



Flavours

For Beverage, Bakery, Confectionery, Dairy,
Savoury, Health and Wellness applications.



Why Kanegrade loves making flavours

Why Kanegrade loves making flavours:

Kanegrade loves flavours because they are at the heart of enjoyment in food, shaping memorable sensory experiences and even personal connections. Flavour goes beyond simple taste; it is a complex, multisensory event created by the interplay of taste, smell, texture, and even appearance.

The Science Behind Flavour

Up to 80% of what is perceived as “taste” actually comes from the sense of smell, adding layers of depth and complexity to flavours. As we eat, aromas blend with taste, activating reward centres in the brain and releasing neurotransmitters like dopamine, which generate feelings of pleasure and well-being.

Emotional and Psychological Impact

Flavours are powerful triggers for emotions and memories. The taste of a favourite dish can evoke childhood comfort or mark special moments with loved ones, reinforcing why certain flavours feel so important.

Health, Nutrition, and Good Choices

Flavours also motivate healthy eating by making nutritious options more palatable and enjoyable. Natural and appealing flavours encourage consumers to choose healthier foods, turning nutrition into a pleasurable—and sustainable—habit.

In essence, flavours ignite passion, spark curiosity, and enrich daily life, connecting people to food, culture, and each other.

Aaron Gupta
Managing Director



Trusted by industry for over 45 years

Kanegrade is dedicated to delivering world-class flavourings that bring food and beverages to life. For 45 years, we've been a trusted partner to manufacturers worldwide, providing innovative solutions that combine creativity with consistency.

Authentic flavours consumers love

Our flavourings are developed with the consumer in mind, offering authentic tastes that enhance products across beverages, confectionery, bakery, dairy, and savoury applications. With a diverse portfolio — from bold citrus to smooth vanilla to unique twists — our experts work closely with you to create flavours that achieve impact and balance every time.

Innovation and quality in every flavour

Quality is at the heart of what we do. All Kanegrade flavourings are produced to the highest international standards, with full traceability and regulatory compliance. Driven by innovation, we combine global insights with technical expertise to support your product development from concept to launch. Our R&D teams ensure every flavour is impactful, stable, and designed to perform.

Choosing Kanegrade means more than selecting a supplier — it's gaining a collaborative partner committed to your success. Together, we craft flavour experiences that delight consumers and help your products stand out in a competitive global marketplace.



Fruits

Our fruit flavours bring the authentic taste and aroma of fresh fruit to a wide range of applications. Our portfolio covers everything from classic orchard favourites and juicy berries to tropical and citrus specialities.

Apple (Red, Green, Baked, Spiced)	Fig	Papaya
Apricot	Gooseberry	Passionfruit
Banana (Ripe, Green, Creamy)	Grape (White, Red, Concord)	Peach
Bergamot	Grapefruit (Pink, Ruby, White)	Pear
Blackberry	Guava	Pineapple (Sweet, Tropical, Caramelised)
Blackcurrant	Kiwi (Green, Golden)	Plum
Blueberry (Wild, Sweet, Tart)	Lemon (Sicilian, Candied, Preserved)	Pomegranate
Boysenberry	Lime (Key, Tahiti, Sicilian)	Raspberry
Cherry	Lingonberry	Redcurrant
Coconut (Water, Milk, Desiccated)	Lychee	Rhubarb
Cranberry	Mandarin	Strawberry (Wild, Garden)
Date	Mango (Alphonso, Kesar)	Tamarind
Dragonfruit	Melon (Honeydew, Cantaloupe)	Watermelon (Fresh, Candy)
Elderberry	Orange (Sweet, Blood, Tangerine)	Yuzu

Customisation ideas from the lab

Profile Modifiers

Caramelised • Candy/Confectionery
Earthy • Floral • Fresh • Green
Jammy • Juicy • Ripe • Spiced
Sweet • Zesty

Combinations

Mango with Yuzu, Strawberry with Basil, Apple with Elderflower, Peach with Rhubarb, Passionfruit with Guava, Blackcurrant with Lemon, Berry Fusion, Citrus Trio, Orchard Blend, Tropical Punch.

✓ Liquid / Powder available ✓ Natural available in most Flavours ✓ Flexible MOQs ✓ Manufactured in 

Sweet Brown

Kanegrade's sweet brown flavours such as caramel, chocolate, and toffee are made to deliver rich, layered tastes that provide depth and comfort to a multitude of applications including bakery, confectionery, and dessert products.

