

# Capabilities and Specialties

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### Get to know Carmi Flavors

Our chemists and lab techs have over 100 years of combined experience in the food and beverage industry.

Customer Service representatives are located throughout the world for customer convenience.

We pride ourselves on our prompt service and high quality products.

Diverse range of flavours, products, and applications.

Large complimentary samples are easy to use for multiple batch testing.

Manufacturing capabilities include: Reaction flavours, Flavour keys,

Spray drying and Agglomeration.

For over 35 years Carmi Flavors has been an industry leader in supplying custom flavours and fragrances to the food and beverage industry.

We are dedicated to enhancing consumer products through innovative and business-wise ingredients, finished specialty products and professional grade equipment.



### Our flavors - Natural & Artificial

*Natural Flavours* are the essential oil, oleoresin, essence or extractive which contain the flavour constituents derived from natural sources, and provide flavour enhancement to a particular product.

Natural Flavour Type (WONF) In order to boost the strength of a natural flavour, other natural flavour ingredients can be added during flavour development. This results in a blended flavour that is referred to as WONF (With Other Natural Flavours). Essential oils and botanical extracts generally comprise these added ingredients. The resultant flavour can be used at a relatively low usage level.

Natural and Artificial Flavour (N&A) are defined as simply a combination of natural and artificial flavours. In many cases, an N&A flavour will give a more natural taste since all the volatile components of the natural flavour, lost during the extraction/distillation process, are replaced with the artificial.

\*\* Advantages – More versatile, usually more economical than natural flavours, more heat stable, combines the body of a natural flavour with strength and stability of artificial flavour.

Artificial Flavours are any substance or substances, the function of which is to impart flavour, which are not derived from natural sources. Although most artificial flavour ingredients are chemically identical to the flavour compounds found in nature, they must be classified artificial if they are not derived from natural sources.

\*\*Advantages – Lower cost, more flexibility, increased heat stability



## Our flavours - Organic, Allergen-Free, Kosher, Parve & Halal

Organic Flavours need to be made from 95% (or more) certified organic ingredients. When calculating the percentage of ingredients, only 2 ingredients are exempt from calculations: water and salt (if the flavor contains either ingredient). The remaining 5% of ingredients (the maximum allowed) need to be organic compliant.

Requirements ingredients must meet to be considered organic compliant:

All natural ingredients from natural sources, No genetically modified ingredients, No artificial colors, No preservatives, No absolutes as they are extracted using hexane

Allergen-Free contain no wheat/gluten, dairy, peanuts, tree nuts, egg, soy, fish or shellfish - the allergens that account for 90% of all food allergic reactions.

Kosher Foods are those that conform to the regulations of the Jewish Halakhic law framework, Kosher meaning fit or allowed to be eaten.

- Our flavours are not certified Kosher for Passover
- Name of Rabbi Rabbi Yehudah Bukspan (Los Angeles)

Parve (OU) is a term that describes food without any meat or dairy ingredients. Jewish dietary laws consider Parve food to be neutral. The following foods are considered to be Parve: fish, eggs, fruits and vegetables.

Halal Certification — Halal foods are considered Halal except

- Swine/pork and its by products
- Animals improperly slaughtered or dead before slaughtering
- Alcoholic drinks & intoxicants
- Carnivorous animals, birds of prey, and certain other animals
- Food contaminated by any of the above



## Bakery Flavour Profiles

Allberry Allspice Almond Amaretto Anise Apple Banana **Black Raspberry** Blackberry Blueberry

Butter **Butter Almond Butter Banana Butter Cinnamon Butter Cream Butter Lemon Butter Maple Butter Nut Butter Orange Butter Pecan** 

**Brandy** 

Bread

**Butter Rum Butter Strawberry** Butter Vanilla **Butter Walnut** 

Butterscotch

**Butter Pistachio** 

Cantaloupe Caramel Cheese Cherry-Black Cherry-Wild Chocolate Cinnamon Coconut

Coconut Vanilla

Coffee Coffee Cake Cream Currant-Black Currant-Red Custard Danish Diet Bread French Vanilla French Vanilla 10X

Fruit Cake Ginger Ginger Bread **Grand Marnier** 

French Vanilla 3X

French Vanilla 5X

Grape Grenadine Guava

Hazelnut Pound Cake Honey Prune Honeydew **Pumpkin** Kahlua Lemon Orange

Lemon Vanilla Lime Rum IOV LOV Butter Madeira Spearmint Mango Strawberry Maple

Maple Walnut Marshmallow Mocha Tutti Fruitti Vanilla Orange Orange Blossom Water Orange Pineapple Papaya Peach **Peanut Butter** Pear Pecan **Peppermint** 

