

Future Memories



2022


essential



About Us

Essential has been **creating** and manufacturing flavours in **Australia since 1989**.

We provide **tailored flavour** solutions to food, beverage and nutraceutical companies across the Asia Pacific.

Essential has operated in **Vietnam** since 2013. In July 2021, we launched our stunning Collaboration Centre in Ho Chi Minh City where our team offer sales, logistical and technical support to food and beverage manufacturers in Vietnam.

Our office in **Singapore** is just newly established and offers sales support to clients throughout South East Asia.

Essential can provide flavours in **liquid or powder** and in **synthetic, natural and organic** forms.

Essential covers **a wide variety of profiles** from Australian Natives, to classic chocolates, spices and every fruit imaginable.

Our dedicated technical and sales teams work collaboratively, allowing us to **quickly and effectively** respond to our customers' unique requirements. and using our global resources to demonstrate **on-trend concepts** that will inspire product development.

Essential – Your partner in taste!

Essential Headquarters – Melbourne, Australia

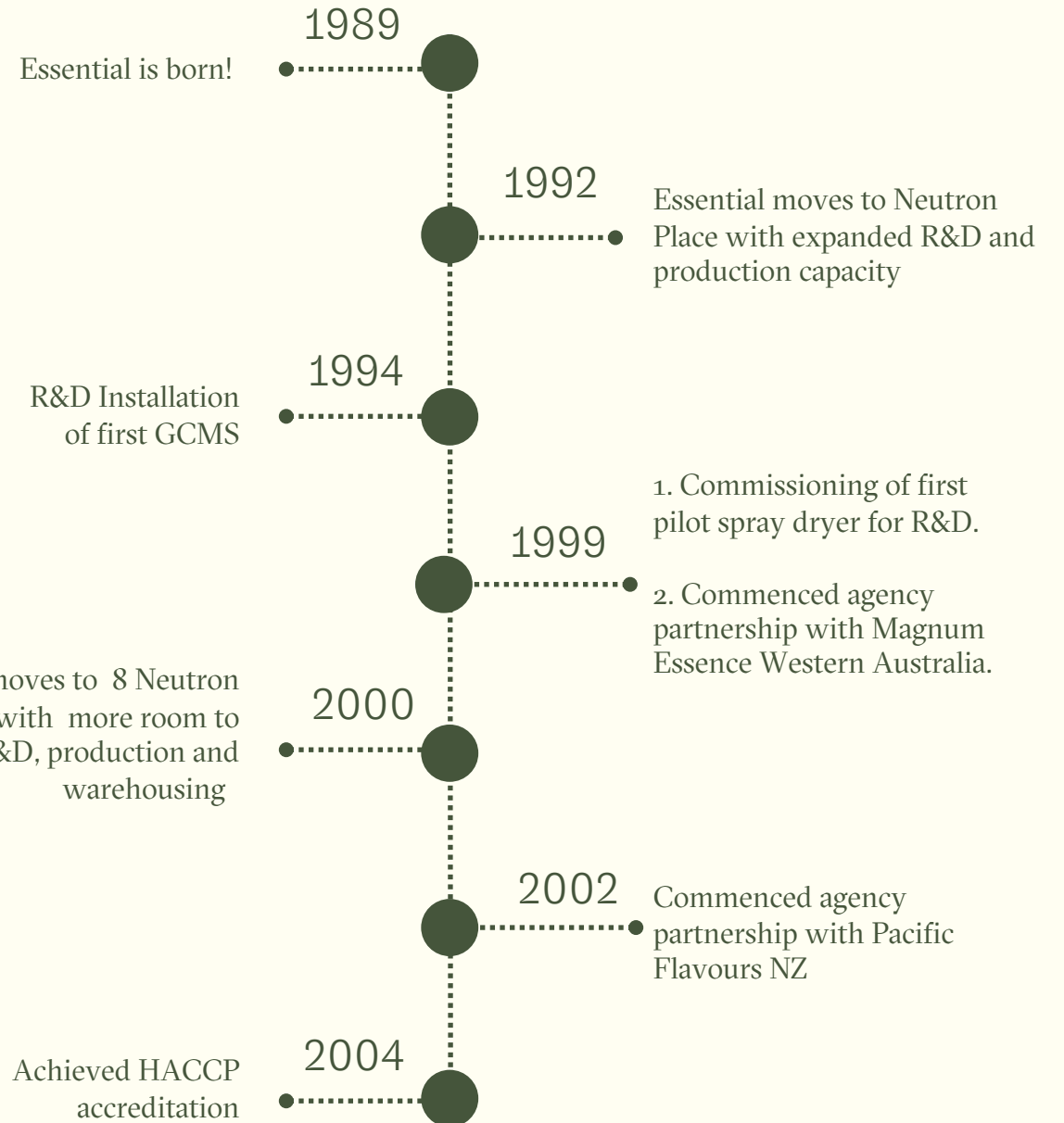


Video: Welcome to Essential Flavours

[Click here](#) to take a 90 seconds virtual tour of our site



Essential's Establishment In Australia & NZ





2010 Essential HQ - construction begins on Essential purpose built facility in Carrum Downs

2011 Essential HQ - opens in Carrum Downs, Melbourne, Victoria

2012 Flavour Academy is launched

2013 Achieved SQF Level 3 accreditation further cementing our commitment to quality.

2014 Commissioned state of the art commercial spray dryer to add encapsulated flavours to our portfolio.

2017 1. Commissioned head space analysis, nitrogen concentrator for research & innovation.
2. Gained certification - Australian Certified Organic (ACO)

2018 Commissioned UHT pilot plant for flavour development and client product development.

Our Expansion In South East Asia



Essential Flavours Vietnam start operation to produce at Kizuna 1, Long An Province

2013

2014

1. Flavour Academy is launched in Vietnam
2. Achieved GMP, HACCP, ISO accreditation & Halal.

Relocation of our factory to Kizuna 2, Long An Province

2016

2019

1. Exhibition at Food Ingredients Asia exhibition, Thailand.
2. Asia Pacific Sales conference held in Thailand.

