Latin American Inspired Flavors



- Acai
- Acerola
- Agave
- Aloe Vera
- Amazon Nut
- Anon/Cherimoya
- Apple
- Avocado
- Banana
- Brigadiero
- Brown Rice
- Bubblegum
- Burnt Sugar
- Butter
- Cajeta
- Cane Juice
- Cantaloupe
- Caramel
- Cashew Fruit
- Chamomile
- Chamoy
- Cherry
- Chipotle
- Churro
- Cilantro
- Cinnamon
- Citron
- Coconut
- Cooked Milk
- Corn
- Cucumber
- Custard
- Daiquiri
  - Strawberry Banana
- Date
- Dragonfruit
- Dulce de Leche
- Fig
- Flan
- Garlic
- Gooseberry
- Grapefruit
- Guanabana
- Guarana
- Guava
- Hazelnut
- Heat
- Hibiscus
- Horchata
- Huacatay
- Jackfruit
- Jamaica
- Kiwi
- Leche de Quemada
- Lime
- Lychee
- Malt
- Mamey
- Mango
- Mangosteen
- Maqui Berry
- Margarita
- Mayan Spice
- Mayonnaise
- Melon
- Milk
- Mojito
- Mora
- Orange
- Papaya
- Passion fruit
- Pear
- Pepper
  - Aji Amarillo
  - Bell
  - Calabrian
  - Chili
  - Green Chili
  - Habañero
  - Hot
  - Jalapeño
  - Piquillo
  - Rocoto
  - Serrano
- Pineapple
- Plum
- Potato
- Prickly Pear
- Prune
- Rice Milk
- Rice
- Rose
- Rum
- Salsa
- Sangria
- Scorched Milk
- Squash
- Starfruit
- Strawberry
- Sweet Potato
- Tamarind
- Tangerine
- Tequila
- Tomato
- Tres Leches
- Triple Sec
- Tropical Blends
- Tropical Heat
- Vanilla
- Vinegar





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