



1) alcohol aroma*

product number	product name	alcohol content (vol.)	recommended dosage/100	minimum durability	marking according to regulation of 1334/2008
50023	pineapple aroma	60%	1	6 months	flavor
50010	English bitter aroma	50%	1	6 months	natural flavor
50060	Brandy aroma	50%	1	6 months	natural flavor
50007	cranberry flavor	40%	3	6 months	flavor
50090	herbal aroma (extract)	60%	3	6 months	natural flavor
50122	black currant aroma	40%	3	12 months	flavor
50120	lemon aroma	60%	3	6 months	natural flavor
50110	Curacao aroma	70%	1	3 months	natural flavor
50110	chocolate aroma	50%	3	6 months	flavor
50288	fernet aroma	46%	2	6 months	natural flavor
50210	gin aroma	65%	1	6 months	natural flavor
50911	cherry aroma (griotka)	50%	1	6 months	flavor
50240	bitter almond aroma	60%	1	6 months	natural flavor
50254	raisin aroma	40%	2	6 months	natural flavor
50121	pear aroma	40%	3	12 months	flavor
50270	Chartreuse aroma	70%	3	6 months	natural flavor
50124	Wild strawberry aroma	40%	3	6 months	natural flavor
50006	strawberry aroma	40%	3	6 months	natural flavor
50300	cocoa aroma	60%	3	6 months	natural flavor
50286	Carpathian bitter aroma	70%	1	6 months	natural flavor
50310	coffee aroma	60%	3	6 months	natural flavor
50381	caraway aroma	60%	1	6 months	natural flavor
50410	Aroma of Limousini lignum	40%	0,3	6 months	natural flavor
50124	apricot aroma	40%	3	12 months	flavor
50420	muscat aroma	40%	1	6 months	natural flavor
50278	nougat aroma	60%	1	6 months	flavor
50008	fruit cocktail aroma (mojito)	40%	3	6 months	natural flavor
50500	peppermint aroma	70%	1	6 months	natural flavor
50521	orange aroma	60%	3	6 months	natural flavor
50541	punch aroma	55%	1	6 months	flavor
50570	rum aroma	40%	1	3 months	flavor
50630	plum aroma	40%	1	6 months	natural flavor
50640	vanilla aroma	50%	1	6 months	flavor
50660	aroma vermouth	40%	1	6 months	natural flavor
50680	draft aroma	70%	0,5	6 months	natural flavor
50123	green apple aroma	40%	3	12 months	flavor

*All flavorings are liquid

2) flavors for canning factory*

product number	product name	alcohol content	recommended dosage/100	minimum durability	marking according to regulation of 1334/2008
50020	anise aroma	70%	0,15-1	6 months	natural flavor
50180	fennel aroma	70%	0,15	6 months	natural flavor
50390	aroma for canned cucumbers	70%	0,1	6 months	natural flavor
50400	aroma for sterilized vegetables	70%	0,03-0,2	6 months	natural flavor
50503	aroma chilli	70%	1	6 months	natural flavor
50501	garlic aroma	70%	1	6 months	natural flavor

*All flavorings are liquid



CARAMEL COLOURING

číslo výrobku	název výrobku	recommended dosage/100	minimum durability	origin
50910	caramel E150a	0,1	12 months	natural
50940	caramel E150c (for beer)	0,5-1	12 months	natural
50900	caramel E150c (for vinegar, smoked meat)	0,05	12 months	natural



1) single-spice extracts*

product number	product name	base	recommended dosage/100	minimum durability
5332498	extract bay leaf B	flour	as natural spices	3 months
5330488	extract bay leaf S	salt	as natural spices	3 months
5333458	garlic extract B	flour	as natural spices	3 months
5333431	garlic extract S	salt	as natural spices	3 months
5333868	chilli extract S	salt	as natural spices	3 months
5333868	chilli extract B	flour	as natural spices	3 months
5333104	extract of cumin B	flour	as natural spices	3 months
5333265	extract of coriander B	flour	as natural spices	3 months
5333321	turmeric extract S	salt	as natural spices	3 months
5333320	turmeric extract B	flour	as natural spices	3 months
5333224	extract of marjoram B	flour	as natural spices	3 months
5333240	extract of marjoram S	salt	as natural spices	3 months
5331497	extract of nutmeg B	flour	as natural spices	3 months
5331496	extract of nutmeg S	salt	as natural spices	3 months
5331698	extract allspice B	flour	as natural spices	3 months
5330793	extract allspice S	salt	as natural spices	3 months

5331890	hot pepper extract B	flour	as natural spices	3 months
5330020	hot pepper extract S	salt	as natural spices	3 months
5331191	sweet paprika extract B	flour	as natural spices	3 months
5330012	sweet paprika extract S	salt	as natural spices	3 months
5330037	extract of pepper S	salt	as natural spices	3 months
5331392	extract of pepper B	flour	as natural spices	3 months
5331995	cinnamon extract B	flour	1	3 months
5330981	extract of thyme S	salt	as natural spices	3 months
5331882	ginger extract B	flour	as natural spices	3 months
5354004	aroma bacon	salt	0,05-0,1	6 months
5333535	aroma ham	salt, salt+starch	for use	6 months
5333536	aroma onion	salt, salt+starch	for use	6 months
5333080	spice ham salami	flour	0,1	3 months
5333530	cheese aroma	salt	0,2	6 months
5333113	aroma of pork liver	flour	0,3-0,5	6 months
5333057	aroma tomato paste	flour	0,1-0,2	6 months

*extracts are loose

*extracts are natural



2)mixture for seasoning potato chips*

product number	product name	base	recommended dosage/100	minimum durability
5354008	garlic extract	salt	0,1-0,2	6 months
5354005	extract of garlic and herbs	salt	0,2	6 months
5354009	paprika extract	salt	0,1	6 months
5354003	cheese aroma	salt	0,2	6 months
5354006	aroma cheese and herbs	salt	0,2	6 months

*extracts are loose

*extracts are natural

3) mixtures of spices*

product number	product name	base	recommended dosage/100	minimum durability
5333538	spices for sterilized cucumbers	salt	1	3 months
5353164	spices for savory pasta („HARISSA“)	salt	1	3 months
5333523	spices for mustard piquant	flour,salt	0,1	3 months
5333513	spices for mustard classic	flour,salt	0,1	3 months
5333531	spices for mustard french	flour,salt	0,1	3 months
5333528	spices for mustard with tarragon	flour,salt	0,1	3 months
5333111	spices for liver pate	flour	0,3	3 months
5336700	spices for ketchup	flour	0,2	3 months
5333303	spices for fish	salt	1,5	3 months
5334013	gingerbread spices	flour	1	3 months

*extracts are loose

*extracts are natural

EMULSION



product number	product name	base	recommended dosage/100	minimum durability
5332421	garlic emulsion	EMULSION	as natural spices	6 months
5332556	cumin emulsion	EMULSION	as natural spices	6 months
5332557	marjoram emulsion	EMULSION	as natural spices	6 months
5332417	sweet paprika emulsion	EMULSION	as natural spices	6 months
5332558	pepper emulsion	EMULSION	as natural spices	6 months
5334001	Hot pepper emulsion	EMULSION	1,2	6 months
5332605	Emulsion for dry sausage	EMULSION	0,5	6 months
5332407	emulsion for soft salami	EMULSION	0,5	6 months
5332607	emulsion pork liver	EMULSION	0,3-0,5	6 months

*emulsions are viscous

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