



Welcome to Peck Food Service, the Preferred Full Line Distribution Partner of FlavorSum!

Thank you for partnering with Peck Food Service for your FlavorSum products. Here you'll find a list of more than 100 flavors from FlavorSum for your frozen desserts, bakery, and candy needs.

When you purchase through Peck, you'll realize the following benefits:

- Access to the entire foodservice product portfolio of flavor solutions
- No minimum order quantity
- 1-gallon package sizes
- Small parcel shipping throughout the U.S.

To place an order or to answer questions, your contacts at Peck are:

- Phone: 1 (800) 732-7325 (M-T 8:30-3:30 PM EST, F 8:30-2:30 PM EST thru March)
- Email: peckflavorsumorders@gmail.com

We look forward to providing you with delicious flavor solutions that help you reach your goals.

Kind regards,

Your Customer Care Team at Peck Food Service

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- **Better value per pump and per gallon**
- **Improved batch-to-batch consistency**
- **Same great taste with greater efficiency**

Page 3	Bakery	Flavors inspired by fresh-from-the-bakery desserts, featuring cake batters, cookies, custards, brownies, and cheesecakes.
Page 4	Berry	Flavors inspired by ripe, juicy berries, highlighting the sweet and tart notes of strawberries, raspberries, blueberries, and blackberries.
	Beverage	Flavors inspired by popular beverages, blending coffeehouse favorites, creamy liqueurs, sodas, and tropical cocktails.
Page 5	Citrus	Flavors inspired by bright, refreshing citrus fruits, featuring zesty notes of lemon, lime, orange, and tropical citrus blends.
	Fantasy	Flavors inspired by playful, imaginative treats, featuring nostalgic candy flavors, fruity blends, creamy classics, and whimsical creations.
	Fruit	Flavors inspired by ripe orchard and garden fruits, offering bright, refreshing, and naturally sweet profiles.
Page 6	Sweet	Flavors inspired by classic sweets and confections, blending chocolates, nuts, caramel, and creamy indulgences.
	Tropical	Flavors inspired by sun-soaked tropical fruits, delivering refreshing and vibrant island-inspired flavors.



Usage Recommendations- Ice Cream

When flavoring ice cream (hard pack or soft serve) or custard, keep in mind that the fat content will affect flavor intensity. Higher fat levels require more flavor per gallon of mix.

% Milk Fat in Mix	Amount of Mix	Flavor Dosage
4-8 %	1 gallon	.5 oz
8-12%	1 gallon	1 oz
12-16%	1 gallon	1.5 oz

Overrun in ice cream affects flavor by diluting the taste intensity as more air is incorporated, meaning a higher overrun leads to a lighter, less concentrated flavor. A lower overrun results in a richer, more intense taste due to less air diluting the flavor components; essentially, the more air, the less flavor you perceive per bite. For example, if you start with 1 gallon of ice cream mix and end up with 1.5 gallons of frozen ice cream, you have achieved an overrun of 50%.

- Standard Scoop Ice Cream often has an overrun of 50-60%.
- Soft Serve Ice Cream can vary significantly in overrun; a gravity feed system typically produces ice cream with an overrun of 30-35%, while a pump system might reach 60-80%.
- Frozen Custard's typical overrun rate is 15-30%
- Higher overrun may require more flavor; test recommended usage in low overrun to assess whether less flavor delivers the desired taste.

Usage Recommendations- Other Applications

- ½–1 tsp per 16 oz. of milkshake, smoothie, or nutritional drink
- ½–1½ tsp per standard batch of cookies
- ½–1 tsp per 3 cups of frosting
- ¼ tsp per 8 oz. of a beverage (cocktails, tea, sparkling water, lemonade)
- ½–1 tsp per 1 liter of a beverage (cocktails, tea, sparkling water, lemonade)

