

VOICE OF THE  
EXPERT:

**Mc Flavor**solutions

# DELIVER LAYERS OF FLAVOR THROUGH SEASONING

Homer Nieto, Senior Scientist



**“TO DEVELOP A  
SEASONING, YOU BUILD  
FROM THE GROUND UP.”**

A complex and balanced taste experience can be achieved by layering ingredients and flavor technology.

Start with a foundation of ingredients like salt, sweeteners, or acids that represent the basic tastes. Next, layer herbs, spices, and ingredients like vegetable and fruit powders for real food flavor and aromatics. For differentiation and culinary-appeal, elevate the blend with compound and processed flavors like fire-roasted. Lastly, flavor maskers and enhancers can be used to cover unwanted tastes or enhance mouth-feel or pleasing notes like dairy and umami.



**Allow your consumers to experience layers of culinary-inspired flavor. Here are some of my favorite classic seasonings that are anything but simple.**

## **CINNAMON SUGAR**

Perfect balance of a warm spice with sweet goodness.

## **PUMPKIN PIE SPICE**

A classic warm combination of cinnamon, ginger, nutmeg, and allspice.



## **STEAKHOUSE SPICE**

A course, bold, and savory blend of salt, garlic, onion, with a kick of black & red peppers.

## **POULTRY SEASONING**

Traditional blend of thyme, sage, black pepper, marjoram, rosemary, and nutmeg.

## **LEMON PEPPER**

Classic blend of salt, black pepper, onion, garlic, and lemon oil.

**When it comes to balancing ingredients, flavor and technology in a target base — our team is here to help your product shine. We savor the opportunity to design a seasoning that delights your consumers.**

**Reach out to discuss or request a sample.**

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