



INGREDIENTS OF UNCOMPROMISED QUALITY!

All items are bake-proof and have no preservatives

ORDERING GUIDELINES:

- No Minimum Order. All Prices are in U.S. Dollars
- Place Orders Early in the Day, Early in the Week
- Place All Orders by Item # and Size
- All Orders will be shipped F.O.B. FedEx Express Saver
- Next Day, 2nd Day, 3rd Day & Saturday Delivery Available Upon Request
- Unless otherwise specified, store all products at room temperature at 68°F (20 °C), 55% relative humidity, away from direct sunlight
- Products are packaged in BPA free packaging

NOTE: Although each product has one item number, for your convenience, it has been listed by multiple alphabetical listings.

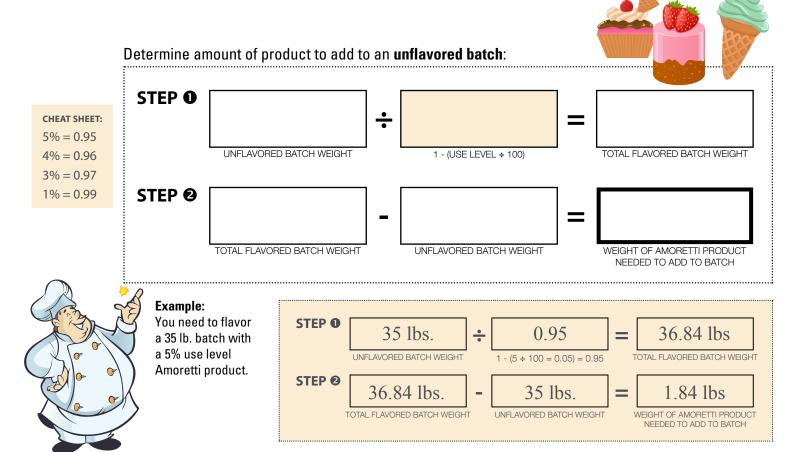


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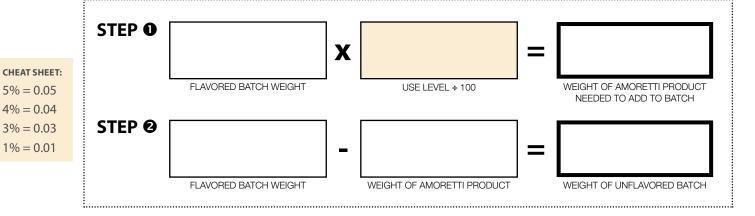
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USE LEVEL WORKSHEET

Use this handy worksheet to figure out exactly how much Amoretti product you need to add to your batch of cake batter, ice cream, bread dough, or anything else you wish to flavor.



Determine amount of product needed by flavored batch weight:



Example: Your mixer





Truly unique products ranging from a European-style supersmooth almond paste and marzipans to decadent Gianduja (chocolate-hazelnut spread) to many different pralines and pralinosas (roasted nuts processed to an ultra-smooth consistency), nougats, liquid marron glacée (a French chestnut based delicacy), as well as good old-fashioned peanut butter.

| | ITEM# | ТҮРЕ | PACKAGED | \$/LB |
|----------------------|-------|----------------------------------------------------------------------------------------------------------|------------------------------|-------|
| ALMOND BUTTER | 38 | Blanched Almond Butter | 8.5 lb. tub 50 lb. bucket | |
| | 135 | Natural Almond Butter | 8.5 lb. tub 50 lb. bucket | |
| ALMOND GIANDUJA | 118 | Gianduja (Almond-Chocolate) (not bake-proof) | 10 lb. tub 55 lb. bucket | |
| | 124 | White Almond Gianduja (not bake-proof) | 9 lb. tub 55 lb. bucket | |
| ALMOND PRALINE | 131 | Blanched Almond Praline - roasted, ultra smooth blanched (skin removed) almond butter (no sugar added) | 8 lb. tub 50 lb. bucket | |
| | 14 | Natural Almond Praline - dark roasted, ultra smooth natural (skin on) almond butter (no sugar added) | 8 lb. tub 50 lb. bucket | |
| ALMOND PRALINOSA | 117 | Almond Pralinosa - dark roasted, ultra smooth natural (skin on) almond butter (sugar added) | 9 lb. tub 60 lb. bucket | |
| CASHEW | 114 | Roasted Cashew Butter (refrigerate) | 8.5 lb. tub 50 lb. bucket | |
| | 154 | Raw Cashew Butter (refrigerate) | 8.5 lb. tub 50 lb. bucket | |
| | 113 | Cashew Pralinosa (refrigerate) | 10 lb. tub 60 lb. bucket | |
| CHESTNUT | 148 | Liquid Marron Glacée "Chestnut" | 10 lb. tub 60 lb. bucket | |
| CHOCOLATE | 796 | Dark Chocolate Fudge Filling Paste (not bake-proof) | 10 lb. tub 60 lb. bucket | |
| DATE | 157 | Date Molasses - concentrated date juice free from coloring | 10 lb. tub 60 lb. bucket | |
| | 156 | Date Paste (fine chopped pieces) | 10 lb. tub 60 lb. bucket | |
| | 136 | Date Paste Ultra Smooth | 10 lb. tub 60 lb. bucket | |
| HAZELNUT GIANDUJA | 10 | Gianduja (Hazelnut-Chocolate) (not bake-proof) | 9 lb. tub 55 lb. bucket | |
| | 123 | White Torroncino (White Hazelnut-Gianduja) (not bake-proof) | 9 lb. tub 55 lb. bucket | |
| HAZELNUT PRALINE | 132 | Blanched Hazelnut Praline - roasted, ultra smooth blanched hazelnut butter (no sugar added) | 8 lb. tub 50 lb. bucket | |
| | 6 | Natural Hazelnut Praline - dark roasted, ultra smooth natural (skin on) hazelnut butter (no sugar added) | 8 lb. tub 50 lb. bucket | |





| | ITEM # | ТҮРЕ | PACKAGED | \$/LB |
|-------------------------|--------|--------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------|-------|
| HAZELNUT PRALINOSA | 8 | Hazelnut Pralinosa - dark roasted, ultra smooth natural (skin on) hazelnut butter (sugar added) | 10 lb. tub 35 lb. bucket | |
| | 129 | Premium Hazelnut Pralinosa - <i>lower sweetness than #8</i> | 8 lb. tub 35 lb. bucket | |
| | 219 | Hazelnut Pralinosa - <i>lowest in sugar and highest in dark</i> roasted hazelnut butter | 8 lb. tub 50 lb. bucket | |
| HAZELNUT NOUGAT | 7 | Nougat Hazelnut (not bake-proof) | 10 lb. tub 55 lb. bucket | |
| MACADAMIA | 108 | Macadamia Praline (refrigerate) - roasted, ultra smooth macadamia butter (no sugar added) | 8.5 lb. tub 50 lb. bucket | |
| | 107 | Macadamia Pralinosa (refrigerate) | 10 lb. tub 60 lb. bucket | |
| MASTIC | 143 | Mastic Pralinosa | 10 lb. tub 60 lb. bucket | |
| LIQUID MARRON GLACÉE | 148 | Liquid Marron Glacée "Chestnut" | 10 lb. tub 60 lb. bucket | |
| NOUGAT | 7 | Nougat Hazelnut (not bake-proof) | 10 lb. tub 55 lb. bucket | |
| | 134 | White Nougat "Torrone" (not bake-proof) | 7 lb. tub | |
| PEANUT | 17 | Creamy or Crunchy Peanut Butter | 35 lb. bucket | |
| | 215 | Old Fashioned Peanut Butter | 35 lb. bucket | |
| | 211 | Peanut-Free Creamy Peanut Butter (refrigerate) | 8.5 lb. tub 35 lb. bucket | |
| | 15 | Peanut Praline | 8.5 lb. tub 35 lb. bucket | |
| | 102 | Peanut Pralinosa | 10 lb. tub 35 lb. bucket | |
| PECAN | 106 | Pecan Praline (refrigerate) - roasted, ultra smooth pecan butter (no sugar added) | 8 lb. tub 50 lb. bucket | |
| | 105 | Pecan Pralinosa (refrigerate) | 9.5 lb. tub 60 lb. bucket | |
| PIGNOLIA | 111 | Pignolia Butter (refrigerate) | 8.5 lb. tub 50 lb. bucket | |
| | 110 | Pignolia Pralinosa (refrigerate) | 10 lb. tub 60 lb. bucket | |
| PISTACHIO | 109 | Pistachio Butter (refrigerate) | 8.5 lb. tub 50 lb. bucket | |
| | 218 | Pistachio Butter Extra Fine (refrigerate) | 8 lb. tub 50 lb. bucket | |
| | 128 | Pistachio Praline (refrigerate) (thicker consistency than #217) - dark roasted, ultra smooth natural (skin on) pistachio butter (no sugar added) | 8.5 lb. tub 50 lb. bucket | |



| | ITEM# | ТҮРЕ | PACKAGED | \$/LB |
|-----------|-------|--------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------|-------|
| PISTACHIO | 217 | Pistachio Praline (refrigerate) (thinner consistency than #128) - dark roasted, ultra smooth natural (skin on) pistachio butter (no sugar added) | 8.5 lb. tub 50 lb. bucket | |
| | 194 | Sicilian Style Pistachio Praline (refrigerate) - salted $(6\%-8\%=60-80:1000)$ | 8.5 lb. tub 50 lb. bucket | |
| | 3 | Pistachio Pralinosa (refrigerate) | 10 lb. tub 60 lb. bucket | |
| | 220 | Fiori di Pistachio Paste (refrigerate) | 10 lb. tub 60 lb. bucket | |
| PUMPKIN | 27 | Pumpkin Seed "Pepitas" Paste | 9 lb. tub | |
| RAISIN | 260 | Raisin Molasses | 10 lb. tub 60 lb. bucket 55 gal. drum | |
| | 190 | Seedless Raisin Paste Ultra Smooth | 10 lb. tub 60 lb. bucket | |
| SESAME | 216 | Roasted Black Sesame Praline | 8 lb. tub 55 lb. bucket | |
| TAMARIND | 199 | Tamarind Juice Concentrate | 10 lb. tub 88 lb. drum | |
| WALNUT | 33 | Walnut Butter (refrigerate) | 8.5 lb. tub | |
| | 18 | Walnut Pralinosa (refrigerate) | 10 lb. tub | |





Ideal for **spreading**, **dipping**, **piping**, and **swirling** applications.

Optimal for drizzling cakes, pies, ice cream, gelato, sorbet, and yogurt.

Quintessential for cake layering, filling in croissant, Danish, crêpe, and doughnut.

| | ITEM# | ТҮРЕ | PACKAGED | \$/LB |
|---|-------|------------------------------------------------------------------|--------------------------|-------|
| В | 714 | Natural <i>Creamy</i> Amaretti B iscotti Cookie Spread | 9 lb tub 55 lb bucket | |
| | 728 | Natural <i>Crunchy</i> Amaretti B iscotti Cookie Spread | 9 lb tub 55 lb bucket | |
| С | 754 | Natural <i>Creamy</i> C hocolate Peppermint Cookie Spread | 7 lb tub 55 lb bucket | |
| | 197 | Natural <i>Creamy</i> C ookies & Cream Cookie Spread | 9 lb tub 55 lb bucket | |
| | 724 | Natural <i>Crunchy</i> C ookies & Cream Cookie Spread | 9 lb tub 55 lb bucket | |
| G | 757 | Natural <i>Creamy</i> G ingerbread Cookie Spread | 9 lb tub 55 lb bucket | |
| | 715 | Natural <i>Creamy</i> G inger Snap Cookie Spread | 9 lb tub 55 lb bucket | |
| | 730 | Natural <i>Crunchy</i> G inger Snap Cookie Spread | 9 lb tub 55 lb bucket | |
| | 198 | Natural <i>Creamy</i> G raham Cracker Cookie Spread | 9 lb tub 55 lb bucket | |
| | 726 | Natural <i>Crunchy</i> G raham Cracker Cookie Spread | 9 lb tub 55 lb bucket | |
| P | 754 | Natural <i>Creamy</i> Chocolate P eppermint Cookie Spread | 7 lb tub 55 lb bucket | |
| | 759 | Natural <i>Creamy</i> P umpkin Spice Cookie Spread | 9 lb tub 55 lb bucket | |
| S | 195 | Natural <i>Creamy</i> S peculoos Cookie Spread | 9 lb tub 55 lb bucket | |
| | 721 | Natural <i>Crunchy</i> S peculoos Cookie Spread | 9 lb tub 55 lb bucket | |

FIRM COOKIE SPREADS

Ideal for filling in French macarons, whoopie pies, sandwich cookies, rolled cakes, rugelach, chocolate centers, and cake layering.

| | ITEM# | ТҮРЕ | PACKAGED | \$/LB |
|---|-------|-----------------------------------------------------------------------|--------------------------|-------|
| В | 731 | Firm Natural <i>Creamy</i> Amaretti B iscotti Cookie Spread | 9 lb tub 55 lb bucket | |
| | 732 | Firm Natural <i>Crunchy</i> Amaretti B iscotti Cookie Spread | 9 lb tub 55 lb bucket | |
| C | 758 | Firm Natural <i>Creamy</i> C hocolate Peppermint Cookie Spread | 9 lb tub 55 lb bucket | |
| | 733 | Firm Natural <i>Creamy</i> C ookies & Cream Cookie Spread | 9 lb tub 55 lb bucket | |
| | 734 | Firm Natural <i>Crunchy</i> C ookies & Cream Cookie Spread | 9 lb tub 55 lb bucket | |
| G | 756 | Firm Natural <i>Creamy</i> G ingerbread Cookie Spread | 9 lb tub 55 lb bucket | |
| | 739 | Firm Natural Creamy Ginger Snap Cookie Spread | 9 lb tub 55 lb bucket | |
| | 740 | Firm Natural <i>Crunchy</i> G inger Snap Cookie Spread | 9 lb tub 55 lb bucket | |
| | 741 | Firm Natural <i>Creamy</i> G raham Cracker Cookie Spread | 9 lb tub 55 lb bucket | |
| | 742 | Firm Natural Crunchy Graham Cracker Cookie Spread | 9 lb tub 55 lb bucket | |
| Н | 196 | Natural Noisina H azelnut Spread with Cocoa (non-dairy) | 9 lb tub 55 lb bucket | |
| P | 758 | Firm Natural <i>Creamy</i> Chocolate P eppermint Cookie Spread | 9 lb tub 55 lb bucket | |
| | 755 | Firm Natural <i>Creamy</i> P umpkin Spice Cookie Spread | 9 lb tub 55 lb bucket | |
| S | 743 | Firm Natural <i>Creamy</i> S peculoos Cookie Spread | 9 lb tub 55 lb bucket | |
| | 750 | Firm Natural <i>Crunchy</i> S peculoos Cookie Spread | 9 lb tub 55 lb bucket | |
| | | | | |





| | ITEM # | ТҮРЕ | PACKAGED | \$/LB |
|---|--------|-----------------------------------------------|-----------------------|-------|
| С | 717 | Natural C ookies & Cream Cookie Crumbs | 5 lb tub 50 lb box | |
| G | 752 | Natural G inger Snap Cookie Crumbs | 5 lb tub 50 lb box | |
| | 720 | Natural G raham Cracker Cookie Crumbs | 5 lb tub 50 lb box | |
| S | 716 | Natural S peculoos Cookie Crumbs | 5 lb tub 50 lb box | |



SPREADS: CHOCOLATES, NUTS & MORE

| | ITEM # | ТҮРЕ | PACKAGED | \$/LB |
|---|--------|-------------------------------------------------------------|------------------------------|-------|
| A | 781 | Dark Chocolate Almond Spread (dairy) | 9 lb. tub 55 lb. bucket | |
| | 786 | Milk Chocolate Almond Spread | 9 lb. tub 55 lb. bucket | |
| | 782 | Almond Coconut <i>Dark</i> Chocolate Spread (dairy) | 9 lb. tub 55 lb. bucket | |
| | 787 | Almond Coconut <i>Milk</i> Chocolate Spread | 9 lb. tub 55 lb. bucket | |
| C | 789 | Salted C aramel <i>Milk</i> Chocolate Spread | 9 lb. tub 55 lb. bucket | |
| | 791 | White Chocolate Spread (dairy) | 9 lb. tub 55 lb. bucket | |
| | 788 | Cinnamon Bun <i>Milk</i> Chocolate Spread | 9 lb. tub 55 lb. bucket | |
| | 782 | Almond C oconut <i>Dark</i> Chocolate Spread (dairy) | 9 lb. tub 55 lb. bucket | |
| | 787 | Almond C oconut <i>Milk</i> Chocolate Spread | 9 lb. tub 55 lb. bucket | |
| Н | 784 | Hazelnut Dark Chocolate Spread (dairy) | 9 lb. tub 55 lb. bucket | |
| | 785 | Hazelnut Milk Chocolate Spread | 9 lb. tub 55 lb. bucket | |
| | 785-V1 | Depositable H azelnut <i>Milk</i> Chocolate Spread | 9 lb. tub 55 lb. bucket | |
| M | 764 | Macadamia Almond Butter Spread | 8.5 lb. tub 50 lb. bucket | |
| | 765 | M acadamia Almond Pralinosa Spread | 10 lb. tub 60 lb. bucket | |
| | 770 | Firm M acadamia Almond Pralinosa Spread | 10 lb. tub 60 lb. bucket | |
| | 262 | Matcha Green Tea Milk Spread | 10 lb. tub 60 lb. bucket | |
| P | 261 | White Chocolate Peanut Spread | 9 lb. tub 55 lb. bucket | |
| | 792 | Peppermint White Chocolate Spread (dairy) | 9 lb. tub 55 lb. bucket | |
| T | 783 | Truffle Spread with Cocoa (dairy) | 9 lb. tub 55 lb. bucket | |





A wide variety of easy-to-use yet deliciously unique flavors ranging from decadent Kalamata aroma and flavor infused Extra Virgin finishing Olive Oil, aged pomegranate balsamic vinegar, roasted black sesame praline, tamarind juice concentrate, yuzu lemon juice flavor and much more!

| | ITEM # | ТҮРЕ | PACKAGED | PRICE |
|---|--------|-----------------------------------------------------------------------------------------------------------------------------|---------------------|-------|
| Α | A0-191 | Clear Color Pure Organic Agave Nectar | 1 gal/5 gal/55 gal | |
| | A0-192 | Light Color Pure Organic Agave Nectar | 1 gal/5 gal/55 gal | |
| | A0-106 | Amber Color Pure Organic A gave Nectar | 1 gal/5 gal/55 gal | |
| | 180 | Natural Maple Flavored Organic Blue A gave Nectar (Low Glycemic) | 30 fl oz | |
| | 735 | Almond Oil | 1.9 lbs jar | |
| В | 189 | Extra Virgin Olive Oil insufed with Natural Basil Extract | 30 fl oz 6 gal | |
| | 145 | Natural B itters for bar use 47.5% Alcohol by volume | 2.5 fl oz spray can | |
| F | 176 | Fiori di Sicilia Syrup | 30 fl oz | |
| K | 185 | Natural K irsch Syrup | 30 fl oz | |
| L | 727 | Organic Extra Virgin Olive Oil infused with Organic Lemon Oil | 30 fl oz 6 gal | |
| M | 180 | Natural M aple Flavored Organic Blue Agave Nectar (Low Glycemic) | 30 fl oz | |
| | 268 | Natural Sugar Molasses | 640 lb drum | |
| 0 | 179 | Organic Extra Virgin Olive Oil (O-EVOO) (Cold Pressed) | inquire | |
| | 189 | Organic Extra Virgin O live Oil <i>insufed with Natural Basil Extract</i> | 30 fl oz 6 gal | |
| | 71060 | Organic Extra Virgin O live Oil <i>infused with the aroma and flavor of Kalamata Olive (10x stronger than #7160)</i> | 1.9 lbs jar | |
| | 7160 | Organic Extra Virgin O live Oil <i>infused with the aroma and flavor of Kalamata Olive (Straight Use)</i> | 30 fl oz 6 gal | |
| | 716025 | 25% Organic Extra Virgin O live Oil <i>infused with the aroma</i> and flavor of Kalamata Olive with 75% Canola Oil | 6 x 1 gal/case | |
| | 716010 | 10% Extra Virgin O live Oil <i>infused with the aroma and flavor</i> of Kalamata Olive with 90% Canola Oil | 6 x 1 gal/case | |
| | 727 | Organic Extra Virgin Olive Oil infused with Organic Lemon Oil | 30 fl oz 6 gal | |
| | 193 | Organic Extra Virgin O live Oil <i>infused with the natural flavor</i> and aroma of Black Truffle | 30 fl oz 6 gal | |
| | 266 | Natural O range Blossom Water | 25.4 fl oz | |
| P | 10009 | Natural Colorless P omegranate Juice Concentrate Flavor | 30 fl oz | |
| | 753 | Natural P omegranate Balsamic Glaze | 2.0 lb bottle | |
| | 186 | Natural Pomegranate Molasses | inquire | |
| R | 265 | Natural Bulgarian R ose Water | 25.4 fl oz | |

| | ITEM # | ТҮРЕ | PACKAGED | PRICE |
|---|--------|------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------|-------|
| S | 216 | Roasted Black S esame Praline | 9 lb tub 55 lb bucket | |
| T | 199 | T amarind Juice Concentrate | 10 lbs/tub 88 lbs/drum | |
| | 760 | Natural Light T apioca Syrup | 11 lb tub 65 lb bucket | |
| | 193 | Organic Extra Virgin Olive Oil <i>infused with the natural flavor</i> and aroma of Black T ruffle | 30 fl oz 6 gal | |
| V | 222 | Pomegranate Balsamic Vinegar di Amoretti® | 2.0 lb bottle | |
| | 158 | Premium Pomegranate Balsamic V inaigrette <i>blended with</i> Extra Virgin Organic Olive Oil infused with the natural flavor and aroma of Kalamata Olives | 30 fl oz | |
| Υ | 127 | Natural "Yuzu" Type Lemon Juice Flavor (salted) | 30 fl oz liter | |

DUSTING POWDERS

The perfect accent to garnish your creation.

In a 2" diameter 20 mesh shaker, over 1,000 dusting shakes can be made with a single pound of dusting powder.

