

NEWSLETTER

Connect to Chemistry

DAIRY TRANSFORMATION IN BANGLADESH: FUNCTIONAL CULTURES SHAPING THE FUTURE

Bangladesh's dairy sector is modernizing rapidly as demand for **yogurt, cheese, and probiotic-rich products** grows. Consumers are seeking not just taste, but also safety and nutrition.



Here some information of dairy industries from last few years-

- Domestic demand for **cheese** in Bangladesh is rising sharply; imports are increasing accordingly.
- Import data: Between Jan-Oct 2023 there were 4,464 import shipments of cheese via 524 traders.
- Revenue for "milk and cream goods" imports in July-Nov 2023 was USD 154.9 million, up from USD 144.9 million in same period 2022.
- Domestic cheese production is increasing slowly: from ~1,228 tonnes in 2020 to 1,269 tonnes in 2021 (~3.3% growth) despite challenges.
- Market projections are strong: The Bangladesh cheese market revenue is projected around **USD 960 million** in 2024, with a Compound Annual Growth Rate (CAGR) of approximately **9.7%** from 2024–2028.

Opportunities

- Traditional cheese-making (e.g. Austagram cheese) has cultural value and is getting more recognition.
- Artisanal cheesemakers are increasingly experimenting with varieties: cheddar, gouda, Swiss gruyere, manchego, feta-style, brie, halloumi etc.
- Urban consumer trends (fast food, restaurant use, international cuisines) are pushing up demand for mozzarella and cooking cheeses.

Challenges

- Poor cold chain infrastructure: insufficient cold storage & freezing transport, which is crucial for cheese dissemination and quality.
- Transportation issues: cool delivery to remote areas remains difficult.
- Export volumes remain very low; domestic production is still nascent.
- Oversight costs, poor quality (e.g. on rennet) and regulation barriers.

What This Means

- Rapidly growing domestic market indicates strong potential for local dairy processors to expand into cheese production.
- Investment in cold chain (storage, transport) is essential to meet quality, reduce waste, and access more remote markets.
- There's opportunity for product differentiation—traditional cheeses (with cultural value) & new types to satisfy diverse consumer tastes.
- The anticipated CAGR of ~9.7% signals a profitable growth path for both local producers and suppliers in the cheese value-chain.

Our Offer for You – Powered by Sacco System

Sacco System, an Italian pioneer with over 80 years of expertise in dairy cultures, enzymes, and probiotics, is helping shape this transformation. Sacco is globally recognized for its **innovation in starter cultures, plant-based fermentation, and probiotic strains**. With a strong commitment to quality, the company holds certifications including **ISO 9001, FSSC 22000, Kosher, and Halal**.

Through Remex, Sacco's **cutting-edge dairy solutions** are now available in Bangladesh:

Cheese & Plant-Based Solutions

Cheese cultures & rennet ensure uniform quality for soft, semi-hard, hard, and stretched curd cheeses.

ISO 9001:2015
CERTIFIED



EDITORIAL NOTE:

This edition is special because it highlights our **ISO 9001:2015 certification** a recognition of our dedication to **quality, compliance, and customer trust**. As we bring world-class solutions from partners like **Sacco System** to Bangladesh, this certification assures you that our service is guided by the highest global standards.

Stay inspired,
The Remexpress Editorial Team

4Choice plant-based cultures bring texture, flavor, and probiotics to soy, oat, almond, and coconut-based products—meeting the growing demand for dairy alternatives

Starter Cultures for Dairy Classics

Dahi & Misti Doi ▶ Fast acidification, no viscosity, rich flavor

Buttermilk & Lassi ▶ Flexible viscosity (low, medium, high), improved taste

Shrikhand & Ghee ▶ Consistent fermentation and enhanced aroma

Our freeze-dried and frozen live lactic acid bacteria blends combine Streptococcus Thermophilus, mesophilic cultures,



and probiotics to deliver authentic quality every time.

Yogurt Solutions

Sacco's **4yo' culture series** covers set, stirred, Greek-style, and drinking yogurts.

Milky, sweet flavor profile

Shelf-stable with no post-acidification (up to 28 days at 25°C)

Consistent, consumer-preferred results

Probiotic Innovations

Consumers today demand more from dairy. Sacco delivers with science-backed probiotics:

CRL 1505 – Boosts immunity & digestion

LPLDL® – Controls cholesterol & supports heart health

SYNBIO® – Enhances sports performance & gut health

Adding probiotics creates functional dairy products that meet modern nutrition trends.

Protection & Safety

Sacco's **4 Protection** cultures add a natural safeguard against spoilage and pathogens:

AYM – Anti yeast & mould

AL – Anti Listeria

AC – Anti Clostridia

AOSM – Anti spoilage microbes

These clean-label solutions extend shelf life, reduce food waste, and maintain product integrity.

With its strong heritage and modern innovation, Sacco System empowers Bangladeshi dairy producers to expand their portfolios, improve safety, and offer value-added nutrition. Together, we can shape a healthier, more innovative dairy future.

Remex proudly represents Sacco System in Bangladesh.

For more information or samples, please contact:

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SPECIAL HIGHLIGHT: ISO 9001:2015 CERTIFICATION – RAISING THE BAR

We are officially ISO 9001:2015 Certified!

This certification is more than just a milestone—it's a commitment to the values that define Remex:

- Transparent and reliable processes in trade & documentation
- Global standard compliance in sourcing and supply chain
- Customer-focused service and partnership

We thank our **customers, principals, and dedicated team** for making this possible.

Another step forward on our **Vision 2030** journey, reinforcing our role as **your trusted partner in growth**.

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