



**Bouquet**  
● ● ● ● ● ● ● Taste Experts  
*Where flavors and colors are evident*

*Our priorities for 2023*



## *Our copper jubilee (12,5 year) > the evolution*

- Started in October 2010 as a consulting company as a secondary occupation*
  - Activities: market research, sales support at management level and marketing advice in the food sector*
  
- From 2014, the first applications and sales opportunities for agents become a reality:*
  - Bouquets starts with a range of flavors*
  
- In 2016, the following additions will be added to our range*
  - Coloring agents*
  - Spices and herbs*
  - Culinary aids*
  
- Our unique sales system is taking shape and is being appreciated by the first customers*



## *Our copper jubilee (12,5 year) > the evolution*

- From the beginning of 2020, the trend of BIO and vegetarian products will become reality*
- 2020 bouquet will also become an importer of truffle products*
- 2020 and 2021 are characterized by the covid crisis with bouquet focusing more than ever on its existing customers and product potential. Characteristic of this period > no loss of turnover or customers... On the contrary*
- The availability of raw materials will be a constant challenge in 2022, as will the sharply rising cost of raw materials. This period is also seen as a challenge and bouquet increases its market share with a unique concept.*
- 2023 will be a year of consolidation and steps are planned to grow professionally. Investments in accounting, quality and sales program are planned..*





### Market situation

Argument	Proposal
Competitiveness opportunities	<ul style="list-style-type: none"> <li><input type="checkbox"/> analysis of existing portfolio</li> <li><input type="checkbox"/> counter typing</li> <li><input type="checkbox"/> Possibility to freeze prices in 2023</li> </ul>
Sustainability	<ul style="list-style-type: none"> <li><input type="checkbox"/> Study on regional products</li> <li><input type="checkbox"/> Recovery of used raw materials</li> <li><input type="checkbox"/> Strict selection for new requests</li> </ul>
health and nutrition	<ul style="list-style-type: none"> <li><input type="checkbox"/> Less salt, sugar and fat stay hot</li> <li><input type="checkbox"/> More coconut</li> <li><input type="checkbox"/> Less meat</li> <li><input type="checkbox"/> Less gluten</li> <li><input type="checkbox"/> Unprocessed</li> </ul>

### More plantbased

Argument	Proposal
Combination VEGAN /Organic	Avialable
Dairy vegans Note	Available
Meat types Vegan	Available
Fish types	Avialable
Vegan colorings	Avialalbe

### Continuation of our services

Argument	Proposal
Samples	Free
Industrial tests	Free
Unique sales concept	Invoicing directly from manufacture possible
Marketing advice	Free
Think tank NPD	Free
Workshop	Free
Organoleptic analysis	At cost price



## Proactive proposals & dairy IGP boosters



*Natural butter flavouring*  
*Natural caciotta flavouring*  
*Natural goat's cheese flavouring*  
*Natural cheddar flavouring*  
*Natural comte flavouring*  
*Natural crescenza flavouring*  
*Natural edamer flavouring*  
*Natural cheese flavouring*  
*Natural cheese and spices flavouring*  
*Natural grana cheese flavouring*  
*Natural gorgonzola flavouring*



*Natural fresh milk flavouring*  
*Natural mozzarella flavouring*  
*Natural buffalo mozzarella flavouring*  
*Natural cream flavouring*  
*Natural sweet parmesan cheese flavouring*  
*Natural mature parmesan cheese flavouring*  
*natural pecorino cheese flavouring*  
*Natural mature pecorino cheese flavouring*  
*Natural ricotta flavouring*  
*Natural salted ricotta flavouring*  
*Natural smoked scamorza cheese flavouring*  
*Natural umami cheese flavouring*  
*Natural yoghurt flavouring*  
*Natural greek yoghurt flavouring*

## Proactive proposals boosters

### Curry assortment

- ❑ Breton curry: With seaweed from northern Finistère and Roscoff onion Ideal for fish
- ❑ Madras curry: spicy Indian curry –
- ❑ Standard curry – For all dishes
- ❑ Red Thai curry: Spicy Thai curry, tomato, smoked chilli, tamarind extract citrus notes – For making a chicken curry / coconut milk
- ❑ Black curry: Sri Lankan curry: cinnamon, star anise, coriander, cardamom – Dessert curry for an apple pie
- ❑ Japanese curry: Seaweed, soy sauce, citrus: For fish



## Proactive proposals – boosters

### Saveurs pimentées



- ❑ Sweet chili > Tomato, pepper, onion, paprika, sweet, lemony
- ❑ Poivron / pimento fumé > Paprika, smoked, onion
- ❑ Ketchup > Tomato, chili pepper
- ❑ Smoked paprika / pepper > Smoked, onion, pepper, bacon
- ❑ Chili enchiladas > Chili, garlic, cumin, oregano, cheese
- ❑ Cheddar Ancho negro > Firm cheddar, green pepper, ancho negro pepper, smoked, spicy
- ❑ Fajitas > Onion, cumin, smoked pepper

