



EDITION 5

PREMIUM FLAVOUR SELECTION BEVERAGES

PRODUCT SOLUTIONS FROM SYMRISE

CONVINCING TASTE FOR YOUR IDEAS

Our "Premium Flavour Selection" offers the highest level of flexibility and product variety. The comprehensive selection of proven product solutions enables the first step towards successful product development. A wide range of declaration options and the selection of liquid, viscous and dry product forms meet the individual market needs, as well as the technical requirements of specific application areas. Our portfolio impresses even with the possibility to order small quantities that means enough space for your own creativity and individuality.

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TH. GEYER INGREDIENTS

Th. Geyer was founded in 1892 as a commercial company selling chemicals and has a history spanning over more than 130 years. As a globally active, medium-sized company, Th. Geyer Ingredients is engaged in the distribution of high-quality raw materials and additives for the food, beverage, pharmaceutical and cosmetic industries.

Our attractive portfolio offers you an extensive selection of innovative products in the best quality. We supply you with the products of a global player – quickly, flexibly and also in smaller packaging units. You can benefit from the knowledge, expertise and quality of one of the world market leaders.



SALES PARTNER OF SYMRISE AG

As Symrise's distribution partner, we have access to one of the largest flavour portfolio worldwide.

Th. Geyer Ingredients has been distributing Symrise products for more than 50 years. The close cooperation with a leading manufacturer of flavours allows us to offer Symrise's outstanding and innovative products to a wide range of customers.



OUR PRODUCT PORTFOLIO FOR FOOD & BEVERAGES

- Flavours
- Extracts, distillates
- Raw materials, emulsions, syrups
- Fruit and vegetable powders
- Extrudates, protein flours, fats and fat powders
- Preparations for the meat industry
- Sweetener solutions/combinations
- Vegetable oils and flours in organic and conventional quality
- Malt extracts
- Fruit and vegetable juice concentrates
- Caramel specialties
- Colouring foods and natural colours

USE OUR COMPETENCE FOR YOUR SUCCESS

Application technology

- Selection of suitable product solutions from our portfolio
- Bespoke product development and recipe development
- Stability testing of ingredients
- Production of finished samples
- Process engineering support
- Sensory seminars for customers

Logistics

- Flexibility of container sizes/filling in small containers
- Sample deliveries including documentation within due course
- Delivery and storage of hazardous materials
- Processing of export orders
- Temperature-controlled warehouse
- Stock holding according to customer requirements

Regulatory

- DIN ISO 9001:2015 certified
- Organic certified
- Fairtrade certified
- Kosher OU certified (product specific)
- Customer and supplier specific documentation
- Food safety/legal support

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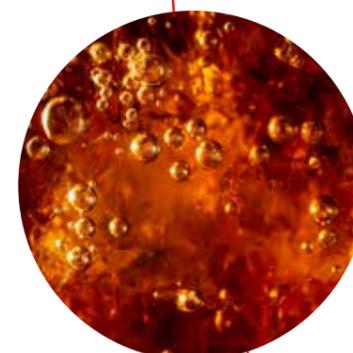
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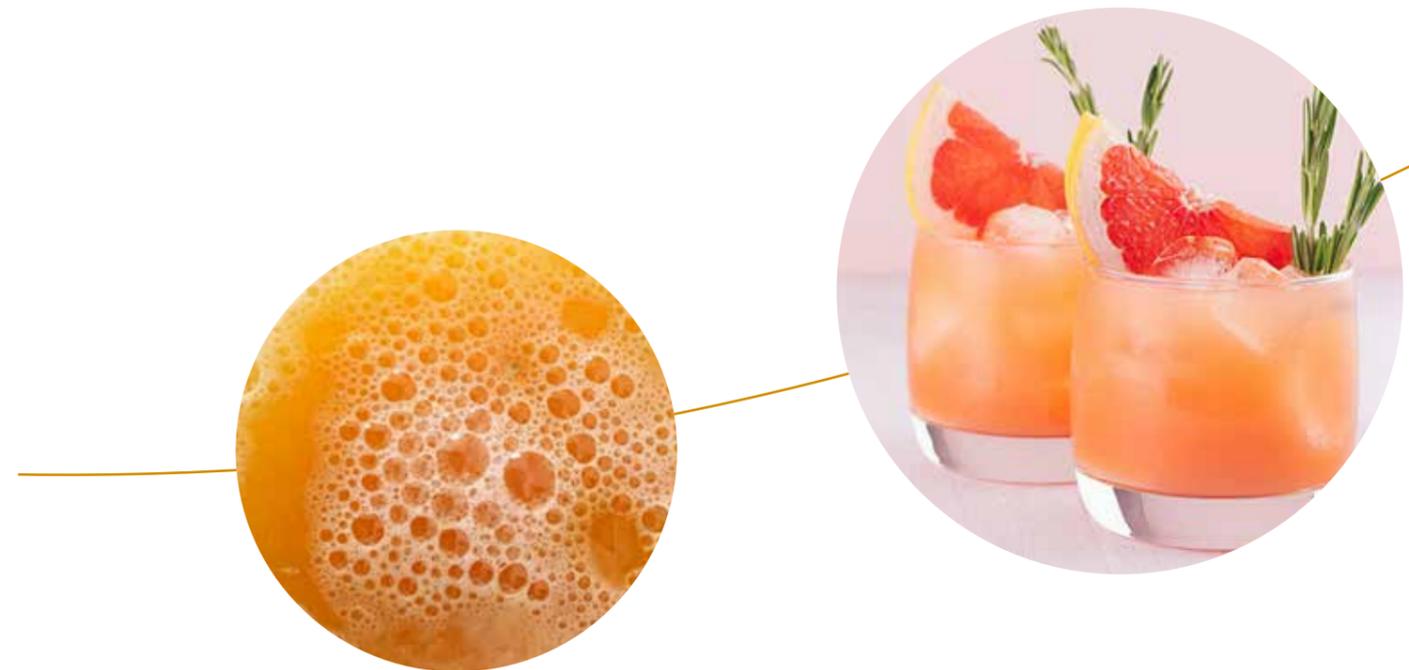


