

Flaverco supplies flavours and colours for the food and beverage industries. We have been creating flavours for over 30 years and have an extensive library to suit every flavour profile and application.

Flavours

Flavours function to define or enhance the sensory properties of food and beverages. At Flaverco we create and manufacture an extensive range of natural and nature identical flavours. Our flavours range includes sweet, savoury, fruit, dairy, herb & spice, plant extract, nut, meat & fish and alcoholic beverage. Our ever growing range includes innovative as well as traditional flavours.

Essential Oils & Extracts

We supply essential oils and extracts from a wide range of botanical origins and designated geographical regions to provide characteristic flavour profiles.

Colours

Our colours enhance the visual appeal of a wide range of food and beverages. We supply both natural and synthetic colours in liquid and powder form, dispersable in water based or oil based foods. We design colour blends to meet your exact requirements and our technical team can advise on natural colour solutions.

Bespoke

We specialise in custom made and signature flavours. Our technical team will work with you to create your perfect flavour.

Colours

- Our colours enhance the visual appeal of a wide range of food and beverages.
- We supply both natural and synthetic colours in liquid and powder form, dispersable in water based or oil based foods.
- We design colour blends to meet your exact requirements e.g. egg yellow and chocolate brown.
- Our technical team can help you select natural colours to suit your application.

	NATURAL	SYNTHETIC
RED / PURPLE		
Anthocyanin E163	✓	✓
Allura E129		✓
Beetroot red E162	✓	
Carmines E120 (not suitable for vegetarians)	✓	
Carmoisine E122		✓
Ponceau E124		✓
Iron oxide E172	✓	
ORANGE		
Annatto E160(b)	✓	
Sunset yellow		✓
Paprika	✓	
Carotene E160(a)	✓	
YELLOW		
Egg yolk yellow	✓	✓
Curcumin E100	✓	
Tartrazine E102		✓
Lutein	✓	
Quinolene yellow E104		✓

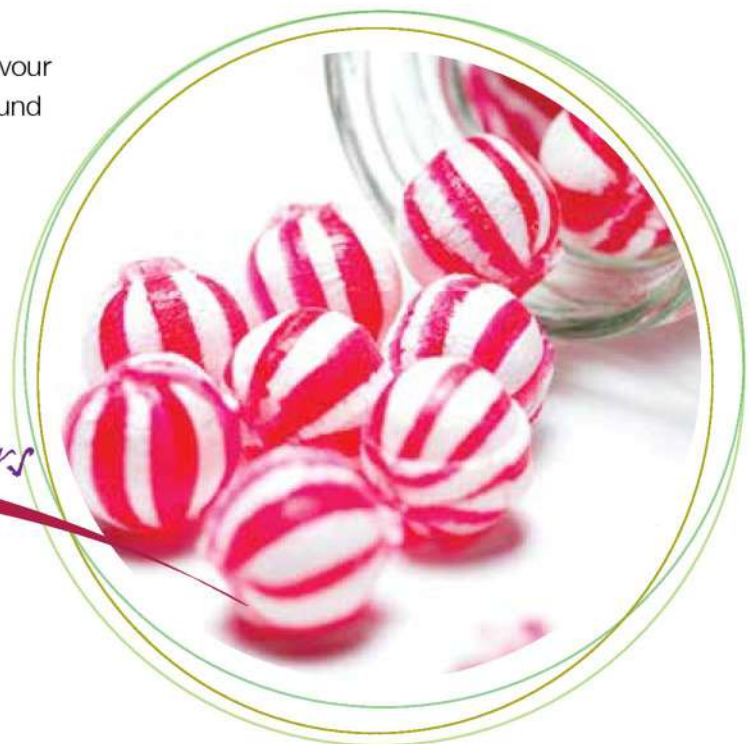
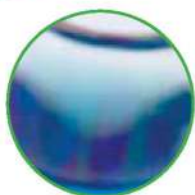
	NATURAL	SYNTHETIC
BROWN		
Iron oxide	✓	
Chocolate brown HT E155		✓
Chocolate blend	✓	✓
Caramel E150	✓	
Golden brown blend		✓
GREEN		
Chlorophyll E140, E141	✓	
Green S E142		✓
Blends		✓
BLUE		
Brilliant blue E133		✓
Indigo carmine E132		✓
Patent blue E131		✓
Black Spirulina	✓	
WHITE		
Titanium Dioxide E171	✓	
BLACK		
Iron oxide E172	✓	
Carbon black E153	✓	
Black blend		✓

Flavour-Colour Compounds

Our compounds offer the convenience of adding flavour and colour in one product. We can create a compound to meet your requirements.

Caramel	Lime	Orange
Lemon	Raspberry	Strawberry
Pineapple	Coffee	Cola
Chocolate		

...these are Flaverco flavours



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Flavours

Sweet

Our sweet flavours provide vibrant additions to a wide variety of bakery and confectionery products, desserts and beverages. We create new and innovative flavours in addition to well loved traditional favourites.

