

**WE
CAPTURE
WHAT
MOVES**



SENSE CAPTURE ACIDITY

MANE, 2014

SENSE CAPTURE ACIDITY

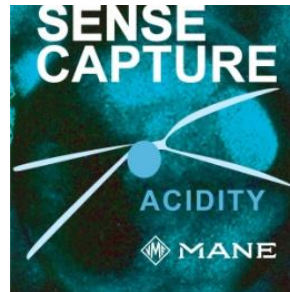
Sense Capture Acidity

is a consumer **winning solution** to restore the **balance of taste** by **reducing** the **acidity** perception.



Sense Capture Acidity

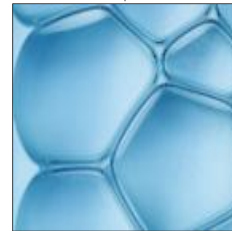
was developed relying on the **understanding of ingredients** and of their interactions with other taste components to **restore an original taste balance** in processed food.



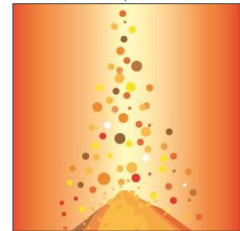
CHEMESTHESIS
COMPOUNDS



UMAMI



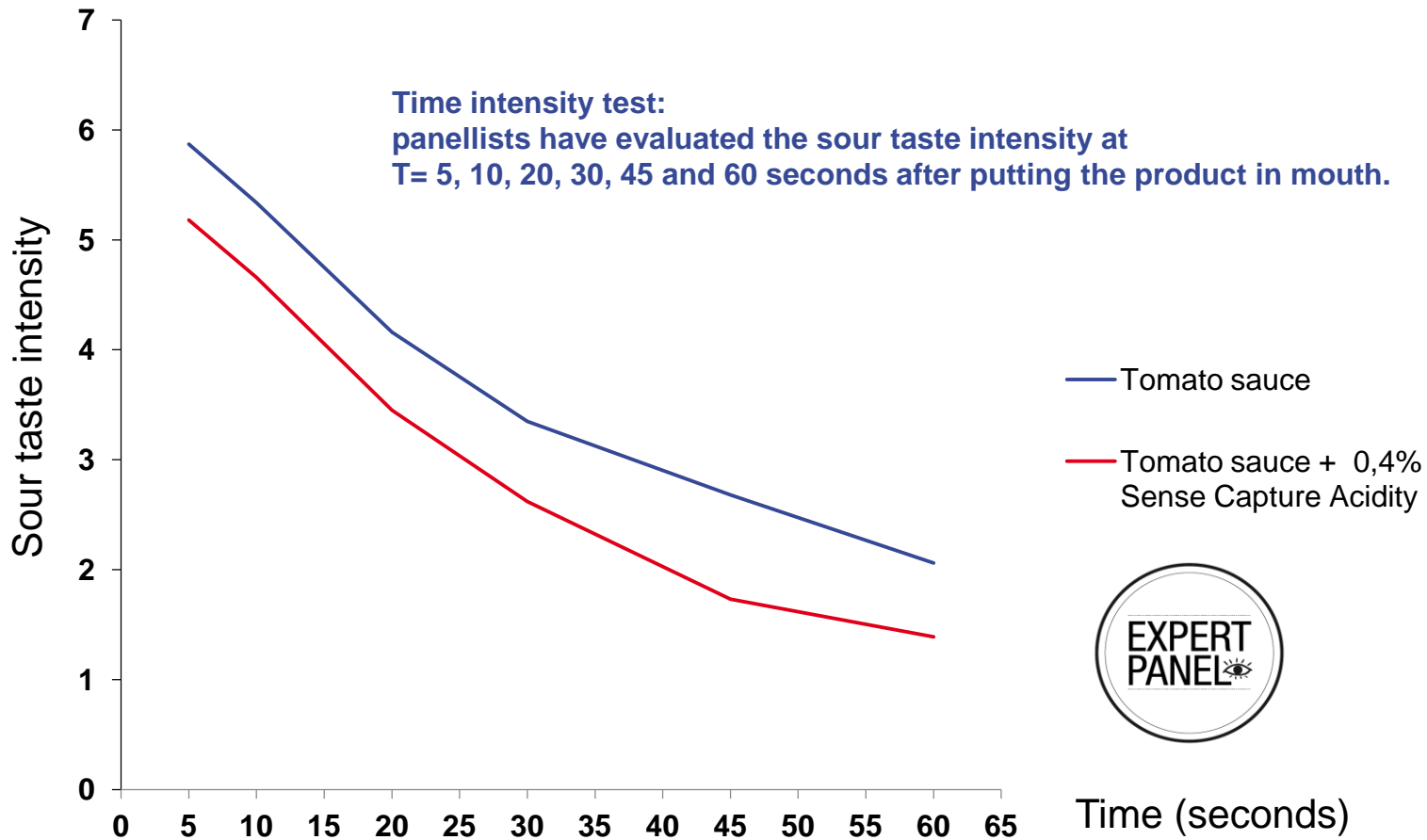
IN-HOUSE
BIOTECHNOLOGY



FLAVOUR
SYNERGIES

Sense Capture Acidity

decreases significantly the perceived intensity of the **sour taste**.



Benefits

- Cost-effective
- Powder form
- Declared as a flavour
- No off-notes
- Natural anti-oxidant
- No allergen
- Halal suitable




SENSE CAPTURE ACIDITY

Applications

- Soup
- Sauce
- Ready meal
- Dressing
- Table sauce





For more information,
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