



SYNERGY

Savour authentic cheese flavour

From crusty French baguettes and healthy wholegrain loaves to Mediterranean-inspired foccacia and exotic flatbreads, innovation in the bakery market is booming. Cheese is one of the top five flavours within this lucrative segment, opening up a wealth of opportunity to manufacturers. Whether it be a mature, vintage cheddar – the perfect accompaniment for sweet caramelised onion – or a creamy mozzarella to be paired with strong sundried tomato, these added value bakery products have unlimited consumer appeal.



A world of value

Integrating a rich dairy heritage with proprietary flavour technology, Synergy has developed a range of cost effective Cheese Flavour Solutions that can be used in a variety of savoury bakery applications. Developed to meet consumer demand for authentic cheese flavour profiles, our range of natural ingredients can be incorporated into the dough to give a natural cheese aroma.

Key benefits

- Improve flavour delivery and aroma over natural cheese.
- Authentic flavour profiles inspired by six market leading cheeses: cheddar, mozzarella, blue cheese, Gouda, Emmental and Italian hard cheese.
- High thermostability, ensuring cheese profile is maintained during heat treatment.
- Declared as cheese or natural flavouring.

For more information about Synergy's Cheese Flavour Solutions, please contact us:

Synergy House, Hillbottom Road, Sand's Industrial Estate, High Wycombe, Bucks, HP12 4HJ, UK.

Tel: +44 (0)1494 492 222

Fax: +44 (0)1494 492 111

E-mail: marketing.uk@synergytaste.com

Or visit: www.synergytaste.com