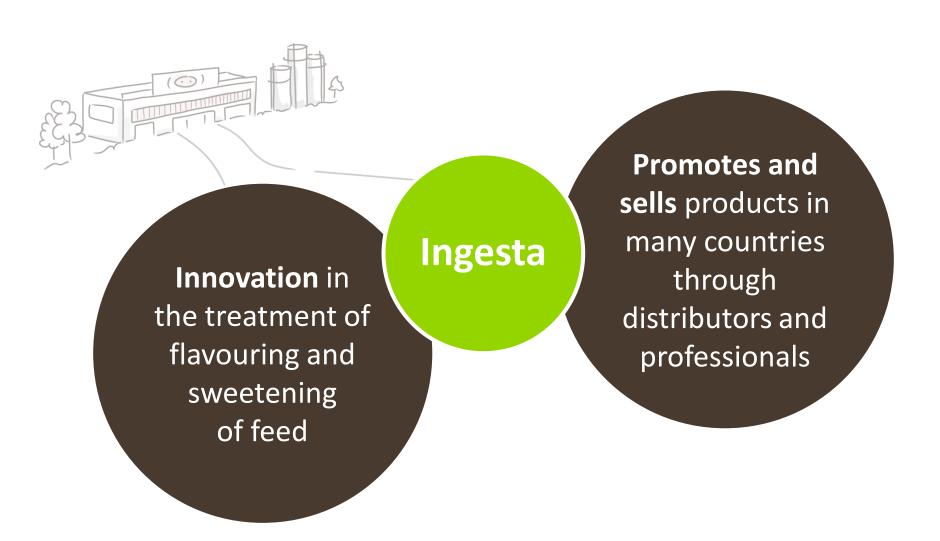
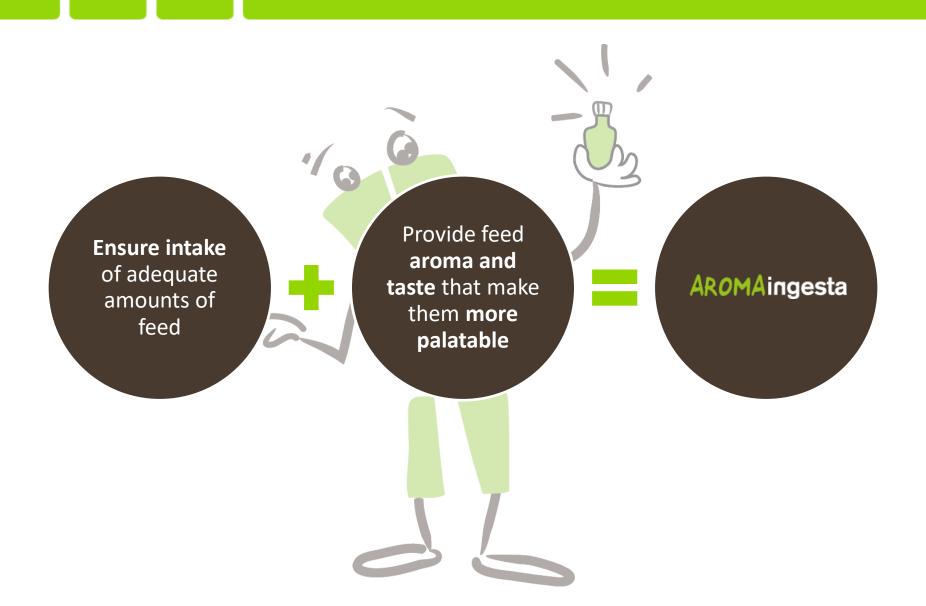


"flavour attitude"

- 1. What is Ingesta?
- 2. Aromas and Flavours
- 3. Sweeteners
- 4. GMP+ Certificate

1. ¿What is Ingesta?

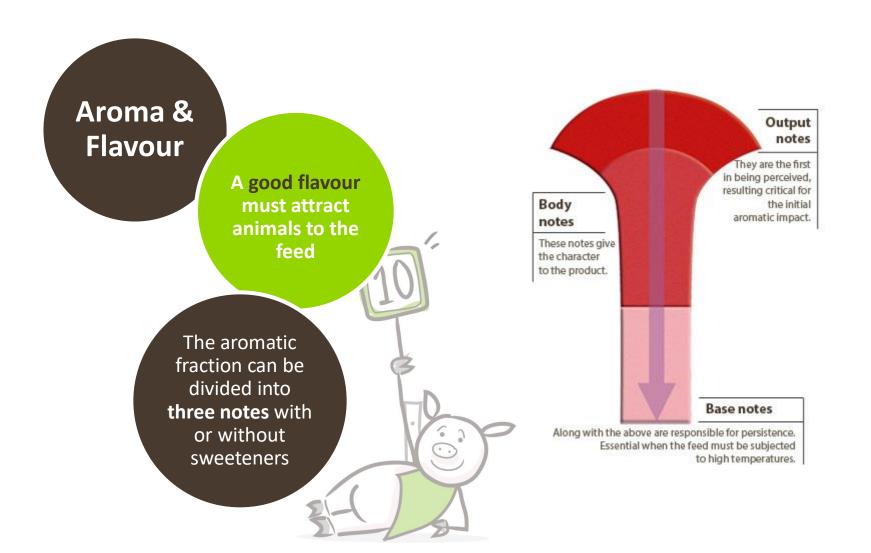




Smell and taste are the result of a very complex physiological system.

