

NATURAL FLAVORS

Consumers are increasingly attentive to the quality of the food and beverages they consume, seeking options that combine healthiness with a **striking sensory experience**. This growing demand reinforces the value of **natural ingredients** capable of delivering a balance between well-being and flavor.

With our tradition in flavor development and the use of advanced technologies - combined with the expertise of a company with nearly 100 years of experience - **our natural flavors** stand out for their excellence. Each product in the portfolio offers fresh, clean, and high-impact notes, with excellent fixation and authenticity to the original taste.

Deliver food, beverages and supplements that combine quality, authenticity, and innovation with natural flavors that truly make a difference.

NATURAL POWDER FLAVORS

FLAVOR	CODE	SENSORY DESCRIPTION
AÇAÍ	5082001900119999 / 5082001900139999	FRUITY, EARTHY, AND FANTASY NOTES REMINISCENT OF AÇAÍ, RED FRUITS, AND GUARANÁ; OR EARTHY, GREEN, AND SLIGHTLY SPICY NOTES RESEMBLING FRESH AÇAÍ
BANOFFEE	5082223200019999	NATURAL FLAVOR WITH A PROFILE OF CARAMELIZED BANANA AND DAIRY NOTES, EVOKING DULCE DE LECHE WITH SUBTLE SPICE NOTES SUCH AS CINNAMON.
CARAMEL	5082019000089999	SWEET, CARAMELIZED, AND MILKY NOTES, REMINISCENT OF CARAMEL WITH A DULCE DE LECHE FINISH
CHOCOLATE	5162024200009999 / 5162024200029999	VANILLA, DAIRY, COCOA, AND MALTY NOTES; REMINISCENT OF CHOCOLATE MILK
CINNAMON	5082018100069999	WOODY AND SPICY NOTES SUCH AS CINNAMON, WITHOUT EVOKING CANDY
COCONUT	5082025700189999	LACTONIC, SWEET, CONDENSED FLAVOR REMINISCENT OF GRATED COCONUT
COFFEE	5082016500089999	NOTES CHARACTERISTIC OF COFFEE WITH ROASTED AND MILKY NUANCES, REMINISCENT OF A CAFÉ AU LAIT
CRANBERRY	5082028900019999	FRUITY, FLORAL, AND PERFUMED PROFILE CHARACTERISTIC OF CRANBERRY
DARK CHOCOLATE	5082024300009999	CHOCOLATE PROFILE WITH COCOA, ROASTED, AND VANILLA NUANCES
DULCE DE LECHE	5082032400229999	CARAMELIZED, MILKY FLAVOR WITH CONDENSED NUANCES, REMINISCENT OF DULCE DE LECHE

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JABUTICABA	5082044700029999	SWEET, FRUITY JABUTICABA FLAVOR WITH PEEL, ESTERIFIED, AND GREEN NOTES
LEMON	5082048400479999 / 5082048400469999	CITRUSY NOTES WITH CITRAL NUANCES; OR FRESH LEMON JUICE PROFILE
MILK	5079047500129999	DAIRY FLAVOR WITH CONDENSED NUANCES AND A SUBTLE BUTTERY NOTE
ORANGE	5082045400519999 / 5082045400529999	SWEET AND CITRUSY FRUITY NOTES, REMINISCENT OF ORANGE JUICE; OR GREEN, ZESTY ORANGE NOTES WITH PEEL NUANCES
PISTACHIO	5082067600059999	TOASTED NOTES RESEMBLING NUTS WITH AN ALMOND-LIKE FINISH
RASPBERRY	5082036700059999 / 5082036700139999	FRUITY RASPBERRY AND CURRANT NOTES WITH FANTASY PROFILE; OR PERFUMED, GREEN, ASTRINGENT, AND FRESH RASPBERRY PROFILE
RED FRUITS	5082083200109999	FRUITY NOTES OF STRAWBERRY, RASPBERRY, CHERRY, AND BLACKBERRY, WITH PERFUMED NUANCES
SICILIAN LEMON	5082122200019999	FRUITY LEMON NOTES WITH PERFUMED ZEST NUANCES, REMINISCENT OF SICILIAN LEMON JUICE
STRAWBERRY	5083058500509999 / 5082058500589999	FRUITY, GREEN, AND LACTONIC NOTES; ONE VERSION REMINISCENT OF WILD STRAWBERRY, ANOTHER OF PETIT-SUISSE YOGURT
TANGERINE	5083077200099999	GREEN AND JUICY NOTES CHARACTERISTIC OF TANGERINE JUICE WITH PEEL NUANCES
VANILLA	5082012300429999 / 5082012300479999 / 5079012301099999	NATURAL VANILLA FLAVOR WITH CREAMY, SWEET, AND CARAMEL NUANCES; ONE VARIANT IS CHARACTERISTIC OF VANILLA BEAN
WHITE CHOCOLATE	5082024000069999	VANILLA AND CONDENSED NOTES WITH FATTY AND LACTONIC NUANCES
YELLOW FRUITS	5082080100019999	FRUITY NOTES OF MANGO, PASSION FRUIT, AND PEACH WITH GREEN, BUCHU, AND LACTONIC NUANCES, TYPICAL OF TROPICAL FRUIT PROFILE
YUZU	5082121800009999	CITRUSY AND FRUITY NOTES REMINISCENT OF LEMON AND TANGERINE WITH SOFT PEEL, FLORAL, AND PERFUMED NOTES

MAIN APPLICATIONS

Powdered supplements (collagen, creatine, whey protein, and various protein sources)

SUGGESTED APPLICATIONS

Our flavors can be applied to a wide range of categories, such as cookies, cakes, teas, desserts, and powdered mixes for food and beverage preparation.

**We recognize the importance of regulatory compliance in every market where we operate. As a result, ingredient claims and usage permissions may vary depending on the specific requirements of each country. Please refer to local regulations.*

DUAS RODAS - A COMPLETE PORTFOLIO FOR YOUR PROJECTS

With nine decades of history, Duas Rodas is driven by innovation that creates remarkable and positive experiences, following international food safety standards. A Brazilian leader in the manufacturing of flavors and ingredients for the food and beverage industry, the company is present in over 70 countries. Our portfolio, with more than 3,000 items, includes flavors, botanical extracts, dehydrated vegetables, and integrated solutions that connect brands to consumers in a way that goes beyond taste.



#letsgotogether

For more information, visit our website: duasrodas.com

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