

EXPERTISE IN LAYERING ON *the flavour*



With consumers demanding authentic and nuanced flavour experiences, who will you partner with to consistently deliver sweet and savoury flavours that live up to the hype?

200

150

100



YOU'RE COVERED, FROM SIMPLE AND NATURAL, TO COMPLEX AND LAYERED PROFILES

- Sweet brown
- Fruits and berries
- Vegetable, onion, and garlic
- Meat and cuisine
- Vanilla
- Citrus
- Dairy
- Herb and spice

DIFFERENTIATED TECHNOLOGY, DIFFERENTIATED EXPERIENCE

- Proprietary flavour modulation technology optimizes flavour while addressing health and wellness challenges
- Proprietary FlavorCell® technology protects and controls flavour release



#NOLIMITS

FLAVOUR IS IN OUR DNA

- Culinary-inspired culture
- History of transforming flavour prediction into brand relevant products
- Flavour format flexibility:
 - Compound flavours
 - Process flavours
 - Natural extracts
 - Encapsulated flavours

FLAVOUR SOLUTIONS:



SWEET BROWN



VANILLA



FRUITS & BERRIES



CITRUS



VEGETABLE, ONION & GARLIC



DAIRY



MEAT & CUISINE



HERB & SPICE