NATURAL FOOD INGREDIENTS
IN TOUCH WITH NATURE

Kanegrade supply high quality natural ingredients at competitive prices and deliver them to your manufacturing facility on time, every time. At Kanegrade we’re proud to have done exactly that since 1980, ensuring our customers have smooth production runs and category leading finished products.

Suppliers of high quality natural ingredients

Today Kanegrade encompasses facilities in several countries and with over 60 members of staff across production contracting, sourcing, QA, NPD and logistics. We've built strong partnerships with growers and primary processors around the world, giving you access to ingredients from every corner of the globe.

We can recommend ingredients to match your enquiry and we also create bespoke ingredients to meet project aims such as adapting mouthfeel, optimising cost or enhancing nutrition. Our diverse ingredients catalogue spans many parts of your bill of materials, meaning you can choose Kanegrade to reduce your number of suppliers.

Our team of food scientists are on hand to answer questions about shelf life, stability, particle size, organic status, acidity level, extraction process, dietary consideration or any one of hundreds of criteria which are relevant to our ingredients and your finished product.

Kanegrade holds thousands of ingredients in stock ensuring constant availability and just in time delivery when required. Our network of storage facilities and distribution expertise mean you get ingredients transported to your manufacturing site (on the incoterms of your choice) exactly when you specify, ready for production.

LOCATION

Kanegrade operates from our global headquarters in Stevenage, United Kingdom which encompasses our NPD, Production, Sourcing, Contracting, Quality Control, Finance and other essential functions.

In addition we operate multiple offices around the world in order to give you assistance with product information, samples and application advice.

Currently we have facilities in United Arab Emirates, Germany, India and China with more to follow soon. We aim to provide the most local and customer focussed service as possible.

CONTENTS

Colours 4-5
Flavours 6-7
Fruit Juice Concentrates, NFC’s & Purees 8
Fruit Powders & Pieces 9
Vegetable Juice Concentrates & Purees 10
Vegetable Powders & Pieces 11
Seafood Products 12
Dairy & Meat Products 13
Nuts 14-15
Inclusions 16
Herbs, Spices & Seasonings 17
Extracts, Oils & Oleoresins 18
Functional / Human Nutrition / Nutraceuticals 19
Commodities (Sweeteners) 20
Organic 21
Other Key Ingredients 22-23
KaneBev 24-25
Services 26
Quality Standards & Expertise 27
At Kanegrade we develop natural colours that help food look its most delicious. Colour lost during processing can be boosted, or in applications such as confectionery, colour should be introduced to maximise flavour perception. Factors such as pH, heat and light exposure and legality in your market must be considered before an effective natural colour is selected. This means it's crucial to choose a natural colour partner with extensive manufacturing, legal and application expertise.

**COLOURS**

**Vibrant & diverse raw materials found in nature...**

**NATURE’S COLOURS**

Our food colours are created from the vibrant and diverse raw materials found in nature. Colours range from yellow, to orange, to red, to green, to purple, as well as black and white.

Dosage can be adjusted to create unique shades and we also create custom blends to achieve your ideal colour tone.

**THE EXTRACTS**

Pigments are extracted and standardised such as:

- Chlorophyll (Green)
- Anthocyanin (Purple)
- Curcumin (Yellow)
- Capsanthin (Orange/Red)
- Betanin (Red)

In fact we work with over 15 different natural pigments with E-numbers which are legally recognised as safe and effective food colourants.

**COLOURING FOODS**

We have created a full range of ‘clean label’ colouring foods with intrinsic colouring ability, but without E-numbers. Typically these are vegetable and fruit derived, such as Beetroot Liquid and Spinach Powder which are simply declared as an ingredient on your label.

**YOUR APPLICATION**

Each colour is matched with an application system which ensures colour is retained throughout any processing and for the full shelf life of the end product.

We’ve developed solutions for all types of applications including beverage, confectionery, bakery, dairy, meat, ice cream, sauces and many more. Our technologists are ready for your next application challenge.

**UNIQUE PRODUCTS**

Many of our natural colours are used by those who want to stop using artificial colours and we can give full technical advice on your changeover. We have also developed products such as a carmine replacer and an alternative to titanium dioxide.

**PERSONAL SERVICE**

Kanegrade has been developing and supplying natural colour solutions for food, beverage and pharma applications for over 40 years. We will work with your product developers to ensure the colour you want is achieved.
FLAVOURS

Kanegrade develop flavours for leading Beverage, Bakery, Dairy, Savoury and Confectionery manufacturers. Use our flavours to boost existing aroma or introduce intense, lasting and unique flavour to your finished product. With over 40 years experience in the industry, we are ready to assist with your next requirement.

Thousands of flavours to suit every taste...

THE FLAVOURS
If you have a taste which you want to achieve, choose from our library of thousands of flavours – including fruit, sweet, savoury, meat, nut, fish, dairy, bakery, vegetable and more. We have many beverage flavours which match existing products already found on the shelves, as well as flavours to boost cocoa, coffee and cheese products.

VARIATIONS
We offer many variations to the standard flavours, allowing your end product to deliver a unique taste profile to the consumer. These variations include fresh, ripe, jammy, toasted, roasted, creamy, malted, stewed, fragrant – the possibilities are virtually limitless. We can also develop a completely new flavour for you, or recreate one found in an existing product.

TECHNOLOGY
You can choose flavours entirely derived from natural sources (Natural) or those created from synthesised natural flavour compounds (Nature-Identical). Our application technologists will advise on the form of flavour you require for your finished product, with liquids and powders both available. We also offer encapsulation technology to ensure flavour is only released at the right time.

