LORANN

QUALITY—A FAMILY TRADITION SINCE 1962



2026-2027 WHOLESALE CATALOG

Essential Oils, Flavorings and More for Retailers and Manufacturers

LORANN

PROFESSIONAL FLAVORS FOR EVERY KITCHEN

Since 1962, LorAnn has supplied quality, concentrated flavors, premium vanillas, essential oils, and specialty ingredients to both professional and home kitchens.

Founded by Pharmacist O.K. Grettenberger in Okemos, Michigan, LorAnn Oils remains family owned and operated and serves a wide variety of businesses both domestically and abroad.

NO ORDER MINIMUMS
CONVENIENT SIZES FOR RETAIL, FOOD SERVICE, OR MANUFACTURING
FREE FREIGHT ON ORDERS OVER $750 (SEE PAGE 49)

LorAnn flavors are certified organic by Perry Johnson. Visit our Websites for a full list of our organic products.

LorAnn Oils is certified as a Safe Quality Food (SQF) Manufacturer. SQF certification provides assurance that product and process complies with regulatory, international, and scientifically proven standards for safety.

LorAnn Flavorings are Certified Kosher by Star-K. Visit our Websites for a full list of our Kosher products.



Super-Strength Flavors 3-14

Concentrated flavors ideal for candy making, baking, frostings, and more. Over 100 flavors available in consumer and food service sizes.

Better Than Extracts™ Bakery Emulsions 15-18

As the alcohol-extract alternative, these water-based emulsions provide more robust flavor and are less susceptible to evaporation and flavor loss when exposed to heat. Also ideal for non-heat applications such as frostings, fillings, and glazes.

Premium Vanillas 19-22

A wide selection of vanilla extracts and bean pastes from around the world; including Certified USDA Organic vanillas and bean paste from the islands of Madagascar.

Flavors for Ice Cream, Shakes, & Smoothies 23-24

Developed for ice cream and yogurt shops, LorAnn's Flavor Fountain line offers over 40 flavor concentrates designed to flavor and color in one easy step.

Food Colors 27-28

Gel, liquid, and powder colorings ideal for a variety of applications.

Specialty Ingredients 29-35

Unique and sometimes hard-to-find ingredients for candy making and baking—in both retail and food service sizes.

Candy Making Supplies 36-42

Hard Candy and Gummy Mixes, candy molds, and candy making supplies to pair with LorAnn flavors.

LorAnn Aromatherapy 43-47

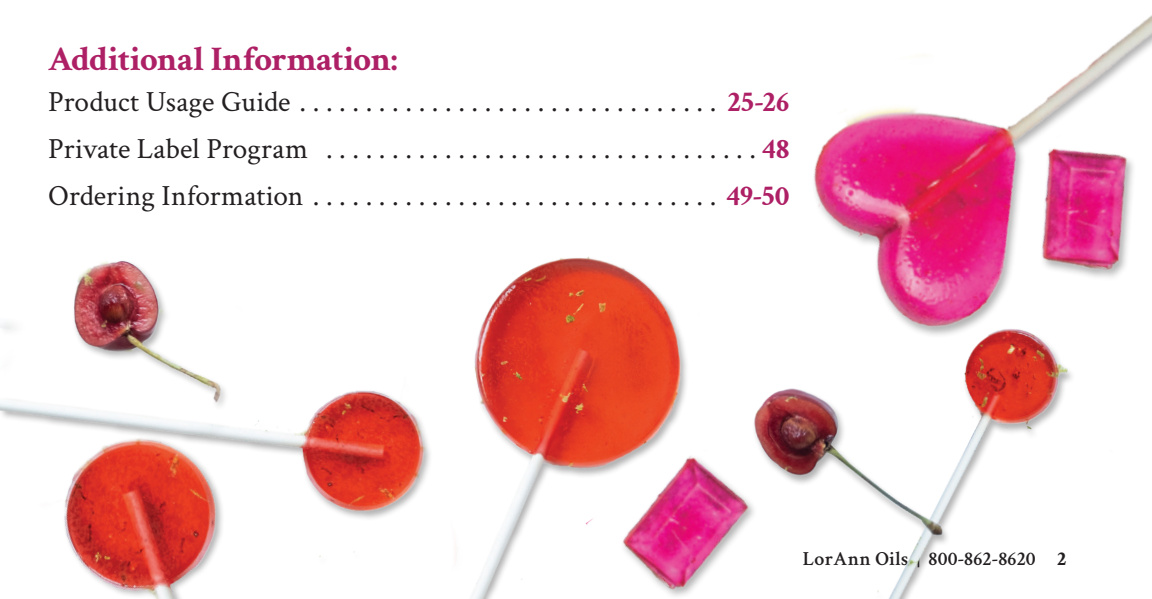
With our origins in pharmacy, LorAnn continues to be a trusted supplier of pure essential oils and other plant derived ingredients for use by compounding pharmacists, spas, massage therapists and personal care product manufacturers.

Additional Information:

Product Usage Guide 25-26

Private Label Program 48

Ordering Information 49-50



SUPER-STRENGTH FLAVORS

A little goes a long way!

These concentrated essential oils and flavors are 3-4 times stronger than typical alcohol-based extracts and work equally well for flavoring baked goods and icings as they do for candies. They perform exceptionally in high-heat applications such as candy making. They are ideal for use in baking, frostings, fudge, candied popcorn, truffles, taffies and more.

Included in the Super-Strength category are several food grade essential oils such as Peppermint, Spearmint, Orange, Lemon, Tangerine, Lavender, Anise, and Clove. Virtually all LorAnn Super-Strength flavors are Kosher and Gluten Free.

150+

SUPER-STRENGTH FLAVORS

AVAILABLE IN RETAIL AND FOOD SERVICE SIZES!

Most Super-Strength flavors from LorAnn contain no artificial colors. For those that remain, we now offer alternative versions containing no artificial colors.



TOP
NATURAL FLAVORS

Anise Oil
Apple Pie
Blueberry
Fruit Punch
Green Apple
Hot Cinnamon
Key Lime
Lemon Oil
Lime Oil
Orange Oil
Peach-Mango
Peppermint Oil
Spearmint Oil
Tangerine Oil

TOP
SEASONAL FAVORITES

Anise Oil
Cream Cheese Icing
Eggnog
Irish Cream
Peppermint Oil
Piña Colada
Pistachio
Pumpkin
Sparkling Wine

TOP
10 FLAVORS

Cinnamon Oil
Peppermint Oil
Watermelon
Lemon Oil
Strawberry
Cotton Candy
Root Beer
Cherry
Grape
Raspberry



SUPER-STRENGTH FLAVORS

1 oz. and Larger Sizes

Carton Pricing Individual 1-oz bottles are available in less than carton quantities at higher prices.

Item #	Flavor Name	(-0506) 1 oz. 6-unit Carton	(-0800) 4 oz.	(-1000) 16 oz.	(-1100) Gallon	(-5000) 5 Gal.	Safe for Chocolates	Natural Flavors	No Artificial Colors	Kosher	Available in 1-dram	TTB
0535	Almond (Bitter Almond)						✔		✔	✔	✔	✔
0380	Amaretto						✔		✔	✔	✔	
0700	Amaretto, Nutty						✔		✔	✔		
0100	Anise Oil, Natural						✔	✔	✔	✔	✔	✔
0350	Apple						✔❖		✔	✔	✔	✔
0282	Apple Pie, Natural ✈						✔❖	✔	✔	✔	✔	✔
0250	Banana Cream ✈						✔❖			✔	✔	✔
0255	Banana Cream, No Added Color ✈						✔❖		✔	✔	✔	
0830	Bavarian Cream *(Vanilla)*						✔❖		✔	✔	✔	✔
2060	Bergamot Oil, Natural ✈						✔	✔	✔	✔		
0880	Black Cherry						✔		✔	✔	✔	✔
0230	Blackberry								✔	✔	✔	✔
0300	Black Licorice (formally Licorice) ✈						✔❖		✔	✔	✔	✔
0065	Blood Orange, Natural ✈						✔	✔	✔	✔		
0422	Blue Raspberry NEW						✔❖		✔	✔	✔	✔
0480	Blueberry, Natural							✔		✔	✔	✔
0485	Blueberry, No Added Color							✔	✔	✔	✔	
0252	Bourbon ✈								✔	✔		✔
0560	Brandy								✔	✔		
0360	Bubble Gum ✈									✔	✔	✔
0365	Bubble Gum, No Added Color ✈								✔	✔	✔	
0140	Butter								✔	✔	✔	
0190	Butter Rum								✔	✔	✔	
0892	Buttered Popcorn								✔	✔		
0210	Butterscotch								✔	✔	✔	✔
0142	Cake Batter ✈								✔	✔	✔	✔
0701	Cappuccino						✔		✔	✔		✔
0600	Caramel								✔	✔	✔	✔
0372	Chai Tea, Natural ✈							✔	✔	✔		
0680	Cheesecake						✔		✔	✔	✔	✔
0150	Cherry ✈						✔❖			✔	✔	✔
0155	Cherry, No Added Color ✈						✔❖		✔	✔	✔	
0702	Cherry, Washington ✈						✔		✔	✔		✔
0170	Chocolate									✔	✔	✔
0175	Chocolate, No Added Color								✔	✔	✔	
0820	Chocolate Hazelnut								✔	✔	✔	
0010	Cinnamon Oil						✔❖		✔	✔	✔	✔
0332	Cinnamon, Hot, Natural						✔	✔	✔	✔		✔
0212	Cinnamon Roll						✔❖		✔	✔	✔	✔
0232	Citrus Blossom, Natural ✈						✔	✔	✔	✔		
0080	Clove Leaf Oil, Natural						✔	✔	✔	✔	✔	✔

✈ Shipping restrictions on expedited and international orders

❖ May cause thickening in chocolate; add cocoa butter or oil to thin/smooth

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SUPER-STRENGTH FLAVORS

1 oz. and Larger Sizes

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Item #	Flavor Name	(-0506) 1 oz. 6-unit Carton	(-0800) 4 oz.	(-1000) 16 oz.	(-1100) Gallon	(-5000) 5 Gal.	Safe for Chocolates	Natural Flavors	No Artificial Colors	Kosher	Available in 1-dram	TTB
0220	Coconut						✔ ❖		✔	✔	✔	✔
0370	Coffee, Natural						✔ ❖	✔	✔	✔	✔	✔
0410	Coffee, Keoke *(Kahlúa-type)* ✈								✔	✔		✔
0712	Coffee, Kona						✔		✔	✔		
0930	Cola, Natural							✔	✔	✔		
0272	Cookies & Cream ✈						✔ ❖		✔	✔	✔	
0460	Cotton Candy								✔	✔	✔	✔
0870	Cranberry								✔	✔	✔	✔
0040	Cran-Raspberry ✈								✔	✔	✔	
0890	Cream Cheese Icing						✔		✔	✔		✔
0122	Cream Soda NEW								✔	✔		
0510	Crème de Menthe, Natural ✈						✔ ❖	✔		✔	✔	
0515	Crème de Menthe, No Added Color ✈						✔ ❖		✔	✔	✔	
0704	Crème de Menthe, Cool, Natural						✔	✔	✔	✔		
0312	Cucumber-Serrano ✈						✔ ❖		✔	✔		✔
0420	Eggnog									✔	✔	
0425	Eggnog, No Added Color								✔	✔	✔	
0430	English Toffee								✔	✔	✔	✔
2190	Eucalyptus Oil, Natural ✈						✔	✔	✔	✔		
0292	Fruit Punch, Natural ✈						✔ ❖	✔	✔	✔	✔	✔
0444	Ginger Flavor						✔ ❖		✔	✔		✔
0540	Ginger Oil, Natural						✔	✔	✔	✔		
0180	Grape						✔ ❖			✔	✔	✔
0185	Grape, No Added Color						✔ ❖		✔	✔	✔	
0670	Grapefruit Oil, Natural ✈						✔	✔	✔	✔		
0900	Green Apple								✔	✔	✔	✔
0660	Guava									✔		✔
0665	Guava, No Added Color								✔	✔		
0708	Hazelnut, Creamy						✔		✔	✔		✔
0650	Honey								✔	✔		✔
0152	Horchata						✔ ❖		✔	✔		✔
6030	Hot Chili, Natural NEW						✔	✔	✔	✔		
0153	Huckleberry (Wild Blueberry) ✈									✔		
0710	Irish Cream						✔		✔	✔		
0154	Jalapeño, Natural						✔	✔	✔	✔		✔
0412	Key Lime, Natural ✈						✔	✔	✔	✔	✔	✔
2270	Lavender Oil, Natural						✔	✔	✔	✔		
2480	Lavender Oil, Organic						✔	✔	✔	✔		
0840	Lemonade ✈						✔ ❖		✔	✔	✔	✔
0020	Lemon Oil, Natural ✈						✔	✔	✔	✔	✔	
2280	Lemongrass Oil, Natural						✔	✔	✔	✔		
0110	Lime Oil, Natural ✈						✔	✔	✔	✔	✔	

