



collaborate ∴ innovate ∴ solutions



Ingredients,  
products and  
solutions...

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## IF YOUR FOCUS IS FOOD, OUR COMMITMENT IS CLEAR

We will provide ingredients, products  
and solutions of the very highest quality –  
sustainably sourced and supplied globally  
- with first-class support for innovation  
and exceptional customer service.



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## OUR CORE STRENGTHS

Our core strengths lie in the development, manufacture and application of baked ingredients and freeze-dried fruit and vegetables. We are world leaders in the baked and freeze-dried sectors and collaborate with major retail and foodservice brands, and manufacturers across the globe.

Our ingredients, products and solutions are used in a wide range of markets, from cereal, beverages and ready meals to snacking and confectionery. We are also developing applications in new sectors such as sports nutrition. The potential is limitless.

## MOST IMPORTANTLY, YOUR SUCCESS IS OUR PRIORITY

We will work hard to understand the challenges you face and develop innovative solutions which add real value to your business. Together we will achieve success.

## SOLUTIONS WHICH ADD REAL VALUE START IN THE CHAUCER KITCHEN

First of all, we work in close partnership with our customers' NPD, marketing, technical, commercial and procurement teams, to ensure that we understand their needs.

Then, we share ideas and try things out, before using all of our creativity and technical know-how to make the best concepts work. Together, we develop innovative solutions that add real value, by solving a problem or seizing an opportunity.

Finally, we use our unrivalled sourcing strength and worldwide production facilities to deliver consistent quality, worldwide.

## OUR PEOPLE POWER THE PROCESS

Experienced, innovative and driven by shared success, our skilled teams are friendly, responsible and eager to collaborate. Our commitment to product quality and customer service is resolute. We look forward to working with you!

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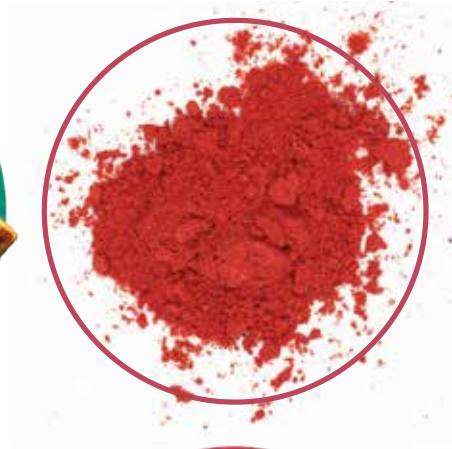


# FREEZE DRIED

protects nutrients

Vegetables, pulses, fruits and herbs can all be preserved by freeze-drying. We offer hundreds of options, which can be supplied whole or in pieces, slices, powders or drops.

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FREEZE-DRIED



**100%**  
natural with a  
crisp, crunchy  
texture

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## WHY FREEZE-DRYING?

Freeze-dried ingredients retain their bright, natural colour, shape and original flavour - qualities which are diminished by any other drying process. 100% natural and with a crisp, crunchy texture, they also hold on to their nutrients. Ready to use and with a long shelf life, they are light, easy to store and can help to reduce waste.

## HOW DOES IT WORK?

We take the very best raw materials, prepare them to your exact specification and freeze them rapidly, to protect their structure.

We then place them in a vacuum chamber and warm them slowly to their 'triple point'. This is the temperature at which the water they contain changes from solid (ice) to gas (water vapour) without going through the liquid (water) phase.

This transition, known as sublimation, produces the benefits of the freeze-drying process.

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## FREEZE-DRIED PURÉES

Freeze-dried fruit purées can be used to add flavour, nutritional value and visual appeal to almost any recipe. We can supply them as attractive droplets or cut to your exact requirement. Clean label and with a long shelf life, they can be stored in ambient conditions.

**Applications:** snacks, cereals, ice cream, cakes or confectionery.

## CRISPIES

Fruit crispies are produced by freeze-drying a mixture of strawberry powder, sugar, starch and oil. The resulting crispies, which are then cut, sieved and packed, offer a high-quality but lower-cost alternative to freeze-dried fruits, pieces or purées.

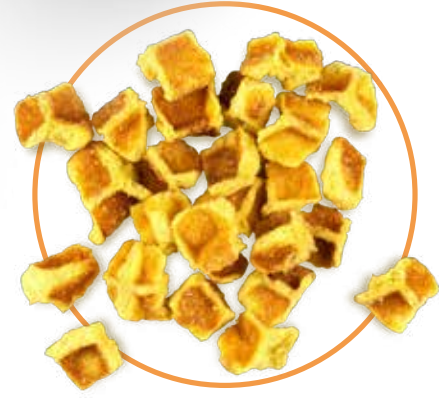
**Applications:** bakery, chocolate, ice cream and cereal bars.



