



NATURALLY
FAB SHEET



HiPer Herb & Spices Range

Our superior ‘HiPer’ ranges, which are unique to the ‘Hitchen’ family, are **high performance**, **highly concentrated** natural products delivering **high-impact** taste. Manufactured using multiple process steps including molecular distillation; the reduced time during distillation enhances the flavour profile, whilst insoluble residues are removed, resulting in low colour and excellent solubility for use in beverage flavours.

FEATURES	BENEFITS
Highly concentrated with 24 month shelf life	Low dosage High impact taste No flavour deterioration
High clarity and low in colour	The ‘clear’ desired appearance of the beverage is not altered
Excellent solubility in aqueous systems	Can be added directly to a flavour system <u>or</u> used as a simple dilution into a beverage
Process removes non-volatile, insoluble components and residues that do not contribute to flavour	Increased solubility Reduced colour Concentration of flavour components Low viscosity for ease of handling (compared to the oleoresin)
Produced using rapid distillation and high vacuum conditions	Retains the authentic character and delivers a ‘true-to-taste’ flavour of the whole original botanical spice
Kosher and Halal certification possible	Suitable for a wide range of market opportunities



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Application Information

- Beverage and bakery plus any applications requiring excellent solubility and colour clarity
- Soluble in oil, ethanol and at low levels in triacetin and propylene glycol (simple dilution required)
- Guide dosage: 0.001 – 0.002% dependent on application.

Regulatory Information

- Natural
- Biologically Active Principles: **None** (except HiPer Fennel FN13882, as indicated in the below table**).
- EU Declarable Allergens: **None**
- Labelling declaration options: 'Natural Named Spice Flavouring' or 'Named Spice Extract'.
- All flavouring components listed / approved by IOFI GRL, CODEX, FEMA and EU. Country suitability should always be checked prior to use.

PRODUCT	CODE	FTNF	KOSHER	HALAL	FLAVOUR CHARACTERISTICS
(✓ = Yes, X = No, S = Suitable)					
Ginger Supersoluble	FN11661	100%	✓	✓	Spicy, warm, earthy, aromatic ginger
HiPer Ginger Cochin	FN13878	100%	✓	✓	Spicy, warm, aromatic ginger
HiPer Cardamom	FN13738	100%	✓	✓	Spicy, rich, sweet, slightly perfumed
HiPer Fennel**	FN13882	100%	✓	✓	Strong, sweet aniseed, herbaceous
HiPer Dill Seed	FN10854	100%	S	S	Warm, spicy, slightly anise-like, slightly minty
Hiper Garden Mint**	FN13770	100%	✓	✓	Fresh, herb, green, clean
Hiper Cassia	FN14497	100%	S	S	Sweet spice, clean, bright, confectionery
Hiper Cinnamon	HD10555	100%	S	S	Woody, intense spice, pungent
Massoia Supersoluble	FN11002	100%	✓	✓	Coconut
Spearmint Supersoluble**	FN12011	100%	✓	✓	Fresh, Clean Spearmint.

FTNF = from the named fruit.

**Please refer to Safety Data Sheets and Specifications for further information, BAPs and allergen information.

HD product codes will be allocated a final product code prior to manufacture.

Products can be certified Halal and Kosher prior to manufacture if marked 'S' upon request.