
igh
Group
FLAVOURING LIFE
igh
Flavours & Technology
expafruit
igh
Aroma Gida A.Ş.



INSPIRING IDEAS
FOR REAL LIFE

IGH Group is fueled by imagination, turning bold ideas into extraordinary flavours. We work closely with clients to define trends, guided by curiosity and creativity. Our goal is to shape the future of taste, whether by reimagining tradition or creating the unexpected.





6 **INTRODUCTION**
IDENTITY · MISSION · VISION

8 **HISTORY**
EVOLUTION

9 **VALUES**
MORAL COMPASS

10 **QUALITY**
PHILOSOPHY

11 **RESEARCH & DEVELOPMENT**
STRENGTH

12 **IGH GROUP**
GROUP COMPANIES

14 **PRODUCTS**
UNIQUE SENSORY EXPERIENCES

16 FLAVOURS
18 FRUIT PREPARATIONS
20 SAUCES & SYRUPS
22 EMULSIONS, COMPOUNDS & CONCENTRATED BEVERAGES
24 POWDER & FUNCTIONAL PREPARATIONS

26 **SUSTAINABILITY**
COMMITMENTS

27 **CONTACT**
LOCATION

More than 60 years of history & experiences

We started our journey with a clear mission: **to transform the food & beverage industry through innovative flavours and the highest quality.**

IGH Group has consolidated its position as a **global reference,** not only for its **experience and technical expertise** but also for its ability to **anticipate and respond to ever-changing customer needs.**

Our **extensive range of services** distinguishes us as a **trusted partner and pioneer in flavour solutions.**



Presence in
+ 10 countries

4 production facilities
+ 200 tons/per day of production

4 R+D departments
+15% of employees

Mission: Flavouring life

We design **exceptional gastronomic experiences** through a comprehensive service that covers everything from the presentation of **creative concepts** to the manufacturing of **functional solutions.**

Our goal is to add value to our products through:



Continuous innovation



360° service



Added value

Vision: Leading with innovation

Becoming a **global leader in flavour production, continuously adapting to an ever-evolving sector.**



Gastronomic experiences



Expanding horizons



Adaptation

HISTORY

1957
IGH FLAVOURS & TECHNOLOGY
was founded

1997
Creation of the IGH GROUP business group

2013
Opening of
IGH AROMA GIDA

2018
EXPAFRUIT
joins the group

2022
Acquisition
CROP IBÉRICA



VALUES

Excellence

Our commitment to **quality** drives every aspect of our work, from **innovation** to **customer service.**

Imagination

We continuously **innovate** to deliver **unique solutions** and stay ahead of **market trends.**

Experience

With years of **expertise**, we provide **high-quality service** and **personalized attention.**

Collaboration

We believe in the power of **unity-bringing** together **ideas, people, and teams** to achieve **better results** and deliver **greater value** to our clients.





QUALITY

At IGH Group, we adhere to a range of standards that ensure the **protection and respect of the environment.** Our rigorous **waste control, cleaning, and allergen management processes** ensure that all our products are safe and of the **highest quality.**

Additionally, we conduct **physico-chemical, organoleptic, and microbiological tests** to ensure the **excellence** of our products. Our **in-house microbiology laboratory** participates in **inter-comparative studies,** allowing us to constantly **maintain and improve our quality standards.**

These practices, along with our **international certifications,** validate our **commitment to quality and food safety,** ensuring our clients' trust in every product we offer.