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Art. No.	Product Name	Declaration	Description	Non- Alcoholic Beverage in %	Art. No.	Product Name	Alcoholic Beverage in %	Max. Dosage in %	TTB	Shelf life (in months)	Solvent
652980	GRAPEFRUIT FLAVOUR	Natural Flavouring	juicy, sweet, ripe	0.10	652980	GRAPEFRUIT FLAVOUR	1.00	-	-	24	Ethanol
301075	LEMON OIL DISTILLATE	Natural Lemon Flavouring	citral, juicy, peely, cooked	0.30	301075	LEMON OIL DISTILLATE	1.00	-	2382	9	Ethanol
352037	LEMON FLAVOUR	Natural Flavouring	citral, peel type, fresh	0.05	352037	LEMON FLAVOUR	0.10	-	-	6	Ethanol
352058	LEMON FLAVOUR	Natural Flavouring	fruity, juicy, ripe	0.07	352058	LEMON FLAVOUR	0.09	-	-	6	Ethanol
352685	LEMON FLAVOUR FTNJ	Natural Lemon Flavouring	juicy, fresh, candy type	0.10	352685	LEMON FLAVOUR FTNJ	0.10 - 0.30	-	5948	6	Ethanol
656160	LEMON FLAVOUR	Natural Lemon Flavouring	juicy, peely, ripe	0.07	656160	LEMON FLAVOUR	0.05	-	-	24	Ethanol
444453	LEMON GARDENMINT FLAVOUR	Natural Flavouring	fruity, juicy, fresh	0.08	444453	LEMON GARDENMINT FLAVOUR	0.20	0.2162	-	12	Propylene glycol
369634	LEMON LIME FLAVOUR	Natural Lemon Lime Flavouring	fruity, lemony, lime, flowery	0.08	369634	LEMON LIME FLAVOUR	0.10	0,1150	-	6	Triacetin, Propylene glycol
444459	LEMON LIME FLAVOUR	Natural Flavouring	fresh fruit, lemon, candy type	0.04	444459	LEMON LIME FLAVOUR	0.04	0.2247	-	12	Triacetin, Propylene glycol
141943	LIME EXTRACT	Lime Extract	peel type, juicy, green	0.04	141943	LIME EXTRACT	0.10	-	3909	18	Ethanol
382025	LIME FLAVOUR	Natural Lime Flavouring	fresh, peel type, juicy	0.20	382025	LIME FLAVOUR	0.50	-	584	6	Ethanol
966869	TANGERINE FLAVOUR FTNF	Natural Tangerine Flavouring	authentic, peely, flowery, candy	0.08	966869	TANGERINE FLAVOUR FTNF	0.25	-	-	12	Ethanol
352704	MANDARIN FLAVOUR FTNJ	Natural Mandarin Flavouring	authentic, flowery, candy, peely	0.04	352704	MANDARIN FLAVOUR FTNJ	0.05	-	6681	6	Ethanol
132466	ORANGE FLAVOUR	Natural Orange Flavouring	fruity, peel type, fresh	0.15	132466	ORANGE FLAVOUR	0.30	-	3179	9	Ethanol
155007	ORANGE FLAVOUR	Natural Flavouring	fruity, peel type, candy type	0.20	155007	ORANGE FLAVOUR	0.25	-	-	6	Ethanol
250463	ORANGE FLAVOUR FTNJ	Natural Orange Flavouring	authentic, juicy, flowery, ripe, peely	0.30	250463	ORANGE FLAVOUR FTNJ	0.20 - 0.40	-	-	6	Ethanol
300654	ORANGE (BITTER) FLAVOUR	Natural Flavouring, Natural Flavouring Quinine	bitter, peel type, juicy	0.09	300654	ORANGE (BITTER) FLAVOUR	0.30	-	2699	12	Ethanol
381140	ORANGE FLAVOUR	Natural Orange Flavouring	peely, fruity, ripe	0.20	381140	ORANGE FLAVOUR	0.30	-	-	12	Ethanol
321151	RED ORANGE FLAVOUR	Natural Flavouring	juicy, peely, ripe, fruity	0.05	321151	ORANGE (BLOOD) FLAVOUR	0.40	-	2700	9	Ethanol
700622	PINK GRAPEFRUIT FLAVOUR	Natural Grapefruit Flavouring with other natural Flavourings	sulphurous, sweet, juicy	0.04	700622	PINK GRAPEFRUIT FLAVOUR	0.28	0.3025	-	12	Triacetin



