

why endori

together for people, animals and the environment

- ✓ based on peas grown in Germany
- ✓ lower CO₂ consumption and less exploitation of land and water compared to animal products¹
- ✓ production facilities in Germany
- ✓ electricity from renewable energies
- ✓ renouncement of the use of palm fat



we offer tailormade solutions

experience and flexibility

take advantage of our capabilities to create your desired product:

- ✓ we can make plant-based versions of nearly all popular meat products
- ✓ according to customer-specific needs and recipes, taking into account nutritional requirements (e.g.: Nutri-Score)
- ✓ optimised for pricing – from entry-level to premium prices
- ✓ as shock-frozen variants using the IQF process or refrigerated
- ✓ packaged according to individual specifications from 150 g to 10 kg

Wide range of protein sources:

- peas
- fava beans (broad beans)
- wheat
- oats
- ... and more



¹The German Environment Agency, "Fleisch der Zukunft", 2020 study (meat of the future)

wide range of packaging solutions

choose the packaging format that fits your needs



bags, small size

- 400 – 600 grams
- with label or fully printed
- perfect for frozen products



bags, medium size

- 750 – 2000 grams
- with label or fully printed
- perfect for frozen products



bags, industry size

- 5 – 10 kilograms
- with label
- perfect for frozen products



trays, regular

- 150 – 250 grams
- with label or slipcase



trays, XXL

- 250 – 400 grams
- with label or slipcase



Let the good grow

endori

endori

**100% plant-based
components and
complete solutions**

made in
Germany

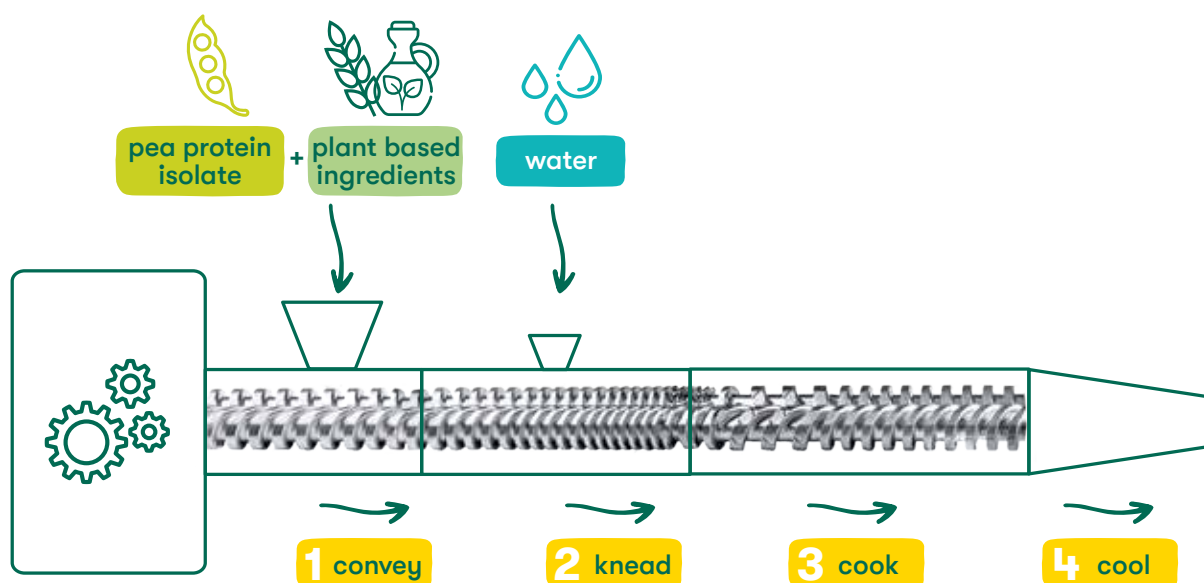


**for further processing
or private label products**

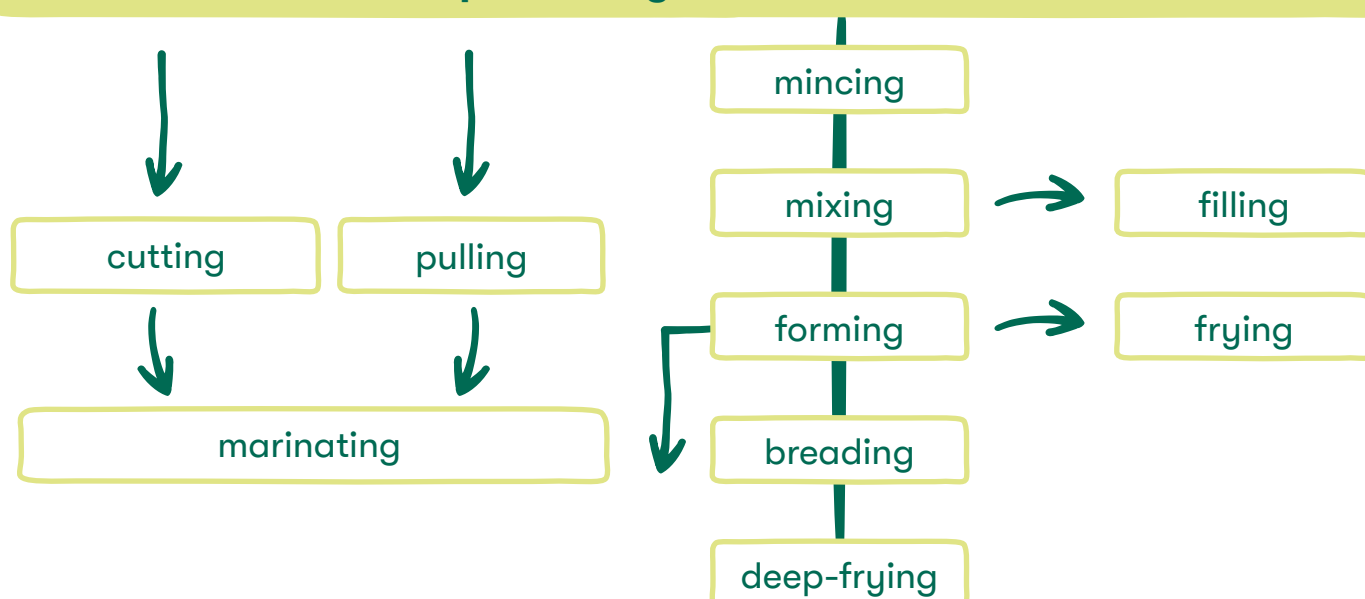
production: at the heart of our company

meat-like texture with a juicy bite

High moisture extrusion: this is a purely physical process in which raw materials are mixed by two interlocking shafts, formed by heat and pressure and finally cooled down. Without chemicals.



further processing of the wet extrudate



freezing (IQF)

versatile product range

the perfect base for your product idea

