



Your Innovation Our Solution

An Introduction



Functional Ingredients
TAILORED TO YOUR NEEDS



Who We Are

GSI was founded in **2005** with a strong focus on product reliability and sustainability for food and non-food industries.

GSI is a leading global ingredients solutions company manufactured, and supplier of value-added **Functional Ingredients, TAILORED TO YOUR NEEDS**, we offer an extensive range of natural food ingredients, functional food ingredients, specialty ingredients, ingredients through products, and consumer's products like vegetable oils and fats, baking, beverages, snacks, meat processing, confectionery, dairy, biodiesel, oleochemical, and personal care.

The cornerstone of our business is our profound knowledge of specialty ingredients which we tailored according to manufacturers and industries requirements, locally and abroad. GSI developed innovative specialty ingredients whereby our customers can count on us for a reliable supply of high quality and value-added ingredients, leveraging our ingredients expertise, solutions, and collective experience – together with our customers – we find ingredients solutions that work. **GSI** is committed to providing outstanding service by being receptive so that we can provide the best solutions for our customers at the same time ensuring the right quality with the right approach.

GSI innovation studio supports our value creation partner by providing product and application knowledge no matter where you are base.



Joint venture
companies in 6 countries &
10 business partners
globally

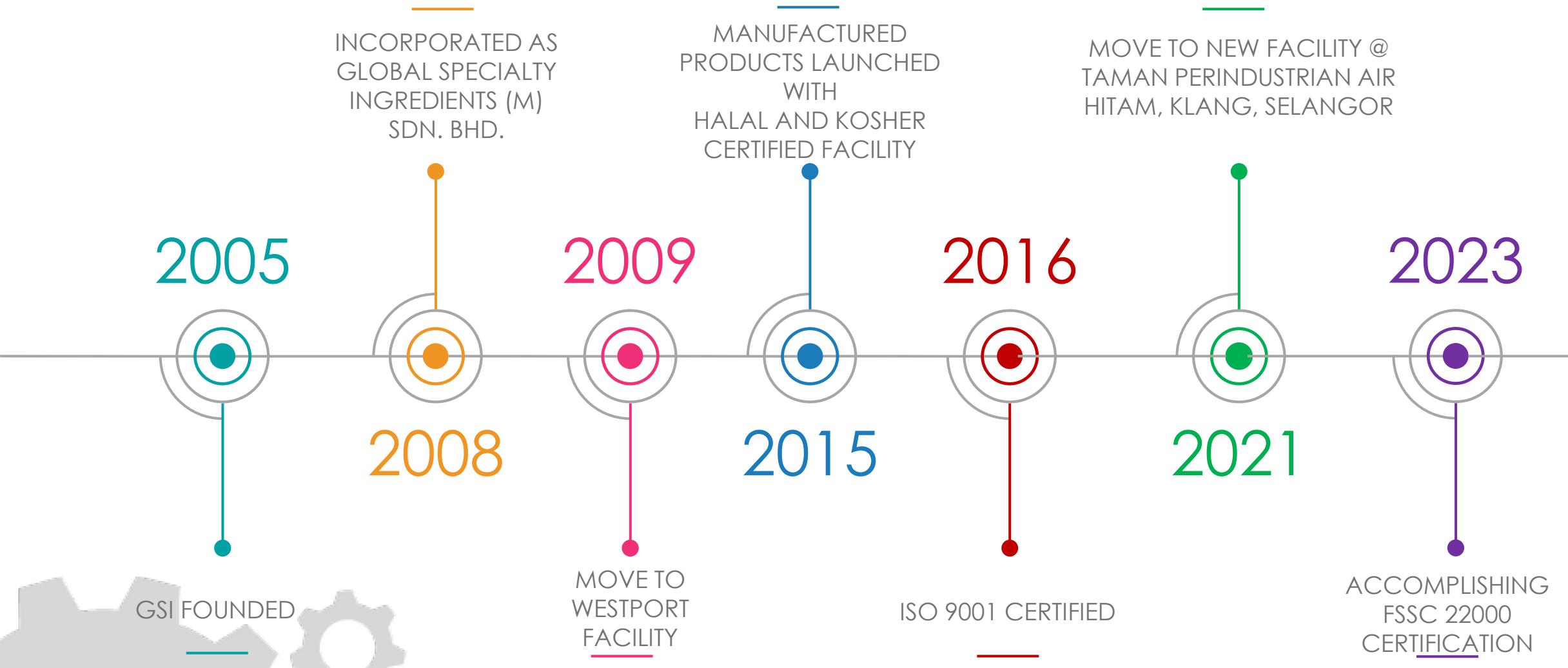


100 employees
globally



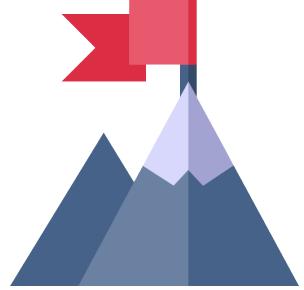
Manufacturing plant
in 4 countries, marketed
to more than 40
countries globally

SUCCESS JOURNEY



Awards & Achievements





Our Mission

To provide innovative solutions using our creativity and insight to make our customers' products sustainable in the global market

Our Vision

To be a value creation partner in global food supply chain



Core Value of GSI

The Core Value of GSI provides guidance of excellency in our quality products and services to customers.



