

Company Profile

and value proposition



Natural Ingredients for Healthy Foods

The logo for Vepinsa Ingredientes features the company name in a bold, white, sans-serif font. 'vepinsa' is on the top line, and 'INGREDIENTES' is on the bottom line in a smaller, all-caps font. To the right of the text is a stylized graphic of three rows of yellow corn cobs. The background of the slide is a photograph of various corn-based ingredients in wooden bowls: whole yellow corn kernels, yellow cornmeal, and a brown, textured substance, possibly corn bran or a different type of corn product.

vepinsa
INGREDIENTES

VEPINSA INGREDIENTES SAPI DE CV

Company created by local businessmen from Los Mochis, Sinaloa and businessmen from Monterrey; who have had previous production and marketing businesses in agriculture, agribusiness and food ingredients in the national and international market.

In 2017, they had the initiative to reactivate the wet corn milling plant located next to their plant known as Industrias Vepinsa SA de CV and to name it **Vepinsa Ingredientes SAPI de CV.**

WE ARE A MANUFACTURER OF
INGREDIENTS DERIVED FROM
CEREALS AND LEGUMES

STRATEGIC LOCATION

SINALOA IS THE STATE IN MEXICO WHERE CLIMATIC CONDITIONS AND NATURAL RESOURCES FAVOR THE COUNTRYSIDE, BEING THE STATE THAT HARVESTS THE MOST AGRICULTURAL PRODUCTS IN THE COUNTRY.



Vepinsa Ingredientes has a sister company, Industrias Vepinsa SA de CV, which, through innovative processes, produces natural extracts and functional pigments.

OUR COMPETITIVE ADVANTAGES

- Unique roasted corn germ, due to its aroma and flavor; You can substitute almonds, walnuts, and peanuts. It can be adjusted to the particle size that the application needs.
- Unique corn pericarp on the market; high in dietary fiber, neutral in taste and aroma. It can be adjusted to the particle size that the application needs.
- Starch HP unique in the market; native corn starch high in protein, provides high viscosities and high capacities for water and fat retention.
- We are the only supplier that can offer grits mixed with pericarp and corn germ to formulate cereal grain and with this, extruded products (Snacks and Breakfast Cereals) can have the claim of whole grain.
- We are the only Mexican company to offer legume flours (beans, chickpea and pea) without pericarp.

OUR TECHNOLOGY

The plant has technology acquired and developed internally:

1. Dry grinding

European technology

Products: germ, fiber, grits, food flour, industrial and livestock corn flour, special flours (pinto beans, yellow beans, chick peas, peas and white sorghum)

2. Wet milling

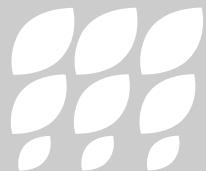
Multi-vendor integration project

Products: starch and protein

INDUSTRIAL FACILITIES



04



Vepinsa Ingredientes has a grinding capacity of 70,000 MT per year from Valle del Fuerte and the state of Chihuahua and 21,000 tons of legume grains produced in Sinaloa.



Natural Ingredients for Healthy Foods 

PLANT CERTIFICATIONS



RESEARCH, DEVELOPMENT AND INNOVATION

Vepinsa Ingredientes has a technical team that helps you in your project of applying its ingredients from start to finish.

Vepinsa Ingredientes offers to independent an R&D team for exclusive attention.

Vepinsa Ingredientes offers the availability of establishing confidentiality agreements with its clients.



"Offer healthy food ingredients through sustainable innovation processes"

QUALITY ASSURANCE

We have a Quality Assurance department, whose functions are:

- Implementation and administration of the SQF System
- Coordination with our clients to meet the requirements of their quality assurance systems
- Lead projects to ensure the safety and quality of the company
- Manage documentation related to quality processes

For the attention of corporate clients we offer the attention of an independent Quality Assurance executive to the attention of other companies in the same market segment.

If you require a document related to quality assurance, request it from the Quality Manager at the following email: cesar.sanchez@vixim.com.mx

QUALITY DEPARTMENT

It has three laboratories at the Mochis Plant:

- Raw Materials Laboratory
- Process laboratory
- General laboratory

Analysis capabilities:

- Grain reception quality
- Physical analysis of products
- Chemical analysis of products
- Microbiologic analysis
- Colorimetry analysis

Third party analysis:

- Presence of transgenic genes
- Pesticide presence

SUPPLIER DEVELOPMENT

Vepinsa Ingredientes SAPI de CV has a supplier development program with farmers from the Rio Fuerte Sur Valley, who plant non-transgenic yellow corn and other legume grains.

