
TABLE OF CONTENTS AND CATEGORY DESCRIPTION

Page 1 **Table of Contents**

Page 5-13 **Flavor Concentrates and Emulsions** — are gum/water based, are made from the finest oils, and impart intense flavor. They have a consistency similar to icing and cake batter and, therefore, do not “water down” a mixture. Most also add color to the finished product. This category includes:

- Party Emulsions—made exclusively for use in children’s confectionary treats
- Holiday Emulsions—seasonal favorites

Concentrates and Emulsions have limitless applications in the bakery, creamery, and soda shop.

Page 14 **Flavor Extracts and Special Purpose Flavors**— Extracts are alcohol/water dilutions of natural oils. Extracts do not add color to the finished product. Extracts are generally used in products which do not require baking, such as icings. Special Purpose Flavors are a unique group of flavors which serve a particular need for the ice cream and/or bakery industry.

Page 15 **Color Solutions**— Liquid color packaged in gallons



FLAVOR CONCENTRATES AND EMULSIONS

Almond Emulsion

P617

Almond Emulsion is a highly concentrated gum-based liquid flavor. Aside from imparting a characteristic almond flavor, this emulsion may also be used to emphasize other flavors, such as vanilla, chocolate, blueberry. Almond Emulsion may be used effectively in white cake and angel food cake. In Pastries where almond paste is added, it may be utilized to increase flavor level.

Flavor Type: Artificial

Usage: Dough Batter Icing: 3-5 oz. to 100 lbs.

Color: White

Ice Cream: 4-5 oz. to 5 gals. Mix

Fountain Syrup: 4 oz. to 1 gal. Simple Syrup

Almond Delight Emulsion (No Sugar Added)

P331

This emulsion has a great almond flavor without the added sugar. The fountain syrup recipe

Flavor Type: Artificial

Usage: Dough Batter Icing: 3-5 oz. to 100 lbs.

Color: White

Ice Cream: 4-5 oz. to 5 gals. Mix

Fountain Syrup: 4 oz. to 1 gal. Simple Syrup



FLAVOR CONCENTRATES AND EMULSIONS

Apple Pie Emulsion

P625

Apple Pie Emulsion mimics the taste of a hot apple pie including the ice cream on top. Add exclusively in batters and mixes or combined with fillings for an exceptional dessert.

Flavor Type: N&A

Usage: Dough Batter Icing: 8 oz. to 100 lbs.

Color: Caramel

Ice Cream: 4-6 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup

Banana Delight Concentrate

P301

Banana Delight is a blend of natural materials, fortified with an imitation flavor, judiciously added to bring out the subtle flavor of fully ripened bananas. This product is recommended for general bakery work in cakes, cookies, muffins, icings, puddings, and fillings. Banana Flavor is exceptional when blended with other complimentary flavors such as butter, coconut, and pineapple to create unique and delectable treats.

Flavor Type: Natural & Artificial

Usage: Dough Batter Icing: 2-3 oz. to 100 lbs.

Color: Pale Yellow

Ice Cream: 4-5 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup

Blueberry Emulsion

P623

Blueberry Emulsion is a mixture of natural and artificial ingredients, blended to capture the essence of fresh Wild Maine berries. It will flavor and color cakes, cookies, breads, muffins, icings, puddings, fillings, etc. Try Blueberry Emulsion in combination with vanilla and/or lemon. In muffins and pastries where fresh blueberries are added, integrate the flavor emulsion to increase palatability.

Flavor Type: Natural & Artificial

Usage: Dough Batter Icing: 4-6 oz. to 100 lbs.

Color: Deep purple

Ice Cream: 3-4 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup

Blueberry Delight Emulsion N&A

(No Added Color)

P330

This emulsion has the same great taste of P623 but without added color.

Flavor Type: Natural & Artificial

Usage: Dough Batter Icing: 4-6 oz. to 100 lbs.

Color: Off White

Ice Cream: 3-4 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup



FLAVOR CONCENTRATES AND EMULSIONS

Butter Flavor Sweet Cream Type

P601

Most bakery production now is done with shortening rather than butter. Because of this, it is necessary to make up the flavor deficit with butter flavor. When used as directed, Sweet Cream Butter Flavor will add the distinct note of fresh pure butter.

Flavor Type: Artificial Usage: Dough Batter Icing: 2-3 oz. to 100 lbs.
Color: Golden Orange

Butter N&A Emulsion

P333

When used as directed, Butter Emulsion will add the distinct note of fresh pure butter.

