




Extender Replacer

F L A V O R S



Worldwide shortages caused by bad crops, market forces, over-exportation, and other factors have created a rise in prices and concerns over quality in many ingredients used regularly in our favorite products. In response to these shortages, Bell has developed numerous extender and replacer flavors to be used as alternatives or in conjunction with these ingredients. Bell's flavors present quality and cost saving solutions while providing the same great taste!

BELL'S EXTENDER AND REPLACER FLAVORS

SAVORY

OLIVE OIL

Bell's Olive Oil Flavors are 10x stronger than extra virgin olive oil. Flavors range from fruity to buttery to grassy green and bitter. Can provide olive oil flavor and great for cost reduction.

EGGS

Bell's Egg Flavors are available allergen free. These Egg Flavors can help elevate the flavor when the cost of eggs rise. Ideal for egg flavor replacement in mayonnaise and salad dressings.

TOMATO

Bell's Tomato Flavor Replacers are available for tomato in paste and powder for seasonings and sauces.

GARLIC

Bell's Garlic Flavors are 7-10x stronger than garlic powder. Provides consistent cost and flavor profile.

WHITE AND BLACK PEPPER

Bell's Pepper Flavors are 10x stronger than ground black or white pepper. Available as Natural or N&A. Can deliver cost reduction opportunities and help reduce product variability.

ONION

Bell's Onion Flavors are 7-10x stronger than onion powder. Provides consistent cost and flavor profile.

FRUIT

LEMON

Both Lemon Juice and Lemon Oil Flavors are available. 1:1 replacement to 400 GPL juice concentrate. 1:1 replacement of lemon oil.

HUCKLEBERRY

Can be used for Huckleberry juices due to the scarce quantity available. 1:1 replacement to 50°Brix juice concentrate.



Using extenders and replacers not only saves money, it also promotes sustainability.



CRANBERRY

1:1 replacement to 50 °Brix juice concentrate.

LIME

1:1 replacement to 400 GPL juice concentrate.

ORANGE

1:1 replacement to 65 °Brix juice concentrate.

GRAPEFRUIT

1:1 replacement to 55-65 °Brix juice concentrate.

RASPBERRY

1:1 replacement to 65 °Brix juice concentrate.

SWEET VANILLA

Pure, WONF, and N&A flavors available, designed to enhance and extend Madagascar, Tahitian, Mexican, and Indonesian vanillas.

COCOA

Bell's Cocoa Replacer Flavors are designed to replace cocoa up to 50% in formulations.

MAPLE

Bell's Maple Extenders are available in oil and water-soluble. Flavors ranging from Grade A: golden color & delicate to Grade A: dark color & robust flavor.

HONEY

Bell's Honey Extenders Flavors are available in profiles including orange blossom, clover, amber, and wildflower.



Contact Bell Flavors and Fragrances today, to discuss all your flavor needs.

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