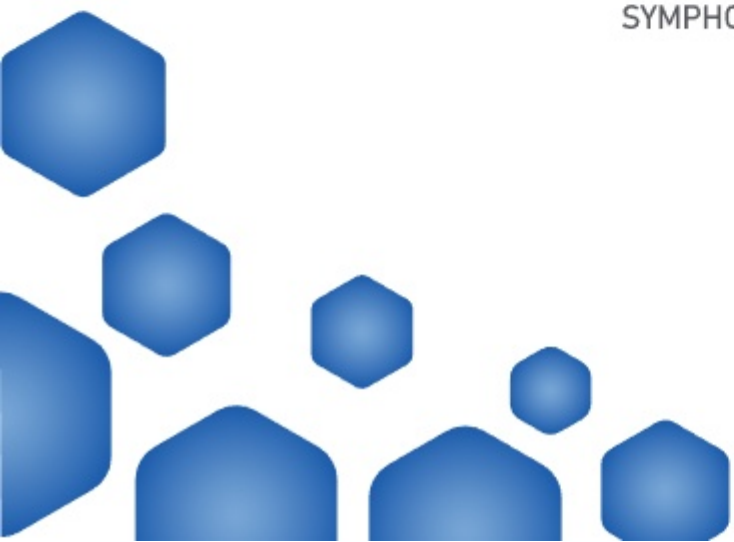
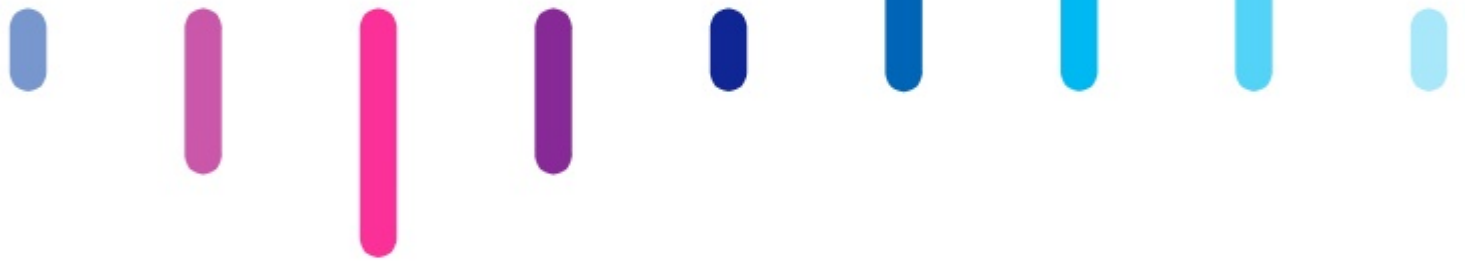




DIARA

SYMPHONY OF FLAVOR & FRAGRANCE





SYMPHONY OF FLAVOR & FRAGRANCE

About Us



SYMPHONY OF FLAVOR & FRAGRANCE

Diara, Symphony of Flavor & Fragrance

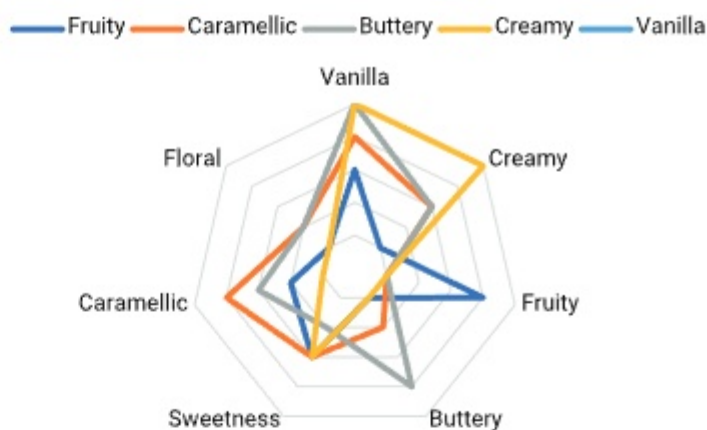
The addition of diverse flavors to food and beverage products has transformed the food industry into one of the most delightful aspects of life. For years, Iran's share of this vast global industry was limited to imports from foreign companies. Considering this challenging environment, Diara took a bold step forward, filling a gap that had significantly impacted domestic producers. In this situation, especially under sanctions and trade restrictions, industry's dependence on imported flavorings and essences, not only threatened product quality but also raised serious concerns about production continuity.

Diara, recognizing the essential role of flavors as the core of food products, introduced its first products to the domestic market after three years of continuous research and development in collaboration with international experts and scientists. During these five years of remarkable dedication and perseverance, Diara's research and development team, consisting of elite experts and specialists, has not only succeeded in transferring the knowledge of essence production to Iran but has also emerged as a leader and pioneer in the country's flavor and fragrance industry.

Additionally, this company produces flavors by utilizing advanced laboratories and modern equipment, including high-tech reactors, and employs technologies such as emulsification and encapsulation to deliver flavors with exceptional durability, stability, and potency. Moreover, Diara possesses one of the largest molecular banks and, by utilizing advanced molecular analysis devices such as GC-MASS, has demonstrated professional and high-level performance in designing new and unique flavors. These capabilities have made Diara the first choice of the food industry.

Today, Diara, with a team of 100 members including over 25 specialists in the research and development unit, has become the largest producer of flavors and fragrances in Iran. This team, with each member being an expert and committed in their respective fields, works like a coordinated orchestra, creating a unique symphony of fragrance and flavor for Iranian products. Diara, driven by a noble vision, is determined to be recognized as the leading flavor creator in Iran by offering innovative fragrances and flavors, gifting its customers the pleasure of experiencing authentic and delightful tastes.





Vanilla Flavor:

Vanilla is the best choice for any product, as it creates a luxurious and natural feel. Vanilla, with its warm, pleasant, and long-lasting aroma, is one of the most popular and widely used flavors in the world. It is extensively used in food products, beverages, dairy products, confectioneries, and even in perfumery. This flavor has a deep and complex profile, featuring sweet, caramel, and slightly smoky notes. It adds a rich and delicate taste to the final products.

Vanilla is used as a primary flavor in products such as ice creams, cakes, biscuits, custards, crème brûlée. It is also used as a flavor enhancer for chocolate, coffee, nuts, and fruits in beverages and syrups. Additionally, its mild, pleasant, and warm aroma makes this flavor ideal for use in various cosmetic and self-care products, including shampoos, creams, and lotions.

Profile:

Vanilla flavorings from Diara encompass a wide range of aromas and flavors (vanilla, creamy, buttery, sweet, aromatic, and caramel), tailored to meet the needs of the industry and customer preferences for production and offering. Vanilla, when used with other flavorings, enhances the perception of sweetness and reduces the perception of bitterness.

Product Features:

This flavoring, in addition to having a strong aroma, boasts high thermal stability and long-lasting persistence. It is available in water-soluble and oil-soluble forms, as well as in liquid, powdered, and encapsulated powder forms.

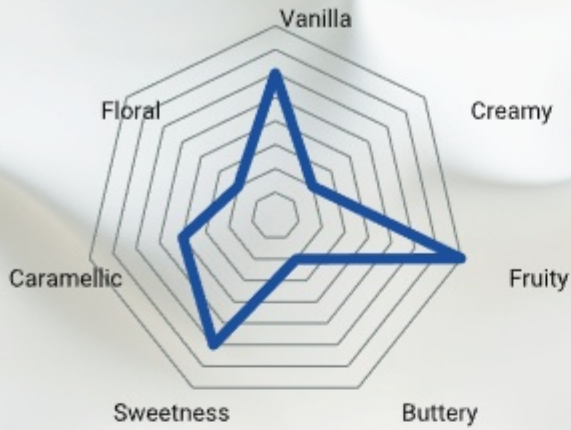
Effective Ingredients:

The main component of vanilla is vanillin (4-hydroxy-3-methoxybenzaldehyde), which can be produced using three methods: chemical synthesis, plant-based biosynthesis, and biotechnological approaches.