INTEGRITY

We act with integrity and show Respect



INNOVATION

We anticipate change and shape it to fit our purposes



CONTINUAL IMPROVEMENT

We are a learning organization and we improve by analysing and reviewing our results



POSITIVE ATTITUDE

We have 'can do' attitude and drive to get the job done



COMMITMENT TO EXCELLENCE

We do what we promised to do with Excellence



Our Value Proposition

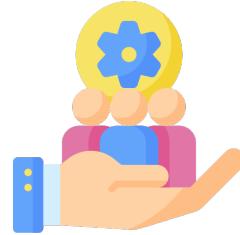
We offer a unique value proposition that differentiates us from our competitors.

Our approach is customer-centric, and we focus on providing the best possible service and products.



Research & Development

Product Development, Food or Recipe Formulations, Raw Material Variations, Formula Costing



Project Management

Technical Feasibility, Technology Assessment, Turnkey Project, Plant and Machinery Execution



Process Development & Improvement

Process Auditing, Process Loss audits, Process Reengineering



GSI Shared Values

We share common values. These values guide our actions and help us work together as a team.

We believe in being honest and working together to solve problems.



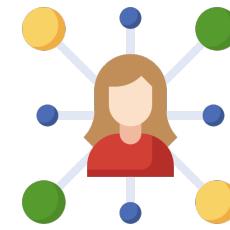
Commitment
“GSI employees
are the heart of
our business”



Innovation
“Thinking
Out of the
box”



**Product
Performance**
“Continuous
cycle of
improvement”



Competence
“Integrity and
positive
thinking”



**Customer
Satisfaction
Survey**
“Identify
customer
hidden
opportunities”



We are committed expert partners



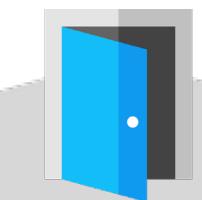
Proactive

We're not just a transactional partner; we're a proactive partner who works alongside you to assist you reach your objectives while also creating value to your business.



Ethical

It's critical that we conduct ourselves ethically in all parts of our organisation. Our Code of Ethics serves as a guide for us and helps us stay focused on our goals.



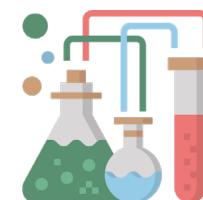
Open

We encourage feedback and want you to feel comfortable approaching us. We want to know if anything isn't working properly so we can fix it.



Comprehensive Support

We can help you at every level of product development thanks to our extensive expertise and experience. Understanding you and knowing what you want is crucial to our long-term relationships being successful.



Technical Expertise

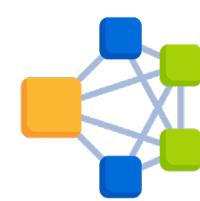
We have been working with functional ingredients products for over 15 years. Our application and technical service laboratories assists us in developing solutions for a wide range of customers.



Innovation And Insight

Our innovative team in new product development professionals apply their extensive ability, varied experience, and unique perspective to bring outstanding ideas to life.

