



ifaTech DD24

ifaCrystal MCC

ifaTech H200

SYNERCORE'S PRODUCTS USED IN SOUTH AFRICA'S MOST-LOVED FOODS

Our ingredients are used to create delicious pizzas, creamy soft serves, yoghurt and more.

Synercore's ingredients are the essential building blocks for some of South Africa's most-loved foods. Two of Synercore's divisions, African Food Industries (AFI) and Allmark Foods are responsible for developing these quality ingredients within the first two steps of the food supply chain. AFI formulates, tests and produces specialised ingredients that are subsequently blended and packaged by Allmark Foods before being sent to other food manufacturers. These food manufacturers then create or manufacture the final product, which goes into its branded packaging, whereafter it is ultimately bought by consumers in retail-stores across South Africa.

Synercore's customised ingredients, system blends, concentrates, compounds and preparations are used in popular products from well-known brands like Debonairs, Sasko, Clover, Steers, Milky Lane, Wimpy, Crystal Valley and Royale.

Our manufactured ingredient, Ekomul KREM 532 XTI, is in fact used in every Steers, Milkylane and Wimpy soft serve ice-cream. This ingredient helps to improve the quality of the soft-serve to give it that incredibly creamy mouthfeel. Think about that next time you're blending and packing this quality ingredient.

Another one of our manufactured ingredients is used by Debonairs. Once we get the raw materials, we manufacture ifaBake Debonairs Dough Improver, which is the base premix that is used to make every single Debonairs pizza base in South Africa. ifaBake Debonairs Dough Improver is not just a blend that goes into a 25kg bag, it is the magical ingredient that makes every single Debonairs pizza's base perfect every time.

Delicious dairy products like Super M milk and Crystal Valley yoghurt are also produced with our ifaCrystal MCC and ifaTech H200 ingredients.

Every Allmark and AFI employee's hard work is seen in the quality ingredients we produce, and we should be so proud that our ingredients go into making delicious products that are enjoyed by fellow South Africans every day.

"If you hear a voice within you say you cannot paint, then by all means paint and that voice will be silenced."

Vincent van Gogh

WE LOVE WHAT WE DO

- Research and development
- High quality manufacturing (FSC 22000 certified)
- Customised product formulation and application support
- Supplier of speciality ingredients
- Contract blending and toll manufacturing

LinkedIn 

Groene Weide Farm, Protea Road, Klapmuts, Paarl

Office: +27 21 879 1681

Email: info@synercore.co.za

Web: www.synercore.co.za

PROUDLY SOUTH AFRICAN

ALLMARK
FOODS



SYNERCORE AND TETRA PAK - INNOVATION THROUGH COLLABORATION

By Dr. Tertius Cilliers, CEO Synercore

I have always enjoyed proverbs, especially African proverbs, as they have a unique way of explaining universal truths and captures the very soul of what it means to be African. One of my favourite proverbs is the one that talks about collective responsibility and the benefits of community - "It takes a village to raise a child".

Collaborative Partnership

At Synercore, we embrace and understand the challenges we face within the food space in delivering safe, innovative, nutritious, and affordable food solutions to the local and extended markets we serve. Although a proudly South-African (and African) company, we recognise that we are part of a global village. As a result, we are fortunate to have engaged in various collaborative partnerships with leading key global companies, and our latest collaborative partnership with Tetra Pak® highlights our ongoing pursuit to deliver the best technology and innovative food solutions to our continent. The partnership with Tetra Pak® was established on the 1st of April 2021, exactly 5 years since the formation of the Synercore group of companies, on a similar and shared vision and strategy in respect of both companies. The main drivers behind the collaborative partnership were based on key principles identified by both Synercore and Tetra Pak®.

Product Solutions for the Local Market

Firstly, although we live in a global village and have access to technology and information, solutions should also be accessible to the local market. Through our joined vision and understanding, we decided to procure a Tetra Pak® High Shear Mixer pilot scale unit for the Dairy Innovation Pilot Plant situated at Synercore's Innovation Campus at Klapmuts. The pilot unit affords local and international customers the opportunity to test various formulations, recipes, raw materials, and functional ingredients with the expert assistance of both Synercore and Tetra Pak®, on pilot scale. The investment will be supplemented by a pilot scale Tetra Pak® Recart packaging line and retort to produce shelf-stable pilot-scale samples that exactly mimics industrialised and commercial products, in a cost-effective and efficient manner. Analytical facilities through Synercore's subsidiary, Innovative Research Solutions, in collaboration with the Food Science Department of Stellenbosch University are available to conduct analytical tests to ensure the integrity of macro and micro nutrients as well as the microbial quality and safety of the products being produced. [Continue reading here.](#)

EMPLOYEE SPOTLIGHT



Leonie Wiseman,
Research and Development Manager, AFI

This month we shine the spotlight on our newly appointed R&D manager, Leonie Wiseman. Her childhood spent on a dairy farm has been the inspiration for her career in Food Manufacturing. After studying Food Technology at Cape Peninsula University of Technology (CPUT) in 2016, she furthered her studies in Germany. Five years ago, Leonie joined the Synercore family and has been consistently growing and performing in her role.

