

Bourbon Oak Soft Extract

Our natural 'Bourbon Oak Soft Extract' has a unique sweet, woody taste with light vanilla characteristics, perfect for blending with other flavours to create complex, layered profiles.

Origins:

95% of the world's bourbon is made in Kentucky. The bourbon process involves ageing the liquor in brand new White American Oak (*Quercus Alba*) barrels, traditionally seasoned in the open air for 12 to 24 months or kiln dried. The barrels are then charred on the interior surface, contributing to the development of the aromatic flavour characteristics associated with bourbon.

The wood chips used to create our sophisticated 'Bourbon Oak Soft Extract' are sourced from bourbon barrel staves, impregnated with the distinctive bourbon flavour as a result of the unique ageing process.



Applications: beverages, snacks, seasonings

Dosage range: 0.005% - 0.06%

Certification: Natural Oak Flavouring
Certification: our wood chips supplier has ISO 9001 certification, Quality Management System and HACCP in place, including traceability on each batch of wood from arrival at the factory through to the finished product.



**Sweet, woody bourbon,
with toasted notes and
light vanilla
characteristics**

[Request a sample](#)



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Naturally Fabulous