



Avisa Taam  
Asia Co.

**Binal**  
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W W W . A V I S A A S I A . C O M

Avisa Taam Asia company, as a domestic manufacturer of food flavorings, officially started its activity in 2019. The company's field of activity is in the specialized production of various flavors for snacks, sauces and dressings, and ground and chopped spices, which are offered under the brand name Binary. From the beginning, Avisa Taste of Asia has considered innovation as the core of its activities and quality as its guide in the production process. Reflecting the quality and specialized formula in the brand of its customers is the main concern of this company, and the strength of this company's activity is the presence of a specialized and experienced team in the research and development and quality control unit. Following this goal, all activities and processes of Avisa Taste of Asia are based on quality standards and food safety, ISO 9001 and ISO 22000. The Avisa Taste of Asia team is able to provide exclusive formulations according to the customer's taste and needs, and in accordance with the taste of the target consumer age group.



ISO 22000 : 2018



ISO 9001 : 2015



### Binal Product Categories

- 1- Flavorings for chips, popcorn, puffed snacks
- 2- Crackers, pretzels, flavored breads
- 3- Various seeds, peanuts, nuts, dried fruits, and sesame seeds
- 4- Sweet flavorings in protein bars, peanuts, and popcorn



## Flavors for the group of chips, popcorn, puffed snacks, crackers, pretzels, flavored breads

### Products

- Nacho
- Cheddar cheese
- Butter Cheese
- Cream Cheese
- Smoked Cheese
- Red Leicester
- White Cheese
- Yogurt & Shallots
- Buttery
- Tailored Flavor Solutions
- Peppery
- Jalapeno
- Lemon & Pepper
- Lemon & Onion
- Mushroom & Cream
- Garlic & Butter
- Ketchup
- Spicy Ketchup
- Lemon
- Salt & Vinegar
- BBQ
- Smoky
- Gulf
- Pizza
- Sweet
- Puffed
- Mexican Corn
- Masala
- Onion & Cream
- Onion & Parsley
- Salsa
- Spicy Chicken
- Yogurt & Vegetables
- Onion & Vegetables
- Cheeseburger
- Hot Dog
- Peanut



### Technical Specifications

**Solubility:** Oil-soluble

**Dosage:** 7 to 10 percent of the final product weight

**Average salt percentage:** 10 percent (the amount of salt can be changed at the customer's request)

**Quality features:** Use of natural color, natural-identical flavorings, spices, and natural vegetables

### Physical Resistance

**Stability against oxygen:** Medium

**Stability at 100 degrees Celsius:** Good

**Color stability against light:** Low

## Flavorings for the group of seeds, peanuts, nuts, dried fruits, and sesame seeds

"14 percent of snack product development in the past 5 years has been in the field of flavored nuts and dried fruits, which, considering the consumers' desire for new tastes and flavors, has started a new wave of flavored dried fruit production in the world."

### Products

- White Cheese
- Peppery
- Jalapeno
- Sweet Pepper
- Onion & Vegetables
- Onion & Cream
- Onion & Cream
- Onion & Parsley
- Mint & Lemon
- Salt & Vinegar
- Puffed
- BBQ
- Ranch
- Lemon
- Ketchup
- Persian Hogweed & Lemon
- Saffron
- Lemon & Pepper
- Spicy Ketchup
- Sumac & Persian Hogweed
- Pomegranate & Persian Hogweed
- Tailored Flavor Solutions**



### Technical Specifications

**Solubility:** Water-soluble

**Dosage:** 5 to 7 percent of the final product weight

**Average salt percentage:** 15 percent (the amount of salt can be changed at the customer's request)

**Quality features:** Use of natural color, natural-identical flavorings, spices, and natural vegetables

**Physical Resistance:**

**Stability against oxygen:** Medium

**Stability at 100 degrees Celsius:** Good

**Color stability against light:** Low



## Sweet flavorings for the group of protein bars, peanuts, and popcorn

"The use of sweet flavors in the production of popcorn and nuts has been growing rapidly, and chocolate and cappuccino flavors are among the most consumed sweet flavors in the snack industry."

### Products

- Banana
- Strawberry & Cream
- Cinnamon & Chocolate
- Cappuccino
- Orange
- Coconut
- Apple & Pineapple



### Technical Specifications

**Solubility:** Oil-soluble

**Dosage:** 5 to 10 percent

**Average salt percentage:** 1 percent (the amount of salt can be changed at the customer's request)

**Average sugar percentage:** 15 percent (the amount of sugar can be changed at the customer's request)

**Quality features:** Use of natural color, natural-identical flavorings

**Physical Resistance:**

**Stability against oxygen:** Medium

**Stability at 100 degrees Celsius:** Good

**Color stability against light:** Low



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