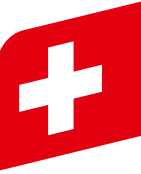


OUR HEART BEATS FOR INDIVIDUAL AND INNOVATIVE QUALITY

Oils, Fats and Fresh Ideas



FLORIN – YOUR CONSIDERATE AND EXPERIENCED PARTNER

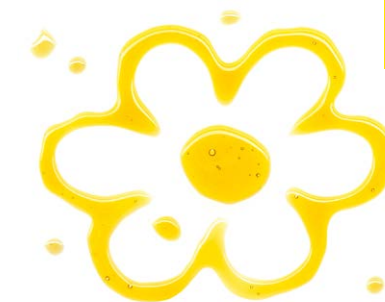
Dear Partner and future Customer,

At Florin AG, our best feature is our team of dedicated and knowledgeable individuals, who, through their hard work, passion and perceptiveness, continuously drive our company forward for almost 100 years. Our third-generation family enterprise stands firm for high-class vegetable oils, fats and margarines. At Florin AG, we have been passionate about sustainability, healthy raw materials and naturally grown ingredients long before organic/BIO became a household name. Our high production ethics, in combination with strict customer orientation, have made us the most important provider of edible vegetable oils, fats and margarines in Switzerland. At Florin AG, not only do we carefully select our suppliers but we focus on long-term cooperation with them, ensuring that our customers get the best products of consistent quality.

In cooperation with our customers, we develop innovative recipes for high-quality foods which meet various stringent criteria such as taste, consistency, and purity of raw material materials. Our profound knowledge and Swiss Quality control, makes us your perfect partner. We would be proud to include you in our impressive list of valued customers, which put their trust in us, growing together for the next 100 years.

Kind Regards,

Christian Florin
Owner and CEO



COMPETENCE AND PARTNERSHIP FOR BESPOKE SOLUTIONS

Good products need outstanding raw materials, which we source sustainably domestically and globally. This applies to all our oils, fats, and other ingredients. We strongly believe in sustainability as it is key to our mutual success. At our family-owned company in MuttENZ, Florin AG converts a vast portfolio of raw materials into final products. Every single stage of production is carried out with the greatest care and audited based on our certified quality assurance system according to FSSC 22000. At Florin AG, we are proud to offer you only the freshest oils and fats, not only of exceptional quality but products that are organic/BIO, suitable for Vegan and vegetarian consumption and are certified Kosher, Halal and RSPO-Segregated.



As a specialist for the production of oils and fats, we meet the most diverse requests.

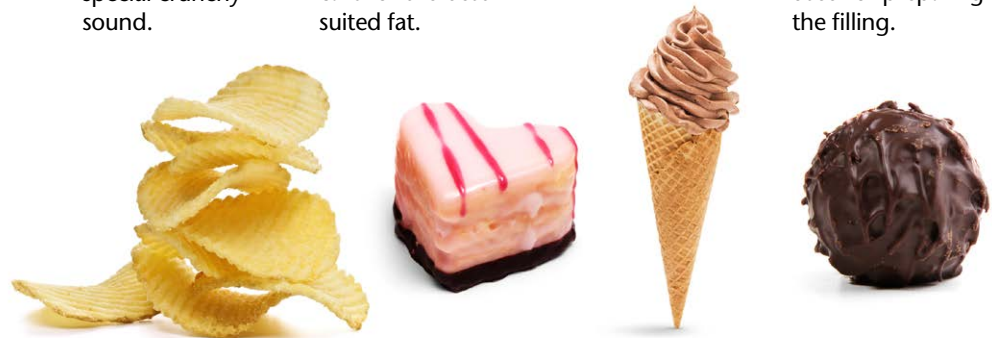
- SPECIALITY FATS AND MARGARINES
- Deep frying fats
 - Mix for margarines
 - Fats for marinades
 - Puff pastry fats and margarines
 - Dough fats and margarines
 - Confectionary fats
 - Patisserie margarines
 - Filling fats
 - Icecream fats
 - Hydrogenated fats

Florin AG offers «just in time» bespoke products that have been **optimized for your production**. A **competent team** advises you throughout various stages of purchasing, research, development and delivery. We place great emphasis on maximum flexibility, which is why we are able to produce even the smallest of batches to meet your unique product needs for your individual recipes.

