







Nutty 'No-Nuts' Flavours

Our versatile Nutty 'No-Nuts' Flavours have been formulated to deliver 'true to the taste' flavours without the use of any nuts or nut derivatives. This diverse range includes peanut, walnut, hazelnut, pecan and pistachio flavours.

Application Information

Manufactured in an environment that does not permit any nuts or sesame seed products on site, these flavours are perfect for use in:

- Confectionery Chocolate, Truffle
- Dairy Ice cream, Milkshake, Yoghurt
- Bakery Muffin, Icing
- Porridge

Features & Benefits

- Natural flavours
- Suitable for a wide variety of applications
- Good impact, low dosage
- Manufactured using the finest quality ingredients
- Developed by our expert flavour and R&D specialists
- 'True to the taste' flavour

















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Product Range

Product		Code	Dosage RTC**	Labelling Declaration	Natural (✓= Yes,	Kosher <i>X = No, S = S</i>	Halal uitable)	Flavour Characteristics
	Hazelnut Chocolate Flavour	FN13674	0.010%- 0.100%	Natural Flavouring	✓	✓	✓	Sweet, vanilla, brown, nutty
	Walnut Flavour	HD8941	0.100%	Natural Flavouring	✓	S	S	Brown, caramel- like
e file	Peanut Flavour	FN14114	0.05%	Natural Flavouring	✓	S	X	True to the taste roasted peanut
	Almond Flavour	FN13822	0.040%- 0.600%	Natural Flavouring	√	S	✓	Sweet, nutty, almond
08	Pistachio Flavour	HD8906	0.200%	Natural Flavouring	√	S	S	Slightly woody, roasted pistachio
	Hazelnut Flavour	FN13922	0.020%- 0.100%	Natural Flavouring	√	√	✓	True to the taste hazelnut, sweet, nutty
	Pecan Flavour	FE13930	0.150% - 0.400%	Natural Flavouring	√	√	Х	Nutty, brown, bitter, caramelic

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

**Dosage rate dependent on application.

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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