

UNLOCKING DISTINCTIVE FLAVOUR



Satisfy today's discerning palates by enhancing the end quality of your food products with the use of our specialty heat-resistant **oils & fats** flavours.



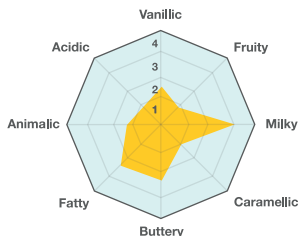
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SATISFY TODAY'S DISCERNING PALATES WITH OUR DIVERSE OILS & FATS FLAVOUR PROFILES



Butter Flavour Oil

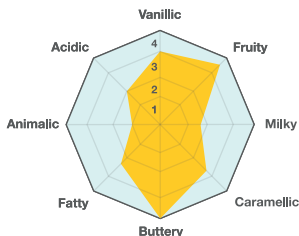
Coconut and pineapple front notes, fruity cheese and hay/dried grass finish

Top Notes:

Coconut, Pineapple

Base Notes:

Coconut, Fatty, Hay/Dried grass



Butter Flavour Oil

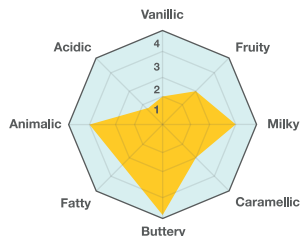
Prominent fruity, corn front, followed by a strawberry milk aroma

Top Notes:

Corn, Caramel/Butterscotch

Base Notes:

Strawberry, Vanilla bean



Enzyme Modified Butter Flavour Oil

Strong acidic front notes followed with animal fat, and a sour rich milk finish

Top Notes:

Acetic acid, Vinegary/pickles, Anima

Base Notes:

Animalic, Lamb fat, Fermented milk

OUR TOP 5 IN DEMAND OILS & FATS FLAVOURS



01

BUTTER FLAVOUR OIL

Top notes of rich fresh cream, followed by an aromatic butter profile, and a cream cheese finish.



03

BUTTER FLAVOUR OIL

Sweet and oily butter profile, with hints of creamed corn that ends with a baked bread aroma.



04

BUTTER FLAVOUR OIL

Fragrant butter top notes with slight undertones of fruitiness from strawberries, followed by a fresh milk profile.



02

BUTTER FLAVOUR OIL

A slightly acidic butter top note with a rich and slightly fruity yoghurt nuances that ends with a boiled milk profile.



05

BUTTER FLAVOUR OIL

A sweet and vanilla milky front, with a butter cookie profile and a slight cheesy lingering note.

FLAVOUR ENHANCEMENT

Add richness and creaminess



BROADEN FLAVOUR

Create unique profile differentiation



CUSTOMISED SOLUTION

Meet specific processing needs



BAKING PERFORMANCE

Heat stable & heat stress tolerant

