



Sweet

SELECTalimenta
business unit of AromataGroup

VARIATiaromi
business unit of AromataGroup

A world of sweet emotions

Select Alimenta has been established back in 1968 as a producer of flavours for non-alcoholic beverages. Its range of products has soon expanded to meet the requirements of other market segments of the Food and Pharmaceutical industry.

Select Alimenta develops and produces natural and natural-identical flavours and aromatic extracts according to the needs and requirements for the Food, the Cosmetics, the Pharmaceutical and Nutraceutical industry.

Over nearly fifty years of experience and in-depth knowledge of the market are at the service of our customers in order to realise any kind of idea. Select Alimenta stands out for its flexible service and the before- & after-sales support responsiveness.

Today Select Alimenta is a business unit of AromataGroup, which operates autonomously, in compliance with the Group's strategy, providing a complete range of products for specific market segments.



Sectors and Products

BAKERY & CONFECTIONARY

The company's flexibility allows her to be always in line with the latest market trends. Solutions to enhance the cocoa's flavour and the delicate taste of fruit and spices in flavoured chocolate are a perfect example.

Applications:

• Bakery products • Confectionary • Chocolate • Spreads and Fillings

ICE CREAM, MILK BASED PRODUCTS & PROCESSED FRUIT

Variati Aromi has a long expertise and experience in the development and production of flavours for the industrial ice cream and milk-based industry. The use of technology applied to the flavour development has allowed to keep the classic flavour recipes unchanged, even for the usage in industrial products.

Applications:

• Ice cream & Blends • Semi-processed fruit products
• Milk-based products • Drink mix powders



Soft fragrance

Characteristics

Confectionery offers a wide range of bakery products and is now able to satisfy every kind of requirement about taste and preparing. New varieties of flavours and ingredients have been introduced in recent times and meanwhile the attention is turned on new market trends, such as those, which take into consideration the physical well-being.

AromataGroup offers the right solution to any kind of requirement about bakery and is constantly in search of the most genuine tastes, which are connected with traditional recipes.



Applications

Aromi&Bakery by AromataGroup offers a wide range of solutions, especially studied to exalt the taste of:

- leavened products
- biscuits
- croissants
- sponge cake
- wafers



Strengths

The Aromi&Bakery range offers:

- proposals for any requirement
- exaltation of the most genuine features
- constant attention to the requests of the customer
- customized proposals
- typical Italian tastes
- international aromatic tastes



Product Range

The line Aromi&Bakery includes:

- Vanilla flavouring
- Butter flavouring
- Cream flavouring
- Chocolate flavouring
- Hazelnut flavouring
- Coffee flavouring
- Strawberry flavouring
- Lemon flavouring
- Hazelnut flavouring



Aromi & Confectionary

Flavouring for soft candies and gelée

The unique taste of the best fruit

Characteristics

A soft gluttony full of taste this is the Gelée. Produced in a multitude of flavours, Gelée has enjoyed over the years more and more success, having an important role in the Confectionary segment. AromataGroup has succeeded in creating a specific range of products that allow high application in the production of this interesting product that from a fancy sweet has succeeded over the years to get also healthy characteristics. Among others for example soft balsamic candies great for disinfecting the oral apparatus.



Applications

Aromi & Confectionary gives to each candy a right balance of flavour and taste.

- Soft Candies
- Balsamic Candies
- Dragee



Strengths

The range of Aromi & Confectionary is characterized by:

- An extensive offer of flavours for finished product
- Wide choice of various taste shades
- Excellent stability to production process heating conditions
- Available in a wide range of natural flavours



Product Range

The Aromi & Confectionary line includes:

- Orange flavour
- Lemon flavour
- Strawberry flavour
- Cedar flavour
- Raspberry flavour
- Mint flavour
- Eucalyptus flavour
- Tangerine flavour
- Cranberry flavour
- Cola flavour
- Apple flavour
- Peach flavour



Aromi & Chocolate

Flavouring for chocolate

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business unit of AromataGroup

An irresistible temptation

Characteristics

In addition to the wide range of flavors for sweet applications, AromataGroup develops new chocolate flavors that meet the specific requirements of its customers.

AromataGroup is flexible and able to quickly accommodate the request and trends of the market.

The R&D team of AromataGroup has developed a specific flavoured chocolate range which enhances the flavour of cocoa and the delicate taste of fruits and spices.



