



PRESS INFORMATION

Date: 10 October 2014

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SYNERGY FLAVOURS ANNOUNCES PLANS TO INTEGRATE UK OPERATIONS IN SUPPORT OF GROWTH

Leading flavouring, extract and essences manufacturer, Synergy Flavours, has announced new investment in its business which will further enhance the company's already significant UK-based technical capabilities. The move includes plans to expand the company's EU headquarters in High Wycombe and the proposed relocation of its manufacturing site in Corby, Northamptonshire to the expanded facility.

A new state-of-the-art technical centre was unveiled in March this year at the High Wycombe site. It features modernised flavour creation labs, a sensory facility, with new fixed and mobile software and an expanded research and analytical suite providing truly differentiating innovation support to Synergy's customers. In December, new drying technology will be commissioned which will deliver flavour solutions with superior encapsulation for the company's international nutritional and bakery markets. Over the coming months the site will be expanded to accommodate additional manufacturing capacity.

Steve Morgan, Managing Director commented: "We have committed to a programme of investment that is accelerating growth through innovation and the provision of best local service for our customers. The new expanded High Wycombe site will provide an ever faster, more efficient service and create high value products in one location, as the output of one integrated team."

The company is proposing that its other UK operation in Corby, Northamptonshire be transferred to High Wycombe. The proposed move is intended to be completed by the Autumn of 2015. The company is in consultation with the staff in Corby and is working with them to minimise the effects wherever possible, providing them with alternative opportunities, and outplacement support.

Synergy continues to grow rapidly and the UK investment follows the opening of its enlarged US facility in Chicago and the new manufacturing facility in Bangkok, Thailand in 2013. Strong organic growth has continued in line with plans made at the start of this investment programme and Synergy's customers can expect new developments arising from its long term commitment to excellence in flavour creation and taste enhancement.

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Editor's note:

Synergy Flavours is a leading global manufacturer and supplier of flavourings, extracts and essences, with a truly global footprint. With extensive experience across the food and beverage industry, we develop high quality taste solutions which inspire innovation and can help you stay one step ahead of the competition.

Our flavour creation and application capabilities span the globe – with manufacturing and technical support facilities in Ireland, the UK, the US, Brazil and Thailand. As a result, we have the market understanding to work collaboratively with customers worldwide to develop flavour solutions which respond to and anticipate the expectations of local consumers.

Combining a long heritage of flavour development with proprietary extraction technology, we blend art and science to create an exceptional array of tastes. Investing continuously in our R&D and technical capabilities, our commitment to analytical and sensory innovation ensures we are always on hand to deliver the latest market insights and flavour breakthroughs.

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