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ABOUT US

WE PROCESS FOOD PRODUCTS. IN A NATURAL WAY.

The M FOOD GROUP® focuses on the development, production and distribution of starter and protective cultures, functional additives and spice mixtures.

The company is fully specialised in solutions for the food industry.

The M FOOD GROUP® emerged from Meat Cracks®, which develops customised solutions, especially for meat and sausage products.

The portfolio now includes customised products for fish and veggie products, fruit and vegetables, milk and cheese.

Since the company was founded in 2001, the owner-managed company has been providing its customers worldwide with a real technological advantage by providing experienced experts and innovative special solutions.



Starter & Protective Cultures



Spices & Additives



Research & Development



Individual Solutions



Technological
Customer Service



Workshops & Trainings

FAMILY BUSINESS

The M FOOD GROUP® can look back on almost 20 years of experience in processing food naturally.

We can actively support our customers – as only few companies can – from the initial idea to the marketready product. It is this holistic approach that our customers appreciate, and we remain committed to this idea.

yrgos Solet

Gregor Scheffer

Managing partner

Dominik Scheffer

Ponin h Steller

Partner / Head of Sales





CULTURES

STARTER & PROTECTIVE CULTURES

Screening, research and development of new microorganisms and biotechnological products is the field of expertise of MicroTec. From culture production on a laboratory scale to scale-up to production scale and the production of microorganisms in our own fermentation plant.

The starter and protective culturesmicroorganisms that support fermentation processes in food in a diverse and, above all, safe manner are produced in the company's own Class 10 clean room.

TASTE

SPICESS & ADDITIVES

There is taste to it: The production of spice blends and functional additives involves mixing spice extracts, spice oils or individual preparations using high-performance mixing equipment.

The Meat Cracks quality management system is certified according to the current IFS Food at a higher level and the EC Eco Regulation. Furthermore, products can be halal (incl. passover) certified on customer request.

TECHNOLOGY

RESEARCH & DEVELOPMENT

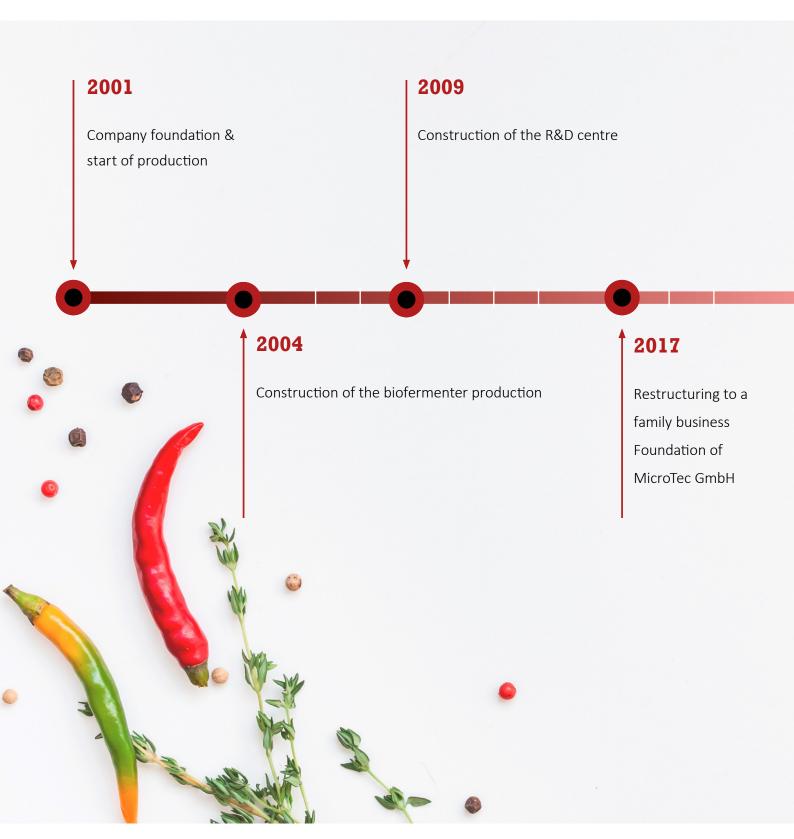
It does not matter whether it is a customer request or on your own initiative: Our research and development centre is where the research teams work on innovative products and new production technologies that make your food even better.

