

## INGREDIENTS OF UNCOMPROMISED QUALITY!

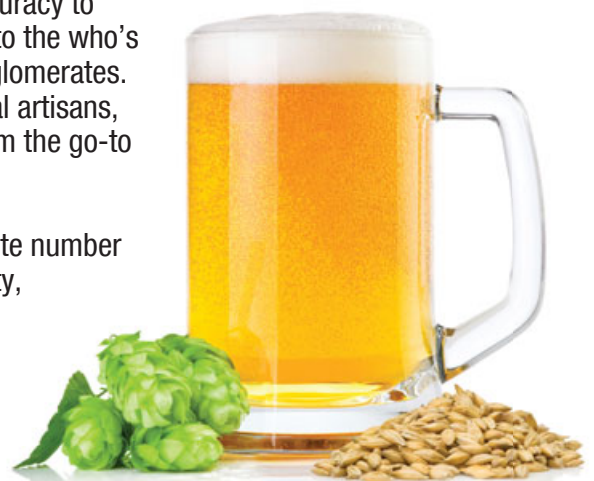
Rest assured, Amoretti knows quality ingredients!

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 conglomerates. Yet 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.















Now available as an online calculator. Please visit [www.Amoretti.com](http://www.Amoretti.com) or scan the QR code.



## 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!

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



# P PASTES

PASTES

Truly unique products ranging from European-style super-smooth decadent Gianduja (chocolate-hazelnut spread) to many different pralines and pralinosas (roasted nuts processed to an ultra-smooth consistency), nougats, and liquid marron glacée (a French chestnut-based delicacy).

**USE GUIDELINE:** To Taste.

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

	ITEM #	TYPE	PACKAGED
<b>ALMOND PRALINE</b>	14	Natural Almond Praline - <i>dark roasted, ultra smooth natural (skin on) almond butter (no sugar added)</i>	8 lb. tub 50 lb. bucket
<b>ALMOND PRALINOSA</b>	117	Almond Pralinosa - <i>dark roasted, ultra smooth natural (skin on) almond butter (sugar added)</i>	9 lb. tub 60 lb. bucket
<b>CASHEW</b>	114	Roasted Cashew Butter (refrigerate)	8.5 lb. tub 50 lb. bucket
	113	Cashew Pralinosa (refrigerate)	10 lb. tub 60 lb. bucket
<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>HAZELNUT GIANDUJA</b>	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
<b>HAZELNUT PRALINE</b>	6	Natural Hazelnut Praline - <i>dark roasted, ultra smooth natural (skin on) hazelnut butter (no sugar added)</i>	8 lb. tub 50 lb. bucket
<b>HAZELNUT PRALINOSA</b>	8	Hazelnut Pralinosa - <i>dark roasted, ultra smooth natural (skin on) hazelnut butter (sugar added)</i>	10 lb. tub 35 lb. bucket
	129	Premium Hazelnut Pralinosa - <i>lower sweetness than #8</i>	8 lb. tub 35 lb. bucket
<b>HAZELNUT NOUGAT</b>	7	Nougat Hazelnut (not bake-proof)	10 lb. tub 55 lb. bucket
<b>MACADAMIA</b>	108	Macadamia Praline (refrigerate) - <i>roasted, ultra smooth macadamia butter (no sugar added)</i>	8.5 lb. tub 50 lb. bucket
	107	Macadamia Pralinosa (refrigerate)	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>PEANUT</b>	15	Peanut Praline	8.5 lb. tub 35 lb. bucket

	ITEM #	TYPE	PACKAGED
<b>PECAN</b>	106	Pecan Praline (refrigerate) - <i>roasted, ultra smooth pecan butter (no sugar added)</i>	8 lb. tub 50 lb. bucket
	105	Pecan Pralinosa (refrigerate)	9.5 lb. tub 60 lb. bucket
<b>PIGNOLIA</b>	111	Pignolia Butter (refrigerate)	8.5 lb. tub 50 lb. bucket
	110	Pignolia Pralinosa (refrigerate)	10 lb. tub 60 lb. bucket
<b>PISTACHIO</b>	128	Pistachio Praline (refrigerate) ( <i>thicker consistency than #217</i> ) - <i>dark roasted, ultra smooth natural (skin on) pistachio butter (no sugar added)</i>	8.5 lb. tub 50 lb. bucket
	194	Sicilian Style Pistachio Praline (refrigerate) - <i>salted (0.16%)</i>	8.5 lb. tub 50 lb. bucket
	3	Pistachio Pralinosa (refrigerate)	10 lb. tub 60 lb. bucket
<b>RAISIN</b>	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

# STRAIGHT USE INFUSIONS

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

STRAIGHT

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

**USE GUIDELINE:** To Taste.

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
<b>A</b>	AO-106	Amber Color Pure Organic <b>A</b> gave Nectar
<b>B</b>	189	Organic Extra Virgin Finishing Olive Oil <i>infused with natural <b>B</b>asil Extract</i>
	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>L</b>	727	Organic Extra Virgin Olive Oil <i>infused with Organic <b>L</b>emon Oil</i>
<b>O</b>	189	Organic Extra Virgin Finishing <b>O</b> live Oil <i>infused with natural Basil Extract</i>
	7160	Organic Extra Virgin Finishing <b>O</b> live Oil <i>infused with the aroma and flavor of Kalamata Olive (Straight Use)</i>
	727	Organic Extra Virgin <b>O</b> live Oil <i>infused with Organic Lemon Oil</i>
	193	Organic Extra Virgin Finishing <b>O</b> live Oil <i>infused with the natural flavor and aroma of Black Truffle</i>
<b>P</b>	753	Natural <b>P</b> omegranate Balsamic Glaze
	186	Natural <b>P</b> omegranate Molasses
<b>T</b>	199	<b>T</b> amarind Juice Concentrate
	760	Natural Light <b>T</b> apioca Syrup
	193	Organic Extra Virgin Finishing Olive Oil <i>infused with the natural flavor and aroma of Black Truffle</i>
<b>V</b>	222	Pomegranate Balsamic <b>V</b> inegar di Amoretti®

	ITEM #	TYPE
<b>W</b>	3092	Natural <b>W</b> oodruff Syrup (AKA “Waldmeister”, “Reine des bois”, “Asperula”) <i>Coming Soon!</i>
<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.

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)

STRAIGHT

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

# SWIRLS INFUSIONS *Beyond a purée!*

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.

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

	ITEM #	SWIRL TYPE
<b>L</b>	SW 3067	<b>Lemon Verbena Swirl</b>
	SW 34	<b>Lime Swirl</b>
	SW 11	Key <b>Lime Swirl</b>
	SW 3033	<b>Lingonberry Swirl</b>
<b>M</b>	SW 38	<b>Mai Tai Swirl</b>
	SW 4	<b>Mango Swirl</b>
	SW 22	<b>Margarita Swirl</b>
	SW 327	Crème de <b>Menthe Swirl (green)</b>
	SW 326	Crème de <b>Menthe Swirl (red candy cane color)</b>
	SW 39	<b>Mojilada® Swirl (coconut, mint &amp; lime)</b>
	SW 27	<b>Mojito Libre® Swirl (mint &amp; lime)</b>
<b>O</b>	SW 383-V1	Blood <b>Orange Swirl</b>
<b>P</b>	SW 3011	Custard “ <b>Panna Cotta</b> ” Swirl
	SW 9	<b>Passion Fruit Swirl</b>
	SW 5	<b>Peach Swirl</b>
	SW 308	<b>Pear Swirl</b>
	SW 3037	<b>Pecan Swirl</b>
	SW 3041	Apple <b>Pie Swirl</b>
	SW 6	<b>Piña Colada Swirl</b>
	SW 16	<b>Pineapple Swirl</b>
	SW 10,004	Grenadine ( <b>Pomegranate</b> ) Swirl
	SW 21	<b>Praline Swirl</b>
<b>R</b>	SW 190	<b>Raisin Swirl</b>
	SW 8-V1	<b>Raspberry Swirl</b>
	SW 3029-V1	<b>Raspberry Framboise Swirl</b>
<b>S</b>	SW 3083	Natural <b>Speculoos Cookie Swirl</b>
	SW 1-V1	Wild <b>Strawberry Swirl</b>



	<b>ITEM #</b>	<b>SWIRL TYPE</b>
<b>T</b>	SW 24	Tamarind Swirl
	SW 2	Tangerine Swirl
	SW 3	Tiramisu Swirl
	SW 3073	Tres Leches Swirl
<b>W</b>	SW 23-V1	Watermelon Swirl

# CRAFT PURÉE™

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.

- **Made of real fruit**
- **Natural**
- **No preservatives**
- **Filtered**
- **Shelf stable**
- **No refrigeration needed even after opening**
- **No dilution needed**
- **Non seasonal**

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

Available in:

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

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

ITEM #	CRAFT PURÉE™ TYPE
<b>A</b>	CP 14 <b>Acai Blue Craft Purée™</b> <i>Coming Soon!</i>
	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 20 <b>Wild Berry Craft Purée™</b>
	CP 8 <b>Blueberry Craft Purée™</b>
	CP 10 <b>Boysenberry Craft Purée™</b>
<b>C</b>	CP 13 <b>Espresso Coffee Craft Purée™</b>
	CP 24 <b>Coconut 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>J</b>	CP 27 <b>Jalapeño Craft Purée™</b> <i>Coming Soon!</i>
<b>L</b>	CP 11 <b>Lemon Craft Purée™</b>
	CP 15 <b>Key Lime Craft Purée™</b>
<b>M</b>	CP 1 <b>Mango Craft Purée™</b>
<b>O</b>	CP 4 <b>Blood Orange Craft Purée™</b>
<b>P</b>	CP 3 <b>Passion Fruit Craft Purée™</b>
	CP 2 <b>Peach 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> <i>Coming Soon!</i>

ITEM #	CRAFT PURÉE™ TYPE
<b>R</b>	CP 9 <b>Raspberry Craft Purée™</b>
	CP 25 <b>Wild Strawberry Rhubarb Craft Purée™</b>
<b>S</b>	CP 6 <b>Wild Strawberry Craft Purée™</b> <i>Coming Soon!</i>
	CP 25 <b>Wild Strawberry Rhubarb Craft Purée™</b>
<b>W</b>	CP 17 <b>Watermelon Craft Purée™</b>
	CP 23 <b>Woodruff Craft Purée™</b>

# INDUSTRIAL COMPOUND INFUSIONS IND

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.

