



## Roasted and Fried Flavor Ingredients

A range of roasted / fried / toasted extracts of seed spices, alliums, ginger and curry leaf; extracted by supercritical and solvent methods.

Characterizes the authentic cooked flavor profile replicating the culinary techniques.

Excellent for culinary inspired flavor profiles for baked good, cereals and snacks.

*Customization and development for specific requirements – raw material, application and profile are offered.*

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Product code	Product name	Key attributes	Suggested application
SYN164-03	Roasted Cumin CO2 Extract	Characteristics and odour profile of Roasted Cumin.	Food flavoring, Beverage, Bakery, Culinary and Seasoning applications.
FEN1021	Roasted Fenugreek CO2 Extract	Characteristics and odour profile of Roasted Fenugreek.	Food flavoring, Beverage, Culinary and Seasoning applications.
SYN075-02	Fried Curry Leaf OR	Characteristics and odour profile of Fresh Fired Curry Leaf.	Food flavoring, Beverage, Bakery, Culinary and Seasoning applications
SYN158-01	Roasted Nigerian Ginger Top Note	Characteristics and odour profile of Roasted Ginger.	Food flavoring, Beverage, Culinary and Seasoning applications.
SYN168-01	Medium Roasted Coffee CO2 Extract	Characteristics and odour profile of Medium Roasted Coffee.	Food flavoring, Beverage, Bakery, Dairy and Perfumery applications.
SYN168-03	Deep Roasted Coffee CO2 Extract	Characteristics and odour profile of Deep Roasted Coffee.	Food flavoring, Beverage, Bakery, Dairy and Perfumery applications.