Essential VN is granted wholesale distribution rights.

2020

2021

New Centre in Thao Dien ward, Thu Duc City, HCM

New office is established in Singapore

2022

[Click here](#) to take a virtual tour of our Vietnam site



Australian Laboratory upgraded



Australian Laboratory upgraded



Australian Laboratory upgraded





What is new?

Commercial Spray Dryer - Completed

Installation of a second Commercial Spray Dryer, which will double our manufacturing capacity. It is identical to our current dryer, which will ensure all products will be identical no matter which dryer is used.

Commercial Blender - Completed

Installation of a 500LT double helix ribbon blender, allowing Essential to expand our portfolio of blended and plated flavours.

Pilot Spray Dryer – Completed

Installation of a second pilot spray dryer for R&I. A larger model, this will be used for R&I trials, and larger production trial quantities.

Collaboration Centre - Completion mid 2022

A centre dedicated to collaboration with our clients and sharing our knowledge. This area is located next to our Applications Lab. It is also the access point for our future Sensory Laboratory. Enough space for over 20 people to attend Flavour Academy, training and tastings.

Sensory Research - Completion mid 2022

6 sensory research booths, designed so that panellists have their own booth and have zero contact with supplier of samples. Also has odour control, adjustable lighting and with all results recorded electronically.

Essential's Clients and Partners



Essential is a technically driven flavour house with its sights set on export to 25+ countries by 2025

Essential's Values

We are our Community



We put the WOW into the mix



We are trusted to create



We think beyond our borders



We are solution focused



We share the love



A selection of our extensive Flavour range

Fruit Flavours

Berries
Citrus
Tropical
Stone Fruit
Melon

Spice & Herb Flavours

Chai
Ginger
Cinnamon
Cardamom
Lemongrass
Aniseed
Basil
Clove
Coriander
Bunspice
Herb
Nutmeg

Savoury Flavours

Cucumber
Pumpkin
Seaweed
Carrot
Smoke
Mustard
Balsamic
Egg
Mayonnaise
Maple Bacon
Mesquite
Fatty Note
Sweet Potato
Vinegar

Nut, Grain & Bean Flavours

Peanut
Macadamia
Black Bean
Walnut
Pistachio
Pecan
Sesame
Hazelnut
Almond
Oat

Dairy Flavours

Cheese
Custard
Milk
Yogurt
Greek Yogurt
Butter
Butter Cream
Devon Cream
Coconut Cream
Cream Cheese