The Program consists of the celebration of Agriculture by Contract where the prices, quality and volumes of grain to be purchased are clearly established. In this way, producers have the necessary certainty to receive financing for their crops.

Additionally, the company offers specialized advice to farmers throughout the agricultural cycle. In the case of the Chihuahua grain supplier, Vepinsa Ingredientes has an alliance with the Grupo Uno company, which already has its own supplier development and is a grain gatherer.

SOCIALLY AWARE COMPANY

The President of Vepinsa Ingredientes SAPI de CV is President of the Board of Trustees of Casa Hogar Santa Eduwiges AC; a house that cares for homeless children in the North of Sinaloa. Additionally, some of the company's collaborators make a voluntary contribution to the sustenance of this organization.



CLIENTS

Vepinsa Ingredientes SAPI de CV is starting its commercial operations and the current clients are the following:

- *Sigma Alimentos Noroeste SA de CV*
- *Best Ingredients de México SA de CV*
- *Granos, Semillas y Servicios agrícolas SA de CV*

CONTINGENCIES REACTION PLAN

Vepinsa Ingredientes SAPI de CV has designed and implemented a “Crisis Plan” that is activated when there is an environmental, social, economic or health contingency. This Plan contemplates how the company is organized to diagnose the situation, respond and follow up on the action plans defined by the Crisis Committee.

Regarding the supply of raw materials, **Vepinsa Ingredientes** has suppliers in two different regions (northern Sinaloa and Chihuahua) and two agricultural cycles (autumn-winter in Sinaloa and spring-summer in Chihuahua), which makes it less vulnerable to weather events than may arise.



CORN INGREDIENTS PORTFOLIO

Vixim®

CORN

INGREDIENTS

PRODUCT PORTFOLIO



Food Market

Vixim® Germ

Vixim Germ 100
Toasted
milled germ

Vixim Germ 200
Chopped
toasted germ

Vixim Germ E
Toasted Whole
Corn Germ

Vixim® Fiber

**Vixim
Fiber 100**
Milled
pericarp

**Vixim
Fiber 200**
Chopped
pericarp

Vixim® Grits

Corn flour
Vixim Grits F-1
Vixim Grits F-1B
Vixim Grits F-2
Vixim Grits F-3
Vixim Grits M-1
Vixim Grits M-2
Vixim Grits M-3

Vixim® Flour

**Vixim
Flour 100**
Baking
flour

Vixim® Starch HP

**Vixim
Starch HP 100**
Starch for dairy
and meat

**Vixim
Starch HP White Corn**
Starch for dairy
and meat

Vixim® Corn

**Vixim
Corn 60**
Corn flour

Vixim® MS60

**Vixim
MS60**
Flour for
extruded flakes



Vixim Germ

Vixim Germ 100

Toasted milled germ

Vixim Germ 200

Chopped toasted germ

Vixim Germ E

Toasted Whole Corn Germ

Functional and nutritional benefits

- Provides a light flavor of roasted nuts
- Contains tocopherols
- Minimum fiber content of 19%
- Minimum protein content of 14%
- In combination with **Vixim Grits and Vixim Fiber** it can be declared on toast or rolled snacks as **“Made with whole grain”**
- Gluten free
- 100% natural

Vixim Germ

Vixim Germ 100
Toasted milled germ

Vixim Germ 200
Chopped toasted germ

Vixim Germ E
Toasted Whole Corn Germ



Control

+ 10% Vixim Germ

+ 5% Vixim Fiber



Butterscotch
cookie

Vixim Germ

- Whole grain/ healthy appearance.
- Contribution of views on tortilla chips, toasts, cookies, breads and bars.

Cost reduction, partial substitution of walnut in toppings.



