



Natural · Taste · Perfection

OUR EXPERTISE & OFFER

 **Authentic and intensive taste**

 **Cost reduction in application**

 **100% natural ingredients**

 **Clean label products available**

 **Wide variety**

 **Outstanding service**

OUR TECHNOLOGY

JENEIL is not another Flavorhouse! The family owned, independent company is specialized in the development and production of cheese and dairy concentrates, which are all made from the selected dairy raw materials: cream, butter & cheese. Due to an optimized fermentation process, microorganism do create an amount of flavor, which is 15 to 30 times greater than in regular cheese and dairy products.

PREMIUM FLAVOR CONCENTRATES

Concentrated Cheese



Concentrated Cream



Concentrated Butter



Vegan Flavors



In reference to the manufacturing process, our natural cheese flavors are also known as Enzyme Modified Cheese (EMC). With small addition rates, it is possible to achieve an intensive, authentic cheese taste in various food products. Due to our high specialization, we do offer a wide variety of different cheese flavor profiles.

Fresh cream is the main component of our natural cream flavor creations. By adding just a knife point, it is possible to create, intensify or complete the taste profile of many food specialties. The cream concentrates are also especially useful to mask or cover unpleasant side notes, which could be incorporated by other functional ingredients.

By applying different fermentation technologies, butterfat receives different flavor characteristics like: fermented-lactic, creamy-mild, sweet, acidic etc. Those flavor nuances do enrich several food applications.

Improve the consumer acceptance of your vegan foods by giving them a great taste of cheese, cream or butter! The technicians at Jeneil have brought their decades of experience in the field of natural cheese flavors, cream and butter flavors to develop this innovative product range.

Starter Distillate

Especially vegetable fat products and food with a low fat content, could be enriched by our Starter Distillate, which is received by the distillation of fermented milk. This natural source of diacetyl provides as well to other goods a creamy / buttery note.

APPLICATIONS

- ✓ Processed, imitation & cream cheese
- ✓ Filled pasta
- ✓ Baked goods
- ✓ Desserts
- ✓ Ready meals, food to go
- ✓ Caramel and many others!
- ✓ Sauces, dips, dressings
- ✓ Cream soups
- ✓ Puddings
- ✓ Ice creams
- ✓ Sweet fillings

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