Brown Flavours

Vanilla
Caramel
Chocolate
Toffee
Coffee
Honey
Honeycomb
Maple

Mint Flavours

Spearmint
Peppermint
Garden Mint
River Mint

TasteMax™ Flavours

For enhancing, masking &
blocking
Sweetness Enhancer
Acidity Masker
Bitterness Masker
Sweetness Blocking
Protein Masker

A selection of our extensive Flavour range

Australian Native Flavours

Aniseed Myrtle
Davidson Plum
Kakadu Plum
Lemon Myrtle
Wattle Seed
Lemon Aspen
Quandong
River Mint
Munthari
Wild Lime
Native Basil
Wild Rosella
Passion Berry

Dessert Flavours

Limoncello
Panna Cotta
Popcorn
Rocky Road
Banana Bread
Birthday Cake
Black Forest
Chocolate Fudge
Peanut Butter
Cookie Dough
Cheesecake
Biscuit

Alcohol Flavours

Blue Curacao
Alcohol Booster
Jamaica Rum
Irish Cream Rum
Alcohol Toner
Beer
Bourbon
Brandy
Pink Gin

Asian Flavours

Rice
Bird's Nest
Taro
Dragon Fruit
Condensed Milk
Matcha
Black Tea
Ginseng
Soursop
Green Tea
Noni
Lotus Seed
Red Bean
Pomelo

Floral Flavours

Chrysanthemum
Elderflower
Orange Blossom
Hibiscus
Lavender
Musk
Rose
Wild Rosella
Lotus flower
Frangipani
Coffee Blossom
Marigold
Honey Myrtle

Organic Flavours

Chocolate
Vanilla
Coffee
Apple
Orange
Cream
Dark Chocolate
Elderflower
Golden Kiwi
Golden Syrup
Green Apple
Green Tea
Honey

Explore our flavour brochures

Click these links to access brochures

- [Organic flavour brochure](#)
- [Japanese flavour brochure](#)
- [Floral flavour brochure](#)
- [Bakery flavour brochure](#)
- [Gum flavour brochure](#)
- [Australian Natives brochure](#)
- [TGA flavour brochure](#)
- [Tastemax brochure](#)



Essential have a team of experienced flavourists that can assist with any of the following:



Flavour
Development



Flavour
Matching



Flavour
Modification



Flavour
Analysis

With access to over 3000 flavour chemicals and extensive knowledge across chemical compatibility and carrier systems, our team can effectively develop a flavour unique to our customer's requirement.

While we understand the importance and invest heavily in flavour technology to enhance our matching ability, we also encourage our flavourists to use their personal flair when developing new flavours. We believe this balance of technology and art is what make Essential's flavours unique.



Product Application Testing



Essential combines the leading knowledge and experience of our R&D team with global market trends to assist our clients in developing outstanding products including extensive experience with understanding the relationship between flavour, sweeteners and taste modifiers.

Our application laboratory has a range of equipment to simulate our clients processing conditions for various end uses.



Cereal & Snack foods



Non - alcoholic beverage



Pharmaceutical



Sport Supplements



Health & Wellness



Bakery



Alcoholic Beverage



Ice cream & dairy



Dairy Alternatives



Organic Products



Specialised Equipment

Together with extensive knowledge and technical experience within our Flavour Creations Team, Essential Flavours has specialised flavour creation equipment as below to name a few:

GCMS, Headspace Analysis And Nitrogen Concentrator

Used to assist in the development and replication of new flavours, as well as enhancing QC systems to ensure high quality standards of our raw materials and flavours are met at all times.

Laboratory-scale Homogeniser

Used for the development of new flavour emulsions suitable for both Still and Carbonated beverage applications to overcome the challenges around solubility, stability and regulatory requirements.

2 X Pilot-scale Spray Driers

Used for the development and/or modification of new powder flavours and to provide trial sized orders for customer upscaling. These equipment also enables our flavour creations team to conduct series of trials to ensure that the most optimised flavour profile is achieved.



Specialised Equipment

Together with extensive knowledge and technical experience within our Flavour Creations Team, Essential Flavours has specialised flavour creation equipment as below to name a few:

Microscope

Used for determining the size of the emulsion particles to determine stability and shelf life.

Flash Point Tester

Used to determine the volatility of flavours to ensure accurate advise for application suitability and safe transport mode.

Incubator

Used in conducting flavour stability and shelf life testing.

