



Discover the new range of highly authentic Natural Chocolate Flavors from Firmenich!

Craving for Chocolate

In such a challenging world, consumers are increasingly looking for indulgence, comfort and reassurance. Chocolate is more than ever craved, thanks to its indulgent taste, mood lifting effects and health benefits. No wonder why it is called “food of the gods”!

In addition, consumers are more conscious of what they eat and drink than ever. Being natural has become a strong trend in most food categories at a global level. It applies to chocolate flavors too.

As one of the most popular flavors, chocolate is widely present in numerous food applications from dairy, bakery to ice cream, driving the taste preference and the success of the new product launches. Everyone is craving for natural and authentic chocolate!



Challenges in Chocolate

Chocolate is made from cocoa beans. Its unique and sophisticated aroma and taste come mainly from the fermentation and roasting of cocoa beans, and the conching process.

From a chemical perspective, chocolate is one of the most complex food matrix known to science! Did you know that over 1500 flavor compounds have been identified in chocolate?

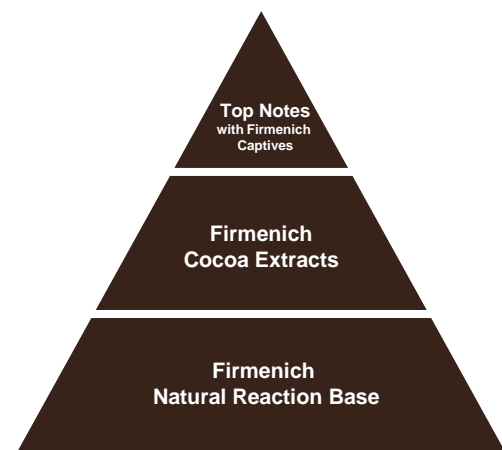


Creativity in Chocolate

Firmenich, for over one hundred years, has been devoted to decoding the tasty secrets of nature!

Thanks to our privileged access to natural raw materials and the state-of-the-art analytical capability, our Global Innovation & Design Team has created a new range of highly authentic Natural Chocolate Flavors to meet the increasingly higher needs from the customers.

This new range is based on our proprietary reaction and extraction technology, in-house captive flavor ingredients, new flavor top notes and flavor creation talent. It is Naturally Chocolate!



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Key Benefits of Naturally Chocolate Flavors

- Authentic and sophisticated aroma and taste
- Distinctive sensory profiles with signature note
- Natural*, Kosher and Halal*
- Available in Liquid, Spray Dry
- Suitable for dairy, bakery, ice cream and many other applications

Naturally Chocolate Flavors for Dairy

Flavor Name	Flavor Code	Flavor Format	Recommended Dosage % in UHT Milk	Sensory Profile	Product Nature
Chocolate	555640 T	Liquid	0.04% - 0.06%	Cocoa, sweet, creamy, dark	Natural*/Halal ¹
Chocolate	555873 T	Liquid	0.03% - 0.05%	Malty, cocoa, nutty, roasted	Natural*/Halal
Chocolate	555876 T	Liquid	0.07% - 0.09%	Cocoa, creamy, vanillin, cereal	Natural*/Halal ²
Chocolate	555868 TP1004	Spray Dry	0.1% - 0.2%	Cocoa, roasted, malty	Natural*/Halal

UHT Milk: 1.5% cocoa powder and 5% sucrose.

Note:

* Not Natural in Japan;

1, 2, 4: not MUI nor in Middle East; 3: not in Middle East;

Naturally Chocolate Flavors for Bakery

Flavor Name	Flavor Code	Flavor Format	Recommended Dosage % in Biscuits	Sensory Profile	Product Nature
Chocolate	555873 T	Liquid	0.20% - 0.40%	Roasted, malty	Natural*/Halal
Chocolate	555640 T	Liquid	0.30% - 0.50%	Sweet, creamy, milky	Natural*/Halal
Chocolate	555876 T	Liquid	0.15% - 0.25%	Cocoa, creamy, vanillin, cereal	Natural*/Halal ⁴
Chocolate	555868 TP1004	Spray Dry	0.20% - 0.30%	Cocoa, roasted, malty	Natural*/Halal

Biscuits: 2% cocoa powder.

For more detailed information or flavor samples, please contact your local Firmenich representatives.