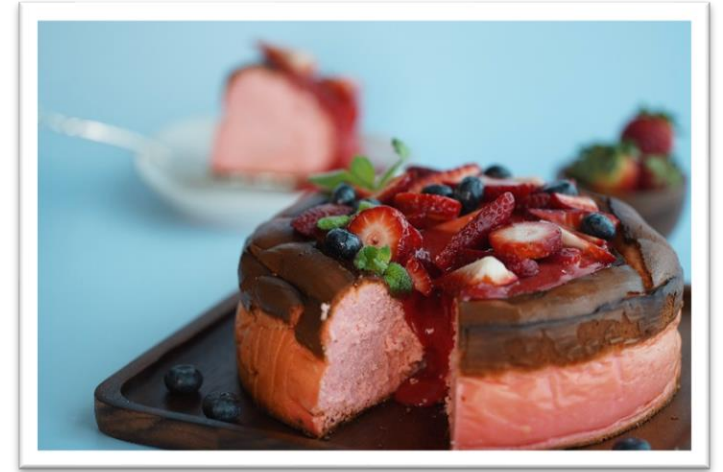

Company Presentation DREIDOPPEL



Ideas for good taste!

The flavours bring natural colours.



About us

- We are the specialist for the development and production of fruity and sweet flavours
- Traditional company with 12 decades of experience at home and abroad, in artisan and industry sector
- Long-term relationships and strong partnerships with our customers and partners allow us to grow together
- More than 160 highly qualified and motivated employees in the Production, Supply Chain, Research and Development, Quality, Sales, Customer Service and Marketing Departments work permanently for our customers throughout the world.



We deliver high quality, innovations, ideas, flexibility and service!

Our Company History

1899

Peter DREIDOPPEL founds the company and starts to produce flavours.

1930



The basis for our extraordinary flavour "Citroperl" is made. Until today this product is unique and stands for the high Dreiboppel quality.

1961

The company moves into the new building at our current location in Langenfeld.



1986



Our Gelatop Ice Cream Paste Vanilla is launched first time. Until today this product is the market leader for Vanilla ice cream in Germany.

2004

Dreiboppel becomes part of the IREKS group



2019

3 DREIDOPPEL

In the course of the modernization, Dreiboppel updates its company logo.



3 DREIDOPPEL

Our Product Groups



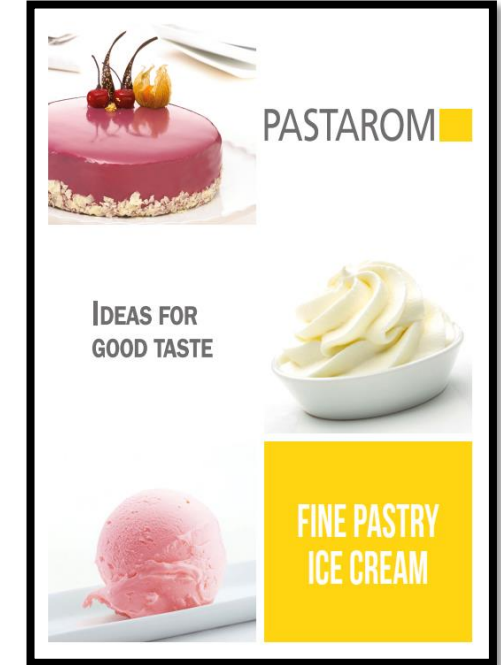
- Baking flavours
- Citrus peel replacer
- Traditional Christmas flavours
- Vanilla and variations
- and more...



- Pastes for fine pastry
- Cream Stabilizers
- Glazes
- Fillings
- and more...



- Base for Gelato Mixes
- Ice Cream Pastes
- Ice Cream Toppings
- Ice Cream Variegato
- and more...



- Classic
- Paste
- Bake
- and more...

Flavour Competence

Whether semiliquid or pasty, powdered or granulated – our wide baking flavour competence guarantees

- homogeneous dispersion
- accurately works
- Consistent baking results

With our in-depth knowledge of bakery requirements, we are able to tailor flavourings to the needs of the user time after time – from ideal measurement to baking stability.



This is our contribution to support the artisan sector in its creation of customized baked goods.

