

COMMERCIAL BULLETIN

ALOE VERA

DAIRY IN FOOD

NUTRITION



CONVERT YOUR YOGURT LINE INTO FUNCTIONAL ONE

Consumers understand the need for certain nutrients and are looking to get them in different more pleasant ways. They have a significant interest in dairy manufacturers for new healthy solutions. Recently, the focus of scientific investigations has moved from the primary role of food as the source of energy and body-forming substances to the

more subtle action of biologically active food components on human health. The primary role of diet is to provide enough nutrients to meet metabolic requirements, an explosion of consumer interest in the active role of a feeling of satisfaction and food in the well-being and well-being. Recent knowledge, life prolongation, as well as in however, supports the prevention of initiation, hypothesis that, beyond promotion, and development meeting nutrition needs, of non-transmissible chronic diet may modulate various diseases. As a result, a new physiological functions and may term—functional food—was play detrimental or beneficial proposed roles in some diseases.



There is a threshold of a new frontier in nutrition sciences and indeed, at least in the Western world, concepts are expanding from the past emphasis on survival, hunger satisfaction, and preventing adverse effects to an emphasis on the use of foods to promote a well-being state, improving health, and reducing the risk of diseases. These concepts are particularly important in light of the increasing cost of health care, the steady increase in life expectancy, and the desire of older people for improved life quality.



Given tight profit margins in the broader food industry, many manufacturers are seeking ways to create and increase value. This includes a large number of product types, including convenience, organic and “better for you” foods, as well as functional foods. Claiming health properties is a clear way to differentiate products and, in most cases, hike up prices and improve profit levels. Therefore, the functional food and beVerage market has attracted a large number of standard food and drink companies. Consumers are more inclined to buy functional foods with physiological health claims compared with health claims. Health claims were most positively evaluated when attached to a product with a positive health image. Older consumers were more interested in functional foods than younger consumers.

ALOE VERA DAIRY IN FOOD NUTRITION

The rise of functional foods has occurred at the convergence of several critical factors, such as: awareness of personal health deterioration, led by busy lifestyles with poor choices of convenience foods and insufficient exercise; increased incidence of self-medication; increased level of information from health authorities and media on nutrition and the link between diet and health; scientific developments in nutrition research; and a crowded and competitive food market, characterized by pressurized margins. These factors have created a dynamic functional food and beverage market, offering good prospects for growth for well-positioned food and drink manufacturers

Strong growth is occurring in many functional food categories, and some of the more dynamic areas include probiotic yogurts, plant sterol spreads, energy bars, functional waters, juices, desserts, and cheeses.



In terms of therapeutic areas, key growth areas include cholesterol lowering, gut health, and bone mineralization products. Gut health products are particularly important in Japan, but relatively underdeveloped in the United States, where fortification with fiber, calcium, and vitamins, along with energy giving products, are more pronounced.

The market for functional foods varies greatly across regions, with Asia/Australia being clearly dominant, due to the massive Japanese market, while Eastern Europe and Africa remain very underdeveloped. In Brazil, the market for functional food, although underdeveloped, has begun to grow due to a high input of industries that have created new palatable foods, and also due to the increase of marketing advertises.

The level of development is not led by one single factor, but by the combination of several. The key determinant factors for maturity in functional foods include: level of government support and compatibility of legislation with market growth, presence of a mature market for processed foods, level of consumer demand for supplementary nutrition, consumer confidence in products, health awareness, and threats to functional food

Regarding functional foods, it has been observed that modern consumers are increasingly interested in their personal health, expecting the food they eat to be healthy or capable of preventing illnesses.



DAIRY FUNCTIONAL TRENDS



Market trends indicate that although the inherent functional benefits of milk remain largely unexploited, milk based beverages are proving to be ideal vehicle for newly discovered bioactive food ingredient. The main innovative products are functional dairy beverages containing a range of non-dairy bioactives additives, non-fermented, milk-like beverages and fermented yogurt drink beverages have been used food ingredients.

