



KaTech
by Ingredion



2021

Ingredion acquired KaTech, a German provider of advanced texture and stabilization solutions for the food and beverage industry expanding our food systems platform and bringing label-friendly ingredients and innovative solutions that align with the latest consumer trends to our portfolio



Ingredion®

+



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KaTech is a part of the Ingredion Group



Head Office / Pilot Plant
in **Lübeck, Germany**



Offices and Pilot Plant
in **Cheshire, UK**



Production Facilities in
Reinfeld, Germany

Tradition meets modern



- International food technology company
- founded in 2010
- Katharina Hahn Familien GmbH becomes a majority shareholding company in 2012
- 2021 acquired by Ingredion Inc.

Investing in the future

- have invested over €20 million in the company, such as the latest technology centres in Lübeck and Chester (England) and a fully-certified production plant in Reinfeld
- hand picked team of experienced technologists and salespeople
- now have 60 employees at three locations in Europe
- focus on new technologies
- new state of the art pilot plant(s)
- geared for speed of response

Our core competencies



Our segment focus





- Fermented products
- Cheese products
- Analogue cheese
- Desserts
- Aerated products
- Drinks
- Cream products
- Bread spreads
- Analogue cream products
- Whip topping



- Vegan fermented products
- Vegan cheese products
- Vegan desserts
- Vegan drinks
- Vegan bread spreads
- Vegan cream products
- Vegan whip topping



- Sponge/cakes
- Bakery fillings
- Vegan sponge/cakes
- Vegan bakery fillings



- Emulsified products
- Dressings
- Ketchup/Condiments
- Soups/sauces/ready meals
- Vegan emulsified products
- Vegan dressings
- Vegan Ketchup/Condiments
- Vegan Soups/sauces/ready meals
- Filling aids
- Meat alternative products



- Fruit preparation
- Jelly
- Fruit spreads/jams

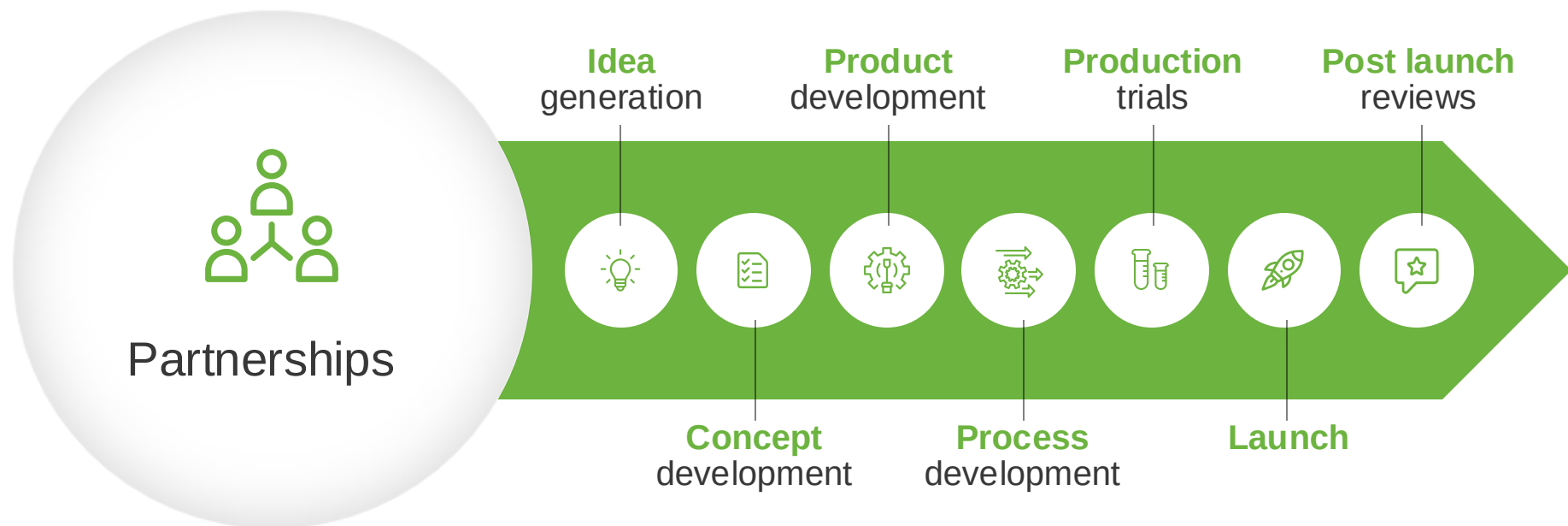


Years of experience and close cooperation with customers make for successful innovation

