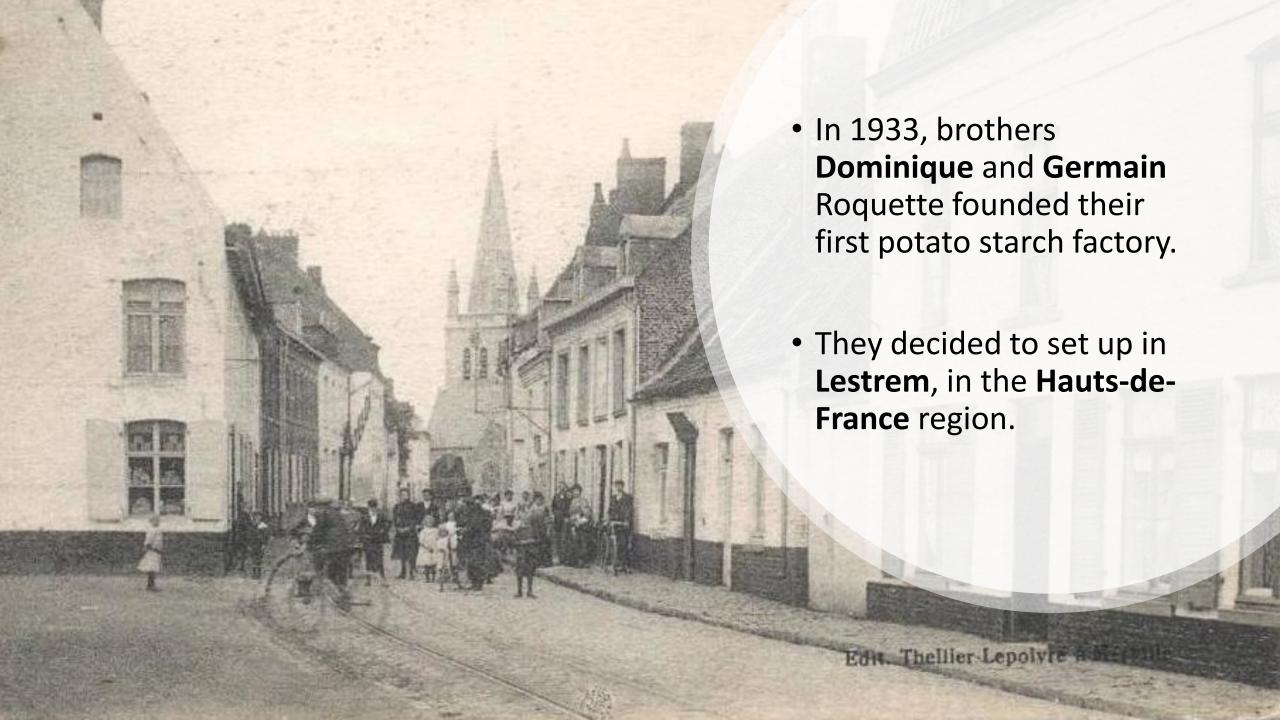


Offering the best of nature™



The first developments

• The company entered the corn starch business in 1946 and the wheat starch business in 1986.

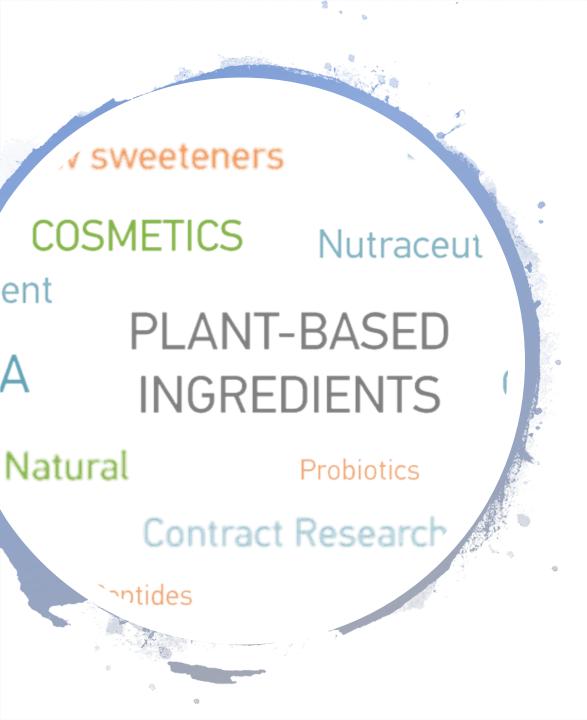




And now?

"Today we are a world leader in natural-sourced ingredients in the Food, Nutrition and Health market. Through our products and solutions, we help improve the health and well-being of millions of consumers around the world." (translate from french)

Edouard ROQUETTE
Chairman of the Board



Their priorities

- Ingredients of plant origin offering nutritional and functional benefits to the Food, Nutrition and Health markets.
- Excipients of plant origin for the Pharmaceutical and Nutraceutical markets.
- High-performance plant-based specialties offering sensory and technological benefits to the Cosmetics markets.
- Breakthrough technologies that improve industrial processes.



Production sites

Roquette Frères has 25 production sites throughout Europe, North America and Asia.

4 production sites are present in France :

- Lestrem (Pas-de-Calais). This site includes the head office and extends to two other cities: La Gorgue and Merville.
- **Vecquemont** (Somme). This site is dedicated to potato starch production.
- **Vic-sur-Aisne** (Aisne). This site is assigned to the pea starch and protein factory.
- **Beinheim** (Bas-Rhin). This site is assigned to the corn and wheat starch industry. Translated





this is what the Lestrem site looks like

CITE SPECIAL PROPERTY.

Product range

The product range is divided into five main categories:

- Native starches and proteins.
- Physically and chemically modified starches.
- Hydrolyzed and isomerized products (Glucose syrups and isoglucose);
- Hydrogenated products (Polyols including isomalt, sorbitol, maltitol, mannitol and xylitol);
- Derivatives of fermentation processes and fine chemistry (Cyclodextrins / Deltagluconolactone / Lactates / Erythorbates).