SYMPHONY OF FLAVOR & FRAGRANCE

Fruity Vanilla



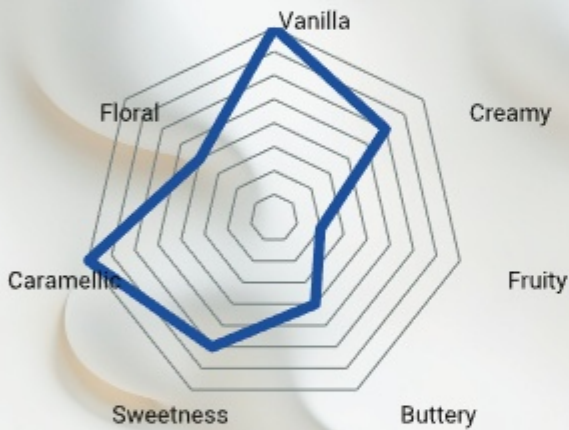
Buttery Vanilla



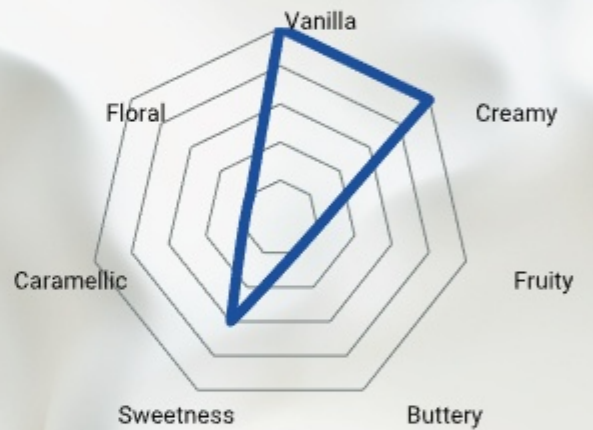
Vanilla



Caramellic Vanilla

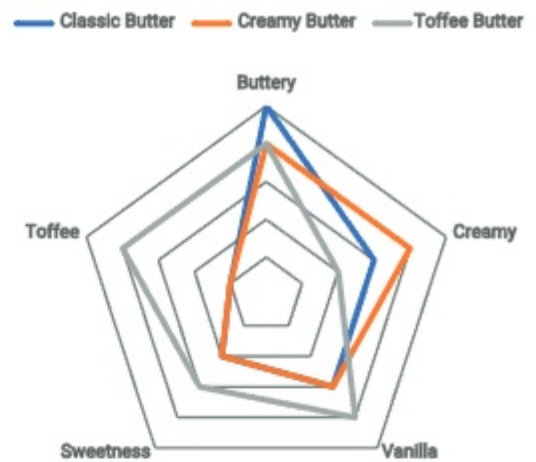


Creamy Vanilla



Recommended Dosage (g/Kg)

Profile	Bakery	Confectionary	Dairy
Vanilla	1.5-2.5	1.5-2.5	0.5-1
Creamy	2-3	2-3	0.7-1.2
Buttery	2-3	2-3	0.7-1.2
Caramellic	2.2-3.2	2.2-3.3	0.8-1.2
Fruity	1.8-2.8	1.8-2.8	0.6-1



Butter Flavor

If you want to experience a natural, pleasant, and enjoyable sensation in your products, we recommend using butter flavoring. This flavoring has creamy, sweet, and salty notes. Butter flavoring blends well with other flavorings and ingredients, offering manufacturers greater creativity in product design. Butter is one of the popular flavorings in the food industry, employed in the production of various types of cakes, sweets, cookies, biscuits, vegetable butters, cheeses, and pizza cheeses.

Profile:

Butter flavor is produced and offered in a way that meets industry needs and customer preferences in butter, creamy, cheesy, and toffee profiles.

Product Features:

The pleasant aroma and taste of the butter flavor become clearly noticeable during baking and when exposed to heat. The butter flavor is FDA-approved and classified under the GRAS category, making it available as a natural-like product. This category of flavorings is available in both liquid and encapsulated powder forms, and produced and offered as solutions in water or oil.

Effective Ingredients:

Generally, butter flavoring contains key components such as diacetyl, acetoin, butyric acid, and lactones, each of which contributes to the creation of various butter-flavored profiles.

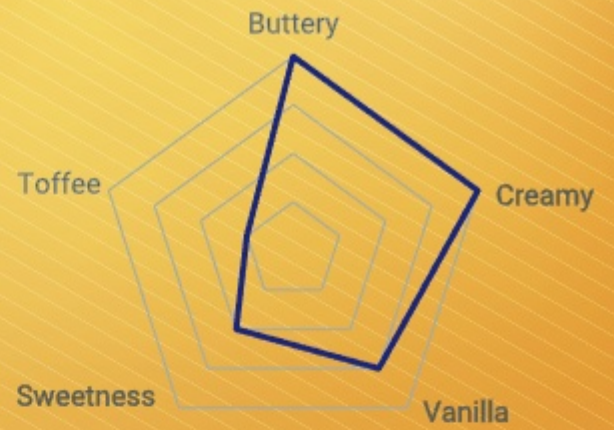


SYMPHONY OF FLAVOR & FRAGRANCE

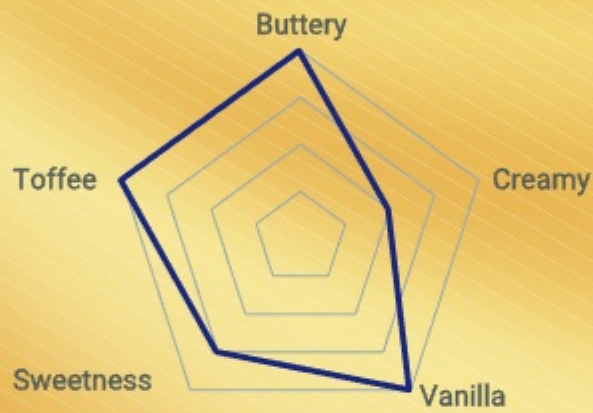
Classic Butter



Creamy Butter



Toffee Butter

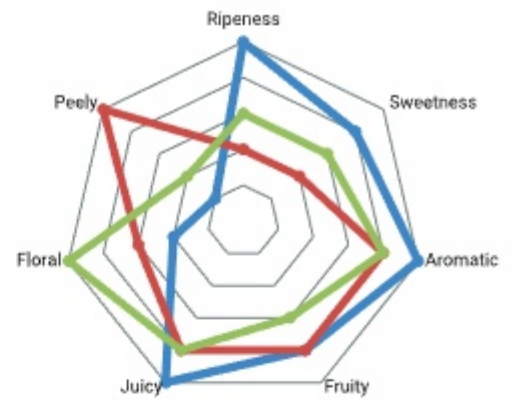


Recommended Dosage (g/Kg)

Profile	Bakery	Confectionary	Dairy
Classic	1.2-2.2	1-2	0.5-1
Creamy	1-2	0.8-1.8	0.4-0.8
Toffee	1.5-2.5	1.2-2.2	0.6-1.1



— Sweet Orange — Peely Orange — Floral Orange



Orange Flavor:

Citrus fruits, with a global production of 134.941 million tons per year, are the most economically significant fruit products in the world. The large market for citrus blends has made their flavoring products an unavoidable necessity. High costs of extracting natural flavorings have led the market to shift towards the production of flavorings that are similar to natural and synthetic, enabling the production of various citrus flavors and tastes in this sector of the industry. The flavorings similar to natural blends include varieties such as orange, lemon, tangerine, grapefruit, and lime. Among these, orange flavoring is a liquid flavoring that closely resembles a natural taste. This flavoring can be used across various sectors of the food industry, including the production of sweets and chocolates, cakes and biscuits, taffy, dragees, desserts, ice cream, and beverages. This flavoring is also used in cosmetic and self-care products, including various shampoos, creams, lotions, and other skincare products.

Profile:

Accessing a wide range of orange flavor profiles from fresh and fleshy to zesty and tangy is possible with Diara's orange flavorings.

Product Features:

This flavoring, in addition to its strong aroma, has high thermal stability and long-lasting effects. It is available in both water and oil-soluble forms and is produced and offered in liquid and encapsulated powder formats.

Effective Ingredients:

Most orange flavorings produced by Diara contain high amounts of natural orange oil, with profiles enhanced by compounds like Linalool and Limonene.

