



Flavor Capabilities

Applications

- Alcoholic Beverages
- Bakery
- Bars
- Confectionery
- Dairy & Dairy Alternatives
- Feed & Pet
- Gummies
- Personal Care/Health Care
- RTD Beverages
- Snacks
- Sports & Lifestyle Nutrition

Flavor Modification

- Bitter Blockers
- Bitter Maskers
- CBD Maskers
- Cooling Flavors
- Flavor Enhancers
- Mouthfeel Enhancers
- Sweetness Enhancers

Flavor Forms

- Liquid (Water & Oil Soluble)
- Powder
- Emulsions
- Plated
- Extracts
- Dry Blended
- Spray Dried
- Encapsulated

Flavor Declarations

- Natural
- Natural & Artificial
- Natural WONF
- Natural Type
- Artificial
- Organic Compliant
- Organic Certified
- TTB Approvable



Production & Regulatory Standards



Production Capabilities

- GEA High Pressure Homogenizer
- Liquid Production - up to 6,300 lbs
- Dry Mixing - up to 5,000 lbs
- Spray Drying - up to 250 lbs/hour

Regulatory Standards

- Allergen Free
- Halal
- Kosher
- Non-GMO Project Verified
- SQF - Safe Feed / Safe Food
- BRC Grade AA



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Prinova Cocoa Enhancer Solutions

Reduce Costs Without Sacrificing Flavor

Introducing Prinova's unique approach to cocoa flavor enhancement, designed to optimize your formulations and boost your bottom line. Our approach focuses on replicating the specific flavor nuances of different cocoa powder types. Many cocoa powders have distinct characteristics; therefore, we offer tailored solutions for each, ensuring optimal flavor matching and performance.

Prinova Cocoa Enhancer Solutions are natural flavor systems designed to replicate and enhance the organoleptic properties of cocoa powder in a wide range of food and beverage applications. These solutions allow for significant cocoa powder reduction, leading to substantial cost savings, and are heat stable & highly soluble for your cocoa replacement requirements.

Prinova Cocoa Enhancers: The Perfect Solution

Customized Flavor Matching: Our solutions are meticulously crafted to match or enhance the specific flavor profile of your existing cocoa powder, whether alkalized or non-alkalized.

Significant Cost Savings: Reduce cocoa powder usage by up to 30% in most applications and up to 50% in confections.

Easy Implementation: Available as a flavor alone or as a 1:1 replacement system for easy substitution and minimal reformulation.

Tailored Solutions: We work directly with your formulas and cocoa powder to provide further customization and optimization.

Prinova Cocoa Enhancer Offerings

- 203336 Alkalized Cocoa Enhancer Nat Type Flavor
- 203359 Alkalized Cocoa Replacer System on Maltodextrin
- 203469 Non-Alkalized Cocoa Enhancer Nat Type Flavor
- 203470 Non-Alkalized Cocoa Replacer System on Maltodextrin

Contact us today to learn more about how Prinova Cocoa Enhancer Solutions can optimize your formulations and enhance your product line!



Connect with
an Expert



Standard Flavor Library



There's a reason why our customers have been coming back to Prinova for over 40 years. As a full-service flavor manufacturer equipped with a state-of-the-art R&D laboratory, Prinova has the certified flavorists and flavor applications experts for all your flavor-related project needs. Our flavor library includes a huge array of flavor profiles in a wide variety of flavor forms. Don't see your flavor listed? Ask us! We are a custom flavor manufacturer and will formulate to meet your needs. To request a sample, email: flavors@prinovausa.com

Alcoholic beverages

- Bourbon
- Cosmopolitan
- Daiquiri
- Irish Cream
- Limoncello
- Margarita
- Mojito
- Pina Colada

Beverages

- Black Tea
- Blends
- Chai
- Citrus
- Coffee
- Cola
- Cream Soda
- Espresso
- Fruit Punch
- Green Tea
- Horchata
- Rooibos Tea
- Root Beer

Citrus

- Blood Orange
- Grapefruit
- Lemon

- Lemon-Lime
- Lime
- Orange
- Tangerine

Dairy

- Butter
- Cheese
- Cream
- Diacetyl-Free
- Yogurt

Floral

- Cherry Blossom
- Hibiscus
- Jasmine
- Lavender
- Lilac
- Orange Blossom
- Rose

Specialty

- Banana Bread
- Birthday Cake
- Bubblegum
- Candy Fish
- Cannabis
- Cookies & Cream
- Donut

- Hemp
- Pancakes and Waffles
- Rainbow Candy
- Sherbet
- Smores
- Snickerdoodle
- Sour Gummy
- Summer Freeze
- Speculoos
- Toasted Coconut

Super fruits

- Acai
- Blackcurrant
- Cranberry
- Goji (Wolfberry)
- Lychee
- Mangosteen
- Pomegranate

Sweet browns

- Brown Sugar
- Butterscotch
- Caramel
- Chocolate
- Honey
- Maple
- Nut
- Vanilla

Traditional fruit

- Apple
- Banana
- Blackberry
- Blueberry
- Cherry
- Grape
- Peach
- Raspberry
- Strawberry
- Watermelon

Tropical fruit

- Guava
- Kiwi
- Mango
- Melon
- Papaya
- Passion Fruit
- Pineapple

Don't see your flavor listed? **Ask!**



New!

Plant Blocker 200857

For Plant-Based Proteins

The newest addition to our Flavor Modification portfolio, Plant Blocker is a bitter blocking technology developed by Prinova to create better tasting plant-based protein products.

A Plant-Based Revolution

With the plant-based protein market set to reach \$162 billion by 2030, the amount of options available to consumers has become almost endless. As the market continues to grow, so does the demand for delicious, high-quality options.

