



C. S. Flavours and Fragrances
— *Capturing the Essences* —

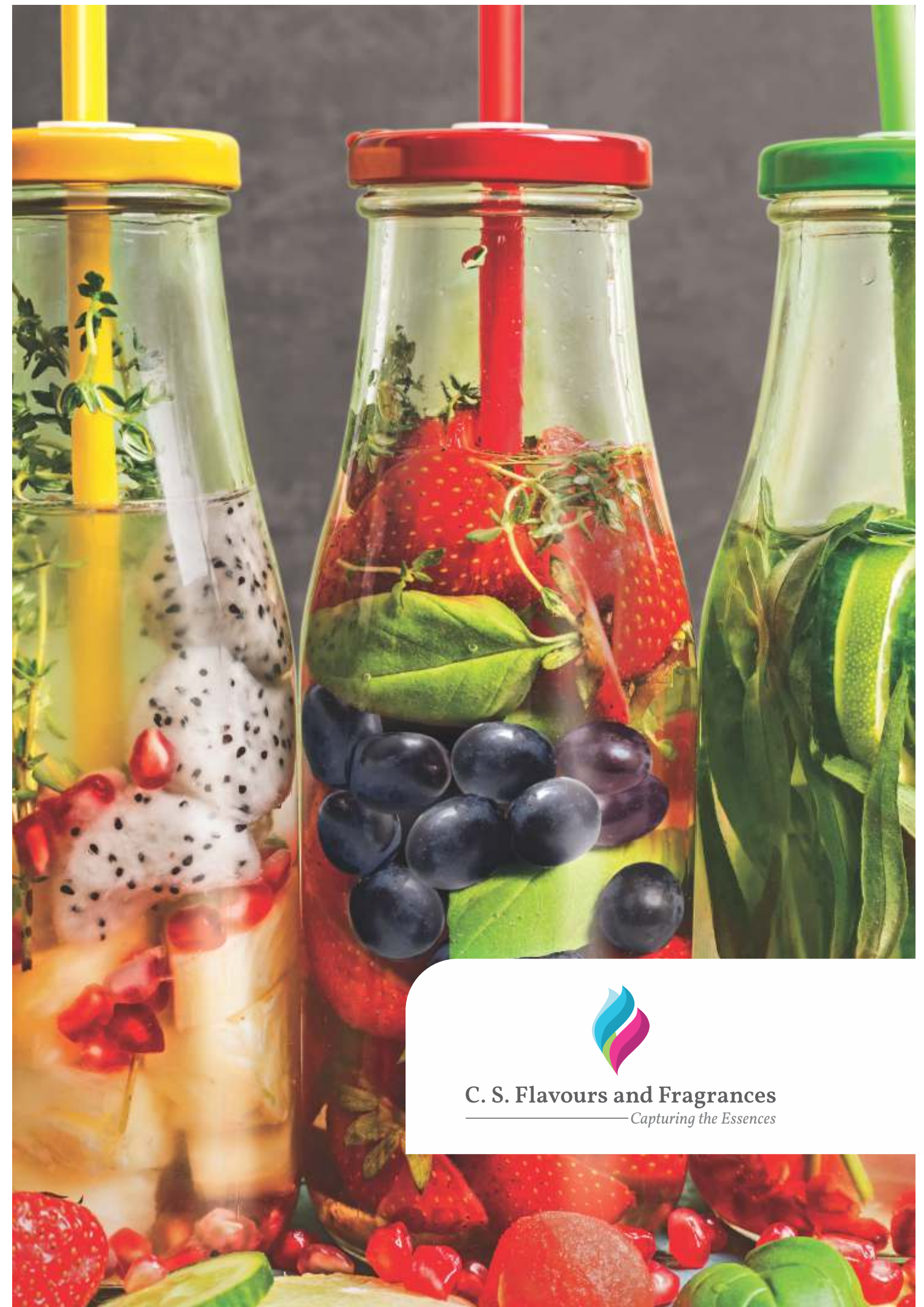
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C. S. Flavours and Fragrances
— *Capturing the Essences* —

Making the world a sweeter, brighter, happier place.

