



# Bevie PARTNERS

## CORE INGREDIENTS PORTFOLIO

In addition to the blended products we supply to alcoholic beverage and food producers, we also offer a wide range of raw ingredients as individual components – our Core Ingredients range.

By utilising our network of quality-approved suppliers, along with our capabilities in packaging both dry and liquid ingredients in formats from small packs to large-scale volumes, we're able to provide individual ingredients to support your food and beverage production requirements.



[beviepartners.com](https://beviepartners.com)



+44 (0) 151 356 5985

# OUR OFFERING

We supply a comprehensive range of ingredients designed to bring flavour, functionality, and consistency to your products. Whether you're looking for core brewing essentials, natural extracts, or specialist functional components, we can provide high-quality solutions tailored to your needs. With a trusted supply network and flexible packaging options we're here to support your production every step of the way.

## KEY CATEGORIES

- ✓ Brewing Essentials
- ✓ Concentrates and Extracts
- ✓ Food Additives
- ✓ Dried Fruits and Botanicals

## FUTURE-FOCUSED INGREDIENT MANUFACTURING

Bevie Partners is leading the way in fermentation and functional nutrition – combining smart ingredient innovation with advanced manufacturing to deliver bespoke products across diverse markets.



beviepartners.com



+44 (0) 151 356 5985



Bevie Partners Limited,  
Philip Jones House,  
Poole Hall Industrial Estate,  
Ellesmere Port,  
CH66 1ST

## INGREDIENTS PORTFOLIO

### YEASTS

Used in baking, brewing (beer, cider, wine, spirits), and fermentation.

Wine Yeasts

Cider Yeasts

Distillers' Yeasts

Beer Yeasts

Baking Yeasts

### FLAVOURINGS AND EXTRACTS

For drinks, candy, dairy, syrups, and baked goods in powder or liquid form.

Fruit Flavourings e.g. mango, peach, raspberry

Spirit Flavours e.g. gin, rum, tequila

Natural Flavourings e.g. honey, elderflower, citrus

Common Food Flavourings and Extracts e.g. coffee, butterscotch, bitter almond, violet, woodruff, cream fudge, cola

### FRUITS

Concentrates, juices, and dried fruits used in beverages, jams, jellies, sauces.

Apple, pear, mango, apricot, cherry, grape, cranberry, blueberry, elderberry

Low Acid Apple Juice Concentrate

Dried mango, papaya, raisins, berries

Blended Fruit Packs

### DAIRY & PROBIOTIC CULTURES

For fermented dairy or plant-based products.

Flora Danica

YO-MIX 726

P. Roqueforti (blue cheese mould)

Kefir, Mesophilic Cultures

### FOOD COLOURS

Used in baking, and food and beverage production.

FD&C Yellow 6, Azorubine (E122), Green S (E142), Anthocyanins

### ACIDS, SUGARS & SWEETENERS

Used as preservatives, flavour enhancers, stabilisers, or primary sugar sources.

Citric Acid, Malic Acid, Tartaric Acid

Glucose Syrup, Invert Sugar, Dextrose, Lactose, Fructose Syrup

Acesulfame K, Sodium Saccharin

Caramel Colours (DDW, 301, 570)

### BREWING/DISTILLING ADDITIVES

Used in alcohol production, filtering, or fining agents.

Hops

Kieselsohl, Chitosan, Bentonite

Activated Charcoal, Oak Chips

Pectinase, Yeast Nutrients

### FUNCTIONAL ADDITIVES AND PRESERVATIVES

Stabilisers, gelling agents, acidity regulators

Glycerine, Propylene Glycol

Xanthan Gum, Sodium CMC Gum

Potassium Sorbate, Sodium Metabisulphite

Calcium Carbonate, Sodium Bicarbonate

Copper Sulphate

### BOTANICALS AND HERBS

Used in herbal infusions, gins, teas, or functional foods.

Juniper Berries, Coriander Seeds

Liquorice Root, Angelica

Elderflower, Hawthorn, Dandelion Burdock

Hibiscus, Rose Hip, Safflower

### MALT EXTRACTS

Widely used in brewing and food flavour development.

Light/Dark/Wheat/Bavarian/Dry/Alcohol-Free Malt Extracts

Liquid and Dried available

Lactose



Bevie  
PARTNERS