



HiPer Spices Range

Our superior ‘**HiPer**’ ranges, which are unique to the ‘Hitchen’ family, are **high performance**, highly concentrated natural products delivering high-impact taste. Manufactured using multiple process steps including molecular distillation; the reduced time during distillation enhances the flavour profile, whilst insoluble residues are removed, resulting in low colour and excellent solubility for use in beverage flavours.

FEATURES	BENEFITS
Highly concentrated with 24 month shelf life	Low dosage High impact taste No flavour deterioration
High clarity and low in colour	The ‘clear’ desired appearance of the beverage is not altered
Excellent solubility in aqueous systems	Can be added directly to a flavour system <u>or</u> used as a simple dilution into a beverage
Process removes non-volatile, insoluble components and residues that do not contribute to flavour	Increased solubility Reduced colour Concentration of flavour components Low viscosity for ease of handling (compared to the oleoresin)
Produced using rapid distillation and high vacuum conditions	Retains the authentic character and delivers a ‘true-to-taste’ flavour of the whole original botanical spice
Kosher and Halal certification possible	Suitable for a wide range of market opportunities

e: info@lionelhitchen.com | t: +44 (0) 1264 343 300 | w: www.lionelhitchen.com

Application Information

- Beverage and any other application requiring excellent solubility and colour clarity.
- Soluble in oil, ethanol and at low levels in triacetin and propylene glycol (simple dilution required).

Packaging: 1kg Aluminium container

Shelf Life: 24 months

(maintains stability and freshness, easy to handle, other pack sizes available upon request)

Regulatory Information

- Natural
- Biologically Active Principles: **None** (except HiPer Fennel FN13882, as indicated in the below table**).
- EU Declarable Allergens: **None**
- Labelling declaration options: 'Natural Named Spice Flavouring' or 'Named Spice Extract'.
- All flavouring components listed / approved by IOFI GRL, CODEX, FEMA and EU. Country suitability should always be checked prior to use.

HiPer Spice

PRODUCT	CODE	DOSAGE*	FTNF	KOSHER	HALAL	FLAVOUR CHARACTERISTICS
Ginger Supersoluble	FN11661	0.002%	100%	✓	✓	Spicy, warm, earthy, aromatic ginger
HiPer Ginger Cochin	FN13878	0.002%	100%	✓	✓	Spicy, warm, aromatic ginger
HiPer Cardamom	FN13738	0.001%	100%	✓	✓	Spicy, rich, sweet, slightly perfumed
HiPer Fennel**	FN13882	0.002%	100%	✓	✓	Strong, sweet aniseed, herbaceous
HiPer Dill Seed	FN10854	0.002%	100%	S	S	Warm, spicy, slightly anise-like, slightly minty

*Dosage rate dependent on application. FTNF = from the named fruit.

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

Products can be certified Halal and Kosher prior to manufacture if marked 'S'.



Contact Us

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

e: info@lionelhitchen.com | t: +44 (0) 1264 343 300 | w: www.lionelhitchen.com