

Company Presentation

Innovative Natural Functionality

- CAMPUS is an R&D-led innovative functional ingredients company (20% of the staff employed in RD&A), which brings to FIRMENICH a new dimension that goes beyond flavor.
- We can offer the most comprehensive range of functional ingredients, paired with the FIRMENICH strong flavor expertise in maskers and tonalities, to address both the taste and textural challenges of proteins, cutting across meat and plant-based products.



A unique Business Model

Campus was founded in 2005 in Parma, at the center of Italy's "Food Valley," with a focus on meat. Over the years, the Company has developed deep expertise and applications knowledge in using natural products, such as fibers and proteins, to create customized functional solutions for a broad range of savory applications.



COMPLETE OFFERING

We incorporate Flavors, Maskers and Functional Ingredients into solutions, enabling our customers to improve Taste & Texture



CONSUMER AT HEART

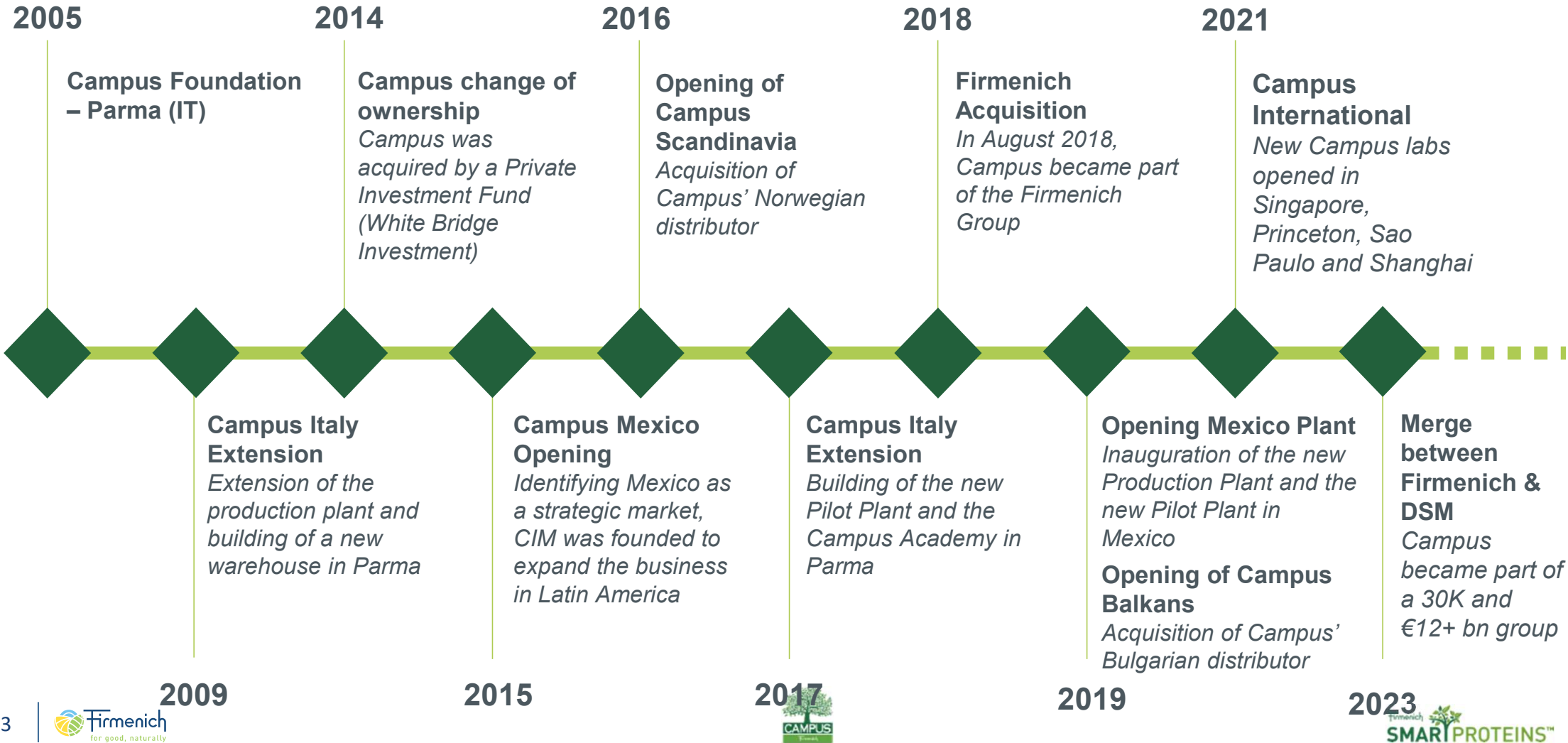
The approach is led by the passion for food and by the comprehension of the sensorial pleasures coming from the eating experience



