Titanium Dioxide  
Tri-sodium Citrate  
Wheat Gluten

**PHOSPHATES**

Sodium Tripoly Phosphate (STPP)  
Budenheim Phosphates:  
Carnal (Tumbling & Injected  
Meat & Poultry)  
Abastol (Meat Emulsions &  
Fine Meat pate's)

**HYDROCOLLOIDS**

Alginate

Carrageenan  
CMC 3000  
Gelatine  
Xanthan gum

**CULTURES**

Fermentation Cultures  
(Bactoferm)

**NATURAL COLOURS**

Annatto

Please contact the  
Meat team for technical,  
dynamic solutions for your  
business +27 11 409 5000



*good chemistry*