

ESSENCES AND AROMAS



Essences and aromas are concentrated flavorings that are used to enhance the taste and aroma of food and beverages. They are typically made by extracting essential oils, flavor compounds, or aromatic compounds from natural sources such as fruits, vegetables, herbs, and spices.

Uses

- Used in baking and confectionery to add flavor to cakes, pastries, and candies. Ex. vanilla essence, almond essence, and lemon essence.
- Used in the production of perfumes, cosmetics, and air fresheners. Ex. lavender aroma, rose aroma, and citrus aroma.



Market Scope

The global market for flavors and fragrances was valued at \$28.2 billion in 2020 and is expected to reach \$37.3 billion by 2026, growing at a CAGR of 4.6% during the forecast period.

The major players in the Market for Essences and aromas are as follows:

1. *Givaudan SA*
2. *Firmenich SA*
3. *International Flavors & Fragrances Inc.*
4. *Symrise AG*
5. *Mane SA*
6. *Takasago International Corporation*
7. *Robertet Group*
8. *Sensient Technologies Corporation*
9. *Frutarom Industries Ltd.*
10. *Kerry Group*

