

expertarom
food ingredients

EXPERTAROM DAIRY SOLUTIONS

YOUR INNOVATION PARTNER FOR YOGURT AND DAIRY PRODUCTS

MORE THAN INGREDIENTS. A TRUSTED PARTNER FOR FOOD INDUSTRY

Over 300 employees working in sales, production, research, applications, quality assurance, logistics and administrative departments.

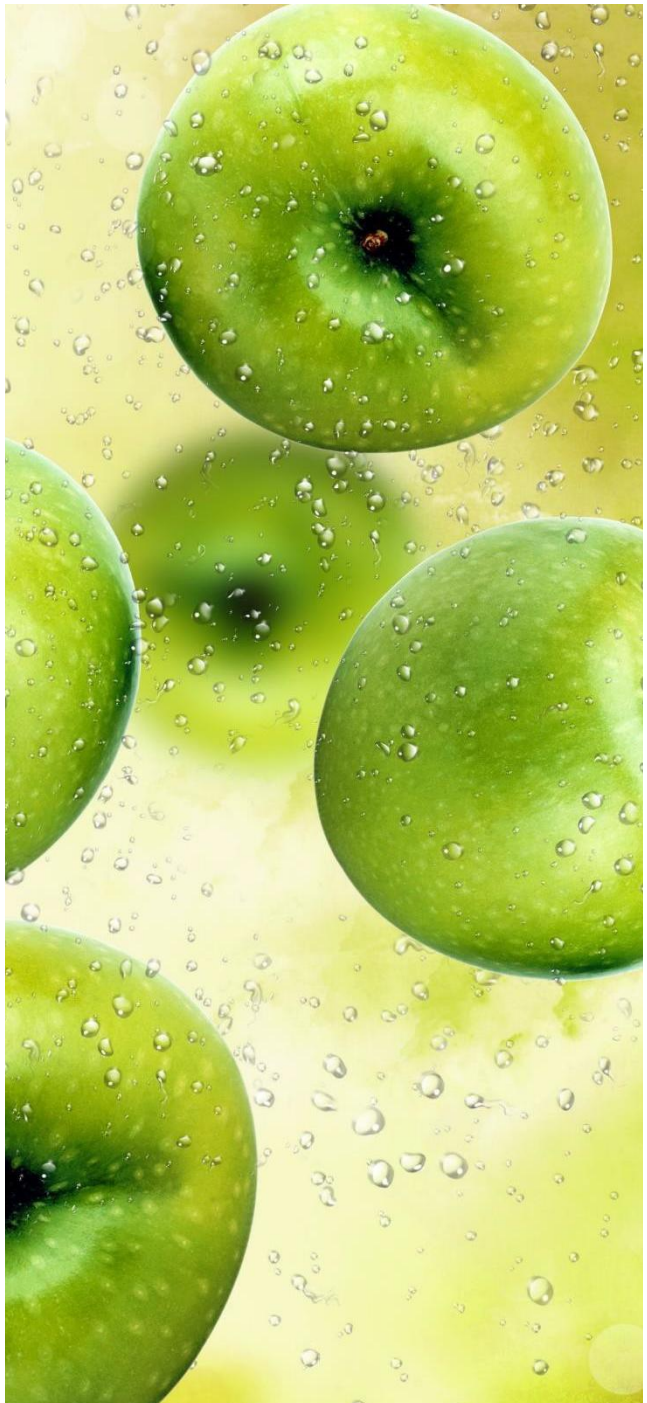
R&D labs – for each food industry branch and QC – with microbiology lab

Competence Center - a comprehensive platform for the exchange of experiences, specialized training, courses and applications.

Specialized sales & support team, assisted by food technologists

5 facilities, HACCP and FSSC certified; ambient, cold and frozen storages;
Own logistic and distribution network.

Internationally active in over 40 countries



Over
2000 Customers in Romania

Over
2500 Customers worldwide

Over
3500 Products

Over
210 Deliveries weekly

Over
60 Quality analyses daily

Over
60 Products developed monthly

R&D



In order to keep up with the latest trends of the food industry, we continuously develop new products that place our customers and us one step ahead of the competition.

Our R&D laboratories are equipped with state-of-the-art technology, and are always open to the development of new concepts and innovations.

New products developement

Applications, tests;

Recipes, processing suggestions;

Tailor-made products;

Physical-chemical and organoleptic analyses;

Sensory evaluation; Tasting panel.

QC



Quality is the basis for a trusting and long-term cooperation with our customers and partners.

Our QC laboratory ensures consistent product quality through rigorous testing and continuous monitoring at every stage of production.

