



High Quality Flavour Solutions



Creativity and innovation remain at the heart of everything we do

We are a fast-growing dynamic team of flavour experts who are dedicated to the delivery of high-quality flavour solutions to our customers in the food and beverage industry. We are a highly experienced team of Account Managers, Flavourists, quality control and assurance experts and manufacturing operators who have spent most of their working life in the flavour industry, across every discipline. Our professionalism, motivation and strong work ethics mean that as a business we offer exceptional customer service that is tailored, bespoke and scalable. We have the flexibility to work with short lead times and are agile enough to cope with a changing landscape.

Whether powder or liquid, sweet or savoury, suitable for vegan, vegetarian, halal or kosher, we understand what it requires to take your products to the next level. When it comes to flavours, the possibilities are virtually infinite. We can produce a wide range of options for our customers in the food and beverage industry and have been instrumental in the development of thousands of food products globally, many of which are household names. Using our blend of cutting-edge technology, innovative thinking and many years of real-industry experience, we will work with you to truly elevate your products through their flavour.

We have been instrumental in the development of thousands of food products globally, many of which are household names

How we work

The journey of developing flavourings for your projects is an individual one

Whilst we have developed thousands of products in many different markets globally, we understand that every customer and business we work with is unique, as are their products. Whether you have an idea for an entirely new confectionery product, or you approach us with an established savoury ingredient that needs tweaking, we can work with you at any – and every – stage of the process.

Trends

Trends come and go frequently in the food and beverage space but that doesn't mean we don't take them seriously. We will work with you to create genuinely inviting and cost-effective solutions to surprise and delight your customers. Authentic flavours to awaken the senses, indulge and inspire.

Scalability

One of our proudest achievements is our ability to scale up or down to meet the needs of our customers. Whether you need 5 kgs or 5 tonnes to produce your end product, Taste Flavourings has the skills and knowledge to deliver at pace and scale. We can cope with changing market demands to provide high quality, consistent flavourings.

Trends often require new thinking and a commitment to bring something new and exciting to the market



Our Markets

We work across a number of markets globally. Together with our customers we have brought thousands of products to market, using our creative flair and technological expertise to develop and enhance well-known, as well as new food and beverage items.

We are always excited to work on new projects and work towards a solution to our customer's requirements

Confectionery

Dairy & Ice Cream

Bakery

Beverages

Sports Nutrition

Soups, Sauces & Snacks

Meat



Confectionery

The signature flavours of our favourite sweets, treats and chocolate can instantly evoke memories and transport us back to a special time in our lives.

Sweet flavoured confectionery can be a huge source of happiness and delight, reliably familiar or unexpectedly unusual. It's not uncommon to make a close association of a particular taste or flavour with a special occasion or an event.

We understand how important it is for our confectionery customers to retain the exact recipe of their best-selling, most well-established products, and the importance of flavourings in this process. Our high quality flavourings guarantee consistency in the taste of confectionery products, whether the flavours are complex or comfortingly familiar.

We are passionate about developing new and exciting flavours to meet the needs of our customers who aspire to bring new confectionery products to market. This could be to meet with seasonal demand at key times in the retail calendar such as Christmas, Easter or Halloween. We frequently find ourselves working with well-loved everyday flavours such as chocolate, orange and mint but can also develop completely new flavour combinations

that will really cause a stir, and help bring something new and exciting to life. We relish the challenge within the wide confectionery category to be continually creative and experimental.

If you are a confectioner who is looking for a new supplier of flavourings for your product range, contact us today to find out how we can help you work smarter and more effectively.



We relish the challenge within the wide confectionery category to be continually creative and experimental



We have the experience, expertise and capability to deliver inspiring, reliable flavours that will create excitement and joy

Dairy & ice cream

Catering to an ever-changing landscape of dietary requirements and tastes, the dairy & ice cream market shows no signs of decline.

We are proud to have worked with many partners in the food industry to develop many high-quality flavours and varieties within the dairy & ice cream category. Ice cream today is available in an astonishingly huge variety of flavours, and it seems like the trend for unusual, weird and wonderful flavours isn't going anywhere soon.

