



Flavor in your Favor, *from Sweet to Savory*

With a range of layered flavors in your reach, are you doing everything possible to pile on your consumers' satisfaction?

You deserve bakery flavor solutions that rise to the occasion. Count on the right taste technology, no matter the challenge.

- Deliver desired flavor that withstands the freeze-thaw and bake-cycle
- Protect savory and sweet topical seasonings from burn and off-notes
- In-dough and topical solutions tailored to your process
- Excel in flavor retention during processing

Rely on a partner that knows flavor, inside and out.

- From functional products to indulgent, we can help you make it taste great
- A culinary heritage to inspire your product development
- Boost authentic bakery reaction notes, from roasted to toasted
- Elevate unique flavor experience with sequential release
- Expertise in maintaining taste in lower sugar, lower fat and other health-conscious baked goods



Taste solutions for a range of categories:

- Cookies
- Bread and rolls
- Topical flavors for dough
- Fillings



**Tackling your next
taste challenge?**

We're here for you.