

DRINKS



**FOOD INGREDIENTS
FOR DRINKS**





Soyuzoptorg Group of Companies is one of the largest Russian distributors of ingredients for all sectors of the food industry.

For 25 years, we have been developing the Russian food industry together with you. More than 5,500 enterprises have chosen GC "Soyuzoptorg" as their reliable supplier.

GC "Soyuzoptorg" offers you not just quality ingredients, but ready-made production solutions. Using the accumulated experience and knowledge, information obtained at scientific conferences, seminars, exhibitions, our technologists develop formulations according to individual customer requests. All ingredients are tested in the company's own laboratory.

GC "Soyuzoptorg" actively develops the direction of food ingredients for the production of soft and alcoholic drinks.

We successfully cooperate with Russian producers of lemonades, beer and beer drinks, juice and functional drinks.

GC "Soyuzoptorg" represents more than 4,000 ingredients from the world's leading manufacturers. Cooperating with industry leaders, we are confident in the quality of our goods, in their full compliance with the requirements of the modern market.

GC "Soyuzoptorg" guarantees a high level of service. With a large-scale network of branches in 14 cities of Russia, CIS countries and the Caucasus, we ensure prompt and accurate logistics.

Contact our experts and you will receive full information about our range of ingredients for drink production, as well as professional help and advice on production processes related to the existing range and the introduction of new ingredients.

YOU CAN CONTACT US IF:

You already produce drinks and you want to:



Replace one of the ingredients



Substitute sugar



Create a new flavor



Develop a new product line

You are planning to start producing:



Soft drinks



Beer drinks



Juice drinks



Alcoholic drinks



Functional drinks



Syrups and concentrates



Tea and instant drinks

HOW WE MAKE DRINKS

Creating a drink is a creative process, but it requires careful preparation, experience and equipment. Leave it to us!

We'll take care of everything

so that nothing gets in the way of your inspiration and you can bring your idea to life.



OUR RESOURCES:

- Market trend analysis.
- Thousands of ingredient samples for sweetness, taste, color, texture and enrichment.
- Equipped laboratories in 3 branches.
- Experience and creativity of technologists.
- Knowledge and use of regulatory and technical documentation base: technical regulations, GOSTs, MG, etc.

TO REALIZE YOUR PROJECT, WE'RE READY TO:

Provide ingredient samples for self-tasting.

Prepare laboratory samples of drinks according to individual specifications.

Conduct joint or remote tasting of drink samples with further revision/adjustment if necessary.

Organize training on the use of individual ingredients and advise on their use in accordance with the requirements of regulatory and technical documentation.

Assist in the preparation and design of extended recipes, process instructions, and label text blocks.

Advise on the organization of technical, chemical and microbiological control in the production of drinks.



TYPES OF DRINKS



- Soft drinks
- Soft tonic (energy) drinks
- Iced tea



- Functional drinks
- Sports nutrition drinks



- Juice drinks
- Juices
- Mors drinks
- Mors



- Beer
- Beer drinks



- Syrups
- Concentrates for soft drinks



- Low-alcohol drinks
- Strong (alcoholic) drinks
- Wine drinks



- Flavored loose leaf tea
- Granulated tea
- Instant drinks, including coffee

OUR PRODUCT LINEUP:

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Sweetness

- Blended sweeteners
- Monocomponents (sucralose, stevia extract)

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Flavor and aroma

- Flavorizers
- CNAS
- Complex food additives

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Color

- Synthetic dyes
- Natural dyes and coloring ingredients
- Cloud emulsions

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Structure and stabilization

- CMC
- Gum Arabic
- Pectin
- Gums: gellan gum, xanthan gum, guar gum
- Greengel Aqua stabilizer
- Carrageenans
- Citrus fiber
- Acidity regulators and preservatives

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Functional ingredients and enrichment

- Vitamins and vitamin premixes
- Caffeine
- Taurine
- Extracts
- Minerals
- Amino Acids
- Hyaluronic Acid





Sweetness

The total or partial replacement of sugar is one of the most pressing challenges for today's drink manufacturers. How to keep the flavor but use less sugar? To solve this problem, our product range includes specially developed blended solutions as well as mono-components.

