

INSPIRING BEEFTM PASSION FOR MEAT



INSPIRING BEEF

Beef is one of the most important and valued kinds of meat providing an intense culinary experience in every kitchen around the world. Symrise decoded the secrets of beef from the kitchens of the world. With its global competence inspiring beef[™], Symrise has a long history of expert knowledge.

A winning collection of natural and non-natural beef solutions has been developed from the insights of chefs from around the world combined with consumer understanding and technological know-how. The range of applications is broad – from bouillons, soups, sauces, ready meals, processed meat to meat analogues.

Supported by a deep understanding of complementary solutions such as herbs, spices and vegetables, Symrise focused on authentic, unique and relevant culinary creations for consumers. The inspiring beef[™] range also complies with regulatory and religious requirements in all key regions.



PFS SELECTION BEEF

Product code	Product name	Legal status (EU)	Taste profile	Form	Vegetarian / vegan	Soups / Stocks	Sauces / Dressings	Vegan analogues	Processed meat
SY251220	BEEF FLAVOUR	Flavouring, additive(s) ^{*1}	fatty, meaty, juicy	dry	lacto- vegetarian	0.12 %	0.20 %	n.a.	0.15 %
SY809475	BEEF FLAVOUR TYPE BOILED	Flavouring	broth-like, boiled, meaty, vegetable-like	dry	vegan	0.15 %	0.20 %	0.20 %	0.08 %
SY382913	BEEF FLAVOUR TYPE BROTH	Natural flavouring	beef, broth-like	dry	vegan	0.50 %	0.60 %	0.90 %	0.60 %
SY649222	BEEF FLAVOUR TYPE COSTILLA	Natural flavouring	meaty, roasted, cooked / boiled, fat, smoky	dry	vegan	0.12 %	0.15 %	0.40 %	0.20 %
SY652186	BEEF FLAVOUR TYPE ROASTBEEF	Flavouring	roasted, fried, meaty, yeasty	dry	vegan	0.20 %	0.30 %	0.50 %	0.12 %
SY646429	BEEF FLAVOUR TYPE ROASTBEEF	Flavouring	meaty, roasted, juicy, rounded	dry	vegan	0.12 %	0.20 %	0.30 %	0.25 %
SY984897	BEEF FLAVOUR TYPE ROASTED	Flavouring	roasted, dark meat	dry	vegan	0.10 %	0.15 %	0.30 %	0.12 %

All products are palm free.



WHAT MAKES THE DIFFERENCE? COMPETENCIES OF SYMRISE AT A GLANCE

- Technological meat know-how and state-of-the-art meat processing equipment
- Flavour expertise for all key applications
- Tailor-made developments
- Flavour functionality and heat stable product references
- Vegetarian and vegan meaty flavour types for e.g. meat analogues
- Organic suitable solutions for culinary applications
- Several halal or kosher complaint flavourings
- Coverage of various taste profiles
- Range of different declarations
- Authentic taste experiences
- Product solutions in line with market and consumer requirements

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You need a solution for your application that is not part of our PFS? Please contact us!





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