



**CRESPEL & DEITERS**  
GROUP

Passionate  
about wheat.  
Since 1858.





# Why are we so endlessly productive?

Because everything we need grows back.

Wheat is one of the most important agricultural commodities. It has shaped many of our landscapes for hundreds of years. Every year, in the perpetual rhythm of nature, wheat once again provides us with a range of possible uses. It is a natural product that is both sustainable and high in nutrients.

Crespel & Deiters. Passionate about wheat. Since 1858.





“Our success is the sum of a passion for what we do, a love of the raw material, and our close relationships with our customers.”

# Innovations made from wheat.

Wheat is the raw material that fascinates us. We have been working consistently and sustainably with this universal natural product for more than 160 years. Everything we do comes from the knowledge we have regarding its diverse range of possible uses. With vision, technical expertise, and knowledge, we have developed innovative products for our customers – for six generations.

## Committed to the whole process.

We are bound by our commitment to our customers, our employees, and the environment. A passion for nature means that we act in an environmentally responsible manner throughout the Group. We maintain an open and respectful interaction with our employees, suppliers, and service providers. As a family company, we are always very closely linked to our sites and therefore also to our environment, our neighbours, and to our communities. Our close relationships with our customers enable us to meet our quality and innovation standards. This responsibility is the basis of the sustainability of our work.



Gustav Deiters, fifth generation managing partner of Crespel & Deiters.





Crespel & Deiters' three hares logo has stood for a consistent quality strategy since 1899.



# For a sustainable future.

The symbol of the three hares has a long tradition in our region. The message it contains about connection, community, and movement has shaped Crespel & Deiters since it was founded.

The success of the Crespel & Deiters Group is primarily defined by a high capacity for innovation, resulting in new, forward-looking developments. For us, the process of making functional products from wheat is not just a physical one, but a creative one. At the Crespel & Deiters Group, customised solutions are developed by applying expert knowledge and a talent for innovation while keeping in mind the customer's current requirements, desired outcomes, and varied applications.

## Responsibility, progressiveness, and perseverance.

These are three key values that describe the family company, the Crespel & Deiters Group, yesterday, today, and tomorrow. They shape our behaviour within the company and in our dealings with customers, business partners, and our environment.







# What can our customers rely on?

Our sustainable  
strength.

Created from sunlight, earth, water, and seeds, wheat unites the combined forces of nature. This vitality and strength is demonstrated in each of our solutions – solutions made from innovative ideas that serve the interests of our customers.

Crespel & Deiters. Passionate about wheat. Since 1858.





Together with our customers, Crespel & Deiters creates wheat-based products which ensure greater efficiency, performance, and quality in a wide range of sectors and industries.

# Concentrating on what is most important.

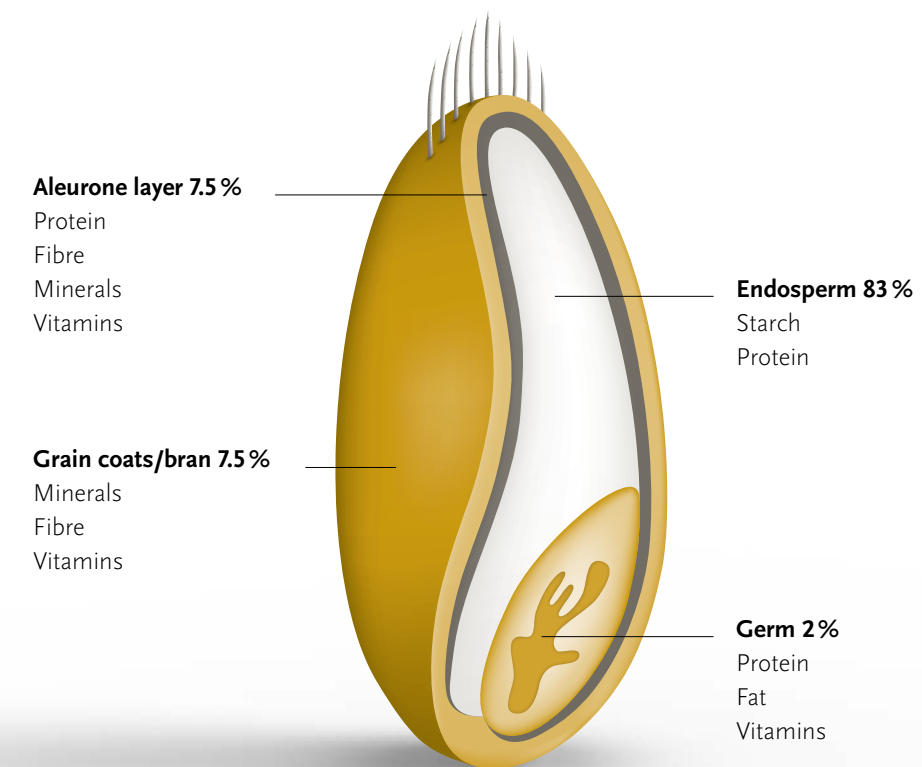
Wheat is at the heart of our entrepreneurial thinking and actions. This is why the highest standards and fixed rules apply regarding its provenance, sourcing, and processing.

