



Experts in modified
starches, clean label
starches and fiber

FORTIFIED TOGETHER.



Functional starches and fibers, tailored for food applications

Lyckeby develop, produce and market high quality potato-based products for the food industry world-wide.

Secured supply with strong roots in the Swedish soil

We are part of the Lyckeby Group, which is an economic association of potato farmers in southern Sweden that was founded in 1927. With strong roots in agriculture, we ensure a stable and high-quality supply of our raw material, the potatoes.

Our dedication to research and development enables us to continually progress and create solutions that deliver long-term value for our customers.

Global reach - local strength

We have a strong international presence, with subsidiaries in Sweden, Denmark, Germany, Poland, the Czech Republic and China. Through our distributors, we're able reach even more markets worldwide.

Our commitment to quality and sustainability

At Lyckeby, we prioritize quality and sustainability across all our operations. Through certifications, innovation, and continuous improvement, we ensure our practices meet the highest standards for product quality and environmental impact.

Certificates

- ISO 9001
- ISO 14001
- ISO 50001
- FSSC 22000
- Halal
- Kosher
- Non-GMO
- FDA registration

Lyckeby portfolio

At Lyckeby, we specialize in modified potato starch, clean label starch and fibers tailored to diverse food applications. Our deep expertise ensures that our functional starches are perfectly suited for specific industrial needs.

We offer cook-up starches and pregelatinized starches designed to provide functionality in many different food applications.

Our starch products

- Acid-treated E1401
- Acetylated E1420
- Cross-linked E1412
- Acetylated and cross-linked E1414
- Acid-treated and acetylated E1420
- Oxidized E1404
- Cross-linked and hydroxypropylated E1442
- Emulsion stabilizing (OSA) E1450
- Enzyme treated
- Dextrin
- Low moisture
- Clean label



A wide range of solutions for the food industry



We provide the right starch for your process

When choosing a starch, you start from the process you intend to use the starch in. Process parameters like temperature, pH and shear forces have a large impact on the starch performance and is therefore crucial when selecting the right starch.

In our portfolio of functional starches there are options suitable for all kinds of process conditions. Also the storage parameters of the product and the intended preparation by the consumer must be taken into consideration to achieve a high-quality end-product.





OUR MISSION

We create
opportunities from
what the earth
has to offer.

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Let's get in contact

Collaboration is at the core of our approach. We build strong, lasting partnerships by combining our high-quality products with in-depth expertise in application development and process, logistics, quality assurance, and sustainability.

Contact us for more information about our products and the functionality they provide in different applications.



lyckeby.com

