



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?


Bakery flavor that rises to the occasion

- 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
- Boost authentic bakery reaction notes, from roasted to toasted



Satisfy the senses with layered flavor

- Provide something for every taste, from kid-friendly to indulgent
- Maintain taste and flavor when developing lower fat, lower sugar, and other health and wellness baked goods
- Excel in flavor retention during processing and elevate unique flavor experience with sequential release



A partner that knows flavor inside and out

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

