Taste modification solutions for
your protein challenges.

Expertise in every flavor.



More than ever before, today's shoppers seek foods and beverages that provide functional benefits for health and wellness, brain boosting or active lifestyles. What's more, we believe the move to plant-based food and beverage is a permanent consumer shift. This has created a few problems for food and beverage product developers.

Are you facing any of these in your protein product?

- Off-notes & unwanted aromas
- Protein base off-tastes
- Solubility issues
- Mouthfeel challenges
- Shelf-life extension needs
- Binding & flavor absorption issues

Relax. We've got you covered.

More than taste alone – at McCormick Flavor Solutions, we pride ourselves on a "whole product" approach to your protein-packed product.

Optify®
Taste Modification Technology

Flavorsolutions

It's time for a custom solution, catered to your specific needs. It's time for Optify®, McCormick Flavor Solutions' suite of taste modification solutions

Reach out to get started:

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