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

**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</b> Vanilla
	IND 94	<b>Cinnamon</b>
	IND 1342	Irish <b>Coffee</b>
	IND 508	Mexican <b>Coffee</b> Liqueur Type
IND 708	Crema di Mexican <b>Coffee</b> Liqueur Type <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</b> Brandy
	IND 77	<b>Espresso</b> Coffee
<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</b> Praline
	IND 2	<b>Marzipan</b>
	IND 28	<b>Mojito</b> Mint (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</b> Praline
	IND 778	Salted Crema di <b>Peanut</b> Praline <sup>™</sup>
	IND 1230	Butter <b>Pecan</b>
	IND 777	Crema di <b>Pecan</b> Pie <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</b> Praline
	IND 1274	<b>Pumpkin</b> Pie
	IND 774	Crema di <b>Pumpkin</b> Pie <sup>™</sup>
IND 506	<b>Pumpkin</b> Spice <i>Coming Soon!</i>	

# IND INDUSTRIAL COMPOUNDS INFUSIONS

	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>

INDUSTRIAL

# ARTISAN NATURAL FLAVOR 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.

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.

- **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).

**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 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> <sup>TM</sup> Artisan Flavor
ART 41	Natural Salted <b>Caramel</b> Artisan Flavor
ART 36	△ Natural Maraschino “Bing” <b>Cherry</b> Artisan Flavor
ART 3	Natural <b>Chocolate Fudge Brownie</b> Artisan Flavor
ART 5	Bacio <sup>TM</sup> 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

ITEM #	ARTISAN FLAVOR INFUSIONS TYPE
<b>C</b> ART 57	Natural <b>Coconut Cream</b> Artisan Flavor <i>Coming Soon!</i>
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 <sup>TM</sup> 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
ART 25	Natural <b>Key Lime</b> Artisan Flavor
ART 37	Natural <b>Lychee</b> Artisan Flavor
<b>M</b> ART 11	Natural <b>Mango</b> Artisan Flavor
ART 52	Natural <b>Maple Praline</b> Artisan Flavor





# ARTISAN NATURAL FLAVOR INFUSIONS

ITEM #	ARTISAN FLAVOR INFUSIONS TYPE
<b>M</b> ART 36	△ 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 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	△ Natural Blood <b>O</b> range Artisan Flavor
<b>P</b> ART 1	△ Natural <b>P</b> assion Fruit Artisan Flavor
ART 12	Natural <b>P</b> each Artisan Flavor
ART 29	Natural Old Fashioned <b>P</b> eanut Butter 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	△ Natural <b>P</b> omegranate Artisan Flavor
ART 50	Natural <b>P</b> opcorn Artisan Flavor (salted)
ART 58	△ Natural Purple Sweet <b>P</b> otato Artisan Flavor (Ube) <i>Coming Soon!</i>
<b>R</b> ART 7	△ Natural <b>R</b> aspberry Artisan Flavor
ART 16	△ Natural <b>R</b> ed Velvet Artisan Flavor
ART 40	Natural <b>R</b> ocky Road Artisan Flavor
ART 56	△ Natural Wild Strawberry <b>R</b> hubarb Artisan Flavor
<b>S</b> ART 34	Natural <b>S</b> ’mores Artisan Flavor
ART 6	△ Natural Wild <b>S</b> trawberry Artisan Flavor
ART 56	△ Natural Wild <b>S</b> trawberry Rhubarb Artisan Flavor
<b>V</b> ART 22	Natural <b>V</b> anilla Bean Artisan Flavor
<b>W</b> ART 28	△ Natural <b>W</b> atermelon Artisan Flavor

ARTISAN

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.

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)

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	Calvados X.O. Type Natural <b>Apple Brandy</b>
3008	<b>Cantaloupe</b>
311	<b>Cappuccino-Tiramisu</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>

# COMPOUND INFUSIONS

ITEM #	COMPOUND TYPE
<b>C</b> 3009	Milk <b>C</b> hocolate
3052	Mint <b>C</b> hocolate Chip
357	<b>C</b> hocolate-Mocha
380	<b>C</b> hocolate-Raspberry
3016	Swiss <b>C</b> hocolate
372 **	White <b>C</b> hocolate
3013	<b>C</b> hokecherry
3012	<b>C</b> innamon
3055	Natural <b>C</b> oconut Cream
3006	<b>C</b> oconut Rum
3056	Natural Toasted <b>C</b> oconut Cream

## COFFEE COMPOUNDS

3030	<b>C</b> afé Latte
311	<b>C</b> appuccino-Tiramisu
3044	Tiramisu
3087	Irish <b>C</b> offee
101	Kona <b>C</b> offee Fancy Pure for whipped cream and buttercream (0.1-0.2%)
325	Mexican <b>C</b> offee Liqueur Type
34	Mocha “Espresso” <b>C</b> offee for whipped cream & buttercream (0.1-0.2%)
3038	Triple Strength Espresso <b>C</b> offee
3028	Natural Colorless <b>C</b> offee
365	<b>C</b> ognac “French Brandy”
3004	<b>C</b> ookies & Cream “Stracciatella”
3048	<b>C</b> osmopolitan “Cosmo”
370-V1	<b>C</b> ranberry
3040	<b>C</b> rème Brûlée
326	<b>C</b> rème de Menthe
373	<b>C</b> uraçao
3011	<b>C</b> ustard “Panna Cotta”
<b>D</b> 3047	Strawberry <b>D</b> aiquiri
3066	<b>D</b> ate
396	<b>D</b> ulce de Leche
<b>E</b> 338	<b>E</b> ggnog
3079	<b>E</b> ggnog Brandy
3034	<b>E</b> lderberry

ITEM #	COMPOUND TYPE
<b>E</b> 376	English Toffee
34	Mocha “Espresso” Coffee for whipped cream & buttercream (0.1-0.2%)
3038	Triple Strength Espresso Coffee
<b>F</b> 398	Fiori di Sicilia
<b>G</b> 3031	<b>G</b> ardenia
353	<b>G</b> ianduja
381	<b>G</b> inger
3017	<b>G</b> ingerbread
313	<b>G</b> rand Orange
3086	Concord Breeze ( <b>G</b> rape - Grapefruit)
361	Concord <b>G</b> rape
3045	<b>G</b> raham Cracker
367	<b>G</b> rapefruit
392	<b>G</b> renadine (Pomegranate)
346-V1	Pink <b>G</b> uava
<b>H</b> 336	<b>H</b> azelnut Praline
379	Italian <b>H</b> azelnut Liqueur Type
331	<b>H</b> oney
377	<b>H</b> oneydew Melon
3088	<b>H</b> orchata
3027	<b>H</b> urricane
<b>I</b> 393	Madagascar Bourbon Vanilla Ice Cream (2%)
317	Irish Cream
<b>J</b> 315	<b>J</b> amaican Rum
390	<b>J</b> asmine Egyptian
<b>K</b> 378	<b>K</b> ey Lime
319	<b>K</b> irsch
345	<b>K</b> iwi
101	Kona Coffee Fancy Pure for whipped cream and buttercream (0.1-0.2%)
<b>L</b> 354	<b>L</b> avender
342	Violet <b>L</b> avender
396	Dulce de <b>L</b> eche
3073	Natural Tres <b>L</b> eches
304	<b>L</b> emon

	ITEM #	COMPOUND TYPE
<b>L</b>	3067	Lemon Verbena
	3060	Meyer Lemon
	324	Lime
	378	Key Lime
	3033-V1	Lingonberry
	384	Lychee
<b>M</b>	386	Macadamia
	391	Mai Tai (natural flavor)
	3080	Mandarin
	307	Mango
	329	Maple
	3078	Natural Maple Bacon Type
	350	Maraschino “Bing” Cherry
	360	Margarita
	351-V1	Blackberry (Marion Berry)
	3020	Marshmallow
	3042	Marzipan
	3026	Mascarpone Cheese
	368	Mastic
	377	Honeydew Melon
	333	Watermelon
	326	Crème de Menthe
	3052	Mint Chocolate Chip
	3046	Mimosa
	3032	Mojito Mint (just mint, no lime)
	357	Chocolate Mocha
	34	Mocha “Espresso” Coffee for whipped cream & buttercream (0.1-0.2%)
	3054	Mojilada® (coconut, mint & lime)
	3023	Mojito Libre® (mint & lime)
3032	Mojito Mint (just mint, no lime)	
3074	Mud Pie Powder (2%)	
<b>N</b>	3049	Neapolitan
	358	Nutmeg
<b>O</b>	305	Orange
	321	Orange Blossom

	ITEM #	COMPOUND TYPE	
<b>O</b>	3051	Orange Cream	
	383-V1	Blood Orange	
	363	French Orange Liqueur Type	
	313	Grand Orange	
<b>P</b>	3011	Custard “Panna Cotta”	
	364	Papaya	
	320	Passion Fruit	
	344	Peach	
	308	Pear	
	397	Pear Williams	
	3063	Butter Pecan	
	327	Piña Colada	
	301	Pineapple	
	5-V1	Pistachio	
	392	Grenadine (Pomegranate)	
	387	Sweet Potato	
	336	Hazelnut Praline	
	362	Red Plum	
	352	Prickly Pear “Cactus Blossom” (Tunas)	
	3076	Pumpkin Pie	
	366	Pumpkin Spice	
	<b>R</b>	3050	Rainbow Sherbet
		388	Black Raspberry Seedless
3085		Blue Raspberry	
380		Chocolate Raspberry	
3029-V1		Raspberry Framboise Seedless	
369		French Black Raspberry Liqueur Type	
13-V1		Red Raspberry Seedless	
3000		Rhubarb	
3062		Root Beer	
337		Rose	
3075		Butter Rum	
3006		Coconut Rum	
315	Jamaican Rum		
<b>S</b>	374	Sambuca	
	3022	Roasted Black Sesame Praline	

