

EXPERTISE IN LAYERING ON *the flavor*



With consumers demanding authentic and nuanced flavor experiences, who will you partner with to consistently deliver sweet and savory flavors that live up to the hype?

YOU'RE COVERED, FROM SIMPLE TO 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 flavor modulation technology optimizes flavor while addressing health and wellness challenges
- Proprietary Flavor Cell® technology protects and controls flavor release



#NOLIMITS

FLAVOR IS IN OUR DNA

- Culinary-inspired culture
- History of transforming flavor prediction into brand relevant products
- Flavor format flexibility:
 - Compound flavors
 - Process flavors
 - Natural extracts
 - Encapsulated flavors

FLAVOR SOLUTIONS:



SWEET BROWN



VANILLA



FRUITS & BERRIES



CITRUS



VEGETABLE,
ONION & GARLIC



DAIRY



MEAT & CUISINE



HERB & SPICE



flavorsolutions
CULINARY-INSPIRED. CONSUMER-PREFERRED.

Contact your McCormick account manager today or visit us at McCormickFlavor.com to learn more about our flavor technology and flavor solutions.