

Food Base Kft.



We are a Hungarian manufacturing company specializing in the manufacture of flavours, vinegar powders, essential oils, and herbal extracts. The company was founded in 2004.



Your essence,
Your flavour,
Your partner

Why you should choose us?

OUR ADVANTAGES

Experience

30 years of professional experience in the flavour business.

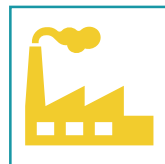


Loyal partnerships

We offer excellent customer service.

Good references

We are proud of being a supplier of several multi-brands.



Quick production

Adequate stock of raw materials.

Safety and quality

Strict traceability and control throughout the production chain.

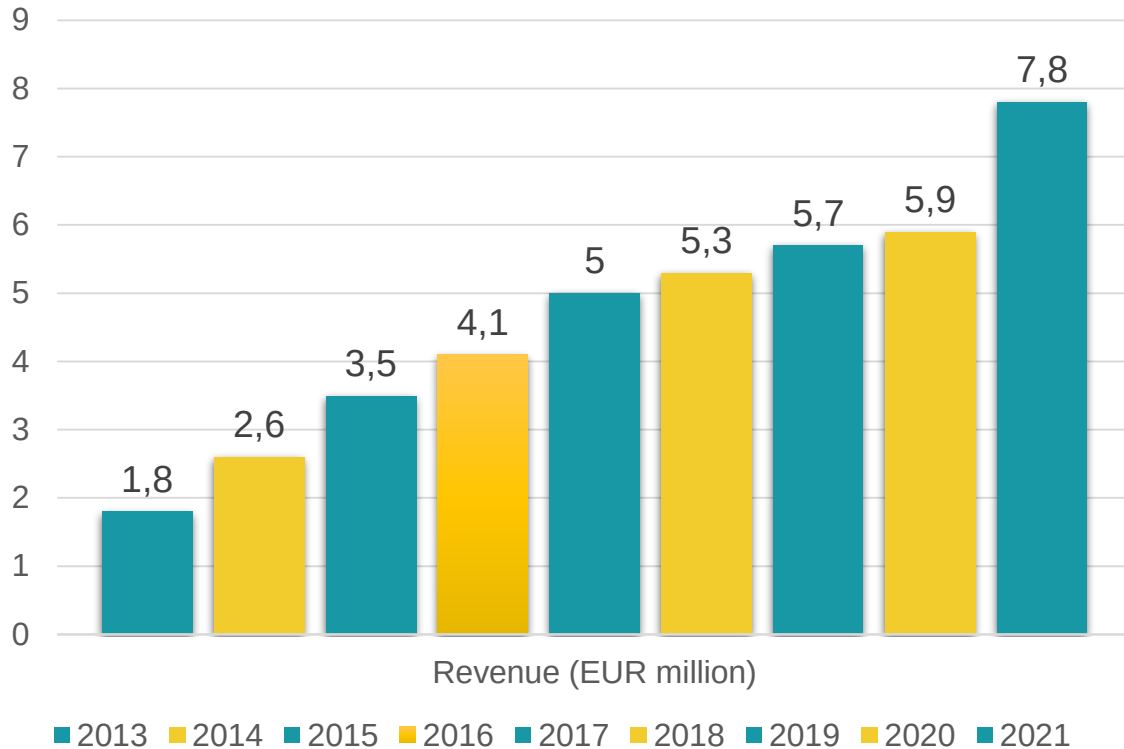
ISO 22000, HACCP, HALAL, GMP +
certificates.



High capacity

3 spray-dryer machines,
continuous installation of new
machines to achieve more efficient
production.

Revenue (EUR million)



Continuous sales growth

Sales of **EUR 7.8 million** in 2021.

