

Infuso is a customisable flavoured oil that delivers an impressive taste in a one single way process with a clean label benefit – especially interesting to boost the taste of healthier snacks.



Creating delicious bold flavours that are 100% natural at the same time

Infuso offers you a wealth of options for creating multi flavour profiles and different bold flavour & new taste experiences. Whilst you can define your own flavour intensity, the taste and mouthfeel are exceptionally good.

Those delicious and natural flavoured oils can be applied on a huge range of snack substrates like premium crisps, pop chips, (veggie) extruded snacks, baked snacks, rice cakes, coated nuts & tortillas for example. Beyond that, our flavoured oils portfolio offers many flavour options like Chili, Curry, Rosemary, Black pepper, Dill, Onion and even Peking Duck style.

We develop the unique and right flavour together with you proven by our Sensory capabilities and driven by Consumer insights.

An efficient production process

The standard two step seasoning process is replaced by a smoother, less handling single step application as Infuso replaces the oil that is sprayed on the snack substrate before seasoning happens. Our solution can be used without disruption or extra cost as it only needs a sprayer which is mostly already installed.

As the solution provides less, up to no dust on site it results in a cleaner working environment.

Infuso, seasoned oils to create multi layered flavour profiles

- Creation of multi flavour profiles
- Customised dosage of flavour intensity
- Mold and new taste experiences
- Clean label & use of natural ingredients
- ✓ Vegan, gluten free & salt free
- Absence of anti-caking and flow agents
- No sedimentation
- Less wasted products due to no
- ⟨✓ lumping
- ✓ No dust.

Griffith Foods Sensory and Consumer insights capabilities have proven that creating bold and unique flavour profiles that are also natural is a way to differentiate in the market besides branding.