# COMPOUND INFUSIONS

	ITEM #	COMPOUND TYPE
<b>S</b>	3050	Rainbow <b>S</b> herbet
	3004	Cookies & Cream “ <b>S</b> tracciatella”
	36-V1	<b>S</b> trawberry
	3047	<b>S</b> trawberry Daiquiri
	3015-V1	Wild <b>S</b> trawberry
	3061	Wild <b>S</b> trawberry Champagne
	3081	Burnt <b>S</b> ugar
	<b>T</b>	394
3058		<b>T</b> angelo (Tangerine Grapefruit)
306		<b>T</b> angerine
3064		Natural <b>T</b> art
399		Chai “ <b>T</b> ea”
340		Green <b>T</b> ea
339		<b>T</b> equila Gold Añejo
311		Cappuccino- <b>T</b> iramisu
3044		<b>T</b> iramisu
3073		Natural <b>T</b> res Leches
341		<b>T</b> riple Sec
376	English <b>T</b> offee	
<b>V</b>	3001	Crema di <b>V</b> anilla® Natural
	3002	French <b>V</b> anilla Natural
	323	Madagascar Bourbon <b>V</b> anilla Bean with Tahitian Vanilla Seeds
	393	Madagascar Bourbon <b>V</b> anilla Ice Cream (2%)
	3018	Balsamic <b>V</b> inegar di Amoretti®
	342	<b>V</b> iolet Lavender
359	Sweet <b>V</b> ermouth	
<b>W</b>	389-V1	Black <b>W</b> alnut
	333	<b>W</b> atermelon
	371	Bourbon <b>W</b> hiskey
	3007	Sweet Scotch <b>W</b> hisky Liqueur Type
	3070	Burgundy <b>W</b> ine
	3071	Chardonnay <b>W</b> ine
	3091	Sangria <b>W</b> ine Type <i>Coming Soon!</i>
	3036	<b>W</b> ine Blossom

	ITEM #	COMPOUND TYPE
<b>W</b>	3092	Natural Sweet <b>W</b> oodruff Type (AKA “Waldmeister”, “Reine des bois”, “Asperula”) <i>Coming Soon!</i>
	348	<b>Z</b> Grand Zabaione
<b>Z</b>	349	<b>Z</b> uppa Inglese



All extracts are heat stable.  
Abbreviations: W.S. = Water Soluble O.S. = Oil Soluble

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)

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.

ITEM #	FLAVOR TYPE
<b>A</b> 1176	Acai Type Extract W.S.
1227	Acai Type Extract O.S.
1231	Alfalfa Extract W.S.
1232	Alfalfa Extract O.S.
1091	Allspice Extract W.S.
555	Allspice Oil Extract O.S.
1116	Natural Almond Extract W.S.
88	Amaretto Extract W.S.
1023	Amaretto Extract O.S.
639	Ancho Pepper Extract W.S.
78	Anise Oil Extract W.S. (0.006-0.01%)
692	Star Anise Oil Terpeneless Extract O.S.
659	French Star Anise Liqueur Type Extract O.S.
1015	Baked Apple with Caramelized Sugar Extract W.S.

ITEM #	FLAVOR TYPE
<b>A</b> 616	Sweet Apple Extract W.S.
1208	Sweet Apple Extract O.S.
1206	Tart Apple Extract O.S.
1196	Natural Tart Apple Extract W.S.
1264	Calvados X.O. Type Natural Apple Brandy Extract W.S.
1318	Natural Apple Cider Type Extract W.S.
649	Apple-Cinnamon Extract W.S.
1065	Apple-Cinnamon Extract O.S.
1085	Apple Pie with "Crust" Extract W.S.
1198	Apple Pie with "Crust" Extract O.S.
48	Apricot Extract W.S.
1080	Natural Artichoke Extract O.S.
1248	Natural Avocado Type Extract W.S.
<b>B</b> 1081	Natural Bacon Type Extract W.S.
1320	Natural Bacon Type Extract O.S.



# EXTRACT INFUSIONS

EXTRACTS

ITEM #	FLAVOR TYPE
<b>B</b> 1299	Natural Maple <b>Bacon</b> Type Extract W.S.
684	<b>Balsamic</b> Vinegar 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</b> Foster Extract W.S.
1164	<b>Banana Split</b> Extract O.S.
1301	Natural <b>Barbecue</b> Mesquite Type Seasoning Extract Powder W.S.
1090	<b>Basil</b> Oil Extract W.S.
548	<b>Basil</b> Oil Extract O.S.
669	Clarified <b>Basil</b> Oil Extract O.S.
676	<b>Bay</b> Extract W.S.
618	<b>Bay</b> Oil Extract O.S.
672	Clarified <b>Bay</b> Oil Extract O.S.
1044	Natural Roast <b>Beef</b> Extract W.S.
1077	Natural Irish Stout <b>Beer</b> Type Extract W.S.
1317	Natural Irish Stout <b>Beer</b> Type Extract O.S.
523	<b>Bergamot</b> Oil Extract O.S.
93	Saskatoon <b>Berry</b> Extract W.S.
531	Maraschino “ <b>Bing</b> ” Cherry Extract W.S.
609	Maraschino “ <b>Bing</b> ” Cherry Extract O.S.
606	<b>Biscotti</b> Plain Extract W.S.
71	<b>Blackberry</b> Extract W.S.
1197	<b>Blackberry</b> Extract O.S.
1220	Natural <b>Blackberry</b> Type Extract Powder W.S.
67	Cassis ( <b>Blackcurrant</b> ) Extract W.S.
1282	Natural <b>Bloody Mary</b> Seasoning Extract Powder W.S. (0.006%)
45	<b>Blueberry</b> Extract W.S.
1024	<b>Blueberry</b> Extract O.S.
1262	Organic Compliant 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.
1337	Natural <b>Bourbon</b> Whiskey Extract O.S.
510	<b>Boysenberry</b> Extract W.S.
1191	Natural <b>Brandy</b> Extract W.S.

ITEM #	FLAVOR TYPE
<b>B</b> 1264	Calvados X.O. Type Natural Apple <b>Brandy</b> Extract W.S.
537	Cognac “French <b>Brandy</b> ” Extract 88% alc. by vol. O.S.
4186	Grand Orange <b>Brandy</b> Extract W.S.
1053	Baked <b>Bread</b> Extract W.S.
1373	Natural Sweet Hawaiian <b>Bread Roll</b> Extract W.S. <i>Coming Soon!</i>
1056	<b>Broccoli</b> Extract W.S.
656	<b>Bubble Gum</b> Extract O.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.
529	<b>Butterscotch</b> Extract W.S.
1013	<b>Butterscotch</b> Extract O.S.
1280	Organic Compliant 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.
1019	<b>Caipiriña</b> Extract O.S.
686	<b>Cajeta</b> Extract W.S.
1212	<b>Cake Batter</b> Extract W.S.
1250	<b>Cake Batter</b> Extract O.S.
1268	Natural Birthday <b>Cake</b> Extract W.S.
1264	Calvados X.O. Type Natural Apple <b>Brandy</b> Extract W.S.
1179	Cotton <b>Candy</b> Extract W.S.
1009	<b>Cantaloupe</b> Extract W.S.
99	<b>Cappuccino-Tiramisu</b> Extract W.S.
1221	<b>Cappuccino-Tiramisu</b> Extract O.S.
587	<b>Capsicum</b> Extra Hot Pepper Extract W.S. (0.004%)
1059	<b>Capsicum</b> Extra Hot Pepper Extract O.S. (0.004%)
66	<b>Caramel</b> Extract W.S. (100 fold)

ITEM #	FLAVOR TYPE
<b>C</b> 521	<b>Caramel</b> Extract W.S.
1154	<b>Caramel</b> Extract O.S.
679	Crema di <b>Caramel™</b> 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.
591	<b>Cardamom</b> Oil Extract O.S.
1082	<b>Carrot</b> Extract W.S.
623	<b>Carrot</b> Oil Extract O.S.
1211	<b>Carrot</b> Cake Extract O.S.
1357	<b>Carrot</b> Cake Extract W.S.
96	<b>Cashew</b> Extract W.S.
610	<b>Cassia</b> Oil Extract O.S.
67	<b>Cassis</b> (Blackcurrant) Extract W.S.
1094	<b>Celery</b> Extract W.S.
617	<b>Celery</b> Oil Extract O.S.
671	Clarified <b>Celery</b> Oil Extract O.S.
648	<b>Chai</b> “Tea” Extract W.S.
1276	<b>Chai</b> “Tea” Extract O.S.
59	<b>Champagne</b> Extract W.S.
1210	Natural <b>Champagne</b> Extract O.S.
1137	Marc de <b>Champagne</b> Extract W.S.
1228	Natural Wild Strawberry <b>Champagne</b> Extract W.S.
667	Asiago <b>Cheese</b> Extract W.S.
642	Blue <b>Cheese</b> Extract O.S.
1122	Natural Brie <b>Cheese</b> Extract W.S.
629	Cheddar <b>Cheese</b> Extract O.S.
611	Cream <b>Cheese</b> Extract W.S.
1207	Cream <b>Cheese</b> Extract O.S.
1194	Natural Cream <b>Cheese</b> Extract W.S.
1324	Natural Cream <b>Cheese</b> Extract O.S.
668	Feta <b>Cheese</b> Type Extract Powder W.S. (freeze)
1022	Mascarpone <b>Cheese</b> Extract W.S.
635	Mozzarella <b>Cheese</b> Extract O.S.
632	Parmesan <b>Cheese</b> Extract O.S.
1170	Provolone <b>Cheese</b> Type Extract O.S.
643	Romano <b>Cheese</b> Extract O.S.

