



HiTaste Range

Drawing inspiration from trend setting global cuisines and their local culinary recipes, our ever growing 'HiTaste Range' offers true to taste, natural flavours perfect for a multitude of savoury applications. With recipes from Advieh to Zhoug, we can take you from good old British sausages to distant exotic locations in Asia and many stops in between.

Application Information

A range of culinary inspired liquid seasoning flavours based on natural oils extracts and other natural flavouring ingredients, these flavours are perfect for:

- Seasonings
- Sauces, dips and condiments
- Marinades, glazes and coating
- Soups and ready meals

Features & Benefits

- Natural
- Authentic taste
- Intense flavour, low dosage
- Based on our own high quality extracts and oils
- Developed by our expert flavour specialists
- Purchasing and storage convenience of ready-made blends
- Oil soluble range also available
- Water soluble range also available



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Product Range

Product	Code	Dosage RTC**	Labelling Declaration	Natural (✓ = Yes, X = No, S = Suitable)	Kosher	Halal	Flavour Characteristics
Advieh Spice Blend*	FN13813	0.035 – 0.08%	Natural flavouring	✓	S	S	Balanced, sweet, warm
<i>A complex spice mixture used in Persian and Mesopotamian cuisine typically used for flavouring rice, meat and vegetable dishes.</i>							
Japanese Curry Spice Blend	FN13812	0.034 0.056%	Natural flavouring	✓	S	S	Spicy, warm, traditional Japanese curry
<i>This complex blend is one of the most popular dishes in Japan, usually served with rice, noodles or bread.</i>							
Thai Soup Spice Blend	FN14022	0.005%	Natural flavouring	✓	S	S	Fresh, citrus, spicy, kaffir lime
<i>Fresh and fragrant, Thai soups range from creamy coconut based noodle soups to hot meat or vegetable broths.</i>							
Harissa Spice Blend*	FN12424	0.08%	Natural flavouring	✓	✓	✓	Rich, spicy, paprika, chilli
<i>A spicy and fragrant red chilli paste used in Tunisia, Morocco and North Africa. Typically contains chilli and other assorted herbs and spices.</i>							
Fruit Chutney Spice Blend*	FN12835	0.08%	Natural flavouring	✓	✓	✓	Traditional Anglo/Indian sweet, spicy, curry blend
<i>A delicious blend of Indian spices influenced by the traditional Indian relish recipe which was traditionally made from fresh fruits and spices.</i>							
Nyonya Curry Blend*	FN13874	0.08%	Natural flavouring	✓	S	✓	Complex, creamy, spicy with aniseed nuance
<i>A combination of Chinese and Malaysian cooking styles, with sweet earthy notes including coriander, chilli and ginger.</i>							
Dukkah Spice Blend	FN13894	0.16%	Natural flavouring	✓	S	✓	Herbal, spicy, savoury
<i>An Egyptian condiment consisting of a mixture of spices and herbs, typically used as a dip with bread or fresh vegetables.</i>							
Zhoug Flavour*	FN14018	0.08%	Natural flavouring	✓	S	S	Herbal, fresh, spicy
<i>An exciting fresh herb and spice condiment from Yemen, popular in the Arabian Gulf region and a staple of Israeli cuisine.</i>							
Zatar Spice Blend*	FN13787	0.08%	Natural flavouring	✓	✓	✓	Complex, Mediterranean herbs and fennel
<i>A blend of herbs and spices typically used in breads and as a seasoning for meat and vegetables in Middle Eastern cuisine.</i>							

Our vast 'HiTaste' range incorporates many more exotic flavours from around the world including: **Massaman Curry Flavour, Chimichurri Spice Blend, Sriracha Spice Blend, Kim Chi Spice Blend*, Vietnamese Spice Blend, Lebanese Shawarma Spice*, Ras El Hanout Spice Blend, Chakalaka Spice Blend, Cape Malay Spice Blend, Tsire Spice Blend**

(FN13130, HD8731, FN13935, FN13833, HD8545, FN13773, HD8449, HD9184, HD9168, HD9165)

*Please refer to Safety Data Sheets and Specifications for BAPs and allergen information.

**Dosage rate dependent on application.

Provenance subject to change, please discuss any specific requirements with us.

HD product codes will be allocated a final product code prior to manufacture and be Halal and Kosher certified if marked 'S'.

Contact Us

We have an extensive product range to meet the needs of a diverse society.

To discuss your requirements and request samples please contact your sales representative.

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