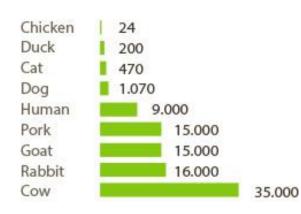
In addition, they are the responsibles for the gastro-intestinal reflex and secretory phenomena which lead to improve the Feed Intake and Feed Efficiency.

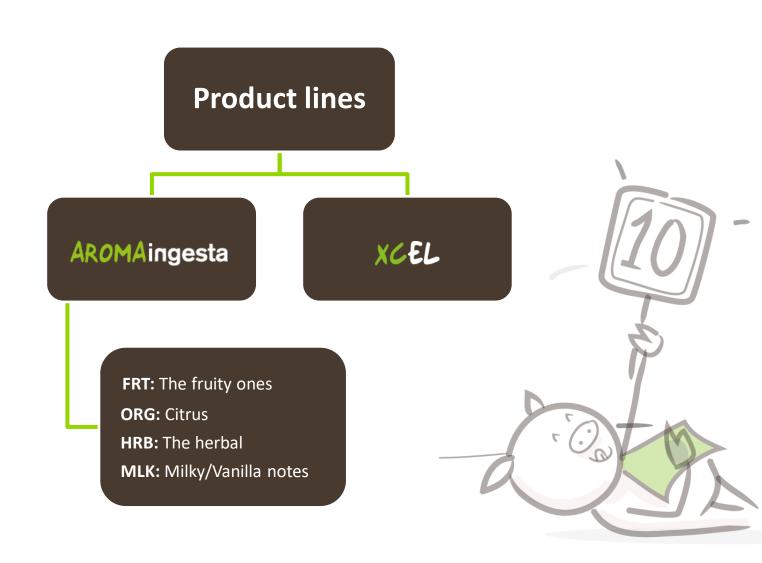
All these aspects are taken into consideration to design our Aromas, Flavours and Sweeteners.



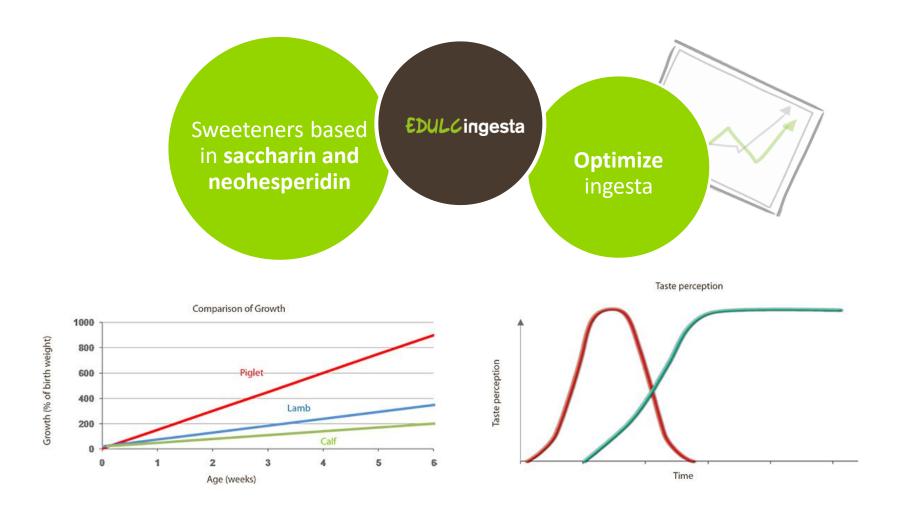








3. Sweeteners



Coming soon new formulations and products

5. GMP+ Certificate

DNV-GL

PROCESS CERTIFICATE

Certificate no: 10000291647-MSC-GMP+-ESP

30 December 2019

Valid: 30 December 2019 - 29 December 2022

GMP+ International registration number: GMP051906

INGESTA S.L.

Avda. Corts Catalanes, 5-7,08173, Sant Cugat de Vallès, Barcelona, Spain

DNV GL Business Assurance B.V. declares that there is justifiable confidence that the processes production of premixtures, trade in compound feed, premixtures, feed additives and feed materials at the participant INGESTA S.L. comply with the applicable requirements and conditions of the standard GMP+ B1 Production and Trade and Services of the GMP+ FC scheme (based on GMP+ C6) of GMP+ International.

Place and date: Barendrecht, 15 January 2020



For the issuing office: DNV GL Business Assurance B.V. (GMP+ Int. reg. no: 30528) Zwolseweg 1, 2994 LB Barendrecht The Netherlands



Management Representative

