your 2014 flavor guide

TRENDS TO TASTE

OUR INSPIRATION, YOUR INNOVATION
BALSAMIC FIG
A harmonious blend of full flavored figs and aged dark balsamic vinegar make this combination widely appealing.

BURNT CALAMANSI
Originating in the Phillipines, the calamansi tastes like a cross between a tart lime and mandarin with a complexity achieved by adding caramelized notes.

FERNET
An aromatic spirit or bitter flavored with myrrh, chamomile, cardamom, aloe, anise and most notably saffron.

GINGER PLUM
Juicy, sweet and tart plum combines with the subtle heat of ginger.

GOCHUJANG
A savory and pungent condiment made primarily of red chili and includes rice, fermented soybeans and salt. Gochujang is packed with hearty umami flavor in addition to the similarities it shares with its other fiery chili based cousins.

GREEN COCONUT
A fresh, green flavor quite unlike the mature coconut Americans are used to, this younger variety of the mellow coconut has a creamier flesh and a milder flavor.

GUASACACA
A sauce or dip made primarily of avocado with fresh parsley, green bell pepper, coriander, cilantro, onion, garlic, salt, oil and vinegar.

JUNIPER BERRY
Primarily comprised of pine notes, juniper berries are the mature seed cones of the juniper and often have a very slight citrus note.

RAS EL HANOUT
A spice blend with no definitive recipe, ras el hanout can vary greatly and can include up to 25 different spices. Recipes generally feature cardamom, chili peppers, cinnamon, clove, coriander, cumin, ginger, paprika, peppercorn and turmeric.

RHUBARB
A fleshy leafstalk, rhubarb has a decidedly different, tart taste with celery or vegetable notes.

TAYBERRY
Similar to the loganberry, the tayberry is a cross between a blackberry and a red raspberry with a reputation for being larger, more aromatic and sweeter.

WILLAMETTE HOP
Grown in Oregon and traditionally used as a flavoring and stability agent in beer, this hop imparts a bitter tangy balance to the malty flavors characteristic of beer.

MYSTERY #13
Grab your smartphone and scan with any QR code reader to discover our mystery flavor trend.