Fumehood Cabinets

Used when our Flavour Creations team are using highly volatile flavouring substances to ensure that the air in the laboratory is not contaminated with different aromas and our team's respiratory health is not compromised.

Centrifuge

Used to separate different particles by using gravitational force and speed depending on particle size, density and viscosity of the sample. This is only used in a liquid medium.

Specialised Equipment



In conjunction with the extensive knowledge and experience within our Flavour Creations Team, Essential Flavours has specialised product development equipment to test flavour suitability in various application mediums:

Laboratory-scale Industrial Ice Cream Maker

This equipment is used to identify flavour suitability and provide accurate dosage level for ice cream application.

High Shear Mixer

This equipment is suitable for a wide range of use from mixing, emulsifying, disintegrating and dissolving. Essential Flavours mainly uses this for beverage mixes preparation and starch/gum system mixing for slurry preparations.

UHT Pilot Plant

This equipment is used for testing of flavours to ensure the suitability and defining optimum dosage levels in high heat temperature process. This equipment is mainly used for application development and client testing with a minimum run size is 3 litres.

Oven

This equipment is mainly used to test flavour suitability and dosages in high heat process and longer time exposure to high heat.



Tim Nielsen
CEO

After complementing his undergraduate degree Tim worked in market and sensory research roles in Australia (with a focus on FMCG) and as business analyst for Apple in Europe. In 2007 {his father John poached him from Steve Jobs and}* he joined Essential in an BDM role, and after completing his MBA at Melbourne Business School he took over the leadership of Essential.

His personal highlights during his time thus far at Essential are:

- Designing and building our facility in Melbourne
- Investing in the quality team to earn and keep Level 3 SQF
- Encouraging the R&I team to create the Flavour Academy™
- Expanding our business and flavour development focus to support growth in SE Asia
- Working with the operations team to install multiple spray dryers
- Achieving sales growth in every year he has been part of the essential team
- Having an amazing stand at FIA in 2019

During non COVID times Tim spends a large part of his time internationally, especially in SE Asia. Tim is a family man with two young girls and when he is not spending time with them he finds time for delicious food and wine with family and friends – always searching for the new flavour combination!



Darryl Taggart
Operations Manager

Darryl has been in the food manufacturing industry for more than 20 years in Australia. Prior to his management role, Darryl has spent time in various roles throughout the manufacturing industry from customer service, purchasing and scheduling.

Darryl joined Essential team in 2018 and is the Operations Manager. The Operations team covers customers service, order administration, production, delivery and Quality.

Darryl holds a Diploma in Lean Manufacturing.

Darryl Enjoys spending time online gaming and loves spending time with his Family relaxing at home. He enjoys watching the MotoGP and the Australian Rules Football.



Jane Lao
Financial Analyst

As a dedicated and detail-oriented accounting professional, Jane has developed a high level of proficiency in all aspects of financial accounting, budgeting and forecasting for the past twelve years in wholesale and manufacturing.

She currently works as a financial analyst for Essential Flavours, conducting analysis of financial data to forecast revenue, analysing costs, expenses, and consolidate and analyse monthly results.

With her careful analytical mind she is able to provide robust modelling and reporting to facilitate management level decision making and support operations through analysis of key performance indicators and trends.



Terri Martin
Commercial Director – Asia Pacific

Terri Martin is Commercial Director – Asia Pacific for Essential. Terri leads the sales, sensory and marketing teams for the Asia Pacific region.

Terri is based in Singapore.

Terri started her career in London working in product development for luxury giant, Chanel. Returning to Australia Terri worked Kmart and then for Coles supermarkets as a Buyer / Category Manager before commencing with Essential Flavours. With a passion for product, trends and insights – Terri and her team work alongside food, beverage, pharmaceutical and supplement brands and manufacturers across Australia and Southeast Asia, helping them to capture changing consumer needs and innovate through flavour.

Terri holds two degrees from Monash University, Australia, multiple certificates in Wine studies from WSET. Terri is also a graduate of the Melbourne University Asialink Leaders Program for 2020 and is currently studying Diploma of Competitive Systems and Practices (LEAN). Terri's favourite flavour is Wattleseed.



