

SOLUTIONS WITH AGAVE INGREDIENTS





Raw Material

Our organic agave plantations are mainly in the state of Jalisco, but some also in the neighboring states of Guanajuato and Michoacán, where we use fields that are not suitable for conventional agriculture.

Near 20 municipalities of diverse population where agave plant is part of our culture and tradition.

Nutriagaves Group

is the key to taking your products to their best version.

NutriAgaves Group: a worldwide company, is owned by ORBE XXI, a family-owned business group with more than 40 years dedicated to the production of high quality food, with various certifications such as: ORGANIC, KOSHER, HALAL. We are located in a region of Jalisco known as "Los Altos de Jalisco", 120 km east of Guadalajara, where geography and climate are ideal for the cultivation of the agave plant.

Our products, your destination.

- ▶ We are a vertically integrated company, so we fully control the supply chain, from the field to the consumer.
- ▶ We are the largest producers of Agave Fructans (agave inulin) in the world.
- ▶ Backed by our international experience.
- ▶ Internationally Certified Organic Products.
- ▶ We have the backing of a great family: Grupo ORBE XXI :



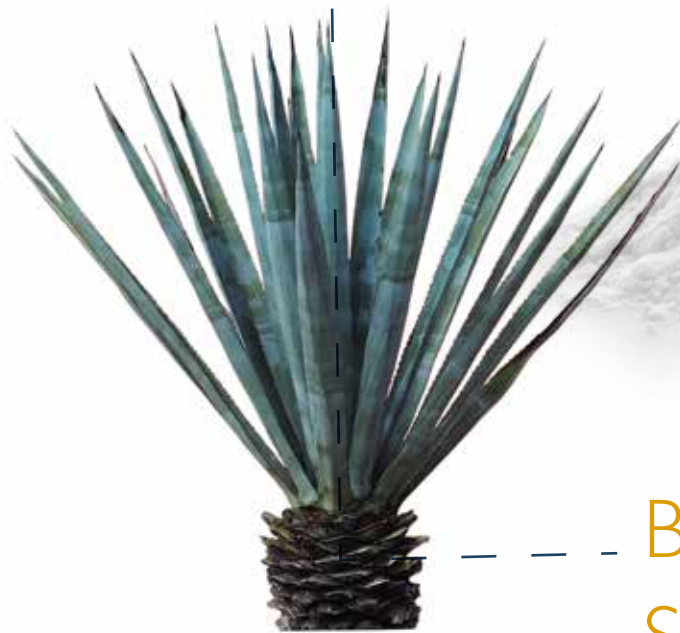
*Quality
to Trust!*



1. NutriAgaves de México, S.A. de C.V.
2. NutriAgaves Europe, S.L.
3. NutriAgaves USA, L.L.C.
4. NutriAgaves Asia, Inc.

NEAR TO YOU,
support in your language.

Agave Plant



BRINGS FIBER
SOLUTIONS

FOR INDUSTRY

Agave Fructin



Natural and prebiotic FIBER FOR A HEALTHIER LIFESTYLE

Global trends show that health-conscious consumers already acknowledge the nutritional benefits of fiber in their diet.

Olifructine™ Organic Agave Fructans is a versatile fiber ingredient to create novel food and beverages to meet consumers demands.

With all applicable certifications



MX-BIO-169
Mexican Agriculture



Olifruktine™ FOS

Fructooligosaccharides

for health solutions

Why not offer the best known fiber for health in your product? Fructooligosaccharides (FOS) are dietary fibers that help beneficial gut bacteria thrive.

Olifruktine™ FOS is a fiber rich in FOS (>50% of total fructans) with the best prebiotic bioavailability of short chain fructans for health-focused products.

Give your product a health factor

Technological: Highly soluble, synergy with sweeteners.

Nutritional: Partial sugar substitute, low calorie content, increases satiety. Add a fibre content claim.

Health: Dietary fiber (90%), prebiotic, promotes intestinal health, inhibits the growth of harmful bacteria, promotes good digestion, stimulates the immune system.

Available in fine powder and liquid
(70% Brix)

Natural and prebiotic fiber for a healthier lifestyle.



Organic



Prebiotic
Fibre



Clean
label



Gut Health &
wellbeing

Our brand

Olifruktine™ FOS

Olifruuctose™ AFs

Agave Inulin

for nutrition solutions

Improve food and beverage profiles

Technological: Highly soluble, texture enhancer, bulking agent and synergy with sweeteners.

Nutritional: it is a sugar substitute and fat substitute, it reduces the caloric content and increases satiety. Add a fibre content claim.

Health: enhancer of dietary fiber, natural prebiotic, low glycemic index.

*Available in fine powder and liquid
(70% Brix)*

Natural fibre to enhance nutrition profile.



Organic



Prebiotic
Fibre



Clean
label



Reduce sugar
& add Fibre

Our brand

Olifruuctose™ AFs

Olifructine™ TX

Agave Inulin

for texture solutions

For special textures, specific ingredients are needed to get the job done.

Olifructine™ TX organic agave fructans improve texture, viscosity and thickness.

Get the ideal texture for your product

Technological: Highly soluble, increases viscosity, thickness, volume profile and flavor enhancer.

Nutritional: Fat substitute, reduced calories.

