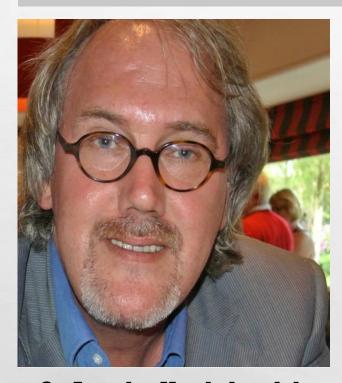
HYBRICOL FOOD TECHNOLOGY

EDIBLE CASING AND THRIVING TECHNOLOGY FOR THE FOOD INDUSTRY INNOVATION THAT EXCITES



WHO WE ARE



Co-Founder, Martin Leusink



Co-Founder, Andre Bouwman

Founders Hybricol:

Martin Leusink, Director responsible for Sales and Technology,

Andre Bouwman, Technical Director and responsible for Operations and Technics.

Both Creative thinkers with a passion for Technology and technics.



CASING COMPOUNDS AND PASTE FOR CO-EXTRUSION TECHNOLOGY. EDIBLE CASING PASTE FABRICATED AT YOUR SITE, OR AS A READY TO USE PASTE. MAXIMUM TECHNOLOGICAL SUPPORT TO YOUR INNOVATION PROCESS.





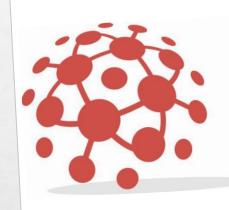






WHO WE ARE, WHAT WE DO:

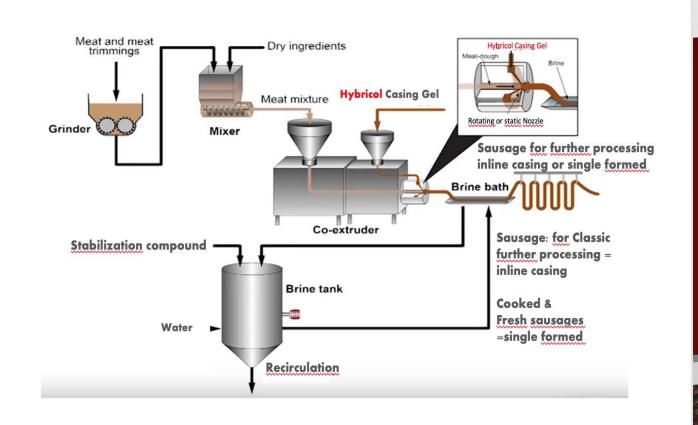
We focus on: having serious impact, cleaner processes and zero waste, low cost lean production, clean declarations (delete as much as possible). With 35 years of experience in R&D, Operations and Sales in innovation and technical knowhow we want to be different, Do it in another way. Our 5 ingredients, Passion, Purity, Product, People and Planet. We like to share those in longterm relationships.



Hybricol Innovation that excites

Experts is Co-extrusion processes Unique concepts

Added Value technology







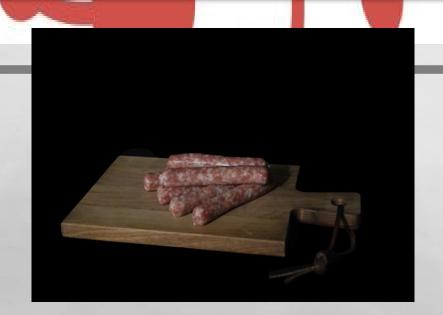
HOW IT STARTED, THE FIRST STATIC CO-EXTRUSION NOZZLE IN THE WORLD THAT WE'VE MADE 20 YEARS AGO.











WHERE WE ARE NOW.







INNOVATION THAT EXCITES

- NEW PRODUCT RANGES WITH EDIBLE CASING
- LESS ENERGY AND UP TO 20% LOWER TOTAL COST WITH ZERO WASTE
- NEW AND CHEAPER SUSTAINABLE PROCESS
- ENVIRONMENTALLY FRIENDLY PRODUCTION PROCESS
- HYBRID CASING REPLACESES ALL NATURAL EN COLLAGEN CASING





NEW PRODUCTS:

- * COOKED SAUSAGES IN ANY COLOUR OR TASTE PROFILE POSSIBLE
- * FRESH SAUSAGES WITH COLOURED CASING OR TASTE
- * EDIBLE HYBRID CASING WHICH CAN REPLACE ALL NATURAL AND COLLAGEN CASING
- * VEGAN HOT DOGS IN ANY APPEARANCE POSSIBLE





HYBRICOL AND ADHESION:

OUR HYBRID CASING GELS AND VEGAN GELS ARE SUPERIOR IN ADHESION.

IN EVEVRY APPLICATION, AS FRESH, SMOKED EN COOKED









HYBRICOL AND ADHESION:

PLANT BASED VEGAN GELS ARE SUPERIOR IN ADHESION.

IN EVERY APPLICATION, AS FRESH, SMOKED EN COOKED









WHAT IS YET TO COME?

In the year 2022 we will come with Co-Co-extrusion. A special nozzle that can be placed on current Co-extrusion lines. With that nozzle we can add in the centre of any Hot Dog a sub dough of, sauce, or a different meat or Vegan texture, or a onion paste, A Vegan Sausage with a fillings of potato, ? Use your imagination, we make it possible.





THE FUTURE IS NOW

ASIAN CASING PASTE



FIXATED CASING PASTE AS EDIBLE CASING E-NUMBER FREE



SAME PRODUCT BUT WITH E129



WITHOUT **SYNTHETIC COLOUR**







INNOVATION THAT EXCITES

THE FUTURE IS NOW

WHAT CAN WE DO MORE? WE PRODUCE TECHNOLOGICAL BLENDS AS TUMBLING AND INJECTION BLENDS. WE HAVE A COMPLETE PROTEIN RANGE OF BOVINE, PORK AND CHICKEN PROTEINS, AND AS WEL PLASMA PROTEINS. WE DEVELOP TAILOR MADE, VEGAN, OR VEGETARION CONCEPTS, WITH ALTHE NESSESARY TECHNOLOGY.



THANK YOU FOR YOUR ATTENTION!

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THE NETHERLANDS

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