

EMSLAND

NEWS

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EMSLAND GROUP®
using nature to create

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Imprint

Emsland-Stärke GmbH
A company of Emsland Group
Emslandstraße 58
D-49824 Emlichheim
Tel. +49 (0) 59 43/81-0
Fax +49 (0) 59 43/81-2 05
info@emsland-group.de
www.emsland-group.de

Responsible party in terms of editorial content
Henk Jaap Meijer
Patrick Geers
Heike Roters

Conception and layout
bj freisign Werbeagentur GmbH
www.freisign.de

Photography
Schöning Fotodesign
www.werbefotostudio.de

Foreword

Dear business partners and employees!

A truly turbulent and exhausting 2010/11 fiscal year is now behind us. The shortage of raw materials (down 33.8% on the previous year) put great strain on business relationships with our valued customers, and despite all our efforts it was not always possible to satisfy all their requirements.

Nevertheless we have closed the year with a respectable result, for which I would like to thank all those involved!

This year's campaigns began on schedule at the end of July in the Cloppenburg and Wittingen factories, and at the beginning of August in the Emlichheim, Kyritz and Wietendorf starch factories. Processing is running well, starch values are back to normal (food approx. 17.5%, starches approx. 19%), and only prolonged moisture has a significant negative effect on the quality of our potatoes.

Output is estimated as being at the normal average, storage life is sometimes not given. This has also prompted us to carry out processing at the highest level, as well as to increasingly include Golßen in the processing of potatoes.

The aim is maximum production of potato starch so as to achieve a high level of service for our customers over the current business year, but also to build up our stocks for entry into the free market in 2012.

Following the peak in prices and demand during the summer of this year, both have now returned to a normal level.

The decision not to abandon our market

position has borne fruit; in the dehydrates market demand from export markets is huge, and in the starch sector there is similarly brisk demand. For the next three years we have finalised group financing to secure our competitive position through a consortium with 14 financing banks and a total amount of €80 million. We are making good progress in the areas of process management (ERP) and SCM (supply chain management) and our aim is and remains to improve our business processes, with the customer situated firmly at the centre.

Anyone interested in being persuaded by our innovative capacity is warmly invited to FIE 2011 in Paris, Europe's largest food trade fair. You will find details in the following articles from our departments.

We look forward to a successful end to 2011, and will report back once our starch campaign is complete.

Wishing you every success,



Hubert Eilting
Hubert Eilting

Michael Schonert
Michael Schonert



Waxy winter barley



Emsland Group presents its new clean label range – Empure®

Clean label nutrition – or foodstuffs free of E-numbers and chemical-sounding ingredients – is an influential factor in the food industry, as consumers are checking declarations very thoroughly and opting for the most natural products available. This opens up a range of challenges and opportunities for those supplying food producers to find more natural ways of offering convenience foods with the same functionality previously achieved with the inclusion of additives.

After three years' of development work, the Emsland Group is introducing the new product innovation Empure® KS 100. In Empure® KS 100, the Emsland Group is offering a clean-label starch manufactured exclusively through a physical process. Empure® KS 100 is a cooking starch which simulates the properties and functionalities of a chemically modified starch.

Empure® KS 100 can be used for a wide variety of applications. With its delayed swelling, the product can be used in an excellent range of applications across hot and cold liquids and serves as a highly suitable binding and thickening agent for soups and sauces. Directly adding Empure® KS 100 to boiling liquids also reduces the formation of lumps. Other areas of use include dry mixes, liquid products and catering systems. Empure® KS 100 can be used in snacks and baked goods as a moisture regulator to extend shelf life and improve texture.

Together with the potato-based clean label starch Empure® KS 100, a pea-based variant is also available.

The Emsland Group has had these starches in development for three years, with the main challenge being to match the quality, functionality and properties of chemically modified starches. The two starches now available – one potato-based and another pea-based – are selected according to what is required of the ingredients.

The newest product innovations and further developments to be presented in due time at FIE 2011 are the cold water soluble clean label starches launched under the title Empure®.

Visitors to our exhibition stand will have to opportunity to inspect finished products with Empure® K JEL 100. A wide variety of products which have until now been manufactured using conventionally modified starches will be available to view and to taste.

Our product innovation Empure® has been adopted in particular for use in puddings, fruit fillings and ketchup. A wide variety of potato and pea based types are also available here, depending on the functionality and applications required.

Additional benefits of our clean label range:

- Binding, thickening and texturizing agents
- Short textures
- Easily dispersible
- Dispersible in hot liquids
- Good shear and heat stability
- Special products for cold applications

In the future these clean label starches will be marketed under the umbrella brand Empure®. For further information on clean label starches, visit us at exhibition stand 1B09 or get in touch with our experienced staff.

Grains such as oat and waxy winter barley, which are enriched in beta-glucans, have a useful physiological role as a dietary component. Beta-glucan is the generic name for a number of cello oligomers which are composed of glucose as the monomer, or building block.

More specifically beta-glucan is classified as a (1,3), (1,4)-β-D-Glucan and characterised in that most are soluble or show gel-like behaviour in water, and cannot be digested in the human stomach or intestines. From a nutritional labelling point of view, beta-glucans are classified as fibres while from a nutraceutical standpoint, beta-glucans are soluble fibres.

