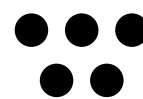


**BELGIUM - WALLONIA**

**Health ingredients  
Natural ingredients  
2016**

**Messe Frankfurt, Germany  
Hall 3.0 Booth F74 - F78**



**Wallonia.be**

**EXPORT  
INVESTMENT**



# BELGIUM - WALLONIA



**29 Nov - 1 Dec 2016**  
**Messe Frankfurt, Germany**  
**Hall 3.0**  
**Booth F74 - F78**



EXPORT  
INVESTMENT

## WALLONIA EXPORT-INVESTMENT AGENCY (AWEX)

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B-1080 BRUSSELS

BELGIUM

Phone: +32-2-421 82 11

Fax: +32-2-421 87 87

E-mail: [mail@awex.be](mailto:mail@awex.be)

Website: [www.wallonia.be](http://www.wallonia.be) and [www.wallonia-international.be](http://www.wallonia-international.be)



The Wallonia Export-Investment Agency (AWEX) is the Wallonia Region of Belgium's government agency in charge of foreign trade promotion and foreign investment attraction. The agency has a worldwide network of 109 Economic and Trade Attachés. AWEX has been certified ISO 9001 since April 2002.

As a **foreign trade agency**, AWEX carries out a mission of promotion and information for the benefit of both Wallonia and the foreign business community.

Upon request, AWEX assists **buyers, decision-makers**, importers and foreign prospects by:

- Providing economic data on Wallonia and its export potential
- Disseminating information on products and services from companies located in Wallonia
- Identifying companies in Wallonia for international partnerships
- Distributing lists of exporters from Wallonia

As an **export partner for Wallonia-based companies**, Awex offers a wide range of export-oriented services and activities:

- General and commercial information on foreign markets
- Market studies tailored to specific areas upon request
- Organization and planning of marketing activities (international trade shows, economic missions, sector-based contact days...)
- Establishing contacts with international organizations
- Promoting Wallonia's export potential abroad
- Financial support and export financing
- Training in international careers

As a **foreign investment agency**, AWEX - via its Office for Foreign Investors - has an overall responsibility for the attraction of foreign investment in Wallonia. This includes seeking out and providing information to potential foreign investors. The Agency also offers a pro-active follow-up service to investors already established in Wallonia. In addition, it is in charge of identifying new foreign investors for the acquisition of industrial sites under restructuring process.

## USEFUL ADDRESSES

### BELGIUM

#### AWEX

Espace International Wallonie-Bruxelles  
Place Saintelette, 2  
B-1080 BRUXELLES  
Tel : +32 2/421 82 11  
Fax : +32 2/421 87 87  
Website : [www.walfood.be](http://www.walfood.be)  
E-mail : [agro-eur@awex.be](mailto:agro-eur@awex.be)  
Pascale DELCOMMINETTE, CEO

#### Delegate of the Agro-Food Department

##### Arlette TANASIJEVITCH

Tel : +32 2/421 84 56  
Fax : +32 2/421 87 37  
E-mail : [a.tanasijevitch@awex.be](mailto:a.tanasijevitch@awex.be)

#### Trade and Investment Commissioners in Germany

##### KÖLN - Isabella PROFETA

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Fax : +49 221 254 618  
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##### AACHEN - Jacqui MEESEN

Wirtschafts- und Handelsvertretung der Wallonie - AWEX  
Stolkgasse 25-45, 4.OG  
D-50667 KÖLN

**Jacqui Meessen can also welcome you at the following address :** Hütte, 79/20 B - Eupen 4700

Tel : 32-87-56.82.19 Fax: 32-87-74.33.50  
E-mail : [Jacques.Meessen@wfg.be](mailto:Jacques.Meessen@wfg.be)  
Website : [www.awex-aachen.de](http://www.awex-aachen.de)

##### BERLIN - Thierry FARNIR

Wirtschafts- und Handelsattaché der  
Region Brüssel- Hauptstadt  
und der Wallonischen Region Belgiens  
c/o Belgische Botschaft  
Jägerstraße 52-53  
D-10117 Berlin-Mitte  
Tel. : +49 30 20 65 86 406  
Fax : +49 30 20 65 86 430  
E-mail : [bruxawexberlin@t-online.de](mailto:bruxawexberlin@t-online.de)

