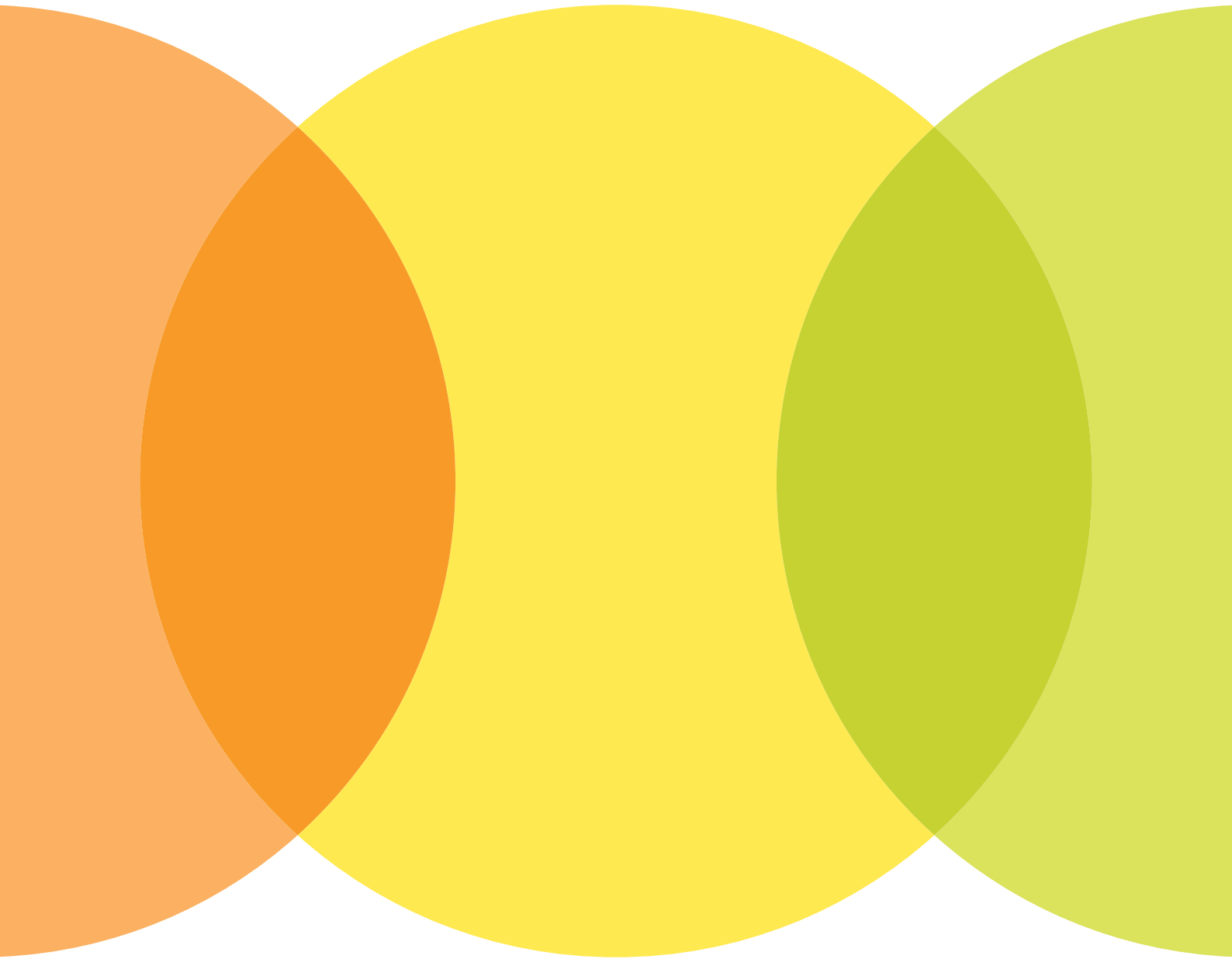


JUICES & CONCENTRATES



EXPERT BLENDERS & PURVEYORS
OF QUALITY JUICES & CONCENTRATES

SINCE 1917

LEADING SUPPLIER TO THE FOOD AND DRINK INDUSTRY

Gerald McDonald & Company Limited specialise in Citrus, Soft & Exotic Fruit Derivatives, Juices, Purees and Commminute ingredients. Our purpose-built UK based facilities enable us to process, blend and store large quantities of excellent quality stock, ensuring we can supply customers at short notice.

