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**Inspirational concepts and sophisticated taste-boosting systems  
at Gulfood Manufacturing 2015 in Dubai**

**DUBAI, UNITED ARAB EMIRATES** - Aiming to inspire manufacturers in their efforts to deliver on-trend products in line with consumer expectations, Sensient Flavors presents a vast range of Halal and Kosher flavor solutions at Gulfood Manufacturing. The products on show offer multi-sensorial experiences and meet the growing demand for authentic and natural ingredients. Sensient's innovative flavors are suitable for beverages, dairy, confectionery, bakery and savory applications.

For **savory** applications, visitors can enjoy a selection of products that are inspired by Mediterranean, Indian and Asian cuisine. Mixing up tradition and innovation, the products blend authentic taste with the adventurous spirit of ethnic-influenced products. By maintaining taste while reducing sodium and fat, Sensient Flavors introduces its Taste Sensations range; flavoring solutions that enhance the umami sensation and compensate for salt and fat reduction in terms of taste and mouthfeel.

To support **beverage** manufacturers to create unique, in-demand and flavorful beverage products, Sensient Flavors' industry experts have prepared flavors for all kind of drinks, including still and carbonated soft drinks, flavored milk, flavored teas and coffee. The exciting flavor combinations take consumers on a taste adventure. Low sugar and sugar-free alternatives are on the agenda, as health and wellness remain key concerns for

consumers. The APSS (All-Purpose Sweet Solutions) portfolio meets market needs and comprises natural flavorings that bring out the best of sweetness, enabling manufacturers to reduce sugar without compromising on taste.

In the **sweet** sector, Sensient showcases a vibrant range of exciting flavored hard boiled candies and delightfully filled biscuits. They combine today's most popular taste sensations, tailored to local flavor preferences, with the perfect portion of pure indulgence for a memorable sweet experience.

With expert research and development staff, flavorists, chemists and sensory scientists, Sensient Flavors has the knowledge to create outstanding taste solutions for food and beverage products. Whatever the focus of a product concept may be, all Sensient solutions are characterized by their combination of the latest technology, comprehensive flavoring know-how and an in-depth understanding of both the global market and local consumer preferences. This results in value-added products that give manufacturers a competitive edge.