##### HAMBURG - Frank COMPERNOLLE

c/o Belgisches Konsulat  
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##### MÜNCHEN - Quentin DERZELLE

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## **WWW.WALFOOD.BE: A WEBSITE LINKING TO 240 BUSINESSES**

If you are looking for one of the following production methods: **organic, Halal, Kosher ...**

If you are interested in **PRIVATE LABEL** (distributor branded products)

If your activities are based on the type of packaging: **vacuum packed, frozen, smoked, preserved ...**

## **WALFOOD PRESENTS BUSINESSES WORKING IN WALLONIA IN THE FOLLOWING SECTORS:**

Bakery and confectionery  
Beers and spirits with character  
Chocolate and confectionery  
Commercial and collective catering  
Dairy and egg products and derivatives  
Delicatessen products  
Fish, crustaceans and shellfish  
Food Ingredients  
Fruits and vegetables  
Meat and cold cuts  
Spices and condiments  
Water and non-alcoholic drinks  
Miscellaneous

**FOR INFORMATION ON THESE BUSINESSES OR THE POTENTIAL OF THE  
WALLOON AGRIFOOD SECTOR, YOU ONLY NEED ONE ADDRESS:**

**AGRO@AWEX.BE**



## EXHIBITORS

Booth nber

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# BELOURTHE

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BELGIUM  
Tel : +32 86/380 111  
E-mail : [info@belourthe.be](mailto:info@belourthe.be)  
Website : [www.belourthe.be](http://www.belourthe.be)



## CONTACT

Vincent CRAHAY & Carine LIVIER  
E-mail : [info@belourthe.be](mailto:info@belourthe.be)

## COMPANY BACKGROUND

BELOURTHE is a Belgian cereals manufacturer, located in Hamoir (Province of Liege), with more than 80 years of experience in this business. Its plant is among Europe's largest cereals processing sites, with a production capacity up to 20.000 tons/year. It produces a complete range of reliable and safe cereal ingredients with a wide number of applications in the food industry. Our bases can bring nutritional advantages to numerous food products, as they preserve all the components of the cereals (proteins, fibers, minerals). Thanks to constant research and our high technological capability, Belourthe can develop any types of Binders and hydrolyzed flours with any types of cereals.

## ADDED VALUE

- Belourthe has a Grade A quality certification from the BRC V6 (British Retail Consortium). All our procedures comply with strict quality standards.
- We permanently carry out of analysis of our all our raw materials and production in our own labs.
- BELOURTHE can develop new receipt on request and propose some BIO, Gluten-Free or Halal ingredients.
- The sales conditions of BELOURTHE are flexible and allow us to adapt our production to your needs in term of minimum run of production for example or by developing special receipt.

## PRODUCT RANGE

### Binders:

Pre-gelatinized flours from wheat, rice or whole oat substitute your existing binders (starch for example) by a 100 % natural and healthy ingredients.

#### Main applications:

- Baby Foods
- Culinary : sauces, béchamel, soups, instant meals. They bring viscosity to hot or cold preparations.
- use in place of the modified starch
- Others : instant flours,...

### Hydrolyzed flours:

BELOURTHE has a specific hydrolyzing line that is able to hydrolyze flours at different dextrose equivalent (from 5 to 60 DE). This process gives naturally a nice sweet taste and is interesting to replace all or part of the sucrose in many formulations. The cereals containing more than 70 % of hydrolyzed flours have very low viscosity. There is no impact on the structure and the appearance of the finished product.

#### Main applications:

- Baby Foods
- Dairy products, chocolate drinks, soya milk, juices, sports drinks
- Breakfast cereals, biscuits, cakes, cookies, cereals bars,...



