

Loryma

About Loryma

Loryma, a member of the Crespel & Deiters group, is a producer of globally distributed wheat proteins, wheat starches and functional blends, with more than 40 years of expertise and experience.

The company is located in Zwingenberg, Germany, where experts develop future-proof solutions for the food industry. The responsibly and regionally sourced ingredients optimise the stability, texture and flavour of meat and fish, vegetarian and vegan foods, baked goods, convenience products and confectionery.



Multifunctional ingredients

Loryma's wheat derivatives allow the texture of products to be modified, while adding nutritional value. Starches, for instance, are used to optimise breadings and brines, improve crispiness and prevent fluid loss during preparation.

Texturised wheat proteins, obtained by extrusion technology, perfectly replicate the structures of meat, fish and poultry. They also help with the development of innovative product ideas for the sensorial convincing meat alternatives consumers are demanding in order to achieve a more conscious way of life.

Wheat-based solutions

As the world population is growing, the urgent need for an ecological balance has very much come to the fore and into the public consciousness.

For almost 20 years, Loryma has focused its R&D on sustainable, wheat-based ingredients to facilitate products that meet both consumer demands and the needs of the manufacturer.

Their plant-based proteins, starches and wheat-based functional blends help perfect the technological and sensory aspects of the end product.

Sustainable raw material

Loryma only uses wheat cultivated in the EU, at least 75% of which is grown in Germany. This guarantees raw materials free of genetically modified ingredients. In addition, the high-quality EU wheat is rich in nutrients and high in purity. Regional sourcing makes for minimal transportation and emissions, while supporting local agriculture.

Up to 99% of the wheat grain components can be used, and for a variety of purposes. Derivates are used for technical applications such as adhesives, while the by-products are suitable for the pet food and feed industry.

A high degree of environmental consciousness

Due to the trend for increasing globalisation and the rising demand for resources, sustainable business activities represent a binding commitment for the future at Crespel & Deiters and, combined with the challenge for constant improvement and maximum efficiency, are a pillar for the continued success of the company.

Environmental management

Actions that are sustainable and environmentally responsible have been a core company objective from the very start for Crespel & Deiters. This is why in 2000 an environmental management system was implemented which is based on the standard ISO 14001 and in 2013 was expanded to include an energy management system in accordance with ISO 50001. All environmental activities are scheduled, monitored and regularly reviewed under the provisions of this standard. The engagement specifically targets the following aspects:

Water management

Over the past ten years, the consumption of fresh water has been reduced by more than half by introducing state-of-the-art technology and an efficient water recycling system.

Energy use

The thermal and electrical energy required for the processes involved in starch production is obtained with high efficiency from the natural gas used in a CHP system. The use of modern machinery and equipment as well as the continuous optimisation of all processes are the foundation of ongoing reductions in specific energy demands.

Waste

Avoidance is the most important aspect of the waste management system applied by all employees.

Unavoidable waste is collated separately and fed into recycling processes as far as possible. This means not only that waste is reduced, but that what remains is recovered for recycling.

Emissions

Air and water-borne emissions are many times below the statutory target values as the result of safe and efficient separation and cleaning systems.

Why Loryma?

At Thew Arnott we strive to provide sustainable produce throughout the manufacturing process, from source to serving.

We believe it is important to be not only sustainable in our practice but also to work with suppliers who share our vision. Therefore, we choose our partners carefully and are proud of our long-lasting cooperation with Loryma.



Initiativpreis NRW (North Rhine Westfalia) 2014 initiative award to Crespel & Deiters for outstanding performance in the fields of renewable energies and environmental protection as well as social commitment in NRW.