

VITALFOOD BY ITALCANDITI MAKES ITS DEBUT AT FOOD INGREDIENTS EUROPE 2024

Vitalfood by Italcanditi, a pan-European player in the supply of fruit and water-based preparations, will showcase new solutions for the bakery, fine pastry, dairy, and ice cream sectors at Food Ingredients Europe (FIE) from November 19 to 21, 2024, in Frankfurt

November 14th, 2024 – **Vitalfood by Italcanditi** – a pan-European player that brings together the expertise of Italcanditi and CSM Ingredients in the segment of fruit preparations, water-based creams, and candied fruit – **will be exhibiting at Food Ingredients Europe (FIE) for the first time**. Vitalfood will make its debut at the fair following the acquisition of the Goes facility in the Netherlands by Italcanditi Group – facility which was formerly owned by CSM Ingredients – thus representing an ideal occasion for the brand to present its extensive range of solutions for the pastry, yogurt, and ice cream industries. The fair will also be the opportunity to highlight Vitalfood’s integral role within the Ingredient-Tech Platform, given its joint participation with CSM Ingredients and HIFOOD at stand 3.1C10, Hall 3.1.

In addition to showcasing Vitalfood’s unique capabilities and strengths – including innovation, flexibility, customer service, product range, and reliability – the company will spotlight three innovations in particular: the Creams Collection, the Gelato Solutions, and the Yogurt Collection 2024/25.

The Creams Collection is a range of high-quality, versatile water-based creams in 12 new flavors developed specifically for frozen croissant manufacturers. This line includes four categories – vegan, protein-enriched, with semi-candied fruit inclusions, and with gourmet inclusions – all formulated for stability and durability. Worthy of special mention is **the chocolate protein cream, featured in the Protein Croissant, a standout application example at FIE, an emblem of the synergies created within the Ingredient-Tech Platform**. Indeed, the Protein Croissant combines HIFOOD’s PROTEIOS plant-based proteins, CSM Ingredients’ protein mixes for baked goods, and Vitalfood’s delicious chocolate protein cream all in one concept.

Vitalfood's innovative Gelato Solutions, on the other hand, were developed to reach the highest levels of quality in the ice cream industry, combining tradition with innovation and offering unprecedented sensory experiences. Among the different solutions: **fruit-based preparations**, made with quality fruit, whole or in pieces; **warm flavor creams**, smooth or with inclusions, in different variants, including low-sugar, high-protein or vegan options; and **semi-candied fruit inclusions**, obtained thanks to a slow, low-temperature candying process, which preserves the color, flavor and texture of fresh fruit even when frozen.

At FIE 2024, Vitalfood will also present a selection of the **new Taste Collection 2024/25, a collection dedicated to yogurt, both classic and plant-based**. This year the Collection explores the theme of Time

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thanks to a research conducted in synergy with Strategy Innovation, spin-out of Ca' Foscari University of Venice. Each of the 12 flavors represents a different nuance of the concept "to take a pause," through combinations of traditional flavors with more unusual ingredients such as popcorn, Sichuan pepper or shiro miso. Through this Collection, Vitalfood aims to become the ambassador of a more conscious and responsible approach to consumption, supporting slower and more sustainable lifestyles.

Lastly, Food Ingredients Europe 2024 will provide an opportunity to rediscover **Fruffi**, a range of fillings featuring up to 90% fruit content. Known for its excellent texture, enhanced by real fruit pieces, Fruffi is perfect for decorating, garnishing, filling, and coating a variety of classic and modern cakes, mousses, and fruit ice creams.

Vitalfood by Italcanditi

Since 1963, Italcanditi has been using the best raw materials to produce ingredients for the confectionery, yogurt and ice cream industries. In 2024, Italcanditi integrated its know-how with the capabilities of CSM Ingredients in the field of fruit preparations and water-based creams, combining the production facilities in Pedrengo (Italy) and Goes (the Netherlands) under the Vitalfood brand.

Today, Vitalfood is positioned to become a partner of choice for both industry and craftsmen in the supply of fruit preparations, water-based creams, glazes, mirrors, candied and semi-candied fruit, and marron glacé.

Today, together with CSM Ingredients, HIFOOD, Comprital and Rubicone, Vitalfood by Italcanditi is part of an [Ingredient-Tech Platform](#) that aims to support the evolution of the food ecosystem, improving the wellbeing of society and the health of the planet.

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