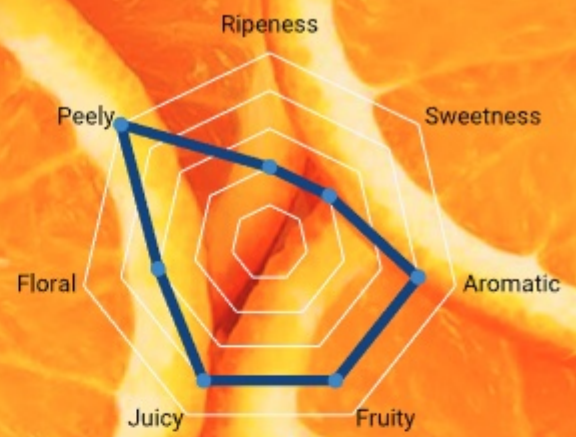


SYMPHONY OF FLAVOR & FRAGRANCE

Floral Orange



Peely Orange

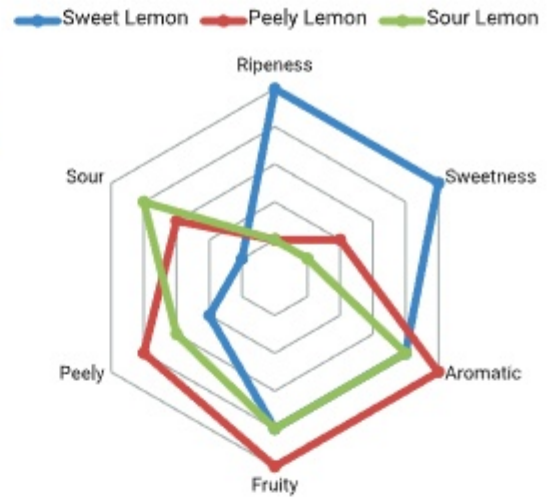


Floral Orange



Recommended Dosage (g/Kg)

Product Name	Biscuit	Cake	Wafer	Candy	Beverage
Orange	2.5-3.5	2.0-2.5	1.5-2.5	3.0-4.5	0.5



Lemon Flavor:

The lemon flavor, with its fresh and sour aroma, creates a sense of freshness and vitality. It is one of the most popular flavorings. This flavoring can be used in various sectors of the food industry, including the production of cookies and cakes, sweets, chocolates, desserts, ice creams, and beverages. Additionally, due to the sense of freshness and coolness, this flavoring is used in a wide range of cosmetic products, including various shampoos, creams, and lotions.

Profile:

This flavoring has a range of scents, including lemony, fresh, green and herbal, floral, which can be adjusted based on industry needs and customer preferences.

Product Features:

Despite the strong aroma, this flavoring has high thermal stability and long-lasting flavor. It is available in both water-soluble and oil-soluble forms, produced and offered in liquid and encapsulated powder formats.

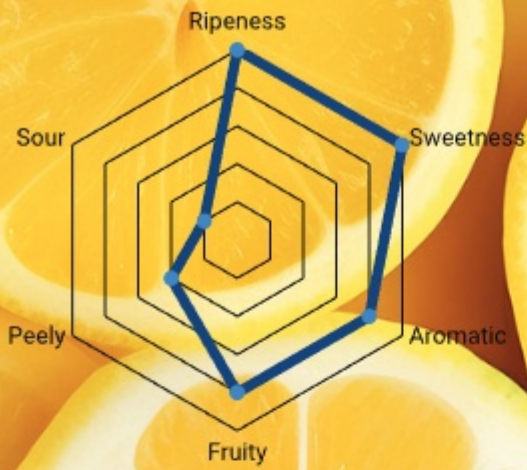
Effective Ingredients:

Linalool, Limonene, and Citral are the main components in this flavoring.

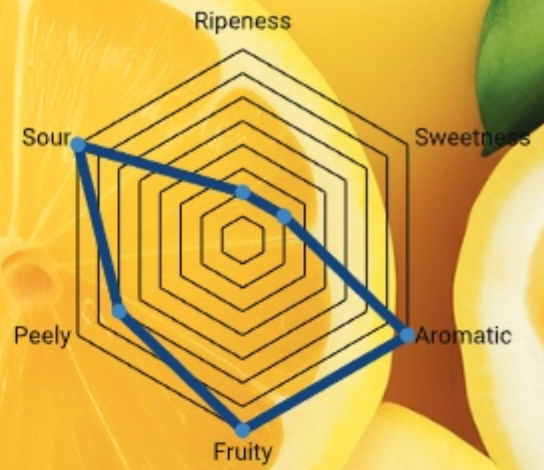


SYMPHONY OF FLAVOR & FRAGRANCE

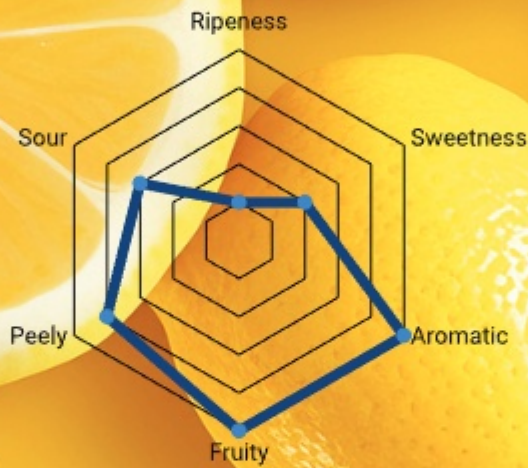
Sweet Lemon



Sour Lemon

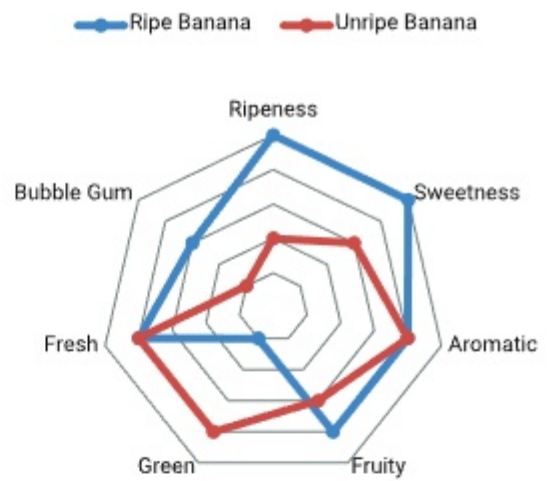


Peely Lemon



Recommended Dosage (g/Kg)

Product Name	Pastille	Cake	Jelly	Doogh	candy	beverage
Lemon	1.5-2.0	2.0-2.5	2.0-3.5	0.3 -0.5	2.0-3.0	0.2 -0.3



Banana Flavor:

Banana is the second most popular fruit in the world after apple. This flavor is commonly used in all food industry fields due to its distinct aroma and warm taste. This flavor is used in a variety of food products, including beverages, chewing gum, dairy products, ice creams, fruit juices, fruit leathers, wafers, cakes, biscuits, sweets, chocolates, candies, pastilles, and other food items.

Profile:

The banana flavor is produced and offered in a variety of profiles, including unripe, sweet, fresh, fruity, and aromatic, taking into account industry needs and customer preferences.

Product Features:

The banana flavor is FDA approved and categorized under GRAS (Generally Recognized as Safe) substances, which means it is offered as a natural-like flavor. In addition to having a strong aroma, it has high thermal stability and long-lasting properties. This flavor is produced and offered in both liquid and powder forms, and is soluble in water and oil.

Effective Ingredients:

The main component of the banana flavor is Isoamyl acetate, which, along with several other compounds such as Butyl acetate and Isoamyl butyrate, contributes to the strong taste and aroma of banana.



SYMPHONY OF FLAVOR & FRAGRANCE

Unripe Banana

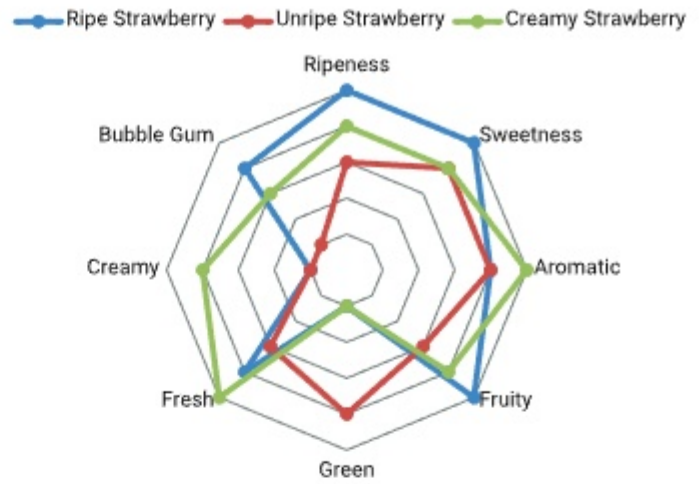


Ripe Banana



Recommended Dosage (g/Kg)t

Product Name	Chewing gum	Pastille	Wafer	Candy	Cake	Ice cream
Banana	1.5-2	1.0-2.5	1.5-2.5	3.0-4.0	2.0-3.0	0.6-1.0



Strawberry flavor:

Strawberry is one of the most popular fruit flavors, widely used in various industries including the food industry, such as in bread and pastry, cakes and cookies, desserts, confectioneries, sauces, beverages, as well as in pharmaceutical and cosmetic-healthcare industries. Strawberries are a relatively recent fruit, as they did not exist in their current form until about 250-300 years ago. In the 14th century, wild strawberries in France were transitioned from the forest to agricultural land and began to be used as a cultivated plant.

Profile:

The total taste of strawberry is sweet and fruity, and its flavor profile varies from unripe to fully ripe. It is important to note that the flavor profile for each product is different. For example, in cakes and biscuits, sweeter profiles are commonly used, while in beverages, greener and more tart profiles are preferred. In dairy products, creamy strawberry flavors are the most commonly applied.

