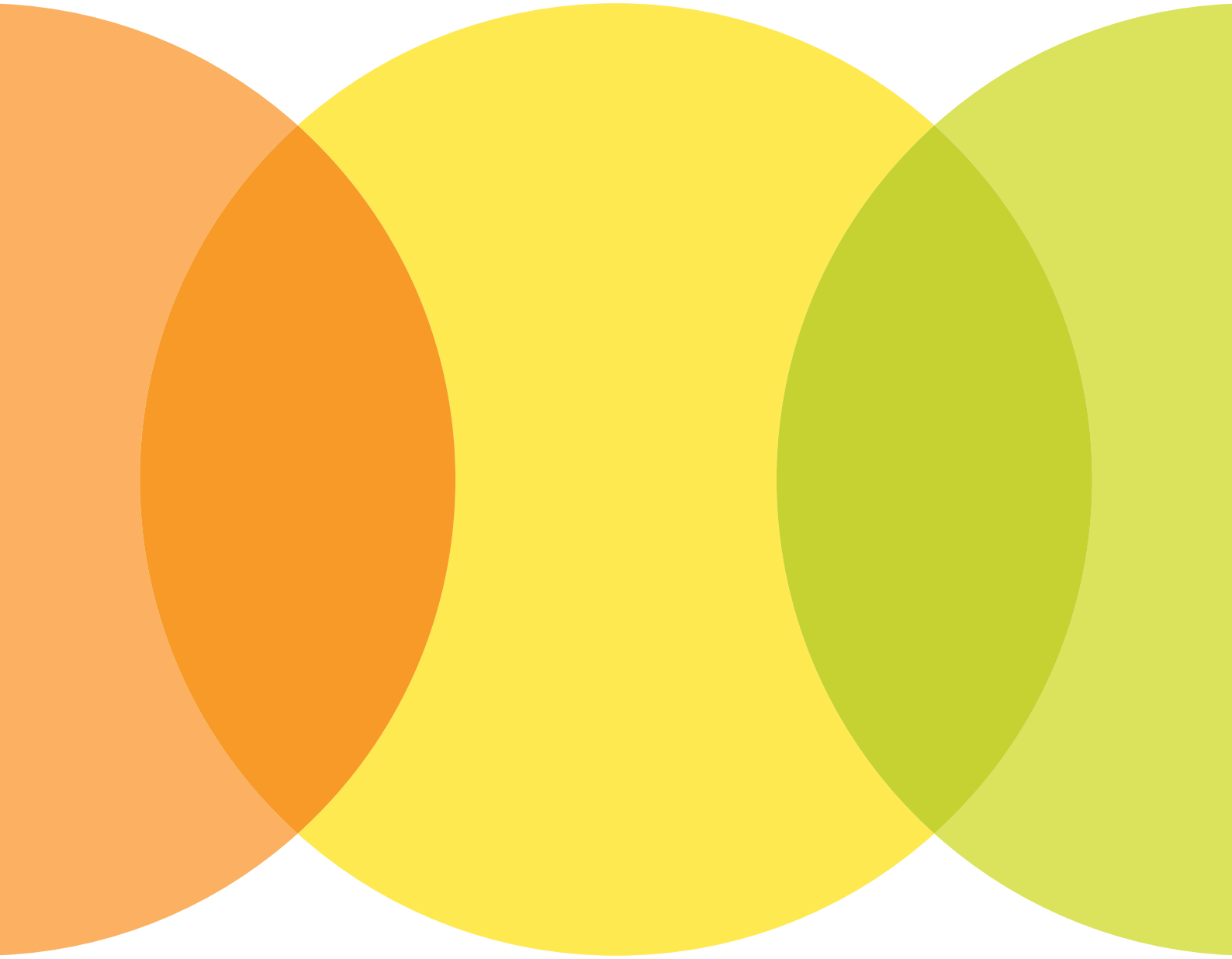


# JUICES & CONCENTRATES



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 Comminute 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.



