



OUR VISION

To provide innovative and sustainable food solutions to Africa.

OUR VALUES

Innovative

Integrity

Quality

Reliability

Resilience

Entrepreneurial

EXPERIENCE SYNERCORE

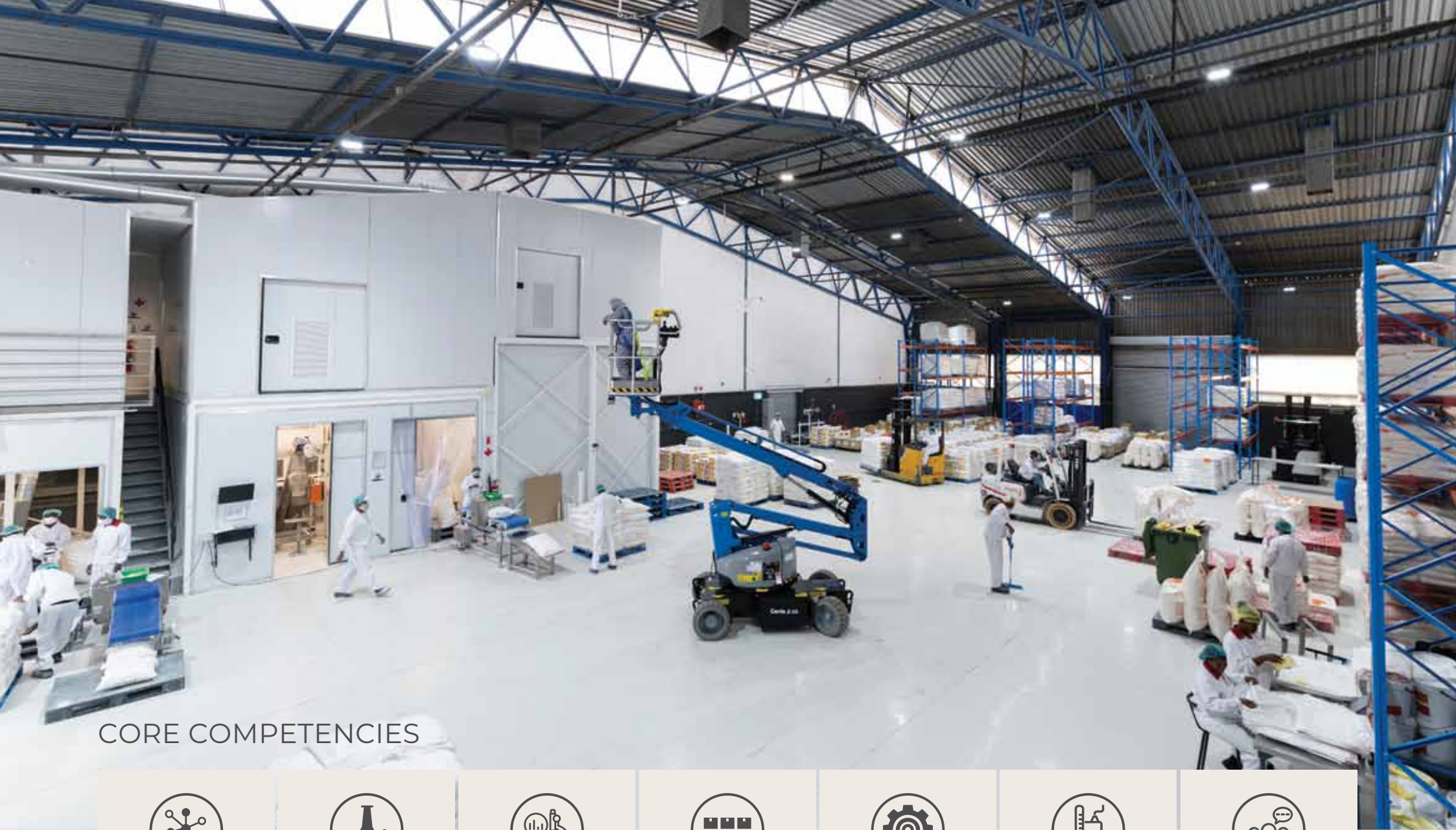
Get an exclusive look into the world of Synercore. This preview offers a window into the core of our operations, highlighting our dedication to science, quality, and innovation within the food industry.



