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Sourcing Meat Applications

Flavors

Health & Wellness

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Boosters

Liquid Seasonings

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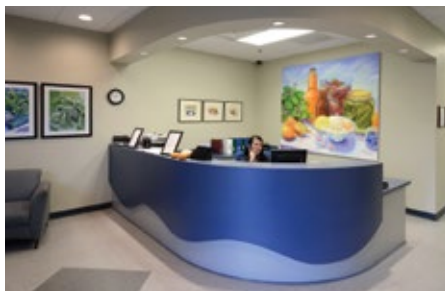
Forward Thinking



Trilogy Essential Ingredients, Inc.®

TOMORROW'S FLAVORS, TODAY®









Tomorrow's flavors, today



Trilogi Essential Ingredients offers an extensive and ever-growing range of flavors for diverse market segments. What sets Trilogi apart is our expertise in processing both traditional and novel ingredients to provide our customers with taste solutions that employ the best delivery systems for their specific applications. In all of our technical and marketing efforts, we strive to support our customers' brands and help them overcome their product development challenges.

Trilogi Essential Ingredients brings together a variety of resources that meet the demands of our domestic and international customers. We provide a wide range of quality food and beverage flavors and ingredients to knowledgeable and sophisticated consumers in a dynamic, global business environment.

Key benefits for food and beverage manufacturers that partner with Trilogi:

-  Strong ingredient base for both traditional and novel products
-  Comprehensive library of existing flavors supported by descriptive analysis by product segment
-  Creative and technical ability to develop innovative flavors with signature profiles
-  Unique delivery systems for flavors, nutritional ingredients and colors
-  Innovative and captive raw material portfolio
-  Experience in working with multinational and midsize companies, as well as manufacturers of niche products
-  Collaborative, decisive, and hands-on management team
-  One-stop-shop for total product solutions

New solutions, forward thinking



NextWave® stands for Trilogy Essential Ingredients' branded products. Our NextWave® brand is defined according to three all-encompassing strategic pillars. Trilogy is dedicated to flavors and ingredients that support traditional product categories as well as the health and wellness segment, recognizing this as an industry paradigm and not a passing trend. NextWave® is empowered by people and capabilities that enable us to deliver quality solutions. Finally, NextWave® depends on our forward thinking, and the fact that we are passionate about identifying the next wave of ingredients, technologies and market trends that will have a transforming impact on new products in the marketplace.

Trilogy is keenly aware of how some ingredients and delivery systems are essential in targeting specific health and wellness issues. We are committed to understanding the latest scientific evidence concerning natural foods, knowing how their components may lessen the impact of chronic diseases and understanding consumers' desire for new taste experiences. This knowledge is a driving force in our pursuit of the most beneficial and flavorful natural ingredients.



Trilogy provides flavor development

Trilogy Essential Ingredients has brought together experts in care, health and wellness and functional products. They work approach to product development. These professionals offer a particular expertise in:



Beverages: unique emulsion technology; flavors using captive citrus top notes and light factions; boosters and flavor enhancers; From-The-Name-Fruit (FTNF) flavors; extracts and distillates; aging components; true-to-fruit profiles specific to alcohol and non-alcohol products; clear extracts; high impact aroma flavors; functional and isotonic drinks; replenishment beverages; meal replacements; energy drinks; juice and tea drinks. Trilogy also provides full support for traditional carbonated soft drinks.



Dairy: development focused on flavors for yogurts and drinkable yogurts, smoothies and high protein drinks, including milk and soy milk applications, ice cream flavors, novelty flavors (ice cream/water ice on a stick), dips, sour cream, cottage cheese and coffee creamer flavors.



Seasonings: new product concepts; precise development based on customer needs; compatibility with a wide range of other ingredients including carriers (dextrose, sugar and salt); acidulants; spice extractives; liquid and encapsulated spice alternatives.



expertise in key market segments

beverage, savory, meat, seasonings, confectionery, oral collaboratively to offer our customers a fully integrated wide range of experience in multiple market segments, with

Confections: for hard boiled candy, mint and chewing gum applications, an exceptional palette of confectionery flavors includes mint, chocolate, vanilla, coffee, root beer, and an array of traditional and novel spice and fruit flavors including familiar citrus varieties as well as peach, coconut, ginger, guava and multiple berry flavors. The vast range of confectionery flavors offered are also suited to reduced sugar and sugar free versions of candy and gum products.



