



EDITION 2

# ICE CREAM

OUR COMPETENCES & CAPABILITIES



## TH. GEYER INGREDIENTS

We are a supplier of innovative raw materials for the food, beverage and cosmetics industries in Europe, Africa and the Middle East. Our application technicians work with you to develop ideas into new market products.

We successfully combine the know-how and strength of our global partners with the reliability and flexibility of a long-standing medium-sized company.

With our own ice cream machines, we are extremely flexible. We conduct trials with our standard ice cream bases and our customers' individual recipes to develop the best solutions.

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OUR FAVOURITES - DISCOVER OUR EXCLUSIVE SELECTION OF FLAVOURS, CARAMELS AND COLOURS PERFECTLY MATCHED TO ICE CREAM!



### LEGEND

BBD	Best before date
w.s.	water soluble
w.s./o.s.	water soluble/oil soluble
s/d	spray-dried

**INSPIRING VANILLA™**

**VANILLA EXPERTISE FROM SYMRISE**

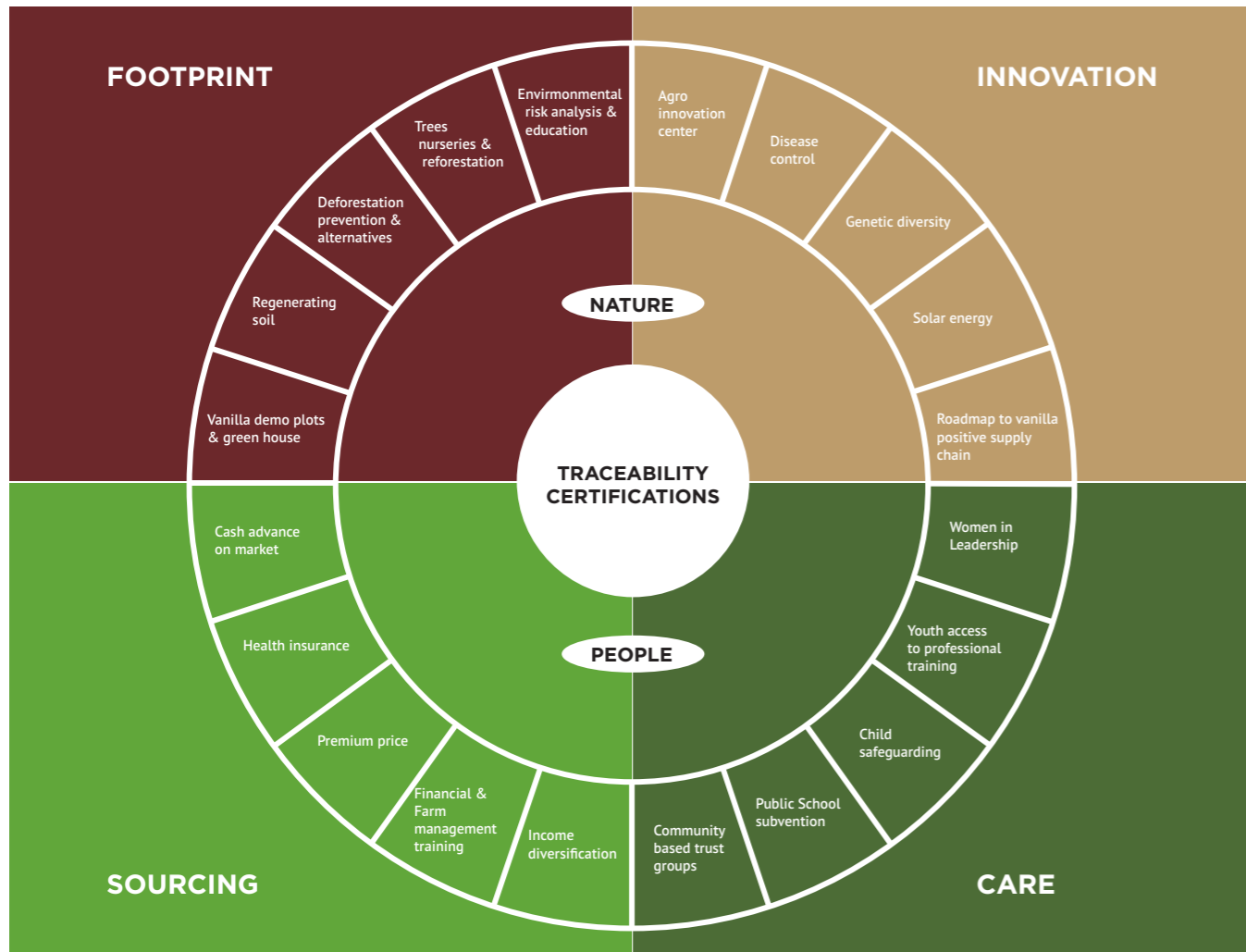
As Symrise's exclusive distribution partner, we have access to one of the largest ranges of flavours in the world.



