

# Mayonnaise Dressings



Exclusive Agent  
Mobile: +66 952823935  
Mail: [ozzago@ozzago.com](mailto:ozzago@ozzago.com)  
[www.ozzago.com](http://www.ozzago.com)



**Limitech**



**Customer:** Scandic Food, Brand: Svansø, Country: Danmark  
**Product:** Mayonnaise, Dressing, Ketchup, Sauces, Remoulade



The trademark Svansø is owned by Scandic Food A/S. Svansø is known all over Denmark for their high quality within all categories they are operating, and we are of course very proud to be able to add Svansø to our reference list.



In 2009 the operation in Nr. Aaby purchased a 1000 l. FiNO® system from Limitech. The FiNO® system is customized especially for the production of mayonnaise, dressings, ketchup and sauces, but Svansø wanted to produce jam and remoulade on the system as well. Therefore the system was customized so ingredients such as creme fraiche, milk, sugar etc. can be added. The result is a multifunctional system with very high capacity. Apart from the fact that Svansø have reached a very high capacity and uniform quality, they have now also a faster filling process as their products contain less air.







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## 2 x Installation



SAUCE + MAYONNAISE + DRESSING + KETCHUP







**Customer:** Jütro, **Country:** Germany  
**Product:** Mayonnaise, Dressings, Ketchup, Sauces, Remoulade



Jütro is a 100 year old company located near Berlin, Germany.

The company has traditionally produced pickles such as cucumbers, mushrooms etc. Jütro is owned by the company I. Schroeder, Hamburg, and on account of their organization Jütro is now a producer of Fine Food such as ketchup, dressings, sauces and mayonnaise. Their main customers are ALDI and LIDL.



Limitech has delivered 2 x 1000 l. FiNO® systems, with a total capacity of up to 8 tons of mayonnaise and 4 tons of ketchup per hour. Due to the build-in cleaning system Jütro can quickly change over to production of other flavours and to products such as dressings and sauces. The two FiNO® systems were delivered within 3 years, which proves the importance of an ef-

fective production with a high flexibility. The systems have given Jütro the needed flexibility to be able to meet the demands from the modern customers when it comes to product assortments. The products from Jütro are price winners due to their high standards within hygiene and quality.

We are proud to have Jütro as customer.



Exclusive Agent  
 Mobile: +66 952823935  
 Mail: ozzago@ozzago.com  
 www.ozzago.com



**Customer:** Viciunai, **Brand:** VICI  
**Country:** Estonia , **Product:** Mayonnaise, Fishsalad



The Vici brand name is known to virtually everyone in Estonia – Vici is the best-known trademark in the fishery product group in the entire Baltic area\*. Under the Vici brand name products are marketed all over Europe, as well as in the USA and even Israel.

The Vici trademark in Estonia designates mainly frozen and refrigerated fish and seafood (a total of over 200 products), as well as products from surimi (nearly 40 items). Vici is the biggest in the herring product group, offering Estonian buyers a total of over 50 different herring products.







**FiNO**<sup>®</sup>

SAUCE • MAYONNAISE • DRESSING • KETCHUP

**Customer:** B. I. Limited

**Country:** England, **Product:** Mayonnaise & Dressings



**Limitech**



B.I Limited is a privately owned company which was established in 1982. Originally based in West London and close to Heathrow Airport, B.I Limited quickly became recognised as a supplier of portion controlled food products to the airline industry.

portion controlled food products to the airline industry.

B.I Limited holds BRC accreditation at higher level allowing us to act as a third party supplier of components to other manufacturers. The end products encompass both savoury and sweet retail offerings often traded under a multiple retailers own label.





**Customer:** Troy Foods  
**Country:** England , **Product:** Mayonnaise & Dressings



The BRC approved mayonnaise production unit lies within the Salads manufacturing location and produces a wide range of dressings and mayonnaise.