WATCH NOW

At Synercore, we combine science and strategic investment to drive food innovation in South Africa. We specialise in process and formulation design across the dairy, beverage, bakery, confectionary, meat, soya, and grain sectors. With a strong focus on product development and market-driven ingredient solutions, we turn ideas into commercially viable, one-of-a-kind food products. Our approach blends deep technical expertise with strategic insight, enabling clients to respond swiftly to evolving consumer demands. Through collaboration, science, and creativity, Synercore delivers impactful solutions that fuel growth and push the boundaries of food innovation.





CORE COMPETENCIES



PRODUCT
FORMULATION
AND SOLUTIONS



SUPPLIER OF
SPECIALTY
INGREDIENTS



RESEARCH AND
DEVELOPMENT



CONTRACT
BLENDING



MILLING



EXTRUSION



CONSULTATION

SYNERCORE GROUP STRUCTURE



African Food Industries (AFI), specialises in developing customised ingredient solutions, system blends, and formulations designed to meet your unique product requirements. Our team of technical experts brings deep industry knowledge and hands-on expertise to deliver comprehensive, end-to-end solutions that streamline your new product development (NPD) process.



Allmark Foods offers a “Blend & Pack” service tailored to the food industry’s high food safety standards. Allmark Foods can blend and pack dry, wet, or paste ingredients in custom batch sizes and formats, with allergen and material controls in place. The facility in Pretoria is FSSC 22000, Halal and Kosher certified.



Impilo Products is one of the leading manufacturers of soya flours and ingredients. Our extensive range includes enzyme active and inactive flours, as well as soya grits for various food application needs. Committed to excellence, our products adhere to FSSC 22000 quality standards and hold Halal and Kosher certifications. Additionally, we offer non-GMO options to support clean label formulations.



Sizwe Foods is one of the leading processors of cereal grains in South Africa. Our expertise includes extrusion techniques for manufacturing maize and sorghum flours specifically tailored for the food industry. The facility is FSSC 22000, Halal and Kosher certified.



Innovative Research Solutions (IRS) specialises in medium to long-term research projects and tailored analytical testing for the food- and related industries. Our team of highly skilled scientists provide services and solutions through a scientific-based approach. We continue to focus on fundamental research and translate the findings into commercial solutions to meet market demands.

GLOBAL STRATEGIC PARTNERS

aromsa

Synercore is proud to be a strategic partner of Aromsa, one of the world's leading flavour companies based in Turkey. Aromsa offers a wide flavour portfolio in all areas of the food industry by combining advanced technology with natural raw materials.



CSL (Centro Sperimentale del Latte/ Experimental Dairy Centre) is an Italian company founded with the objective to study and enhance food grade lactic acid bacteria and other microorganisms. CSL researches, develops, and manufactures probiotics, lactic acid bacteria, moulds and yeasts, intended for various sectors.



Sacco is a biotechnology company that has positioned itself in the international market since 1934, as a producer and research partner of frozen and lyophilised microbial cultures for the food industry.



Dynamiko Food Ingredients is the exclusive distributor of Synercore since March 2017. Dynamiko Food Ingredients also distribute a wide range of other products related to the food industry including a large variety of commodity items.



Futura Ingredients is a leading manufacturer and solutions provider to the food and beverage industries, offering high-quality products such as emulsifier solutions and integrated systems blends through acclaimed brands such as Ekömul and Ekölite.



Caglifacio Clerici S.p.A, founded towards the end of the nineteenth century is a leading producer of animal rennet and other enzymes for the dairy industry.



Solo Africa, renowned for delivering premium ingredients for optimal health and well-being, offers over a decade of nutritional excellence. Backed by experts in health and scientific research, their trusted range of products meets the highest standards for effectiveness and safety through continuous innovation and rigorous quality control.



The University of Stellenbosch Centre for Food Safety (CFS) delivers credible high quality food safety research that is led by experts in the field. The CFS supports and encourage research partnerships and alliances with other entities, both nationally and internationally.