We use 100% EU wheat, most of which comes from German cultivation, to produce our wheat-based products. A high share of regional wheat is very important to us, as it ensures that the transport routes and emissions remain as low as possible. At the same time, this allows us to ensure a reliable and sustainable supply of raw materials.

Thanks to the exclusive use of EU wheat, we can simultaneously guarantee that we only process non-GMO wheat.

## The grain above all.

We fully make use of every constituent part of the grain. Each constituent part has its own properties and can be used in different ways. Wheat starch, for example, forms resistant, solid gels, is highly stable during processing, and can be used in various ways in the food and non-food sectors. Wheat gluten, the protein in wheat, is particularly important for its baking properties, in addition to improving the nutritional quality of foods and animal feed.



First, the wheat is ground. Then the wheat endosperm is broken down into its components by adding fresh spring water and applying heat. This mixture is then sieved and centrifuged to obtain the wheat starches, proteins, fibres, and extracts. The products obtained in this way are refined during further processing steps such as mixing, extrusion, and modification into highly functional products specially refined for our customers.



# Products close to the customer.

The customer always comes first. Their requirements determine the product. As an innovation partner and trend setter, we accompany our customers with our brands in the food and non-food sectors throughout the entire process. From the analysis of the current situation, right up to the development of the functional product, we are at our customers' side, from the raw material of wheat to the implementation and optimisation of the production process in the application. Through selective raw material processing and the use of state-of-the-art, environmentally-friendly and energy-efficient technologies, we develop products that are precisely tailored to the specific requirements of each individual customer.

**Working together, side by side, to find the ideal solution.**

At Crespel & Deiters, research, development, and service have one main aim: making the customer more efficient and more competitive. This is why the Crespel & Deiters Group offers integrated solutions in which the company's own specialists from development, application-oriented service, and technical support work closely with customers in the use of the products.



Crespel & Deiters takes a holistic approach to consultancy, development, production, and service. For specific customer requirements, we work together with our customers to develop wheat-based products and customised solutions.



In order to offer the best and most beneficial solution at all times, the Crespel & Deiters Group employs a range of experts to further develop existing products and generate innovative ideas.





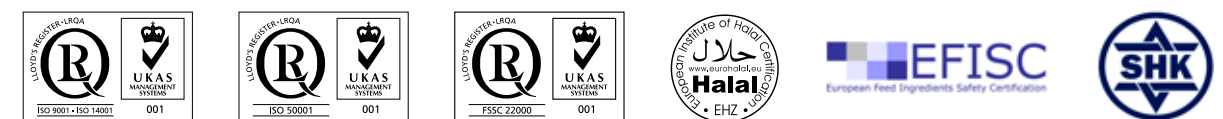
At its headquarters in Ibbenbüren, Crespel & Deiters separates the wheat into its constituent parts and refines these into customised products.

# And they're certainly processed well.

The great promise of innovation made by Crespel & Deiters is based on knowledge, experience, and expertise and is manifested in the quality of all processes and products. As early as 1899, the “Three Hares” motto was registered as a trademark with the Imperial Patent Office to emphasise our quality and brand promise.

