

## **VITALFOOD, THE NEW BRAND THAT INTEGRATES THE EXPERTISE OF ITALCANDITI AND CSM INGREDIENTS**

**The two companies have joined forces to create a pan-European brand specialized in the supply of fruit-based preparations, hydrated creams, and candied fruit.**

**A total production capacity of 150kT/year is ensured thanks to the two production facilities in Pedrengo (Italy) and Goes (Netherlands).**

*October 1<sup>st</sup>, 2024* – Expertise, customer service, and over 70 years of experience in the industrial and artisanal sectors: these are the distinctive features that form the bond between **Italcanditi**, a leader in the production of **fruit-based solutions and creams, preparations for yogurt and ice cream, candied fruit, semi-candied fruit, and marron glacé**, and **CSM Ingredients**, a global player in the research, innovation, and production of **food ingredients**. This shared history and values have led the two companies to further enhance their expertise by creating Vitalfood, a new entity that is set to become a reliable partner for Bakery and Fine Pastry, Dairy and Non-Dairy, Gelato and Ice Cream companies, by providing fruit-based preparations, hydrated creams, and candied fruit.

The new Brand - which takes its name from Italcanditi's Vitalfood brand and further strengthens its international legacy - stands out for the breadth of solutions offered, its deep expertise, and its geographic reach provided by the strategic location of the **two plants in Pedrengo (Italy) and Goes (Netherlands)**. With approximately 100 employees and an area of 21,000 square meters, the production site in Goes dates back to the 1950s and has developed over the decades strong and consolidated expertise in creating fruit-based solutions and preparations for the dairy and non-dairy industries. The Pedrengo plant, instead, was established in 1960 and has about 400 employees and over 80,000 square meters of production space, with recognized leadership in fruit-based preparations, hydrated creams, and candied and semi-candied fruit. Thanks to the integration of these two production sites, Vitalfood will have a total production capacity of 150kT/year, 500 employees, 101,000 square meters of production area, and a portfolio of over 3,000 recipes.

The creation of Vitalfood also brings significant benefits for clients and partners. **Industries and artisans will benefit from a more international presence, a broader supply capacity, the agility of the structure, and productive synergies, not to mention the wide range of solutions offered.** The Vitalfood product range will include fruit-based preparations, candied and semi-candied fruit, marron glacé, hydrated creams, glazes, mirrors, and savory sauces, in addition to customized solutions based on specific client requests aligned with the main market trends, such as protein-rich, vegan, sugar-free options, and much more.

## Italcanditi Group

Italcanditi is a leading company in the production of ingredients for the pastry, gelato, and yogurt industries. Founded over 60 years ago in Pedrengo (Bergamo), with the production of candied fruit and marron glacé, the company has undergone significant product expansion over time, experiencing major growth in fruit-based solutions, creams, and solutions for the yogurt and ice cream industries. It has also expanded geographically, becoming a key player at both the European and global levels.

With the acquisition of Rubicone in 2019 and Comprital in 2020, the group has added two renowned companies specializing in the production and distribution of semi-finished products for artisanal gelato and pastry.

Today, along with CSM Ingredients and HIFOOD, the Italcanditi Group is part of an [Ingredient-Tech Platform](#) aimed at supporting the evolution of the food ecosystem, improving societal well-being, and enhancing planetary health.

## CSM Ingredients

Headquartered in Luxembourg with a global reach, CSM Ingredients is a company that develops solutions for the food industry, with the goal of driving the evolution of the food ecosystem.

With 8 production plants, 8 product development centers, 4 innovation centers, 1 global open innovation hub, and a team of over 1,400 professionals, the company serves artisanal and industrial businesses, as well as the restaurant and retail sectors in more than 120 countries.

By blending decades of technical expertise with an innovative approach to research and development, CSM Ingredients strives to identify emerging trends to create cutting-edge ingredients and tailored solutions. The company is a solid partner for both traditional and new food segments.

Along with HIFOOD, Italcanditi, Comprital, and Rubicone, CSM Ingredients is part of an [Ingredient-Tech Platform](#) focused on advancing the food ecosystem, enhancing societal well-being, and promoting planetary health.

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