Emglucan® is our new waxy winter barley based flour for use in amongst others snacks and coatings.



Emglucan® health benefits

High levels of LDL (low density lipoproteins) cholesterol and high serum cholesterol levels are known to be risk factors for coronary heart disease, a leading cause of death in industrialised countries. LDL cholesterol and serum cholesterol levels can significantly be reduced by regular intake of beta-glucan rich foods. Foods that contain from 0.75 grams of beta-glucans for each serving

portion are recognised for their positive effects in diets by the FDA and thus the USDA heart health claim is applicable. Other health benefits of a diet rich in beta-glucans include moderation of the glycaemic response to the digestion of starchy foods and the lowering of serum lipid levels. Beta glucans are also a source of soluble fibre because humans produce no beta-glucan degrading enzymes and therefore beta-glucan is not hydrolysed in the small intestines. Instead they are degraded by microbial fermentation in the large intestines. This fermentation produces beneficial short chain fatty acids, particularly butyric acid, which depending on where the degradation occurs may have a role in guarding against colo-rectal cancer.

Normally, cereal grains or flours do not contain sufficient levels of beta-glucan to provide the most desirable intake of dietary fibers. However the positive health effects of beta-glucan have stimulated interest in development of waxy winter barley varieties enriched in this substance. Recently in Europe with help of classical breeding a new barley variety with approximately 6 % beta-glucan was developed and now cultivated in a closed loop during two years by Emsland Group.

Dosage levels and health claims

Products containing Emglucan® are eligible for the US FDA heart health claim, "Diets low in saturated fat and cholesterol including 3 grams of soluble fiber per day from beta-glucan may reduce the risk of heart disease." To qualify the product must contain at least 0.75 grams of barley beta-glucan in

one serving. Approximately 12,5 grams of Emglucan® that contains approximately 6% β-glucan supplies 0.75 grams beta-glucan. [CFR 101.81]

Beta glucan has been shown during 30 years of research to:

- effectively lower serum cholesterol in humans and thus promote cardiovascular health;
- to regulate glucose absorption from the intestine during digestion of sugary and starch rich foods, therefore lowering "GI" of a meal and protecting against obesity and type 2 diabetes;
- as a true soluble fibre, it promotes excellent gut health, relieves constipation and offers long term protection against bowel diseases;
- suppress appetite, because it forms a thick, viscous solution in the human gut, causing a feeling of fullness and satiation;
- curbs appetite through developing a feeling of fullness and satiety

β-Glucans support reduction of:

- blood-cholesterol level
- risk of colon cancer
- risk of diabetes II



Reduction of borax in starch adhesives

Since 2010 and the entry into force of the directive CLP 1272/2008, the chemical borax must be identified as toxic for reproduction. This applies in particular to composites and preparations containing more than 8.5% borax. As a result, users are making great effort to reduce the levels of this dangerous substance. The production of cardboard tubes, for example, uses dextrin adhesives containing a relatively high percentage of Borax, meaning that the borax content also has to be declared for the finished product.

Trials have now been able to show that the use of a high-viscosity yellow dextrin such

as Emdex® LBD 120 can reduce the borax content of glues to a level requiring no specific identification.

Furthermore, the formula for the adhesive Emdex® RT 253 NVP has already been optimised so that the borax content is now below 8.5%. This means that the user is not required to make any special arrangements for handling this product.

In addition, the Emsland Group possesses a loading station conforming to the new regulations in Emlichheim, allowing them to also continue offering starch adhesives containing boron to the corrugated cardboard and cardboard tube industries.



