

WHY CHOOSING BIOPROX ?

Bioprox is a French biotech company specialized in the development, production and commercialization of high quality freeze dried cultures for dairy and plant based applications.



R&D EXCELLENCE

- 10% of turnover invested into R&D
- Team of 17 doctors, engineers & technicians dedicated to culture development, improvement & support
- Partnership with Universities and Institutes through PhD's and development programs

HIGH QUALITY PRODUCTION STANDARDS

Since 10 years, BIOPROX has invested more than 13M€ to triple its production capacity and become a recognized partner by dairy market leaders. New large investments are ongoing to increase production capacity by end of 2023.

DEDICATED TECHNICAL SUPPORT & SERVICES

- High level of responsiveness appreciated by our customers
- Customized analysis & Development of tailor made solutions
- High level of expertise from fresh fermented milk products to ripened cheeses.
- Expertise in different fermented plant based applications
- Toll manufacturing

WHY CHOOSING FREEZE DRIED CULTURES ?

Using BIOPROX freeze dried over frozen cultures is offering you a lot of advantages for equal performances. Unrevealed benefits of freeze dried cultures regarding **Carbon Foot Print reduction**:

- Lower carbon foot print during transportation (4 to 7 time lower)
- Lower energy required for storage of the cultures (6 to 7 times lower)
- Lower volumes required for storage
- No CO₂ emission from dry ice evaporation
- Longer shelf life (2 years vs 9 to 12 months)
- Easier and safer handling (no dry ice manipulation)



OUR OPTIMIZATION OF INDUSTRIAL STRAINS PRODUCTION

- Technical processes
- High-performance hi-tech installations
- Flexibility in Production capacity
- Knowledge of applicable regulations
- Food safety & Quality control



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LACTIC STARTER CULTURES



Fermented

plant based



TAKE YOUR BENEFITS FROM PLANT BASED MARKET GROWTH THANKS TO BIOPROX CULTURES AND CONCEPTS



Plant based alternatives to dairy market **has developed by more than 40%** over the last years. Market is represented by: **Plant based drinks** (75%), **Yoghurts alternatives** (20%) and **Cheeses alternatives** (5%)*



Main consumers for plant based alternatives are **mainstream consumers** (40%) followed by **flexitarians** (25%) and **intrigued consumers** (20%)**



Plant based products are perceived as **better for the environment** and **with health and wellbeing benefits** by consumers **



CLEAN LABEL

Manufacturers are looking for **natural solutions** to **enhance texture and develop the right flavor** in dairy alternatives

BIOPROX has developed a specific range for fermented plant based products = VEGI-PROX to address market needs and requirements:

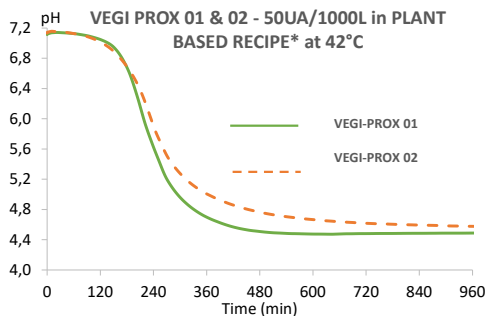
- 100% dairy free range
- Solutions for acidification, flavor and texture production to develop clean label recipes
- More than 20 strains available in the probiotic range
- Expertise in fermentation of multiple plant based sources (legumes, cereals, nuts ...) alone and in combination for fresh fermented and cheese alternatives applications.

BIOPROX STUDIES

VEGI-PROX SOLUTIONS FOR FRESH DAIRY ALTERNATIVES

YOGHURT STYLE	ETHNICAL	WITH PROBIOTICS	BIOPROTECTION
<ul style="list-style-type: none"> ● VEGI-PROX 01/02 ● VEGI-PROX Y1 	<ul style="list-style-type: none"> ● Skyr style: VEGI-PROX + ● Kefir style: VEGI-PROX KF series 	<ul style="list-style-type: none"> ● <i>Bif lactis</i>, <i>L. rhamnosus</i>, <i>L. acidophilus</i>, <i>L. casei</i> ... 	<ul style="list-style-type: none"> ● VEGI-PROX RP80

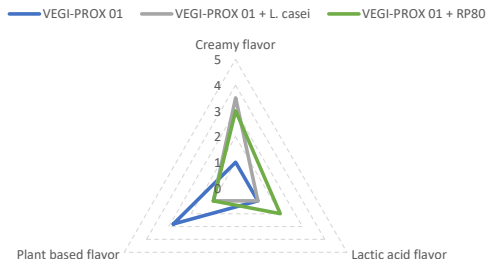
Acidification :



Texturation :



Flavor modulation :



VEGI-PROX SOLUTIONS FOR CHEESE ALTERNATIVES

MULTIPLE RECIPES

- Expertise in recipes based on legumes (pea, soya), nuts (cashew) alone or in combinations

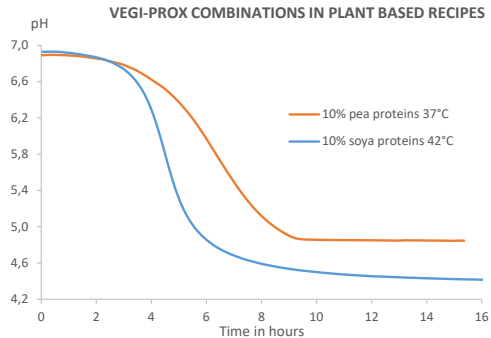
FLAVOR MODULATION

- Solutions depending on the recipe to be fermented: Different Lactobacilli strains available

RIPENING

- Geotrichum strains available

Acidification in high dry matter recipes:



Flavor modulation :



Reduction of beany, plant flavors



Development of creamy, diacetyl flavors



Development of lactic acid flavors

