



EDITION 3

ICE CREAM

TASTE THAT INSPIRES

OUR EXPERTISE - INNOVATIVE INGREDIENTS FOR UNIQUE ICE CREAM CREATIONS

As an experienced partner for the food, beverage and cosmetics industries, we supply customers in Europe, Africa and the Middle East with high-quality raw materials. Together with our application technicians, we bring your ideas to life – and turn them into new products on the market. We combine the innovative strength of our international partners with the flexibility and reliability of a medium-sized company with decades of experience.

With our own ice cream machine, we develop new recipes quickly and efficiently—whether based on our standards or tailored to your specifications. The results are tailor-made solutions that are not only technically impressive, but also delicious.



Vanilla	4
The bestseller you can always rely on	
Cocoa Substitute	6
Flavour solutions with added value	
Sugar Reduction	7
Restoring the balance of sweetness	
Vegan Ice cream	7
For everyone who wants to enjoy consciously	
Nigay-Caramel	8
The golden thread that connects indulgence and innovation	
DEK	9
Aromatic coffee highlights for your ice cream creations	
FOODSOLUTE®	10
Colours and vegetable fats	
Trends 2026	11
Taste the future	



LEGEND	
MOQ	Minimum Order Quantity
w.s.	water soluble
o.s.	oil soluble
w.s./o.s.	water soluble/oil soluble
s/d	spray dried
n.i.	no information
n.t.	not tested

VANILLA: THE BESTSELLER YOU CAN ALWAYS RELY ON.

Vanilla remains the undisputed number one ice cream flavour – a timeless classic that will continue to win customers' hearts in 2026.



BOURBON FROM MADAGASCAR—THE QUEEN OF VANILLA

Symrise is a pioneer in the world of vanilla. The story began in 1874, when Dr. Haarmann first synthesized vanillin. In 2007, Symrise founded its own company in Madagascar, which is unique in the industry. Today, Symrise is contributing to sustainable change in the industry and securing the vanilla of tomorrow. Sustainability plays an important role not only in vanilla cultivation, but also in social projects in Madagascar, such as investments in schools and teachers, training centers and health insurance for farmers and their families.

- Guaranteed availability
- Certified sustainability
- High quality
- Transparency and traceability across the entire value chain
- Unique variety of flavours in all declaration options (EU)
- Applicable in a wide range of products

Product no.	Product name	Legal status (EU)	Taste profile	Form	Solubility	Dosage Ice cream	MOQ	Shelf life in months
SY250125	EVOSPRAY™ Vanille Bourbon Extract	Vanille Bourbon Extract	creamy, vanillin-type, rounded	s/d	w.s.	0.20 %	5 kg	18
SY653583	Vanille Bourbon Extract	Vanille Bourbon Extract	vanillin, slightly caramel, phenolic	liquid	w.s./o.s.	0.30 %	5 kg	24
SY158087	EVOSPRAY™ Vanille Aroma	Natural vanilla flavouring	vanilla, phenolic, beany, rounded	s/d	w.s.	0.20 %	5 kg	18
SY889284	Vanille Extract	Vanille Extract	beany, vanillin, balsamic	dry	w.s./o.s.	0.20 %	5 kg	12

Symrise offers more than just bourbon vanilla – discover the whole world of our flavours here: from fruity strawberries, to lightly roasted almonds, to sweet lemon.



Want more? – You can find more flavours in our 'Premium Flavour Selection and more'.







NEI – NATURAL AND AUTHENTIC!



Natural Extracts Industries Ltd. (NEI) was founded in Tanzania in 2011 to promote vanilla cultivation as a source of income for small farmers. Founder Juan Guardado recognized the global potential of real vanilla and focused on local production of the highest quality. Instead of exporting raw materials, NEI processes the vanilla directly on site – sustainably, traceably and fairly. Today, NEI works with over 13,000 farmers in Tanzania and Uganda. Under the 'Viva Vanilla' brand, premium vanilla products are created for the international market. Through training, research and partnerships, NEI ensures that vanilla cultivation provides a long-term, stable livelihood – for people and the environment.