Consumers are becoming more aware of how diet influences short and long-term health and wellness. In response, many are seeking nutrient-dense foods to attain benefits beyond basic nutrition. Inherently nutritious dairy foods are attractive delivery vehicles for dietary components that work behind the scenes to help prevent disease, as well as deliver a myriad of purported benefits ranging from anti-aging to inducing satiety. When such ingredients, which range from amino acids and fatty acids to antioxidants and plant extracts, are added to dairy foods, they get elevated to functional food status.

It has been driven home that calcium and vitamin D may prevent osteoporosis, while protein refuels muscle after exercise. Omega-3 fatty acids assist with brain development and memory, and oat beta glucan reduces the risk of heart disease. Additionally dairy products containing combinations of fruits juices and fruit bits, with added bioactive components, as Aloe Vera.

DIGESTIVE HEALTH

The bioactives ingredients targeted for functional dairy beverages are Aloe vera, seeds, probiotics, trace minerals, omega-3 fatty acids and plant sterols.



Experience indicates that consumers will not buy foods products that imply they are sick. Therefore, functional foods needs to be promoted as convenient nutritious and tasty formulations with specific health benefits.



Make an exciting addition to your Yogurt range. The market demands now a higher differentiation than it did in the past. The days when a single multivitamin in tablet satisfied all consumers are gone.

Nowadays dairy manufacturers have to offer functional foods with specific health benefits to meet individual consumer's needs, the lifestyles of the consumer are changing and your company needs to adjust to new trends.

In terms of the active ingredients that are up and coming in, functional ingredients, like Aloe Vera have a well-known reputation in consumer's minds. Today's consumer is much better informed about nutrients and plant extracts.

ALOE VERA DAIRY IN FOOD NUTRITION

Further, portion control and portability make many dairy foods attractive snacking options for today's mini-meal consumer. Such convenience foods — namely cheese, yogurt, drinkable dairy and even ice cream — may be formulated to offer a nutritional profile that appeals to consumers, while the value-added products command a premium price, making them attractive to both manufacturers and retailers.

Benefits of Aloe Vera in Digestive Health:

- It is a natural antioxidant
- Good for healthy digestion
- Hydrates from the inside making your skin look healthy
- Rich in vitamins and minerals
- Gives you a boost of energy
- Helps the body to absorb vitamin C up to 300% more
- Provides natural support for the immune system
- Prevents stomach ulcers
- Protects the intestinal flora.
- Lowers high cholesterol
- Reduces blood sugar levels
- It has natural anti-bacterial action
- It has natural anti-inflammatory effect
- Building the body's defense system naturally against oxidative stress
- Aids in Healthy Digestion: A healthy digestive tract ensures that nutrients from the foods we eat are absorbed into the blood stream.
- Aloe Vera Juice has natural, detoxifying abilities. Drinking Aloe Vera Juice made from the pure Aloe gel regularly may improve bowel regularity and increase protein absorption, while at the same time decrease unfriendly bacteria and yeast.
- Regulates Weight and Energy Levels: Aloe Vera Gel naturally, and with regular use, allows the body to cleanse the digestive system. Our diets include many unwanted substances which can cause lethargy and exhaustion. Taken regularly, Aloe Vera Juice from the pure Aloe gel ensures a greater feeling of well-being, allowing energy levels to increase and helping to maintain a healthy body weight.
- Heartburn Prevention: Heartburn may not be life-threatening but it can certainly cause discomfort. Instead of waiting for the condition to subside, you can ingest oral Aloe or Aloe extract to speed up the healing



process. Aloe is pretty bitter, so you better take it with water.

- Soothe and promote the healing of intestinal disorders such as: Indigestion, Heartburn, Hyper-acidity, Peptic and Duodenal Ulcers, Colitis, and Hemorrhoids.
- Prevents the production of too much stomach acids which lead to heartburn, acid reflux disease or gastro esophageal reflux disease known as GERD.
- Will help to correct and protect the healing of: former damaging processes in the digestive tract.
- Helps with people who have a problem with maldigestion and all the pathological reactions associated with maldigestion.
- Aid in the absorption of water, minerals and nutrients in the GI tract.
- Protects and encourages healthy flora in the digestive tract.

