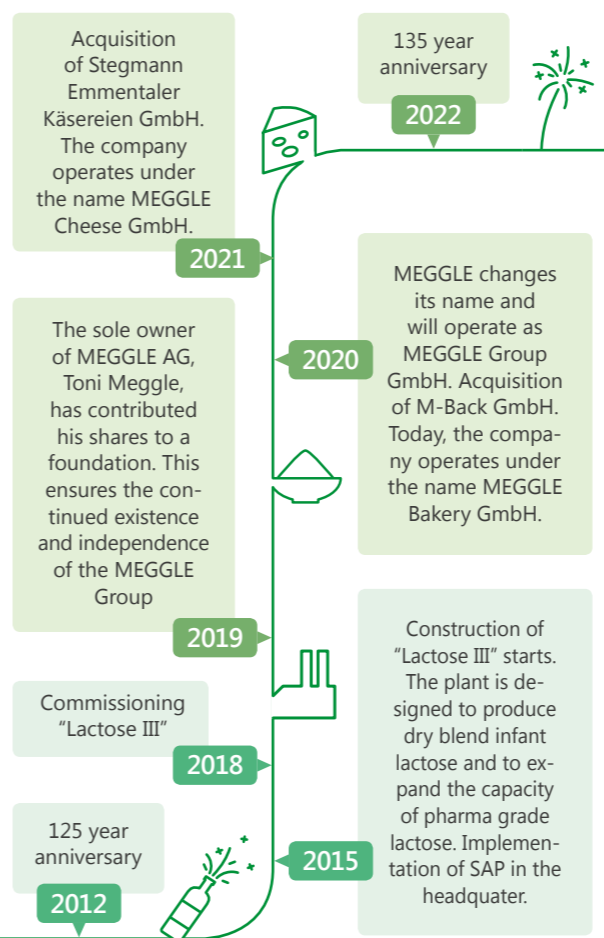
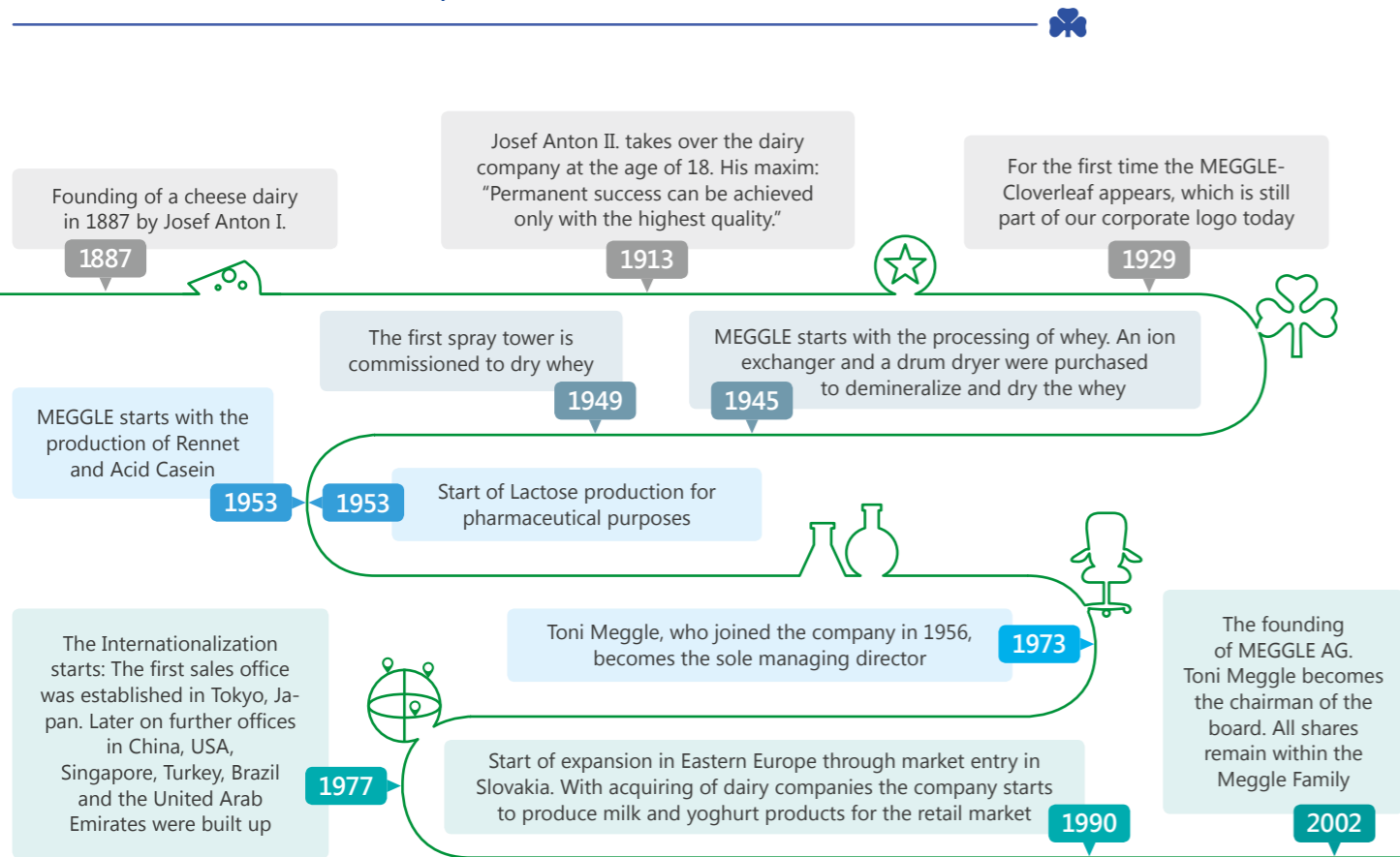