Apple Crumble		Caramelised apple		Cough Candy		Rose	
Apple and Cinnamon		Caramel Toffee		Custard		Sticky Toffee Pudding	
Banoffee		Chocolate		Fruit cake		Strawberry & cream	
Barley sugar		Chocolate -Dark		Honey		Toffee	
Bubblegum		Chocolate Mint		Ice-Cream		Toffee Vanilla	
Butter Toffee		Chocolate Orange		Maple		Treacle	
ButterVanilla		Chocolate -White		Mocha		Treacle Toffee	
Buttermint		Christmas pudding		Rhubarb and custard		Turkish Delight	
Butterscotch		Coconut		Rhubarb Crumble		Vanilla (extensive library)	
Cake		Coffee		Rich Fruit		Vanilla Creamy	
Cappuchino		Cola		Rum & butter		Vanilla Bali	
Caramel		Cookie		Rum & Raisin		Vanilla Bourbon	

Herb & Spice

Herbs and spices provide intense natural flavours in sweet and savoury applications. We have an extensive range of Bun spice flavours for hot cross buns while chilli and chive flavours have many savoury applications

Basil		Cinnamon	
Bunspice (extensive range)		Clove	
Capsicum		Dill	
Cardamom		Garlic	
Cassia		Ginger	
Cayene pepper		Liquorice	
Chilli		Nutmeg	
Chive			

Meat & Fish

Bacon		Rabbit	
Beef		White Fish	
Chicken		Fish Oil	
Octopus			

These are not just flavours...

Natural	
Nature Identical	

Dairy

Our dairy flavours provide intense flavour in sweet and savoury applications from clotted cream in fudge to cheese flavours in snacks, dips and salad dressings

Butter (extensive library)		Cream	
Blue Cheese		Devon Crème	
Cheese		Mature Cheese	
Cheddar Cheese		Parmesan Cheese	
Clotted cream		Sour Cream	
Condensed Milk		Yoghurt	

Savoury

Our savoury flavours are used to make delicious snacks, sauces and salad dressings Plant Extract flavours provide delicate refreshing flavours in a variety of beverages and confectionery products.

Curry		Lemongrass	
Garlic		Onion	
Cayene pepper		Peanut	
Celery		Peanut Butter	
Blue Cheese		Pistacho	
Cheese		Smoke	
Chilli		Sour Cream	
Chive		Sweetcorn	
Garlic			

Flavours

Fruit

Our extensive range of fruit flavours includes flavour profiles with predominately fresh or ripe notes. We have zesty, sour and sweet variations of many fruit flavours.

Apple (extensive range)	Cherry Morello	Lemon and Lime	Peach fresh
Apple Sour	Citrus Blend	Lime	Pear
Apple and Pear	Fig	Lulo	Pineapple
Apricot	Forest fruits	Mandarin	Plum
Banana	Grape	Mango	Plum Sour
Bilberry	Grapefruit	Melon	Pomegranate
Bitter Orange	Grapefruit, pink	Mixed Fruit	Raspberry
Blackberry	Guava	Orange, sweet	Rhubarb
Blackcurrant	Jocote	Orange, jaffa	Yangmei Berry
Blueberry	Juniper	Passion fruit	
Cherry (extensive range)	Lemon (extensive library)	Peach	

Natural	
Nature Identical	

...these are Flaverco flavours

Alcoholic Beverage

Add a touch of luxury to desserts, bakery and confectionery using our alcoholic beverage flavours. In addition these flavours can be used to enhance flavours in beverages.



Amaretto	Maraschino
Beer	Peach schnapps
Brandy	Pina Colada
Cherry Brandy	Rum
Cider	Sherry
Gin	Sparkling Wine
Irish Cream	Whisky
Irish Whisky	Whisky liquer
Kirsch	

Plant extract

Bergamot	Peppermint (extensive range)
Dandelion and Burdock	Rose
Lavender	Sarsaparilla
Liquorice	Spearmint
Paragonic	Violet

Nut

Almond	Peanut Butter
Chestnut	Pistacho
Hazelnut	Walnut
Peanut	

Beverage/Speciality

Cola	Orange Squash
Coffee	Lemon Barley
Guarana	Lemon Squash
Green Tea	Im Bru
Orange Barley	

Flavour Manufacture

Our flavours are manufactured in-house giving us the the flexibility to cater to individual needs. Our flexibility enables fast turnaround (48 to 72 hours for orders within the UK).

Quality and Technical

We are BRC certified and provide customers with quality and technical support from product development through to ongoing production.

