

**HIFOOD'S MICRO PROTEIN WINS THE
"GLOBAL FOOD INDUSTRY AWARD"**

At the 22nd World Congress of Food Science and Technology, HIFOOD's innovation in protein enrichment thanks to its plant-based microproteins was recognized.

Parma, September 11th – At the 22nd World Congress of Food Science and Technology – held in Rimini from September 8th to 12th – **HIFOOD**, a company part of CSM Ingredients group that specialized in the research, development, and production of natural-origin ingredients, **won the Global Food Industry Award** in the "Most Innovative Process" category thanks to Micro Protein, a new range of micronized plant-based, allergen-free and clean label proteins. This solution also ranked as a finalist in the "Most Innovative Ingredient" category.

The World Congress of Food Science and Technology is organized annually by the International Union of Food Science and Technology (IUFoST), a body that brings together more than 150,000 food scientists and technologists from around the world. Each year, therefore, the IUFoST Global Food Industry Awards aim to recognize pioneers in the food industry, particularly in product, process, packaging, nutrition, and food safety innovations.

"We are honored to receive the Global Food Industry Award from IUFoST" said Emanuele Pizzigalli, Chief Innovation Officer of HIFOOD. "Micro Protein was created specifically to answer the need to enrich the protein content of products through plant-based proteins that can be easily integrated into recipes and industrial processes, without significantly altering the taste and texture of foods and beverages. By applying proprietary advanced sorting and micronization technologies based on mechanical processes, we succeeded in developing a powder with an extremely fine particle size, below 30 microns, which, for example, does not generate the sandy feeling that often characterizes ingredients designed for protein enrichment. We are therefore confident that Micro Protein will help to further develop this fast-growing market segment worldwide."

Developed using innovative proprietary technologies, HIFOOD's **Micro Protein is a clean label and allergen-free range based on pea protein** with a very fine texture, neutral taste, and minimal impact on the structure and flavor of the finished product. With a protein content of more than 70 percent, it is an optimal solution for companies aiming to add **"protein-rich" or "source of protein"** claims to their products.

"We are thrilled to have won this award with Micro Protein" commented Christian Sobolta, CSM Ingredients group Managing Director "It is a great recognition and a testament of the fundamental role of innovation in advancing the whole food industry. We believe this product is indeed a great example of how ingredient-tech advancements can positively impact our customers and consumers by allowing to combine better nutrition with great taste."

PRESS RELEASE

Available in two variants - MICRO PROTEIN P6 and MICRO PROTEIN P11 - this protein enrichment solution can be easily applied to a wide variety of products: from baked goods to meat analogs to sauces, soups, desserts, dairy products, beverages and more.

HIFOOD

HIFOOD was founded in 2012 in Parma, in the heart of the Italian "Food Valley", thanks to the intuition of a group of entrepreneurs with a proven track record in the field of natural ingredients. Over the years, the company has developed considerable expertise in the research, production, and application of ingredients of natural origin, offering a wide range of solutions to the food industry, including: fibers and proteins of natural origin, gluten-free cores, additive-free solutions, functional ingredients, innovative fats, and much more. Thanks to HIFOOD team's specialization and experience, the company's solutions can be easily applied in the most diverse areas: from baked goods to meat analogs to sauces, soups, desserts, dairy products, beverages, and more. In February 2022, HIFOOD joined CSM Ingredients group, a leading global food ingredient research and manufacturing company whose mission is to help shape the future of the food industry. For more information: www.hifood.it

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