



# FERMENTATION CULTURES

INDUSTRIAL DAIRY APPLICATIONS

## LABORATOIRES STANDA

68 Rue Robert Kaskoreff | 14000 Caen | France  
Phone: +33 (0)231745 489 | Email: [standa@standa-fr.com](mailto:standa@standa-fr.com)  
Company Registration Number (SIRET) 553 821 257 00019



# LABORATOIRES STANDA

Since 1955, Laboratoires STANDA has **developped**, **produced** and **marketed** solutions in order to preserve the original qualities of food or industrial products and control the dairy products fermentation. This independant family company headed by the LEGRAND family, operates through 3 manufacturing facilities based in Caen, in Normandy (France).



## ConCeption

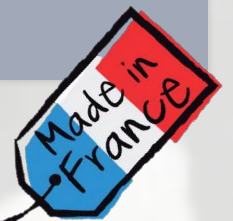
- 2 researCh laboratories (Caen and Rennes INRA)
- 5 PhDs in sCienCe (microbiologists, chemists, nutritionist)
- Multi-partnerships in fondamental researCh (INRA, ACTILAIT, ACTALIA, ADRIA, CNRS, IRSTEA, universités, CHU ...)

## ProduCtion

- Quality
- SeCurity
- Hygiene And Safety
- Regulation
- Innovation
- High TeChnology
- Customization
- ExClusivity
- Confidentiality
- Custom produCtion (on your own strains, products or coatings)

## Marketing

- Advise and expertise (listening, analyse, advising, solution selling and order tracking)
- 5 agri-food teChnologists a ccessible and responsive
- Customized solution validated by our R&D department
- Monitoring of Client satisfaCtion



# PRODUCTS & SERVICES



## PAL® Cultures

Ready-to-use characterized strains and cultures that suits all the needs of cheesemaking.



## Custom-made Cultures

Our experts develop an exclusive consortia following your demand.



## Contract production

When a culture is already giving you entire satisfaction, we produce it for you.





# EXPORTATION

**Laboratoires STANDA** has been supplying companies all around the world, thanks to our many custom registrations including FDA (N°18152522774). We benefit from a fast treatment to deliver our cultures abroad, making importation feel like a local supply for you.



## Freeze-dried products ready for export.

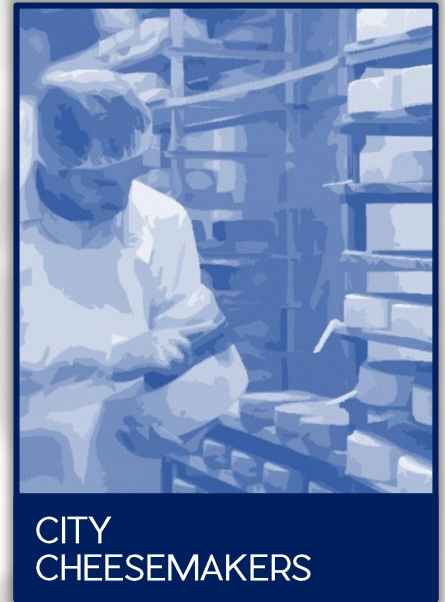
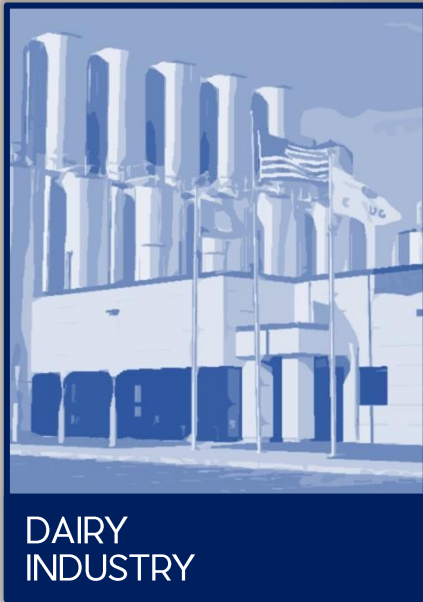
In order to satisfy every demand quickly, we have decided to freeze-dry the majority of our products. On top of being easy to ship, they offer a 2-year shelf life from the moment they're manufactured.

