

Extruded Flavours

Flavours encapsulated by extrusion



Brief overview



Crunchy particles

Extruded flavours come in the shape of 1 mm or 2 mm particles



Production capacity

Pilot capacity: 8-10 kg
Industrial capacity: 70-120 kg / hour



Water activity

The water activity (aw) of our extruded flavours is inferior to 0.5

Main benefits

- ✓ Longer shelf life (4 years)
- ✓ Protection from oxidation
- ✓ Adapted inert gas packing
- ✓ Resistance to mechanical stresses
- ✓ Improved thermoresistance
- ✓ Controlled release

Adapted for a wide range of applications



Chocolate, Bakery
& Bubble gum



Sports Nutrition
& Food supplements



Hot
Beverages



Savoury
Applications



Contact us

+33 (0)4 92 28 26 26
contact@expressions-aromatiques.com



EXPRESSIONS AROMATIQUES

yours flavourly



Extruded flavours Sweet water & Tea



Name	Code	Recommended dosages				
		Sweet water (g/l)	Brewed Black tea (g/L)	Brewed Green tea (g/L)	Loose Black tea (g/kg)	Loose Green tea (g/kg)
Orange	EA 21113	0.4	0.4	0.4	40	40
Orange	EN 21111	0.6	0.5	0.4	50	40
Orange (2 mm)	EN 22434	0.8	1.5	1.2	150	120
Orange	EN 23720	1	1.5	1.5	150	150
Lemon	EA 21119	0.4	1.2	0.6	120	60
Lemon	EN 21117	0.5	0.8	1	80	100
Lemon	EN 23782	0.7	1.2	1.7	120	170
Bergamot	EA 21104	0.4	0.5	0.5	50	50
Bergamot	EA 22755	0.3	0.5	0.4	50	40
Bergamot	EA 23285	0.3	0.5	0.7	50	70
Bergamot	EN 21105	0.5	0.5	0.5	50	50
Bergamot	EN 22756	0.4	0.7	0.4	70	40
Pink grapefruit	EA 23437	0.1	1.3	0.6	130	60
Mandarin	EN 27393	0.6	1.5	1.5	150	150
Citrus	EN 24175	0.5	0.5	0.5	50	50
Citrus	EN 24177	0.5	0.5	0.5	50	50
Peach	EA 21040	0.2	0.6	0.6	60	60
Peach	EN 21041	0.25	0.8	0.6	80	60
Quince	EA 25412	0.2	0.4	0.4	40	40
Passion fruit	EA 22236	0.3	0.5	0.5	50	50
Passion fruit	EN 22237	0.3	0.5	0.5	50	50
Mango	EA 21019	0.2	0.8	0.6	80	60
Mango	EN 21135	0.2	0.6	0.5	60	50
Lychee	EA 21328	0.2	0.2	0.15	20	15
Lychee	EN 21136	0.2	0.2	0.1	20	10
Red fruits	EA 21122	0.3	0.5	0.5	50	50
Red fruits	EN 21123	0.3	0.7	0.5	70	50
Red fruits	EN 24086	0.3	0.7	0.7	70	70
Strawberry	EA 21851	0.35	1	0.8	100	80
Strawberry	EN 21857	0.25	1	1	100	100
Raspberry	EA 25396/1	0.2	1	0.5	100	50
Raspberry	EA 25629	0.2	0.8	0.6	80	60
Cranberry	EA 26957	0.2	1.2	1.2	120	120
Morello cherry	EA 28992	0.3	1	0.8	100	80
Blueberry	EA 29155	0.5	1.2	1.2	120	120

EA : Extruded Artificial (or Nature Identical) flavour EN : Extruded Natural flavour





