



Nobazul

Nutrition through agave

&

Direct Concept Group

COMPANY BOOK



Nobazul

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OUR AGAVE
FIELDS

- 6,000 HECTARES of Blue Agave plantation
- MORE THAN 20,000,000 Blue Agave plants
- 3,000,000 Agaves are planted every year within our planting program

OUR PRODUCTION
PLANT

- 10 HECTARES Facility's surface
- 300 TONS PER DAY Agave milling capacity
- 180 m³ OF AGAVE JUICE Diffuser capacity
- 375 TONS PER MONTH Installed capacity of Organic Agave Inulin
- 1 000 TONS PER MONTH Installed capacity of Organic Agave Syrup

OUR LABORATORIES

Our laboratories comply with the Official Mexican Standards (NOM) and Mexican Standards (NMX) within the national and international regulatory frameworks.



Physicochemical and microbiological analyses are generated during the process.



The profile of the finished product is analyzed and is our innovation center.

Our solutions are backed up by international laboratories that guarantee the reliability of our results.



OUR WORLDWIDE PRESENCE

CLIENTS:

United States, Mexico, Guatemala, Honduras, El Salvador, Nicaragua, Costa Rica, Panama, Colombia, Peru, Bolivia, Chile, Uruguay, United Kingdom, Spain, Italy, Monaco, Belgium, Netherlands, Germany, Lithuania, Czech Republic, Austria, Romania, Ukraine, Greece, Israel, Russia, South Korea, Japan and Australia.

HEAD OFFICE:

 Guadalajara, Jalisco, Mexico

PRODUCTION PLANT:

 Amatitán, Jalisco, Mexico

CORPORATE OFFICES:

 Katy, Texas, United States

 Zaragoza, Aragon, Spain

WAREHOUSES:

 Amatitán, Jalisco, Mexico

 Reus, Tarragona, Spain

 Modesto, California, United States
Plainfield, Indiana, United States
Fort Worth, Texas, United States

