



Bell



Cooking Technique

Flavors

THE BELL FLAVOR DIFFERENCE

- Unprecedented turn-around times
- Custom package sizes to fit your manufacturing specs
- Low minimums available to satisfy business needs
- Ingredients secured for contracted customers to guarantee availability
- Experienced production staff averaging 20+ years
- Food Scientists, Chefs, Chemists, and Chemical Engineers



BELL'S UNIQUE APPROACH TO FLAVOR CREATION

At Bell, we infuse our deep expertise into every flavor profile we create. Our Flavorists collaborate closely to explore the subtle characteristics of each flavor, harnessing their unique qualities to craft true-to-nature experiences.

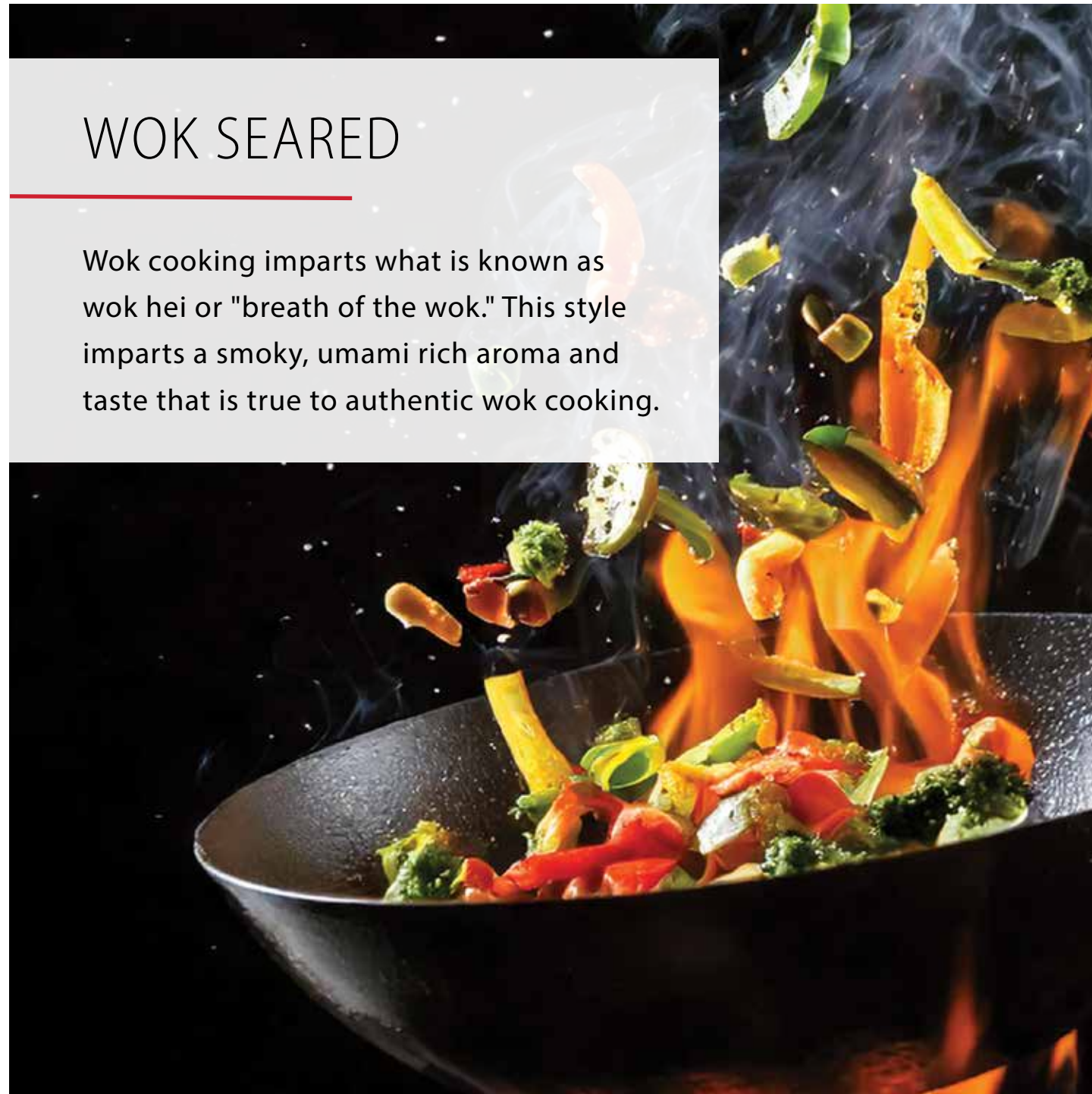
No matter which flavor you seek, Bell offers a versatile range of formats—including organic, natural, liquid, spray dry, and more—to meet diverse product requirements and regulatory standards.