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ALOE VERA DAIRY IN FOOD NUTRITION



One of the earliest examples of a functional food — a food that provides benefits beyond basic nutrition — is vitamin-D fortified milk. Addition of vitamin D to fluid milk started back in the 1930s when rickets, a bone-debilitating disease, was prevalent. Incidence was linked to a deficiency in the fat-soluble vitamin. Because milk was a highly consumed food, the medical community encouraged fortification.

Not all functional foods mitigate disease. They may deliver a myriad of purported benefits ranging from anti-aging to inducing satiety. Some provide energy while others promote relaxation. Some such foods are inherently functional. There's no better product than dairy to carry functional ingredients. Dairy starts with a healthful halo, and additional ingredients build up its better for you profile.

CONSUMERS ARE ASPIRING TO LIVE A HEALTHIER LIFESTYLE

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Another isolated ingredients turn ordinary dairy foods into functional products that may help consumers improve overall health and wellness. There are several nutrients as vitamins A, C, D and E, calcium, fiber, folate, magnesium and potassium. Of the shortfall nutrients, calcium, vitamin D, fiber and potassium are classified as nutrients of public health concern because their under consumption has been linked in the scientific literature to adverse health outcomes.



ALOE VERA DAIRY IN FOOD NUTRITION

BEAUTY FROM WITHIN CROSSES OVER

As consumer health concerns continue to influence the way food and beverages are produced and positioned, previously well-established boundaries between different industries are beginning to blur. One example of crossover-innovation is the synergy between foods and cosmetics, resulting in the emerging market of Nutricosmetics—beauty-from-within products that are delivered as foodstuffs. Another example is the fusion of food and pharmaceuticals. As food becomes healthier and pharmaceuticals enter the supplement and nutraceutical market, exciting new product innovation opportunities have been identified.

Beauty from within is also a growing trend within the functional products market, this movement sees consumers tailoring their diet to promote skin health and obtain a more youthful look. Many 'inner beauty' products are based on collagen peptides, which have been proven in clinical studies to improve the moisture content of skin, to boost collagen and elasticity, providing more firm and smooth skin.



COLLAGEN, ALOE & VITAMIN E



Due to its multiple health benefits that complement trends, bioactive protein such as collagen peptides are set to be one of the biggest beneficiaries of the growing functional ingredients market. Collagen peptides are in the spotlight because of their multiple sports nutritional benefits. Due to the unique amino acid composition, they offer added value in terms of sports performance in regards to supporting fast recovery, promoting healthy and flexible joints and helping to reduce the risk of injury by protecting joints and connective tissue.

NUTRITIONAL COSMETICS

A yoghurt with ingredients like Aloe Vera, vitamin E and green tea antioxidants. It is supposed to “nourish” the skin, while claiming that it “nourish your skin from within” entering the field of nutritional cosmetics.

Possible functional ingredients are:

- Vitamins
- Minerals
- Essential fatty acids, such as omega 3 and omega 6 fats and oils
- Amino acids
- Aloe Vera to nourish and hydrate the body
- Echinacea to support the body's immune system
- Biotin and coenzyme Q10 and grape seed extract, to nourish the skin
- Collagen
- Another cosmeceutical ingredient to watch is lutein, a substance found in abundance in green leafy vegetables that has been traditionally associated with eye health
- Lutein is finding the carotenoid can improve skin hydration and elasticity. Lutein may even be able to improve the skin's ability to tolerate sun exposure



Benefits of Aloe Vera in beauty inside:

- Reduce inflammation
- Stimulate fibroblasts to release collagen and elastin to make new tissue
- Help promote tissue growth and regeneration inside and out
- Aloe Vera to nourish and hydrate the body
- Hydrates the skin, accelerates skin repair Aloe gel not only increased collagen content
- It regulates the acid-alkaline pH levels of the skin

BONE & JOINT HEALTH



Everyone knows bones need calcium, but they also require collagen for optimum health. Bone comprises a mixture of mineral crystals held in an organic collagen matrix. On their own, these crystals would be extremely brittle and prone to breakage, so collagen plays a key role in keeping the skeletal system healthy.



