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## (2) Essences of vegetables

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


Garlic
flavour
$50 \mathrm{~g} \quad 46107220$

Ripe tomato
flavour
$50 \mathrm{~g} \quad 46107216$


Fried garlic
flavour
50 g 46107200

Green pea
flavour

$50 \mathrm{~g} \quad 46107210$
$50 \mathrm{~g} \quad 46107214$

Green pepper
flavour
${ }^{5} 50 \mathrm{~g} \quad 46107212$


Raw onion
flavour
$50 \mathrm{~g} \quad 46107204$

## Carrot (sand)

essential oil