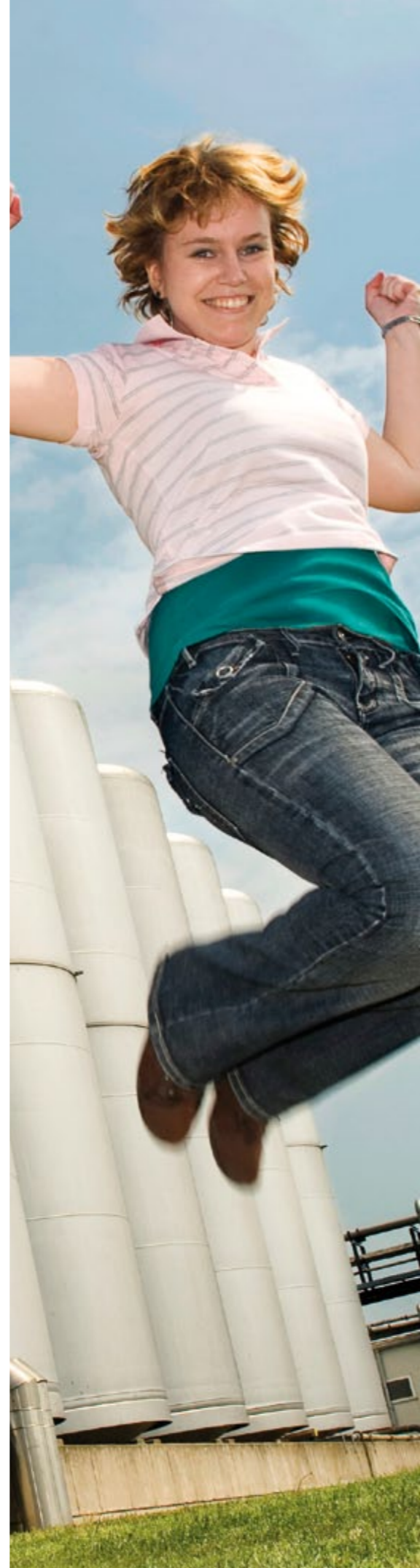
New wallpaper paste for the wall

Due to their especially advantageous product properties and their simple processing, non-woven wallpapers are increasingly popular. However, for adhesions pastes are required which are preferably applied directly to the wall.

For that purpose pastes with higher solids content and excellent adhesive properties are necessary. With Emcol KVH 612 and Em-

col KVH 625 we have developed two starch ethers that are superbly suited to this application. They are almost pH-neutral, very easily soluble in a concentration of approx. 6 % and show the usual excellent application properties.

Of course also these products are optimally equipped with a formaldehyde-free preservation.



New product finder at www.emsland-group.com

We at the Emsland Group will be further improving our service for visitors to our homepage by offering a product finder. Following last year's complete website re-vamp and increasing internet communications, this is a further step for expanding online activities.

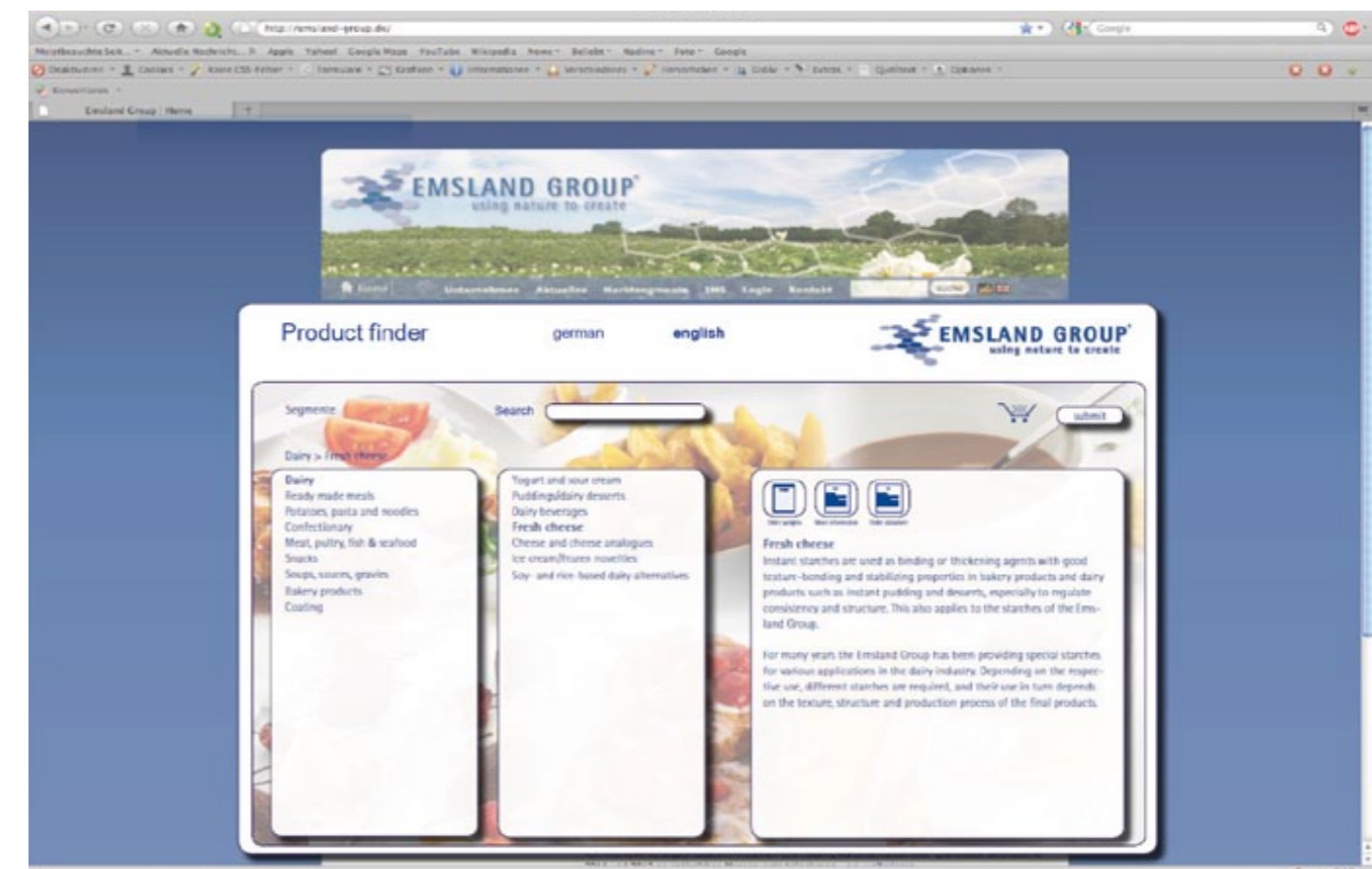
The version initially developed for the food sector presents all the segments and sub-segments for which the Emsland Group offers product solutions. After selecting the desired segment, the user is shown the relevant subsegments with a corresponding list of the products on offer. If the user selects a particular product then he obtains a short product description as well as the opportunity to download the relevant safety data sheets and certifications.



