



Savarin™ 100PN

Improve creaminess, full-bodied mouthfeel, smoothness, masking off-taste for plant protein beverage

Common flavor challenge of plant protein beverage

Plant protein products, such as soy milk, oat milk, pea protein, etc., are often challenged by lack of creaminess and milky flavor. Cereals are often challenged by off-taste, chalky, and lack of smoothness.

Savarin™ 100PN improves creaminess, full-bodied mouthfeel, masking off-taste of plant protein

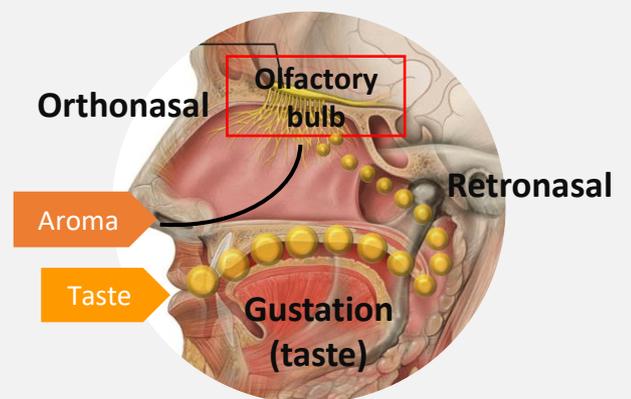
Character	Powder version: white powder, light popcorn flavor Liquid version: clear liquid, light popcorn flavor	Application category	<ul style="list-style-type: none"> Soy milk Oat milk Pea protein powder Walnut Dew/almond milk
Solubility	Powder version water-soluble, easily soluble, solubility 40%	Dosage	Powder version:20-60ppm Liquid version:200-600ppm
Sweetness	Does not provide significant sweetness (1.5%Within the sweetness of sucrose)	Applicable Flavor	Plant protein flavors such as soybeans, oats, almonds, peas, and walnuts
Label	Natural flavor	Performance	Stimulate the milky flavor, enhance the creaminess, and mask the odor of cereals
Package	Powder version: 1kg/bag, foil bag Liquid version: 5kg/barrel, or 20kg/bucket, plastic bucket	Value for customer	<ul style="list-style-type: none"> Stimulate the flavor of cereals, mask off-taste, enhance consumer memory, and increase repurchase rates Extend the shelf life of cereal flavors and reduce channel loss costs
Shelf life	powder version 3 Years liquid version 1 Year		

Savarin™100PN Enhances creaminess and full-bodied mouthfeel

Savarin 100PN improve milky flavor, mask beany flavor



Enhance retronasal aroma



Stimulate the flavor of cola drinks, coffee drinks, chocolate caramel, enhance the full-bodied mouthfeel, and enhance the coconut flavor

Common flavor challenges for dark drinks (cola, coffee, chocolate, etc.)

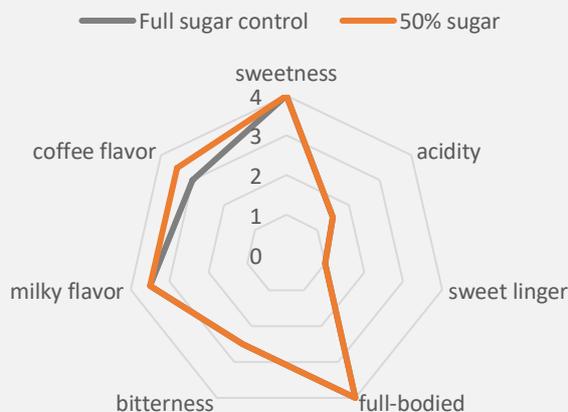
Dark drinks, such as cola, coffee, chocolate, etc., often lose caramel flavor and full mouthfeel due to sugar reduction, which brings the challenge of unpleasant overall flavor; coconut water and thick coconut milk often lose coconut flavor and freshness due to heat processing feel.