We offer mayonnaises and dressings made from conventionally reared or free range eggs, with traditional stabilising systems or utilising 'clean' store cupboard ingredients that are increasingly required. These can be ambient stable or can be chilled through our in-line systems, according to the application and the product's recipe. Gluten free range? Our mayonnaise is used in a wide range of applications from catering, sandwiches, salads, savoury dips, fillings or toppings. It is available in 2.5, 5 and 10 litre pails upto 1 tonne palecons.

Our customers for these products include retailers, food service, wholesalers and other food manufacturers.







**Customer:** Zorba Foods  
**Country:** Wales, **Product:** Mayonnaise & Dressings



Our story began in 1976 when Robert Babakian, a Greek-Cypriot national living in North London noticed that Houmous was not widely available. Recognising the increasing demand for the product and quick to spot a business opportunity, he decided to create his own Houmous dip made from a traditional Greek-Cypriot recipe. Zorba Delicacies Limited was born.

of more than 80 product lines, Zorba was then sold in 2003 to The Entrepreneurial Food Group. Further expansion led to a new state of the art factory which was built in 2006 next door to the original site.

In 2011, a new soup production facility for The Real Soup Co was completed, further increasing the product range available and providing additional space for future development.

Today...From humble beginnings, Zorba Delicacies has grown into a multi-million-pound manufacturer of dips, deli fillers and soups.

In 1996, Zorba Delicacies was purchased by private investors and in 1998, a new factory was built in South Wales to allow for product range expansion.

Having grown to a range







**Customer:** Lee Kum Kee - CALIFORNIA  
**Country:** USA, **Product:** Mayonnaise and Dressing



Lee Kum  
 Kee was  
 established  
 in 1888 when  
 its founder Mr Lee  
 Kum Sheung invented

oyster sauce in Nanshui, Zhuhai, Guangdong Province of China. With a glorious history of 125 years, Lee Kum Kee has become a household name as an ethnic Chinese enterprise as well as an international brand and a symbol of quality and trust. As a century-old ethnic enterprise, Lee Kum Kee substantiates its core value of “considering others’ interests” in every aspect of its business operations. Lee Kum Kee has also lived by the principles of “pragmatism, integrity and constant entrepreneurship”. The Company has two missions – one is “promoting Chinese cuisines worldwide” and the other is “modernizing and promoting traditional Chinese herbal health products to the people around the world”.





**FiNO**<sup>®</sup>

SAUCE + MAYONNAISE + DRESSING + KETCHUP



**Customer:** Lee Kum Kee - HONG KONG  
**Country:** China, **Product:** Mayonnaise and Ketchup



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**Customer:** Calder Foods

**Country:** England, **Product:** Mayonnaise & Dressings



Our love of creating the finest 'Foods To Go' spans back over 20 years now.



For over a decade, we have held the British Retail Consortium's A-grade certification, allowing us to make, pack and distribute fresh and chilled produce.

In that time, we have developed the Love Fresh range of sandwich fillings, marinades, salads and dips ... the exciting Love Sauce range, and our new Love Mayo range. We are also trusted to produce a multitude of high-quality private labels products.





**Customer:** Sauce et Creation  
**Country:** France, **Product:** Mayonnaise & Dressings



Sauces & Créations is close to the professionals due to the wide range of its products, its flexibility and responsiveness. We

are always looking to innovate to offer new products, new packaging, new services. Its main goals are: Ensuring the safety and health of the consumer by the HACCP, Ensure product quality by permanent controls– Create innovant offers, The customer satisfaction, Establish an environmental approach Sauces & Créations is committed to make every effort to achieve its objectives.







**Customer:** Lunden AB, **Brand:** Auran,  
**Country:** Finland , **Product:** Mayonnaise



Ab Jalostaja and Oy Lunden Catering Ab. All of the company's business is concentrated in Turku, in the traditional Jalostaja's area. Having added the Jalostaja products to its product range in 2002 Oy Lunden Ab reaffirmed its position in Finnish food industry.

Oy Lunden Ab Jalostaja

Oy Lunden Ab Jalostaja manufactures a variety of foodstuff and its well-known brands are Jalostaja, Auran Sinappi and FastGood. In addition to its own brands the company's production includes private label products, and the company also acts as a sub-supplier to significant food companies. Jalostaja's strength is its ability to quickly react to changing market situations and to clients' needs.

