



لصناعة النشا والجلوكوز
Starch & Glucose Manufacturing CO
More Than Ingredients

Tiba Starch & Glucose Manufacturing Company

 Egypt - Sharkia
Al-Salheya Al-Gadeda
1st Industrial Zone

 +2-055-3201615  +2-055-3201616

 info@tiba-trade.com



لمصنعة النشا والجلوكوز
Starch & Glucose Manufacturing CO
More Than Ingredients



Glucose Syrup

Tiba produces different types of glucose syrups ranged from Maltose, High Maltose up to standard glucose and High DE. Glucose according to the customer needs and requirements

All types of Tiba glucose syrups produces by enzymatic hydrolysis of rice starch (Egyptian rice) which is GMO-free raw material .

Glucose can be used to improve structure and mouthfeel across a wide range of applications

Glucose Syrups are vital ingredient in industry of food products , preventing sugar crystallisation , or to improve freez - thaw stability

Application

- Bakery
- Beverages
- Cereals
- Confectionery
- Snacks



لمصنعة النشا والجلوكوز
Starch & Glucose Manufacturing CO
More Than Ingredients



Maltodextrin

Maltodextrin is a polymers of glucose made by the partial enzymatic hydrolysis of starch

Maltodextrins is well suited for use with a combination of other ingredients as it offers bulking properties.

it is neutral product which is extremely stable and soluble, making them ideal for dry mix applications and dissolving in cold water.

Tiba's Maltodextrins is available in powder and granular forms, for use in infant formulae and clinical nutrition, in addition to a range of food applications from confectionery to ice cream, dairy desserts, sports drinks, sauces and meat products.

Maltodextrin is used as carrier , filler , binder , bulking and coating agent in different industrial fields such as food , pharmaceutical , paper Etc .

Application

- Bakery
- Baby and Athletic foods
- Beverages
- Dairy



لصناعة النشا والجلوكوز
Starch & Glucose Manufacturing CO
More Than Ingredients



Fat Powder

Tiba's Fat Powder is a spray-dried fat powder based on vegetable fats and milk proteins, this product is composed of fat, carbohydrates such as maltodextrin, lactose and glucose, proteins such as casein and whey proteins.

Replacing traditional cream, butter and/or vegetable liquid oils, our vegetable oil-based fat powders and fat milk powders promise convenient processing and extended shelf life and stability. Such functional ingredients create room for creativity in the recipes for soups, sauces and baked goods, especially (instant) powder applications. Next to convenience, variation in taste, texture and sensory properties it is also possible to adjust the whitening, mouth feel, creaminess and colour to suit the customer application.

Application

- As Creamer in Beverages such as Coffee & Tea
- In Industry of Whipping Cream, Ice Cream and Pastry
- Batters • Breadings • Biscuits • Cakes • Cookies
- Gravies • Muffin Mixes • Sauces • Soups



لمصنعة النشا والجلوكوز
Starch & Glucose Manufacturing CO
More Than Ingredients



Rice Protein

Rice protein is a high quality protein that contains all essential amino acids which are necessary for human being and all living animals as a nutritional supplement .

Tiba produces both types of GMO-free rice protein (food and feed).

Tiba's Rice Protein is a kind of ideal plant protein, and also complete protein which contains all the essential amino acids.

Application

- vegetable protein beverages (peanut milk, wheat milk and walnut milk, etc.)
- health food & beverages and sausages based on its good water-solubility.
- increase protein content and stabilize quality in the milk powder processing
- Tiba's Rice nutritional supplement in large animals , poultry and fish feed and rations.



لمصنعة النشا والجلوكوز
Starch & Glucose Manufacturing CO
More Than Ingredients



Rice Flour

Rice Flour is a functional flour that is produced by an exclusive milling of rice. It is Gluten-Free product that make it suitable in baby food manufacturing and food for those people suffering from Celiac Disease . Rice Flour functions as a texturing agent, agent for biscuit mixes, dough flour and viscosity enhancer for Sauces

Tiba's Rice Flour is specially prepared rice flour produced from medium grain varieties of rice. It is extremely bland organoleptically and is especially suited for food applications where minimal flavor interference is desired. Because of its high amylopectin content, Tiba's Rice Flour is useful in reducing syneresis when used as a thickener in sauces, gravies, and puddings.

Application

- Baby Food Manufacturing.
- Noodles Manufacturing.
- Rice Bread and Rice Cakes
- Pre-mix • Muffin



لصناعة النشا والجلوكوز
Starch & Glucose Manufacturing CO
More Than Ingredients



Tomato Powder

Tomato Powder is one of the most widely used ingredients in the Food and Beverage Industry having applications in a variety of Products.

We offer a premium range of Cold Break Tomato Powders that are made from the freshest and choicest tomatoes using our unique low temperature Spray Drying Process.

From baby foods to seasonings to soup mixes, Tiba's tomato powders cater to the different requirement of an array of food applications.

Application

- Ketchup
- Barbecue sauce
- Spanish rice
- Enchilada sauce
- Snack Foods
- Baby Food
- Tomato soup
- Tomato juice
- Red meat sauce
- Tomato paste
- Curries and Gravies
- Seasonings and Savories



لصناعة النشا والجلوكوز
Starch & Glucose Manufacturing CO
More Than Ingredients

Tiba Starch & Glucose Manufacturing Company



📍 Egypt - Sharkia
Al-Salheya Al-Gadeda
1st Industrial Zone

☎ +2-055-3201615 🏠 +2-055-3201616

✉ info@tiba-trade.com