



Natural solutions for taste modulation.
Sugar and salt enhancers.

- **MASKERS**

NT002 Lingering sweetness masking - Bitterness masking

- **ENHANCERS**

NT007 Saltiness & Umami enhancement

NT010 Sweetness enhancement in chocolate and Dairy applications

NT011 Sweetness enhancement reduction in Bakery applications

NT013 Sweetness enhancement in Beverage applications





Extract	Compound	Function
Apple Extract	Phloretin	Enhancer of sweetness & taste
Bitter Orange Extract	Neohesperidin	Masker bitter taste
Citrus Extract	Hesperidin	Enhancer of sweetness in synergistic effect with other sweeteners
Pomelo Extract	Hesperetin	Enhancer of sweetness
Pomelo Extract	Naringenin	Bitter blocker and sweet enhancer
Pomelo Extract	Naringin	Bittering agent
Pomelo Extract	Naringin DC	Enhancer of sweetness, 400-800 times sweeter than sucrose
Pomelo Extract	Trilobatin	Enhancer of sweetness or bitter masking
Green Coffee Bean extract	Chlorogenic acid and Caffeine	Powder for a typical coffee flavor and bitter taste
Green Coffee Bean extract	Chlorogenic acid and Caffeine	Mouthfeel in beverage slightly improved when used together with Monk Fruit Extract or Stevia

Applications