In addition, there is the possibility of ordering product data sheets and samples as well as a direct chat function with the Emsland Group's customer service department.

This new product finder allows our customers a specific search of products for their

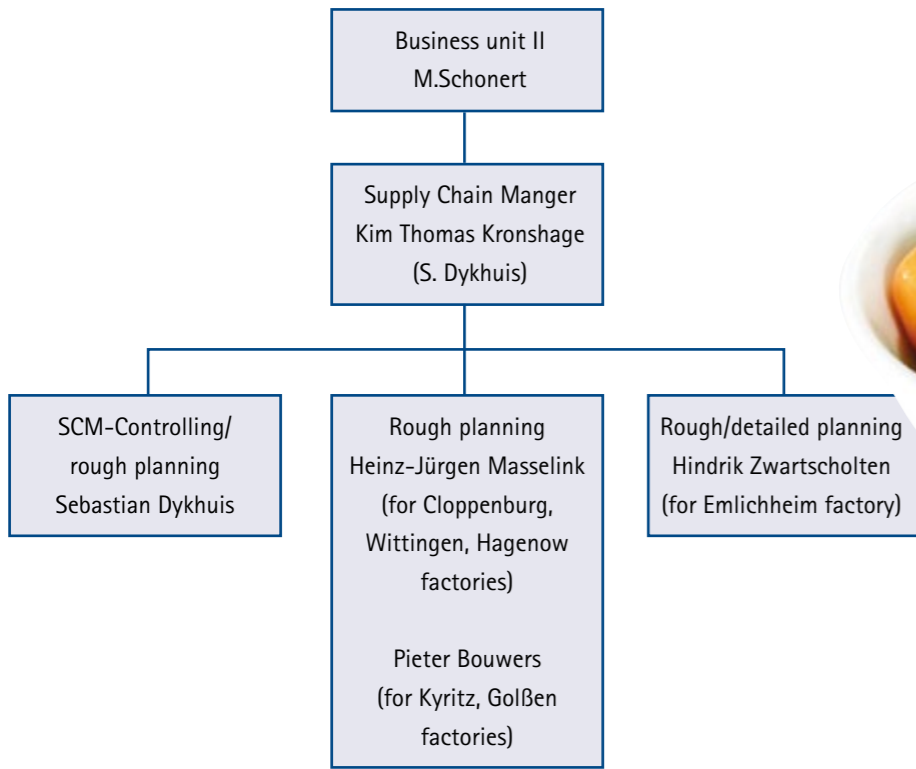
needs. The Emsland Group is thus ensuring its own company website to be even more user-friendly and up-to-date. The right path for today's world of communication.



Supply Chain Management

Supply Chain Management (hereinafter SCM) can largely be considered as the planning, management and monitoring of inter and intra-company business process. The aim is to orient business activities as optimally as possible to customer needs while at the same time improving capacity utilisation, increasing readiness to deliver, reducing stock and thus decreasing lead times and costs.

THE EMSLAND GROUPS SCM TEAM



The Emsland Groups tasks

Overall control of all factories in accordance with management specifications and business goals. As a basis for planning, the following information is required first of all:

- the proposed budget for the coming fiscal year
- proposed inventory development
- availability of raw materials
- monthly forecast for sales

Another key task is support by introducing and implementing a monthly reporting system. This is essential to gain a general overview. Among other things, this overview

