



# Product List

## Naturally Fabulous Flavour Ingredients

**A selection of our extensive product range to help you meet the needs of your customers. Please contact our sales department for more information, and for availability of any products not listed.**

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Lionel Hitchen products are sold globally and comply with current EU legislation. Please check regulatory compliance before use outside of the EU. Lionel Hitchen will provide full technical support.

## Naturally Fabulous Flavour Ingredients

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## Citrus Oils

<b>Single-Fold</b>	Bergamot Clementine Grapefruit Lemon (Peel) Lemon (Essence) Lime (Distilled)	Lime (Expressed) Mandarin Orange (Bitter) Orange (Blood) Orange (Sweet) Tangerine
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## Citrus Specialities

<b>HiFresh</b> Whole fruit peel and juice character, these oils are colourless with an authentic fresh fruit taste	Lemon Lime	Orange (Sweet) Orange (Blood)
<b>HiPer</b> Excellent solubility, photo stability and intense, authentic flavour, these oils are low in colour and insoluble residues	Grapefruit Lime (Tahiti)	Orange (Blood) Tangerine
<b>HiSpec</b> High solubility due to their extremely low monoterpene content. Rich and intense flavour, these oils will add depth and tenacity to citrus flavours	Grapefruit Lemon	Lime Orange
<b>Sesquiterpeneless</b>	Lemon	Grapefruit
<b>Terpeneless</b>	Bergamot Grapefruit Lemon	Orange (Sweet) Lime (Distilled)
<b>Folded</b>	Clementine Grapefruit Lemon Lime (Distilled) Lime (Expressed)	Mandarin Orange (Blood) Orange (Sweet) Tangerine



## Citrus Extracts

<b>Soft Extracts</b>	Lemon	Orange (Bitter)
<b>Washings</b> Aqueous ethanolic extractions of citrus oils which provide a fresh flavour profile. They can be used on their own or as an ingredient in beverage flavours	Grapefruit Lemon Lime (Cold Pressed) Lime (Distilled) Mandarin	Orange (Bitter) Orange (Blood) Orange (Sweet) Tangerine





## Soft Extracts

Aqueous ethanol extractions of the named botanicals which retain all the clean, natural flavour qualities of the original material with improved water-solubility

Bell Pepper Green	Fennel	Lovage
Bell Pepper Red	Galangal	Mulato
Cardamom	Ginger	Oak Chip
Chipotle	Jalapeno	Orange (Peel Bitter)
Coriander	Juniper	Turmeric
Fenugreek	Lemon (Peel)	Vanilla

## Oleoresins

Ancho Chilli	Cumin (Roasted)	Marjoram
Basil	Dill (Seed)	Massoia
Basil (Linalool)	Dill (Weed)	Nutmeg
Birds Eye Chilli	Fennel	Onion (Green)
Capsicum	Fenugreek	Onion (Roasted)
Caraway	Garden Mint	Oregano
Cardamom	Garlic (Green)	Paprika
Cassia	Garlic (Roasted)	Parsley
Celery (Leaf)	Ginger	Pepper (Black)
Celery (Seed)	Guajillo Chilli	Pepper (White)
Cinnamon	Habanero Chilli	Pimento
Clove	Jalapeno Chilli	Rosemary
Coriander (Leaf)	Laurel	Sage
Coriander (Seed)	Lemongrass	Spearmint
Cumin	Mace	Thyme

## HiPer

Range of high performance oleoresins, low in colour and insoluble residues providing excellent solubility, photo stability and intense, authentic flavour

Cardamom	Ginger	Massoia
Dill	Garden Mint	Spearmint
Fennel		

## Hisplex

Range of extracts dispersed on salt

Hisplex Bay 'S'	Hisplex Onion 'S'	Hisplex Pepper 'S'
Hisplex Cayenne 'S'	Hisplex Oregano 'S'	Hisplex Sage 'S'
Hisplex Garlic 'S'	Hisplex Clove 'S'	



## Washings

Aqueous ethanolic extractions of spice oleoresins manufactured for use in beverages. Retain the full heat and flavour character of the whole spice with excellent water-solubility

