



Products & Services

For Alcoholic Drinks Producers

SPL International

Serving You Better





Serving the alcohol industry since 1992

Key Business Information:

750+

Products available for spirit, liqueur, beer, wine, cider & other mixed alcoholic drinks manufacturers.

34

Countries around the world we currently supply product to.

900+

Tonne of product manufactured and dispatched each year.

AA

AA rated BRC manufacturing facility in the North West of England.

350+

Years, combined experience, working in the alcoholic drinks industries.

SPL International was set up by Philip Jones to supply knowledge, products & ingredients into the alcoholic drinks industries.

Now based in a modern 56,000 sq ft development & manufacturing site in the North West of England, SPL International are a globally recognised benchmark for product quality in the alcoholic drinks industries.

We pride ourselves on being able to help customers create the alcoholic beverages they envisage. With an inherent focus on cutting edge R&D and a commitment to in-house manufacture, state of the art laboratory facilities and machinery; SPL have gained international acclaim scooping numerous innovation awards worldwide for our ingredients and products.

This brochure will give you an overview of our products and capabilities, a short video introduction to the company can be viewed by scanning the QR code or visiting the website link below.



<https://www.youtube.com/user/splinternational>

Working Together

Founders Message

We view our customers as our partners in creating value and their loyalty is our greatest reward, it is our aim to establish long term partnerships that generate growth for both parties. We do this by working closely with customers, understanding their business and needs and providing innovative products and solutions that help them improve quality, reduce costs, improve efficiency, solve problems and enter new markets.

We understand that making the right choice of service partner and supplier can be essential to your business success. That's why everything we do is focused on delivering remarkable results, we treat our customers' business and interests as our own, delivering high quality and fair pricing in every product we produce.

We strive to delight our customers at every opportunity by going above and beyond expectations and 'serving you better'. These fundamental principles represent our commitment to our clients and what we strive to deliver, regardless of budget or business objective, through every single piece of work we do and product we produce - they are the heart of our business.



Philip Jones



Established in 1992

Entrusted by the world's leading brewers, distillers and alcoholic beverage manufacturers to develop and supply products for over 25 years.

Our Services



Product Development

From concept through to manufacture, if there's something that needs developing specific to your needs, we have the experience, expertise and in-house facilities to turn your ideas into successful alcoholic drinks products.

From singular enzymes to complete drinks solutions, we manage the whole process providing high level technical support throughout.

New Product Development (NPD) Process



Briefing

A dedicated account manager will discuss your requirements, using their experience and knowledge to advise you on the best route to market for your concept.

Our Marketing and NPD departments are involved from the start, ensuring your brief is tight and all stakeholders are clear on what's needed to deliver success for you and your business.



Development

Our experienced NPD team use our state of the art, in-house, laboratory facilities to develop the brief into a tangible product.

We have access to the world's finest raw materials and are experienced in developing Spirits, Liqueurs, Beers, Wines, Ciders & Flavoured alcoholic beverages that are enjoyed all over the world.



Testing

Strenuous in-house testing, from our qualified tasting panel, allow us to refine the product to a point where we've confidently met all of the requirements detailed in the brief.

We provide samples for you to try and to test with your customer base. Feedback is recorded & any refinements completed until you're happy to sign off.



Manufacture

Production starts in our modern manufacturing site. The site has the facilities to supply in multiple packaging options, from bulk flight sacks & IBCs to finished kits and sachet sets etc. You can even visit us to watch your final product come off the production line.



Launch

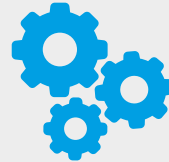
Our logistics team ensure delivery is on time with everything in perfect condition. Your support team are in place to ensure that deadlines are hit, and are able to answer your questions and provide ongoing, after sales support.



“ Having all of our services on one custom built site allows improved control and the flexibility to not only produce but problem solve quickly and as a team.

The expertise within the business allows us to work proactively on customer projects; quality and consistency are always our focus and something that you can rely on when working with SPL. ”

Chris Birnie
Factory Manager



Manufacturing

We have invested over £3 million in our manufacturing facilities over the past 3 years to ensure that our products achieve the highest possible quality levels that the world's top brewers and distillers demand.

We consistently seek and invest in equipment and facilities to improve our products, processes and offering to our customers.



