

**HIFOOD AND ALIANZA TEAM EUROPE WIN THE
"PLANT-BASED INNOVATION AWARD" FOR MIRRORTISSUE,
A CLEAN-LABEL AND ALLERGEN-FREE PROTEIN EMULSION**

The innovation award, presented at the Food Ingredients Europe exhibition, marks the first joint achievement for the two companies.

Frankfurt, November 29th, 2023 – On the occasion of the Food Ingredients Europe 2023 exhibition, **HIFOOD** – a CSM Ingredients company specialized in the research, development, and production of natural ingredients – **was awarded together with Alianza Team Europe** – the European division of the Colombian multinational company that has been in the vegetable fats and oils business for more than 7 decades – as the winners of the Fi "**Plant-based Innovation Award**" for MirrorTissue, Alianza Team's all-plant-based fatty lipid solution further enhanced with HIFOOD's proprietary proteins, plant fibers and technologies.

The two companies recently announced their business relationship aimed at **developing high-value, clean-label* emulsions to improve the taste and texture of plant-based products.**

"It is a real honor to have won the Fi Innovation Award, not only because it demonstrates the revolutionary potential of the MirrorTissue solution but also because it highlights the role of strategic business relationships in achieving significant milestones." Aldo Uva, CEO of CSM Ingredients, commented. "I have always been a strong supporter of collaborations between companies because they allow us to combine forces and generate innovations with a significant positive impact on both the environment and people's wellbeing. New fats, in particular, are among the most interesting areas of research and development, with the potential to significantly evolve the food industry. I am convinced that this is just the beginning of a fruitful and lasting business relationship with Alianza Team, which will soon extend to other important areas."

"Receiving the Fi Innovation Award alongside HIFOOD reflects the remarkable outcomes achievable through collaborative efforts. It emphasizes the strength that emerges when two companies align." Jesus Jaimes, Vice President of Team Solutions (a business unit of Alianza Team), commented. "Our shared commitment to advancing plant-based solutions transcends the culinary realm, contributing to the preservation of our environment and the well-being of humanity. The award recognizes the transformative influence of groundbreaking fats and lipids, highlighting their pivotal role in ensuring an unparalleled commitment to taste excellence."

The **advanced version of MirrorTissue**, winner of the Innovation Award, is a concrete demonstration of what can be achieved through collaborative efforts. Born from Alianza Team's solution based on entirely **plant-based lipid fats developed to mimic the functional, structural, and sensory attributes** provided by animal fats, the advanced version of MirrorTissue was further **enhanced through HIFOOD's proprietary technology**, based on **allergen-free plant proteins** – one of the main ingredients of the emulsion – **and soluble plant fiber** obtained



from oilseeds, which stabilizes this emulsion. The result of this combination is a **clean-label*, allergen-free vegetable fat that does not use tropical oils.**

This version of MirrorTissue was specifically developed in response to a challenge in the plant-based meat alternatives industry, which traditionally relied on tropical fats (such as coconut and palm fat) to give the finished products a satisfying appearance, texture, and taste. However, this type of fat tends to melt and leak almost entirely from the products during cooking, affecting tenderness and juiciness. Moreover, the high content of saturated fats may prevent them from being considered an optimal choice from a nutritional standpoint. Protein emulsions emerged as a potential solution to this challenge, but they often include unwanted ingredients such as monoglycerides, chemically modified cellulose, gums, soy proteins (which contain allergens), or other additives.

HIFOOD and Alianza Team Europe thus joined forces to develop clean-label*, allergen-free emulsions using local oils and fats to help solve this issue.

The new version of MirrorTissue provides key sensory attributes such as a pleasant appearance, juiciness, and texture, making it a highly versatile and easily customizable product for various plant-based applications, from sausages and meatballs to burgers, kebabs, savory fillings, and ready-to-eat dishes.

**10% more natural ingredients than the regular MirrorTissue product.*

HI-FOOD

HI-FOOD was founded in 2012 in Parma, in the heart of Italy's "Food Valley," by a group of entrepreneurs with proven experience in the natural ingredients industry. Over the years, the company has developed a deep expertise and knowledge of applications in the production and use of natural products, such as new fibers, proteins, gluten-free cores, clean label and plant-based systems to create customized functional solutions for the conventional and disruptive food industry (traditional bakery, gluten free, deli, sauces, fillings, desserts, ice cream, beverages, new plant-based foods). In February 2022, HI-FOOD joined CSM Ingredients, a leading global ingredient-tech company whose mission is to help shape the future of the food industry. For more information, www.hifood.it

CSM Ingredients

Headquartered in Luxembourg and with operations worldwide, CSM Ingredients is a global ingredient-tech company that develops solutions for the food industry with the aim of collaboratively enabling the evolution of the food ecosystem. With 9 manufacturing plants, 9 product development centers, 5 innovation centers, 1 global innovation hub and a team of over 1,500 highly experienced professionals, the company serves artisanal and industrial players as well as foodservice operators and retail chains in more than 100 countries.

By combining its unique heritage and specialized technical expertise with world-class research and open innovation, CSM Ingredients is committed to identifying emerging and growing trends in order to develop cutting-edge ingredients and tailored solutions. As a result, the company is a trusted partner for both traditional and new food segments.

Together with HI-FOOD, Italcanditi, Comprital, Rubicone, Parker Products and Creative Food Ingredients, CSM Ingredients is part of an Ingredient-Tech Solutions Platform which aims to support the evolution of the food ecosystem enhancing human well-being and planet health. Please visit www.csmingredients.com to learn more.



Alianza Team

With over seven decades of experience, Alianza Team stands as a multinational frontrunner in the fats and vegetable oils industry, specializing in innovative solutions encompassing lipids, fats, and oils. Their core expertise lies in crafting tailored strategies for product development, logistics, marketing, and sourcing to achieve brand-specific objectives supported with deep knowledge of lipids allowing Alianza Team to offer an extensive range of functionalities, specifically designed for bakery, plant-based products, snacks, infant nutrition, margarines and spreadables, confectionary, powders, creams, ice creams, beverages, and many other categories where fats and oils make the difference. Spanning operations across Colombia, Mexico, Chile, the United States, and Europe. A strong commitment to conscious innovation, supported by state-of-the-art manufacturing facilities and a team of more than 150 lipid experts, drives their role as leaders in the food industry. Alianza Team Europe is firmly committed to sustainability, showcasing high traceability in its products. They actively participate in the recycling of used cooking oil, and then sell it to third parties that transform it into biodiesel, giving it a valuable second life. Alianza Team was recognized as the 21st most sustainable food company globally, a testament to their unwavering commitment to responsible practices and innovative solutions*.

*According to the S&P Global Sustainability Assessment of 2022.

For more information, www.alianzateam.de

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