COOKING TECHNIQUES

Our Flavorists collaborated with our Chefs to develop a line of flavors inspired by cooking techniques used in the kitchen. These authentic flavors mimic various techniques involved in creating proteins, sauces, marinades, and even sweet treats.

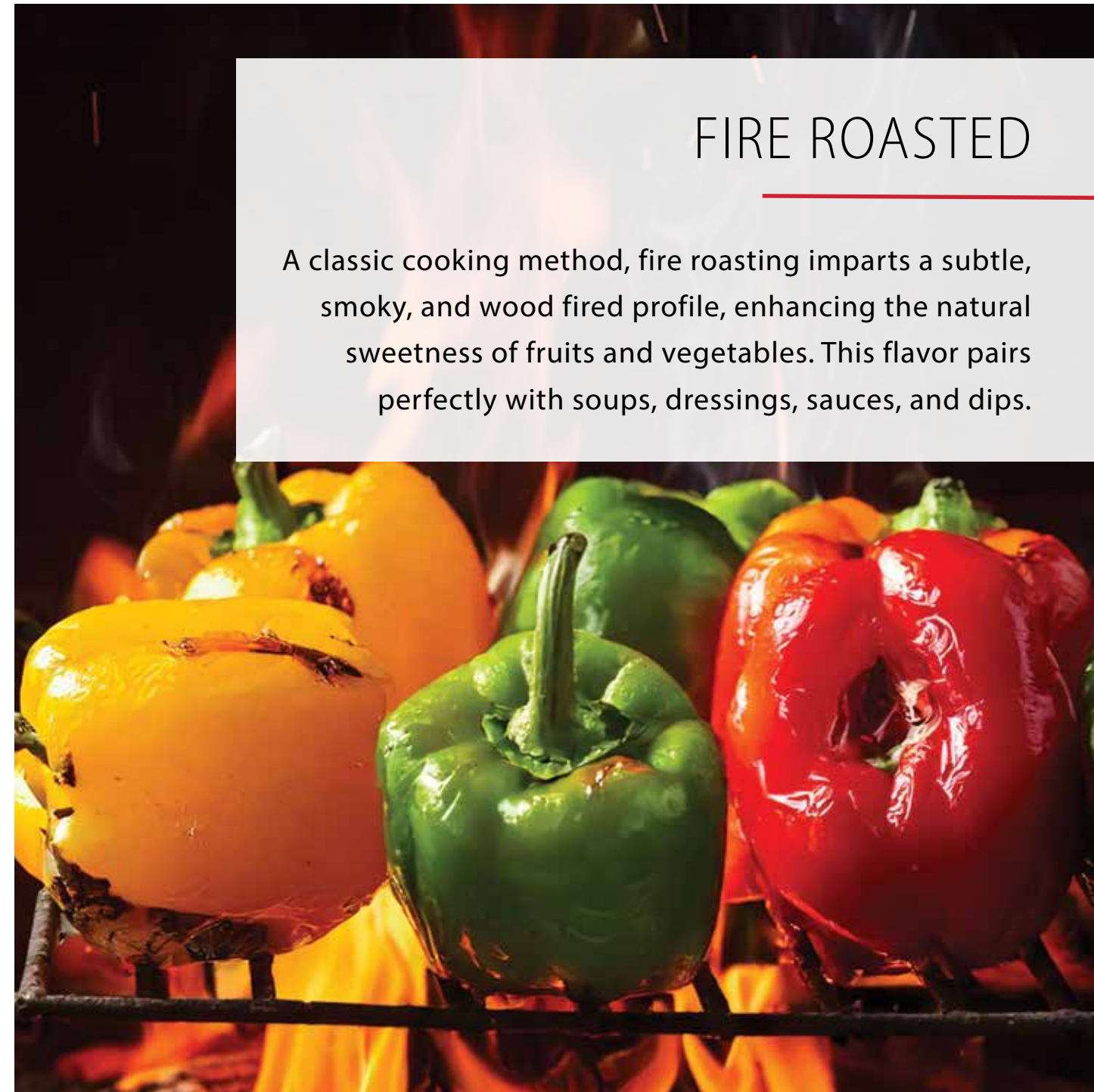
WOK SEARED

Wok cooking imparts what is known as wok hei or "breath of the wok." This style imparts a smoky, umami rich aroma and taste that is true to authentic wok cooking.



FIRE ROASTED

A classic cooking method, fire roasting imparts a subtle, smoky, and wood fired profile, enhancing the natural sweetness of fruits and vegetables. This flavor pairs perfectly with soups, dressings, sauces, and dips.



