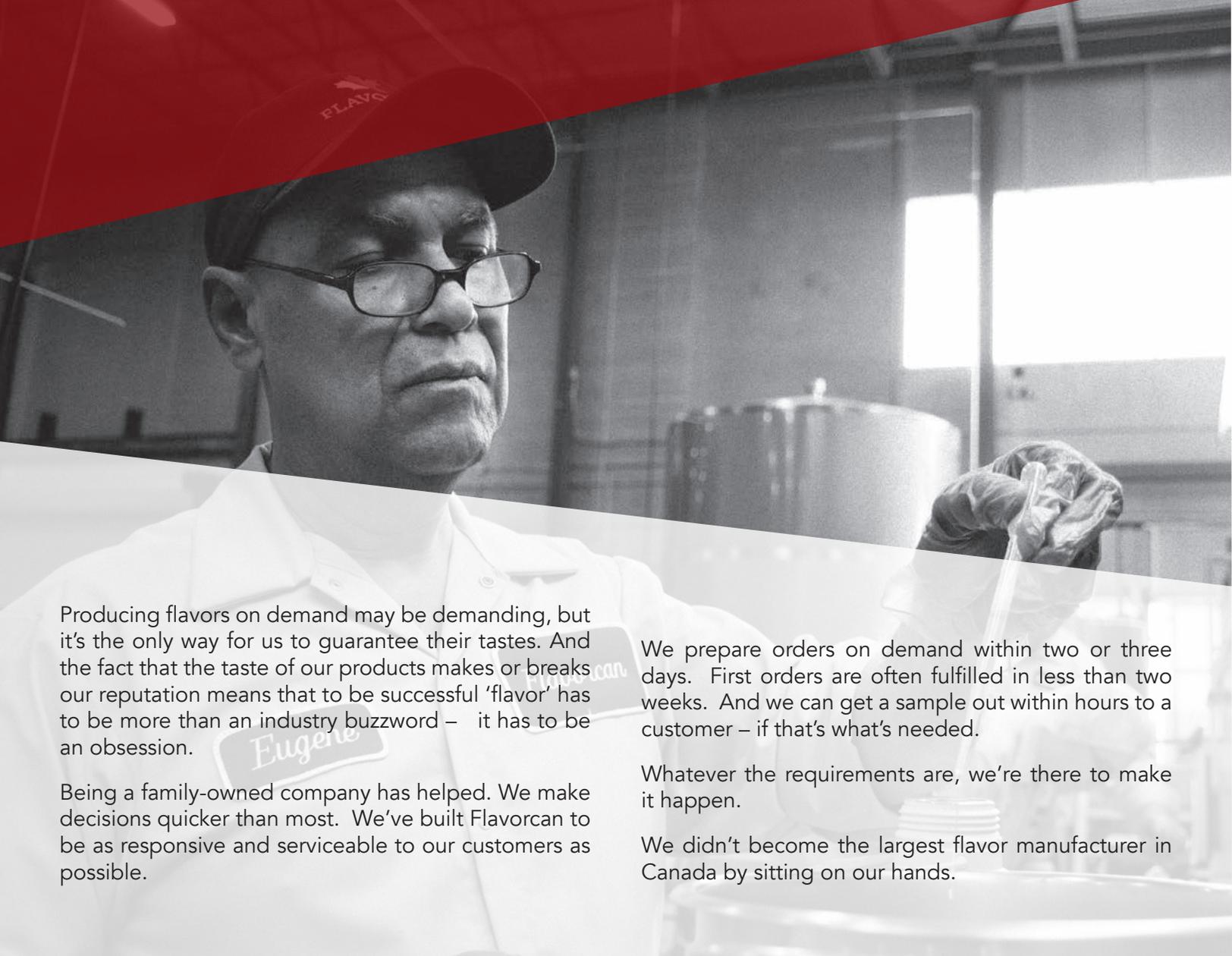


FRESH.
MADE TO ORDER.



FLAVORCAN
INTERNATIONAL INC



Producing flavors on demand may be demanding, but it's the only way for us to guarantee their tastes. And the fact that the taste of our products makes or breaks our reputation means that to be successful 'flavor' has to be more than an industry buzzword – it has to be an obsession.

Being a family-owned company has helped. We make decisions quicker than most. We've built Flavorcan to be as responsive and serviceable to our customers as possible.

We prepare orders on demand within two or three days. First orders are often fulfilled in less than two weeks. And we can get a sample out within hours to a customer – if that's what's needed.

Whatever the requirements are, we're there to make it happen.

We didn't become the largest flavor manufacturer in Canada by sitting on our hands.



Is it too much to ask to produce
everything on demand?

We don't think so.

Our flavors are manufactured to order and never stocked. So unlike those companies who ship from warehouse inventory, everything you purchase from us has a full shelf life.



**OUR 50,000 SQ FT FACILITY WAS
PURPOSE-BUILT FROM THE GROUND UP**

BIG ENOUGH TO HANDLE THE BIG ORDERS.
SMALL ENOUGH TO CARE ABOUT THE SMALL ONES.



While everything is secondary to service, we also have the equipment, people, and ability to deliver consistent, highest-quality flavors.

- ▶ Flavors - natural, artificial, and natural and artificial blends
- ▶ Flavordry® (Spray Dried)
 - ▶ Organic
 - ▶ Liquids
 - ▶ Powders
 - ▶ Non-GMO Project Verified and Compliant
 - ▶ Spice Extractives

A photograph of a laboratory or research facility. In the foreground, a scientist wearing a white lab coat and glasses is standing at a counter, looking at something in their hands. Behind them are several shelves filled with numerous small, identical bottles, likely containing samples or reagents. The top shelf has some decorative items, including a teapot and some figurines. The overall scene is brightly lit, and the background is slightly blurred, focusing attention on the scientist and the organized shelves.

Great Tastes Start Here. World Class Research and Development.

The way we look at it, a business can choose to invest in a Manhattan-based global headquarters, or they can invest in their future. At Flavorcan, research and development makes up 30% of our staff; that's almost unheard of within the industry.

Of course, our labs have state of the art technology, but that in itself is not enough, you need remarkable people and experience to create and improve upon great tastes. Our R&D staff have dedicated their careers to creating and developing innovative processes, formulas and mixes.

The Reaction Innovation Lab:

Rather than rely on simply mixology alone, our Reaction Innovation Lab gives us the ability to develop unique reactionary-based processes to create distinctive flavor notes that go above and beyond what others can do. A dedicated space for pure R&D, the lab is particularly important for servicing the vegan market as we're able to produce exceptionally high-quality vegan cheese and meat flavor substitutes.

FIVE DEDICATED LABORATORIES

- ▶ Flavorist Creative Lab
- ▶ Powder Lab
- ▶ Reaction Innovation Lab
- ▶ Sensory Testing Lab
- ▶ Quality Control Lab

CONSIDER ADDING US TO THE MIX

- ▶ Oregon Tilth (OTCO) Certified Organic Products
- ▶ Non-GMO Project Verified
- ▶ 100% Peanut & Nut Free Facility
- ▶ Specialty Vegan Flavors
- ▶ FSSC22000 Certified - GFSI Standard
- ▶ COR - Certified Kosher Products



THE GOOD TASTE PEOPLE

flavorcan.ca



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