GSI Performance Measurement



**Business Strategy
Mapping**



**Balanced
Scorecard**



**Key Performance
Indicator (KPI)**



**Key Result
Areas (KRA)**

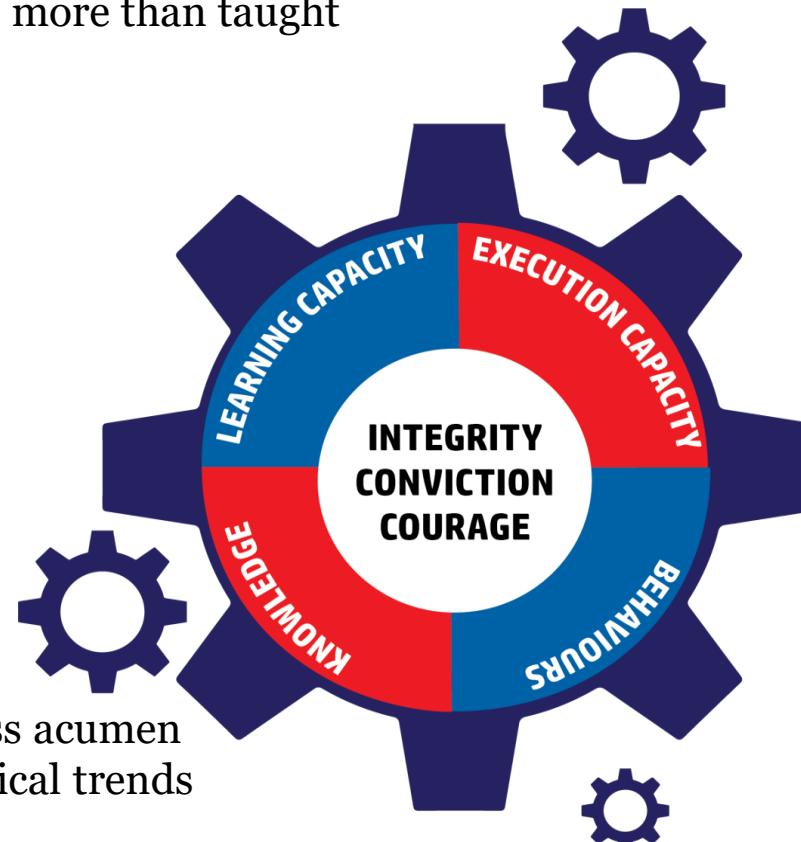


**Personal
Development
Plan (PDP)**



Performance and Development Plan

- Curious-passion to learn more than taught
- Adaptable, nimble
- Broad perspective
- Conceptual strength



- Deep & practical business acumen
- Macroeconomics & political trends
- Change leadership

- Keen sense of priorities
 - Relentless determination
 - Motivate for high performance & excellence
 - Develop Others
 - Optimistic
 - Compelling/authentic communicator
 - Resilient
-
- Discuss, decide, champion
 - Demonstrate respect, candor, commitment
 - Develop and leverage customer knowledge & insights
 - Pursue & reinforce collaboration
 - Hold self and others accountable
 - Challenge, innovate, change
 - Value differences

