



The 1-2-Taste Newsletter is distributed on a regular basis and gives an overview of the latest supplier introductions, product news and other novelties at 1-2-Taste.

In this edition:

- Join sustainability webinar • Blog Natural preservatives • Introducing NuSavor
- New service partner: FoodBuzz • Introduction: ANP • New podcast and blog • Free beverage whitepaper • New CSE EU • Blog emulsifiers • Free 1-2-Taste demo

[Register for 1-2-Taste Webinar Series: 'Sustainability trends in food ingredients'](#)

In this Webinar, we will explore the importance of sustainability in food ingredient product development and the role played by different companies in shaping this trend. Get some key insights from 5 industry suppliers during the 1-2-Taste Webinar Series on '**Sustainability trends in food ingredients**', 6 June, 10-11:30 AM.



1-2-Taste Webinar series: Sustainability trends in food ingredients

Register today!

[New Blog](#): Common natural food preservatives used in food processing

In this blog, we'll explore the world of **food preservation** and the common **natural preservatives** used in food processing. We'll discuss the difference between natural and artificial preservatives and explore how natural options like citrus fruit, sweeteners, seasoning, garlic, and oil can be used to preserve food. Join us as we dive into the fascinating world of **natural food preservation**.



Blog: Common natural food preservatives used in food processing

Read blog

Introducing [NuSavor](#): Clean Label, Natural, Plant-Based Umami Flavour Enhancer

We are very happy to introduce [NuSavor](#), the latest addition to our product portfolio at 1-2-Taste. NuSavor is a **clean label, plant-based natural flavour** that elevates umami

and kokumi taste sensations, created by NuTek Natural Ingredients and now via 1-2-Taste available in Europe.



Elevate your flavour game with NuSavor's natural and clean label umami boost!

[Read more](#)

NUSAVOR.
NATURAL FLAVOR

Introducing [FoodBuzz](#) on the 1-2-Taste B2B platform!

From concept to creation, their team of qualified food technologists will work hand in hand with you to **refine your recipes** and **ensure practicality for scaling**. With clients from all over the world, we have the expertise and equipment capabilities to turn your vision into a reality, no matter the scale.



“FoodBuzz: Your UK-based innovation partner on the 1-2-Taste B2B platform, transforming ideas into reality for startups and businesses worldwide.”

Sharon Harvey - Director FoodBuzz Consulting

FOODBUZZ

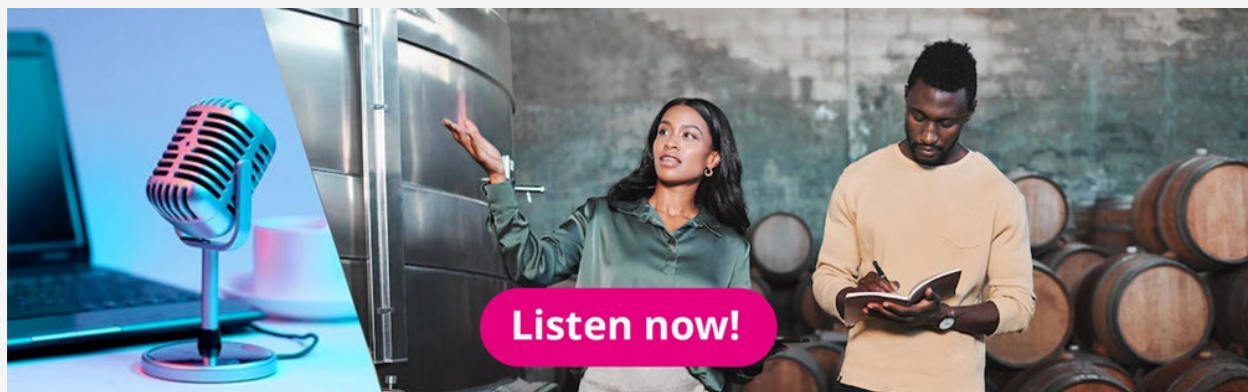
Experience Superior Flavour with [Australian Native Products](#)

We are thrilled to introduce you to Australian Native Products (ANP) and their unique, high-quality ingredient, **Lemon Myrtle**, available through [1-2-Taste](#), the leading online B2B platform for food and beverage ingredients. As a partner of [ANP](#), we offer a range of sustainably farmed and ethically sourced products of the **highest quality** for our

customers.



New [Blog](#) and [Podcast](#) of 1-2-Taste Talks Food Ingredients series, focused on **winning the game in alcoholic beverage trends!** From low-alcohol options to unique taste experiences, **discover insider insights** from industry experts: Lisanne van der Kooi of [Food Scientist For Hire](#), Volker Zurowietz of [Sweethouse](#), Manuel Pena Roig of [DELSA](#) Derivados Esenciales de Limón S.A., Bas de Kroon of [Vanille B.V.](#) and Michel Goldbach of [Dutch Essentials BV](#).



[Latest whitepaper](#): **5 Tips for a Successful Alcoholic Beverage Introduction.** This comprehensive **whitepaper** is packed with valuable insights into the latest trends shaping the **alcoholic beverage market** and the crucial factors that contribute to creating a **winning prototype**.

Launch your alcoholic beverage to success with 5 expert tips



Download now

Introducing our newest team member at 1-2-Taste Europe! Say hello to **Dogan Basoglu**, our new CSE. Check out this photo of our newest team member, **Dogan Basoglu**, making a flying start with his new colleagues at 1-2-Taste Europe! Dogan brings a unique set of skills and experience to our team, with a Masters in Biomedical Nutrition (R&D) and Health Food Innovation and Management.



1-2-Taste [Blog](#): What are the different types of emulsifiers?

In this blog, **What are the different types of emulsifiers?**, we delve into the science behind emulsification in food processing and explore the **different types of emulsifiers** that make our favorite foods taste and feel so rich and delicious. Join us on this tasty journey as we uncover the secrets of emulsifiers and their crucial role in **creating high-quality food products**.



Interested to know about all possibilities and advantages of buying at the 1-2-Taste platform?

Get your 1:1 live demo with:

Monika Pavlovska

Customer Success Executive 1-2-Taste

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