

# General Applications

## BAKED GOODS

Our natural flavors and extracts are bake stable; several of them are available as emulsions. Some of the baked goods application they find use in include:

bagels, breads, cakes, cheesecakes, cookies, crepes, doughnuts, dry bakery mixes, fillings, granola, icings, muffins, nutrition bars, pastries

## BEVERAGES

Some of the beverage applications our natural flavors and extracts find use in include:

beer, coffee, concentrates, dairy drinks, drinking vinegars, dry mixes, fountain drinks, kombucha, liqueurs, protein drinks, spirits, syrups, tea, wine

## CONFECTIONS

Some of the confectionery applications our natural flavors and extracts find use in include:

chocolate, creams, fondants, fudges, ganaches, jellies, marshmallows, nougats, nut butters, nutrition bars, taffy

## DAIRY

Some of our dairy applications our natural flavors and extracts find use in include:

creamers, cup yogurts, custard, dips, drinkable yogurts, flavored milks, flavored yogurts, gelatos, ice creams, sherbets

## OTHER APPLICATIONS

Our natural flavors and extracts find use in a variety of other applications, some of which include:

condiments, dips, dry mixes, flavor-infused oils, food service, honey, meats, nut butters, salad dressings, sauces, seasonings, spreads, syrups