MEETING YOUR PRODUCT DEVELOPMENT NEEDS

In a marketplace populated with diverse and globally influenced palates, Synergy Flavors is uniquely positioned to expertly create a distinctive range of flavors, essences and extracts. Our certified flavor chemists and food scientists have a passion for innovation and can work with you to design on-trend food and beverage formulations.

Once your flavor objectives have been identified, our technical team will work with you to perfect your formulation in our world-class R&D facilities. The creativity we offer is reinforced by rich consumer and market insights to help maximize market impact and assure your innovative new product will resonate with consumers.

Synergy Flavors has your formulation goals covered:

- Premium Tastes
- Compound Flavors
- Essences & Extracts
- Spray-Dried Flavors
- Powder Blends
- Solutions
- Natural and Organic
- Masking
- Cost Reduction
- Clean Label Declaration

Services

- Flavor Trend Prediction & Analysis
- Marketing Research and Insights
- Flavor Blending, Matching and Creation
- Formulation and Application Development
- Sensory Testing and Evaluation
- Regulatory Guidance

Synergy Flavors is part of the Carbery Group. Our quality-assured flavor options and enhancers include the following certifications:
BLENDING TRADITION & EXPERTISE

For more than 130 years, Synergy Flavors™ has enhanced the world’s finest foods, beverages and nutritional products with flavors, extracts and essences tailored to meet formulation requirements across a variety of applications. Our flavor development coupled with state-of-the-art, proprietary extraction enables us to blend art and science to create an exceptional array of tastes and sensory appeal.

With product development and manufacturing locations in the United States, Europe, Asia and South America, we’re positioned to deliver customized flavors and technical support across the globe.

GREAT TASTE IS EASY TO COME BY

Synergy Flavors is passionate about helping you create great tasting foods and beverages. Our development team of flavor chemists and formulation experts work collaboratively to create signature flavor profiles for finished products across the following industries:

**Bakery** – Whether you’re in search of brightly flavored top notes or layered flavor nuances, Synergy Flavors can help in creating sumptuously flavored breads, cakes, muffins and other baked goods. Flavorings are available in multiple formats, including economical dry flavors, long shelf life spray dries, and bakery emulsions.

**Beverage** – Great taste is the key to creating a thirst-quenching beverage consumers will crave. Our experts can help you flavor virtually any beverage concept including alcoholic beverages, fortified powdered drink mixes, energy drinks, juices, teas, coffees and flavored waters with taste options ranging from traditional to distinctly creative.

**Confection** – Our seasoned team of formulators are prepared to help you discover your perfect sweet, vanilla or fruit confection. Let our experts assist you in the creation of your flavorful hard candies, soft candies, chewing gums and marmalades.

**Dairy** – Our experts can help you round out the taste, stability and nutritional profile of your dairy products while delivering a fuller, creamier taste. With an unrivaled, 100+ years of heritage in extracting pure vanilla extract for the ice cream industry, count on Synergy Flavors to help bring your cutting-edge dairy product concepts to market.

**Synergy Pure™ Essences & Extracts**

Driven to capture nature’s true flavors, each step in our proprietary process for Synergy Pure™ essences is structured to help boost our essences and extracts’ natural appeal. Synergy Flavors’ accelerated, but gentle processes allow us to uniquely minimize the flavor and nutrient degradation that occurs in typical distillation processes to deliver fresh tastes that replicate outstanding flavors undeniably close to nature.

**Coffee, Tea, Botanical, Herbal, Fruit and Vegetable Essences & Extracts**

Our full range of flavors inspire your next great innovation.

**Pure Vanilla Extract**

Backed by over 100 years of vanilla expertise, we manufacture a full spectrum of pure vanilla extracts, from velvety Madagascar to smoky Bourbon and everything in between. Our vanilla flavorings and essences are ideal for applications including ice cream, frozen desserts, baked goods, yogurt, nutritional beverages, bars and more.

**Synergy Vanilla Bold™**

Synergy Vanilla Bold™ will enrich your foods and beverages with the impact of a two-fold pure vanilla extract, at significant cost savings.