

Press release – October, 7 2024

## Explore the Power of Synergies within the VIVESCIA Group

**Kalizea, Grands Moulins de Paris with its brand *ID Ingredients*, and Diamalteria Italiana are joining forces with their ingredient offerings at the Food Ingredients Europe 2024 exhibition.**

From November 19th to November 21st, 2024, visit *ID Ingredients* a brand of Grands Moulins de Paris, Kalizea, and Diamalteria Italiana, at booth J42 in Hall 4.2 during the latest edition of FIE in Frankfurt, Germany. As part of the VIVESCIA Group, a leading French agricultural cooperative, we have full control over our supply chains and offer a wide range of ingredients derived from wheat, corn, and malt.

For the first time, three experts in cereal ingredients will come together at this exhibition to present the technical and sensory ingredients from their respective supply chains.

- ***ID Ingredients***, with the wheat expertise of Grands Moulins de Paris, the leading French miller, and its know-how in formulating, producing, and mixing ingredients for the Bakery – Viennoiserie – Pastry – Catering (BVPC) sector;
- **Kalizea**, a leader in the European market specializing in corn-based ingredients for over 50 years;
- **Diamalteria Italiana**, the malt extract specialist since 1909.



3D project of the booth



## "Hey Bro!": The New Innovative Brownie Mix

Specifically created for the FIE 2024 event, 'Hey Bro!' is a brownie mix developed through the combined expertise of the three companies within the VIVESCIA Group, using ingredients sourced from three different cereal sectors:

- **100% French wheat flour from Grands Moulins de Paris**, showcasing their century-old milling expertise,
- **Toasted corn germ flour from Kalizea**, derived from cooked corn germs, adds delicious notes of hazelnuts and toasted cereals to your recipes and brings a unique taste profile,
- **Diachoco Dark Spray malt extract from Diamalteria Italiana**, specially designed to work in synergy with cocoa, delivering an unexplored flavor profile: toasted malt, vanilla, and umami notes.

The mix is **formulated, produced, and blended** by **ID Ingredients** at the mix station of Grands Moulins de Paris in Briare (Loiret, France).



*Hey Bro! Balanced Mix for Brownie Production*

**Organoleptic ingredients, practical solutions, personalized services...**  
**Meet team members from ID Ingredients of Grands Moulins de Paris, Kalizea, and Diamalteria Italiana at booth J42 in Hall 4.2 during FIE 2024, and discover all the benefits of our offer!**





a brand of  
Grands Moulins de Paris

## **ID Ingredients : The expertise of Grands Moulins de Paris at the service of BVPC.**

Under the *ID Ingredients* brand, Grands Moulins de Paris formulates, produces, and mixes ingredients for the bakery, viennoiserie, pastry, and catering (BVPC) industries. We provide a wide selection of sourdoughs, cereal ingredients, milling blends, improvers, and functional flours, along with tailor-made solutions to meet their specific needs.

### **Support in creating their successful products**

To help our customers bring their projects to life and tackle the industrial and environmental challenges ahead, our dedicated and passionate ID Ingredients sales team works with our customers on a daily basis to help make their project a success. For this, they also collaborate with our Product Development and Innovation team, which develops and formulates tailor-made solutions. Our technical experts provide support to bakery manufacturers when scaling up production on their lines to define the optimum production process and get products that meet the customers' specifications. Our marketing department works with these teams to organise innovation days aligned with the market trends that guide our decisions and those of our customers.

### **Enhancing FLAVOR, COLOR, and TEXTURE for products that reflect their identity**

To customize their products and stand out in the market, our clients can rely on our ingredients to deliver a distinct flavor, color, and/or texture.:

- **SOURDOUGH for taste and color** : Grands Moulins de Paris has been producing deactivated and dehydrated sourdoughs (wheat, rye, and wheat germ) for over 50 years, utilizing a traditional baking method that avoids fermentation starters. This approach achieves a perfect balance of acidity, aromatic intensity, and toasted notes, giving our sourdoughs their unique taste and color.
- **CEREAL INGREDIENTS for taste, texture and color** : *ID Ingredients* offers a wide range of technological and nutritional ingredients, including micronized wheat bran, stabilized wheat germ, and IXO pépites. In collaboration with Kalizea and Diamalteria Italiana, we also provide natural food products made from malt or corn, which deliver unique visual signatures, distinctive taste profiles, and natural coloring.
- **FUNCTIONAL FLOURS for texture**: flours with texturizing properties perfect for replacing starches and thickeners. This range includes heat-treated functional flours also called Gel Tex used for the texture of pasta, sauces, softness of products, etc.





