

**Almond Avalanche** 

Rich chocolate almond ice cream with chocolate coated almonds, swirled with chocolate almond variegate

**Blackberry Cheesecake** 

Cheesecake ice cream with milk chocolate flakes and ribbons of blackberry variegate

**Caramel Pecan Butter Cake** 

Goopy butter cake ice cream with shortcake, praline pecan pieces swirled with salty pecan dulce variegate

**Chocolate Covered Strawberry** 

Natural strawberry ice cream with strawberry pieces, dark chocolate flakes and swirled with strawberry variegate

**Chocolate Espresso** 

Rich chocolate espresso ice cream with chocolate espresso flakes and swirls of bold espresso fudge variegate

**Cinnamon Churro** 

Cinnamon cream ice cream with cinnamon sugar shortcake pieces and swirled with crunchy cinnamon sugar variegate

**Coconut Cornucopia** 

Sweet coconut ice cream loaded with tiny marshmallows, dark chocolate flakes and swirled with ribbons of caramel pecan coconut variegate

**Dark Chocolate Mint Crackle** 

Dark chocolate ice cream with white chocolate flakes and white mint crackle fudge variegate

**Raspberry Peach Mango** 

Mascarpone yogurt ice cream with chunks of mango throughout and swirls of raspberry peach variegate

**Triple Caramel Crunch** 

Bold caramel ice cream with praline pecans, chocolate turtles and swirls of rich caramel dulce variegate

**Fruit & Honey Vanilla** 

Sweet honey vanilla bean low fat frozen yogurt with chunks of peaches and swirls of blueberry variegate

**Tropical Twister** 

A natural blend of orange peach mango and pineapple passion fruit sherbets



Each year, SensoryEffects® reviews consumer demographics and dessert menu flavor trends to develop a new line-up of Flavor Concepts. Our team works to properly balance and optimize these systems and present the finished prototypes to our valued customers.

Our concepts cover a wide range of trends and customer demographics including:

-  All-Natural
-  Ethnic-Inspired
-  Gourmet
-  Healthful
-  Indulgent
-  Kid-Appeal
-  Nostalgic

Please reference the flavor trend icons above when reviewing our flavors to match which trends each flavor would satisfy.

These systems can be further optimized to meet the specific needs of our customers, including flavor tweaking, functional changes, or leveraging some existing ingredients in the system. In the end, you will taste the difference when working with SensoryEffects®!

*Award Winning*

**Salted Caramel  
Chocolate Pretzel**    
*(Premium Ice Cream)*

Rich caramel custard ice cream loaded with dark chocolate flakes and ribbons of salty crunchy pretzel variegate



**Voted #1**  
"Most Innovative Prototype Flavor"  
at the 2011 IDFA Ice Cream  
Technology Conference

 **SensoryEffects®**  
Flavor Systems

To learn more, please visit [www.sensoryeffects.com](http://www.sensoryeffects.com)

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 **SensoryEffects®**  
Flavor Systems

2011/2012  
**FLAVOR  
CONCEPTS**