Procurement

Over the past 20 years we've developed a global supplier network of longstanding, trusted suppliers and maintain a minimum of 2 approved suppliers for each 'critical' raw material.

This ensures continuity of supply, competitive pricing and batch to batch consistency across all of our products. Our extensive supplier network also allows us to source new products specific to your needs, quickly and efficiently.

Our Services



Logistics

We have longstanding relationships (20+ years) with our logistics and distribution partners, including local and international chambers of commerce, HMRC & the Department for International Trade.

We currently deliver to over 30 countries worldwide, and can provide chilled, ambient or warm transit options. Ensuring, no matter your location, your products reach you in perfect condition.



Quality Assurance

We employ an extensive and thorough quality control procedure for suppliers, raw materials and finished goods. We are proud to be accredited with the BRC Grade 'AA' quality standard.

As a customer this can assure you that SPL are a company that reaches high levels of competence in all critical areas, that we monitor and continually improve our product quality, safety and legality and have taken every possible precaution to prevent problems.



Customer Support

From simple telephone queries through to emergency technical analysis, our experienced account handling team will always be on hand to answer your questions, provide advice and assist you in solving problems.

With our 'serving you better' approach customers' needs come first and we consistently over-deliver to make certain your enquiries are dealt with promptly.

Our Products: Yeast & Nutrition

Turbo Yeasts

SPL founder, Philip Jones first developed turbo yeasts and brought them to market over 20 years ago. Turbo Yeasts are fast fermenting distiller's yeasts for use in the production of alcoholic beverages.

They can be used to produce 96% potable alcohol, or can be used to create spirits, liqueurs or flavoured alcoholic beverages. Combined with complete nutrition, our Turbo Yeast range contains products suited to various fermentation conditions, facilities, sugar sources and ABV requirements; no matter what your fermentation requirements we're confident we have a suitable product.



Key Turbo Yeast Products:

TY48 High Alcohol Turbo Yeast

Active dried alcohol yeast combined with a complete nutrient complex, designed to ferment up to 14% ABV in 48 hours or up to 20% ABV in 4 to 5 days.

TY24 Turbo Yeast

Extremely vigorous distiller's yeast and nutrition blend with fermentation activators to ensure a rapid start and trouble free fermentations, achieving 14% ABV in 24 hours.

Fruit Turbo Yeast

Robust yeast, developed from a wine strain, with additional nutrition to produce reliable and complete high alcohol fermentations, regardless of the nutritional content of the fruit.

Rum Turbo Yeast

Robust Rum distiller's strain with nutrient complex used to ferment molasses, sugar cane juice and refined sugars stress-free up to 15% ABV.

Whisky Turbo Yeast

Highly viable and robust strain with optimised nutrient complex and congener profile for whisky spirit, used to ferment grains, malt grains, malt extracts or refined sugars up to 15% ABV.

Temperature Tolerant Turbo Yeast

A high yield, temperature tolerant, distiller's yeast strain that can ferment up to 14% ABV at 38°C liquid temperature, but also reach up to 18% ABV at cooler temperatures.

22% Turbo Yeast

Active dried distiller's yeast with especially high alcohol tolerance blended with complex and chemically defined nutrition and absorbents.

Puraferm Turbo Yeast

An active dried yeast strain blended with complex and chemically defined nutrition and optimised for fermentation of high purity alcohols from pure fermentable sugar.

Vodka Turbo Yeast

A unique 'low congener' strain for fermentation of wheat grain, potatoes or refined sugars up to 14% ABV, producing an optimally 'clean' congener profile for vodka spirit.

High Purity Turbo Yeast

Specialist low congener yeast strain which confers minimal fusel oils or other flavour-causing fermentation by-products, producing super clean spirit alcohol from fermentation up to 15% ABV.

Our Products: Yeast & Nutrition

Other Key Yeast Products & Categories :

As experts in the world of fermentation, we work with customers in a range of industries including beer, wine, cider, spirits and other fermented beverages and have developed a product portfolio to suit. We have the facility to develop something specific to your needs and can isolate and dry yeasts to order.

Beer Yeasts

18 active dried brewer's yeast strains, covering a comprehensive range of styles, organoleptic profiles and fermentation conditions. Top and bottom fermenting with various options for alcohol tolerance, attenuation rate, flocculation & sedimentation.

