

REMexpress

NEWSLETTER

Connect to Chemistry

FROM IDEA TO MARKET IN UNDER **3 MONTHS:** THE FUTURE OF FOOD PRODUCTION IS HERE

In a world where speed, efficiency, and adaptability define success, Blendhub's proven Food-as-a-Service (FaaS) model is transforming how food businesses go from concept to commercial reality — in less than 90 days.

At the heart of this solution lies the Portable Powder Blending (PPB) unit, a compact, self-contained production hub designed to fit within a standard 40-foot container. This mobile innovation can be fully operational anywhere in the world within 6 to 8 weeks, blending and packing up to 2,000 metric tons per year (on a single 8-hour shift).



Built for global scalability and local adaptation, every PPB hub is FSSC 22000 certified, and conforms to the most stringent food safety and regulatory frameworks including FDA, Halal, Kosher, and more. The hubs are also digitally enhanced with MES, SCADA, and Digital Twin technologies to ensure unmatched consistency and product quality.

EDITORIAL NOTE:

As we approach the blessed occasion of Eid ul Adha, a time of reflection, sacrifice, and gratitude, we at Remex Corporation Ltd. extend our heartfelt wishes to all our partners, clients, and readers. May this Eid bring peace, prosperity, and renewed strength to your personal and professional journeys.

This month's edition of Remexpress explores how innovation and agility are reshaping the food industry from rapid product launches with portable production hubs to advanced stabilizer solutions for fruit beverages. As always, our goal is to bring globally recognized food solutions tailored to the evolving needs of the Bangladesh market.

Thank you for being a part of our journey.

Eid Mubarak!

- The Remex Team Remexpress | June 2025

Key Highlights:

- Globally deployable food production hubs
- Digital quality assurance via Chemometric Brain
- Tailored recipe formulation and localization
- Efficient transport, plug-and-play operation

This platform empowers entrepreneurs, startups, and established brands alike to launch or reformulate food products with unprecedented speed and precision, minimizing capital investment while maximizing market reach.

STABILIZER INNOVATION FOR FRUIT JUICES AND ACIDIFIED **DRINKS**

The demand for high-quality, shelf-stable beverages continues to grow - and Blendhub's precision stabilizer blends are leading the way in delivering superior performance across fruit juices, nectars, and acidified milk beverages like lassi or juice-milk fusions.

Premigum® XPJ and XLB, proprietary stabilizer systems, are formulated to deliver:

- Enhanced viscosity and texture
- Excellent pulp suspension
- Shelf-life stability with phase separation control
- Protein protection in acidified environments

These stabilizers use optimized combinations of pectin, CMC, xanthan, and other hydrocolloids, tuned to meet regional taste and texture preferences while addressing clean-label demands.



Applications:

- Juices & Nectars: Versatile bases with varying viscosity profiles for smooth mouthfeel and flavor release
- Acidified Beverages: Effective protein stabilization to prevent sedimentation and maintain beverage clarity

tools like LumiSizer With predictive modeling STEP-Technology, Blendhub ensures that formulation undergoes rigorous stability and shelf-life testing - guaranteeing consistent performance from lab to shelf.

Your Exclusive Partner in Bangladesh

Remex Corporation Ltd. is proud to serve as the exclusive partner of Blendhub in Bangladesh, supporting local brands with global expertise, innovative food technology, and precision formulation support.

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Together with Blendhub, we're helping food innovators in Bangladesh bring smarter, faster, and safer food products to market.

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