

IMAG

organics



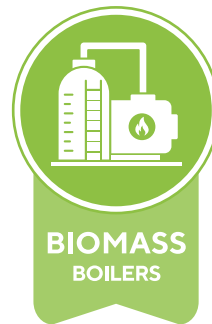
About Us

We born, grew and matured as a cooperative of workers with more than half a century of experience, accumulated knowledge and total dedication to the field.

We started as agaveros with the desire to become the best producers of agave syrup, we **evolved** and built a special company in the field of industrialization of natural products, where we work to be the best and make a difference. This difference arises from knowing in depth, respecting and caring for the times of nature.

We start with totally organic raw materials and transform them into a wide variety of **natural solutions**: sweeteners, fibers and other key products for the well-being of the world.

Committed to Mother Nature and our Community:



What is Agave?



The word "Agave" is derived from the Greek "agavos" meaning "noble and illustrious." The agave plant is a succulent native to Mexico and has long been used as food and fiber by the Aztecs and natives when the Spanish Conquistadors arrived in Mexico in 1492. By 1520, it was exported to Europe.

Our Products

P.03 | **AGAVE SYRUP**
SWEETER THAN SUGAR

P.04 | **CRYSTALLIZED AGAVE SYRUP**
UNREFINED SWEETENER

P.04 | **AGAVE POWDER**
LOW-COST ALTERNATIVE

P.05 | **AGAVE INULIN POWDER**
PREBIOTIC FIBER

P.06 | **ALOE VERA**
FOR FOOD AND PERSONAL CARE

P.07 | **TAPIOCA SYRUP**
BINDING AGENT

P.08 | **CHIA SEEDS**
SUPERFOOD

P.08 | **STEVIA**
ZERO CALORIES

P.09 | **PACKAGING OPTIONS**
VARIETY AND CAPACITY

P.10 | **BRANDED PRODUCTS**
RETAIL



Agave Syrup

IMAG Agave Syrup is a natural sweetener that is made by the controlled hydrolysis of the core of the Blue Weber Agave and has a wide range of applications. Due to its low glycemic index of 17.1 it is an ideal substitute for sugar and honey. IMAG Agave Syrup is pure and does not contain sugars from any other plant or source. IMAG is one of the largest global agave manufacturers which brings scale and efficiency.

KEY BENEFITS:



Organic, Vegan & Fairtrade certified



Plant-based sweetener



Made from a sustainable, natural source



Brings taste, mouthfeel, texture and sweetness to the final application with no aftertaste



3-year shelf life from production



Alternative to honey, sugar and maple syrup



Allergen & Gluten free and Non-GMO



Excellent binding agent & highly soluble for ease of use



1.3 times sweeter than sugar and with a low glycemic index



APPLICATIONS

	Bakery
	Beer
	Beverages
	Cereals
	Cereal Bars
	Chocolate
	Dressings
	Functional Beverages
	Ice Cream
	Confectionery
	Tabletop
	Yogurt

What our customers say about IMAG Organic Agave

"It's a pleasure working with IMAG. Their organic agave range has an exceptional flavor and with Fairtrade certification has impeccable ethical credentials."

Leading UK premium organic beverage producer

Our product is formulated with organic agave nectar, and it has been our sweetener of choice since our product was originally formulated back in 2004. Its natural and low-glycemic properties are core to our brand, which was formulated with the community suffering from obesity and diabetes in mind.

#1 Dairy-Free Ice Cream Brand in America















Crystallized Agave Syrup

IMAG Crystallized Agave Syrup is an unrefined, pure, natural sugar alternative in crystallized form made 100% from the previously mentioned agave syrup.

