



PORTFOLIO OF FOOD AND BEVERAGES



FSSC 22000
HALAL
ISO 9001
KOSHER
SEDEX MEMBER

**MEET
OUR
SOLUTIONS**



Tereos

Our MISSION

The Tereos Group is committed to tackling the future challenges in food, energy, and health by fully valorization of raw material of plant origin, ensuring business opportunities and the best possible returns for its members.



Tereos processes a variety of raw material to manufacture a wide range of value-added products, meeting the demands of the food, beverage, animal nutrition, pharmaceutical, cosmetics/personal care, and industrial sectors.

Tereos is the only player with such a broad and complementary product portfolio. Combined with its expertise in reformulation and connection with consumer trends, Tereos expands its options to meet market demands!

Our FIGURES



TEREOS AROUND THE WORLD



AMERICA

- **7 industrial plants**
- **Countries:** Brazil and USA

AFRICA AND OCEANIA

- **5 industrial plants**
- **1 R&D center**
- **Countries:** Reunion Island (France), Kenya and Tanzania

ASIA

- **1 industrial plants**
- **1 R&D center**
- **Countries:** India, Indonesia, Singapore and Vietnam

EUROPE

- **28 industrial plants**
- **1 R&D center**
- **Countries:** Germany, Belgium, Spain, France, Italy, United Kingdom and Czech Republic



WE ARE **TEREOS**

STARCH & SWEETENERS BRAZIL

In Brazil, as the third-largest producer of native starches and syrups, we provide our clients with a wide portfolio for the most varied applications from the processing of corn and wheat.

We have been in the starch market since 2011 when the factory in Palmital, a city in the state of Sao Paulo, was acquired.

Tereos Starch & Sweeteners Brazil works to transform its raw material into high-quality ingredients and offer a diversified portfolio to its clients.

WE HAVE A DIVERSIFIED PORTFOLIO TO SERVE A VARIETY OF MARKETS

INDUSTRIAL

Non-food, mainly paper and corrugated cardboard, Wood agglomerates, civil construction, and the textile industry, as well as other markets we operate in such as cosmetics, soaps, mining, chemical and agrochemical industries, pharmaceuticals, home care, and fertilizers.

FOOD AND BEVERAGES

We operate in the food and beverage markets focusing on applications in beer, bakery, sweets and candies, as well as sauce, powdered soups and broth cubes" e "cured meat" trocar por "meat products.

ANIMAL NUTRITION

We have solutions for for ruminants, pigs, poultry, fish, and even pet food.



CERTIFICATIONS



Sedex Member



TEREOS STARCH & SWEETENERS

Rod. Raposo Tavares, Km 421
Palmital – SP / Brazil

sales.tssb@tereos.com
br.tereos.com
+55 (11) 9 4126 9288 | +55 (18) 9 9676 9541



Tereos

TEREOS OFFERS A LINE OF SOLUTIONS FOR VARIOUS FOOD APPLICATIONS



Beer



Bakery



Sweet
and candies



Powdered Soup
and broths



Biscuits



Meat products



Ice creams



Jam
and toppings



NATIVE STARCHES

One of the leading starch producers for decades, Tereos offers in its product portfolio regular corn starch, which is obtained through the wet milling of corn following the strictest quality standards. Corn starch is a gluten-free, highly versatile ingredient that offers numerous benefits for many food applications such as cakes, biscuits, fillings, meat products, and more.

APPLICATIONS:

It is used as a binding and thickening agent, starch contributes to texture and stability in various products. Due to its water absorption characteristic, it is widely applied to promote viscosity and body in culinary use, as well as in fillings, broth cubes, and powdered soups and dairy desserts.

In cakes and cookies, it acts by weakening the gluten network and improving product structure. Additionally, it is used as a carrier in powdered mixes and as a binding agent in processed meat. In beer production, corn starch acts as a brewing adjunct replacing malt grains.

OUR FOOD-GRADE SOLUTIONS

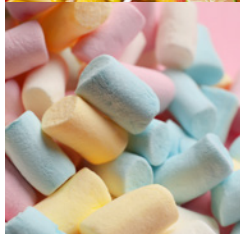
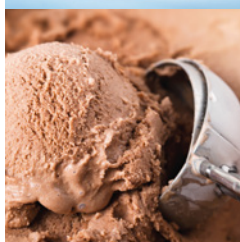
Native
Corn
Starch
Meritena®

TECHNICAL INFORMATION

Moisture: Max 14%

Proteins: Max 0,45%

pH: 4,5 – 7,0



CORN SYRUPS

In our line of corn syrups, we provide differentiated products with unique physicochemical properties. The biggest emphasis is on transparency, greater fluidity, and low SO_2 . Our products are demineralized, a process where all impurities and mineral salts are removed, resulting in a clear-colored product with greater stability during shelf-life. We have a strong presence in the food, beverage, and construction sectors.

