



## INGREDIENTS OF UNCOMPROMISED QUALITY!

Rest assured, Amoretti knows quality ingredients!

It was not an easy task to secure an historic first win for the US team at the World Pastry Championships in 2002, but we did. Then we went on to help them win the next six consecutive titles, and it was all accomplished using the impeccable quality of Amoretti ingredients. Amoretti provides incomparable flavors, with a clear focus on uncompromised quality.

Because Amoretti ingredients provide extreme batching accuracy to maintain a consistent product quality, we are the suppliers to the who's who from Fortune 500 companies to international food & beverage conglomerates and breweries. While our ingredients are in high demand by professional artisans, Amoretti ingredients are easy to use, which also makes them the go-to ingredients for amateurs and novices, too.















Unleash the power of your imagination with Amoretti's infinite number of flavor combinations, and still maintain economic feasibility, because with Amoretti ingredients, a little goes a long way.

No minimum orders! Company direct!  
Attentive & knowledgeable service!



*“Amoretti, where your imagination is the limit.” - Jack & Maral*

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## ORDERING GUIDELINES:













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

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



# STARTING USE GUIDELINES

Use this handy cheat-sheet to help figure out how much Amoretti product you should start with when flavoring your beverage creations. Remember, these recommendations are just the *start* of your delicious adventure!

	PASTES		To Taste
	STRAIGHT USE INGREDIENTS	A wide variety of easy-to-use, deliciously unique flavors.	To Taste
	NATURAL SRIRACHA (HOT CHILI) SAUCES	A collection of spicy sauces and fresh fruit infusions.	2 - 3% by weight (About 3-4oz by weight per 1 gallon beer)
	SWIRL INFUSIONS	Vibrant shelf-stable fruit infusions, made with whole fruit.	2 - 3% by weight (About 3-4oz by weight per 1 gallon beer)
	CRAFT PURÉES	Filtered, natural fruit infusions.	0.83-2.5% by weight (About 1.16-3.5oz by weight per 1 gallon beer)
	INDUSTRIAL COMPOUNDS	Slightly less concentrated to add delicate infusions to beverages.	1 - 2% by weight (About 4-8oz by weight per 3 gallons beer)
	ARTISAN NATURAL INFUSIONS	Featuring natural infusions and natural color, also shelf-stable.	0.5 - 1% by weight (About 7-14oz by weight per 10 gallons beer)
	COMPOUND INFUSIONS	Add natural elements of the source material (e.g., strawberry seeds).	0.5 - 1% by weight (About 7-14oz by weight per 10 gallons beer)
	EXTRACT INFUSIONS	Highly concentrated top notes of flavor. Water soluble.	0.01 - 0.02% by weight (About 1.5-3oz by weight per 111 gallons beer)
	LIQUEUR CONCENTRATES	Far more concentrated than market shelf liqueurs.	0.01 - 0.02% by weight (About 1.5-3oz by weight per 111 gallons beer)
	SAVORY, HERB & SPICE EXTRACT INFUSIONS	Highly concentrated extractions and essential savory notes.	0.01 - 0.02% by weight (About 1.5-3oz by weight per 111 gallons beer)
	FOOD COLOR INFUSIONS	Vibrant colors perfect for coloring your favorite creations.	To desired level of color

# P PASTES

PASTES

To craft your ultimate brew, please feel free to combine flavors in the *same* product family or *across* product families.

**USE GUIDELINE:** To Taste.

	ITEM #	TYPE	PACKAGED
<b>CHESTNUT</b>	148	Liquid Marron Glacée “Chestnut”	10 lb. tub 60 lb. bucket
<b>DATE</b>	157	Date Molasses - <i>concentrated date juice free from preservatives and coloring</i>	10 lb. tub 60 lb. bucket
<b>MASTIC</b>	143	Mastic Pralinosa	10 lb. tub 60 lb. bucket
<b>LIQUID MARRON GLACÉE</b>	148	Liquid Marron Glacée “Chestnut”	10 lb. tub 60 lb. bucket
<b>RAISIN</b>	260	Raisin Molasses	10 lb. tub 60 lb. bucket 55 gal. drum
	190	Seedless Raisin Paste Ultra Smooth	10 lb. tub 60 lb. bucket
<b>TAMARIND</b>	199	Tamarind Juice Concentrate	10 lb. tub 88 lb. drum

To craft your ultimate brew, please feel free to combine flavors in the *same* product family or *across* product families.

Available in:

- 2.2 lbs. jar
- 10 lbs. tub
- 60 lbs. bucket
- 580 lbs. drum
- 3000 lbs. totes

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

- **Made of Whole Fruit**
- **Pasteurized & Shelf-stable**
- **No Preservatives**
- **No Refrigeration Needed, Even After Opening**
- **Heat Stable**

**USE GUIDELINE:** To Taste.

	ITEM #	TYPE
<b>A</b>	A0-106	Amber Color Pure Organic <b>A</b> gave Nectar
<b>B</b>	145	Natural <b>B</b> itters for bar use 47.5% Alcohol by volume
<b>F</b>	176	<b>F</b> iori di Sicilia Syrup
<b>K</b>	185	Natural <b>K</b> irsch Syrup
<b>M</b>	268	Natural Sugar <b>M</b> olasses
<b>O</b>	266	Natural <b>O</b> range Blossom Water
<b>P</b>	753	Natural <b>P</b> omegranate Balsamic Glaze
	186	Natural <b>P</b> omegranate Molasses
<b>R</b>	265	Natural Bulgarian <b>R</b> ose Water
<b>T</b>	199	<b>T</b> amarind Juice Concentrate
	760	Natural Light <b>T</b> apioca Syrup
<b>V</b>	222	Pomegranate Balsamic <b>V</b> inegar di Amoretti®
<b>W</b>	3092	Natural <b>W</b> oodruff Syrup (AKA “Waldmeister”, “Reine des bois”, “Asperula”)
<b>Y</b>	127	Natural “ <b>Y</b> uzu” Type Lemon Juice Flavor (salted)

# NATURAL SRIRACHA (HOT CHILI) SAUCES

To craft your ultimate brew, please feel free to combine flavors in the *same* product family or *across* product families.

- **Made of Whole Fruit**
- **Pasteurized & Shelf-stable**
- **No Preservatives**
- **No Refrigeration Needed, Even After Opening**
- **Heat Stable**

**STARTING USE GUIDELINE:** 2-3% by weight  
(Approximately 3oz. - 4oz. by weight per 1 gallon beer)

Available in:

- 2.2 lbs. jar
- 10 lbs. tub
- 60 lbs. bucket
- 580 lbs. drum
- 3000 lbs. totes

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

ITEM #	TYPE
SRI #1 *	Natural Sriracha (Hot Chili) Spread
<b>B</b> SRI #2	Natural Sriracha (Hot Chili) <b>B</b> lackberry Sauce
<b>C</b> SRI #3	Natural Sriracha (Hot Chili) <b>C</b> oconut Sauce
<b>G</b> SRI #4	Natural Sriracha (Hot Chili) Pink <b>G</b> uava Sauce
<b>H</b> SRI #5	Natural Sriracha (Hot Chili) <b>H</b> urricane Sauce
<b>L</b> SRI #6	Natural Sriracha (Hot Chili) <b>L</b> emon Sauce
SRI #7	Natural Sriracha (Hot Chili) Key <b>L</b> ime Sauce
<b>M</b> SRI #8	Natural Sriracha (Hot Chili) <b>M</b> ai Tai Sauce
SRI #9	Natural Sriracha (Hot Chili) <b>M</b> ango Sauce
SRI #10	Natural Sriracha (Hot Chili) <b>M</b> argarita Sauce
SRI #11	Natural Sriracha (Hot Chili) <b>M</b> ojilada® Sauce
SRI #12	Natural Sriracha (Hot Chili) <b>M</b> ojito Libre® Sauce
<b>O</b> SRI #13	Natural Sriracha (Hot Chili) Blood <b>O</b> range Sauce
<b>P</b> SRI #14	Natural Sriracha (Hot Chili) <b>P</b> assion Fruit Sauce
SRI #15	Natural Sriracha (Hot Chili) <b>P</b> ineapple Sauce
<b>R</b> SRI #16	Natural Sriracha (Hot Chili) <b>R</b> aspberry Sauce

ITEM #	TYPE
<b>T</b> SRI #17	Natural Sriracha (Hot Chili) <b>T</b> amarind Sauce
SRI #18	Natural Sriracha (Hot Chili) <b>T</b> angerine Sauce

# Beyond a purée! **SWIRL INFUSIONS**

Swirls contribute delicate flavors to alcoholic & non-alcoholic beverage, liqueur, beer & wine.

To craft your ultimate brew, please feel free to combine flavors in the *same* product family or *across* product families.

Available in:

- 2.2 lbs. jar
- 10 lbs. tub
- 60 lbs. bucket
- 580 lbs. drum
- 3000 lbs. totes

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

- **Made of Whole Fruit**
- **Pasteurized & Shelf-stable**
- **No Preservatives**
- **No Refrigeration Needed, Even After Opening**
- **Heat Stable**

**STARTING USE GUIDELINE:** 2-3% by weight  
(Approximately 3oz. - 4oz. by weight per 1 gallon beer)

	ITEM #	SWIRL TYPE
<b>A</b>	SW 37	Apple Swirl
	SW 3041	Apple Pie Swirl
	SW 41	Apricot Swirl
<b>B</b>	SW 14	Banana Swirl
	SW 3082	Natural Bananas Foster Swirl
	SW 15-V1	Blackberry (Marion Berry) Swirl
	SW 7-V1	Blueberry Swirl
<b>C</b>	SW 25	Caipiriña Swirl
	SW 26	Cajeta Swirl
	SW 12-V1	Cherry Swirl
	SW 350-V1	Maraschino “Bing” Cherry Swirl
	SW 17	Coconut Swirl
	SW 3087	Irish Coffee Swirl
	SW 3084	Natural Cookies & Cream Cookie Swirl
	SW 3083	Natural Speculoos Cookie Swirl
	SW 40	Cosmopolitan Swirl
	SW 33	Cranberry Swirl
SW 3040	Crème Brûlée Swirl	
<b>D</b>	SW 3066	Date Swirl
<b>G</b>	SW 10,004	Grenadine (Pomegranate) Swirl
	SW 13-V1	Pink Guava Swirl
<b>H</b>	SW 36	Hurricane Swirl
<b>I</b>	SW 18	Madagascar Bourbon Vanilla Ice Cream Swirl
<b>K</b>	SW 10	Kiwi Swirl
	SW 19	Kona Swirl
<b>L</b>	SW 3073	Tres Leches Swirl
	SW 20	Lemon Swirl

	ITEM #	SWIRL TYPE
<b>L</b>	SW 3067	Lemon Verbena Swirl
	SW 34	Lime Swirl
	SW 11	Key Lime Swirl
	SW 3033	Lingonberry Swirl
<b>M</b>	SW 38	Mai Tai Swirl
	SW 4	Mango Swirl
	SW 22	Margarita Swirl
	SW 327	Crème de Menthe Swirl (green)
	SW 326	Crème de Menthe Swirl (red candy cane color)
	SW 39	Mojilada® Swirl (coconut, mint & lime)
	SW 27	Mojito Libre® Swirl (mint & lime)
<b>O</b>	SW 383-V1	Blood Orange Swirl
<b>P</b>	SW 3011	Custard “Panna Cotta” Swirl
	SW 9	Passion Fruit Swirl
	SW 5	Peach Swirl
	SW 308	Pear Swirl
	SW 3037	Pecan Swirl
	SW 3041	Apple Pie Swirl
	SW 6	Piña Colada Swirl
	SW 16	Pineapple Swirl
	SW 10,004	Grenadine (Pomegranate) Swirl
<b>R</b>	SW 190	Raisin Swirl
	SW 8-V1	Raspberry Swirl
	SW 3029-V1	Raspberry Framboise Swirl
<b>S</b>	SW 3083	Natural Speculoos Cookie Swirl
	SW 1-V1	Wild Strawberry Swirl

# **SWIRLS INFUSIONS** *Beyond a purée!*

	<b>ITEM #</b>	<b>SWIRL TYPE</b>
<b>T</b>	SW 24	<b>T</b> amarind Swirl
	SW 2	<b>T</b> angerine Swirl
	SW 3	<b>T</b> iramisu Swirl
	SW 3073	<b>T</b> res Leches Swirl
<b>W</b>	SW 23-V1	<b>W</b> atermelon Swirl



Made of real fruit! Craft Purée® contributes optimum fruit to your handcrafted alcoholic & non-alcoholic beverage, liqueur, beer & wine.

To craft your ultimate brew, please feel free to combine flavors in the *same* product family or *across* product families.