Sweeteners are used to give a sweet taste to a drink, to reduce calories and to lower the cost of production.

BLENDED SWEETENERS

Blended sweeteners contain several types of sweeteners that complement each other and help to create a harmonious sweetness. They differ not only in their sweetness ratio, but also in their flavor profile and can be successfully combined with different flavors in the final product.

The Green Sweet range of sweeteners for drinks: Green Sweet 180, Green Sweet 200, Green Sweet 280, Green Sweet 300, Green Sweet 400.

We can help you choose the right sweetener for the flavor of your drink and adjust the formulation to compensate for the loss of sugar in its structure.

Use in the following drink categories:



Excluding iced tea, juice and mors, loose leaf tea and granulated tea, wine drinks.



PPI (Russia)

Petersburg Production Initiative (PPI) is a production division of GC "Soyuzoptorg". Petersburg Production Initiative specializes in the production of complex ingredients for the creation of various food products, in particular, the production of liquid food dyes.

PPI is certified to HASSP standards (ISO 22000 and ISO 9001), as well as HALAL and KOSHER certificates for most of its product range.

GC "Soyuzoptorg" is the exclusive distributor of PPI in Russia, CIS and Caucasus countries.

MONOCOMPONENTS

Certain types of sweeteners can be used to add a sweet flavor to the drink.

Sucralose

Sucralose is a synthetic sweetener and is a white loose powder with an intense sweet taste, almost odorless, well soluble in water, non-hygroscopic and does not require special storage conditions.

Sucralose is similar to sucrose in its high quality sweetness without bitter aftertaste or foreign metallic aftertaste. Sucralose provides a good sweetness quality, so it can be used as a sole sweetener. The sweetness sensation of sucralose lasts slightly longer than that of sucrose.

The ingredient is perfectly soluble in water and ethanol, stable in acidic conditions, during heat treatment, and does not affect the viscosity of the solution.

Use in the following drink categories:



Excluding iced tea, juice and mors, loose leaf tea and granulated tea, wine drinks.

Stevia extract (steviol glycosides)

Natural sweetener in the form of powder, obtained from the leaves of the plant with the same name.

The ingredient does not increase blood glucose levels, does not affect the work of the gastrointestinal tract, retains its properties with heat treatment and a long shelf life. However, the licorice flavor with a bitter aftertaste requires careful use of this ingredient.

Use in the following drink categories:



Excluding iced tea, juice and mors, loose leaf tea and granulated tea, wine drinks.





Flavor and aroma

Flavorings are used to create the taste and aroma of drink. We offer our customers flavorings from the world's leading manufacturer Symrise >>



"Symrise" (Germany)

One of the world's largest manufacturers of food flavorings, functional ingredients, aroma-forming substances. Symrise was established in 2003 by merging two German companies - Haarmann & Reimer (founded in 1874) and Dragoco (founded in 1919).

The product range comprises 15,000 products, which are sold in 140 countries worldwide. Symrise is headquartered in Germany and has offices in 35 countries in Europe, Africa, Asia, North and South America.

Advantages:

- Wide range of flavorings, including natural and concentrated natural flavoring agents.
- Maximum compliance with market trends.

The company offers not only products, but also ideas. When developing a new project, Symrise is always oriented on world trends and development of production technologies.

- Stable European quality.

GC "Soyuzoptorg" is the exclusive distributor of Symrise in Russia, Belarus, Kazakhstan, Armenia, Georgia, Kyrgyzstan, Uzbekistan.

FOOD FLAVORINGS AND NATURAL FOOD FLAVORINGS

Flavorings are used to enhance the natural taste and aroma, to improve and standardize the organoleptic characteristics of the product. Due to the stable quality of the used flavoring agent the consumer always recognizes his favorite drink by its taste and aroma.

