## NATURAL INGREDIENT PRODUCT CATALOG

## 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 $68^{\circ} \mathrm{F}\left(20^{\circ} \mathrm{C}\right)$, $55 \%$ 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.

## INDEX

USE LEVEL WORKSHEET1PASTES - Nut Pastes, Marzipans, Pralines, Pralinosas, Butters, Nougats, Giandujas, Fondants ..... 2-4
COOKIE SPREADS \& COOKIE CRUMBS - Speculoos, Cookies \& Cream, Graham Cracker ..... 5-7
SPREADS: CHOCOLATES, NUTS \& MORE ..... 8
STRAIGHT USE INGREDIENTS - Juice Concentrates, Roasted Black Sesame Praline and more! ..... 9-10
DUSTING POWDERS - Nut Pralines, Lemon, Vanilla and more! ..... 10
NATURAL SRIRACHA (HOT CHILI) SAUCES \& SPREADS - Naturally flavored variations ..... 11
DESSERT SAUCES - Fruits, Nuts, Cappuccino-Tiramisu, Vanilla, Caramel and others ..... 12
NUT FLOURS - Pistachio, Almond, HazeInut, Pecan and more ..... 13
VERSATILE GOURMET ICINGS - Naturally flavored and gluten-free ..... 14
GANACHES - Dark, Milk, White, Fruit, Nut, Mocha, Liqueur (Non-Alcoholic) and more ..... 15
SWIRLS Beyond a Purée! - Glazing, Flavoring \& Marbleizing Swirls ..... 16-17
INDUSTRIAL COMPOUNDS - Delicious flavor at an affordable price point ..... 18-19
ARTISAN NATURAL FLAVORS - Shelf stable, all natural alternative to purées ..... 20-22
NATURAL KISS ${ }^{\text {TM }}$ FLAVORS - For swirling, marbleizing \& drizzling over cold/frozen batters ..... 23
COMPOUNDS - Over 200 flavors! Versatile, delicious, and economical ..... 24-30
EXTRACTS - Highly concentrated extractions and essential oils ..... 31-48
LIOUEUR CONCENTRATES - Impart far better aroma and taste than market-shelf liqueurs ..... 49-50
LIOUEUR FLAMBÉS \& DESSERT WINES - Amazingly impactful flavor and aroma ..... 51-52
FOOD COLORS - All Liquid Food Colors, Absolute Colors for Sugar Pulling and Chocolate ..... 53-54
EDIBLE PERFUME ${ }^{\circledR}$ SPRAYS - Highly Aromatic Edible Perfume ${ }^{\circledR}$ Sprays ..... 55-58
SPECIALTY ITEMS - Elegantly irresistible confections perfect for thoughtful gifting ..... 59
FOOTNOTES \& GLOSSARY ..... 60

## 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.

CHEAT SHEET:
$5 \%=0.95$
$4 \%=0.96$
$3 \%=0.97$
$1 \%=0.99$

## Determine amount of product to add to an unflavored batch:



## STEP 1



STEP 2


Example:
You need to flavor a 35 lb . batch with a $5 \%$ use level Amoretti product.


Determine amount of product needed by flavored batch weight:

CHEAT SHEET:
$5 \%=0.05$
$4 \%=0.04$
$3 \%=0.03$
$1 \%=0.01$


Example: Your mixer cannot handle batches over 50 lbs and you need to flavor batter with a $1 \%$ use level Amoretti product.


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 \# | TYPE | PACKAGED | \$/LB |
| :---: | :---: | :---: | :---: | :---: |
| ALIMOND BUTTER | 38 | Blanched Almond Butter | $\begin{gathered} 8.5 \mathrm{lb} . \text { tub } \\ 50 \mathrm{lb} . \text { bucket } \end{gathered}$ |  |
|  | 135 | Natural Almond Butter | 8.5 lb . tub 50 lb . bucket |  |
| ALIMOND 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 |  |
| ALIMOND 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" | $\begin{gathered} 10 \mathrm{lb} . \text { tub } \\ 60 \mathrm{lb} . \text { bucket } \end{gathered}$ |  |
| 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 \# | TYPE | 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 - lower sweetness than \#8 | 8 lb . tub 35 lb . bucket |  |
|  | 219 | Hazelnut Pralinosa - lowest in sugar and highest in dark 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) | $\begin{gathered} 8.5 \mathrm{lb} . \text { tub } \\ 50 \mathrm{lb} . \text { bucket } \end{gathered}$ |  |
|  | 107 | Macadamia Pralinosa (refrigerate) | 10 lb . tub 60 lb . bucket |  |
| MASTIC | 143 | Mastic Pralinosa | 10 lb . tub 60 lb . bucket |  |
| LIOUID 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) | $8 \mathrm{lb} . \mathrm{tub}$ 50 lb . bucket |  |
|  | 105 | Pecan Pralinosa (refrigerate) | 9.5 lb . tub 60 lb . bucket |  |
| PIGNOLIA | 111 | Pignolia Butter (refrigerate) | $\begin{gathered} 8.5 \mathrm{lb} . \text { tub } \\ 50 \mathrm{lb} . \text { bucket } \end{gathered}$ |  |
|  | 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 \# | TYPE | 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 |  |
| SESAIME | 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 \# | TYPE | PACKAGED | \$/LB |
| :---: | :---: | :---: | :---: | :---: |
| B | 714 | Natural Creamy Amaretti Biscotti Cookie Spread | 9 lb tub 55 lb bucket |  |
|  | 728 | Natural Crunchy Amaretti Biscotti Cookie Spread | 9 lb tub 55 lb bucket |  |
| C | 754 | Natural Creamy Chocolate Peppermint Cookie Spread | 7 lb tub 55 lb bucket |  |
|  | 197 | Natural Creamy Cookies \& Cream Cookie Spread | 9 lb tub 55 lb bucket |  |
|  | 724 | Natural Crunchy Cookies \& Cream Cookie Spread | 9 lb tub 55 lb bucket |  |
| G | 757 | Natural Creamy Gingerbread Cookie Spread | 9 lb tub 55 lb bucket |  |
|  | 715 | Natural Creamy Ginger Snap Cookie Spread | 9 lb tub 55 lb bucket |  |
|  | 730 | Natural Crunchy Ginger Snap Cookie Spread | 9 lb tub 55 lb bucket |  |
|  | 198 | Natural Creamy Graham Cracker Cookie Spread | 9 lb tub 55 lb bucket |  |
|  | 726 | Natural Crunchy Graham Cracker Cookie Spread | 9 lb tub 55 lb bucket |  |
| P | 754 | Natural Creamy Chocolate Peppermint Cookie Spread | 7 lb tub 55 lb bucket |  |
|  | 759 | Natural Creamy Pumpkin Spice Cookie Spread | 9 lb tub 55 lb bucket |  |
| S | 195 | Natural Creamy Speculoos Cookie Spread | 9 lb tub 55 lb bucket |  |
|  | 721 | Natural Crunchy Speculoos Cookie Spread | 9 lb tub 55 lb bucket |  |

## (3) FIRM COOKIE SPREADS

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

| ITEM \# |  | TYPE | packaged | \$/LB |
| :---: | :---: | :---: | :---: | :---: |
| B | 731 | Firm Natural Creamy Amaretti Biscotti Cookie Spread | 9 lb tub 55 lb bucket |  |
|  | 732 | Firm Natural Crunchy Amaretti Biscotti Cookie Spread | 9 lb tub 55 lb bucket |  |
| C | 758 | Firm Natural Creamy Chocolate Peppermint Cookie Spread | 9 lb tub 55 lb bucket |  |
|  | 733 | Firm Natural Creamy Cookies \& Cream Cookie Spread | 9 lb tub 55 lb bucket |  |
|  | 734 | Firm Natural Crunchy Cookies \& Cream Cookie Spread | 9 lb tub 55 lb bucket |  |
| G | 756 | Firm Natural Creamy Gingerbread 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 Crunchy Ginger Snap Cookie Spread | 9 lb tub 55 lb bucket |  |
|  | 741 | Firm Natural Creamy Graham Cracker Cookie Spread | 9 lb tub 55 lb bucket |  |
|  | 742 | Firm Natural Crunchy Graham Cracker Cookie Spread | 9 lb tub 55 lb bucket |  |
| H | 196 | Natural Noisina Hazelnut Spread with Cocoa (non-dairy) | 9 lb tub 55 lb bucket |  |
| P | 758 | Firm Natural Creamy Chocolate Peppermint Cookie Spread | 9 lb tub 55 lb bucket |  |
|  | 755 | Firm Natural Creamy Pumpkin Spice Cookie Spread | 9 lb tub 55 lb bucket |  |
| s | 743 | Firm Natural Creamy Speculoos Cookie Spread | 9 lb tub 55 lb bucket |  |
|  | 750 | Firm Natural Crunchy Speculoos Cookie Spread | 9 lb tub 55 lb bucket |  |


|  | ITEM \# | TYPE | PACKAGED | \$/LB |
| :--- | :---: | :--- | :---: | :---: |
| C | 717 | Natural Cookies \& Cream Cookie Crumbs | 5 lb tub |  |
|  |  |  | 50 lb box |  |
| G | 752 | Natural Ginger Snap Cookie Crumbs | 5 lb tub |  |
|  |  |  | 50 lb box |  |
|  | 720 | Natural Graham Cracker Cookie Crumbs | 5 lb tub |  |
| $\mathbf{S}$ | 716 | Natural Speculoos Cookie Crumbs | 50 lb box |  |

## SPREADS: CHOCOLATES, NUTS \& MORE

ITEM \# TYPE
packaged
9 lb . tub 55 lb . bucket
786 Milk Chocolate Almond Spread

782 Almond Coconut Dark Chocolate Spread (dairy)
787 Almond Coconut Milk Chocolate Spread
9 lb tub 55 lb . bucket
9 lb . tub 55 lb . bucket
9 lb . tub 55 lb . bucket
C 789 Salted Caramel Milk Chocolate Spread

791 White Chocolate Spread (dairy)
9 lb. tub 55 lb . bucket

9 lb. tub 55 lb . bucket
9 lb . tub 55 lb . bucket
9 lb . tub 55 lb . bucket
9 lb . tub 55 lb . bucket
9 lb . tub 55 lb . bucket

785 Hazelnut Milk Chocolate Spread

785-V1 Depositable Hazelnut Milk Chocolate Spread

764 Macadamia Almond Butter Spread

765 Macadamia Almond Pralinosa Spread

770 Firm Macadamia Almond Pralinosa Spread
262 Matcha Green Tea Milk Spread
P 261 White Chocolate Peanut Spread
792 Peppermint White Chocolate Spread (dairy)
783 Truffle Spread with Cocoa (dairy)

9 lb . tub 55 lb . bucket

9 lb. tub 55 lb . bucket

50 lb . bucket
10 lb. tub 60 lb . bucket 10 lb. tub 60 lb . bucket
10 lb . tub 60 lb . bucket
9 lb . tub 55 lb . bucket
9 lb. tub 55 lb . bucket

9 lb . tub 55 lb . bucket

## STRAIGHT USE

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 \# |  | TYPE | PACKAGED | PRICE |
| :---: | :---: | :---: | :---: | :---: |
| A | A0-191 | Clear Color Pure Organic Agave Nectar | $1 \mathrm{gal} / 5 \mathrm{gal} / 55 \mathrm{gal}$ |  |
|  | A0-192 | Light Color Pure Organic Agave Nectar | $1 \mathrm{gal} / 5 \mathrm{gal} / 55 \mathrm{gal}$ |  |
|  | A0-106 | Amber Color Pure Organic Agave Nectar | $1 \mathrm{gal} / 5 \mathrm{gal} / 55 \mathrm{gal}$ |  |
|  | 180 | Natural Maple Flavored Organic Blue Agave Nectar (Low Glycemic) | 30 fl oz |  |
|  | 735 | Almond Oil | 1.9 lbs jar |  |
| B | 189 | Extra Virgin Olive Oil insufed with Natural Basil Extract | $\begin{gathered} 30 \mathrm{fl} \mathrm{oz} \\ 6 \mathrm{gal} \end{gathered}$ |  |
|  | 145 | Natural Bitters 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 Kirsch Syrup | 30 fl oz |  |
| L | 727 | Organic Extra Virgin Olive Oil infused with Organic Lemon Oil | $\begin{gathered} 30 \mathrm{fl} \mathrm{oz} \\ 6 \mathrm{gal} \end{gathered}$ |  |
| M | 180 | Natural Maple Flavored Organic Blue Agave Nectar (Low Glycemic) | 30 fl oz |  |
|  | 268 | Natural Sugar Molasses | 640 lb drum |  |
| 0 | 179 | Organic Extra Virgin Olive Oil (0-EVOO) (Cold Pressed) | inquire |  |
|  | 189 | Organic Extra Virgin Olive Oil insufed with Natural Basil Extract | $\begin{gathered} 30 \mathrm{fl} \mathrm{oz} \\ 6 \mathrm{gal} \end{gathered}$ |  |
|  | 71060 | Organic Extra Virgin Olive Oil infused with the aroma and flavor of Kalamata Olive (10x stronger than \#7160) | 1.9 lbs jar |  |
|  | 7160 | Organic Extra Virgin Olive Oil infused with the aroma and flavor of Kalamata Olive (Straight Use) | $\begin{gathered} 30 \mathrm{fl} \mathrm{oz} \\ 6 \mathrm{gal} \end{gathered}$ |  |
|  | 716025 | 25\% Organic Extra Virgin Olive Oil infused with the aroma and flavor of Kalamata Olive with 75\% Canola Oil | $6 \times 1 \mathrm{gal} / \mathrm{case}$ |  |
|  | 716010 | 10\% Extra Virgin Olive Oil infused with the aroma and flavor of Kalamata Olive with 90\% Canola Oil | $6 \times 1 \mathrm{gal} / \mathrm{case}$ |  |
|  | 727 | Organic Extra Virgin Olive Oil infused with Organic Lemon Oil | $\begin{gathered} 30 \mathrm{fl} \mathrm{oz} \\ 6 \mathrm{gal} \end{gathered}$ |  |
|  | 193 | Organic Extra Virgin Olive Oil infused with the natural flavor and aroma of Black Truffle | $\begin{gathered} 30 \mathrm{fl} \mathrm{oz} \\ 6 \mathrm{gal} \end{gathered}$ |  |
|  | 266 | Natural Orange Blossom Water | 25.4 fl oz |  |
| P | 10009 | Natural Colorless Pomegranate Juice Concentrate Flavor | 30 fl oz |  |
|  | 753 | Natural Pomegranate Balsamic Glaze | 2.0 lb bottle |  |
|  | 186 | Natural Pomegranate Molasses | inquire |  |
| R | 265 | Natural Bulgarian Rose Water | 25.4 fl oz |  |

