



## SPICES



A Whole new concept of spice powders, in which a very fine balance of natural oils and resins of a spice are carefully emulsified and encapsulated to form an exquisite natural spice powder with exceptional physical features and elevated potency, exceeding triple the sensory effect of a ground spice.

Natural spice flavoring products, adding both intense taste & scent. This range is applicable in any food system, providing a brilliant solution of cost effectiveness & avoiding traditional grinded spices inconveniences.

- Black Pepper
- Cardamom
- Nutmeg
- Thyme
- Ginger
- White Pepper
- Cinamon
- Chili
- Cumin



## NATURAL EXTRACTS



Indulge in Possibilities, an unmatched shelf in diversity & choices, our range of natural ingredients. The field where our innovations has no limit, our creations are the refined result of our continuous research for flavors of the nature & their brilliant fusions. Fine powders with superior physical features & enhanced sensory effect, cleverly transformed to significantly fuse into a timeless experience in your product.

- Onion
- Garlic
- Clove
- Coriander
- Natural Cooking Method Flavors
- Basil
- Mustard
- Bay Laurel Leaf
- Thyme
- Parsley
- Celery
- Fresh Liver Powder
- Yeast Extract
- Tomato
- Malt