

THE NEW ALOJA STARKELSEN

Sustainable Ingredients Solutions

We apply scientific rigor to produce sustainable food solutions.



New Alojias In a few words

Committed to Creating Sustainable Solutions



Alojas is on a mission to disrupt the industry status quo by creating measurably lower impact sustainable ingredient solutions for global food and feed manufacturers. Working in partnership with customers, Alojias uses science to customize sustainable ingredients solutions that have the lowest possible measurable impact on the environment. Alojias is headquartered in Latvia, close to the growing fields for the potato, pea, and fava bean crops used to make ingredients such as starches, flours, and other specialty products.



NEW STRATEGY

Potatoes, Legumes and ...



Alojas focuses on developing food (feed) solutions based on ingredients obtained through sustainable agricultural practices and mild processing, minimising environmental impact and preserving as much as possible the natural characteristic of the raw material into the final product.

KEY TRUSTS:

- A science based approach
- Crop agnostic
- Sustainability as a core value
- Solutions vs Ingredients



Overview : the challenge

Science based approach – What is Sustainability?

By 2050 the global world population is expected to grow by 20% reaching almost 10 billions people. The current dietary customs and the technologies used in food production will not be able to sustain the future world population at this rate: to avoid to deplete the resources of our planet and impact irreversibly our climate.

Is therefore fundamental for the sustainability of the planet, to change our dietary habits and to be able to produce food more responsibly, in a cleaner and more efficient way.

What is Sustainability? There is no a universal definition of what sustainability is. In general we can identify three focus areas for Sustainability: economy, society and environment. These principles are also informally used as profit, people and planet. All three aspects must be satisfied. For certain products the social aspect of sustainability is more on focus (e.g. cocoa or coffee) for others the environmental sustainability is core (e.g. palm, oils in general, soja bean etc.). For all economical sustainability is essential to create successful business models. All three aspects must be satisfied but focus will be more on one or the aspect or the other according to the circumstances. Though we are definitely committed to satisfy all three we see for our type of products Environmental Sustainability as the most challenging.



Overview : the challenge

Science based approach – Environmental Sustainability

Focussing on “Environmental sustainability” we need to have a “**continuous improvement approach**” as we believe that “improvements are always relative and everything can always be further improved”. Absolute sustainability is meaningless. E.g. differences in impact in terms for example of LCA of different supply chain/production routes to the same end product can always be “relatively” improved.

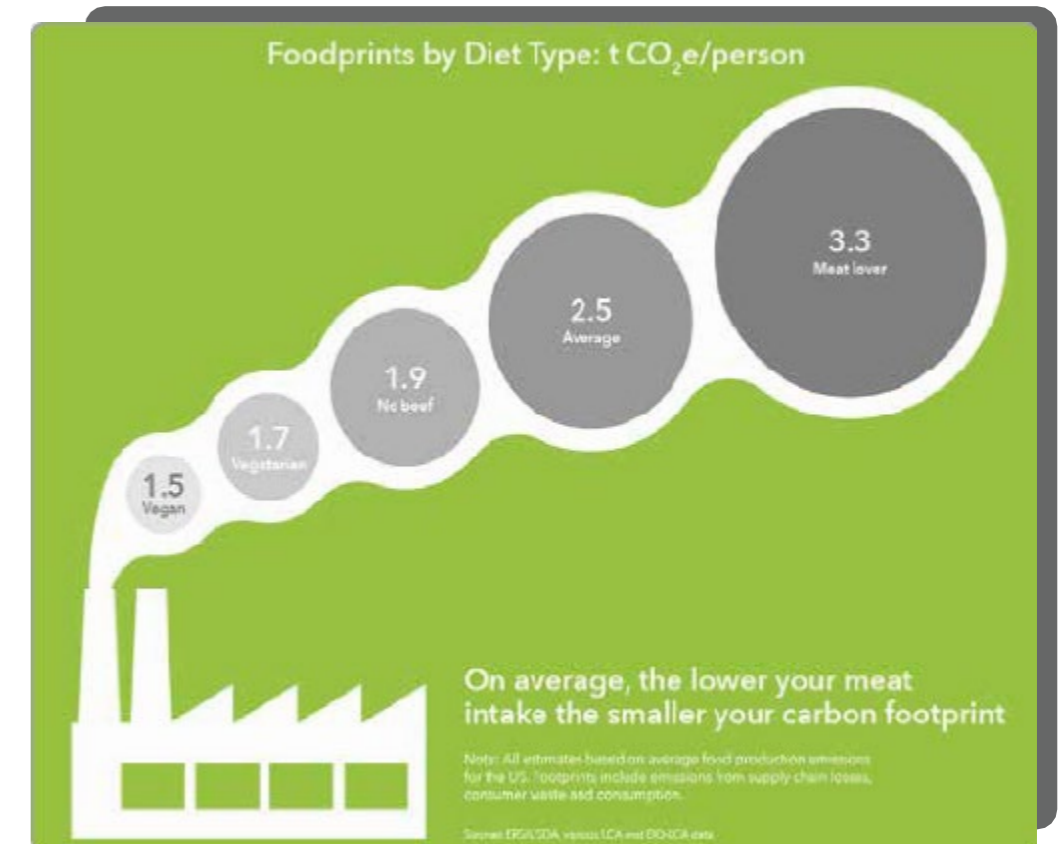
Environmental Sustainability can be compared to Entropy, we pollute (we increase entropy) from the moment we are born, we breath we eat and we cannot help impacting our environment, we can only decide how much we will impact it. If I decide to drive to work instead of going by bike (or taking a tram ride) my impact will be higher. If I want fresh strawberry in January, or a specific fish for dinner instead of fish available in the region where I live, I will impact more the environment etc. Sustainability, in other words the lowering our impact on the environment, is a constant struggle to impact less and less and in a way never ends.