Product Features:

Diara's strawberry flavorings are FDA-approved and classified under the GRAS category, meaning they are offered as natural alternatives. This flavoring has a high thermal stability, strong aroma, and long-lasting persistence. It is available in both liquid and powdered forms, encapsulated for use in water-based solutions or oil-based formulations.

Effective Ingredients:

The key components of strawberry flavoring include Furanol and Methyl cinnamate.



Ripe Strawberry



Unripe Strawberry

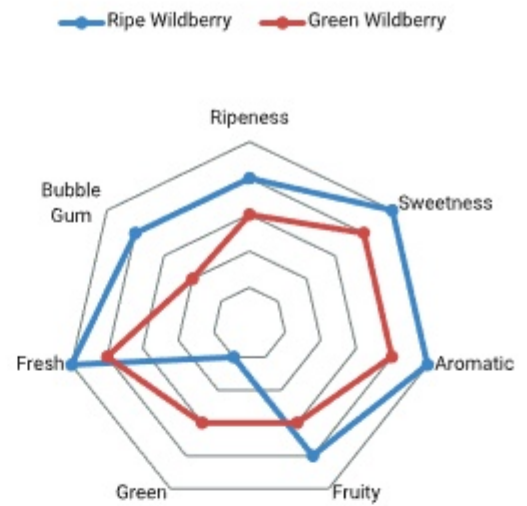


Creamy Strawberry



Recommended Dosage (g/Kg)

Product Name	Biscuit	Cake	Wafer	Candy	Milk	Beverage
Strawberry	2.0-4.0	1.5-3.0	2.0-3.0	2.0-3.0	0.75-1.0	0.3-0.4



Wildberry flavor:

Wild berry flavoring is one of the most popular fruit flavors, widely used in various industries including the food industry, such as in jams, cakes, and cookies, beverages, as well as in cosmetics and healthcare industries, including products like soaps, lotions, creams, and other personal care items. The wild strawberry fruit is larger than the white strawberry and is a deep red. It has a tangy taste and a sweet fragrance. The wild strawberry grows naturally in temperate forest regions.

Profile:

This flavor is produced according to the industry's needs and customer preferences, offering profiles that are ripe, sweet, fresh, fruity, and aromatic.

Product Features:

The wild berry flavoring is FDA-approved and classified under the GRAS category, meaning it is offered as both a natural and synthetic alternative. Diara's wild berry flavorings are available in both water and oil-soluble forms and feature a strong aroma, high thermal stability, and long-lasting endurance. These Flavors are offered in both liquid and powdered encapsulated forms.

Effective Ingredients:

The key component of the wild berry flavoring is ketone raspberry, which creates its distinct aroma and taste.

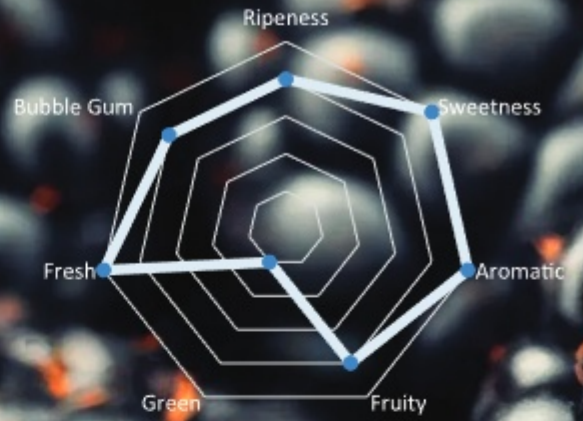


SYMPHONY OF FLAVOR & FRAGRANCE

Green Wildberry

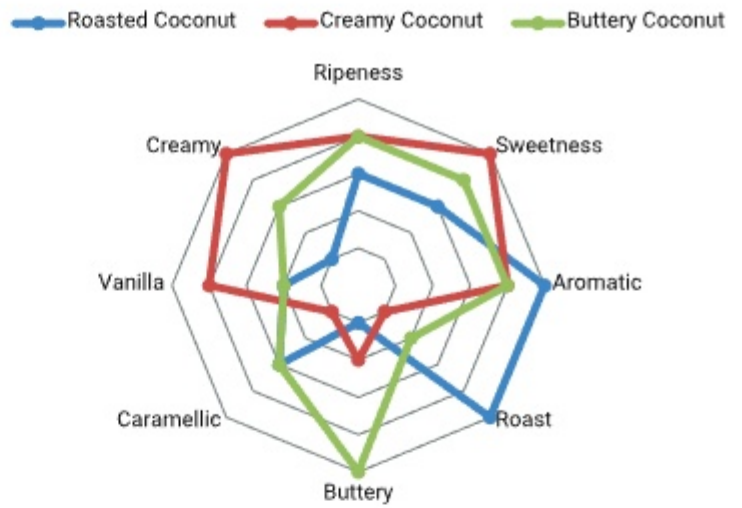


Ripe Wildberry



Recommended Dosage (g/Kg)

Product Name	Biscuit	Ice cream	Pudding	Beverage
Wildberry	2.0-3.0	1.5-2.0	1.5-2.0	0.3-0.4



Coconut Flavor:

Coconut is a tropical fruit grown in African regions, Southeast Asia, India, the Philippines, and Indonesia. The coconut flavor, known for its warm and distinct aroma, is highly aromatic and commonly used in various food industries such as cakes, cookies, biscuits, chocolates, candies, and a wide range of beverages. This flavor is also used in cosmetic products, such as soaps, lotions, creams, and other skincare products.

Profile:

Coconuts have an overall profile that includes milky or buttery, roasting, ripe, and unripe characteristics. The roasting profile is primarily used in flour-based products like cakes and biscuits, while the milky profile is better suited for chocolates and taffy.

Product Features:

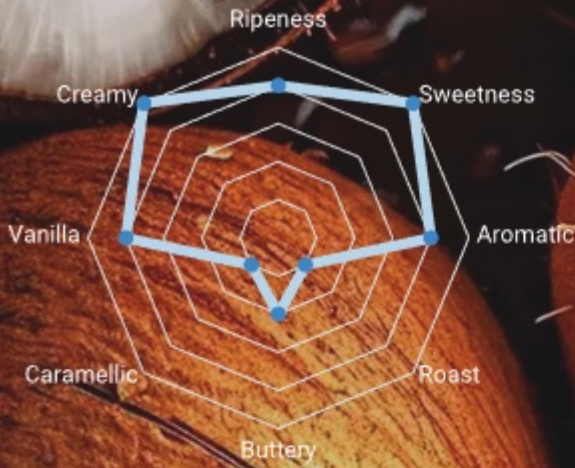
The coconut flavor is FDA-approved and classified under the GRAS category, which means it can be offered as a natural product. This flavor has a strong aroma and high heat stability, with long-lasting persistence. It is available in both liquid and powder forms, soluble in water and oils, and is typically produced and supplied as encapsulated powder.

Effective Ingredients:

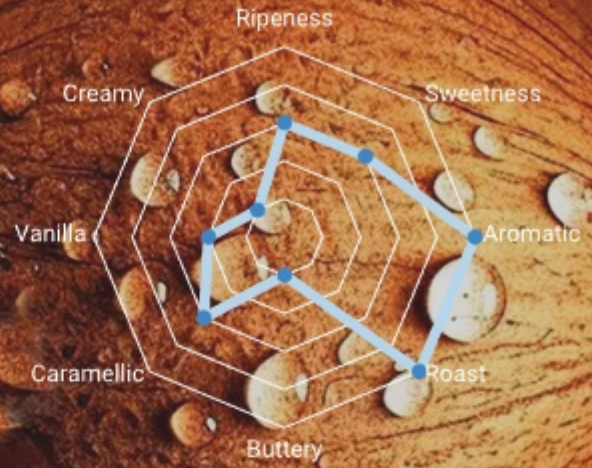
Several factors influence the flavor profile of coconut flavoring. In the case of the milky or creamy coconut flavor, Lactones, which are cyclic esters, play a key role. In coconuts, the main flavor and aroma are attributed to Gamma-Nonalactone, which is also known as coconut lactone.



