

*Discover our
Sauce expertise*

nactis
flavours



A practical guide to create your favourite sauce

*Flavourings are defined in the European
Regulation (EC) No 1334/200808*

Flavours

Flavour: the flavouring components are not 100% from natural origin.

Natural flavour: the flavouring components are 100% from natural origin but there is no clear connection between the individual aromatic components used in the flavour and the titled aromatic profile.

Natural flavour of (name) with other natural flavours (WONF): the aromatic components of this natural flavour are for a significant part derived from the named material. The taste profile can be clearly identified.

Natural flavour of (name): a minimum of 95% of the flavouring components are obtained from the material that is referred to. The 5% remaining are used to tailor the aroma profile.

Natural flavour * (*from organic origins): this natural flavour corresponds to the organic farming requirements as certified by Ecocert.



Spices

Spices, herbs and their extracts are also often used in sauce creations. Due to comprehensive expertise in spice mix formulation, Nactis Flavours is able to suggest a range of suitable blends that - if desired - include our flavours. Our blends provide distinct aromatic characteristics and naturalness to your sauce, by for instance, the use of attractive visual effects such as spice markers.

Texture

Next to taste, a desirable texture is one of the key parameter in your final sauce. Nactis Flavours is able to support you to obtain the right texture, for your market. We can offer you a bespoke flavour and texturizing mix. As a step-up to your final sauce, we can provide you with emulsified sauces from our vacuum homogeniser pilot plant.

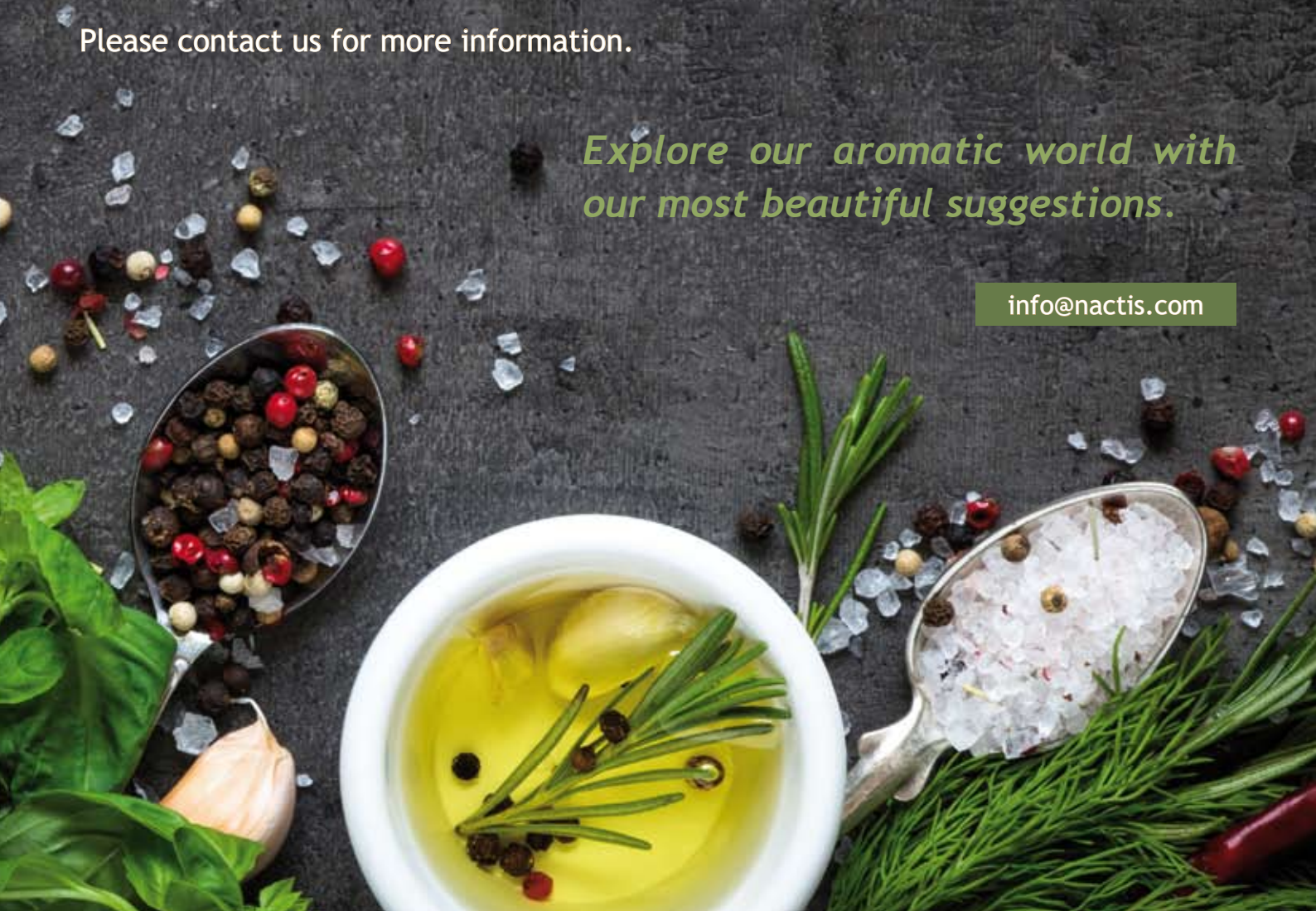
Colour

In order to obtain the appealing colour that you desire, we offer colouring, colour blends and/ or colouring foodstuffs for clean label formulation.

