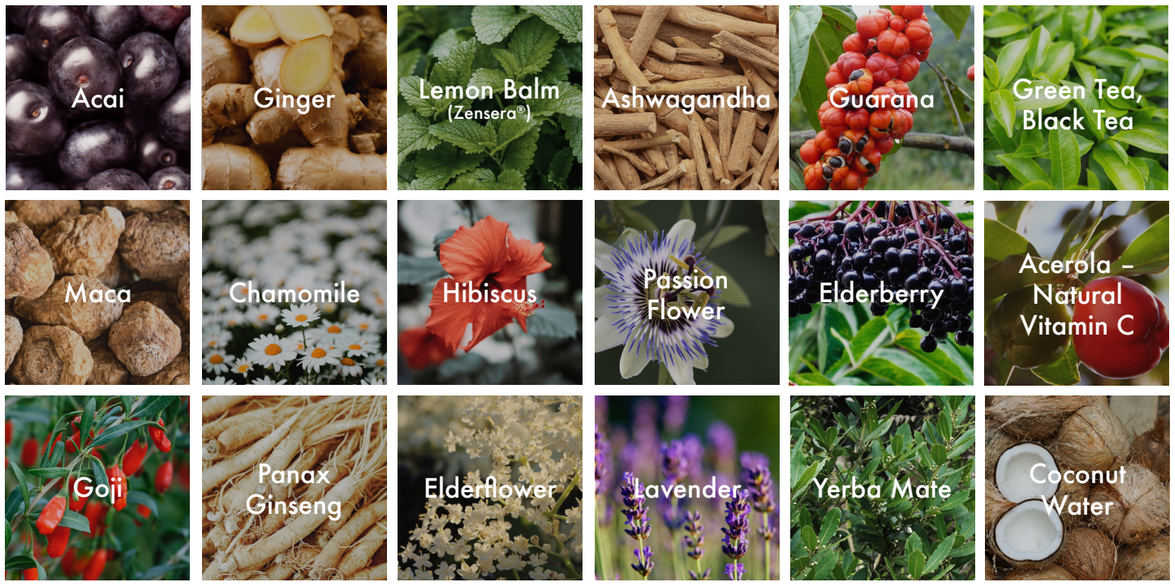
Nutrition & Wellness for Functional Beverages

Wellness Botanicals

Our wellness botanical portfolio blends nature's best ingredients with deep consumer insight to create beverage experiences that inspire wellbeing.



Givaudan
Human by nature

Imagine Delightful Beverage Experiences with our Naturals:

Ingredients, Colours and Flavours

Why partnering with Givaudan?

Natural Expertise

- Strong heritage, deep knowledge, and innovation focus in Naturals.
- Experts in designing clean label solutions.
- Proven industrial know-how, with strict quality and regulatory excellence.
- Global footprint with sustainably sourced and fully traceable ingredients.

Consumer Expertise

- Proprietary consumer and sensory insight studies to design truly consumer-driven solutions.
- Moods&Emotions® platform linking consumer perceptions and associations with our Naturals.
- Digital smart tools accelerating concept creation and development.

Application Expertise

- Supporting you in overcoming taste and colour challenges to deliver delightful beverage experiences.
- Deep technical formulation expertise across multiple beverage sub-applications.
- Tailored solutions that balance taste, functionality, stability, and sensory appeal.

From Idea → End-to-end expertise to craft Functional Beverages that stand out → To Shelf

Do you already have a project in mind?
Let's work together, contact your local Key Account Manager.

The solutions outlined in this presentation are provided for informational purposes only and do not constitute regulatory approval. The implementation of any solution must be reviewed and validated by the relevant local and regional regulatory teams to ensure compliance with applicable laws and standards.

Taste the goodness. Feel the benefits.

