

CMYK INGREDIENTS IS



Advanced Technologies for Industry (ATI)

R&D Center accredited by EU Commission. We are a unique EU based food-tech developer for SMEs.



Awards Winner with 4 of our final products selected by SIAL Paris Innovation Awards. An outstanding case in the history of SIAL.



Resident of Sofia Techpark, the first science and technology park in Bulgaria, home to 11 labs and link to government and business networks

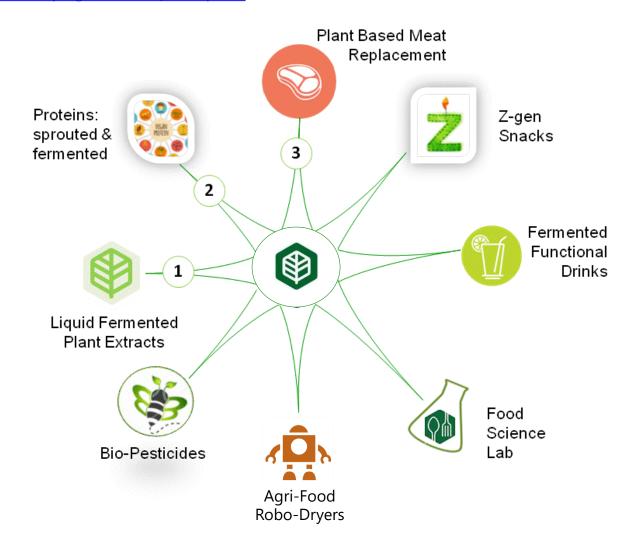


A global top 500 food-tech innovative company in 2019, rated by British Food Forwarding Agency for contribution into environmental footprint reduction

AGRI-FOOD DEVELOPMENTS

Proprietary eco-technologies & product concepts

http://www.cmykingredients.com/development



AGRI-FOOD ROBO-DRYERS for SMEs

The future of functional food preservation

MARKET SIZE Food dehydrators

2019 E 2026 \$ 2 bln \$ 3 bln

Rapid growth due to:

- Food wastage consciousness rise
- Improved shelf life demand boost
- COVID-19 driven health focus







IDEAL DIRECTION for ROBOTICS

Sensor systems and agri-food user scenarios

MOST DEMANDED in EUROPE

The largest 33% market share. CAGR of 8%+

PERFECT for FOOD SMEs

285,000 companies in Europe

VITAL for BIO AGRI-FOOD

The most preservation challenged industry as it is pesticides and radiation free

FOOD WASTAGE CUT SUPER-POWER

Approx 1/4 of food in the EU is wasted and needs a solution = abundant raw material

SME DRYER STORY / as is now









Current basic solutions used in agriculture are extremely limited and outdated. Not only the major share of raw material is treated incorrectly, but the whole process is organized inefficiently and the quality of the outcome is frequently unsatisfying and causing losses and failure to comply with the requirements to the raw material, especially for high margin products (mainly those in pharmaceuticals and premium food sector)

SME DRYER STORY / to be





De-Hydrating ROBOT

UNIVERSAL SOLUTION FOR INSTALLATION
AT MULTIPLE DEHYDRATION TECHNOLOGIES

SENSE

Humidity, weight, density, size

COMPUTE

Data inputs from the sensors

ACT

Start the right program

Al collaborative

Cloud solution for analysis & prediction

DRYER'S CONTROL PANEL







ADVANTAGES

of Correstly Dehydrated Foods





Rehydration: near fresh organoleptic excellence



Vitamins: extraordinary nutrition lab results



Minerals: unbelievably high, especially Fe, Ca, K



Color preservation: presentation & food colors



Aroma: better results vs any competitive tech



Texture: maximum fiber qualities secured



Storage: x2 shelf life vs generic dehydrated foods



Marketing: nutraceutical, superfood, functional, packed with vitamins & minerals, eco, clean label, min processed, raw vegan

TARGETED EQUIPMENT







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