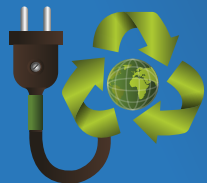


Schadinis sign in to Patent
PCT DE2022/100567

OUR BENEFITS

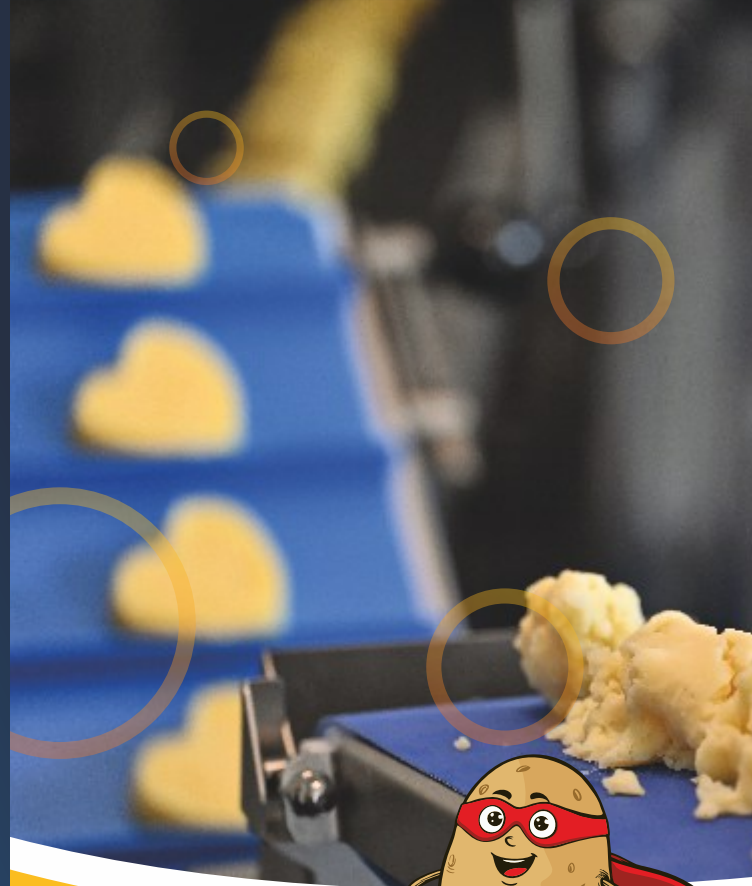
- reversible solidification of farina constituents
- dependent of farina species
- production conditions which are observed strictly (temperature, air moisture, time)
- product will be easy feel like gummy
- inaccessible for food germinal
- keepable till more than 12 months without drycooling
- if it warmed up again, the original quality is coming back
- progression of the process by a technical institute in Germany
- new products are planned with rice, corn and wheat rice

RETRENCHMENT
OF APPROX. **60%**
CARBON DIOXIDE



UP TO **40%**
ENERGY SAVINGS

DURING THE PROCESS ENGINEERING



INFINITE FOOD

ecological shelf life extension for new food items



We reshape the
DUMPLING
NEW
MANUFACTURE

**THURINGIAN
PRODUCT**



BUILD YOUR
NEW WORLD
OF FOOD WITH US

Schadinis - Matthias Schade D-99867 Gotha
Tel: +49 177 5514361 www.schadinis.de

Schadinis

Schadinis is a potato processing startup whose potato products are made from potato dough. Thanks to environmentally friendly, innovative and patented processes, our products can be produced industrially without pre-frying or pre-baking.

Based on an extensive research project and its findings, our fresh products such as croquettes and potato dumplings no longer need to be frozen or chilled. They are food-safe for up to 12 months. The significant reduction of preservatives in the manufacturing process is also a pioneering innovation in the production of healthy food and a sustainable improvement in the potato processing industry.



**THURINGIAN
QUALITY PRODUCT**

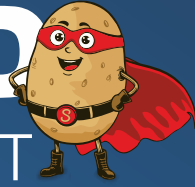
WWW.SCHADINIS.DE



Schadinis

CONVENIENCE

FOOD



THE NEW MARKET
IN OUR FAST WORLD

strong growing up worldwide market

IN 2024 ABOUT

600 BILLION EURO SALES

INCREASE OF ABOUT

7% PER YEAR

This will be accelerated through new lifestyles.

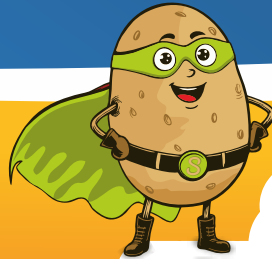


TODAY'S SITUATION ON THE MARKET

- for a long storage life most times a deep cooling is needed (needs much energy during the cooling process)
- most times the usage of energy during the production process and the storage is not harmonized with the climate targets (usage of fossile fuels)
- new methods of storage life are needed

OUR CHALLENGE

- manufacture and availability from healthy starchy food
- long storage life of food without cooling (saves energy → better utilization of ressources)



Eco
FRIENDLY



FARINA OUR KEY FOR SUCCESS

- most important carbohydrate of human nutrition
- glucose molecules linked to long chains
- properties of farina dependent on the plant
- farina swells under heat (shaping)
- the process is easy reversible (retrogradation) „gum bread roll“

These properties of farina are the base and source of the Schadinis process engineering.