- High-quality vanilla from Tanzania and Uganda
- First vanilla extracts produced in East Africa from local sources
- Full control over the entire value chain
- Projects that impact people, lives and the planet
- Digital traceability
- Happy farmers and consumers

Product no.	Product name	Legal status (EU)	Taste profile	Form	Solubility	Dosage Ice cream	MOQ	Shelf life in months
NE251010	Vanilla Extract 0.5 fold	Vanilla Extract	vanillin, creamy, woody	dry	w.s./o.s	0.30 %	25 kg	24
NE251011	Vanilla Extract 1.5 fold	Vanilla Extract	vanillin, creamy, woody	dry	w.s./o.s	0.20 %	25 kg	24
NE252010	Vanilla Extract 3. fold	Vanilla Extract	creamy, woody, beany	liquid	o.s	0.10 %	25 kg	24
NE253010	Vanilla Extract 3. fold	Vanilla Extract	vanillin, fruity	liquid	w.s.	0.20 %	25 kg	48
NE253011	Vanilla Extract 3. fold	Vanilla Extract	vanillin, woody	liquid	w.s.	0.20 %	25 kg	48
NE253012	Vanilla Extract 3. fold	Vanilla Extract	vanillin, beany	liquid	w.s.	0.20 %	25 kg	48

COCOA SUBSTITUTE: FLAVOUR SOLUTIONS WITH ADDED VALUE

The global cocoa production is increasingly coming under pressure. Climate change, extreme weather conditions and aging monocultures are reducing yields and promoting diseases in cocoa plants. A lack of investment in modern cultivation methods is exacerbating the situation, while higher wages and transport costs are making production more expensive.

In Ghana and Côte d'Ivoire, diseases such as CSSV (Cacao Swollen Shoot Virus) are causing massive crop failures. At the same time, speculation on commodity markets is causing price fluctuations. New legal requirements – such as the EU law against deforestation, which will come into force at the end of 2025 – are further increasing regulatory pressure.

The result: cocoa is becoming scarcer and more expensive. The industry is facing a fundamental change – towards sustainable, crisis-proof production. Reduce the cocoa content – not the enjoyment: Symrise's cocoa and chocolate flavours provide an intense taste experience with less raw material.

COCOA

Product no.	Product name	Legal status (EU)	Taste profile	Form	Solubility	Dosage Ice cream	MOQ	Shelf life in months
SY259532	Cocoa Flavour	Natural flavouring	milky, cocoa, dark chocolate	liquid	o.s.	0.10 %	5 kg	12
SY656361	Cocoa Flavour	Natural cocoa flavouring	balsamic, vanilla, phenolic, creamy, black treacle, brown caramel	liquid	w.s.	0.15 %	5 kg	24
SY137086	Cocoa Flavour	Flavouring	roasted, vanilla, cocoa	liquid	w.s./o.s.	0.05 %	5 kg	24

CHOCOLATE

Product no.	Product name	Legal status (EU)	Taste profile	Form	Solubility	Dosage Ice cream	MOQ	Shelf life in months
SY652167	EVOSPRAY™ Chocolate Flavour	Flavouring	bitter chocolate, cocoa, harsh	s/d	w.s.	0.15 %	5 kg	36
SY651818	Chocolate Flavour	Flavouring	creamy, vanilla-like, caramel-like	dry	w.s.	0.10 %	5 kg	24
SY206610	Chocolate Flavour	Flavouring	chocolate, milky, sweet	liquid	w.s.	0.20 %	5 kg	12



SUGAR REDUCTION - RESTORING THE BALANCE OF SWEETNESS

In times when conscious nutrition and health are becoming increasingly important, consumers are actively looking for delicious alternatives with less sugar. This trend is also becoming increasingly prevalent in the ice cream industry. Ice cream is meant to be a treat – but without putting sugar too much in the spotlight. Symrise's innovative solutions make it possible to significantly reduce sugar content without losing the characteristic, full-bodied flavour. In this way, Symrise restores balance to sweet indulgence and opens up new opportunities for manufacturers to delight health-conscious consumers – without compromising on taste.

