Weber Flavors: Architects of Flavor since 1902

Your Frozen Dessert 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 frozen dessert.

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

As a family of flavor architects, Weber is devoted to the precision of our product, 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, 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 frozen dessert.** Whether you need a background flavor or base, or a delicious HoMaid Wave™ to ripple through your dessert, Weber can deliver. **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 frozen dessert. Whether **matching** an existing flavor, finding the perfect pure **vanilla**, helping you flavor your product from scratch, hitting just the right **color** target, or developing a delicious variegating **Wave**™, 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: Frozen Dessert Trends

1. Vanilla
2. Strawberry
3. Orange
4. Raspberry
5. Caramel/Salted Caramel
6. Cherry
7. Chocolate
8. Peach
9. Cake
10. Coconut
11. Cookie
12. Lime
13. Mango
14. Lemon
15. Blueberry
16. Watermelon
17. Apple
18. Pineapple
19. Banana
20. Bourbon
21. Cotton Candy
22. Tea
23. Coffee
24. Peppermint
25. Cinnamon
26. Pistachio
27. Black Cherry
28. Marshmallow
29. Blue Raspberry
30. Lemonade
31. Blue Moon
32. Grape
33. Ginger
34. Maple
35. Butter Pecan
36. Lavender
37. Huckleberry
38. Peanut Butter
39. Blackberry
40. Cheesecake

You might also consider...

Adzuki
Almond
Amaretto
Anise
Avocado
Balsamic Vinegar
Bavarian Cream
Birthday Cake
Blackberry
Black Cherry
Black Currant
Black Walnut
Blood Orange
Blue Cheese
Blue Raspberry
Brown Butter
Brownie Batter
Brown Sugar
Bubble Gum
Burnt Sugar
Butter Brickle
Buttered Popcorn
Candy Bar
Cappuccino
Caramel Apple
Carrot Cake
Cereal & Milk
Chai Tea
Champagne
Cherry Blossom
Chili Pepper
Chocolate Mousse
Chocolate Peanut Butter
Churro
Cinnamon Roll
Cola
Cooked Milk
Corn
Cranberry
Cream Cheese
Cream Soda
Creme Brule
Creme de Menthe
Custard
Donut
Dragonfruit
Dulce de Leche
Eggnog
Espresso
French Vanilla
Frosting
Fruit Punch
Gingerbread
Goji Berry
Grape
Grapefruit
Guanabana
Guava
Hazelnut
Hibiscus
Honey
Horchata
Huckleberry
Irish Cream
Jalapeno
Key Lime
Kiwi
Lavender
Lemonade
Lemon Custard
Lemongrass
Licorice
Lychee
Malt
Mamey
Margarita
Mexican Coffee
Mixed Berry
Mocha
Mojito
Molasses
Nougat
Oatmeal Cookie
Pandan
Papaya
Pear
Pomegranate
Praline
Pretzel
Prickly Pear
Red Velvet
Rhubarb
Root Beer
Rum Raisin
Sangria
Sarsaparilla
Snickerdoodle
Sour Apple
Spearmint
Speculoos
Spiced Apple
Sweet Potato
Tamarind
Tangerine
Taro
Tiger's Blood
Tiramisu
Toasted Coconut
Toasted Marshmallow
Toffee
Tres Leches
Tropical Punch
Ube
Venetian
Walnut
Wedding Cake
White Chocolate
Wildberry

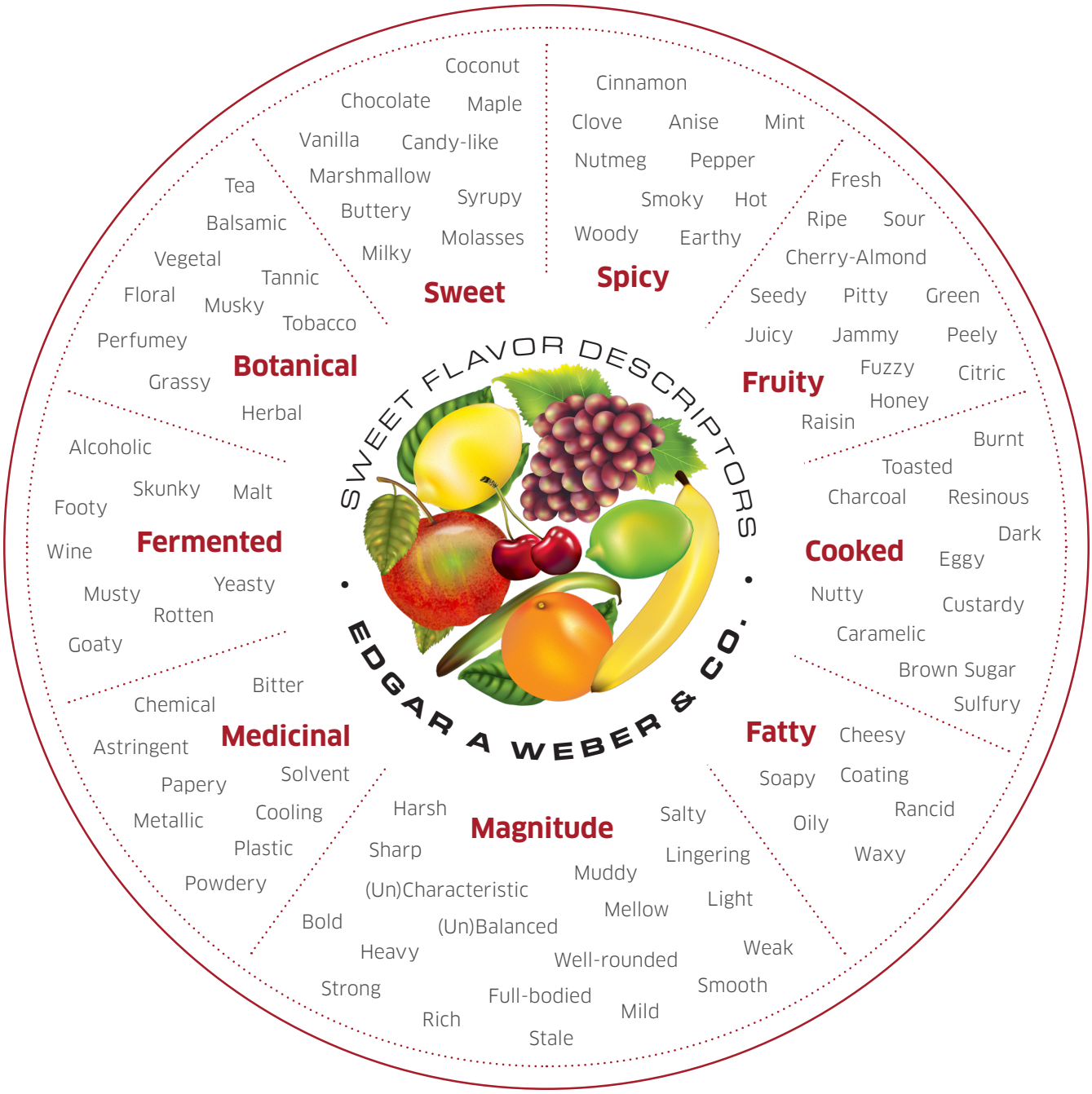




...One Customer at a Time

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.

Edgar A. Weber & Company
549 Palwaukee Drive
Wheeling, IL 60090
weberflavors.com

Last revision: 07/28/2026

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