

Danish food brand seeks EU-certified contract manufacturer for clean-label 55g protein bars under outsourcing agreement

Summary

Profile type

Business request

Company's country

Denmark

POD reference

BRDK20260429009

Profile status

PUBLISHED

Type of partnership

**Supplier agreement
Outsourcing agreement**

Targeted countries

• All countries

Contact Person

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Term of validity

**29 Apr 2026
29 Apr 2027**

Last update

29 Apr 2026

General Information

Short summary

A Danish food brand is seeking an EU-certified contract manufacturer for 55g clean-label protein bars for retail markets. The partner should be able to produce bars with high protein content, no added sugar, natural sweeteners and real chocolate coating. Cooperation is envisaged under an outsourcing agreement, starting with pilot production and followed by scale-up for European retail distribution.

Full description

A Danish food brand active in the health food segment is seeking a certified contract manufacturing partner for the production of clean-label protein bars for European retail markets.

The target product is a 55g protein bar with high protein content, no added sugar, natural sweeteners and real chocolate coating. The current formulation contains approximately 19–21g protein per bar and 9–11g fibre, with the objective of reducing fibre to around 8–9g while maintaining the desired texture and taste profile.

The client has already developed and market-tested the product concept and is now seeking a manufacturing partner able to support further optimisation and scale-up. The opportunity offers the partner potential access to a long-term co-manufacturing relationship for a retail-oriented product positioned in the growing health food segment. The product combines high protein content, no added sugar, natural sweeteners and real chocolate coating, which places specific demands on formulation, texture stability and manufacturing expertise.

The client is looking for a manufacturing partner able to replicate or further optimise the existing formulation while maintaining strict quality, nutritional and sensory requirements. The product should have a soft texture, balanced sweetness and no noticeable artificial or bitter aftertaste. Cooperation may be based on the existing recipe under a non-disclosure agreement or on co-development with the selected partner.

The intended cooperation is a long-term outsourcing agreement. The collaboration should begin with pilot production and validation, followed by industrial scale-up for multi-market retail distribution in Europe. The partner should also be able to support food safety, traceability, shelf-life validation and EU labelling requirements.

Advantages and innovations

Technical specification or expertise sought

The partner should have proven experience in manufacturing protein bars, preferably in 55g format, and be able to support both pilot batches and scalable industrial production.

The requested capabilities include:

- production of 55g bars with approximately 19–21g protein per bar;
- fibre target of preferably 8–9g per bar, subject to formulation feasibility;
- no added sugar formulation;
- use of natural sweeteners such as erythritol and steviol glycosides;
- experience with milk proteins, collagen protein and fibre systems such as chicory fibre or oligofructose;
- ability to achieve a soft, stable texture throughout shelf life;
- real chocolate coating, not compound coating;
- flow-wrap packaging, batch coding and traceability;
- retail-ready packaging formats, including multipacks or display boxes;
- certified food safety systems such as BRC, IFS or equivalent, together with HACCP;
- support for EU food labelling, allergen declaration, nutrition claims and shelf-life validation.

Stage of development

Already on the market

IPR Status

Secret know-how

IPR Notes

Sustainable Development goals

- **Goal 3: Good Health and Well-being**
- **Goal 12: Responsible Consumption and Production**

Partner Sought

Expected role of the partner

The partner will manufacture and package the protein bars under the client's brand. The partner is expected to match or improve the current formulation, maintain consistent quality across batches and support the transition from pilot production to full-scale retail volumes.

The partner may also support formulation optimisation, raw material sourcing, shelf-life testing, packaging optimisation and logistics coordination where relevant. The collaboration should be suitable for a long-term outsourcing agreement with potential scale-up across several European markets.

Type of partnership

Supplier agreement

Outsourcing agreement

Type and size of the partner

• **SME 11-49**

• **SME 50 - 249**

• **SME <=10**

Dissemination

Technology keywords

Market keywords

• **05008002 - Food and feed ingredients**

Targeted countries

• **All countries**

Sector groups involved