

MALABAR

Always raising the bar.

THE *Main* INGREDIENT

Winter 2022

CHECK OUT OUR WEBSITE
View our full catalogue online

malabarsuperspice.com

Malabar Grows Again!



Malabar continues to Raise the Bar when it comes to quality products and exceptional customer service with the acquisition of Dealers Ingredients.

Dealers Ingredients has been a long-standing supplier and partner in the Canadian food ingredient sector. The addition of the Dealers Ingredients team and vendor partnerships will complement Malabar's existing capabilities and position both businesses for success in the future. This acquisition further demonstrates Malabar's commitment to expanding its portfolio of exceptional vendor partnerships, customized blending solutions and services across all food categories. Malabar continues to add product lines and pursue further acquisitions to bolster our position in the Bakery, Dairy, and Beverage segments.

Read our press release here: <https://malabarsuperspice.com/malabar-grows-again/>

NEW VENDOR SHOWCASE:



A LEADER IN INNOVATIVE FLAVOUR INGREDIENTS!

Concentrated Butter Flavour Sprinkles

We're excited to welcome Butter Buds® to our list of vendors to provide you with even more delicious goodness. Enjoy the same delicious taste of real butter with Butter Buds® –concentrated butter flavour sprinkles made with butter. Shake Butter Buds® over hot foods and savour the richness of authentic butter flavour. It provides all the flavour of butter without any unhealthy fats or cholesterol, and zero grams of saturated fat or trans-fat per serving. Butter Buds® are gluten free, low in sodium and certified Kosher.

Butter Buds® creates delicious, better-for-you flavour by perfecting their concentrated dairy flavours and specialty ingredients with innovative technology. The company is committed to high-quality ingredients and service, and help customers deliver unique and trend-driven formulations in a wide range of applications.



FOOD INGREDIENTS

With customer-focused R&D and their newly appointed applications lab, their experienced food technologists and product development specialists work closely with customers.

FOODSERVICE

Butter Buds® Foodservice products offer convenient rich butter and cheese flavour, reduced labor costs and minimal food storage concerns. Made from real butter and cheese using a proprietary process.

CONCENTRATED FLAVOUR INGREDIENTS

To create the very best, healthful flavour concentrates and ingredients, they control the entire manufacturing process, resulting in products with unvarying quality and dependable performance.

UNLOCKING FLAVOUR TECHNOLOGY

Butter Buds® utilizes a proprietary enzyme-modification process to unlock the hidden flavours in dairy and other fats. Flavours that are locked in dairy fat molecules are hundreds of times more intense than those released upon normal consumption.

Learn more: <https://www.bbuds.com/>



NEW VENDOR SHOWCASE:



planteneers

The Plant Based Pioneers

Plant Based
Pioneers



We're constantly looking for ways to use innovative technology to enhance our approach for you; now with Planteneers we can do this. Planteneers fosters innovation and creativity at every level. They're creating the future of food with their high-tech manufacturing approach to plant-based foods, such as vegan meats, dairy and deli alternatives for manufacturers around the world. Planteneers has a comprehensive toolbox which includes advanced manufacturing capabilities and unmatched knowledge on applications, raw materials, and textures.

Learn more: <https://www.planteneers.com/en/>

NEW VENDOR SHOWCASE:



COLUMBUS VEGETABLE OILS



Columbus Vegetable Oils custom blending is a great way to create the perfect equilibrium of flavour, stability, texture, and functionality while designing a nutritional profile that fits your needs.

Private Labeling with Columbus allows you to market our high-quality oils, shortenings, dressings, and sauces as your own—giving you the advantage of expanding your product range.

Learn more: <https://www.cvoils.com/>

2022 OUTLOOK FOR DISRUPTION & DELAYS

Supply chain disruptions and delays are expected to continue for as long as COVID-19 continues. Climate Change effects could also combine with the pandemic to create further delays.



The Effect on The North American Spice Market in 2022

The North American spice market is expected to witness a robust growth in the coming years. The growth of the market is primarily driven by the growing demand for spices in food additives and food coloring applications in various end-user industries such as bakery & confectionery, beverages, and meat & poultry. The growing demand for spices in food additives and food coloring applications is projected to drive the spice market over the forecast period. The pandemic has had an effect on the North American spice markets in terms of supply and demand. The effect can be derived from data that shows there is a demand and supply mismatch due to material vs. availability of alternative sources.

However, the North American spice market is set to increase in 2022 with growth in demand for paprika as a colouring spice - mild, sweet and colour. The growth of the global spice market is expected to be driven by a number of factors, such as high demand for processed foods, increasing consumption of spices in developing countries, and growing health consciousness among consumers.

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Look for our next edition in Spring 2022

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For more information on any of the subjects covered in this newsletter, or to suggest topics you'd like to see covered in future editions,
please contact 905-632-2062 or 1-888-456-6252.

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