PARTNERSHIP
As the legality of flavour raw materials is constantly evolving, it’s crucial to choose a flavour partner who are aware of global legislation. We keep up to date with allowable uses and maximum dosage rates which should be followed in your local market. We are able to deliver across the globe, on time and are always ready with technical support whenever it’s required.

Pack size is normally 20kg.

Call: +44 (0)1438 742242  Visit: kanegrade.com

Some of the high quality flavours available from Kanegrade:
ALMOND
APPLE
APRICOT
BANANA
BILBERRY
BLACKBERRY
BLACKCURRANT
BLUEBERRY
BUTTER
BUTTERSCOTCH
Caramel
CHERRY
CHOCOLATE
CITRUS
COCOA
COCONUT
COFFEE
CRANBERRY
FOREST FRUITS
GOLDEN SYRUP
GRAPE
GRAPEFRUIT
GUAVA
HAZELNUT
HONEY
KIWI
LEMON
LIME
LYCHEE
MANDARIN
MANGO
MAPLE
MELON
PAPAYA
PASSIONFRUIT
PEACH
PEANUT
PEAR
PECAN
PINEAPPLE
PISTACHIO
PLUM
POMEGRANATE
PRALINE
PRUNE
RAISIN
RASPBERRY
REDCURRANT
RHUBARB
RUM
TANGERINE
STRAWBERRY
TOFFEE
+ OTHERS
FRUIT JUICE CONCENTRATES, NFC’S & PUREES

PURE JUICE (NFC)
NFC Juice stands for ‘not from concentrate’ and is normally pressed and filtered juice in its pure form. This can simply be packed and used in beverages, or used to introduce fruit flavour in other applications. NFC juice is not normally subject to any high temperature processing.

FRUIT JUICE CONCENTRATES
Kanegrade are Worldwide suppliers of Fruit Juice Concentrates, ranging from Apple to Watermelon and every fruit in between. The pure juice is concentrated and filtered into a liquid which can be used in a multitude of applications or even simply diluted back to pure juice strength. We also offer de-ionised concentrates for natural sweetening, available in clarified and cloudy varieties.

Our fruit juice concentrate flavours:
ACEROLA • APPLE • APRICOT • AROMA • BANANA • BILBERRY • BLACKBERRY • BLACKCURRANT • BLACKTHORN/SLOE • BLUEBERRY • BOYSNABERRY • CHERRY SWEET / SOUR • CLEMENTINE • CRANBERRY • DAMSON • DATE • ELDERBERRY • FIG • GOOSEBERRY • GRAPEFRUIT • GRAPE, RED • GRAPE, WHITE • GRAPEFRUIT • GUAVA • KIWI • LEMON • LIME • LINGONBERRY • LYCHEE • MANDARIN • MELON • ORANGE • PAPAYA • PASSIONFRUIT • PEACH • PEAR • PINEAPPLE • PLUM • POMEGRANATE • PRUNE • QUINCE • RAISIN • RASPBERRY • REDCURRANT • RHUBARB • ROSEHIP • STRAWBERRY • TAMARIND • WATERMELON • Others

PACK TYPES:
Aseptic Bag-in-box 20/25Kg
Drums 200-265Kg
IBCs 1000-1250Kg
Tanker Loads 10 to 20 tonne

PUREES & PUREE CONCENTRATE
These contain juice as well as the fibrous material from the fruit, to be used in applications such as smoothies. They are offered with or without sugar, with or without seeds. We also have puree concentrates available where water is removed to strengthen the flavour.

ESTERS
Also known as Distillates or Aromas, Fruit Esters are made from condensing the volatiles during the concentration process, resulting in a liquid with extremely high concentration of fruit aroma. These can be used in flavour production or directly in beverages to dramatically boost flavour.

Our ester flavours:
ACEROLA • APPLE • APRICOT • BANANA • BLACKBERRY • BLACKCURRANT • BLACKTHORN/SLOE • BLUEBERRY • BOYSNABERRY • CHERRY SWEET / SOUR • CRANBERRY • DAMSON • DATE • ELDERBERRY • FIG • GOOSEBERRY • GRAPE, RED • GRAPE, WHITE • GRAPEFRUIT • GUAVA • KIWI • LEMON • LIME • LINGONBERRY • LYCHEE • MANDARIN • MELON • ORANGE • PAPAYA • PASSIONFRUIT • PEACH • PEAR • PINEAPPLE • PLUM • POMEGRANATE • PRUNE • QUINCE • RASPBERRY • REDCURRANT • RHUBARB • ROSEHIP • STRAWBERRY • TAMARIND • WATERMELON • Others

Our range contains over 30 fruits including the following:
ACEROLA • APPLE • APRICOT • BANANA • BILBERRY • BLACKBERRY • BLACKCURRANT • BLACKTHORN/SLOE • BLUEBERRY • BOYSNABERRY • CHERRY SWEET / SOUR • CRANBERRY • DAMSON • DATE • ELDERBERRY • FIG • GOOSEBERRY • GRAPE, RED • GRAPE, WHITE • GRAPEFRUIT • GUAVA • KIWI • LEMON • LIME • LINGONBERRY • LYCHEE • MANDARIN • MELON • ORANGE • PAPAYA • PASSIONFRUIT • PEACH • PEAR • PINEAPPLE • PLUM • POMEGRANATE • PRUNE • QUINCE • RASPBERRY • REDCURRANT • RHUBARB • ROSEHIP • STRAWBERRY • TAMARIND • WATERMELON • Others

PACK TYPES:
Mostly 25Kg
5Kg to 25Kg
Others on request.

