



Warm Flavors

... naturally indulgent!





Warm Flavor Preparations

Consumers love indulgent, classic and new taste profiles to treat themselves. It's all about taste, texture, mouthfeel and color.

Product Portfolio:

- Wide range of varieties and combinations
- Variable Warm Flavor content
- From traditional to trendy specialties
- Individual recipes, tailored to your application

Applications:

- Dairy & Dairy Alternatives:
 - Yogurt (spoonable / drinkable)
 - Fresh Cheese
 - Mixed Milk Drinks
 - Desserts
 - Ice cream

Best-Sellers & Innovations:

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|------------------|------------------|------------|--------------------|
| • Chocolate | • Dalgona Coffee | • Hazelnut | • Marzipan |
| • Salted Caramel | • Vanilla | • Almond | • Christmas Spices |

Application Benefits:

- Eye-catching pure indulgence
- Unique texture, e. g. from smooth to chunky, crispy or tenderly melting
- Combination of different categories possible, e. g. chocolate and Dairy Splits
- Certificated such as Rainforest Alliance 2020 and/or Fairtrade
- Many dietary needs possible:
 - Gluten-free, Lactose-free, Organic, Kosher

Customer Benefits:

- Outstanding application expertise
- Broad portfolio & agile approach to innovations
- Ready-to-market solutions
- Quick customized development
- Support of customer trials
- In pergals (10 to 20 kg), Bag in Box (220 kg) or containers (200 to 1,000 kg)