Overview : the challenge

Science based approach

SOME OF KEY STEPS IN THIS CHALLENGE ARE:

- Scrutinize existing processes and their Carbon impact and when available their LCA. This is a continuous improvement effort.
- Move from an animal-based diet to a diet more skewed toward plant products.
- Always taking into consideration sustainability in any decision we take as person and as business people
- Food Ingredients company should lead the quest towards ingredients that are **sustainable and obtained via low impact mild processes** allowing the Food Industry to match the task at hand.



Sustainability as an Essential Element of our Brand Proposition



Our Present actions, just the beginning:

- 1 Raw material sourced a few hundreds km around the factory**
- 2 collaboration in other countries for the sourcing and processing crops by local comanufacturer**
- 3 utilization of mild processes (e.g. dry fractionation) in our and partners factories**
- 4 collaboration at market for TVP and Extruded products to avoid transporting air**
- 5 energy from renewable sources and medium-term plans for self generation**
- 6 water from our own wells**
- 7 car park will be changed to hybrid and fully electric cars.**
- 8 research programs in collaboration with Universities for objective measurement of sustainability**
- 9 Sustainability is a shared value among our employees. They will go the extra mile to make our dream come true**

● Sustainability as an Essential Element of our Brand Proposition



e.g. Dry vs Wet and Concentrates vs Isolates

PEA/OTHERS ISOLATE

- DEHULLING, MILLING
- DISPERSION IN WATER 1:15
- COAGULATION WITH ALKALINE
- SEPARATION
- NEUTRALIZATION WITH ACID
- WASHING WITH WATER TWO TIMES
- DECANTING
- DRYING WITH HOT AIR
- SIEVING AND PACKING

PEA/OTHERS FLOUR/CONCENTRATE

- DEHULLING, MILLING
- AIR – CLASSIFICATION
- SIEVING AND PACKING





Sustainability as an Essential Element of our Brand Proposition



We are complying with at least 6 out of 17 UN Sustainable Development Goals (SDGs).

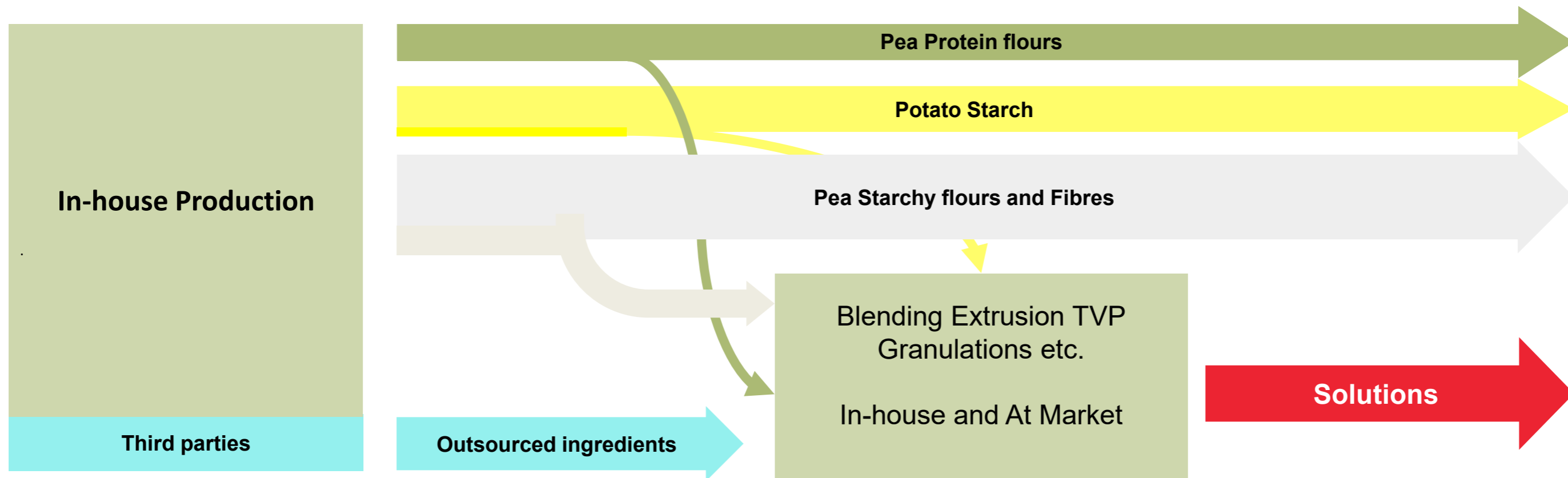
 <p>12 RESPONSIBLE CONSUMPTION AND PRODUCTION</p>	<p>ENSURE SUSTAINABLE CONSUMPTION AND PRODUCTION PATTERNS</p>	 <p>13 CLIMATE ACTION</p>	<p>TAKE URGENT ACTION TO COMBAT CLIMATE CHANGE AND ITS IMPACTS</p>
 <p>15 LIFE ON LAND</p>	<p>PROTECT, RESTORE AND PROMOTE SUSTAINABLE USE OF TERRESTRIAL ECOSYSTEMS, SUSTAINABLY MANAGE FORESTS, COMBAT DESERTIFICATION, AND HALT AND REVERSE LAND DEGRADATION AND HALT BIODIVERSITY LOSS</p>	 <p>9 INDUSTRY, INNOVATION AND INFRASTRUCTURE</p>	<p>BUILD RESILIENT INFRASTRUCTURE, PROMOTE INCLUSIVE AND SUSTAINABLE INDUSTRIALIZATION AND FOSTER INNOVATION</p>
 <p>3 GOOD HEALTH AND WELL-BEING</p>	<p>ENSURE HEALTHY LIVES AND PROMOTE WELL-BEING FOR ALL AT ALL AGES</p>	 <p>2 ZERO HUNGER</p>	<p>END HUNGER, ACHIEVE FOOD SECURITY AND IMPROVED NUTRITION AND PROMOTE SUSTAINABLE AGRICULTURE</p>

