

# Innovative Ingredients

## FOR THE BREWING, SELTZER & RTD SECTORS



A new and exciting fully fermentable syrup that can also bring great body, flavour and sweetness. It is already used in Hard Seltzer production.

### BENEFITS OF SYRUP

use in alcoholic beverages



Great source of alcohol 'potential' as almost 100% fermentable



Brings good sweetness if unfermented



Brings body & mouthfeel if left unfermented



Brings the typical taste of agave



Readily soluble and easy to add



Creates an Aztec Marketing theme for an Innovative launch



Can be used as a more interesting 'Priming Sugar' in UK real ale, especially the darker variants



*The word "Agave" is derived from the Greek "agavos" meaning "noble and illustrious." The agave plant is a succulent native to Mexico and has long been used as food and fibre by the Aztecs and natives when the Spaniard Conquistadors arrived in Mexico in 1492. By 1520, it was exported to Europe.*

*Agave syrup is widely used for brewing agave beers and the production of tequila.*



### KEY ALCOHOLIC BEVERAGES

where syrup can be used



Craft beers & lagers – added late in the process prior to pasteurisation or sterile filtration



For body, mouthfeel and flavour in Low and No Alcohol Beers where taste and mouthfeel can often be disappointing



For the brewing of Hard Seltzers to give a clean, crisp, malt-free taste profile with 4-6% alcohol when used as the source of alcohol

### SPECIFICATIONS

#### 75 Brix

|                     |          |
|---------------------|----------|
| Fructose            | 84% min  |
| Glucose             | 13% max  |
| Sucrose             | 4% max   |
| Glycaemic index     | 17       |
| Calories            | 320/100g |
| Total carbohydrates | 80g/100g |

**Fermentability:** Almost 100%

**Taste:** Sweet & syrupy, typical of agave. Can be available in dark colour with more caramel/ vanilla flavour notes

### BLUE AGAVE SYRUP COLORIMETRY



NATURAL SWEETENER

LOW GLYCEMIC INDEX 17.1 ± 3.2

3 YEARS SHELF LIFE

ORGANIC & GLUTEN FREE

ALLERGENS FREE



# Agave Inulin Powder

## FOR THE BREWING, SELTZER & RTD SECTORS

Prebiotic Dietary Fibre that brings Body, Mouthfeel for the Low & No segment plus a great alternative to lactose for vegan beers.

### BENEFITS OF AGAVE INULIN

#### use in alcoholic beverages



Lactose replacement opportunity to craft a vegan beer



Brings good body and mouthfeel as does not ferment nor degrade in the process of manufacture



Creates an Aztec Marketing theme for a new beer especially when used alongside syrup

Brings a slight sweetness & milkiness in flavour



Easy to dissolve and add into the process



Offers a fibre delivery mechanism if so required



Stable in low pH products

### KEY ALCOHOLIC BEVERAGES

#### where inulin can be used



Vegan beers



For body & mouthfeel in Low & No alcoholic beverages



Hard Seltzers without impacting calories



Craft beers & lagers – added late in the process prior to pasteurisation or sterile filtration

### SPECIFICATIONS

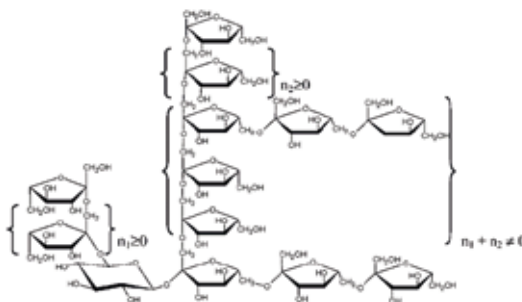
#### 75 Brix

|                     |          |
|---------------------|----------|
| Moisture            | 4% max   |
| Fibre               | 90% min  |
| Av DP               | DP >12   |
| Calories            | 20/100g  |
| Total carbohydrates | 95g/100g |
| of which sugars     | 6g/100g  |

**Fermentability:** Almost zero

**Taste:** Slightly sweet & milky flavour

### AGAVE FRUCTAN



### CONTACT

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