

Weber Flavors: Architects of Flavor since 1902

Your Frozen Dessert Flavor Experts

Established in 1902, Edgar A. Weber & Company has produced the finest quality flavors and extracts for over 100 years.

If You Come, We Will Build It...

Consistently, E.A. Weber & Company is 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 frozen dessert.

Drawing on our unique combination of product lines that include premium **Vanilla Extracts and Flavors**, Background Flavors, **Fruit Purees and Bases**, **Color Solutions**, and delicious **HoMaid Waves™**, you can **count on us** to help build your personalized frozen dessert concept.

As a family of flavor architects, Weber is devoted to the precision of our product, fairness in our pricing, and the 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 **Level III SQF Certified** 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 frozen dessert.**

Whether you need a background flavor or base, or a delicious HoMaid Wave™ to ripple through your dessert, Weber can deliver.

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 frozen dessert.

Whether **matching** an existing flavor, finding the perfect pure **vanilla**, helping you flavor your product from scratch, hitting just the right **color** target, or developing a delicious variegating **Wave™**, 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.



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: Frozen Desserts

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|--------------------|---------------------|--------------------|---------------------|
| 1. Vanilla/Extract | 11. Blueberry | 21. Butter Pecan | 31. Peanut Butter |
| 2. Caramel | 12. Mango | 22. Cinnamon | 32. Pumpkin Pie |
| 3. Strawberry | 13. Bourbon | 23. Lime | 33. Pineapple |
| 4. Chocolate | 14. Cookies & Cream | 24. Cotton Candy | 34. Tea/Green Tea |
| 5. Cake | 15. Coconut | 25. Salted Caramel | 35. Butterscotch |
| 6. Raspberry | 16. Banana/Cream | 26. Marshmallow | 36. Maple |
| 7. Cherry | 17. Coffee | 27. Vanilla Bean | 37. Yellow Cake |
| 8. Lemon | 18. Apple | 28. Cheesecake | 38. Black Raspberry |
| 9. Orange/Cream | 19. Peppermint | 29. Pistachio | 39. Cookie Dough |
| 10. Peach | 20. Watermelon | 30. Rum | 40. Blue Moon |

You might also consider...

