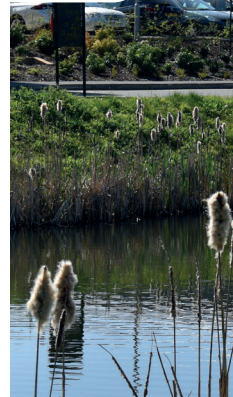




**SAVOURIES**



**Plant-Ex**  
Ingredients Ltd





# OUR HISTORY

Since the company was established in 2010, the first decade was spent growing and developing our team, infrastructure and technologies.

As the organisation moves from a small to medium sized operation, a growing sense of environmental and community responsibility opens excellent opportunities to help support and manage our impact on both – including the target of a neutral carbon footprint and a dedicated community charity support programme.

Our second decade will focus upon achieving the following visions:

- To grow as a key supplier of colours, flavours and extracts in the Global market-place.
- Achieve recognition as an innovator, the solution to the problem.
- Gain the status of associate within the supply chain, respected by clients and suppliers alike.



## Innovation naturally

**2010**  
APRIL

Plant-Ex Ingredients Ltd was established as a one-man business in a 2500 sq ft facility outside of Bristol

**2011**  
MAY

First BRC Certification achieved, team expanded to three people

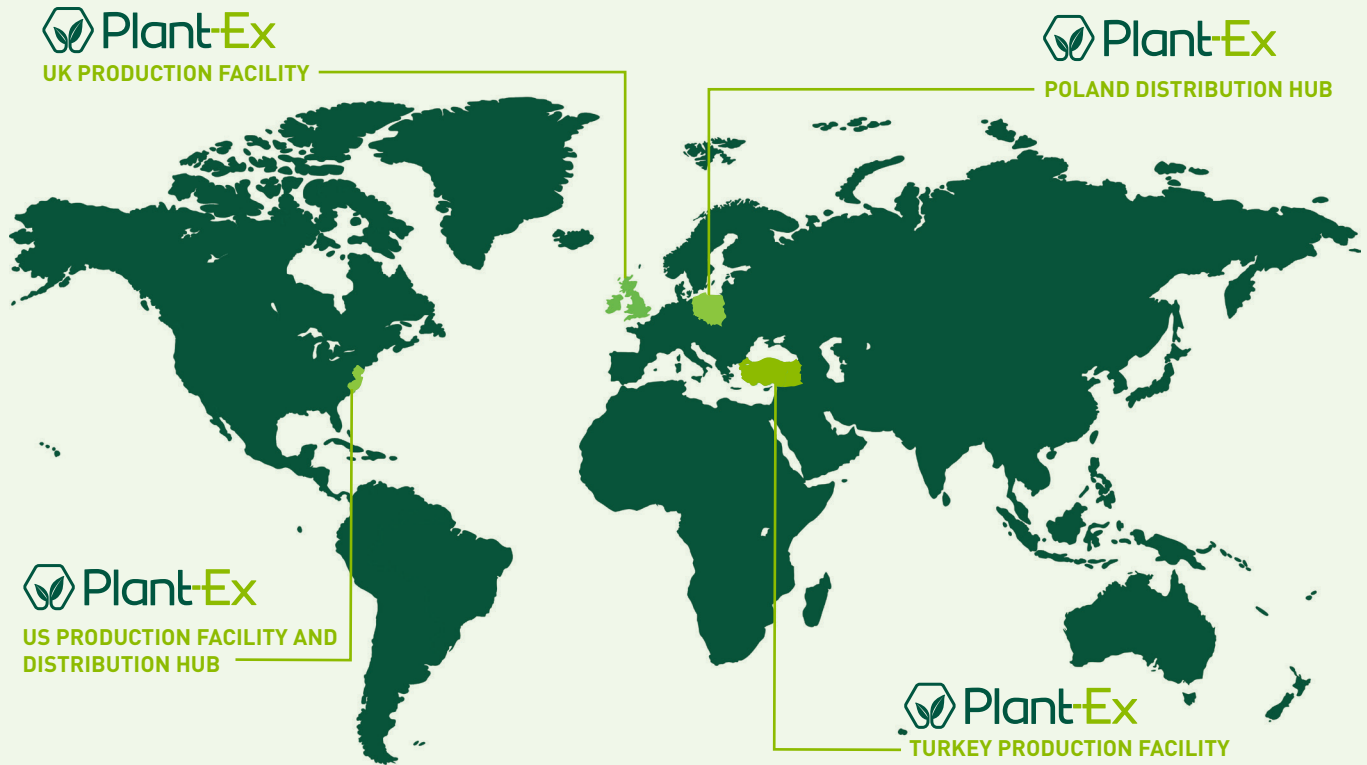
**2012**  
JUNE

Site expansion to 5000 sq ft, team expanded to ten people

**2013**  
SEPT

Site expansion to 7500 sq ft

# OUR GLOBAL DISTRIBUTION



**2014**  
OCT

Additional 11,000 sq ft warehouse, Sales Office opened in Valencia Spain

**2018**  
MAR

Dedicated 8,500ft spray drying factory opened in UK

**2018**  
JUNE

Acquisition of RD Campbell & Co, London

**2019**  
APRIL

Joint Venture announced, Plant-Ex Gida, Turkey

**2021**  
MARCH

Acquisition of additional facility in Avonmouth to house further expansion

**2021**  
APRIL

Plant-Ex Polska was established in Poland as European distribution hub and sales office

**2023**  
MARCH

Plant-Ex Ingredients LLC established in NJ, USA

**2023**  
SEPT

Remainder 50% of Plant-Ex Gida in Turkey acquired

# OUR DIVISIONS

A World of Natural Flavours, Colours & Extracts



TOP NOTE  
FLAVOURS

## Sweet

Vanillas  
Chocolates  
Caramels  
Honey  
Biscuits &  
Desserts

## Fruit

Citrus  
Green  
Tropical  
Berry

## Diverse

Tobacco

## Alcohol

Beers  
Wines  
Spirits

## Herbs

Garden  
Mints  
African

## Savoury

Chicken  
Beef  
Pork  
Smoke

## Vegetables

Red Veg  
Root Veg  
Green Veg



NATURAL  
COLOURS

