



# ALL OF THE FLAVOR *without the fuss*



Can your consumers' taste buds tell the difference? Not with FlavorSpice<sup>®</sup>, McCormick's flexible portfolio of ground herb and spice alternatives.

## REAL ALTERNATIVE TO GROUND SPICES AND HERBS

- Create enhanced flavor perception
- Ensure product uniformity
- Eliminate unwanted particulates
- Deliver on natural label claims



## BOTTOM LINE BENEFITS

- Cost and operational efficiencies
- Improved raw material shelf life

#FLAVORSPICE

## SOLUTION FLEXIBILITY FOR EVERY PRODUCT DEVELOPMENT NEED

- Liquid extracts
- Encapsulated powders
- Dry solubles
- Water solubles



**flavorsolutions**  
CULINARY-INSPIRED. CONSUMER-PREFERRED.

Contact your McCormick account manager today or visit us at [McCormickFlavor.com](http://McCormickFlavor.com) to learn more about our spice alternatives.

# FLAVORSPICE® SOLUTIONS

## Spice-Cap®

These spice flavors are spray-dried liquid flavor components with carriers such as starch, dextrin and gum arabic. SPICE-CAP® solutions offer flavor protection, water solubility, uniformity and a long shelf life. SPICE-CAP® are best used for:

- Dry mixes
- Baked goods
- Seasoning blends
- Beverage mixes
- Dry sauce mixes

## COS® (Cream of Spice)

These dry soluble replacements for natural spices consist of essential oils and oleoresins dispersed by coating or plating onto a dry, water-soluble, edible carrier like dextrose or salt.

- One-to-one replacement for ground spices or herbs
- For use in dry blends
- Water miscible
- An economical flavor solution

## RES-OLEUM®

RES-OLEUM® products are concentrated liquids, spice essential oils, and oleoresins standardized by the addition of vegetable oil. One part RES-OLEUM® replaces from ten to twenty parts of the natural spice counterpart.

- Oil-soluble
- Ease of use
- Less concentrated and with lower viscosity
- Made from oleoresin or essential oil
- Possess characteristic flavor with rapid release

## SOLU-FLOW®

SOLU-FLOW® liquid spice flavors are manufactured from oleoresins and essential oils, and contain food grade emulsifiers for solubility in both water and oil. Although typically single strength compared to their natural counterparts, SOLU-FLOW® spice flavors are also available in multifold strengths.