ITEM #	FLAVOR TYPE
<b>C</b> 605	<b>Cheesecake</b> “Plain” Extract W.S.
1193	Natural <b>Cheesecake</b> “Plain” Extract W.S.
1251	Natural <b>Cheesecake</b> “Plain” Extract O.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.
1069	Natural Black <b>Cherry</b> Extract O.S.
531	Maraschino “Bing” <b>Cherry</b> Extract W.S.
609	Maraschino “Bing” <b>Cherry</b> Extract O.S.
1052	Roasted <b>Chickpea</b> (Garbanzo Bean) 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.
1119	<b>Chipotle</b> Pepper Extract O.S.
72	<b>Chocolate</b> “Crème de Cacao” Extract W.S.
1074	<b>Chocolate</b> “Crème de Cacao” Extract O.S.
655	<b>Chocolate</b> Fudge Extract W.S.
1263	Organic Compliant Natural <b>Chocolate</b> Extract W.S.
1289	Natural <b>Chocolate</b> Brownie Extract W.S.
658	Hot <b>Chocolate</b> Extract W.S.
675	Milk <b>Chocolate</b> Extract W.S.
1163	Mint <b>Chocolate</b> Chip Extract O.S.
696	Swiss <b>Chocolate</b> Extract W.S.
1095	<b>Cilantro</b> Extract W.S.
588	<b>Cilantro</b> Oil Extract O.S.
678	<b>Cinnamon</b> Extract W.S.
590	<b>Cinnamon</b> Oil Extract O.S.
603	Mexican <b>Cinnamon</b> Oil Extract O.S.
1271	Natural <b>Cinnamon</b> Bun Extract W.S.
1146	<b>Cinnamon</b> Latte Extract W.S.
1147	<b>Cinnamon</b> Latte Extract O.S.
649	Apple- <b>Cinnamon</b> Extract W.S.



# EXTRACT INFUSIONS

EXTRACTS

ITEM #	FLAVOR TYPE
<b>C</b> 1065	Apple- <b>Cinnamon</b> Extract O.S.
1096	<b>Clove</b> Extract W.S.
536	<b>Clove Oil</b> Extract O.S.
1186	Natural <b>Coconut Cream</b> Extract W.S.
1187	Natural <b>Coconut Cream</b> Extract O.S.
1188	Natural Toasted <b>Coconut Cream</b> Extract W.S.
1241	Natural Toasted <b>Coconut Cream</b> Extract O.S.
660	<b>Coconut Rum</b> Extract W.S.
1020	Natural Colorless <b>Coffee</b> Extract W.S.
1021	Natural Colorless <b>Coffee</b> Extract O.S.
77	Espresso <b>Coffee</b> Extract W.S.
1342	Natural Irish <b>Coffee</b> Extract W.S.
508	Natural Mexican <b>Coffee Liqueur Type</b> Extract W.S.
1314	Natural Mexican <b>Coffee Liqueur Type</b> Extract O.S.
537	<b>Cognac</b> “French Brandy” Extract 88% alc. by vol. O.S.
1209	<b>Cola</b> Extract W.S.
583	<b>Cola</b> Extract O.S.
532	<b>Concord Grape</b> Extract W.S.
1286	Natural <b>Concord Grape</b> Extract O.S.
90	<b>Condensed Milk</b> Extract W.S.
654	<b>Cookies &amp; Cream</b> “Stracciatella” Extract W.S.
1001	<b>Cookie Dough</b> Extract W.S.
1303	Natural Speculoos <b>Cookie</b> Extract O.S.
1331	Natural Speculoos <b>Cookie</b> Extract W.S.
1097	<b>Coriander</b> Extract W.S.
553	<b>Coriander Oil</b> Extract O.S.
577	Sweet <b>Corn</b> Extract W.S.
1144	<b>Cosmopolitan</b> “Cosmo” Extract W.S.
1145	<b>Cosmopolitan</b> “Cosmo” Extract O.S.
1179	<b>Cotton Candy</b> Extract W.S.
92	<b>Cranberry</b> Extract W.S.
1049	<b>Cranberry</b> Extract O.S.
1006	Heavy <b>Cream</b> Extract W.S.
1089	Natural <b>Crème Brûlée</b> Extract W.S.
1190	Natural <b>Cucumber</b> Extract W.S.

ITEM #	FLAVOR TYPE
<b>C</b> 1098	<b>Cumin</b> Extract W.S.
549	<b>Cumin Oil</b> Extract O.S.
557	<b>Curaçao</b> Extract W.S.
1061	<b>Curry Oil</b> 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.
1143	Strawberry <b>Daiquiri</b> Extract O.S.
578	<b>Date</b> Extract W.S.
1225	<b>Date</b> Extract O.S.
540	<b>Dill Weed Oil</b> Extract O.S.
626	<b>Dr. Sarsaparilla</b> Extract W.S.
646	<b>Dulce de Leche</b> Extract W.S.
<b>E</b> 644	Roasted <b>Eggplant</b> Extract W.S.
505	Natural <b>Eggnog</b> Extract W.S.
1312	Natural <b>Eggnog</b> Extract O.S.
1055	<b>Elderberry Blossom</b> Extract W.S.
1168	Natural <b>Elderberry</b> “Sambuco” Type Extract WONF O.S.
1336	Natural <b>Elderberry</b> “Sambuco” Type Extract W.S.
1079	Natural <b>Elderflower</b> Extract W.S.
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.
1075	<b>English Toffee</b> Extract O.S.
1279	Organic Compliant 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.
551	<b>Fennel Oil</b> Extract O.S.
570	<b>Fenugreek</b> Extract W.S.
511	Natural <b>Fig</b> Extract W.S.
1084	Natural <b>Fig</b> Extract O.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.

ITEM #	FLAVOR TYPE
<b>G</b> 1349	Natural <b>Fruit Cocktain</b> Type Extract W.S.
581	<b>Gardenia</b> Extract W.S.
1130	<b>Gardenia</b> Extract O.S.
1109	<b>Garlic</b> Extract W.S.
525	<b>Garlic Oil</b> Extract O.S.
1035	<b>Geranium Oil</b> Extract O.S.
522	<b>Ginger</b> Extract W.S.
1328	Organic <b>Ginger</b> Extract W.S.
661	<b>Ginger</b> Extract O.S.
1272	Natural <b>Ginger Ale</b> Type Extract W.S.
697	<b>Gingerbread</b> Extract W.S.
698	<b>Gingerbread</b> Extract O.S.
1178	<b>Gojiberry</b> Type Extract W.S.
677	<b>Gooseberry</b> Extract W.S.
1149	Natural <b>Graham Cracker</b> Extract W.S.
1150	Natural <b>Graham Cracker</b> Extract O.S.
565	Natural <b>Grapefruit Zest Oil</b> Extract O.S.
1372	Natural <b>Grapefruit Zest Oil</b> Extract W.S.
532	Concord <b>Grape</b> Extract W.S.
1286	Natural Concord <b>Grape</b> Extract O.S.
640 ^^	Pomegranate ( <b>Grenadine</b> ) Extract W.S. (natural flavor)
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.
1313	Natural <b>Habanero Hot Pepper</b> Extract O.S.
1364	<b>Habanero Pepper</b> Extract Powder W.S. (100X)
1244	Natural <b>Ham Hock (Roasted Ham)</b> Type Extract W.S.
503	Italian <b>Hazelnut Liqueur</b> Type Extract W.S.
1076	Italian <b>Hazelnut Liqueur</b> Type Extract O.S.

ITEM #	FLAVOR TYPE
<b>H</b> 538	Praline <b>Hazelnut</b> Extract W.S.
1222	Praline <b>Hazelnut</b> Extract O.S.
561	<b>Hibiscus</b> Extract W.S.
1115	<b>Hibiscus</b> Extract O.S.
563	Natural <b>Hickory Barbecue</b> Extract W.S.
1236	Natural <b>Hickory Barbecue</b> Extract O.S.
519	Natural <b>Honey</b> Extract W.S.
1322	Natural <b>Honey</b> Extract O.S.
85	<b>Honeydew Melon</b> Extract W.S.
1350	Natural <b>Horchata</b> Extract W.S.
1111	<b>Horseradish</b> Extract W.S.
1112	<b>Horseradish</b> Extract O.S.
1110	Louisiana <b>Hot Sauce</b> Extract W.S.
1242	Louisiana <b>Hot Sauce</b> Extract O.S.
501	<b>Huckleberry</b> Extract W.S.
1134	<b>Huckleberry</b> Extract O.S.
<b>I</b> 695	Indian <b>Spice</b> Extract O.S.
70	<b>Irish Cream</b> Extract O.S.
<b>J</b> 550	<b>Jackfruit</b> Extract W.S.
81	<b>Jalapeño Pepper</b> Extract O.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.
1245	<b>Jamaican Rum</b> Extract O.S.
1070	<b>Jasmine Egyptian</b> Extract W.S.
582	<b>Jasmine Egyptian</b> Extract O.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%)
1148	<b>Key Lime</b> Terpeneless Extract O.S.
524	<b>Kirsch</b> Extract W.S.
79	<b>Kirshwasser</b> Extract W.S.
56	<b>Kiwi</b> Extract W.S.
1086	<b>Kiwi</b> Extract O.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%)





