

FUCHS GRUPPE

◆ North America

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FUCHS GRUPPE TO DEBUT AT IPPE 2026 Innovative Protein Seasonings and Flavor Solutions Take Center Stage Booth # A2962

As a global leader in custom seasoning and spice solutions, Fuchs Gruppe has been partnering with brands to create unforgettable food moments for over 85 years. Fuchs' mission is to bring the joy of food to life for consumers around the world, and they deliver on that mission by crafting flavors that inspire, uplift, and excite.

Hampstead, MD., January 2026 – Fuchs Gruppe, a global leader in custom seasonings and spice solutions, is thrilled to announce its first-ever exhibition at IPPE 2026, the International Production & Processing Expo. The company will spotlight seasonings for the proteins and meats channel, showcasing its cutting-edge seasonings and spice systems for meat, poultry, and other protein applications.

Solutions for Protein Channel

The surge in protein consumption and consumer demand for bold, innovative flavors drives our dedicated protein line. Recognizing this trend, Fuchs Gruppe has developed a comprehensive portfolio of meat and protein seasoning solutions tailored to stand out on shelves and delight consumers. Along with those offerings, Fuchs prides itself on customized seasoning systems for beef, pork, poultry, seafood, and plant-based proteins, available to serve your specific needs, be it dry rub, marinade, injection, or another.

Innovation is at the heart of Fuchs products. Solutions are tailored to brand needs and based on consumer trends. By leveraging trend analysis and market research, they

proactively create flavors that align with consumer expectations, simplifying development and boosting market success for customers.

R&D, Sensory, & Quality Excellence

Deep reserves of expertise ensure every flavor solution delivers standout taste, consistent quality, and scalable performance. Fuchs culinary and food science specialists bring decades of experience developing seasoning blends, optimizing seasoning adherence, texture, flavor release, and process compatibility to ensure a smooth path from concept to commercialization. Equipped with state-of-the-art sensory labs and trained panels, they systematically analyze taste, aroma, texture, and appearance to guarantee that solutions resonate with target consumers.

Quality is foundational at Fuchs Gruppe. The Hampstead, MD facility adheres to stringent GMP and safety protocols, utilizing advanced microencapsulation and sterilization processes, to guarantee flavor integrity, safety, and clean-label compliance.

About Fuchs Gruppe

Fuchs Gruppe is a leading supplier of value-added seasonings, spices, and flavor solutions to the food manufacturing and foodservice industries. With a heritage that extends back several decades, the company specializes in the development of full flavor systems, custom flavor profiles, and seasoning products – including supporting some of the world's largest and best-recognized food brands.

Fuchs Gruppe's seasoning and flavor experts specialize in anticipating and identifying consumer trends – and converting them into successful flavor profiles. We partner closely with the marketing and R&D departments of food companies to design unique, next-level seasoning solutions. Our products are made in a precision processing environment that ensures consistent, repeatable quality, order to order.

[Fuchs Gruppe](#), the world's largest privately-held seasoning and spice company. Our worldwide capabilities support local as well as global resourcing, giving you maximum flexibility. Operations on four continents carry out our mission to bring the joy of food to life for consumers around the world.

Website address: www.fuchsna.com.