KEY BENEFITS:



 <p>Organic, Vegan & Fairtrade certified</p>	 <p>Plant-based sweetener</p>	 <p>Brings taste, mouthfeel, texture and sweetness to the final application with no aftertaste</p>			
 <p>Made from a sustainable, natural source</p>	 <p>1.3 times sweeter than sugar and with a low glycemic index</p>	 <p>Alternative to honey, sugar and maple syrup</p>	 <p>Allergen & Gluten free and Non-GMO</p>	 <p>Excellent binding agent & highly soluble for ease of use</p>	 <p>3-year shelf life from production</p>

APPLICATIONS	
	Bakery
	Beer
	Beverages
	Cereals
	Cereal Bars
	Chocolate
	Dressings
	Functional Beverages
	Ice Cream
	Confectionery
	Tabletop
	Yogurt



Agave Powder

IMAG Agave powder is a sugar alternative in powder form made from organic agave syrup. It is commonly used in bakery, beverages, sweets/candy and fruit preparations (jams, marmalades, etc.).

It has the same key benefits and can be used in the same applications as for the crystallized agave syrup previously mentioned.

Agave Inulin Powder

IMAG Agave Inulin is a natural fiber obtained from the Blue Weber Agave. It is highly soluble with a neutral flavour. Agave inulin is mainly used to create functional food products with dietary fiber and prebiotic capacity.

To produce agave inulin, the agave is milled, and the juice is extracted. The juice extracted from the agave then undergoes a drying process and is converted into inulin powder. No other ingredients are added.



KEY BENEFITS:



Organic, Vegan & Fairtrade certified



Prebiotic dietary fiber



Made from a sustainable, natural source



Allergen & Gluten free and Non-GMO



Clean label and low in calories



24-month shelf life from production



Highly functional in foodstuffs and delivers mouthfeel and body to beverages.



Regulates appetite and aids bones in absorbing calcium



Highly soluble up to 500g/l



Plant-based fiber with a pleasant flavor with no aftertaste

APPLICATIONS



Bakery



Cereal Bars



Chocolate



Ice Cream



Yogurt



Supplements

What our customers say about IMAG Agave Inulin

Since the beginning, our company decided to use organic inulin to formulate our non-dairy frozen dessert product. We believe that organic inulin is such a highly functional ingredient for the ice cream application. It acts as a product stabilizer while simultaneously adding sweetness and texture components that allow us to reduce the amount of actual sweetener we add to our product. Additionally, our most favorite characteristic of the organic inulin is its prebiotic fiber properties that we believe are essential to the health of our gut bacteria as consumers. For all these reasons, we continue to be huge believers in organic inulin within the frozen dessert application and as a food ingredient, more generally.

L#1 Dairy-Free Ice Cream Brand in America

Having worked in the food industry for 30 plus years, the use of IMAG inulin has been tried and tested within the ongoing trends of organic, clean label, sustainable, and is a good fit for 'healthier for you' products. Being highly water soluble it is easy to use in all applications plus an extremely functional ingredient when reducing fat and sugar in recipes. Being dietary fibre, it has an EFSA health claim and can also be used as a binder for water when water activity is an issue. To this end IMAG inulin has served me well in a number of consultancy projects in recent years.

Consultant - Europe



Aloe Vera

Aloe vera is a thick, short-stemmed succulent plant that stores water in its leaves. It has been used for over 6,000 years and has numerous applications and health benefits.

Aloe Vera is widely used in alternative medicine due its therapeutic properties. It can be employed as an ingredient and/or raw material in food supplements for humans and animals, beverages, personal hygiene products, cleaning products, pharmaceuticals, and cosmetics, and as an ointment for minor burns and sunburns.

Our Aloe Vera comes in two formats, liquid and powder.



KEY BENEFITS | Food



Digestive aid



Nutrition boost





Hydration



APPLICATIONS

Energy drink	 Food supplements
 Fruit Juice	 Juice drinks
Sports drink	 Animal feed
 Functional water / near water	

APPLICATIONS

 Acne treatment	 Aftershave
 Asthma treatment	 Body lotion
 Face mask	 Hemorrhoid treatment
 Lotion	 Inflammation treatment
 Shampoo	 Ointment
 Toothpaste	 Sunscreen
 Lip balm	

KEY BENEFITS | Personal Care





Hair stimulator



Keratolytic



Moisturizer



Skin regenerator



Alkalinity

What our customers say about IMAG Aloe

We chose IMAG Organic Aloe Vera powder for our range of beverages because it is a versatile and nutritious ingredient that preserves its refreshing flavor notes and can be easily combined with other ingredients we use in our products such as lime and mint.













