

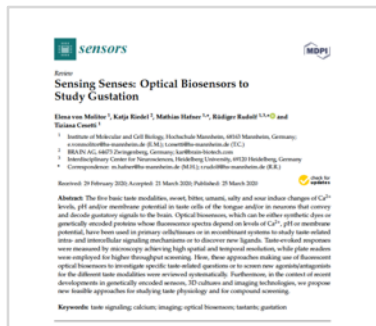
Taste-technology Expertise



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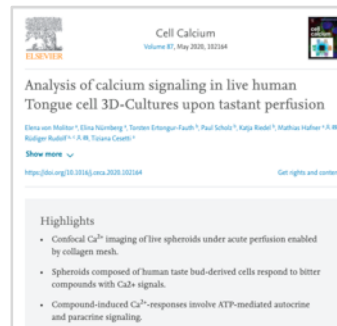
AnalytiCon
discovery

Our Expertise – Up to Date in Taste Perception Using Networks & Publications



→ Sensing Senses: Optical Biosensors to Study Gustation

Molitor, E.; Riedel, K.; Hafner, M.; Rudolf, R.; Cesetti, T.
Sensing Senses: Optical Biosensors to Study Gustation. Sensors 2020.



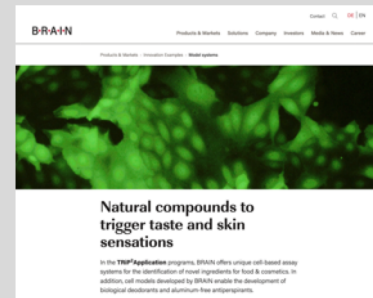
→ Analysis of calcium signaling in live human Tongue cell 3D-Cultures upon tastant perfusion

Elena von Molitor, Elina Nürnberg, Torsten Ertongur-Fauth, Paul Scholz, Katja Riedel, Mathias Hafner, Rüdiger Rudolf, Tiziana Cesetti. Analysis of Calcium Signaling in Live Human Tongue Cell 3D-Cultures upon Tastant Perfusion. Cell Calcium, 2020

The Challenge

- **Need for innovative & natural flavours** / ingredients.
- **Find novel bioactive natural ingredients** (pure compounds and/or extracts) with desired properties.
- **Find the blockbuster: screen thousands of natural samples** for their taste modulation abilities.
- Filter ingredients with a high potential, **fast & in a safe and reliable way *in vitro*** – ahead of sensory.
- Evaluate potential by initial **sensory of non-approved ingredients**.

Learn more on our website:



→ Natural compounds to trigger taste and skin sensations

Our Solution:

A Unique Combination of Resources and filter tools



Natural Resources

Thousands of novel natural ingredients wait for their discovery in our proprietary BioArchive.



High-tech filter Screenline®

Predictive cell models for taste perception allowing to screen thousands of samples for taste modulating activity.



Sensory filter & chemical know-how

Established procedures to test non-approved ingredients in initial sensory tests.

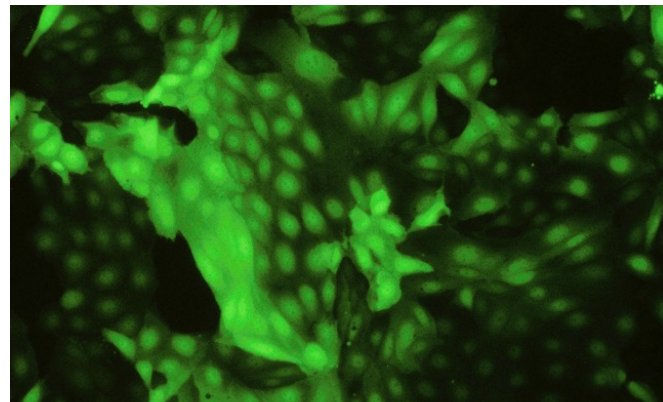
Our Offer

- **Joint development programs** for next generation flavours and/or flavour modifiers for food and beverage products.
- Access to
 - innovative & **pre-characterized candidates** for your application and needs.
 - **data packages** comprising results from screening of natural products
 - **compound libraries, taste models & sensory know how** to discover desired ingredients.



Your Benefits

- ✓ Fill your product pipeline with **innovation** before your competitors do
- ✓ **USP** generation
- ✓ Identify innovative natural ingredients **fast and in a safe and reliable way**
- ✓ Meet **customer expectations** & increase **reputation**
- ✓ Meet authority **needs**.
- ✓ **Increased sales** & higher revenues



Thank You for Your Attention.

B·R·A·I·N

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