



**Contract Manufacturing of Customised Extrudates
and Textured Vegetable Proteins (TVP)**

Shaping the **Future** of **Food** Together.

We make your food ideas come true!

Allow us to introduce ourselves. We are Erbacher Food Intelligence. As a contract manufacturer, we make food dreams come true. We achieve this by using our sophisticated **extrusion technology** in combination with in-depth **expert knowledge**. In the field of custom **extrudates** and **textured plant proteins**, we develop unique high-quality, tailor-made product solutions in bulk packaging such as bulk cartons or big bags for example, a variety of **ingredients** for **further processing**. Or **products** for your **own brand** like crispy snacks or breakfast cereals. **Tailored to your vision!**

The possibilities? Endless! Whether it's organic cocoa balls, pink crispy hearts, crunchy spelt flakes, chocolate-coated dragees for dairy products, customised plant-based meat and fish alternatives – we bring to life what you want and how you want it. And stand by your side as a **reliable** and **experienced contract manufacturer** from the initial idea to the final product. Our recipe for success? Highest quality, decades of **expertise**, maximum **flexibility** and a passion for great ideas!



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Contract Manufacturing – Your Path to the Desired Product.



1. Do you have a product idea?
Then simply contact us.



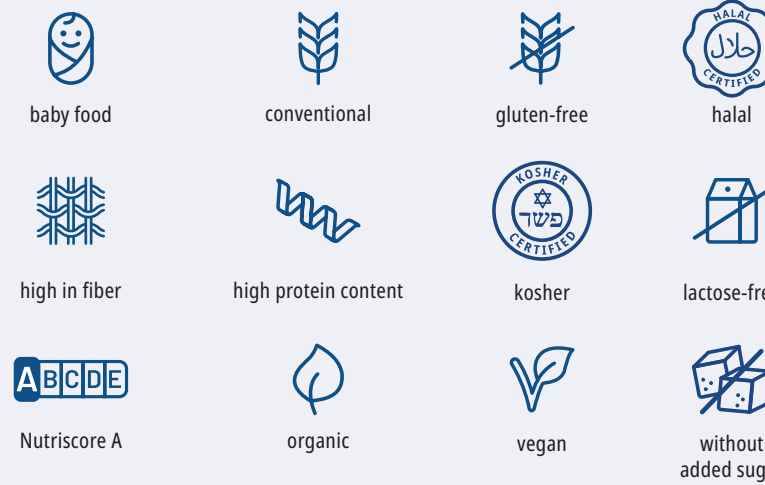
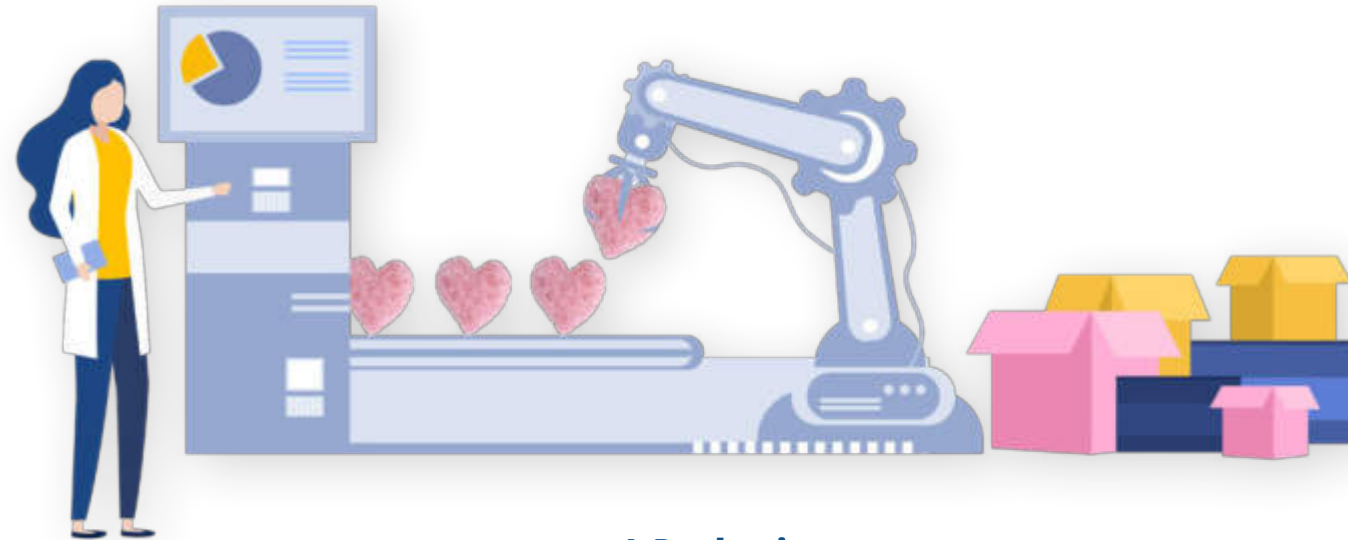
2. Crunch Consult:
Our team will advise you on how we can bring your ideas to life.



