

Cape Food Ingredients have an extensive range of prize winning cultures from Europe



MB
mediterranea
biotechnologie

JOG range *NEW!* the best in yoghurts

High viscosity / creaminess

Very low post acidification

Lower cost, improved quality



Cultures approved and used by major multinational dairies



“The best of cheese, yoghurt and dairy products”

here in Cape Town and throughout South Africa

- ✓ **Cost Savings** *available immediately*
- ✓ **Adding Value** *with quality products*
- ✓ **Product Development** *done with you*

Antibiotic Testing Kits (Rapid)

Cultures

Rennets

Yoghurt and Milk Syrups

Natamycin, Nisin – extend shelf life

New Sweetener Blends, (Stevia, etc.)

Dairy Blends

Fruit Juice Concentrates

Flavoured Milks/ Milkshakes

Flavours & Colours

**INNOVATION AND COST SAVINGS ARE WAITING FOR YOU
JUST ASK !**

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CFI DAIRY Division of CAPE FOOD INGREDIENTS
With affiliates or offices in: Algeria, Ghana, Kenya, Nigeria, South Africa, Zambia, Zimbabwe
With joint operations in: Argentina, Brazil, Chile