

Optify®



Making better-for-you more delicious

A full-product approach for your toughest taste challenges.

With Optify® taste modification technology, deliver against consumer taste expectations for functional, performance-focused and better-for-you products.

- Three step approach to taste modification that has been perfected over decades: **Neutralize, Characterize, Optimize**
- **Expertise and hands-on support** to deliver a successful product, not just a taste modification solution
- Performance benefits including **Masking, Blocking, Enhancing, Overcoming taste challenges**

To learn more, reach out to Jenna Siciak, Scientist I – Taste Modification.
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