



2021/2025
Trends

Innovative by nature





innovative

Innovative by nature

Innovation stems from an appetite to explore new solutions and the relentless curiosity that drives us.

For almost 60 years, Colin Ingredients' DNA has been infused with this boldness, this desire to push back the boundaries of research for our ingredients, and improve the technical solutions and services offered to our customers.

This ongoing momentum has led to **the creation this year of a new liquid flavouring production workshop.**

Being innovative by nature, nothing is more exhilarating for us than to combine our passion for plants with the vitality of a new project... and to involve our customers in the process!

innovative



Liquids

'Innovative by nature'

mix

Discover a selection of the **liquid flavouring products** created in our **new production workshop** using our very latest technology.

Advantages:

- Less fat
- No additives
- No preservatives
- No flavour enhancers
- No exotic fats
- Easy to use
- Ready to use

Teriyaki Glazing

Glazing

Soy sauce, sugar, ginger, garlic, onion

TASTE

Caramelised and sweet & sour, typical of Teriyaki sauce

HOW TO USE

- Glazing for white meats and seafood products
- Chinese noodles
- Wok foods
- Asian cuisine

Ref 186N2401

teriyaki



Marinade for Fajitas

Liquid marinade

Onion, smoked sweet chilli pepper, garlic, bell pepper, cumin, coriander leaves

TASTE

Smoky, slightly spicy flavour, with highlights of slow-cooked food and a hint of freshness

HOW TO USE

Marinades for white meats or vegetables

Ref 202L22011

fajitas



A process
Innovative
by **nature**

Colin Agriculture
origin

expertise

Sourcing

innovation

new production workshop

Existing process



Liquid compositions



Mittelhausen

Fresh raw materials

Preparation center



dehydrated

Gunsbach
Mittelhausen

Shipping



Dehydrated compositions

Shipping



Dehydrated

'Innovative by nature'
mix

Umamiso

Powder with sprinkles

Miso, sesame seeds, ginger, Kaffir lime leaves, Sichuan pepper, dulse

TASTE


Asian umami flavour, fresh and crisp

HOW TO USE

- Asian Ramen-style broths
- Wok foods
- Cooked dishes
- Marinades for chicken, seafood products, fish or duck

Ref 193F2401

miso

- Organic French soya 
- Exclusively dehydrated by Colin

umamiso



Nature's Celebration

Sprinkles

Roasted tomatoes and onions, hemp seeds, red pepper, beetroot, parsley, turmeric, mint

TASTE

Gourmet slow-cooked flavour with a hint of freshness

HOW TO USE

- Bread-dough products
- Wraps / crêpes
- Tabbouleh
- Risottos
- Flavoured oils
- Coatings
- Fresh cheese

Ref 192K24012

nature



A few 'Innovative by nature' ingredients

Natural flavours



Amber beer flavour

Ref 194U2401

*Declaration:
natural flavour
Water-soluble liquid
Vegan friendly*

NOTES

Caramel and roasted malt

HOW TO USE

- Sauces
- Ice creams
- Bakery products
- Cooked dishes
- Marinades
- Drinks



Cherry blossom flavour - Sakura

Ref 194U2402

*Declaration:
natural flavour
Water-soluble liquid
Vegan friendly*

NOTE

Floral

HOW TO USE

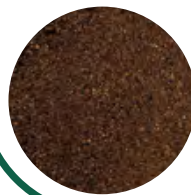
- Dairy desserts and drinks (panna cotta, crème brûlée, ice creams, etc.)
- Confectionery
- Asian cuisine
- Sauces

Raw materials



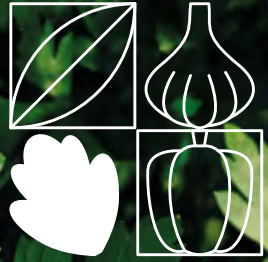
Tarragon Sprinkles

Ref 2466602



Black lemon Powder

Ref 4770101



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and ingredients at

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