During transport, our products can be kept at room temperature. We then suggest to keep them in a freezer once arrived at destination.





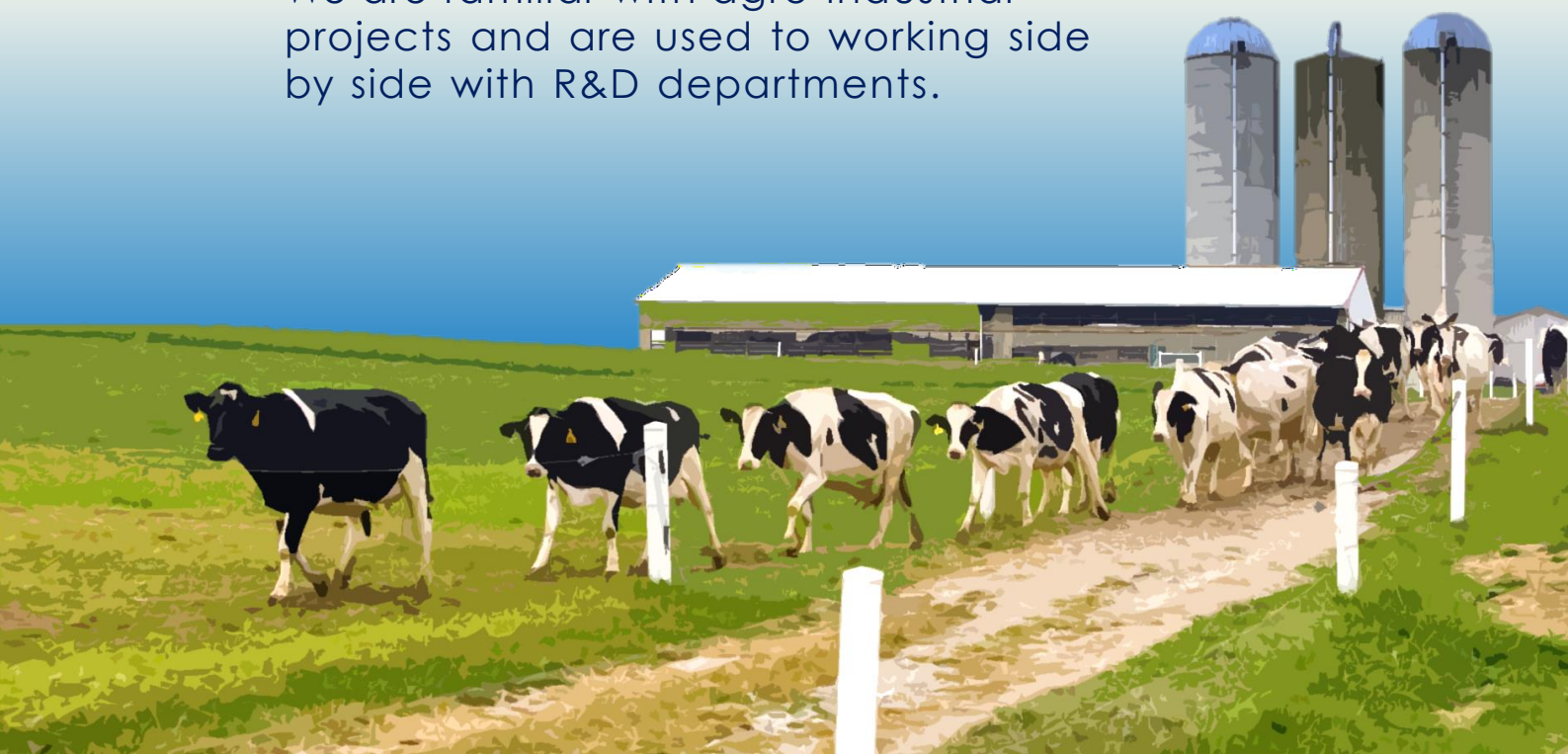
# OUR DAIRY COSTUMERS



The **Dairy Industry** is part of our main Costumers in FranCe and internationally.

