

Flavoring & Aromas

Flavoring preparations for natural fruit extracts

 Juice Concentrates












Key benefits in the Flavor/Aroma Industry

Our Juice Concentrates are natural fruit extracts that can be used as flavoring preparations for the formulation of natural flavors. Our Juice Concentrates contain ingredients that strongly influence the perception of aromas.

- a. Sugar: has the power to enhance the aroma;
- b. Acids: have a positive influence on aromatic development
- c. Pectin: allows an easy release of aromas

Our Juice Concentrates are a basic and cost-efficient matrix for flavorists.

Flavoring & Aromas	Date	Raisin	Fig	Prune	Apricot
Sugar					
Acid					
Pectin	