

ZOOMING® IS COOLER

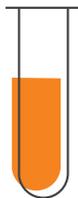


What is Zooming and why is it cooler?

Zooming is our low-temperature technology that uses high-speed physics instead of heat to turn a liquid into a powder Flavor. Zooming swirls your Flavor into densely packed powder particles, delivering more taste and aroma than ever before possible, in powder Flavor. Zooming is Cooler for your brand. You get the first ever liquid-quality powder Flavor, packed with superhero performance while saving you money.

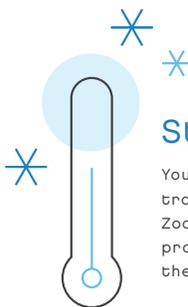
Be Cool. Powder Up.

Liquid-Quality Powder Flavors Are Now Possible.



Step 1

Our taste designers create your desired Flavor in a liquid Form, bursting with taste and aroma.



Step 2

Your liquid Flavor is ready to be transformed into a powder using Zoom's patented, low heat cool process called Zooming. Heat is the enemy of natural Flavors.

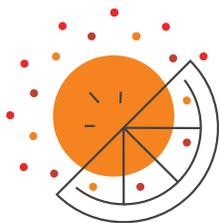
Step 3

Instead of heat, the liquid Flavor is zoomed into a powder using high speed physics!



Step 4

Out pops a powder that encapsulates the real taste and aroma of the starting liquid Flavor.

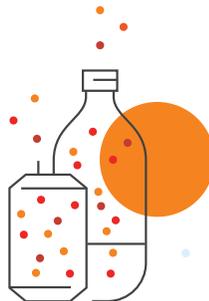


Step 5

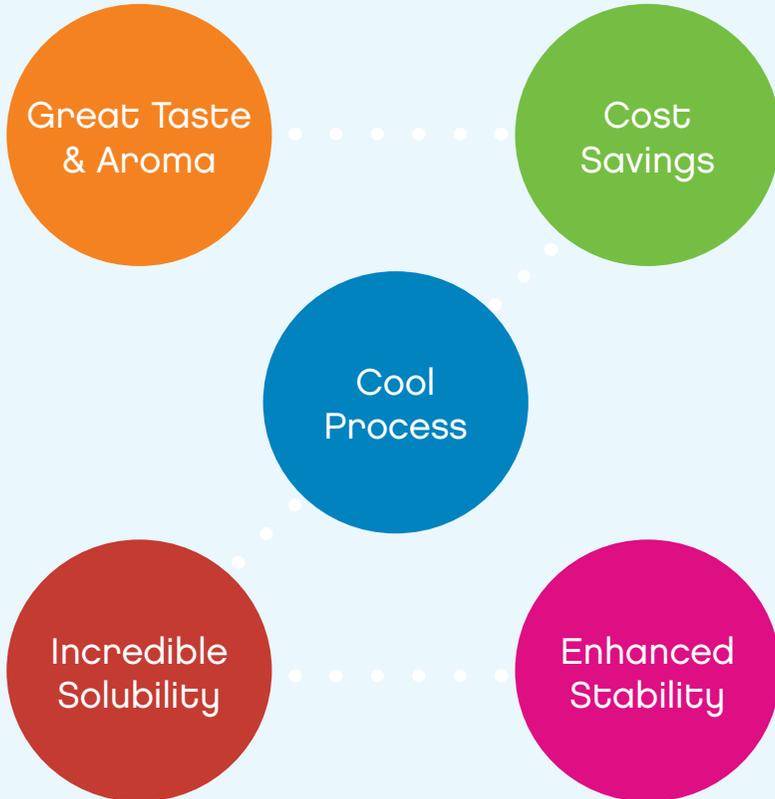
Zooming is more efficient, using less water & energy, so your Flavor cost will be less.

Step 6

Your brand now has the superior taste and exceptional aroma that is only possible with liquid-quality CoolZoom Powder Flavors.



CoolZoom™ Powder Flavor Benefits.





Be Cool.

Get your brand
Zooming today.



www.zoomessence.com

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