

DR. SCHÄR

SOLUTIONS FOR
FOOD INTOLERANCES AND ALLERGIES



Schär R&D Centre - Dr. Schär

Trieste, 17th November 2010

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SOLUTIONS FOR
FOOD INTOLERANCES AND ALLERGIES

Company profile

- Leader position on the gluten free market
- 30 years experience, tradition and pioneering development
- Collaboration with consumers, coeliac associations, doctors and experts
- 400 employees all over the world
- 130 million turnover
- Founder and President: Mr. Ulrich Ladurner

Enjoy with confidence
naturally gluten-free!

Welcome to Schär,
the leading experts on gluten-free food.



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- Head office:

Postal, South Tyrol -Italy

- 3 production facilities:

Postal, South Tyrol -Italy

Dreihausen, Hessen -Germany

Apolda, Thuringia - Germany

- 2 sales locations:

Warrington - UK

Lyndhurst, NJ - USA

- R&D Centre:

Area Science Park, Trieste - Italy



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*250 different gluten free
products:*

- Bakery products
- Pasta
- Frozen ready meals



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5 brands



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Safety

Certifications:

- ISO 9001:2000 Quality
- ISO 14000: 2004 Environment
- British Retail Consortium food standard
- Organic certification in accordance with EU standards



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Schär R&D Centre – Dr. Schär srl
c/o Area Science Park

Profile

- Background → Schär R&D Centre focused on the study of new alternative ingredients, new formulations and innovative technologies to obtain dietary gluten free products, which are better and better from a nutritional and organoleptic point of view
- Today → strong know-how in the use of ingredients alternative to wheat such as cereals and pseudocereals, i.e. buckwheat, millet, sorghum, teff, chinoa, amaranth etc.

Interesting experience and knowledge for different applications
and for Countries with different cultures



Fields

- Our research fields for bakery products, snacks, pasta, frozen ready meals alternative to traditional wheat focus on:
 - new ingredients
 - new formulations
 - innovative technologies
 - new products





Tasks

- Consulting
- Analytical Service
- Research Projects
- Product & Technology Development



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Staff



- R&D Team of 9 researchers:
 - R&D Director, Responsible for R&D department at Dr. Schär since 1996
 - 6 R&D team members graduated at University of Udine in Food and Science Technology
 - 1 R&D team member graduated at University of Trieste in Biology
 - 1 R&D team member graduated at the University of Brest (France) in Microbiology and Food Safety

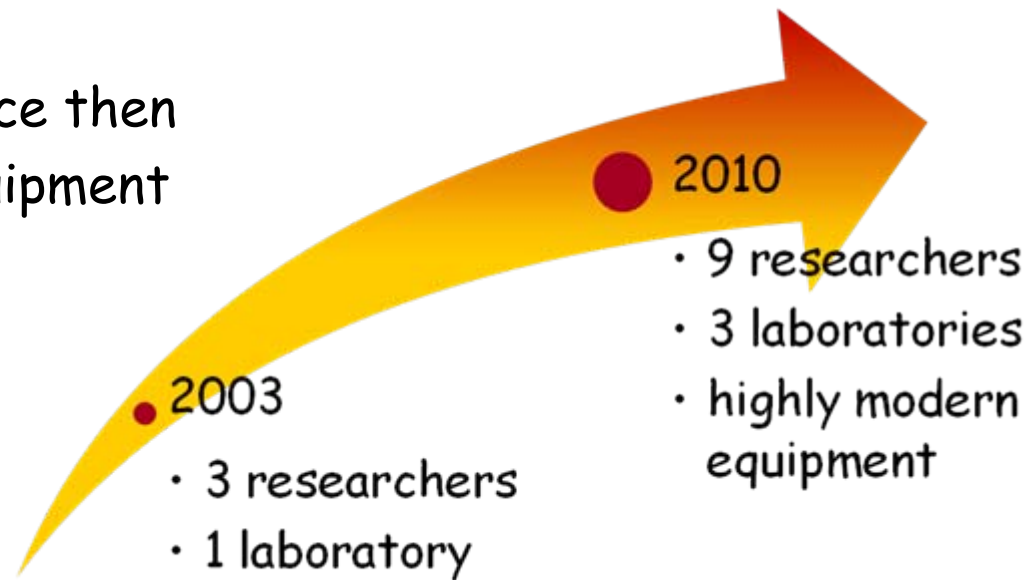
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Structures

Schär R&D Centre is located since 2003 in AREA Science Park

- Continuous growth since then
- Big investments in equipment





▪ Instruments of our Analytic Laboratory:

- HPLC (High Performance Liquid Chromatograph), Agilent Technologies
- Electrophoresis, Biorad
- UV-VIS, Spettrophometer, Shimadzu
- Sieve Shaker, Endecotts
- Mixolab, Chopin
- Micro-viscomilograph, Brabender
- TA Texture Analyser , Stable Microsystem
- Water activity measurement, Rotronic
- Rheofermentometer, Bühler
- pH-meter, moisture analyser and several other small instruments



▪ Instruments and equipment of our Technologic Laboratories:

- Ovens with different thermal settings, Wachtel
- Proofer, Wachtel
- Dosing machine, Comas
- Sheeting machine, Werner & Pfleiderer
- Vacuum Packaging Machine, Minipack, Torre
- Shock Freezer, Irinox
- Kneaders
- Extruder, Belotti Strumenti
- Dryer, Storci
- Trays and pans





Partners

- **University of Milan - DISTAM - Food Technologies Section**
- **University of Udine - Department of Food Science**
- **University of Trieste - Department of Biochemistry, Biophysics and Macromolecular Chemistry**
- **Burlo Garofalo Hospital, University of Trieste, Department of Reproduction and Development Science**
- **University of Bologna - DISTA, Department of Agroenvironmental Science and Technology**



Partners

- **DLF** - Deutsche Forschungsanstalt für Lebensmittelchemie - Freising, Germany
- **KSU** - Kansas State University - USA
- **Rutgers University Food Innovation Center** - New Jersey, USA

- R&D activity for the whole Schär Group:
 - Reference team for research and development projects of gluten free products both for our manufactories in Italy, Germany and the US and for third suppliers around Europe

- Consolidated experience in research projects
 - for example participation in 2 important European Research Projects:
 - Eu-Freshbake: Freshly baked breads with improvement of nutritional quality and low energy demanding for the benefit of the consumer and of the environment
 - Craft Project "SNP-Bread" QLK1-CT-2002-72168

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Thank you !