Vixim Fiber

Vixim Fiber 100

Milled pericarp

Vixim Fiber 200

Chopped pericarp

Functional and nutritional benefits

- Minimum fiber content of 65%
- Water retention capacity
- Usable in a wide range of food applications
- Craft appearance
- Gluten free
- 100% natural

*In combination with **Vixim Grits and Vixim Fiber** it can be declared on toast or rolled snacks as **“Made with whole grain”***

Vixim Fiber

- Pigmented
- With chili flavor
- Pungency level control

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Vixim Grits

Vixim Grits F-1 Yellow Corn Grits (Corn flour)

Vixim Grits F-1B White Corn Grits (Corn flour)

Vixim Grits F-2 Yellow Corn Grits (Corn flour)

Vixim Grits F-3 Yellow Corn Grits (Corn flour)

Vixim Grits M-1 Yellow Corn Grits (Corn flour)

Vixim Grits M-2 Yellow Corn Grits (Corn flour)

Vixim Grits M-3 Yellow Corn Grits (Corn flour)

Functional and nutritional benefits

- Protein content of 6% -7%
- Promotes expansion in snacks and extruded cereals
- Whole grain profile when mixed with **Vixim Germ and Vixim Fiber**
- Gluten free
- 100% natural



Vixim Flour

Vixim Flour 100

Baking flour

Functional and nutritional benefits

- Applicable in a wide variety of foods, particularly in baked goods
- Gluten free
- 100% natural



Vixim Starch HP

Vixim Starch HP 100

Starch for dairy and meat

Vixim Starch HP White Corn

Starch for dairy and meat

Functional and nutritional benefits

- Protein content of 5.5% -7%
- Excellent binder in meat products, yogurt among others, providing a texture with a certain firmness, short and good mouth feel
- Can replace partially or totally potato starch
- Gluten free
- 100% natural



Vixim Corn

Vixim Corn

Corn flour

Functional and nutritional benefits

- Whole grain flour
- Applicable in Tamales, Atoles, Alternative Drinks and Baking
- Gluten free
- 100% natural

APPLICATIONS AND BENEFITS



| | Vixim® Germ | Vixim® Fiber | Vixim® Grits | Vixim® Flour | Vixim® Starch HP | Vixim® Corn |
|-------------------------|---|--|---|---|---|---|
| Segment | Bread / Nutritional / Confectionery / Snacks | Bread / Nutritional / Condiments / Snacks / Sauces and dressings / Pets food | Nutritional / Snacks) / Pets food / Breakfast cereals / Baby porridge | Bread / Nutritional / Confectionery / Snacks | Nutritional / Dairy / Meat / Sauces and dressings | Pets food / Tamales / Atoles / Alternative drinks |
| Project type | Innovation | Innovation / substitution | Innovation / substitution | Innovation / substitution | Innovation / substitution | Innovation / substitution |
| Benefits | Artisanal / nutritio- nal appearance / whole grain / textures / flavor / cost | Fiber addition clamps / extenders (cocoa, chili peppers, etc.) | Non-GMO and gluten free claim | Non-GMO and gluten free claim/ cost reduction | Water retention / firmness | Non-GMO and gluten free claim/ cost reduction/ Whole grain |



SPECIALTY FLOUR PORTFOLIO

Vixim®

SPECIALTY FLOUR PORTFOLIO



**Vixim®
Phaseolus**

**Vixim
Phaseolus WG 80**
Whole grain
bean flour

**Vixim
Phaseolus 80**
Husk less
bean flour

**Vixim®
Phaseolus**

**Vixim
Phaseolus
Fast Cooking
Beans**
For high
volumen
kitchens

**Vixim®
Cicer**

**Vixim
Cicer 80**
Chikpea
flour

**Vixim®
Pisum**

**Vixim
Pisum 80**
Husk less
pea flour

**Vixim®
Sorghum**

**Vixim
Sorghum 80**
White
sorghum
huskless flour

**Vixim®
Lens 80**

**Vixim
Lens 80**
Whole
lentil flour



Vixim Phaseolus

Vixim Phaseolus WG 80

Whole grain bean flour

Vixim Phaseolus 80

Husk less bean flour

Functional and nutritional benefits

- Applicable in a wide variety of foods, particularly meat, dairy and baked goods
- Gluten free
- 100% natural
- Rich in protein and fatty acids

Since it does not contain pericarp, it is poor in oligo-saccharides with anti-nutritional characteristics.



Vixim Phaseolus Fast Cooking

For high volumen kitchens

Functional and nutritional benefits

- Cooking about 15 minutes
- It does not need to be ground or crushed in its preparation of refried beans
- Gluten free
- 100% natural
- Rich in protein and fatty acids



Vixim Cicer

Vixim Cicer 80

Chikpea flour

Functional and nutritional benefits

- Applicable in a wide variety of foods, particularly meat, dairy and baked goods
- Gluten free
- 100% natural
- Rich in protein and fatty acids

Since it does not contain pericarp, it is poor in oligo-saccharides with anti-nutritional characteristics.



