



# Sasa

modern gastronomy

The new range of the Alphabet of flavours offers the essence of every flavour in some drops. You can use it in any gastronomic application to increase a flavour, give a special nuance, combine, it with other flavours or simply enjoy the essence of nature.



	<p><b>Black tea</b> natural extract 50 g 46100058</p>
	<p><b>Aneth</b> natural extract 50 g 46100000</p>
	<p><b>Basil</b> natural-identical flavour 50 g 46100002</p>
	<p><b>Patchulli</b> natural extract 50 g 46100004</p>
	<p><b>Santolina</b> natural extract 50 g 46100006</p>
	<p><b>Hierba luisa</b> natural extract 50 g 46100010</p>
	<p><b>Oregano</b> natural extract 50 g 46100014</p>
	<p><b>Tarragon</b> natural extract 50 g 46100016</p>
	<p><b>Fennel</b> natural extract 50 g 46100022</p>
	<p><b>Rucula</b> nature-identical flavour 50 g 46100024</p>

	<p><b>Juniper</b> natural extract 50 g 46100026</p>
	<p><b>Spearmint</b> natural extract 50 g 46100040</p>
	<p><b>Cajeput</b> natural extract 50 g 46100032</p>
	<p><b>Glacial mint</b> natural extract 50 g 46100038</p>
	<p><b>Green mint</b> natural extract 50 g 46100056</p>
	<p><b>Lemongrass</b> natural extract 50 g 46100012</p>
	<p><b>Lemon balm</b> natural extract 50 g 46100048</p>
	<p><b>Rosemary</b> natural extract 50 g 46100050</p>
	<p><b>Sage</b> natural extract 50 g 46100052</p>
	<p><b>Thyme</b> natural extract 50 g 46100054</p>

**NEW**

They can also find all the flavors in 1 kg container.

