



**NEW
RANGE**

SUSTAINABLE FUNCTIONAL INGREDIENTS FOR THE FOOD INDUSTRY - INSECTS

symrise 

 **TH.GEYER**
SUPPLYING YOUR IDEAS

SUSTAINABLE FUNCTIONAL INGREDIENTS

FOR THE FOOD INDUSTRY – INSECTS

OUR COMPETENCIES

- Application technology
- Development of new recipes
- Innovative product concepts

OUR PRODUCT PORTFOLIO

- Perfect flavors to mask off notes and bring a great taste in the final product
- Huge product range
- Not only flavors but also flours and plant based proteins

OUR NEW INNOVATIVE PRODUCT

Insect proteins from Buffalo (*Alphitobius diaperinus*) insects

- 100 % buffalo worms ground in to edible food ingredients

WHY INSECTS?



Limited GHG emissions



Efficient Feed conversion



Low land use vertical farming



Low Water use



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WHY INSECTS?



Naturally high in protein
and amino acids



Naturally high in minerals
and fiber



Naturally high in vitamins
and omega fatty acids



THE PRODUCTS

WHOLE BUFFALO POWDER

APPLICATION

- Bars
- Bakery (bread, confectionary, dessert)
- Cereals
- Pasta
- Meat Product Enrichment



TEXTURED INSECT PROTEIN (TIP)

APPLICATION

- Meat Replacement
 - Hamburger
 - Bolognese sauce
 - Sausages
 - Meat Crumble
 - Pizza Topping



For further information, please contact:

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