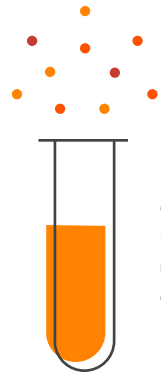


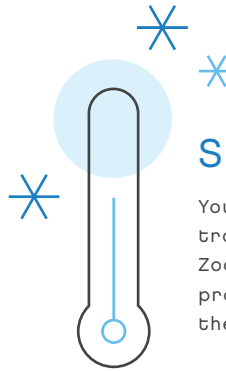
Zooming is Cooler®

Take out the heat · Max out the taste · Powder up



Step 1

Our taste designers create your desired Flavor in a liquid Form, bursting with taste and aroma.

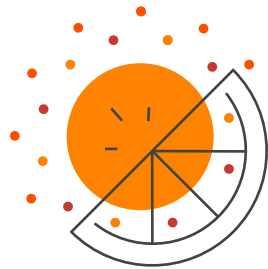
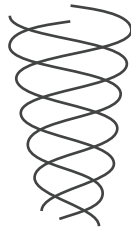


Step 2

Your liquid Flavor is ready to be transformed into a powder using Zoom's patented, low heat cool process called Zooming. Heat is the enemy of natural Flavors.

Step 3

Instead of heat, the liquid Flavor is zoomed into a powder using high speed physics!



Step 4

Out pops a powder that encapsulates the real taste and aroma of the starting liquid Flavor.



Step 5

Zooming is more efficient, using less water & energy, so your Flavor cost will be less.

Step 6

Your Finished product has the superior taste and exceptional aroma to complement your brand.



Now you've got the best-tasting brand on the planet!

Cool
Process

Great Taste
& Aroma

Enhanced
Stability

Incredible
Solubility

Cost
Savings