Suika Watermelon
Fresh, ripe juicy watermelon
EI 38465



Cheesecake
Creamy, yoghurt, biscuity
EI 35676



Tiramisu
Creamy, coffee with alcohol, cocoa, burnt sugar notes
EI 32857



Munthari
Green, fruity, fleshy
Australian Native
EI 31676



Wattleseed
Toasted, nutty, caramel, floral honey, slightly creamy, vanillic
EI 29237



Pastry
Baked, buttery, creamy
EI 35756



Cold Brew Coffee
Smooth, roasted, caramellic coffee
EI 39356



Pink Lemonade
Confectionery, citrus, sweet
EI 32296



Baked
Brown, toasted, buttery.
EI 29856



Earl Grey
Spicy, floral, woody tea type
EI 28107



Alicia Roberts
Sales & Sensory
Manager

Alicia graduated from Deakin University in Melbourne with a Bachelor of Science (Biomedical). She started out in R&D for a local flavour & fragrance house in Melbourne. Here she gained the invaluable experience and technical knowledge that came with working in various departments across the business. She eventually made the jump into sales and has since held roles in account management, technical sales and business development.

She joined Essential in 2016 and leads the Sales and Sensory team in Australia. With her natural friendly and bubbly personality, Alicia loves collaborating, delivering market insights and trends, and meeting the specific needs of Essential's clients.

In her spare time, she loves spending quality time with her family and friends, traveling and especially exploring new foods and flavours, playing a game of soccer or curling up with a good book.



Chocolate Mint

Cocoa, nutty, malty, sweet,
Cool fresh peppermint
EI 26916 - Powder



Lemon Meringue Pie

Peely, citrus, pastry, baked, cooked
EI 38826



Pavlova

Sweet, creamy, sugary pavlova
EI 27417



Trifle

Baked, sweet, creamy, sherry
EI 38586



Cold Brew Coffee

Smooth, roasted, caramellic coffee
EI 39356



Nashi Pear

sweet, juicy, floral, fruity, fleshy
EI 38277



Pink Gin

TAR 12818948 T1



Speculaas

creamy, spicy, brown, biscuit
EI 35696



Peppermint Tea

fresh, peppermint style
EI 20575



Omija (Korean Berry)

Tart, berry, fruity,
herbaceous, woody
EI 38577



Rachel Kilby
Business Development
Manager

Rachel graduated a double degree from Deakin University in Melbourne with a Bachelor of Food and Nutrition Science and a Bachelor Commerce Majoring in Marketing. She is also currently completing her Masters in Human Nutrition.

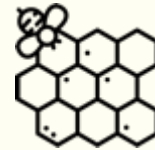
Rachel started her career in the software industry as a client and software support team leader and nutritionist, quickly becoming extremely passionate about providing her clients knowledge, support and assistance to grow their organizations.

Rachel manages sales across QLD and Tasmania. With her love for sport, supplements, flavours and food in general, Rachel is always thrilled to be working alongside clients to deliver incredible flavours for whatever product or project they may be working on. Her cheerful nature and lust for knowledge support Rachel's love for providing presentations, insights and knowledge to her clients.

In her free time Rachel is an aspiring triathlete with dreams to one day complete a full distance ironman.



Dark Chocolate
Rich, dark chocolate
EI 38006



Honeycomb
Burnt sugar, vanillic, butter,
caramel, toffee, condensed milk
EI 31256



Old fashioned lemonade
Creamy, subtle, lemonade style
EI 4375



Lemon Myrtle
Green, tart, confectionery style,
peely, citral, fresh, herby
EI 27436



Mixed Berry
Astringent, blackberry/blueberry,
ripe, forest berry
EI 22556



Coffee
Subtle roasted coffee with
caramel milky notes, malty, nutty
EI 25766



Ginger
Earthy, mature, spicy, dry
EI 9276



Strawberry
Fruity, juicy strawberry,
confectionery,
ripe, sweet, fresh, floral, berry
EI 25776



Caramel
Vanilla, caramelised sugar,
creamy, sweet
EI 29216



Chai Spice
Sweet spices, characteristic
of chai tea
EI 7436 - Powder



Vaughan Gough
Business Development
Manager

Vaughan is a UQ food technology graduate with over 12 years of industry experience across R&D, QA, procurement, powder handling, beverage and bakery to name a few. He has also held positions in business management and advisory for Custom Foods and the ACO. Vaughan is passionate about Food Science, finding win:win solutions and helping people grow.

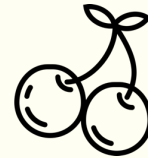
Currently, Vaughan is in charge of expanding Essentials partnerships in Victoria, New South Wales and New Zealand.



