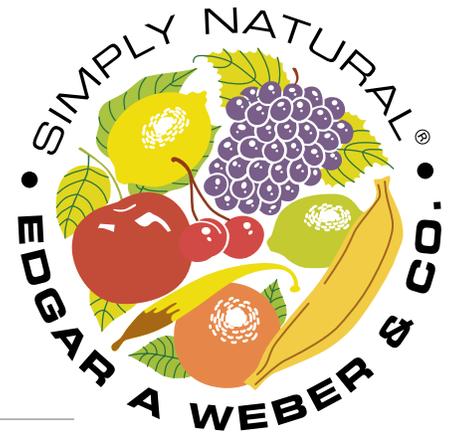


E.A. Weber & Company: Architects of Flavor Since 1902

We Make Custom Flavors One Customer at a Time



Established in 1902, Edgar A. Weber & Company has been family-owned and operated for over one hundred years. Our continuing philosophy is our commitment to service, and to quality as well as competitive pricing policies, responsiveness to our customer 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!

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**, main offices, wet and dry blending areas, refrigerated storage, raw materials and finished-goods warehouse.

We have national sales staff based in convenient nationwide locations: Chicago, IL; Minneapolis, MN; Boston, MA; Newark, NJ; Richmond, VA; Atlanta, GA; Dallas, TX; Salt Lake City, UT; Los Angeles, CA; and Seattle, WA. In addition, sales and distribution centers are located in Montreal and Toronto, Canada, and Latin America.



Weber's Strengths...

Our responsiveness to our customer's special needs and requirements as well as our commitment to service, quality and fair pricing policies, has given E.A. Weber & Company **an outstanding reputation amongst its customers** and the flavor industry.

Consistently, E.A. Weber & Company has been on the leading edge in its creativity in developing flavors for all facets of the food and beverage industries.

Our product line of natural fruit flavors, pure vanilla extract, and cocoa blends, is well known in the food industry for its **consistent superior quality**.

Weber is **SQF Level 3 Certified**. GMP and the HACCP programs and **strict quality control measures are integrated throughout the production process** to insure cleanliness, quality, consistency, and standardization.

The majority of our products are also Kosher Certified through the Chicago Rabbinical Council providing an extra measure of quality control and customer satisfaction.

Weber HoMaid™ Specialty Waves™ and Bases...

Premium Ice Cream deserves premium chocolate or caramel marbling through its creamy goodness! But why stop there? Consider a rich strawberry or a ripe raspberry, or even bubblegum, peppermint, cotton candy, or marshmallow waving its way through your premium ice cream.

Weber Flavors manufactures specialty Waves™ and bases. Many products are **ambient shippable and require refrigeration only upon arrival**. Therefore, increased freight costs for refrigerated shipping are avoided.

Background Flavoring Bases such as butter, strawberry, or chocolate are also available to fully flavor your ice cream mix.

Weber Colors...

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

flavor/color system. Also available in liquid form are Annatto, Turmeric, Beet, and Caramel Colors.

Weber Vanilla...

Only the very finest vanilla beans are chosen for E.A. Weber & Company's premium vanilla extracts. Currently, Weber Flavors can offer Bourbon, Indonesian, Tahitian, and a wide variety of blended bean products. **The beans are put through our exclusive Whol-Bean™ extraction process** that produces maximum flavor and protects the hundreds of delicate flavor notes found only in pure vanilla.

Our true Whol-Bean™ extraction process is distinctive in its equipment and procedure. It is the key that provides the rich, strong, pure vanilla character, and insures the highest measure of aromatic integrity and flavor profile. This method is one of a kind and has evolved from our 100 years in making vanilla extracts.



Weber Vanilla Extracts are Quality Products...

Before bottling and shipping extensive quality control procedures are performed to **guarantee quality, uniformity and strength**...time after time. Pure Vanilla Extracts are available from SINGLE FOLD through THREE FOLD.

Pure Vanilla-Vanillin Extracts are available from TWO FOLD through SIX FOLD.

Natural WONF, natural and artificial, or entirely artificial liquid Vanilla flavors, as well as powdered Vanilla flavors are also available.

Vanilla Bean Types...

Bourbon vanilla beans come from Madagascar and the West Indian island of Reunion and Comoro. About **75% of vanilla beans come from the Madagascar area**. Most experts consider Bourbon extract to be the premium of pure vanilla extracts. The flavor profile is rich, with a full bouquet-delicate, sweet, creamy, and pleasant.

Indonesian vanilla beans are synonymous with Java. This archipelago is the **next largest producer of vanilla beans**, grown mainly on the island of Bali. High quality Indonesian beans produce a vanilla extract with a smoky woody flavor character.

Small amounts of Tahitian, Mexican, and Tonga vanilla beans are currently being grown within those countries. Currently they are of little interest to industrial extract producers due to uncertain continuous supply. Very few Mexican beans are imported into the United States in quantities large enough for commercial extraction.

Weber Samples are available!

Please call our toll-free number
800-558-9078

Or visit our website at
www.weberflavors.com



Summary of Our Product Line...

Whol-Bean[™] PURE VANILLA EXTRACTS

and Vanilla-Vanillin Extracts

Natural Vanilla Flavors (WONF/MWNI)

(available liquid and powder)

Natural & Artificial Vanilla Flavors

(available liquid & powder)

Artificial Vanilla Flavors (available liquid & powder)

Simply Natural[®] ORGANIC CERTIFIED FLAVORS

(Liquid Only)

Pure Vanilla Extracts

Natural Citrus Flavors

Natural Fruit Flavors

Liquid & Dry Flavors...

Natural Flavors (WONF/MWNI)

- for baking, granola/nutritional bars

- Cordials & other alcohol beverages,
non-alcohol beverage

- still beverages (flavored water, juice drinks,
bar mixes)

- dairy beverages, dry mix beverages

- confectionery, frozen desserts, nutritional products
(flavorings available as liquid & powder)

Natural & Artificial Flavor Blends

- for all of the above applications: available
in liquid & powder

Artificial Flavors

- for all of the above application: available
in liquid & powder

Liquid FD&C Color Solutions & Color Blends...

as well as Annatto, Caramel, Turmeric, Beet Colors

HoMaid[™] SPECIALTY PRODUCTS

- WAVE[™] Products (variegates for frozen
dessert application)

- PUREE Bases (for frozen dessert applications)

- GELATO Syrups

Petran[®] SPECIALTY PRODUCTS

- Chocolate Flavored Dairy Powders
(fluid milk applications)

- Chocolate Ice Cream Powders

- Chocolate Fudge Bar Powders

Pudding Powders (cooked, not instant)

Neutral (for use with flavors), Chocolate, and Tapioca