STRAIGHT USE

|  | ITEM \# | TYPE | Packaged | PRICE |
| :---: | :---: | :---: | :---: | :---: |
| S | 216 | Roasted Black Sesame Praline | 9 lb tub 55 lb bucket |  |
| T | 199 | Tamarind Juice Concentrate | $10 \mathrm{lbs} / \mathrm{tub}$ 88 lbs/drum |  |
|  | 760 | Natural Light Tapioca Syrup | 11 lb tub 65 lb bucket |  |
|  | 193 | Organic Extra Virgin Olive Oil infused with the natural flavor and aroma of Black Truffle | $\begin{gathered} 30 \mathrm{fl} \mathrm{oz} \\ 6 \mathrm{gal} \\ \hline \end{gathered}$ |  |
| V | 222 | Pomegranate Balsamic Vinegar di Amoretti ${ }^{\text {® }}$ | 2.0 lb bottle |  |
|  | 158 | Premium Pomegranate Balsamic Vinaigrette blended with Extra Virgin Organic Olive Oil infused with the natural flavor and aroma of Kalamata Olives | 30 fl oz |  |
| Y | 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 Caramel Dusting Powder | 5 lb tub |  |
|  | 182 | Natural Chocolate Dusting Powder (Dolce) | 5 lb tub |  |
|  | 183 | Natural Cinnamon Dusting Powder | 5 lb tub |  |
| L | 774 | Natural Lemon Dusting Powder | 5 lb tub |  |
| S | 773 | Natural Wild Strawberry Dusting Powder | 5 lb tub |  |
| V | 184 | Natural Vanilla Dusting Powder | 5 lb tub |  |
|  | 181 | Natural Vanilla Bean Sugar Dusting Powder | 7 lb tub |  |


|  | ITEM \# | TYPE | $\mathbf{1 0}$ LBS TUB <br> S/LB | $\mathbf{6 0}$ LBS BUCKET <br> S/LB |
| :--- | :--- | :--- | :--- | :--- |
|  | SRI \#1 | * | Natural Sriracha (Hot Chili) Spread |  |
| B | SRI \#2 | Natural Sriracha (Hot Chili) Blackberry Sauce |  |  |
| C | SRI \#3 | Natural Sriracha (Hot Chili) Coconut Sauce |  |  |
| G | SRI \#4 | Natural Sriracha (Hot Chili) Pink Guava Sauce |  |  |
| H | SRI \#5 | Natural Sriracha (Hot Chili) Hurricane 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) Mai Tai Sauce |  |  |
|  | SRI \# 9 | Natural Sriracha (Hot Chili) Mango Sauce |  |  |
|  | SRI \#10 | Natural Sriracha (Hot Chili) Margarita Sauce |  |  |
|  | SRI \#11 | Natural Sriracha (Hot Chili) Mojilada ${ }^{\circledR}$ Sauce |  |  |
|  | SRI \#12 | Natural Sriracha (Hot Chili) Mojito Libre ${ }^{\circledR}$ Sauce |  |  |
| $\mathbf{0}$ | SRI \#13 | Natural Sriracha (Hot Chili) Blood Orange Sauce |  |  |
| P | SRI \#14 | Natural Sriracha (Hot Chili) Passion Fruit Sauce |  |  |
|  | SRI \#15 | Natural Sriracha (Hot Chili) Pineapple Sauce |  |  |
| R | SRI \#16 | Natural Sriracha (Hot Chili) Raspberry Sauce |  |  |
| T | SRI \#17 | Natural Sriracha (Hot Chili) Tamarind Sauce |  |  |
|  | SRI \#18 | Natural Sriracha (Hot Chili) Tangerine Sauce |  |  |

## (44) 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 |
| :---: | :---: | :---: | :---: | :---: |
| B | 729 | Butterscotch Dessert Sauce | 2.2 lbs . |  |
| C | 7014 | Cajeta 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 . |  |
| E | 738 | Eggnog Dessert Sauce | 2.2 lbs . |  |
| I | 793 | Madagascar Bourbon Vanilla Ice Cream Dessert Sauce | 2.2 lbs . |  |
| P | 7037 | Pecan Dessert Sauce | 2.2 lbs . |  |
| T | 700 | English Toffee Dessert Sauce | 2.2 lbs . |  |
| V | 723 | Madagascar Bourbon Vanilla Bean Dessert Sauce with Tahitian Vanilla Seeds | 2.2 lbs . |  |

## High Quality! NUT FLOURS

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.

|  |  |  | PACKA | Y bags |
| :---: | :---: | :---: | :---: | :---: |
|  | ITEM \# | NUT FLOUR | $\begin{gathered} 11 \mathrm{LBS} \\ \mathrm{~S} / \mathrm{LB} \end{gathered}$ | $\begin{gathered} 25 \text { LBS } \\ \text { S/LB } \end{gathered}$ |
| A | 202 | Blanched Almond Flour |  |  |
|  | 201 | Natural Almond Flour |  |  |
| C | 208 | Roasted Chestnut Flour |  |  |
| H | 204 | Blanched Hazelnut Flour |  |  |
|  | 203 | Natural Hazelnut Flour |  |  |
|  | 214 | Roasted Natural Hazelnut Meal |  |  |
| P | 209 | Roasted Peanut Flour |  |  |
|  | 206 | Natural Pecan Flour |  |  |
|  | 207 | Pignolia Meal |  |  |
|  | 205 | Natural Pistachio Flour |  |  |
|  | 200 | Pumpkin Seed "Pepitas" Flour |  |  |
| W | 210 | 100\% Light Walnut Meal |  |  |

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 $68^{\circ} \mathrm{F}\left(20^{\circ} \mathrm{C}\right)$, 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
- All items marked © © are gluten free
- Kosher
- All items marked $\sqrt{ }$ are vegan

|  | ITEM \# |  | ICING FLAVOR TYPE | $\underset{\substack{8 \mathrm{LB} \text { TUB } \\ \mathrm{S} / \mathrm{B}}}{ }$ | $\begin{gathered} 40 \text { LB Bucket } \\ \text { S/LB } \end{gathered}$ |
| :---: | :---: | :---: | :---: | :---: | :---: |
| H | ICE-13 | * ¢ | Naturally Flavored Hazelnut Praline Icing |  |  |
| P | ICE-16 | $\checkmark$ * | Naturally Flavored Peanut Praline Icing |  |  |
|  | ICE-17 | ** | Naturally Flavored Pecan Praline Icing |  |  |
|  | ICE-11 | $\checkmark$ * ¢ | Naturally Flavored Pistachio 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 <br> S/LB | 55 LBS BUCKET <br> S/LB |
| :--- | :---: | :---: | :---: |
| C | 115 Dark Chocolate |  |  |
|  | 120 Milk Chocolate |  |  |
| 247 Milk Chocolate for Filling |  |  |  |
| 249 White Chocolate for Filling |  |  |  |
| 254 Coconut |  |  |  |
| G 256 Kona Coffee | 253 Guava |  |  |
| K | 256 Kona Coffee |  |  |
| M | 252 Macadamia |  |  |
| P | 257 Mango | 255 Passion Fruit |  |
|  | 263 Peanut Praline |  |  |
|  | 259 Pineapple |  |  |

## SWIRLS Beyond a purée!

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,
Even After Opening
- Bake-proof
- Freeze-thaw-stable

|  | ITEM \# | MARBLEIZING SWIRL TYPE | $\begin{gathered} 10 \text { LBS TUB } \\ \$ / L B \end{gathered}$ | $\begin{gathered} 60 \text { LBS BUCKET } \\ \$ / L B \end{gathered}$ |
| :---: | :---: | :---: | :---: | :---: |
| B | 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 |  |  |
| H | SW 36 | Hurricane Marbleizing Swirl |  |  |
| I | 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 | Mai Tai Marbleizing Swirl |  |  |
|  | SW 4 | Mango Marbleizing Swirl |  |  |
|  | SW 22 | Margarita Marbleizing Swirl |  |  |
|  | 262 | Matcha Green Tea Milk Spread |  |  |
|  | SW 327 | Crème de Menthe Swirl (green) |  |  |
|  | SW 39 | Mojilada ${ }^{\circledR}$ Marbleizing Swirl |  |  |
|  | SW 27 | Mojito Libre ${ }^{\circledR}$ Marbleizing Swirl |  |  |
| P | SW 3011 | Custard "Panna Cotta" Marbleizing Swirl |  |  |
|  | SW 9 | Passion Fruit Marbleizing Swirl |  |  |


|  |  |  | 10 LBS TUB <br> S/LB | 60 LBS BUCKET <br> S/LB |
| :--- | ---: | :--- | :---: | :---: |
| P | SW 5 | Peach Marbleizing Swirl |  |  |
|  | SW 308 | Pear Marbleizing Swirl |  |  |
|  | SW 6 | Piña Colada Marbleizing Swirl |  |  |
|  | SW 16 | Pineapple Marbleizing Swirl |  |  |
| R 10,004 | Grenadine (Pomegranate) Marbleizing Swirl |  |  |  |
| T | 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 |  |  |

(10) 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 $=10 \mathrm{lbs}$.
At $10 \%$ Industrial Compound: Add 1.0 lb . Industrial Compound +9.0 lbs . batter $=10 \mathrm{lbs}$.
Mix thoroughly to homogenize the flavor throughout the batter.

|  | ITEM \# | INDUSTRIAL COMPOUND TYPE | $\begin{gathered} 9 \text { LB TUB } \\ \text { S/LB } \end{gathered}$ | $\begin{gathered} 10 \text { LB TUB } \\ \text { \$/LB } \end{gathered}$ | 55 LB BUCKET \$/LB | 60 LB BUCKET \$/LB |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| A | IND 788 | Crema di Amaretto ${ }^{\text {TM }}$ |  |  |  |  |
| B | IND 10 | Bacio ${ }^{\text {TM }}$ (Chocolate Hazelnut Praline) |  |  |  |  |
|  | IND 712 | Eggnog Brandy |  |  |  |  |
|  | IND 729 | Crema di Butterscotch ${ }^{\text {TM }}$ |  |  |  |  |
| C | IND 686 | Cajeta |  |  |  |  |
|  | IND 679 | Crema di Caramel ${ }^{\text {TM }}$ |  |  |  |  |
|  | IND 100,005 | Salted Crema di Caramel ${ }^{\text {TM }}$ |  |  |  |  |
|  | IND 72 | Dark Chocolate |  |  |  |  |
|  | IND 710 | Crema di Dark Chocolate ${ }^{\text {TM }}$ |  |  |  |  |
|  | 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 Coffee Liqueur Type |  |  |  |  |
|  | IND 708 | Crema di Mexican Coffee Liqueur Type ${ }^{\text {TM }}$ |  |  |  |  |
|  | IND 1089 | Crème Brûlée |  |  |  |  |
| D | IND 646 | Dulce de Leche |  |  |  |  |
| E | IND 505 | Eggnog |  |  |  |  |
|  | IND 712 | Eggnog Brandy |  |  |  |  |
| 18 | Natural Ingredients Product Catalog - Tel: 805.983.2903 - Fax: 805.604.0369 - www.Amoretticom Ampretti. |  |  |  |  |  |

- 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 | $\underset{\text { S/LB }}{9 \mathrm{LB} \text { TUB }}$ | $\begin{gathered} 10 \mathrm{LB} \text { TUB } \\ \text { S/LB } \end{gathered}$ | $\begin{gathered} 55 L \mathrm{LB} \\ \text { BUCKET } \\ \mathrm{S} / \mathrm{LB} \end{gathered}$ | 60 LB BUCKET S/LB |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| E | IND 77 | Espresso Coffee |  |  |  |  |
| G | IND 697 | Gingerbread |  |  |  |  |
| H | IND 703 | Crema di Hazelnut ${ }^{\text {M }}$ |  |  |  |  |
| I | IND 682 | Crema di Irish Cream ${ }^{\text {™ }}$ |  |  |  |  |
| L | IND 1265 | Tres Leches |  |  |  |  |
| M | IND 95 | Maple |  |  |  |  |
|  | IND 2 | Marzipan |  |  |  |  |
|  | IND 28 | Mojito Mint (just mint, no lime) |  |  |  |  |
|  | IND 27 | Mojito Libre® (mint \& lime) |  |  |  |  |
| 0 | IND 741 | Crema di Grand Orange ${ }^{\text {TM }}$ |  |  |  |  |
| P | IND 592 | Peanut Praline |  |  |  |  |
|  | IND 778 | Salted Crema di Peanut Praline ${ }^{\text {TM }}$ |  |  |  |  |
|  | IND 1230 | Butter Pecan |  |  |  |  |
|  | IND 40 | Pistachio |  |  |  |  |
|  | IND 740 | Crema di Pistachio ${ }^{\text {TM }}$ |  |  |  |  |
|  | IND 128 | Pistachio Praline |  |  |  |  |
|  | IND 1274 | Pumpkin Pie |  |  |  |  |
|  | IND 774 | Crema di Pumpkin Pie ${ }^{\text {TM }}$ |  |  |  |  |
| R | IND 742 | Crema di Raspberry ${ }^{\text {TM }}$ |  |  |  |  |
|  | IND 514 | Root Beer |  |  |  |  |
| S | IND 744 | Crema di Wild Strawberry ${ }^{\text {™ }}$ |  |  |  |  |
|  | IND 1088 | Burnt Sugar |  |  |  |  |
| T | IND 747 | Crema di Chai Tea™ |  |  |  |  |
|  | IND 799 | Crema di Tiramisu™ |  |  |  |  |
|  | IND 99 | Tiramisu |  |  |  |  |
|  | IND 700 | Crema di English Toffee ${ }^{\text {TM }}$ |  |  |  |  |
|  | IND 100 | English Toffee |  |  |  |  |
|  | IND 1265 | Tres Leches |  |  |  |  |
| V | IND 500 | Vanilla Bean |  |  |  |  |
|  | IND 651 | Crema di Vanill ${ }^{\text {® }}$ |  |  |  |  |
|  | IND 46 | French Vanilla |  |  |  |  |
| Z | IND 568 | Zabaione |  |  |  |  |

