



ferreralimentación

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.

We are part of **IMCD Group**, a global leader in the distribution and formulation of ingredients and specialty chemicals. Headquartered in Rotterdam, the Netherlands, IMCD has more than 5,100 professionals and operates in over 60 countries, combining local knowledge with global expertise.

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
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Hidrolyzed

Oat flour	△ 🌿 🍃	
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Flakes

Potato	🌿	Flakes format
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Clean label flakes

Oat	🌿 🍃	Flakes format
Potato	🌿	Flakes format

Granule

Potato	⊞ △ 🌿	
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*Pictures show an example of a possible application of the ingredient.



Isomaltulose	☼ ☹️ 🌿	Palatinose™
Lactose	☹️ 🌿	Available in Infant Formula (IF)
Fructose	☹️ 🌿	
Sucralose	☹️ 🌿	
Fondant		Pasta format

Dextrose

Dextrose monohydrate	☼ ☹️ 🌿	Corn and wheat origin
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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

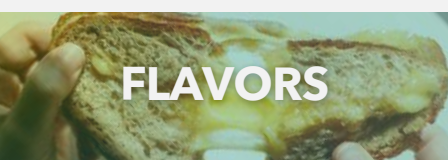
Steviol glycosides from stevia	☹️ 🌿	
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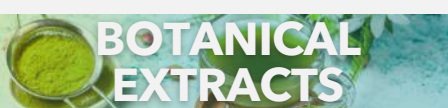
Erythritol	☹️ 🌿	Crystalline
Maltitol	☹️ 💧 🌿	
Sorbitol	☹️ 💧 🌿	Crystallizable and non-crystallizable

Isomalt

Isomalt	☼ ☹️ 🌿	
High solubility	☹️ 🌿	
Low humidity	☹️ 🌿	



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



Wide range of botanical extracts	☹️ 🌿 🌿	(Acerola, ginseng, guarana, olive, etc.)
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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)		△



Cheese refining ferments	△	
Surface flora and ferments for the meat industry	△	



Solubles

Chicory inulin	⊞ △ ♻️ 🌿
Sugar-based FOS (fructooligosaccharides)	△ ♻️
Chicory-based FOS (fructooligosaccharides)	△ 💧 ♻️ 🌿
GOS (galactooligosaccharides)	💧
Acacia gum-dietary fiber	△ ♻️ 🌿

Insolubles

Potato fiber	△ ♻️
Inner pea fiber	△ ♻️



Defined	△ ♻️
For bakery and confectionery	△ ♻️
For meat industry	△ ♻️
For processed cheese	△ ♻️
For dairy industry	△ ♻️
For fishing industry	△ ♻️



Ammonium bicarbonate	△ ♻️
Cream of tartar (monopotassium tartrate)	△ ♻️



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
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Gum arabic

Gum arabic		Seyal and Senegal type
Concentrated		Senegal type

Locust bean gum

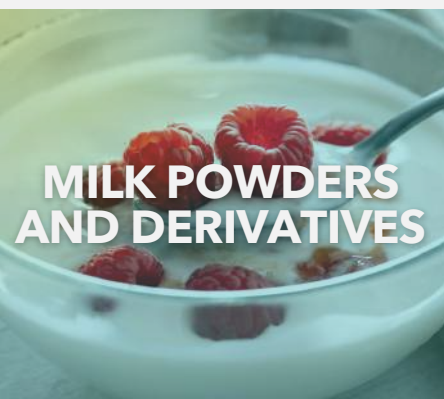
Locust bean gum		
Clarified		Very white, without speckles

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

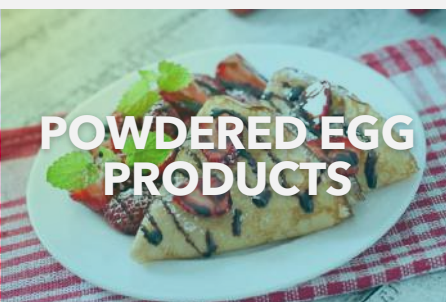
Vital gluten	△ ☹	
Rice protein	△ ☹	
Pumpkin protein	△ ☹ ☹	
Hemp protein	△ ☹ ☹	
Sunflower protein	△ ☹ ☹	
Pea protein	△ ☹	
Fava bean protein	△ ☹	
Soy protein	△ ☹	Isolated, concentrated and texturized
Golden flax protein	△ ☹ ☹	Partially defatted



PREPARATIONS

Nutriz range

Rice-based preparation for vegan applications	△ ☹ ☹	
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POWDERED EGG PRODUCTS

Albumin

Whole egg	△ ☹	Cage, barn, and free-range quality
Egg yolk	△ ☹	Cage, barn, and free-range quality
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 m²

Capacity
4.000 t.
products

Management
+10.000
orders annually

Our principals



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