



Snack Application Extracts, Flavors and Colors

Selected Single Flavor Extracts

Description	NR Code	Essential oil content (% w/w)	Approximate Spice Replacement ratio	
Allspice	0006	20	1:30	
Basil	0219	20	1:50	
Capsicum	0404	6.6% capsaicin		UV method
Celery	0901	9	1:25	
Chipotle	4405	0.7% capsaicin		HPLC method
Cilantro	3801	6	1:20	
Clove	1012	70	1:20	
Coriander	1102	30	1:33	
Cumin	1205	25	1:20	
Dill Seed	1302	35	1:25	
Garlic	1701	15	1:15	
Garlic, roasted	1715			
Ginger	1847	25	1:25	
Jalapeno	3902	3.3% capsaicin		UV method
Marjoram	2202	40	1:33	
Nutmeg	2503	40	1:33	
Onion	2601	1	1:30	
Onion, roasted	2618			
Oregano	2701	5	1:25	
Pepper, Black	3101	18	1:33	37 – 40% piperine
Pepper, White	3201	10	1:25	40 – 45% piperine
Rosemary	3403	10		For flavor
Sage	3312	30	1:25	
Thyme	3601	10	1:20	

Selected Compound Flavors

Description	NR code	Suggested dosage (% as consumed)
Barbeque Spice	4124	0.5%
Cajun Spice	0393	0.5%
Curry	4490	0.5%
Italian Spice Blend	4129	0.5%
Moroccan Spice Blend	4435	0.5%
Pizza Spice	4445	0.5%
Sriracha	6967	0.5%

Selected Natural Colors

Description	NR code	specification
Annatto	4206	4.2 – 4.5% bixin
Beta carotene	4136	1% beta carotene
Cheddar cheese colour	4220	
Turmeric	3709	6.5% curcumin

80 Telson Road, Markham ON Canada L3R 1E5
 ph 905 477 2441 www.ecomfoods.com