



Synergy Flavours Ltd acquires Italian natural flavourings supplier, Janoušek

Synergy Flavours Ltd has announced today that it has completed the acquisition of Janoušek, in Trieste, NE Italy. One of the world's first suppliers of herbal extracts and natural flavourings and an expert in Italian profiles, Janoušek has been serving customers in its home market of Italy for 135 years and also operates across Eastern Europe. The acquisition of Janoušek will enable Synergy to expand into these European geographies with its specialist product ranges, which include flavours for nutrition and dairy taste solutions.

Synergy's flavour creation and application capabilities span the globe – with commercial, manufacturing and technical support facilities in Ireland, the UK, the US, Brazil and Thailand. The company is part of the Carbery Group – a leading international manufacturer of speciality food ingredients, flavouring systems and award-winning cheese producer, owned by four Irish dairy co-operatives.

Steve Morgan, CEO, Synergy Flavours Ltd commented: "We're thrilled to be welcoming the Janoušek business into our Group as it brings new expertise and products into our natural flavour, essences and extracts portfolio and complements our long heritage in dairy processing in Ireland and vanilla extraction in the USA. The Italian site has an excellent record for high quality manufacturing and offers room for growth with easy road access to much of mainland Europe.

"Janoušek is a growing, well run business and we have no plans for major or immediate changes. Our intent is to invest in and grow the team, adding new skills and new capacity to the site as required over the coming years."

Jason Hawkins, CEO of the Carbery Group added: "With ongoing investment and expansion underway in the US, Asia and Brazil and recent investment in Mexico, our intention is for Synergy Flavours to be positioned to support customers across the world, regardless of borders or geography. The acquisition of Janoušek gives Synergy in Europe a new home on

the doorstep of Eastern Europe, potentially easier access to the Middle East and an established base to support flavour and natural ingredient manufacturing for new and existing customers in Italy and the wider region.”

ENDS

Editor’s note:

Synergy Flavours is a leading global innovator in flavourings, extracts and essences and has extensive experience across the food and beverage industry, developing high quality, innovative taste solutions which help customers to stay one step ahead of the competition. Whether manufacturers seek flavour profiles to mask off-notes in nutritional products, or flavour solutions that enable sugar or butter reduction without compromising taste, Synergy has the proven expertise, application knowledge, sensory science and passion to help.

Synergy’s flavour creation and application capabilities span the globe – with commercial, manufacturing and technical support facilities in Ireland, the UK, the US, Brazil and Thailand. As a result, it has assembled the market knowledge to work collaboratively with customers worldwide to develop flavour solutions for diverse food and beverage categories.

Investing continuously in R&D and technical capabilities, the company’s commitment to analytical and sensory innovation ensures it is always on hand to deliver the latest market insights and flavour breakthroughs. Combining a long heritage of flavour development with modern extraction technology, Synergy blends art and science to create an exceptional array of tastes.

For further information about Synergy, please contact: Hugh Evans, Synergy, Synergy House, Hillbottom Road, Sand’s Industrial Estate, High Wycombe, Bucks, HP12 4HJ, UK. Tel.: +44 (0)1494 492 222 Fax: +44 (0)1494 492 111 E-mail: hevans@synergytaste.com or visit: www.synergytaste.com.

To learn more about Carbery please visit: <https://carbery.com/>

To learn more about Janoušek please visit: <http://www.janousek.com/?lang=en>

For press information, please contact Alex Walton, The Scott Partnership. Tel: 01477 539539 E-mail: synergy@scottpr.com