



Flavour Rods™

Flavour encapsulated unique rods



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.

Acai		Cranberry		Mandarin		Sour Plum	
Almond		Cream		Mango		Spearmint	
Aloe Vera		Cumin		Maple		Strawberry	
Apple		Dragonfruit		Melon		Sweet Masking	
Apricot		Energy		Menthol		Tamarind	
Avocado		Exotic Fruit		Milk		Tangerine	
Banana		Feijoa		Mixed Fruit		Thyme	
Bergamot		Forest Fruit		Onion		Toffee	
Bitter Almond		Fresh Tea		Orange		Tomato	
Blackberry		Garlic		Orange Grapefruit		Tom Yum	
Blackcurrant		Ginger		Passionfruit		Tropical	
Blueberry		Grape		Peach		Vanilla	
Butter		Grapefruit		Pear		Walnut	
Cactus		Green Gauge		Peppermint		Watermelon	
Cantaloupe		Guava		Pickle		Wildberry	
Caramel		Hazelnut		Pineapple		Wood Apple	
Cardamom		Holy Basil		Pistachio			
Chai		Honey		Pomegranate			
Cheese		Jasmine		Pomelo			
Cheesecake		Kiwi		Portberry			
Cherry		Lavender		Rosemary			
Chocolate		Lemon		Raspberry			
Cinnamon		Lemongrass		Rhubarb			
Coconut		Lime		Rock Sugar			
Coffee		Lychee		Rose			
Cola		Macadamia		Soursop			

For more information visit: theproductmakers.com
Phone: +61 3 9771 0300
50-60 Popes Road Keysborough Victoria 3173 Australia

Full Flavour Delivery

Flavour
Rods™
TPM

Encapsulated
Technology

A WORLD OF FLAVOUR

www.theproductmakers.com



THE PRODUCT MAKERS
BIOACTIVE DIVISION



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Flavour Rods™

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

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

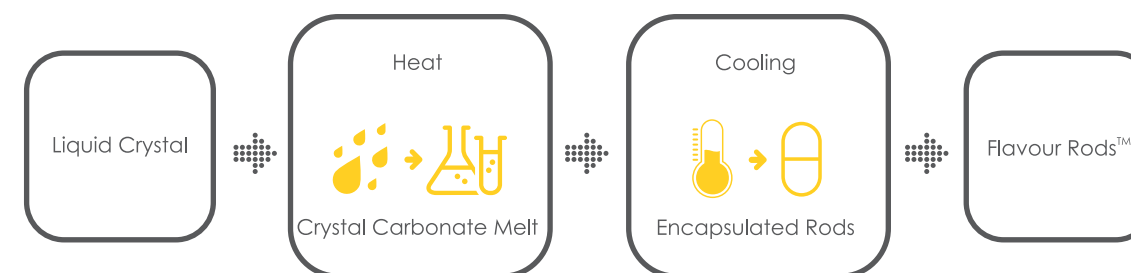
Advantages

- Encapsulated flavour with excellent flavour stability
- Clean labelling
- Cost effective
- Protects flavour from oxidation
- Low dusting with excellent flowability
- Unique particle shape and size prevent de-mixing in production

Applications

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

Process



Flavour Rods™ Technology

Stability

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



LET'S EMBRACE HEALTHY LIVING

A WORLD OF FLAVOUR

TPM Flavour Rods™

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