Creamy Coconut



Roasted Coconut

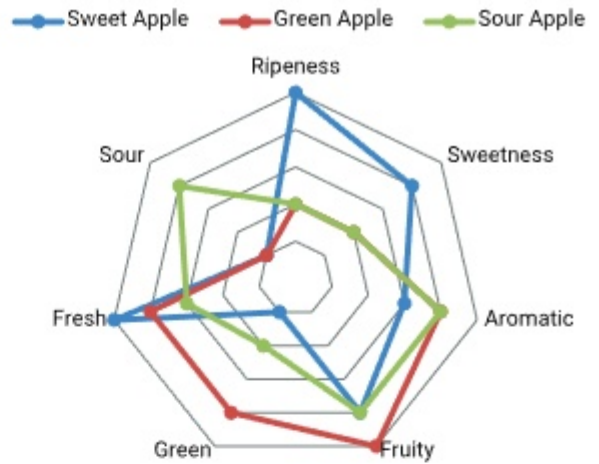


Buttery Coconut



Recommended Dosage (g/Kg)

Product Name	Biscuit	Cake	wafer	Candy	Milk	Beverage
Coconut	2.5 - 3.5	1.5 - 2.5	2.5 - 3.0	2.0 - 3.0	0.2 - 0.3	0.35 - 0.4



Apple flavor:

Apple is one of the most popular fruits in the world. Its origin is believed to be Central Asia, and it is grown in many parts of the world. Red, yellow, and green apples are among the most popular varieties. There are over seven thousand five hundred varieties of apples, offering a wide range of desirable taste characteristics. Considering this, apple flavoring is one of the most popular fruit flavorings used in the food industry, including products like cakes, cookies, chocolates, beverages, candy, desserts, and jams. It is also widely used in cosmetic products such as soaps, lotions, creams, and other skin care items.

Profile:

The green apple flavor has a tart taste and aroma with a fresh, woody profile, commonly used in candies and taffies. Additionally, this apple profile has been used in recent years for producing juice beverages with a chia seed and some malt drinks as well. The yellow apple flavor has a warm and sweet taste and aroma. It is commonly used in desserts, ice creams, and beverages such as carbonated juices, malt drinks, and also in enhancing the sweetness of fruit juices like grape or orange. In the industries of bread, pastries, cakes, and cookies, both green apple and yellow apple flavorings can also be used. The red apple flavor, however, is used less frequently compared to the other two varieties. This flavor is used in limited in the beverage industry and more commonly in blends to create specific, unique flavors.

Product Features:

The apple flavor is FDA-approved and categorized as GRAS. It is typically offered in natural forms and can be found in both water-soluble and oil-soluble versions. These flavors have a strong aroma, excellent thermal stability, and long-lasting properties, available in both liquid and powdered encapsulated forms.

Effective Ingredients:

Effective components in creating the aroma and flavor of apple flavoring include Cis-3-Hexenyl acetate and Trans-2-Hexenal.



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Green Apple



Sweet Apple

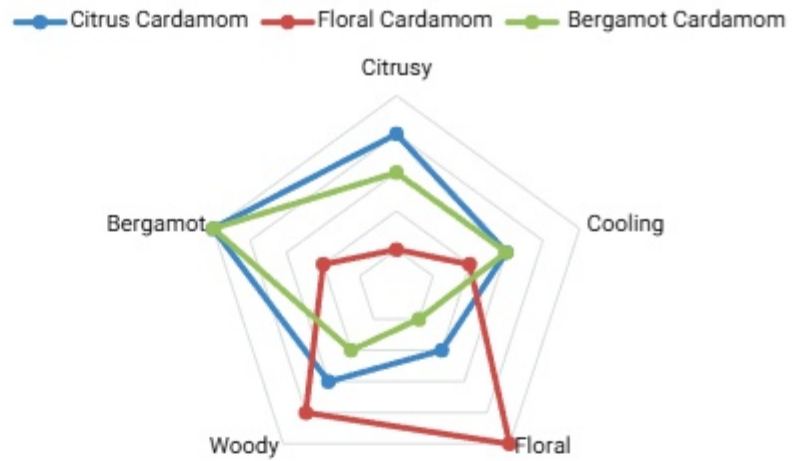


Sour Apple



Recommended Dosage (g/Kg)

Product Name	Chewing gum	Pastille	Candy	Beverage
Apple	15 -20	1.5-2.5	2.0-3.0	0.2-0.25



Cardamom Flavor:

Cardamom is a small fruit with highly aromatic seeds, belonging to the ginger family. Cardamom comes in various types, including green cardamom, black cardamom, and white cardamom. Cardamom, known for its sweet, intensely fragrant, and somewhat spicy aroma, ranks as the third most expensive and popular spice after saffron and vanilla. Cardamom has long held a special place due to its extraordinary and unique aroma and flavor, making it a popular ingredient in various food products. Diara cardamom flavorings, with their pleasant aroma, can be used in products such as tea, biscuits, candy, etc.

Profile:

Cardamom flavoring has floral, woody, cooling, and citrus notes, with a specific note accentuated in each code to suit customer needs.

Product Features:

This flavoring, known for its strong aroma, also features high thermal stability and long-lasting effects. It is available in both encapsulated powder and liquid forms, soluble in oil and water.

Effective Ingredients:

The main compounds in cardamom formulations include alpha-pinene, beta-pinene, and sabinene.



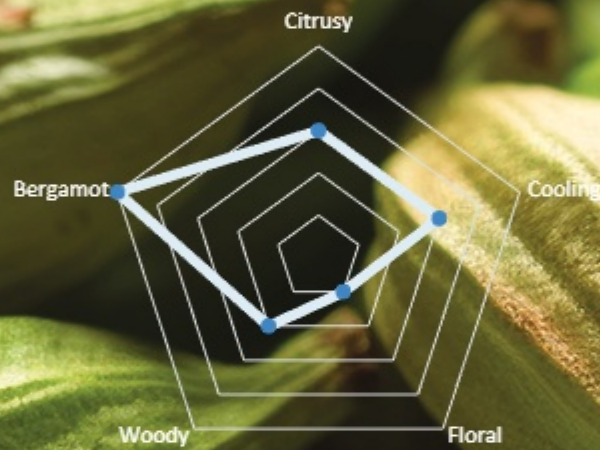
Citrus Cardamom



Floral Cardamom

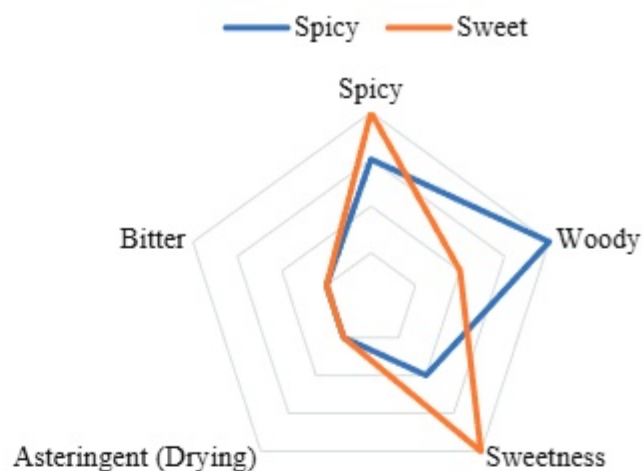


Bergamot Cardamom



Recommended Dosage (g/Kg)

Product Name	Cake	Biscuit	Candy	Tea
Cardamom	2.0-2.5	2.5-3.0	3.0-4.0	7.0-9.0



Cinnamon Flavor:

Cinnamon flavoring, known for its warm, sweet, and slightly spicy aroma, adds a cozy and authentic touch to products. It offers consumers a soothing, warming experience and remains one of the world's most loved and time-honored spices. The flavor notes of cinnamon consist of a blend of gentle sweetness and a hint of spice, which adds depth, warmth, and a unique appeal to any food or drink it's added to. Cinnamon flavoring is widely used across various sectors of the food industry, including cakes, cookies, desserts, beverages, and even meat products. Additionally, due to its mild, pleasant, and warm aroma, this essence is also used in many self-care and cosmetic products, such as detergents, creams, and lotions.

Profile:

The diverse profile of this essence encompasses a wide range of aromas, from sweet, spicy, tangy, and woody to bitter notes, which can be adjusted according to industry needs and customer preferences. The sweet-spicy taste of cinnamon enhances the flavor of vegetables and fruits. Additionally, cinnamon is an excellent companion for the aroma of chocolate.

Product Features:

This essence not only has a strong aroma but also provides high heat stability and long-lasting persistence. It is produced in both liquid and powder forms, soluble in oil, as an encapsulated product.

Effective Ingredients:

Cinnamic aldehyde is the primary essential oil in cinnamon, which imparts its distinctive spiciness.





