





*“Aromas are just the soul  
of everything around us.”*







*For more than 70 years we have been manufacturing and selling formulations for the food industry. We are constantly investigating and innovating in order to fulfill our client's needs in the sectors of spices and condiments, meat-processed products, products from the sea, snacks and precooked products, technological adjuvants and aromas.*

*This catalogue includes only a small selection of our broad array of aromas and food essences, which is always being updated to follow the market trends. They are traditional, avant-garde, for salty or sweet foods or in any format needed: liquid, paste, adsorbent powder, atomized, etc.*

*If you are looking for a specific one which is not included in these pages, our team of experts is capable of developing it exclusively for you in our creation labs and pilot plant. This is our compromise with quality. This is our compromise with you.*

*This way of working has earned us the acknowledgment of the American Spice Trade Association, and we are also in possession of the IFS certificates (International Food Safety) and BRC (British Retail Consortium).*



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*As a common practice in the industry, most aromas are presented in their solid form (powder, whether adsorbed, atomized or a mixture of both). However, aromas are also available in their liquid form, should you prefer it. .*

# *salty products 01*





*01 salty  
products*





## *a) Meat-processed products*

*From the very beginning, we have been one of the leading companies in the selling of aromas for the meat industry. We offer a broad array of tested aromas for all sectors, including raw manufactured aromas as well as cooked and cured ones. Amongst the vast areas of use and the peculiarity of the preparations in the different geographical areas, we have the following basic aromas:*

*BACON  
CACHIR  
CHEESE  
CHICKEN  
CHIPPED CHOPPED HAM  
CHORIZO  
COOKED COLD MEAT  
COOKED HAM  
CURED  
FRANKFURT  
IBERIAN HAM  
LAMB  
MEAT  
MORTADELLA  
MUSHROOMS  
SMOKED  
TURQUEY*

*Our meat product pilot plant is at our client's disposal to develop any kind of finished product using our prepared products and aromas.*



## *b) Canned fish*

*At Ceylan we have a long tradition for supplying the canned fish industry. Adapting ourselves to fulfill their needs, we work on the new trends on a daily basis to provide our clients with an added value.*

*This philosophy has made us experts in all kinds of exclusive aromas, from preparations for seasonings to the characteristic flavours of the different kinds of fish. Amongst others, we may highlight:*

*ANCHOVY  
COD  
ELVER  
FISH  
LOBSTER  
PICKLING BRINE  
SEAFOOD  
SPICES  
SQUID  
SURIMI*







## c) *Sauces and condiments*

*The sauces and condiments sector is the one offering the broadest creative possibilities. This is the reason why, apart from the most traditional preparations, we offer a broad array of new combinations which have been tested in our labs and in our test kitchen.*

*Amongst others, we can offer some of the most demanded aromas in hotel and catering trade, restaurants and industrial food industries:*

*ANCHOVIES*

*BARBECUE*

*BLACK OLIVE*

*BUTTER*

*CHEESES:*

*BLUE CHEESE*

*CHEDDAR*

*EDAM*

*ETC...*

*FRIED GARLIC*

*FRIED ONION*

*GRILL*

*HONEY*

*JALAPEÑO*

*MUSTARD*

*SAFRON*

*UNSEASONED ONION*

## d) *Precooked food*

*The precooked food market has experienced an unprecedented growth in the last couple of years. This has led us to want to satisfy this sector's changing needs with professionalism, quality and security.*

*At our culinary application's pilot plant we have tested a remarkable collection of aromas which are currently part of the main industries in the sector. Amongst them we find:*

*BOVINE ROAST  
DUCK A L'ORANGE  
HAMBURGUER  
MUSHROOM  
PIZZA  
ROAST CHICKEN  
SQUID  
SEA FOOD  
TRUFFLE  
VEGETABLES*









## *e) Soups and stocks*

*At Ceylan we are experts in the manufacturing of the most characteristic flavours for soups, stocks, creams, etc.*

*Our broad array of products includes from the most traditional to the most new, amongst which we find:*

*ASSORTED MUSHROOMS  
CURRY  
FISH  
LAMB  
MEAT  
MUSHROOM  
ROAST CHICKEN  
SOYA  
TOMATO  
WHITE ASPARRAGUS  
VEGETABLES*



