

**Capabilities:
Liquid product solutions**



NovaTaste

NovaTaste capabilities: Liquid solutions



Core product range

stored assortment for different applications – without minimum order quantity



Customization

to meet specific customer requests globally



Taste expertise

decades of experience in the field of liquid products



Co-packing

various packaging options within the project

Capabilities: Liquid production

Capabilities

- products from liquid to highly viscous (also with chunky spices)
- filling in large containers (from 0.25* L- 1000 L)
- flexible production (batching system)
- individual developments from 500kg/year
- wide range of packaging options



Our promise – your success

Your idea



Our promise

| Project | Product |
|---|--------------------------------|
| support from the idea to the launch | creative R&D process |
| technological support for product-end application | customized product development |
| | taste trends |
| | technological know-how |
| | innovative packaging solutions |
| Quality | |
| product stability | |
| selected raw materials | |
| desired declaration | |
| own laboratory certifications | |



NovaTaste Inside: Marinades

Oil-base

various oil components possible as a basis

Applications

for marinating meat, vegetables and grilled cheese

Taste

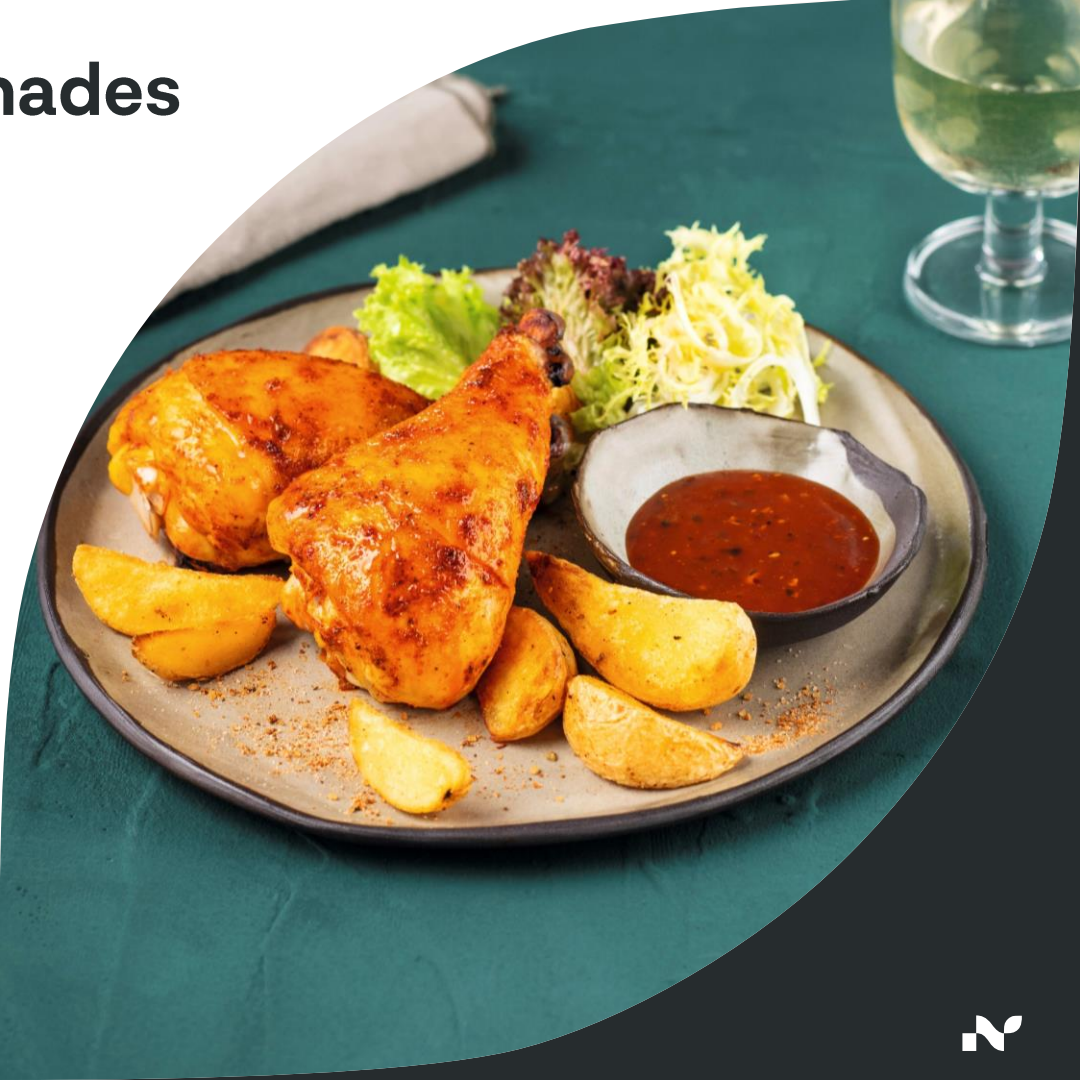
new tastes based on the latest trends

Clean label

without added palm, without hydrogenated fats, vegan & natural flavors possible, without preservatives