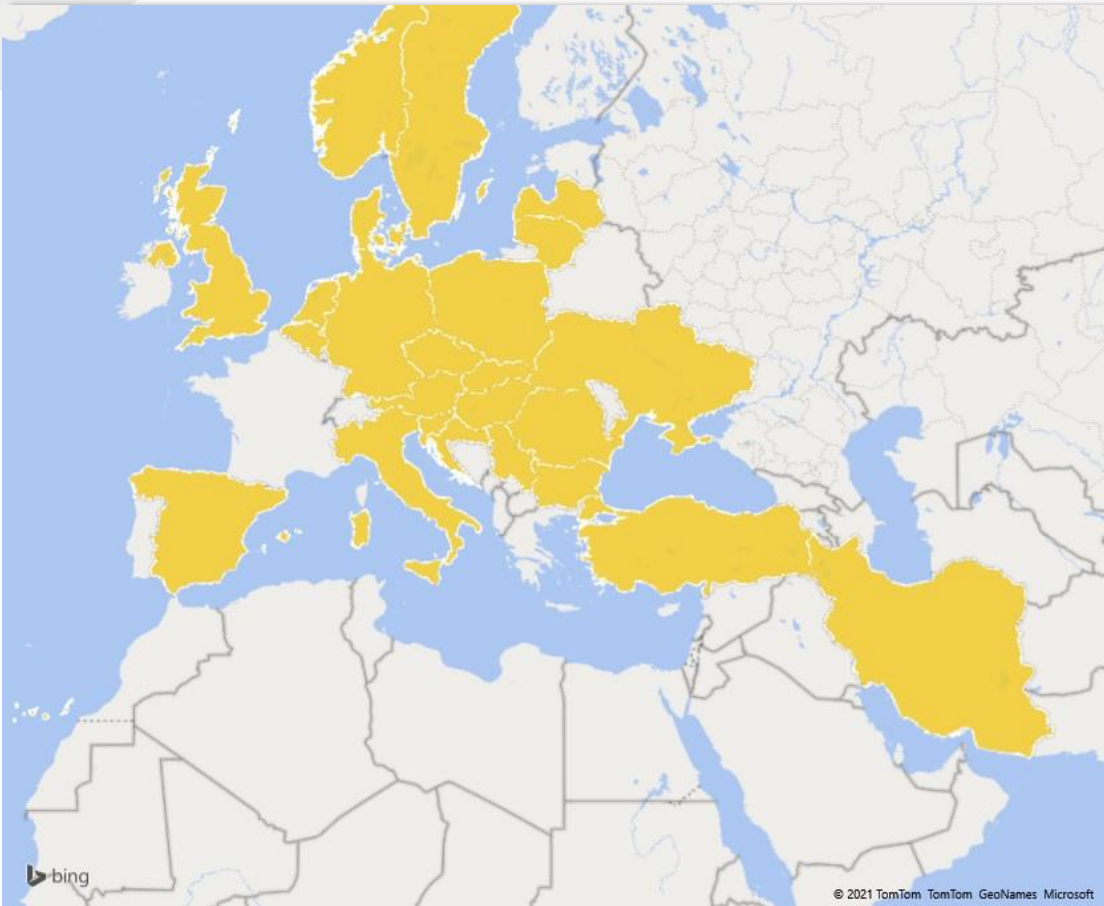
Continuous product development

Our flavourists are ready to develop new flavours, hand in hand with customers. The success of our customers means our success.

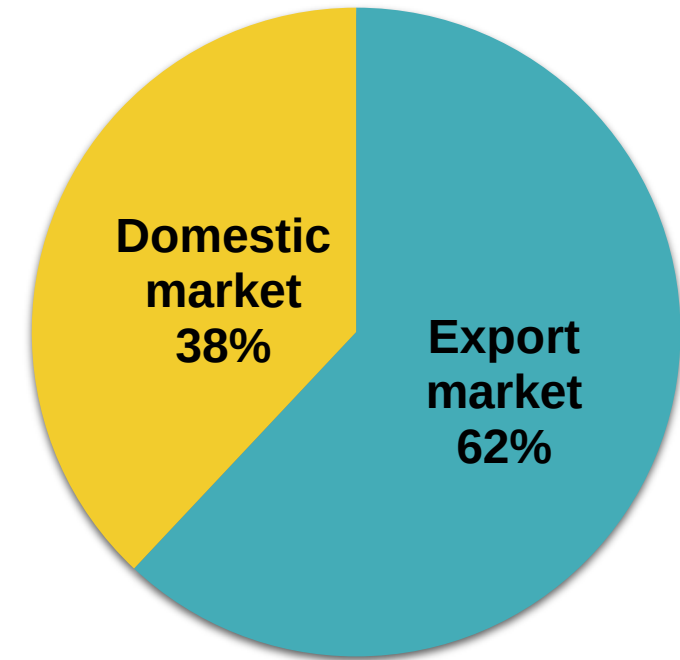
Continuous capacity expansion

We are constantly expanding our manufacturing plant with the installation of new machines for more efficient production.

We currently export to 25 European countries.



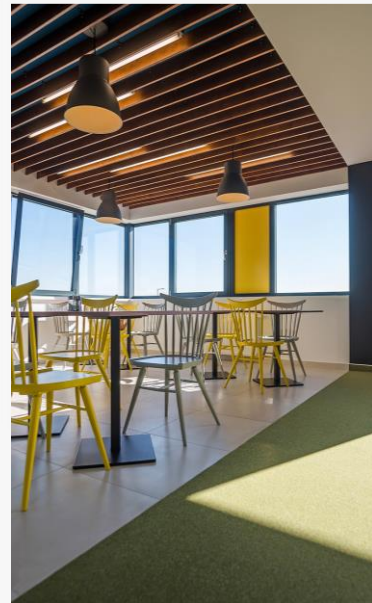
Sales ratio in 2021



■ Export market ■ Domestic market

Office

The goal was to create a sympathetic work environment with an interior design that provides employees with exceptionally high-quality working and rest time. We are proud to have been chosen from 40 offices and won the “Office of the Year 2016” award in Hungary.

