Thermostable and long lasting flavors for food matrices

Technical and sales support
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High capacity to solve formulation problems for flavors, aromas, microorganisms, natural actives, vitamins, etc.

Patented Technology (PCT/EP2020/062573) using safe, ecofriendly and Food Grade High Density polysaccharide Beads (HDB-Technology) that fit to the market needs with extensive application versatility

SAB-Tech-HDB
For bakery, beverages and other food matrices

- Thermo sensitive technologies that allow the release of aromas at different temperatures (70-250 °C).
- Reduces the loss of aromas at high temperatures (food handling and baking) and produces an increase in the stability of the aromas in the matrix.
- Reduces the volatility of fragrances and other volatile substances.

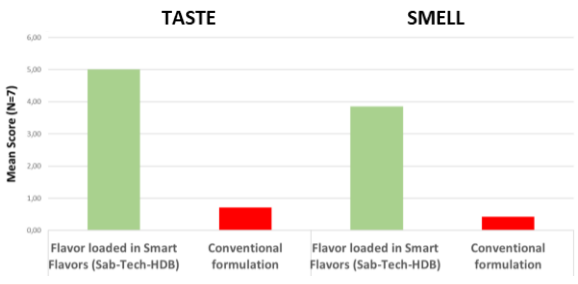
Advantages

✓ Enhances flavor thermal stability in food manufacturing under tough conditions, such as heat and moisture

✓ Enhances flavor physical and chemical properties.

SAB-Tech-HDB increases both taste and smell scores of herbal flavor in biscuits after baking

Heat stability assay of volatile herbal flavor in biscuits



LST-Fla-HDB
Innovative technology for chewing gums flavors

- Mucoadhesive technologies that allow increasing the residence time of aroma in the mouth
- Extends the release of the taste sensation of any type of aroma in the mouth.
- Controls the order of release of different types of mixed aromas.

Advantages

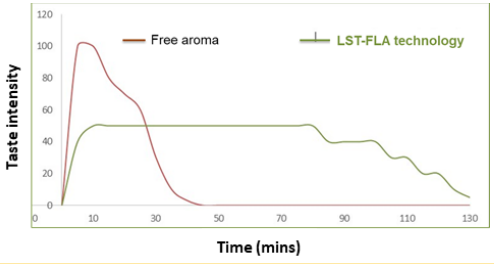
✓ Better taste sensation adapted to different flavors: strawberry, peppermint, etc.

✓ Long lasting effect and enhancement of stability of volatile compounds.

✓ Different taste sensation.

LST-FLA-HDB technology keeps peppermint taste in the mouth 3-4 times longer than a conventional system

Controlled and sustained release of peppermint over time



We are open to discuss collaboration, co-development or joint venture relationships with partners