



Coffee and cocoa

Quality flavouring ingredients for rich and authentic taste experiences



Signature design tools for liquid and powders, offering flexibility and speed in flavour creation for faster commercialisation

Extracts, concentrates, distillates, absolutes, tinctures, granules, aromas



Range of authentic and standardised coffee and cocoa profiles to choose from

- Arabica and Robusta
- Cocoa nibs, shells, beans
- Light, medium, and dark roasted variants
- Nutty, bitter, green, woody, caramellic, creamy, fruity, and floral key profiles



Deep supplier partnerships in key growing regions for responsible sourcing of raw materials



Long-standing and holistic flavour creation and application expertise to develop tailored solutions specific to your needs