



Concepta Ingredients is an ingredient supplier for the food and beverage, Pharmaceutical, nutraceutical, flavors, animal health and nutrition, suplementation and sports nutrition industries.

We have a vast portfolio of more than 50 natural, organic, sustainable and traceable products. We offer everything from ingredients from Brazilian biodiversity to technology-added inputs capable of meeting the most specific demands of the sectors in which we are present.

Our production chain is aligned with the values defended by the UN, especially the Sustainable Development Goals (SDGs) 12 - Responsible Consumption and Production and 15 - Life on Land.

Together with our partners, we develop innovative products, promoting local social and economic development, environmental protection and fair trade.

Concepta Ingredients' new manufacturing site, located in Valinhos, in the interior of São Paulo, is strategically located in a region with a strong logistics structure (highways and airports), and has a showroom for presenting the portfolio to customers. The site occupies an area of 7,800m² and brings together the latest in industrial technology, from production to quality control.

Certifications and Associations



























Sustainable, healthy and plant-based ingredients

The Bio Abundance range is made up of ingredients from Brazilian biodiversity aimed at the most diverse market segments

In addition to promoting and enhancing Brazil's natural resources, with elements that add flavor, functionality and healthiness to our customers' products, the Bio Abundance range guarantees the existence of production chains that prioritize environmental, social, economic and cultural aspects of the communities and biomes where they live.

This is materialized through the Bio Abundance Program, launched in 2022 and the result of decades of proximity between our team with traditional peoples and our pioneering commitment to the UN's Sustainable Development Goals.

The Program has five pillars:



Promoting socioeconomic inclusion and reducing social inequality



Conserving the living forest



Respect the peoples and communities that inhabit it



Encourage the use of ingredients from Brazilian biomes



Connecting people in a virtuous value chain between the wealth of the forest and the market

Did you like it? To learn more, use the QR Code and go to the Bio Abundance Program website.





Amazon Biome



Organic Açaí Powder (Euterpe oleracea)

- Fine powder derived 100% from açaí pulp;
- Purple with a slight brown tone color;
- · Contains polyphenols and anthocyanins;
- · Natural presence of vitamins.

CERTIFICATIONS: BR | EOS | NOP

APPLICATIONS:











Broken Brazil Nut (Bertholletia excelsa)

- · Buttery and crunchy almond flavor;
- · Contains omegas 6 and 9;
- · Natural presence of polyphenols, vitamins and minerals, being selenium its highlight.

APPLICATIONS:

















Organic Açaí Oil (Euterpe oleracea)

- · Intense and herbal flavor;
- · Contains omegas 6 and 9 and phytosterols;
- · Natural presence of vitamins.

CERTIFICATIONS: BR | EOS | NOP

APPLICATIONS:











Organic Brazil Nut Oil (Bertholletia excelsa)

- · Intense and almond flavor;
- · Contains omegas 6 and 9, phytosterols and squalene;
- · Natural presence of vitamins.

APPLICATIONS:









Amazon Biome



Cocoa Butter

- · Almond and fatty flavor;
- · Contains omega 9;
- Natural presence of vitamins and minerals.

APPLICATIONS:













Cocoa Nibs

- · Intense dark chocolate flavor;
- · Contains fibers and proteins;
- Natural presence of vitamins, minerals and antioxidants.

APPLICATIONS:















Cupuaçu Butter (Theobroma Grandiflorum)

- Intense, fruity flavor;
- · Contains omega 9, stearic acid and phytosterols;
- · Natural presence of vitamins.

APPLICATIONS:

















Patauá Oil (Oenocarpus bataua)

- · Mild olive flavor;
- · Contains omega 9 and phytosterols;
- · Natural presence of vitamins.

APPLICATIONS:









Passion Fruit Oil (Passiflora edulis)

- Intense and citric flavor, which resembles passion fruit itself;
- · Contains omega 6 and phytosterols;
- · Natural presence of vitamins.

APPLICATIONS:















Caatinga Biome



Licuri Oil (Syagrus coronata)

- Intense and almond flavor which resembles toasted coconut;
- · Contains omega 9, lauric acid, myristic acid and phytosterols;
- Natural presence of vitamins.

APPLICATIONS:











Cerrado Biome



Baru Nut (Dypteryx alata)

- · Flavor which resembles peanuts and cashews;
- · Contains omegas 6 and 9;
- · Natural presence of vegetable protein, polyphenols, vitamins, and minerals.

APPLICATIONS:



















Babaçu Flour (Attalea speciosa)

- · Cream to reddish-brown fine powder light in taste;
- · High concentration of starch and fiber;
- · Natural presence of polyphenols, vitamins and minerals.

APPLICATIONS:



















Sugars

Sugars range is composed of **Demerara and Muscovado Liquid Sugars**, which come from organic management, without using chemical and transgenic inputs (GMOs) in its production. In addition, it has the traditional **Invert Liquid Sugar**, obtained through acid hydrolysis of sucrose in controlled conditions of time, temperature and pH.



Organic Liquid Demerara Sugar

- · Light and delicate flavor, with a golden coloration;
- Sugar derived from light refinement, maintaining the high nutritional values of sugarcane;
- Its management fosters a circular economy model, in which 100% of the byproducts generated are destined for soil fertilization in the organic system.