The SOT product range includes various forms of Symrise flavorings: liquid, dry, granulated.

Liquid flavorings are unstable in most applications of the dry drink segment. In such cases, encapsulated solutions are a guarantee of superior taste and quality.

Liquid flavorings and granular (encapsulated) flavorings can be used for tea leaf flavoring.

Advantages of granulated flavorings:

- Extended shelf life - low water content and therefore reduced risk of microbiology.
- Controlled flavor and aroma release.
- Authentic flavor profile by preserving highly volatile molecules.

- Less intense flavor during storage of maximum intensity flavor.
- Clean production.
- Improved safety.
- Possibility of coloring for visual effect.
- Specified particle size.

Use in the following drink categories:



Excluding juice and beer.

CONCENTRATED NATURAL AROMATIC SUBSTANCES (CNAS)

Symrise have developed their own new fruit extraction technologies in order to offer a wide range of CNAS.

CNAS in the Symrise collection:

- FTNJ (from the named juice) from juice of the same name - the flavoring is derived from the parts of the fruit used to produce the juice.

- FTNF (from the named fruit) from fruit of the same name - the flavoring is derived from the whole fruit, the raw material may include seeds, peels, and other parts of the fruit that may not be used for juice.

Use in the following drink categories:



COMPLEX FOOD ADDITIVES

Emulsions and compounds contain flavoring and coloring agents. This is an option of ready-made solution, which will be convenient for production. Cola and Baikal are the hits of our compound collection.

Use in the following drink categories:



Excluding tea, juices, beer and wine drinks.



GC "Soyuzoptorg" offers a wide portfolio of flavors for all drink categories.

Well-recognized berry, fruit, tropical, citrus, herbal and dessert profiles allow our technologists to create a variety of compositions for the production of popular drinks or the launch of unique new products.

The SOT flavor collection also contains the most distinctive profiles for drinks >>

MODERN LEMONADE HITS



- Cola type;
- Fanta type;
- Sprite type;
- Pepsi type;
- Schweppes type.

RETRO FLAVORS



- Duchess;
- Lemonade;
- Bell;
- Cream Soda;
- Barberry;
- Baikal;
- Tarkhun.

ENERGY DRINK FLAVORS



- Red Bull type;
- Monster type;
- Adrenaline type;
- Gorilla type;
- Flash type.

TEA FLAVORS



- black tea;
- green tea;
- white tea;
- masala tea.

ALCOHOLIC DRINK FLAVORS



- Whiskey;
- Gin;
- Rum;
- Herbal Liqueur;
- Vermouth Brandy;
- White and red wine;
- Orange liqueur type Quantro/Curacao/
Triple Sec;
- Jägermeister;
- Angostura.

BEER FLAVORS



- Wheat;
- Lager;
- Malt;
- Stout.

COCKTAIL FLAVORS

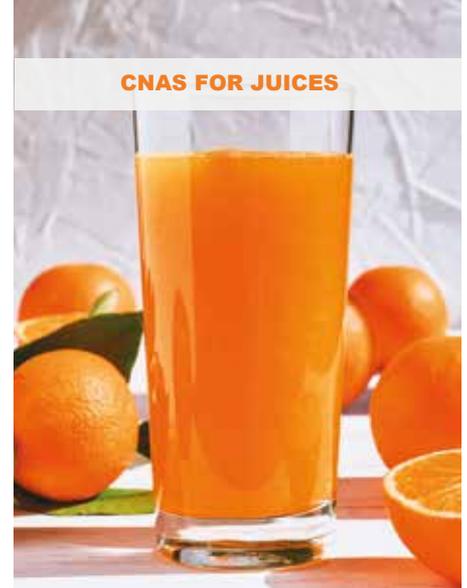


- Mojito;
- Pina Colada;
- Whiskey Cola;
- Long Island;
- Rum Cola;
- Aperol Spritz;
- Gin-Tonic.



