



**FOOD & BEVERAGE**

## **BAKERY**

**THE AECI FOOD & BEVERAGE COMMODITY DIVISION SUPPLIES SPECIALTY INGREDIENTS INTO THE BAKERY INDUSTRY. IN ORDER TO OFFER A COMPREHENSIVE SERVICE TO OUR CUSTOMERS, AECI FOOD & BEVERAGE HAS A WELL-EQUIPPED PILOT PLANT FACILITY AT LINBRO PARK, SANDTON.**

Our growing product range for the bakery industry includes but is not limited to:

### **COMMODITIES**

Ammonium Bicarbonate  
Ascorbic acid  
Calcium propionate  
Citric Acid  
Cocoa powder  
Dextrose monohydrate  
Free flowing anti-caking agent  
Garlic powder

Glucose std 43  
Glycerine BP/USP  
Maltodextrins  
Milk powders  
Mustard powder  
Onion powder  
Propylene glycol USP  
Sodium bicarbonate  
Sodium diacetate  
Titanium dioxide  
Tri-sodium citrate  
Wheat gluten

### **PHOSPHATES**

Mineral enrichment  
Various rates of reaction  
(SAPP 10, SAPP 20, SAPP 28, SALP, SAS)

### **EMULSIFIERS**

DM6

### **HYDROCOLLOIDS**

Carrageenans  
Gelatine  
Sodium alginate  
Xanthan gum

### **SPECIALIZED BAKERY PRODUCTS**

Baking powder  
Glazing agents and waxes

Please contact us for technical, dynamic solutions for your business.

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**AECI Food &  
BEVERAGE CAN ADD A  
COMPLETE  
SERVICE TO OUR  
BAKERY  
CUSTOMERS WITH  
BOTH SPECIALITY AND  
COMMODITY  
INGREDIENTS.**

**COMMODITIES**

Ascorbic acid  
Calcium propionate  
Citric Acid  
Cocoa powder  
Dextrose monohydrate  
Free flowing anti-caking agent  
Garlic powder  
Glucose std 43  
Glycerine BP/USP  
Maltodextrins  
Milk powders  
Mustard powder  
Onion powder  
Propylene glycol USP  
Sodium bicarbonate  
Sodium diacetate  
Titanium dioxide  
Tri-sodium citrate  
Wheat gluten

**FUNCTIONAL INGREDIENTS**

Sterols  
CLA  
Omega 3, 6, 9

**PHOSPHATES**

Mineral enrichment  
Various rates of reaction  
(SAPP 10, SAPP 20, SAPP 28, SALP, SAS)

**EMULSIFIERS**

**DATeM's**  
Polysorbates  
Soya Lecithin  
Whipping agents

**HYDROCOLLOIDS**

Carrageenan's  
Gelatine  
Sodium alginate  
Xanthan gum

**SPECIALIZED BAKERY PRODUCTS**

Baking powder  
Fat powders  
Glazing agents and waxes  
White wheat flours

