

## Why Us?

At Savour Solutions, we know that product quality, sustained freshness and innovation are priorities for food manufacturers.

We are here to help.

Our core business is “fresher-for-longer” - ensuring that products last longer - with out affecting product appearance or taste profile.



## Contact Us

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**Savour**  
**SOLUTIONS**  
The missing piece in freshness







## Choose the Products that Suit your Needs

- Pre-treatment of water used in cheese making
- Ripened Cheeses
- Un-ripened Cheeses
- Processed Cheeses
- Brine Treated Cheeses
- Downsized Cheese (grated, sliced, cubed)
- Stirred Yogurts
- Flavoured Milk



## What Our Clients Say

"We are getting better than expected shelf-life by using Brine Tech and Savacin. Thanks!"

"Brine Tech helped us win a first place in the Pizza Mozzarella category"

"We treat our cut hard cheeses with Savacin solution. No more returns for cut edges that have grey mould."



## About Our Products

We use surfactants, amino acids, botanical extracts, and bio-disruptive enzymes as some of our exciting and innovative solutions.

By using the latest natural food technology, Savour Solutions brings health benefits to your products, without sacrificing taste or quality.