QC laboratory

Physical-chemical and organoleptic analyses

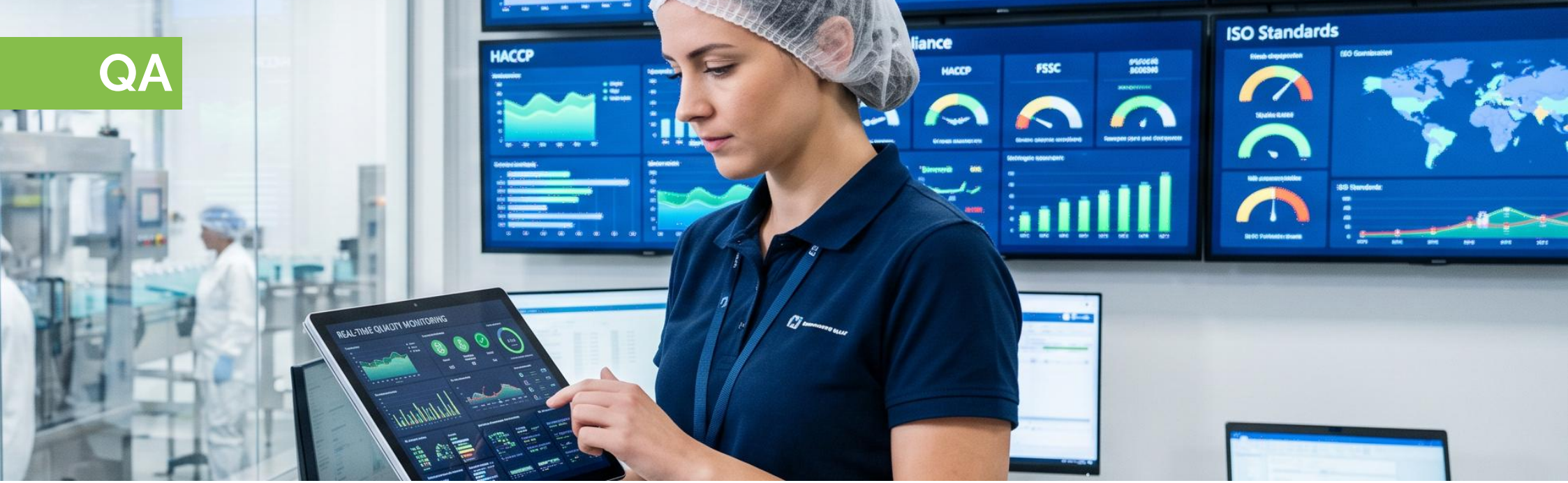
Microbiology analyses;

Ingredients and final products analyses

Quality analyses in the production flow

Retention samples.

QA



Quality, food safety and compliance are embedded in everything we do.

Our QA team maintains and continuously improves our certified management systems, ensuring adherence to the highest industry standards and customer requirements.

Production facilities built according to EU-standards and EU-food law

Food safety: ISO 22000; FSSC22000

Management system: ISO 9001:2015

By request, we have also been granted HALAL and KOSHER certificates for specific products.

SUSTAINABILITY



Our policies regarding sustainability and our commitments can be found in all operational aspects of our company:

- Continuous developing of sustainable products
- Green energy
- Reducing carbon emissions
- Responsible sourcing
- Sustainable packaging
- Treating water directly from the source; #Plasticfreezone
- Corporate Social Responsability

COMPETENCE CENTER



By creating the Competence Center, our aim was to offer our customers a comprehensive platform for the exchange of experiences, specialized training, courses and applications.

Our amphiteater, with over 100 seats, is a meeting center for the food industry, where we present innovations, trends, concepts, new products and modern production techniques.

Over 1000 visitors yearly, from all over the world, come to participate in seminars, tests, discussions, to build together concepts and ideas for business development.

Workshops:

Dairy products

Ice Cream

Bakery

Beverages

Sweets

Savoury

Meat Industry

PRODUCTION UNIT with ASEPTIC PACKAGING

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Fruit Preparations & Extracts
Fruit Purées
Fruit Bases
All-in-One Compounds & Bases

One of the largest aseptic packaging capacity in SE Europe. 4 production lines.



ASEPTIC PACKAGING

- Bag-in-box
- 200 kg drums
- 400 & 800 kg containers









DAIRY



Only the finest ingredients for the best dairy products:

- Fruit Preparations for yogurt,
- Purees
- Pastes
- Flavoring
- Flavoring compositions with herbs and spices etc.

Creamy, fresh, flavorful

We offer ingredients ranging from fruit to herbal and vegetable pastes, from classic to flavored, from pieces, herbs, spices to compositions and powder mixes.

Be it about fruit yogurt or dairy desserts, yogurt or whey drinks, don't hesitate to contact us. We are just a click away, ready to develop together any project!