Wine Yeasts

14 active dried strains, both singular and combined with nutrition to ferment pure grape, mixed grape and other fruit source wines. Strains available for stuck fermentations, long maceration times, sparkling and secondary fermentations, high alcohol and specific organoleptic profiles.

Cider Yeasts


8 active dried strains, both singular and combined with nutrition to ferment apple, perry and mixed fruit ciders. Strains available for dry and sweet ciders, high alcohol, high temperature fermentations and specific organoleptic contributors.

Ethanol TT Yeast

Able to achieve above 18% ABV at 30–32°C fermentation temperatures, and 22% ABV at 25°C. High ethanol yield, the ability to withstand extreme stress factors and consistently strong reproductive capacity means shorter fermentation times and reduced contaminant risk.

Puraferm LC Yeast

A unique low congener (by-product) producing strain with exceptional sugar to ethanol yield from any fermentable sugar substrate (except molasses) up to 14% ABV. A short lag phase and good viability promote reduced fermentation times and lower risk of bacterial contamination.



TY48:

SPL invented and launched TY48 yeast into the commercial alcoholic drink sector. TY48 is the only yeast product that will ferment pure sugar to 20%ABV high quality alcohol base.

Our Products: Yeast & Nutrition

Key Nutrition Products:

Some yeast strains and substrates require additional vitamins, amino acids, essential salts, trace elements and various other nutritional supplements to maintain good yeast growth and health throughout fermentation.

We have sourced & developed a robust range of nutrition solutions, and can also develop nutrition formulations bespoke to your requirements.

Complete Nutrient

A complete nutrient complex consisting of macro and micro nutrients ideal for fermentation of any sugar based feed-stock such as 95DE glucose sugar syrup, pure sucrose or other fermentable substrates such as molasses, thick sugar juice etc.

Trace Nutrient

The only fully chemically defined pure Trace Nutrient to provide all essential food-grade vitamins and trace minerals required for optimal yeast performance.

Wine Nutrient

A complete yeast nutritional system designed for rapid, complete and trouble-free fermentation. Providing all macro and micro nutrients essential for yeast fermentation, particularly useful in applications where the fruit content is low.

Cider Nutrient


A complete nutritional system for trouble-free fermentation. Providing all macro and micro nutrients including nitrogen, phosphorous, potassium, magnesium, essential vitamins and trace minerals from pure, chemical forms and yeast extract.

Urea

A superior source of nitrogen; benefits include significantly reduced pH drop during main fermentation, up to 2°C higher fermentation tolerance and ability to reach above 22% ethanol.

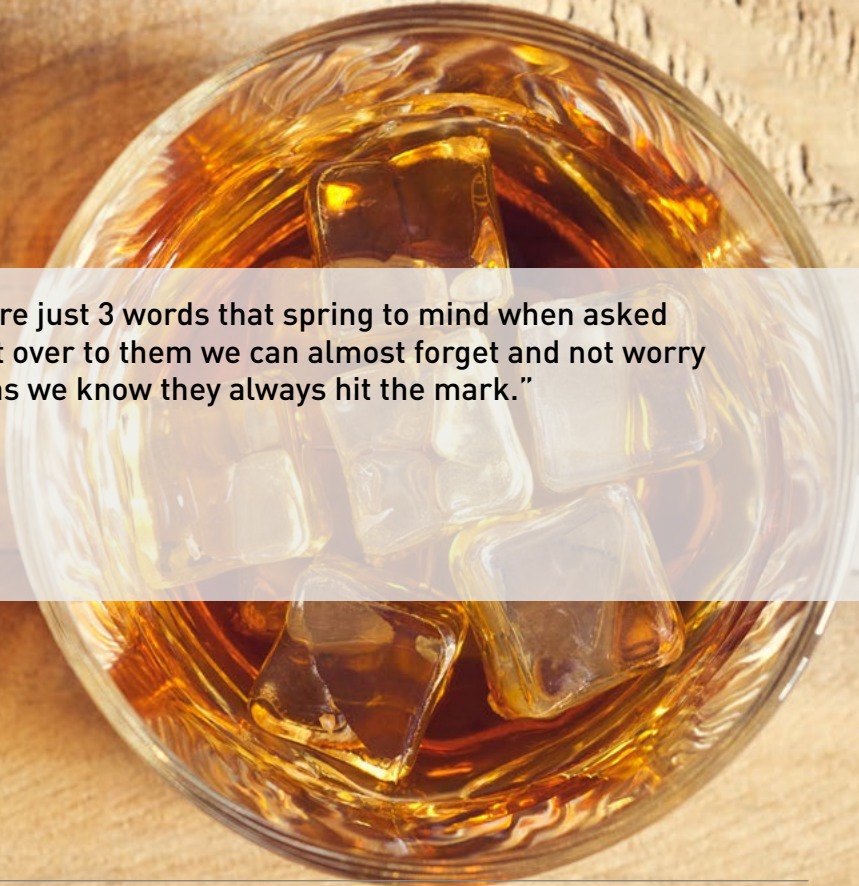
Diammonium Phosphate (DAP)

