



Hispanic Flavors

Applications:

- Beverages
- Cordials
- Frozen Desserts
- Fruit Shakes
- Hard Candy

Hispanic type flavors are compounded to satisfy the palates of various Hispanic cultures. Latin America is divided into many regions, in which taste preferences vary drastically. We strive to satisfy the tastes of all countries and cultures with our selection of Hispanic flavors.

Hispanic Flavors

Acai: A type of “superfruit” native to the Amazon region of Brazil. This fruit has a blueberry type flavor with chocolate nuances.

Natural **Acai** Flavor WONF W.S. #8512

Usage: 0.4% in finished beverage

0.2% in finished tea

1.0-1.5% in alcoholic beverage

Acerola: A cherry-like fruit found in Mexico, the Caribbean, Peru, and Brazil. It has a sweet and sour type flavor similar to a cherry.

Natural **Acerola** Type Flavor W.S. #9610

Usage: 0.5% in finished beverage

Agave: Native to Mexico, the sap of this plant is fermented and distilled to make a spirit called mezcal (tequila is a form of mezcal). The flavor is smokey, spicy, and slightly green.

Natural **Agave** Type Flavor W.S. #5413

Usage: 0.2% in alcoholic beverage

Natural & Artificial **Agave Lime** Type Flavor W.S. #7036

Usage: 2.0% in alcoholic beverage

Avocado: Native to the Caribbean and Mexico. The flavor is very green, fresh, fatty, and slightly buttery.

Natural & Artificial **Avocado** Type Flavor W.S. #6301

Usage: 0.05% in finished beverage

Bilz: One of the most popular and highest selling soft drinks in Chile. The drink has a non-descript “fruity” flavor.

Natural & Artificial **Bilz** Type Flavor W.S. #3192

Cachaça: A popular distilled alcoholic beverage in Brazil made from fermented sugarcane. The drink has a brown, sweet, malty flavor.

Natural **Cachaça** Type Flavor W.S. #9540

Usage: 0.5% in alcoholic beverage

Cactus: Native to the Americas-The Tehuacán Valley of Mexico has one of the richest occurrences of cacti in the world. It has a refreshing green flavor with some vegetable type notes.

Natural & Artificial **Cactus** Type Flavor W.S. #5381

Usage: 0.5% in alcoholic beverage

Contains \leq 0.1% Artificial topnotes

Chirimoya (Chirimoya): A fruit native to the Andean highland valleys of Ecuador and Peru. Known as the “custard apple”, it has a tutti fruttu type flavor.

Natural & Artificial **Chirimoya** Flavor W.S. #3269

Usage: 1.0% in finished beverage

1.0% in alcoholic beverage

Contains \leq 0.1% Artificial topnotes

Chicha Morada: A popular fermented beverage in Latin and South America made from manioc root, or fruits, and other ingredients.

Natural & Artificial **Chicha Morada** Type Flavor W.S. #5363

Usage: 0.3% in alcoholic beverage

Contains \leq 0.1% Artificial topnotes

Chili Pepper: The fruit (although considered a vegetable) of the capsicum plants that originated in the Americas. Chili peppers are broken down into three groupings: bell peppers, sweet peppers, and hot peppers. Most chili peppers have a vegetative, green, spicy flavor.

Natural & Artificial **Chili Pepper** Flavor O.S. #3251

Chili Spice: A warm and spicy blend of cumin, onion, garlic, and other spices.

Natural **Chili Spice** Blend O.S. #1039

Chipotle: A smoked-dried jalapeño chili pepper used in Mexican and Tex-Mex cuisine. The pepper has a spicy, green, smoked flavor with intense heat.

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

Usage: 0.2% in baked goods

Natural **Chipotle Pepper** Flavor W.S. #9167

Usage: 1.0% in sauce

Chorizo: A type of sausage—the Spanish variety is made up of pork, paprika, salt, garlic, herbs, and other ingredients. The flavor can be either picante (spicy) or dulce (sweet).

Natural **Chorizo Picante** Type Flavor W.S. #9646
Usage: 1.5-1.75% in broth/soup

Cilantro: Fresh leaves of the coriander plant used in Mexican salsas and guacamole. The leaves have a fresh, herbal flavor with citrus nuances.

Natural **Cilantro** Type Flavor O.S. #554

Natural **Cilantro** Type Flavor Extract W.S. #8986
Usage: 0.1% in finished beverage

Coconut: The fruit of the coconut palm tree. It is found throughout the tropics and has a sweet, lactic, fatty, tropical flavor.