3. Product Development:
Together, we will develop your individual product.

Individual according to your Wishes

We offer you a wide range of possibilities to develop your product according to your requirements. This includes not only the choice of **raw materials, shape and texture**, but also the **qualities** of your product. In our overview you will find exactly the right quality for your product, which can of course also be combined.



4. Production:
After successful prototype manufacturing, we will produce your market-ready desired product.



We are your Partner.

Our Competences

For more than 30 years, we have been **experts in contract manufacturing** of extruded foods. The **technology of extrusion** is not only an **efficient** and **careful manufacturing process**, but also allows a very **flexible** and **individual product design** in taste color, shape, texture and application areas while maintaining **consistent quality**. We have a wide selection of raw materials available. On request, we can also process raw materials provided by the customer. Numerous well-known brand manufacturers and innovative start-ups are among our customers and benefit from our expertise and experience in extrusion technology.

Therefore Erbacher Food Intelligence.



Customised Contract Manufacturing

- Develop your **individual customised product** with us.
- Set **innovative trends** in the food industry.
- We offer you **safe products** of the **best quality**.



Working Together in Partnership

- Together, at **equal footing** in an open exchange.
- Be part of the **development** of your product **live** during "Fast Prototyping".
- Production in comparably **smaller quantities**.



Everything from a Single Source

- From **development** to **production** to **logistics**.
- We are more than a service provider - we are your **strategic partner** and **enabler** of your product idea.

Our Promise of Quality

We do not only fulfill your individual product wishes, but also the **highest safety** and **quality requirements**. From the selection of our raw materials, which are as regional as possible, to in-house production and the finished product. Each area is subject to **certified standards** and strict **quality controls**, including our **own accredited laboratory**. In this way, we offer you the best and safest quality for your product.

Our high quality standards are regularly confirmed by independent institutes and certifications:



Sustainability and Responsibility

For us, sustainability means above all taking responsibility for our customers, society and the environment. We are therefore continuously committed to environmental and social issues, e.g. with:

- eco-certified environmental management systems according to DIN ISO 14001
- energy-efficient production processes
- use of electricity from 100% regenerative sources
- climate and forest conservation projects in Tanzania



Gold Award for Long-standing Commitment

For 15 years, Erbacher Food Intelligence has voluntarily participated in the Bavarian Environment and Climate Pact and has been honoured with the Gold Certificate.

This recognition confirms our ongoing dedication to efficient, resource-saving processes and innovative solutions in corporate environmental protection.



Ingredients for Fish or Meat Substitute



Meatless Happiness!

Veggie is on-trend and the future for plant-based products looks promising when done right! Our **plant-based protein textures** with their **fibrous structure** make for a delicious and **authentic fish** or **meat substitute** for your favourite **vegan or vegetarian product**. Whether pea, potato, soy, sunflower or another plant-based raw material of your choice as a base – you can develop your **desired product** with our texturates.

So many possibilities! Here's a **sneak peek** of only a few of our many **textures**. We're happy to present more fantastic ideas and design and produce your custom product with you.



M7443
Wheat Protein (65%) Texturat Chunks
8-10 mm
high protein content + vegan



M7549
Soy Protein (49%) Texturat Crumbs
4-6 mm
high protein content + vegan

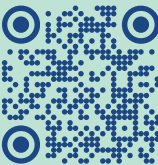


M7617
Sunflower Protein (50%) Texturat Chunks
8-10 mm
gluten-free + high protein content + vegan



M7657
Pea Protein (70%) Texturat Chunks
8-10 mm
high protein content + vegan

For further inspiration check out our website:
www.food-intelligence.de/en



Ingredients for Breading



Crunchy all the way!

