

Health and wellness trend refreshes beverage innovation with alcohol alternatives on the rise, as well as lower alcohol in alcoholic drinks. Sensient is offering a range of natural flavors to replicate the sensory experiences and characteristics in no and low alcohol beverages.





Purple Tea Extract Elderflower Flavor Lemon Flavor Colors: Natural Blue



Raspberry Flavor Rose Flavor Colors: Caramel+Black Carrot



Mango Flavor Passion fruit Flavor Colors: BC orange liquid

DRINK LESS, DRINK BETTER From classic cocktail to unique mixology creation

ALC. 3% • Sugar 5% • 36cal/100ml

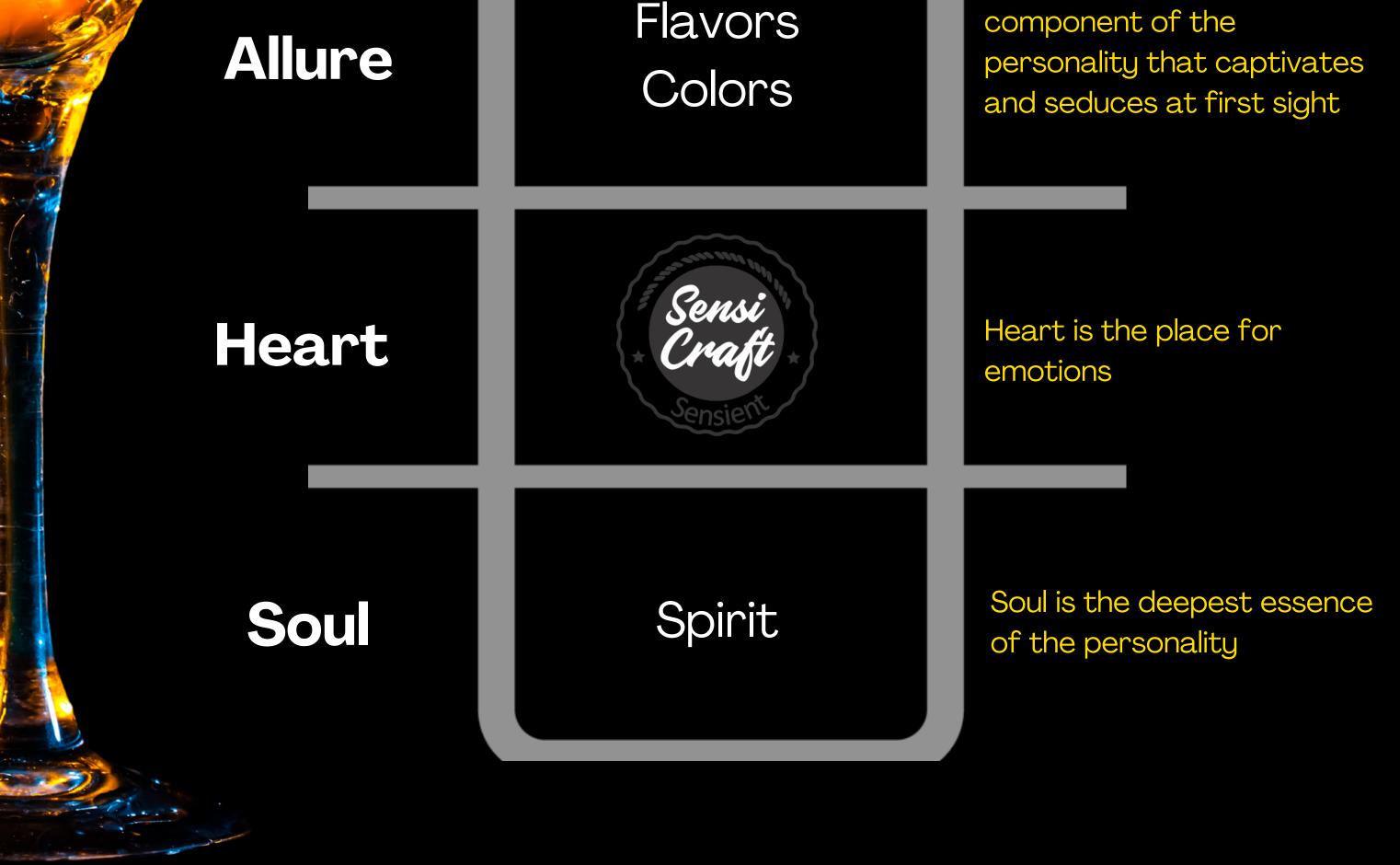




SensiCraft is a range of natural flavors to replicate the sensory experiences and characteristics of alcoholic beverages such as mouthfeel, aftertaste & alcohol heat







SENSIENT®



Nat SensiCraft Enhancer AA000785	This is used primarily to improve mouthfeel, burn(heat) and add some sweetness
Nat Fermented SCraft Flavor AA000530	Used to enhance fermentation notes in fermentation related beverages e.g. wine, prosecco, and beer
Nat Yeast Scraft Flavor AA000265	Used to enhance fermentation notes in fermentation related beverages e.g. wine, prosecco, and beer
Nat Burn Scraft Flavor AA000794	To replace partial alcohol burn notes
Heading Agent Scraft 65342	Typically used to replicate crema or improve from retention
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