SACMAR®

COMPANY PROFILE

OUR VALUES

①Trust ②Vision
③Social responsibility
④Technology



ABOUT US An Essential Choice since 1947

Ranked highly both on the Italian and international market, our portfolio boasts thousands of flavours created over the years for the food, nutraceutial, pharmaceutical and oral hygiene industries. We are growing rapidly thanks to a competent team of professionals with great expertise in the field who remain united in our vision for the future without forgetting our roots. Our history starts in the 1940s when we began trading and producing essential oils and raw materials for the flavour industry.

OUR

PRODUCTS The Quest for Taste

Our product catalogue is constantly growing and consists of thousands of flavourings, essential oils, extracts and raw materials.

OUR AREAS OF EXPERTISE

Confectionery

From candy-making to bakery, we have the right flavour to meet your every need.

Beverages

A varied selection of fruity, refreshing and alcoholic flavours suitable for both soft drinks and alcoholic beverages.

Nutraceutical

A wide range of products which includes essential oils, botanical extracts and powdered flavours designed for use in supplements and functional food.

Oral care

Flavours and aromatic raw materials best suited for oral care and personal care products.



We offer products that meet halal and kosher purity standards and work with suppliers of organic ingredients.



THE IDEAL PARTNER FOR DEVELOPING PROJECTS. FIND OUT MORE ABOUT OUR STRONG POINTS:

① Competence	We build together the right solutions which come closest to your benchmark, be it a flavour or a finished product. We offer open formula projects protected by NDA, and provide services for contract manufacturing.
⁽²⁾ Experience	Our R&D and Technical Sales Teams are highly trained thanks to years of experience in developing and selling flavours. This allows us to offer advice targeted to the needs of the product use.
③ Knowledge	From our Regulatory to Export Team we understand the specifics of the market in which we operate from both a legal and economic aspect.
(4) Technical equipment	Our laboratory is equipped with state-of-the-art technology such as GC with chiral column.
^⑤ Flexibility	We offer the MOQ that best suits your needs and work alongside you to develop tailor-made solutions.



Our certifications

Food safety system	1000 Contraction of the second s	K
FSSC 22000 V6	UE Organic certification	Kosher certification
	ÖFFEAT	
Halal certification	Members of IFEAT	Members of Federchimica

Our solid sustainability commitments

1	Measurement of company carbon footprint and reduction of activities which impact the environment by choosing less polluting and more renewable energy sources.	4	Adhesion to the principles of work ethic and transparency towards employees, customers and suppliers.
2	Reduction in packaging obtained through the optimisation of production batches. Food waste kept under control by the reduction of product loss. Recycling of scrap in the production process where possible.	5	Careful selection of suppliers that are approved only if they commit to adhering to ethical and sustainability codes of conduct.
3	Disposal of waste according to regulations.	6	Constant staff training on sustainability.

Our commitment to good practices in terms of sustainability is certified by EcoVadis rating, a score whose value is recognised worldwide.

SACMAR®

Straight to the essence bá le of flavor



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Discover also our sweet solutions!



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