



The Proof is in the Performance

With consumer interest rising for healthier grains and experiential eating, who will you partner with to create flavors that withstand the bake-cycle, optimize flavor of your products, and simply taste great?

Ingredients that can take the heat

Topical solutions with FlavorCell®

- Reduces flavor loss during baking
- Reduces flavor loss during freeze-thaw cycles
- Reduces burning of bread toppings from hot ovens
- Protects appearance of topical ingredients

Flavors the rise to the occasion

In-dough solutions with FlavorCell®

- Delivers robust, fresh garlic flavor without interfering with expected gluten development and structure
- Delivers full flavor while maintaining appearance
- Delivers cinnamon flavor without coloring your dough
- Uses encapsulated flavor solutions to allow reduced flavor usage while maintaining full authentic flavors



High fiber. High protein. High on taste.

Optify™, our unique flavor modification technologies

- Mask off-notes of grains—even in the most challenging recipes
- Enhance sweetness in lower-sugar formulations
- Brings the best flavor forward when using flavor-challenging high-fiber, high-protein, or vitamin supplement ingredients