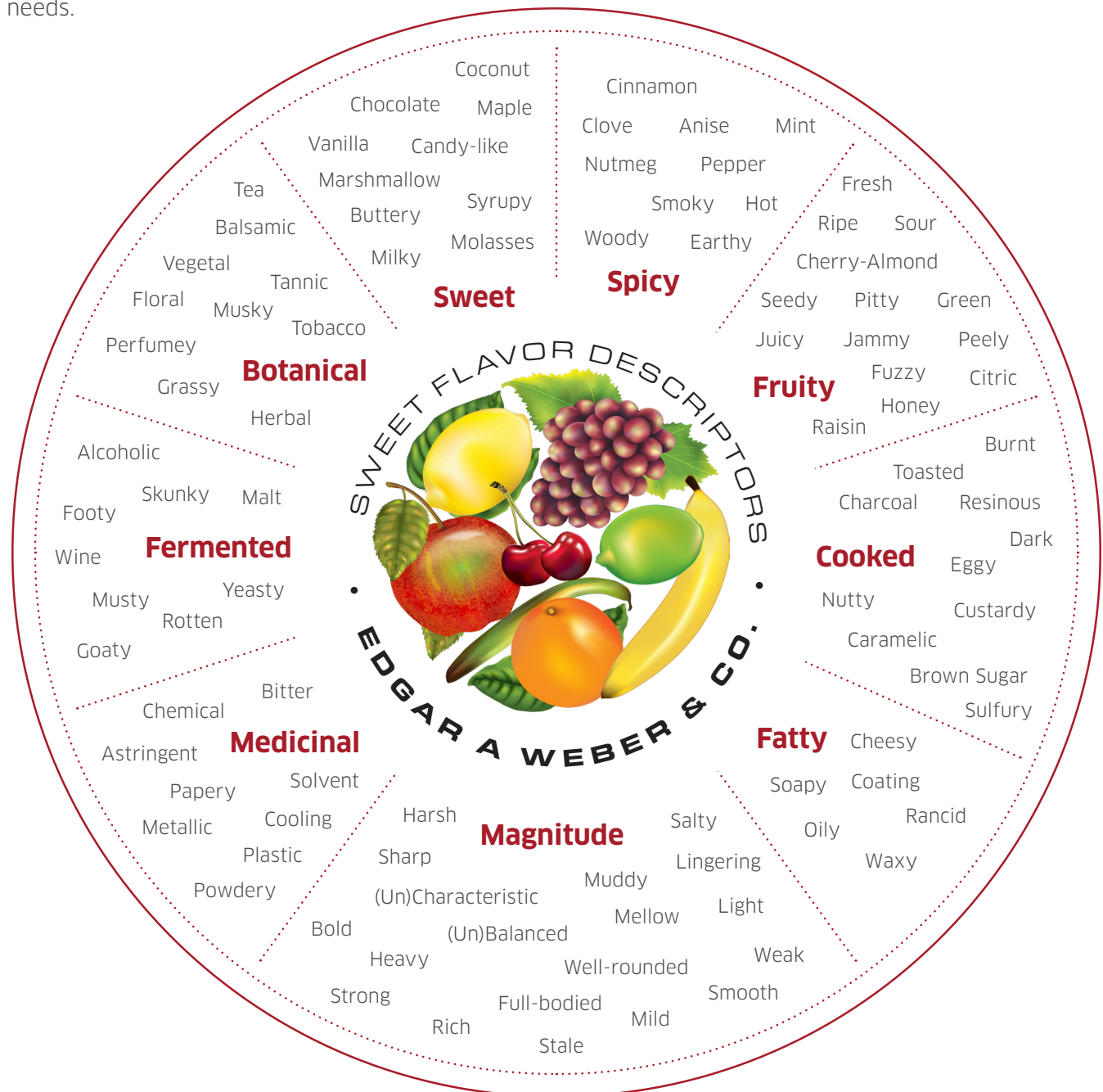
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|------------------|-------------------------|----------------|----------------|---------------------|
| Adzuki | Cereal & Milk | Gingerbread | Mocha | Speculoos |
| Almond | Chai Tea | Goji Berry | Mojito | Spiced Apple |
| Amaretto | Champagne | Grape | Molasses | Sweet Potato |
| Anise | Cherry Blossom | Grapefruit | Nougat | Tamarind |
| Avocado | Chili Pepper | Guanabana | Oatmeal Cookie | Tangerine |
| Balsamic Vinegar | Chocolate Mousse | Guava | Pandan | Taro |
| Bavarian Cream | Chocolate Peanut Butter | Hazelnut | Papaya | Tiger's Blood |
| Birthday Cake | Churro | Hibiscus | Pear | Tiramisu |
| Blackberry | Cinnamon Roll | Honey | Pomegranate | Toasted Coconut |
| Black Cherry | Cola | Horchata | Praline | Toasted Marshmallow |
| Black Currant | Cooked Milk | Huckleberry | Pretzel | Toffee |
| Black Walnut | Corn | Irish Cream | Prickly Pear | Tres Leches |
| Blood Orange | Cranberry | Jalapeno | Red Velvet | Tropical Punch |
| Blue Cheese | Cream Cheese | Key Lime | Rhubarb | Ube |
| Blue Raspberry | Cream Soda | Kiwi | Root Beer | Venetian |
| Brown Butter | Creme Brule | Lavender | Rum Raisin | Walnut |
| Brownie Batter | Creme de Menthe | Lemonade | Sangria | Wedding Cake |
| Brown Sugar | Custard | Lemon Custard | Sarsaparilla | White Chocolate |
| Bubble Gum | Donut | Lemongrass | Snickerdoodle | Wildberry |
| Burnt Sugar | Dragonfruit | Licorice | Sour Apple | |
| Butter Brickle | Dulce de Leche | Lychee | Spearmint | |
| Buttered Popcorn | Egg nog | Malt | | |
| Candy Bar | Espresso | Mamey | | |
| Cappuccino | French Vanilla | Margarita | | |
| Caramel Apple | Frosting | Mexican Coffee | | |
| Carrot Cake | Fruit Punch | Mixed Berry | | |



...One Customer at a Time

If you come, we will build it

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.



The **Flavor Wheel** highlights commonly used descriptors at Weber Flavors, allowing us all to describe a flavor profile in a consistent and similar manner. Our master chemists then artfully design and construct a one-of-a-kind flavor or select from our **extensive library of extracts and flavors** to achieve the exact flavor profile and strength that you require.

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Last revision: 04/28/2020

Flavor samples available by request

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