

Producing innovative
solutions from rice,
cereals and pulses



Discover our
gluten-free
rice, pulses
& cereal
ingredients

About us

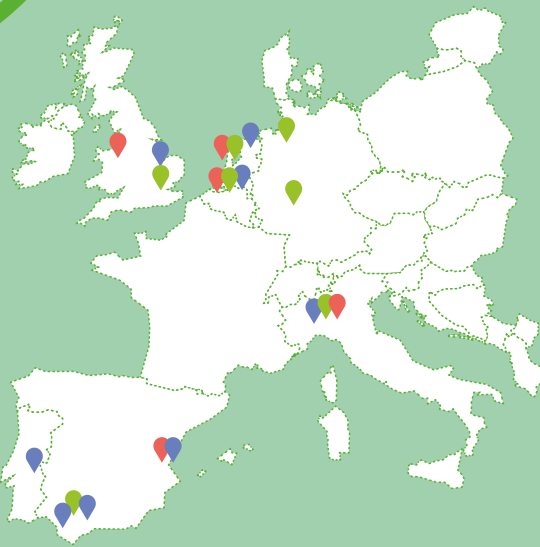
Ebro Ingredients, formerly called Herba Ingredients, is the European rice and pulse ingredients division of the Ebro Foods Group, a multinational food corporation that operates in rice, pasta and sauces. The Ebro Group is headquartered in Spain and has commercial or industrial presence in more than 25 European, North American, Asian, African, and South American countries through an extensive network of branches and brands.

Ebro Ingredients is built on 3 fundamental pillars that we may say make our company unique and different. These 3 pillars can be summarized as follows;

- Optimizing and controlling the whole supply chain. This includes the building of large buffer stocks of the different raw materials that we use, and our direct involvement in the cultivation of rice and pulses.
- Production of allergen-free ingredients of the highest quality.
- R&D, innovation, new product development, and food applications.

More information can be found on the following websites:

www.ebroingredients.com & www.ebrofoods.es



Ebro
Ingredients®



Rice Operations



Sales Offices



Ingredient Operations

Ebro Foods is also largely present with rice ingredient operations in North-America.



Mission and key selling points

The mission of Ebro Ingredients lies in the research, development, production and commercialization of added value ingredients intended for different nutritional and functional uses in the food industry. The main focus is on allergen-free, natural ingredients based on different crops (rice, pulses, and ancient grains).

Our vision is to be the world-wide leader in the allergen-free ingredients sector, with the aim of providing the best nutritional and functional solutions possible for our customers, with constant innovation to keep ahead of the market's demands.

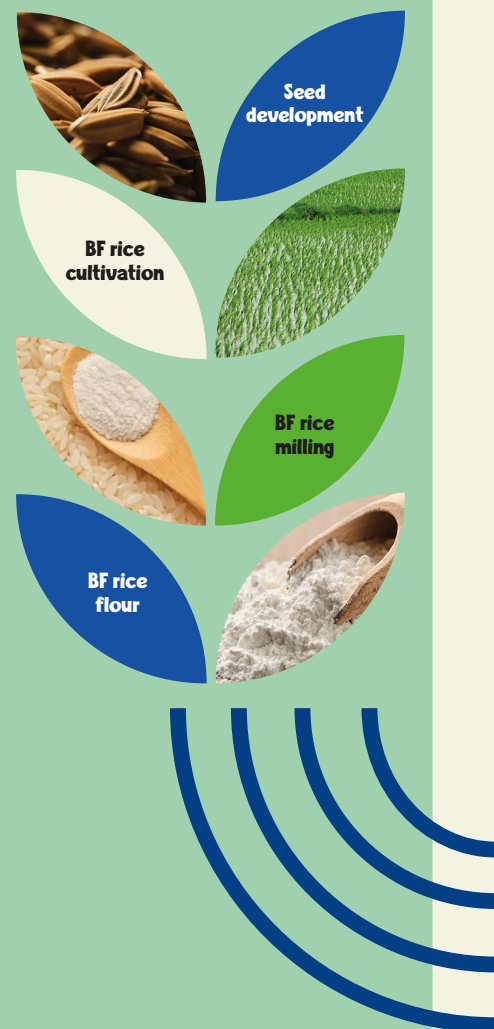
R&D, vertical integration, and sustainability

Ebro Ingredients has more than 50 years of experience in the rice industry, and our true passion is developing natural solutions to existing problems that the food industry faces, like clean-label substitutions, natural thickeners and texturizers, nutritional improvements, shelf life optimization, natural emulsifiers, gluten replacement, etc.

Apart from developing new ingredients and solutions, Ebro Ingredients is also very experienced in growing the raw materials needed to produce them. Special contract growing projects are in place in several countries in the world where we cultivate our own raw materials.

This is the case for rice, quinoa, and several pulses. Within these growing programs full traceability, sustainability certification, organic certification, and baby-food quality are all possible.

One example of this are our rice fields in Southern Spain where we cultivate rice and organic rice for the baby food industry. This rice does not only have full traceability, from seed to ingredient, but is also grown under sustainable conditions according to the FSA (Farm Sustainable Assessment) initiative. Ask us for more information about our 'from seed to ingredient' programs.



Benefits of rice and pulses

More than 44 thousand rice varieties are known that all have a unique composition and functionality. It is therefore critical to understand well the different types of rice, characterize each raw material extensively, and separate raw materials based on certain product characteristics. This is important in order to guarantee the quality and functionality of each product and batch produced.