## *f) Snacks*

*The snacks sector is one of our main priorities. We are aware of the important role that aromas play in these kinds of products. This has motivated us to produce one of the broadest selections currently in the market.*

*Together with the most demanded traditional flavours and new designs and innovations, we have devised a universe full of possibilities.*

*Here you may find a small representative selection:*

*BACON  
BLACK PUDDING  
BUTTER  
CAMPESINA  
CHICKEN-GUACAMOLE  
CHORIZO  
FINES HERBES  
HUMUS  
JALAPEÑO  
KETCHUP  
LEMON-PEPPER  
MUSTARD-FRANKFURT  
PATATAS BRAVAS  
RED CHEESE  
TABASCO  
TACO*



*Aromas are presented in their solid, liquid, paste or emulsion form without distinction, depending on their suitability for use.*

# *sweet products 02*







## *a) Sweet Snacks*

*The aromas market for sweet snacks offers multiple options for the different segments. Whilst there is plenty of choice of products for children, the sector is currently observing an increase in teen products directed at an older consumer seeking to avoid salt.*

*Amongst the most common products we find popcorn, cones and cheese puffs. However, there is also a broad selection of aromas, amongst which you may find:*

*Classic fruit flavours:*

*LEMON*

*ORANGE*

*PEACH*

*STRAWBERRY*

*Warm flavours:*

*BARBAPAPA*

*CARAMEL*

*CHOCOLATE*

*COCONUT*

*HONEY*

*TOFFEE*

*VANILLA*

*Cheeky fantasy flavours:*

*COLA*

*EXOTIC*

*SHARK*





## *b) Patisserie*

*We offer some of the most classic and heritage sweet flavours for the manufacturing of hard and soft sweets, compressed candy, chewing gum, fruit jellies, marshmallows and all kinds of candy treats. We have also developed a line of innovative super fruit aromas (considered the healthiest fruits).*

*Amongst our range you may highlight:*

*BANANA  
BLUEBERRY  
COFFEE  
CARAMEL  
CHERRY  
CONDENSED MILK  
LEMON  
MINT  
MENTHOL-EUCALYPTUS  
ORANGE  
RED FRUITS  
STRAWBERRY  
VANILLA*

*Exotic:  
KIWIFRUIT  
LYCHEE  
MANGO  
PAWPAW*

*Floral:  
JASMINE  
ORANGE BLOSSOM  
ROSE  
VIOLET*

*Super fruits:  
HAW  
MANGOSTEEN  
GOJI BERRIES  
SEA-BUCKTHORN*

## *c) Ice creams, sherbets and premixes*

*Discover our broad array of powder, liquid and paste aromas, without or without coloring, especially designed for these kinds of applications.*

*They are high stability products made to be tasted at low temperatures. Our selection of aromas includes:*

*BRANDY  
CAMEL  
CHOCOLATE  
COCONUT  
CREAM  
CREAM TOFFEE  
HAZELNUT  
LEMON  
MALT WHISKY  
MINT  
PISTACHIO  
STRAWBERRY  
TIRAMISU  
VANILLA*



02 sweet  
products







## *d) Yoghurts and other dairy products*

*We are pleased to present a selection of classical fruit aromas which combine perfectly with the acidity of yoghurts, milder ones for milkshakes and all kinds of cheese aromas and garnishing for melted or spread cheeses, as well as butter aromas for margarine, dairy fillings, etc.*

*Amongst them we may find:*

*Yoghurt:*

*APPLE*

*BANANA*

*CHERRY*

*KIWIFRUIT*

*PEACH*

*STRAWBERRY*

*WILD FRUITS*

*Batidos:*

*CHOCOLATE*

*CINNAMON*

*COCOA*

*HAZELNUT*

*VANILLA*

*Cheeses:*

*BUTTER*

*BLUE CHEESE*

*EDAM CHEESE*

*FINES HERBES*

*MANCHEGO CHEESE*

*SPICES*





## *e) Desserts*

*We offer a varied aromas catalogue to develop the tastiest products in industrial patisserie.*

*A full line of flavours including from the most classic to the most modern, both for semifreddos and for baking. They are available in liquid, powder or paste format.*

