



Holidays are over and most of us are returning to work - a lot happened in this Summer! The 1-2-Taste Newsletter gives you an overview of the latest supplier introductions, product news and other novelties at 1-2-Taste. Enjoy reading and get up to speed!

**In this edition:**

- **New supply partner: Selectarome**
- **Two new podcasts and blogs: Creating a winning food prototype & Developing a food concept**
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- **Interviews with Jasper Schouten (CEO) and Jan Klaver (CMO)**
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***Excited to partner with 1-2-Taste and offering SélectArôme organic and natural flavours online!***

Sylvain Lavoillotte - CEO SélectArôme



### **New supply partner: SélectArôme**

We are thrilled to announce the official launch of SélectArôme on 1-2-Taste. SélectArôme launches a portfolio of 25 selected natural and organic flavours in citrus, berries, fruits and non-fruit. The SélectArôme team has been successfully supplying companies in nearly 40 countries across the globe. Check out all SélectArôme products [here!](#)

[Shop SélectArôme](#)

## **1-2-Taste podcasts & blogs**

[Listen now!](#)

### **Two new podcasts and blogs!**

Tune in for our two latest episodes of 1-2-Taste Talks Food Ingredients that are hosted by Jasper Schouten, the CEO and co-founder of 1-2-Taste.

#### **Developing a food concept: Unleashing the art of a food concept**

[In this episode](#) we are taking a deep dive into the captivating world of food

concept development! We bring together a stellar panel of five esteemed food ingredient experts of [Bakery Academy](#), [neonwhale](#), [PREfresco Beverage Lab](#), [Food Scientist For Hire](#) and [Solidaridad Network](#). And don't forget to read our [blog](#) on the topic to stay ahead of the curve!

### Creating a winning food prototype: tips and tricks

[In this podcast](#) we delve into the art of crafting a successful food prototype, unveiling essential advice and strategies as we go. A renowned panel comprising five experts in food ingredients from [IMAG Organics](#), [SVZ](#), [I.T.S.](#), [Sweethouse](#) and [PeelPioneers](#) will provide their distinctive viewpoints. Also read more in the corresponding [blog!](#)

Read blogs

Listen to podcasts



*Collaborating with 1-2-Taste network, our mission is to support the discovery of successful product concepts and the ideal ingredients to make them a reality*

Johan Langenbick - CEO Foodpairing



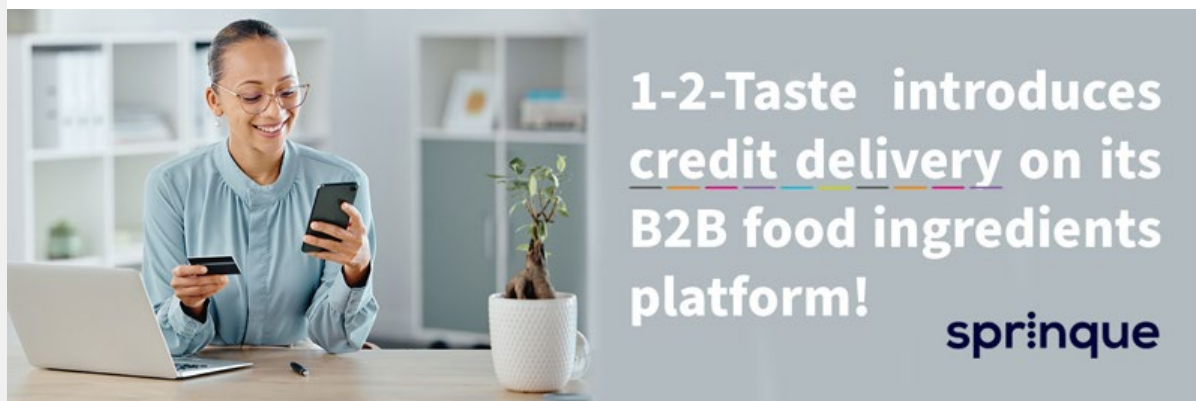
**FODPAIRING**<sup>®</sup>  
THE FLAVOR INTELLIGENCE COMPANY

### New service partner: Foodpairing AI

We are proud to welcome a new service partner on our platform: FoodPairing AI. Elevate your product development through the capabilities of AI and machine learning! Foodpairing AI empowers enterprises to innovate their concepts and refine formulations by seamlessly connecting data, insights, and algorithms.

Explore Foodpairing AI further and seize the opportunity to arrange a complimentary 20-minute consultation via 1-2-Taste.

[Go to Foodpairing](#)



### Credit terms on 1-2-Taste with Sprinque

Sprinque now offers European business buyers the flexibility of paying by invoice with a 30-day net payment term. This means you can source top-notch ingredients for your food creations without immediate upfront costs. Placing an order is easy on our user-friendly platform with a minimum order requirement of EUR 500. Our real-time credit allocation system ensures a seamless experience. This payment option aligns with industry standards and enhances cash flow management, giving your business financial flexibility.

### Release of two insightful blogs!

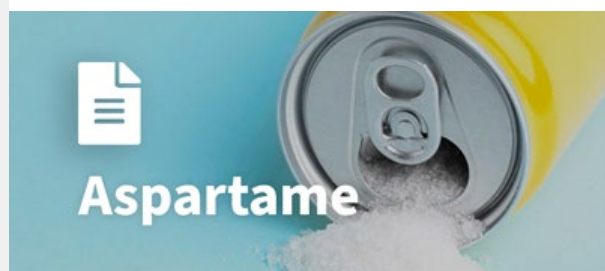
#### How to increase shelf life of food products?



Check out which factors influence shelf life such as oxygen exposure and enzymatic reactions. Additionally we elaborate on sustainable food preservation methods. Read the full blog and optimize your food storage here!

[Read here](#)

## What is aspartame and why use it in food processing?



Read all about the composition of aspartame, its applications, and food products it is commonly found in. We address the safety aspects of aspartame consumption, providing insights into this widely used artificial sweetener.

[Read here](#)



**Looking for alternative sourcing regions? Order Dextrose Monohydrate from Indian origin**

### **New on 1-2-Taste: Dextrose from Indian origin**

An ongoing trend in food ingredients is diversification of source countries. 1-2-Taste introduces corn-based Dextrose Monohydrate Food Grade, now produced in India, addressing this trend. We offer this product in larger quantities in 25kg bags at competitive pricing. Sourced from Sayaji Industries Ltd. in India, it meets EU standards. Suitable as a sweetener in a wide variety of applications! Request your quote for Dextrose Monohydrate Food Grade now.

[Shop Dextrose](#)



## Two interviews with co-founders of 1-2-Taste

In interviews with Jasper Schouten (CEO) on DeliveryRank and Jan Klaver (CMO) on Foodbusiness, 1-2-Taste's remarkable growth and innovative approach in the food industry are highlighted. Jasper shares the journey of their rapid growth, key strategies, and how they revolutionised the industry by providing easy access to a wide range of ingredients. Jan discusses how 1-2-Taste's cutting-edge technology and digital platform bring convenience and efficiency to food ingredient sales. This transformation reshapes the way businesses operate in the industry, creating a more accessible and efficient future for the food business. More info on the interviews you can find here:

**[Interview of Jasper](#)**

**[Interview of Jan](#)**

**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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