



# Bouquet

Taste Experts

Where flavors and colorings are evident

## Our vision



- ❑ To be the most complete supplier of taste related food solutions for the food & feed industry with respect for customers partner and environment!

## Our values



- ❑ Fast honest and complete advice about the flavor options in a rapidly changing market.
- ❑ Through our unique system of global partners we always have a dignified answer to your questions.
- ❑ We only work with manufacturers of those food components

## Your advantages



- ❑ An R&D network (15 members) with competences in most branches of the food industry!
- ❑ Direct deliveries via our partners to keep prices competitive and you will be informed in real time about the delivery time
- ❑ All food [BRC IFS FSSC....] & Ethical claims [halal kosher...] are available
- ❑ Vegan and BIO are almost obvious
- ❑ 40 years of experience in the food industry
- ❑ 20 years of experience in food marketing



# Bouquet

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*Where flavors and colorings are evident*

## Basic properties

- ☐ Available in the following declarations: FTNF natural X flavor natural flavor & flavor.
- ☐ Or available as “seasoning” → all used raw materials are declared from largest to smallest
- ☐ New developments and flavors are possible from 150 kg on an annual basis
- ☐ Mixtures are also possible (e.g. raspberry & lemon banana & strawberry...)
- ☐ Standard products can be personalized.
- ☐ Water and oil soluble
- ☐ Powder liquid or emulsion
- ☐ Standard products are available from 25 kg minimum order. (or higher MOQ if tailor made product)
- ☐ Bake or freeze stable fruit fillings can be made in function of your specifications





# Our catalogue

## ☐ flavor sweet types

<input type="checkbox"/> vanilla	page 4
<input type="checkbox"/> fruity	page 5
<input type="checkbox"/> warm	page 5

## ☐ flavor savoury types

<input type="checkbox"/> mushrooms	page 6
<input type="checkbox"/> dairy	page 6
<input type="checkbox"/> vegetables	page 7
<input type="checkbox"/> spices	page 7
<input type="checkbox"/> nuts	page 8
<input type="checkbox"/> fish & seafood	page 9
<input type="checkbox"/> umami	page 9

## ☐ fruitspecialities

<input type="checkbox"/> fruit powders	page 10
<input type="checkbox"/> fruit preparations	page 10

## ☐ coloring agents

page 11

## ☐ culinary aids

<input type="checkbox"/> sprinkle flavor seasonings	page 12
<input type="checkbox"/> recipe improvers	page 13



Available for most types



Can be made on a project basis



☐ Flavor sweet types – vanilla

☐ Our standards

FTNF  
natural X  
flavor  
natural  
flavor &  
flavor.

organic  
&  
organic  
adaptable



different  
tastes  
&  
origines

powder  
liquid or  
emulsion  
  
freez and  
bake stable

85 %  
tailormade  
development

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Available for most types



Kan projectmatig bekeken worden





## □ Flavor sweet types – Fruity

### □ Our standards

apple  
apricot  
banana  
bergamot  
bitter orange  
blackberries  
blood orange  
blueberry  
chestnut

christmas  
citrus  
coconut  
currants  
figs  
grapefruit  
grenade  
lemon  
lime

mandarin  
mango  
melon  
orange  
pear  
raspberry  
strawberry  
watermelon  
yuzu



## □ Flavor sweet types – Warm notes

### □ Our standards

amaretto  
anissette  
caramel  
chantilly  
cherry chocolate  
coffee bar  
cookie  
cookies  
creme brulee  
croissant

curacao  
dark chocolate  
fresh coffee  
gingerbread  
limoncello  
malaga  
milk chocolate  
panettone  
pumpkin pie  
Pop corn

roasted coffee  
speculoos  
strong coffee  
tiramisu  
whiskey



## ☐ Flavor savoury types – Mushrooms

### ☐ Our standards

champignon  
 mixed mushrooms  
 fresh cep  
 dried cep  
 shiitake  
 truffle  
 bianchetto truffle  
 white truffle  
 summer truffle  
 black truffle  
 fine black truffle



