

Bakery Flavors

As we all know, baked goods reach a temperature of $\pm 375^{\circ}\text{F}$ for 20 to 25 minutes. As a result, all flavors recommended for baked goods must be heat stable.

All flavors made by **GSB Flavor Creators** listed on the attached sheets have been tested. The result? They are heat stable and delicious.

We offer both liquid and dry flavors for baked goods. Our dry flavors are usually more expensive than the liquid ones, however, they are more heat stable and have a longer shelf-life in dry cake mix. Liquid flavors are usually plated on sugar and incorporated with the dry mix.

All of our liquid flavors and several of our dry flavors are gluten-free. They are all Kosher Certified and some are Organic.

GSB Flavor Creators specializes in custom flavor creation, using the highest quality products. Our flavor development team works to custom create flavor systems designed to transform your base formulations into unique products.

Please evaluate our listing for the flavor of your choice. If you do not find your favorite, please ask for it. Satisfy your palate.

Powder Flavors (PF) for Baked Goods

Natural & Artificial **Apricot** Flavor PF #4140
Usage: 0.3% in baked goods

Natural **Banana Nut** Type Flavor PF #8602
Usage: 0.75% in baked goods

Natural **Blueberry** Flavor WONF PF #7971
Usage: 0.8% in baked goods

Natural & Artificial **Butter** Flavor PF #3129
Usage: 0.25% in baked goods

Natural **Caramel** Type Flavor PF #8069
Usage: 0.75% in baked goods

Natural **Carrot** Flavor PF #8604
Usage: 0.3-0.5% in baked goods

Artificial **Cream Soda** Flavor PF #3643
Usage: 0.1% in baked goods

Natural & Artificial **Honey Butter** Flavor PF #8311
Usage: 0.25% in baked goods