Health: Dietary fiber, prebiotic profile.

Available in fine powder

Natural fibre to find improved textures



Organic



Prebiotic
Fibre



Reduce sugar
& fat

Our brand

Olifructine™ TX

FIBERS ADAPTED TO DIFFERENT APPLICATIONS

Recommendations

Health Profile / Prebiotic	Recommendations										
	Pharmaceutic, Cosmetic & Personal care	Specialized Food, Nutraceuticals	Supplements	Dairy products	Frozen desserts	Beverages	Bakery	Products spreads	Snacks	Confectionery	
	Olifrufructose FOS	✓ ✓	✓ ✓	✓ ✓	✓	✓	✓				
	Olifrufructose AFs / LQ			✓ ✓	✓ ✓	✓ ✓	✓ ✓	✓	✓	✓	
Olifrufructose TX						✓	✓ ✓	✓ ✓	✓ ✓	✓ ✓	

MAKING A DIFFERENCE IN FIBER

	Olifructine™	Inulin-type fructans	Other fibers
Source	Agave	Chicory, Artichoke	Psyllium, Corn, Wheat or artificially produced
Organic	Yes	Not Available	Mostly not
Structure	Branched fructose polysaccharides	Linear fructose polysaccharides	Based on glucose, xylose and other ways polysaccharides
Prebiotic profile	Known prebiotics that promotes the intestine health, high bioavailability	Known prebiotics that promotes the intestine health, limited bioavailability	None or no completely studied
Thermal stability in processes	Up to 200°C	Up to 160-180°C	Up to 150-200°C
Native Solubility	High (70% at 20°C)	Medium (10% at 20°C)	Low to high

Product Presentation

INDUSTRY - in Powder

For large needs, large sizes, we deliver from one piece to a full container.



■
25kg
Inner plastic bag
Kraft paper sack



■
Net. Wt. 1,000kg
Gross Wt. 1,035KG
40 kraft paper bags

RETAIL - in powder

Presentations for retail with our Olifruktine™ brand.

■
150g
PET bottle
Box with
12 pieces



■
350g
PET bottle
Box with
12 pieces

Product Presentation

INDUSTRY - Liquid

For large needs, large sizes, we deliver from one piece to a full container.



■
25kg
Plastic jerrycan
32 pieces per pallet



■
1,380kg
Plastic IBC



■
285kg
Plastic Drum
4 pieces per pallet

Agave Syrup



Natural Sweetener FROM AGAVE PLANT

Natural options to replace sucrose are on demand as consumers want pleasantly sweet experiences on what they consume.

Dulsweet™ Organic Agave Syrup is a versatile and delicious ingredient to naturally sweeten food and beverages with a healthier profile for consumers.



With all applicable certifications



MX-BIO-169 Mexican Agriculture



Solutions WITH AGAVE SYRUP

Improve food and beverage profiles

Technological: sugar substitute, highly soluble, enhancer of texture, color and flavor.

Nutritional: sweeter than sucrose, use less to sweeten the same (reduce calories).

Health: low glycemic index (suitable for diabetics), No allergens, no gluten.



Organic & vegan



Low Glycaemic Index



1,4 Times Sweeter
than sucrose



100% from Agave

**REDUCE SUGAR & MAINTAIN
SWEETNESS**

Functional **Applications!**



Dairy products



Bakery



Snacks



Beverages



Frozen
desserts

MAKING A DIFFERENCE IN SYRUP

	Agave Syrup	High fructose corn syrup	Sugar cane or Beet sugar
Main composition	Fructose	Glucose - Fructose	Saccharose
Relative sweetness	1.4 Use less to sweeten the same	0.8 - 1.2 Use more, full sugar and calories.	1.0 Use more, full sugar & calories.
Glycemic index	Low (21) Slowly metabolized prevent spikes in sugar in the blood	High (75) to Medium (60) High sugar spikes in the blood	Medium (65) Sugar spikes in the blood
Profile	Organic Natural fructose Minimal processing	Fructose created chemically Highly refined	Highly refined

Sweet Naturally with the color of your choice



i* ICUMSA

←
Lighter colour.
Neutral sweet taste.

→
Darker colour.
Caramelized sweet taste.

The whole range of agave syrup colors share
the same level of sweetness and chemical specification.

Product Presentation

RETAIL

Presentations for retail with our brand Dulsweet™.



■ 345g or 690g
PET bottle



■ 345g
GLASS bottle



■ 7g sticks
40 sticks, 150 sticks and
250 sticks

YOUR BRAND

Labeling for your brand



Product Presentation

INDUSTRIAL

For large needs, large sizes, we deliver from one piece to a full container.



■ Plastic IBC
Net. Wt. 1.380 kg,
15 IBC per container



■ Net. Wt. 1,350 kg
15 IBC per container



■ Plastic Drum
Net. Wt. 285 kg,
4 pieces per pallet

FOOD SERVICES & CLUB SIZES

If you need less product, we have smaller packages.



■ PET bottle
1 kg, 1,4kg & 2,4kg
With dispensing pump



■ Plastic gallon
With 5.0 kg,
In a carton
With 4 pieces each,
144 pieces per pallet.



■ Plastic jerrycan
With 25.0 kg,
On a pallet with
36 pieces

CATALOGUE 2022

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