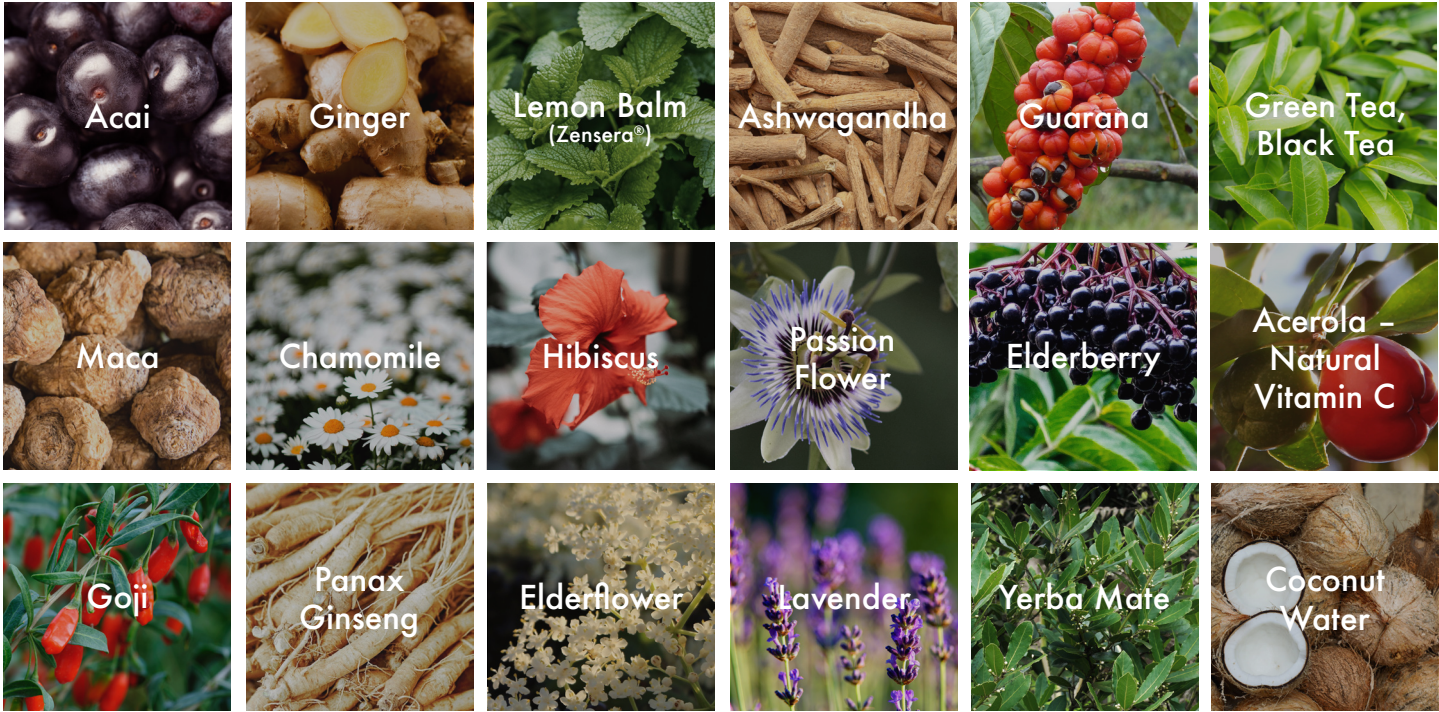


Nutrition & Wellness for Savoury Creations

Wellness Botanicals

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



Imagine Delightful
Savoury 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 food experiences.
- Deep technical formulation expertise across multiple savoury sub-applications.
- Tailored solutions that balance taste, functionality, stability, and sensory appeal.

Taste the goodness. Feel the benefits.

Taste	Sense	Nutrition	Wellness
Taste Collections Natural Flavours Herbs & Spices Fruits & Vegetables	Sense preservation Acerola, Green Tea, Rosemary, Sage, Spinach	Nutri Essentials Vitamin C (Acerola) Oatwell® (Oat Beta Glucan)	Wellness Essentials Botanical Extracts and Infusions
Taste Essentials Beef, Chicken, Dairy, Cheese, Citrus	Sense Texture Green Banana Powder Oat Oil		
Taste Solutions® Masking, Mouthfeel Sweetness, Saltiness Freshness, Richness Umami	Sense Colour Colour Additives Colouring Foodstuffs		



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 for Savoury Creations

Taste Collections

- Natural Flavours
- Herbs & Spices

Taste Essentials

Beef, Chicken, Dairy,
Cheese, Citrus

Taste Solutions®

- Masking, Mouthfeel
- Sweetness, Saltiness
- Freshness, Richness
- Umami



Fruits & Vegetables

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

72% of consumers seek out F&B products that contain recognisable ingredients. They want Natural Label and increase Fruits & Vegetables Intake.¹

¹Givaudan research 2023, EU



Vegetables

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



Orchards

Apple, Peach, Pear, Plum, Apricot



Citrus

Lemon, Lime, Tangerine, Grapefruit



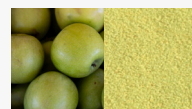
Berries

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



Tropicals

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



Particle size < 1 mm

Powders

Versatile dry fruit & vegetable products Blends well in the dry mix. Juicy to pulpy textures.



Particle size 0.8-5.1 mm

Granules

Fruits and vegetable bits you can see. Instantly soluble. Juicy texture.



Particle size 1-7 mm

Flakes

Great visual appeal and texture. Pulpy textures.

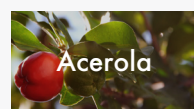
Sense Preservation for Savoury Creations



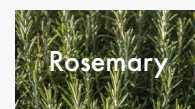
Our broad range of botanical solutions keeps taste and colour fresh over shelf life while delivering the best of nature with labels consumers trust.

Consumers associate natural formulation with health benefits and environmental sustainability, with 60% linking it to better quality & health.²

²FMCG Gurus, Clean label Trends, 2024, EU



Acerola



Rosemary



Green Tea



Sage



Spinach

Givaudan

Sense Texture for Savoury Creations



Our portfolio of clean-label texturizer 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 Oil
Foodstuff ingredient
with emulsifying properties

Sense Colour for Savoury Creations



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



We can help you find the right dosage rate or formulate the perfect colour blend for your savoury creations, like soups, sauces, gravies, and dressings.

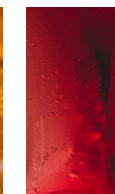
Our Essentials



Caramel Colour & Naturbrown® Ingredients



emSeal® Natural Colour Emulsions



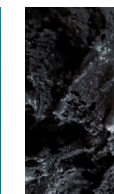
Vegebrite® Colouring Foods



Veriphyll® Chlorophyll[[in]] & Copper Chlorophyll[[in]]



Phycocyanin Blues



Carbon Black



Annatto Extract



Endure Beetroot



emSeal® Paprika + emSeal® Lutein



Vegebrite® Orange Carrot + Vegebrite® Radish



Vegebrite® Orange Carrot



Vegebrite® Orange Carrot + Vegebrite® Golden Yellow



Vegebrite® Golden Yellow + Vegebrite® Lemon Yellow



Vegebrite® Golden Yellow + Everzure® Spirulina



Grapeskin + Purple Sweet Potato



Caramelised sugar



Carbon Black

Givaudan