

## ILLINOIS



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## FLAVORCHEM'S ILLINOIS CAMPUS



## ABOUT FLAVORCHEM

Flavorchem specializes in creating and manufacturing flavor and color solutions for the food and beverage industries. We are a privately held, family-oriented business whose customers include first-class brands that are well recognized throughout the world. We're dedicated to providing our customers with the highest-quality products and superior service and support.

Flavorchem's two strategically located manufacturing facilities allow for flexibility in serving customers and meeting their needs. Our corporate headquarters are located in Illinois, and both our Illinois and California locations are home to complete flavor manufacturing operations with significant space available at each facility for future expansion.



To learn more or subscribe to our e-newsletter, visit us at [www.flavorchem.com](http://www.flavorchem.com). You can also email us at [info@flavorchem.com](mailto:info@flavorchem.com).





## RESEARCH & DEVELOPMENT

We are always hard at work developing innovative solutions and exceptional products. Our research and development department has an experienced, knowledgeable team and a full service laboratory outfitted with state of the art equipment. Customers are often on-site, standing side by side with our staff, providing real-time feedback throughout the development process.

- Flavor and color creation and matching
- Flavor masking
- Extensive flavor library
- Customized product development and testing
- Quick turn-around for sample requests (same or next day service is available)
- Direct contact between customers and lab personnel shortens timelines
- Applications kitchen with top-of-the-line kitchen and specialty applications equipment



## PRODUCT SOLUTIONS

Our portfolio of services includes flavor and color development, nutritional and functional formulations, and incorporating sweetener and masking technologies. Both of Flavorchem's facilities house full service operations, allowing for flexibility in meeting your needs. We also have a documented and tested business continuity plan in place, so partnering with us comes with built-in peace of mind. We work closely with you every step of the way, putting our expertise and knowledge to work developing and delivering solutions that are custom-crafted specifically for your products.

### FULL SERVICE OPERATIONS AT BOTH LOCATIONS

- Dry blending
- Spray drying
- Extracts
- Masking flavors
- Compounded flavors
- Emulsions
- Color blending
- Vitamin/nutraceutical blending
- Additional capabilities at our Illinois location include:
  - » Oleoresins
  - » High speed packaging lines
  - » New 40,000 sq. ft liquid production facility nearing completion



## MARKET SEGMENTS & APPLICATIONS

- Bakery
- Beverage
- Cereals
- Confection
- Dairy
- Nutraceuticals
- Savory
- Snacks
- Botanical extracts
  - » Vanilla
  - » Cocoa
  - » Spices
  - » Coffee and tea
  - » Custom extractions
- Essential oils
  - » Citrus
  - » Spices
  - » Mint

## FLAVORS

- Natural
- Natural WONF
- N&A
- Artificial
- Organic compliant
- Organic certified
- Kosher
- Kosher for Passover
- Halal compliant

## COLORS

- Synthetic
- Natural

## NUTRITION

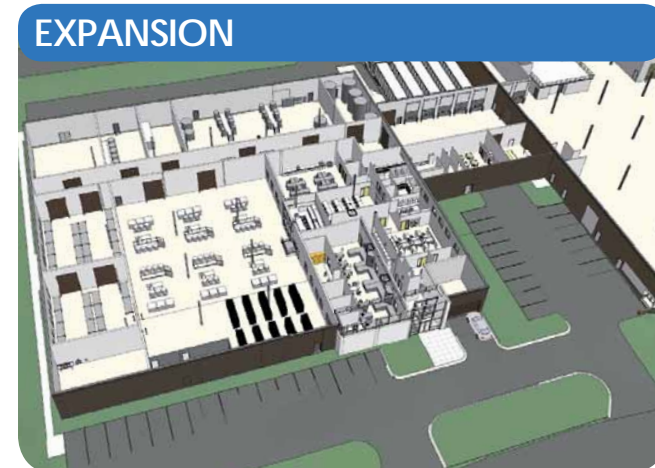
## MASKING & SWEETENERS



Designed for testing our flavors and colors in your applications for optimal product performance



Our customers are invited and encouraged to participate throughout the R&D process



Computer rendering of the future liquid flavor manufacturing building at our Illinois location



## QUALITY COMMITMENT

A commitment to quality and consistency is integrated into all aspects of our operations. Flavorchem's SQF Certification emphasizes our integrity as a responsible supplier and reinforces our dedication and promise to customers. We have a strong food safety and security program and adhere to basic quality assurance measures, such as only purchasing approved raw materials from authorized suppliers. The QC and Regulatory departments uphold our strict standards for testing and documentation and provide help with other compliance services needed.



## MARKET INSIGHT

Market intelligence is often the key to successful products and sales growth. We have the means and know-how when it comes to collecting, monitoring, and analyzing the industry and product trends and data that can be crucial in the development process. Flavorchem shares our technology and insight with our customers, passing along the information that is useful for their brands.



## CORPORATE SOCIAL RESPONSIBILITY

As a corporate citizen, Flavorchem has a responsibility to the health of our planet, the well being of our community, the welfare of our employees, and the overall strength of our company. Our core values pinpoint three key areas: Environment, Workplace, and Community. We are dedicated to addressing these CSR principles and embedding them in daily operations.

