



**Pure Indulgence...**

Assorted Flavours for Processed Cheese

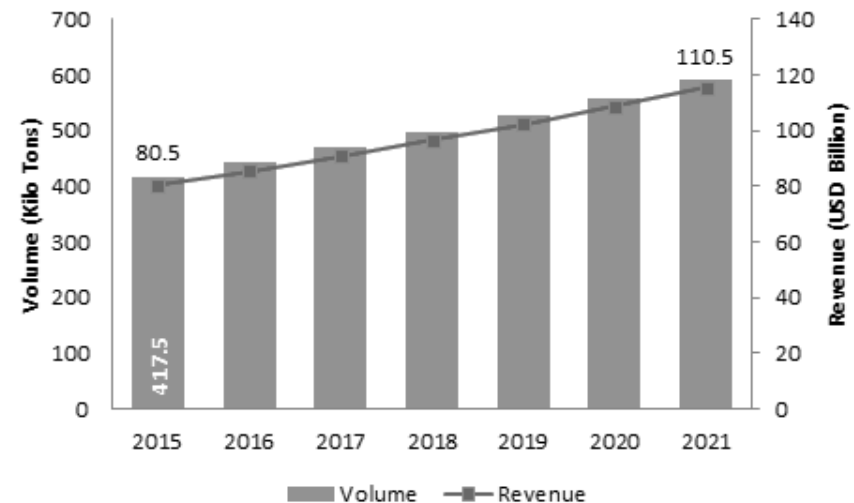
## Pure Indulgence...

Emerging market demand for cheese and processed cheese around the globe highlights a positive shift in the way consumers are experiencing and incorporating this highly complex food into their diets...

**Get in touch with taste and discover Bell's flavour creations for mouthwatering processed cheese!**



Global Cheese Market, 2015 – 2021 (Kilo Tons) (USD Billion)



# 1. Basil

## 0490909 Basil Extract

Declaration: Extract

Dosage: 250 g : 100 kg

*This flavour for delicious processed cheese delivers the typical taste of fresh, green basil.*



## 2. Rosemary/Lavender

**4500141      Rosemary/Lavender Flavour**

Declaration: Flavouring

Dosage:      250 g : 100 kg

*The herbaceous green note of fresh rosemary combined with fragrant lavender – a perfect match for processed cheese.*



### 3. Green Bell Pepper

**0490791      Green Bell Pepper Flavour**

Declaration: Flavouring

Dosage:      40 g : 100 kg

*The piquant green note of paprika  
delivers an incomparable taste to  
all kinds of processed cheese.*





## 4. Dill & Herbs

### **0490899      Russian Marinade Type Flavour**

Declaration: natural Flavouring

Dosage:        200 g : 100 kg

*The harmonic composition of various herbs and a distinctive dill note is an excellent choice for processed cheese.*



## 5. Cucumber & Dill

**0490138      Cucumber/Dill Flavour**

Declaration: Flavouring

Dosage:        300 g : 100 kg

*Pickled cucumber takes center stage of this flavour and gets rounded off by fresh hints of dill.*



## 6. Mushroom

### **4500274      Mushroom Flavour**

Declaration: natural Flavouring

Dosage:        200 g : 100 kg

*A harmonic composition that highlights the typical aromatic and earthy taste of brown mushrooms.*





## 7. Garlic

**0490173      Garlic Flavour, os.**

Declaration: natural Garlic Flavouring

Dosage:      150 g : 100 kg

*Aromatic and pungent garlic is a real classic and therefore ideal for complementing processed cheese.*



## 8. Paprika & Chili

**0496872**      **Paprika/Chili-Vegetable Flavour**

Declaration: natural Flavouring

Dosage:      400 g : 100 kg

*Various vegetable and paprika notes  
are embedded in a perfect fiery  
harmony with slightly hot chili...*



## Contact

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## **Bell Flavors & Fragrances**

Schimmelstrasse 1

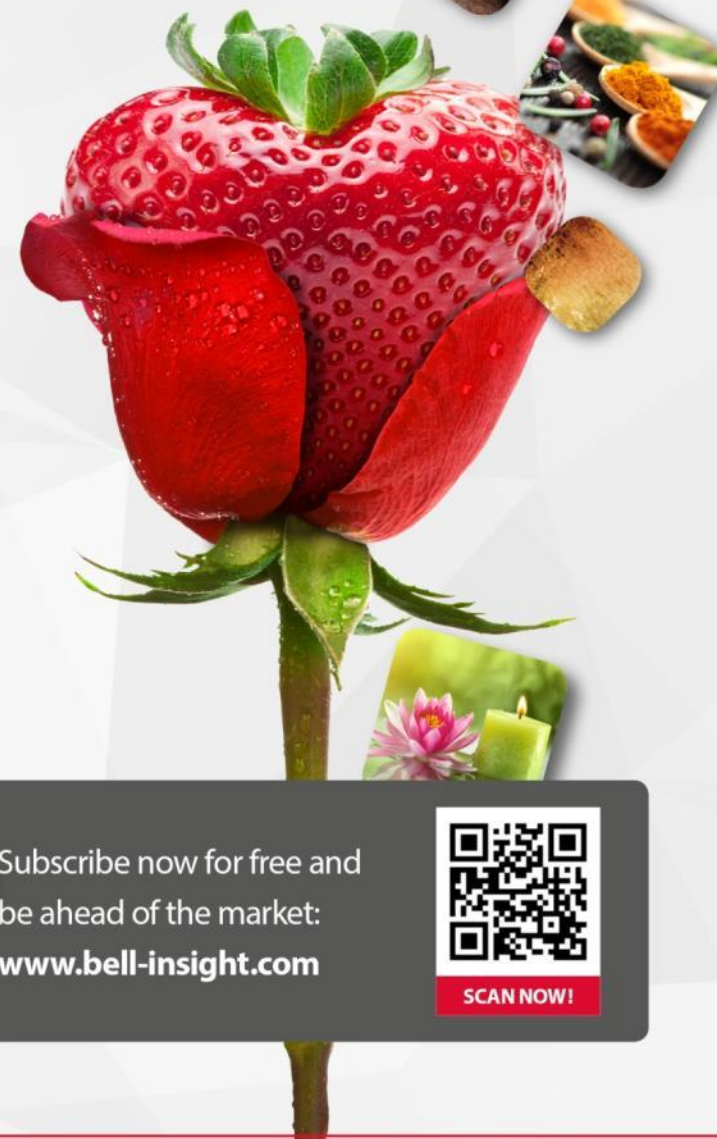
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