Advantages

no drying out, heat stability, beautiful shine



NovaTaste Inside: Dip Sauces (RTE*)

Product base

water-based or emulsion product

Applications

for dipping, marinating, as a stir-fry or glazing

Taste

new tastes based on the latest trends

Clean label/ advantages

natural and freeze-thaw-stable starch, vegan & natural flavors possible, only possible with preservatives

Inspiration

ideal for sandwiches, wraps, burgers, wok and sauce dishes, for meat, vegetables, spare ribs



NovaTaste Inside: Salad sauces (RTE*)

Product base

water-based or emulsion product

Applications

ideal for classic salads, bowls or rice- and pasta dishes

Taste

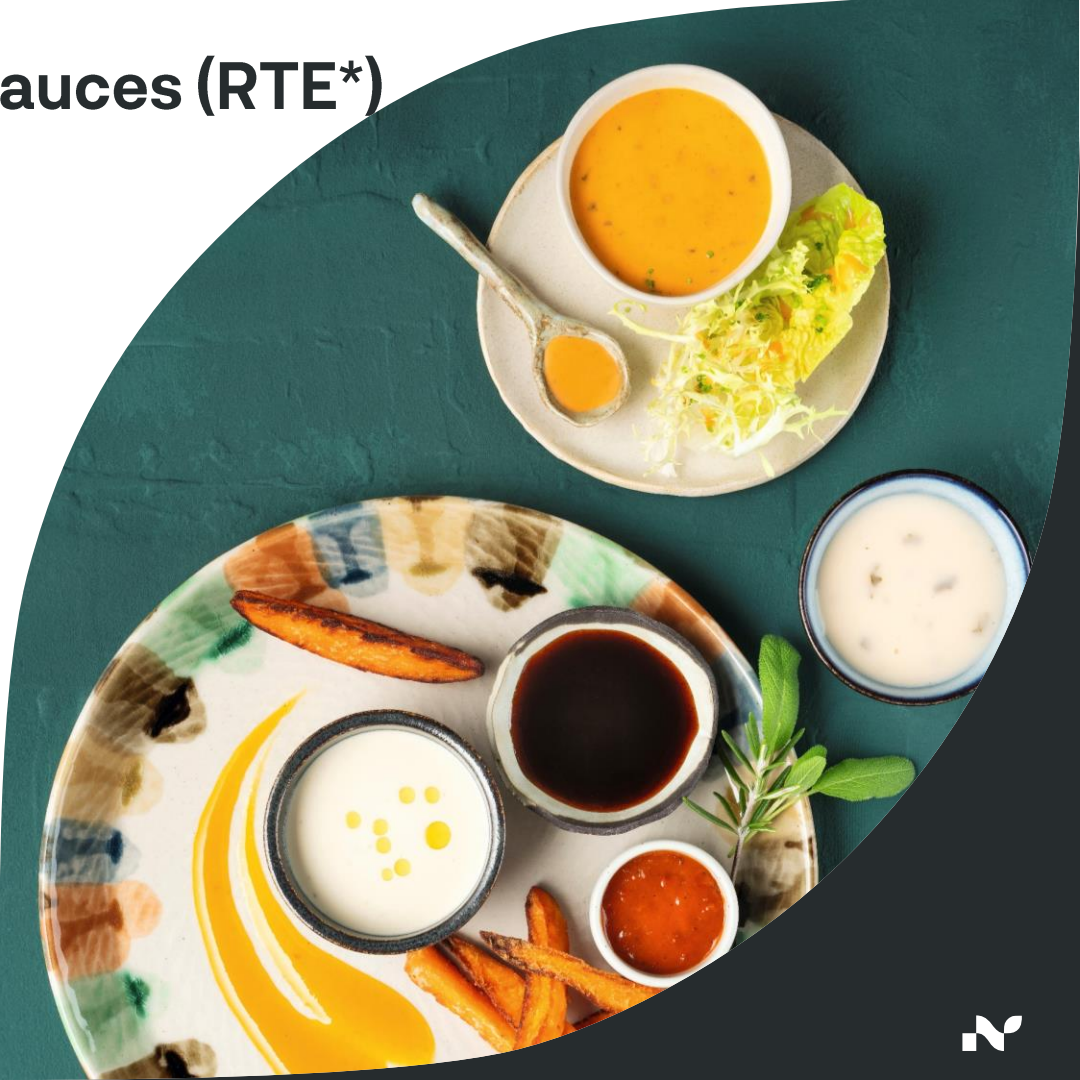
new tastes based on the latest trends

Clean label/ advantages

natural and freeze-thaw-stable starch, vegan & natural flavors possible, only possible with preservatives

Product inspiration

Salad sauces such as- Caesar, Balsamico, Mustard, American, French, Italian, etc.



