



CULTURES & FLAVORS

WHO WE ARE

Founded in 2004 and based in France, SB BIOTECHNOLOGIES is a subsidiary of **SAVENCIA**, a leading global milk processor and independent family group focusing on cheese specialties and high value added dairy ingredients.

We strive to provide value to our customers through our **specialty ingredients**, cheese cultures and cheese flavors, which provide a **unique signature** to your products and an **unforgettable taste experience**.

SB BIOTECHNOLOGIES combines its strong cheese background, its deep expertise of the biotechnological processes and its steady commitment to satisfy its customers through **tailor-made, efficient and innovative solutions**.



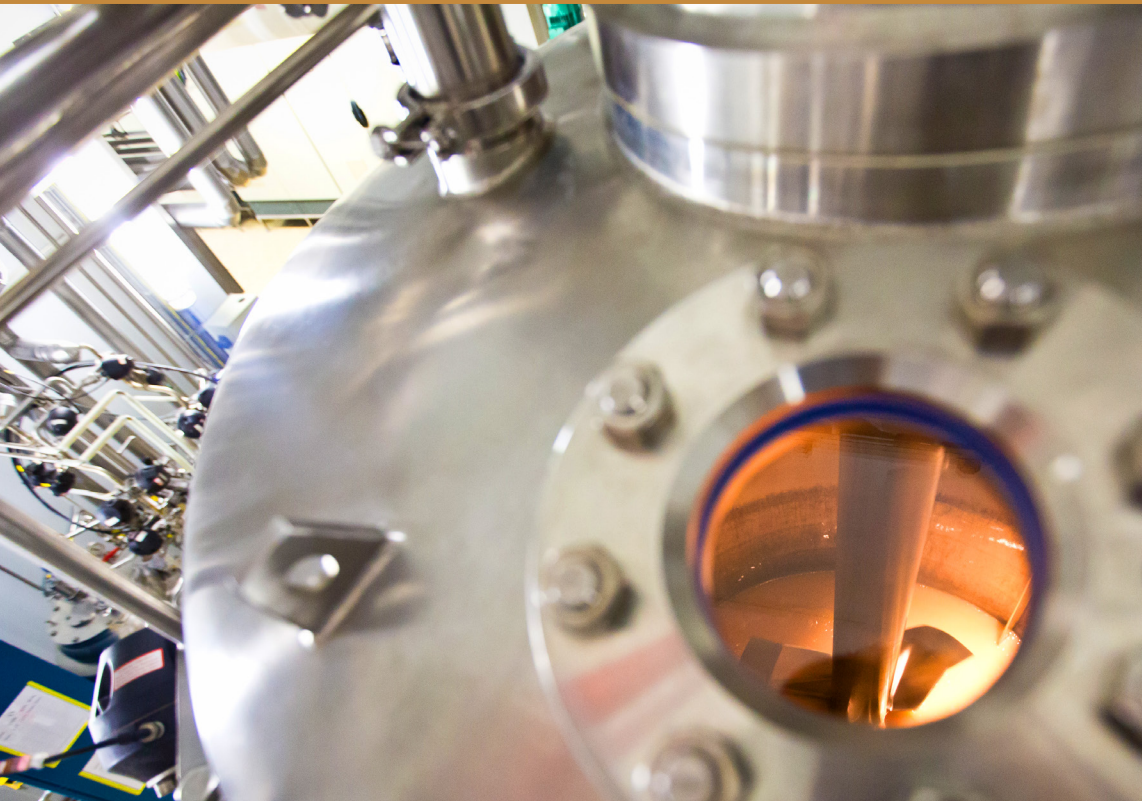
AT THE FOREFRONT OF BIOTECHNOLOGY

At SB BIOTECHNOLOGIES we are committed to creating **high quality cultures and great tasting flavors** with the finest materials and most natural ingredients possible.

Each ingredient is produced in our **state-of-the-art production facility** located in La Boissière Ecole, close to Versailles.

SB BIOTECHNOLOGIES works in close collaboration with SAVENCIA's research center to develop **functional cultures and tailor-made flavors**.

We market our products worldwide thanks to our customers recognition of our **advanced expertise** in fermentation and flavor production.





OUR PRODUCTS



CHEESE CULTURES



CUSTOMIZED FLAVORS



FLAVORING PREPARATIONS

Our excellence in selection and production of cultures is the result of a demanding experience built up in close collaboration with Savencia's research center.

We have developed our expertise in the production of tailor-made cultures, specially selected according to their **functional properties**. We excel in defining their accurate qualification such as growth rate, gas production, acidifying properties on specific substrates including non-dairy base. At the forefront of the latest market insights, we provide designed cultures complying with **vegan requirements**, Kosher certifiable, and always non-GMO.

Our company assists customers offering formulation expertise and **tailor-made flavoring solutions** especially for Food Service. Our concentrated flavors are designed to accurately fit the taste your customers need at a convenient cost according to your business objectives. We develop and produce in France our cheese, butter, milk & cream, sweet dairy flavors.

Our flavors are Kosher certifiable, Halal certifiable and are available in a variety of forms. Almost half our product line is natural, and includes several that are non-dairy. All of them are non-GMO.

Whatever may be your need, we address a wide variety of applications:

NATURAL & ARTISAN CHEESES

VEGAN FERMENTED PRODUCTS

FERMENTATION SUBCONTRACTING

PROCESSED & ANALOG CHEESES

MARGARINE & BUTTER SPREADS

DIPS

ALTERNATIVE MILK PRODUCTS

WE GOAT THE TRUE TASTE

Goat milk consumption is on the rise globally but goat cheese flavor is an old story for SB BIOTECHNOLOGIES. Since the beginning, we have always produced **natural goat cheese flavors**.

With the global interest for the goat milk products, our company has extended its range and meets a growing success in the market. Our goat flavoring preparations are recognized as **gold standard** and are exploited by several key players of the flavoring industry, as well as in the snack and cheese industries.



CONTACT

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SAVENCIA
FROMAGE & DAIRY