Available in:

- 25.4 fl. oz. (750mL) bottle with pump
- 9 lbs. gallon
- 55 lbs. bucket
- 450 lbs. drum
- 2400 lbs. totes

- **Can be added pre or post fermentation**
- **Made of real fruit**
- **Natural**
- **No preservatives**
- **Filtered**
- **Shelf stable**
- **No refrigeration needed even after opening**
- **No dilution needed**
- **Non seasonal**
- **No pre-mixing needed**

**STARTING USE GUIDELINE:** 0.83-2.5% by weight  
(Approximately 1.16-3.5oz. by weight or 1-3 fl. oz. per gallon beer)

ITEM #	CRAFT PURÉE® TYPE
<b>A</b>	CP 14 <b>Acai Blue Craft Purée®</b>
	CP 16 <b>Tart Apple Craft Purée®</b>
	CP 22 <b>Apricot Craft Purée®</b>
<b>B</b>	CP 12 <b>Banana Craft Purée®</b>
	CP 43 <b>Sloe Berry (Blackthorn) Craft Purée®</b>
	CP 20 <b>Wild Berry Craft Purée®</b>
	CP 28 <b>Blackberry Craft Purée®</b>
	CP 43 <b>Sloe Berry (Blackthorn) Craft Purée®</b>
	CP 8 <b>Blueberry Craft Purée®</b>
	CP 10 <b>Boysenberry Craft Purée®</b>
<b>C</b>	CP 30 <b>Black Cherry Craft Purée®</b>
	CP 29 <b>Red Sour Cherry Craft Purée®</b>
	CP 41 <b>Chocolate Craft Purée®</b>
	CP 24 <b>Coconut Craft Purée®</b>
	CP 13 <b>Espresso Coffee Craft Purée®</b>
	CP 21 <b>Cranberry Craft Purée®</b>
<b>G</b>	CP 5 <b>Grapefruit Craft Purée®</b>
	CP 19 <b>Guava Craft Purée®</b>
<b>H</b>	CP 32 <b>Habanero Pepper Craft Purée®</b>
<b>J</b>	CP 31 <b>Jalapeño Pepper Craft Purée®</b>
	CP 27 <b>Pickled Jalapeño Pepper Craft Purée®</b>
<b>L</b>	CP 11 <b>Lemon Craft Purée®</b>
	CP 15 <b>Key Lime Craft Purée®</b>

ITEM #	CRAFT PURÉE® TYPE
<b>M</b>	CP 1 <b>Mango Craft Purée®</b>
	CP 36 <b>Moscow Mule Craft Purée®</b>
<b>O</b>	CP 40 <b>Orange Craft Purée®</b>
	CP 4 <b>Blood Orange Craft Purée®</b>
	CP 39 <b>Orange Blossom Craft Purée®</b>
<b>P</b>	CP 3 <b>Passion Fruit Craft Purée®</b>
	CP 2 <b>Peach Craft Purée®</b>
	CP 37 <b>White Peach Craft Purée®</b>
	CP 33 <b>Pear Craft Purée®</b>
	CP 7 <b>Pineapple Craft Purée®</b>
	CP 18 <b>Pomegranate Craft Purée®</b>
	CP 26 <b>Pumpkin Pie Craft Purée®</b>
<b>R</b>	CP 9 <b>Raspberry Craft Purée®</b>
	CP 25 <b>Wild Strawberry Rhubarb Craft Purée®</b>
	CP 38 <b>Bulgarian Rose Craft Purée®</b>
<b>S</b>	CP 43 <b>Sloe Berry (Blackthorn) Craft Purée®</b>
	CP 6 <b>Wild Strawberry Craft Purée®</b>
	CP 25 <b>Wild Strawberry Rhubarb Craft Purée®</b>
<b>T</b>	CP 35 <b>Tangelo Craft Purée®</b>
	CP 34 <b>Tangerine Craft Purée®</b>
<b>V</b>	CP 42 <b>Vanilla Bean Craft Purée®</b>
<b>W</b>	CP 17 <b>Watermelon Craft Purée®</b>
	CP 23 <b>Woodruff Craft Purée®</b>

# IND INDUSTRIAL COMPOUNDS

Industrial compounds contribute delicate flavors to alcoholic & non-alcoholic beverage, liqueur, beer & wine.

To craft your ultimate brew, please feel free to combine flavors in the *same* product family or *across* product families.

- **Made of Whole Fruit**
- **Pasteurized & Shelf-stable**
- **No Preservatives**
- **No Refrigeration Needed, Even After Opening**
- **Heat Stable**

Available in:

- 2.2 lbs. jar
- 10 lbs. tub
- 60 lbs. bucket
- 580 lbs. drum
- 3000 lbs. totes

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

**STARTING USE GUIDELINE:** 1-2% by weight  
(Approximately 4oz. - 8oz. by weight per 3 gallons beer)

INDUSTRIAL

	ITEM #	INDUSTRIAL COMPOUND TYPE
<b>A</b>	IND 788	Crema di <b>Amaretto</b> <sup>™</sup>
<b>B</b>	IND 10	<b>Bacio</b> <sup>™</sup> (Chocolate Hazelnut Praline)
	IND 712	Eggnog <b>Brandy</b>
	IND 729	Crema di <b>Butterscotch</b> <sup>™</sup>
<b>C</b>	IND 686	<b>Cajeta</b>
	IND 679	Crema di <b>Caramel</b> <sup>™</sup>
	IND 100,005	Salted Crema di <b>Caramel</b> <sup>™</sup>
	IND 72	Dark <b>Chocolate</b>
	IND 710	Crema di Dark <b>Chocolate</b> <sup>™</sup>
	IND 655	<b>Chocolate Fudge</b>
	IND 675	Milk <b>Chocolate</b>
	IND 696	Swiss <b>Chocolate</b>
	IND 572	White <b>Chocolate</b>
	IND 772	White <b>Chocolate Vanilla</b>
	IND 94	<b>Cinnamon</b>
	IND 1342	Irish <b>Coffee</b>
	IND 508	Mexican <b>Coffee Liqueur Type</b>
	IND 708	Crema di Mexican <b>Coffee Liqueur Type</b> <sup>™</sup>
	IND 1089	<b>Crème Brûlée</b>
<b>D</b>	IND 578	<b>Date</b>
	IND 646	<b>Dulce de Leche</b>
<b>E</b>	IND 505	<b>Eggnog</b>

	ITEM #	INDUSTRIAL COMPOUND TYPE
<b>E</b>	IND 712	<b>Eggnog Brandy</b>
	IND 77	<b>Espresso Coffee</b>
<b>G</b>	IND 697	<b>Gingerbread</b>
<b>H</b>	IND 703	Crema di <b>Hazelnut</b> <sup>™</sup>
<b>I</b>	IND 682	Crema di <b>Irish Cream</b> <sup>™</sup>
<b>L</b>	IND 1265	Tres <b>Leches</b>
<b>M</b>	IND 95	<b>Maple</b>
	IND 9588	<b>Maple Praline</b>
	IND 2	<b>Marzipan</b>
	IND 28	<b>Mojito Mint</b> (just mint, no lime)
	IND 27	<b>Mojito Libre</b> <sup>®</sup> (mint & lime)
<b>O</b>	IND 741	Crema di Grand <b>Orange</b> <sup>™</sup>
<b>P</b>	IND 592	<b>Peanut Praline</b>
	IND 778	Salted Crema di <b>Peanut Praline</b> <sup>™</sup>
	IND 1230	Butter <b>Pecan</b>
	IND 777	Crema di <b>Pecan Pie</b> <sup>™</sup>
	IND 40	<b>Pistachio</b>
	IND 740	Crema di <b>Pistachio</b> <sup>™</sup>
	IND 10,004	<b>Pomegranate</b>
	IND 128	<b>Pistachio Praline</b>
	IND 1274	<b>Pumpkin Pie</b>
	IND 774	Crema di <b>Pumpkin Pie</b> <sup>™</sup>
	IND 506	<b>Pumpkin Spice</b>

	ITEM #	INDUSTRIAL COMPOUND TYPE
<b>R</b>	IND 742	Crema di <b>Raspberry</b> <sup>™</sup>
	IND 514	<b>Root Beer</b>
<b>S</b>	IND 744	Crema di Wild <b>Strawberry</b> <sup>™</sup>
	IND 1088	Burnt <b>Sugar</b>
<b>T</b>	IND 747	Crema di Chai <b>Tea</b> <sup>™</sup>
	IND 799	Crema di <b>Tiramisu</b> <sup>™</sup>
	IND 99	<b>Tiramisu</b>
	IND 700	Crema di English <b>Toffee</b> <sup>™</sup>
	IND 100	English <b>Toffee</b>
	IND 1265	<b>Tres Leches</b>
<b>V</b>	IND 500	<b>Vanilla Bean</b>
	IND 651	Crema di <b>Vanilla</b> <sup>®</sup>
	IND 46	French <b>Vanilla</b>
<b>Y</b>	IND 1157	<b>Yuzu</b>
<b>Z</b>	IND 568	<b>Zabaione</b>

# ARTISAN NATURAL INFUSIONS

Artisan flavor infusions contribute delicate organoleptic interpretations to alcoholic & non-alcoholic beverage, liqueur, beer & wine.

To craft your ultimate brew, please feel free to combine flavors in the *same* product family or *across* product families.

- **Natural flavor**
- **Natural color**
- **No preservatives**
- **Shelf stable**
- **No artificial sweeteners**
- **Heat Stable**

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

Available in:

- 2.2 lbs. jar
- 10 lbs. tub
- 60 lbs. bucket
- 580 lbs. drum
- 3000 lbs. totes

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

**STARTING USE GUIDELINE:** 0.5 - 1% by weight  
(Approximately 7oz. - 14oz. by weight per 10 gallons beer)

ARTISAN

ITEM #	ARTISAN FLAVOR INFUSIONS TYPE
<b>A</b> ART 24	Natural <b>Acai</b> Blueberry Artisan Flavor
ART 27-V2	Natural Tart <b>Apple</b> Artisan Flavor
ART 17	Natural <b>Apple Pie</b> Artisan Flavor
ART 55	Natural <b>Apricot</b> Artisan Flavor
<b>B</b> ART 15	Natural <b>Banana</b> Artisan Flavor
ART 46	△ Natural Wild <b>Berry</b> Artisan Flavor
ART 59	Natural <b>Blackberry</b> Artisan Flavor
ART 18	△ Natural <b>Blueberry</b> Artisan Flavor
ART 8	△ Natural <b>Boysenberry</b> Artisan Flavor
ART 23	△ Natural <b>Bubble Gum</b> Artisan Flavor
<b>C</b> ART 38	Natural Birthday <b>Cake</b> Artisan Flavor
ART 20	Natural Crema di <b>Caramel</b> ™ Artisan Flavor
ART 41	Natural Salted <b>Caramel</b> Artisan Flavor
ART 66-V1	Natural <b>Carrot Cake</b> Artisan Flavor
ART 36	△ Natural Maraschino “Bing” <b>Cherry</b> Artisan Flavor
ART 60	Natural Black <b>Cherry</b> Artisan Flavor
ART 61	Natural Red Sour <b>Cherry</b> Artisan Flavor
ART 3	Natural <b>Chocolate Fudge Brownie</b> Artisan Flavor

ITEM #	ARTISAN FLAVOR INFUSIONS TYPE
<b>C</b> ART 5	Bacio™ Natural <b>Chocolate Hazelnut Praline</b> Artisan Flavor
ART 42	Natural <b>Cinnamon Bun</b> Artisan Flavor
ART 21	Natural Espresso <b>Coffee</b> Artisan Flavor
ART 57	Natural <b>Coconut Cream</b> Artisan Flavor
ART 13	Natural <b>Cookies &amp; Cream</b> “Stracciatella” Artisan Flavor
ART 51	Natural <b>Cookie Dough</b> Artisan Flavor
ART 30	△ Natural <b>Cotton Candy</b> Artisan Flavor
ART 47	△ Natural <b>Cranberry</b> Artisan Flavor
<b>F</b> ART 48	Natural <b>French Toast</b> Artisan Flavor
<b>G</b> ART 45	△ Natural <b>Grape</b> Artisan Flavor
ART 54	Natural <b>Grapefruit</b> Artisan Flavor
ART 32	△ Natural <b>Guava</b> Artisan Flavor
<b>H</b> ART 4	Natural <b>Hazelnut Praline</b> Artisan Flavor
ART 5	Bacio™ Natural <b>Chocolate Hazelnut Praline</b> Artisan Flavor
<b>L</b> ART 14	Natural <b>Lemon</b> Artisan Flavor
ART 33	Natural <b>Lemon Meringue</b> Artisan Flavor
ART 43	Natural <b>Lemonade</b> Artisan Flavor