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210307	APPLE FLAVOUR	Flavouring	red, fruity, peely	0.02	210307	APPLE FLAVOUR	0.10	0.1274	-	12	Propylene glycol
300950	APPLE FLAVOUR	Natural Flavouring	pear, ripe, green, peely	0.02	300950	APPLE FLAVOUR	0.12	-	-	12	Ethanol
633961	APPLE (FRIED) FLAVOUR	Flavouring	herbs, dry fruits, fruity	0.01	633961	APPLE (FRIED) FLAVOUR	0.07	0.1035	-	15	Propylene glycol
653021	APPLE FLAVOUR	Flavouring	ripe, candy, fermented, peely	0.05	653021	APPLE FLAVOUR	0.10	0.1038	-	24	Propylene glycol
653348	APPLE DISTILLATE	Apple Distillate	fruity, ripe, juicy	0.50	653348	APPLE DISTILLATE	0.10	-	-	24	Ethanol
898852	APPLE FLAVOUR FTNJ	Natural Apple Flavouring	green, authentic, ripe, kernel	0.10	898852	APPLE FLAVOUR FTNJ	-	-	-	6	Ethanol
222459	APRICOT FLAVOUR	Flavouring	fruity, dry fruits, floral, skin	0.10	222459	APRICOT FLAVOUR	0.11	0.1108	-	24	Propylene glycol
341556	CHERRY FLAVOUR	Natural Flavouring	flowery, stone, juicy	0.20	341556	CHERRY FLAVOUR	0.50	-	-	12	Ethanol
352078	CHERRY FLAVOUR	Natural Flavouring	candy type, stone, fruity	0.04	352078	CHERRY FLAVOUR	0.13	-	-	12	Ethanol
352104	CHERRY FLAVOUR	Natural Flavouring	kernel, fruity, candy-like, ripe	0.05	352104	CHERRY FLAVOUR	0.13	-	-	12	Ethanol
387641	CHERRY (PRECIOUS) FJ LIQUEUR COMPOUND	-	juicy, fresh fruit, jam-like	-	387641	CHERRY (PRECIOUS) FJ LIQUEUR COMPOUND	9.00	-	-	6	-
648052	CHERRY FLAVOUR	Flavouring	candy-like, flowery, kernel	0.10	648052	CHERRY FLAVOUR	0.10	0.1020	-	18	Propylene glycol
190938	GRAPE FLAVOUR	Natural Flavouring	concord grape, perfumistic, flowery	0.08	190938	GRAPE FLAVOUR	0.10	-	-	12	Ethanol
194585	GRAPE FLAVOUR MUSCATEL	Natural Flavouring	muscatel grape, fruity, flowery	0.10	194585	GRAPE FLAVOUR MUSCATEL	0.10	0.1008	4053	12	Propylene glycol
699996	GRAPE FLAVOUR	Natural Grape Flavouring with other natural Flavourings	concord grape	0.10	699996	GRAPE FLAVOUR	0.15	-	-	9	Ethanol
317540	PEACH FLAVOUR	Natural Flavouring	juicy, fresh fruit, ripe	0.10	317540	PEACH FLAVOUR	1.00	-	4863	12	Ethanol
350158	PEACH FLAVOUR	Natural Flavouring	juicy, fruity, ripe, candy-like	0.05	350158	PEACH FLAVOUR	0.15	-	5036	12	Ethanol
880243	PEACH FLAVOUR FTNJ	Natural Peach Flavouring	freshly squeezed, authentic, juicy	0.10	880243	PEACH FLAVOUR FTNJ	0.15 - 0.20	-	-	12	Ethanol
342264	PEAR FLAVOUR TYPE WILLIAMS	Natural Pear Flavouring	juicy, fruity, candy type	0.20	342264	PEAR FLAVOUR TYPE WILLIAMS	0.50	-	-	12	Ethanol
888163	PEAR FLAVOUR	Natural Flavouring	authentic, juicy	0.10	888163	PEAR FLAVOUR	0.12	-	-	12	Ethanol
316582	PLUM FLAVOUR	Natural Flavouring	juicy, ripe, jam-like, dry fruits	-	316582	PLUM FLAVOUR	7.00	-	626	6	Ethanol
618836	PLUM FLAVOUR	Flavouring	flowery, juicy, ripe	0.05	618836	PLUM FLAVOUR	0.10	0.1070	-	24	Propylene glycol

