



Synercore is RSPO-MB certified

NORFUND TO SUPPORT EXPANSION OF SOUTH-AFRICAN FOOD INGREDIENT PRODUCER SYNERCORE

We're beyond thrilled to welcome the Norfund team to the Synercore family. "Through the involvement of Norfund, as a key stakeholder, we will be able to extend our reach even further, and we believe that we can inspire the next generation of farmers and scientists within the agriculture and food industry", says Dr. Tertius Cilliers Cilliers, CEO of Synercore.

As part of the acquisition, Synercore obtained two other companies, Impilo and Sizwe. Impilo supplies soy flour to predominantly the baking, confectionary and culinary industries. Sizwe was established to extrude, roast, steam cook, pack and blend any type of grains in the baking, cereal, dairy and meat industries, both from GM or non-GM source. [Read full article here](#)



SYNERCORE RECOGNISES THE IMPORTANCE OF SUSTAINABILITY AND HAS COMMITTED TO USING SUSTAINABLE PALM OIL IN THEIR PRODUCTS.

WE LOVE WHAT WE DO

Speciality Food Ingredients

Tailored Ingredient Solutions

Product Formulation and Application Support

Specialised Research and Development

Project Consultation

Contract Blending and Toll Manufacturing (FSSC 22000, Halal and Kosher Certified)

Milling

Extrusion

LinkedIn

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PROUDLY SOUTH AFRICAN





With Synercore’s acquisition of Impilo Products, we have gained expertise in soya bean processing, specifically in controlling the supply chain and processing of non-GMO vs traditional lines.

Our non-GMO soya bean processing incorporates stringent controls to ensure the integrity of our products. One of our main product lines is full-fat, enzyme-active soya flour, which significantly enhances the softness, shelf-life, and overall quality of baked goods. Moreover, our soya flour finds applications in various products such as health bars, sauces, soups, and infant food.

All our products, including those derived from soya bean processing, meet the rigorous FSSC 22000 quality standards. Additionally, we proudly hold Halal and Kosher certifications, ensuring our commitment to meeting diverse dietary requirements and preferences.

Our new address in Pretoria:
Unit 10 Steyns Industrial Park
433 Van Riebeeck Street
Hermanstad
Pretoria



Inside our Hermanstad factory

RCL Foods #PartnertoGrow 2023



It was a pleasure being part of RCL FOODS first #PartnertoGrow Event.



CELEBRATING 2023 SA DAIRY CHAMPIONSHIPS

“The South African Dairy Championships hosted by Agri-Expo is one of the highlights of the dairy industry calendar, and this year was no exception. The event celebrated a remarkable milestone as it was hosted for the 190th time, and as Synercore, we are privileged to be the exclusive Platinum Sponsor for the 5th consecutive year.

We wish to congratulate the new CEO of Agri-Expo, Breyton Milford, and his team for hosting a marvellous event. Despite the challenges we face within the dairy industry and in general as South Africans, the event is a reminder that change can be positive and that we need to innovate and adapt to stay relevant within a highly competitive commercial and trading environment. A highlight of the Championships this year was the various new producers, product entries and judges who participated, it was fantastic to witness the growth in what has become a world-class event,” enthused Dr Tertius Cilliers, Synercore CEO.

Congratulations to Agri-Expo, the producers, and all entrants to the 2023 Dairy Championships – you have truly honoured the legacy of this historic and magnificent event and competition. A heartfelt congratulations to all the 2023 SA Dairy Qualité award winners! It is a remarkable achievement and a testament to your dedication and passion for producing exceptional dairy products.

Synercore would also like to give a special shoutout to Woolworths Ayrshire Mozzarella 600g, crafted by RFG Foods, for being crowned the prestigious 2023 Dairy Product of the Year. This recognition is well-deserved, and it highlights the outstanding quality and excellence that your team has consistently demonstrated.

[Click here for the full results.](#)

CELEBRATING WOMEN IN SCIENCE

Women empowerment in the field of food technology is a transformative force that fuels progress, innovation, and sustainable development. By breaking barriers, driving innovation, promoting health, advocating for safety standards, and nurturing leadership, empowered women are reshaping the industry and contributing to a more inclusive and prosperous future. It is crucial to continue supporting and empowering women in food technology to unlock their full potential and create a more equitable and thriving industry for all.



