



**scentium**

Part of Croda International Plc

**A KEY GLOBAL PARTNER  
FOR STRATEGIC PRODUCERS**

# Company Fundamentals

The flavour division of

**iberchem**  
GROUP

- Since **1985**
- > **1250** professionals from more than 35 nationalities
- > **250 M €** (Turnover)

Since November 2020

Part of **CRODA**



Beverage



Sweet



Savoury



Nutra-ceutical

**ARTIFICIAL**

“flavourings”



**NATURE IDENTICAL**

“flavourings”



**NATURAL**

“natural flavouring”



**WONF**

“Natural Orange flavouring with other natural flavourings”



**N95**

“Natural orange flavouring”



**FTNF**

“Natural orange flavouring”



**BIO**

“Natural orange flavouring”\*



# International presence



**+15**  
Locations



Sales & Purchasing



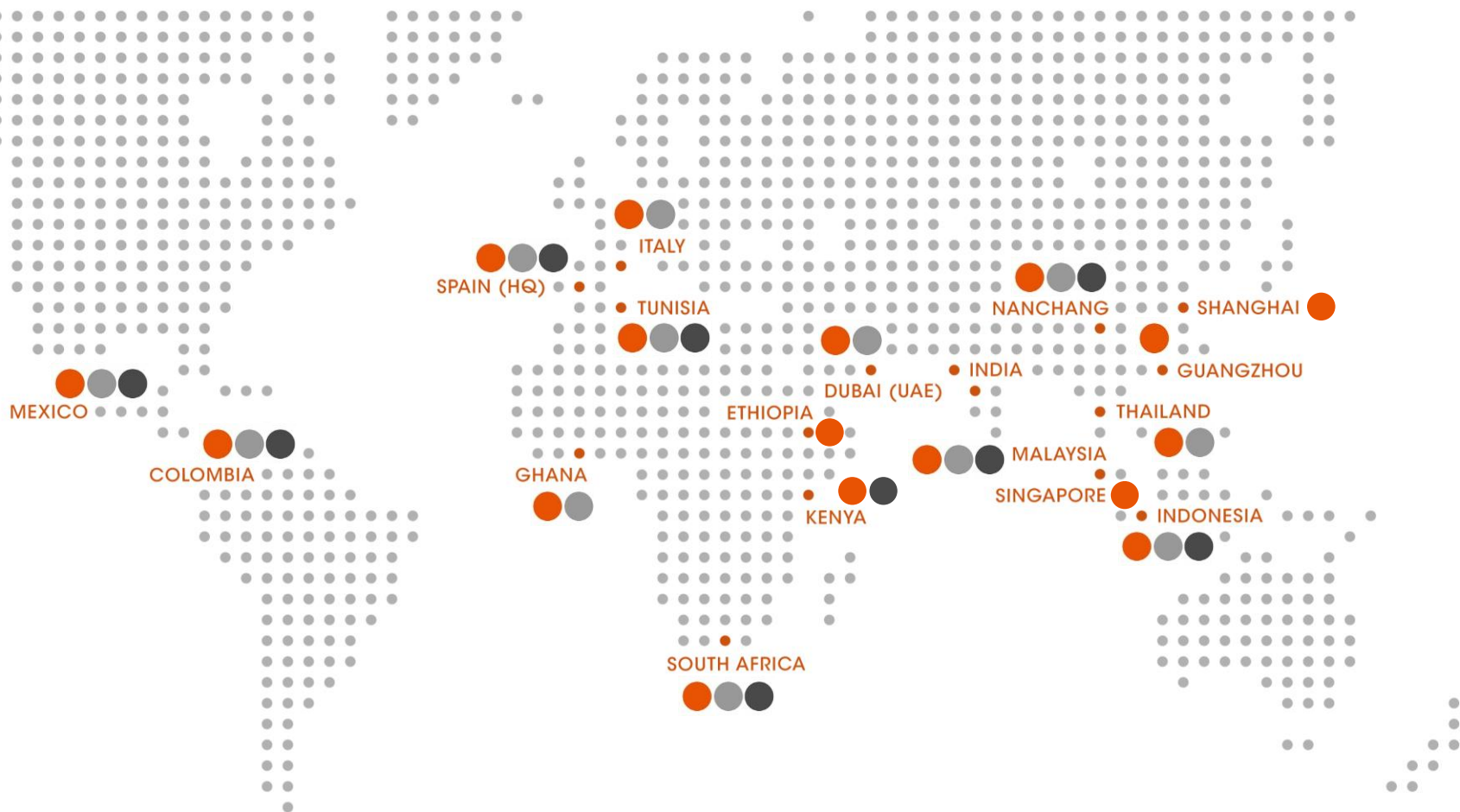
Creative Centers / R&D



Production / Warehouse

Sales

**+100 countries**



# Leader Attributes

# + DNA of Agile Company



## Top companies fundamentals

Operational, Technical & Marketing  
Top companies services level



## High technology expertise & capacity

Among the strongest skills in the company



## Global reach

Accompanying clients in +100 countries




