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**SENSIENT FLAVORS, SENSIENT NATURAL INGREDIENTS UNVEIL  
CLEAN LABEL CAPSICUMS, SAVORY ORGANIC FLAVORS AT  
ENGREDEA**

**HOFFMAN ESTATES, Illinois – Simplifying ingredient lists.** That’s the premise of Sensient Flavors’/ Sensient Natural Ingredients’ exhibit (booth #765) at this year’s Engredea, scheduled for March 11-13 in Anaheim, California. Leveraging today’s consumer demands for “clean label” and organic ingredients, Sensient will showcase two new product lines, including:

- **Clean Label Capsicums**: Blended with natural antioxidants and natural anti-caking agents to ensure long-lasting bold colors and superior product quality, Sensient Natural Ingredients’ chemical-free Clean Label Capsicums will be featured in a habanero caramel sauce, a mango serrano jam and other concepts. A whitepaper, “Unveil Clean Label Capsicums” will be available to visitors. Organic-certified, hand-harvested chili pepper products also will be launched at the show.
- **Savory Organic Flavors**: A range of organic meat and vegetable flavors — from roasted, broiled and stewed chicken and beef flavors, broths and stocks to roasted red pepper, sautéed garlic, tomato and mirepoix flavors — comprises Sensient’s organic flavor offerings. Sensient Savory Flavors will showcase its organic chipotle, organic sautéed garlic and organic

tomato flavors in a salsa application available for tasting at the booth during the Expo.

Sensient consumer insights specialists will be on hand to discuss [Trends to Taste](#), the top flavors that will be embraced by our customers, chefs and ultimately consumers in 2016 and beyond\*.

For more information, please contact Jean Shieh at (209) 656-5290 or [jean.shieh@sensient.com](mailto:jean.shieh@sensient.com).

#### About Sensient Flavors LLC:

Sensient Flavors is one of the world's leading flavor companies, operating in 30 countries. Sensient Flavors' innovative technologies offer optimal choices for complete flavor system development. [www.sensientflavorsandfragrances.com](http://www.sensientflavorsandfragrances.com)

#### About Sensient Natural Ingredients:

Based in Turlock, California, Sensient Natural Ingredients (SNI) is a producer of farm-to-table ingredients and solutions that cultivate natural ingredients to bring flavor, texture, color and nutrition to food products while keeping labels clean and simple. All of SNI's products are certified gluten-free and Kosher.

[www.sensientnaturalingredients.com](http://www.sensientnaturalingredients.com)

Sensient Flavors and Sensient Natural Ingredients are units of Sensient Technologies Corporation. Sensient Technologies Corporation is a leading global manufacturer and marketer of flavors, colors and fragrances, employing advanced technologies to develop specialty food and beverage systems, cosmetic and pharmaceutical systems, inkjet and specialty inks and colors, and other specialty and fine chemicals.

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*\*Editor's note: If you are interested in scheduling a booth meeting with Sensient's consumer insights specialists, please contact Cheryl Tessier, APR, at [ctessier@finessepr.net](mailto:ctessier@finessepr.net), (608) 695-6510.*