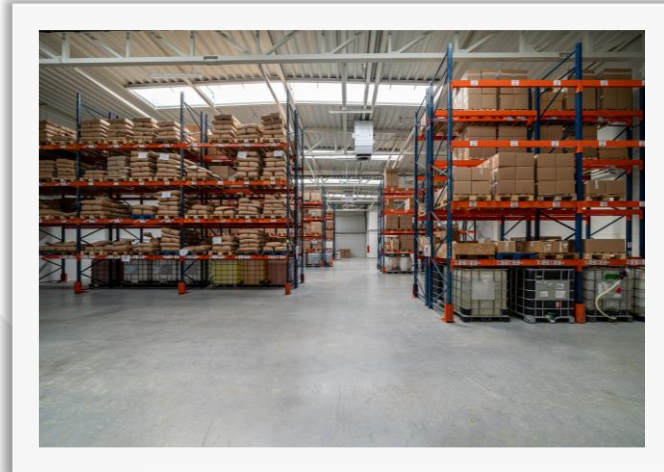


Warehouse

We operate an adequate raw material storage system to ensure fast production under proper storage conditions.

There is a maintenance and repairs chamber in the basement of the warehouse.

- **1600 m²**
- **built in 2020**
- **2 loading docks**



Production

We believe in our duty to delivery high-quality products.

Liquid manufacturing plant

In our liquid manufacturing plant, we use mixing vessels and homogenizers required to produce flavours and emulsions and we have all types of equipment that need to extract herbs.



Powder manufacturing plant

We have three spray-dryers with the following capacity:

spray-dryer 1: 80-120 kg/shift (8 hours)

spray-dryer 2: 350-450 kg/shift (8 hours)

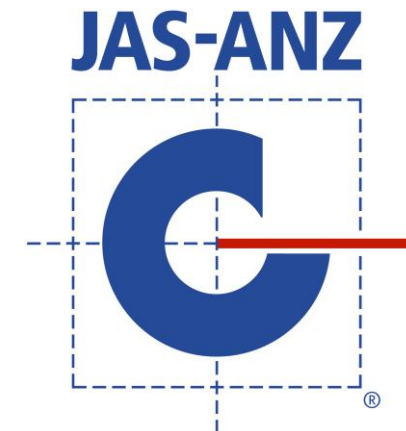
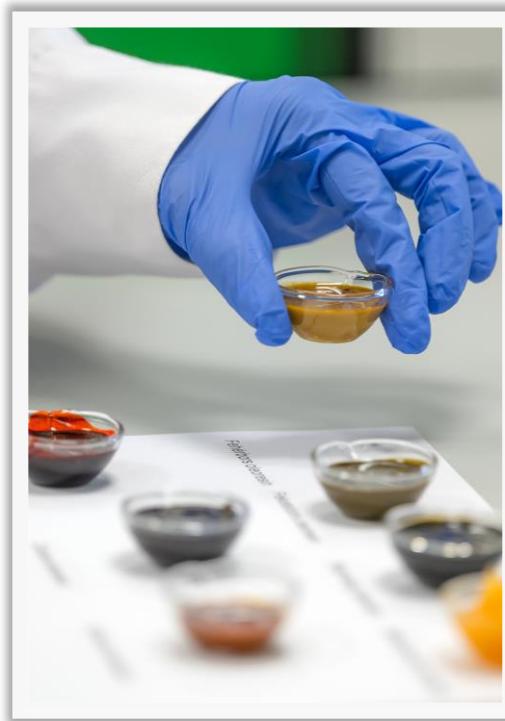
spray-dryer 3: 350-450 kg/shift (8 hours)

We usually work in one shift, but if necessary, we can switch to 2-3 shifts.



Quality assurance

Laboratory measurements are performed at all stages of production to ensure proper quality.



Site expansion project

Our employees are the heart of the company.

Adequate working conditions must be provided for good quality work.

The increased number of employees required the expansion of the existing locker room and dining room. During the expansion, we will also create a larger laboratory.

We will set up more meeting rooms and separate offices in the new office building.



Portfolio

Herbal extracts and oleoresins

We produce herbal tinctures and we offer spice oleoresins.



Vinegar powders

We produce vinegar powders that are alternatives to liquid vinegars.

Flavours

We create flavours that give consumers a sense of taste and value. Flavours play an important role in the consumption and acceptance of food, therefore it is very important to choose a supplier that produces high-quality flavour.

Essential oils

We offer essential oils mainly for the feed and food industry.



