



ifi

YOUR SECRET INGREDIENT

Flexible ingredient solutions designed to help food processors and smaller retailers innovate faster, add value and scale with confidence.



LOW
MOQS



BESPOKE
INNOVATION



JUST-IN-TIME
SUPPLY



RESPONSIVE
SUPPORT

BRCS

Storage and
Distribution

CERTIFICATED



NEWLY WEDS[®] FOODS
inspiring new tastes

GROWING A FOOD BUSINESS IS HARD ENOUGH.

Your ingredient supplier should make it easier, not harder.

For many food processors, supplying retailers represents a significant opportunity for growth and with that opportunity comes increasing pressure to innovate, respond to changing consumer demands, maintain consistent product quality and protect already stretched margins.

COMMON CHALLENGES:



LARGE MINIMUM ORDERS

Create unnecessary stockholding and cashflow pressures.



LENGTHY LEAD TIMES

Slow down product development and time to market.



LIMITED TECHNICAL SUPPORT

Makes even simple projects more complex and time-consuming.

As a trusted supplier to the UK food industry, IFI works alongside processors to develop ingredient solutions that support growth, innovation and efficiency.

BACKED BY MANUFACTURING EXPERTISE:



INTRODUCING TASTE CREATION

Taste Creation is IFI's bespoke product development service, created specifically for ambitious food processors looking to innovate faster.

Whether you're matching an existing ingredient, developing a completely new flavour profile or extending your current range, our development team combines consumer insight, technical expertise and practical production knowledge to create ingredient solutions that work commercially as well as technically.

From initial concept through to manufacturing, stockholding and just-in-time supply, Taste Creation gives you a development partner rather than simply an ingredient supplier.

Whether you want us to match an existing ingredient at a competitive price, create a completely bespoke blend or develop innovative new flavours to extend your range, Taste Creation combines consumer insight, technical expertise and practical manufacturing knowledge to make it happen.

Backed by the scale, manufacturing capability and innovation expertise of both **AVO** and **Newly Weds Foods**, we offer our customers access to world-class product development, extensive ingredient resources and reliable supply chains, alongside the flexibility and responsiveness of a local partner.

From new product development and reformulation through to stockholding and distribution, we provide a flexible service designed around the needs of growing food producers.

With **low MOQs on selected products from just 100kg**, bespoke ingredient development, specialised packaging formats ranging from sachets and pots through to IBCs, we help processors **innovate with confidence** while reducing risk, stockholding and complexity.



LOW
MOQS



BESPOKE
INNOVATION



SPECIALISED
PACKAGING



STOCK
HOLDING



JUST-IN-TIME
SUPPLY



RESPONSIVE
SUPPORT



BESPOKE PRODUCT DEVELOPMENT BUILT AROUND YOUR BUSINESS

Through our Taste Creation development service, we work alongside food processors to create products customers want to buy and retailers want to stock.

Whether you're creating something completely new, matching an existing ingredient or improving a current recipe, we combine consumer insight, flavour expertise and technical knowledge to turn ideas into commercially successful products.

We develop bespoke seasonings, blends and ingredient solutions that meet both your product and commercial objectives. From flavour innovation and product extensions through to reformulation and cost optimisation, we support projects from concept through to launch, working alongside your internal teams to create products that perform in production, stand out on shelf and deliver for your customers.



Marinades & Sauces

A versatile range of premium liquid and dry marinades and sauces, developed to deliver exceptional flavour across a wide variety of meat products and customer favourites. Available in a range of pack formats from sachets through to IBCs.



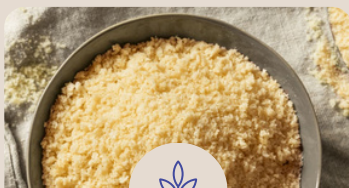
Herbs, Spices & Seasonings

From traditional favourites to emerging global trends, our extensive range of herbs, spices and seasonings is available in both dry and liquid formats to suit a wide variety of food applications.



Collagen & Processing Solutions

Specialist collagen and processing solutions developed to improve consistency, structure and product quality across a wide range of meat processing and food manufacturing applications.



Coatings, Batters & Crumbs

A complete range of breaders, batters, rusk, crumb and panko products for meat, poultry, fish and prepared food manufacturers.



Gluten-Free Solutions

Specialist coating and crumb systems designed to support evolving consumer requirements.



Functional Ingredients

Brining systems, shelf-life solutions, binders and clean-label ingredients designed to improve product performance.



Frozen Butters & Pelleted Sauces

Bespoke IQF butters, toppers and sauces in a range of sizes and shapes from 4g to 100g with MOQs starting from 300kg.

HOW WE WORK

EXPERT PROCESS



IDEAS & ANALYSIS

1



SAMPLING & FEEDBACK

2



APPLICATION

3



TEST & REFINE

4



WAREHOUSING

5



PACKAGING

6

TASTE CREATION IS HOW INNOVATION WORKS IN THE REAL WORLD

Innovation isn't about chasing trends for the sake of it.

It's about creating products that customers want to buy, retailers want to stock and production teams can manufacture efficiently.

That's why our innovation team combines consumer insight, flavour expertise and practical production knowledge to help producers develop commercially successful products.

Whether you're looking to create something completely new, refresh an existing range or improve production efficiency, we're here to help.



Book Your Free 30-Minute Range Review

In a short consultation with our innovation team, we'll help identify opportunities to:

- ✓ Create added-value products
- ✓ Develop new flavour profiles
- ✓ Improve margins
- ✓ Simplify production
- ✓ Strengthen your retail offering
- ✓ Provide a comparative quote

One conversation.

One practical recommendation.

One opportunity to make your range work harder.

BOOK TODAY



"IFI have become far more than just a supplier – they're a trusted partner.

Their support has helped us develop new ranges, stay ahead of market trends and strengthen our offer across our retail stores."

REGIONAL RETAILER

"IFI understood our brief quickly, reduced our development time and delivered a flavour profile that exceeded our expectations.

Their responsiveness and technical support have been exceptional, and they genuinely feel like a partner invested in our success."

REGIONAL PROCESSOR

0161 331 4923 | taste@ifing.co.uk | www.ifing.co.uk

INNOVATIVEFOODINGREDIENTS | INNOVATIVE_FOOD_INGREDIENTS | INNOVATIVE-FOOD-INGREDIENTS-LTD

*AVO is a registered trademark of AVO-Werke August Beisse GmbH, Germany.

Get Taste Creation Insights