Natural **Coconut** Flavor WONF W.S. #968
Usage: 2.0% in alcoholic beverage

Natural **Coconut** Flavor WONF W.S. #1947
Usage: 0.5% in finished beverage

Natural & Artificial **Coconut** Flavor W.S. #2115
Usage: 0.25% in baked goods
0.2% in pharmaceutical applications

Natural **Coconut** Type Flavor O.S. #2550
Usage: 1.0% in chocolate

Natural **Coconut** Type Flavor P.F. #2671
Usage: 0.025% in finished beverage

Corn: Known as maíz in Spanish, the flavor is characteristic of corn.

Natural & Artificial **Corn** Flavor O.S. #5093

Natural **Corn** Type Flavor W.S. #6656
Usage: 0.1% in finished beverage

Dulce de Leche: A sauce made from caramelized sweetened condensed milk, popular in many Central and South American countries. The flavor is sweet, rich, and caramellic.

Natural & Artificial **Dulce de Leche** Flavor O.S. #6695
Usage: 0.25% in chocolate

Natural & Artificial **Dulce de Leche** Flavor P.F. #6696
Usage: 0.03% in finished beverage

Natural & Artificial **Dulce de Leche** Flavor W.S. #6697
Usage: 0.2% in milk
1.0% in baked goods

Fajita: A dish made with grilled meat (beef, chicken, pork, or shrimp) served on a flour or corn tortilla. The flavor is a blend of green peppers, onions, and other spices with a grilled background.

Natural & Artificial **Fajita** Flavor O.S. #3022
Usage: 0.2% in chocolate

Natural & Artificial **Fajita** Flavor W.S. #9002
Usage: 0.1% in finished beverage

Garlic: A species in the onion family that is grown all over the world. It is widely used as a seasoning or a condiment in dishes of various regions. The flavor is pungent, spicy, and slightly sweet.

Natural **Roasted Garlic** Flavor O.S. #3390

Guacamole: An avocado based dip, originating in Mexico, made by adding tomatoes and seasonings. The flavor is green, fresh, spicy, with citrus notes.

Natural & Artificial **Guacamole** Flavor W.S. #6302
Usage: 0.5-1.0% in finished beverage

Guanabana: A fruit native to Mexico, Central America, the Caribbean, and northern South America. It has a fruity, floral flavor with sour citrus notes and creamy nuances.

Artificial **Guanabana** Flavor P.F. #2853
Usage: 0.05% in finished beverage

Natural & Artificial **Guanabana** Flavor W.S. #5239
Usage 0.25% in Hard Candy

Natural & Artificial **Guanabana** Flavor W.S. #5483
Usage: 0.2% in finished beverage
0.5% in alcoholic beverage
Contains \leq 0.1% Artificial topnotes

Guarana: A plant native to the Amazon basin, especially common in Brazil. The fruit is used in soft drinks, energy drinks/shots, and herbal teas. It has a slightly bitter flavor with smokey, phenolic, earthy notes and cocoa and coffee nuances.

Natural **Guarana** Flavor WONF W.S. #2914

Usage: 1.0% in syrup
1.5% in alcoholic beverage
0.13% in finished beverage
0.5% in ice cream

Natural **Guarana** Flavor WONF W.S. #4253

Usage: 0.2% in finished beverage

Natural **Guarana** Flavor Extract W.S. #9597

Usage: 1.0% in finished beverage
*contains \pm 0.8% caffeine

Natural **Guarana** Tea Flavor WONF W.S. #9599

Usage: 1.2% in finished beverage
*contains \pm 0.6-0.8% caffeine

Guava: A fruit native to Mexico, Central America, and northern South America. The fruit has a ripe, tropical flavor with citrus/orange nuances.

Natural & Artificial **Guava** Flavor W.S. #5157

Usage: 0.1% in finished beverage

Natural **Guava** Type Flavor W.S. #9168

Usage: 0.1-0.2% in finished tea

Habanero: A type of chili pepper thought to originate in the Yucatán Peninsula. The pepper has a green, slightly smokey flavor with very intense heat.

Natural **Habanero** Flavor WONF W.S. #9007

Usage: 1.0% in honey
1.5% in cream cheese

Natural **Habanero** Flavor WONF W.S. #9321

Usage: 1.0% in cheese

Horchata: A popular Mexican beverage made from rice, sugar, cinnamon, vanilla, and almonds. The drink has a sweet, spicy, warm, and nutty flavor.

