




Trilogy Essential Ingredients Inc.[®]

**TOMORROW'S
FLAVORS,
TODAY.**



Behind every masterpiece are the expressive paints, agile brushes, and sturdy canvases that artists rely on. Trilogy is a master of the art of flavor creation, using a palette of the finest varieties that Mother Nature has to offer.

Our long-held relationships with growers exist in every corner of the world.

Just like there is not a single red or blue, there is no single lemon or mint.

Trilogy harnesses the best of nature to create the finest flavors and ingredients.

TRILOGY ESSENTIAL INGREDIENTS, INC. FAST FACTS



4 GENERATIONS
OF EXPERTISE

ESTABLISHED
2007



LOW TO 0
MICROBIOLOGICAL
CONCERNS

100+
ORGANIC
FLAVORS



OFFICES IN
5 COUNTRIES

1,000+
FLAVORS
AVAILABLE IN
SAMPLE LIBRARY



6 CERTIFICATIONS

19
ASSOCIATIONS



100,000 SQFT
PRODUCTION
FACILITY

ABOUT US

Flavor creation is at the heart of everything we do at Trilogy—whether we are developing something for a new global market or formulating a custom flavor for a customer. With our blend of creativity and science, we deliver tomorrow’s flavors, today.

Founded in 2007, Trilogy Essential Ingredients grew from our deep roots in the citrus, spice and mint ingredient industries to become a leader in flavor and extract manufacturing. Our expertise in flavor ingredients, including essential oils and oleoresins, sets us apart and enables us to produce innovative flavors. Our team’s longevity in the industry provides our customers with a powerful advantage when it comes to solving their flavor challenges.

As a family-owned company operated in Abingdon, Maryland, we are responsive to our customers’ needs. Our scientists are experts at creating flavor formulations and enhancers, liquid seasonings, and reaction flavors for multiple applications in foods and beverages of all types. Our expertise in processing traditional and novel ingredients helps food and beverage manufacturers around the world produce excellent finished products and bring new, improved products to market—all with support from a one-stop source with tremendous creative and technical capabilities.





MISSION

Trilogy Essential ingredients helps our food and beverage customers succeed with their new product introductions by developing great-tasting, high-performance, on-trend, and in-demand flavors and spice extracts. Our products are designed to be compatible with the unique food and beverage systems of our customers. Our superior manufacturing capabilities, portfolio of flavors, and broad ingredient and applications knowledge enable our customers to meet and overcome their product development and manufacturing challenges with greater ease and support.



VISION

Trilogy Essential Ingredients provides customers with innovative, consumer-preferred flavors and spice extracts for dynamic domestic and global marketplaces. Our corporate culture of teamwork empowers our employees to express their technical, creative, and manufacturing skills by creating value-added, high quality flavors. Our unrivaled understanding and expertise in natural ingredients, which are the building blocks of flavors, provides Trilogy's customers with products that are designed to perform in their specific food and beverage systems. We leverage this expertise to become a preferred vendor, thus enabling us to grow our company.

FLAVORS

A GROWING FLAVOR PORTFOLIO FOR EXTENSIVE APPLICATIONS

From our superior raw materials through the entire manufacturing process, Trilogy consistently delivers high-quality natural seasonings and flavoring ingredients. Our advanced technologies, forward thinking, and our scientists' appetite for innovation make us a market leader in high-impact flavor formulations for a variety of food and beverage segments. Our flavor portfolio is ever-expanding, with a building block approach that enables us to develop exciting new flavor profiles, deliver interesting flavor tonalities, and create signature flavors that help your products stand out from the competition.

