

Syensqo introduces Riza, a new range of natural flavors and antioxidants for food preservation

The new rosemary-based range is designed for diverse food-based applications and responds to consumer demand for more natural ingredients

Brussels, September 10, 2024

Syensqo is launching [Riza](#), a 100% plant-based range of antioxidants and flavors derived from rosemary. The launch of this range follows Syensqo's [majority share acquisition](#) of Moroccan rosemary extraction company Azerys, which took place in July 2024.

Rosemary extract accounts for more than a third of total natural preservatives used in food, which has increased significantly in recent years, due to growing demand for natural ingredients driving food manufacturers to reformulate their recipes.

"The Riza range aims to help food manufacturers eliminate artificial preservatives by providing them with a natural alternative," says Christophe Cartier, Syensqo's Aroma Market Director. "With the natural benefits of rosemary extract antioxidants, we can create tailor-made solutions for our customers' needs."

"Azerys' capabilities & extraction knowledge, combined with Syensqo's innovation power, provides our customers with the expertise required to meet their natural expectations" says Moulay-Rachid Cherkaoui, CEO of Azerys.

Based on ethically-sourced wild rosemary harvested in Morocco's Atlas mountains, the large variety of endemic species ensures that the Riza range contains no pesticides or heavy metals, and provides a reliable supply. As an antioxidant, rosemary helps to preserve omega-3 fatty acids – such as DHA – for longer, in addition to stabilization of flavor and color properties, and maintenance of product quality and shelf life.

The range can be used in diverse applications including meat, bakery, instant meals, oil and fat-based food products, as well as pet foods or feed ingredients – swine, poultry, fish – and beverages. Solutions covering pure rosemary and mixed blends, are available as a powder or liquid, and contain different carnosic acid contents.



Syensqo will showcase its new Riza range at [Fi Europe 2024](#) in Frankfurt, Germany from 19–21 November (Hall 3.1 Booth #K20) and will also present the conference “Rosemary: The Key to Extending Product Shelf Life, Demonstrated with Oils.”

About Syensqo

Syensqo is a science company developing groundbreaking solutions that enhance the way we live, work, travel and play. Inspired by the scientific councils which Ernest Solvay initiated in 1911, we bring great minds together to push the limits of science and innovation for the benefit of our customers, with a diverse, global team of more than 13,000 associates in 30 countries.

Our solutions contribute to safer, cleaner, and more sustainable products found in homes, food and consumer goods, planes, cars, batteries, smart devices and health care applications. Our innovation power enables us to deliver on the ambition of a circular economy and explore breakthrough technologies that advance humanity.

Learn more at www.syensqo.com

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