IFS Food

BRCGS Food Safety CERTIFICATED

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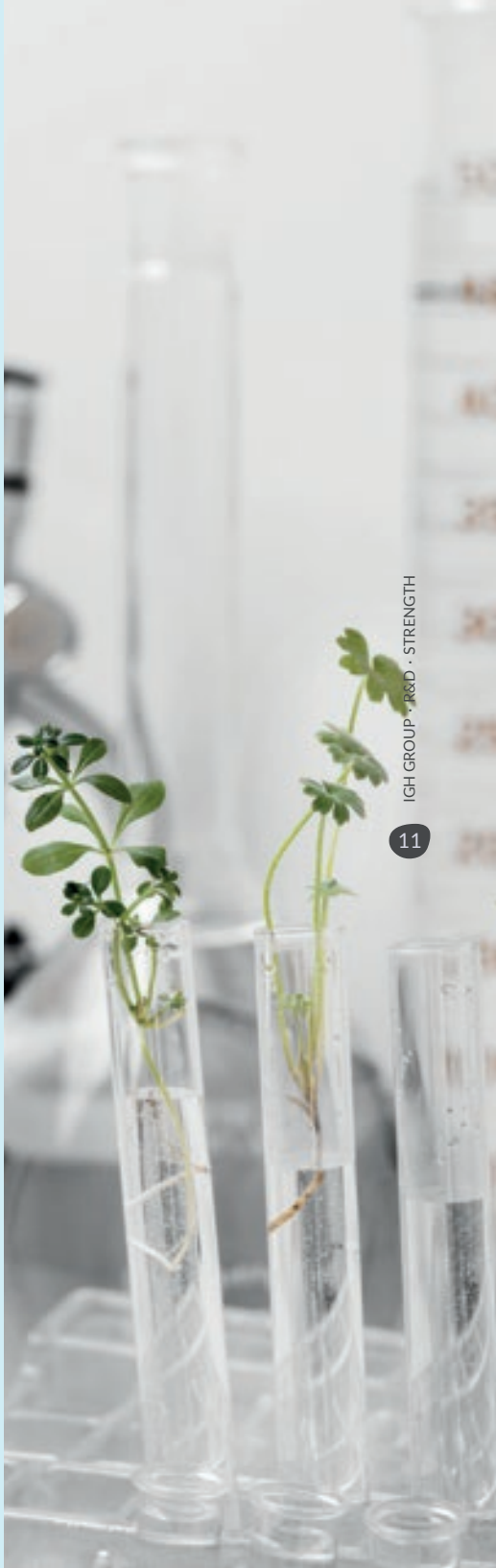
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RESEARCH & DEVELOPMENT

Our commitment to innovation.

Innovation is at the heart of IGH Group. We work every day to develop new sensory satisfaction concepts through:

- **Continuous development**
  New ranges of products, flavours, textures, and applications.
- **Product customisation**
  We tailor our solutions to the specific needs of each client.
- **Advanced technology**
  We apply the latest technologies to ensure maximum quality and efficiency.
- **R&D teams**
  Four teams dedicated to research and development, with 15% of our workforce involved in R&D.
- **Personalised service**
  We provide full support and a quick response to our clients' needs.



THE POWER OF COLLABORATION

By working together, we unlock the **full potential** of our products, combining **expertise** and **resources** to deliver **innovative solutions and exceptional quality.**

IGH FLAVOURS & TECHNOLOGY

Over 60 years of experience.

Manufacturers of flavours tailored to client and end-consumer needs.

Advanced R&D laboratory and application center.

Two production facilities of over 105 tonnes/day.

Locations:

- Alhama de Murcia
- Arganda del Rey

EXPAFRUIT

Over 50 years of experience.

Industry leader in fruit transformation for ice cream, yogurt, and pastry applications.

State-of-the-art R&D laboratory and application center.

Production capacity of over 100 tonnes/day.

