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# FOOD BUSINESS NEWS

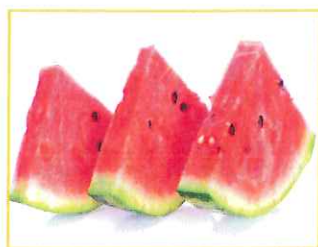
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NEWS, MARKETS AND ANALYSIS FOR THE FOOD PROCESSING INDUSTRY



Supplier Innovations and News

## Comax promotes new flavor combinations



Comax Flavors, Melville, N.Y., has developed new flavors and flavor combinations based on data gathered in 2011. The flavors are divided into four categories, including “ethnic fusion,” “pickled paradise,” “wine whimsy” and “regional reverie.”

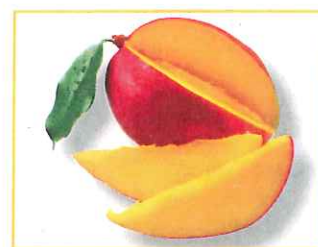


Ethnic fusion unites unexpected flavors, bringing to mind distant places with signature tastes, according to the company. The flavors include jasmine coconut, curry mole, Asian taco and fiery mango pineapple chutney. The pickled



paradise focuses on the Asian method for releasing unique tastes. The flavors include pickled mango, pickled jalapeño, kimchi, pickled watermelon and pickled ginger with wasabi.

Wine whimsy features Japanese plum wine, Italian



muscato wine, Sauvignon blanc wine and Spanish Madeira wine. The regional reverie category features herbs of Provence, lemon parsley, Thai basil or garlic basil, and ginger rosemary.

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