We offer specialized ranges for some drink categories:

- CNAS (concentrated natural aromatic substances) for juices;
- granulated flavorings for tea bags;
- thermostable flavorings for syrups;
- dry flavorings for instant drinks.



CNAS FOR JUICES

- Orange;
- Banana;
- Pineapple;
- Red grapes;
- Cherry;
- Pomegranate;
- Pear;
- Strawberry;
- Peach;
- Raspberry;
- Currant;
- Apple;
- Tangerine.

**GRANULATED FLAVORINGS FOR
TEA BAGS**



- Bergamot;
- Jasmine;
- Fruity;
- Citrus;
- Berry;
- Dessert profiles.

**THERMOSTABLE FLAVORINGS FOR
SYRUPS**



- Fruity;
- Citrus;
- Berry;
- Caramel;
- Nutty;
- Chocolate profiles.

**DRY FLAVORINGS FOR INSTANT
DRINKS**



- Vanilla;
- Caramel;
- Chocolate;
- Amaretto;
- Berry;
- Fruity;
- Citrus profiles.



Flavor and aroma





Color

Colorings are used to add color and brightness to drinks. The use of colorings allows to:

- level out the natural color variations of the raw materials used for production;**
- preserve the characteristics by which the consumer recognizes a particular drink;**
- disguise the changes that occur during the production and storage of the drink;**
- give the drink an attractive appearance, to enhance the perception of the taste and aroma with which it is associated;**
- give color to colorless drinks.**

SYNTHETIC COLORS

The advantage of synthetic colors is that you can get a bright, saturated color at low dosages. When using synthetic colors, you will get a wide range of shades and relatively low cost of coloring.

Use in the following drink categories:



Excluding iced tea, juices and morses, loose leaf tea and granulated tea.



Roha Dyechem (India)

One of the largest food coloring manufacturers in the world. The company began operations in 1972 in India and initially specialized in synthetic dyes. The Roha range now includes synthetic and natural ingredients for a variety of applications, including drinks.

Roha has production sites in various countries, as well as a network of research laboratories engaged in development in India, Spain, UK, USA, Thailand, South Africa, Indonesia, Mexico, Philippines.

GC "Soyuzoptorg" is the official distributor of Roha in Russia and CIS countries.

NATURAL COLOR AND COLORING INGREDIENTS

Using natural colors allows you to emphasize the naturalness of your drink.

Our range includes the following coloring ingredients (without E-code):

- **concentrated black carrot juice** will give the drink a color from pale pink to deep red depending on the dosage;
- **carthamus extract** will give you a color from pale yellow to lemon yellow;

Use in the following drink categories:



Excluding iced tea and beer.

- **carmine 9%** is recommended for creating orange shades.

Use in the following drink categories:



Excluding iced tea, juices and morses.

Caramel colors are traditionally used to give light straw, straw, caramel, brown shades: E150d - in soft drinks; E150a - in alcoholic drinks; E150c - in beer drinks.

Anthocyanins from grape skin extract obtained by aqueous extraction are available for red and purple colors.

Use in the following drink categories:



Excluding iced tea.



Functional Mixtures (Russia)

Since 2015, Functional Mixtures has been Roha Dyechem's production site in Russia, specializing in the production and packaging of food products.

The assortment includes a wide range of raw materials for food production: natural, mineral and synthetic dyes, extracts. The company's goal is to provide products to the market with an optimal price-quality ratio.

GC "Soyuzoptorg" is the exclusive distributor of carmine "Functional Mixtures" LLC in Russia and CIS countries.

Aarkay (India)

Aarkay Food was founded in 1983 to produce caramel colors, natural food colors and specialty ingredients. Today, Aarkay is a global supplier of sugar colors for the drink industry.

Products and innovation are based on using natural sources to create only natural, 100% vegetarian, safe and nutritious products.

GC "Soyuzoptorg" is the official distributor of Aarkay caramel colors in Russia, CIS countries and the Caucasus.

