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Global Meat Competence





the joy of authentic food

discover chicken®



A PASSION FOR VARIETY.

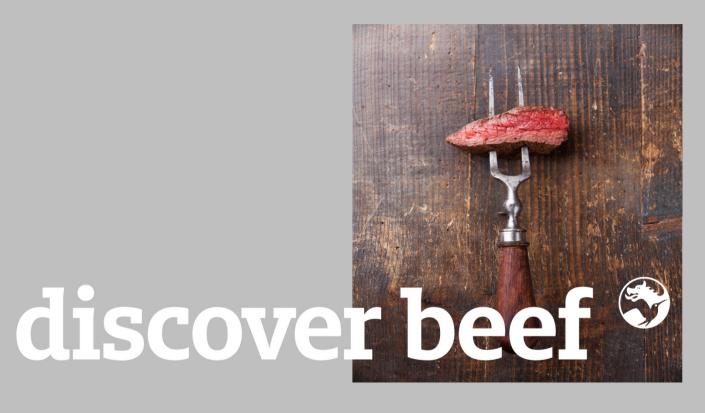


Global Meat Competence

Natural chicken flavorings



Product number	Product name	Physical form	Taste profile	Legal declaration	Dosage in test base bouillon
630532	chicken dark meat	dry	dark meat, fatty, juicy, umami	natural flavoring	0,07%
649222	chicken dark meat	dry	dark meat, fatty, juicy, umami	natural flavoring	0,10%
649214	chicken white meat	dry	white meat, dark meat, fatty cooked skin	natural flavoring	0,10%
631154	chicken white meat	dry	white meat, juicy, fatty	natural flavoring	0,10%
631026	chicken boiled	dry	white meat, fatty, juicy	natural flavoring	0,15%
631434	chicken double boiled	dry	dark meat, fatty, vegetable, cooked	natural flavoring	0,10%
631101	chicken roasted	dry	white meat, fatty, roasted, meaty, sour	natural flavoring	0,15%
630532	chicken grilled	dry	fatty, dark meat, white meat, grilled skin	natural flavoring	0,10%
649222	chicken boiled eggy	dry	fatty, boney	natural flavoring	0,05%
649214	chicken fatty skinny	dry	fatty, meaty, juicy	natural flavoring	0,05%



Global Meat Competence



Product number	Product name	Physical form	Taste profile	Legal declaration	Dosage in test base bouillon
630532	beef roasted	dry	roasted beef, juicy, fatty	natural flavoring	0,20%
649222	beef costilla	dry	ham, fatty, smoked	natural flavoring	0,10%
649214	beef costilla	dry	cooked beef, fatty, brothy	natural flavoring	0,10%
631154	beef steak, juice type	dry	juicy, fatty, cooked beef, slightly roasted	natural flavoring	0,10%
631026	beef boiled	dry	cooked beef, fatty, brothy, boney	natural flavoring	0,11%
631434	beef boiled, marrow type	dry	cooked beef, tallow, juicy, fatty, brothy	natural flavoring	0,10%
631101	beef broth	dry	cooked beef, tallow, marrowbone	natural flavoring	0,15%





Culinary Herbs & Spices





Culinary Herbs & Spices



Product number	Product name	Physical form	Taste profile	Legal declaration
974217	Parsley Flavour	dry	Green, leafy, terpenic, fresh, woody, metallic	NI
336063	Cinnamon Flavour	dry	Sweet, woody, spicy, warm, brown-note	NI
970861	Tamarind Paste Flavour	liquid	Dried fruit, acidic, ripe, pulpy, sweet, fruity	NI
154728	Sweet Basil Flavour	liquid	Herbal, anisic, sweet, hay-like, leafy, pesto-like	NI
149741	Holy Basil Flavour	liquid	Terpenic, citrusy, floral, medicinal, pungent	NI
189111	Curry Leaf Flavour	liquid	Leafy, green, terpenic, woody, citrusy, sulphurous	NI
972967	Coriander Root Flavour	liquid	Earthy, soap, citrusy, lovage, fatty	NI
972938	Coriander Leaf Flavour	dry	Citrusy, waxy, soapy, woody, green, aldehydic	NI
833812	Ginger Flavour	Dry	Earthy, soapy, citrusy, warm	NI
962305	Lemongrass Flavour	Liquid	Citrusy, woody, green, lemon-like	NI
283963	Laksa Leaf Flavour	Dry	Citrusy, soapy, fatty, floral, leafy, aldehydic	NI
390895	Kaffir Lime Leaf Flavour	Dry	Green, citrusy, terpenic, leafy, fresh, waxy, woody	NI