Natural **Kiwi** Type Flavor PF #7998
Usage: 0.5% in baked goods

Natural & Artificial **Lemon** Flavor PF #2568
Usage: 0.25% in baked goods

Natural **Mango** Type Flavor PF #7996
Usage: 1.0% in baked goods

Natural **Marshmallow** Type Flavor PF #7788
Usage: 1.0% in baked goods

Natural **Orange** Flavor PF #2711
Usage: 0.5% in baked goods

Natural **Peppermint** Flavor WONF PF #4093
Usage: 0.2% in baked goods

Powder Flavors (PF) for Baked Goods

Natural **Pineapple** Type Flavor PF #8005

Usage: 0.1% in baked goods

Natural **Raspberry** Type Flavor PF #7621

Usage: 0.4% in baked goods

Natural **Rocky Road** Type Flavor PF #7789

Usage: 0.2% in baked goods

Natural **English Toffee** Flavor PF #8057

Usage: 1.0% in baked goods

Natural **French Vanilla** Type Flavor PF #4054

Usage: 1.0% in baked goods

Liquid Flavors for Baked Goods

Natural & Artificial **Almond** Flavor #1295

Usage: 0.125-0.25% in baked goods

Natural & Artificial **Amaretto** Flavor W.S. #217

Usage: 0.125-0.25% in baked goods

Artificial **Baked Apple** Flavor W.S. #465

Usage: 0.25% in baked goods

Artificial **Green Apple** Flavor W.S. #127

Usage: 0.25% in baked goods

Natural **Apple Cinnamon** Type Flavor W.S. #5054

Usage: 0.5% in baked goods

Natural & Artificial **Apple Pie** Flavor O.S. #2614

Usage: 0.4% in baked goods

Artificial **Dried Apricot** Flavor W.S. #1196

Usage: 0.375-0.5% in baked goods

Natural **Banana** Flavor WONF W.S. #1571

Usage: 0.75-1.0% in baked goods

Natural & Artificial **Banana** Flavor W.S. #1658

Usage: 0.75-1.0% in baked goods

Artificial **Beef** Flavor W.S. #1178

Usage: 0.5% in baked goods

Natural **Bilberry** Type Flavor W.S. #7890

Usage: 1.0% in baked goods

Artificial **Bleu Cheese** Flavor W.S. #1222

Usage: 0.25% in baked goods

Natural **Blueberry** Flavor WONF W.S. #7818

Usage: 0.5% in baked goods

Natural & Artificial **Blueberry** Flavor W.S. #7558

Usage: 0.75% in baked goods

Artificial **Brandy** Flavor #1113

Usage: 0.5% in baked goods

Liquid Flavors for Baked Goods

Artificial **Butter** Flavor W.S. #3695

Usage: 0.5% in baked goods

Natural & Artificial **Melted Butter** Flavor W.S. #1153

Usage: 0.375-0.5% in baked goods

Artificial **Sweet Butter** Flavor W.S. #599

Usage: 0.25% in baked goods

Natural & Artificial **Butter Cream** Flavor O.S. #7630

Usage: 0.5% in baked goods

Artificial **Butterscotch** Flavor W.S. #1137

Usage: 0.25-0.5% in baked goods

Artificial **Cantaloupe** Flavor W.S. #111

Usage: 0.25% in baked goods

Artificial **Caramel** Flavor O.S. #870

Usage: 0.5% in baked goods

Natural **Carrot Cake Spice** Flavor W.S. #8015

Usage: 1.5-2.0% in baked goods

Natural & Artificial **Mild Cheddar Cheese** Flavor O.S. #1229

Usage: 0.5% in baked goods

Artificial **Cheesecake** Flavor W.S. #119

Usage: 0.15-0.25% in baked goods

Natural **Roasted Chicken** Flavor WONF O.S. #1177

Usage: 0.75-1.0% in baked goods

Natural & Artificial **Chocolate** Flavor O.S. #7629

Usage: 0.5% in baked goods

Artificial **Milk Chocolate** Flavor W.S. #1675

Usage: 0.25-0.5% in baked goods

Natural & Artificial **Chocolate Cream** Flavor O.S. #7628

Usage: 0.5% in baked goods

Liquid Flavors for Baked Goods

Artificial **Cocoa** Flavor W.S. #172
Usage: 0.375-0.5% in baked goods

Artificial **Coconut** Flavor W.S. #1142
Usage: 0.25% in baked goods

Artificial **Toasted Coconut** Flavor W.S. #1151
Usage: 0.25% in baked goods

Natural & Artificial **Coconut Hazelnut** Flavor W.S. #7617
Usage: 0.5% in baked goods

Natural & Artificial **Coffee** Flavor W.S. #925-1
Usage: 0.125-0.25% in baked goods

Natural & Artificial **Coffee** Flavor W.S. #8018
Usage: 1.0% in baked goods

Natural & Artificial **Cream Cheese** Flavor W.S. #4251
Usage: 0.5% in baked goods

Natural & Artificial **Royal Crème** Flavor W.S. #3778
Usage: 1.0% in baked goods

Natural & Artificial **Sour Cream** Flavor O.S. #3786
Usage: 1.0% in baked goods

Artificial **Date** Flavor W.S. #1087
Usage: 0.5% in baked goods

Artificial **Ginger Snap** Flavor O.S. #1479
Usage: 0.5% in baked goods

Natural & Artificial **Graham Cracker** Flavor W.S. #7549
Usage: 0.75% in baked goods