## Kalizea, An expert in transforming corn into high-quality food ingredients for 50 years.

With its wide range of semolina, flour, gritz, oils and toasted corn germs, Kalizea exploits all the potential of corn grain for human and animal food.

### **From field to plate**

For more than 50 years, Kalizea has worked hand in hand with the corn farmers of the VIVESCIA cooperative in France but also directly with local Polish and Romanian farmers (respectively for our Polish and Romanian factories) to select quality corn and extract it. the best.

### **Flour, semolina, gritz, oil...**

Thanks to our wide range of products and applications (ranging from extruded snacks, to breakfast cereals, to coating or even brewing), each customer can find the quality ingredient that will best meet their needs.

### **Always listening to our customers**

In addition to our flexibility and historical expertise, we are committed to meeting our customers' expectations and needs thanks to our dedicated teams.

### **International development**

With a processing capacity of nearly 260,000 tonnes per year, spread across three major corn-growing regions in France (Pringy), Poland (Siechnice), and Romania (Slobozia), Kalizea supports its customers' growth by providing locally sourced ingredients throughout Europe.

### **Nutritious products and a sustainable environment**

Convinced that we all have a role to play, Kalizea is committed to a sustainable development approach alongside its parent company, the VIVESCIA Cooperative Group.





## Diamalteria Italiana : the malt malt extract specialist since 1909

Since 1909, Diamalteria Italiana has been creating innovative, all-natural malt extract formulations, developing tailor-made solutions for each food application in close collaboration with its clients. Mountain water, barley from our fields, and centuries of expertise: this is the natural magic behind our products.

As one of the leading players in our category across Europe, we proudly uphold our human, technical, and corporate values. We recognize that creating the best product for each specific application is only possible through respect for nature and for the people who, generation after generation, have helped shape who we are today.

Our know-how, developed over more than a century, continues to offer innovative barley malt products and solutions in partnership with our customers.

Since 2010, we are part of Malteurop and the VIVESCIA agro-industrial group, guaranteeing a controlled ingredient supply that fully respects the authenticity of the grain, and links the field to the extract, adding value at every stage thanks to quality and know-how.

We offer a diverse range of cereal ingredients in various physical forms to effectively meet our customers' needs in terms of taste, texture and colour:

- **Liquid malt extracts:** available in multiple colour variations, diastatic and non-diastatic
- **Powder (spray and vacuum band dried) malt extracts:** available in multiple colour variations, diastatic and non-diastatic
- **Hydrolyzed flours:** available based on wheat and rice
- **Malted flours**
- **Bakery improvers**





## About Groupe VIVESCIA

VIVESCIA is an international agricultural and food cooperative group with a turnover of €4.6 billion as of June 30, 2023, and 6,900 employees across 25 countries. Specializing in the cultivation and valorization of cereals, VIVESCIA is owned by 10,000 farmer-entrepreneurs from the North-East of France.

VIVESCIA is committed to caring for the grain, from Field to Table. Every year, 3.3 million tons of cereals are collected by the Cooperative and its agricultural subsidiaries, and 2,000 beers enjoyed every second worldwide are produced with our malt. Our Francine flour is found in 1 in 3 French households' kitchens. Grands Moulins de Paris supports nearly 1 in 4 bakers. Thousands of consumers enjoy delicious snacks, in France and abroad, thanks to the pastries, baked goods, and bread made by Délifrance. Our expertise also extends to the maize semolina sector with Kalizea, animal nutrition with Nealia, and plant biotechnology & chemistry with ARD.

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