



COMPANY PROFILE



ABOUT US

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Advance Syrup Solutions specializes in the manufacturing of a **range of products** for **various industries** and **end-applications**.



OUR VISION

To be the **leading** company in our industry by improving our **customers' competitive advantage** through the **consistency, differentiation, quality and cost-efficiency** of our products.

OUR MISSION

We are committed to be **more than just a supplier** of syrup and to continuously **improve our customer's lives** through the **value** of our products.

BENEFITS FOR OUR CUSTOMER

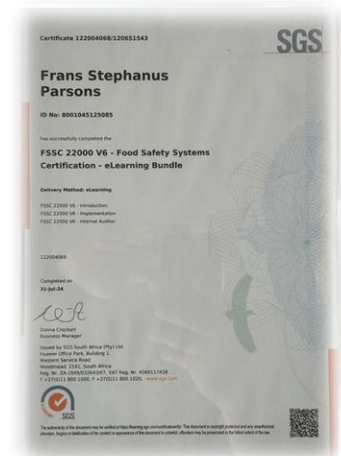
- ✓ **Sweeter Taste:** Inverted sugar, being a mix of glucose and fructose, tastes sweeter than regular sugar.
- ✓ **Improved Solubility:** It dissolves more easily in liquids, making it ideal for beverages and syrups.
- ✓ **Moisture Retention:** It helps keep baked goods moist and extends their freshness.
- ✓ **Prevents Crystallization:** It reduces the likelihood of sugar crystallizing, which is especially useful in candy-making.



We take our Quality serious



- Halaal
- Kosher
- Certificate of Acceptability (R638)
- HACCP
- ISO 22000
- FSSC 22000 (SABS)



ENGINEERED FOR PURPOSE, BUILT WITH INTENT

INVERT PROCESS AND FORMULATION

Our Syrup replaces the water and sugar mix component (liquid sugar) in your current process/ product.

Liquid Syrup as Basis for End-Product

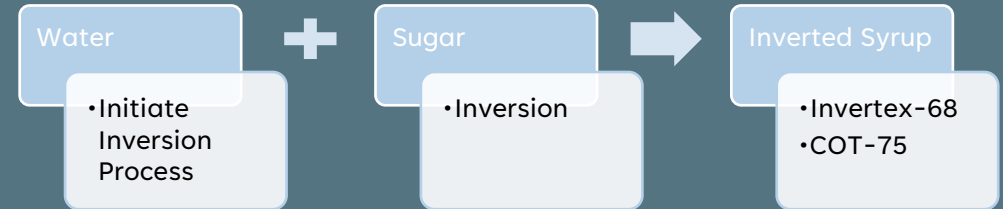
Rest of Ingredients to formulate End-Product

Liquid Syrup

Our Medium Inverted Syrup has an ultimate composition of Sucrose (50%), Fructose (25%) and Glucose (25%).

Due to the inversion process the final Brix (sugar content) is reduced by 10%.

Inversion Process





PRODUCT OVERVIEW



LIQUID SUGAR

Liquid Sucrose Syrup
68° Brix

*(Spec sheet and Pricing
available on request)*



INVERTEX-68

Medium Inverted Syrup
68° Brix

*(Spec sheet and Pricing
available on request)*



COT-75

Medium Inverted Syrup
75° Brix

*(Spec sheet and Pricing
available on request)*



DEXTROSE

Liquid Dextrose
71° Brix

*(Spec sheet and Pricing
available on request)*



ENGINEERED FOR PURPOSE, BUILT WITH INTENT

END-PRODUCTS USING OUR SYRUP

Ice cream & Milkshakes



Alcoholic Beverages



Energy drinks



Beer & Ciders



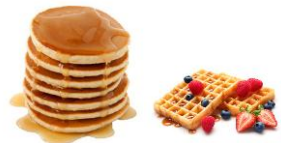
Fruit Juices



Carbonated beverages



Confectionary



Pharmaceutical



Syrup-Products



Cooking & Glazing



Agricultural (binding agent)



PACKAGING OPTIONS

- 25 Litres Drum (Est. 35 Kg Syrup)
- 210 Litres Drum (Est. 290 Kg Syrup)
- Flowbin (1000 Litres / Est. 1400 Kg Syrup)
- Tanker (24000 Litres / Est. 33000 Kg Syrup)



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Our Address:

Factory 3
22 Brickworks Way, Briardene,
Durban North, 4051

Our location:

https://maps.app.goo.gl/wSL5sPFdjYUvpTUg6?g_st=aw

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