



Your partner for aroma & taste

The IREKS Group





About IREKS

Who we are

- Family company since 1856
- Our basis: Grain
- Business divisions: Baking ingredients, malts for brewing, agricultural trade, flavourings & ice cream
- More than 3,000 employees worldwide
- Locations in 24 countries as anchor points for the global network
- International expertise on site with customers
- About 600 million Euro turnover

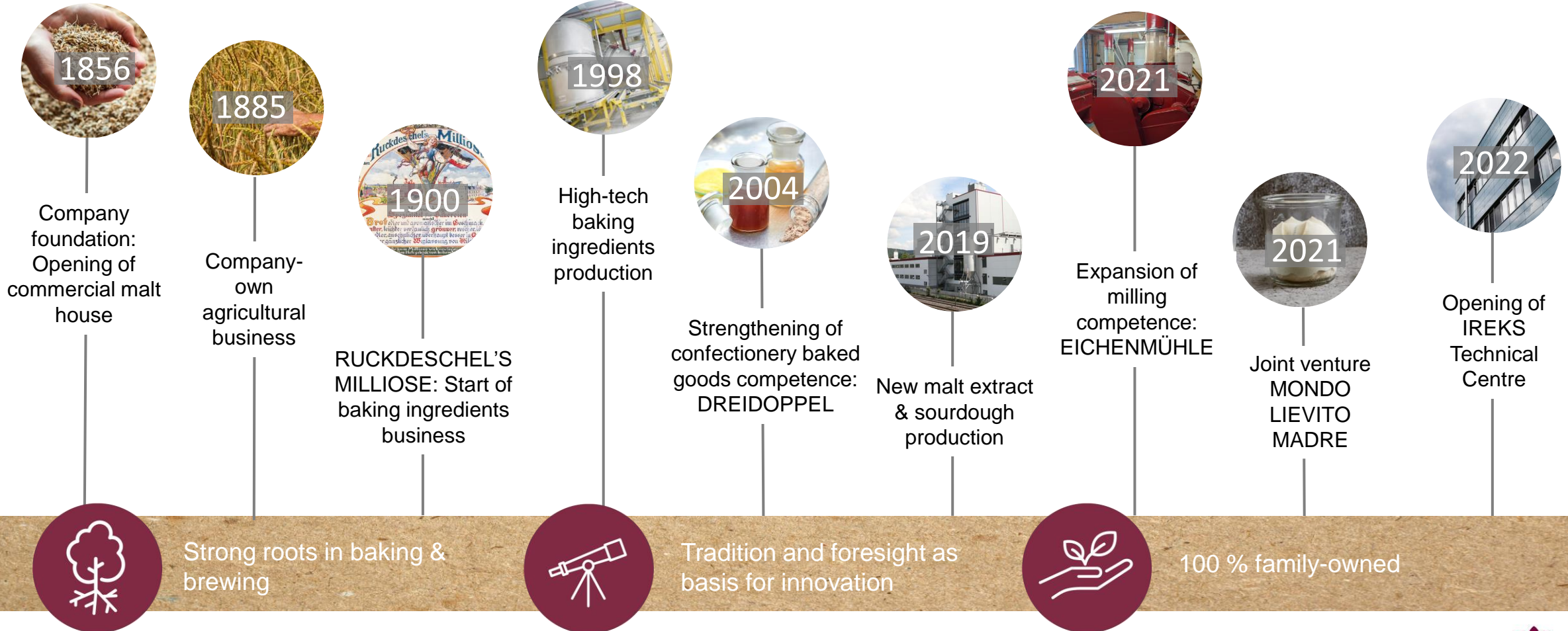


Your partner for aroma and taste



About IREKS

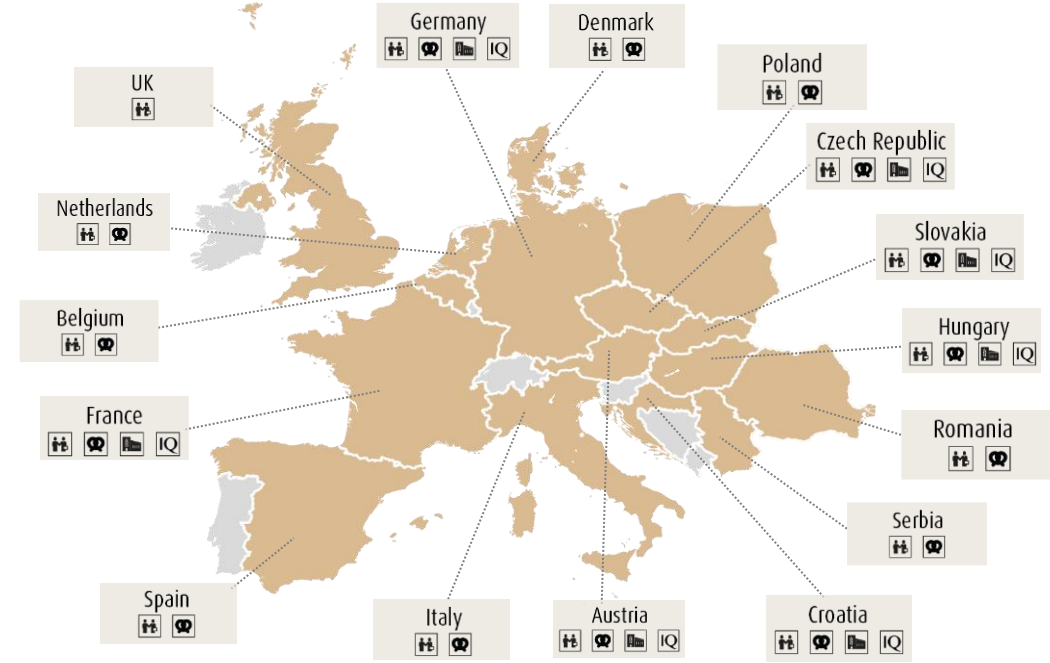
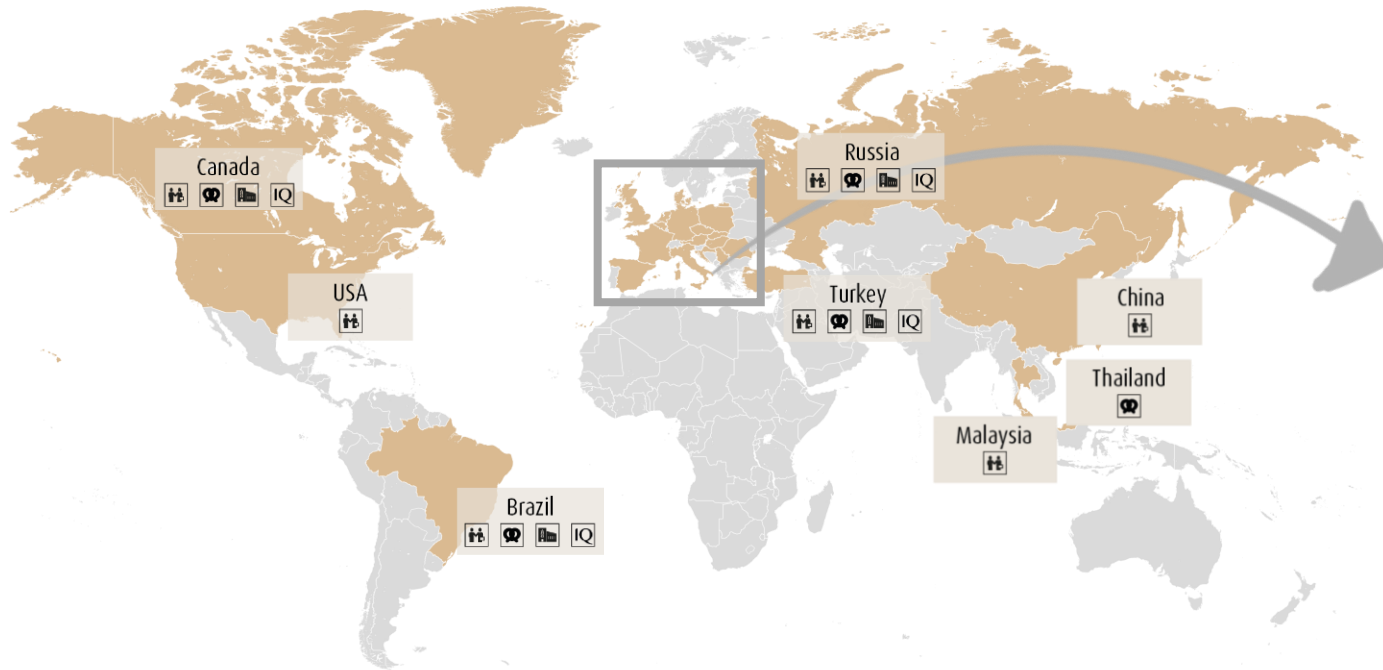
Where we come from





