



## Capabilities and Specialties

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*"We flavor the world"®*

**CARMI**  
**FLAVORS**

# Get to know Carmi Flavors

Our chemists and lab techs have over 100 years of combined experience in the food and beverage industry.

Customer Service representatives are located throughout the world for customer convenience.

We pride ourselves on our prompt service and high quality products.

Diverse range of flavors, products, and applications.

Large complimentary samples are easy to use for multiple batch testing.

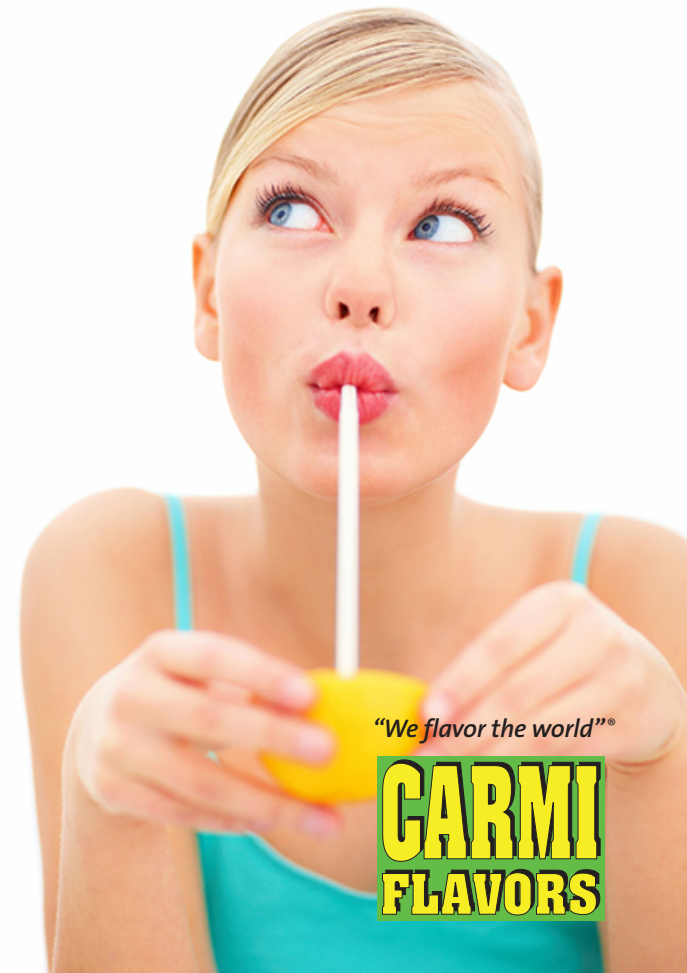
We do not require minimum orders; all orders are given equal attention.

Competitive lead time of 3 – 5 business days for liquid and powder products.

Manufacturing capabilities include: Reaction flavors, Flavor keys, Spray drying and Agglomeration.

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For over 35 years Carmi Flavors has been an industry leader in supplying custom flavors and fragrances to the food and beverage industry. We are dedicated to enhancing consumer products through innovative and business-wise ingredients, finished specialty products and professional grade equipment.



# Our flavors - Natural & Artificial Types

*Natural Flavors* are the essential oil, oleoresin, essence or extractive which contain the flavor constituents derived from natural sources, and provide flavor enhancement to a particular product.

*Natural Flavor Type (WONF)* In order to boost the strength of a natural flavor, other natural flavor ingredients can be added during flavor development. This results in a blended flavor that is referred to as WONF (With Other Natural Flavors). Essential oils and botanical extracts generally comprise these added ingredients. The resultant flavor can be used at a relatively low usage level.

*Natural and Artificial Flavor (N&A)* are defined as simply a combination of natural and artificial flavors. In many cases, an N&A flavor will give a more natural taste since all the volatile components of the natural flavor, lost during the extraction/distillation process, are replaced with the artificial.

\*\* Advantages – More versatile, usually more economical than natural flavors, more heat stable, combines the body of a natural flavor with strength and stability of artificial flavor.

*Artificial Flavors* are any substance or substances, the function of which is to impart flavor, which are not derived from natural sources. Although most artificial flavor ingredients are chemically identical to the flavor compounds found in nature, they must be classified artificial if they are not derived from natural sources.

\*\* Advantages – Lower cost, more flexibility, increased heat stability



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# Our flavors - Organic, Kosher, Parve, Halal

*Organic Flavors* need to be made from 95% (or more) certified organic ingredients. When calculating the percentage of ingredients, only 2 ingredients are exempt from calculations: water and salt (if the flavor contains either ingredient). The remaining 5% of ingredients (the maximum allowed) need to be organic compliant.

Requirements ingredients must meet to be considered organic compliant:

All natural ingredients from natural sources, No genetically modified ingredients, No artificial colors, No preservatives, No absolutes as they are extracted using hexane

*Kosher Foods* are those that conform to the regulations of the Jewish Halakhic law framework, Kosher meaning fit or allowed to be eaten.

- Our flavors are not certified Kosher for Passover
- Name of Rabbi – Rabbi Yehudah Bukspan (Los Angeles)

*Parve (OU)* is a term that describes food without any meat or dairy ingredients. Jewish dietary laws consider Parve food to be neutral. The following foods are considered to be Parve: fish, eggs, fruits and vegetables.

*Halal Certification* – Halal foods are considered Halal except

- Swine/pork and its by products
- Animals improperly slaughtered or dead before slaughtering
- Alcoholic drinks & intoxicants
- Carnivorous animals, birds of prey, and certain other animals
- Food contaminated by any of the above

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# Specialty Product Lines

V16 Vanilla Concentrate Kits

Fruit Filling Mix and Base

Soylato®

Custom and Nutritionally-Specific Formulations

Granita Mix

*Learn more at [www.carmiflavors.com](http://www.carmiflavors.com)*

# Industries served

Bakery

Beverage

Coffee

Confectionery

Dairy

Food Manufacturing

Food Processing

Fragrance

Ice Cream Manufacturing

Nutraceutical

Pet Food

Pharmaceutical

Pizza

Restaurant

## For more information

Place quick and easy sample requests and orders online at our website: [www.carmiflavors.com](http://www.carmiflavors.com), or by calling toll-free at 800-421-9647.

Visit us at an upcoming 2013-2014 tradeshow, the full list of which can be found at: [www.carmiflavors.com/tradeshows](http://www.carmiflavors.com/tradeshows).

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