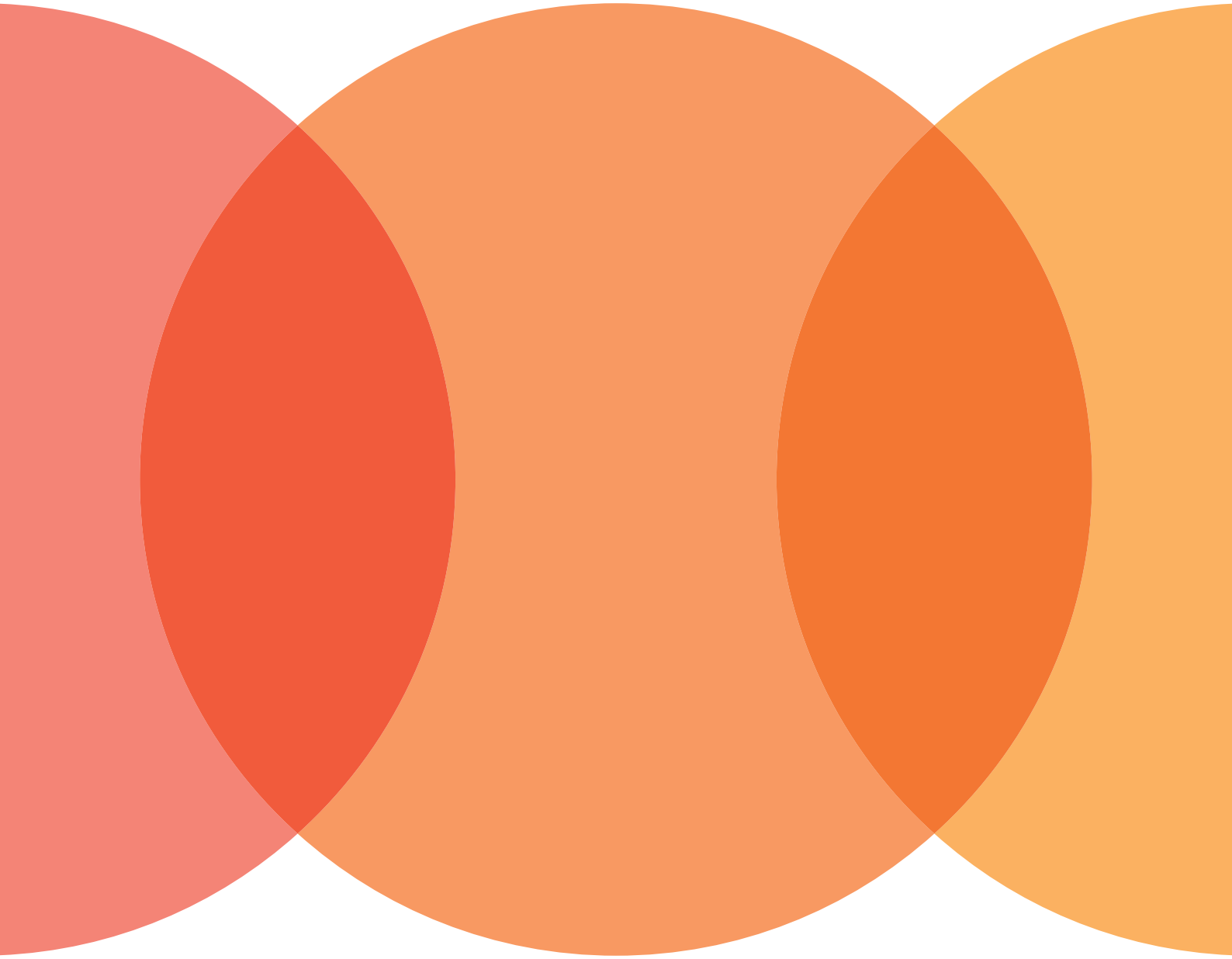
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GERALD MCDONALD & COMPANY LIMITED  
CRANES FARM ROAD, BASILDON, ESSEX SS14 3GT