ITEM #	ARTISAN FLAVOR INFUSIONS TYPE
<b>L</b>	ART 25 Natural Key <b>L</b> ime Artisan Flavor
	ART 37 Natural <b>L</b> ychee Artisan Flavor
<b>M</b>	ART 11 Natural <b>M</b> ango Artisan Flavor
	ART 52 Natural <b>M</b> aple Praline Artisan Flavor
	ART 36 <input type="checkbox"/> Natural <b>M</b> araschino “Bing” Cherry Artisan Flavor
	ART 49 Natural Toasted <b>M</b> arshmallow Artisan Flavor
	ART 19 Natural Crème de <b>M</b> enthe Artisan Flavor
	ART 64 Natural <b>M</b> oscow Mule Artisan Flavor
	ART 39 Natural <b>M</b> ud Pie (Mississippi Mud) Artisan Flavor Powder
<b>O</b>	ART 44 Natural <b>O</b> atmeal Cookie Artisan Flavor
	ART 9 Natural <b>O</b> range Artisan Flavor
	ART 26 Natural <b>O</b> range Cream Artisan Flavor
	ART 2 <input type="checkbox"/> Natural Blood <b>O</b> range Artisan Flavor
	<b>P</b>
<b>P</b>	ART 12 Natural <b>P</b> each Artisan Flavor
	ART 65 Natural White <b>P</b> each Artisan Flavor
	ART 29 Natural Old Fashioned <b>P</b> eanut Butter Artisan Flavor
	ART 63 Natural <b>P</b> ear Artisan Flavor
	ART 53 Natural Butter <b>P</b> ecan Artisan Flavor
	ART 10 Natural <b>P</b> ineapple Artisan Flavor
	ART 35 Natural <b>P</b> istachio Butter Artisan Flavor
	ART 31 <input type="checkbox"/> Natural <b>P</b> omegranate Artisan Flavor
	ART 50 Natural <b>P</b> opcorn Artisan Flavor (salted)
	ART 58 <input type="checkbox"/> Natural Purple Sweet <b>P</b> otato Artisan Flavor (Ube)
<b>R</b>	ART 7 <input type="checkbox"/> Natural <b>R</b> aspberry Artisan Flavor
	ART 16 <input type="checkbox"/> Natural <b>R</b> ed Velvet Artisan Flavor
	ART 40 Natural <b>R</b> ocky Road Artisan Flavor
	ART 56 <input type="checkbox"/> Natural Wild Strawberry <b>R</b> hubarb Artisan Flavor
	<b>S</b>

ITEM #	ARTISAN FLAVOR INFUSIONS TYPE
<b>S</b>	ART 6 <input type="checkbox"/> Natural Wild <b>S</b> trawberry Artisan Flavor
	ART 56 <input type="checkbox"/> Natural Wild <b>S</b> trawberry Rhubarb Artisan Flavor
<b>T</b>	ART 62 Natural <b>T</b> angerine Artisan Flavor
<b>V</b>	ART 22 Natural <b>V</b> anilla Bean Artisan Flavor
<b>W</b>	ART 28 <input type="checkbox"/> Natural <b>W</b> atermelon Artisan Flavor

# COMPOUND INFUSIONS

Like a Master painter’s brush strokes, discover what each individual Compound can do for you, let alone when you artfully combine it in an infinite number of possibilities.

To craft your ultimate brew, please feel free to combine flavors in the *same* product family or *across* product families.

**STARTING USE GUIDELINE:** 0.5 - 1% by weight  
(Approximately 7oz. - 14oz. by weight per 10 gallons beer)

Available in:

- 2.2 lbs. jar
- 10 lbs. tub
- 60 lbs. bucket
- 580 lbs. drum
- 3000 lbs. totes

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

COMPOUNDS

	ITEM #	COMPOUND TYPE
<b>A</b>	312	<b>Almond</b>
	303	<b>Amaretto</b>
	3041	<b>Apple Pie</b>
	335	Tart <b>Apple</b>
	3072	Calvados X.O. Type Natural <b>Apple Brandy</b>
	330	<b>Apricot</b>
<b>B</b>	3078	Natural Maple <b>Bacon Type</b>
	309	<b>Banana</b>
	3082	Natural <b>Bananas Foster</b>
	3053	<b>Banana Split</b>
	3068	Sweet <b>Basil</b>
	3039	Natural Irish Stout <b>Beer Type</b>
	343	<b>Bergamot</b>
	3019-V1	Wild <b>Berry</b>
	351-V1	<b>Blackberry (Marion Berry)</b>
	334	Cassis ( <b>Blackcurrant</b> )
	322-V1	<b>Blueberry</b>
	371	<b>Bourbon Whiskey</b>
	328-V1	<b>Boysenberry</b>
	3057	<b>Brandy Natural</b>
	3079	Eggnog <b>Brandy</b>
	3072	Calvados X.O. Type Natural <b>Apple Brandy</b>
	365	Cognac “French <b>Brandy</b> ”
	3065	<b>Bubble Gum</b>
	3075	<b>Butter Rum</b>
375	<b>Butterscotch</b>	
<b>C</b>	3024	<b>Cachaça</b>

	ITEM #	COMPOUND TYPE
<b>C</b>	3025	<b>Caipiriña</b>
	3014	<b>Cajeta</b>
	3059	<b>Cake Batter (contains gluten)</b>
	3072	<b>Calvados X.O. Type Natural Apple Brandy</b>
	3008	<b>Cantaloupe</b>
	318	<b>Caramel</b>
	3090	Salted <b>Caramel</b>
	3010	Crema di <b>Caramel™</b>
	334	<b>Cassis (Blackcurrant)</b>
	399	<b>Chai “Tea”</b>
	314	<b>Champagne</b>
	3061	Wild Strawberry <b>Champagne</b>
	3026	Mascarpone <b>Cheese</b>
	3069	Natural <b>Cheesecake “Plain”</b>
	332-V1	Black <b>Cherry</b>
	382	<b>Cherry Blossom (Sakura)</b>
	350	Maraschino “Bing” <b>Cherry</b>
	302-V1	Red Sour <b>Cherry</b>
	385 *	Roasted <b>Chestnut (refrigerate) (2%)</b>
	3003	Roasted <b>Chestnut Grand Orange (refrigerate) (2%)</b>
	395	<b>Chocolate Fudge</b>
	3077	<b>Chocolate Fudge Brownie (2%)</b>
	3035	<b>Chocolate Truffle</b>
	3005	Hot <b>Chocolate</b>
	310	Dark <b>Chocolate</b>
	3009	Milk <b>Chocolate</b>

ITEM #	COMPOUND TYPE
<b>C</b> 3052	Mint <b>Chocolate</b> Chip
357	<b>Chocolate</b> -Mocha
380	<b>Chocolate</b> -Raspberry
3016	Swiss <b>Chocolate</b>
372 **	White <b>Chocolate</b>
3013	<b>Chokecherry</b>
3012	<b>Cinnamon</b>
3055	Natural <b>Coconut</b> Cream
3006	<b>Coconut</b> Rum
3056	Natural Toasted <b>Coconut</b> Cream

## COFFEE COMPOUNDS

3030	<b>Café</b> Latte
3044	Tiramisu
3087	Irish <b>Coffee</b>
101	Kona <b>Coffee</b> Fancy Pure for whipped cream and buttercream (0.1-0.2%)
325	Mexican <b>Coffee</b> Liqueur Type
34	Mocha “Espresso” <b>Coffee</b> for whipped cream & buttercream (0.1-0.2%)
3038	Triple Strength Espresso <b>Coffee</b>
3028	Natural Colorless <b>Coffee</b>
365	<b>Cognac</b> “French Brandy”
3086	<b>Concord</b> Breeze (Grape - Grapefruit)
3004	<b>Cookies &amp; Cream</b> “Stracciatella”
3048	<b>Cosmopolitan</b> “Cosmo”
370-V1	<b>Cranberry</b>
3040	<b>Crème</b> Brûlée
326	<b>Crème</b> de Menthe
373	<b>Curaçao</b>
3011	<b>Custard</b> “Panna Cotta”
<b>D</b> 3047	Strawberry <b>Daiquiri</b>
3066	<b>Date</b>
396	<b>Dulce</b> de Leche
<b>E</b> 338	<b>Eggnog</b>
3079	<b>Eggnog</b> Brandy
3034	<b>Elderberry</b>
376	<b>English</b> Toffee

ITEM #	COMPOUND TYPE
<b>E</b> 34	Mocha “Espresso” <b>Coffee</b> for whipped cream & buttercream (0.1-0.2%)
3038	Triple Strength <b>Espresso</b> <b>Coffee</b>
<b>F</b> 398	<b>Fiori</b> di Sicilia
<b>G</b> 3031	<b>Gardenia</b>
353	<b>Gianduja</b>
381	<b>Ginger</b>
3017	<b>Gingerbread</b>
313	<b>Grand</b> Orange
3086	<b>Concord</b> Breeze ( <b>Grape</b> - Grapefruit)
361	<b>Concord</b> <b>Grape</b>
3045	<b>Graham</b> Cracker
367	<b>Grapefruit</b>
392	<b>Grenadine</b> (Pomegranate)
346-V1	Pink <b>Guava</b>
<b>H</b> 336	<b>Hazelnut</b> Praline
379	Italian <b>Hazelnut</b> Liqueur Type
331	<b>Honey</b>
377	<b>Honeydew</b> Melon
3088	<b>Horchata</b>
3027	<b>Hurricane</b>
<b>I</b> 393	Madagascar Bourbon Vanilla <b>Ice</b> Cream (2%)
317	<b>Irish</b> Cream
<b>J</b> 315	<b>Jamaican</b> Rum
390	<b>Jasmine</b> Egyptian
<b>K</b> 378	<b>Key</b> Lime
319	<b>Kirsch</b>
345	<b>Kiwi</b>
101	Kona <b>Coffee</b> Fancy Pure for whipped cream and buttercream (0.1-0.2%)
<b>L</b> 354	<b>Lavender</b>
342	Violet <b>Lavender</b>
396	<b>Dulce</b> de <b>Leche</b>
3073	Natural Tres <b>Leches</b>
304	<b>Lemon</b>
3067	<b>Lemon</b> Verbena

# COMPOUND INFUSIONS

	ITEM #	COMPOUND TYPE
<b>L</b>	3060	Meyer <b>L</b> emon
	324	<b>L</b> ime
	378	Key <b>L</b> ime
	3033-V1	<b>L</b> ingonberry
	384	<b>L</b> ychee
<b>M</b>	386	<b>M</b> acadamia
	391	<b>M</b> ai Tai (natural flavor)
	3080	<b>M</b> andarin
	307	<b>M</b> ango
	329	<b>M</b> aple
	3078	Natural <b>M</b> aple Bacon Type
	350	<b>M</b> araschino “Bing” Cherry
	360	<b>M</b> argarita
	351-V1	Blackberry ( <b>M</b> arion Berry)
	3020	<b>M</b> arshmallow
	3042	<b>M</b> arzipan
	3026	<b>M</b> ascarpone Cheese
	368	<b>M</b> astic
	377	Honeydew <b>M</b> elon
	333	Water <b>m</b> elon
	326	Crème de <b>M</b> enthe
	3052	<b>M</b> int Chocolate Chip
	3046	<b>M</b> imosa
	3032	Mojito <b>M</b> int (just mint, no lime)
	357	Chocolate <b>M</b> ocha
34	<b>M</b> ocha “Espresso” Coffee for whipped cream & buttercream (0.1-0.2%)	
3054	<b>M</b> ojilada® (coconut, mint & lime)	
3023	<b>M</b> ojito Libre® (mint & lime)	
3032	<b>M</b> ojito Mint (just mint, no lime)	
3074	<b>M</b> ud Pie Powder (2%)	
<b>N</b>	3049	<b>N</b> eapolitan
	358	<b>N</b> utmeg
<b>O</b>	305	<b>O</b> range
	321	<b>O</b> range Blossom
	3051	<b>O</b> range Cream

	ITEM #	COMPOUND TYPE
<b>O</b>	383-V1	Blood <b>O</b> range
	363	French <b>O</b> range Liqueur Type
	313	Grand <b>O</b> range
<b>P</b>	3011	Custard “ <b>P</b> anna Cotta”
	364	<b>P</b> apaya
	320	<b>P</b> assion Fruit
	344	<b>P</b> each
	308	<b>P</b> ear
	397	<b>P</b> ear Williams
	3063	Butter <b>P</b> ecan
	327	<b>P</b> iña Colada
	301-V1	<b>P</b> ineapple
	5-V1	<b>P</b> istachio
	392	Grenadine ( <b>P</b> omegranate)
	387	Sweet <b>P</b> otato
	336	Hazelnut <b>P</b> raline
	362	Red <b>P</b> lum
	352-V1	<b>P</b> rickly Pear “Cactus Blossom” (Tunas)
	3076	<b>P</b> umpkin Pie
	366	<b>P</b> umpkin Spice
<b>R</b>	3050	<b>R</b> ainbow Sherbet
	388	Black <b>R</b> aspberry Seedless
	3085	Blue <b>R</b> aspberry
	380	Chocolate <b>R</b> aspberry
	3029-V1	<b>R</b> aspberry Framboise Seedless
	369	French Black <b>R</b> aspberry Liqueur Type
	13-V1	Red <b>R</b> aspberry Seedless
	3000	<b>R</b> hubarb
	3062	<b>R</b> oot Beer
	337	<b>R</b> ose
	3075	Butter <b>R</b> um
	3006	Coconut <b>R</b> um
	315	Jamaican <b>R</b> um
<b>S</b>	374	<b>S</b> ambuca
	3022	Roasted Black <b>S</b> esame Praline
	3050	Rainbow <b>S</b> herbet



