

THE BEE'S KNEES...

G&S FOODS: HONEY DRYING SPECIALIST THAT ELEVATES FOOD MANUFACTURER CREATIONS

Nestled in the scenic landscapes of Otago, New Zealand, the small G&S Foods team operates a certified risk management programme (HACCP) honey drying factory. "With our proprietary process, we produce honey powder, honey crystals, honey-coated fruit powders and related products of unparalleled quality," says Shaheen Molsaag, sales and marketing director for G&S Foods. "Our core purpose at G&S Foods is to create – through technology and innovation – new value added honey and fruit products that make a difference."

The honey is sourced locally, with the leading bee-keeping visitors more than 100km away. G&S Foods' bees, and can do for food

manufacturers and food products in general. "Elevate your sweet creations with New Zealand honey drying specialists."

With this team's **creations**, makers and food manufacturers can then enhance their own creations – it's like **inspiration** on top of inspiration.

G&S Foods was founded in 2010 by brothers Neil and Gordon Boyd, with a **visionary** goal of preserving honey's inherent goodness through the industry's patented drying process.

"We are honey drying specialists, sharing with the world innovative dried honey powder, crystals, de-aired honey, fruit powders and related products of exceptional **quality** – which retain all the essential goodness and offer a delicious alternative sweetener," says Molsaag.

Every step is infused with **passion** and **dedication**, ensuring that the company's products surpass expectations.

G&S Foods is a dried honey specialist, and through its range of products shares with the world innovative dried honey powder, crystals and related products of **exceptional quality** which retains all the essential goodness for all.

HONEY POWDER, CRYSTALS AND CO-DRIED FRUIT POWDERS

"That's what gives the **flavour** to flourish," says Molsaag, with G&S Foods' premium honey products – as noted as the **perfect** alternative sweetener.

"Whether you need drying powder, water, dry food systems, infection and health."



g&s foods
honey & fruit drying specialists

we add value to honey or elevate
your sweet creations

Our core purpose is to create new food products, through technology, that makes a difference.

bars, sauces, custards, milk products, or a healthier alternative to sugar, our proprietary process and RMP registered factory enable us to manufacture exceptional honey powder, crystals and co-dried fruit powders."

PACKAGING

G&S Foods offers standard bulk packaging for powders, which consists of 5kg foil bags enclosed in an outer carton but can also accommodate specific smaller bag sizes for one-off applications upon request.

"Our standard honey powder formulation includes 30% maltodextrin as an ingredient. Other honey levels are available for specific recipe requirements."

RETAIL PRODUCTS

The company now provides the option to pack honey powder and honey crystals into custom printed foil tubes, allowing for personalised private branding and packaging solutions in 5g, 10g and 15g packing options.

"Explore our OEM services further and discover how we can bring your added value honey sweet visions and products to life."

HONEY AND FRUIT LOZENGES

G&S Foods specialises in contract manufacturing these delectable treats packed into foil trays and individual foil pillow packs for esteemed private brand customers in New Zealand and across the globe.

"From New Zealand to Australia, France to Italy, China to Canada, and Japan to Hong Kong, our high honey content lozenges have captured the hearts and palates of discerning connoisseurs worldwide."

Flavours include honey with blackcurrant, lemon, propolis, ginger, mint, coffee, but G&S customers can customise flavours and are only limited by their ideas.

LOZENGE PACKAGING

Lozenges are packed into foil trays that contain eight individual lozenges. These can be custom printed with specific private branding, allowing up to three colours print options.

Alternatively, G&S Foods can pack lozenges into individual pre-printed foil pillow packs and supplied branded packaging.

"We can work with you to send your product directly to logistics agents in New Zealand for export," says McIsaac.

"We have an Export registration and FDA approval and can source all New Zealand honey varieties for drying or work with you to contract dry and add value to your own honey supply."

Sponsored content: For more information email sales@gsfoods.nz, call 03 574 2500 or visit www.gsfoods.nz.



"FROM NEW ZEALAND TO AUSTRALIA, FRANCE TO ITALY, CHINA TO CANADA, AND JAPAN TO HONG KONG, OUR HIGH HONEY CONTENT LOZENGES HAVE CAPTURED THE HEARTS AND PALATES OF DISCERNING CONNOISSEURS WORLDWIDE."



Our honey powder is bulk supplied and is used in wet and dry food systems, confectionary and health bars, powdered soups, sauces, gravies, custards, cosmetics, pet food, milk products, an alternative to sugar and dry bakery premixes. We add value to Honey.

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