# EXTRACT INFUSIONS

EXTRACTS

ITEM #	FLAVOR TYPE
<b>L</b> 1319	Organic Compliant Natural <b>Lemon</b> Extract W.S. (0.005%)
1126	Meyer <b>Lemon</b> Extract W.S.
1127	Meyer <b>Lemon</b> Extract O.S.
564	<b>Lemon</b> Oil Terpeneless Extract O.S. (0.002%)
575	<b>Lemongrass</b> Oil Extract O.S.
1153	Natural <b>Lemon</b> Verbena Type Oil Extract O.S.
1368	Natural Mountain Spring <b>Lemon Lime</b> Soda Type Extract W.S. <i>Coming Soon!</i>
1217	Natural Mountain Spring <b>Lemon Lime</b> Soda Type Extract O.S.
1157	Natural “Yuzu” Type <b>Lemon</b> Juice Extract W.S. (salted)
516	<b>Lemon</b> Zest Oil Extract O.S.
1325	Organic <b>Lemon</b> Zest Oil Extract O.S.
646	Dulce de <b>Leche</b> Extract W.S.
1265	Natural Tres <b>Leches</b> Extract W.S.
602	Natural <b>Licorice</b> Extract O.S.
1352	Natural Red <b>Licorice</b> Extract W.S.
97	Organic Compliant Natural <b>Lime</b> Extract O.S. (0.004%)
517	<b>Lime</b> Zest Oil Extract O.S.
1368	Natural Mountain Spring <b>Lemon Lime</b> Soda Type Extract W.S. <i>Coming Soon!</i>
1217	Natural Mountain Spring <b>Lemon Lime</b> Soda Type Extract O.S.
1138	Kaffir <b>Lime</b> Oil Extract O.S.
91	Key <b>Lime</b> Extract W.S. (0.005%)
1148	Key <b>Lime</b> Terpeneless Extract O.S.
685	<b>Limoncello</b> Extract W.S.
1038	<b>Lingonberry</b> Extract W.S.
586	<b>Lychee</b> Extract W.S.
<b>M</b> 542	<b>Macadamia</b> Extract W.S.
620	<b>Mai Tai</b> Extract W.S.
1040	<b>Malt</b> Extract W.S.
1041	<b>Malted Milk</b> Extract W.S.
528	<b>Mandarin</b> Zest Oil Extract O.S.
55	<b>Mango</b> Extract W.S.
1167	<b>Mango</b> Extract O.S.

ITEM #	FLAVOR TYPE
<b>M</b> 1266	Ripe <b>Mango</b> Extract W.S.
1177	<b>Mangosteen</b> Type Extract W.S.
95	<b>Maple</b> Extract W.S.
1118	<b>Maple</b> Extract O.S.
1299	Natural <b>Maple</b> Bacon Type Extract W.S.
531	<b>Maraschino</b> “Bing” Cherry Extract W.S.
609	<b>Maraschino</b> “Bing” Cherry Extract O.S.
546	<b>Margarita</b> Extract W.S.
627	<b>Marjoram</b> Oil Extract O.S.
1100	<b>Marjoram</b> Extract W.S.
543	Sicilian <b>Marsala</b> Wine Type Extract W.S.
1010	<b>Marshmallow</b> Extract W.S.
1047	<b>Marshmallow</b> Extract O.S.
1200	Natural Toasted <b>Marshmallow</b> Extract W.S.
1113	<b>Marzipan</b> Extract W.S.
1022	<b>Mascarpone</b> Cheese Extract W.S.
567	<b>Mastic</b> Oil Extract O.S.
1247	Natural <b>Mayonnaise</b> Type Extract O.S.
85	Honeydew <b>Melon</b> Extract W.S.
504	Water <b>melon</b> Extract W.S.
69	Crème de <b>Menthe</b> Extract O.S.
1301	Natural Barbecue <b>Mesquite</b> Type Seasoning Extract Powder W.S.
1039	<b>Milk</b> Extract W.S.
90	Condensed <b>Milk</b> Extract W.S.
1139	<b>Mimosa</b> Extract W.S.
1140	<b>Mimosa</b> Extract O.S.
1163	<b>Mint</b> Chocolate Chip Extract O.S.
1033	Mojito <b>Mint</b> Extract W.S. (just mint, no lime)
1034	Mojito <b>Mint</b> Extract O.S. (just mint, no lime)
1295	Peppermint Extract W.S.
65	Peppermint Extract O.S.
1173	Organic Peppermint Oil Extract O.S. (0.0015%)
64	Spearmint Extract O.S.
1169	<b>Mojilada</b> ® Extract O.S. (coconut, mint & lime)
1025	<b>Mojito Libre</b> ® Extract W.S. (mint & lime)

ITEM #	FLAVOR TYPE
<b>M</b> 1026	<b>Mojito Libre</b> ® Extract O.S. (mint & lime)
1033	<b>Mojito Mint</b> Extract W.S. (just mint, no lime)
1034	<b>Mojito Mint</b> Extract O.S. (just mint, no lime)
584	<b>Molasses</b> Extract W.S.
1330	Natural <b>Moroccan Spice Blend</b> Powder (to taste)
1368	Natural <b>Mountain Spring Lemon Lime Soda</b> Type Extract W.S. <i>Coming Soon!</i>
1217	Natural <b>Mountain Spring Lemon Lime Soda</b> Type Extract O.S.
1269	Natural <b>Mud Pie</b> (Mississippi Mud) Extract W.S.
666	<b>Mushroom Porcini</b> Extract W.S.
1058	<b>Mushroom Porcini</b> Extract O.S.
1237	Natural <b>Mushroom Porcini</b> Extract W.S.
1238	Natural <b>Mushroom Porcini</b> Extract O.S.
1078	Natural <b>Shiitake Mushroom</b> Extract W.S.
1117	Natural <b>Shiitake Mushroom</b> Extract O.S.
571	<b>Mustard Oil</b> Extract O.S.
<b>N</b> 1160	<b>Neapolitan</b> Extract O.S.
1326	Natural <b>Toffee Nut</b> Extract W.S.
1101	<b>Nutmeg</b> Extract W.S.
533	<b>Nutmeg</b> Extract O.S.
1327	Natural <b>Nutty</b> Extract W.S.
<b>O</b> 1278	Natural <b>Oatmeal Cookie</b> Extract W.S.
1083	Natural <b>Black Kalamata Olive</b> Extract W.S.
1273	Organic <b>Black Kalamata Olive Oil</b> Extract W.S.
1060	Organic <b>Extra Virgin Olive Oil</b> infused with <b>Black Kalamata Olive</b> Extract O.S.
1107	<b>Onion</b> Extract W.S.
552	<b>Onion Oil</b> Extract O.S.
1108	Green <b>Onion</b> Extract W.S.
593	Green <b>Onion Oil</b> Extract O.S.
1300	Natural <b>Sour Cream &amp; Onion Seasoning</b> Type Extract Powder W.S.
43	<b>Orange</b> Extract W.S.
1182	Natural <b>Orange</b> Extract Powder W.S.

ITEM #	FLAVOR TYPE
<b>O</b> 1172	Natural <b>Blood Orange</b> Extract W.S.
527	<b>Orange Blossom</b> Extract W.S.
1043	<b>Orange Blossom</b> Extract O.S.
1162	<b>Orange Cream</b> Extract O.S.
1129	<b>Orange Zest</b> Extract W.S.
515	<b>Orange Zest Oil</b> Extract O.S.
556	French <b>Orange Liqueur</b> Type Extract W.S.
410S	Grand <b>Orange</b> Extract O.S. (0.006%)
41WS	Grand <b>Orange</b> Extract W.S. (0.006%)
693	Grand <b>Orange V.S.O.P.</b> Extract W.S.
1007	Grand <b>Orange V.S.O.P.</b> Extract O.S.
694	Grand <b>Orange X.O.</b> Extract W.S.
1008	Grand <b>Orange X.O.</b> Extract O.S.
4186	Grand <b>Orange Brandy</b> Extract W.S.
541	<b>Oregano Oil</b> Extract O.S.
673	Clarified <b>Oregano Oil</b> Extract O.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 Oil</b> Extract O.S.
1114	<b>Parsley</b> Extract W.S.
619	<b>Parsley Oil</b> Extract O.S.
53	<b>Passion Fruit</b> Extract W.S.
1258	<b>Passion Fruit</b> Extract O.S.
1052	Roasted <b>Chickpea</b> (Garbanzo Bean) Extract W.S.
61	<b>Peach</b> Extract W.S.
1181	<b>Peach</b> Extract O.S.
1183	Natural <b>Peach</b> Extract Powder W.S.
1355	Natural <b>Peanut</b> Extract W.S.
645	<b>Peanut FREE</b> Roasted <b>Peanut</b> Extract O.S.
1356	Natural <b>Roasted Peanut</b> Extract W.S.
51	<b>Pear</b> Extract W.S.
1199	<b>Pear</b> Extract O.S.
1195	Natural <b>Pear Williams</b> Extract W.S.
509	Natural <b>Pecan</b> Extract W.S.



EXTRACTS

ITEM #	FLAVOR TYPE
<b>P</b> 1230	Natural Butter <b>P</b> ecan Extract W.S.
1257	Natural Toasted Butter <b>P</b> ecan Extract W.S.
639	Ancho <b>P</b> epper Extract W.S.
1185	Natural Roasted Red Bell <b>P</b> epper W.S.
569	Black <b>P</b> epper Oil Extract O.S.
1092	Black <b>P</b> epper Decolorized Extract W.S.
587	Capsicum Extra Hot <b>P</b> epper Extract W.S. (0.004%)
1059	Capsicum Extra Hot <b>P</b> epper Extract O.S. (0.004%)
1120	Chipotle <b>P</b> epper Extract W.S.
1119	Chipotle <b>P</b> epper Extract O.S.
689	Natural Habanero Hot <b>P</b> epper Extract W.S.
1313	Natural Habanero Hot <b>P</b> epper Extract O.S.
1364	Habanero <b>P</b> epper Extract Powder W.S. (100X)
81	Jalapeño <b>P</b> epper Extract O.S.
1370	Jalapeño <b>P</b> epper Extract W.S.
1363	Jalapeño <b>P</b> epper Extract Powder W.S. (100X)
1106	White <b>P</b> epper Extract W.S.
604	White <b>P</b> epper Oil Extract O.S.
1295	<b>P</b> eppermint Extract W.S.
65	<b>P</b> eppermint Extract O.S.
1173	Organic <b>P</b> eppermint Oil Extract O.S. (0.0015%)
589	Natural <b>P</b> ersimmon Extract W.S.
1306	Natural <b>P</b> ie Extract W.S.
1283	Natural <b>P</b> ie Crust Extract W.S.
1307	Natural Blueberry <b>P</b> ie Extract W.S.
1275	Natural Pumpkin <b>P</b> ie Extract W.S.
1274	Natural Pumpkin <b>P</b> ie Extract O.S.
1285	Natural Pumpkin <b>P</b> ie Sauce Extract W.S.
1284	Natural Pumpkin <b>P</b> ie Sauce Extract O.S.
68	<b>P</b> iña Colada Extract W.S.
1141	<b>P</b> iña Colada Extract O.S.
54	<b>P</b> ineapple Extract W.S.
1017	<b>P</b> ineapple Extract O.S.

