



**OUR
COMPETENCES**

SWEET CAPABILITY

TH. GEYER INGREDIENTS

Th. Geyer was founded in 1892 as a commercial company selling chemicals and has a history spanning over more than 125 years. As a globally active, medium-sized company, Th. Geyer Ingredients is engaged in the distribution of high-quality raw materials and additives for the food, beverage, pharmaceutical and cosmetic industries.

Our attractive portfolio offers you an extensive selection of innovative products in the best quality. We supply you with the products of global players – quickly, flexibly and also in smaller packaging units. You can benefit from the knowledge, expertise and quality of the world market leaders.

SUPPLYING YOUR IDEAS










The sweet market means indulgence, but issues like health, naturalness and a balanced nutrition are getting more and more important. Nevertheless, healthy eating and enjoyment don't have to be mutually exclusive.

We provide tasty flavour solutions as well as functional ingredients and help you making your ideas become reality.

OUR PRODUCT PORTFOLIO

- Flavours
- Extracts, distillates
- Fruit powders
- Fruit and vegetable juice concentrates
- Extrudates, protein flours, fats and fat powders
- Vegetable oils and flours
- Malt extracts
- Caramel specialities
- Colouring foods and natural colours

FOR SWEET APPLICATIONS

-  Bakery
-  Cereals
-  Sugar confectionery
-  Chocolate confectionery
-  Dairy
-  Ice Cream
-  Pharma products
-  Sports Nutrition
-  Baby Food



USE OUR COMPETENCE FOR YOUR SUCCESS

Application technology

- Selection of suitable product solutions from our portfolio
- Bespoke product development and recipe development
- Stability testing of ingredients
- Production of finished samples
- Process engineering support
- Sensory seminars for customers

Logistics

- Flexibility of container sizes/filling in small containers
- Sample deliveries including documentation within due course
- Delivery and storage of hazardous materials
- Processing of export orders
- Temperature-controlled warehouse
- Stock holding according to customer requirements

Regulatory

- DIN ISO 9001:2015 certified
- Organic certified
- Fairtrade certified
- Kosher OU certified (product specific)
- Customer and supplier specific documentation
- Food safety/legal support



OUR APPLICATION TECHNOLOGIES



FOODSOLUTE® - OUR OWN BRAND



With our Foodsolute® brand, we offer you a high-quality product portfolio. You will find a range of natural raw materials as well as a selection of functional, natural blends for the food industry.

- **Wheat germs** – The richest part of wheat
- **Special flours** – Natural with functional properties
- **Oils** – Vegetable oil specialities from first-class sources
- **Colours** – Made from natural raw materials
- **Fruit powders** – Pure fruits for your indulgence
- **Baking blends** – interaction of our functional and natural raw materials

Some products in our Foodsolute® portfolio are also available in organic quality.

If you would like to know more about our diversified product portfolio, please contact us or visit:

www.foodsolute.com





As Symrise's distribution partner, we have access to one of the largest flavour portfolio worldwide. Th. Geyer Ingredients has been distributing Symrise products for 50 years. The close cooperation with a leading manufacturer of flavours allows us to offer Symrise's outstanding and innovative products to a wide range of customers in different segments.

Our sweet flavours are available in different declarations from natural to non-natural, in different physical forms from liquid to dry and in many different tonalities covered by the following taste directions:



In addition to the standard flavours we can also offer organic suitable flavours.

simply vanilla

VANILLA EXPERTISE FROM SYMRISE

Symrise pioneered the world of Vanilla. The story began in 1874 when Doctor Haarmann synthesized Vanillin for the first time. In 2007, Symrise started their own business on Madagascar. This is unique, industry-wide.

