



IPRA FRANCE
AROMATIC PRODUCTS



Flavorist for over 25 years

Industrie de Parfumerie et de Recherches Aromatiques
(Perfumery Industry and Aromatic Research)





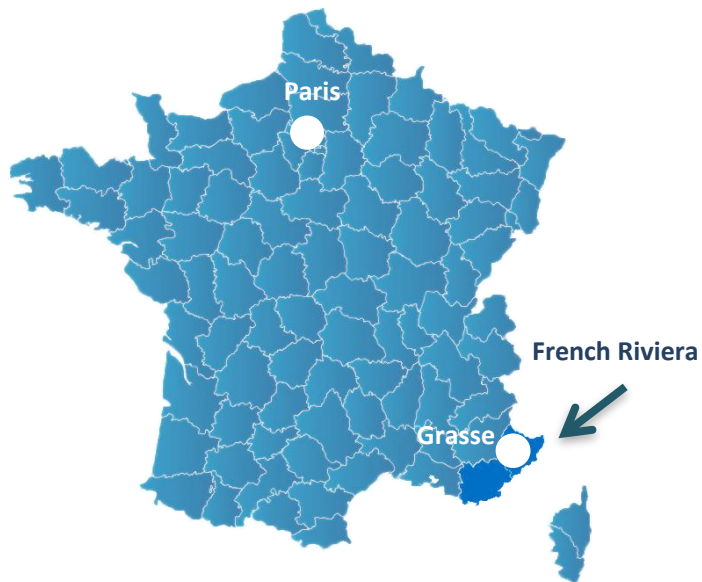
IPRA France



*A well established family business created 25 years ago,
headquarters and production site are located in the heart of the Pays de Grasse,
the historic birthplace of olfactory and gustatory creation.*

IPRA France develops and manufactures food flavourings for the food industry.

All our services, the management team, commercial services, production, R&D, and quality control are centralized in order to offer best in class service and products.





Our companies



Creation and manufacturing food flavourings



Creation and manufacturing perfumery compounds



Distribution subsidiary of flavours and fragrances

- Our different buildings extends over **9 000m²** over about 22 000m² of land,
- IPRA employs 100 employees of which **20** people dedicated to **R&D center**,
- IPRA turnover 2019 : **26 492 300 €**.