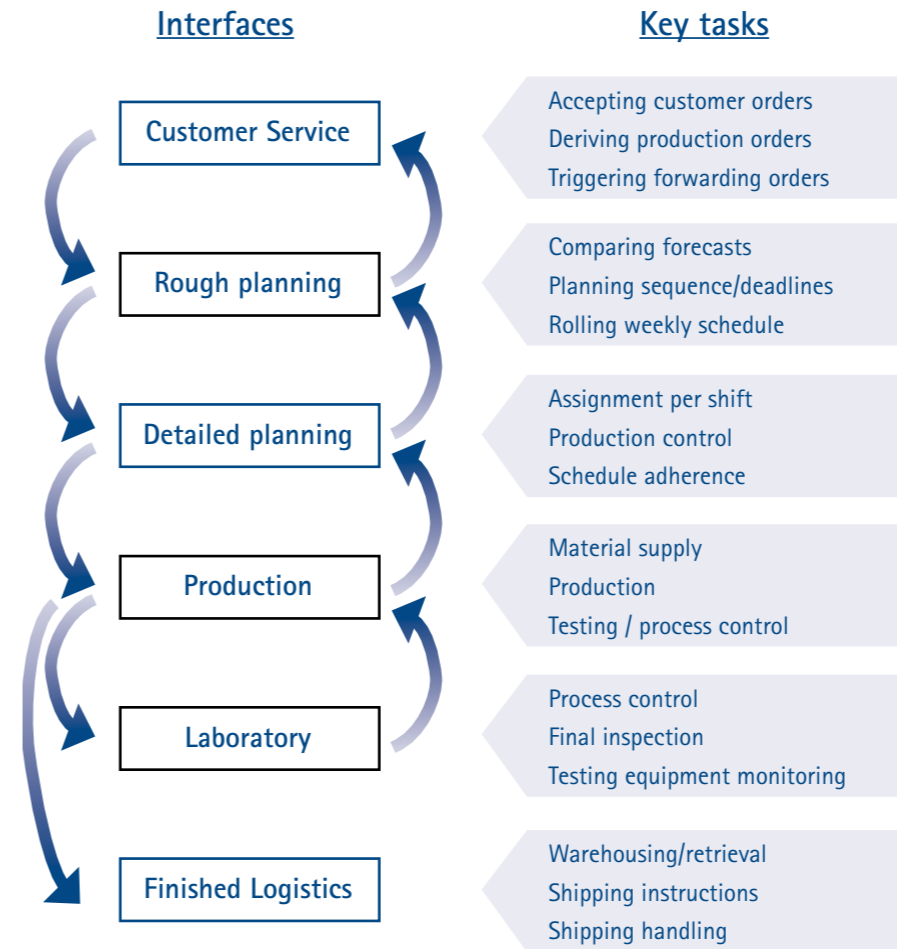
shows the monthly inventory development by factory and category of goods. Using the planned sales and corresponding raw material supply, an overview of the development of operating and auxiliary materials as well as the available production capacity in our plants, decisions can be made at an early stage.

The SCM must ensure that information can be provided on plant availability, and where necessary that options for action can be shown. The aim is to prepare a simulation aid within the implementation of the ERP

system blending. This simulation will help us to plan from a long-term perspective by showing the effects of, for example, achieving 90%, 100% or even 110% of the potato quota. As a result, we will plan relevant measures such as potato redistribution or additional purchase of raw materials, recipe changes, optimisation of personnel and stock management as in advance. 'Carry over' considerations are also evaluated in the next respective campaign, as a basis for making the correct long-term and sustainable decisions.

Status of SCM projects at the end of the first quarter of the fiscal year 11/12

The conversion of the existing production planning department into an SCM department was initiated successfully with the support of the management consultants Ebner Stolz Möhning Bachem. Roles were clearly described, and all the corresponding positions in the company filled. The structure was outlined and the interfaces with all other areas and factories defined.



An SCM reporting tool has been developed, and a group-wide reporting is currently being implemented. For the first time, a tool has been developed which uses ABC analysis, XYZ analysis and past consumption to offer suggestions for the provisioning of finished products. This allows the delivery service to customers to be improved using defined service levels, thus providing a measurable increase to customer satisfaction. The size of our customer backlog had thus dropped to under 5% by the end of the first quarter.

The second key area needed for constructing the SCM department is the preparation of a specifications sheet as a basis for implementing Infor's ERP system blending. This specifications sheet describes all of the Emsland Group's currently valid processes as well as future optimisation potential across all old and new processes.

The ERP implementation was launched in mid August 2011. The first integration workshop was successfully completed at the end of September 2011, at which the collaborative blending work between the departments described above was presented.

Outlook

Our strategic focus for the second quarter of the 11/12 fiscal year is the induction of Mr. Pieter Bouwers and his integration into the SCM team. Furthermore, the implementation and development of the ERP system will tie up much of the SCM's resources. In day-to-day business we are currently facing the challenge of integrating Mecklenburger Kartoffelveredlung GmbH and EMKA-STARCH into planning activities. In addition, expansion with partners is due as a part of job order production. We are also currently exploring the possibility of expanding capacities in the food drum dryer and to increase production output through optimised planning. Moreover, we are already planning the quantities which we hope to carry over to the 2012/2013 campaign.



Current status of ERP project

Since mid 2010 the Emsland Group has been involved in preparing to implement an ERP system. ERP stands for Enterprise Resource Planning and is an IT system used to illustrate operating processes. The overall process is integrated into a homogenous system. The main reason for this implementation is the lack of integration which is preventing current IT systems from undergoing significant improvement. However, an ERP system can only offer added value if all departments work with it and procedures are well coordinated. For this reason, multiple integration workshops are organised during the design phase. The key users and Infor consultants have set out the main lines of system processes in training and workshops for all responsible departments. Over the first eight weeks, key users gained plenty of knowledge regarding the Infor systems. Conversely, the company Infor also learnt a lot about process procedures within the Emsland Group.

Interview with Carsten Koops, procurement key user for the Emsland ERP implementation

What is your role in the introduction of the new ERP system?

I am the primary key user for project segment 01 in the purchase department. As primary key user I co-designed the target processes and took part in workshops for selecting systems. I am now trained in using the new Infor system and am actively shaping subsequent

purchase department process. Later, I will be training my colleagues in how to use the new ERP system.

What are your impressions of the project progression thus far?

