








Food Ingredients					
 <p>Mühlchenchemie makes good flours even better</p>	 <p>deutscheback better baking</p>	 <p>SternEnzym The Enzyme Designer</p>	 <p>STERNVITAMIN Fortification for a Healthy Life</p>	 <p>hydrosol THE STABILISER PEOPLE</p>	 <p>olbricharom creating better taste</p>
Flour Improvers	Baking Ingredients	Enzyme Systems	Vitamin and Mineral Premixes	Stabilizing Systems	Flavourings and Natural Fruit Pastes
<ul style="list-style-type: none"> Flour standardization Fortification with vitamins and minerals Flour analysis Applications services Metering devices for micro-ingredients 	<ul style="list-style-type: none"> Functional systems for bread and pastry goods Emulsifiers for cake Whipping agents, toppings Flavourings Recipe development 	<ul style="list-style-type: none"> Bread and other baked goods Biscuits, crackers, wafers Pasta Grain hydrolysis Spirits, beer, ethanol Sugar industry Sweets Dairy products Meat and fish products 	<ul style="list-style-type: none"> Beverages Bakery products Cereals Baby foods Dairy products Food supplements 	<ul style="list-style-type: none"> Dairy products and ice cream Deli foods Filling aids for ready meals Soups and sauces Meat and sausage products Fish products 	<ul style="list-style-type: none"> Bakery products Deli foods Beverages Dairy products and ice cream Sweets Ready meals Meat and sausage products
Ahrensburg	Ahrensburg	Ahrensburg	Ahrensburg	Ahrensburg	Leisnig

Chocolate	Food Supplements	Contract Manufacturing	Lipids		
 <p>HERZA CHOCNOLOGY</p>	 <p>SternLife Food for Life</p>	 <p>SternMaid contract manufacturing service</p>	 <p>Sternchemie Lipid Technology</p>	 <p>Berg+Schmidt Functional Lipids</p>	 <p>Berg+Schmidt Functional Lipids</p>
Chocolate	Food Supplements	Blending and Processing; Co-Packing	Food Lipids	Feed Additives	Oleochemical Specialities
<ul style="list-style-type: none"> Chocolate pieces <ul style="list-style-type: none"> Small-piece specialties Chocolate drops/leaves Coated products Contract manufacturing <ul style="list-style-type: none"> Functional bars Chocolate as a baking ingredient 	<ul style="list-style-type: none"> Sport and fitness Health and wellness Dietetic foods Vitamin products Functional bars Deoiled lecithin 	<ul style="list-style-type: none"> Compounding <ul style="list-style-type: none"> Blends for foods and pharmaceutical products Food supplements Fluidized bed technology GMP-certified (according to EU GMP Guide Part II / ICH Q7) <ul style="list-style-type: none"> Drying, spray granulation Agglomeration, instantizing Coating Filling and re-filling <ul style="list-style-type: none"> Industrial packs Retail packs 	<ul style="list-style-type: none"> Lecithins MCT oils Red palm oil Coconut milk powder 	<ul style="list-style-type: none"> Fat powders, liquid fats Rumen-bypass fat powders and other ingredients Conjugated linoleic acids (CLAs) Lecithins Enzymes Functional active substances 	<ul style="list-style-type: none"> Fatty alcohols Fatty acids Fatty-acid esters Castor oil derivatives Fatty-acid methyl esters (FAME) Mild tensides Raw materials for cosmetics
Norderstedt	Ahrensburg	Wittenburg	Hamburg	Hamburg	Hamburg