	ITEM #	COMPOUND TYPE
<b>S</b>	3004	Cookies & Cream “ <b>Stracciatella</b> ”
	36-V1	<b>Strawberry</b>
	3047	<b>Strawberry Daiquiri</b>
	3015-V1	Wild <b>Strawberry</b>
	3061	Wild <b>Strawberry Champagne</b>
	3081	Burnt <b>Sugar</b>
	<b>T</b>	394
3058		<b>Tangelo (Tangerine Grapefruit)</b>
306		<b>Tangerine</b>
3064		Natural <b>Tart</b>
399		Chai “ <b>Tea</b> ”
340		Green <b>Tea</b>
339		<b>Tequila Gold Añejo</b>
3044		<b>Tiramisu</b>
3073		Natural <b>Tres Leches</b>
341		<b>Triple Sec</b>
376		English <b>Toffee</b>
<b>V</b>	3001	Crema di <b>Vanilla® Natural</b>
	3002	French <b>Vanilla Natural</b>
	323	Madagascar Bourbon <b>Vanilla Bean with Tahitian Vanilla Seeds</b>
	393	Madagascar Bourbon <b>Vanilla Ice Cream (2%)</b>
	3018	Balsamic <b>Vinegar di Amoretti®</b>
	342	<b>Violet Lavender</b>
<b>W</b>	389-V1	Black <b>Walnut</b>
	333	<b>Watermelon</b>
	371	Bourbon <b>Whiskey</b>
	3007	Sweet Scotch <b>Whisky Liqueur Type</b>
	3070	Burgundy <b>Wine</b>
	3071	Chardonnay <b>Wine</b>
	3091	Sangria <b>Wine Type</b>
	3036	<b>Wine Blossom</b>
	3092	Natural Sweet <b>Woodruff Type (AKA “Waldmeister”, “Reine des bois”, “Asperula”)</b>

	ITEM #	COMPOUND TYPE
<b>Z</b>	348	Grand <b>Zabaione</b>
	349	<b>Zuppa Inglese</b>

# EXTRACT INFUSIONS

All extracts are heat stable.

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

All the flavors of the rainbow that you could possibly imagine. An incredible array that when put to use at various use levels & combinations gives discovery to an entire new universe gastronomic sensations.

**Recommendation:** Measure all extracts using a digital scale.

*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.

To craft your ultimate brew, please feel free to combine flavors in the *same* product family or *across* product families.

Available in:

- 2 lbs. bottle
- 9 lbs. gallon
- 55 lbs. bucket
- 500 lbs. drum
- 2500 lbs. totes

### STARTING USE GUIDELINE:

0.01-0.02% by weight  
(Approximately 1.5 oz. - 3oz. by weight per 111 gallons of beer)

EXTRACTS

ITEM #	FLAVOR TYPE
<b>A</b> 1176	<b>Acai</b> Type Extract W.S.
1389	Natural <b>Agave</b> Type Extract W.S.
1231	<b>Alfalfa</b> Extract W.S.
1091	<b>Allspice</b> Extract W.S.
1116	Natural <b>Almond</b> Extract W.S.
88	<b>Amaretto</b> Extract W.S.
639	<b>Ancho Pepper</b> Extract W.S.
78	<b>Anise Oil</b> Extract W.S. (0.006-0.01%)
1015	Baked <b>Apple</b> with Caramelized Sugar Extract W.S.
1414	Natural Blood <b>Apple</b> Extract W.S.
616	Sweet <b>Apple</b> Extract W.S.
1196	Natural Tart <b>Apple</b> Extract W.S.
1264	Calvados X.O. Type Natural <b>Apple</b> Brandy Extract W.S.
1318	Natural <b>Apple Cider</b> Type Extract W.S.

ITEM #	FLAVOR TYPE
<b>A</b> 649	<b>Apple-Cinnamon</b> Extract W.S.
1085	<b>Apple Pie</b> with “Crust” Extract W.S.
48	<b>Apricot</b> Extract W.S.
1248	Natural <b>Avocado</b> Type Extract W.S.
<b>B</b> 1081	Natural <b>Bacon</b> Type Extract W.S.
1299	Natural Maple <b>Bacon</b> Type Extract W.S.
684	<b>Balsamic Vinegar</b> di Amoretti® Extract W.S.
60	<b>Banana</b> Extract W.S.
1218	Natural <b>Banana</b> Extract Powder W.S.
1309	Natural <b>Bananas Foster</b> Extract W.S.
1164	<b>Banana Split</b> Extract O.S.
1301	Natural <b>Barbecue Mesquite</b> Type Seasoning Extract Powder W.S.
1090	<b>Basil Oil</b> Extract W.S.
676	<b>Bay</b> Extract W.S.

ITEM #	FLAVOR TYPE
<b>B</b> 1044	Natural Roast <b>Beef</b> Extract W.S.
1077	Natural Irish Stout <b>Beer</b> Type Extract W.S.
1408	Natural <b>Bellini</b> Type Extract W.S.
1399	<b>Bergamot</b> Oil Extract W.S.
1412	Natural Cloud <b>berry</b> Extract W.S.
93	Saskatoon <b>Berry</b> Extract W.S.
1411	Natural Sloe <b>Berry</b> (Blackthorn) Extract W.S.
531	Maraschino “ <b>Bing</b> ” Cherry Extract W.S.
606	<b>Biscotti</b> Plain Extract W.S.
71	<b>Blackberry</b> Extract W.S.
1220	Natural <b>Blackberry</b> Type Extract Powder W.S.
67	Cassis ( <b>Blackcurrant</b> ) Extract W.S.
1411	Natural Sloe <b>Berry</b> ( <b>Blackthorn</b> ) Extract W.S.
1282	Natural <b>Bloody Mary</b> Seasoning Extract Powder W.S. (0.006%)
45	<b>Blueberry</b> Extract W.S.
1262	Natural <b>Blueberry</b> Type Extract W.S.
1307	Natural <b>Blueberry</b> Pie Extract W.S.
520	Natural <b>Bourbon</b> Whiskey Extract W.S.
510	Natural <b>Boysenberry</b> Extract W.S.
1191	Natural <b>Brandy</b> Extract W.S.
1264	Calvados X.O. Type Natural Apple <b>Brandy</b> Extract W.S.
537	Cognac “French <b>Brandy</b> ” Extract 88% alc. by vol. W.S.
4186	Grand Orange <b>Brandy</b> Extract W.S.
1053	Baked <b>Bread</b> Extract W.S.
1373	Natural Sweet Hawaiian <b>Bread</b> Roll Extract W.S.
1056	<b>Broccoli</b> Extract W.S.
1214	<b>Bubble Gum</b> Extract W.S.
87	<b>Butter</b> Extract O.S. (5 fold) (0.004%)
1249	Natural Brown <b>Butter</b> Extract O.S.
625	Natural Water Buffalo <b>Butter</b> Extract O.S. (0.005%-0.01%)
1230	Natural <b>Butter</b> Pecan Extract W.S.
7687	<b>Butter</b> Rum Extract O.S.

ITEM #	FLAVOR TYPE
<b>B</b> 529	<b>Butterscotch</b> Extract W.S.
1280	Natural <b>Butterscotch</b> Extract W.S.
<b>C</b> 1018	<b>Cachaça</b> Extract W.S.
1030	<b>Café Latte</b> Extract W.S.
637	<b>Caffeine</b> Extract Powder W.S. (100 fold)
1239	<b>Caipiriña</b> Extract W.S.
686	<b>Cajeta</b> Extract W.S.
1397	<b>Cake Batter</b> Extract W.S. (Pareve)
1268	Natural Birthday <b>Cake</b> Extract W.S.
1264	<b>Calvados</b> X.O. Type Natural Apple Brandy Extract W.S.
1179	Natural Cotton <b>Candy</b> Extract W.S.
1009	<b>Cantaloupe</b> Extract W.S.
99	<b>Cappuccino-Tiramisu</b> Extract W.S.
587	<b>Capsicum</b> Extra Hot Pepper Extract W.S. (0.004%)
66	<b>Caramel</b> Extract W.S. (100 fold)
521	<b>Caramel</b> Extract W.S.
679	Crema di <b>Caramel</b> <sup>™</sup> Extract W.S.
1308	Natural Salted <b>Caramel</b> Extract Powder W.S.
534	<b>Caraway</b> Oil Extract O.S.
1093	<b>Cardamom</b> Extract W.S.
1082	<b>Carrot</b> Extract W.S.
1357	<b>Carrot</b> Cake Extract W.S.
96	<b>Cashew</b> Extract W.S.
67	<b>Cassis</b> (Blackcurrant) Extract W.S.
1094	<b>Celery</b> Extract W.S.
648	<b>Chai</b> “Tea” Extract W.S.
59	<b>Champagne</b> Extract W.S.
1137	Marc de <b>Champagne</b> Extract W.S.
1228	Natural Wild Strawberry <b>Champagne</b> Extract W.S.
1281	Natural <b>Char</b> Extract W.S.
1413	Natural <b>Charred</b> Barrel Extract W.S. (Smoked Type)
667	Asiago <b>Cheese</b> Extract W.S.
1122	Natural Brie <b>Cheese</b> Extract W.S.
611	Cream <b>Cheese</b> Extract W.S.
1194	Natural Cream <b>Cheese</b> Extract W.S.



# EXTRACT INFUSIONS

ITEM #	FLAVOR TYPE
<b>C</b> 668	Feta <b>Cheese</b> Type Extract Powder W.S. (freeze)
1405	Natural Mascarpone <b>Cheese</b> Extract W.S.
1418	Natural Sheep Milk “Ricotta <b>Cheese</b> ” Extract W.S.
605	<b>Cheesecake</b> “Plain” Extract W.S.
1193	Natural <b>Cheesecake</b> “Plain” Extract W.S.
634	<b>Cherimoya</b> Extract W.S.
62	<b>Cherry</b> Extract Sour W.S.
621	<b>Cherry</b> Extract Sweet W.S.
599	<b>Cherry Blossom</b> (Sakura) Extract W.S.
518	Natural Black <b>Cherry</b> Extract W.S.
531	Maraschino “Bing” <b>Cherry</b> Extract W.S.
1052	Roasted <b>Chickpea</b> (Garbanzo Bean) Extract W.S.
1419	Natural Hatch Green <b>Chili</b> Pepper Extract W.S.
1329	Natural Sriracha (Hot <b>Chili</b> Sauce) Extract W.S. (0.04-0.08%)
1333	Natural Sriracha (Hot <b>Chili</b> Sauce) Extract Powder W.S. (0.04-0.08%)
1120	<b>Chipotle</b> Pepper Extract W.S.
72	<b>Chocolate</b> “Crème de Cacao” Extract W.S.
655	<b>Chocolate</b> Fudge Extract W.S.
1263	Natural <b>Chocolate</b> Extract W.S.
1289	Natural <b>Chocolate</b> Brownie Extract W.S.
1390	Natural <b>Chocolate</b> Chip Extract W.S.
658	Hot <b>Chocolate</b> Extract W.S.
675	Milk <b>Chocolate</b> Extract W.S.
696	Swiss <b>Chocolate</b> Extract W.S.
1095	<b>Cilantro</b> Extract W.S.
678	<b>Cinnamon</b> Extract W.S.
1271	Natural <b>Cinnamon</b> Bun Extract W.S.
1146	<b>Cinnamon</b> Latte Extract W.S.
649	Apple- <b>Cinnamon</b> Extract W.S.
1096	<b>Clove</b> Extract W.S.
1186	Natural <b>Coconut</b> Cream Extract W.S.
1188	Natural Toasted <b>Coconut</b> Cream Extract W.S.

