



FLAVORS FOR MEATS

Building on four generations of experience in flavor ingredients, Trilogy Essential Ingredients is a go-to flavor supplier whose unique blend of products—coupled with our deep research bench and flavoring expertise—made us a leading food flavoring and extract manufacturer.

Trilogy's meat flavoring specialists continually develop custom blends that offer manufacturers a more cost-efficient, highly consistent alternative to ground spice and herb seasonings for processed meats. We design these blends to meet our customers' label requirements and to deliver the proper flavor in an easy-to-handle package made specifically for their meat batch.

SOME OF OUR FLAVORS INCLUDE

(925173) CHIPOTLE

(987139 + 804440) MAPLE BACON

(804056) PEPPERONI

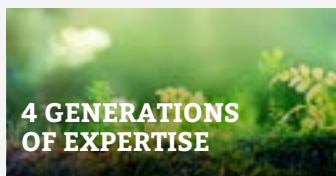
(193244) SESAME GINGER

(415177) SRIRACHA

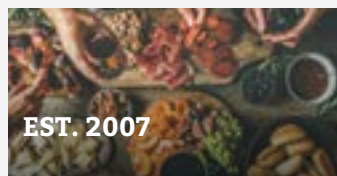
(176956) SWEET ASIAN BBQ

(513496 + 286327) WHISKEY PEPPERCORN

TRILOGY ESSENTIAL INGREDIENTS, INC. FAST FACTS



**4 GENERATIONS
OF EXPERTISE**



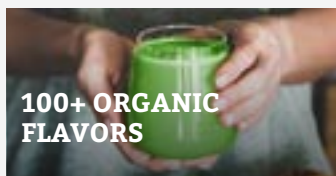
EST. 2007



**OFFICES IN 5
COUNTRIES**



**LOW TO 0
MICROBIOLOGICAL
CONCERNS**



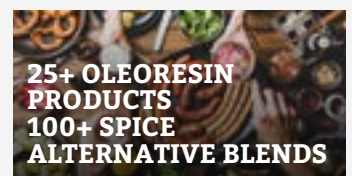
**100+ ORGANIC
FLAVORS**



**100,000 SQFT
PRODUCTION
FACILITY**



**1,000+ FLAVORS
AVAILABLE IN
SAMPLE LIBRARY**



**25+ OLEORESIN
PRODUCTS
100+ SPICE
ALTERNATIVE BLENDS**