CULINARY GARLIC



CULINARY GARLIC COLLECTION

No.	Name			Description	Physical Form	Labeling
1	Boiled	353786	Garlic Fl. Type Boiled	Alliaceous, Cooked, Caramelic, Sulphurous	Liquid	NAT
2		853363	Garlic Fl. Type Sauteed	Alliaceous, Caramelic, Fried, Oily, Green Vegetable	Liquid	NI
3	Sautéed	856420	Garlic Fl. Type Sauteed	Alliaceous, Sweaty, Sulphurous, Cooked, Pungent	Powder	NAT
4	Fresh/	852344	Garlic Fl. Type Fresh/Raw	Alliaceous, Fresh, Green Vegetable, Sulphurous, Pungent	Powder	NI
5	Raw	363037	Garlic Fl. Type Fresh/Raw	Fresh, Pungent, Alliaceous, Earthy	Powder	NI
6	Roasted	852795	Garlic Fl. Type Roasted	Roasted, Alliaceous, Fried, Fatty, Oily, Caramelic	Paste	NAT
7	Stir-fried/	991154	Garlic Fl. Type Stir-fried	Roasted, Alliaceous, Caramelic, Earthy, Green Vegetable	Powder	NI
8	Fried	289786	Garlic Fl. Type Stir-Fried	Fried, Roasted, Alliaceous, Caramelic, Oily	Liquid	NI
9	Deep Fried	354186	Garlic Fl. Type Deep fried	Roasted, Fried, Alliaceous, Oily, Caramelic, Burnt, Dry	Powder	NI
10	Black Garlic	982233	Black Garlic Flavor	Alliaceous, Dried fruit, Fermented, Honey-like, Caramellic	Powder	NI





CLASSIC MEAT
Savor Timeless Tastes

Classic Meat



Product number	Product name	Dosage %
248132	Meat-P Boiled Flavor	0.05%
979979	Grilled Meat Flavor	0.10%
266220	Bone Marrow Flavor	0.02%
984712	Fried Fat Flavor	0,10%
286175	Crispy Meat Flavor	0.05-0.1%
249242	Meat-P Stewed Flavor	0.05%
249243	Meat-P Stewed Flavor	0.05%





NATURAL VEGETABLE FLAVORS

















Natural Vegetable Flavors



Product No	Product Name	Туре	Declaration (7)
614657	Boletus Mushroom Flavor	Boletus	Natural Flavoring
883070	Champignon Mushroom Flavor	Champignon	Natural Mushroom Flavoring
905501	Boletus Mushroom Flavor	Boletus	Natural Flavoring
653856	Vegetable Flavor Extract Broccoli Type	Cooked Broccoli	Natural Flavoring
266927	Carrot Flavor	Slightly Cooked Carrot	Natural Carrot Flavoring (with additives)
654986	Carrot Flavor	Cooked Carrot	Natural Carrot Flavoring
653713	Celery Flavor	Cooked Celery	Natural Celery Flavoring
654186	Leek Flavor	Cooked Leek	Natural Flavoring
652993	Garlic Flavor	Fresh Garlic	Natural Flavoring
175835	Black Olive Flavor	Black Olive	Natural Flavoring

Product No	Product Name	Туре	Declaration (7)
355897	Vegetable Flavor	Mixed Vegetables	Natural Flavoring
113379	Tomato flavoring, fresh type	Fresh Tomato	Natural Flavoring (with additives)
651423	Tomato Flavoring Powder Green Type	Green Tomato	Natural Flavoring (with additives)
654416	Tomato Flavoring vacuum dried	Cooked Tomato	Natural Flavoring (with colours)
956291	Tomato flavor	Cherry tomato	Natural Flavoring
907367	Tomato flavor	Sundried tomato	Natural Flavoring
959538	Tomato Flavoring	Puree Type	Natural Flavoring
957716	Onion Juice Concentrate	Raw Onion	Natural Onion Flavoring
914924	Sauteed Onion Flavor	Sauteed Onion	Natural Flavoring
118485	Fried Onion Type Flavoring	Fried Onion	Natural Onion Flavoring
619984	Fried Onion Juice Concentrate	Deep Fried Onion	Natural Onion Flavoring