



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**