# BAKED

to perfection

We are the world's leading producer of soup and salad croutons, though they are just part of our story. We also create baked snacks, inclusions, crumbs, coatings and toppings.







## SAVOURY OR SWEET?

We start by producing, or sourcing, a really excellent bake. You can choose from white, wholemeal, wholegrain, rye or multigrain bread, as well as ciabatta, focaccia, pizza, tortilla, pitta or naan. Or, if you're working on something sweet, why not try waffle, gingerbread or brioche?

## SHAPE AND FORMAT

We then cut, form or process your chosen bake into the shape and size required. We can produce cubes, rounds, fingers, squares or crumbs. If needed, we then coat in oil and add flavour, before drying and packing to our customers' specifications. We can cut with precision or process finely. Alternatively, you can specify a rustic or coarser finish.

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## TASTE AND FLAVOUR

In terms of flavours, the options are endless: natural, lightly salted, garlic, garlic and herb, roasted garlic, cheese, cheese and onion, bacon, BBQ, salsa, peri peri, Mediterranean, tomato and basil, fruit, caramel, vanilla or chocolate. Or why not suggest an idea of your own?

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# CONSUMER driven

Our consumer division works with retailers throughout the world, providing branded and private label product solutions that create real value and drive category growth.



We have developed solutions which address a wide range of consumer trends, from health and wellness, to product innovation, packaging and function. What we learn is a great source of inspiration for our ingredients business.

## CHOCOLATE-COVERED FRUIT

Succulent freeze-dried, chocolate-covered fruit, including strawberries, bananas and blueberries, work equally well as a finished consumer product as an ingredient.

**Applications:** snacks, ice cream, cakes or confectionery.







## FREEZE-DRIED APPLICATIONS

The opportunities are endless and our co-creation teams are ready to explore them with you. Freeze-dried ingredients can add flavour, develop texture and improve nutritional profile.

**Beverages** - smoothies, fruit teas, flavoured water, cocktails, mocktails: **Confectionery** - chocolate, candy, sweets, ice cream:

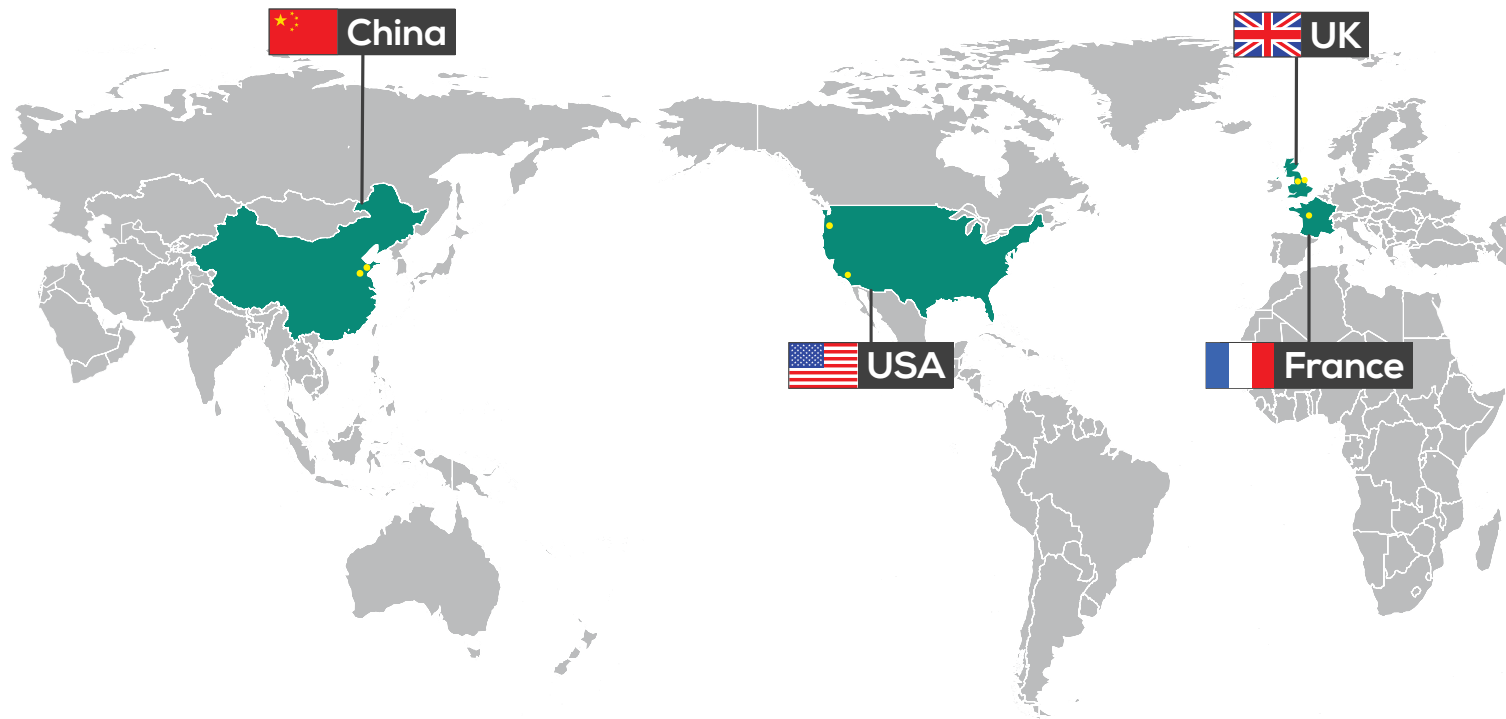
**Cereals** - muesli, breakfast bars: **Bakery** - cakes, desserts, buttercream, biscuits, crackers: **Savoury** - noodles, soups, ready meals: **Functional foods** - dietary supplements, shakes, infant nutrition: **Snacks** - fruit and vegetable crisps