# COSUCRA GROUPE WARCOING

---

Rue du Try Bara, 1  
B - 1380 LASNE  
BELGIUM  
Tel : +32 2/268 76 78  
Fax : +32 2/268 76 29  
E-mail : [info@cd-paper.com](mailto:info@cd-paper.com)  
Website : [www.cd-paper.com](http://www.cd-paper.com)



## CONTACTS

**Claudio Di Vito, Managing Director**  
E-mail : [claudio@cd-paper.com](mailto:claudio@cd-paper.com)

## COMPANY BACKGROUND

COSUCRA GROUPE WARCOING S.A is a Belgian group founded in 1852. More than 160 years after, we are still family owned and operates two state-of-the-art processing plants for chicory and pea products marketed throughout the world.

## ADDED VALUE: "TAYLOR-MADE SOLUTIONS FOR YOU, WITH YOU"

More than just an ingredient supplier, COSUCRA partners with its customers to help them improve existing products and develop new ones. We work alongside clients from original idea to product launch by offering a set of services:

- 1-Sales Service:** building partnerships with customers thanks to the proximity with our local distributors, all of them specialised in ingredients.
- 2-Marketing Service:** proposing turnkey food and drink concepts related to health and well-being, weight control, digestive & bone health, sports nutrition...
- 3-Technical Service:** offering expertise in the dairy, bakery, beverage, confectionery, meat & savoury and specific nutrition sectors (we are equipped with a 300m<sup>2</sup> application laboratory)
- 4-Regulatory Service:** recommending the most appropriate nutrition & health claims, in accordance with local regulation.
- 5-Nutritional Service:** providing existing scientific literature on specific nutrition and health topics related to inulin, oligofructose and pea proteins.

## PRODUCT RANGE

Fibruline® and Fibrulose® ranges -chicory inulin and oligofructose  
Pisane® range - pea protein isolate  
Swelite® range - pea fibre  
Exafine® range - pea hull fibre  
Nastar® range - native pea starch

## REFERENCES

COSUCRA works in partnership with more than 400 food manufacturers who use our ingredients in more than 1,000 references worldwide.

## CERTIFICATION

COSUCRA is ISO22000-certified. Our ingredients are GMO-free and Halal & Kosher-certified.



## FERMENTED PRODUCT PARTNER

---

Crealys Science Park - Rue Herman Meganck, 21  
B-5032 ISNES - GEMBLOUX  
BELGIUM  
Tel : +32 81/71 34 00  
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Website : [www.byfpp.com](http://www.byfpp.com)



### CONTACT

**JORGE MARTI, Sales & Business Development Manager**  
E-mail : [j.marti@byfpp.com](mailto:j.marti@byfpp.com)  
Mobile : +32 479/971 141

### COMPANY BACKGROUND

FPP represents diverse companies of the THGroup, becoming an outstanding partner in the supply of nutritional and healthcare specialty ingredients, supported by extensive and robust university and private research in Life Science and applied Biotechnology. As the global business development and commercialization platform for the THGroup companies, FPP proudly brings at your service a consolidated range of innovative products and solutions directly from our state-of-the-art manufacturing sites in Wallonia (Belgium).

### ADDED VALUE

- > Unique expertise in the emerging generation of high-resistant BENEFICIAL MICROORGANISMS
- > Prime quality MICRO-COATED VITAMINS (pharmaceutical grade)
- > Premium fruit-derived NUTRACEUTICALS (fermented papaya & enzymes)
- > Top quality PRE-DIGESTED DAIRY PROTEINS (hydrolyzed casein & whey)
- > Organic HEMP PROTEINS concentrates (perfect aminoacids profile)
- > Nutritional YEASTS DERIVATIVES (rich in beta-glucans & nucleotides)

### PRODUCT RANGE

#### **High-resistant PROBIOTICS (pure strains and synergistic combinations)**

- \* strains resistant to digestive acids, bile salts, heating, cooking, oxidation ...
- \* perfect for use in all types of non-refrigerated dry foods, supplements, feedstuffs ...