Taste

Taste Collections
Natural Flavours
Herbs & Spices
Fruits & Vegetables

Taste Essentials
Citrus, Vanilla, Dairy, Sweet Brown, Fruits, Coffee, Tea

Taste Solutions®
Masking
Mouthfeel
Sweetness

Sense

Sense Preservation
Acerola, Green Bean Coffee, Green Tea, Hop, Lemon Balm, Rosemary, Sage

Sense Texture
Green Banana Powder
Oat (Flour/Powder & Oil)
Quillaia Extracts

Sense Colour
Colour Additives
Colouring Foodstuffs

Nutrition

Nutri Essentials
Vitamin C (Acerola)
Oatwell® (Oat Beta Glucan)

Wellness

Wellness Essentials
Botanical Extracts and Infusions

Taste for Beverages

Taste Collections
- Natural Flavours
- Herb & Spices

Taste Essentials
Citrus, Vanilla, Fruits, Sweet Brown, Dairy

Taste Solutions®
- Masking
- Mouthfeel
- Sweetness

Fruits & Vegetables

Our broad range delivers authentic fruit and vegetable taste, vibrant colours, and smooth, natural textures.

Consumers see powder drinks as Convenient and Sustainable.

They want Natural Label and Real Fruit Taste.[1]

[1]Givaudan research 2023, EU

Orchards
Apple, Peach, Pear, Plum, Apricot

Citrus
Lemon, Lime, Tangerine, Grapefruit

Berries
Strawberry, Raspberry, Blueberry, Cherry, Cranberry, Blackberry, Blackcurrant, Elderberry

Tropicals
Mango, Banana, Date, Grape, Pomegranate, Passionfruit, Pineapple, Kiwi

Vegetables
Carrot, Tomato, Pumpkin, Broccoli, Red Beet, Spinach, Red Bell Pepper, Cabbage, Celeriac

Particle size < 1 mm

Powders
Puree or juice based powders for smooth & creamy mouthfeel or high solubility.

Particle size 0.8-5.1 mm

Granules
For juicy texture. Instant solubility.

Particle size 1-7 mm

Flakes
For pulpy texture.

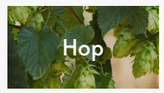
Sense Preservation for Beverages

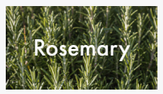
Our broad range of botanical solutions keeps beverage taste and colour fresh over shelf life while delivering the best of nature with labels consumers trust.

Consumers associate natural formulation with health benefits and environmental sustainability, with

60% linking it to better quality & health.[2]

[2] FMCG Gurus, Clean label Trends, 2024, EU





Givaudan

Sense Texture for Beverages

Our portfolio of clean-label texturizers and emulsifiers combines natural performance, enhanced nutrition, and superior mouthfeel — powered by science and inspired by nature.

Green Banana Powder
Foodstuff ingredient
Upcycled texturising ingredient

Oat Flour Powder
Foodstuff ingredient
Texturising and emulsifying properties

Quillaia Extract
Minimally processed
Emulsifying properties

Sense Colour for Beverages

Our broad range of natural colours, including colour additives and colouring foodstuffs, meets functional and labelling requirements while enhancing visual appeal.

72% of consumers consider it important that food and drink products contain natural colours*.

*FMCG Gurus, Global report, September 2025

Colour impacts consumer's perception of products

- Linked to mood and emotions
- Indicator of product quality
- Inseperable of the taste
- Key in the purchesing decision making
- Linked to holistic wellbeing and health benefits

We can help you find the right dosage rate or formulate the perfect colour blend for your beverage products.

Our Essentials

Caramel Colour & Naturbrown® Ingredients

emSeal® Natural Colour Emulsions

Vegebrite® Colouring Foods

Veriphyl® Chlorophyll[in] & Copper Chlorophyll[in]

Phycocyanin Blues

Carbon Black

Annatto Extract

Vegebrite® Safflower

emSeal® Beta-carotene

emSeal® Paprika

Vegebrite® Purple Sweet Potato

Vegebrite® Black Carrot

Vegebrite® Forest Fruit

Veriphyl® Copper Chlorophyllin

Caramelised sugar

Caramel E150d

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