Symrise is a pioneer in the world of vanilla. The story began in 1874 when Dr Haarmann first synthesised vanillin. In 2007, Symrise established its own company in Madagascar, which is unique in the industry. Today, Symrise contributes to sustainable changes in the industry and secures the vanilla of tomorrow. Sustainability plays an important role not only in vanilla farming, but also in social projects in Madagascar, such as investments in schools and teachers, training centres and health insurance for farmers and their families.

In addition to our conventional vanilla flavours and extracts, we also offer organic and/or Fairtrade certified extracts.

- Secured availability
- Certified sustainability
- High quality
- Transparency and traceability in the whole value chain
- Unique taste variety in different flavour Legal name (EU)s
- Cost-effective vanillin alternatives
- Applicable in many different products



**VANILLA - A GLOBAL FAVOURITE**

For people all over the world, vanilla triggers emotional connections and memories. From the delicious indulgence of a favourite chocolate bar to the scent of freshly washed laundry, the appeal of vanilla is universal.

**VANILLA SELECTION**

Product number	Product name	Legal name (EU)	Taste profile	Form	Solubility	Dosage Ice Cream	BBD
SY325638	Vanilla Extrakt	Vanilla Extract	Vanillin Type, Phenolic	liquid	w.s.	0.20 %	12 months
SY607443	Vanilla Extrakt	Natural Vanilla Flavouring	Beany, Vanillin Type	liquid	w.s.	0.10 %	18 months
SY160725	Vanilla Flavour nat.	Natural Flavouring	Tahiti Type, Anis	liquid	w.s.	0.15 %	18 months
SY227204	Vanilla Flavour	Flavouring	Creamy, Milky, Caramel-like	liquid	w.s.	0.15 %	12 months



## PURELY CHOCOLATE

Chocolate is one of the most popular ice cream flavours worldwide. But like wine or coffee, chocolate offers a wide of tastes depending on how and where the cocoa beans are cultivated. Our purely chocolate collection ice cream range is inspired by the chocolate taste signature offered in the different parts of the world.

### CHOCOLATE SELECTION

Product number	Product name	Legal name (EU)	Taste profile	Form	Solubility	Dosage Ice Cream	BBD
SY636444	Chocolate Flavour	Natural Flavouring	Cocoa, Vanilla	liquid	w.s.	0.10 % - 0.20 %	12 months
SY162011	Milk Chocolate Flavour	Nature identical	Chocolate (Milk)	liquid	w.s./o.s.	0.10 % - 0.20 %	12 months
SY138682	Cocoa Flavour type dark chocolate	Nature identical	Chocolate (Dark)	liquid	w.s.	0.10 %	12 months



## JUST STRAWBERRY

With its fruity freshness and sweet, tempting taste, it's hard to imagine the ice cream world without strawberries.

Our strawberry flavours offer an authentic fresh strawberry taste, it feels like biting in a juicy strawberry directly from the garden with the addition of the indulgence of an ice cream!

### STRAWBERRY SELECTION

Product number	Product name	Legal name (EU)	Taste profile	Form	Solubility	Dosage Ice Cream	BBD
SY618889	Strawberry Flavour	Natural Strawberry Flavouring	Fruity, Jammy	liquid	w.s.	0.10 % - 0.20 %	12 months
SY379260	Strawberry Flavour	Natural Flavouring	Lactonic, Fruity	liquid	w.s.	0.10 % - 0.20 %	12 months
SY222181	Strawberry Flavour	Flavouring	Fruit of the forest, Green, Ripe	liquid	w.s.	0.05 % - 0.10 %	12 months



## SUGAR REDUCED ICE CREAM

Consumers today are paying more attention to their health and are looking for options with lower sugar content. This trend is also gaining momentum in the ice cream industry.

Th. Geyer Ingredients offers solutions which are proven to reduce the sugar content while maintaining the desired taste.

## REBALANCE SWEETNESS

Product number	Product name	Legal name	Form	Solubility	Dosage Ice Cream
SY196637	SYMLIFE® Sweet Taste Modulation	Natural Flavouring	liquid	w.s.	0.10 %
SY768632	SYMLIFE® Sweet Taste Modulator AR	Natural Flavouring	liquid	w.s.	0.05 %
SY960167	Sweet Optimizer Flavour	Natural Flavouring	liquid	w.s.	0.05 %

## VEGAN ICE CREAM

### FOR ALL WHO WANT TO DO GOOD

The demand for vegan products, including vegan ice cream, has grown rapidly in recent years. Consumers are placing more and more value on animal-friendly and plant-based moments of enjoyment.