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0424	Lychee						✔❖		✔	✔		
0875	Mango ✈								✔	✔	✔	✔
0270	Maple								✔	✔	✔	✔
0716	Maple, Canadian						✔		✔	✔		
0590	Marshmallow								✔	✔	✔	✔
0620	Melon								✔	✔	✔	✔
0860	Menthol-Eucalyptus, Natural						✔	✔	✔	✔		✔
0850	Mint Chocolate Chip						✔❖		✔	✔	✔	✔
0706	Orange Brandy *(Grand Marnier Type)* ✈						✔		✔	✔		
0800	Orange Cream						✔❖		✔	✔	✔	✔
0060	Orange Oil, Natural ✈						✔	✔	✔	✔	✔	
2350	Origanum Oil, Natural *(Oregano)*						✔	✔	✔	✔		
0450	Peach									✔	✔	✔
0455	Peach, No Added Color								✔	✔	✔	
0262	Peach Mango, Natural ✈							✔	✔	✔	✔	✔
0580	Peanut Butter								✔	✔	✔	✔
0280	Pear, Natural ✈							✔	✔	✔	✔	✔
0640	Pecan								✔	✔	✔	✔
0070	Peppermint Oil, Natural						✔	✔	✔	✔	✔	
0400	Piña Colada ✈						✔❖		✔	✔	✔	✔
0240	Pineapple ✈						✔❖		✔	✔	✔	✔
0630	Pistachio						✔❖		✔	✔	✔	
0330	Plum								✔	✔		
0442	Pomegranate ✈						✔❖			✔	✔	✔
0447	Pomegranate, No Added Color ✈						✔❖		✔	✔	✔	
0810	Pralines and Cream						✔❖		✔	✔	✔	
0570	Pumpkin						✔		✔	✔		
0160	Raspberry						✔❖			✔	✔	✔
0165	Raspberry, No Added Color						✔❖		✔	✔	✔	
0714	Raspberry, Royal						✔		✔	✔		
0340	Root Beer									✔	✔	✔
0345	Root Beer, No Added Color								✔	✔	✔	
2420	Rosemary Oil, Natural ✈						✔	✔	✔	✔		
0440	Salt Water Taffy								✔	✔		
0120	Sassafras						✔❖		✔	✔		
0550	Sparkling Wine								✔	✔	✔	
0090	Spearmint Oil, Natural						✔	✔	✔	✔	✔	
0320	Strawberry						✔❖			✔	✔	✔
0325	Strawberry, No Added Color ✈						✔❖		✔	✔	✔	
0711	Strawberry Banana ✈						✔		✔	✔		
0322	Strawberry Kiwi						✔❖		✔	✔	✔	✔
0470	Tangerine Oil, Natural ✈						✔	✔	✔	✔	✔	
0622	Teaberry						✔❖		✔	✔		

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SUPER-STRENGTH FLAVORS

1 oz. and Larger Sizes

Carton Pricing

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2465	Tea Tree Oil, Natural ✈						✔	✔	✔	✔		
2470	Thyme Oil, Natural ✈						✔	✔	✔	✔		
0500	Tropical Punch *(Passion Fruit)* ✈						✔ ❖		✔	✔	✔	✔
0490	Tutti-Frutti									✔	✔	✔
0495	Tutti-Frutti, No Added Color								✔	✔	✔	
0690	Vanilla						✔ ❖		✔	✔	✔	✔
0310	Vanilla Butternut								✔	✔	✔	
0200	Walnut (formally Black Walnut) ✈								✔	✔	✔	✔
0260	Watermelon ✈						✔ ❖		✔	✔	✔	✔
0050	Wintergreen Oil, Natural						✔	✔	✔	✔		
0030	Wintergreen Oil, Artificial						✔ ❖		✔	✔	✔	

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COMPOUNDED NATURAL FLAVORS

A natural alternative to some of our most popular flavors

The following natural flavors are still extra strong, but you may need to use about twice as much compared to essential oils and Super-Strength flavors. These compounded flavors are made with natural ingredients, are water-soluble, and may contain propylene glycol and/or vegetable glycerin as a base.

Carton Pricing

Individual 1-oz bottles are available in less than carton quantities at higher prices.

Item #	Flavor Name	(-0506) 1 oz. 6-unit Carton	(-0500) Less than Carton 1 oz.	(-1000) 16 oz.	(-1100) 1 gal.	(-5000) 5 gal.	Natural Flavors	No Artificial Colors	Kosher	TTB
3510	Banana, Natural						✔	✔	✔	
3530	Caramel, Creamy Natural						✔	✔		
3540	Cherry, Natural						✔	✔	✔	
3550	Chocolate, Natural						✔	✔	✔	✔
3750	Fresh Blueberry, Natural Flavors						✔	✔	✔	
3740	Fresh Strawberry, Natural Flavors						✔	✔	✔	
3700	Green Apple, Natural Flavors						✔	✔	✔	
3720	Lemonade, Natural Flavors						✔	✔	✔	
3600	Maple, Natural						✔	✔	✔	
3730	Peach, Natural Flavors						✔	✔	✔	✔
3635	Raspberry, Natural						✔	✔	✔	
3640	Strawberry, Natural						✔	✔	✔	
3710	Watermelon, Natural Flavors						✔	✔	✔	

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SUPER-STRENGTH 1-DRAM FLAVORS

For Candy, Chocolate, Baking, and More!

A little goes a long way! Our famous little 1-dram bottle is the perfect size for home consumers and retailers. Often found in grocery baking aisles or with cake and candy crafting supplies and ingredients. Individually UPC'd 1-dram bottles can be displayed on shelves in their 12-unit cartons or in counter displays.



4025-0000

1-dram Carton Display (96 units) ✈

Pre-packed with eight, 12-unit cartons of LorAnn's top-selling flavors. Holds 96 units total and includes a FREE Confectionery Recipe Pad.

Cinnamon, Peppermint, Cherry, Raspberry, Strawberry, Watermelon, Orange and Butter Rum.

4025-9999

Empty 1-dram Carton Display and Recipe Pad

Dimensions: 9.25 in. wide, 13.25 in. tall, 6.25 in. deep

8052

Super-Strength Recipe Pad

75 tear off sheets per pad. Recipes on both sides.

Dimensions: 5 in. wide, 3.875 in. tall

0990-0112

12-unit Super-Strength Flavors Variety Pack ✈

Our sampler pack contains 12, 1-dram (1/8 oz.) bottles of our most popular super-strength flavors!

1 bottle each of: Cake Batter, Cherry, Cinnamon, Cotton Candy, Grape, Green Apple, Lemon, Peppermint, Pineapple, Raspberry, Strawberry, and Watermelon.



1-DRAM FLAVORS

1-dram Sizes (.125 fl. oz./1 tsp.)

Carton Pricing (-0112) 12-Unit

Individual 1-dram bottles are available in less than carton quantities at higher prices.

Item #	Flavor Name		Safe for Chocolates	Natural Flavors	No Artificial Colors	Kosher
0535	Almond (Bitter Almond)		✔		✔	✔
0380	Amaretto		✔		✔	✔
0100	Anise Oil, Natural		✔	✔	✔	✔
0350	Apple		✔❖		✔	✔
0282	Apple Pie, No Added Color ✈	NEW	✔❖	✔	✔	✔
0250	Banana Cream ✈		✔❖			✔
0255	Banana Cream, No Added Color ✈	NEW	✔❖		✔	✔
0830	Bavarian Cream *(Vanilla)*		✔❖		✔	✔
0880	Black Cherry		✔		✔	✔
0230	Blackberry				✔	✔
0300	Black Licorice (formally Licorice) ✈		✔❖		✔	✔
0480	Blueberry, Natural			✔		✔
0485	Blueberry, No Added Color	NEW		✔	✔	✔
0422	Blue Raspberry, No Added Color	NEW	✔❖		✔	✔
0360	Bubble Gum ✈					✔
0365	Bubble Gum, No Added Color ✈	NEW			✔	✔
0140	Butter				✔	✔
0190	Butter Rum				✔	✔
0210	Butterscotch				✔	✔
0142	Cake Batter ✈				✔	✔
0600	Caramel				✔	✔
0680	Cheesecake		✔		✔	✔
0150	Cherry ✈		✔❖			✔
0155	Cherry, No Added Color ✈	NEW	✔❖		✔	✔
0170	Chocolate					✔
0175	Chocolate, No Added Color	NEW			✔	✔
0820	Chocolate Hazelnut				✔	✔
0010	Cinnamon Oil		✔❖		✔	✔
0212	Cinnamon Roll		✔❖		✔	✔
0080	Clove Leaf Oil, Natural		✔	✔	✔	✔
0220	Coconut		✔❖		✔	✔
0370	Coffee, Natural		✔❖	✔	✔	✔
0272	Cookies & Cream ✈		✔❖		✔	✔
0460	Cotton Candy				✔	✔
0870	Cranberry				✔	✔
0040	Cran-Raspberry ✈				✔	✔
0510	Crème de Menthe, Natural ✈		✔❖	✔		✔
0515	Crème de Menthe, Natural, No Added Color ✈	NEW	✔❖	✔	✔	✔
0420	Eggnog					✔
0430	English Toffee				✔	✔
0292	Fruit Punch, Natural ✈		✔❖	✔	✔	✔
0180	Grape		✔❖			✔
0185	Grape, No Added Color	NEW	✔❖		✔	✔
0900	Green Apple				✔	✔
0412	Key Lime, Natural ✈		✔	✔	✔	✔
0840	Lemonade ✈		✔❖		✔	✔
0020	Lemon Oil, Natural ✈		✔	✔	✔	✔
0110	Lime Oil, Natural ✈		✔	✔	✔	✔
0875	Mango ✈				✔	✔
0270	Maple				✔	✔
0590	Marshmallow				✔	✔
0620	Melon				✔	✔
0850	Mint Chocolate Chip		✔❖		✔	✔
0800	Orange Cream		✔❖		✔	✔
0060	Orange Oil, Natural ✈		✔	✔	✔	✔
0450	Peach					✔
0455	Peach, No Added Color	NEW			✔	✔
0262	Peach Mango, Natural ✈			✔	✔	✔
0580	Peanut Butter				✔	✔
0280	Pear, Natural ✈			✔	✔	✔
0640	Pecan				✔	✔
0070	Peppermint Oil, Natural		✔	✔	✔	✔
0400	Piña Colada ✈		✔❖		✔	✔
0240	Pineapple ✈		✔❖		✔	✔
0630	Pistachio		✔❖		✔	✔
0442	Pomegranate ✈		✔❖			✔
0447	Pomegranate, No Added Color ✈	NEW	✔❖		✔	✔
0810	Pralines and Cream		✔❖		✔	✔
0160	Raspberry		✔❖			✔
0165	Raspberry, No Added Color	NEW	✔❖		✔	✔
0340	Root Beer					✔
0345	Root Beer, No Added Color	NEW			✔	✔
0550	Sparkling Wine				✔	✔
0090	Spearmint Oil, Natural		✔	✔	✔	✔
0320	Strawberry		✔❖			✔
0325	Strawberry, No Added Color ✈	NEW	✔❖		✔	✔
0322	Strawberry Kiwi		✔❖		✔	✔
0470	Tangerine Oil, Natural ✈		✔	✔	✔	✔
0500	Tropical Punch ✈		✔❖		✔	✔
0490	Tutti-Frutti					✔
0495	Tutti-Frutti, No Added Color	NEW			✔	✔
0690	Vanilla		✔❖		✔	✔
0310	Vanilla Butternut				✔	✔
0200	Walnut (formally Black Walnut) ✈				✔	✔
0260	Watermelon, No Added Color ✈		✔❖		✔	✔
0030	Wintergreen Oil, Artificial		✔❖		✔	✔

✈ Shipping restrictions on expedited and international orders

❖ May cause thickening in chocolate; add cocoa butter or oil to thin/smooth

SUPER-STRENGTH TWIN PACKS

For Candy, Chocolate, Baking, and More!

LorAnn's Twin-Pack is the ideal packaging format for Grocery Stores, Craft Stores and other retailers who utilize plan-o-grams or endcaps for merchandising. LorAnn's super-strength flavors complement other items in your store's bake-sets and candy-making sections.

43 of our top-selling flavors are available in this hangable blister-packed style. Each blister holds two 1-dram (.125 fl. oz) bottles.



Twin Pack Powerwings and Floorshippers

4175-0150

126-unit Twin Pack Powerwing/Floorshipper

126 flavor units. Ships complete with a cardboard base and clips for end-cap presentation.

Includes 30 Cinnamon, 12 Peppermint, 6 each of Anise, Butterscotch, Butter Rum, Cherry, Grape, Lemon, Orange, Piña Colada, Raspberry, Root Beer, Spearmint, Strawberry, Watermelon, and Wintergreen.