Corporate Philosophy

See Excellence

Profitability Growth –
Sustainability

Full potential

Engages Employees –
Satisfaction

Enhance better life

Enrich Community – Renewal

Secure loyalty

Customer Intimacy -
Satisfaction and Relationship



GSI Founder

Robert Basker
(Ph.D. Chemistry),
CEO & Technical Director

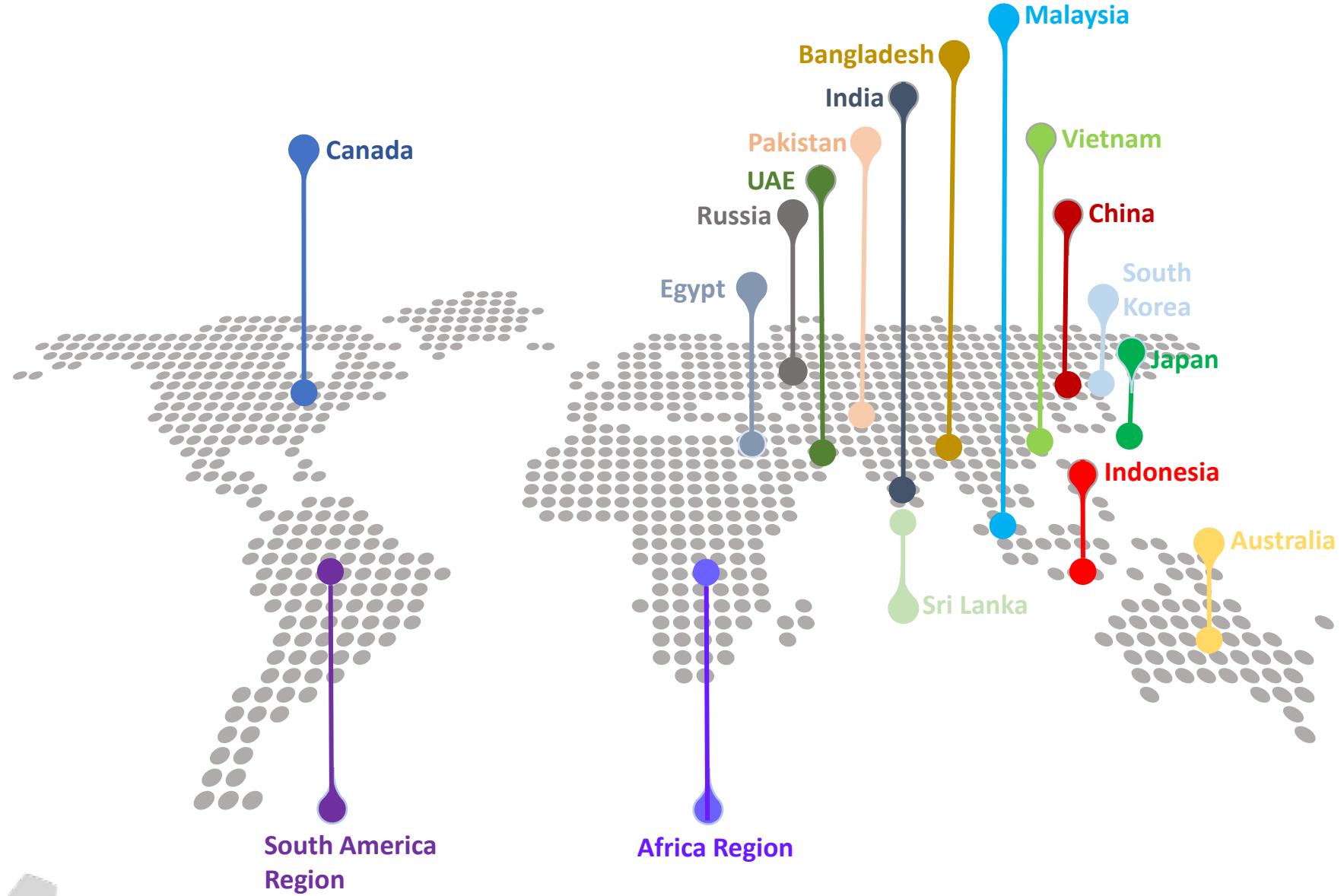


Samantha Basker,
CFO & Managing
Director

GSI Group of Companies

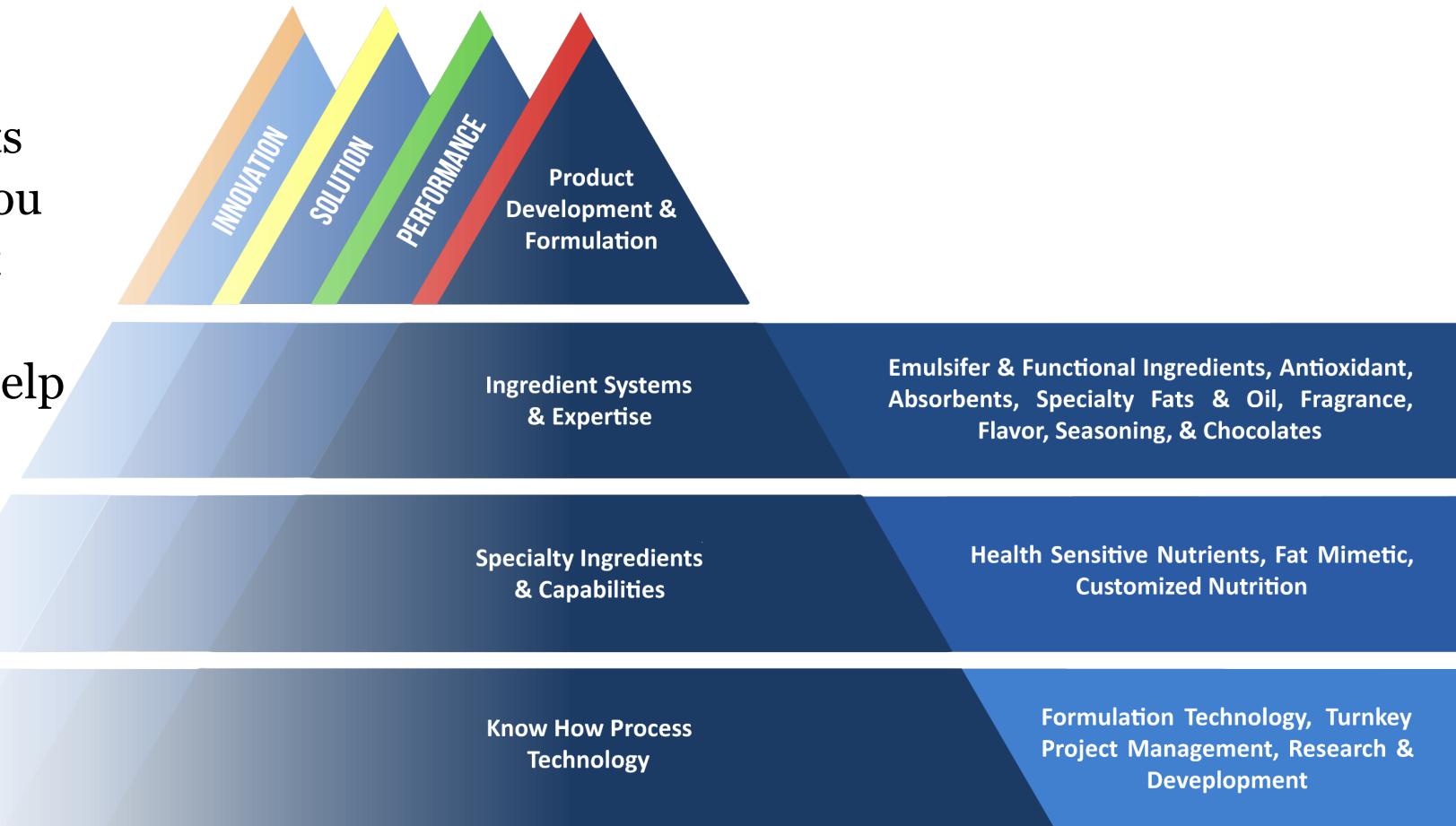


Global Presence



Development of Product and Capability Spectrum

GSI have a variety of ingredients and capabilities that can help you with your product development innovation and knowhow on process technology which can help you achieve your expectation.



