





FLAVOURS

Complex formulations of aromatic raw materials, flavours enlighten Nactis expertise. We design subtle salty, sweet and smoke tastes.

With an unlimited creativity, our products range suites perfectly to the specific needs and constraints of any of our customers in the food industries.

TOP NOTES

Spicy and brown tastes (vanilla, cinnamon, caramel, pepper, chili...)

Fruity tastes (citrus, red fruits, superfruits...)

Cocktail tastes (Mojito, Caïpirinha, Piña Colada...)

Milky tastes (cream, butter, fresh milk, cheese...)

Fine pastry tastes (Chantilly, strawberry tart, rum baba, Tiramisu...)

Traditional and authentic tastes (culinary dishes, sauces...)

Technical culinary tastes (grilled, fried, caramelized, wok, roasted, braised...)

Surf and turf tastes (meat, fish, surimi, shellfish, aromatic herbs...)

THERMAL PROCESSED FLAVOURS

Meat flavour base offering a round and culinary specific note (duck, beef, red meat, poultry...)

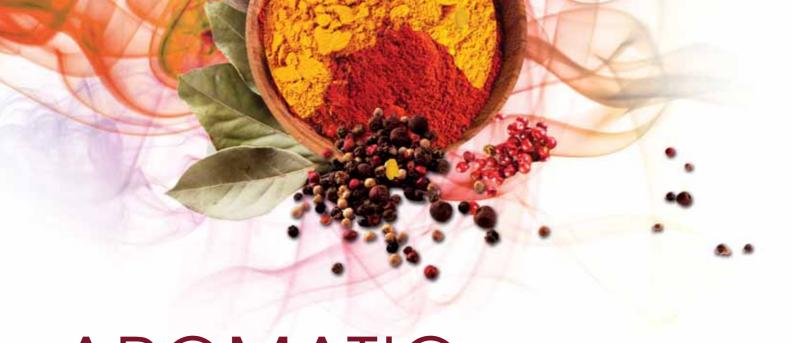
SMOKE FLAVOURS

TRADISMOKE®: patented process, oil and water soluble, powder or liquid, suitable for any applications (delicatessen, sauces, snacks...)









AROMATIC The effer to the Food specialists a large angle of technological tailor-made ends for flavourings, texturing, colouring for their products' preservation. The products' preservation and inspiring solutions give the specialists a large and the food specialists a large angle of technological tailor-made ends for flavourings, texturing, colouring for their products' preservation. Solutions give the food specialists a large angle of technological tailor-made ends for flavourings, texturing, colouring for their products' preservation. Solutions are producted that the food specialists a large angle of technological tailor-made ends for flavourings, texturing, colouring for their products' preservation. Solutions are producted that the food specialists a large angle of technological tailor-made ends for flavourings, texturing, colouring for their products' preservation. Solutions are producted that the food specialists are producted to the food specialists are p We offer to the Food specialists a large

range of technological tailor-made colouring for their products' preservation. Our original and inspiring solutions give priority to: the easiest use, the natural products and clean label formulations for the best cost-control.

SAVOURY BLENDS

Flavour blends (seasoning herbs and spices) Functional blends (preservatives, stabilizers, texturers) Complex blends (flavours, functional and colouring)

MARINADES

Powder Marinades Liquid Marinades

SWEET BLENDS

Shell nut compounds (pistachio, hazelnut...) Dessert blends (crème brûlée, chocolate mousse)

Colourings

Food colouring Browning agent

LIQUID SMOKE

Traditional smoke process replacement European agreement (EC 1321/2013), dossier SF007









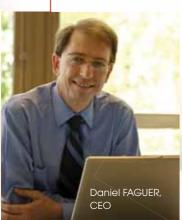
A WORD FROM THE CHAIRMAN & THE CEO



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.



Our vision:

Become a leading French group in the field of aromatic & functional ingredients and a significant player in the world.



www.nactis.com



A WORLDWIDE PRESENCE



OUR BRANDS









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