

WHAT TO EXPECT FROM A FLAVOR COMPANY:

THE BENEFITS OF A FLAVORSUM PARTNERSHIP

Flavors in foods or beverages may represent less than 2% of the finished volume, yet **9 out of 10 people choose “taste”** as their primary reason for purchase. Here’s what you can expect when you partner with FlavorSum for flavor solutions.



REDUCE THE HEADACHES OF FLAVOR DEVELOPMENT

FLAVOR SAMPLES ARRIVE WHEN YOU NEED THEM

FlavorSum Stand-Out Statistic: 99.8% of sample requests ship in less than 48 hours.

TECH DOCS ARE READILY AVAILABLE

FlavorSum Stand-Out Statistic: Standard tech docs (e.g., TDS, SDS, and B.E. Statements) are delivered in an average of less than 1.5 days.

FlavorSum’s Tech Doc Portal, [FlavorSum Access](#), provides customers with on-demand, downloadable tech docs for product purchases and facility and vendor documentation to aid commercialization.



OPTIMIZE YOUR FOOD OR BEVERAGE FORMULA

APPLICATIONS EXPERTS WHO UNDERSTAND FOOD AND BEVERAGE CHEMISTRY

FlavorSum Stand-Out Statistic: Our team includes application scientists with deep expertise in food and beverage categories, including dairy, plant-based dairy, bakery, functional confections, and alcoholic, refreshing, and functional beverages.

ACCESS TO FLAVORS WITH MODULATING PROPERTIES (FMPS)

FlavorSum Stand-Out Statistic: [FlavorSum Modulate](#) includes solutions for sweetness optimization, bitterness masking, and protein masking.

A COLLABORATIVE APPROACH TO FORMULA DEVELOPMENT

FlavorSum Stand-Out Statistic: Our three Innovation Centers in the U.S. and Canada can host in-person or virtual [FlavorSum Collaborate](#) sessions where you’ll get responsive, targeted support.



SUPPORT YOUR SCALE-UP AND LAUNCH SCHEDULE

ADHERE TO FOOD SAFETY PRODUCTION GUIDELINES

FlavorSum Stand-Out Statistic: Our manufacturing facilities in the U.S. and Canada meet the SQF Food Safety Code requirements. The [Safe Quality Food \(SQF\) Program](#) is a Global Food Safety Initiative (GFSI) benchmarked food safety standard based on Hazard Analysis Critical Control Points (HACCP).



SHARE FACILITY AND VENDOR DOCUMENTATION

FlavorSum Stand-Out Statistic: Regulatory experts are available at each of our manufacturing sites and respond to non-standard documentation requests in less than six days.

FULFILL EXPECTED FLAVOR DELIVERY ON TIME AND IN FULL

FlavorSum Stand-Out Statistic: Orders for most commercialized flavor systems ship in 15 business days.



IDENTIFY INNOVATION OPPORTUNITIES

MARKET DYNAMICS, SHOPPER TRENDS, AND FLAVOR RECOMMENDATIONS

FlavorSum Stand-Out Statistic: Our insights team monitors food and beverage trends using resources like [Intel](#), [Innova](#), [Tastewise](#), and [Nielsen IQ](#). We also conduct primary research with North Americans to answer specific questions that help you identify opportunities. These trends are sent out quarterly as a part of [FlavorSum Discover](#).