Location:
- Sant Boi de Llobregat

IGH AROMA GIDA

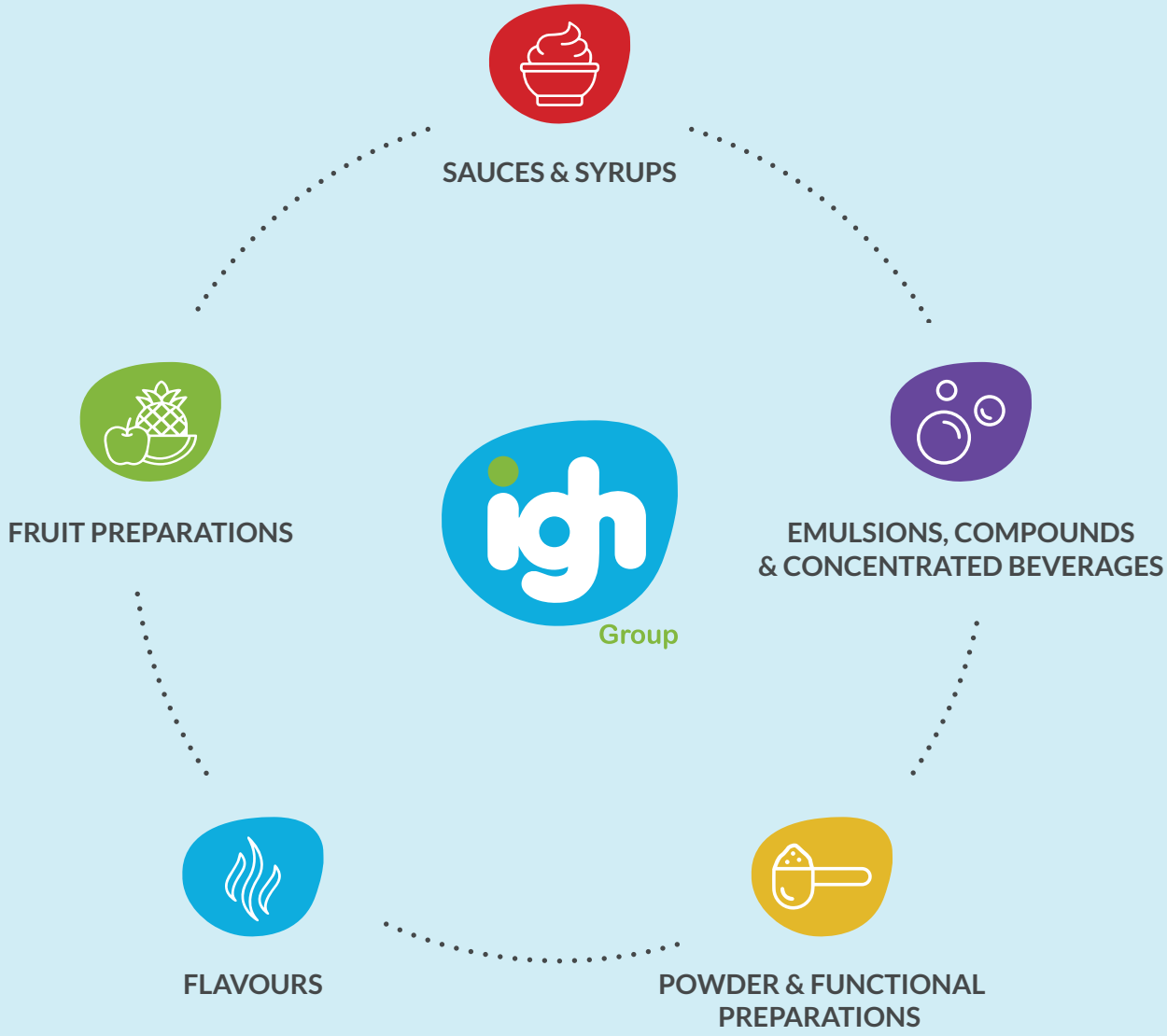
Over 10 years of experience.

Specialists in liquid flavour solutions for the food and beverage industry.

Cutting-edge R&D laboratory and application center.

Location:
- Istanbul

PRODUCTS


SAUCES & SYRUPS
EMULSIONS, COMPOUNDS & CONCENTRATED BEVERAGES
POWDER & FUNCTIONAL PREPARATIONS
FLAVOURS
FRUIT PREPARATIONS
igh
Group

APPLICATIONS

Bakery & pastry	Beverages
Confectionery	Dairy & ice cream
Fats	Food service
Meat & canned goods	Private label
Ready meals	Snacks
Sports nutrition	



FLAVOURS

At IGH Group, we transform the simple act of eating into an art form. Since 1957, our expertise in crafting **food flavours** has enhanced the **sensory journey** of millions every day.