Extruded flavours

Sweet water & Tea



Name	Code	Recommended dosages				
		Sweet water (g/L)	Brewed Black tea (g/L)	Brewed Green tea (g/L)	Loose Black tea (g/kg)	Loose Green tea (g/kg)
Grape	EA 26891	0.4	0.8	0.8	80	80
Mint	EA 21413	0.6	1	0.8	100	80
Mint	EA 21118	0.4	0.4	0.4	40	40
Mint	EN 21116	0.4	0.6	0.6	60	60
Jasmine	EA 22066	0.3	0.4	0.4	40	40
Jasmine	EA 22067	0.3	0.4	0.4	40	40
Green tea	EA 21936	0.2	N/A	0.2	N/A	20
Green tea	EN 21937	0.2	N/A	0.2	N/A	20
Black tea	EA 22227	0.1	0.5	N/A	50	N/A
Black tea	EN 22275	0.3	0.5	N/A	50	N/A
Ginger	EN 21137	0.3	0.6	0.8	60	80
Cardamom	EA 24538	0.2	0.6	0.6	60	60
Cardamom	EN 24539	0.2	0.6	0.6	60	60
Masala spices	EA 21139	0.3	0.6	0.6	60	60
Masala spices	EN 21138	0.2	0.5	0.3	50	30
Pumpkin spice	EA 28422	0.3	0.6	0.5	60	50
Honey	EA 21840	0.2	0.5	0.5	50	50
Honey	EN 21841	0.2	0.7	0.5	70	50
Vanilla	EA 22010	0.4	0.5	0.5	50	50
Vanilla	EN 21060	0.3	0.4	0.4	40	40
Vanilla	EN 22012	0.4	0.5	0.5	50	50
Chocolate	EA 23080	0.5	0.6	0.6	60	60
Chocolate	EA 23675	0.3	0.5	0.5	50	50
Chocolate	EA 23675/1	0.3	0.5	0.5	50	50
Milk chocolate	EN 24269	0.3	0.4	0.4	40	40
Caramel	EA 23228	0.6	0.8	0.8	80	80
Caramel	EA 24238	0.5	0.7	0.7	70	70
Caramel	EN 23229	0.6	0.6	0.6	60	60
Caramel	EN 25353	0.5	0.8	0.7	80	70
Coconut	EA 23798	0.5	0.8	0.8	80	80
Coconut	EN 23868	0.5	0.8	0.8	80	80
Crème brûlée	EN 24058	0.5	0.6	0.6	60	60
Crème brûlée	EA 24065	0.5	0.6	0.6	60	60
Biscuit	EA 24184	0.5	1.2	1.2	120	120
Biscuit	EN 24188	1	1.5	1.5	150	150
Hazelnut	EN 28039	0.2	1.5	1.5	150	150

EA : Extruded Artificial (or Nature Identical) flavour EN : Extruded Natural flavour





Extruded Flavours

Coffee, Chocolate, Protein cookie & Collagen Drink



Name	Code	Recommended dosages			
		RTD Coffee (g/L)	Chocolate (g/kg)	Protein cookie (g/kg)	Collagen drink (g/L)
Orange	EA 21113	N/A	4	6	1.5
Orange	EN 21111	N/A	4	6	2.5
Orange (2mm)	EN 22434	N/A	20	N/A	3
Orange	EN 23720	N/A	15	15	4
Lemon	EA 21119	N/A	8	6	1.5
Lemon	EN 21117	N/A	8	6	1.5
Lemon	EN 23782	N/A	15	15	3
Bergamot	EA 21104	N/A	7	8	0.8
Bergamot	EA 22755	N/A	8	8	0.6
Bergamot	EA 23285	N/A	8	8	0.6
Bergamot	EN 21105	N/A	7	10	1
Bergamot	EN 22756	N/A	10	8	0.8
Pink grapefruit	EA 23437	N/A	10	8	0.4
Mandarin	EN 27393	N/A	10	12	1.5
Citrus	EN 24175	N/A	20	8	2
Citrus	EN 24177	N/A	20	10	2
Peach	EA 21040	N/A	7	7	0.8
Peach	EN 21041	N/A	7	7	1
Quince	EA 25412	N/A	8	5-8	0.8
Passion fruit	EA 22236	N/A	5	5	1.2
Passion fruit	EN 22237	N/A	7	7	1.2
Mango	EA 21019	N/A	5	6	0.8
Mango	EN 21135	N/A	5	6	0.8
Lychee	EA 21328	N/A	2	2	0.8
Lychee	EN 21136	N/A	2	2	0.8
Red fruits	EA 21122	N/A	3.5	4	1.2
Red fruits	EN 21123	N/A	4.5	4	1.2
Red fruits	EN 24086	N/A	7	6	1.2
Strawberry	EA 21851	N/A	7	8	1.5
Strawberry	EN 21857	N/A	8	6-10	1
Raspberry	EA 25396/1	N/A	5	7	0.8
Raspberry	EA 25629	N/A	7	7	0.8
Cranberry	EA 26957	N/A	12	10	3
Morello Cherry	EA 28992	N/A	5	8	1
Blueberry	EA 29155	N/A	8	10	1.2