#### **Micro-encapsulated VITAMINS (pharmaceutical grade)**

- \* among the highest purity and stability in the market
- \* best source for direct compression tablets & pills
- \* ideal for use in all types of healthy snacks

#### **Fruit-derived NUTRACEUTICALS (fermented papaya & papain)**

- \* powerful antioxidants, effective digestive enzymes
- \* most suitable for inner-beauty foods & supplements

#### **Best-performing MILK PROTEINS HYDROLYSATES**

- \* highest concentration in the market (90%-95%)
- \* better digestibility, faster absorption of short oligopeptides
- \* improved taste, broad particle size range
- \* ideal for sports nutrition & body mass gain

#### **Premium quality organic HEMP PROTEINS**

- \* most complete aminoacids profile from vegetal origin
- \* best protein alternative for vegetarian and vegan nutrition
- \* naturally rich in Omega-3 and fibers

# MOSSELMAN

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Route de Wallonie, 4

B-7011 GHLIN

BELGIUM

Tel : +32 65/39 56 10

Fax : +32 65/39 56 12

E-mail: [sales@mosselman.be](mailto:sales@mosselman.be)

Website : [www.mosselman.be](http://www.mosselman.be)



## CONTACT

Christian PINON, Sales & Marketing Manager

Email: [christian.pinon@mosselman.be](mailto:christian.pinon@mosselman.be)

## COMPANY BACKGROUND

MOSSELMAN s.a. is a family company created in 1829. A Belgian producer of oleochemical products (derived from vegetable oils). We distribute our products in about 60 countries.

Our products are usually dedicated as ingredients in food, feed, cosmetics, medicines, lubricants, detergents.

## ADDED VALUE

MOSSELMAN s.a. is recognised for its flexibility and capacity to meet the most varied demands of the market.

MOSSELMAN s.a. is capable of supplying its clients all over the world from its logistics platform in Ghlin.

## PRODUCT RANGE

Vegetable oils are from most various origin and are also available as organic certified.

Fatty acid esters such as Polysorbates, sorbitan esters, GMS as well as lecithin, are essentially used as emulsifiers, stabilising agent, emollient, bodying agent, lubricant or demolding agent.

## MAIN REFERENCES

The client portfolio of MOSSELMAN s.a. includes a large number of mainly medium-sized companies.

# SIROPERIE MEURENS

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Rue de la Kan, 2  
B-4880 AUBEL  
BELGIUM  
Tel : +32 87/32 27 20  
Fax : +32 87/68 62 17  
E-mail : [info@sirop-de-liege.com](mailto:info@sirop-de-liege.com)  
Website : [www.sirop-de-liege.com](http://www.sirop-de-liege.com)



## CONTACT

Bernard MEURENS, Sales Manager  
Tel. : +32 87/32 27 23  
Mobile : +32 477/81 32 83  
E-mail : [bernard.meurens@sirop-de-liege.com](mailto:bernard.meurens@sirop-de-liege.com)

## COMPANY BACKGROUND

SIROPERIE MEURENS is a family firm created in 1902. It produces fruit spreads as well as fruit juice concentrates and purees for the food-processing industry. They can serve as binders, natural sweeteners, taste enhancers, smoothie bases, ...

## ADDED VALUE

Since 1902, SIROPERIE MEURENS has been active in the fruit processing industry. It proposes quality products that are 100% natural.

## PRODUCT RANGE / MARKETS

Fruit spreads: apple/pear  
Juice concentrates: date/prune/fig/raisin/apricot/chicory  
Purees: date/raisin/fig

## Our main markets are :

Belgium  
Germany  
The Netherlands  
United Kingdom  
Italy

## MAIN REFERENCES

Carrefour-Nestlé - Naturex

## CERTIFICATION

KOSHER - IFS - ISO 22000

## SYNACO

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E-mail : [info@synaco.com](mailto:info@synaco.com)  
Website : [www.synaco.com](http://www.synaco.com)



### CONTACT

Pascale Azzam  
E-mail : [pascale.azzam@synaco.com](mailto:pascale.azzam@synaco.com)

### COMPANY BACKGROUND

SYNACO has been specialised for more than 25 years in marketing aromatic and functional ingredients for food and nutraceuticals.

Today, SYNACO produces natural Flavours and specific Taste Solutions.

