

PRESS RELEASE

Number 02

FSL Introduces New Products & Solutions at Gulfood Manufacturing 2022:

Food Specialities Limited (FSL) together with their world-renowned partners will launch new ingredient solutions aligned with key industry trends for food and beverage manufacturers.

Dubai, November 04, 2022 – At Gulfood Manufacturing, FSL together with international food ingredient solutions manufacturers, will introduce several new products and award-winning solutions to the GCC region.

With the largest stand at the show, FSL will host 14 international companies delivering solutions aligned with current industry key trends - sugar & sodium reduction solutions, plant-based solutions, health & immunity, functional & nutraceutical ingredients, and clean label solutions. Gulfood Manufacturing will be held from 8-10 November 2022 at the DWTC.

FSL together with their world-renowned partners will be launching the following new solutions at Gulfood Manufacturing Show:

- **Sugar Reduction Solutions by Valio, Finland**
- **Micronutrient Premix Solutions for Sports Nutrition by SternVitamin, Germany**
- **Vegan Flavour Solutions by Aromatech, France**
- **Functional Fiber Solutions by Fiberstar, USA**
- **Enhanced Cocoa Butter Substitute (CBS) by AAK, Sweden**
- **Functional Concepts by Agrana, Austria**

SUGAR REDUCTION SOLUTIONS

Sugar reduction in chocolate products by Valio, Finland.

Valio focuses on dairy ingredients and food solutions well matching with higher-end customer requirements. The company provide expert advice on nutrition at all stages of the life course, along with support on how to best tailor ingredients to achieve functions desired by consumers, whether that be to provide sugar reduction, high protein levels, or digestive comfort.

Valio Bettersweet™ is a milk powder solution that enables natural sugar reduction in any milk chocolate product by using the proteins in milk reducing the need for added sugar. The 30% sugar reduction is just the beginning, as Valio already has solutions under development that can eliminate the amount of added sugar completely. Application areas: milk chocolate, white chocolate, hazelnut cocoa spread and cocoa drink powder.



www.valio.com/b2b

MICRONUTRIENT PREMIX SOLUTIONS FOR SPORTS NUTRITION

Four new micronutrient premixes from SternVitamin, Germany:

SternEnergize: Potential for pre-workout products

SternEnergize is ideal for products consumed before sport to prevent fatigue and maintain alertness and physical performance. In addition to vitamins and minerals, this premix also contains branched-chain amino acids, l-taurine, l-citrulline, l-arginine and natural caffeine. It's the perfect premix for products that target athletes and weekend warriors and help them prepare for workouts.

SternRecovery: Regeneration after the workout

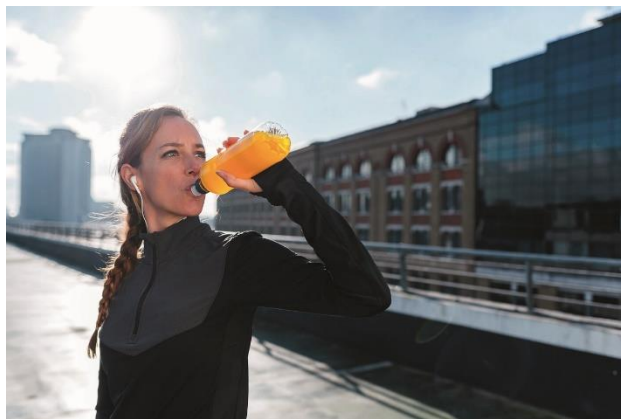
This premix supplies micronutrients for products that help with post-workout regeneration. It contains essential amino acids and creatine to stimulate muscle protein synthesis. In addition, pomegranate juice powder, magnesium, and l-citrulline reduce muscle soreness. L-theanine from green tea soothes the mind, while beta-glucan from yeast supports the gut immune system. Finally, electrolytes compensate for mineral losses through perspiration.