Biscuit (Custard Cream, Digestive)	Espresso	Mocha
Brown Sugar	Fudge	Molasses
Butter Pecan	Gingerbread	Nougat
Butterscotch	Golden Syrup	Nutmeg
Caramel (Buttery, Salted, Burnt)	Honey	Nuts
Chocolate (Dark, Milk, White, Ruby)	Honeycomb	Shortbread
Cinder Toffee	Liquorice	Speculoos
Cinnamon Bun	Malt	Sweet Cream
Coffee (Latte, Espresso)	Maple	Toffee
Cookie Dough	Milk Fudge	Treacle

This is only an introduction to Kanegrade's sweet brown collection. Each of our flavours can be adjusted for particular notes of smoothness, roast-level, or sweetness, allowing you to build profiles with unique character and consumer appeal.

Customisation ideas from the lab

Profile Modifiers

Bitter • Buttery • Burnt • Creamy
Malty • Nutty • Roasted • Smoky
Spiced • Toasted

Combinations

Fudge with Walnut • Caramel with Maple
Butterscotch with Banana • Mocha & Cinnamon
Honeycomb with Almond • Gingerbread Latte

✓ Liquid / Powder available ✓ Natural available in most Flavours ✓ Flexible MOQs ✓ Manufactured in 

Desserts

Kanegrade's Dessert flavours bring the classic taste recognisable sweet treats, which deliver chocolate, cream, biscuit, nut and fruit notes from your customer's favourite puddings, into a single flavouring which can be delivered into a range of applications including dairy, bakery, sauces and fillings.

Apple Pie	Crème Brûlée	Meringue
Baklava	Crumble (Apple, Blackberry, Rhubarb)	Pancake
Banoffee	Cupcake	Pavlova
Black Forest Gateau	Custard	Rice Pudding
Bread & Butter Pudding	Doughnut	S'mores
Brownie	Éclair / Profiterole	Shortbread
Cake (Coffee, Christmas, Carrot)	Eton Mess	Sticky Toffee Pudding
Cheesecake (Strawberry, chocolate)	Gingerbread	Strudel
Cherry Bakewell	Hot Cross Bun	Tart (Strawberry, Lemon, Chocolate)
Chocolate Fudgecake	Ice Cream	Tiramisu
Chocolate Mousse	Lemon Meringue Pie	Trifle
Cinnamon Roll	Lemon Tart	Waffle

This list showcases just some of the dessert flavours made by Kanegrade. We can tailor our profiles to push fruit, chocolate, cream, or spice notes — or we can work with you to create a whole new flavour for a dessert you suggest.

Customisation ideas from the lab

Profile Modifiers

Baked • Buttery • Caramelised
Creamy • Fruity • Light
Nutty • Spiced

Combinations

Chocolate Brownie with Cherry • Tiramisu with Rum
Lemon Meringue with Blueberry • Apple Pie with
Caramel • Cheesecake with Ginger

✓ Liquid / Powder available ✓ Natural available in most Flavours ✓ Flexible MOQs ✓ Manufactured in 

Vanilla

At Kanegrade, we recognise vanilla as a truly essential building block to many great food products. On the face of it a simple flavour but actually highly complex, our vanilla flavours are developed to meet a wide variety of market needs — from creamy and comforting to beany, floral, or spiced profiles.

Beany Vanilla	Floral Vanilla
Bourbon Vanilla	French Vanilla
Caramelised Vanilla	Smokey Vanilla
Creamy Vanilla	Spiced Vanilla
Earthy Vanilla	Vanilla Custard

Our vanilla portfolio is broad and adaptable. Whether you need a soft support or a bold signature note, Kanegrade's vanilla range gives you options for every formulation. We can also offer provenance claims if required e.g. Madagascar, Tahiti.

Customisation ideas from the lab

Profile Modifiers

Beany • Buttery • Caramelised
Creamy • Floral • Milky • Smoky
Spiced, Sweet, Toasted, Woody.

Combinations

Vanilla with Cinnamon • Caramel • Strawberry
Coconut • Almond • Rum • Coffee • Orange Blossom
Roasted Nuts • Chocolate Fudge



✓ Liquid / Powder available ✓ Natural available in most Flavours ✓ Flexible MOQs ✓ Manufactured in 

Nuts & Seeds

Kanegrade's Nut and Seed flavours capture the depth and earthiness consumers love, with the flexibility to go from gently roasted and delicate to bold and buttery. Our range is suited across sweet bakery, snacks, spreads, confectionery, and more.

