

## THE PRODUCT MAKERS

### Flavours

The Product Makers have developed the Flavour Rod System encapsulating liquid and solid flavouring materials.

Reducing the oxidation and volatility, Flavour Rods dramatically improve flavour stability and extend shelf-life.

The Flavour Rods offer a wide range of flavour tonalities to be utilised in a wide range of food products and are also available in a Natural Flavour range.

Acia	Cranberry	Mixed Fruit	Tom Yum
Almond	Cream	Onion	Tropical
Aloe Vera	Exotic Fruit	Orange	Vanilla
Apple	Forest Fruit	Orange Grapefruit	Watermelon
Apricot	Fresh Tea	Orange Mandarin	Wild Berry
Avocado	Garlic	Passionfruit	
Banana	Ginger	Peach	
Bergamot	Gingerbread	Pear	
Bitter Almond	Grape	Peppermint	
Blackberry	Grapefruit	Pickle	
Blackcurrant	Guava	Pineapple	
Blueberry	Hazelnut	Pistachio	
Butter	Honey	Plum	
Cactus	Jasmine	Pomegranate	
Cantaloupe	Kiwi	Pomelo	
Caramel	Lemon	Raspberry	
Cardamom	Lemon Grass	Rhubarb	
Chai	Lime	Rose	
Cheese	Lychee	Rum	
Cheesecake	Macadamia	Soursop	
Cherry	Mandarin	Spearmint	
Chocolate	Mango	Strawberry	
Cinnamon	Maple	Sweet Masking	
Coconut	Melon	Tamarind	
Coffee	Menthol	Tangerine	
Cola	Milk	Toffee	



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[www.theproductmakers.com](http://www.theproductmakers.com)

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## Flavour Rods

Latest Technology in Flavour Encapsulated Systems.

The Product Makers introduces its latest technology "Flavour Rods".

Flavour Rods are rod shaped micro encapsulated flavours, developed by encapsulating liquid and solid flavouring materials to maximise flavour intensity and shelf life.

## Attributes

- Guarantees excellent stability
- Full flavour delivery throughout the shelf-life of the finished product
- Rod shaped microcapsules
- No anti-oxidants or preservatives
- Consistent flavour profile with extended shelf-life

## Advantages

- The Flavour Rod system protects flavour from oxidation
- Encapsulated flavour with excellent flavour stability
- Unique particle shape & size prevent de-mixing in production
- Low dusting with excellent flow ability
- Highly cost effective
- Clean labelling

## Applications

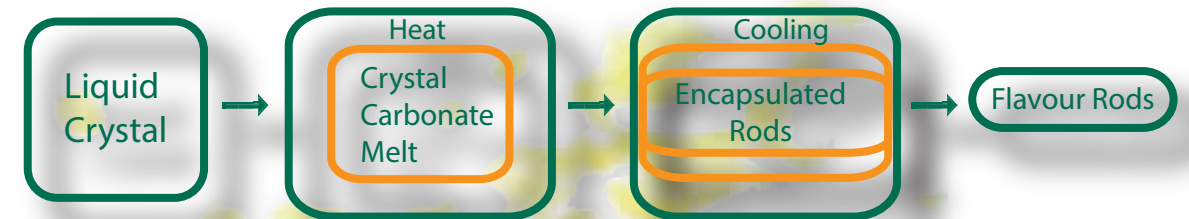
- Powdered Beverages
- Teas (Infusions)
- Noodle Seasonings
- Powdered Soups/Sauces/Stock Cubes
- Dry Mix Applications
- Chocolates
- Cereal Bars
- Chewing Gums
- Compressed Tablets



## Technology

Flavour encapsulated unique rods.

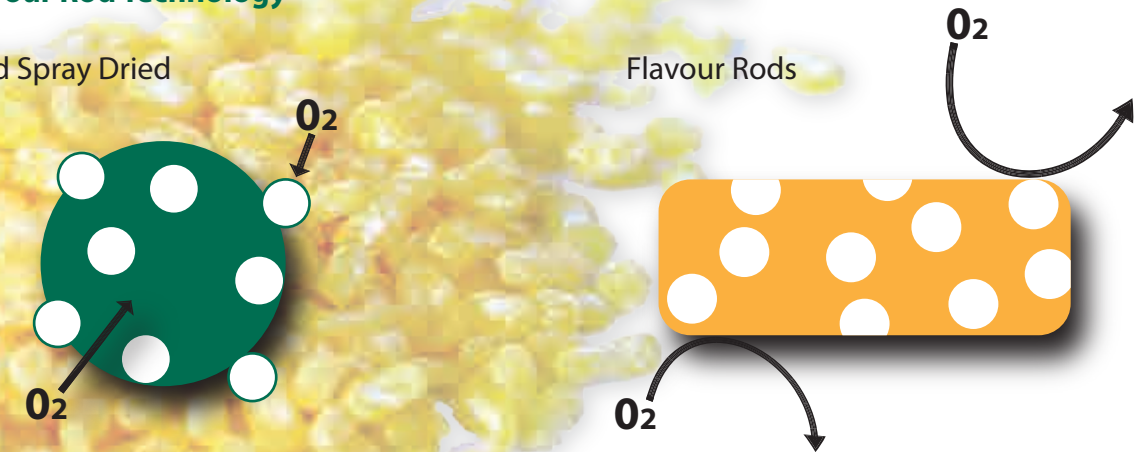
## Process



## Flavour Rod Technology

Std Spray Dried

Flavour Rods



## Stability

- Tested by GCMS, organoleptic, colour and thermal acceleration
- Flavour Rods readily dissolve in both hot and cold water
- Instant flavour release once product is ready for consumption
- Low surface oil on rods therefore contamination risk during processing is low
- No interaction between flavour and other ingredients
- Consistently out performs alternative flavour systems
- Culinary benefits