

# PRESS INFORMATION

## 125 years of flavour expertise:

**Dreidoppel presents new spray drying quality SprayDREI<sup>2</sup> at ProSweets Cologne**

**From 28 - 31 January 2024, the flavour experts from Dreidoppel GmbH will be presenting their sweet variety at ProSweets Cologne. For 125 years, Dreidoppel is specialised in the development and production of fruity and sweet flavours, which are sold all over the world. The new SprayDREI<sup>2</sup> spray-drying standard now produces particularly high-quality and stable powder flavours that are ideal for processing in the food industry.**

**Langenfeld, January 2024.** Good things evolve when many years of experience meet the love of the product and an innovative spirit. Dreidoppel stands for 125 years of exceptional flavour expertise. Known for good service and as a source of ideas for new concepts, Dreidoppel is a strong partner to the food industry and the craft sector - both in Germany and abroad. In addition to liquid flavours and pastes, Dreidoppel also offers powder flavours which e.g. are produced by spray-drying. If required, these powder flavours are also available in vegan, kosher and halal versions. To keep up with the latest developments, Dreidoppel regularly invests in new technologies and buildings - such as the new spray drying plant, which can also be used for contract spray drying.

### **SprayDREI<sup>2</sup> - Top-class spray drying**

Spray drying is a precise and reproducible method in terms of uniform particle size distribution, controlled moisture content, bulk density, particle shape and dispersibility. Maltodextrin - a flavourless mixture of carbohydrates - is often used as a carrier. In the spray drying of liquids such as solutions, emulsions and suspensions, a liquid flavour is infused into the matrix during the drying process, resulting in a fine powder. With the new SprayDREI<sup>2</sup> spray drying system, Dreidoppel now achieves even better results in terms of quality, homogeneity, timing and quantities:

- Ideal and reproducible emulsion fineness and stability
- Optimum flavour encapsulation, low flavour loss
- Flexible particle size
- Broad standard portfolio and tailor-made development

With notes of chocolate, vanilla, various fruits and many other flavours, the spray-dried SprayDREI<sup>2</sup> powder flavours are suitable for the production of a wide variety of foods - from baked goods, dairy products and cereals to confectionery and sports nutrition.

Dreidoppel will be presenting its outstanding flavour expertise and the new high-precision production process at ProSweets Cologne on stand E069 in hall 10.1.

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Dreidoppel GmbH specialises in the development and production of fruity and sweet flavours. For 125 years, Dreidoppel has been offering high-quality flavours for the food industry, a diverse range of products for bakeries and confectioners and a wide range of ingredients for the artisanal production of ice cream under the Gelatop brand. Founded in 1899, the Langenfeld-based company now has over 180 employees and sells its ideas for good flavour in 48 countries worldwide.