

**AFRICA'S
FIRST!**

CHEESE COATINGS

Enhance The Look. Protect The Quality.

**REGIONAL PRODUCTION - NAIROBI, ACCRA & CAPE TOWN
PARTNERING WITH EUROPEAN TECHNOLOGY**



WHY CHOOSE OUR (LIQUID) CHEESE COATINGS?

- Local manufacture = shorter lead times
- Low MOQ
- Available in many colours, including red, black, orange, yellow-orange and natural
- As the manufacturer we can modify any aspect to suit your needs - - colour hue, viscosity, preservative level, etc.
- Preserves cheese integrity during storage and maturation
- Enhances appearance with a smooth, glossy surface
- Prevents microbial growth and mould formation
- Reduces moisture loss and surface cracking
- Easy to apply
- Food-grade, compliant and safe for all cheese types
- Note we also supply solid cheese waxes

REQUEST A SAMPLE TODAY

EAST AFRICA:

Lucy Mumbi Wambugu
Moses Kioko

lucy@cfieastafrica.com
moses@cfieastafrica.com

WEST AFRICA:

Kunal Patil

kunal@cfiwestafrica.com

SOUTHERN AFRICA:

Brian Lanton
Shameena Ghumra
Wynand van Vuuren

brl@capefoodingredients.com
shameena@capefoodingredients.com
wynand@capefoodingredients.com