Oy Lunden Catering Ab

Oy Lunden Catering Ab is a wholesale dealer and logistics company concentrating on the tax-free sector. It has two

OY LUNDEN AB

Oy Lunden Ab is a family-owned company founded in 1959. Its subsidiaries are Oy Lunden

subordinate units: wholesale of daily consumer goods and tax-free products. Its strength is its expertise in ship chandling since 1959.

The delicacies delivered by Lunden Catering are served on land, at sea as well as in the air. The clientele is made up for example of airline companies and Baltic Sea cruise liners. Deliveries at the right time, in the right way and at the right temperature guarantee that the passengers will be served products of high quality.







**Customer:** Rich Sauces, **Country:** Ireland  
**Product:** Mayonnaise, Dressings, Sauces etc.



Rich Sauces is Ireland's leading producer of sauces, dressings, mayonnaise and bouillon. The company was established more than 20 years ago and delivers today to customers all over Europe.

Rich Sauces delivers to catering, producers of sandwiches and salads, industrial catering, ready meal restaurants and retail. Rich Sauces makes it a point of honour to be able to deliver the highest quality and has full-time cooks employed to run their product development.

Limitech has delivered equipment to Rich Sauces since the year 2000 and have followed their development since. Today their capacity is way over 3 tons an hour.







**Rapsana®**

**FiNO®**  
SAUCE + MAYONNAISE + DRESSING + KETCHUP

**Customer:** AAK

**Country:** Sweden, **Product:** Mayonnaise, Dressings & Sauces

 **Limitech**

**AAK**

AAK refines vegetable oils for specialised products which meet our customers' high requirements. In partnership with its customers, AAK develops leading global positions with a high level of profitability.

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AAK is organised in three business areas; Food Ingredients, Chocolate & Confectionery Fats and Technical Products & Feed. The cosmetics unit, which is part of Chocolate & Confectionery Fats, is a rapidly-growing operation.

AAK's head office is in Malmö, Sweden, and acts as a central meeting place for the entire Group. It communicates well with the principal operations in Denmark and Sweden, and is within easy striking distance of Copenhagen International Airport.

The parent company, AAK AB, is a Swedish registered joint-stock company based in Malmö. The Company's shares are listed on the NASDAQ OMX Stockholm, in the Large Cap segment, Food & Beverage sector.





**Customer:** Mixers, **Country:** Ireland  
**Product:** Sauces, Mayonnaise, Ketchup



We are manufacturers of a wide range of great sauces. Our brilliant range consists of a variety of Mayonnaises, Barbeque Sauce, Cajun Sauce, Tomato Ketchup, Tikka Masala and our customers rave about them! We have over 18 different varieties in sizes from 300ml to 1000l, so please contact us to go through the range. There is nothing we cannot cater for.







**FiNO<sup>®</sup>**  
SAUCE + MAYONNAISE + DRESSING + KETCHUP

**Customer:** Vogabær, **Country:** Iceland  
**Product:** Ketchup, Sauces, Dressings & Mayonnaise



The couple Sigrun Oh. Ingadóttir and Guðmundur Sigurdsson bought the store in Vagar

Vatnsleysustrandahreppur in August 1976 and called Vogabær. Shop drove them to 1985 but with the retailers in the country changed the company in the food and began production of salads and dips under the name Voga.

Vogabær produces five types of dips, mayonnaise and over 40 types of sauces. The products

of the companies are sold throughout the country, along with exports to the Faroe Islands.





**Customer:** Saudi Modern Food Factory, **Brand:** Goody  
**Country:** Saudi Arabia, **Product:** Mayonnaise & Hot Sauce



Saudi Modern Food Factory is the production facility for the liquid provisions of the brand GOODY, one of Saudi Arabia's biggest provisions brands. GOODY covers many different categories, 140 products in total.

