



## Oleoresin Range

Lionel Hitchen's oleoresins are produced by extraction and distillation of a wide range of herbs, spices and other botanicals.

These extracts are standardised to give you a consistent dosage rate and performance, along with a 'true to the herb or spice' taste.

### Application Information

Our oleoresins offer an excellent means to add natural concentrated flavour to many food applications, including:

- Seasonings
- Sauces and soups
- Marinades, glazes and coatings
- Snacks
- Baked goods








### Features & Benefits

- Natural
- Cost effective
- Developed by our expert flavour specialists ensuring a 'true to the herb or spice' taste
- Standardised for consistent flavour and performance
- Oil soluble
- Effective and instant flavour delivery at low usage levels
- Good stability, long shelf-life



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# Product Range

Product	Code	Dosage RTC**	Labelling Declaration	Natural (✓ = Yes, X = No, S = suitable)	Kosher	Halal	Flavour Characteristics
 Basil Linalool Oleoresin*	FN13299	0.06%	Natural basil flavouring	✓	✓	S	Fresh, floral, leafy
 Coriander Leaf Oleoresin	FN10813	0.5%	Natural coriander flavouring	✓	✓	✓	Green, aldehydic, fresh
 Coriander Seed Oleoresin	FN10828	0.6%	Natural coriander flavouring	✓	✓	✓	Spicy, woody, floral, balsamic
 Garden Mint Oleoresin	FN13615	0.2%	Natural garden mint flavouring	✓	✓	✓	Fresh, herbal, minty
 Laurel Oleoresin*	FN13636	0.2%	Natural laurel flavouring	✓	✓	✓	Sweet, camphoraceous
 Marjoram Oleoresin	FN10997	0.5%	Natural marjoram flavouring	✓	✓	✓	Green, herbal, camphoraceous
 Nutmeg Oleoresin*	FN11021	0.8%	Natural nutmeg flavouring	✓	✓	✓	Warm, aromatic, spicy
 Oregano Oleoresin	FN11053	0.15%	Natural oregano flavouring	✓	✓	✓	Herby, aromatic
 Parsley Herb Oleoresin	FN13421	0.5%	Natural parsley flavouring	✓	✓	✓	Fresh, green, herby
 Pimento Oleoresin*	FN11137	0.8%	Natural pimento flavouring	✓	✓	✓	Sweet, warm, spicy, clove-like

Also available in this range:

Capsicum Oleoresin 6%, Caraway Oleoresin, Cassia Oleoresin\*, Celery Seed Oleoresin\*, Chilli Ancho Oleoresin, Chilli Birds Eye Oleoresin, Chilli Guajillo Oleoresin, Chilli Habanero Oleoresin, Cinnamon Oleoresin\*, Cumin Oleoresin, Dill Seed Oleoresin, Dill Weed Oleoresin, Fennel Oleoresin\*, Fenugreek Seed Oleoresin, Ginger Oleoresin Cochin 30%, Ginger Oleoresin Nigerian, Lemongrass Oleoresin, Mace Oleoresin\*, Paprika Oleoresin, Pepper Jalapeno Oleoresin, Pepper Oleoresin, Pepper Oleoresin White, Rosemary Oleoresin, Sage Oleoresin\*, Tarragon Oleoresin\*, Thyme Oleoresin, Turmeric Oleoresin.

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

\*\*Dosage rate dependent on application.

Products marked 'S' to indicate Kosher and/or Halal suitable will be certified prior to manufacture.

## Contact Us

We have an extensive product range to help you meet the needs of your customers.  
To discuss your requirements and request samples please contact your sales representative.

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