From birthday cake to salted caramel, cinnamon swirl to lemon meringue, the demand for complex, indulgent flavours in ice cream is going from strength to strength. Our innovative team can work with your brief to help you navigate the flavour world and come up with something truly delectable. We can

advise which flavour combinations are likely to work together well (and which most definitely won't!) bringing our customers the benefit of our years of industry experience.

One of our proudest achievements is working with various partners in the food industry to develop high-quality flavours and varieties within the dairy & ice cream category. The popularity of luxurious ice cream products as well as low calorie, high protein ice creams has grown exponentially in recent times. While at different ends of the spectrum, what both have in common is their shared need for robust, enticing, innovative flavours, along with new varieties that will prove alluring to customers.



Bakery

Recreating the magical taste of a homemade cake is no mean feat, especially when it is required for mass produced bakery items. Thanks to our experience and knowledge, achieving authentic flavours in cakes, puddings and pastries is our forte.



Talk to us about your aspirations for new and improved flavours for classics such as the Victoria sponge, or perhaps you have a modern spin in mind for the humble sausage roll. We can handle your brief, dissect the components down and deliver the scalable, cost-effective solution your business needs. Our flavour offerings in the bakery category go way beyond mainstream sweet tastes you may have encountered such as vanilla, lemon and chocolate.

Imagine a zingy lemon tart, a fruity cherry pie or a comforting sticky toffee pudding. Complex and tempting, these flavours are all subtly enhanced to leave a memorable impression. We have produced a vast range of authentic savoury flavours including sage & onion, pesto, sundried tomato and parmesan cheese to name just a few, which can be used to produce high quality artisanal bakery items. As the popularity of items such as pies, pastries and celebratory baked goods continues to grow, so does our dedication to develop new, updated or improved flavours for them.

When it comes to seasonality and trend forecasting in flavour, this is an area we excel in. We can advise on the types of flavours that work well in savoury and sweet baked goods, collaborate with you to make calculated experiments and advise on the best course of action. Our experienced team have worked with practically every iteration of most familiar (and many unfamiliar) flavours, and can confidently help you take your bakery products to the next level.



Beverages

We are passionate about helping our customers create unexpected, delicious tasting drinks.

Flavoured teas and coffees, infusions and seasonal specials make up an exciting and innovative portion of this market. Work with us to develop brand-new varieties or to improve upon the flavours in current items in your product range. We're confident we can bring innovation, new thinking and the benefit of our years of experience to the table, to help your beverage products soar.

Carbonated drinks, juices, mixers and cordials are often flavoured with recognisable tastes such as orange, lemon, and summer berries but increasingly we are helping our customers develop exciting, unusual combinations, to create unforgettable taste experiences. Our focus on authentic flavour, combined with our experience in the beverage sector, means we continue to deliver the most innovative and appealing flavours for thousands of beverages across the globe.

The alcoholic beverage market can be trend-driven, which is not something that fazes us. Quite the contrary, we are passionate about helping our customers create unexpected, delicious tasting drinks. Flavoured gins, ready-mixed cocktails, fruity beers, zesty wines or alcohol-free drinks that taste just as good as the real thing, are just some of our strengths in the beverage category. Give our team a call to discuss your ideas and let your imagination run riot.

Work with us to develop brand-new varieties or to improve upon the flavours in current items in your product range

Sports Nutrition

Sports nutrition is a large and interesting market. We should know as we have been working with these products for many years, and have a wealth of knowledge and experience in the category.

Today, sports nutrition goes way beyond protein shakes in favourite flavours such as chocolate, vanilla and strawberry and it continues to innovate. As we become a more health-conscious society, pre/post-workout, protein and energy products are swamping the market – and their flavours are more prolific than ever before.

Brownies, ice creams, porridge, custards, shakes and protein bars are amongst the many items available in an ever-expanding array of exotic flavours. Premium flavours in the category include chocolate orange cheesecake, cookies and cream, salted caramel as well as more natural fruit-inspired flavours such as watermelon and kiwi. Let us work with you to develop new flavours as well as improving your established range.



