

Introducing SensaNaturals Flavor Solutions™

LABEL TRANSPARENCY. REAL INGREDIENTS. CUSTOM FLAVOR.

SensaNaturals Flavor Solutions™ delivers great taste using food ingredient declarations instead of “natural flavor” terms, meeting consumer demands for clean labels. It offers a custom-built, science-backed, clean-label taste modulation solution that delivers exceptional taste **without being labeled as a flavor**. Additionally, SensaNaturals™ **meets regulatory standards, complying with FDA (21 CFR §101.22), USDA Organic, and EU regulations** for non-flavor labeling, ensuring brands can maintain clean and transparent ingredient lists.

What Makes SensaNaturals Flavor Solutions™ Different from “Natural Flavors?”

SensaNaturals Flavor Solutions™ is Sensapure’s newest offering—designed for brands who believe ingredient transparency isn’t optional—it’s essential.

Crafted by our team of expert flavor chemists and food scientists, SensaNaturals Flavor Solutions™ are built using whole-food, plant-based ingredients allowing us to avoid vague labeling terms, yielding great taste with transparent labels.

Every part of the flavor system is made from recognizable ingredients, allowing your finished product to list each one by name and maintain clean-label integrity.

To be clear, we’re not selling blueberry powder or citrus extracts by the pound. We’re building full-spectrum, functional flavor solutions tailored to your formula, your functionality, and your clean-label goals.

- ✓ No “Flavors” of any kind, listed on your label
- ✓ 100% real, label-disclosed ingredients
- ✓ Performance built for functional food & beverage
- ✓ Designed to overcome taste and formulation challenges
- ✓ Customized by active ingredient profile and regulatory needs

Why SensaNaturals Flavor Solutions™?

1. Win Consumer Trust

Showcase recognizable, whole-food ingredients that resonate with health-conscious shoppers.

2. Versatile Applications

Seamlessly adapt flavors for beverages, snacks, supplements, or plant-based products.

3. Scale with Ease

Reliable, consistent flavor solutions that support high-volume production.

4. Drive Brand Loyalty

Embrace ingredient decks that build trust and loyalty.

5. Cost-Efficient Innovation

Streamline formulations with multifunctional ingredients that add functionality with taste built in.

Five Ingredient Pillars of SensaNaturals Flavor Solutions™

1. Whole Food & Botanical Extracts

From citrus peels to fermented vanilla, we use **food-based components** to build bright, rich, or floral profiles—all with **clear label names**.



"Natural Berry Flavor" = Blueberry Juice Powder, Acai Extract, Pomegranate Powder

2. Fermentation-Derived Taste Modulators

Through naturally fermented, whole-food ingredients, we create subtle sweetness, mask bitterness, or enhance umami—**no synthetics needed**.



Fermented Coconut Nectar + Kombu Extract = Balanced tropical profile with tangy depth

3. Amino Acids & Peptides for Taste Modulation

Amino acids derived from plants or proteins can **naturally smooth, enhance, or support flavor** while aligning with active formulations.



L-Theanine to soften bitterness in green tea beverages

4. Natural Sweetening & Taste Masking Fibers

These ingredients create smooth **sweetness, reduce aftertaste, and support a clean mouthfeel**—ideal for gut-friendly products.



Chicory Root Fiber + Acacia = Body + Sweetness, naturally

5. Functional Herbs & Adaptogens

From ashwagandha to bergamot, these real plant actives add **complexity, wellness benefits, and storytelling value**.



Spearmint, Ashwagandha, and Cacao Nibs Powder = Cool, calming cocoa beverage

OWN YOUR FLAVOR. OWN YOUR LABEL.

Ready for clean, transparent, high-performance flavor?
Let's build something great with SensaNaturals Flavor Solutions™