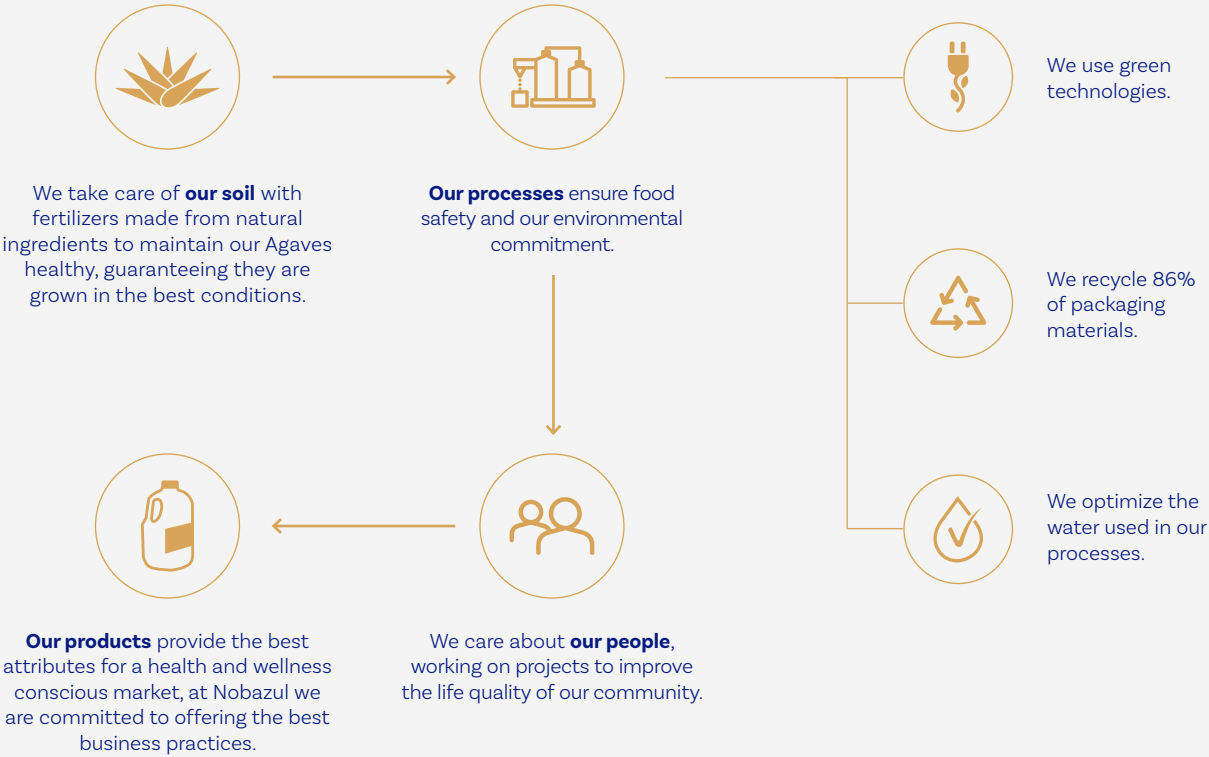
 Kruiningen, Zeeland, Netherlands



OUR CERTIFICATIONS

FOOD SAFETY CERTIFICATIONS	ORGANIC CERTIFICATIONS			SOCIAL CERTIFICATIONS	CULTURAL CERTIFICATIONS	VERIFICATIONS AND ASSOCIATIONS
 FSSC 22000	 United States	 Canada	 Mexico	 FairTSA	 Kosher	 NON-GMO
	 Brazil	 Europe	 Germany	 Vegan	 Halal	 FDA
	 Switzerland	 Corea	 Japan	 SMETA		 AMAGAVE

OUR COMMITMENT



AGAVE SYRUP SOLUTIONS

Natural sweeteners have started to play an important role in the reformulation of options to reduce sugar consumption.

Our Organic Agave Syrup solutions in their different types; Classic, Ultra, Raw, and Flavored, are extracted 100% from Blue Agave. These solutions provide sweetness and serve as an important source of energy.



BENEFITS AND QUALITIES

- 

Natural sweetener



Organic sweetener



Low glycemic index



Vegan sweetener



30% more sweetness than regular sugar



Gluten free sweetener



Substitute for other sweeteners



Allergen free



Enhances flavor in some foods
- 

NON-GMO sweetener



Creates synergy with other ingredients



High fiber content (Agave Fructans)



High solubility



Beneficial for the gut microbiome



Easy metabolization



Absorption of nutrients



Prevention of colon diseases

COLOR SCALE

						
Color	Extra light premium	Extra light	Light	Amber	Dark	Extra dark
Appearance	Clear yellow	Light yellow	Yellow	Light brown	Brown	Dark brown
PFUND	5 - 9	10 - 20	21 - 40	41 - 70	71 - 114	>114
ICUMSA	<220	220 - 400	401 - 740	741 - 1660	1661 - 3020	>3020

*ICUMSA determination Method GS 1/3-7 (2011)



ORGANIC

AGAVE SYRUP CLASSIC

Obtained from the Agave juice, which goes through a thermal hydrolysis process, then purified and concentrated to obtain syrup at 75 °Bx.

COLOR SCALE



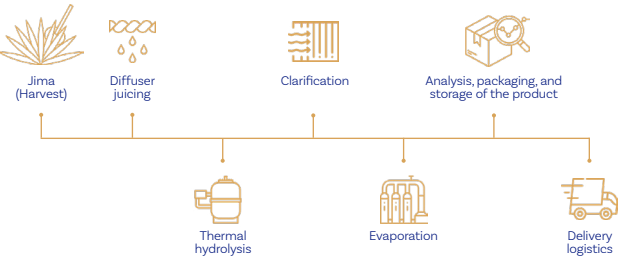
BENEFITS AND QUALITIES



WET BASIS
TECHNICAL SPECS

Item	Specification value	Reference method
Appearance	Clear yellow to dark brown	Visual inspection
*Bx	74.0 – 76.0	Refractometric
Ash	Maximum 0.5%	AOAC 920.181
pH	4.0 – 6.0 U pH	AOAC 945.27
Moisture	22.0 – 26.0%	Refractometric
Fructose	Minimum 60.0%	HPLC with RI detection
Glucose	Maximum 11.25%	HPLC with RI detection
Sucrose	Maximum 3.0%	HPLC with RI detection
Inulin	Maximum 2.25%	HPLC with RI detection
Other carbohydrates	Maximum 1.5%	HPLC with RI detection
Arsenic	Less than 1.0 mg/kg	EPA 6010B ICP-AES
Lead	Less than 0.10 mg/kg	EPA 6010B ICP-AES
Cadmium	Less than 0.25 mg/kg	EPA 6010B ICP-AES
Mercury	Less than 0.10 mg/kg	EPA 6010B ICP-AES
Total plate count	Less than 100 CFU/10g	AOAC 2002.07
Coliforms	Negative CFU/10g	AOAC 2005.03
E. coli	Negative CFU/10g	AOAC 2005.03
Yeast and mold	Less than 10 CFU/10g	AOAC 2002.11
Salmonella	Negative CFU/25g	BBL Chromagar Salmonella
HMF	Maximum 40 mg/kg	NMX-FF-110-SCFI-2008 Spectrophotometric
Water activity	0.630	NMX-F261-NORMEX
Glycemic index	28±5 Low	GI Category ISO 26642:2010

MAKING PROCESS



SHELF LIFE

Can be stored at least 24 months since the production date in its original packaging. A storage temperature below to 30 °C (< 86 °F) is recommended, stored in a dry place away from heat and direct light.

