

Flavor Spotlight

Tomato

A foundational ingredient for numerous global cuisines, **tomatoes have a multifaceted taste profile**. Technically a fruit, its natural sweetness is balanced with subtle sourness and umami, lending richness and depth to sauces, soups, snacks and more. Bright and tangy with mild vegetal notes, it is highly versatile for savory and even sweet applications, including cocktails.

From our experts

“Tomato is a cornerstone of so many different cuisines because of its versatility. From fresh and fruity to rich and savory, **tomato is a flavor chameleon** depending on how it’s prepared. I recommend adding a tomato flavor when you want to enhance the impact of different tomato ingredients, such as powder, puree, or paste.”

- Erika James, Scientist II- Flavor Innovation

Pairing ideas: Tomato...



+ Basil

Classic Italian inspired combo

+ Guajillo Chile

Vibrant savory and smoky Mexican blend

+ Miso

Rich, umami forward profile

Mc Flavorsolutions

Contact us or [click](#) to request a **FREE** TOMATO flavor sample.

79%
of consumers like
or love TOMATO
*Datassential, U.S.
Consumer Affinity*