Piña Colada Pineapple Pistachio Plum

**Punch Tropical** Raisin

Raspberry Rum Brandy Rum-Jamaica Strega **Sweet Cream Sweet Dough** 

Vanilla 2X Vanilla 3X Vanilla 4X Vanilla 6X Vanilla 8X Vanilla 10X Vanilla 12X Vanilla 16X Vanilla 18X Viennese Walnut Walnut-Black

Watermelon



## Beverage Flavour Profiles

#### GENERAL BEVERAGE FLAVOURS

### Kiwi Kola Lemon Lemon Lime Lemonade Mango Orange

Orange Pineapple

Pear

Rum

#### Blueberry Papaya Cantaloupe **Passion Fruit** Peach

Cherry Cola Cherry-Black Cherry-Wild

Amaretto Flavor

Almond

Apple

Apricot

Banana

Birch Beer

Blackberry

Piña Colada Chocolate Pineapple Cloud Punch Cocoa Cream Ouinine Coconut

Raspberry Coffee Raspberry-Black Cranberry Raspberry-Red Cream Soda Root Beer

Ginger Ginger Ale Sarsaparilla Grape Strawberry Grape-Concord **Tangerine** 

Grapefruit Tea

Honeydew **Tropical Punch** Jamaica Watermelon

#### **CORDIAL FLAVOURS**

Almond Amaretto Angostura Anisette Apricot Banana Benedictine Blackberry Bourbon Brandy Burgundy Champagne Chartreuse Cherry Claret Cocoa Coffee Cognac Crème de Almond

Crème de Coffee

Currant-Black

Curacao

Daiguiri

Galliano

Ginger

Gin

Drambuie

Crème de Menthe

Kirsch Kola Kummel Lemon Lime Mai-Tai Margarita Mint Julep Orange Peach Piña Colada Raspberry Rum **Rum Butter** Rum Toffee Rum-Jamaica Rve Sauterne Scotch Sherry Strawberry

Strega

Tom Collins

Triple Sec

Vermouth

Wine

Grape

Kahlua Type

### **COFFEE FLAVOURS**

Almond Roca Amaretto **Butter Almond Butter Pecan** Butter Rum Cappuccino

Choco Macadamia Choco Marshmallow

Chocolate

Chocolate Almond Chocolate Fudge Chocolate Hazelnut

Cinnamon

Coconut

Coco Almond Cream

Coffee Cream Espresso French Vanilla Hazelnut Irish Cream Kahlua Type Mocha

Raspberry Cream

Vanilla Vanilla Nut Walnut

Pecan

White Chocolate



# Confectionery & Dairy Flavour Profiles

#### CONFECTIONERY

**Almond** Apple Apple-Green Apricot Banana Blackberry **Blueberry** Boysenberry Brandy **Bubble Gum Butter Butter Pecan Butter Rum Butter Vanilla** Butterscotch Cantaloupe Caramel Cherry-Black Cherry-Maraschino

Cherry-Sour

Cherry-Wild

Chocolate

Cinnamon

Cherry-Sweet

Coconut Coffee Cola Crème de Menthe Currant-Black Currant-Red Grape Hazelnut Honey Honeydew Kahlua Type Lemon Licorice Lime Mango Maple Maple Walnut Orange Papaya **Passion Fruit** Peach Peanut Butter Pecan **Peppermint** 

Piña Colada Pineapple Pistachio Plum Praline Pumpkin Punch Raspberry-Black Raspberry-Blue

Raspberry-Red **Root Beer** Rose Rum Rum Butter Spearmint Strawberry **Tangerine** Toffee-English **Tropical Punch** Tutti Fruiti Vanilla Walnut Walnut-Black Watermelon Wintergreen

#### DAIRY

Amaretto Butter **Butter Almond Butter Cream Butter Lemon** Butter Lemon Vanilla **Butter Orange Butter Pecan Butter Rum** Butter Vanilla Butterscotch Caramel Cheese Cake Cheese-American Cheese-Blue Cheese-Cheddar Cheese-Mozzarella Cheese-Nacho Cheese-Parmesan Cheese-Romano Cheese-Roquefort

Cheese-Swiss

Chocolate Chocolate Mint Coffee Cake Cream Crème de Menthe Danish Egg Custard Egg Nog French Vanilla French Vanilla 10X French Vanilla 3X French Vanilla 5X Kahlua Type Lemon Custard IOV LOV Butter Milk