DAIRY



Only the finest ingredients for the best dairy products,
Aseptic packaging for:
Fruit Bases
Fruit Purees
Fruit Preparations
Sterilization and UHT Methods for:
Fruit Purees

Creamy, fresh, **Clean/ Label Friendly**

Fruit preparations are the primary way to incorporate fruit into products like stirred yogurts, fruit-on-the-bottom yogurts, ice cream variegates (ripples/swirls), and dessert toppings.

They provide the texture, color, and natural fruit taste while remaining stable within the dairy matrix without causing separation (syneresis) or quick spoilage.

FOOD & BERVERAGE TOP TRENDS 2026

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European Dairy Market Trends

Trends are driven by a clear consumer demand for products that are healthy, tasty, and easy to integrate into everyday routines.

Protein & Functional Nutrition

- High protein content to support appetite controland active lifestyles
- Benefits for energy, recovery and weight management
- Premium taste and texture without compromising nutritional value

Texture, Taste & Indulgence

- Demand for richer and creamier textures
- Growing popularity of layered products, inclusions and crunchy toppings
- Dessert-inspired flavors driving product innovation
- Balancing wellness with indulgent enjoyment

Digestive Health

- Growing demand for Gut Health and Digestive Health claims
- Increased use of probiotics and prebiotics
- Fortification with vitamins and minerals
- Holistic approach to wellbeing, immunity and vitality

All-Day Consumption

- Expanding beyond breakfast into snacks and light meals
- Solutions adapted to active, on-the-go lifestyles
- Growing demand for convenient, ready-to-eat formats
- Everyday nutrition with convenience and versatility

#1. POWERHOUSE PROTEIN

#2. GUT HEALTH CLUB

#3. LAYERS OF DELIGHT

#6. MADE FOR MOMENTS

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+38%

Growth in new dairy launches tracked with **protein and weight management** claims

Global, YoY Nov 2023-Oct 2024
vs. Nov 2024-Oct 2025





75%

of consumers globally consider dairy-based drinks a **HEALTHY SNACK**.









+10%

Growth in new dairy launches tracked with **multiple texture** claims

Global, YoY Nov 2023-Oct 2024
vs. Nov 2024-Oct 2025

INNOVA MARKET INSIGHTS

HEALTHY PLUS

	Product	Dosage	Features
1	POMEGRANATE & INULIN Fruit Preparation	20%	Source of fiber (3% in finished product) 5% pomegranate juice in finished product No added sugar; sweetened with polyols
2	TURMERIC & ALOE VERA Fruit Preparation	20%	Source of fiber (3% in finished product) 5% aloe gel in finished product No added sugar; sweetened with polyols
3	SEABUCKTHORN AND ARONIA Fruit Preparation	20%	Source of fiber (3% in finished product) 5% aloe gel in finished product No added sugar; sweetened with polyols

- ✓ Source of fiber (3% in finished product)
- ✓ 5% fruit juice in finished product
- ✓ No added colors (color comes from fruit extract/concentrate)
- ✓ Sugar-free; sweetened with polyols
- ✓ Low calorie



