

**MORE COMPLETE  
AND HEALTHIER  
FORMULATIONS**

**TASTE FULL: TECHNOLOGIES**



**Dudas  
Rodas**

Flavors & Botanicals

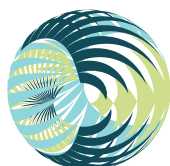
New regulations and increasingly health-conscious consumers challenge the industry to develop formulations that reduce or even eliminate the use of strategic ingredients for a complete sensory experience.

On the other hand, evolution in this pursuit of health also requires solutions for products that add favorable ingredients to the concept, such as fiber, protein, and even vitamins, which can introduce off-notes and compromise taste approval.

- **THE TASTE FULL TECHNOLOGIES (TFT) PORTFOLIO INCLUDES TECHNOLOGICAL SOLUTIONS THAT CONNECT THE FOOD INDUSTRY TO CONSUMERS WHO SEEK PRODUCTS WITH HEALTHIER FORMULATIONS WITHOUT COMPROMISING THE TASTE.**

Whether to perfect products with removed or added ingredients, TFT features the expertise and technology of Brazil's leading food flavoring company, Duas Rodas, always looking for food safety and assurance, along with the best eating experience.

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TASTE FULL: TECHNOLOGIES

## LOW SODIUM PRODUCTS

### TFT ● ● NALESS

Based on the study of several sources of raw materials that offer salt palatability active ingredients, Duas Rodas created the NaLess portfolio, which considers the peculiarities of possible applications in the market, in two versions: NaLess and NaLess without Monosodium Glutamate. Each item developed combines ingredients that meet traditional salt demands and provides the opportunity to reduce sodium in processed food.

#### > MAIN APPLICATIONS \*

Savory biscuits, breads, snacks, soups, bullion cubes, seasonings, mayonnaise, sauces and table salt.

### TFT ● ● SALT FLOWER

SALT FLOWER (fleur de sel) is a natural flavour that helps the development of products with reduced sodium in their compositions, enhancing the savory notes. The technology is aligned with healthiness trend, promoting the perception of saltiness, while maintaining the standards of products that seek to conform to the front labels.

#### > MAIN APPLICATIONS \*

Snacks, sauces, soups, cream cheese and savory biscuits.



## LOW FAT PRODUCTS

### TFT ● ● OFF SAT

With the ability to reduce saturated fats in food, OFF-SAT combined with vegetable oils such as soybean or sunflower ensures machinability, taste, crispness and low impact on formulation costs.

#### > MAIN APPLICATIONS \*

Sweet biscuits.



### TFT ● ● CREAMYFEEL

CREAMYFEEL is a technological solution that promotes the feeling of thickness and creaminess, maintaining the pleasure and indulgence when consuming dairy beverages and low-fat or skim dairy products.

#### > MAIN APPLICATIONS \*

Plant-based and dairy beverages, whey protein and yogurts.

## LOW SUGAR PRODUCTS

### TFT T-SWEET

100% natural and sweetener-free flavor technology, which enhances the sensation of sweetness in products with less sugar and without leaving unpleasant off-notes.

#### MAIN APPLICATIONS\*

Yogurts, nectars, RTD teas, dairy beverages, chocolate powders, biscuits, dairy desserts, cake mixes and sauces.

## OTHER SOLUTIONS

### TFT SAVORYUP

Natural flavor, allergens-free, non-GMO, with low sodium content and without animal origin raw materials that contributes to the savory notes and umami fixation in formulations without artificial ingredients, contributing to the development of plant-based and clean label products.

#### MAIN APPLICATIONS\*

Sauces, seasonings, soups, snacks and meat substitutes.

### TFT DR-IMA

Formulations with whole wheat ingredients are part of the diets of those who are looking to eat healthier. However, oftentimes specific off-notes end up displeasing the consumer, making consumption only a temporary occasion. DR-IMA harmonizes flavor notes in sweet formulations, placing indulgence alongside healthiness with maximum energy.

#### MAIN APPLICATIONS\*

Whole wheat products such as biscuits, cakes and breads.

### TFT BITTER BLOCK

BITTER BLOCK is a modulator indicated to mask bitter notes, delivering a pleasant product to the palate. It provides flavor balance and synergistically eliminates unwanted off-notes, especially in beverages with these characteristics.

#### MAIN APPLICATIONS\*

RTD teas, biscuits, caffeinated liquid supplements, high-protein beverages and tablets.

## TECHNOLOGIES BY APPLIED PRODUCTS

	NALESS	FLOR DE SAL	OFF-SAT	CREAMYFEEL	T-SWEET	DR-IMA	BITTER BLOCK	SAVORYUP
CHOCOLATE POWDER				●	●			
PLANT-BASED BEVERAGES				●				
MILK BEVERAGES				●	●			
HIGH-PROTEIN BEVERAGES							●	
SAVORY BISCUITS	●	●					●	
SWEET BISCUITS			●		●	●	●	
BULLION CUBES	●							
RTD TEAS					●		●	
YOGURTS				●	●			
MAYONNAISE	●							
CAKE MIX					●	●		
SAUCES	●	●			●			●
NECTARS					●			
BREADS	●					●		
TABLETS							●	
TABLE SALT	●							
CREAM CHEESE		●						
SNACKS	●	●						●
SOUPS	●	●						●
DAIRY DESSERTS					●			
LIQUID SUPPLEMENTS WITH CAFFEINE							●	
SEASONINGS	●							●
WHEY PROTEIN				●				

\*For more applications, please consult Duas Rodas' Customer Service or your Representative.

We recognize the importance of regulatory compliance in all the markets we serve. As a result, ingredient claims and permissions may vary depending on country requirements. Consult applicable legislation.

**WANT TO KNOW MORE ABOUT DUAS RODAS' SOLUTIONS USING TASTE FULL TECHNOLOGIES?**  
SEND US AN E-MAIL AT  
[csd@duasrodas.com](mailto:csd@duasrodas.com)

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## **ABOUT DUAS RODAS**

With 9 decades of history, Duas Rodas is motivated by innovation, which generates positive and memorable experiences, following international food safety standards.

Brazilian leader in the manufacturing of flavorings and ingredients for the food and beverage industry, it is present in over 70 countries. It's portfolio of over 3,000 items has flavors, botanical extracts, dehydrated fruits and vegetables, and integrated solutions that connect brands to consumers in a way that is more than just tasty.



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• [DUASRODAS.COM](https://www.duasrodas.com)

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