Innovation Wheel

The innovation wheel is a model that helps GSI to increase innovation by implementing a systematic process approach for innovation.

This process helps GSI to recognize areas of potential discovery, improvement, and strength.



5

PILLAR OF GSI



5 PILLAR OF GSI

Creating Distinctive Value

Creating distinctive value for our customers is important to us. By doing this, we win their loyalty and retain their business. There are many ways to achieve success in GSI, and it takes a mix of five key pillar.

The **collaboration** pillar is a key part of GSI strategy for fostering collaboration among its employees. It helps promote a collaborative environment where employees are able to work together to achieve common goals.

The **innovation** pillar is a key part of our strategy to keep our business at the forefront of the latest trends and technologies. We are constantly exploring new ways to improve our products and services, and to stay ahead of the competition.

The **sustainability** pillar promotes the responsible use of natural resources, promotes environmentally friendly practices, and encourages the development of green technologies.

The **transformation** pillar can help businesses transform their operations and achieve their goals. By providing guidance and support, therefore businesses can turn around their performance quickly and achieve success.

The **strategic intent** pillar is to achieve a specific and long-term goal. This might include developing a plan to achieve a certain objective, determining the most important factors to consider when making a decision, or setting priorities.

Leadership

GSI strength to lead a team to achieve a common goal. With ability to communicate effectively with our team, stay organized and keep them motivated. By providing guidance and direction.

Quality & Food Safety Policy

Global Specialty Ingredients is committed to provide products and services that fulfill our customers' needs and expectations. We are committed to develop, produce and distribute products that meet our customers' quality requirements and safe for human and animal consumption.

To achieve these commitments, we shall:

- comply with applicable legal and contractual requirements
- systematically review our business results and feedback from interested parties to ensure continual improvement



Health & Safety Policy

GSI is committed to provide a safe and healthy workplace for our employees, contractors and visitors.

We will ensure applicable regulations and guidelines are adhered to and health and safety program is continually monitored and improved.



Your Innovation Our Solution

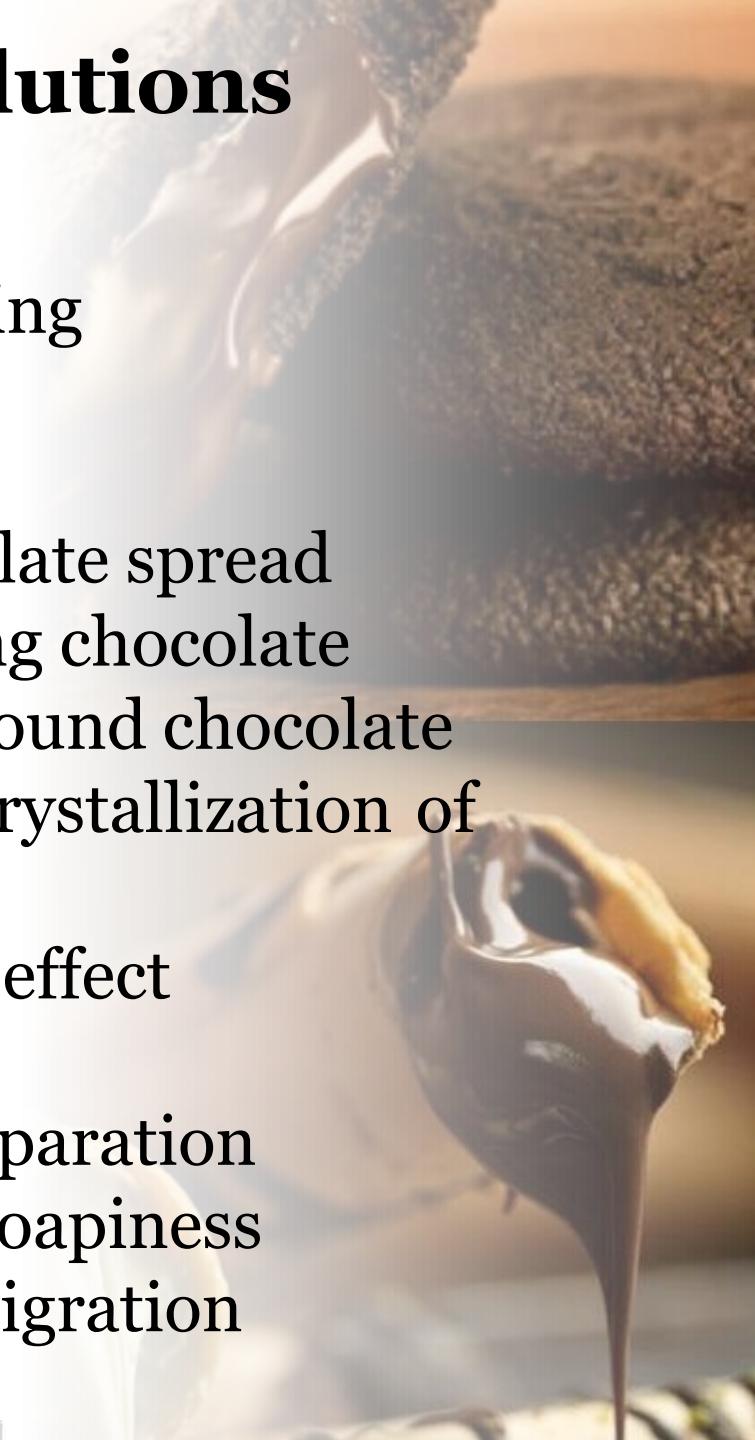
We at Global Specialty Ingredients through research and development, are committed and passionate in helping customers to provide innovative ideas and solutions on product innovation by bringing revolutionary innovation ideas and skills to a sustainable level.

