

News Release

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BASF Aroma Ingredients expands its Isobionics® portfolio with new natural flavors

- **Isobionics® Natural *alpha*-Bisabolene 98 and Isobionics® Natural (-)-*alpha*-Bisabolol 99 are the latest additions to Isobionics' flavor portfolio**
- **New flavors were developed following requests and valuable feedback from our customers, which is the core of our strategy and commitment to the natural flavor business**

Geleen, Netherlands, October 30th – Isobionics®, a brand of BASF Aroma Ingredients, is launching two new natural products on the flavor market. Isobionics® Natural *alpha*-Bisabolene 98 and Isobionics® Natural (-)-*alpha*-Bisabolol 99 are the latest additions to our Isobionics' portfolio being proof points of our commitment to developing natural flavors driven by customer needs.

"We are delighted to introduce the two new products, which are natural flavors and produced with our cutting-edge fermentation technology. Therefore, they are independent from harvest conditions and pesticide free," says Toine Janssen, CEO of Isobionics®. "This is a major milestone for us and for the flavor industry, as it is the first time that two natural flavors are being launched and marketed together. Building on our cutting-edge fermentation technology we can constantly expand our natural flavor portfolio beyond our well-established citrus products to address further customer and market demands."

Breaking new ground beyond the citrus portfolio, Isobionics® is unlocking a world with new possibilities for food, beverage, and flavor enthusiasts and is proud to introduce the following two products:

- Isobionics® Natural (-)-*alpha*-Bisabolol is a known product, traditionally derived from natural sources and with a complex and captivating aroma profile. Renowned for its delicate floral notes, it offers a subtle hint of chamomile, along with hints of sweet, woody undertones, resulting in a truly unique flavor experience. This groundbreaking innovation allows culinary professionals and beverage creators to boost other flavors such as Vanillin and Nootkatone to add a distinctive twist to their creations.
- Isobionics® Natural *alpha*-Bisabolene 98 is a breakthrough in the flavor industry as its purity improves better flavor development. Moreover, with its creamy milky flavor, it makes a major contribution to the expansion of the Isobionics® portfolio.

Our new flavors expand the flavorist palette to a new level

One of the most exciting aspects of the two new flavor ingredients is their great versatility. These flavor ingredients, produced at very high concentration via fermentation technology can be found not only in citrus essential oils, but also in several other natural oils, such as chamomile, ylang-ylang, black pepper, and basil oils. The very high quality of our natural flavors opens a world of possibilities for flavor enhancement in a variety of applications. Whether it is adding crispness to mild flavors, complexity to your beverages and confectionery formulations, or a savory punch to culinary creations, the new products offer limitless potential for creating memorable taste experiences. These natural products, use only renewable raw materials and they are produced via fermentation technology, which makes them independent from harvest conditions and seasonality and free from agricultural residues, thus ensuring a constant quality in your products.

Steffen Götz, Vice President of Aroma Ingredients at BASF, highlights the dedication to customer-centric innovation: "Isobionics' new flavor solutions embody our ongoing commitment to providing sustainable and high-quality ingredients. These new product launches complement and expand the existing portfolio and answer the need for fermentation-based natural flavors. Dedication to providing natural and sustainable flavor solutions forms the core of our new product

developments. Our biotech platform plays a significant role in developing future ingredients to deliver exceptional flavor profiles that are geared to consumer preferences."

The new natural flavors Isobionics® Natural *alpha*-Bisabolene 98 and Isobionics® Natural (-)-*alpha*-Bisabolol 99 have now been officially launched. Customers can already reach out to their designated sales contact and schedule an exclusive presentation of the new flavors to experience these extraordinary flavor innovations firsthand.

About BASF's Nutrition & Health division

BASF Nutrition & Health provides a comprehensive product and service range for human and animal nutrition, pharmaceutical, and flavor & fragrance industries. With our science-driven portfolio, we address customers in globally growing markets to meet the demands of an expanding world population. Together with our customers, we play an active role in enhancing the nutrition, health and wellbeing of consumers all over the world. Our products fulfill the highest safety, regulatory and sustainability standards. BASF Nutrition & Health operates sites in Europe, North America and in Asia-Pacific. For more information, go to www.basf.com.

About BASF

At BASF, we create chemistry for a sustainable future. We combine economic success with environmental protection and social responsibility. More than 111,000 employees in the BASF Group contribute to the success of our customers in nearly all sectors and almost every country in the world. Our portfolio comprises six segments: Chemicals, Materials, Industrial Solutions, Surface Technologies, Nutrition & Care and Agricultural Solutions. BASF generated sales of €87.3 billion in 2022. BASF shares are traded on the stock exchange in Frankfurt (BAS) and as American Depositary Receipts (BASFY) in the United States. Further information at www.basf.com.