The Taste Challenge

Unfortunately, many of the products consumers are turning to for their plant-based needs may struggle when it comes to flavor, as plant-based proteins come with unique taste and texture challenges. These challenges often include:

- Bitter Off-Notes
- Grassy, Cooked, or Hay-like Off-Flavors
- Unpleasant Grittiness

Taste is a top priority for consumers when it comes to choosing what food or beverage product to eat. That's why we've developed a product that will not only meet but exceed their expectations, turning products from something consumers enjoy, to an experience they crave.

Plant Blocker - The Natural Flavor Solution

At Prinova, we understand the importance of taste and have developed a new natural flavor that will transform the way you think about plant-based proteins. Whether you're formulating with pea protein, rice protein, or other plant-based proteins, Plant Blocker will help to cut bitterness, mask off-flavors, and improve mouthfeel.

Did You Know?

55%
OF US CONSUMERS
FIND PLANT PROTEIN
SOURCES APPEALING*



Order a Sample!

*Source: FMCG Gurus, Consumer Perspectives on Protein Consumption



How does Prinova Plant Blocker work?

Plant Blocker works by blocking the off-notes commonly associated with plant-based proteins. By understanding what is interacting with the tongue, and knowing how to change that interaction in a final product, our flavor experts have developed a solution that makes creating great-tasting products easy.

What products benefit from Prinova Plant Blocker?

Anything that utilizes plant-based proteins! It works especially well with Prinova's line of premium SmoothProtein™ ingredients. Some examples of products Plant Blocker thrives in are:



PLANT-BASED PROTEIN BEVERAGES



DAIRY ALTERNATIVES



MEAT ALTERNATIVES

Our Approach to Flavoring

At Prinova, we use a personalized approach to finding the best tasting solution, as no two products are the same. After taking a look at your specific challenge, our flavor experts will work closely with you to develop an easily applied flavor solution—for a smoother experience, all around.

Prinova is Ready to help you create great-tasting plant-based products. Contact us for more information:





Flavor Modification Library

Creating great-tasting better-for-you products is a lot easier when you have a partner who takes a personalized, hand-crafted approach to flavor creation. Especially when that partner is a leading supplier of the functional ingredients that can pose a flavor challenge. For flavor solutions, turn to the source expert.

Product Name	Function	Suggested Applications
Plant Blocker 200857 for Plant-Based Proteins	<ul style="list-style-type: none"> Cuts the bitterness of plant-based proteins Masks grassy, cooked, hay-like off-flavors Improves mouthfeel and cuts down on grittiness 	RTD & RTM Plant-Based Beverages, Foods with Plant-Based Proteins
Bitter Blocker NAT 22163	<ul style="list-style-type: none"> Reduces bitter off-notes in powder products Cost-effective solution 	Pre and Post-Workouts, Protein Blends
Bitter Masking NAT Flavor 23838	<ul style="list-style-type: none"> Enhances mouthfeel Reduces bitter off-notes Rounds out sharp flavor profiles 	Pre and Post-Workouts, Protein Blends, Functional Beverages
Bitter Blocker NAT Type Flavor 23855	<ul style="list-style-type: none"> Reduces bitter off-notes in a wide variety of applications 	Protein Blends, Caffeine, Stevia & Reb A, Polyphenols, Vitamins & Minerals, Botanicals
Bitter Blocker N&A Type Flavor 23903	<ul style="list-style-type: none"> All-around workhorse for bitter blocking Reduces bitter off-notes in a wide variety of applications N&A cost effective version of 23855 	Protein Blends, Caffeine, Stevia & Reb A, Polyphenols, Vitamins & Minerals, Botanicals
Citrulline Blocker 24216	<ul style="list-style-type: none"> Blocks negative perceptions of the amino acid Citrulline Can also be used with other amino acids 	Formulations featuring Citrulline Malate
Amino Blocker 24799	<ul style="list-style-type: none"> Enhanced functionality amino acid blocking technology Effective at limiting the taste impact of BCAA's and EAA's 	Formulations that deliver 5g+ of Amino Acids per serving
Sweetness Modifier NAT Flavor 23729	<ul style="list-style-type: none"> Enhances the sweetness of products in a wide variety of applications Clean label & declared as a natural flavor 	Applications with Sugar: Desserts, Beverages, Bars, Dairy, Baked Goods, Sports Nutrition, and more
Vegan Protein Masker 25255	<ul style="list-style-type: none"> Masks the bitter off-notes associated with plant-based protein blends Smooths out profile 	Vegan Protein Blends
Botanical Masker 27763	<ul style="list-style-type: none"> Masks off-notes associated with botanical extracts and other bitter plant materials 	Lifestyle Nutrition Blends, Nootropics, Supplements, Polyphenols
Collagen Masker 25966	<ul style="list-style-type: none"> Masks animalic and bitter off-notes associated with collagen 	Collagen Blends



Clouding Agents

Clouding agents are development tools designed to add opacity to foods and beverages, in order to give low-fruit-juice-content beverages a more natural and appealing appearance. The demand for cloudifiers is expected to grow in the coming years, as consumer demand increases for products without artificial colors, without compromising the look and appeal of the product. Prinova offers a variety of clouding agent solutions to help you bring the best-looking and tasting products to market.

#22942 Cloud NAT Emulsion for Beverages

- Liquid
- Water Soluble
- Clean Label
- Declared as a Natural Flavor

#28072 Cloud NAT Flavor for Powder Blends

- Spray Dried Powder
- Citrus-Based
- Declared as a Natural Flavor

#29129 Neutral Cloud NAT TYPE Flavor for Powder Blends

- Spray Dried Powder
- MCT-Based
- Declared as Natural Flavor

#25547 Cloud Powder for Pharmaceuticals and Tablets

- Spray Dried Powder
- Titanium Dioxide based