

At a Glance

OUR CORE COMPETENCIES

Authentic Dairy Taste – Naturally Fermented.

Jeneil develops natural flavor solutions for authentic, consistent and long-lasting taste. From starter distillates to plant-based and dairy taste solutions, we offer versatile options for a wide range of food applications.



Starter Distillates

Plant-Based Flavors

Cheese & Dairy Concentrates

Cheese & Dairy Concentrates

Fermented natural cheese and dairy concentrates deliver clean-label solutions with highly concentrated flavor components and intense, long-lasting cheese, cream and butter profiles.

Authentic • Characteristic • Halal



Starter Distillates

Starter distillates are a natural source of diacetyl, delivering a cultured buttery taste in liquid form and performing especially well in mixed fats and margarine applications.

Halal • Kosher • Natural

Plant-Based Flavors

Plant-based flavors offer natural flavor solutions designed not only for vegan consumer products, available in powder and liquid form with a variety of cheese and dairy taste profiles.

Allergen-free • Halal • Kosher



Why Choose Us?



100% natural ingredients



Fast & reliable customer service



Tailored solutions



Global reach & export

Our Certifications



Non-GMO



Halal certified

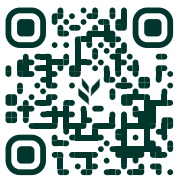


IFS certified



Kosher certified*

> *Only plant-based products and starter distillates.



SCAN TO DOWNLOAD

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JENEIL
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