Baked goods: targeted development of sweet and brown flavors that lend a home-baked quality to products. Flavors are available for traditional bakery products as well as for low fat, and/or sugar free applications. This capability is enhanced by a variety of vanilla, chocolate, fruit and spice flavors that are ideally suited to cake, cupcake, cookie, muffin and novelty bread applications. An extensive line-up of bakery flavors is also available for icings and fillings.



Savory: flavor development of retort stable flavors, including chicken, beef and pork flavors for cured and processed meats. Also a wide range of reaction flavors, including roasted garlic, onion and chocolate.



A perfect balance of creativity and science

Creative and technical specialists in flavor development, product applications, marketing, ideation and brand extensions work as a team to meet customers' specific requirements. Together, they initiate concepts for new product introductions and line extensions.

Our collaborative team is committed to innovating new taste modification ingredients and ongoing advances in proprietary captive technology.

We are dedicated to Trilogy's NextWave® brand and the creation of flavors and ingredients for products that promote good taste and healthy living.

Flavor, salt and cocoa boosters: unique solutions that support healthy lifestyles

Flavor boosters

- Modulate the flavor and sweetness profile
- Natural, versatile and heat stable; excellent shelf life
- Enhance all flavor attributes/characteristics
- Deliver authentic sweet taste in healthier formulations

Salt boosters

- Provide authentic perception of salty taste
- Ideal for reduced salt/sodium products
- Natural; no added glutamates or HVPs, water soluble, thermally stable
- Compatible with other salt substitutes

Cocoa boosters

- True, reliable taste of real cocoa
- Replace or extend cocoa solids
- Stabilize ingredient costs
- Advanced technology that results in uncompromised, authentic flavor profiles, mouthfeel and desired impact

Complete lines of masking modifiers and mouthfeel agents

- Unique thermal processing combined with specific precursors
- Imparts no additional flavor



Introducing



Trilogy is diligent in understanding taste nuances associated with regional taste profiles. An innovative Trilogy brand of citrus flavors, CitraSense™, is a good example of this understanding. The brand consists of two lines of citrus flavors targeted to specific markets: The North American Collection and The Asian Collection.

- Each line is comprised of both traditional and exotic citrus flavors
- Developed through a collaborate effort among citrus experts in the United States and China
- Ideal for yogurt, juice and smoothie products, as well as other applications where innovative citrus flavors are required



Trilogy's Emulsion Technology:

Emulsion technology is a vital process in the development of many of the beverages that consumers demand, especially carbonated drinks, isotonic sports drinks and vitamin/energy drinks. Formulators are often required to work with ingredients that are difficult to handle because of solubility issues. To address this critical formulation challenge, Trilogy delivers expertise in both the development and manufacturing of flavor emulsions. To achieve success in your emulsion formulations, let the emulsion technology experts at our Abingdon, Maryland site apply their knowledge to your brands.



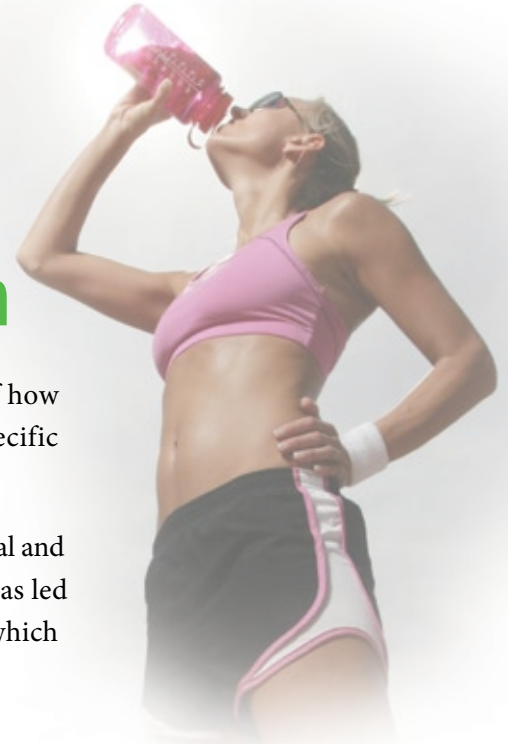
mastering formulation challenges

Tril-Clear™ A NextWave® innovation

Tril-Clear™ Nanoemulsion Technology is a prime example of how our NextWave® brand combines performance benefits with specific advantages in formulating clear beverages.