T: +44 (0)1268 244900

OFFICE@GERALDMCDONALD.COM | WWW.GERALDMCDONALD.COM

# 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.



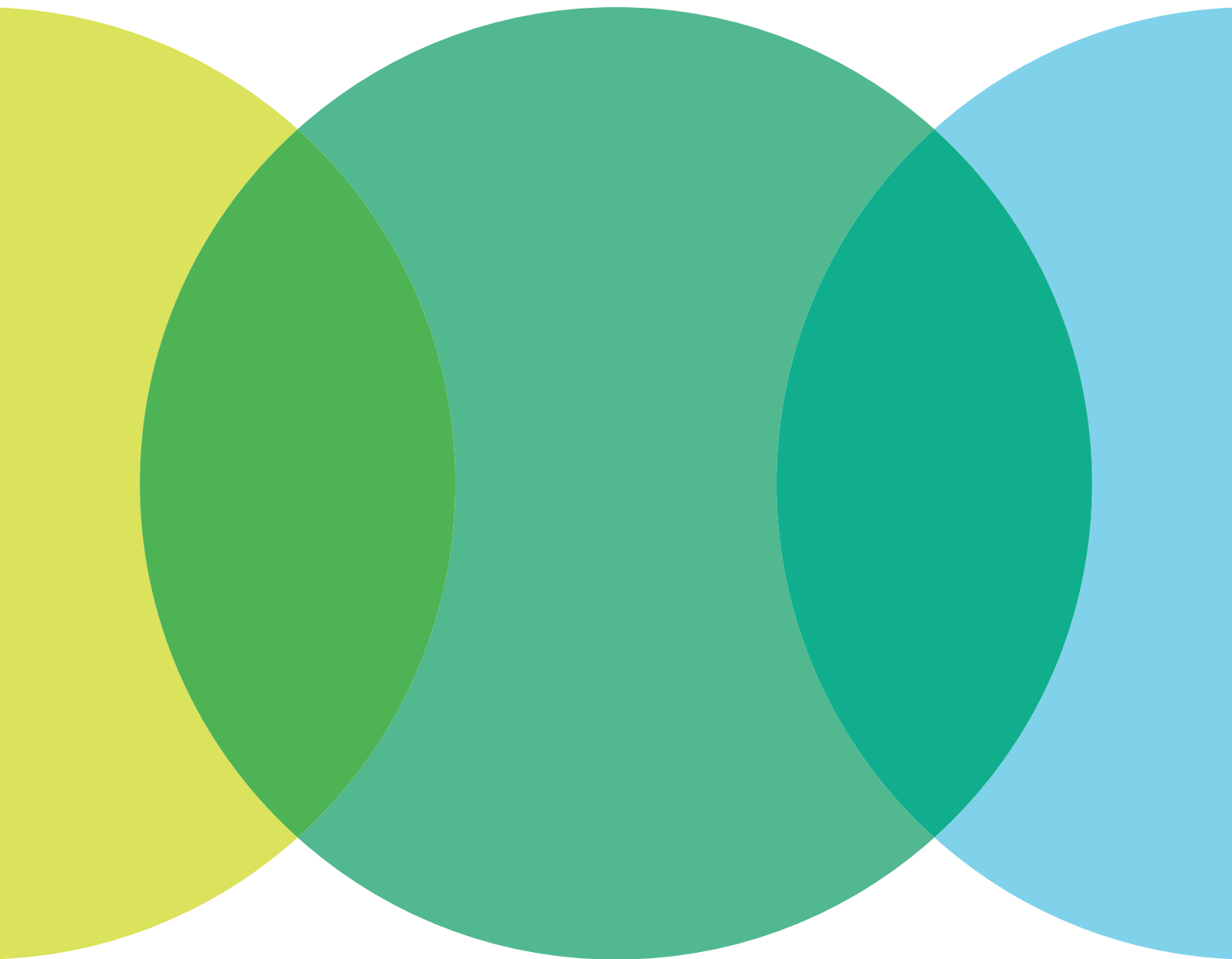
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# NEW PRODUCT DEVELOPMENT



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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# 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			•				

# GLOSSARY

## JUICES & CONCENTRATES

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### 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. Comminutes cannot be consumed directly, but are used in the formulation of drinks primarily in citrus squashes. Comminute 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 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
Bay Leaves	•	•	•		•
Bell Peppers	•		•		
Chervil	•				
Chives	•				•
Dill		•			
Green Tea - Matcha		•			
Marjoram		•		•	•
Mint		•		•	•
Garlic		•	•		
Laurel Leaves	•	•			
Leek		•	•		
Onion		•	•		
Oregano		•		•	•
Parsley	•			•	
Rosemary		•		•	•
Sage		•		•	•
Seaweed (Flakes)	•	•			
Tarragon				•	
Thyme		•		•	•
Yarrow Herb		•			

## CURRY POWDERS, SEASONINGS & BLENDS

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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.

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## 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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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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