Flavor Type: Natural & Artificial Usage: Dough Batter Icing: 2-3 oz. to 100 lbs.
Color: Golden Yellow

Butter Vanilla Delight N&A

P632

Butter Vanilla Delight combines butter and vanilla flavors into one concentrate.

Flavor Type: Natural & Artificial Usage: Dough Batter Icing: 4-6 oz. to 100 lbs.
Color: Pale Orange

Buttery Pecan Concentrate

P303

Buttery Pecan Concentrate is recommended for general bakery work in cakes, cookies, icings, glazes, candies, puddings, and ice cream. The fountain syrup recipe makes a delectable addition to coffee and espresso beverages.

Flavor Type: Artificial Usage: Dough Batter Icing: 3-4 oz. to 100 lbs.
Color: Caramel Brown Ice Cream: 4-5 oz. to 5 gals. Mix
Fountain Syrup: 2 oz. to 1 gal. Simple Syrup

Caramel Emulsion

P628

Caramel Emulsion adds a smooth, creamy flavor to baked goods and ice cream. Try adding to syrup and cake glazes for a phenomenal finish. The fountain syrup recipe makes a delectable addition to coffee and espresso beverages.

Flavor Type: Artificial Usage: Dough Batter Icing: 8-10 oz. to 100 lbs.
Color: Tannish brown Ice Cream: 4-6 oz. to 5 gals. Mix
Fountain Syrup: 4 oz. to 1 gal. Simple Syrup



FLAVOR CONCENTRATES AND EMULSIONS

Cinnamon Emulsion

P627

Cinnamon Emulsion is a highly concentrated gum-based liquid flavor. Use Cinnamon to emphasize other flavors, such as vanilla and chocolate.

Flavor Type: Artificial

Usage: Dough Batter Icing: 4-6 oz. to 100 lbs.

Color: White

Ice Cream: 2-3 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup

Coconutty Concentrate

P305

Coconutty Concentrate imparts a characteristic fresh "Toasted" coconut flavor in the finished product. Coconutty is exceptional when blended with other complimentary flavors such as almond, butter, vanilla, strawberry, banana, and pineapple.

Flavor Type: Artificial

Usage: Dough Batter Icing: 6-8 oz. to 100 lbs.

Color: Colorless to amber

Ice Cream: 4-5 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup

Cream Cheese Emulsion

P630

Cream Cheese Emulsion is a rich, creamy flavor. Include in donut mixes, bunt cakes, pudding cakes exclusively or mix with cream cheese for added flavor.

Flavor Type: Natural & Artificial

Usage: Dough Batter Icing: 6-8 oz. to 100 lbs.

Color: Off White

Ice Cream: 3-4 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup

Lemon Delight Emulsion w/ Citral (No Added Sugar)

P332

Lemon Emulsion conveys a distinctive lemon flavor and aroma to limitless bakery items. Lemon blends well with vanilla and butter, and acts as an enhancer when used in conjunction with other flavors. This emulsion has a great lemon flavor without added sugar.

Flavor Type: Natural

Usage: Dough Batter Icing: 3-5 oz. to 100 lbs.

Color: Pale Yellow

Ice Cream: 4-5 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup



FLAVOR CONCENTRATES AND EMULSIONS

Lemon Emulsion

P618

Lemon Emulsion conveys a distinctive lemon flavor and aroma to limitless bakery items. Lemon blends well with vanilla and butter, and acts as an enhancer when used in conjunction with other flavors.

Flavor Type: Natural

Usage: Dough Batter Icing: 3-5 oz. to 100 lbs.

Color: Pale Yellow

Ice Cream: 4-5 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup

Maple Delight Concentrate

P309

Maple Delight is a rich, dark aromatic flavor. Aside from addition into baked goods and ice cream, try adding to syrup and cake glazes for a phenomenal finish. The fountain syrup recipe makes a delectable addition to coffee and espresso beverages.

Flavor Type: Natural & Artificial

Usage: Dough Batter Icing: 3-4 oz. to 100 lbs.

Color: Dark Brown

Ice Cream: 4-5 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup

Orange Zest Concentrate

P312

Orange Zest is blended from the finest Florida cold pressed Valencia orange oil. Add Orange Zest to bread mixes, coffee cakes, and King Cakes. This flavor blends well with vanilla and chocolate.

Flavor Type: Natural

Usage: Dough Batter Icing: 6-7 oz. to 100 lbs.

Color: Pale Orange

Ice Cream: 2-3 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup

Pina Colada Emulsion

P624

Pina Colada Emulsion combines various ingredients to create a delicious tropical taste. Add to crushed pineapple, fruit fillings, or cream fillings to enhance layer cakes and cream pies.

