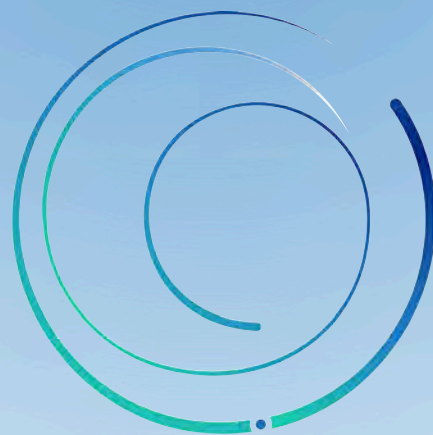


SPHER'INNOV

Food Sphere
Manufacturer



SPHER'INNOV

Food sphere manufacturer

PHILEAS LOUNGE

Company Presentation

Phileas Lounge is a Company with 11 employees based in Guidel (France), **specialising in the design and production of alginate-based food spheres (seaweed extract)**. These pearls, made from a raw material of the future (seaweed), offer an original texture with a liquid core surrounded by a thin, crunchy film.

The formation of pearls based on sodium alginate (produced in Brittany) are formed by a process known as **reverse spherification**. While this process is well known in molecular cooking, its industrial transfer - from production to dosage - is still confidential in France.

Today, the company offers a range of Made In France fruity **pearls for Bubble Tea under the brand name My Bubble Tea**. It has also just launched its own brand, Spher'Innov, to offer its sphere design and production services to other markets : gastronomy, mixology, dietary supplements, etc.



2019 : Creation of Phileas Lounge Company and My Bubble Tea Brand.



2021 : Beginning of the project to create a aromatic pearl production unit.



April 2024 : Launch of the French range of fruity pearls for Bubble Tea.



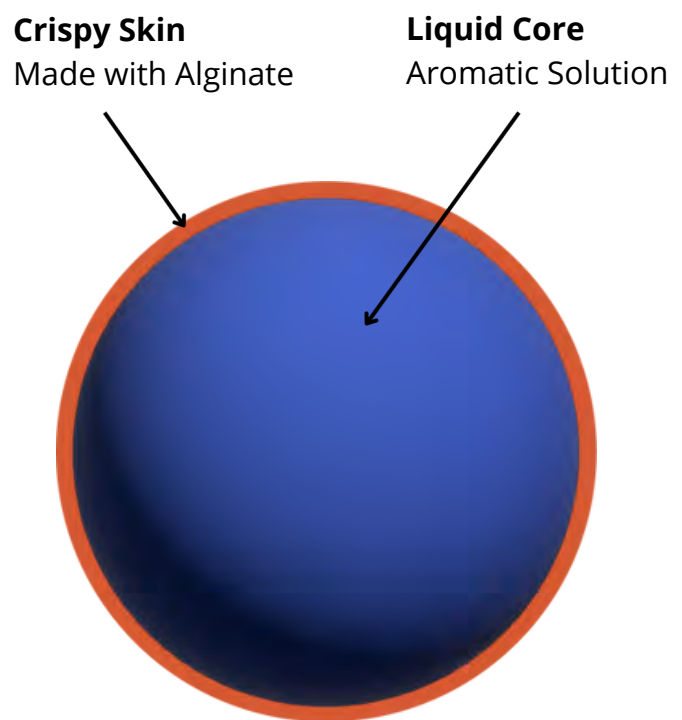
August 2024 : Creation of Spher'Innov.

Reverse Spherification

Reverse Spherification is one of the most widely used techniques in molecular cuisine. It consists of transforming a liquid solution into gelatinous skin with a flowing core. This reaction is achieved by the meeting between two ingredients: sodium alginate and calcium. When an alginate-based solution is immersed in a calcium bath, spherification occurs. When a calcium-based solution is immersed in a bath of sodium alginate, we speak of **reverse spherification**.

This encapsulation technique produces a **sphere with a liquid core protected by a crunchy, gelatinous alginate-based skin**.

In our Guidel workshop, we apply this reverse spherification technique on a large scale.