Dusting powders have the natural tendency to attract moisture. After use, store at room temperature in a tightly closed container. Keep away from moisture, heat, or direct sunlight. If clumping occurs, break up clumps as needed.

| | ITEM # | TYPE | PACKAGED | PRICE |
|---|--------|---------------------------------------------------|----------|-------|
| C | 771 | Natural Salted C aramel Dusting Powder | 5 lb tub | |
| | 182 | Natural C hocolate Dusting Powder (Dolce) | 5 lb tub | |
| | 183 | Natural C innamon Dusting Powder | 5 lb tub | |
| L | 774 | Natural L emon Dusting Powder | 5 lb tub | |
| S | 773 | Natural Wild Strawberry Dusting Powder | 5 lb tub | |
| V | 184 | Natural V anilla Dusting Powder | 5 lb tub | |
| | 181 | Natural V anilla Bean Sugar Dusting Powder | 7 lb tub | |



NATURAL SRIRACHA (HOT CHILI) SAUCES

| | ITEM# | ТҮРЕ | 10 LBS TUB \$/LB | 60 LBS BUCKET \$/LB |
|---|----------|---------------------------------------------------------|---------------------|------------------------|
| | SRI #1 ' | Natural Sriracha (Hot Chili) Spread | | |
| В | SRI #2 | Natural Sriracha (Hot Chili) Blackberry Sauce | | |
| C | SRI #3 | Natural Sriracha (Hot Chili) C oconut Sauce | | |
| G | SRI #4 | Natural Sriracha (Hot Chili) Pink G uava Sauce | | |
| Н | SRI #5 | Natural Sriracha (Hot Chili) H urricane Sauce | | |
| L | SRI #6 | Natural Sriracha (Hot Chili) Lemon Sauce | | |
| | SRI #7 | Natural Sriracha (Hot Chili) Key Lime Sauce | | |
| M | SRI #8 | Natural Sriracha (Hot Chili) M ai Tai Sauce | | |
| | SRI # 9 | Natural Sriracha (Hot Chili) Mango Sauce | | |
| | SRI #10 | Natural Sriracha (Hot Chili) Margarita Sauce | | |
| | SRI #11 | Natural Sriracha (Hot Chili) M ojilada® Sauce | | |
| | SRI #12 | Natural Sriracha (Hot Chili) Mojito Libre® Sauce | | |
| 0 | SRI #13 | Natural Sriracha (Hot Chili) Blood O range Sauce | | |
| P | SRI #14 | Natural Sriracha (Hot Chili) Passion Fruit Sauce | | |
| | SRI #15 | Natural Sriracha (Hot Chili) P ineapple Sauce | | |
| R | SRI #16 | Natural Sriracha (Hot Chili) R aspberry Sauce | | |
| T | SRI #17 | Natural Sriracha (Hot Chili) T amarind Sauce | | |
| | SRI #18 | Natural Sriracha (Hot Chili) T angerine Sauce | | |



DESSERT SAUCES For plating and topping!

Straight-use sauces perfect for plating and drizzling over your favorite dessert, ice cream, gelato, pastries and more! Vibrant colors and packed with delicious flavors that bring out the best of your creations!

| | ITEM NO | DESSERT SAUCE TYPE | PACKAGED | \$/LB |
|---|---------|---------------------------------------------------------------------------|----------|-------|
| В | 729 | B utterscotch Dessert Sauce | 2.2 lbs. | |
| C | 7014 | C ajeta Dessert Sauce | 2.2 lbs. | |
| | 711 | Cappuccino-Tiramisu Dessert Sauce | 2.2 lbs. | |
| | 718 | Caramel Dessert Sauce | 2.2 lbs. | |
| | 719 | Caramel Flan Dessert Sauce | 2.2 lbs. | |
| | 795 | Chocolate Fudge Dessert Sauce | 2.2 lbs. | |
| | 709 | Milk Chocolate Dessert Sauce | 2.2 lbs. | |
| | 725 | Mexican Coffee Liqueur Type Dessert Sauce | 2.2 lbs. | |
| Ε | 738 | Eggnog Dessert Sauce | 2.2 lbs. | |
| | 793 | Madagascar Bourbon Vanilla Ice Cream Dessert Sauce | 2.2 lbs. | |
| P | 7037 | Pecan Dessert Sauce | 2.2 lbs. | |
| T | 700 | English T offee Dessert Sauce | 2.2 lbs. | |
| V | 723 | Madagascar Bourbon Vanilla Bean Dessert Sauce with Tahitian Vanilla Seeds | 2.2 lbs. | |



High Quality! **NUT FLOURS** (5)

The only true nut flour on the market, Amoretti Nut Flours are 100% nut with no added fillers. Available in blanched and natural almond, hazelnut, pistachio, and pecan. Our Nut Flours are super-fine in consistency and perfect for dusting your favorite desserts as well as replacing ordinary flour in low-carb applications. Amoretti Nut Flour is ground to perfection, eliminating the time and cost of sieving ordinary nut meals typically sold by others. Consistency and ultra-fine quality of our nut flours set Amoretti apart from all others.

Store all nut flours refrigerated.

200 Pumpkin Seed "Pepitas" Flour

210 100% Light Walnut Meal

W

| | | | PACKAGED IN POLY BAC | | | |
|---|--------|---------------------------------------|----------------------|-----------------|--|--|
| | ITEM # | NUT FLOUR | 11 LBS \$/LB | 25 LBS \$/LB | | |
| Α | 202 | Blanched Almond Flour | | | | |
| | 201 | Natural Almond Flour | | | | |
| C | 208 | Roasted Chestnut Flour | | | | |
| Н | 204 | Blanched H azelnut Flour | | | | |
| | 203 | Natural H azelnut Flour | | | | |
| | 214 | Roasted Natural H azelnut Meal | | | | |
| P | 209 | Roasted P eanut Flour | | | | |
| | 206 | Natural P ecan Flour | | | | |
| | 207 | Pignolia Meal | | | | |
| | 205 | Natural P istachio Flour | | | | |



VERSATILE GOURMET ICINGS Naturally flavored!

All the convenience of a store-bought icing, but with the premium taste and quality that world renowned pastry chefs expect of an Amoretti® product. Ideal for cupcakes, cakes, cake pops, pastries, chocolate fillings, cookies, doughnuts, macarons and more! We use only the finest and freshest ingredients to create these naturally flavored, shelf-stable and kosher icings.

For icing, frosting, piping, spreading and filling applications:

- Whip icing at room temperature and use
- Whip icing with buttercream, whip cream, ganache or shortening to desired consistency and use
- Cool baked cake or cupcake and then apply icing
- After icing, loosely cover cake or cupcakes
- Store icing in original container at 68°F(20°C), at 55% relative humidity, away from direct sunlight. Shelf life: 1 year

NOTE: If icing separates during heating, try reducing heating time and temperature, and/or mix icing to cool to desired consistency.

All Praline icings should NOT be heated.

• Natural flavor

- Kosher
- All items marked © are gluten free
- \bullet All items marked ∇ are vegan

| | ITEM # | | ICING FLAVOR TYPE | 8 LB TUB \$/LB | 40 LB BUCKET \$/LB |
|---|--------|---------------|----------------------------------------------------|-------------------|-----------------------|
| Н | ICE-13 | * G F | Naturally Flavored H azelnut Praline Icing | | |
| P | ICE-16 | V * @F | Naturally Flavored P eanut Praline Icing | | |
| | ICE-17 | V * @F | Naturally Flavored P ecan Praline Icing | | |
| | ICE-11 | V ∗⊕ | Naturally Flavored P istachio Praline Icing | | |



Another World's First®. Unlike any other! GANACHE ©

Cream-free and **shelf-stable**, Amoretti Ganache are ideal for chocolate truffle fillings and more! Over 30 flavors to choose from available in white, milk, and dark chocolate as well as a variety of profiles including nuts, coffee, fruits, liqueurs, and more. Ganaches are **not bake-proof**.

| | ITEM # | GANACHE TYPE | 9 LBS TUB \$/LB | 55 LBS BUCKET \$/LB |
|---|--------|------------------------------------|--------------------|------------------------|
| С | 115 | Dark Chocolate | | |
| | 120 | Milk Chocolate | | |
| | 247 | Milk C hocolate for Filling | | |
| | 249 | White Chocolate for Filling | | |
| | 254 | Coconut | | |
| | 256 | Kona C offee | | |
| G | 253 | G uava | | |
| K | 256 | K ona Coffee | | |
| M | 252 | M acadamia | | |
| | 257 | M ango | | |
| Р | 255 | Passion Fruit | | |
| | 263 | P eanut Praline | | |
| | 259 | P ineapple | | |
| S | 258 | S tarfruit | | |

Glazing, Flavoring & Marbleizing. Vibrant, delicious shelf-stable fruit swirls are concentrated enough to provide bursts of flavor yet incredibly easy to use. Ideal for glazing, flavoring and marbleizing your favorite desserts, from cheesecakes to muffins and much more!

Simply add 1 part of Amoretti Swirl to 3 parts of cold clear glaze, mix, and use to top off any mousse cake for a perfect shine, color, taste and finish. Swirls are also great for marinades, vinaigrettes as well as basting onto meats, seafood, and poultry while grilling. Chocolatiers use swirls as liquid centers of truffles and pastry chefs simply brush our swirls onto layers of cakes complementing real fruits used in fillings. Furthermore, swirls contribute delicate flavors to alcoholic & non-alcoholic beverage, liqueur, beer & wine.

• Made of Whole Fruit

Pasteurized & Shelf-stable

• No Refrigeration Needed,

• Bake-proof

Even After Opening • Freeze-thaw-stable

| | ITEM# | MARBLEIZING SWIRL TYPE | 10 LBS TUB \$/LB | 60 LBS BUCKET \$/LB |
|---|-----------|--------------------------------------------------------|---------------------|------------------------|
| В | SW 14 | Banana Marbleizing Swirl | | |
| C | SW 26 | Cajeta Marbleizing Swirl | | |
| | SW 17 | Coconut Marbleizing Swirl | | |
| | SW 3084 | Natural Cookies & Cream Cookie Marbleizing Swirl | | |
| | SW 3083 | Natural Speculoos Cookie Marbleizing Swirl | | |
| | SW 3040 | Crème Brûlée Marbleizing Swirl | | |
| D | SW 3066 | Date Marbleizing Swirl | | |
| G | SW 10,004 | Grenadine (Pomegranate) Marbleizing Swirl | | |
| Н | SW 36 | Hurricane Marbleizing Swirl | | |
| T | SW 18 | Madagascar Bourbon Vanilla Ice Cream Marbleizing Swirl | | |
| K | SW 10 | Kiwi Marbleizing Swirl | | |
| L | SW 3073 | Tres Leches Marbleizing Swirl | | |
| | SW 20 | Lemon Marbleizing Swirl | | |
| | SW 3067 | Lemon Verbena Marbleizing Swirl | | |
| | SW 34 | Lime Marbleizing Swirl | | |
| | SW 11 | Key Lime Marbleizing Swirl | | |
| M | SW 38 | M ai Tai Marbleizing Swirl | | |
| | SW 4 | Mango Marbleizing Swirl | | |
| | SW 22 | Margarita Marbleizing Swirl | | |
| | 262 | Matcha Green Tea Milk Spread | | |
| | SW 327 | Crème de M enthe Swirl (green) | | |
| | SW 39 | M ojilada [®] Marbleizing Swirl | | |
| | SW 27 | M ojito Libre [®] Marbleizing Swirl | | |
| P | SW 3011 | Custard "Panna Cotta" Marbleizing Swirl | | |
| | SW 9 | Passion Fruit Marbleizing Swirl | | |
| | | | | |



- 2.2 lbs. jar
- 580 lbs. drum

Note: All 2.2 lbs. jars will incur a re-packaging fee.



| | | \$/LB | \$/LB |
|----------|------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| SW 5 | Peach Marbleizing Swirl | | |
| SW 308 | Pear Marbleizing Swirl | | |
| SW 6 | Piña Colada Marbleizing Swirl | | |
| SW 16 | Pineapple Marbleizing Swirl | | |
| W 10,004 | Grenadine (Pomegranate) Marbleizing Swirl | | |
| SW 190 | Raisin Marbleizing Swirl | | |
| SW 24 | Tamarind Marbleizing Swirl | | |
| SW 2 | Tangerine Marbleizing Swirl | | |
| SW 3 | Tiramisu Marbleizing Swirl | | |
| SW 3073 | Tres Leches Marbleizing Swirl | | |
| | SW 308 SW 6 SW 16 V 10,004 SW 190 SW 24 SW 2 SW 3 | SW 308 Pear Marbleizing Swirl SW 6 Piña Colada Marbleizing Swirl SW 16 Pineapple Marbleizing Swirl V 10,004 Grenadine (Pomegranate) Marbleizing Swirl SW 190 Raisin Marbleizing Swirl SW 24 Tamarind Marbleizing Swirl SW 2 Tangerine Marbleizing Swirl SW 3 Tiramisu Marbleizing Swirl | SW 308 Pear Marbleizing Swirl SW 6 Piña Colada Marbleizing Swirl SW 16 Pineapple Marbleizing Swirl V 10,004 Grenadine (Pomegranate) Marbleizing Swirl SW 190 Raisin Marbleizing Swirl SW 24 Tamarind Marbleizing Swirl SW 2 Tangerine Marbleizing Swirl SW 3 Tiramisu Marbleizing Swirl |

INDUSTRIAL COMPOUNDS

All industrial compounds are **bake-proof** and **freeze-thaw-stable**. Unless otherwise specified, all Industrial Compound use levels are 8-10% = 80-100:1000.

This is a partial list, please inquire.

Slightly less-concentrated than our regular compounds yet perfect for providing delicious flavor at an affordable price point; ideal for bakeries that wish to use a great flavor with the ease of flavoring to taste. Our "Crema Di" flavor profiles can be used as flavoring as well as in straight-use applications such as brushing and drizzling onto desserts.

To flavor **any** mousse, chiffon, whipped cream, buttercream, cream cheese, cheese cake batter, mascarpone cheese, cake batter, muffin batter, scone batter, cookie batter, brownie, jellied consommé, ice cream, gelato, sorbet, yogurt, sauce, and soufflé.

SIMPLY SUBSTITUTE BY WEIGHT (NOT BY VOLUME)

8-10% of the total net weight that needs to be flavored.

Example: To prepare 10 lbs. of flavored batter of your choice:

At 8% Industrial Compound: Add 0.8 lb. Industrial Compound + 9.2 lbs. batter = 10 lbs.

At 10% Industrial Compound: Add 1.0 lb. Industrial Compound + 9.0 lbs. batter = 10 lbs.

Mix thoroughly to homogenize the flavor throughout the batter.

| | ITEM # | INDUSTRIAL COMPOUND TYPE | 9 LB TUB \$/LB | 10 LB TUB \$/LB | 55 LB BUCKET \$/LB | 60 LB BUCKET \$/LB |
|---|-------------|---------------------------------------------------------|-------------------|--------------------|--------------------------|--------------------------|
| Α | IND 788 | Crema di A maretto™ | | ,, | | |
| В | IND 10 | B acio [™] (Chocolate Hazelnut Praline) | | | | |
| | IND 712 | Eggnog B randy | | | | |
| | IND 729 | Crema di B utterscotch™ | | | | |
| C | IND 686 | C ajeta | | | | |
| | IND 679 | Crema di C aramel™ | | | | |
| | IND 100,005 | Salted Crema di C aramel™ | | | | |
| | IND 72 | Dark C hocolate | | | | |
| | IND 710 | Crema di Dark C hocolate™ | | | | |
| | IND 655 | Chocolate Fudge | | | | |
| | IND 675 | Milk Chocolate | | | | |
| | IND 696 | Swiss Chocolate | | | | |
| | IND 572 | White Chocolate | | | | |
| | IND 772 | White Chocolate Vanilla | | | | |
| | IND 94 | Cinnamon | | | | |
| | IND 508 | Mexican C offee Liqueur Type | | | | |
| | IND 708 | Crema di Mexican C offee Liqueur Type™ | | | | |
| | IND 1089 | C rème Brûlée | | | | |
| D | IND 646 | D ulce de Leche | | | | |
| E | IND 505 | Eggnog | | | | |
| | IND 712 | Eggnog Brandy | | | | |
| | | | | | v . | |



- 2.2 lbs. jar
- 580 lbs. drum

Note: All 2.2 lbs. jars will incur a re-packaging fee.



All industrial compounds are bake-proof and freeze-thaw-stable. Unless otherwise specified, all Industrial Compound use levels are 8-10% = 80-100:1000.

This is a partial list, please inquire.

| | ITEM# | INDUSTRIAL COMPOUND TYPE | 9 LB TUB \$/LB | 10 LB TUB \$/LB | 55 LB BUCKET \$/LB | 60 LB BUCKET \$/LB |
|---|----------|-----------------------------------------|-------------------|--------------------|--------------------------|--------------------------|
| Е | IND 77 | Espresso Coffee | | | | |
| G | IND 697 | Gingerbread | | | | |
| Н | IND 703 | Crema di H azelnut™ | | | | |
| T | IND 682 | Crema di Irish Cream™ | | | | |
| L | IND 1265 | Tres Leches | | | | |
| M | IND 95 | M aple | | | | |
| | IND 2 | M arzipan | | | | |
| | IND 28 | Mojito Mint (just mint, no lime) | | | | |
| | IND 27 | M ojito Libre® (mint & lime) | | | | |
| 0 | IND 741 | Crema di Grand 0 range™ | | | | |
| P | IND 592 | Peanut Praline | | | | |
| | IND 778 | Salted Crema di P eanut Praline™ | | | | |
| | IND 1230 | Butter Pecan | | | | |
| | IND 40 | P istachio | | | | |
| | IND 740 | Crema di P istachio™ | | | | |
| | IND 128 | Pistachio P raline | | | | |
| | IND 1274 | P umpkin Pie | | | | |
| | IND 774 | Crema di P umpkin Pie™ | | | | |
| R | IND 742 | Crema di R aspberry™ | | | | |
| | IND 514 | Root Beer | | | | |
| S | IND 744 | Crema di Wild S trawberry™ | | | | |
| | IND 1088 | Burnt S ugar | | | | |
| T | IND 747 | Crema di Chai T ea™ | | | | |
| | IND 799 | Crema di T iramisu™ | | | | |
| | IND 99 | Tiramisu | | | | |
| | IND 700 | Crema di English T offee™ | | | | |
| | IND 100 | English T offee | | | | |
| | IND 1265 | Tres Leches | | | | |
| V | IND 500 | V anilla Bean | | | | |
| | IND 651 | Crema di V anilla® | | | | |
| | IND 46 | French V anilla | | | | |
| Z | IND 568 | Z abaione | | | | |
| | | | | | | |



ARTISAN NATURAL FLAVORS

Economical, Flavorful, Versatile! Finally, a shelf stable (even after opening), natural alternative to purée! Ideal for flavoring Gelato, Yogurt, Sorbet, Ice Cream, alcoholic & non-alcoholic beverage, liqueur, beer & wine, and **any** of your creations. Cut operational costs with our natural flavors—no freezing, thawing, or reduction required. Artisan flavors are ready-to-use and highly concentrated, so you need less product to achieve delicious results.

- Natural flavor
- Shelf stable
- Natural color
- No artificial sweeteners

Although all Artisan Natural Flavors are shelf stable, for optimum Natural Color retention, please store all \triangle marked Artisan Natural Flavors in Fridge (42° F/5.5° C).

| | ITEM # | ARTISAN FLAVOR TYPE | 5 LBS TUB \$/LB | 10 LBS TUB \$/LB | 29 LBS BUCKET \$/LB | 55 LBS BUCKET \$/LB | 60 LBS BUCKET \$/LB |
|---|--------|-----------------------------------------------------------------------------------------------|-----------------------|------------------------|---------------------------|---------------------------|---------------------------|
| Α | ART 24 | Natural A cai Blueberry Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 27 | Natural Tart Apple Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 17 | Natural A pple Pie Artisan Flavor (8-10% = 80-100:1000) | | | | | |
| | ART 55 | Natural A pricot Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| В | ART 15 | Natural B anana Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 46 | ○ Natural Wild B erry Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 59 | Natural B lackberry Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 18 | △ Natural B lueberry Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 8 | ○ Natural B oysenberry Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 23 | ○ Natural B ubble Gum Artisan Flavor (8-10% = 80-100:1000) | | | | | |
| C | ART 38 | Natural Birthday C ake Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 20 | Natural Crema di C aramel TM Artisan Flavor (8-10% = $80-100:1000$) | | | | | |
| | ART 41 | Natural Salted \mathbf{C} aramel Artisan Flavor (8-10% = 80-100:1000) | | | | | |
| | ART 36 | ○ Natural Maraschino "Bing" Cherry Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 60 | Natural Black C herry Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 61 | Natural Red Sour Cherry Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 3 | Natural C hocolate Fudge Brownie Artisan Flavor $(8-10\% = 80-100:1000)$ | | | | | |
| | ART 42 | Natural C innamon Bun Artisan Flavor (8-10% = 80-100:1000) | | | | | |
| | ART 21 | Natural Espresso C offee Artisan Flavor (8-10% = 80-100:1000) | | | | | |
| | ART 13 | Natural C ookies & Cream "Stracciatella" Artisan Flavor $(3-5\% = 30-50:1000)$ | | | | | |
| | ART 51 | Natural C ookie Dough Artisan Flavor (8-10% = 80-100:1000) | | | | | |
| | ART 30 | ○ Natural C otton Candy Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 47 | ○ Natural C ranberry Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| F | ART 48 | Natural French Toast Artisan Flavor (3-5% = 30-50:1000) | | | | | |



5 IRS | 10 IRS | 20 IRS | 55 IRS | 60 IRS

• 2.2 lbs. jar

•580 lbs. drum

Note: All 2.2 lbs. jars will

ARTISAN NATURAL FLAVORS



| | incur a re-packaging fee. | | 5 LBS | 10 LBS | 29 LBS | 55 LBS | 60 LBS |
|---|---------------------------|--------------------------------------------------------------------------------------------------------|--------------|--------------|-----------------|-----------------|-----------------|
| | ITEM# | ARTISAN FLAVOR TYPE | TUB \$/LB | TUB \$/LB | BUCKET \$/LB | BUCKET \$/LB | BUCKET \$/LB |
| G | ART 45 | △ Natural G rape Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 54 | Natural G rapefruit Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 32 | △ Natural G uava Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| Н | ART 4 | Natural H azelnut Praline Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 5 | Bacio TM Natural Chocolate H azelnut Praline Artisan Flavor $(8-10\% = 80-100:1000)$ | | | | | |
| L | ART 14 | Natural Lemon Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 33 | Natural Lemon Meringue Artisan Flavor (8-10% = 80-100:1000) | | | | | |
| | ART 43 | Natural Lemonade Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 25 | Natural Key Lime Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 37 | Natural Lychee Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| M | ART 11 | Natural M ango Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 36 | | | | | | |
| | ART 49 | Natural Toasted M arshmallow Artisan Flavor (8-10% = 80-100:1000) | | | | | |
| | ART 19 | Natural Crème de M enthe Artisan Flavor (8-10% = 80-100:1000) | | | | | |
| | ART 39 | Natural M ud Pie (Mississippi Mud) Artisan Flavor Powder (8-10% = 80-100:1000) | | | | | |
| 0 | ART 44 | Natural O atmeal Cookie Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 9 | Natural O range Artisan Flavor $(3-5\% = 30-50:1000)$ | | | | | |
| | ART 26 | Natural O range Cream Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 2 | △ Natural Blood O range Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| P | ART 1 | △ Natural P assion Fruit Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 12 | Natural P each Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 29 | Natural Old Fashioned P eanut Butter Artisan Flavor $(8-10\% = 80-100:1000)$ | | | | | |
| | ART 53 | Natural Butter P ecan Artisan Flavor (8-10% = 80-100:1000) | | | | | |
| | ART 10 | Natural P ineapple Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 35 | Natural P istachio Butter Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 31 | □ Natural P omegranate Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| | ART 50 | Natural P opcorn Artisan Flavor (salted) (8-10% = 80-100:1000) | | | | | |
| | ART 58 | ○ Natural Purple Sweet Potato Artisan Flavor (Ube) (3-5% = 30-50:1000) | | | | | |
| R | ART 7 | △ Natural R aspberry Artisan Flavor (3-5% = 30-50:1000) | | | | | |

ARTISAN NATURAL FLAVORS

| | ITEM # | ARTISAN FLAVOR TYPE | 5 LBS TUB \$/LB | 10 LBS TUB \$/LB | 29 LBS BUCKET \$/LB | 55 LBS BUCKET \$/LB | 60 LBS BUCKET \$/LB |
|---|--------|----------------------------------------------------------------------|-----------------------|------------------------|---------------------------|---------------------------|---------------------------|
| R | ART 16 | △ Natural R ed Velvet Artisan Flavor (8-10% = 80-100:1000) | | | | | |
| | ART 40 | Natural R ocky Road Artisan Flavor (8-10% = 80-100:1000) | | | | | |
| S | ART 34 | Natural S 'mores Artisan Flavor (8-10% = 80-100:1000) | | | | | |
| | ART 6 | □ Natural Wild S trawberry Artisan Flavor (3-5% = 30-50:1000) | | | | | |
| V | ART 22 | Natural V anilla Bean Artisan Flavor (8-10% = 80-100:1000) | | | | | |
| W | ART 28 | △ Natural W atermelon Artisan Flavor (3-5% = 30-50:1000) | | | | | |



- 2.2 lbs. jar
- •580 lbs. drum

Note: All 2.2 lbs. jars will incur a re-packaging fee.