Dimensions: 14 in. wide, 41 in. tall, 6 in. deep



4160-0150

72-unit Twin Pack Sidekick

Includes 18 Cinnamon, 12 Peppermint, 6 each of Butter Rum, Cherry, Orange, Raspberry, Root Beer, Strawberry, and Watermelon. Ships complete with hang clips for end-cap display.

Dimensions: 14 in. wide, 22.5 in. tall, 5.5 in. deep



TWIN PACK FLAVORS

1-dram Sizes (.125 fl. oz./1 tsp.)

*Twin Packs are only available in cartons of six

Item #	Flavor Name	Carton Pricing (-0156) 6-unit	Safe for Chocolates	Natural Flavors	No Artifical Colors	Kosher	Trilingual Package
0535	Almond (Bitter Almond)		✔		✔	✔	
0380	Amaretto		✔		✔	✔	
0100	Anise Oil, Natural		✔	✔	✔	✔	✔
0350	Apple		✔ ❖		✔	✔	✔
0250	Banana Cream ✈		✔ ❖			✔	✔
0255	Banana Cream, No Added Color ✈ NEW		✔ ❖		✔	✔	✔
0880	Black Cherry		✔		✔	✔	
0480	Blueberry, Natural			✔		✔	✔
0485	Blueberry, No Added Color NEW			✔	✔	✔	✔
0422	Blue Raspberry NEW		✔ ❖		✔	✔	✔
0360	Bubble Gum ✈					✔	✔
0365	Bubble Gum, No Added Color ✈ NEW				✔	✔	✔
0190	Butter Rum				✔	✔	✔
0210	Butterscotch				✔	✔	✔
0142	Cake Batter ✈				✔	✔	✔
0600	Caramel				✔	✔	
0680	Cheesecake		✔		✔	✔	
0150	Cherry ✈		✔ ❖			✔	✔
0155	Cherry, No Added Color ✈ NEW		✔ ❖		✔	✔	✔
0010	Cinnamon Oil		✔ ❖		✔	✔	✔
0080	Clove Leaf Oil, Natural		✔	✔	✔	✔	✔
0220	Coconut		✔ ❖		✔	✔	✔
0272	Cookies & Cream		✔ ❖		✔	✔	✔
0460	Cotton Candy				✔	✔	✔
0510	Crème de Menthe, Natural ✈		✔ ❖	✔		✔	✔
0515	Crème de Menthe, No Added Color ✈ NEW		✔ ❖	✔	✔	✔	✔
0292	Fruit Punch, Natural ✈		✔ ❖	✔	✔	✔	
0180	Grape		✔ ❖			✔	✔
0185	Grape, No Added Color NEW		✔ ❖		✔	✔	✔
0900	Green Apple				✔	✔	✔
0412	Key Lime, Natural ✈		✔	✔	✔	✔	
0020	Lemon Oil, Natural ✈		✔	✔	✔	✔	✔
0110	Lime Oil, Natural ✈		✔	✔	✔	✔	
0875	Mango ✈				✔	✔	
0270	Maple				✔	✔	
0590	Marshmallow				✔	✔	
0060	Orange Oil, Natural ✈		✔	✔	✔	✔	✔
0450	Peach					✔	✔
0455	Peach, No Added Color NEW				✔	✔	✔
0262	Peach Mango, Natural ✈			✔	✔	✔	✔
0070	Peppermint Oil, Natural		✔	✔	✔	✔	✔
0400	Piña Colada ✈		✔ ❖		✔	✔	✔
0240	Pineapple ✈		✔ ❖		✔	✔	✔
0630	Pistachio		✔ ❖		✔	✔	✔
0160	Raspberry		✔ ❖			✔	✔
0165	Raspberry, No Added Color NEW		✔ ❖		✔	✔	✔
0340	Root Beer					✔	✔
0345	Root Beer, No Added Color NEW				✔	✔	✔
0090	Spearmint Oil, Natural		✔	✔	✔	✔	✔
0320	Strawberry		✔ ❖			✔	✔
0325	Strawberry, No Added Color ✈ NEW		✔ ❖		✔	✔	✔
0470	Tangerine Oil, Natural ✈		✔	✔	✔	✔	
0500	Tropical Punch ✈		✔ ❖		✔	✔	
0490	Tutti-Frutti					✔	
0495	Tutti-Frutti, No Added Color				✔	✔	
0260	Watermelon, No Added Color ✈		✔ ❖		✔	✔	✔
0030	Wintergreen Oil, Artificial		✔ ❖		✔	✔	✔

✈ Shipping restrictions on expedited and international orders

❖ May cause thickening in chocolate; add cocoa butter or oil to thin/smooth

SUPER-STRENGTH TRI-PACK ASSORTMENTS

For Candy, Chocolate, Baking, and More!

The Tri-Pack blisterpack is ideal for Grocery, Craft and other retailers who utilize plan-o-grams or endcaps. Each combination of our most popular flavors provides a higher retail price point than the single-flavor twin-packs.

Effective August 2026, Super-Strength Tri-Pack flavors containing artificial colors will be replaced with versions without artificial colors.

Traditional Mix (4575)
(Cinnamon, Cherry, Peppermint)
Combines the top three flavors that are just right for the holiday season.

Fruity Mix (4560)
(Watermelon, Strawberry, Grape)
A family favorite, this grouping combines three timeless candy and confectionery favorites.

All Natural Mix (4565)
(Peppermint, Orange, Lemon)
Features the three top-selling essential oils that are in high demand for their culinary applications. The perfect choice for ingredient-conscious consumers who prefer only natural flavors.

Summer Fruit Mix (4570)
(Blueberry, Raspberry, Pineapple)
Three more perennial favorites for a little more sophisticated pallet.



4160-0350
60-unit Tri-Pack Sidekick ✈.....
15 of each flavor assortment.



Tri-Pack Flavors

1-dram Sizes (.125 fl. oz./1 tsp.)
* Tri-Packs are only available for purchase in cartons of six

Item #	Flavor Name	Carton Pricing* (-0356) 6-unit Carton	Kosher	Trilingual Package
4575	Traditional Mix *(Cinnamon, Cherry, Peppermint)* ✈		✔	✔
4565	All Natural Mix (*Peppermint, Orange, Lemon)* ✈		✔	✔
4560	Fruity Mix *(Watermelon, Strawberry, Grape)* ✈		✔	✔
4570	Summer Fruit Mix *(Blueberry, Raspberry, Pineapple)* ✈		✔	✔

✈ Shipping restrictions on expedited and international orders

SUPER-STRENGTH DISPLAYS



NEW

9500-3000

Product Hang Strip with S Hook .....

Convenient, compact, and ready-to-hang!
LorAnn's S Hook Display Strip is the perfect grab-and-go solution for your retail space. This versatile strip holds LorAnn's Twin Packs and Tri Packs, Candy Mixes, Silicone Molds, and more, creating an eye-catching impulse section that drives customer purchases while maximizing shelf space.

Blistercarded flavors sold separately.
Will hang up to 12 units.



8052

Super-Strength Recipe Pad .....

75 tear off sheets per pad. Recipes on both sides.

Dimensions: 5 in. wide, 3.875 in. tall



9500-3500

Wire Rack—Stackable (Empty) .....

This attractive, stackable wire rack display (empty), beautifully showcases 36, 1-ounce super strength flavors, 1-ounce compounded natural flavors or 1-ounce essential oils (product sold separately).



PREMIUM BAKERY EMULSIONS

LORANN® BETTER THAN EXTRACTS™

Better Flavor. Better Aroma. Better Value.

Professional Bakers and Consumers are opting for LorAnn's water-based emulsions over alcohol-based extracts.

- They provide more flavor impact and aroma.
- The flavor(s) will not bake out when exposed to heat.
- Bakery emulsions are a superior alternative to baking extract: 1 tsp. emulsion = 1 tsp. extract.
- Cost effective and available in retail and food service sizes.
- All flavors now available without color.



NEW 2oz. Bottles

NEW

2oz. SIZE

AVAILABLE IN 6 FLAVORS

- Blueberry
- Butter Vanilla
- Lemon
- Peppermint
- Strawberry
- Vanilla

TOP

10 EMULSION FLAVORS

- Almond
- Butter
- Butter Vanilla
- Caramel
- Cookie Butter
- Cream Cheese
- Lemon
- Pistachio
- Red Velvet
- Strawberry

STAFF FAVORITES

- Banana
- Brown Butter
- Hazelnut
- Orange
- Princess Cake & Cookie
- Pumpkin Spice
- Raspberry

NEW

FLAVORS

- Brown Butter Vanilla
- Velvet Cake



PREMIUM BAKERY EMULSIONS

Item #	Flavor Name	(-0406) 2 oz. 6-unit Carton	Carton Pricing: (-0806) 4 oz. 6-unit Carton	(-0800) Less than Carton 4 oz.	(-1000) 16 oz.	(-1100) 1 gal.	(-5000) 5 gal.	Natural Flavors	No Artifical Colors	Kosher	TTB
0748	Almond								✔	✔	✔
0740	Banana								✔	✔	
0775	Blueberry								✔	✔	
0773	Brown Butter NEW								✔	✔	
0742	Butter Vanilla								✔	✔	✔
0752	Butter, Natural (clear)							✔	✔	✔	✔
0750	Buttery Sweet Dough*								✔	✔	
0735	Caramel								✔		
0774	Cherry								✔	✔	
0738	Cinnamon Spice							✔	✔	✔	
0744	Coconut								✔	✔	
0754	Coffee, Natural							✔	✔	✔	✔
0776	Cookie Butter								✔	✔	
0745	Cream Cheese								✔		
0772	Hazelnut								✔	✔	
0758	Lemon, Natural							✔	✔	✔	
0778	Maple								✔	✔	
0760	Orange, Natural							✔	✔	✔	✔
0779	Peanut Butter								✔	✔	
0766	Peppermint, Natural							✔	✔	✔	
0741	Pineapple								✔	✔	
0747	Pistachio								✔	✔	
0756	Princess Cake and Cookie**								✔	✔	
0789	Pumpkin Spice								✔	✔	
0764	Raspberry								✔	✔	
0762	Red Velvet***									✔	✔
0763	Velvet Cake**** NEW								✔	✔	
0746	Rum								✔	✔	✔
0765	Strawberry								✔	✔	
0767	Vanilla NEW								✔	✔	

Buttery Sweet Dough*
The rich taste of creamery butter combined with a hint of citrus and vanilla. Try it in place of vanilla extract in your recipes.

Princess Cake and Cookie**
A light, nutty taste accented with undertones of citrus and rich vanilla. Try it in place of vanilla extract in your recipes.

Red Velvet***
Adds red velvet flavor and color in one easy step. Mix ½ oz. to batter for 12 cupcakes or each 8–9 in. cake.

Velvet Cake***
want flavor without the color, try our Velvet Cake Emulsion.

Organic Bakery Emulsions*

Individual 4-oz bottles are available in less than carton quantities at higher prices.

USDA ORGANIC

Item #	Flavor Name	Carton Pricing: (-0806) 4 oz. 6-unit Carton	(-0800) Less than Carton 4 oz.	(-1000) 16 oz.	(-1100) 1 gal.	(-5000) 5 gal.	Natural Flavors	No Artifical Colors	Kosher	TTB
0798	Almond, Organic ✈						✔	✔	✔	
0799	Lemon, Organic ✈						✔	✔	✔	



✈ Shipping restrictions on expedited and international orders

*Additional organic flavors available at minimum order requirements

BAKERY EMULSION DISPLAYS



5148-0000

Emulsion Floor Shipper .....

Holds 48 of your favorite emulsions. Each shelf holds 12-4oz. Bottles. Requested emulsion flavors need to be order unit increments of six.



5148-9999

Emulsion Floor Shipper (Empty).....

This display can support up to 48-4oz. emulsion bottles.



5180-9999

Sidekick Shipper (Empty).....

Fill this display with your favorites! The empty sidekick is designed to hold our 4-ounce emulsions, ice cream & beverage flavors, and/or vanilla extracts. Holds 36 units. 5.5 inches deep, 14 inches wide, 22.5 inches tall. Comes with clips for end cap presentation.



PREMIUM VANILLAS



SINGLE ORIGIN PREMIUM ORGANIC FROM MADAGASCAR

For the most discerning tastes, our top-of-the-line vanilla extracts and vanilla bean pastes are crafted exclusively from premium Madagascar Bourbon beans, prized for their rich, smooth, and full-bodied flavor. Kosher and gluten-free.