APPLICATIONS

Water & Sports, Energy,
and Juice Drinks

Marinades, Sauces, & Pickles

Beer, Hard Seltzer, and
Alcoholic Beverages

Bakery & Confectionery

Coffee, Tea, & Kombucha

Dairy

Protein Products

Pet Foods

Meat Applications

LEARN MORE ABOUT OUR FLAVORS





WATER & SPORTS, ENERGY, & JUICE DRINKS



BEER, HARD SELTZER, & ALCOHOLIC BEVERAGES



CHEESE



ICE CREAM



MARINADES, SAUCES, & PICKLES



MEAT APPLICATIONS



COFFEE, TEA, & KOMBUCHA



PROTEIN PRODUCTS



BAKERY & CONFECTIONARY

INGREDIENTS

SUPERIOR FLAVORING INGREDIENTS FOR VAST MARKET APPLICATIONS

Trilogy's flavorings and essential ingredients help food and beverage manufacturers deliver tastes that consumers prefer, with flavors that drive market share. Whether we're creating traditional food and beverage flavors or developing next-generation seasonings, Trilogy is at the forefront of harnessing the best of oleoresins, and creating versatile liquid seasonings, reaction flavors, and in-demand natural antioxidants and pigments. Trilogy can customize its flavoring and essential ingredients to satisfy the requirements of clean label, organic, non-GMO, kosher and halal qualifications.

INGREDIENTS

Reaction Flavors

Liquid Seasonings

Oleoresins

Natural Antioxidants & Pigments

LEARN MORE ABOUT OUR INGREDIENTS





REACTION FLAVORS

With extensive expertise in non-enzymatic browning—also called the Maillard browning reaction—Trilogy's reaction flavors deliver a wide range of savory nuances for beef, poultry, pork and ham; roasted garlic and roasted onion; as well as a chocolate reaction base with true cocoa taste.



OLEORESINS

Trilogy's portfolio of 60+ oleoresins are the building blocks of many herb and spice natural flavorings. Trilogy's oleoresins produce excellent flavor and aroma, extend shelf life, are cost effective, and contribute beautiful color to food and beverage products.



LIQUID SEASONINGS

Trilogy's liquid seasonings deliver maximized flavor, color, pungency, and heat, resulting in lower cost-in-use than traditional ground spices. They are concentrated, have excellent shelf life, are microbiologically clean, and can be customized to your specific flavor profiles and your consumers' preferences.



NATURAL ANTIOXIDANTS

Trilogy's proprietary Flavorshield® natural antioxidants help products look better, taste better, and last longer—safely and naturally. Our plant-based antioxidant formulations enable manufacturers to produce clean label consumer products, boost product shelf life, preserve flavor, prevent color degradation, and meet consumer preference for natural over synthetic ingredients.

CAPABILITIES

SCIENCE + CREATIVITY =
TRILOGY FLAVOR CREATION

Trilogy's impressive in-house manufacturing facilities and equally impressive technologies are driven by our talented team of scientists and innovators.

Over the years, we have invested in the design and functionality of our facility in Abingdon, Maryland, including the advanced analytical equipment that helps us produce flavors that function perfectly in your finished product.

Our manufacturing capabilities include emulsions, encapsulation, extraction, dry blending, distillation, and liquid compounding. We develop both water-soluble and oil-soluble flavors based on the unique requirements of your finished product. Our flavor chemists develop and manufacture flavor prototypes and perform taste tests in customer-specific applications to ensure flavor quality and performance. With our commitment to quality and service, customers can rely on our experts to provide assistance even after the product leaves our facility.

[LEARN MORE ABOUT OUR CAPABILITIES](#)



SAMPLE LIBRARY

**OVER 1000 FLAVORING AGENTS
FOR ALL YOUR FOOD AND
BEVERAGE APPLICATIONS**

As a frontline response to customer inquiries, Trilogy maintains a comprehensive library of flavors and ingredients. We have over 1000 flavoring agents for all your food and beverage applications. While this is not our full repertoire of flavors, it allows you to get a taste of Trilogy's offerings that are ready to ship quickly. Our experts know which flavors work best in each application and are available to assist you in determining the best flavor for your needs.

[EXPLORE OUR SAMPLE LIBRARY](#)





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