

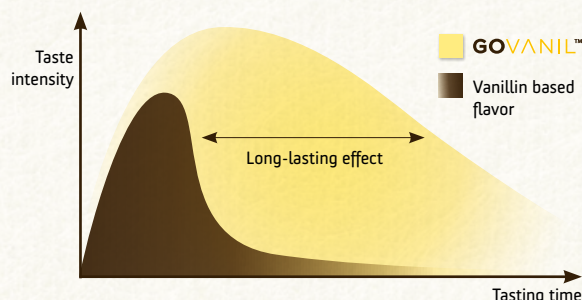


GOVANIL™ IN HIGH PROTEIN NUTRITION : THE ALLIANCE OF TASTE AND PERFORMANCE

Govanil™ is the functional solution to meet the challenges of high protein nutrition together with sensory and taste appeals.

GOVANIL™ KEY FEATURES AND BENEFITS

- Off-notes masking in high protein formulations
- Long-lasting note
- Overall taste booster
- Mouthfeel effect
- Pleasant vanilla flavor



*Sensory evaluation performed by a trained panel
at Solvay Vanil'Expert Center*

GOVANIL™ PROCESSABILITY ADVANTAGES THANKS TO A UNIQUE PATENTED CRF™ TECHNOLOGY

- Free flowing powder easy to dose
- Good homogeneous dispersal and mixability in powders
- Good solubility in milk & water
- Clear in solution



GOVANIL™ NATURAL:
NATURE JUST WITHIN REACH

Govanil™ Natural, based on a bioconversion process from natural ferulic acid, brings unique properties to high protein nutrition products:

- Soft and sweet vanilla signature
- Authentic taste
- Overall balanced taste profile
- Off-note masking

**COMPLIANCE WITH "NATURAL
LABELING" ACCORDING TO
BOTH US AND EU REGULATIONS**

VANIL'EXPERT CENTER: AN APPLICATION LAB AT YOUR SERVICE

The Vanil'Expert Center, is a center of expertise dedicated to vanilla flavors.

Our **Food technologists, analysts and flavorists** support you everywhere in the world in optimizing conditions for use of our Govanil range to achieve the perfect taste.

The Vanil'Expert Center and its sister labs help your team to **anticipate Food industry trends** and provide top-notch solutions for existing or innovative recipes.



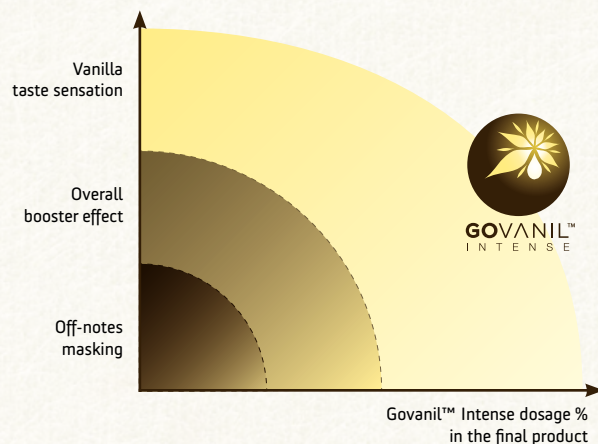


GOVANIL™: A SENSORY PROFILE ADAPTED FOR YOUR CHALLENGES IN HIGH PROTEIN FORMULATIONS

Whatever the protein, and sugar agent (stevia...) used in your formulation, our **Govanil™** range can help in masking off-notes while improving the overall taste of your final product.

GOVANIL™ INTENSE* BENEFITS IN WHEY PROTEIN** BASED PRODUCTS

	GOVANIL™ INTENSE DOSAGE % IN THE FINAL PRODUCT
OFF-NOTES MASKING	0,01 – 0,03 %
OVERALL BOOSTER EFFECT	0,02 – 0,04 %
VANILLA TASTE SENSATION	>0,04%



Tests performed at Solvay Vanil'Expert Center


* Govanil™ Intense is a grade of Govanil™ range.

** Whey protein isolate (WPI) or whey protein concentrate (WPC).

GOVANIL™ IS THE FUNCTIONAL SOLUTION THAT OPENS A NEW RANGE OF OPPORTUNITIES IN THE FAST-GROWING AND DEMANDING HIGH PROTEIN NUTRITION MARKETS:

- Weight management
- Sports performance
- Senior nutrition
- Well-being & Therapeutic nutrition



GOVANIL™ YOUR LEADING PARTNER FOR VANILLA FLAVOR NEEDS:  Contact our Team of Experts



Solvay Vanil'Expert Center – Expert sensory panel – Large scale panel testing – Customers feedbacks

WWW.VANILLA-FLAVORS.COM