When it comes to flavours, today's consumer is loving the traditional and exploring the new. This makes it a great time for the food and beverages industry to be experimenting, innovating and creating wonderful new formulations that will delight the palette of the modern consumer.

At C. S. Flavours and Fragrances, we pride ourselves on constantly studying consumer preferences across global markets to track the changing trends. As experts in sweet profile flavor formulations, our strength lies in sourcing the right ingredients from across the world to deliver that 'perfect rounded flavour' to our customers, every single time.

Established in 1964, we have defined our processes to conceptualise and effectively formulate flavours and fragrances. The formulations add extra zing to our customers' beverages and candies, while adding a rich texture and luxuriant mouthfeel to ice creams, bakery items and more.

The foods we eat satiate not just our hunger, but delight our tastebuds. Our team comprises of expert flavorists, and chemists who use the latest in trends and scientific development to deliver flavours that meet the discerning tastes and standards of the contemporary customers and their consumers.

Technical Details

Design and supply flavours and aroma chemicals.

A network of strategic geographic partners for wider global reach.

Product design and manufacturing is customized to meet client's individualised profiles, applications, project needs.

Capabilities to develop flavours for complete range of end use products; and signature flavours.



Types of Flavour



LIQUID FLAVOURS

Designed to ensure product consistency, low volatility of aromatic variants, these flavors can be used across all types of product applications.



FLAVOUR EMULSIONS

CSFF emulsions are marked by distinctive top notes that adequately stimulate the olfactory receptors. They hold across the shelf life of the product without separating.



POWDER FLAVOURS

Used extensively in bakery applications, instant drink mixes, these are designed to minimize oxidation, without affecting taste, freshness and texture of end product.



DAIRY

Divine dairy flavours that delight

Our dairy flavours add delicious and refreshing taste to milkshakes, ice-creams and flavoured yogurts. We offer our customers flavours of varying strength from mild to harsh, as per their product requirement and market preference.

Our formulations are developed in a manner to ensure the delicate, mild flavours blend easily with the base product, and do not become objectionable at high concentrations. While we ensure our flavours are mild enough to be thoroughly enjoyable, yet these are intense enough to be easily recognized even in small quantities.

To ensure our customers are able to achieve the optimal flavours, CSFF dairy flavours are a mix of purity and concentration. As flavor concentrates play an important role in enhancing the flavours of good dairy products, we ensure our flavours do not mask those subtle flavours of dairy, but bring them to the fore.

Ideal for:

- Milkshakes
- Ice-creams
- Flavoured yogurt



PHARMA

Giving bitter syrups a sweet lining

Undesirable taste is one of several important formulation problems that are encountered with certain drugs. Oral administration of bitter drugs with an acceptable degree of palatability is a key issue for health care providers, especially for pediatric patients. Several oral pharmaceuticals have unpleasant, bitter-tasting components. So, any pharmaceutical formulation with a pleasing taste would definitely be preferred over a competitor's product. This typically translates into better compliance and therapeutic value for the patient and more business and profits for the company.

The ideal solution to reduce or inhibit bitterness is the discovery of a universal inhibitor of all bitter tasting substances that does not affect the other taste modalities such as sweetness or saltiness.

Bitterness reduction and inhibition are important characteristics of a good oral dosage form. We have achieved an appreciable amount of success in the development of taste-masking formulations in recent years.

This technique is the foremost and the simplest approach for taste masking, especially in the case of pediatric formulations, chewable tablets, and liquid formulations.



HOOKAH MOLASSES

Indulge in the rich taste of luxury

As shisha-lounges become preferred hangouts, offering your consumer a range of flavours to experiment with and explore takes the hookah experience to a completely different level. Flavour is the main draw for new consumers to try out the hookah, while innovation and mixing of flavours keeps the regulars coming back for yet another session.

