



kalsec®

Products, Service and Science you can trust...naturally.™

# Natural Solutions Flavors



## Flavor Your Product Naturally.

From popular Onion & Garlic culinary specialties to our unique delivery systems that provide distinct flavor expression, Kalsec® has been developing innovative, natural flavors for 50 years. Collaboration with our highly trained Sensory and Applications experts ensures the performance standard and consistent flavor profile your products require. Let our science and broad range of internal resources help you develop the optimum flavor solution for your application.

Snacks

Beverages

Dressings

Pickles

Batters / Breading

Sauces / Gravies

Dips

Prepared Foods

Soups

QUALITY PRODUCTS START WITH QUALITY INGREDIENTS SUCH AS



**Alliums**

Natural garlic and onion expertise spans the supply chain from source to finished food. Consistent quality and technical expertise at value-based pricing. Products range from dehydrated onion and garlic replacements to a line of culinary quality flavors.



**Chilli Peppers**

Chilli pepper extracts deliver the distinctive character, flavor, aroma and pungency of the chilli pepper variety from which they were derived. Capturing both pungent and non-pungent flavors in standardized oil and water dispersible liquid forms, these natural chilli extracts are easy to use and consistent.



**Flavor Blends**

Key application expertise in culinary, meat and pickling sciences with strategic focus on chilli peppers, heat, pickling herbs and spices, pepperoni seasoning and authentic regional flavors including Mexican and Asian.



**Pepper**

Available in oil and water dispersible forms, our black and white pepper can be used as an extract or customized for specialty flavor profiles.



**Sweet and Seed Spices**

A full line of sweet spice extracts ranging from allspice to cardamom to nutmeg, and a full line of seed spice extracts ranging from celery to cumin to fennel, available in oil and water dispersible liquid forms.



**Herbs**

A full line of herb extracts ranging from basil to bay to oregano to thyme, available in water and oil dispersible liquid forms for ease of use.



## Team with Kalsec® for the Competitive Advantage.

Customers throughout the food industry have enjoyed success with the help of Kalsec®'s problem solving expertise and spectrum of Flavor Solutions.

**KALSEC® PROVIDES COST-SAVING SOLUTIONS**

**COLLABORATION FOR EXCELLENCE**



A leading manufacturer of private label foods met our team at an industry trade show. They inquired about cost-savings for one of their condiment products. Following up with this customer immediately after the show, Kalsec®'s team went to work. While cost-savings was the goal, it was equally important to match the existing flavor profile of this product. The Kalsec® Application Team analyzed the

product and returned within two weeks with a matching profile for bench scale testing.

In collaboration with the Kalsec® team, the private label company made minor tweaks in the formulation and a successful liquid alternative was developed. This condiment was now ready for store shelves at a considerable savings and with a timely turnaround.

**AUTHENTIC ETHNIC SEASONING**

**INTERNATIONAL FLAVOR EXPERIENCE**

The New Product development department for a sauce manufacturer contacted Kalsec® wanting to introduce a curry sauce with an authentic flavor profile. Kalsec®'s Flavor Developers, equipped with knowledge of international flavor profiles, made it easier to create the exact profile the customer wanted. The process from base sauce testing to finished food product was seamless with initial

presentations turned around very quickly. In addition to the flavor profile, Kalsec®'s Color Developers worked on stabilizing the color to meet the required shelf life. Kalsec®'s full range of capabilities and resources from applications to sensory to analytical, streamlined the process, bringing this customer's product to the shelf, on time.



## Applications

Based on your parameters, time-frame and budget, Kalsec®'s expert Sales Team and applications department will begin the process with a thorough analysis of your product's profile. In collaboration with our Flavor Chemists, our Applications Team will develop a plan and process designed to deliver the perfect formulation, efficiently and cost-effectively for your specific application. The Applications Team is comprised of Culinary Application Scientists committed to researching and developing new products, new ways to use existing extracts and new techniques for using our products to enhance your application.



## Sensory

Kalsec®'s Sensory Evaluation Team is one of the highest trained in the industry. Our descriptive panels utilize an expansive range of testing methods, including descriptive analysis, degree of difference and difference testing, intensity scaling and consumer acceptance. Using our team of trained panelists to qualitatively and quantitatively evaluate your products during the development process assures you of the best solution backed with the supporting sensory data.

## Analytical

Analytical capabilities are critical when working with new ingredients in new products. Using the most progressive technology available, the Kalsec® Analytical Team assesses, refines and confirms the final result, ensuring the highest quality possible. Through the use of chemometrics, Kalsec® combines our state-of-the-art equipment with enhanced sensory capabilities providing you innovative and powerful ways to solve food and beverage development challenges.



## FLAVOR PRODUCTS AND APPLICATIONS

### Oleoresins

Natural oil dispersible flavors derived from the whole plant extract. Kalsec's oleoresins provide consistent flavor, aroma and color. They have superior microbiological quality, a longer shelf-life and can reduce warehouse space.

### Aquaresin®

Kalsec's patented natural emulsification system, provides a water and oil dispersible natural flavor solution with all the benefits of an oleoresin.

### Expeller Press

Completely solvent free, Kalsec offers a range of cold-pressed products ideal for supporting your sustainability platform. Also suitable for use in the organic food and beverage industries.

### Super Soluble

For use in applications requiring complete solubility in water and brine.

### Encapsulation

Heat stable products for the baking industry.

## The Kalsec® Flavor System Advantage

### Global Applications Scientists Available

*Can provide an ideal formulation for flavoring your food system*

### Water and Oil Dispersible

*Ease of use in any type of formulation*

### Kosher Approved (U)

### Halal Availability

### Compliant with Worldwide Regulations

### Consumer Friendly Labeling

### Non-GMO Formulations Available