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

Usage: 1.5% in baked goods
0.5% in alcoholic beverage

Natural & Artificial **Horchata** Flavor W.S. #7565

Usage: 0.2% in finished tea
3.5% on coffee beans
0.25-0.5% in milk

Inca Kola: A Peruvian soft drink with a flavor similar to cream soda and bubblegum.

Natural & Artificial **Inca Cola** Flavor W.S. #3852

Usage: 0.1% in finished beverage

Jalapeño: A type of chili pepper originating in Mexico. The pepper has a green, spicy flavor with moderate heat.

Natural & Artificial **Jalapeño Pepper** Flavor O.S. #3251

Natural & Artificial **Jalapeño Pepper** Flavor W.S. #9006

Usage: 0.1% in finished beverage

Natural & Artificial **Smoked Jalapeño** Flavor W.S. #4965

Kahlua: A Mexican coffee-flavored liqueur that has a sweet, coffee, vanilla flavor with some creamy mocha notes.

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

Usage: 3.0% on coffee beans
0.2% in finished beverage

Kola Champagne: A type of soft drink popular in South America, Puerto Rico, and Mexico. The beverage has a sweet coumarin like flavor with rosey nuances.

Natural & Artificial **Kola Champagne** Flavor W.S. #1043

Usage: 0.15% in finished beverage

Lime: A very common ingredient in authentic Mexican cooking.

Natural **Lime Juice** Flavor Extract W.S. #744

Usage: 0.2% in syrup
0.1-0.2% in finished beverage
1.0% in alcoholic beverage

Natural **Lime** Flavor P.F. #2538

Usage: 0.02% in finished beverage

Natural **Lime** Flavor O.S. #9160

Usage: 0.5-0.75% in chocolate

Lúcuma: A fruit native to Peru and other parts of South America that is a popular flavoring for ice cream. The fruit has a sweet, caramellic flavor, reminiscent of maple and sweet potato.

Natural **Lúcuma** Type Flavor W.S. #9519
Usage: 0.15-0.2% in milk

Mabi (Mauby, Mavi): A fermented drink widely consumed in the Caribbean made from mabi bark, sugar, and other spices. The beverage has a fruity, spicy, sweet, brown flavor with fermented notes.

Natural **Mabi (Puerto Rican type)** Flavor W.S. #8097
Usage: 0.5% in alcoholic beverage
0.5% in finished beverage

Natural **Mabi (Dominican type)** Flavor W.S. #8226
Usage: 0.75% in finished beverage

Malta: A type of carbonated malt beverage popular in Latin America and the Caribbean. The drink has a heavy, malty, dark beer (stout) like flavor with molasses nuances.

Natural & Artificial **Malta** Flavor W.S. #4673
Usage: 0.2% in finished beverage

Natural **Malta** Type Flavor W.S. #5319
Usage: 0.4% in alcoholic beverage

Mamey: A fruit native to southern Mexico and commonly eaten in many Latin American countries. The fruit has a flavor similar to a mix of pumpkin, chocolate, and almond with honey nuances.

Natural & Artificial **Mamey** Flavor W.S. #5392
Usage: 0.8% in finished beverage

Natural **Mamey** Type Flavor W.S. #5472
Usage: 0.8% in alcoholic beverage

Mango: A fruit cultivated in the Caribbean, North, South, and Central America and many other countries around the world. The fruit has a tropical, fruity, fatty flavor with citrus notes.

Natural & Artificial **Mango** Flavor W.S. #906
Usage: 2.0% in syrup
2.0% in alcoholic beverage
0.3% in ice cream
0.3% in finished beverage
0.3% in finished tea

Natural **Mango** Type Flavor W.S. #1715
Usage: 1.5% in alcoholic beverage
1.0% in ice cream
1.0% in finished beverage
1.0% in finished tea
0.4% in whipped cream

Natural & Artificial **Mango** Flavor P.F. #4078
Usage: 0.01% in finished beverage

Natural **Mango** Type Flavor O.S. #6715
Usage: 1.0% in chocolate

Natural **Mango** Type Flavor P.F. #7853
Usage: 0.5-0.75% in finished beverage

Mantecado: Traditional Spanish crumble cakes (cookies) made for holidays and special occasions. The flavor is sweet and buttery similar to shortbread.

Natural & Artificial **Mantecado** Flavor W.S. #9589
Usage: 0.25-0.5% in syrup

Margarita: A tequila based cocktail, made with triple sec, lime, and/or lemon juice. It has a sweet and sour flavor with tequila notes in the background.