Expert Blending

Our computer-controlled facility allows us to produce customised blends of concentrates and purees, as well as the addition of other dry or liquid components such as flavours, colours, stabilisers, food acids and gums.

We have a range of mixing tanks with capacities of 1,000L to 26,000L. All tanks have stirrers, are on load cells and are manufactured from 316 grade stainless steel.

Recipe Control & Processing

The semi-automatic system controls supply line valves to and from the mixing tanks, ensuring complete flexibility and accuracy during production and filling. The system has an in-line homogeniser, a Silverson shear mixer and tubular pasteuriser.

Filling

Frozen and/or preserved products are packed in a variety of container sizes from 10kg jerrycans through to 1,100kg IBCs and road tankers. Aseptic products are packed in bag-in-box, bag-in-drum or bulk bins of capacities of 15L, 20L, 200L and 1000L.

Equipment Cleaning

Fully automated C.I.P (Cleaning in Place) and S.I.P (Sterilisation in Place) systems ensure that plant cleanliness and hygiene are maintained at all times. There is also a dedicated station for cleaning returned IBCs.



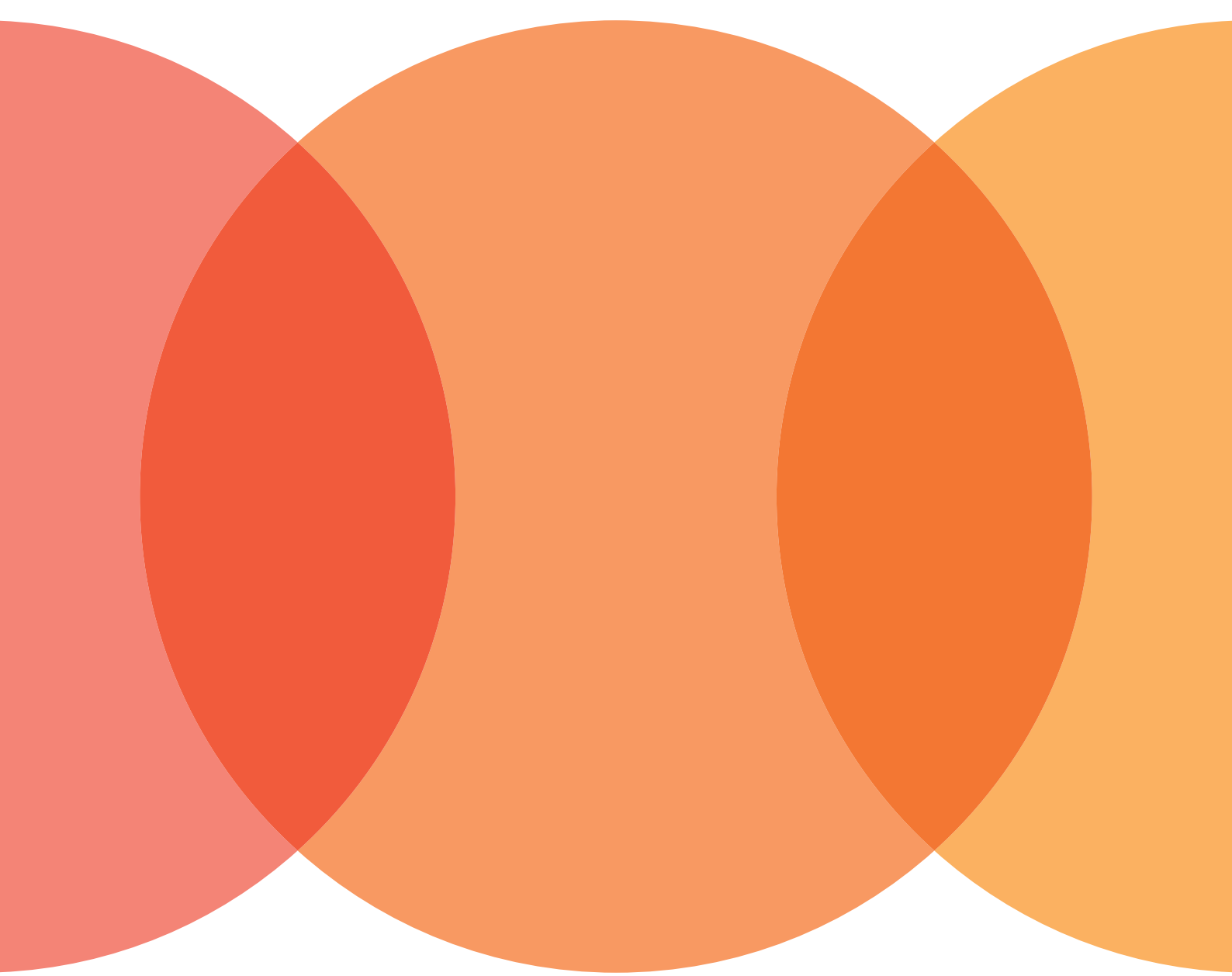
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HERBS & SPICES



