

Almi

The Ingredients for Success.



WE WANT TO
THANK YOU
FOR YOUR INTEREST!

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1

OUR PROMISE!

ALMI IS YOUR PARTNER TO RELY ON

As a traditional family business, we have been a successful partner of the international food industry for 3 generations and we specialize in the production of high-quality spice mixtures and additives. The combination of highest product quality, latest technology, highest level of innovation and qualified employees enables us to meet global customer requirements.

With foresighted action, Almi shows that economic processes and sustainable commitment do not contradict each other.

Little actions often make the difference: Raw materials are bought directly in the region to shorten transport routes. Correct waste separation and the right choice of materials for food packaging optimize the ecological footprint. State-of-the-art systems ensure that energy consumption is optimized and the high expectations of the world market can be met.

ALEXANDER MITTERMAYR
OWNER & CEO

THE BEST ONES IN THE INDUSTRY

Experience & Tradition

**ALEXANDER
MITTERMAYR**



OWNER &
CHIEF EXECUTIVE OFFICER

“ We take care of tomorrow’s trends today. Thanks to our strong research and development, we are always one step ahead when it comes to innovations.

**HEINZ
MITTERMAYR**



CHIEF EXECUTIVE OFFICER

“ We are a traditional family business with the strength of a group. As with any good family, we are strong individually, but together we are unbeatable.

**KARL
REINGRUBER**



CHIEF OPERATING OFFICER

“ Our experienced and international employees, in combination with the latest technologies, offer you successful solutions.

ALMI GLOBAL



TRADITION MEETS FUTURE

Together successful since 1931

TRADITION BECOMES FUTURE-ORIENTED

1972

new construction of production facility in Leonding



1999

opening of the Almi Academy and Almi Technical Center

1979

opening a printery for intestines and packaging at the meat market in St. Marx, Vienna

1994

Almi starts in cooperation with Matimex to capture the former CIS-countries

2003

founding of Almi-Hungary Kft. (Hungary)

2006

construction of the new corporate Headquarters
The new building extends across 19,500m². Furthermore, a three-storey corporate head office, a warehouse and a two-storey packaging plant are built. The new office building also accommodates a cafeteria and a dining hall. The investments sum up to the proud sum of € 35 Mio.

market leadership in Russia

In Russia, Almi joins forces with Matimex to become the market leader for spice blends and additives.

2011

purchase of the South-African company Spicetech & founding Almi-Deutschland GmbH (Germany)

2014

founding of Almi Ceska republika s.r.o. (Czech)
change of company name from Spicetech to Almi Spices SA (Proprietary) Limited

2016

founding of OOO „Almi“ (Russia)

2018

founding of Almi Netherlands B.V. (Benelux)

opening of the technical center in Moscow

founding of Innov8 GmbH (Austria)

renewed award with the Austrian national coat of arms

extension of the Almi Headquarters around 3,600 m²

Construction of a building for spice processing. The areas of product development & research are expanded and a workshop building for maintenance is erected.

2020

purchase of Bioscience Food Solutions GmbH and Rütter Gewürze GmbH (Germany)

2020

2021

purchase of Almi Italia S.R.L. (Italy)

Implementing of disinfection plant

finalisation of the extension of the Almi headquarters

opening laboratory research & development
OOO „Almi“ opens its own R&D department in Moscow



technical center in Moscow

2022

purchase of the company Avinger Suppen e.U. (Austria)

founding of Almi France SARL (France)

1949

Almi receives licence for the production of spice preparations, curing salts, soup spices and raw vegetable preserves



1980

Almi starts export to other countries

1992

founding of Almi Polska Spolka z.o.o. (Poland)

2001

founding of SC Almi-Rom SRL (Romania) and Almi - A-ACK DOO (Serbia - Montenegro)

2004

founding of Almi Stara Zagora EOOD (Bulgaria)

1995

expansion of production site in Leonding
On 5,000 m², a four-storey production building, with state-of-the-art technology for grinding, blending and packaging and a warehouse for raw materials are built.



2005

expansion of export to Asia and West-Europe

2013

Europe stays in focus
Almi and its own subsidiaries have obtained a comprehensive presence in Europe.

Furthermore the reconstruction work across a total of 14,000 m² is completed.
Altogether, Almi's corporate head office now comprises a gigantic base area of 56,000 m².