Artificial **Graham Cracker** Flavor W.S. #808
Usage: 0.5% in baked goods

Artificial **Hazelnut** Flavor W.S. #1141
Usage: 0.5% in baked goods

Natural **Huckleberry** Type Flavor W.S. #8138
Usage: 1.0% in baked goods

Liquid Flavors for Baked Goods

Natural & Artificial **Kahlua** Flavor W.S. #7548

Usage: 1.0% in baked goods

Natural & Artificial **Lemon Juice** Flavor O.S. #1387

Usage: 0.25% in baked goods

Natural **Lemon** Oil Flavor #2270

Usage: 0.25% in baked goods

Natural **Lemon** Flavor Emulsion WONF #3720

Usage: 1.0% in baked goods

Artificial **Roasted Lotus Seed** Flavor W.S. #1143

Usage: 0.5% in baked goods

Artificial **Malted Milk** Flavor W.S. #1138

Usage: 0.25% in baked goods

Natural & Artificial **Mango** Flavor W.S. #115

Usage: 0.25-0.375% in baked goods

Natural **Maple** Type Flavor W.S. #7455

Usage: 0.5% in baked goods

Natural & Artificial **Maple** Flavor W.S. #10

Usage: 0.25-0.375% in baked goods

Artificial **Sweet Melon** Flavor W.S. #886

Usage: 0.25% in baked goods

Artificial **Sweet Molasses** Flavor W.S. #1133

Usage: 0.5% in baked goods

Artificial **Mushroom** Flavor W.S. #478

Usage: 0.25% in baked goods

Natural & Artificial **Temple Orange** Oil Flavor #73

Usage: 0.25% in baked goods

Natural & Artificial **Orange Sherbet** Flavor Concentrate O.S. #951

Usage: 0.375-0.5% in baked goods

Liquid Flavors for Baked Goods

Artificial **Passion Fruit** Flavor W.S. #1152

Usage: 0.5-0.625% in baked goods

Artificial **Peach** Flavor W.S. #724

Usage: 0.25-0.375% in baked goods

Natural & Artificial **Peanut** Flavor O.S. #290

Usage: 0.625-0.75% in baked goods

Artificial **Pecan** Flavor W.S. #1139

Usage: 0.375% in baked goods

Artificial **Pineapple** Flavor W.S. #303

Usage: 0.375% in baked goods

Artificial **Pistachio** Flavor W.S. #1046

Usage: 0.375-0.5% in baked goods

Natural **Pomegranate** Type Flavor W.S. #8135

Usage: 0.1% in baked goods

Artificial **Ripe Raspberry** Flavor W.S. #1195

Usage: 0.375-0.5% in baked goods

Natural & Artificial **Rum** Flavor #1114

Usage: 0.625-0.75% in baked goods

Natural & Artificial **Sesame Seed** Flavor O.S. #797

Usage: 0.625-0.75% in baked goods

Natural **Strawberry** Flavor WONF W.S. #8054

Usage: 1.0% in baked goods

Natural & Artificial **Jammy Strawberry** Flavor W.S. #2525

Usage: 0.25% in baked goods

Artificial **Strawberry Cream** Flavor O.S. #7616

Usage: 0.75% in baked goods

Natural & Artificial **Strudel** Flavor O.S. #2613

Usage: 0.4% in baked goods

Artificial **Brown Sugar** Flavor W.S. #1185

Usage: 0.25% in baked goods

Liquid Flavors for Baked Goods

Artificial **Sugar Cookie** Flavor O.S. #7060

Usage: 1.0% in baked goods

Artificial **Tamarind** Flavor W.S. #1214

Usage: 0.25% in baked goods

Natural **English Toffee** Type Flavor W.S. #3337

Usage: 1.0% in baked goods

Natural & Artificial **English Toffee** Flavor W.S. #3279

Usage: 1.0% in baked goods

Artificial **Vanilla 4 Fold** Flavor W.S. #2282

Usage: 0.75% in baked goods

Artificial **Vanillin Replacer** Flavor W.S. #243

Usage: 0.375-0.5% in baked goods

Artificial **Vanilla Crème Cone** Flavor W.S. #1356

Usage: 0.5% in baked goods

Artificial **Wafer** Flavor W.S. #447

Usage: 0.25-0.5% in baked goods

Natural & Artificial **Walnut** Flavor W.S. #856

Usage: 0.5% in baked goods

Gluten-Free Flavors for Baking

Natural **Raspberry** Type Flavor P.F. #7784
Usage: 0.4% in baked goods

Natural **English Toffee** Type Flavor P.F. #8057
Usage: 1.0% in baked goods

Natural **Apricot** Type Flavor P.F. #8074
Usage: 0.3% in baked goods

Natural **Orange** Flavor P.F. #8071
Usage: 0.5% in baked goods

Natural **Peppermint** Flavor WONF P.F. #8072
Usage: 0.2% in baked goods

Natural **Caramel** Type Flavor P.F. #7786
Usage: 0.2% in baked goods

Natural **Rocky Road** Type Flavor P.F. #7799
Usage: 0.2% in baked goods

Natural **French Vanilla** Flavor P.F. #8108
Usage: 1.0% in baked goods

Natural **Marshmallow** Type Flavor P.F. #8107
Usage: 1.0% in baked goods

Natural **Blueberry** Flavor WONF P.F. #8308
Usage: 0.8% in baked goods

Natural **Huckleberry** Type Flavor P.F. #8309
Usage: 0.75-1.0% in baked goods

Hispanic Flavors for Baked Goods

Natural & Artificial **Chipotle** Flavor O.S. #7611

Usage: 0.2% in baked goods

Spicy, green, smoked jalapeño flavor with intense heat

Natural & Artificial **Dulce de Leche** Flavor W.S. #6697

Usage: 1.0% in baked goods

A popular dessert flavor that is rich, creamy, and milky with caramel nuances

Natural & Artificial **Horchata** Flavor W.S. #5389

Usage: 1.5% in baked goods

A popular drink, flavored with vanilla, almonds, cinnamon, and rice milk

Natural & Artificial **Molé** Flavor O.S. #7559

Usage: 0.3% in baked goods

A spice blend of tomato, garlic, onion, cumin, chile peppers, and cocoa

Natural **Mild Taco Spice** Flavor O.S. #7615

Usage: 0.2% in baked goods

Characteristic cumin, spicy flavor without heat

Natural **Taco Spice** Flavor O.S. #873

Usage: 0.2% in baked goods

Characteristic cumin, spicy flavor with heat