The background of the image is a light cream or off-white color. It is decorated with several large, irregular splatters of fine powder. In the top left, there are patches of bright yellow and a larger area of burnt orange. To the left of the center, there is a prominent, dense splatter of vibrant red. In the bottom right corner, there is a large, textured area of reddish-orange powder. Smaller, scattered specks of these colors are visible throughout the white space.

OUR PORTFOLIO

DAIRY INGREDIENT PORTFOLIO

Customised stabiliser systems

- Stabilisation
- Thickening
- Gelling

Single hydrocolloids

Cultures

- Starter cultures
- Cultures with protective effects (4Protection)
- Plant-based cultures (4Choice)
- Probiotics

Enzymes

- Processing
- Functionality

Emulsification and melting salts

Emulsifiers

- Polar
- Non-polar

Flavoured syrups

Flavours

Colourants

Sweetener solutions



Innovating Functional Solutions for Yoghurt Manufacturing

Our ifaTECH™ functional yoghurt systems are designed to enhance texture, stability, and mouthfeel while streamlining manufacturing processes. Whether you are producing stirred, drinking, plant-based, or lactose-free yoghurt, our versatile blends ensure optimal quality and consistency.

Why choose ifaTECH™ functional yoghurt systems?

- Convenient and time saving
- Maintaining consistency
- Versatile applications
- Ease of use
- Cost-effective
- Clean label options
- Halal and Kosher certified
- Gelatine and gelatine-free options
- Manufactured in FSSC 22000 certified production facility
- Tailor-made to suite your application or manufacturing process



SACCO CULTURE PORTFOLIO

Dairy starter cultures

- Yoghurt
- Cheese
- Amasi
- Mageu
- Kefir

Plant-based cultures (4Choice)

- Mesophilic cultures
- Thermophilic cultures
- Adjunct cultures for flavour enhancement
- Adjunct cultures for mouthfeel enhancement

Cultures with protective effects (4Protection)

- Anti Yeast and Mould
- Anti Heterofermentative and *Propionibacterium* spp.
- Anti *Pseudomonas* and Psychrotrophic bacteria
- Anti *Clostridia*
- Anti *Listeria monocytogenes*

Probiotics

SACCO
system
THE CULTURE INNOVATION PARTNER

4PRO
TEC
TION
PROTECTING YOUR CULTURES

4CHOICE
PLANT-BASED CULTURES

BEVERAGE INGREDIENT PORTFOLIO

Customised stabiliser systems

- Stabilisation
- Thickening
- Buffering

Single hydrocolloids

Functional health and wellness ingredients

Flavours

Sweetener solutions

Colourants

Flavoured syrups

Ready-to-mix beverage components

Batch packs





AROMSA FLAVOUR PORTFOLIO

Liquid flavours

Powder flavours

Granule flavours (Camarom®)

Microcapsule flavours (Kapsarom®)

Masking agents

Extracts

Fruit powders

Enzyme modified dairy products

Seasoning and powder mixes

aromsa

Bringing flavour solutions
for over 40 years.

BAKERY INGREDIENT PORTFOLIO

Dough modifiers

Enzyme mixes

Flour correctors

Improvers

Premixes

Bake stable flavours

Raising agents

Softeners

Strengtheners

Yeast food

Cost reduction technologies

- DATEM replacement
- Yeast reduction

Ingredient solutions designed to ensure optimal stability, texture, appearance, taste and shelf-life of all baked goods.





SOYA INGREDIENT PORTFOLIO

ENZYME ACTIVE SOYA FLOURS

Soya beans are milled raw to retain native enzyme activity, required in bread formulations to naturally bleach flour and strengthen the gluten network, helping prevent dough collapse during proofing.

Breadsoy

Raw full fat soya flour milled from carefully selected, cleaned soya beans to produce a dust-free, light yellow flour with an extra fine particle size.

Breadsoy (Dehulled)

Raw full fat soya flour milled from carefully selected, cleaned soya beans (hulls removed) to produce a dust-free, light yellow flour with an extra fine particle size.

