



 **ferrer**alimentación

An  **IMCD** company

**OUR  
SOLUTIONS**

## Beyond ingredients, beyond distribution

With a history of **more than 70 years**, at Ferrer Alimentación we have built a legacy of excellence in the food industry. We stand out for our comprehensive approach, going beyond ingredient distribution to offer specialized and complete solutions for the food creation process.

We understand the importance of innovation and adapting to market trends. That's why we work closely with our suppliers, who are constantly developing new ingredients.

At Ferrer Alimentación, we have the products that meet the needs of **different segments of the food market:**



Savoury



Dairy



Beverage



Meat



Bakery
















Confectionery









Dietetics






## Native

|                  |   |  |
|------------------|---|--|
| Rice starch      |    | Available in high functionality                  |
| Pea starch       |     | Available in high functionality                  |
| Corn starch      |     |  |
| Wheat starch     |     |  |
| Potato starch    |     | Available in high functionality and low humidity |
| Fava bean starch |     | Clean label                                      |

## Modified

|               |   |  |
|---------------|---|--|
| Rice starch   |   |  |
| Pea starch    |   |  |
| Potato starch |   |  |

## Pregelatinized


|               |   |             |
|---------------|---|-------------|
| Rice starch   |   | Clean label |
| Pea starch    |   | Clean label |
| Potato starch |   | Clean label |






## Natives

|                    |   |   |
|--------------------|---|---|
| Rice flour         |    |   |
| Oat flour          |     |   |
| Barley flour       |     | Rich in beta-glucans (20%)                      |
| Fava bean flour    |     | With 20% and 30% protein                        |
| Golden flax flour  |    | Partially defatted                              |
| Soy flour          |     | Available in defatted and roasted, and in grits |
| Textured soy flour |     |   |

## Pregelatinized


|      |   |                        |
|------|---|------------------------|
| Rice |    | Available in Baby Food |
|------|---|------------------------|

## Hidrolyzed

|           |   |  |
|-----------|---|--|
| Oat flour |    |  |
|-----------|---|--|



## Flakes

|        |   |               |
|--------|---|---------------|
| Potato |  | Flakes format |
|--------|---|---------------|


## Clean label flakes


|        |   |               |
|--------|---|---------------|
| Oat    |   | Flakes format |
| Potato |    | Flakes format |


## Granule

|        |   |  |
|--------|---|--|
| Potato |    |  |
|--------|---|--|


\*Pictures show an example of a possible application of the ingredient.


Granulated 

Powder 

Liquid 

Block 

Vegan 

Organic 









## SUGARS AND SWEETENERS

|              |  |                                  |
|--------------|--|----------------------------------|
| Isomaltulose |    | Palatinose™                      |
| Lactose      |     | Available in Infant Formula (IF) |
| Fructose     |     |                                  |
| Sucralose    |     |                                  |
| Fondant      |  | Pasta format                     |







### Dextrose

|                      |  |                       |
|----------------------|--|-----------------------|
| Dextrose monohydrate |    | Corn and wheat origin |
|----------------------|--|-----------------------|





### Glucose syrups

|                        |  |                       |
|------------------------|--|-----------------------|
| High in complex sugars |   | Corn and wheat origin |
| High in maltose        |   | Corn and wheat origin |
| High in dextrose       |   | Corn and wheat origin |

### Other syrups

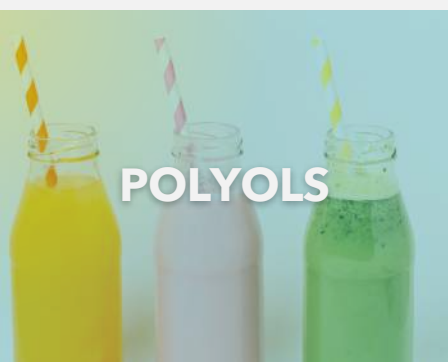
|                         |  |                       |
|-------------------------|--|-----------------------|
| Glucose-fructose syrups |   | Corn and wheat origin |
| Fructose syrups         |   | Corn and wheat origin |
| Rice syrup              |   |                       |

### Dehydrated glucose syrups

|                        |  |                       |
|------------------------|--|-----------------------|
| High in complex sugars |   | Corn and wheat origin |
| High in maltose        |   | Corn and wheat origin |