EA : Extruded Artificial (or Nature Identical) flavour EN : Extruded Natural flavour





Extruded Flavours

Coffee, Chocolate, Protein cookie & Collagen Drink



Name	Code	Recommended dosages			
		RTD Coffee (g/L)	Chocolate (g/kg)	Protein cookie (g/kg)	Collagen drink (g/L)
Grape	EA 26891	N/A	14	12-14	1.5
Mint	EA 21413	N/A	7	6	2
Mint	EA 21118	N/A	4	4	1.5
Mint	EN 21116	N/A	5	5	1.5
Green tea	EA 21936	N/A	7	7	N/A
Green tea	EN 21937	N/A	7	7	N/A
Black tea	EA 22227	N/A	7	7	N/A
Black tea	EN 22275	N/A	7	6	N/A
Ginger	EN 21137	1	4	4	N/A
Cardamom	EA 24538	0.7	8	8	N/A
Cardamom	EN 24539	0.7	8	4	N/A
Masala spices	EA 21139	1	4	4	N/A
Masala spices	EN 21138	0.7	3	3	N/A
Pumpkin spice	EA 28422	0.7	3	3	0.7
Honey	EA 21840	0.7	5	2-4	0.8
Honey	EN 21841	1	5	5	0.8
Vanilla	EA 22010	1	4	4	1.5
Vanilla	EN 21060	1	4	4	1.2
Vanilla	EN 22012	0.5	4	4	1.5
Chocolate	EA 23080	1	5	8	2
Chocolate	EA 23675	0.5	5	15	1.2
Chocolate	EA 23675/1	0.5	5	15	1.2
Milk chocolate	EN 24269	0.5	7	15	1.2
Caramel	EA 23228	1.2	10	10-15	2.5
Caramel	EA 24238	1.2	7	15	2
Caramel	EN 23229	1.3	10	13	2.5
Caramel	EN 25353	1.5	7	15	2
Coconut	EA 23798	1.5	10	10	2
Coconut	EN 23868	1.5	10	12-15	2
Crème brûlée	EA 24065	1	10	10-12	2
Crème brûlée	EN 24058	1	10	10-15	2
Biscuit	EA 24184	4	20	20	2
Biscuit	EN 24188	4	20	20	4
Coffee	EA 23198	3*	10	15	4
Hazelnut	EN 28039	3	3	3	2

EA : Extruded Artificial (or Nature Identical) flavour EN : Extruded Natural flavour

*excepted Europe





Extruded Flavours Savoury applications



Name	Code	Recommended dosages		
		Salted water (g/L)	Stock cube (g/kg)	Mashed potatoes (g/kg)
Ginger	EN 21137	1	30	5
Masala spices	EA 21139	0.4	25	2
Masala spices	EN 21138	0.4	20	1.5
Truffle	EA 22624	0.2	17	5
Lemongrass	EA 22730	0.2	17	2
Lemongrass	EN 22921	0.2	17	0.9
Kaffir lime	EA 22758	0.2	17	0.8
Cep / Boletus mushroom	EA 22776	0.2	17	1
Thai basil	EN 22703	0.2	17	1
Coriander	EN 22774	0.2	17	1
Chicken	EA 26435	0.3	30	1.2
Roasted chicken	EA 26437	0.2	20	1.5
Beef	EA 26513	0.3	17	1.5
Roasted beef	EA 26515	0.2	17	2
Bacon	EA 26547	0.3	17	1.5
Pumpkin spice	EA 28422	0.3	17	1.5

Key facts

Innovative technology

Encapsulated flavours available as 1 mm or 2 mm particles
Adapted for a **wide range of application**

Longer shelf life

Encapsulation maximize the protection of active ingredients in each formulas thus guaranteeing a **shelf life of 4 years**

Minimum order quantity

The minimum order quantity for our extruded flavours is **100 kg**
Industrial capacity: 70-120 kg/hour



About Expressions Aromatiques

Located near Grasse in the south-east of France, **Expressions Aromatiques** is specialised in the creation, development, production and distribution of flavours for the food and beverage industry. We offer a wide range of natural, organic or synthetic flavours, available as liquids, emulsions or in powder form (obtained via simple mixing, encapsulated via spray drying and extrusion).



Contact us

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