## Weber Flavors Top 40 Fluid & Cultured Dairy Trends 2025

- 1. Vanilla
- 2. Chocolate
- 3. Strawberry
- 4. Caramel
- 5. Raspberry
- 6. Coconut
- 7. Peach
- 8. Blueberry
- 9. Mint
- 10. Bourbon
- 11. Coffee
- 12. Cookie
- 13. French Vanilla
- 14. Apple
- 15. Banana
- 16. Cherry
- 17. White Chocolate
- 18. Maple
- 19. Cinnamon
- 20. Cream/Sweet Cream 40. Black Raspberry

- 21. Mango
- 22. Orange
- 23. Pumpkin
- 24. Caramel Apple
- 25. Birthday Cake
- 26. Salted Caramel
- 27. Cookies & Cream
- 28. Blackberry
- 29. Peanut Butter
- 30. Pumpkin Spice
- 31. Cake Batter
- 32. Candy Corn
- 33. Eggnog
- 34. Lemon
- 35. Lime
- 36. Marshmallow/ S'mores
- 37. Mocha Flavor
- 38. Orange Cream
- 39. Pomegranate



The top flavors



Fruit-based flavors make up the largest category, reflecting their natural fit with dairy and association with health and freshness-including Raspberry, Blueberry, Mango, and Cherry.

Dessert-inspired flavors such as Cookies & Cream, Cake Batter, and Salted Caramel cater to indulgent tastes, while seasonal offerings like Pumpkin Spice, Caramel Apple, and Eggnog drive excitement.

Beverage-related flavors—Coffee, Mocha, Bourbon-suggest a trend toward more sophisticated or nostalgic options, often aimed at adults.

Flavors with warm, rich, or spiced notes (Maple, Cinnamon, Peanut Butter) add comfort, aligning with fall and winter tastes.

Overall, the most popular flavors in dairy lean toward sweet, dessert-like profiles, ideal for yogurts, milkshakes, and cultured dairy drinks.

Balancing classic fruit and vanilla flavors with innovation through seasonal or gourmet variations is essential. Flavor layering and nostalgia remain key tools for differentiation.

Last revision: 04/22/2025

Flavor samples available by request

Toll-free: (800) 558-9078 Direct: (847) 215-1980 E-mail: info@weberflavors.com



Edgar A. Weber & Company

549 Palwaukee Drive Wheeling, IL 60090 weberflavors com