Benefits of Aloe Vera in bone and Joint Health

- Reduce inflammation
- Provide critical lubrication of joints; helping to prevent arthritis and to heal it once it has developed
- Reduce pain
- Stimulate bone marrow activity
- Reduce inflammation: very strong anti-inflammatory agent.
- Aloe vera can reduce pain associated with inflammation internally
- Seniors may experience help with energy levels, achy joints and renewed elasticity of the skin due to collagen support.

ALOE VERA DAIRY IN FOOD NUTRITION

BE A PIONEER USING ALOE VERA INGREDIENTS IN DAIRY PRODUCTS

ALOE DEFENSE & IMMUNE SUPPORT



The immune system is a series of biological processes within the body that protect against disease by identifying and killing pathogens. A major part of the immune system are the white blood cells, which form the first line of defense in the immune system by creating a “barrier” that hunts down and kills foreign particles in the body. A compromised immune system, especially drops in white blood cell counts, can lead to infections and illness. Likewise, a “boost” to the immune system would indicate that the body was better suited to fight off infections and diseases naturally. Studies show Aloe increasing the amount of white blood cells, the body is able to further support a healthy immune system.

What your client needs you offer Aloe Vera products to improve a healthy defense system strengthens your cells against ongoing attacks. Aloe provides optimal, multi-layer support for your body’s defenses.

These positioning platforms are heavily dominated by products containing pre- and probiotic ingredients, and one of the challenges the industry faces is scouting out the next generation of functional ingredients which credibly convey digestive and immune health properties. Aloe Vera is one of the contenders fitting the bill. Some research has shown that Aloe Vera juice may aid the immune system by increasing white blood cell activity and the formation of T-cells, and that it contains enzymes conducive to breaking down dead cells and toxins.



Benefits of Aloe Vera in immune support:

- Nourishes the body with minerals, vitamins, enzymes and polysaccharides
- Detoxify the body
- Supports immune system
- Protects the body from stress
- Boost physical endurance
- Aloe Helps Reduce Inflammation
- Boosts the oxygenation of your blood.
- Alkalizes the body, helping to balance overly acidic dietary habits.
- Aloe supports and strengthens the immune system
- Aloe helps cope with physical stresses
- Aloe aids in protecting cells.



ALOE VERA DAIRY IN FOOD NUTRITION

ALOE FUNCTIONAL DAIRY PRODUCTS IS A NOVEL CONCEPT

Aloe Vera is your perfect ingredient to formulate delicious dairy products which can also bring well-being to everyday's activities. Offer your consumers a natural bond between delicious hydration and a well-being sensation.

When you have Aloe Vera as ingredient in your formula, vitality is one of the most important things, you can feel are receiving. People who like this kind of drinks is because they are looking something nutritious and that can give a feeling of improvement in their daily activities without the necessity of taking stimulants like taurine or caffeine.

The effects of the Aloe Vera on the immune system is gradual and permanent; it is a long term beverage, to a major ingest of Aloe a bigger well-being sensation. The consumer should not expect an immediate result as if it was an energy drink but as it all natural things, you have to let your body absorb the nutrients on a steadily way. Our recommendation to manufacturers do no promote as immediate effect.



ALOE VERA IS WELLBEING AND VITALITY



Aloe VERA is perhaps the most versatile plant on earth. Packed with vitamins, minerals, polysaccharides, phytosterols, antioxidants and amino acids, this one plant is as effective for internal concerns as external ones, as relevant to the athlete as to the aging adult, and as popular for looking better as for feeling better.

Aloe Vera, it is extremely nutritious and safe to eat and eventual consumption as a beverage or juice or externally in hair or body. Due to the large amounts, minerals, antioxidants to help fight and vitamins is the perfect dietary supplement, and because of the antibacterial and antifungal properties can also be used to restore the microflora in the digestive tract, liver and spleen cleaning and restoring the immune system.

