



Consumers are seeking new flavor experiences made with clean, natural ingredients.

Sensient offers a portfolio of authentic smoked and fire-roasted ingredients that are all-natural, shelf-stable and ready to add artisanal flair to to your product innovations.

Find out more about our **Peppers & Vegetables** on **sensientnaturalingredients.com**Contact us at **sni.sales@sensient.com** or **209.667.2777**



NATURALLY FIRE-ROASTED

We fire-roast our onion, tomato, jalapeño, bell peppers and course ground sweet chili in small batches, over an open flame, to bring out the complex, savory notes and visual appeal of authentic fire-roasting, with no added flavors.



INSPIRED BY INSIGHTS

Today's consumer is intrigued by intricate cooking techniques and hand-crafted production methods that transform simple ingredients into a multi-sensorial experience, while maintaining a clean, all-natural label.

Slow-cook processes, like roasting peppers & vegetables over an open flame, mellows sharp notes, boosts sweetness and umami, adds pleasing grilled aromatics and the visual appeal of authentic fire-roasted ingredients.

Blending fire-roasted jalapeño, onion & tomato into salsa fresca elevates a simple condiment into an all-natural, sophisticated dip, while adding an authentic, artisanal flair.



Natural. Bold. Authentic.