CLOUD EMULSIONS

Cloud emulsions are used to cloud drinks. They also help you to keep the appearance of the drink consistently cloudy throughout its shelf life.

Use in the following drink categories:



Excluding iced tea, juices and morses.



Symrise (Germany)

Symrise is one of the world's top three manufacturers of fragrances, cosmetic perfumes and aroma molecules.

Symrise has more than 30,000 products for customers in 160 countries.

In addition to flavorings, Symrise's portfolio includes complex food additives and emulsions, including a neutral emulsion (cloud emulsion).

GC "Soyuzoptorg" is the exclusive distributor of Symrise in Russia, Belarus, Kazakhstan, Armenia, Georgia, Kyrgyzstan and Uzbekistan.









Structure and stabilization

Density makes the flavor of the drink more intense. The dense structure of a drink is due to the dry matter content, the bulk of which is sugar. In drinks with a reduced sugar content, the dense structure can be reproduced with gummiarabic, CMC, pectin and gum.

PECTIN

Pectin is a natural substance found in fruits and many types of vegetables. It is obtained by extraction from vegetable raw materials, usually citrus fruits or apples. The SOT range has a pectin that is suitable specifically for drinks, it is fast-dissolving, easy to use and suitable for drink dispensing equipment.

Functions of pectin in drinks:

- improves the organoleptic properties, increases the viscosity of juices, nectars and juice drinks, which makes their flavor more complete;
- prevents the separation of juices, nectars and juice-containing drinks;
- acts as a cloud emulsion in beer drinks and increases the foam resistance in beer drinks.

Use in the following drink categories:

**Yantai DSM Andre Pectin (China)**

The largest pectin producer in the Asia-Pacific region, it is a full member of the International Pectin Producers Association (IPPA). Yantai Andre Pectin was founded in 2003 and produces citrus and apple pectins.

Our partner has access to their own raw materials, so they can strictly control their quality at the preparation stage. All accumulated European experience is used in production, and an international quality management system is applied.

The plants have the latest equipment, a zero-waste production system, and a modern laboratory complex.

In 2013, Yantai Andre Pectin Company became a part of one of the world's largest concerns DSM, operating in various industries. DSM Concern supplies a wide range of functional ingredients to food manufacturers.

GC "Soyuzoptorg" is the exclusive distributor of Yantai DSM Andre Pectin in Russia and CIS countries.

CMC

CMC (carboxymethylcellulose sodium salt) is a water-soluble cellulose-based polymer. It is colorless, pseudoplastic; it is used as a thickener, stabilizer. It is a traditionally used ingredient in the food industry, forming colloidal solutions of varying viscosity in water.

It improves the organoleptic properties of the drink, makes the drink taste fuller, in liquid concentrates it is used as a structuring agent.

Use in the following drink categories:



GUM ARABIC

Improves the organoleptic properties of the drink, which is especially important for drinks with reduced calories. Gummiarabic makes their flavor fuller and denser. The ingredient is convenient to use because of its easy dissolution.

Use in the following drink categories:



Excluding loose leaf and granulated teas.

CARRAGEENANS

Carrageenan is a high molecular weight linear polysaccharide derived from marine red algae.

Carrageenans are distinguished by the number and position of sulfate esters, namely iota, kappa and lambda carrageenans. The type of carrageenan determines gel strength, texture, solubility, gelation and melting temperature, tendency to syneresis, synergism and interaction with other ingredients.

A special type of semi-refined kappa carrageenan is used as a clarifying agent in beer production: the positively charged proteins contained in this drink are the cause of its turbidity during storage. They interact with the negatively charged carrageenan molecules to form large solids that precipitate and can be easily filtered out.

Iota carrageenan forms a gel and is not prone to syneresis, which is why it can be used in concentrates/syrups with reduced calories to improve structure.

Use in the following drink categories:



Shanghai Brilliant Gum (China)

The world's largest producer of carrageenans. The company has been producing food ingredients since 1998.

