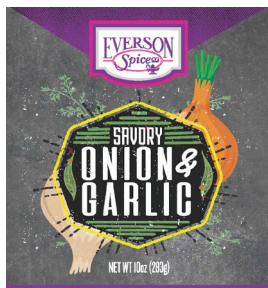




2024 Spring & Summer IDEATION



Burgers



101-473 Savory Onion & Garlic

Layering 4 types of Onion brings a intriguing aroma and sweetness, along with plenty of Garlic and deep Umami notes, paired with bold, but balanced, Blue Cheese

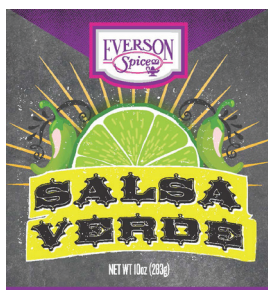
101-802 Southwest Tex Mex

An aromatic blend of Onion, Garlic, Oregano and Spices along with Red Chile combine with plenty of Bold Black Pepper, and are balanced with a Complex Sweetness of Turbinado sugar

T552-688 Sweet Heat BBQ

Complex layers of mild and spicy Red Chiles, along with spices including Cumin and Coriander, while Sweetened with Dark Brown Sugar

Salsa & Guac Blends



T553-520 Citrus Guacamole

Garlic, Onion, Cilantro, and Jalapeno are brightened with a blend of several types of Citrus, including Key Lime to really transform the flavor into something special

400-181 Citrus Salsa

Tomatoes are easily transformed into a special Salsa with this perfect blend of Aromatics, Herbs, Spices, Citrus, and Chiles

T557-394 Salsa Verde

Tomatillos are easily transformed into an ultra-flavorful Salsa Verde from this blend of Cilantro, Parsley, Green Chiles, Citrus, and Toasted Onion

Seasoning Blends



T554-305 Spicy Dill Pickle & Pimento

A subtle layer of Cayenne and Red Peppers dots this unmistakable Dill Pickle blend that perfectly balances Dill, tangy Vinegar, and a subtle sweetness

T553-990 Roasted Garlic, Hatch Chili & Meyer Lemon

Fresh garden herbs enhance the sweet and floral Meyer Lemon, while Roasted Garlic brings sweet aromatic depth, with a balanced, yet distinct, bright earthy heat of Hatch Chiles

T554-276 Sweet Mandarin Orange Chili

The sweet juiciness of Mandarin Orange with a subtle balance of Red Chiles, enhanced with savory Umami and aromatic Ginger

Snack Blends



T553-692 Strawberry Lemonade

This sweet and tart infused sugar is inspired by the perfect Summertime favorite juicy, ripe red Strawberries and Lemonade

T554-334 Orange Creamsicle

The classic sweet Vanilla Cream filled Orange Popsicle is transformed into an infused sugar that will have you hearing the Ice Cream truck's music in your head

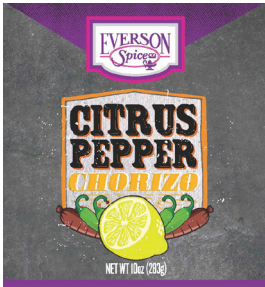
T553-964 Toasted Marshmallow

Campfire caramelized sugars bring a complex sweetness along with Vanilla in this Marshmallow infused sugar



2023 Fall & Winter IDEATION

Sausage



T553-301 Citrus Pepper Chorizo

Traditional Mexican Chorizo flavors of warm Chiles, Cinnamon, and Cloves infused with Juicy Orange and Lemon, all sweetened with Honey and Brown Sugar

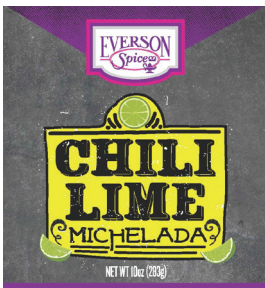
101-283 Gyoza

The finger-licking Sweet and Umami essence of Japanese Pot stickers with Ginger, Garlic, and Roasted Sesame infused Soy Sauce

T554-350 Salsa Verde Chorizo

Regional Mexican Green Chorizo highlights loads of Jalapenos and Green Chiles with vibrant herbs including Oregano and Cilantro. Grassy and Spicy with Bright Citrus and Warm Mexican Spices

Fruit Sprinkles



T554-725 Chili Lime Michelada

The quintessential Beer Cocktail of Hot Sauce, Lime Juice, Worcestershire, and spices, and most importantly Beer, is condensed into this chile limon style seasoning for fruits, veggies, and snacks

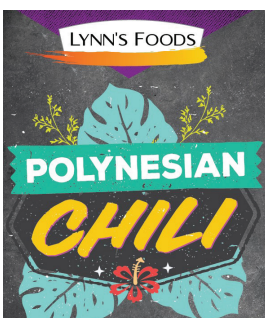
T559-101 Mango Lime Chamoy

A traditional Mexican Sweet and Sour sauce spiked with Chiles and Fruit is converted to a snack and fruit seasoning. This features Sweet Mango to balance the Spicy and Sour notes

T554-335 Boysenberry Chamoy

A traditional Mexican Sweet and Sour sauce spiked with Chiles and Fruit is converted to a snack and fruit seasoning. The star here is a Tart Juicy Bramble Berry hybrid that hails from our home of Southern California

Lynn's Foods Sauces



900-451 Sweet Burgundy Peppercorn

Burgundy Wine is balanced with sweet Brown Sugar, vibrant Parsley, a subtle earthy note of Mustard and Umami, with a savory balance of Garlic and Onion, and Tri-Color Peppercorns

L555-518 Sweet Whiskey Peppercorn

Brown Sugar and Pineapple bring a complex and tangy fruity sweetness to this Whiskey infused Tri-Color Peppercorn blend. Soy Sauce, Garlic, Onion, and Spices provide a savory backbone to bring this into balance

900-438 Polynesian Chili

Tropical Mango and Pineapple take lead in this Fruit and Chili driven sauce that brings a subtle touch of Heat alongside Complex Spices, Peppers, and Garlic

