

# 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](http://McCormickFlavor.com) to learn more about our flavor technology and flavor solutions.