FRUIT POWDERS & PIECES
Kanegrade is proud to produce a wide range of Fruit Powders which are used in hundreds of applications including confectionery, sauces, protein mixes, fillings and many more. These are fine, normally highly soluble powders with long shelf life, making them ideal for use in food manufacturing.

FRUIT POWDERS
Our range contains over 30 fruits including the following:
ACEROLA • APPLE • APRICOT • BANANA • BILBERRY • BLACKBERRY • BLACKCURRANT • BLACKTHORN/SLOE • BLUEBERRY • BOYSNABERRY • CHERRY SWEET / SOUR • CRANBERRY • DAMSON • DATE • ELDERBERRY • FIG • GOOSEBERRY • GRAPE, RED • GRAPE, WHITE • GRAPEFRUIT • GUAVA • KIWI • LEMON • LIME • LINGONBERRY • LYCHEE • MANDARIN • MELON • ORANGE • PAPAYA • PASSIONFRUIT • PEACH • PEAR • PINEAPPLE • PLUM • POMEGRANATE • PRUNE • QUINCE • RASPBERRY • REDCURRANT • RHUBARB • ROSEHIP • STRAWBERRY • TAMARIND • WATERMELON • Others

Depending on the process suited to the fruit these powders may be either:
- Belt/roller/drum-dried (fruits are heated then milled)
- Spray-dried (juice is sprayed through a nozzle at high temperature to result in powder)
- Vacuum-dried (heated in vacuum, meaning lower temperature required for water evaporation)
- Freeze-dried (frozen in a vacuum chamber meaning water sublimates out)

PACK TYPES:
Powders Usually 25Kg
Fruit Pieces Usually 1 tonne
Others on request.

FRUIT PIECES
We offer a large range of fruit pieces which are a crucial component in many application areas:
- Biscuits • Creek Bars • Chocolate • Dessert Decoration
- Frozen Desserts • Garnishes • Ice Cream • Jam • Marmalade/Conserve
- Muffins • Nougat • Pastries • Snack Mixes • Yoghurts

There are a wide range of dehydrated fruits available including lemon, apple, banana, raspberry, strawberry and many more, in fact we offer pieces from over 30 different fruits.

We are also able to offer many variations to suit your application including:
- Piece Size e.g Whole, Chopped 3-5mm, 4-9mm etc.
- Sugar-Infused, Apple-Juice Infused
- Segments, Shapes, Flakes
- Condensed (Sugar-Infused and Sugar Coated)
- Rice-Four Rolled (Free-flowing)
- Formed (Natural colour and flavour on carrier) Bake stable
VEGETABLE

JUICE CONCENTRATES & PUREES

VEGETABLE PUREES

Purees consist of the fleshy part and fibrous material from the vegetable which are crushed and strained with sieves resulting in a viscous but pourable liquid. As most fibre is retained, purees are a natural way to give your end product body and give the consumer a ‘fuller’ feeling.

VEGETABLE JUICE CONCENTRATES

These are used to naturally impart the flavour of a vegetable in your finished product. They are simply the juice from the vegetable with water removed to retain a powerful and flavourful liquid concentrate which is highly pourable and easy to use with good shelf life.

VEGETABLE PUREE CONCENTRATES

Whilst standard purees are single strength, puree concentrates have some water removed, which lowers the quantity required to impart the same strength of taste. Water can always be re-added if required to bring the product back to the strength of natural puree.

Vegetable varieties available:
ARTICHOKE • ASPARAGUS • BASIL • BEETROOT • BROCCOLI • CABBAGE • CAPER • CARROT • CAULIFLOWER • CELERY • CHILLI GREEN • CHILLI RED • CORIANDER • CUCUMBER • FENNEL • GARLIC • GINGER • KALE • LEEK • LETTUCE • MUSHROOM • OLIVE • ONION (NATURAL, ROASTED OR SMOKED) • PARSNIP • PEA • PESTO • PUMPKIN • RED BELL PEPPER • SHALLOT • SPINACH • SWEETCORN • TAMARIND • TOMATO • YELLOW PEPPER • Others

Applications for these Vegetable Products:
CHEESES • DIPS • DRESSINGS • FLAVOUR COMPOUNDS • FUNCTIONAL FOODS • MARIANADES • PICKLES • READY MEALS • SALADS • SAUCES • SMOOTHIES • SOUPS • TOPPINGS • Others

PACK TYPES:

Aseptic Bag-in-Box 20 to 25Kg
Aseptic Drums 200Kg

OTHER FLAVOURS – are available on request.

VEGETABLE POWDERS

Powders are a versatile and natural way to flavour your savoury product. Depending on the suitability of the vegetable, the powder will either be spray dried from the juice, or dehydrated (vacuum, belt or drum-dried) and milled using the fleshy part of the vegetable itself.

The result is a powder which is easy to transport, store and handle with good shelf life. Using powders in your production allows you to introduce many of the world’s wide variety of vegetable flavours into your end product.

VEGETABLE PIECES

Pieces can be used to get a vegetable bite in your end product and enhance the nutrition. Whilst these are normally slightly dehydrated to increase the shelf life, they retain enough moisture to bring your product alive. Alternatively they can be supplied in vegetable oil if required.

