

NEXTURE DEBUTS AT FI EUROPE 2025: THE INGREDIENTS GROUP PRESENTS ITS INNOVATIONS FOR A BETTER FOOD FUTURE

In Paris, Nexture will present a journey articulated around three strategic areas — Better for You, Better for the Planet and Superb Eating Experiences — offering a comprehensive overview of how the group is committed to evolving the future of food.

November 20th, 2025 – **Fi Europe 2025 will mark the global debut of Nexture**, the holding that brings together the industrial heritage, ingredient-tech capabilities and innovation expertise of CSM Ingredients Group and Italcanditi Group and that recently announced the acquisition of Frulact.

At stand #72G18, Nexture will offer a comprehensive overview of how the group is committed to evolving the future of ingredients through an integrated, cross-category journey across three strategic areas: **Better for You, Better for the Planet and Superb Eating Experiences**.

Better For You

Nexture offers **solutions to improve the nutritional profile of foods while ensuring uncompromised taste and performance**. Protein enrichment plays a central role in this area: HIFOOD's **Proteios TVPs** – textured vegetable proteins – are ideal for boosting protein in baked goods and plant-based alternatives; CSM Ingredients' **high-protein mixes** are ideal to enrich bread and baked goods, while Vitalfood's **ready-to-use protein creams** combine indulgence with enhanced nutritional values in fine pastry and bakery applications. The focus on nutritional improvement also includes a commitment to lowering sugar and fat content in goods, with a new generation of **no added sugar fruit jams** and of **semi-candied fruit with only soluble fiber** (rich in fibers and with lower calories) by Vitalfood, as well as the plant-based, reduced fat emulsion SlimBAKE by CSM Ingredients that enables the production of laminated goods with lower calories compared to the standard recipes.



Better for the Planet

Nexture's efforts focus also on developing solutions dedicated to lowering the environmental impact of ingredients within the whole food value chain and to making the whole ecosystem more resilient. **In this context, egg replacement and reduction solutions remain a priority:** Veganeez by HIFOOD is a fully plant-based system for the cold-production of vegan sauces and dressings; CSM Ingredients' **Egg 'n Easy** range allows to significantly reduce the content of egg in baked goods - up to 50% in muffins and cakes, and up to 100% in brioche - while maintaining quality and performance; and **Magic Glaze**, the plant-based, cleaner label and 100% egg-free premium glazing alternative for baked goods that guarantees the golden shine and attractive finish consumers expect.

In addition, Nexture will also spotlight sustainable **cocoa alternatives**. CSM Ingredients will present **Nuaré**, its new carob-based range of cocoa alternatives that ensure reliable supply, excellent performance across bakery and ice cream, and new creative possibilities thanks to the unique optical and sensory qualities. Vitalfood by Italcanditi will further enrich this area with both cocoa-alternative creams and innovative coffee-alternative toppings. These solutions respond to increasing supply-chain volatility while offering manufacturers options with a significantly reduced environmental footprint.

Superb Eating Experiences

The third area will be dedicated to the sensory dimension of food and the pivotal role of value added solutions in elevating the eating experience and improving performances. Vitalfood by Italcanditi will showcase **its high-integrity fruit solutions**, ranging from the Fruffi range of fruit preparations containing whole fruit pieces to 100% fruit jams and premium, whole marron glacés. These products are designed to ensure authenticity of flavor and textural richness across bakery, pastry and dessert applications. Also included in this segment is a vast range of tasty and diverse **water-based creams**, available in vegan version too, as well as a preview of **Vitalfood's Taste Collection 2025/2026**, a collection dedicated to yogurt, both classic and plant-based. This year's collection is built on the idea that **food diversity is multidimensional** and unfolds across both macro-clusters and six complementary perspectives that shape contemporary taste preferences.

CSM Ingredients, furthermore, will present its **new Tiger Granulat, a powdered evolution of its renowned Tiger Paste, offering a ready-to-use decorative solution** that provides a savory finish and a decorative, extra crispy crust to any kind of bread or other bread savory items, including baguettes, focaccia or pretzels.



ABOUT NEXTURE

Nexture is the Italian holding company that brings together two leading players in the food ingredients industry: the **CSM Ingredients** Group and the **Italcanditi** Group, both indirectly held by an independently managed investment company affiliated to **Investindustrial**. Headquartered in Milan (Italy), Nexture is a global integrated group specializing in the development and manufacturing of high-quality food ingredients and value-added solutions. Nexture encompasses renowned brands such as **CSM Ingredients**, **HIFOOD**, **Vitalfood by Italcanditi**, **Comprital**, and **Prodotti Rubicone**, all internationally recognized for the excellence of their solutions and their ability to anticipate consumer trends. As of March 31, 2025, Nexture operated in over **120 countries**, with **13 production plants**, **10 innovation centres**, and **over 2,000 employees**. As a result of a shared strategic vision, strong industrial roots, and a global identity, Nexture aims to position itself as a key **partner for major stakeholders in the food industry**, combining artisanal heritage, technological knowhow, sustainability-focus, and an extensive network to meet the challenges of an ever-evolving market. For more information, visit: www.nexture.com

CONTACTS

Nexture

Silvia Assirelli, Head of Corporate Communication, silvia.assirelli@csmingredients.com

Ad Hoc Communication Advisors

Sara Mastrorocco, Mob: +39 335 1415590 – e-mail: sara.mastrorocco@ahca.it

Ivan Barbieri, Mob: +39 335 1415581 – e-mail: ivan.barbieri@ahca.it

Maria Lucia Boi, Mob: +39 342 6523390 – e-mail: marialucia.boi@ahca.it

