



**Leader in manufacturing
broths and soups for others**



Since 1968

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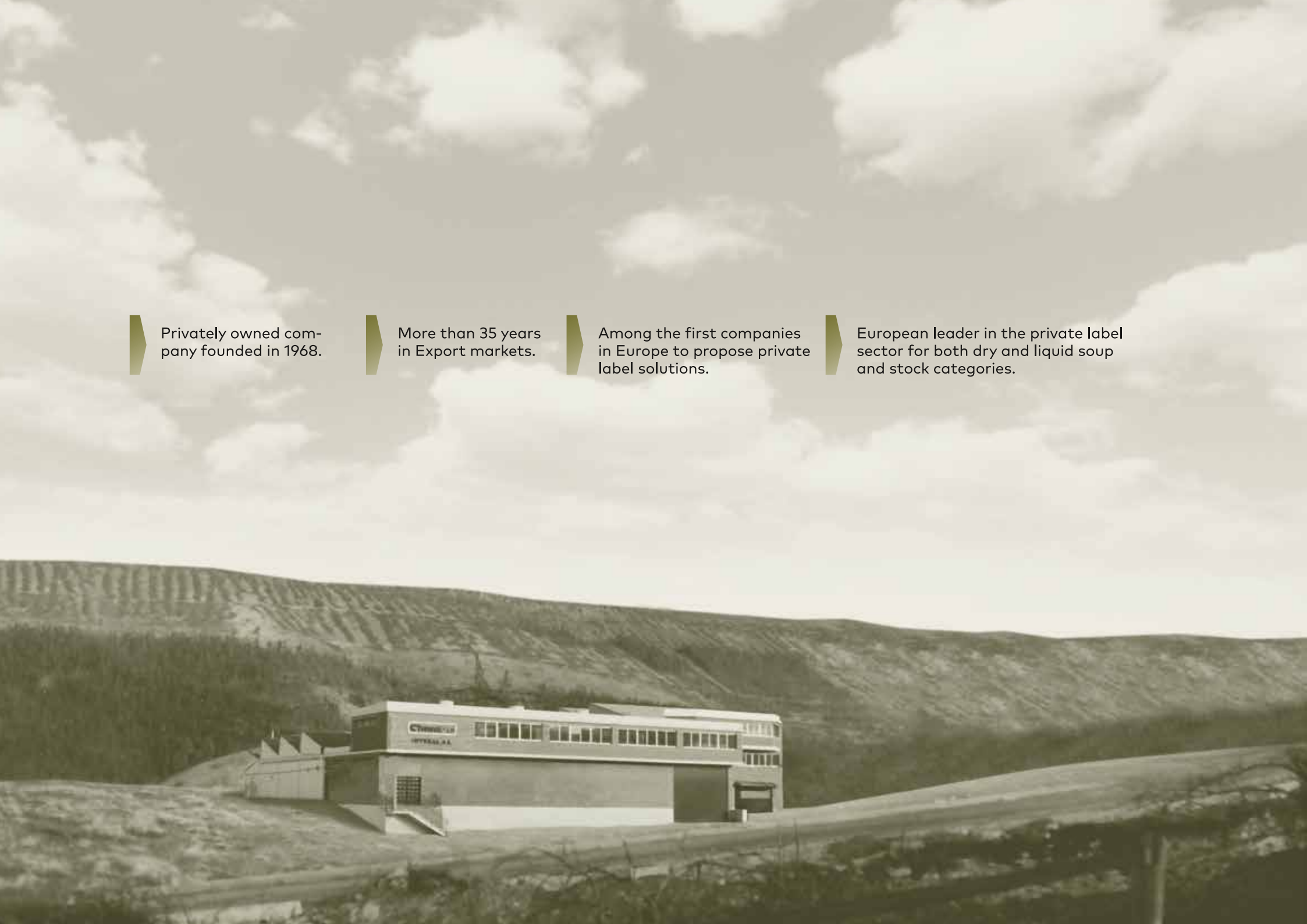
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Since 1968



Privately owned company founded in 1968.

More than 35 years in Export markets.

Among the first companies in Europe to propose private label solutions.

European leader in the private label sector for both dry and liquid soup and stock categories.

History

1968 ESTABLISHMENT OF INTERAL, S.A.

After leaving Starlux a few years before, Franco Rossi established INTERAL in Pasajes, very near to the current facilities, and created the brand CHAMBO, which was introduced to the collective community market (schools, hospitals, prisons, military and police barracks...).

The 70s INTERAL SPREADS THE CHAMBO BRAND THROUGHOUT SPAIN

During the 70s, the selection was developed and complemented with a series of products from third-party companies. A network of representatives was consolidated on the national market, and we began paying attention to the disorganised retail market in Spain in place at that time.