Our product range suits all the needs of the dairy industry by producing **charaterized, quality, efficient** and **controlled** cultures, even on a large scale.

We are familiar with agro-industrial projects and are used to working side by side with R&D departments.





**WHY WORK WITH  
LABORATOIRES STANDA ?**

## MODULATE ORGANOLEPTIC PARAMETERS NATURALLY



FLAVOR

AROMA

TEXTURE

COLOR

OPENINGS

RIND

## MAKE YOUR PRODUCTS MATCH CONSUMERS EXPECTATIONS





BUY FROM A PRODUCER  
WITHOUT ANY INTERMEDIATE



BENEFIT FROM OUR CHARACTERIZED  
STRAIN COLLECTION



BE SUPPORTED BY A  
DEDICATED RESEARCH TEAM



RELY ON AN APPROACH  
BASED ON TESTS



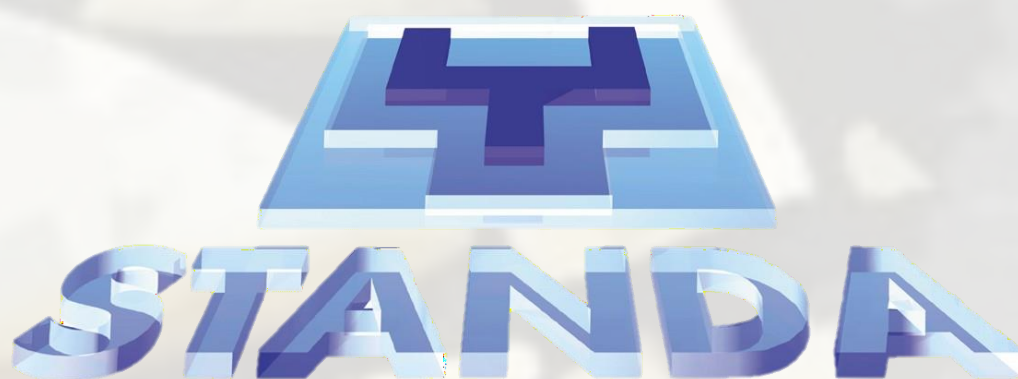
# OUR PARTNERSHIP APPROACH







**LABORATOIRES STANDA**  
**PAL<sup>®</sup> CULTURES**

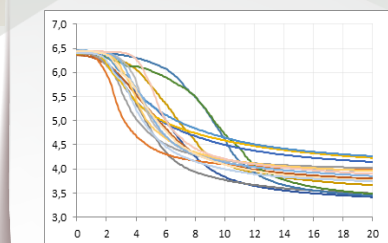
A blue silhouette of France is overlaid on the bottom right of the page. The word 'Caen' is written in black text within the northern part of the map.

Caen

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## PAL® LACTIC ACID BACTERIA (LAB)



### COMPOSITION

<i>Lactobacillus</i>	<i>Leuconostoc</i>
<i>Lactococcus</i>	<i>Pediococcus</i>
<i>Streptococcus</i>	...

### CHARACTERISTICS

Freeze-dried culture for the direct vat inoculation of milk, for the fermentation of this raw material. It also develops texture, aspect smell and flavors. Perfect for innovation, acidification control and robustness.

## PAL® TRADITIONNAL BULK STARTERS

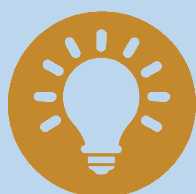


### COMPOSITION

<i>Streptococcus thermophilus</i>
<i>Lactobacillus lactis</i>
<i>Lactobacillus helveticus</i>

### CHARACTERISTICS

Freeze-dried culture for the direct vat inoculation of milk, for the fermentation of this raw material. It also develops texture, aspect smell and flavors. Perfect for innovation, acidification control and robustness.



#### DID YOU KNOW ?

Our traditionnal bulk starters are coming from Savoie (France) and are meant to be associated with our Propionibacterium and NSLAB cultures



# PAL® PROPIONIBACTERIUM



## COMPOSITION

*Propionibacterium freudenreichii*

## CHARACTERISTICS

We have more than 80 available strains to elaborate your custom propionibacterium based ferment (can be associated with our traditional bulk starters to get the best results).



