



Ebro *Ingredients*

Discover our natural solutions
from rice, pulses, and cereals.

Who we are

Ebro Ingredients is a manufacturer of natural products based on rice, durum wheat, pulses, cereals and ancient grains, with the ambition to become the largest global solution provider for the food and feed industry. We strive to give our customers the best of our knowledge, service, and high-quality ingredients with functional and nutritional benefits.

Ebro Ingredients groups together different companies that all have a unique expertise in certain types of cereals or pulse-based ingredients. We offer a wide range of ingredients and solutions, and have the aspiration to become stronger together.

Our values

High quality ingredients: at Ebro Ingredients we only produce high quality products under the strictest quality systems (IFS, BRC, etc).

Trust and excellent service: We procure to give all our customers the best service possible because we believe that only then we will gain the trust of our customers.

Innovation: We do not produce just high-quality ingredients, but we develop also applications and solutions. Therefore, we have 2 R&D centers and a pilot plant to support our innovations.

Participating companies

The 8 companies that belong to Ebro Ingredients all have a long tradition in the production and commercialization of natural ingredients from rice, cereals and/or pulses. All this experience and expertise from these 8 companies makes Ebro Ingredients so unique.

Bellevue: French company producing durum wheat ingredients.

Celnat: French expert in producing organic cereal-based Ingredients.

Geovita: Italian producer of precooked pulse and cereal Ingredients.

Herba Ingredients: leader in rice and pulse ingredients.

Herba Ricemills: Spanish rice flour producer, expert in baby-food quality.

Riviana: US producer of rice flours.

S&B Herba Foods: UK based rice flour producer.

Transimpex: German specialist in rice and pulse ingredients.

What we do

Ebro Ingredients possesses a total of 15 factories in which we produce a wide range of ingredients from different raw materials like rice, durum wheat, pulses, quinoa, millet, oat, maize, spelt, and buckwheat. Some of our factories are completely gluten-free, and several of these raw materials, like rice, are cultivated by ourselves in special cultivation programs. That allows us to have full traceability, from seed to ingredient, but also to offer the highest standards in quality and sustainability.

These raw materials are transformed into different ingredients, like native flours, heat treated flours, flakes, grits, semolina, instant flours, precooked pulses and grains, pearls, texturized products, starches, protein concentrates, and hydrolyzed flours. We work under the highest quality standards and offer our products also as organic and/or baby food versions.

Ebro Ingredients also has 2 R&D centers, one in Marseille and one in Valencia, where a total of 45 researchers work on developing new ingredients, but also on their applications in the food industry. We have developed different natural solutions for bakery, pasta, cereal, confectionery, meat, dairy, snack, pet food industries, among others. Therefore, we know how to use our ingredients in different food applications and that will help our customers to speed up their projects and maximize their potential.

Parent company

Ebro Ingredients is the B2B ingredient division of the Ebro Foods Group, the largest food group in Spain, world leader in rice production, and second global fresh and dry pasta manufacturer, and owner of famous brands like SOS, Brillante, Bosto, Lassie, Panzani, Risella, Minute, Success, Mahatma, Garofalo, Bertagni, Catelli, among others.

Because of its leadership in rice and pasta, the Ebro Foods Group has unlimited access to rice and (durum) wheat, and Ebro Ingredients takes advantage of this unique position by using the best raw materials for its ingredient businesses.

For more information about the Ebro Foods Group, please visit www.ebrofoods.es

01

Rice ingredients



More than forty four 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.

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 wide range of technologies, we offer numerous flours, starches, and other rice-based ingredients for many different applications and solutions. Furthermore, we manage different rice growing programs from which we obtain high quality sustainable rice with full traceability from which we produce our baby food and organic rice flours.

✓ Available rice ingredients

Precooked rice and broken rice.

Native rice flours.

Heat-treated rice flours.

Instant rice flours.

Organic rice flours.

Baby food rice flours.

Ultrafine rice flours.

Brown rice flours.

Rice bran flours.

