

Weber Flavors: Architects of Flavor since 1902

Your Craft Beverage Flavor Experts

Established in 1902, Edgar A. Weber & Company has produced the finest quality flavors and extracts for over 120 years.

If You Come, We Will Build It...

For more than a century, E.A. Weber & Company has been an innovative 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 & beverage industry for its dependable and superior quality.

By working one-on-one with you from the very start, **we combine our mastery of science and inventive creativity to 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 flavor needs.

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, and certified to the **SQF Food Safety Standard** and the SQF Quality Standard, 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.

Our **national sales team is based in convenient locations across the United States** and Canada.

Our flavor experts are ready to **build your unique craft beverage**. Flavors function as a top-note to enhance fruits used in the brewing or distilling process, or can stand alone to deliver a unique profile.

Let us craft a flavor for you.





Development Capabilities

Our team of Certified Flavor Chemists, Certified Food Scientists, and Applications Technologists are standing by to devise **the exact flavor system you need** for your beverage. Whether matching an existing flavor, helping you flavor your product from scratch, or simply top-noting it with just the right flavor profile, our experts are ready to help.

Sample Requests

When a quick sample is all you need, our experts **select the best options from our library** for your particular application, recommend usage rates, supply needed documentation, and swiftly get that 4oz sample bottle into your hands.

Product Development

With your detailed descriptions and parameters, our Certified Flavorists will **craft a brand new flavor** from scratch, or custom blend existing flavors. Leave it to the *Architects of Flavor* to bring your concept to life.

If you come, we will build it...

When time is of the essence, there's no faster way to build a flavor system than to utilize our new Test Kitchen and Sensory Testing facilities. **Work one-on-one with our flavorists** and applications technologists, and we can wrap up a project in just a day or two.

*Price targets and estimated annual volumes are required to utilize our R&D resources.

What's in a name? Is it a Flavor? An Extract? A Puree?

While these terms are often used interchangeably, they can mean different things.

An **'Extract'** is generally made entirely with ingredients from the named product, using a solvent like ethanol to extract the flavor components. For example, Lemon Extract can be made from lemon oils and Pure Vanilla Extract is made from vanilla beans.

A **'Flavor'** can be made from natural or artificial ingredients, including extracts or juices, or a combination of these. Flavors include creative combinations or "fantasy" flavors such as 'Apple Pie Flavor' or 'Birthday Cake Flavor'.

'Purees' are pureed versions of fruits that are often stabilized with other ingredients, or enhanced and strengthened with the addition of a flavor or extract.

No matter what you call them, our flavors will help your product taste spectacular, consistently, every time you use them.

We Build Custom Flavors...

Weber Flavors Top 40: Alcoholic Beverage Trends

1. Orange	11. Blackberry	21. Banana	31. Pumpkin
2. Vanilla/Extract	12. Lemon	22. Cinnamon	32. Tequila
3. Peach	13. Pineapple	23. Grapefruit	33. Cranberry
4. Strawberry	14. Bourbon	24. Passionfruit	34. Pear
5. Chocolate	15. Blood Orange	25. Ginger	35. Guava
6. Lime	16. Watermelon	26. Tropical Blends	36. Fruit Punch
7. Raspberry	17. Apple	27. Tea	37. Mixed Berry
8. Blueberry	18. Cake	28. Butter	38. Maple
9. Mango	19. Caramel	29. Apricot	39. Almond
10. Cherry	20. Coconut	30. Mint	40. Cucumber

You might also consider...

Acerola	Boysenberry	Chinotto	Ginger	Ladyfinger	Pickle/Dill/Fried
Bacon	Brownie	Chokecherry	Ale	Lemonade	Praline
Bahama Mama	Bumbleberry	Cider Vinegar	Asian Spiced	Lingonberry	Pretzel
Balsamic	Butter Pecan	Citrus Blend/	Bread	Loganberry	Prickly Pear
Banana	Butterscotch	Punch	Lime	Lychee	Pumpkin Spice
Banana Nut	Cake	Clove	Grape	Malt	Red Currant
Basil	White	Coffee	Grenadine	Maple	Rose/Hips
Bergamot	Yellow	Cola	Grog	Marshmallow/	S'Mores
Birch Beer	Cardamom	Corn	Guava	Toasted	Salted Caramel
Bitters	Cassis	Cream	Hazelnut	Mixed Berry	Sarsaparilla
Aromatic	Chai Tea	Daquiri	Hibiscus	Oatmeal/Cookie	Sassafras
Herbal	Chambord	Durian	Hops	Panama Bark	Spice Blend
Orange	Champagne	Elderflower	Hot Pepper	Papaya	Spiced Apple
Black Raspberry	Cheesecake	Espresso	Honeydew	Peanut	Tangelo
Bloody Mary	Cherry Chocolate	Fireweed	Hurricane	Butter	Tangerine
Spice	Fudge	Geranium	Jasmine	Roasted	Thyme
Blue Curacao	Chestnut	Gimlet	Juniper Berry	Persimmon	Toffee
					Tomato
					Tropical Breeze
					Wasabi
					Wildberry

Alcohol-Based Flavors: *Flavors to Accentuate or Mimic Spirits, Cocktails, Wine & Beer*

Agave	Brandy	de Menthe	Margarita	Butter	Dry	Red Spiced
Alcohol Burn	Chambord	Gin	Mexican Coffee	Jamaican	Sweet	Sangria
Anise	Champagne	Herbal	(Kahlua Type)	Punch	Vodka	Sauterne
Amaretto	Cola	(Jägermeister	Mimosa	Runner	Whiskey	Sweet
B-52 Type	Grape	Type)	Mint Julep	Sweet	Drambuie-type	White
Beer	Pink	Hops	Mojito	Scotch	White Russian	White Spiced
Birch	Chartreuse	Irish	Moscow Mule	Sherry	Wine	White Zinfandel
Ginger	Citron	Cream	Mudslide Type	Rum	Chablis	Woodruff
Hoppy	Cognac	Whiskey	Orange Peel	Sweet & Sour	Citrus	
Irish Red	Orange	Juniper Berry	Liqueur	Tequila	Dandelion	
Stout	Cosmopolitan	Limoncello	Peach Belini	Lime	Marsala	
Blue Curacao	Type	Long Island Iced	Prosecco	Tonic	Merlot	
Bourbon	Cream/Crème	Tea	Quinine	Triple Sec	Mulled	
Sweet	de Cocoa	Mai Tai	Rum	Vermouth	Red	

...One Customer at a Time

Working one-on-one, we help you build just the right flavor for your application. Using a **consistent vocabulary to describe a flavor's attributes** helps our flavor architects understand your unique flavor needs.

