

Creating a world of sensations based on, flavours







We make flavours for the food industry customized for your specific needs

- Any flavour you may imagine.
- Any project:

Working with your team to jointly design the flavour you need

In line with your clients' requirements.

Advice and collaboration

- Formulation of liposoluble, hydrosoluble and powder flavours.
- No minimum order quantity required.
- Quick and efficient delivery times.







Confectionery Protein shakes Liqueurs
Sweets Coffee Wines

Drinks Infusions Juices

Sauces Ice creams Soft drinks

Savory Season/Holiday cakes Water

Snacks Nougat Refrigerated food

Pre-cooked Spirits Meat

Milk shakes Pickles Vegan meats

Dairy Ethnic foods Vegetarian food

Oils Organic foods Soups

Condiments Bakery Broths

Olives Tinned food Cocoa

Yogurt Salted fish Biscuits

Energy bars Regional foods Spreads

Chocolate Beers Sausages





We care about sustainability, society's health, and healthy food. We take care of the origin of our ingredients and we work with natural and organic raw materials.

- We offer a wide range of natural and organic flavours.
- We make allergen-free flavours.
- We create flavours that are designed for vegan foods.
- We promote a healthy and natural diet.



The future is our present

The basic and fundamental pillar in Delsa is its R&D Department, who launches new products every day, introduces new technologies, and innovates for the food industry.

- We have a team of scientists and researchers who develops new unique and exclusive formulas.
- We adopt stringent quality standards.

Food safety Certificate FSSC 22000 from AENOR.

Kosher Certified from KLBD.

Halal Certified from Instituto Halal.

Organic Certified from CAAE.

- Continuous innovation.
- More than 100 new flavours launched each month.



Your project is important to us

At Delsa we work to understand each project unique characteristics and are flexible to adapt our processes to include our customer' requirements.

Flavours are prepared according to the type of food they are going to and to the processes they will follow at the time of production (refrigeration, freezing, oven, preheatment, ...). This way we make sure our flavours will not lose their properties and quality in the end product.





A solid partner

If you have a project, we can help you. We offer our knowledge, experience and know-how.

At Delsa we have developed a methodology based on an innovative R&D system that could be exported to any part of the world.

We are willing to develop collaborations and partnerships.

Contact our department and request more information at comercial@delsa.es