Whether it's crumbs, sticks or spherical shapes: our extrudates give your product the crunchiness you desire.
With **various combinations** of **raw materials**, **shapes** and **flavors** available, enjoy a well-rounded and perfectly crunchy product!

Here's an **exclusive selection** from our portfolio. If you're curious for more or have your own product ideas make sure to get in touch.



M1239
Corn Discs
3-4 mm
gluten-free + vegan



M5368
Potato Crumbs
1-2 mm
vegan



M5800
Rice Balls
3-4 mm
gluten-free + no added sugar + vegan



M7258
Corn Flakes
8-10 mm
gluten-free + vegan



M7568
Wheat Protein (65%) Texturate Crumbs
4-6 mm
high protein content + vegan



M7606
Rice Discs
3-4 mm
vegan



M7702
Corn Crumbs
4-6 mm
gluten-free + vegan

Hungry for more? Visit our website:
www.food-intelligence.de/en



Ingredients for Dragees



Sweet on the outside, crunchy to the core!

With individually developed extrudates as the core, you add a unique **crunch factor** to your dragees. Whether as a highlight in the **praline display**, a **yoghurt topping**, or an **innovative component** of your product range – we develop and produce dragee centres tailored to your requirements. A **wide variety of coating options**, such as sugar-, fat- or fruit powder-based coatings, provide an extra **special crunchy experience**.

A **small selection** of our extruded dragee cores is shown here. We would be happy to present further exciting variants or to work with you to develop the exact product solution you need for **your perfect dragee** – please feel free to contact us.

 M76 Rice Loop 8-10 mm vegan	 M1824 Wheat Reindeer 8-10 mm vegan	 M2524 Spelt Heart >20 mm vegan	 M5617 Corn Ball, Butter and Salt 16-18 mm gluten-free
 M6948 Milk Protein (45%) Ball 12-14 mm high protein content	 M7471 Spelt Egg, Cocoa 10-12 mm organic + Fairtrade + vegan	 M7577 Barley Malt Ball 12-14 mm vegan	 M7602 Wheat Croissant 8-10 mm conventional

For further inspiration check out our website:
www.food-intelligence.de/en



Ingredients for Breakfast Cereals & Muesli



We love bringing **crunch to the bowl**. Because we find crunchiness adds to the pleasures of **muesli**. For **breakfast cereals**, we develop extrudates that elevate the taste experience according to your individual preferences. Crispy barley flakes, gluten-free honey-cocoa balls or vanilla-flavored crispy numbers? Organic? Halal? Colorful? Round? Choose from an almost limitless **variety of options** for your unique cereal composition.

Here's a **glimpse** of our product **portfolio** for **breakfast cereals and muesli**. Want to see more? Or do you already have specific ideas? Get into touch with us, and we'll make it happen.



M2545
Spelt Numbers, Cocoa
18-20 mm
conventional



M3103
Corn Balls, Cocoa
10-12 mm
gluten-free + Rainforest Alliance + vegan



M3277
Quinoa Balls
2-3 mm
organic + gluten-free + Superfood



M6063
Wheat Rice Hearts, Pink
8-10 mm
organic + vegan



M7281
Rice Ducks, Vanilla
14-16 mm
organic + vegan



M7494
Corn Milk Protein (30%) Ball, Cinnamon-Vanilla
8-10 mm
high protein content



M7613
Wheat Snail, Cinnamon
8-10 mm
conventional



M7626
Pea Protein (25%) Loop, Cocoa
18-20 mm
gluten-free + high protein content



What can we do for you? Get in touch!
www.food-intelligence.de/en



Ingredients for Bars



On the Go Crunch!

The ideal cereal bar sets a high standard: it's **crunchy**, looks great, **tastes wonderful** and just has that **special something**. Our extrudates are perfect as the **main component** or a **tasty addition** to cereal bars that delight you. What ingredients should your ideal on-the-go snack include? Mini amaranth crisps in organic quality? Crispy spelt flakes? Protein-rich soy balls? You have the choice! We're happy to produce for you in **various combinations** of **raw materials, flavors, colors** and **shapes**.

This is what the extrudates for your dream bar could look like. **And there's more!** Contact us and let's shape the future of your product together.



