

The Good  
Taste People.



FLAVORCAN  
INTERNATIONAL INC



# *Fresh. Fit. Flavor.*

Fruit and vegetable flavors to perk up your palate.

From sweet to tart, hearty to playful, aromatic to earthy, the possibilities are endless and the flavors perfect, every time.

## Fruity Flavors

From traditional fruits to exotic and everything in between. We offer a mix of vibrant fruit flavors that allow you to explore every region of the world as if you picked them from the tree yourself.

## Next-level Veg

Veggie flavors plucked right from the garden give you the purest of taste from the earth or off the vine.

***Our favourites:*** Ontario Peach, Strawberry, Orange, Raspberry, Dragon Fruit, Cucumber, Sun Dried Tomato, Avocado, Mirepoix, Fried Potato.



# *Irreplaceable Classics*

Meat, fish, and poultry flavors with hints of home.

Whether it's the buttery taste of an amazing cut of beef or the delicate undertones of fresh salmon, explore the tasty and hearty options.

## A Prime Cut

Smoky, savory, and the taste of the grill. Recreate the perfect mouth-watering bite every time.

## A Fresh Catch

Flavors fresh from the water. Baked, fried or poached, it's always delicious, delectable, and satisfying.

## Hearty Poultry

Quite possibly the coziest flavor, from holiday dinners to soup bases, fried or roasted, poultry flavors bring you back to the dinner table every time.

***Our favourites:*** Roasted Chicken, Steak Crust, Salmon with Lemon and Dill, Crab Meat.







# *Decadent Delight*

Dairy flavors that comfort and lift your soul.

Buttery or creamy, sharp or earthy, sweet or tangy, our unique selection of vegan dairy flavors give you the ability to create taste experiences that are authentic and unmatched.

Desserts, spreads, bases and more. From silky smooth to playfully light, whatever experience you're looking to create, it should be a flavor you can feel.

***Our favourites:*** Whole Milk , Butter, Brie , Parmigiano, Cheddar Cheese, Gorgonzola.

# *Fragrant Flourishes*

Floral flavors that bloom your senses.

Saffron and elderflower, hibiscus and lavender, orange blossom and jasmine – premium floral flavors have sparked creative combinations in dessert, pastries and cocktails.

Fresh flavors that give hints of the exquisite and the promise of sophistication to otherwise everyday items.

**Our favourites:** *Hibiscus, Elderflower, Habanero Hibiscus, Orange Blossom Honey.*







# *Soft. Smooth. Scrumptious.*

Sweet and brown notes that satisfy any craving.

Our delectable and heavenly flavors range from salted caramel to extra-dark chocolate, maple cinnamon to creamy vanilla, giving you the ability to deliver extraordinary tastes that will warm hearts.

## Decadently Sweet

So much more than your typical vanilla or chocolate flavors, our sweet flavors give room for the playfully complex, the stunningly simple, and anything in between.

## Caramel Goodness

A category all on its own, true caramel flavors give you the rich and salty, sweet and creamy, soft and smooth flavor that reminds you of long summer days as a child.

***Our favourites:*** Maple Bourbon, Decadent Chocolate, Butter Pecan.

# ***Bold and Bubbly***

Complex spirit flavors that add a shot of excitement.

Our distinct sweet, tangy and bitter flavors enhance any plain beverage.

From the beach to the club, a quiet drink on the porch to that special night out – craft cocktails, spirit and flavored liqueurs have become the companion to life's big moments.

We pull inspiration from down south, the far east and our own backyards to enhance your Ready to Drink beverage experience.

***Our favourites:*** *Gin and Tonic, Peach Bellini, Manhattan, Whiskey Sour, Negroni, Paloma.*







# *Fearlessly Adventurous*

Flavors from around the world that invigorate taste buds.

Aromatic and bitter or fiery and intense, our complex international spice flavors will deliver you to fresh new places, every time.

Transform simple, lacklustre, one-dimensional goods into a fervent or soothing experience that defines “flavor” as we know it.

***Our favourites:*** Hatch Chili, Salsa Verde, Ras El Hanout, Black Bean Jalapeno, Sriracha Garlic, Herb de Provence.



# *Natural Tranquility*

Earthy and musky flavors that encourage deep relaxation.

Whether you want to enhance and play into the natural pine-forest smell, mask an aftertaste, or standardize an aroma, developing custom flavors for every aspect of the cannabis industry takes skill and experience.

Our expertise allows us to produce flavors for edibles and beverages, masking agents, and bitter blockers that pair with the budding industry.





# *Reaction Flavors*

Everyday cooking creates beautiful flavors that we can bottle up and keep forever.

A simple reaction becomes very complex, producing the potent aromas responsible for the characteristic smells of roasting, baking and frying.

An example is how the classic steak is seared, this produces a maillard reaction to create that delicious crust flavor. A flavor you wish you could have all the time. Wish no more because we can recreate that exact melt in your mouth taste!

Our fully dedicated reaction lab produces a whole new palate of complex notes that can't be recreated by simply mixing chemicals together. And best of all, our reaction flavors are all vegan!

*Our capabilities are unlimited however, we are outstanding at pan drippings, chicken skin, steak crust, pork fat and roast beef. Caramel butter tart is another one of our unique reaction flavor offerings.*



# *Beyond Flavor Blending*

We are flavorists that don't settle until we get what we want.

With the science of flavor drying, we can take a liquid flavor and encapsulate it into a powder. This creates shelf life stability and uniformity, no blended flavor can possess.

We have four fully functional spray dryers at our 50,000 sq ft facility, one strictly dedicated to samples, so we can have a spray-dry sample at your door as soon as you would like it.





*Trust that we want to provide you with the absolute best -  
the best investment for the best quality and the best flavor.*

# *Constant Innovation*

Our mission to do even better, never stops.

We dedicate 30% of our staff to research and development, a number higher than the average in the industry. The specialists in our lab have built their careers creating and developing innovative processes, formulas and mixes. We aim to exceed our client's expectations and even our own within our labs.

## Flavor Formats

Liquid  
Powder  
Flavordry (Spray Dried)  
Oil and Water Soluble  
Oleoresin  
Hydroresin  
Essential Oils  
Extracts  
Reaction

## Flavor Classifications

Organic  
Non-GMO  
Vegan  
Gluten Free  
Natural  
Natural and Artificial  
Artificial



Organic | Non GMO | Halal | Peanut Free  
FSSC22000 | Kosher

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