

**AECI FOOD &  
BEVERAGE CAN  
ADD A  
COMPLETE SER-  
VICE TO OUR  
CUSTOMERS WITH  
BOTH SPECIALITY  
AND COMMODITY  
INGREDIENTS.**

#### ARTIFICIAL SWEETNERS

Sodium Saccharine  
Sodium Cyclamate  
D-xylose  
Maltitol  
Aspartame  
Dextrose Monohydrate  
Erythritol  
Maltodextrins

#### FOOD ACIDS

Ascorbic Acid  
Citric Acid  
Malic Acid  
Trisodium Citrate

#### FLAVOURS & SPICES

Garlic Powder  
Onion Powder

Mustard Powder  
Vanillins  
Flavours

#### FLAVOURS ENHANCERS

Yeast Extract  
Monosodium Glutamate

#### ANTI CAKING AGENTS

Pirosil 200  
Pirosil 300

#### BAKERY PHOSPHATES

Lerall 40  
Lerall 20  
Lerall 28  
Lerall 10  
Lerall 15

#### MEAT PHOSPHATES

Abastol 2018  
Abastol 780  
Abastol 2110  
Abastol 346  
Abastol 822

#### STABILIZERS

Xanthan Gum  
Gelatine

#### PRESERVATIVES

Potassium Sorbate  
Natamycin  
Sodium Benzoate  
Nisin  
Sodium Diacetate

#### EMULSIFIERS

Aerating Cake Emulsifiers

#### DATEM's

Polysorbates  
Soya Lecithin

Whipping Agents

#### HYDROCOLLOIDS

Carrageenans  
Hydrocolloid Blends

#### OTHER PRODUCTS

Casseinates  
Whey Powder  
Skim Milk Powder  
Full Cream Milk Powder  
Confectionary Waxes  
Confectionary Glazing Agents  
Fat Powders  
Cocoa Powders  
Glycerine  
Propylene Glycol  
Low Moisture Corn Starch  
Pre-Gelatinized Corn Starch  
Titanium Dioxide  
Sodium Bicarbonate  
Ammonium Bicarbonate  
Amino Acid

**Contact AECI Food &  
Beverage for technical,  
dynamic solutions for your  
business: +27 11 409 5000.**