They can be either whole, sliced, diced, flaked or any other type of piece you can imagine. We can work to within your target piece size to ensure you get exactly what you need for your application. We can also offer freeze dried and puff pieces.

Vegetables pieces and powders available are:
ARTICHOKE • ASPARAGUS • BASIL • BEETROOT • BROCCOLI • CABBAGE • CAPER • CARROT • CAULIFLOWER • CELERY • CHILLI GREEN • CHILLI RED • CORIANDER • CUCUMBER • FENNEL • GARLIC • GINGER • KALE • LEEK • LETTUCE • MUSHROOM • OLIVE • ONION (NATURAL, ROASTED OR SMOKED) • PARSNIP • PEA • PESTO • PUMPKIN • RED BELL PEPPER • SHALLOT • SPINACH • SWEETCORN • TAMARIND • TOMATO • YELLOW PEPPER • Others

Applications for these vegetable products:
BREADS • CHEESES • COATINGS • CRACKERS DIPS • DRESSINGS • FLAVOURS • GRAVIES • HEALTH DRINKS • MARIANADES • PICKLES • READY MEALS • SALADS • SAUCES • SEASONINGS • SOUPS • STOCK CUBES • TOPPINGS • + Others

PACK TYPES:

Paper / poly sacks 10 to 25Kg
Also in boxes

VEGETABLE PUREE CONCENTRATES

Whilst standard purees are single strength, puree concentrates have some water removed, which lowers the quantity required to impart the same strength of taste. Water can always be re-added if required to bring the product back to the strength of natural puree.

Vegetable varieties available:
ARTICHOKE • ASPARAGUS • BASIL • BEETROOT • BROCCOLI • CABBAGE • CAPER • CARROT • CAULIFLOWER • CELERY • CHILLI GREEN • CHILLI RED • CORIANDER • CUCUMBER • FENNEL • GARLIC • GINGER • KALE • LEEK • LETTUCE • MUSHROOM • OLIVE • ONION (NATURAL, ROASTED OR SMOKED) • PARSNIP • PEA • PESTO • PUMPKIN • RED BELL PEPPER • SHALLOT • SPINACH • SWEETCORN • TAMARIND • TOMATO • YELLOW PEPPER • Others

Applications for these Vegetable Products:
CHEESES • DIPS • DRESSINGS • FLAVOUR COMPOUNDS • FUNCTIONAL FOODS • MARIANADES • PICKLES • READY MEALS • SALADS • SAUCES • SMOOTHIES • SOUPS • TOPPINGS • + Others

PACK TYPES:

Aseptic Bag-in-Box 20 to 25Kg
Aseptic Drums 200Kg

OTHER FLAVOURS – are available on request.

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DAIRY & MEAT PRODUCTS

SEAFOOD PRODUCTS

SEAFOOD POWDERS
The fruits of the sea - seafood and shellfish flavours are heralded as amazingly diverse and powerful flavours for use in many savoury applications including:

READY MEALS • SAUCES • SEASONINGS • SOUPS • STOCK CUBES

Pack Types:
Sacks
25Kg
Also in boxes

Seafood Powders available are:
- ANCHOVY • CODFISH • CRAB • LOBSTER • MUSSEL • OYSTER • PRAWN • SCALLOP • SHRIMP • SQUID • TUNA • WHITEFISH

SEAFOOD PASTES
Pastes are simply seafood which is cooked, and the meat removed which is then chopped and ground, normally with the addition of saltwater. The firmness of the meat is maintained, meaning the remaining paste has natural ‘body’ but is still a highly flavoursome and pourable liquid.

These are ideal for addition to pates, dips, soups, marinades and many other applications where a full seafood flavour with corresponding natural thickness is required. When unpreserved, pastes have a limited shelf life so must be used as soon as possible.

Seafood Pastes available are:
- ANCHOVY • CODFISH • CRAB • LOBSTER • OYSTER • SCALLOP • SHRIMP • TUNA

Seafood product applications include:
- BABY FOOD • BOUILLON CUBES • COATINGS • FILLINGS • PET FOODS • READY MEALS • SAUCES • SEASONINGS • SNACKS • SOUPS • SOUP PONDERS • STOCK PONDERS

SEAFOOD POWDERS
Dairy powders are fantastic ingredients, used to provide creaminess, tartness, nutrition, fat content, warming mouthfeel and many other benefits to your finished products.

Use powders instead of fresh dairy products due to their ease of use and shelf life at ambient temperature. Kanegrade is a key supplier of specialty dairy powders with varieties such as:

- Yoghurt Powder (Mild, Extra Sour, Skyr, Natural, Organic)
- Quark Powder (35% Fat, 50% Fat)
- Cheese Powder (All Types, European, Vegetarian)
- Cream Powder (42%, 55%, 60% Fat)
- Butter Powder (Various fat levels)
- Sour Cream Powders (Mild, Extra Sour)

Dairy Powder applications include:
- BISCUIT FILLINGS • BISCUITS • CAKES • COATINGS • DESSERTS • DIPS • SAUCES • SEASONINGS • SNACK FLAVOURS • YOGHURT

Pack Types:
- Powders
- Paper / poly sacks
- 25Kg
- Liquid Extracts
- Plastic Pail
- 20-25kg

MEAT POWDERS
Meat powders can be used to convey all the flavour properties of meat whilst using a fraction of the cost and far minimised handling constraints in comparison to fresh meat products.

These powders are either milled and dried or extracts which are dried resulting in a totally natural way to add meat taste to your end products. Variations such as roast, skin and boiled are possible.

