



Monthly Newsletter

June 2023 - 5



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:

- New supply partner: SonderJansen
- New blog, podcast and whitepaper: Sustainability trends in food ingredients
- ScaleNL Connect Chicago US Market Entry Program
- New supply partner: Bombasei Decor
- Release of four insightful blogs
- Free Dairy Whitepaper
- 1-2-Taste explainer video
- Free 1-2-Taste Demo

New supply partner: [SonderJansen](#)

We are thrilled to announce that we have partnered with SonderJansen to provide our customers with premium IQF Fruit & vegetables. With SonderJansen on board, we are confident in delivering consistent supplies to our customers, regardless of the season. Check out all SonderJansen products here!

[Shop at SonderJansen](#)



Premium IQF Fruit & Vegetables of Sonderjansen, Directors of Frozen Quality, now available at 1-2-Taste!

Gerrit Sonder - CEO Sonderjansen



New [blog](#), [podcast](#) and [whitepaper](#): Sustainability trends in food ingredients:

Are you interested in learning about the latest sustainability trends and innovations in the food industry? Do you want to hear from industry leaders on topics like sustainability, waste reduction, and supply chain management? If so, we invite you to listen to the latest 1-2-Taste Podcast - Sustainability trends in food ingredients hosted by Jasper Schouten, CEO and Co-founder of 1-2-Taste. We also wrote a blog and a whitepaper about this topic.

This podcast episode in the 1-2-Taste Talks Food Ingredient series features interviews with five experts on sustainability in food ingredients from [Solidaridad Network](#), [PeelPioneers](#), [AgroSingularity](#), [Moringa Wize](#) and [ProFound - Advisers in Development](#).

Sustainability trends in food ingredients

[Listen now](#)

1-2-Taste is selected for the ScaleNL Connect Chicago US Market Entry

Program!

1-2-Taste is excited to announce that we have been selected to be part of the cohort of promising agri-food startups for the [ScaleNL Connect Chicago US Market Entry Program](#)! Jasper Schouten, CEO and Co-founder 1-2-Taste: “We are honoured to be among the innovative companies chosen for our disruptive solutions that aim to revolutionize the agri-food industry and drive sustainability, efficiency, and positive change. This incredible program, organized by ScaleNL and the Consulate General of the Netherlands in Chicago, with support from the Netherlands Enterprise Agency (RVO) in partnership with the Ministry of Foreign Affairs, will prepare 1-2-Taste for the US market entry”.



New supply partner: [Bombasei Decor](#)

We are very happy to welcome Bombasai Decor on the 1-2-Taste platform, bringing a burst of natural colours to your creations! Their natural food colours are derived from 100% fruits, vegetables, and edible plants, ensuring they are completely free from artificial colourants and preservatives. Embrace the beauty of colouring foods naturally (no E-numbers!), as BOMBASEI Decor GmbH's products provide the perfect alternative to conventional food colourants.

Go to the Bombasei brandstore [here](#).

[Shop at Bombasei Decor](#)



Welcome to Bombasei Decor on 1-2-Taste - Your ideal solution for producing naturally vibrant food.

Stefanie Ebe
Managing Director Bombasei Decor



Check out these four insightful blogs that we have published recently!

What are humectants and why are they used in food processing?



Humectants are substances used in the food industry to retain moisture and prevent foods from drying out. They serve to improve texture, increase shelf life, and maintain the quality of various food products.

[Read more](#)

What are emulsifiers and when are they used in food processing?



Emulsifiers play a crucial role in the food industry, enhancing the texture and appearance of various food products. We discuss what emulsifiers are, explore different types and the significance in food processing.

[Read more](#)

What is umami flavour and how to use it in food?



Often described as the fifth taste, umami adds depth and complexity to dishes, making them more satisfying and enjoyable. But what exactly is umami?

[Read more](#)

What is MSG made of and how is it used?



MSG is a flavour enhancer that is widely used in the food industry. It's known for its ability to enhance the umami taste and is a common ingredient in many dishes worldwide.

[Read more](#)

Download our latest [whitepaper](#): The cream of the crop. Trends in dairy innovations

This whitepaper delves deep into the challenges and opportunities in the dairy industry, providing valuable insights into the future of dairy. Download the whitepaper today and gain a competitive edge in the dairy industry! Don't miss out on this insightful resource.

Turn insights into winning dairy products

Download now



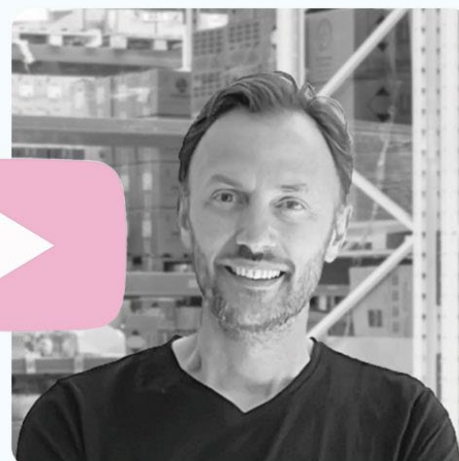
Just released! Our brand new [1-2-Taste explainer video!](#)

We are proud to share this video with you and we stick to an old saying: "video says more than 1000 words!"

1-2taste



*Discover the benefits of 1-2-Taste as your **food ingredient platform**. Watch our short video now.*



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

[Book a time with me](#)



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