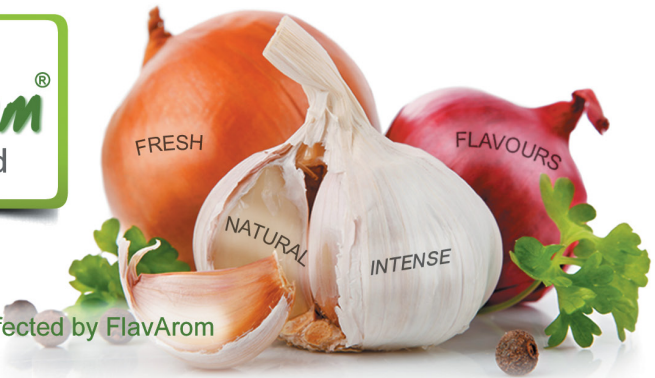


**FlavArom<sup>®</sup>**  
International Ltd

[www.flav arom.com](http://www.flav arom.com)

Created by nature | perfected by FlavArom



**FlavArom<sup>®</sup> International Ltd.** is a young dynamic company producing high quality Encapsulated Natural Spray-dried Flavourings.

Following investment to enhance processing capability, the company offers client services to meet small and large scale requirements. FlavArom<sup>®</sup> also invested in high spec testing equipment to ensure that all products attributes are accurately analysed.

Our location, Athlone, in the heart of Ireland gives great access to all transport links to the main exporting networks, ports and airports. The ability to develop and produce products from 10kg to many tonnes in any one campaign, followed by testing in our chemistry laboratory, offers our clients the confidence expected from leading edge suppliers.

As a single site operation, covering product development, processing, sales and distribution, our clients receive a



dedicated service tailor-made to suit their requirements. Our one stop shop for your encapsulation needs, allows access to many encapsulation technologies. FlavArom<sup>®</sup> International Ltd. launched its FlavaTherm<sup>®</sup> brand of Yeast Encapsulated Heat-stable Flavours in the 2011.

### Sectors

**Food Ingredients** - FlavArom<sup>®</sup> ingredients and FlavaTherm<sup>®</sup> yeast encapsulated ingredients offer flavour delivery solutions to a number of clients in applications which include, baked bread products, biscuits, coatings and batters, ethnic foods, mustards, mayonnaises, sauces, dips and many others.

Other encapsulation formats are used in beverage and confectionery applications which include dairy and sweet beverages, gums and pastes as well as a range of sweet snack products.

**Feed Ingredients** - Using Feed grade inputs FlavArom<sup>®</sup> International Ltd. has developed encapsulation solutions for animal feed applications. These highly concentrated free-flowing ingredients offer full flavour in an easy to use format to the animal feeds sector.

### Benefits of FlavArom products

- Increased life of flavours.
- Low Cost in Use.
- Free-flowing powders for ease of use.
- Controlled flavour release profile.
- Orders sized to suit client needs.

# FlavaTherm® Ingredients, the Natural Solution

Natural  
Spice Extracts



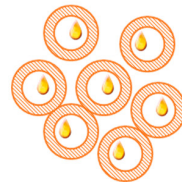
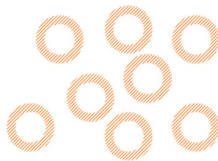
Natural  
Yeast Cells



Ingredient  
Oils



Nature Provided The Best Capsule



FlavaArom® perfected the process

## Yeast Encapsulation

FlavaArom's Yeast Encapsulation technology involves the micro-encapsulation of active ingredients within yeast cells.

This offers a water insoluble matrix as a complex delivery system for fat soluble chemicals. Particularly suited to this form of encapsulation are essential oils, flavours and other short chain chemicals.

Our technology offers the potential of targeted release, retention during temperature processing and protection from evaporation of volatile components.

We also produce spray-dried flavours using a variety of different technologies offering products in encapsulated, spray-dried and liquid forms.

## Analytical Support

FlavaArom® offers complete analytical testing for every batch of product produced. This ensures the exact encapsulation content being identified on each certificate of analysis. All microbiological testing is carried out by our third party accredited partner of choice.

## Our Expertise

FlavaArom's success is built on the team's wide experience of encapsulation and spray-drying. We offer a complete formulation and encapsulation service from consultancy to manufacture to high standards in our food manufacturing facilities. We have converted difficult to handle liquids into a safe easy to use encapsulated powder ingredient. Our products are successfully used in a wide range of bakery, coatings and seasoning, sauce applications as well as a number of other non-food areas.

**FlavaArom**<sup>®</sup>  
International Ltd

Phone : +353 (0)90 6465694

Email : [info@flavarom.com](mailto:info@flavarom.com)

Website : [www.flavarom.com](http://www.flavarom.com)

FlavaArom® International Ltd  
Blyry Business  
& Commercial Park  
Athlone  
Co. Westmeath  
Ireland