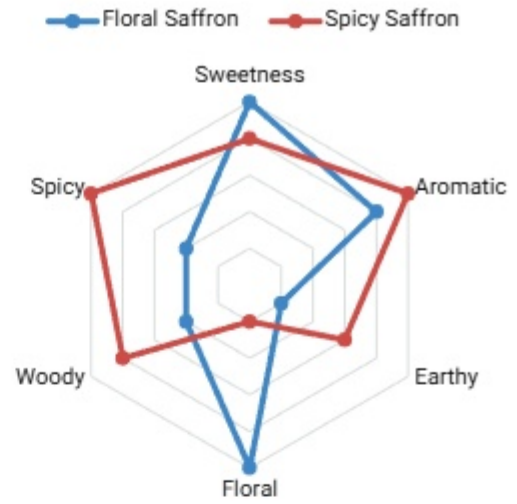
Spicy

Sweet



Recommended Dosage (g/Kg)

Profile	Bakery	Confectionary	Dairy
Spicy	1-1.5	1-1.5	0.2-0.5
Sweet	1-1.5	1-1.5	0.3-0.6



Saffron Flavor:

Saffron, the most expensive spice in the world, is known as "red gold." It is a herbaceous, perennial plant from the Iris family. Saffron, due to its exceptional and unique fragrance and flavor, has a distinctive place of origin and is used in various food products. Saffron flavorings, with their distinctive aroma, can be used in a variety of food products such as ice creams, biscuits, rock candy, candies, and traditional dishes.

Profile:

Saffron flavoring has floral and spicy notes, with a specific dominant note based on the customer's needs in each case.

Product Features:

This flavoring has a strong aroma, a high thermal stability, and long-lasting properties. It is produced and offered as a solution in water and a suspension in oil, in both liquid and encapsulated powder forms.

Effective Ingredients:

In the formulation of saffron, Safranal is one of the key components.



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Floral Saffron

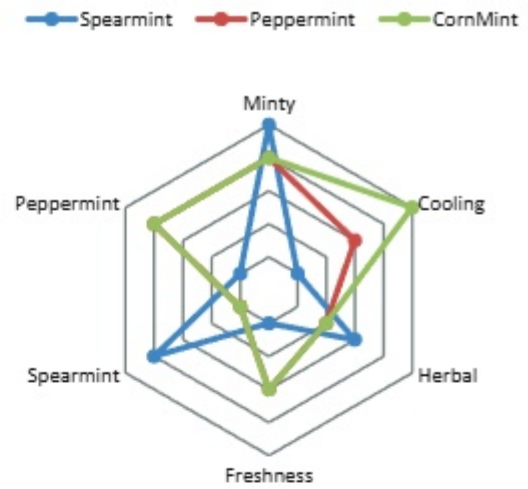


Spicy Saffron



Recommended Dosage (g/Kg)

Product Name	Cake	Biscuit	Candy	Ice cream
Saffron	2.0-2.5	2.5 - 3.0	3.0-4.0	0.25-0.4



Mint Flavor:

Mint is a widely used culinary plant in the pharmaceutical and food industries. The mint plant has thirty different varieties worldwide, with over ten varieties found in various cities across southern, eastern, and northern Iran. The Greeks, more than any other culture, have incorporated mint into their cooking, using it in stews, soups, sauces, and dishes like cheese, yogurt, and even lamb. These dishes are known for their delicious flavor due to the use of this herb. The mint flavoring, by offering a desired minty taste, can provide the intended aroma to consumers in products such as dough, candies, chewing gum, chocolate, and more.

Profile:

The mint flavoring has minty, citrusy, and herbal notes, and it is categorized into two types: spearmint and peppermint. Mint is much sweeter in flavor compared to peppermint, offering a pleasant taste with a hint of sweetness. Peppermint is actually a hybrid of spearmint and watermint, and due to the higher concentration of menthol, it has a sharper, more intense flavor.

Product Features:

This flavoring has a strong aroma, high thermal stability, and long-lasting effect. It is produced and offered as a solution in oil, available in both liquid and powder forms as encapsulated powder.

Effective Ingredients:

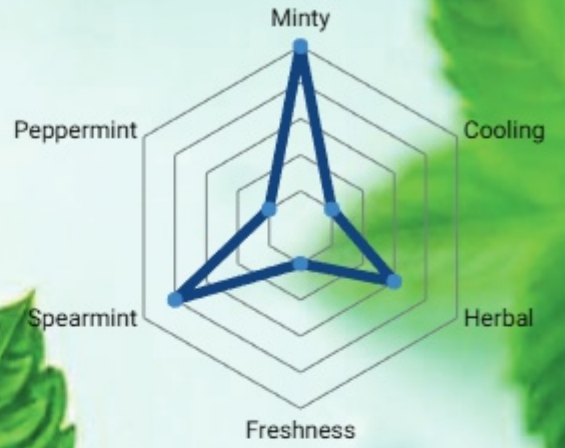
Menthol and Eucalyptol are the main components that make up this flavoring.



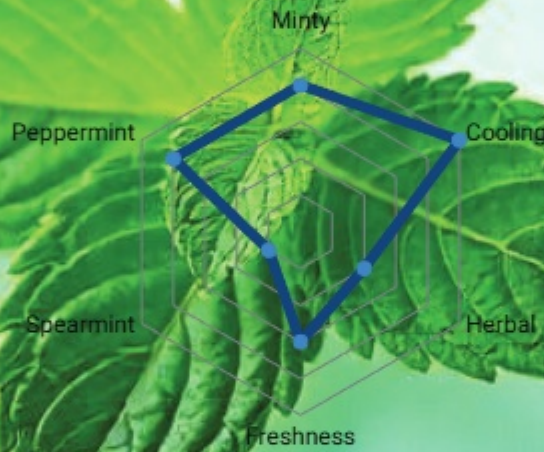
CornMint



Spearmint

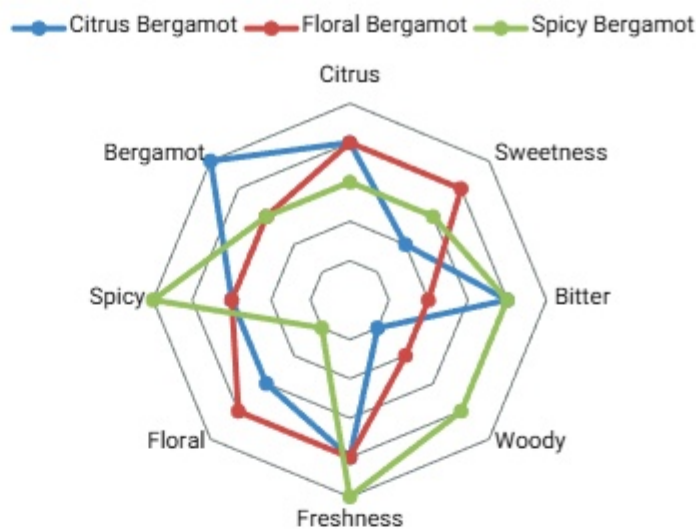


CornMint



Recommended Dosage (g/Kg)

Product Name	Chowing Gum	Candy	Tea	Dough
Mint	1-1.2	1.0-2.0	4.0-6.0	0.1-0.3



Bergamot Flavor:

One of the citrus family products is bergamot, whose flavoring is extracted from the peel of this fruit. Bergamot flavoring is a natural-like liquid flavoring. This flavoring, with a variety of aromatic and taste profiles (such as citrusy, bitter, floral, etc.), is suitable for use in various sectors of the food industry, including tea, beverages, pharmaceuticals, and cosmetic and hygiene products.

Profile:

This flavoring offers a variety of aromas, including lemon, green and grassy, floral, and bitter notes, which can be adjusted based on industry needs and customer preferences.

Product Features:

This flavoring, despite its strong aroma, boasts high thermal stability and a long-lasting flavor. It is available in both liquid form (soluble in water and oil) and as a powder, produced and offered in two variations: liquid and encapsulated powder.

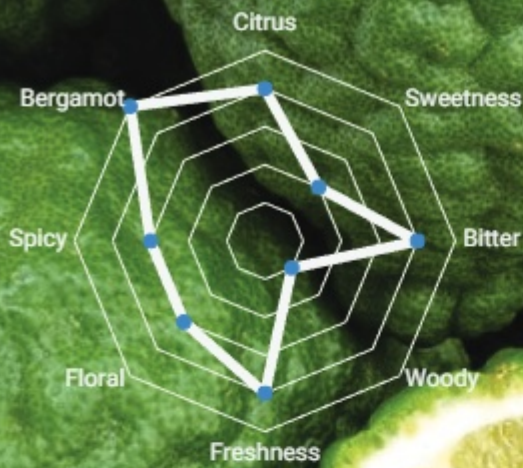
Effective Ingredients:

Alpha-Terpineol and Terpinyl acetate are the main compounds in this flavoring.

