



Culinax[®] system

Unique heat and process stable flavour system
Natural-like and full-bodied flavour release
Makes the impossible possible!



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We help food producers deliver
Great taste experiences
to consumers

Culinax® flavours

Makes the impossible possible!

The unique Culinax® flavour system creates previously unheard of possibilities for developing and marketing brand new foodstuffs.

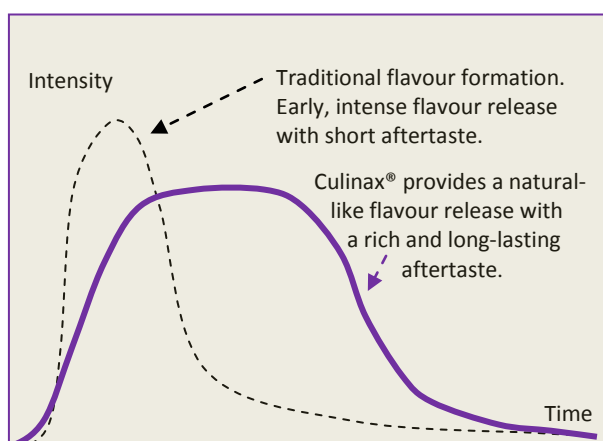
This is why the Culinax® flavour system won the prestigious award Food Ingredients Europe Excellence Snacks / On-The-Go Innovation of the Year, at Food ingredients Europe in 2009.



Let the Culinax® flavours add that extra flavour your products need to stand out as the more appetizing and tasty alternative.

Process stable flavour system

The Culinax® flavour system is unexcelled due to its combination of an effective process protection for volatile flavour compounds and its natural, full-value flavour release model.



Examples of flavour release curves for traditional flavour systems and the Culinax® flavor system.

For snacks, breakfast cereals and bread

Flavouring baked or extruded products is a great and wellknown challenge.

The flavour molecules that are added to the dough or batter are always in danger of being released and altered due to high temperature

during baking or extrusion, frequently resulting in taste neutral final products.

However, when using Culinax® the flavour molecules are protected during the manufacturing process. Culinax® protects the original flavour composition, ensuring that it remains and can be fully enjoyed in the ready product.

This is why the Culinax® flavours make the impossible possible for the food industry!



Culinax offers even and slow release flavours with an outstanding stability to baked products.



The process stable characteristics of the Culinax® flavours make it possible to flavour such products as extruded or baked snacks with excellent results.

Ideal to lower fat or sugar content

Low fat content usually results in a less developed and short-lasting taste. Another type of challenge is flavour with low sugar levels for breakfast cereals.

Thanks to the full-bodied Culinax® release pattern it is now possible to create low-fat or low-sugar products with a rich, long-lasting taste.

Improve the recipe – relaunch your product

Culinax® offers a huge potential for flavoured products already on the market. We can develop improved formulations that lend a better taste - one that can retain its freshness longer.

This opens possibilities for larger market shares through re-launches as well as product extensions with a possibility of a bigger shelf space.

Facts about Culinax®

A flavour system as defined in law, including EU 88/3881 and EU 1334/2008.

Declared as flavouring or natural flavouring.

E-number free

Let us start a project for you

Some examples of what we can do:

- ◆ Extruded/baked snacks, prior process flavoured with Culinax® sweet/savoury flavours + external/surface seasoning.
- ◆ Extruded breakfast cereals flavoured with Culinax® sweet flavours.
- ◆ Baked cookies or sweet bread flavoured with Culinax® sweet flavours.
- ◆ Pretzels, crisp rolls or wafers flavoured with Culinax® sweet/savoury flavours.
- ◆ Bread and cake mixes flavoured with Culinax® sweet/savoury flavours.

Natural flavours with excellent taste

We are constantly developing the Culinax® flavour system. Our Culinax® flavour collection offers natural as well as traditional non natural flavours – all delivering great taste experiences to your consumers!

Food Ingredients Europe Excellence Snacks / On-The-Go Innovation of the Year.



The Culinax® flavours withstand tough production processes.

The Culinax® flavours make it possible to produce prior extrusion flavoured extruded products.

The Culinax® flavours add new dimensions to flavoured baked products.

The Culinax® flavours make it possible to produce fat-free or low-fat products with a full-bodied and pleasant natural-like flavour release profile.

Culinax®

Makes the impossible possible!



Culinax
New flavour possibilities



Culinar Include
Natural flavoured pearls



Culinar STAR
Efficient costsaver

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