

GFDI BAKERY SOLUTIONS

Cake Premixes

Potato bun mixes

High Protein Premixes

High Fiber Premixes

Natural Preservatives

Seasonings for Bakery

Improvers Blends

Vitamin Premixes

Keto Premixes

Caramel / Derivates

Vanilla Flavour

OTHER PRODUCTS

Bakery Enzymes

Calcium Propionate

Emulsifiers

Cheese Powders

Intense Cream / Butter

Modified Starches

Whey proteins (WPC 35 / 80)

Milk Powders (SMP / FCMP)

Fat Filled Milk Powder

Speciality Flours

Acidulants

Dehydrated Fruits & Vegetables

Fruit Powders

Speciality Fats



Sahaa
Ingredients



BAKERY SOLUTIONS



VALUE ADDED SERVICES



Label Simplification
Consultancy



RTD & Concentrate
Expertise formulation



Retail & Horeca
format Solutions



Optimized Batch &
Commercial Trials



LET'S INNOVATE TOGETHER
GFDI APPLICATION LAB

Product & Application
Handbook

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GFDI, EMPOWERING BAKERY WITH INNOVATIVE INGREDIENT SYSTEMS

OUR PARTNERS



**Whole Egg, Albumin,
High Gel, High Whip**

Developing and refining products based on the egg and processed egg powder products

**Calcium Carbonate,
Customized Strengths**

REVERTE specializes in supplying technical calcium carbonates through the extraction and transformation of high-quality minerals.

Reverté

**Spices, Oleoresins,
Herbs, Blends**

Synthite - delivers natural ingredient solutions through advanced extraction and processing technologies. Trusted globally for quality, innovation, and sustainability in spice and plant-based extracts.

Synthite

**Liquid & Powder FOS at
different concentrations
(65, 75, 95, and more)**

FOSLIFE® is a natural sugar substitute made from cane sugar by a unique proprietary enzyme process matthing vast product ranges.

Natural Preservatives
functional ingredients
and solutions

**Nisin, Natamycin, Trans
Glutaminase, Enzymes for
specific use**

Experts in the production of gelatine, collagen peptides and agglomerate collagen blends, PEPTAN - B, NEXTIDA GC, PROTAKE

**Type 1, Type 3, Mixed,
Blended – RTE/RTU**

MPI, MPC 70, MPC 85

A Trusted Canadian Manufacturer in Specialty Milk Ingredients

Wide range of Powder products covering (Cheese and other Dairy ingredients)

**Cheese Powders
Butter Powders
Non Dairy Fat Powder
Soya Sauce Powder**

**QUEFOS 70, Requirement
matching, E-Salts,
Phosphate Blends**

QUEFOS salts have the appropriate characteristics that make them ideal for melting cheeses of any type, consistency and state of maturity

One of the most innovative natural colour and flavour houses in Europe, supplying from BRC accredited facilities in the UK, Europe and the USA

Decades of expertise in the production of natural flavours and fermentation derived ingredients EMC

**Cheese, Butter,
Application Specific**



**Natural Color, Natural
Flavor, Liquid, Powder,
Paste forms**



WE DELIVER HALAL-COMPLIANT

ROBUST MENA FOCUSED PRODUCTS SUPPORT



GFDI
YOUR GLOBAL SOURCING PARTNER