



# 2026 Fall & Winter IDEATION



## Mother Nature's Blends

*Non-GMO, Allergen Free, Seed Oil Free, and Free of Artificial Colors and Flavors*



### Featured Highlight:

#### T560-135: Mother Nature's All Purpose

*An all-purpose Savory blend that is your new secret weapon in the kitchen. A touch of Citrus and Tomato sweetness, with a blend of aromatic Vegetables, Herbs, and Spices brings layers of flavor to any dish.*

### Additional Offerings:

#### T560-138: Mother Nature's Italian Herb & Olive Oil

*From Sunday gravy to weeknight pasta, this Italian blend brings waves of traditional Herbs, including Basil, Parsley, Oregano, and Marjoram, along with elevated White Wine, Lemon, and Olive Oil.*

#### T560-136: Mother Nature's Fajita

*A blend of Red Chiles, along with Oregano, Cumin, Red Bell Pepper, and Lime, transforms a Savory all-purpose blend into this South of the Border inspired favorite.*

## Fall Comforts



### Featured Highlight:

#### T560-302: Roasted Garlic, Maple & Bourbon

*The underlying Caramelization of deeply Aromatic Roasted Garlic is enhanced with Bourbon's Charred Oak, Caramel, and Vanilla notes as well as the rich mellow Sweetness of Maple Syrup.*

### Additional Offerings:

#### T560-304: Spiced Apple & Herb

*Apples drizzled with Amber Honey forms a Sweet based for this Savory Herb seasoning, that also layers a Complex blend of Warm and Earthy Spices and a splash of Fruity Apple Cider Vinegar.*

#### T560-305: Sweet Peach Bacon Jam

*Inspired by the Sweet, Smokey, Salty, Savory Jammy condiment beloved by Foodies: Bacon simmered with Onions, Garlic, Brown Sugar, and Earthy Red Chiles. This Swavory creation gets a Fruity infusion of Real Juicy Peaches.*



## On-Trend Innovation



### Featured Highlight:

#### T560-311: Burnt Orange Winter Ale

*Toasty Dark Brown Ale is laced with Warm Winter Spices in this Sweet and Savory seasoning, and Brightened with a big Juicy squeeze of Orange Juice.*

### Additional Offerings:

#### T560-808: Garlic, Habanero & Grapefruit Twist

*Bursting with Juicy Grapefruit, the signature Floral Bitterness pairs beautifully with Fruity Fiery Habaneros and Aromatic Garlic. This Sweet Spicy Citrus combination is perfect for the modern adventurous palate.*

#### T560-242: Mapled Pumpkin Bourbon Dust

*Iconic Pumpkin Pie Spices layer seamlessly with Sticky Maple Syrup and Warm Vanilla and Oak laced Bourbon to kick-up the Flavor and bolster Pumpkin's subtle Sweetness.*



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## Snack & Bakery Seasonings



### Featured Highlight:

#### T563-147: Christmas Cookie

Inspired by an unexpected combination of flavors in a classic German Holiday treat, Jammy Raspberry balances rich Buttery Shortbread and is infused with a subtle kiss of Mint.

### Additional Offerings:

#### T560-317: Caramel, Banana & Chocolate

This Decadent treat elevates the natural Sweetness of Banana with Dark Chocolate and Bittersweet Caramel that goes beyond simple one-note sweetness.

#### T560-314: Cherry Cordial

Our take on a Cherry Cordial centers around the balance of Sweet Fruity layers, Bright Citrus, and Nuanced Spicing including Cardamom that makes a truly special Cocktail of flavor.

## Sausage Seasonings



### Featured Highlight:

#### T560-083: Chicken & Waffle

The ultimate comfort-food pairing of Fried Chicken's 11 Herbs and Spices served atop Maple Syrup soaked Buttermilk Malted Waffles.

### Additional Offerings:

#### T560-576: Apple, Maple & Bourbon

This Fall favorite is loaded with chopped Apples and Apple Juice, Sticky Maple Syrup, and Bourbon's Charred Caramel notes, with a subtle Warming of Autumnal Spices that will have you coming back every season.

#### T554-698: Charred Garlic & Brown Butter

Complex Maillard browning transforms Roasted Garlic and Browned Butter to reveal a subtle Nutty Sweetness with deep Savory layers.

## Meals Made Easy



### Featured Highlight:

#### T560-588: MME Tikka Masala

This Global sensation is an explosion of Indian flavors, led with a deeply Aromatic complex blend of Warm Masala Spices and Mild Red Chiles, layered with Garlic, Ginger, Tomato and folded together with Creamy Tangy Yogurt.

### Additional Offerings:

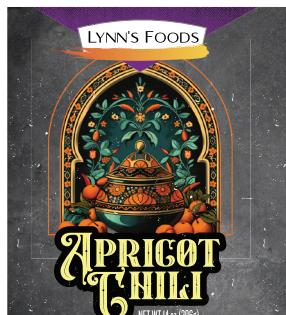
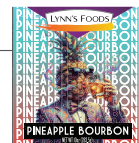
#### T560-966: MME Honey Harissa

North Africa's fragrantly spiced Fiery condiment with Red Chiles, Red Bell Pepper and Tomatoes is layered with sticky Amber Honey to create an explosively flavorful Sweet meats Heat experience.

#### T557-435: MME Teriyaki

This iconic and irresistible Sweet and Savory dish, in addition to Umami-rich Soy Sauce and Brown Sugar, boasts Complex Mirin, Tangy Rice Vinegar, Warm Ginger, Sesame Oil's Toasted depth, with a garnish of Green Onion and Sesame Seeds.

## Lynn's Foods Sauces



### Featured Highlight:

#### 900-455: Apricot Chili

Sweet juicy Apricots, Smoked Paprika, and a subtle yet complex blend of Red and Green Chiles strike a perfect Sweet-Tart-Spicy balance.

### Additional Offerings:

#### L555-514: Sticky Sweet Brown Sugar

Savory Soy Sauce and Toasted Sesame are layered with Roasted Garlic and a pinch of Cayenne and Pepper, then sweetened with sticky Molasses infused Brown Sugar.

#### L555-224: Pineapple Bourbon

A healthy pour of real Bourbon is the base on which savory Soy Sauce, fruity Pineapple, and the toffee sweetness of Brown Sugar build this unexpected Swavory twist on BBQ.



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