

# 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?



## DIFFERENTIATED TECHNOLOGY, DIFFERENTIATED EXPERIENCE

### Flavor Full™

MASKING • ENHANCING • BALANCING TASTE

Proprietary flavor modulation technology optimizes flavor while addressing health and wellness challenges

### FlavorCELL®

PROTECTING FLAVOR • CONTROLLING DELIVERY

Proprietary encapsulation technology protects and controls flavor release

### FlavorReal™

CLEAN • NATURALLY CREATED

Naturally created tools for clean taste experiences

## FLAVOR IS IN OUR DNA

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

## YOU'RE COVERED, FROM SIMPLE TO LAYERED PROFILES:



SWEET BROWN



VANILLA



FRUITS & BERRIES



CITRUS



VEGETABLE,  
ONION & GARLIC



DAIRY



MEAT & CUISINE



HERB & SPICE