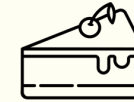
Portello



Mandarin



Dark Cherry



Cherry Delight



Concord Grape



Choc Malt



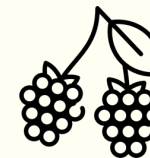
Pepper berry



Coconut



Peach



Raspberry Cola



Rosie Lam
Business Development
Manager

Rosie completed Linguistics Bachelor Degree at Vietnam National University Ho Chi Minh City. With outstanding academic achievements, she was offered a chance to work as a sales admin in The French global Corporation Flavour House After 2- year valuable working experience directly with flavourist and lab technician, she found that she also had the ability of serving and giving the values for the customers. She underwent many trainings in one of the most professional corporation and efforts to make her dream come true. As the results, she gained the promotion with the new position “Sale Coordinator”.

She joined Essential Team in 2018 with the same enthusiasm and is currently holding the position of BMD. Being a representative of Melbourne Team in Vietnam, with warm heart and realistic thinking she never stops trying to collaborate, discover and transfer all market insight, trend, new technic, support as well as analysis to Vietnamese customers and factory to promptly meet the customer’s demands.

She is keen on traveling with trying new things such as cuisine, meeting interesting people and accessing to diverse cultures.

Her most favourite quote: “If you never try, you will never know.”



Watermelon

Fresh, juicy, sweet watermelon
EI 34607



Hibiscus

Fresh, floral and fruity
EI 34447



Jasmine

True-to-type, floral, green
EI 35477



Cashew Fruit

Over-ripe, pungent,
fruity, tropical
EI 35297



Pink Guava

Fresh, fruity, juicy
EI 35667



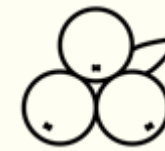
Pandan

Cooked pandan leaf, creamy,
sweet coconut
EI 35037



Pear

Crisp, ripe, juicy, fruity
EI 23657



Acai

Fruity, floral, ripe, berry
EI 35667



Cream Butter

Tart, sweet butter, creamy
EI 35337



Cappuccino

Roasted, coffee, nutty,
burnt, creamy
EI 8975

Commercial Team – Customer Service & Marketing



Nga Dang
Customer Service Executive

Nga is a Customer Service Executive at Essential. She currently handles part of Essential's customers across Australia and Asia.

With nearly 10 years of experience working for some of the world's leading shipping lines and freight forwarders in various roles of customer service, inside sales as well as logistics officer, Nga has gained a great deal of invaluable experience and skills to be a competent customer service executive.

She joined Essential in June 2020 and since then she's been keeping updating her knowledge about flavour industry as well as relating industries in order to meet the specific needs of Essential's clients as well as to deliver the best services to our customers.

In her spare time, she loves spending quality time with her family and friends, taking scenery photos, travelling and especially exploring new foods and cultures



Buu Ly
Marketing Executive

Buu is Marketing Executive for Essential. Buu manages Essential's creative materials, marketing content, consumer insights and researches new product trends.

Buu has worked as a senior marketer for 5 years in Vietnam with more than 3 years of experience in the marketing of beverages and flavours for multinational companies. She is passionate about bringing ideas to life. Buu keeps up to update with product innovation, trends and insights to support her team in both Australia and South East Asia regions.

Buu is continually building on her knowledge within flavour industry and its application to beverage, bakery, confectionery, dairy and health + wellness products.

... and her favourite flavour is Lilly Pilly.



Holly Ann Patley
Senior Flavourist

Holly started her career in flavours on the applications side, which sparked an interest in how flavours are actually made. Thereafter, she moved into the area of flavour creation.

She has been employed in the food industry for over 30 years. The majority of this time was spent as Flavourist with some major Flavour Houses in different parts of the world.

As flavourist training involves many years of in-house training and learning the signature aroma and taste of the range of chemicals, extracts and substances used in creating a flavour, Holly has a memory library accumulated over the term of her employment.

She keeps updated with new developments and changes in legislation by her association with international and local food technology and flavourist organisations.

A personal interest in good food and wine reinforces the enthusiasm behind her creation of appetising flavours.

