

Spices, herbs and botanicals

Expertise across value chain

- Profound expertise of the botanical world
- Strong supplier relationships worldwide
- Extraction know-how transforming raw materials into high value ingredients, roasting capabilities
- Holistic approach to flavour creation and application expertise

Benefits

- Clean-label flavouring ingredients in line with consumers expectations
- Unique profiles that deliver on authenticity and impact
- Effective cost-in-use
- Standardised offering

Ground and soluble foundational ingredients, essential in various formulations and global cuisines

Signature collection of extracts, essential oils, oleoresins, superresins, granules:



Warming spices such as cinnamon, clove, ginger, fenugreek



Sharp and pungent spices such as chili, black pepper, garlic, mustard



Fresh and soft herbs such as lovage, rosemary, thyme, sage