Milk-Malted



## Blossom, Herb, Spice & Nut Flavour Profiles

#### **BLOSSOM & HERB**

Anise
Basil
Cardamom
Cilantro
Cinnamon
Clove
Curry

Elderflower
Hibiscus
Honeysuckle
Jasmine
Lavender
Lemongrass

Mace Mint Nutmeg

Orange Blossom

Oregano Parsley Peppermint Rose

Rose Rosemary Sassafras Sarsaparilla Spearmint Wintergreen SPICE

BBQ
Basil-Fresh
Black Pepper
Catsup
Cinnamon
Clove
Garlic-Roasted

Ginger-Fresh Gravy Mace Nutmeg

Onion-Caramelized
Onion-Fresh

Parsley-Fresh Pepper-Ancho Pepper-Chipotle Pepper-Habanero Pepper-Jalapeño

Pepperoni Pickle-Dill Pickle-Sweet

Relish

Rosemary-Fresh

Turmeric

Vegetable Juice Vermouth Spice

Wasabi

Worcestershire

NUT

Acorn Almond Beech

Butter Pecan Breadnut Candlenut Cashew Chestnut Coconut

English Walnut-Black

Ginkgo Hazelnut Kola

Macadamia Peanut Pecan Pine nut Pistachio Soybean Spanish Nut Walnut

Walnut-Black



# Fruit & Vegetable Flavour Profiles

#### **FRUIT**

Açaí

American Black Elderberry American Persimmon

Apple Apricot

Asian Persimmon

Avocado
Banana
Blackberry
Blood Orange
Blue tongue
Blueberry
Canary Melon

Canistel
Cantaloupe
Cassabanana
Chayote
Cherimoya

Cherry Chokeberry Chokecherry Chupa-Chupa

Citron
Clementine
Coconut
Cocoplum

Common Apple-berry

Conkerberry Cornelian Cherry

Cranberry

Currant Date

Dragonfruit

Fig

Finger Lime Gooseberry

Grape Grapefruit Greengage Guava

Guavaberry Hackberry

Hairless Rambutan

Hardy Kiwi
Honeydew
Huckleberry
Jackfruit
Key Lime
Kumquat
Lemon
Lime
Limeberry
Limequat

Lingonberry Loganberry Loquat Lychee Mandarin Mango

Mangosteen

Mulberry Nectarine Olive

Orange Papaya Passion Fruit Pawpaw Peach Pear

Persimmon Pineapple

Pineapple Guava

Plum

Pomegranate Pomelo Prickly Pear Pumpkin Quince Rambutan Raspberry

Rose Hip Rose-leaf Bramble Saw Palmetto Starfruit

Strawberry
Tangerine
Watermelon

Rhubarb

#### **VEGETABLE**

Asparagus Avocado Broccoli Carrot Cauliflower Celery-Stalk Chipotle Cucumber Garlic Jalapeno

Mushroom-Portabella Mushroom-Sautéed

Olive Onion

Pepper-Green Pickle-Dill Pickle-Sweet

Rice Spinach

Tomato-Cooked Tomato-Sundried



### Pharmaceutical Flavour Profiles

Anise
Apple
Apricot
Arrack
Banana
Blackberry
Blueberry
Brandy
Butter
Butter Rum
Butterscotch
Caramel
Champagne
Cherry Apricot
Cherry Mint

Cherry-Black Cherry-Maraschino

Cherry-Red Cherry-Wild Chocolate Chocolate Mint

Coconut Coffee Cognac
Cola
Cranberry
Cream Soda
Currant-Black
Egg Nog
Fennel
Ginger Ale
Grape
Grapefruit
Grenadine
Hazelnut

Maple MapleWalnut Masking Agent

Lemon Lime

Lemon

Mint Orange Passion Fruit Peach

Pineapple Plum Prune Raspberry Root Beer Rum

Rum Coffee Rum-Jamaica

Sherry Spearmint Tangerine Tutti Fruitti Vanilla Custard



## Specialty Product Lines

V16 Vanilla Concentrate Kits

Spray Drying

Custom and Nutritionally-Specific Formulations

Granita Mix

## Packaging

Liquids (min order = 4L)

4L Bottles – 4 bottles/case 19L Hedpaks 200L Drums 1 Tonne Totes

Powders (min order = 5 kg)

5 kg Boxes25 kg Boxes

### Industries served

Bakery

Beverage Coffee

Confectionery

Dairy

Food Manufacturing

Food Processing

Fragrance

Ice Cream Manufacturing

Nutraceutical

Pet Food

Pharmaceutical

Pizza

Restaurant

### For more information

Please visit our website: www.carmiflavors.com, or call us toll-free at 800-421-9647.

Visit us at an upcoming tradeshow, the full list of which can be found at:

www.carmiflavors.com/tradeshows.



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"We flavor the world"



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