Saudi Modern Food Factory showed faith in Limitech and asked us to deliver the full automatic system for the production of sauces and mayonnaise. The big brand within Hot Sauce in Saudi Arabia is GOODY,

and a lot of resources are used to maintain this status - both via nationwide campaigns in TV and in written media.

The system delivered to Jeddah can produce up to 4 tons of Mayonnaise an hour and up to 2 tons of Hot Sauce an hour.





**Ketchup  
Sauces  
Soups  
Ready Meals**



**Limitech**







**Customer:** Jütro, **Country:** Germany

**Product:** Mayonnaise, Dressings, Ketchup, Sauces, Remoulade



**Limitech**



Jütro is a 100 year old company located near Berlin, Germany.

The company has traditionally produced pickles such as cucumbers, mushrooms etc. Jütro is owned by the company I. Schroeder, Hamburg, and on account of their organization Jütro is now a producer of Fine Food such as ketchup, dressings, sauces and mayonnaise. Their main customers are ALDI and LIDL.

4th Installation with  
2 x 3000 L mixers  
for ketchup







**Customer:** Unilever, **Brand:** Knorr, **Country:** Ireland  
**Product:** Salsa Sauce & Uncle Bens



Unilever is one of the world leaders within provisions makers and is represented all over the world. We are of course very proud that Unilever has faith in us and our products and that they have chosen Limitech as a supplier to one of their well known products. We have been involved in their brand "Knorr" which among others produces Salsa Sauce for the Irish and English market.



The system consists of a 3000 l. batch-mixer, used first to make the basic sauce and then gentle mix added particles such as red and green pepper and other vegetables. Further a 4000 l. buffer tank is integrated. The system is controlled by a user-friendly PLC system to ensure a uniform quality with a minimum of human intervention. This will minimize errors that might arise when several operators handle the system.







**Customer:** Samsø Konserver / Katrine og Alfred Ketchup  
**Country:** Denmark , **Product:** Ketchup & Sauces



The gardening nursery was founded in 1948 by Katrine & Alfred Pedersen. It started

with two small greenhouses, where it was grown cut flowers. Soon was built several greenhouses, and cut flowers were replaced with cucumbers. In 1976 started Katrine & Alfred to grow tomatoes, which were sold at the auction in Odense.

We began in 1982 as the first in Europe to supply tomatoes picked directly in the hills, and in 1995 we began to supply our tomatoes under the trademark "Katrine & Alfred" tomatoes.

Today Katrine & Alfred's son Mads both manager and owner of the nursery Alfred Pedersen & Son Ltd., and he is the fourth generation of gardeners in the family.

Today KETCHUP is also on the menu and a big success in Denmark.







**Customer:** Samsø Konserves / HOLM  
**Country:** Denmark , **Product:** Ketchup, Sauces & Jam



Claus Holm an important part of the COOP project 'Together for better food', which focuses on bridging the gap between producer and consumer, with the aim of bringing the taste at eye level. Recently he has also been behind the launch of the kitchen series HOLM.

Claus Holm has always worked with food, and the peace and the joy he finds in working with fresh ingredients, recipes, good cookware and flavor development in his kitchen workshop, giving him daily confirmation that he is on the right track, "I cook , flavor develops and lecturer - and the person with a desire to make a difference. In my kitchen can all be done. "







**Customer:** Kasvis Galleria, **Brand:** ,  
**Country:** Finland, **Product:**



Vegetarian Gallery Ltd, founded in 1995, the vegetarian house, whose clients have been from the beginning of professional

kitchens. Kuopio, located in the production of surface area is 2500 m<sup>2</sup>. Vegetarian Gallery employs about 11 food-industry professionals and a turnover of about 2 M<sup>€</sup>. Vegetarian Cheese Gallery is owned by Gateway Inc., and entrepreneur couple Tarja and Heikki Peltola.

Juustoportti Ltd is the manufacture of food and coffee shop specializing in family business. Juustoportti a turnover of around 25 M<sup>€</sup> and employs about one hundred employees. Offices are located in Kuopio, in addition to Jalasjärvi, Lempäälä and Mäntsälä. Juustoportti is an award-winning work and its products on several occasions.