WOMEN’S DAY 2023 A DAY OF CREATIVITY AND CONNECTION

Our incredible women from our Klapmuts office came together at Clay Café in Paarl for a day of creativity and connection. Crafting and painting their own pottery, they celebrated their individuality and the strength they bring to our team. Here’s to our phenomenal women at Synercore!



INTRODUCING



As part of our ongoing commitment to our employees, Synercore has launched a new initiative named 'Synercore Connect', that aims to create a deeper connection between your incredible work and the remarkable impact it has on the final commercial products we manufacture.

This initiative is about empowering each and every one of you with knowledge, understanding, and a genuine sense of pride in your contributions. We want you to fully comprehend the significance of your efforts and the crucial role you play in shaping the success of our company.

By actively engaging with this initiative, you will have the opportunity to delve into the inner workings of Synercore, gaining invaluable insights into how your expertise and dedication transform raw materials into exceptional commercial products. This newfound knowledge will not only enhance your professional growth but also provide a sense of empowerment as you witness the direct impact of your work on the end result.

Together, we will continue to grow, learn, and empower one another, building a brighter future for ourselves and for Synercore.



INGREDIENT HIGHLIGHT

Lyofast ST Regina & Lyofast LH13

Ingredient Type: Mozzarella culture

Ingredient Functions: The ST Regina is Sacco's flagship mozzarella producing culture consisting of a blend of fast fermenting *Streptococcus thermophilus* strains. These strains facilitate a fast demineralisation of the curd down to pH 5.20, and then stability throughout the cooking/stretching phase to provide excellent cheese functionality. LH13 is an adjunct, single strain culture consisting of *Lactobacillus helveticus* strains that assist with the reduction of galactose sugars and a fast proteolytic breakdown to reduce browning of mozzarella cheese when cooked on a pizza.

Production Site: SACCO System, Italy (Imported)

EMPLOYEE SPOTLIGHT



**Cloe Wyngaard,
Research and Development Technologist
(Klapmuts)**

As someone who has worked her way to the top at Synercore, your journey and expertise are truly inspiring. We have compiled a set of thought-provoking questions to tap into Chloe's knowledge and provide valuable insights to our team. Thank you for being an exceptional role model and contributing to the growth and success of our organisation.

1. As a Food Research and Development Technologist, what is the most fascinated thing about your job or industry? I have always been fascinated about the development and work that goes into creating any product that we find in the market today.

2. What advice would you give to aspiring food scientist and technologists? The food industry can be very fast paced and intimidating in the beginning. My advice would therefore be to have a true passion for this industry. Be prepared to always have your mind and creativity challenged especially if you would like to go into research and development sector. Be open to trail and error, yes you will fail at times but never get discouraged to try a new approach to things you are comfortable with and using those lessons to further your career and knowledge.

3. What do you enjoy most about your position? Finding new approaches when a trail does not work out as predicted. Yes, failing is not a great feeling but I do enjoy that through failing you learn more and can use it in the future as lessons.

4. What are you most proud of in your career to date? I am very grateful and proud that as someone who graduated in early 2022 I have had the opportunity to work in both quality and research & development positions. I have made so many different contacts in the food industry and have learned so much in a career that I have started merely 2 years ago. I look forward to learning so much more as my career grows.

5. How do you spend your time off from work? I mainly spend time with my family and dogs at home. If I am not home, I am usually going to new restaurants or wine farms to try new foods and wine.

6. What is your favourite meal? I cannot choose just one meal as I love so many different cuisines of cooking, but if I had to choose my favourite comfort meal it would be a creamy vodka tomato pasta with any protein.

THE PARTNERS THAT HELP US GROW

"You cannot shake hands with a clenched fist."

– Indira Gandhi



At Synercore we collaborate with leading international and local ingredient suppliers and service providers to deliver specialised ingredient solutions to the dairy, beverage, bakery, culinary and processed meat industries in Southern Africa. With such partnerships and joint ventures, we are able to serve the local market with innovative products while providing stellar service to our customers.