We have mastered the art and science of creating hookah flavours that are intense, balanced and last the long sessions without the tobacco being incinerated. The release of our flavours is smooth, with a rich delicious aroma that fills the space. The flavours are crafted to have a luxuriant mouthfeel, a distinct identifiable sweet, fruity taste, without irritating the throat. These qualities make for the ideal hookah that is tasty, offering the patron a laid back moment of relaxation.

Our trend watchers are closely studying the hookah markets, to observe the evolving trends in this ultra luxe segment. This enables us to offer you the latest innovations in flavor much earlier than the rest of the market.

- Over 5000 flavours, inspired by all kinds of fruits and sweet candy.
- Catering to a wide consumer palette, especially the new generation.
- Our flavours are easy to blend and experiment with, giving our customers much to offer the novelty-seeking consumer.
- Our popular flavours include: Double Apple, Silver Apple, Kiwi, Blueberry, Peach and the latest addition being Paan.



BAKERY

Flavours that truly rise to the occasions!

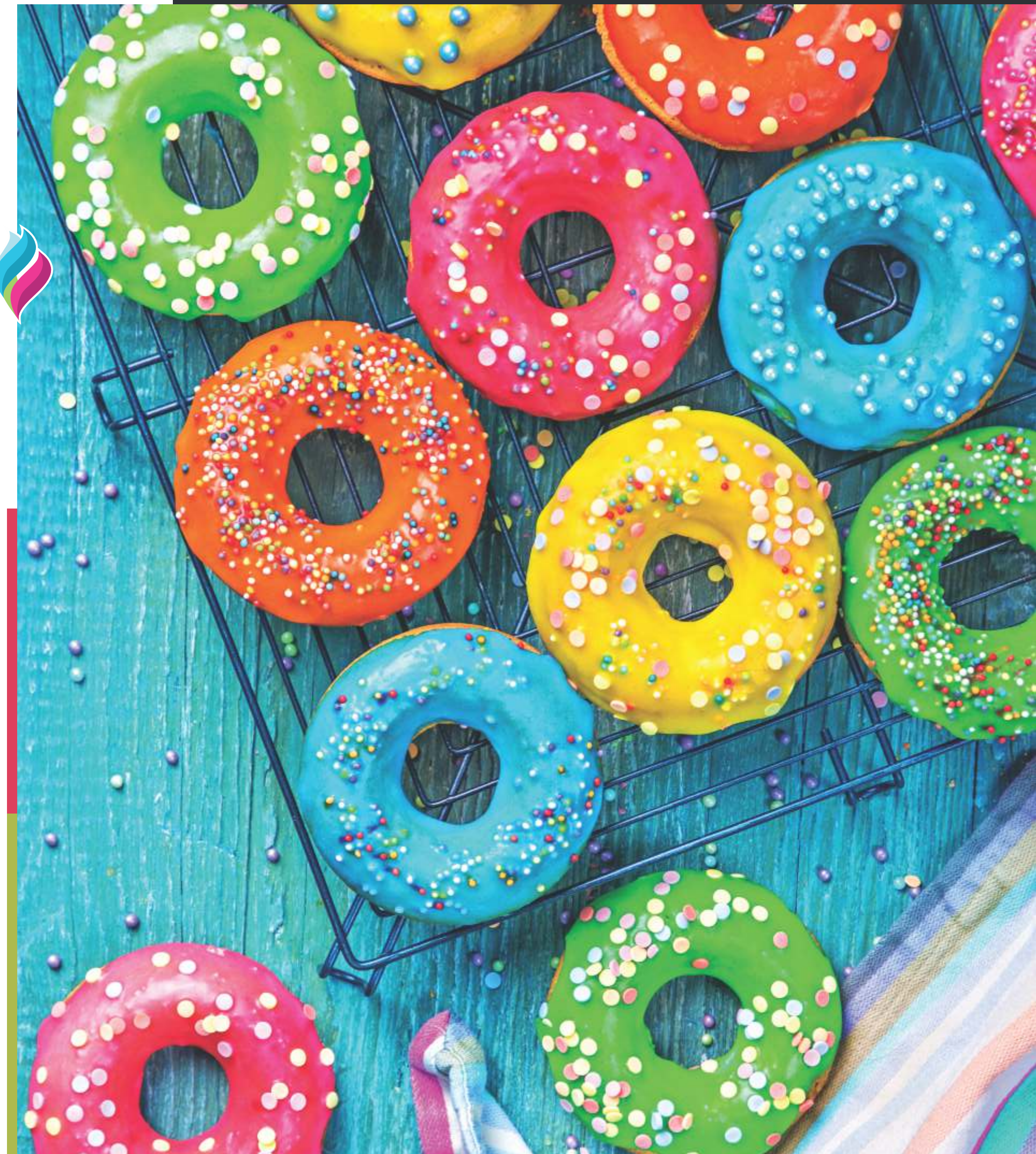
With the advancement in technology used in bakery items, and purchased bakery treats today becoming increasingly popular mainstream products, the role of added flavours has gained a new level of importance.

