



ALL NATURAL
TASTE MODULATION
FOR SUGAR REDUCED
IN FOOD & BEVERAGE
OFFERING









WHAT IS

MODULATORS/ ENHANCERS

Modulators and Enhancers are flavor solutions that interact with the taste receptors of the mouth, modifying the overall taste perception. It contains Natural ingredients, which are screened and selected specifically for their functional properties.

HOW

IT IMPROVES YOUR PRODUCTS

Our Modulators and Enhancers addresses the reduced calorie product challenges by



FLAVOUR REBALANCING



OPTIMIZING SWEETNESS



IMPROVING OVERALL MOUTH FEEL



MASKING
ANY OFF-NOTES
OR BITTERNESS

PRODUCT DETAILS

Product	Code	Legal Status	Physical State	Functional Property	Recom- mended Dosages (*may vary as per preference)	Application
V Sensum F0001	800000070	Natural	Liquid	Sugar Reduction up to 20%	0.02%	Beverages- RTD, CSD, CFD
V Sensum F0002	8000000371	Natural	Powder	Flavor Enhancement, Sugar reduction & Masking	0.02%	Seasonings & Premixes- Beverage, Dairy
V Sensum F0003	8000009169	Natural	Liquid	Sugar Reduction up to 20%	0.03%	Flavored Milk, Thick Shake, Frappe
V Sensum F0003	8000009169	Natural	Liquid	Sugar Reduction up to 20%	0.02%	Ice Cream
V Sensum F0003	8000009169	Natural	Liquid	Sugar Reduction up to 35%	0.03%	Beverage- RTD
V Sensum F0004	8000010099	Natural	Liquid	Sugar Reduction up to 100%	0.025%	Yoghurt