

# BOOSTING BRANDY

A diverse selection of sophisticated flavors to capture the desired authenticity and complexity of several brandy styles

## FIRMENICH: YOUR PREFERRED PARTNER FOR ALCOHOLIC DRINKS



A dedicated global network of R&D and technical experts, supported by in-depth local taste understanding



An unrivaled spirits tonality excellence offering to deliver authenticity and complexity through cost-effective solutions



An innovation pipeline in line with rising consumers' demand for naturality and wellbeing



“ Brandy is a type of spirit obtained by the distillation of fermented fruit juice and commonly produced from grapes. Distillation techniques, fruit varieties, ageing methods and blending vary across producers and countries, and give the spirit its unique aromatic profile. Some of the world's most famous brandies are Armagnac, Cognac, Brandy de Jerez, Pisco or Grappa. ”

## Brandy and Firmenich

To capture the essence and the diversity of great brandies you need the right expertise. Through our industry leading R&D, and leveraging proprietary analytical and sensory capabilities, we studied the volatile and non-volatile composition of several unique brandies to truly understand taste and profile attributes driving preference. Combined with years of flavor creation experience and knowledge, we have perfected a modular brandy toolkit capturing the most common and differentiating brandy attributes and allowing you to create the exact profile you desire.

# Firmenich Brandy Toolkit: our Approach

## Base Flavors

Reference flavors evolving around the two most known brandy styles: French and Spanish, showing different degree of maturation. These flavors can be sold as such, or used as base for creation.



## Unique Spirit Flavors

Distinctive flavors containing a base flavor and one or several signature key(s), and sold as fully integrated solutions.

## Signature Keys

Concentrated top notes providing specific aromatic directions, such as nutty, oak, fruity or ester notes. These flavors can be sold as such and added on top of a finished product to provide a premium distinctive twist, or used as building blocks for creation to increase flavor profiles' complexity.

A modular and versatile tool to co-develop solutions perfectly meeting your needs

Flavor Code	Flavor Name	Description
050006 2211TIA	BRANDY FLAVOR	Spanish Brandy style flavor with short ageing profile
050006 2212TIA	BRANDY FLAVOR	French Cognac style flavor with long ageing profile (VSOP, Very Special Old Pale style)
050006 2214TIA	BRANDY FLAVOR	Spanish Brandy style flavor with long ageing profile (XO, Extra Old style)
050013 818TIA	BRANDY FLAVOR	Less complex young and fruity brandy base (no specific style)
050002 3196T	RAISIN KEY	Delivers complex rich dried fruit character
050006 2280TIA	OAK BOOSTER	Delivers typical oaky maturation character
050006 2275TIA	BRANDY TOP NOTE KEY	Delivers harsh top note character and volatility, "fuminess"

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