EXPERT BLENDERS & PURVEYORS
OF QUALITY HERBS & SPICES

SINCE 1917

LEADING SUPPLIER TO THE FOOD AND DRINK INDUSTRY

Gerald McDonald (Herbs & Spices) specialise in offering a high level of quality assured ingredients. With the addition of our milling and blending resources we have the added benefit of offering bespoke products and seasonings tailored to our customers' requirements.

Natural Ingredients

We pride ourselves on sourcing the highest standards and grades of raw materials, primarily natural or heat treated, whole, ground, cracked, crushed or kibbled. As the focus of this industry is now heavily driven on food safety and supply chain traceability, we ensure that our suppliers adhere to these standards and offer our customers comprehensive technical support.

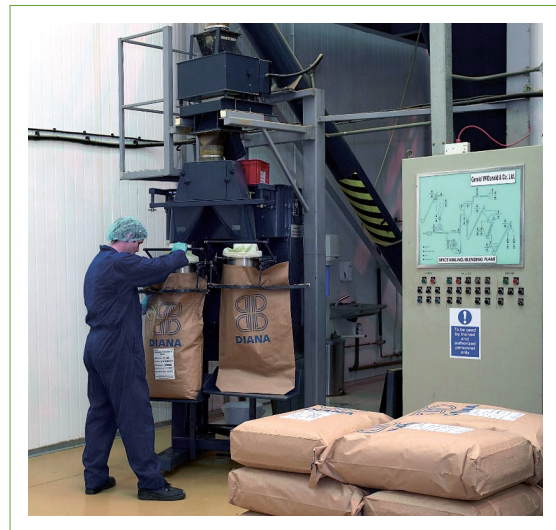
Warehousing & Distribution

The company has extensive warehouse facilities enabling us to store large quantities of stock material, offering flexibility to the customer of reduced stock holding and just-in-time deliveries.

Milling & Blending

Our purpose-built factory in Basildon includes a dedicated spice mill and blending facility, where we process and re-pack bulk raw materials, either for stock or tailored to customers' needs.

We offer a variety of packing options and sizes – subject to minimum order quantity, and our automated mill incorporates large capacity and flexibility, along with meeting the prerequisites of an ever-changing food industry.