Available in two labeling formats to suit your needs:

- Bi-lingual packaging in durable PET bottles (all sizes)
- English-only LorAnn Reserve line, featuring elevated packaging, including a 4 oz glass bottle with a metal cap for a more refined presentation

Carton Pricing

1 Tbsp. Paste = 1 Tbsp. Vanilla Extract

Item #	Item Name	(-0406) 2 oz. 6-unit Carton	(-0806) 4 oz. 6-unit Carton	(-0800) 4 oz.	(-1000) 16 oz.	(-1100) Gallon	(-5000) 5 Gallon	Natural Flavors	No Artificial Colors	Kosher	TTB
3000	Organic Madagascar Vanilla Bean Paste, Natural ✈ USDA ORGANIC							✔	✔	✔	
3010	Organic Pure Madagascar Vanilla Extract, Natural ✈ USDA ORGANIC							✔	✔	✔	✔
3100	Reserve Natural Organic Madagascar Bourbon Vanilla Bean Paste ✈ *(Blue label below)* NEW USDA ORGANIC										
3110	Reserve Pure Organic Madagascar Bourbon Vanilla Extract ✈ *(Blue label below)* NEW USDA ORGANIC							✔	✔	✔	✔
3018	Organic Pure 2-Fold Madagascar Vanilla Extract, Natural ✈ USDA ORGANIC							✔	✔	✔	

✈ Shipping restrictions on expedited and international orders

TTB = already TTB approved

NEW Vanilla Reserve Line



PREMIUM VANILLAS



PURE TAHITIAN DOUBLE STRENGTH (2-FOLD) VANILLA EXTRACT

Double-fold for enhanced strength, this all-natural vanilla is crafted exclusively from Tahitian vanilla beans sourced from Papua New Guinea. Renowned for their intense aroma, Tahitian beans offer a uniquely complex profile with delicate floral notes and subtle fruity, cherry-like undertones.

Carton Pricing

1 Tbsp. Paste = 1 Tbsp. Vanilla Extract

Item #	Item Name	(-0806) 4 oz. 6-unit Carton	(-0800) 4 oz.	(-1000) 16 oz.	(-1100) Gallon	(-5000) 5 Gallon	Natural Flavors	No Artificial Colors	Kosher	TTB
3030	Pure 2-Fold Tahitian Vanilla Extract, Natural (Double Strength) ✈						✔	✔	✔	

✈ Shipping restrictions on expedited and international orders

TTB = already TTB approved

WHY IS VANILLA BEAN PASTE SO POPULAR?

Simply put, it offers the flavor and visual appeal of whole vanilla beans—without the hassle. No splitting or scraping required, making it a more convenient and cost-effective alternative to whole beans. Unlike fresh beans, it won't dry out and stores easily in your pantry.

This concentrated paste delivers rich vanilla flavor along with beautiful flecks of real vanilla seeds, adding both taste and visual appeal to your creations. Use it anywhere you would use vanilla extract, or when you want the classic look of vanilla bean.

Perfect for applications like cheesecakes, French toast, crème brûlée, rice pudding, and ice cream.

Usage Equivalents:

- 1 Tbsp. Vanilla Bean Paste = 1 vanilla bean
- 1 Tbsp. Vanilla Bean Paste = 1 Tbsp. vanilla extract



PREMIUM VANILLAS



NATURAL BLENDS FOR TOP FLAVOR WITH LOWER COST

LorAnn's Pure Vanilla Extract and Natural Vanilla Bean Paste are expertly crafted to showcase the rich, complex flavor of Madagascar vanilla beans, delivering exceptional depth and aroma to elevate any culinary creation. Kosher, gluten-free, and bilingual packaging in durable PET bottles.

1 Tbsp. Paste = 1 Tbsp. Vanilla Extract

Item #	Item Name	Carton Pricing (-0406) 2 oz. 6-unit Carton	Carton Pricing (-0806) 4 oz. 6-unit Carton	(-0400) 2 oz.	(-0800) 4 oz.	(-1000) 16 oz.	(-1100) Gallon	(-5000) 5 Gallon	Natural Flavors	No Artificial Colors	Kosher	TTB
3003	Vanilla Bean Paste, Natural ✈								✔	✔	✔	
3035	Pure Vanilla Extract, Natural ✈								✔	✔	✔	✔

✈ Shipping restrictions on expedited and international orders

TTB = already TTB approved



ALCOHOL-FREE EXTRACTS

LorAnn offers an alcohol-free product that adds rich vanilla flavor and aroma to your baking applications.

• Alcohol-Free Vanilla is a liquid formulation that blends natural flavors with vanilla bean extractives, delivering authentic vanilla taste without the use of a traditional alcohol base

• LorAnn's 2-Fold Velvet Cream Vanilla is cost effective choice for adding rich robust vanilla flavor to baked goods, frostings and ice creams. This double-strength natural and artificial vanilla is especially well-suited for ice cream and frozen desert applications.

1 Tbsp. Paste = 1 Tbsp. Vanilla Extract

Item #	Item Name	Carton Pricing (-0806) 4 oz. 6-unit Carton	(-0800) 4 oz.	(-1000) 16 oz.	(-1100) Gallon	(-5000) 5 Gallon	Natural Flavors	No Artificial Colors	Kosher	TTB
3022	Alcohol Free Vanilla, Natural						✔	✔	✔	✔
3019	Velvet Cream Vanilla, Natural and Artificial							✔	✔	

✈ Shipping restrictions on expedited and international orders

TTB = already TTB approved

PREMIUM VANILLAS



BAKER'S FAVORITE CLEAR VANILLA

This is an amazing and special purpose alternative in our vanilla line:

• LorAnn's Double Strength Clear Vanilla Extract delivers a rich, warm vanilla flavor without adding color, making it ideal for preserving the brightness of white frostings and delicate confections. It also offers a cost-effective alternative to pure vanilla extract without sacrificing great taste.

Item #	Item Name	Carton Pricing (-0406) 2 oz. 6-unit Carton	Carton Pricing (-0806) 4 oz. 6-unit Carton	(-0400) 2 oz.	(-0800) 4 oz.	(-1000) 16 oz.	(-1100) Gallon	(-5000) 5 Gallon	Natural Flavors	No Artificial Colors	Kosher	TTB
3020	Clear Vanilla Extract, Artificial (Double Strength)									✔	✔	✔

✈ Shipping restrictions on expedited and international orders

TTB = already TTB approved



LET LORANN CREATE PRIVATE LABEL VANILLAS FOR YOU

LorAnn brings over 60 years of expertise to the baking and confectionery industry. We offer turnkey, customized private-label solutions backed by consistent, hands-on production, exceptional customer service, flexible packaging options, and strong national brand recognition—along with international distribution capabilities to support your growth.

USDA ORGANIC SQF KOSHER

See page 48 for contact information

FLAVOR FOUNTAIN FOR FROZEN TREATS AND BEVERAGES

Supplying Ice Cream and Yogurt Shops Around the Country

Unsweetened flavor concentrates specifically formulated for use in soft serve ice cream, hard ice cream, gelato, frozen yogurt, shakes, and smoothies. The 32oz. quarts are ideal for ice cream and yogurt shops. A 4oz. size is perfect for the home enthusiast. Flavor Fountain Flavors can also be used in frostings, baking and beverages.



Flavor Fountain Flavors

Item #	Item Name	(-0800) 4 oz.	(-1125) 1 quart (32 oz.)	Carton Pricing: 6-quarts or more of same flavor	Gallon	5-Gallon	Added Color	Kosher	TTB
1705	Banana Royale, Natural/Banana						✔	✔	
1710	Black Cherry						✔	✔	✔
1715	Black Raspberry						✔	✔	
1734	Blue Cotton Candy NEW						✔	✔	
1722	Blue Moon						✔	✔	
1723	Blue Raspberry						✔	✔	
1720	Blueberry Delight/Blueberry						✔	✔	
0910	Bubble Gum						✔	✔	
1725	Butter Pecan						✔	✔	
1726	Butterscotch						✔	✔	
1797	Cake Batter (White)						✔	✔	
1727	Cappuccino						✔	✔	
1740	Caramel						✔	✔	
1777	Cheesecake, New York								✔
1730	Chocolate Chip Mint/Mint Chocolate						✔	✔	
1765	Coconut, Hawaiian							✔	
1763	Coconut, Toasted							✔	
1735	Coffee Espresso						✔	✔	
1733	Cookie Butter						✔	✔	
1737	Crème de Menthe						✔	✔	
1743	Eggnog						✔	✔	
0933	French Vanilla						✔	✔	
1747	Fruity Cereal Milk ✈						✔	✔	
1750	Fudge Brownie						✔	✔	✔
1760	German Chocolate Cake						✔	✔	
1770	Juicy Lemon							✔	
1775	Key Lime						✔	✔	
0934	Lemon Custard							✔	
0935	Mango						✔	✔	
0950	Orange Cream/Dreamsicle						✔	✔	
1755	Peach, Georgia						✔	✔	
1780	Peanut Butter, Texas						✔	✔	
1744	Peanut Butter, Peanut Free NAC							✔	
1782	Piña Colada							✔	
1766	Pineapple, Hawaiian						✔	✔	
1784	Pink Cotton Candy ✈						✔	✔	
1785	Pistachio Nut/Pistachio						✔	✔	
1789	Pumpkin Pie						✔	✔	
1790	Red Raspberry						✔	✔	
1793	Red Velvet						✔	✔	
1794	Salted Caramel						✔		
1792	Strawberry						✔	✔	
1745	Strawberry, Fresh						✔	✔	
1798	Watermelon Cooler						✔	✔	

✈ Shipping restrictions on expedited and international orders

Please note: Texas Peanut Butter is not as concentrated as other Flavor Fountain flavors. Suggested usage levels are higher.

CUSTOMER FAVORITES

- Black Raspberry
- Cake Batter
- Fresh Strawberry
- New York Cheesecake
- Orange Cream
- Texas Peanut Butter

3019
Velvet Cream Vanilla..... see pg 22

Perfect for adding luscious vanilla flavor to your ice cream and anywhere you want to add the rich aroma and flavor of vanilla.



5743



5742

5742
1oz. Pump Dispenser for Quart Containers.....

Pumps 1 oz. of flavoring.

5743
⅛ oz. Pump Dispenser for Quart Containers.....

Pumps ⅛ oz. of flavoring.
Great for Single Serve Systems.

PRODUCT USAGE TABLE & TIPS

Super-Strength Flavors (Page 3)

High-intensity concentrated flavors engineered for low-usage, high-impact applications. Ideal for sugar, confectionery, and reduced-water systems where maximum flavor delivery is required.

Typical Usage Range: 0.05% – 0.30% of total batch weight

Begin at the lower end of the range and adjust to achieve desired flavor intensity. All usage recommendations are based on percentage of total batch weight.

Application Usage Guide

Application System	Includes	Typical Usage Range	Compatibility
Cooked Sugar & Confectionery	Hard Candy, Taffy, Caramels	0.05–0.30%	Optimal
Gel & Aerated Confections	Gummies, Marshmallows	0.15–0.50%	Optimal
Chocolate & Fat-Based Systems	Chocolate & Compound Coatings	0.10–0.25%	Oil-Soluble
Bakery & Dough Systems	Cake Batter, Cookies, Waffles, Dough, Brownies/Bars	0.10–0.35%	Recommended
Fillings & Icings	Sweet Fillings, Frostings/ Icings	0.05–0.25%	Recommended
Snack Coatings	Candy-Coated Popcorn	0.15–0.40%	Recommended
Frozen Dairy Systems	Hard Serve Ice Cream, Soft Serve Ice Cream, Gelato	0.15–0.50%	Recommended
Cultured Dairy Systems	Yogurt Bases	0.20–0.60%	pH Dependent
Dairy Beverages	Milkshakes, Nutritional Beverages, Coffee Creamer	0.10–0.40%	Fat Adjustment
Fermented & RTD Beverages	Brewing, Seltzers	0.02–0.10%	Water-Soluble Only

Processing & Formulation Guidance

Cooked Sugar Systems	Add flavor after cooking once temperature drops below 300°F (149°C). Excess heat may cause volatile loss.
Gel & Aerated Systems	Add post-cook prior to depositing. Higher gelatin, starch, or pectin levels may require upper usage range.
Chocolate & Fat Systems	Use oil-soluble flavors only. Add below 120°F (49°C).
Frozen Dairy Applications	Increase dosage as fat content increases. Flavor intensity may decrease 10–20% after freezing. Add during aging stage for optimal dispersion.
Fermented & Beverage Systems	Add flavor post-fermentation when possible to preserve volatile compounds. Acid systems enhance fruit flavor perception. Water-soluble flavors are preferred for beverage, brewing, and seltzer systems. Oil-soluble flavors require emulsification or solubilization to maintain stability and prevent phase separation.

Compounded Naturals (Page 8)

Compounded naturals are concentrated flavors in a base of propylene glycol and/or vegetable glycerin. These flavors, while concentrated, are about half the strength of the flavors in our Super-Strength line.

Typical Usage Range: 0.10–0.60% of total batch weight

Begin at the lower end of the range and adjust to achieve desired flavor intensity. All usage recommendations are based on percentage of total batch weight.

