



Flavour Solutions for Plant-based Alternatives

Flavours for a plant-based diet

More and more plant-based protein sources are being used in alternative products (meat, fish and dairy substitutes, vegan confectionery and baked goods). This creates a flavour challenge for food producers. As taste expert, Silesia has decades of experience with the requirements for appropriate flavours for these products and offers tailor-made solutions.

Let's develop flavourful products together

As experts in the food industry, we see ourselves as your partner in product creation. We look at the product as a whole, understand the interactions of the individual raw materials and adapt the flavour individually to each recipe.



Plant Based Future

**Flavour
Solutions**
for
**Plant-based
Alternatives**

We are happy to develop promising products for a future-oriented, plant-based diet with you. You can rely on our expertise to create innovative and flavourful foods. Be assured of the quality of our vegan flavours for an authentic taste.

Flavours for meat, fish and seafood substitutes

- ◆ Beef Flavours
- ◆ Chicken Flavours
- ◆ Pork Flavours
- ◆ Sausage Flavours
- ◆ Fish and Seafood Flavours
- ◆ Egg Flavours
- ◆ Masking Flavours
- ◆ Booster Flavours

Flavours for alternative dairy products

- ◆ Various Cheese Flavours
- ◆ Milk Flavours
- ◆ Cream Flavours
- ◆ Protein Masking Flavours



Visit our website and learn more about our innovative flavours for plant-based food

silesia-aroma.com/en/flavours-for-plant-based-food