ENZYME INACTIVE SOYA FLOURS

Soya beans are subjected to high temperatures before milling, deactivating the native enzymes, making it suitable for various food applications.

Infrasoy

Heat treated full fat soya flour milled from carefully selected, cleaned soya beans to produce a dust-free, light yellow flour with an extra fine particle size. It offers a toasted, nutty aroma, accompanied by a mild, creamy flavour with no discernible beany or bitter aftertaste.

Infrasoy (Dark roast)

Extra heat treated full fat soya flour milled from carefully selected, cleaned soya beans to produce a dust-free, light yellow flour with an extra fine particle size. It offers a more toasted, nutty aroma than the standard Infrasoy, accompanied by a mild, creamy flavour with no discernible beany or bitter aftertaste.

Defatted soya flour

Heat treated, enzyme inactive, defatted soya flour is milled from carefully selected and cleaned soya beans to produce a light cream to eggshell coloured flour with an extra fine particle size. It offers a pleasant nutty flavour with no bitter aftertaste.

SOYA GRITS

Soya grits (kibbled) are partially heat-treated and enzyme active. Milled from carefully selected and cleaned GMO soya beans to produce a yellow, non-dusty grit with a specified particle size. The product delivers a nutty aroma and flavour.

Soya flours available in GM and non-GMO





CAUTION!
DO NOT OPERATE
THIS MACHINE WITHOUT
CURBS IN PLACE

NON-
GMO



GRAIN INGREDIENT PORTFOLIO

WHITE MAIZE

Maize Flour (MF) 250 Cooked

High-quality degerminated GMO white maize, extruded and milled to a consistent 250µm particle size to deliver a multi fine product.

All Maize (AM) 600

Extruded whole GMO white maize milled to a consistent 600µm particle size.

All Maize (AM) 425

Extruded whole GMO white maize milled to a consistent 425µm particle size.

Mighty Maize (MM) 600

High-quality degerminated white maize, extruded and milled to a consistent 600µm particle size for a cleaner, more refined final product. Available in GMO and non-GMO white maize.

Mighty Maize (MM) 425

High-quality degerminated GMO white maize, extruded and milled to a consistent 425µm particle size for a cleaner, more refined final product.

Tender Light (TL) 300

High-quality degerminated GMO white maize, extruded and milled to a consistent 300µm particle size for a cleaner, more refined final product.

Superior Light (SL) 500

High-quality degerminated GMO white maize, extruded and milled to a consistent 500µm particle size for a cleaner, more refined final product.

YELLOW MAIZE

All Maize (AM) 600 Y

Extruded whole GMO yellow maize milled to a consistent 600µm particle size.

RED SORGHUM

Sorghum Eeze 600

Extruded whole non-GMO red sorghum milled to a consistent 600µm particle size.

Sorghum Eeze 425

Extruded whole non-GMO red sorghum milled to a consistent 425µm particle size.

FUNCTIONAL INGREDIENT PORTFOLIO

Amino acids

- Powder
- Micronised
- Monomer
- Granulated

Minerals

- Chelated
- Salts

Vitamins

- Singles
- Blends

Mushroom powders

- Singles
- Blends
- Customised blends

Branded and clinically proven ingredients to support:

- Bone and joint health
- Digestive health
- Eye health
- Immune support
- Muscle and sport performance
- Cognition, stress and sleep
- Beauty from within
- Respiratory health
- Anti-inflammatory
- Cardiovascular health
- Women's health
- Men's health
- Weight management
- General wellness

Functional ingredients designed to enhance the health and nutrition of your products.

MEAT INGREDIENT PORTFOLIO

BRINE

FA001 universal curing blend

Dry blend of curing agents for all cured meat products, raw or cooked whole muscle or comminuted meat products.

Tenderlite®

Dry blend for the treatment of red meat according to R55 class treated meat.

IQF poultry brine

Dry blend for high yielding poultry injection.

IQF 0820 poultry brine

Dry blend clean label poultry brine for high yielding poultry injection.

QSR poultry brine

Dry blend of flavoured ingredients for the QSR market (customised).

