



It all starts with food. Delicious, irresistible, unforgettable food. We're chefs at heart. And we use that passion for culinary to help you create craveable tastes that dare to capture the hearts, minds and taste buds of eaters everywhere. From concept to commercialization to consumer craze, McCormick Flavour Solutions makes it easier to create exclusive flavours that serve up the ultimate eating experience.

TAP INTO OUR TREND TRACKERS

Consumer Insights

First to market means first in the hearts of consumers. Our global team of flavour research experts is continually uncovering emerging trends from around the world to help you beat the competition with the next big taste creation.

CHEF-INSPIRED. KITCHEN-CREATED.

Food-Focused Philosophy

With a food-first approach, we combine creative culinary passion with flavour creation expertise to develop inspiring tastes that consumers are sure to crave.

STAY CONNECTED TO CONSUMERS

Consumer & Sensory Science

We don't just bring consumers along for the ride. We let them drive. Through our advanced consumer testing methods, like our proprietary Create IT® process, we'll ensure that you're continuously connected to consumer tastes and opinions.

YOUR WISH IS OUR INSPIRATION

Taste Creation

Our comprehensive taste creation approach leverages our deep understanding of material science, adhesion and flavour technology to create consumer experiences optimized for your needs and processing operations.

TASTE YOUR CONSUMERS CAN TRUST

Sustainability & Sourcing

Through our Purpose-Led-Performance initiatives, we work to help improve the health and well-being of all people; build vibrant communities where we live, work and source; and make a positive impact on the planet.



All the Means, NO MATTER WHAT YOUR END.

OUR SOLUTIONS

- Flavour & Extracts
 - Compound Flavours
 - Process Flavours
 - Natural Extracts
 - Encapsulated Flavours
- Seasonings & Marinades
- Sauces & Condiments
- Herbs & Spices
- Vanilla
 - Flavour
 - Extracts
- Fermented Specialties
- Coatings & Toppings

CREATING SIMPLE TO LAYERED TASTE EXPERIENCES



DRESSING & DIPS



VANILLA



SNACKS



CITRUS



DAIRY



PICKLED SPECIALTIES



COATINGS



HERBS & SPICES

TASTE SYSTEMS DESIGNED FOR ANY APPLICATION

- Bakery
- Confection
- Cereal
- Bars
- Beverages
- Savoury Snacks
- Meals & Sauces
- Dairy
- Health & Nutrition



Delivering naturally created tastes crafted with pantry ingredients, natural flavours & extracts and culinary inspired techniques.



Advanced flavour modulation technologies to meet consumers' expectations & maintain your brands' identity while solving healthy taste challenges.



Over 90 years of citrus industry experience at your disposal to create complex, high performance and natural citrus flavours consumers will love.



Real spice & herb alternatives offering the perfect solution to deliver a combination of flavour & functionality.