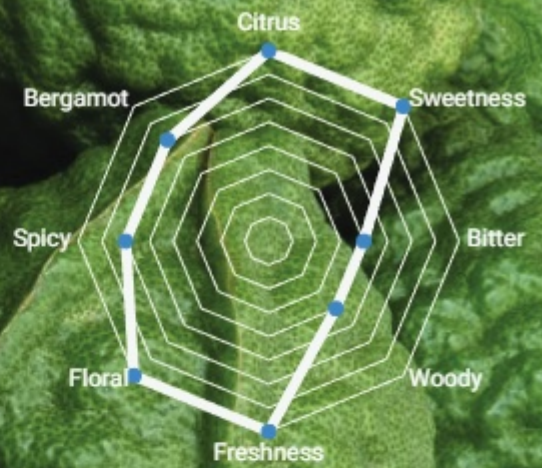


SYMPHONY OF FLAVOR & FRAGRANCE

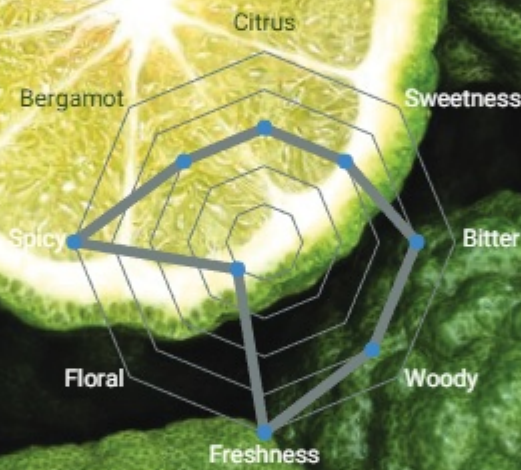
Citrus Bergamot



Floral Bergamot



Spicy Bergamot



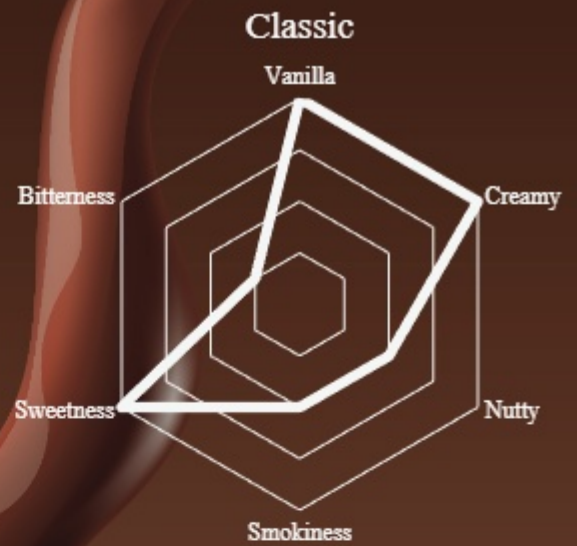
Recommended Dosage (g/Kg)

Product Name

Bergamot

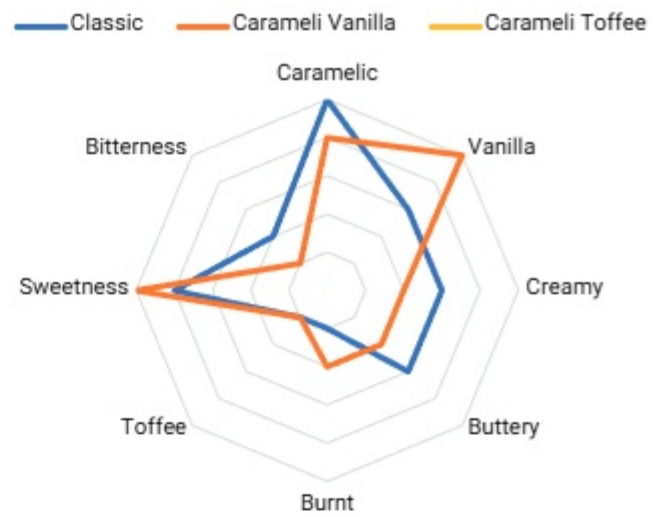
Tea

6.0-9.0



Recommended Dosage (g/Kg)

Profile	Bakery	Confectionary	Dairy
Classic	2-2.5	2-2.5	0.5-1.5
Dark	2.5-3	2.5-3	0.8-1.8
Milky	2-2.5	2-2.5	0.5-1.5



Caramel Flavor:

Caramel flavoring can be used to create a unique, delightful, and high-quality product that leaves customers with a memorable caramel taste experience. This flavoring, with its deep caramelized sugar notes and a hint of buttery richness, creates a unique and captivating caramel experience. The caramel flavoring is used in industries such as bakery and confectionery, including in cakes, cookies, desserts, ice creams, syrups, and beverages, as well as in coffee, soft drinks, and malt beverages.

Profile:

Caramel essence is produced and offered in profiles such as vanilla, buttery, and creamy, tailored to industry needs and customer preferences.

Product Features:

This essence is FDA-approved and classified as GRAS, available in both natural-like and artificial forms. This category of essences is produced in liquid, powder, and encapsulated powder forms, available as both water-soluble and oil-soluble solutions.

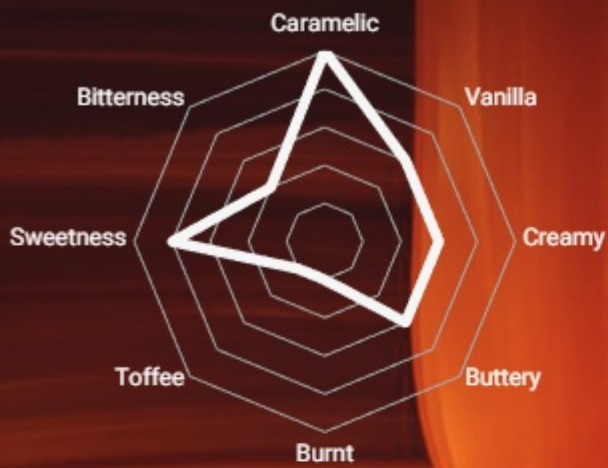
Effective Ingredients:

The primary components of this flavoring include Ethyl maltol, Cyclotene, Furfural, and Pyrazine molecules. Each of these key compounds contributes to the creation of different profiles within this essence.



SYMPHONY OF FLAVOR & FRAGRANCE

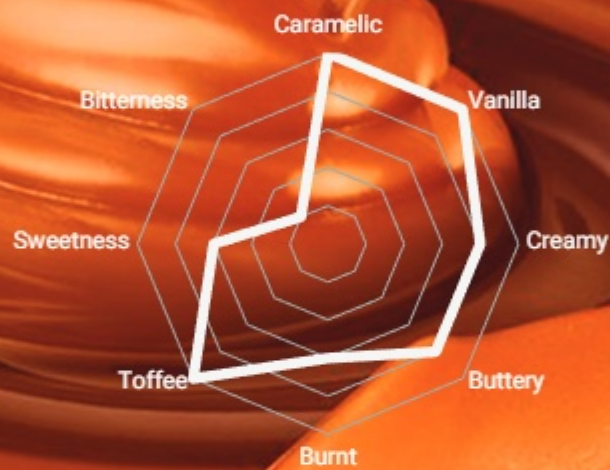
Classic



Carameli Vanilla

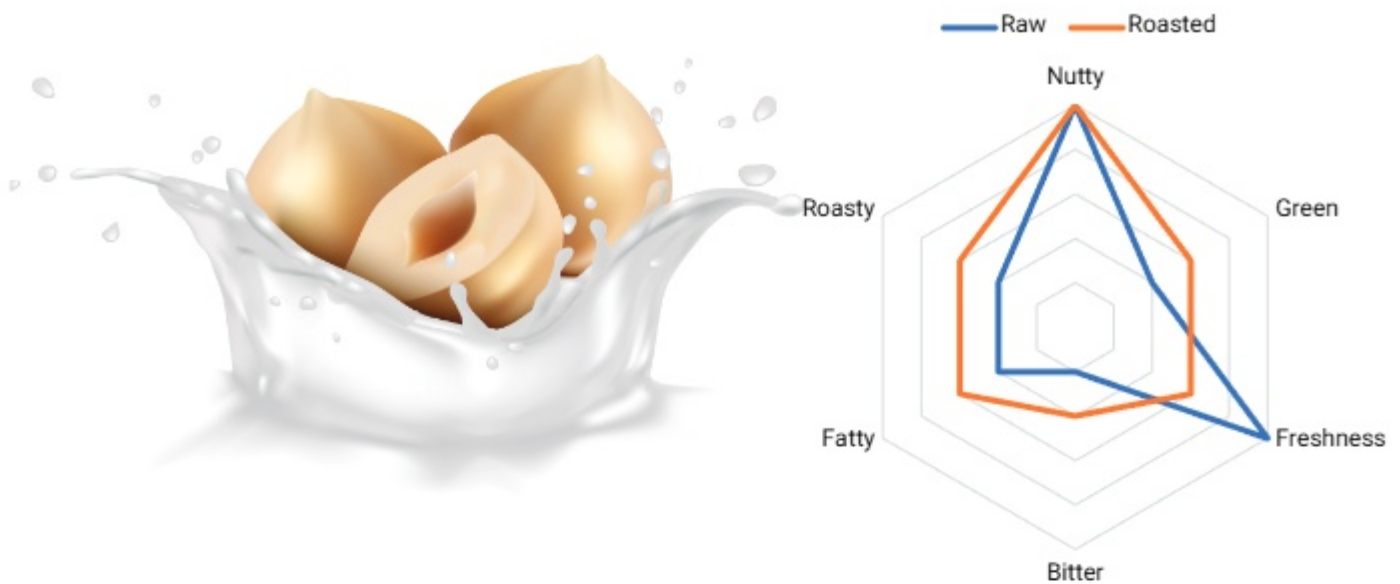


Carameli Toffee



Recommended Dosage (g/Kg)