At the end of the decade, we invested in new production lines to manufacture bouillon cubes.

Interal in 1980 EXPORT ACTIVITY BEGINS

Our first exportations to the European and African market, our broths reached markets such as Egypt and West Africa.

Thanks to the company's strong growth, capacity amplification projects were carried out. Mr Rossi invited new shareholders and the company's equity was increased.

Interal began manufacturing distributor brands.

The 90s PRIVATE LABEL DEVELOPMENT

In parallel with the development of distribution Chains in Spain, we modernised our facilities to take on the challenge of developing distributor brand products. The result of all of these efforts was a new automated manufacturing plant, inaugurated in 1999.

2000s QUALITY, INVESTMENT AND GROWTH

We continued with our investment and personnel training rhythm to meet the ever-increasing requirements of our international clients. Traceability, food safety and IFS and BRC certifications were implemented. The quality team went from 2 to 13 people.

Growth was constant, along with hiring personnel and new production lines. At the end of the decade, we were more than 115 people.

2009 FIRST LIQUID PRODUCTS

In response to new consumer habits looking for more convenient and healthy solutions, Interal built a new totally automated factory with the latest technology to create a new selection of Doy-Pack products, ready to be heated and consumed, kept at room temperature and microwavable.

In few years, more than 7 million units were produced.

2018

Interal celebrates its 50th anniversary and does so by incorporating B2B collaborations with leading global brands.

INTERAL TODAY

We continue to work with a strong investment policy. Our purpose is to offer solutions that are appropriate for each and every one of our clients. More than anything else, we hedge our bets on innovation and developing new products.

Our culture

Mission

Lead through innovation the culinary solution segment and soups.

Vision

Be the most trusted partner and first option behind "A" brands and Private Labels worldwide creating long term cooperations.

Values

Honesty
Humility
Teamwork
Social responsibility.

