

Synergy brings new coffee flavors in Asia

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In response to the growing demand for authentic coffee-flavored products in Asia and growth of the number of boutique coffee outlets, US based Synergy Flavors has launched a range of coffee flavors by harnessing the power of latest technology to provide authentic flavors.

Coffee lovers can look forward to new and exciting flavors like Black, Robusta, Brewed, Roasted, Espresso, Coffee Mocha, Latte, Caramel Macchiato, and Cappuccino. New black coffee enhancer flavors that boost the black coffee base profiles including dark roast, fresh and fruity coffee are part of the new range. The base profile of black coffee is usually changed or lost during the heating process and these new flavors will help in flavor enhancement.

The new range of flavors are manufactured by Synergy at its Thailand plant in Samut Prakan, near Bangkok, using a new gas chromatography-mass spectrometry (GC-MS) instrument. It aids in conducting high level analyses required to produce authentic coffee flavors.

The company's analysts study the chemical changes that occur during the coffee roasting process and identify the flavor chemistry of every stage of coffee bean roasting. The end result of the detailed insights into the coffee beans aids the company's flavorists in creating authentic flavors that are identical to a fresh brew of coffee.