APPLICATIONS:

MYLOSE ® LINE: It provides food with mild sweetness, as well as surprising sensory properties. It is widely used in confectionery products, candies, toppings, fillings, and jam glaze and sauces. The Mylose line syrups function to prevent sucrose crystallization and provide excellent texture and viscosity characteristics to products. In ice creams, it helps reduce the freezing point. It is additionally also used in cereal bars as a binder and in cakes and biscuits favoring the Maillard reaction.

GLUCOMALT ® LINE: It is characterized by a high maltose concentration in the sugar composition. This product can be used in a variety of products, mainly in the confectionery segment, providing texture and preventing sucrose crystallization, and in beer production as a brewing adjunct replacing malt grains. Glucomalt syrup can also be used in ice creams to reduce the freezing point, providing creaminess and pleasant sweetness to the product.

OUR SOLUTIONS

Mylose ®
Syrup

Glucomalt ®
Syrup

TECHNICAL INFORMATION MYLOSE ®

% Total Solids
81,5 - 83

Dextrose Equivalent
38 - 40

pH
4,5 - 5,5

TECHNICAL INFORMATION GLUCOMALT ®

% Total Solids
81 - 83

Dextrose Equivalent
41 - 45

pH
4,0 - 5,5



CRUDE CORN OIL

Our corn oil is extracted through pressing processes. It is a rich source of polyunsaturated fatty acids, especially linoleic acid, and contains vitamin E.

APPLICATIONS:

Refined corn oil: It is obtained from crude corn oil, it goes through stages such as degumming to remove phosphatides, neutralization to eliminate free fatty acids, deodorization to remove unwanted flavors and odors, and filtration to remove impurities and solid particles. The result is a high-quality refined corn oil, with a lighter color, neutral flavor, and greater stability.

Hydrogenated fat: Corn oil is a common source in the production of hydrogenated fat due to its rich composition in unsaturated fatty acids. Hydrogenated fat from corn oil is ideal for applications in the food industry, such as margarines, fats for baking, confectionery, and food processing.

OUR SOLUTIONS

**Crude
Corn Oil**

TECHNICAL INFORMATION

Acidity: 2,5%

Total Phosphorus: 100 ppm

Lovibond Red
(5 ¼") : 18

Lovibond Blue (5 ¼") : 3

WE OFFER A LINE OF IMPORTED SPECIALTIES.

We work with products imported from our industrial plants in Europe and our partners in Asia who produce following the highest standards of quality and food safety.

The line includes:



DEXTROSE MONOHYDRATE

It is a sugar, a simple carbohydrate derived from natural sources, which can be found in cereals, fruits, and honey. It is one of the main sources of energy for the human body as it is quickly absorbed. It is a very versatile ingredient that can be applied in a variety of products such as fermented milk, candies and marshmallows, sports nutrition, ice creams, bakery, confectionery, beverages, meat products, among others. It has various properties and functionalities such as sweetness, Maillard reaction, texture agent, softness, and creaminess.

POLYOLS (SORBITOL AND MALTITOL)

Polyols are widely used as low-calorie bulking sweeteners, texture agents, humectants, and stabilizers. Their versatility and excellent sensory properties make them valuable components in the production of a range of food such as candies, chewing gums, chocolates, as well as fillings, cakes, beverages, ice creams, jams, dairy products, etc.

WHEAT GLUTEN

Its functionalities, based on its elasticity, extensibility, and binding properties, are essential for different applications, especially in bakery where it provides volume increase in bread and improves the rheological properties of the dough during processing. In plant-based products, wheat gluten offers a fibrous texture similar to meat, as well as contributes to protein enrichment.



WHEAT STARCH

It plays an essential role in the food industry due to its multifunctional properties: acts as a thickener in soups, sauces, and puddings, improves texture and moisture retention in bakery and confectionery products, serves as a binder in processed meat products, contributes to crispy coatings in frying. Its versatility is fundamental for a variety of applications, ensuring consistency, texture, and sensory quality in different food

MALTODEXTRIN

Maltodextrins have broad applications in the food industry due to their specific functional properties such as low hygroscopicity and cold soluble. The main applications include formulations for sauces and powder soups, beverages, dairy products, meat products, sweet bakery, ice cream and aroma encapsulation. They are used as texture optimization, mouth feeling, thickening and binding properties, fat substitute, bulking agent, spray-drying aid and dispersing aid, act as cryoprotectants in freezing and prevention of crystallization, as well as several others specific applications.

IMPORTED LINE

Product	Brand	Origin	Raw Material
Dextrose Monohydrate	Dextrose Monohydrate	Asia	Corn
Dextrose Monohydrate	Meritose ® 200	Europe	Corn and Wheat
Vital Wheat Gluten	Vital Wheat Gluten	Asia	Wheat
Vital Wheat Gluten	Amygluten ®	Europe	Wheat
Sorbitol Powder	Merisorb ®	Europe	Wheat
Liquid Sorbitol	Meritol ®	Europe	Corn and Wheat
Maltitol powder	Maltilite ® P	Europe	Wheat
Liquid Maltitol	Maltilite ®	Europe	Corn
Maltodextrin	Maldex ®	Europe	Corn
Wheat Starch	Meritena ® 200	Europe	Wheat