Product no.	Product name	Legal status (EU)	Form	Solubility	Dosage Ice cream	MOQ	Shelf life in months
SY196637	SYMLIFE® Sweet Taste Modulation	Natural flavouring	liquid	w.s.	0.10 %	100 kg	12
SY768632	SYMLIFE® Sweet Taste Modulator AR	Natural flavouring	liquid	w.s.	0.05 %	100 kg	18
SY960167	Sweet Optimizer Aroma	Natural flavouring	liquid	w.s.	0.05 %	100 kg	18



VEGAN ICE CREAM - FOR EVERYONE WHO WANTS TO ENJOY CONSCIOUSLY

The demand for vegan products, especially vegan ice cream, has increased significantly in recent years. More and more consumers value animal-friendly and plant-based moments of indulgence. With the SYMLIFE® portfolio, we support ice cream manufacturers in creating vegan ice cream that is not only free from animal ingredients but also delivers great taste. Together, we are shaping the future of vegan ice cream – without compromising on taste and quality.

MASKING & IMPROVING MOUTHFEEL

Product no.	Product name	Legal status (EU)	Form	Solubility	Dosage Ice cream	MOQ	Shelf life in months
SY999415	SYMLIFE® Masking Flavour	Natural flavouring	liquid	w.s.	0.05 %	100 kg	12
SY285937	Richness Flavour	Natural flavouring	liquid	o.s.	0.10 %	100 kg	12
SY775243	Masking Flavour	Natural flavouring	s/d	w.s.	0.10 %	100 kg	12

CREATING A DAIRY TASTE

Product no.	Product name	Legal status (EU)	Taste profile	Form	Solubility	Dosage Ice cream	MOQ	Shelf life in months
SY877262	Milk Flavour	Natural flavouring	Fresh milk taste (lactose character)	liquid	o.s.	0.10 %	100 kg	9
SY208323	Cream Flavour	Natural flavouring	Creamy, milky, fatty	liquid	w.s.	0.08 %	100 kg	12



CARAMEL – THE GOLDEN THREAD THAT CONNECTS INDULGENCE AND INNOVATION

Nigay – your expert for caramel products from France. As a leading manufacturer of high-quality caramel products, Nigay offers you a diverse range of exclusive caramel varieties – perfect for your ice cream creations. From aromatic caramels and caramel colours to caramel fillings and flakes: with over 450 products, the possibilities are endless.

Our caramel portfolio gives your ice cream a distinctive taste and creates special moments of enjoyment. Quality, innovation and sustainability are a matter of course for us – so that your products impress across the entire line.

CARAMEL SAUCES

Product no.	Product name	Nigay code	Taste profile	Form	Dosage Ice cream	MOQ	Shelf life in months
NG600436K	Caramel filling	CB 76 S	salted butter (salt from the Atlantic)	filling	10 – 20 %	18 kg	12
NG604431K	Caramel filling	FSP 88	milk, butter and cream	filling	20 %	18 kg	12
NG600381	Caracreme	73 AV	toffee	filling	10 %	25 kg	12

CARAMEL FLAKES

Product no.	Product name	Nigay code	Taste profile	Form	Dosage Ice cream	MOQ	Shelf life in months
NG605318K	Caramel Flakes	DROP 38	fudge, salted butter	Soft Flakes, 3,0 - 8,0 mm	10 %	15 kg	18
NG605287K	Caramel Flakes, coated with cocoa butter	ER 2041	crème brûlée	Flakes, 2,0 - 4,0 mm	15 %	15 kg	24
NG606162K	Crunchy caramel, coated with cocoa butter	ECR 05	crunchy ('honey comb' type)	Flakes, 2,0 - 5,0 mm	15 %	10 kg	12



Want more? – Discover our entire NIGAY portfolio.



