



PRODUCT INNOVATION SAMPLE REQUEST FORM

Please complete all fields and send via email to
product.manager@metroz.it.

All information related to the sample will be treated as strictly confidential. This form will be used exclusively by
Metroz Essences S.p.A.

Company*:

Contact person and role*:

Address*:

Phone*:

Email*:

Website:

KIND OF PRODUCTS:

- ☐ END FOOD PRODUCTS
- ☐ SEMI-FINISHED PRODUCTS / ADDITIVE MIXTURES

OUTLET MARKETS:

- | | | |
|-------------------------------------|------------------------------|--------------------------------------------|
| <input type="radio"/> Europe | <input type="radio"/> Asia | <input type="radio"/> Africa |
| <input type="radio"/> North America | <input type="radio"/> Russia | <input type="radio"/> Australia |
| <input type="radio"/> South America | <input type="radio"/> MENA | <input type="radio"/> Others/Specify _____ |

How did you hear about us? _____

Product(s) required (please list)* _____

Description of the required flavouring(s) (e.g. lemon flavour with a hint of zest)*: _____

Notes which must be discernible in the finished food: _____

Other flavour-related effects you wish to find in the food: _____

PURPOSE OF FLAVOURINGS*: (choose one of the following)

- ☐ Enhancing a specific note (please specify): _____
- ☐ Improving overall consumer satisfaction
- ☐ Taste balancing or rounding
- ☐ Masking unwanted aftertastes or other off-notes (please specify): _____

USE OF THE FLAVOURING IN THE FOOD PRODUCTION PROCESS:

Final use*: _____

Preferred way of adding: _____

Preferred process stage for addition: _____

Other process restrictions: _____

LEGAL REQUIREMENTS:

Indication of which flavouring is to appear on the food label*: _____

For the following countries*: _____

Other labelling requirements:

- ☐ Allergen free
- ☐ GMO free
- ☐ Clean label
- ☐ Are there already declared allergens in the food for which it is intended? (please specify) _____

PROJECT AND PRODUCT INFORMATION

Technical specifications:

Amount of flavouring to duplicate: _____

Physical form:

- ☐ Powder
- ☐ Liquid

Solubility:

- ☐ Water
- ☐ Oil

Choose one of the following*:

- ☐ New product
- ☐ Samples of finished product available after flavouring trials
- ☐ Market reference product
- ☐ Sample of flavour to imitate available
- ☐ Data sheet of flavour to imitate available
- ☐ Base semi-finished product available for flavouring trials
- ☐ No base available for trials (complete the description below)

Food product description*: _____

Kind and amount (%) of main ingredients*: _____

Kind and amount (%) of other ingredients*: _____

Kind and amount (%) of main ingredients in powder form*: _____

Moisture (as % water content)*: _____

Fat content (%)*: _____

Potential allergens found (which kind)*: _____

TECHNICAL PROCESS DATA

The food product will be processed by*:

- | | | | |
|------------------------------------|------------------------------------------|---------------------------------------|---------------------------------------|
| <input type="radio"/> Fermentation | <input type="radio"/> Churning | <input type="radio"/> Chopping | <input type="radio"/> Refrigeration |
| <input type="radio"/> Grinding | <input type="radio"/> Hot Air Baking | <input type="radio"/> Steaming | <input type="radio"/> Hot Filling |
| <input type="radio"/> Roasting | <input type="radio"/> Extrusion | <input type="radio"/> HTST processing | <input type="radio"/> Aseptic Filling |
| <input type="radio"/> Baking | <input type="radio"/> Braising, browning | <input type="radio"/> Frying | <input type="radio"/> Drying |
| <input type="radio"/> Freezing | <input type="radio"/> Pasteurization | <input type="radio"/> UHT | <input type="radio"/> MW Baking |
| <input type="radio"/> Curing | <input type="radio"/> Tumbling | <input type="radio"/> Marination | |

At what temperature*: At _____ degrees ☐ ° F ☐ ° C

At what pH*: At _____ pH

For how long*: For _____ seconds / minutes / hours

Indicative flavouring cost (of finished product): €/kg _____
US\$/kg _____

Indicative flavouring cost (in case of imitation): _____
Expected sales volume*: _____

Sample quantity required and/or test foodstuff batch*: _____

Requested sample delivery date: _____

YOUR COURIER:

☐ UPS

☐ FedEx

☐ DHL

☐ _____

Account number _____

Account name _____

Special instructions _____

ESTIMATED SHIPMENT TIME:

- Existing flavouring samples: shipped after five working days.
- New flavourings and imitations take three to six weeks to develop, depending on the type and complexity.

In most cases, samples are provided at no charge.

Sample quantities in excess of the norm may be subject to shipping charges, of which you will be notified in advance.