



Product List

Naturally Fabulous Flavour Ingredients

A selection of our extensive product range to help you meet the needs of your customers

All of our products are suitable for vegetarians and vegans.

We operate a strict policy to exclude nuts and sesame seeds from our facilities to give our customers assurance regarding allergen controls.

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.

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Citrus Oils

Single-Fold	Bergamot Clementine Grapefruit Lemon (Peel) Lemon (Essence) Lime (Cold Pressed, Key & Tahiti) Lime (Distilled, Key)	Mandarin Orange (Bitter) Orange (Blood) Orange (Sweet) Tangerine Yuzu
Terpenes	Bergamot Grapefruit Lemon Lemon (Fresh) Lime	Mandarin Orange (Essence) Orange (Fresh) Tangerine

Citrus Specialities

HiFresh Whole fruit peel and juice character, these oils are colourless with an authentic fresh fruit taste	Lemon Lime	Orange (Sweet) Orange (Blood)
HiPer Excellent solubility, photo stability and intense, authentic flavour, these oils are low in colour and insoluble residues	Grapefruit Lime (Tahiti)	Orange (Blood) Tangerine
HiSpec 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
Sesquiterpeneless	Lemon Grapefruit	Orange
Terpeneless	Bergamot Grapefruit Lemon	Lime Orange (Sweet)

Citrus Specialities continued

Folded	Clementine Grapefruit Lemon Lime (Key & Tahiti)	Mandarin Orange (Blood) Orange (Sweet) Tangerine
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Citrus Extracts

Soft Extracts	Lemon (Peel)	Orange (Peel)
Washings 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	Bergamot Citrus Clementine Grapefruit Lemon Lemon (Sicilian) Lime	Mandarin Orange (Bitter) Orange (Blood) Orange (Sweet) Tangerine Yuzu

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	Fenugreek	Lovage
Bell Pepper Red	Fennel	Oak
Cardamom	Ginger	Orange (Peel)
Chipotle	Jalapeno	Tomato
Coriander	Lemon (Peel)	Valerian

Oleoresins

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

HiPer Range

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

Cardamom	Geranium	Garden Mint
Dill	Ginger	Spearmint
Fennel	Ginger (Cochin)	

Hisplex Range

Range of extracts/blends dispersed on salt

Bay	Dill	Onion
Cayenne	Garlic	Oregano
Celery	Ginger	Pepper
Cinnamon	Mace	Sage
Clove	Nutmeg	

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

Capsicum	Ginger	Lemongrass
Chilli Ancho	Ginger (Nigerian)	Pepper (Black)
Chilli Birds Eye	Juniper Berry	Peppermint
Garden Mint	Lavender	

Essential Oils

Aniseed	Eucalyptus	Mustard
Basil	Fennel	Neroli
Buchu	Galangal	Nutmeg
Caraway	Garden Mint	Onion
Cardamom	Garlic	Oregano
Cassia	Geranium	Origanum
Celery (Herb)	Ginger	Parsley (Herb)
Celery (Seed)	Ginger (Green)	Parsley (Seed)
Chive	Hop	Pepper (Black)
Cinnamon (Bark)	Juniper	Pepper (White)
Cinnamon (Leaf)	Kaffir Lime	Peppermint
Clove (Bud)	Laurel	Pimento (Berry)
Clove (Leaf)	Lavender	Pimento (Leaf)
Clove (Stem)	Leek	Rosemary
Coriander (Herb)	Lemongrass	Sage
Coriander (Seed)	Lovage Leaf	Spearmint
Cumin (Seed)	Lovage Root	Tarragon
Dill (Weed)	Mace	Thyme
Dill (Seed)	Marjoram	Valerian



Herb & Spice 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	Coriander (Seed)	Paprika
Burdock	Dandelion	Parsley
Cardamom	Elderberry	Pink Peppercorn
Chilli Ancho	Ginger	Rosemary
Chilli Habanero	Juniper Berry	Thyme
Chilli Jalapeno	Laurel	Turmeric
Chilli Mulato	Nutmeg	
Chive	Oregano	



Fruit Infusions

These dried fruits are sustainably sourced and gently infused with aqueous ethanol, suitable for use across the beverage industry

Kola Nut	Peach	Plum
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HiFruit Range

A range of natural extracts with 95% from the named fruit, blended with natural fruit flavours for maximum impact. Suitable for use across the beverage industry.

Apple	Cherry	Pineapple	Strawberry
Blackberry	Mango	Raspberry	Rhubarb
Blackcurrant	Peach	Raspberry Fresh	

HiTaste Range

Liquid seasoning blends with authentic taste profiles from around the world

Africa	Chakalaka Chermoula	Harissa Ras El Hanout	Tsire
Argentina	Chimichurri		
Brazil	Moqueca	Xinxim	
Britain	Spicy Sausage	Worcester Sauce	
Cambodia	Cambodian Khmer		
China	Chinese Five Spice	Kung Po	
Ethiopia	Berbere		
France	Herbes de Provence	Provençale	
Greece	Mediterranean		
India	Korma Curry Fruit Chutney Garam Masala	Onion Bhaji Passanda Tandoori Masala	Tikka
Italy	Arrabbiata	Tuscan	
Japan	Japanese Curry	Pickled Ginger	Teriyaki
Korea	Kim Chi	Korean Bulgogi	
Malaysia	Nyonya Curry		
Mexico	Fajita	Chilli	
Middle East	Advieh Baharat	Dukkah Lebanese Shawarma Muhammara	Zatar Zhoug
Portugal	Peri Peri		
Spain	Chorizo		
Thailand	Sriracha Sweet Thai	Thai Green Curry Thai Red Curry	Thai Soup Massaman Curry
USA	BBQ Spice Cajun	Dill Pickle Pepperoni	Southern Fried Tomato Ketchup



