



SWEET SYSTEMS AND FLAVOURS

Technology insight

At Kerry we understand that manufacturers must constantly monitor and respond to dynamic market trends within increasingly segmented sectors. These changes have enabled a proliferation of new product developments and innovation, thereby providing significant growth opportunities.

Our consumer- and market-driven approach to developing product applications in Sweet Systems & Flavours enables manufacturers to meet these needs and remain at the forefront of category development.

We provide a broad range of products:

- Baked & Dough Sweet Products
- Confections & Coated Sweets
- Sweet Fillings & Variegates
- Sweet Particulates
- Sweet Flavours & Bases

The most extensive product portfolio in the industry

Kerry offers Sweet Systems & Flavours technologies to a broad range of food and beverage markets:

Dairy

- Yoghurts
- Puddings, Desserts & Fruit Preps

Ice Cream & Frozen Desserts

- Ice Cream
- Impulse, Novelties & Popsicles

Bakery

- Bread & Rolls
- Cakes & Pastries
- Cookies & Sweet Biscuits

Cereals & Bars

- R.T.E Cereals
- Cereal Snack & Nutritional Bars

Confectionery

- Gum
- Chocolate & Candy Bars
- Sugar Confectionery

Sweet systems and flavours expertise

Our expertise in Sweet Systems & Flavours provides improved taste, texture and visual appeal to meet your needs.

Buyers/Purchasing

- Cost management
- Risk mitigation
- Recipe modification

Product Development

- Recipe development
- Customised concept development
- Unique textures and mouthfeel
- Flavour enhancement
- Innovations
- Improving functionality

Consumer Requirements

- Increasing indulgence
- Providing healthier options
- Seasonal offerings
- Sensory evaluation

Market Intelligence

- Market insights
- Trend analysis

