

# Liquid Spice Alternatives:

A multitude of advantages



For Consumers around the world, the consumption of meat remains at a high level. In most of the civilized world this fact is no longer driven by the need to survive, but rather by the taste and the enjoyment of the experience. To ensure that processed meats retain that great taste. Trilogy offers spice alternatives and seasoning blends that replace traditional, costly spices and herb blends. We specialize in the production of liquid spice alternatives and seasonings that offer

- Consistent flavor profile
- Flavor that's equivalent to the natural spice
- Low to no microbiological concerns
- Cost effective with a one year shelf life
- Minimal storage requirements
- Can be labeled as Natural Flavor or Spice Extract
- Less weight, easy to handle
- Mixes well; oil soluble and compatible with meat fats



**Trilogy Essential Ingredients, Inc.**

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