

Authentic taste delivery in plant-based applications is a key attribute that makes your product succeed and stand out from competition:

- Consumers have now a wide variety of plant-based options to experiment with, making their palates as well as their taste expectations harder to please.
- Whether your consumer is missing the juicy taste and aroma of a flame grilled burger, a
 rotisserie chicken or a slow roasted pork, DYNAROME® technology will help you achieve a
 winning product that is nutritionally smart, delicious and will deliver an authentic experience
 that is just as great as the animal-based options.





















DYNAROME® SR (Sustained Release)

delivers the "Juicy" taste by capturing the meat-like taste and aroma, providing juiciness that lingers



DYNAROME ® SR	Benefits in application	Juiciness	Masking	Fatty- Lingering
		1	1	√
JUICY FAT DYNAROME® SR			571552 1T	
BE JUICY FAT DYNAROME® SR			571500 2T	
PK JUICY FAT DYNAROME® SR			571494 1T	
CH JUICY DYNAROME® SR			571496 2TPOF	
VEGAN DAIRY TYPE DYNAROME® SR			571544 2T	

DYNAROME® TR (Temperature Release)

ensures a time-release kitchen aroma to address any cooking challenges



DYNAROME ® TR	Benefits in application	Cooking aroma	Meat Tonality	Fatty- Lingering
		1	1	√
BE FAT DYNAROME® TR			513867 2TP0754	
BE DYNAROME® TR			885282 1TP0754	
GRILL ME DYNAROME [®] TR			523530 1TP0754	
PK FATTY DYNAROME® TR			513756 1TP0754	
PK FATTY GRILLED DYNAROME [®] TR			514765 1TP0754	
CH ROAST DYNAROM	514766 1TP0754			

To learn more about Firmenich's new juicy flavor solutions or to discover the full set of SmartProteins® maskers, aroma, taste and texture tools, visit us @ www.Firmenich.com



