



# *Ferments – Bases for Innovation*

Alcoholic and non-alcoholic  
fermented bases

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Proprietary fermentation  
technology

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Perfect solutions for unique  
taste profiles

**WE BRING IDEAS TO LIFE.**

# Döhler's Alcoholic & Non-alcoholic Fermented Bases

*Unique taste profiles and refreshment!*

Meeting increasing demand for new-taste alcoholic beverages, non-alcoholic alternatives and premium CSD solutions, Döhler uses many years of expertise in fermentation technology to create innovative fermented beverage concepts.

With the established state-of-the-art and proprietary fermentation technology and production processes, we can supply tailor-made alcoholic and non-alcoholic fermented bases that allow unique and refreshing taste profiles to be created.

## *Alcoholic fermented bases: The ideal solution for future concepts*

Flavoured cider and wine mixes are the current trendsetters among alcoholic beverages. With our broad portfolio of fruit and cereal ferments, we give you the opportunity to successfully participate in this promising growth market. Our unique and outstanding expertise in fermentation technology with production sites in the Netherlands, Germany, the UK and outside Europe enable us to provide high-quality solutions in a cost-efficient way.

Let your creativity run free – with our fermented bases, there are no limits. Even the most unexpected raw materials can be transferred into groundbreaking products.

### **Customised to your needs:**

#### **Cider Bases**

- High-quality alcoholic fermented apple and pear
- With subtle or fruity taste profiles
- Various fruit contents and acidity levels meet local requirements of targeted countries

#### **Fruit Ferments**

- Comprehensive portfolio of alcoholic ferments of various fruits
- With mild or strong taste and colour
- Alcohol content up to 18% volume

#### **Cereal Ferments**

- Unique alcoholic cereal ferments based on various raw materials (e.g. malt and rice)
- Tailor-made taste profiles meet the growing demand for alternative alcohol sources
- Alcohol content from low to high gravity

When producing our fermented bases, we focus on the best quality raw materials obtained from our own fruit processing sites and our global network of reliable partners.

Our goal is to provide ingredient solutions for products with the highest consumer acceptance – from the single ingredient to the ready-to-fill ingredient systems.

### **Be inspired by our many innovative ideas with alcoholic fermented bases:**



## Non-alcoholic ferments: For soft drinks with nutritional benefits and unique taste profiles

Refreshing, slightly tart and less sweet! These taste characteristics of non-alcoholic ferments are especially popular with adults, and they open up various product positionings.

By applying state-of-the-art biotechnologies and our own library of more than 2,500 microorganisms, we have

developed a broad portfolio of standardised non-alcoholic fermented bases. Depending on the raw material and microorganism used, and by applying a range of manufacture processes, various taste profiles and nutritional benefits can be achieved.

### Various taste profiles and functionalities

#### Taste Bases

- With unique, hard-to-copy taste profiles
- Made from juices, malt or tea
- Multiple microorganism and fermentation options result in a variety of possibilities (e.g. gluconic acid and lactic acid fermented or brewed bases)

#### Nutrition Bases

- Naturally-refined fruit juice with significant reduced calorie content
- Up to 50% calorie reduction with 100% fruit content
- Strong differentiation opportunity in the market

### Be inspired by our many innovative refreshment ideas:





#### New Generation Tea Drinks

100% natural taste sensation based on non-alcoholic fermented tea without any added flavours or food additives



#### Traditional Beverages

Expansion of locally successful products like kvass, hardaliye and kombucha





#### Calorie-reduced Juices

Consumption without regret!  
Calorie-reduced variants for consumers interested in health and weight control



#### Non-alcoholic Cider and Wine

Delicious non-alcoholic wine alternatives with either with 0.00% alcohol volume or based on dealcoholised wine (improved mouthfeel and taste)



#### Brewed Lemonades

Unique and homemade taste experience for pure and clean label refreshment



## About Döhler

Döhler ([www.doehler.com](http://www.doehler.com)) is a global producer, marketer and provider of technology-based natural ingredients, ingredient systems and integrated solutions for the food and beverage industry. Döhler's integrated approach and the broad product portfolio are the optimal basis for innovative and safe food & beverage applications. The product portfolio ranges from flavours, colours, health & nutrition ingredients, cereal ingredients, dairy ingredients, speciality ingredients, fruit & vegetable ingredients to ingredient systems.

Headquartered in Darmstadt/Germany Döhler has 23 production sites, 48 sales offices and application centres as well as sales activities in over 130 countries. More than 3,500 dedicated employees provide our customers with fully integrated food & beverage solutions from concept to realisation.

**"WE BRING IDEAS TO LIFE."** briefly describes Döhler's holistic and strategic approach to innovation. This comprises market intelligence, trend monitoring, the development of innovative products and product applications, advice on food safety and microbiology, food law as well as Sensory & Consumer Science.



## Enjoy Multi-Sensory Experiences

see  
smell  
taste  
feel



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