

Weber Flavors: Architects of Flavor since 1902

# Your Craft Beverage Flavor Experts

Established in 1902, Edgar A. Weber & Company has produced the finest quality flavors and extracts for over 120 years.

## If You Come, We Will Build It...

For more than a century, E.A. Weber & Company has been 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 application.

Whether this requires the artful design of a one-of-a-kind flavor, or a guided selection from Weber's extensive library of custom flavors, you can **count on us** to meet all of your flavor needs.

As a family of flavor architects, Weber is devoted to the precision of our product, fairness of our pricing, and 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, and certified to the **SQF Food Safety Standard** and the SQF Quality Standard, our 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 craft beverage**. Flavors function as a top-note to enhance fruits used in the brewing or distilling process, or can stand alone to deliver a unique profile.

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 beverage. Whether matching an existing flavor, helping you flavor your product from scratch, or simply top-noting it with just the right flavor profile, 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.

## If you come, we will build it...

When time is of the essence, there's no faster way to build a flavor system than to utilize our new Test Kitchen and Sensory Testing facilities. **Work one-on-one with our flavorists** and applications technologists, and we can wrap up a project in just a day or two.

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

## *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: Alcoholic Beverage Trends

1. Orange	11. Apple	21. Grapefruit	31. Cinnamon
2. Lime	12. Pineapple	22. Watermelon	32. Tequila
3. Raspberry	13. Bourbon	23. Tropical Punch	33. Cookie
4. Strawberry	14. Mango	24. Lemonade	34. Guava
5. Peach	15. Blood Orange	25. Passionfruit	35. Wine
6. Vanilla	16. Lemon	26. Cake	36. Banana
7. Cherry	17. Cranberry	27. Grape	37. Kiwi
8. Chocolate	18. Tea	28. Coconut	38. Yuzu
9. Blueberry	19. Ginger	29. Pomegranate	39. Rum
10. Blackberry	20. Caramel	30. Apricot	40. Bitters

## You might also consider...

Acerola	Boysenberry	Chinotto	Ginger	Ladyfinger	Pickle/Dill/Fried	
Bacon	Brownie	Chokecherry	Ale	Lemonade	Praline	
Bahama Mama	Bumbleberry	Cider Vinegar	Asian Spiced	Lingonberry	Pretzel	
Balsamic	Butter Pecan	Citrus Blend/ Punch	Bread	Loganberry	Prickly Pear	
Banana	Butterscotch	Clove	Lime	Lychee	Pumpkin Spice	
Banana Nut	Cake	Coffee	Grape	Malt	Red Currant	
Basil	White	Cola	Grenadine	Maple	Rose/Hips	
Bergamot	Yellow	Corn	Grog	Marshmallow/ Toasted	S'Mores	
Birch Beer	Cardamom	Cream	Guava	Mixed Berry	Salted Caramel	
Bitters	Cassis	Daquiri	Hazelnut	Oatmeal/Cookie	Sarsaparilla	
Aromatic	Chai Tea	Durian	Hibiscus	Panama Bark	Sassafras	Tomato
Herbal	Chambord	Elderflower	Hops	Papaya	Spice Blend	Tropical Breeze
Orange	Champagne	Espresso	Hot Pepper	Peanut	Spiced Apple	Wasabi
Black Raspberry	Cheesecake	Fireweed	Honeydew	Butter	Tangelo	Wildberry
Bloody Mary	Cherry Chocolate	Geranium	Hurricane	Roasted	Tangerine	
Spice	Fudge	Gimlet	Jasmine	Persimmon	Thyme	
Blue Curacao	Chestnut		Juniper Berry		Toffee	

