Celebrate Life. Enjoy Food. Experience Innova.
Our dedication and focus on continually providing the upper limits of taste design through imagination and innovation, backed by the finest quality and service, has earned us a reputation as the definitive leader in meat and savory flavor technology. As a result, our customized creations are responsible for the bold and memorable flavors that make taste buds smile!

Innova’s meat and savory flavors are your creative flavor solutions for a variety of applications including soups, sauces, gravies, snacks, crackers, marinades, rice, pasta and noodles, frozen meals, canned foods, vegetarian applications, meat products and beyond.

With Innova’s meat and savory flavors, you have the option of using all natural, natural and artificial or artificial ingredients. Flavors can be created in a variety of forms—liquid, dry or paste—depending on what is most process-friendly for you. Our team will customize each flavor to suit your taste expectations, formulation needs, label and dietary requirements (Kosher, Halal, Non GMO, etc.).

 Flavor Customization

You know the trends—taste buds have gone global! Ensure your food products are selected for the journey with Flavors worth remembering™ from Innova.
Robust®—Innova’s full line of memorable meat flavors designed to deliver performance and bold taste tailored to your application needs. A wide range of protein options exist: Chicken, Beef, Pork, Turkey, Lamb and Veal.

Robust Meat Flavors are available in a variety of options:
- Optimum flavor impact and economy when label flexibility exists.
- Vegetarian flavors that replicate the taste of beef, poultry, pork and other meats.
- Clean Label flavors with the highest fidelity in meat flavors. No HVP and no added I+G.
- Ultra-Clean™ flavors with characteristics inspired in classic culinary cooking techniques, providing the cleanest label possible. No artificial flavors, no preservatives, no HVP, no AYE, no starches or other carriers and no added I+G.

Processed Meats Flavor Profiles
Bacon, Ham, Pepperoni, Salami, Mortadella, Mexican Chorizo, Spanish Chorizo, Andouille Sausage, Kielbasa, Jerky, Hamburger, Hot Dog, Salchicha, Salchichon, Prosciutto, Bratwurst, Italian Sausage, Breakfast Sausage and any profile to meet your needs.

Customized Meat Flavors
Customized Meat and Savory Flavors that differentiate your brands.

For product improvements, line extensions, new products, custom requests and more, our teams of certified flavor chemists and application scientists have the answer.

Cooking styles for meat flavors include, but are not limited, to: Rotisserie, Sautéed, Roasted, Brailed, Broth, Fried, Char-Broiled, Slow Roasted, Grilled, Braised and Smoked.
Customized Savory Flavors

Savory flavors that are mouthwatering, fresh, bold, distinctive, classic, authentic, rich, comforting and aromatic.

For all non-meat savory flavor needs, Innova provides SavorNotes™, a portfolio of savory flavors and taste modifiers, developed and perfected by our flavor chemists. A wide range of profiles exist:

**Vegetable Flavor Profiles**: Potato, Onion (Green, Shallot, Red, Scallion...), Mushroom (Porcini, Shiitake, Portobello...), Tomato, Celery, Cucumber, Black Olive, Kalamata Olive, Green Olive, Corn, Red Bean, Leek, Artichoke, Black Bean, Carrot, Broccoli, Mirepoix, Lime, Lemon. Variations of vegetable flavors include but are not limited to fresh, grilled, sautéed, fried, boiled, cooked and roasted.


**Chile Flavor Profiles**: Chipotle, Arbol, Guajillo, Ancho, Pasilla, Cayenne, Habanero, Papiano, Jalapeno, Cascabel, Serrano, Scotch Bonnet, Aji Amarillo.

**Seafood Flavor Profiles**: Crab, Lobster, Shrimp, Fin Fish, Salmon, Tuna, Clam, Anchovy.

**Alcohol Flavor Profiles**: White Wine, Red Wine, Sherry, Burgundy, Tequila, Bourbon, Beer, Rum, Marsala, Port.

**Cheese Flavor Profiles**: Cheddar (mild), Cheddar (sharp), Parmesan, Romano, American, Bleu, Monterey Jack, Brie, Cotija, Queso Fresco, Colby, Smoked Gouda, Feta, Aslago.

