

CONFECTIONERY

By focusing on the needs of our customers, we've become experts in the segments they service.

INGREDIENT SOLUTIONS FOR...



Chocolate Confectionery



Chewing/Bubble Gum & Mints



Hard & Soft-Boiled Sweets



Sticks, Liquids, & Sprays



Gummies, Jellies, & Chews



Seasonal Confectionery



Caramels, Nougats, & Fondants



Medicated Confectionery

50 YEARS OF CONFECTIONERY EXPERTISE



Flavors Formulated to Withstand Unique Confectionery Manufacturing Processes



Dedicated Confectionery Application Scientist On-Site



Customized Support and Test Kitchen

FLAVORS #TRENDINGNOW

Lavender Blueberry

Pineapple Dragonfruit

Matcha Green Tea

Honey Graham Cold Brew

Spiced Chocolate

Thai Coconut

Coconut Rose

Maple Nut

Ginger Caramel

Key Lime Pie

Cinnamon Roll

S'mores

THINK OF US FOR MORE THAN JUST FLAVORS.

EXTRACTS & ESSENTIAL OILS

Created through proprietary extraction technologies that capture aromatic top notes.

NATURAL COLORS

Made from natural botanical extracts, used the same way as traditional FD&C dye-based products.

COFFEE

Full customization of both hot and cold brew, specifically formulated for desired sensory profiles in any application.

NATURAL VANILLA ENHANCERS

Natural vanilla enhancers that resemble single- and double-fold pure vanilla extracts.

TEA

Quality offerings of standard green, black, and Darjeeling tea extracts and aromas that can be combined with flavor extracts.

SUPER CONCENTRATED EXTRACTS

Proprietary technology to concentrate extracts without heat on a pilot scale while maintaining aroma, active compounds, color, and taste.

FINISHED PRODUCT PACKAGING CAPABILITIES

High-speed filling and portion packaging line for liquids and powders supporting a wide range of products, viscosities, and containers.



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