

A complete mastery of our world



Parsley harvest in Mittelhausen in 1966 by Georges Colin.

For over 50 years, Colin Ingredients has specialized in spices and culinary preparations. In 1966, Georges Colin begins to dehydrate parsley in the family farm, then expands the activity with the cultivation of herbs and spice processing. Eric Colin, current president of the group, is involved in the **development of certain local crops** such as mustard seed.

Our two production sites in Alsace allow us to **control all levels of manufacturing**, from the choice of raw materials in the country of origin to the manufacture and delivery of finished or semi-finished products.

OUR COMMITMENTS

- ✓ **Attachment to the agricultural world**
- ✓ **Passion for the culinary world**
- ✓ **Quality**
- ✓ **Customer satisfaction**

◆ **Product mastery from the start**

- Regular presence in the field allowing us to establish **close relationships with our carefully selected producers**, some of whom reserve their entire harvest for us exclusively.
- **In-depth audits** of suppliers/producers and fields and control of quality commitments.

◆ **A recognized player**

Election of Benoît Winstel, director of our supply chain, as **president of the ESA** - European Spice Association - (1st French president). He is also **president of the technical commission of the SNPE** (Syndicat National des transformateurs de Poivres, Epices et aromates).

◆ **A mastery of the work of spices**

Mastery of different stages of spice processing in our Alsatian production sites :

- cleaning
- sorting
- detection of foreign bodies (thanks to an effective X-ray device)
- crushing
- debacterization by heat treatment through various technologies

◆ **A CSR approach**

- Commitment to an approach linked to the **safety of people**, respect for labor laws and social relations, the environment and business ethics.
- **SMETA 4.0 certified** : ethical supplier evaluation and responsible sourcing

◆ A commitment to sustainable development

- A commitment to **regional development and relocation** : maintaining production in France, choosing local service providers.
- Involvement in the **well-being and equality of employees** : well-being at work, adaptation of production workstations, gender parity.
- **Reducing our environmental impact** : waste sorting, vehicle fleet management, best practices.

◆ An extensive quality control system

- A quality assurance and control department of **22 people**.
- Implementation of **specific controls** for each reference and customer requirements.
- Internal and external controls of raw materials, semi-finished and finished products.
- **Release control** of all products before shipment.
- Effective **foreign body detection device** (by X-ray and/or metal detection).
- **ISO 22 000 and FSSC 22 000 certifications**.
- More than **33 000 microbiological analyses** performed each year
 - + **950 pesticide analyses** (including ETO, chlorates)
 - + **600 contaminants analyses** (including metals, mycotoxins, perchlorates, PAH, PA).

Annual budget for external analyses : 1 million euros

◆ Rigorous management of allergens

- **Very strict allergen policy**, from the supplier to the good practices applied on the production sites.
- **Specific storage of allergens** with clear identification of each raw material.
- **Quantitative approach to cross-contamination** made available to clients, allowing them to make their own risk assessment.

◆ A strong innovation force

- An **R&D team of 16 people** : agri-food engineers, flavourists, chemists, cooks.
- **Development of new technologies** : concentration and drying under vacuum at low temperature, infrared technology...
- **Tailor-made formulations** to meet our customers' specifications.



Set-up of a local and territorial network

Farmer and son of a farmer, Eric Colin (current director) supports and is involved in the development of short, local and direct circuits of producers :

- **development of a workshop for processing fresh garlic from Alsace** : Colin Ingrédients is integrated with Alsatian producers by developing production and processing tools for local raw materials and thus controls the upstream and downstream.
- **development of the first transformations of products from our farm and/or local producers nearby.**



Harvesting of the yellow mustard of Alsace by Eric Colin (president) in Mittelhausen.

An active investment policy

- Recently completed investments (900 K€) :

- vacuum drying line
- freeze-drying line
- software for production control on our packaging lines (MES)

- Investments in the process of being installed (1.1 M€) :

- PET line
- heat treatment line
- purchase of 3 palletizer robots
- blanching machine for fresh condiments

- Investments in the process of being finalized (1.35 M€) :

- aseptic line
- sorting line with cameras
- grinders

- Investments for the expansion of our site in Mittelhausen (2.5 M€) :

Expansion of 3500 m² :

- new dehydration and liquid workshop
- expansion of the shipping area
- new maintenance workshop
- stacker crane
- fresh garlic processing workshop