



## **Döhler and FGF Trapani Form Joint Venture to Revolutionise Citrus Fibre Solutions for F&B Industry**

Döhler, a global leader in natural ingredients, ingredient systems and integrated solutions for the food and beverage industry, has entered a strategic joint venture with FGF Trapani, a prominent citrus processing specialist, to drive innovation in citrus fibre production. The collaboration will leverage Döhler's expertise in natural ingredients and FGF Trapani's advanced citrus production and processing capabilities, offering cutting-edge solutions for food, beverages and life science & nutrition products. This joint venture will deliver sustainable, high-performing citrus fibres that meet the increasing demand for clean-label and healthpromoting products.

**[Darmstadt, 24.10.2024]** – Döhler, a world-leading producer and provider of natural ingredients, ingredient systems and integrated solutions, has announced a joint venture with FGF Trapani, a renowned specialist in citrus farming and processing. This partnership aims to revolutionise the use of citrus fibres as natural texturisers in food and beverage applications. Thus, customers get access to premium, cost-effective and minimally processed citrus fibre solutions that address market trends for healthier and environmentally friendly ingredients. Döhler's extensive experience in natural ingredients and ingredient systems as well as their application in F&B, combined with FGF Trapani's lifelong heritage and expertise in citrus farming and processing, provides innovative alternatives to traditional hydrocolloids that excel in gelling, thickening and stabilising applications. As key provider in the F&B industry, Döhler now expands its product range with an advanced portfolio of citrus fibres that is developed for high-performing product textures, enhancing both consumer appeal and product differentiation.

### **Focus on Customer Benefits and Application Expertise**

Customers all over the world will benefit from this collaboration having direct access to high-quality and minimally processed citrus fibres. In response to the increasing demand for health-promoting ingredients, this collaboration provides natural fibres that support dietary goals, including fibre enrichment and reduced use of artificial additives. This empowers brands to develop products that cater to health-conscious consumers. The joint venture's citrus fibres offer versatile applications across various product categories, from beverages and dairy to bakery and sauces. This versatility allows manufacturers to innovate across their portfolios, creating new and exciting products with improved texture, mouthfeel and health promoting claims.

### **Strategic Benefits of Vertical Integration and Sustainability**

FGF Trapani's production facility, strategically located in one of the world's largest lemon-growing regions, ensures a reliable supply of premium raw materials. By processing citrus fibres directly from fresh lemon peels, the joint venture guarantees access to a pectin-rich product that combines the benefits of both soluble and insoluble fibres. This vertical integration allows for maximum quality control and sustainability throughout the supply chain, supporting the production of highly functional ingredients that meet stringent industry standards. With a focus on sustainable production practices, the partnership delivers environmentally friendly citrus fibres that align with consumer values. By utilizing by-products of citrus processing, this initiative is contributing to a more sustainable food and beverage production.

### **Meeting Consumer Demand for Healthier and Organic Ingredients**

The joint venture between Döhler and FGF Trapani is timely, as consumers increasingly demand cleaner, minimally processed and organic-quality ingredients. Citrus fibres, derived from natural raw materials, are well-aligned with these market trends, offering a functional and sustainable ingredient that meets the needs of health-conscious consumers. As a global leader, Döhler continues to lead the market in the development of next-generation natural ingredients. With a deep focus on innovation, Döhler supports their customers in creating products that offer enhanced nutritional value, superior sensory experiences and sustainable credentials. FGF Trapani's expertise in citrus processing and organic cultivation further strengthens this initiative, ensuring that the joint venture remains at the forefront of citrus fibre innovatio



## About Döhler

Döhler is a global producer, marketer and provider of technology-driven natural ingredients, ingredient systems and integrated solutions for the global food, beverage and nutrition industry. Döhler is all about mastering sensory performance and nutrition. Being sustainable by nature, Döhler helps to nourish the world better: Good for people – Good for planet.®

Döhler's ingredients are derived from natural raw materials. The comprehensive product portfolio of natural ingredients ranges from natural flavours, natural colours, natural health ingredients, a broad range of plant-based ingredients to ingredient systems and end-to-end solutions.

With more than 50 production sites, 75 offices and application centres, Döhler creates value for customers in over 160 countries. More than 9,500 dedicated employees, including 1,000 people in R&D, focused on science, technology and innovation are committed to making Döhler's customers successful.

"WE BRING IDEAS TO LIFE." describes Döhler's integrated and entrepreneurial approach to innovation. This also includes innovation services, market intelligence, advice on food safety and microbiology as well as sensory & consumer science. Döhler also runs its own venture unit with more than 85 active ventures. Smart ideas have a way of becoming great products.

## About FGF Trapani

FGF Trapani SA was founded in 2002, led by Fabricio, Gabriel and Franco Trapani, along with their father Ricardo and partners Lucy Trapani, Jorge Dip and Mario Longo. However, our history began much earlier, in 1908, when Ignacio Trapani arrived from his native Sicily and settled in Argentina, starting a family legacy spanning four generations.

In 1934, Ignacio managed to acquire his first 21 hectares, and in 1937, he planted the first lemon trees, becoming a pioneer of citrus farming in the province of Tucumán, Argentina. His son Vicente continued his legacy, and in 1965, he began the industrialisation of citrus.

With the establishment of FGF Trapani SA in 2002, the company began purchasing and exporting fresh lemons. In 2008, we took a further step and started industrialising lemons, producing oils, juices and dehydrated peel. Around that time, we became lemon producers by acquiring the Las Paltas farm in Santa Clara, Jujuy province.

The family legacy started by Ignacio Trapani has been capitalised on and enriched by the members of FGF Trapani and its team of professionals, who have worked tirelessly to position the company as an industry leader in citrus. This growth led us to reflect on the need to innovate and set new paradigms in the citrus industry. That's why we created a Research and Development department, with the goal of establishing a sustainable company with zero waste and diversified ingredients for human nutrition and health.

Today, we are the largest producer and exporter of organic citrus in the southern hemisphere, with plantations in Argentina and Peru.

Our industrial division processes over 100,000 tons of citrus fruits annually, including lemons, oranges, grapefruits and limes, to extract derivatives, with a clear focus on developing products that enhance human health through innovation, quality and sustainability.

Our objective is to continue innovating and developing new ingredients to meet our clients' needs, always with a strong focus on quality, continuity and diversity. This innovative and disruptive spirit around healthy food and ingredients makes this partnership between Döhler and FGF Trapani SA a source of pride. We are excited to combine the strengths of both companies with a clear goal of providing innovative solutions for the food, beverage, life sciences and nutrition industries worldwide.