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316179	BERRY MIX FLAVOUR	Natural Flavouring	red fruit, ripe, candy-like	0.04	316179	BERRY MIX FLAVOUR	0.12	0.1731	-	12	Propylene glycol
203502	BLACK CURRANT FLAVOUR	Natural Flavouring	Bucco, fruity, ripe	0.02	203502	BLACK CURRANT FLAVOUR	0.06	-	-	12	Ethanol
653548	BLACK CURRANT FLAVOUR	Natural Flavouring	juicy, ripe, candy-like	0.04	653548	BLACK CURRANT FLAVOUR	0.10	0.1225	-	18	Propylene glycol
956721	BLUEBERRY FLAVOUR	Natural Flavouring	authentic, berry	0.15	956721	BLUEBERRY FLAVOUR	5.00	-	-	12	Ethanol
255599	CRANBERRY FLAVOUR	Natural Flavouring	candy-like, fruity, ripe	0.08	255599	CRANBERRY FLAVOUR	0.25	-	6377	6	Ethanol
318763	CRANBERRY FLAVOUR	Flavouring	fruity, fresh, ripe	0.13	318763	CRANBERRY FLAVOUR	0.30	0.4998	568	6	Propylene glycol
177986	LINGONBEERY FLAVOUR	Natural Flavouring	juicy, fruity, ripe	0.05	177986	LINGONBEERY FLAVOUR	0.25	-	-	12	Ethanol
276966	RASPBERRY FLAVOUR	Natural Flavouring	fruity, candy-like, ripe	0.08	276966	RASPBERRY FLAVOUR	0.10	0.3139	-	12	Triacetin
347253	RASPBERRY FLAVOUR	Natural Flavouring	juicy, ripe, jam-like	0.10	347253	RASPBERRY FLAVOUR	1.00	-	6198	12	Ethanol
316702	STRAWBERRY FLAVOUR	Natural Flavouring	fresh fruit, juicy, jam-like	0.10	316702	STRAWBERRY FLAVOUR	1.00	-	6075	12	Ethanol
352100	STRAWBERRY FLAVOUR	Natural Flavouring	jam-like, ripe, fruity	0.23	352100	STRAWBERRY FLAVOUR	0.40	-	-	6	Ethanol
352705	STRAWBERRY FLAVOUR FTNJ	Natural Strawberry Flavouring	authentic, ripe, jam-like, creamy	0.30	352705	STRAWBERRY FLAVOUR FTNJ	0.30 - 0.50	-	-	12	Ethanol
654798	STRAWBERRY (FOREST-) FLAVOUR	Flavouring	floral, forest fruits, fruity	0.02	654798	STRAWBERRY (FOREST-) FLAVOUR	0.07	0.1100	-	18	Propylene glycol



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347222	BANANA FLAVOUR FTNJ	Natural Banana Flavouring	authentic, ripe, green, candy	0.10	347222	BANANA FLAVOUR FTNJ	0.20	-	-	6	Ethanol
653013	BANANA FLAVOUR	Natural Banana Flavouring	sweet, ripe, candy- like, Tutti Frutti	0.05	653013	BANANA FLAVOUR	0.50	-	-	12	Ethanol
316676	LYCHEE FLAVOUR	Flavouring	fresh fruit, flowery, ripe, canned fruit	0.05	316676	LYCHEE FLAVOUR	0.50	-	2195	12	Ethanol
298428	MANGO FLAVOUR	Flavouring	juicy, ripe, tropical	0.10	298428	MANGO FLAVOUR	1.00	-	-	12	Ethanol
744772	MANGO FLAVOUR TYPE ALPHONSO	Natural Flavouring	ripe, fruity, sulphurous	0.10	744772	MANGO FLAVOUR TYPE ALPHONSO	0.10	0.1053	-	12	Propylene glycol
980602	MANGO FLAVOUR TYPE KENSINGTON	Natural Flavouring	sulphurous, green, ripe, juicy	0.05	980602	MANGO FLAVOUR TYPE KENSINGTON	0.15	0.2001	-	12	Propylene glycol
216072	PASSIONFRUIT FLAVOUR	Flavouring	flowery, juicy, tropic	0.10	216072	PASSIONFRUIT FLAVOUR	0.10	0.1006	-	12	Propylene glycol
298419	PASSIONFRUIT FLAVOUR	Flavouring	authentic, overripe, sulphurous	0.08	298419	PASSIONFRUIT FLAVOUR	0.25	-	-	6	Ethanol
877826	PASSIONFRUIT FLAVOUR	Natural Flavouring	authentic, overripe, sulphurous, candy type	0.10	877826	PASSIONFRUIT FLAVOUR	0.50	-	5041	12	Ethanol
347254	PINEAPPLE FLAVOUR FTNJ	Pineapple Extract	canned fruit, ripe, candy, authentic	0.15	347254	PINEAPPLE FLAVOUR FTNJ	0.30	-	-	6	Ethanol
638729	PINEAPPLE FLAVOUR	Natural Flavouring	ripe, juicy, fruity	0.10	638729	PINEAPPLE FLAVOUR	0.30	0.3806	6108	12	Propylene glycol
175155	POMEGRANATE FLAVOUR	Natural Flavouring	juicy, berry, candy type	0.15	175155	POMEGRANATE FLAVOUR	0.25	-	5983	12	Ethanol
882859	WATERMELON FLAVOUR	Flavouring	juicy, fruity, ripe	0.05	882859	WATERMELON FLAVOUR	0.09	0.1030	-	12	Propylene glycol
952212	WATERMELON FLAVOUR	Natural Flavouring	fruity, ripe, estery	0.05	952212	WATERMELON FLAVOUR	0.10	0.1133	5474	12	Propylene glycol