## Alcohol-Based Flavors: Flavors to Accentuate or Mimic Spirits, Cocktails, Wine & Beer

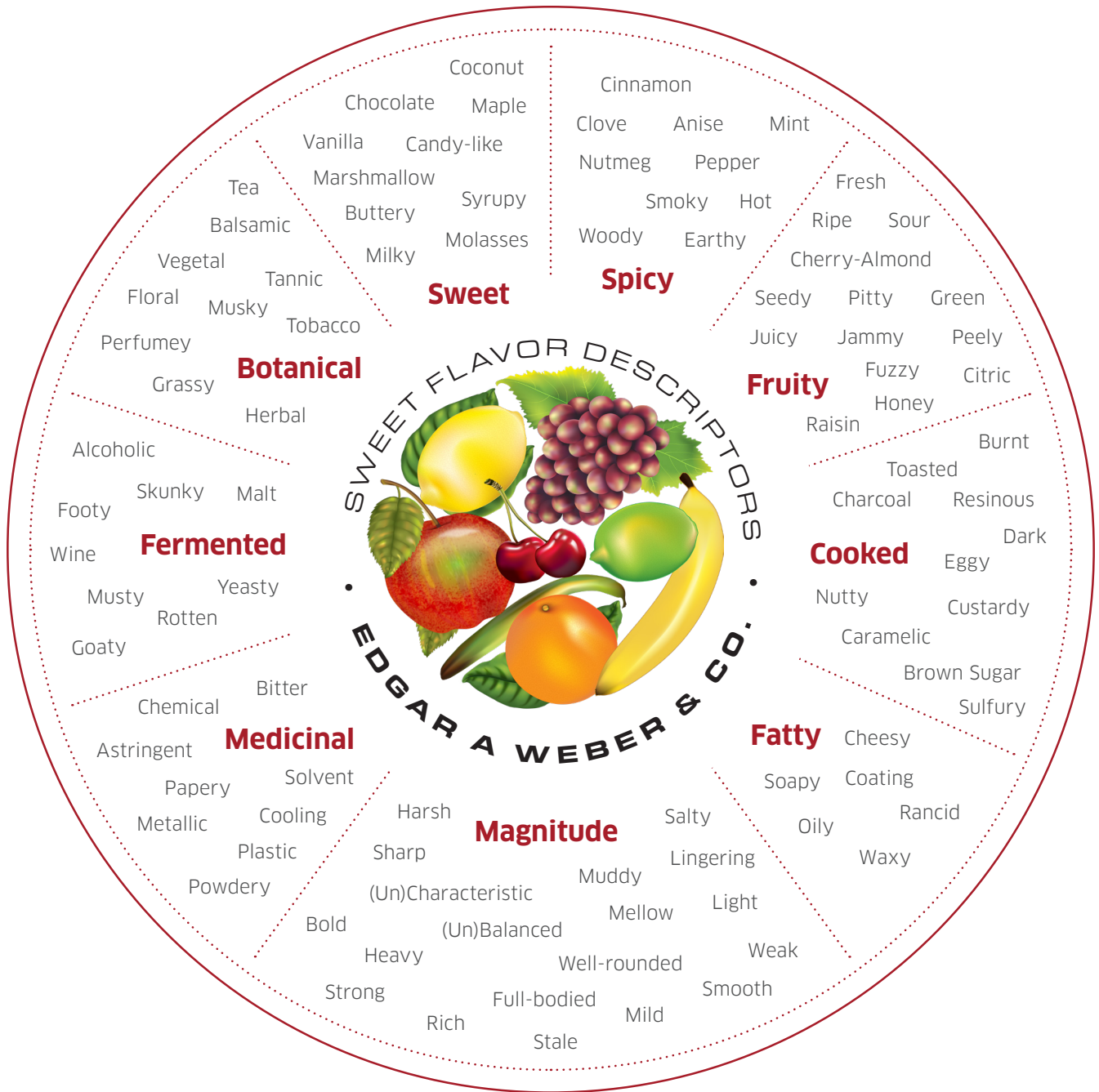
Agave	Sweet	Cream/Crème	Long Island Iced	Prosecco	Tonic	Merlot
Alcohol Burn	Brandy	de Coçoa	Tea	Quinine	Triple Sec	Mulled
Anise	Chambord	de Menthe	Mai Tai	Rum	Vermouth	Red
Amaretto	Champagne	Daiquiri	Margarita	Butter	Dry	Red Spiced
B-52 Type	Cola	Gin	Mexican Coffee	Jamaican	Sweet	Sangria
Beer	Grape	Herbal	(Kahlua Type)	Punch	Vodka	Sauterne
Birch	Pink	(Jägermeister	Mimosa	Runner	Whiskey	Sweet
Ginger	Chartreuse	Type)	Mint Julep	Sweet	Drambuie-type	White
Hoppy	Citron	Hops	Mojito	Scotch	White Russian	White Spiced
Irish Red	Cognac	Irish	Moscow Mule	Sherry	Wine	White Zinfandel
Stout	Orange	Cream	Mudslide Type	Rum	Chablis	Woodruff
Bitters	Coquito	Whiskey	Orange Peel	Sweet & Sour	Citrus	
Blue Curacao	Cosmopolitan	Juniper Berry	Liqueur	Tequila	Dandelion	
Bourbon	Type	Limoncello	Peach Belini	Lime	Marsala	

...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.