## BAKED APPLICATIONS

**Croutons** - soup, salad, noodles: **Snacks** - double baked, a great alternative to potato crisps: **Crumbs, coatings and toppings** - salads, pasta, potato, pizza, ready meals, wraps, desserts, cereal bars and any other dish where crunch and texture are required: **Sweet inclusions** - ice cream, cakes, desserts and milkshakes.

# Global capability, consistent results

We produce ingredients, products and solutions of consistent high quality, across the globe - our customers expect nothing less. At the same time, field to fork traceability is essential for many.



## PRODUCTION FACILITIES

Our modern freeze-drying lines and packing facilities are strategically located in the UK, USA, France and China. As well as consistent quality, they enable us to offer world-beating capacity, flexibility and geographic range. Our baked division's production centres and test bakery are in the UK.

All are accredited to the highest global standards.

## DEDICATED RESEARCH AND DEVELOPMENT

Each manufacturing base is supported by a dedicated research and development facility. At each you'll also find a Chaucer Kitchen. This is where our experienced teams meet customers, to share ideas and work together to find innovative solutions that add real value.

## CUSTOMER FIRST

Our customer service teams provide active support from offices in the UK, US, France, Germany, Chile, China and Hong Kong. And, wherever we are in the world, our focus is clear - to exceed customer expectations.





## Global reach, sustainable supply



It's impossible to deliver the consistent, high-quality our customers need without access to high-quality raw materials. That's why we work closely with farmers, in growing programmes throughout the world, to ensure that we have access, when you need it, to the very best.

## WE LEAVE NOTHING TO CHANCE

Our teams of agronomists work collaboratively with our farming partners in China, Chile and North Africa. Providing both onsite supervision and practical support, they ensure that the highest quality crops are produced, and that rigorous standards of environmental and social responsibility are maintained.

## YOU CAN COUNT ON US

The scale and stability of our raw materials supply chain enables us to deliver on the promises we make. We can, for example, supply most seasonal ingredients all year round; or overcome the problem of a local crop failure. You can also rest assured that your ingredients have been sustainably sourced, with full traceability, back to the farm.



## About Chaucer

We provide product solutions that create real value for our customers, with first-class technical support for product innovation and exceptional customer service. Incorporated in the UK in 1982 and acquired by the Nagatanien Group (Japan) in 2016, with co-investment from INCJ, Ltd, we are the world's largest supplier of freeze-dried fruits and soup croutons and employ over 650 people.

We collaborate with leading food manufacturers and retailers across the world, providing a wide range of tried and tested products as well as tailor-made solutions. We are also developing innovative applications, in a range of new sectors such as sports nutrition, and produce our own highly-successful products which are sold in retail stores.

## OUR COMMITMENT TO QUALITY

Our focus on quality is relentless and our commitment to continuous improvement ingrained. We are a globally accredited company and operate to the highest standards including Sedex, BRC Global Standards, GFSI, FSSC 22000, SAI, FDA and RSPO. We are organically certified and can produce Halal and Kosher approved ingredients.



## THE CHAUCER PROMISE

The promise we make to every Chaucer customer is that we will provide technical support and product solutions which add real value, through collaboration, innovation and an unwavering commitment to product quality and customer service.







[chaucerfoods.com](http://chaucerfoods.com)