



GENERAL PRESENTATION

Innovation in Natural Food
Colouring and Flavouring

**OUR GLOBAL DISTRIBUTION
AVAILABLE IN 49 COUNTRIES**

WHY PLANT-EX?

Established in 2010 and boasting an industry experience of more than 25 years, the Plant-Ex team has developed a portfolio of ingredients which are supplied into the food and feed industries across the globe. Individual development laboratories combined with the experience of a multitude of different applications means that the organisation knows how to deliver a product that performs.

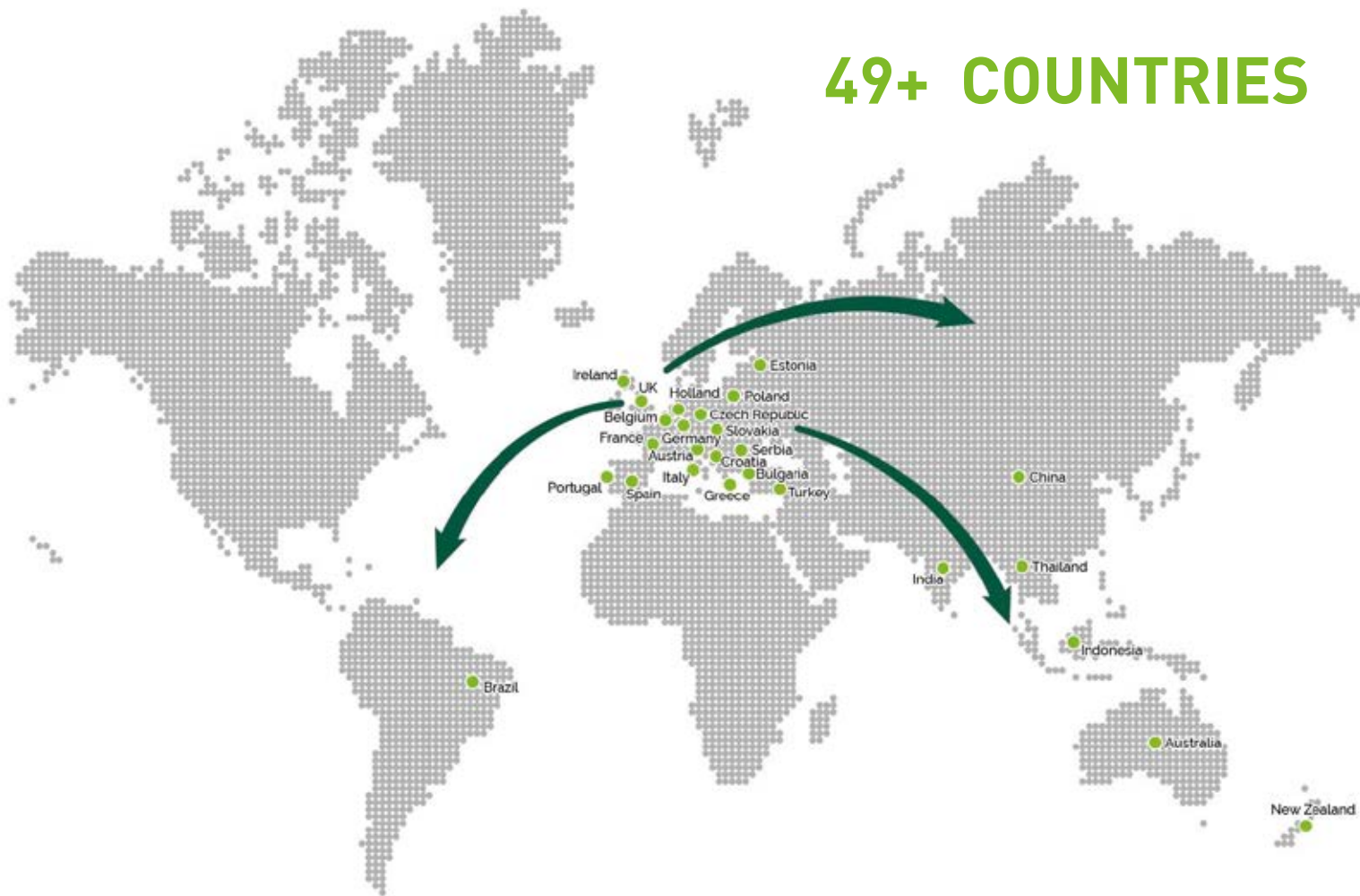
Taste, colour and function are critical elements in nutrition for both humans and animals. Our expertise spans the three subjects, and our factories and raw material routes are well placed to give customers and their animals the best options that nature can offer.

- Taste** Pallatability, flavour and preference
- Colour** Appearance, differentiation and brand value
- Function** Nutrition, shelf life and health

*Talk to our team about legislatively compliant options with supportive studies assured to assist in the development of great products.