ITEM #	FLAVOR TYPE
<b>C</b> 660	<b>Coconut</b> Rum Extract W.S.
1020	Natural Colorless <b>Coffee</b> Extract W.S.
77	Espresso <b>Coffee</b> Extract W.S.
1342	Natural Irish <b>Coffee</b> Extract W.S.
508	Natural Mexican <b>Coffee</b> Liqueur Type Extract W.S.
537	<b>Cognac</b> “French Brandy” Extract 88% alc. by vol. W.S.
1209	<b>Cola</b> Extract W.S.
532	<b>Concord</b> Grape Extract W.S.
90	<b>Condensed</b> Milk Extract W.S.
654	<b>Cookies &amp; Cream</b> “Stracciatella” Extract W.S.
1001	<b>Cookie</b> Dough Extract W.S.
1331	Natural Speculoos <b>Cookie</b> Extract W.S.
1097	<b>Coriander</b> Extract W.S.
577	Sweet <b>Corn</b> Extract W.S.
1144	<b>Cosmopolitan</b> “Cosmo” Extract W.S.
1179	<b>Cotton</b> Candy Extract W.S.
92	<b>Cranberry</b> Extract W.S.
1006	Heavy <b>Cream</b> Extract W.S.
1089	Natural <b>Crème</b> Brûlée Extract W.S.
1190	Natural <b>Cucumber</b> Extract W.S.
1098	<b>Cumin</b> Extract W.S.
557	<b>Curaçao</b> Extract W.S.
1061	<b>Curry</b> Oil Extract O.S.
680	<b>Custard</b> “Panna Cotta” Extract W.S.
544	Cooked <b>Custard</b> Extract W.S.
<b>D</b> 1142	Strawberry <b>Daiquiri</b> Extract W.S.
578	<b>Date</b> Extract W.S.
540	<b>Dill</b> Weed Oil Extract O.S.
626	<b>Dr.</b> Sarsaparilla Extract W.S.
646	<b>Dulce</b> de Leche Extract W.S.
<b>E</b> 644	Roasted <b>Eggplant</b> Extract W.S.
505	Natural <b>Eggnog</b> Extract W.S.
1055	<b>Elderberry</b> Blossom Extract W.S.
1336	Natural <b>Elderberry</b> “Sambuco” Type Extract W.S.
1079	Natural <b>Elderflower</b> Extract W.S.

ITEM #	FLAVOR TYPE
<b>E</b> 1321	Natural <b>Energy Drink Type M</b> Extract W.S.
1240	Natural <b>Energy Drink Type R</b> Extract W.S.
100	<b>English Toffee</b> Extract W.S.
1279	Natural <b>English Toffee</b> Extract W.S.
77	<b>Espresso Coffee</b> Extract W.S.
1229	Natural <b>Eucalyptus</b> Extract W.S.
<b>F</b> 1099	<b>Fennel</b> Extract W.S.
570	<b>Fenugreek</b> Extract W.S.
511	Natural <b>Fig</b> Extract W.S.
612	<b>Fiori di Sicilia</b> Extract W.S.
1012	<b>Fir Needle Siberian</b> Extract O.S.
1246	Natural <b>French Toast Type</b> Extract W.S.
1349	Natural <b>Fruit Cocktail Type</b> Extract W.S.
<b>G</b> 581	<b>Gardenia</b> Extract W.S.
1109	<b>Garlic</b> Extract W.S.
1035	<b>Geranium Oil</b> Extract O.S.
522	<b>Ginger</b> Extract W.S.
1328	Organic <b>Ginger</b> Extract W.S.
1272	Natural <b>Ginger Ale Type</b> Extract W.S.
697	<b>Gingerbread</b> Extract W.S.
1178	<b>Goji berry Type</b> Extract W.S.
677	<b>Gooseberry</b> Extract W.S.
1149	Natural <b>Graham Cracker</b> Extract W.S.
1372	Natural <b>Grapefruit Zest Oil</b> Extract W.S.
532	<b>Concord Grape</b> Extract W.S.
1045	Pomegranate ( <b>Grenadine</b> ) Extract W.S. (all natural)
1046	Pomegranate ( <b>Grenadine</b> ) Extract W.S. (all natural-natural color added)
558	<b>Guanabana Fruit</b> Extract W.S. (Soursop)
600	<b>Guarana</b> Extract W.S.
52	<b>Guava</b> Extract W.S.
<b>H</b> 689	Natural <b>Habanero Hot Pepper</b> Extract W.S.
1364	<b>Habanero Pepper</b> Extract Powder W.S. (100X)
1244	Natural <b>Ham Hock (Roasted Ham) Type</b> Extract W.S.

ITEM #	FLAVOR TYPE
<b>H</b> 503	Italian <b>Hazelnut Liqueur Type</b> Extract W.S.
538	<b>Praline Hazelnut</b> Extract W.S.
561	<b>Hibiscus</b> Extract W.S.
563	Natural <b>Hickory Barbecue</b> Extract W.S.
519	Natural <b>Honey</b> Extract W.S.
85	<b>Honeydew Melon</b> Extract W.S.
1350	Natural <b>Horchata</b> Extract W.S.
1111	<b>Horseradish</b> Extract W.S.
1110	Louisiana <b>Hot Sauce</b> Extract W.S.
501	<b>Huckleberry</b> Extract W.S.
<b>I</b> 695	<b>Indian Spice</b> Extract O.S.
1400	<b>Irish Cream</b> Extract W.S.
<b>J</b> 550	<b>Jackfruit</b> Extract W.S.
1370	<b>Jalapeño Pepper</b> Extract W.S.
1363	<b>Jalapeño Pepper</b> Extract Powder W.S. (100X)
76	<b>Jamaican Rum</b> Extract W.S.
1070	<b>Jasmine Egyptian</b> Extract W.S.
1354	Natural <b>Juniper Berry Terpeneless</b> Extract W.S.
<b>K</b> 601	<b>Kumquat Zest Oil</b> Extract O.S.
91	<b>Key Lime</b> Extract W.S. (0.005%)
524	<b>Kirsch</b> Extract W.S.
79	<b>Kirshwasser</b> Extract W.S.
56	<b>Kiwi</b> Extract W.S.
<b>L</b> 690	<b>Lavender Oil</b> Extract O.S.
83	Violet <b>Lavender</b> Extract W.S.
49	<b>Lemon</b> Extract W.S. (0.005%)
1319	Natural <b>Lemon</b> Extract W.S. (0.005%)
1126	<b>Meyer Lemon</b> Extract W.S.
1379	<b>Lemongrass Oil</b> Extract W.S.
1153	Natural <b>Lemon Verbena Type Oil</b> Extract O.S.
1368	Natural Mountain Spring <b>Lemon Lime Soda Type</b> Extract W.S.
1157	Natural “Yuzu” Type <b>Lemon Juice</b> Extract W.S. (salted)
1386	<b>Lemon Zest Oil</b> Extract W.S.
1325	Organic <b>Lemon Zest Oil</b> Extract O.S.
646	<b>Dulce de Leche</b> Extract W.S.



	ITEM #	FLAVOR TYPE
<b>L</b>	1265	Natural Tres Leches Extract W.S.
	602	Natural Licorice Extract O.S.
	1352	Natural Red Licorice Extract W.S.
	97	Natural Lime Extract W.S. (0.004%)
	1378	Lime Zest Oil Extract W.S.
	1368	Natural Mountain Spring Lemon Lime Soda Type Extract W.S.
	1388	Kaffir Lime Oil Extract W.S.
	91	Key Lime Extract W.S. (0.005%)
	685	Limoncello Extract W.S.
	1038	Lingonberry Extract W.S.
	586	Lychee Extract W.S.
<b>M</b>	542	Macadamia Extract W.S.
	620	Mai Tai Extract W.S.
	1040	Malt Extract W.S.
	1041	Malted Milk Extract W.S.
	1393	Mandarin Zest Oil Extract W.S.
	55	Mango Extract W.S.
	1266	Ripe Mango Extract W.S.
	1177	Mangosteen Type Extract W.S.
	95	Maple Extract W.S.
	1299	Natural Maple Bacon Type Extract W.S.
	531	Maraschino “Bing” Cherry Extract W.S.
	546	Margarita Extract W.S.
	1100	Marjoram Extract W.S.
	543	Sicilian Marsala Wine Type Extract W.S.
	1010	Marshmallow Extract W.S.
	1200	Natural Toasted Marshmallow Extract W.S.
	1113	Marzipan Extract W.S.
	1405	Natural Mascarpone Cheese Extract W.S.
	567	Mastic Oil Extract O.S.
	1247	Natural Mayonnaise Type Extract O.S.
85	Honeydew Melon Extract W.S.	
504	Watermelon Extract W.S.	
1398	Crème de Menthe Extract W.S.	
69	Crème de Menthe Extract O.S.	
1301	Natural Barbecue Mesquite Type Seasoning Extract Powder W.S.	

	ITEM #	FLAVOR TYPE
<b>M</b>	1039	Milk Extract W.S.
	90	Condensed Milk Extract W.S.
	1041	Malted Milk Extract W.S.
	1418	Natural Sheep Milk “Ricotta Cheese” Extract W.S.
	1139	Mimosa Extract W.S.
	1163	Mint Chocolate Chip Extract O.S.
	1033	Mojito Mint Extract W.S. (just mint, no lime)
	1295	Peppermint Extract W.S.
	64	Spearmint Extract O.S.
	1169	Mojilada® Extract O.S. (coconut, mint & lime)
	1025	Mojito Libre® Extract W.S. (mint & lime)
	1033	Mojito Mint Extract W.S. (just mint, no lime)
	584	Molasses Extract W.S.
	1330	Natural Moroccan Spice Blend Powder (to taste)
	1385	Natural Moscow Mule Extract W.S.
	1368	Natural Mountain Spring Lemon Lime Soda Type Extract W.S.
	1269	Natural Mud Pie (Mississippi Mud) Extract W.S.
	666	Mushroom Porcini Extract W.S.
	1237	Natural Mushroom Porcini Extract W.S.
	1078	Natural Shiitake Mushroom Extract W.S.
571	Mustard Oil Extract O.S.	
<b>N</b>	1160	Neapolitan Extract O.S.
	1326	Natural Toffee Nut Extract W.S.
	1101	Nutmeg Extract W.S.
	1327	Natural Nutty Extract W.S.
<b>O</b>	1417	Natural Oak Wood Extract W.S.
	1278	Natural Oatmeal Cookie Extract W.S.
	1273	Natural Black Kalamata Olive Oil Extract W.S.
	1107	Onion Extract W.S.
	1108	Green Onion Extract W.S.
	1300	Natural Sour Cream & Onion Seasoning Type Extract Powder W.S.
	43	Orange Extract W.S.

ITEM #	FLAVOR TYPE
<b>O</b> 1182	Natural <b>Orange</b> Extract Powder W.S.
1172	Natural Blood <b>Orange</b> Extract W.S.
527	<b>Orange Blossom</b> Extract W.S.
1392	<b>Orange Cream</b> Extract W.S.
1129	<b>Orange Zest</b> Extract W.S.
556	French <b>Orange</b> Liqueur Type Extract W.S.
41WS	Grand <b>Orange</b> Extract W.S. (0.006%)
693	Grand <b>Orange</b> V.S.O.P. Extract W.S.
694	Grand <b>Orange</b> X.O. Extract W.S.
4186	Grand <b>Orange</b> Brandy Extract W.S.
1102	<b>Oregano</b> Extract W.S.
<b>P</b> 1125	<b>Panda</b> (Pandan Leaf) Extract W.S.
680	Custard “ <b>Panna Cotta</b> ” Extract W.S.
566	<b>Panettone</b> Extract O.S.
58	<b>Papaya</b> Extract W.S.
82	Natural <b>Paprika</b> Oil Extract O.S.
1114	<b>Parsley</b> Extract W.S.
53	<b>Passion Fruit</b> Extract W.S.
1052	Roasted <b>Chickpea</b> (Garbanzo Bean) Extract W.S.
61	<b>Peach</b> Extract W.S.
1183	Natural <b>Peach</b> Extract Powder W.S.
1384	White <b>Peach</b> Extract W.S.
1401	Natural <b>Peaches &amp; Cream</b> Type Extract W.S.
1355	Natural <b>Peanut</b> Extract W.S.
1356	Natural Roasted <b>Peanut</b> Extract W.S.
51	<b>Pear</b> Extract W.S.
1195	Natural <b>Pear Williams</b> Extract W.S.
509	Natural <b>Pecan</b> Extract W.S.
1230	Natural Butter <b>Pecan</b> Extract W.S.
1257	Natural Toasted Butter <b>Pecan</b> Extract W.S.
639	Ancho <b>Pepper</b> Extract W.S.
1185	Natural Roasted Red Bell <b>Pepper</b> W.S.
1092	Black <b>Pepper</b> Decolorized Extract W.S.
587	Capsicum Extra Hot <b>Pepper</b> Extract W.S. (0.004%)
1120	Chipotle <b>Pepper</b> Extract W.S.