ORGANIC

AGAVE SYRUP RAW

Elaborated at temperatures between 50 °C – 60 °C to preserve the highest amount of Agave characteristics.

COLOR SCALE



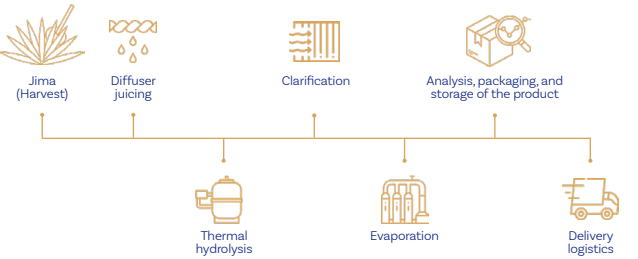
BENEFITS AND QUALITIES



WET BASIS
TECHNICAL SPECS

Item	Specification value	Reference method
Appearance	Dark liquid	Visual inspection
Color	90-110 Pfund	Lovibond PFX 195/7
*Bx	74.0 – 76.0	Refractometric
Ash	Maximum 0.5%	AOAC 920.181
pH	4.0 – 6.0 U pH	AOAC 945.27
Moisture	24.0 – 26.0%	Refractometric
Fructose	Minimum 60.0%	HPLC with RI detection
Glucose	Maximum 11.25%	HPLC with RI detection
Sucrose	Maximum 3.0%	HPLC with RI detection
Inulin	Maximum 2.25%	HPLC with RI detection
Other carbohydrates	Maximum 1.5%	HPLC with RI detection
Arsenic	Less than 1.0 mg/kg	EPA 6010B ICP-AES
Lead	Less than 0.10 mg/kg	EPA 6010B ICP-AES
Cadmium	Less than 0.25 mg/kg	EPA 6010B ICP-AES
Mercury	Less than 0.10 mg/kg	EPA 6010B ICP-AES
Total plate count	Less than 100 CFU/10g	AOAC 2002.07
Coliforms	Negative CFU/10g	AOAC 2005.03
E. coli	Negative CFU/10g	AOAC 2005.03
Yeast and mold	Less than 10 CFU/10g	AOAC 2002.11
Salmonella	Negative CFU/25g	BBL Chromagar Salmonella
HMF	Maximum 40 mg/kg	NMX-FF-110-SCFI-2008 Spectrophotometric
Water activity	0.630	NMX-F261-NORMEX
Glycemic index	28±5 Low	GI Category ISO 26642:2010

MAKING PROCESS



SHELF LIFE

Can be stored at least 24 months since the production date in its original packaging. A storage temperature below to 30 °C (< 86 °F) is recommended, stored in a dry place away from heat and direct light.

ORGANIC

AGAVE SYRUP ULTRA

Elaborated through partial thermal hydrolysis to maintain a balance between the flavor of the syrup and the fiber's functionality.

