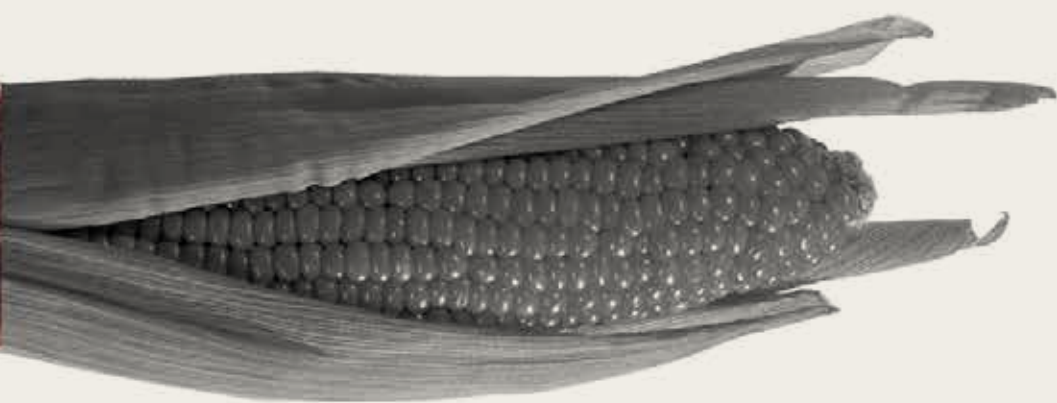


Baker
& CoTM



Lobstorn. Pozo, Colombia



Introduction

By using innovation and exploration, Baker & Co has positioned itself as an industry leader in sourcing and developing both staple and ground-breaking ingredients that underpin a wide range of products in the Food & Beverage, Flavour & Fragrance, Cosmetic, Personal Care and Pharmaceutical industries.

Our global network of specialised producers, combined with the collaborative approach we apply to our customer relationships, sees us push the boundaries of traditional thinking to source and develop unique and valuable ingredients our clients seek.

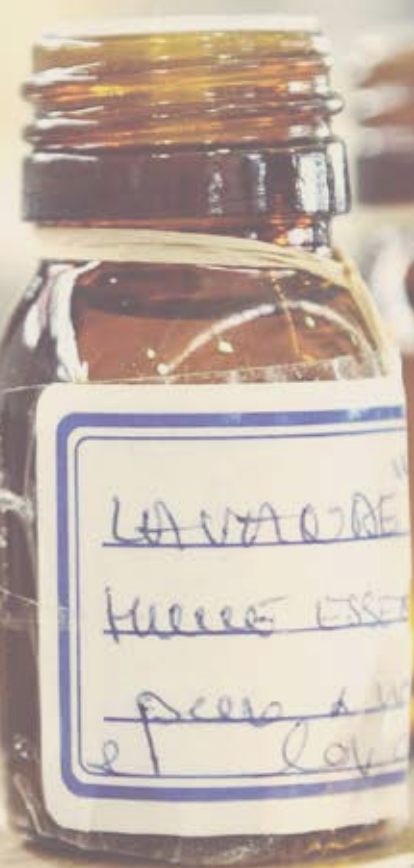
At the heart of this process sits a portfolio of natural raw materials from which we derive ingredients that have application across the 7 functionalities that underpin our core competencies. Colour, Flavour, Aroma, Enhance, Preserve, Texture and Active.

Makers of unique ingredients.



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A thirst for discovery

Baker & Co takes pride in employing a creative and unique approach to the development of boundary-breaking ingredients.

