INGREDIENTS

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by iNViVO

Concept & design: Culture Projet - cultureprojet.com

INGREDIENTS

All about our product range

A COMPANY OF

by iNViVO

5 areas of innovation
to offer you a range of solutions to meet every challenge!

Our R&D approach is structured around 5 key pillars to help you improve all your performance drivers.

PROCESS & QUALITY

With our ingredient solutions, product quality and process optimisation requirements can be met.

TASTE & APPEARANCE

Innovations in sourdoughs, mixes, and cereal ingredients for superior flavour, colour, and texture.

COST SAVINGS

Through tailored solutions, we enhance cost-effectiveness and profitability across the value chain, optimizing resources and delivering sustainable benefits for our customers and their clients.

NATURALNESS & WELL-BEING

Our offer combines expert advice and know-how as an ingredient supplier to develop products with improved nutritional profiles and/or a Clean Label approach.

ENVIRONMENT & CSR

The majority of our improvers and mixes are made using French wheat flour from the "Semer du Sens" sustainable value chains*, thereby contributing to our customers' sustainable and eco-friendly approach.

*At our sites in France, 80 % of our improvers and mixes, except flours with enzyme additives.

DO YOU HAVE SPECIFIC NEEDS?

Let us know, and we'll create a tailored solution.

IMPROVERS

FRESH, FROZEN AND PACKAGED DOUGH

Our improvers meet needs for optimisation and consistency: they ensure total control of the process' technical parameters despite the variability of raw materials. Our enzymes allow the 5 performance drivers to be activated!

ENZYMES

BREAD AND PASTRY MAKING

Single or multi-activity enzyme solutions based on your specific needs. With each new harvest, we readjust the enzyme complexes. Our enzymes allow the 5 performance drivers to be activated!

AROMATIC SOURDOUGHS

ALL APPLICATIONS

Our range of dry and liquid sourdoughs is made using wheat, rye, buckwheat, spelt or a mix of cereals. It allows you to put your name to creations with unique aromatic notes that are a hit with consumers. Organic range available.

CEREAL INGREDIENTS

ALL APPLICATIONS

They have technological, taste and nutritional roles: discover the potential of crushed cereals & grains, and malted roasted flours or pulses in your recipes!

TECHNOLOGICAL INGREDIENTS

ALL APPLICATIONS

From vital wheat gluten to ascorbic acid, we are sure to have the ingredients you need.

PARISETTE FLOURS

BREAD, PASTRIES AND CAKES

Over 100 years of expertise in milling and baking, offering traceable French wheat flours with premium quality.

MIXES AND PREMIXES

BREAD, PASTRIES AND CAKES

A host of exclusive ready-to-use recipes developed by our experts.
Easily create innovative, high-performance products on your production lines, developed to meet consumer expectations!

PASTA INGREDIENTS**

PASTA

Shape, appearance, colour, firmness when cooking, starch release, etc. Our experts work with you to optimise your soft wheat pasta production, harvest after harvest.

**Takes account of specific regulatory restrictions that apply in certain countries about the use of soft wheat and food colourings in pastas.

FOLLOW THE GUIDE!

Our toolboxes group together our solutions according to the main benefit sought:

SWITCH EASY

Includes our products for replacing or substituting ingredients that have become too expensive or unavailable

NUTRI+ NUTRITIONAL TOOLKIT

Includes products that make it easy to create healthier recipes with improved nutritional profiles

SAVE UP ASK OUR COST KILLERS

Includes our products for optimising your profit margins and cost-effectiveness

PERFECKT

Includes our versatile ready-to-use technical improvers (artisan and export range)