

VALUE CREATION: R+D+I

The Ebro Foods Group has always been a step ahead of new consumer trends and an international benchmark in the research and development of products for the food sector. Aware that R+D+I is essential for developing its quality and differentiation strategy, the Group maintained its firm commitment in 2015.

The total expenditure in this area during the year was €4.9 million, between internal resources (€3 million) and external resources (€1.9 million).

Investment totalled €12 million, mostly in gluten-free products and fresh pasta, accounting for €9.8 million, the remainder corresponding essentially to new manufacturing processes or processing methods.

The Group has built up its R+D+I activities at different research centres in France, USA and Spain. These centres and the principal projects developed during the year are described briefly below:

1. CEREC, in St. Genis Laval (France), with 10 employees, focuses its activities within the pasta division, developing its range of fresh pasta, potato, fresh pre-cooked dishes and sauces. Its activities in 2015 were directed at broadening the range of sauces with a gourmet touch and high quality, repositioning of high quality fresh pasta Triglioni and collaborating in the expansion of the Croque (sandwich) concept with the integration of Roland Monterrat.
2. CRECERPAL, in Marseille, with 8 employees in the raw materials and analysis laboratory and one collaborating doctor, focuses its research on the development of the durum wheat category, with dry pasta, couscous and new food processing technologies applied to cereals. During 2015 it increased its work on new applications for durum wheat flour in batter, bread and pastries; enhanced productivity in milling; and launching and expansion of the range of dry pasta with fresh pasta quality and gluten-free pasta.
3. TECH CENTER, in United States, with 5 employees engaged in developing new products, processes and technologies and adapting them for the US rice and pasta divisions. Its work has focused on completing the development and launching of the gluten-free range (linguini, lasagne), enhancing the efficiency and productivity of pasta for baking and pasta with fibre, with new or redesigned processes, endorsement by the US authorities (FDA) of different grain varieties and new formulations for the Ready-To-Serve cups and reformulation of multi-grain and gluten-free products.
4. Herba group centres in Moncada (Española de I+D, Valencia) and the San José de la Rinconada plant, with 26 employees, engaged in the development of new and/or improved products and technologies and technical assistance in the areas of rice and rice-product technology for today's needs: fast-food and catering. The most important project in progress is the development of rice, cereal and pulse-based functional flour and ingredients, with a low glycaemic index or quick-cooking flour.



**R+D+I
PRINCIPAL
INNOVATIONS
DURING 2015**



SPAIN
Fallera Caldosos y Meloso



SPAIN
Brillante Lima & Albahaca



FRANCE
Imperial Basmati Taureau Ailé



FRANCE
Panzani XTRA beef



FRANCE
Lustucru Pan-fry tortellini
mushrooms & ham & cheese



FRANCE
Lustucru Menu Gourmand
Fusilli Chicken & cream 330g

SPAIN
Brillante Couscous



FRANCE
Panzani variante pesto



FRANCE
Panzani Qualité pâtes fraîches



FRANCE
Risotto 5minutes Lustucru



FRANCE
Lustucru Tortellini
Mozzarella blue cheese



FRANCE
Lustucru Menu Gourmand
Tagliatelles Carbonara 330g



FRANCE

3 rice BIB Lustucru



FRANCE

Lustucru Tortellini Ckicken & Cream 250g



FRANCE

Panzani Gourmet



NORTH AMERICA

Gluten Free Elbow



FRANCE

Lustucru Tortilla 200g



NORTH AMERICA

Ronzoni Ancient Grains



FRANCE

Pan-fry Ravioles goat cheese



NORTH AMERICA

Minute Basmati 12/14oz



FRANCE

Lustucru Ravioli Tartiflette 280g



NORTH AMERICA

Minute Jasmine 12/14oz



FRANCE

Lustucru Menu Gourmand Ravioles Ricotta & herbs 310g



NORTH AMERICA

Texas Skinner Pasta



More than forty new products

SPAIN

SOS Quinoa 100%

FRANCE

Lustucru Noodles

FRANCE

Panzani pulpe fine

NORTH AMERICA

Ronzoni Ancient Grains

