




SENSIENT®



SweetEase™

SweetEase™ is a range of natural flavors specifically designed to modify & enhance the perception of sweetness, enabling you to create reduced and zero sugar products without compromising on taste.

Benefits of using SweetEase™:

- Natural
- Clean Label
- Versatile
- Easy to use
- Variety in product spectrum for various applications and cost requirements



Smoothenol®

Let your true flavors shine through.

Neutralize off-notes without muting other flavors with our all-natural Smoothenol® masking formulas. Sensient's Next Generation Masking Technology reduces the perception of undesirable tastes and feeling factors such as:



Lingering
Negative flavor profile associated with natural and artificial high intensity sweeteners



Bitterness
Negative flavor profile associated with natural and artificial sweeteners, caffeine



Sourness
Sour notes associated with citric acid and acidulants in lemonade and citrus-flavored drinks



Astringency
Dry mouthfeel caused by tannins in fruit, tea and red wine



Burn
Perception of alcohol burn in spirits



Metallic and chalky
Off notes caused by addition of functional ingredients eg. DHA, ARA, added proteins, omega 3s, vitamins and minerals etc.



SENSIENT

SENSI BAKE



Bakery products are often subjected to heat conditions. Here at Sensient, our flavors in the SensiBake range have undergone heat stability tests to ensure that our flavors perform even after industrial processing.



FLAVOR COLLECTION

How do you take your taste from
“meh” to “mmm”...
Or “almost” to “nailed it”?

Sensient offers a range of flavors
suitable for various food and
beverage applications.

Let's collaborate together to craft
flavor solutions for product puzzles.
Partnership makes the difference,
let's go on a flavor journey together!