

LorAnn Super-Strength Flavors

LorAnn's Super-Strength flavors can be used in a wide variety of applications. They should be used sparingly as they are generally 3-4 times stronger than typical flavor extracts. Questions of solubility are common and we hope this list, along with the additional information regarding solubility found on page 2 is helpful.

Item #	Flavor Name	Safe for Chocolates	Water Soluble	Item #	Flavor Name	Safe for Chocolates	Water Soluble	Item #	Flavor Name	Safe for Chocolates	Water Soluble
0535	Almond (Bitter Almond)	✓	No	0460	Cotton Candy		Yes	0280	Pear, Natural		Yes
0380	Amaretto	✓	No	0870	Cranberry		Yes	0640	Pecan		Yes
0700	Amaretto, Nutty	✓	No	0040	Cran-Raspberry		Yes	0070	Peppermint Oil, Nat.	✓	No
0100	Anise Oil, Natural	✓	No	0890	Cream Cheese Icing	✓	No	0400	Piña Colada	✓❖	Yes
0350	Apple	✓❖	Yes	0510	Crème de Menthe, Nat.	✓❖	Yes	0240	Pineapple	✓❖	Yes
0282	Apple Pie, Natural	✓❖	Yes	0515	Crème de Menthe, Nat.	✓❖	Yes	0630	Pistachio	✓❖	Yes
0290	Apricot	✓❖	Yes	0312	Cucumber-Serrano	✓❖	Yes	0330	Plum		Yes
0250	Banana Cream	✓❖	Yes	0420	Eggnog		Yes	0442	Pomegranate	✓❖	Yes
0255	Banana Cream, NAC	✓❖	Yes	0430	English Toffee		Yes	0447	Pomegranate, NAC	✓❖	Yes
0830	Bavarian Cream (Vanilla)	✓❖	Yes	2190	Eucalyptus Oil, Nat.	✓	No	0810	Pralines and Cream	✓❖	Yes
02060	Bergamot Oil, Natural	✓	No	0292	Fruit Punch, Natural	✓❖	Yes	0570	Pumpkin	✓	No
0880	Black Cherry	✓	No	0444	Ginger Flavor	✓❖	Yes	0160	Raspberry	✓❖	Yes
0230	Blackberry		Yes	0540	Ginger Oil, Natural	✓	No	0165	Raspberry, NAC	✓❖	Yes
0300	Black Licorice	✓❖	Yes	0180	Grape	✓❖	Yes	0714	Raspberry, Royal	✓	No
0065	Blood Orange, Nat.	✓	No	0185	Grape Flavor, NAC	✓❖	Yes	0340	Root Beer		Yes
0422	Blue Raspberry	✓❖	Yes	0670	Grapefruit Oil, Nat.	✓	No	2420	Rosemary Oil, Nat.	✓	No
0480	Blueberry, Natural		Yes	0900	Green Apple		Yes	0440	Salt Water Taffy		Yes
0485	Blueberry, NAC		Yes	0660	Guava		Yes	0120	Sassafras	✓❖	Yes
0252	Bourbon		Yes	0665	Guava, No Added Color		Yes	0550	Sparkling Wine		Yes
0560	Brandy		Yes	0708	Hazelnut, Creamy	✓	No	0090	Spearmint Oil, Natural	✓	No
0360	Bubble Gum		Yes	0650	Honey		Yes	0320	Strawberry	✓❖	Yes
0365	Bubble Gum, NAC		Yes	0152	Horchata	✓❖	Yes	0325	Strawberry, NAC	✓❖	Yes
0140	Butter		Yes	6030	Hot Chili, Natural	✓	No	0711	Strawberry Banana	✓	No
0190	Butter Rum		Yes	0710	Irish Cream	✓	No	0322	Strawberry Kiwi	✓❖	Yes
0892	Buttered Popcorn		Yes	0154	Jalapeño, Natural	✓	No	0470	Tangerine Oil, Nat.	✓	No
0210	Butterscotch		Yes	0412	Key Lime, Natural	✓	No	0622	Teaberry	✓❖	Yes
0142	Cake Batter		Yes	2270	Lavender Oil, Natural	✓	No	2465	Tea Tree Oil, Nat.	✓	No
0701	Cappuccino	✓	No	2480	Lavender Oil, Organic	✓	No	2470	Thyme Oil, Natural	✓	No
0600	Caramel		Yes	0840	Lemonade	✓❖	Yes	0500	Tropical Punch	✓❖	Yes
0372	Chai Tea, Natural →		Yes	0020	Lemon Oil, Natural	✓	No	0490	Tutti-Frutti		Yes
0680	Cheesecake	✓	No	2280	Lemongrass Oil, Nat.	✓	No	0495	Tutti-Frutti, NAC		Yes
0150	Cherry	✓❖	Yes	0110	Lime Oil, Natural	✓	No	0690	Vanilla	✓❖	No
0155	Cherry, NAC	✓❖	Yes	0424	Lychee	✓❖	Yes	0310	Vanilla Butternut		Yes
0702	Cherry, Washington	✓	No	0875	Mango		Yes	0200	Walnut		Yes
0170	Chocolate		Yes	0270	Maple		Yes	0260	Watermelon	✓❖	Yes
0175	Chocolate, NAC		Yes	0716	Maple, Canadian	✓	No	0265	Watermelon, NAC	✓❖	Yes
0820	Chocolate Hazelnut		Yes	0590	Marshmallow		Yes	0050	Wintergreen Oil, Natural	✓	No
0010	Cinnamon Oil	✓❖	No	0620	Melon		Yes	0030	Wintergreen Oil, Artificial	✓❖	Yes
0332	Cinnamon, Hot, Natural	✓	No	0860	Menthol-Eucalyptus, Nat.	✓	No				
0212	Cinnamon Roll	✓❖	Yes	0850	Mint Chocolate Chip	✓❖	Yes				
0232	Citrus Blossom, Nat.	✓	No	0520	Nutmeg Oil, Natural	✓	No				
0080	Clove Leaf Oil, Nat	✓	No	0706	Orange Brandy	✓	No				
0220	Coconut	✓❖	Yes	0800	Orange Cream	✓❖	Yes				
0370	Coffee, Natural	✓❖	Yes	0060	Orange Oil, Nat.	✓	No				
0410	Coffee, Keoke		Yes	2350	Origanum Oil, Nat.	✓	No				
0712	Coffee, Kona	✓	No	0450	Peach		Yes				
0930	Cola, Natural		Yes	0455	Peach, No Added Color		Yes				
0272	Cookies & Cream	✓❖	Yes	0262	Peach Mango, Nat.		Yes				
0704	Cool Crème de Menthe, N.	✓	No	0580	Peanut Butter		Yes				