### Stevia








|                                |  |  |
|--------------------------------|--|--|
| Steviol glycosides from stevia |   |  |
|--------------------------------|--|--|

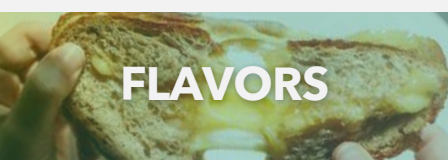


## POLYOLS






|            |  |                                       |
|------------|--|---------------------------------------|
| Erythritol |    | Crystalline                           |
| Maltitol   |    |                                       |
| Sorbitol   |    | Crystallizable and non-crystallizable |

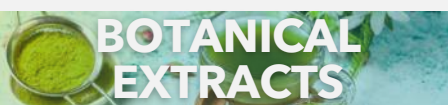
### Isomalt

|                 |  |  |
|-----------------|--|--|
| Isomalt         |    |  |
| High solubility |    |  |
| Low humidity    |    |  |






## FLAVORS

|  |   |              |
|--|---|--------------|
| Natural vegan dairy-profile flavors (non-dairy)    |    |              |
| Natural dairy flavors of cream, butter, and cheese |     |              |
| Enzymatically modified cheeses                     |   | Pasta format |



## BOTANICAL EXTRACTS

|                                  |   |  |
|----------------------------------|---|--|
| Wide range of botanical extracts |    | (Acerola, ginseng, guarana, olive, etc.) |
|----------------------------------|---|--|



## NUTRITIONAL SPECIALTIES

|   |  |                  |
|---|--|------------------|
| Phospholipid-rich dairy proteins                                |  |                  |
| Micronized milk calcium   |  | Good dispersion  |
| Lactoferrin   |  |                  |
| Lactoperoxidase   |  |                  |
| Hydrolyzed casein peptides                                      |  |                  |
| Dead Sea salt   |  | Sodium reduction |
| Whey protein, transparent in solution                           |  |                  |
| Whey protein, thermostable and pH stable (ideal for enrichment) |  |                  |



## FERMENTS

|  |  |  |
|--|--|--|
| Cheese refining ferments                         |  |  |
| Surface flora and ferments for the meat industry |  |  |



## FIBERS

### Solubles

|  |  |  |
|--|--|--|
| Chicory inulin                             |  |  |
| Sugar-based FOS (fructooligosaccharides)   |  |  |
| Chicory-based FOS (fructooligosaccharides) |  |  |
| GOS (galactooligosaccharides)              |  |  |
| Acacia gum-dietary fiber                   |  |  |

### Insolubles

|                 |  |  |
|-----------------|--|--|
| Potato fiber    |  |  |
| Inner pea fiber |  |  |



## PHOSPHATES

|                              |  |  |
|------------------------------|--|--|
| Defined                      |  |  |
| For bakery and confectionery |  |  |
| For meat industry            |  |  |
| For processed cheese         |  |  |
| For dairy industry           |  |  |
| For fishing industry         |  |  |



## RAISING AGENTS

|  |  |  |
|--|--|--|
| Ammonium bicarbonate                     |  |  |
| Cream of tartar (monopotassium tartrate) |  |  |



## LECITHINS

|           |  |  |
|-----------|--|--|
| Canola    |  |  |
| Sunflower |  |  |
| Soy       |  |  |



## FATS AND OILS

### Butyric fats

|                                     |  |  |
|-------------------------------------|--|--|
| AMF (Anhydrous butter / Butter oil) |  | Liquid or solid depending on temperature |
| Cream butter                        |  |  |
| Whey butter                         |  |  |

### Oils


|           |  |  |
|-----------|--|--|
| Rapeseed  |     |  |
| Sunflower |     |  |
| Soy       |     |  |

### Tropical fats

|             |  |  |
|-------------|--|--|
| Coconut     |     |  |
| Shea        |     |  |
| Palm        |     |  |
| Palm kernel |      |  |








## HYDROCOLLOIDS

|          |  |                    |
|----------|--|--------------------|
| Gelatine |  | Porcine and bovine |
|----------|--|--------------------|