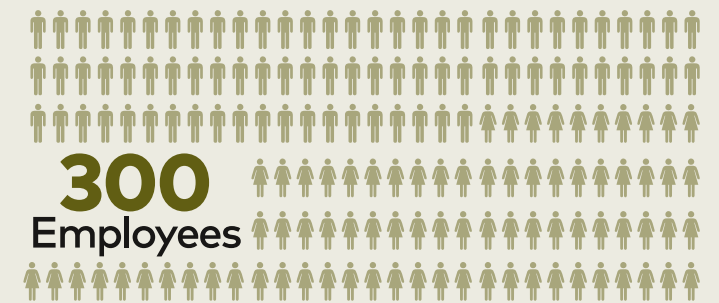
Trust and quality assurance



Key figures

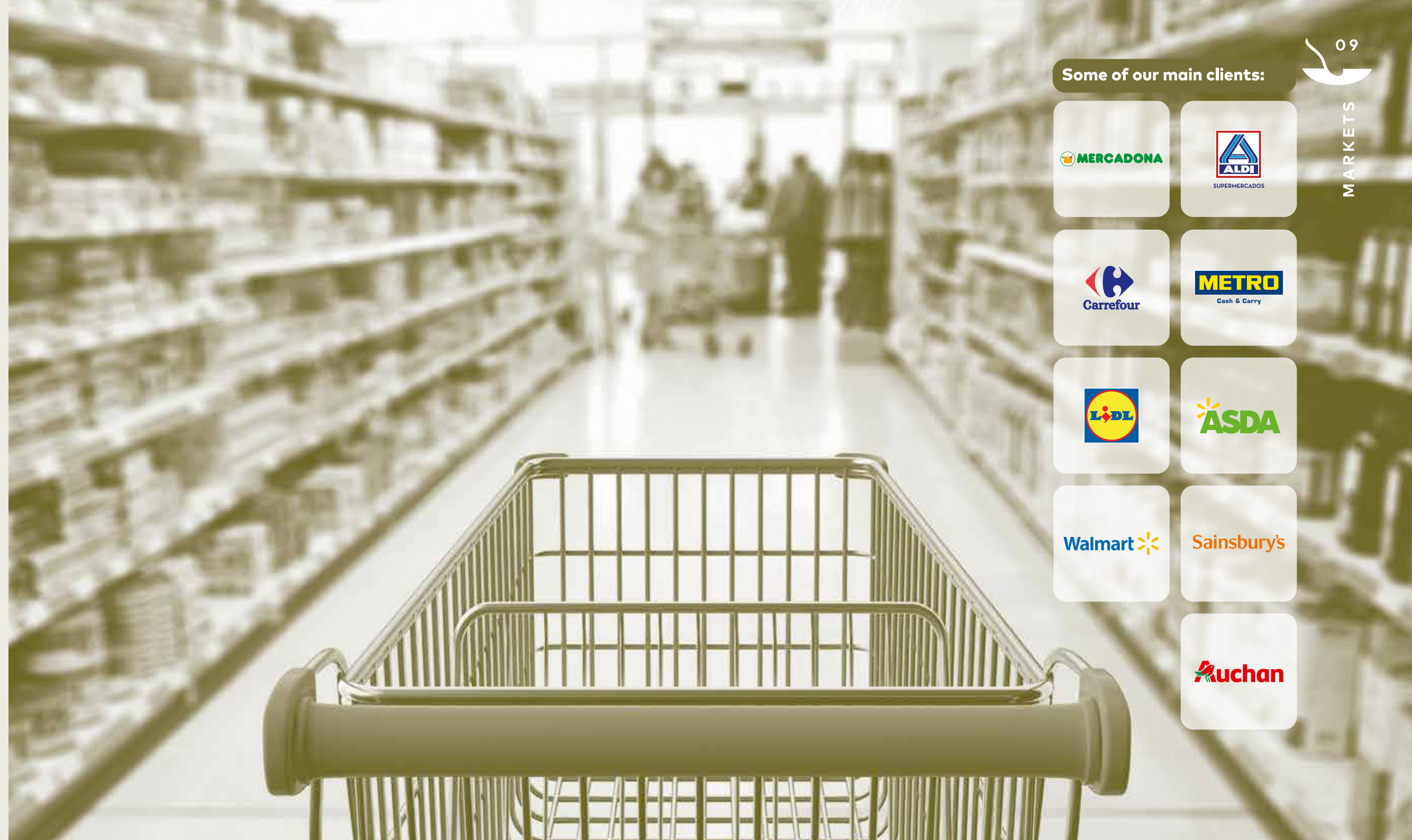


interal
in figures



Markets

- ▶ **RETAIL**
- ▶ **FOOD SERVICE**
- ▶ **"A" BRANDS**
- ▶ **PRIVATE LABEL**



Some of our main clients:



Quality Assurance And Research & Development



Leader in manufacturing broths and soups for others

- ▶ Large and diversified range in format and specifications allowing us to satisfy all existing market demands.
- ▶ Experienced and skilled R&D team to develop and adjust recipes according to almost any brief.
- ▶ Multilingual team to work hand in hand with our clients in the development of new products.
- ▶ Permanent recipes monitoring to detect misalignments with the competition.



Product families

Ready meals



Sauces



Stocks/broths



Soups



Seasonings



All these families are proposed in both dry (dehydrated) and liquid (ready to eat or to use)

Beside the proposed recipes, we are specialized in tailor made products adapting them to the market taste. All our products can be produced under our clients private labels



Liquid Stock in carton Combi SIG

- ▶ UHT treatment.
- ▶ Up to 15 months shelf-life at room temperature.
- ▶ Resealable lid or screw cap.
- ▶ Wide format selection: 200ml - 1.1L.
- ▶ Wide range already available: **chicken, beef, vegetables (vegan), fish, seafood, stew, paella...**
- ▶ 100% natural.
- ▶ Ready to add in cooking as stock or to make a soup in direct use.



UP 15 MONTHS



UHT TREATMENT



FORMAT SELECTION 200ML - 1.1L.



INGREDIENTS 100% NATURAL





Creamy soups and sauces in carton Combibloc

- UHT treatment.
- Up to 15 months shelf-life at room temperature.
- Resealable lid or screw cap.
- Wide format selection: 200ml - 1.1L
- Wide range already available: **Mixed vegetables, pumpkin & carrot, leek & potato, chicken & vegetables, wild mushrooms, seafood.**
- 100% natural.
- Ready to eat.



UP 15 MONTHS



UHT TREATMENT



FORMAT SELECTION
200ML - 1.1L.



INGREDIENTS
100% NATURAL





Ambient liquid soups and sauces in Doy pack

- Ready to use.
- 1-2 minutes in the microwave and ready!
- Flexible packaging, light in weight, reduction in waste, no breakage.
- Mild heat treatment to protect product quality and flavour.
- Shelf-life up to 18 months at room temperature.
- Large range of sauces: **Pepper, Béchamel, Hollandaise, curry, dark soy, sweet chili, mustard, pasta sauces.**
- Soups: **chicken, vegetable, pumpkin.**
- Sizes from 150g to 600g.