Application Usage Guide

Application System	Includes	Typical Usage Range	Compatibility
Cooked Sugar & Confectionery	Hard Candy, Taffy, Caramels	0.10–0.30%	Not Recommended
Gel & Aerated Confections	Gummies, Marshmallows	0.40–0.80%	Optimal
Chocolate & Fat-Based Systems	Chocolate & Compound Coatings	0.20–0.50%	Not Recommended
Bakery & Dough Systems	Cake Batter, Cookies, Waffles, Dough, Brownies/Bars	0.30–0.75%	Recommended
Fillings & Icings	Sweet Fillings, Frostings/ Icings	0.25–0.70%	Recommended
Snack Coatings	Candy-Coated Popcorn	0.15–0.50%	Recommended
Frozen Dairy Systems	Hard Serve Ice Cream, Soft Serve Ice Cream, Gelato	0.30–0.80%	Recommended
Cultured Dairy Systems	Yogurt Bases	0.40–0.90%	Limited
Dairy Beverages	Milkshakes, Nutritional Beverages, Coffee Creamer	0.25–0.70%	Recommended
Fermented & RTD Beverages	Brewing, Seltzers	0.03–0.15%	Limited

Processing & Formulation Guidance

Cooked Sugar Systems	Add flavor after cooking once temperature drops below 300°F (149°C). Excess heat may cause volatile loss.
Gel & Aerated Systems	Add post-cook prior to depositing. Higher gelatin, starch, or pectin levels may require upper usage range.
Chocolate & Fat Systems	Use oil-soluble flavors only. Add below 120°F (49°C).
Frozen Dairy Applications	Increase dosage as fat content increases. Flavor intensity may decrease 10–20% after freezing. Add during aging stage for optimal dispersion.
Fermented & Beverage Systems	Add flavor post-fermentation when possible to preserve volatile compounds. Acid systems enhance fruit flavor perception. Water-soluble flavors are preferred for beverage, brewing, and seltzer systems. Oil-soluble flavors require emulsification or solubilization to maintain stability and prevent phase separation.

PRODUCT USAGE TABLE & TIPS

Bakery Emulsions (Page 15)

Bakery Emulsions are designed as a direct 1:1 replacement for traditional extracts, allowing seamless substitution without reformulation or usage adjustment.

Typical Usage Range: 0.30%-1.00% of total batch weight

Begin at the lower end of the range and adjust to achieve desired flavor intensity. All usage recommendations are based on percentage of total batch weight.

Application Usage Guide

Application System	Includes	Typical Usage Range	Compatibility
Cooked Sugar & Confectionery	Hard Candy, Taffy, Caramels	≤0.05%	Not Recommended
Gel & Aerated Confections	Gummies, Marshmallows	0.15–0.40%	Limited
Chocolate & Fat-Based Systems	Chocolate & Compound Coatings	0.10–0.30%	Not Recommended
Bakery & Dough Systems	Cake Batter, Cookies, Waffles, Dough, Brownies/Bars	0.20–0.50%	Optimal
Fillings & Icings	Sweet Fillings, Frostings/ Icings	0.50–1.20%	Optimal
Snack Coatings	Candy-Coated Popcorn	0.50–1.00%	Recommended
Frozen Dairy Systems	Hard Serve Ice Cream, Soft Serve Ice Cream, Gelato	0.50–1.00%	Recommended
Cultured Dairy Systems	Yogurt Bases	0.60–1.20%	Recommended
Dairy Beverages	Milkshakes, Nutritional Beverages, Coffee Creamer	0.50–1.00%	Recommended
Fermented & RTD Beverages	Brewing, Seltzers	≤0.05%	Limited

Processing & Formulation Guidance

Cooked Sugar Systems	Add flavor after cooking once temperature drops below 300°F (149°C). Excess heat may cause volatile loss.
Gel & Aerated Systems	Add post-cook prior to depositing. Higher gelatin, starch, or pectin levels may require upper usage range.
Chocolate & Fat Systems	Use oil-soluble flavors only. Add below 120°F (49°C).
Frozen Dairy Applications	Increase dosage as fat content increases. Flavor intensity may decrease 10–20% after freezing. Add during aging stage for optimal dispersion.
Fermented & Beverage Systems	Add flavor post-fermentation when possible to preserve volatile compounds. Acid systems enhance fruit flavor perception. Water-soluble flavors are preferred for beverage, brewing, and seltzer systems. Oil-soluble flavors require emulsification or solubilization to maintain stability and prevent phase separation.

Flavor Fountain (Ice Cream Flavors—ICF) (Page 23)

Flavor systems optimized specifically for dairy, frozen dessert, and beverage bases. Engineered for balanced flavor release in high-fat environments

Typical Usage Range: 0.05% – 0.30% of total batch weight

Begin at the lower end of the range and adjust to achieve desired flavor intensity. All usage recommendations are based on percentage of total batch weight.

Application Usage Guide

Application System	Includes	Typical Usage Range	Compatibility
Cooked Sugar & Confectionery	Hard Candy, Taffy, Caramels	≤0.05%	Not Recommended
Gel & Aerated Confections	Gummies, Marshmallows	≤0.05%	Not Recommended
Chocolate & Fat-Based Systems	Chocolate & Compound Coatings	≤0.05%	Not Recommended
Bakery & Dough Systems	Cake Batter, Cookies, Waffles, Dough, Brownies/Bars	0.20-0.50%	Optimal
Fillings & Icings	Sweet Fillings, Frostings/ Icings	≤0.05%	Limited
Snack Coatings	Candy-Coated Popcorn	0.30–0.70%	Not Recommended
Frozen Dairy Systems	Hard Serve Ice Cream, Soft Serve Ice Cream, Gelato	0.70–1.40%	Optimal
Cultured Dairy Systems	Yogurt Bases	0.70–1.40%	Optimal
Dairy Beverages	Milkshakes, Nutritional Beverages, Coffee Creamer	0.70–1.40%	Optimal
Fermented & RTD Beverages	Brewing, Seltzers	≤0.05%	Limited

Processing & Formulation Guidance

Cooked Sugar Systems	Add flavor after cooking once temperature drops below 300°F (149°C). Excess heat may cause volatile loss.
Gel & Aerated Systems	Add post-cook prior to depositing. Higher gelatin, starch, or pectin levels may require upper usage range.
Chocolate & Fat Systems	Use oil-soluble flavors only. Add below 120°F (49°C).
Frozen Dairy Applications	Increase dosage as fat content increases. Flavor intensity may decrease 10–20% after freezing. Add during aging stage for optimal dispersion.
Fermented & Beverage Systems	Add flavor post-fermentation when possible to preserve volatile compounds. Acid systems enhance fruit flavor perception. Water-soluble flavors are preferred for beverage, brewing, and seltzer systems. Oil-soluble flavors require emulsification or solubilization to maintain stability and prevent phase separation.

Many of the Flavor Fountain flavors in this line contain highly concentrated color. The final shade may vary depending on the color of the batter they're added to.

LIQUID FOOD COLORS

Item #	Color Name	Carton Pricing* (-0512) Unblistered 1 oz. 12 units	Carton Pricing* (-0552) Blistered 1 oz. 12 units	Individual units are available in less than carton quantities at higher prices. (-0800) 4 oz.	(-1100) Gallon	(-5000) 5 Gallon
1020	Blue					
1150	Blush					
1030	Brown					
1380	Dusty Rose NEW					
1160	Gold					
1050	Green					
1390	Lilac NEW					
1060	Orange					
1100	Red					
1090	Teal					
1130	White					
1120	Yellow					

* All colors Kosher, Gluten Free and Bilingual

Assorted Liquid Food Color NEW

Red, Yellow, Green, and Blue

4 packs are ½ oz. squeeze bottles

Item #	Item Name	(-0406) 4 Pack, 6-unit Carton
1000	Assorted Liquid Food Color	





1000-0512 NEW ASSORTMENT

1 oz. Liquid Color Assortment of 12 . . . . . .

Blue, Blush, Brown, Dusty Rose, Gold, Green, Lilac, Orange, Red, Teal, White, and Yellow

1000-0812 NEW ASSORTMENT

4 oz. Liquid Color Assortment of 12 . . . . . .

Blue, Blush, Brown, Dusty Rose, Gold, Green, Lilac, Orange, Red, Teal, White, and Yellow

4080

Primary 1 oz Liquid Food Color Display . . . . . .

5 each of Red, Yellow, Blue, Green and White.

4090

Specialty 1 oz Liquid Food Color Display NEW ASSORTMENT . . . . . .

5 each of Teal, Dusty Rose, Lilac, Blush, and Gold.

4085

Empty Liquid Food Color Display . . . . . .

(With 25 unit custom assortment)



LIQUID GEL FOOD COLORS

Item #	Color Name	Carton Pricing* (-0512) Unblistered 1 oz. 12 units	Individual units are available in less than carton quantities at higher prices. (-0800) 4 oz.	(-1125) Quart	(-5000) 5 Gallon
1200	Blue				
1250	Brown				
1220	Green				
1180	Lime Green				
1240	Orange				
1210	Red				
1190	Teal				
1130	White				
1230	Yellow				

* All colors Kosher, Gluten Free and Bilingual

1005-0508 NEW 8-PACK
1 oz. Liquid Gel Color Assortment of 8 .....
Blue, Brown, Green, Orange, Red, Teal, Yellow, and Lime Green.

1005-0808 NEW 8-PACK
4 oz. Liquid Gel Color Assortment of 8 .....
Blue, Brown, Green, Orange, Red, Teal, Yellow, and Lime Green.

5080-0000
Best Selling 1 oz. Liquid Gel 25-unit Food Color Display .....
5 each of Red, Orange, Yellow, Blue, and Green

5085
Empty Liquid Gel Food Color Display .....
(with 25 unit custom assortment)



POWDER FOOD COLORS

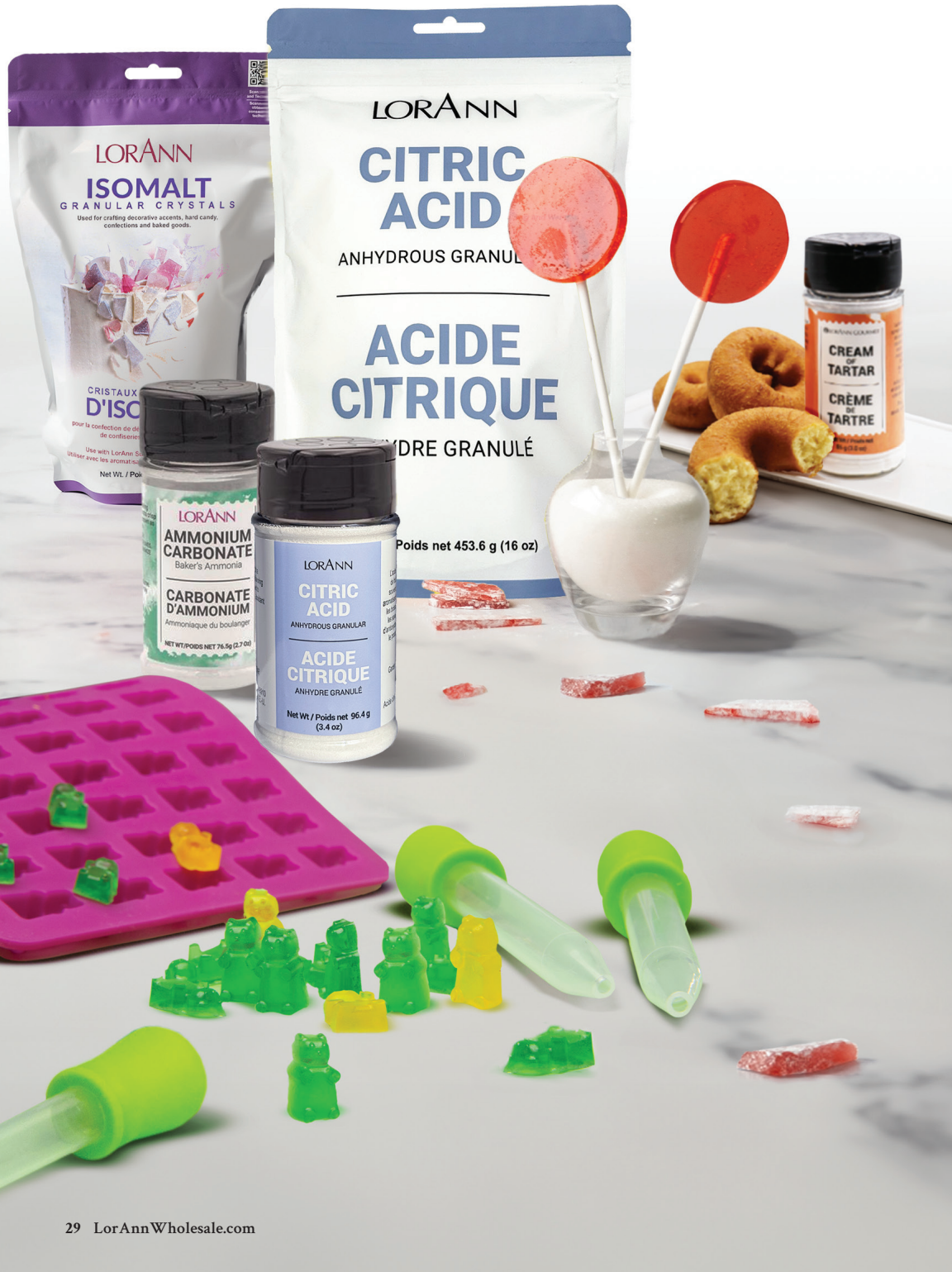
Used in chocolates, dry mixes and many other applications where water is prohibited.