SternActive: Ideal micronutrient combination for active women

This premix for drink powders provides functional ingredients for women with an active lifestyle who want to optimize their health. Vitamin D3, folic acid, iron and calcium compensate for common micronutrient deficiencies in women. B-vitamins, vitamin C and zinc promote mental energy, while green tea supports gut health. In addition, the premix contains minerals to restore the body's electrolyte balance.

SternGaming: Maximum focus for gamers

eGamers are a special target group, for whom health is becoming increasingly important. With SternGaming, SternVitamin has developed a premix for nutritional supplements that boost performance and reduce stress. It contains micronutrients, natural caffeine, l-theanine and ashwagandha.



<https://sternvitamin.de/en/>

VEGAN FLAVOUR SOLUTIONS

Aromatech from France launches several vegan flavor solutions:

Vegan Flavours for Vegan Cooking cream

The demand is steadily increasing for vegan cooking creams, as an alternative to cow-milk to fight against allergies and lactose intolerance. Aromatech is launching a series of flavours for vegan cooking cream applications. This includes vegetable, spice, plant and cheese flavors as a natural, clean-label solution. Further flavours include infusions of provincial herbs, curry, wood mushrooms and nutmeg.

Aromatic Flavours for Veggie Balls

In order to meet the growing demand for Vegan alternative meat products, Aromatech developed a selection of flavors perfectly suited for veggie balls. These flavors are mainly natural or organic, allergen-free and 100% vegan, they are suited for several categories such as meat flavors, vegetable flavors, spice flavors and healthy seasoning. Additionally, Natural Protein Masking flavor is ideal for masking the off-notes of even the strongest vegetable proteins such as pea protein

Cheesy Flavours for Vegan Cheese

Aromatech's new vegan cheese flavours were developed for spreads made from cashew nuts, soya yogurt and sunflower oil. Exquisite flavours such as Goat cheese & Apricot, Cream Cheese & Cucumber, Gouda & Cumin are some of the flavor combinations under the vegan cheese applications range.



<https://aromatech.fr/>

FUNCTIONAL FIBER SOLUTIONS

New Organic Citrus Fiber from Fiberstar, USA

Citri-Fi® natural citrus fiber is produced from a patented process free from chemical modifications. Citri-Fi® provides high water holding, emulsification and gelling properties to a variety of foods. Fiberstar will launch USDA certified organic *Citri-Fi® 400 series* which includes: Citri-Fi® 400FG and Citri-Fi® 400M40. This new organic citrus fiber line improves texture and stability of various foods including bakery, beverages, sauces, processed meats, dairy and frozen foods. Recommended usage levels are <1% in finished food products.

www.FiberstarIngredients.com

ENHANCED COCOA BUTTER SUBSTITUTE (CBS) SOLUTION

AAK from Sweden will be launching CEBES™ Choco 15, a plant-based fat which enhances the taste of cocoa in compound chocolate and contains no trans-fat. Choco 15 is high heat stable and in the fat phase, the cocoa butter tolerance limit can be increased up to 15%, this indicates two to three times higher tolerance than regular CBS. A tempering process is not required for Choco 15 and does not hold a dull surface due to adding cocoa mass to the recipe.

Heat stability under the temperature of 35°C



<https://www.aak.com/>

FUNCTIONAL CONCEPTS BY AGRANA, AUSTRIA

The Austrian manufacturer of food and ingredients AGRANA together with the joint venture AUSTRIA JUICE will once again present the breadth of fruit and flavour preparations to the audience in the dairy, bakery, ice cream and beverage industries along with new innovations. AGRANA combines both demands in spoonable and drinkable yoghurts in various new flavour combinations.

One of the drinkable yogurts with extra benefits for the consumer which AGRANA will present at the fair, is a kiwi-lime immunity boosting drink: The concept is rich in vitamin c and zinc, both ingredients well proven to support the body's immune system. Zinc, for example, is known in the formation and activation of defence cells and is actively responsible for fighting off pathogens. The drink is also high in fiber – good for the metabolism – which makes it a refreshing, all-round treat for in between meals.

