

Terle Tulemast KEN Foods!



01

About us



> **01** *About us*

❑ **Liasa Group** is a Spanish company and one of the leading manufacturers of dairy, blend and veg products for HORECA, confectionary and industrial clients in Spain.



❑ Within the group, there are 2 companies **Ken Foods** and **InLeit**.

❑ **KEN Foods** is the market leader in manufacturing of creams for professionals.



❑ **InLeit** is a market leader in production of cutting – edge proteins and emulsions.



LIASA GROUP IN **NUMBERS**



+245M
Euros

Sales
2024



+430
Employees

In total
2024



+250M
Litres

Processed milk
2024



+80
Countries

Export
2024



LOCAL PRODUCT

Every day, we collaborate with local farms that supply fresh milk to our InLeit factories, ensuring its highest quality.



- ❑ **Fresh, high-quality products.** Fresh milk is delivered within 50km radius from our factory. Production takes place within a maximum of 72 hours after collection.
- ❑ **Environmental impact.** We actively contribute to minimizing our carbon footprint.
- ❑ **Control and traceability.** We monitor every step of the process to ensure transparency and product quality.

Liasa Goup on the MAP



- ❑ **Headquarters** in Madrid, as well as offices in Catalonia and Rome, Italy
- ❑ **KEN FOODS Factory** is located near Madrid (Guadalajara), Spain.
- ❑ **InLeit factory** is located in the north of Spain (A Coruña), close to Santiago de Compostela, Spain.

KEN FOODS

- ❑ More than 25 years of experience in manufacturing and sales of dairy creams, blends and veg creams
- ❑ Dedicated sales to the professional Horeca, pastry, ice cream, and industrial sectors.



02

Our products



OUR **PROCESS**



- ❑ We collect milk from local farmers and transport it to our A Coruña plant.



- ❑ Next, the milk is centrifuged to separate the protein from the fat.



- ❑ The cream is then transported to our Ken Foods plant in Guadalajara, where it undergoes a specific heat treatment (pasteurization or UHT) before packaging.

PRODUCTS

Creams

Cream



Blends

Cream and vegetable fat



Vegetarian / Vegan Alternatives

Vegetal fat



PROFESSIONAL **PRODUCT PORTFOLIO**

- ❑ We understand that each client has different needs, not only in the products they use but also in the packaging format.
- ❑ Our containers are mainly made of cardboard and come in various formats to meet client needs and facilitate storage.

SPRAY
250G/500G



TETRA
SQUARE
1 L.



PURE-PAK
2 L.



BAG-IN-BOX
10 KG.



BAG-IN-BOX
1.000 KG.



Pure Creams



Ken Nata 38%, Pure dairy cream + carrageenan 38% Fat – pasteurised

Cream
Blend
Vegan



- ❑ Designed for the traditional pastry.
- ❑ Superior freshness and mouthfeel.
- ❑ A premium product with consistent results.
- ❑ Minimal syneresis, ideal for delicate creations.
- ❑ 38% fat
- ❑ 180 days shelf life



1L x 12
10L



180d



0 - 5°C

Ken Nata 38% C/F, Pure dairy cream (carrageenan free) 38% Fat - UHT



- ❑ Clean label
- ❑ Enhanced quality and performance for professional confectionery and ice cream producers.
- ❑ Minimal syneresis, ideal for delicate creations
- ❑ 38% fat
- ❑ 180 days shelf life



1L x 12
10L



180d



0 - 5°C

Ken Nata 35%, Pure Dairy cream 35% Fat – UHT

Cream
Blend
Vegan



- ❑ Freshness and smooth mouthfeel
- ❑ Excellent yield
- ❑ Low syneresis
- ❑ 35% fat



1L x 12
10L



180d



0 - 5°C



Ken Nata 35% Lactose free



- ❑ Lactose Free 100% dairy cream
- ❑ Consistent texture with outstanding whipping performance
- ❑ Low syneresis
- ❑ 35% fat



1L x 12



180d



0 - 5°C

Ken Nata 32.3% with sugar, pasteurized



- ❑ Sugar included and fully blended—ready to use, saving time and guaranteeing uniformity.
- ❑ Compatible with all types of machines.
- ❑ 32.3% fat
- ❑ 12.6% Sugar



1L x 12



180d



0 - 5°C

Cream
Blend
Vegan

Ken Nata Culinaria 18% Dairy cooking cream - pasteurized



- ❑ Compatible with all types of ingredients, including the most acidic.
- ❑ Designed for demanding chefs who never compromise on quality in professional kitchens.
- ❑ 18% fat
- ❑ 180 days shelf life



1L x 12



180d



0 - 5°C



Ken Nata 35% with 9 months shelf life & yield x 3



- ❑ Superior freshness and mouthfeel.
- ❑ Designed for the traditional pastry.
- ❑ A premium product with consistent results.
- ❑ Minimal syneresis, ideal for delicate creations.
- ❑ High yield > 3 times
- ❑ 35% fat
- ❑ 270 days shelf life



1L x 12



270d



0 - 5°C

Blends



Ken Gourmet Duo, Whipping and cooking blend, 34% Fat – UHT



- ❑ 70:30 Blend of Dairy and Veg
- ❑ Screw top for easier application and extended shelf life in the fridge
- ❑ Can be used for whipped, cooking, baking, pouring and production of Gelato
- ❑ Excellent stability
- ❑ High yield x 3 its volume
- ❑ Low syneresis, no cracking
- ❑ Excellent freezing performance
- ❑ Acid stable
- ❑ 34% Fat