Whether you're interested in formulating therapeutic nutraceutical, capsules or tablet preparations, or innovative refreshing Aloe based drink, or Aloe Yogurt, or cosmetics that turn back the clock, Aloe is your ingredient of choice and AMB Wellness is your supplier.

Our large selection of premium quality certified an organic Aloe ingredient makes it easy to meet your needs. Choose InnovAloe extracts maximized for polysaccharide content- or our fresh – pressed gel juices in different concentrations. Or work with us to create custom formulations produced to your exact specifications.



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ALOE VERA DAIRY IN FOOD NUTRITION

ALOE DELIVERS A PERFECTLY BALANCED BLEND OF PLANT NUTRIENTS



When you get Aloe Vera shots your consumer are drinking small doses of bioactive ingredients, such as vitamins, minerals, aminoacids, enzymes, proteins, organic acids, essential fatty acids, polysaccharides, lignins, saponins, chromones, all of them GOOD for your client's health. This helps their body day by day, to get nutrition for your cell and body systems, acts synergistic way.

If you formulate with Aloe Vera as functional drink or skin and hair improvement your consumer will have over wellbeing. All in one plant, nutrition is a key, and a diet rich in nutrients, micronutrients, and antioxidants maintains the body's ability to fight disease and repair itself. Aloe Vera makes a great addition to a healthy diet/defense regimen and has the added bonus of easing cold and flu symptoms and speeding recovery.

Nutrient is a chemical substance that comes from the food you eat. The energy you need for the metabolic processes in your body and for maintaining a constant internal environment comes from these nutrients. So if you think about all the basic reactions going on in your body to keep you breathing, your heart beating, your brain working and allowing you to move about, they all derive their energy from nutrients.



ALOE NUTRIENTS ARE NECESSARY IN ORDER TO MAINTAIN AND DEVELOP A HEALTHY BODY

Aloe is the solution to Regain and Retain Good Health for your customers.- Whether you're interested in formulating therapeutic nutraceutical formulations, innovative functional beverages, or cosmetics that turn back the clock, Aloe is your ingredient of choice and AMB Wellness is your supplier and InnovAloe is your key ingredient.

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ALOE VERA DAIRY IN FOOD NUTRITION

ALOE VERA IMPROVES THE AVAILABILITY OF NUTRIENTS IN COMBINATION PRODUCTS

As the dietary supplements industry is registering steady and rapid growth, consumers are demanding quality supplements. Consumer perception of the quality of oral solid dosage forms is changing. The commonly accepted definition of bioavailability is the proportion of the nutrient that is digested, absorbed and metabolized through normal pathways. Consequently, it is not enough to know how much of a nutrient is present in a dietary supplement; the more important issue is how much of that present is bioavailable. A common belief regarding bioavailability of dietary supplements is that they have to be in solution to be absorbed in the body.



LAUNCH A NEW LINE OF YOGURT WITH ALOE VERA



Health and wellness goals will continue to drive demand for spoonable, drinkable, and frozen Yogurt, and also for ice cream. Aloe Vera is a natural functional ingredient that enhances and supports well-being.

Innovate and formulate with Aloe Vera Flakes™, offer beneficial and delicious Yogurt, drive a strategy in nutrition, health and wellness and make a competitive advantage, add Aloe Flakes™ to your product portfolio. Consumers are more aware of nutrition and the need for quality of life.

Natural functional foods and ingredients are the biggest and most important trend; it is primarily based on health benefits of a food ingredient in a way that is easy for consumers to understand and media to communicate. Aloe Vera is the most well-known plant in consumer's mind; take advantage of this perception.

Yogurt brands who innovate with this new ingredient can take advantage of the market; new segments and categories are created to succeed. Dairy manufacturers have the challenge to compete with private labeled and imported products, and they need to make a differentiation before competing. Go into the booming functional food market with solid and drinkable Yogurt product line. Use Aloe Flakes™, easy to dissolve on low density and high density liquids, from tap water and fruit juice to Yogurt and baby food. You can add all the benefits of the Aloe to your product, adding a high quantity of helpful compounds to the body.

