



NEWS RELEASE

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Kalsec® Introduces Line of Beer Type Flavors for Food Applications

KALAMAZOO, Mich., USA – With the rapid expansion of craft beers and the desire of consumers to try new flavors in food and beverages, Kalsec® is introducing a line of beer type flavors for food applications. Kalsec® has combined the product development knowledge of its hop extracts and oils' product lines with culinary and flavor expertise to create this new line of beer flavor profiles. "These flavors were developed based on our knowledge of beer sensory attributes to create authentic beer flavors for a variety of food applications and processes" says Dr. John Weaver, Kalsec® executive director, spice and herb flavor extracts. The beer type flavors are non-GMO, contain no alcohol and are heat and retort stable. Featured flavors include IPA, lemon shandy, porter, pumpkin and wheat.

Kalsec® is the leading global producer of natural spice and herb flavor extracts, natural colors, natural antioxidants, and advanced hop products for the food and beverage industry. For more than 50 years, Kalsec® has consistently delivered high-quality, innovative ingredient solutions that make products look better, taste better and last longer. Operating in over 70 countries, Kalsec® is headquartered in Kalamazoo, Michigan, with facilities in the United States, Europe and Asia. For more information, visit www.kalsec.com.

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