Vixim Pisum

Vixim Pisum 80

Husk less pea flour

Functional and nutritional benefits

- Applicable in a wide variety of foods, particularly meat, dairy and baked goods
- Gluten free
- 100% natural
- Rich in protein and fatty acids

Since it does not contain pericarp, it is poor in oligo-saccharides with anti-nutritional characteristics.



Vixim Sorghum

Vixim Sorghum 80

White sorghum
huskless flour

Functional and nutritional benefits

- Applicable in a wide variety of foods, particularly meat, dairy and baked goods
- Gluten free
- 100% natural



Vixim Lens

Vixim Lens 80
Whole lentil flour

Functional and nutritional benefits

- Applicable in a wide variety of foods, particularly meat, dairy and baked goods
- Gluten free
- 100% natural
- Rich in protein and fatty acids

APPLICATIONS AND BENEFITS



| | Vixim® Phaseolus | Vixim® Cicer | Vixim® Pisum | Vixim® Sorghum | Vixim® Lens 80 |
|-------------------------|---|---|---|--|---|
| Segment | Bread / Nutritional / Dairy / Meat / Snacks / Sauces and dressings | Bread / Nutritional / Dairy / Meat / Snacks / Sauces and dressings | Bread / Nutritional / Dairy / Meat / Snacks / Sauces and dressings | Bread / Dairy / Meat / Snacks / Sauces and dressings | Bread / Nutritional / Meat / Snacks / Sauces and dressings |
| Project type | Innovation / substitution | Innovation / substitution | Innovation / substitution | Innovation / substitution | Innovation / substitution |
| Benefits | Nutritional / whole grain / costs | Nutritional / whole grain / costs | Nutritional / whole grain / costs | Nutritional / whole grain / costs | Nutritional / whole grain / costs |

FOOD SAFETY AND QUALITY POLICY

Vepinsa Ingredientes SAPI de CV.

A manufacturer of foods derived from cereals and legumes, is committed to establishing, maintaining and continuously improving a food safety management system, through the implementation of the SQF Code Version 8.1 and with full compliance with the current national and international food legislation, the foregoing, with the primary objective of always providing safe food.

- Evaluate and select our suppliers to ensure the safety of raw materials and supplies to develop a relationship of long-term mutual commitments.
- Guarantee compliance with the requirements of our customers on food safety, considering current national and international food legislation.
- Comply with the annual maintenance program of facilities and equipment, thereby achieving increased efficiency, effectiveness and productivity in our processes.

- Plan and execute an annual training program for our collaborators, to train people committed to ensuring the safety and quality of ingredients manufactured in the plant.
- Apply effective communication tools with our internal and external clients, which provide us with an environment of active and positive participation.
- Our philosophy is to offer always healthy food ingredients, with high quality standards, innovating and maintaining continuous improvement in our processes, with the fundamental objective of exceeding the expectations of our customers.

Vision

To be the best value proposition in products derived from cereals and legumes that contribute to a healthy life

Mission

Offer healthy food ingredients through sustainable innovation processes

Value proposition

Vepinsa Ingredientes offers the international food industry innovative solutions with added value (Bromatology, functionality, cost) through healthy ingredients derived from cereals and legumes

COMPANY'S PHILOSOPHY

vepinsa
INGREDIENTES

Vixim[®]

Values - CIRSI

Commitment

We transform an agreement into reality

Innovation

We improve our standards by imagining and realizing goals

Responsibility

We assume the consequences of our actions before others

Service

We serve our clients' needs with interest and joy

Integrity

We are consistent with our principles and values in all our actions

BELIEFS

- We believe that work is a means to seek the integral development of people and their families. The center of our decisions will always be the person; seen in our collaborators, clients, suppliers, shareholders and society to which we belong.
- We are committed to generating results that allow for community building in a sustainable environment.
- We believe in operational efficiency by making processes simple and effective, adopting new technologies, eliminating waste and unnecessary expenses.
- We believe in productive innovation as a means to make a company sustainable over time.
- We are a community that transcends and remains in time.



Natural Ingredients for Healthy Foods

For more information:

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