



**Food Excellence
Specialist Sdn.Bhd.**



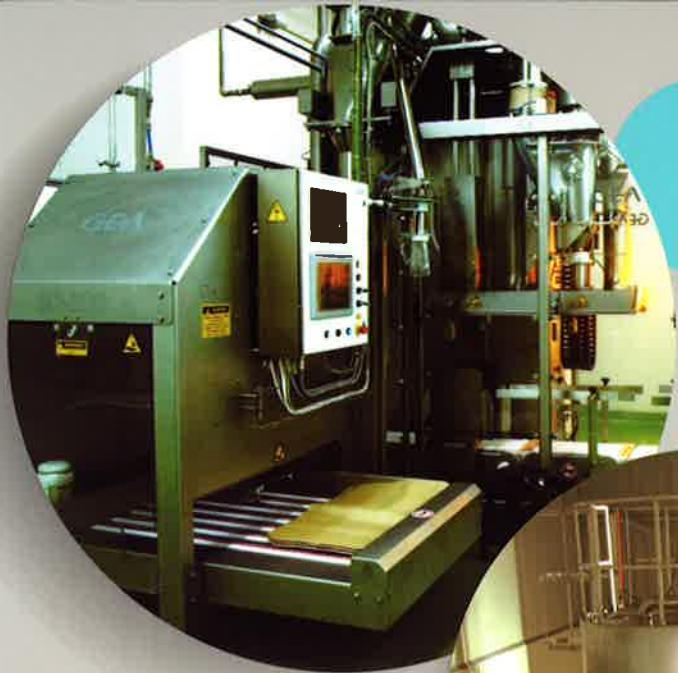
**Creamer
par
excellence**



About Us

Food Excellence Specialist Sdn. Bhd. (FESSB) is a leading non-dairy creamer producer in Malaysia. Our current capacity is 35,000 metric tons a year with plans to double this within a few years. Non-dairy creamer has wide ranging applications in the food and beverage industry and its demand is forecasted to grow robustly. We are committed to offer you a relevant array of creamer profiles, cappuccino foamers and the possibility to customize products to your specific needs at competitive prices.





Production Quality

The quality and integrity of food ingredients are of our utmost concern. We pay more for the finest raw materials, and our production is equipped with the latest state-of-the-art machineries from world renowned manufacturers. Our customers are major food and beverage companies who trust and now use our creamers for their production. We have been certified by external bodies, and are fully compliant with the highest standards of food hygiene (HACCP, GMP) and Halal certification by the Malaysian government. Our factory is also being certified for ISO 22000.

Research and Development

We seek to be your business partner to grow and to meet changing global market challenges. To achieve this, we have invested in comprehensive R & D equipment, modern laboratories and pilot production facilities. Not only are we able to provide detailed analysis of raw material and product performance attributes, it is our commitment to serve you beyond the supply of standard non-dairy creamers and foaming creamers. For example, we are equipped to supply lecithinized creamers and high fat filled powders. To this end, we welcome any new and specific applications for mutual review and development to stay ahead in international competition.



Non-Dairy Creamer-Information

Ingredients : glucose syrup, vegetable fat, stabilizers, milk protein, emulsifier, free-flowing agent.

Description : creamy white colour, free-flowing powder, high solubility, profile consistency and stability, milky flavour with creamy taste.

Fat source : Vegetable oil

Packing : 25 kg bags with poly liner

Shelf life : 24 months stored in a cool dry place

HS Code : 210690990

Loading information : 1 x 20' = 12.5 MT

1 x 40' = 25 MT



Product Application

Beverages	: coffee, milk tea, chocolate drinks, shakes
Bakery	: cakes, milky rolls, pastries, cookies, muffins
Confectionery	: cake fillings and creams, chocolates
Desserts	: ice cream, mousse, chocolate fillings, puddings and cakes
Ready Meals	: frozen dishes, frozen cakes and desserts
Savoury	: soups, sauces, seasoning, dressings, pre-emulsified fat solutions



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MS 1500 : 2009
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