Natural **Margarita** Type Flavor W.S. #2780
Usage: 2.5% in sour syrup

Natural **Margarita** Type Flavor P.F. #7719
Usage: 10.0% in salt

Mesquite Smoke: The mesquite tree is found in northern Mexico and the United States. The wood of the tree is used to barbecue and the smoke adds a distinct flavor to the food. The smoke flavor is phenolic and woody with meaty and spicy undertones.

Natural **Mesquite Smoke** Flavor W.S. #104
Usage: 0.05% in finished beverage

Natural **Mesquite Smoke** Flavor P.F. #2810
Usage: 0.04% in finished product

Michelada: A popular Latin American alcoholic beverage (cocktail) made with beer, lime juice, Worcestershire sauce, Maggi seasoning, and hot sauce. The drink is similar to a Bloody Mary, but made with beer instead of vodka.

Natural & Artificial **Michelada** Flavor P.F. #8249

Usage: 2.0% in salt

Molé: A type of sauce used in Mexican cuisine that has many ingredients and variations. Most molé sauces have a spice blend flavor of tomato, garlic, onion, cumin, chili peppers, and chocolate.

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

Usage: 0.3% in baked goods

Natural **Molé** Type Flavor W.S. #9648

Usage: 2.0-2.5% in sauce

Mojito: A traditional Cuban highball drink made with white rum, sugar, lime, sparkling water, and fresh mint. The drink has a refreshing, sweet, minty flavor.

Natural **Mojito** Type Flavor W.S. #7992

Usage: 1.0% in alcoholic beverage

0.2% in finished beverage

Nachos: This popular snack food originated in Mexico. The original nachos consisted of fried tortilla chips covered with melted cheese and jalapeños. It has the characteristic spicy corn chip type flavor.

Natural & Artificial **Nacho** Flavor O.S. #2596

Naranjilla (Lulo): The fruit of a subtropical plant found in northwestern South America. The fruit has a citrus flavor with nuances of lime and rhubarb.

Artificial **Naranjilla** FL W.S. #5132

Usage: 0.5% in Hard Candy

Onion: Cebolla in Spanish, widely used in Spanish cuisine. The flavor is characteristic of onion.

Natural **Sautéed Onion** Flavor O.S. #2798

Natural **Onion** Flavor O.S. #9406

Usage: 0.25% in cream cheese

Papaya: A fruit native to the tropics of the Americas and cultivated in Mexico. The fruit has a sweet, juicy, tropical flavor reminiscent of pineapple and peach.

Natural **Papaya** Type Flavor W.S. #4031

Usage: 1.0% in alcoholic beverage
0.1% in finished beverage

Natural & Artificial **Papaya** Flavor P.F. #5286

Usage: 0.01% in finished beverage

Natural & Artificial **Papaya** Flavor W.S. #5315

Usage: 0.5% in alcoholic beverage

Natural **Papaya** Type Flavor O.S. #6713

Usage: 0.5% in chocolate

Passion Fruit: A fruit native to South America and now grown all over the world. The fruit has a floral, juicy, fruity flavor that is slightly astringent.

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

Usage: 0.1% in syrup
0.1% in finished tea
0.5% in baked goods
0.05% in ice cream

Natural **Passion Fruit** Type Flavor W.S. #4072

Usage: 1.0% in alcoholic beverage
0.5% in finished tea
0.75% in ice cream

Natural & Artificial **Passion Fruit** Flavor P.F. #7857

Usage: 0.25% in finished beverage

Piña Colada: “The official beverage of Puerto Rico”—a rum based cocktail made with coconut cream and pineapple juice. The drink has a rich, sweet, creamy, tropical flavor.

Natural & Artificial **Piña Colada** Flavor WONF W.S. #604

Usage: 2.0% in alcoholic beverage

Natural & Artificial **Piña Colada** Flavor W.S. #1160

Usage: 0.5% in milk
0.5% in finished beverage

Natural & Artificial **Piña Colada** Flavor P.F. #4721

Usage: 0.1% in finished beverage

Artificial **Piña Colada** Flavor O.S. #5501

Usage: 0.25% in chocolate

Pineapple: A fruit native to the southern part of Brazil and Paraguay and is now cultivated all over the world. The fruit has a sweet, acidic, fruity, tropical flavor.