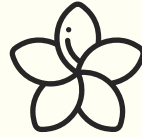




Wendy Thu Le
Junior Flavourist

Wendy graduated from Polytechnic University in Vietnam with a Bachelor of Engineering in Biotechnology and Chemistry. She started out as researcher and product developer for confectionery manufacturing groups in Vietnam. During 10 years of product development, she has gained extensive experience in application techniques in the food industry. One of them is the types of aromas and that is when she is interested in the flavour of food. From there, she decided to enter the food flavouring industry.

She has been working and trained at a leading Flavour House in Europe. Here, she learned about a variety of natural and synthetic raw materials to plant extracts. Along with her passion and acumen in sensing flavours and working experience with major Flavouring Houses, she decided to join Essential in 2018 as a junior flavourist but also as a market coordinator for Vietnamese market. She always learns and understands new techniques and product trends in the Flavour and Food industries. Wendy loves to cook delicious traditional Vietnamese dishes for the family. It helps balance her life and always maintains and inspires her with new aromas.



Frangipani

Strong floral, sweet, honey
EI 34767



Cashew

Over-ripe, pungent, fruity, tropical
EI 35297



Pandan

Cooked pandan leaf, creamy,
sweet coconut
EI 35037



Noni

Cheesy, ripe, fruity
EI 35087



Lotus Flower

Floral, lotus flower tea, powdery
EI 35077



Soursop

Ripe, fruity, fleshy, tart
EI 35567



Watermelon

Fresh, juicy, real sweet watermelon
EI 34607



Pink Guava

Fresh, Fruity, Juicy
EI 35667



Bird Nest

Sweet, nutty, caramelic, sugary
EI 35367



Brown Sugar

Strong brown sugar profile,
sweet, slightly buttery
EI 35577



Vinh Nguyen
Trainee Flavourist

Vinh joined Essential in 2015 initially in the role of Quality Control Officer. This introduction to the flavour industry highlighted his ability to rapidly grasp concepts and practical applications of flavour ingredients. His enthusiasm and good aroma memory soon enabled him to broaden his function within the company. Under the supervision of Essential's Senior Flavourist Vinh has progressed from compounding of formulations to now actually developing original concept flavours. Vinh now routinely receives projects that involve the creation and/or modification of flavour profiles. Vinh is constantly updating his knowledge and enjoys investigating new raw materials. He has discovered an ability that he may never have been aware of if he had not taken a position in the Flavour Industry.



Strawberry
Creamy, fruity, candy
EI 34546



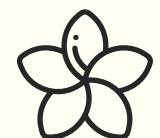
Brown Sugar
Strong brown sugar profile,
sweet, slightly buttery
EI 35577



Watermelon
Fresh, juicy, real sweet watermelon
EI 34607



White Grape
Fruity, Juicy, white grape
EI 35647



Frangipani
Strong floral, sweet, honey
EI 34767



Pink Guava
Fresh, Fruity, Juicy
EI 35667



Noni
Cheesy, ripe, fruity
EI 35087



Papaya
Tropical, ripe papaya
EI 36367



Soursop
Ripe, fruity, fleshy, tart
EI 35567

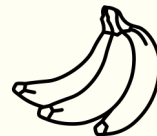


Calamansi
Fresh, fruity, citrus
EI 31335



Anna Nguyen
Food Technologist

Anna graduated from Ho Chi Minh City University of Food Industry. She started working in one of the most leading flavour house in 2016 and gained 6 years of experience in the food and beverage industry. Her role is to evaluate, combine flavours and create applications for soft drinks, confectionery, dairy, bakery etc and some experience in savoury also. She has a passion for beverage and learning new trend, new concepts to develop and improve herself. She joined Essential team in 2018 as a Food Technologist to contribute her aspiration for the company. She loves traveling and enjoy the best cuisine around the World. In her free time, She enjoys cooking and baking.



Banana Flavour
Ripe, Fleshy, Fresh
Ei 22787



Kiwi Fruit Flavour
Green, Fleshy, Mild Astringency
Ei 4237



Honey Flavour
Sweet, Waxy, Less Floral
Ei 20667



Watermelon Flavour
Green, Fresh Note,
A Little Young Peeply
Ei 34607



Guava Flavour
Fleshy, Ripe, Sweet
Ei 5847



Passionfruit Flavour
Fresh, Juicy Passionfruit
Ei 20507



Kumquat Flavour
Fresh, Citrus, Peely
Ei 7695



Blueberry Flavour
Berry, Juice Style, Sweet
Ei 8617



Tamarind Flavour
Tart, Jammy Tamarind, Sweet
Ei 28887



Grape Flavour
Jammy, Fruity, Sour
Ei 8717



SQF

Certification

SQF Food Safety Code
For Manufacturing:
Edition 8. Certified
HACCP Based Food
Safety Plans. Excellent
Grading (100%)

Halal

Certification

We are registered with
HCAA with many of
our flavours already
certified.