COLOR SCALE



BENEFITS AND QUALITIES

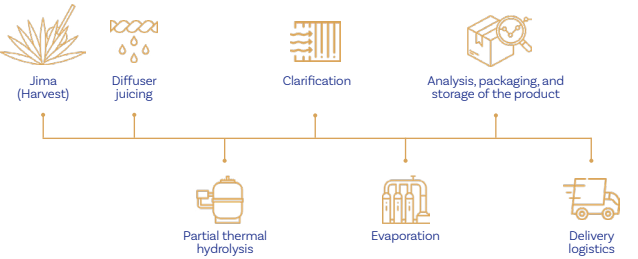


WET BASIS
TECHNICAL SPECS

*Ultra 50%

Item	Specification value	Reference method
Appearance	Slightly viscous liquid, light yellow to amber	Visual inspection
*Bx	74.0 – 76.0	Refractometric
Ash	Maximum 0.5%	AOAC 920.181
pH	4.0 – 6.0 U pH	AOAC 945.27
Moisture	20.0 – 26.0%	Refractometric
Fructans of agave	Maximum 38.0%	HPLC with RI detection
Fructose	Minimum 25.0%	HPLC with RI detection
Glucose	Maximum 11.4%	HPLC with RI detection
Sucrose	Maximum 3.04%	HPLC with RI detection
Other carbohydrates	Maximum 1.52%	HPLC with RI detection
Arsenic	Less than 1.0 mg/kg	EPA 6010B ICP-AES
Lead	Less than 0.10 mg/kg	EPA 6010B ICP-AES
Cadmium	Less than 0.25 mg/kg	EPA 6010B ICP-AES
Mercury	Less than 0.10 mg/kg	EPA 6010B ICP-AES
Total plate count	Less than 100 CFU/10g	AOAC 2002.07
Coliforms	Negative CFU/10g	AOAC 2005.03
E. coli	Negative CFU/10g	AOAC 2005.03
Yeast and mold	Less than 10 CFU/10g	AOAC 2002.11
Salmonella	Negative CFU/25g	BBL Chromagar Salmonella
HMF	Maximum 40 mg/kg	NMX-FF-110-SCFI-2008 Spectrophotometric
Water activity	0.630	NMX-F261-NORMEX
Glycemic index	28±5 Low	GI Category ISO 26642:2010

MAKING PROCESS



SHELF LIFE

Can be stored at least 15 to 18 months since the production date in its original packaging. A storage temperature below to 30 °C (< 86 °F) is recommended, stored in a dry place away from heat and direct light.

ORGANIC

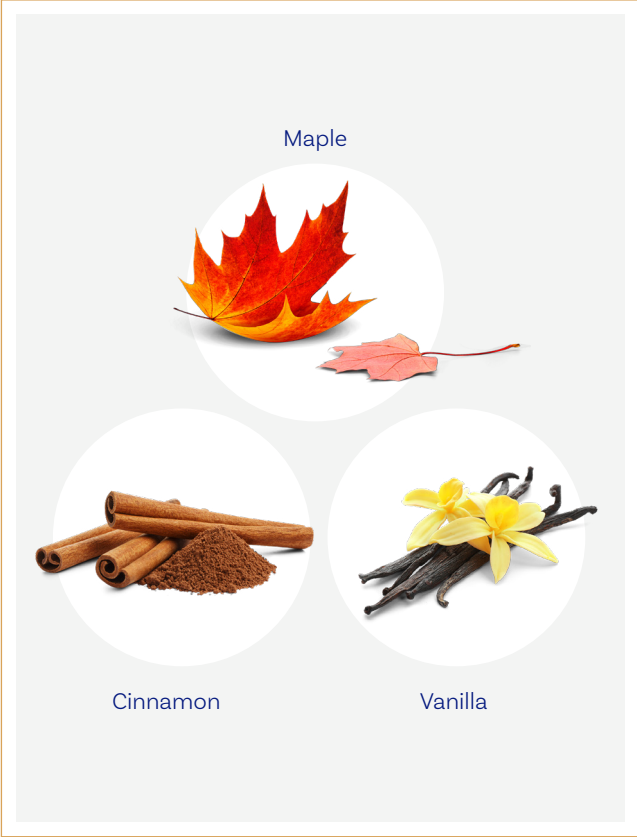
AGAVE SYRUP FLAVORED

Prepared from Organic Agave Syrup and flavored with natural ingredients.

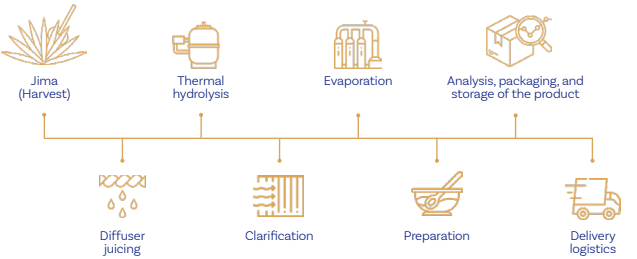
COLOR SCALE



SELECT YOUR FLAVOR:



MAKING PROCESS



SHELF LIFE

Can be stored at least 24 months since the production date in its original packaging. A storage temperature below to 30 °C (< 86 °F) is recommended, stored in a dry place away from heat and direct light.



AGAVE SYRUP SOLUTIONS

We have years of experience supporting our customers worldwide in the development of their brands. Our team is ready to help you!