A flavour is a masterful blend of **natural and synthetic ingredients,** carefully balanced to create **unique flavours and tastes.** With hundreds of components and over **6,000 known molecules** at work, every flavour is a finely tuned composition designed to **enrich your culinary experience.**

At IGH Group, we believe that flavour is more than just an ingredient—it's the **essence of memorable food experiences.**

SOLUTIONS

1. **Liquid**
   Fluid flavours, pastes, water-soluble and fat-soluble flavourings. They can be formulated using carriers such as water, propylene glycol, triacetin, alcohol, vegetable oil, among others.

2. **Powder**
   Spray-dried or carrier-based flavours. They can be formulated using carriers such as salt, sugar, flour, starches, among others.

LABELLING

- Flavourings
- Natural flavourings
- Natural flavourings of...
- FTNF flavourings
- Flavourings suitable for vegan products

APPLICATIONS

Bakery & pastry
Beverages
Confectionery
Dairy & ice cream
Fats
Food service
Meat & canned goods
Private label
Ready meals
Snacks
Sports nutrition

FLAVOURS

Barbecue
Candies
Chocolates
Citrus fruits
Coffees
Dairy
Ethnic
Floral
Fruity
Herbs & spices
Liqueurs
Meats
Mushrooms
Nuts
Seafood
Smoke
Spicy
Toasted
Vegetables





FRUIT PREPARATIONS

We specialize in creating **high-quality fruit preparations and food ingredients** tailored for industrial applications in the **yogurt, ice cream, and bakery sectors.**

Our expertise allows us to deliver **innovative and versatile solutions** that enhance **flavour, texture, and overall product performance.** We offer a broad range of formulations for **stirred, layered, and drinkable yogurts.**

Our **ice cream preparations, sauces, and toppings** are designed for **bulk products, cones, bonbons, and sorbets.** Additionally, we provide **high-performance formulations for toppings and fillings in fresh, frozen, or pre-baked bakery products,** all designed to maintain **optimal performance** under various conditions.

Our products are crafted to meet the **diverse needs** of our customers, ensuring **exceptional taste experiences and consistent results.**

SOLUTIONS

1. Fruit preparations with concentrated juices and/or fruit purées without pieces.
2. Fruit preparations with concentrated juices and/or fruit purées with pieces.
3. Sauces (water based).
4. Brown preparations (cereal, seed, muesli).

APPLICATIONS

Bakery & pastry
Dairy & ice cream
Food service

FLAVOURS

Cereals
Fruity
Seeds
Vegetables

SAUCES & SYRUPS

We have been crafting **syrups and sauces** for our customers from the very beginning. In addition to producing **sweet and savory sauces** as intermediate products for the food industry, we also manufacture syrups in both **food service and retail formats** for private label.

Our **decades of experience** working with a wide range of customers, flavors, and formats have provided us with extensive expertise, establishing us as one of the **leading manufacturers** of sauces and syrups.

We pride ourselves on building **strong, long-lasting relationships** with our customers, supporting their projects with **reliable, locally tailored services.** Our sauces and syrups are made from the **finest ingredients,** developed through years of **continuous improvement and testing,** ensuring the **highest level of satisfaction** for the end consumer.

SOLUTIONS

1. Fat based sauces & syrups.
2. Water based sauces & syrups.
3. Low sugar sauces & syrups (light sauces).

APPLICATIONS

Bakery & pastry
Dairy & ice cream
Food service
Ready meals

FLAVOURS

Black olive
Citrus fruits
Cucumber-mint
Custard cream
Marinara
Passion fruit with chili
Peppermint
Roasted pepper
Salted caramel
Spicy mango
Sweet and sour white
Truffle
Walnut
Whiskey barbecue
White creams (cream)





EMULSIONS, COMPOUNDS & CONCENTRATED BEVERAGES

At IGH Group, we create **emulsions, customized compounds, and concentrated beverages** for the beverage and food service industries. Our products enhance **flavor, appearance, and performance, providing high-quality solutions** for a variety of applications.

EMULSIONS

Emulsions are liquid preparations that **disperse oil and aroma in water.** They create the appearance and sensation of **natural juice, with turbidity and color,** allowing the addition of **liposolubles to water-based beverages.**
We offer two types:

- Neutral emulsions: without colour or flavour.
- Flavoured emulsions: with flavour and colour.