BROAD APPLICATION

Our solutions go across meat & meat analogue, cheese & cheese analogue, seafood and seafood analogue

Campus Milestones



Campus Footprint



A. Campus S.r.l. - Italy

Headquarter
Research Center
Production Plant



B. Campus Italia De Mexico - Mexico

Commercial Offices
Research Center
Production Plant



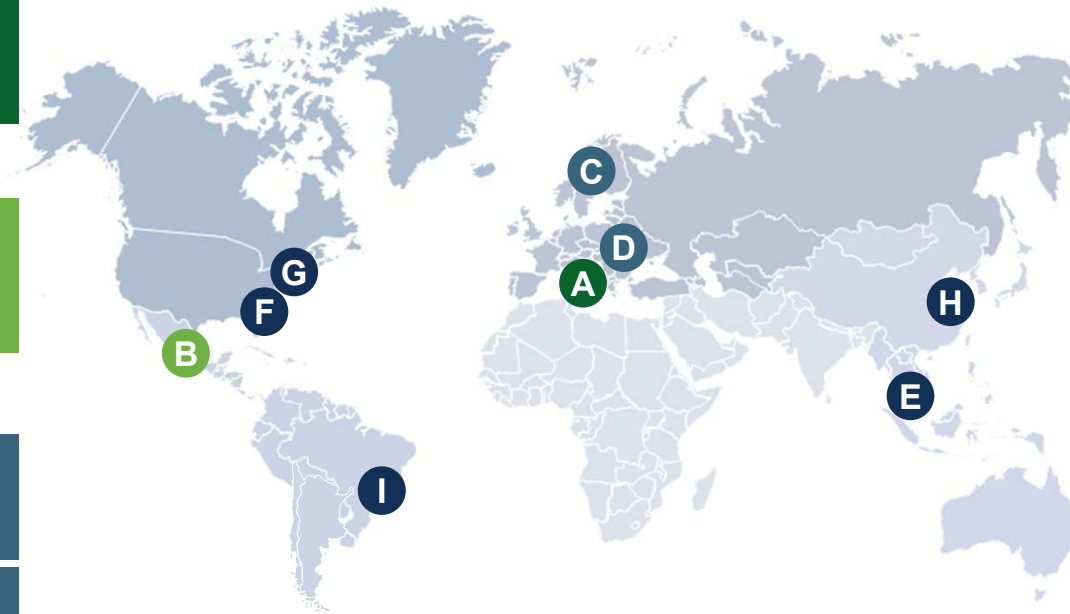
C. Campus Scandinavia - Norway

Campus Subsidiary
Commercial Offices



D. Campus Balkans - Bulgaria

Campus Subsidiary
Commercial Offices



E. Singapore

R&D Laboratory



F. Princeton - USA

R&D Laboratory



H. Shanghai - CHN

R&D Laboratory



I. San Paolo - BRA

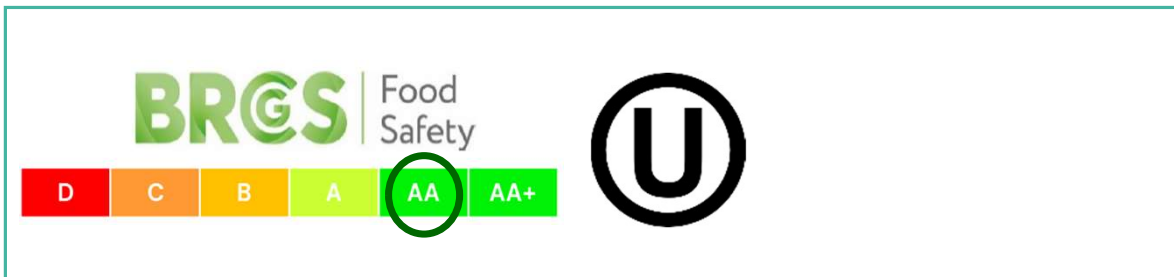
R&D Laboratory



Campus Certifications



→ ITALY



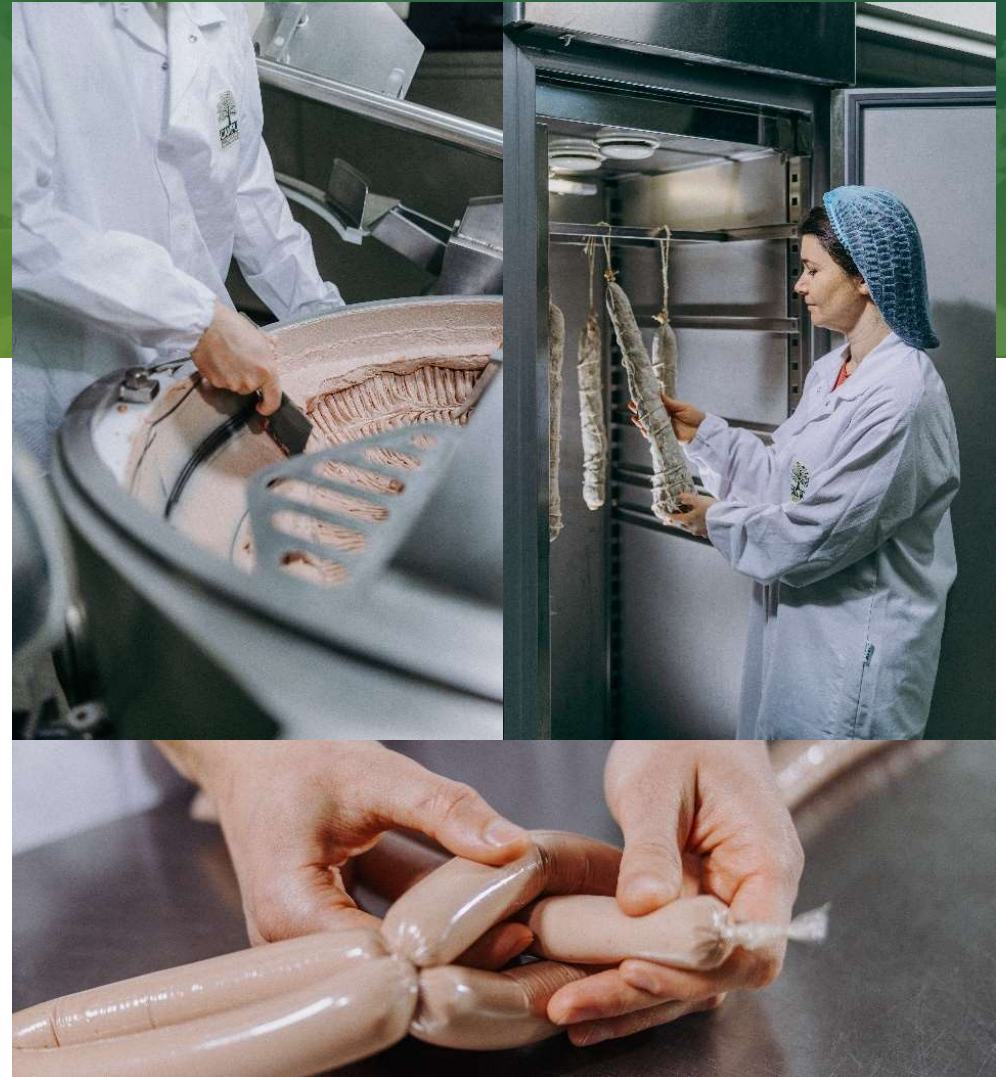
→ MEXICO

- ✓ HACCP Quality Procedures (Italy and Mexico Plants)
- ✓ Supplier Audit Management System (Italy and Mexico Plants)