## Reliable quality.

From the selection of the raw materials up to the control of processing methods and on to the delivery of the products, all of the process steps at the Crespel & Deiters Group are analysed, tested, and evaluated. The efficiency of our production processes ensures that our product quality always remains high. Thanks to the quality assurance that is performed throughout the entire production process, we are able to absorb the natural quality fluctuations found in the natural raw material to create consistently reliable products. Structured workflow sequences and far-sighted planning also contribute towards permanent product availability for our customers.



Based on ISO 9001 for quality, ISO 14001 for the environment, ISO 50001 for energy management system and FSSC 22000 for food safety, and EFISC for feed safety Crespel & Deiters satisfies the highest requirements in terms of quality, environmental protection, sustainability, safety, and social responsibility.



# How do you become the forerunner in the industry?

By concentrating on what you do best.

LORYMA

C&D

CORRUGATING & PAPER

C&D

TECHNICAL APPLICATIONS

TRIGEA

CRESPEO



The entire circle of life is contained within a tiny grain of wheat. The opportunities and challenges of wheat have always fascinated us. The aim of our brands is to use, develop, and improve them for our customers.

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#### Loryma

The synthesis of a high degree of development skill, excellent knowledge of the products, and accessible customer support make Loryma an ideal and reliable partner in the food industry.

# TAKE FOOD FURTHER.

## With an eye to the future.

**Loryma** has been a pioneering partner for the international food industry for more than 40 years. With textured, hydrolysed, and vital wheat proteins; native, modified, resistant, and small-grained wheat starches; innovative extrudates; and functional blends, Loryma contributes its part to improving the stability, texture, flavour, properties, and nutritional value of industrially-produced food.

#### Varied product worlds.

In the meat and fish products sector, with vegetarian and vegan products, as well as when it comes to baked goods, convenience items, fine food, cereals, sport nutrition, and confectionery, **Loryma** supports the food industry to develop and optimise its products.

- Textured wheat proteins are just one of the many valuable solutions Loryma offers for vegetarian and vegan meat and fish alternatives. Adding wheat proteins to food increases its protein content, in turn supplying a diet with purely plant-based proteins.
- The further development of starches with their various functions, special properties, and resulting applications is a Loryma speciality.
- With innovative extrudates, Loryma offers special functional products for the production of vegetarian and vegan foods, breadings, convenience products, confectionery, snacks, cereals, and sports nutrition products.
- With extensive knowledge regarding the refinement of wheat-based raw materials, and a high level of competence in the combination of raw materials, Loryma develops functional blends for different applications in food production.



**C&D Corrugating & Paper** is a specialist for wheat starch-based adhesive concepts that support the corrugated board industry in the cost-efficient manufacture of high-quality corrugated board. For more than 30 years, C&D Corrugating & Paper has been developing and producing high-performance adhesives that meet the demanding cost and quality requirements of the industry while maintaining high efficiency levels.

**High quality and efficiency.**

In addition to extensive experience, a wide range of products, and customised solutions, **C&D Corrugating & Paper** also offers key skills in consultancy and development. We work hand in hand with our customers to develop options to increase productivity, avoid waste and increase the quality of the corrugated board. These aims, along with an analysis of the current situation, factor into our developing tailored adhesive solutions that meet each customer's unique requirements and goals. The application technicians of C&D Corrugating & Paper are out and about around the world, making regular visits to customers to ensure that the required level of performance is always achieved. In addition to this, we also offer our customers training sessions on adhesive and corrugated board production, which take place in our facility or on site.

# From the power of starch.

## PERFORMANCE ON BOARD.

**C&D Corrugating & Paper**

At C&D Corrugating & Paper, we support our customers in the cost-efficient manufacture of high-quality corrugated board with customised adhesive concepts based on years of expertise and industry knowledge.



## C&D Technical Applications

With innovative products, broad knowledge, and comprehensive advice, C&D Technical Applications increases the production efficiency and product quality in many industries in the non-food sector.

## Visions made from wheat.

As a manufacturer of functional wheat-based raw materials, such as extruded flours and starches for technical applications, **C&D Technical Applications** offers solution-oriented and customised products for various industries. Our knowledge regarding the performance of natural raw materials along with the high level of development competence of our engineers and chemists form the basis for customised products. This innovative power makes C&D Technical Applications a development partner for various industries, including the building materials, fuels, foundry, agricultural, fibre processing, waste management and recycling, textiles, and chemicals industries.

