

Press Release

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Holzminden (Germany) / Pasaje (Ecuador), June 19, 2025

Symrise strengthens tropical ingredients production with major upgrades to its Ecuadorian facility

- Increased production capacity and innovation accelerator to meet growing demand for banana and tropical ingredients
 - New workshop and factory upgrades completed at Pasaje site
 - Highest food safety, modernized working environment, anti-seismic standards
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Symrise has completed a major upgrade to its Pasaje site in southern Ecuador. The facility produces banana and tropical dry ingredients. A new workshop aims to further support customers' innovations. Also, the project includes the reconstruction of factory areas impacted by the 2023 earthquake.

Located in the heart of a major banana-growing region, the Pasaje facility produces flakes and powders from bananas and other tropical fruits. The latest investments include additional drum dryers in a new drying zone, as well as anti-seismic infrastructure. Modernized office spaces upgrade working conditions.

"These improvements raise the site to the highest food safety and anti-seismic standards" said Felipe Cuevas, LATAM Operational Director, Symrise Food & Beverage Naturals. "In addition, we have significantly expanded production capacity to meet rising customer demand. The reconstruction of damaged parts of the factory, following the earthquake, also contributes to an optimal working environment for our employees. This increased drying capacity reinforces Symrise's ability to supply consistent, safe, and high-quality natural ingredients to food, beverage & baby food manufacturers worldwide," Felipe added.

"The Pasaje site plays a strategic role in our Symrise global production network," said Aurélie Pellé, Global Product Line Director for Fruit & Vegetables, Symrise Food & Beverage Naturals. "With this upgrade, we are reinforcing our leadership position in the banana and tropical dry ingredients market. Our unique location and industrial set-up open doors for innovative solutions to serve confectionary, baby food, bakery, or savory markets" Aurélie added.

With this investment, Symrise reaffirms its long-term commitment to Ecuador and the production of tropical ingredients.

About Symrise:

Symrise is a global supplier of fragrances, flavorings, cosmetic active ingredients, and raw materials, as well as functional ingredients. Its clients include manufacturers of perfumes, cosmetics, food and beverages, the pharmaceutical industry and producers of nutritional supplements and pet food.

With sales of around €5.0 billion in the 2024 financial year, the company is one of the world's leading providers. The Group, headquartered in Holzminden, Germany, has more than 100 locations in Europe, Africa and the Middle East, Asia, as well as in North and Latin America.

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Together with its customers, Symrise develops new ideas and market-ready concepts for products that form an indispensable part of everyday life. Economic success and corporate responsibility are inextricably linked.

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