



(C) Callisons



Did you know
Callisons is
**Innovating
Flavor** in new
ways?

Inspiring New Flavor Creations

With a century of experience in mint production and flavor development, Callisons can help you create innovative flavor experiences for your products.

We partner with small and mid-sized companies to co-create new flavor profiles that to turn customers into loyal fans. In our state-of-the-art facilities, we use the latest technologies to design, develop and test new flavor combinations, forms and products. Our integrated team of flavorists, scientists, trend experts, and supply chain professionals work together to accelerate product development and reduce time to market.

With deep industry knowledge and renowned flavor expertise, we have the experience and creativity to take on any flavor challenge – and deliver on your business objectives.



Mint



Herbal



Citrus



Spices



Sweet
Brown



Flavor Applications

When it comes to flavor, the possibilities are endless. We strive to perfect the combination of flavor and form to deliver outstanding products.

Oral Care



Toothpaste, mouth rinse, floss, tablets. Our flavorists match the product form with the best flavor profile to deliver sensory pleasure and desired results.

Confectionary



From candy canes to taffy to chocolate and more, we delight in creating confections that offer a simple, joyful, rewarding taste experience.

Gum



Whether it's a slab gum, a hard-shelled pellet or a compressible tablet, we're passionate about creating a flavorful, long-lasting, satisfying chewing experience.

Beverage



Our experienced beverage team brings decades of flavor expertise and industry knowledge to help you create a great tasting beverage and get it to market fast.



(C) Callisons Callisons Mint Capabilities

State-of-the-art
innovation lab for
designing, developing
and testing flavor
innovations

Dedicated team of
flavor professionals
with 200+ years
of experience

Partnerships with mint
suppliers worldwide for
direct access to quality,
natural, sustainable
ingredients



The Mint Experts

Since 1903, we have innovated mint production and flavor profiles for customers in every corner of the world. We have direct access to peppermint and spearmint fields around the globe, and understand each region's distinct flavor, smell and analytical profile. Our team has the experience, passion and creativity to develop the perfect mint flavor for your brand.

Common Mint Applications

Flavor can be delivered in a variety of ways to achieve the desired taste experience. Blending science with art, we help you craft the ideal form, function and flavor to meet your needs.



Oral Care



Chocolate



Mints



Candy




Gum



Beverages

(C) Callisons **Callisons** **Fruit Flavors**



State-of-the-art
innovation lab for
designing, developing
and testing flavor
innovations

Dedicated team of
flavor professionals
with 200+ years
of experience

True-to-nature
fruit flavor profiles

Customizable Fruit Flavors

Fruit flavors are used in a wide variety of products. These popular flavor profiles are easily customizable to your specific applications, giving you endless possibilities for creating unique, enjoyable taste experiences. Our team of flavorists, technicians and market experts will work with you to develop the perfect fruit flavor for your brand.

Common Fruit Applications

Flavor can be delivered in a variety of ways to achieve the desired taste experience. Blending science with art, we help you craft the ideal form, function and flavor to meet your needs.



Chocolate



Candy



Gum



Tablets



Sports Drinks



Teas

(C) Callisons

100+ collective
years of
experience in
the beverage
industry.

Beverage: A Thirst For Flavor

With 100+ collective years of experience in the beverage industry, we know what it takes to get your product to market fast - and keep your customers coming back for more.

We enjoy working with small and mid-sized companies to craft the perfect taste for your audience. In this fast-paced environment, manufacturers and suppliers must work as teammates to co-create successful beverage products that resonate with consumers and have staying power.

Our team has the passion, creativity and experience to help you develop great tasting beverages that meet the demands and preferences of today's consumers.



Mint



Herbal



Citrus



Spices



Sweet
Brown

(C) Callisons

We thrive on
continually innovating
successful **new ideas**
and products.

Applications: Flavors Come in Many Forms

From the perfect mint chocolate to sweet brown flavors for beverages, we are continually innovating successful new ideas and products. We're ready to partner with you to co-create your next product innovation.

Our flavorists and technicians work in our state-of-the-art Innovation Lab and Beverage Center of Excellence to design, develop and test new flavor combinations, forms and products. With our team's deep industry knowledge and flavor expertise, we have the experience and creativity to take on any flavor challenge.





Flavor Delivery Systems

Whether your product is gum, chocolate, toothpaste, craft soda or powdered sports drink, we'll help you pair it with the optimal delivery system to achieve the best taste experience.

Liquids



Easy to apply and incorporate into a wide variety of products, from gels to pastes to beverages and more.

Powders



Perfect for adding a hint of flavor in pressed tablets, powdered blends, or seasonings.

Spray Dry



Offer a burst of initial flavor; a great option when the base product is in dry form.

Flavor Crystals



Add visual appeal, mask active ingredients, and deliver timed or liquid-activated flavor release.

Product Enhancers and Modifiers

Flavors with Modifying Properties (FMP)

Boost sweetness, mask bitterness, or improve mouth feel.

Nutraceuticals



Add vitamins or pharmaceuticals to blend good taste with good health.

Cooling Blends



Boost or extend the fresh feeling with long lasting cool.