Our innovations are backed by decades of experience and extensive knowledge of innovation by listening to and collaborating with our customers.



Confectionery Solutions

- Bake stable cream
- Bake stable center filling
- Bake stable chips
- Bake stable topping
- Heat resistance chocolate spread
- Heat resistance coating chocolate
- Heat resistance compound chocolate
- Improve & stabilize crystallization of chocolate
- Avoid post hardening effect
- Improved glossiness
- Stability against oil separation
- Avoid fat bloom and soapiness
- Avoid fat and sugar migration



Bakery Solutions

- Dough conditioner & strengthening
- Volume and crumb fine texture
- Better water dispersible
- Increase dough viscosity
- Improved softness and tenderness
- Shelf-life extension and anti-staling
- Increase the dough's fermentation tolerance
- Improved batter aeration and air incorporation
- Optimal fat consumption
- Provides emulsion stability
- Improve crunchiness



Frying Solutions

- Increases frying life of the fried oil
- Increases shelf life of fried products
- Absorbs less oil in fried products
- Slows down acceleration of FFA and peroxide value
- Slows down the rate of rancidity
- Prolongs shelf life
- Slows down further free radical reaction
- Slows down the acceleration of Oxidation, Isomerisation, Polymerisation & Hydrolysis
- Slows down the reduction of smoking point
- Slows down forming and darkening of the oil
- Improves palatability and flavor quality



Shelf Life Solutions

- Prolongs shelf life
- Neutral taste & odour
- Shelf-life extension and anti-staling
- Prevents foods from spoiling and oxidizing
- Shelf-stable
- Delays rancidity, and maintain freshness
- Inhibits the growth of microorganisms
- Maintains freshness of appearance and consistency



Oil & Fat Solutions

Cocoa butter substitute, Cocoa butter replacer, Cocoa butter equivalent, Cocoa butter alternative
Milk Fat Replacer, Butter Oil Replacer, bake stable oil, Chocolate spread oil, Emulsified shortening
MCT, Coconut Oil, Palm Kernel Oil, Specialty Vegetable Ghee, High Performance Frying Oil.

Applications:

- Chocolate filling
- Chocolate paste
- Chocolate tablet
- Chocolate coating
- Soft chocolate compound/solid bar for cold climate
- Moulded filling bars
- Nougats & Toffee candy

- Chocolate Paste and Spread Fats
- Excellent in ice cream coating and as milk fat replacer in ice cream.
- Widely used in whipping cream, topping, non-dairy creamer filled-milk powder
- Use as spray oil for chips
- High millage frying oil



Anti-Clouding Agents

- Delay crystallization formation
- Does not increase peroxide value
- No off-flavor release
- Reduce cloud point
- Reduce solid fat content
- No color reversion during storage and frying



Without Anti-Clouding Agent



With Anti-Clouding Agent



Beverage Solutions

- Dispersion aid
- Improves whitening properties
- Good in aspect of solubility
- Feathering resistance
- Enhance Coloring and Flavoring
- Improved mouthfeels
- Good emulsion stability of the creamer in the acidic environment of the coffee