STAY FRESH FOR ALL MEAT AND MEAT PRODUCTS

SFP	Original powder.
SFP+	Original powder plus antimicrobial.
SFLB1+	Original powder plus extra bloom and colour retention.
SFP+B1+	Original plus antimicrobial extra bloom and colour retention.
SFL	Original liquid.
SFL+	Original liquid plus antimicrobial.
SFLB+	Original liquid plus extra bloom and colour retention.
SFL+B1+	Original liquid plus antimicrobial, extra bloom and colour retention.
CONC SFLB1+	Customised liquid for preservation of carcasses, primal cuts, meat cuts, fresh or processed meat and sausages.

COMPLETE PACKS FOR

Russian/Hungarian sausage.

Chicken nuggets and patties.

Landjäger.

Salami sticks.





CONTRACT BLENDING

In the dynamic landscape of food industry solutions, Allmark Foods, a subsidiary under the umbrella of Synercore, shines brightly as a paragon of excellence. Our distinguished “Blend & Pack” service has been intricately designed to surpass the rigorous benchmarks of food safety. Specialising in the blending and packaging of diverse ingredients (dry, wet, or paste) in tailor-made batch sizes and formats, we adhere to stringent controls for allergens and materials. Our Pretoria facility is proudly certified with the prestigious FSSC 22000, reflecting our unwavering commitment to the highest standards of quality and food safety.

FULL SERVICE CONTRACT BLENDING

Allmark Foods will oversee the entire process, which encompasses the supply of raw materials and packaging, blending and packaging of the final product, and the implementation of relevant quality and food safety controls. Additionally, we will manage comprehensive stock management from receipt through to dispatch.

STANDARD CONTRACT BLENDING

Allmark Foods will blend and package products in accordance with the customer’s recipe and specifications. We will conduct a complete quality control release before returning the finished product to the customer. The responsibility for stock counts, raw materials, and packaging materials lies with the customer. Additionally, documentation for raw materials and packaging materials must be provided in advance and is subject to approval by Allmark Foods.

OUR CERTIFICATIONS





PRODUCT FORMULATION AND SOLUTIONS

Our team of technical experts bring extensive ingredient- and industry knowledge to deliver comprehensive, end-to-end solutions that streamline your new product development (NPD) process.

Assists the customer with end-to-end product and process development within a structured NPD framework facility.

All formulations are developed with regulatory compliance in mind and tailored to fit the capabilities of your manufacturing facility.

Collaborative partnerships with the best suppliers of raw materials globally to ensure premium final products.

Supply and manufacture customised ingredient solutions.

Dedicated technical sales team provide consulting services to ensure product success from pilot- to commercial scale.

Ongoing application support beyond commercialisation.

State-of-the-art dairy, beverage, and bakery pilot plant facilities designed to accelerate innovation — enabling seamless new product development and technical support, to meet your evolving market needs.

Synercore delivers trusted expertise in ingredient supply, product innovation, and technical support — powering your success in the food industry.



OUR EXPERTISE

ANALYTICAL TESTING

Precise and reliable non-routine testing and reporting services, supporting root cause analysis, quality, and compliance.

METHOD DEVELOPMENT

Laboratory method development to support industry.

FUNDAMENTAL RESEARCH

Strategic research projects aligned with commercial opportunities.

CONSULTATION

Expert guidance aiding in trouble shooting and problem solving.

TRAINING AND EDUCATION

Building expertise through industry-focused training and education.



Leaders in Food Research and Development

Innovative Research Solutions, a division of Synercore, is your trusted partner in specialised research, development, and tailored analytical testing for the food- and related industries. Our team of highly skilled scientists provide services and solutions through a science-based approach. We continue to focus on fundamental research and translate the findings into commercial solutions to meet the market's needs and trends. As a trusted partner, we aim to understand the needs of our customers, to ensure that we deliver to their expectation.

ADVANCING
SCIENCE,
EMPOWERING
INNOVATION



As a leading division of Synercore, IntoWijn (I2W) is at the forefront of innovation in the wine and spirits industry, with a strong focus on the South African market. By offering locally produced solutions, we ensure cost-effectiveness, shorter lead times, and tailored support to meet the specific demands of winemakers and distillers.