COMPOUNDS

Beverage compounds combine **additives, juices, and custom flavours** into a ready-to-use pack for **soft drink** production. We work closely with our clients to create the **perfect compound** with the right dosage for each product. We can also add **"functional components"** for additional benefits, such as **energy or hydration.** Compounds typically include:

- Sweetness.
- Color.
- Acidity.
- Flavour.

CONCENTRATED BEVERAGES

Our concentrated beverages are designed for easy dilution in water or milk, delivering authentic flavour and consistency in every drink.

APPLICATIONS

Beverages
Food service
Sports nutrition

FLAVOURS

Cherry
Cola
Lemon
Mandarin
Orange
Pineapple
Raspberry

Milk
- Caramel
- Chocolate
- Hazelnut
- Vanilla

Water
- Daiquiri
- Fruity
- Mojito

POWDER & FUNCTIONAL PREPARATIONS

With our **extensive experience** in flavour manufacturing, we are able to incorporate an **endless variety of flavours** into our **functional and powdered preparations.** These preparations are widely used in the food industry due to their advantages, such as **lower weight, ease of storage and transportation, and greater stability**, as well as having a **low moisture content**, which reduces the risk of **quality degradation.**

Our **powder products are flexible and adaptable** to a wide range of applications,ensuring **consistent quality and reliable organoleptic profiles.** We can incorporate functional ingredients into our preparations, such as **fat-burning mixes, sports nutrition, energy drinks,** and more, adding **key value.**

SOLUTIONS

1. Fat burning mix: BCAA's, glutamine, creatine, and more.
2. Sports nutrition mix: green tea extract, guarana, and B vitamins.
3. Mineral drink mix: sodium, potassium, zinc, and selenium.
4. Energy mix: taurine, caffeine, and B vitamins.
5. Immunological mix: vitamin C, zinc, and vitamin D.
6. Relaxing mix: chamomile, passionflower, and more.

APPLICATIONS

Bakery & pastry
Beverages
Food service
Sports nutrition

FLAVOURS

Apple
Coconut
Energy
Guava
Piña colada
Red fruits
Tea



SUSTAINABILITY COMMITMENT

Sustainability is fundamental to our operations and our commitment to society. We are actively implementing **sustainable practices** throughout our production processes, prioritizing **waste reduction and energy efficiency.**

Guided by an ethical code for our supply chain, we ensure that **environmental considerations** are integrated into every new project and design. As part of our 5-year plan, we are investing in **renewable energy solutions to reduce our carbon footprint.**

By nurturing a **culture of sustainability** within our organization, we are dedicated to taking **responsible actions that contribute to a healthier planet for future generations.**

QUALITY COMMITMENT

High standards for raw materials, products, and processes.

COMMITMENT TO SUPPLIERS

Collab with suppliers to ensure the quality of raw materials.

ENVIRONMENTAL COMMITMENT

- Recyclable packaging.
- Zero waste goal.
- Sustainable office.





IGH Flavours & Technology

Polígono Industrial Las Salinas
Avda.Inglaterra, manzana 8, par. 11
30840 Alhama de Murcia - Murcia
Tel: +34 968 89 26 45
info@igharoma.com

Polígono La Poveda Borondo
C/ Cabo de Tortosa, 25
28500 Arganda del Rey - Madrid
Tel: +34 918 70 06 07
info@igharoma.com

Expafruit

C/ Les Salines, 18
08830 Sant Boi del Llobregat - Barcelona
Tel: +34 935 86 10 28
info@igharoma.com

IGH Aroma Gida A. Ş.

Factory: Ziya Gökalp, Süleyman Demirel Bulvarı
Başakşehir, 34306 - Istanbul (Turkey)
Office: Gürsel Mah. İmrahor Cd. No:29, Premier
Kampüs Ofis, A Blok Kat:6 No:614
Kağıthane, 34440 - Istanbul (Turkey)
Tel: +90 212 777 53 57
infotr@igharoma.com



www.igharoma.com