While flavours cannot be considered a truly basic ingredient in bakery products but these are important in producing the most desirable products. Flavours for this segment need to meet several parameters including long shelf life, stability of flavor under high levels of heat for long periods and enhancement of other ingredients in the recipe.

The addition of our flavorings and sweeteners to baked items go a long way in making up the loss of odor and taste that occurs during processing, or to enhance the quality of the food. We constantly innovate new flavours in this segment to meet the diversity in taste preferences among consumers, and to enable our customers to maintain numerous SKUs.

Ideal for:

- Cakes
- Breads
- Pastries
- Fudges
- Cookies & biscuits
- Pies
- Muffins



BEVERAGES: NON-ALCOHOLIC

The zing that makes your favourite drink.

We take the experience of fizzy and fruity drinks up by several notches when it comes to non-alcoholic beverages. In a market where flavor is one of the key differentiators, that depends heavily on vibrant sweet and tangy flavours, and their strength in the initial sips, we take up the responsibility well. We deliver to our customers' demands of flavours that invite the consumer to experiment, experience a new flavor, and yet our formulations have the ability to stay rooted in the familiar.

The non-alcoholic beverage segment is witnessing considerable growth with flavoured bottled waters and energy drinks leading the way in this category. Our range in the non-alcoholic beverage segment includes peach, exclusive flavours for tea and coffee premixes alongside the traditional lime, orange, pink grapefruit, green apple, strawberry and watermelon flavours.

Ideal for:

- Carbonated drinks (emulsions)
- Non carbonated drinks (deliver effectively on the top notes)
- Tea and coffee premixes
- Energy drinks



BEVERAGES: ALCOHOLIC

Flavours to warm the heart and soothe the soul

Alcoholic beverages have fascinated men since times immemorial. With the entire process of distilling these much loved and cherished waters of grains and fruits being a combination of science, art and a huge element of nature, flavor becomes an important aspect of this category.

With most of our customers looking for highly customized flavours in this segment, we have mastered the art and science of creating flavours that span a wide range of tastes. From flavours with sweet, fruity notes ideal for wines and beers to mildly bitter, to rich bitter flavours of whisky that resonate with smoky peat flavours of Scottish distilleries, we can create them all.

Customers can be rest assured our formulations will lend stability and depth to the final product; and enhance colour, body and feel from the first to the last drop.

Ideal for:

- Wine
- Beer (Barley)
- Whisky
- Gin
- Vodka



CANDY & CONFECTIONERY

Sugar candies that hark back to childhood days!

There is nothing quite like popping a colourful candy in your mouth and enjoying that burst of cherry or grape flavor. The delicious taste and aroma can transport you back to your school days where candies, toffees and hard boiled sugary treats were all our favourites.

We have developed the expertise to formulate the favourite flavours in this category and ensure they remain stable through the product shelf life. Constant research is underway to ensure the taste burst is just right when the product comes in contact with the right triggers.

Our flavourings help boost the natural flavours of the product while enhancing products low in fat or sugar by increasing the sensation of richness, creaminess or sugary-ness. From the standard mint, vanilla, cherry and grape to the more exotic flavours such as coffee and papaya, and more, we can offer our customers the complete range in this segment.