KEY:

✓ = works well in pure chocolates and coatings.

✓❖ = works in coatings, but may cause thickening. Not recommended for use in pure chocolates.

Typical usage levels:
1lb Chocoate -use .25 tsp - .5 tsp (.25%- .5%)

The addition of oil or cocoa butter to melted chocolate or coatings can help with thinning or smoothing chocolate that begins to thicken.

For more information on flavor solubility and usage, please read page 2

Notes on Solubility of Flavors

Many flavors are built by combining both water-soluble and oil-soluble flavoring ingredients. LorAnn specification sheets indicate whether or not a flavor is soluble in water with a simple statement of “soluble in water” or “insoluble in water”. Unfortunately, these two statements oversimplify the fact that flavors have different degrees of solubility and that they may in fact work well in a variety of applications. There are many factors that can affect the proper dispersion of flavor into the finished application. (On the above table, flavors that are "soluble in water" are marked with a "Yes" and those "insoluble in water" are marked "No")

Those flavors marked “insoluble in water” work in flavoring chocolates or other applications where the presence of water or moisture can create issues. Pure essential oils are all insoluble in water. They also blend well into massage oils, balms and other personal care products. Flavors that are insoluble in water are not always ideal for flavoring meringue or royal icing as these can be affected by the addition of an oil.

Flavors identified as “soluble in water” will generally mix easily into beverages, dairy and other baking applications. These flavors are often created by combining oil soluble ingredients such as essential oils and other aroma constituents into water-soluble carriers that may include alcohol, propylene glycol, glycerin, or water. In most cases, flavors marked as soluble in water may not incorporate evenly in oil-based products and can cause chocolates to seize or thicken.

In practice, flavors have different levels of solubility and can be adaptable to a range of uses. For example, both water-soluble and insoluble flavors find applications in baking and the creation of hard candy and other confections. Interestingly, certain water-soluble flavors from LorAnn may work well in oil-based settings, although only in small amounts. This is illustrated by some of LorAnn's Super-Strength, water-soluble flavors, which can be used in coatings and chocolates without undesirable consequences, thanks to their minimal usage threshold and compatible solvent systems.

Suggestion to increase the solubility of the flavor if you are having difficulty would be to:

- Decrease the level of flavor being used (too much can cause chocolates to seize)
- Increase your mixing time and/or level of mixing if possible
- Slightly increase the temperature of the application matrix when mixing in the flavor

Super-Strength Flavor Suggested Usage Levels

In general, start with a usage rate of 0.3%, adjusting up and down to taste.

Hard Candy -	1 1/4 lbs - use 1tsp 10lbs - use 1 1/2 oz. - 2 oz.	Frostings:	3cups - use 1/4 tsp - 1/2 tsp.
Chocolate	1lb - use 1/4 tsp - 1/2 tsp 10lb - use 2 1/2 tsp - 5 tsp.	Gummies:	18oz. - use 1tsp - 1 1/2 tsp. 25lb - use 4 1/2 oz. - 6 1/2 oz.

These are suggested starting usage levels. Add more or less based on desired flavor intensity. Super-Strength Mint and Cinnamon flavors tend to be very strong, so you may want to use less. Whenever possible, start with the smallest amount and add to taste.