

FLAVOUR IN YOUR FAVOUR, *from sweet to savoury*



With a range of layered flavours in your reach, are you doing everything possible to pile on your consumers' satisfaction?

BAKERY FLAVOUR THAT RISES TO THE OCCASION

- Deliver desired flavour that withstands the freeze-thaw and bake cycle
- Protect savoury and sweet topical seasonings from burn and off-notes
- In-dough and topical solutions tailored to your process
- Boost authentic bakery reaction notes, from roasted to toasted

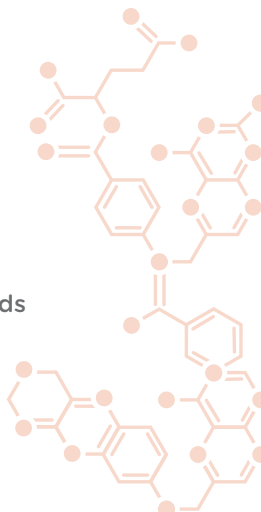
SATISFY THE SENSES WITH LAYERED CONFECTIONERY FLAVOURS

- Provide something for every taste, from kid-friendly to indulgent
- Maintain taste and flavour when developing low-fat, low-sugar, and other health and wellness products
- Excel in flavour retention during processing and elevate unique flavour experience with sequential release

#LAYEREDFLAVOUR

A PARTNER THAT KNOWS FLAVOUR INSIDE AND OUT

- Cakes
- Cookies
- Bread and rolls
- Topical flavours for dough
- Fillings
- Confectionery
- Tortillas and pitas
- Donuts
- Muffins and quickbreads



Mc Flavour solutions
GENUINE FLAVOUR • INSPIRED SOLUTIONS

Contact your McCormick account manager today or visit us at McCormickFlavourSolutions.ca to learn more about our bakery and confectionery flavour solutions.