49+ COUNTRIES



WWW.PLANT-EX.COM
VISIT OUR WEBSITE TO GET MORE INFORMATION

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Innovation Naturally

ABOUT US

Founded in 2010, Plant-Ex Ingredients Ltd has quickly become a key player in the food ingredients industry in the UK and Europe. Having Factories both in UK and Turkey supported the ongoing fast growth of the company.

As of 2020, Plant-ex has made sales to **over 49 countries worldwide.**

WHO WE ARE

- An International company
- Specialising in the manufacture of Natural Food Ingredient Solutions
- Providing a portfolio of Natural Colours, Flavours and Natural Extracts for the food & beverage industries.

- Revenue:** Revenue for the financial year
2018-19: GBP 8.0 Million
2020: GBP 13million

- Locations:** UK, Turkey & Spain

- Number of Employees:** 70+



WHY CHOOSE PLANT-EX?



And most importantly, our dynamic team, with their “Can do” attitude.



HOW WE DO IT?

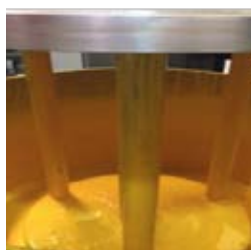


Raw
Materials

Processing Expertise



Drying



Milling



Blending



Emulsifying

Liquids WS

Powders Specifically

Liquids OS

EXPERTISE & INNOVATION

You can depend on us, as we offer expertise in the food ingredients sector with professionals, lab technicians, and food engineers that work day and night to ensure your satisfaction.

Our expertise allows us to present you a wide portfolio of Flavours, Extracts, Colours, & Functional ingredients that gets richer and larger every day.

“To date, Plant-Ex has created over 5000+ formulations.”

Our R&D department is one of the most important pillars of our business. We continuously innovate and increase the standards.



PRODUCTION FACILITIES

UK



BULK
LIQUID
BLENDING



BULK
LIQUID
MILLING



SPRAY
DRYING



DRY
POWDER
BLENDING



3 production facilities in
Avonmouth – Approx 40,000 sq ft

TURKEY



SPRAY
DRYING



POWDER
BLENDING



LIQUID
BLENDING



Production facility in Konya,
Turkey – Approx 20,000 sq ft
Sales office in Istanbul, Turkey

COLOURS

Years of experience in the natural colours sector, combined with a development team curious to explore how the stability and performance can be enhanced, mean that Plant-ex has a knowledge base that is unrivalled in the industry.

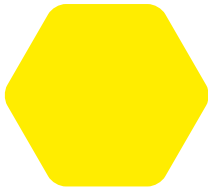
The creation of micro-milled pastes, beverage stable emulsions, and bespoke spray-dried powders are some of the specialised products that the team has created.

Colouring foodstuffs also comprise a large proportion of the portfolio supplied by Plant-Ex, meaning that the colours division are ready to offer a complete selection of options to customers regardless of the application.





NATURAL COLOURS & COLOURING FOODSTUFFS



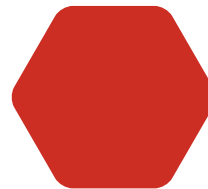
Yellow

Curcumin, Safflower,
Lutein



Orange

Beta Carotene
Mixed Carotenes, Paprika,
Annatto, Carotene



Red

Radish, Red Cabbage, Purple
carrot, Red Beet, Elderberry,
Lycopene, Carmine



Purple

Black Carrot, Grape Skin,
Sweet Potato



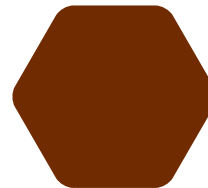
Blue

Spirulina



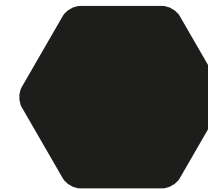
Green

Chlorophyll, Copper
Chlorophyll, Spinach,
Green Blends



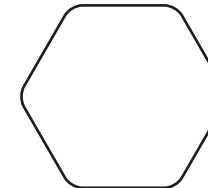
Brown

Caramels, Malt, Burnt
Sugar, Brown Blends



Black

Carbon Black



White

Titanium Dioxide

Iron Oxides are available in
red, yellow and black.

FLAVOURS

A Library of thousands of EU approved flavour Chemicals, and natural extracts mean that our team flavourists have created a vast database of formulations to match all types of profile and application. GCMS technology, combined with years of experience, means that the flavour development laboratory can manage new creation briefs as well as competitor matching.

Plant-Ex has all of its production in-house, including spray drying. This means that total control can be maintained both during the design of a flavour and also production from small to large batches. The flavours divisions is a growing part of Plant-Ex, building upon quality, flexibility and creative flair.