CERTIFICATIONS: BR | EOS | NOP

Organic Liquid Muscovado Sugar

- Intense and fruity flavor, with a dark brown color;
- Contains natural sugarcane minerals such as calcium, magnesium, phosphorus, potassium, and iron;
- · Natural presence of polyphenols;
- Known as whole sugar, because it does not undergo a refining process.

CERTIFICATIONS: BR | EOS | NOP





Invert Liquid Sugar

- Invert liquid sugar with 50% to 70% inversion rate;
- Ability to reduce water activity;
- Reduces storage and transportation logistics costs, compared to coarse sugar;
- Reduces freezing point and crystallization;
- Offers high sweetness value of around 20% greater than sucrose.

Additives



Caramel

The Caramel Range is used in the most varied food applications, in order to add, restore or intensify the color of foods and beverages. It is produced in liquid or powder form, with nuances that vary from light yellow to dark brow or black.

Double Caramel Powder (Class IV INS150d)

- Powdered caramel coloring resulting from a process that uses sulfite ammonia;
- Fine and regular grain size, with high tinctorial power.

Double Caramel (Class IV INS150d)

Liquid caramel dye that uses ammonia compounds and sulfites as catalysts to produce color of high tinctorial power.

Fat-Soluble Double Caramel (Class IV INS150d)

Liquid caramel coloring produced from a sulfiteammonia process with the addition of an emulsifier.

Sauce/Beer Caramel (Class III INS150c)

- · Liquid caramel coloring produced from an ammonia process;
- Compatible with high-salt-content food;
- It has a positive ionic charge;
- Stable for alcoholic beverages such as beer.

Caramel Syrup SF (Caramel color syrup)

Enhances food and beverage color by adding a reddish-brown color.



Soy Lecithin

Soy Lecithin is an emulsifier and stabilizer from vegetable source, developed to meet the needs of different market segments.

LPFF - Soy Lecithin Powder

- · Emulsifier and stabilizer;
- · Humectant and demolding agent;
- Improves texture and promotes better aeration and fat distribution;
- · Improves product quality, extending shelf life;
- · Facilitates the production process.

LPFF 97 - Soy Lecithin Powder (with 97% Phospholipid)

- · Emulsifier and stabilizer;
- · Humectant and demolding agent;
- Improves texture and promotes better aeration and fat distribution;
- · Improves product quality, extending shelf life;
- · Facilitates the production process.



Yucca Saponin

Yucca Saponin is an emulsifier and foaming agent from vegetable source.

Extratonina Food (Yucca schidigera liquid extract)

- Greater amount and longer duration of foaming and stabilization of the gas phase dispersion;
- Natural saponin surfactant of either steroid or triterpenoid structure.

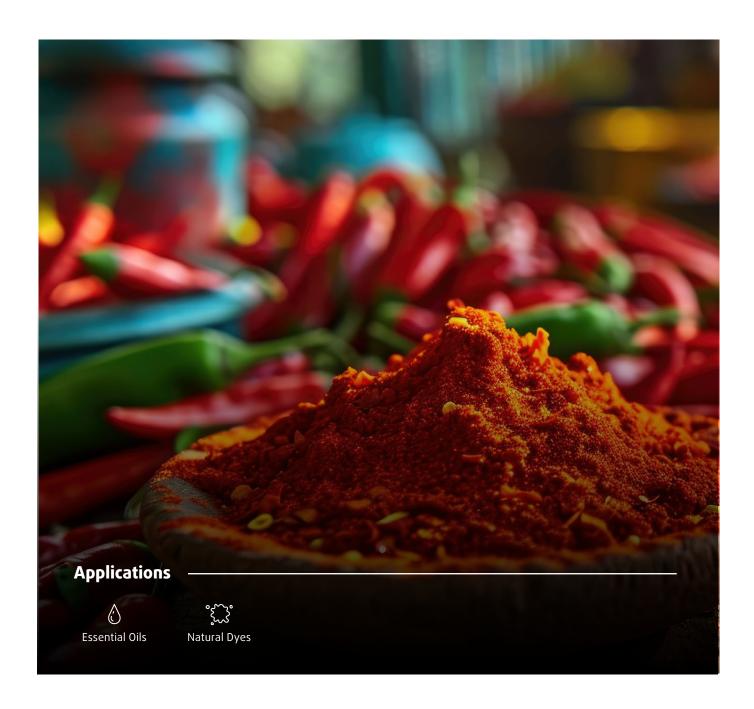






Oleoresins

The **Oleoresins** range comes from vegetable sources, presenting attributes of color, aromas, flavors and distinct functionalities. The raw materials are carefully selected and processed with high technology, offering safe and effective ingredients to the market.



Garlic Oleoresin



Capsicum Oleoresin (



Paprika Oleoresin 🎇



Black Pepper Oleoresin 🖒









Emulsifiers and Stabilizers

The **Emulsifiers** and **Stabilizers** range comes from natural sources, developed to serve different market segments.



Mono 90

Mono - and diglyceride of fatty acid.

