

Functional Flavours

Masking flavour

For complete masking, of beany, off and astringent flavour notes products like soy, powders, pea powder, stevia and high protein dairy powders.

Create an overall better flavour profile.

Bitter Blocker / Sweetness

Reduction of bitter notes, decrease in sugar and sweetener products.

Mouthfeel/Richness

Create a richer mouthfeel with longer lasting flavour notes. These flavours help assist your product's in the infusion of contrasting flavours in.

Savoury Flavours

Create those savoury/umami flavour notes. These flavours have the ability to reduce or replace MSG and lower salt content.