The many technical possibilities are tried and tested in our in-house state-of-the-art technical centre. It offers the possibility of carrying out preliminary tests that show the extent to which initial formulation approaches for new wheat-based solutions work in technical applications. This enables us to rapidly and reliably develop customised solutions for our customers' technical production challenges and to test them directly on a laboratory scale.

### Providing impetus.

We work closely with our customers to develop wheat-based products and solutions that help make our customers' end products and manufacturing processes more economical, sustainable, and efficient. By reducing the number of chemical components, the end-consumer products are made more environmentally friendly, which often enables the circular economy in the first place. Products become recyclable or even biodegradable. The application possibilities are as efficient as they are diverse:

The innovations from **C&D Technical Applications** help, for example, with pelletising, coating, bonding and binding, mixing, and compounding.



# More nature and sustainability in the pet food.

With functional products made from wheat, **Trigea** supports the pet food industry, in the development and production of dry and wet feed as well as snacks for a healthy and sustainable diet for pets. With many years of knowledge in production processes, Trigea offers high-quality and sustainable solutions to meet the high demands of the pet food industry for the texture, stability, and appearance of pet food.

## Optimisation of the end-consumer product.

**Trigea** offers products made from wheat, contributing valuable and important nutrients such as high-quality amino acids, unsaturated fatty acids, and fibre. Highly-digestible proteins, minerals, vitamins, and carbohydrates make for tasty, healthy pet food and thus increase the vitality of pets such as dogs, cats, rodents, and ornamental fish. At the same time, they optimise the functionality of customers' end-consumer products in terms of texture, stability, and nutrient density, in addition to giving pet food the desired appearance.

## Trigea

With experience in the pet food industry and a deep understanding of products and processes across industries, Trigea develops functional wheat-based products for the production and optimisation of liquid and dry pet food.

REFINING PET FOOD.



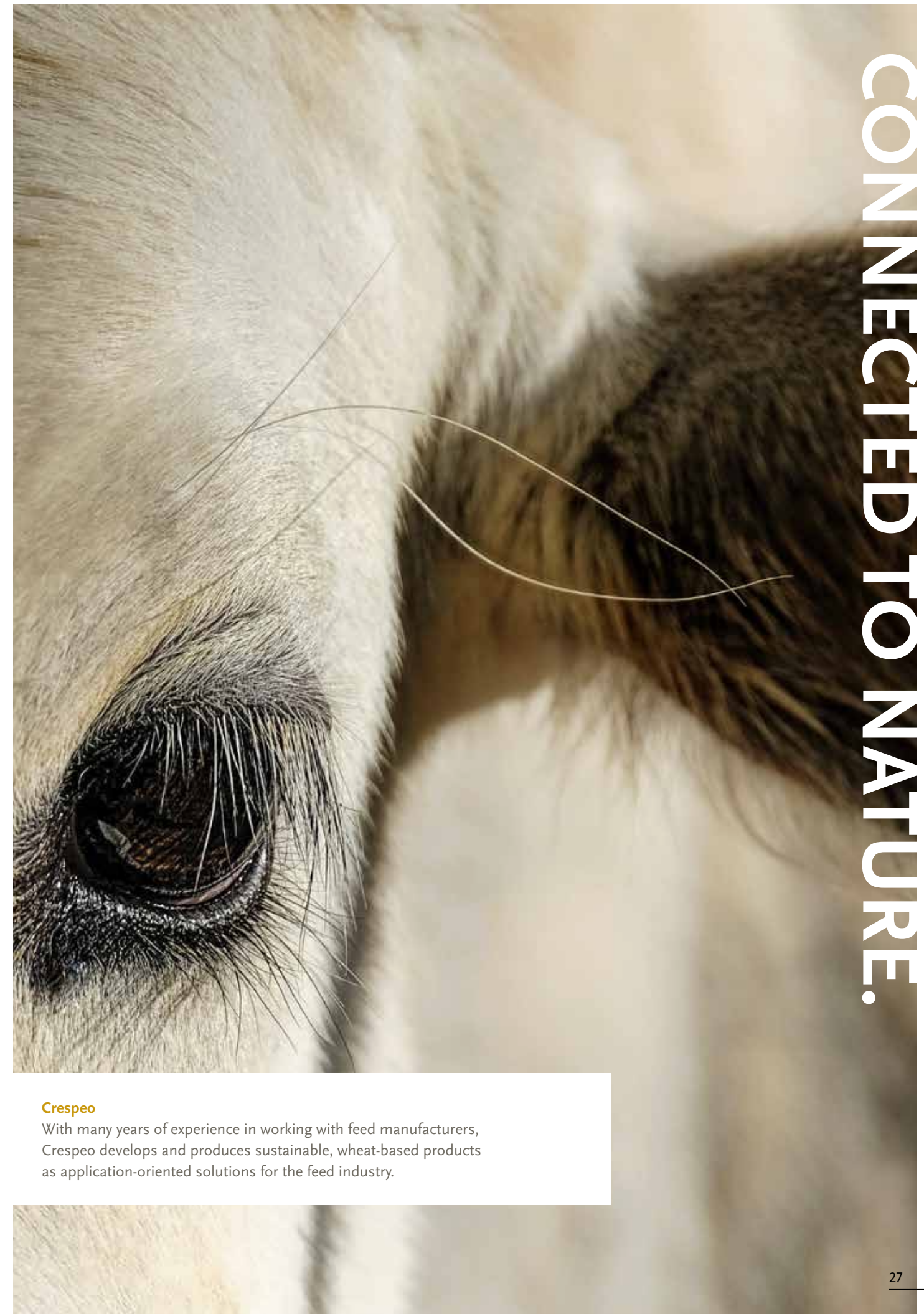
# Naturally efficient.