History



IPRA Polska



IPRA Fragrances



IPRA France

1994

Creation of
IPRA FRANCE

2000

Creation of
IPRA Polska
Subsidiary of IPRA France
Located in Poland

2006

Acquisition of
Noville France

Creation of
IPRA Fragrances

2011

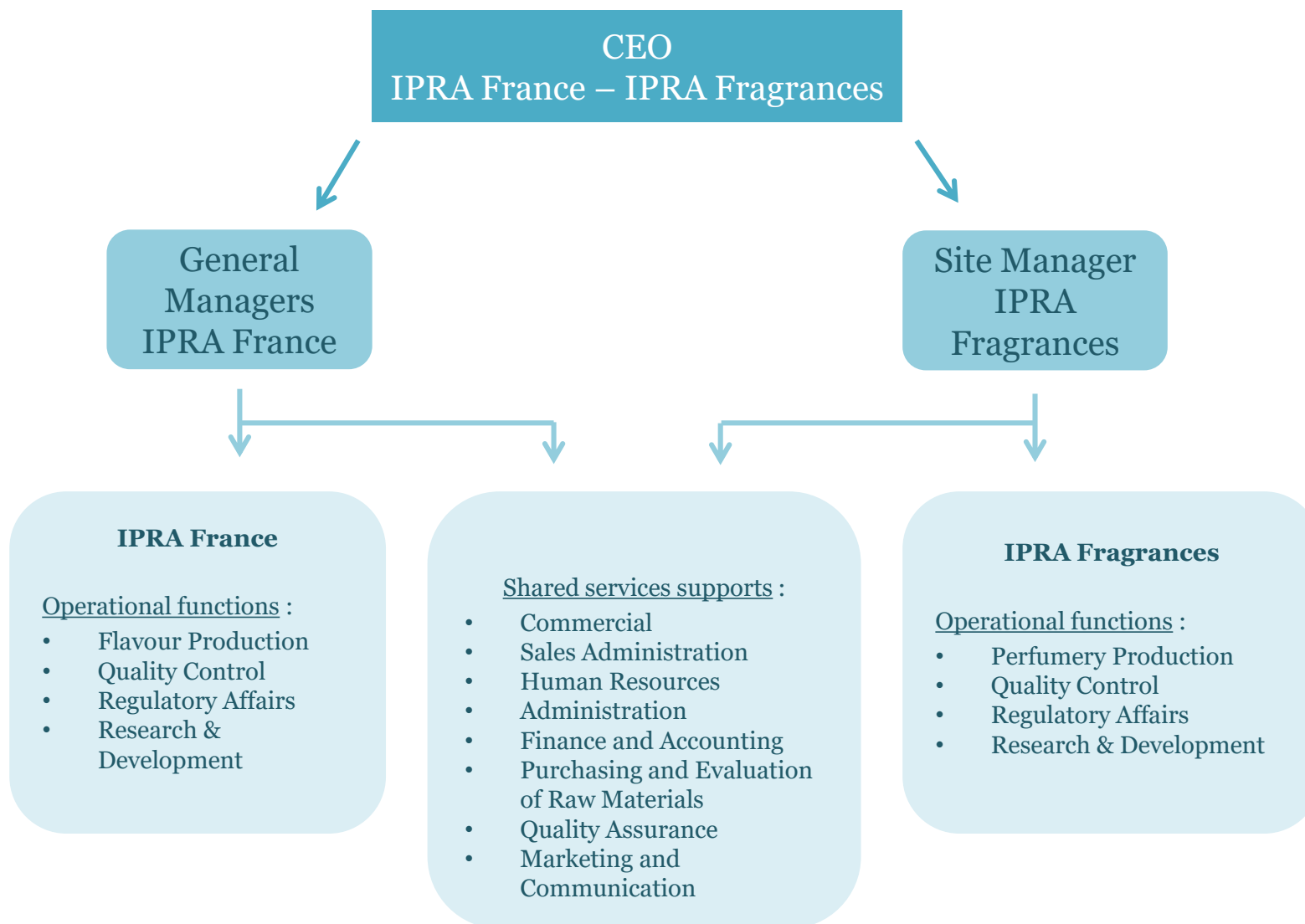
New building





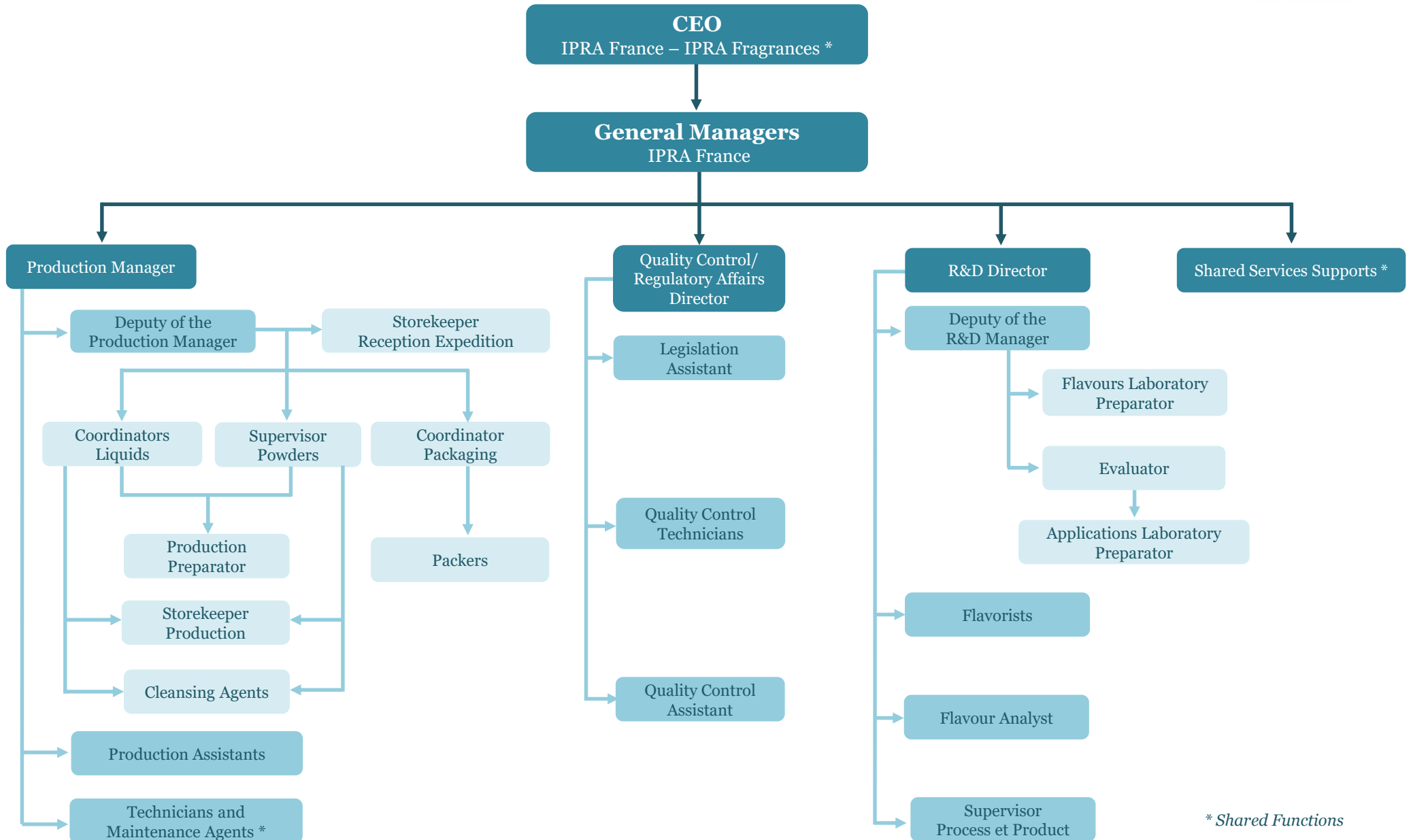
Organisation

Thierry Deregnacourt is the main shareholder of IPRA.





