#### **GFDI MEAT SOLUTIONS**

#### STABILIZERS & ECONOMIC MEAT SOLUTIONS

For Reformed, Fermented & Cooked Products

#### **BRINE MIXES & TENDERIZERS**

With Seasoning

For IOF Products

For Seafoods (Shrimp / Fish)

**Enzyme mixes for Tenderizers** 

#### **MARINADES**

Regular / Spicy

Shawarma

Asian / Arabic Style

**Capability to match Taste Profiles** 

#### **TASTE BOOSTER & FLAVOURS**

For Chicken / Beef

For Chicken / Beef Bouillon

#### CUSTOMIZED BLENDS FOR FLOUR BREADING SYSTEM

### **VALUE ADDED SERVICES**



Label Simplification Consultancy



**RTD & Concentrate Expertise formulation** 



Retail & Horeca format Solutions



Optimized Batch & **Commercial Trials** 



Fibers (Potato / Wheat / Carrot / Soya)

Soya Products (SPC / ISP / TVP)

**Bread Crumbs** 

(Regular / Panko / Japanese)

**Oleoresins** (all types of spices)

**Hydrocolloids** 

(Carrageenan / Agar Agar / Seaweed Fibre)

Modified Starches (Hot / Cold)

**Native Starches** (Tapioca / Potato)

**Enzymes** (TG Others)

**Antioxidants / Preservatives** 







#### www.gfdico.com

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# **MEAT SOLUTIONS**



**GFDI, EMPOWERING MEAT 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

KÄLLBERGS



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

**⊘Reverté** 

**GFDI** 



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

Sy#thite



Cheese, Butter, **Application Specific** 

Natural Color, Natural

Flavor, Liquid, Powder,

Paste forms

E100 E120c E140 E141 E150 Currently Chicagolist E150 Currently



One of the most

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

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

A Trusted Canadian Wide range of Powder Manufacturer in Specialty products covering (Cheese Milk Ingredients and other Dairy ingredients)

FOSLIFE® is a natural sugar substitute made

from cane sugar by a unique proprietary enzyme process mathing vast product ranges.

Natural Preservatives, siveele Functional Ingredients and solutions

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

Liquid & Powder FOS at

different concentrations

(65, 75, 95, and more)

L by Darling Ingredients

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

MPI, MPC 70, MPC 85

Type 1, Type 3, Mixed, Blended - RTE/RTU

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

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

RioBlanco

maturity



WE DELIVER HALAL-COMPLIANT

ROBUST MENA FOCUSED PRODUCTS SUPPORT