Profile	Bakery	Confectionary	Dairy
Classic	2-2.5	2-2.5	0.5-1.5
Dark	2.5-3	2.5-3	0.8-1.8
Milky	2-2.5	2-2.5	0.5-1.5



Hazelnut Flavor:

The hazelnut flavor, with warm, buttery, and slightly sweet notes, is a popular and unique flavor that imparts the natural essence of fresh and roasted hazelnuts to products. This captivating and complex flavor, with a blend of earthy and sweet aromas, provides consumers with a delightful and enjoyable experience. The hazelnut flavor is used in a wide range of food products, including chocolates, filled creams, dairy products, ice cream, coffee and hot beverages, desserts, cakes, and pastries. Moreover, this flavor also pairs well with other tastes, such as chocolate, caramel, vanilla, and even coffee, creating a complex and delightful flavor profile.

Profile:

The hazelnut flavoring is produced in both fresh and roasted hazelnut profiles, taking into account industry needs and customer preferences.

Product Features:

This essence, in addition to having a strong aroma, offers high thermal stability and long-lasting durability. It is produced and available in both water-soluble and oil-soluble forms, in encapsulated liquid and powder options.

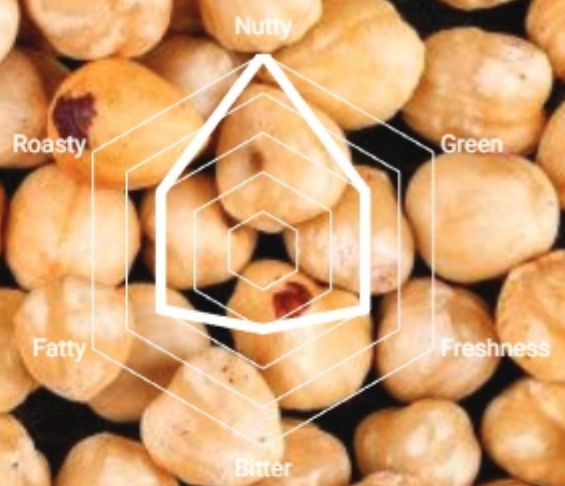
Effective Ingredients:

Key components in the formulation of hazelnut flavor include pyrazine compounds such as trimethyl pyrazine, vanillin, and maltol.



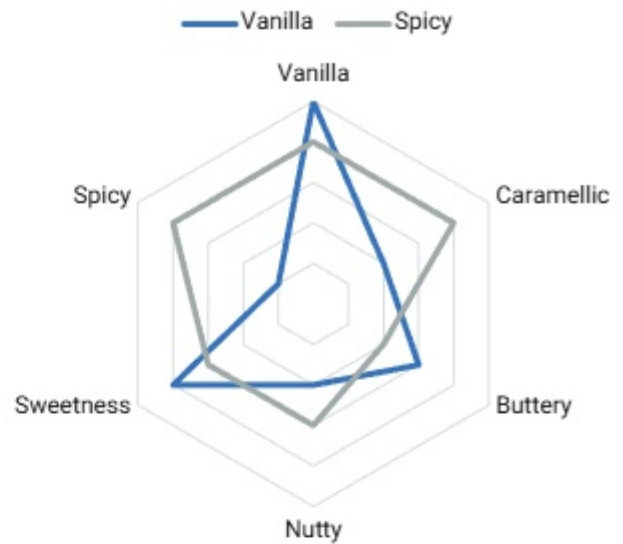
Raw Hazelnut

Roasted Hazelnut



Recommended Dosage (g/Kg)

Profile	Bakery	Confectionary	Dairy
Raw	1.5-2.5	1-2	0.3-0.8
Roasted	2-3	1.5-2.5	0.3-0.8



Biscuit Flavor:

Biscuits, derived from the Latin word *bis coctus* meaning "twice cooked," refers to a type of baked food that has a wide variety of flavors and forms. It is a delicious food item enjoyed in many cultures, often with a crisp and crunchy texture. Baking is one of the crucial steps in determining the final quality of biscuit products. It plays a key role in the development of the final flavor, which occurs during the Maillard reaction in this stage of production. The oil in the coatings and nuts during the chewing of biscuits releases flavor compounds, resulting in a pleasant sensory experience in the mouth. Biscuits come in various flavors and sizes. Petit beurre, petit mange, biscuitati, lady fingers, chocolate chips, macarons, and many other types of biscuits are available. The biscuit essence can be used on its own or combined with other essences in a wide range of products such as flavored milks, spreads, breakfast chocolates, and other items to create the desired flavor.

Profile:

The biscuit flavor is one of those memorable and popular tastes that features notes of vanilla, cream, butter, caramel, sweetness, and cocoa.

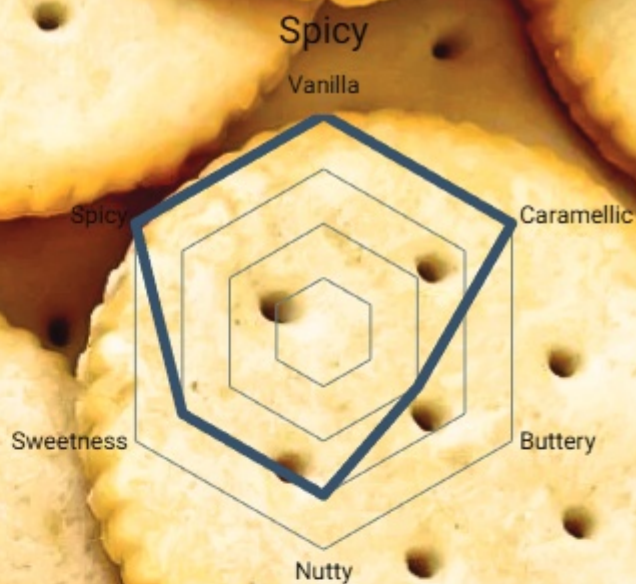
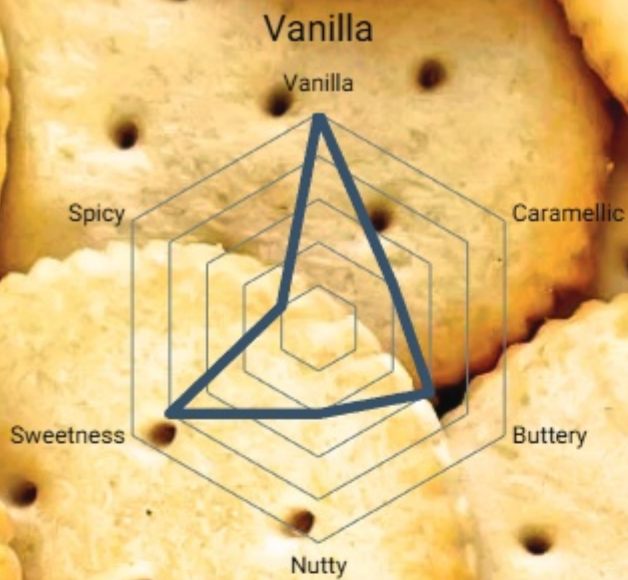
Product Features:

This product, in addition to having a strong aroma, offers high thermal stability and long-lasting durability. It is available in water-soluble form, produced in both liquid and encapsulated powder forms.

Effective Ingredients:

The primary components in the formulation of biscuit essence include lactone compounds such as decalactone, vanillin, maltol, and pyrazine compounds.





Recommended Dosage (g/Kg)

Profile	Bakery	Confectionary	Dairy
Vanilla	2-2.5	2-2.5	0.25-0.75
Spicy	1.5-2.5	1.5-2.5	0.2-0.6



SYMPHONY OF FLAVOR & FRAGRANCE

Contact Us:

+98 21 44 31 21 43

+98 21 44 33 96 78

+98 910 5285195

+98 910 380 2564

Info@diaraworld.com

www.diaraworld.com