

Flavors for Food & Beverages



FLAVOR SOLUTIONS



Citrus



Hops & Beer Flavors



Sweet Brown & Cola Products



Dairy and Non-Dairy



Mint Products



Vanilla Products



Fruits & Berries



Savory Products

Achieving Flavor Excellence

Achieving the perfect balance of art and science is possible with ADM's global flavor team. Composed of flavorists, flavor scientists, and process flavor engineers, we work collaboratively with product developers to ensure the right flavor profile for the right product.

Ingenuity You Can Rely On

We are deeply dedicated to raw materials sourced from nature. We bring together plant science and technology with formula expertise to create the highest quality natural flavors and ingredients.

We leverage an extract distillation process designed specifically for flavor extracts that delivers 100% natural, highly concentrated flavors standardized from crop to crop and season to season. Our broad portfolio of proprietary ingredients and blends helps to improve the taste experience of the foods and beverages today's consumers demand.

With a palette of flavors for taste modulation and a full pantry of ingredients, ADM flavor scientists have the ultimate toolbox at their disposal to help you with full product development. Whether you need to build back sweetness perception or umami, replicate full fat or full sugar mouthfeel, mask flavor off-notes, bitterness or astringency, cut off aftertastes or increase salt perception—the possibilities are endless.

An Impressive Portfolio of Flavor Solutions

Bring your flavor challenge to our team of experts. We will work side-by-side with you to find the right flavor solution.

- Natural flavors
- Clean-label solutions
- Different varietal and provenance flavors & extracts
- Taste technologies
- Best-in-class mint flavor
- Responsibly-sourced, traceable vanilla
- Leading citrus flavor extraction

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