Focusing on Solutions



Solutions building

Alojas focuses on offering high value food solutions (tailor made specialties, blends, semifinished etc.) utilizing in house ingredients from existing flows (potatoes and legumes) and from third parties (focussing on sustainability). **As part of this effort we have invested in a Solution Plant and we actively collaborate with partners for coinventing solutions based on TVP or Extrusion.**



● Focusing on Solutions



New Food Academy

- The creation of Solutions begins from knowing the applications challenges of your customers. Our new food academy is a testimony for a renewed focus and a step change in our service to the Food Industry.
- We will outsource application expertise when not available in-house and train the trainers.
- We will initially focus on few key applications and in a second phase we will expand.





New bakery possibilities



New generation bakery products based on legumes:

- ✓ Vegan and plant-based solutions
- ✓ Gluten – free and high protein solutions
- ✓ Clean label and Organic solutions

Preparation:

- Mix all dry ingredients in mixer
- Add vegetable oil and vegetable fat
- Mix for 3 min
- Cool dough in refrigerator for 30 min
- Roll the dough and make shape
- Baking 200° C for 7 min

Ingredients	%
ALOMIX P2610	50
Sugar	26
Vegetable oil (rape seed)	15
Cinnamon	1
Water	0.5
Vegetable fat (Coconut fat 100%)	3
Nutmeg	0.3
Ginger	0.3
Salt	0.05
Total:	100

ALOMIX IC1712_Vegan ice cream



Plant based ice cream

- ✓ Milk free
- ✓ Gluten free
- ✓ Egg free
- ✓ Clean label

Preparation:

- Add all the ingredients into a homogenizer
- Pre-mix 3 minutes, 1000 rpm
- Heat to 90 – 95°C, 1000 rpm
- Cook 1200 rpm 3 minutes
- Cooling to 0°C
- Run it in freezer or ice cream maker and mix for 45 – 50 min.
- Place ice cream in to form and place it in to the storage for 8h.
- Enjoy.

Ingredients	g
Water our plant-based milk drink	800
Sugar	160
ALOMIX IC1712	90
Vegetable fat	40
Total:	1090



Sustainability certification

We are partners in solving sustainability challenges.

We ensure that sustainability are continuously evaluated and improved in all our processes as it is our core value.

ALOJAS are **ISCC Plus** and **ISO 50001** certified, and we are looking for new sustainability measurement and improving systems.





Safe and flexible

We can meet your specific needs and are flexible to shape our products to address your challenges and requirements.

We ensure that the quality of the products we produce conforms to industry standards and the requirements of our customers. We make sure that quality processes are continuously evaluated and improved.



BRCS



Our quality systems

We have more than 12 different quality systems implemented and are ready for more according to customer requirements.





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Paldies!
Grazie mille!
Gracias!
Merci!
Obrigado!
Danke!
Kiitos!
Dziękuję Ci!
Dank u!
Ačiu!
Aithe!
Спасибо!
Tack!

Thank you!



See you soon!