



Profile

Tastebland is the production unit powered by Vionova Ltd. Established in 2005 in Athens Greece, Vionova has acquired deep application knowledge and has built a wide product portfolio serving the main sectors of the food industry. While meat and savoury applications are our top priority, we also serve the dairy, bakery and beverage segments.

At **Tastebland** we develop essential food innovation by providing healthy and sustainable tailor-made products to our customers so in their turn they can offer products to their consumers which they prefer and use everyday.



Technology platforms

- Taste and flavouring solutions
- Spice blends
- Taste enhancer systems
- Functional blends (protein and hydrocolloids)
- Innovative injection blend solutions for savoury delicacies (ham, roasts, fresh meat)
- Functional fibers
- Preservatives
- Emulsifiers
- Clean label solutions
- Natural preservatives without E-numbers
- Shelf life extenders
- Antioxidant systems
- Enzymes solutions
- Combies
- Vegan and vegetarian solutions for meat, cheese, yoghurt and spreads
- High performing textured vegetable proteins with binding properties

Applications

At **Tasteblend**, for all food market segments, we thrive in offering improved nutritional profiles, better taste and texture coupled with cost efficiency at every stage of the production. We provide solutions for the following applications:

- Cooked and smoked sausages, injected hams and meat, restructured hams, dry salami, burgers, kebab, meat balls, gyros, donner, chicken nuggets
- Yoghurt, cheese, dressings and spreads
- Cheese, yoghurt and meat analogues
- Vegan and vegetarian solutions for meat, cheese, yoghurt and spreads





Other sectors

Our wide range of ingredients and the in-depth knowledge of the market enable **Tasteblend** to be active in a broad area of the food industry, with emphasis in dairy, savoury and snacks, bakery, confectionery and beverages.

Experts

Our specialized scientists are at your disposal to share with you their deep market insights at consumer level, listen to your needs, translate them into functional solutions/products which will be tested in our application labs. They will then provide guidance and expertise during the pilot production sessions up to industrial production. At every step of the process our **Tasteblend** experts will support you with top quality products, high skills, innovative ideas and market knowledge.

Application lab

Equipped with state-of-the-art equipment and empowered with food technologists and chemical engineers with strong consumer insights, our application lab is available to our customers to try new ingredients, discuss new ideas, experiment in new applications, develop new products and ultimately set new market trends.

Production plant

The new **Tasteblend** production site, strategically situated in Mandra Attiki, has the capacity to provide our customers with top quality products at the right time and price, optimizing logistic and handling costs. In our fully-owned plant we:

- Do blending, spray granulation, grinding
- Produce our formulations at maximum recipe accuracy
- Apply highest safety standards and quality control systems



Standards & Certifications

- Food Safety Management Systems ISO 22000:2005
- Halal Certification
- Kosher certification per LOT



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