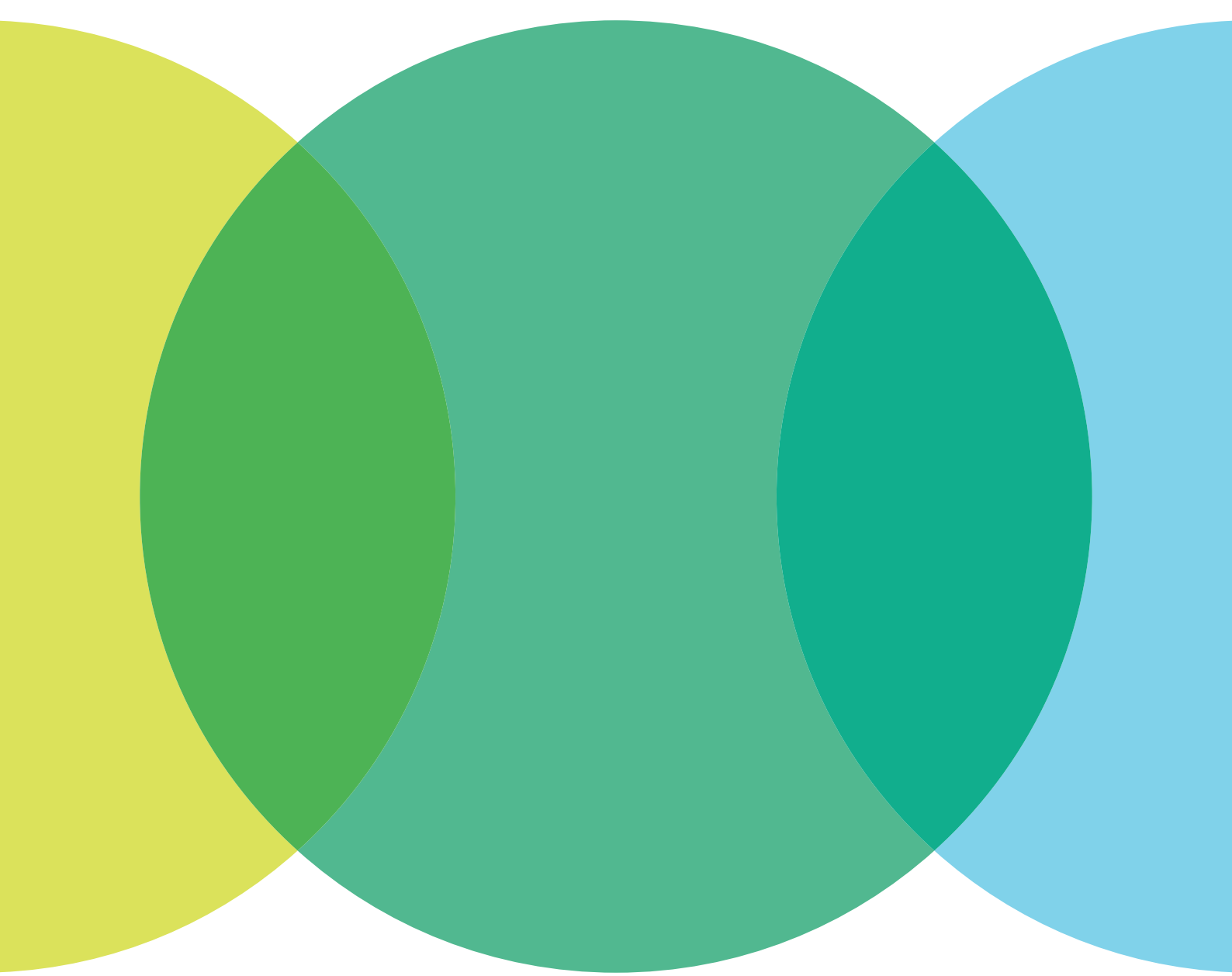
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NEW PRODUCT DEVELOPMENT



EXPERT BLENDERS & PURVEYORS
OF QUALITY JUICES & SPICES

SINCE 1917

NEW PRODUCT DEVELOPMENT AT OUR UK BASED FACILITIES

New product development is at the heart of our business at Gerald McDonald & Company Limited and our technical expertise means we can support customers throughout the process from concept to delivery. In short, we supply your product - your way!

Research & Development

Gerald McDonald & Company Limited has a strong worldwide supplier network, which means we offer a huge variety of products, with new and novel ingredients being sourced on an on-going basis. Recently we have sourced new products like Seaweed and Japanese Green Pepper (to name a few!) and we have created a new range of vegetable juices. As well as a large selection of ingredients, we also supply a range of stock within one product area, offering clients access to premium as well as high volume options. We also supply organic and Fairtrade ingredients.

Customer Service

Our new product development team works with customers throughout the process, and can match, optimise and scale blends depending on client requirements. Our purpose-built blending facilities mean we can undertake trial blending work for clients in our laboratory or factory, all at no additional charge. We are not tied in with flavour houses or bottlers and can offer a unique service, bespoke to each of our customers. Our dedicated customer support team offers individual points of contact for each customer, ensuring that our service is totally tailored to your requirements. Our extensive UK stocks mean we can handle urgent orders, often with very short delivery times.

