

SAVOUR EVERY BITE



WARM, HEARTY SAVOURY FLAVOURS

Layer on improved, intensified aromas, mouthfeel and flavour for application across processed meats, soups, sauces, seasonings and more.



Add big flavours at minimal cost with the infusion of deliciously rich savoury flavours whilst enhancing core flavours of your current food products, or leverage on flavour intensity and variety to drive new innovation.

Our range of savoury flavours is suitable for application across the following product categories:



Processed meats

Meat based, plant based (vegetarian) and surimi based

Seasoning (glazing · pre-mix & dusting · slurry)

Instant noodles (seasoning powder, paste & oil) and snacks (in- dough, popcorn and nut based snacks)

Sauces · Paste · Marinade

Instant gravies, instant sauces, dips and dressings

Soups

Soups stock, instant soups and broth

Flavour type		Processed Meat	Vegetarian Product	Soup Stock	Sauces/ Marinade	Seasoning
Liquid	Oil Soluble	✓	✓	✓	✓	✓
Liquid	Water Soluble	✓	✓		✓	
Powder	Aroma	✓	✓	✓	✓	✓
Powder	Spray Dry	✓	✓	✓	✓	✓
Powder	Mouthfeel	✓		✓	✓	✓
Key Seasoning	-			✓	✓	✓
Seasoning	-					✓

Top Profiles: Spicy Chilli Crab, Porcini Mushroom, Sour Cream & Onion, Thai Hot Lemon and Beef

FLEXIBLE & VERSATILE
Delivers top notes and / with mouthfeel

COST EFFECTIVE
Add rich full flavour with low dosage

WIDE APPEAL
Internationally inspired flavours, vegan / flexitarians friendly

CUSTOMISED SOLUTIONS
Precise profiles to suit specific applications