



MISSION

WE IMPROVE THE LIVES OF PEOPLE WITH SPECIAL NUTRITIONAL NEEDS

Our roots stretch back to 1922, in South Tyrol, in the heart of the Alps. We have always had the aim of ensuring that those with special nutritional needs can enjoy mealtimes as much as everyone else. Our values of responsibility, progress and proximity have enabled us to establish ourselves as a leader in the gluten-free market and to break into new nutritional areas.

DR. SCHÄR AT A GLANCE

We are a family-owned company with global reach.

Our products are available in over 100 countries.

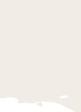
Brands: Schär, Flavis, Kanso.



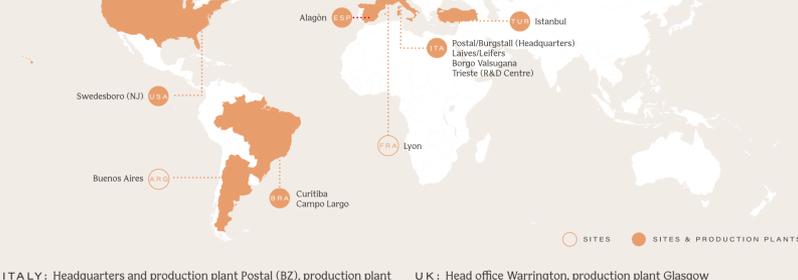
EMPLOYEES
1,800
GLOBALLY



2024 TURNOVER
€ 624
MILLION



18 SITES IN
11 COUNTRIES



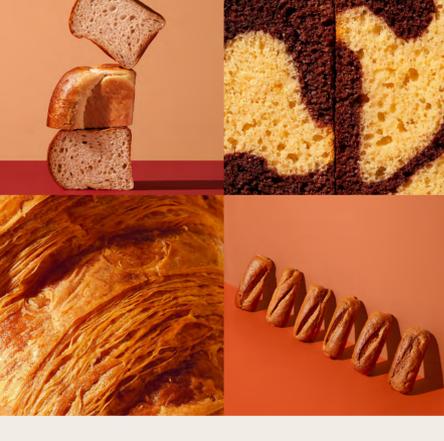
ITALY: Headquarters and production plant Postal (BZ), production plant Laives (BZ), R&D Centre at AREA Science Park (Trieste), production plant & head office Borgo Valsugana (TN)
GERMANY: Production plant and head office Dreihausen, production plant Apolda
AUSTRIA: Production plant Klagenfurt
SPAIN: Production plant and head office Alagón
FRANCE: Head office Lyon

UK: Head office Warrington, production plant Glasgow
USA: Head office and production plant Swedesboro
BRAZIL: Head office Curitiba, production plant Campo Largo
TURKEY: Production plant and head office Istanbul
ARGENTINA: Head office Buenos Aires
SWEDEN: Marketing and R&D office Stockholm, production plant Falun

LET'S CHANGE THE FUTURE OF NUTRITION TOGETHER.



For us, food has the power to make people with special nutritional needs feel very much part of a shared experience, turning every meal into a tasty, joyful experience through the quality of our ingredients, our production processes, and our unrivalled safety standards. We carefully supervise our products from “field to fork”, throughout their entire lifecycle.



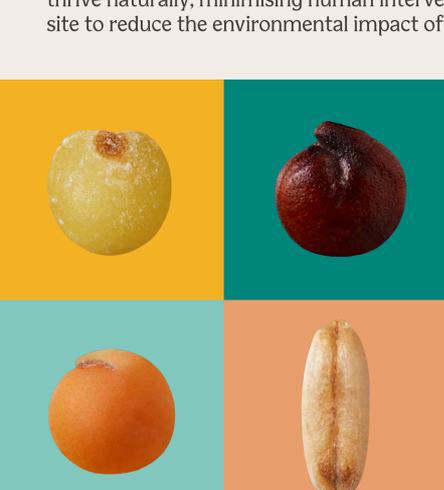
QUALITY AND TASTE FIRST

A large team of global professionals, nutritionists, and food developers ensures safety, quality and nutritional balance, from raw materials to the finished products. Indeed, they combine the finest ingredients with rigorous standards, certified facilities (BRC, ISO, RSPO, Rainforest Alliance), accurate labelling, supplier audits, and advanced in-house testing, all without ever compromising on flavour.