Applications

The range of Aromi & Chocolate of AromataGroup is particularly extensive and covers application for

- Chocolate
- Filled chocolates
- Filling for chocolates
- Spreads



Strengths

The most important aspects of the range Aromi & Chocolate:

- Specific flavours for the entire industry
- The ability to adapt to the latest market and taste trends
- Innovative ideas developed by its own R&D laboratory



Product Range

The Aromi & Chocolate line includes:

- Caramel flavour
- Chocolate flavour
- Strawberry flavour
- Orange flavour
- Mint flavour
- Coffee flavour
- Coconut flavour
- Pistachio flavour
- Pepper flavour



Authentic Italian Taste

Aromi & Ice-cream

Flavours for ice-cream and mixes

The pleasure of freshness

Characteristics

Both homemade ice cream and store-bought ice cream are now passionately consumed by many during the summer months and have gained a stronger role in the winter months as well, thanks to advanced technology able to offer a creamier product in a vast range of flavours. Following the evolution of the ice-cream industry, AromataGroup has become a leader in the flavours produced for this market.



Applications

Aromi & Ice-cream products may be used in a wide variety of applications such as:

- semi-finished ice-cream powder
- toppings
- fruit preparations
- decorations
- ice-creams
- popsicles



Strengths

The Aromatagroup Aromi & Ice-cream product range:

- enhances the taste of ice-cream without the addition of sugar
- offers the latest flavours
- can be customized
- can be adapted to all the flavourings present on the market



Product Range

The Aromi & Ice-cream line includes:

- Strawberry flavour
- Blueberry flavour
- Yoghurt flavour
- Cream flavour
- Fresh milk flavour
- Hazelnut flavour
- Tiramisù flavour
- Almond flavour



Genuine fruit

Characteristics

Fruits are an essential ingredient for the food industry. Sometimes, given its nature it is not always possible to exploit its flavors in the best way. Here comes AromataGroup with its experience and know-how providing a range of real fruit powders, with the organoleptic characteristics of the fruit.



Applications

The Aromi & Fruit line has a wide range of application like for example in

- Ice cream
- Powdered drinks
- Fruit preparations
- Powdered milk-based preparations



Strengths

The strength of the Aromi & Fruit product line is:

- wide range of available products
- real fruit taste and aroma profile
- same color to the fruit of reference
- cost in use are interesting for many application



Product Range

Aromi & Fruit product line includes also:

- Strawberry
- Lemon
- Orange
- Raspberry
- Blueberry
- Apricot
- Peach
- Pineapple
- Pomegranate



Authentic Italian Taste

Aromi & Milk-based products

Cream flavours and milk flavours

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Rich, creamy taste

Characteristics

Cream flavour is proposed by Aromatagroup in a wide range of solutions that capture the most authentic aroma. The Cream & Milk range of products includes delicate and balanced flavours, ideal for use in the preparation of biscuits, short crust pastry, ice cream and many other products. In addition to standard traditional products, Aromata offers a wide choice of lactose-free milk flavourings, thereby confirming their aim to satisfy market request for products are free of allergens.



Applications

The delicate aromatic notes make the AromataGroup Cream & Milk products particularly indicated for use in a number of areas, such as:

- ice cream and mixes
- baked products
- semi-finished industrial products
- candies and chocolate



Strengths

AromataGroup Cream & Milk flavours are an invaluable asset in the preparation of sweets, and offer:

- a complete line of cream flavours that captures the most authentic aroma
- a complete line of milk flavours that captures the delicate and balanced personality of milk
- lactose-free milk flavour
- highly customized solutions



Product Range

AromataGroup Cream & Milk products include:

- Chantilly cream flavour
- Crème brûlée flavour
- Custard cream flavour
- Egg cream flavour
- Zabaglione flavour
- Trifle flavour
- Condensed milk flavour
- Fresh milk flavour
- Cream-milk flavour



Description	Solubility	Legal Status	Physical Status	Suggested Dosage (gr/kg)	Profile
AROMI & BAKERY					
AMR	OS	Flavour	Liquid	1	Typical
Bread	WS	Flavour	Liquid	1	Typical
Butter	WS	Flavour	Powder	2	Typical
Caramel	WS	Flavour	Liquid	1	Typical
Chocolate	WS	Flavour	Liquid	1	Dark chocolate
CLM	OS	Flavour	Liquid	1	Typical
Cream Milk	WS	Flavour	Liquid	1	Fresh
Croissant	WS	Flavour	Powder	2	Typical
Croissant	OS	Natural Flavour	Liquid	1	Typical
Curacao	WS	Flavour	Liquid	1	Typical
Hazelnut	WS	Flavour	Liquid	1	Toasted
Lemon	WS	Natural Flavour	Powder	2	Lemon skin
Malt	WS	Flavour	Liquid	1	Typical
Orange	OS	Natural Flavour	Liquid	1	Orange skin
PTT	OS	Natural Flavour	Liquid	1	Typical
Strawberry	WS	Flavour	Liquid	1	Wild strawberry
Vanilla	WS	Flavour	Liquid	1	Typical
Butter cream	WS	Flavour	Liquid	0,5-0,8	Cream
Butter	WS	Flavour	Liquid	1-1,1	Fresh
Butter	OS	Flavour	Liquid	0,8-1,2	Cream
Vanilla	WS	Natural Flavour	Liquid	5	Vanilla Berries
Vanilla	WS	Flavour	Powder	2	Vanillin
Vanilla	WS	Natural Flavour	Liquid	1	Bourbon
Milk condensed	ws	Flavour	Liquid	1	Typical