## Cost-efficiency

Strong purchasing power, automatized production



## High quality standards

FSSC 22000 Safety system  FSSC 22000  
ISO 27001 - ISO 14000 (in process)



## Financial strength

Investment power & financial solidity



## Customer proximity

22 companies throughout the world,  
close to you



## Partnership model

Close, confidential and long-term relationship.  
Customized approach & competitive prices.



## High customization capability

Tailor-made products, customized marketing  
studies.



## Flexibility

Offering personalized business models,  
**worthwhile MOQ** and all sorts of solutions to  
make the difference



## Reactivity

Adjusting our speed to the realities of your  
market

# Advanced Technical Knowledge



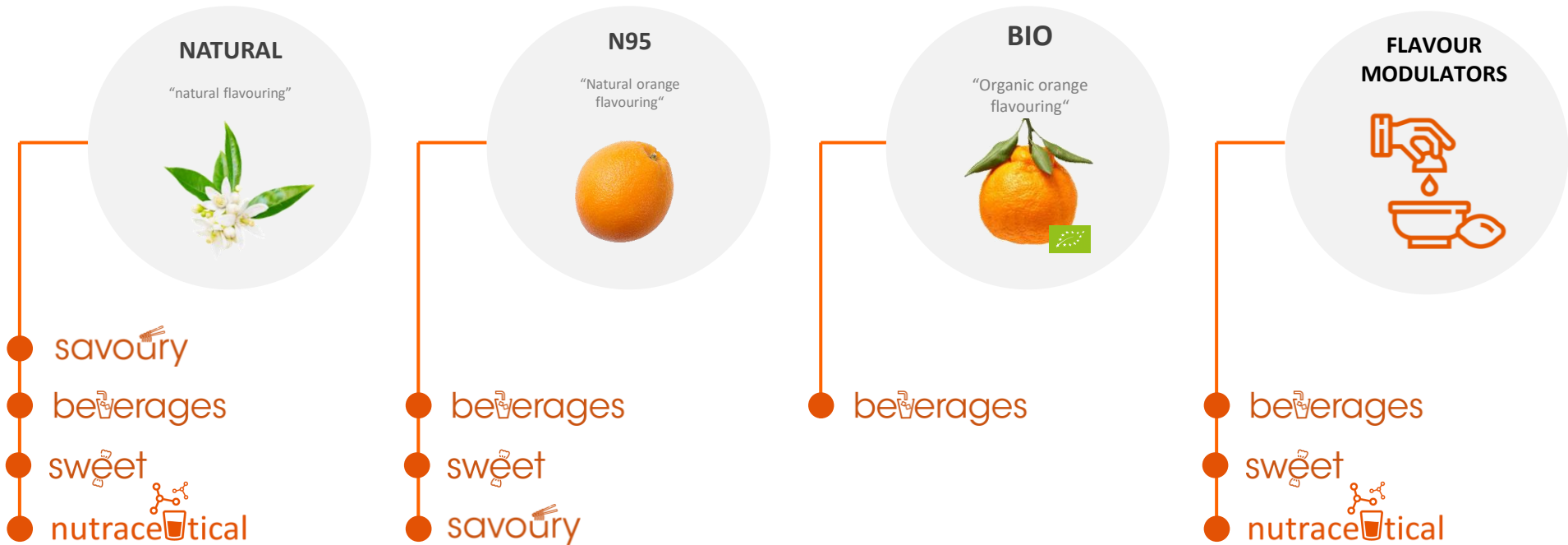
- **Food & Beverages Analysis**  
Using state-of-the-art technologies to excerpt the essence of nature and scope the desired taste
- **Accomplish you flavours requests**  
Through chromatography techniques and extensive tasting expertise of our flavorists
- **Analytical & stability testing**  
Monitoring & reaching stable formulations