We can advise on the multitude of possibilities within sports nutrition flavours and suggest alternatives you may have not imagined were possible



Soups, Sauces & Snacks

Our expert flavourists love nothing more than to delve into the world of complex flavour combinations, variations and profiles, which lend themselves well to soups and sauces.

Time poor but health and nutrition conscious, consumers continue to drive demand for an increasing array of fresh soups and sauces to fill their fridges with, for the ultimate in convenience. Many of these fresh items need that extra enhancement of natural-inspired flavour to deliver a subtle yet satisfying flavour profile, elevating the taste without excessive salt or fat. Exotic spices, herbs, garlic, ginger, chillies and butter are just some of the flavourings used to enhance soup and sauce products.

Cooking sauces are loaded with vibrant and robust flavours, offering the consumer the benefit of convenience as well as quality products that would be difficult to replicate at home. Unsurprisingly, these products tend to be packed with bold and sometimes unusual flavours. We can assist you by providing the insight to enhance and isolate particular flavours within a recipe, offering suggestions for alternative flavours, and manufacturing large quantities of the desired flavour for your products.

Using cutting-edge technology, we have examined, developed and created a whole range of different cheese flavour variations, for example, that can be used in a substantial number of snack and sauce products. Savoury potato, corn, noodles, boullion blocks and wheat snacks remain a hugely popular food item so retaining recognisable and familiar, comforting flavours is an important factor for our clients, as is developing innovative and new flavour combinations.

As well as familiar flavours such as cheese and onion, sweet chilli and roast beef, we can work with you to come up with brand-new flavours for your savoury snack products. Our high quality, powerful flavours are often only used at a fraction of a percentage, and represent a cost-effective solution for seasonal or regular items on your product range.

Typically, savoury flavours can be challenging, however this is an area we truly excel in



Meat

The mainstay flavours in the meat category are unmistakable, (chicken, pork, beef and lamb) but we have extensive experience in taking them to the next level.



Talk to our team if you have a particular idea in mind for a meat product that requires flavour enhancement and we can offer a range of solutions to suit your needs

Restaurant quality dishes in supermarkets such as pulled pork, slow-roasted lamb shanks and barbeque brisket are all bursting with mouth-watering flavour. As well as the classics such as roast beef, chicken and pork, we continually rise to the challenge to create even more variations within meat flavours including crispy chicken skin or braised beef cheeks.

Meat flavourings are used in more than just meat dishes. With the demand for more authentic-tasting vegetarian and vegan meat substitutes bigger than ever before, we are tasked with creating robust meat-inspired

flavours by our customers. Their ranges include vegan and vegetarian sausages, burgers, meat-style pieces, mince and much more that require robust, seasoned flavours. We frequently hear that the flavour of these items is getting so close to the real thing, it is becoming difficult to tell the difference between meat and meat substitute products. As well as emulating standard flavours for popular products such as traditional burgers, ham, bacon and sausages, we are always adapting our processes and methods to create opportunities to innovate on behalf of our customers.

Flavour Experts

We are headquartered in Cambridge's Science Park area. To discuss a new project and ways of working together please contact us on the details below.



Taste Flavourings Ltd

Denny Lodge Business Park,
Chittering, Cambridge
CB25 9PH United Kingdom
Tel: +44 (0) 1223 652222
Email: sales@tasteflavourings.com
Web: www.tasteflavourings.com



Taste Flavourings (Shanghai) Co., Ltd

No. 7 Building, 519 Baofeng Road
Xuhang Town, Jiading District
Shanghai, China
Tel: +86 21 59926838
Email: anna.guo@tasteflavourings.com



Taste Flavourings Türkiye & Middle East

Ziya Gökalp Mah. Süleyman Demirel Bulvarı
Mall of İstanbul The Office Blok
No:7E , İç kapı 15
Başakşehir / İstanbul / TÜRKİYE
Tel: +90 212 8920252
Email: cumhur.kahraman@tasteflavourings.com



Taste Flavourings South Africa Ltd

Office Block B, Ground Floor
Capital Park, Central Lane
Steyn City, Johannesburg, 2191
South Africa
Tel: +27 (0) 62 294 0890
Email: dylan.rutherford@tasteflavourings.com