We are committed to taking the enjoyment of vegan ice cream to a new level. Our SYMLIFE® portfolio enables ice cream manufacturers to create vegan ice cream that is not only free from animal products, but also outstanding in taste.

Together, we are shaping the future of vegan ice cream without compromising on taste and quality.

## MASKING OFF NOTES & MOUTHFEEL ENHANCEMENT

Product number	Product name	Legal name	Form	Solubility	Dosage Ice Cream
SY999415	SYMLIFE® Masking Flavour	Natural Flavouring	liquid	w.s.	0.05 %
SY285937	Richness Flavour	Natural Flavouring	liquid	o.s.	0.10 %
SY775243	Masking Flavour	Natural Flavouring	s/d	w.s.	0.10 %

## CREATE DAIRY SIGNATURE

Product number	Product name	Legal name	Form	Solubility	Taste Profile	Dosage Ice Cream
SY877262	Milk Flavour	Natural Flavouring	liquid	o.s.	Fresh milk, lactonic	0.10 %
SY208323	Cream Flavour	Natural Flavouring	liquid	w.s.	Creamy, milky, fatty	0.08 %
SY319195	Rich Cream	Natural Flavouring	liquid	w.s.	Creamy, vanilla, buttery	0.10 %



## THE MAGIC OF COLOURS IN ICE CREAM



Colours play a crucial role in the world of ice cream. They are more than just aesthetic elements, they evoke emotions, trigger taste expectations and give products an irresistible appeal.

We understand the importance of colours in ice cream and offer an impressive range of colour solutions that enable ice cream manufacturers not only to add visual sparkle to their products, but also to enhance taste and emotion.

Our colours emphasise the taste and quality of your ice cream by visually matching the taste expectations of your customers.

### DISCOVER OUR WORLD OF COLOURS

Product number	Colour	Legal name (EU)	Main ingredient/ E-number	Form	Solubility	BBD
FS641003	Orange-Yellow	Colouring food	Carott	liquid	w.d.	12 months
FS641008	Purple	Colouring food	Red beet	dry	w.s.	36 months
FS641009	Dark Red	Colouring food	Red beet	liquid	w.s.	12 months
FS641010	Red	Colouring food	Radish	liquid	w.s.	12 months
FS641013	Blue	Colouring food	Spirulina	liquid	w.s.	6 months
FS641014	Green	Colouring food	Spirulina, Safflower	dry	w.s.	12 months
FS641016	Black	Colouring food	Hibiscus	dry	w.s.	12 months
FS642002	Yellow	Natural Colours	E100	dry	w.d.	12 months
FS642001	Dark Brown	Natural Colours	E100	liquid	w.s.	12 months
FS642004	Brown	Natural Colours	E160b(ii)	liquid	w.s.	6 months



## DISCOVER THE DIVERSITY OF CARAMEL WITH NIGAY



Nigay, based in France, is a leader in the production of caramel products and offers you a wide range of high-quality and exclusive caramel varieties.

Our range extends from aromatic caramels to caramel colours and sugar couleurs burnt sugars, caramel fillings, flakes and powders.

With over 450 products, the application possibilities are limitless. Nigay caramels add a unique flavour to your ice cream creations.

Come with us in the world of caramel and discover the special extra for your products.

### CARAMEL SAUCES

Product number	Product name	Possible uses	Form	Taste profile
NG605526	Caracreme S02	In the mass, topping, ripple	viscous	Buttery, caramel
NG600436K	Caramel Filling CB 76 S	In the mass, topping, ripple	viscous	Buttery, caramel
NG600418	Caracreme BS 71	In the mass, topping, ripple	viscous	Typical salted butter caramel
NG605164	Caracreme 2 JI	In the mass, topping, ripple	viscous	Milky, caramel
NG604595K	Caramel Sauce DFC 02	In the mass, topping, ripple	viscous	Coconut milk and cane sugar

### VEGAN CARAMEL PIECES

Product number	Product name	Taste profile	Possible uses	Form
NG605076	Caramel Flakes EN 2000	Standard caramel taste, topping, flakes 0.5 - 2.0 mm	In the mass, topping, ripple	Pieces
NG605287K	Caramel Flakes ER 2041	Coated with cocoa butter, Crème Brûlée taste, flakes 2.0 - 4.0 mm	In the mass, topping, ripple	Pieces
NG605318K	Caramel Flakes Drop 38	Coated with cocoa butter, flakes 2.0 - 8.0 mm	In the mass, topping, ripple	Pieces





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