



SYMEGA

POSSIBILITIES
UNLIMITED

POSSIBILITIES BEYOND
THE CONVENTIONAL

FLAVOUR EXPERTISE

Symega offers you flavour solutions that cater to the needs of the modern consumer. We create and deliver an array of flavours that give you an opportunity to create novel products that match the sensory preferences of your customers.

Naturals:

Our range of flavouring ingredients are sourced from nature's lap and packaged to deliver the desired flavour notes to your food. With a wide range of flavour solutions under the FTNF, FTNJ and WONF categories, and access to technologies such as Spinning Cone Column and CO₂ extraction that deliver the cleanest forms of extracts and distillates, we ensure that the flavours reach you in the purest form possible.

Symega's Naturals are an ideal choice for those seeking an all-natural and clean label solution to flavour their products.

Taste Modulators:

In certain preparations, the role of a flavour goes beyond just offering the desired aroma or taste. A flavour ingredient may also be used to mask the off-notes, modify the mouth-feel or give the perception of a particular ingredient in a food product, thereby making it more palatable for the consumer while giving them all the goodness of the ingredients imbibed in it. Symega's taste modulators fit into this bracket.

Available in natural, nature identical and artificial formats, taste modulators are the perfect choice to mask those underlying notes or add a hint of an additional flavour to make your product more consumer friendly.

Crafted Blends:

Our range of crafted blends is versatile in nature and suitable across application segments. These concoctions of flavouring ingredients are blended with utmost care to ensure that the flavour is delivered in the right proportion and consistency, giving you an exquisite experience in each bite.

Crafted blends come in natural, nature identical and artificial formats, and are an ideal choice for those who are looking for an economic and effective flavour solution for their products.

Each of our offerings are available in liquid, dry mixes, encapsulated and granulated formats.

Be it a classic breakfast cereal or an indulging gourmet dessert, the flavour of food plays a key role in determining its acceptance. Consumers today have developed a taste beyond the classic favourites; they demand unconventional flavours and notes that offer them a unique experience, thus presenting manufacturers the opportunity to create unlimited possibilities in the food space.

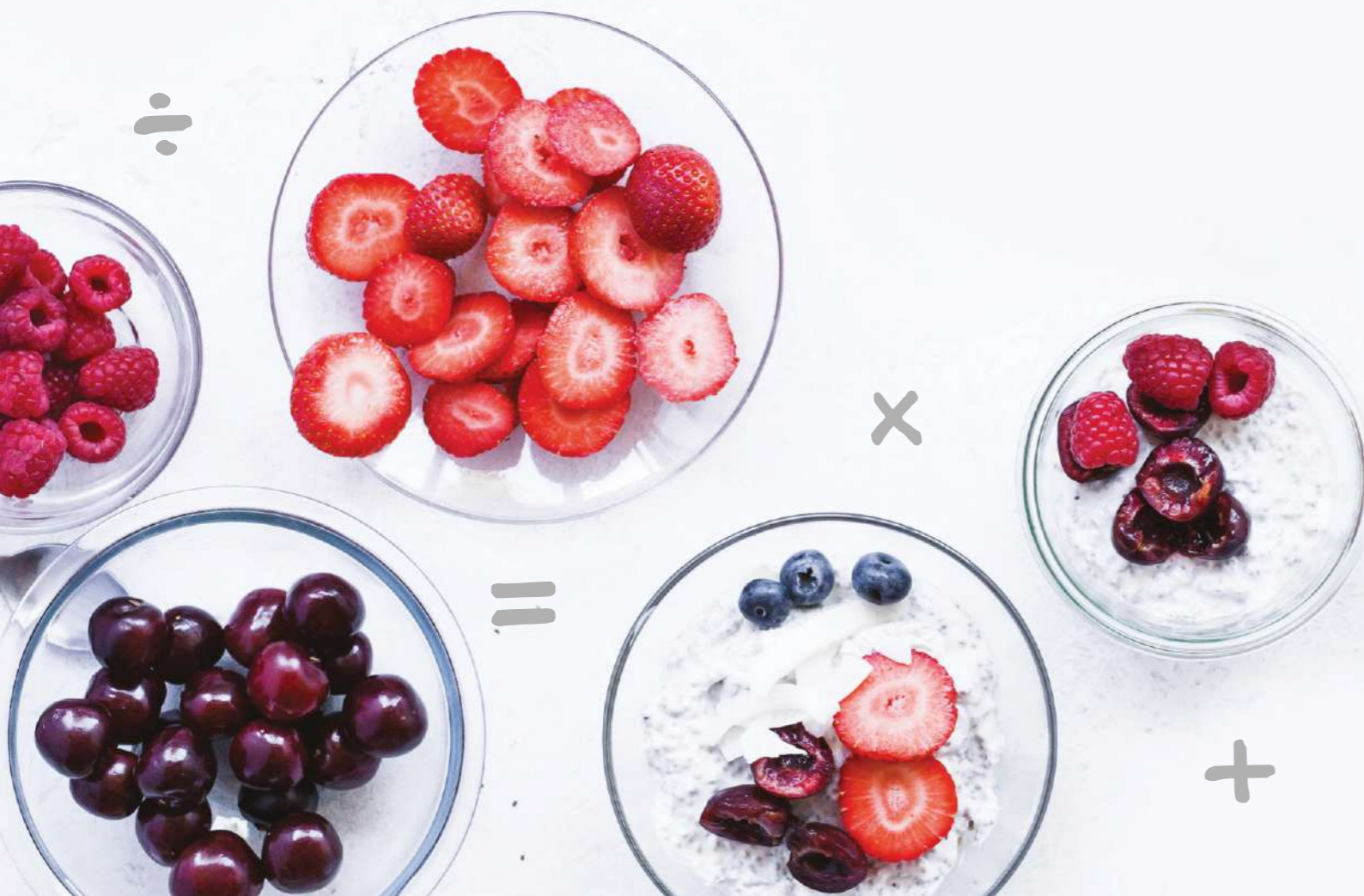
Crafted by expert flavourists, evaluated by application specialists and governed by consumer preferences as well as the medley of global taste profiles. Symega brings forth an extensive variety of flavour solutions in varying formats, customised to suit diverse food and beverage applications.