*Amongst them we may find:*

*BERGAMOT  
BISQUE  
BUTTER  
COFFEE  
COCONUT  
CREAM  
CRÈME BRÛLÉE  
LEMON  
MANDARIN  
MUESLI  
ORANGE  
PISTACHIO  
TIRAMISU  
VANILLA  
WALNUT*

## *f) Pastries and bakery*

*At Ceylan we have developed a complete line of aromas conceived for resisting high oven temperatures.*

*You shall find flavours both for doughs and fillings, which may include aromas such as:*

*ALMOND*

*APPLE*

*BREAD*

*BUTTER*

*COFFEE*

*CHOCOLATE*

*CREAM*

*DRIED FRUITS*

*HAZELNUT*

*KIWIFRUIT*

*LEMON*

*STRAWBERRY*

*VANILLA*





*We have aromas for other sectors such as beverages and  
fodders, including Pet Food.*

# *others*

## *03*







## *a) Beverages*

*Our technologies allow us to cover any needs detected in the beverages sector, no matter what type they are: aromatized waters, carbonic drinks, ethnic drinks, fruit drinks, alcoholic drinks, new fantasy drinks (shots), powdered drinks, etc.*

*We present some of our aromas in their soluble, emulsion or atomized powder forms:*

*Aromatized waters:*

*APPLE, LEMON, MANGOSTEEN, ORANGE*

*Carbonic drinks:*

*COLA, GRAPEFRUIT, LEMON, MANDARIN, ORANGE EMULSION, TONIC WATER*

*Ethnic drinks:*

*APPLE, GRAPE, INCAIC COLA, TROPICAL.*

*Non-alcoholic fruit drinks:*

*BANANA, BLUEBERRY, CHERRY, RASPBERRY, REDCURRANT*

*Alcoholic drinks:*

*ANISETTE, BRANDY, BITTER ORANGE, GIN, IRISH COFFEE, MINT.*

*Fantasy drinks:*

*AMARETTO, APPLE, APRICOT, COFFEE, CREAM, PEACH, PINEAPPLE, ORANGE*

*Powdered drinks (1+9):*

*LEMON, MOJITO, ORANGE, PEACH, RASPBERRY, STRAWBERRY*



## *b) Fodder*

*Aromas are an essential part of the production of animal fodder for the different ages, making them tastier and avoiding them from getting rejected. Moreover, we manufacture the aromas bearing in mind each species taste preferences.*

*Amongst others, we develop aromas for:*

*CALF  
FISH  
HORSES  
PIGS  
RABBITS  
SHEEP*

## *c) Pet Food*

*We have developed a full line of aromas for pet feeding, improving the product's palatability, which in other words means making it look tastier for the animal with the aim of contributing towards its marketing success.*

*Amongst other aromas, we may highlight:*

*COLD MEAT  
FISH  
LIVER  
MEAT*



## d) Customizations

*Many times, our clients have the need to improve an existing product or develop a new one. In such cases, we offer our aromas creation laboratories, pilot plant, test kitchen and physics, chemistry and microbiology labs. With all the support of our technical team, we are able to evaluate the quality and profitability of the products which you desire to test or improve.*

*We also provide counseling regarding all technical, marketing and legal aspects which you may need to know about, both in Spain and abroad.*

### *THE 4 STEP PROCESS*

#### *1. The wish:*

*Do you have an idea for a new product? We shall advise you and find the way to develop it.*

#### *2. The project:*

*We shall study your idea, develop it in our lab and test it in our pilot plant. You shall be presented with the results as well as possible changes and improvements. Once you approve it we shall help you manufacture it.*

#### *3. The production:*

*We shall provide advice on work and production systems in your premises, as well as the necessary legal advice to fulfill all quality regulations.*

#### *4. The after-sales service:*

*We offer regular visits carried out by our technical department to verify that everything is working as it should be, whether in Spain or in the country where you may need us.*



The taste of experience

*This catalogue includes only a small selection of our broad array of aromas and food essences, which is always being updated to follow the market trends. If you wish to receive further information about our full range of aromas, please do not hesitate to contact us. We shall deal with your request as soon as possible.*

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Ceylan is in possession of the following certifications:







**CEYLAN**

The taste of experience

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