## Yellow

Curcumin  
Lutein  
Safflower

## Orange

Paprika  
Annatto  
Carotenes

## Red

Red Cabbage  
Red Beet  
Radish  
Sweet Potato  
Carmine

## Purple

Grape skin  
Elderberry  
Purple Carrot

## Blue

Spirulina

## Green

Copper Chlorophyll  
Chlorophyll  
Spinach

## Brown

Burnt Sugar Syrup  
Caramels



NATURAL  
EXTRACTS

## Vinegar Powder

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

## Vegetable Powder

Carrot  
Leek  
Onion  
Beetroot  
Cabbage

## Oleoresins

Paprika  
Turmeric  
Black Pepper  
Capsicum  
Ginger  
Coriander

## Fruit Powder

Citrus  
Berries  
Tropical  
Tree Fruits

## Emulsions

Water Dispersible  
Oils & Oleoresins

## Encapsulates

Oil Powder  
Oleoresin Powder

## Essential Oils

Flowery  
Citrus  
Spicy  
Woody  
Herbal



FOOD PROTECTION  
SYSTEMS

Natural  
Anti-Microbials

Natural  
Anti-Oxidants

Texturising  
Agents

Natural Yield &  
Taste Enhancers



# OUR MANUFACTURING EXPERTISE

Independent production sites for liquid and powder processing means focused teams specialising in delivering high quality products, allowing them to further develop their expertise. In-house spray drying capabilities from laboratory through to bulk production means that batch traceability is ensured and exact quality can be maintained throughout batches.

Plant-Ex operates from BRC accredited sites in the UK, Turkey and Poland. We specialise in the development and manufacture of natural colours, flavours and extracts.

Thanks to our quality controls and integrated operating systems throughout the production, we guarantee the consumer the highest quality product, free from allergens and other contaminating agents.

## White

Calcium Carbonate

## Diverse

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

## Savoury Flavour Blends

Flavoured Yeast Extracts  
Long Flavours  
Umami  
Kokumi

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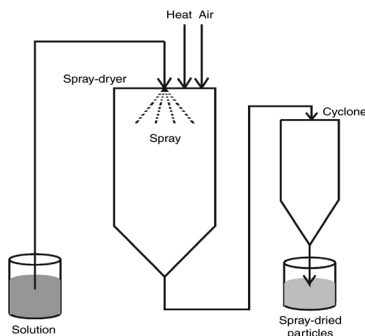
# TECHNICAL CAPABILITIES

Plant-Ex use a multitude of processes to turn raw materials into quality, usable products. We are one of the few manufacturers that are in control from start to finish. Starting from creation in the lab, to scale-up production, right through to packing off our on-site dryers and dispatching the products. This ensures complete batch traceability every step of the way.



