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## Taste the B-Volution!

### About us

Berief Food GmbH, a highly expansive company with headquarters in Beckum, North Rhine-Westphalia, is a nutrition specialist for high-quality vegetable-based products: drinks, tofu products and soyhurts – and all that 100 % organic! The family-owned company was founded in 1985 – nowadays, with over 250 employees, Berief Food GmbH exports to 19 countries. The company stands for a balanced nutrition, an excellent quality (awarded multiple times), an outstanding taste and a safe production. Sustainability with its main pillars ecology, economy and social matters as well regional farming and an effective use of raw materials is of vital importance to Berief.

Detailed information available at: [www.berief-food.de/en](http://www.berief-food.de/en)

### Our portfolio for your success

With his idea to design a tofu production plant, it was clear to Hermann Berief, founder of Berief Food GmbH, that plant-based protein sources must be further developed, both for health and ecological reasons. Right from the start of the first tofu production 35 years ago, Berief Food GmbH has been consequently focussing on the production of food based on plant proteins and different types of cereals in order to promote plant-based nutrition – thus benefitting humans, animals and the environment in equal measure. Therefore, sustainability and the careful handling of ecological matters and resources is deeply rooted in the company's philosophy. The main aim has always been to combine plant-based nutrition with taste, quality and innovation and, after all, with the production of plant-based 100%-organic products to have a share in making life worth living – for us and especially for our children!

- Tasty, plant-based products
- 100 % organic
- Produced in Germany since 1985
- Expertise in plant-based drinks, tofu and much more
- Regional raw materials, preferably from Germany and Europe
- Holistic, sustainable behaviour

