

Innovative Meat & Fish Flavors

**A culinary journey
through a world of delicious traditions**



Lucta

Founded in Barcelona (Spain) in 1949,
Lucta is dedicated to the manufacture of:

FLAVORS



FRAGRANCES



FEED ADDITIVES



With an **excellent image, financial soundness** and extraordinarily **talented human team**, we have a large capacity to create value through **high quality products and differentiated service**.

GLOBAL COMPANY

95
Countries

7
Companies
(HQ in Spain)

5
Design Centres
& Production Sites

961
Employees



GLOBAL PRESENCE OF CORE BUSINESS



Meat & Alternatives



Bakery



Coffee & Tea

IN ESSENCE

SPECIALIZATION

In Commercial Segments, Product Lines & Customers

Market Specialization

Expertise in different markets through Area Managers:

- ▣ Africa, Middle East and Turkey
- ▣ Poland & Central Europe
- ▣ Eastern Europe
- ▣ America
- ▣ China



Product Specialization

Expertise in meat and plant-based technology:

- ▣ Formulation
- ▣ Processes
- ▣ Masking off-notes
- ▣ Flavor characterization



DIFFERENTIATION

Through Superior Customer Experience

- ❑ Customized flavoring solutions
- ❑ Flavors applied in final product
- ❑ Ability to adapt flavors to customer formulation
- ❑ Quick response on projects and samples



CONSULTATIVE SELLING

Assess Customers in NPD, Prototyping and Design & Market Trends

Meat Business Unit / Plant-based Business Unit:

- ❑ Advice on industry & market trends
- ❑ Assessment of flavor profiles in NPD
- ❑ Ability to develop new products
- ❑ Availability of Lucta labs for tests



OPERATIONAL ORGANIZATION

A Business Unit for Meat & Plant-Based



Product Manager

Project management, expertise in sector, products and technology



Flavorist

Specialization in sector, expertise in flavor characterization and masking



Application Team

Expertise in formulations and processes for products within each sector

LUCTA CAPABILITIES

MEAT & PLANT-BASED UNIT

Capabilities



Characterization with meaty / fish notes



Tailor-made flavoring solutions



Masking off-notes (vegetables, starches, bitter notes, etc.)



Knowledge of functional ingredients



Knowledge of recipes and manufacturing processes



Application lab



Olfactory courses

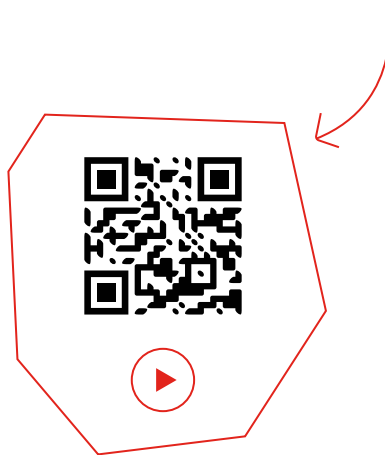


Innovation Division





**Discover more about our
Meat & Plant-Based Business Unit**



lucta.com



[/lucta](https://www.linkedin.com/company/lucta)



[@luctagroup](https://www.instagram.com/luctagroup)



[@luctagroup](https://www.youtube.com/luctagroup)



乐达创新