We moved very smoothly from target process design into the call for tenders and implementation. In Infor, the Emsland Group has found an excellent partner and an optimum solution. The first integration workshop showed me that all project segments were approached with great commitment and motivation. The look and feel of the system is rather different from our inventory management using AS400, but after a brief period of familiarisation it is simple and intuitive to use.

What are your expectations of the future ERP system?

This system will offer us a unified system landscape with fewer standalone solutions. Company procedures will be tightened, and will thus become simpler and more transparent. For example, this means that the purchase department will have access to production planning information and can optimise its purchases. The system offers us the opportunity to look beyond the boundaries of our own departments and find a shared, better solution. Cooperation with outer vestiges will become more transparent, and I look forward to introducing my colleagues to the system.

What advice do you have for those in charge?

In my opinion, the path that we have undertaken is the right one. We should continue to work together to implement it in a target-oriented way. In doing so, project participants should be supported by departments and by employees to ensure that the project reaches a successful conclusion.

It is important that we do not lose track of our goal.



[Signature]
Carsten Koops

Over the coming months, many small and large decisions will need to be made regarding how the system is to be implemented. The next milestone is the second integration workshop in mid November. All the important processes to be covered by Infor's standard software will be presented at this workshop. A third workshop will cover additional processes and special circumstances. Special circumstances will require programming work from Infor. In this way, we are moving forward together to a better future.

New cooperation with universities

To establish itself as an interesting partner in the food ingredients sector, the Emsland Group has decided to work in close collaboration with colleges and universities.

This cooperative partnership primarily includes the exchange and communication of knowledge. The resulting win-win situation enhances the research carried out by universities and colleges, as well as that done by our company. Emsland Group's first product samples have thus already been used for teaching, with the additionally supplied information material supporting research activities. The responsible professor's positive feedback was a great first result for a future partnership, and showed us that this form of marketing is a step in the right direction.

Prof. Karl Georg Busch (Dr.Ing.) of the Beuth University of Applied Sciences in Berlin:
Many thanks for the many interesting starch samples and leaflets.

Students always find the different viscosity progressions and application possibilities of modified starches very impressive. This white 'powder' becomes such a functional food ingredient. The leaflets provided a direct link to a wide variety of foodstuffs and fields of application. Students also receive suggestions of how to produce their own foodstuffs in their laboratory or technical department, test their use and thus gain practical experience.

Many thanks once again. Your starches have been a great enrichment to our teaching activities.

In processing industrial intermediate and end products, the students have been offered the opportunity even during their training to combine theory and practice and to associate the name 'Emsland' with high-quality products. Conversely, the prospective graduates' innovative ideas bring new momentum to our internal research activities. In addition, both parties will benefit if students complete their



practical semester, an internship or their Bachelors or Masters dissertations at the Emsland Group – and all this combined with attractive career prospects.

This cooperation with students and professors will also be fostered further in the future, and is a vital step for the continual exchange of research and practice.





Joint venture SOLAM celebrates first anniversary

On September 1st 2011 Solam GmbH celebrated its first anniversary as an independent company in the Hanseatic city Hamburg (Germany) and in Kristianstad (Sweden). The company was founded as a joint venture of Emsland-Stärke GmbH and Lyckebj Starch AB to reinforce and expand sales and distribution in the paper and non-woven sector. After a long preparation phase with the owners, consultants and authorities, the foundation of the company was finally approved in the summer of 2010.

The Solam GmbH team was completely set up and mastered all the challenges brilliantly. With the introduction of its own new EDP-system, the last hurdle of autonomy was overcome in early 2011.

Thanks to the excellent support by the parent companies in spite of the weaker harvest in 2010/2011 and the high demand of customers for starch and starch derivatives Solam GmbH was able to cope well in

the first fiscal year. Partially they switched to alternative starches and other modification methods to meet the customer requirements.

The R & D department constantly developed new products for the customers and if necessary the Solam-team attended the trials, support and supervise at the customer's side.

The forecasts for a better harvest in 2011/2012 looks good. So the technical service and sales forces crew is already active at customers discussing new implementation possibilities and ideas for new products and projects. Based on the R & D some products applications were filed for a patent; these products can be presented to the customers in the coming year.

An extended product of the SOLAM-Sol-coat-range has been released for the area "coating colour application". As latex and

thickener replacement this has already been successfully established in the market and very well accepted by the customers.

Likewise, a logistics concept especially for Solam GmbH was developed and introduced, so that here the strong partners SST System Shipping & Transport GmbH and Värmland AB can assure the logistics solutions worldwide. Also on the topic of "equipment", Solam GmbH supports its customers with help and advice. With a strong partner, the company Endeco GmbH in Königswinter, single as well complete solutions for the customers could be developed and implemented.

For the future the management and staff wants to continue to intensify and expand the business relationships and partnerships with customers and suppliers.

Mecklenburger Kartoffelveredlung presents itself at Anuga

The world's largest food and beverage fair takes place every two years in Cologne, in the shape of Anuga. From 15th to 19th October 2011, producers and exhibitors from the world over came together to present new products, speak about transactions already carried out and initiate new business relations.

As has been the case for many years now, Mecklenburger Kartoffelveredlung was again present this year. The company presented itself at a joint stand with the Mecklenburg-Vorpommern agricultural marketing association.