SYNACO also markets ATA Mg<sup>®</sup>, Magnesium Acetyltaurate, an innovative Magnesium Vector with proven physiological action. ATA Mg<sup>®</sup> is produced by its sister company SYNAPHARM INDUSTRIAL SYNTHESIS, involved in process development for chemical synthesis.

### ADDED VALUE

SYNACO's technology and expertise in application allow us to offer a valuable technical support for our customers' product developments and their quality and competitive advantages.

### PRODUCT RANGE / SERVICES / BRANDS

SYNACO's quality flavours include a large choice of natural flavours.

The range of Taste Solutions includes natural sweet enhancers, natural salt and MSG replacers, natural blockers for bitter, metallic, sour or chemical tastes, acidity blockers,...

The Taste Solutions allow sugar and salt reduction, inclusion of nutritional supplements, minerals, herbals and probiotics, they mask acidity, bitterness and bad aftertastes,...

ATA Mg<sup>®</sup> combines the well-known magnesium and taurine properties to innovative properties: ATA Mg<sup>®</sup> is a neurotransmitter inhibitor of kainic acid (involved in headache and migraine) and a vascular protector. ATA Mg<sup>®</sup> has a demonstrated effect in premenstrual syndrom and in attention deficit hyperactivity disorder (ADHD).

### MAIN REFERENCES

SYNACO's technology and service are acknowledged by its Belgian and international customers.

# TEVAROM

---

**Chemin du Fundus, 8  
B-7822 GHISLENGHIEN  
BELGIUM  
Tel. : +32 68/80 90 77  
Fax : +32 68/80 90 78  
E-mail : [info@tevarom.com](mailto:info@tevarom.com)  
Website : [www.tevarom.com](http://www.tevarom.com)**



## CONTACT

**David Landau, Administrator  
Mobile : +32 475/25 53 08  
E-mail : [david@tevarom.com](mailto:david@tevarom.com)**

## COMPANY BACKGROUND

TEVAROM was established in Ghislenghien in 2013 and specialises in the development of natural flavours for the European agri-food industry. Its raison d'être is also reflected in the company name: TEVA actually means 'nature' in Hebrew. Our mission is to introduce aromatic compositions onto the market using ingredients that are as natural as possible, and which meet the requirements of our clients.

## ADDED VALUE

TEVAROM creates, develops and produces custom flavours.

The keys to our success are a creative approach, which is entirely geared towards the agri-food industry, combined with high flexibility and responsiveness.

As we have complete control over our raw materials supply chain and production process, we provide the very best high-quality flavours.

## PRODUCT RANGE

Our product range includes a selection of 450 different flavours, both savoury (meat) and sweet (sugared products), as well as flavour enhancers. We offer not only vegetable, fruit and alcoholic type flavours, but also chicken, ham and pork flavours. We regularly add new products to our range. You can find an up-to-date overview on our website (<http://tevarom.com/en-5.html>).

## REFERENCES

Our clientele includes clients from various industries: confectionery, beverages, ice cream, nutraceuticals, meat and ready-made dishes.

## CERTIFICATION

TEVAROM is IFS certified by AIB VINCOTTE.

# THT PROBIOTICS & MEAT STARTER CULTURE

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**Crealy Science Park**  
**Rue Camille Hubert, 17**  
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**Tel : +32 81/71 99 20**  
**Fax : +32 81/71 99 29**  
**Website : [www.tht.be](http://www.tht.be)**



## **CONTACT**

**Mauro DIAZ**

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**E-mail : [mauro.diaz@tht.be](mailto:mauro.diaz@tht.be)**

## **COMPANY BACKGROUND**

THT is a Belgian manufacturer of freeze dried bacteria powder as raw materials for two applications:

- Health ingredients – Probiotics
- Meat starter culture – specifically for fermented dry sausages such as: Chorizo, Salami, peperoni.
- Our scientists staff has more than 20 years of experience industrializing microorganisms; we can offer our knowledge in microbiology and experience to all industries as charcuterie, food supplements to help, develop, their products or produce a new product, in this case, we offer technical support - Toll manufacturing.

