



NEWS RELEASE

FOR PUBLICATION IMMEDIATELY

10th MAI 2023

Nactarome acquires Spanish-based provider of flavour solutions, Calaf Nuances

Nactarome has publicly announced it has completed the acquisition of **Calaf Nuances**, a leading Spanish-based producer of flavours solutions, with broad application across food and beverage categories. This is the 4th acquisition by Nactarome this year, as the group expands its product offering. The acquisition was completed on **5th May 2023**.

Nactarome focus on providing a comprehensive portfolio of all-in-one natural flavourings, extracts and functional ingredients to the global food and beverage industry. The group has seen exponential growth in the last five years, now comprising of 13 production sites and over 550 employees.

Calaf Nuances will provide an interesting addition to Nactarome's range of sweet and savoury flavours and savoury blends for food and beverage. Calaf Nuances have a large set of loyal international customers across Spain, Europe and Mexico.

Calaf Nuances is recognised for its own-created flavours. Besides molecular flavour creation, they have in-house technologies including biotransformation, Maillard reactions, distillation, concentration, and encapsulation to create unique and differentiating flavours for every application in the food industry.

NACTAROME S.P.A. Piazza Fontana 6, 20122 Milano (MI) ITALY - Cod. Fisc. e P. Iva 10531780962 - R.E.A MI-2538639











Manel Alcaide - Managing Directors of Calaf Nuances commented:

"This union creates a clear improvement of our proposals for the food flavours market. We are glad to say that all our clients around the world will benefit from all these new opportunities."

Luigi Del Monaco - CEO, Nactarome commented: "With this acquisition, we have not only expanded our presence in the Spanish and Latin America Market but also gained access to new competencies and capabilities that will enable us to serve our customers even better. This move aligns with our long-term strategic plan to strengthen our position and create sustainable value for our stakeholders. I want to thank all the employees who have worked tirelessly to make this acquisition a reality and give a warm welcome to the new colleagues of Calef Nuances ."

--- Ends ---

Media contact for further comments:

Marine Aillery (Marketing France) +33 (0) 6 77039438 marine.aillery@nactis.com

Calaf Nuances Manel Alcaide (Managing Director) C/ Isaac Newton s/n, Pol. Ind. Les Garrigues, 08280 Calaf, Spain <u>m.alcaide@calafnuances.com</u>

About Nactarome

Nactarome S.P.A. have headquarters in Milan, Italy. As a group, Nactarome focus on providing a comprehensive portfolio of all-in-one natural flavourings, extracts, colourings and functional ingredients for the global food and beverage industry. Members of the group include IPAM, (Italy), Nactis Flavours (France and BNL), Create Flavours (UK) and Taste Connection (UK). Pharmorgana GmbH (Germany), AromataGroup (Italy), Trablit (France).

NACTAROME S.P.A. Piazza Fontana 6, 20122 Milano (MI) ITALY - Cod. Fisc. e P. Iva 10531780962 - R.E.A MI-2538639











Nactarome is committed to clean-label solutions derived from sustainable natural sources. The local knowledge of consumer and industry trends paired with international capabilities and technical excellence allows Nactarome to keep its competitive edge in the global marketplace.

Nactarome are quality accredited to offer flavourings, colours, HVP and thermal process flavours.

Visit <u>www.nactarome.com</u> for more information.

About Calaf Nuances

Founded in 1998, Calaf Nuances provides the food industry with technologically advanced flavors specifically developed for each application by our multidisciplinary team, with guarantee of quality, speed and client support. We present the food industry a wide variety of exclusive products specifically developed for each application.

For more information, visit <u>www.calafnuances.com</u>

NACTAROME S.P.A. Piazza Fontana 6, 20122 Milano (MI) ITALY - Cod. Fisc. e P. Iva 10531780962 - R.E.A MI-2538639