EXPERTS IN FOOD
Ingredients



PROUD OF THE PAST, STRONG FOR THE FUTURE



OUR CERTIFICATIONS & STANDARDS



Trust depends on quality which is ultimately the basis for economic success.

Therefore MEGGLE has installed a well-developed management system. It covers all areas across the entire value-added chain – from the raw material to production to the customer. The effectiveness of the MEGGLE Quality System is confirmed in many ways – in comprehensive certification and customer audits, as well as official controls.

Our management systems and certifications:

- ✦ DIN EN ISO 9001:2015
- ✦ FDA (U.S. Food & Drug administration)
- ✦ IFS (International Featured Standard Food) incl. HACCP System
- ✦ DIN EN ISO 14001:2015
- ✦ Halal (defined lines)
- ✦ DIN EN ISO 45001:2018
- ✦ Kosher (defined lines)
- ✦ DIN EN ISO 50001:2018
- ✦ VLOG (defined lines / GMO free; certification according to German VLOG standard)
- ✦ Sedex SMETA 4-Pillar Audit
- ✦ MEGGLE Sustainability Report
- ✦ RSPO Certification (defined lines)

OUR COMPETENCE



RAW MATERIALS & PRODUCTION



For MEGGLE, milk and whey are much more than just raw materials. They are the basis for our daily activities. We can only produce top quality products which satisfy our customers and secure our long-term success if we use milk and whey of the highest quality. This is why we choose our suppliers very carefully and only purchase milk and whey from controlled farming operations.

In our production also oils from vegetable origin are used. As a member of the RSPO (Roundtable on Sustainable Palmoil), we actively participate in the development and promotion of sustainably grown palm oil.

Innovative manufacturing technologies, state-of-the-art production facilities and stable processes enable us to produce products of superior quality and functionality. In addition to spray drying, blending, extrusion, crystallisation also ultrafiltration is one of our strengths.

Last but not least, we benefit from contacts and co-operation with industrial partners, whose product range, expertise or technological capabilities contribute meaningfully to our activities.

RESEARCH & DEVELOPMENT



As a pioneer in the processing of milk and whey products, MEGGLE has always regarded research and development as more than the key to our success! Our ambition is to develop, produce and sell optimum products and maximum quality services in each of our business segments.

