

VOICE OF THE EXPERT:

TASTE THE WORLD THROUGH SEASONING

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“SEASONINGS REPRESENT ART, SCIENCE, AND HISTORY. THEY BRING TOGETHER INGREDIENTS AND INFLUENCES FROM AROUND THE WORLD.”



Product developers face challenges as consumers have high expectations for their food. Many consumers seek global profiles that provide a multisensory experience in addition to great taste. Fortunately, culinary seasonings can deliver authentic global flavor and elevate the taste experience by blending basic tastes, spices and herbs, as well as core and characterizing flavors.

Allow your consumers to travel through taste! Here are some of my favorite culinary inspired seasonings representing distinct global profiles.

CHILI CRISP A complete package of flavor, heat and texture, a Chinese chili crisp inspired blend stars chilies, red pepper, and Szechuan peppercorns.

HERBS DE PROVENCE Deliver the flavor and fragrance of Southern France to your applications with a classic French inspired blend of aromatic herbs.

CHILI TAMARIND Two key profiles in Mexican cuisine, this blend pairs sweet-tangy tamarind with guajillo and ancho chilies.

SWEET HEAT JERK Showcase the bright, bold flavors of the Caribbean with a blend of sweet brown sugar, habanero chilies, pineapple, and spices.

CURRY A fragrant blend of coriander, fenugreek, turmeric, red pepper, and ginger is an authentic Indian curry profile great for traditional Indian fare and fun fusions.

CAJUN Originating in rural Louisiana, Cajun cuisine mixes West African, French, Spanish and Native American influences. A Cajun-style blend with garlic, onion, paprika, thyme, and red pepper is bold and rich, yet versatile.



Ready to deliver a world of flavor to your innovation?

Reach out to discuss or request a flavor sample.

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