

The vegetal trend

Vegetarian and vegan products have been growing for several years for different reasons: environmental, ethical, religious...

These products are no longer dedicated for people on a specific diet but are also for those who want to test new products.

The replacement of animal proteins by plant proteins allows to develop products with an interesting nutritional profile, but also creates challenges in terms of formulation; appearance, taste, texture are frequently compromised.

NACTIS FLAVOURS offers solutions in order that plant proteins that rhyme with sensory experience.

- **Natural flavours:** vegetal notes and broths, meaty notes, smoky notes
- **Masking agents:** natural flavours for off-notes generated by proteins, fibers...
- **Aromatic blends:** marinades, aromatic toppings
- **Functional blends:** natural conservative solutions

Discover our vegan burger

Don't make a choice between appearance, taste or texture, try our plant-based burger !

Product composition

Burger Mix

Ref: Mix FPF9104 Dosage: 13%



Spices Mix

Grilled flavour natural

Ref: 3950.01
Dosage: 0.07 %

Beef flavour natural (vegan)

Ref: FNB9106
Dosage: 1.8 %

Mix of plant flour and fibers

Natural preservative

Nactis flavours exclusive distributor of CORBION, supplier of natural solutions



Product benefits

- Free-from dairy derivatives
- Free-from vegetal off-notes
- Mix of vegetal flour and fiber
- Product with a perfect cohesion
- Free-from allergens: no soy

Enjoy our plant-based steak with our sauces:

- Fried onions
CREA'TOP Mix Ref: FPF7079 Dosage: 5 %
- Barbecue
Barbecue Mix Ref: FPF9139 Dosage: 11.8 %

NACTIS FLAVOURS, taste specialist. Our mission: Imagine and propose taste and functional tailor-made solutions everywhere in the world. In partnership with our customers, contribute to their success with the quality of our products, our service oriented culture and our flexibility.

More information : www.nactis.com

