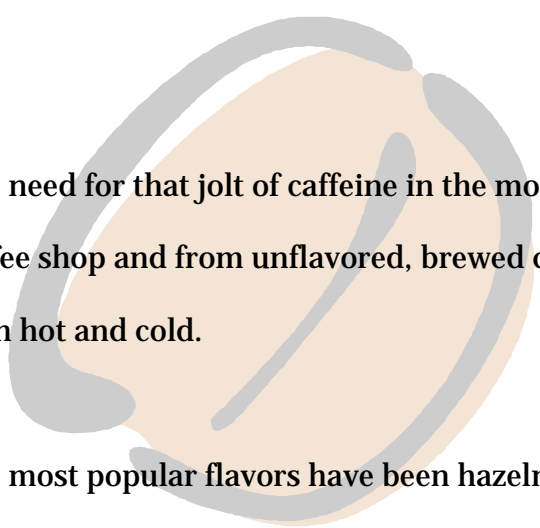


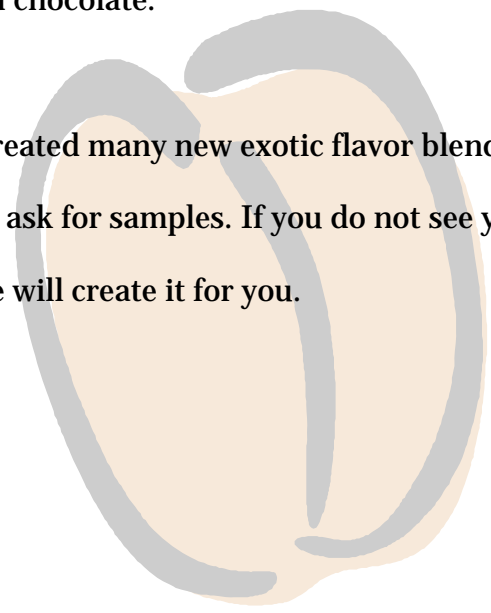
## **Flavors for Coffee Beans**



The need for that jolt of caffeine in the morning has moved from the home to the coffee shop and from unflavored, brewed coffee to highly flavored coffee, served both hot and cold.



The most popular flavors have been hazelnut, amaretto, cinnamon, French vanilla and chocolate.

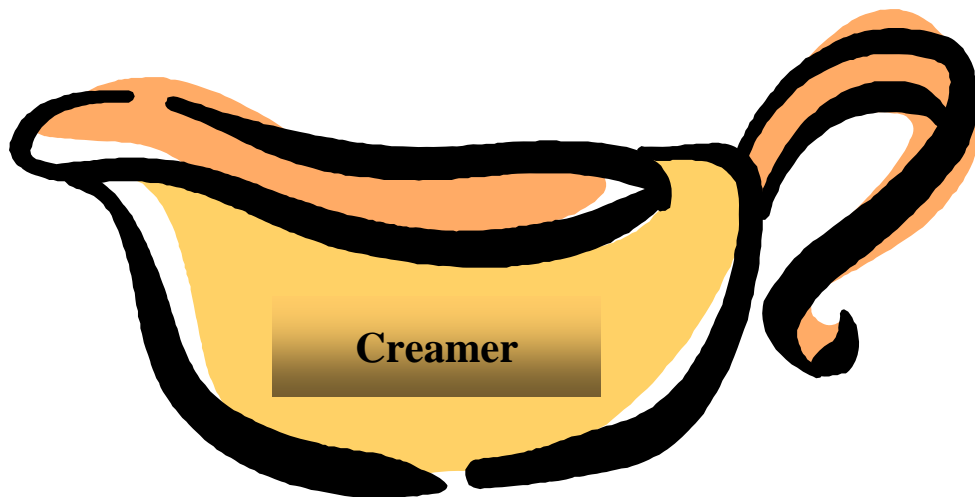


GSB has created many new exotic flavor blends for use on coffee beans. Please feel free to ask for samples. If you do not see your favorite flavor on our list, just ask and we will create it for you.

## **Flavors for Coffee Creamers**

The use of coffee creamers in the home allows coffee drinkers to add their favorite flavor to coffee and adjust the amount they want. It is like creating your own flavored coffee drink.

GSB has put together a selection of flavors for use in coffee creamers. If you do not see the flavor you are looking for on the list, just ask!



## **GSB Flavors for Coffee Beans**

Natural & Artificial **Amaretto** Flavor W.S. #7527  
Usage: 3.0% on coffee beans

Natural & Artificial **Butterscotch** Flavor W.S. #941  
Usage: 2.5% on coffee beans

Natural **Cappuccino** Type Flavor W.S. #2949  
Usage: 3.0% on coffee beans

Natural & Artificial **Cherry Cordial** Flavor W.S. #7481  
Usage: 2.5% on coffee beans

Artificial **Chocolate** Flavor W.S. #414  
Usage: 2.0% on coffee beans

Natural & Artificial **Chocolate Cake** Flavor W.S. #3075  
Usage: 2.0% on coffee beans

Natural & Artificial **Chocolate Hazelnut** Flavor W.S. #7058  
Usage: 2.0% on coffee beans

Natural & Artificial **Chocolate Macadamia Nut** Flavor W.S. #7056  
Usage: 2.0% on coffee beans

Natural & Artificial **Chocolate Raspberry** Flavor W.S. #5213  
Usage: 3.0% on coffee beans

Artificial **German Chocolate** Flavor W.S. #5156  
Usage: 2.0% on coffee beans

Artificial **Milk Chocolate** Flavor W.S. #7331  
Usage: 2.0% on coffee beans

Natural & Artificial **White Chocolate** Flavor W.S. #7550  
Usage: 3.0% on coffee beans