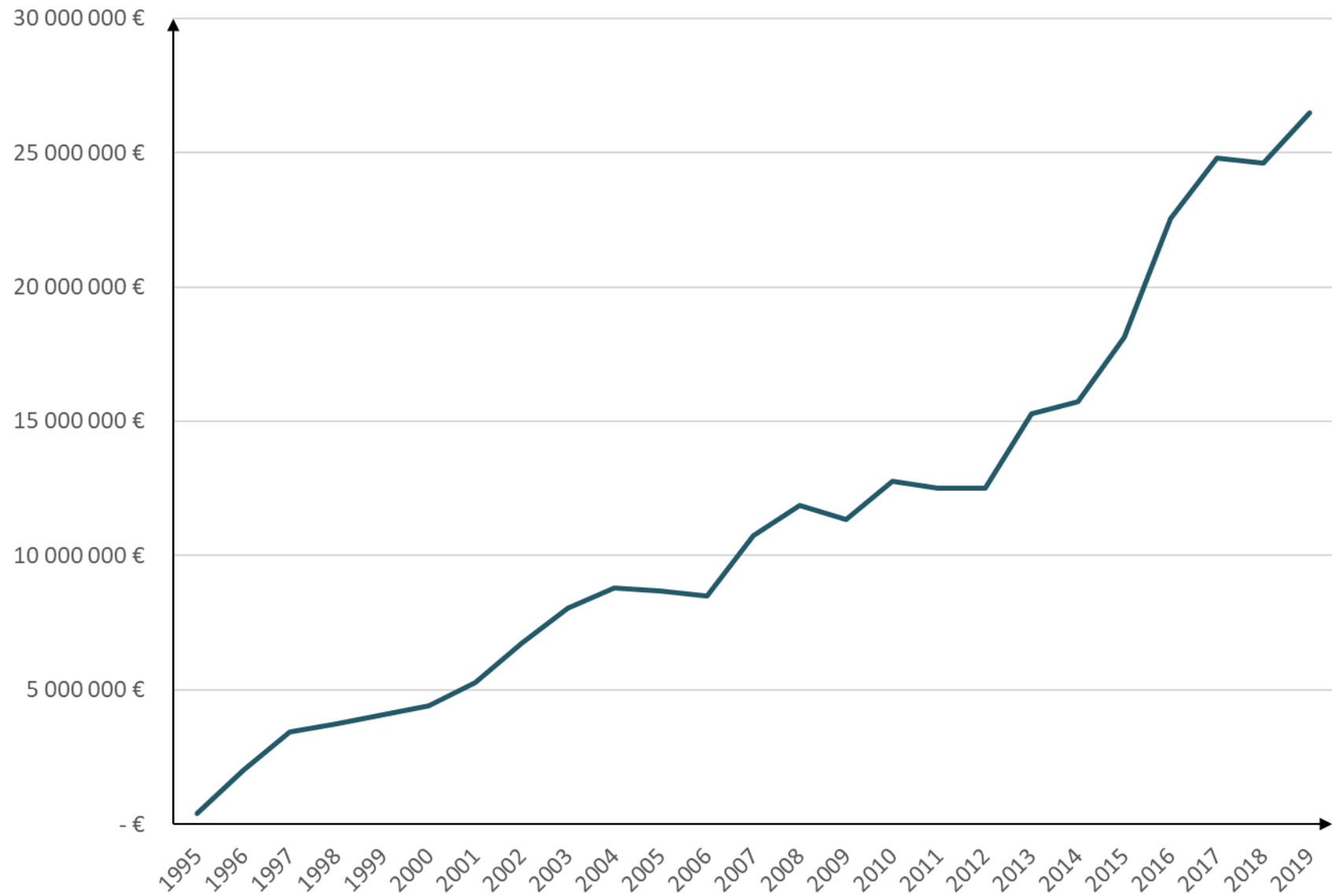
IPRA France



* Shared Functions



Our evolution





IPRA in the world



Currently exporting to more than 60 countries





Our values

The 3 key pillars of our philosophy are : **QUALITY**, **RESPONSIVENESS** and **FLEXIBILITY**.

IPRA values focus on





Our Products

Food Flavourings





Innovation and development



Our team of flavorists and our application laboratory are highly skilled to offer :

Unique creations, tailor made and adapted to your specifications.



R&D Laboratory

- Innovative products
- Products that meet your demand
- Development reactivity
- Direct relationship opportunity with our flavorists



Evaluation Laboratory

- Flavours evaluation by a professional panel



Application Laboratory

- Test the flavours in their applications
- Ensure the best flavours

Our international presence, in more than **60 countries**, allows us to offer **a wide range of aromatic flavours, strengthens our multicultural approach** and **advise our customers in the development of their projects.**



FLAVOURS

Products specificities



Our flavour compounds are developed in various form :

- **Liquid**
- **Powder**
- **Spray Dried Powder**
- **Paste**
- **Emulsion**



IPRA can offer different types of flavors :

- **Natural Flavour**
- **Flavour**
- **FTNF**



IPRA can propose certifiable flavours : **Halal, Kosher** and **Ecocert**.



FLAVOURS

Our applications



Beverages

*Non alcoholic, alcoholic,
energy drink...*

Savoury products

*Cooked meals, snacks, sauces,
appetizers...*



Biscuits/Pastries

*Biscuits, brioches, fillings, milk bread,
viennese bread, pastries...*

Confectioneries

Hard candies, jellies, chocolate...





FLAVOURS

Our applications



Dairy Products

Yogurts, dairy desserts, cheese preparation...

