FOODPAIRING®

Emmental
Cream cheese
Gruyère
Metaxa® 5 Stars
Pork belly
Tea black
Wild wood pigeon
Mandarine Napoléon
Deer
Lychee
Vanilla 'Tahiti'
Mango 'Alphonso'
Shiso® Green
Raspberry
Tarragon
Scallop Saint Jacques
Angostura aromatic bitter
Shellfish fumet
Grape vine smoke
Salicornia
Clementine peel oil
Cocoa powder
Humulus shoots
Toast bread
Cucumber
Carrot
Croissant

BRESC
Produits Culinaires

WHAT EXACTLY IS FOODPAIRING?

Foodpairing is a method for identifying which foods go aromatic well together. The method is based on the principle that foods combine well with one another when they share major aroma components. Our sense of smell is responsible for 80% of our flavour experience, making aromas a key driver for the creation of food combinations.

WHAT IS A FOODPAIRING TREE AND HOW CAN I USE IT?

Once the aroma components of a particular food have been analyzed, they are compared to a database of several hundreds other food & beverages products. Products which have aroma components in common with the original ingredient are retained. The results are then graphically presented on a Foodpairing tree. The chosen food is placed at the center of the tree and surrounded by possible combinations. The closer to the center, the better the match.
Discover new matching ingredient and create exciting taste combinations at Foodpairing.com!

Dairy	Meat	Herbs & Spices	Condiments	Vegetables	Pastry	Sea Products	Fruits	Drinks