2015

purchase of the sales companies in Ukraine, Georgia and Kazakhstan (LLC „Almi Georgia LTD“, TOV „Matimex-Ukraine“, TOO „Matimex-Kasachstan“)

2017

Austrian national coat of arms
Due to extraordinary achievements, the Almi GmbH was recognized with the Austrian national coat of arms.

founding of OOO „AlmiBelInternational“ (Belarus)

purchase of Natural Power GmbH (Austria)

1931

company founder Alfred Mittermayr opens his general store



2 | IMPORTANT FACTS ABOUT THE COMPANY

Individual, holistic and future-proof solutions have been in the center of our agenda for over nine decades. Forward-looking developments, service at the highest level and best raw material quality are complemented

by innovative ideas and technologies. Individual customer advice, tailored to the respective market, is one of our core competences.

OUR QUALITIES

In facts and figures



HIGHEST QUALITY STANDARD

The selection of raw materials as well as the production follows strict criteria and thus we can guarantee the unchanging quality of our products.



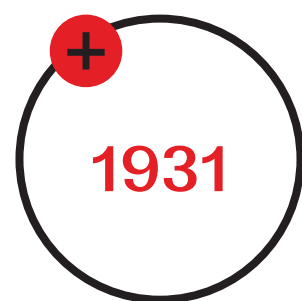
INDIVIDUAL TECHNOLOGICAL SUPPORT

We rely on long-term partnerships, strict selection and production criteria as well as worldwide individual customer care. From experts for experts.



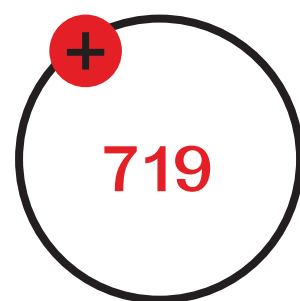
GLOBAL RELIABILITY

Raw materials or country-specific needs change - as a reliable partner we guarantee that recipes and mixtures always meet the desired requirements.



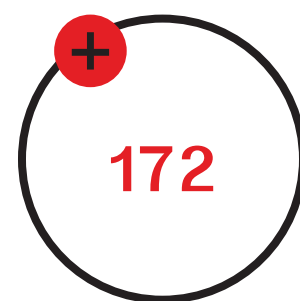
year of founding

Company founder Alfred Mittermayr opens his own small general store in Linz-Urfahr.



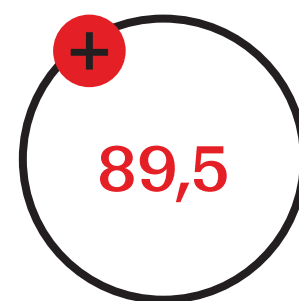
employees

The qualifications and knowledge of our employees make us successful - their commitment makes the difference.



€ turnover (in Mio.)

The turnover refers to the entire Almi Group in the business year of 2023.



% Export Share

The export share of Almi goods is currently 89.5%.

COMPANY FIGURES



719 motivated people working as a team



3,800 raw materials for individual blends



70.000 recipes for your success



78 countries, in which we are present

AWARD



NATIONAL COAT OF ARMS
National Award

CERTIFICATES

Are a sign of best quality & high competence



ISO 9001:2015 ISO 22000:2018

End consumer can rely on a tested quality management system and perfectly matched processes.

HALAL CERTIFICATION

gives the customer the security that Islamic dietary laws and purity laws full are taken into account.



KOSHER-CERTIFICATE

confirms the observance of Jewish dietary laws.

BIO-CERTIFICATE

guarantees that Almi products are made of controlled biological agricultur.



AUSTRIA QUALITY LABEL

is a sign of recognition and a guarantee of local quality.



SEAL "WITHOUT GENETIC TECHNOLOGY"

Prohibition for use of genetically modified organisms. It also counts as ban on the use of vitamins, flavours, enzymes and other additives that use genetically modified microorganisms.



GMP+ FSA

GMP+ stands for safe animal feed. Almi is authorised to produce and trade single and compound feed. In addition, pastus+ certified companies can also be delivered with GMP+ certification.

FOOD SAFETY SYSTEM CERTIFICATION (FSSC)

is an internationale recognized standard for ensuring food quality. GFSI recognized standards are required in international competition.



ALMI ACADEMY

Almi researches - Almi develops - Almi advises



RESEARCH AND TECHNOLOGY CENTER

On 1,300 m² new recipes are researched and developed.