PGPR

Polyglycerol polyricinoleate.

Polysorbate 8o

Polysorbate.



Applications















Bakery Oils and Fats

Analogues

Dairy and Confectionery

Flavoring

Technical Aids

Nutrition

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Breads	Cakes	Cereals	Margarines	Industrial Margarines	Puff Pastry Margarines	Whipped Cream	Powder Toppings	Desserts and Mousses	Coffee Cream	Ice Creams	Processed Cheeses	Icings	Chocolates	Potato-based Products	Pasta	Demolding Agents	Flavors	Animal Nutrition
Mono 90 - and diglyceride of fatty acid																		
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PGPR - Polyglycerol polyricinoleate																		
			х										х			х		
Polysorbate 80 - Polysorbate																		
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Vegetable Oils

The **Vegetable Oils** range was developed to attend the pharmaceutical, functional food and nutritional supplement markets. It is produced by global partners, selected by high quality and technology standards.





Borage Oil (Borago officinalis seed)

Refined Borage Oil

• The most abundant vegetable source of gamma-linolenic acid (GLA).



Safflower Oil (Carthamus Tinctorius (Safflower) seed) Cold Pressed Safflower Oil

• High content of essential fatty acids.



Coconut Oil (Cocos nucifera)

Extra Virgin Coconut Oil, Virgin Coconut Oil and Refined Coconut Oil

• It contains medium-chain fatty acids and lauric acid.



Primrose Oil (Oenthera biennis)

Refined Primrose Oil

· High content of linoleic acid and gamma-linolenic acid.



Sesame Seed Oil (Sesamun indicum)

Cold Pressed and Refined Sesame Oil

- It contains omegas 6 and 9 and vitamin E;
- Contains high concentration of linoleic acid and oleic acid.



Castor Oil (Ricinus communis)

Extra Palle Castor Oil

· Contains ricinoleic acid.



Sunflower Oil (Helianthus annuus)

Cold Pressed and Refined Sunflower Oil

• It contains omegas 6 and 9 and vitamin E.



Grape Seed Oil (Vitis vinifera)

Refined Grape Seed Oil

 \bullet Contains omega 6, vitamin E and antioxidants.



Linseed Oil (Linum usitatissimum seed)

Cold Pressed and Refined Linseed Oil

• One of the main vegetable sources of omega 3.



Soybean Oil (Glycine max)

Refined Soybean Oil

- · High concentration of linoleic acid and oleic acid;
- Natural presence of vitamin E.



Corn Oil (Zea mays)

Refined Corn Oil

· Contains omega 6 and 9.



MCT: Medium Chain Triglycerides

(Capric/Caprylic Acid Triglycerides)

Palm MCT and Coconut MCT

 $\boldsymbol{\cdot}$ Contains C8 and C10.









Pharmaceutical Excipient

Manufactured by Concepta Ingredients' global partners, the **Pharmaceutical Ingredients** range is composed of carefully selected products specially developed to meet the strict standards of the pharmacetical industries.



Vaccine Adjuvant

Ultra Dry 100Q (Quillaja saponaria Molina purified extract)

Vaccine adjuvant additive for an immune stimulating action.

QSA II (Quillaja Saponaria Molina extract)

Adjuvant vaccine additive of immunostimulating action.

Surfactants And Excipients

Polysorbate 80 (Ethoxylated Sorbitan Monoleate)

Surfactant for pharmaceutical use.

Ethyl Oleate (Ester of etanol with oleic acid)

- Active pharmaceutical ingredient carrier;
- Rapid skin absorption.

PG C8/C10 (Propilenoglicol Dicaprato Dicaprilato)

• Highly spreadable carrier of pharmaceutical active ingredients.

MCT: Medium Chain Triglycerides

(Triglycerides of Capric / Caprylic acid)

- Active pharmaceutical ingredient carrier;
- · High propagation coefficient;
- · High spreadability.







Animal Nutrition

The **Animal Nutrition** range is formed by ingredients registered in the Ministry of Agriculture, Livestock and Food Supply (MAPA), manufactured by Concepta Ingredients' global partners.



Extratonina Pet (Yucca Schidigera Extract)

- · Odor adsorvent additive;
- Rich in resveratrol, saponins and typical antioxidants (yuccaols);
- Saponin content (Min. 6.5%).

Species



For all animal species

Applications



Food, feed, supplements and snacks



Concepta Ingredients is part of Sabará Group, a genuinely Brazilian company recognized for its ability to innovate and adapt. With almost 70 years of history and for three generations already, Grupo Sabará overcomes challenges and stands out in the markets in which it operates.

We specialize in the development of high-performance technologies, solutions and raw materials for the water treatment sectors in sanitation and industry; animal nutrition and health; and food and beverage.

Our commitment, however, goes far beyond offering innovative products and services. All of our activities are aligned with environmental, social and corporate governance (ESG), with a focus on the well-being of people of our generation and future generations.

The development of our solutions relies 100% on national knowledge and technology, a factor that contributes to Brazil becoming a reference in research in favor of a sustainable planet.

We operate throughout the national territory and are also present in countries in South America, North America, Asia and Europe.





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