



FLAVOURS

Our solution for
your product

3 DREIDOPPEL
IDEAS FOR GOOD TASTE. SINCE 1899.



Dreidoppel

An excellent product is the result of long-term experience paired with a passion for work and a spirit of innovation – that is our belief.

For more than 120 years, we at Dreidoppel have been representing outstanding flavour expertise. Known for our good service and as an ideas provider for your new concepts, we are a strong partner to the food industry and the craft sector – both at home and abroad.

Our medium-sized, family-run company is headquartered in Langenfeld (Rhineland). We would be happy to develop customised flavours for you, considering your individual needs, or to provide you with flavours from our flavour portfolio. We produce our flavours with the highest quality standards and distribute them worldwide as part of the IREKS Company Group.

3 DREIDOPPEL

Specialist in the development and production of fruity and sweet flavours since 1899.

-  broad flavour portfolio
-  individual development
-  trained specialists
-  certified and sustainable
-  globally available products
-  part of the international IREKS Group based in Kulmbach, Germany, since 2004

Modern by tradition



Our core competence: flavour

A flavour is a complex mixture of a variety of compounds and is used in industrial food production to impart a specific smell and/or taste. In the process, we try to copy nature using mainly natural raw materials to reproduce a specific flavour through nuances and top notes.

Our flavours are tailored to the requirements of the food industry. We pay particular attention to the following criteria:

- consistency
- declaration
- application
- country-specific regulations
- other requirements

Do you have a product or a product idea?
We will create the right flavour for you!



Knowledge about the

- composition,
- technological properties,
- stability, and
- sensory perception

of flavours in a wide variety of products
is the basis for successful flavour creation.

Our know-how



Research & Development

In our R&D department, we are always on the look-out for the perfect taste experience and the trends of tomorrow.

Our flavourists are true masters in combining individual flavouring substances and extracts. With the help of modern analytical methods, their sensory skills and years of experience, they recreate the characteristic smell and taste of various foods. To perfect them, all our new flavour creations undergo extensive application and stability tests.

With our sweet flavours – from classic to trendy – we support you with finely tuned taste nuances in the development of individual creations to new product and taste concepts and adapt them to your market and legal requirements.



- sweet, natural flavours
- declaration as desired
- short development times
- application-technical service
- product-specific analysis procedures
- leading supplier for large manufacturers of confectionery baked goods in Europe

Our strengths

Marketing

Taste is one of the top criteria in the purchasing decisions of consumers worldwide.

Are you looking for the next taste trend? Our product management team continuously optimises our product portfolio, supports you as an ideas provider and provides fresh impetus. On request, we can create individual concepts for you or work together with you on your product innovations or recipe adaptations.

We rely on our database-supported knowledge from, for example, market studies, product tests, and around 80,000 customer contacts from Germany and abroad. Based on this data, we can provide you with market and trend analyses for specific markets.



We offer solutions for:

- baked goods
- dairy products
- cereals
- confectionery
- sports nutrition
- and much more

Our applications

Supply Chain

For the success of your and our projects, we rely on the know-how and close cooperation of our experts from the various specialist areas.

We actively shape the entire value-added process, starting with the procurement of raw materials, via customer-oriented, flexible development and adaptation of products, to distribution and shipping.

Thanks to our lean production methods, we are flexible in manufacturing and produce to order on your desired delivery date.

We strive for continuous optimisation, which is why we invest in new technologies and expand our production facilities.



- short delivery times
- standardised taste
- constant quality assurance and quality control
- on-site support
- fast processing of your documents

Your advantages

Sustainability

Flavours have a significant impact on your success. Whether to round off taste or as a substitute for natural resources: we develop product solutions that convince in their application.

In this way, we help you become more independent of natural, finite resources and minimise the challenges of purchasing raw materials, for example with regard to natural quality fluctuations.

Our flavours stand for consistent, optimal taste and set the course for more sustainable action.

Because people, the environment and climate protection are the shared responsibility of all generations and play an important role for us. We keep this firmly in mind in the development and production of our products and keep our corporate success in constant harmony with ecological compatibility and social justice.



- energy management
- use of 100% green electricity
- resource efficiency
- reduction of food waste
- implementation of ethical principles
- top trainers with honours
- flexible working time models

Our responsibility

Quality and safety

For the production of food law compliant products we rely on:

- high-quality raw materials
- controlled production processes and food safety (certified according to FSSC 22000 and ISO 9001)
- qualified and trained employees
- continuous improvement
- transparency and traceability

It is our goal to continuously review and optimise our quality management in all areas and to think ahead today for the future. To this end, we regularly invest in the expansion and further development of our company according to the latest state of the art.

This also applies to our employees, who are happy to share their knowledge with you, for example on the topic of legal changes gained from training programmes and professional exchanges in associations.



- ISO-50001-certified
- halal and kosher certifications
- Rainforest-Alliance-certified
- DVAI member
- BDSI member
- ZDS member
- IFRA-IOFI member

Our commitment

We look forward to meeting you!
Your contact:



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DREIDOPPEL GmbH
Ernst-Abbe-Straße 4-6 | 40764 Langenfeld | GERMANY | Phone +49 2173 7909-0
info@dreidoppel.de | www.dreidoppel.de |     