CELEBRATING OUR INTERNAL EMPLOYEE GUIDE BOOK

We couldn't be more thrilled to share the incredible achievement of our newly created Internal Employee Guide Book!

Congratulations to everyone involved in this project! Your hard work and attention to detail shine through every page, providing our employees with a comprehensive and user-friendly guide to navigate their journey within our organisation.

To all our team members, we encourage you to dive into the Guide Book, embrace its wealth of information, and make the most of the opportunities it presents. Together, let's use this resource as a compass to navigate our professional growth, foster a positive company culture, and achieve remarkable success.

COMING SOON!



Shiloh

IMPACTING GENERATIONS

Did you know for the price of one cappuccino, Shiloh Synergy can feed a family of four?

As a company, we are dedicated to helping address the country's food security challenges. That is why we choose to partner with the amazing Shiloh Synergy NPC, a non-profit based in Cape Town that prepares meals for pre-schoolers. With 11 pre-schools using the Shiloh curriculum, we know that more than 780 households all over the Western Cape are impacted.

ABOUT SHILOH



SYNERCORE IN THE NEWS

SHELF LIFE

Vanguard of the meat industry

By Dr. Stefan Hayward and Dr. Francois Mellet

The processed meat sector has recently been served multiple blows from the imposition of stricter sodium reduction regulation, a reduction in the meat content under the AP's Act as well as load shedding.

This has led to a reduction in the efficacy of salt preservation, an increase in water content, and increased microbial activity, as well as a significant impact on temperature control across various stages, including ingredient preparation, processing, transport, wholesales, and retail sectors.

Consequently, the shelf life of processed meat products has been severely affected, resulting in higher wastage, increased levels of microbial contamination, and the potential risk of food poisoning.

The conventional preservatives used in South Africa, such as nitrites, nitroses, bacteriocins, sorbates, and spices, are ineffective in preventing pre-packaged processed meats under the current conditions.

While recent developments in the application of food acids have contributed to improved food safety and shelf-life extension under optimal conditions, these are not effective in cases of an imbalanced system. The task in such cases is to find a solution, a responsible one for us all, to reduce the risk of food poisoning.

The most significant challenge is to find a solution that is safe, effective, and sustainable. The most significant challenge is to find a solution that is safe, effective, and sustainable.

In response to these challenges, a team of scientists from Synercore's meat division, in collaboration with Flavpack, led by Dr. Francois Mellet, proactively researched and developed a range of preservatives for the meat processing industry.

The team began by identifying the leading causes of spoilage and their contribution to the microbial load of cured meat products. This involved a thorough analysis of various active and inert ingredients used. Therefore, they evaluated and selected various natural antimicrobial substances and preservatives, incorporating them into products available for all cured or smoked meat products. Synercore is renowned for its scientific approach and practical solutions to address the challenges in the broader

food industry, with Flavpack focusing on natural salt addition directly in the products or as a surface treatment of the final product packaging stage.

The new research drive on the strength of both compounds, adhering to strict regulatory standards, is preventing unnecessary product consumption during processing, after processing, and at the packing stage.

By carefully selecting additives, optimising the levels of sodium, and analysing interactions between ingredients, it is now successfully developed three cure products, a traditional universal cure with NaCl, a cure blend without NaCl, and a product to control microbiological growth with naturally occurring ingredients.

These cure blends are available for all cured meat products, including off-the-shelf products such as bacon, gammon, kassler, beef tongue, and recreational hams, as well as all commercial cured products like salamis, pepperoni, and sausages. Additionally, the team developed an additional suitable alternative (dry blend) that can be added to the meat juices, as an additive to emulsions, or as a surface treatment at the final packing stage.

All ingredients used are Codex approved in the General Standards of Food Additives with South African legislation acknowledging the expertise of Codex, but still relying on traditional preservatives. Developing these products required a comprehensive re-evaluation of all aspects of food formulation, with an additional step in product development to ensure the quality of the product is maintained.