**Customer:** Galmere, **Brand:** Cully & Sully, **Country:** Ireland  
**Products:** Vegetable Soups & Sauces



Galmere was founded in 1980 by a local chef, JJ Coppinger. The company has been very successful with their

production of soups and convenience food of very high quality. They are today established in their newly built facility - customized according to their demands. They have 3 full time chefs employed to ensure a supreme quality in all of their products.

Galmere delivers products for salads and soups to local stores as well as supermarket chains in Ireland and Great Britain. One of these products is the well known "Cully & Sully" soup line, which is produced on their LiMiX Pro 1 - 1000L.

Statement from Bridgestone Guide [www.bestof-bridgestone.com](http://www.bestof-bridgestone.com): "Cully & Sully give prepared foods

a good name. **The consistent excellence of their soups and pies is unmatched** by anything in the wider commercial market, and they bring both an organoleptic creativity and rigorous self-discipline to the business of producing food on a large scale."

We are proud to be able to deliver to passionate customers such as Galmere, who will gain the best from what we can offer.







**Customer:** Houdebine, **Country:** France  
**Product:** Ready Meals, bolognese, puré



The Houdebine company located in Pontivy in Brittany created by Michel Houdebine, develops exclusive and originale approach

the cooked product.

In Britain, the country of Pontivy draws its wealth from an exceptional situation: a fertile basin, invigorating and temperate climate, many and varied productions, a remarkable agricultural know how.

This ensures the company Houdebine a privileged supply of meats, vegetables, fruits, eggs, cream and cheese. This, the source of a long and rich gastronomic tradition that the company develop a whole range of products designed first of all to the delight of all





**Customer:** Regalette, **Country:** France  
**Product:** Pancakes



Regalette is French crêpe maker. They came to us with a specific need to mix some of the components in their crêpes at a very low temperature and maintaining that temperature while making

a very fast mix and securing that no lumps or "fisheyes" were in the product. Due to the efficiency of the mixing wheel that is not a problem, and combined with a cooling jacket we can achieve all that in one multifunctional mixer.





**Processed cheese**  
**Cream cheese**  
**Ice cream**





**Customer:** Fonterra Saudi  
**Country:** Saudi Arabia, **Product:** Cheese



Fonterra is a global, co-operatively-owned company with its roots firmly planted in New Zealand's rich land, working to unlock

every drop of goodness from the 22 billion litres of milk we collect each year and sharing it with the world.

Supporting our farmers, we have 16,000 passionate people in New Zealand and around the world working to make dairy available to millions of consumers in 140 countries every day.

Limitech have two lines installed and they have been running for 12 years 24 hours a day.







**Customer:** Danvigor / Arla (Brand Danubio)  
**Country:** Brazil, **Product:** UHT processed Cheese



Danubio has the strength and experience: FOOD FORCE - JBS, the largest refrigerator in the world group and ARLA FOODS one of the ten largest dairy companies in the world. It was with this knowledge that the brand has revolutionized the Brazilian market by launching the first fresh cheese in plastic pots, obtained by ultrafiltration technology, and lines of lysoste.

The quality of Danubio products are also in its philosophy as a company that manufactures products not only quality but also inspire, innovate and bring the best to the days of their consumers. Celebrate a healthier life, uncomplicated, with fewer rules

and more flavor. Enjoy every moment with freshness simply. A company that wants its customers to know exactly what they eat, enjoy a healthy breakfast, a snack of fresh baked afternoon and light, uncomplicated meals. Danubio is synonymous with quality, technology and intelligence, at all stages, from raw material to consumer.





**Customer:** Falengreen, **Brand:** Falengreen, etc.  
**Country:** Denmark, **Product:** Processed cheese, Analog cheese



The company DK1 AS was founded in 1989 by the proprietor, Mr. Ole Falengreen Nielsen. Over

the years Falengreen has acquired some strong competences within the cheese and dairy sector, and it has achieved a strong position in several export markets and not least in Denmark.

Limitech have supplied a cheese system for the production of processed cheese and analog cheese. The main product is Pizza toppings and also special products as the dip pot.

