



# Oil Soluble Flavors

Almond	Carrot	Creme de Menthe	Masking Flavor	Root Beer
Bitter	Cheese	Dragon Fruit	Mexican Coffee	Rosemary
Amaretto	White	Dulce de Leche	Mixed Fruit	Rum
Anise	Caramel	Espresso	Mocha	Sassafras
Apple	Cashew Nut	Fruit Punch	Mustard	S'Mores
Spiced	Champagne	Ginger	Nut	Spearmint
Apricot	Cheese	Bread	Olive Oil	Strawberry
Baked Brie	Blue	Glazed Doughnut	Orange	Sugar
Banana	Cheddar	Graham Cracker	Chocolate	Brown
Split	Cherry	Grape	Coconut	Burnt
Bergamot	Cola	Grapefruit	Cognac	Cookie
Berry	Vanilla	Guava	Cream	Tangelo
Black Truffle	Chipotle Chili	Hazelnut	Spice	Tangerine
Blackberry	Chocolate	Heat	Passionfruit	Tequila
Sage	Fudge	Honey	Guava	Toasted Sesame
Blood Orange	Mint	Horseradish	Peach	Tropical Blend
Blueberry	White	Huckleberry	Peanut	Tutti Frutti
Bourbon	Cilantro	Jalapeño Pepper	Butter	Vanilla
Boysenberry	Cinnamon	Kiwi	Roasted	French
Bubble Gum	Hazelnut	Lemon	Pecan	Wasabi
Butter	Pecan	Lime	Peppermint	Watermelon
Almond	Raisin	Lemongrass	Pineapple	Whiskey
Brown	Citrus Blend	Licorice	Pistachio	Wildberry
Cream	Coconut	Lime	Plum	Wine
Maple	Coffee	Key	Pumpkin	Red
Vanilla	Cola	Mango	Pie	Winterberry
Buttered Popcorn	Cookie	Maple	Raspberry	Wintergreen
Butterscotch	Butter	Marionberry	Black	Yogurt
Cake	Dough	Marshmallow	Cheesecake	
Birthday	Sugar			
	Cookies & Cream			
	Cotton Candy			
	Cranberry			
	Cream			
	Bavarian			
	Cheese			
	Sour			



When a water-based system is not desirable, Weber Flavors has a full line of oil-soluble flavors available. Applications such as **confectionery**, **chocolates**, and **coatings** are well-suited to oil-soluble flavors, as are certain **nutraceutical** items and many culinary applications including: **sauces**, **marinades**, and **flavored oils**.

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**Flavor samples available by request**  
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