

Task

Develop applications for new raw materials for a manufacturer of food and cosmetics ingredients. Demonstrate their utility as a cost-effective alternative for cocoa, diastatic malt powder or various flavours.

Objective

Demonstrate and explain the new raw material properties to customers.

To accomplish this, recipes must be developed and attractively sampled to the customers to convince them to run tests.

Raw Material Substitution by Lower Cost Alternative



Methods

- Internet research for possible applications of substitution products in the bakery and confectionery industry.
- In-house recipe developments that are reproducible in the clients laboratory.
- Telephone contacts and personal visits for promising projects.
- Having team members that are trained food technicians, we are able to make detailed and exact recipe proposals. As a result, customers can see the potential of these raw materials very quickly.
- Sales introduction.

Results

Facilitated long-term customer relationships for the client.

Customers reported favourable results with our client's new raw materials compared to the previous formulations.

Generated a multi-digit tonnage sale of the new raw materials.