PRIVATE LABEL PRESENTATIONS



NUTRITION FACTS

NUTRITION FACTS	
Serving Size	1 Tbsp. (21g)
Amount per serving	
Calories	66
	% Daily Value (*)
Total fat 0g	0%
Saturated fat 0g	0%
Trans fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total carbohydrate 17g	6%
Dietary fiber 0g	0%
Total sugar 16g	32%†
Protein 0g	
Vitamin D 0mg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
†One serving adds 16g of sugar to your diet and represents 32% of the Daily Value for Added Sugars	

USA PORTION

NUTRITION FACTS	
Quantity:	100g
Energy	1347 kJ / 317 kcal
Total fat	0g
Saturated fat	0g
Trans fat	0g
Mono-unsaturate	0g
Poly-unsaturate	0g
Carbohydrate	80g
Sugars	75g
Polyols	0g
Starch	0g
Fiber	3g
Protein	0g
Salt	0mg

EU PORTION

NUTRITION FACTS	
Serving size	21g
Quantity per 100 g	
Energy	1347 kJ / 320 kcal
Fat	0g
Saturated fat	0g
Carbohydrates	80g
Sugars	75g
Added sugars	0g
Dietary fiber	3g
Sodium	0mg

MX PORTION

BULK PRESENTATIONS

We offer a wide catalog of bulk presentations to meet your requirements.

PRESENTATION	IBC Tote	IBC Tote	Kraft Tote	Drum
Net weight per unit	1 380 kg	1 350 kg	1 370 kg	285 kg
Gross weight per unit	1 440 kg	1 410 kg	1 425 kg	295 kg
Units per pallet	1	1	1	4
Pallet configuration	1	1	1	4 x 1
Pallet dimensions	1.00 x 1.20 x 1.17	1.00 x 1.20 x 1.17	1.12 x 1.12 x 1.17	1.12 x 1.12 x 1.05
Gross weight per pallet	1 440 kg	1 410 kg	1 425 kg	1 200 kg
Volume per pallet (m³)	1.40 m³	1.40 m³	1.47 m³	1.32 m³
Land Freight 53'DC				
No. of pallets	14	14	14	17
Total volume (m³)	19.66 m³	19.66 m³	20.55 m³	22.39 m³
Net weight	19 320 kg	18 900 kg	19 180 kg	18 810 kg
Gross weight	20 160 kg	19 740 kg	19 950 kg	19 810 kg
Sea Freight 20'DC				
No. of pallets	14	14	14	17
Total volume (m³)	19.66 m³	19.66 m³	20.55 m³	22.39 m³
Net weight	19 320 kg	18 900 kg	19 180 kg	18 810 kg
Gross weight	20 160 kg	19 740 kg	19 950 kg	19 810 kg
Sea Freight 40'DC				
No. of pallets	14	14	14	17
Total volume (m³)	19.66 m³	19.66 m³	20.55 m³	22.39 m³
Net weight	19 320 kg	18 900 kg	19 180 kg	18 810 kg
Gross weight	20 160 kg	19 740 kg	19 950 kg	20 400 kg

PRESENTATION	Bucket	Canister	Canister	Gallon (Carton of 4)
Net weight per unit	26 kg	26 kg	20 kg	22.40 kg (5.6 kg)
Gross weight per unit	27.50 kg	27 kg	20.90 kg	23.90 kg (5.97 kg)
Units per pallet	36	32	48	36 (144)
Pallet configuration	12 x 3	16 x 2	16 x 3	9 x 4
Pallet dimensions	1.02 x 1.22 x 1.06	1.02 x 1.22 x 0.95		1.02 x 1.22 x 1.60
Gross weight per pallet	1 010 kg	884 kg		880.40 kg
Volume per pallet (m³)	1.31 m³	1.12 m³		1.97 m³
Land Freight 53'DC				
No. of pallets	20	24		22
Total volume (m³)	26.13 m³	24.64 m³		43.37 m³
Net weight	18 720 kg	19 968 kg		17 740.80 kg
Gross weight	20 200 kg	20 832 kg		19 368.80 kg
Sea Freight 20'DC				
No. of pallets	10	10		10
Total volume (m³)	13.07 m³	24.64 m³		19.72 m³
Net weight	9 360 kg	8 320 kg		8 064 kg
Gross weight	10 100 kg	8 840 kg		8 804 kg
Sea Freight 40'DC				
No. of pallets	20	20		20
Total volume (m³)	26.13 m³	24.64 m³		39.43 m³
Net weight	18 720 kg	16 640 kg		16 128 kg
Gross weight	20 200 kg	17 680 kg		17 608 kg



AGAVE INULIN SOLUTIONS

In the gut microbiome live beneficial bacteria (probiotics) that keep our digestive system healthy, to maintain an optimal level of these microorganisms, there are prebiotic foods.

Our Inulin, obtained from the Organic Blue Agave, is considered an excellent natural prebiotic food for its high fiber content and for stimulating the growth of probiotics.