The system features a closed pressurised heating system with recirculation of glycol. The system is very useful in cheese production as you can control the delta T value between the heating surface and the product to avoid burning on the side wall.







**Customer:** Valio, **Brand:** Viola, **Country:** Finland  
**Product:** Cream Cheese



Valio is the biggest dairy group and the biggest brand in Finland. Valio is an international supplier of dairy products and of ingredients. Limitech has delivered a system for the production of cream cheese and jam. We have delivered a whole system for their brand "Viola".

The system has a capacity of 1 ton pr hour.

We were chosen as supplier for Valio partly due to our long engagement in Finland and partly due to our flexibility in the build-up of complex systems. The dialog is extremely important to be able to achieve the expectations to a system on which so many resources have been used in the development and build-up stage. It is very important for us that the customer feels

safe during this process and therefore we do not start any machine build-up until we have tested the product(s) that has to be produced on our system.

We spend the necessary time to fine tune the products on our 10l. lab mixer before we start production. The 10 l. lab mixer is fully scalable to big systems and as we have many years of experience in dimensioning full scale systems.







**Customer:** Ljubljanska Melkarne, **Brand:** MU  
**Country:** Slovenia, **Product:** Cream Cheese



**LJUBLJANSKE  
MLEKARNE**

Ljubljanska Melkarne is the leading dairy in Slovenia with access to 50 % of all milk produced in the country. They have more than 700 employees.

Ljubljanska Melkarne produces a wide range of dairy products from traditional milk to smoothies and ice cream. Their brands

are: MU, Alpsko mleko, Ego, Maxim Premium, Lu ka, Planica, Oto ec, Piran, Jošt, Laš an and Kranjska gauda.

We have delivered a system for the production of cream cheese brand named MU. The system has a capacity of approx. 600 kg an hour. We have been chosen as supplier due to our flexibility and the multifunctionality in our mixing systems







**Customer:** Mlekara Subotica  
**Country:** Serbia, **Product:** Soft Cheese



AD Mlekara was founded on March 4th, 1955 under the name "Co - operative Dairy - Independent Business Organiza-

tion ". A group of twenty people with a few milk cans and a horse and carriage, had an ambitions task to supply the people of Subotica with milk and other dairy products.

Mlekara Subotica had processed more than 1.3 billion liters of milk. The quantities processed today are one hundred times more than at the very beginning! During 2003, the full automation of the fermented dairy product plant was finished, and it consisted of new equipment for milk standardization, milk and fermented cream pasteurization and homogenization, fermented dairy product production (yogurt, fermented milk, fermented cream, new probiotic and low-calorie drinks).





**Customer:** Mackie's of Scotland, **Brand:** Mackie's of Scotland  
**Country:** Scotland, **Product:** Ice Cream Mix



**MACKIE'S**  
*of Scotland*

Mackie's of Scotland is a family owned company in the hands of the fourth generation.

There are 70 employees at their factory and they produce more than 10 million litres of luxury ice cream each year.

The company is very dynamic and constantly chasing new ways to exploit their capabilities and know-how. We supplied 2 x 2500 liter mixers for mixing of ingredients to the finished ice cream mix before it is refrigerated.

Limitech were selected based on the quality and speed as we can make their product, several tests was conducted against other suppliers in the same kategori. Limitech's results was best and we can today say that we are an important part in making Mackie's luxury ice cream that is loved by many Scots.







**Customer:** Green Spot  
**Country:** Thailand, **Product:** Soy Milk with Chocolate



Since the founding of the company in April 1954, Green Spot's main mission has always been to produce and distribute quality beverages for our consumers

and customers. The proof of our success lies nowhere other than in the overwhelming responses we have received over the years. Since its launch, our Green Spot, Thailand's first non-carbonated orange drink, has proved very popular. Our Vitamilk was the nation's first bottled soymilk and has remained the best-selling soymilk in Thailand ever since. Today, in addition to Green Spot and Classic Vitamilk, we also manufacture many varieties of soymilk to meet current market's diverse demands. Vitamilk Champ has been developed especially for children, Vitamilk J-Soy milk for vegetarians, and V-Soy for health-conscious individuals.





