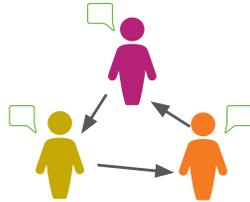


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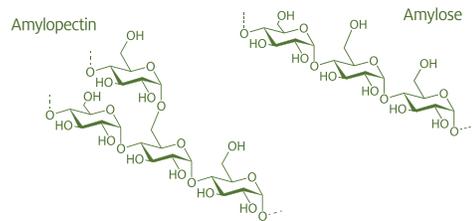


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Expanded sensory and **CULINOLOGY®** capabilities in every region

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Our innovation capabilities



improve texture

Achieve the perfect food texture in a fraction of the time with our robust, data-driven, consumer-centric DIAL-IN® approach.



sweeten everything

Leverage our sweetness expertise, DIAL-IN® technology and broad sweetener portfolio to get the perfect balance of taste and texture in your products.



enhance nutrition

Create products that provide proven health benefits without compromising on taste or texture.



simplify labels

Offer simple labels on your products with our range of naturally based and functional native ingredients.



emulsify efficiently

Reach new levels of efficiency and efficacy with our emulsification and encapsulation systems.



CULINOLOGY®

Translate the latest food trends into workable, appealing formulations for large-scale production.



DIAL-IN®

Benefit from a robust, data-driven approach to quickly achieve optimal sweetness and texture.



perfecting formulation

Achieve maximum product appeal while realising the benefits of cost-optimisation throughout the formulation process.



save money

Improve your margins with innovative ingredients and optimised processes.



optimise sensory

Translate consumer sensory preferences into finely tuned sensory attributes in your finished products.



be green

Replace petroleum-based ingredients for packaging and products that meet your green goals.



sustainability

Know that a deep commitment to sustainability underpins our work with you.



SWEETABULARY™

Translate the consumer experience of sweetness into measurable scientific terms to guide product formulation for the perfect sweetness.



TEXICON™

Translate the consumer experience of texture into precise, measurable, scientific terms that help you quickly target and achieve the perfect texture in your products.

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