

# FIRMENICH: YOUR PREFERRED PARTNER FOR GIN NEW PRODUCT DEVELOPEMENT



In-house molecules and process development to deliver unique solutions in terms of price, profile and performance



**Proprietary global** 

insights about consumers' botanical awareness and their associated conceptual, emotional and functional benefits



Holistic analytical

approach and sensory characterization capabilities, including unique evaluation methods, dedicated gin lexicon and trained panel



Global and regional network of dedicated spirit experts, including R&D, flavorists, application mixologists and marketers



## Firmenich unique Botanical Expertise

At Firmenich we offer our creators and customers a large palette of natural herbs, flowers and spice ingredients.

Through our Naturals Together Program, we partner at source around the world and can offer traceable botanical ingredients with strong story telling like provenance or positive impact.

We use both traditional and new innovative soft extraction techniques to preserve the real taste of nature at its best.

Our botanical extracts can be used to deliver their named taste, to create outstanding natural gin flavors or to give a trendy, healthy and natural touch to any new alcoholic or no/low alcohol beverage development.



### Firmenich Ginspiration Toolkit: our Approach

#### **Botanical Extracts**

Comprehensive selection of premium botanical extracts providing specific herbal, floral, citrus or spicy aromatic directions. Solubility in finished products has been optimized through gentle washing and distillation processes.

These alluring extracts can be blended into an all-in-one solution to provide a holistic gin base and profile or sold as a stand-alone to bring a signature character to your product.

Create a signature twist for your already iconic product!

#### **Natural Flavors**

Reference concentrated profiles featuring several gin organoleptic universes, created using state-of-the-art analytical tools and expert sensory methods.

Suitable for distilled and flavored gins, spirits, FABs and non-alcoholic beverages



Juniper Berry Extract 944970 - Gin, Pine, Citrus

Juniper Berry Extract 944971 - Gin, Pine, Earthy, Woody

Coriander Seed Extract 058436 1B5 - Floral, Spicy, Seedy

Angelica Root Extract 910050 - Woody, Earthy, Herbal

Sevilla Bitter Orange Flavor 968892 - Citrus, Peely, Aldehydic (SOGO\* Spain, Sevilla)

Sicilian Lemon Extract 050002 3823T - Lemon, Peely, Floral (SOGO\* Italy, Sicily)

Lime Solessence™ W Flavor 955456 - Fresh, Juicy, Lime, Peely

Coriander Leaf Extract 928129 – Fatty Aldehydic, Green (SOGO\* Egypt)

Fennel Seed Extract 942319 - Aniseed, Earthy, Herbal

Laurel Leaf Extract 914887 - Herbal, Citrus, Eucalyptus

Marjoram Extract 956951 - Herbal, Pine, Citrus, Spicy

Rosemary Extract 978996 - Herbal, Camphoraceous

Clary Sage Extract 981572 – Floral, Bergamot, Herbal (SOGO\* France)

Pine Needle Extract 973894 - Woody, Resinous, Fresh (SOGO\* Siberia)

Lavender Extract 954120 - Floral, Velvety, Clean (SOGO\* France)

Rose Extract 058448 1B5 - Floral, Citrus, Earthy (SOGO\* Turkey)

Orris Extract 058509 T - Woody, Root, Floral, Powdery

Davana Extract 937543 - Hay, Floral, Apricot (SOGO\* India)

Cubeb Pepper Extract 936372 - Spicy, Floral, Woody

Cardamom Seed Extract 920364 – Spicy, Citrus, Floral (SOGO\* Guatemala)

Cassia Bark Extract 919434 - Spicy, Balsamic, Sweet

Nutmeg Extract 058438 1B5 - Terpenic, Peppery, Woody

Flavor Code	Flavor Name	Description
050002 3306T	GIN FLAVOR	Juniper, Coriander, Root, Liquorice
050002 3307T	GIN FLAVOR	Juniper, Coriander, Root, Orris, Liquorice, Lemon
050002 3398T	GIN FLAVOR	Terpenic, Herbaceous, Coriander, Lime, Spicy

For more information about recommended applications, dosage rates, or to order samples, please contact your Firmenich Account Manager.

