

Confections Benchtop Basics Flavor Collection

This collection of confectionery flavor favorites serves as a quick reference to the foundational flavor profiles within our portfolio. Each flavor was selected to represent a strong starting point across key confection applications while showcasing the breadth of options available for chocolates, gummies, hard candy, chewy confections, and more.

Whether you're building a classic profile or creating something entirely new, these flavors provide a foundation for innovation. Our technical experts can help customize, layer, or optimize these profiles to meet your specific product goals. Browse the catalog to explore the portfolio and see how these flavors come to life across confection applications.

Options include dry flavors, oil-soluble liquid flavors and water-soluble liquid flavors.

Request a **FREE** flavor sample.

[Click to connect](#) | 630-578-8600

 **Flavor**solutions



Flavor Types Include:
Candy Classics | Fruit Favorites
Taste & Mouthfeel Modifiers



Candy Classics

Flavor Profile	Descriptors	Formats
Sweet Vanilla	Powdery, Marshmallow	OS, WS, Dry
Fruity Vanilla	Dried Brown Fruit	OS, WS, Dry
Roasted/Woody Vanilla	Woody, Caramelized, Tobacco	OS, WS, Dry
Chocolate	Roasted, Slight Burnt Sugar, Slight Bitter, Slight Sweet	OS, WS, Dry
Milk Chocolate	Cocoa, Creamy, Slight Roasted, Vanilla, Sweet	OS, WS, Dry
Dark Chocolate	Roasted, Cocoa, Fudge	OS, WS, Dry
White Chocolate	Sweet, Creamy, Milky, Vanilla	OS, WS, Dry
Graham Cracker	Sweet Brown, Caramelic, Baking Spices	OS, WS, Dry
Caramel	Sweet, Brown, Buttery, Dairy	OS, WS, Dry
Peppermint	Sweet, Candied, Minty	OS, WS, Dry
Cotton Candy	Caramelized Sugar	Os, WS, Dry

Demo Spotlight:
Banoffee
Truffle

Featuring:
Banoffee & Graham
Flavors





Demo Spotlight:
Pineapple Berry
Pectin Jelly

Featuring:
Mixed Berry & Pineapple
Flavors

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Fruit Favorites

Flavor Profile	Descriptors	Formats
Fresh Strawberry	Green, Seedy, Floral	OS, WS, Dry
Jammy Strawberry	Cooked, Sweet, Rich Red Berry	OS, WS, Dry
Candied Strawberry	Sweet, Cotton Candy	OS, WS, Dry
Raspberry	Juicy, Seedy	OS, WS, Dry
Blue Raspberry	Sweet, Berry, Candy	OS, WS, Dry
Mango	Fruity, Tropical/Sulfry, Ripe	OS, WS, Dry
Peach	Juicy, Fruity, Fuzzy	OS, WS, Dry
Grape	Juicy, Fruity, Candied	OS, WS, Dry
Mixed Berry	Berry, Fruity, Jammy	OS, WS, Dry
Watermelon	Juicy, Rindy	OS, WS, Dry
Cherry	Juicy, Candied, Slight Almond	OS, WS, Dry
Black Cherry	Dark Fruit, Sweet Brown, Almond Paste	OS, WS, Dry
Lemon	Juicy, Floral, Candied, Slightly Peely	OS, WS, Dry
Lime	Fresh, Juicy, Green, Slightly Peely	OS, WS, Dry
Orange	Juicy, Fruity, Citrus	OS, WS, Dry
Pineapple	Tropical, Juicy	OS, WS, Dry

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Taste & Mouthfeel Modifiers



Flavor Profile	Usage Tips	Formats
Optify® Creamy Mouthfeel Modifier	Can help enhance creamy notes in chocolate products and bring indulgent dessert flavor profiles to life.	OS, WS, Dry
Optify® Juicy Modifier	Can help enhance juiciness and create authentic true-to-fruit profiles in gummies and other confection applications.	OS, WS, Dry
Optify® Sweetness Modifier	Can help enhance sweetness and round out flavor profile in sugar reduced, low sugar, sugar free, keto, and other better-for-you profiles.	OS, WS, Dry
Optify® Sweet Brown Flavor	Can help enhance the sweet brown notes essential to many dessert profiles. Helps to provide flavor depth to profiles including vanilla, chocolate, maple, cinnamon, baked good notes, etc.	Dry

Demo Spotlight:
Hibiscus Black Currant
Gummy

Featuring:
Optify® Juicy
Modifier



DRY- Dry Flavor; OS – Oil-Soluble Liquid Flavor; WS –Water-Soluble Liquid Flavor

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