

Delivering taste performance →

Flavours, ingredients and aromatic raw materials,
developed and produced by one company.

YOUR APPLICATION IS THE STARTING POINT

The flavour profile, the texture, the process, the target market and the regulatory framework. These requirements define the solution, not the other way round.



BAKERY



CONFECTIONERY



DAIRY & DESSERTS



BEVERAGE



NUTRACEUTICAL



ORAL CARE



① Develop & Refine

Custom formulation, co-development, benchmark analysis and reverse engineering, sensory optimisation.

② Test & Validate

Application testing on the finished product, GC, GC-MS and HPLC analysis, in-house microbiological laboratory.

③ Produce & Support

Custom batches and industrial scalability, contract manufacturing, technical and international regulatory support.

QUALITY CONTROL THROUGHOUT THE SUPPLY CHAIN



FSSC 22000, SEDEX-SMETA, KOSHER, HALAL, ORGANIC, RAINFOREST, FAIRTRADE, ASSITOL MEMBER, FEDERCHIMICA AND IFEAT.

WHAT WE BRING TOGETHER

Taste, Texture and Performance

IN THE SAME PROJECT

Founded in Milan in 1947, SACMAR combines formulation, application expertise and production capabilities. Flavours, ingredients and raw materials are developed and managed by a single company.

Flavours

THE PROFILE YOUR PRODUCT NEEDS

Natural flavours and flavouring preparations, essential oils and botanical extracts. Liquid and powder formats, water-soluble and fat-soluble solutions. From classic profiles to taste modulation and flavour building blocks.

Ingredients & Food Solutions

FUNCTIONALITY BUILT INTO THE FORMULATION

Sweet and savoury creams for use before and after baking, emulsifiers, whipping agents, release agents and glazing solutions. Vegan, sugar-free and egg-free developments.

Raw Materials

THE STARTING POINT OF THE FORMULATION

Crude and rectified essential oils, extracts and selected aromatic molecules. Direct import, supply chain control and in-house rectification.

Flavour and filling. Developed together.

For bakery and sweet goods, developing the aroma, the cream and the functional ingredients in the same project keeps taste, texture and process aligned in the finished product.

+7,350 m²

Production area
in 2 plants

+100

New flavours
every year

+4,000

tonnes
produced annually

+70

People

+190

Suppliers from
all over the world

What are you developing?

Tell us about your application and the result you need. We'll identify the right starting point.

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