Please contact us for more information.

*Explore our aromatic world with
our most beautiful suggestions.*

info@nactis.com





Tomato based sauces

The chef's recipe: home-made barbecue sauce

Our Chef formulated this barbecue sauce with our Tradismoke®, a patented smoke flavour which brings specific warm and savoury characteristics to the sauce:

sugar, vinegar, water, tomato concentrate, salt, prune juice concentrate, spices, preservatives and...

0,5% 51/CS/CWS/1 Smoke flavour Tradismoke CWS 1

0,3% S4141/ Caramel colouring G powder

3,0% FPF4485 Potato modified starch



For ketchup

- ketchup flavour: including our champion tomato flavours and top notes
- Spice compositions for ketchup



For tomato sauces

- tomato sauce flavour: cooked, chili, Napolitano, Bolognese, Provençale, pizza
- herbal notes: basil, oregano, tarragon, bay, cumin
- spicy notes: cayenne pepper, 5-spice, pepper
- Savoury notes: cheese, olive, garlic

For barbecue sauce

- Tradismoke smoke flavour
- Natural bouquet & Smokey note
- barbecue taste natural flavour
- caramel colouring





Dips

The chef's recipe: Algerian sauce

Inspired by Algerian taste sensation, this sauce is very desirable for both its sweet and vinegary notes. It is formulated with tasty onions and a warm spice blend and has a beautiful orange colour:

76% Neutral base made with FPF3316 Créa'Tex 1

7,7% FPF7078 Algerian Créa'Top n°4

1,0% Natural flavour (the Chef's secret!)

with 14,5% sugar and 0,8% white vinegar



Emulsified sauces

- mayonnaise flavours :
garlic, tarragon, onion,
pepper, mustard, lemon,
coriander
- egg yolk flavour

Complete spice/ flavour mixes

Algerian, Andalusian, pita, samourai,
biggyburger, hamburger, Moroccan,
hannibal, cheezy, cocktail, béarnaise,
All season peppers, Tunisian, tzatziki,
bourgyburger

Some favourites

Burger sauce, 4-peppers,
Andalusian, American, béarnaise,
Caesar, cocktail, curry, escabeche,
harissa, kebab, samourai, tartare,
tzatziki, worcesteshire

Cheesy notes

White cheese, blue cheese,
camembert, cheddar, goat
cheese, emmenthal, aged
gouda, gruyère, maroille,
parmesan, mozzarella,
<<vieux Bruges>>

Meaty notes

Cooked meat, grilled beef, sautéed
meat, boiled or braised meat, beef
fond, roasted chicken, bacon,
smoked bacon, sautéed veal

And also..

White wine, tarragon, grilled
paprika, olive, basil, chives,
Thai basil, dill, cucumber,
honey, herbes de Provence



Mustard

The chef's recipe: boletus and walnut mustard

Discover this forest-like association for a middle sharp mustard:

0,8% FNB7276 Boletus natural flavour

0,6% FNB7295 Walnut natural flavour

0,1% Colouring ingredient: potato and hibiscus extracts

0,2% Boletus powder



Mustard notes

Mustard flavour, sweet mustard, traditional mustard

Sweet notes

- red fruits: blackcurrant, raspberry, cranberry, cherry
- citrus notes: lime, orange, blood orange, grapefruit, clementine
- walnut, coconut, honey, pepper, almond, hazelnut



Savoury notes

- aromatic herbs and spices: mint, basil, anise, curry, olive, Tom Yum
- mushroom, boletus, morel, truffle
- soy sauce, smoked meat characters
- white wine





Vinaigrette

The chef's recipe: the yuzu-basil vinaigrette

Give your vinaigrette an Asian touch with this yuzu-basil vinaigrette:

water, sunflower oil, white vinegar, Dijon mustard, modified starch, salt, xanthan gum and...

0,2% FNB7281 Basil-yuzu natural flavour

0,2% Colouring ingredient: spirulina and safflower extracts

0,3% Basil chopped leaves



Aromatic herbs and spices

Chives, fines herbs, parsley,
garden mint, Thai basil,
chervil, shallot, cooked
tomato, garlic,
thyme



Fruity and sweet

raspberry, orange,
watermelon, passion fruit,
mango, honey, lemon



Brine compositions

Flavours for brine and pickling applications

Selection of aromatic herb & spice
compositions: chili, pepper, tarragon,
dill, onion, bayleaf, basil, oregano, fennel
chervil...



NACTIS FLAVOURS, supplier of taste

«Nactis Flavours creates taste and functional tailor-made solutions everywhere in the world. In partnership with our customers, we contribute to their success with the quality of our products, our service oriented culture and our flexibility.»

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Our certifications

