

About us

"Innovation has always been our main focus"

Meurens-Natural is a family-owned Belgian company active in the food sector since 1935. In 1994, it completely reinvented itself to become an expert in processing cereals and dried fruits into organic and natural ingredients for the food sector. As pioneer in the organic sector with the Sipal® brand for 30 years, Meurens Natural has developed a unique know-how that is 100% in line with the organic philosophy. Over the years, the company has become the European specialist in cereal hydrolysis due to the originality of its production process and the variety of processed raw materials.

Contact us for any queries.

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 meurens
natural



Expert in natural
solutions from cereals

 sipal® bio
ORGANIC

 natu®

Unique ranges of cereal extracts

“Sipal® range was the first organic range of EU Market”

As a specialist in the organic sector of cereal hydrolysis for 30 years, Meurens Natural is the designer of two ranges of cereal and dried fruit extracts: **Sipal® (organic)** and **Natu® (natural)**.

Providing natural colour, cereal taste, sweetness, viscosity, crispness, binding and many other functionalities, they are the right ingredients to formulate, biscuits, cereal bars, breakfast cereals, crackers, dairy & plant based products (drink, dessert, yoghurt, ice cream, etc.), confectionary, fruit preparation etc.

Sipal® ORGANIC RANGE	Natu® NATURAL RANGE
RICE SYRUPS*	RICE SYRUPS*
OAT SYRUPS*	OAT SYRUPS*
WHEAT SYRUPS*	SPELT SYRUP
MANIOC SYRUP*	DATE SYRUP
SPELT SYRUP	FIG SYRUP
CORN SYRUP	
BARLEYMALT SYRUPS*	
DATE SYRUP	
FIG SYRUP	

* also available in powder

ORGANIC	KOSHER	HALAL	GLUTEN FREE
LACTOSE FREE	VEGAN	BABY FOOD	GMO FREE

Natural production process secures a clean, clear & short labelling

“With the desire for healthier food, consumers are requiring simple and transparent production process with the guarantee of clean labelling”

With a strong expertise and notoriety acquired in the organic sector, Meurens Natural has developed a **unique know-how** to provide natural added value to cereals in an original way.

Natural production process in line with the organic philosophy

Absence of refining (no chemical additives & no chemical process as ion exchange resins).

A large variety of processed cereals

Using flour and not only starch as in conventional industry.

Benefits

Assets of the raw materials kept: natural colour, original taste, mineral content.

Clean & clear labelling: i.e. "rice extract", "rice syrup" instead of "glucose syrup", or "sugar" much more understandable for the final consumer.

Shorter ingredient list: a single ingredient fulfills several functionalities.

To know more, find all details on our website www.meurensnatural.com

Tailor-made solutions : our R&D team is entirely dedicated to develop your product needs.