

## **Backgrounder**

### **SPICETEC™ —*THE CUSTOM SAVORY FLAVOR SYSTEMS EXPERTS***

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Spicetec™ taste architects have mastered the art and science of savory. Drawing on decades of cumulative experience, Spicetec flavor chemists, food technologists, chefs and applications specialists combine flavors, seasoning blends, spices and culinary bases into custom, integrated flavor-delivery systems.

#### **FLAVORS: THE ART AND SCIENCE OF SAVORY**

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Starting at the savory source—the highest-quality beef, chicken, turkey, pork or seafood—Spicetec applies proprietary reaction-flavor technology to create flavors that capture and concentrate what makes beef taste like beef and chicken taste like chicken. Careful chemical analysis of these flavors pinpoints the specific compounds and reaction products responsible for their flavor identity. Spicetec can custom-develop any savory flavor. They can even work up a savory vegetarian flavor for meat-free applications, as well as salt-free, low-fat and other flavor-potentiating options to fulfill special labeling requirements.

#### **ETHNIC FLAVORS, THE SKY'S THE LIMIT**

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As culinary trends, such as regional ethnic cuisine, fusion and small plates make their way into restaurant chains and onto supermarket shelves, consumers have developed more sophisticated palates. The sky's the limit when it comes to developing new flavor profiles to offer consumers the variety they seek. Whether it's the flavor profile for a Tuscan seafood entrée, the distinctiveness of teriyaki, the added zip of a specialty ancho chile, sinus-tickling wasabi or the unmistakable character of feta cheese, Spicetec expertly mixes flavors, culinary bases, seasoning blends and spices to take new products to any culinary destination.

#### **THE QUALITY STARTS—AND STAYS—WITH SPICETEC**

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Spicetec's ingredient sourcing is vertically integrated, providing door-to-door traceability. From the environmentally controlled in-house grinding and processing facilities to the high-speed steam sterilization of all herbs and spices, Spicetec goes the extra mile to adhere to the strictest safety standards. Spicetec's high-quality labs are outfitted with the latest GC, mass spectrometry, HPLC and microbial testing equipment necessary to meet all customer specifications. In addition to exacting quality oversight, Spicetec delivers such operational efficiencies as procurement and supply continuity.

#### **A COMPLETE PACKAGE**

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Spicetec has extensive resources and expertise including the Innovation, Research, Quality and Development (RQI) facilities, where chefs, nutritionists, food technologists, and trend experts translate culinary, lifestyle, foodservice and manufacturing insights into promising, yet practical, product concepts.

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For more information or to schedule an interview, contact: Marti DeMoss at 402-595-5783 or Rachel Hermansader at 415-984-6175.