

INTRODUCING PEELPIONEERS



**UPCYCLE CITRUS
PEEL INTO FOOD
INGREDIENTS.**

– PeelPioneers –

PEEL PIONEERS SAVES CITRUS PEEL FROM MIS USE AND KEEPS IT IN THE FOOD CHAIN

- WE DO SO BY EXTRACTING ALL INGREDIENTS FROM THE PEEL
- THEREWITH CREATE MAXIMUM VALUE FROM THE PEEL



OUR CURRENT PORTFOLIO OF NATURAL INGREDIENTS



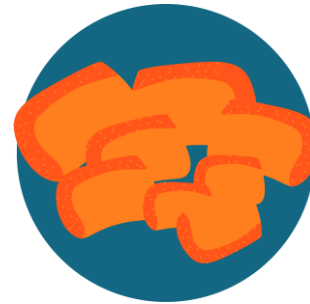
ORANGE OIL

A 100% natural oil
Obtained without chemicals
Multi-usable ingredient



FINIX CITRUS FIBER

Dietary fiber that fulfills
technical functions
White coloured powder
Contains no orange scent or taste
Widely applicable in food products



CANDIED ORANGE

Candied orange cubes
Applicable in the bakery industry
Tastes, smells and looks like orange

APPLICATIONS



(PLANT BASED) MEAT AND FISH



DRESSINGS, SOUPS AND SAUCES



BAKERY PRODUCTS



(PLANT BASED) DIARY



FROZEN FOODS



BEVERAGES

WHY CUSTOMERS LIKE OUR INGREDIENTS



NATURAL AND CLEAN LABEL



PRODUCED AND SUPPLIED IN EUROPE



CIRCULAR WITH A DIRECT LINK TO RETAILERS AND FOOD SERVICE



REDUCTION OF CO2 EMISSIONS



COMPETITIVE COST IN USE

PEELPIONEERS FACTS

Raised 15mio EUR



Grew from 3 to 40 pioneers in 5 years



Operate the largest peel factory of Europe (2000m2, 30 kton capacity)



Saved 19.000.000 kgs peel



Biggest challenges while realizing growth ambitions

Scale not to fast, but also not to slow

Enter an industry dominated by large companies



THANKS FOR YOUR ATTENTION!



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