



Research & Development

We invest hundreds of thousands of dollars each year in new research and development capabilities at Flavors From Florida. However, the most important asset we have is the 60+ years of experience of the people working in our labs.

When we work together on a development project, you have 100% access to our development lab and everybody who works there. We don't try and protect them from the customers like some of the bigger flavor houses. You'll be working with the Director of R&D at Flavors From Florida on your project.



After the development of a good performing system is complete, getting to production is a big step. We are always happy to be present at your facility to accompany you every step of the way during trial production runs to make sure everything goes smoothly.

Create something new. Go after a market competitor. Cost reduce an existing system. Extend an existing line. At Flavors From Florida, we have the right development staff to get you there quickly. We'll surprise you.



Marketing Research

Whether you have a marketing staff of 1 or 100, we can provide a point of view on a particular consumer market. We have been asked over the years to conduct a consumer panel or to provide data on recent competitor product launches. Tell us what you need.

Need to know what the future is for refrigerated, less than 100% juice in the next 3 years? Want to know the new trends in Western Europe? Want to bring a Caribbean drink concept to the Northeast US? We can put together a presentation that could be used by your internal staff.

Going to a trade show and need some finished beverages to test with your customers? Just call us.

Want to have a brainstorm with our marketing team to determine new ways to target your end customers? We would be happy to organize and make it happen.

There are many ways to target your customers. It can be as easy as shooting ducks in the tub.

Quality Programs

Products manufactured by Flavors From Florida are regulated by the FDA, USDA and the Florida Department of Agriculture and Consumer Services (FDACS).

Flavors From Florida subscribes to the AIB International (American Institute of Baking) Food Safety, GMP and Sanitation audit program for its third party evaluations, and has since 1992, receiving Superior ratings year after year.



Certification of our kosher products is issued by the Orthodox Union. The production process, equipment, and all the raw materials and their source must be approved by the certifying Rabbi. The program is audited by the supervising field Rabbi monthly.



In 2006, we were certified organic by Quality Certification Services (QCS) and can produce 70-100% organic bases for all applications we support.



Regulatory programs include HACCP (Hazard Analysis Critical Control Point), allergen control procedures and consumer product labeling guidelines. Every batch we produce is tasted and tested, and production retains are kept for one year to support our customers production and quality staff.



About Flavors From Florida

Flavors From Florida has been in business over 35 years and continues to be a premium supplier of flavoring products to major manufacturers worldwide.

Flavors From Florida was founded in 1971 and moved to the Bartow site, our current location, in 1977. Acquired by Ramsey Laboratories in 1984, a fruit preparation company. Ramsey was



acquired and consolidated into global group ATYS in 2002. ATYS was bought in



2006 by Agrana, an Austrian based Fruit, Sugar and Starch producer.

Agrana has a strong culture for unlocking the value of fruit in the company and throughout the world.

From the Flavors From Florida headquarters in the heart of citrus



country, in central Florida, we are able to stay close to the citrus industry and bring

world class solutions to our customers.

We welcome visits from our customers when they are in the neighborhood. With



so many things to do in Florida, we expect to see you soon.

Relentless Customer Service

We are fanatics about customer service. Your perception of how we get you what you want has to meet or exceed your expectations.



We have a web site where you can submit a development project directly to the development lab. Ordering can be done by email or FAX.

You have the choice of packaging (Drums, Pails, Bag-in-Box, etc.) and we have standard pallet configurations for each type of packaging.

We generally quote lead times of two weeks and you'll receive an order confirmation to confirm when your order has a production date.

Less than full truckloads generally leave Florida on Fridays. Most all of our products ship frozen. We ship containers all over the world every week.



Raw Materials and Sourcing

Our ability to deliver world class products while keeping our costs and prices competitive has long been part of the culture at Flavors From Florida.

We are tightly connected to Agrana, our parent company, which allows us to source on a global scale. This is our greatest competitive advantage we can offer our customers.

Many of our customers actually use us as a supplier for raw material purchases because of our buying power. From our facility in central Florida, we can keep a keen eye on the prices and supply of citrus products. Our proximity to Miami serves as a gateway to South America.

When there is a hurricane or other disturbance in the supply chain for fruit or other raw materials, we can quickly employ methods to mitigate cost risk for our customers.