**Crespeo** provides an essential contribution to the feed industry for the nutrient-rich, sustainable feeding of livestock. Crespeo uses wheat-based raw materials to create functional products and application-oriented solutions that give the end-consumer product its desired functionality. They provide energy and proteins for a wide range of animal feeds. Thanks to many years of experience and expertise, Crespeo provides its customers the best consultation regarding the individual application possibilities of the wheat-based products.

## Optimum nutrient supply.

**Crespeo's** portfolio includes products for the production of liquid and dry feed. Crespeo's product solutions are used as a binders or stabilisers or even as a high-quality source of nutrients in the production of animal feed. Their functional properties contribute towards optimising the production process of feed, making the feed products more economically feasible.

Crespeo products are particularly suitable for young animals. The broken down starches promote the compatibility of the vegetable, wheat-based carbohydrates and enrich the feed with important nutrients through their the soluble proteins.



## Crespeo

With many years of experience in working with feed manufacturers, Crespeo develops and produces sustainable, wheat-based products as application-oriented solutions for the feed industry.



# Extrusion for innovative food concepts.

**Extruded Cereal Products B.V.** has been a manufacturer of extruded cereal and protein products for the food industry, pet food industry, and their suppliers for over 20 years. We make our knowledge available to our customers in the joint development and implementation of modern food products. Through ongoing research, we identify trends, set benchmarks with novel solutions from our technical centre, and increase the level of innovation for our customers.

