Build your complete gluten-free private label range with us.

it's us®
Worry-free food

GLUTEN FREE



IFS Food

Private Label Catalogue 2026 · Manufactured by Hunorganic Kft. · Hungary, EU
PLMA Amsterdam 2026 · Hall 7 · Stand 7.N21

One partner for your full gluten-free range.





- Hungary’s No. 1 gluten-free manufacturer
- One of Europe’s largest gluten-free production capacities
- Cutting-edge, fully automated production technology
- Fully vegan production facility, free from all 14 major allergens



The company behind the brand

- 100% gluten free factory
- IFS certification
- The products are manufactured in our factory in Hungary
- 25+ years of experience

IFS Food



Why trust us?

25+

years dedicated to gluten-free

ELISA

in-house precise allergen testing

IFS

Food 8.0

97.21%

On-site NOAK ELISA allergen testing system. AOECS-registered gluten-free facility (HU-003). Internal quality control plan covering every production batch.

Certified to the standards that matter to your buyer

IFS

Food 8.0

The food safety standard European retailers require from their suppliers.

AOECS

HU-003

The European Coeliac Society's licensed gluten-free certification. Audited annually.

HACCP

EU compliance

No wheat, rye or barley can enter the plant. No shared production lines. No carry-over risk.

What we make...

Flour mixes

The category that started it all in 1999

- Bread mixes (white, multigrain, dark, brioche)
- Universal baking mixes
- Special dietary options: high-protein, low-carb, prebiotic, etc.
- Cake, pancake, pizza and pastry mixes
- Custom blends developed by our R&D lab on request



Dry pasta

Corn-rice base or 100% legume base

- Multiple pasta shapes available
- Legume range: chickpea, red lentil, green pea, millet, etc.
- Bronze-die
- Slow-dried for texture
- Special dietary options: high-protein, low-carb, prebiotic, etc.



Biscuits & cookies

Special biscuits, sandwich cookies, chocolate chip and so on

- Sandwich-style filled cookies
- Customisable shapes, filling and topping inclusions
- Stand-up pouch, flow-wrap, or carton pack
- Special dietary options: high-protein, low-carb, prebiotic, etc.



Ingredients & bulk options

For artisan gluten-free bakeries and HORECA

- Gluten-free flour blends, pasta in bulk (5–25 kg)
- Specialty base ingredients
- Packed for professional use
- Special dietary options: high-protein, low-carb, prebiotic, etc.





How the process works...

1.

Brief & Fit

Mutual NDA. We assess feasibility aling on scope at provide quotation.

2.

Recipe & Packaging

Choose from our existing recipe library or co-develop a new solution with our R&D lab. You bring the brand brief — we bring 25+ years in gluten-free formulation.

3.

Sample & Validate

Production-scale sampling, sensory elavuation, ELISA gluten testing, allergen verification. We iterate until your final approval.

4.

Compliance & Artwork

EU multilingual labelling support, including nutritional declarations. IFS-level production documentation. Artwork approval.

5.

Production & Supply

Ongoing production with roughly 4 week lead times. Dedicated contact person throughout the entire programme.

Already on the shelves of European retailers:





























Front




Worry-free
food
Worry-free
food



Become our partner!

Patrik Valent
partrik.valent@itsusfood.com
+36 30 643-1663

For more information, visit our website:

www.itsusfood.com

Újkúti u. 5., Székesfehérvár, HU-8000
Hungary

it's us®