ITEM #	FLAVOR TYPE
<b>P</b> 40	<b>P</b> istachio Extract W.S.
633	Natural <b>P</b> istachio Extract W.S.
1036	Natural <b>P</b> istachio Extract O.S.
1256	Natural Toasted <b>P</b> istachio Extract W.S.
1050	Decolorized Natural <b>P</b> istachio Extract O.S.
513	<b>P</b> lum Extract W.S.
1287	<b>P</b> lum Extract O.S.
1158	<b>P</b> omegranate (Grenadine) Extract O.S. (natural flavor)
1045	<b>P</b> omegranate (Grenadine) Extract W.S. (all natural)
1046	<b>P</b> omegranate (Grenadine) Extract W.S. (all natural-natural color added)
1261	Organic Compliant Natural <b>P</b> omegranate Type Extract W.S.
1298	Organic Natural <b>P</b> omegranate Type Extract W.S.
1064	Natural <b>P</b> opcorn Extract O.S.
1323	Natural <b>P</b> opcorn Extract W.S.
574	<b>P</b> ort Wine Extract W.S.
614	<b>P</b> otato Extract W.S.
615	Sweet <b>P</b> otato W.S.
538	<b>P</b> raline Hazelnut Extract W.S.
1222	<b>P</b> raline Hazelnut Extract O.S.
560	<b>P</b> rickly Pear “Cactus Blossom” (Tunas) Extract W.S.
622	Natural <b>P</b> rupe Extract W.S.
506	Natural <b>P</b> umpkin Extract W.S.
1071	Natural <b>P</b> umpkin Extract O.S.
1290	Natural <b>P</b> umpkin Extract W.S.
1275	Natural <b>P</b> umpkin Pie Extract W.S.
1274	Natural <b>P</b> umpkin Pie Extract O.S.
1285	Natural <b>P</b> umpkin Pie Sauce Extract W.S.
1284	Natural <b>P</b> umpkin Pie Sauce Extract O.S.
1151	Natural <b>P</b> umpkin Spice Extract W.S.
1152	Natural <b>P</b> umpkin Spice Extract O.S.
665	<b>P</b> unch Extract W.S.
657	<b>P</b> unch Extract O.S.
<b>R</b> 1215	<b>R</b> ainbow Sherbet Extract W.S.
1161	<b>R</b> ainbow Sherbet Extract O.S.

ITEM #	FLAVOR TYPE
<b>R</b> 576	Raisin Extract W.S.
1224	Raisin Extract O.S.
1155	Ranch Type Extract Powder W.S. (freeze)
42	Raspberry Extract W.S. (0.006%)
1136	Raspberry Extract O.S. (0.006%)
1028	Raspberry Framboise Extract W.S.
1027	Raspberry Framboise Extract O.S.
580	Raspberry Extract Natural W.S. (0.006%)
1189	Raspberry Extract Natural O.S. (0.006%)
572	Black Raspberry Extract W.S.
1174	Black Raspberry Extract O.S.
573	French Black Raspberry Liqueur Type Extract W.S.
650	Rhubarb Extract W.S.
1270	Natural Rocky Road Extract W.S.
514	Root Beer Extract Natural W.S.
1252	Root Beer Extract Natural O.S.
526	Rose Oil Extract W.S.
1067	Rose Oil Extract O.S.
1103	Rosemary Extract W.S.
539	Rosemary Oil Extract O.S.
670	Clarified Rosemary Oil Extract O.S.
7687	Butter Rum Extract O.S.
660	Coconut Rum Extract W.S.
76	Jamaican Rum Extract W.S.
1245	Jamaican Rum Extract O.S.
1297	Natural Spice Rum Extract W.S.
<b>S</b> 687	Saffron "All Red" Extract W.S.
1202 *	Saffron "All Red" Extract W.S. (alcohol free)
1057	Sage Dalmatian Extract W.S.
608	Sage Oil Dalmatian Extract O.S.
1168	Natural Elderberry "Sambuco" Type Extract WONF O.S.
1336	Natural Elderberry "Sambuco" Type Extract W.S.
626	Dr. Sarsaparilla Extract W.S.
93	Natural Saskatoon Berry Extract W.S.

ITEM #	FLAVOR TYPE
<b>S</b> 1332	Natural Saskatoon Berry Extract O.S.
1110	Louisiana Hot Sauce Extract W.S.
1242	Louisiana Hot Sauce Extract O.S.
1014	Roasted Black Sesame Extract W.S.
1215	Rainbow Sherbet Extract W.S.
1161	Rainbow Sherbet Extract O.S.
1253	Natural Cream Sherry Extract W.S.
1281	Natural Smoke Extract W.S.
1351	Natural S'mores Extract W.S. (0.02-0.04%)
1368	Natural Mountain Spring Lemon Lime Soda Type Extract W.S. <i>Coming Soon!</i>
1217	Natural Mountain Spring Lemon Lime Soda Type Extract O.S.
1072	Sour Cream Extract Natural W.S.
1300	Natural Sour Cream & Onion Seasoning Type Extract Powder W.S.
1054	Sourdough Extract W.S.
1156	Natural Sour Flavor Extract W.S.
558	Guanabana Fruit Extract W.S. (Soursop)
64	Spearmint Extract O.S.
1303	Natural Speculoos Cookie Extract O.S.
1331	Natural Speculoos Cookie Extract W.S.
695	Indian Spice Extract O.S.
1330	Natural Moroccan Spice Blend Powder (to taste)
1213	Natural Butternut Squash Extract O.S.
1329	Natural Sriracha (Hot Chili Sauce) Extract W.S. (0.04-0.08%)
1333	Natural Sriracha (Hot Chili Sauce) Extract Powder W.S. (0.04-0.08%)
1359	Natural Starfruit Extract W.S. <i>Coming Soon!</i>
654	Cookies & Cream "Stracciatella" Extract W.S.
653	Strawberry Extract O.S.
1128	Strawberry Extract Natural W.S.
1068	Strawberry Extract Natural O.S.
44	Wild Strawberry Extract W.S.
1016	Wild Strawberry Extract O.S.
1228	Natural Wild Strawberry Champagne Extract W.S.
1142	Strawberry Daiquiri Extract W.S.



	ITEM #	FLAVOR TYPE
<b>S</b>	1143	<b>Strawberry Daiquiri Extract O.S.</b>
	1203	<b>Strega “Type” Extract O.S.</b> 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.
	1338	<b>Brown Sugar Extract W.S.</b>
	1088	<b>Burnt Sugar Extract W.S.</b>
	1305	<b>Natural Sugar Cone Extract W.S.</b>
	585	<b>Sunflower Seed Extract W.S.</b>
<b>T</b>	1302	<b>Natural Tahini Extract O.S.</b>
	636	<b>Tamarind Extract W.S.</b>
	1226	<b>Tamarind Extract O.S.</b>
	1204	<b>Tangelo (Tangerine Grapefruit) Extract O.S.</b>
	50	<b>Tangerine Orange Extract W.S.</b>
	1104	<b>Tarragon Extract W.S.</b>
	554	<b>Tarragon Oil Extract O.S.</b>
	562	<b>Tea Extract W.S.</b>
	648	<b>Chai “Tea” Extract W.S.</b>
	1276	<b>Chai “Tea” Extract O.S.</b>
	1087	<b>Natural Chamomile Tea Extract O.S.</b>
	512	<b>Green Tea Extract W.S.</b>
	1066	<b>Green Tea Extract O.S.</b>
	1037	<b>Caza™ Tequila de Agave Type Extract W.S.</b>
	530	<b>Tequila Gold Añejo Extract W.S.</b>
	1243	<b>Natural Tequila Gold Añejo Extract W.S.</b>
	1175	<b>Teriyaki Type Extract W.S.</b>
	1105	<b>Thyme Extract W.S.</b>
	547	<b>Thyme Oil Extract O.S.</b>
	99	<b>Cappuccino-Tiramisu Extract W.S.</b>
	1221	<b>Cappuccino-Tiramisu Extract O.S.</b>
	1246	<b>Natural French Toast Type Extract W.S.</b>
	100	<b>English Toffee Extract W.S.</b>
1075	<b>English Toffee Extract O.S.</b>	
1279	<b>Organic Compliant Natural English Toffee Extract W.S.</b>	
1326	<b>Natural Toffee Nut Extract W.S.</b>	
641	<b>Sundried Tomato Extract Powder W.S. (freeze)</b>	

