



55 YEARS OF EXCELLENCE IN FOOD PRODUCTION

 Partner of world class food companies, as an ingredient supplier or co-manufacturer;

- More than 600 employees, 3 plants;
- Accounting practices in accordance with the International Financial Reporting Standards (IFRS), annually audited by Ernst Young;
- Strategically located in the great São Paulo, Brazil: a alpha world city amidst the larger biodiversity of the world;
- Freeze drying facilities, the technology that best preserves the food nutrients;
- All plants FSSC 22000 certified, the most comprehensive Food Safety accreditation, compliant to the GFSI – Global Food Safety Initiative;
- Liotécnica's management system based on the main international standards of quality management:
 - Routine Management PGRL
 - Health & Safety OHSAS 18001
 - Environment ISO 14000
 - Laboratories ISO 17025
 - Social Responsibility AS 8000
 - Business Integrity Programme







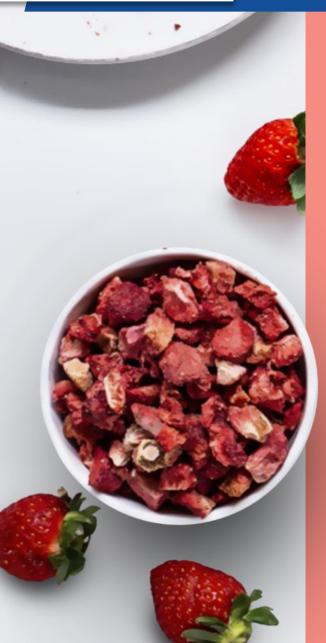
OUR BUSINESS UNITS



- **3.** Food Ingredients
- **2. Private Label**
- 3. Qualimax Food Service
- # 4. Qualimax Retail
- # 5. Vending Machine
- **% 6. Exports**



WHAT WE DO





Food Drying

- Conventional hot-air drying
- Vacuum drying
- Freeze drying



Co-manufacturing





- **Cookies & Panettones**
- ****** Chocolates & Ice Cream
- Bars, Breakfast Cereals and Granolas
- **# Beverages & Shakes**
- **Supplements & Nutraceuticals**
- **Soups & Seasonings**
- Baby food





SOME OF OUR CLIENTS









plc

























































TECHNOLOGIES



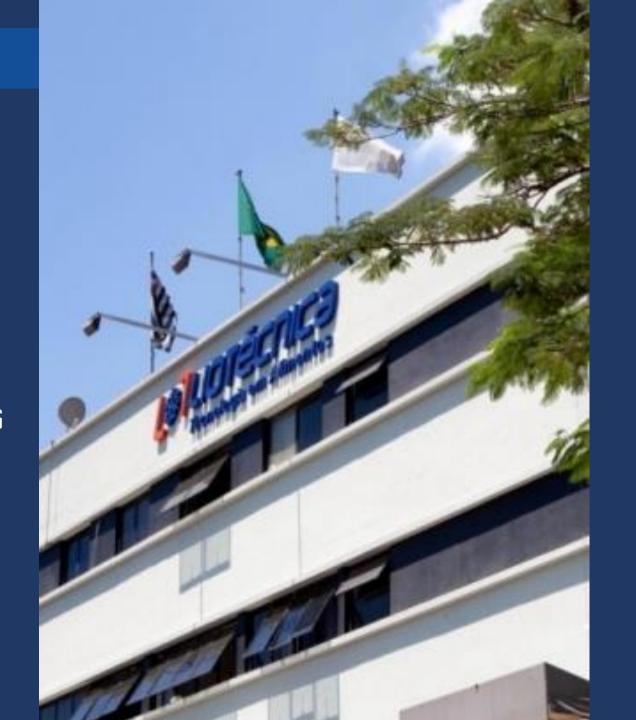
1. FREEZE DRYING



2. VACUUM DRYING



3. HOT-AIR DRYING





HOT AIR DRYING

Drying technology that removes water by evaporation



RM – SLICES, GRAINS, FLAKES, CUBES, GRANULES, MILLED



RM DISPOSED OVER
PERFORATED TRAYS TROUGH
WHICH THE HOT AIR FLOWS
CAUSING THE WATER
EVAPORATION



EVAPORATION





VACUUM DRYING



Drying technology that removes water by means of vacuum, submitting the product to temperatures inferior to 50°C, favoring the preservation of taste and aroma.

CONTINUOUS









CONTINUOUS TRAYS IN A VACUUM CHAMBER



EVAPORATION















FREEZE DRYING



A drying technique in which foods are minimally processed at low temperatures.