BLG's 4 production sites in China and Indonesia produce 52 tons of semi-refined and more than 15 tons of refined kappa carrageenans daily. The company exports its products to more than 30 countries.

GC "Soyuzoptorg" is the official distributor of Shanghai Brilliant Gum in Russia and CIS countries.

Shemberg (Philippines)

One of the largest producers of refined and semi-refined carrageenans. The product range includes the whole range of carrageenans and blends based on them.

The company was founded in 1966, has three plants in the Philippines, processes about 6000 tons of algae per year. The quality of raw materials and manufactured products is strictly controlled.

GC "Soyuzoptorg" is the exclusive distributor of Shemberg in Russia and CIS countries.

GUMS

They improve the organoleptic properties of the drink, make the drink more dense, thus giving structure. Can be used in soft drinks, juice drinks, morses, syrups and concentrates.

- **Gellan gum.** Used as a structurizer to thicken drinks, in drinks with "suspended particles" it is used as a structurizer to keep additional inclusions within the volume of the drink.

Use in the following drink categories:



- **Xanthan gum.** It is used to give a denser structure to drinks, as a structuring agent used in syrups and low-calorie concentrates.

Use in the following drink categories:



Excluding wine drinks.

- **Guar gum.** It is used as a structurizer either alone or in combination with xanthan gum.

Use in the following drink categories:



Excluding wine drinks.

- **Greengel Aqua gellan-based mix.**
- It is convenient to use because you do not need to match the salts to achieve the desired effect of suspended particles, they are already included in the mixture.

Use in the following drink categories:



Excluding wine drinks.

**PPI (Russia)**

Greengel Aqua complex mixture is made on the basis of low-acetylated gellan gum.

This ingredient is an in-house development of GC "Soyuzoptorg". It was created taking into account the extensive experience of the company's specialists in working with gellan gum and the practice of its application at foreign and Russian enterprises, including clients of GC "Soyuzoptorg".

CITRUS FIBER

Citrus fiber in drinks is used as a thickener, stabilizer, source of dietary fiber, natural substitute for hydrocolloids.

They are used in the production of juices, juice-containing drinks, morses, smoothies:

- prevent delamination in juices with pulp;
- partially replace the pulp, creating a dense, homogeneous consistency;
- reduce calories and increase the nutritional value of the product.

The ingredient is stable in various production processes, resistant to high temperatures, to defrosting and freezing processes, but requires additional equipment: homogenizer or dispersant.

Citrus fiber has the highest water-holding capacity of all types of dietary fibers, so its use in drinks allows to achieve the desired functionality with minimum dosage, and, most importantly, without extraneous taste.

By using citrus fiber, you get a product with a clean label, no GMOs and no E code.

Use in the following drink categories:



ACIDITY REGULATORS AND PRESERVATIVES

They ensure physicochemical and microbiological stability of drinks throughout their shelf life. The SOT range includes citric acid, lactic acid (80%), sodium citrate, sodium benzoate, potassium sorbate.

Use in the following drink categories:



Excluding juices and morses, loose leaf tea and granulated tea, preservatives excluding beer.





Functional ingredients and enrichment

are ingredients that are good for consumers' health; they are often an added bonus to the main purpose of the product.

Consumers now have a better understanding of the ingredients in their food and what they need to stay healthy. More and more consumers are focusing on eating right instead of following a variety of diets, and manufacturers are responding by highlighting key functional ingredients in their products.

VITAMINS AND VITAMIN PREMIXES

Vitamins are biologically active organic compounds necessary for the regulation of metabolism and normal life activity of the body, in beverages are used for enrichment. metabolism and normal vital activity of the organism; they are used in drinks for enrichment.

B vitamins, vitamin C (in the form of ascorbic acid) are available in the SOT range for enrichment of drinks.

We have a unique opportunity to develop vitamin premixes according to your individual project for different categories of drinks: soft drinks, tonic (energy) drinks, functional drinks, drinks specialized for Sports nutrition.