Rice starches.

Rice pearls.

Wild rice flour.

Hydrolyzed rice flour.

Rice flakes.

Customized rice flours.

02

Pulse ingredients



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

Ebro Ingredients offers a wide range of pulse ingredients from different raw materials, like Chickpeas, Chana dal chickpea, Borlotti beans, Cannellini beans, Navy beans, red lentils, brown lentils, green lentils, yellow lentils, yellow peas, green peas, and broad beans. Using different and unique technologies we convert these pulses into products like precooked whole pulses, precooked flours, flakes, grits, protein and starch concentrates, and texturized protein, among others.

✓ Available pulse ingredients

Pea starch and pea protein concentrates.

Instant pea starch and deodorized pea protein concentrates.

Faba bean starch and Faba bean protein concentrates.

Pea fibre.

Texturized pea protein.

Red lentil pearls.

Native flours, precooked flours, flakes and grits from chickpea, Chana Dal, Borlotti beans, Cannellini beans, Navy beans, lentils, peas and Broad beans.

Precooked green and yellow peas, and precooked brown, red, green and yellow lentils.

Pea pearls.

03

Durum wheat ingredients

Durum wheat is a wheat variety that is characterized by a higher protein content as compared to normal or soft wheat. Durum wheat flour or semolina is classically used for high quality pasta and couscous, but nowadays different durum fractions are often used in other applications, like bakery, for nutritional and functional purposes.

Ebro Ingredients produces durum wheat flours and semolina, but also different functional durum wheat fractions for a diverse range of applications, like butter replacement and dough improvement. Our range of durum wheat products is completed by our range of couscous and boulgour (instant cereal).



✓ Available durum wheat ingredients

Durum wheat semolina and flours.

Functional durum wheat fractions.

Precooked durum wheat flour.

Durum wheat bran.

Couscous and Boulgour.



✓ Available quinoa ingredients

Quinoa grains.

Quinoa flours.

04

Quinoa ingredients

Quinoa is a flowering plant from the Amaranth family and is known for its edible seeds. Quinoa seeds are high in protein, fibre and B vitamins, is gluten-free, and is becoming more and more popular. Originally from Peru and Bolivia, quinoa is now also grown in different places in Europe.

Ebro Ingredients offers quinoa grains and quinoa flours, both from quinoa grown in South America as well as from Europe. Moreover, in Spain we manage a quinoa growing program from which we obtain high-quality quinoa with full traceability that can, for instance, be used for baby food applications.

05

Other cereal ingredients

Apart from rice, pulses, durum wheat and quinoa, Ebro Ingredients also produces Ingredients from other cereals like Maize, Soft Wheat, Amaranth, Barley, Buckwheat, Oat, Millet, Spelt, Kamut, and Einkorn. These cereals are transformed into high quality ingredients in the form of flakes, grits, precooked grains, native flour, and precooked flour.



06

Organic grains

Ebro Ingredients is an expert in the cultivation of a variety of organic grains, especially from rice, oat, wheat, barley, spelt, rye, and einkorn. These grains are cleaned and offered as organic grains, for instance for toppings or breakfast cereals, but are also transformed into flakes or flours.

07

Mixes

Ebro Ingredients has developed different cereal mixes for bakery and baby food applications. Furthermore, we can also produce taylor-made mixes of our rice, pulse, and cereal flours.



Our solutions

At Ebro Ingredients we have developed many solutions using our natural ingredients. Contact us to find out more about our:

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|--------------------|------------------------|
| Protein solutions. | Baby food solutions. |
| Starch solutions. | Clean label solutions. |
| Fibre solutions. | Gluten free solutions. |
| Organic solutions. | Other solutions. |

Applications of our ingredients

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|------------------|------------------------------|
| Bakery. | Snacks. |
| Pasta & noodles. | Sauces & soups. |
| Cereals. | Ready to eat meals. |
| Confectionery. | Animal nutrition & pet food. |
| Meat. | |
| Dairy. | |

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