- High solubility
- High fiber content (Agave Fructans)
- Works in synergy with other ingredients
- Preserves the flavor of the food
- Improves intestinal transit
- Contributes to the gut microbiome's care

- Helps to reduce cholesterol
- Vegan
- Gluten-free
- Allergens-free
- Organic
- Non-genetically modified

ORGANIC AGAVE POWDER INULIN (Agave Fructans)

It is obtained from the juice of the Organic Blue Agave, which through thermal hydrolysis, is purified, concentrated, and then spraydried to obtain a white powder.

BENEFITS AND QUALITIES

Soluble

Fiber

Combinable

Neutral

Funtional

Beneficial

Cholesterol

Vegan

Gluten free

Allergens free

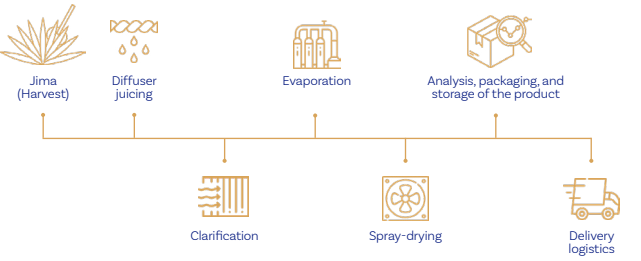
Organic

NON GMO

TECHNICAL SPECS

Item	Specification value	Reference method
Appearance	White to beige powder	Visual inspection
Dietary fiber content	More than 90.0%	AOAC 997.08
Ash	Maximum 1.0%	AOAC 920.181
pH	Minimum 5.5 U pH	AOAC 945.27
Moisture	Maximum 5.0%	Refractometric
Inulin	Minimum 90.0%	HPLC with RI detection
Fructose	Maximum 7.0%	HPLC with RI detection
Glucose	Maximum 3.0%	HPLC with RI detection
Sucrose	Maximum 2.0%	HPLC with RI detection
Other carbohydrates	Maximum 1.0%	HPLC with RI detection
Arsenic	Less than 1.0 mg/kg	EPA 6010B ICP-AES
Lead	Less than 1.0 mg/kg	EPA 6010B ICP-AES
Cadmium	Less than 0.25 mg/kg	EPA 6010B ICP-AES
Mercury	Less than 0.10 mg/kg	EPA 6010B ICP-AES
Total plate count	Less than 1000 CFU/10g	AOAC 2002.07
Coliforms	Less than 10 CFU/10g	AOAC 2005.03
E. coli	Negative CFU/10g	AOAC 2005.03
Yeast	Less than 10 CFU/10g	AOAC 2002.11
Mold	Less than 10 CFU/10g	AOAC 2003.07
Staphylococcus aureus	Negative CFU/25g	AOAC 2003.07
Salmonella	Negative CFU/25g	BBL Chromagar Salmonella
Water activity	0.240	NMX-F261-NORMEX

MAKING PROCESS



SHELF LIFE

Can be stored at least 36 months since the production date in its original packaging. It is recommended to keep it in a closed container due to its high hygroscopic property and to maintain at a temperature below to 30 °C (< 86 °F), stored in a dry place away from heat and direct light.

ORGANIC AGAVE LIQUID INULIN (Agave Fructans)

It is obtained from the juice of the Organic Blue Agave, which through thermal hydrolysis, is purified and concentrated by evaporation to obtain a product at 70 °Bx.