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
- Natural color
- Shelf stable
- No artificial sweeteners

Although all Artisan Natural Flavors are shelf stable, for optimum Natural Color retention, please store all $\Delta$ marked Artisan Natural Flavors in Fridge ( $42^{\circ} \mathrm{F} / 5.5^{\circ} \mathrm{C}$ ).

|  |  |  |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
|  | ITEM \# | ARTISAN FLAVOR TYPE |


| incur a re-packaging fee. |  |  | $\begin{gathered} \text { 5LBS } \\ \text { TUB } \\ \text { S/LB } \end{gathered}$ | $\begin{aligned} & \text { 10 LBS } \\ & \text { TUB } \\ & \mathbf{S / L B} \end{aligned}$ | $\begin{array}{\|c} 29 \text { LBS } \\ \text { BUCKET } \\ \$ / L B \end{array}$ | $\begin{array}{\|c} \text { 55 LBS } \\ \text { BUCKET } \\ \$ / L B \end{array}$ | 60 LBS BUCKET \$/LB |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | ITEM \# | ARTISAN FLAVOR TYPE |  |  |  |  |  |
| G | ART 45 | $\triangle$ Natural Grape Artisan Flavor (3-5\% $=30-50: 1000$ ) |  |  |  |  |  |
|  | ART 54 | Natural Grapefruit Artisan Flavor (3-5\% = 30-50:1000) |  |  |  |  |  |
|  | ART 32 | $\triangle$ Natural Guava Artisan Flavor (3-5\% $=30-50: 1000$ ) |  |  |  |  |  |
| H | ART 4 | Natural Hazelnut Praline Artisan Flavor (3-5\% = 30-50:1000) |  |  |  |  |  |
|  | ART 5 | Bacio ${ }^{\text {TM }}$ Natural Chocolate Hazelnut 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 Mango Artisan Flavor (3-5\% = 30-50:1000) |  |  |  |  |  |
|  | ART 36 | $\triangle$ Natural Maraschino "Bing" Cherry Artisan Flavor $(3-5 \%=30-50: 1000)$ |  |  |  |  |  |
|  | ART 49 | Natural Toasted Marshmallow Artisan Flavor (8-10\% $=80-100: 1000)$ |  |  |  |  |  |
|  | ART 19 | Natural Crème de Menthe Artisan Flavor (8-10\% $=80-100: 1000$ ) |  |  |  |  |  |
|  | ART 39 | Natural Mud Pie (Mississippi Mud) Artisan Flavor Powder (8-10\% = 80-100:1000) |  |  |  |  |  |
| 0 | ART 44 | Natural Oatmeal Cookie Artisan Flavor ( $3-5 \%=30-50: 1000$ ) |  |  |  |  |  |
|  | ART 9 | Natural Orange Artisan Flavor (3-5\% = 30-50:1000) |  |  |  |  |  |
|  | ART 26 | Natural Orange Cream Artisan Flavor (3-5\% = 30-50:1000) |  |  |  |  |  |
|  | ART 2 | $\triangle$ Natural Blood Orange Artisan Flavor ( $3-5 \%=30-50: 1000$ ) |  |  |  |  |  |
| P | ART 1 | $\triangle$ Natural Passion Fruit Artisan Flavor (3-5\% = 30-50:1000) |  |  |  |  |  |
|  | ART 12 | Natural Peach Artisan Flavor (3-5\% = 30-50:1000) |  |  |  |  |  |
|  | ART 29 | Natural Old Fashioned Peanut Butter Artisan Flavor ( $8-10 \%=80-100: 1000$ ) |  |  |  |  |  |
|  | ART 53 | Natural Butter Pecan Artisan Flavor ( $8-10 \%=80-100: 1000$ ) |  |  |  |  |  |
|  | ART 10 | Natural Pineapple Artisan Flavor (3-5\% = 30-50:1000) |  |  |  |  |  |
|  | ART 35 | Natural Pistachio Butter Artisan Flavor (3-5\% = 30-50:1000) |  |  |  |  |  |
|  | ART 31 | $\triangle$ Natural Pomegranate Artisan Flavor (3-5\% = 30-50:1000) |  |  |  |  |  |
|  | ART 50 | Natural Popcorn Artisan Flavor (salted) (8-10\% $=80-100: 1000$ ) |  |  |  |  |  |
|  | ART 58 | $\triangle$ Natural Purple Sweet Potato Artisan Flavor (Ube) $(3-5 \%=30-50: 1000)$ |  |  |  |  |  |
| R | ART 7 | $\triangle$ Natural Raspberry Artisan Flavor (3-5\% = 30-50:1000) |  |  |  |  |  |

## (-) ARTISAN NATURAL FLAVORS

|  | ITEM \# | ARTISAN FLAVOR TYPE | $\begin{aligned} & 5 \text { LBS } \\ & \text { TUB } \\ & \$ / L B \end{aligned}$ | $\begin{gathered} 10 \mathrm{LBS} \\ \text { TUB } \\ \$ / L B \end{gathered}$ | 29 LBS BUCKET \$/LB | 55 LBS BUCKET \$/LB | 60 LBS BUCKET \$/LB |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| R | ART 16 | $\triangle$ Natural Red Velvet Artisan Flavor (8-10\% = 80-100:1000) |  |  |  |  |  |
|  | ART 40 | Natural Rocky Road Artisan Flavor (8-10\% $=80-100: 1000$ ) |  |  |  |  |  |
| S | ART 34 | Natural S'mores Artisan Flavor (8-10\% = 80-100:1000) |  |  |  |  |  |
|  | ART 6 | $\triangle$ Natural Wild Strawberry Artisan Flavor ( $3-5 \%=30-50: 1000$ ) |  |  |  |  |  |
| V | ART 22 | Natural Vanilla Bean Artisan Flavor (8-10\% $=80-100: 1000$ ) |  |  |  |  |  |
| W | ART 28 | $\triangle$ Natural Watermelon Artisan Flavor (3-5\% = 30-50:1000) |  |  |  |  |  |

Also available in:

- 2.2 lbs. jar - 580 lbs. drum Note: All 2.2 lbs. jars will incur a re-packaging fee.


## NATURAL KISSTM 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 ${ }^{\text {TM }}$ Flavors are shelf stable, for optimum Natural Color retention, please do as follows:
If to be used within 4 months:
Store all $\Delta$ marked Kiss ${ }^{\mathrm{TM}}$ Flavors in Fridge ( $42^{\circ} \mathrm{F} / 5.5^{\circ} \mathrm{C}$ ). If to be used over 4 months \& within 1 year:

Store all $\triangle$ marked Kiss ${ }^{\text {TM }}$ Flavors in Freezer ( $32^{\circ} \mathrm{F} / 0^{\circ} \mathrm{C}$ ).

| ITEM \# | FLAvor TYPE | 10 LBS TUB <br> $\mathbf{S / L B}$ | $\mathbf{6 0}$ LBS TUB <br> $\mathbf{S / L B}$ |
| ---: | :--- | :---: | :---: |
| KIS 2 | Natural Lemon Kiss ${ }^{\text {TM }}$ Flavor $(8-10 \%=80-100: 1000)$ |  |  |
| $\triangle$ KIS 1 | Natural Strawberry Kiss ${ }^{\text {TM }}$ Flavor $(8-10 \%=80-100: 1000)$ |  |  |

## COMPOUNDS

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 $=10 \mathrm{lbs}$.
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.
Example: At $0.5 \%$ : Add $0.05 \mathrm{lb} . \# 11, \# 34$ or $\# 101+9.95 \mathrm{lbs}$. batter $=10 \mathrm{lbs}$.
At 1\%: Add $0.1 \mathrm{lb} . \# 11, \# 34$ or \#101 + 9.9 lbs . batter $=10 \mathrm{lbs}$.

|  | ITEM \# | COMPOUND TYPE | $\begin{aligned} & 4 \mathrm{LB} \\ & \text { TUB } \\ & \text { \$/LB } \end{aligned}$ | $\begin{gathered} 8.5 \mathrm{LB} \\ \text { TUB } \\ \text { \$/LB } \end{gathered}$ | $\begin{aligned} & 9 \mathrm{LB} \\ & \text { TUB } \\ & \text { \$/LB } \end{aligned}$ | $\begin{aligned} & 10 \mathrm{LB} \\ & \text { TUB } \\ & \$ / L B \end{aligned}$ | $\begin{gathered} 25 \mathrm{LB} \\ \text { BUCKET } \\ \text { S/LB } \end{gathered}$ | 30 LB BUCKET \$/LB | $\begin{gathered} 55 \mathrm{LB} \\ \text { BUCKET } \\ \$ / L B \end{gathered}$ | 60 LB BUCKET \$/LB |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| A | 312 | Almond |  |  |  |  |  |  |  |  |
|  | 303 | Amaretto |  |  |  |  |  |  |  |  |
|  | 3041 | Apple Pie |  |  |  |  |  |  |  |  |
|  | 335 | Tart Apple |  |  |  |  |  |  |  |  |
|  | 3072 | Natural Calvados X.O. "Type" Apple Brandy |  |  |  |  |  |  |  |  |
|  | 330 | Apricot |  |  |  |  |  |  |  |  |
| B | 3078 | Natural Maple Bacon Type |  |  |  |  |  |  |  |  |
|  | 309 | Banana |  |  |  |  |  |  |  |  |
|  | 3082 | Natural Bananas Foster |  |  |  |  |  |  |  |  |
|  | 3053 | Banana Split |  |  |  |  |  |  |  |  |
|  | 3068 | Sweet Basil |  |  |  |  |  |  |  |  |
|  | 3039 | Natural Irish Stout Beer Type |  |  |  |  |  |  |  |  |
|  | 343 | Bergamot |  |  |  |  |  |  |  |  |
|  | 334 | Cassis (Blackcurrant) |  |  |  |  |  |  |  |  |
|  | 371 | Bourbon Whiskey |  |  |  |  |  |  |  |  |
|  | 316 | Brandy |  |  |  |  |  |  |  |  |
|  | 3057 | Brandy Natural |  |  |  |  |  |  |  |  |
|  | 3079 | Eggnog Brandy |  |  |  |  |  |  |  |  |

-2.2 lbs. jar

- 580 lbs drum

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

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

|  | ITEM \# | COMPOUND TYPE | $\begin{aligned} & 4 L B \\ & \mathrm{TUB} \\ & \mathrm{TUB} \end{aligned}$ | $\begin{aligned} & 8.5 \mathrm{LB} \mathrm{~B} \\ & \text { TUB } \\ & \hline / / B \end{aligned}$ | $\begin{aligned} & 9 \mathrm{LB} \\ & \text { TUB } \\ & \text { T/B } \end{aligned}$ | $\begin{aligned} & 10 L B \\ & \text { TUB } \\ & \text { T/B } \\ & \hline \end{aligned}$ | $\begin{gathered} 25 \mathrm{LB} \\ \text { BuCKET } \\ \mathrm{S} / \mathrm{LB} \end{gathered}$ | $\left\lvert\, \begin{gathered} 30 L B \\ \text { Bucket } \\ S / L B \end{gathered}\right.$ | $\begin{gathered} 55 \text { LB } \\ \text { BUCKET } \\ \text { S/LB } \end{gathered}$ | $\begin{gathered} \text { 60LB } \\ \text { BUCKET } \\ \$ / L B \end{gathered}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| B | 3072 | Natural Calvados X.O. "Type" Apple Brandy |  |  |  |  |  |  |  |  |
|  | 3065 | Bubble Gum |  |  |  |  |  |  |  |  |
|  | 3075 | Butter Rum |  |  |  |  |  |  |  |  |
|  | 375 | Butterscotch |  |  |  |  |  |  |  |  |
| C | 3014 | Cajeta |  |  |  |  |  |  |  |  |
|  | 3059 | Cake Batter (Contains Gluten) |  |  |  |  |  |  |  |  |
|  | 3072 | Natural Calvados X.O. "Type" Apple Brandy |  |  |  |  |  |  |  |  |
|  | 3008 | Cantaloupe |  |  |  |  |  |  |  |  |
|  | 311 | Cappuccino-Tiramisu |  |  |  |  |  |  |  |  |
|  | 318 | Caramel |  |  |  |  |  |  |  |  |
|  | 3090 | Salted Caramel |  |  |  |  |  |  |  |  |
|  | 3010 | Crema di Caramel ${ }^{\text {TM }}$ |  |  |  |  |  |  |  |  |
|  | 334 | Cassis (Blackcurrant) |  |  |  |  |  |  |  |  |
|  | 399 | Chai "Tea" |  |  |  |  |  |  |  |  |
|  | 314 | Champagne |  |  |  |  |  |  |  |  |
|  | 3026 | Mascarpone Cheese |  |  |  |  |  |  |  |  |
|  | 3069 | Natural Cheesecake "Plain" |  |  |  |  |  |  |  |  |
|  | 332-V1 | Black Cherry |  |  |  |  |  |  |  |  |
|  | 382 | Cherry Blossom (Sakura) |  |  |  |  |  |  |  |  |
|  | 3013 | Chokecherry |  |  |  |  |  |  |  |  |
|  | 395 | Chocolate Fudge |  |  |  |  |  |  |  |  |
|  | 310 | Dark Chocolate |  |  |  |  |  |  |  |  |
|  | 3009 | Milk Chocolate |  |  |  |  |  |  |  |  |
|  | 3052 | Mint Chocolate Chip |  |  |  |  |  |  |  |  |
|  | 372 | White Chocolate |  |  |  |  |  |  |  |  |
|  | 3013 | Chokecherry |  |  |  |  |  |  |  |  |
|  | 3012 | Cinnamon |  |  |  |  |  |  |  |  |
|  | 3055 | Natural Coconut Cream |  |  |  |  |  |  |  |  |
|  | 3056 | Natural Toasted Coconut Cream |  |  |  |  |  |  |  |  |
|  | 3006 | Coconut Rum |  |  |  |  |  |  |  |  |