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609587	BEER FLAVOUR	Natural Flavouring	beer-like, malt-like	0.10	609587	BEER FLAVOUR	0.10	0.1041	-	12	Propylene glycol
766235	CORIANDER DISTILLATE 72 % VOL.	Coriander Distillate	coriander seeds, herbaceous	0.05	766235	CORIANDER DISTILLATE 72 % VOL.	0.10	-	-	18	Ethanol
307990	GIN DISTILLATE	Gin Distillate	juniper, coriander seeds, spicy	0.05 - 0.20	307990	GIN DISTILLATE	0.30	-	122	12	Ethanol
601319	GIN (LONDON DRY) DISTILLATE	Gin Distillate	juniper, citrus	0.04	601319	GIN (LONDON DRY) DISTILLATE	2.00	-	-	9	Ethanol
341015	GIN FLAVOUR	Natural Flavouring	citrus, coriander seeds, juniper, flowery	0.20	341015	GIN FLAVOUR	2.00	-	-	12	Ethanol
384823	HERBAL FLAVOUR	Natural Flavouring	bitter, herbaceous, spicy	0.10	384823	HERBAL FLAVOUR	3.00	-	-	18	Ethanol
384891	HERBAL LIQUEUR FLAVOUR	Natural Flavouring	herbaceous, spicy, bitter	0.10	384891	HERBAL LIQUEUR FLAVOUR	4.00	-	-	9	Ethanol
316398	ITALIAN BITTER FLAVOUR	Natural Flavouring	bitter, herbaceous, woody	0.20	316398	ITALIAN BITTER FLAVOUR	1.80	-	-	12	Ethanol
302143	JUNIPERBERRY EXTRACT	Juniperberry Extract	juniper, fruity, resinous	0.27	302143	JUNIPERBERRY EXTRACT	1.00	-	582	12	Ethanol
770227	JUNIPERBERRY DISTILLATE	Juniperberry Distillate	juniper, gin	0.15	770227	JUNIPERBERRY DISTILLATE	1.00	-	-	18	Ethanol
276723	MOJITO FLAVOUR	Natural Flavouring	lime, mint, typical	0.25	276723	MOJITO FLAVOUR	0.80	1.1150	-	12	Propylene glycol
834024	MOJITO FLAVOUR	Natural Flavouring	green, spearmint	0.05 - 0.10	834024	MOJITO FLAVOUR	0.10	0.1026	-	12	Propylene glycol
393216	PERSIKO FLAVOUR	Natural Flavouring	bitter, herbaceous, fresh fruit	0.20	393216	PERSIKO FLAVOUR	1.00	-	1965	12	Ethanol
301402	RUM FLAVOUR	Natural Flavouring	fruity, raisin, vanilla	0.10	301402	RUM FLAVOUR	0.40 - 0.50	0.5498	3039	12	Propylene glycol
166190	RUM SPICE FLAVOUR	Natural Flavouring	vanilla, fruity, raisin, woody	0.10	166190	RUM SPICE FLAVOUR	0.50	-	4873	12	Ethanol
270230	RUMOIL FLAVOUR	Flavouring	mild, sweet, arrak	0.02	270230	RUMOIL FLAVOUR	0.02	-	-	12	-
320874	TYPAROM® BRANDY FLAVOUR	Flavouring	woody, vanilla-like, raisin, fruity	0.05 - 0.10	320874	TYPAROM® BRANDY FLAVOUR	0.16	-	3077	12	Ethanol
307378	VERMOUTH FLAVOUR	Natural Flavouring	bitter, herbaceous, spicy	0.02	307378	VERMOUTH FLAVOUR	0.25 - 1.00	-	2583	24	Ethanol
346848	VERMOUTH FLAVOUR	Natural Flavouring	herbaceous, vermouth, dry	0.20	346848	VERMOUTH FLAVOUR	1.20	-	6290	12	Ethanol
342445	VODKA FLAVOUR	Natural Flavouring	mild, sweet, grain	0.03	342445	VODKA FLAVOUR	0.13	-	-	12	Ethanol
347371	WHISKY FLAVOUR TYPE SCOTCH	Flavouring	fruity, malt-like, woody	0.03	347371	WHISKY FLAVOUR TYPE SCOTCH	0.20	0.2005	-	12	Propylene glycol
372594	WHISKY FLAVOUR TYPE BOURBON	Flavouring	Whiskey, caramel, fermented	0.60	372594	WHISKY FLAVOUR TYPE BOURBON	0.60	0.6250	-	18	Propylene glycol, Ethanol
320157	WINE (MULLED) FLAVOUR	Natural Spice Flavouring	cinnamon, clove, spicy	0.10	320157	WINE (MULLED) FLAVOUR	0.50	-	-	18	Ethanol
408651	WINE FLAVOUR MERLOT EXF	Flavouring	fruity, woody	0.05	408651	WINE FLAVOUR MERLOT EXF	0.05	0.1510	-	6	Propylene glycol
648417	WINE FLAVOUR	Flavouring	flowery, fruity	0.01	648417	WINE FLAVOUR	0.02	0.1011	-	18	Propylene glycol
828799	WINE (SPARKLING) FLAVOUR	Natural Flavouring	flowery, juicy	0.05	828799	WINE (SPARKLING) FLAVOUR	0.06	8.5714	-	15	Ethanol