TOP NOTE FLAVOURS

Sweet



Chocolates, Vanillas,
Caramels, Honey, Biscuits
& Desserts

Fruit



Citrus, Green, Tropical Berry

Alcohol



Beers, Wines, Spirits

Herbs



Garden, Mints, African

Savoury



Chicken, Beef,
Pork, Smoke

Vegetables



Red Veg, Root
Veg, Green Veg

Diverse



Tobacco

EXTRACTS

The focus on appearance and organoleptic of the colours and flavours divisions led to the creation of a natural extracts division, delivering taste solutions from the named source in a variety of formats depending on the customer's application.

Creating powders out of liquid raw materials such as juices or honey for inclusion into dry applications has become a mainstay of this division, resulting in significant investment into dedicated spray drying towers.

Conversely, creating water-dispersible emulsions or pastes from oil extracts has also demonstrated that the technology within the company has limitless potential to create the end-product that the customer needs.

Finally, some ingredients such as essential oils and oleoresins wherein the value delivered by Plant-Ex are in a quality controlled and convenient pack sizes, all of which make up a parcel of extracts that deliver taste according to our customer's requirements.



EXTRACTS PORTFOLIO

Vegetable Powder



Carrot
Leek
Onion
Beetroot
Cabbage

Vinegar Powder



Spirit
Malt
Balsamic
White Wine
Red Wine
Apple Cider
Sherry
Acetic Acid

Oleoresins



Paprika
Turmeric
Black
Pepper
Capsicum
Ginger
Coriander

Fruit Powder



Citrus
Berries
Tropical
Tree
Fruits

Alcohol



Wines
Spirits
Beers
Ciders

EXTRACTS PORTFOLIO

Emulsions



Water
Dispersible
Oils &
Oleoresins

Encapsulates



Oil
Powder
Oleoresin
Powder

Essential Oils



Flowery
Citrus
Spicy
Woody
Herbal

Diverse



Honey Powder
Sugar Powder
(Molasses
Syrup)
Soy Sauce
Powder
Worcester
Sauce Powder





FOOD PROTECTION SYSTEMS

FPS is a division of Plant-Ex Ingredients Ltd, specialising in the use of Natural Ingredients to create clean label options for the enhancement of food safety, structure and presentation. The FPS division is fast becoming recognised as the most innovative within this sector to design products to combat either microbial growth, pathogen growth, or product oxidation.



DIVISIONS SUMMARY

NATURAL EXTRACTS



Vinegar Powder	Vegetable Powder	Oleoresins	Fruit Powder	Emulsions	Encapsulates	Essential Oils	Alcohol	Diverse
Spirit Vinegar Malt Vinegar Balsamic Vinegar White Wine Vinegar Red Wine Vinegar Apple Cider Vinegar Sherry Vinegar Acetic Acid	Carrot Leek Onion Beetroot Cabbage	Paprika Turmeric Black Pepper Capsicum Ginger Coriander	Citrus Berries Tropical Tree Fruits	Water Dispersible Oils & Oleoreisins	Oil Powder Oleoreisin Powder	Flowery Citrus Spicy Woody Herbal	Wines Spirits Beers Ciders	Honey Powder Sugar Powder (Molasses Syrup) Soy Sauce Powder Worcester Sauce Powder

NATURAL COLOURS



Yellow	Orange	Red	Purple	Blue	Green	Brown	Black	Diverse
Curcumin Lutein Safflower	Paprika Annatto Carotene Beta Carotene Mixed Carotenes	Red Cabbage Purpule Carrot Red Beet Elderberry Radish Sweet Potato Lycopene Carmine	Grapeskin	Spirulina	Copper Chlorophyll Chlorophyll Spinach	Caramalised Sugar syrup Caramels	Carbon Black Vegetable Mix	Titanuim Dioxide

DIVISIONS SUMMARY

TOP NOTE FLAVOURS



FOOD PROTECTION SYSTEMS



APPLICATIONS

<https://www.plant-ex.com/applications/>



Bakery



Seasonings



Confectionery



Beverage



Sport Nutrition



Meat
& Meat Replacement



Snacks



Dairy
& Dairy Free

QUALITY CONTROL

The Quality Control laboratory ensures that all incoming and outgoing materials meet the legislative requirements for food safety and the performance parameters agreed upon with our customers.

The Laboratory is equipped with modern scientific equipment and competent staff, which allows the evaluation and testing of a wide range of quality parameters to guarantee product consistency.

Partnered with UKAS accredited Chemistry and Microbiological laboratories, we maintain safety standards through a rigorous incoming testing regime while also allowing flexibility for additional customer requests.

We are constantly monitoring and improving our systems through TACCP and training programmes to ensure we are able to meet the demands of the future.





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