The AGRANA development team has also achieved a special coup with the spoonable yogurt with large, firm-to-the-bite date pieces. The date is one of the most popular fruits in Arab countries and is also growing in popularity internationally. However, until now there has been no spoonable yoghurt with firm date pieces because the date dissolves during pasteurisation due to its nature. At GULFOOD Manufacturing, AGRANA is now presenting a tempting dessert with high fruit content that combines the best properties of yoghurt and dates.

The trendy barista brand from AGRANA Fruit – Watsons Says – puts on an imaginative and tasteful show. The product line of high-quality syrups, sauces and fruit mixes has been developed for use in coffee creations, tea drinks, cocktails, mocktails, frappes and a variety of other beverages. Soft texture, natural taste and colour are the result of high-quality recipes that can be applied in their full range ready-to-use in cafés, quick-service restaurants and bars. The brand's artistically designed are a decorative eye-catcher in any bar. Visitors to the trade fair can experience their first-class taste live at the Watson Says coffee bar.

In line with market demand for new taste experiences, at Gulfood Manufacturing Austria Juice is also presenting its range of various juices and juice drinks with their full-flavoured and unusual taste variations. The product range is rounded off by energy drinks and milky drinks, demonstrating once again the diverse options offered by Austria Juice.

<https://www.agrana.com/>

<https://www.austriajuce.com/en/home>

FSL offers a broad range of innovative solutions across the entire spectrum of the food and beverage industry. Further information is available on the FSL website: <https://foodspecialities.com/>

Visit FSL stand at GFM 2022, Hall 7, Stand C7-4 and C7-28

Exhibiting partners at the FSL stand:

No:	Company	Country	Speciality
1	AAK	Sweden	Oils and Fats for Bakery, Confectionery, Dairy & Plant-based Applications
2	Agrana & Austria Juice	Austria	Juice, Beverage & Dairy Ingredient Solutions
3	Aromatech	France	Flavours
4	Breitenburger	Germany	Dairy Ingredients
5	Citrosuco	Brazil	Orange Ingredients & Flavors for Juice Applications
6	Fiberstar	USA	Dairy & Plant-based Meat Applications
7	FrieslandCampina	Netherlands	Dairy and Plant-based Applications
8	Kemin	USA	Antioxidants and antimicrobial solutions for food and beverage applications
9	Medibel	Belgium	Juice & Vegetable Concentrates and Compounds. Immunity boosting ingredients solutions.
10	Sonac	Netherlands	Animal Proteins for Meat Applications
11	SternVitamin	Germany	Vitamins & Minerals for Food & Beverage Applications Bakery, Confectionery & Sweets Applications
12	Ulmer	Germany	Breading & Coating Systems for Meat and Plant-Based Applications
13	Valio	Finland	Dairy Ingredients
14	Van Hees	Germany	Seasonings and Functional ingredients for Meat, Culinary and Plant-based applications

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Presentation at GFM 2022: November 9th, Panel session at 03:30pm.

“ Could pivoting away from animal-based protein lead to a shorter, more resilient and potentially more local supply chain?”

<https://www.gulfoodmanufacturing.com/food-tech-summit-2022-agenda>

Speaker:

Dhruv Dhawan,
General Manager - Innovation, Marketing & Sustainability.

FSL in Dubai, UAE:

Food Specialities Limited (FSL) is an innovative ingredients solutions provider catering to the entire spectrum of the food and beverage manufacturing industries in the Middle East and Africa.

FSL is headquartered at the Jebel Ali Free Zone in the UAE and spans over 67,000sq. ft. of office and ISO 9001:2015 certified warehousing space. The head office is equipped with a state-of-the-art application lab where a team of food technologists and flavourists work to improve existing products with new ingredients and pave the way for the innovation of new food and beverage products for FSL’s customers.

FSL has received various innovation awards for its ingredients solutions and has also been the recipient of the Dubai Chamber leading exporter award on various occasions. FSL’s team comprises of over 100 employees in offices across the UAE, KSA, Kuwait, Jordan and Nigeria.

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