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393368	ALMOND FLAVOUR	Natural Flavouring	bitter almond, kernel, sweet	0.15	393368	ALMOND FLAVOUR	2.00	-	2483	12	Ethanol
384251	CARAMEL FLAVOUR	Natural Flavouring	caramel, toffee	0.10	384251	CARAMEL FLAVOUR	1.00	-	3335	12	Ethanol
228973	CHOCOLATE FLAVOUR WHITE	Natural Flavouring	caramel, creamy, vanilla	0.05	228973	CHOCOLATE FLAVOUR WHITE	0.15	-	3906	12	Ethanol
307043	COCONUT EXTRACT	Coconut Extract	coconut, nuts, sweet	0.40	307043	COCONUT EXTRACT	1.00	-	-	18	Ethanol
316216	COCONUT FLAVOUR	Flavouring	vanilla, lactose, dried	0.10	316216	COCONUT FLAVOUR	0.40	-	2252	12	Ethanol
321117	COCONUT FLAVOUR	Natural Flavouring	coconut, creamy, sweet	0.03	321117	COCONUT FLAVOUR	0.10	0.1404	-	12	Propylene glycol
656325	COFFEE EXTRACT	Coffee Preparation	coffee, roasted, woody	0.01 - 0.10	656325	COFFEE EXTRACT	1.80 - 2.00	-	-	24	Ethanol
301137	CREAM CARAMEL FLAVOUR	Flavouring	creamy, vanilla, cocoa	0.10	301137	CREAM CARAMEL FLAVOUR	0.30	-	2485	12	Ethanol
300281	VANILLA FLAVOUR	Natural Flavouring	creamy, vanilla, caramel	0.20	300281	VANILLA FLAVOUR	0.60	-	-	18	Ethanol



