

# Smoke-free smoky flavours

## Discovering the versatility of smoke free smoky flavours

In our constant quest for the future of flavour, we pushed our boundaries to find **innovative solutions satisfying consumers' interest in sophisticated flavours**

Smoked notes are frequently used to add richness and depth to even the simplest ingredients, **bringing an innovative twist to familiar foods and dishes.**

Paired with savoury, sweet or spicy profiles, they create bold yet approachable combinations consumers love.

Our wide range of smoke-free flavours with smoky, grilled and toasted notes allow the **creation of complex & delicious taste profile** for unrivalled experiences consumer will love.

**Let's craft together the future of flavour!**

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## Our portfolio

**A distinct flavour profile for a variety of applications**

- ④ **SMOKY GRILLED**
- ④ **WOOD-FIRED SMOKY**
- ④ **BURNT WOOD**
- ④ **CHARGRILLED SMOKY**
- ④ **CAMP-FIRE SMOKY**
- ④ **FIRE-ROASTED DARK WOODS**
- ④ **SMOKY ROCKS**



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## Culinary versatility unleashed

The range can be used in many applications requiring an authentic flavour profile, including: marinades, sauces, seasonings, dairy products, processed meats, bakery products and convenience foods.

## Ideas to bring it to life

Let's craft together the future of flavour!

### MEALS

- Smoky Tomato Sauce
- Smoky BBQ Plant-Based ragù



### SAVOURY SNACKS

- Smoky BBQ Corn Snacks
- Smoky Paprika Chickpea Bites



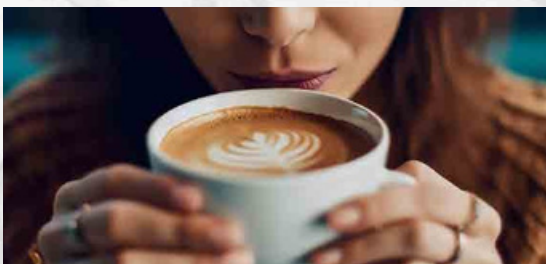
### DESSERT

- Smoky Fusion Honey Biscuits
- Cocoa Muffin with Chipotle Chily



### BEVERAGE

- Roasted Coffee Latte
- Dark Smoky Hard Tea



### CEREAL/BAR

- Toasted Almond and Cinnamon Granola

