RollFoöd

INNOVACIÓN EN ALIMENTOS

¿Who are we?

We are a **FoodTech** Company formed by a young, dynamic, and innovative team that seeks to revolutionize agribusiness by creating **plant-based** and **clean label products.**.

Our purpose

Transform our food production methods to establish a sustainable nourishment system

"A sustainable nourishment system is one that ensures food safety and nutrition for all, in a way that does not compromise the economic, social and environmental foundations for future generations."

Our values

Simplicity

Affordability

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Innovation

Why do we do it?

Because the traditional food system is responsible for between 691 and 783 million people suffering from hunger or food insecurity, discarding about 1 billion tons of food, equivalent to 14% of the world's food supply and generating a third of global greenhouse gas emissions.

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What do we do?

We specialize in crafting a unique, plant-based product: DEHYDRATED FLAKES OF FRUITS AND VEGETABLES. Our outcome ensures a straightforward, versatile, and personalized presentation that is both safe and free from preservatives and flavorings. These dehydrated flakes are designed to elevate the nutritional value of high-quality foods.

What is our raw material?

What constitutes our raw material? It comprises pulps of seasonal fruits and vegetables, along with ground grains (cereal or legumes) that undergo a meticulous selection process.

How do we do it?

All the ingredients are mixed and transferred to the drying sector, where the mixture is fed. Subsequently, it undergoes instant dehydration, resulting in the formation of a continuous sheet. The sheet is then cooled and either granulated or ground, based on the presentation requirements specified by the customer.

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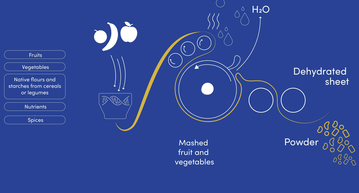

Production Plant

It is strategically located in the Cumbrar Pole (Maipú, Mendoza), heart of the industrial zone of the province, where an **ecosystem of business services** that works in an integral way is articulated.

This new production plant, where our two business units (Food and Engineering) work together, was developed to meet and certify the most demanding food quality standards.

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Drying technology

We have a sustainable production plant that has a state-of-the-art drum drying system, designed, and built by our Roll Food Engineering division. This is one of the drying systems that takes the most care of the original characteristics of the product, achieving the best yields in terms of energy efficiency.

Advantages of drying technology in the food industry

- Extended shelf life
- Better preservation of natural characteristics and nutritional value.
- Eco-friendly production process.
- Versatility in presentations and applications.
- Easy rehydration.
- Low microbiological levels.
- Reduced weight and volume.
- Merge and personalization.
- Clean label.

R+D+i

Our core activities are focused on **research, development**, and the constant pursuit for **innovative solutions**, through the experience of our team. This combination of actions allows us to offer high value-added options.

We have a laboratory, also available to our customers, for research and development in food technology: we use pilot-scale equipment for the development and testing of new products.

Our products

Where to apply our products

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- Dairy products (milk, yogurt, ice cream, etc.).
- Appetizers, desserts, and spice blends.
- Food for babies and seniors.
- Drinks ready to mix and drink.
- Fillings for fresh pasta and meat.
- Pet food and treats
- Soups, sauces, and instant purees.
- Fruit and protein bars.
- Fruit and vegetable juices.
- Dietary supplements
- Confectionery.
- Baking mixes.

Sustainability

If we want to help protect our planet, we need to transform the way we produce our food

That's why at Roll Food

We seek carbon neutrality in all our processes: 100% of the thermal energy demanded is generated from biomass from agro-industrial disposal; and the electrical energy we use to produce is supplied by photovoltaic panels.

The construction of our equipment is based on reused materials

We work with plant-based products.

We make efficient use of all the process water.

Quality and safety of our products

At Roll Food, we uphold stringent safety standards to ensure the highest quality in all our products. Our comprehensive traceability system monitors raw materials, processing, transport, and delivery to ensure transparency throughout the entire production and distribution process. To achieve these high standards, our company carefully manages various links in the production chain — from sourcing the finest raw materials to the final stages of product manufacturing. Moreover:

- We permanently train our staff at every stage of processing and in food safety culture.
- We automate processes to enhance efficiency and ensure systematic performance through continuous improvement
- We innovate in technologies that facilitate the processes of acquisition and elaboration.
- We apply strict supplier selection and approval programs.

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