AROMI & CONFECTIONARY					
Strawberry	WS	Natural Flavour	Liquid	2	Fresh
Apple	WS	Natural Flavour	Liquid	2-3	Sweet
Apricot	WS	Natural Flavour	Liquid	2-3	Fresh
Blackberry	WS	Natural Flavour	Liquid	2	Typical
Blueberry	WS	Natural Flavour	Liquid	2	Typical
Cherry	WS	Natural Flavour	Liquid	1-2	Typical
Currant	WS	Natural Flavour	Liquid	1	Typical
Grapefruit	WS	Natural Flavour	Liquid	1-2	Typical
Kiwi	WS	Natural Flavour	Liquid	2	Typical
Lemon	OS	Natural Flavour	Liquid	1-2	Typical
Mango	WS	Natural Flavour	Liquid	2	Typical
Mint	WS	Natural Flavour	Liquid	0,2-1	Fresh
Orange	OS	Natural Flavour	Liquid	1	Sweet
Peach	WS	Natural Flavour	Liquid	1-2	Typical
Pomegranate	WS	Natural Flavour	Liquid	1	Typical
Raspberry	WS	Natural Flavour	Liquid	1-2	Typical
Sourcherry	WS	Natural Flavour	Liquid	2-3	Typical
Tropical	WS	Natural Flavour	Liquid	0,5-1	Typical
Pineapple	WS	Flavour	Liquid	1-2	Typical
Banana	WS	Flavour	Liquid	1	Ripe
Watermelon	WS	Flavour	Liquid	0,5-1	Typical
Caffè	WS	Flavour	Liquid	1	Typical
Chocolate	WS	Flavour	Liquid	1	Dark
Balsamic	OS	Natural Flavour	Liquid	0,5	Fresh

Description	Solubility	Legal Status	Physical Status	Suggested Dosage (gr/kg)	Profile
AROMI & CHOCOLATE					
Apple	WS	Flavour	Liquid	1	Green apple
Brandy	WS	Flavour	Liquid	1	Typical
Chocolate	WS	Flavour	Powder	1	Typical
Chocolate	WS	Flavour	Liquid	1-2	Dark
Chocolate	WS	Flavour	Powder	2-5	White
Chocolate	WS	Flavour	Liquid	1-2	White
Chocolate	WS	Flavour	Powder	2-5	Milk chocolate
Cocoa	WS	Flavour	Liquid	1	Typical
Cocoa	WS	Flavour	Powder	2-5	Typical
Cocoa	WS	Natural Flavour	Liquid	1-2	Typical
Coffee	WS	Flavour	Powder	2	Typical
Coffee	WS	Flavour	Liquid	1	Typical
Coffee	WS	Natural Flavour	Liquid	1	toasted
Hazelnut	OS	Flavour	Liquid	1-2	Typical
Honey	WS	Flavour	Liquid	1	Typical
Lemon	WS	Natural Flavour	Liquid	1	Peel
Milk	WS	Flavour	Powder	2	Cream
Milk	WS	Flavour	Liquid	1-2	Typical
Mint	WS	Natural Flavour	Powder	2	Typical
Orange	WS	Flavour	Powder	2	Juice
Pepper	WS	Flavour	Liquid	1	Typical
Pistachio	WS	Natural Flavour	Liquid	1-2	Typical
Red currant	WS	Flavour	Liquid	1	Typical
RHM	WS	Flavour	Liquid	1	Typical