The resulting products are safe, effective, and have longer sodium content than before, thus addressing the issue of reducing common salt, the global preservative globally, and the lack of sodium in recreational hams and salamis. With globally accepted ingredients, food safety is enhanced, and shelf-life is extended, resulting in cost-effective changes applied at the packaging level and post-processing.

The team is currently focusing on developing the shelf-life preservative that do not contain sodium. This preservative is suitable for all cured or smoked meat products, as well as other products developed by Synercore for the Meat industry, and available commercially from Flavpack.

For more information visit www.flavpack.co.za

READ MORE

DAIRY

Amasi, it's a culture thing

Synercore, one of South Africa's leading food ingredient suppliers, in collaboration with Italian based culture manufacturer SACCQ System, identified the amasi segment as an opportunity to develop.

HEALTHY AND NUTRITIOUS

What started as a simple, unadorned, dairy-based drink many years ago, the naturally fermenting drink has become a staple in the diet of many South Africans. It is a natural, healthy, and nutritious drink that is rich in probiotics and beneficial bacteria. It is a natural, healthy, and nutritious drink that is rich in probiotics and beneficial bacteria.

DID YOU KNOW?

Amasi is a natural, dense and rich in probiotics. Amasi naturally has reduced lactose levels and can be well tolerated by lactose intolerant individuals.

A NEW AMASI CULTURE

The new Amasi Culture works well with SACCQ's food culture and preservation systems. It is a natural, healthy, and nutritious drink that is rich in probiotics and beneficial bacteria.

AFRICAN MARKET

The Amasi market is a growing market in South Africa. It is a natural, healthy, and nutritious drink that is rich in probiotics and beneficial bacteria.

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SOUTH AFRICA—Norfund, the Norwegian Investment Fund for developing countries, is investing ZAR 80M (US\$4.7M) in Synercore Holdings, a South African food ingredient manufacturer to bolster expansion in its product portfolio.

Established in 2016, Synercore has a speciality in the formulation and manufacture of food ingredients and distributing them to fast-moving consumer goods companies, precisely in the dairy and cereal industries.

"The company trusts that this expansion will expand its ingredient portfolio as well as provide affordable products to the dairy and cereal industry within and outside South Africa.

Similarly, Norfund is optimistic that the investment is crucial in attracting major food companies who prefer to import food ingredients despite the country having a well-developed food sector. According to the country statistics, in 2019 the country imported more than US\$1bn in food ingredients.

"By owning core ingredients in the baking and cereal industry, we believe Synercore will be able to formulate more tailored solutions to clients at the best price in the market, leading to further business development and reducing imports," said Kemp, Investment Manager at Norfund.

Norfund also conveyed content in developing Synercore as a core local producer of food ingredients, thereby creating more highly skilled jobs, while strengthening food security, increasing product shelf life, thereby reducing food waste, and promoting import substitution.

As part of the transaction, Synercore will acquire two other companies, Impilo and Sizwe. Impilo supplies soy flour to predominantly the baking, confectionary, and culinary industries.

Sizwe was established to extrude, roast, steam cook, pack and blend any type of grains in the baking, cereal, dairy, and meat industries, both from GM and non-GM sources.

Dr. Terius Cilliers, CEO of Synercore revealed that these acquisitions will expand capacity and improve efficiencies as far as blending and manufacturing is concerned.

He also added that it will allow Synercore to backwardly integrate into improving supply chain sustainability, and further diversify and expand the service offering.

Synercore www.synercore.co.za

READ MORE

YOUTH DAY 2023 WITH HOPE FOR YOUTH SA AT WELLINGTON MUSEUM

On Youth Day 2023, Synercore proudly partnered with Hope for Youth SA for a special event at Wellington Museum, where we came together to make a positive impact on the lives of young individuals in our community.

In commemoration of the historical significance of Youth Day, we took a moment to reflect on the brave students of 1976, whose courageous actions paved the way for the liberation struggle in South Africa. Their sacrifices and determination have left an indelible mark on our nation's history, inspiring us to continue striving for a better future for our youth.