### Gum arabic

|              |   |                        |
|--------------|---|------------------------|
| Gum arabic   |    | Seyal and Senegal type |
| Concentrated |    | Senegal type           |

### Locust bean gum

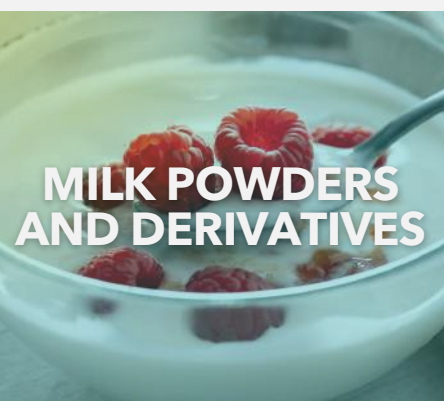
|                 |  |                              |
|-----------------|--|------------------------------|
| Locust bean gum |    |                              |
| Clarified       |     | Very white, without speckles |

### Other gums

|             |  |  |
|-------------|--|--|
| Guar gum    |    |  |
| Tara gum    |     |  |
| Xanthan gum |     |  |
| Gum blends  |     |  |

### Cellulose derivatives

|                              |  |  |
|------------------------------|--|--|
| Hydroxypropylmethylcellulose |   |  |
| Methylcellulose              |   |  |



## MILK POWDERS AND DERIVATIVES

|                   |  |                     |
|-------------------|--|---------------------|
| Skimmed milk      |   | Cow and goat origin |
| Whole milk        |   | Cow and goat origin |
| Roller whole milk |    |                     |

### Specialties

|                           |  |  |
|---------------------------|--|--|
| Milk replacers            |  |  |
| Lactose-free skimmed milk |  |  |
| Lactose-free whole milk   |  |  |
| Infant Grade milk         |  |  |



## PROTEINS

### Meat-based

|                     |  |                    |
|---------------------|--|--------------------|
| Coloring agent      |  | Porcine            |
| Functional collagen |  | Porcine            |
| Hydrolyzed collagen |  | Porcine and bovine |
| Globin              |  | Porcine            |
| Hemoglobin          |  | Porcine            |
| Plasma              |  | Porcine            |
| Blood               |  | Porcine            |

### Dairy-based

|                                 |  |   |
|---------------------------------|--|---|
| Acid casein                     |  |   |
| Rennet casein                   |  |   |
| Na/K/Ca Caseinates              |  | Instant, spray, extruded                    |
| MCC (micellar or native casein) |  |   |
| MPC (Milk protein concentrate)  |  | Protein contribution and high functionality |
| MPI (Milk protein isolate)      |  | Protein contribution and high functionality |
| WPC (Whey protein concentrate)  |  | Protein contribution and high functionality |
| WPI (Whey protein isolate)      |  | Protein contribution and high functionality |

### Plant-based

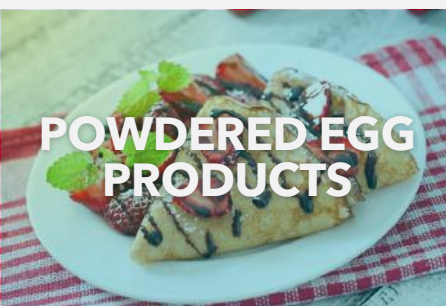
|                          |  |                                       |
|--------------------------|--|---------------------------------------|
| Vital gluten             |  |                                       |
| Rice protein             |  |                                       |
| Pumpkin protein          |  |                                       |
| Hemp protein             |  |                                       |
| Sunflower protein        |  |                                       |
| Pea protein              |  |                                       |
| Fava bean protein        |  |                                       |
| Soy protein              |  | Isolated, concentrated and texturized |
| Hydrolyzed wheat protein |  |                                       |
| Golden flax protein      |  | Partially defatted                    |



## PREPARATIONS

### Nutriz range

|   |  |
|---|--|
| Rice-based preparation for vegan applications |  |
|---|--|



## POWDERED EGG PRODUCTS

|           |  |                                    |
|-----------|--|------------------------------------|
| Whole egg |  | Cage, barn, and free-range quality |
| Egg yolk  |  | Cage, barn, and free-range quality |