Almond (Toasted, Frangipane, Marzipan)	Hazelnut	Pine Nut
Brazil Nut	Macadamia	Pistachio
Caraway Seed	Nut & Berry mix	Pistachio Cream
Cashew	Nut & Raisin mix	Pumpkin Seed
Chia Seed	Peanut (Roasted, Honey Roast)	Sesame (White, Toasted, Black)
Chestnut	Peanut Butter	Sunflower Seed
Flaxseed	Pecan	Walnut

These flavours can be adapted and paired with other Kanegrade offerings — fruits, sweet browns, spices — to craft signature custom profiles.

Customisation ideas from the lab

Profile Modifiers

Buttery • Candied/Caramelised
Creamy • Earthy • Praline • Roasted
Salted • Smoky • Spiced • Toasted

Combinations

Almond with Cherry • Peanut and Chocolate
Pistachio with Rose • Hazelnut with Caramel
Walnut & Maple • Pecan Pie



✓ Liquid / Powder available ✓ Natural available in most Flavours ✓ Flexible MOQs ✓ Manufactured in 

Herbs, Spices, Florals

Kanegrade's Herbs, Spices, and Florals offer freshness, warmth, and aromatic detail to both sweet and savoury products. Each flavour is crafted to suit a specific application — be it a dominant note or a subtle background accent.

Allspice	Fennel	Orange Blossom
Aniseed	Ginger (Fresh, Candied)	Oregano
Basil	Hibiscus	Paprika (Smoked, Sweet)
Cardamom	Horseradish	Parsley
Chamomile	Jasmine	Pepper (Black, White, Pink)
Chilli (Mild, Hot, Smoked)	Juniper	Rose
Chive	Kaffir Lime	Rosemary
Cinnamon (Sweet, Hot, Woody)	Lavender	Saffron
Clove	Lemon Balm / Melissa	Sage
Coriander	Lemongrass	Star Anise
Cumin	Liquorice	Tarragon
Curry Leaf	Mint (Peppermint, Spearmint, Garden)	Thyme
Dill	Mustard	Turmeric
Elderflower	Nutmeg	Wasabi

Customisation ideas from the lab

Profile Modifiers

Citrus • Earthy • Floral • Fresh
Herbal Pungent • Spicy • Sweet
Woody

Combinations

Basil with Lemon • Mint with Chocolate
Cardamom Chai • Ginger with Lime
Lavender Honey • Saffron & Rose

✓ Liquid / Powder available ✓ Natural available in most Flavours ✓ Flexible MOQs ✓ Manufactured in 

Meats

Our range of meat flavours delivers savoury, realistic profiles. Kanegrade's catalogue includes cooked, roasted, barbecued, and delicately seasoned meat profiles with additional herb or spice additions, ideal for protein-based and plant-based innovations.

Beef (Grilled, Steak, Slow-cooked, Smoked, Cured)	Meat & herb blends
Chicken (Roasted, Grilled, Fried, Smoked, Herbed)	Pork (Roast, Bacon, Ham Sausage, Barbecue)
Duck (Confit, Roast)	Sausage (Chorizo, Pepperoni, Salami, Frankfurter)
Fish (Salmon, Tuna, Cod, Smoked, Grilled)	Shellfish (Shrimp, Crab, Lobster, Prawn)
Game (Venison, Rabbit)	Turkey (Roast, Smoked)
Lamb (Roast, Grilled, Mint)	Veal

With our experience, we can adjust Kanegrade meat flavours to push specific cooking styles, seasoning blends, or umami notes — giving depth to snack seasonings, ready meals, sauces and more.

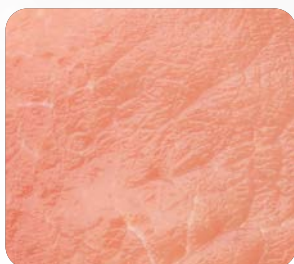
Customisation ideas from the lab

Profile Modifiers

Barbecue • Chargrilled • Crispy
Cured • Fatty • Grilled • Herbed Juicy
• Peppery • Roasted Seasoned
Smoked • Spiced • Sweet-Glazed.

Combinations

Beef with Black Pepper and Red Wine • Pork
With Apple • Bacon with Maple • Sausage with
Herbs • Lamb with Mint or Garlic • Teriyaki Beef
Barbecue Pork



✓ Liquid / Powder available ✓ Natural available in most Flavours ✓ Flexible MOQs ✓ Manufactured in 

Vegetables

Kanegrade's Vegetable flavours replicate the freshness and earthiness of garden produce. Our broad portfolio works across savoury snacks, ready meals, sauces and more — whether you need a subtle base or a profile with real character.

