



LORYMA

Cereal Crispies

Portfolio: Extrudates

Take food further.

Cereal Crispies:

**New food trends with
delicious crunchy Crispies.**

Nowadays, the sensory experience and unique mouthfeel of crunchy Crispies is no longer something consumers only want in their breakfast cereals. Crispies have become absolutely trendy in chocolate, snacks, bars and baked goods. And new crispy trends are constantly being created – also by consumers themselves. Loryma's Crispies know no limits when it comes to creativity and application diversity. They come in a wide variety of shapes, colours and sizes. In organic and wholemeal quality. As spelt, and also with chocolate and vanilla.



Crunchy Crispies with nutritional value for cereals, chocolate, snacks, bars, and baked goods.

Our Lory® Crisp Crispies make chocolate products, toppings for yoghurts, breakfast cereals, muesli bars and more a crispy, crunchy taste experience. The nutritional value of the grains from which our crispies are made allows food producers to give the end-consumer product its desired nutritional profile.

To offer food manufacturers the full range of characteristics and applications and also so as to satisfy changing consumer lifestyle needs, we have all the important cereals such as wheat, maize, rice, and quinoa as the basis for our Crispies in our range. The cereal flours and starches on which the Lory® Crisp are based, contain almost no fat, as well as valuable proteins, vital minerals and vitamins.

Lory® Crisp wheat, maize, rice and quinoa Crispies ...

- ensure crunchy products.
- are available in various colours, shapes and sizes.
- are available in sugar-free, salt-free, dairy-free, high-fibre and high-protein varieties.
- are certified organic for numerous shapes.

Loryma's cereal Crispies' areas of application:

- Chocolate coating
- Bars
- Breakfast cereals
- Confectionery industry
- Baked goods
- Snacks



Loryma Cereal Crispiess and their applications:

The Lory® Crisp vegan Crispiess are based on wheat, maize, rice or quinoa and provide an excellent taste experience in chocolate products, breakfast cereals, yoghurt toppings, cereal bars, and many other applications, in addition to supporting the nutritional profile.



Lory® Crisp for chocolate coatings: Crispiess based on wheat.

Wheat, with its valuable ingredients, starch and gluten, provides the ideal basis for Crispiess.



Lory® Crisp for crunchy granola: Crispiess based on maize.

In pure maize snacks or rice-maize crackers, maize-based Crispiess unfold their full protein and taste potential.



Lory® Crisp for crunchy bars: Crispiess based on rice.

Rice contains numerous important nutrients that are essential for the human body's survival. A healthy base for Crispiess with high nutritional value.



Lory® Crisp for crunchy snacks: Crispiess based on quinoa.

As a pseudo-cereal, quinoa provides an optimal basis for Crispiess that are processed further in allergen-compliant products.

The Cereal Lory® Crisp Crispiers at a glance:

Lory® Crisp, Wheat, Oval
Light brown (8 mm)



Lory® Crisp, Wheat, Ball
Brown (8 mm)



Lory® Crisp, Wheat, Ball
Light brown (6; 12 mm)



Lory® Crisp, Wheat, Disc
White (5 mm)



Lory® Crisp, Wheat, Heart
White (5 mm)



Lory® Crisp, Maize, Ball
Yellow (3; 4; 5; 6; 7 mm)



Lory® Crisp, Maize, Flake
Brown (13 mm)



Lory® Crisp, Maize, Flake
Cream (13 mm)



Lory® Crisp, Maize, Disc
Brown (6 mm)



Lory® Crisp, Rice, Ball
Light brown (3; 4; 5; 9; 13 mm)



Lory® Crisp, Rice, Ball
Cream (3; 5 mm)



Lory® Crisp, Rice, Ball
Brown (2; 4; 5 mm)



Lory® Crisp, Rice, Oval
Cream (6; 9 mm)



Lory® Crisp, Rice, Disc
White (4 mm)



Lory® Crisp, Rice, Disc
Cream (3 mm)



Lory® Crisp, Rice, Ball
White (4; 7 mm)



Lory® Crisp, Rice, Oval
Light brown (6; 9; 10; 11 mm)



Lory® Crisp, Rice, Oval
Brown (9 mm)



Lory® Crisp, Quinoa, Ball
Cream (5 mm)



Lory® Crisp, Quinoa, Ball
Light brown (4 mm)





**More quality, performance and
cost efficiency for your products.**

We have served as a reliable partner to the food industry for more than 40 years. With our innovative solutions, we support you in optimising your products in terms of texture, quality and flavour, and in developing new food concepts in line with future trends. With certified quality and safety. With in-depth industry knowledge and a wealth of expertise in the field of industrial food production. Loryma. Take food further.



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