



# FLAVORS FOR OLIVE OIL

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 olive oils, Trilogy produces the flavors that sophisticated palates and global markets require. From the pungency of garlic to the warmth of chipotle, our flavors introduce complimentary notes to the existing bouquet of aromas and flavors that are natural to olive oil. We understand that every olive oil is different, so please ask us about creating a premium custom flavor for your product.

## SOME OF OUR FLAVORS FOR OLIVE OIL INCLUDE

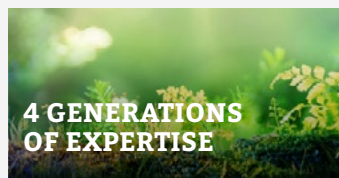
(384961) BLACK TRUFFLE	(3420) PESTO
(647155) BUTTER	(55421) ROASTED GARLIC
(925173) CHIPOTLE	(45208) ROASTED ONION
(16255) ITALIAN HERB	(5866) ROSEMARY
(152581) LEMON	

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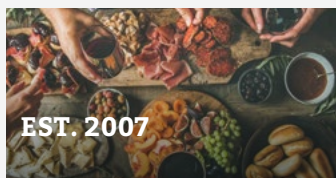
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**4 GENERATIONS OF EXPERTISE**



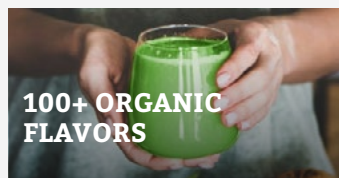
**EST. 2007**



**OFFICES IN 5 COUNTRIES**



**LOW TO 0 MICROBIOLOGICAL CONCERNS**



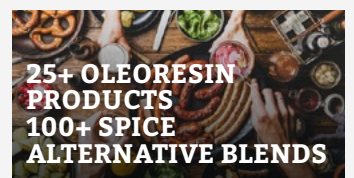
**100+ ORGANIC FLAVORS**



**100,000 SQFT PRODUCTION FACILITY**



**1,000+ FLAVORS AVAILABLE IN SAMPLE LIBRARY**



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