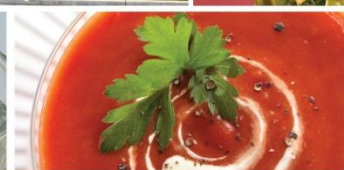


COALESCENCE™

INNOVATIVE INGREDIENTS & DISTINCTIVE FLAVOR SYSTEMS



Flavorescence CE 35 System

The Flavorescence Cheese Enhancement (CE) 35 System is a natural flavor-boost solution that offers exceptional culinary results in meeting your customers' demand for lower-sodium, reduced fat cheese –based products that do not sacrifice taste or mouth-feel.

Flavorescence CE 35 fills the gaps in your flavor profile by potentiating *cheese and dairy* flavors into a well-rounded and pleasant sensory experience.

The Flavorescence CE 35 System provides ease-of-use technology in cheese applications that provides significant sodium reduction and an exceptional premium cheese and dairy taste profile.

This versatile solution also:

- Reduces the sodium content in cheese formulations by up to 35%
- Is a one-to-one replacement for salt in cheese formulations
- Intensifies the cheese and dairy flavor notes in existing reduced-sodium products without increasing sodium content
- Delivers the same flavor impact of salt in an assortment of food applications formulated with cheese
- Allows cost savings by extending the impact of expensive cheese flavors

The Flavorescence CE 35 System extends your customers' proprietary cheese application through a creative and scientific product formulation that is a true one-to one flavor replacement for salt. This exclusive yeast extract based solution reduces the sodium content without stripping the dairy taste. Our system also magnifies the impact of flavors, seasoning blends and potentiators (i.e. I+G) that open up the opportunities for cleaner labels and cost savings for your customers.

VALUE ADDED SOLUTIONS:

- Based on natural yeast extracts
- Contains no HVP (Hydrogenated Vegetable Protein), MSG (Monosodium Glutamate)
- A clean flavor with no negative flavor attributes, no metallic or bitter after taste
- Proprietary yeast extracts with no declared allergens
- Can be effortlessly formulated to lift the cheese and dairy flavor punch and fill the taste gap at the front, middle, or end of the mouth-feel experience
- Easy-to-handle and process friendly – freeze-thaw stable and heat stable

WHY NOT TRY FLAVORESCENCE CE35 IN...?

- Dressings and condiments
- Seasonings and sauces

INGREDIENT STATEMENT:

- Yeast Extract, Salt, Natural Flavor

PACKAGING:

- 30 lb. or 40 lb. Bag-in-a-Box or as directed by the customer

Creating *diverse* SOLUTIONS

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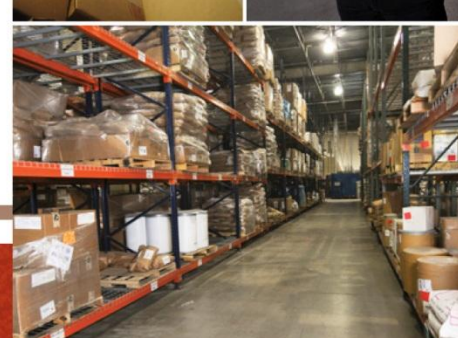
COALESCENCE™ LLC

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