



Naturex is the global leader in specialty plant-based natural ingredients. The company offers its customers a full array of ingredients for food, pharmaceutical, nutraceutical and cosmetic applications. Naturex employs more than 1,700 people and benefits from 8 sourcing offices around the world, along with 15 manufacturing sites in Europe, Morocco, the United States, Brazil, Australia, India, and Chile. It also has a global commercial presence through a dedicated network of 25 sales offices.

NATstabil

Food preservation solutions

Natural solutions to make food last longer
Clean label alternatives to chemical antioxidants
Synergistic blends for ultimate protection

Applications

Meat, poultry, seafood products |
beverages | oils & fats | flavors &
seasonings | snacks | pet food |
sauces | bakery products

NATcolor

Colorings

Precise and natural color additives
Pure concentrates from fruits, vegetables and spirulina
The whole palette to illuminate products

Applications

Dairy | bakery | savoury |
confectionery | beverage

NATarom

Flavoring ingredients

Entering the world of spices and the timeless scent of
Mediterranean spirit
Renewing the original taste of fresh fruits
Microencapsulated and spray dried technologies

Applications

Flavors & seasonings | savoury and
sweet food products | beverages

NAThealthy

Healthy ingredients

Specific botanical extracts for health and nutritional benefits
Standardization in active molecules

Applications

Functional food and beverages

NATtextur

Texturizing solutions

A wide palette of texturizing solutions
Viscosing, gelling and stabilizing benefits
Dedicated formulations for each type of applications

Applications

Fruit preparations | fruit spreads and
jams | beverages | confectionery |
toppings | glazes | acidified dairy
drinks

NATtaste

Taste improvement solutions

Increasing the flavor and the taste delivery
Masking off-notes and after-tastes
Balancing and modulating the total taste experience

Applications

Flavors | beverages | savoury
products | dairy | chewing gums |
confectionery

NAT F&V

Fruit & Vegetable powders

Premium fruit and vegetable ingredients to upgrade your
products
Enhance the taste, nutritional profile and natural image of food
and beverages
Large array of shapes and colors for a unique mouthfeel and
visual appeal

Applications

Baby food | beverages | chocolate |
confectionery | bakery & cereals |
soups & sauces | snacks

QUILLAIA

Foaming agents

Quillaia and yucca extracts: label friendly ingredients that
enhance the texture and performance of frothy beverages
Easy to use and competitive cost-in-use

Applications

Beverages | dairy products