



Crafting Future Flavours

MAKING GOOD FOODS TASTE BETTER

KH Roberts. Making a Meaningful Difference.

Deep Expertise

With every step of your product development journey, you will be assured of the best that KH Roberts has to offer in aromas and tastes. Harnessed from more than half a century of expertise in flavour science, we empower your creativity with trusted aroma and taste solutions.



Innovation Beyond Flavours

Inspired by life, crafted with passion, we deliver an aroma and taste experience with stories to tell and memories to make. Reimagining the possible, we innovate to create breakthrough solutions to the challenges of tomorrow.



Caproma[®]

Constantly pushing the boundaries of innovation and optimising more than 20 years of time-tested encapsulation techniques, well acclaimed encapsulated flavours, Caproma[®], delivers high-impact performance and protects delicate aromas in demanding applications.



An Ethos of Integrity

We live by our ethos of integrity and always deliver pure, safe, high-quality aromas and taste to every consumer that our products engage. We are committed to local and international safety, quality and ethical standards including FSSC 22000, ISO 9001, HACCP and SEDEX.



More than customising, we co-create with you.

From aromas and tastes to extracts and ingredients, we collaborate and co-create with you, delivering a sensorial experience that delights and exceeds your expectations. This is what inspires us, every day.

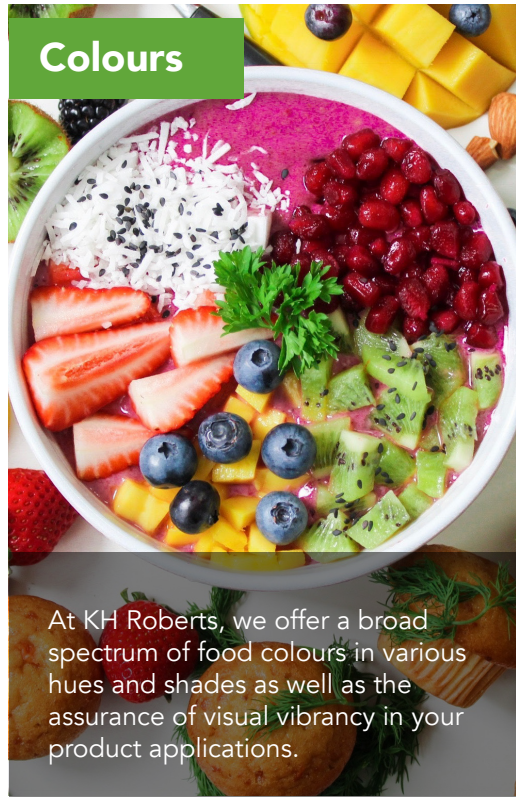
Inspiring solutions for your winning product.

Aromas and Tastes



Discover our extensive range of flavours that are curated to help you make your winning product, bringing a sensorial experience that consumers will never forget.

Colours



At KH Roberts, we offer a broad spectrum of food colours in various hues and shades as well as the assurance of visual vibrancy in your product applications.

Inspiring endless possibilities, from plant-based foods to health and nutrition.

Beverages

Beyond thirst quenching, today's consumers have a thirst for beverages that meet wide ranging states of needs from **alternatives** and **wellness** to **energy** and **refreshment**. While these demands are met by functional ingredients, **aromas** and **tastes** are the key fundamentals in delivering a **delightful sensorial experience**.

We craft flavours that complement these demands, from **Oolong** and **Jasmine** to creative combinations of fruity, botanical and spicy notes like **Watermelon Mint**, and **Lemongrass Ginger**.



Baked and Sweet Goods

This evergreen segment that includes **biscuits**, **cookies**, **pastries** and **confectioneries** remains a buoyant market as consumers continue to **seek indulgence** and **new flavour experiences**.

We design signature flavours and reimagine classics that evoke positive emotions and gastronomic indulgence, delivering delightful twist to popular local flavours like **Bandung**, **Vanilla Butter**, **Chocolate**, **Gula Melaka** and **Hojicha**.





Savoury and Snacks

The endless evolution of food and cuisine pushes the constant demand for **new satiating flavours**, and this requires the perfect **blend of art and science**.

We immerse ourselves in diverse cultures of Asia, deepening our knowledge of Asian palates and capturing the flavour nuances in **soups, ready-meals, sauces and dips**. We use our expertise and experience to pioneer new approaches to popular **Roasted Beef and Chicken, Chili Crab, Salted Egg Yolk, Spicy Shrimp** and **Yakitori** flavours.



Health and Wellness

The health and nutrition segment takes centre stage with demands for **better-for-you** products from **zero or low sugar, fat, salt**, to **enriched or fortified** with functional ingredients.

These requirements bring new taste challenges to product development, but our flavour experts triumph with various aroma and taste solutions from **Taste Masking, Mouthfeel Improver** to **Caproma®** encapsulated flavours. Reimagine the taste possibilities and realise the full potential of your product ideas.

Perfecting the craft of aromas and tastes.

Vanilla

Evoking pleasant nostalgia and positive emotions, vanilla is considered as an all-time **classic flavour** around the world. It is enjoyed in a variety of food applications from **beverages, dairy, sweet food** and **health and nutrition**.

Harnessing more than 50 years of expertise, we capture the various **delicate notes** and **distinct nuances** of vanilla. Classics never get old, rediscover the joys and sensorial experiences of vanilla with KH Roberts.



Coffee

Coffee, one of the most consumed and loved beverages globally, continues to grow in popularity with consumers through **new age format** and **improved sensory experience**.

For more than half a century, we have built an extensive collection of coffee flavour profiles for every market's needs. From the corners of the world, our flavour experts craft coffee flavours from **light to dark roast**, rounded off with distinct notes like **creamy, burnt sugar, caramellic, buttery** and **smoky**.



Explore
our aromas
and tastes
solutions:



Plant-based

The key taste challenge in ensuring consumers' adaptation to a plant-based diet remains in **masking inherent undesirable notes** from plant protein sources and **mimicking the overall flavour** of the original animal-based foods.

From **reducing beany off-notes** with **Masking Flavours** to **introducing culinary aromas** like **Roasted Chicken** and **Grilled Flavours**, we collaborate with you to enhance the **flavour depth** and **authenticity** of your plant-based meat creations.



Fruity and Botanical

Often paired together, fruity and botanical flavours are perfect complements with well-balanced aromatic notes and tastes. **Fruity flavours** like **Lemon, Peach** and **Mango** have a freshness that lifts the mood, while **botanical flavours** like **Lavender, Jasmine** and **Osmanthus** invoke soothing, calming and relaxing sensations.

We craft fruity-floral combinations like **Jasmine Peach** and **Yuzu Osmanthus** to provide countless possibilities of refined and tasteful flavour profiles.





Connect with us.



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