Today, Symrise contributes to sustainable step-changes in the sector – securing the vanilla of tomorrow. Sustainability does not only play an important role in terms of vanilla growing. Symrise has also many social projects in Madagascar like the investments in schools and teachers, training centers and health insurances for the farmers and their families. The long-term experience in the vanilla business, a close collaboration with the farmers together with the know-how in development, analyses and regulatory as well as in sensory and consumer studies enables the following benefits:

- Secured availability
- Certified sustainability
- High quality
- Transparency and traceability in the whole value chain
- Unique taste variety in different flavour declarations
- Cost-effective vanillin alternatives
- Applicable in many different products

Additional to our conventional vanilla flavours and extracts we can also offer organic and/or Fairtrade certified extracts.

TRADITIONAL SOURCING MODEL VS. SYMRISE

TRADITIONAL

Producers	Collectors	Preparators	Exporters	Flavour industry	Food industry
-----------	------------	-------------	-----------	------------------	---------------

SYMRISE

Producers	Symrise network	Customers
-----------	-----------------	-----------



naturally citrus

This is Symrise's answer to provide the industry with truly sustainable and future-proof citrus taste solutions. Symrise is obtaining the **best from nature** to produce solutions that are **best for nature**.

We can offer sustainable citrus from the named sources as well as sustainable natural and citrus flavours by guaranteeing the availability of these products.

1. SUSTAINABLE CITRUS FROM THE NAMED SOURCES

Strong sourcing partnerships to adopt sustainable farming practices and versatile & mobile extraction technology guarantee a secured availability and high quality.

2. SUSTAINABLE NATURAL CITRUS FLAVOURS

Natural non-citrus raw materials and botanical extracts with citrus notes to create affordable flavour solutions without being overly reliant on citrus availability.

3. CITRUS FLAVOURS

Cost-effective, crop independent alternatives of the natural products.

symlife

ALL STARTS WITH GOOD TASTE...

The SymLife® platform represents taste modulation in all dimensions.

Our SymLife® product solutions make it possible to optimize the taste or the taste sensation in sweet applications. Flavour and masking solutions play key roles, as the consumer demand for health-conscious nutrition continues to grow.

Our broad portfolio of solutions helps to develop fat-, salt- or sugar-reduced products in a market-compliant and consumer-oriented way. Even vegetable and non-vegetable protein products can be improved in taste, which is a significant challenge due to its strong bitter and astringent notes. Active ingredients in medicines and food supplements can also be masked and optimized successfully by our portfolio.

Particularly in these application areas it is common to combine several products (e.g. solutions for masking, improvement of mouthfeel and juiciness) to achieve the ideal taste result.

YOUR OBJECTIVES...

Reduction of

- Salt content
- Sugar content
- Bitter or sour taste
- Unpleasant aftertaste

Gain of

- Mouthfeel
- Sweetness
- Authentic taste for analogue products

...CONVERTED INTO OUR PRODUCT SOLUTIONS

- **SymLife® Salt** – create/balance saltiness perception
- **SymLife® Sweet** – create/balance sweetness perception
- **SymLife® Masking** – masking of unpleasant off-notes such as bitterness and sourness
- **SymLife® Mouthfeel** – improvement of mouthfeel, e.g. with fat-reduced products

Our broad portfolio of product solutions matches perfectly with SymLife® solutions for a well-rounded taste experience.



SALES PARTNER OF NIGAY



As an exclusive Sales Partner of Nigay we provide an attractive portfolio of caramels for several applications.

Nigay is a 5th generation family-run company and a world-renowned manufacturer of caramel specialities.

The France-based company is unique in the field of caramelization and offers a huge range of high-quality and exclusive caramel products, such as aromatic caramels, caramel colours, burnt sugars and a constantly growing portfolio of caramel specialities.

In addition to the standard caramels we can also offer organic, Fairtrade and vegan qualities.

BURNT
SUGARS

SPECIALITIES

Fillings

Powder

Flakes

AROMATIC
CARMELS

COLOURS





Th. Geyer Ingredients GmbH & Co. KG

Im Wesertal 11, D-37671 Hörter

Tel.: +49 5531 7045-0

Fax: +49 5531 7045-200

ingredients@thgeyer.de

www.thgeyer.com