Anuga is one of the few international trade fairs for Mecklenburger, and is accordingly extremely important. Numerous conversations thus took place with customers, agencies and representatives, as well as national and international trade. The content of these did not simply cover purees but also exotic recipes such as carrot and pumpkin,

gourmet puree, purees with chervil and tarragon or sweet bread dumplings, to name but a few.

The company was able not only to offer its products at this fair, but also to establish contacts for the Emsland Group. Several representatives of the Emsland Group also took the opportunity as visitors to hold interesting discussions with customers.

The Mecklenburger company's own brand covers a wide, tailor-made range of products which are available across Europe. The brand Mecklenburger Küche, primarily marketed within Germany, was also able to continue its growth this year, in particular through selected articles and seasonal offers.

In addition, the Mecklenburger brand is particularly active in the USA, Canada, Australia and New Zealand. The high quality of its products has convinced both 'ethnic food' buyers and increas-



gly the general consumer public. Their recipe for success is high quality combined with unadulterated, honest taste. It is proving very popular!

We are therefore looking forward to an exciting period, as this year Mecklenburger will be personally attending the FIE in Paris for the first time at the Emsland Group stand.

Mecklenburger Kartoffelveredelungs GmbH

The partnership between the Emsland Group and the Mecklenburger Kartoffelveredelungs GmbH opens up new perspectives. Both companies profit from Emsland Group's involvement in Mecklenburger Kartoffelveredlung GmbH. Today the Mecklenburger Kartoffelveredlung is a leading producer of potato-based dry foods and supplies food retailers in Germany and Europe, wholesale food distributors and well-known catering companies.



Emsland Group at Food Ingredients Europe 2011 in Paris

The Emsland Group will be introducing itself at this year's Food Ingredients Europe trade fair using the slogan 'potatoes and more...', with innovative new developments based on raw materials made from potatoes, peas and waxy winter barley.

Our clean label Empure® product line allows us to meet market demands for our customers with natural and healthy products free of E-numbers. Our Empure® products are used as thickening, binding and texture agents or even expansion regulators across a wide variety of applications such as baked goods, sauces, coatings, snacks and purees. Their functional properties are comparable to those of modified starches.

Our product portfolio has been supplemented with waxy winter barley, which can be used in the snack industry for baked snacks and in the coating industry. Further highlights being presented include newly developed potato flakes and granules.

By choosing special raw materials in developing various products, the Emsland Group is contributing to particular criteria for sustainability. Another important aspect which the Emsland Group has firmly pursued is support for reductions in costs across a wide variety of applications.

We look forward to welcome you at our stand 1B09 in Paris from 29th November to 1st December.



Thomas Hübner celebrated his 50th birthday

9 August 2011 was a red-letter day: Thomas Hübner, Sales & Marketing Manager Food, celebrated his 50th birthday.

Thomas Hübner started to work for Emsland-Stärke in April 1998, first as technical field staff member and since December 2004 as marketing and sales manager. Here in the beginning he was responsible for the sales areas Eastern Europe, Middle East and Northern Europe. In January 2008 he also took over Latin America whereas Northern Europe was assigned

to one of his colleagues. Finally since January 2010 he has been in charge of the African States, too.

On the occasion of his milestone birthday the colleagues from the sales department had a special surprise for him: in accordance with local traditions they brought him an "Abraham". So at least for a while he was in good company and had a nice fellow by his side!



Anniversaries and farewells

25th

Emlichheim

01/01/2011 Wolfgang Zellmer
01/03/2011 Joachim Oudehinkel
15/03/2011 Günter Diekmann
01/04/2011 Gerrit Beckmann
01/04/2011 Reiner Schulz
15/05/2011 Hildebrand Rosemann
09/06/2011 Klaus List
01/08/2011 Alide Langius
01/08/2011 Susanne Schlagelambers
15/09/2011 Geert Kip
24/09/2011 Hermann Hütten
27/09/2011 Günter Lübbers
01/10/2011 Günter List
01/10/2011 Günter Pamann
12/10/2011 Stefan Smemann
15/10/2011 Jans Katerberg
01/12/2011 Johann Schütte
23/11/2011 Wilfried Eylering

35th

01/08/2011 Jan Bisschop
06/09/2011 Gerrit Klomp maker
01/11/2011 Manfred Stroeve
07/12/2011 Geert Bouwkamp

25th

Cloppenburg

17/02/2011 Werner Wessels
01/09/2011 Stefan Joppich
23/06/2011 Pero Bejic

25th

Golßen

01/09/2011 Olaf Quandt
13/01/2011 Cornelia Behrendt

25th

Kyritz

06/01/2011 Karl-Heinz Krautz
20/05/2011 Kurt Sonnemann
02/06/2011 Ronald Weiland
17/11/2011 Klaus-Dieter Thormann

35th

09/04/2011 Wolfgang Paeper

25th

Wietendorf

01/02/2011 Bert Martens
04/08/2011 Wolfgang Jerke
04/12/2011 Jens Neumann

25th

Wittingen

05.08/2011 Axel Köhring
15/09/2011 Gerhard Hahn

Emlichheim farewells

Robert Hartwich Holger Stegink
Markus Book Katrin Koziol
Christoph Busse Antje Henken
Bernd Büter Herbert Brooksnieder
Johannes Sentker Franz Stroeve
Jan Meyerink Johann Lügtenaar
Alfred Preukschat

