



PRESS RELEASE

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Erbacher Food Intelligence presents variety of extruded ingredient solutions

Auf der ISM 2026 in Köln präsentiert Erbacher Food Intelligence GmbH ihr Portfolio an maßgeschneiderten Extrudaten und Texturaten für die Süßwaren- und Snackbranche.

At ISM 2026 in Cologne, Erbacher Food Intelligence GmbH will showcase its portfolio of tailor-made extrudates and texturates for the confectionery and snack industries.

The company develops individual ingredient solutions for a wide range of applications – including breakfast cereals, chocolate, dragees, bars, snacks, meat alternatives, and dairy products.

Custom recipes – such as gluten-free, organic, halal or kosher – and flexibility in shape, colour and flavour make each solution unique. This is made possible through state-of-the-art extrusion technology and long-standing experience in contract manufacturing.

As a development partner, Erbacher Food Intelligence offers everything from a single source – from concept to production. Target groups include brands and manufacturers looking to differentiate through innovative and functional ingredient solutions.

Company profile:

As a food contract manufacturer and expert in extrusion technology, we produce customized extrudates and textured plant protein as ingredients for further processing or private label products.

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