Kosher

Certification

We are registered with
Kosher Australia, with
many of our flavours
already certified.

TGA

Standards

Many of our flavours are
registered with the TGA
to be utilized in a range
of different medicinal
applications.

Organic

Certified

We have achieved
Organic certification
with the ACO, USDA
and have an extensive
Organic Flavour Range.



[Click here to explore](#)

Foundation Flavours

- A range of flavours that are readily available for our clients.
- R&D - Faster turnaround time of samples to assist with internal timelines and efficiencies. Wide range of natural, synthetic, liquid and powder flavours to help create and inspire innovation.
- Regulatory - All technical documentation available including SDS, PIF Forms, technical data sheets, Halal certifications, kosher certifications and TGA.
- Purchasing - Low minimum order quantities, short lead times, value pricing to address cost considerations.

Samples

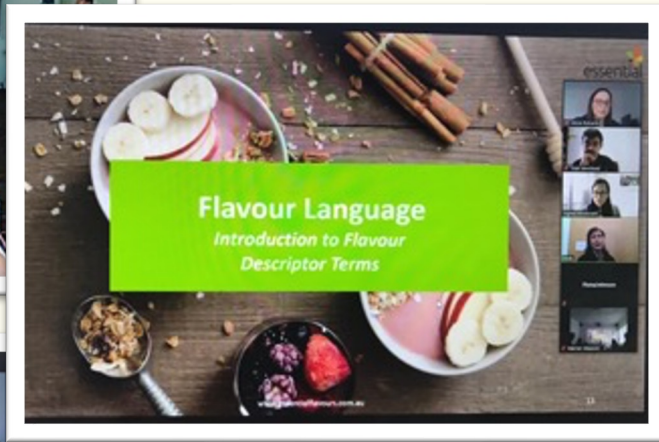
- At Essential we take samples seriously as we know how critical they are to your product development.
- We have a dedicated sample team to ensure timely and accurate despatch of samples.



Production

Essential's flavours are proudly developed and manufactured in Melbourne, Australia.

- We actively work with our clients to meet their requirements including MOQ, cost & lead times.
- All raw materials are tested thoroughly by our GCMS analyst and examined by our well-trained sensory panel.
- All finished product is tested thoroughly by our QC Team and our well- trained sensory panel.



Flavour Academy live online workshops

Flavour Academy has been specifically designed by Essential to bring the world of flavours closer to our customers in the food & beverage industry. The training course is held in a relaxed setting, and helps our customers understand and appreciate the science, technology, regulations and application of flavours in today's market.

With our openness in sharing our knowledge, we believe that the Flavour Academy training courses are a significant point of difference that brings immense value to our clients & agents.

Our feedback:

"We have a very competent product development team, however I think it will provide some more knowledge for our team when trouble shooting more challenging products"

Peter, Technical Manager

"Being able to have better communication with the flavour house during the briefing process"

Mikko, GM

"Through this course, sensory evaluation of flavours will be easier as all technical terms used to describe flavours will be consistent through all of our company"

Megan, Technical Manager

Client Support: Market Trends

Essential utilises a variety of local and global resources to uphold a reputable understanding of current market trends and industry challenges to develop our Proactive Presentations. Some of these sources for inspiration include:

Mintel Market
Insights



Industry
Subscriptions
& Additional
Research



On Site
Consumer
Research



Sensory
Evaluation By
Our Trained
Sensory Panel



Domestic &
International
Shows



Our Asian
Division





Why us?

- Flavour **expertise** for all sweet flavour profiles across Australia & Asia.
- Our **Flavour Academy** program
- **Speed** of sampling
- Innovative flavour creation and matching competencies – which assists our customers as we offer **full service** solutions.
- We offer **flexible** and convenient MOQs
- Consistent **quality** of product.
- **Competitively priced** as we centralise our raw material purchasing for Asia & Australia
- **Market** trends and presentation support



Contact us

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We look forward to being
your partner in taste