M3347
Corn Balls
3-4 mm
vegan



M3863
Rice Balls
3-4 mm
gluten-free + vegan



M5800
Rice Balls
3-4 mm
gluten-free + no added sugar + vegan



M6627
Pea Protein (63%) Rice Balls
4-6 mm
organic + gluten-free + high protein content + vegan



M7381
Rice Balls, Pink
1-2 mm
gluten-free + vegan

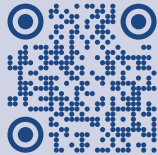


M7611
Soy Protein (60%) Rice Balls
3-4 mm
high protein content



M7693
Milk Protein (75%) Balls
3-4 mm
gluten-free + high protein content

For further inspiration check out our website:
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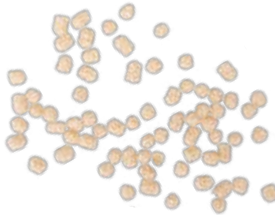
Ingredients for Chocolate & Pralines



Chocolate meets crunch!

Our custom extrudates bring that special crunch to the world of chocolate. Extruded ingredients with their **crispy texture** and **versatile shapes, colors** and **flavors**, make your products a **sensory adventure**. Whether as a crispy core in pralines or in chunky, crunchy chocolates: our creativity in creating crispy product solutions knows no bounds.

Presenting: **A selection** of some of our options for your **chocolate product**. We'd be happy to show you more possibilities or design and produce your ingredients to your specifications.

 M59 Corn Rice Ball, Caramel 8-10 mm conventional	 M1997 Mini Rice Crisp 1-2 mm conventional	 M3122 Wheat Rice Crisp, Coffee 2-3 mm vegan	 M6110 Wheat Crisp, Cookie 3-4 mm vegan
 M6605 Rice Ball, Cocoa 4-6 mm gluten-free + kosher + vegan	 M6666 Wheat Pillow 4-6 mm conventional	 M7488 Rice Disc 10-12 mm gluten-free + vegan	 M7551 Corn Ball, Salt (5%) 4-6 mm conventional

Further information can be found at:
www.food-intelligence.de/en



Let's talk about Snacks, Baby!



Simply sweet? Extra spicy? You decide!

Discover our **snack extrudates**, refined with **aromatic spices** or **sweet coatings** to your desire. As a strong partner we accompany you from the first idea to the final product in bulk packaging. Let's talk about it!

And here are our **crunchy candidates**, a **small selection** of nearly endless possibilities. Contact us and discover all of our snack varieties.



M2921
Spelt Grid, Paprika
> 20 mm
vegan



M6592
Lentil Sunflower Protein (20%) Flip, Leek
> 20 mm
organic + gluten-free + high protein content + vegan



M6920
Oats Quinoa Corn Star, Pizza
> 20 mm
organic + vegan + superfood



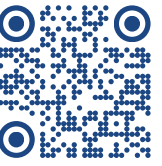
M7432
Date Oats Snack Bite, Cocoa
10-12 mm
organic + vegan



M7516
Soy Sunflower Protein (26%) Wave, Paprika
> 20 mm
high protein content + vegan

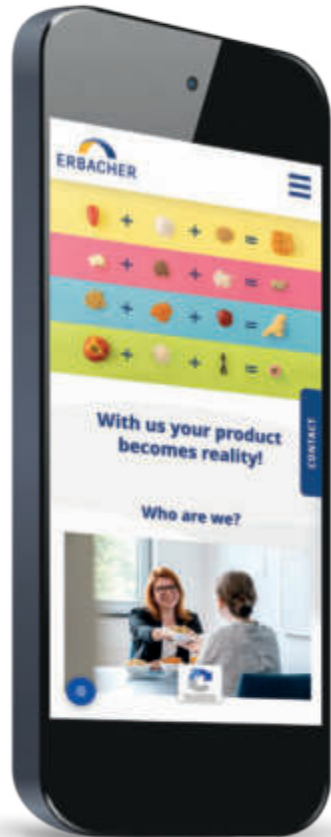


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Food News ?

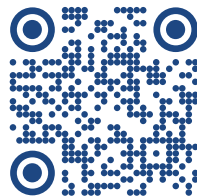
enthusiast



Follow us on LinkedIn!



For more inspiration and
information on crunchy
product trends, visit our blog:



We should talk!



Erbacher Food Intelligence GmbH

Im Steiner 2/4

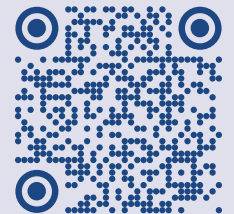
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