



## EPITASTE® SINGAPORE

**SINGAPORE'S INNOVATION,  
GLOBAL SOLUTION!**

Based in Singapore, EPITASTE® drives cost-quality effective ingredient solutions for the global food industry.

We partner with forward-thinking manufacturers to help revolutionize their products and profitability through groundbreaking R&D and practical, data driven innovations.

## Our Services

### Custom Product Development

Tailored solutions for your specific needs

### Technical Support & Formulation

Expert guidance from our food scientists

### Global Supply Chain

Reliable, scalable sourcing and distribution

### Cost-Saving Audits

Let us analyze your formulation for savings opportunities



**YOUR COMPETITIVE  
EDGE STARTS HERE**

Let's calculate your exact savings.  
Scan the code to schedule a  
meeting with our team.



[contact@epitaste.com](mailto:contact@epitaste.com)

+65 8505 1369 | +65 8837 1804

Address: 60 Paya Lebar Road, #07-54, Paya  
Lebar Square, Singapore 409051

<https://epitaste.com>

PRODUCT AVAILABILITY VARIES BY REGION.  
CONTACT US TO CONFIRM DISTRIBUTION FOR YOUR  
MARKET AND EXPLORE TAILORED SOLUTIONS.

**EPITASTE®**  
Ingredient Innovation

## BAKERY & SNACK SOLUTIONS

Double your margin,  
not your ingredient cost.





# EPITASTE® COCOA CONCENTRATE

## THE 10X COST-SAVING REVOLUTION

A ultra-concentrated paste and powder that delivers an intense, authentic chocolate impact.

### 10x THE POTENCY

1 kg replaces more than 10 kg of standard cocoa powder

### ELIMINATE ARTIFICIALS

Achieves rich flavour without additional artificial chocolate flavour

### FULL SPECTRUM

Available from cost-effective fillers to premium concentrates.

### APPLICATIONS

- Bakery: Biscuits, Cakes, Cookies
- Beverages: Milkshakes, Ready To Drinks
- Snacks: Puffs, Cereals, Pellets



# EPITASTE® POTATO MAXIMIZER

## THE FULL FLAVOUR, ZERO COMPROMISE SOLUTION

An ingredient system that replicates and amplifies the flavour of potato in savoury product.

### 100% REPLACEMENT

Remove up to 100% of costly potato ingredients

### AUTHENTIC TASTE

Maintains the beloved, familiar potato flavour profile

### SEASONING SYNERGY

Umami-enriched formula makes seasonings taste bolder and more impactful, maximizing flavour delivery

### COST CONTROL

Insulate your business from potato price volatility

### APPLICATIONS

- Bakery: Breads, Savory biscuits, potato cracker.
- Pre-Mixes: For easy, stable formulation.
- Snacks: Puffs, Pellets, fabricated chips.



# EPITASTE® AIRCORE

## HALF THE WEIGHT, DOUBLE THE VOLUME, MULTI-SUPPORT CORES

An engineered ingredient that massively improves expansion and mouthfeel.

### 2X THE EXPANSION

Achieve double the volume at the same net weight

### SUPERIOR MOUTHFEEL

Creates an incredibly light, crispy, and airy texture

### INGREDIENT EFFICIENCY

Use less raw material for more perceived volume

### UMAMI FORTIFIED

Umami-enriched formula makes seasonings taste bolder, maximizing flavour delivery

### LOW DOSAGE

Highly effective for maximum ROI

### APPLICATIONS

- Bakery: Savoury biscuits and crackers
- Snacks: Puffs, curls, extruded products