NATURAL KISS™ FLAVORS ©

Ideal for swirling, marbleizing into and drizzling over any cold or frozen batter such as Gelato, Ice Cream, Sorbet, Pastry and Dessert batters.

Although all Natural Kiss™ Flavors are shelf stable, for optimum Natural Color <u>retention</u>, please do as follows:

If to be used within 4 months:

Store all △ marked Kiss[™] Flavors in Fridge (42° F/5.5° C).

If to be used over 4 months & within 1 year:

Store all △ marked Kiss[™] Flavors in Freezer (32° F/0° C).

| ITEM # | FLAVOR TYPE | 10 LBS TUB \$/LB | 60 LBS TUB \$/LB |
|---------|-------------------------------------------------------------------|---------------------|---------------------|
| KIS 2 | Natural Lemon Kiss [™] Flavor (8-10% = 80-100:1000) | | |
| △ KIS 1 | Natural Strawberry Kiss [™] Flavor (8-10% = 80-100:1000) | | |



Example:

All compounds are **bake-proof** and **freeze-thaw-stable**. Unless otherwise specified, all Compound use levels are 3-5%=30-50:1000.

With over 200 flavors to choose from, Amoretti compounds are not just versatile and delicious, but economical as well. At your fingertips at all time, Amoretti Compounds are ready for performance with flavors ideal for a variety of applications – from cake, muffin, and scone batter, mousses, buttercreams, pies, cheesecakes, alcoholic & non-alcoholic beverage, liqueur, beer & wine, and anything in between.

SIMPLY SUBSTITUTE BY WEIGHT (NOT BY VOLUME)

3-5% of the total net weight that needs to be flavored.

Example: To prepare 10 lbs. of flavored batter of your choice:

At 3% Compound: Add 0.3 lb. Compound + 9.7 lbs. batter = 10 lbs. At 5% Compound: Add 0.5 lb. Compound + 9.5 lbs. batter = 10 lbs. Mix thoroughly to homogenize the flavor throughout the batter.

Exceptions: Ice Cream (#393), Mud Pie (#3074) and Chocolate Fudge

Brownie (#3077) substitute 10% by weight.

Mocha (#11, #34), Kona (#101) substitute at 0.5-1% by weight. At 0.5%: Add 0.05 lb. #11, #34 or #101 + 9.95 lbs. batter = 10 lbs.

At 1%: Add 0.1 lb. #11, #34 or #101 + 9.9 lbs. batter = 10 lbs.

| | ITEM # | COMPOUND TYPE | 4 LB TUB \$/LB | 8.5 LB TUB \$/LB | 9 LB TUB \$/LB | 10 LB TUB \$/LB | 25 LB BUCKET \$/LB | 30 LB BUCKET \$/LB | 55 LB BUCKET \$/LB | 60 LB BUCKET \$/LB |
|---|--------|------------------------------------------------------|----------------------|------------------------|----------------------|-----------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| Α | 312 | Almond | | | | | | | | |
| | 303 | Amaretto | | | | | | | | |
| | 3041 | Apple Pie | | | | | | | | |
| | 335 | Tart Apple | | | | | | | | |
| | 3072 | Natural Calvados X.O. "Type" A pple Brandy | | | | | | | | |
| 2 | 330 | A pricot | | | | | | | | |
| В | 3078 | Natural Maple B acon Type | | | | | | | | |
| | 309 | B anana | | | | | | | | |
| | 3082 | Natural B ananas Foster | | | | | | | | |
| | 3053 | B anana Split | | | | | | | | |
| | 3068 | Sweet B asil | | | | | | | | |
| | 3039 | Natural Irish Stout B eer Type | | | | | | | | |
| | 343 | B ergamot | | | | | | | | |
| | 334 | Cassis (Blackcurrant) | | | | | | | | |
| | 371 | B ourbon Whiskey | | | | | | | | |
| | 316 | B randy | | | | | | | | |
| | 3057 | B randy Natural | | | | | | | | |
| | 3079 | Eggnog B randy | | | | | | | | |



- 2.2 lbs. jar
- 580 lbs. drum

Note: All 2.2 lbs. jars will incur a re-packaging fee.



| | | - parting great | 1 | 1 | 1 | 1 | 1 | 1 | 1 | i |
|---|--------|------------------------------------------------------|----------------------|------------------------|----------------------|-----------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| | ITEM# | COMPOUND TYPE | 4 LB TUB \$/LB | 8.5 LB TUB \$/LB | 9 LB TUB \$/LB | 10 LB TUB \$/LB | 25 LB BUCKET \$/LB | 30 LB BUCKET \$/LB | 55 LB BUCKET \$/LB | 60 LB BUCKET \$/LB |
| В | 3072 | Natural Calvados X.O. "Type" Apple B randy | | | | | | | | |
| | 3065 | B ubble Gum | | | | | | | | |
| | 3075 | B utter Rum | | | | | | | | |
| | 375 | Butterscotch | | | | | | | | |
| C | 3014 | C ajeta | | | | | | | | |
| | 3059 | Cake Batter (Contains Gluten) | | | | | | | | |
| | 3072 | Natural C alvados X.O. "Type" Apple Brandy | | | | | | | | |
| | 3008 | C antaloupe | | | | | | | | |
| | 311 | Cappuccino-Tiramisu | | | | | | | | |
| | 318 | Caramel | | | | | | | | |
| | 3090 | Salted C aramel | | | | | | | | |
| | 3010 | C rema di Caramel™ | | | | | | | | |
| | 334 | Cassis (Blackcurrant) | | | | | | | | |
| | 399 | C hai "Tea" | | | | | | | | |
| | 314 | Champagne | | | | | | | | |
| | 3026 | Mascarpone Cheese | | | | | | | | |
| | 3069 | Natural C heesecake "Plain" | | | | | | | | |
| | 332-V1 | Black C herry | | | | | | | | |
| | 382 | Cherry Blossom (Sakura) | | | | | | | | |
| | 3013 | Choke c herry | | | | | | | | |
| | 395 | Chocolate Fudge | | | | | | | | |
| | 310 | Dark C hocolate | | | | | | | | |
| | 3009 | Milk Chocolate | | | | | | | | |
| | 3052 | Mint Chocolate Chip | | | | | | | | |
| | 372 * | ** White C hocolate | | | | | | | | |
| | 3013 | Chokecherry | | | | | | | | |
| | 3012 | Cinnamon | | | | | | | | |
| | 3055 | Natural C oconut Cream | | | | | | | | |
| | 3056 | Natural Toasted C oconut Cream | | | | | | | | |
| | 3006 | Coconut Rum | | | | | | | | |
| | | | | | | | | | | |

© COMPOUNDS

| | ITEM# | COMPOUND TYPE | 4 LB TUB \$/LB | 8.5 LB TUB \$/LB | 9 LB TUB \$/LB | 10 LB TUB \$/LB | 25 LB BUCKET \$/LB | 30 LB BUCKET \$/LB | 55 LB BUCKET \$/LB | 60 LB BUCKET \$/LB |
|-----|----------|-------------------------------------------------------------------------------------------|----------------------|------------------------|----------------------|-----------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| COF | FEE COMP | | Ψ/ LD | Ψ/LD | Ψ/ LD | Ψ/LD | Ψ/ LD | Ψ/LD | Ψ/LD | Ψ/ LD |
| C | 3030 | C afé Latte | | | | | | | | |
| | 311 | C appuccino-Tiramisu | | | | | | | | |
| | 3044 | Tiramisu | | | | | | | | |
| | 101 | Kona C offee Fancy Pure for whipped cream and buttercream (0.5-1% = 5-10:1000) | | | | | | | | |
| | 325 | Mexican C offee Liqueur Type | | | | | | | | |
| | 11 | Mocha "Espresso" C offee for buttercream or chocolate (0.5-1% = 5-10:1000) | | | | | | | | |
| | 3043 | Organic Mocha "Espresso" C offee for buttercream or chocolate (0.5-1% = 5-10:1000) | | | | | | | | |
| | 34 | Mocha "Espresso" C offee for whipped cream & buttercream (0.5-1% = 5-10:1000) | | | | | | | | |
| | 3038 | Triple Strength Espresso Coffee | | | | | | | | |
| | 3028 | Natural Colorless C offee | | | | | | | | |
| | 3084 | Natural C ookies & Cream Cookie | | | | | | | | |
| | 3004 | Cookies & Cream "Stracciatella" | | | | | | | | |
| | 3083 | Natural Speculoos Cookie | | | | | | | | |
| | 3048 | Cosmopolitan "Cosmo" | | | | | | | | |
| | 3040 | C rème Brûlée | | | | | | | | |
| D | 3066 | D ate | | | | | | | | |
| | 396 | D ulce de Leche | | | | | | | | |
| Ε | 338 | E ggnog | | | | | | | | |
| | 3079 | Eggnog Brandy | | | | | | | | |
| | 376 | English Toffee | | | | | | | | |
| | 11 | Mocha "Espresso" Coffee for buttercream or chocolate (0.5%-1% = 5-10:1000) | | | | | | | | |
| | 3043 | Organic Mocha " E spresso" Coffee for buttercream (0.5%-1% = 5-10:1000) | | | | | | | | |
| | 34 | Mocha "Espresso" Coffee for whipped cream & buttercream (0.5%-1% = 5-10:1000) | | | | | | | | |



- 2.2 lbs. jar
- 580 lbs. drum

Note: All 2.2 lbs. jars will incur a re-packaging fee.



| | | | | 1 | 1 | | | 1 | | 1 |
|---|-------|----------------------------------------------------------------------------------------|----------------------|------------------------|----------------------|-----------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| | ITEM# | COMPOUND TYPE | 4 LB TUB \$/LB | 8.5 LB TUB \$/LB | 9 LB TUB \$/LB | 10 LB TUB \$/LB | 25 LB BUCKET \$/LB | 30 LB BUCKET \$/LB | 55 LB BUCKET \$/LB | 60 LB BUCKET \$/LB |
| E | 3038 | Triple Strength E spresso Coffee | | | | | | | | |
| G | 353 | G ianduja | | | | | | | | |
| | 381 | Ginger | | | | | | | | |
| | 3017 | Gingerbread | | | | | | | | |
| | 313 | G rand Orange | | | | | | | | |
| | 367 | G rapefruit | | | | | | | | |
| Н | 336 | H azelnut Praline | | | | | | | | |
| | 379 | Italian H azelnut Liqueur Type | | | | | | | | |
| | 331 | Honey | | | | | | | | |
| | 377 | Honeydew Melon | | | | | | | | |
| | 3027 | Hurricane | | | | | | | | |
| 1 | 393 | Madagascar Bourbon Vanilla Ice Cream (10% = 100:1000) | | | | | | | | |
| | 317 | Irish Cream | | | | | | | | |
| J | 315 | J amaican Rum | | | | | | | | |
| | 390 | J asmine Egyptian | | | | | | | | |
| K | 378 | K ey Lime | | | | | | | | |
| | 319 | K irsch | | | | | | | | |
| | 101 | K ona Coffee Fancy Pure for whipped cream and buttercream (0.5%-1% = 5-10:1000) | | | | | | | | |
| L | 354 | Lavender | | | | | | | | |
| | 342 | Violet Lavender | | | | | | | | |
| | 396 | Dulce de L eche | | | | | | | | |
| | 3073 | Natural Tres Leches | | | | | | | | |
| | 304 | Lemon | | | | | | | | |
| | 3067 | Lemon Verbena | | | | | | | | |
| | 3060 | Meyer Lemon | | | | | | | | |
| | 324 | Lime | | | | | | | | |
| | 378 | Key Lime | | | | | | | | |
| | 384 | Lychee | | | | | | | | |
| M | 386 | M acadamia | | | | | | | | |
| | 391 | M ai Tai (Natural Flavor) | | | | | | | | |
| | 3080 | M andarin | | | | | | | | |



| | ITEM # | COMPOUND TYPE | 4 LB TUB \$/LB | 8.5 LB TUB \$/LB | 9 LB TUB \$/LB | 10 LB TUB \$/LB | 25 LB BUCKET \$/LB | 30 LB BUCKET \$/LB | 55 LB BUCKET \$/LB | 60 LB BUCKET \$/LB |
|---|--------|-----------------------------------------------------------------------------------------|----------------------|------------------------|----------------------|-----------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| M | 307 | M ango | | | | | | | | |
| | 329 | M aple | | | | | | | | |
| | 3078 | Natural M aple Bacon Type | | | | | | | | |
| | 360 | M argarita | | | | | | | | |
| | 3042 | M arzipan | | | | | | | | |
| | 3026 | M ascarpone Cheese | | | | | | | | |
| | 368 | Mastic | | | | | | | | |
| | 377 | Honeydew M elon | | | | | | | | |
| | 3052 | M int Chocolate Chip | | | | | | | | |
| | 3046 | M imosa | | | | | | | | |
| | 11 | M ocha "Espresso" Coffee for buttercream or chocolate (0.5%-1% = 5-10:1000) | | | | | | | | |
| | 3043 | Organic M ocha "Espresso" Coffee for buttercream (0.5%-1% = 5-10:1000) | | | | | | | | |
| | 34 | M ocha "Espresso" Coffee for whipped cream and buttercream (0.5%-1% = 5-10:1000) | | | | | | | | |
| | 3054 | M ojilada® (coconut, mint & lime) | | | | | | | | |
| | 3023 | M ojito Libre® (mint & lime) | | | | | | | | |
| | 3074 | M ud Pie Powder (8-10% = 80-100:1000) | | | | | | | | |
| N | 358 | N utmeg | | | | | | | | |
| 0 | 305 | O range | | | | | | | | |
| | 321 | Orange Blossom | | | | | | | | |
| | 3051 | O range Cream | | | | | | | | |
| | 363 | French O range Liqueur Type | | | | | | | | |
| | 313 | Grand O range | | | | | | | | |
| P | 3011 | Custard "Panna Cotta" | | | | | | | | |
| | 364 | P apaya | | | | | | | | |
| | 320 | P assion Fruit | | | | | | | | |
| | 344 | P each | | | | | | | | |
| | 308 | P ear | | | | | | | | |
| | 397 | Pear Williams | | | | | | | | |
| | 3063 | Butter P ecan | | | | | | | | |



- 2.2 lbs. jar
- 580 lbs. drum

Note: All 2.2 lbs. jars will incur a re-packaging fee.



| | | packaging reer | I. | ı | 1 | I. | 1 | ı | 1 | ı |
|---|-------|---------------------------------------------------------------------|----------------------|------------------------|----------------------|-----------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| | ITEM# | COMPOUND TYPE | 4 LB TUB \$/LB | 8.5 LB TUB \$/LB | 9 LB TUB \$/LB | 10 LB TUB \$/LB | 25 LB BUCKET \$/LB | 30 LB BUCKET \$/LB | 55 LB BUCKET \$/LB | 60 LB BUCKET \$/LB |
| P | 327 | Piña Colada | | | | | | | | |
| | 301 | P ineapple | | | | | | | | |
| | 387 | Sweet Potato | | | | | | | | |
| | 336 | Hazelnut P raline | | | | | | | | |
| | 3076 | P umpkin Pie | | | | | | | | |
| | 366 | P umpkin Spice | | | | | | | | |
| R | 3000 | R hubarb | | | | | | | | |
| | 3062 | Root Beer | | | | | | | | |
| | 337 | Rose | | | | | | | | |
| | 3075 | Butter R um | | | | | | | | |
| | 3006 | Coconut R um | | | | | | | | |
| | 315 | Jamaican R um | | | | | | | | |
| S | 374 | Sambuca | | | | | | | | |
| | 3022 | Roasted Black Sesame Praline | | | | | | | | |
| | 3083 | Natural S peculoos Cookie | | | | | | | | |
| | 3004 | Cookies & Cream "Straciatella" | | | | | | | | |
| T | 394 | Tamarind | | | | | | | | |
| | 3058 | Tangelo (Tangerine Grapefruit) | | | | | | | | |
| | 306 | T angerine | | | | | | | | |
| | 3064 | Natural T art | | | | | | | | |
| | 399 | Chai " T ea" | | | | | | | | |
| | 340 | Green T ea | | | | | | | | |
| | 311 | Cappuccino- T iramisu | | | | | | | | |
| | 3044 | Tiramisu | | | | | | | | |
| | 3073 | Natural T res Leches | | | | | | | | |
| | 341 | Triple Sec | | | | | | | | |
| | 376 | English T offee | | | | | | | | |
| V | 3001 | Crema di V anilla® Natural | | | | | | | | |
| | 3002 | French V anilla Natural | | | | | | | | |
| | 323 | Madagascar Bourbon Vanilla Bean with Tahitian V anilla Seeds | | | | | | | | |
| | 393 | Madagascar Bourbon V anilla Ice Cream (10% = 100:1000) | | | | | | | | |
| | 3018 | Balsamic V inegar di Amoretti® | | | | | | | | |



| | ITEM # | COMPOUND TYPE | 4 LB TUB \$/LB | 8.5 LB TUB \$/LB | 9 LB TUB \$/LB | 10 LB TUB \$/LB | 25 LB BUCKET \$/LB | 30 LB BUCKET \$/LB | 55 LB BUCKET \$/LB | 60 LB BUCKET \$/LB |
|---|--------|---------------------------------------------------------------------------------------|----------------------|------------------------|----------------------|-----------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| V | 342 | V iolet Lavender | | | | | | | | |
| W | 371 | Bourbon W hiskey | | | | | | | | |
| | 3007 | Sweet Scotch W hisky Liqueur Type | | | | | | | | |
| | 3070 | Burgundy W ine | | | | | | | | |
| | 3071 | Chardonnay W ine | | | | | | | | |
| | 3092 | Natural Sweet W oodruff Type (AKA "Waldmeister", "Reine des bois", "Asperula") | | | | | | | | |



All extracts are **bake-proof** and **freeze-thaw-stable**. Abbreviations: W.S. = Water Soluble O.S. = Oil Soluble

Highly concentrated extractions and essential oils, ranging from sweet and savory to exotic and floral, perfect for any type of flavoring application such as chocolate, cheesecake, mousse, cake batter, ice cream, gelato, alcoholic & non-alcoholic beverage, liqueur, beer & wine. Also available are a wide range of vanilla extracts from single-fold to 20-fold made from the very best Madagascar or Tahitian gourmet beans. Cold pressed, delicious, and virtually alcohol-free, Amoretti offers the finest vanilla extracts on the market.

SIMPLY SUBSTITUTE BY WEIGHT (NOT BY VOLUME)

%(percent) of the total net weight that needs to be flavored.

Example: Cappuccino extract #99 at use level (1%=10:1000) To prepare 10 lbs. of flavored batter of your choice, add 0.10 lbs. (1.6 oz.) #99 extract + 9.9 lbs. batter = 10 lbs. Mix thoroughly to homogenize the flavor throughout the batter.

Recommendation: Measure all extracts using a digital scale.

Digital Scale Requirements: Minimum digital read out increment (resolution) 0.005 lb. = 0.08 oz.

All extracts are filled by weight (not by volume). Fill levels may vary due to differences in density from one extract to another.

Storage: Store in a cool, dry place, away from sun light.

Caution: Due to the concentration level of Amoretti Extracts, it is highly advisable that one follows the use level guideline. Excessive deviation above the recommended use levels could result in: off note, chemical sensation, bitterness, and the complete loss of the beautifully intended flavor note.

