



Flavorchem specializes in manufacturing botanical extracts, such as hibiscus and chicory, ranging from pure single-fold extracts to 20-fold oleoresins. We also specialize in hot and cold brew extracts, including coffee and tea, as well as folding essential oils, high-volume distillation, and custom batch distillation.

Oleoresins

Basil	Cocoa	Paprika
Black Pepper	Cumin	Rosemary
Capsicum	Ginger	Tamarind
Cassia	Jalapeno	Tumeric
Celery	Oregano	Vanilla

Essential Oils

Almond, Bitter	Cinnamon Bark	Juniper Berry	Peppermint
Anise Star	Cinnamon Leaf	Lavender	Petitgrain
Balsam Peru	Clove Bud	Lemon Varieties	Pimento
Basil	Clove Leaf	Lemongrass	Rosemary
Bay	Cognac	Lime Varieties	Sage
Bergamot	Coriander	Mandarin	Spearmint
Buchu	Cornmint	Marjoram	Sweet Fennel
Cananga	Davana	Neroli	Tagette
Caraway	Dill Weed	Nutmeg	Tangerine
Cardamom	Eucalyptus	Onion	Teatree
Carrot Seed	Garlic	Orange	Thyme
Cassia	Geranium	Oregano	Vetiver
Celery Seed	Ginger	Patchouli	Wintergreen
Chamomile	Grapefruit	Pennyroyal	Ylang
Cilantro	Hop	Pepper, Black	



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