BENEFITS AND QUALITIES

Soluble

Fiber

Combinable

Neutral

Funtional

Beneficial

Cholesterol

Vegan

Gluten free

Allergens free

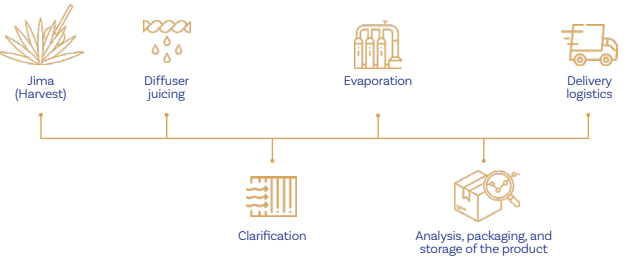
Organic

NON GMO

TECHNICAL SPECS

Item	Specification value	Reference method
Appearance	Viscous liquid	Visual inspection
Dietary fiber content	Minimum 60%	AOAC 997.08
°Bx	Minimum 70.0	Refractometric
Ash	Maximum 1.0%	AOAC 920.181
pH	5.0 - 7.0 U pH	AOAC 945.27
Moisture	Maximum 30.0%	Refractometric
Inulin	Minimum 92.0%	HPLC with RI detection
Fructose	Maximum 6.0%	HPLC with RI detection
Glucose	Maximum 2.0%	HPLC with RI detection
Sucrose	Maximum 2.0%	HPLC with RI detection
Other carbohydrates	Maximum 2.0%	HPLC with RI detection
Arsenic	Less than 1.0 mg/kg	EPA 6010B ICP-AES
Lead	Less than 1.0 mg/kg	EPA 6010B ICP-AES
Cadmium	Less than 0.25 mg/kg	EPA 6010B ICP-AES
Mercury	Less than 0.10 mg/kg	EPA 6010B ICP-AES
Total plate count	Less than 1000 CFU/10g	AOAC 2002.07
Coliforms	Less than 10 CFU/10g	AOAC 2005.03
E. coli	Negative CFU/10g	AOAC 2005.03
Yeast and mold	Less than 10 CFU/10g	AOAC 2002.11
Staphylococcus aureus	Negative CFU/25g	AOAC 2003.07
Salmonella	Negative CFU/25g	BBL Chromagar Salmonella
Water activity	0.240	NMX-F261-NORMEX

MAKING PROCESS



SHELF LIFE

Can be stored at least 6 months since the production date in its original packaging. It is recommended to keep it refrigerated, maintaining at a temperature below to 30 °C (< 86 °F), stored in a dry place away from heat and direct light.



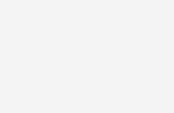
BULK PRESENTATIONS

We offer a wide catalog of bulk presentations to meet your requirements.

PRESENTATION	Powder	Liquid				
	Sack 	Flexitank 	IBC Tote 	IBC Tote 	Kraft Tote 	
	Net weight per unit	25 kg	23 000 kg	1 380 kg	1 350 kg	1 370 kg
	Gross weight per unit	25.5 kg	23 150 kg	1 440 kg	1 410 kg	1 425 kg
	Dimensions per unit	100 x 40 x 20				
	Units per pallet	40	N/A	1	1	1
	Pallet configuration	5 x 8	N/A	1	1	1
	Pallet dimensions	1.22 x 1.22 x 1.80 (50' DC) 1.02 x 1.22 x 1.60 (20' - 40' HC)	N/A	1.00 x 1.20 x 1.17	1.00 x 1.20 x 1.17	1.12 x 1.12 x 1.17
	Gross weight per pallet	1 040 kg	N/A	1 440 kg	1 410 kg	1 425 kg
	Volume per pallet (m³)	2.22 m³	N/A	1.40 m³	1.40 m³	1.47 m³
Land Freight		53'DC				
No. of pallets	18	N/A	14	14	14	
Total volume (m³)	39.96 m³		19.66 m³	19.66 m³	20.55 m³	
Net weight	18 000 kg		19 320 kg	18 900 kg	19 180 kg	
Gross weight	18 720 kg		20 160 kg	19 740 kg	19 950 kg	
Sea Freight		20'Reefer Container				
No. of pallets	8	N/A	N/A	N/A	N/A	
Total volume (m³)	17.76 m³					
Net weight	8 000 kg					
Gross weight	8 320 kg					
Sea Freight		40'Reefer Container				
No. of pallets	18	1 (Flexibolsa)	14	14	14	
Total volume (m³)	39.96 m³	N/A	19.66 m³	19.66 m³	20.55 m³	
Net weight	18 000 kg	23 000 kg	19 320 kg	18 900 kg	19 180 kg	
Gross weight	18 720 kg	23 150 kg	20 160 kg	19 740 kg	19 950 kg	

PRESENTATION	Liquid			
	Drum 	Bucket 	Canister 	Gallon (Carton of 4) 
Net weight per unit	285 kg	26 kg	26 kg	22.40 kg (5.6 kg)
Gross weight per unit	295 kg	27.50 kg	27 kg	23.90 kg (5.97 kg)
Dimensions per unit				33 x 33 x 35
Units per pallet	4	36	32	36 (144)
Pallet configuration	4 x 1	12 x 3	16 x 2	9 x 4
Pallet dimensions	1.12 x 1.12 x 1.05	1.02 x 1.22 x 1.06	1.02 x 1.22 x 0.95	1.02 x 1.22 x 1.60
Gross weight per pallet	1 200 kg	1 010 kg	884 kg	880.40 kg
Volume per pallet (m³)	1.32 m³	1.31 m³	1.12 m³	1.97 m³
Land Freight		53'DC		
No. of pallets	17	20	24	22
Total volume (m³)	22.39 m³	26.13 m³	24.64 m³	43.37 m³
Net weight	18 810 kg	18 720 kg	19 968 kg	17 740.80 kg
Gross weight	19 810 kg	20 200 kg	20 832 kg	19 368.80 kg
Sea Freight		20'Reefer Container		
No. of pallets	N/A	N/A	N/A	N/A
Total volume (m³)				
Net weight				
Gross weight				
Sea Freight		40'Reefer Container		
No. of pallets	17	20	20	20
Total volume (m³)	22.39 m³	26.13 m³	24.64 m³	39.43 m³
Net weight	18 810 kg	18 720 kg	16 640 kg	16 128 kg
Gross weight	20 400 kg	20 200 kg	17 680 kg	17 608 kg

