



2024 Corporate Presentation

• Overview •

With nearly 25 years of experience, **German Bulgarian Business Group** manufactures, markets and distributes ingredients and blends for the food industry. We are particularly focused on **the processed meat industry** and have acquired vast knowledge and know-how within this industry.

We are manufacturing according to the highest standards and best practices and have implemented ISO 9001:2015, IFS Food, Bio products, and Halal products.





CONTENTS

In the following slides you will get more info on
the services and products which we offer.

01

GBBG facilities and Pilot plant

Our facilities and professional equipment.

02

Products

Take a look at our comprehensive product range.

03


Why us

An overview of our experience and knowledge.

04

Contact us

We remain available for your inquiries.





Our Laboratory

We believe expertise comes with experience.



GBBG Laboratory

Our Technikum is a pilot-plant where we organise practical workshops for our customers.



We value our customers' projects and are ready to co-work with them in our pilot plant in order to achieve the best possible results. Here is the place where we can discuss the requirements with the customer, make trials and redefine the recipes if necessary till we get the desired result.

Facility equipment

Our facilities are equipped with state-of-the-art machinery to maintain the high standards we are following.



Blenders

We operate on several production lines, including one dedicated line for Halal only products



Cutter

The pilot plant is equipped with a cutter for trial works.



Tumblers

Tumblers with separate chambers for parallel trials.



PRODUT RANGE

We have a comprehensive range of products
necessary for the meat-processor.

01

Spice mixtures & Combis

Spice mixes and combis (spices + additives) for all types of sausages.

02

Functional blends

Functional blends, phosphate based cutting aids, shelf life extenders.

03

Animal proteins

Animal proteins of the finest grades to improve the quality of your sausages.

04

Starter cultures

A wide range of starter cultures for raw-fermented sausages.

05

Vegan and Bio products

We are Bio certified for a selected range of products.





01

Finest spice mixtures & Combis

In our products we use carefully selected spices of the highest grades which make it possible to label them “uncompromised quality”.

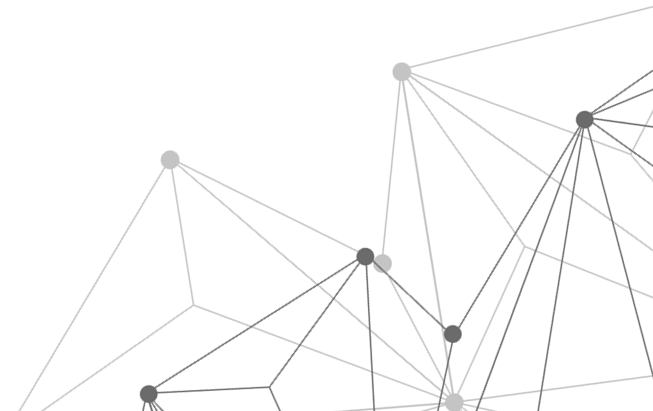


02

Functional blends to boost your output



Among our functional blends we put emphasis on
protein-based brines for injection, shelf-life
extenders, structure improvers.





03

Animal proteins

A variety of pork and beef proteins of the highest grades with excellent binding, texture improvement and emulsifying properties.





04

Starter cultures

- **Fast** acidifying cultures
- **Slow** acidifying cultures
- **Protective** cultures
- **Taste-enhancing** cultures

The right starter culture is the key for stability, color, texture, flavor and taste.

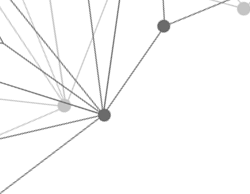


05

Vegan and Bio products

Following the trend, we are putting efforts to develop Vegan and Bio products, and so far we have registered a selected range of products for Bio sausages.





Salami with pepper

Variety of salami with carefully selected spices.



Hams

Hams from the Balkan and Mediterranean regions.

Chauriso

We have a wide range of raw fermented and smoked specialties.



Fuet

One of our latest developments is the traditional Fuet sausage.





Trust our know-how

The meat-processing industry is a demanding one. We have built our know-how in this industry over more than 25 years. So, trust us and challenge us.

Experience

Our technologists and R&D experts have a profound knowledge of the food industry standards and best practices.

Facilities

Our quality is augmented by the state-of-the-art equipment and facilities we maintain.



Flexibility & Adaptation

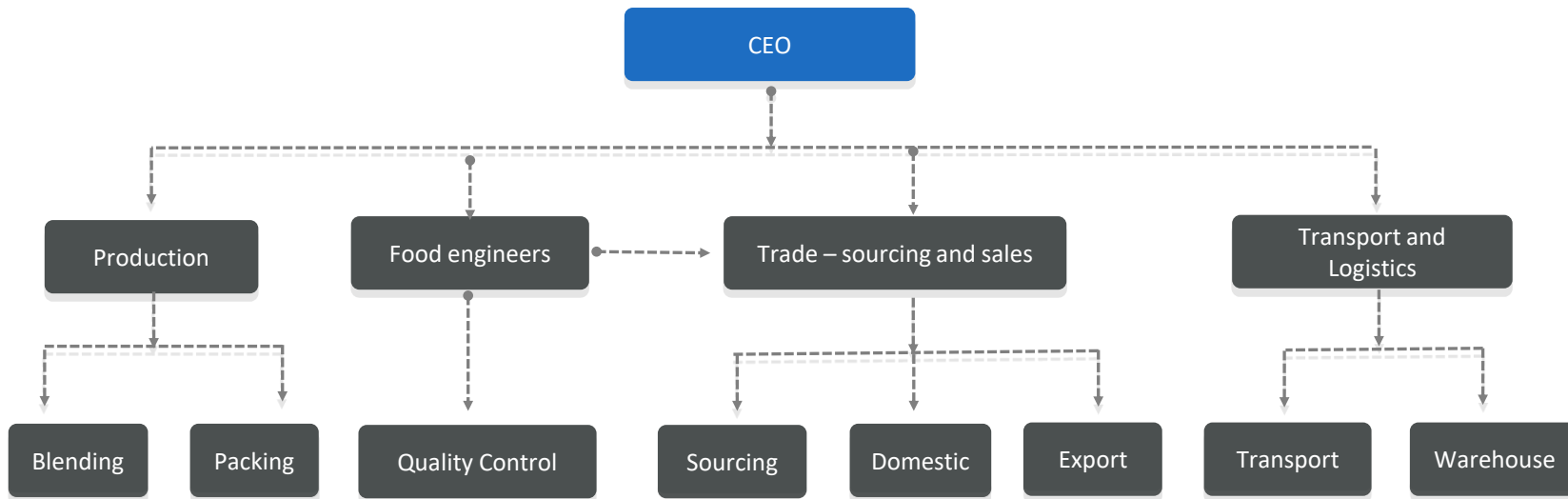
To succeed it's not enough to be an expert – you have to be flexible and adaptive as well.

International exposure

We are expanding our international exposure through our foreign offices and teams.

Organization

We have a clearly-defined yet flexible organization guiding us in our day-to-day activities.





Contact Us

We will be happy to answer your inquiries and advise you on your projects!



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THANK YOU

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