

Azelis Food & Health News

Whatever taste profile you need, we can make it

Azelis offers a large range of natural, high quality essential oils manufactured by F.D Copeland and Sons Ltd – a leading essential oil company with a mix of innovative and creative solutions for the food industry.

Essential oils are natural oils extracted from plants or fruits by either cold processing or steam distillation used to create unique natural blends or flavours 100% from source, just like nature intended. No chemicals are used in either of these processes.

F.D Copeland specialises in peppermint, spearmint, citrus and eucalyptus. Spearmint is widely used as an alternative to peppermint for its softer and herbal character. American spearmint (piperita) is famous for being malty, creamy, softer and herb like. The species, origins and harvest of the products have a significant influence on the taste. Blends can be tailor-made for your specific needs (flavour profile and strength in the finished product).

In addition, the portfolio includes essential oils from aniseed, fruits, spices and herbs.

Benefits:

- Natural flavouring solution
- A high impact heat stable material
- Low dosage rate
- Low cost delivery system

The products are ideal for sugar confectionery, chocolate, chewing gum, dairy (where there is a fat content in the finish products), bakery, biscuits, carbonated soft drinks as well as dental, oral care or fragrance applications.

[Download brochure for more information](#) (link)

Contact us now for further information or samples.

Kind regards,

Pia Secher

Technical Product Manager



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Creating value, growing together