Our customers can choose from liquid, oil-based and powder flavours, depending on their specific product requirements.

Ideal for:

- Hard boiled candies
- Gum drops
- Chewing gums
- Sugary treats
- Jelly candy
- Chocolates
- Toffees



QUALITY & RANGE

FLAVOURS

We have always believed in client oriented services, as we strive to provide innovative products with unprecedented quality. Our well qualified technical workforce is backed by stringent quality control processes and standards.

This unwavering focus on quality, customer specifications and timely deliverables has enabled us to build a 'preferred partner' reputation in markets across the world.

Quality control checks and parameters

For Incoming raw material:

- Supplier approval program
- Ingredients submission tests and approval
- Incoming ingredients positive test and approval program

During Production:

- Coding of products for complete traceability to the source.
- Batch to batch analysis with lab and regulatory report

Control After Production:

- Analysis of finished good
- End application testing in application lab
- Inspection and test to ensure its compliance with specification limits and customer profile requirement.

Details of each test conducted:

- Organolaptic testing
- Specific Gravity
- Refractive Index
- PH
- Acid base titer values
- Viscosity
- Optical rotation
- Color spectrometry
- Loss on drying
- Tapped density
- GC analysis (internal testing parameter)
- Microbiological Testing:
 - a. Total Plate count
 - b. Yeast and mould testing

A

All Spice
Almond
American Ice Cream
Soda
AmlaFlavour
Aniseed
Apple Flavour
Apricot

B

Bakers Vanilla
Banana
Basil
Basmati Rice
Beer
Biryani
Biscuit
Black Grapes
Black Berry
Blackcurrant
Blood Orange
Blue Berry
Bonificateur
Brandy
Bubble Gum
Buttabelle
Butter
Butterscotch

C

Champagne
Capsicum Excellent

Café Mocha
(Mochaccino Flavour)

Caramel
Cardamon
Cashew
Cashew Fenny
Cheese
Cherry
Chicken
Chickoo
Chocaroma
Chocolate
Chocolate Bourbon
Coconut
Cocoa
Coffee
Coffee Classic
Cola
Condensed Milk
Corn
Creamy Toffee
Creamy Vanilla
CrèmeBrulle Coffee
Cumin
Custard Apple

D

Dairy Butter
Dairy Milk
Dark Rum
Date
Desi Ghee

Devon Butter Toffee
Dill Relish
Dry Gin
Rooh Gulab

F

French Vanilla
Fruit Cocktail
Fruit Cola

G

Garlic
Gin Cordial
Gin Dry
Gin London
Gin Popular
Ginger Ale
Ginger Beer Cloudy
Grape Brandy
Grapes
Green Mango
Guava
Gulkand

H

Hazelnut
Honey

J

Jackfruit
Jeera
Juicy Jam
Juicy Orange

K

Kailash

Kesar Elaichi
Kesar Pista
Kewra
Khus
Kiwi Fruit
Kola Champagne
Kulfi

L

Lemon
Lemon Booster
Lemon Lime
Lemon Oil Select
Lime
Lychee

M

Malagawine
Malai Kulfi
Malt
Malt Extract
Mango
Milk
Malted Milk
Milk Masala
Mix fruit
Molasses
Mosambi
Menthol Crystals

N

Nectar

O

Oak Extract

Oak Wood
Oil Clove
Oil Orange Sweet
Oil Peppermint
Orange

P

Papaya
Passion Fruit
Peach
Peppermint
Pineapple
Pistachio
Pistachio Olympia
Plum
Portwine
Prune
Prickly Pear

R

Rabadi
Raspberry
Rose
Rose Milk
Rose White
Rum
Ram Jamaica

S

Saffron
Santra Spl
Scotch Whisky
Shahe Gulab
Sherry

Spearmint Gum
Spearmint Toothpaste
Strawberry

T

Toothpaste Flavour
ToothPaste Mint
ToothPaste Spearmint
Tutti Fruity

V

Vanilla Custard
Vanilla
Vodka

W

Watermelon
Whisky
Wild Red Berry

Y

Yeast