Natural & Artificial **Cinnamon** Flavor W.S. #3134  
Usage: 3.0% on coffee beans

Natural & Artificial **Cinnamon Hazelnut** Flavor W.S. #7519  
Usage: 3.0% on coffee beans

Natural & Artificial **Coconut Hazelnut** Flavor W.S. #7470  
Usage: 3.0% on coffee beans

## **GSB Flavors for Coffee Beans**

Artificial **Crème Brulee** Flavor W.S. #7202

Usage: 3.0% on coffee beans

Natural **Crème de Menthe** Flavor W.S. #422

Usage: 3.0% on coffee beans

Natural & Artificial **English Toffee** Flavor W.S. #3280

Usage: 2.5% on coffee beans

Natural **English Toffee** Type Flavor W.S. #2610

Usage: 3.0% on coffee beans

Natural **Gingerbread** Type Flavor W.S. #4141

Usage: 3.0% on coffee beans

Natural & Artificial **Graham Cracker** Flavor W.S. #7549

Usage: 3.0% on coffee beans

Artificial **Hazelnut** Flavor W.S. #4341

Usage: 2.5% on coffee beans

Natural & Artificial **Hazelnut Cream** Flavor W.S. #4359

Usage: 2.0% on coffee beans

Natural & Artificial **Irish Cream** Flavor W.S. #2592

Usage: 1.5% on coffee beans

Natural **Irish Cream** Type Flavor W.S. #7666

Usage: 3.0% on coffee beans

Artificial **Marshmallow** Flavor W.S. #7653

Usage: 3.0% on coffee beans

Natural & Artificial **Mocha (Kahlua Type)** Flavor W.S. #7548

Usage: 3.0% on coffee beans

Natural & Artificial **Peach** Flavor W.S. #7567

Usage: 3.0% on coffee beans

Natural & Artificial **Peanut Butter** Flavor W.S. #7551

Usage: 3.0% on coffee beans

## **GSB Flavors for Coffee Beans**

Natural **Pumpkin Pie** Type Flavor W.S. #6418

Usage: 3.0% on coffee beans

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

Usage: 2.0% on coffee beans

Natural & Artificial **Raspberry Macadamia Nut** Flavor W.S. #7057

Usage: 2.0% on coffee beans

Natural & Artificial **Snicker-Doodle** Type Flavor W.S. #2593

Usage: 2.0% on coffee beans

Natural & Artificial **Southern Pecan** Flavor W.S. #7520

Usage: 3.0% on coffee beans

Natural & Artificial **Strudel Coffee Cake** Flavor O.S. #3337

Usage: 2.0% on coffee beans

Natural & Artificial **Swiss Chocolate Almond** Flavor W.S. #7555

Usage: 3.0% on coffee beans

Natural & Artificial **(Chocolate) Truffle** Flavor W.S. #2589

Usage: 2.0% on coffee beans

Artificial **Vanilla** Flavor W.S. #3895

Usage: 2.0% on coffee beans

Natural & Artificial **Vanilla Hazelnut** Flavor W.S. #3995

Usage: 2.0% on coffee beans

Natural & Artificial **Vanilla Nut** Flavor W.S. #3120

Usage: 2.5% on coffee beans

Natural & Artificial **French Vanilla** Flavor W.S. #3229

Usage: 3.0% on coffee beans

## **GSB Flavors for Coffee Creamers**

Natural & Artificial **Toasted Almond** Flavor W.S. #2584  
Usage: 0.1% in coffee creamer

Natural **Anisette** Type Flavor W.S. #168  
Usage: 1.0% in coffee creamer

Natural & Artificial **Amaretto** Flavor W.S. #570  
Usage: 0.1% in coffee creamer

Natural & Artificial **Butterscotch** Flavor W.S. #941  
Usage: 2.0% in coffee creamer

Natural & Artificial **Chocolate** Flavor W.S. #1675  
Usage: 0.3% in coffee creamer

Natural & Artificial **Chocolate Raspberry** Flavor W.S. #2784  
Usage: 0.5% in coffee creamer

Natural **Coffee (Kahlua Type)** Flavor WONF W.S. #2537  
Usage: 4.0% in coffee creamer

Natural **Crème de Menthe** Type Flavor W.S. #422  
Usage: 1.0% in coffee creamer

Natural & Artificial **Devonshire** Flavor W.S. #3035  
Usage: 0.8% in coffee creamer

Natural & Artificial **Frangelico** Flavor W.S. #1197  
Usage: 2.4% in coffee creamer

Natural **French Crème** Type Flavor O.S. #1673  
Usage: 0.5% in coffee creamer

Artificial **Hazelnut** Flavor W.S. #1267  
Usage: 0.2% in coffee creamer

Natural **Irish Cream** Type Flavor W.S. #2767  
Usage: 0.2% in coffee creamer

Natural & Artificial **Irish Cream** Flavor W.S. #2079  
Usage: 3.0% in coffee creamer

## **GSB Flavors for Coffee Creamers**

Natural & Artificial **English Toffee** Flavor W.S. #3280

Usage: 1.0% in coffee creamer

Natural & Artificial (**Chocolate**) **Truffle** Flavor W.S. #2439

Usage: 0.2% in coffee creamer

Natural & Artificial **French Vanilla** Flavor W.S. #2978

Usage: 1.0% in coffee creamer

Natural & Artificial **Vanilla Nut** Flavor W.S. #2786

Usage: 0.1% in coffee creamer