NovaTaste Inside:

Concentrates/ liquid seasonings

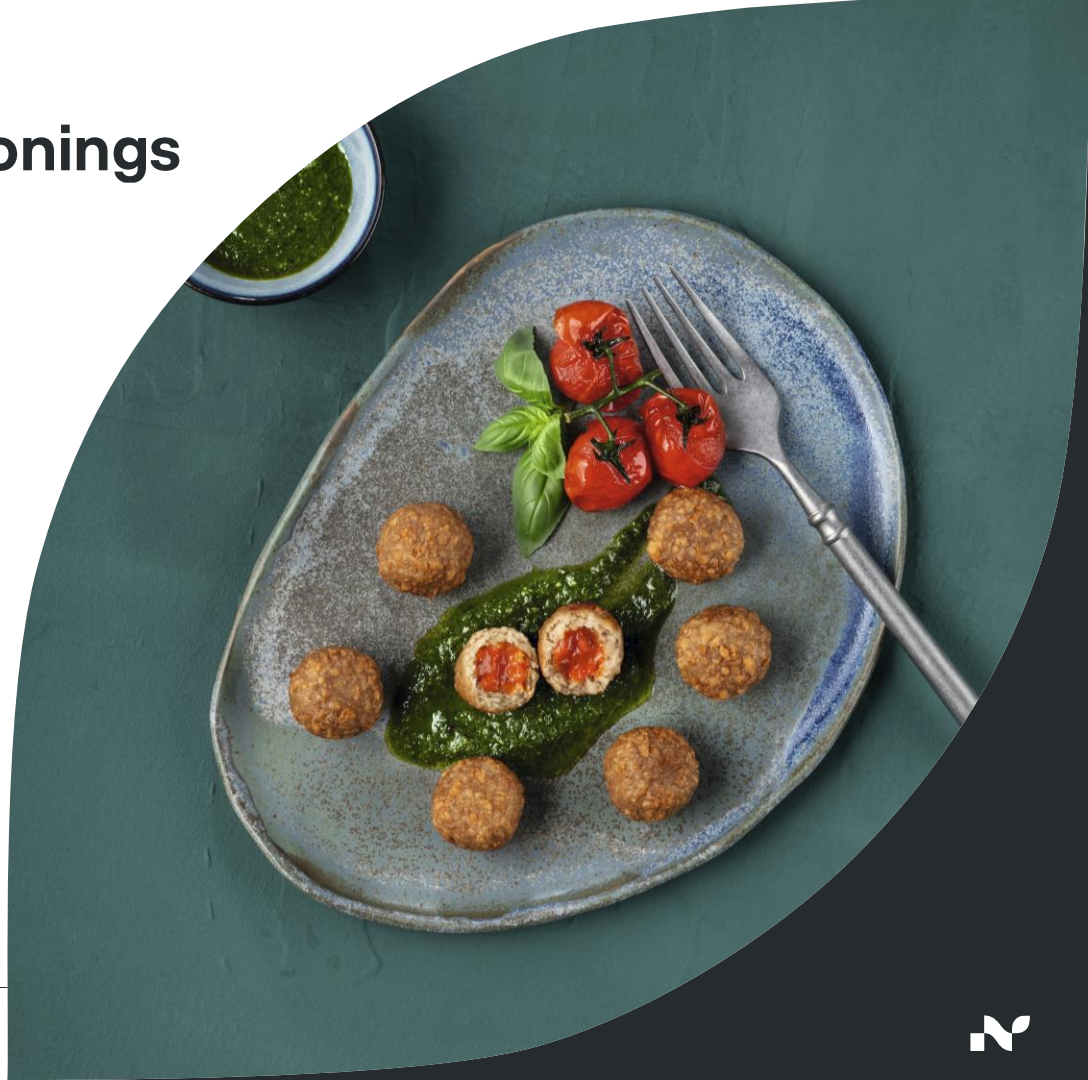
Product base
water-based

Applications
ideal for stuffed products, cheese products, stews, stir-fries and sauce dishes

Taste
new tastes based on the latest trends

Clean label/ advantages
natural and freeze-thaw-stable starch, with functional binding, vegan & natural flavors possible, only possible with preservatives

Product inspiration
for further processing into meat balls, potato pockets, cream cheese, etc.



Service



Technical sales
supportive



Products
customized



R&D
innovative



Laboratory
precise



Food law
comprehensive



Customer workshops
tailor made



Team Inspiration
creative



Crafting
a world of
taste



NovaTaste