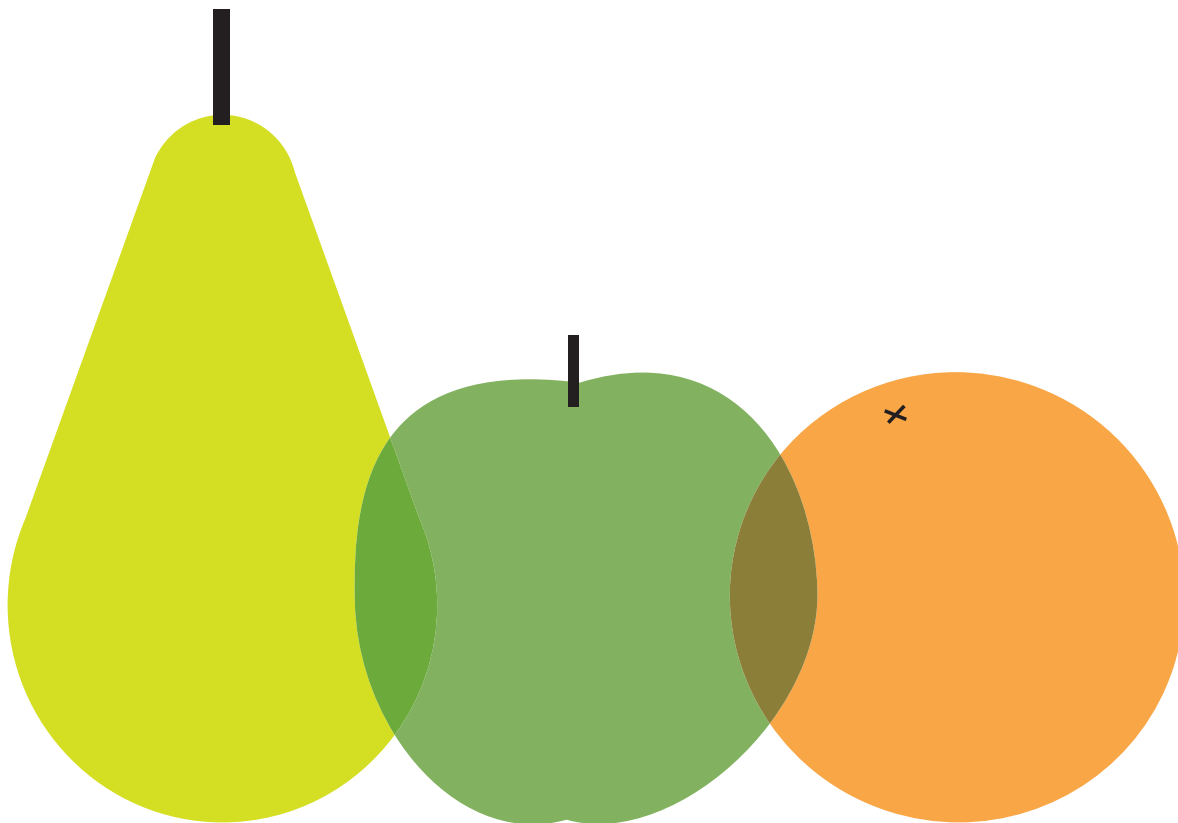


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CELEBRATING 100 YEARS 1917-2017



EXPERT BLENDERS & PURVEYORS
OF QUALITY JUICES & SPICES

SINCE 1917

CELEBRATING 100 YEARS

In 2017, Gerald McDonald & Company Limited is celebrating its 100th year in business. The company was founded by Gerald J.W. McDonald (photo below) who up to 1917 was working at product merchants

WC Pantin in the City of London. Gerald J.W. set out to create a spice importation and distribution company and soon brought in another key spice expert at that time, R. Maggs who was responsible for the start of the spice blending operations and whose spice recipes are still used today. Gerald J.W. was succeeded in 1946 by his son Gerald I.M. who developed the company's juice product portfolio, spending six month periods working in the Italian and Californian citrus industries. Gerald I.M. retired in 1985 and the company has since then been run by Gerald A. It was during his tenure that Gerald A. decided to move the company from central London to a production and storage unit in Essex where all branches of the company could be unified on one site. Gerald A's son Maxim G. McDonald joined the company in 2013 and is the fourth generation of the family to work in the company.