In each product segment our application engineers work closely with customers to develop, design and implement solutions and concepts that will ensure our mutual success.

We support our partners in designing special formulations. Our many years of experience and our technological expertise are effective components in the development process.





OUR PRODUCT SEGMENTS



DAIRY



Functional milk protein compounds for stabilisation of dairy products

MEGGLE Food Ingredients develops and produces functional milk protein compounds for the stabilisation of dairy products, individually tailored to your needs. Our many years of know-how and in-house production from high-quality raw materials guarantee the greatest possible efficiency for your products.

COMMON APPLICATIONS:

- Yoghurt & sour milk products
- Cream cheese
- Processed cheese
- Milk based beverages

NUTRITION



Milk proteins, milk protein compounds and fat powders with nutritionally valuable properties

In addition to functional milk proteins and milk protein compounds, MEGGLE Food Ingredients also produces fat powders with nutritionally valuable properties.

Our compounds are protein sources for various products such as protein bars, protein-enriched energy bars, sports nutrition and protein shakes.

The products can be individually tailored to your needs.

COMMON APPLICATIONS:

- Energy bars
- Protein enriched dairy products
- Sports nutrition
- Protein shakes
- Nutritional meals
- Enteral nutrition (tube and sip feed)





OUR PRODUCT SEGMENTS



SAVOURY



High functional products for your stable processes

Our highly functional products provides you a stable process for your final products. With our comprehensive product range we can offer technical solutions for a wide range of applications.

COMMON APPLICATIONS:

- Cooked, scalded and raw sausage
- Processed meat products
- Cooked ham
- Soups and sauces
- Dressings and mayonnaises

BAKERY & SWEET



Fat powders, creamers and whipping agents for the use in sweet bakery applications, desserts and hot beverages

MEGGLE's standardised high functional compounds and raw materials refine your pastry, sweet applications and hot beverages. Our ingredients provides functionality and guarantee a stable and efficient process flow.

COMMON APPLICATIONS:

- Cake filling and decoration cream
- Emulsifiers for pastry products
- Egg substitution and egg reduction
- Glazing agents
- Cold-cream and custard cream
- Hot beverages





