



— Trendsetting in food coatings & texturizers —

Coatings • Texturizers • Carriers

# Flinn, customer-oriented, integrated solutions for the food industry

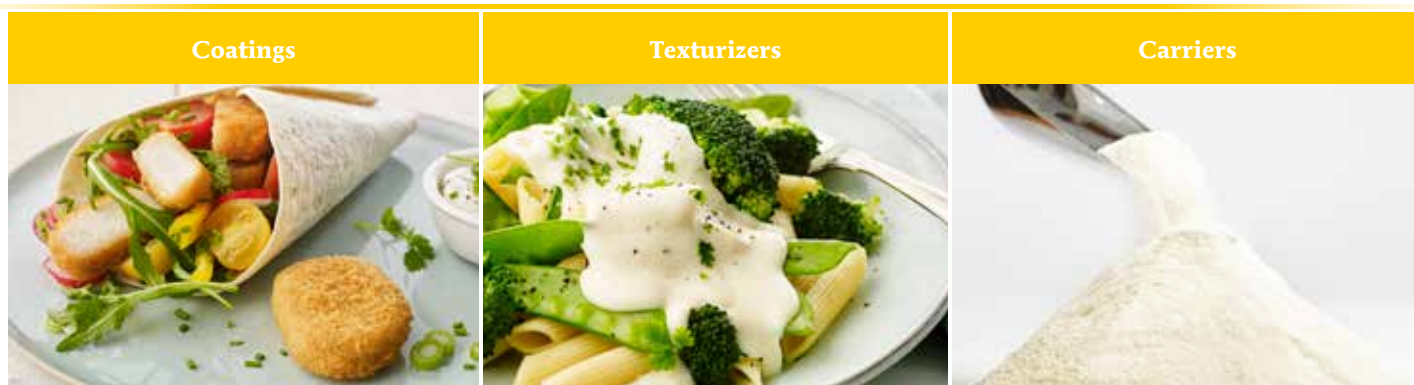
Flinn is specialised in **the production and development of heat-treated wheat flour and mixes** used as coating or texturizer in food. We partner up with food companies to **optimize taste, texture, shelf-life and profitability** of their brand and products.

Our focus is on creating **innovative ingredients and compositions**. We leverage our scientific knowledge, creative approach and continuous market research to offer ingredients and mixes best suited to the customer's production process and the **global customer requirements**.

## The range

The Flinn range is split into three categories depending on final application: **coatings, texturizers and carriers**. Most products are specifically composed to suit the customer's production process. Each Flinn formulation has its own specific characteristics to optimise the end product.

These products are processed after **selection of the best wheat flour** combined with other high-end natural ingredients. **The wheat flour is physically modified** to ensure its readiness for various applications. This includes achieving cold-water binding, enhancing the hot thickening effect, improving flow properties and reducing the microbiological contamination.



*“Our goal is to create, in consultation with the customer, the best fitting solution for the product, perfectly geared to the production process and end product.”*

## Clean label

The physical processing of the natural product wheat flour creates a functional ingredient that can be used in coatings, texturizers and carriers. This offers an optimal solution without adding E numbers and other binders, such as hydrocolloids and modified starch. The end product is of excellent quality, with the feel of a natural product. Most Flinn products are available in a clean label version.

## Application Centre

Quality tests are conducted and **innovative products** created on regular basis in our new application centre. The food industry is constantly evolving, markets are becoming more competitive and the need for new solutions and technologies is greater than ever. The Flinn organization's main aim is to focus on enhancing its know how. We invest continuously in the **development of unique combinations, modern production processes and new technologies**. In doing so we meet the ever-changing needs of the food industry, creating an optimal consumer experience and responding to the demands of a multicultural society.



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*“Constant quality and personal service are the key values of this family business.”*



## Constant quality

Each end product undergoes strict quality control to ensure our customers can have full confidence in our products. Flinn holds a level A BRC certificate, as well as a Kosher and Halal approval.

## Personal service and long-term partnership

Our customers are our partners. We build a long-term relationship of trust with them, focused on quality and profitability.

## Focus on results and personalised products

Our goal is to find, in consultation with the customer, the most suitable solution for their product and production process. The constant quality of Flinn products is the key criterion throughout the process.

## Integrated solution

A vertical integration enables Flinn to present solutions for the food industry based on the “field to plate” principle.

## Global approach

Flinn’s expert team offers innovative, customer-oriented formulations to meet worldwide customer and consumer needs.

## Clean Label

The majority of Flinn products comes with an E number-free declaration.

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