



PLANT-BASED FLAVORS

To curate the novel flavors and extracts that capture your vision, you need a co-creator that understands your unique products, target consumer, and the competitive landscape. You want a resourceful ally who studies the latest market trends and consumer insights to drive the development process – a forward-thinker with a deep connection to the source and a strategic approach to problem-solving that provides creative **inspiration**, cultural **insights** and **innovative** solutions.

SOME OF OUR FLAVORS FOR PLANT-BASED BEVERAGES

(171605)
STRAWBERRY JAMMY TYPE NFB (WS)

(925260)
GRAHAM TYPE, NFB (WS)

(131502)
VANILLA TYPE, NATURAL FLAVOR BLEND (WS)

(895616)
S'MORE TYPE, NFB (WS)

(911258)
CHOCOLATE NATURAL FLAVOR BLEND (WS)

(911311)
CHOCOLATE MINT PATTIE TYPE, NFB (WS)

(911296)
DECADENT CHOCOLATE NFB (W/S)

(39684)
CARAMEL TYPE FLAVOR, NFB (WS)

(686361)
PUMPKIN PIE TYPE NFB (WS)

(734525)
COCONUT, NFB (WS) #4525

(517083)
EGG NOG TYPE, NFB (WS)

THE TRILOGY METHOD



1. DISCOVER

Start a conversation with a product specialist who listens closely to understand your goals, objectives and food and beverage requirements.



2. RECOMMEND

After careful examination of your needs, we recommend creative solutions based on consumer insights and market data.



3. COLLABORATE

Tailored samples that meet your requirements are sent to you to inspire creativity. Our flavor chemists are on standby to collaborate with you throughout the development process.



4. DELIVER

Once your samples exceed expectations and your order is in production, it's smooth sailing. We oversee the production process and deliver innovative flavors that work seamlessly in your application.

TALK WITH US



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