

WIXON INNOVATES

CARIBBEAN FUSION

A MELTING POT OF GLOBAL FLAVORS

Reflecting the history and culture of more than 700 islands scattered over a million plus square miles in the Caribbean Sea, it's no surprise Caribbean cuisine is remarkably diverse and vibrantly flavored. It's an ever-evolving fusion of indigenous, tropical ingredients and cooking styles imprinted with African, Creole, Cajun, European, Latin American, Indian/South Asian, Afghan, Middle Eastern, and Chinese flavors, spices and culinary traditions.

With its varied flavors and global heritage, Caribbean cuisine is intriguing to American diners. Nearly half of consumers have tried it and would do so again, according to a Mintel survey conducted earlier this year.

Because of its diversity, Caribbean cuisine is naturally approachable, especially for those seeking a bit of taste adventure. More than six in 10 Gen X and younger

ABOUT WIXON INNOVATES

Research-driven trend identification unites imagination and science in Wixon innovation. Our constant state of creation leads to value-driven custom taste solutions for food and beverage. For more information on the latest flavor trends influencing today's food culture, visit www.wixon.com.

KEY FLAVORS

- Curry
- Coconut
- Guava
- Jerk
- Scotch Bonnet
- Bitter Orange
- Mojo
- Allspice
- Rum

consumers have either tried and liked or are interested in trying ingredients commonly used in Caribbean cuisine, such as plantains, jerk seasoning, and epazote, per Kantar Profiles/Mintel, December 2021.

Caribbean-inspired Wixon flavor systems can add spice to your new product development inspiration or stimulate interest in current products from ready meals to snacks to plant-based products and beyond.



CULINARY INSPIRATIONS



Gizzada Cookie

Paying homage to the traditional Jamaican pastry this blend lends rich notes of sweetened coconut and fresh ginger with regional inflections of sweet cinnamon, toasty allspice, and savory nutmeg.

Wixon Flavor System LMA.087956\01

- Vanilla FlavorFresh SR™



Jamaican Kiss Mocktail

Rich and delectable beverage mix comprised of sweet notes of Madagascar vanilla along with sweet cream, contrasted by savory nuances of roasted coffee and dark rum. Mag-nifique™ Sweet-Lift allows for 30% sugar reduction with no loss of sweetness.

Wixon Flavor System RLE.089385\08

- Mag-nifique™ Sweet-Lift
- Mag-nifique™ AG
- Cold Brew Coffee Flavor
- Dark Rum Flavor



Cuba Libre Jerky

A subtly sweet and savory blend of cola balanced by nuances of dark Jamaican rum with a hint of zesty lime. Complemented by back notes of mild red pepper, savory garlic and onion, along with sweet brown accents of cinnamon, allspice, and clove.

Wixon Flavor System RCK.088931\07

- Wix-Fresh™ Max
- Natural Cola Flavor
- Natural Lime Flavor
- Natural Rum Flavor



Sofrito Black Bean Mix + Snack

A fragrant and savory blend with herbaceous notes of oregano, bay leaf, and cilantro complimented by notes of red and green bell pepper, crushed tomato, and cracked black pepper. The incorporation of Mag-nifique™ RSS and Mag-nifique™ KClean™ Salt allows for a 30% sodium reduction.

Black Bean Wixon Flavor System RLE.089383\02

Snack Wixon Flavor System RLE.089226\03

- Mag-nifique™ RSS (black bean mix)
- Mag-nifique™ KClean Salt™ (snack)
- Cilantro Flavor



Caribbean Coconut Curry

Upfront sweet coconut accentuated by flavorful mid-palate curry profile with notes of turmeric, zesty ginger, citrusy coriander, savory fenugreek, thyme, and toasted cumin with a subtle finish of allspice.

Wixon Flavor System SMS.089344\01

- Mag-nifique™ Umami
- Natural Mirepoix Flavor
- Natural Coconut Type Flavor



Wasakaka Snack

Full flavored combination with intimations of fresh parsley, chopped garlic, and cracked black pepper accompanied by a zesty lime finish.

Wixon Flavor System TRB.088549\03

- Mag-nifique™ Umami
- Natural Garlic Flavor
- Natural Parsley Flavor
- Natural Lime Flavor



Caribbean Blackened Seasoning

An all-purpose blend of spices perfect for grilling, sautéing or roasting! This blend consists of sweet paprika and spicy habanero, along with toasted cumin, ginger and savory brown notes of allspice and nutmeg. Accentuated by zesty, citrus notes of bitter orange and fresh lime.

Wixon Flavor System TDM.089505\02

- Bitter Orange Flavor
- De-Heated Habanero Flavor
- Lime Flavor



Achiote Sauce Mix

Vibrant blend of ancho chili, toasted cumin, cracked pepper, and fragrant oregano complemented by bright, zesty citrus notes of orange and lime with hints of sweet cinnamon, allspice, and clove. Mag-nifique™ RSS is used for 25% sodium reduction.

Wixon Flavor System KAC.088485\01

- Mag-nifique™ RSS
- Bitter Orange Flavor



Scotch Bonnet Guava Jerk Meat Snack

Robust and savory blend inspired by traditional Jamaican Jerk with a sweet guava twist. Prominent upfront note of sweet-ripened guava contrasted by spicy red pepper, thyme, garlic, ginger, and onion with toasty brown nuances of allspice, nutmeg, and cinnamon.

Wixon Flavor System SMS.089346\09

- Wix-Fresh™ Max
- Wix-Fresh™ RSS
- Wix-Fresh™ Miner Max
- Guava Flavor
- Natural Jerk Flavor
- Natural Scotch Bonnet Flavor



Agrio de Naranja Snack

A robustly flavorful blend inspired by traditional Dominican hot sauce. This blend is comprised of bright citrus notes of bitter orange and lime along with ripened fruity notes of scotch bonnet pepper balanced by savory undertones of aged red pepper, chopped garlic and aromatic nuances of thyme and oregano.

Wixon Flavor System TDM.089488\02

- Bitter Orange Flavor
- De-Heated Habanero Flavor
- Lime Flavor

NEED MORE INSPIRATION?

Our R+D and Culinary teams can develop any custom taste solution for your Caribbean Fusion flavors inspired product. Here are a few other tasty flavor combinations to consider:

- Charred Sofrito + Cilantro
- Scotch Bonnet + Papaya
- Blackened + Dark Rum
- Candied Ginger + Smoked Cinnamon
- Coconut + Wasakaka
- Jamaican Jerk + Pale Ale
- Guava + Barbecue
- Spiced Rum + Caramelized Vanilla Plantain
- Pineapple + Jalapeño + Cilantro
- Passion Fruit + Scotch Bonnet + Ginger