Note: Flavor perception is temperature dependent. It is advisable to fine tune flavor levels at temperatures in which the product will be actually consumed.

Flavor Perception: Generally *drops* at lower temperature and *increases* at higher temperature.

| | ITEM# | FLAVOR TYPE | PACKAGED | \$/LB |
|---|-------|--------------------------------------------------------------------|--------------|-------|
| Α | 1176 | A cai Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1227 | A cai Type Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1231 | A lfalfa Extract W.S. (0.5-1% = 5-10:1000) | 2.0 lbs. jar | |
| | 555 | A llspice 0il Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1091 | A llspice Extract W.S. (0.5-1% = 5-10:1000) | 1.6 lbs. jar | |
| | 1116 | Natural Almond Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1121 | Natural A lmond Extract 0.S. $(1\% = 10:1000)$ | 1.9 lbs. jar | |
| | 88 | Amaretto Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1023 | A maretto Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 639 | A ncho Pepper Extract W.S. (0.5-1% = 5-10:1000) | 2.0 lbs. jar | |
| | 78 | A nise Oil Extract W.S. $(0.3-0.5\% = 3-5:1000)$ | 2.0 lbs. jar | |
| | 659 | French Star A nise Liqueur Type Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 692 | Star Anise Oil Terpeneless Extract O.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |



All extracts are **bake-proof** and **freeze-thaw-stable**.

Abbreviations: W.S. = Water Soluble O.S. = Oil Soluble

| | ITEM # | FLAVOR TYPE | PACKAGED | \$/LB |
|---|--------|----------------------------------------------------------------------------------------|----------------|-------|
| Α | 1015 | Baked A pple with Caramelized Sugar Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 616 | Sweet Apple Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1196 | Natural Tart Apple Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1316 | Natural Tart Apple Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1264 | Calvados X.O. Type Natural A pple Brandy Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1318 | Natural A pple Cider Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 649 | Apple-Cinnamon Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1065 | Apple-Cinnamon Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1085 | Apple Pie with "Crust" Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1198 | A pple Pie with "Crust" Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 48 | Natural A pricot Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1462 | Natural A pricot Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1080 | Natural A rtichoke Extract 0.S. (0.25-1% = 2.5-10:1000) | 1.9 lbs. jar | |
| | 1248 | Natural A vocado Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| 3 | 1081 | Natural B acon Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1320 | Natural B acon Type Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1299 | Natural Maple B acon Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 60 | B anana Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1029 | B anana Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1218 | Natural B anana Extract Powder W.S. $(0.5-1\% = 5-10:1000)$ | 4 lbs./24 lbs. | |
| | 1309 | Natural B ananas Foster Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1164 | B anana Split Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1301 | Natural B arbecue Mesquite Type Seasoning Extract Powder W.S. $(1\% = 10.1000)$ | 4.0 lbs. tub | |
| | 548 | B asil 0il Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1090 | B asil Oil Extract W.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 669 | Clarified B asil Oil Extract O.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 676 | B ay Extract W.S. (0.5-1% = 5-10:1000) | 2.0 lbs. jar | |
| | 618 | B ay 0il Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 672 | Clarified B ay Oil Extract O.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1044 | Natural Roast B eef Extract W.S. (2% = 20:1000) | 2.0 lbs. jar | |
| | 1077 | Natural Irish Stout B eer Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1317 | Natural Irish Stout B eer Type Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 523 | B ergamot 0il Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 93 | Saskatoon B erry Extract W.S. (1-1.5% = 10-15:1000) | 2.0 lbs. jar | |
| | 71 | B lackberry Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1197 | B lackberry Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |



All extracts are bake-proof and freeze-thaw-stable. Abbreviations: W.S. = Water Soluble O.S. = Oil Soluble

| | ITEM # | FLAVOR TYPE | PACKAGED | \$/LB |
|---|--------|-------------------------------------------------------------------------------|--------------|-------|
| В | 67 | Cassis (B lackcurrant) Extract W.S. (0.5-1% = 5-10:1000) | 2.0 lbs. jar | |
| | 45 | B lueberry Extract W.S. (0.5-1% = 5-10:1000) | 2.0 lbs. jar | |
| | 1024 | B lueberry Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1262 | Natural B lueberry Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1307 | Natural B lueberry Pie Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 520 | Natural B ourbon Whiskey Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1337 | Natural B ourbon Whiskey Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 510 | B oysenberry Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1191 | Natural B randy Extract W.S. (1-2% = 10-20:1000) | 2.0 lbs. jar | |
| | 1192 | Natural B randy Extract 0.S. (1-2% = 10-20:1000) | 1.9 lbs. jar | |
| | 1264 | Calvados X.O. Type Natural Apple Brandy Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 537 | Cognac "French Brandy" Extract 88% alc. by vol. W.S. (1% = 10:1000) | 1.7 lbs. jar | |
| | 4186 | Grand Orange B randy Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 656 | B ubble Gum Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1214 | B ubble Gum Extract W.S. $(1\% = 10:1000)$ | 2.0 lbs. jar | |
| | 87 | B utter Extract (5 fold) 0.S. (0.2% = 2:1000) | 1.9 lbs. jar | |
| | 1249 | Natural B rown Butter Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 625 | Natural Water B uffalo Butter Extract 0.S. $(0.25-0.5\% = 2.5-5:1000)$ | 1.9 lbs. jar | |
| | 1230 | Natural B utter Pecan Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 529 | B utterscotch Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1280 | Natural B utterscotch Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1013 | B utterscotch Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| C | 1018 | C achaça Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1030 | C afé Latte Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 637 | Caffeine Extract Powder W.S. (100 fold) | 5.0 lbs. tub | |
| | 1239 | C aipiriña Extract W.S. (1% = 10:1000) | 1.7 lbs. jar | |
| | 1019 | C aipiriña Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 686 | C ajeta Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1212 | Cake Batter Extract W.S. (Dairy) (1% = 10:1000) | 2.0 lbs. jar | |
| | 1250 | C ake Batter Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1268 | Natural Birthday C ake Extract W.S. (1% = 10:1000) | 1.6 lbs. jar | |
| | 1264 | Calvados X.O. Type Natural Apple Brandy Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1179 | Cotton Candy Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1009 | C antaloupe Extract W.S. $(1\% = 10:1000)$ | 2.0 lbs. jar | |
| | 99 | Cappuccino-Tiramisu Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1221 | Cappuccino-Tiramisu Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 587 | Capsicum Extra Hot Pepper Extract W.S. (0.2% = 2:1000) | 2.0 lbs. jar | |



All extracts are **bake-proof** and **freeze-thaw-stable**.

Abbreviations: W.S. = Water Soluble O.S. = Oil Soluble

| | ITEM # | FLAVOR TYPE | PACKAGED | \$/LB |
|---|--------|-----------------------------------------------------------------------|----------------|-------|
| C | 1059 | Capsicum Extra Hot Pepper Extract O.S. (0.2% = 2:1000) | 1.9 lbs. jar | |
| | 66 | C aramel Extract W.S. (100 fold) (0.5-1% = 5-10:1000) | 2.0 lbs. jar | |
| | 521 | C aramel Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1154 | C aramel Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 679 | Crema di Caramel™ Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1308 | Natural Salted C aramel Extract Powder W.S. (3.7% = 37:1000) | 4 lbs./24 lbs. | |
| | 1123 | C ardamom Extract W.S. (0.08% = 8:10,000) | 1.8 lbs. jar | |
| | 1093 | C ardamom Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 89 | C ardamom Oil Extract 0.S. $(0.08\% = 8:10,000)$ | 1.7 lbs. jar | |
| | 591 | C ardamom Oil Extract O.S. (1% = 10:1000) | 1.8 lbs. jar | |
| | 623 | C arrot Oil Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1082 | C arrot Extract W.S. (1% = 10:1000) | 1.8 lbs. jar | |
| | 1211 | C arrot Cake Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 610 | C assia Oil Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 67 | C assis (Blackcurrant) Extract W.S. (0.5-1% = 5-10:1000) | 2.0 lbs. jar | |
| | 617 | C elery Oil Extract O.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1094 | C elery Extract W.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 648 | C hai "Tea" Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1276 | C hai "Tea" Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 59 | C hampagne Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1210 | Natural C hampagne Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1228 | Natural Wild Strawberry C hampagne Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1122 | Natural Brie C heese Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 629 | Cheddar Cheese Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1334 | Natural White Cheddar Cheese Extract Powder W.S. (2-4% = 20-40:1000) | 5 lbs./30 lbs. | |
| | 1194 | Natural Cream Cheese Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1324 | Natural Cream Cheese Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 668 | Feta C heese Type Extract Powder W.S. (1% = 10:1000) (freeze) | 4.0 lbs. tub | |
| | 635 | Mozzarella C heese Extract 0.S. (0.5-1% = 5-10:1000) | 1.5 lbs. jar | |
| | 632 | Parmesan C heese Extract 0.S. $(1\% = 10.1000)$ | 1.9 lbs. jar | |
| | 1170 | Provolone C heese Type Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1193 | Natural C heesecake "Plain" Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1251 | Natural C heesecake "Plain" Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 634 | C herimoya Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 62 | C herry Extract Sour W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 599 | Cherry Blossom (Sakura) Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 518 | Natural Black C herry Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |





• 55 gal drum

| | ITEM# | FLAVOR TYPE | PACKAGED | \$/LB |
|---|-------|------------------------------------------------------------------------------------|------------------|-------|
| ; | 1069 | Natural Black C herry Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1329 | Natural Sriracha (Hot Chili Sauce) Extract W.S. (2-4% = 20-40:1000) | 2.0 lbs. jar | |
| | 1333 | Natural Sriracha (Hot C hili Sauce) Extract Powder W.S. (2-4% = 20-40:1000) | 4.5 lbs./27 lbs. | |
| | 1119 | C hipotle Pepper Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 72 | Chocolate "Crème de Cacao" Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1074 | Chocolate "Crème de Cacao" Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1263 | Natural C hocolate Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1289 | Natural C hocolate Brownie Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 655 | Chocolate Fudge Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 658 | Hot C hocolate Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 675 | Milk C hocolate Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1163 | Mint C hocolate Chip Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 696 | Swiss C hocolate Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 588 | C ilantro Oil Extract O.S. $(0.5-1\% = 5-10:1000)$ | 1.9 lbs. jar | |
| | 1095 | C ilantro Extract W.S. (0.5-1% = 5-10:1000) | 1.6 lbs. jar | |
| | 1271 | Natural C innamon Bun Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1146 | Cinnamon Latte Extract W.S. (1% = 10:1000) | 1.7 lbs. jar | |
| | 1147 | Cinnamon Latte Extract 0.S. (1% = 10:1000) | 1.7 lbs. jar | |
| | 678 | C innamon Extract W.S. (1% = 10:1000) | 1.7 lbs. jar | |
| | 590 | C innamon Oil Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 94 | C innamon Oil Extract W.S. (0.1-0.2% = 1-2:1000) | 1.9 lbs. jar | |
| | 649 | Apple-Cinnamon Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1065 | Apple-Cinnamon Extract 0.S. $(1\% = 10.1000)$ | 1.9 lbs. jar | |
| | 603 | Mexican C innamon Oil Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 536 | C love Oil Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1096 | Cl ove Extract W.S. (0.5-1% = 5-10:1000) | 1.7 lbs. jar | |
| | 1186 | Natural C oconut Cream Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1187 | Natural C oconut Cream Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 660 | C oconut Rum Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1188 | Natural Toasted C oconut Cream Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1241 | Natural Toasted C oconut Cream Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1020 | Natural Colorless C offee Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1021 | Natural Colorless C offee Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 77 | Espresso C offee Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1342 | Natural Irish C offee Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1339 | Natural Irish C offee Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 508 | Natural Mexican C offee Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |



All extracts are **bake-proof** and **freeze-thaw-stable**.

Abbreviations: W.S. = Water Soluble O.S. = Oil Soluble

| | ITEM # | FLAVOR TYPE | PACKAGED | \$/LB |
|---|--------|---------------------------------------------------------------------|--------------|-------|
| С | 1314 | Natural Mexican C offee Type Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 537 | Cognac "French Brandy" Extract 88% alc. by vol. W.S. (1% = 10:1000) | 1.7 lbs. jar | |
| | 583 | C ola Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1209 | C ola Extract W.S. $(1\% = 10:1000)$ | 2.0 lbs. jar | |
| | 532 | C oncord Grape Extract W.S. $(1\% = 10:1000)$ | 2.0 lbs. jar | |
| | 1286 | Natural C oncord Grape Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 90 | Condensed Milk Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 654 | Cookies & Cream "Stracciatella" Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1362 | Cookies & Cream "Stracciatella" Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1001 | Cookie Dough Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1383 | C ookie Dough Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1278 | Natural Oatmeal Cookie Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1303 | Natural Speculoos C ookie Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1331 | Natural Speculoos Cookie Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 553 | C oriander Oil Extract O.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1097 | C oriander Extract W.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 577 | Sweet C orn Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1144 | Cosmopolitan "Cosmo" Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1145 | Cosmopolitan "Cosmo" Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1179 | Cotton Candy Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 92 | C ranberry Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1049 | C ranberry Extract 0.S. (0.5-0.75% = 5 - 7.5 :1000) | 1.9 lbs. jar | |
| | 1006 | Heavy C ream Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1089 | Natural C rème Brûlée Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1190 | Natural C ucumber Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 549 | C umin Oil Extract O.S. $(0.5-1\% = 5-10:1000)$ | 1.9 lbs. jar | |
| | 1098 | C umin Extract W.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 557 | C uraçao Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1061 | C urry Oil Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 680 | Custard "Panna Cotta" Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| D | 1142 | Strawberry D aiquiri Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1143 | Strawberry D aiquiri Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 578 | D ate Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1225 | D ate Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 540 | D ill Weed Oil Extract O.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 646 | D ulce de Leche Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| Е | 505 | Natural Eggnog Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |







| | ITEM# | FLAVOR TYPE | PACKAGED | \$/LB |
|---|-------|------------------------------------------------------------------------|--------------|-------|
| E | 1312 | Natural Eggnog Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1055 | Elderberry Blossom Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1168 | Natural Elderberry "Sambuco" Type Extract WONF O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1336 | Natural Elderberry "Sambuco" Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1079 | Natural Elderflower Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1321 | Natural Energy Drink <i>Type M</i> Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1240 | Natural E nergy Drink <i>Type R</i> Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 100 | English Toffee Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1075 | English Toffee Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1279 | Natural English Toffee Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 77 | Espresso Coffee Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1229 | Natural E ucalyptus Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| F | 551 | F ennel Oil Extract O.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1099 | Fennel Extract W.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 570 | Fenugreek Extract W.S. (0.5-1% = 5-10:1000) | 2.0 lbs. jar | |
| | 511 | Natural Fig Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1084 | Natural Fig Extract 0.S. $(1\% = 10:1000)$ | 1.9 lbs. jar | |
| | 612 | Fiori di Sicilia Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1012 | Fir Needle Siberian Extract 0.S. (1% = 10:1000) | 1.8 lbs. jar | |
| | 1246 | Natural French Toast Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| G | 1109 | G arlic Extract W.S. (0.5-1% = 5-10:1000) | 1.7 lbs. jar | |
| | 525 | G arlic Oil Extract O.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1035 | G eranium 0il Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 522 | G inger Extract W.S. (0.5-1% = 5-10:1000) | 2.0 lbs. jar | |
| | 1445 | Natural Clarified G inger Extract W.S. (1% = 10:1000) | 1.6 lbs. jar | |
| | 1328 | Organic Clarified G inger Extract W.S. (1% = 10:1000) | 1.6 lbs. jar | |
| | 661 | G inger Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1272 | Natural G inger Ale Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 698 | Gingerbread Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1178 | G ojiberry Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1149 | Natural G raham Cracker Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1150 | Natural G raham Cracker Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 565 | Natural G rapefruit Zest Oil Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 532 | Concord G rape Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1372 | Natural G rapefruit Zest Oil Extract W.S. (1% = 10:1000) | 1.6 lbs. jar | |
| | 1286 | Natural Concord G rape Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 512 | G reen Tea Extract W.S. $(1\% = 10.1000)$ | 2.0 lbs. jar | |



| | ITEM # | FLAVOR TYPE | PACKAGED | \$/LB |
|-----|--------|---------------------------------------------------------------------------------------------------|----------------|-------|
| G | 1045 | Pomegranate (G renadine) Extract W.S. (all natural) (1% = 10:1000) | 2.0 lbs. jar | |
| Н | 1046 | Pomegranate (G renadine) Extract W.S. (all natural-natural color added) $(1\% = 10:1000)$ | 2.0 lbs. jar | |
| | 558 | Guanabana Fruit Extract W.S. (Soursop) (1% = 10:1000) | 2.0 lbs. jar | |
| | 52 | Natural G uava Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1460 | Natural G uava Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1459 | Natural POG (Passion Fruit Orange Guava) Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1461 | Natural POG (Passion Fruit Orange G uava) Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| Н | 689 | Natural H abanero Hot Pepper Extract W.S. (1% = 10:1000) | 1.6 lbs. jar | |
| | 1313 | Natural H abanero Hot Pepper Extract O.S. $(1\% = 10:1000)$ | 1.9 lbs. jar | |
| | 1364 | Habanero Pepper Extract Powder W.S. (100X) (1% = 10:1000) | 4 lbs./26 lbs. | |
| | 1244 | Natural H am Hock (Roasted Ham) Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 503 | Italian H azelnut Liqueur Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1076 | Italian H azelnut Liqueur Type Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 538 | Praline H azelnut Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1222 | Praline H azelnut Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 561 | Hibiscus Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 563 | Natural H ickory Barbecue Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1236 | Natural H ickory Barbecue Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 519 | Natural H oney Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1322 | Natural H oney Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 85 | Honeydew Melon Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1111 | Horseradish Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1112 | Horseradish Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1110 | Louisiana Hot Sauce Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| 2 | 1242 | Louisiana Hot Sauce Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| JAC | 501 | H uckleberry Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| ξ I | 695 | Indian Spice Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 70 | Irish Cream Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| J | 81 | J alapeño Pepper Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1363 | Jalapeño Pepper Extract Powder W.S. (100X) (1% = 10:1000) | 4 lbs./26 lbs. | |
| | 76 | J amaican Rum Extract W.S. (0.5-1% = 5-10:1000) | 2.0 lbs. jar | |
| | 1245 | J amaican Rum Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 582 | J asmine Egyptian Extract 0.S. (0.25-1% = 2.5-10:1000) | 1.9 lbs. jar | |
| | 1070 | J asmine Egyptian Extract W.S. (0.25-1% = 2.5-10:1000) | 2.0 lbs. jar | |
| | 613 | J asmine Egyptian Extract W.S. (0.004-0.016% = 4-16:100,000) | 1.0 lb. jar | |
| | 663 | Juniper Berry Terpeneless Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |



All extracts are bake-proof and freeze-thaw-stable. • 6 gal drum •55 gal drum Abbreviations: W.S. = Water Soluble O.S. = Oil Soluble

| | ITEM # | FLAVOR TYPE | PACKAGED | \$/LB |
|---|--------|----------------------------------------------------------------------|--------------|-------|
| K | 601 | K umquat Zest Oil Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 91 | K ey Lime Extract W.S. (0.25% = 25:10,000) | 1.9 lbs. jar | |
| | 1148 | K ey Lime Terpeneless Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 524 | K irsch Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 79 | K irshwasser Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 56 | K iwi Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| L | 690 | L avender 0il Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 83 | Violet Lavender Extract W.S. (0.7-1% = 7-10:1000) | 2.0 lbs. jar | |
| | 49 | L emon Extract W.S. (0.25% = 25:10,000) | 1.9 lbs. jar | |
| | 1319 | Natural Lemon Extract W.S. (0.25% = 25:10,000) | 1.9 lbs. jar | |
| | 1126 | Meyer Lemon Extract W.S. $(1\% = 10:1000)$ | 1.8 lbs. jar | |
| | 1127 | Meyer Lemon Extract 0.S. $(1\% = 10:1000)$ | 1.8 lbs. jar | |
| | 575 | L emongrass Oil Extract O.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1379 | Lemongrass Oil Extract W.S. (1% = 10:1000) | 1.6 lbs. jar | |
| | 564 | Lemon Oil Terpeneless Extract O.S. (0.1% = 1:1000) | 1.9 lbs. jar | |
| | 1153 | Natural Lemon Verbena Type Oil Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1217 | Natural Mountain Spring Lemon Lime Soda Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1157 | Natural "Yuzu" Type Lemon Juice Extract W.S. (salted) (1% = 10:1000) | 1.0 lb. jar | |
| | 516 | L emon Zest Oil Extract 0.S. (1% = 10:1000) | 1.8 lbs. jar | |
| | 1325 | Organic Lemon Zest Oil Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 646 | Dulce de Leche Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1265 | Natural Tres Leches Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 97 | Natural Lime Extract W.S. $(0.2\% = 20:10,000)$ | 1.9 lbs. jar | |
| | 517 | Lime Zest Oil Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1378 | Lime Zest Oil Extract W.S. (1% = 10:1000) | 1.6 lbs. jar | |
| | 1217 | Natural Mountain Spring Lemon Lime Soda Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1138 | Kaffir Lime Oil Extract O.S. $(1\% = 10:1000)$ | 1.9 lbs. jar | |
| | 91 | Key Lime Extract W.S. (0.25% = 25:10,000) | 1.9 lbs. jar | |
| | 1148 | Key Lime Terpeneless Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 685 | Limoncello Extract W.S. (1% = 10:1000) | 1.6 lbs. jar | |
| | 1038 | Lingonberry Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 586 | Lychee Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| M | 542 | Macadamia Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 620 | M ai-Tai Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1040 | M alt Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1041 | Malted Milk Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 528 | Mandarin Zest Oil Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |



| I | ITEM # | FLAVOR TYPE | PACKAGED | \$/LB |
|---|--------|-------------------------------------------------------------------------------------|--------------|-------|
| M | 55 | M ango Extract W.S.(1% = 10:1000) | 2.0 lbs. jar | |
| | 1167 | M ango Extract 0.S.(1% = 10:1000) | 1.9 lbs. jar | |
| | 1266 | Ripe M ango Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1177 | Mangosteen Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 95 | M aple Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1118 | M aple Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1299 | Natural M aple Bacon Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 546 | Margarita Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 627 | M arjoram Oil Extract O.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1100 | M arjoram Extract W.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1010 | Marshmallow Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1200 | Natural Toasted Marshmallow Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 567 | M astic Oil Extract O.S. (0.1-1% = 1-10:1000) | 1.9 lbs. jar | |
| | 1247 | Natural M ayonnaise Type Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 85 | Honeydew Melon Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 504 | Watermelon Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 69 | Crème de M enthe Extract 0.S. $(1\% = 10:1000)$ | 1.9 lbs. jar | |
| | 1301 | Natural Barbecue M esquite Type Seasoning Extract Powder W.S. (1% = 10:1000) | 4.0 lbs. tub | |
| | 1039 | M ilk Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 90 | Condensed Milk Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1139 | M imosa Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1140 | M imosa Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1163 | Mint Chocolate Chip Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1033 | Mojito M int Extract W.S. (just mint, no lime) (1% = 10:1000) | 2.0 lbs. jar | |
| | 1034 | Mojito M int Extract 0.S. (just mint, no lime) (1% = 10:1000) | 1.9 lbs. jar | |
| | 1295 | Pepper m int Extract W.S. (1% = 10:1000) | 1.6 lbs. jar | |
| | 65 | Pepper m int Extract 0.S. $(1\% = 10:1000)$ | 1.9 lbs. jar | |
| | 1173 | Organic Pepper m int Oil Extract O.S. $(0.075\% = 0.75:1000)$ | 1.0 lb. jar | |
| | 64 | Spear m int Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1169 | Mojilada® Extract O.S. (coconut, mint & lime) (1% = 10:1000) | 1.9 lbs. jar | |
| | 1025 | Mojito Libre® Extract W.S. (mint & lime) (1% = 10:1000) | 1.7 lbs. jar | |
| | 1026 | Mojito Libre® Extract O.S. (mint & lime) (1% = 10:1000) | 1.9 lbs. jar | |
| | 1033 | Mojito Mint Extract W.S. (just mint, no lime) (1% = 10:1000) | 2.0 lbs. jar | |
| | 1034 | Mojito Mint Extract 0.S. (just mint, no lime) (1% = 10:1000) | 1.9 lbs. jar | |
| | 584 | M olasses Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1330 | Natural M oroccan Spice Blend Powder (to taste) | 2.0 lbs. tub | |



