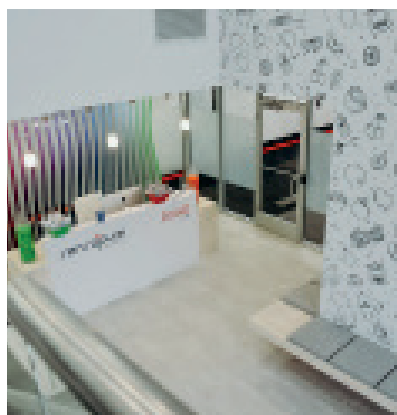


REAL TIME FLAVOR DEVELOPMENT



sensapure
FLAVORS

Finished good flavors. Approved. Here. Now.



offices with finished samples for the full team to approve. Oh, did I mention we also sent them home with an additional THREE new flavor concepts to consider? Not bad for a Tuesday morning.

What is our process?

It's simple. You give us a project or two. Come work with us for a half day in our labs. Together, we hit it out of the park.

How does it work?

It might involve some type of wizardry. Or it could be the combination of expertise and trust. We've learned that when our partners trust us enough to spend half a day working side-by-side, great things happen. We have the all the resources to be successful right here, on site, ready to go. The expertise. The ingredients. The technology. Bench spray driers. Applications Lab. Sensory Lab. The only piece missing, is you.

Approved. Here. Now.

We all know the drudgery of never-ending product revisions. An exciting new concept base product is created. Now it just needs a great flavor. You sort through the flavor library, nothing is quite right. FedEx package bounce back and forth with your flavor house for what seems like FOREVER. And then maybe, just maybe if you're lucky, in a month or so you might have one approved concept.

At Sensapure we have a better way

This happened. Last week, at our state-of-the-art facility (Flavor Lab / Applications Lab / Sensory Lab), we worked with a client on two separate projects. In less than FOUR hours, we made SIX full revisions to each flavor, tested each in various ratios with the base matrix in the Sensory Lab, agreed with the client that we nailed it; sending our client back to their

Ask your Sensapure partnering manager to schedule a day when your team and our team can work together as ONE team.

SAMPLING OF FLAVOR KEYS

Hundreds of unique flavors available
in NAT, N&A and ORGANIC

Apple

Apple Pie
Golden Delicious
Granny Smith
Red Delicious



Alcohol Inspired

Brandy
Irish Cream
Rum
Rum & Coffee
Tequila
Whiskey



Baked Goods

Butter
Cake Batter
Cake Crust
Churro
Condensed Milk
Cookie Dough
Cookies + Cream
Danish Streusel
Doughnut
German Chocolate Cake
Graham Cracker
Malt
Milk Crumbs
Strawberry Shortcake



Berry

Blueberry
Blackberry
Raspberry
Black Currant
Elderberry



Blue Raspberry

Blue Raspberry
Blue Raz Popsicle



Candy

Bubble Gum
Cherry Bubble Gum
Cherry Popsicle
Cotton Candy
Grape Bubble Gum
Marshmallow
Orange Creamsicle
Orange Slice
Peach Rings
Red Fish
Rocket Popsicle
Sour Gummy Worm
Starfruit Candy



Cherry

Black
Fresh
Maraschino



Chocolate

Brownie
Dark
Fudge
Hot Chocolate
Milk
Rich Chocolate



Citrus

Blood Orange
Clementine
Grapefruit
Lemon
Lime
Orange
Tangerine



Fruit Punch

Candy
Cherry
Citrus Bubble Gum
Tropical Punch
Tutti Fruity



Grape

Concord
Tart
White Grape



Melon

Cantalope
Golden Honeydew
Honeydew
Watermelon



Nut (allergen free)

Almond
Almond Cream
Cashew
Hazelnut
Roasted Almond
Walnut



Other Fruits

Acai
Apricot
Banana
Nectarine
Passion Fruit
Plum
Pomegranate



Strawberry

Creamy
Fresh
Jammy
Ripe
Tart



Sodas

Cola
Cream Soda
Ginger Ale
Lemon Lime
Orange
Rootbeer



Tropical

Dragon Fruit
Guanabana
Guava
Kiwi
Mango
Passion fruit
Peach
Pineapple
Starfruit



Vanilla

Creamy
Custard
Extract
French
Ice Cream
Vanilla Bean



Other

Butter Pecan
Buttered Popcorn
Caramel
Cinnamon
Coconut
Cream
Ginger
Hibiscus
Honey
Pumpkin Spice
Rice
Tea
Toffee
Yogurt



New & Noteworthy

Black Pepper
Chamomile
Jostaberry
Lavender
Limequat
Pineberry
Pluot
Tanger

Flavor Enhancers

Bitter Blockers
Fresh Flavor
Sweetness Enhancers

For Remote Sensory
Lab Testing, try the
Sensapure App:
sensapure.com/app

sensapure
FLAVORS