UP 18
MONTHS



1-2 MINUTES
IN THE MICROWAVE
AND READY



SIZES FROM
150 TO 600G





Rice based ready meals in Doy pack

- 1-2 minutes in the microwave and ready!
- Flexible packaging, light in weight, reduction in waste, no breakage.
- Mild heat treatment to protect product quality and flavour.
- Shelf-life up to 18 months at room temperature.
- Large range: **Spanish paella (vegetable, chicken, seafood, black ink), mushroom risotto.**
- Sizes from 250g to 400g.



UP 18 MONTHS



1-2 MINUTES IN THE MICROWAVE AND READY



SIZES FROM 250 TO 400G





Grains & pulses based ready meals in Doy pack

- Ready to eat and serve. Already cooked.
- 1-2 minutes in the microwave and ready!
- Flexible packaging, light in weight, reduction in waste, no breakage.
- Mild heat treatment to protect product quality and flavour.
- Shelf-life up to 18 months at room temperature.
- Range: **Mixed of red & white quinoa, Mediterranean style quinoa, Farro Risotto, Curried lentils, Mexican style beans, Bulgur and Chickpeas salad, ...**
- Sizes from 250g to 400g.



UP 18
MONTHS



1-2 MINUTES
IN THE MICROWAVE
AND READY



SIZES FROM
250 TO 400G





Stock cubes and stock powder

- Wide range: **Beef, chicken, vegetables, fish, shellfish, seafood, curry, garlic & coriander, tomato...**
- All kind of packaging configuration: **packs of 2, 6, 8, 10, 12, 18, 24, 48, 60, 84, 96 cubes...**
- Two different technologies:
Wet soft paste stock cubes.
Dry hard pressed stock cubes.
- Available under all kind of specifications:



LOW SALT /
LOW FAT



MSG
FREE



GLUTEN
FREE



PALM
OIL FREE



ORGANIC



INGREDIENTS
100% NATURAL





MSG FREE

QUICK MELT
IN A FRYING PAN
OR WOKBEEF, CHICKEN,
FISH, VEGETABLES...

Jelly stock and seasoning pots

- ▶ Clean label: MSG free, palm free, all natural.
- ▶ Quick melt in a frying pan or wok.
- ▶ Contains all you need to season in one single pot.
- ▶ **Beef, chicken, vegetables, chop-suey, tandoori, curry, teriyaki...**
- ▶ Packs of 8 or 4 pots.





Dry sauces, seasoning mixes and oven bag seasonings

Dry sauces:

- Wide range: bechamel, hollandaise, curry, green pepper,
- Ability to develop bespoke recipes on demand.
- Shelf-life up to 25 months in room temperature.

Seasonings:

Seasoning mixes

- Spanish paella, Mexican chili, Couscous, Tandoori, Guacamole Mix.

Oven bag seasonings

- Just introduce what you are going to cook in the baking bag, sprinkle the content of the seasoning on it and put it directly in the oven!
- Recipes: **Garlic and Onion, paprika and Tomato, Provence herbs, dill and lemon...**



UP 25
MONTHS



SIZES FROM
20 TO 100G



INGREDIENTS
100% NATURAL





Dry soups & instant (cup soups)

- ▶ Dry soups: to simmer or instant.
- ▶ Wide range: **vegetables, chicken&noodles, tomato, asparagus, mushroom...**
- ▶ Ability to develop bespoke recipes on demand.
- ▶ Shelf-life up to 24 months in room temperature.
- ▶ Different sachet sizes and boxes.



UP 24 MONTHS



SIMMER OR INSTANT



RECIPES DEVELOPMENT TO MEASURE



DIFFERENT SACHET SIZES AND BOXES





Dehydrated pasta and rice ready meals

- Simple preparation by simply mixing with boiling water and simmer for 3 – 10min.
- Pasta or rice + sauce already included in the pack.
- Flexible packaging, light in weight, reduction in waste.
- Shelf-life up to 21 months at room temperature.
- Large range: **Parmesan, Bolognese, Pesto, Funghi, 4 cheeses...**
- Sizes from 70g to 170g (1 – 2 servings).



UP 21
MONTHS



3-10 MINUTES
EASY TO DO



SIZES FROM
70 TO 170G



FLEXIBLE
PACKAGING





Food Service range

Stock powder and paste

(500g to 10 Kg).

Beef
Chicken
Vegetables
Fish
Vegetables low salt content

Dry sauces

(500g to 10 Kg).

Demi glace
Green Pepper
Béchamel
Roquefort
Hollandaise...

Dry soups

(500g to 10 Kg).

Vegetables
Chicken and pasta
Beef and pasta
Onion
Tomato
Asparagus
Mushrooms
Seafood



UP 24
MONTHS



TAILOR MADE
RECIPES
DEVELOPMENT



SIZES FROM
500 TO 10KG



LOW
SALT



MSG
FREE



GLUTEN
FREE



PALM
OIL FREE

