

FLAVORS APPROPRIATE FOR USE IN CHOCOLATE

Item #	Flavor
0535	Almond
0380	Amaretto
0700	Amaretto, Nutty
0100	Anise Oil, Natural
0350	Apple*
0282	Apple Pie, Natural
0290	Apricot*
0250	Banana Cream*
0830	Bavarian Cream*
2060	Bergamot
0880	Black Cherry
0065	Blood Orange
0701	Cappuccino
0680	Cheesecake
0160	Cherry
0702	Cherry, Washington
0010	Cinnamon*
0332	Cinnamon, Hot
0212	Cinnamon Roll*
0232	Citrus Blossom
0080	Clove
0220	Coconut*
0370	Coffee*
0712	Coffee, Kona
0272	Cookies and Cream
0704	Cool Crème de Menthe
0890	Cream Cheese Icing
0510	Crème de Menthe*
0312	Cucumber Serrano
2190	Eucalyptus
0292	Fruit Punch
0540	Ginger
0180	Grape*
0670	Grapefruit, Natural
0708	Hazelnut, Creamy
0130	Horehound
6030	Hot Chili
0710	Irish Cream
0154	Jalapeño, Natural

Item #	Flavor
0412	Key Lime
2270	Lavender
0840	Lemonade
0020	Lemon, Natural
2280	Lemongrass
0300	Licorice
0110	Lime, Natural
0716	Maple, Canadian
0860	Menthol-Eucalyptus
0850	Mint Chocolate Chip
0520	Nutmeg
0706	Orange Brandy
0800	Orange Cream*
0060	Orange Oil, Natural
0070	Peppermint, Natural
0400	Pina Colada
0240	Pineapple
0630	Pistachio
0442	Pomegranate*
0810	Pralines and Cream*
0570	Pumpkin
0160	Raspberry*
0714	Raspberry, Royal
0610	Red Licorice
2420	Rosemary
0120	Sassafras
0550	Sparkling Wine
0090	Spearmint Oil, Natural
0320	Strawberry*
0711	Strawberry Banana
0322	Strawberry Kiwi*
0470	Tangerine, Natural
0622	Teaberry
2470	Thyme Oil, Natural
0500	Tropical Punch
0691	Vanilla*
0260	Watermelon
0050	Wintergreen, Natural
0030	Wintergreen, Artificial

*May cause thickening in chocolate; add cocoa butter or oil to thin/smooth