

SensoryEffects® Flavor Systems

Our Approach

At SensoryEffects®, we touch the senses. We do this by working collaboratively with our customers to develop a wide range of innovative food and beverage products with customized ingredient solutions that meet their specific needs. Being privately held and focused on customer responsiveness, we pride ourselves on being able to make quick decisions, offer flexible scale from bench to plant scale-up, as well as provide personalized customer service and sales representation. We strive to make it very easy to do business with us and make sure that we deliver clear value in our product and service solutions.

Our Capabilities

To support our unique and personalized business approach, SensoryEffects has a wide range of capabilities that help us to deliver on our value proposition and continually exceed customer expectations. We bring many strengths into play while developing new products and servicing our customers including:

- Lean and flexible equipment
- Unique processing equipment
- Developmental / Formulation expertise
- Technology collaboration with our other two facilities (Powder Systems and Cereal Systems)
- Applications labs / Pilot plant
- Sensory capabilities
- Regulatory support
- Quality programs – SQF Level 2 Certified
- Personalized customer service
- Innovation support / Marketing guidance

In addition to our traditional ingredient systems, we also now have many products that could be considered “turn-key” and retail ready formulations and product con-



cepts (see products highlighted below with an asterick *).

Our Products

Here is a list of our current product offerings by end use market/applications:

Frozen Dessert Systems

- Flavor Bases
- Variegates (both regular and textured)
- Solid Pack Fruit Preparations
- Toppings and Syrups
- Coatings
- Chocolate Flakes / Inclusions
- Novelty Bases and Cores
- Alkalized Cocoa Blends
- Complete Branded Ice Cream Feature Flavors*

Beverage Systems

- Milk Flavors (including Chocolate Dairy Powders)
- Fruit Drink Bases (0 to 100% juice)
- Iced Tea Concentrates
- Eggnog and Cordial Flavors

- Coffee Creamers and Syrups
- Hot Beverage Bases
- Smoothie Syrups
- Vitamin Emulsions
- Complete Hot Cocoa and Hot Beverage Systems*
- Complete Branded Juice Beverage Programs (Juice Pac™)
- Complete Branded Milk Alternatives (Vitamite®)

Bakery Systems

- Inclusions (Browns, Fruits, Dairy, and Savory)
- Toppings
- Fillings
- Coatings

Please contact us to discuss your specific needs and to put our unique resources and approach to work for you. You can contact us at 800-422-5444, email info@sensoryeffects.com, or visit our website at www.sensoryeffects.com.