**Customer:** Campina, **Country:** Indonesia  
**Product:** Icecream



A family business that started from a small house in the city of Surabaya, has now grown rapidly to become one of the largest local

ice cream manufacturer in Indonesia. We continue to innovate answering consumer satisfaction and desires, our commitment to be the best realized by maintaining the taste quality of our favorite product variants are always liked by the whole society.

Best regards,

PT. Campina Ice Cream





# Confectionary



**Limitech**



**Customer:** Valio Nordic Jam, **Country:** Finland  
**Product:** Jam and Marmelade



Valio manufactures high quality fruit preparations to meet the needs of the food industry. Decades of production experience have enabled Valio to develop a versatile range of ingredients for dairy, bakery and other industrial customers.

The manufacture of fruit and berry fillings, marmalades and jams takes place at Valio's large, specialised facility at Suonenjoki, in the heart of Finland's berry farming region. Valio is Finland's largest buyer of berries and the leading supplier of these ingredients to Finnish bakeries.

Valio manufactures over 500 different products at the Suonenjoki plant – with a vast array of flavours. A total of more than 16 million kilos of fruit preparations are produced annually for the food industry. Valio's success in this market is built on many years of industrial expertise and process improvement.







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# LIMIX®

SOL 3 - 100 Liter



**Customer:** LU, **Country:** Finland  
**Product:** Pectine Dissolving



LU is part of the Kraft Group and manufactures biscuits with chocolate coating and various dessert cream biscuits. Today they use our SOL mixer for their pectin solutions.

Pectin can be difficult to dissolve and it may take a long time before it is completely dissolved. Our mixer takes about 3 minutes to dissolve the pectin and it can be done in warm water at 30-40 degrees. The end product is completely free of lumps or "fish eyes".

The advantage is that it releases capacity in the rest of the cooking process. We have experienced that you can save up to half an hour in a production just by adding our LiMiX SOL 3.







**Customer:** Rõngu Mahl / Küllus  
**Country:** Estonia , **Product:** Jam & Marmelade



The company was created in 1986, whose business is production of juice and juice drink concentrates and jams.

Berries of our products are harvested by hand from pure nature. Inside them are good ideas and health power.







**Customer:** Give Konfektur  
**Country:** Denmark, **Product:** Jam, Marmelade & Fruit sauce



Give Confectionery was founded in 1989 by the Jensen family and today is still 100% family owned. The company employs 30 to 40 employees. Despite the company's relatively young age, so a number of the employees had both 5, 10 and 15 year anniversary. With worldwide customer marketed Give Confectionery below - both branded and under the customers' own brands. Give konfektores own brand known as "Rico".

Give Confectionery produces both jam and cream puffs. Revenue is equally divided between the two main categories. With sales for both consumer market and Business to Business. Give Konfektores products are sold through wholesalers or buying groups.







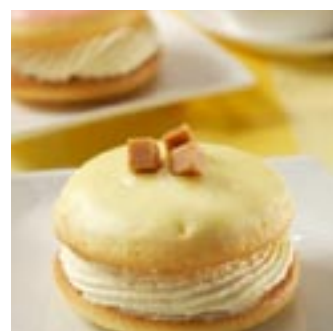
**Customer:** Macphie  
**Country:** Scotland, **Product:** Icing, Caramel, Filling, etc.



Macphie is the UK's leading, independent, added-value food ingredients manufacturer, and we have been producing premium quality food ingredients and solutions for over 85 years. The Macphie product range is used by bakers, chefs and food

manufacturers across almost every industry worldwide. We're passionate about corporate social responsibility and sustainability, driving a number of initiatives to help the environment and local communities.

Our innovative product range offers unrivalled choice, covering ambient sweet and savoury bakery mixes and concentrates, icings and fillings, glazes, sweet and savoury sauces, desserts, fruit coulis, dairy cream alternatives, release agents, melts and flavoured butters.



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