GROUPE SAVENCIA
Saveurs & Spécialités

SB biotechnologies

# SB BIOTECHNOLOGIES : THE CHEDDAR TASTE SPECIALIST

## More flavor. Less cost.

*High-Intensity Cheddar Paste Flavors for Food Manufacturers*

# CHEDDAR EXPERT TRUSTED BY LEADING FOOD BRANDS

## YOUR PARTNER FOR AUTHENTIC AND HIGH-IMPACT CHEDDAR FLAVOR SOLUTIONS

✓ Trusted supplier to major QSR and food service brands

✓ Dedicated dairy flavor specialist team and strong innovation support

SAVENCIA FROMAGE & DAIRY

✓ Tailor-made flavor solutions

**Benefits:** Authentic cheddar taste, differentiated recipes, faster product development



# MORE FLAVOR - LESS DOSAGE - BETTER ECONOMICS

## 3 X

### Flavor intensity

A bold cheddar flavor with just 0.3–0.7% by dose

## 2 X

### Lower cost in use

Up to 2X more cost-effective than standard solutions

## 100%

### Natural & authentic

Dairy-based ingredients and natural flavor

**Benefits:** maximize cheddar impact while optimizing formulation costs





# LET'S SCHEDULE A TASTING SESSION

## A COMPLETE RANGE OF CHEDDAR READY FOR YOUR APPLICATIONS

**Soft profile**
Young, extra-mild and mild for main stream application

**Mature profile**
Mature cheddar for a rich, complex flavor

**Intense profile**
Aged cheddar for a strong, distinctive flavor

**Signature Premium**
Exclusive profiles and custom development available

→ **Process stability and technical support**
Heat-resistant and full support from formulation to industrialization

**Next step:** identify the best cheddar profile for your market – Contact us to schedule a testing session.

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