

always
inspiring more...

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Onion Soup

NATURAL, DEEP & RICH TASTE – CLEAN LABEL

For dozens of years, we have been working with local farmers around Holzminden and in France producing onions - which is one of our most important raw material. These farmers produce the “queen of the kitchen” in a sustainable way – and we can control the supply chain in every step. The quality of these onions is great – and really essential to almost every kitchen. Onion is a clear hero in the kitchen and is central to delivering fingerprint culinary experiences - no matter which cooking process is applied, be it fried, sautéed or even raw. Its performance is trusted by chefs around the world to uniquely deliver body and sweetness. It is a critical building block to achieving real culinary depth. Our production is continually improved, and the onion ends up in 95 percent of our seasoned products. Our extensive expertise and broadest range of onion solutions help to unleash authenticity across a variety of culinary applications – for example, it brings out the distinctive savory flavor of a vegetable soup.

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FIE'17 CONCEPT
Culinary



Let's get in touch

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