In a nutshell, tell us about your new position and what it entails?

I'm responsible for the management of the entire R&D Department and the activities that support the current and future needs of the company.

What do you enjoy most about R&D?

The excitement. You never know what the next challenge will be, and that way you can never experience a 'boring day at work'!

What is your life motto?

Carpe diem.

What is your favourite meal?

Anything containing chocolate.

What are your hobbies outside of work?

Spending time with my baby.

OUR KEY WORDS TO SUCCESS



TEAM WORK

At Synercore we believe in collective intelligence or shared group intelligence that emerges through collaboration, collective efforts and the competition of individuals while maintaining and achieving alignment in decision making.



INNOVATION

The cornerstone of Synercore's value-proposition is innovation. We pride ourselves on recruiting the best available talent to not only introduce new ideas, methods or processes, but to translate such ideas within the industry we serve.



CUSTOMER EXCELLENCE

At Synercore we believe that the customer is the most important stake-holder within our business. We continuously strive to not only deliver, but exceed customer expectation through personalised innovative market driven solutions.

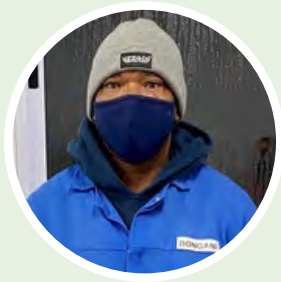
LATEST NEWS

NEW HORIZONS FOR DR. NIKKI HOGAN

We bid farewell to Dr. Hogan, or "Nikki" as we know her. In the three-and-a-half years that she's been part of the Synercore family, Nikki and her team have overcome many obstacles and have made some major improvements in the R&D Department. Thanks to her innovative spirit, she has created invaluable structures and processes within the department and oversaw the installation of the department's first server. Nikki will be taking on a new adventure as she and her family immigrate to Perth, Australia. Her best advice to the new R&D Manager: Never give up and believe in yourself and your team.



Midrand Employee of the Quarter: Joshua Mechele



Klapmuts Employee of the Quarter: Bongani Mvane

This initiative sprouted from the Covid Person of the Month institution that was held with the start of the pandemic last year. The Covid-committee at Klapmuts decided to do it quarterly from this year looking at criteria other than Covid-19 as well. Some of the criteria that we look at includes:

- Someone that is proactive and takes initiative of their work.
- Someone that takes ownership of their work.
- Someone who works with precision.



SEPTEMBER SPRING DRIVE

For our September contribution to Shiloh Relief, we're encouraging you to donate Styrofoam tubs and lids for meal packaging, stationery for school learners, toiletries for dignity packs, or fresh/frozen veggies and non-perishables for their monthly family hampers.

A little help goes a long way, and Synercore is very grateful for every employee's donation. If you can help with any of the above, please donate before 15 September.

Donation drop-off points

Midrand: Diane Cloete, Operations & Site Manager
Groene Weide Farm: HR Department

Synercore had the privilege to donate a few YanguMasi sachets to Shiloh, Moghurt, Bongani, Angel Care Society and St Giles Association recently, to help where we can, because let's face it this year has been tough on many families in South Africa with Covid-19, and the looting that occurred. If we can all just do a little to help it goes a long way!

SYNERCORE'S INNOVATION SHOP LAUNCHES GINGER BREW

Ginger Brew is an all-in-one ginger beer power drink, that is simple and fun to use. It allows anyone to feel like a professional brewer in just three easy steps. All you need to do is mix Ginger Brew in a bottle with 2 litres of water, leave it at room temperature with the cap slightly unscrewed, and wait two days for the magic to happen. The result is a delicious ginger beer, with a bit of a kick that you can enjoy with your family and friends!

[Find the product here.](#)



LET'S STAY SAFE WITH THE COVID-19 VACCINE

Currently, all South Africans over the age of 35 can register to receive the COVID-19 vaccine. Registration for 18-35 year-olds will also be opening in September. Some of our employees have already received the jab, and Mariesa and Letha have taken some time to tell us about their experience.

"I received my first shot of the Pfizer vaccine on the 5th of August at the Momentum Metropolitan Vaccination Centre-Bellville. The jab was not as painful as I thought it would be. I had some numbness and heaviness in my arm, where I was injected, for about two days, but aside from that, I have been fine. The reason why I decided to have the vaccination is that it is the only proven intervention to significantly reduce short- and long-term illness, severe disease and death. In troubled times like these, it's never been more important to remain positive and go by what scientists and doctors have to advise".

- Mariesa Very, Group Quality Systems Manger

"I was very pleased to hear that I can register in September for my Covid-19 vaccine. I know that the vaccine will not necessarily prevent me from getting Covid-19, but it will surely reduce the severity of symptoms if I contracted it. I will feel safer when coming to work or socialising, especially since our peak production season and the festive season are coming up. At this stage, the pros of the vaccine outweigh the cons and many of my friends and family have been vaccinated, therefore I encourage my colleagues to get vaccinated to protect ourselves and loved ones".

