



DISCOVER A FRESH SOURCE OF FLAVOR

Discover Ogawa.

We're one of Japan's largest flavor companies.

In Japan, freshness is a valued concept in food.

During our 100 years, we have worked creatively to deliver fresh ideas to the food industry.

Super critical extraction of natural materials such as choco-

late and coffee provides flavors which taste fresh.

Enzymolysis reactions help us to deliver cost effective fresh dairy flavors such as milk, cream and butter.

Biosynthesis is the basis for our natural fruit flavors such as strawberry and peach, which are winning consumer taste

panels in the USA.

Maillard reactions of natural materials provide the flavor of freshly cooked meats such as chicken, beef and pork.

So when you are looking for a fresh source of creativity from your flavor supplier, call us.

We're the experts at unlocking the flavors of nature.



Unlocking
the Flavors of
Nature

For information circle 166

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