• 6 gal drum •55 gal drum

| | ITEM# | FLAVOR TYPE | PACKAGED | \$/LB |
|---|-------|----------------------------------------------------------------------------------------------------|----------------|-------|
| M | 1217 | Natural M ountain Spring Lemon Lime Soda Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1269 | Natural M ud Pie (Mississippi Mud) Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1058 | Mushroom Porcini Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1237 | Natural M ushroom Porcini Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1238 | Natural M ushroom Porcini Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1078 | Natural Shiitake Mushroom Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1117 | Natural Shiitake Mushroom Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 571 | M ustard 0il Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| V | 1160 | N eapolitan Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1326 | Natural Toffee Nut Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 533 | N utmeg Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1101 | N utmeg Extract W.S. (1% = 10:1000) | 1.6 lbs. jar | |
| | 1327 | Natural Nutty Extract W.S. $(1\% = 10:1000)$ | 2.0 lbs. jar | |
|) | 1278 | Natural O atmeal Cookie Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1083 | Natural Black Kalamata Olive Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1273 | Natural Black Kalamata Olive Oil Extract W.S. (1% = 10:1000) | 1.6 lbs. jar | |
| | 1060 | Organic Extra Virgin Olive 0 il infused with Black Kalamata Olive Extract 0.S. $(1\% = 10:1000)$ | 1.9 lbs. jar | |
| | 552 | O nion Oil Extract O.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1107 | O nion Extract W.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 593 | Green O nion Oil Extract O.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1108 | Green O nion Extract W.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1300 | Natural Sour Cream & O nion Seasoning Type Extract Powder W.S. (1% = 10:1000) | 4.0 lbs. tub | |
| | 43 | Natural O range Extract W.S. (0.6% = 6:1000) | 1.9 lbs. jar | |
| | 1366 | Natural 0 range Extract 0.S. (0.6% = 6:1000) | 1.9 lbs. jar | |
| | 1182 | Natural O range Extract Powder W.S. $(0.5-1\% = 5-10:1000)$ | 4 lbs./24 lbs. | |
| | 1459 | Natural POG (Passion Fruit 0 range Guava) Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1461 | Natural POG (Passion Fruit 0 range Guava) Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1172 | Natural Blood Orange Extract W.S. (1.3% = 13:1000) | 2.0 lbs. jar | |
| | 74 | O range Blossom Extract 0.S. (0.003% = 3:100,000) | 1.0 lbs. jar | |
| | 1124 | O range Blossom Extract W.S. (0.0033% = 3.3:100,000) | 1.0 lbs. jar | |
| | 527 | Orange Blossom Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1043 | Orange Blossom Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1162 | O range Cream Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1129 | O range Zest Extract W.S. (1% = 10:1000) | 1.8 lbs. jar | |
| | 515 | O range Zest Oil Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |



All extracts are **bake-proof** and **freeze-thaw-stable**.

Abbreviations: W.S. = Water Soluble O.S. = Oil Soluble

| | ITEM# | FLAVOR TYPE | PACKAGED | \$/LB |
|---|-------|----------------------------------------------------------------------|----------------|-------|
| 0 | 556 | French O range Liqueur Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 410S | Grand O range Extract 0.S. (0.1-0.3% = 1-3:1000) | 2.0 lbs. jar | |
| | 41WS | Grand O range Extract W.S. (0.1-0.3% = 1-3:1000) | 1.6 lbs. jar | |
| | 693 | Grand O range V.S.O.P. Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1007 | Grand O range V.S.O.P. Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 694 | Grand O range X.O. Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1008 | Grand 0 range X.0. Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 4186 | Grand O range Brandy Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 50 | Tangerine O range Extract W.S. (1% = 10:1000) | 1.6 lbs. jar | |
| | 1102 | 0 regano Extract W.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 541 | O regano Oil Extract O.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 673 | Clarified 0 regano 0il Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| P | 1125 | Panda (Pandan Leaf) Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 680 | Custard "Panna Cotta" Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 566 | P anettone Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 58 | P apaya Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 82 | Natural P aprika Oil Extract O.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 619 | P arsley 0il Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1114 | P arsley Extract W.S. (0.5-1% = 5-10:1000) | 1.8 lbs. jar | |
| | 53 | Passion Fruit Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1258 | Passion Fruit Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1459 | Natural POG (Passion Fruit Orange Guava) Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1461 | Natural POG (Passion Fruit Orange Guava) Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 61 | P each Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1181 | P each Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1183 | Natural P each Extract Powder W.S. (0.5-1% = 5-10:1000) | 4 lbs./24 lbs. | |
| | 98 | P eanut Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 592 | Roasted P eanut Extract 0.S. $(0.5\% = 5:1000)$ | 1.9 lbs. jar | |
| | 51 | P ear Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1199 | P ear Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1195 | Natural P ear Williams Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 509 | Natural P ecan Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1230 | Natural Butter P ecan Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1257 | Natural Toasted Butter Pecan Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 639 | Ancho P epper Extract W.S. (0.5-1% = 5-10:1000) | 2.0 lbs. jar | |
| | 1185 | Natural Roasted Red Bell Pepper W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 569 | Black P epper Oil Extract O.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |



1050

513

1287

14591461

1158

1045



All extracts are **bake-proof** and **freeze-thaw-stable**. Abbreviations: W.S. = Water Soluble O.S. = Oil Soluble

| | ITEM # | FLAVOR TYPE | PACKAGED | \$/LB |
|-----------------------------------------|--------|------------------------------------------------------------------|----------------|-------|
| P | 1092 | Black P epper Decolorized W.S. (0.5-1% = 5-10:1000) | 1.6 lbs. jar | |
| | 587 | Capsicum Extra Hot Pepper Extract W.S. (0.2% = 2:1000) | 2.0 lbs. jar | |
| | 1059 | Capsicum Extra Hot Pepper Extract 0.S. (0.2% = 2:1000) | 1.9 lbs. jar | |
| | 1119 | Chipotle P epper Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| P | 689 | Natural Habanero Hot P epper Extract W.S. (1% = 10:1000) | 1.6 lbs. jar | |
| | 1313 | Natural Habanero Hot P epper Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| P 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | 1364 | Habanero Pepper Extract Powder W.S. (100X) (1% = 10:1000) | 4 lbs./26 lbs. | |
| | 81 | Jalapeño Pepper Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1363 | Jalapeño Pepper Extract Powder W.S. (100X) (1% = 10:1000) | 4 lbs./26 lbs. | |
| | 604 | White P epper Oil Extract 0.S. $(0.5-1\% = 5-10:1000)$ | 1.9 lbs. jar | |
| | 1106 | White P epper Extract W.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1295 | Peppermint Extract W.S. (1% = 10:1000) | 1.6 lbs. jar | |
| | 65 | P eppermint Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1173 | Organic P eppermint 0il Extract 0.S. (0.075% = 0.75:1000) | 1.0 lb. jar | |
| | 589 | Natural P ersimmon Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1374 | Natural P ickle Extract 0.S. (1% = 10:100) | 1.9 lbs. jar | |
| | 1306 | Natural P ie Extract W.S. $(1\% = 10.100)$ | 2.0 lbs. jar | |
| | 1283 | Natural P ie Crust Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1375 | Natural Chess Pie Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1376 | Natural Chess Pie Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1274 | Natural Pumpkin P ie Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1275 | Natural Pumpkin P ie Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1284 | Natural Pumpkin P ie Sauce Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1285 | Natural Pumpkin P ie Sauce Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1141 | P iña Colada Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 54 | P ineapple Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1017 | P ineapple Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1256 | Natural Toasted Pistachio Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 633 | Natural P istachio Extract W.S (1% = 10:1000) | 2.0 lbs. jar | |
| | | | | |

Decolorized Natural Pistachio Extract O.S. (1% = 10:1000)

Natural **P**OG (Passion Fruit Orange Guava) Extract W.S. (1% = 10:1000)

Natural **P**OG (Passion Fruit Orange Guava) Extract 0.S. (1% = 10:1000)

Pomegranate (Grenadine) Extract 0.S. (natural flavor) (1% = 10:1000)

Pomegranate (Grenadine) Extract W.S. (all natural) (1% = 10:1000)

Plum Extract W.S (1% = 10:1000) Plum Extract O.S. (1% = 10:1000) 1.9 lbs. jar

2.0 lbs. jar

1.9 lbs. jar

2.0 lbs. jar

1.9 lbs. jar

1.9 lbs. jar

2.0 lbs. jar



All extracts are bake-proof and freeze-thaw-stable.

Abbreviations: W.S. = Water Soluble O.S. = Oil Soluble

| | ITEM# | FLAVOR TYPE | PACKAGED | \$/LB |
|---|-------|---------------------------------------------------------------------------------------|--------------|-------|
| P | 1046 | Pomegranate (Grenadine) Extract W.S. (all natural-natural color added) (1% = 10:1000) | 2.0 lbs. jar | |
| | 1261 | Natural P omegranate Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1298 | Organic Natural P omegranate Type Extract W.S. (2% = 20:1000) | 2.0 lbs. jar | |
| | 1064 | Natural P opcorn Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1323 | Natural P opcorn Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 574 | P ort Wine Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 615 | Sweet P otato W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 538 | Praline Hazelnut Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1222 | Praline Hazelnut Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1377 | Natural P retzel Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 560 | Prickly Pear "Cactus Blossom" (Tunas) Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 622 | Natural P rune Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 506 | Natural P umpkin Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1290 | Natural P umpkin Extract W.S. (1% = 10:1000) | 1.8 lbs. jar | |
| | 1071 | Natural P umpkin Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1274 | Natural P umpkin Pie Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1275 | Natural P umpkin Pie Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1284 | Natural P umpkin Pie Sauce Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1285 | Natural P umpkin Pie Sauce Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1151 | Natural P umpkin Spice Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1152 | Natural P umpkin Spice Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 657 | P unch Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 665 | P unch Extract W.S. (1% = 10:1000) | 1.7 lbs. jar | |
| R | 1215 | Rainbow Sherbet Extract W.S. (1% = 10:1000) | 1.6 lbs. jar | |
| | 1161 | Rainbow Sherbet Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 576 | R aisin Extract W.S. $(1\% = 10:1000)$ | 2.0 lbs. jar | |
| | 1224 | R aisin Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1155 | Ranch Type Extract Powder W.S. (1% = 10:1000) (freeze) | 4.0 lbs. tub | |
| | 42 | R aspberry Extract W.S. $(0.3\% = 3:1000)$ | 2.0 lbs. jar | |
| | 1136 | R aspberry Extract 0.S. (0.3% = 3:1000) | 1.9 lbs. jar | |
| | 1028 | Raspberry Framboise Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1027 | Raspberry Framboise Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 580 | Raspberry Extract Natural W.S. (0.3% = 3:1000) | 2.0 lbs. jar | |
| | 1189 | Raspberry Extract Natural O.S. (0.3% = 3:1000) | 1.9 lbs. jar | |
| | 572 | Black Raspberry Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1174 | Black Raspberry Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |



•6 gal drum •55 gal drum

| | | | 1 | |
|---|--------|--------------------------------------------------------------------------------------|--------------|-------|
| | ITEM # | FLAVOR TYPE | PACKAGED | \$/LB |
| R | 1270 | Natural R ocky Road Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 514 | R oot Beer Extract Natural W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1252 | R oot Beer Extract Natural O.S. $(1\% = 10:1000)$ | 1.9 lbs. jar | |
| | 57 | Natural R ose Oil Extract 0.S. $(0.003\% = 3:100,000)$ | 1.9 lbs. jar | |
| | 526 | Natural R ose Oil Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1067 | Natural R ose Oil Extract 0.S. $(1\% = 10:1000)$ | 1.9 lbs. jar | |
| | 1371 | Natural Bulgarian Rose Oil Extract W.S. (0.003% = 3:100,000) | 1 lb. jar | |
| | 539 | R osemary 0il Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1103 | R osemary Extract W.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 670 | Clarified R osemary Oil Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 660 | Coconut R um Extract W.S. $(1\% = 10:1000)$ | 2.0 lbs. jar | |
| | 76 | Jamaican R um Extract W.S. (0.5-1% = 5-10:1000) | 2.0 lbs. jar | |
| | 1245 | Jamaican R um Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| S | 687 | S affron "All Red" Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1057 | S age Dalmatian Extract W.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 608 | S age Oil Dalmatian Extract O.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1168 | Natural Elderberry "Sambuco" Type Extract WONF 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1336 | Natural Elderberry "Sambuco" Type Extract W.S. (1% = 10:1000) | 2.0lbs. jar | |
| | 93 | Natural S askatoon Berry Extract W.S. (1-1.5% = 10-15:1000) | 2.0 lbs. jar | |
| | 1332 | Natural S askatoon Berry Extract 0.S. (1-1.5% = 10-15:1000) | 1.9 lbs. jar | |
| | 1131 | Liquid S alt Concentrate W.S. (to taste) | 2.0 lbs. jar | |
| | 1110 | Louisiana Hot Sauce Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1242 | Louisiana Hot Sauce Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1014 | Roasted Black S esame Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1161 | Rainbow Sherbet Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1215 | Rainbow Sherbet Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1253 | Natural Cream Sherry Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1281 | Natural S moke Extract W.S. $(5\% = 50:1000)$ | 2.0 lb. jar | |
| | 1311 | Natural S 'mores Extract 0.S. (2% = 20:1000) | 1.9 lbs. jar | |
| | 1217 | Natural Mountain Spring Lemon Lime S oda Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1072 | Sour Cream Extract Natural W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1300 | Natural S our Cream & Onion Seasoning Type Extract Powder W.S. (1% = 10:1000) | 4.0 lbs. tub | |
| | 1156 | Natural S our Flavor Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 64 | S pearmint Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1303 | Natural S peculoos Cookie Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1331 | Natural S peculoos Cookie Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |



| | ITEM# | FLAVOR TYPE | PACKAGED | \$/LB |
|---|-------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|-------|
| S | 695 | Indian S pice Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1330 | Natural Moroccan S pice Blend Powder (to taste) | 2.0 lbs. tub | |
| | 1213 | Natural Butternut S quash Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1329 | Natural S riracha (Hot Chili Sauce) Extract W.S. (2-4% = 20-40:1000) | 2.0 lbs. jar | |
| | 1333 | Natural S riracha (Hot Chili Sauce) Extract Powder W.S. (2-4% = 20-40:1000) | 4.5 lbs./27 lbs. | |
| | 1359 | Natural S tarfruit Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 654 | Cookies & Cream "Stracciatella" Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1362 | Cookies & Cream "Stracciatella" Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 44 | Wild S trawberry Extract W.S. (0.5% = 5:1000) | 2.0 lbs. jar | |
| | 1016 | Wild S trawberry Extract 0.S. (0.5% = 5:1000) | 1.9 lbs. jar | |
| | 653 | S trawberry Extract 0.S. (0.5% = 5:1000) | 1.9 lbs. jar | |
| | 1128 | Strawberry Extract Natural W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1068 | Strawberry Extract Natural O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1228 | Natural Wild S trawberry Champagne Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1142 | Strawberry Daiquiri Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1143 | Strawberry Daiquiri Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1203 | Strega "Type" Extract O.S. (1% = 10:1000) The term "Strega Type" is used to describe an Amoretti flavor product as being similar in taste to Strega. "Strega" is a registered trademark owned by S.P.A. Strega Alberti Benevento S.A.B. Neither Amoretti nor Noushig, Inc. are associated with, sponsored by, or otherwise affiliated with such trademark owner. | 1.9 lbs. jar | |
| | 1088 | Burnt S ugar Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1305 | Natural S ugar Cone Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| Т | 1302 | Natural T ahini Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 636 | T amarind Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1226 | T amarind Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1204 | Tangelo (Tangerine Grapefruit) Extract 0.S. (1% = 10:1000) | 1.9 lbs.jar | |
| | 50 | Tangerine Orange Extract W.S. (1% = 10:1000) | 1.6 lbs. jar | |
| | 554 | T arragon Oil Extract O.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 1104 | T arragon Extract W.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 562 | T ea Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1087 | Natural Chamomile T ea Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 648 | Chai "Tea" Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1276 | Chai "Tea" Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 512 | Green T ea Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1066 | Green T ea Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1243 | Natural T equila Gold Añejo Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1175 | T eriyaki Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 547 | T hyme 0il Extract 0.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |





•6 gal drum •55 gal drum

| | ITEM # | FLAVOR TYPE | PACKAGED | \$/LB |
|---|--------|------------------------------------------------------------------------------|--------------|-------|
| T | 1105 | T hyme Extract W.S. (0.5-1% = 5-10:1000) | 1.9 lbs. jar | |
| | 99 | Cappuccino-Tiramisu Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1221 | Cappuccino-Tiramisu Extract O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1246 | Natural French Toast Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 100 | English Toffee Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1075 | English T offee Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1279 | Natural English Toffee Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1326 | Natural T offee Nut Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 641 | Sundried T omato Extract Powder W.S. (1% = 10:1000) (freeze) | 4.0 lbs. tub | |
| | 1205 | Natural T onka Bean Type Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1265 | Natural T res Leches Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 80 | T riple Sec Extract W.S. $(0.5\% = 5:1000)$ | 2.0 lbs. jar | |
| | 1184 | Natural Black T ruffle Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1132 | White Truffle Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| V | 1165 | Natural V anilla Butter Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1365 | Natural V anilla Cream Extract W.S. (as in Cream Soda) (1% = 10:1000) | 2.0 lbs. jar | |
| | 651 | Natural Crema di V anilla® Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 652 | French V anilla Extract Natural W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1223 | French V anilla Extract Natural O.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1267 | Natural French V anilla Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1032 | V anilla Caviar® Madagascar Bourbon W.S. | 1.0 lbs. jar | |
| | 1216 | Vanilla Madagascar Bourbon W.S. (1X) | 9.0 lbs. jug | |
| | 500 | Vanilla Madagascar Bourbon W.S. (2X) | 2.0 lbs. jar | |
| | 595 | Vanilla Madagascar Bourbon with Specs W.S. (2X) | 2.0 lbs. jar | |
| | 75 | Vanilla Madagascar Bourbon W.S. (20X) | 2.0 lbs. jar | |
| | 683 | Vanilla Madagascar Bourbon with Specs W.S. (20X) | 2.0 lbs. jar | |
| | 1233 | Vanilla Madagascar Bourbon "European Style" W.S. (2X) | 2.2 lbs. jar | |
| | 699 | Vanilla Madagascar Bourbon "European Style" W.S. (20X) | 2.2 lbs. jar | |
| | 1000 | Vanilla Madagascar Bourbon "European Style" w/ Specs W.S. (20X) | 2.2 lbs. jar | |
| | 545 | Vanilla Madagascar Bourbon w/Tahitian Vanilla Seeds W.S. (20X) | 2.0 lbs. jar | |
| | 1002 | V anilla Tahitian W.S. (2X) | 2.0 lbs. jar | |
| | 1004 | Vanilla Tahitian W.S. (20X) | 2.0 lbs. jar | |
| | 1003 | Vanilla Tahitian with Specs W.S. (2X) | 2.0 lbs. jar | |
| | 1005 | Vanilla Tahitian with Specs W.S. (20X) | 2.0 lbs. jar | |
| | 1234 | V anilla Tahitian "European Style" W.S. (2X) | 2.2 lbs. jar | |
| | 1235 | Vanilla Tahitian "European Style" W.S. (20X) | 2.2 lbs. jar | |
| | 1293 | Vanillin Extract Natural W.S. (2X) | 2.0 lbs. jar | |



All extracts are bake-proof and freeze-thaw-stable.