- ✓ Gluten Free Plant (Italy Plant)
- ✓ FSMA sites approved + FDA plant registration (Italy and Mexico Plants)
- ✓ Certification Organic Product (Italy Plant)
- ✓ Global Standard for Food Safety FSSC 22000 (Campus Scandinavia)

R&D, Pilot Plant and Laboratory

Our state-of-the-art Pilot Plant allows us to work with our clients in an end-to-end collaboration, being able to develop customized products prototypes, starting from brand new ideas in an agile and fast manner.

Agile, Flexible and Tailor-made approach to new product development.



Focus: KEY END-USE MARKETS



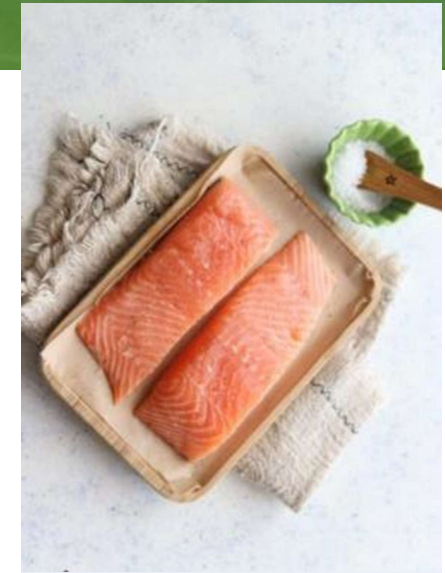
MEAT



PLANT-BASED
(Meat/Fish/Dairy/Sweet
Analogues)



CHEESES, SAUCES
and **PASTA**



SEAFOOD

Our Solutions for MEAT MARKET



Our Portfolio: MEAT



ANIMAL PROTEINS

Solutions for fresh, ground, emulsified, cooked, injected and processed meat products.

