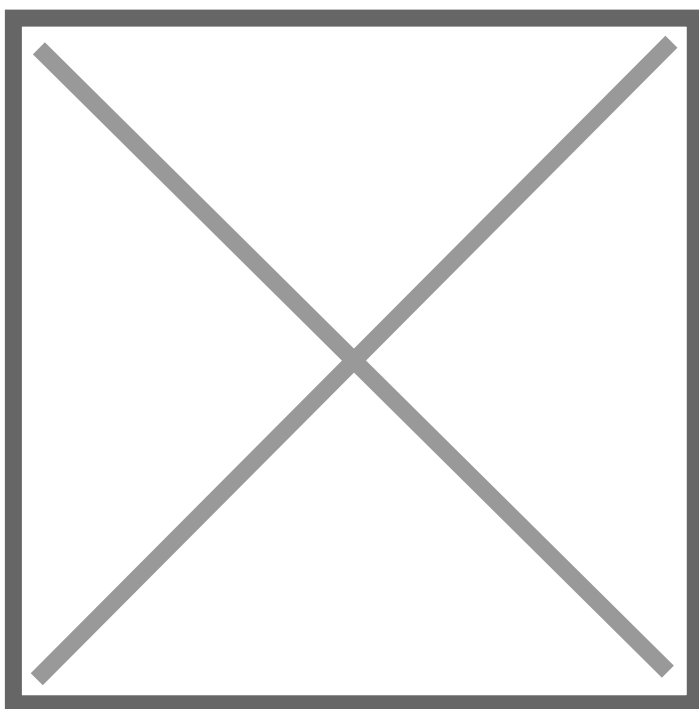


dsm-firmenich names **â??Frosted Star Aniseâ??** as Flavour of the Year 2026

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â??Frosted Star Aniseâ?? combines the comforting warmth of star anise with a cool, frosted twist

dsm-firmenich, innovators in nutrition, health, and beauty, announces **â??Frosted Star Aniseâ??** as its Flavour of the Year for 2026. This forward-thinking flavour draws from the Pantone Colour of the Year 2026: **â??PANTONE 11-4201 Cloud Dancerâ??**, a lofty white hue which inspired dsm-firmenich to elevate both an ingredient and a feeling as the 2026 Flavour of the Year. Together, these two emotional indicators reflect a growing global desire for calm in an increasingly fast-paced world.

â??Frosted Star Aniseâ?? combines the comforting warmth of star anise with a cool, frosted twist. This distinctive pairing is more than flavorfulâ??it represents a dual aspiration: peace and tranquillity, embodied by star anise, and revitalisation, captured in the refreshing frosted element.

â??Innovation and cultural insight are at the heart of what we do at dsm-firmenich,â?? said Maurizio Clementi, EVP for Taste at dsm-firmenich. **â??Building on star aniseâ??s** quiet rise and the growing fascination with cooling and other trigeminal sensations, **â??Frosted Star Aniseâ??** fulfils todayâ??s craving for balance and a breath of fresh air.â??

â??Frosted Star Aniseâ??: a flavour with many dimensions

Star anise is a striking, star-shaped spice with a sweet-spicy profile and notes of licorice, clove, and cinnamon. It features in global cuisinesâ??from Vietnamese pho to Moroccan tagine to Mexican caf   de olla to Chinese five-spice-inspired

blends—and in comforting classics like chai, mulled wine, and jams. It also shines in adventurous applications such as root beer floats, BBQ sauce, and confectionery and savoury dishes, where it adds complexity and aromatic depth.

The “frosted” element introduces cooling sensations through ingredients like mint or advanced technologies such as dsm-firmenich’s freezestorm®.

“Cooling isn’t a taste—it’s a complex sensation triggered by temperature-sensitive receptors,” explained Jeffrey Schmoyer, VP Human Insights, Taste, Texture & Health at dsm-firmenich. “These trigeminal sensations—which also include spiciness, warming, and numbing—enhance flavour in exciting, multidimensional ways.”