MicroTec

MeatCracks®



OUR HISTORY









OUR SERVICE

More than just service: We support and accompany you from the idea to the implementation. We see ourselves as a customer-oriented problem solver and face marketspecific requirements and changing tasks.



FROM THE IDEA TO **MARKETABILITY**

We listen to our customers and understand them. We know what the market demands and offer the following extensive, target-oriented support in...

- Your customer-specific product
- innovative product ideas
- Questions about specifications
- Applications and food technology issues



Contract fermentation

We produce microorganisms and yeasts at your request under aerobic and anaerobic conditions.

- Production of freeze-dried single and mixed strains
- Final product available either as a freeze-dried lyophilisate or in liquid form
- Production of smaller quantities also possible



BUSINESS UNITS

In addition to solutions for meat and sausage products, our portfolio now also includes custom products for veggie products, fruit and vegetables, milk and cheese, and also fish.





- Technological training for your employees
- Presentation of the product range on specific topics, such as the World Cup, Indian etc.
- customised product presentations-with or without production as desired

In collaboration with the M FOOD GROUP® product development team, we will arrange customer and topic-specific visits, workshops or presentations for you.

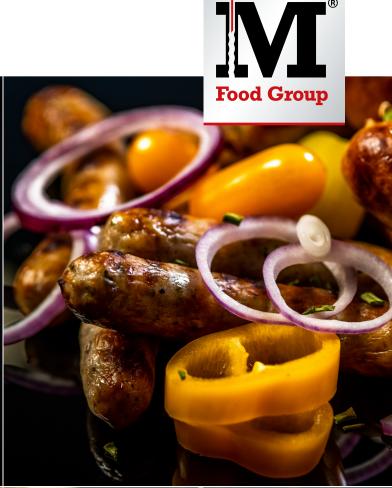


In close cooperation with our customers we develop concepts customised to the market. Besides customer satisfaction, our top priority is goal-oriented, sustainable, fast and accurate processing.

As a central contact point for all customer concerns, we process your individual enquiries on schedule with the respective expert teams of M FOOD GROUP®.







The individually suitable solution concepts and optimised products of the M FOOD GROUP® experts meet your exact requirement profile.

Our research and development centre with its in-house meat pilot plant also gives customers the opportunity to outsource product development work from their current operations, from the initial idea to sample production. This leads to a reduction in human

If required, development work can be advanced together with customer personnel- always with the aim of achieving the best results.



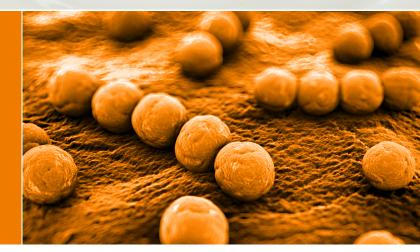




Whether kefir, yoghurt, quark or soured milk – the targeted use of our M-CULTURE® microorganisms makes a decisive contribution to success.

We offer adapted microorganisms for cheese production.

The range of services includes not only cultures but also microbial rennet, natamycin, natural rennet powder and many more.









We are also ideally positioned for the veggie megatrend.

The long-standing expert in the field of additives and spices puts the experts in a position to help manufacturers find safe, best-selling vegetarian alternatives while at the same time avoiding unnecessary additives.

Vegetarian alternatives to meat or fish have experienced very strong growth in recent years.

We expect that these veggie products will establish themselves on the market in the long term.

We support you when it comes to developing products that are attractive for consumers and attract attention in the trend market.

The "freshness kick" for fresh products

Fresh fruits and vegetables are popular all-rounders through the whole year and increasingly important for the growing "Snack" and "ToGo" trends. We support you when it comes to optimising the freshness of your products right up to the consumer's fork.

