

Healthy Solution
more than ingredients...

Vision

To be one of the leaders in the developing Manufacturing of healthy food products, Specialized in healthy solutions and economical alternatives.

Mission

Producing and developing healthy food ingredients.

Offering advanced solutions, and alternatives to food industries.

To added value to our customers locally and globally, helping them to increase productivity, reduce costs, and minimize risks.

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Starch & Glucose Manufacturing CO
More Than Ingredients

About us:

Tiba is one of the world's leading companies in the food ingredients field, where we are now competing with the largest international companies.

During the last three years, we have penetrated the European and Asian markets.

Through Tiba products, we achieve all requirements for all Partners around the world And give them a competitive advantage that helps them to upgrade continually.

Motivated many local and international companies to invest in Tiba also we are suppliers to many international companies around the world.

www.tiba-trade.com



Rice Starch

Functional native starches - Pre-gel RS – AT14 E1414 - E1420 – E1422

Clean label:

- Whitening agent confectionery coatings.
- Used for frozen meals and refrigerated dressings to bakery fillings and challenging applications like dairy desserts.
- The granule size is comparable to that of fat globules used as a natural fat replacer and mimic a full, creamy mouth feel.
- Dissolves at 35-40 °C and creates gel at 65 °C.

Modified starches:

- Can be used to form gels and thickens the texture.
- It can also increase crispness and reduce moisture loss in fried battered and breaded foods.
- Also regularly used in fruit fillings, frozen meat, and gravies.

Application:

- Baby foods.
- Soups & sauces.
- Cereals and cereal bars.
- Confectionery coatings.
- Fried chicken.
- Processed cheese.
- Fruit pie fillings.
- Frozen meat pies.
- Gravies.
- Ready-to-eat meals.
- Yogurt Manufacture.



Creamer

Non-dairy creamer commonly a granular product intended to substitute for milk or cream as an additive to coffee, tea, hot chocolate, or other beverages. They do not contain lactose, Enhance color and flavor, and Easy pre-blending with other powders. Can be stored without a refrigerator.

Applications:

- Milk Tea.
- Coffee.
- Instant Cereal.
- Baking Food.
- Infant Formula.
- Beverage.



Rice Protein

Regular RP Ultrafine RP – Hydrolyzed RP

Food grade 79-83 & feed grade 65-79

This ingredient is of choice for baby food applications. As well as gluten-free products. The best solution for any product that you want to add protein to, and in addition, is non-GMO, and hypoallergenic. Also for consumers who seek a healthy lifestyle through food and drink. Strong source of protein especially for athletes & vegans.

Applications:

- Baby foods.
- Protein bars.
- (puffed) cereals.
- Meat analogue.
- Sports & Energy Nutrition.
- Ready-to-eat meals.
- Bakery.



Maltodextrin & Glucose Powder

It is the best addition to many products that use

- The glycaemic index is 105 – 110 sugar replacement to reduce the sweetness of fillings and beverages.
- Maltodextrin does not taste sweet and improves the mouth feel.
- Maltodextrin is generally used as a thickener or filler to increase the volume of processed food, as a stabilizer, and carrier.
- It's also a preservative that increases the shelf life of packaged foods.
- In personal care items such as lotion and hair care.

Applications:

- Flavors.
- Ice-cream.
- Beverage.
- Pharmaceutical.
- personal care products.
- Athletes food supplements.
- Sauces.
- Confectionery.



Fat Filled Milk Powder

Fat-filled milk powder is based on skimmed milk and edible vegetable fat. It presents itself as an economical solution. Nutrient-rich affordable dairy, Increased shelf life- It is a source of major minerals particularly calcium, phosphorus, magnesium, potassium, and trace elements. Fat-filled milk powder is 26%, 28%, or 30% fat. Variable protein content with vitamin.

Applications:

- Beverages.
- Yogurt Manufacture.
- Tea/Coffee.
- Whitener.
- Bakery.
- Ice Cream.
- Soups & Sauces.



Fat powder

Fat powder is used to enhance creamier texture and also helps in the improvement of fat distribution in mixes. Offers flexibility and convenience to experiment and create unique food products to keep your customers satisfied. Enhances the sensory profile and also improves texture, taste and mouth feel. We produce fat powders with fat loading ranging from 28% up to 35%

Applications:

- Spreads.
- Coating.
- Confectionery fillings.
- Compound chocolate.
- Graves.
- Bakery.
- Sauces.
- Soups.