Flavour Competence

The Development process of a Dreidoppel baking flavor, illustrated with „Hazelnut Europa“

Isolation

Flavour elements are isolated from the original food (here: roasted hazelnuts)



1

Analysis

Typical elements are analysed through special technique and years of experience



2

Blending

Our flavourists use the results of the analysis to combine the newly-identified individual compounds into a unique Dreidoppel flavouring composition.



3

Product Test

Our confectioners test the newly-created hazelnut flavouring in different applications. Furthermore it is tested in our inhouse sensory testing team. Adjustments are made as needed. Until the new product is perfect



4

Sales

From Langenfeld through-out the world – thanks to our internationally-active sales team, consisting of over 40 master bakers and confectioners, the new hazelnut flavouring refines baked goods across the globe.



5

Clean Label

DREIDOPPEL is the world market leader for Pastes for Fine Pastry!*

Clean Label definition à la DREIDOPPEL:

- Free from artificial colouring and preservatives
- Free from modified starch
- Free from further additives (except for citric acid)

Thus, we pay attention to:

- only natural flavours
- short ingredient lists



* Referring to the diversity of more than 55 different flavours.

The International Market

We have a wide network of distributors around the world.
Around 30% of these are group-owned IREKS companies.



Asia
Cambodia
China
Hong Kong
Indonesia
Japan
Malaysia
Maldives
Singapore
Sri Lanka
Philippines
Taiwan
Thailand



Austria
Belarus
Bulgaria
Croatia
Cyprus
Czech Rep.
Denmark
Estonia
Finland
France
Greece
Hungary
Italy
Ireland
Latvia
Lithuania

Norway
Luxembourg
Malta
Netherlands
Poland
Portugal
Romania
Russia
Slovakia
Spain
Sweden
Switzerland
Turkey
United Kingdom
Ukraine, Israel

Our Customers



HOTELS



CONFECTIONERIES



CRUISE LINES



CATERING



SWEETS-AND-
BAKERY INDUSTRY



AIRLINES



ICE-CREAM CAFÉS



BAKERIES

Dreidoppel's Certification

We meet your customer's requirements.

- Our **Halal-certified** range includes more than 100 items. Certified by HFCE (Halal Food Council of Europe)
- Food Safety: FSSC 22000 (FOOD SAFETY SYSTEM CERTIFICATION)
- Quality Management: ISO 9001
- Energy Management System: ISO 50001

Far more products from our range meet the Halal requirements and can be certified on request.



Trendsetting

Convenience



Clean Label

Natural

Vegan

Lactose free

Fault Line Cakes

Cupcakes

Free from

Local products

Brushstroke

Glutenfree

Vegetarian

Halal

Selfmade

Wellness

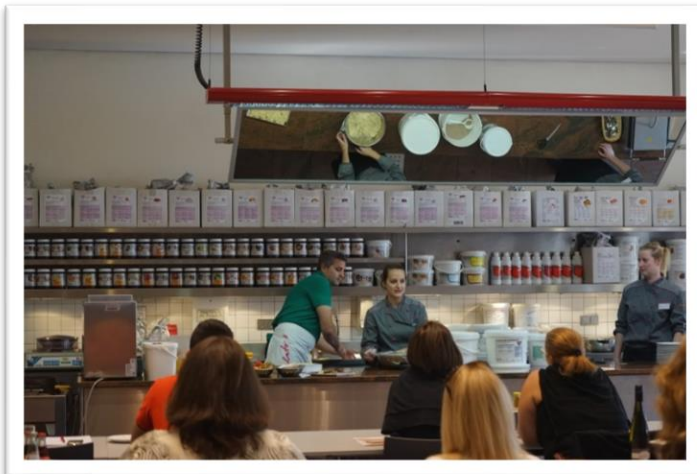
Certified Cocoa

Sugarfree

Our Baking Studio and Ice Cream Studio (GELATOP Forum)

In our fully equipped baking studio and ice cream studio, our experienced technical advisors develop creative recipes for our products, and they prepare customer visits.

We also offer trainings and seminars for our customers, either referring to a special product range or to a topic like desserts or trend-cakes. Furthermore our italian technical advisor tests ice cream applications and gives competent technical advice!



MANY THANKS FOR YOUR ATTENTION!

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