### Saveurs vinaigre



- ❑ Apple cider vinegar honey > Sweet vinegar
- ❑ Vinaigre de pomme/ sel de Guérande
- ❑ > Fruity vinegar, certified organic
- ❑ Salt and vinegar > salt & vinegar standard



## Proactive proposals – luxury boosters



### ❑ Truffle

- ❑ White and black truffle
- ❑ Extract
- ❑ Natural truffle aroma
- ❑ Natural aroma
- ❑ seasoning
- ❑ Pasta-shaped for soups and prepared dishes



### ❑ Caviar

- ❑ Natural booster
- ❑ Powder or paste form



### ❑ Saffron

- ❑ Natural saffron aroma
- ❑ Natural aroma
- ❑ aroma
- ❑ seasoning



# Proactive proposals - boosters

## Fish types



- ❑ Natural anchovy flavouring
- ❑ Natural aragosta lobster flavouring
- ❑ Natural astice lobster flavouring
- ❑ Natural scallop flavouring
- ❑ Natural caviar flavouring
- ❑ Natural grouper flavouring
- ❑ Natural mussel flavouring
- ❑ Natural crustacean flavouring
- ❑ Natural oyster flavouring

- ❑ Natural fish flavouring
- ❑ Natural blue fish flavouring
- ❑ Natural white fish flavouring
- ❑ Natural salmon flavouring
- ❑ Natural smoked salmon flavouring
- ❑ Natural sea bass flavouring
- ❑ Natural tuna flavouring
- ❑ Natural clam flavouring

## Local flavors



- ❑ Couscous
- ❑ Smoked chorizo
- ❑ Kebab
- ❑ Rosemary/oregano
- ❑ Vegetables from the sun
- ❑ Tajine
- ❑ Goat  
cheese/honey/rosemary
- ❑ Italian flavor
- ❑ Carbonara
- ❑ Green pesto
- ❑ Guacamole
- ❑ Roscoff onion cream > Milky, creamy, sweet pink onion
- ❑ Onion shallot > Onion shallot
- ❑ Gouda / cumin > Old cheese, slightly fruity, cumin
- ❑ Creamy mushroom > Forest, browned, smoked
- ❑ Asparagus chorizo

- Sweet, salty, acid, salty or strong (broth, roux,...)
- Industrial range with seasonings:
- Comply with the final product declaration
- Eliminates the weighing of various components
- Minimal inventory management
  
- Powder or liquid form
  
- Water-soluble or fat-soluble. Emulsions are possible
  
- For cold and heat resistant applications
- Béchamel and distractions
- Pastry cream and distractions
- Gelies



## Colorants

- Standard dyes
- Natural dyes
- Coloring raw materials
- Powder or liquid form
- Water-soluble or fat-soluble. Emulsions are possible
- Cold and heat resistant
- Concentration according to your process or need
- Interpretation of market situations (availability, price...)



# Cheese specialties



- ❑ For sweet (mascarpone...) or savory applications
- ❑ Industrial upgrading with cheese compounds:
  - ❑ Toppings
  - ❑ Sauces
  - ❑ Stabilizers
- ❑ Shaped paste or powder
- ❑ Can even be used with an "appellation of origin" (IGP)
- ❑ Cost in ideal application
- ❑ Low minimum quantities







**Bouquet**  
Taste Experts

Contact us for all taste requests!

Vegan  
menu

# Freeze-dried fruits and vegetables



- Fruits or vegetables are frozen at very low temperatures ( $-50^{\circ}\text{C}$  to  $-80^{\circ}\text{C}$ ).
- It is then dried in two stages.
- Slowly over a few days at reduced air pressure, most of the ice is removed by sublimation.
- Post-drying at slightly higher temperatures to remove the last traces of water
- Powder or granule
- Fair declaration with associated options in terms of images and photos
- Easy and long storage



## Fruit fillings

- ❑ *Stable cooking and/or freezing*
- ❑ *Strong focus on local products such as apples, pears, strawberries, cherries...*
- ❑ *Custom developed for:*
  - ❑ *Cakes and pastries*
  - ❑ *Ice*
  - ❑ *Dairy*
  - ❑ *Meats*
  - ❑ *Sauces*
- ❑ *Packaging from 10 kg to 1000 kg container*
- ❑ *Contracts per season*
- ❑ *Low minimum purchases*





Contact data



Bouquet taste experts  
Chemin des sapins 88  
5377 Somme Leuze  
[www.bouquetconsult.be](http://www.bouquetconsult.be)  
[info@bouquetconsult.be](mailto:info@bouquetconsult.be)  
TEL +32 468 136 466