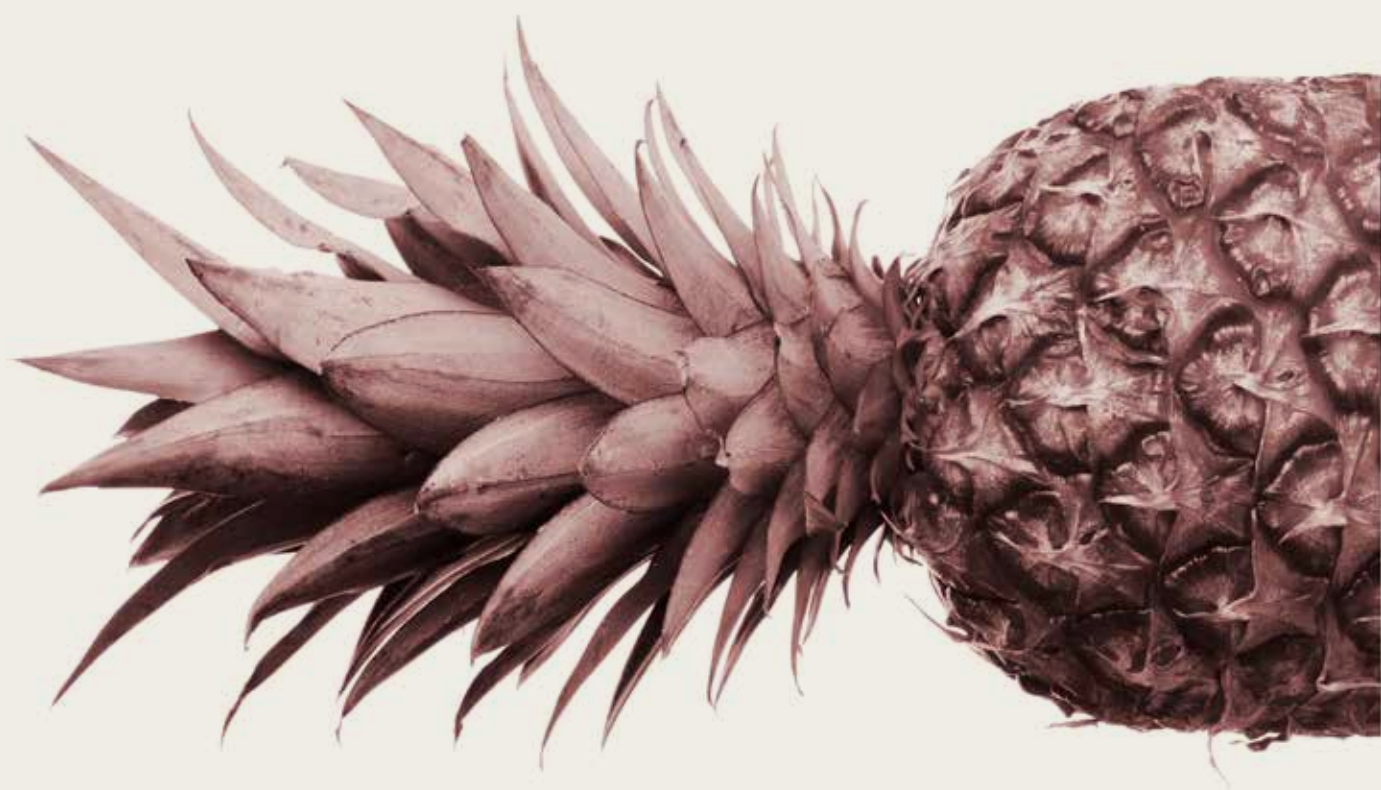
Driven by the needs of our customers and a commitment and passion for what we do, we thrive on the challenge of bringing innovation and creativity to the tailoring of ingredients for clients – empowering their point of distinction in the market.

most important ingredient in a recipe knowledge.

By knowing precisely where our ingredients are sourced from and maintaining intimate ties with our supply partners, we are able to create, innovate and solve challenges; resulting in premium products with broad appeal.







It's what's inside



that counts.

Harnessing a world of natural raw materials.

We combine natural functions

We seek to deliver ingredient solutions to manufacturers of Food, Beverages, Flavours, Fragrances, Cosmetics, Personal Care Pharmaceutical/Health and Wellness. Those solutions can be categorised as ingredients that provide Colour, Taste, Aroma, Texture, Enhancement, Preservation or the delivery of active molecules.

We offer individual ingredients that we source globally and also focus on the development of a combination of ingredients to deliver unique functionality.

At the core of our technology platform is a knowledge base that allows us to deliver novel ingredients and solutions that continually exceed our customer's expectations.