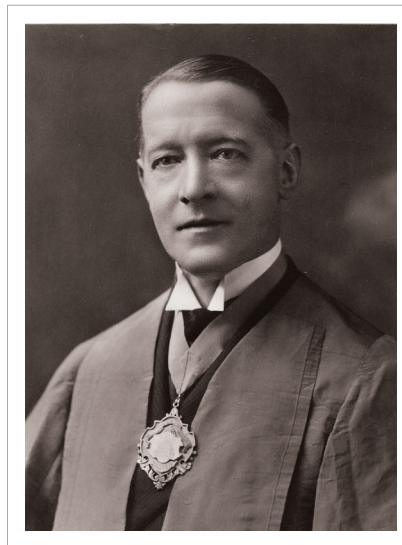
Back in 1917 the company rented office space at 9 Botolph Lane in the City of London (photo below).

In those days and even up to the 1960's the market was London and many transactions were done over the counter or in person. Communications changed the way of doing business and also changed the future of the company as in 1970 the buildings in Botolph Lane were bought by Post Office Telecommunications, later to become BT, for a new telephone centre. Gerald I.M. bought an office building at No 1 St Andrew's Hill near St Paul's Cathedral which remained the company's address until 2000 when the company moved to Essex.

The move out of London heralded growth and expansion, bringing all parts of the company under one roof and enabling a greater control over the products supplied. Not only does the company continue to invest in the latest processing, blending, packaging and storage facilities but also equipment to reduce our impact on the environment.



Offices at 9 Botolph Lane, London



Founder Gerald J.W. McDonald



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GLOSSARY

JUICES & CONCENTRATES

Aseptic Concentrate

Concentrate is heated to destroy any micro-organisms and is then filled into large sterile bags under aseptic conditions and sealed. It does not need to be stored frozen for micro-biological reasons but prolonged storage at high temperatures leads to a reduction in product quality in particular regarding the colour of red fruits.

Frozen Concentrate

Generally refers to the product, which is not sterile and is stored below -15°C in drums and below -7°C in bulk.

Pulp Sediment Concentrate

In cloudy juices, particularly citrus, cellular matter will sediment during storage. The amount of sedimentation can be quantified by centrifugation of the juice under standardised conditions and then reading the resulting volume of sediment.

Puree

All of the juice and a large proportion of the fibrous matter naturally found in the fruit are maintained. The insoluble matter is broken up to pass through a fine sieve to produce a smooth liquid thicker than the juice equivalent. Puree is available as both a concentrate and single strength.

Clarified

Juices can be clear or cloudy. Clarified juices are prepared usually by a combination of enzymatic pre-treatment followed by filtration of cloudy juices. These clarified juices tend to be less flavoursome than their cloudy counterparts due to the extra processing.

Cloudy/Peel Extract

Cloudy concentrates are specialised citrus products manufactured by extracting de-oiled peel and pulp residues with hot water with the addition of pectolytic enzymes. The filtered, extracted cloudy liquid is then pasteurised and concentrated to 50°Brix.

Comminute

Comminute is a whole fruit puree. All of the outer layers of the fruit are intentionally included generally by mechanically processing them to a pulp like consistency and incorporating them with juice. Only citrus fruits are comminuted. Commiutes cannot be consumed directly, but are used in the formulation of drinks primarily in citrus squashes. Commiute is declared on the pack as a mix of fruit/juice content or just fruit content.

Compounds

A blend of juices, flavours, colours, acids, stabilisers – often made for ease of use at soft drink production sites.

Packaging

Customer specific packaging upon request.

Our packaging options include:

- Aseptic bags
- Drums
- Jerry cans
- 1000L rigid plastic IBCs
- 1000L aseptic bins
- Tankers

In collaboration with our NPD, we are able to produce exclusive fruit mixes based on customer requests. Please contact us for technical specifications, samples and further information.

Our product lists are not exhaustive. If you are interested in a product that is not shown here, please contact us directly.



