



# CULINARY SYSTEMS & FLAVOURS

## Technology insight

Kerry brings together the art and science of food to add value and culinary flair to customers' products with ingredients that are easy to use and provide precisely the characteristics that they require.

Kerry offers a complete range of culinary ingredients, from the traditional to the contemporary, from culinary building blocks to ready-to-use components.

Supported by market insight and innovation or market trend information, Kerry's creative development team works with its in-house sensory experts to help customers to understand consumer preferences, thus supporting the development of successful products.

### We provide a broad range of products:

#### **Culinary Bases & Condiments**

Condiments, Dressings & Pastes

Natural Stocks & Reductions

Bouillons, Fumets, Demi-Glace & Fonds

#### **Culinary Ingredients**

Yeast Extracts

Culinary Seasonings & Herbs / Spices

#### **Complete Culinary Preparations**

Value-added Vegetables

Stuffings

#### **Culinary Sauces – Wet**

Wet Culinary Sauces

Culinary Formed Sauces

#### **Culinary Sauces – Dry**

#### **Savoury Flavours**

## Extensive product portfolio

Kerry offers Culinary Systems & Flavours technologies to a broad range of food markets.

#### **End-use markets:**

- Ready Meals, Meal Centres & Kits
- Pizza
- Savoury Pies & Pastry
- Sandwiches & Bread Based Snacks
- Value Added Vegetables
- Appetisers & Side Dishes
- Stocks, Soups & Sauces
- Dressings & Dips

## We provide technology support to a global customer base

Kerry's Culinary Chefs, Development Technologists and Food Scientists understand the performance of our extensive range of ingredients and flavours across the full range of Prepared Meals, Bakery, Soups, Sauces & Dressings and Appetizer & Side Dish end markets.

Kerry's experienced technical teams not only have considerable knowledge and experience of NPD and functional problem-solving but also a vast depth of processing expertise. Kerry's broad multi-discipline approach enables us to provide integrated solutions by exploiting technical synergies with other product areas: culinary support working with seasoning experts to produce superior quality products, for example.

Kerry knows that customer service is key and our customer-focused teams not only provide the unparalleled generation of ideas but also carry out collaborative product development with customers, helping to deliver the nutritional properties, eating quality and experience required in the final product.





# CULINARY SYSTEMS & FLAVOURS

## Culinary systems and flavours expertise

Our application expertise provides solutions to your needs.

### Purchasing

With unparalleled global purchasing knowledge and expertise Kerry can provide:

- Continuity of supply
- A wide range of raw materials from global sourcing
- Ability to hit given pricing points from economy to premium
- Provenance of product supply
- Global Chartered Supplier Programme / global supplier quality assurance

### Product development

Kerry's global presence allows its Chefs, Flavourists, Development Technologists and Food Scientists to undertake NPD with a worldwide understanding of processes, flavours and trends which enables them to provide:

- Recipe development
- Concept development
- Innovations
- Improved product performance
- Clean up of ingredient declarations
- Knowledge / advice on product usage
- Worldwide 'local' knowledge of flavours and trends

### Process management

Kerry's Food Scientists can:

- Provide customised processing solutions
- Facilitated product process solutions from concept to manufacture
- Provide support in customers' plants

### Operation control

Kerry's production facilities can offer:

- Full traceability of production and raw materials
- A commitment to develop and supply high quality ingredients that consistently meet customers' requirements
- All products manufactured to be compliant with all the relevant and applicable regulatory requirements
- Products manufactured using only specified materials

sourced from approved suppliers

- Documented quality management systems that are independently audited and certified against the internationally recognised BRC Global Standard for Food Safety
- Membership of and active participation in relevant trade associations and other relevant industry bodies
- Membership of food industry research associations run by LFI (Leatherhead Food International) and Campden BRI

### Consumer requirements

Kerry can adapt to and meet consumer requirements such as:

- Increasing indulgence
- Healthier options
- Seasonal offerings
- Clean / cleaner ingredient declarations
- Provenance
- Sensory and Consumer trends
- Appropriate products for a specialised market

### Legislation

Kerry's legislation team has the ability to:

- Provide accurate and up-to-date technical documents
- Provide regulatory support for customers
- Ensure developed products meet customer-specific needs and regulatory requirements

### Market insight

With its global market insight and intelligence teams, Kerry tracks emerging global trends and interprets them. It provides you with information to help you shape your regional growth strategies through:

- Market insights
- Trend analysis
  - Flavour trends
  - Consumer trends