About the company

Axxam is specialized in the **early discovery phases for the identification of bioactive compounds in the entire life sciences field**.
With a commitment to delivering excellent research services, Axxam focuses on generating valuable leads through the development of **customized cell-free and cell-based in-vitro assays and high-throughput screening campaigns.**

2001
Year of foundation

125
Employees
48% PhD

6.000 sqm
Laboratories and offices

EU presence
Milan and Naples
Extended commercial presence in all Europe

US presence
Axxam Inc.
Cambridge, MA

Keensight Capital
Our investor
one of the leading European growth buyout firms

MyGreenLab
My Green Lab® Certification
Green level

ISO
- ISO 9001
- ISO/IEC 27001
- ISO 45001

EcoVadis
Sustainability silver rating

SILVER | Top 15%
ecovadis
Sustainability Rating
OCT 2025

Axxam S.p.A.
Corporate Offices & Laboratories
OpenZone - Via Meucci 3
20091 Bresso (Milan), Italy

info@axxam.com
www.axxam.com
www.axxsense.com

Discover more

AXXSense

AXXAM HARNESS BIOLOGY
EMPOWER DISCOVERY

AXXSense supports different types of industries to **develop food, beverage, fragrances and olfactory modulators, as well as pet food and cosmetic companies**, through state-of-the-art technology platforms, deep expertise and ingredients isolated from chemical synthesis and from nature.

We work with

- Some of the top 10 food & beverage companies
- Reputed flavor houses
- Some major cosmetic companies
- Leading pet food companies
- Renowned animal health companies

Application fields

Biological platforms

Olfactory

Includes all olfactory receptors.
To identify new fragrances and compounds counteracting malodors.

Sweet

Identification of novel sweeteners and sweet taste modulating molecules.

Bitter

Complete panel of bitter taste receptors for identifying compounds that mask or reduce bitterness of food ingredients.

Trigeminal

To identify novel compounds with direct or modulating cooling, tingling and hot/spicy properties.

Salt

To identify compounds able to activate/ enhance the functionality of salt receptors.

Fatty acid

To test compounds able to improve satiety and tackle obesity.

GLP-1 receptor

To identify GLP-1 active molecules and evaluate the ability of food or ingredients to induce GLP-1 secretion.

Kokumi and Umami

To identify novel savory compounds and savory taste modulating molecules.

Technologies and Libraries

- Assay development
- Compound profiling
- High-throughput screening
- High-content screening
- Natural Product Library
- Microbial Strains Library
- Synthetic compound Library

Applications

- Identify:
  - new sweeteners
  - new odorant molecules
  - malodor blocking compounds
- Check ingredients/API for bitterness
- Mask bitterness of food and ingredients
- Study off-taste of new flavor