BRINE SYSTEM

Solutions for injected meat products such as cooked hams.

COLORS

Solutions for fresh ground meat, salami, cooked hams and emulsified meat products.

COMPLETE BLENDS

Solutions for fresh minced meat.

ENZYME SYSTEMS

Solutions for cold meat binding, restructured or reformed raw meat, cooked hams and emulsified meat products.

FAT, MEAT and other REPLACERS

Solutions for emulsified meat product, salami.

FUNCTIONAL FIBERS

Solutions for all food products where water needs to be controlled or stabilized.

SHELF-LIFE IMPROVERS

Solutions for meat products in general.

SALT REDUCTION and TASTE ENHANCER

Meat application in general.

01

Animal Proteins

AROMA CARNE UM 300 NEW

Natural Pork Flavour obtained by pure Pork Raw Materials.

ADVANTAGES: Protein Booster. Typical Pork Flavour. No Allergens added.

MAIN APPLICATIONS: Can be used in Injected & Recombined Meat Products where Pork taste and protein boosting are needed.



AROMA CARNE 2500

Innovative functional protein for Fresh and Ground Meat Products.

ADVANTAGES: Functional Protein able to bind water in a stable manner, both in cold and hot conditions. Juiciness improver. Typical Pork Flavour.

MAIN APPLICATIONS: Can be used in Fresh & Ground Pork Meat Products, such as Hamburgers and Sausages.



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PROCHICKEN 90

Campus Solution based on Chicken Proteins.

ADVANTAGES: Cost saving. Yield Improver. Reduce water loss.

MAIN APPLICATIONS: General Cooked Meat Products, Grinded and Emulsified, (e.g., Hot dog, Cold Cuts, etc.)

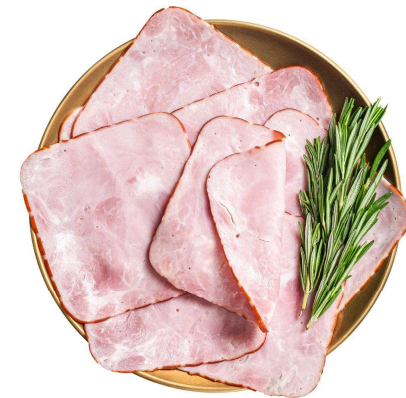


NOVAMEAT 50 TL

Partially Hydrolysed functional Pork Protein designed for Cooked Hams.

ADVANTAGES: Yield improver. Protein booster. Texture & Slice-Ability Improver.

MAIN APPLICATIONS: Injected Products, Recombined Products.



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MULTIPRO 100 NEXT

High Gelling Pork Collagen co-processed with Vegetable Fibre designed to obtain enhanced rheological properties.

ADVANTAGES: Outstanding fat emulsifying properties. Heat Treatment Resistance. Can be used in dry addition. No Allergens & E numbers added. Emulsion is very stable also in Hot Conditions.

MAIN APPLICATIONS:

Meat Products in general:

- ✓ Frankfurters
- ✓ Parisers
- ✓ Bologna
- ✓ Emulsified sausages



02

Brine Systems

EXTRACTA NS

Solution based on Extractive Salts and pH Buffers designed to increase the protein extraction for higher yields

ADVANTAGES: Phosphates free. No Allergens added. Easy soluble. Fast absorption with tumbling.

MAIN APPLICATIONS: Fresh Injected Meat. Suitable for Vegan Applications.



BACON DELISPICE 2

Functional blend based on Phosphates, Antioxidants & Preservatives to produce Bacon.

ADVANTAGES: Great texturizing properties. Gives a good structure and Slice-Ability to the Finished Products. Easily soluble and dispersible. Good distribution of the Brine inside the fat matrix

MAIN APPLICATIONS: Cooked Injected Meats, especially Bacon, 35% up to 45% level injection rate.



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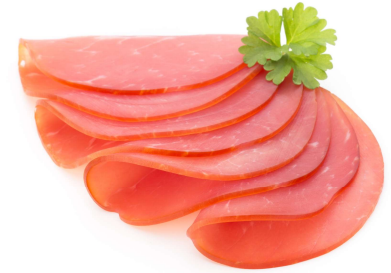
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EXTRACTA 98 SPECIAL

Special salt where the salinity organoleptic perception is neutralized by special flavours.

ADVANTAGES: Helps to obtain a High Meat Protein extraction to improve the technological effect.

MAIN APPLICATIONS: Emulsified and Injected Meat Products. Suitable for Vegan Applications.



