



FLAVORS FOR DRESSINGS, SAUCES & MARINADES

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.

For manufacturers of sauces and marinades, Trilogy produces the sweet, spicy, and savory flavors that sophisticated palates and global markets require. From the smoke of bacon to the pungency of horseradish, our flavors are found in dressings, salsas, and sauces. Ask us about creating a premium custom flavor for your condiments, marinades, or sauces with the clean label ingredients consumers are looking for.

SOME OF OUR FLAVORS INCLUDE

| | |
|----------------------------------|--------------------------------|
| (80002) BACON & HORSERADISH TYPE | (92096) GREEN BELL PEPPER TYPE |
| (80001) BACON & ONION TYPE | (16255) ITALIAN HERB TYPE |
| (443528) BARBECUE TYPE | (41597) ROASTED GARLIC TYPE |
| (815397) BUFFALO WING TYPE | (41397) ROASTED ONION TYPE |
| (925173) CHIPOTLE TYPE | (5042FSD) ROSEMARY TYPE |
| (82890) DILL TYPE | |

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

[EXPLORE SAMPLE LIBRARY](#)

TRILOGY ESSENTIAL INGREDIENTS, INC. FAST FACTS