IN-HOUSE ALMY ACADEMY

The latest developments are tested on their use and practical suitability, with focus on the individual customer needs.



CUSTOMER WORKSHOP

Everyone has products. Almi offers exclusive workshops for customers in Offering and at OOO Almi in Moscow. The program usually includes tailor-made recipe developments, various laboratory services, food law consultations and joint sample production.

3

STEP BY STEP

FROM START TO FINISH, WE TAKE YOUR IDEAS AND WISHES AND TURN THEM INTO REALITY



ALMI GMBH

We have several decades behind us. Years with many successes, experiences and values that are passed on from generation to generation in our family business. And this is a benefit to our customers!

THIS IS IMPORTANT TO US:

- sustainable partnerships
- control, quality and product safety
- individual solutions for customers
- research and development
- customer care
- employee motivation
- sustainability

PRODUCTION PROCESS

Step by step to perfection

PURCHASE OF RAW MATERIALS



When selecting suppliers, high product quality, reliability and sustainability are important to us. With our suppliers, the focus is on long-term cooperation based on partnership.

DELIVERY OF GOODS



The delivered goods are checked by the in-house laboratory and a sample is taken. The product remains blocked until laboratory release.

INSPECTION OF GOODS



Sampling and analyses of the raw materials are based on precisely defined criteria and legal limits. In order to guarantee a safe product, the raw materials are analysed in our in-house laboratory as well as by external accredited laboratories. The goods are only released for production when all parameters meet our specifications.

PREPARATION



Raw spices and herbs are cleaned of contamination using cleaning and sorting machines and sorted according to shape and colour.

DISINFECTION



On special customer request, the microbiological parameters are reduced to a minimum through a short and intensive steam treatment. The valuable ingredients of the herbs and spices, such as colourings and essential oils, are largely retained. With the most modern technology we can improve product safety and quality even further.

GRINDING



To ensure a gentle and flavour-preserving processing, our products are cold-grinded. Different degrees of grinding complete our wide product range.

MIXING



Customer-specific recipes are stored in our computer programme and are implemented using the most modern mixing equipment and a 100% traceable dosing system.

CONTROL OF FINISHED GOODS



A reference sample is taken from each batch produced and undergoes a sensory check. The mixture is only packaged once it has been approved by our laboratory.

PACKING



A wide variety of packaging materials, labels and individual filling weights allow us to be a strong partner for our customers and to fulfil even complex individual requirements.

DISPATCH



Almi leaves nothing to coincidence when selecting transport service providers and relies on reliable partners who deliver our products to our customers as quickly and safely as possible.

THIS IS IMPORTANT TO US

Taste and know-how for the food industry



**IN-HOUSE
RESEARCH &
DEVELOPMENT**

INNOV⁸

Innovations for success

The best quality of raw materials and reliable service are complemented by innovative ideas and technologies and thus ensure maximum customer satisfaction. However, we not only prove our spirit of innovation in terms of technology - individual customer care, tailored to the respective market and the specific taste requirements and trends, are also one of our core competencies.

**CONTROL,
QUALITY &
PRODUCT SAFETY**



Almi continuously invests in the most modern devices and laboratory equipment in order to be able to guarantee the authenticity of the raw materials and offer the highest product quality using the latest technologies. Magnets, metal detectors and control sieves in production ensure that there are no contaminants in our products.

CONSISTENCY AND SAFETY

DISINFECTION

On special customer request, the microbiological parameters are reduced to a minimum through a short and intensive steam treatment. The valuable ingredients of the herbs and spices, such as colourings and essential oils, are largely retained. With the latest technology, we can further improve product safety and quality.



CONSISTENT QUALITY

Almi checks every delivered product for the decisive quality parameters. In order to guarantee a consistent end product, we standardise selected raw materials in-house to reduce harvest-related fluctuations to a minimum.

CUSTOMER CARE

Personal and international - Individual customer care is a priority at Almi. Transnational support is therefore offered to the technologists, specialists and retailer on site. Almi Offering and OOO Almi Moscow offer exclusive workshops for customers.



SPICE MIXTURES & PREPARATIONS

SPICE MIXTURES & PREPARATIONS

Best raw material quality for distinctive mixtures

Quality and innovation are Almi's top priorities - mixtures that not only take on taste but also functional tasks, have been certified several times and meet the strictest specifications.