Natural **Pineapple** Type Flavor W.S. #2002

Usage: 1.0% in alcoholic beverage
0.15% in finished beverage
0.75% in whipped cream

Natural **Pineapple** Type Flavor P.F. #2740

Usage: 0.3% in finished beverage

Natural **Pineapple** Type Flavor O.S. #6716

Usage: 0.25% in chocolate

Prickly Pear (Nopal): A fruit of a cactus native to the western hemisphere and are found in abundance in Mexico. The fruit has a very green flavor with melon and vegetable notes.

Natural **Prickly Pear** Type Flavor W.S. #8824

Usage: 1.0-2.0% in alcoholic beverage
0.2-0.4% in finished beverage

Rum: A distilled alcoholic beverage made from fermenting sugarcane by-products (molasses, sugarcane juice). Most of the world's rum production occurs in and around the Caribbean and in several South American Countries. The drink has a sweet, brown flavor with molasses nuances.

Natural & Artificial **Rum** Flavor #1114

Usage: 0.5% in hard candy
0.05% in ice cream
0.1% in chocolate
0.5% in baked goods

Natural **Dark Rum** Type Flavor WONF W.S. #1525

Usage: 1.0% in syrup
0.2% in finished beverage

Sangria: A wine punch typical of Spain, Portugal, and Italy consisting of red wine, chopped fruit, sugar, an additional spirit (such as triple sec or brandy) and ice. The beverage has a nice fruity and sweet flavor.

Natural & Artificial **Sangria** Flavor W.S. #5587

Usage: 1.0% in wine

Natural **Blood Orange Sangria** Type Flavor W.S. #9038

Usage: 0.75-1.0% in finished beverage

1.0% in ice cream

Sapote (Sapodilla): The fruit of a tree native to southern Mexico, Central America, and the Caribbean. The fruit has a sweet, malty flavor with hints of caramel.

Natural & Artificial **Sapote (Chickoo)** Flavor W.S. #4318

Usage: 0.1% in finished drink

Sofrito: A type of sauce used in Latin American cuisine. The ingredients vary upon the region, but most has a spice blend flavor of garlic, onion, and tomato with hints of bell peppers.

Natural & Artificial **Sofrito Seasoning** Flavor O.S. #5309

Usage: 0.8% in sauce/seasoning

Natural & Artificial **Sofrito** Flavor W.S. #5401

Usage: 0.2% in finished beverage

0.3% in alcoholic beverage

Taco Spice: A basic spice blend used in Spanish cuisine. It has characteristic cumin, spicy flavor.

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

Usage: 0.2% in baked goods

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

Usage: 0.2% in baked goods

Tajín Spice: A seasoning produced by the Mexican company (Tajín) consisting of chili peppers, lime, and salt. The seasoning is typically used for fruit and Micheladas (beer cocktails).

Natural **Tajín Type Spice Blend** Flavor P.F. #8117

Usage: 0.5% on sliced fruit

Tamarind: The fruit of a tree native to Sudan, but now grown all over the Caribbean, Central, and South America. The fruit has a sweet and tart date-like flavor with raisin and prune notes.

Natural & Artificial **Tamarind** Flavor W.S. #5048

Usage: 0.5% in finished beverage

Natural & Artificial **Tamarind** Flavor WONF W.S. #5371

Usage: 0.5% in alcoholic beverage

Tequila: An agave based spirit made in Mexico (mostly in the area surrounding the city of Tequila and in the state of Jalisco). The flavor of the drink is characteristic smooth, spicy, slightly green, and reminiscent of agave.

Natural **Tequila** Type Flavor W.S. #5303

Usage: 0.5% in alcoholic beverage

Natural **Tequila** Type Flavor P.F. #7718

Usage: 0.2% in finished beverage

Tres Leches: A type of cake made in parts of Latin America that is soaked in three kinds of milk: evaporated, condensed, and heavy cream. The cake is sweet and creamy with vanilla notes.

Natural & Artificial **Tres Leches** Flavor W.S. #9115

Usage: 0.2% in milk
3.5% on coffee beans

Natural & Artificial **Tres Leches** Flavor P.F. #9341

Yerba Mate: A plant native to subtropical South America, northeastern Argentina, eastern Paraguay, and southern Brazil. A beverage is made by steeping dry leaves of the plant in hot water. The beverage has an herbal, green, grassy flavor reminiscent of green tea.

Natural **Yerba Mate** Flavor WONF W.S. #9199

Usage: 0.25-0.5% in finished beverage

Natural **Yerba Mate** Flavor Extract W.S. #9670

Usage: 2.0% in finished beverage