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ALOE VERA DAIRY IN FOOD NUTRITION

ALOE VERA CONTAINS MANY HEALTHY COMPOUNDS SUCH AS VITAMINS, MINERALS, AMINOACIDS, ENZYMES AND POLYSACCHARIDES



Aloe Yogurt is gaining interest among consumers; it is suitable for adult or children, at home, breakfast, lunch, complimentary, dessert, snack consumption, focused in drinking vitality. Aloe Yogurt is also capitalizing on health and nutritional benefits, due to being naturally rich in vitamins, minerals, amino-acids, polysaccharides and antioxidants among others, which could position it as a healthier but still flavorful alternative to Greek or Bulgarian, probiotic drink, creamy, low fat or light yogurt, InnovAloe™ is suitable for all yogurt type. Additionally, Aloe Vera has another important advantage: improves 300% the bio-ability of vitamin C, increasing the benefits of vitality of the consumer.

Aloe Vera Yogurt is becoming a natural alternative around the world.

Market your Aloe Vera Yogurt by promoting health benefits: strengthen the digestive system, stimulates the immune system, as well as helping to detoxify the body. Aloe Vera's pH is 4.0 to 5.0 that makes it ideal for the stomach absorption of its nutrients. We have conscious consumers with more and more knowledge about their health, Aloe Vera Yogurt offers a new option of nutrients in a new and delicious ready to drink Yogurt. There is a big range of flavors to be formulated with.

With State of the Art process AMB's Aloe Flakes are ideal to dilute in dairy products, as well with high density (solid Yogurt) or low density (drinkable Yogurt).

Aloe Flakes™ can be directly added to Yogurt preparation, without water dilution, Aloe Flakes™ have a beautiful golden color but it does not affect the color of your Yogurt once diluted. You can adjust the % of Aloe according to your target price.

Aloe Vera can be a convenient composition containing very broad-spectrum, 100 percent natural, organic, plant- and macro- and micro-nutrients. Aloe vera can manufacture in several formulations can be incorporate any nutritive additive into many food products as Dairy industry have Aloe is a great carrier increasing have.



ALOE VERA DAIRY IN FOOD NUTRITION

ALOE VERA CUBE LIGHT SYRUP IS A PERFECT MATCH FOR ANY FLAVOR OF YOUR YOGURT RANGE

Optionally to add Aloe flakes, AMB have been developed Aloe Vera Cube Light Syrup, instead to add fruit, add Aloe Veradai bits/chunks . If you are planning on formulating a real Aloe Yogurt you can't pass on the Cubes, it's simple as that. If you want your Aloe Yogurt to have success on the market it must contain both ingredients. If Aloe powder is the heart, the Aloe Vera Cube Light Syrup are the soul of Yogurt, and here you will find the most important tips you need to know of the soul of your new product.

Our Aloe cube in Light syrup , make a delicious taste and crunchy feeling that will add a distinctive touch to your Yogurt. These are the best Cubes that match any of your preferences on the developing of your Aloe Yogurt. Remember, Love comes from taste!.

CREATE NEW SEGMENTS AND CATEGORIES TO SUCCEED WITH ALOE VERA YOGURT PLAIN O WITH ALOE CUBES.

Aloe Vera Cubes are a marketing key of Aloe Yogurt to launch a successful product. Aloe Vera Cube Light Syrup gives a tasty edge when compared to other fruit Yogurts. Aloe Vera Cube Light Syrup is so delicious; your consumers will love them from the first taste! It gives you a crunchy feeling like when you bite a grape. Once you taste them you will always want more.



Crunchy Cubes are important part of your Aloe Yogurt formulation. You can add light syrup to suspend it with To suspend Aloe vera cubes in acidified dairy drinks you can use the Protex™ABN functional system from Cargill, providing texture, smooth and refreshing feeling, ideal for healthy dairy drinks, provides stability and enhanced mouthfeel at an attractive cost-in-use.