### DID YOU KNOW ?

We wrote a guide on *Propionibacterium* and its characteristics, demonstrating our expertise on that subject.

# PAL® AROM



## COMPOSITION

<i>Arthrobacter</i>	<i>Corynebacterium</i>
<i>Brevibacterium</i>	<i>Hafnia alvei</i>
<i>Brachybacterium</i>	<i>Staphylococcus</i>
<i>Microbacterium</i>	...

## CHARACTERISTICS

Our PAL® AROM selection is offering you a wide choice of colors and tastes. Depending on your need, we have numerous natural solutions to suggest you. These strains express themselves quickly for short ripening time technologies.

## PAL® GEOTRICHUM



### COMPOSITION

*Geotrichum candidum*

### CHARACTERISTICS

Develops the rind texture and aspect (smooth, rough, vermiculated, ...). *Geotrichum* is also perfect to get regularity in production results, and control over ripening quality.



#### DID YOU KNOW ?

We are known for our wide bank of *Geotrichum candidum*, giving us the ability to help you create very specific aspects starting from a single base.

## PAL® NSLAB



### COMPOSITION

*Lactobacillus fermentum*      *Lactobacillus casei*  
*Lactobacillus helveticus*      *Lactobacillus rhamnosus*  
 ...

### CHARACTERISTICS

Develops texture, aspect, and flavors. Perfect for innovation with dairy products, or with any other food base : it is also suitable for vegetables, fruits, algae, beverages (lemonade, kviss, kefir, ...) and so on. These strains express themselves during ripening.

# PAL® BIOPROTECTION



## COMPOSITION

PAL® BIOPROTECT

PAL® LACTIC

PAL® AROM

...

## CHARACTERISTICS

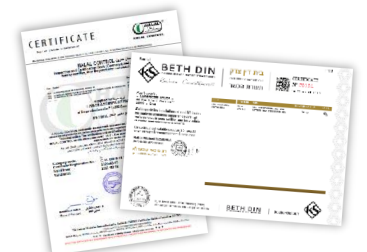
Our bioprotection range is perfect against unwanted yeast, mold, pseudomonas, mucor, clostridium, ...



### DID YOU KNOW ?

Many of our strains already provide natural bioprotection. You can counter some unwanted contaminant by choosing between our cultures wisely.

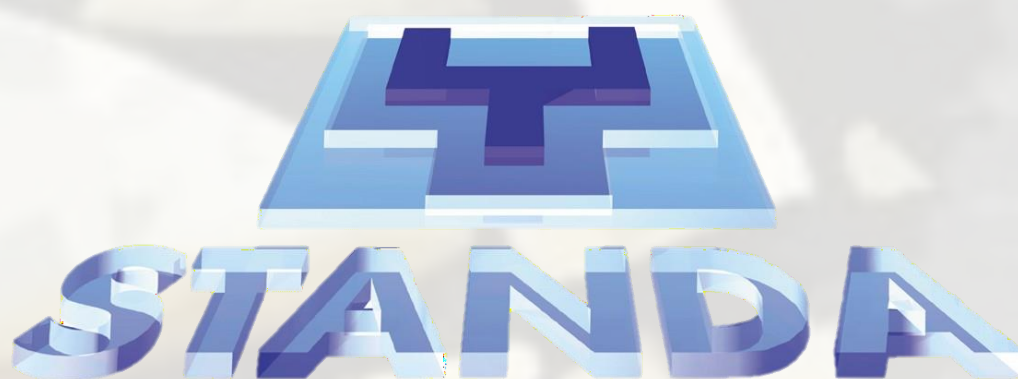
# PAL® VEG / RM



## CHARACTERISTICS

Our strains for Halal and Kosher food do not contain any element or trace of animal origin (excepting milk, if not a PARVE ferment) and are alcohol-free. Those strains are also suitable for the vegan market.





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*Charles Mace*