

## Extruded flavors - a real taste explosion!

Expressions Aromatiques specialises in high-quality flavors for the food, beverage and pharmaceutical industries. Based near Grasse, they are at the pulse of the most famous region of flavor production in France. Expressions Aromatiques offers a wide range of flavors available as liquids, emulsions or in powder form. Most of them are also natural.

Flavors are encapsulated and extruded using a new, patented process. This opens up a wide range of new applications. With confectionery in particular, one bite can lead to a real explosion of flavor in the mouth.



### Areas of application:

- Chocolate, baked goods and bubble gum
- Sports nutrition and food supplements
- Hot beverages
- Savory applications

### Advantages of this production process:

- Longer shelf life (up to 4 years from production)
- Protection from oxidation
- Resistance to mechanical stresses
- Improved thermoresistance
- Controlled release

**For further information on the individual flavors, please do not hesitate to contact us.**

### Your partner for raw materials and additives:

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