

# We texture taste.

A system of intense flavours



**hydrosol**

*We texture taste.*

**“I would never have thought that sensation would be so important in my job, in addition to knowledge.”**

Dr. Dorotea Pein,  
Director Product Management



**Light and airy or creamy:** No two yogurt desserts are alike, and each is the result of intensive customer discussions and many trials. The customers know what they want, and we know what ingredients we need to add in order make them happy.

# Flavour is a matter of taste. And of constructive discussion with innovative people.

**Always a step ahead in texture and taste: With individual functional systems for deli foods, dairy and meat products, Hydrosol supports the worldwide food industry.**

What flavour nuances are trending? What ingredients make a good product a competitive one? How can innovative ideas combine economy and enjoyment? Hydrosol knows the answers to the demands of the market, and the objectives of its customers.

In interdisciplinary dialogue and close coordination with our customers, we develop precision-tuned stabilising and texturing systems for the efficient production of deli foods, dairy, meat and fish products that taste good and are good business.



# Combined expertise – market success.

**Hydrosol is part of Stern-Wywiol Gruppe, an owner-operated group of 12 individual companies headquartered in Hamburg, Germany.**

1,656 employees use their knowledge and experience every day to develop precision functional systems for food products. The heart of our research work is the Stern-Technology Center in Ahrensburg near Hamburg. Here, the knowledge of many disciplines results in innovative formulations for the worldwide market. In order to give your customers ingredient systems that are adapted to local preferences, we maintain numerous foreign subsidiaries that are closely networked with the central company. Excellent data management ensures that we can offer our international customers comprehensive consulting and punctual delivery.

[stern-wywiol-gruppe.de](http://stern-wywiol-gruppe.de)

## From single ingredients to functional systems – Stern-Wywiol Gruppe expertise:





**1** Sample centre

**2** Enzyme laboratory

**3** Pasta

**4** Lecithin laboratory

**5** Spray laboratory

**6** Rheology

**7** Lab mill

**8** Baking laboratory

**9** Wafer maker

**10** Deli foods laboratory

**11** Dairy laboratory

**12** Meat laboratory

**“A flavour explosion  
instead of exploding  
costs – and that tastes  
good to both me and  
my customers.”**

Detlef Rupprecht  
Global Business Development  
Manager Meat



**Hydrosol frees you up – from too much salt, fat, and high production costs.**

What does that leave? A unique taste experience and market success with meat and sausage products, that more and more people can enjoy thanks to our seminars.

# Our ideas delight the palate – and the budget.

## The right stabilising systems for three industries

How do the individual ingredients work? And how do they work best together? Our comprehensive expert knowledge around processing, production, product attributes and economy is the basis from which we make our innovative stabilising systems.

Working from our experience and the needs of our customers, we create ingredient blends that are extensively tested in our pilot plants before they go into series production. We only reach our goals when maximum flavour and minimum raw materials usage go hand in hand.



### Dairy laboratory equipment

- Continuous whipping machine
- Cooker and emulsifier systems for cheese preparations
- UHT system
- Ice cream freezer / soft-serve
- Homogenisers
- Steriliser / autoclave
- Rotor-stator systems
- Incubation systems / machines



### Meat laboratory equipment

- Vacuum and microcutter
- Combined cooking and smoking plant
- Various injector and tumbler machines
- Vacuum filler
- Forming machine for meat processing
- Coextrusion line for alginate casings



### Deli laboratory equipment

- Vacuum cutters, microcutters
- Various emulsifying plants
- Cooker
- High-pressure homogenizer
- Autoclave





Hydrosol understands manufacturing and the market – and shows how with innovative texturing and stabilising systems, foods can be faster to make, better tasting and more economical.

## For process improvements



## Formulation development and optimisation

Hydrosol wants to know. We start with a detailed conversation with the customer and a clear definition of the objectives.



## On-site consulting

Hydrosol is where you need us. In addition to our 12 specialist companies in Germany, we have 18 foreign subsidiaries. We're right there for you if you have questions or need advice.





Hydrosol investigates. In the appropriate technical laboratory, we examine the initial formulations and evaluate the results with the customer.

### Tests in pilot plants



**Service makes  
the difference –  
the quantum leap  
that you need.**

### Assistance with production trials

Hydrosol is there when it gets real. If desired, we assist at the start of production with our technical knowledge, at the customer facility.



### Education, training, seminars

Hydrosol shares its knowledge. At the customer's location, we offer training for employees in the right use of our ingredient mixes.



# Do you want to make products the world will love? We're in!

**Hydrosol fulfils customer wishes - and meets the highest quality demands. Regular certifications come together with our own high standards, for the good of our customers.**



## **Certified quality**

Allergies, religious restrictions, organic and international quality standards: Hydrosol meets the challenges of the food industry and follows all rules and regulations.

The latest mixing technology prevents cross-contamination. A central process control and visualisation system makes every formulation reproducible down to the milligram, and every process step transparent. At the top of the priority list for quality is the selection of raw materials, which we use in our premixes only after thorough in-house inspection.



## **Our Certificates**

- FSSC 22000
- Bio
- Kosher
- ISO 9001:2000 SGS
- GMP
- Halal

**“I turn foods into deli foods - systematically.”**

Katharina Schäfer,  
Product Management Dairy & Deli



**Consumers expect a lot from a deli dressing.** It needs to be creamy, delicious and have a balanced flavour. With Stabimuls you get a perfect emulsion with a consistently appetizing appearance and intense flavour, that is the crowning touch on any salad.



# Mhmm.

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