It doesn't matter whether you want to **optimize production processes** in which oils and fats are involved or **develop new products**. As your partner, our **research and development department** will provide the needed support with the latest laboratory test methods, test series and experiments.

The right recipe is crucial for ensuring that the properties you require are allowed to develop.

- | | | | |
|--|---|---|--|
| CRISP
Premium potato chips need excellent deep-frying oil for that delicious, special crunchy sound. | RICH
Sweets should hold their shape and yet be rich and wonderfully creamy – which calls for the best-suited fat. | CREAMY
No ice cream without fat – but it must be the right one. | FILLED
For that perfect mouth-melting experience, all depends on the fat used for preparing the filling. |
|--|---|---|--|



ORGANIC / BIO – MORE THAN JUST A HOUSEHOLD NAME



Nowadays, the term organic/BIO has become a household name. To rightfully use this designation, certain requirements must be met. To meet such expectations, Florin introduced certain sustainable, organic quality standards years before there even was an organic food movement. These include, apart from organic farming and careful processing, the commitment not to use any genetic engineering. All raw materials used for Florin products are carefully selected and are free of genetically modified organisms.

Our organic/BIO products have always been subjected to strict guidelines which we follow in line with the laid-out requirements of governing bodies like Bio Suisse. Since its founding in 1981, Bio Suisse has ensured that organic producers and their products meet the very highest of organic standards and we, at Florin AG are proud to be a part of the organic movement and use the Bio Bud symbol.

Likewise, since 2006, Florin has been supporting RSPO in their efforts to harvest sustainable palm oil. We are committed to ensuring premium quality from the carefully chosen oilseeds and crude oils to gentle processing and detailed usage recommendations.

We can confidently guarantee production in organic quality because of our expertise in the food market as well as in the edible fat manufacturing process.

ORGANIC QUALITY



Our conventional and organic/BIO product range:

	CONVENTIONAL	ORGANIC/BIO	BIOSUISSE	BIO
OILS AND FATS	Peanut Oil*			
	Sunflower Seed Oil	Sunflower Seed Oil	x	x
	HighOleic Sunflower Seed Oil	HighOleic Sunflower Seed Oil		x
	Soybean Oil (non-GMO)			
	Rapeseed Oil*	Rapeseed Oil	x	x
	HighOleic Rapeseed Oil	HighOleic Rapeseed Oil	x	x
	Olive Oil + Extra Virgin			
	Coconut Oil*	Coconut Oil		
	Palm Oil*	Palm Oil		x
	Palm Kernel Oil*			
	Sheabutter			
	* available also as hardened/hydrogenated			

Organic farming without any genetic engineering.

COMPREHENSIVELY THOUGHT-THROUGH FOR EVERY INDUSTRY

The requirements for our products are as diverse as their fields of use – whether for food or non-food applications. The type of refinement, selective hardening, fractionation, or transesterification, essentially depends on your individual goal, which we help you to achieve. We select a corresponding composition while considering the properties of your end product. Collaborating with us, we ensure that we immediately detect critical points in the process and optimize the development of your products.

CONFECTIONERY INDUSTRY

KNOW-HOW: THE USE OF HYDRO & NON-HYDRO FATS

- crystallization behavior and the sensory impact on your product
- prevention of fat bloom



OUR BENEFIT: With our R&D we analyze the process conditions and select the most suitable fat in the shortest possible time.

PASTRY-MAKING

THE RIGHT FAT, WHICH BOOSTS THE ENJOYMENT

- fat influences the texture, crumb structure, volume, as well as the sensory qualities of the pastry



OUR BENEFIT: Supply fat blends and margarines with the required processability. Special wishes can be quickly implemented.

