



Flavours collection

NATURAL AND SYNTHETIC FLAVOURS

SPECIALISTS IN THE PRODUCTION OF

Natural Flavours

With over 25 years' experience, Delsa specialises in the creation and manufacturing of natural flavourings for the food industry. From our base in Seville, in the south of Spain, we work for every country in the world: Europe, USA, Canada, Africa, the Arabian Peninsula...



Manufacturers of bespoke flavourings

At Delsa we can create any flavour you can imagine. Our team specialises in developing new flavourings, creating any flavour from natural essential oils or master formulas, from anywhere in the world, with 100% efficiency and satisfaction.

With an innovative R&D department and a demanding quality team, at Delsa we meet all the specific requirements of each customer, working with bespoke formulations and to all the required specifications.

At Delsa, we work on projects that are tailor-made and unique.



*Formulation of oil-soluble,
water-soluble and powdered
flavourings.*



Our flavourings are the ingredients of the world

particular features of each culture, adapting to each community's different palates and tastes. At Delsa, we bring out all the subtleties that make each flavour recognisable in every part of the world.

With an R&D department capable of developing any flavour in the world in record time, we are able to capture the character of the country it is aimed at.





Over 4000 flavours

An extensive catalogue of flavourings, ranging from the more traditional to the most avant-garde. We have a team capable of formulating new flavourings to meet the needs of a constantly evolving market and increasingly demanding consumers.

Our flavourings range from citrus, meat, fish, herbs, spices, nuts, dairy, biscuits, cereals, sauces, and red fruits... to alcoholic beverage extracts.





*Flavours made from
allergen-free ingredients.*

Certificates

At Delsa we hold international certifications that guarantee compliance with the highest quality standards. Strict controls and audits recognise the work that our company does in the areas of food safety, quality of raw materials and the origin of our ingredients. Our commitment to innovation and development in the flavourings sector involves monitoring legislation and analysing trends.

Our flavourings have the following certifications:

- Organic products
- Kosher food
- Halal food
- FSSC 22000 Food Safety



Citrus fruits

With powerful acidic notes, citruses are a type of fruit with unique organoleptic properties. Spain is the European Union's main producer and the world's leading exporter of fresh citrus fruits. Delsa's origins lie in the creation of a lemon flavouring - a product from our land and with which we embarked on our journey in this sector.

The intense and recognisable flavours of the Mediterranean, such as lemon, orange and mandarin, join the exotic flavours of yuzu from Japan, Italian bergamot, Mexican lime and Caribbean grapefruit in an extensive catalogue of natural flavourings capable of adding unique and exclusive subtleties to food sector creations.



RELATED

- Red Fruits
- Fish

The fresh and intense flavour of citrus fruits makes them perfect for preparing cakes, sweets, drinks and mixers, dressings, vinaigrettes, oils, confectionery, creams and endless other culinary possibilities.



Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Lemon	•	•	•	•	•	•	•	•	•
Lime	•	•	•	•	•		•	•	•
Lemon-Lime	•	•	•	•	•			•	•
Orange (Sweet, bitter, blood orange)	•	•	•	•	•	•	•	•	•
Clementine	•	•	•	•	•		•	•	•
Citronella	•	•	•	•	•		•	•	•
Green mandarin	•	•	•	•	•		•	•	•
Grapefruit	•	•	•	•	•		•	•	•
Bergamot	•	•	•	•	•		•	•	•
Yuzu	•	•	•	•	•		•	•	•
Lemongrass	•	•	•	•	•		•	•	•
Others (Kumquat, Calamansi, etc.)	•	•	•	•	•			•	•
Citrus booster	•	•	•	•	•			•	•

Berries

Intense and powerful colours make red fruits, or berries one of the most attractive culinary ingredients. A source of antioxidants and highly beneficial to our organisms, humans have been attracted to these wild little jewels of nature since time immemorial.