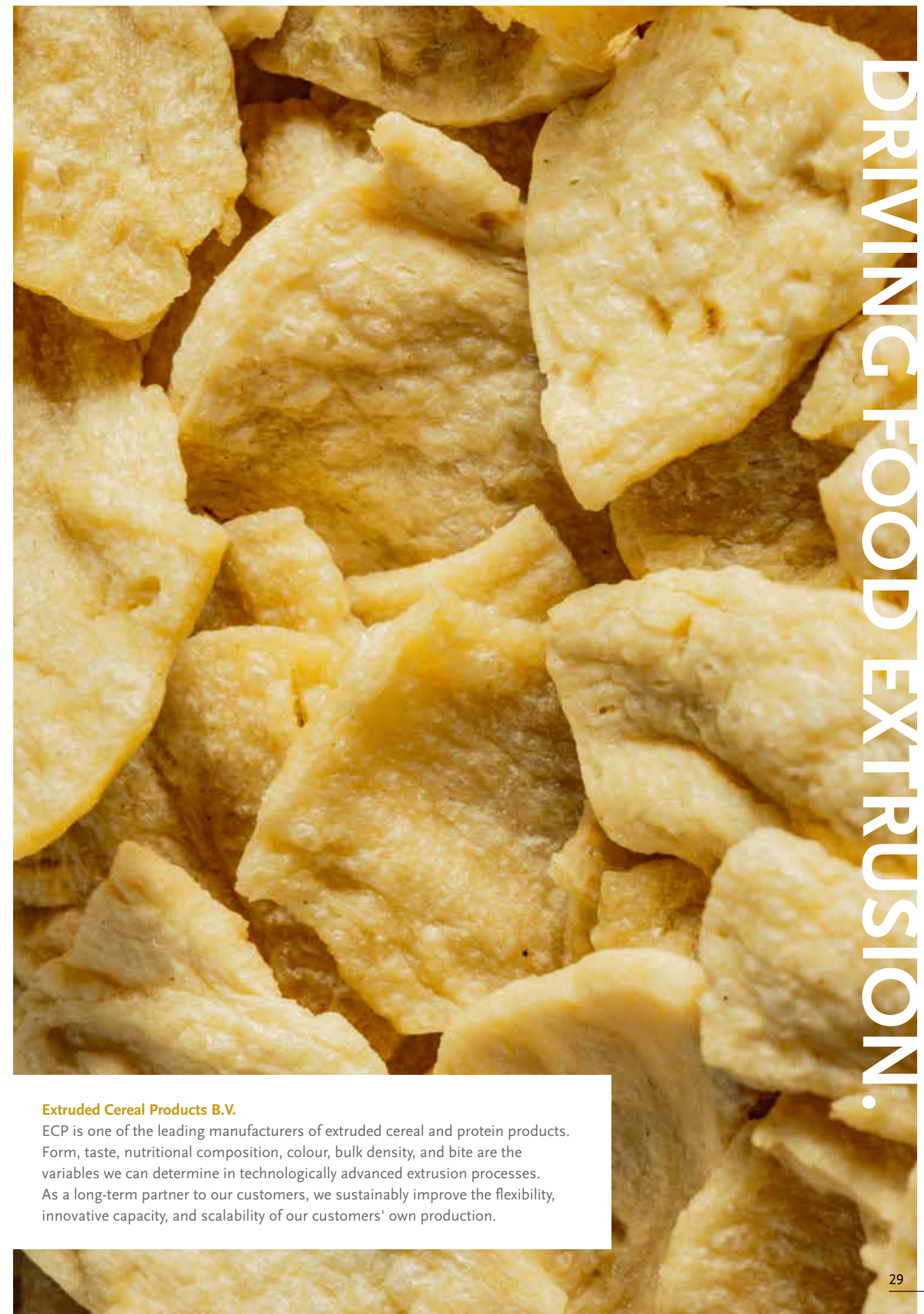
## **Development, production knowledge, and state-of-the-art technology.**

In our modern production facilities, we extrude cereals and protein-rich raw materials into innovative products that vary in composition, format, taste, and texture. We provide our customers with our in-depth production knowledge and our application experience in the joint customer-specific development and production of modern extrudates and textures.

Our production capacities make us a flexible partner, from small to large-volume production in consistently high and certified quality. Comprehensive advice, long-term trusting customer relationships, and reliable service are important to us.

Large and small food producers have relied on our development and manufacturing expertise of extruded cereal and protein products for decades. Various extrudates, which are used as a matter of course and produced in many different ways today, can be traced back to our development and expertise.

Every day, it is the great number of extrusion possibilities that drive us to use this process to bring even more variety to the foods of today and tomorrow.



DRIVING FOOD EXTRUSION.

## **Extruded Cereal Products B.V.**

ECP is one of the leading manufacturers of extruded cereal and protein products. Form, taste, nutritional composition, colour, bulk density, and bite are the variables we can determine in technologically advanced extrusion processes. As a long-term partner to our customers, we sustainably improve the flexibility, innovative capacity, and scalability of our customers' own production.



A woman with short blonde hair, wearing a teal sleeveless dress, is running through a golden wheat field. In the foreground, a young girl with long blonde hair, wearing a bright yellow dress, is also running through the wheat, reaching out towards the camera with a joyful expression. The background shows a clear blue sky and some distant trees.

# What do you make successful products from?

From knowledge,  
vision, and  
a love of wheat.

For us, every day is a new opportunity to support our customers with innovative developments made of wheat, customised solutions, and an comprehensive service, to meet the economic and ecological challenges of tomorrow. From generation to generation.

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