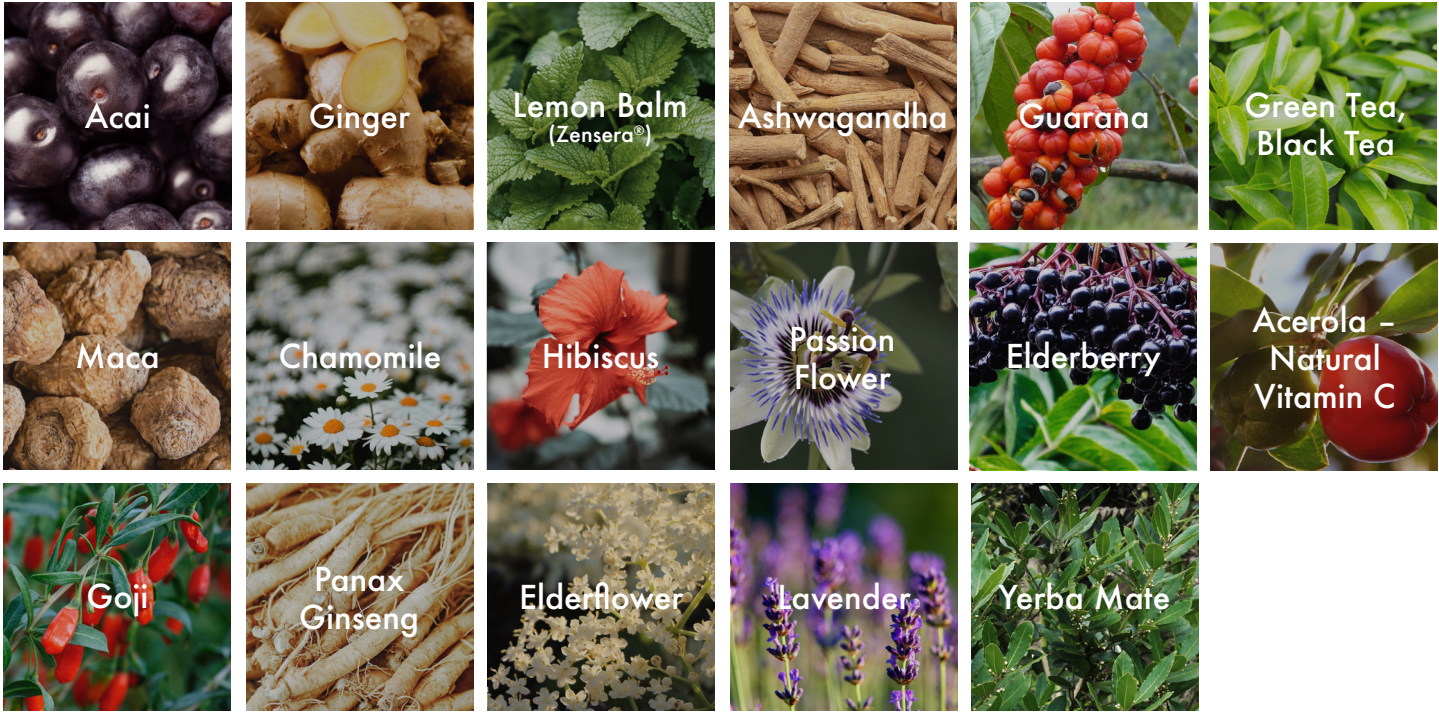


Nutrition & Wellness for Sweet Goods

Wellness Botanicals

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



Givaudan
Human by nature

Imagine Delightful Sweet Goods 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 sweet goods 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 Texture Oat (Flour/Powder & Oil)	Nutri Essentials Vitamin C (Acerola)	Wellness Essentials Botanical Extracts and Infusions
Taste Essentials Citrus, Vanilla, Dairy, Sweet Brown, Chocolate, Fruits, Coffee, Tea	Sense Colour Colour Additives Colouring Foodstuffs		
Taste Solutions® Masking Mouthfeel Sweetness			



From Idea



End-to-end expertise
to craft Sweet Goods 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 for Sweet Goods

Taste Collections

- Natural Flavours
- Herbs & Spices

Taste Essentials

Citrus, Vanilla, Dairy, Sweet
Brown, Chocolate, Fruits,
Coffee, Tea

Taste Solutions®

- Masking
- Mouthfeel
- Sweetness



Fruits & Vegetables

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

91% of consumers are interested in having inclusions (e.g. fruits, biscuits, caramel) in their chocolate.

They are craving for chocolate experience.¹

¹Givaudan 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
Good distribution and coverage, juicy to pulpy textures.



Particle size 0.8-5.1 mm

Granules
Good distribution and coverage, juicy to pulpy textures.



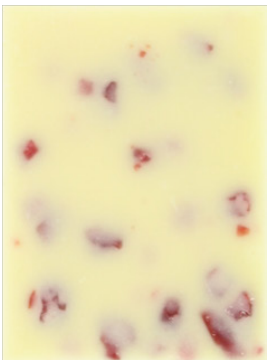
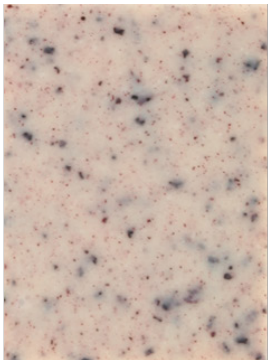
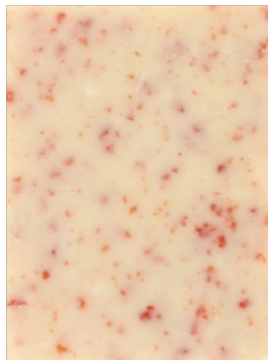
Particle size 1-7 mm

Flakes
Great visual appeal and crunchy texture.



Fruit Inclusions

Our fruit inclusions enhance the chocolate's texture, adding a delightful crunch.



Givaudan

Sense Texture for Sweet Goods



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



Oat Flour Powder
Foodstuff ingredient
Texturising and
emulsifying properties



Oat Oil
Foodstuff ingredient
with emulsifying
properties

Sense Colour for Sweet Goods



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

We can help you find the right dosage rate or formulate the perfect colour blend for your sweet goods, like chocolate decorations and fat-based coatings.

Colour impacts consumer's perception of products



Linked to mood and emotions



Indicator of product quality



Inseparable of the taste



Key in the purchasing decision making



Linked to holistic wellbeing and health benefits

Our Essentials



Caramel Colour & Naturbrown® Ingredients



emSeal® Natural Colour Emulsions



Vegebrite® Colouring Foods



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



Phycocyanin Blues

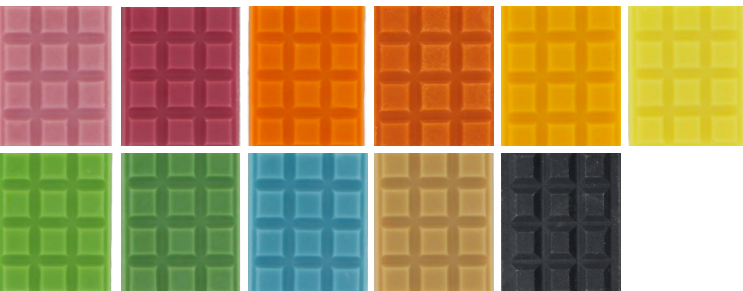


Carbon Black



Annatto Extract

michroma® petite particles, impressive impact!



In compliance with EU Regulation (EC) No 1333/2008 on food additives, the use of colours is permitted in decorations, fillings and coatings; colours are not permitted in cocoa and chocolate product described in Directive 2000/36/EC.

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