Ice Creams

Ice creams, sherbets, granita...



Pharmaceuticals Products

Pet Food

Feed, bait...



Flavours for Tobacco

Tobacco, shisha...

Food Diet





Our expertise

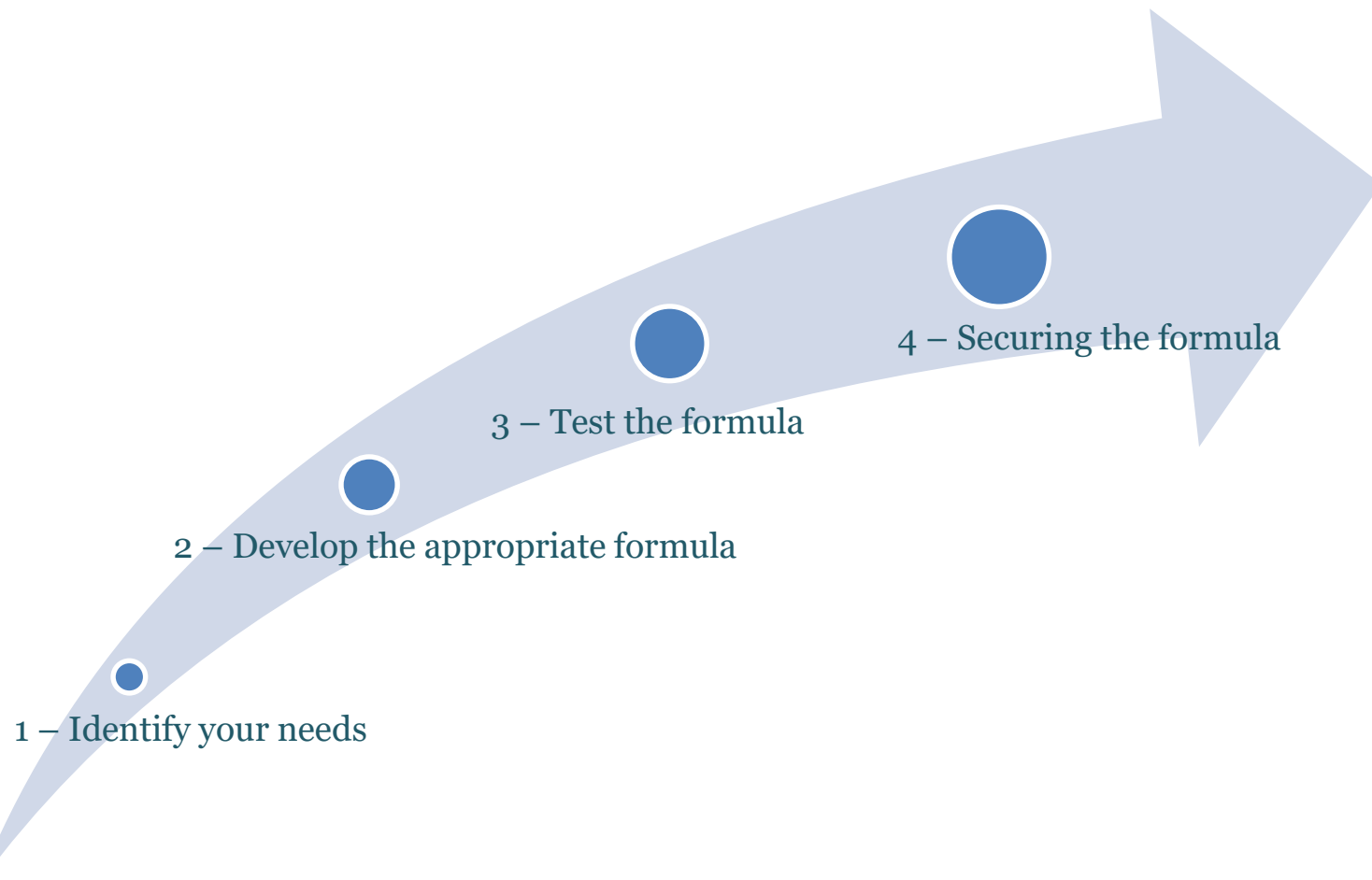




Development and Research



IPRA has always emphasized on close relationship with its customers.





