



Reimagine Plant-based Foods

Discover convincing aromas and
deliver true authentic taste.

Future Foods Revolution

Reimagine taste in plant-based creations.

Decades old vegetarian and vegan foods have seen an explosion of innovative launches in recent years, driving more consumers than ever in adapting to these new plant-based creations. Although still in its infancy, the segment is seeing rapid changes and innovations. One key challenge in ensuring consumers' sustained adoption of a plant-based diet remains – great aroma and taste just like its original meat counterpart.

Being at the forefront of innovation, we offer aroma and taste solutions for a variety of plant-based food applications.

Where we co-create with you

Plant-based Milk

Oat, soy, almond, rice, coconut, macadamia and other nuts

Plant-based Meat

Beef, chicken, fish and other savoury meats in various formats such as patties, minced, cutlet, strips and nuggets



Other Plant-based Dairy Alternatives

Ice cream, creamer, yoghurt, cheese, spreads, sauces and dips

Plant-based Meals

RTE meals, meal replacers, soups and salads

Explore
our aromas
and tastes
solutions:



Delivering Authentic Aroma and Taste in Plant-based Foods

Improving Flavour and Mouthfeel in Plant-based Dairy



- **Aromas** that accentuate existing desirable notes and complement the rich and creamy dairy-like profiles.
- **Taste-masking Solutions** to reduce inherent off-notes contributed by alternative plant proteins.
- **Mouthfeel Solutions** that enhance smoothness and creaminess, and close the mouthfeel gap of creamier ingredients.

Delivering Authentic Meaty Taste



- **Meaty Aromas** to deliver authentic original characters such as beef, chicken, fish and other meats.
- **Signature Culinary Aromas** like roasted, grilled, boiled, curry and teriyaki profiles optimised for different savoury application categories.
- **Taste-masking Solutions** to reduce inherent plant-based off notes contributed by alternative plant proteins
- **Natural Colour Solutions** to achieve desired meaty appearance.



Connect with us.



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