Cloppenburg farewells

Johannes Maurer

Golßen farewells

Bernd Rademacher Hans-Jürgen Lietke

Kyritz farewells

Reinhard Brunk Felicitas Hesse
Sieglinde Dzatkowski Lothar Siegmann
Karl-Heinz Krautz Jürgen Klinke
Bärbel Klinke Wolfgang Brieger
Reinhard Heuer

Wietendorf farewells

Herr Günther Euhus Herr Josef Appelhans

Wittingen farewells

Wolfgang Seibt Helmut Jordan
Heinrich Wiegmann

Success for Emsland Group at ITMA 2011 in Barcelona

Between 22nd and 29th September the Emsland Group's textiles team successfully represented the group at ITMA 2011 in Barcelona.

The newly designed, light and open exhibition stand offered visitors plenty of points of interest, and was well received and viewed favourably.

Drawing on our philosophy 'using nature to create', the Emsland Group presented new starch-based developments for finishing industries.

Emsland Group presented their latest product innovation Emsize® PS 50, allowing

their customers to reduce the percentage of synthetic, generally petroleum-based products used in the polyester staple yarn industry and thus to cut costs and save resources. This so-called 'one shot' product also facilitates sizing preparation.

Emsize® V 75 was developed in conjunction with Lenzing, a world market leading company in the cellulose fibre industry, and shows distinct improvements for dust reduction.

We are also proud of our newly developed Emglass® K 150, which is used as a spin finish in the glass fibre industry. This has

allowed the Emsland Group to successfully move beyond the 'classic' textiles market and towards technical textiles.

An overview of the visitors actually showed greater contact than in Munich four years previously. Visitors were recorded from a total of 37 countries.

Turkey and Germany were particularly well represented, together with South America and India.

All in all, also this year's ITMA was a great success and gave us an excellent pointer for the future of the textiles industry.

The next ITMA will take place from 12th to 19th November 2015 in Milan.



EMSLAND GROUP®
using nature to create



Starch is our future!

Companies of Emsland Group

Emsland-Stärke GmbH

- Germany's largest producer of potato starch
- Global lead in the production of starch refining products, potato protein and amino acids
- Direct client service for all applications

Emlichheim head office, Wietzendorf site ▪ Kyrizt site ▪ Golßen site

Emsland Food GmbH

- Producer of potato refining products such as flakes and granulated products for the food processing industry
- In using the high quality standard new, qualitative high-end innovations are developed for special targeted applications

Cloppenburg site ▪ Wittlingen site

E.F.I. Emsland-Food-Ingredients GmbH

- Emsland Food Ingredients is a joint venture between the Emsland-Stärke GmbH and Advanced Food Technologies (AFT), USA. Here, bread coatings are predominantly produced for different applications within the food industry

Emsland-Stärke Logistics GmbH & Co. KG

- Fast and effective completion of all dispatch orders is guaranteed using services provided by Emsland-Stärke Logistics

Emsland-Stärke Asia Pacific Pte Ltd.

- Representative office of Emsland-Stärke GmbH in Singapore for promoting market presence in the Asia Pacific region
- The office functions as an agent between the local agents and the head office in Emlichheim
- Direct client service for all applications

Farin Internasional Kimya

- Representative office of Emsland-Stärke GmbH in Izmir for promoting market presence in the Middle East and North Africa region
- The office functions as an agent between the local agents and the head office in Emlichheim
- Direct client service for all applications

Emsland America LLC

Representative Anne Tieleman

- Representative office of Emsland-Stärke GmbH in Stamford, Connecticut for promoting market presence in the North American region
- The office functions as an agent between the local agents and the head office in Emlichheim
- Direct client service for all applications

Emsland Latin America S.R.L.m

Representative Marta R. de Quintela

- Representative office of Emsland-Stärke GmbH in Buenos Aires for promoting market presence in the North American region
- The office functions as an agent between the local agents and the head office in Emlichheim
- Direct client service for all applications

Healy Chemicals UK Ltd.

- Representative, as well as a system supplier for Emsland Group products for the British chemical and food industry

Emsland-Aller Aqua GmbH

- Emsland-Aller Aqua GmbH is a Joint Venture between Emsland-Stärke GmbH and Aller Aqua Technologys AS from Denmark. Emsland-Aller Aqua specialises in the development and production of fish food and other feed based on protein

Mecklenburger Kartoffelveredlungs GmbH

- Holding of Emsland-Stärke GmbH with the objective of cooperation in terms of partnership and strategy
- Mecklenburger Kartoffelveredlungs GmbH, operating on a national and international level, is a producer of potato products, such as flake puree and dried table potatoes, dumplings and other specialities for the retail and industrial customer field

SEPA Srl Italy

- Merger of Emsland-Stärke GmbH with SEPA forming a distribution company for strengthening market presence in Italy
- Direct customer care for all applications and distribution across the Emsland-Group product range, especially in the field of nutrition products

www.emsland-group.com