USES AND APPLICATIONS

Application		Function	Agave Syrup CLASSIC	Agave Syrup RAW	Agave Syrup ULTRA	Agave Syrup FLAVORED	Powder Inulin (Agave Fructans)	Liquid Inulin (Agave Fructans)
	Beverages	Sweetener	•	•	•	•		
		Sugar substitute	•	•	•	•		
		Fiber and prebiotic			•		•	•
		Synergy with sweeteners	•	•	•	•		
	Cocktails	Sweetener	•	•	•	•		
		Sugar substitute	•	•	•	•		
		Fiber and prebiotic			•		•	•
		Synergy with sweeteners	•	•	•	•		
	Sauces and jams	Flavor enhacer	•	•	•	•		
		Sweetener	•	•	•	•		
		Sugar substitute	•	•	•	•		
		Fiber and prebiotic			•		•	•
	Bars and cereals	Synergy with sweeteners	•	•	•	•		
		Consistency and palatability	•	•	•	•	•	•
		Sweetener	•	•	•	•		
		Sugar substitute	•	•	•	•		
	Baked products	Fiber and prebiotic			•		•	•
		Synergy with sweeteners	•	•	•	•		
		Consistency and palatability	•	•	•	•	•	•
		Sweetener	•	•	•	•		
	Baked products	Sugar substitute	•	•	•	•		
		Fiber and prebiotic			•		•	•
		Synergy with sweeteners	•	•	•	•		
		Fermentability	•	•	•	•	•	
	Baked products	Brightness increaser			•			•
		Flavor enhacer	•	•	•			
		Fat substitute			•		•	•
		Darkening agent	•	•			•	•
	Baked products	Consistency and palatability	•	•	•	•	•	•
		Sweetener	•	•	•	•		
		Sugar substitute	•	•	•	•		
		Fiber and prebiotic			•		•	•
	Dairy	Synergy with sweeteners	•	•	•	•		
		Consistency and palatability	•	•	•	•	•	•
		Foam stabilizer					•	•
		Sweetener	•	•	•	•		
	Ice creams	Sugar substitute	•	•	•	•		
		Fiber and prebiotic			•		•	•
		Synergy with sweeteners	•	•	•	•		
		Fat substitute					•	•
	Ice creams	Consistency and palatability	•	•	•	•	•	•
		Sweetener	•	•	•	•		
		Sugar substitute	•	•	•	•		
		Fiber and prebiotic			•		•	•
	Confectionery	Synergy with sweeteners	•	•	•	•		
		Crystalization inhibitor	•	•	•	•		
		Consistency and palatability	•	•	•	•	•	•
		Fiber and prebiotic					•	•
	Meats	Fat substitute					•	•
		Sweetener	•	•		•		
		Sugar substitute	•	•	•	•		
		Fiber and prebiotic			•		•	•
	Diet products	Synergy with sweeteners	•	•		•		
		Consistency and palatability	•	•		•	•	•
		Sweetener	•	•	•	•		
		Fiber and prebiotic			•		•	•
	Processed vegetables	Brightness increaser					•	•
		Sweetener	•	•	•	•		
		Consistency	•		•		•	•
		Sugar substitute	•		•		•	•
	Cosmetic	Synergy with ingredients	•		•		•	•
		Moisturizing and hydrating	•		•		•	•
		Softening ingredient	•		•		•	•
		Smoothness ingredient	•		•		•	•
	Beauty products	Natural conditioner	•		•		•	•
		Texturizer	•		•			
		Consistency					•	
		Brightness increaser	•		•			
	Beauty products	Synergy with ingredients						
		Moisturizing and hydrating	•		•			
		Softening ingredient	•		•		•	
		Texturizer	•				•	

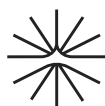




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