

Saint-Apollinaire, 12 September 2025



EUROGERM unveils Collection #12 “I eat, therefore I commit!”, meeting the challenges of consuming today

Faced with the major challenges of our time, it's more important than ever that we commit to feeding the planet better and protecting everyone's health. With Collection #12, EUROGERM – expert in ingredients and solutions for the wheat-flour-bread-pastry-catering industry – is inviting professionals to choose responsible, innovative, meaningful products.

“I eat, therefore I commit!” is a mouthwatering collection that combines profitability, natural goodness, transparency and a reduced carbon footprint. Our collection offers original products designed to enhance flavor without compromising on commitment: Optimized Nutri-Score, food fusion, clean label, and formats to suit every eating occasion...



LE BREITZHEL and LE TINO – DELICIOUSLY INSPIRED SPECIAL BREADS

Join us on an extraordinary culinary journey with two exceptional food fusion creations for making special breads: **LE TINO 15%**, which takes you on a voyage between the Adriatic and the Balearics with a stopover in a unique fusion of flavors, and **LE BREITZHEL 50%**, a characterful fusion that steepes you in the traditions of Alsace and Brittany. Based on LEVAROM deactivated rye sourdough and inspired by the diversity of cultures, these premixes push back further the frontiers of taste and stimulate the creativity of our artisans. Be bold, and dare to reinvent your bread-making!



CO₂MMITTED MINI BEIGNET FREE FROM 7% – LOW CARBON MINI DONUT

Try the taste of responsible innovation: egg-free, dairy-free, butter-free mini donuts with reduced carbon impact, from the CO₂MMITTED range, thanks to our **CO₂MMITTED MINI BEIGNET FREE FROM 7%** improver. Their soft texture, buttery aroma and optimal shelf life are the hallmarks of a new generation of responsible treats.



ADDIGERM NUTRI A BUNS 10% –NUTRI-SCORE A BUN

ADDIGERM NUTRI A BUNS 10% makes it possible to produce a bun that is a source of fiber, with reduced salt content and a Nutri-Score of A, whereas a classic fast-food bun is rated D. This solution is designed to preserve the properties of the dough and the size and appearance of a bun, and provides a soft texture. This improver is in line with the trend for transparency and natural goodness, with no synthetic additives.

Discover even more new products and ideas in this Collection #12! EUROGERM is pursuing its commitment to working with industry professionals towards inventing a new bread-making scene that is more responsible, sustainable and creative.

Now it's up to you: choose to be bold, choose to commit!

Did you know?

In 2024, EUROGERM became both creator and producer launching its own Bio-fermentation Program with ETIC (EUROGERM Technological Innovation Center, an R&D center containing a laboratory and a pilot facility) and opening a factory dedicated to bio-fermentation in France.

The LEVAROM® range is entirely designed, created and produced in our plant at the heart of Burgundy. All the products in the range are derived from French cereals grown in accordance with the principle of integrated farming, that promotes biodiversity.

About EUROGERM

Founded in 1989, EUROGERM is an agri-food group specializing in the design, production and sales of technological, sensory and nutritional ingredients and solutions for the milling, bakery-pastry and catering industries.

The Group operates all over the world and employs more than 800 employees, spread between the headquarters in France and a multicultural network of 15 subsidiaries in Europe, Africa, the Americas and Asia.

Innovation, continuous improvement, sustainability, diversity, ethics and inclusion: these guiding principles are EUROGERM's daily inspiration, helping it deliver bespoke support to its partners and employees, as part of a dynamic of sustainable, shared growth.

EUROGERM in figures:

€210 million turnover (as of 12/31/2024) – More than 800 employees – 15 subsidiaries worldwide

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