With acidic and sweet notes, strawberry, raspberry, cherry, blackberry or blueberry will multiply sensations. Jelly babies, confectionery, cotton candy and all the sweets you can imagine. They are also perfect for savoury preparations, baking, honeys, sauces or creams, where they will add an original touch and a unique contrast.

RELATED

- Fruits
- Beverages





Enhance the flavour and aromas of pastry dishes, smoothies, granitas, sweets, ice cream or cakes with red fruit flavourings.



Berries

Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Strawberry	●	●	●	●	●	●	●	●	●
Raspberry	●	●	●	●	●			●	●
Blackberry	●	●	●	●	●			●	●
Cherry (stone, fruit)	●	●	●	●	●		●	●	●
Blueberry	●	●	●	●	●		●	●	●
Redcurrant	●	●	●	●	●			●	●
Fruits of the forest	●	●	●	●	●			●	●
Chewing gum	●	●	●	●	●			●	●
Cotton candy	●	●	●	●	●			●	●

Fruits

The aromas and tastes of fruits bring freshness, acidity and sweetness... enveloping and captivating sensations. Our flavourings are able to recreate all the subtleties of freshly picked fruit, a unique and indispensable value for the food industry and sector.

Concentrated and powerful fruity flavourings that enhance any recipe, creating wonderful nuances of taste and smell. There are as many flavourings as there are known fruits, but the main ones include coconut, apple, banana and pineapple flavourings. Some of our more unique and exotic flavourings are dates, guava, lychee and açai, as well as more unconventional and difficult-to-achieve flavours such as durian fruit.



Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Coconut	•	•	•	•	•		•	•	•
Mango	•	•	•	•	•			•	•
Passion fruit	•	•	•	•	•			•	•
Grape	•	•	•	•	•			•	•
Apple	•	•	•	•	•		•	•	•
Rhubarb	•	•	•	•	•			•	•
Peach	•	•	•	•	•			•	•
Apricot	•	•	•	•	•			•	•
Quince	•	•	•	•	•			•	•
Pineapple	•	•	•	•	•			•	•

RELATED

> Citrus fruits

> Dairy

Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Banana	•	•	•	•	•			•	•
Tutti Frutti	•	•	•	•	•			•	•
Kiwi	•	•	•	•	•			•	•
Melon	•	•	•	•	•			•	•
Watermelon	•	•	•	•	•			•	•
Tropical fruits	•	•	•	•	•			•	•
Guava	•	•	•	•	•			•	•
Pear	•	•	•	•	•			•	•
Custard apple	•	•	•	•	•			•	•
Fig / Prickly pear	•	•	•	•	•			•	•
Dragon fruit	•	•	•	•	•			•	•
Açaí	•	•	•	•	•			•	•
Persimmon	•	•	•	•	•			•	•
Pomegranate	•	•	•	•	•			•	•
Lychee	•	•	•	•	•			•	•
Date	•	•	•	•	•			•	•
Durian	•	•	•	•	•			•	•

Fruits

Vegetables, herbs and spices

It is possible to take a journey through spices, as their smells and flavours can transport us to any cuisine in the world. They whisk us away to exotic street vendors, traditional kitchens, oriental markets or to the plates of the most fashionable chefs. A festival of colours, flavours and smells typical of each country.

With the intensity and power of nature, the scents of aromatic plants flood our senses and create an authentic culinary experience. They are responsible for bringing flavours and aromas to foods and recipes; they are the basic seasoning for stocks, sauces, emulsions and vinaigrettes... Delsa's formulas concentrate all of the purity of fresh and natural aromatic plants.

RELATED

- > Meats
- > Truffles





All the aromas and flavours from kitchen gardens the world over, concentrated as an essence to convey freshness and character to any recipe.

Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Carrot	●	●	●	●	●		●	●	●
Avocado	●	●	●	●	●			●	●
Tomato	●	●	●	●	●			●	●
Cucumber	●	●	●	●	●			●	●
Pumpkin	●	●	●	●	●			●	●
Courgette	●	●	●	●	●			●	●
Sweet potato	●	●	●	●	●			●	●
Basil	●	●	●	●	●		●	●	●
Chilli / Hot pepper	●	●	●	●	●	●	●	●	●
Bay leaf	●	●	●	●	●		●	●	●
Oregano	●	●	●	●	●		●	●	●
Parsley	●	●	●	●	●		●	●	●
Rosemary	●	●	●	●	●		●	●	●
Thyme	●	●	●	●	●		●	●	●

Vegetables, herbs and spices



The flavours of spices can transport you to any corner of the world.



Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Pandan (<i>Jasmine Rice</i>)	●	●	●	●				●	●
Mint	●	●	●	●	●		●	●	●
Spearmint	●	●	●	●	●		●	●	●
Eucalyptus	●	●	●	●	●		●	●	●
Celery	●	●	●	●	●		●	●	●
Juniper	●	●	●	●	●		●	●	●
Dill	●	●	●	●	●		●	●	●
Cardamom	●	●	●	●	●		●	●	●
Cloves	●	●	●	●	●		●	●	●
Cumin	●	●	●	●	●		●	●	●
Ginger	●	●	●	●	●		●	●	●
Black pepper	●	●	●	●	●		●	●	●
Pink pepper	●	●	●	●	●		●	●	●



Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Peppers (<i>white, allspice, etc.</i>)	●	●	●	●	●		●	●	●
Japanese pepper	●	●	●	●	●			●	●
Garlic (<i>green, black, fried, roasted</i>)	●	●	●	●	●		●	●	●
Onion (<i>white, red, fried</i>)	●	●	●	●	●		●	●	●
Nutmeg	●	●	●	●	●		●	●	●
Mustard	●	●		●	●		●	●	●
Curry (<i>Paris recipe, Barcelona recipe</i>)	●	●	●	●	●		●	●	●
Spice mix (<i>Baharat, Ras El Hanout, Bukhari, Pincho, Chimichurri, etc.</i>)	●	●	●	●	●		●	●	●
Saffron	●	●	●	●				●	●
Aniseed	●	●	●	●	●		●	●	●
Cinnamon (<i>Ceylan, Cassia, Leaf</i>)	●	●	●	●	●		●	●	●
Pickled gherkins	●	●	●	●	●			●	●
Asparagus	●	●	●	●				●	●

Vegetables, herbs and spices



With such intense smells and recognisable flavours, nature provides us with countless aromatic plants that we have extracted for the most discerning of palates.

Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Sweetcorn	●	●	●	●				●	●
Turmeric (aromatic, oleoresin)	●	●	●	●	●		●	●	●
Niaouli / Cajeput	●	●	●	●	●		●	●	●
Hops	●	●	●	●	●		●	●	●
Tarragon	●	●	●	●	●		●	●	●
Coriander leaf / seed	●	●	●	●	●		●	●	●
Fennel	●	●	●	●	●		●	●	●
Sage leaves	●	●	●	●	●		●	●	●
Green pepper	●	●	●	●	●			●	●
Roasted / fried pepper	●	●	●	●	●			●	●



Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Pine	●	●	●	●	●			●	●
Grass	●	●	●	●	●			●	●
Rose	●	●	●	●	●			●	●
Rosewood	●	●	●	●	●			●	●
Orange blossom	●	●	●	●	●			●	●
Lemon verbena	●	●	●	●	●			●	●
Poppy	●	●	●	●	●			●	●
Violet	●	●	●	●	●			●	●
Jasmine	●	●	●	●	●			●	●
Lavender	●	●	●	●	●		●	●	●

Sauces and dressings

Hot, sweet, exotic, spicy, bold... Sauces are the perfect companion to meat or fish dishes, but they also play a leading role in snacks, crisps and appetisers. They are pretty much essential to go with pasta, pizzas or burgers.

Sauces add class and a masterful touch to any recipe. From the classics such as ketchup, gaucha, mojo picón and barbecue; to more exotic ones such as wasabi, kimchi or sriracha; as well as American recipes such as tex mex and ranchera. The flavouring universe of sauces opens up to give a punch to a huge range of recipes.



Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Tex mex	•	•	•	•	•			•	•
Cajun	•	•	•	•	•			•	•
Harissa	•	•	•	•	•		•	•	•
Blackening Seasoning	•	•	•	•	•			•	•
Sriracha	•	•	•	•	•		•	•	•
Escabeche	•	•	•	•	•		•	•	•
Ranchera	•	•	•	•	•			•	•
Gaucha	•	•	•	•	•		•	•	•
Mojo Picón (Red, green)	•	•	•	•	•		•	•	•
Crisps and their seasonings	•	•	•	•	•			•	•

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- > Spices
- > Truffles

Enriching flavours and whisking us away to any corner of the world through their sensations. That is the best thing about sauces.



Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Paella	•	•	•	•	•		•	•	•
Worcester	•	•	•	•	•			•	•
Umami	•	•	•	•	•			•	•
BBQ	•	•	•	•	•			•	•
Smoke	•	•	•	•				•	•
Smoked	•	•	•	•	•			•	•
Asian sauces and dressings (ponzu, hoisin, teriyaki, etc.)	•	•	•	•				•	•
Kimchi	•	•	•	•	•			•	•
Ketchup	•	•	•	•	•			•	•
Carbonara	•	•	•	•	•			•	•
Vinegar	•	•	•	•	•			•	•
Pesto	•	•	•	•	•			•	•
Cesar dressing	•	•	•	•	•			•	•
Sour Cream	•	•	•	•	•			•	•
Soy sauce	•	•	•	•				•	•
Wasabi	•	•	•	•	•			•	•

Truffles and mushrooms

Prized for their culinary value and versatility, truffles and mushrooms are the most widely used fungi in cuisines around the world. Truffles, especially white truffles, are considered a premium product due to their scarcity and market value. Their unique flavour and aroma add elegance and distinction to any dish.

While mushrooms are characterised by their great ability to adapt to any dish, adding subtleties without overpowering other flavours, the presence of truffles in any dish gives it an exclusive flavour and aroma, taking on much more power and prominence. The scarcity of truffles and the fact that they are a highly prized product on the market, particularly white truffles, make the use of flavourings a perfect solution for the culinary world.



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> Meats

> Spices

Flavouring oils or seasoning pasta or meat dishes with truffle flavourings to make them haute cuisine dishes.



Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Mushroom	●	●	●	●	●			●	●
White truffle	●	●	●	●	●			●	●
Black truffle	●	●	●	●	●		●	●	●

Meats

An extensive catalogue of flavourings with great character, including cured, cooked, fresh and smoked meats. Perfect for preparing vegan products, vegetarian diets, Kosher or Halal food.

Meat flavourings are surprising because they are able to convey all the sensory qualities of the product that inspire them. At Delsa we offer a long list of products, ranging from Iberian meats such as ham or salchichón, to traditional dishes such as oxtail and fine dining recipes such as carpaccio or foie gras.



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- > Spices
- > Sauces

Perfect for enhancing the flavour of snacks, sauces or appetisers, meat flavourings are surprising due to their identity and authenticity.



Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Iberian ham	•	•	•	•	•				
Bacon	•	•	•	•	•				
Sausage	•	•	•	•					
Oxtail	•	•	•	•	•				
Lamb	•	•	•	•				•	•
Foie gras / Fried liver	•	•	•	•					
Chicken Nugget	•	•	•	•				•	•
Burger	•	•	•	•				•	•
Beef	•	•	•	•				•	•
Chorizo	•	•	•	•	•				
Fuet	•	•	•	•					
Salchichón	•	•	•	•					
Carpaccio	•	•	•	•					
Fried chicken	•	•	•	•				•	•
Salami	•	•	•	•					

Sea

Fish, shellfish and molluscs, exquisite jewels given to us by the world's seas and oceans. A journey through the freshest, most traditional, most avant-garde and most innovative flavours... A whole combination of sensations that add the perfect touch to any recipe.