## **ADDED VALUE**

Our products (bacteria strains) come from natural origin; probiotic bacteria mainly from humans and meat bacteria as bio protective are focus in fight the main risk of contamination of meat industry “*Listeria monocytogenes*”. Our freeze dried powder could be used as natural preservative and Bio protector during dry sausages manufacture. Also, our probiotic freeze dried could be used as raw materials to conceive a Food supplements. We’re very flexible concerning MOQ (minimal order quantity); size of packaging. Also we can develop and manufacture a finished product “tailor made” private label Made in Belgium.

## **PRODUCT RANGE**

Currently, we’re manufacturing the most famous probiotics and meat starters strains such as: *Lactobacillus* sp, *Bifidobacterium* Sp., *Saccharomyces boulardii*, etc.

See our website and our brochure: [www.tht.be](http://www.tht.be) available in English, French & Spanish.

## **MAIN REFERENCES / MARKETS**

Presently, THT is selling in more than 20 countries; our main markets are France, England, Spain, Japan and South Korea.

## **CERTIFICATION**

All our products have QPS certification, food safe certification from EFSA (European food safety authority)

We’ve other certifications such as:

- ISO 22000, 9001
- Free allergens
- No irradiation
- BSE-TSE (no presence de Bovine spongiform encephalopathy)
- Non GMO
- Absence de Nanomaterial statement

# Feel inspired

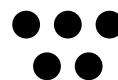


**Jean Galler,  
chocolatier**

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*« From Wallonia,  
the world is in  
your hands »*

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Wallonia.be



## Wallonia is full of great assets. Help spread the word !

You like Wallonia and you want to enhance its global reputation ? Join our network of Wallonia.be Brand Ambassadors !

### One mission, lots of benefits!

We want to promote Wallonia and you can help us: share information from our website and social networks, add the Wallonia.be logo and slogan Feel inspired to your website, blog or email signature, inform us about development opportunities for the Wallonia Region, bring the brand to life by actively taking part in conversations on Facebook, Twitter or LinkedIn and by recruiting other Ambassadors...

In return, you get a chance to:

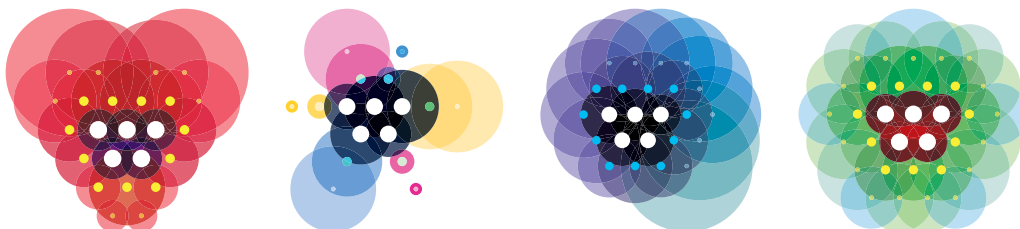
- promote your activities and share your success stories on the Wallonia.be Ambassadors' blog
- expand your network using the private area on the portal
- receive a newsletter about the Region and the Brand Ambassadors' network
- be invited to exclusive events
- use the Wallonia brand logo and benefit from the Region's reputation

### How to become a Brand Ambassador?

Complete the online application form on the website (<http://www.wallonia.be/en/ambassadors>). Simply answer three questions and we will let you know if your profile matches the network we want to implement.

### Do you want more information?

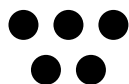
Contact : [ambassador@wallonia.be](mailto:ambassador@wallonia.be) !



**Wallonia is open to the world !**

**... with a sense of sharing, accessibility, technical know-how and quality of life**





Wallonia.be

EXPORT  
INVESTMENT

## WALLONIA EXPORT-INVESTMENT AGENCY

### Export

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Fax: +32 2 421 87 87  
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Website: [www.awex.be](http://www.awex.be)

### Investment

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Tel.: +32 81 33 28 50  
Fax: +32 81 33 28 69  
E-mail: [welcome@investinwallonia.be](mailto:welcome@investinwallonia.be)  
Website: [www.investinwallonia.be](http://www.investinwallonia.be)



Wallonia.be

Feel inspired