SYSTEM GD 20

Innovative functional blend for high quality Injected Cooked Hams.

ADVANTAGES: Yield & Slice ability improver. Syneresis reduction. Texture, Juiciness & Taste Improver. Alginate free. Clean label.

MAIN APPLICATIONS: High Quality Injected Cooked Hams.



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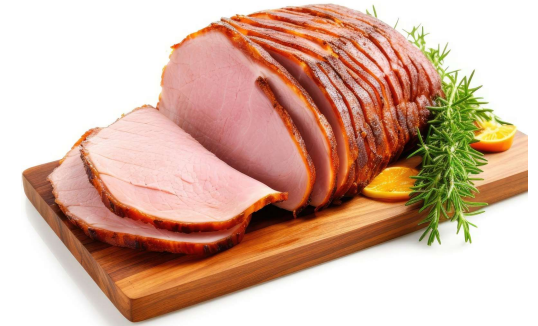
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NUCLEO P 60-100

Functional nucleus for injected cooked products.

ADVANTAGES: Yield Improver. No Allergens added. Reduces the syneresis during the shelf-life

MAIN APPLICATIONS: Cooked Injected Meat. Recombined Products.



KARRA K 100

Co-processed synergistic composition of Semi-Refined Carrageenans.

ADVANTAGES: High content of Pure Polysaccharides. Low content of “Standardization” cheap Sugars and Fats. Good gel strength achieved by a balanced combination of functional carrageenan fractions. High stability to salt concentration. Good Slice-Ability in final Cooked Products.

MAIN APPLICATIONS: Cooked Hams. Poultry Breasts. Roasts. Emulsified Products. Suitable for Vegan Applications.



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CARRAGENINA MTA

Co-processed synergistic composition of refined and Semi-Refined Carrageenans.

ADVANTAGES: High content of Pure Polysaccharides. Low content of “Standardization” Cheap Sugars and Fats. Good Gel strength achieved by a balanced combination of functional Carrageenan fractions. Strong Water Binding capacity after cooking and cooling. No syneresis during shelf-life. Better resistance to freezing process. High stability to Salt Concentration.

MAIN APPLICATIONS: Cooked Hams. Poultry Breasts. Roasts. Emulsified Products. Suitable for Vegan Applications.

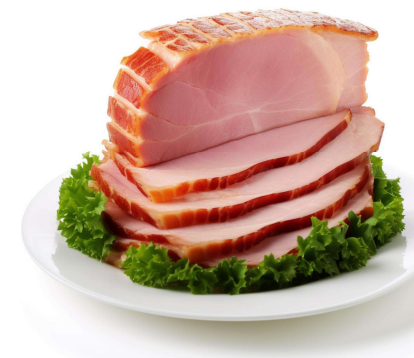


DEFOAMER L

Anti-Foaming Agent for Injected & Recombined Products.

ADVANTAGES: Anti-foaming Agent.

MAIN APPLICATIONS: Cooked Injected Meat. Recombined products. Suitable for Vegan Applications.



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BACON K 25 PLUS

Functional blend based on Phosphates and Antioxidants to produce Bacon.

ADVANTAGES: Great texturizing properties. Gives a good structure and Slice-Ability to the Finished Products. Nice meaty taste. Easy soluble and dispersable. Good distribution of the Brine inside the fat matrix

MAIN APPLICATIONS: Cooked Injected Meats, especially Bacon, 20-25% level injection rate.

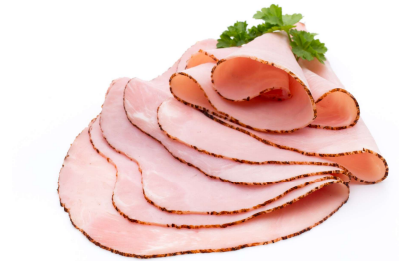


BRINETEX S 60-100

Complete functional nucleus for Injected Cooked Products conceived for Pork-Based Products.

ADVANTAGES: Yield Improver. Texture Improver. Slice-ability Improver. 100% Plant-Based.

MAIN APPLICATIONS: Every kind of Injected Cooked Meat Products.



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Colours

03

CAMPUS COLEX 250

Combination of Vegetable and Spice Extracts with colouring properties which provides a pinkish-carmine like shade.

ADVANTAGES: 100% Plant-Based. Clean Label. No Allergens added. High stability in a wide range of pH.

MAIN APPLICATIONS: All Fresh Meat Preparations such as Burgers and Meatballs. Suitable also for Vegan Applications.



CAMPUS COLEX 500

Colour System based on Vegetable Extracts.

ADVANTAGES: 100% Plant-Based. Clean Label. No Allergens added. Rancidity protection system. Long lasting fresh meat-like red colour. Oxidation stability.