A selection of outstanding flavourings for preparing ready meals, pickles, aperitifs or delicious Japanese sushi. At Delsa, we have succeeded in concentrating the essence of the sea to obtain flavours and aromas with the intensity of anchovies, the exoticism of oysters, the power of lobster, the elegance of seaweed and the luxury of caviar.



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- > Sauces
- > Citrus fruits

Marine flavourings take us on a sensory journey that begins with the first aromatic notes, continuing with a delicate explosion of flavour on the palate and ending with a saline finish.



Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Anchovy	•	•	•	•	•			•	•
Shrimp	•	•	•	•	•			•	•
Crab	•	•	•	•				•	•
Oyster	•	•	•	•	•			•	•
Lobster	•	•	•	•				•	•
Tuna	•	•	•	•	•			•	•
Salmon	•	•	•	•	•			•	•
Caviar	•	•	•	•	•			•	•
Cockle	•	•	•	•	•			•	•
Sardine	•	•	•	•	•			•	•
Fish		•		•	•		•	•	•
Seaweed	•	•	•	•	•			•	•
Mussel	•	•	•	•				•	•
Cod	•	•	•	•				•	•
Squid	•	•	•	•				•	•
Krill	•	•	•	•	•			•	•
Octopus	•	•	•	•				•	•

Vanilla, dairy, patisserie and cereals

Baking combines creativity, flavour and aromas to create true wonders that captivate you with their appearance, taste and smell. Flavourings enhance the flavours and organoleptic qualities of the product that are affected by the pasteurisation process or the production process itself. Flavourings bring back all of the harmony and strength, with all their subtleties.

The enormous variety of cheeses on the market is a challenge, as we have to create as many flavourings as there are types of cheese. Perfect for preparing sauces, soups or snacks, cheese flavourings make recipes into the true star of the show. Coffee, butter, biscuit and cereal flavourings also stand out for their great versatility. Popcorn, doughnut, waffle, churro and carrot cake flavourings are spectacular and striking.



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- > Nuts
- > Truffles



Creativity, flavours and aromas join forces to offer a rich universe for baking, elaborate dishes, sweets, ice cream and beverages.



Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Vanilla	•	•	•	•	•	•	•	•	•
Butter	•	•	•	•	•			•	•
Cream	•	•	•	•				•	•
Milk	•	•	•	•	•		•	•	•
Yoghurt	•	•	•	•	•			•	•
Dulce de leche	•	•	•	•	•			•	•
Cheese (Manchego, Edam, Gouda, Mascarpone, cream cheese, Gorgonzola, blue cheese, Cheddar, Goat, Camembert, etc.)	•	•	•	•	•			•	•
Butterscotch	•	•	•	•	•			•	•
Crème caramel	•	•	•	•	•			•	•
Custard - Egg cream	•	•	•	•	•			•	•
Caramel	•	•	•	•	•	•	•	•	•
Cacao	•	•	•	•	•	•	•	•	•

Vanilla, dairy, patisserie and cereals



Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Chocolate <i>(dark, milk, white, hints of hazelnut)</i>	●	●	●	●	●		●	●	●
Coffee	●	●	●	●	●		●	●	●
Coffee <i>(mocha, cappuccino, frappuccino)</i>	●	●	●	●	●			●	●
Tiramisu	●	●	●	●	●			●	●
Honey	●	●	●	●	●			●	●
Maple syrup	●	●	●	●	●			●	●
Meringue Milk <i>(lemon & cinnamon)</i>	●	●	●	●	●			●	●
Cake <i>(cheesecake, apple pie)</i>	●	●	●	●	●			●	●
Carrot cake	●	●	●	●	●			●	●
Sponge cake	●	●	●	●	●			●	●



Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Churro	●	●	●	●	●			●	●
Buñuelo fritters	●	●	●	●				●	●
Waffle	●	●	●	●				●	●
Doughnut	●	●	●	●				●	●
Biscuit (vanilla, butter, biscuit, popcorn)	●	●	●	●	●			●	●
Cookie	●	●	●	●	●			●	●
Speculoos (Spiced biscuit)	●	●	●	●	●			●	●
Cereals - Muesli	●	●	●	●				●	●
Gofio	●	●	●	●	●			●	●
Bread crust (bread, pretzel, brioche)	●	●	●	●	●			●	●

Nuts

With soft or intense nuances, roasted or raw, sweet or bitter, the organoleptic qualities of nuts are as varied as they are rich. Perfect as an aperitif, snacks between meals and as a star ingredient in salads, desserts and meat or fish starters.

Of great importance in the food industry, nut flavourings enhance the flavours of both savoury and sweet products, and are of particular interest for use in both alcoholic and non-alcoholic beverages. The world of bakery lets its creativity and imagination run wild and creates true wonders with flavourings such as almond, pistachio, walnut, chestnut and pine nut.



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- > Dairy
- > Beverages

*Crème caramels, ice creams, cakes, pancakes,
coulants, muffins, nougats, breads... Cuisine
rolls over at the feet of nut flavourings, which
lend it a world of contrasts*



Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Sweet almond	•	•	•	•	•		•	•	•
Bitter almond	•	•	•	•	•		•	•	•
Nougat	•	•	•	•	•			•	•
Hazelnut	•	•	•	•	•			•	•
Roasted hazelnut	•	•	•	•	•			•	•
Pistachio	•	•	•	•	•			•	•
Peanut	•	•	•	•	•			•	•
Walnut	•	•	•	•	•			•	•
Chestnut	•	•	•	•	•			•	•
Cashew nut	•	•	•	•	•			•	•
Pine nut	•	•	•	•	•			•	•
Tigernut milk (Horchata)	•	•	•	•	•			•	•
Tamarind	•	•	•	•	•			•	•

Alcoholic extracts and beverages

Touches of authentic flavours and all the subtleties of spirits, soft drinks and mixers in Delsa's most spectacular range of flavourings. Natural ingredients and advanced formulations from the R&D department create true jewels of flavour with all the original authenticity and identity.

Flavourings for both alcoholic and non-alcoholic beverages are a truly innovative breakthrough for the market. Their wide range of uses include everything from drinks originally containing alcohol to 0.0 beverages. Also used for preparing sauces, sorbets, ice cream and, of course, in baking, where hints of rum, whisky or wine give recipes exclusive nuances.



RELATED

- > Red Fruits
- > Citrus fruits

Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Tea (<i>green, black, chai, jasmine...</i>)	●	●	●	●	●			●	●
Cola	●	●	●	●	●			●	●
Energy drinks	●	●	●	●	●				●
Vodka	●	●	●	●	●				●
Brandy	●	●	●	●	●				●
Whisky	●	●		●	●				●
Muscatel	●	●		●	●				
Pedro Ximénez	●	●		●	●				
Port	●	●		●	●				
Gin	●	●	●	●	●				●
Rum	●	●	●	●	●				●

Flavour	Liquid		Powder	Artificial	Natural	Organic		Halal	Kosher
	Water-soluble	Fat-soluble				Certificate	Suitable		
Oak	•	•		•	•				
Sloe liqueur / Pacharán	•	•	•	•	•				•
Herb liqueur	•	•	•	•	•				•
Irish cream	•	•	•	•	•				•
Cointreau & Triple Sec	•	•	•	•	•				•
Sangria	•	•	•	•	•				
Beer	•	•	•	•	•				•
Vermouth (<i>black, red, spiced</i>)	•	•	•	•	•				•
Cava	•	•	•	•	•				•
Red wine	•	•	•	•	•				
Mojito	•	•	•	•	•				•
Piña Colada	•	•	•	•	•				•
Caipirinha	•	•	•	•	•				•
Cocktails (<i>blue lagoon, bloody Mary, Margarita, etc.</i>)	•	•	•	•	•				





Derivados Esenciales de Limón S.A.

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