

Introducing SensaNaturals Flavor Solutions™

LABEL TRANSPARENCY. REAL INGREDIENTS. CUSTOM FLAVOR.

SensaNaturals™ delivers great taste through **food ingredient declarations** instead of “natural flavor” terms—meeting consumer demand for **clean labels** and **ingredient transparency**.

What Is SensaNaturals Flavor Solutions™

A science-backed, clean-label taste modulation system created by Sensapure’s flavor chemists and food scientists.

Built entirely from whole-food, plant-based ingredients, it enables brands to achieve exceptional flavor performance without using flavor labeling terms.

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.

- ✓ 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

Five Ingredient Pillars of SensaNaturals™

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**.

2. Fermentation-Derived Taste Modulators

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

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.

4. Natural Sweetening & Taste Masking Fibers

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

5. Functional Herbs & Adaptogens

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

SensaNaturals™ Flavor List

Flavor

Fresh Strawberry

Tart Lemon

Raspberry

Black Cherry

Orange

Lemon

Lime

Vanilla

Chocolate

Grapefruit

Banana

Blueberry

Pineapple

Spearmint

Mint

Watermelon

Gentian Root

Sour Lemon

Clean Label Ingredients

Strawberry Juice, Gum Acacia

Lemon Oil, Gum Acacia

Raspberry Juice, Gum Acacia

Black Cherry Extract, Gum Acacia

Orange Juice, Gum Acacia

Lemon Juice, Gum Acacia

Lime Juice, Gum Acacia

Vanilla Extract, Gum Acacia

Cocoa Extract, Gum Acacia

Grapefruit Juice, Gum Acacia

Banana Juice, Gum Acacia

Blueberry Juice, Gum Acacia

Pineapple Juice, Gum Acacia

Spearmint Oil, Gum Acacia

Mint Oil, Gum Acacia

Watermelon Juice, Gum Acacia

Gentian Root Extract, Gum Acacia

Organic Lemon Juice, Gum Acacia



OWN YOUR FLAVOR. OWN YOUR LABEL.

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