existing developments can be flexibly adapted according to your ideas

wet extrudates, cut

Flexibly adaptable with respect to

- colour
- texture
- shape & size
- protein source



moulded products, “filled”

Individually adjustable

- taste profiles
- weights
- diameter/length
- protein sources



wet extrudates, cut & marinated

Individually adjustable

- taste profile (marinade)
- colour
- texture
- shape & size
- protein source



moulded products, breaded and fried

Individually adjustable

- coatings
- textures
- taste profiles
- protein sources



moulded products, “raw” or cooked

Flexibly adaptable with respect to

- colour
- texture
- flavour profile
- weight
- protein source



minced products, “raw” or cooked

Flexibly adaptable with respect to

- colour
- texture
- flavour profile
- protein source



proven success in industrial processing

- ✓ **international customers** from B2B and B2C, including airlines, food service industry, grocery and food processing industries
- ✓ versatile plant-based fish and meat alternatives as
 - **components** for frozen/chilled dishes, frozen baked goods and pizza ...
 - **complete solutions** for vegan products
 - **private label** products

endori – at your side as a reliable partner

- ✓ **high-quality plant-based meat and fish alternatives** for the German and European markets **since 2015**
- ✓ Member of the **Pfeifer & Langen Group since 2019**
- ✓ covering the entire value-chain from raw material to finished products - **“from field to fork”**
- ✓ expertise and the technological possibilities to meet customer needs with great flexibility
- ✓ successful with our own brand

We can support you in implementing your product ideas with our comprehensive know-how.



↗
Frank Kemmerling, contract farmer for endori

our partners

Pfeifer & Langen
Industrie- und Handels-KG



BUIR-BLIESHEIMER
AGRARGENOSSENSCHAFT eG

parent company

- fully-integrated value chain following the sustainability principle “from field to fork”

pea cultivation

- 2022 Acreage of 500 hectares for endori peas (~2000 t peas)

your contact to endori

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