Flavor Type: Natural & Artificial

Usage: Dough Batter Icing: 6-8 oz. to 100 lbs.

Color: White

Ice Cream: 4-5 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup



FLAVOR CONCENTRATES AND EMULSIONS

Pineapple Delight Concentrate

P315

Pineapple is a mixture of natural and artificial ingredients, blended to mimic the taste of fresh, fully ripened pineapple rings. Aside from limitless uses in general baked goods, it can be added to crushed pineapple and/or pineapple filling to enhance upside down cakes and layer cakes. Pineapple is excellent combined with strawberry, banana, coconut, etc.

Flavor Type: Natural & Artificial

Usage: Dough Batter Icing: 8-10 oz. to 100 lbs.

Color: Amber

Ice Cream: 4-5 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup

Praline Delight Concentrate

P323

Praline Delight adds a smooth, buttery flavor with a distinct pecan taste. This concentrate is recommended for general bakery work in cakes, cookies, icings, glazes, candies, puddings, and ice cream. The fountain syrup recipe makes a delectable addition to coffee and espresso beverages.

Flavor Type: Natural & Artificial

Usage: Dough Batter Icing: 6-8 oz. to 100 lbs.

Color: Brown

Ice Cream: 4-6 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup

Rompin' Rum Concentrate

P313

Rompin' Rum reproduces the essence of fine Jamaican Rum. Parasol recommends this rum flavor for general bakery work in icings and pastries where rum is appropriate, such as sweet rolls, icings, and rum cakes. Rompin' Rum can also be used at a low level to enhance vanilla or coffee flavors, and is excellent when combined with tropical or citrus flavors.

Flavor Type: Artificial

Usage: Dough Batter Icing: 4-5 oz. to 100 lbs.

Color: Golden Yellow

Ice Cream: 4-5 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup

Rum Flavor

P604

This rum flavor is very concentrated and as a result is more economical. While the suggested usage is approximately 2 oz. per 100 lbs., start with a lesser amount and increase after checking the flavor level. Rum Flavor can be used to make delicious Rum Cakes, Butter Rum Cakes, Holiday Cookies and can be added to pastry dough, icings, and fillings.

Flavor Type: Artificial

Usage: Dough Batter Icing: 2 oz. to 100 lbs.

Color: Clear Orange



FLAVOR CONCENTRATES AND EMULSIONS

Sour Cream Emulsion

P626

Sour Cream Emulsion is a rich, creamy flavor. Include in donut mixes, bunt cakes, pudding cakes exclusively or mix with sour cream for added flavor.

Flavor Type: Artificial

Usage: Dough Batter Icing: 8-10 oz. to 100 lbs.

Color: Clear White

Ice Cream: 4-5 oz. to 5 gals. Mix

Strawberry Delight Concentrate

P314

Strawberry Delight captures the essence of fresh, juicy strawberries. It will incorporate flavor and color to shortcakes, strawberry glazes, muffins, etc. Try Strawberry Delight in combination with vanilla and other fruit flavors. Integrate Strawberry Delight into desserts where fresh strawberries are added.

Flavor Type: Natural & Artificial

Usage: Dough Batter Icing: 3-4 oz. to 100 lbs.

Color: Red

Ice Cream: 4-5 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup

Strawberry Blend Emulsion

P670

Strawberry Blend Emulsion is a mixture of natural and artificial ingredients, blended to capture the essence of fresh, sweet strawberries. It will flavor and color cakes, cookies, breads, muffins, icings, puddings, fillings, etc. In muffins and pastries where fresh strawberries are added, integrate the flavor emulsion to increase palatability.

Flavor Type: Natural & Artificial

Usage: Dough Batter Icing: 8-10 oz. to 100 lbs.

Color: Reddish Pink

Ice Cream: 4-5 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup

Yellow Cake Emulsion

P629

Yellow Cake Emulsion is recommended for general bakery work in cakes, cookies, icings, glazes, candies, puddings, and ice cream. The fountain syrup recipe makes a delectable addition to coffee and espresso beverages.

Flavor Type: Natural & Artificial

Usage: Dough Batter Icing: 6-8 oz. to 100 lbs.

Color: Pale Brown

Ice Cream: 3-4 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup



PARTY EMULSIONS

Bubble Gum Party Emulsion

P671

Bubble Gum Party Emulsion is a unique fresh flavor intended to tantalize young connoisseur's taste buds. Add Bubble Gum Emulsion to birthday cakes (batter and/or icing), cupcakes, and cookies to be the hit of the party. Bubble Gum Emulsion contains no added color so you can choose if and what color to add to your treats.