## Spray-Drying

The process of turning a liquid slurry into a powder through the use of a carrier, such as maltodextrin  
Plant-Ex have two in-house spray dryers and one laboratory spray-dryer for developing powdered products, proving concepts and producing type samples



## Emulsifying

Plant-Ex can render oil-soluble raw materials water-soluble via approved food-grade emulsifiers, such as gum acacia



## Powder Blending

Plant-Ex can blend any combination of powders together producing a bespoke blend conforming to our customers' requirements

## Plating

Using our in-house ribbon blender, Plant-Ex can produce plated products by dropping oil-based raw materials onto a carrier



## PRODUCTION CAPACITY

3 production facilities in Avonmouth providing a production capacity of 85,000 sq foot in the UK alone.

Production facility in Turkey which is approx 20,000 sq foot.

Our state of the art facilities can produce these volumes per annum:

Total UK Capacity in Metric Tonnes = 15,000

Total TR Capacity in Metric Tonnes = 350



# FLAVOUR MATCHING

Matching is a free of charge service offered by Plant-Ex and is often required where a customer needs a lower-cost alternative to existing supply or a second alternative for supply chain security.

## Features and Benefits:

- Competitive prices
- Smaller MOQs
- Expert flavourists
- Application testing

### Step 1:

The customer submits a sample and a brief is raised.



### Step 2:

The sample gets broken down using our GCMS and a rough recipe is made.



### Step 3:

The flavourist runs trials in order to get as close a match a possible. The match is then run on our FTIR.



### Step 4:

A triangle test is run, alongside a tasting panel. A sample is then submitted to the customer for approval.



# WHAT DOES OUR SAVOURY DIVISION CONSIST OF?

Our savoury division is made up of top notes, base notes and on salt flavour blends. With our team of flavour and savoury experts, we can create unique and authentic savoury flavours suited to your application.

## TOP NOTE FLAVOURINGS:

Top notes are to be used in combination with other food ingredients to give the characteristics of specific flavours.

- Natural or Artificial
- Water Soluble, Oil Soluble, Flavouring Substances or Spray Dried Powders

## BASE NOTE FLAVOURINGS:

Flavoured yeast extracts to act as a base for top note flavours to add body and depth. Base notes intensify the flavours and increase the overall richness of the product.

## ON SALT:

Our 'On salt' range consist of natural extractions of spices, herbs, and vegetables which are then spread onto a salt base to create an 'on salt' product.







# OUR 'FREE FROM' RANGE:

At Plant-Ex, we understand the need for flavours that are 'free from' and compliant with health legislations. That is why all of our flavours, if they are not already, can be made allergen free and vegan/vegetarian suitable.

## Vegetarian/Vegan

With our savoury flavours able to be vegetarian or vegan suitable, this makes them perfect for meat-free alternatives. We can capture the flavour and depth of a meat product whilst remaining vegan suitable.

## 100% Allergen Free

We can make any of our flavourings allergen free. We are a completely nut free site. For full details about our allergen free statements, contact our technical department.

## HFSS Compliant

The HFSS legislation refers to a series of restrictions that are imposed on foods that are high in fat, salt and sugar. Plant-Ex have a range of flavouring ingredients to support the HFSS regulations.

## Halal/Kosher Suitable

If you require your products to be Halal or Kosher suitable, Plant-Ex have products to support this and can work with you to cater for this.

## Clean Label Smoke Flavours

These flavours can be labelled as 'Natural Flavouring' as opposed to 'Smoke Flavouring' complying with the regulation (EU)1321/2013.

# ON SALT

Our 'On Salt' products consist of natural extractions of spices, herbs, and vegetables spread onto a salt base. These are water soluble products and a 1 for 1 replacement for its named food ingredients.

## APPLICATIONS & INDUSTRIES:

- Soups
- Sauces
- Ready-to-Eat Meals
- Snacks
- Meat/ Meat-free Alternative Seasonings

BLACK PEPPER  
ON SALT



CINNAMON  
ON SALT



CAYENNE  
ON SALT



ONION  
ON SALT



SAGE  
ON SALT



GARLIC  
ON SALT







# BRITISH

British cuisine consists of traditional and often very hearty flavours. This includes roasted meats, beer and cider infused dishes, root vegetables and pub classics.

## APPLICATIONS & INDUSTRIES:

- Snacks
- Ready-to-eat meals
- Sauces
- Seasonings
- Meat-free alternatives

STEAK & ALE PIE



ROAST PORK &  
APPLE CIDER



PICKLED ONION



SAUSAGE & BAKED  
BEANS



FOREST MUSHROOM  
& WILD TRUFFLE



ROSEMARY BRAISED LAMB

# EUROPEAN

European cuisine can be quite diverse, although Mediterranean dishes remain the best known. Common ingredients include meat, fish, vegetables, bread, pasta and fresh herbs and spices.