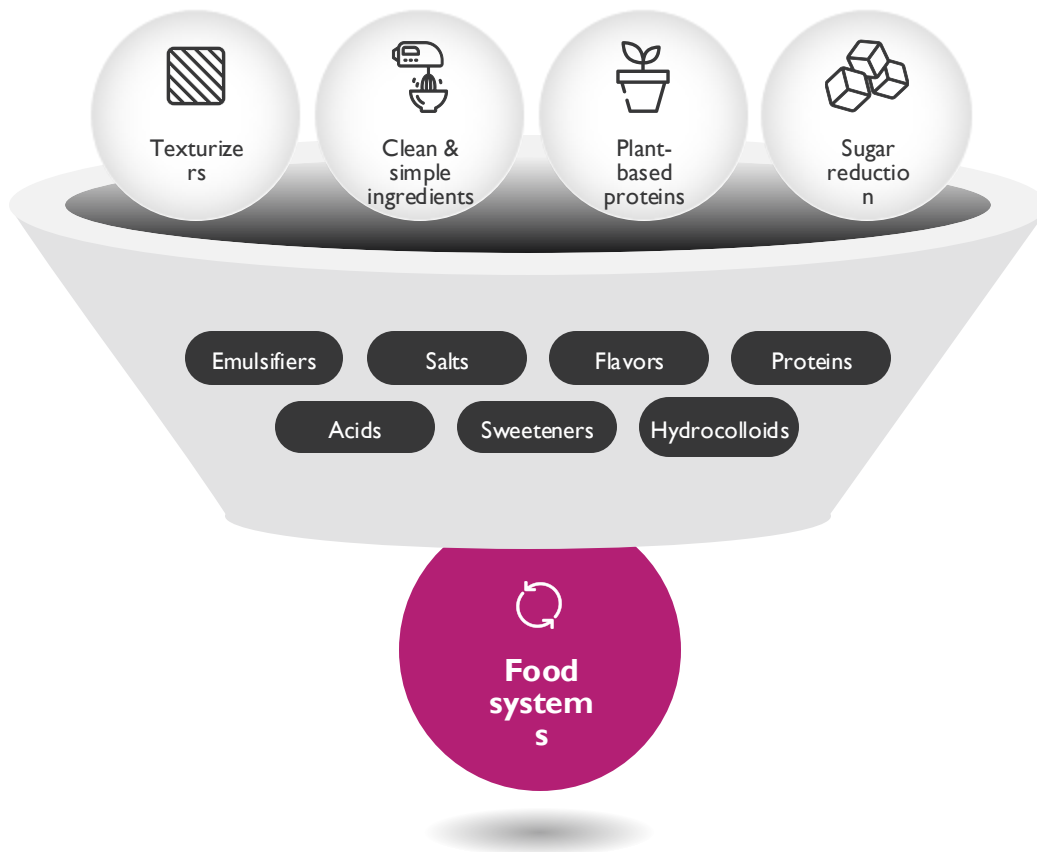
- We are noted for our independent selection of raw materials, extensive knowledge of raw materials, applications know-how and experience, service, speed and flexibility
- Our technologists and technically-skilled sales people have many years of experience in the food industry
- Close cooperation with our customers help satisfy customer expectations



Partnerships drive our value creation



KaTech's approach to create customized solutions



Innovative with the
Ingredion portfolio

+

Selected additional
ingredients

=

A complete
co-created solution

Development processes that ensure customer satisfaction

- We carry out sensory evaluations of all products every day as a team to exchange ideas and input to projects
- We have an in-house exchange of experience (interdisciplinary and transnational) that focuses on optimal customer solutions
- We make end-product samples for customers or we present them on site
- Following successful product development, we carry out/support large-scale trials at customers' premises



Modern facilities for greater efficiency

- two state-of-the-art pilot plants in Lübeck and Chester
- production and warehouse in Reinfeld
- subsidiaries in the UK and Poland



Top-level product development

- Modern and flexibly versatile machinery enable us to replicate almost all product processes in all food categories
- We offer transparent upscaling with regard to specific customer production processes



Our machinery and equipment

- Tubular and plate heat exchanger for pasteurised & UHT goods, able to handle from liquid to high-viscosity products
- Aerating machine (Haas-MONDOMIX) for desserts such as mousse, quark or cream cheese products
- Universal mixing machines (Stephan Machinery or Limitech) for multiple processing (mixing, emulsification, heating, cooling, vacuum) and applications (processed cheese, ketchup, mayonnaise, desserts)
- Meat cutter (sausages or sausage meat preparations)
- Emulsifying machine (FrymaKoruma) for mayonnaise, dressings or ketchup and other applications
- Autoclave for soup & sauces in cans
- Bakery equipment (Hobart mixer, oven)
- Yogurt smoothing and cooling line



New, large scale production plant, warehouse and quality control

- 4,000 sq. m of production and warehouse space in Reinfeld
- flexibility through separation of allergens
- warehouse production and "free from" production possible



Top-level certification

- quality assurance directly linked with production
 - We test all raw materials before use.
 - We test every product batch for function to guarantee continual quality.
- Certifications in RSPO, IFS, ISO 14001, CERT ID, BRC, Bio





Flexible use of raw materials for an optimum product

- Experts in all product categories can find solutions for almost all product requirements.
- We are independent of raw materials suppliers.

The benefits to our customers:

- best synergies from all raw material options available
- cost optimisation
- reduced ingredients list (clean label etc.)
- able to meet all quality requirements
- currently >1000 raw materials for development purposes in use





Danke für Ihre Aufmerksamkeit!
Thank you for your attention



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Finden Sie mehr über uns heraus und folgen Sie uns
Find out more and follow us

