

Newsletter February

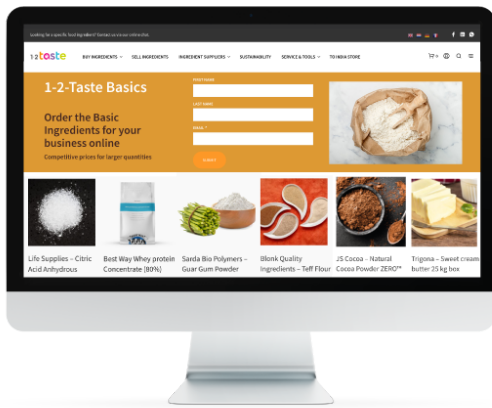
The 1-2-Taste Newsletter is distributed on a regular basis and gives an overview of the latest supplier introductions, product news and other novelties at 1-2-Taste.

In this edition:

Introduction of products of Foodie Flavours • Bakery blog and podcast • Meet our Basics! • Spotlight: SVZ's purees and juice concentrates • Join our Dairy webinar • Book a 1 to 1 with our Customer Success Executive

New [BLOG](#) and [PODCAST](#): A recipe for creating you bakery's 'signature': supply and support.

Jasper Schouten, CEO and Co-founder 1-2-Taste, dives into the world of making successful bakery products. From the development of bakery concepts, to the winning prototype, to the decision to go to market, getting the best contract to supply chain issues. Guests are Jos Vast of [Bakery Academy](#), Peter Naylor of [IMAG Organics](#), Egbert Sonneveld of [Blonk Quality Ingredients](#), Henk Bijl of [Trigona Dairy Trade BV](#) and Charif Geara of [Nexus Foods](#).



1-2-Taste goes Basics!

Food SMEs can turn to 1-2-Taste for their basic ingredient needs.

1-2-Taste started to offer [Basics ingredients](#) for food applications with flexible MOQs at attractive prices. Food companies can now order their Basic Ingredients online with competitive prices, also for larger quantities.

[Shop Basics](#)

New on 1-2-Taste: Over 60 natural Flavours of Foodie Flavours

Enhance the taste of your food products!
Made in the UK for cooking, baking, desserts, drinks and more.



The [Foodie Flavours](#) are **gluten free, dairy free, and vegetable oil free** flavours cater to all dietary restrictions and come in sizes ranging from **15 ml to 5 liters**, with higher volumes available on request.

[Shop Foodie Flavours](#)



SVZ knows fruit and vegetables.

Looking for high-quality, sustainable fruit and vegetable ingredients? The [portfolio of SVZ](#) of premium purees and juice concentrates are not only tasty and 100% natural, but you also receive the added reassurance of SVZ's reliability.

Innovation

SVZ's purees and juice concentrates are tailored to the specific needs of the customers.

They use the highest quality food safety and sustainability standards.

SVZ's understanding of the raw materials helps them to develop what you need. So you can have 100% natural fruit and vegetable ingredients.

Their collective knowledge and close collaboration with their partner farmers, customers and suppliers makes them the go-to fruit and vegetable ingredients supplier for food and beverage manufacturers across the globe.

Together, we grow better.

[Shop SVZ](#)

[Join 1-2-Taste Webinar series](#): Dairy - The cream of the crop, trends in dairy innovations (2 March, 10am CET).

Dairy products have been part of the human experience for thousands of years. In this industry you might think that everything that can be done, has been done. But obviously that's not the case! Jasper Schouten interviews Floris Combes of [neonwhale](#), Shari de Wit of [SVZ](#), Steve Baxter of [HE Stringer Flavours](#), Gerrit van Santen of [Wollenhaupt Vanilla](#), and Pieter Schulting of [JS Cocoa](#). Learn how dairy companies can use innovation to differentiate themselves in this challenging market space.



Interested to know about all possibilities and

advantages of buying at the 1-2-Taste platform?

Get your 1:1 live demo with:

Monika Pavlovska

Customer Success Executive 1-2-Taste

[Book a time with me](#)



An online version of this email is available [here](#).



Facebook



LinkedIn



Instagram



Email

Phone: +31 85 0027748 – Email: sales-eu@12taste.com