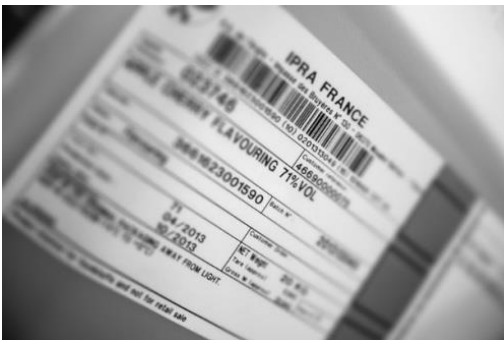
Quality



Organizational Quality is our major focus.
IPRA France is **certified ISO 9001** and **FSSC 22000** based on a **HACCP** approach, certified by **Bureau Veritas**.



- **Quality control** of raw materials
- Ascending and descending system of **traceability**
- **Wifi scanner**
- Product **safety**
- Products **conformity** with current legislation



*The guarantee of our products depends on a technicians team who ensures :
quality, monitoring, control, technical support in the shortest time possible.*



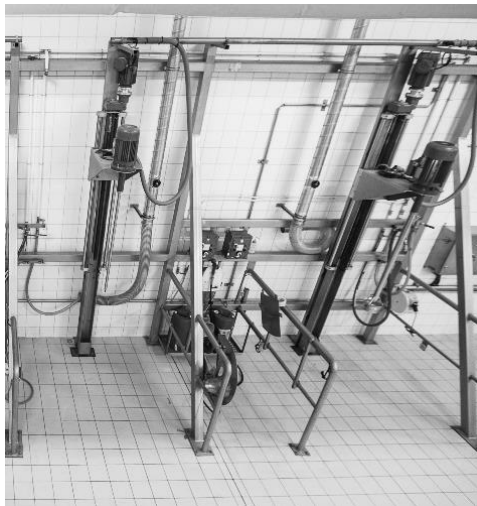
Production



- **Rigorous selection** of our raw materials
- **Permanent quality control** of our products
- Production capacity :
 - adapted for a **last minute request**
 - achieving more than **8000 tons** per year



Production Unit



- Mixing devices from 30 to 10,000 Liters
- Agitators
- Homogenizer (liquid flavor emulsions manufacturing)
- Automatic weighing machine
- Spray dryer
- Specific set up for powder flavors (horizontal and vertical mixers)

Through our expertise, our recognized professionalism and our manufacturing processes, IPRA guarantee the respect of your manufacturing deadlines.



Food flavourings manufacturing process



Raw material **reception**



Quarantine of raw materials



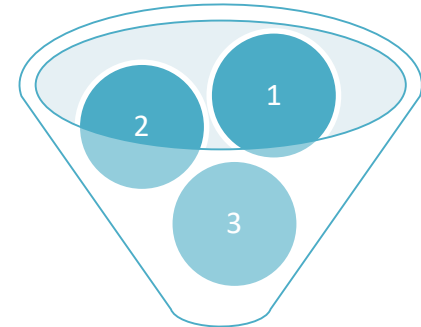
Liberating control and internal identification of raw material



Manufacturing

Manufacturing

1. Verification and recording raw material batches through Wi-Fi scanners which will be integrate into production
2. Manufacturing : simple blend, spray drying, homogenizer...
3. Control all along the process



Delivery



Palette and storage



End product conditioning and labelling



End product control



IPRA FRANCE
AROMATIC PRODUCTS



IPRA and its staff is at your disposal to provide any additional information on our company and our products.

IPRA France
Parc d'Activités de l'Argile
Impasse des Bruyères – Lot n130
06370 Mouans-Sartoux – FRANCE
Tel. : +33 (0)4 93 75 55 31
Fax : +33 (0)4 92 92 26 92
contact@iprafrance.com
www.iprafrance.com