Tril-Clear™ is suitable for beverages, liquid oral care, pharmaceutical and nutraceutical products. Trilogy's strength in emulsion sciences has led to the development of our proprietary Tril-Clear™ technology, which provides:

- ✦ A delivery system where oil soluble materials are easily dispersed and delivered transparently in an aqueous medium
- ✦ Enhanced shelf life and a slower oxidation rate
- ✦ Delivery of nutritional ingredients such as Vitamin E, Omega 3s, DHA and CoQ10
- ✦ Potential for higher bioavailability of nutritional ingredients
- ✦ Compatibility with the delivery of citrus oils, mint oils and other essential oils and colors
- ✦ Excellent fresh taste flavor profile
- ✦ Kosher and Halal certifications



Trilogy employs the most advanced manufacturing facilities



In the United States, at our state-of-the-art manufacturing facility in Abingdon, Maryland, an experienced team of technical professionals uses the latest equipment for flavor compounding, liquid blending, reaction chemistry and dry blending processes.



In Latin America, Trilogy Essential Ingredients maintains sales and marketing facilities in Mexico. An experienced team of sales and marketing professionals support product development for manufacturers who are targeting the vast Latin American market.



From the top: Dry Blending, Liquid Compounding, Reaction Flavor Processing.



Warehouse facilities in California, Mexico, The Netherlands and China provide dependable


equipment at our

In Asia, Trilogy operates from a newly established sales and marketing office in the heart of Shanghai's Pudong area in Lujiazui. This location provides easy access for customers who are interested in working with us and conducting business meetings. The business is supported by local manufacturing, which allows Trilogy to support and grow the local market in China while focusing on the beverage, dairy, confectionery and meat segments.



Toll manufacturing is available to key customers

 Trilogy is a complete service organization and many customers have come to rely on our toll manufacturing. Our tolling services include liquid compounding, powder blending, liquid blending and proprietary extraction and distillation. Customers find that our toll manufacturing support can improve and assist them in managing their inventory volumes and minimize their cost structure.

 A wide variety of packaging options is available from Trilogy to accommodate customers' individual requirements. Costs are determined based on batch size, total volume and throughput requirements.







supplies to food and beverage manufacturers around the world. Distribution centers are situated in the Philippines and Australia.



Liquid Spice Alternatives: a multitude of advantages



For consumers around the world, the consumption of meat remains at a high level. In most of the civilized world this fact is no longer driven by the need to survive, but rather by the taste and the enjoyment of the experience. To ensure that processed meats retain that great taste, Trilogy offers spice alternatives and liquid seasoning blends that replace traditional, costly spices and herb blends. We specialize in the production of liquid spice alternatives and seasonings that offer great benefits.



 Consistent flavor profile
 Flavor that's equivalent to the natural spice

 Low to no microbiological concerns
 Cost effective with shelf life of over a year

 Minimal storage requirements
 Can be labeled as Natural Flavor or Spice Extract

 Less weight; easy to handle
 Oil soluble and compatible with meat fats

Trilogy embraces stringent adherence to quality programs

From the time materials are delivered to Trilogy Essential Ingredients and up until finished products are shipped to customers, the most stringent quality programs are in place.

Advanced analytical equipment is employed and includes gas chromatographs, mass spectrometers, HPLC, UV and colorimeters. Comprehensive testing complies with FCC and industry standards as well as with conscientious internal parameters and those set forth by customers.

Trilogy's quality systems, GMA-SAFE program, SQF Level 2 Certification, Kosher, Halal and Organic Certifications are complemented by the support of a full service Regulatory Department, staffed by experts with knowledge of global requirements.



Quality Control Laboratories



A culture of sustainability

At Trilogy, sustainability is an inherent part of our business.

From the purchase of raw materials to the carbon footprint of our facility, we are conscious of the environmental impact of all our business operations. Trilogy conducts due diligence on its raw materials suppliers, and gives preference to those that have their own sustainability processes in place.

Without nature's gifts, our company and our industry would be forever changed. For this generation and the next, Trilogy is committed to a culture of sustainability.



Health and Wellness: customized

Knowledge of the relationship between consumer health benefits and functional ingredients is evident in the health and wellness ingredients that Trilogy can provide.

Trilogy provides high quality, functional products that deliver results in beverages and other applications.

