



# OLEORESINS

Item No.	Description	Information and Minimum Volume Oil Content ML/100G	Flash Point F°
E:3019	Oleoresin Allspice	Min 20	>200
E:44101	Oleoresin Anise	Min 10	168
E:44775	Oleoresin Basil	Min 20	165
E:45180	Oleoresin Capsicum	500,000 Scoville Heat Units 1800 Color Units	>200
E:45460	Oleoresin Capsicum	500,000 Scoville Heat Units 4,000-6,000 Color Units	>200
E:45351	Oleoresin Capsicum	1,000,000 Scoville Heat Units 1800 Color Units	>200
E:45350	Oleoresin Capsicum	1,000,000 Scoville Heat Units 3500 Color Units	>200
E:42264	Oleoresin Capsicum	1,000,000 Scoville Heat Units 4,000-6000 Color Units	>200
E:44103	Oleoresin Caraway	Min 30	154
E:44104	Oleoresin Cardamom	Min 50	130
E:21085	Oleoresin Celery Seed	Min 8.5	168
E:21099	Oleoresin Celery Seed	Min 10	168
E:1113	Oleoresin Cilantro Leaf	Min 15	168
E:45060	Oleoresin Cinnamon	Min 40	180
E:45070	Oleoresin Cinnamon	Min 62	180



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Item No.	Description	Information and Minimum Volume Oil Content ML/100G	Flash Point F°
E:92497	Oleoresin Clove Buds	Min 20	>200
E:23336	Oleoresin Coriander	Min 6	168
E:20890	Oleoresin Cumin	Min 10	130
E:42481	Oleoresin Fennel	Min 10	158
E:42151	Oleoresin Garlic	Min 15	168
E:25100	Oleoresin Ginger	Min 25	168
E:25101	Oleoresin Ginger	Min 28	168
E:41132	Oleoresin Ginger, African	Min 25	>200
E:5800	Oleoresin Jalapeno	200,000 Scoville Heat Units	168
E:32199	Oleoresin Mace	Min 25	106
E:5845	Oleoresin Marjoram	Min 40	110
E:45144	Oleoresin Nutmeg	Min 35	115
E:5855	Oleoresin Onion	Min 1	180
E:52827	Oleoresin Oregano	Min 15	168
E:3415	Oleoresin Parsley Seed	Min 12	168



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Item No.	Description	Information and Minimum Volume Oil Content ML/100G	Flash Point F°
E:28340	Oleoresin Paprika	40,000 Color Units	168
E:8800	Oleoresin Paprika	80,000 Color Units	168
E:8801	Oleoresin Paprika	100,000 Color Units	168
E:82597	Oleoresin Pepper, Black	Piperine 36%, Min 15	132
E:2817	Oleoresin Pepper, Black	Piperine 40%, Min 20	132
E:41996	Oleoresin Pepper, White	Piperine 40%, Min 12	132
E:2019	Oleoresin Pimento	Min 20	>200
E:5866	Oleoresin Rosemary	Min 10	170
E:5992	Oleoresin Rosemary (Anti-oxidant Quality)	Nil	168
E:41170	Oleoresin Sage Dalmatian	Min 30	145
E:42139	Oleoresin Thyme	Min 10	176
E:25460	Oleoresin Bourbon Vanilla 20-fold	N/A	175

### Water Soluble Extracts

E:44778	Oleoresin Basil, Water Soluble	Min 10	168
E:92497	Oleoresin Capsicum, Water Soluble	350,000 Scoville Heat Units 650 Color Units	>200



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Item No.	Description	Information and Minimum Volume Oil Content ML/100G	Flash Point F°
E:110296	Oleoresin Celery, Water Soluble	Min 4	>120
E:41797	Oleoresin Chipotle, Water Soluble	250,000 Scoville Heat Units	>200
E:11111	Oleoresin Cilantro, Water Soluble	Min 0.5	168
E:92196	Oleoresin Cinnamon, Water Soluble	Min 40	>200
E:97145	Oleoresin Cumin, Water Soluble	Min 3	>200
E:41897	Oleoresin Jalapeno, Water Soluble	200,000 Scoville Heat Units	>200
E:52828	Oleoresin Oregano, Water Soluble	Min 1.25	>200
E:28345	Oleoresin Paprika, Water Soluble	40,000 Color Units	>200
E:3416	Oleoresin Parsley, Water Soluble	Min 5	>200
E:110496	Oleoresin Pepper, Black, Water Soluble	Piperine 8%, Min 4	165
E:28761	Oleoresin Rosemary, Water Soluble	Min 4	>200
E:110396	Oleoresin Turmeric, Water Soluble	8.5% Curcumin	>200

## CO<sub>2</sub> Extracts

E:101196	Paprika Co2 Extract	80,000 Color Units	>200
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**Trilogy™**  
FLAVORS

WHERE INSPIRATION, INSIGHTS, AND INNOVATION INTERSECT



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Item No.	Description	Information and Minimum Volume Oil Content ML/100G	Flash Point F°
<b>Natural Concentrates</b>			
F:92096	Green Bell Pepper Concentrate, Natural (Oil Soluble)		>200
F:41597	Roasted Garlic Concentrate, Natural (Oil Soluble) #209		>200
F:41397	Roasted Onion Concentrate, Natural (Oil Soluble) #108		>200
F:91496	Sweet Onion Concentrate WONF (Oil Soluble) #102,		>200

## THE TRILOGY METHOD

DISCOVER RECOMMEND COLLABORATE DELIVER



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