FLANDOR FLAVOURS

Flavours, seasonings, blends and technical building blocks.

Looking for trendy flavourings and seasonings to add a unique dimension to your food products? For decades now, we support the food industry in its creativity with flavourings, aromatic compounds, seasonings and blends. With an in-house, state-ofthe-art production facility and a team of enthusiastic employees, Flandor Flavours International hereby stands for high quality, flexibility and competitive pricing.

Flandor Flavours International nv

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FLANDOR FLAVOURS

SAVOURY .

MEAT FLAVOURS

Bacon, Frankfurter, Ham, Turkey, Chicken, Liver, Beef, Salami, Pork, ...

FISH FLAVOURS

Crab, Lobster, Shrimp, Muscles, Tuna, Salmon, ...

CHEESE FLAVOURS

Cheddar, Emmenthaler, Feta, Gouda, Cheese-Onion, Parmesan, ...

VEGETABLE FLAVOURS

Onion (fresh/roasted), Asparagus, Mushroom, Pea, Garlic, Cucumber, Cabbage, Olive, Pepper, Leek, Celery, Shallot, Tomato, Truffle, Watercress, Chicory, Carrot, ...

SWEET FLAVOURS

FRUIT

Strawberry, Aniseed, Apricot, Grapefruit, Apple, Banana, Blueberry, Cassis, Lemon, Coconut, Grape, Raspberry, Cherry, Kiwi, Mandarin, Mango, Passion Fruit, Pear, Peach, Pistachio, Prune, Orange, All fruit, Watermelon, ...

SPIRITS

Amaretto, Café Latté, Cappuccino, Egg nog, Beer, Champagne, Cointreau, Cognac Fine Champagne, Coffee, Madeira, Poire Williams, Rum, Whiskey, White wine, Vodka, ...

MISCELLANEOUS

COLOURINGS

Brunel, Caramel, Turmeric, Red pepper, Red beet, ...

TECHNICAL AIDS

- Acids: Lactic, Acetic
- Arabic Gum, Guar flour
- Emulsifier: Lecithin
- Flavour enhancer
- Starches

DIFFERENT VARIANTS - ONE TASTE

- Our flavours are available as a liquid or a (spray dried) powder.
- With our vegetarian and vegan flavours (with some meat flavours amongst others), we offer solutions for this fast growing market.

HERB FLAVOURS

Basil, Cardamon, Curry, Dill, Tarragon, Fenugreek, Mace, Ginger, Hotspice, Jasmin, Juniper, Cinnamon, Cumin, Coriander, Caraway, Laurel, Marjoram, Nutmeg, Oregano, Pepper, Pesto, Parsley, Rosemary, Saffron, Sage, Celery, Celery seed, Thyme, Forest herbs, ...

SPICE MIXES

Asian, Bami, Barbeque, Couscous, Italian, Kebab, Chicken, Mexican, Forest, Paella, Pizza, Spare-Rib, Thai, Tandoori, Tikka, ...

MISCELLANEOUS

Butter, Stock, Egg, Ketchup, Smoke, Flavor enhancer, Tabasco, Wine Vinegar, ...

FLOWERS

Lavender, Mulberry, Roses, Violet, ...

MISCELLANEOUS

Almond, Caramel, Chocolate, Cookies & Cream, Cuberdon, Hazelnut, Honey, Milk, Mint, Gingerbread, Peppermint, Cream, Speculoos, Vanilla, Walnut, Yoghurt, ...

SPICES, HERBS, DEHYDRATED VEGETABLES, ...

Single spices, Spice blends, Dehydrated Vegetables, Potato flakes, Vermicelli, ...

• Some variants can be declared on the label as

"natural flavours".