

FLAVOURS AND
FOOD SOLUTIONS

Delivering Taste Performance

SACMAR

Integrated expertise in flavours and food solutions

We help partners turn research, flavour and ingredients into measurable product performance.

With tailor-made flavour and food solutions, FSSC 22000 standards and certified products available upon request, we support market-ready developments worldwide.

+500 New references developed every year

+190
Suppliers worldwide

80
Years of history

+70
our Team

7.350 m²
Production area

+4.000 tons
Annual production

Flavours & Taste Solutions

Liquid, powder, natural and tailor-made flavours for specific applications

Food Solutions

Filling creams, whipping agents, release agents and scalable functional systems

Essential Oils & Botanical Extracts

Selected oils, extracts and distillates from qualified global sources

Aromatic Raw Materials

Vanillin, menthol, anethole, eucalyptol, thymol, eugenol and many more



Application Fields



Taste is key to a product's success.

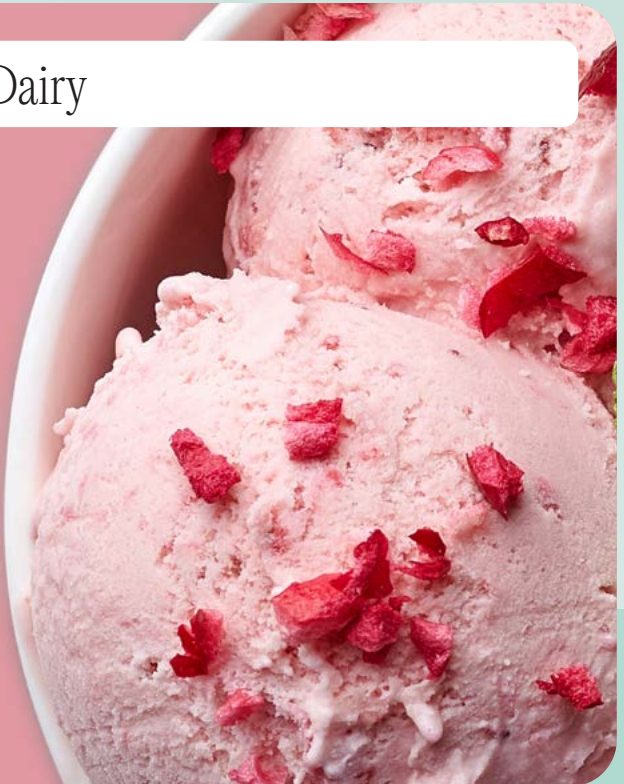
At SACMAR, we develop tailor-made flavour and food solutions designed to enhance products across different applications.

Our experts combine research, ingredients and application know-how to define the right profile, texture and performance for each market need.

Beverage



Dairy



Nutraceutical



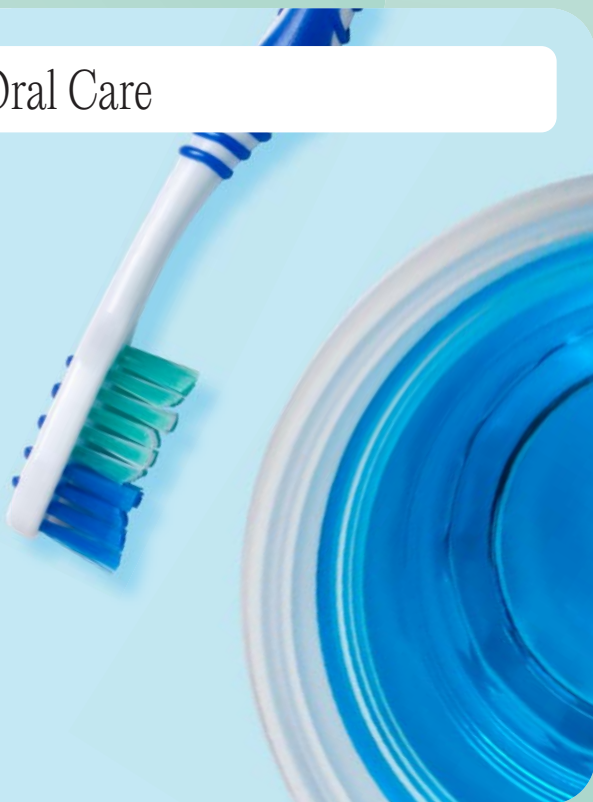
Bakery



Confectionery



Oral Care



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