Abbreviations: W.S. = Water Soluble O.S. = Oil Soluble

| | ITEM # | FLAVOR TYPE | PACKAGED | \$/LB |
|---|--------|----------------------------------------------------------------------|----------------|-------|
| V | 1294 | Vanillin Extract Natural W.S. (10X) | 2.0 lbs. jar | |
| | 1180 | Natural V anillin Powder W.S. (0.25% = 2.5:1000) | 1.5 lbs. jar | |
| | 535 | V ermouth Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 684 | Balsamic Vinegar di Amoretti® Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1159 | V iolet Extract 0.S. (1% = 10:1000) | 1.0 lb. jar | |
| | 83 | V iolet Lavender Extract W.S. (0.7-1% = 7-10:1000) | 2.0 lbs. jar | |
| N | 63 | W alnut Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 507 | Black W alnut Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 504 | Natural W atermelon Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1335 | Natural W atermelon Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1219 | Natural W atermelon Extract Powder W.S. (0.5-1% = 5-10:1000) | 4 lbs./24 lbs. | |
| | 520 | Natural Bourbon W hiskey Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1337 | Natural Bourbon W hiskey Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1201 | Natural Scotch W hisky Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 662 | Sweet Scotch W hisky Liqueur Type Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 664 | Sweet Scotch W hisky Liqueur Type Extract W.S. (1% = 10:1000) | 1.7 lbs. jar | |
| | 1063 | Burgundy W ine Extract W.S. $(1\% = 10:1000)$ | 2.0 lbs. jar | |
| | 1171 | Cabernet Sauvignon W ine Type Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1062 | Chardonnay W ine Extract W.S. (1% = 10:1000) | 1.8 lbs. jar | |
| | 1259 | Natural Cooking W ine Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1315 | Natural Madeira W ine Type Extract W.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 1296 | Natural Merlot W ine Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1254 | Natural Salty Mirin Wine Type Extract W.S. (0.5-1% = 5-10:1000) | 2.0 lbs. jar | |
| | 1255 | Natural Sweet Mirin Wine Type Extract W.S. (0.5-1% = 5-10:1000) | 2.0 lbs. jar | |
| | 574 | Port W ine Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1260 | Natural Sake W ine Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1360 | Natural Sangria W ine Type Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1361 | Natural Sangria W ine Type Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| | 73 | White W ine Extract W.S. (0.2-1% = 2-10:1000) | 2.0 lbs. jar | |
| | 1304 | Natural W intergreen Extract 0.S. (1% = 10:1000) | 1.9 lbs. jar | |
| 1 | 1277 | Natural Y east Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 674 | Yogurt Plain Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 1157 | Natural "Yuzu" Type Lemon Juice Extract W.S. (salted) (1% = 10:1000) | 1.0 lbs. jar | |
| Z | 568 | Z abaione Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |
| | 559 | Zarzamora Berry Extract W.S. (1% = 10:1000) | 2.0 lbs. jar | |



Also available in:

- •1 gal drum
- 6 gal drum
- 55 gal drum

LIQUEUR CONCENTRATES

All Liqueur Concentrates are **not bake-proof**. *Partial list. Hundreds available, please inquire.*

Highly concentrated and cost-effective Liqueur Concentrated flavors. Designed to impart far better aroma and taste than market-shelf liqueurs. Ideal for any pastry or savory applications. One bottle of Amoretti Liqueur Concentrate is equivalent in flavor delivery to approximately 100 bottles of liqueur.

Amoretti Liqueur Concentrates are **not bake-proof**. For bake-proof applications, please use Amoretti Extracts. All Liqueur Concentrate flavors have identical use levels and prices to their Extract counterparts in the Extract family section.

| A 888 Amaretto (1% = 10:1000) | | ITEM # | FLAVOR TYPE | PACKAGED | \$/LB |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---|--------|---------------------------------------------------|----------|-------|
| 8692 Star Anise Oil Terpeneless (1% = 10:1000) 1.7 lbs. 848 Apricot (1% = 10:1000) 1.7 lbs. B 860 Banana (1% = 10:1000) 1.7 lbs. 820 Bourbon Whiskey (1% = 10:1000) 1.7 lbs. C 859 Champagne (1% = 10:1000) 1.7 lbs. 872 Chocolate "Crème de Cacao" (1% = 10:1000) 1.7 lbs. 8658 Hot Chocolate (1% = 10:1000) 1.7 lbs. 803 Mexican Coffee Type (1% = 10:1000) 1.7 lbs. 8654 Cookies & Cream (1% = 10:1000) 1.7 lbs. H 803 Italian Hazelnut Type (1% = 10:1000) 1.7 lbs. I 870 Irish Cream (1% = 10:1000) 1.7 lbs. J 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. K 8524 Kirsch (1% = 10:1000) 1.7 lbs. M 81169 Mojitada® (1% = 10:1000) 1.6 lbs. 81026 Mojito Libre® (1% = 10:1000) 1.6 lbs. 81034 Mojito Mint (1% = 10:1000) 1.7 lbs. 8693 Grand Orange Type (1% = 10:1000) 1.7 lbs. 8694 Grand Orange V.S.O.P. (1% = 10:1000) | A | 888 | A maretto (1% = 10:1000) | 1.7 lbs. | |
| 848 Apricot (1% = 10:1000) 1.7 lbs. B 860 Banana (1% = 10:1000) 1.7 lbs. 820 Bourbon Whiskey (1% = 10:1000) 1.7 lbs. C 859 Champagne (1% = 10:1000) 1.7 lbs. 872 Chocolate "Crème de Cacao" (1% = 10:1000) 1.7 lbs. 8658 Hot Chocolate (1% = 10:1000) 1.7 lbs. 823 Coconut Rum (1% = 10:1000) 1.7 lbs. 808 Mexican Coffee Type (1% = 10:1000) 1.7 lbs. 8654 Cookies & Cream (1% = 10:1000) 1.7 lbs. H 803 Italian Hazelnut Type (1% = 10:1000) 1.7 lbs. I 870 Irish Cream (1% = 10:1000) 1.7 lbs. J 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. K 8524 Kirsch (1% = 10:1000) 1.7 lbs. M 81169 Mojidade* (1% = 10:1000) 1.6 lbs. 81026 Mojito Libre* (1% = 10:1000) 1.6 lbs. 81034 Mojito Libre* (1% = 10:1000) 1.7 lbs. 8693 Grand Orange (1% = 10:1000) 1.7 lbs. 8694 Grand Orange (1% = 10:1000) 1.7 lbs. | | 878 | A nise (0.3-0.5% = 3-5:1000) | 1.7 lbs. | |
| B 860 Banana (1% = 10:1000) 1.7 lbs. 820 Bourbon Whiskey (1% = 10:1000) 1.7 lbs. C 859 Champagne (1% = 10:1000) 1.7 lbs. 872 Chocolate "Crème de Cacao" (1% = 10:1000) 1.7 lbs. 8658 Hot Chocolate (1% = 10:1000) 1.7 lbs. 808 Mexican Coffee Type (1% = 10:1000) 1.7 lbs. 808 Mexican Coffee Type (1% = 10:1000) 1.7 lbs. H 803 Italian Hazelnut Type (1% = 10:1000) 1.7 lbs. I 870 Irish Cream (1% = 10:1000) 1.7 lbs. J 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. K 8524 Kirsch (1% = 10:1000) 1.7 lbs. L 8690 Lavender (0.5-1% = 5-10:1000) 1.7 lbs. M 81169 Mojito Libre® (1% = 10:1000) 1.6 lbs. 81034 Mojito Libre® (1% = 10:1000) 1.6 lbs. 81034 Mojito Mint (1% = 10:1000) 1.7 lbs. 840 French Orange Type (1% = 10:1000) 1.7 lbs. 8693 Grand Orange (1% = 10:1000) 1.7 lbs. 8694 Grand Orange X.O. (1% = 10:100 | | 8692 | Star A nise Oil Terpeneless (1% = 10:1000) | 1.7 lbs. | |
| 820 Bourbon Whiskey (1% = 10:1000) | | 848 | A pricot (1% = 10:1000) | 1.7 lbs. | |
| C 859 Champagne (1% = 10:1000) 1.7 lbs. 872 Chocolate "Crème de Cacao" (1% = 10:1000) 1.7 lbs. 8658 Hot Chocolate (1% = 10:1000) 1.7 lbs. 823 Coconut Rum (1% = 10:1000) 1.7 lbs. 808 Mexican Coffee Type (1% = 10:1000) 1.7 lbs. 8654 Cookies & Cream (1% = 10:1000) 1.7 lbs. H 803 Italian Hazelnut Type (1% = 10:1000) 1.7 lbs. I 870 Irish Cream (1% = 10:1000) 1.7 lbs. J 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. K 8524 Kirsch (1% = 10:1000) 1.7 lbs. L 8690 Lavender (0.5-1% = 5-10:1000) 1.7 lbs. M 81169 Mojilada® (1% = 10:1000) 1.6 lbs. 81026 Mojito Libre® (1% = 10:1000) 1.6 lbs. 81034 Mojito Libre® (1% = 10:1000) 1.7 lbs. 841 Grand Orange Type (1% = 10:1000) 1.7 lbs. 8693 Grand Orange (1% = 10:1000) 1.7 lbs. 8694 Grand Orange X.O. (1% = 10:1000) 1. | В | 860 | B anana (1% = 10:1000) | 1.7 lbs. | |
| 872 Chocolate "Crème de Cacao" (1% = 10:1000) 8658 Hot Chocolate (1% = 10:1000) 823 Coconut Rum (1% = 10:1000) 808 Mexican Coffee Type (1% = 10:1000) 8654 Cookies & Cream (1% = 10:1000) 1.7 lbs. 8654 Cookies & Cream (1% = 10:1000) 1.7 lbs. H 803 Italian Hazelnut Type (1% = 10:1000) 1.7 lbs. I 870 Irish Cream (1% = 10:1000) 1.7 lbs. K 8524 Kirsch (1% = 10:1000) 1.7 lbs. K 8524 Kirsch (1% = 10:1000) 1.7 lbs. M 8169 Lavender (0.5-1% = 5-10:1000) 1.7 lbs. M 81169 Mojilada® (1% = 10:1000) 81026 Mojito Libre® (1% = 10:1000) 1.6 lbs. 81034 Mojito Libre® (1% = 10:1000) 1.7 lbs. 841 Grand Orange Type (1% = 10:1000) 1.7 lbs. 8693 Grand Orange (1% = 10:1000) 1.7 lbs. 8694 Grand Orange X.O. (1% = 10:1000) 1.7 lbs. 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. | | 820 | B ourbon Whiskey (1% = 10:1000) | 1.7 lbs. | |
| 8658 Hot Chocolate (1% = 10:1000) 1.7 lbs. 823 Coconut Rum (1% = 10:1000) 1.7 lbs. 808 Mexican Coffee Type (1% = 10:1000) 1.7 lbs. 8654 Cookies & Cream (1% = 10:1000) 1.7 lbs. H 803 Italian Hazelnut Type (1% = 10:1000) 1.7 lbs. I 870 Irish Cream (1% = 10:1000) 1.7 lbs. J 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. K 8524 Kirsch (1% = 10:1000) 1.7 lbs. L 8690 Lavender (0.5-1% = 5-10:1000) 1.7 lbs. M 81169 Mojito Libre® (1% = 10:1000) 1.6 lbs. 81026 Mojito Libre® (1% = 10:1000) 1.6 lbs. 81034 Mojito Mint (1% = 10:1000) 1.6 lbs. 81034 Mojito Mint (1% = 10:1000) 1.7 lbs. 841 Grand Orange Type (1% = 10:1000) 1.7 lbs. 8693 Grand Orange (1% = 10:1000) 1.7 lbs. 8694 Grand Orange X.O. (1% = 10:1000) 1.7 lbs. 8526 Rose (1% = 10:1000) 1.7 lbs. 8526 Rose (1% = 10:1000) 1.7 lbs. <td< td=""><td>C</td><td>859</td><td>Champagne (1% = 10:1000)</td><td>1.7 lbs.</td><td></td></td<> | C | 859 | C hampagne (1% = 10:1000) | 1.7 lbs. | |
| 823 | | 872 | Chocolate "Crème de Cacao" (1% = 10:1000) | 1.7 lbs. | |
| 808 Mexican Coffee Type (1% = 10:1000) 1.7 lbs. 8654 Cookies & Cream (1% = 10:1000) 1.7 lbs. H 803 Italian Hazelnut Type (1% = 10:1000) 1.7 lbs. I 870 Irish Cream (1% = 10:1000) 1.7 lbs. J 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. K 8524 Kirsch (1% = 10:1000) 1.7 lbs. L 8690 Lavender (0.5-1% = 5-10:1000) 1.7 lbs. M 81169 Mojilada® (1% = 10:1000) 1.6 lbs. 81026 Mojito Libre® (1% = 10:1000) 1.6 lbs. 81034 Mojito Mint (1% = 10:1000) 1.6 lbs. 0 856 French Orange Type (1% = 10:1000) 1.7 lbs. 841 Grand Orange (1% = 10:1000) 1.7 lbs. 8693 Grand Orange V.S.O.P. (1% = 10:1000) 1.7 lbs. 8694 Grand Orange X.O. (1% = 10:1000) 1.7 lbs. 8526 Rose (1% = 10:1000) 1.7 lbs. 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. 873 Coconut Rum (1% = 10:1000) 1.7 lbs. | | 8658 | Hot C hocolate (1% = 10:1000) | 1.7 lbs. | |
| 8654 Cookies & Cream (1% = 10:1000) 1.7 lbs. H 803 Italian Hazelnut Type (1% = 10:1000) 1.7 lbs. I 870 Irish Cream (1% = 10:1000) 1.7 lbs. J 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. K 8524 Kirsch (1% = 10:1000) 1.7 lbs. L 8690 Lavender (0.5-1% = 5-10:1000) 1.7 lbs. M 81169 Mojidada® (1% = 10:1000) 1.6 lbs. 81026 Mojito Libre® (1% = 10:1000) 1.6 lbs. 81034 Mojito Mint (1% = 10:1000) 1.6 lbs. 840 French Orange Type (1% = 10:1000) 1.7 lbs. 841 Grand Orange (1% = 10:1000) 1.7 lbs. 8693 Grand Orange V.S.O.P. (1% = 10:1000) 1.7 lbs. 8694 Grand Orange X.O. (1% = 10:1000) 1.7 lbs. 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. 823 Coconut Rum (1% = 10:1000) 1.7 lbs. | | 823 | C oconut Rum (1% = 10:1000) | 1.7 lbs. | |
| H 803 Italian Hazelnut Type (1% = 10:1000) 1.7 lbs. I 870 Irish Cream (1% = 10:1000) 1.7 lbs. J 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. K 8524 Kirsch (1% = 10:1000) 1.7 lbs. L 8690 Lavender (0.5-1% = 5-10:1000) 1.7 lbs. M 81169 Mojilada® (1% = 10:1000) 1.6 lbs. 81026 Mojito Libre® (1% = 10:1000) 1.6 lbs. 81034 Mojito Mint (1% = 10:1000) 1.6 lbs. 0 856 French Orange Type (1% = 10:1000) 1.7 lbs. 841 Grand Orange (1% = 10:1000) 1.7 lbs. 8693 Grand Orange V.S.O.P. (1% = 10:1000) 1.7 lbs. 8694 Grand Orange X.O. (1% = 10:1000) 1.7 lbs. 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. 823 Coconut Rum (1% = 10:1000) 1.7 lbs. | | 808 | Mexican Coffee Type ($1\% = 10:1000$) | 1.7 lbs. | |
| 1 | | 8654 | C ookies & Cream (1% = 10:1000) | 1.7 lbs. | |
| 3 | Н | 803 | Italian H azelnut Type (1% = 10:1000) | 1.7 lbs. | |
| K 8524 Kirsch (1% = 10:1000) 1.7 lbs. L 8690 Lavender (0.5-1% = 5-10:1000) 1.7 lbs. M 81169 Mojilada® (1% = 10:1000) 1.6 lbs. 81026 Mojito Libre® (1% = 10:1000) 1.6 lbs. 81034 Mojito Mint (1% = 10:1000) 1.6 lbs. 0 856 French Orange Type (1% = 10:1000) 1.7 lbs. 841 Grand Orange (1% = 10:1000) 1.7 lbs. 8693 Grand Orange V.S.O.P. (1% = 10:1000) 1.7 lbs. 8694 Grand Orange X.O. (1% = 10:1000) 1.7 lbs. 876 Rose (1% = 10:1000) 1.7 lbs. 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. 823 Coconut Rum (1% = 10:1000) 1.7 lbs. | 1 | 870 | Irish Cream (1% = 10:1000) | 1.7 lbs. | |
| L 8690 Lavender (0.5-1% = 5-10:1000) 1.7 lbs. M 81169 Mojilada® (1% = 10:1000) 1.6 lbs. 81026 Mojito Libre® (1% = 10:1000) 1.6 lbs. 81034 Mojito Mint (1% = 10:1000) 1.6 lbs. 0 856 French Orange Type (1% = 10:1000) 1.7 lbs. 841 Grand Orange (1% = 10:1000) 1.7 lbs. 8693 Grand Orange V.S.O.P. (1% = 10:1000) 1.7 lbs. 8694 Grand Orange X.O. (1% = 10:1000) 1.7 lbs. 8695 Rose (1% = 10:1000) 1.7 lbs. 8526 Rose (1% = 10:1000) 1.7 lbs. 8526 Rose (1% = 10:1000) 1.7 lbs. 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. 878 Jamaican Rum (1% = 10:1000) 1.7 lbs. | J | 876 | J amaican Rum (1% = 10:1000) | 1.7 lbs. | |
| M 81169 Mojitada® (1% = 10:1000) 1.6 lbs. 81026 Mojito Libre® (1% = 10:1000) 1.6 lbs. 81034 Mojito Mint (1% = 10:1000) 1.6 lbs. 0 856 French Orange Type (1% = 10:1000) 1.7 lbs. 841 Grand Orange (1% = 10:1000) 1.7 lbs. 8693 Grand Orange V.S.O.P. (1% = 10:1000) 1.7 lbs. 8694 Grand Orange X.O. (1% = 10:1000) 1.7 lbs. R 842 Raspberry (1% = 10:1000) 1.7 lbs. 8526 Rose (1% = 10:1000) 1.7 lbs. 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. 823 Coconut Rum (1% = 10:1000) 1.7 lbs. | K | 8524 | K irsch (1% = 10:1000) | 1.7 lbs. | |
| 81026 Mojito Libre® (1% = 10:1000) 1.6 lbs. 81034 Mojito Mint (1% = 10:1000) 1.6 lbs. 0 856 French Orange Type (1% = 10:1000) 1.7 lbs. 841 Grand Orange (1% = 10:1000) 1.7 lbs. 8693 Grand Orange V.S.O.P. (1% = 10:1000) 1.7 lbs. 8694 Grand Orange X.O. (1% = 10:1000) 1.7 lbs. R 842 Raspberry (1% = 10:1000) 1.7 lbs. 8526 Rose (1% = 10:1000) 1.7 lbs. 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. 823 Coconut Rum (1% = 10:1000) 1.7 lbs. | L | 8690 | L avender (0.5-1% = 5-10:1000) | 1.7 lbs. | |
| 81034 Mojito Mint (1% = 10:1000) 1.6 lbs. 0 856 French Orange Type (1% = 10:1000) 1.7 lbs. 841 Grand Orange (1% = 10:1000) 1.7 lbs. 8693 Grand Orange V.S.O.P. (1% = 10:1000) 1.7 lbs. 8694 Grand Orange X.O. (1% = 10:1000) 1.7 lbs. R 842 Raspberry (1% = 10:1000) 1.7 lbs. 8526 Rose (1% = 10:1000) 1.7 lbs. 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. 823 Coconut Rum (1% = 10:1000) 1.7 lbs. | M | 81169 | M ojilada [®] (1% = 10:1000) | 1.6 lbs. | |
| 0 856 French Orange Type (1% = 10:1000) 1.7 lbs. 841 Grand Orange (1% = 10:1000) 1.7 lbs. 8693 Grand Orange V.S.O.P. (1% = 10:1000) 1.7 lbs. 8694 Grand Orange X.O. (1% = 10:1000) 1.7 lbs. R 842 Raspberry (1% = 10:1000) 1.7 lbs. 8526 Rose (1% = 10:1000) 1.7 lbs. 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. 823 Coconut Rum (1% = 10:1000) 1.7 lbs. | | 81026 | M ojito Libre [®] (1% = 10:1000) | 1.6 lbs. | |
| 841 Grand O range (1% = 10:1000) 8693 Grand O range V.S.O.P. (1% = 10:1000) 8694 Grand O range X.O. (1% = 10:1000) R 842 Raspberry (1% = 10:1000) 8526 Rose (1% = 10:1000) 876 Jamaican Rum (1% = 10:1000) 823 Coconut Rum (1% = 10:1000) 1.7 lbs. 1.7 lbs. | | 81034 | M ojito Mint (1% = 10:1000) | 1.6 lbs. | |
| 8693 Grand Orange V.S.O.P. (1% = 10:1000) 1.7 lbs. 8694 Grand Orange X.O. (1% = 10:1000) 1.7 lbs. R 842 Raspberry (1% = 10:1000) 1.7 lbs. 8526 Rose (1% = 10:1000) 1.7 lbs. 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. 823 Coconut Rum (1% = 10:1000) 1.7 lbs. | 0 | 856 | French 0 range Type (1% = 10:1000) | 1.7 lbs. | |
| 8694 Grand Orange X.O. (1% = 10:1000) 1.7 lbs. R 842 Raspberry (1% = 10:1000) 1.7 lbs. 8526 Rose (1% = 10:1000) 1.7 lbs. 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. 823 Coconut Rum (1% = 10:1000) 1.7 lbs. | | 841 | Grand O range (1% = 10:1000) | 1.7 lbs. | |
| R 842 Raspberry (1% = 10:1000) 1.7 lbs. 8526 Rose (1% = 10:1000) 1.7 lbs. 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. 823 Coconut Rum (1% = 10:1000) 1.7 lbs. | | 8693 | Grand O range V.S.O.P. (1% = 10:1000) | 1.7 lbs. | |
| 8526 Rose (1% = 10:1000) 1.7 lbs. 876 Jamaican Rum (1% = 10:1000) 1.7 lbs. 823 Coconut Rum (1% = 10:1000) 1.7 lbs. | | 8694 | Grand O range X.O. (1% = 10:1000) | 1.7 lbs. | |
| 876 Jamaican R um (1% = 10:1000) 823 Coconut R um (1% = 10:1000) 1.7 lbs. | R | 842 | R aspberry (1% = 10:1000) | 1.7 lbs. | |
| 823 Coconut R um (1% = 10:1000) 1.7 lbs. | | 8526 | R ose (1% = 10:1000) | 1.7 lbs. | |
| | | 876 | Jamaican R um (1% = 10:1000) | 1.7 lbs. | |
| S 8695 Indian S pice (1% = 10:1000) 1.6 lbs. | | 823 | Coconut R um (1% = 10:1000) | 1.7 lbs. | |
| | S | 8695 | Indian S pice (1% = 10:1000) | 1.6 lbs. | |



All Liqueur Concentrates are **not bake-proof**. *Partial list. Hundreds available, please inquire.*

| | ITEM# | FLAVOR TYPE | PACKAGED | \$/LB |
|---|-------|----------------------------------------------|----------|-------|
| V | 8652 | French V anilla (1% = 10:1000) | 1.7 lbs. | |
| | 800 | V odka (1% = 10:1000) | 1.6 lbs. | |
| W | 820 | Bourbon W hiskey (1% = 10:1000) | 1.7 lbs. | |
| | 81201 | Scotch W hisky Type (1% = $10:1000$) | 1.7 lbs. | |



All Liqueur Flambés and Dessert Wines are not bake-proof. Partial list. Hundreds available, please inquire.