- Letha Surname, QA Manager, Allmark Foods Midrand

IN MEMORY OF CHARLIE COMBRINK

A message from the CEO - Tertius Cilliers

We are deeply saddened by the news of the untimely passing of our friend and colleague, Charlie Combrink. He has been instrumental in laying the foundation at Synercore since its inception and was well known and revered for his skill, pleasant and friendly demeanor, and his willingness to assist at any time. He was widely respected in the bakery industry for his knowledge, aptitude and acumen. Above all, Charlie was a dedicated and loving family man, who always spoke of his loved-ones with endearment, passion and adoration.

Charlie, I will miss your messages of support and your contagious smile - thank you for the invaluable contribution you have made not only to our company, but for enriching our lives on a personal level as well.

We pray for Charlie's family, friends and colleagues during this time of grief and hope that you will find peace in celebrating Charlie's life.

A message from his clients - Priya and the Famous Brands team

Our sincere condolences on the loss of Charlie. We are so saddened by the news. He will be dearly missed by everyone at Famous Brands.

He truly was an inspiration to all of us at the Bakery. We are so grateful for the guidance and enrichment he provided us with. He truly was one of a kind and will be sorely missed, by us especially.

We wish strength to all of you during this difficult time.



SOMETHING TO NIBBLE

EASY CHEESE SCONES

Source: www.applytofaceblog.com

A light and fluffy Cheese Scone is a very, very delicious thing



Cheese Scones

Scones have been with us since the 1500's or so the book says. They originated in Scotland in a more oaty form and were cooked on a griddle. You can serve them as a snack, a side or just because. I like them just because...

Prep Time 10 minutes

Cook Time 15 minutes

Total Time 25 minutes

Ingredients

225 grams plain flour

50 grams unsalted butter cold

150 mls milk

120 grams mature cheddar

2 grams salt

2 tsps baking powder.

Instructions

1. Preheat your oven to 200°C.
2. Put 225 grams flour, 2 tsps baking powder and salt into a large mixing bowl or food processor.
3. Rub 50 grams cold butter into the flour with your fingertips or whizz with the flour in the food processor for 20 seconds or so until you are looking at fine breadcrumbs in your bowl.
4. If using a food processor then tip the fine rubble into a large mixing bowl.
5. Tip the 120 grams of mature cheddar cheese in and then pour in the 150 ml milk.
6. Using a wide bladed blunt knife or similar stir the milk into the mixture until you get a shaggy dough.
7. Now is the time to get your hands in and squish the dough into a smoother mass still in the bowl. Tip it out onto a very lightly floured surface.
8. Using your hands and a rolling pin very gently roll out the dough to 2.5 cm thick. It will be a relatively small shape. Using a 6 cm cutter or similar cut out the scones.
9. Reshape the left overs and gently repeat until you run out. If the last is not enough to fashion a whole scone then just use your hands to make a scone shape. That one is yours.....cooks perks.
10. Brush with milk and bake for about 15 minutes.
11. Cool on a wire rack a little before slicing open warm and slathering with butter.

NEWS FROM HR

CONGRATULATIONS!

The following employees successfully completed their training for July 2021

Forklift Novice

Musa Masuluke
Michael Vuma
Michael Mboweni
Ishumael Nkwinika

Stacking and Storing:

Morne Fillies

HACCP Awareness for Food Safety:

Anthea Hargreaves
Morne Fillies
Elnico Verneel
Magdalene Myburgh
Abdurasiet Darries
Jeffrey Armstrong

Forklift Renewal

Finance Kubayi
Churchill Matora
Themba Nkosi
Selby Mzimba
Patrick Moraine
Sheleni Maanaso
Tsheufatso Moseamedi

INTRODUCING OUR NEW STUDENTS AND TEMPS



Morne Zonn,
Maintenance Assistant
Klapmuts
Starting: 12 April 2021



Cara Uys,
Intern: R&D Lab Assistant
Klapmuts
Starting: 01 July 2021



Tristen van Rensburg,
Intern: Operations Management
Klapmuts
Starting: 05 July 2021

LET'S WELCOME OUR NEW CULTURE TASK TEAM!

As a company we are thrilled to announce that there was an initiative taken to establish a new Culture Task Team. The team will consist of the following members:



Frikkie Erasmus,
Chief Operating Officer
COO



Marizaan Bredenkamp,
Group HR
Manager



Mariesa Vrey,
Group Quality
Systems Manager



Abdurasiet Darries,
Site Manager -
Klapmuts



Diane Cloete,
Site Manager -
Midrand

SYNERCORE CELEBRATED WOMEN'S MONTH

Synercore celebrated Women's Month with a sponsorship of food and juice to the *Hope for Youth SA* girls mentorship training day. Hope for Youth SA is a registered NPO that does Youth Development and Empowerment through Skills Development & Mentoring. The initiative strives to support disadvantaged youth by helping less fortunate to fulfil their daily needs. Marizaan Bredenkamp, Synercore's Group HR Manager is one of the *Hope for Youth SA* mentors who empower these girls by offering training on leadership, self-care, social media impact, depression, occupation guidance, and more. Synercore further showed their support to *Hope for Youth SA* by opening up their Mutts Brewery venue for any future youth trainings.