In case you are wondering how the Cubes does are so crunchy we can tell you right now, it is because after many years of producing this bites they found out that calcium lactate saves and add the crunchy texture of the Aloe gel Cubes creating that fun and delicious feeling in your mouth only found in the real Aloe Yogurt. The Cubes of Aloe can assimilate some of the taste of the flavoring creating in your mouth the impression of biting a grape like fruit with different flavors. Your consumers will love to taste something new every time they have a different flavored Aloe Yogurt.



Our premium Aloe Vera Cube Light Syrup are deliciously preserved in syrup which gave them a unique touch of flavor and that is perfect for adding into your Aloe Yogurt.

The mix of Aloe powder and Aloe Vera Cube Light Syrup is what makes this kind of Yogurts a boom on the market and it's what is driving it to the top of the natural Yogurt worldwide.

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ALOE VERA DAIRY IN FOOD NUTRITION

ALOE FLAKES IS EXCELLENT OPTION FOR FORTIFIED YOGURT BLEND, DISPERSIBLE DIRECTLY IN YOUR FORMULA WITHOUT WATER.

One of the concerns of functional food industry door use other ingredients in powder form, is the difficult to have a quickly dilution ratio and avoid ingredients to make lumps, For that reason, AMB develop its Aloe Flakes, who has an advantage in production process, it has a high solubility and superior dissolution properties. Because of its extra thin layer form and lesser porosity, it has an advantage over any other common types of dried. As we also mentioned above, process by which we produce Aloe flakes retain a higher concentration of the Aloe ingredients.



The main purpose of Aloe flakes is to improve certain physical properties of food powders such as bulk density, flowability, dispersability, and stability. Aloe flakes is easy to use by the consumers and hence are preferred over the traditional spray dried powder form, that are usually has higher solubility rate and makes lumps and need to wait to disperse to use in formula. Reduce process time and enhance the quality of your final product.

Another advantage of using Aloe Flakes is that it can be customized to fit a broad range of mill sizes and bulk densities that is of great help for new products development and to improve old formulas.



The unique functional properties of Aloe flakes by AMB wellness improves your functional marketing value and imparts and gives an added value in nutraceutical products.

In certain industries, the rheology properties of Aloe Vera is very important to the food industry preparations, Aloe flakes allows the consistency, degree of fluidity, and other mechanical properties and does not affect the determining food texture. Aloe flakes work in solid, gel, liquid, emulsion with associated rheological behaviors, and its rheological properties can be noticed in manufacture process.

Aloe Flakes powder has a good dispersability and significantly improves the dilution process with water or other liquid materials as milk protein

Use Aloe FLAKES[®] when formulating liquid viscous formula to gain advantage of the fast dissolving rate in manufacture process and uses of the consumer too., for example green and superfruit juices or fruit marmalade.

ALOE VERA DAIRY IN FOOD NUTRITION

State of the art process by which Aloe Flakes are produced gives our customers an advantage by obtaining a higher retention of vitamins, minerals, enzymes, antioxidants and polysaccharides compared to those dried by a more commonly practiced method such as spray or freeze drying. Aloe FLAKES due to its proprietary process protects polysaccharide product derived from the juice of the Aloe plant resulting in a novel product.

Add our Aloe Vera Flakes™ and Aloe Vera Cube Light Syrup to your Yogurt products and at the same time add value for your consumers, create your own niche with a high value Yogurt category, there are big opportunities for functional and nutritional value Yogurts. Consumers are more focused on higher value in the products they consume. They're also much more demanding in terms of the product's nutritional, functional and health benefits. Be part of this trend in your market, by adding Aloe Vera to your existing Yogurt product line.



The most important functional benefits of Aloe Vera in Yogurt are digestive health, lowering cholesterol, joint health and immune system boosting. Adding Aloe Vera as a natural ingredient in your Yogurts provides the right combination of nutrition and taste. Innovate and make a differentiation, with a delicious and fun new yogurt for all dairy product lovers adding Aloe vera flakes.

Functional foods will continue to influence mainstream products in the near term, as consumers seek better options to meet their needs. Consumers buy products with the belief they are buying the best quality. Today the dairy companies are looking for health ingredients and for this reason AMB Wellness offers natural Aloe Vera to improve your sales and benefits of the consumers.