At the heart of our Youth Day event was the spirit of giving and empowerment. Synercore sponsored care packs filled with essential toiletries and snacks, which were distributed to young participants.

Through this event, we aimed to instill hope, inspire dreams, and encourage the next generation to pursue their aspirations with determination and resilience. The Wellington Museum, with its rich history and stories of struggle and triumph, provided the perfect backdrop for this meaningful occasion.

Synercore is a proud sponsor of Hope for Youth South Africa whose key focus is empowering young entrepreneurs and high-performing students from disadvantaged backgrounds.

To date, 180 entrepreneurs have attended this programme, 15 of them being women. The student initiative offers bursaries, skills upliftment, business training, food parcels and more, to ensure that young people reach their full academic, sport, culture and entrepreneurial potential.

The goal of Hope for Youth South Africa is to motivate young people to become more responsible, entrepreneurial, focused on the future, and to be able to lead positively.

CELEBRATING THE SPIRIT OF NELSON MANDELA



"It is sometimes easy to get caught up in your own problems, challenges, work, and priorities; however, days like today make these seem trivial and insignificant."

- Tertius Cilliers, CEO

Our Nelson Mandela Day event on 18 July 2023 at Synercore (Klapmuts) was nothing short of extraordinary. As our CEO, Tertius Cilliers, aptly stated, this day was a powerful reminder of the greater purpose that unites us all. The impact we made as an organisation transcended beyond self-interest, touching the lives of the children and community we served.

As part of our commitment to making a positive impact in our community, we reached out to two local schools, Joostenberg Primary and Klapmuts Primary, to extend a helping hand to those in need. In collaboration with Shiloh Synergy, we set out to provide nourishing meals to 800 children. However, thanks to the tremendous efforts of our dedicated team and the support of Shiloh Synergy, we were able to exceed expectations. We proudly fed close to 1150 children, ensuring that their tummies were filled with a delicious and wholesome chicken and vegetable stew.

The smiles on the faces of these young ones as they enjoyed their meals filled our hearts with immense joy and a sense of fulfillment. Our collective efforts truly made a difference in the lives of these children, aligning perfectly with the values that Nelson Mandela himself embodied.

We extend our heartfelt gratitude to everyone who contributed to the success of this event. Your kindness and generosity have left a lasting impact on the children and their families, and we are incredibly proud of what we achieved together.

Let us carry this spirit of empathy and compassion forward, not just on Nelson Mandela Day but every day.



CSI COMMITTEE ANNOUNCED



Marizaan Bredenkamp, Chairperson,
Finance management, correspondence (internal/external)

Jana le Roux, Committee member,
Event coordinator (Photography and innovation)

Cara Uys, Committee member,
Event coordinator (Internal marketing and public relations)

Karla Verneel, Committee member,
Event coordinator (Creative designs and culinary lead)

Luyanda Zulu, Committee member,
Pretoria branch coordinator

Vacant, Committee member,
Secretary and admin

CONGRATULATIONS

Congratulations to Alister Sutton, our esteemed Synercore Bakery Executive, on this momentous occasion of getting married!

May your journey as a married couple be filled with joy, laughter, and countless beautiful memories.

Alister, your dedication and leadership have been instrumental in driving our bakery department to new heights of success. Your commitment to excellence and your passion for crafting delightful bakery solutions have earned you the respect and admiration of our team.

May the love and bond you share with your partner grow stronger with each passing day, and may you continue to inspire us all with your outstanding contributions to the success of Synercore.



NEW APPOINTMENTS



John Kiambi
Sales Manager
East Africa



Graham Sutherland
Culture Specialist
Klapmuts



Emma Louw
R&D Technologist
Klapmuts



Luyanda Zulu
HR Officer
Hermanstad



FOOTBALL ASSOCIATION: DUNOON DEVELOPMENT YOUTH ACADEMY

We support the goal of this association to promote and foster a thriving soccer culture in Dunoon. At Synercore, we believe that sport can have an uplifting effect on entire communities, that's why we've supplied this initiative with a new taxi and service assistance, refreshments for sport days, and sport kits for the teams.