About IREKS

Where to find us



- Sales
- Baking & Service Centre
- Production
- IQ Centre



Worldwide exchange of ideas & experience



Customers in more than 90 countries





About IREKS

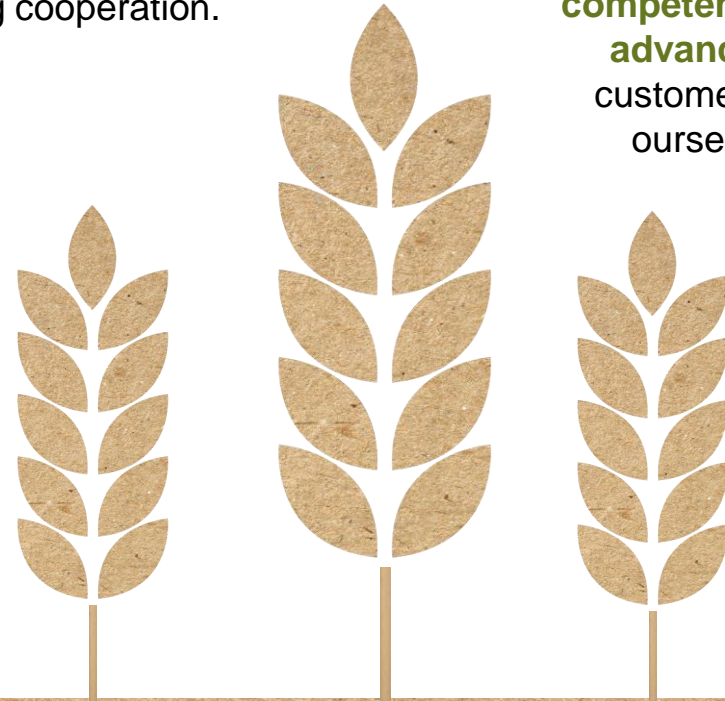
The way we act



Our tradition and the synergy between the business divisions are the **breeding ground for innovation.**

We opt for **long-term partnerships** and promising cooperation.

We develop and expand **competences** that **advance** our customers and ourselves.





Security of raw material supply

Our basis: Grain

- Company-own agricultural trade since 1920
- Procurement of grain via contract farming and other regional farms
 - Cooperation starting with the choice of variety
 - Regional collection points in Northern Bavaria and Thuringia
 - Quality control and assessment of grain features
 - Storage capacity for approx. 350,000 t of grain



Retraceability



Purity of varieties



Influence on quality & properties



Product & process competence

Mixes & improvers

- Baking ingredients for bread, morning goods & confectionery baked goods
- Use of all our fields of expertise for the development of baking ingredients
 - Grain and other crops
 - Flour and other milled products
 - Refined malt products and sourdoughs
- Implementation of individual customer demands and tailor-made products
- International certifications as part of comprehensive quality management, e.g. organic, RSPO, kosher or halal



Many possible combinations & individualisation



Use of synergy for innovation



Product variety from a single source



Product & process competence

Ingredients for confectionery baked goods & sweet products

- Product range for creative baked goods
 - Ingredients for pound cake, plain cake and sponge cake batters, choux pastry and fillings
 - Products for short pastry and deep-frying doughs as well as confectionery yeast dough baked goods
 - Cream and fruit fillings, poppy batters, jellies, toppings, whipped cream stabilizers
 - Fine tuned confectionery pastes and flavours
 - Chocolate products, glazes, nougat and marzipan
- For craft and industrial bakeries, confectionery bakeries, cafés and hotels



Room for creativity



For efficient and individual confectionery baked goods



Consideration of trends



Product & process competence

Production of baking ingredients

- Fully automatic baking ingredients production with batch mixing system for maximum product safety and hygiene
 - Documentation of all quality-relevant process steps starting with raw material
 - Integration of a permanent product compatibility test
 - Safe manufacture of products with special characteristics such as gluten-free, vegan, Free From & the like
- Flexibility with regard to packaging options



Product safety



Avoidance of cross-contamination



Retraceability



Product & process competence

Sourdoughs

- About a hundred years of experience with sourdough products
 - In-house cultivated pure cultures of lactic acid bacteria
 - Traditional three-stage-process
 - Variety of sourdough products from proven types of grain
 - Innovative processes for extraordinary sourdoughs made from raw materials such as green spelt or buckwheat
- Joint venture MONDO LIEVITO MADRE in Italy
 - Development and production of typical Italian wheat sourdough Lievito Madre



