

 TAKASAGO

we design to taste...



Scent, taste, and future.



味のデザイン

Surimi School Europe 2015

Takasago Overview



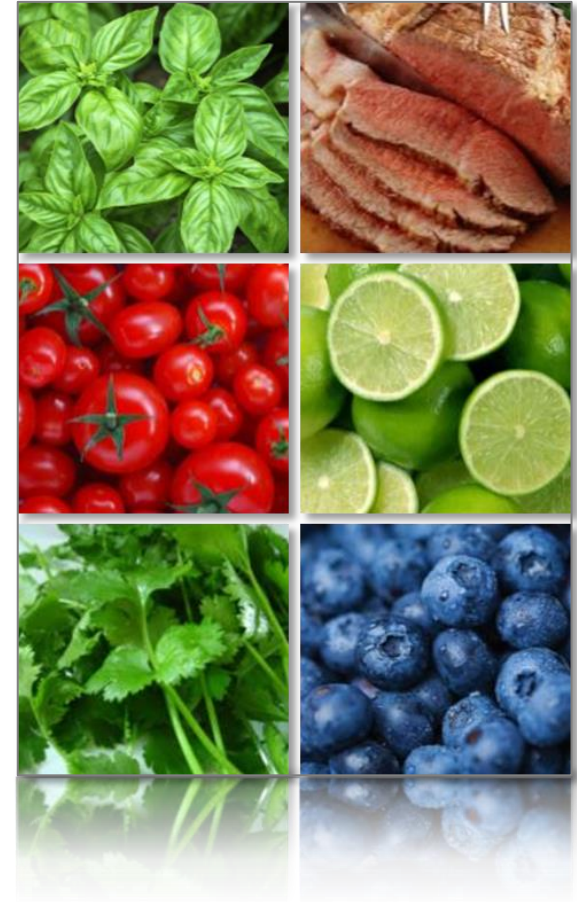
- The only global Asian flavor company
- A top five Flavor & Fragrance manufacturer
- Sales of \$1.1 billion in 2015
- 3,200 employees worldwide
- Wide array of captive materials based on Nobel Prize[®] winning in Chemistry
- Collaborative global R&D resources
- Holder of about 1,000 patents and filing over 50 new patent annually
- Global commercial network and consumer research expertise

Our network enables us to satisfy customers' needs on a global scale



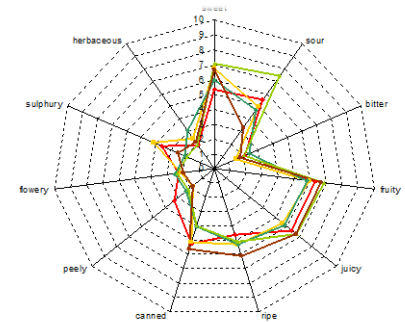
Proprietary Products and Technologies

- Intensates®
 - Flavors that provide unique sensations
- Vivid Flavors®
 - Chiral chemistry inspired premium flavors that mimic nature
- Natural Flavors and Ingredients
 - Advanced separation technologies producing a range of natural products
- Taste Modulation
 - Flavors for the low sodium environment
- Authentic Asian
 - Delivering the real taste of Asian cuisine



Takasago Savory Europe

- EAME savory creation team
- Comprehensive range of application capabilities to support customer projects:
 - Canning / retorting
 - Sterilization / UHT manufacture
 - Meat processing and emulsification
 - Dehydrate formulation expertise
 - Recipe dish concept development
- Strong global surimi presence and 40 years of knowledge
 - Flavor application
 - Custom flavor development
- Fast responsive analytical department
 - Equipment for ensuring authenticity and matching



Takasago Savory Manufacturing

- Flexible state of the art manufacturing facility – currently undergoing significant expansion and investment
- Modern, ultra high quality production capability for savory products
 - Liquid manufacture
 - Reaction flavors
 - Vacuum Drying & Spray drying / Agglomeration
 - Encapsulation
 - Expansion plan to increase capacity in 2014/2015





Why Takasago?

- Comprehensive range of savoury flavours in all major seafood profiles for surimi needs
 - Different formats
 - Different profile
 - Cost effective quality flavors
- Range of NATURAL flavors for surimi and recipe dish products
- Effective tools for any taste enhancement challenges
- Application support in meeting your flavour needs
- Heritage in authentic Japanese / Asian ethnic flavours,
- Global reach regarding seafood and fish trends, the surimi market and other key savory segments





Your Success...

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Trust

Teamwork

Technology

Our Commitment!

Thank
you!