



Sensient Flavors & Extracts

*The science, art & innovation of
taste come together here*

Supporting Our Customers' Process From Conception to Launch



Innovation Hub

- Consumer insights and trends-led ideation
- Rapid bench formulation
- Regulatory support available at all innovation steps



Collaboration

- Validated taste and visual appeal
- Complete end-to-end product development
- Formulated around end-product use



R&D Lab

- Product matches, ingredient substitution, regulatory requirements
- Experts in complete flavor and color systems
- Deep knowledge of end-use markets



Sensory

- Internal and external paneling capabilities
- Fully equipped sensory laboratory
- Multiple advanced methodologies



Scale Up

- Fully equipped facilities to mimic production or end-use processes
- Lab and pilot scale equipment for most applications

End Market Segment Coverage

with Application Expertise



Alcoholic Beverages + Low/No

Flavors, colors and taste solutions covering the entire development



Functional & Non-Alcoholic Beverages

Specialized solutions for masking protein and caffeine off-notes



Ice Cream & Novelties

End-to-end solutions with flavor bases, variegates and inclusions



Bakery

Unique solutions delivering on color and flavor with natural ingredients



Sauces, Dips and Dressings

Flavors and ingredients delivering defined taste contribution



Soups & Broths

Reaction flavors and natural ingredients delivering umami



Seasonings & Batters

Heat stable solutions delivering on both taste and texture



Meat & Poultry Solutions

Specialized solutions promoting juiciness and increasing yield

Our Capabilities

When it comes to product success, taste is king. And flavors have the ability to play multiple roles in the development process, from reinforcing existing notes to adding depth and enhancing key perceptions.

We also offer an extensive range of natural taste modulators, enabling complete customization to deliver the best solution for your product's success.

Add Characteristic Notes

Signature Flavors | Top Notes

Signature flavors and top notes tantalize the senses and bring authentic taste to every application

Reaction Flavors | Culinary Notes

A thermal process flavor created through Maillard reactions, delivering consistent authentic culinary notes while cutting down on the traditionally time-intensive process and creating a signature taste profile

Flavor Enhancers

A range of yeast extracts derived from fermentation that provide natural flavor enhancement that amplify distinctive notes such as umami, meaty, cheesy and salty

Savory Flavor Builders

Hydrolyzed Vegetable Proteins (HVP) are the foundational building blocks for savory flavor creation, offering a full range of protein sources, allowing for the avoidance of specific allergens and creation of new flavor profiles

Natural Extracts

A collection of unique, from-the-named-source extracts which create authentic taste profiles and provide label transparency for consumers

Boost Existing Notes

BioSymphony™

A portfolio of high-impact, natural flavors that elevate the overall taste experience by creating distinct and authentic flavor profiles

TrueBoost™ Mouthfeel

Delivers characteristics of full-fat dairy and mouthfeel to dairy and non-dairy applications

TrueBoost™ Sweetness

Reduces added sugar while effectively enhancing the perception of sweetness

TrueBoost™ Saltiness

Targets up to a 40% reduction in sodium while enhancing the perception of salt

TenderSeal™

Binds moisture, flavor and natural juices in meat and poultry through the cooking process to provide a more tender, juicy and delicious entrée

Mask Undesirable Notes

PureMask™

An effective masker to address a wide variety of product issues like bitterness, astringency, metallic notes, chalkiness, sourness and odor while maintaining desirable product attributes like taste and aroma

Our approach to innovation is to inspire developers in their efforts to deliver cutting edge products that offer a multi-sensorial experience.

The Core Competencies Driving Our Innovations:



Analytical Science



Sensory Evaluation



Agronomy



Product Development

Collaboration is key to solving every challenge.

We believe the only path to that precisely-right-flavor is through collaboration.

As flavorists, scientists and culinary experts, we'll combine our skills to bring your ideas to life. Together, we'll solve your toughest challenges.



**Science &
Imagination**



**Art &
Innovation**



**Solutions &
Passion**



Partnership

Let's go on a flavor journey together.
Let's be taste buds™

Interested in learning more about our flavor science?
Get in touch with us today and let's start the conversation.

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