BUBBLE bev.

*ULTRA FLEXIBLE

CO-MANUFACTURING *

DRINK —— FACTORY

CONSULTING

This is *Bubble's* dedicated service that enables our customers to study, develop, and test their own recipes, carefully designing the drink's flavor, structure, balance, and long-term stability.

- RECIPE STUDY
- SAMPLING & TASTING
- SHELF LIFE TEST & COMPATIBILITY
- OUTPUT

Recipe development involves defining the beverage's characteristics and then determining the ingredients based on a preliminary questionnaire.
It also includes assessing the beverage's compatibility with the chosen production techniques and packaging, assessing costs based on raw materials, and managing the product's marketing risk.

- RECIPE STUDY
- SAMPLING & TASTING
- SHELF LIFE TEST & COMPATIBILITY
- OUTPUT

Once the recipe has been finalized and raw materials sourced, glass samples will be produced with characteristics matching industrial production. After packaging, the samples will either be delivered to the customer or evaluated on-site during a shared tasting session, allowing the product to be sampled in its final form and enabling any necessary refinements to its flavor profile, balance, or composition.

- RECIPE STUDY
- SAMPLING & TASTING
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- OUTPUT

Once the tasting is complete and the final formulation is approved, two different tests will be carried out: one to determine the compatibility of the liquid with the chosen packaging and the production process (if necessary), and another to evaluate the shelf life (i.e., the evolution of the packaged beverage over time) depending on the customer's needs and the characteristics of the product itself.

↘ RECIPE STUDY

↘ SAMPLING & TASTING

↘ SHELF LIFE TEST & COMPATIBILITY

↘ OUTPUT

Once all stages are completed, the client will receive the following final documentation:

- final consulting report
- finished product recipe sheet
- ingredient declaration (in compliance with current regulations)
- nutritional analysis for the Italian market
- shelf life assessment
- packaging compatibility test

FIGURES INVOLVED

- QUALITY MANAGER
- FLAVOURIST
- CONSULTING SPECIALIST
- PRODUCTION LINE MANAGER
- PROJECT MANAGER

+100 RECIPES /YEAR

CONFUSED BY LEGAL LANGUAGE?

** food label legal review and compliance*

Our in-house food label review and legal compliance team * also offers support for clients who require assistance with content development and packaging graphic design, ensuring clarity, consistency, and regulatory alignment throughout the process.

- LABEL COMPLIANCE SPECIALIST
- GRAPHIC AND PACKAGING DESIGNER

BUBBLE

SINCE 2019