Flavor Type: Artificial

Usage: Dough Batter Icing: 8-10 oz. to 100 lbs.

Color: Clear

Ice Cream: 4-5 oz. to 5 gals. Mix

Cotton Candy Party Emulsion

P672

Cotton Candy Party Emulsion is a unique fresh flavor intended to tantalize young connoisseur's taste buds. Add Cotton Candy Emulsion to birthday cakes (batter and/or icing), cupcakes, and cookies to be the hit of the party. Cotton Candy Emulsion contains no added color so you can choose if and what color to add to your treats.

Flavor Type: Artificial

Usage: Dough Batter Icing: 8-10 oz. to 100 lbs.

Color: Clear

Ice Cream: 4-5 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup

Grape Party Emulsion

P673

Grape Party Emulsion is a scrumptious fruity flavor. Add Grape Emulsion to birthday cakes (batter and/or icing), cupcakes, and cookies to be the hit of the party.

Flavor Type: Natural & Artificial

Usage: Dough Batter Icing: 8-10 oz. to 100 lbs.

Color: Purple

Ice Cream: 4-5 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup



HOLIDAY EMULSIONS

Carrot Cake Holiday Emulsion

P674

Carrot Cake Emulsion is developed specifically to enhance the flavor, color, and aroma of your holiday desserts. This emulsion adds carrot and cinnamon notes to cakes, cookies, breads, and muffins, etc. Add in conjunction to shredded carrots or in place of for an economical dessert.

Flavor Type: Natural & Artificial Usage: Dough Batter Icing: 8-10 oz. to 100 lbs.

Color: Pale Orange

Ice Cream: 4-5 oz. to 5 gals. Mix

Cranberry Holiday Emulsion

P675

Cranberry Emulsion is a mixture of natural and artificial ingredients, blended to capture the essence of fresh berries. Cranberry Emulsion will add flavor and color to baked goods, as well as toppings and fillings. Try Cranberry Emulsion in combination with vanilla and/or a hint of peppermint. Add Flavor Emulsion with fresh cranberries to increase flavor identification economically.

Flavor Type: Natural & Artificial Usage: Dough Batter Icing: 6-8 oz. to 100 lbs.

Color: Red

Ice Cream: 4-5 oz. to 5 gals. Mix

Fountain Syrup: 2 oz. to 1 gal. Simple Syrup

Egg Nog Holiday Emulsion

Egg Nog Emulsion is developed specifically to enhance the flavor, color, and aroma of your holiday desserts. This emulsion adds egg custard, rum, cinnamon and nutmeg notes to cakes, cookies, breads, and muffins, etc.

Flavor Type: Natural & Artificial Usage: Dough Batter Icing: 8-10 oz. to 100 lbs.

Color: Yellow

Ice Cream: 4-5 oz. to 5 gals. Mix



FLAVOR EXTRACTS

Almond Extract

P612

This Extract is an alcohol and water dilution of almond oil. It is used in products which do not require baking, such as icings and ice cream base.

Flavor Type: Artificial

Usage: Icing: 6-12 oz. to 100 lbs.

Color: Water White

Ice Cream: 4-5 oz. to 5 gals. Mix

Lemon Extract

P608

Lemon Extract is an alcohol and water dilution of natural cold pressed lemon oil. It is used in products which do not require baking, such as icings and ice cream.

Flavor Type: Natural

Usage: Start Usage at 4 oz. to 100 lbs. Icing or 5 gals. Mix.

Color: Faint Yellow

Add additional flavor as needed to achieve desired

SPECIAL PURPOSE FLAVORS

Black Walnut Delight

P600

Black Walnut Delight is a combination of natural flavors, Pure Vanilla Extract, and caramel color. This flavor is most commonly used to make premium black walnut ice cream.

Flavor Type: Natural

Usage: Ice Cream: 2.5 oz to 5 gals. Mix

Color: Rich Brown

Rye Bread Flavor

P605

Rye Bread Flavor is a special flavor for coloring and flavoring rye bread.

Flavor Type: Natural

Usage: Bread Dough: 4-6 oz. to 25 lbs.

Color: Dark Brown

Strawberry Special Flavor (Ice Cream)

P606

This strawberry flavor is specifically formulated to make strawberry ice cream.

Flavor Type: Artificial

Usage: Ice Cream: 2-3 oz. to 5 gals. Mix

Color: Reddish Pink

To Order Call: 800-310-6553



COLOR BLEND SOLUTIONS

Blue Color Solution	P709
Caramel Color (Double Strength)	P719
Color It Egg Shade Solution	P708
Orange Color Solution	P716
Red Color Solution	P710
Strawberry Color Solution	P717