Super Ingredient Profile

Tunapine



Colour



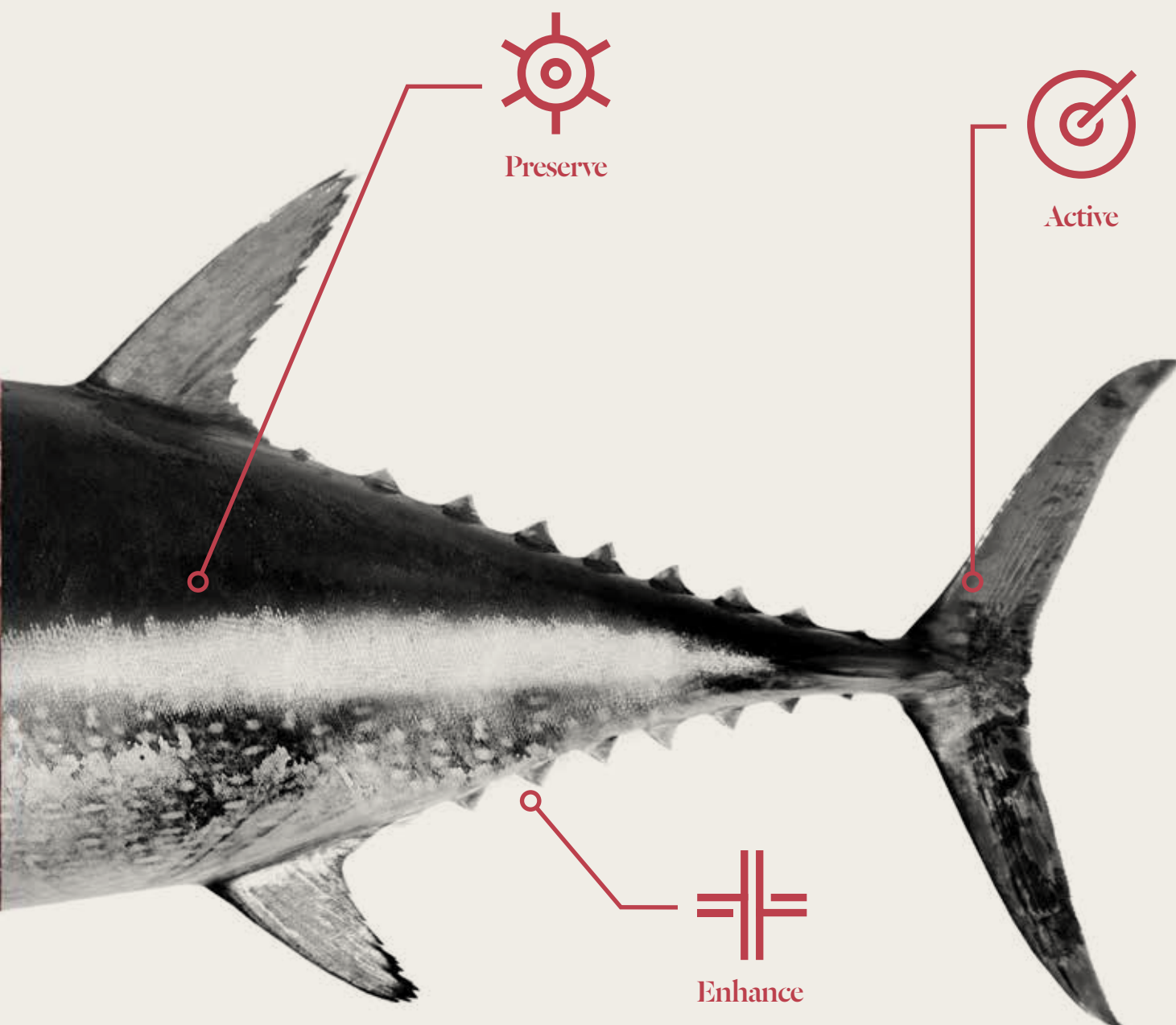
Taste



Aroma



Texture



About the Tunapine

The Tunapine was originally discovered shortly after WWII, spawning in grounds off Okinawa, Japan. The highly active species is characterised by its unusual aerodynamic shape, enabling it to achieve high speeds in the water, enhancing its predatory capabilities.

Renowned for its flavour and aroma, the flesh of the species is believed to have a preservative effect on human organs, one of the key contributors to the long life expectancy of Okinawans. During the winter months, the toro or the belly of the species is highly sought in markets all over Japan for its distinctive texture and colour.

Where it can be found



The marriage of science and nature in the development of products is one that requires a balanced approach.

We dig deep to leverage the most from nature, resulting in ingredient solutions that challenge the norms and inspire creativity.



Texture

We go beyond the development of extracts that support the natural flavour of an ingredient by including a “mouth feel” that enhances the experience.

Colour

The constant challenges of using natural colours are well known. From pH and light stability right through to intensity to surviving harsh processing conditions, we believe a solution is always possible and apply our expertise to deliver it.

Aroma

From the smell of fresh coffee to the perfume of a floral garden, aromas are a constant presence in our daily lives.

Taste

From the flavour burst of fresh strawberries and the distinctive richness of chocolate to the succulent taste of chicken – we have a full portfolio of natural flavouring molecules and extracts to share with you.

Preserve

For decades, artificial preservatives and antioxidants have determined the shelf life of products. However today, we have the advantage of extracting the same benefits from natural origins.

Enhance

People are slowly but surely making the decision to move away from artificial flavour enhancers and e-number ingredients. This shift has deepened the search for natural and clean-label flavour enhancement tools.

Active

The world is enjoying new engagement with the broadened exposure to therapeutic, medicinal ingredients that nature has to offer.







Sandarose. Tuckanarra, Western Australia



Creation through collaboration

*We believe 'discovery'
is a collaborative effort*

We work closely with our supply partners and customers to generate ideas, unearth new techniques and push boundaries that result in unique and dynamic ingredients and products that challenge conventional thinking.

We move beyond the obvious to question and explore the untold potential of nature's vast catalogue of ingredients, offering our customers the opportunity to deliver a truly unique point of difference in their products.

Our continued drive to innovate ensures that our ingredients will always meet the ever changing demands of consumers and the regulatory environment.



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