Bacteriostatic/bactericidal effect. Fat masking capacity (products look leaner).

MAIN APPLICATIONS: Processed Meat Applications, such as: Burger; Meatballs; Fresh ground meat; Marinated Meat; Injected Fresh Meat. Suitable for Vegan Applications.



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CAMPUS COLEX GA

Colour Improvement System designed for Dry-Fermented Sausages.

ADVANTAGES: 100% Plant-based. Clean Label. No Allergens added. Tasteless into final product.

MAIN APPLICATIONS: Dry-Fermented Sausages.



CAMPUS COLEX L1 PLUS

Colour System based on Vegetable Extracts.

ADVANTAGES: 100% Plant-based. Clean Label. No Allergens added. High stability in a wide range of pH.

MAIN APPLICATIONS: All Fresh Meat Preparations such as Burgers and Meatballs.
Suitable for Vegan Applications.



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NATURAL EXTRACT R

Colour System based on Vegetable Extracts.

ADVANTAGES: Pinkish-carmine shade. 100% Plant-Based. Stable to Heat Treatments.

MAIN APPLICATIONS: Emulsified Meat Products such as Frankfurter and Hot-dog. Suitable for Vegan Applications.

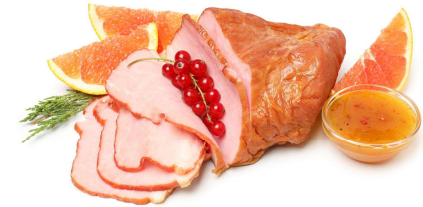


COLOR FI 100

Color Improvement System designed for Cooked Meat Products based on Natural Flavors and Carmine.

ADVANTAGES: It doesn't need to be linked with Nitrates & Nitrites. Easy dispersible and soluble. Nice and Bright Red Shade. Tasteless into final product

MAIN APPLICATIONS: Cooked Meat-Based Products, such as Cooked Hams and Sausages.



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04

Complete Blends

PROMUL 20 TXP

Strong Emulsifier & Gelling Agent.

ADVANTAGES: Only water and fat/oil to be added. Cost saving: up to 50% reduction in fat usage (if used as fat replacer), up to 50% reduction in meat usage (if used as MDM replacer). 100% Plant-based.

MAIN APPLICATIONS: FAT replacer/extender with ANIMAL FAT or Vegetable Oil. MEAT replacer. Suitable for Vegan Applications.



BASE FRESCHI EU

Functional Blend for the industrial production of Hamburger and Sausages.

ADVANTAGES: Gives to the Finished Product more juiciness. Clean in Flavour. No Yeasts Extract added.

MAIN APPLICATIONS: Can be used in Fresh Minced Meat (Beef, Pork, Poultry) such as Burgers and Sausages. High quality Cooked Ham bar for slicing.



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05

Enzyme Systems

REACTYN M-1

Reactyn M1 is a Transglutaminase (TG), that is a functional enzyme for food/meat processing, with high performance.

ADVANTAGES: Structure improvement. Texture Improvement. Hardness Improvement. Suitable for Vegan applications.

MAIN APPLICATIONS: Cold Meat Binding. Directly into the Brines. Directly in Cutter.



REACTYN CB100-M

Enzymatic preparation specifically developed for "cold meat binding".

ADVANTAGES: Cost saving solution: it allows to upgrade trimmings and by-products. Clean Label.

MAIN APPLICATIONS: Fresh Meat Binding.



REACTYN M2

TG System designed for Brine.

ADVANTAGES: Texture improver, Hardness improver, Clean label.
Suitable for Vegan applications.

MAIN APPLICATIONS: Cooked Injected Meat Products.



REPLIPHOS 400 CF

Innovative Label friendly Ingredient for the total replacement of Phosphates in Cooked Meat products or, if Phosphates are not present, for the structural and organoleptic improvement.

ADVANTAGES: Juiciness and Mouthfeel Improver. Reduction of the wet slice effect.
Packaging Syneresis Remover.

MAIN APPLICATIONS: Cooked Injected and Emulsified Meat Products.



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TEXTURE 500 WF

Cross-linked Animal Proteins Powder able to give good bite and texture to the final product both in cold and hot conditions.

ADVANTAGES: No chemical additives added. No Alginates or EEC numbers added. No allergens (soy derivatives, milk derivatives) added. Only Pork Proteins. Very low dosages. Good bite, improved structure & better texture to the final product. Good knack during cooking and re-cooking.

MAIN APPLICATIONS: All kind of Emulsified Sausages.



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06

Functional Fibers

FIBRA B

Innovative Vegetable Fibres Blend for Multipurpose Applications.

