

Kitchen Ingredients TM

Clean Label Conference, March 28-29, 2017



Givaudan

engage your senses

Kitchen Ingredients™ extractives

Flavoring your products...

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The term natural flavor or natural flavoring means the essential oil, oleoresin, essence or **extractive**..."

Extractive definition:

"anything capable of being extracted"

Kitchen Ingredients™ extractives:

our historical portfolio of flavoring ingredients that bring taste, stability, and versatility to any application

Givaudan portfolio available:

Spice, Vanilla, Cocoa, Coffee, Citrus



Ingredient Benefit & Application Use

Food & Beverage

- Sourcing Strategy
- Key customer benefits:
 - Label transparency
 - Extractives through quality manufacturing process
 - Trust
 - Umbrella labeling

Potential downsides

- Stability in all food and beverage applications
- Versatility to meet regulatory requests



Ingredient Statement Example

Finished Product – Food and Beverage

Barbeque Sauce

Water, Tomato Paste, Vinegar, Molasses, Sugar, Vegetable Oil, Sea Salt, Soy Sauce, **Natural Flavor**, Xanthan Gum

Water Tomato Paste, Vinegar, Molasses, Sugar, Vegetable Oil, Sea Salt, Soy Sauce, **Molasses Extractive, Maple Extractive, Clove Extractive, Pimento Berry Extractive, Celery Extractive, Garlic Extractive, Pepper Extractives**, Xanthan Gum

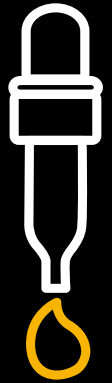
(Spice Extractives, Vegetable Extractives)

Ready to Drink Cold Brew

Cold Brew Coffee (water, coffee), Milk, Cream, Can Sugar, **Natural Flavor**, Carrageenan

Cold Brew Coffee (water, coffee), Milk, Cream, Cane Sugar, Carrageenan, **Coffee Extractives, Cocoa Extractives, and Hazelnut Extractives**

Regulatory Considerations





Natural flavors are a clean label ingredient.

No matter how unique the need:
natural flavor, no flavor on the label,
extractives, etc., Givaudan has
a solution to help



Thank you