STRAIGHTS

FOR THOSE WHO FAVOUR FLAVOUR

100% NATURAL CLEAN LABEL,
EXTRACTS OF PAPRIKA & JALAPENO.

Synthite

WHAT ARE STRAIGHTS?

Straights are a class of 100% natural, non-selective, mechanically extracted spices. They impart full flavour, colour and aroma to "clean label" foods with "all natural" claims.

Straights place the goodness of minimally processed artisan ingredients in the hands of the formulator and the food manufacturer. When you create your next line of seasonings, soups, chorizos, pepperonis, sauces, salads, bakes, goulashes, curries, salsa and stews, our Straights will add that perfect natural flavour and colour, making your products the choice of the consumer.

WHY STRAIGHTS?

100% NATURAL: No chemicals used in the extraction process

OUR STRAIGHTS ARE FREE FROM: Artificial flavour • Added colour • Synthetic substances

RICH FLAVOUR AND AROMA–RESULT OF COLD EXTRACTION: All volatile compounds present in chilli are captured, resulting in amazing flavour and aroma that are unmatched by other conventional processes.

COST–EFFECTIVE COLOURING FOOD STUFF: As oil soluble natural colourants created using a non-selective mechanical extraction process, Straights can be classified as colouring food stuff.

PAPRIKA STRAIGHTS

Paprika is more than sprinkling of a colour on top of a salad or devilled eggs. Our Paprika Straights have the full flavour of the chillis they are created from. The rich, sweet, fruity notes of ripe king pods, the full pepper flavour without the heat, and the deep red colour of paprika combine synergistically to create culinary art. Be it Hungarian, Turkish, Spanish, Portuguese, Greek, Romanian or Moroccan dishes, the Paprika Straights are the innovator's choice.

JALAPENO STRAIGHTS

Our hot Jalapeno Straights resonate the flavours of Central America. Filled with the pungent greens that tickle the palate, these flavours are extremely popular in North America and emerging markets. They are reminiscent of the hot chilli of your favourite Mediterranean and Mexican cuisine, thus making them the chef's choice.