

CSM INGREDIENTS LAUNCHES TIGER GRANULAT

The powdered evolution of its iconic tiger paste is a ready-to-use decorative solution delivering an extra crispy crust, distinctive appearance and savory finish, designed for both artisanal and industrial bakery applications

March 11th, 2026 – **CSM Ingredients – a Nexture company – expands its savory bakery decoration portfolio with Tiger Granulat, the powdered evolution of its renowned Tiger Paste.** Designed to provide a decorative, extra crispy crust and a bold savory finish, Tiger Granulat offers bakers and food manufacturers a practical, ready-to-use solution to enhance a wide range of bread and savory baked goods, from baguettes and loaves to focaccia, pretzels and baked snacks.

Building on the success and recognizability of Tiger Paste, **Tiger Granulat translates the same distinctive visual and sensory signature into a powder format, specifically developed to ensure greater flexibility in application and optimal performance also on industrial production lines.**

A versatile decorative solution for modern bakery needs

Bakery products are increasingly required to stand out not only for taste, but also for texture and visual appeal. At the same time, bakers and manufacturers are looking for solutions that are easy to use, reliable and adaptable to different processes and scales.

Tiger Granulat responds to these needs by offering a ready-to-use decorative ingredient that can be applied directly to the dough surface before baking, without additional mixing steps. During baking, it develops a characteristic extra crunchy crust with a distinctive decorative effect, helping transform everyday bread formats into recognizable, premium products.

Thanks to its powdered form, Tiger Granulat allows for precise and individual dosing, enabling manufacturers to modulate flavor intensity and visual impact according to specific product concepts and target markets. The product is suitable for manual or mechanical application, including sprinkling, rolling or pressing, making it compatible with both artisanal practices and automated industrial lines. This ease of handling supports operational efficiency while ensuring consistent results batch after batch.

Wide application potential across savory bakery

Tiger Granulat is suitable for all types of bread and small savory baked goods, offering creative freedom across a broad product range. Typical applications include:

- Baguettes and bread loaves, for a distinctive crust and premium shelf appeal
- Rustic and specialty breads, enhancing texture and visual identity
- Focaccia and flatbreads, adding crunch and savory character
- Pretzels and baked snacks, delivering extra crispy enjoyment without greasy handling

The result is a tasty, creative and visually striking bakery offering, designed to support portfolio differentiation and added value at point of sale.

With Tiger Granulat, **CSM Ingredients further strengthens its position as a partner for bakery professionals seeking value-added, application-oriented ingredient solutions.** The product reflects the company's ability to evolve established concepts into formats that meet changing production requirements, without compromising on sensory quality or visual impact.

About CSM Ingredients Group

CSM Ingredients Group – a Nexture company comprising both CSM Ingredients and HIFOOD - is a global player in the food industry that develops ingredients and value added solutions with the aim of collaboratively enabling the evolution of the food ecosystem.

With 8 manufacturing plants, 3 innovation centres, 1 open innovation hub and a team of over 1,300 highly experienced professionals, the company serves artisanal and industrial players as well as foodservice operators and retail chains in more than 120 countries.

By combining its unique heritage and specialized technical expertise with world-class research and open innovation, CSM Ingredients Group is committed to identifying emerging and growing trends in order to develop cutting-edge ingredients and tailored solutions for the bakery, fine pastry, dairy & non-dairy, ice cream, savoury and gluten-free industries.

Following the acquisition in 2022 of HIFOOD, CSM Ingredients Group today also offers a deep expertise and knowledge of applications and use of natural products, such as new fibers, proteins, gluten-free cores, additive-free and plant-based systems.

Together with Vitalfood by Italcanditi, Comprital and Prodotti Rubicone, CSM Ingredients Group is part of Nexture, an integrated platform for the innovation and production of high-quality food ingredients.

Please visit www.csmingredients.com to learn more.

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