

NON-DAIRY ALTERNATIVES

Are your **go-to flavors** in conventional formulations simply not delivering in your plant-based alternatives?



THE SOLUTION?

PLANT-BASED FLAVOR COLLECTION

A collection of flavors designed through analytical and sensory analysis

BUILT TO PAIR with specific plant bases.

CASE STUDY: VANILLA

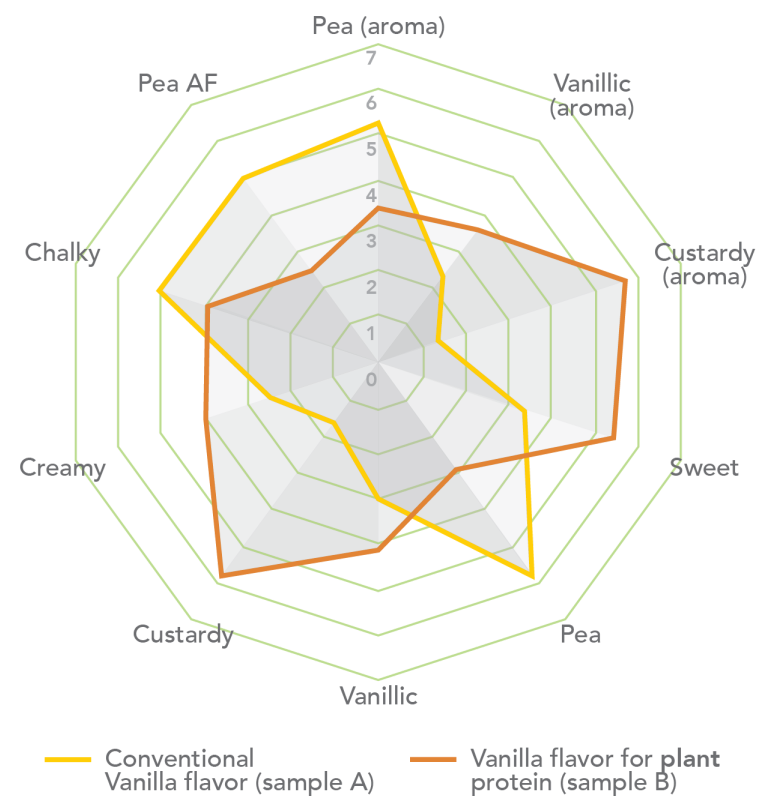
We recently completed a sensory study that compared a standard Synergy vanilla versus a Synergy vanilla flavor that was specifically designed for use on a plant protein base.

The aim of our sensory study was to identify if core flavors typically used in conventional - or, in this case, whey based products - are fit for purpose/are suitable for use on a plant protein base.

A trained sensory panel was tasked with evaluating the two vanilla flavors on a plant protein base.



Vanilla flavors on plant protein base



The results showed conclusively that a standard vanilla flavor did not mask the pea notes on aroma, flavor and aftertaste when applied in the plant protein base, confirming the need to tailor flavors to work with and enhance the specific protein base.

FLAVOR PAIRING

The science of flavor pairing is simple – flavors which share multiple key aroma compounds are likely to pair better than those that do not. Chocolate and hazelnut are a perfect example – both are rich in aroma compounds which deliver cocoa, roasted and nutty aromas hence the two are highly compatible.

Armed with the knowledge of the key aroma compounds in each plant protein base, our flavor creation and application teams can look to develop flavors that pair naturally with the protein or even alter certain elements of flavors to help them to complement the base.



Fig. 4 — Finding the right notes to pair chocolate and pea protein

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A hand holding a bottle of non-dairy alternative product. The hand is wearing a purple long-sleeved shirt. The bottle is white with a gold cap and a small circular logo on the front. The background is a solid green color.

CONNECT WITH US

and learn how we enhance
the impact, authenticity, and
experience of flavor in
non-dairy alternative
products.