APPLICATION



RAW SPICES

Over 3,800 raw materials can be used to produce different spice mixtures.



DECOR SPICES

are mixtures that are applied to the exterior of the product. Almi offers individual solutions.



ORGANIC

Raw spices and spice mixtures are of course also available in the highest organic quality at Almi.



BAKING

The Almi range includes different bread mixes for every application.



MEAT & SAUSAGE PRODUCTS

Finely tuned spice mixtures for various meat and sausage products.



FISH & SEAFOOD

Almi offers a wide variety of fish spices, which can also be used for seafood.



GLOSSY SEASONING OILS

Whether spicy-piquant or fruity-fresh - Almi has the right glossy seasoning oil for every taste.



CONVENIENCE

Various mixtures for quick preparation make your everyday life easier.

ALMI FACTS & FIGURES



45.000
mixtures

Almi also offers individual mixtures

3.800
raw spices

Raw materials are purchased regionally in order to shorten paths.

80
tons produced

Almi produced on average 80 tons per day.

5

MEAT & SAUSAGE PRODUCTS

MEAT & SAUSAGE PRODUCTS

Customized products for an improved end result

Almi offers finely tuned solutions for every area of application in meat and sausage processing. In our in-house product development department, new recipes are always being researched and developed and existing products are optimized.

APPLICATION



SPICE BLENDS

Almi offers individual spice mixtures and preparations for various meat and sausage products.



COMBI MIXES

The combi mixes from Almi combine function and taste for your end product.



EMULSIFIERS

Additives for improved consistency and optimal fat and water binding.



SHELF LIFE REGULATORS

Solutions for a longer shelf life.



FREE OF E-NUMBERS

Almi products are also available without E-numbers.



INJECTION BRINE

Products for injecting to improve the taste, consistency and shelf life of the end product.



AROMATICS

Almi offers both, natural and non-natural flavours for various applications.



SPECIAL BLENDS

Whether gluten-free, allergen-free, vegetarian or vegan - tailor-made mixtures are possible at Almi.



"Almi offers *tailor-made* blends for every *desired* application."

FISCH & MEERESFRÜCHTE

Innovative all-in-one solutions for more taste

Almi has been developing innovative all-in-one solutions in the range of fish processing for many years in order to meet the constantly growing consumer demand for fish and delicacies at contemporary decreasing fish volumes.

APPLICATION



SPICE BLENDS

Whether fine or coarse, slightly spicy or piquant - everything is possible at Almi! Almi definitely has everything you need!



STABILIZERS

serve to stabilize shelf life, colour and consistency.



COMBI MIXES

The combi mixes from Almi combine function and taste for your end product.



MARINADE

Almi offers glossy and spice marinades, dry and spice emulsions as well as dry marinades for all types of fish.



DECOR SPICES

Various decorative spices as smoking base, which are also suitable for dips, creams, fish salads and preserves.



COMPOUNDS

Almi has compact solutions for the production of mayonnaise, sauces, creams and pastries.



DIPS

Individually tailored dips for fish and seafood.



OTHERS

Whether sauces for ready meals, soups or semi-finished products - individual recipes are possible at Almi.

YOU WANT TO SEA MORE?

To produce high-quality fish products, spices, spice preparations and additives from Almi are necessary for fish and delicacy producers.

Wet and dry breading systems are used for production of semi-finished fish products. These systems are already used in fish nugget production. When making nuggets, the inside is juicy and the outside is crispy in the end result. This is an absolute MUST-HAVE!



7 | CONVENIENCE

CONVENIENCE

Ingredients for quick success

Almi has developed a wide range of convenience products over the years, which leaves nothing desired. From sour to sweet, from dry to liquid - with its functional products, Almi offers an easy everyday life.

APPLICATION



ALMI FIX

From all seasonings mixes to cinnamon sugar - Almi has the right taste for everyone.



SPREADS

Various spreads can be made in the blink of an eye with Almi products.



SOUPS

Whether it's a chicken, beef, vegetable or vegan soup - everything is possible with Almi products.



SEASONINGS

The special thing about it, is the special thing in it. Almi seasonings are available as powder, liquid or solid.



GLOSSY SEASONING OILS

The high-quality glossy seasoning oils give your dishes an extraordinary taste.



DRESSINGS

Whether fruity-fresh or spicy-piquant - Almi meets every taste.



DUMPLINGS

Innovative complete solutions for both sour and sweet dumpling variants.