Chocolate Solutions

- 
- Prevents fat blooming on surface of chocolate compound/bar
 - Improved glossiness
 - Smooth texture
 - Optimization cocoa butter content
 - Optimization coating thickness
 - Simplifying processing and handling
 - Reduction of plastic viscosity
 - Improved flowing properties of chocolate through yield value reduction
 - Ideal chocolate flow properties needed to fill the mould without creating air bubbles
 - Possible to reduce fat content
 - Fast-melting form with good snap
 - Melts in the mouth temperature at 35°C
 - Excellent eating characteristics for ultimate indulgence
 - Prevents fat blooming on surface of chocolate compound/bar
 - Improved glossiness
 - Smooth texture
 - Stability against oil separation
 - No waxy taste
 - Improved viscosity of final product and better mouthfeel

Dairy & Dairy Analogue Solutions

- Imparts dryness, body, smooth texture
- Creamy and smooth sensation
- Reduced fat
- Improved the churning
- Stable and ability to withstand heat shock
- Slow meltdown/ melt-resistant
- Promotes small ice-crystal
- Improved overrun
- α -tending emulsifiers strengthen the foam skeleton due to increase foam agglomeration
- Long shelf life
- Improved whippability
- Facilitates the spreadability
- Improved whitening properties
- Dispersion aid
- Good in aspect of solubility
- Feathering resistance
- Good emulsion stability of the creamer in the acidic environment of the coffee
- Improved melting properties
- Improved texture
- Improved palatability
- Improved syneresis reduction
- Imparts excellent creaminess & body
- Imparts fine & uniform texture

Flavour Solutions (Oil and Water based)

- Rich Flavours:
 - Buttery
 - Cheese
 - Milk
 - Creamy
 - Fruity
 - Chocolaty & Coffee
 - Savoury
 - Spice
 - Ethnic Fragrant
- Flavours for Vegan Food
- Creaming Lipid Systems (for non-dairy creamer range)



Colour Solutions (Natural & Natural identical)

- Baking
- Beverage and Ice Cream
- Confectionery
- Dairy
- Dry Grocery
- Vegan Food



Nutrition Solutions

- Medium chain triglycerides (Organic, Conventional Coconut and Palm)
- Quick concentrated energy source
- Food ingredient for balanced body weight
- Fat extender in reduced-calorie formulations
- Multi Vitamins
- Solubilizer and carrier
- Acacia Fibre
- Prebiotics , Probiotics and Postbiotics
- Omega Vegan DHA & EPA
- Vitamin E, A & D
- Tocotrienols
- Tocopherols
- Beta Carotene
- Natural Antioxidants



Savoury Solutions

- Increased firmness
- Reduced stickiness through starch complexing
- Reduced cooking loss and provide resistance to overcooking
- Shiny appearance
- Improved texture
- Extrusion aid
- Improved emulsion stability
- Improved shelf life
- Viscosity control
- Improved mouthfeels
- Provides stable emulsions
- Improved water and fat binder
- Improved texture



Enzyme Solutions

- Dietary supplements
- Biomed
- Industrial
- Seasonings
- Sugar
- Confectionery
- Animal Protein
- Baking
- Dairy
- Grain & Starch
- Juice, fruit & vegetables
- Plant-based foods
- Vegetable Oil & fat
- Distilling
- Brewing



Frying Oil Adsorbent (Filtration & Recovery Solutions)

DALSORB® removes degradation compounds before they can build-up and destroy oil. Extends the frying life of the frying oil. Improve the quality of the frying oil during it frying life. Ensure consistent high quality fried foods

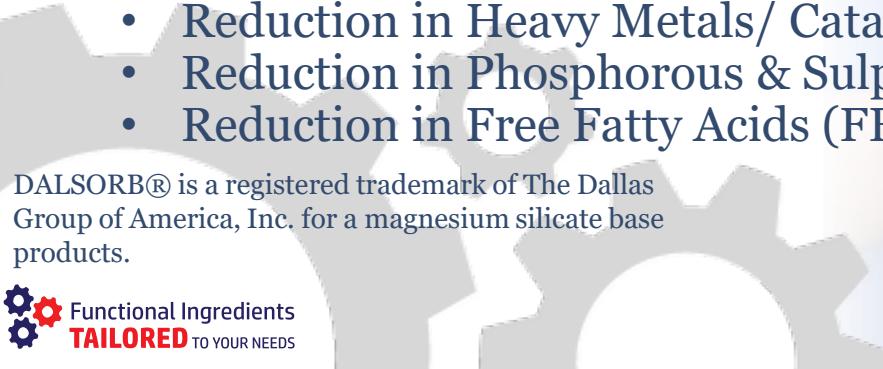
BEFORE



TREATMENT

Other potential benefits are:

- Cleaner fryer and accessories (pipes, HE,..)
- Improved shelf life of product
- Improved colour of product (colour of oil)
- Removal off-taste and off-odour from the oil (frying products)
- Reduction in Heavy Metals/ Catalysts
- Reduction in Phosphorous & Sulphur
- Reduction in Free Fatty Acids (FFA)



DALSORB® is a registered trademark of The Dallas Group of America, Inc. for a magnesium silicate base products.