Asparagus	Garlic (Smoked, Roasted, Fresh)	Pepper (Green/Red Bell, Jalapeno, Roasted)
Beetroot (Cooked, Pickled)	Leek	Potato (Baked, Roast)
Butternut Squash	Mushroom (Button, Portobello, Porcini)	Pumpkin
Carrot	Olives (Green, Black)	Spinach
Celery	Olive Oil	Sweetcorn (Grilled, Creamed, Fresh)
Cucumber	Onion (Red, White, Caramelised, Spring)	Tomato (Ripe, Sundried, Cherry, Roasted)
Fennel	Pea (Garden)	Truffle

We can adapt each flavour with roasted, grilled, or fresh-cut notes, allowing you to create exactly the vegetable experience you want for your culinary application.

Customisation ideas from the lab

Profile Modifiers

Buttery • Caramelised • Cooked • Earthy
Fresh • Green • Herbed • Juicy • Raw
Roasted • Smoky • Sweet

Combinations

Tomato with Basil • Carrot with Ginger or Honey
• Sweetcorn with Chilli Lime • Mushroom &
Garlic Blend • Spinach with Cheese • Beetroot
& Apple • Chargrilled Vegetable Mix



✓ Liquid / Powder available ✓ Natural available in most Flavours ✓ Flexible MOQs ✓ Manufactured in 

Dairy

Dairy flavours from Kanegrade deliver the creaminess and richness of milk-based products, supporting both sweet and savoury applications, from sauces and bakery to confectionery and drinks. We offer everything from light dairy notes to robust, aged cheese profiles.

Blue Cheese	Custard
Brie	Feta
Butter (Sweet Cream, Browned, Cultured, Ghee)	Goat Cheese
Buttermilk	Ice Cream
Camembert	Mascarpone
Cheddar (Mature, Sharp, Mild, Smoked)	Milk (Fresh, Creamy/Whole)
Cheesecake	Mozzarella
Condensed Milk	Parmesan
Cottage Cheese	Ricotta
Cream (Double, Whipped, Sour, Clotted)	Whipped Cream
Cream Cheese	Yogurt (Greek, Plain, Fruity, Cultured)

We can tailor dairy flavours, such as increasing creaminess, matureness or fresh dairy notes to create a custom option with the precise dairy profile you require.

Customisation ideas from the lab

Profile Modifiers

Aged • Creamy • Fresh • Mature
Mild • Milky • Nutty • Ripe • Sharp
Smooth • Sweet

Combinations

Cheese with Chive • Cream with Vanilla
Butter with Toffee • Yogurt With Peach or Berry
Parmesan & Black Pepper • Ricotta & Honey
Blue Cheese & Walnut.

✓ Liquid / Powder available ✓ Natural available in most Flavours ✓ Flexible MOQs ✓ Manufactured in 

Beverages & Mixers

Kanegrade's Beverage flavours are developed to deliver classic, well-loved profiles suitable for ready-to-drink, syrups and powdered applications.

Cold

Appleade	Energy Drink	Mate
Blue Raspberry	Ginger Ale	Orange Soda
Cherryade	Grenadine	Root Beer
Cola	Iced Tea (Peach, Mango, Lemon)	Tonic Water
Cream Soda	Irn-Bru type	Tropical Punch
Dr Pepper type	Lemonade	Vimto type

Hot

Chai	Hot Chocolate
Coffee (Espresso, Latte, Mocha, Cappuccino, Vanilla)	Malt Drink
Herbal Tea (Chamomile, Mint, Jasmine, Ginger, Fruit)	Tea (Black, Green, Chai, Oolong, Matcha, Rooibos)

We adjust these standard flavours to your requirement, enhancing notes to give your product a distinct character. If any other beverage / mixer flavour you require is not listed, just request it.

Customisation ideas from the lab

Profile Modifiers (cold)

Berry • Fruity • Herbal • Sweet • Tropical
Zesty

Profile Modifiers (hot)

Herbal, Malty • Spiced • Sweetened,
Creamy • Roasted

Combinations

Coffee with Hazelnut • Cola with Vanilla
or Lime • Tea with Mint or Lemon
Lemonade with Ginger • Orange Soda
with Mango • Cherry Cola • Berry Iced Tea
Sparkling Hibiscus

✓ Liquid / Powder available ✓ Natural available in most Flavours ✓ Flexible MOQs ✓ Manufactured in 

Fantasy Flavours

Fantasy flavours from Kanegrade bring together timeless favourites, often confectionery classics — and allows you to use these memory-evoking flavours as originally intended or in up-to-date applications like beverages, ice-cream and sports nutrition.

