



FLAVORS FOR CHOCOLATE

Are you searching for a signature flavor for your application? Our R&D team has a passion for custom flavor development, a Trilogy specialty that helps our partners meet their specific flavor needs and consumers' changing flavor preferences.

Developing a flavor is only the beginning of our process. Trilogy is a one-stop-shop for total product development. Our team of flavor chemists work alongside our customers from idea to production to ensure a seamless integration of the optimal flavor delivery system.

Trilogy Essential Ingredients flavorists develop market-leading, consumer-preferred flavors that bring chocolate food and beverage products to life. Our flavorists combine their passion for flavor with their skills in chemistry to create unique chocolate flavors that satisfy the palates of the modern consumer.

SOME OF OUR FLAVORS FOR CHOCOLATE INCLUDE


| | |
|-------------------------|---------------------------|
| (803901) BACON | (171870) FRESH STRAWBERRY |
| (561807) BANANAS FOSTER | (463314) ESPRESSO |
| (14092) CINNAMON | (193165) HAZELNUT |
| (324212) HUCKLEBERRY | (925173) CHIPOTLE |
| (353911) MINT | |

Don't see what you're looking for? The flavors listed above are only a sampling of our thousands of products, for more please inquire. Visit our new website to easily search our Flavor Library and quickly request samples.

REQUEST SAMPLES

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TRILOGY ESSENTIAL INGREDIENTS, INC. FAST FACTS



4 GENERATIONS OF EXPERTISE



EST. 2007



OFFICES IN 5 COUNTRIES



LOW TO 0 MICROBIOLOGICAL CONCERNS



100+ ORGANIC FLAVORS



100,000 SQFT PRODUCTION FACILITY



1,000+ FLAVORS AVAILABLE IN SAMPLE LIBRARY



**25+ OLEORESIN PRODUCTS
100+ SPICE ALTERNATIVE BLENDS**