



kalsec®

**Natural Taste &  
Sensory Solutions**

## Natural Taste & Sensory Solutions

An unrivaled portfolio of flavors and aromas curated by our chefs and scientists and backed by our trained sensory panels, our Natural Taste & Sensory Solutions allow you to bring authentic and culinary-inspired flavors into your finished foods.

**Culinary Garlic, Onion & Specialty Alliums**—Our vast collection of alliums provides an irreplaceable depth of flavor, from fresh cut notes to a myriad of cooked flavors.

*Product examples: garlic, black garlic, roasted garlic, onion, red onion, caramelized onion, sautéed onion, leek, shallot, fried shallot and more.*

**Hot & Spicy Creations**—Deliver on consumers' desire for hot and spicy flavors and experiences with our extensive selection of natural capsicum extracts.

*Product examples: ancho, chipotle, capsicum, guajillo, ghost, habanero, jalapeño, serrano and more.*

**Spice & Herb Extracts**—Build the flavor profile you desire on these culinary cornerstones or let them stand alone as the signature of the dish.

*Product examples: allspice, anise, basil, black pepper, cumin, dill, lime, marjoram, oregano, rosemary and more.*

**Culinary Creations**—Design distinctive dishes with our wide array of unique solutions inspired by authentic fresh flavors, cooking techniques and global cuisine.

*Product examples: barbeque seasoning, chorizo, cilantro, fresh lime, curry spice, herbs de Provence, taco spice, tikka masala, Vietnamese pho and more.*

## Our Capabilities for Optimizing Your Taste Solution

Let our chefs, scientists and sensory experts help you create iconic and memorable flavors.

### Applications

Our Taste & Sensory Innovation team is equipped with skilled chefs, food scientists and flavor chemists to support you in your product development work and innovations.

### Analytical

Our chemists ensure that the ingredients we use meet the strictest global standards, are pesticide compliant and haven't been adulterated in any way that would affect your products' marketability.

### Sensory

Trained by the Spectrum Method™, our panel of sensory experts are masters of their craft. To confirm your products' flavor and aroma match your desired expectations, they evoke, measure, analyze and interpret sensory responses using descriptive analysis, time intensity analysis, discrimination testing and threshold testing.

Hear from our chefs, scientists and specialists themselves in our online publication, [\*Crafting Taste\*](#), or visit [our website](#) for more details.

Products listed may not be available in all regions due to regulatory restrictions.

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This company meets the highest verified standards of social and environmental performance, transparency, and accountability. Certified B Corporations™ (B Corps™) are for-profit companies that use the power of business to build a more inclusive and sustainable economy.