



Flavor Dynamics offers a vast selection of specially designed flavors for today's challenging applications. FDI's creative team can help you select flavors or work with you to develop a flavor customized to your product specific needs. We at Flavor Dynamics are continuously rethinking the way that flavor creation can be married to new scientific concepts. From working with you on your initial flavor applications to making sure that every order is of consistent, reliable quality, our experienced team is up to any challenge. Contact a salesperson today to find out how we can help make your products better - to help make your business grow.

#### **Cocoa Pricing Pressures**

Commodity price pressures cause us to review our flavor systems. We have a liquid natural flavor system that, at very low levels, can effectively replace the cocoa used in a product. Additionally, the flavor introduces natural coloring inherent in the flavor process (Note: this naturally developed color does not need to be explicitly labeled).

We would like to take this opportunity to highlight the high quality chocolate flavors that we have developed.

#### **Natural Chocolate Type Flavor - BR-290**

This flavor provides a natural brown tint while imparting a rich deep cocoa character. An added benefit to this flavor is that it can provide a rich brown ripe characteristics to fruits, meats and baked goods.

#### **N/A Chocolate Seduction Flavor - CS-11291**

Our most seductive chocolate surrounded with rich caramel and a hint of berry.

#### **N/A Chocolate Indulgence Flavor - CH-170104**

A variety of fine chocolates synergize to impart a well rounded bouquet.

#### **N/A Dark Chocolate Flavor DC-130383**

A very rich dark chocolate flavor with slight bitter notes.