ADVANTAGES: Clean label and EEC additives free. Cold water binding. Resistance to heat treatments, to freezing and defrosting. Resistance to very low and very high pH. Stabilization of filling and ingredients for micro-wave cooking. Reduce Syneresis. Suitable for Vegan Applications.

MAIN APPLICATIONS: Meat Preparation. Savoury Products. Can be solubilized in the brine or used by dry addition to the meat mass in Emulsified Product.



SUPERFIBRE LCP

Combination of high functional Vegetable Fibres.

ADVANTAGES: High viscosity. Good Oil and fat retention. Cold and hot water binding. Resistance to Heat Treatments. Resistance to freezing and defrosting. No Allergens added. Suitable for Vegan Applications.

MAIN APPLICATIONS: All food products where water needs to be controlled and stabilized, such as Burgers & Sausages, Frankfurters, Hot Dog, Parisers, Meat fillings, Nuggets & Meat Balls, Reformed Meats to be cooked, Soups & Sauces.



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SUPERFIBRE SMART

Cost-effective Vegetable Fibers System designed for ground meat and Emulsified Products.

ADVANTAGES: High viscosity. Good Oil and fat retention. Cold and hot water binding. Resistance to Heat Treatments. Resistance to freezing and defrosting. Suitable for Vegan Applications.

MAIN APPLICATIONS: All food products where water needs to be controlled and stabilized, such as Burgers & Sausages, Frankfurters, Hot Dog, Parisers, Meat fillings, Nuggets & Meat Balls, Reformed Meats to be cooked, Soups & Sauces.



CAMPUS FIBRE BR 2.0

Vegetable Fibers system designed to replace Bamboo, with a more friendly labelling.

ADVANTAGES: Thermal stability. Texture Improver. Yield improver. Suitable for Vegan Applications.

MAIN APPLICATIONS: Campus Fibre BR 2.0 has been developed for ground meat products and Emulsified products.

Not suitable for Injection.



CAMPUS INNOVATIVE FOOD INGREDIENTS

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SUPERFIBRE MICRO 2.0

Blend of Vegetable Fibres for Injection.

ADVANTAGES: Increase water retention and stability. Yield Improver. Injectable with all kind of machineries and needles. Hot coagulation. Stable viscosity over time. Resistance to heat treatments. Resistance to low and high pH. Low dosage on the final product. Suitable for Vegan Applications.

MAIN APPLICATIONS: Cooked and Fresh Injected Meat Products.



CAMPUS FIBRE BP

Innovative functional blend based on Vegetable Fibres.

ADVANTAGES: Reduction of cooking losses. Yield improvement. No off taste into the final product. Suitable for Vegan Applications.

MAIN APPLICATIONS: Campus Fibre BP has been especially developed for dry-fermented sausages to increase the yield at the end of the curing process.

It can be also used to stabilize the added water in ground meat products.



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CAMPUS FIBRE CR 3.0

High functional Vegetable Fibers System.

ADVANTAGES: High functionality. High viscosity in cold and hot conditions. Thermal stability. Texture Improver. Yield Improver. Suitable for Vegan Applications.

MAIN APPLICATIONS: Campus Fibre CR 3.0 has been developed for Ground Meat Products & Emulsified Products.

Not suitable for injection.



CAMPUS FIBRE CP

High Functional Vegetable Fibers System, able to Stabilize Water.

ADVANTAGES: High functionality. Able to maintain the same viscosity over time. Thermal Stability. Texture Improver. Yield Improver. Suitable for Vegan Applications.

MAIN APPLICATIONS: All Food Preparations where water needs to be controlled or stabilized: Emulsified Meat Products. Meat Preparations. Surimi & Fish Applications. Savory Products (Soups, Sauces, etc.). Imitation and Processed Cheeses. Plant-Based Meat & Dairy products.



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Salt Reduction & Taste Enhancers

07

REPLISALT K PLUS

Salt replacer based on Potassium Chloride and Yeast Extracts.

ADVANTAGES:

Nutritional improvement (sodium reduction), Clean Label, No Allergens added, Salt reduction from 25% to 35% or from 40% to 50%, Technological properties/effects.

MAIN APPLICATIONS: Meat Applications in general, such as Cooked Hams, Frankfurters, Hamburgers, Salami. Suitable for Vegan Applications.



NEXT GTE E1

Innovative and natural general taste enhancer based on pure and concentrated yeast extract.

ADVANTAGES: Concentrated solution, Replacement of different additives, Clean Label, No Allergens added, It allows to reduce the quantity of flavors with the same perceived flavoring effect.

MAIN APPLICATIONS: General meat products and cheeses. Suitable also for Vegan Applications.



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LEVAROM 200

Innovative Yeast Extract with strong taste enhancing properties.