If you are using actual liqueur in your pastry or savory creations, cut down your cost and use by one third. One bottle of Amoretti Liqueur Flambé and Dessert Wine is equivalent in flavor value to approximately 3 bottles of Liqueur off the shelf. Advantages: Amazingly impactful flavor & aroma. Tremendous cost savings. Less interference with your recipe consistency.

Amoretti Liqueur Flambés & Dessert wines are not bake-proof. For bake-proof applications, please use Amoretti Extracts. All Liqueur Flambe flavors are also available in a much more concentrated form as extracts.

| 8 960 Crème de Banana Liqueur Flambé 2.0 lbs. 920 Bourbon Whiskey Liqueur Flambé 1.9 lbs. 937 Cognac "French Brandy" Liqueur Flambé 2.0 lbs. 999 Cappuccino-Tiramisu Liqueur Flambé 2.0 lbs. 959 Fleur de Champagne Liqueur Flambé 2.0 lbs. 972 Chocolate "Crème de Cacao" Liqueur Flambé 2.0 lbs. 97684 Coconut Rum Liqueur Flambé 2.0 lbs. 977 Espresso Coffee Liqueur Flambé 2.0 lbs. 98 Mexican Coffee Type Liqueur Flambé 2.0 lbs. 937 Cognac "French Brandy" Liqueur Flambé 2.0 lbs. 938 Eggnog Liqueur Flambé 2.0 lbs. 94 Hazelnut Liqueur Flambé 2.0 lbs. 903 Italian Hazelnut Liqueur Flambé 2.0 lbs. 970 Irish Cream Liqueur Flambé 2.0 lbs. 970 Irish Cream Liqueur Flambé 2.0 lbs. 997 Limecello Liqueur Flambé 2.0 lbs. 997 Limecello Liqueur Flambé 2.0 lbs. 995 French Orange Type Liqueur Flambé 2.0 lbs. 940 Grand Orange V.S.O.P. Liqueur Flam | | ITEM # | LIQUEUR FLAMBÉ & DESSERT WINE TYPES | PACKAGED | \$/LB |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---|--------|------------------------------------------------------|----------|-------|
| 920 Bourbon Whiskey Liqueur Flambé 2.0 lbs. 937 Cognac "French Brandy" Liqueur Flambé 2.0 lbs. 939 Cappuccino-Tiramisu Liqueur Flambé 2.0 lbs. 959 Fleur de Champagne Liqueur Flambé 2.0 lbs. 972 Chocolate "Crème de Cacao" Liqueur Flambé 2.0 lbs. 97684 Coconut Rum Liqueur Flambé 2.0 lbs. 977 Espresso Coffee Liqueur Flambé 2.0 lbs. 988 Mexican Coffee Type Liqueur Flambé 2.0 lbs. 937 Cognac "French Brandy" Liqueur Flambé 2.0 lbs. 938 Eggnog Liqueur Flambé 2.0 lbs. 939 Hazelnut Praline Liqueur Flambé 2.0 lbs. 903 Italian Hazelnut Liqueur Flambé 2.0 lbs. 903 Italian Hazelnut Liqueur Flambé 2.0 lbs. 970 Irish Cream Liqueur Flambé 2.0 lbs. 970 Limecello Liqueur Flambé 2.0 lbs. 991 Limecello Liqueur Flambé 2.0 lbs. 992 Limencello Liqueur Flambé 2.0 lbs. 993 Grànd Orange Type Liqueur Flambé 2.0 lbs. 949 Grand Orange Type Liqueur Flambé 2.0 lbs. 940 Grand Orange Type Liqueur Flambé 2.0 lbs. 950 Grand Orange Type Liqueur Flambé 2.0 lbs. 961 Grand Orange Type Liqueur Flambé 2.0 lbs. 962 Grème de Menthe Liqueur Flambé 2.0 lbs. 963 Grand Orange Type Liqueur Flambé 2.0 lbs. 964 Grand Orange Type Liqueur Flambé 2.0 lbs. 965 French Orange Type Liqueur Flambé 2.0 lbs. 967 Grand Orange Type Liqueur Flambé 2.0 lbs. 968 Grand Orange Type Liqueur Flambé 2.0 lbs. 969 Grand Orange Type Liqueur Flambé 2.0 lbs. 9694 Grand Orange Type Liqueur Flambé 2.0 lbs. 9695 Pear Liqueur Flambé 2.0 lbs. 9696 Grand Orange Type Liqueur Flambé 2.0 lbs. 9697 Pear Liqueur Flambé 2.0 lbs. 9698 Pistachio Liqueur Flambé 2.0 lbs. 9699 Pistachio Liqueur Flambé 2.0 lbs. | Α | 988 | Amaretto di Amoretti Liqueur Flambé | 2.0 lbs. | |
| 937 Cognac "French Brandy" Liqueur Flambé 2.0 lbs. 999 Cappuccino-Tiramisu Liqueur Flambé 2.0 lbs. 959 Fleur de Champagne Liqueur Flambé 2.0 lbs. 972 Chocolate "Crème de Cacao" Liqueur Flambé 2.0 lbs. 97684 Coconut Rum Liqueur Flambé 2.0 lbs. 977 Espresso Coffee Liqueur Flambé 2.0 lbs. 988 Mexican Coffee Type Liqueur Flambé 2.0 lbs. 998 Mexican Coffee Type Liqueur Flambé 2.0 lbs. 937 Cognac "French Brandy" Liqueur Flambé 2.0 lbs. 938 Eggnog Liqueur Flambé 2.0 lbs. 949 Hazelnut Praline Liqueur Flambé 2.0 lbs. 9538 Hazelnut Praline Liqueur Flambé 2.0 lbs. 9539 Italian Hazelnut Liqueur Type Liqueur Flambé 2.0 lbs. 970 Irish Cream Liqueur Flambé 2.0 lbs. 970 Limecello Liqueur Flambé 2.0 lbs. 997 Limecello Liqueur Flambé 2.0 lbs. 998 Limoncello Liqueur Flambé 2.0 lbs. 999 Crème de Menthe Liqueur Flambé 2.0 lbs. 949 Grand Orange Type Liqueur Flambé 2.0 lbs. 940 Grand Orange Liqueur Flambé 2.0 lbs. 9693 Grand Orange V.S.O.P. Liqueur Flambé 2.0 lbs. 9694 Grand Orange X.O. Liqueur Flambé 2.0 lbs. 940 Pistachio Liqueur Flambé 2.0 lbs. 941 Crema di Pistachio™ Liqueur Flambé 2.0 lbs. 942 Raspberry Liqueur Flambé 2.0 lbs. | В | 960 | Crème de B anana Liqueur Flambé | 2.0 lbs. | |
| C 999 Cappuccino-Tiramisu Liqueur Flambé 2.0 lbs. 959 Fleur de Champagne Liqueur Flambé 2.0 lbs. 972 Chocolate "Crème de Cacao" Liqueur Flambé 2.0 lbs. 97684 Coconut Rum Liqueur Flambé 2.0 lbs. 977 Espresso Coffee Liqueur Flambé 2.0 lbs. 908 Mexican Coffee Type Liqueur Flambé 2.0 lbs. 937 Cognac "French Brandy" Liqueur Flambé 2.0 lbs. 938 Eggnog Liqueur Flambé 2.0 lbs. 9538 Hazelnut Praline Liqueur Flambé 2.0 lbs. 993 Italian Hazelnut Liqueur Type Liqueur Flambé 2.0 lbs. 903 Italian Hazelnut Liqueur Flambé 2.0 lbs. 970 Irish Cream Liqueur Flambé 2.0 lbs. 970 Limecello Liqueur Flambé 2.0 lbs. 997 Limecello Liqueur Flambé 2.0 lbs. 949 Limoncello Liqueur Flambé 2.0 lbs. 940 Crème de Menthe Liqueur Flambé 2.0 lbs. 969 Grand Orange Type Liqueur Flambé 2.0 lbs. 969 Grand Orange V.S.O.P. Liqueu | | 920 | B ourbon Whiskey Liqueur Flambé | 1.9 lbs. | |
| 959 Fleur de Champagne Liqueur Flambé 2.0 lbs. 972 Chocolate "Crème de Cacao" Liqueur Flambé 2.0 lbs. 97684 Coconut Rum Liqueur Flambé 2.0 lbs. 977 Espresso Coffee Liqueur Flambé 2.0 lbs. 987 Espresso Coffee Liqueur Flambé 2.0 lbs. 988 Mexican Coffee Type Liqueur Flambé 2.0 lbs. 997 Cognac "French Brandy" Liqueur Flambé 2.0 lbs. 988 Eggnog Liqueur Flambé 2.0 lbs. 998 Hazelnut Praline Liqueur Flambé 2.0 lbs. 999 Italian Hazelnut Liqueur Flambé 2.0 lbs. 990 Irish Cream Liqueur Flambé 2.0 lbs. 970 Irish Cream Liqueur Flambé 2.0 lbs. 997 Limecello Liqueur Flambé 2.0 lbs. 997 Limecello Liqueur Flambé 2.0 lbs. 998 Limoncello Liqueur Flambé 2.0 lbs. 949 Limoncello Liqueur Flambé 2.0 lbs. 949 Crème de Menthe Liqueur Flambé 2.0 lbs. 956 French Orange Type Liqueur Flambé 2.0 lbs. 969 Grand Orange Liqueur Flambé 2.0 lbs. 9694 Grand Orange V.S.O.P. Liqueur Flambé 2.0 lbs. 9694 Grand Orange X.O. Liqueur Flambé 2.0 lbs. 940 Pistachio Liqueur Flambé 2.0 lbs. 941 Crema di Pistachio™ Liqueur Flambé 2.0 lbs. | | 937 | Cognac "French B randy" Liqueur Flambé | 2.0 lbs. | |
| 972 Chocolate "Crème de Cacao" Liqueur Flambé 97684 Coconut Rum Liqueur Flambé 2.0 lbs. 977 Espresso Coffee Liqueur Flambé 2.0 lbs. 998 Mexican Coffee Type Liqueur Flambé 2.0 lbs. 937 Cognac "French Brandy" Liqueur Flambé 2.0 lbs. 938 Eggnog Liqueur Flambé 2.0 lbs. 9538 Hazelnut Praline Liqueur Flambé 2.0 lbs. 903 Italian Hazelnut Liqueur Type Liqueur Flambé 2.0 lbs. 970 Irish Cream Liqueur Flambé 2.0 lbs. 970 Limecello Liqueur Flambé 2.0 lbs. 997 Limecello Liqueur Flambé 2.0 lbs. 997 Limecello Liqueur Flambé 2.0 lbs. 998 Grème de Menthe Liqueur Flambé 2.0 lbs. 909 Grème de Menthe Liqueur Flambé 2.0 lbs. 914 Grand Orange Type Liqueur Flambé 2.0 lbs. 999 Grand Orange V.S.O.P. Liqueur Flambé 2.0 lbs. 999 Grand Orange V.S.O.P. Liqueur Flambé 2.0 lbs. 999 Grand Orange V.S.O.P. Liqueur Flambé 2.0 lbs. 999 Pear Liqueur Flambé 2.0 lbs. 9694 Grand Orange X.O. Liqueur Flambé 2.0 lbs. 9695 Pear Liqueur Flambé 2.0 lbs. 9696 Pear Liqueur Flambé 2.0 lbs. 940 Pistachio Liqueur Flambé 2.0 lbs. 940 Pistachio Liqueur Flambé 2.0 lbs. | C | 999 | Cappuccino-Tiramisu Liqueur Flambé | 2.0 lbs. | |
| 97684 Coconut Rum Liqueur Flambé 977 Espresso Coffee Liqueur Flambé 988 Mexican Coffee Type Liqueur Flambé 20 lbs. 998 Mexican Coffee Type Liqueur Flambé 20 lbs. 937 Cognac "French Brandy" Liqueur Flambé 20 lbs. 938 Eggnog Liqueur Flambé 20 lbs. 9538 Hazelnut Praline Liqueur Flambé 20 lbs. 903 Italian Hazelnut Liqueur Type Liqueur Flambé 20 lbs. 970 Irish Cream Liqueur Flambé 20 lbs. 971 Limecello Liqueur Flambé 20 lbs. 992 Limecello Liqueur Flambé 20 lbs. 993 Limoncello Liqueur Flambé 20 lbs. 949 Limoncello Liqueur Flambé 20 lbs. 949 Limoncello Liqueur Flambé 20 lbs. 940 Grand Orange Type Liqueur Flambé 20 lbs. 941 Grand Orange Liqueur Flambé 20 lbs. 9693 Grand Orange V.S.O.P. Liqueur Flambé 20 lbs. 9694 Grand Orange X.O. Liqueur Flambé 20 lbs. 9695 Pear Liqueur Flambé 20 lbs. 9694 Grand Orange X.O. Liqueur Flambé 20 lbs. 9694 Grand Orange X.O. Liqueur Flambé 20 lbs. 940 Pistachio Liqueur Flambé 20 lbs. | | 959 | Fleur de C hampagne Liqueur Flambé | 2.0 lbs. | |
| 977 Espresso Coffee Liqueur Flambé 908 Mexican Coffee Type Liqueur Flambé 2.0 lbs. 937 Cognac "French Brandy" Liqueur Flambé 2.0 lbs. 938 Eggnog Liqueur Flambé 2.0 lbs. 9538 Hazelnut Praline Liqueur Flambé 2.0 lbs. 903 Italian Hazelnut Liqueur Type Liqueur Flambé 2.0 lbs. 970 Irish Cream Liqueur Flambé 2.0 lbs. 971 Limecello Liqueur Flambé 2.0 lbs. 992 Kirsch Liqueur Flambé 2.0 lbs. 993 Limecello Liqueur Flambé 2.0 lbs. 994 Limoncello Liqueur Flambé 2.0 lbs. 995 Crème de Menthe Liqueur Flambé 2.0 lbs. 996 Crème de Menthe Liqueur Flambé 2.0 lbs. 997 Limecello Liqueur Flambé 2.0 lbs. 998 Grand Orange Type Liqueur Flambé 2.0 lbs. 999 Pistachio Liqueur Flambé 2.0 lbs. 990 Grand Orange V.S.O.P. Liqueur Flambé 2.0 lbs. 9914 Grand Orange X.O. Liqueur Flambé 2.0 lbs. 9940 Pistachio Liqueur Flambé 2.0 lbs. 9940 Pistachio Liqueur Flambé 2.0 lbs. 944 Crema di Pistachio™ Liqueur Flambé 2.0 lbs. | | 972 | Chocolate "Crème de Cacao" Liqueur Flambé | 2.0 lbs. | |
| 908 Mexican Coffee Type Liqueur Flambé 2.0 lbs. 937 Cognac "French Brandy" Liqueur Flambé 2.0 lbs. 938 Eggnog Liqueur Flambé 2.0 lbs. 9538 Hazelnut Praline Liqueur Flambé 2.0 lbs. 903 Italian Hazelnut Liqueur Type Liqueur Flambé 2.0 lbs. 970 Irish Cream Liqueur Flambé 2.0 lbs. 970 Limecello Liqueur Flambé 2.0 lbs. 997 Limecello Liqueur Flambé 2.0 lbs. 997 Limecello Liqueur Flambé 2.0 lbs. 998 Limoncello Liqueur Flambé 2.0 lbs. 949 Limoncello Liqueur Flambé 2.0 lbs. 949 Limoncello Liqueur Flambé 2.0 lbs. 969 Crème de Menthe Liqueur Flambé 2.0 lbs. 956 French Orange Type Liqueur Flambé 2.0 lbs. 941 Grand Orange Liqueur Flambé 2.0 lbs. 9693 Grand Orange V.S.O.P. Liqueur Flambé 2.0 lbs. 9694 Grand Orange X.O. Liqueur Flambé 2.0 lbs. 9695 Pear Liqueur Flambé 2.0 lbs. 9696 Pistachio Liqueur Flambé 2.0 lbs. 940 Pistachio Liqueur Flambé 2.0 lbs. 941 Crema di Pistachio™ Liqueur Flambé 2.0 lbs. | | 97684 | Coconut Rum Liqueur Flambé | 2.0 lbs. | |
| 937 Cognac "French Brandy" Liqueur Flambé 2.0 lbs. 938 Eggnog Liqueur Flambé 2.0 lbs. 9538 Hazelnut Praline Liqueur Flambé 2.0 lbs. 903 Italian Hazelnut Liqueur Type Liqueur Flambé 2.0 lbs. 970 Irish Cream Liqueur Flambé 2.0 lbs. 971 Limecello Liqueur Flambé 2.0 lbs. 992 Limecello Liqueur Flambé 2.0 lbs. 993 Limecello Liqueur Flambé 2.0 lbs. 994 Limoncello Liqueur Flambé 2.0 lbs. 905 Crème de Menthe Liqueur Flambé 2.0 lbs. 906 Crème de Menthe Liqueur Flambé 2.0 lbs. 916 French Orange Type Liqueur Flambé 2.0 lbs. 917 Grand Orange Liqueur Flambé 2.0 lbs. 918 Grand Orange V.S.O.P. Liqueur Flambé 2.0 lbs. 919 Grand Orange V.S.O.P. Liqueur Flambé 2.0 lbs. 910 Pear Liqueur Flambé 2.0 lbs. 911 Pear Liqueur Flambé 2.0 lbs. 912 Pear Liqueur Flambé 2.0 lbs. 913 Pear Liqueur Flambé 2.0 lbs. 944 Crema di Pistachio Impueur Flambé 2.0 lbs. | | 977 | Espresso C offee Liqueur Flambé | 2.0 lbs. | |
| Eggnog Liqueur Flambé 2.0 lbs. 9538 Hazelnut Praline Liqueur Flambé 2.0 lbs. 903 Italian Hazelnut Liqueur Type Liqueur Flambé 2.0 lbs. 970 Irish Cream Liqueur Flambé 2.0 lbs. 971 Limecello Liqueur Flambé 2.0 lbs. 972 Limecello Liqueur Flambé 2.0 lbs. 973 Limecello Liqueur Flambé 2.0 lbs. 974 Limoncello Liqueur Flambé 2.0 lbs. 975 Limecello Liqueur Flambé 2.0 lbs. 976 Crème de Menthe Liqueur Flambé 2.0 lbs. 977 Limecello Liqueur Flambé 2.0 lbs. 978 Limoncello Liqueur Flambé 2.0 lbs. 979 Limoncello Liqueur Flambé 2.0 lbs. 989 Crème de Menthe Liqueur Flambé 2.0 lbs. 980 Grand Orange Type Liqueur Flambé 2.0 lbs. 980 Grand Orange V.S.O.P. Liqueur Flambé 2.0 lbs. 980 Grand Orange X.O. Liqueur Flambé 2.0 lbs. 980 Pistachio Liqueur Flambé 2.0 lbs. 980 Pistachio Liqueur Flambé 2.0 lbs. 980 Pistachio Liqueur Flambé 2.0 lbs. | | 908 | Mexican Coffee Type Liqueur Flambé | 2.0 lbs. | |
| Hazelnut Praline Liqueur Flambé 2.0 lbs. 903 Italian Hazelnut Liqueur Type Liqueur Flambé 2.0 lbs. 970 Irish Cream Liqueur Flambé 2.0 lbs. 971 Limecello Liqueur Flambé 2.0 lbs. 982 Limecello Liqueur Flambé 2.0 lbs. 983 Limoncello Liqueur Flambé 2.0 lbs. 984 Limoncello Liqueur Flambé 2.0 lbs. 985 Crème de Menthe Liqueur Flambé 2.0 lbs. 986 French Orange Type Liqueur Flambé 2.0 lbs. 987 Grand Orange Liqueur Flambé 2.0 lbs. 988 Grand Orange V.S.O.P. Liqueur Flambé 2.0 lbs. 989 Grand Orange V.S.O.P. Liqueur Flambé 2.0 lbs. 989 Grand Orange X.O. Liqueur Flambé 2.0 lbs. 9951 Pear Liqueur Flambé 2.0 lbs. 9951 Pear Liqueur Flambé 2.0 lbs. 940 Pistachio Liqueur Flambé 2.0 lbs. 940 Pistachio Liqueur Flambé 2.0 lbs. | | 937 | C ognac "French Brandy" Liqueur Flambé | 2.0 lbs. | |
| 903 Italian Hazelnut Liqueur Type Liqueur Flambé 2.0 lbs. 970 Irish Cream Liqueur Flambé 2.0 lbs. 924 Kirsch Liqueur Flambé 2.0 lbs. 997 Limecello Liqueur Flambé 2.0 lbs. 998 Limoncello Liqueur Flambé 2.0 lbs. 949 Limoncello Liqueur Flambé 2.0 lbs. 969 Crème de Menthe Liqueur Flambé 2.0 lbs. 969 French Orange Type Liqueur Flambé 2.0 lbs. 956 French Orange Type Liqueur Flambé 2.0 lbs. 941 Grand Orange Liqueur Flambé 2.0 lbs. 9693 Grand Orange V.S.0.P. Liqueur Flambé 2.0 lbs. 9694 Grand Orange X.O. Liqueur Flambé 2.0 lbs. 9695 Pear Liqueur Flambé 2.0 lbs. 9144 Crema di Pistachio™ Liqueur Flambé 2.0 lbs. 9144 Crema di Pistachio™ Liqueur Flambé 2.0 lbs. | E | 938 | Eggnog Liqueur Flambé | 2.0 lbs. | |
| 970 Irish Cream Liqueur Flambé 2.0 lbs. 924 Kirsch Liqueur Flambé 2.0 lbs. 997 Limecello Liqueur Flambé 2.0 lbs. 949 Limoncello Liqueur Flambé 2.0 lbs. 949 Crème de Menthe Liqueur Flambé 2.0 lbs. 950 French Orange Type Liqueur Flambé 2.0 lbs. 951 Grand Orange Liqueur Flambé 2.0 lbs. 9693 Grand Orange V.S.O.P. Liqueur Flambé 2.0 lbs. 9694 Grand Orange X.O. Liqueur Flambé 2.0 lbs. 9695 Pear Liqueur Flambé 2.0 lbs. 9696 Grand Orange X.O. Liqueur Flambé 2.0 lbs. 9697 Pear Liqueur Flambé 2.0 lbs. 9698 Pistachio Liqueur Flambé 2.0 lbs. 970 Pistachio Liqueur Flambé 2.0 lbs. 970 Pistachio Liqueur Flambé 2.0 lbs. 970 Pistachio Liqueur Flambé 2.0 lbs. | Н | 9538 | H azelnut Praline Liqueur Flambé | 2.0 lbs. | |
| Kirsch Liqueur Flambé2.0 lbs.997Limecello Liqueur Flambé2.0 lbs.949Limoncello Liqueur Flambé2.0 lbs.969Crème de Menthe Liqueur Flambé2.0 lbs.956French Orange Type Liqueur Flambé2.0 lbs.941Grand Orange Liqueur Flambé2.0 lbs.9693Grand Orange V.S.O.P. Liqueur Flambé2.0 lbs.9694Grand Orange X.O. Liqueur Flambé2.0 lbs.9051Pear Liqueur Flambé2.0 lbs.940Pistachio Liqueur Flambé2.0 lbs.9144Crema di Pistachio™ Liqueur Flambé2.0 lbs.8942Raspberry Liqueur Flambé2.0 lbs. | | 903 | Italian H azelnut Liqueur Type Liqueur Flambé | 2.0 lbs. | |
| Limecello Liqueur Flambé 949 Limoncello Liqueur Flambé 2.0 lbs. 949 Crème de Menthe Liqueur Flambé 2.0 lbs. 956 French Orange Type Liqueur Flambé 2.0 lbs. 941 Grand Orange Liqueur Flambé 2.0 lbs. 9693 Grand Orange V.S.O.P. Liqueur Flambé 2.0 lbs. 9694 Grand Orange X.O. Liqueur Flambé 2.0 lbs. 9694 Grand Orange X.O. Liqueur Flambé 2.0 lbs. 9051 Pear Liqueur Flambé 2.0 lbs. 940 Pistachio Liqueur Flambé 2.0 lbs. 941 Crema di Pistachio™ Liqueur Flambé 2.0 lbs. 942 Raspberry Liqueur Flambé 2.0 lbs. | ı | 970 | Irish Cream Liqueur Flambé | 2.0 lbs. | |
| 949Limoncello Liqueur Flambé2.0 lbs.VI969Crème de Menthe Liqueur Flambé2.0 lbs.D956French Orange Type Liqueur Flambé2.0 lbs.941Grand Orange Liqueur Flambé2.0 lbs.9693Grand Orange V.S.O.P. Liqueur Flambé2.0 lbs.9694Grand Orange X.O. Liqueur Flambé2.0 lbs.P9051Pear Liqueur Flambé2.0 lbs.940Pistachio Liqueur Flambé2.0 lbs.9144Crema di Pistachio™ Liqueur Flambé2.0 lbs.8942Raspberry Liqueur Flambé2.0 lbs. | K | 924 | Kirsch Liqueur Flambé | 2.0 lbs. | |
| VI969Crème de Menthe Liqueur Flambé2.0 lbs.D956French Orange Type Liqueur Flambé2.0 lbs.941Grand Orange Liqueur Flambé2.0 lbs.9693Grand Orange V.S.O.P. Liqueur Flambé2.0 lbs.9694Grand Orange X.O. Liqueur Flambé2.0 lbs.99051Pear Liqueur Flambé2.0 lbs.940Pistachio Liqueur Flambé2.0 lbs.9144Crema di Pistachio™ Liqueur Flambé2.0 lbs.8942Raspberry Liqueur Flambé2.0 lbs. | L | 997 | Limecello Liqueur Flambé | 2.0 lbs. | |
| 956 French O range Type Liqueur Flambé 941 Grand O range Liqueur Flambé 9693 Grand O range V.S.O.P. Liqueur Flambé 2.0 lbs. 9694 Grand O range X.O. Liqueur Flambé 2.0 lbs. 9695 Pear Liqueur Flambé 2.0 lbs. 9051 Pear Liqueur Flambé 2.0 lbs. 940 Pistachio Liqueur Flambé 2.0 lbs. 9414 Crema di Pistachio™ Liqueur Flambé 2.0 lbs. 942 Raspberry Liqueur Flambé 2.0 lbs. | | 949 | Limoncello Liqueur Flambé | 2.0 lbs. | |
| 941 Grand O range Liqueur Flambé 9693 Grand O range V.S.O.P. Liqueur Flambé 2.0 lbs. 9694 Grand O range X.O. Liqueur Flambé 2.0 lbs. 9051 Pear Liqueur Flambé 2.0 lbs. 940 Pistachio Liqueur Flambé 2.0 lbs. 9144 Crema di P istachio™ Liqueur Flambé 2.0 lbs. 942 R aspberry Liqueur Flambé 2.0 lbs. | М | 969 | Crème de M enthe Liqueur Flambé | 2.0 lbs. | |
| 9693 Grand O range V.S.O.P. Liqueur Flambé 2.0 lbs. 9694 Grand O range X.O. Liqueur Flambé 2.0 lbs. 9051 P ear Liqueur Flambé 2.0 lbs. 940 P istachio Liqueur Flambé 2.0 lbs. 9144 Crema di P istachio™ Liqueur Flambé 2.0 lbs. 942 R aspberry Liqueur Flambé 2.0 lbs. | 0 | 956 | French 0 range Type Liqueur Flambé | 2.0 lbs. | |
| 9694 Grand O range X.O. Liqueur Flambé 2.0 lbs. 9051 P ear Liqueur Flambé 2.0 lbs. 940 P istachio Liqueur Flambé 2.0 lbs. 9144 Crema di P istachio™ Liqueur Flambé 2.0 lbs. 942 R aspberry Liqueur Flambé 2.0 lbs. | | 941 | Grand O range Liqueur Flambé | 2.0 lbs. | |
| 9051 Pear Liqueur Flambé 2.0 lbs. 940 Pistachio Liqueur Flambé 2.0 lbs. 9144 Crema di Pistachio™ Liqueur Flambé 2.0 lbs. 948 942 Raspberry Liqueur Flambé 2.0 lbs. | | 9693 | Grand O range V.S.O.P. Liqueur Flambé | 2.0 lbs. | |
| 940 Pistachio Liqueur Flambé 2.0 lbs. 9144 Crema di Pistachio™ Liqueur Flambé 2.0 lbs. 948 Paspberry Liqueur Flambé 2.0 lbs. | | 9694 | Grand O range X.O. Liqueur Flambé | 2.0 lbs. | |
| 9144 Crema di P istachio™ Liqueur Flambé 2.0 lbs. 942 R aspberry Liqueur Flambé 2.0 lbs. | P | 9051 | Pear Liqueur Flambé | 2.0 lbs. | |
| 942 R aspberry Liqueur Flambé 2.0 lbs. | | 940 | Pistachio Liqueur Flambé | 2.0 lbs. | |
| | | 9144 | Crema di P istachio™ Liqueur Flambé | 2.0 lbs. | |
| 957 R ose Liqueur Flambé 2.0 lbs. | R | 942 | Raspberry Liqueur Flambé | 2.0 lbs. | |
| | | 957 | Rose Liqueur Flambé | 2.0 lbs. | |