## ☐ Flavor savoury types – Dairy

### ☐ Our standards

milk  
 butter  
 cream  
 chantilly  
 yoghurt  
 white cheese  
 pudding

cheddar  
 edam  
 fonzy  
 goat cheese  
 parmesan  
 gorgonzola  
 gouda  
 old pecorino

parmesan  
 pecorino  
 ricotta





## ☐ Flavor savoury types – vegetables

### ☐ Our standards

arrowroot	chicory	olive	rhubarb
artichoke	chives	onion	salsify
asparagus	cucumber	paprika	shallots
beetroot	eggplant	parsley	spinach
broccoli	endive	parsnip	sweet potato
caper	fennel	pea	tomato
carrot	garlic	potato	zucchini
cauliflower	horseradish	pumpkin	
celery	leek	purslane	
chervil	lentils	radish	
chickpea	maize	red cabbage	



## ☐ Flavor savoury types – spices

### ☐ Our standards

anise	garlic	oregano	star anise
basil	ginger	paprika	thyme
cardamom	habanero	pepper black	tomato fresh
chile carolina	jalapeno	pepper green	tomatoes dry
chili red	juniper berries	pepper long	turmeric
cinnamon	licorice	pepper pink	
clove	macha	pepper white	
coriander	marjoram	peppermint	
curry	mint	rosemary	
dill	nutmeg	saffron	
eucalyptus	onion	spearmint	



❑ *Flavor savoury types – nuts*

❑ *Our standards*

almond  
Hazelnut  
Hazelnut roasted  
Pine nuts  
pistachio  
Walnut dry  
Walnut fresh





## ❑ Flavor savoury types – umami

### ❑ Our standards

Umami  
Umami PLUS  
Umami meat  
Umami cheese



## ❑ Flavor savoury types – fish and seafood

### ❑ Our standards

anchovy	oysters
cod	mussels
eel	scallops (st jacob)
halibut	calamari
mackerel	shrimps
sardine	crab
sole	langoustine
sturgeon	lobster
trout	
tuna	
turbot	



caviar



## ❑ Fruitspecialities – fruit powders

### ❑ 3 types

- ❑ Lyophilized powders > extraction using extremely low temperatures and drying > closest to the original
- ❑ Atomized powders > extremely high temperature extraction > most stable proposal for end products with a long shelf life
- ❑ Supported powders > spraying flavorings on a powder carrier > interesting for products to be consumed cold.



## ❑ Fruitspecialities – fruit preparations

- ❑ Standard: fillings and topping based on fruit from the region.  
Freeze and bake proof

- ❑ Customized products: the fillings and topping are developed in function of the customer's needs and the characteristics of the end product





## □ Coloring agents

### claims

kosher

halal

palm free

shelf life end product

packaging end product

### finished product

properties

type

ph

thermal treatment

special ingredients

85 % is tailor made



### end product

tint shade

form

solubility

storage

cost price

potential volume

### geographical

country of destination or introduction

desired packaging layout

desired declaration

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Available for most types



Kan projectmatig bekeken worden



❑ *culinary aids – sprinkle flavor seasonings*

❑ *Our standards*

### MIXTURES

Asparagus  
Bacon  
Balsamic  
Balsamic and red fruits  
Basil  
BBQ  
beef  
beef stew  
Bolognaise  
Cheese  
Cheese blue and honey  
Cheese IGP  
Chicken  
Chicken and thyme  
chicken meat  
Chili  
Chorizo  
Curry (different types)  
Fajitas  
Goat cheese  
Grilled chicken  
Indian  
Italian cheese

Italian cheese Parmesan  
Italian cheese Pecorino  
Lobster  
mussels cooked  
Mustard  
Mustard with dill  
Mustard with honey  
Onion / cream  
Onion and honey  
Paprika  
Pepper green  
Pepper Madagascar  
Pepper red  
Pesto  
pickles  
Smoked ham  
spicy  
tagine  
tandoor  
tapenade  
Thai spicy  
Tomato  
Truffle  
wasabi





## ☐ culinary aids – recipe improvers

### Converting traditional recipes to an industrial concept

based on:

- ☐ simplify the recipe
- ☐ less number of raw materials required
- ☐ less stock
- ☐ available production lines
- ☐ legislation
- ☐ pricing
- ☐ delivered just in time



## ☐ Culinary aids – productlines

- ☐ sauces
- ☐ fillings
- ☐ desserts
- ☐ ice cream
- ☐ potato recipes
- ☐ cheese spreads
- ☐ meat preparation
- ☐ vegan preparation