Birds Eye Chilli  
Capsicum

Ginger

Pepper (Black)

## Essential Oils

Aniseed

Basil

Buchu

Caraway

Cardamom

Cascarilla

Cassia

Celery (Herb)

Celery (Seed)

Cinnamon (Bark)

Cinnamon (Leaf)

Clove (Bud)

Clove (Leaf)

Clove (Stem)

Coriander (Leaf)

Coriander (Seed)

Cumin

Dill (Leaf)

Dill (Seed)

Eucalyptus

Fennel

Garden Mint

Garlic

Ginger

Ginger (Green)

Juniper

Kaffir Lime

Laurel

Lemongrass

Lovage Root

Mace

Marjoram

Nutmeg

Onion

Origanum

Parsley (Herb)

Parsley (Seed)

Pepper (Black)

Peppermint

Pimento (Berry)

Pimento (Leaf)

Rosemary

Sage

Spearmint

Tarragon

Thyme

Valerian

## Infusions

An ever-growing range, these dried herbs, spices and named chillies are sustainably sourced and gently infused with aqueous ethanol, suitable for use across the beverage industry

Basil

Cardamom

Cinnamon

Dill (Seed)

Elderberry

Ginger

Gingerbread Spice

Guarana

Habanero Chilli

Marjoram

Mulato Chilli

Nutmeg

Oregano

Peppermint

Pimento

Pink Peppercorn

Rosemary

Spearmint

Thyme

Turmeric



## Flavours

Absinthe	Cream Soda	Pecan
Almond	Custard	Pineapple
Apple	Dandelion & Burdock	Pistachio
Apple Strudel	Elderflower	Pomegranate
Apricot	Fresh Oregano	Pomelo
Avocado	Garden Mint	Popcorn
Banana	Ginger	Pumpkin Spice
Banoffee	Goji Berry	Raspberry
Bay	Golden Syrup	Rhubarb
Beurre Noisette	Gooseberry	Soy Sauce
Bitters (Aromatic)	Grape	Spearmint
Bitters (Italian)	Grapefruit	Strawberry
Blackberry	Hazelnut	Tahini
Blackcurrant	Hazelnut Chocolate	Tamarind
Black Truffle	Honey	Tangerine
Blood Orange	Honeycomb	Teriyaki
Blueberry	Kiwi	Toffee
Bun Spice	Lemon	Tonic
Butterscotch	Lime	Treacle Black
Caramel	Lychee	Treacle Tart
Cherry	Mandarin	Vanilla
Cherry Blossom	Mango	Vanilla Cream
Chipotle	Maple	Vermouth
Chocolate	Matcha Tea	Yuzu
Cinnamon	Mulled Wine Spice	
Cocoa	Orange	
Coconut	Papaya	
Coffee	Passionfruit	
Condensed Milk	Peach	
Cranberry	Peanut Butter	
Cream	Pear	



**HiTaste** Liquid seasoning blends with authentic taste profiles from around the world

<b>USA</b>	Cajun Pepperoni	Southern Fried
<b>Mexican</b>	Fajita	
<b>Brazilian</b>	Moquecca	Xinxim
<b>Middle Eastern</b>	Baharat Blend Lebanese Shawarma Muhammara Blend	Persian Advieh Zhoug
<b>African</b>	Cape Malay Spice Blend Chakalaka Spice Blend Chermoula Blend	Harissa Blend Ras El Hanout Tsire Spice Blend
<b>Ethiopian</b>	Berbere	
<b>Korean</b>	Kimchi	Korean Bulgogi
<b>Indian</b>	Curry Korma Fruit Chutney Garam Masala Onion Bhaji	Passanda Tandoori Masala Tikka
<b>Cambodian</b>	Cambodian Khmer	
<b>Malaysian</b>	Nyonya	
<b>Thai</b>	Thai Green Curry Thai Red Curry	Thai Soup Curry Massaman
<b>French</b>	Provençale	Herbes de Provence
<b>British</b>	Sausage	Worcester Sauce
<b>Spanish</b>	Chorizo	
<b>Greek</b>	Mediterranean	
<b>Italian</b>	Tuscan	

