

Givaudan Chef's Grill® Flavors

Natural and authentic grilled taste



We have expanded our portfolio of NOAM grill flavors with the Activ International acquisition.

Benefits



Vertically - integrated
Reliable supply and cost-consistency



Clean labeling – natural flavors
Organic-certified options



Low temperature processed in
accordance with North American and
European regulation



Full technical expertise in
meat and grill flavors

Product offering

- Culinary and authentic grill flavors
- Natural flavor labeling
- Organic certified and vegetarian available
- Charcoal-grilled, wood-fired and gas-grilled types
- Different types of proteins: beef, pork, chicken
- Available as liquid and powder

Applications


- Processed meats
- Ready meals
- Sauces
- Snacks



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Code	Name	Description	Claims & regulatory	Target apps	Physical	Use-rate
730220	Chef's Grill® Blackened*	This flavor adds authentic flavor and aroma of backyard grilling	Kosher, halal, vegan	Chicken and beef marinades	Liquid oil	0.1-0.4%
730118	Chef's Grill® Charred*	This flavor accentuates both savory mouthfeel and characteristic meatiness of processed meat products	Kosher, halal, vegan	Ground, formed patties and sausages	Liquid oil	0.2-0.4%
735118	Chef's Grill® Dry Charred*	The charred grill spray dried on gum arabic	Kosher, halal, vegan	Chicken and beef seasonings, snacks	Dry	0.5-1.5%
73067	Chef's Grill® Browned Organic*	Versatile flavor that adds a layered grill authenticity to a wide variety of products	Organic certified, non-GMO project suitable, kosher, halal, vegan 	Snacks, sauces, gravies, marinades, meat substitutes	Liquid oil	0.2-0.4%
730190	Chef's Grill® Blonde*	Best flavor for adding subtle grill complexity to liquid applications	Kosher, halal, vegan	Sauces, gravies, soups & dressings	Liquid oil	0.2-0.4%
13018	Chef's Grill® Charred Beef	This adds the flavor of backyard charcoal grilled hamburgers	USDA flavoring	Ground, formed beef and marinades	Paste	0.2-0.4%
730206	Chef's Grill® Smoked Bacon	This flavor is more characteristic of cured, smoked pork products with grill complexity		Bacon, lunch meats, ham, pork marinade	Liquid oil	0.2-0.4%

*Labels as "natural flavor" by FDA & USDA