



■ Specialists in Savory. Partners in Performance.

The true test of any savory meat or poultry flavor system is the performance in your application—plain and simple.

As the industry's savory-flavor experts, specializing in formulating and processing protein products, we can quickly zero in on your finished meat and poultry applications to help you develop your optimal savory flavor.

And our applications-centered approach ensures that your savory flavor will work not only in your manufacturing environment and the prototype, but also in the package, under the warming lamps and on the consumer's plate.

DID YOU KNOW?

Gilroy Foods & Flavors™ is among the world's leading industrial suppliers of custom savory flavors and seasoning ingredients.

From Flavors to Functionality

Our approach translates into real-world solutions that commercialize with ease, optimizing your product's performance in the freezer, steam table, heat lamp, microwave and beyond. And we can apply our application-specific expertise across the full range of products to develop well-rounded flavor profiles to taste like any processing method from seared to slow-cooked.

- Whole-muscle meats: entrées, carving meats, BBQ
- Ground meats: meatballs, patties, sausage
- Deli-style meats: poultry rolls, hams, smoked meats
- Value-added meat ingredients: rubs, glazes, marinades, brines, dips, sauces, gravies
- Processing methods: grilled, fire-roasted, smoked, braised, baked





Integrated Savory Solutions: Inside & Out

Integration is what we are all about. When it comes to making your meat and poultry products better, Gilroy Foods & Flavors knows that flavors are just the start. Years of studying savory flavor have taught us that the trick to building true savory appeal lies in taking an integrated approach, bringing both scientific and culinary fields together.

Many flavor houses can offer you meat and poultry flavors, but it takes a special partner to match those flavors with ingredients that lock in a well-rounded savory profile. At Gilroy Foods & Flavors, we draw on our core catalog of savory building blocks to construct seamless flavor solutions that improve your product from the inside out.

Building from the Inside:

- Start with our collection of high-quality reaction flavors, covering everything from chicken, turkey and poultry profiles to beef, pork and seafood.
- Flavors are made from scratch and reacted in our USDA-certified facility.
- Seasoning blends are custom developed with the highest-quality ingredients; many times including our high-quality onion, garlic, capsicum and vegetables for process-ready flavor solutions suited to your application.
- We offer customized flavor systems from functional marinades to brines for injection or vacuum-tumble application.

Layering on the Outside:

- Our global selection of ground and soluble spices, essential oils, herbs, oleoresins and seeds is the basis for authentic seasoning rubs and blends.
- GardenFrost® Purées, a line of colorful herbs and vegetables in a variety of particle sizes, bring flavor, texture and eye appeal to your products.
- We have a full line of culinary bases that can also be customized to add even more depth to your flavor profile.
- Our research chefs and culinary application specialists can pinpoint a global profile and develop the comprehensive flavoring system to achieve it—all in an effort to make your product a standout.
- We offer customized functional solutions to help you develop rubs, glazes, topicals, marinades, dips, finishing sauces and more for your finished applications.

DID YOU KNOW?

Gilroy Foods & Flavors can customize multilayered savory systems using whatever flavors, seasoning blends, pastes, purées, vegetables or bases you need from its portfolio.

Going for the Gold Standard

Gilroy Foods & Flavors systematic approach to gold-standard development translates core culinary basics into meat and poultry applications that succeed both in the plant and in the real world. And it all starts with collaboration.

Step 1: Map out the target

Our experts sit down with you to map out your target product and profile, whether it's a red-wine-braised beef shank, a grilled Cajun chicken breast or a specialty you haven't even dreamed up yet.

Step 2: Create a matching foundation

Our meat scientists and flavor chemists create a base flavor to match that profile using our proprietary in-house reaction flavor technology. We use the highest-quality beef, chicken, turkey, pork or seafood to capture and concentrate what makes beef taste like beef, and chicken taste like chicken—generating a "flavor fingerprint" to build on.