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307428	CHILI EXTRACT	Chili Extract	sharp, hot, muffled	0.05	307428	CHILI EXTRACT	0.10 - 0.30	-	305	12	Ethanol
317756	CINNAMON FLAVOUR	Natural Flavouring	spicy, sharp, herbaceous	0.08	317756	CINNAMON FLAVOUR	0.50 - 1.00	-	470	12	Ethanol
351355	COOLING EFFECT FLAVOUR	Natural Flavouring	cooling, menthol, fresh	0.01	351355	COOLING EFFECT FLAVOUR	0.05	0.1111	-	12	Propylene glycol
317158	CUCUMBER DISTILLATE	Cucumber Extract	green, cucumber, fresh	0.05	317158	CUCUMBER DISTILLATE	0.10	-	-	18	Ethanol
300666	ELDERFLOWER DISTILLATE / EXTRACT	Elderflower Extract	authentic, herbaceous	0.10	300666	ELDERFLOWER DISTILLATE / EXTRACT	1.00	-	-	12	Ethanol
317945	ELDERFLOWER FLAVOUR	Natural Flavouring	authentic, flowery, perfumistic	0.10	317945	ELDERFLOWER FLAVOUR	0.10	0.1089	-	12	Propylene glycol
647969	ELDERFLOWER FLAVOUR	Flavouring	flowery, herbaceous, authentic	0.04	647969	ELDERFLOWER FLAVOUR	0.04	0.1032	-	18	Propylene glycol
290979	ENERGY FLAVOUR	Flavouring	vanillin type, estery, fruity	0.015	290979	ENERGY FLAVOUR	-	0.1773	-	12	Propylene glycol
355327	ENERGY FLAVOUR	Flavouring	sweet, fruity, grape	0.10	355327	ENERGY FLAVOUR	-	0.1069	3348	12	Propylene glycol
837602	GARDENMINT FLAVOUR	Natural Flavouring	mint, green, fresh	0.03	837602	GARDENMINT FLAVOUR	0.11	0.1179	3755	18	Propylene glycol
325844	GINGER FLAVOUR	Natural Ginger Flavouring	herbaceous, spicy, woody	0.06	325844	GINGER FLAVOUR	0.25	-	2590	6	Ethanol
300669	GINGER ROOT EXTRACT	Ginger Extract	citral, floral	0.04	300669	GINGER ROOT EXTRACT	0.08	-	2760	18	Ethanol
317716	HONEY DISTILLATE	Honey Distillate	authentic, flowery	0.10	317716	HONEY DISTILLATE	1.00	-	-	12	Ethanol
359325	OAKWOOD EXTRACT	Oakwood Extract	oakwood, smoky	0.10	359325	OAKWOOD EXTRACT	3.00	-	-	12	Ethanol
381048	PEPPERMINT FLAVOUR	Natural Mint Flavouring	fresh, menthol, sweet	0.10	381048	PEPPERMINT FLAVOUR	0.35	-	2720	12	Ethanol
885367	RHUBARB FLAVOUR	Natural Flavouring	fruity, fresh, green	0.20	885367	RHUBARB FLAVOUR	0.50	-	4319	12	Ethanol
320965	SPICE FLAVOUR	Natural Spice Flavouring	cinnamon, spicy, herbaceous	-	320965	SPICE FLAVOUR	2.50	-	3123	12	Ethanol
320755	STAR ANISE FLAVOUR	Natural Star Anise Flavouring	liquorice, herbaceous, fennel	0.25	320755	STAR ANISE FLAVOUR	1.00	-	-	12	Ethanol
406052	SYMLIFE® FLAVOUR WITH SWEETENING	Natural Flavouring	Steviol glycoside: yes (0,6 % Steviol equivalent)	1.00	406052	SYMLIFE® FLAVOUR WITH SWEETENING	-	to be checked	-	1	Water
355062	TONIC FLAVOUR WITH CHININ	Natural Flavouring, Natural Flavouring Quinine	bitter, herbaceous, lemon	0.05	355062	TONIC FLAVOUR WITH CHININ	0.10	0.1435	-	6	Ethanol
355088	TONIC FLAVOUR WITH CHININ	Natural Flavouring, Natural Flavouring Quinine	lemon, bitter, citral, flowery	0.06	355088	TONIC FLAVOUR WITH CHININ	0.10	0.1435	-	6	Ethanol