We offer the following as standard:
- BEEF POWDER • CHICKEN POWDER • LAMB POWDER

Other Flavours – are available on request.

OTHER MEAT PRODUCTS
We also offer liquid meat extract and granules.

Meat product applications include:
- BABY FOOD • BOUILLON CUBES • COATINGS • FILINGS • NUGGETS • READY MEALS • SAUCES • SEASONINGS • SNACKS • SOUP PONDERS • SOUPS • STOCK PONDERS • STUFFINGS

Call: +44 (0)1438 742242  Visit: kanegrade.com
Kanegrade is a major supplier of natural nuts and processed nut products.

The range includes:
PLAIN NUTS • PRALINES • NOUGATS • PASTES • CARAMELISED AND CHOCOLATE COVERED NUTS • NUT PRODUCTS

The nuts we offer are available in various sizes and shapes:
WHOLE • STICK • NIBBED • MEAL FORMS
The nuts are either Raw or Roasted and are vacuum packed to preserve maximum freshness.

WHOLE NUTS
These are shelled, blanched or natural as preferred.

NUTS CHOPPED / NIBBED
A Variety of Nut Pieces Available
The specific variations available depends on the type of nut you're looking for and for the application, though examples of these variations include:
HALVES • QUARTERS • CHOPPED / NIBBED • DICED • STICKS

NUT POWDERS
Some of the potential uses of nut powders involve bakery produce such as sweet and savoury pies, brownies, cakes and cookies, breakfast cereals and mueslis, confectionery, desserts and puddings, as well as ice cream. We can also provide a wide variety of different nut types, including pecans, hazelnuts, almonds and walnuts.

CARAMELISED NUTS
This refers to the coating of the nut in brown sugar, resulting in some of our most delicious nut based products. Typically, we will caramelise pecans, hazelnuts, macadamias, almonds and walnuts, however we can use other varieties of nut on request. These are used by food manufacturers for a wide variety of applications, either as snacks themselves, or for use as inclusions in bakery, snack bar, ice cream applications, toppings and decorations.

COATED NUTS
This refers to coating nuts in dark, milk or white chocolate. Coatings are typically always melted chocolate and we can fine tune the ratio of nut to chocolate required. These can also be barrier coated if required making them ideal for ice cream inclusions.

NOUGAT, PRALINE AND OTHER NUT PRODUCTS
There is a wide range of other nut products which Kanegrade can supply including:
- **Nougats** - Nuts, sugar and honey
- **Praline** - Blends of nuts and sugar <50%
- **Creams** - Nuts, sugar, cocoa butter + other ingredients

APPLICATIONS
- BAKERY
- CHOCOLATE
- CONFECTIONERY
- DESSERTS
- ICE CREAM
- MARINADES
- SAUCES
- SNACK MIXES

NUTS AVAILABLE
- ALMONDS
- BRAZIL NUTS
- CASHEWS
- HAZELNUTS
- MACADAMIAS
- PEANUTS (GROUNDNUTS)
- PECANS
- PISTACHIOS
- WALNUTS

PACK TYPES:
- Bags 10kg-25kg
- Others on request.

Call: +44 (0)1438 742242  Visit: kanegrade.com
INCLUSIONS

There has been much work in the development of inclusions and decorations that are heat and bake stable, barrier and fat coated to ensure they are suitable for all types of applications.

Our Inclusions include: caramel fudge pieces, brownie fudge pieces, toffee pieces, milk chocolate coated honeycomb, plain chocolate shavings, white chocolate crunchy biscuit paste and many more on request.

SWEETS
Chocolate Chunks • Fudge Cubes • Marshmallows • Popping Candy • Sprinkles + Others

SPOONAGE PIECES
Cookie Dough Pieces • Cookies & Cream Crumble • Flapjack Pieces • Sponge Cake Pieces + Others

BITTERSWEET BROWNIES • CHOCOLATE AND VANILLA CRUMBLE • COOKIE DOUGH PIECES • COOKIES & CREAM CRUMBLE • FLAPJACK PIECES • SPONGE CAKE PIECES + Others

SPRINKLES
Chocolate Chunk • Fudge Cubes • Marshmallows • Popping Candy • Sprinkles + Others

PACK TYPES:
Various pack sizes and types as standard
Please enquire for more information

FRUIT ZESTS
We offer a range of citrus zests which are ideal for:
Bakery • Dessert • Ice Cream • Marmalades • Sauces • Yoghurts

Our variations include:
- Lemon Zest Strips 10-50mm
- Orange Zest Strips 10-50mm
- Lime Peel Strips
- Lime Zest Chopped

Of course, citrus zest is well suited to a whole range of uses, either as a visual garnish, to impart a tangy hint, or to add a touch of citrusy freshness. We can offer a range of citrus zest types and can also provide additional citrus zest products on request.

FRUIT PREPARATIONS FOR ICE CREAM & YOGHURT INCLUSIONS
We supply fruit preparations for ice cream and yoghurts which can be with or without pieces and with a certain percentage of fruit content depending on the customers requirements.

BITTERSWEET BROWNIES • CHOCOLATE AND VANILLA CRUMBLE • COOKIE DOUGH PIECES • COOKIES & CREAM CRUMBLE • FLAPJACK PIECES • SPONGE CAKE PIECES + Others

RIPPLES & SAUCES
Brandy Espresso Sauce • Cherry Sauce • Chocolate Fudge Ribbon (No Added Sugar) • Chocolate Fudge Sauce • Cinnamon Caramel Swirl • Maple Syrup Sauce • Thick Caramel Sauce • Thick Chocolate Fudge Ribbon

Nuts and nut products are widely used as inclusions in numerous application areas throughout the food industry (see nuts page 14).