SAUCES & DIPS

Compact solutions for all kind of sauces and dips.



BREADINGS

Give your product a crunchy coating with the perfect bite.



BAKING

The Almi range includes different bread mixes for every application.



DESSERTS

Consistent consistency and taste for your desired dessert.



SHAKES

Both, protein shakes and milkshakes or smoothies - at Almi there is always something for you.

"Convenience products *simplify* a lot of small or big work steps in every day life."

VEGETARIAN & VEGAN PRODUCTS

VEGETARIAN & VEGAN PRODUCTS

Meatless solutions of Almi

More and more people are opting for a meat-free diet. Almi offers a diverse range of products as an alternative to popular traditional sausage and meat products. As a reaction and response to this trend, the range is constantly being expanded with new innovations.

APPLICATION



SAUSAGE ALTERNATIVES

Overall concepts for vegetarian and vegan sausages, such as frankfurters, grilled sausages or bologna.



CONVENIENCE

Innovative complete solutions for various dishes, such as burgers, vegetable patties or falafel.



SPREADS

Whether hummus or herb spread - Almi offers the right solution for every taste.



MEAT SUBSTITUTE

For vegetarian and vegan diets, Almi offers ideal meat substitutes with a consistent consistency and taste.



SOUPS

Nutritious and tasty soups complement the vegetarian or vegan menu in every respect.



DIPS

Our dip sauces harmonize perfectly with vegetarian and vegan dishes.



INNOVATIONS

New products with a high protein content for vegetarian and vegan diets, such as a protein-rich pizza topping, impress with their versatile application options.

ALMI GOES VEGGIE

- ✓ easy way to reduce meat consumption
- ✓ lower ecological footprint
- ✓ less animal protein in the diet
- ✓ naturally contain no cholesterol
- ✓ use of vegetable oils (good fatty acid pattern)

EMULSIFIERS & STABILIZERS



EMULSIFIERS & STABILIZERS

Stable and consistent - simply improved

Emulsifiers are auxiliary substances that are used to mix two or more immiscible liquids into a fine mixture, the so-called emulsion. The primary reason for adding an emulsifier or stabiliser to a food is to improve the overall quality of the end product. Emulsifiers, as well as stabilisers, are a small, yet very important part of the end product!

APPLICATION



SPECIAL COMPOUND

Special compounds for meat products are ideal to produce a visually consistent products with consistent price.



SAUSAGES

Serve for the better water, fat and oil binding and are consistency-building.



SAUCES & DIPS

For a better consistency and a pleasant appearance.



FISH & SEAFOOD

Emulsifiers are also suitable for fish and seafood.



CHEESE

Emulsifiers can be used on the one hand as a complete replacement and on the other hand to extend the end product.



SPREADS

Make the entire product creamier and ensure a better consistency.



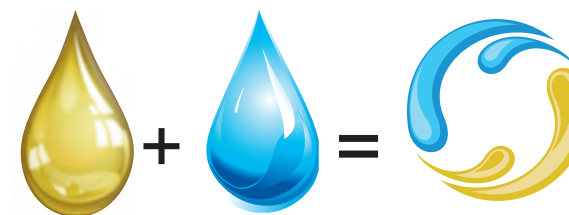
VEGETARIAN & VEGAN

Emulsifiers can also be used for vegetarian or vegan products.



CONFECTIONARY

Confectionery is also one of the areas of application for emulsifiers. They offer easier processing of the desired product.



"One of the main *advantages* of the Almi emulsifiers is to *optimize your product and raw material* without changing the main recipe!"

AROMATICS

The interaction of the gustatory senses

Smell and taste are two factors that are essential components for the production of various products. Almi offers numerous ways to refine food with flavourings. This ensures a high flavour intensity and stability.

APPLICATION



MEAT

Almi offers various options for optimizing the flavour intensity and stability of meat products.



FISH & SEAFOOD

Almi flavours give fish products the optimal taste.



DRESSINGS

Aromas can be used to give a fresh, natural and pleasant taste.



SOUPS

Flavours are a must with clear and creamy soups.



DAIRY PRODUCTS

Flavours provide authentic smell and taste for dairy products, such as cheese, yoghurt or ice cream.



SAUCES

Finely tuned compositions of aromatic elegance with subtle seductive power.



BAKING

Almi offers innovative flavours made from natural or non-natural produced flavourings for a perfect rounding off of the end result.



