

FERMENTED INGREDIENTS

FOR BEVERAGES

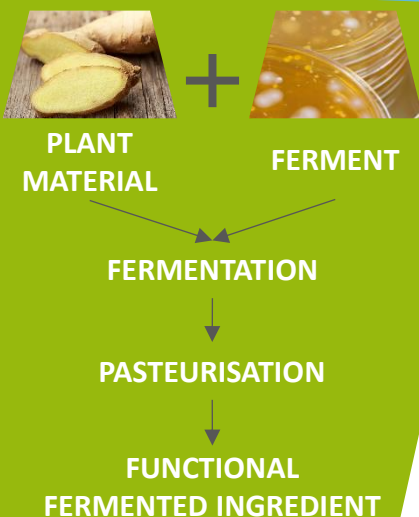
& HEALTH

Fermentation is an ancestral and universal food process used since Neolithic. It modifies food matrices through microbial conversion of sugars, with different aims : conservation, nutritional value enhancement and organoleptic changes.

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Syneum offers functional ingredients produced by unique and controlled plant fermentation, providing synergy of health benefits targeting your microbiota !

OUR NATURAL AND SIMPLE FERMENTATION PROCESS



✧ Nutritional & Organoleptic improvement :

- ✧ Postbiotics production for gut and microbiota health
- ✧ Bioactive compounds bioavailability
- ✧ Low residual sugar
- ✧ Enhanced taste

✧ Natural & Sustainable :

- ✧ Clean labelling : "fermented tea infusion"
- ✧ Organic certification upon request

✧ Non-Novel Food guaranteed :

- ✧ Use of tailored combination of controlled food microbial strains on traditional plants

✧ Easy to use ingredient :

- ✧ No living microorganisms
- ✧ Long shelf life (low pH due to acidification)
- ✧ Low dosage

✧ Made in France, at the heart of Pyrenees mountains



LET'S
TASTE IT !



APPLICATION

Functional fermented beverages,
soft drinks, no-low alcohol, kefir,
kombucha, ginger beer, ...



FUNCTIONAL AND
TASTY INGREDIENTS!

Ready-to-use liquid ingredients for your beverages!

CODE	PRODUCT	PLANT	DOSAGE	ORGANIC	STORAGE	SHELF LIFE (months)	MOQ (kg)
DEV-GF-J	Fermented ginger juice	<i>Zingiber officinale</i>	2-4 %	<i>On request</i>	4 °C	12	200
DEV-TV-F	Fermented green tea infusion	<i>Camellia sinensis</i>	4-6 %	<i>On request</i>	4 °C	12	200

Tailor made creation upon request

Syneum, more than 30 years of experience
in probiotics and plant extraction



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OUR CERTIFICATIONS



WE CREATE TOGETHER YOUR INGREDIENTS OF TOMORROW

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GeniAlis
AVENIR INNOVATION

herbalT

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Any particular request ?

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