



SENSIENT®



Sensient Flavors & Extracts

Full Engagement to Address Our Customers' Needs

An Agile Company with Scalable Capabilities



CONSUMER INSIGHTS

- Secondary Research
- Custom Reporting
- Retail Trend Treks
- Voice of Consumer Panels

IDEATION

- Blue Sky
- Trends to Taste
- Proactive Concepts (1-3 yrs out)



CONCEPT DEVELOPMENT

- Whitepapers
- Final Launch Concepts

RAPID PRODUCT

- Mimicking Finished Product
- Sensory Testing



CUSTOMER SUCCESS

What is our operating philosophy?

IT'S A MATTER OF **TASTE**

Integrated Solutions

- Flavors
- Dehydrated Natural Ingredients
- Extracts
- Taste Technologies
- Colors



Application Science

Dedicated application experts well-versed in broad range categories

- Savory
- Beverage
- Sweet



Trains on Time

- Samples on time
- Delivery on time
- Inquiry resolution on time
- Rapid documentation support



What separates Sensient from the rest is our singular mindset around using consumer experience and their expressed challenges toward a solution.

Our Capabilities

By designing and manufacturing each component of our flavors, we provide distinctive notes crucial to differentiating your products in the marketplace.

We can also offer you complete flavor capabilities and proprietary technologies in the industry, customizing the best flavor solution for your product's success.

Adding Characteristic Notes

Signature Flavors | Top Notes

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

Sensient Natural Extracts

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

Reaction Flavors

A proprietary combination of natural ingredients, including amino acids and reducing sugars, create a unique flavor profile through the Maillard Reaction, enhancing existing and building new flavor compounds

Yeast Extracts

A range of customized solutions enabling our customers to create differentiated products in the marketplace with the ability to enhance meaty, cheesy, umami or salty notes

Hydrolyzed Vegetable Protein

Encompassing some of the most popular flavor profiles in the industry, we offer a full range of protein sources, allowing our customers to avoid allergens or create new flavor profiles

Boosting Existing Notes

TrueBoost™ Mouthfeel

Natural enhancement of creamy mouthfeel; adding indulgence to dairy and non-dairy products by elevating the mouthfeel, taste and aroma

TrueBoost™ Sweetness

A sweetness modifier that allows you to reduce added sugar while mimicking the full-sugar taste naturally

TrueBoost™ SensaSalt™

A natural flavor technology designed to reduce the sodium content by 25% to 40%

TrueBoost™ Amplify

Natural enhancement of existing desirable flavor notes

TrueBoost™ Entice

A taste technology that provides moistness, juiciness, improved mouthfeel and taste to offset the dryness and off notes that come from various protein sources

Masking Undesirable Notes

Smoothenol®

An effective masker that addresses a wide variety of product issues like bitterness, astringency, metallic notes, chalkiness, and sourness while enhancing positive attributes like taste and aroma

For today's health-conscious consumer the products they choose to consume must:

Perform functionally ▪ Deliver naturally ▪ Taste good

If there's anything we're more passionate about than flavor, it's partnership.

We are experts in the science, art and innovation of taste. We are market-savvy and visionary. We are problem solvers. And we are nothing without you.

You are what makes us a collaborator and true partner. Together, we can solve the most challenging products that are delicious, craveable and genuinely inspired.

**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.

1.800.445.0073 | flavors.info@sensient.com
www.sensientflavorsandextracts.com