

DIFFERENTIATED TECHNOLOGY FOR A DIFFERENTIATED *flavour experience*



With consumers dialed in on 'experiential' eating and an increased focus on flavour performance, are you prepared to consistently deliver flavour perfection?

UNMATCHED FLAVOUR INTEGRITY

- Improves flavour stability and volatile retention to survive severe processing, freeze-thaw and bake-cycle
- Extends flavour shelf-life for impactful delivery in finished product
- Combines with existing flavours to reduce overall usage



HSM

High Solubility Matrix

- Delivers quick flavour release
- Proven for application in beverage, tablets, and recipe mixes

MSM

Medium Solubility Matrix

- Withstands moderate shear and processing
- Proven for application in cookies, crackers, dough, and dry bakery mixes that are below 40% moisture

LSM

Low Solubility Matrix

- Withstands high shear and thermal processing conditions
- Proven for application in cereal, frozen dough, coatings and frozen, fried, and extruded food

CONSISTENT, EXPERIENTIAL FLAVOUR

- Create complex, layered flavours with sequential release
- Solve specific flavour delivery challenges and extend flavour impact

#FULLFLAVOURDELIVERY

THE COMPLETE, CUSTOMIZABLE PACKAGE

- A versatile platform across multiple applications
- Potential to create multi-sensory experiences with colour, taste, size, and textural effects



SNACKS & CRACKERS



CEREAL & BARS



BEVERAGES



CONFECTIONERY



SWEET & SAVOURY BAKERY