Item #	Item Name	(-1000) 16 oz. (by wt.)	Kosher	Gluten-free
1300	Black		✔	✔
1310	Blue		✔	✔
1320	Green		✔	✔
1330	Orange		✔	✔
1350	Red		✔	✔
1360	Purple			✔
1370	Yellow		✔	✔



SPECIALTY INGREDIENTS AND CANDY MAKING ACCESSORIES

More than flavors, LorAnn offers a full range of hard-to-find ingredients, preservatives, candy making molds and supplies.



SPECIALTY INGREDIENTS



Citric Acid (Anhydrous Granular)

Often added to hard candies and creams. Also known as "sour salt" this natural fruit acid will brighten all fruit flavors. Among its many uses, also acts as an antioxidant in fats and oils. New packaging is displayed in English and French.

To use citric acid in hard candy, allow the cooked candy to cool below 265 degrees Fahrenheit. Use ⅛ teaspoon per 2 cups of sugar.

		Carton Pricing				
Item #	Item Name	(-0606) 3.4 oz. Jar 6-unit Carton	(-1006) 6-Pack Carton 16. oz Bag	(-0600) Less than Carton	(-1010) 10 lb.	(-2500) 25 lb
6040	Citric Acid					



Citric Acid—Encapsulated and Malic Acid—Encapsulated

NEW NEW

Encapsulated Citric Acid and Encapsulated Malic Acid are coated with a non-reactive fat layer that prevents interaction with other ingredients. Commonly used in confectionery applications, especially as a coating for hard and chewy candies, they deliver a clean, delayed burst of sour flavor upon consumption. Unlike standard (unencapsulated) acids, these products help prevent sugar inversion, reducing issues such as stickiness, and "sweating" in finished candies.

Malic acid, naturally found in apples and other fruits, provides a sharper, more intense sourness than citric acid, along with a longer-lasting tart sensation. This makes it ideal for applications where a bold, lingering sour impact is desired, while citric acid offers a bright, quick-hit tartness for a more immediate flavor profile.

Item #	Item Name		(-1000) 16 oz.	(-1010) 10 lb.	(-2500) 25 lb.
6020	Citric Acid—Encapsulated	NEW			
6025	Malic Acid—Encapsulated	NEW			



Ascorbic Acid (Vitamin C)

An antioxidant used as a preservative, also added to breads to promote yeast growth.

		Carton Pricing		
Item #	Item Name	(-0606) 3.4 oz. Jar 6-unit Carton	(-0600) Less than Carton	(-1000) 16 oz.
6015	Ascorbic Acid			

Individual 1-lb Units are available in less than carton quantities at higher prices.



Tartaric Acid Powder

A natural crystalline compound most often found in grapes.

		Carton Pricing		
Item #	Item Name	(-0606) 3.4 oz. Jar 6-unit Carton	(0600) Less than Carton	(-1000) 16 oz.
6150	Tartaric Acid Powder			



Tart & Sour

A unique liquid flavor enhancer that adds zest to candies and baked goods. Designed to be used in conjunction with other flavors.

For a boost to any of our fruit flavors, add 1½ teaspoon to our 1-dram hard candy recipe. To create a sour hard candy add 3–4 teaspoons to the 1-dram recipe.

		Carton Pricing			
Item #	Item Name	(-0556) 1 oz. 6-unit Carton	(-1000) 16 oz.	(-1100) 1 gal.	(-5000) 5 gal.
6035	Tart & Sour				

Individual units available in less than carton quantities at higher prices.

SPECIALTY INGREDIENTS



Isomalt (Granular)

Ideal for sugar art. Used for crafting decorative accents, hard candy, confections, and baked goods. High resistance to humidity and will not crystallize.

Item #	Item Name	Carton Pricing (-1006) 6-Pack Carton 16 oz. Bag	(-1010) 10 lb.	(-2500) 25 lb.
2235	Isomalt			

Individual 1-lb Units are available in less than carton quantities at higher prices.



Hi-Sweet Powdered Corn Syrup (Karo™ syrup replacement)

Helps to keep hard candy from getting sticky in humid weather. Packed with recipe. New and improved with a finer consistency to reduce graining.

Item #	Item Name	Carton Pricing (-1006) 6-Pack Carton 16 oz. Bag	(-1000) 16 oz.	(-1010) 10 lb.	(-2500) 25 lb.
6045	Hi-Sweet Powdered Corn Syrup				

Individual 1-lb Units are available in less than carton quantities at higher prices.



Gum Arabic (Acacia Powder)

Colorless, tasteless and odorless and is used in commercial food processing to thicken, emulsify, and stabilize foods such as candy, ice cream and sweet syrups. Also used in cake decorating to make gum paste.

Item#	Item Name	(-0600) 2 oz.	(-1000) 16 oz.	(-1010) 10 lb.	(-2500) 25 lb.
6003	Gum Arabic				



Tragacanth Gum

A natural powder used as an emulsifier and thickener.
Used in the same ways as Gum Arabic.

Item #	Item Name	Carton Pricing (-0606) 2 oz. Jar 6-unit Carton	(-0600) Less than Carton	(-1000) 16 oz.	(-1010) 10 lb.	(-2500) 25 lb.
7270	Tragacanth Gum					



Xanthan Gum

Used as a thickening agent and stabilizer in a variety of foods. Also prevents ice crystals from forming in ice creams and provides a "fat feel" in low or no-fat dairy products. In baking, also used as a substitute for wheat gluten in gluten-free breads, pastas, and other flour-based food products.

Item #	Item Name	Carton Pricing (-0606) 2 oz. Jar 6-unit Carton	(-0600) Less than Carton	(-1000) 16 oz.	(-1010) 10 lb.	(-2500) 25 lb.
6170	Xanthan Gum					

SPECIALTY INGREDIENTS



Meringue Powder (Great for Royal Icing!)

An ideal substitute in any recipe calling for egg white meringue and can also be used to make meringue cookies, shells, and other desserts. 4 oz. jar makes enough meringue to cover 4–5 pies or 5 batches of royal icing. Recipes included. Certified Kosher. Gluten-Free.

		Carton Pricing	
Item #	Item Name	(-0012) 4 oz. 12-unit Carton	(-1006) 16 oz. 6-unit Carton
1470	Meringue Powder		

*Both 4oz. and 16oz. sizes are available individually.



Powdered Gelatin (250 Bloom) NEW

Gelatin is an unflavored, low carb thickener used as an essential ingredient in baking and cooking. Easily use in a wide variety of desserts and candies like panna cotta, parfaits, cheesecake, homemade marshmallows, gummy candies, and more. Contents: Bovine.

Item#	Item Name	(-0800) 4 oz.	(-1038) 3.8 lb.
6160	Powdered Gelatin (250 Bloom)		



Baker's Ammonia (Ammonium Carbonate Powder)

A leavening agent used in making specialty cookies. Makes extra-crisp cookies or crackers—often called for in old-fashioned recipes.

		Carton Pricing				
Item #	Item Name	(-0606) 2.7 oz. Jar 6-unit Carton	(-0600) Less than Carton	(-1000) 16 oz.	(-1010) 10 lb.	(-2500) 25 lb.
6007	Baker's Ammonia					



Cream of Tartar (Potassium Bitartrate)

Added to candy and frosting mixtures for creamier consistency, and to egg whites before beating to improve stability and volume. Also used in candy making to prevent crystallization. Odorless, colorless with a slight acid taste.

		Carton Pricing				
Item #	Item Name	(-0606) 3 oz. Jar 6-unit Carton	(-0600) Less than Carton	(-1000) 16 oz.	(-1010) 10 lb.	(-2500) 25 lb.
6107	Cream of Tartar (Spice Jar 3.0 oz.)					

SPECIALTY INGREDIENTS



Invertase (Fermvertase)

A natural enzyme used to change fondant from a solid to a cream or liquid. Typically added to fondants or candy centers before dipping.

Item#	Item Name	(-0500) 1 oz.	(-0800) 4 oz.	(-1000) 16 oz.	(-1100) 1 gal.
7090	Invertase				





Soy Lecithin (Liquid)

A versatile extract from soybeans used to preserve, emulsify and moisturize foods. Many candy makers use lecithin as an emulsifier in chocolates, caramel, and taffy. Combined with vegetable oils, it can be used instead of high-calorie oils for greasing pans and sautéing food.

Item#	Item Name	(-0800) 4 oz.	(-1000) 16 oz.	(-1100) 1 gal.	(-5000) 5 gal.
6085	Lecithin				



Vegetable Glycerin, Natural

Often used to help retain moisture in foods, keep items soft, and help to prevent sugar crystallization in foods like candy. Use vegetable glycerin in royal icing to add shine and prevent hardening. Soluble in water.

Item#	Item Name	Carton Pricing (-0806) 4 oz., 6-unit Carton	(-1000) 16 oz.	(-1100) 1 gal.	(-5000) 5 gal.
7110	Vegetable Glycerin, Natural, F/G				

Individual 4-oz units are available in less than carton quantities at higher prices.

Gluten-Free

PRESERVE-IT AND DESICCANT SILICA GEL PACKS



These convenient preservatives help extend shelf life and add great taste to your creations.

6060 **Preserve-It Antioxidant—Artificial**

Reduces rancidity in high fat candies, pastries, desserts, and baked goods. Active Ingredients: BHA, BHT.

6065 **Preserve-It Antioxidant—Natural**

An all-natural antioxidant to reduce rancidity.

6070 **Preserve-It Mold Inhibitor**

Formulated to help prevent fermentation and mold growth from within. Water-based. Active Ingredient: Potassium Sorbate.

Antioxidant General Use Guide: Use 1¾ tsp. to each 5 lbs. of butter or oil (or other fat) in your recipe.
Mold Inhibitor General Use Guide: Use 2 tsp. to 5 lbs. of total batch.



7000 **Desiccant Silica Gel Packs**

Protect your products from moisture damage with tear-resistant silica gel packets. Specially designed for absorbing moisture in your tightly sealed packages (including food), storage, and shipping containers. Each individual packet is made with high-quality, coated paper for ultimate moisture absorption and heat resistance.

Item #	Item Name	(-0500) 1 oz.	(-0800) 4 oz.	(-1000) 16 oz.	(-1100) 1 gal.	(-5000) 5 gal.	(-0025) 25 Pack	(-0100) 100 Pack
6060	Preserve-It Antioxidant, Artificial							
6065	Preserve-It Antioxidant, Natural							
6070	Preserve-It Mold Inhibitor							
7000	Desiccant Silica Gel Packs							



Bitterness Suppressor

Use our Bitterness Suppressor in foods, beverages, and pharmaceutical products that taste bitter and unpleasant. This product will help mask those pungent levels, improving the flavor of your product and making it more edible.

Item #	Item Name	(-0800) 4 oz.	(-1100) 1 gal.	(-5000) 5 gal.
0980	Bitterness Suppressor			

SPECIALTY INGREDIENTS



Professional Release Agent NEW

Designed to help confectionary and baked goods easily release from molds, pans, and equipment. Now packaged with a convenient spray dispenser.

Item#	Item Name		(-1000) 16 oz.
6080	Professional Release Agent	NEW	



Finishing Anti-Stick Coating NEW

Ideal for gummy, jellies or other confections, our finishing Anti-Stick Coating adds the finishing touch to gum products.

Item#	Item Name		(-1000) 16 oz.
7010	Finishing Anti-Stick Coating	NEW	



Wax Beads (Food-Grade)

Easy to measure beads.

Item #	Item Name	(-2000) 12 oz.	(-1000) 1 lb. Beads	(-2500) 25 kg./ 55 lb.
6105	Premium Paraffin Wax Beads (Fully Refined) F/G			
6022	White Beeswax Beads (Fully Refined) F/G			



UNFLAVORED CANDY MIXES



Make all of your gummy candies deliciously standout

The easiest way to make fruity and eye-catching gummy candies. From cute gummy bears to crawly gummy worms, the shapes and delicious flavor options with Super-Strength flavors are endless.

***Super-Strength flavors and food colors sold separately.**

Pectin Gummy Base (4330) NEW

Achieve a clean, gluten-free, satisfying gummy bite – completely gelatin-free and 100% plant-based.