## COMPOUNDS

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

|  |  | 4 LB | 8.5 LB | 9 LB | 10 LB | 25 LB | 30 LB | 55 LB | 60 LB |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | TUB | TUB | TUB | TUB | BUCKET | BUCKET | BUCKET | BUCKET |
| ITEM \# | COMPOUND TYPE | $\$ / L B$ | $\$ / L B$ | $\$ / L B$ | $\$ / L B$ | $\$ / L B$ | $\$ / L B$ | $\$ / L B$ | $\$ / L B$ |

## COFFEE COMPOUNDS

C 3030 Café Latte

311 Cappuccino-Tiramisu
3044 Tiramisu
101 Kona Coffee Fancy Pure
for whipped cream and buttercream (0.5-1\% = 5-10:1000)

325 Mexican Coffee Liqueur Type
11 Mocha "Espresso" Coffee for buttercream or chocolate ( $0.5-1 \%=5-10: 1000$ )

3043 Organic Mocha "Espresso" Coffee for buttercream or chocolate ( $0.5-1 \%=5-10: 1000$ )

34 Mocha "Espresso" Coffee for whipped cream \& buttercream ( $0.5-1 \%=5-10: 1000$ )

3038 Triple Strength Espresso Coffee
3028 Natural Colorless Coffee
3084 Natural Cookies \& Cream Cookie
3004 Cookies \& Cream "Stracciatella"
3083 Natural Speculoos Cookie
compounds
$\left.\begin{array}{rrl|l|l|l|l|l} & 3083 & \text { Natural Speculoos Cookie } & & & & & \\ & & & & & \\ & 3048 & \text { Cosmopolitan "Cosmo" } \\ 3040 & \text { Crème Brûlée }\end{array}\right)$

- 2.2 lbs. jar
- 580 lbs drum

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

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

|  | ITEM \# | COMPOUND TYPE | $\begin{aligned} & 4 L B \\ & \text { TUB } \\ & \text { T/LB } \end{aligned}$ | $\begin{aligned} & 8.5 L B \\ & \text { TUB } \\ & \text { S/LLB } \end{aligned}$ | $\begin{gathered} \text { 9LB } \\ \substack{\text { TUB } \\ \text { S/LB }} \end{gathered}$ | $\begin{aligned} & 10 L B \\ & \text { TUB } \\ & \text { S/LB } \end{aligned}$ | $\left\lvert\, \begin{gathered} 25 L B \\ \text { BuCKET } \\ \mathcal{S L L B} \end{gathered}\right.$ | $\left\lvert\, \begin{gathered} 30 L B \\ \text { BuCKET } \\ S / L B \end{gathered}\right.$ | $\left\lvert\, \begin{gathered} 55 \mathrm{LB} \\ \text { Bucket } \\ S / L \mathrm{~B} \end{gathered}\right.$ | $\begin{gathered} 60 \text { LB } \\ \text { BUCKET } \\ \$ / L B \end{gathered}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| E | 3038 | Triple Strength Espresso Coffee |  |  |  |  |  |  |  |  |
| G | 353 | Gianduja |  |  |  |  |  |  |  |  |
|  | 381 | Ginger |  |  |  |  |  |  |  |  |
|  | 3017 | Gingerbread |  |  |  |  |  |  |  |  |
|  | 313 | Grand Orange |  |  |  |  |  |  |  |  |
|  | 367 | Grapefruit |  |  |  |  |  |  |  |  |
| H | 336 | Hazelnut Praline |  |  |  |  |  |  |  |  |
|  | 379 | Italian Hazelnut Liqueur Type |  |  |  |  |  |  |  |  |
|  | 331 | Honey |  |  |  |  |  |  |  |  |
|  | 377 | Honeydew Melon |  |  |  |  |  |  |  |  |
|  | 3027 | Hurricane |  |  |  |  |  |  |  |  |
| 1 | 393 | Madagascar Bourbon Vanilla Ice Cream ( $10 \%=100: 1000$ ) |  |  |  |  |  |  |  |  |
|  | 317 | Irish Cream |  |  |  |  |  |  |  |  |
| J | 315 | Jamaican Rum |  |  |  |  |  |  |  |  |
|  | 390 | Jasmine Egyptian |  |  |  |  |  |  |  |  |
| K | 378 | Key Lime |  |  |  |  |  |  |  |  |
|  | 319 | Kirsch |  |  |  |  |  |  |  |  |
|  | 101 | Kona Coffee Fancy Pure for whipped cream and buttercream ( $0.5 \%-1 \%=5-10: 1000$ ) |  |  |  |  |  |  |  |  |
| L | 354 | Lavender |  |  |  |  |  |  |  |  |
|  | 342 | Violet Lavender |  |  |  |  |  |  |  |  |
|  | 396 | Dulce de Leche |  |  |  |  |  |  |  |  |
|  | 3073 | Natural Tres Leches |  |  |  |  |  |  |  |  |
|  | 304 | Lemon |  |  |  |  |  |  |  |  |
|  | 3067 | Lemon Verbena |  |  |  |  |  |  |  |  |
|  | 3060 | Meyer Lemon |  |  |  |  |  |  |  |  |
|  | 324 | Lime |  |  |  |  |  |  |  |  |
|  | 378 | Key Lime |  |  |  |  |  |  |  |  |
|  | 384 | Lychee |  |  |  |  |  |  |  |  |
| M | 386 | Macadamia |  |  |  |  |  |  |  |  |
|  | 391 | Mai Tai (Natural Flavor) |  |  |  |  |  |  |  |  |
|  | 3080 | Mandarin |  |  |  |  |  |  |  |  |

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

|  | ITEM \# | COMPOUND TYPE | $\begin{aligned} & 4 L B \\ & \text { TUB } \\ & \$ / L B \end{aligned}$ | $\begin{gathered} 8.5 \mathrm{LB} \\ \text { TUB } \\ \mathrm{S} / \mathrm{LB} \end{gathered}$ | $\begin{aligned} & 9 \mathrm{LB} \\ & \text { TUB } \\ & \text { \$/LB } \end{aligned}$ | $\begin{gathered} 10 L B \\ \text { TUB } \\ \$ / L B \end{gathered}$ | 25 LB BUCKET \$/LB | 30 LB ВUСКет \$/LB | 55 LB BUCKET \$/LB | 60 LB bucket \$/LB |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| M | 307 | Mango |  |  |  |  |  |  |  |  |
|  | 329 | Maple |  |  |  |  |  |  |  |  |
|  | 3078 | Natural Maple Bacon Type |  |  |  |  |  |  |  |  |
|  | 360 | Margarita |  |  |  |  |  |  |  |  |
|  | 3042 | Marzipan |  |  |  |  |  |  |  |  |
|  | 3026 | Mascarpone Cheese |  |  |  |  |  |  |  |  |
|  | 368 | Mastic |  |  |  |  |  |  |  |  |
|  | 377 | Honeydew Melon |  |  |  |  |  |  |  |  |
|  | 3052 | Mint Chocolate Chip |  |  |  |  |  |  |  |  |
|  | 3046 | Mimosa |  |  |  |  |  |  |  |  |
|  | 11 | Mocha "Espresso" Coffee for buttercream or chocolate ( $0.5 \%-1 \%=5-10: 1000$ ) |  |  |  |  |  |  |  |  |
|  | 3043 | Organic Mocha "Espresso" Coffee for buttercream ( $0.5 \%-1 \%=5-10: 1000$ ) |  |  |  |  |  |  |  |  |
|  | 34 | Mocha "Espresso" Coffee for whipped cream and buttercream ( $0.5 \%-1 \%=5-10: 1000$ ) |  |  |  |  |  |  |  |  |
|  | 3054 | Mojilada ${ }^{\circledR}$ (coconut, mint \& lime) |  |  |  |  |  |  |  |  |
|  | 3023 | Mojito Libre ${ }^{\text {® }}$ (mint \& lime) |  |  |  |  |  |  |  |  |
|  | 3074 | Mud Pie Powder $(8-10 \%=80-100: 1000)$ |  |  |  |  |  |  |  |  |
| N | 358 | Nutmeg |  |  |  |  |  |  |  |  |
| 0 | 305 | Orange |  |  |  |  |  |  |  |  |
|  | 321 | Orange Blossom |  |  |  |  |  |  |  |  |
|  | 3051 | Orange Cream |  |  |  |  |  |  |  |  |
|  | 363 | French Orange Liqueur Type |  |  |  |  |  |  |  |  |
|  | 313 | Grand Orange |  |  |  |  |  |  |  |  |
| P | 3011 | Custard "Panna Cotta" |  |  |  |  |  |  |  |  |
|  | 364 | Papaya |  |  |  |  |  |  |  |  |
|  | 320 | Passion Fruit |  |  |  |  |  |  |  |  |
|  | 344 | Peach |  |  |  |  |  |  |  |  |
|  | 308 | Pear |  |  |  |  |  |  |  |  |
|  | 397 | Pear Williams |  |  |  |  |  |  |  |  |
|  | 3063 | Butter Pecan |  |  |  |  |  |  |  |  |

- 2.2 lbs. jar
- 580 lbs. drum

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

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

|  | ITEM \# | COMPOUND TYPE | $\begin{aligned} & 4 \mathrm{LB} \\ & \text { TUB } \\ & \text { S/LB } \end{aligned}$ | $\begin{aligned} & 8.5 \text { LB } \\ & \text { TUB } \\ & \text { \$/LB } \end{aligned}$ | $\begin{aligned} & 9 L B \\ & \text { TUB } \\ & \$ / L B \end{aligned}$ | $\begin{aligned} & 10 L B \\ & \text { TUB } \\ & \$ / L B \end{aligned}$ | 25 LB BUCKET \$/LB | 30 LB BUCKet \$/LB | 55 LB bucket \$/LB | 60 LB BUCKET \$/LB |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| P | 327 | Piña Colada |  |  |  |  |  |  |  |  |
|  | 301 | Pineapple |  |  |  |  |  |  |  |  |
|  | 387 | Sweet Potato |  |  |  |  |  |  |  |  |
|  | 336 | Hazelnut Praline |  |  |  |  |  |  |  |  |
|  | 3076 | Pumpkin Pie |  |  |  |  |  |  |  |  |
|  | 366 | Pumpkin Spice |  |  |  |  |  |  |  |  |
| R | 3000 | Rhubarb |  |  |  |  |  |  |  |  |
|  | 3062 | Root Beer |  |  |  |  |  |  |  |  |
|  | 337 | Rose |  |  |  |  |  |  |  |  |
|  | 3075 | Butter Rum |  |  |  |  |  |  |  |  |
|  | 3006 | Coconut Rum |  |  |  |  |  |  |  |  |
|  | 315 | Jamaican Rum |  |  |  |  |  |  |  |  |
| S | 374 | Sambuca |  |  |  |  |  |  |  |  |
|  | 3022 | Roasted Black Sesame Praline |  |  |  |  |  |  |  |  |
|  | 3083 | Natural Speculoos Cookie |  |  |  |  |  |  |  |  |
|  | 3004 | Cookies \& Cream "Straciatella" |  |  |  |  |  |  |  |  |
| T | 394 | Tamarind |  |  |  |  |  |  |  |  |
|  | 3058 | Tangelo (Tangerine Grapefruit) |  |  |  |  |  |  |  |  |
|  | 306 | Tangerine |  |  |  |  |  |  |  |  |
|  | 3064 | Natural Tart |  |  |  |  |  |  |  |  |
|  | 399 | Chai "Tea" |  |  |  |  |  |  |  |  |
|  | 340 | Green Tea |  |  |  |  |  |  |  |  |
|  | 311 | Cappuccino-Tiramisu |  |  |  |  |  |  |  |  |
|  | 3044 | Tiramisu |  |  |  |  |  |  |  |  |
|  | 3073 | Natural Tres Leches |  |  |  |  |  |  |  |  |
|  | 341 | Triple Sec |  |  |  |  |  |  |  |  |
|  | 376 | English Toffee |  |  |  |  |  |  |  |  |
| V | 3001 | Crema di Vanill ${ }^{\circledR}$ Natural |  |  |  |  |  |  |  |  |
|  | 3002 | French Vanilla Natural |  |  |  |  |  |  |  |  |
|  | 323 | Madagascar Bourbon Vanilla Bean with Tahitian Vanilla Seeds |  |  |  |  |  |  |  |  |
|  | 393 | Madagascar Bourbon Vanilla Ice Cream ( $10 \%=100: 1000$ ) |  |  |  |  |  |  |  |  |
|  | 3018 | Balsamic Vinegar di Amorettie |  |  |  |  |  |  |  |  |