DEK - AROMATIC COFFEE HIGHLIGHTS FOR YOUR ICE CREAM CREATIONS



Deutsche Extrakt Kaffee GmbH (DEK) is a leading supplier of high-quality soluble coffee extracts and coffee concentrates for a wide range of food applications.

From purchasing green beans to processing, packaging and distribution, DEK controls and monitors the entire value chain of its coffee products. This comprehensive approach has made DEK one of the largest instant coffee manufacturers worldwide.

Product no.	Product name	Description	Form	MOQ	Shelf life in months
CG0111324	GRANDOS® Express	Soluble Bean Coffee, Arabica/Robusta Blend	s/d	5 kg	36
CG0555624	Soluble Coffee Extract	Arabica/Robusta Blend, Premium Espresso Type	s/d	25 kg	18
CG0555640	Soluble Coffee Extract	Arabica/Robusta Blend	s/d	25 kg	18
CG0555645	Soluble Coffee Extract	Arabica/Robusta Blend	s/d	25 kg	18
CG0555646	Soluble Coffee Extract	100 % Robusta	s/d	25 kg	18
CG0555651	Soluble Coffee Extract	100% Arabica	s/d	25 kg	18
CG0555669	Soluble Coffee Extract	100 % Robusta	s/d	25 kg	18
CG0555671	Soluble Coffee, freeze-dried	100 % Arabica	freeze-dried	25 kg	18
CG0555691	Soluble Coffee Extract	100% Robusta, Espresso Type	s/d	25 kg	18
CG0555700	Soluble Coffee Extract	Arabica/Robusta Blend, Decaffeinated	s/d	25 kg	18



THE MAGIC OF COLOURS

Colours play a crucial role in the world of ice cream. They are more than just aesthetic elements – they evoke emotions, create taste expectations and give products an irresistible appeal.

We understand the importance of colours in ice cream and offer an impressive range of colour solutions that enable ice cream manufacturers to not only add visual appeal to their products, but also enhance taste and emotions. Our colours highlight the taste and quality of your ice cream by visually fulfilling your customers' flavour expectations.

Product no.	Colour type	Legal status (EU)	Main ingredient / E-number	Form	Solubility	MOQ	Shelf life in months
FS662016	Green	Natural colour	E141	liquid	w.s.	5 kg	12
FS662006	Yellow	Natural colour	E160a	powder	w.s.	5 kg	30
FS662002	Orange-Yellow	Natural colour	E160b	liquid	w.s.	5 kg	12
FS662012	Red	Colouring food	Beetroot juice	powder	w.s.	5 kg	24
FS662001	Dark red	Natural colour	E120	liquid	w.s.	5 kg	18
FS661003	Purple	Colouring food	Beetroot juice	powder	w.s.	5 kg	24
FS661001	Blue	Colouring food	Spirulina extract	powder	w.s.	1 kg	12
FS662009	Black	Natural colour	E153	powder	w.s.	15 kg	48



Can't find the right colour or shape?
Click here for the brochure.





VEGETABLE FATS – THE KEY TO UNMATCHED ICE CREAM QUALITY

Fats are a fundamental component of every ice cream and play a decisive role in shaping its quality. They give ice cream its smooth texture, intensify the flavour and create a unique mouthfeel that makes the experience truly special. We understand how essential premium fats are for producing high-quality ice cream. That's why we offer IFS-certified fats that meet the highest standards. These guarantee a velvety-soft consistency, a harmonious taste experience and a consistent melting behavior.

With our solutions, you lay the foundation for ice cream with the perfect balance of creaminess, texture and moments of enjoyment.