In addition to individual taste components, the product range also includes sophisticated emulsifiers and stabilisers for delicious dressings and sauces







The range of services also includes brainstorming

— from raw materials to readiness for series production, conceptual advice on the development of the production of industrially manufactured fish, seafood and delicatessen products at home and abroad as well as test production and optimisation of raw and auxiliary materials.

M FOOD GROUP® customers have access to a team of professional experts with extensive experience. In consultations they identify the concrete goals and requirements of the respective project, which forms the basis for an individually suitable solution concept. This way, customers receive optimised products that exactly match their wishes.



MEAT CRACKS®

CULTURES TASTE TECHNOLOGY "MADE IN GERMANY"



The Meat Cracks® plant produces all M-CULTURE® starter and protective cultures in the heart of production- the in-house clean room of class 10. The most important work steps are carried out under laminar flow, which guarantees an all-round germ-free production. The careful mixing of the cultures takes place in a closed system.

The security of the computer-supported production is ensured not only by the control of method plans, but also by complete batch traceability and weight control using checkweighers.



The production of spice blends and functional additives involves mixing spices, extracts, functional ingredients and additives using high-performance mixing equipment. These distribute, through the use of special Mixing techniques, individual recipe components with a proportion of up to 0.03 percent uniform and homogeneous.

A combination of sieving systems and metal detectors ensures that no undesirable components enter the mixing plants. All production steps from mixing to packaging in individual pack sizes are accompanied by extensive safety checks.







HIGH PRODUCT SAFETY THROUGH FIRST-CLASS QUALITY **ASSURANCE**

Those who are responsible for the ingredients of food rely on continuous and consistent quality assurance. The company's high level of commitment to food safety is reflected in the certification of its quality management system, among other things.

Many control mechanisms favour the desired "0-error management":

- Sensory and spectral analysis of all incoming goods
- EDP-supported production processes
- Foreign body isolation using sieves and metal detectors
- Spectral analysis of all intermediate and end product batches
- Random testing carried out by an external laboratory
- Tests according to test plan carried by internal laboratory and by external accredited laboratories
- Complete traceability MeatCracks®



CERTIFICATES

IFS Food

VLOG

Valid-IT GMO & Spices

BIO

V-LABEL

HALAL

Gesicherte Nachhaltigkeit

AFI









MICROTEC

CULTURES "MADE IN GERMANY"

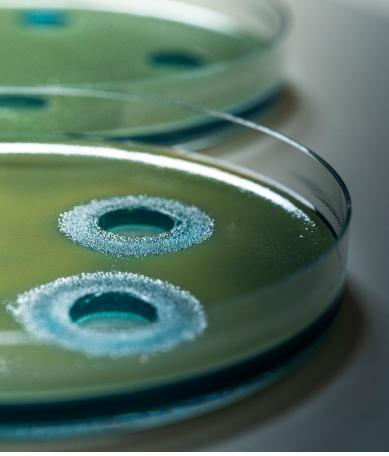
MicroTec GmbH is an expert in the research, development and production of future-oriented biotechnological products.

The company specialises in the production of pure starter and protective cultures for subsequent applications in the fermented food sector.











The Research & Development activities are carried out in-house and expanded in close cooperation with renowned external research institutes.

Access to particularly suitable microorganisms is ensured through screening projects at various universities and universities of applied sciences, in-house research and development and access to more than 150 strain collections throughout Europe.



The MicroTec fermentation plant is designed for the production of microorganisms. The fully automatic production guarantees highly efficient utilisation.

A large number of parameters, such as temperature, pH value, oxygen concentration and optical density, can be precisely controlled throughout the fermentation process.

The plant is equipped with the highest hygiene requirements and also has the standards to produce starter and protective cultures Kosher and Halal. The CIP and SIP systems optimally meet the high demands on hygiene. CIP stands for "cleaning on site" and SIP means "sterilisation on site". All cleaning and sterilisation processes run fully automatically, without dismantling machine or plant components.