Savarin™ 100CL boost caramel flavor, improve full-bodied mouthfeel

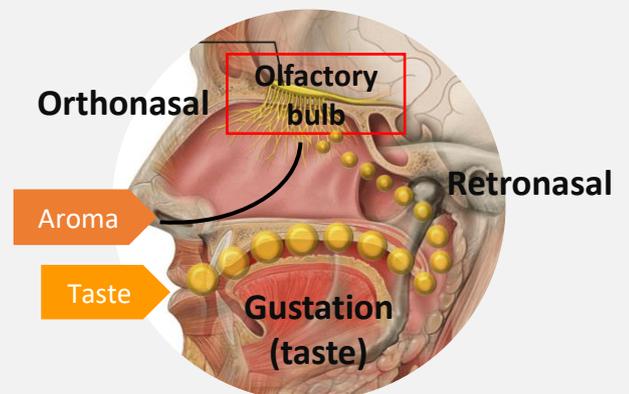
Character	Powder version: light brown powder, light caramel flavor Liquid version: light brown liquid, light caramel flavor	Application category	<ul style="list-style-type: none"> • cola • coffee • chocolate drink • coconut water, thick coconut milk
Solubility	Powder version water-soluble, easily soluble, solubility 40%	Dosage	Powder version:20-40ppm Liquid version:200-400ppm
Sweetness	Does not provide significant sweetness (1.5%Within the sweetness of sucrose)	Applicable Flavor	Caramel, cola, coffee, chocolate, coconut
Label	Natural flavor	Performance	Stimulate the caramel flavor, enhance the coconut flavor, and enhance the full taste
Package	Powder version: 1kg/bag, foil bag Liquid version: 5kg/barrel, or 20kg/bucket, plastic bucket	Value for customer	<ul style="list-style-type: none"> • Enhance coffee flavor, reduce the amount of coffee powder used in instant coffee, and save costs • Enhance the freshness of coconut flavor, making bottled coconut water resemble freshly opened coconuts • Enhance cola's burnt flavor and increase repurchase rate
Shelf life	powder version 3 Years liquid version 1 Year		

Savarin™100CL Enhance full-bodied mouthfeel and caramel flavor

Savarin 100CL flavor boosting for instant coffee



Enhance retronasal aroma





Savarin™ 100HY

Boost alcoholic flavor of cocktail, improve full-bodied mouthfeel of industrial beer, improve grapefruit flavor, masking off-taste

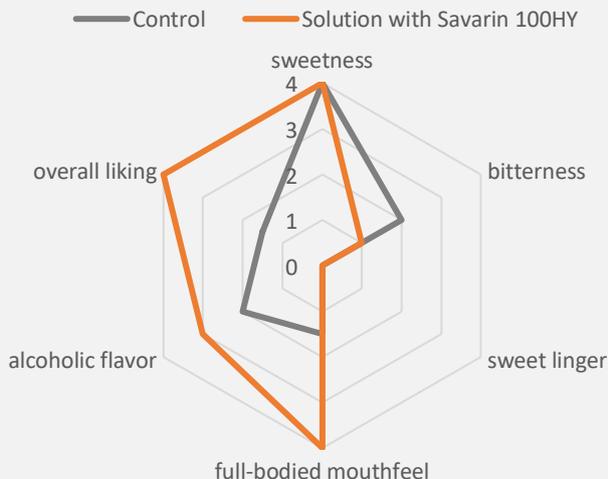
Common Flavor Challenges of Alcoholic Beverages (Cocktails, Industrial Beer)

Due to the low amount of alcohol added in cocktails, the product does not have enough alcohol stimulation; compared with craft beer, industrial beer lacks mellowness and malty flavor, thus facing the problem of low product quality.marketing challenge.

Savarin™ 100HY boost alcoholic flavor, improve full-bodied mouthfeel

Character	Powder version: light yellow powder, light honey smell Liquid version: Pale yellow liquid, light honey smell	Application category	<ul style="list-style-type: none"> Cocktails Industrial beer Products with strong odor such as plant beverages and health care products Collagen peptide drink Grapefruit tea drink
Solubility	Powder version water-soluble, easily soluble, solubility 40%	Dosage	Powder version:20-60ppm Liquid version:200-600ppm
Sweetness	Does not provide significant sweetness (1.5%Within the sweetness of sucrose)	Applicable Flavor	Fruit wine, beer, grapefruit, floral and herbal products
Label	Natural flavor	Performance	Enhance the alcohol feeling of cocktails, enhance the mellowness of beer, stimulate the flavor of grapefruit, and mask the herbal off-taste and bitterness
Package	Powder version: 1kg/bag, foil bag Liquid version: 5kg/barrel, or 20kg/bucket, plastic bucket	Value for customer	<ul style="list-style-type: none"> Maintain the premise of low alcohol content, enhance the stimulation of alcohol, enhance consumer pleasure, and increase repurchase rate Enhance the mellowness and craft flavor of industrial beer, stimulate the aroma of wheat, improve the sensory quality and repurchase rate
Shelf life	powder version 3 Years liquid version 1 Year		

Savarin™ 100HY boost alcoholic flavor, improve full-bodied mouthfeel performance



Enhance retronasal aroma