## COMPOUNDS

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

|  | ITEM \# | COMPOUND TYPE | $\begin{aligned} & 4 L B \\ & \text { TUB } \\ & \$ / L B \end{aligned}$ | $\begin{aligned} & \text { 8.5 LB } \\ & \text { TUB } \\ & \$ / L B \end{aligned}$ | $\begin{gathered} 9 \mathrm{LB} \\ \text { TUB } \\ \text { S/LB } \end{gathered}$ | $\begin{aligned} & 10 \mathrm{LB} \\ & \text { TUB } \\ & \$ / L B \end{aligned}$ | 25 LB BUCKET \$/LB | 30 LB BUCKET \$/LB | 55 LB BUCKET \$/LB | 60 LB BUCKET \$/LB |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| V | 342 | Violet Lavender |  |  |  |  |  |  |  |  |
| W | 371 | Bourbon Whiskey |  |  |  |  |  |  |  |  |
|  | 3007 | Sweet Scotch Whisky Liqueur Type |  |  |  |  |  |  |  |  |
|  | 3070 | Burgundy Wine |  |  |  |  |  |  |  |  |
|  | 3071 | Chardonnay Wine |  |  |  |  |  |  |  |  |
|  | 3092 | Natural Sweet Woodruff 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 $=10 \mathrm{lbs}$. 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) $0.005 \mathrm{lb} .=0.08 \mathrm{oz}$.
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 |
| :---: | :---: | :---: | :---: | :---: |
| A | 1176 | Acai Type Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 1227 | Acai Type Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1231 | Alfalfa Extract W.S. (0.5-1\% = 5-10:1000) | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 555 | Allspice Oil Extract 0.S. $(0.5-1 \%=5-10: 1000)$ | 1.9 lbs. jar |  |
|  | 1091 | Allspice Extract W.S. (0.5-1\% = 5-10:1000) | 1.6 lbs. jar |  |
|  | 1116 | Natural Almond Extract W.S. (1\% = 10:1000) | $2.0 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 1121 | Natural Almond Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 88 | Amaretto Extract W.S. $(1 \%=10: 1000)$ | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1023 | Amaretto Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 639 | Ancho Pepper Extract W.S. (0.5-1\% $=5-10: 1000$ ) | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 78 | Anise Oil Extract W.S. (0.3-0.5\% = 3-5:1000) | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 659 | French Star Anise Liqueur Type Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs}$. jar |  |
|  | 692 | Star Anise Oil Terpeneless Extract 0.S. (0.5-1\% $=5-10: 1000$ ) | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |

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

|  | ITEM \# | FLAVOR TYPE | PACKAGED | \$/LB |
| :---: | :---: | :---: | :---: | :---: |
| A | 1015 | Baked Apple 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 0.S. $(1 \%=10: 1000)$ | 1.9 lbs. jar |  |
|  | 1264 | Calvados X.O. Type Natural Apple Brandy Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 1318 | Natural Apple 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 | Apple Pie with "Crust" Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs. jar |  |
|  | 48 | Natural Apricot Extract W.S. ( $1 \%=10: 1000$ ) | $2.0 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 1462 | Natural Apricot Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs. jar |  |
|  | 1080 | Natural Artichoke Extract 0.S. $(0.25-1 \%=2.5-10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1248 | Natural Avocado Type Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
| B | 1081 | Natural Bacon Type Extract W.S. $(1 \%=10: 1000)$ | $2.0 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 1320 | Natural Bacon Type Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 1299 | Natural Maple Bacon Type Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 60 | Banana Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1029 | Banana Extract 0.S. (1\% = 10:1000) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1218 | Natural Banana Extract Powder W.S. (0.5-1\% = 5-10:1000) | $4 \mathrm{lbs} . / 24 \mathrm{lbs}$. |  |
|  | 1309 | Natural Bananas Foster Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1164 | Banana Split Extract 0.S. ( $1 \%=10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1301 | Natural Barbecue Mesquite Type Seasoning Extract Powder W.S. $(1 \%=10: 1000)$ | 4.0 lbs. tub |  |
|  | 548 | Basil Oil Extract 0.S. $(0.5-1 \%=5-10: 1000)$ | 1.9 lbs. jar |  |
|  | 1090 | Basil Oil Extract W.S. $(0.5-1 \%=5-10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 669 | Clarified Basil Oil Extract 0.S. $(0.5-1 \%=5-10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 676 | Bay Extract W.S. (0.5-1\% = 5-10:1000) | $2.0 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 618 | Bay Oil Extract 0.S. (0.5-1\% = 5-10:1000) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 672 | Clarified Bay Oil Extract 0.S. (0.5-1\% = 5-10:1000) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1044 | Natural Roast Beef Extract W.S. ( $2 \%=20: 1000$ ) | 2.0 lbs. jar |  |
|  | 1077 | Natural Irish Stout Beer Type Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1317 | Natural Irish Stout Beer Type Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 523 | Bergamot Oil Extract 0.S. $(0.5-1 \%=5-10: 1000)$ | 1.9 lbs. jar |  |
|  | 93 | Saskatoon Berry Extract W.S. (1-1.5\% = 10-15:1000) | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 71 | Blackberry Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs . jar |  |
|  | 1197 | Blackberry Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |

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

|  | ITEM \# | Flavor type | packaged | S/B |
| :---: | :---: | :---: | :---: | :---: |
| B | 67 | Cassis (Blackcurrant) Extract W.S. (0.5-1\% = 5-10:1000) | 2.0 lbs. jar |  |
|  | 45 | Blueberry Extract W.S. $(0.5-1 \%=5-10: 1000)$ | 2.01 lbs . jar |  |
|  | 1024 | Blueberry Extract 0.S. (0.5-1\% = 5-10:1000) | 1.9 lbs. jar |  |
|  | 1262 | Natural Blueberry Type Extract W.S. ( $1 \%=10: 1000$ ) | 2.01 lbs . jar |  |
|  | 1307 | Natural Blueberry Pie Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 520 | Natural Bourbon Whiskey Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs . jar |  |
|  | 1337 | Natural Bourbon Whiskey Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs. jar |  |
|  | 510 | Boysenberry Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 1191 | Natural Brandy Extract W.S. (1-2\% = 10-20:1000) | 2.0 lbs. jar |  |
|  | 1192 | Natural Brandy Extract 0.S. ( $1-2 \%=10-20: 1000$ ) | 1.9 lbs. jar |  |
|  | 1264 | Calvados X.O. Type Natural Apple Brandy Extract W.S. ( $1 \%=10: 1000$ ) | 2.01 lbs . jar |  |
|  | 537 | Cognac "French Brandy" Extract $88 \%$ alc. by vol. W.S. $(1 \%=10: 1000)$ | 1.7 lbs. jar |  |
|  | 4186 | Grand Orange Brandy Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 656 | Bubble Gum Extract 0.S. ( $1 \%=10: 1000$ ) | 1.9 lbs. jar |  |
|  | 1214 | Bubble Gum Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 87 | Butter Extract ( 5 fold) 0.S. ( $0.2 \%=2: 1000$ ) | 1.9 lbs. jar |  |
|  | 1249 | Natural Brown Butter Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs. jar |  |
|  | 625 | Natural Water Buffalo Butter Extract 0.S. (0.25-0.5\% $=2.5-5: 1000)$ | 1.9 lbs. jar |  |
|  | 1230 | Natural Butter Pecan Extract W.S. $(1 \%=10: 1000)$ | 2.01 lbs . jar |  |
|  | 529 | Butterscotch Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 1280 | Natural Butterscotch Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1013 | Butterscotch Extract 0.S. ( $1 \%=10: 1000$ ) | 1.9 lbs . jar |  |
| C | 1018 | Cachaça Extract W.S. ( $1 \%=10: 1000$ ) | 2.01 lbs . jar |  |
|  | 1030 | Café Latte Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 637 | Caffeine Extract Powder W.S. (100 fold) | 5.0 lbs . tub |  |
|  | 1239 | Caipiriña Extract W.S. ( $1 \%=10: 1000$ ) | 1.7 lbs . jar |  |
|  | 1019 | Caipiriña Extract 0.S. ( $1 \%=10: 1000$ ) | 1.9 lbs. jar |  |
|  | 686 | Cajeta 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 | Cake Batter Extract 0.S. ( $1 \%=10: 1000$ ) | 1.9 lbs. jar |  |
|  | 1268 | Natural Birthday Cake Extract W.S. ( $1 \%=10: 1000$ ) | 1.6 lbs. jar |  |
|  | 1264 | Calvados X.O. Type Natural Apple Brandy Extract W.S. ( $1 \%=10: 1000$ ) | 2.01 lbs . jar |  |
|  | 1179 | Cotton Candy Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 1009 | Cantaloupe Extract W.S. ( $1 \%=10: 1000$ ) | 2.01 lbs . jar |  |
|  | 99 | Cappuccino-Tiramisu Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1221 | Cappuccino-Tiramisu Extract 0.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 0.S. (0.2\% = 2:1000) | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 66 | Caramel Extract W.S. (100 fold) (0.5-1\% = 5-10:1000) | 2.0 lbs. jar |  |
|  | 521 | Caramel Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 1154 | Caramel Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 679 | Crema di Caramel ${ }^{\text {TM }}$ Extract W.S. $(1 \%=10: 1000)$ | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1308 | Natural Salted Caramel Extract Powder W.S. (3.7\% = 37:1000) | $4 \mathrm{lbs} . / 24 \mathrm{lbs}$. |  |
|  | 1123 | Cardamom Extract W.S. $(0.08 \%=8: 10,000)$ | $1.8 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1093 | Cardamom Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 89 | Cardamom Oil Extract 0.S. $(0.08 \%=8: 10,000)$ | $1.7 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 591 | Cardamom Oil Extract 0.S. $(1 \%=10: 1000)$ | 1.8 lbs. jar |  |
|  | 623 | Carrot Oil Extract 0.S. (1\% = 10:1000) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1082 | Carrot Extract W.S. (1\% = 10:1000) | 1.8 lbs. jar |  |
|  | 1211 | Carrot Cake Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 610 | Cassia Oil Extract 0.S. (1\% = 10:1000) | 1.9 lbs. jar |  |
|  | 67 | Cassis (Blackcurrant) Extract W.S. (0.5-1\% = 5-10:1000) | 2.0 lbs. jar |  |
|  | 617 | Celery Oil Extract 0.S. (0.5-1\% = 5-10:1000) | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 1094 | Celery Extract W.S. (0.5-1\% = 5-10:1000) | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 648 | Chai "Tea" Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1276 | Chai "Tea" Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 59 | Champagne Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1210 | Natural Champagne Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1228 | Natural Wild Strawberry Champagne Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1122 | Natural Brie Cheese Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 629 | Cheddar Cheese Extract 0.S. (1\% = 10:1000) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1334 | Natural White Cheddar Cheese Extract Powder W.S. (2-4\% = 20-40:1000) | $5 \mathrm{lbs} . / 30 \mathrm{lbs}$. |  |
|  | 1194 | Natural Cream Cheese Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1324 | Natural Cream Cheese Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 668 | Feta Cheese Type Extract Powder W.S. $(1 \%=10: 1000)$ (freeze) | 4.0 lbs. tub |  |
|  | 635 | Mozzarella Cheese Extract 0.S. (0.5-1\% = 5-10:1000) | $1.5 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 632 | Parmesan Cheese Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1170 | Provolone Cheese Type Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 1193 | Natural Cheesecake "Plain" Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1251 | Natural Cheesecake "Plain" Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs. jar |  |
|  | 634 | Cherimoya Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 62 | Cherry Extract Sour W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 599 | Cherry Blossom (Sakura) Extract W.S. $(1 \%=10: 1000)$ | $2.0 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 518 | Natural Black Cherry 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 | S/LB |
| :---: | :---: | :---: | :---: |
| 1069 | Natural Black Cherry 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 Chili Sauce) Extract Powder W.S. (2-4\%=20-40:1000) | $4.5 \mathrm{lbs} . / 27 \mathrm{lbs}$. |  |
| 1119 | Chipotle Pepper Extract 0.S. (0.5-1\% = 5-10:1000) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
| 72 | Chocolate "Crème de Cacao" Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs . jar |  |
| 1074 | Chocolate "Crème de Cacao" Extract 0.S. ( $1 \%=10: 1000$ ) | 1.9 lbs . jar |  |
| 1263 | Natural Chocolate Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs . jar |  |
| 1289 | Natural Chocolate 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 Chocolate Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs . jar |  |
| 675 | Milk Chocolate Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs . jar |  |
| 1163 | Mint Chocolate Chip Extract 0.S. ( $1 \%=10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
| 696 | Swiss Chocolate Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs . jar |  |
| 588 | Cilantro Oil Extract 0.S. (0.5-1\% = 5-10:1000) | 1.9 lbs . jar |  |
| 1095 | Cilantro Extract W.S. (0.5-1\% = 5-10:1000) | 1.6 lbs. jar |  |
| 1271 | Natural Cinnamon 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 | Cinnamon Extract W.S. $(1 \%=10: 1000)$ | 1.7 lbs . jar |  |
| 590 | Cinnamon Oil Extract 0.S. ( $1 \%=10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
| 94 | Cinnamon 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. ( $1 \%=10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
| 603 | Mexican Cinnamon Oil Extract 0.S. ( $1 \%=10: 1000$ ) | 1.9 lbs . jar |  |
| 536 | Clove Oil Extract 0.S. ( $0.5-1 \%=5-10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
| 1096 | Clove Extract W.S. (0.5-1\% = 5-10:1000) | 1.7 lbs. jar |  |
| 1186 | Natural Coconut Cream Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
| 1187 | Natural Coconut Cream Extract 0.S. ( $1 \%=10: 1000$ ) | 1.9 lbs . jar |  |
| 660 | Coconut Rum Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs . jar |  |
| 1188 | Natural Toasted Coconut Cream Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs . jar |  |
| 1241 | Natural Toasted Coconut Cream Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs . jar |  |
| 1020 | Natural Colorless Coffee Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs . jar |  |
| 1021 | Natural Colorless Coffee Extract 0.S. ( $1 \%=10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
| 77 | Espresso Coffee Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs . jar |  |
| 1342 | Natural lrish Coffee Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
| 1339 | Natural Irish Coffee Extract 0.S. ( $1 \%=10: 1000$ ) | 1.9 lbs . jar |  |
| 508 | Natural Mexican Coffee 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 |
| :---: | :---: | :---: | :---: | :---: |
| C | 1314 | Natural Mexican Coffee 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) | $1.7 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 583 | Cola Extract O.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1209 | Cola Extract W.S. (1\% = 10:1000) | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 532 | Concord Grape Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 1286 | Natural Concord Grape Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 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. ( $1 \%=10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1001 | Cookie Dough Extract W.S. (1\% = 10:1000) | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1383 | Cookie Dough Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1278 | Natural Oatmeal Cookie Extract W.S. ( $1 \%=10: 1000$ ) | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1303 | Natural Speculoos Cookie Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1331 | Natural Speculoos Cookie Extract W.S. $(1 \%=10: 1000)$ | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 553 | Coriander Oil Extract 0.S. (0.5-1\% = 5-10:1000) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1097 | Coriander Extract W.S. (0.5-1\% = 5-10:1000) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 577 | Sweet Corn Extract W.S. $(1 \%=10: 1000)$ | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1144 | Cosmopolitan "Cosmo" Extract W.S. ( $1 \%=10: 1000$ ) | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1145 | Cosmopolitan "Cosmo" Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs. jar |  |
|  | 1179 | Cotton Candy Extract W.S. ( $1 \%=10: 1000$ ) | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 92 | Cranberry Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 1049 | Cranberry Extract 0.S. (0.5-0.75\% = 5-7.5:1000) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1006 | Heavy Cream Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1089 | Natural Crème Brûlée Extract W.S. (1\% = 10:1000) | 2.0 lbs . jar |  |
|  | 1190 | Natural Cucumber Extract W.S. $(1 \%=10: 1000)$ | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 549 | Cumin Oil Extract 0.S. $(0.5-1 \%=5-10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 1098 | Cumin Extract W.S. (0.5-1\% = 5-10:1000) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 557 | Curaçao Extract W.S. (1\% = 10:1000) | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1061 | Curry Oil Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 680 | Custard "Panna Cotta" Extract W.S. (1\%=10:1000) | 2.0 lbs. jar |  |
| D | 1142 | Strawberry Daiquiri Extract W.S. $(1 \%=10: 1000)$ | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1143 | Strawberry Daiquiri Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 578 | Date Extract W.S. (1\% = 10:1000) | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1225 | Date Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs. jar |  |
|  | 540 | Dill Weed Oil Extract 0.S. (0.5-1\% = 5-10:1000) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 646 | Dulce de Leche Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
| E | 505 | Natural Eggnog 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 |
| :---: | :---: | :---: | :---: | :---: |
| 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 0.S. (1\% = 10:1000) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 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 Type M Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs . jar |  |
|  | 1240 | Natural Energy Drink Type R 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. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 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 Eucalyptus Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs . jar |  |
| F | 551 | Fennel Oil Extract 0.S. (0.5-1\% = 5-10:1000) | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 1099 | Fennel Extract W.S. (0.5-1\% = 5-10:1000) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 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. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 612 | Fiori di Sicilia Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs . jar |  |
|  | 1012 | Fir Needle Siberian Extract 0.S. $(1 \%=10: 1000)$ | $1.8 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1246 | Natural French Toast Type Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs . jar |  |
| G | 1109 | Garlic Extract W.S. (0.5-1\% = 5-10:1000) | 1.7 lbs . jar |  |
|  | 525 | Garlic Oil Extract 0.S. (0.5-1\% $=5-10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1035 | Geranium Oil Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 522 | Ginger Extract W.S. (0.5-1\% = 5-10:1000) | 2.0 lbs . jar |  |
|  | 1445 | Natural Clarified Ginger Extract W.S. $(1 \%=10: 1000)$ | $1.6 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1328 | Organic Clarified Ginger Extract W.S. $(1 \%=10: 1000)$ | $1.6 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 661 | Ginger Extract 0.S. (0.5-1\% = 5-10:1000) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1272 | Natural Ginger Ale Type Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs . jar |  |
|  | 698 | Gingerbread Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1178 | Gojiberry Type Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs . jar |  |
|  | 1149 | Natural Graham Cracker Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs . jar |  |
|  | 1150 | Natural Graham Cracker Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 565 | Natural Grapefruit Zest Oil Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 532 | Concord Grape Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs . jar |  |
|  | 1372 | Natural Grapefruit Zest Oil Extract W.S. $(1 \%=10: 1000)$ | $1.6 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1286 | Natural Concord Grape Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 512 | Green Tea Extract W.S. $(1 \%=10: 1000)$ | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |

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

|  | ITEM \# | FLAVOR TYPE | PACKAGED | \$/LB |
| :---: | :---: | :---: | :---: | :---: |
|  | 1045 | Pomegranate (Grenadine) Extract W.S. (all natural) (1\% = 10:1000) | 2.0 lbs. jar |  |
| G | 1046 | Pomegranate (Grenadine) 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 Guava Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1460 | Natural Guava 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 0.S. $(1 \%=10: 1000)$ | 1.9 lbs. jar |  |
|  | 689 | Natural Habanero Hot Pepper Extract W.S. ( $1 \%=10: 1000$ ) | $1.6 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 1313 | Natural Habanero Hot Pepper Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
| H | 1364 | Habanero Pepper Extract Powder W.S. (100X) (1\% = 10:1000) | $4 \mathrm{lbs} . / 26 \mathrm{lbs}$. |  |
|  | 1244 | Natural Ham Hock (Roasted Ham) Type Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 503 | Italian Hazelnut Liqueur Type Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1076 | Italian Hazelnut Liqueur Type Extract 0.S. $(1 \%=10: 1000)$ | 1.9 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 |  |
|  | 561 | Hibiscus Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 563 | Natural Hickory Barbecue Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1236 | Natural Hickory Barbecue Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs. jar |  |
|  | 519 | Natural Honey Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1322 | Natural Honey 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. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 1110 | Louisiana Hot Sauce Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1242 | Louisiana Hot Sauce Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs. jar |  |
|  | 501 | Huckleberry Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 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 | Jalapeño Pepper Extract 0.S. (1\% = 10:1000) | 1.9 lbs jar |  |
|  | 1363 | Jalapeño Pepper Extract Powder W.S. (100X) ( $1 \%=10: 1000$ ) | $4 \mathrm{lbs} . / 26 \mathrm{lbs}$. |  |
|  | 76 | Jamaican Rum Extract W.S. (0.5-1\% = 5-10:1000) | 2.0 lbs. jar |  |
|  | 1245 | Jamaican Rum Extract 0.S. (0.5-1\% $=5-10: 1000$ ) | 1.9 lbs. jar |  |
|  | 582 | Jasmine Egyptian Extract 0.S. $(0.25-1 \%=2.5-10: 1000)$ | 1.9 lbs. jar |  |
|  | 1070 | Jasmine Egyptian Extract W.S. $(0.25-1 \%=2.5-10: 1000)$ | 2.0 lbs. jar |  |
|  | 613 | Jasmine Egyptian Extract W.S. (0.004-0.016\% = 4-16:100,000) | $1.0 \mathrm{lb} . \mathrm{jar}$ |  |
|  | 663 | Juniper Berry Terpeneless Extract 0.S. (0.5-1\% $=5-10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | Amoretti® 2020 Natural Ingredients Product Catalog - Tel: 805.983 .2903 - Fax: 805.604 .0369 - www.Amoretticom Hporetfi. |  |  |  |

-1 gal drum
-6 gal drum

- 55 gal drum

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

|  | ITEM \# | FLAVOR TYPE | packaged | S/LB |
| :---: | :---: | :---: | :---: | :---: |
| K | 601 | Kumquat Zest Oil Extract 0.S. (1\% = 10:1000) | 1.9 lbs . jar |  |
|  | 91 | Key Lime Extract W.S. ( $0.25 \%=25: 10,000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1148 | Key Lime Terpeneless Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs . jar |  |
|  | 524 | Kirsch Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 79 | Kirshwasser Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 56 | Kiwi Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
| L | 690 | Lavender Oil 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 | Lemon 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 | Lemongrass Oil Extract 0.S. (0.5-1\% = 5-10:1000) | 1.9 lbs . jar |  |
|  | 1379 | Lemongrass 0il Extract W.S. ( $1 \%=10: 1000$ ) | 1.6 lbs . jar |  |
|  | 564 | Lemon Oil Terpeneless Extract 0.S. $(0.1 \%=1: 1000)$ | 1.9 lbs . jar |  |
|  | 1153 | Natural Lemon Verbena Type Oil Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 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) ( $1 \%=10: 1000$ ) | $1.0 \mathrm{lb} . \mathrm{jar}$ |  |
|  | 516 | Lemon Zest Oil Extract 0.S. $(1 \%=10: 1000)$ | 1.8 lbs . jar |  |
|  | 1325 | Organic Lemon Zest Oil Extract 0.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 0.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 0.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 | Mai-Tai Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 1040 | Malt 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 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

-1 gal drum
-6 gal drum

- 55 gal drum

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

|  | ITEM \# | FLavor type | packaged | S/LB |
| :---: | :---: | :---: | :---: | :---: |
| M | 1217 | Natural Mountain Spring Lemon Lime Soda Extract 0.S. ( $1 \%=10: 1000$ ) | 1.9 lbs . jar |  |
|  | 1269 | Natural Mud 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 Mushroom Porcini Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 1238 | Natural Mushroom 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 0.S. ( $1 \%=10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 571 | Mustard Oil Extract 0.S. (0.5-1\% = 5-10:1000) | 1.9 lbs . jar |  |
| N | 1160 | Neapolitan Extract 0.S. (1\% = 10:1000) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1326 | Natural Toffee Nut Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 533 | Nutmeg Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1101 | Nutmeg Extract W.S. ( $1 \%=10: 1000$ ) | 1.6 lbs. jar |  |
|  | 1327 | Natural Nutty Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
| 0 | 1278 | Natural Oatmeal 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. ( $1 \%=10: 1000$ ) | $1.6 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1060 | Organic Extra Virgin Olive Oil infused with Black Kalamata Olive Extract 0.S. (1\% = 10:1000) | 1.9 lbs . jar |  |
|  | 552 | Onion Oil Extract 0.S. ( $0.5-1 \%=5-10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1107 | Onion Extract W.S. (0.5-1\% = 5-10:1000) | 1.9 lbs. jar |  |
|  | 593 | Green Onion Oil Extract 0.S. (0.5-1\% = 5-10:1000) | 1.9 lbs . jar |  |
|  | 1108 | Green Onion Extract W.S. (0.5-1\% = 5-10:1000) | 1.9 lbs. jar |  |
|  | 1300 | Natural Sour Cream \& Onion Seasoning Type Extract Powder W.S. ( $1 \%=10: 1000$ ) | 4.0 lbs. tub |  |
|  | 43 | Natural Orange Extract W.S. $(0.6 \%=6: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1366 | Natural Orange Extract 0.S. $(0.6 \%=6: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1182 | Natural Orange Extract Powder W.S. (0.5-1\% = 5-10:1000) | 4 lbs .24 lbs . |  |
|  | 1459 | Natural POG (Passion Fruit Orange Guava) Extract W.S. $(1 \%=10: 1000)$ | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1461 | Natural POG (Passion Fruit Orange Guava) Extract 0.S. ( $1 \%=10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1172 | Natural Blood Orange Extract W.S. ( $1.3 \%=13: 1000$ ) | 2.0 lbs . jar |  |
|  | 74 | Orange Blossom Extract 0.S. ( $0.003 \%=3: 100,000)$ | 1.0 lbs . jar |  |
|  | 1124 | Orange 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 | Orange Cream Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs . jar |  |
|  | 1129 | Orange Zest Extract W.S. ( $1 \%=10: 1000$ ) | 1.8 lbs . jar |  |
|  | 515 | Orange Zest Oil Extract 0.S. ( $1 \%=10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |

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

|  | ITEM \# | FLAVOR TYPE | packaged | s/B |
| :---: | :---: | :---: | :---: | :---: |
| 0 | 556 | French Orange Liqueur Type Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 410 S | Grand Orange Extract 0.S. (0.1-0.3\% = 1-3:1000) | 2.0 lbs. jar |  |
|  | 41WS | Grand Orange Extract W.S. (0.1-0.3\% = 1-3:1000) | 1.6 lbs . jar |  |
|  | 693 | Grand Orange V.S.O.P. Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs . jar |  |
|  | 1007 | Grand Orange V.S.O.P. Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs . jar |  |
|  | 694 | Grand Orange X.O. Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1008 | Grand Orange X.O. Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs . jar |  |
|  | 4186 | Grand Orange Brandy Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 50 | Tangerine Orange Extract W.S. $(1 \%=10: 1000)$ | $1.6 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1102 | Oregano Extract W.S. (0.5-1\% = 5-10:1000) | 1.9 lbs . jar |  |
|  | 541 | Oregano Oil Extract 0.S. (0.5-1\% = 5-10:1000) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 673 | Clarified Oregano Oil Extract 0.S. ( $0.5-1 \%=5-10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
| 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 | Panettone Extract 0.S. ( $1 \%=10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 58 | Papaya Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs . jar |  |
|  | 82 | Natural Paprika Oil Extract 0.S. ( $0.5-1 \%=5-10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 619 | Parsley Oil Extract 0.S. (0.5-1\% $=5-10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1114 | Parsley Extract W.S. (0.5-1\% = 5-10:1000) | $1.8 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 53 | Passion Fruit Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 1258 | Passion Fruit Extract 0.S. ( $1 \%=10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 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 0.S. ( $1 \%=10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 61 | Peach Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs . jar |  |
|  | 1181 | Peach Extract 0.S. ( $1 \%=10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1183 | Natural Peach Extract Powder W.S. (0.5-1\% = 5-10:1000) | 4 lbs .24 lbs . |  |
|  | 98 | Peanut Extract 0.S. ( $1 \%=10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 592 | Roasted Peanut Extract 0.S. $(0.5 \%=5: 1000)$ | 1.9 lbs . jar |  |
|  | 51 | Pear Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 1199 | Pear Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs . jar |  |
|  | 1195 | Natural Pear Williams Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs . jar |  |
|  | 509 | Natural Pecan Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs . jar |  |
|  | 1230 | Natural Butter Pecan 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 Pepper 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 Pepper Oil Extract 0.S. (0.5-1\% = 5-10:1000) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |

-1 gal drum

- 6 gal drum
- 55 gal drum

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


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

|  | ITEM \# | FLAVOR TYPE | packaged | S/LB |
| :---: | :---: | :---: | :---: | :---: |
| P | 1046 | Pomegranate (Grenadine) Extract W.S. (all natural-natural color added) ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 1261 | Natural Pomegranate Type Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 1298 | Organic Natural Pomegranate Type Extract W.S. $(2 \%=20: 1000)$ | 2.0 lbs. jar |  |
|  | 1064 | Natural Popcorn Extract 0.S. ( $1 \%=10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1323 | Natural Popcorn Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 574 | Port Wine Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 615 | Sweet Potato W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 538 | Praline Hazelnut Extract W.S. ( $1 \%=10: 1000$ ) | 2.01 lbs . jar |  |
|  | 1222 | Praline Hazelnut Extract 0.S. ( $1 \%=10: 1000$ ) | 1.9 lbs . jar |  |
|  | 1377 | Natural Pretzel 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 Prune Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 506 | Natural Pumpkin Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 1290 | Natural Pumpkin Extract W.S. ( $1 \%=10: 1000$ ) | 1.8 lbs . jar |  |
|  | 1071 | Natural Pumpkin Extract 0.S. ( $1 \%=10: 1000$ ) | 1.9 lbs . jar |  |
|  | 1274 | Natural Pumpkin Pie Extract 0.S. ( $1 \%=10: 1000$ ) | 1.9 lbs. jar |  |
|  | 1275 | Natural Pumpkin Pie Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 1284 | Natural Pumpkin Pie Sauce Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1285 | Natural Pumpkin Pie Sauce Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 1151 | Natural Pumpkin Spice Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1152 | Natural Pumpkin Spice Extract 0.S. ( $1 \%=10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 657 | Punch Extract 0.S. ( $1 \%=10: 1000$ ) | 1.9 lbs . jar |  |
|  | 665 | Punch Extract W.S. ( $1 \%=10: 1000$ ) | $1.7 \mathrm{lbs} . j \mathrm{jar}$ |  |
| 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 | Raisin Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 1224 | Raisin Extract 0.S. ( $1 \%=10: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1155 | Ranch Type Extract Powder W.S. $(1 \%=10: 1000)$ (freeze) | 4.0 lbs. tub |  |
|  | 42 | Raspberry Extract W.S. ( $0.3 \%=3: 1000$ ) | 2.0 lbs. jar |  |
|  | 1136 | Raspberry Extract 0.S. ( $0.3 \%=3: 1000$ ) | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 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 0.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 |  |

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

|  | ITEM \# | FLAVOR TYPE | packaged | s/LB |
| :---: | :---: | :---: | :---: | :---: |
| R | 1270 | Natural Rocky Road Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 514 | Root Beer Extract Natural W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1252 | Root Beer Extract Natural 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 57 | Natural Rose Oil Extract 0.S. ( $0.003 \%=3: 100,000$ ) | 1.9 lbs . jar |  |
|  | 526 | Natural Rose Oil Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs . jar |  |
|  | 1067 | Natural Rose 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 | Rosemary Oil Extract 0.S. ( $0.5-1 \%=5-10: 1000$ ) | 1.9 lbs . jar |  |
|  | 1103 | Rosemary Extract W.S. (0.5-1\% = 5-10:1000) | 1.9 lbs. jar |  |
|  | 670 | Clarified Rosemary Oil Extract 0.S. (0.5-1\% = 5-10:1000) | 1.9 lbs . jar |  |
|  | 660 | Coconut Rum Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 76 | Jamaican Rum Extract W.S. (0.5-1\% = 5-10:1000) | 2.0 lbs. jar |  |
|  | 1245 | Jamaican Rum Extract 0.S. (0.5-1\% = 5-10:1000) | 1.9 lbs . jar |  |
| S | 687 | Saffron "All Red" Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 1057 | Sage Dalmatian Extract W.S. (0.5-1\% = 5-10:1000) | 1.9 lbs. jar |  |
|  | 608 | Sage Oil Dalmatian Extract 0.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. $(1 \%=10: 1000)$ | 2.01bs. jar |  |
|  | 93 | Natural Saskatoon Berry Extract W.S. (1-1.5\% = 10-15:1000) | 2.0 lbs. jar |  |
|  | 1332 | Natural Saskatoon Berry Extract 0.S. (1-1.5\% = 10-15:1000) | 1.9 lbs . jar |  |
|  | 1131 | Liquid Salt 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 0.S. ( $1 \%=10: 1000$ ) | 1.9 lbs. jar |  |
|  | 1014 | Roasted Black Sesame 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 Smoke 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 Soda 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 Sour Cream \& Onion Seasoning Type Extract Powder W.S. ( $1 \%=10: 1000$ ) | 4.0 lbs . tub |  |
|  | 1156 | Natural Sour Flavor Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs . jar |  |
|  | 64 | Spearmint Extract 0.S. ( $1 \%=10: 1000$ ) | 1.9 lbs. jar |  |
|  | 1303 | Natural Speculoos Cookie Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs . jar |  |
|  | 1331 | Natural Speculoos Cookie 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 |
| :---: | :---: | :---: | :---: | :---: |
| S | 695 | Indian Spice Extract 0.S. (1\% = 10:1000) | 1.9 lbs jar |  |
|  | 1330 | Natural Moroccan Spice Blend Powder (to taste) | 2.0 lbs . tub |  |
|  | 1213 | Natural Butternut Squash Extract O.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 1329 | Natural Sriracha (Hot Chili Sauce) Extract W.S. (2-4\% = 20-40:1000) | 2.0 lbs. jar |  |
|  | 1333 | Natural Sriracha (Hot Chili Sauce) Extract Powder W.S. (2-4\% = 20-40:1000) | $4.5 \mathrm{lbs} . / 27 \mathrm{lbs}$. |  |
|  | 1359 | Natural Starfruit 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. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 44 | Wild Strawberry Extract W.S. $(0.5 \%=5: 1000)$ | 2.0 lbs. jar |  |
|  | 1016 | Wild Strawberry Extract 0.S. $(0.5 \%=5: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 653 | Strawberry 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 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 1228 | Natural Wild Strawberry 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. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 1203 | Strega "Type" Extract O.S. ( $1 \%=10: 1000$ ) The term "Strega Type" is used to describe an Amoretitiflavor product as being similar in taste to Strega. "Strea"" is regegistered trademark owned by S.P.A. Strega Aberi Benevento S.A.B. Neither Amoretit or Noustig, Inc. are associcited with, sponsored by, or otherwise affiliated with such trademark owner. | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 1088 | Burnt Sugar Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1305 | Natural Sugar Cone Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
| T | 1302 | Natural Tahini Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 636 | Tamarind Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1226 | Tamarind Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 1204 | Tangelo (Tangerine Grapefruit) Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs.jar |  |
|  | 50 | Tangerine Orange Extract W.S. $(1 \%=10: 1000)$ | $1.6 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 554 | Tarragon Oil Extract 0.S. (0.5-1\% $=5-10: 1000$ ) | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 1104 | Tarragon Extract W.S. (0.5-1\% = 5-10:1000) | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 562 | Tea Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 1087 | Natural Chamomile Tea Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 648 | Chai "Tea" Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 1276 | Chai "Tea" Extract 0.S. (1\% = 10:1000) | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 512 | Green Tea Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1066 | Green Tea Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 1243 | Natural Tequila Gold Añejo Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1175 | Teriyaki Type Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 547 | Thyme Oil Extract 0.S. $(0.5-1 \%=5-10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |

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

|  | ITEM \# | FLAVOR TYPE | PACKAGED | \$/LB |
| :---: | :---: | :---: | :---: | :---: |
| T | 1105 | Thyme Extract W.S. (0.5-1\% = 5-10:1000) | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 99 | Cappuccino-Tiramisu Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 1221 | Cappuccino-Tiramisu Extract 0.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 Toffee Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1279 | Natural English Toffee Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 1326 | Natural Toffee Nut Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 641 | Sundried Tomato Extract Powder W.S. $(1 \%=10: 1000)$ (freeze) | 4.0 lbs. tub |  |
|  | 1205 | Natural Tonka Bean Type Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs. jar |  |
|  | 1265 | Natural Tres Leches Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 80 | Triple Sec Extract W.S. (0.5\% = 5:1000) | 2.0 lbs. jar |  |
|  | 1184 | Natural Black Truffle 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 Vanilla Butter Extract W.S. ( $1 \%=10: 1000$ ) | 2.0 lbs. jar |  |
|  | 1365 | Natural Vanilla Cream Extract W.S. (as in Cream Soda) (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 651 | Natural Crema di Vanilla ${ }^{\circledR}$ Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 652 | French Vanilla Extract Natural W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1223 | French Vanilla Extract Natural 0.S. $(1 \%=10: 1000)$ | 1.9 lbs. jar |  |
|  | 1267 | Natural French Vanilla Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1032 | Vanilla 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) | $2.2 \mathrm{lbs}$. jar |  |
|  | 699 | Vanilla Madagascar Bourbon "European Style" W.S. (20X) | $2.2 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 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) | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1002 | Vanilla 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) | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1005 | Vanilla Tahitian with Specs W.S. (20X) | 2.0 lbs . jar |  |
|  | 1234 | Vanilla Tahitian "European Style" W.S. (2X) | 2.2 lbs. jar |  |
|  | 1235 | Vanilla Tahitian "European Style" W.S. (20X) | $2.2 \mathrm{lbs} . \mathrm{jar}$ |  |
|  | 1293 | Vanillin Extract Natural W.S. (2X) | $2.0 \mathrm{lbs} . \mathrm{jar}$ |  |

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 Vanillin Powder W.S. (0.25\% = 2.5:1000) | $1.5 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 535 | Vermouth Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 684 | Balsamic Vinegar di Amoretti ${ }^{\circledR}$ Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1159 | Violet Extract 0.S. (1\% = 10:1000) | $1.0 \mathrm{lb} . \mathrm{jar}$ |  |
|  | 83 | Violet Lavender Extract W.S. (0.7-1\% = 7-10:1000) | 2.0 lbs. jar |  |
| W | 63 | Walnut Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 507 | Black Walnut Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 504 | Natural Watermelon Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1335 | Natural Watermelon Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs jar |  |
|  | 1219 | Natural Watermelon Extract Powder W.S. (0.5-1\% $=5-10: 1000$ ) | $4 \mathrm{lbs} . / 24 \mathrm{lbs}$. |  |
|  | 520 | Natural Bourbon Whiskey Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1337 | Natural Bourbon Whiskey Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs. jar |  |
|  | 1201 | Natural Scotch Whisky Type Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 662 | Sweet Scotch Whisky Liqueur Type Extract 0.S. ( $1 \%=10: 1000$ ) | 1.9 lbs. jar |  |
|  | 664 | Sweet Scotch Whisky Liqueur Type Extract W.S. $(1 \%=10: 1000)$ | 1.7 lbs. jar |  |
|  | 1063 | Burgundy Wine Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 1171 | Cabernet Sauvignon Wine Type Extract 0.S. (1\% = 10:1000) | 1.9 lbs jar |  |
|  | 1062 | Chardonnay Wine Extract W.S. (1\% = 10:1000) | 1.8 lbs. jar |  |
|  | 1259 | Natural Cooking Wine Type Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1315 | Natural Madeira Wine Type Extract W.S. $(1 \%=10: 1000)$ | 1.9 lbs jar |  |
|  | 1296 | Natural Merlot Wine 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 Wine Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 1260 | Natural Sake Wine Type Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 1360 | Natural Sangria Wine Type Extract W.S. $(1 \%=10: 1000)$ | 2.0 lbs. jar |  |
|  | 1361 | Natural Sangria Wine Type Extract 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lbs} . j \mathrm{jar}$ |  |
|  | 73 | White Wine Extract W.S. (0.2-1\% = 2-10:1000) | 2.0 lbs. jar |  |
|  | 1304 | Natural Wintergreen Extract 0.S. $(1 \%=10: 1000)$ | 1.9 lbs. jar |  |
| Y | 1277 | Natural Yeast 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 | Zabaione Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |
|  | 559 | Zarzamora Berry Extract W.S. (1\% = 10:1000) | 2.0 lbs. jar |  |

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

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.

| ITEM \# |  | FLAVOR TYPE | PACKAGED | \$/LB |
| :---: | :---: | :---: | :---: | :---: |
| A | 888 | Amaretto (1\% = 10:1000) | 1.7 lbs . |  |
|  | 878 | Anise (0.3-0.5\% = 3-5:1000) | 1.7 lbs . |  |
|  | 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 . |  |
|  | 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 ${ }^{\text {® }}$ (1\% = 10:1000) | 1.6 lbs . |  |
|  | 81026 | Mojito Libre ${ }^{\circledR}(1 \%=10: 1000)$ | 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 . |  |
| S | 8695 | Indian Spice ( $1 \%=10: 1000$ ) | 1.6 lbs. |  |

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

|  | ITEM \# | FLAVOR TYPE | PACKAGED | S/LB |
| :--- | ---: | :--- | :--- | :--- |
| V | 8652 | French Vanilla $(1 \%=10: 1000)$ | 1.7 lbs |  |
|  | 800 | Vodka $(1 \%=10: 1000)$ | 1.6 lbs. |  |
| W | 820 | Bourbon Whiskey $(1 \%=10: 1000)$ | 1.7 lbs |  |
|  | 81201 | Scotch Whisky Type $(1 \%=10: 1000)$ | 1.7 lbs. |  |

Also available in:
-1 gal drum

- 6 gal drum
- 55 gal drum


## LIQUEUR FLAMBÉS \& DESSERT WINES ©

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.

|  | ITEM \# | LIOUEUR FLAMBÉ \& DESSERT WINE TYPES | PaCKaged | \$/LB |
| :---: | :---: | :---: | :---: | :---: |
| A | 988 | Amaretto di Amoretti Liqueur Flambé | 2.0 lbs . |  |
| B | 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 . |  |
| 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 . |  |
| E | 938 | Eggnog Liqueur Flambé | 2.0 lbs . |  |
| H | 9538 | Hazelnut Praline Liqueur Flambé | 2.0 lbs . |  |
|  | 903 | Italian Hazelnut Liqueur Type Liqueur Flambé | 2.0 lbs . |  |
| I | 970 | Irish Cream Liqueur Flambé | 2.0 lbs . |  |
| K | 924 | Kirsch Liqueur Flambé | 2.0 lbs . |  |
| L | 997 | Limecello Liqueur Flambé | 2.0 lbs . |  |
|  | 949 | Limoncello Liqueur Flambé | 2.0 lbs . |  |
| M | 969 | Crème de Menthe Liqueur Flambé | 2.0 lbs . |  |
| 0 | 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 . |  |
| P | 9051 | Pear Liqueur Flambé | 2.0 lbs . |  |
|  | 940 | Pistachio Liqueur Flambé | 2.0 lbs . |  |
|  | 9144 | Crema di Pistachio ${ }^{\text {TM }}$ Liqueur Flambé | 2.0 lbs . |  |
| R | 942 | Raspberry Liqueur Flambé | 2.0 lbs . |  |
|  | 957 | Rose Liqueur Flambé | 2.0 lbs . |  |