VACUUM

SUBLIMATION

SHAPE, SENSORY CHARACTERISTICS AND NUTRIENTS ARE PRESERVED

Freeze-drying is the best way to preserve food



PORTFOLIO



%Fruits

***Vegetables**

** ∦Meats**

***** Malt Extract

***** Milk products

Crunchy inclusions

Soft Inclusions





PORTFOLIO





PORTFOLIO – DRY AND LIQUID MALT EXTRACTS



- ✓ Natural sweetener, superior to conventional sugar
- ✓ High nutritional value: proteins, vitamins, minerals and maltose as the main sugar
- ✓ Totally automated and controlled extraction phase with no use of additives, resulting in a natural ingredient;
- ✓ For its natural origin and nutritional compounds, enables the creation of healthy and clean label products.



PORTFOLIO – MALT EXTRACT

Applications

- ✓ Milk drinks
- ✓ UHT drink
- **✓** RTD Chocolate drink
- ✓ Powder chocolate
- Breakfast Cereal

- ✓ Cream Cracker
- ✓ Sweet Cookie
- ✓ Chocolate
- ✓ Granola
- **✓** Bakery Products

- ✓ Ice cream
- ✓ Cereal Bar
- ✓ Desserts
- ✓ Beers





PORTFOLIO – MALT EXTRACT



Nutritional Benefits

- **✓** Source of micronutrients
- **✓** Differentiated metabolization
- ✓ Antioxidant capacity

- ✓ Dairy Beverages: Enhances and clarifies the taste of the drink. Provides a distinct aroma.
- ✓ Chocolate powders: Enhances the flavor of cocoa, clarifies and intensifies mouthfeel.
- ✓ Dietary Beverages: Enhances mouthfeel



PORTFOLIO – LIOLAT



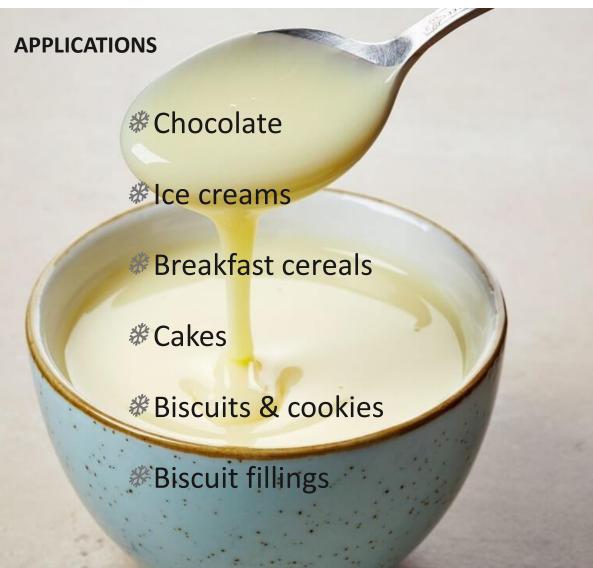
***Dulce de Leche**

****Condensed milk**

powders



PORTFOLIO – LIOLAT





✓ TASTE IDENTICAL TO THE LIQUID/PASTE CONDENSED MILK AND DULCE DE LECHE



PORTFOLIO – LIOCRISPY – CRUNCHY INCLUSIONS

Crunchy granules, delivering visual appeal, taste and crunchy texture



ORANGE - 2% OF FRUIT



LIME - 2% OF FRUIT





SALTED CARAMEL



AÇAI AND BANANA 7% OF FRUIT



CINAMMON



✓ No artificial aromas;



✓ Contain fibers;

✓ Fruit flavors contain fruit;

✓ Gluten free;

Can promote differentiation by the development of tailor made flavors;





PORTFOLIO – LIOCRISPY – CRUNCHY INCLUSIONS

APPLICATIONS

- *** Chocolates**
- *** Hazelnut creams**
- Fat based formulas



IMMEDIATE CONSUMPTION

- ** Yoghurt and granolas
 Milk shakes and ice
 creams
- ****Toppings for desserts**



PORTFOLIO – LIONUGGETS – SOFTY INCLUSIONS

Soft inclusions, stable in bakery applications, deliver visual appeal, flavor and soft texture



- ✓ Contains fruit;
- ✓ Allergens free;
- √ Source of Fibers;
- ✓ No artificial colors and flavors;
 - **✓** Gluten free;
- ✓ Can promote differentiation by the development of tailor made flavors