DRINKS

It doesn't matter whether it's a cold drink or a hot drink - flavourings are a key factor in the taste of drinks.

うま味

[umami] savoriness

“ In psychology, the quality of the sense of taste is referred as “umami”, which, along with sweet, sour, salty and bitter, is one of the basic sensory qualities of gustatory perception in humans and is considered “meaty”, “spicy” or “tasty”.



With many years of experience, Almi develops substitute products for flavour enhancers. With spices and extracts, the taste volume is intensified and the taste is naturally enhanced.



COLOURINGS

The world of colours is waiting for you!

The colour of food is a crucial parameter for consumer acceptance and purchasing decisions. An optimal, colourful appearance is therefore essential for the successful placement of a product on the market. Almi offers various dyes and colouring foods (both with and without E-numbers).

APPLICATION



MEAT

Almi offers solutions for an intense colour with long-lasting stability.



FISH & SEAFOOD

A optimal colour appearance is essential for the end consumer's purchase decision.



DRESSINGS

Dressings often require an additional colouring in order to have a positive influence on the end user.



SOUPS

Almi offers heat stable colouring agents for various soups.



BAKING

Almi offers a wide range of natural colourings for use in baking, whether brown, yellow, red or grey.



SAUCES

Only with the perfect colour match the desired taste experience is complete.



DIARY PRODUCTS

In order to meet the visual wishes of the end user, Almi has individually adaptable solutions for the optimal end product.



DRINKS

It doesn't matter whether it's a hot or cold drink - colourants give your drink the finishing touch for perfection.

REASONS FOR USING FOOD COLOURINGS

- ✓ correction of natural food colour
- ✓ enhancement of naturally occurring colours
- ✓ protection of flavours and vitamins from light damage
- ✓ colouring of colourless foods
- ✓ decorative and artistic purposes
- ✓ "clean label" variations are becoming increasingly popular with consumers



HALAL & KOSHER

HALAL & KOSHER

Adaptation to cultural aspects



As a successful partner for the international food industry, Almi creates individual Halal and Kosher products. Premium raw materials, strict quality standards and reliable service are paired with innovative ideas and technologies. With certifications such as "Halal" or "Kosher", Almi is able to develop products that are specially tailored to these market segments.

APPLICATION



SCALED SAUSAGES

Almi offers finely adjusted spice mixtures and preparations with certified raw materials.



CURED SAUSAGES

Balanced solutions for the optimal taste of the end product can be found in Almi's wide range.



RAW SAUSAGES

Almi offers technologically and tastefully optimized products for raw sausages, such as salami and sucuk.



HAM & SPRAYS

In compliance with Halal guidelines, Almi offers both technologically and tastefully mature solutions.



CONVENIENCE

Innovative all-in-one solutions from Almi for the optimal taste.



DECOR SPICES

Almi decorative spices are special mixtures that are applied on the casings of the desired product. They are universal as well as original.



AROMATICS

Smell and taste are two deciding factors. Almi offers a variety of flavourings for various applications.



EMULSIFIERS & PRESERVATIVES

Emulsifiers and preservatives are used to stabilize and improve the overall quality of the end product.

YOUR ADVANTAGES

- ✓ taking account of dietary regulations relating to specific beliefs
- ✓ reliable use of certified raw materials
- ✓ adherence to the most stringent standards
- ✓ high quality products

We realize also your innovative product inquiry



STIP[®]

TECHNOLOGY

BY *Almi*

STIP-TECHNOLOGY

Preserves the taste and smell of the original product

STIP[®]
Smell and taste in packaging

Almi has optimized the packaging concept with STIP. This specially developed aroma packaging provides a pleasant smell as soon as it is opened thanks to an inert gas that is added to the packaging before it is hermetically sealed.

APPLICATION



RAW
MEAT



CHEESE



HAM &
SAUSAGES



OTHER
PRODUCTS

AROMA PROTECTION

STIP can be used for any aroma protection packaging, regardless of the industry. For sausage products as well as for cheese, baked goods and confectionery. The simple implementation on every packaging system enables rapid, cost-effective use of the development.

YOUR ADVANTAGES

- ✓ long-lasting freshness
- ✓ steady release of fragrances
- ✓ avoidance of unwanted smells when opening
- ✓ improvement of taste (positive taste & smell)
- ✓ stabilization of quality, durability and taste



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