Tapioca Syrup

IMAG Tapioca Syrup is a natural syrup obtained from the Cassava Root. It is used to add sweetness, binding or texture to beverages, baked goods, table syrups, frozen desserts and sweets. When used as a binding agent, tapioca helps to keep foods such as meats from drying out after they are processed.



Tapioca syrup is also an excellent functional replacement for corn syrup. Is produced by mixing tapioca starch with water, heating and treating with non-GMO enzymes to hydrolyze the starch into sugars. The sugar solution is filtered, then concentrated in an evaporator to standardize it to the proper solids range.

KEY BENEFITS:

APPLICATIONS	
	Bakery
	Beverages
	Cereals
	Cereal Bars
	Chocolate
	Dressings
	Functional Beverages
	Ice Cream
	Confectionery
	Yogurt



Ideal for binding and coating



Adds mouthfeel and body



Good for color development



Allergen & Gluten free



Clean label and low in calories



Good for low-tack hard candies, caramels, toffees, gums, jellies and licorice



NON GMO



Organic and Vegan certified



24-month shelf life from production



Chia Seeds

Native to Mexico and South America, Chia are nutrient-rich seeds from the *Salvia hispanica* plant. They were cultivated and used by the Aztec and Mayan cultures in pre-Columbian times for food. They are considered a “superfood” because they contain antioxidants and have a high concentration Omega-3 essential fatty acids. Chia seeds can be used in beverages, smoothies, yogurts, baked goods, salads and soups.



KEY BENEFITS:



Organic and
Vegan certified



Has
Omega 3



Has fiber
and protein



Has
antioxidants

Stevia Sweetener

Stevia is 250 times sweeter than sugar and contains zero calories. Our stevia is extracted and purified from the *Stevia Rebaudiana* plant, which has been used in South America for hundreds of years to sweeten drinks and food naturally.

The range of products includes: Reb A 60 (TSG 95), RebA 95 & Reb M.

KEY BENEFITS:



Organic, Vegan &
Fairtrade certified



Plant-based
sweetener



250 times sweeter
than sugar



Alternative
to sugar



2-month shelf life
from production



Has good synergy
with other sugar



Natural and
zero calories



Allergen & Gluten
free and Non-GMO



Packaging Options



GENERIC PET 330 g GENERIC PET 660 g GLASS 330 g GLASS 970 g PET BOTTLE 1.35 kg BG GALLON 5 kg GALLON 5.5 kg

CONTAINER	WEIGHT PER UNIT	UNITS PER BOX	WEIGHT PER BOX	BOX MEASUREMENTS	PALLET DIMENSIONS	LAYERS PER PALLET	BOXES PER LAYER	UNITS PER PALLET	NET WEIGHT PER PALLET	GROSS WEIGHT PER PALLET
Generic PET	330 g	12	4.4 kg	25 x 18 x 19 cm	44 x 44 x 67 in	8	26	2496	822 kg	954.1 kg
Generic PET	660 g	12	8.8 kg	29 x 28 x 22 cm	44 x 44 x 64 in	7	16	1344	886.22 kg	1,014 kg
Glass	330 g	12	7.5 kg	23 x 17 x 22 cm	44 x 44 x 55 in	6	26	1872	617.2 kg	1,198.8 kg
Glass	970 g	12	19 kg	31 x 25 x 29 cm	44 x 44 x 50 in	4	14	672	651.2 kg	1,099 kg
PET Bottle	1.35 kg	6	8.7 kg	27 x 19 x 31 cm	44 x 44 x 67 in	5	24	720	971 kg	1,079 kg
BG Gallon	5 kg	2	10 kg	26 x 18 x 27 cm	44 x 44 x 50 in	4	21	168	840 kg	915 kg
Gallon	5.5 kg	4	22 kg	31 x 32 x 34 cm	40 x 48 x 58 in	4	12	192	1,056 kg	1,140 kg








