

Weber Flavors: Architects of Flavor Since 1902

We Build Custom Flavors One Customer at a Time



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...

E.A. Weber & Company has been a creative leader in developing flavors for all facets of the food, beverage, and supplement industries for over a century.

Historically specializing in **vanilla, "sweet", dairy, and natural fruit flavors**, Weber Flavors now features a product library with **an extensive and ever-growing variety of flavors** from all over the world, in both liquid and powder formats, to meet rising trends and customer needs. 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.

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

As a family of flavor architects, Weber Flavors is unwavering in our dedication to consistent and superior quality, 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 **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 in Canada.

Leave it to the
Architects of Flavor
to bring your concept to life.



Certified Safe & High Quality

Thanks to the hard work of our devoted employees, Weber Flavors maintains **SQF Certification**. Overseen by the Global Food Safety Initiative, SQF holds food manufacturers to **the highest industry standards**. GMP and HACCP programs, rigorous documentation standards, and strict quality control measures are integrated throughout the production process to ensure cleanliness, quality, consistency, and standardization.



Most of our products are Kosher Certified through the Chicago Rabbinical Council (CRC) providing an extra measure of quality control and customer satisfaction. Halal certification is available for select products.



Product Line Summary

Whol-Bean™ Pure Vanilla Extracts & Flavors



Only the very finest vanilla beans are chosen for E.A. Weber & Company's **Premium Vanilla Extracts**.

Weber Flavors offers Bourbon, Indonesian, and Tahitian extracts, and a wide variety of blended bean products including:

- 1, 2, and 3-fold Pure Vanilla Extracts
- Vanilla-Vanillin Extracts
- Natural Vanilla Flavors (WONF/MWNI)
- Natural & Artificial Vanilla Flavors
- Artificial Vanilla Flavors
- Vanilla Slurry & Paste



Liquid & Powdered Flavors

Weber Flavors' **extensive and ever-growing product line of both liquids and powder flavors** is designed to meet rising trends and customer needs. Our exclusive spray drying process allows us to rapidly customize a flavor for your application. We manufacture:

- **Simply Natural™ Natural Flavors** (WONF/MWNI)
- Natural & Artificial Flavor Blends
- Artificial Flavors

Designed for a wide variety of applications, including:

- Frozen Desserts
- Alcoholic Beverages & Cordials
- Still & Carbonated Beverages
- Nutritional & Supplement Products
- Confectionery products
- Baked Goods
- Dry Mix Beverages
- Dairy Beverages



Simply Natural™ Organic Certified Flavors



Certified through the Midwest Organic Servicing Agency (MOSA), our organic flavors, extracts, and powders combine the best of nature's offerings to make your product burst with pure flavor.

Liquid Color Solutions & Color Blends



Many of our flavors can be formulated "with added FD&C colors", eliminating an often messy production step.

Liquid FD&C Colors or Color Blends are available separately if you wish to

customize your color system. A select variety of naturally-derived colors, including annatto, turmeric, caramel & beet are also available

Weber HoMaid™ Specialty Waves™ & Bases



Premium ice cream deserves premium ribbons of flavor waving through its creamy goodness!

Since the purchase of Milwaukee-based Ho-Maid Products in 1987, the creative flavorists at Weber Flavors have been putting our extensive flavor library to work creating ever more **decadent and fanciful**

Waves, Bases, Purees, and Syrups to

accentuate your delicious frozen desserts. Many products are ambient shippable and **require refrigeration only upon arrival.**



Weber Samples are available!

Please call our toll-free number:
(800) 558-9078
or visit us at weberflavors.com