Adapting to price and quality expectations, we recommend oils in different qualities from **natural** to **natural identical** versions.

We offer **GMP+** certified oils.

We offer spice oils, herbal oils and citrus oils.

Flavours

OUR PASSION IS TO CREATE AND DELIVER FLAVOURS THAT GIVE CONSUMERS A SENSE OF TASTE AND VALUE.

Flavour development is partly a science, partly an art, with an understanding of your preferences, our flavourists are ready to create new flavours so that you, as a manufacturing company, can launch successful products.

Classic sweet flavours

Fruit flavours

Nut flavours

Spicy & herbal flavours

Savoury & meat flavours

Alcohol flavours

Flower flavours





With our **Headspace - GC/MS** we can analyse the flavours, check the quality and determine the flavour components and their proportion.

If you do not find a taste on our flavour lists that you require, our trained flavourists are ready to develop new flavours or match the flavour you use.

We work closely with you and communicate as often as needed, which makes us achieve desired product in the shortest and most efficient way.

- **Regulatory requirements:** Kosher / Halal / Vegan
- **Format:** powder / liquid
- **Solubility:** oil soluble / water soluble
- **Application:** the question of the final product
- **Price:** target price
- **Flavour profile:** salty / spicy / sweet / sour/ bitter

Available formats of flavours



LIQUIDS

Liquid flavours are usually alcohol and water-soluble flavours.

Most commonly used solvents are propylene glycol and ethanol.

POWDERS



Spray-dried powders consist of a carrier that encapsulates compounds for stability and shelf life.

Food application of flavours



Sport nutrition

Spray-dried powder flavours are suitable for applications where powder form, and instant solubility are required.



Confectionery and Bakery

You can find classic flavours, fruity flavours on our portfolio to create tasty products and meet your consumer expectations.



Savoury and Meat

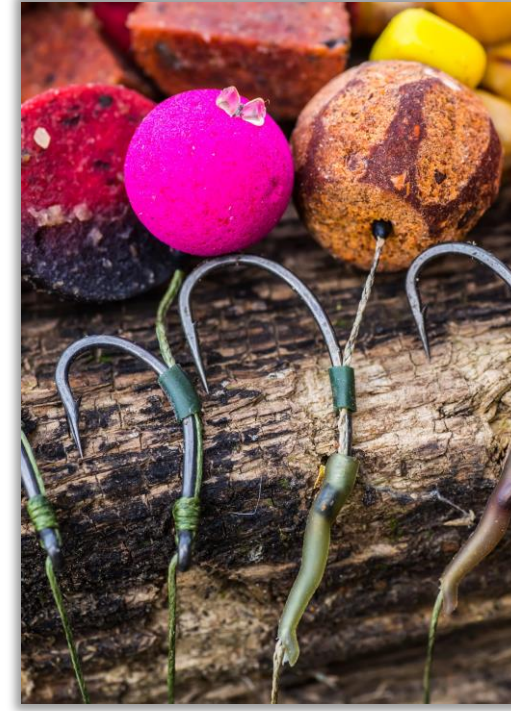
You can choose from savoury and meat flavours, spicy oils, oleoresins that are suitable for the production of snack and seasoning mixes, sauces and dips, soups, sausages and salamis.

Feed application of flavours



Animal nutrition and health

You can find fruity flavours or herbal flavour in our feed powder flavours that you can add to the premix to make your product tastier to cow, pig or chicken.



Fishing

There are many flavours available for bait companies for consumer's fishing adventures, from sweet flavours to fruit and spice flavours to smelly fish, such as octopus, lobster and crab.

Application of herbal extracts and oleoresins



Animal nutrition and health

Herbal tinctures are also used in animal nutrition as appetite and digestion stimulants, for the prevention and treatment of certain pathological conditions.



Food industry

Spice oleoresins such as Black pepper, Capsicum, Coriander are mainly used in meat applications to season products like salamis and sausages.



Application of vinegar powders



Savoury industry

Sauces, salad dressings, seasoning blends, marinades.



Snacks

Premix powder flavours, crackers and chips.



Nutrition

Apple cider vinegar powder and fruity vinegar powders are used in superfood powder mixes, diet shakes and apple cider vinegar capsules.

Vinegar powders

It can be conveniently used in products that do not have a liquid phase during the manufacturing process.



Natural

Fine-grained powders, carrier: maltodextrin



Vegan

Organic certified available



Gluten-free



Vinegar powders that are alternatives to liquid vinegars.

Application of essential oils

Animal nutrition and health

These are used as feed additives in animal health due to their antibacterial, antioxidant, and positive health effects.



Aromatherapy and wellness

Essential oils are used in aromatherapy and wellness products as they have a beneficial effect on the body and soul due to their stress-relieving effect.



Flavours

Essential oils have always been used as component in many flavours.