LIQUEUR FLAMBÉS & DESSERT WINES

All Liqueur Flambés and Dessert Wines are **not bake-proof**. *Partial list. Hundreds available, please inquire.*

| | ITEM # | LIQUEUR FLAMBÉ & DESSERT WINE TYPES | PACKAGED | \$/LB |
|---|--------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|-------|
| R | 97684 | Coconut R um Liqueur Flambé | 2.0 lbs. | |
| | 976 | Jamaican R um Liqueur Flambé | 2.0 lbs. | |
| S | 944 | Wild S trawberry Liqueur Flambé | 2.0 lbs. | |
| | 91203 | Strega "Type" Liqueur Flambé The term "Strega Type" is used to describe an Amoretti flavor product as being similar in taste to Strega. "Strega" is a registered trademark owned by S.P.A. Strega Alberti Benevento S.A.B. Neither Amoretti nor Noushig, Inc. are associated with, sponsored by, or otherwise affiliated with such trademark owner. | 2.0 lbs. | |
| Т | 980 | Triple Sec Liqueur Flambé | 2.0 lbs. | |
| V | 952 | V anilla Bouquet Liqueur Flambé | 2.0 lbs. | |
| | 951 | Crema di V anilla® Liqueur Flambé | 2.0 lbs. | |
| W | 920 | Bourbon W hiskey Liqueur Flambé | 1.9 lbs. | |
| | 91201 | Scotch W hisky "Type" Liqueur Flambé | 1.9 lbs. | |
| | 9662 | Sweet Scotch W hisky Type Liqueur Flambé | 2.0 lbs. | |



All food colors are also available in:

- •1 gal drum
- 6 gal drum
- 55 gal drum

FOOD COLORS ®

Abbreviations: W.S. = Water Soluble O.S. = Oil Soluble

Vibrant, highly-concentrated colors (both water and oil soluble) perfect for coloring your favorite creations. Absolute colors are also available for chocolate and sugar pulling applications!

| | ITEM # | FOOD COLOR CONCENTRATE TYPE | PACKAGED | \$/LB |
|---|--------|---------------------------------------------------------------------------------------------|-------------------------|-------|
| В | 431 | Natural B lue W.S. (2% (sky blue) - 10% (navy blue) = 20-100:1000) | 2.0 lb. jar/57 lb. bkt. | |
| | 432 | Natural B lue 0.S. (2% (sky blue) - 10% (navy blue) = 20-100:1000) | 1.9 lb. jar/46 lb. bkt. | |
| | 410 | Natural B rown W.S. | 2.0 lb. jar/60 lb. bkt. | |
| | 429 | Natural B rown 0.S. | 1.9 lb. jar/46 lb. bkt. | |
| | 430 | Natural B rown Powder W.S. (1% = 10:1000) | 1 lb. jar/20 lb. bkt. | |
| G | 411 | Natural G olden Egg W.S. (1% = 10:1000) | 2.0 lb. jar/50 lb. bkt | |
| | 434 | Natural G reen W.S. (2% (pastel green) - 10% (light emerald green) = 20-100:1000) | 2.0 lb. jar/60 lb. bkt. | |
| 0 | 402 | Natural 0 range W.S. (1% = 10:1000) | 2.0 lb. jar/60 lb. bkt. | |
| | 415 | Natural 0 range 0.S. (1% = 10:1000) | 1.9 lb. jar/46 lb. bkt. | |
| P | 433 | Natural P urple W.S. (2% (light purple) - 10% (dark purple) = 20-100:1000) | 2.0 lb. jar/60 lb. bkt. | |
| R | 466 | Natural R ed W.S. (0.5-1% = 5-10:1000) | 2.0 lb. jar/60 lb. bkt. | |
| | 401 | Natural Ruby R ed W.S. (0.5-1% = 5-10:1000) | 2.0 lb. jar/60 lb. bkt. | |
| | 427 | Natural Ruby R ed Powder W.S. (0.5-1% = 5-10:1000) | 1 lb. jar/25 lb. bkt. | |
| | 425 | Natural Ruby R ed 0.S. (0.6-1.1% = 6-11:1000) | 1.9 lb. jar/57 lb. bkt. | |
| | 426 | Natural Dark R ed Burgundy W.S. (1% = 10:1000) (freeze) | 2.0 lb. jar/60 lb. bkt. | |
| Υ | 403 | Natural Y ellow W.S. (1% = 10:1000) | 2.0 lb. jar/60 lb. bkt. | |



All Water Soluble (W.S.) is ideal for Sugar Pulling. All Oil Soluble (0.S.) is ideal for Coloring Chocolate.

| | ITEM # | ABSOLUTE FOOD COLOR TYPE | PACKAGED | \$/JAR |
|---|--------|------------------------------|-----------|--------|
| 0 | 451 | Absolute Natural Orange W.S. | 2 oz. jar | |
| Υ | 452 | Absolute Natural Yellow W.S. | 2 oz. jar | |
| | 465 | Absolute Natural Yellow O.S. | 2 oz. jar | |



AROMATIC EDIBLE PERFUME® SPRAYS @

Another World's First®

Amore di Amoretti®

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This is a very inexpensive way to deliver heavenly aromas. Approximately 500 SPRAYS per 2.5 oz. spray and 5,440 SPRAYS per 1.7 lb.

Top aromatic notes of our Edible Perfumes® add the perfect finishing touch to any plated dessert, cake, mousse cup or martini. Most desserts smell amazing when they come out of the oven, but after a few hours their wonderful aromas will dissipate. Simply mist your creation with Amoretti's Edible Perfume® and bring back that wonderful scent to your creation. Studies show that 60% of what we taste is based on what we smell. Restaurants have reported a 50% increase in dessert sales simply by using Amoretti Edible Perfumes on their desserts. All ingredients used in the manufacturing of Edible Perfume® sprays are approved by the FDA for food use.

| ITEM# | AROMATIC EDIBLE PERFUME® TYPE | \$/2.5 OZ SPRAY | \$/1.7 LB NON-SPRAY |
|--------|------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| SP88 | Amaretto | | |
| SP78 | Anise | | |
| SP692 | Star Anise | | |
| SP659 | French Star Anise Liqueur Type | | |
| SP1015 | Baked Apple with Caramelized Sugar | | |
| SP47 | Tart Apple | | |
| SP48 | Apricot | | |
| SP60 | Banana | | |
| SP1090 | Basil | | |
| SP71 | Blackberry | | |
| SP67 | Cassis (Blackcurrant) | | |
| SP1092 | Black Pepper | | |
| SP45 | Blueberry | | |
| SP537 | Cognac "French B randy" | | |
| SP1053 | Baked B read | | |
| SP1018 | Cachaça | | |
| SP1030 | Café Latte | | |
| SP1019 | Caipiriña | | |
| SP99 | Cappuccino-Tiramisu | | |
| SP521 | Caramel | | |
| SP89 | Cardamom | | |
| SP67 | Cassis (Blackcurrant) | | |
| SP648 | Chai "Tea" | | |
| SP59 | Champagne | | |
| SP62 | Cherry Sour | | |
| SP621 | Cherry Sweet | | |
| SP1120 | Chipotle Pepper | | |
| | SP88 SP78 SP692 SP659 SP1015 SP47 SP48 SP60 SP1090 SP71 SP67 SP1092 SP45 SP537 SP1053 SP1018 SP1030 SP1019 SP99 SP521 SP89 SP67 SP648 SP59 SP62 SP62 SP621 | SP88 Anise SP692 Star Anise SP695 French Star Anise Liqueur Type SP1015 Baked Apple with Caramelized Sugar SP47 Tart Apple SP48 Apricot SP60 Banana SP1090 Basil SP71 Blackberry SP67 Cassis (Blackcurrant) SP1092 Black Pepper SP45 Blueberry SP537 Cognac "French Brandy" SP1053 Baked Bread SP1018 Cachaça SP1018 Cachaça SP1019 Caipiriña SP99 Cappuccino-Tiramisu SP521 Caramel SP89 Cardamom SP67 Cassis (Blackcurrant) SP648 Chai "Tea" SP59 Champagne SP62 Cherry Sour SP621 Cherry Sweet | SPRAY SP88 Amaretto SP78 Anise SP692 Star Anise SP699 French Star Anise Liqueur Type SP1015 Baked Apple with Caramelized Sugar SP47 Tart Apple SP48 Apricot SP600 Banana SP1090 Basil SP71 Blackberry SP67 Cassis (Blackcurrant) SP1092 Black Pepper SP45 Blueberry SP537 Cognac "French Brandy" SP1053 Baked Bread SP1018 Cachaça SP1019 Caipiriña SP99 Cappuccino-Tiramisu SP521 Caramel SP89 Cardamom SP67 Cassis (Blackcurrant) SP68 Champagne SP62 Cherry Sour SP62 Cherry Sour SP621 Cherry Sweet |



AROMATIC EDIBLE PERFUME® SPRAYS

Another World's First® A

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| | ITEM # | AROMATIC EDIBLE PERFUME® TYPE | \$/2.5 OZ SPRAY | \$/1.7 LB NON-SPRAY |
|---|--------|---------------------------------------|--------------------|------------------------|
| C | SP72 | Chocolate | | |
| | SP658 | Hot Chocolate | | |
| | SP94 | Cinnamon | | |
| | SP84 | Coconut | | |
| | SP1011 | Toasted C oconut | | |
| | SP1020 | Colorless Coffee | | |
| | SP508 | Mexican Coffee Liqueur Type | | |
| | SP537 | Cognac "French Brandy" | | |
| | SP654 | Cookies & Cream | | |
| | SP1098 | Cumin | | |
| | SP544 | Cooked Custard | | |
| D | SP646 | D ulce de Leche | | |
| E | SP505 | E ggnog | | |
| | SP1055 | Elderberry Blossom | | |
| | SP77 | Espresso Coffee | | |
| F | SP511 | F ig | | |
| | SP612 | Fiori di Sicilia | | |
| | SP1012 | Fir Needle Siberian | | |
| G | SP581 | G ardenia | | |
| | SP697 | G ingerbread | | |
| | SP512 | G reen Tea | | |
| Н | SP503 | Italian H azelnut Liqueur Type | | |
| | SP561 | Hibiscus | | |
| | SP1110 | Louisiana H ot Sauce | | |
| | SP501 | H uckleberry | | |
| 1 | SP70 | Irish Cream | | |
| J | SP613 | J asmine | | |
| K | SP91 | K ey Lime | | |
| | SP524 | Kirsch | | |
| L | SP690 | Lavender | | |
| L | SP646 | Dulce de Leche | | |
| 1 | SP49 | Lemon | | |
| | SP516 | Lemon Zest | | |

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| | ITEM # | AROMATIC EDIBLE PERFUME® TYPE | \$/2.5 OZ SPRAY | \$/1.7 LB NON-SPRAY |
|---|--------|---------------------------------------|--------------------|------------------------|
| L | SP517 | Lime Zest | | |
| | SP1038 | Lingonberry | | |
| | SP586 | Lychee | | |
| M | SP528 | M andarin | | |
| | SP55 | Mango | | |
| | SP95 | M aple | | |
| | SP543 | Sicilian M arsala Wine Type | | |
| | SP1113 | M arzipan | | |
| | SP69 | Crème de M enthe | | |
| | SP1169 | M ojilada® | | |
| | SP27 | Mojito Libre® | | |
| | SP28 | Mojito Mint | | |
| N | SP1101 | Nutmeg | | |
| 0 | SP1083 | Natural Black Kalamata 0 live | | |
| | SP1108 | Green Onion | | |
| | SP43 | O range | | |
| | SP74 | Orange Blossom | | |
| | SP515 | Orange Zest | | |
| | SP694 | Grand O range X.O. | | |
| | SP1102 | O regano | | |
| P | SP566 | Panettone Zest | | |
| | SP53 | Passion Fruit | | |
| | SP61 | P each | | |
| | SP560 | Prickly Pear "Cactus Blossom" (Tunas) | | |
| | SP1092 | Black P epper | | |
| | SP1120 | Chipotle P epper | | |
| | SP65 | Peppermint | | |
| | SP68 | Piña Colada | | |
| | SP54 | P ineapple | | |
| | SP40 | Pistachio | | |
| | SP1151 | Pumpkin Spice | | |
| R | SP42 | Raspberry | | |
| | SP1028 | Raspberry Framboise | | |
| | | | | |





Another World's First® Amore di Amoretti®

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| | ITEM # | AROMATIC EDIBLE PERFUME® TYPE | \$/2.5 OZ SPRAY | \$/1.7 LB NON-SPRAY |
|---|---------|---------------------------------------------|--------------------|------------------------|
| R | SP573 | French Black R aspberry Liqueur Type | | |
| | SP650 | Rhubarb | | |
| | SP57 | Rose | | |
| | SP1103 | Rosemary | | |
| | SP76 | Jamaican R um | | |
| S | SP608 | S age Dalmatian | | |
| | SP1110 | Louisiana Hot S auce | | |
| | SP44 | Wild S trawberry | | |
| | SP44605 | Wild S trawberry Cheesecake | | |
| T | SP50 | T angerine | | |
| | SP648 | Chai " T ea" | | |
| | SP512 | Green T ea | | |
| | SP530 | T equila Gold Añejo | | |
| | SP547 | Thyme | | |
| | SP630 | Black T ruffle | | |
| V | SP652 | French V anilla | | |
| | SP535 | V ermouth | | |
| W | SP504 | W atermelon | | |
| | SP520 | Bourbon W hiskey | | |
| | SP543 | Sicilian Marsala W ine Type | | |
| Z | SP559 | Z arzamora Berry | | |





Elegantly irresistible confections that will delight recipients! Meant to be given as thoughtful gifts of excellent taste, created to be remembered.

Vanilla Beans & Specks

| | ITEM# | ТҮРЕ | PACKAGED | \$/CASE |
|---|-------|-------------------------------------------------|----------------|---------|
| В | 597 | Madagascar Bourbon Extraction Vanilla Bean | 1.0 lb. bundle | |
| | 594 | Madagascar Bourbon Gourmet Vanilla Bean | 1.0 lb. bundle | |
| | 607 | Madagascar Bourbon Vanilla Specks | 1.0 lb. jar | |
| C | 1032 | Vanilla C aviar® Madagascar Bourbon W.S. | 1.0 lb. jar | |
| V | 1051 | PNG Tahitensis Gourmet V anilla Bean | 1.0 lb. bundle | |
| | 598 | Tahitian Gourmet V anilla Bean | 1.0 lb. bundle | |
| | 688 | Tahitian V anilla Specks | 1.0 lb. jar | |

FOOTNOTES & GLOSSARY

- * These products are also furnished with a preservative to maximize shelf life.
- ^^ Color source is not natural. Most extracts and flavors are made of natural ingredients. Some may contain natural and artificial ingredients.
- N&A Natural and Artificial
- W.S. Water Soluble
- O.S. Oil Soluble
- WONF With Other Natural Flavor(s) and/or Fruit(s)
- ° Brix Degrees Brix (symbol °Bx) is a measurement of the dissolved sugar-to-water mass ratio of a liquid. Brix is used in the food industry for measuring the approximate amount of sugars in fruits, vegetables, juices, wine, soft drinks and in the sugar manufacturing industry.

Because we cannot anticipate or control the many different conditions under which this information and our products may be used, we do not guarantee the applicability of this information or the suitability of our products in any individual situation. Any information or instruction pertaining to the use of our products shall be regarded solely as non-binding suggestions and shall at no time form the basis - totally or partially - of a liability on our part.

Allergy Information: All products are packaged on equipment that also packages products that contain milk, peanut, tree nuts, soy, eggs & wheat.

Prices and ingredients are subject to change without prior notice.