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PRODUCT RANGE

JUICES & CONCENTRATES

Clarified Cloudy NFC Puree Comminute Organic Cells

Apple - Medium Acid	•	•	•	•			
Apple - Low Acid	•	•					
Apple - Bittersweet	•	•					
Apricot	•			•			
Aronia	•						
Banana	•			•			
Beetroot	•		•				
Blackberry	•			•			
Blackcurrant	•			•		•	
Blueberry	•			•			
Carrot - Orange		•	•	•			
Carrot - Black	•						
Cherry - Red	•			•			
Cherry - Black	•						
Cranberry	•	•		•			
Date	•			•			
Elderberry	•	•					
Elderflower Extract	•						
Fig	•			•			
Ginger				•			
Gooseberry	•			•			
Grape - White (deionised)	•		•				
Grape - White	•		•			•	
Grape - Red	•		•				
Grapefruit - White	•	•			•		
Grapefruit - Pink and Red		•					
Guava	•			•			
Hibiscus	•						
Kiwi	•			•			
Lemon	•	•	•	•	•	•	•
Lime	•	•	•				
Lychee	•			•			
Mandarin	•	•					
Mango - Alphonso				•			
Mango - Totapuri	•			•			
Melon	•						
Orange - Blond	•	•	•		•		•
Orange - Blood		•	•				
Papaya	•			•			
Passionfruit	•	•		•			
Peach	•			•			
Pear	•					•	
Pineapple	•	•	•	•			
Plum	•			•			
Pomegranate	•	•	•				
Prickly Pear/Cactus Water	•	•	•	•			
Prune	•			•			
Quince	•						
Raisin	•	•					
Raspberry	•			•			
Redcurrant	•			•			
Rhubarb	•	•	•				
Rosehip	•						
Soursop/Guanabana				•			
Spinach				•			
Strawberry	•			•			
Tomato		•		•			
Watermelon	•	•	•				
Yuzu			•				

PRODUCT RANGE

SPICES

	Whole	Ground	Cracked	Crushed	Heat Treated
Ajwain Seeds	•				•
Aniseed (Green)	•	•			•
Black Salt Powder		•			
Caraway Seeds	•	•			•
Cardamoms	•	•			•
Cassia Bark	•	•			
Cayenne Pepper		•			•
Celery Seeds	•	•			•
Chillies	•	•		•	•
Cinnamon Bark	•	•			
Cloves	•	•			
Coriander Seeds	•	•			•
Cumin	•	•			•
Fennel Seeds	•	•			
Fenugreek Seeds	•	•			•
Ginger		•			•
Juniper Berries	•	•			
Kalonji (Black Onion)	•				•
Mace	•	•			•
Mustard Flour		•			
Mustard Seeds	•	•			
Nutmeg	•	•			•
Paprika		•			•
Pepper (Black)	•	•	•		•
Pepper (Green)	•		•		
Pepper (Pink)	•		•		
Pepper (White)	•	•			•
Pimento	•	•			•
Star Aniseed	•	•			
Saffron	•				
Sansho Pepper - Asakura	•				
Turmeric		•			•

HERBS & DEHYDRATES

	Whole	Ground	Kibbled or Granules	Rubbed	Heat Treated
Basil		•		•	•
Bay Leaves	•	•	•		•
Bell Peppers	•		•		
Chervil	•				
Chives	•				•
Dill		•			
Marjoram		•		•	•
Mint		•		•	•
Garlic		•	•		
Laurel Leaves	•	•			
Leek		•	•		
Onion		•	•		
Oregano		•		•	•
Parsley	•			•	
Rosemary		•		•	•
Sage		•		•	•
Seaweed (Flakes)	•	•			
Tarragon				•	
Thyme		•		•	•
Yarrow Herb		•			

Our product lists are not exhaustive. If you are interested in a product that is not shown here, please contact us directly.

CURRY POWDERS, SEASONINGS & BLENDS

Bunspice
Cajun Seasoning
Chai Tea Blend
Chai Spice Blend
Chinese 5 Spice
Cinnamon & Cassia Blend
Curry Powder, Finest
Curry Powder, Hot
Curry Powder, Madras
Curry Powder, Malaysian
Curry Powder, Poona
Garam Masala
Herbs, Mixed
Italian Seasoning
Jerk Seasoning
Mixed Spice Blends
Pepper, Quartet Mix
Piri-Piri Seasoning
Tea Blends
Tikka Masala

Other Seasonings, Blends or variations of the above are available and NPD projects welcomed.

DIANA CURRY POWDERS

In 1918, we registered the brand name DIANA and under it launched our curry powder range, with our first ever product made with our own special recipe. A tradition that continues to this day, with all our curries made, along with other seasonings & blends.



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