

Kalsec opens SPICE Lab in Netherlands

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Kalsec Inc. is expanding its existing footprint on the European continent with the opening of its Savoury Product Innovation Centre of Excellence (SPICE Lab) in Wageningen, Netherlands. Kalsec is a natural ingredient solutions provider for the food and beverage industry, with global headquarters in Kalamazoo, Michigan. This new facility demonstrates Kalsec's leadership in developing taste and sensory solutions derived from nature, with an emphasis on sauces, dressings and condiments applications.

“We chose to locate our new SPICE Lab in the heart of the Wageningen Food Valley to strengthen our position in the region and reinforce our commitment to our European customers,” said Julie Heine, Kalsec's President and Chief Commercial Officer. “We are excited to tap into the abundance of agrifood innovation clustered at and around Wageningen University & Research.”

Kalsec has served food manufacturing customers in Europe for nearly 30 years and has a regional headquarters located in the United Kingdom. The company worked in cooperation with Oost NL, the East Netherlands Development Agency; Foodvalley NL as a network partner for practical valorisation; and world-renowned University and Research institution WUR to establish Kalsec operations in Wageningen.