Apple (Sour)	Cream Soda
Blue Raspberry	Fruit Salad
Bubblegum	Lemon Sherbet
Candyfloss	Pear Drops
Cola	Pineapple Cubes
Cotton Candy	Tutti Frutti

With Kanegrade, you can layer and adjust every classic, adding new notes to create profiles that feel both familiar and fresh with new aroma notes.

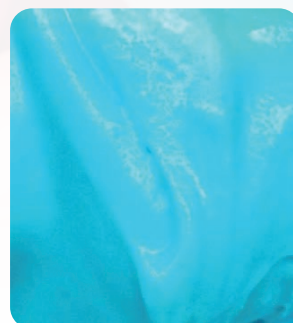
Customisation ideas from the lab

Profile Modifiers

Creamy • Fruity • Sweet

Combinations

Bubblegum with Strawberry • Tutti Frutti with Exotic Fruits
Cola with Vanilla or Cherry • Cream Soda with Raspberry
Sherbet Lemon • Fruit Salad with Tropical Twist • Candyfloss
with Blue Raspberry • Soda Float Fusion



✓ Liquid / Powder available ✓ Natural available in most Flavours ✓ Flexible MOQs ✓ Manufactured in 

Alcoholic Beverages

Kanegrade's alcoholic-beverage flavours are ideal for spirits and culinary applications, as well as alcohol-free innovation. Our wide range covers everything from beers/ales to wines to high-proof spirits.

Ale	Prosecco
Aperol	Red Wine
Beers	Rosé
Brandy	Rum (Dark, Spiced, Coconut)
Champagne	Sake
Cider (Dry, Sweet)	Sangria
Cocktails (Full range)	Stout
Gin (Botanical, Dry, Elderflower, Cucumber, Spiced)	Tequila
Lager	Vermouth
Liqueurs (Irish Cream, Almond, Coffee)	Vodka (Clean, Creamy, Berry)
Mulled Wine	Whiskey (Smoked, Rye, Bourbon)
Port	White Wine

Kanegrade is also able to offer the most common cocktails as a single flavour, such as Pina Colada, Espresso Martini, Strawberry Daiquiri, Mojito and Cosmopolitan. Just ask for the cocktail you require.

Customisation ideas from the lab

Profile Modifiers

Aged • Aromatic • Botanical
Creamy • Crisp • Dry • Fruity
Nutty • Oaky • Rich • Smooth
Smoky

Combinations

Gin with Elderflower or Lime • Rum with Coconut and Pineapple • Whiskey with Honey • Champagne with Peach • Sangria with Citrus • Spiced Tequila Hard Lemonade

✓ Liquid / Powder available ✓ Natural available in most Flavours ✓ Flexible MOQs ✓ Manufactured in 

Our approach to each flavour project

Every flavour project starts with your idea. Whether you're developing a new product or refining an existing one, our team works closely with you to capture the exact profile you need. From first enquiry through to final approval, our process is designed to be collaborative, efficient and tailored to your application.



Enquire

Contact us by email or phone with your flavour requirement.



Verify

We ensure we have all the needed information from you (flavour profile, application, market etc.).



Formulate

Our team customise a flavour, working to your unique requirements.



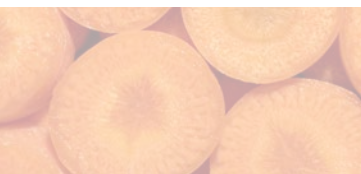
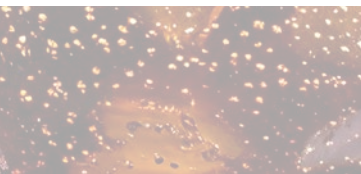
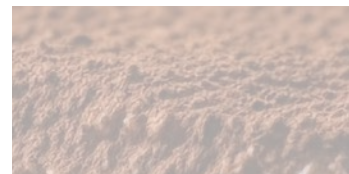
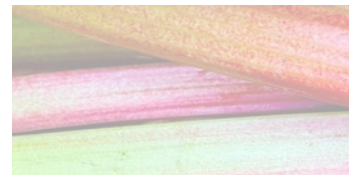
Send Samples

We send samples so you can test them in your application.



Revise

If the sample isn't quite right, we collaborate to refine and improve it for you.



Our manufacturing facilities

At Kanegrade we don't just supply flavours — we make them. Our in-house facilities manufacture liquid and powder flavours with full control over quality and consistency, ensuring every product is developed and tested to meet your needs.



With a BRCGS AA-grade facility and expert team, we guarantee flavours that meet the highest standards. By manufacturing ourselves, we deliver reliable supply, trusted quality, and tailored solutions.

Whether you're interested in more information, a product sample,
or discussing your specific project needs, our experts are here to help.

Get in touch, and we'll be happy to assist you.

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