The specific variations available depends on the type of nut you’re looking for and for the application, though examples of these variations include:
- Halves
- Quarters Chopped
- Nibbed
- Diced
- Sticks

Herbs and Spices are the original flavours; they’ve been used as food flavouring for thousands of years. These parts of plants were discovered early on to enhance food by imparting often complex, natural aromatic compounds to meals of proteins and other base sustenance. A little note on terminology:
Herbs can be used fresh such as in the case of mint leaves, but often herbs and spices are more concentrated in flavour, easier to store and easier to use when dried (deshydrated). The drying of herbs and spices is often done simply by leaving them in the sun, but they can be rapidly dried using hot air.

The physical form of herbs and spices can be whole (e.g. Star Anise, Peppercorn Seed), crushed (e.g. Cinnamon) or ground-up as a powder (e.g. Turmeric powder).

DRIED HERBS
Basil • Bay Leaves • Bouquet Garni • Chervil • Chives • Coriander • Cough Grass • Curry Leaves • Devil’s Claw • Dill • Fenugreek • Garlic • Ginseng • Herb & Spice Mix • Herbs Provencal • Italian Mixed Herbs • Lemon Balm • Lemon Grass • Lime Leaves • Marjoram • Mixed Herbs • Mint • Oregano • Parsley • Peppermint • Rosemary • Sage • Tarragon • Thyme

DRIED SPICES
5 Pepper Mix • Allspice • Amchur • Black Pepper • Caraway Seed • Cardamom • Cayenne • Chilli Chipotle • Chilli Flakes • Chilli Habanero • Chilli Jalapeno • Chinese 5 Spice • Cinnamon • Cloves • Coriander • Cumin • Fennel • Fenugreek • Galangal • Garam Masala • Garlic • Ginger • Juniper Berry • Mace • Mint • Nutmegs • Onion • Paprika • Peppercorns • Piri Piri • Saffron • Star Anise • Tamarind • Thai 7 Spice • Turmeric • White Pepper

SEASONINGS
Some examples of seasonings which we can offer are:

VEGETABLE & SPICE BASED
Chilli Flavour Seasoning • Fresh Paprika Flavour Seasoning • Garlic Flavour Seasoning • Mushroom Flavour Seasoning • Onion Flavour Seasoning • Paprika Flavour Seasoning • Roasted Onion Flavour Seasoning • Sweet Chilli Flavour Seasoning + Others

DAIRY BASED
Butter Flavour Seasoning • Cheese & Onion Flavour Seasoning • Cheese Flavour Seasoning • Mozzarella Flavour Seasoning • Sour Cream & Onion Flavour Seasoning • Spring Onion Flavour Seasoning + Others

HERB BASED
Basil Flavour Seasoning • Lavender Flavour Seasoning • Mediterranean Herbs Flavour Seasoning • Peppermint Flavour Seasoning • Provence Flavour Seasoning • Rosemary Flavour Seasoning + Others

More seasonings available:
- Meat & Smokey
  - Roasted Bacon Flavour
  - Grill Flavour
  - Ham Flavour
  - Smoked Ham Flavour
  - Beef Flavour
  - Beef & Horseradish Flavour
  - Chicken Flavour
  - Roasted Flavour
  - Bacon Flavour
  - Smoked Flavour

- Tuna Flavour

Complete Dish
- Pizza Flavour
- Kebab Flavour
- Kullen Flavour (Croatian Dish)
- Hot Dog Flavour
- Chilli Hot Steak Flavour

Sauces
- Ketchup Flavour
- Salsa Brasil Flavour
- Olive Oil Flavour

Pack Types:
Various pack sizes and types as standard
Please enquire for more information

Call: +44 (0)1438 742242  Visit: kanegrade.com
Kanegrade is a leading global supplier of natural functional ingredients, also broadly known as ‘phytonutrients’ and ‘nutraceuticals’. Functional Ingredients have health promoting, energy boosting and/or disease preventing benefits.

Over the centuries, specific plants have been thought to possess functional properties to aid human health. As research into the chemicals which makes up these plants has developed, the active ingredients which stimulate those benefits have been identified.

Some examples of these plants are:
- Artichoke Extract
- Bearberry Extract
- Bitter Citrus Extract
- Blueberry Leaf Extract
- Camellia Sinensis Extract
- Carrot Extract
- Chamomile Extract
- Citroflavine
- Citrolive
- D-Xylose
- Echinacea Purpurea
- Echinacea Angustifolia
- Echinacea
- Goldenseal
- Grape Seed - Red
- Grape Seed - White
- Grapefruit Extract
- Green Tea Extract
- Guarana
- Hesperidin
- Hesperidin Complex
- Hydroxytyrosol
- Kava
- L-Arabinose
- Labiatae Extract
- Milkthistle Extract
- Naringin
- Neohesperidin
- Oleuropein
- Oreganum Extract
- Pine Bark
- Rosemarinic Acid
- Rosemary Extract
- Sage Extract
- Saw Palmetto
- Sena Extract
- Soy Isoflavones
- St. Johns Wort
- Thyme Extract
- Ursolic Acid
- Valerian Extract
- Yohimbe

Through various methods of extraction, the amount of active ingredient from the source is concentrated to increase the health benefit. Extracts are not always possible or practical in which case a pure material from a source high in the active ingredient can be supplied.