Rice flour or rice starch are great ingredients to naturally thicken different recipes in a label-friendly manner. Other uses of rice ingredients include water binding, gelling, texturizing, nutritional enrichments, coatings, fat replacing, etc.

With factories in Europe, US and Asia, Ebro Ingredients is the largest rice flour and rice ingredient manufacturer in the world. Through this set-up and different production technologies, it offers a wide range of flours, starches, and other rice-based ingredients for many different applications and solutions.

Pulses are the dried seeds of legume plants. They come in hundreds of varieties and can be found all around the world. Edible pulses include beans, peas, chickpeas and lentils. Pulses are a healthy addition to any kind of diet. They are rich in nutrients like vitamins, minerals and fibers, and contain twice as much protein as ancient grains, making them an ideal source of plant protein. Naturally, pulses are gluten and allergen-free.

Pulses are diverse in their traditional food uses in Asia, Europe, Africa, and America, where they have been used, for example, in spreads, soups, traditional recipes, side dish, salads, snacks, and for breakfast. Having high protein content (between 20 to 40%), pulses have recently gained interest when alternative sustainable protein sources are considered.

Pulses have been used for protein enrichment in pasta and bread, and they also are suitable ingredients in gluten-free foods. Different fractionation and separation processes provide useful tools for the development of new functional pulse ingredients that open the door to novel food applications like meat and dairy alternatives. The use of pulses is likely to increase in the future, because they are the only sustainable source for the growing demand of protein in the world.





Applications

A broad horizon of applications incorporating our functional ingredients have been tested by our R&D teams:

- **Baby food & infant nutrition**
- **Bakery**
- **Batters, breadings & coatings**
- **Beverages**
- **Carrier & bulking systems**
- **Cereals & bars**
- **Confectionery**
- **Dairy & desserts**
- **Dairy and egg analogues**
- **Dressings, soups & sauces**
- **Fruit preparations**
- **Gluten free products**
- **Meat, fish & analogues**
- **Pasta**
- **Pet food**
- **Puffed crackers and snacks**
- **Ready meals**
- **Snacks**

Focus on Infant foods:

Rice ingredients have historically been used as basic components in baby food due to its nutrition composition, digestibility and hypo-allergenicity.

Each year our agronomical teams grow big parcels of rice in specific selected areas where state-of-the-art agronomical practices are applied during the whole cultivation cycle, from seed generation till harvest. In this way we are very proud to be able to grow top quality rice, with very low levels of heavy metals and pesticides residues, offer full traceability, and with European origin. These rice volumes are integral used for the manufacture of premium baby food rice ingredients, enabling to offer only the best for infant nutrition purposes.

Our portfolio of allergen-free ingredients

Today we can offer a wide range of functional ingredients to the industry:

Rice, broken rice, and paddy rice:

- Pet food and feed brokens
- Baby food rice, organic rice, parboiled rice, paddy rice, brown rice, etc

Functional Rice Ingredients:

- **OryzaNAT**
Native, low micro/enzymatic & dehydrated rice flour solutions.
- **OryzaMYL**
Native and organic rice starches.
- **OryzaPURE**
Infant grade and organic rice flour solutions.
- **OryzaFINE**
Ultrafine micronized rice flour solutions.
- **OryzaGEL**
Instant precooked cold viscous rice flour solutions.
- **OryzaMAX**
Soluble rice flours for maltodextrin replacement.
- **OryzaPEARL**
Rice pellets for puffing applications.
- **OryzaRICH**
Rice bran solutions for nutritional applications.

Pulse Ingredients:

- **PisumPRO, ViciaPRO and CicerPRO**
Natural protein concentrates from pea, fava bean, and chickpea.
- **PisumTEX and ViciaTEX**
Textured protein from pea and fava bean.
- **PisumMYL, ViciaMYL and CicerMYL**
Natural starch concentrates from pea, fava bean and chickpea.
- **Pulse flours**
Native, heat treated, and pregelatinized flours from fava bean, lentil, pea and chickpea.
- **PisumRICH**
Concentrated pea fiber.
- **Pulse pellets, Pearl range**
Pellets from lentils, chickpea, and maize for puffing application.

Flours from ancient gluten-free cereals

Quinoa flour, and other ancient grain flours upon request.

Mixes and other tailor-made gluten-free ingredients

Our current portfolio does not offer the product that you are looking for? Do not worry, our technical team will help you to develop tailor-made products for you. Our only limitation is that the product should be gluten- and allergen-free.

Contact us and learn more about our laboratory and pilot plant facilities that are essential to develop new and innovative ingredients for our customers.





Why choose Ebro Ingredients?

- Largest European Rice flour producer with unique set-up and production sites in Europe/Benelux.
- Broad portfolio of pulse ingredients, including pea protein and fava bean protein concentrates and texturates.
- Wide range of production technologies.
- Excellent worldwide access to raw materials due to its presence within the Ebro Foods Group.
- Own rice fields in Spain and Argentina: Bio and Baby food grades.
- Big inhouse buffer stocks for raw material.
- Own R&D and application laboratories, including pilot plant facilities, offering our knowledge to our customers.
- Tailor-made ingredients and solutions.
- IFS, Halal, Kosher, and Bio certificates available.



Allergen and
gluten free



GMO-free



Natural &
healthy

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