



NutriAgaves Group

is the key to taking your products to their best version.

NutriAgaves Group: a worldwide company, is owned by ORBE XXI, a family-owned business group with more than 40 years dedicated to the production of high quality food, with various certifications such as: ORGANIC, KOSHER, HALAL. We are located in a region of Jalisco known as "Los Altos de Jalisco", 120 km east of Guadalajara, where geography and climate are ideal for the cultivation of the agave plant.

Our products, your destination.

- ▶ We are a vertically integrated company, so we fully control the supply chain, from the field to the consumer.
- ▶ We are the largest producers of Agave Fructans (agave inulin) in the world.
- ▶ Backed by our international experience.
- ▶ Internationally Certified Organic Products.
- ▶ We have the backing of a great family: Grupo ORBE XXI :

Raw Material

Our organic agave plantations are mainly in the state of Jalisco, but some also in the neighboring states of Guanajuato and Michoacán, where we use fields that are not suitable for conventional agriculture.

Near 20 municipalities of diverse population where agave plant is part of our culture and tradition.



NEAR TO YOU, support in your language.



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SOLUTIONS WITH
AGAVE INGREDIENTS



AGAVE FIBERS

Natural and prebiotic FIBER FOR A HEALTHIER LIFESTYLE

Global trends show that health-conscious consumers already acknowledge the nutritional benefits of fiber in their diet.

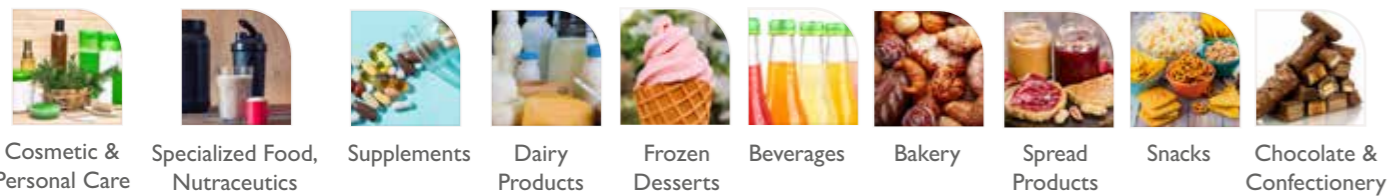
Olifruktine™ Organic Agave Fructans is a versatile fiber ingredient to create food and beverages that consumers will love.



Available certifications

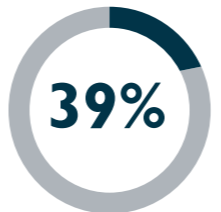


INULIN SOLUTIONS FOR DIFFERENT NEEDS

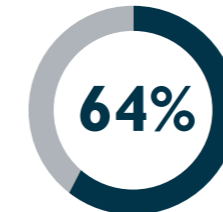


Health & Wellbeing	Skin / Gut Health prebiotic, nourishes microbiota.
Dietary Fibre	World Health Organization recommends over 25g of fibre every day. Add Agave Fibre to your product and let consumers bridge their fibre gap.
Sugar/Fat/Calories Replacing	Reducing sugar or fat in diet is a goal in mind for most of consumers. Agave inulin can partially replace these ingredients for a fraction of the calories and the full benefits of dietary fibre.
Texture enhancing	Replacing sugar or fat comes with challenges that affect final product acceptance. Agave Inulin helps maintaining moisture, volume and mouthfeel that consumers love.

MAKING A DIFFERENCE IN FIBRE



“Prebiotic” claims have increased by 39% in the last 5 years.



Inulin and FOS are the top prebiotic ingredients, present in 64% of the products with this claim.

Olifruktine™ FOS

FRUCTOOLIGOSACCHARIDES for health solutions

- FOS
- Prebiotic



Olifruktine™ AFS

AGAVE INULIN for nutrition solutions

- Dietary Fibre
- Reduce sugar & Fat



Olifruktine™ IX

AGAVE INULIN for texture solutions

- Enhance texture
- Reduce sugar & Fat



Olifruktine™ COS

AGAVE INULIN for personal care

- Nourishes and protect Skin & Hair



AGAVE SYRUP

QUALITY TO TRUST!



Natural Sweetener FROM AGAVE PLANT

Natural options to replace sucrose are on demand as consumers want pleasantly sweet experiences on what they consume.

Dulsweet™ Organic Agave Syrup is a versatile and delicious ingredient to naturally sweeten food and beverages with a healthier profile for consumers.

Available certifications



Improve food and beverage profiles

Technological: sugar substitute, highly soluble, enhancer of texture, color and flavor.

Nutritional: sweeter than sucrose, use less to sweeten the same (reduce calories).

Health: low glycemic index (suitable for diabetics), No allergens, no gluten.



Organic & vegan



Low Glycaemic Index



1,4 Times Sweeter than sucrose

REDUCE SUGAR & MAINTAIN SWEETNESS



100% from Agave

Functional APPLICATIONS!



Snacks

- Binder
- Sweetener
- Low GI



Frozen desserts

- Softer Scoops
- Sweetener
- Low GI



Dairy products & Spreads

- Flavour Enhancer
- Sweetener
- Low GI



Beverages

- Sweetener
- Low GI