Use in the following drink categories:



Excluding loose leaf and granulated teas.



Meino Nutrition (China)

A technology innovation company producing food premixes, spray-dried vitamins and minerals, microencapsulated products, highly purified minerals, and minerals chelated with amino acids.

The company's mission is to improve the overall production and application of nutrients by providing safe and convenient supplements and nutritional products through innovation and invention. Meino Nutrition strives to accomplish this with the help of professional nutrient experts with years of experience.

The products are FSSC22000, HACCP, HALAL and KOSHER certified.

MINERALS AND MICRONUTRIENTS

Minerals are inorganic compounds that are required by the body for normal growth, development and function. Minerals are not synthesized in the body, so it is important to get them from outside. They are mainly used in drinks for enrichment purposes, either alone or in combination with tonic components and vitamins.

The SOT range includes minerals, with which you can enrich your drink with macro- and microelements: zinc, magnesium, iron, potassium, calcium, chromium, sodium.

We have the opportunity to develop and provide you with a mineral complex according to your individual project for isotonic drinks, specialized drinks for Sports nutrition.

Use in the following drink categories:



Excluding loose leaf and granulated teas.

CAFFEINE

A central nervous system stimulant that can reduce fatigue and drowsiness. Used in drinks, including tonic (energy) drinks, to provide a tonic effect.

Use in the following drink categories:



Aarti Pharmalabs Limited (India) India's leading manufacturer of pharmaceutical products and nutraceuticals with a global presence. Has large manufacturing facilities in India for caffeine.

Aarti Pharmalabs is one of the largest manufacturers of caffeine in India, producing it in plants with an annual capacity of 4000 metric tons. The products are GMP, FSSAI, KOSHER and HALAL ISO certified.

TAURINE

Taurine improves energy processes, stimulates regenerative processes in cells and tissues, stimulates the nervous system, has a beneficial effect on the cardiovascular system in general and the heart muscle in particular, in tonic (energy) drinks is a stimulant of energy metabolism.

Use in the following drink categories:



EXTRACTS

Extracts are concentrated extracts from plant or animal raw materials. Extracts can be liquid, thick or dry. For the drink industry we offer water-soluble forms of dry extracts.

For iced tea producers we recommend:

- green tea extract dry,
- black tea extract dry,
- white tea extract dry.

For the enrichment of drinks we offer the following range of extracts:

- Guarana (caffeine) and Pomerantz (synephrine) extracts - tonic effect;
- Echinacea extract (polyphenols) - antioxidant, tonic;
- Leuzea extracts (flavones), Ginseng (gingosides) and Eleutherococcus (eleutherosides) - tonic effect, adaptogen;
- Green Tea extract (polyphenols) - antioxidant;
- Ginger extract (gingerol) - metabolism enhancer.

Use in the following drink categories:



Excluding loose leaf and granulated teas.

AMINO ACIDS

Amino acids are the most important component of the body. The substances are the building blocks that make up protein structures, including muscle fibers, which are also involved almost in every process occurring in the cell and demonstrate an inexhaustible variety of functions.

We offer amino acids with which you can enhance your drink with the following additional functions:

- endurance (BCAA, L-carnitine, L-arginine);
- concentration (L-theanine);
- relaxing effect (5-hydroxytryptophan, L-tryptophan).

In drinks, amino acids are used both separately and in combination with tonic components and vitamins.

Use in the following drink categories:



Excluding loose leaf and granulated teas.

HYALURONIC ACID

Hyaluronic acid is the most important structural component of the skin and is also part of connective tissues, increasing their strength many times over.

In a drink, hyaluronic acid can be included as an enrichment component. It does not require any additional technical equipment for drink preparation and filling.

Use in the following drink categories:



A READY-MADE SOLUTION FOR CREATING YOUR DRINK



Flavor and aroma



Sweetness



Color



Structure and stabilization



Enrichment





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