CONSCIOUS VALUE CHAIN: OUR FIELD-TO-FORK COMMITMENT



“Conscious value chain” means that we support the production line every step of the way. We collaborate closely with farmers, offering guidance and training while promoting the cultivation of minor crops and innovative farming methods that reduce water and fertiliser use. For our cereals, we select regions where the crops thrive naturally, minimising human intervention and prioritising areas near our milling site to reduce the environmental impact of our transportation operations.



WE ARE SEEDING A BETTER WORLD

The quality of our ingredients reflects the conditions of the habitat in which they grow. Accordingly, we are committed to pursuing the UN's Sustainable Development Goals, as we aim to contribute to a better and greener future for all.

PROMOTE BIODIVERSITY AND SUSTAINABLE FARMING

SUSTAINABLE PACKAGING

We support biodiversity by promoting minor crops such as millet, sorghum and buckwheat, with a view to reducing monocultures. We encourage responsible water use, and collaborate only with suppliers that meet strict quality standards. Key initiatives like Re-Cereal and Field100, and the publication of our Sustainability Report, further reflect our commitment to protecting and restoring agricultural diversity.

At Dr. Schär, we're committed to reducing our environmental impact by rethinking our use of plastics, optimising materials, and exploring new, sustainable solutions. Already, a full 70% of our products use recyclable packaging. Wherever possible, we're replacing plastic with paper and aiming to make all our packaging recyclable, recycled, or compostable.

SUSTAINABLE PRODUCTION AND LOGISTICS

ENCOURAGE DIVERSITY AND INCLUSION

Dr. Schär integrates renewable energy sources, optimises processes in plants and logistics, and implements energy-saving measures in an effort to reduce CO2 emissions. We supplement conventional energy with cleaner, more eco-friendly alternatives and consider both energy efficiency and environmental impact when planning, procuring and maintaining equipment.

At Dr. Schär, diversity and inclusion are key drivers. This is particularly fitting as, for 100 years now, we have been working in compliance with our mission to improve the lives of people with special nutritional needs. This inspiring principle guides us in our relationships not only with consumers, but with all of our stakeholders and the communities around us.

AT THE HEART OF NUTRITION



DR. SCHÄR NUTRITION SERVICE

DR. SCHÄR INSTITUTE

DR. SCHÄR R&D CENTRE

DR. SCHÄR QUALITY ASSURANCE

Thanks to our international team of dietitians and nutritionists, in collaboration with leading experts, we provide comprehensive information and tools for special dietary needs and gluten-free living. Additionally, we have created NOA, a virtual nutritionist on the Schär website, offering personalised advice on gluten-free products and lifestyles.

Progress also means sharing knowledge. Since 2011, the Dr. Schär Institute has offered doctors and nutritionists resources on coeliac disease, gluten sensitivity and IBS. A scientific committee of international experts supports this work. A practical example of the effectiveness of this approach is Gutsense, an online platform with a symptom test and expert advice on gut health.

At Dr. Schär, we have always believed in the value of research and innovation. Since 2003, our R&D Centre in Trieste has focused on developing dietary solutions for specific nutritional needs, while continuously improving our product range. Our research includes food chemistry, new ingredients, sustainable packaging, new formulations for products, and high-tech production solutions.

At Dr. Schär, quality means safety and trust. Our global team of 60 professionals ensures control from raw materials through to finished products and packaging. With certified sites (BRC, ISO, RSPO, Rainforest Alliance), regular supplier audits, and advanced in-house testing, we guarantee that every product reaching the table is safe, reliable, and of the highest quality.

GLUTEN FREE

With over 200 gluten-free products for those with gluten-related disorders, Dr. Schär covers all dietary needs, from breakfast to dinner. Our range includes bread, pasta, snacks, pizza, ready meals, flour and dough, all made from high-quality, naturally gluten-free ingredients.

SCHAER.COM

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SCHAER.COM

Flavis offers a range of low-protein products to support the treatment of chronic kidney disease, including bread, pasta, snacks, desserts and biscuits. Low in protein, these products also contain a balance of minerals such as sodium, phosphorus, and potassium, providing essential energy and fibre.

FLAVIS.COM

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SCHAER.COM

Kanso offers a range of MCT-rich products designed for low-LCT diets, including ketogenic diets, as well as for high-LCT diets, such as ketogenic diets for long-chain fatty acid oxidation disorders and fat malabsorption and malabsorption. The line includes MCT oils, ready-to-eat foods, and complete nutritional formulas.

KANSO.COM

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KANSO.COM

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