

Weber Flavors R & D Expertise

Research and Development Capabilities

Our team of Research and Development and Applications Technologists are ready to help you achieve the exact flavor system you need for your product. Our team includes Certified Flavorists and Certified Food Scientists ready and willing to help you build your product from scratch, or simply top note it with just the right flavor from our extensive product library.

Sample Requests

When a simple sample is all you need, our staff selects the best options from our library for your particular application, recommends usage rates, supplies needed documentation, and gets that 4oz sample bottle into your hands as quickly as possible.

Product Development

- **Flavor Creation** – With your detailed descriptions and parameters, our Certified Flavorists can build a brand new flavor for your product from scratch
- **Matchwork** – Have a flavor you like, but need help making it work in your product? Using advanced analytical methods (GC-MS, HPLC, etc) and sensory analysis, our Flavorists can match almost any flavor you need.



Edgar A. Weber & Company
549 Palwaukee Drive, P.O. Box 546
Wheeling, IL 60090
Weberflavors.com



Flavor samples available by request
Toll-free: (800) 558-9078
Direct: (847) 215-1980, Fax: (847) 215-2073
E-mail: info@weberflavors.com

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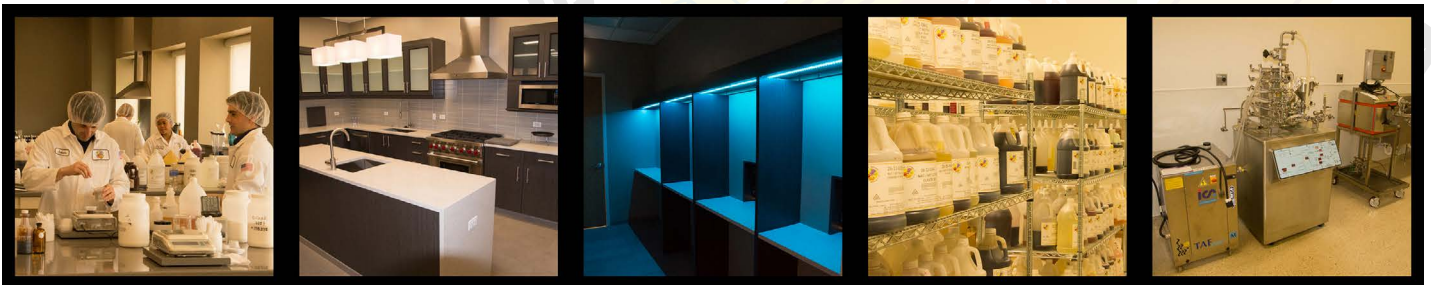
Product Development

- **Labeling Revisions** – Different markets have stringent requirements for flavoring and solvent ingredients. Our R&D is experienced in formulating for International markets, Whole Foods Compliance, Organic Certification, and others. We can review existing items for compliance, and make necessary changes to meet your labeling needs.
- **Base Testing** – Our Applications team can test flavors in unflavored beverage, dessert, baked goods, and other bases in order to help choose the appropriate flavor system and establish a recommended usage rate.
- **Prototypes** – Utilizing our Pilot Plant and benchtop production equipment, our Applications team can help you build a basic prototype and flavor system for your product. Our Armfield Microprocessing Unit and attached homogenizer can mimic your fluid pasteurization system to help scale your product from benchtop to full production.

If you come, we will build it...

Visit us and make use of our new Test Kitchen and Sensory Testing facilities. When time is of the essence, there's no faster way to build a flavor system than to have you come directly to us. Work one on one with our flavorists and applications staff, and over the course of a day or two, we can test and revise a flavor system many times under your guidance.

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



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