- ***Orange***
- ***Red Fruits***
- ** Guava**
- ***Dulce de Leche**

*also available in sugar free versions





PORTFOLIO – LIOCRISPY – CRUNCHY INCLUSIONS

APPLICATIONS

- ***Cookies and biscuits**
- ***Bakery products**
- ***Cereals and bars**
- ***Chocolate bars and dragees**
- ***Topping for desserts**
- ***Chocolate fillings**











PORTFOLIO - LIOFRUIT



Freeze Dried Fruits

₩ Açaí

Jabuticaba

Slices

FORMATS

Acerola

Mango

Whole

Pineapple

Strawberry

Granules

Blackberry

***** Bueberry - **NEW**

Powder

Banana

Cupuacu

Raspberry

✓ Freeze dry

√ 100% natural

Coconut water -- NEW

✓ No preservatives

Applications: snacks, cereals, cereal bars, chocolates, supplements shakes, ice-creams, cookies, bakery, yoghurts



PORTFOLIO – LIOFRUIT - SUPERFRUITS

Blends [For energy bowls, smoothies or drinks] [just add water or ice!]

Açaí Berry and Banana Mix Powder

- 36% açaí berry = 12,6g ~180 Açaí Fruits
- 23% banana = 8g

Açaí Berry and Passion Fruit Mix Powder

- 38% açaí berry = 13,3 g ~ 190 Açaí Fruits
- 7% passion fruit = 7g
 - No preservatives
 - No colors
 - No artificial flavors





PORTFOLIO – LIOFRUIT - SUPERFRUITS



Camu Camu is an exotic tropical fruit native to the Amazon region, growing near riverbeds and permanent wetlands.

This fruit has been making a name for itself due to its extraordinary content of vitamin C, polyphenols and other bioactive components associated with antioxidant activity.

FRUIT C

FRUIT C is Liotécnica's brand for natural vitamin C

It is composed by a mix of Camu Camu and Acerola of outstanding Vitamin C content and complementary polyphenol compounds.

Fruit C can be the source of vitamin C in capsules, gumdrops, chewing gums and a varied range of food products.

Note: Along with the sale of these products, will follow technical reports issued by laboratories of reputable universities.



Fruit based Healthy Snacks





Apple and mango



Apple and red fruits



Banana slices







Natural Vitamin C



Good source of fibers



No sugar added



Gluten free



Portfolio - Lioveggie



DH & FD Vegetables

PORTFOLIO

Snacks

Sweet Potato

***** Parsnip

***** Chickpea

*** Pumpkin**

***** Beetroot

Powders, Granules and Grains

***** Beans DH

※ Manioc DH

*** Parsnip DH**

※ Peas LF

*** Chickpea LF**

Applications: soups, seasonings, sauces, cup noodles, mixes for risoto, Baby food, snacks.



✓ 100% natural

✓ Convenient

✓ Healthy





Vegetable based Healthy Snacks

Our delicious recipe of snacks exclusively made up of natural and healthy ingredients:



Drops of Sweet Potato and Beetroot



Drops of Barred
Potato with
Provolone Cheese

Cubes of Sweet Potato, Tomato and Basil



























No soy

Gluten and Wheat free

Trans Fat Free

Only Natural Ingredients



Tailor made products & Co-manufacturing



Liotécnica counts on a complete infrastructure with efficient and tailor-made solutions. As your co-packer partner Liotécnica can offer since technical support in the development of new products up to high speed production facilities, all FSSC-22000 certified.

By using our technologies we can dry vegetables and fruits, keeping them whole or transforming them into pieces, granules or powders. We can mix such fruits or vegetables or add other natural and healthy ingredients, developing delicious receipts to deliver your customers a real eating experience.

Such receipts can be exclusively developed for Nutresa and when applicable, can be certified Kosher and Organic.

Or you can use the receipts already available and shown on this presentation.

Ask for a visit or consult our technical and commercial teams to explore these opportunities.





TYPES OF PACKAGES

1) Single portion sizes:

- Standard sachets
- Double Pack, allows packaging of 2 different ingredients

For contents ranging from 0.1764 oz to 1,2346 oz (from 5 to 35 grams)

2) Multiple portion sizes:

- Pouches: pillow bag, flat bottom, doy-pack
 For contents ranging from 1,7637 to 17,637 oz (from 50 to 500 grams)
- Plastic Pots
 For contents ranging from 3,5274 to 11,2877 oz (from 100 to 320 grams)

The investment in other packaging technologies can be considered, depending on the size of the Project.





SOME OF OUR CLIENTS – PRIVATE LABEL











Associated British Foods plc