PLASTIC TOTE 1350-1400 kg CARTON TOTE 1370-1400 kg PLASTIC DRUM 285 kg CANISTER 26 kg CANISTER 7 kg SACK 25 kg

CONTAINER	WEIGHT PER UNIT	PACKAGE MEASUREMENT	PALLET DIMENSIONS	BOXES PER LAYER	LAYERS PER PALLET	UNITS PER PALLET	NET WEIGHT PER PALLET	GROSS WEIGHT PER PALLET
Plastic Tote	1350-1400 kg	115 x 122 x 115 cm	45 x 48 x 45 in	N/A	1	1	1350-1400 kg	1410-1460 kg
Carton Tote	1370-1400 kg	110 x 112 x 102 cm	45 x 48 x 46 in	1	1	1	1370-1400 kg	1430-1460 kg
Plastic drum	285 kg	59 x 59 x 92 cm	45 x 48 x 45 in	N/A	1	4	1140 kg	1200 kg
Canister	26 kg	30 x 23 x 37 cm	44 x 44 x 35 in	16	2	32	832 kg	884 kg
Canister	7 kg	18 x 16 x 23 cm	44 x 44 x 32 in	18	6	108	756 kg	816 kg
Sack	25 kg	45 x 65 x 22 cm	40 x 48 x 74 in	5	8	40	1000 kg	1060 kg



BLUE AGAVE SYRUP COLORIMETRY:

						RANGE REQUESTED BY THE CUSTOMER
COLOR RANGE (PFUNDS)	15 - 25	26 - 35	50 - 60	75 - 85	100 - 110>	TARGET
COLOR RANGE (ICUMSAS)	< 250	< 400	< 900	< 1600	< 2200	
COLORS NAME	Extra Light (Color 0)	Light* (Color 1)	Amber* (Color 2)	Dark* (Color 3)	Extra Dark* (Color 4)	(Color 5)



Branded Products



LIGHT / RAW AGAVE SYRUP
454 g



LIGHT / RAW SYRUP
907 g

CONTAINER	UNITS PER MASTER BOX	WEIGHT PER BOX	BOX MEASUREMENTS	PALLET DIMENSIONS	LAYER PER PALLET	BOXES PER PALLET	UNITS PER PALLET	GROSS WEIGHT PER PALLET
454 g	6	2.72 kg	17 x 17 x 20 cm	40 x 48 x 44 in	5	210	1260	700 kg
907 g	6	5.44 kg	20 x 20 x 24 cm	44 x 44 x 42 in	4	100	600	650 kg



AGAVE INULIN
1 kg



AGAVE INULIN
350 g



AGAVE INULIN
40 stick (3 g ea)

CONTAINER	UNITS PER MASTER BOX	WEIGHT PER BOX	BOX MEASUREMENTS	PALLET DIMENSIONS	LAYER PER PALLET	BOXES PER PALLET	UNITS PER PALLET	GROSS WEIGHT PER PALLET
1 kg	8	1 kg	29 x 28 x 22 cm	40 x 48 x 77 in	8	128	1024	1093.92 kg
350 g	8	0.35 kg	25 x 18 x 18 cm	44 x 44 x 71 in	9	234	1872	732.53 kg
40 pc (3g ea)	12	1.4 kg	31 x 24 x 13 cm	44 x 44 x 56 in	9	117	56160	168.48



STEVIA + FIBER
40 sticks (1.5 g ea)



CHIA
250 g




CHIA
500 g


CONTAINER	UNITS PER BOX	WEIGHT PER BOX	BOX MEASUREMENTS	PALLET DIMENSIONS	LAYER PER PALLET	BOXES PER PALLET	UNITS PER PALLET	GROSS WEIGHT PER PALLET
40 pc (1.5 g ea)	12	.72 kg	29 x 23 x 15 cm	44 x 44 x 60 in	9	117	56160	84.2 kg
250 gr	12	1.5 kg	27 x 15 x 20 cm	40 x 48 x 48 in	5	140	840	210 kg
500 gr	12	3.5 kg	37 x 23 x 16 cm	40 x 48 x 40 in	5	95	570	285 kg



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