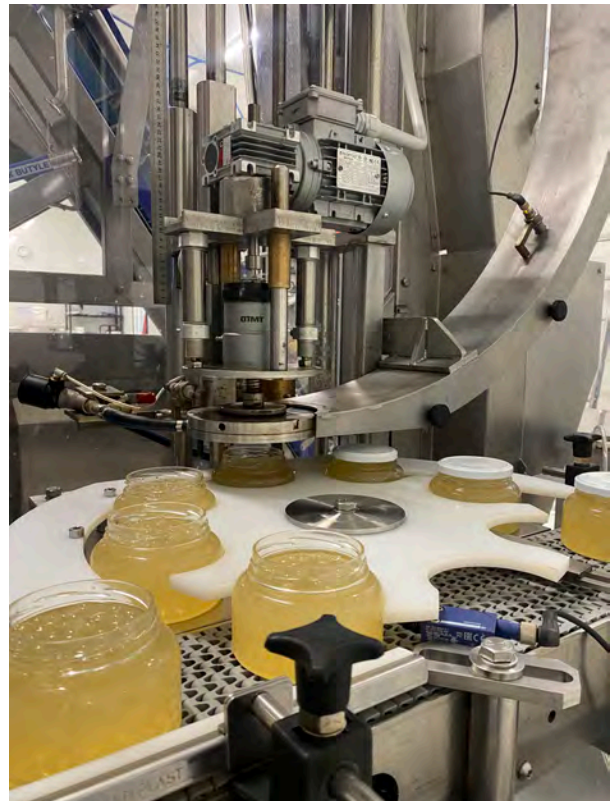


Reverse spherification diagram

Our Production Unit

A Production Line

Our machine has been **custom-designed in Brittany** to produce alginate spheres with a crunchy skin and a liquid core. It produces **pearls with diameters ranging from 4mm (caviar type) to 18mm (grape)**.



A Packaging Line

The alginate skin that gives the pearl its crunchy texture is fragile and requires a special process to be packaged without breaking. Our machine enables **precise dosing** while preserving the integrity of the product. The packaging line is also equipped with an **automatic capper**.

 *Guidel, Morbihan (56) - Bretagne*

Our Products

Phileas Lounge offers a range of **fruity pearls for Bubble Tea** under its **My Bubble Tea** brand. These crunchy pearls with a liquid centre, **8-10mm in diameter**, can be used in bubble tea (a Taiwanese drink made from iced tea), cocktails and desserts.

Our pearls are made **without artificial colour or flavour**, using **French syrup** and **alginate made from seaweed harvested in Brittany**.



+ *Passion fruit , lychee, strawberry.*

7 fruity flavours

3 formats

1 690 B2B customers and partners since 2020

Our Services

Private label

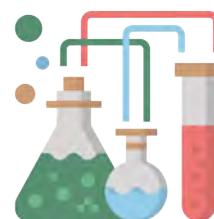
Phileas Lounge offers **private label manufacturing**.

From filling to labelling, we package pearls in **different formats and types of packaging**.



O.E.M

We put our expertise at the service of partner companies' projects. Under Spher'Innov brand, we offer a **R&D centre to develop formulations** in the fields of mixology, gastronomy, and food supplements. We also offer a made to measure production service, from **recipe development to production and packaging of the finished product**.



Our values



Quality

The ingredients we use, and the suppliers we work with, are **carefully selected** to ensure the quality of our products. **Natural flavourings and colourings, local sourcing, alginate made from seaweed harvested in Brittany**, we put a lot of care (and a little Brittany) into our products.



Environment

From the choice of packaging to production techniques, we attach particular importance **to minimising the environmental impact of our activity**. Thus, our machine is equipped with a **recycling system** that allows us **to reduce water consumption in our production cycle by a factor of 8**.



Innovation

Reverse Spherification is still in its infancy - and its industrialisation even more so. The possibilities it offers in the fields of gastronomy, mixology and food supplements are **infinite**. At Guidel, we are working to open up these prospects by developing and producing **innovative formulations**.



Agility

Our **expertise** and our **production line** enable us to offer a **complete service and high productivity**. But we retain the agility typical of human-sized company, with our **dynamism and ability to adapt quickly**. We can respond rapidly to requests and react to new trends and the needs of our partners.



SPHER'INNOV

Food sphere manufacturer



contact@spherinnov.com



+33 6 58 97 81 10

