



bioVONTAGE™

**Cultured Ingredient
Flavor Technology**

Cultured Ingredients Help Meet Growing Customer Needs

Consumer preferences for healthier and less processed foods that are free from artificial ingredients, is a driving force in the food industry today. bioVONTAGE is a naturally produced line of fermented ingredients that enhance the flavor profile of many foods while maintaining product quality. These ingredients can give you the competitive edge to address the expanding needs of your customers.

Back To Basics

Utilizing traditional fermentation techniques and state-of-the-art facilities, bioVONTAGE ingredients are produced to deliver a high quality product each and every time. These cultured ingredients are minimally processed, produced with quality ingredients and deliver performance that you can count on.



bioVONTAGE™

Advantage

- Contains no allergens
- Produced without GMOs
- Enhances flavor profile
- Minimally processed
- Low dust
- Easy to use
- Format flexibility
- Application support

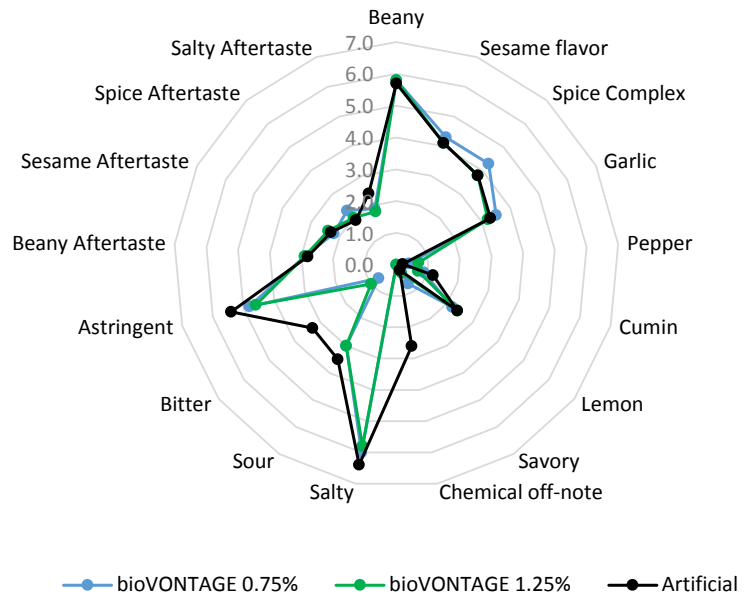


bioVONTAGE™ enhances product flavor when compared to artificial preservatives

Independent sensory evaluation showed that when bioVONTAGE was used in two food formulations, it improved the sensory profile when compared to an artificial preservative blend by reducing the impact of several negative attributes.



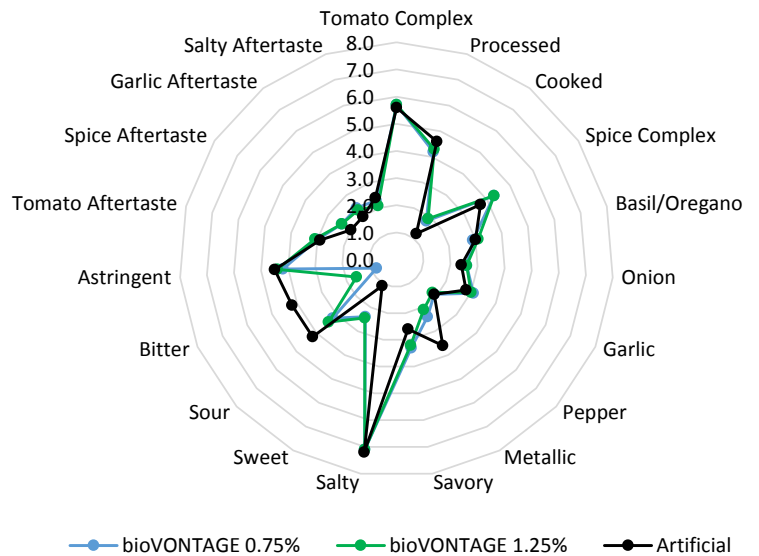
Hummus



Hummus

bioVONTAGE enhanced desirable flavors like “Spice Complex” and “Sesame” while reducing flavor off notes including “Bitter” and “Chemical”.

Marinara



Marinara

bioVONTAGE improved the flavor of “Sweet” while reducing the negative flavors of “Bitter” and “Metallic”.

For more information about this study and the bioVONTAGE™ product range: send an email to: info@agro-biosciences.com or visit our website: www.agro-biosciences.com