From essential ingredients to customised commodities, our mission is to elevate quality, consistency, and creativity in every bottle — helping our partners produce wine and spirits that stand out in a competitive market.

Acidulants

The I2W range of acidulants enhances the balance and freshness of your wine. Ideal for acidity adjustment, our solutions improve overall stability and consistency, bottle after bottle.

Wine Stabilisation

I2W stabilisation systems are crafted to protect and enhance wine quality. Our portfolio includes antimicrobial agents and specialised stabilisers that ensure long-term tartrate and colour stability — supporting exceptional clarity, shelf-life, and consistency.

Tannins

Refine the structure, mouthfeel, and aging potential of your wines with our I2W tannins. Whether used in production or pre-bottling, our tannin range helps achieve optimal colour stability and complex flavour development.

LOCALLY

produced products

HIGH-QUALITY

and cost-effective offerings

INNOVATIVE

and customised solutions

COMMITTED

to research and development

ABILITY

to produce on demand

SAVE

on logistics



 **synercore**
CARES



At Synercore, we are committed to conducting business in a socially responsible way. It's our goal to consistently consider the needs of our employees, the environment, and our country's youth. We are proud to provide sponsorships, impart knowledge, and participate in fundraising events for a variety of community organisations. We are honoured to be a part of the incredible impact that these organisations have on the health and wellbeing of thousands of people.

Since 2019, we have implemented various social entrepreneurship initiatives aimed at creating sustainable solutions for the nutrition problem. In addition to that, we are also dedicated to the skills development of our internal employees, and the success of women-led product innovation in South Africa.

OUR SOCIAL INVESTMENT PILLARS





INVESTING IN A SUSTAINABLE FUTURE FOR DEVELOPING COUNTRIES

Norfund is the Norwegian Investment Fund for developing countries who invests with a mission to create jobs, improve lives and support the transition to net zero by investing in businesses that drive sustainable development. Norfund is owned and funded by the Norwegian government and is the government's most important tool for strengthening the private sector in developing countries, and for reducing poverty.

Norfund's committed portfolio totals 3.1 billion USD in Sub-Saharan Africa, South-East Asia, and Central America. This portfolio spans across four investment areas: Renewable energy, financial inclusion, scalable enterprises and green infrastructure.

www.norfund.no

SYNERCORE OFFICE LOCATIONS

HEAD OFFICE

58 Main Road,
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RESEARCH AND DEVELOPMENT

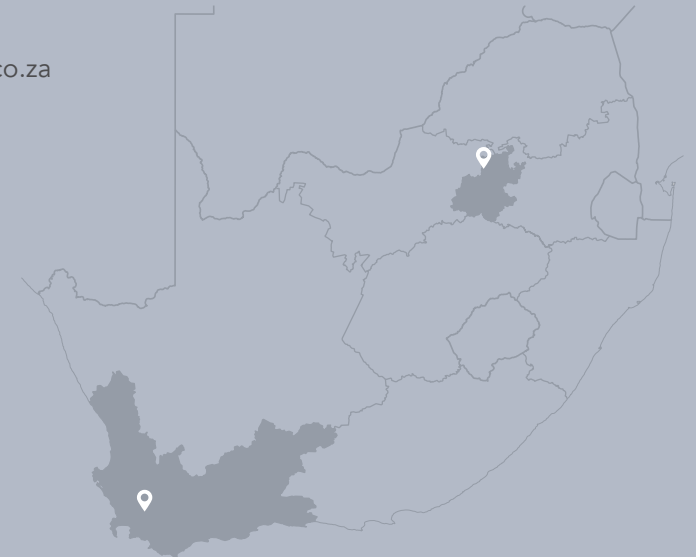
Groene Weide Farm,
Protea Road, Klapmuts, Cape Town, 7625
Tel: +27 21 879 1681

OPERATIONS

Steyns Industrial Park,
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Tel: +27 12 940 8665

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Our commitment to quality excellence is reflected in the precision of our processes,
the innovation of our food solutions, and the reliability of our services.

www.synercore.co.za