

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
0535	Almond (Bitter Almond)	✓	No
0380	Amaretto	✓	No
0700	Amaretto, Nutty	✓	No
0100	Anise Oil, Natural	✓	No
0350	Apple	✓❖	Yes
0282	Apple Pie, Natural	✓❖	Yes
0290	Apricot	✓❖	Yes
0250	Banana Cream	✓❖	Yes
0255	Banana Cream, NAC	✓❖	Yes
0830	Bavarian Cream (Vanilla)	✓❖	Yes
02060	Bergamot Oil, Natural	✓	No
0880	Black Cherry	✓	No
0230	Blackberry		Yes
0300	Black Licorice	✓❖	Yes
0065	Blood Orange, Nat.	✓	No
0422	Blue Raspberry	✓❖	Yes
0480	Blueberry, Natural		Yes
0485	Blueberry, NAC		Yes
0252	Bourbon		Yes
0560	Brandy		Yes
0360	Bubble Gum		Yes
0365	Bubble Gum, NAC		Yes
0140	Butter		Yes
0190	Butter Rum		Yes
0892	Buttered Popcorn		Yes
0210	Butterscotch		Yes
0142	Cake Batter		Yes
0701	Cappuccino	✓	No
0600	Caramel		Yes
0372	Chai Tea, Natural ➔		Yes
0680	Cheesecake	✓	No
0150	Cherry	✓❖	Yes
0155	Cherry, NAC	✓❖	Yes
0702	Cherry, Washington	✓	No
0170	Chocolate		Yes
0175	Chocolate, NAC		Yes
0820	Chocolate Hazelnut		Yes
0010	Cinnamon Oil	✓❖	No
0332	Cinnamon, Hot, Natural	✓	No
0212	Cinnamon Roll	✓❖	Yes
0232	Citrus Blossom, Nat.	✓	No
0080	Clove Leaf Oil, Nat	✓	No
0220	Coconut	✓❖	Yes
0370	Coffee, Natural	✓❖	Yes
0410	Coffee, Keoke		Yes
0712	Coffee, Kona	✓	No
0930	Cola, Natural		Yes
0272	Cookies & Cream	✓❖	Yes
0704	Cool Crème de Menthe, N.	✓	No

Item #	Flavor Name	Safe for Chocolates	Water Soluble
0460	Cotton Candy		Yes
0870	Cranberry		Yes
0040	Cran-Raspberry		Yes
0890	Cream Cheese Icing	✓	No
0510	Crème de Menthe, Nat.	✓❖	Yes
0515	Crème de Menthe, Nat.	✓❖	Yes
0312	Cucumber-Serrano	✓❖	Yes
0420	Egg Nog		Yes
0430	English Toffee		Yes
2190	Eucalyptus Oil, Nat.	✓	No
0292	Fruit Punch, Natural	✓❖	Yes
0444	Ginger Flavor	✓❖	Yes
0540	Ginger Oil, Natural	✓	No
0180	Grape	✓❖	Yes
0185	Grape Flavor, NAC	✓❖	Yes
0670	Grapefruit Oil, Nat.	✓	No
0900	Green Apple		Yes
0660	Guava		Yes
0665	Guava, No Added Color		Yes
0708	Hazelnut, Creamy	✓	No
0650	Honey		Yes
0152	Horchata	✓❖	Yes
6030	Hot Chili, Natural	✓	No
0710	Irish Cream	✓	No
0154	Jalapeño, Natural	✓	No
0412	Key Lime, Natural	✓	No
2270	Lavender Oil, Natural	✓	No
2480	Lavender Oil, Organic	✓	No
0840	Lemonade	✓❖	Yes
0020	Lemon Oil, Natural	✓	No
2280	Lemongrass Oil, Nat.	✓	No
0110	Lime Oil, Natural	✓	No
0424	Lychee	✓❖	Yes
0875	Mango		Yes
0270	Maple		Yes
0716	Maple, Canadian	✓	No
0590	Marshmallow		Yes
0620	Melon		Yes
0860	Menthol-Eucalyptus, Nat.	✓	No
0850	Mint Chocolate Chip	✓❖	Yes
0520	Nutmeg Oil, Natural	✓	No
0706	Orange Brandy	✓	No
0800	Orange Cream	✓❖	Yes
0060	Orange Oil, Nat.	✓	No
2350	Origanum Oil, Nat.	✓	No
0450	Peach		Yes
0455	Peach, No Added Color		Yes
0262	Peach Mango, Nat.		Yes
0580	Peanut Butter		Yes

Item #	Flavor Name	Safe for Chocolates	Water Soluble
0280	Pear, Natural		Yes
0640	Pecan		Yes
0070	Peppermint Oil, Nat.	✓	No
0400	Piña Colada	✓❖	Yes
0240	Pineapple	✓❖	Yes
0630	Pistachio	✓❖	Yes
0330	Plum		Yes
0442	Pomegranate	✓❖	Yes
0447	Pomegranate, NAC	✓❖	Yes
0810	Pralines and Cream	✓❖	Yes
0570	Pumpkin	✓	No
0160	Raspberry	✓❖	Yes
0165	Raspberry, NAC	✓❖	Yes
0714	Raspberry, Royal	✓	No
0340	Root Beer		Yes
2420	Rosemary Oil, Nat.	✓	No
0440	Salt Water Taffy		Yes
0120	Sassafras	✓❖	Yes
0550	Sparkling Wine		Yes
0090	Spearmint Oil, Natural	✓	No
0320	Strawberry	✓❖	Yes
0325	Strawberry, NAC	✓❖	Yes
0711	Strawberry Banana	✓	No
0322	Strawberry Kiwi	✓❖	Yes
0470	Tangerine Oil, Nat.	✓	No
0622	Teaberry	✓❖	Yes
2465	Tea Tree Oil, Nat.	✓	No
2470	Thyme Oil, Natural	✓	No
0500	Tropical Punch	✓❖	Yes
0490	Tutti-Frutti		Yes
0495	Tutti-Frutti, NAC		Yes
0690	Vanilla	✓❖	No
0310	Vanilla Butternut		Yes
0200	Walnut		Yes
0260	Watermelon	✓❖	Yes
0265	Watermelon, NAC	✓❖	Yes
0050	Wintergreen Oil, Natural	✓	No
0030	Wintergreen Oil, Artificial	✓❖	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.