Flavours

Our natural flavours can be used for a diverse range of applications including beverage, confectionery, dairy, bakery, seasonings

Berry & Summer Fruit Flavours

Blackberry	Blueberry	Goji Berry	Raspberry
Blackberry Compote	Cherry	Gooseberry	Redcurrant
Blackcurrant	Cranberry	Mixed Berry	Strawberry
Black Cherry	Forest Fruits	Pomegranate	Wild Strawberry

Citrus Flavours

Bergamot	Lemon	Mandarin	Yuzu
Bitter Orange	Lemon (Cedrat)	Orange	
Blood Orange	Lemon (Verbena)	Pomelo	
Grapefruit	Lime	Tangerine	

Tropical Flavours

Acai Berry	Guava	Papaya	Watermelon
Banana	Kiwi	Pineapple	
Black Pineapple	Mango	Soursop	
Coconut	Passionfruit	Tropical	

Preserve Flavours

Blackberry Compote	Lemon Curd	Pineapple Jam
Cherry Jam	Marmalade	Strawberry (Jammy)

Other Fruit Flavours

Apple	Honeydew Melon	Pear	Shine Muscat (Grape)
Apricot	Lychee	Plum	
Grape	Peach	Rhubarb	

Floral Flavours

Blossom	Hibiscus	Neroli	Rose
Chamomile Extract	Jasmine	Orange Blossom	Violet
Cherry Blossom	Lavender	Poppy	
Elderflower	Lavender Extract		

Herb & Spice Flavours

Bay	Chilli Chipotle	Oregano (Fresh)
Basil (Fresh)	Cinnamon	Rosemary
Capsicum	Garden Mint	Thyme (Fresh)
Chilli Ancho	Ginger	



Flavours continued

Nutty 'No Nuts' Flavours We operate a strict policy to exclude nuts and sesame seeds from our facilities to give our customers assurance regarding allergen controls

Almond	Hazelnut Chocolate	Pecan	Walnut
Almond (Roasted)	Peanut	Pistachio	
Chestnut (Roasted)	Peanut Butter		
Hazelnut			

Dairy Flavours All our products are suitable for vegetarians and vegans

Beurre Noisette	Cream Cheese	Mascarpone	Vanilla Ice Cream
Butter	Crème Fraîche	Milk	Yoghurt
Cream	Fudge	Sour Cream	

Dessert & Sweet Flavours

Apple Strudel	Christmas Pudding	Honey, Caramelised	Toasted Coconut
Banoffee	Chocolate	Honeycomb	Toffee
Biscuit	Chocolate Vanilla	Lemon Drizzle	Treacle Black
Bitter Orange	Cinnamon	Liquorice	Treacle Tart
Black Forest	Cocoa	Maple	Treacle Toffee
Brioche	Cookie Dough	Marshmallow	Vanilla
Butterscotch	Cornflake	Mille Feuille	Vanilla Cream
Candy Cane	Crumble	Mulled Wine Spice	Waffle
Caramel	Custard	Paris Brest	Waffle Cone
Caramelised Banana	Doughnut	Popcorn	White Chocolate
Carrot Cake	Fraisier Cake	Pumpkin Spice	
Cereal	Ginger Biscuit	Speculaas Spice	
Chai Spice	Gingerbread	Sticky Toffee Pudding	
Cheesecake	Hazelnut Chocolate		
Cherry Bakewell	Honey		

Beverage Flavours For use in a variety of applications including beverage, confectionery, dairy, bakery

Absinthe	Cola	Golden Rum	Tequila
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Amaretto	Cream Soda	Hazelnut Liqueur	Tonic
Apple Juice	Dark Rum	Irish Cream	Vanilla (for Milkshake)
Beer	Dandelion & Burdock	Lemonade	Vermouth
Bitters (Aromatic)	Elderberry Juice	Matcha Tea	Vodka
Bitters (Italian)	Espresso Coffee	Mojito	Whiskey (Bourbon)
Chai Spice	Fruit Punch	Mulled Wine Spice	Whiskey (Irish)
Champagne	Gin	Orange Liqueur	White Wine
Cider	Ginger & Rhubarb	Rum	White Rum
Coffee Liqueur	Ginger Ale	Spiced Rum	
	Ginger Beer	Strawberry Daiquiri	
	Grenadine		



Flavours continued

Savoury Flavours			
Beetroot	Pickled Onion	Soy Sauce	Ube
Black Truffle	Sesame	Sundried Tomato	White Miso
Celery (replacer)	Sesame (Black)	Tamarind	Yeast Extract
Grill Style	Sesame (Toasted)		
Mole Spice Blend			

Vegetable Flavours			
Celery (replacer)	Pickled Onion	Sundried Tomato	Ube