Item #	Item Name	Carton Pricing (-0006) 6-Pack of 18 oz. Bags (Each contain 66 g gelatin)	(-0000) Individual 18 oz. Bags	(-5000) 5 lbs	(-2500) 28.8 lbs (3.8 lb gelatin)
4220	Gummy Mix (contains bovine gelatin)				
4330	Pectin Gummy Base (does not contain gelatin) NEW				

Individual Units are available in less than carton quantities at higher prices.

HARD CANDY MIXES — REGULAR AND SUGAR FREE

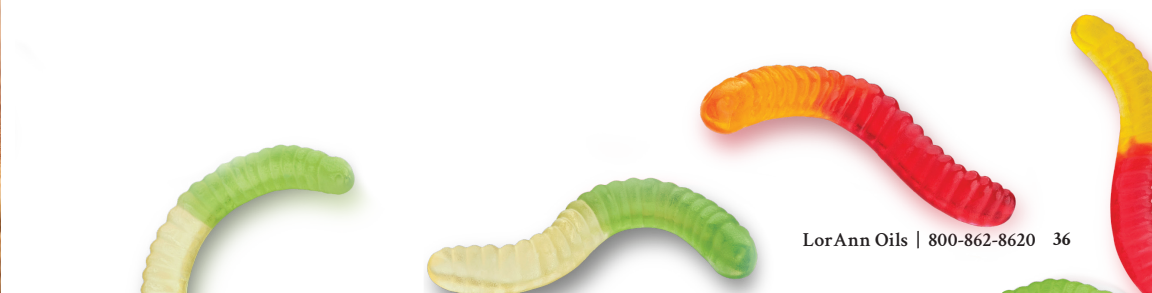


The ultimate complement to your display of LorAnn Super-Strength Flavorings. Two hard candy mixes that combine all the ingredients to make hard candy at home. Pre-measured to work with 1-dram bottle of flavoring.

***Super-Strength flavors and food colors sold separately.**

Individual Units are available in less than carton quantities at higher prices.

Item #	Item Name	Carton Pricing 6 Units (-0006) CTN	(-1010) 10 lb.	(-2500) 25 lb.
4210	Standard Hard Candy Mix			
4215	Sugar-Free Hard Candy Mix			



SILICONE MOLDS

Food-grade silicone candy molds are must-have items when it comes to making gummies and hard candies. These multi-functional molds are safe in oven, microwave oven, freezer, and dishwasher. Temperature safe from -40°C~230°C / -40°F~446°F.

Item #	Item Name (Packed two per bag for retail display)	(-0000) Two-Pack Unit	Carton Pricing (-0008) 8, Two-Pack Unit
5610	2-pack of 126 Square Cube Mold		
5620	2-pack Gummy Worm Mold		
5630	2-pack Gummy Bear Mold		
5640	2-Pack of Silicone Lollipop Mold		
5660	2-Pack Silicone Candy Mold—35 Cavity, Round		

Item #	Item Name		(-0000) Singular Unit	Carton Pricing (-0006) 6-Unit Carton
5670	Silicone Hexagon Break-Up Candies Mold	NEW		
5680	Silicone Rectangle Break-Up Candies Mold	NEW		
5690	Silicone Hearts Lollipop Mold	NEW		



5670-0000



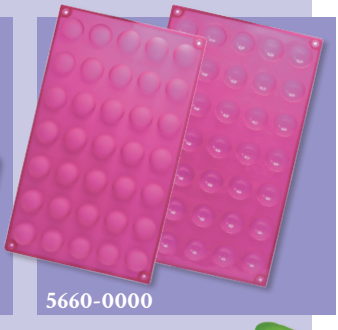
5680-0000



5690-0000


5610-0000


5630-0000


5660-0000


5620-0000


5640-0000


5650

Item #	Item Name	(-0000) Unit	Carton Pricing (-0008) 8, 4-Pack Units
5650	Gummy Droppers (4-pack)		

CANDY MAKING ACCESSORIES



ORDER BY THE CARTON AND SAVE

5710-0006

Candy/Jelly/Deep Fry Thermometer Carton (6 count) . . . . . .

(75°–400°F) Blister-Carded for peggable retail display.

Less than Carton (5710-0000) . . . . . .

5710-0000



ORDER BY THE CARTON AND SAVE

5715-0006

CDN Premium Thermometer (6 count). . . . . .

(100°–400°F) Blister-Carded for peggable retail display.

Less than Carton (5715-0000) . . . . . .

5715-0000



5713-0000

Maverick Digital Thermometer . . . . . .

(40°–400°F), Blister-Carded for pegable retail display.

Beeps and flashes when the temperature reaches preset temperatures for 14 kinds of candy and deep fried foods including hard crack, hard ball, soft ball and many more. Heavy-duty pan clip and fold-up splatter shield. Battery included.

5713-0000

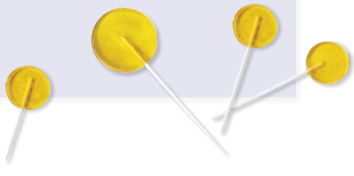
PLASTIC SHEET MOLDS



Ideal for hard candy and chocolates. Our candy making sheet molds are reusable and tempered for high heat. A small (1-dram recipe) batch of hard candy typically fills 3 to 5 sheet molds.

30+ Plastic Sheet Molds

(UPC Coded, 8 x 10 in. Sheet Mold). . . . . .
Visit our Website for full selection



CANDY MAKING ACCESSORIES

SUCKER STICKS

5720-0000 **Sucker Sticks, Small**
100-pack; 1/8 x 4 in.

5720-1500 **Sucker Sticks, Small**
1,500-pack; 1/8 x 4 in.

5721-0000 **Sucker Sticks, Large**
100-pack; 5/32 x 6 in.

5721-1100 **Sucker Sticks, Large**
1,100-pack; 5/32 x 6 in.

DROPPERS/DISPENSING AIDS

5740-0400 **Plain Dropper**
(non-threaded) 4-pack

5740-0000 **Plain Dropper**
(non-threaded) 12-pack

5741-0400 **Dram Dropper** (threaded) 4-pack

5741-0000 **Dram Dropper** (threaded) 12-pack

5745-0400 **1 oz. Dropper**
(threaded, for glass bottles only) 4-pack

5745-0000 **1 oz. Dropper**
(threaded, for glass bottles only) 12-pack

5746-0400 **4 oz. Dropper**
(threaded, for glass bottle) 4-pack

5746-0000 **4 oz. Dropper**
(threaded, for glass bottle) 12-pack

5747-0400 **4 oz. Dropper**
(threaded, for plastic bottle) 4-pack

5747-0000 **4 oz. Dropper**
(threaded, for plastic bottle) 12-pack

5650-0000 **Gummy Dropper** 4-pack

5650-0008 **Gummy Dropper**
8, 4-pack unit

DIPPING PAPER

5785-0000
Heavyweight Dipping Paper/Box Liner
12 sheets, 9 x 12 in.

5785-0100
Heavyweight Dipping Paper Bulk Pack
100 Sheets, 9 x 12 in.

5720-0000





5741-0400

5740-0400



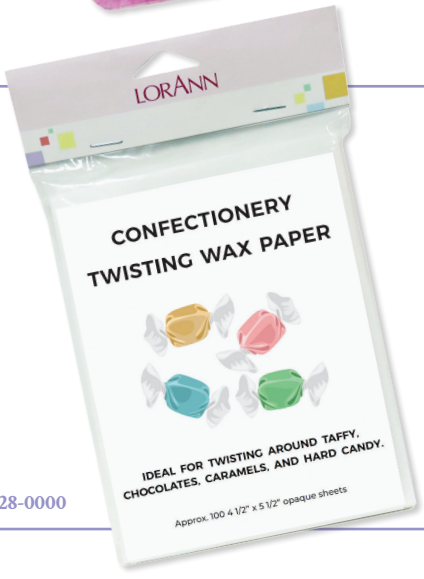


5746-0400

CANDY MAKING ACCESSORIES



5705-0000



5728-0000

5773

Create eye-catching, sweet treats with LorAnn's 2-piece dipping tool set. Easily and securely dip fruits, candies, nuts and more into melted chocolate, cheeses, or other coatings.



5772



TWIST TIES

5722-0000 **Green Metallic Twist Ties** 50-pack .....

5722-2000 **Green Metallic Twist Ties** 2,000-pack.....

5717-0000 **Red Metallic Twist Ties** 50-pack.....

5717-2000 **Red Metallic Twist Ties** 2,000-pack.....

5718-0000 **Gold Metallic Twist Ties** 50-pack.....

5718-2000 **Gold Metallic Twist Ties** 2,000-pack .....

5719-0000 **Silver Metallic Twist Ties** 50-pack.....

5719-2000 **Silver Metallic Twist Ties** 2,000-pack.....

5716-0000 **Blue Metallic Twist Ties** 50-pack.....

5716-2000 **Blue Metallic Twist Ties** 2,000-pack.....

COMBO PACK

5705-0000 **Sucker Sticks, Bags, and Twist Ties Combo Pack**
25 sucker bags, 25 sucker sticks, 25 twist ties .....

WAX PAPER

5728-0000 **Twisting Wax Paper**
100-pack—opaque; 4½ x 5½ in.....

5728-2000 **Twisting Wax Paper, bulk**
2,000-pack—opaque; 4½ x 5½ in.....

BAGS

5729-0000 **Sucker Bags** 100-pack; 3 x 4 in.....

5729-1000 **Sucker Bags** 1,000-pack; 3 x 4 in. .....

5730-0000 **Sucker Bags** 100-pack; 4 x 6 in.....

5730-1000 **Sucker Bags** 1,000-pack; 4 x 6 in.....

Item #	Item Name	Carton Pricing (-0012) 12-unit Carton
5772	Microwavable Squeeze Bottle (12 oz. bottle)** Ideal for melting and pouring candy wafers	
5773	2-Piece Dipping Tool Set	

PLANOGRAMS

Let us help build your in-store display.



Unique products that complement other ingredients and accessories in grocery, craft and specialty food stores.

SPECIALTY/EMPTY CONTAINERS

Item #	Item Name	Price
8023	8 oz. Plastic Cosmetic Jars *(12-pack)*	
8024	10 ml Clear Glass Roller Ball Bottles *(12-pack)*	
8024	10 ml Clear Glass Roller Ball Bottles *(100-pack)*	
8025	1/3 oz. (10 ml) Amber Glass Jars with Dropper Tops and Caps *(12-pack)*	
8026	1/8 oz. Clear Plastic Pots with White Caps *(12-pack)*	
8027	.15 oz. Plastic Lip-Balm Tubes with Caps *(12-pack)*	
8030	Quart Bottles with 1/8 oz. Pumps (2-pack)	
8031	1-dram .125 fl. oz. Glass Bottles with Caps *(28-pack)*	
8032	16 oz. PET with Trigger Sprayer (2-pack) NEW	
8033	1 oz. Glass Bottles with Caps, Amber *(6-pack)*	
8034	4 oz. Glass Bottles with Caps, Amber *(6-pack)*	
8028	4 oz. PET Plastic Bottles with Dispenser Caps, clear *(12-pack)*	
5741	Small Dropper, threaded *(Fits 1-dram Bottles) (12-pack)*	
5740	Dropper, non-threaded *(12-pack)*	
5745	1 oz. Dropper, threaded (for glass bottles only) *(12-pack)*	
5746	4 oz. Dropper, threaded (for glass bottles only) *(12-pack)*	
5747	4 oz. Dropper, threaded (for plastic bottles only) *(-0400 = 4-pack)*	
5747	4 oz. Dropper, threaded (for plastic bottles only) *(-0000 = 12-pack)*	
5742	1 oz. Pump Dispenser for Gallon and Quart Containers	
5743	1/8 oz. Pump Dispenser for Quart Containers	
5772	12 oz. Squeeze Bottles, Microwave Safe (12-pack)	



1 oz. and 4 oz. Bottles



15 oz. Tubes and 1/8 oz. Pots



8 oz. Jar



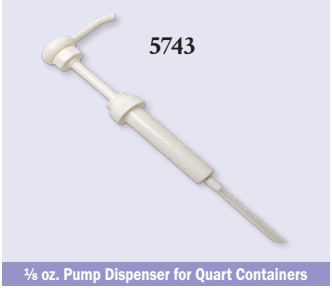
1-dram (.125 oz.)



Threaded Droppers for 1-dram, 1 oz. and 4 oz.



Non-threaded Droppers



1/8 oz. Pump Dispenser for Quart Containers



10 ml Clear Glass Roller Ball Bottles (12-pack)



4 oz. PET Plastic Bottles with Dispenser Caps, clear (12-pack)



2-pack Quart with Pumps

LORANN AROMATHERAPY

Premium Quality At Reasonable Prices

Our history dates back to the Grettenberger Drug and General Store, founded in the late 1800's in Okemos, Michigan. It was from there that second generation pharmacist "O.K." Grettenberger recognized early the consumers' and pharmacists' demand for natural essential oils. LorAnn's essential oils are quality tested and 100% pure botanical oils without added solvents, extenders, alcohol, or other diluting agents. All are obtained through either cold-press or steam distillation.

