

Weber Flavors: Architects of Flavor Since 1902

We Build Custom Flavors One Customer at a Time



Established in 1902, Edgar A. Weber & Company has been family-owned and operated for over 100 years. Our continuing philosophy is our commitment to service and to quality, to competitive pricing policies, responsiveness to our customers, and the well-being of our employees.

Weber's Policy...

Our company's policy has not changed over the past one hundred years. We will respond to your flavoring needs as quickly as possible with the **highest quality products and ingredients available**. Old-fashioned values in a changing world: they still prove to be a reliable way to do business!

If You Come, We Will Build It...

Consistently, E.A. Weber & Company has been a creative leader in developing flavors for all facets of the food and beverage industries.

Weber Flavors historically specialized in **vanilla, "sweet", dairy, and natural fruit flavors**. Our product line, now **featuring an extensive and ever-growing variety of flavors** to meet rising trends and customer needs, is well-known in the food industry for its consistent superior quality.

We employ our mastery of science to construct your flavor using only the finest ingredients. By working one-on-one with you from the very start, **we help you build just the right flavor system** for your application.

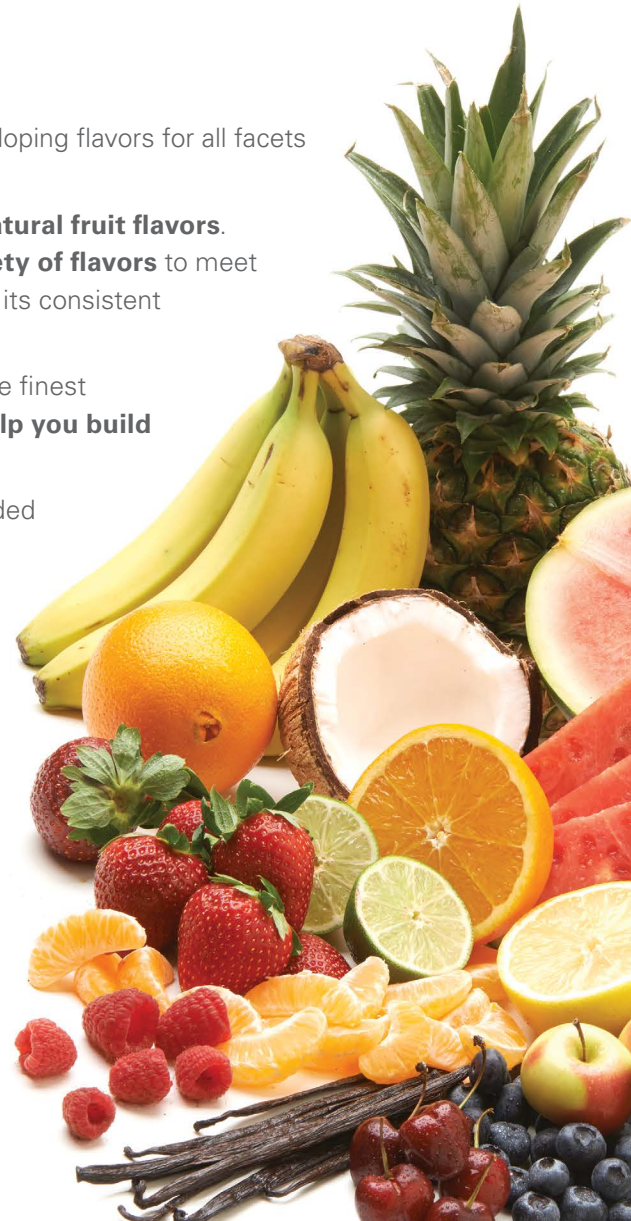
Whether this requires the artful design of a one-of-a-kind flavor, or a guided selection from Weber's extensive library of custom flavors, you can **count on us** to meet all of your needs and specifications.

As a family of flavor architects, Weber is devoted to the precision of our product, fairness of our pricing, and satisfaction of our customers. The result of all this? **We not only build quality flavors, we build quality relationships.**

Weber's Location...

Centrally located in Wheeling, Illinois, encompassing over 100,000 square feet, our facilities are **fully-equipped with state of the art laboratories**, offices, wet and dry production facilities, refrigerated storage, and raw material and finished-goods warehouses.

We have **national sales staff based in convenient locations across the United States** and Canada.



Certified Safe & High Quality

Thanks to the hard work of our devoted employees, Weber Flavors holds **SQF Level 3 Certification**. Overseen by the Global Food Safety Initiative, SQF is a globally recognized food management system used to certify companies in the food industry. The only certification of its kind for manufacturers like us, SQF holds companies to **the highest industry standards**.



GMP and HACCP programs, rigorous documentation standards, and strict quality control measures are integrated throughout the production process to ensure cleanliness, quality, consistency, and standardization.

Our products are also Kosher Certified through the Chicago Rabbinical Council (CRC) providing an extra measure of quality control and customer satisfaction.

Summary of Our Product Line

Whol-Bean™ PURE VANILLA EXTRACTS

Only the very finest vanilla beans are chosen for E.A. Weber & Company's **Premium Vanilla Extracts**. Currently, Weber Flavors offers Bourbon, Indonesian, and Tahitian extracts, and a wide variety of blended bean products including:

- Vanilla-Vanillin Extracts
- Natural Vanilla Flavors (WONF/MWNI)
- Natural & Artificial Vanilla Flavors
- Artificial Vanilla Flavors

Liquid & Dry Flavors...

Weber Flavors' **extensive and ever-growing product line of both liquids and powders** is designed to meet rising trends and customer needs. Our exclusive spray drying process allows us to rapidly customize a flavor for your application. We manufacture:

- Natural Flavors (WONF/MWNI)
- Natural & Artificial Flavor Blends
- Artificial Flavors

for these product categories:

- Frozen Desserts
- Baked Goods
- Cordials & other Alcoholic Beverages
- Non-alcoholic Beverages
- Still Beverages (flavored water, juice drinks, bar-mixes)
- Dairy Beverages
- Dry Mix Beverages
- Confectionery products
- Nutritional Products

Simply Natural® ORGANIC CERTIFIED FLAVORS

Certified through the Midwest Organic Servicing Agency (MOSA), our organic flavors and extracts combine the best of nature's offerings to make your product burst with pure flavor. (Available as liquid only):

- Pure Vanilla Extracts
- Natural Citrus Flavors
- Natural Fruit Flavors

Liquid Color Solutions & Color Blends...

Many of our flavors can be formulated "with added artificial colors", eliminating a step in the production of food products. Liquid FD&C Colors or Color Blends are available separately if you wish to customize your color system.

- FD&C Color Blends
- Annatto
- Caramel
- Turmeric
- Beet Colors
- Other select Natural Colors



HoMaid™ SPECIALTY PRODUCTS

Premium ice cream deserves premium ingredients! Weber Flavors manufactures specialty Waves™ and bases. Many products are ambient shippable and require refrigeration only upon arrival.

- **WAVE™ Products** (variegates for frozen dessert applications)
- **PUREE Bases** (for frozen dessert applications)
- **Flavored SYRUPS**

Weber Samples are available!

Please call our toll-free number (800) 558-9078, or visit our website at weberflavors.com