

Flavours & colours for baking

Premium range



Aromatic

Flavours for baking inspired by nature

First-class flavours for a pure, rich and natural taste for baking, confectionary and desserts. By combining the treasures of nature and the passion for flavours, Aromatic opens up to new taste sensations. Try something different in your baking and let the flavour add the final touch to your recipe.



Fruit & berry

Apple
Banana
Mango
Pear
Pineapple
Raspberry
Strawberry



Citrus

Bitter lemon
Bitter orange
Citrus
Mandarin
Orange

With or without colour

Many flavours are available with as well as without colour, based on the same basic recipe. The colours come from nature and enhance the experience by inviting the eyes into the tasting.

Liquor

Arrack
Brandy
Rum



Dosage

Recommended dosage varies between 5-15 g/kg, depending on the concentration of the different flavours.

Spice

Cardamom
Cinnamon
Licorice
Saffron
Vanilla
Vanilla Bourbon
Vanilla Tahiti



Nuts & beans

Bitter Almond
Chocolate
Coconut
Irish Coffee
Mocha
Pistachio
Roasted Coffee
Spanish Mocha
Sweet Almond

Toffee

American Cola
Caramel Maple
English Toffee



Creamy chocolate & orange muffins

1030 gr	Butter
1020 gr	Sugar
700 gr	Demerara sugar
50 gr	Vanilla natural flavour*
360 gr	Cocoa powder
950 gr	Wheat flour
15 gr	Salt
1030 gr	Egg
100 gr	Orange natural flavour*
	Chocolate chipits

Mix butter, sugar and vanilla flavour with a paddle.

Sift and mix cocoa powder, flour and salt.

Add egg and the dry ingredients into the butter blend. Add the orange flavour.

Fill 55 gr in muffin trays and top with chocolate chipits. Bake at 180 °C for 18-22 minutes. The muffins are ready when they are still creamy inside.



The flavours can be used in...



Frozen desserts

Use in desserts, for example ice cream, sorbet, parfait, panna cotta, mousse and sauces.



Bakery & patisseries

Use in fillings, whipped cream, icing, topping, jellies, biscuits and meringues. Also in sponges, pound cakes, sweet dough and other baked products.



Confectionery

Use in all sorts of confectionery, such as marzipan products, chocolate, truffles and sweets.

High quality is a mission

The raw materials for the flavours come from all over the world, which means that we make great demand for high quality. Some ingredients are further refined in our own manufacturing process, and the product quality is continuously controlled during and after the production.

Five fast facts

Liquid



Convenient smooth consistency, which easily disperses in the application.

Package



Easy to dose and comes in packages of ½ kg, 1 kg, 5 kg and 20 kg.

Stable



Fat and water soluble as well as heat and freeze/thaw stable.

Flexible



For artisan and industrial use in baked and unbaked applications.

Balanced



Well balanced flavours that give a fine and natural taste and colour.

Concentrated flavour range

For bakeries with a large-scale production we recommend the more concentrated flavour range – Aropro. Compared with the original flavours, this range is more than ten times concentrated and dosage varies between 1-3 g/kg. The flavours are based on oil or ethanol, are very liquid and uncoloured. The package size covering 4 kg and 20 kg.

Aropro Apple
Aropro Arrack
Aropro Banana
Aropro Butter

Aropro Hazelnut
Aropro Natural Citrus oil
Aropro Natural Orange Oil
Aropro Pistachio
Aropro Raspberry

Aropro Rum
Aropro Strawberry
Aropro Sweet Almond
Aropro Vanilla





Colours of the rainbow

Brighten your bakes and create beautiful recipes with spirited baking colours! This is the kind of colours that make the red velvet cake thrilling and the rainbow cake have a wow factor! The only limit is your own imagination!

A palette of nine vibrant colours to create pastel to bright hues.



Natural

Most of the colours contain natural colouring derived from natural sources. The dye is neutral in taste and scent. Holds a bright colour over time, as well as during heating and freezing.

Application

Water-based colouring and the most commonly used dyeing method among bakers. Particularly good for attaining pastel hues. Add the colour gently until you have reached the desired tone.

Aromatic

- Technical Competence Centre - A source for innovation and competence

The Technical Competence Centre is the absolute core of Aromatic and have become a valuable source of know-how for our customers. This is where we have gathered all our knowledge and world wide experience of industrial and artisan production. Here we meet our customers and develop new ideas, optimise the baking process and put technologies into practice.

Welcome to the world of professional baking.
Welcome to Aromatic.

Explore! Cake improvers Let the perfect cake sell itself

Dorothy is a range of cake improvers for baking with a fresh and soft feeling that lasts from the day of baking until the last piece. It also simplifies baking by quickly distributing functional ingredients into the cake batter. This range helps you create softer and more indulgent products.



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AB Bakels Aromatic, P.O. Box 92044, SE-120 06 Stockholm, Sweden
Phone +46 8 681 56 00 | E-mail info@aromatic.se | www.aromatic.se