



FLAVORS FOR MEATS

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's meat flavoring specialists continually develop custom blends that offer manufacturers a more cost-efficient, highly consistent alternative to ground spice and herb seasonings for processed meats. We design these blends to meet our customers' label requirements and to deliver the proper flavor in an easy-to-handle package made specifically for their meat batch.

SOME OF OUR FLAVORS FOR MEAT INCLUDE

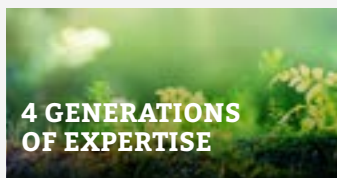
(925173 + 45460) CHIPOTLE PEPPER	(193244) SESAME GINGER
(595170 + 45460) MANGO HABANERO	(415177) SRIRACHA
(987139 + 804440) MAPLE BACON	(176956) SWEET ASIAN BBQ
(804056) PEPPERONI	(513496 + 286327) WHISKEY PEPPERCORN

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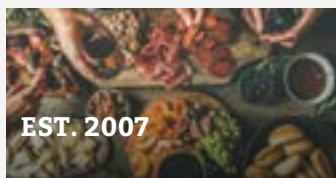
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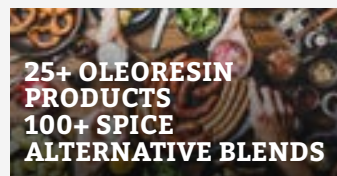
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100,000 SQFT PRODUCTION FACILITY



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