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PACK TYPES: Various pack sizes and types as standard. Please enquire for more information

Including functional food ingredients to your end product adds a compelling selling point for your end consumer, or these can be used in supplements or powder mixes.
SWEETENERS
There are a huge range of options for sweetening finished products, without choosing sugar itself. Selecting the correct option can attribute benefits to your product such as:

- Clean Label
- Low/No Calorie
- Natural Sounding
- Enhance Taste

Kanegrade is a major supplier of natural sweetening ingredients, which avoid the negative connotations of added sugar.

These can be used for a wide range of applications including:

BEVERAGES • CAKES • CEREAL BARS • CEREALS • COOKIES • GRANOLA • READY MEALS • SNACKS • YOGHURTS

CLEAN LABEL LIQUID SWEETENERS
AGAVE SYRUP / NECTAR • APPLE JUICE CONCENTRATE • APPLE JUICE CONCENTRATE DE-IONISED • BANANA PUREE • BROWN RICE SYRUP • CARAMEL SYRUP • COCONUT SYRUP • DATE JUICE CONCENTRATE • GRAPE JUICE CONCENTRATE • GRAPE JUICE CONCENTRATE DE-IONISED • MAPLE SYRUP • PRUNE JUICE CONCENTRATE

For de-ionised juice concentrates, these may be labelled as ‘Apple Extract’, ‘Grape Extract’.

CLEAN LABEL POWDER SWEETENERS
BANANA POWDER • COCONUT POWDER • HONEY POWDER • MAPLE SYRUP POWDER • MOLASSES POWDER

Whilst the above clean label ingredients can be suitable for some applications, for others a more direct sugar substitute/replacement may be required.

OTHER SWEETENERS

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>LIQUID/POWDER</th>
<th>NATURAL/ARTIFICIAL</th>
<th>CALORIES</th>
<th>SWEETNESS VS. SUGAR</th>
<th>NOTES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stevia</td>
<td>Both</td>
<td>Natural</td>
<td>Very Low/Zero</td>
<td>300 times</td>
<td>After taste</td>
</tr>
<tr>
<td>Maltitol</td>
<td>Both</td>
<td>Natural</td>
<td>50% Calories of sugar</td>
<td>11</td>
<td>Safe for teeth</td>
</tr>
<tr>
<td>Sorbitol</td>
<td>Both</td>
<td>Natural</td>
<td>60% Calories of sugar</td>
<td>60%</td>
<td>Low GI</td>
</tr>
<tr>
<td>Sucralose</td>
<td>Both</td>
<td>Artificial</td>
<td>Zero</td>
<td>1000 times</td>
<td>Heat + pH stable</td>
</tr>
<tr>
<td>Aspartame</td>
<td>Both</td>
<td>Artificial</td>
<td>Zero (in dosage used)</td>
<td>200 times</td>
<td>After taste</td>
</tr>
<tr>
<td>AcesulfameK</td>
<td>Both</td>
<td>Artificial</td>
<td>Zero (in dosage used)</td>
<td>200 times</td>
<td>Heat + pH stable</td>
</tr>
</tbody>
</table>

Our organic ingredients are certified by the leading certifier in the United Kingdom, the Organic Soil Association.

These are ingredients which are produced with the aim to cycle resources, promote ecological balance and conserve biodiversity. Specifically, they are made without the use of chemical fertilisers and pesticides. Measuring levels of those are how organic status is normally verified.

There is an increased use of organic ingredients in baby food products and also a large demand from ethical and health conscious consumers.

In order to make a product which can be labelled organic, 95% of the ingredients must be organic (EU, USA, Canada). The remaining 5% is allowed for additives such as natural colours and flavours.

The organic ingredients which Kanegrade can offer are:

ORGANIC FRUIT JUICE CONCENTRATES
ORGANIC FRUIT PIECES
ORGANIC FRUIT POWDERS
ORGANIC VEGETABLE JUICE CONCENTRATES
ORGANIC VEGETABLE PURES
ORGANIC VEGETABLE PIECES
ORGANIC VEGETABLE POWDERS
ORGANIC HERBS, SEEDS AND SPICES
ORGANIC NUTS AND NUT PRODUCTS
ORGANIC DAIRY POWDERS
ORGANIC COCONUT PRODUCTS

We are constantly adding new organic ingredients to our product range, so enquire with us if what you require is not listed above.
OTHER KEY INGREDIENTS

HONEY POWDER
Our honey powder is made from fresh honey which is spray dried onto a carrier. Being in powder form makes our honey highly versatile especially when mass producing.

Applications:
- BAKED GOODS
- COATINGS
- CONFECTIONERY
- MARINADES
- READY MEALS SAUCES
- SEASONINGS
- WINE CONCENTRATES

WINE CONCENTRATES
One of the products we specialise in is wine extracts, which we have available as red and white and in both liquid and spray dried powder forms. These wine extracts are alcohol free and very rich in top note flavours, ensuring they deliver an exceptional taste. Wine concentrates are also an excellent natural resource of polyphenols which makes them ideal for use in the health food industry.

Found in the skin and seeds of grapes, polyphenols are frequently used in functional foods and dietary supplements.

TAMARIND CONCENTRATE
Tamarind has a sweet and sour taste and is ideal for use in:
- ETHNIC DISHES
- MARINADES
- READY MEALS
- SAUCES
- SEASONINGS

INACTIVE YEAST POWDERS
Inactive yeast powders are a good source of protein and provide a ‘meaty like’ taste to finished products which are suitable for vegetarians.

