



## CREATING FLAVOR SOLUTIONS FOR COFFEE AND TEA

### MEETING YOUR NEEDS

At Sensient, we understand your need for creative flavors that offer excitement to consumers, heat-stable flavors that complement the brewing process and first-rate customer service from inquiry to product delivery. Sensient Flavors is able to meet your needs and exceed your expectations by providing the following:

- Innovation and creativity
- Quality
- Superior customer service

### TASTE SOLUTIONS FOR COFFEE & TEA

Sensient offers a comprehensive portfolio of flavor solutions - from traditional liquid flavors to the proprietary technology of FlavorFlakes™.

Sensient's liquid flavors for coffee are applied directly to the beans after roasting. The liquid flavors are specifically formulated to add luster to the beans and remain harmonious "in the cup" with the nuances of the roast.

Sensient's liquid tea flavors are formulated for all types and grades of loose-leaf teas and tisanes. They are applied directly to the leaf and are imparted in the brewing or steeping process.

In addition to these venues, Sensient offers a proprietary line of FlavorFlakes™, a partially encapsulated delivery system for teas and herbal blends. The flakes are economical, easily stored and convey exceptional aromatics and taste.

### YOUR PREFERRED CHOICE

At Sensient Flavors, we understand your need to create the ideal taste experience. Let us add our innovative and cost-effective flavor technology to your passion for exceptional quality. Sensient Flavors... your preferred choice.



### Customer Service

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## Flavors for Coffee

### Amaretto:

Dark, sweet cherry blended with almonds and a hint of apricot.

### Chocolate:

Silky and luxurious, decadent dark chocolate in a cup.

### Chocolate Raspberry Crème:

Juicy, ripe raspberries enveloped in a creamy milk chocolate.

### Cinnamon Hazelnut:

Candied and lightly roasted, a baker's sugar and spice classic.

### Crème Brulee:

Caramelized custard with an epicure's touch of sweet maple.

### French Vanilla:

Sweet and aromatic, with a delicate custard top note.

### Hazelnut:

Toasted hazelnut, with a soft, buttercream finish.

### Irish Crème:

Boldly roasted, then top noted with heavy cream and Irish spirits.

### Vanilla Crème:

Smooth and velvety, with an ice cream finish.

### Vanilla Nut:

Lightly roasted then dipped in classic bourbon vanilla.

## Flavors for Tea

### Chai:

Piquant blend of spices from the Far East, top noted with light vanilla.

### Chamomile:

Herbal and sweet, with a light apple top note.

### Cinnamon Orange:

Tangy citrus up front, light clove and cinnamon in the back.

### Earl Grey:

Peely and pungent, a bergamot classic.

### Mint:

Cool and refreshing, a citrus classic.

### Orange:

"Fresh-squeezed" juiciness with a hint of peel.

### Peach:

Fleshy and fully ripened, pure orchard succulence.

### Pomegranate:

Fresh and seedy, with a characteristic bittersweet finish.

### Raspberry:

Sweet and lightly floral, with a candied top note.