OUR PRODUCT SEGMENTS



SINGLE INGREDIENTS

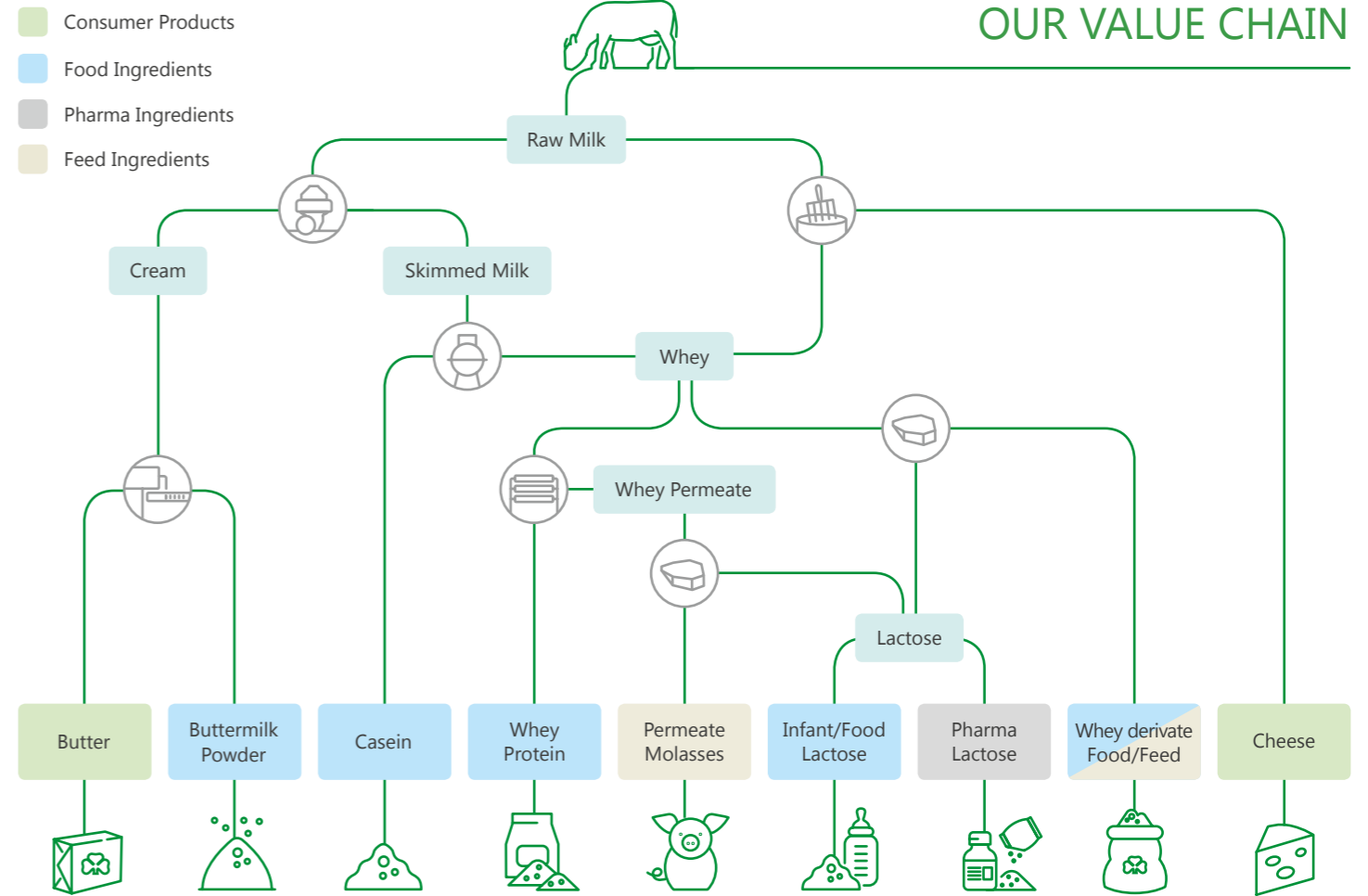


Ingredients for the food industry

MEGGLE Food Ingredients produces a wide range of raw materials from skimmed milk and whey for various applications in the food industry. We use only selected raw materials of the highest quality. Through many years of experience and extensive technical know-how, we guarantee high quality products that meet your needs.

OUR PRODUCT RANGE:

- Milk proteins
- Lactose
- WPC
- Buttermilk powder





OUR PRODUCT GROUPS



Fat Powders

Edifett®

Coffee Whiteners & Cappuccino Foamers

Megglite®, Foamer

Whipping Agents

Edifett® HWP

Baking Emulsifiers

Edifett® SCP

Stabilising Compounds for Dairy Products

MTM®

Stabilising Compounds for Meat & Sausages

Combimec®

Functional Milk Protein Compounds

Burolac®, Megglosat®, Casinella®, Vinplus

Milk & Whey Proteins

Acid Casein, Emulac®, MPC, Global®

Lactose

Meggletose® (edible & infant dry blend)

Reduced-Lactose Whey Powder & Buttermilkpowder

Fondolac®, Buttermilkpowder



Check our complete product portfolio:



FOR FURTHER INFORMATION PLEASE CONTACT US:



We're there wherever you need us: Global, regional and local! We think in international dimensions and from our head office in Wasserburg we've grown into a global corporate group.

MEGGLE GmbH & Co. KG
Megglestrasse 6-12
83512 Wasserburg am Inn
Germany

+49 (0) 8071 73 0
info.foodingredients@meggle.com

MEGGLE Turkey
info@meggle.com.tr
+90 216 688 56 94

MEGGLE Africa & Middle East
info@meggle-ame.com
+971 4 435 7 530

MEGGLE Japan
info@meggle.co.jp
+81 (0)3 3561 3491