Application areas include:
- COATINGS
- GRAVY
- MARINADES
- SEASONINGS
- SOUPS
- VEGETABLE PRODUCTS
- YEAST TABLETS
BEVERAGE DEVELOPMENT

KANEBEV OFFERS 4 KEY SERVICES

1 BEVERAGE DEVELOPMENT BY IN-HOUSE EXPERTS FROM IDEA TO PRODUCT IN FOUR STAGES:

- **CONCEPT DISCUSSION**
  Either bring your own ideas and we will provide the required technical assistance, or we can provide with cutting-edge concepts based on the latest trends, ready for market.

- **PROTOTYPE DEVELOPMENT**
  Create the tastiest beverages, within the parameters you specify using flavours, juices, colour and other ingredients.

- **IN-HOUSE AND CUSTOMER SAMPLING AND FEEDBACK**
  Tastings and feedback are critical to success. We actively look to iterate and perfect your beverage.

- **PRODUCT LAUNCH**
  We work with bottlers in your local market to fill our concepts into your packaging of choice and have them ready to launch.

2 TECHNICAL SUPPORT

- With decades of experience in the beverage industry we know how to make a stable product.
- We provide solutions to formulation challenges and assist with shelf life testing.

3 TURNKEY

- If you have an idea we will make it a reality, or we can make suggestions to you based on the latest beverage trends. Our in-house experts are constantly looking out for current and upcoming trends.

4 INGREDIENTS SUPPLY

- Linked to global ingredients supplier Kanegrade, we have access to raw materials from around the World.

WE SUPPLY YOUR CONCEPTS IN VARIOUS FORMS:

- **Individual Ingredients:**
  We can supply each ingredient which goes into your beverage.

- **Compound:**
  We can supply you with incorporated flavour components of the beverage without the sweetening/sugar system.

- **Syrup:**
  To simplify the production process, we provide an all-in-one blend of flavours, juices, preservatives and a sweetening/sugar system. Just add water to get the final product.

- **Ready to Drink:**
  Alternatively, we can offer a complete RTD, ready to launch.

Call: +44 (0)1438 742242  Visit: kanegrade.com

WHAT MAKES KANEBEV STAND OUT?
We will create your beverage using up to seven ingredient systems which combine perfectly to make your finished drink.

JUICE SYSTEM
Kanebev has the capability to provide various types of juice which add nutritional value to the beverage. These juices could either be pure fruit juice, juice concentrate or puree.

FLAVOUR SYSTEM
Kanebev offers flavour systems which are current and on trend with the ever evolving beverage market. We will work with the customer to adjust the flavours to suit their specific needs.

COLOUR SYSTEM
KaneBev incorporates colour systems which are chosen to give the beverage eye catching, stable colour for the duration of the shelf life.

SWEETENING SYSTEM
In response to the demand for sugar reduction, KaneBev has responded by offering customers beverages with full sugar, reduced sugar or a choice from a range of sweeteners.

PRESERVATIVE SYSTEM
KaneBev offers preservative systems which guarantee a safe shelf life required for the product and ensuring they are within the limits set in your local market.

TEXTURE SYSTEM
KaneBev offers custom made texture systems which enhance the quality of your drink and provide solutions to formulation challenges such as sedimentation and colour separation.

FUNCTIONAL SYSTEM
Due to changing customer needs, KaneBev has the capability to fortify your drink with single vitamins, vitamin mixes, minerals or trendy functional ingredients to give a health claim and added point of difference.
SERVICES

Kanegrade is able to offer various services such as:

LIQUID BLENDING
Our high shear mixers can create perfectly homogeneous liquids which can be filled in drums or jerry cans. These can be blends of flavours to create highly customised products, juice concentrate blends and drink compounds.

DRY BLENDING
These can be mixtures of pieces such as vegetables, fruits and nuts to create a snack mix, or even a powdered drink mix, or sports powders incorporating functional ingredients. These can be filled into bulk packs.

PRODUCT MATCHING
Our product matching service can be carried out on any ingredient across our entire range. If you have any concerns with existing suppliers we can offer you an alternative option that is a close or perfect match.

APPLICATION ADVICE / CONSULTANCY
We are able to provide full application advice on using our ingredients and how they will perform during your manufacturing process whilst maintaining their integrity.

RE-PACKING / PACKING DOWN
We can supply certain ingredients in a particular pack size when required. This may be useful in the case of food service, or if you will use a single pack for a single batch. Let us know your specific requirements*.

QUALITY STANDARDS & EXPERTISE

QUALITY ASSURANCE
Our Quality Assurance team is ready to deal with matters of quality control, legal compliance, documentation, production standards and all the other factors involved in supplying ingredients to the World's best food and beverage companies.

QUALITY SYSTEMS
We have certificates in the leading quality systems, so you know that the processes we use are compliant and always up to date.

ACCREDITATIONS
Many of our products are certified to religious standards such as Halal and Kosher. Furthermore, we have many products which are organic accredited.

IN-HOUSE TESTING
We have the ability to test many factors in the ingredients we supply to ensure that quality standards are maintained. Our laboratory is fully equipped with instruments to achieve this.

ALLERGEN CONTROL
Allergen control is of crucial importance to Kanegrade, with control systems and documentation in place to avoid any contamination.

*minimum order quantities apply.
SUPPLIERS
OF HIGH
QUALITY
NATURAL
INGREDIENTS
FOR
40
YEARS

2019/20 EDITION

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