As consumers get creative with their food choices, we attempt to meet their desires by recreating the flavours of today to meet the sensory challenges of tomorrow.



FLAVOUR PROFILES

Inspired by global taste and ever evolving market trends, we create a bouquet of delightful profiles that are bound to liven up your food creations. With a range that encompasses the classics, fusions and unique flavours from across the globe, Symega is the perfect flavour partner for all your needs.



Vanilla:

Rich | Creamy | Woody | Earthy | Floral



Cocoa - Chocolate:

Dark | Brown | Sweet | Nutty



Citrus:

Pulpy | Juicy | Zesty | Tangy | Citric



Forest Fruits:

Fruity | Berry | Sweet | Sour



Tropical Fruits:

Sweet | Juicy | Fresh | Pulpy



Browns:

Rich | Earthy | Warm | Floral



Mint:

Fresh | Cool | Minty | Green



Nuts:

Nutty | Buttery | Creamy | Sweet



Herbs & Spice:

Spicy | Herbal | Pungent | Earthy





ABOUT SYMEGA

OUR APPLICATION SEGMENTS:

Dairy:

Ice Creams and Frozen Desserts
Flavoured Yoghurt
Fermented and Non-Fermented Dairy Beverages

Beverage:

Juice based Beverages
Still and Carbonated Drinks
Nectars, Syrups and Cordials
Instant Mixes
Flavoured Teas

Bakery:

Biscuits, Cookies, and Crackers
Bread and Bread products
Cakes, Pastries, and Sweets

Confectionery:

Sugar and Gum Confectionery
Chocolate Creations
Sweet Spreads

Symega Food Ingredients is engaged in manufacturing and marketing natural colours, flavours and savoury ingredients to food and beverage industries worldwide. With a focus on innovation, in-depth understanding of trends, technical expertise and a diligent team of food technologists, we create food solutions that expand the horizons of sensory experiences, redefine tastes and transform foods. With state-of-the-art manufacturing facilities in Kerala, warehouses across India, innovation centre in Bengaluru and reputed representatives for overseas markets, Symega covers the world. Our team of highly qualified professionals map consumer preferences, decipher customer expectations, create concepts and deliver surprises.

Today, we export to over 45 countries across 5 continents, serving over 40 application segments. With an installed capacity of 16000 MTPA for powders and dry mixes and 11000 MTPA for liquid ingredients across divisions, Symega caters to a wide range of ingredient requirements irrespective of the order volumes.

Whether you are an entrepreneur with a fresh idea or a market leader exploring your next big move in the food space, Symega is the right partner for you. It is our endeavour to play a pioneering role in the evolving culinary revolution, and offer our customers and their consumers possibilities unlimited.

SYMEGA

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