

Weber Flavors: Architects of Flavor since 1902

Your Nutraceutical Flavor Experts

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...

For more than a century, E.A. Weber & Company has been an innovative leader in developing flavors for all facets of the food, beverage, and supplement 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 nutritional product.

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 nutritional 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 nutraceutical product**. Whether you need a delicious flavor for your base, or a masking flavor to help cover off-notes, Weber delivers. **Let us build a flavor system 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 nutritional supplement.

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 **customized masking** agent and **flavor** combination for your specific needs, 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 flavor system is right for you?

Weber Flavors offers a variety of flavor formats including spray dried powders, liquid flavors, extracts, and oil soluble liquids.

Spray Dried Powders - Ideal for use in powdered drink mixes and also for use in oil-based products.

Liquid Flavors and Extracts - Perfect for use in RTD or RTE products and liquid concentrates

Oil Soluble Liquid Flavors - An excellent option in oil-based concentrates and products such as CBD and essential oil blends.

Our **R&D and Applications experts are available** to help you determine the best flavors for your product.

We Build Custom Flavors...

Weber Flavors Top 40 Nutraceutical Flavors 2025

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|---------------|-----------------|---------------------|------------------------|
| 1. Vanilla | 11. Mixed Berry | 21. Cake | 31. Citrus Blend/Punch |
| 2. Raspberry | 12. Lemon | 22. Raspberry, Blue | 32. Tea |
| 3. Strawberry | 13. Watermelon | 23. Kiwi | 33. Green Apple |
| 4. Orange | 14. Peach | 24. Tropical Punch | 34. Cranberry |
| 5. Cherry | 15. Pineapple | 25. Banana | 35. Lemon Lime |
| 6. Chocolate | 16. Blueberry | 26. Coconut | 36. Butter |
| 7. Lime | 17. Fruit Punch | 27. Cinnamon | 37. Grapefruit |
| 8. Masking | 18. Lemonade | 28. Peppermint | 38. Blood Orange |
| 9. Mango | 19. Grape | 29. Passionfruit | 39. Honey |
| 10. Apple | 20. Caramel | 30. Cookie | 40. Peanut Butter |



Top 10 Powder Flavors

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|---------------|-----------|
| 1. Vanilla | 6. Lime |
| 2. Strawberry | 7. Orange |
| 3. Raspberry | 8. Apple |
| 4. Chocolate | 9. Mango |
| 5. Cherry | 10. Peach |

Top 10 Oil Soluble Flavors

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|---------------|------------------|
| 1. Butter | 6. Lime |
| 2. Orange | 7. Raspberry |
| 3. Peppermint | 8. Cake |
| 4. Vanilla | 9. Cherry |
| 5. Caramel | 10. Butterscotch |

Masking Flavors: “A Spoonful of Sugar Helps the Medicine Go Down...”

Many nutraceutical, and pharmaceutical **products have undesirable flavor profiles**, most often due to bitter compounds inherent in proteins, vitamins & minerals, and medicinal components.

The **challenge for Weber’s flavor chemists** is to build a flavor system that not only **decreases the impact of the undesirable** flavor notes, but **successfully delivers the desired flavor profile** at the same time.

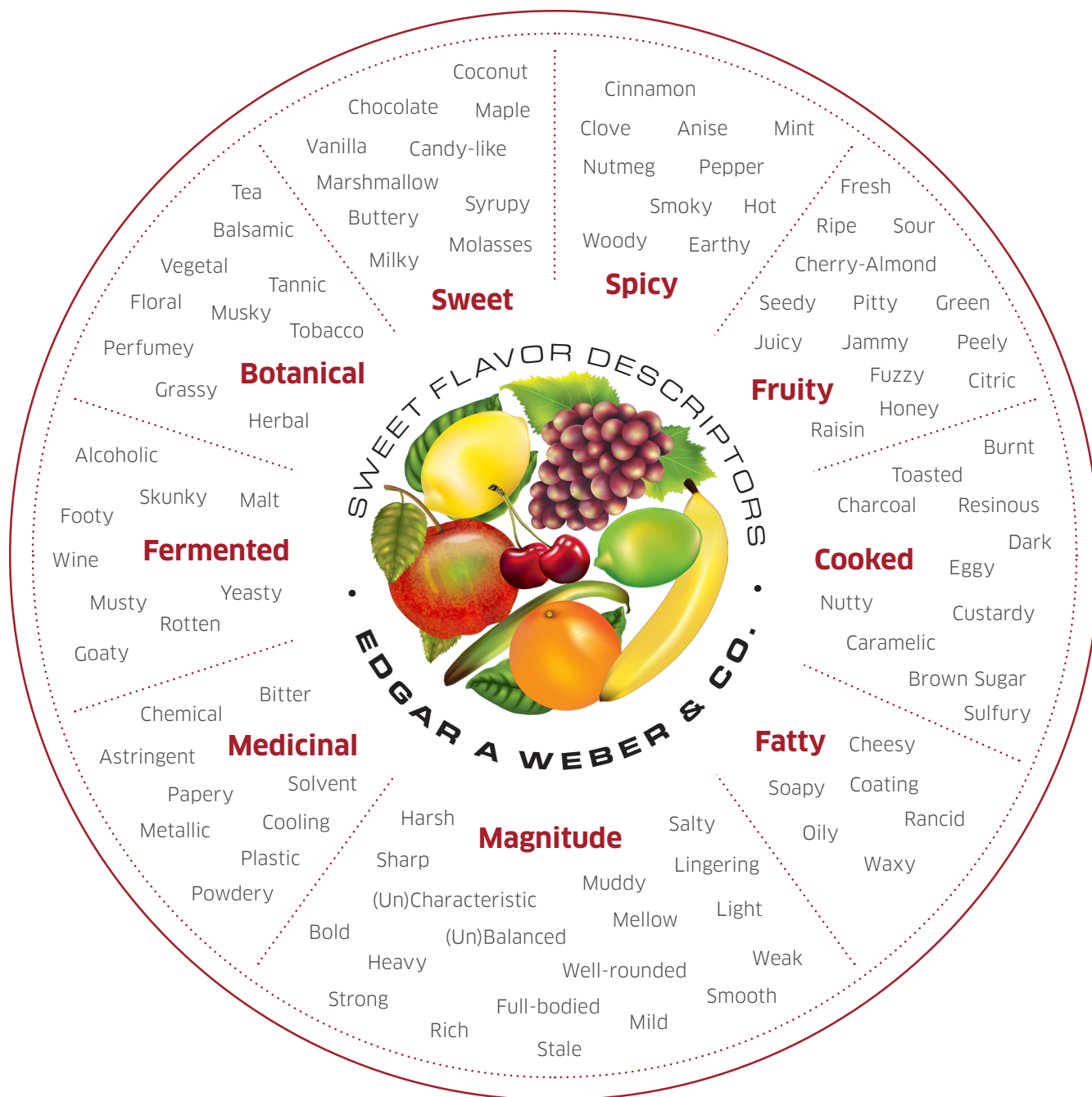
There is **no single magic bullet** when it comes to masking flavor systems. Weber Flavors can customize these systems by application and type of masking desired.



...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.

