

THE ONION -**SIMPLY TALENTED!**







SIMPLY TALENTED!

For more than 5,000 years humans have used onions for various purposes. It shows, that the onion has a long history. Almost every dish contains onions. With its unique taste it's one of the most used flavour in the culinary world and can be used in about every culinary application. Without the onion flavour most dishes would taste quite different and not as authentic, aromatic and tasty as we know them.

For decades, Symrise has been the renowned expert for taste solutions involving onions. Symrise offers the highest quality and guarantees availability for the long term thanks to the cooperation with local farmers who cultivate the crops sustainably.

Our portfolio allows you to explore the onion in all taste directions and declarations, from juice concentrate to natural or non-natural flavouring in different physical forms.

Additionally we have a huge number of flavours which fulfil kosher and/ or halal requirements and the suitability for vegetarians and vegans, which is becoming increasingly important for many consumers in the culinary market.

ONION FLAVOUR PROFILES

• Raw onion

Onion with fresh, green and sharp notes

· Boiled onion

Boiled onion with sweet notes

• Fried onion

Onion fried in oil to varying degrees - from lightly to intensely fried, from green, light and crisp or all the way to dark roasted and fried notes

Roasted onion

Onion roasted in the oven to varying degrees, from sweet to slightly bitter

→ Ideal for bouillons, soups, dressings, cooking and table sauces, ready meals

MAIN ADVANTAGES

- Typical and authentic profiles
- High impact- and cost-effective flavours
- Most of our flavours are suitable for vegetarians and vegans
- Ideal for several culinary applications
- Various flavours are meeting kosher and/ or halal requirements
- Palm-free flavours available
- Large selection of declarations (foodstuff/ extract/ flavour solutions)







SIMPLY TALENTED!

PFS SELECTION* - ONION

Product code	Product name	Form	Legal status (EU)	Taste profile	Palm	Vegetarian/ vegan	Soups/ Stocks	Sauces/ Dressings	Processed meat/ Analogues*
Onion									
SY337350	EVOSPRAY® ONION VEGETABLE PREPARA- TION TYPE FRIED	s/d	According to ingredient list*1	fried, onion, fatty	free	vegan	0.20 %	0.30 %	0.25 %
SY655169	ONION EXTRACT TYPE RAW	viscous	Onion extract	onion, black treacle, vegetable broth, raw, HVP-vegetable	free	vegan	0.15 %	0.25 %	0.30 %
SY289901	EVOSPRAY® ONION EXTRACT TYPE FRIED	s/d	Natural onion flavouring	onion, black treacle, meat broth	free	vegan	0.15 %	0.30 %	0.10 %
SY650201	ONION EXTRACT (WITH VEGETABLE OIL) TYPE FRIED	viscous	Natural onion flavouring	fried, onion, caramel-like, fatty	free	vegan	0.20 %	0.25 %	0.10 %
SY650470	ONION EXTRACT TYPE RAW	dry	Natural onion flavouring	raw, onion, fresh, pungent, green	free	vegan	0.05 %	0.08 %	0.05 %
SY838046	ONION FLAVOUR TYPE FRESH	viscous	Natural onion flavouring	fresh, onion, raw, sour	free	vegan	0.10 %	0.15 %	0.10 %
SY655323	ONION FLAVOUR TYPE FRIED	liquid	Natural onion flavouring	fried, onion, vegetable	free	vegan	0.15 %	0.25 %	0.20 %
SY809059	EVODRY® ONION FLAVOUR TYPE ROASTED	granu- lated	Natural onion flavouring	onion, vegetable broth, black treacle, brown caramel, roasted	free	vegan	0.35 %	0.45 %	0.20 %
SY648859	ONION JUICE CONCENTRATE TYPE RAW	viscous	Natural onion flavouring	onion, vegetable-like, steamed, leek-like, mild	free	vegan	0.30 %	0.40 %	0.15 %
SY838037	ONION FLAVOUR TYPE ROASTED	viscous	Natural onion flavouring	onion, roasted, broth-like	free	vegan	0.12 %	0.20 %	0.10 %
SY654790	ONION FLAVOUR TYPE COOKED	dry	Natural flavouring	fresh, cooked/boiled, onion, raw, pepper	free	vegan	0.15 %	0.25 %	0.10 %
SY808764	ONION FLAVOUR TYPE FRESH	dry	Natural flavouring	fresh, onion, raw, sweet	free	vegan	0.35 %	0.40 %	0.15 %
SY854777	ONION FLAVOUR TYPE STEAMED	dry	Natural flavouring	onion, raw, fresh, sour, bitter	free	vegan	0.25 %	0.35 %	0.10 %
SY603532	EVOSPRAY® ONION FLAVOUR	s/d	Flavouring	onion, fresh, cooked/ boiled, green	con- tained	vegan	0.20 %	0.25 %	0.15 %

 $^{^{}st}$ Sample deliveries including documentation mostly available in a very short time

YOU NEED A SOLUTION FOR YOUR APPLICATION THAT IS NOT PART OF OUR PFS? PLEASE CONTACT US!

For more information, please contact:

Th. Geyer Ingredients GmbH & Co. KG

Tel.: +49 5531 7045-0 ingredients@thgeyer.de



