

B. Dairy Alternative

We also customize bases for alternative dairy products such as:

- Soy
- Almond
- Coconut
- Oat

C. Ice-cream

Our fruit and non-fruit preparations can be applied in the following ice cream applications:

- Water-based ice cream
- Dairy-based ice cream
- Dairy alternative based ice cream
- Frozen yogurt
- Sorbet

The preparations can be applied in the ice cream products in the following ways:

- | | |
|-----------|----------------|
| On top | As a mix |
| ▪ Coating | ▪ Swirl |
| ▪ Topping | ▪ Variegate |
| ▪ Sauce | ▪ Core filling |
| | ▪ Ripple |

D. Bakery and Pastry Industry

We produce high quality fillings that can be applied before or after baking in a broad range of bakery products such as:

- | | |
|-----------------|-----------|
| ▪ Biscuits | ▪ Tarts |
| ▪ Cereal bars, | ▪ Pies |
| ▪ Cakes | ▪ Cookies |
| ▪ Dessert mixes | |

Filling before baking

We develop Heat stable fruit preparations that can keep their shape and color after baking at temperatures of 170-200°C for up to 20 minutes.

Filling after baking

Non-thermostable fruit preparations with pieces: Those are suitable for layers in confectionery or bakery products. Non-thermostable fruit preparations without pieces: These preparations are used for fillings of ready-baked products.

E. Private (White) labelling

Benefits of Private Labeling with VG Foods:

- High-Quality Products: Our fruit preserves and preparations are made with the finest ingredients and using traditional methods.
- Customization Options: We can customize your products with your own brand name, label design, and flavor profiles.
- Flexible Quantities: We can produce products in a variety of quantities to meet your needs.
- Competitive Pricing: We offer competitive pricing for our private labeling services.
- Fast Turnaround: We can produce your products quickly and efficiently.

Private Labeling Process:

1. Consultation: We will work with you to understand your specific requirements and preferences.
2. Product Development: Our team will develop a product that meets your specifications.
3. Label Design: We can design a custom label for your product.
4. Production: We will produce your product in accordance with your specifications.
5. Delivery: We will deliver your finished products to your desired location.

F. Beverages

We offer an extensive variety of single fruit as well as mixed fruit and vegetable juices.

- | | |
|----------------------------|-------------------|
| ▪ Juice drinks & nectars | ▪ Syrups |
| ▪ Sparkling Water | ▪ Water Kefir |
| ▪ Energy / sports drinks | ▪ Iced-Tea drinks |
| ▪ Slush Ice / Iced Lollies | ▪ Smoothies |
| ▪ Breakfast drinks | ▪ Cordial |

Contact Us

- ☎ +254780712736
- @ info@vgfoods.co.ke
- f @vgfoodske
- 📍 VG Foods Kenya

www.vgfoods.co.ke



*Inspired By
Authentic
Kenyan
Recipes*

Who We Are

We are your partner for practical, nutritious fruit-based raw materials for healthy food solutions. We inspire our stakeholders with customized and innovative solutions in the dairy, bakery, ice-cream, and beverage industries.

VG Foods Limited has been using innovative technologies to craft wholesome foods since 2015. VG Foods is committed to using sustainable agricultural practices, sustainable manufacturing practices in line with SANS 10330 (HACCP) and KS EAS 947:2019 (Jams, Jellies & marmalades ensuring safety and quality of our products.

Our strategic ethos includes four pillars

- Sustainable Agriculture
- Product Development
- Manufacturing Excellence
- Customer Partnership

Why Us

1. **Customized Expertise:** We collaborate with clients to develop tailor-made bespoke fruit blends and flavor profiles that perfectly align with your brand identity and target market preferences
2. **Unparalleled Versatility:** Choose from diced, sliced, puréed, or swirl formats, and explore a vast array of fruit combinations to create unique and exciting product experiences.
3. **Enhanced Flavor & Texture:** We utilize high-grade fruits, preserving their vibrant taste and natural texture, ensuring a consistently delicious experience in every end product.
4. **Guaranteed Quality & Consistency:** Rigorous quality control ensures every batch meets our stringent standards for taste, fruit distribution, and visual appeal, allowing you to focus on crafting exceptional products.

5. **Reduced Turn-around time:** Efficiency and productivity enhance prompt delivery of products. NO long waiting times as for imports and we only produce enough for your estimate batch so that you are guaranteed freshness.

Beyond product excellence, we offer:

- Unwavering Commitment to Food Safety: Our state-of-the-art facilities and rigorous quality control processes prioritize the highest food safety standards, ensuring consumer health and brand protection.
- Dedicated Account Management: Our experienced team provides ongoing support, addressing your specific needs and fostering a collaborative partnership.



Our Products

Fruit Preserves

These are low sugar, high fruit content jams (80-90% Fruit), and they are packaged in retail quantities of 370g and 1kg. Each Glass jar is packed with authentic Kenyan fruit flavour. Fruit preserves are in 4 varieties, Strawberry, Mango & Passion Fruit, Raspberry and Blueberry. We can customize other varieties for any customers

interested in private labelling.

Fruit & Vegetable Preparations

Formulated fruit preps are custom-developed to meet your specific product needs. We can produce fruit ingredient solutions to meet your colour, viscosity, flavour, texture, and technical requirements.

Fruit Vegetable Purees

Consumers are increasingly health and wellness focused and choosing products boasting of healthy ingredients. Fruit is becoming one of the most popular vehicles for delivering a wide range of health benefits. Our single-strength fruit purees provide a natural colour boost and enhanced flavour to both food and beverage applications alike.

Fruit & Vegetable Concentrate

Our concentrated fruit purées are processed in a similar way to single strength purées. Fresh fruit is washed, scrubbed, sorted, blanched, and processed through finishers. After the purée passes through the finishers, the water is then extracted from the product, concentrating it up to four times the brix level before being hot packaged or frozen.

Industries and applications

A. Dairy Industry

Our preparations for the dairy industry can be applied in a wide range of applications and used in the final product in:

- Various yogurts
- Dairy desserts
- Curds and quarks
- Milk drinks
- Other fermented dairy products

Applied in the following way:

- Blended
- Layer (top or bottom)
- Swirl
- Side compartment
- Top cup