



Naturex's Food & Beverage Unit provides healthy, delicious, high-performance ingredient solutions that offer the best of nature to consumers everywhere, every day. As the Natural Maker, the company actively supports its customers in their shift to natural solutions. Specializing in colors, antioxidants, specialty fruits & vegetables, and phytoactives, the Food & Beverage Unit offers an extensive range of plant-based natural ingredients for every application.

NATcolor

Colorings

Precise and natural colors
Pure concentrates from fruits, vegetables and spirulina,
standardized in color shade and intensity
The whole palette to illuminate products

Applications

Dairy | bakery | savory |
confectionery | beverage

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

NATF&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

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, spreads & 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 | savory
products | dairy | chewing gums |
confectionery

NATarom

Flavoring ingredients

Spices and the timeless scent of Mediterranean herbs
Renewing the original taste of fresh fruits
Microencapsulated and spray dried technologies

Applications

Flavors & seasonings | savory and
sweet food products | beverages

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