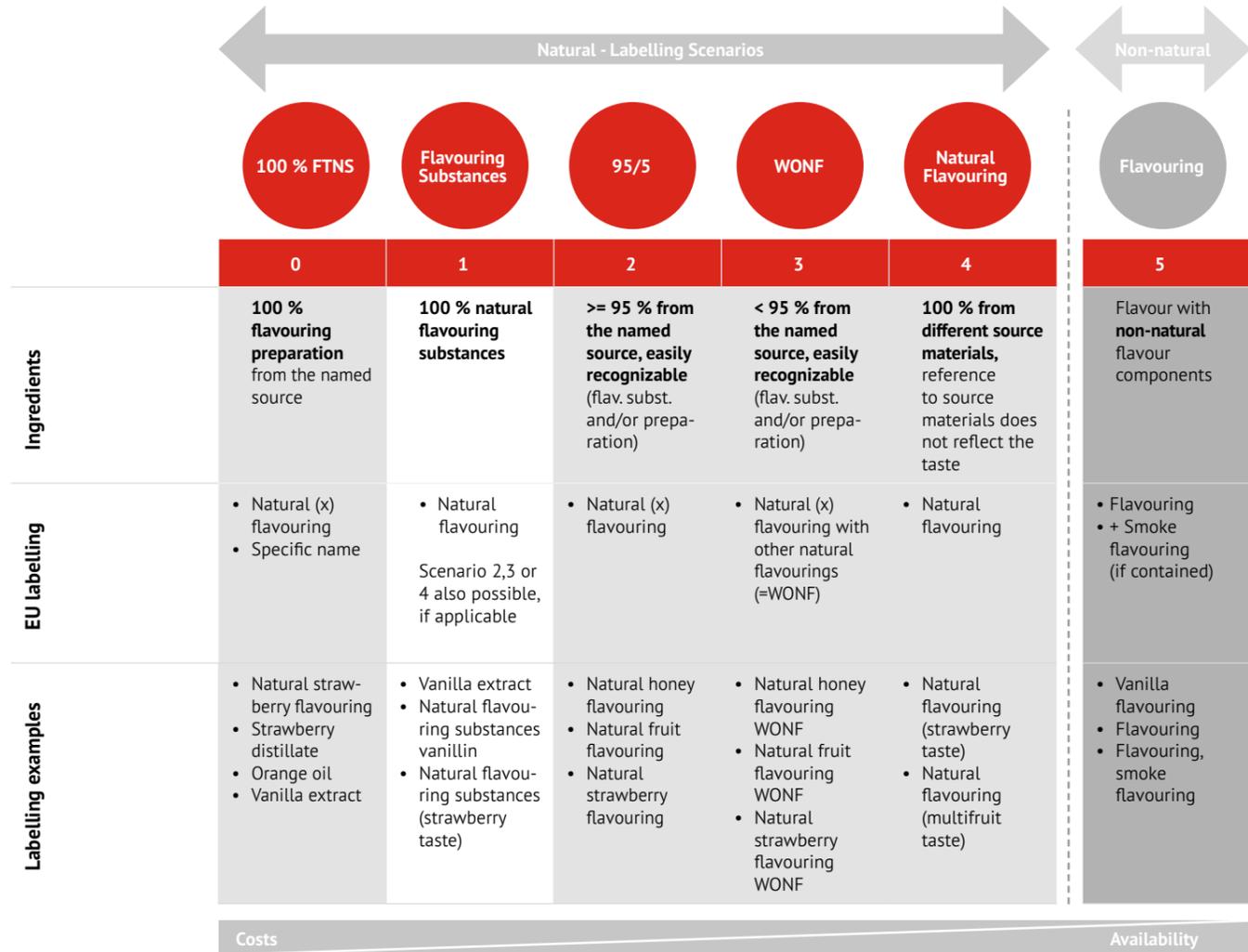
Art. No.	Product Name	Declaration	Description	Non- Alcoholic Beverage in %	Art. No.	Product Name	Max. Dosage in %	Fruit Content in %	TTB	Shelf life (in months)
368061	CHERRY COMPOUND	-	kernel, juicy	2.000	368061	CHERRY COMPOUND	-	8	-	3
375812	COLA FLAVOUR COMPOUND	Natural Flavouring	cola, spicy	0.162	375812	COLA FLAVOUR COMPOUND	-	-	-	12
376658	COLA COMPOUND	-	-	0.100	376658	COLA COMPOUND	-	-	-	18
364003	COLA MIX COMPOUND FOR LEMONADE	-	cola, orange, cinnamon	1.300	364003	COLA MIX COMPOUND FOR LEMONADE	-	3	-	6
368025	LEMON COMPOUND	-	fruity, juicy, sparkling	2.000	368025	LEMON COMPOUND	-	7	5035	4
370472	NEUTRAL CLOUDING EMULSION	Natural Flavouring	-	0.100	370472	NEUTRAL CLOUDING EMULSION	-	-	4866	9
357255	NEUTRAL CLOUDING FLAVOUR EMULSION	Natural Flavouring	-	0.100	357255	NEUTRAL CLOUDING FLAVOUR EMULSION	0.1112	-	3564	12
368016	ORANGE COMPOUND	-	orange, ripe	2.000	368016	ORANGE COMPOUND	-	8	-	4
366025	ORANGE COMPOUND FOR LEMONADE	-	fruity, juicy, sparkling	1.300	366025	ORANGE COMPOUND FOR LEMONADE	-	3	-	4



A close-up photograph of a clear glass filled with water, ice cubes, and fresh ingredients. Several slices of kiwi fruit are visible, along with a sprig of mint leaves. The glass is condensation-covered, suggesting it is cold. A red circular graphic is overlaid on the right side of the image, containing the text 'ADDITIONAL INFORMATION'.

**ADDITIONAL
INFORMATION**

EU-FLAVOUR REGULATION¹



Symrise Statement "Labelling Scenarios", March 2024

EU-FLAVOUR REGULATION¹

This Regulation lays down rules on flavourings and food ingredients with flavouring properties for use in and on foods with a view to ensuring the effective functioning of the internal market while providing a high level of protection of human health and a high level of protection of consumers, including the protection of consumers' interests and fair practices in food trade, taking due account of the protection of the environment.



Th. Geyer Ingredients GmbH & Co. KG

Im Wesertal 11, D-37671 Hörter

Tel.: +49 5531 7045-0

Fax: +49 5531 7045-200

ingredients@thgeyer.de

www.thgeyer.com