A water-soluble ammonium phosphate salt suitable for a wide variety of fermentation applications, containing ammonium ions (containing nitrogen) and phosphorous, which are essential macro nutrients for yeast growth and fermentation.

A detailed view of a distillery's production line. The image shows a series of clear glass bottles being filled by a complex mechanical system. The bottles are positioned on a conveyor belt, and the filling mechanism consists of several vertical tubes with red seals and nozzles. The background is slightly blurred, showing more of the industrial equipment and the overall environment of the distillery. The lighting is bright, highlighting the metallic surfaces and the clarity of the glass bottles.

“For the past 3 years SPL have helped us grow our alcoholic drinks range from what was nothing to what is now an established drinks brand in our market. Nothing is ever too much and it is great to work with a company that really cares about its customers.”

Shawn Belmont
Head Distiller - Island Magic, Seychelles

A high-angle, close-up photograph of a glass filled with whiskey and several ice cubes. The glass is set on a light-colored wooden surface with a visible grain. The lighting is warm, creating highlights on the glass and the liquid. A semi-transparent white text box is overlaid on the left side of the image.

“Integrity, quality and innovation are just 3 words that spring to mind when asked about SPL, when we pass a project over to them we can almost forget and not worry about it from a development side as we know they always hit the mark.”

Celso Franzetti
A Franzetti AB, Sweden

Our Products: Flavours, Extracts & Essences

Consumer appetite for exciting and diverse flavour experiences in alcoholic beverages is phenomenal. We are continually developing our portfolio to meet the ever-developing organoleptic requirements for the markets we serve, we specialise in creating bespoke flavour solutions for the alcoholic drinks industries.



Spirit & Liqueurs

Natural brewing and fermentation adjuncts to use in process, and beverage specific flavours and recipes developed to dose directly to base alcohol. Liquid flavour combinations available with or without alcohol content and suitable for use across a broad ABV range.



Cocktails

A modern range of complete flavours and essences developed to mirror popular commercial cocktail varieties. Available with or without alcohol content and developed for use across a broad ABV range and in various pre-mixed cocktail flavoured beverages.



Fruit

Natural dry and liquid fruit extracts, flavourings and concentrates, procured from the world's best growing regions. Tested and approved for use across various alcohol substrates, conferring authentic fresh flavour components into your finished alcoholic beverages.

Our Products: Clarification & Fining Aids

Our range of natural products provide not only aesthetic benefits to your beverages but can also improve alcohol quality, yield and provide manufacturing efficiencies that deliver cost-savings throughout the process.

Chitosan Liquid

A high strength, high purity solution of chitosan flake for the clarification of alcoholic beverages. Often used as part of a 2 stage clarification process with Kieselsol.

Kieselso

A negatively charged aqueous solution of colloidal silica for high performance fining of alcoholic beverages. Often used as part of a 2 stage clarification process with Chitosan.

Gelatine (liquid & dry)


Non-gelling porcine Gelatine for clarification of fermented beverages, available in both liquid solution and instantly soluble form, providing improved fining action and firmer sediment.

Granular Sodium Bentonite

Fine granular food grade high colloidal bentonite clay for protein stabilisation and clarification in wines, grape must and cider. Also used as an absorbant to improve beverage ethanol quality.

Activated Carbons

A range of 6 available in liquid, powdered and granular form, used for colour removal, polishing & purification of alco-base and fermented alcoholic beverages.