- **Automated sampling**  
Creating samples from an **extensive flavour library** and adding manually components for specific cases
- **Application laboratory**  
Investigating **the perfect formula** for the finished product, **adjusting the recipe** to our customer's demand and **testing the sensorial** experience

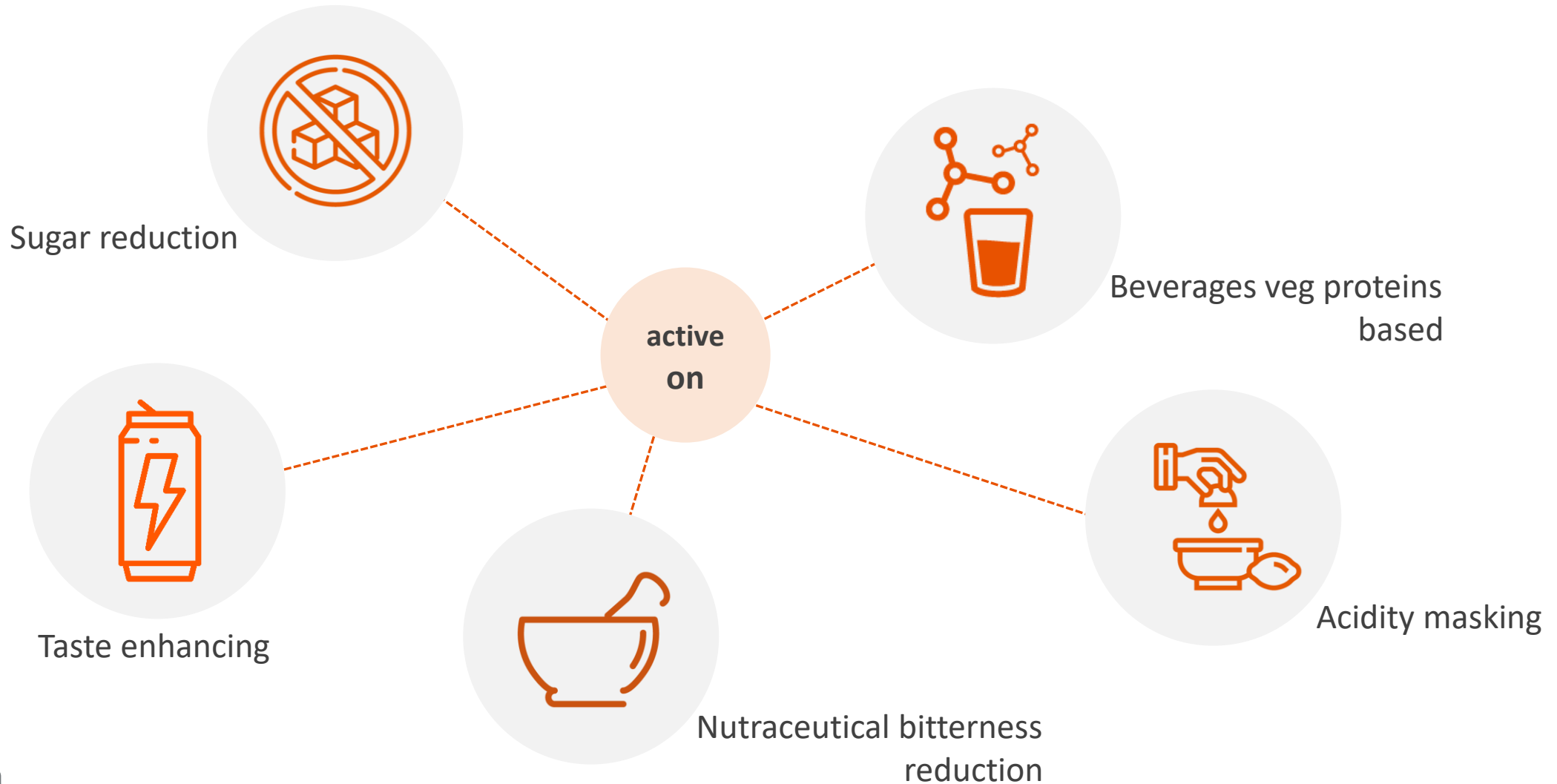


# ITALIAN BEST SELLER PRODUCTS



# FUNCTIONAL FLAVOURS

## TASTE MODULATORS



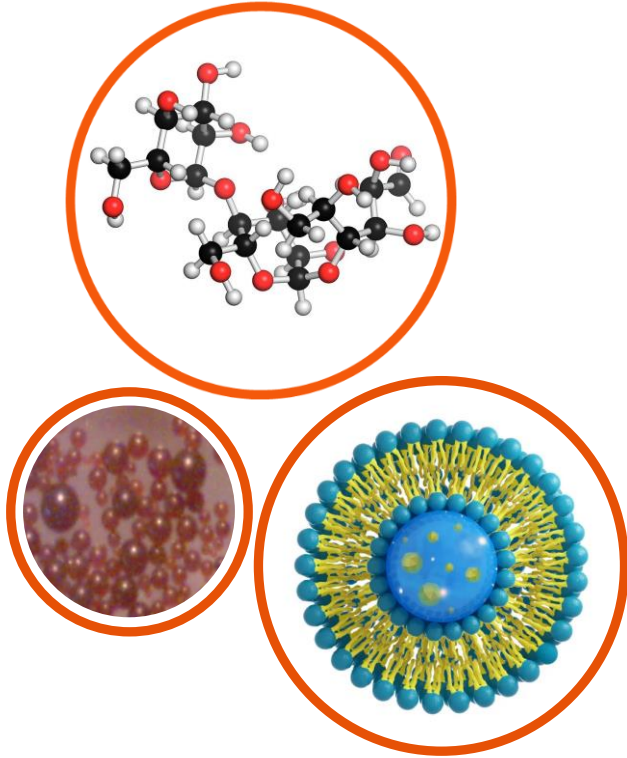
# CONTROLLED FLAVOUR RELEASE



## VERSATILES ENCAPSULATION TECHNOLOGIES FOR CUSTOMISED SOLUTIONS

### CAPSULES MADE OF EXTRUDED SUGARS IN GLASSY STATE OR LIPIDS ALLOWS TO:

- Achieve high loading and retention capacity of flavourings and/or fruits pulps
- Minimize flavourings lost with drastic thermal process treatments
- Prevent oxidation process; flavourings are isolated from oxygen and food matrix





# scentium

Part of Croda International Plc



[cghizzoni@scentium.com](mailto:cghizzoni@scentium.com)



[scentium.com](http://scentium.com)

[info@scentium.com](mailto:info@scentium.com)

R9-2020