1L x 12
10L



270d



0 - 5°C



Ken Lactea Sugar, *Whipping blend* 31% Fat – UHT



- ❑ Highly functional in all machines; prevents issues in continuous whippers.
- ❑ Doesn't dry out or crack.
- ❑ Excellent consistency, stability, and flavor.
- ❑ 30.9% Fat
- ❑ 16.3% Sugar



1L x 12



270d



0 - 5°C

Ken Culinario, Cooking blend 18.9% Fat – UHT

Cream
Blend
Vegan



- ❑ Fully versatile: suitable for freezing, reheating, and regeneration without losing stability
- ❑ Super fast reduction
- ❑ High heat resistance: doesn't curdle at high temperatures
- ❑ Compatible with all ingredients, including acidic ones
- ❑ 18.9% Fat



1L x 12
10L



270d



0 - 20°C



Vegetarian and Vegan Products



KEN Presto, Para montar, Fat – 27.1%, 12% sugar



- ❑ High stability: maintains its firmness for days in display
- ❑ Excellent whipping: great volume (x4) and consistency, ideal for Chantilly, toppings, and decorations on heavy cakes
- ❑ Ready to use: already sweetened to the right degree, saving time and ensuring consistent results
- ❑ Vegetable cream with milk protean (not suitable for Vegans)
- ❑ 12 months shelf life



1L x 12
10L



365d



0 - 20°C

Ken Gold & Fresh, *Vegan sweetened whipping product 25% Fat – UHT*



- ❑ A dairy-free cream alternative for vegans and those with lactose intolerance.
- ❑ Ideal for offering lactose-free or vegan desserts
- ❑ Functional with pre-incorporated sugar
- ❑ Quick whipping in any type of machine
- ❑ Does not crack
- ❑ 0% lactose, 0% dairy protein, 100% vegan
- ❑ 25% Fat
- ❑ 21% Sugar



1L x 12



365d



0 - 20°C

Sprays



Ken Original, Pure sweetened cream Spray, 500ml



- ❑ Ready-to-use pure sweetened cream
- ❑ Professional dispenser for increased volume
- ❑ Airy texture, melts in the mouth
- ❑ 28% Animal Fat
- ❑ 10% Sugar
- ❑ 215 days shelf life
- ❑ 500ml can



500g x 12



215d



0 - 20°C

Ken dairy aerosol, *lactose free sweetened cream spray, 275ml*



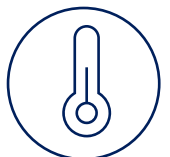
- ❑ Ready-to-use pure dairy sweetened cream, lactose free version
- ❑ Professional dispenser for increased volume
- ❑ Airy texture, melts in the mouth
- ❑ 27% Fat
- ❑ 10% Sugar
- ❑ 275 ml can



275g x 12



215d



0 - 20°C

Ken Suprema, *blended sprawy sweetened,* 500ml

Cream
Blend
Vegan



- ❑ Professional dispenser for greater volume
- ❑ Airy texture, melts in the mouth
- ❑ Stands up in hot beverages
- ❑ 24% Fat
- ❑ 13% Sugar



500g x 12



215d



0 - 20°C

Ken Vegetable spray *with sugar,* 250ml

Cream
Blend
Vegetable

AVAILABLE
SOON



- ❑ Professional dispenser for greater volume
- ❑ Stands up in hot beverages
- ❑ 24.5% Fat
- ❑ 7.5% Sugar
- ❑ 250ml can



250g x 12



365d



0 - 20°C

Other products



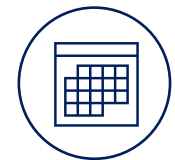
Ken Base Helado, Ready-to-use ice cream base for soft-serve machine UHT



- ❑ High quality soft ice cream
- ❑ Smooth, creamy, and stable formulation for high-quality soft ice cream
- ❑ Ready to use formula with all type of soft ice cream machines
- ❑ Maintains structure and creaminess during service.
- ❑ 7.3% fat
- ❑ 21% sugar



1L x 12
10L



270d



0 - 5°C

Ken Trufa, The perfect combination of chocolate and cream, pasteurized



- ❑ The perfect combination of chocolate and cream
- ❑ Contains real chocolate couverture
- ❑ Fillings, toppings and decorations
- ❑ It can be personalized to taste: flavours, liquors, etc. can be added.
- ❑ Excellent behavior in refrigeration/freezing processes, with no drying or cracking.
- ❑ Whipping cream can be added in any % in order to optimize its performance.
- ❑ Shelf life if frozen 365 days, when defrosted 90 days
- ❑ 26% fat
- ❑ 30% Sugar



2.3kg x 6



90d

365d frozen



0 - 5°C

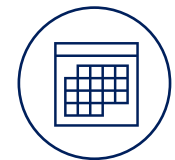
Ken Cream Cheese, *fresh cream ideal for cheesecake or sushi*



- ❑ Creamy texture and mild dairy taste, with outstanding spreadability.
- ❑ Great stability both cold and hot: it does not curdle, does not turn rancid, and maintains its flavor over time.
- ❑ Ideal for sweet and savory applications: from semifreddos, mousses, and ice creams to cheesecakes, flans, croquettes, or toasts
- ❑ Reliable performance in the oven, perfect for preparations that require structure and creaminess.



3kg



150d



0 - 5°C

Questions?

Síguenos   | www.ken-foods.com





Aitah

Dziękuję

Thank you

