



HiLight Range

Our dynamic 'HiLight Range' compliments a wide variety of food products. Produced by extraction and distillation of an array of herbs and spices, and then standardised for consistent dosage rate, volatile oil content and taste, this range is suitable for use across the food industry.

The range is manufactured by acetone/hexane extraction and distillation of the named herb/spice.

Application Information

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

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

Features & Benefits

- Natural
- Cost effective
- Developed by our expert flavour specialists ensuring a 'true to the herb or spice' taste
- Low and similar dosage rates throughout the range on the same application
- Manufactured using our highest quality extracts and oils
- Oil soluble
- Ease of use throughout the range concerning solubility and viscosity



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Product Range

Product	Code	Dosage RTC**	Labelling Declaration	Natural (✓ = Yes, X = No, S = Suitable)	Kosher	Halal	Flavour Characteristics
Oregano Oleoresin	FN13762	0.03 – 0.1%	Natural oregano flavouring with other natural flavouring	✓	✓	✓	Herbaceous, phenolic
Clove Oleoresin*	FN13764	0.03 – 0.1%	Natural clove flavouring	✓	✓	✓	Warm, spicy, woody
Cumin Seed Oleoresin	FN13766	0.03 – 0.1%	Natural cumin Flavouring	✓	✓	✓	Spicy, woody and balsamic notes
Cassia Oleoresin*	FN13767	0.03 – 0.1%	Natural cassia flavouring	✓	✓	✓	Sweet, spicy, aromatic

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

***Dosage rate dependent on application.*

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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