



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 CHEESE

(127157)
CHEDDAR CHEESE TYPE, NFB (OS)

(804239)
PEPPERONI TYPE FLAVOR, NATURAL (OS)

(41560)
OLEO CHILI BLEND, NATURAL (OS) #560

(274929)
CHAMPAGNE TYPE, NFB (WS)

(803901)
BACON TYPE, NFB (OS)

(41597)
ROASTED GARLIC CONCENTRATE, NATURAL (OS)

(82890)
ENCAPSULATED DILLWEED WONF

(41397)
ROASTED ONION CONCENTRATE, NATURAL (OS)

(43550)
OLEO JALAPENO WONF (OS) #550

(815388)
BUFFALO WING TYPE, NATURAL (OS) # 5388

(804151)
CHORIZO LIQUID SEASONING BLEND, NATURAL (OS)

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



trilogyei.com/contact