Specific development areas include:



Energy/Activation



Health, Beauty, Nutrition



Mental Awareness



Hunger and Digestion



Weight Control



Body Cleansing

and specialized ingredients



A comprehensive library serves as the starting point for the development of customized flavors and specialized products. In addition to our library of flavors, our developers work with key ingredients found in many of today's popular healthy foods, including natural fruit and plant extracts.

In the area of flavor development, Trilogy can also access its substantial supply of unique raw materials to support our customer's needs and provide knowledge that is second to none in the industry. This capability is derived from our vertical integration with leading industry suppliers of basic flavor materials, our local development team in China and our relationships with manufacturers of functional materials such as plant extracts, phytonutrients and nutritional supplements.

Understanding the role of traditional ingredients



For more than 2,000 years in China's history, there has been a reliance on natural wellness regimens and disease healing remedies such as herbal medicines, acupuncture, massage therapy, exercise and dietary food choices. More and more, scientists, physicians, athletic trainers and nutritionists have been investigating these methods of healing and treatment, identifying many of these concepts as alternative medicine.



Trilogy Flavors Shanghai: at the heart of the world's fastest

Trilogy Flavors Shanghai Ltd, the center of our flavor development in China, brings together R&D, market and sales coordination to service local customers. With flavor creations, product applications and local manufacturing, Trilogy is well positioned to serve the huge Chinese market. Our outreach in the Asian market includes sales and exports to Vietnam and distribution in the Philippines and Australia.



growing market

The literal translation of the company name from the Chinese characters is “Innovative and Happy Flavors Shanghai Ltd.” The name is in keeping with China’s cultural preference for “Happy” as part of a successful company’s name.



创乐香精（上海）有限公司

Trilogy Flavors Shanghai, Co., Ltd



Reliable support services, from sample fulfillment to trend identification

The Trilogy Flavor Library

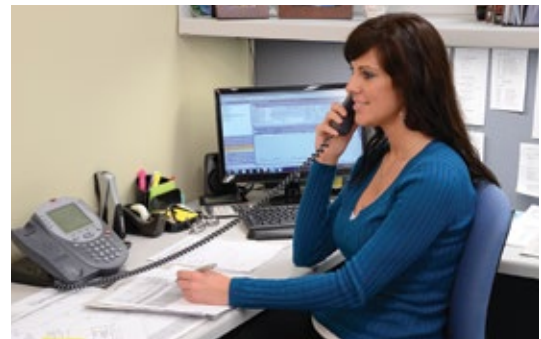
Trilogy's Library Coordinator is dedicated to building a "winning" collection. Careful attention is paid to key flavor groups and flavor benchmarks. The Library is a team effort that is enhanced by the collaboration of marketing, category managers and sales. Flavors in the library are evaluated in raw form and in finished food applications.

Sample Requests

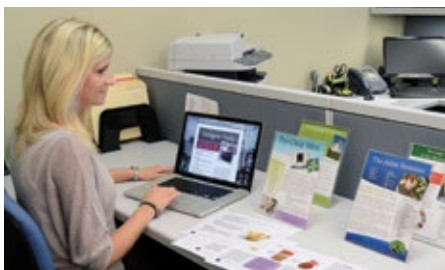
Customers can rely on rapid turnaround time for sample requests. When the Flavor Library does not have samples to meet the customer's request, the Trilogy creative team develops a new creation in a minimal amount of time.

Dedicated Project Management Team

Trilogy's database-driven Project Management Systems are utilized by the team so that projects are prioritized and assigned to achieve the fastest and most efficient turn-around time. A Project Coordinator serves as the central contact, integrating the efforts of our marketing, technical and sales teams. With this guidance, projects are consistently tracked to meet customer's deadline, costs and documentation requirements.



Marketing Services bring new ideas to the forefront



Dedicated marketing experts track worldwide product launches and monitor industry trends. Their findings are regularly communicated to the sales staff and customers. Ongoing ideation sessions and new product development insights are regularly shared with existing and potential customers. Consumer insights also enhance the generation of product concepts and measure preferences.

Around the world, more and more customers are turning to Trilogy

Customers rely on Trilogy's ability to deliver unique flavor solutions. This stems from the company's capabilities in proprietary emulsion technology, our expertise in flavors and seasonings, our ability to source basic and breakthrough raw materials and our excellence in product development.

Repeatedly, Trilogy customers report that after their first experience in working with us, they are ready to return again and again, knowing that they can rely on Trilogy to secure tomorrow's flavors, today.





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