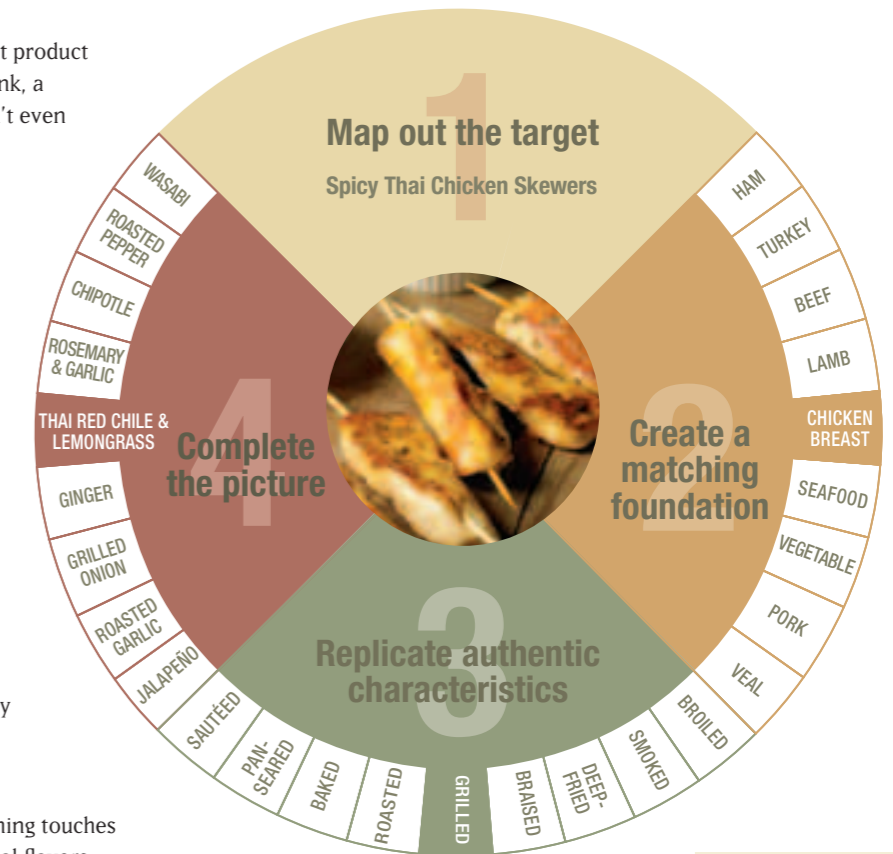
Step 3: Replicate authentic characteristics

Because many culinary techniques just aren't practical for commercial production, we eliminate costly processing steps by identifying and replicating cooking-method contributions, from dry smoking and brick-oven baking to pan searing, broiling or deep frying. Our custom-flavoring capacity can match any process to any protein you propose.

Step 4: Complete the picture

We fill in the flavor blanks by incorporating the finishing touches that ensure culinary integrity. That may mean regional flavors, seasoning blends or the top note characteristic of au jus. It may also mean adding a marinade rich with puréed garlic, chiles, spices and functional adjuncts. And all of the formulas we develop are commercial ready, which means speed to market for your product.

Because we design the gold standard with your product and process in mind, we emphasize versatility in ingredient forms and delivery methods. Whether you need liquids, pastes, spray-dried powders or oleoresins, or natural-label, kosher or organic certification, we've got the ingredients and expertise to make your gold standard brilliant.



DID YOU KNOW?

We tap into a staff of more than 15 research chefs to help you develop your gold standard.



Where Creative Collaboration Begins—The Gilroy Foods & Flavors Culinary Brain Trust

Maximizing meat and poultry flavor is a collaborative process that calls on cross-functional teams with wide-ranging expertise. That's why we turn to our Research, Quality & Innovation (RQI) resources whenever we work with you.

Our "brain trust" includes professionals in diverse fields enabling our RQI resources to help you spark creative solutions, whether defining your concept, developing your idea, or making it truly operational.



A FULL SUITE OF WRAPAROUND SERVICES

- Culinary experts—Chef-to-chef ideation in our state-of-the-art culinary development kitchen
- Consumer intelligence—Trend analysis and consumer research
- Applications scientists—Fully operational pilot plant facilities for integrated performance testing
- Nutrition and scientific experts—Skilled in regulatory navigation
- Sensory testing to put products through their paces
- Food safety experts—Guidance in micro and safety procedures
- Product Engineers—Consultation in process and packaging development

Quality In, Quality Out

You know better than anyone that a meat or poultry product is only as good as its ingredients. And ingredients are our business. Gilroy Foods & Flavors' commitment to quality goes beyond premium flavor creation to include optimum safety, sourcing accountability and transparency. You need peace of mind in today's global environment, and we deliver it with tremendous efficiency.

- Vertically integrated sourcing keeps us on top of product procurement, from farm to fork.
- Direct-from-source purchasing eliminates third-party uncertainty and enhances cost stability and savings.
- USDA inspection and certification let us make meat-first flavors and bases from high-quality meat and poultry.
- High-speed steam sterilization protects seasoning volatiles and ensures low micro counts.
- Advanced GC, mass spectrometry, HPLC and micro equipment yield detailed analysis.
- Comprehensive Audit Program including internal, third-party and customer driven to ensure we are performing at our peak.
- Participation in leading trade and industry organizations such as American Spice Trade Association (ASTA) and the American Dehydrated Onion & Garlic Association (ADOGA), ensure that we fully engage with the latest food-safety practices.



Because we do everything in-house—from flavor creation to garlic and onion processing to gold-standard development—we can fill your product development needs from top to bottom. With Gilroy Foods & Flavors as your single-point source for savory meat and poultry solutions, you'll find simplicity, savings and consistency within reach.

VEGETABLES

FLAVOR SYSTEMS

SEASONINGS