BABY FOODS

AN OBLIGATION TO DELIVER BALANCED INGREDIENTS

- ensure a defined ratio of fatty acids ALA, alpha-linolenic acid and LA, linoleic acid
- conformity to industry specific guidelines



OUR BENEFIT: Florin provides fat and oil mixtures for baby foods precisely according to the manufacturers' strict quality standards.

SAUCES, SOUPS, PASTES

GUARANTEED EXCEL- LENT VISCOSITY

- sufficient viscosity is demanded for fat-based marinades to keep the spice additives suspended and ensure that they adhere well to the meat



OUR BENEFIT: We know precisely which parameters are crucial for products to ensure that they have the required viscosity, even with conventional fats.

ICE CREAM

OUR RECOMMENDED VEGETABLE FATS

- lower costs with vegetable fats without compromising the sensory properties
- nutritional and physiological benefits with reduced saturated fatty acid content

YOUR BENEFIT: We look after the right selection of fat and oil blends to help you produce perfect sensory products for the right „mouthfeel“.



We ensure tailor-made products specifically designed for you.

SNACKS & CRISPS

STABILITY OVER A LONG PERIOD OF TIME

- neutral in taste
- high in unsaturated fat
- remains stable at high temperatures



OUR BENEFIT: When it comes to taste perfection, we know there is no room for compromising.

COSMETICS/PHARMA

NATURAL (VEGETABLE OIL) SOLUTIONS TO STAYING HEALTHY

- easy on the body
- healthier living
- a plethora of health benefits



OUR BENEFIT: As a family enterprise, like no one else, we know the importance of healthy living all around.

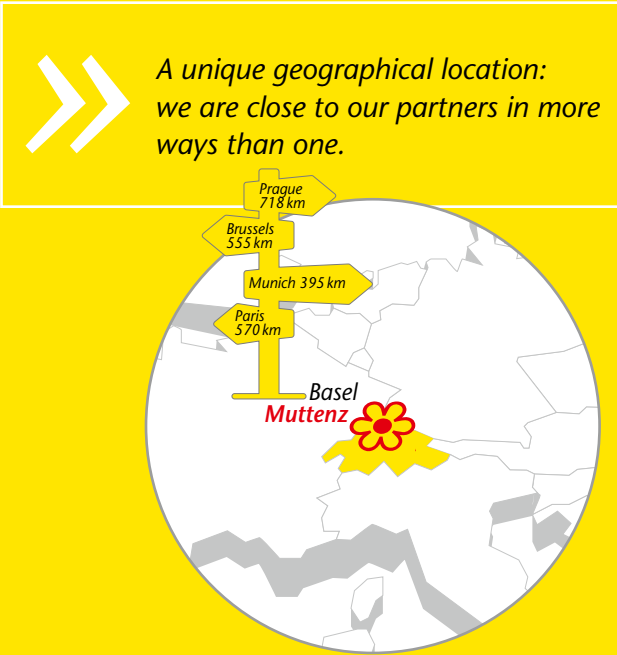
WE ARE SWISS, WHEN IT COMES TO PRECISION, WE LIKE TO BE EXACT

Utter precision is only possible if one controls the complete production cycle. For almost 50 years, refinement took place at one single location, but at Florin, we are growing, something, which is highly valued by our customers in a number of ways.

Our production capacities can accommodate various annual volumes offering total flexibility in packaging. We have the potential and the capacity to guarantee our customers a **short time-to-market**, offering **just-in-time delivery** with **freshness guarantee**, as we continuously invest in the latest **high-end logistics technology**, production and storage. As a family business, we value **flexibility** while offering a comparably short response times to our customers.

At Florin AG, we are here for you to assist you with **making the right choices** for your situation, by offering the most optimal solution that suits you.

Likely, you are already interested in cooperating with us, so we look forward to hearing from you.



Family businesses headquarters



Production capacities



Automated high-bay warehouse



Seamless supply chain



Optimum Logistics

» Uf Wiederluege!

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