

... FOOD INDUSTRY

We mix it

CULINARY, CREATIVITY AND SPEED





We take work of your hands, we are specialists, we are big enough for every order and yet also flexible enough for development and prototypes. Our core competence is developing and producing compounds from their conception through to filling and logistics for the finished goods.



Compounds from specialists



We are your partner when it comes to compounds that give your products the desired look, smell, taste and feel.

We are only satisfied when the finished product is just the way your customers want it to be: when it tastes and smells just right, has the right texture, has exactly the bite you want, and yet still comes with a low price tag.

Put your trust in our unique combination of more than 80 years of experience and the most modern mixing plant in Europe.



Key facts

We are an international food company specialising in the production and sale of soups, sauces, bouillons, seasonings, functional foods, desserts, ready meals, delicatessen specialities, snack seasonings and flavours.

Hügli was founded in Switzerland in 1935 and since then has been characterized by its employee-oriented corporate culture. In 2018 Hügli became a division of the **Bell Food Group**, which is listed on the Swiss stock exchange.

400

MILLION CHF SALES
GENERATED WITHIN THE
HÜGLI GROUP

4'143

BILLION CHF SALES
BELL FOOD GROUP

1'500

HÜGLI EMPLOYEES
IN FULL-TIME POSITIONS

75'512

TONS OF
FOOD PRODUCTION
PER YEAR

14

LOCATIONS
IN EUROPE

20

PERCENT OF OUR TOTAL
SALES ARE GENERATED WITH
ORGANIC PRODUCTS



Development is a matter of trust

If you are already sure which sensory requirements your product should meet but do not yet know exactly which compound it needs to get there, our **product development** is just what you need.

Here we have bundled our expertise, which is probably unique in the industry. Our **development department** is supported by **globally active raw material buyers** and our **quality assurance with food law**.

When it comes to **discretion**, we stick to Swiss principles:
„Your recipes are as safe with us as money is with a Swiss bank.“





Case Study:

More taste. Less salt.

The WBR 210 Natural Flavour Booster is an ingredient that has been specially developed to enhance existing flavours in foods on a natural basis. In addition to the aroma, salt content also plays a decisive role in a healthy and conscious diet. Thanks to its extremely low application dosage, it is possible to perform this balancing act almost effortlessly with WBR 210.

We've done the test

In a sensory test, our tasters were served two different minced meatballs. One was produced using a traditional recipe using salt and the other according to the same recipe, but using WBR 210.

The result

The minced meatballs, with the addition of just 1% WBR 210, were perceived as tastier and „meatier“ than the meatballs made using the traditional recipe. Strong umami and almost half the salt.

38

EMPLOYEES
IN R & D





We are your partner
for **powders, pastes**
and **liquid products**.

Spicy, sweet, neutral. Powder, paste or liquid. We do it.

No matter whether we have worked out a compound solution together or whether you come to us with an already finished recipe, sooner or later it will go into production. And that puts us right in the middle of the continent's most modern mixing plant.

A plant that not only impresses with its size of 4,000 sqm, it is also a technology pioneer. Starting with **automatic plant logistics**, raw material management, mixing technology and warehousing through to documentation and quality assurance, this plant is truly „state of the art“ in the modern food industry. From test batches through to several truck-loads -we do it.

That means that both now and in the future we can keep our promise to do special work for you, while offering **absolute safety and reliability** – and all that at the **best price-performance ratio**.

4'000

SQUARE METERS FACTORY AREA
IN THE MOST MODERN MIXING
PLANT IN EUROPE



Always the right packaging at hand

Your components should arrive safely at your plant and still have exactly the same characteristics they had when they left our mixing plant. That is why we attach particular importance to the **right filling and packaging technology**.

From big bags to portion packs, we have the perfect solution to transport and store the products with optimum protection.



Examples of industrial packaging



Big Bag



Sack



Bucket

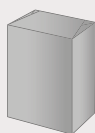


PE Bag in Box

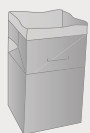


Tank

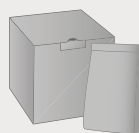
Examples of small packaging



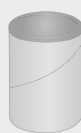
Folding box with sachets



Composite can



PE Box



PET Jar



PET/Plastic bottles



Wide neck can



Standing pouch with zipper



Examples of single portion packaging



Sealed edge pouches



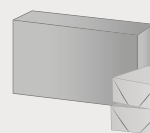
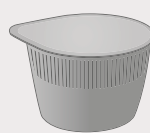
Standing pouches



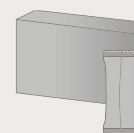
Sachet



Plastic cups



Folding box for cubes and sachets





Quality in every respect

Of course, we do everything we can to ensure that your compounds are produced safely and that **the 100th batch still has the same properties as the first**. That is why we train our employees regularly and are well equipped on the technical side to avoid foreign bodies and to guarantee secure traceability.

But quality means more to us. For example, the constant availability of contact persons for our customers, **absolute professional competence at all levels**.

We do everything we can to ensure in-depth and passionate support for your projects.

