

Signature *Flavors*

YOUR SOLUTION TO BEING UNIQUE

COCOA ENHANCERS

CONSUMER DEMAND FOR INDULGENT FOODS CONTINUES TO DRIVE NEW PRODUCT LAUNCHES IN MANY DEVELOPED MARKETS. MORE IMPORTANTLY THE DISCOVERY OF THERAPEUTIC VALUE FROM COCOA (POSSIBLE ANTIMUTAGENICITY, ANTICARCINOGENICITY ETC...) HAS LED TO A REMARKABLE INCREASE IN USAGE WITH CONSEQUENTLY HIGHER PRICES.

AS A RESULT SIGNATURE FLAVORS HAS DEVELOPED TRULY AUTHENTIC TASTING COCOA MODULATORS WHICH CAN BE USED TO PARTIALLY REPLACE OR EXTEND COCOA SOLIDS IN MOST APPLICATIONS. THIS RESULTS IN LOWER AND MORE STABLE INGREDIENT COSTS WITHOUT SACRIFICING FLAVOR AND QUALITY OR NUTRITIONAL BENEFITS.

TECHNOLOGY

AFTER CAREFUL ANALYSIS OF "COCOA FLAVOR FORMATION", UNIQUE THERMAL PROCESSING COUPLED WITH SPECIFIC FLAVOR PRECURSORS AND OTHER FLAVOR FORMING COMPONENTS IS UTILIZED TO DEVELOP THE DESIRED COCOA (CHOCOLATE) FLAVOR PROFILE AND SUBSEQUENT MOUTHFEEL. THIS COMBINATION PROVIDES ORIGINALITY, STRENGTH AND IMPACT TO THE DESIRED PRODUCT.

APPLICATION

FLAVOR PROFILES CAN BE SPECIFICALLY ADJUSTED IN REDUCED COCOA APPLICATIONS TO MAINTAIN THE QUALITY AND INTEGRITY OF THE DESIRED PRODUCT. FLAVOR CHARACTERIZATION, IMPACT AND MOUTHFEEL CAN ALL BE MAINTAINED. THESE MODULATORS ARE IDEAL FOR APPLICATION IN CHOCOLATE CONFECTIONS, BAKERY, DESSERTS, BEVERAGES OR ANY APPLICATION WHERE COCOA HAS TO BE REDUCED BUT INTEGRITY MAINTAINED.

BENEFITS

- 1-COST EFFECTIVE
- 2-ALL NATURAL
- 3-FLAVOR CHARACTERIZATION
- 4-TEXTURE AND MOUTHFEEL
- 5- STRENGTH AND FLAVOR IMPACT
- 6-THERMALLY STABLE

HISTORY

THIS TECHNOLOGY IS BASED ON WELL OVER 60 YEARS EXPERIENCE IN MAILLARD REACTION TECHNOLOGY COUPLED WITH ANALYTICAL, SENSORY DEVELOPMENT AND ORGANOLEPTIC EXPERTISE.



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