**Asian**: Japanese Teriyaki, Thai Chile, Kim Chi Spice, Miso, Red Thai Curry, Japanese Curry, Green Thai Curry, Filipino Menudo.

**Indian**: Tandoori, Garam Masala Spice.

**Latin & Caribbean**: Aji Amarillo, Linguica Sausage, Tempeh Barba Spice, Puerto Rican Carne Guisada, Jerk Chicken, Sofrito, Jerk Spice, Chimichurri, Avocado.

**Regional Mexican**: Tomatillo, Corn Masa, Epazote, Mexican Charro, Carne Asada.

**Mediterranean**: Saffron, Spanish Chorizo, Mortadella Spice, Salami, Pepperoni, Tzatziki.

**Middle Eastern**: Shawarma, Zaatar.

**Americana**: BBQ, Andouille Sausage, Hawaiian Sweet and Sour, Cajun Trinity Spice, Southwest, Meatloaf, Buffalo Spice.

**Others**: Kielbasa Sausage, Moroccan Spice.

**Meat and Savory Ethnic Flavor Profiles**
Taste Modifiers

SaltSavor™ Sodium Reduction Technology
Healthy and easy to use, SaltSavor is a portfolio of flavor enhancers that allow for significant sodium reduction without sacrificing taste. This proprietary sodium reduction technology stimulates taste receptors on the tongue to increase salt perception. It’s available Kosher or Halal and works in virtually any application including soups, sauces, gravies, meats and more.

MSG Replacer
Monosodium glutamate is the sodium salt of the naturally occurring amino acid, glutamic acid. It is used as a food additive and is commonly marketed as a flavor enhancer.

In situations where the presence of MSG is not desired but the “umami” effect it brings is, Innova offers alternative solutions which provide comparable enhancement, mouthfeel and umami meeting your label needs.

Soy Masker
While it’s highly nutritious and flexible, soy has a signature flavor that limits its use. While certain flavors work well with soy, others tend to magnify the beany off-flavor that’s hard to ignore. Our creativity and experience allow us to develop custom-masking approaches to each unique soy challenge situation.

Acid Blocker
Bitterness can come from a variety of sources including storage, processing, naturally occurring compounds and ingredients such as artificial sweeteners, botanicals, preservatives, caffeine and more. That’s why Innova developed Acid Blocker, a proprietary technology that masks the acid bite or bitter taste and gives you more flexibility to tailor flavor delivery.
Vegamine® is the benchmark for hydrolyzed vegetable proteins. With over 50 years of experience, Vegamine sets the standard for product quality, dependability and consistency. Innova is proud to be one of the very few manufacturers of HVP products in North America.

Vegamine is made from a variety of the finest plant proteins including corn, wheat, yeast and soy. Our HVP products are conveniently available with various flavor characteristics, from light and delicate to dark and robust and can be supplied in dry, liquid or paste forms.

As a line of well-rounded and versatile savory flavor enhancers, Vegamine products are the ideal starting point for many applications, such as: appetizers, soups, sauces, gravies, side dishes, marinades, processed meats, dips, breadings and more.

Vegamine
- Naturally boosts umami
- Contains zero grams of trans fat
- Restores the savory taste lost through processing
- Satisfies strict guidelines for vegetarian, Kosher and Halal diets
- Adds rich, savory flavor while satisfying price-point considerations

Innova adheres to stringent food safety guidelines and has received the BRC (British Retail Consortium) certification grade A. BRC is a Global Food Safety and Quality Certification Program and the first certification standard recognized by the Global Food Safety Initiative (GFSI). BRC guarantees the standardization of quality, safety and operational criteria and ensures that food and ingredient manufacturers fulfill their legal obligations and provide protection for the end consumer. Our commitment to quality and safety drives us to continuously do better for our customers.
At InnovaFlavors we celebrate food by collaborating with processors to give consumers what they want . . . unique, bold and memorable flavors with authentic tastes that make eating an adventure!