



bioprox
CULTURES

ALL ———
CULTURES
FOR YOUR
CULTURE

LACTIC STARTER CULTURES FOR

**FERMENTED
PLANT-BASED**

BIOPROX SOLUTIONS

Take your benefits from plant-based market growth thanks to Bioprox Cultures & concepts



Plant-based alternatives to dairy market has developed by over 40% the last years. Their volumes: **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 **



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

Bioprox Cultures has developed a specific range for fermented plant-based products called **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.

* Smart Protein – Etude de marché Nielsen (2020)

** Etude consommateur PROVEG (2020)

WHY CHOOSING FREEZE-DRIED CULTURES ?

Using freeze dried **Bioprox** cultures 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)



CONTACT US



OPTIMIZATION OF OUR INDUSTRIAL STRAINS PRODUCTION

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

WHY CHOOSING BIOPROX CULTURES ?

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



R&D EXCELLENCE

- 10% of annual revenue invested into R&D
- Team of 16 doctors, engineers & technicians dedicated to culture development, improvement & support
- Partnership with Universities and Institutes through ph.D's and development programs

DEDICATED TECHNICAL SUPPORT & SERVICES

- High level of responsiveness
- 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

HIGH QUALITY PRODUCTION STANDARDS

Bioprox Cultures aims to optimize the efficiency of its production chain while maintaining high quality standards. The current modernization of our industrial site ensures the integration of the latest technologies, thereby enhancing the company's competitiveness in the global market.