	ITEM #	FLAVOR TYPE
<b>T</b>	1205	<b>Natural Tonka Bean Type Extract O.S.</b>
	1265	<b>Natural Tres Leches Extract W.S.</b>
	80	<b>Triple Sec Extract W.S.</b>
	630	<b>Black Truffle Extract W.S.</b>
	631	<b>Black Truffle Extract O.S.</b>
	1184	<b>Natural Black Truffle Extract O.S.</b>
	1132	<b>White Truffle Extract W.S.</b>
	1133	<b>White Truffle Extract O.S.</b>
<b>V</b>	691	<b>Vanilla Butter Extract W.S.</b>
	1165	<b>Natural Vanilla Butter Extract W.S.</b>
	1365	<b>Natural Vanilla Cream Extract W.S. (as in Cream Soda) <i>Coming Soon!</i></b>
	651	<b>Natural Crema di Vanilla® Extract W.S.</b>
	652	<b>French Vanilla Extract Natural W.S.</b>
	1223	<b>French Vanilla Extract Natural O.S.</b>
	1267	<b>Organic Compliant Natural French Vanilla Extract W.S.</b>
	1032	<b>Vanilla Caviar® Madagascar Bourbon W.S.</b>
	1216	<b>Vanilla Madagascar Bourbon W.S. (1X)</b>
	500	<b>Vanilla Madagascar Bourbon W.S. (2X)</b>
	595	<b>Vanilla Madagascar Bourbon with Specks W.S. (2X)</b>
	75	<b>Vanilla Madagascar Bourbon W.S. (20X)</b>
	683	<b>Vanilla Madagascar Bourbon with Specks W.S. (20X)</b>
	1233	<b>Vanilla Madagascar Bourbon “European Style” W.S. (2X)</b>
	1345-V1	<b>Vanilla Madagascar Bourbon “European Style” W.S. (with alcohol)</b>
	699	<b>Vanilla Madagascar Bourbon “European Style” W.S. (20X)</b>
	1000	<b>Vanilla Madagascar Bourbon “European Style” with Specks W.S. (20X)</b>
	545	<b>Vanilla Madagascar Bourbon with Tahitian Vanilla Seeds W.S. (20X)</b>
	1002	<b>Vanilla Tahitian W.S. (2X)</b>
1004	<b>Vanilla Tahitian W.S. (20X)</b>	
1003	<b>Vanilla Tahitian with Specks W.S. (2X)</b>	
1005	<b>Vanilla Tahitian with Specks W.S. (20X)</b>	
1234	<b>Vanilla Tahitian “European Style” W.S. (2X)</b>	

ITEM #	FLAVOR TYPE
<b>V</b> 1235	Vanilla Tahitian “European Style” W.S. (20X)
1293	Vanillin Extract Natural W.S. (2X)
1294	Vanillin Extract Natural W.S. (10X)
1180	Natural Vanillin Powder W.S. (0.005%)
535	Vermouth Extract W.S.
684	Balsamic Vinegar di Amoretti® Extract W.S.
1159	Violet Extract O.S.
83	Violet Lavender Extract W.S.
<b>W</b> 63	Walnut Extract W.S.
507	Black Walnut Extract W.S.
504	Watermelon Extract W.S.
1219	Natural Watermelon Extract Powder W.S.
520	Natural Bourbon Whiskey Extract W.S.
1337	Natural Bourbon Whiskey Extract O.S.
1201	Natural Scotch Whisky Type Extract W.S.
664	Sweet Scotch Whisky Liqueur Type Extract W.S.
662	Sweet Scotch Whisky Liqueur Type Extract O.S.
1063	Burgundy Wine Extract W.S.
1346	Natural Cabernet Sauvignon Wine Type Extract W.S.
1171	Natural Cabernet Sauvignon Wine Type Extract O.S.
1062	Natural Chardonnay Wine Extract W.S.
1259	Natural Cooking Wine Type Extract W.S.
638	“Eiswein” Wine Extract W.S.
1315	Natural Madeira Wine Type Extract W.S.
543	Sicilian Marsala Wine Type Extract W.S.
1296	Natural Merlot Wine Type Extract W.S.
1254	Natural Salty Mirin Wine Type Extract W.S.
1255	Natural Sweet Mirin Wine Type Extract W.S.
1344	Natural Pinot Grigio Wine Type Extract O.S.

ITEM #	FLAVOR TYPE
<b>W</b> 574	Port Wine Extract W.S.
1260	Natural Sake Wine Type Extract W.S.
1360	Natural Sangria Wine Type Extract W.S.
73	White Wine Extract W.S.
1369	Natural Wintergreen Extract W.S.
1304	Natural Wintergreen Extract O.S.
1367	Natural Sweet Woodruff Type Extract W.S. (AKA “Waldmeister”, “Reine des bois”, “Asperula”)
<b>Y</b> 1277	Natural Yeast Extract W.S.
674	Yogurt Plain Extract W.S.
1157	Natural “Yuzu” Type Lemon Juice Extract W.S. (salted)
<b>Z</b> 568	Zabaione Extract W.S.
559	Zarzamora Berry Extract W.S.



# LIQUEUR CONCENTRATES

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. One bottle of Amoretti Liqueur Concentrate is equivalent in flavor delivery to approximately 100 bottles of liqueur.

Available in:

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

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

CONCENTRATES

	ITEM #	FLAVOR TYPE
<b>A</b>	835	Almond
	888	Amaretto
	878	Anise
	8692	Star Anise Oil Terpeneless
	824	French Star Anise Type
	848	Apricot
<b>B</b>	860	Banana
	820	Bourbon Whiskey
	886	Brandy
<b>C</b>	81018	Cachaça
	81019	Caipiriña
	859	Champagne
	872	Chocolate “Crème de Cacao”
	8658	Hot Chocolate
	823	Coconut Rum
	808	Mexican Coffee Type
	8654	Cookies & Cream
	8537	Cognac “French Brandy”
<b>H</b>	8689	Habanero Hot Pepper
	803	Italian Hazelnut Type
<b>I</b>	870	Irish Cream
<b>J</b>	876	Jamaican Rum
<b>K</b>	8524	Kirsch
<b>L</b>	8690	Lavender
<b>M</b>	843	Sicilian Marsala Wine Type
	81034	Mojito Mint (just mint, no lime)
	81169	Mojilada® (coconut, mint & lime)
	81026	Mojito Libre® (mint & lime)

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

# LIQUEUR FLAMBÉS & DESSERT WINES

Available in:

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

*Partial list. Hundreds available, please inquire.*

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.

ITEM #	LIQUEUR FLAMBÉ & DESSERT WINE TYPES
<b>A</b>	935 <b>Almond</b> Liqueur Flambé
	988 <b>Amaretto di Amoretti</b> Liqueur Flambé
	978 French Star <b>Anise Type</b> Liqueur Flambé
<b>B</b>	960 Crème de <b>Banana</b> Liqueur Flambé
	920 <b>Bourbon Whiskey</b> 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 Maraschino “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 Type</b> Liqueur Flambé
	937 Cognac “French Brandy” 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 Type</b> 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 Wine Type</b> Dessert Wine
	969 Crème de <b>Menthe</b> Liqueur Flambé
<b>O</b>	956 French <b>Orange Type</b> Liqueur Flambé
	941 Grand <b>Orange</b> Liqueur Flambé

ITEM #	LIQUEUR FLAMBÉ & DESSERT WINE TYPES
<b>O</b>	9693 Grand <b>Orange V.S.O.P.</b> Liqueur Flambé
	9694 Grand <b>Orange X.O.</b> 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 Type</b> 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 Type</b> Liqueur Flambé
	944 Wild <b>Strawberry</b> Liqueur Flambé
	91203 <b>Strega “Type”</b> 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 Caza™ <b>Tequila de Agave Type</b> Liqueur Flambé
	9530 <b>Tequila Gold Añejo</b> 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 Whiskey</b> Liqueur Flambé
	91201 Scotch <b>Whisky Type</b> Liqueur Flambé
	9662 Sweet Scotch <b>Whisky Type</b> Liqueur Flambé
	943 Sicilian Marsala <b>Wine Type</b> Dessert Wine

FLAMBÉS

# SAVORY, HERB & SPICE EXTRACT INFUSIONS

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.

Available in:

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

**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.
	1232	<b>Alfalfa</b> Extract O.S.
	1091	<b>Allspice</b> Extract W.S.
	555	<b>Allspice</b> Oil Extract O.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.
	1320	Natural <b>Bacon</b> Type Extract O.S.
	1301	Natural <b>Barbecue Mesquite</b> Type Seasoning Extract Powder W.S.
	1090	<b>Basil</b> Oil Extract W.S.
	548	<b>Basil</b> Oil Extract O.S.
	669	Clarified <b>Basil</b> Oil Extract O.S.
	676	<b>Bay</b> Extract W.S.
	618	<b>Bay</b> Oil Extract O.S.
	672	Clarified <b>Bay</b> Oil Extract O.S.
	1044	Natural Roast <b>Beef</b> Extract W.S.
<b>C</b>	1282	Natural <b>Bloody Mary</b> Seasoning Extract Powder W.S. (0.006%)
	1056	<b>Broccoli</b> Extract W.S.
	587	<b>Capsicum</b> Extra Hot Pepper Extract W.S. (0.004%)
	1059	<b>Capsicum</b> Extra Hot Pepper Extract O.S. (0.004%)
	534	<b>Caraway</b> Oil Extract O.S.
1093	<b>Cardamom</b> Extract W.S.	

	ITEM #	FLAVOR TYPE
<b>C</b>	591	<b>Cardamom</b> Oil Extract O.S.
	1094	<b>Celery</b> Extract W.S.
	617	<b>Celery</b> Oil Extract O.S.
	671	Clarified <b>Celery</b> Oil Extract O.S.
	667	Asiago <b>Cheese</b> Extract W.S.
	642	Blue <b>Cheese</b> Extract O.S.
	1122	Natural Brie <b>Cheese</b> Extract W.S.
	629	Cheddar <b>Cheese</b> Extract O.S.
	1334	Natural White Cheddar <b>Cheese</b> Extract Powder W.S.
	668	Feta <b>Cheese</b> Type Extract Powder W.S. (freeze)
	1022	Mascarpone <b>Cheese</b> Extract W.S.
	635	Mozzarella <b>Cheese</b> Extract O.S.
	632	Parmesan <b>Cheese</b> Extract O.S.
	1170	Provolone <b>Cheese</b> Type Extract O.S.
	643	Romano <b>Cheese</b> Extract O.S.
	1052	Roasted <b>Chickpea</b> (Garbanzo Bean) 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.
	1119	<b>Chipotle</b> Pepper Extract O.S.
	1095	<b>Cilantro</b> Extract W.S.
	588	<b>Cilantro</b> Oil Extract O.S.
	678	<b>Cinnamon</b> Extract W.S.
	590	<b>Cinnamon</b> Oil Extract O.S.
	603	Mexican <b>Cinnamon</b> Oil Extract O.S.
	1096	<b>Clove</b> Extract W.S.