## (a) LIQUEUR FLAMBÉS \& DESSERT WINES

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

|  | ITEM \# | LIOUEUR FLAMBÉ \& DESSERT WINE TYPES | Packaged | \$/LB |
| :---: | :---: | :---: | :---: | :---: |
| R | 97684 | Coconut Rum Liqueur Flambé | 2.0 lbs . |  |
|  | 976 | Jamaican Rum Liqueur Flambé | 2.0 lbs . |  |
| S | 944 | Wild Strawberry Liqueur Flambé | 2.0 lbs . |  |
|  | 91203 | Strega "Type" Liqueur Flambé <br> The term "Strega Type" is used to describe an Amorettif flavor product as being similiar in taste to Strega. "Strega" is a registered trademark owned by S.P.A. Strega Aberti Benevento S.A.B. Neither Amoretti nor Noushig, Inc. are associated with, sponsored by, or otherwise affiliated with such trademark owner. | 2.0 lbs. |  |
| T | 980 | Triple Sec Liqueur Flambé | 2.0 lbs . |  |
| V | 952 | Vanilla Bouquet Liqueur Flambé | 2.0 lbs . |  |
|  | 951 | Crema di Vanilla ${ }^{\text {® }}$ Liqueur Flambé | 2.0 lbs . |  |
| W | 920 | Bourbon Whiskey Liqueur Flambé | 1.9 lbs . |  |
|  | 91201 | Scotch Whisky "Type" Liqueur Flambé | 1.9 lbs . |  |
|  | 9662 | Sweet Scotch Whisky 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 |
| :---: | :---: | :---: | :---: | :---: |
| B | 431 | Natural Blue W.S. <br> (2\% (sky blue) - 10\% (navy blue) $=20-100: 1000$ ) | $2.0 \mathrm{lb} . j \mathrm{jar} / 57 \mathrm{lb} . \mathrm{bkt}$. |  |
|  | 432 | Natural Blue 0.S. <br> (2\% (sky blue) - 10\% (navy blue) $=20-100: 1000)$ | $1.9 \mathrm{lb} . j \mathrm{jar} / 46 \mathrm{lb} . \mathrm{bkt}$. |  |
|  | 410 | Natural Brown W.S. | $2.0 \mathrm{lb} . j \mathrm{jar} / 60 \mathrm{lb} . \mathrm{bkt}$. |  |
|  | 429 | Natural Brown 0.S. | $1.9 \mathrm{lb} . j \mathrm{jar} / 46 \mathrm{lb} . \mathrm{bkt}$. |  |
|  | 430 | Natural Brown Powder W.S. ( $1 \%=10: 1000$ ) | $1 \mathrm{lb} . j \mathrm{jar} / 20 \mathrm{lb} . \mathrm{bkt}$. |  |
| G | 411 | Natural Golden Egg W.S. (1\% = 10:1000) | $2.0 \mathrm{lb} . \mathrm{jar} / 50 \mathrm{lb} . \mathrm{bkt}$ |  |
|  | 434 | Natural Green W.S. <br> (2\% (pastel green) $-10 \%$ (light emerald green) $=20-100: 1000)$ | $2.0 \mathrm{lb} . j \mathrm{jar} / 60 \mathrm{lb} . \mathrm{bkt}$. |  |
| 0 | 402 | Natural Orange W.S. $(1 \%=10: 1000)$ | $2.0 \mathrm{lb} . j \mathrm{jar} / 60 \mathrm{lb} . \mathrm{bkt}$. |  |
|  | 415 | Natural Orange 0.S. $(1 \%=10: 1000)$ | $1.9 \mathrm{lb} . j \mathrm{jar} / 46 \mathrm{lb} . \mathrm{bkt}$. |  |
| P | 433 | Natural Purple W.S. <br> (2\% (light purple) - 10\% (dark purple) $=20-100: 1000)$ | $2.0 \mathrm{lb} . j \mathrm{jar} / 60 \mathrm{lb} . \mathrm{bkt}$. |  |
| R | 466 | Natural Red W.S. (0.5-1\% = 5-10:1000) | $2.0 \mathrm{lb} . j \mathrm{jar} / 60 \mathrm{lb} . \mathrm{bkt}$. |  |
|  | 401 | Natural Ruby Red W.S. (0.5-1\% = 5-10:1000) | $2.0 \mathrm{lb} . j \mathrm{jar} / 60 \mathrm{lb} . \mathrm{bkt}$. |  |
|  | 427 | Natural Ruby Red Powder W.S. (0.5-1\% = 5-10:1000) | $1 \mathrm{lb} . j \mathrm{jar} / 25 \mathrm{lb} . \mathrm{bkt}$. |  |
|  | 425 | Natural Ruby Red 0.S. (0.6-1.1\% = 6-11:1000) | $1.9 \mathrm{lb} . j \mathrm{jar} / 57 \mathrm{lb} . \mathrm{bkt}$. |  |
|  | 426 | Natural Dark Red Burgundy W.S. (1\% = 10:1000) (freeze) | $2.0 \mathrm{lb} . j \mathrm{jar} / 60 \mathrm{lb} . \mathrm{bkt}$. |  |
| Y | 403 | Natural Yellow W.S. (1\% = 10:1000) | $2.0 \mathrm{lb} . j \mathrm{jar} / 60 \mathrm{lb} . \mathrm{bkt}$. |  |

## ABSOLUTE FOOD COLORS

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

|  | ITEM \# | ABSOLUTE FOOD COLOR TYPE | PACKAGED |  |
| :--- | :--- | :--- | :--- | :--- |
| 0 | 451 | Absolute Natural Orange W.S. | 2 oz. jar |  |
| Y | 452 | Absolute Natural Yellow W.S. | 2 oz. jar |  |
|  | 465 | Absolute Natural Yellow 0.S. | 2 oz. jar |  |
|  |  |  |  |  |

# AROMATIC EDIBLE PERFUME ${ }^{\circledR}$ SPRAYS 

## Another World's First ${ }^{\circledR}$ Amore di Amoretti ${ }^{\oplus}$

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 ${ }^{\circledR}$ 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 ${ }^{\circledR}$ 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 ${ }^{\circledR}$ sprays are approved by the FDA for food use.

|  | ITEM \# | AROMATIC EDIBLE PERFUME ${ }^{\text { }}$ TYPE | $\begin{aligned} & \$ / 2.50 Z \\ & \text { SPRAY } \end{aligned}$ | \$/1.7 LB <br> NON-SPRAY |
| :---: | :---: | :---: | :---: | :---: |
| A | SP88 | Amaretto |  |  |
|  | SP78 | Anise |  |  |
|  | SP692 | Star Anise |  |  |
|  | SP659 | French Star Anise Liqueur Type |  |  |
|  | SP1015 | Baked Apple with Caramelized Sugar |  |  |
|  | SP47 | Tart Apple |  |  |
|  | SP48 | Apricot |  |  |
| B | SP60 | Banana |  |  |
|  | SP1090 | Basil |  |  |
|  | SP71 | Blackberry |  |  |
|  | SP67 | Cassis (Blackcurrant) |  |  |
|  | SP1092 | Black Pepper |  |  |
|  | SP45 | Blueberry |  |  |
|  | SP537 | Cognac "French Brandy" |  |  |
|  | SP1053 | Baked Bread |  |  |
| C | 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 |  |  |

## AROMATIC EDIBLE PERFUME ${ }^{\circledR}$ SPRAYS

## Another World's First ${ }^{\circledR}$ Amore di Amoretti ${ }^{\circledR}$

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 .

|  | ITEM \# | AROMATIC EDIBLE PERFUME® ${ }^{\text {TYPE }}$ | $\begin{aligned} & \$ / 2.50 Z \\ & \text { SPRAY } \end{aligned}$ | \$/1.7 LB <br> NON-SPRAY |
| :---: | :---: | :---: | :---: | :---: |
| C | SP72 | Chocolate |  |  |
|  | SP658 | Hot Chocolate |  |  |
|  | SP94 | Cinnamon |  |  |
|  | SP84 | Coconut |  |  |
|  | SP1011 | Toasted Coconut |  |  |
|  | SP1020 | Colorless Coffee |  |  |
|  | SP508 | Mexican Coffee Liqueur Type |  |  |
|  | SP537 | Cognac "French Brandy" |  |  |
|  | SP654 | Cookies \& Cream |  |  |
|  | SP1098 | Cumin |  |  |
|  | SP544 | Cooked Custard |  |  |
| D | SP646 | Dulce de Leche |  |  |
| E | SP505 | Eggnog |  |  |
|  | SP1055 | Elderberry Blossom |  |  |
|  | SP77 | Espresso Coffee |  |  |
| F | SP511 | Fig |  |  |
|  | SP612 | Fiori di Sicilia |  |  |
|  | SP1012 | Fir Needle Siberian |  |  |
| G | SP581 | Gardenia |  |  |
|  | SP697 | Gingerbread |  |  |
|  | SP512 | Green Tea |  |  |
| H | SP503 | Italian Hazelnut Liqueur Type |  |  |
|  | SP561 | Hibiscus |  |  |
|  | SP1110 | Louisiana Hot Sauce |  |  |
|  | SP501 | Huckleberry |  |  |
| I | SP70 | Irish Cream |  |  |
| J | SP613 | Jasmine |  |  |
| K | SP91 | Key Lime |  |  |
|  | SP524 | Kirsch |  |  |
| L | SP690 | Lavender |  |  |
|  | SP646 | Dulce de Leche |  |  |
|  | SP49 | Lemon |  |  |
|  | SP516 | Lemon Zest |  |  |
| 56 | Amore | 2020 Natural Ingredients Product Catalog | Amoret |  |

# AROMATIC EDIBLE PERFUME ${ }^{\circledR}$ SPRAYS 

## Another World's First ${ }^{\circledR}$ Amore di Amoretti ${ }^{\oplus}$

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 .
(
SPRAY NON-SPRAY

| L | SP517 | Lime Zest |  |
| :---: | :---: | :---: | :---: |
|  | SP1038 | Lingonberry |  |
|  | SP586 | Lychee |  |
| M | SP528 | Mandarin |  |
|  | SP55 | Mango |  |
|  | SP95 | Maple |  |
|  | SP543 | Sicilian Marsala Wine Type |  |
|  | SP1113 | Marzipan |  |
|  | SP69 | Crème de Menthe |  |
|  | SP1169 | Mojilada ${ }^{\text {® }}$ |  |
|  | SP27 | Mojito Libre ${ }^{\circledR}$ |  |
|  | SP28 | Mojito Mint |  |
| N | SP1101 | Nutmeg |  |
| 0 | SP1083 | Natural Black Kalamata Olive |  |
|  | SP1108 | Green Onion |  |
|  | SP43 | Orange |  |
|  | SP74 | Orange Blossom |  |
|  | SP515 | Orange Zest |  |
|  | SP694 | Grand Orange X.O. |  |
|  | SP1102 | Oregano |  |
| P | SP566 | Panettone Zest |  |
|  | SP53 | Passion Fruit |  |
|  | SP61 | Peach |  |
|  | SP560 | Prickly Pear "Cactus Blossom" (Tunas) |  |
|  | SP1092 | Black Pepper |  |
|  | SP1120 | Chipotle Pepper |  |
|  | SP65 | Peppermint |  |
|  | SP68 | Piña Colada |  |
|  | SP54 | Pineapple |  |
|  | SP40 | Pistachio |  |
|  | SP1151 | Pumpkin Spice |  |
| R | SP42 | Raspberry |  |
|  | SP1028 | Raspberry Framboise |  |

## AROMATIC EDIBLE PERFUME ${ }^{\circledR}$ SPRAYS

## Another World＇s First ${ }^{\circledR}$ Amore di Amoretti ${ }^{\oplus}$

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 ．

|  | ITEM \＃ | AROMATIC EDIBLE PERFUME ${ }^{\text {® }}$ TYPE | $\begin{aligned} & \$ / 2.50 \mathrm{OZ} \\ & \text { SPRAY } \end{aligned}$ | $\begin{gathered} \text { \$/1.7 LB } \\ \text { NON-SPRAY } \end{gathered}$ |
| :---: | :---: | :---: | :---: | :---: |
| R | SP573 | French Black Raspberry Liqueur Type |  |  |
|  | SP650 | Rhubarb |  |  |
|  | SP57 | Rose |  |  |
|  | SP1103 | Rosemary |  |  |
|  | SP76 | Jamaican Rum |  |  |
| S | SP608 | Sage Dalmatian |  |  |
|  | SP1110 | Louisiana Hot Sauce |  |  |
|  | SP44 | Wild Strawberry |  |  |
|  | SP44605 | Wild Strawberry Cheesecake |  |  |
| T | SP50 | Tangerine |  |  |
|  | SP648 | Chai＂Tea＂ |  |  |
|  | SP512 | Green Tea |  |  |
|  | SP530 | Tequila Gold Añejo |  |  |
|  | SP547 | Thyme |  |  |
|  | SP630 | Black Truffle |  |  |
| V | SP652 | French Vanilla |  |  |
|  | SP535 | Vermouth |  |  |
| W | SP504 | Watermelon |  |  |
|  | SP520 | Bourbon Whiskey |  |  |
|  | SP543 | Sicilian Marsala Wine Type |  |  |
| Z | SP559 | Zarzamora 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\# | TYPE | PACKAGED | S/CASE |
| :--- | ---: | :--- | :---: | :---: |
| B | 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 | $1.0 \mathrm{lb} . j a r$ |  |
| C | 1032 | Vanilla Caviar ${ }^{\text {® }}$ Madagascar Bourbon W.S. | $1.0 \mathrm{lb} . j \mathrm{jar}$ |  |
| V | 1051 | PNG Tahitensis Gourmet Vanilla Bean | 1.0 lb. bundle |  |
|  | 598 | Tahitian Gourmet Vanilla Bean | 1.0 lb. bundle |  |
|  | 688 | Tahitian Vanilla Specks | $1.0 \mathrm{lb} . j \mathrm{jar}$ |  |

## FOOTNOTES \& GLOSSARY

* These products are also furnished with a preservative to maximize shelf life.
$\wedge \wedge$ 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 ${ }^{\circ} \mathrm{Bx}$ ) 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.