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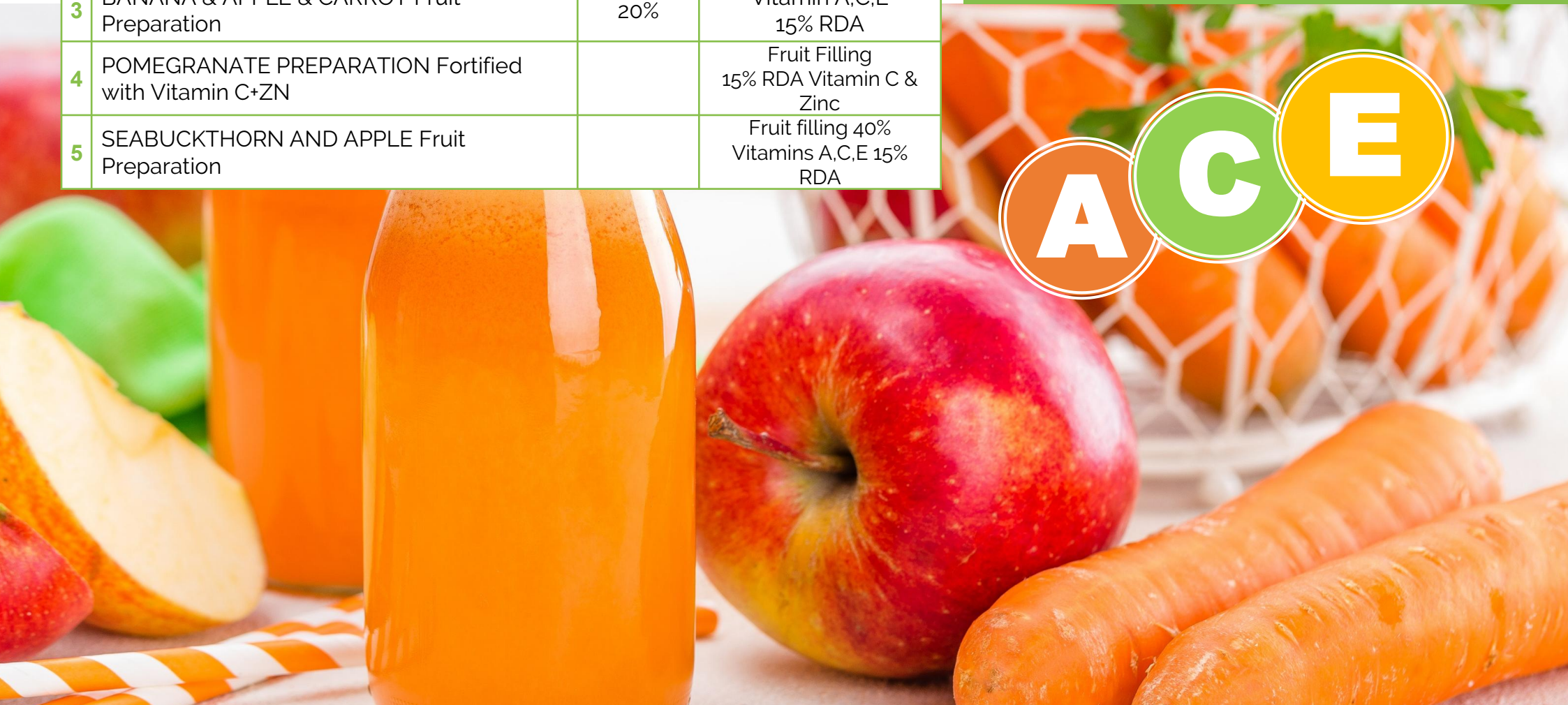
	Product	Dozare	Features
1	PEACH & APPLE & CARROT Fruit Preparation	20%	Vitamin A,C,E 15% RDA
2	RASPBERRY & APPLE & CARROT Fruit Preparation	20%	Vitamin A,C,E 15% RDA
3	BANANA & APPLE & CARROT Fruit Preparation	20%	Vitamin A,C,E 15% RDA
4	POMEGRANATE PREPARATION Fortified with Vitamin C+ZN		Fruit Filling 15% RDA Vitamin C & Zinc
5	SEABUCKTHORN AND APPLE Fruit Preparation		Fruit filling 40% Vitamins A,C,E 15% RDA

- ✓ With fruit purees and concentrates
- ✓ Fortified with vitamins or minerals - 15% RDA





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ECO Certified raw materials
20% dosage
No coloring

	Product	Fruit content in finished product %
1	BLUEBERRY Fruit Preparation ECO	10%
2	APRICOT Fruit Preparation ECO	7%

- Ingredients
- Application Recipes
- Regulatory & Compliance Documentation
- Technical and Marketing Consultancy

RO-ECO-008

EU Agriculture

PREMIUM & CLEAN LABEL

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	Product	Dosage	Features
1	CHERRY Confiture	20%	10% fruit pieces in the finished product
2	CHERRY EXTRA Jam	20%	10% fruit pieces in the finished product
3	STRAWBERRY Confiture	20%	10% fruit pieces in the finished product
4	RASPBERRY Confiture	20%	10% fruit pieces in the finished product
5	FOREST FRUITS EXTRA Jam	20%	10% fruit pieces in the finished product



FRUIT PREPARATION
Standard

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	Product	Dosage	Features
1	ALOE VERA Fruit Preparation with pieces	15%-20%	min. 12 % fruit in the finished product
2	APRICOT Fruit Preparation	15%-20%	min. 6% fruit in the finished product
3	BERRIES Fruit Preparation	15%-20%	min. 6% fruit in the finished product
4	PEACHES Fruit Preparation	15%-20%	min. 6.5 % fruit in the finished product
5	PINEAPPLE Fruit Preparation	15%-20%	min. 9% fruit in the finished product
6	RASPBERRY Fruit Preparation	15%-20%	min. 3.8 % fruit in the finished product
7	STRAWBERRIY Fruit Preparation	15%-20%	min. 7 % fruit in the finished product
8	STRAWBERRIES Fruit Preparation	30%	min. 14% fruit in the finished product
9	SOUR CHERRY Fruit Preparation	15%-20%	min. 6% fruit in the finished product



TRUSTED BY LEADING BRANDS

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Join us
into the
WORLD of TASTE!
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