ITEM #	FLAVOR TYPE
<b>P</b> 689	Natural Habanero Hot <b>Pepper</b> Extract W.S.
1364	Habanero <b>Pepper</b> Extract Powder W.S. (100X)
1419	Natural Hatch Green Chili <b>Pepper</b> Extract W.S.
1370	Jalapeño <b>Pepper</b> Extract W.S.
1363	Jalapeño <b>Pepper</b> Extract Powder W.S. (100X)
1106	White <b>Pepper</b> Extract W.S.
1295	<b>Peppermint</b> Extract W.S.
589	Natural <b>Persimmon</b> Extract W.S.
1306	Natural <b>Pie</b> Extract W.S.
1283	Natural <b>Pie</b> Crust Extract W.S.
1307	Natural Blueberry <b>Pie</b> Extract W.S.
1375	Natural Chess <b>Pie</b> Extract W.S.
1275	Natural Pumpkin <b>Pie</b> Extract W.S.
1285	Natural Pumpkin <b>Pie</b> Sauce Extract W.S.
68	<b>Piña Colada</b> Extract W.S.
54	<b>Pineapple</b> Extract W.S.
40-V1	<b>Pistachio</b> Extract W.S.
633	Natural <b>Pistachio</b> Extract W.S.
1256	Natural Toasted <b>Pistachio</b> Extract W.S.
513	<b>Plum</b> Extract W.S.
1045	<b>Pomegranate</b> (Grenadine) Extract W.S. (all natural)
1046	<b>Pomegranate</b> (Grenadine) Extract W.S. (all natural-natural color added)
1261	Natural <b>Pomegranate</b> Type Extract W.S.
1298	Organic Natural <b>Pomegranate</b> Type Extract W.S.
1323	Natural <b>Popcorn</b> Extract W.S.
574	<b>Port Wine</b> Extract W.S.
614	<b>Potato</b> Extract W.S.
615	Sweet <b>Potato</b> W.S.
538	<b>Praline Hazelnut</b> Extract W.S.
1377	Natural <b>Pretzel</b> Type Extract W.S.
560	<b>Prickly Pear</b> “Cactus Blossom” (Tunas) Extract W.S.
622	Natural <b>Prune</b> Extract W.S.
506	Natural <b>Pumpkin</b> Extract W.S.



	ITEM #	FLAVOR TYPE
<b>P</b>	1290	Natural <b>Pumpkin</b> Extract W.S.
	1275	Natural <b>Pumpkin Pie</b> Extract W.S.
	1285	Natural <b>Pumpkin Pie Sauce</b> Extract W.S.
	1151	Natural <b>Pumpkin Spice</b> Extract W.S.
	665	<b>Punch</b> Extract W.S.
<b>R</b>	1215	<b>Rainbow Sherbet</b> Extract W.S.
	576	<b>Raisin</b> Extract W.S.
	1155	<b>Ranch Type</b> Extract Powder W.S. (freeze)
	42	<b>Raspberry</b> Extract W.S. (0.006%)
	1028	<b>Raspberry Framboise</b> Extract W.S.
	580	<b>Raspberry</b> Extract Natural W.S. (0.006%)
	572	Black <b>Raspberry</b> Extract W.S.
	573	French Black <b>Raspberry Liqueur Type</b> Extract W.S.
	650	<b>Rhubarb</b> Extract W.S.
	1270	Natural <b>Rocky Road</b> Extract W.S.
	514	Natural <b>Root Beer</b> Extract W.S.
	526	Natural <b>Rose Oil</b> Extract W.S.
	1103	<b>Rosemary</b> Extract W.S.
	670	Clarified <b>Rosemary Oil</b> Extract O.S.
	7687	Butter <b>Rum</b> Extract O.S.
	660	Coconut <b>Rum</b> Extract W.S.
	76	Jamaican <b>Rum</b> Extract W.S.
1297	Natural Spice <b>Rum</b> Extract W.S.	
<b>S</b>	687	<b>Saffron "All Red"</b> Extract W.S.
	1057	<b>Sage Dalmatian</b> Extract W.S.
	1131	Liquid <b>Salt Concentrate</b> W.S. (to taste)
	1336	Natural Elderberry " <b>Sambuco</b> " Type Extract W.S.
	626	Dr. <b>Sarsaparilla</b> Extract W.S.
	93	Natural <b>Saskatoon Berry</b> Extract W.S.
	1110	Louisiana Hot <b>Sauce</b> Extract W.S.
	1014	Roasted Black <b>Sesame</b> Extract W.S.
	1215	Rainbow <b>Sherbet</b> Extract W.S.
	1253	Natural Cream <b>Sherry</b> Extract W.S.
	1411	Natural <b>Sloe Berry</b> (Blackthorn) Extract W.S.
	1413	Natural Charred Barrel Extract W.S. ( <b>Smoked Type</b> )

	ITEM #	FLAVOR TYPE
<b>S</b>	1422	Happy <b>Smokers</b> Extract W.S.
	1351	Natural <b>S'mores</b> Extract W.S. (0.02-0.04%)
	1368	Natural Mountain Spring Lemon Lime <b>Soda Type</b> Extract W.S.
	1072	<b>Sour Cream</b> Extract Natural W.S.
	1300	Natural <b>Sour Cream &amp; Onion Seasoning Type</b> Extract Powder W.S.
	1054	<b>Sourdough</b> Extract W.S.
	1156	Natural <b>Sour Flavor</b> Extract W.S.
	558	Guanabana Fruit Extract W.S. ( <b>Soursop</b> )
	64	<b>Spearmint</b> Extract O.S.
	1331	Natural <b>Speculoos Cookie</b> Extract W.S.
	1420	Natural <b>Spice</b> Extract W.S.
	1416	Natural Dark <b>Spice</b> Extract W.S.
	695	Indian <b>Spice</b> Extract O.S.
	1330	Natural Moroccan <b>Spice Blend Powder</b> (to taste)
	1213	Natural Butternut <b>Squash</b> Extract O.S.
	1329	Natural <b>Sriracha</b> (Hot Chili Sauce) Extract W.S. (0.04-0.08%)
	1333	Natural <b>Sriracha</b> (Hot Chili Sauce) Extract Powder W.S. (0.04-0.08%)
	1359	Natural <b>Starfruit</b> Extract W.S.
	654	Cookies & Cream " <b>Stracciatella</b> " Extract W.S.
	1128	<b>Strawberry</b> Extract Natural W.S.
	44	Wild <b>Strawberry</b> Extract W.S.
	1228	Natural Wild <b>Strawberry Champagne</b> Extract W.S.
	1142	<b>Strawberry Daiquiri</b> Extract W.S.
	1203	<b>Strega "Type"</b> Extract O.S. <small>The term "Strega Type" is used to describe an Amoretti flavor product as being similar in taste to Strega. "Strega" is a registered trademark owned by S.P.A. Strega Alberti Benevento S.A.B. Neither Amoretti nor Noushig, Inc. are associated with, sponsored by, or otherwise affiliated with such trademark owner.</small>
	1338	Brown <b>Sugar</b> Extract W.S.
	1088	Burnt <b>Sugar</b> Extract W.S.
	1305	Natural <b>Sugar Cone</b> Extract W.S.
585	<b>Sunflower Seed</b> Extract W.S.	
<b>T</b>	1302	Natural <b>Tahini</b> Extract O.S.
	636	<b>Tamarind</b> Extract W.S.

EXTRACTS



ITEM #	FLAVOR TYPE
<b>T</b> 1204	<b>T</b> angelo (Tangerine Grapefruit) Extract O.S.
50	<b>T</b> angerine Orange Extract W.S.
1104	<b>T</b> arragon Extract W.S.
562	<b>T</b> ea Extract W.S.
648	Chai “ <b>T</b> ea” Extract W.S.
1087	Natural Chamomile <b>T</b> ea Extract O.S.
512	Green <b>T</b> ea Extract W.S.
1037	Caza™ <b>T</b> equila de Agave Type Extract W.S.
530	<b>T</b> equila Gold Añejo Extract W.S.
1243	Natural <b>T</b> equila Gold Añejo Extract W.S.
1175	<b>T</b> eriyaki Type Extract W.S.
1105	<b>T</b> hyme Extract W.S.
99	Cappuccino- <b>T</b> iramisu Extract W.S.
1246	Natural French <b>T</b> oast Type Extract W.S.
100	English <b>T</b> offee Extract W.S.
1279	Natural English <b>T</b> offee Extract W.S.
1326	Natural <b>T</b> offee Nut Extract W.S.
641	Sundried <b>T</b> omato Extract Powder W.S. (freeze)
1205	Natural <b>T</b> onka Bean Type Extract O.S.
1265	Natural <b>T</b> res Leches Extract W.S.
80	<b>T</b> riple Sec Extract W.S.
630	Black <b>T</b> ruffle Extract W.S.
1132	White <b>T</b> ruffle Extract W.S.
<b>V</b> 691	<b>V</b> anilla Butter Extract W.S.
1165	Natural <b>V</b> anilla Butter Extract W.S.
1365	Natural <b>V</b> anilla Cream Extract W.S. (as in Cream Soda)
651	Natural Crema di <b>V</b> anilla® Extract W.S.
652	French <b>V</b> anilla Extract Natural W.S.
1267	Natural French <b>V</b> anilla Extract W.S.
1032	<b>V</b> anilla Caviar® Madagascar Bourbon W.S.
1216	<b>V</b> anilla Madagascar Bourbon W.S. (1X)
500	<b>V</b> anilla Madagascar Bourbon W.S. (2X)
595	<b>V</b> anilla Madagascar Bourbon with Specks W.S. (2X)
75	<b>V</b> anilla Madagascar Bourbon W.S. (20X)

ITEM #	FLAVOR TYPE
<b>V</b> 683	<b>V</b> anilla Madagascar Bourbon with Specks W.S. (20X)
1233	<b>V</b> anilla Madagascar Bourbon “European Style” W.S. (2X)
1345-V1	<b>V</b> anilla Madagascar Bourbon “European Style” W.S. (with alcohol)
699	<b>V</b> anilla Madagascar Bourbon “European Style” W.S. (20X)
1000	<b>V</b> anilla Madagascar Bourbon “European Style” with Specks W.S. (20X)
545	<b>V</b> anilla Madagascar Bourbon with Tahitian Vanilla Seeds W.S. (20X)
1002	<b>V</b> anilla Tahitian W.S. (2X)
1004	<b>V</b> anilla Tahitian W.S. (20X)
1003	<b>V</b> anilla Tahitian with Specks W.S. (2X)
1005	<b>V</b> anilla Tahitian with Specks W.S. (20X)
1234	<b>V</b> anilla Tahitian “European Style” W.S. (2X)
1235	<b>V</b> anilla Tahitian “European Style” W.S. (20X)
1293	<b>V</b> anillin Extract Natural W.S. (2X)
1294	<b>V</b> anillin Extract Natural W.S. (10X)
1180	Natural <b>V</b> anillin Powder W.S. (0.005%)
535	<b>V</b> ermouth Extract W.S.
684	Balsamic <b>V</b> inegar di Amoretti® Extract W.S.
1159	<b>V</b> iolet Extract O.S.
83	<b>V</b> iolet Lavender Extract W.S.
<b>W</b> 63	<b>W</b> alnut Extract W.S.
507	Black <b>W</b> alnut Extract W.S.
504	<b>W</b> atermelon Extract W.S.
1219	Natural <b>W</b> atermelon Extract Powder W.S.
520	Natural Bourbon <b>W</b> hiskey Extract W.S.
1201	Natural Scotch <b>W</b> hiskey Type Extract W.S.
664	Sweet Scotch <b>W</b> hiskey Liqueur Type Extract W.S.
1063	Burgundy <b>W</b> ine Extract W.S.
1346	Natural Cabernet Sauvignon <b>W</b> ine Type Extract W.S.
1062	Natural Chardonnay <b>W</b> ine Extract W.S.



# EXTRACT INFUSIONS

	ITEM #	FLAVOR TYPE
<b>W</b>	1259	Natural Cooking <b>W</b> ine Type Extract W.S.
	638	“Eiswein” <b>W</b> ine Extract W.S.
	1315	Natural Madeira <b>W</b> ine Type Extract W.S.
	543	Sicilian Marsala <b>W</b> ine Type Extract W.S.
	1296	Natural Merlot <b>W</b> ine Type Extract W.S.
	1254	Natural Salty Mirin <b>W</b> ine Type Extract W.S.
	1255	Natural Sweet Mirin <b>W</b> ine Type Extract W.S.
	1344	Natural Pinot Grigio <b>W</b> ine Type Extract O.S.
	574	Port <b>W</b> ine Extract W.S.
	1260	Natural Sake <b>W</b> ine Type Extract W.S.
	1360	Natural Sangria <b>W</b> ine Type Extract W.S.
	73	White <b>W</b> ine Extract W.S.
	1369	Natural <b>W</b> intergreen Extract W.S.
	1417	Natural Oak <b>W</b> ood Extract W.S.
	1367	Natural Sweet <b>W</b> oodruff Type Extract W.S. (AKA “Waldmeister”, “Reine des bois”, “Asperula”)
<b>Y</b>	1277	Natural <b>Y</b> east Extract W.S.
	674	<b>Y</b> ogurt Plain Extract W.S.
	1157	Natural “ <b>Y</b> uzu” Type Lemon Juice Extract W.S. (salted)
	1409	Natural <b>Y</b> uzu Oil Extract W.S. (unsalted)
<b>Z</b>	568	<b>Z</b> abaione Extract W.S.
	559	<b>Z</b> arzamora Berry Extract W.S.