ADVANTAGES: Clean-label. Free flowing powder. Glutamate replacer. Taste enhancer.

Plant-Based Broth/Meaty taste. No off-notes or acid-burned taste.

MAIN APPLICATIONS: Can be applied in Meat applications, Emulsified products, Soup and Sauces. Suitable for Vegan applications.



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Shelf-life Improvers & Antioxydant

08

OXYPLUS 301

Synergic, Antioxidant composition based on Sodium Ascorbate and Vegetable Extracts.

ADVANTAGES: Cost Saving, Lower Price Fluctuation, No changes in finished product labelling, Easy to use: 1:1 replacement of the pure Sodium Ascorbate, No Allergens added.

MAIN APPLICATIONS: All Meat & Food Products where Sodium Ascorbate is normally used. Suitable for Vegan Applications.



OXYPLUS VF 200

Synergistic composition of Plant Extracts with high Antioxidant effect.

ADVANTAGES: Clean-label. Prevent fat rancidity. Based on Plant Extracts.

MAIN APPLICATIONS: Can be used in all Meat and Food Products where Sodium Ascorbate is normally used. Suitable for Vegan Applications.



SHIELD 600 NS

Flavouring that can improve the global properties of the products during the shelf-life.

ADVANTAGES: It controls bacterial growth, providing a much better anti-microbial protection. Smell and Taste of the final product are not affected.

MAIN APPLICATIONS: Can be used with Meat/Ground Meat (Beef, Pork, Poultry) & Fish/Ground Fish.

Also suitable for Savory Applications and Vegan Applications.



SHIELD NATURAL

Clean-label solution with bacteriostatic properties designed specifically for fresh ground meat applications and reformed hams cooked

ADVANTAGES: Controls the bacterial outgrowth. Smell and taste of the final product are not affected

MAIN APPLICATIONS: Fresh ground Beef, Pork & Poultry Meat Products: Burgers, Fresh Sausages, Meatballs, Meatloaf. Reformed Meat Products. Suitable for Vegan Applications.



09

Special Flavours

ITALIAN SALAMI-TYPE FLAVOUR

Innovative flavour able to reproduce natural taste and smell of Italian high quality dry-cured salami.

ADVANTAGES: Long lasting. Without spices or spice extracts. Taste enhancing.

MAIN APPLICATIONS: ITALIAN SALAMI-TYPE FLAVOUR can be applied in different kind of salami.

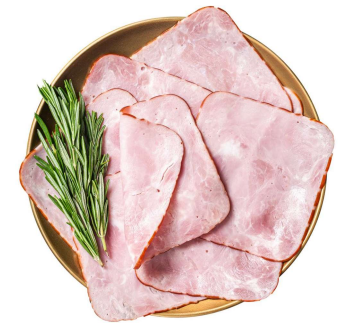


ITALIAN PROSCIUTTO COTTO-TYPE FLAVOUR GD SUPER

Complete flavouring composition to provide to the final product the typical and pleasant Italian cooked ham flavour.

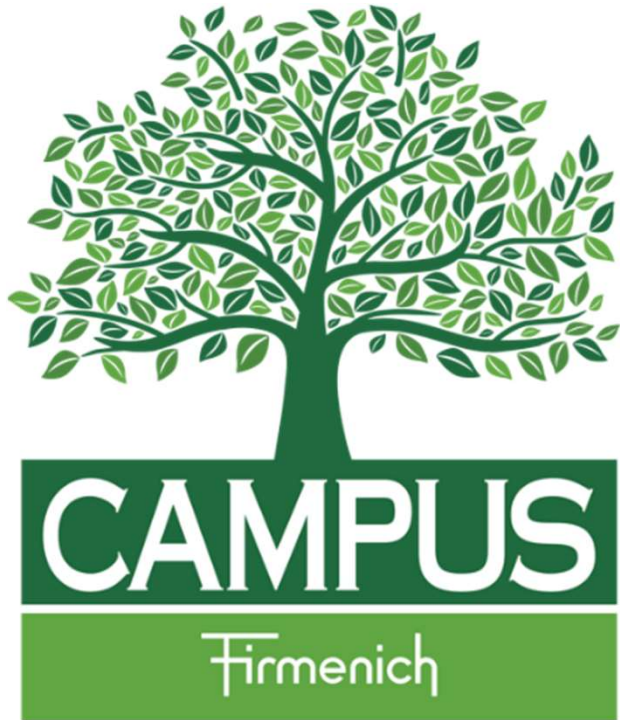
ADVANTAGES: Nice and pleasant typical Italian prosciutto cotto smell to the final product. Easy soluble in water

MAIN APPLICATIONS: Cooked Hams and Injected Meat Products.



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Thank you for
your attention!