### Albumin

|               |  |                                    |
|---------------|--|------------------------------------|
| Whippable     |  | Cage, barn, and free-range quality |
| Non-whippable |  | Cage, barn, and free-range quality |
| Acidic        |  | Cage and barn quality              |



## CHEESES

|                         |  |  |
|-------------------------|--|--|
| Cagliata                |  |  |
| Cheddar                 |  | Curd and mild (red and white) maturities |
| Emmental                |  |  |
| Gouda                   |  | Available lactose free                   |
| Mozzarella              |  | Available lactose free                   |
| High protein cheese     |  |  |
| Cheese powder           |  | ≤ 5% moisture                            |
| Hard cheese for grating |  |  |



## WHEY MILK

|                    |  |                         |
|--------------------|--|-------------------------|
| Milk permeate      |    |                         |
| Whey permeate      |    |                         |
| Whey               |   | Available cow/sheep mix |
| High-fluidity whey |    |                         |
| Buttermilk whey    |    |                         |
| Demineralized whey |    |                         |

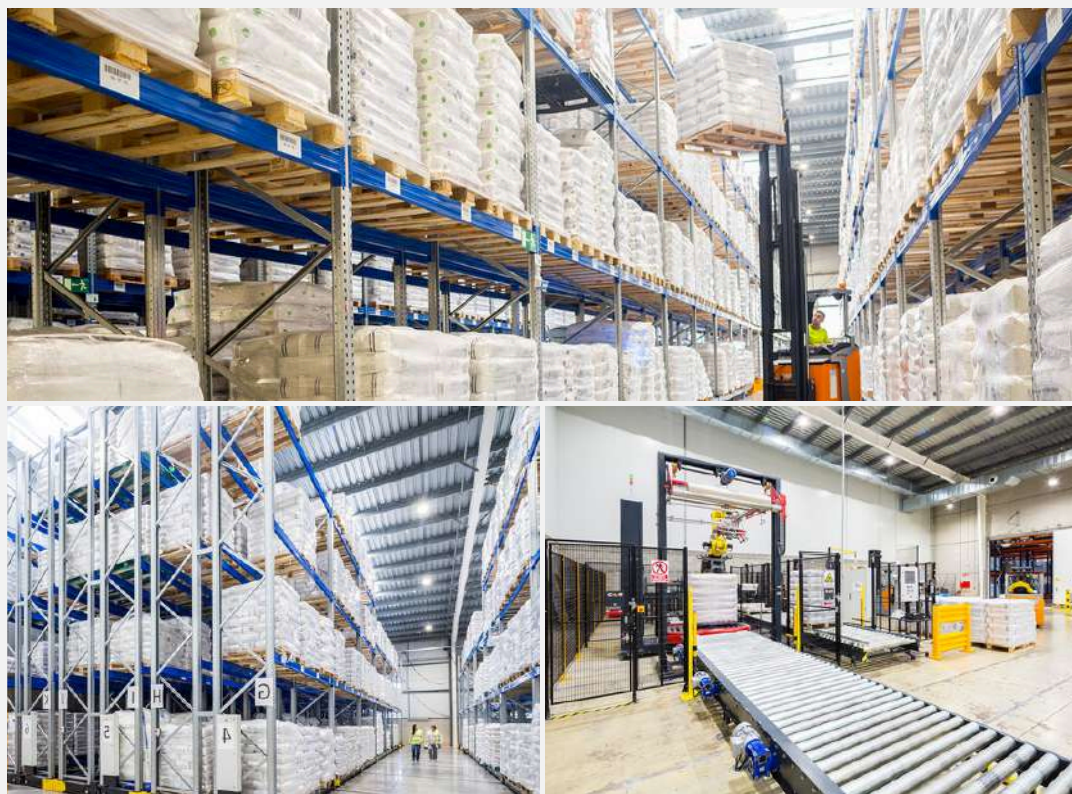


## DEXTRINS AND MALTODEXTRINS

|              |   |                       |
|--------------|---|-----------------------|
| Dextrin      |     | Potato origin         |
| Maltodextrin |    | Corn and wheat origin |

## Own logistics center

We have our own facilities for storage and distribution, where we control the entire order management process.



Surface area  
**6.000 m<sup>2</sup>**

Capacity  
**4.000 t.**  
products

Management  
**+10.000**  
orders annually

## Our principals



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