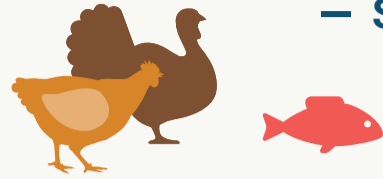
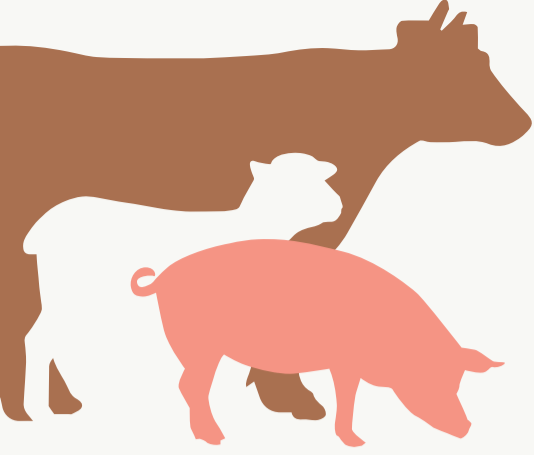


THE PROTEIN PROCESS AT IFFA

— STARTING PRODUCT —



MEAT

POULTRY

FISH

CELL CULTURES

PLANTS

ALGAE

MUSHROOMS

INSECTS

MILK

Protein extraction

Fermentation

Farming

Slaughtering, dismembering, deboning

Growth in a bioreactor

Raw material processing

Hygiene

— PROCESSING —

+ Casings Spices Functional ingredients

Cheese production
Cheese and
vegan cheese

Extruding and texturing

Pressing and cutting

Filling and forming

Grinding, mixing, chopping

3D printing

— PREPARATION + REFINEMENT —

+ Ingredients Spices Coatings Fats Smoke Maturation cultures

COOKING AND PREPARING

Cooking, roasting, baking

Breading and frying

Ready meals

Cooling and freezing

REFINING

Salting, curing, fermenting

Drying, maturing, smoking

— PACKAGING + DISTRIBUTION —

+ Packaging materials Films Containers

Storing and logistics

Weighing, labelling, controlling

Sealing in tins and jars

Vacuum/flow/tray packaging

Cutting, weighing, portioning

Cash register systems and sales

— END PRODUCT —



Meat, poultry and fish



Sausages



Vegetarian, vegan and hybrid products



Cheese and plant based cheese products



Ready meals and convenience food



Pet food