Our mouth watering flavours and vibrant colours are found in a wide spectrum of applications

- **Bakery and confectionery:** cakes, muffins, pastry, hard candy, jellies and chocolates.
- **Dairy:** including yoghurts, cheese, smoothies and desserts
- **Beverages:** alcoholic and soft drinks, dairy and health beverages, powdered fitnesss and nutritional beverages
- **Savoury:** Savoury snacks sauces, dips and dressings, meat products



Essential Oils & Extracts

Essential oils and extracts are a great way to add natural flavours to your products. We supply oils and extracts from a wide range of botanical origins and designated geographical regions to provide characteristic flavour profiles.

























































Basil oil	Geranium Oil	Orange Oil (sweet)
Bergamot oil	Ginger Oil	Orange Oil (bitter)
Buchu oil	Ginseng Extract	Paprika extract
Cajuput oil	Grapefruit Oil	Parsley Oil
Cardamom oil	Guarana Extract	Peppermint Oil (Arvensis)
Cassia oil	Horehound Extract	Peppermint Oil (Piperita)
Celery oil	Juniper Oil	Peppermint Oil blends
Celery seed oil	Lavender Oil	Pimento Oil
Chamomile extract	Lemon Oil	Pine Oil
Cinnamon bark oil	Lemon Oil Sicilian	Rosemary Oil
Cinnamon leaf oil	Lemon Oil Spanish	Roseotto Oil
Clove oil	Lemongrass Oil	Sage Oil
Coffee oil	Lime Oil	Sandalwood Oil
Cognac oil	Liquorice extract	Spearmint Oil
Coriander oil	Mandarin Oil	Tangerine Oil
Cumin seed oil	Nutmeg Oil	Tarragon Oil
Eucalyptus oil	Onion Oil	Tea tree Oil
Garlic Oil		



Flavours A-Z



Natural 
Nature Identical 

Almond	 	Cider		Mocha	
Amaretto	 	Cinnamon		Nutmeg	 
Apple (extensive range)	 	Citrus Blend		Octopus	
Apple and Cinnamon	 	Clotted cream		Onion	
Apple and Pear	 	Clove	 	Orange Barley	 
Apple Crumble	 	Coconut	 	Orange Squash	 
Apple Sour	 	Coffee	 	Orange jaffa	 
Apricot	 	Cola	 	Orange sweet	 
Bacon		Condensed Milk	 	Paragoric	 
Banana	 	Cookie	 	Parmesan cheese	 
Banoffee	 	Cough Candy	 	Passion fruit	 
Barley sugar	 	Cream	 	Peach	 
Basil		Curry	 	Peach fresh	 
Beef		Custard	 	Peach schnapps	
Beer		Dandelion and Burdock		Peanut	
Bergamot		Devon Crème		Peanut Butter	
Bilberry		Dill	 	Pear	 
Bitter Orange	 	Fig	 	Peppermint (extensive range)	 
Blackberry	 	Fish Oil		Pina Colada	
Blackcurrant	 	Forest fruits	 	Pineapple	 
Blue Cheese	 	Fruit cake	 	Pistacho	 
Blueberry	 	Garlic	 	Plum	 
Brandy	 	Gin	 	Plum Sour	 
Bubblegum	 	Ginger	 	Pomegranite	 
Bunsapice (extensive range)	 	Grape		Rabbit	
Butter (extensive library)	 	Grapefruit	 	Raspberry	 
Butter-Toffee	 	Grapefruit, pink	 	Rhubarb	 
Butter-Vanilla	 	Green Tea	 	Rhubarb and custard	 
Buttermint	 	Guarana	 	Rhubarb Crumble	 
Butterscotch	 	Guava	 	Rich Fruit	 
Cake	 	Hazelnut		Rose	 
Cappuchino	 	Honey	 	Rum	 
Capsicum		Ice-Cream		Rum & butter	 
Caramel	 	Irish Cream		Rum & Raisin	 
Caramel Toffee	 	Irish Whisky	 	Sarsaparilla	
Caramelised apple	 	Iron Brew		Sherry	 
Cardamom		Jocote		Smoke	
Cassia	 	Juniper	 	Sour Cream	 
Cayene pepper	 	Kirsch	 	Sparkling Wine	
Celery		Lavender		Spearmint	
Cheddar Cheese		Lemon (extensive library)	 	Sticky Toffee Pudding	 
Cheese	 	Lemon and Lime	 	Strawberry & cream	 
Cherry (extensive range)	 	Lemon Barley	 	Sweetcorn	 
Cherry Brandy	 	Lemon Squash	 	Toffee	 
Cherry Morello	 	Lemongrass	 	Toffee Vanilla	 
Chestnut		Lime	 	Treacle	 
Chicken		Liquorice		Treacle Toffee	 
Chilli		Lulo		Turkish Delight	 
Chive	 	Mandarin	 	Violet	
Chocolate	 	Mango	 	Walnut	
Chocolate -Dark	 	Maple	 	Whisky	 
Chocolate Mint	 	Maraschino	 	Whisky liqueur	 
Chocolate Orange	 	Mature Cheese		White Fish	
Chocolate -White	 	Melon	 	Yamgmei Berry	
Christmas pudding	 	Mixed Fruit	 	Yoghurt	

Flavours Available in Kosher

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