Product no.	Product name	Form	MOQ	Shelf life in months
130141	Coconut fat, refined	solid	20 kg	12
130144	Coconut fat, refined, hardened	solid	720 kg	12
130113	Palm fat, refined	solid	20 kg	12
130302	Sheabutter, refined	solid	25 kg	12

TRENDS 2026

TASTE THE FUTURE – OUR RECOMMENDATIONS FOR YOUR NEXT CREATION

Flavour innovations continue to be a key differentiator in the ice cream segment and are important for both the first purchase and repeat purchases. When consumers try a new ice cream range, they mention two main reasons that are directly related to taste: seasonal specialties as well as bolder reinterpretations of beloved classics.

Trends like 'double flavours', which combine two complementary flavours in one variety, demonstrate how much the need for variety and multidimensionality in the taste experience has increased. At the same time, the 'swavoury' trend—a sophisticated combination of sweet and savoury components—is becoming increasingly relevant and opening exciting new possibilities for creative ice cream concepts.

These preferences clearly show that successful flavour innovations must strike the perfect balance – familiar comfort combined with a touch of curiosity, just enough novelty to excite consumers without overwhelming them or taking them away from their favorite flavours.

So rely on a successful mix of the tried and tested and the surprising to inspire your customers again and again!



THE TOP 5 FLAVOURS FOR YOUR NEXT TRENDSETTING CREATION

TREND 1: DESSERT INSPIRED

Ice cream often appears as a classic on the dessert menu, but with creative combinations, it feels like getting two desserts for the price of one!

Product no.	Product name	Legal status (EU)	Taste profile	Form	Solubility	Dosage Ice cream	MOQ	Shelf life in months
SY653254	EVOSPRAY™ Tiramisu Flavour	Flavouring	coffee, alcoholic, creamy	s/d	w.s.	0.15 %	5 kg	24
SY947310	Biscuit Vanilla Milk Flavour	Flavouring	vanilla, milky, biscuit	liquid	o.s.	0.10 %	5 kg	12
SY184537	Chocolate Biscuit Flavour	Flavouring	chocolate, biscuit, vanilla	liquid	o.s.	0.15 %	5 kg	15
SY652860	Toffee Flavour	Flavouring	caramel-type, creamy, sweet	liquid	w.s.	0.10 %	5 kg	24
SY347760	Cheesecake Flavour	Natural flavouring	creamy, sweet	liquid	w.s.	0.08 %	100 kg	12

TREND 2: GARDEN FLORALS

Enjoy the harmony of sweet floral notes and creamy ice cream – a refreshing celebration for all the senses.

Product no.	Product name	Legal status (EU)	Taste profile	Form	Solubility	Dosage Ice cream	MOQ	Shelf life in months
SY401088	Lavendel Flavour	Natural lavendel flavouring	floral, typical, strong	liquid	o.s.	n.t.	100 kg	12
SY244551	Hibiscus Flavour	Natural flavouring	sweet, floral, herbal	liquid	w.s.	n.t.	100 kg	12
SY650465	Elderberry Blossom Flavour	Flavouring	sweet, floral, fruity	liquid	w.s.	n.t.	100 kg	24
SY212018	Rhubarb Flavour	Flavouring	fruity, fresh	liquid	w.s.	n.t.	100 kg	18
SY648542	Rose Flavour	Natural flavouring	floral, fresh, typical	liquid	w.s.	n.t.	100 kg	18

TREND 3: TROPICAL

Fresh, fruity flavours of the tropics are a must in summer and take us to distant beaches.

Product no.	Product name	Legal status (EU)	Taste profile	Form	Solubility	Dosage Ice cream	MOQ	Shelf life in months
SY259924	Coconut Flavour	Natural flavouring	sweet, coconut flesh, creamy, milky	liquid	w.s.	0.20 %	5 kg	12
SY693649	Passion Fruit Flavour	Natural flavouring	sulphurous, tropic, citrus	liquid	w.s.	0.10 %	5 kg	18
SY381137	Tutti Frutti Flavour Type Bubblegum	Natural flavouring	fruity, tutti frutti	liquid	o.s.	0.15 %	5 kg	24
SY652284	Pineapple Flavour Type Fresh	Flavouring	fresh, unripe, fruity	liquid	w.s.	0.10 %	5 kg	24
SY687730	Watermelon Flavour	Flavouring	juicy, fruity, sweet, ripe	liquid	w.s.	0.15 %	5 kg	12

TREND 4: SOUR & PRICKLE

Treat your palate with tangy, sour flavours.