Drawing from our origins in pharmacy, LorAnn's essential oils offer premium quality at reasonable prices. Natural base oils complement the essential oils for retailers, massage therapists, spas, and manufacturers.






LorAnn
Orange
LorAnn
Lemongrass
LorAnn
Tea Tree
LorAnn
Peppermint
LorAnn Oils
Natural
Eucalyptus
Oil
100% Pure
1 Fl. Oz. (29.5 mL)
LorAnn Oils
Natural
Lavender
Oil
1 Fl. Oz. (29.5 mL)
LorAnn Oils
Natural
Patchouli
Essential Oil
100% Pure
1 Fl. Oz. (29.5 mL)
LorAnn Oils
Natural
Lavender
Oil
4 Fl. Oz. (118.3 mL)

LORANN AROMATHERAPY



1525-0000

Essential Oils Pre-Packed Pop-Up Counter Display

(36 units, complete with testers and brochures) ⅓ oz. bottles. 6 each of: Eucalyptus, Lavender, Lemongrass, Peppermint, Tea Tree, and Orange. **Also includes 25 Practical Guide to Essential Oils consumer brochures.**

Dimensions: 6.5 in. wide, 9.875 in. tall, 8.875 in. deep

1525-9999

Empty Essential Oils Pop-Up Counter Display



1609-2500

Practical Guide to Essential Oils Brochure

25 Count

Add natural essential oil to our unscented diffuser base (typically 25% oil to 75% any diffuser base) and put it in your favorite vase with our diffuser sticks for an easy and attractive way to fragrance a room.



9500-3500

Empty Stackable Wire Rack Display

Our new stackable wire rack display is designed to hold 36 (1oz.) bottles.

Dimensions: 10 in wide, 6¾ tall, 10 in. deep

(Select your own mix. Essential Oils sold separately)

9600-5016

Essential Oils Wire Rack Header

Food Grade Essential Oils

Many natural essential oils are food-grade and used sparingly, are appropriate for use as a flavoring. These powerful oils can add intense flavor and aroma to candies, frostings, baked goods, marinades, and more. One drop replaces a teaspoon of dried herb or spice.

Anise
Bergamot
Blood Orange
Clove
Eucalyptus
Ginger
Grapefruit
Lavender
Lemon
Lemongrass
Lime
Nutmeg
Orange
Origanum *(Oregano)*
Peppermint
Rosemary
Spearmint
Tangerine
Tea Tree
Thyme
Wintergreen

LORANN AROMATHERAPY

		Carton Pricing		Individual 1/3 oz and 1 oz bottles are available in less than carton quantities at higher prices.				
Item #	Item Name	(-0312) 1/3 oz. 12-unit Carton	(-0506) 1 oz. 6-unit Carton	(-0300) 1/3 oz. Less than Carton	(-0500) 1 oz. Less than Carton	(-0800) 4 oz.	(-1000) 16 oz.	(-1100) Gallon
0100	Anise* *(Pimpinella anisum)* F/G, SD							
2060	Bergamot *(Citrus bergamia)* F/G, CE ✈							
0065	Blood Orange *(Citrus aurantium dulcis)* F/G, CE ✈							
0080	Clove Leaf *(Eugenia caryophyllata)* F/G, SD							
2190	Eucalyptus, *(Eucalyptus globulus)* F/G, SD, 80/85% ✈							
2215	Geranium *(Pelargonium graveolens)* SD							
0540	Ginger *(Zingiber officinale)* F/G, SD							
0670	Grapefruit *(Citrus paradisi)* F/G, CE ✈							
2270	Lavender *(Lavandula officinalis)* F/G, SD							
2480	Lavender *(Lavandula angustifolia)* Organic, F/G, SD USDA ORGANIC							
0020	Lemon *(Citrus limon)* F/G, CE ✈							
2280	Lemongrass *(Cymbopogon flexuosus)* F/G, SD							
0110	Lime *(Citrus aurantifolia)* F/G, CE ✈							
0520	Nutmeg *(Myristica fragrans)* F/G, SD ✈							
0060	Orange *(Citrus aurantium)* F/G, CE ✈							
2350	Origanum Oil *(Origanum vulgare L)* F/G, SD							
2360	Patchouli *(Pogostemon cablin)* SD							
0070	Peppermint* *(Mentha piperita)* F/G, SD							
2420	Rosemary *(Rosmarinus officinalis)* F/G, SD ✈							
0090	Spearmint *(Mentha spicata)* F/G, SD							
0470	Tangerine *(Citrus reticulata)* F/G. CE ✈							
2465	Tea Tree *(Melaleuca alternifolia)* F/G, SD ✈							
2470	Thyme *(Thymus vulgaris)* F/G, SD ✈							
0050	Wintergreen* *(Gualtheria procumbens)* F/G, SD							

✈ Shipping restrictions on expedited and international orders

* Avoid oils during pregnancy
F/G: Food Grade; SD: Steam Distilled; CE: Cold Expressed

LORANN AROMATHERAPY



Grapeseed Oil

Grapeseed oil can be used alone or combined with essential oils.

Item #	Item Name	Carton Pricing (-0806) 4 oz. 6-unit Carton	(-1000) 16 oz.	(-1100) Gallon
2225	Grapeseed Oil F/G			



Menthol Crystals

Pure and natural menthol crystals derived from Peppermint. Menthol's refreshing aroma and cooling action have led to its widespread use in balms, liniments, rubs and other personal care products. Also used extensively in steam-rooms, saunas and locker rooms. Soluble in both oil and alcohol.

Item #	Item Name	(-0600) 2 oz.	(-1000) 16 oz.	(-2500) 25 lb.
6090	Menthol Crystals F/G			



Soy Lecithin (liquid)

A versatile extract from soybeans used to preserve, emulsify and moisturize.

Item #	Item Name	(-0800) 4 oz.	(-1000) 16 oz.	(-1100) 1 gal.	(-5000) 5 gal.
6085	Lecithin (Liquid) F/G				



Vegetable Glycerin, Natural

An outstanding moisturizer and skin cleanser suitable for soap and cosmetic applications. Soluble in both water and oil products.

Item#	Item Name	Carton Pricing (-0806) 4 oz., 6-unit carton	(-1000) 16 oz.	(-1100) 1 gal.	(-5000) 5 gal.
7110	Vegetable Glycerin, Natural, F/G				

Individual 4-oz units are available in less than carton quantities at higher prices.

1618-1000 **Reed Diffuser Base**
16 oz. . . . . .

1617-0000 **Reed Diffuser Sticks**
(10-pack, package designed for retail). . . . . .

1615-0000 **Small Round Bottle**
Holds up to 8.5 oz. . . . . .

PRIVATE LABEL PROGRAM



As a leading manufacturer and supplier of premium flavors, food-grade essential oils, colors, and specialty ingredients, LorAnn proudly serves the professional baking and confectionery industry. With over 60 years of expertise, we are uniquely positioned to support your journey—whether you're entering the market or expanding your existing product line.

LorAnn offers turnkey, customized private-label bottling solutions designed to elevate your brand and deliver value to your customers. Our hands-on production ensures consistent quality, while our commitment to exceptional customer service, flexible packaging options, and national retail brand recognition helps set your products apart. With established international distribution capabilities, we are ready to support your growth on a global scale.

Call **800-862-8620** to be connected with our private label team.

USDA ORGANIC

LorAnn flavors are certified organic by Perry Johnson. Visit our Websites for a full list of our organic products.

SQF

LorAnn Oils is certified as a Safe Quality Food (SQF) Manufacturer. SQF certification provides assurance that product and process complies with regulatory, international, and scientifically proven standards for safety.

KOSHER

LorAnn Flavorings are Certified Kosher by Star-K. Visit our Websites for a full list of our Kosher products.

ORDERING INFORMATION

No Order Minimum:

LorAnn Oils encourages every order, large or small. Order often and as needed.

Shipping and Handling Charges:

Shipping charges are based on the weight of the order and the destination address. Most orders ship via UPS standard ground services, but larger orders may be shipped on a pallet using a common carrier.

LorAnn does not ship products to PO Boxes or to APO addresses. See website for detailed listing of shipping policies and options.

Free Freight Incentive:

Shipping is prepaid by LorAnn for orders totaling $750 or more of qualified* items. Free Freight offer is only valid for ground shipments within the continental U.S.

*The Free Shipping offer excludes liquids in gallon and larger sizes, and 10 pounds (4.5 kilo) or larger of dry ingredients and waxes.

LorAnn's Culinary Student Program:

LorAnn is committed to the continuation of the culinary arts. Our student program makes access to quality products at a low price as simple as completing an application. Student pricing is available to individuals actively enrolled in a culinary program.

International Orders:

We charge actual shipping costs on all orders shipping outside the continental U.S. International tariffs and duties are always the responsibility of the purchaser. See website for details.

Payment and Pricing:

All orders must be paid in U.S. dollars. Prices are subject to change without notice. Credit card payments may be subject to surcharge.

Order Processing Time:

We make every effort to ship orders quickly. Most orders will ship within two to five business days of receipt. Orders placed on weekends and holidays are considered received on the following business day. Similarly, orders placed after 3:00pm ET on weekdays will be considered received on the following business day.

Large orders and sizes can take longer to produce and ship, so plan accordingly.

If your order cannot be shipped complete, we will make every attempt to notify you and to discuss options. If we cannot reach you in a timely manner, we may elect to ship an order incomplete rather than hold that order indefinitely. You will only be charged for the items shipped.

Expedited Shipping Options:

A phone call is required to arrange for expedited/air shipping. Next-Day air requests must be phoned in prior to 2:00 pm ET. All expedited shipping charges are the responsibility of the purchaser. Some items are considered hazardous for air shipments so restrictions may apply.

The website does not offer expedited shipping options such as next day air, 2-day air or Saturday delivery, so if these services are needed, call-in your order!

RETURNS

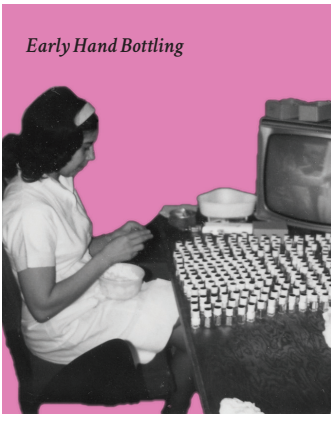
Damages and Discrepancies:

It is unfortunate, but from time to time, a package may arrive damaged, incomplete, or not at all. Discrepancies and/or damages must be reported to LorAnn Oils within five days of receipt of merchandise. Please contact LorAnn Customer Service to initiate the claims process and to receive credit or replacement merchandise. Do not discard damaged product and packaging until advised to do so by LorAnn Customer Service.

Returns and Credits:

Returns and credits cannot be processed without prior authorization. All returns must be pre-authorized by the Customer Service department between the hours of 8:00 a.m. – 5:00 p.m. ET Monday–Friday.







Wholesale Online Ordering at LorAnnWholesale.com

Call Customer Service to obtain initial wholesale log-in access information.

Important Website FAQs

Can wholesale orders be placed on the website?

Yes, but only after signing in with an authorized username and password. Please call to request your personalized wholesale credentials.

LORANNWHOLESALE.COM

Can international orders be placed on the website?

Yes, international orders can be placed on our website, but you must be signed in with an authorized username and password. Once your order is received, a sales representative will follow up to confirm the order details.

Get Your Exclusive Wholesale Website Access:

- Easy On-line ordering 24/7
- Detailed product information and pictures
- Wholesale pricing
- All sizes, case packs, and in-store displays can be viewed when logged in to wholesale website.

Call Us

9am–5pm ET Monday–Thursday
9:30am–5pm ET Friday
Speak with a sales associate directly, or leave your order on our 24-hour answering service.

Toll Free

1-800-862-8620 or 1-888-4-lorann

Local/International

1-517-882-0215

Fax

1-517-882-0507

Mail

4518 Aurelius Rd.
Lansing, MI 48910

Email

orders@LorAnnOils.com
(For orders)

customercare@LorAnnOils.com
(For general questions)

NEW for 2026



Also NEW for 2026:

Huckleberry Super-Strength Flavor — pg. 6

Vanilla Bakery Emulsion — pg. 17

Velvet Cake Bakery Emulsion — pg. 17

Blue Cotton Conday ICF — pg. 24

4518 Aurelius Road
Lansing, MI 48910

The flavors your customers want and the service your business deserves—for over 60 years.

- ✔ No order minimums
- ✔ Convenient sizes for retail, food service, or manufacturing
- ✔ Free freight on orders over $750 (see page 49)

Let's Get Social!

Connect with us on

customercare@lorannoils.com
(517) 882-0215
1-800-862-8620