



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.



Black pepper


natural extract

 50 g 46105008



White pepper


natural extract

 50 g 46105008



Chili


natural extract

 50 g 46105024



Clove


natural extract

 50 g 46105010



Cumin


natural extract

 50 g 46105012



Incense


natural extract

 50 g 46105016



Nutmeg


natural extract

 50 g 46105006



Green pepper


natural extract

 50 g 46105026



Jamaica pepper


natural extract

 50 g 46105028



Turmeric


natural extract

 50 g 46105036



Cardamom


natural extract

 50 g 46105002



Cinnamon


natural extract

 50 g 46105000



Coriander


natural extract

 50 g 46105004



Curry


nature-identical flavour

 50 g 46105014



Myrrh


natural extract

 50 g 46105018



Vanilla Madagascar


natural extract

 50 g 46105020



Vanilla Tahiti


natural extract

 50 g 46105030



Tandoori


flavour

 50 g 46105022



Saffron


natural extract

 50 g 46105032



Tonka bean

natural extract

 50 g 46105034

NEW

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

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