EXTRACTS

# LIQUEUR CONCENTRATES

*Partial list. Hundreds available, please inquire.*

Available in:

- 1 gal jug
- 6 gal bucket
- 55 gal drum
- 275 gal totes

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

**STARTING USE GUIDELINE:** 0.01-0.02% by weight  
(Approximately 1.5oz. - 3oz. by weight per 111 gallons beer)

ITEM #	FLAVOR TYPE
<b>A</b> 835	<b>Almond</b>
888	<b>Amaretto</b>
878	<b>Anise</b>
8692	Star <b>Anise</b> Oil Terpeneless
824	French Star <b>Anise</b> Type
848	<b>Apricot</b>
<b>B</b> 860	<b>Banana</b>
820	<b>Bourbon</b> Whiskey
886	<b>Brandy</b>
<b>C</b> 81018	<b>Cachaça</b>
81019	<b>Caipiriña</b>
859	<b>Champagne</b>
872	<b>Chocolate</b> “Crème de Cacao”
8658	Hot <b>Chocolate</b>
823	<b>Coconut</b> Rum
808	Mexican <b>Coffee</b> Type
8654	<b>Cookies &amp; Cream</b>
8537	<b>Cognac</b> “French Brandy”
<b>H</b> 8689	<b>Habanero</b> Hot Pepper
803	Italian <b>Hazelnut</b> Type
<b>I</b> 870	<b>Irish</b> Cream
<b>J</b> 876	<b>Jamaican</b> Rum
<b>K</b> 8524	<b>Kirsch</b>
<b>L</b> 8690	<b>Lavender</b>
<b>M</b> 843	Sicilian <b>Marsala</b> Wine Type
81034	Mojito <b>Mint</b> (just mint, no lime)
81169	<b>Mojilada</b> ® (coconut, mint & lime)

ITEM #	FLAVOR TYPE
<b>M</b> 81026	<b>Mojito Libre</b> ® (mint & lime)
81034	<b>Mojito</b> Mint (just mint, no lime)
<b>O</b> 856	French <b>Orange</b> Type
841	Grand <b>Orange</b>
8693	Grand <b>Orange</b> V.S.O.P.
8694	Grand <b>Orange</b> X.O.
84186	Grand <b>Orange</b> Brandy
<b>P</b> 851	<b>Pear</b> Williams
8689	<b>Habanero</b> Hot <b>Pepper</b>
<b>R</b> 842	<b>Raspberry</b>
8573	French Black <b>Raspberry</b> Type
8526	<b>Rose</b>
823	Coconut <b>Rum</b>
876	<b>Jamaican</b> <b>Rum</b>
<b>S</b> 8695	Indian <b>Spice</b>
<b>T</b> 81037	<b>Caza</b> ™ <b>Tequila</b> de Agave Type
8530	<b>Tequila</b> Gold Añejo
<b>V</b> 8652	French <b>Vanilla</b>
800	<b>Vodka</b>
<b>W</b> 820	<b>Bourbon</b> <b>Whiskey</b>
81201	Scotch <b>Whisky</b> Type
843	Sicilian <b>Marsala</b> <b>Wine</b> Type

CONCENTRATES

# LIQUEUR FLAMBÉS & DESSERT WINES

Partial list. Hundreds available, please inquire.

One bottle of Amoretti Liqueur Flambé & Dessert Wine is equal in flavor value to approximately 3 bottles of Liqueur off the shelf.

Advantages: Amazingly impactful flavor & aroma.  
Tremendous cost savings.

Available in:

- 1 gal jug
- 6 gal bucket
- 55 gal drum
- 275 gal totes

ITEM #	LIQUEUR FLAMBÉ & DESSERT WINE TYPES
<b>A</b>	935 <b>Almond</b> Liqueur Flambé
	988 <b>Amaretto</b> di Amoretti Liqueur Flambé
	978 French Star <b>Anise</b> Type Liqueur Flambé
<b>B</b>	960 Crème de <b>Banana</b> Liqueur Flambé
	920 <b>Bourbon</b> Whiskey Liqueur Flambé
	986 <b>Brandy</b> Liqueur Flambé
	937 Cognac “French <b>Brandy</b> ” Liqueur Flambé
<b>C</b>	91018 <b>Cachaça</b> Liqueur Flambé
	91019 <b>Caipiriña</b> Liqueur Flambé
	999 <b>Cappuccino-Tiramisu</b> Liqueur Flambé
	959 Fleur de <b>Champagne</b> Liqueur Flambé
	931 <b>Maraschino</b> “Bing” <b>Cherry</b> Liqueur Flambé
	972 <b>Chocolate</b> “Crème de Cacao” Liqueur Flambé
	97684 <b>Coconut Rum</b> Liqueur Flambé
	977 Espresso <b>Coffee</b> Liqueur Flambé
	908 Mexican <b>Coffee</b> Type Liqueur Flambé
	937 Cognac “French <b>Brandy</b> ” Liqueur Flambé
	992 <b>Cranberry</b> Liqueur Flambé
<b>E</b>	938 <b>Eggnog</b> Liqueur Flambé
<b>G</b>	910 Crema di <b>Gianduja</b> ™ Liqueur Flambé
<b>H</b>	9538 <b>Hazelnut Praline</b> Liqueur Flambé
	903 Italian <b>Hazelnut</b> Type Liqueur Flambé
<b>I</b>	970 <b>Irish Cream</b> Liqueur Flambé
<b>K</b>	924 <b>Kirsch</b> Liqueur Flambé
<b>L</b>	997 <b>Limecello</b> Liqueur Flambé
	949 <b>Limoncello</b> Liqueur Flambé
<b>M</b>	943 Sicilian <b>Marsala</b> Wine Type Dessert Wine
	969 Crème de <b>Menthe</b> Liqueur Flambé
<b>O</b>	956 French <b>Orange</b> Type Liqueur Flambé

ITEM #	LIQUEUR FLAMBÉ & DESSERT WINE TYPES
<b>O</b>	941 Grand <b>Orange</b> Liqueur Flambé
	9693 Grand <b>Orange</b> V.S.O.P. Liqueur Flambé
	9694 Grand <b>Orange</b> X.O. Liqueur Flambé
<b>P</b>	9051 <b>Pear</b> Liqueur Flambé
	940 <b>Pistachio</b> Liqueur Flambé
	9144 Crema di <b>Pistachio</b> ™ Liqueur Flambé
	9513 <b>Plum</b> Dessert Wine
	91046 <b>Pomegranate Baci Bella Tini</b> ™ Liqueur Flambé
<b>R</b>	942 <b>Raspberry</b> Liqueur Flambé
	973 French Black <b>Raspberry</b> Type Liqueur Flambé
	957 <b>Rose</b> Liqueur Flambé
	97684 <b>Coconut Rum</b> Liqueur Flambé
	976 <b>Jamaican Rum</b> Liqueur Flambé
<b>S</b>	9431 <b>San Marzano</b> Type Liqueur Flambé
	944 Wild <b>Strawberry</b> Liqueur Flambé
	91203 <b>Strega</b> “Type” Liqueur Flambé <small>The term “Strega Type” is used to describe an Amoretti flavor product as being similar in taste to Strega. “Strega” is a registered trademark owned by S.P.A. Strega Alberti Benevento S.A.B. Neither Amoretti nor Noushig, Inc. are associated with, sponsored by, or otherwise affiliated with such trademark owner.</small>
<b>T</b>	91037 <b>Caza</b> ™ <b>Tequila</b> de Agave Type Liqueur Flambé
	9530 <b>Tequila</b> Gold Añejo Liqueur Flambé
	980 <b>Triple Sec</b> Liqueur Flambé
<b>V</b>	952 <b>Vanilla Bouquet</b> Liqueur Flambé
	951 Crema di <b>Vanilla</b> ® Liqueur Flambé
<b>W</b>	920 <b>Bourbon</b> <b>Whiskey</b> Liqueur Flambé
	91201 Scotch <b>Whisky</b> Type Liqueur Flambé
	9662 Sweet Scotch <b>Whisky</b> Type Liqueur Flambé
	943 Sicilian <b>Marsala</b> <b>Wine</b> Type Dessert Wine

# SAVORY, HERB & SPICE EXTRACT INFUSIONS

Available in:

- 9 lbs. gallon
- 55 lbs. bucket
- 500 lbs. drum
- 2500 lbs. totes

All herb and spice extracts are heat stable.

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

Let's spice up that beer while having fun doing it!

To craft your ultimate brew, please feel free to combine flavors in the *same* product family or *across* product families.

**STARTING USE GUIDELINE:** 0.01 - 0.02% by weight  
(Approximately 1.5oz. - 3oz. by weight per 111 gallons of beer)

	ITEM #	FLAVOR TYPE
<b>A</b>	1231	<b>Alfalfa</b> Extract W.S.
	1091	<b>Allspice</b> Extract W.S.
	639	<b>Ancho</b> Pepper Extract W.S.
	78	<b>Anise</b> Oil Extract W.S. (0.006-0.01%)
	692	Star <b>Anise</b> Oil Terpeneless Extract O.S.
	659	French Star <b>Anise</b> Liqueur Type Extract O.S.
	1080	Natural <b>Artichoke</b> Extract O.S.
	1248	Natural <b>Avocado</b> Type Extract W.S.
<b>B</b>	1081	Natural <b>Bacon</b> Type Extract W.S.
	1301	Natural <b>Barbecue</b> Mesquite Type Seasoning Extract Powder W.S.
	1090	<b>Basil</b> Oil Extract W.S.
	676	<b>Bay</b> Extract W.S.
	1044	Natural Roast <b>Beef</b> Extract W.S.
	1282	Natural <b>Bloody Mary</b> Seasoning Extract Powder W.S. (0.006%)
	1056	<b>Broccoli</b> Extract W.S.
<b>C</b>	587	<b>Capsicum</b> Extra Hot Pepper Extract W.S. (0.004%)
	534	<b>Caraway</b> Oil Extract O.S.
	1093	<b>Cardamom</b> Extract W.S.
	1094	<b>Celery</b> Extract W.S.
	667	Asiago <b>Cheese</b> Extract W.S.
	1122	Natural Brie <b>Cheese</b> Extract W.S.
	1334	Natural White Cheddar <b>Cheese</b> Extract Powder W.S.
	668	Feta <b>Cheese</b> Type Extract Powder W.S. (freeze)
	1405	Natural <b>Mascarpone</b> Cheese Extract W.S.

	ITEM #	FLAVOR TYPE
<b>C</b>	1418	Natural Sheep Milk "Ricotta <b>Cheese</b> " Extract W.S.
	1052	Roasted <b>Chickpea</b> (Garbanzo Bean) Extract W.S.
	1419	Natural Hatch Green <b>Chili</b> Pepper Extract W.S.
	1329	Natural <b>Sriracha</b> (Hot <b>Chili</b> Sauce) Extract W.S. (0.04-0.08%)
	1333	Natural <b>Sriracha</b> (Hot <b>Chili</b> Sauce) Extract Powder W.S. (0.04-0.08%)
	1120	<b>Chipotle</b> Pepper Extract W.S.
	1095	<b>Cilantro</b> Extract W.S.
	678	<b>Cinnamon</b> Extract W.S.
	603	Mexican <b>Cinnamon</b> Oil Extract O.S.
	1096	<b>Clove</b> Extract W.S.
	1097	<b>Coriander</b> Extract W.S.
	1190	Natural <b>Cucumber</b> Extract W.S.
	1098	<b>Cumin</b> Extract W.S.
	1061	<b>Curry</b> Oil Extract O.S.
	<b>D</b>	540
<b>E</b>	644	Roasted <b>Eggplant</b> Extract W.S.
<b>F</b>	1099	<b>Fennel</b> Extract W.S.
	570	<b>Fenugreek</b> Extract W.S.
<b>G</b>	1109	<b>Garlic</b> Extract W.S.
	522	<b>Ginger</b> Extract W.S.
	1328	Organic <b>Ginger</b> Extract W.S.
<b>H</b>	689	Natural <b>Habanero</b> Hot Pepper Extract W.S.
	1364	<b>Habanero</b> Pepper Extract Powder W.S. (100X)
	1244	Natural <b>Ham</b> Hock (Roasted Ham) Type Extract W.S.

