



## Protecting the Environment

Cosucra Groupe Warcoing is a family company built on strong values which are the foundation of its success and reputation.

We believe that companies must take steps to manage their impact on the natural environment.

That's why, today, we combine highly effective production methods with environmental protection and our efforts to improve our environmental performance are a fundamental part of our mission.

We comply with all the applicable statutory requirements and strive to exceed them where we can.

## Serving the World

Our products are exported to 45 countries around the planet. Another reason why we do our best to protect it.



Cosucra has been processing natural ingredients since 1852. But we are not just a supplier. We partner with our customers, providing market and technical expertise, extensive clinical research, and assistance in regulatory affairs in order to help them improve existing products and develop new ones. Partnerships with more than 400 food manufacturers and more than 1,000 product references worldwide demonstrate that Cosucra works alongside clients from idea to launch and from seed to food

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From seed to food. Naturally

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From seed to food. Naturally



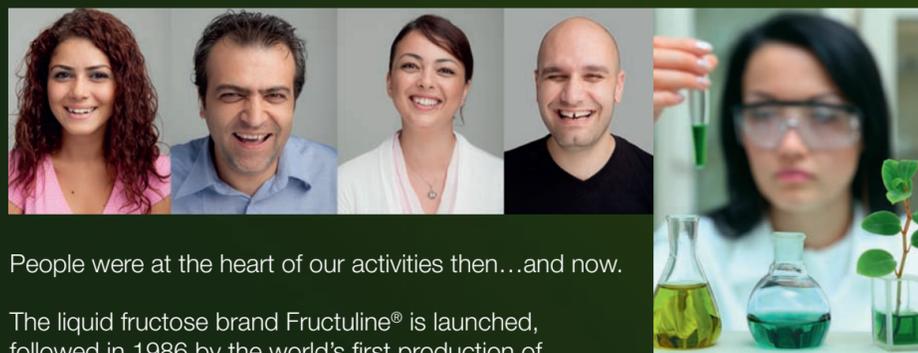
From seed to food. Naturally

## A proud history, a healthy future

### 1852 The company is born

...and begins extracting sugar from locally grown beets for markets in France, Belgium and The Netherlands.

### 1982 The first steps towards a new future



People were at the heart of our activities then...and now.

The liquid fructose brand Fructuline® is launched, followed in 1986 by the world's first production of industrial inulin and the launch of Fibruline®.

### 2012 160 years after the company was founded

...Cosucra Groupe Warcoing is still family owned and operates two state-of-the-art processing plants for chicory and pea products marketed throughout the world.

## Our mission:

"Cosucra makes a contribution to safe and healthy food using the traditional wealth of locally grown vegetable crops. With our scientific expertise, taste for innovation and market knowledge we develop exclusive new ingredients from the products of nature. Our ultimate aim is to improve the health and well-being of each and everyone".

Jacques Crahay, CEO

## All we add is our experience and expertise

Cosucra has been processing natural ingredients since 1852. But we are not just a supplier. We partner with our customers, providing market expertise, extensive clinical research, and assistance in regulatory affairs to help them improve existing products and develop new ones. Cosucra works alongside clients from original idea to product launch. We are with them every step of the way, from seed to food, naturally.

## Researching, developing and improving seeds

Chicoline, our chicory breeding activity, has a dominant position in chicory seed production. Chicoline is constantly looking to improve the quality and consistency of the seeds we produce. This research into and improvement of chicory seeds and chicory root is a key activity of the group. In the same way, we invest in the selection of pea varieties in order to improve the yield and safety of our raw material, the yellow pea.

## Helping customers with regulatory standards and nutritional requirements

At Cosucra we undertake our own scientific studies to investigate the nutritional potential of our ingredients by means of clinical and pre-clinical trials, while our internal regulatory service examines the legal framework. When launching new products, this helps our customers in defining dosage levels and the claims they are able to make according to regulations and standards in different countries.

## Innovating and expanding our product range

... is a continuing goal at Cosucra – developing new forms of Pisane® and Fibruline® to offer yet more opportunity and flexibility to customers.

These new products are almost always the result of close collaboration between our sales, marketing and R&D laboratory. We also assist customers in the technical development of their recipes experimenting with their product composition in our own laboratory.

## Tailor-made solutions for you, with you

## Partners in healthier food ingredients

Cosucra Groupe Warcoing develops and produces natural food ingredients sourced from locally grown chicory and peas.

We work in partnership with more than 400 food manufacturers who use our products in more than 1,000 references worldwide.

## Our products...

### Chicory products

Fibruline® (inulin) and Fibrulose® (oligofructose) are soluble fibres obtained from chicory root. They are tasteless, odourless, soluble and easy-to-process.



### Pea products

With no labelling constraints, these non-GMO and gluten-free ingredients are extracted in a natural process from the yellow pea.



## ...In our markets

Our aim is also to take care of people's individual food habits and answer their specific needs.

### Food & Beverage Specific Nutrition Meat & Savoury Animal Feed

