

# FLAVORS

## SUGAR REDUCER

### Sweetmodifier

#### INNOVATIVE TECHNOLOGY

The new developments will allow you to complement your flavorings into successful applications.



**NEW** Flavor Technology  
will enhance sugar substitutes

Consumers are looking for innovative and exciting flavors in foods and beverages.

Polaroma is committed into the development of innovative products that will enhance our presence in the market place.



#### APPLICATIONS

To be utilized in the formulation of foods, beverages, power drinks, sweeteners, pet foods, cosmetics. The object being the elimination of that chemical metallic after taste left by artificial sweeteners or other artificial substances.



#### HIGH PERFORMANCE

It integrates quickly with the formulation interacting very smoothly with sweet, salty and bitter flavorings thus enhancing the selective required taste which may be intensified by the addition of some sugar or salt.



#### TECHNOLOGY

It allows the reduction of the amount of sugar, salt or monosodium glutamate needed to create sensory satisfaction thereby resulting in a healthier finished product, It also reduces the sensation of quinine (additive) included in bitter drinks such as tonic or bitter lemon.



#### COMMERCIAL VIABILITY

Safer to use, taste agreeability, solubility and costing.



**Polaroma**  
True Flavors and Fragrances