

Flavologic

Flavor Solutions by Prodalim

Advanced Aroma Recovery

- New standard of authentic aroma quality
- 100 % natural and pure product aroma
- Clean-label opportunities
- Highly concentrated building blocks for flavor creation



A ground breaking proprieties technology that enables to collect, standardize and concentrate aromas from different side-streams and bring them to the highest quality. The technology will also allow us to provide wide solutions for wine, beer, and spirits companies who wish to create dealcoholized drinks while preserving the original aromas.

Flavologic Technology

Recovery and concentration of valuable aroma compounds

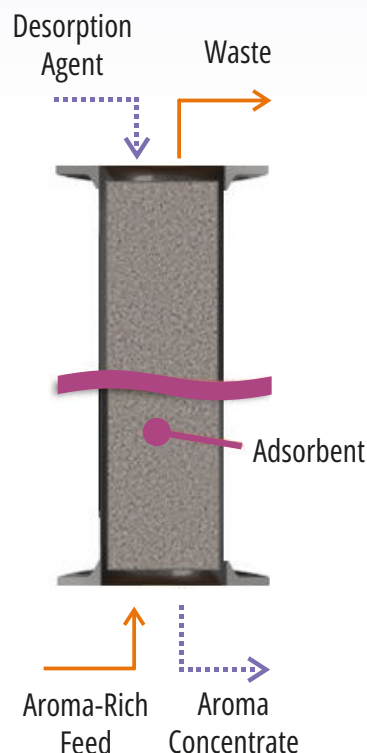
Aroma compounds are recovered and concentrated using solid-phase-extraction

Phase 1

Aroma is adsorbed from the feed material onto the solid phase.

Phase 2

An appropriate desorption agent harvests the aroma compounds from the solid phase into a highly-concentrated aroma. This aroma phase can then be added-back to the product or marketed as a natural ingredient.



Flavologic Aroma-Recovery differs from other common aroma recovery techniques in that a complete add-back of the aroma-containing phase is possible.

Concentration and stabilization of fruit juice aromas

Highly concentrated extracts of

- Mango
- Pineapple
- Passionfruit
- Raspberry
- Red Current
- Black Currant
- Strawberry
- And many others ...



Our technology allows us to provide our clients a broad range of different fruit aroma extracts.

We can stabilize sensitive and unique fruit aroma profiles. Key aroma compounds that contribute to the distinctive profile of a specific fruit can be recovered.

High concentrated aroma extracts provide different avenues of application. They can be used as building blocks in complex flavors or can give rise to new product concepts.



Advanced aroma recovery for Dealcoholized drinks

- Dealcoholized wine is the biggest emerging trend in the wine industry, with increasing consumer demand.
- The biggest challenge for this market is the loss of aroma during de-alcoholization.
- Our propriety technology gives us the perfect answer to this challenge. It allows us to separate the lost aroma from the alcohol and put it back into the dealcoholized product.



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 **Prodalim**
Creating Natural Solutions