

Press Release

SYMRISE ADDS EXTRACTION CAPABILITIES FOR BOTANICALS AND VANILLA IN THEIR TETERBORO FACILITY

Teterboro, NJ, November 14, 2019 – Symrise announces the addition of extraction capabilities for botanicals and vanilla in their local Teterboro facility.

Larry Garro, Symrise VP of Operations, explains, “There is an increased demand for natural ingredients and transparency in the food and beverage marketplace, so Symrise has expanded the footprint of our natural capabilities in North America by manufacturing botanical and vanilla extracts and distillations here in New Jersey. These locally produced raw materials will go into the natural flavors that are part of our Code of Nature naturalness platform.”

The advantages this new technology brings to Symrise customers are speed, an expansion of capacity and a fit for purpose design. These natural extracts can now be a direct offering to clients, shortening their lead times and gaining supply chain efficiencies for them. It also allows for more flexibility in extract formats, since they can be customized to a specific application or customer requirement, especially when creating signature products.

These new extractions can be used across a wide variety of applications including yogurts, ice creams, desserts, bakery, confectionery, protein shakes, and beverages – both alcoholic and non-alcoholic.

Carol McBride, Category Director for Sweet, explains, “Vanilla is one of the most important ingredients in the world. It is relevant in confectionery, dairy and bakery products. This is the third location in the world that Symrise has for manufacturing vanilla extracts, using beans sourced from Madagascar and India. The new enrichment technology allows us to capture the volatiles in the concentration process, and add them back into the extract, making this a real differentiator for us in the marketplace.”

Along with vanilla, botanical extracts are also manufactured locally. Symrise named botanicals as part of their 2019+ Food Trends, because they add complexity, variety and freshness to many types of foods and beverages.

Michael Falkenberg, Senior Category Director for Beverages and Savory, says, “This new local capability allows us to support clean label, pure and natural claims ranging from light and floral essences such as Orange Blossom to energizing extracts such as Guayusa and Mate to classic staples such as Coffee or Oakwood Extracts. Our botanical extracts will work well in both alcoholic and non-alcoholic applications, whether it’s high proof spirits or low alcoholic hard seltzers. Even the emerging cold brew coffee segment can benefit from these extracts.”

With Symrise’s new extraction technology, their botanical extracts and natural flavors will enable food and beverage manufacturers to expand their food horizons and create products today’s consumer is demanding.”

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About Symrise:

Symrise is a global supplier of fragrances, flavorings, food ingredients, cosmetic active ingredients and raw materials, as well as functional ingredients. Its clients include manufacturers of perfumes, cosmetics, food and beverages, the pharmaceutical industry and producers of nutritional supplements and pet food.

Its sales of approximately € 3.2 billion in the 2018 fiscal year make Symrise a leading global provider. Headquartered in Holzminden, Germany, the Group is represented with over 100 sites in Europe, Africa, the Middle East, Asia, the United States and Latin America.

Symrise works with its clients to develop new ideas and market-ready concepts for products that form an indispensable part of everyday life. Economic success and corporate responsibility are inextricably linked as part of this process. Symrise – always inspiring more

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