

FOOD INGREDIENTS

CAPE

AFRICA

Head Office: +27 (0)21 789 1885

Shameena: shameena@capefoodingredients.com

Brian Lanton: brl@capefoodingredients.com

General: info@capefoodingredients.com



www.capefoodingredients.com



Cape Food Ingredients offers formulation solutions and speciality ingredients for the food manufacturing sector.

Besides our manufacturing sites in Cape Town, Accra, Nairobi and Johannesburg, we also have well-established warehousing and supply centres in Lusaka and Luanda as well as distribution partners in key markets.

+ FLAVOURS

We formulate, manufacture and blend flavours of all types. This gives our customers much higher quality, more flexibility and lower costs. Liquid Flavours (sweet and savoury), Emulsions, Encapsulated Flavours, Powdered Flavours, Savoury Bases and Top Notes. (We have thousands of flavours and make new ones every week.)

+ DAIRY

Cultures, Stabilisers/Thickeners, Flavours, Natamycin/Nisin, Sugar Reduction options, Colours, Cheese Coatings, Probiotics, Rennet, Flavoured Syrups and much more.

+ SPECIALITY INGREDIENTS

Fruitaric acids, Stabilisers & Thickeners, Sweetener Blends, Savoury Bases, Cocoa Replacements, Booster L-150 for lactose-free yoghurts, fruit preps for yoghurts and ice creams and many other production solutions.

+ BEVERAGES

Ingredients and Formulation assistance for every type: Dairy Blends, Carbonated Soft Drinks, Cordials and Squashes, Toy Drinks, Flavoured waters, Juices, Alcoholic Flavoured Drinks, etc.

+ BREAD, MILLING AND BISCUITS

Expertise on how to adjust your wheat quality using enzymes, how to make your own premixes, solve your bread production problems as well as a large range of heat-stable flavours, colours and other ingredients for bakery production.

+ SUGAR ENHANCE FLAVOUR RANGE

Reduce sugar via flavour as well as with sweetener blends. We're the best in this area, with 40 years of experience in sugar reduction.