A man in a white lab coat is shown in profile, smelling a sample in a small glass vial. He is in a laboratory or production environment. In the background, there is a whiteboard with handwritten notes, a calendar, and various lab equipment. On the whiteboard, there are notes including "ASTMAS", "70/10", "100.00", and "5/13". The calendar shows months from January to July. There are also some charts and data tables on the wall. The man is holding a small glass vial to his nose, and there are several other glass containers and bottles on the counter in front of him.

“The team at SPL have been our alcohol product development partners for over 20 years now, the depth of knowledge and expertise within the team has allowed us to release new products regularly and stay a quality step ahead of our competitors.”

Matt Blackwood
Purchasing Manager - Imake Handcrafted Food & Beverages

Packaging Options

Dry Products

Our 9 'dry' packing lines provide flexibility in the filling of dry product in varying weights and forms; from powder, granule and grain to irregular forms such as dried fruit and botanicals. Packaging formats shown below, available in SPL brand or white label.

360kg flight sack



25kg & 10kg Poly Lined Paper Sack



1-5kg Vacuum Seal Brick



5g-1kg Sachet



Liquid Products

Our liquid fill packaging lines are able to handle water thin liquids through to highly viscous products at speed, ensuring efficiency and allowing us to provide value-for-money. Packaging formats shown below, available in SPL brand or white label.

1000l IBC



260kg Drum



5l Jerry Can



0.5 - 3kg Stand-Up Pouch



Our Team

SPL's workforce comprises over 65 full-time employees and over 360 years' combined experience working within the alcoholic drinks industries. Led by the management team below, and having been in the business of manufacturing, importing & exporting goods across the world since 1992, we are confident that we have the facilities, knowledge & experience to successfully deliver the products and services to enhance your business.



Michael Harrison
Sales Director

Working in project management & sales across the alcoholic drinks industries for over 10 years, Mike's passionate about bringing new ideas to market and delivering excellent service.



Jeanette Daniels
Quality & Technical Manager

Jeanette has over 20 years of experience in FMCG, a detailed knowledge of HACCP & retailer requirements and a proven track record of implementing quality and food safety improvements.



Chris Birnie
Factory Manager

Chris oversees all of SPL's factory activities, including production, maintenance, equipment and facilities investment, utilities and infrastructure across the 60,000sqft BRC AA graded facility.



Helen McGowan
Purchasing Manager

Helen is responsible for developing successful relationships with SPL suppliers, reducing the costs of raw materials and packaging whilst continuing to maintain the highest levels of quality.



Paul Dodd

Marketing Manager

Paul is focused on developing SPL's quality reputation & improving customer experience by introducing new & innovate methods to deliver on customer needs in the modern marketplace.



Andrea Lee

Special Projects Manager

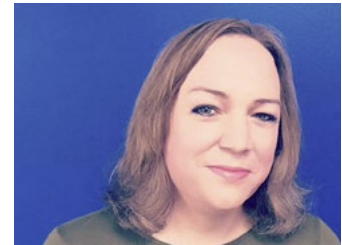
Under Andrea's leadership, SPL's processes have flourished and the new programs and services she has developed continue to provide added value to our customers.



Stephen Robinson

Business Development Manager

Working in sales and business development management roles for over 25 years, Stephen's goal is always to establish long term partnerships that generate growth for both parties.



Berni Hamill

Product Development Manager

With over 20 years' experience in product development within the alcoholic beverage industries, her specialist knowledge in beverage formulation and development is a key asset to our customers.



Laura Ouslem

Finance Manager

A chartered accountant with over 12 years' experience in financial reporting and management accounting, her skills are used to support the growth and development of the business.



Les Fairlie

Warehouse Manager

Les has been in the Production, Warehouse & Distribution industry for 28 years and is passionate about ensuring that orders reach our customers on time, in full and in perfect condition.



“ We really take pride in creating the best solutions in everything we do – for the benefit of our customers, suppliers, employees, the environment and society. We have the capacity to expand and would love to talk to you about the products we can offer to your alcoholic drinks business.”

Stephen Robinson
Business Development Manager

SPL International

Philip Jones House,
Poole Hall Industrial Estate,
Ellesmere Port,
Cheshire,
CH66 1ST
United Kingdom

Registered in Great Britain: 2750237
VAT Registration No: GB625014870

Phone: +44 (0)151 356 5985
Email: enquiries@spl-int.com
Web: www.spl-int.com

 <https://www.linkedin.com/company/spl>

 <https://www.youtube.com/user/splinternational>