COFFEE FLAVOR

Perfect blends of the flavor parts and natural materials that work effectually in a variety of applications

We have various flavors from the top notes of the aroma to the bottom notes of the extract by using extraction of natural materials.

### Natural Materials

#### Coffee aroma
- Recovery aroma of freshly-ground coffee beans.
- Recovery aroma of coffee beans by steam distillation.
- Recovery aroma obtained by Glass beads method.
  - The aroma has strong roast flavor and high thermal stability.

#### Coffee extract
- Extraction solvent of fresh ground roasted beans at various temperatures.

#### Coffee essence
- Essence made from the compression oil and supercritical fluid extraction oil.

### Product Lineup

#### For black coffee
- Enhance the sharp top notes and the sweetness of aftertaste.

#### For milk coffee
- Strong roast flavor and working well in coffee with milk.

#### For frozen coffee
- Characteristic sweet and roast notes by blending the extracts and the flavor parts.
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