FLAVORS SUGAR REDUCER FOR OIL BASES



Consumers are looking for new and exciting flavor experiences in food and beverages. For this reason, at Polaroma we strive to innovate and develop products that enhance our presence in the market.

This technology seeks to **sweeten oily** or fatty bases **without** adding calories. It is heat-resistant (ideal for products requiring temperatures above 100°C), plasticizing and easy to apply.



HIGH PERFORMANCE

This technology quickly integrates with the formula, enhancing sweet and fruity flavors to enhance the sensory experience with each application.



APPLICATION LINE

- -Vaseline
- Oil Lipsticks
- Intimate lubricants
- Oils
- Vegetable fats
- Functional and nutraceutical products

