

Create Great Chicken Delights



Spectra-CBH Flavor Strategy for Food Makers

FIDCO proudly presents a gourmet chicken-type flavor at a cost ratio that will help to make your products a profitable success in the super-market.

Spectra-CBH provides you with the flavor of fresh cooked chicken meat at surprisingly low use levels. Just 0.3-0.5% Spectra-CBH achieves dramatic results in succulent chicken applications, such as canned à la king, boxed noodle dinner, boil-in-a-bag curried rice pilaf, gravies, dry seasoning mix for pasta, frozen fricassee, shake coating . . . and so much more.

This high-technology new flavoring agent has already met with considerable success in the world of food manufacturing because it exhibits no

chemical or artificial notes. Heat-stable Spectra-CBH lends excellent mouthfeel to formulated foods. It is composed of 100% flavor solids, and is not dried on any carrier.

Spectra-CBH represents a sophisticated new era in flavor technology made possible through the joint cooperation of FIDCO Technical Research Group and Synflour, our flavor/fragrance arm.

The formulas mentioned above are available for your trial, as are product samples and technical information. Contact the FIDCO/Synflour Special Account Representative in your area, or reach us direct at 1025 Westchester Avenue, White Plains, New York 10605. Telephone (914) 682-6114.



Synflour

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