AFTER



TREATMENT



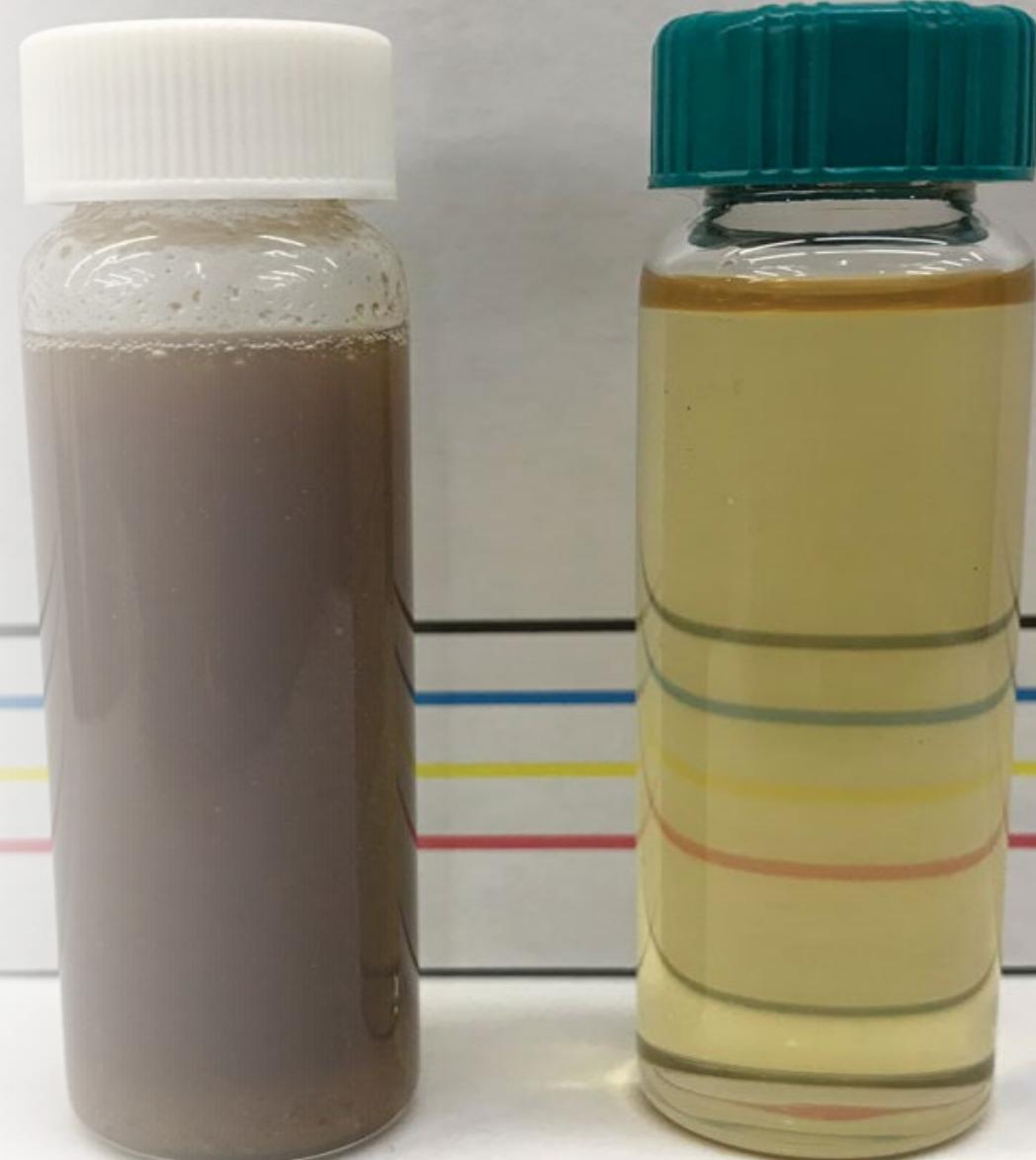
Feedstock Oil & Biodiesel Purification (Adsorbent)

D-SOL® keeps your food wholesome by removing undesirable compounds. This means protecting your food against:

- Off-odours
- Off-flavours
- Off-colours
- Reduce Free fatty acids
- Reduce Polar compound formation



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**FEED BEFORE
TREATMENT**

**AFTER TREATMENT
WITH D-SOL®**

Oleo Chemical Purification (Adsorbent)

MAGNESORB® Purification Reduce ...

- Reduction in Colour Bodies
- Reduction in Pro oxidants
- Reduction in Soaps
- Reduction in Heavy Metals/ Catalysts
- Reduction in Phosphorous & Sulphur
- Reduction in Free Fatty Acids (FFA)



MAGNESORB® is a registered trademark of The Dallas Group of America, Inc. for a magnesium silicate base products.



THANK YOU

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Functional Ingredients
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