

The Benefits of Essential Oils and Oleoresins; Function, Flavor, Aroma, Color

Get it naturally

Essential oils and oleoresins are clean, plant-based compounds made by nature itself—not chemically synthesized in a lab and to today’s consumers, that matters.

Extracted from whole foods and produced via gentle methods: aqueous, vacuum extraction, expression and maceration. The volatile compounds in essential oils and oleoresins are excellent alternatives for “artificial” flavors, colors and, preservatives.

Benefits of essential oils and oleoresins

Whether you are formulating foods (Human and Animal Nutrition), beauty aids or supplements, essential oils and oleoresins solve a multitude of R&D challenges in comparison to dry spices:

- **Stronger** aromas, flavors and colors
- **Economical:** concentration ratios of 500 to 1
- **Longer** shelf life and stability than whole spices
- **Preservative:** antioxidant activity to maintain finished-product quality
- **Reduces** production times
- **Simplify** Ingredient labeling
- **Ease** of use in formulation and production
- **Consistency** in color, taste and potency.
- **Food Safety:** no microbial pollution
- **Versatility:** soluble, pastes or powdered formats
- **Functional** nutrition from bioflavonoids
- **Myriad** of application opportunities
- **Minimal** storage footprint compared to dry spices.
- **Convenient** packaging for safe handling



When formulators want to capture the character of a spice, herb or seasoning, they can turn to the ingredient itself. *Or they can turn to the essential oils and oleoresins derived from it.*

Our extensive range of essential oils and oleoresins deliver flavor, aroma, color, functionality and versatility.

Essential Oils

- Cinnamon
- Clove
- Coriander
- Garlic & Oderless
- Ginger
- Grapefruit
- Lemon
- Lime
- Marjoram
- Mint
- Mustard
- Nutmeg
- Onion
- Orange
- Oregano
- Pink Grapefruit
- Peppermint
- Rosemary
- Tangerine
- White Grapefruit

Extracts

- Vanilla 1X, 2X, 20X
- Aloe Vera
- Chlorophyll
- Hibiscus
- Chamomile

Oleoresins

- Arbol Chili
- Black Pepper
- Bay
- Celery
- Chipotle Chili
- Cinnamon
- Clove
- Coffee
- Coriander
- Cucumber
- Cumin
- Garlic
- Ginger
- Guajillo Chili
- Habanero Chili
- Hibiscus
- Jalapeno Chili
- Marjoram
- Mustard
- Onion
- Oregano
- Pasilla Chili
- Parsley
- Pepper
- Rosemary
- Tamarind
- Thyme
- Vanilla



Uses:

Food and Beverage

- Meats/Sausage
- Pickles
- Baked goods
- Dressings/Sauces
- Snacks/Cereals
- Soft drinks
- Alcoholic beverages
- Dairy
- Confectionery

Nutritional products

- Tablets/Capsules
- Gummies
- Gel-caps
- Tinctures, shots
- RTD sports beverages
- Powdered beverages
- Meal replacement
- Bars



Certifications

- Kosher
- Halal
- Food Chemical Codex
 - E.O.A
 - E.D.A
- ISO: 9001:2008