Product no.	Product name	Legal status (EU)	Taste profile	Form	Solubility	Dosage Ice cream	MOQ	Shelf life in months
SY213841	EVODRY™ Lemon Flavour	Natural flavouring	juicy, fruity, tangy, lemon-lime	s/d	w.s.	0.15 %	5 kg	24
SY655264	EVOSPRAY™ Lime Flavour	Natural lime flavouring	lime-cola, juicy, peely	s/d	w.s.	0.15 %	5 kg	12
SY653703	EVOSPRAY™ Blood Orange Flavour	Flavouring	blood orange, juicy, ripe	s/d	w.s.	0.10 %	5 kg	18
SY652603	EVOSPRAY™ Grapefruit Flavour	Natural flavouring	fruity, peely, sour, ripe	s/d	w.s.	0.20 %	5 kg	12

SY652287	EVOSPRAY™ Mandarin Flavour	Flavouring	peely, fruity, juicy	s/d	w.s.	0.15 %	5 kg	24
----------	----------------------------	------------	----------------------	-----	------	--------	------	----

TREND 5: BOOZY

The perfect fusion of ice cream and fine alcoholic notes.

Product no.	Product name	Legal status (EU)	Taste profile	Form	Solubility	Dosage Ice cream	MOQ	Shelf life in months
SY651365	Irish Cream Flavour	Flavouring	brandy, cream, vanilla, coffee	dry	w.s.	0.20 %	5 kg	36
SY651500	EVOSPRAY™ Amaretto Flavour	Flavouring	almond, benzaldehyde, alcoholic	s/d	w.s.	0.20 %	5 kg	36
SY651327	EVOSPRAY™ Egg Flip Flavour	Flavouring	alcoholic, rum-like, creamy	s/d	w.s.	0.20 %	5 kg	24
SY202837	Rum Flavour	Flavouring	rum-type, fruity, vanilla	liquid	w.s.	0.20 %	5 kg	18

SY656020	Brandy Flavour	Flavouring	rum-like, alcoholic, fruity	liquid	w.s.	0.20 %	5 kg	24
----------	----------------	------------	-----------------------------	--------	------	--------	------	----

TREND 6: TEA & COFFEE

Ice cream inspired by your favorite hot drink – the perfect treat to cool down in a refreshing way.

Product no.	Product name	Declaration (EU)	Taste profile	Form	Solubility	Dosage Ice cream	MOQ	Shelf life in months
SY875985	Cappucino Flavour	Flavouring	coffee, milky, creamy	liquid	w.s.	0.10 %	5 kg	18
SY707157	Green Tea Flavour Type Matcha	Natural flavouring	green, grass-like, fruity	liquid	w.s.	n.t.	100 kg	12
SY290017	Evospray™ Peppermint Flavour	Natural mint flavouring	fresh mint, eucalyptus, piperita, arvensis	s/d	w.s.	0.05 %	5 kg	24
CG0555691	Soluble Coffee Extract	n.i.	100% Robusta, Espresso Type	s/d		1.00 %	25 kg	18

CG0555646	Soluble Coffee Extract	n.i.	100 % Robusta	s/d		1.00 %	25 kg	18
-----------	------------------------	------	---------------	-----	--	--------	-------	----



Th. Geyer Ingredients GmbH & Co. KG

Im Wesertal 11, D-37671 Höxter

Tel.: +49 5531 7045-0

Fax: +49 5531 7045-200

ingredients@thgeyer.de

www.thgeyer.com