## APPLICATIONS & INDUSTRIES:

- Snacks
- Ready-to-eat meals
- Sauces
- Seasonings
- Meat-free alternatives

BOLOGNESE



CREAMY WILD MUSHROOM RISOTTO



CHICKEN GYROS



CARBONARA



PEPPERONI PIZZA



MINISTRONE



# MIDDLE EASTERN

Middle Eastern food is packed full of fragrant and highly aromatic spices. These spices include cumin, cardamom, nutmeg and turmeric. Middle Eastern dishes are often paired with lamb or other rich meats.

- APPLICATIONS & INDUSTRIES:**
- Snacks
  - Ready-to-eat meals
  - Sauces
  - Seasonings
  - Meat-free alternatives

LEBANESE SAUSAGE

SHISH TAWOOK

LAMB TAGINE

SHAWARMA

ARABIAN KOFTA

LAMB KEBAB



# NORTH AMERICAN

Rich and diverse flavours make up the dishes from different countries in North America. From the stereotypical American food to the traditional Jamaican cuisine and everything in between. Nobody can resist these delicious food flavours!

## APPLICATIONS & INDUSTRIES:

- Snacks
- Ready-to-eat meals
- Sauces
- Seasonings
- Meat-free alternatives

JAMAICAN JERK



CURRY GOAT



SMOKY BACON



NACHO CHEESE



HONEY GARLIC CHICKEN



BBQ PULLED PORK



# MEXICAN

Mexican cuisine is renowned for its rich and diverse flavours, vibrant colours, and a fascinating blend of indigenous, Spanish, and other global influences. It is one of the most celebrated and varied culinary traditions in the world, incorporating many spices and fresh ingredients.

## APPLICATIONS & INDUSTRIES:

- Snacks
- Ready-to-eat meals
- Sauces
- Seasonings
- Meat-free alternatives

MEXICAN  
JALAPENO & LIME



CHILLI CON  
CARNE



MEXICAN LIME &  
SHRIMP AGUACHILE



COCHINITA PIBIL



CHICKEN  
ENCHILADA



CHICKEN FAJITA





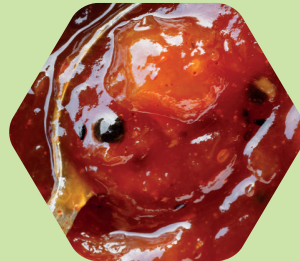
# INDIAN

The flavours of Indian cuisine are punchy, bold and distinct which is why they are renowned worldwide. Indian dishes combine spicy, sour, sweet and hot flavours, all at the same time.

## APPLICATIONS & INDUSTRIES:

- Snacks
- Ready-to-eat meals
- Sauces
- Seasonings
- Meat-free alternatives

MANGO & RED  
CHILLI CHUTNEY



LIME &  
CORIANDER  
CHUTNEY



TIKKA MASALA



ROGAN JOSH



BUTTER CHICKEN



JALFREZI





# ASIAN

Asian cuisine is authentic and rich in umami flavours. Aromatic and fresh ingredients are frequently used in these dishes and contain spices such as chillies, ginger, garlic and coriander.

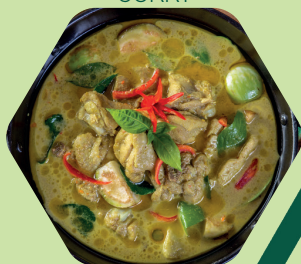
## APPLICATIONS & INDUSTRIES:

- Snacks
- Ready-to-eat meals
- Sauces
- Seasonings
- Meat-free alternatives

KATSU CURRY



THAI GREEN CURRY



CHAR SIU PORK



TERIYAKI BEEF



CHICKEN SATAY



MASSAMAN CURRY

# QUALITY CONTROL

## Quality & Product Safety

Plant-Ex quality team are divided into two functions: assurance and control. The key target of both parts of the team is product safety and performance. To this end, Plant-Ex have invested heavily into analytical equipment and operational systems controls to ensure that our on-site capabilities are strong enough to support the business.

As a member of both Campden BRI and the UK Food Additives and Ingredients Association, our quality team are regular attendees of training seminars to remain updated to changes in legislation, technology and procedure.

Scanning the horizons for unseen risks, the company spends almost 1% of revenue on external food safety testing to assure unbiased and thorough evaluation of both raw material and finished goods according to the PRP's and risk assessments undertaken by our quality team.









Innovation naturally



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