GRILLED

No matter your grilling style—gas, wood or charcoal—the signature smoky, seared, and charred notes of grilling add depth and bold flavors to every application.



FRIED

Make healthy snacks seem even more indulgent with Bell's Fried flavor, providing toasted richness without the added oil. This flavor is available in both sweet and savory profiles.



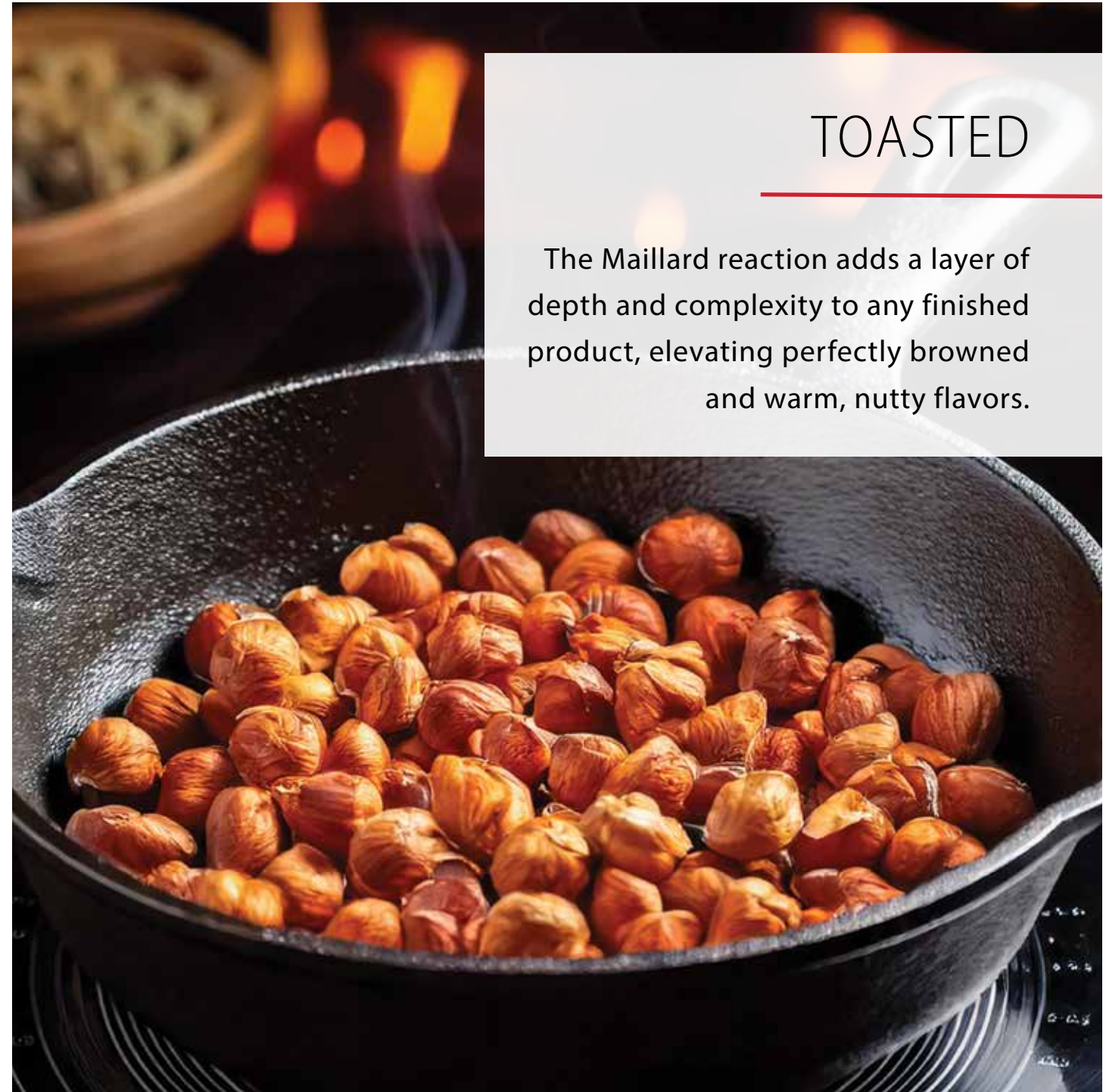
SMOKED

Cherry, Pecan, Applewood, Hickory, and Mesquite flavors present their own unique taste nuances. Bell's collection of smoke flavors provides bold, smoked profiles that are true to their wood varieties.



TOASTED

The Maillard reaction adds a layer of depth and complexity to any finished product, elevating perfectly browned and warm, nutty flavors.



SCAN THE QR CODE

For More Information &
To Request A Sample



Bell Flavors & Fragrances

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