



STARTING USE LEVELS

for baking (whipped cream, butter cream, chocolate, etc.)

Remember, these recommendations are just the **start** of your delicious adventure!



ARTISAN NATURAL FLAVORS

Highly concentrated natural infusions with intense flavor, acidity, aroma. Plant based natural colors. Shelf stable, all natural alternative to purées.

FRUIT FLAVORS

3-5% = 30-50:1000
30-50 grams per 1,000 grams (1 kg)

NON-FRUIT FLAVORS

8-10% = 80-100:1000
80-100 grams per 1,000 grams (1 kg)



COMPOUNDS

Intense, evenly concentrated. Over 200 flavors! Versatile, delicious, and economical.

3-5% = 30-50:1000
30-50 grams per 1,000 grams (1 kg)



INDUSTRIAL COMPOUNDS

Slightly less concentrated to add delicate infusions. Delicious flavor at an affordable price point

8-10% = 80-100:1000
80-100 grams per 1,000 grams (1 kg)



EXTRACTS

Highly concentrated top notes of flavor.

SAVORY, HERB & SPICE EXTRACTS

Highly concentrated extractions and essential oils.

0.5 - 1% = 5-10:1000
5-10 grams per 1,000 grams (1 kg)



LIQUEUR CONCENTRATES

Far more concentrated than market shelf liqueurs.

0.5 - 1% = 5-10:1000
5-10 grams per 1,000 grams (1 kg)

With over 2,500 World Championship quality ingredients and flavors—
Amoretti® can bring your wildest dreams into reality!



STARTING USE LEVELS

for brewing

Remember, these recommendations are just the **start** of your delicious adventure!



PASTES

TO TASTE



MOLASSES, JUICE CONCENTRATES & NECTARS

Including fruit molasses and organic agave nectars.

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 85-113 grams per 3.8 liters beer)



SWIRL INFUSIONS

Vibrant shelf-stable fruit infusions, made with whole fruit.

2 - 3% BY WEIGHT

(About 85-113 grams per 3.8 liters beer)



CRAFT PURÉES

Filtered, natural fruit infusions.

0.83-2.5% BY WEIGHT

(About 33-99 grams per 3.8 liters beer)



INDUSTRIAL COMPOUNDS

Slightly less concentrated to add delicate infusions to beverages.

1 - 2% BY WEIGHT

(About 113-227 grams per 11.3 liters beer)



ARTISAN NATURAL INFUSIONS

Featuring natural infusions and natural color, also shelf-stable.

0.5 - 1% BY WEIGHT

(About 198-397 grams per 38 liters beer)



COMPOUND INFUSIONS

Add natural elements of the source material (e.g., strawberry seeds).

0.5 - 1% BY WEIGHT

(About 198-397 grams per 38 liters beer)



EXTRACT INFUSIONS

Highly concentrated top notes of flavor. Water soluble.

0.01 - 0.02% BY WEIGHT

(About 43-85 grams per 420 liters beer)



LIQUEUR CONCENTRATES

Far more concentrated than market shelf liqueurs.

0.01 - 0.02% BY WEIGHT

(About 43-85 grams per 420 liters beer)



SAVORY, HERB & SPICE EXTRACT INFUSIONS

Highly concentrated extractions and essential savory notes.

0.01 - 0.02% BY WEIGHT

(About 43-85 grams per 420 liters beer)



FOOD COLOR INFUSIONS

Vibrant colors perfect for coloring your favorite creations.

TO DESIRED LEVEL OF COLOR