



Union des Syndicats des Industries des Produits Amylacés et de leurs dérivés

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PRESS RELEASE

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THE CHALLENGING 2016 FRENCH HARVEST DISTURBS THE STARCH INDUSTRY

- ⇒ The very poor 2016 French harvest of soft wheat, which affects harshly the agricultural sector, also disorganizes the starch industry.
- ⇒ The unusual characteristics of wheat require the Starch Industry to adapt its manufacturing processes, which leads to additional costs.
- ⇒ The starch industry, which values 20% of soft wheat used on the French market, gets organized to deal with this exceptional situation.

Bad weather in recent months have dramatically affected the 2016 French harvest of soft wheat. Yields fell by nearly 30% and grain quality has been doubly affected, causing difficulties at industrial level.

First of all, the specific weight (or SW) has been found very heterogen and dropped often below 70kg/hl or even worse, far below the contractual quality grids (> 74 kg/hl mini), which is not in line with the needs of starch producers.

Furthermore, the protein content is higher than usual and the extraction of the grain protein has become more difficult. The starch producers are also concerned with the quality of the protein of this year.

The collected wheat thus appears difficult to handle in particular with regard to the manufacturing process which is slowed down, especially for the starch production, due to a flow loss and lower extraction yields in the factories. The corresponding production costs could quite increase.

In this challenging context, every starch producer initiated a constructive dialogue with its suppliers to identify the best solutions in order to obtain an adequate level of quality. The starch producers will precise their outlook for the 2016/2017 campaign in the coming weeks depending on deliveries in factories.

The USIPA gather 100% of the French starch producers

Combining tradition and innovation, the starch industry extracts the constituents of wheat, corn, potatoes and peas: starch, protein, fiber and fats (germs / oil). A great variety of ingredients come from starch (starches and modified starch, glucose syrup, polyols, caramel colors, bio-based materials ...) that are developed for food, animal nutrition and non-food applications. Our industry directly or indirectly employs 15,000 workers in 14 industrial facilities, and helps maintaining 20,000 agricultural jobs.

Your contact : www.usipa.fr, Thomas GAUTHIER, Secretary General, 01.48.78.51.00



L'USIPA réunit l'ensemble des amidonniers implantés en France.

Usipa... Toute l'énergie de l'Amidon

Alliant tradition et innovation, l'amidonnerie extrait les constituants du blé, du maïs, de la pomme de terre et du pois protéagineux : amidon, protéines, fibres et lipides (germes/huiles). De l'amidon sont issus une multitude d'ingrédients (amidon et féculé natifs ou transformés, sirops de glucose, polyols, caramels colorants, bio-produits...) qui sont valorisés en alimentation humaine, en nutrition animale et en industrie.

Premier producteur européen, notre secteur représente plus de 5 000 emplois directs sur 14 sites industriels. Son chiffre d'affaires est de plus de 2.5 Mds d'€ dont environ les 3/4 à l'exportation.