# SAVORY, HERB & SPICE EXTRACT INFUSIONS

	ITEM #	FLAVOR TYPE
<b>C</b>	536	Clove Oil Extract O.S.
	1097	Coriander Extract W.S.
	553	Coriander Oil Extract O.S.
	1190	Natural Cucumber Extract W.S.
	1098	Cumin Extract W.S.
	549	Cumin Oil Extract O.S.
	1061	Curry Oil Extract O.S.
<b>D</b>	540	Dill Weed Oil Extract O.S.
<b>E</b>	644	Roasted Eggplant Extract W.S.
<b>F</b>	1099	Fennel Extract W.S.
	551	Fennel Oil Extract O.S.
	570	Fenugreek Extract W.S.
<b>G</b>	1109	Garlic Extract W.S.
	525	Garlic Oil Extract O.S.
	522	Ginger Extract W.S.
	1328	Organic Ginger Extract W.S.
	661	Ginger Extract O.S.
<b>H</b>	689	Natural Habanero Hot Pepper Extract W.S.
	1313	Natural Habanero Hot Pepper Extract O.S.
	1364	Habanero Pepper Extract Powder W.S. (100X)
	1244	Natural Ham Hock (Roasted Ham) Type Extract W.S.
	563	Natural Hickory Barbecue Extract W.S.
	1236	Natural Hickory Barbecue Extract O.S.
	1111	Horseradish Extract W.S.
	1112	Horseradish Extract O.S.
	1110	Louisiana Hot Sauce Extract W.S.
	1242	Louisiana Hot Sauce Extract O.S.
<b>I</b>	695	Indian Spice Extract O.S.
<b>J</b>	81	Jalapeño Pepper Extract O.S.
	1370	Jalapeño Pepper Extract W.S.
	1363	Jalapeño Pepper Extract Powder W.S. (100X)
<b>L</b>	575	Lemongrass Oil Extract O.S.
<b>M</b>	627	Marjoram Oil Extract O.S.
	1100	Marjoram Extract W.S.
	1022	Mascarpone Cheese Extract W.S.

	ITEM #	FLAVOR TYPE
	1247	Natural Mayonnaise Type Extract O.S.
<b>M</b>	1301	Natural Barbecue Mesquite Type Seasoning Extract Powder W.S.
	1330	Natural Moroccan Spice Blend Powder (to taste)
	666	Mushroom Porcini Extract W.S.
	1058	Mushroom Porcini Extract O.S.
	1237	Natural Mushroom Porcini Extract W.S.
	1238	Natural Mushroom Porcini Extract O.S.
	1078	Natural Shiitake Mushroom Extract W.S.
	1117	Natural Shiitake Mushroom Extract O.S.
	571	Mustard Oil Extract O.S.
	<b>N</b>	1101
533		Nutmeg Extract O.S.
<b>O</b>	1083	Natural Black Kalamata Olive Extract W.S.
	1273	Organic Black Kalamata Olive Oil Extract W.S.
	1060	Organic Extra Virgin Olive Oil infused with Black Kalamata Olive Extract O.S.
	1107	Onion Extract W.S.
	552	Onion Oil Extract O.S.
	1108	Green Onion Extract W.S.
	593	Green Onion Oil Extract O.S.
	1300	Natural Sour Cream & Onion Seasoning Type Extract Powder W.S.
	541	Oregano Oil Extract O.S.
	673	Clarified Oregano Oil Extract O.S.
1102	Oregano Extract W.S.	
<b>P</b>	82	Natural Paprika Oil Extract O.S.
	1114	Parsley Extract W.S.
	619	Parsley Oil Extract O.S.
	639	Ancho Pepper Extract W.S.
	1185	Natural Roasted Red Bell Pepper W.S.
	569	Black Pepper Oil Extract O.S.
	1092	Black Pepper Decolorized Extract W.S.
	587	Capsicum Extra Hot Pepper Extract W.S. (0.004%)
1059	Capsicum Extra Hot Pepper Extract O.S. (0.004%)	

SAVORY



# SAVORY, HERB & SPICE EXTRACT INFUSIONS

	ITEM #	FLAVOR TYPE
<b>P</b>	1120	Chipotle <b>Pepper</b> Extract W.S.
	1119	Chipotle <b>Pepper</b> Extract O.S.
	689	Natural Habanero Hot <b>Pepper</b> Extract W.S.
	1313	Natural Habanero Hot <b>Pepper</b> Extract O.S.
	1364	Habanero <b>Pepper</b> Extract Powder W.S. (100X)
	81	Jalapeño <b>Pepper</b> Extract O.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.
	604	White <b>Pepper</b> Oil Extract O.S.
	1151	Natural <b>Pumpkin Spice</b> Extract W.S.
	1152	Natural <b>Pumpkin Spice</b> Extract O.S.
	<b>R</b>	1155
650		<b>Rhubarb</b> Extract W.S.
1103		<b>Rosemary</b> Extract W.S.
539		<b>Rosemary</b> Oil Extract O.S.
670		Clarified <b>Rosemary</b> Oil Extract O.S.
<b>S</b>	687	<b>Saffron</b> "All Red" Extract W.S.
	1202 *	<b>Saffron</b> "All Red" Extract W.S. (alcohol free)
	1057	<b>Sage</b> Dalmatian Extract W.S.
	608	<b>Sage</b> Oil Dalmatian Extract O.S.
	1110	Louisiana Hot <b>Sauce</b> Extract W.S.
	1242	Louisiana Hot <b>Sauce</b> Extract O.S.
	1281	Natural <b>Smoke</b> Extract W.S.
	1300	Natural <b>Sour Cream &amp; Onion</b> Seasoning Type Extract Powder W.S.
	695	Indian <b>Spice</b> Extract O.S.
	1330	Natural Moroccan <b>Spice</b> Blend Powder (to taste)
	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%)
	<b>T</b>	1302
1104		<b>Tarragon</b> Extract W.S.
554		<b>Tarragon</b> Oil Extract O.S.

	ITEM #	FLAVOR TYPE
<b>T</b>	1175	<b>Teriyaki</b> Type Extract W.S.
	1105	<b>Thyme</b> Extract W.S.
	547	<b>Thyme</b> Oil Extract O.S.
	641	Sundried <b>Tomato</b> Extract Powder W.S. (freeze)
	630	Black <b>Truffle</b> Extract W.S.
	631	Black <b>Truffle</b> Extract O.S.
	1184	Natural Black <b>Truffle</b> Extract O.S.
	1132	White <b>Truffle</b> Extract W.S.
	1133	White <b>Truffle</b> Extract O.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>A</b> lmond	<b>C</b>	SP648	<b>C</b> hai "Tea"
	SP88	<b>A</b> maretto		SP59	<b>C</b> hampagne
	SP78	<b>A</b> nise		SP62	<b>C</b> herry Sour
	SP692	Star <b>A</b> nise		SP621	<b>C</b> herry Sweet
	SP659	French Star <b>A</b> nise Liqueur Type		SP1120	<b>C</b> hipotle Pepper
	SP1015	Baked <b>A</b> pple with Caramelized Sugar		SP72	<b>C</b> hocolate
	SP47	Tart <b>A</b> pple		SP658	Hot <b>C</b> hocolate
	SP48	<b>A</b> pricot		SP94	<b>C</b> innamon
<b>B</b>	SP1081	<b>B</b> acon Type	SP1096	<b>C</b> love	
	SP60	<b>B</b> anana	SP84	<b>C</b> oconut	
	SP1309	<b>B</b> ananas Foster	SP1011	Toasted <b>C</b> oconut	
	SP1090	<b>B</b> asil	SP1020	Colorless <b>C</b> offee	
	SP1092	<b>B</b> lack Pepper	SP1342	Irish <b>C</b> offee	
	SP71	<b>B</b> lackberry	SP508	Mexican <b>C</b> offee Liqueur Type	
	SP67	Cassis ( <b>B</b> lackcurrant)	SP537	<b>C</b> ognac "French Brandy"	
	SP45	<b>B</b> lueberry	SP654	<b>C</b> ookies & Cream	
	SP520	<b>B</b> ourbon Whiskey	SP1303	Speculoos <b>C</b> ookie	
	SP86	<b>B</b> randy	SP1098	<b>C</b> umin	
	SP537	Cognac "French <b>B</b> randy"	SP544	Cooked <b>C</b> ustard	
	SP1053	Baked <b>B</b> read	<b>D</b>	SP578	<b>D</b> ate
	SP625	Water Buffalo <b>B</b> utter		SP646	<b>D</b> ulce de Leche
<b>C</b>	SP1018	<b>C</b> achaça	<b>E</b>	SP505	<b>E</b> ggnog
	SP1030	<b>C</b> afé Latte		SP1055	<b>E</b> lderberry Blossom
	SP1019	<b>C</b> aipiriña	SP77	<b>E</b> spresso Coffee	
	SP99	<b>C</b> appuccino-Tiramisu	<b>F</b>	SP511	<b>F</b> ig
	SP521	<b>C</b> aramel		SP612	<b>F</b> iori di Sicilia
	SP89	<b>C</b> ardamom		SP1012	<b>F</b> ir Needle Siberian
SP67	<b>C</b> assis (Blackcurrant)	<b>G</b>	SP581	<b>G</b> ardenia	

PERFUME



# AROMATIC EDIBLE PERFUME® SPRAYS

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	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

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>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



# 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%)

COLORS

# FOOTNOTES & GLOSSARY

- \* These products are also furnished with a preservative to maximize shelf life.
- \*\* Contains cholesterol due to the milk content.
- ^^ Color source is not natural. Most extracts and flavors are made of natural ingredients. Some may contain natural and artificial ingredients.

N&A Natural and Artificial

W.S. Water Soluble

O.S. Oil Soluble

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

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

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

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

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