Syneum
L'ATELIER DES INGRÉDIENTS INNOVANTS ET DURABLES

FERMENTED INGREDIENTS

FOR BEVERAGE &
FOOD INDUSTRY



FOR FORMULATION OF FERMENTED BEVERAGES
AND OTHER FERMENTED FOOD

KOMBUCHA, GINGER BEER, KEFIR, MOCKTAILS, FRUIT PREPARATIONS, DAIRY, PLANT BASED, …

OUR FERMENTATION PROCESS



PLANT + FERMENT

FERMENTATION

PASTEURISATION

STABLE & FUNCTIONAL FERMENTED INGREDIENT

Easy to use Ingredient

- Liquid
- Pasteurised
- Stable for 12 months
- Concentrate

Organoleptical & nutritional profile

- Fermented flavor
- Low residual sugar
- Postbiotics

Premium Labelling

- « Fermented Tea Infusion »

Robust and controlled process

- Controlled food grade microbial strains



AVAILABLE

- **Fermented ginger juice**
- **Fermented black tea infusion**
- **Fermented green tea infusion**

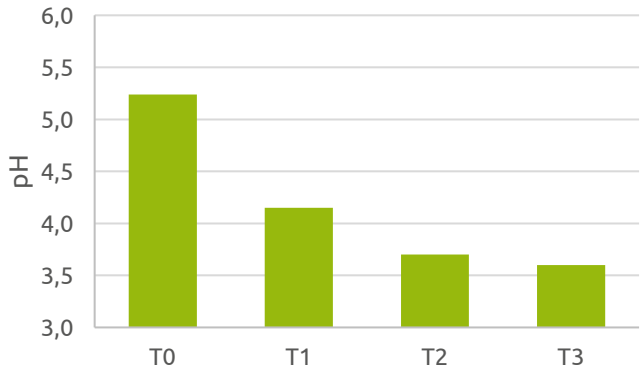
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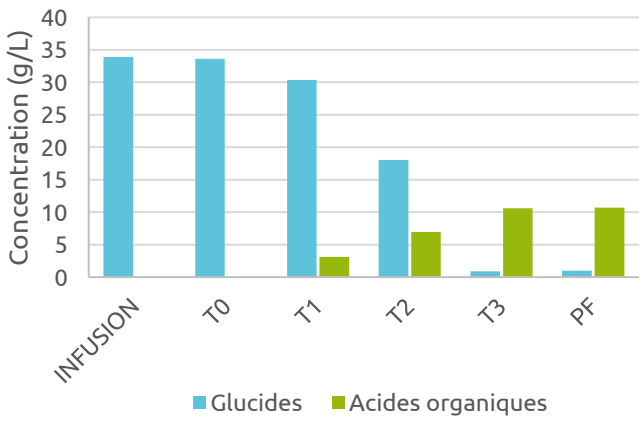
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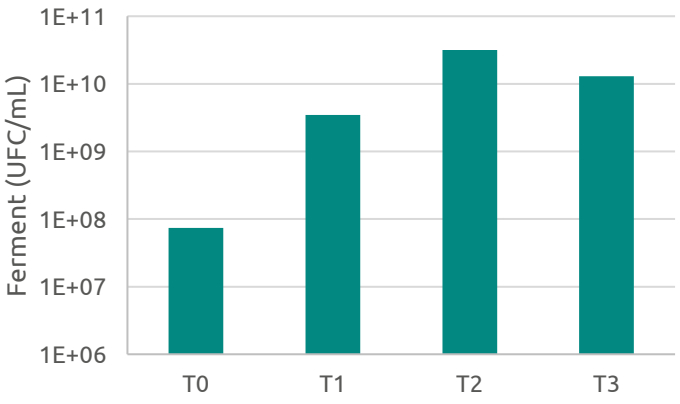
FERMENTED VEGETAL INGREDIENTS

FERMENTED GREEN TEA INFUSION

Green tea leaves infusion fermented by a combination of food-grade microbial strains (lactic bacteria, yeasts), then pasteurized.







Acidification :

- pH decrease
- Microbiological stabilization of the ingredient

Enhanced flavor profile :

- Fermented flavor
- Tangy, floral, fruity

Enhanced nutritional profile :

- Carbohydrates reduction
- Production of organic acids

Postbiotics supplementation :

- Fermentation metabolites
- Inactivated cells, cellular components, released metabolites

LABELLING

« Fermented green tea infusion (water, green tea leaves, sugar*, culture).
* Consumed during fermentation »

PRODUCT CLAIMS

« with equivalent of x billions inactivated cultures »