Natural
sourdoughs



Consistent baked
goods quality



Tradition
meets trends



Product & process competence

Malts for baking

- Natural product with aroma characteristics for various application options and a distinctive taste
- Malt products from wheat, spelt, barley and rye; in flour, paste, liquid, light-coloured or dark form
- Combining our experience from the malting trade with extensive technical know-how
- Brewhouse for the production of light-coloured malt extract and roasted malt extract



Sole baking ingredients manufacturer with their own malt production



Permanent investment in the latest technology



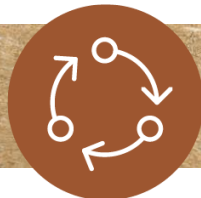
Malt tradition



Product & process competence

Malts for brewing

- Experience since 1856: Company founder Johann Peter Ruckdeschel opens his own commercial malthouse
- Extensive product range of base and speciality malts, such as caramel & roasted malts or aromatic & sour malts
- Permanent quality checks
- Carrying out special analyses: Gushing effect by means of modified Carlsberg test, protein gel electrophoresis to examine varietal purity
- Adaptation of all features of the resulting malt to the technological requirements of our customers



High-quality,
homogeneous malt



Complete documentation of
manufacturing process



Variety of aroma & taste for
individual types of beer



Product & process competence

Flavourings & ice cream

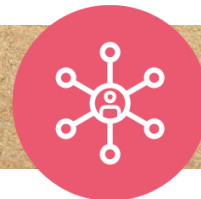
- DREIDOPPEL
 - Individual flavour nuances for the confectionery bakery and artisan ice cream manufacture
 - Flavours in liquid, paste or powder form
 - GELATOP for the ice cream kitchen
- LUMEN
 - Soft ice cream technology and products from a single source
 - Variable utilisation concepts to suit your demands



3 DREIDOPPEL



Exceptional taste highlights



Plenty of room for individual wishes



Quality & innovation standards

IREKS IQ

- IREKS IQ Centres: More than 250 employees worldwide
- Testing of 400 new raw materials per year
- Absolutely unique in the industry: Our ultra trace analysis laboratory
- Detection of mycotoxins, heavy metals and pesticides of up to 1 gramme in 1,000 tons of the raw material
- In-house enzyme analysis to investigate the effects of enzymes in our products
- Company-own sensory laboratory for the evaluation of our raw materials & products with regard to appearance, aroma and texture



Raw material analysis



Product development & quality assurance



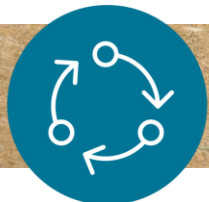
Research



Quality & innovation standards

Product development & quality assurance

- Monitoring of the entire formation and manufacturing process of our products with close-meshed analyses and quality tests
→ 28,000 baking tests, 58,000 raw material analyses and 310,000 product analyses per year
- Development of new products, product variations and customised solutions, ready for the market
- Research bakery and confectionery bakery for dough and baking trials as well as dough and baked goods evaluations
- Food sensory analysis via in-house panel for decision-making in development projects and consultation on quality and complaint issues



Permanent quality assurance



Baking technology and sensory tests and analysis



Quality & innovation standards

Research

- Innovations in terms of raw materials, products & analytical methods
 - Continuous expansion of analytical capabilities
- Research Technical Centre
 - Scale-up from laboratory trials to large-scale production
 - Development of IREKS-own raw materials such as malts, sourdoughs, extruded products, etc.
 - Use for the permanent further development of the product range
- Research projects in various scientific fields in cooperation with suppliers and institutions



Innovation power



Constant update of the analysis



Knowledge networking



Sustainability at IREKS

Thinking ahead. Embracing the future.

Well-developed energy management & determination of targets within the framework of various partnerships

Conscious investment in sustainable future & strengthening our locations through local commitment

Selection of our raw materials according to origin and quality & prioritisation of the safety of our products

Investment in education & training of employees; health & community services

Sharing knowledge and experience with team, customers & partners for positive impact on the industry

Environmental protection



Responsibility since 1856



The best basis



Stronger together



Living & passing on sustainability





Application and service strength

Competent contacts

- More than 500 baking experts from 30 nations in the field
→ Advisors, solution and impulse providers on site
- IREKS Baking Academy
→ Individual customer support by experienced IREKS expert teams
→ Passing on our know-how in face-to-face & online seminars
- Specialist publications including IREKS Compendium of Baking Technology, IREKS reference book “BREAD.ART.WORKS.”, INNOVATION & QUALITY
- Marketing tailored to product



Know-how that will help you advance!