# SAVORY, HERB & SPICE EXTRACT INFUSIONS

	ITEM #	FLAVOR TYPE
<b>H</b>	563	Natural <b>Hickory</b> Barbecue Extract W.S.
	1111	<b>Horseradish</b> Extract W.S.
	1110	Louisiana <b>Hot Sauce</b> Extract W.S.
<b>I</b>	695	<b>Indian Spice</b> Extract O.S.
<b>J</b>	1370	<b>Jalapeño Pepper</b> Extract W.S.
	1363	<b>Jalapeño Pepper</b> Extract Powder W.S. (100X)
<b>L</b>	575	<b>Lemongrass Oil</b> Extract O.S.
<b>M</b>	1100	<b>Marjoram</b> Extract W.S.
	1405	Natural <b>Mascarpone Cheese</b> Extract W.S.
	1247	Natural <b>Mayonnaise Type</b> Extract O.S.
	1301	Natural Barbecue <b>Mesquite Type</b> Seasoning Extract Powder W.S.
	1330	Natural <b>Moroccan Spice Blend</b> Powder (to taste)
	666	<b>Mushroom Porcini</b> Extract W.S.
	1237	Natural <b>Mushroom Porcini</b> Extract W.S.
	1078	Natural <b>Shiitake Mushroom</b> Extract W.S.
571	<b>Mustard Oil</b> Extract O.S.	
<b>N</b>	1101	<b>Nutmeg</b> Extract W.S.
<b>O</b>	1083	Natural Black Kalamata <b>Olive</b> Extract W.S.
	1273	Natural Black Kalamata <b>Olive Oil</b> Extract W.S.
	1107	<b>Onion</b> Extract W.S.
	1108	Green <b>Onion</b> Extract W.S.
	1300	Natural Sour Cream & <b>Onion</b> Seasoning Type Extract Powder W.S.
1102	<b>Oregano</b> Extract W.S.	
<b>P</b>	82	Natural <b>Paprika Oil</b> Extract O.S.
	1114	<b>Parsley</b> Extract W.S.
	639	Ancho <b>Pepper</b> Extract W.S.
	1185	Natural Roasted Red Bell <b>Pepper</b> W.S.
	1092	Black <b>Pepper</b> Decolorized Extract W.S.
	587	Capsicum Extra Hot <b>Pepper</b> Extract W.S. (0.004%)
	1120	Chipotle <b>Pepper</b> Extract W.S.
	689	Natural <b>Habanero Hot Pepper</b> Extract W.S.

	ITEM #	FLAVOR TYPE
<b>P</b>	1364	<b>Habanero Pepper</b> Extract Powder W.S. (100X)
	1419	Natural Hatch Green Chili <b>Pepper</b> Extract W.S.
1370	<b>Jalapeño Pepper</b> Extract W.S.	
1363	<b>Jalapeño Pepper</b> Extract Powder W.S. (100X)	
1106	White <b>Pepper</b> Extract W.S.	
1151	Natural <b>Pumpkin Spice</b> Extract W.S.	
<b>R</b>	1155	<b>Ranch Type</b> Extract Powder W.S. (freeze)
	650	<b>Rhubarb</b> Extract W.S.
	1103	<b>Rosemary</b> Extract W.S.
<b>S</b>	687	<b>Saffron "All Red"</b> Extract W.S.
	1202 *	<b>Saffron "All Red"</b> Extract W.S. (alcohol free)
	1057	<b>Sage Dalmatian</b> Extract W.S.
	1131	Liquid <b>Salt Concentrate</b> W.S. (to taste)
	1110	Louisiana Hot <b>Sauce</b> Extract W.S.
	1300	Natural <b>Sour Cream &amp; Onion</b> Seasoning Type Extract Powder W.S.
	1420	Natural <b>Spice</b> Extract W.S.
	1416	Natural Dark <b>Spice</b> Extract W.S.
	695	Indian <b>Spice</b> Extract O.S.
	1330	Natural Moroccan <b>Spice Blend</b> Powder (to taste)
	1329	Natural <b>Sriracha (Hot Chili Sauce)</b> Extract W.S. (0.04-0.08%)
1333	Natural <b>Sriracha (Hot Chili Sauce)</b> Extract Powder W.S. (0.04-0.08%)	
<b>T</b>	1302	Natural <b>Tahini</b> Extract O.S.
	1104	<b>Tarragon</b> Extract W.S.
	1175	<b>Teriyaki Type</b> Extract W.S.
	1105	<b>Thyme</b> Extract W.S.
	641	Sundried <b>Tomato</b> Extract Powder W.S. (freeze)
	630	Black <b>Truffle</b> Extract W.S.
	1184	Natural Black <b>Truffle</b> Extract O.S.
1132	White <b>Truffle</b> Extract W.S.	

# AROMATIC EDIBLE PERFUME® SPRAYS

## *Another World's First® Amore di Amoretti®*

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

Top aromatic notes of our Edible Perfumes® add the perfect finishing touch. Simply mist your beverage with Amoretti's Edible Perfume® and bring that wonderful scent to your creation. Studies show that 60% of what we taste is based on what we smell. All ingredients used in the manufacturing of Edible Perfume® sprays are approved by the FDA for food use.

	ITEM #	AROMATIC EDIBLE PERFUME® TYPE		ITEM #	AROMATIC EDIBLE PERFUME® TYPE	
<b>A</b>	SP35	<b>Almond</b>	<b>C</b>	SP648	<b>Chai "Tea"</b>	
	SP88	<b>Amaretto</b>		SP59	<b>Champagne</b>	
	SP78	<b>Anise</b>		SP62	<b>Cherry Sour</b>	
	SP692	Star <b>Anise</b>		SP621	<b>Cherry Sweet</b>	
	SP659	French Star <b>Anise Liqueur Type</b>		SP1120	<b>Chipotle Pepper</b>	
	SP1015	Baked <b>Apple</b> with Caramelized Sugar		SP72	<b>Chocolate</b>	
	SP47	Tart <b>Apple</b>		SP658	<b>Hot Chocolate</b>	
	SP48	<b>Apricot</b>		SP94	<b>Cinnamon</b>	
	<b>B</b>	SP1081		<b>Bacon Type</b>	SP1096	<b>Clove</b>
SP60		<b>Banana</b>	SP84	<b>Coconut</b>		
SP1309		<b>Bananas Foster</b>	SP1011	Toasted <b>Coconut</b>		
SP1090		<b>Basil</b>	SP1020	Colorless <b>Coffee</b>		
SP1092		<b>Black Pepper</b>	SP1342	<b>Irish Coffee</b>		
SP71		<b>Blackberry</b>	SP508	<b>Mexican Coffee Liqueur Type</b>		
SP67		<b>Cassis (Blackcurrant)</b>	SP537	<b>Cognac "French Brandy"</b>		
SP45		<b>Blueberry</b>	SP654	<b>Cookies &amp; Cream</b>		
SP520		<b>Bourbon Whiskey</b>	SP1303	Speculoos <b>Cookie</b>		
SP86		<b>Brandy</b>	SP1098	<b>Cumin</b>		
SP537		Cognac "French <b>Brandy</b> "	SP544	Cooked <b>Custard</b>		
SP1053		Baked <b>Bread</b>	<b>D</b>	SP578	<b>Date</b>	
SP625		Water Buffalo <b>Butter</b>		SP646	<b>Dulce de Leche</b>	
<b>C</b>		SP1018	<b>Cachaça</b>	<b>E</b>	SP505	<b>Eggnog</b>
		SP1030	<b>Café Latte</b>		SP1055	<b>Elderberry Blossom</b>
	SP1019	<b>Caipiriña</b>	SP77	<b>Espresso Coffee</b>		
	SP99	<b>Cappuccino-Tiramisu</b>	<b>F</b>	SP511	<b>Fig</b>	
	SP521	<b>Caramel</b>		SP612	<b>Fiori di Sicilia</b>	
	SP89	<b>Cardamom</b>		SP1012	<b>Fir Needle Siberian</b>	
	SP67	<b>Cassis (Blackcurrant)</b>	<b>G</b>	SP581	<b>Gardenia</b>	

PERFUME

# AROMATIC EDIBLE PERFUME® SPRAYS

*Another World's First® Amore di Amoretti®*

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® TYPE
<b>G</b>	SP697	<b>G</b> ingerbread
	SP512	<b>G</b> reen Tea
<b>H</b>	SP503	Italian <b>H</b> azelnut Liqueur Type
	SP561	<b>H</b> ibiscus
	SP1110	Louisiana <b>H</b> ot Sauce
	SP501	<b>H</b> uckleberry
<b>I</b>	SP70	<b>I</b> rish Cream
<b>J</b>	SP613	<b>J</b> asmine
<b>K</b>	SP91	<b>K</b> ey Lime
	SP524	<b>K</b> irsch
<b>L</b>	SP690	<b>L</b> avender
	SP646	Dulce de <b>L</b> eche
	SP49	<b>L</b> emon
	SP516	<b>L</b> emon Zest
	SP517	<b>L</b> ime Zest
	SP1038	<b>L</b> ingonberry
	SP586	<b>L</b> ychee
<b>M</b>	SP528	<b>M</b> andarin
	SP55	<b>M</b> ango
	SP95	<b>M</b> aple
	SP543	Sicilian <b>M</b> arsala Wine Type
	SP1113	<b>M</b> arzipan
	SP69	Crème de <b>M</b> enthe
	SP1169	<b>M</b> ojilada® (coconut, mint & lime)
	SP27	<b>M</b> ojito Libre® (mint & lime)
SP28	<b>M</b> ojito Mint (just mint, no lime)	
<b>N</b>	SP1101	<b>N</b> utmeg
<b>O</b>	SP1083	Natural Black Kalamata <b>O</b> live
	SP1108	Green <b>O</b> nion
	SP43	<b>O</b> range
	SP74	<b>O</b> range Blossom
	SP515	<b>O</b> range Zest
	SP694	Grand <b>O</b> range X.O.

	ITEM #	AROMATIC EDIBLE PERFUME® TYPE
<b>O</b>	SP1102	<b>O</b> regano
<b>P</b>	SP566	<b>P</b> anettone Zest
	SP53	<b>P</b> assion Fruit
	SP61	<b>P</b> each
	SP560	Prickly <b>P</b> ear “Cactus Blossom” (Tunas)
	SP1092	Black <b>P</b> epper
	SP1120	Chipotle <b>P</b> epper
	SP65	<b>P</b> eppermint
	SP68	<b>P</b> iña Colada
	SP54	<b>P</b> ineapple
	SP40	<b>P</b> istachio
<b>R</b>	SP1151	<b>P</b> umpkin Spice
	SP42	<b>R</b> aspberry
	SP1027	<b>R</b> aspberry Framboise
	SP573	French Black <b>R</b> aspberry Liqueur Type
	SP650	<b>R</b> hubarb
	SP57	<b>R</b> ose
<b>S</b>	SP1103	<b>R</b> osemary
	SP76	Jamaican <b>R</b> um
	SP608	<b>S</b> age Dalmatian
	SP1110	Louisiana Hot <b>S</b> auce
	SP1303	<b>S</b> peculoos Cookie
<b>T</b>	SP44	Wild <b>S</b> trawberry
	SP44605	Wild <b>S</b> trawberry Cheesecake
	SP50	<b>T</b> angerine
<b>V</b>	SP648	Chai “ <b>T</b> ea”
	SP512	Green <b>T</b> ea
	SP530	<b>T</b> equila Gold Añejo
	SP547	<b>T</b> hyme
	SP630	Black <b>T</b> ruffle
<b>V</b>	SP652	French <b>V</b> anilla
	SP535	<b>V</b> ermouth



# AROMATIC EDIBLE PERFUME® SPRAYS

*Another World's First® Amore di Amoretti®*

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® TYPE
<b>W</b>	SP504	<b>W</b> atermelon
	SP520	Bourbon <b>W</b> hiskey
	SP543	Sicilian Marsala <b>W</b> ine Type
<b>Z</b>	SP559	<b>Z</b> arzamora Berry



# NATURAL FOOD COLOR INFUSIONS

Abbreviations: W.S. = Water Soluble

Natural, vibrant, highly-concentrated colors perfect for coloring your favorite craft brews.

Available in:

- 2 lbs. jar
- 9 lbs. gallon
- 55 lbs. bucket
- 500 lbs. drum
- 2500 lbs. totes

**Note:** All 2 lbs. jars will incur a re-packaging fee.

ITEM #	FOOD COLOR CONCENTRATE TYPE
<b>B</b> 431	Natural <b>B</b> lue W.S. (0.04-0.2%)
410	Natural <b>B</b> rown W.S.
430	Natural <b>B</b> rown Powder W.S. (0.02%)
<b>G</b> 411	Natural <b>G</b> olden Egg W.S. (0.02%)
434	Natural <b>G</b> reen W.S. (0.04-0.2%)
<b>O</b> 402	Natural <b>O</b> range W.S. (0.02%)
<b>P</b> 436	Natural <b>P</b> each W.S. (0.02%)
433	Natural <b>P</b> urple W.S. (0.04-0.2%)
<b>R</b> 466	Natural <b>R</b> ed W.S. (0.04-0.2%)
401	Natural Ruby <b>R</b> ed W.S. (0.01-0.02%)
427	Natural Ruby <b>R</b> ed Powder W.S. (0.01-0.02%)
426	Natural Dark <b>R</b> ed Burgundy W.S. (freeze) (0.02%)
<b>W</b> 408	Snow <b>W</b> hite W.S.
<b>Y</b> 403	Natural <b>Y</b> ellow W.S. (0.02%)

# FOOTNOTES & GLOSSARY

\* These products are also furnished with a preservative to maximize shelf life.

W.S. Water Soluble

O.S. Oil Soluble

WONF With Other Natural Flavor(s) and/or Fruit(s)

° Brix Degrees Brix (symbol °Bx) is a measurement of the dissolved sugar-to-water mass ratio of a liquid. Brix is used in the food industry for measuring the approximate amount of sugars in fruits, vegetables, juices, wine, soft drinks and in the sugar manufacturing industry.

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

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

*Prices and ingredients are subject to change without prior notice.*