100 %

TRACEABILITY
THROUGH SOPHISTICATED
QUALITY MANAGEMENT

14

DIFFERENT
PRODUCT CATEGORIES



Certified for all requirements



Expertise and service

Services

- contract manufacturing
- co-packing
- raw material procurement
- mixing
- coating
- storage, logistics and delivery

Product expertise

- snack seasonings
- flavours
- base notes
- flavour systems
- profile flavours
- compounds
- ingredients
- powdered seasonings
- marinades
- bouillons
- soups
- sauces / Roux
- dressings
- ready meals
- desserts
- premix for: special applications
- food supplements

Process technology

- goods to man system
- mixers à 600L - 2000L
- one container mixer à 1500L
- one paste mixer à 600L
- various packaging systems

Industrial packaging

- bucket
- PE bag in box
- sack
- big bag

Small packaging

- folding boxes with sachets
- composite can
- PE box
- PET jar
- wide-neck jar
- Ceka can
- standing pouch with zipper
- sealed-rim pouch
- plastic cup
- folding box for cubes and sachets

1

CLEAR MISSION:
ENTHUSIASTIC CUSTOMERS

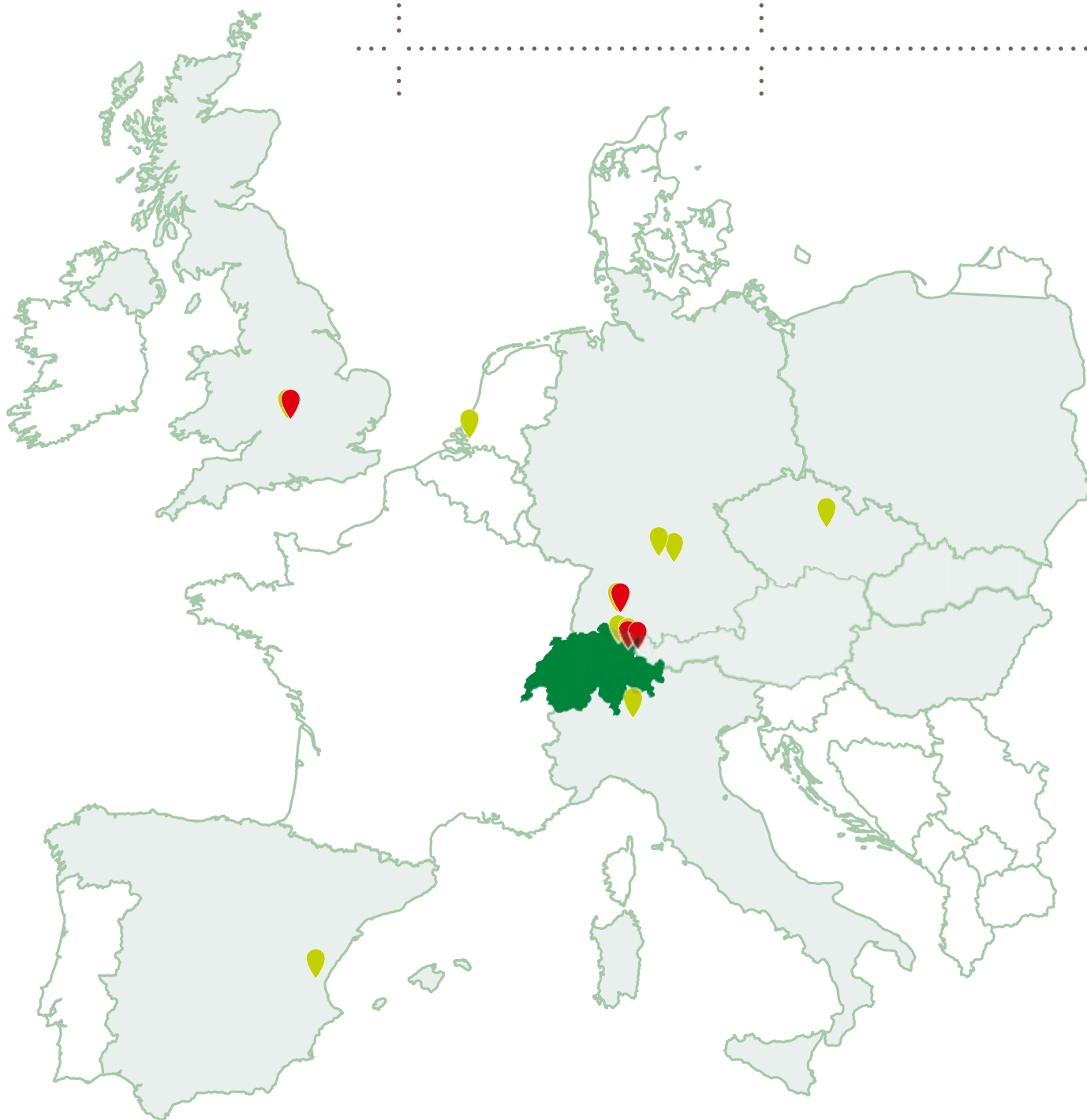
Swiss Quality – Active throughout Europe

7

COUNTRIES WITH
PRODUCTION SITES

80

YEARS OF EXPERIENCE
ACROSS EUROPE



Contact Switzerland, EMEA and Asia

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