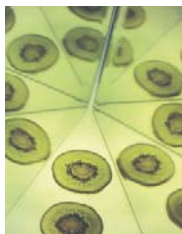


SENSATION FLAVOURS



The food market is moving with new products launched every day. New trends result from more aware consumers looking for healthier products with lower calories or with added active ingredients. The response from the consumer is two-fold. Some are attracted by the “healthy” image of these types of products, the others hope the product will taste better, the overall flavouring being affected. To meet this new demand, we have developed a line of flavours designed to meet the challenge of flavouring non conventional bases and to provide you with a “flavour toolbox” : the sensation flavours. You will then be able to adapt your flavour to your product by correcting any deficiency or masking any unwanted after-taste.

SENSATION FLAVOURS

Mouthfeel

masks perception of aftertastes, artificial sweeteners. Balances any lack of fat or sugar in a product.

Alcohol

Enhances the alcohol perception in a low level or a non- alcoholic

Cooling

create a chilling sensation in the mouth.



heat

Creates a hot sensation in the mouth.



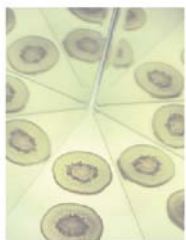
Bitterness

gives a bitter note to the finished product and make it more authentic.



Astringent

gives an astringent character to a flavour.



Sparkling

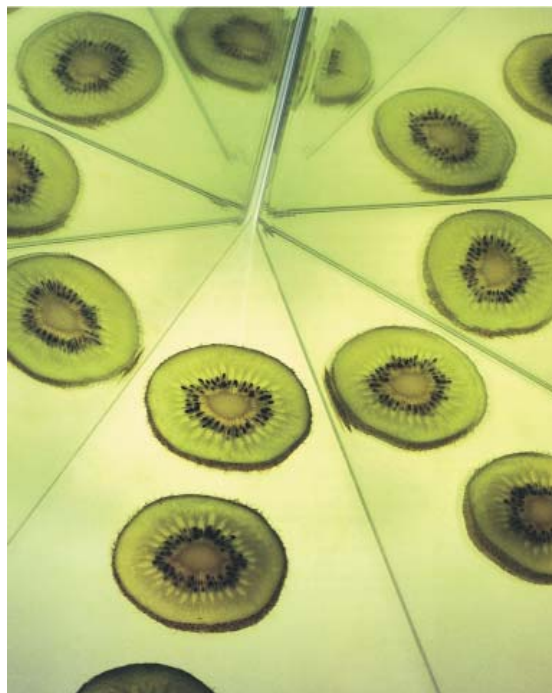
gives a sparkling effect in the mouth.

Tingling

gives a tingling effect in the mouth.

Sweetness

provides sweetness and masks some aftertastes.



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