AROMI & ICE CREAM					
Almond	WS	Flavour	Powder	2	Typical
Coconut	WS	Flavour	Liquid	1	Typical
Coffee	WS	Flavour	Liquid	1	Typical
Cream	WS	Flavour	Liquid	1	Typical
Gianduia	OS	Flavour	Liquid	1	Typical
Mango	WS	Flavour	Liquid	1	Typical
Milk	WS	Flavour	Liquid	1	Cream
Nougat	WS	Flavour	Powder	2	Typical
Orange	WS	Natural Flavour	Liquid	1	Juice
Pistachio	WS	Flavour	Liquid	1	Toasted
Strawberry	WS	Flavour	Liquid	1	Rape
Tangerine	WS	Natural Flavour	Liquid	1	Typical
Vanilla	WS	Natural Flavour	Liquid	2	Vanilla berries
Walnut	WS	Flavour	Liquid	1	Typical
Yogurt	WS	Flavour	Powder	2	Typical
Ciambellina	WS	Flavour	Liquid	1	biscuit
Forest fruit	WS	Natural Flavour	Liquid	1	Typical
Caramel	WS	Flavour	Liquid	1-2	Typical
Chocolate	WS	Flavour	Powder	1	Typical
Melon	WS	Flavour	Liquid	1	Typical
Mint	WS	Natural Flavour	Liquid	1-2	Fresh
Milk condensed	WS	Flavour	Liquid	1	Coocked
Cherry	WS	Natural Flavour	Liquid	1	Typical
Peach	WS	Flavour	Liquid	1	Typical

Description	Solubility	Legal Status	Physical Status	Suggested Dosage (gr/kg)	Profile
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AROMI & SEMI-PROCESSED FRUIT

Apple	WS	Fruit	Powder	10	Typical
Apricot	WS	Fruit	Powder	10	Typical
Banana	WS	Fruit	Powder	10	Typical
Blueberry	WS	Fruit	Powder	10	Typical
Cherry	WS	Fruit	Powder	10	Typical
Lemon	WS	Fruit	Powder	10	Typical
Lime	WS	Fruit	Powder	10	Typical
Melon	WS	Fruit	Powder	10	Typical
Orange	WS	Fruit	Powder	10	Typical
Passion Fruit	WS	Fruit	Powder	10	Typical
Peach	WS	Fruit	Powder	10	Typical
Pineapple	WS	Fruit	Powder	10	Typical
Pink Grapefruit	WS	Fruit	Powder	10	Typical
Plum	WS	Fruit	Powder	10	Typical
Pomegranate	WS	Fruit	Powder	10	Typical
Raspberry	WS	Fruit	Powder	10	Typical
Strawberry	WS	Fruit	Powder	10	Typical
Cranberry	WS	Fruit	Powder	10	Typical
Red fruits	WS	Fruit	Powder	10	Typical
Kiwi	WS	Fruit	Powder	10	Typical
Mandarin	WS	Fruit	Powder	10	Typical
Mango	WS	Fruit	Powder	10	Typical
Blackberry	WS	Fruit	Powder	10	Typical
Pear	WS	Fruit	Powder	10	Typical

AROMI & MILK BASED PRODUCTS

Chantilly Cream	WS	Flavour	Liquid	1	Typical
Cream	WS	Flavour	Liquid	0,5-1	Typical
Cuor di Panna	WS	Flavour	Powder	2-5	Typical
Fresh Milk	WS	Flavour	Liquid	1	Typical
Milk	WS	Flavour	Powder	2-4	Condensed Milk
Milk	WS	Flavour	Liquid	1-2	Cream/Milk
Milk	WS	Flavour	Liquid	1-2	Condensed Milk
Zabaglione	WS	Flavour	Liquid	0,5-1	Typical
Zuppa inglese	WS	Flavour	Liquid	1-2	Typical
Egg yolk	WS	Flavour	Liquid	1-2	Typical
Mascarpone	WS	Flavour	Liquid	1	Typical
Mascarpone	WS	Flavour	Powder	1	Typical
Caramel mou	WS	Flavour	Liquid	1-2	Typical
Caramel	WS	Flavour	Powder	1	Typical
Cream	WS	Flavour	Powder	1-2	Typical
Egg cream	WS	Flavour	Liquid	1	Egg
Whipped cream	WS	Flavour	Liquid	1-2	Typical



www.aromatagroup.com

Head-Office & Production Site

Via Carolina Romani, 35
20091 Bresso (MI) Italia
Tel. +39 02 6650 1860 /1970
Fax +39 02 6650 0943
info@aromatagroup.com

Production Site Concorezzo

Via Guido Rossa, 10
20863 Concorezzo (MB) Italia
Tel. +39 039 5169 601
Fax +39 039 5169 672
info@aromatagroup.com

Production Site Gessate

Via Italia, 28
20060 Gessate (MI) Italia
Tel. +39 02 9592 901
Fax +39 02 9538 2688
info@fioriocolori.com

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