Bakery

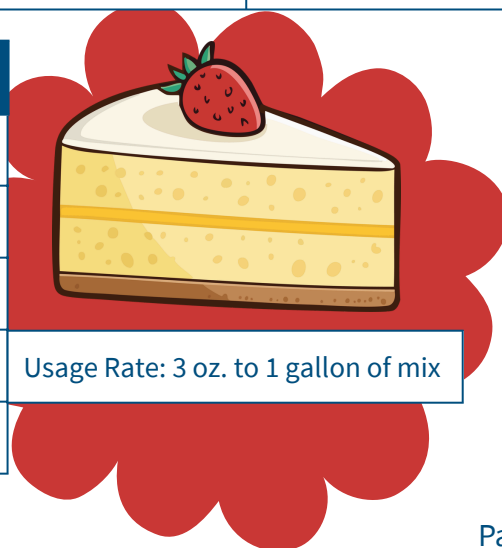


Product Code	Product Name	Description
210	Banana Royale	Natural WONF
375	Cinnamon Bun	Natural/Artificial
392	Cookie Dough	Natural/Artificial
389	Creme Brulee	Natural/Artificial
374	Dulce De Leche	Natural/Artificial
379	Fudge Brownie	Natural
312	Lemon Custard	Natural/Artificial
225	Smores	Natural/Artificial



Product Code	Product Name	Description
202	German Chocolate Cake	Natural/Artificial
359	Pumpkin Pie	Natural/Artificial
237	Red Velvet	Natural/Artificial
373	Royal Yellow Cake Batter	Natural/Artificial
233	Tiramisu	Natural/Artificial
372	White Cake Batter	Natural/Artificial
241	Yellow Cake Batter	Natural/Artificial

Product Code	Product Name	Description
347	Cheesecake	Natural/Artificial
235	Black Forest Cheesecake	Natural/Artificial
200	Blueberry Cheesecake	Natural/Artificial
995*	New York Cheesecake	Natural/Artificial
218	Strawberry Cheesecake	Natural/Artificial



Usage Rate: 3 oz. to 1 gallon of mix

Berry



Product Code	Product Name	Description
320	Black Raspberry	Natural/Artificial
332	Blackberry	Natural/Artificial
319	Blueberry	Natural/Artificial
387	Fresh Strawberry	Natural/Artificial
308	Red Raspberry	Natural/Artificial
307	Strawberry	Natural/Artificial

Product Code	Product Name	Description
370	Amaretto	Natural/Artificial
219	Cappuccino	Natural/Artificial
361	Coffee Espresso	Natural/Artificial
310	Creme De Menthe	Natural
239	Egg Nog	Natural/Artificial
357	Irish Cream	Natural/Artificial
354	Kahlua	Natural/Artificial
328	Mocafe	Natural/Artificial
342	Pina Colada	Natural/Artificial
349	Root Beer	Artificial
360	Rum	Natural/Artificial

Beverage





Product Code	Product Name	Description
209	Key Lime	Natural/Artificial
301	Lemon	Natural WONF
303	Lime	Natural/Artificial
302	Orange	Natural
327	Orange Pineapple	Natural/Artificial

Product Code	Product Name	Description
400	Blue Moon	Natural/Artificial
348	Blue Raspberry	Artificial
325	Bubble Gum	Natural/Artificial
395	Cotton Candy (colorless)	Artificial
399	Dreamsicle	Natural/Artificial
390	Marshmallow	Natural/Artificial
214	Tutti Frutti	Natural/Artificial



Product Code	Product Name	Description
318	Black Cherry	Natural/Artificial
317	Georgia Peach	Artificial
230	Green Apple	Natural/Artificial
381	Juicy Peach	Natural/Artificial
313	Purple Cow (Grape)	Artificial
406	Snow Mountain Apple	Natural/Artificial
316	Tangerine	Natural
242	Watermelon	Artificial
305	Wild Cherry	Natural/Artificial

Product Code	Product Name	Description	
84	Butter Pecan	Artificial	
366	Butterscotch	Natural/Artificial	
352	Caramel	Natural/Artificial	
397	Salted Caramel	Natural/Artificial	
334	Chocolate Chip Mint	Natural/Artificial	
340	Chocolate	Natural/Artificial	
220	Chocolate Pudding	Natural WONF	
216	Cinnamon Spice	Natural WONF	
355	English Toffee	Natural/Artificial	
386	Hazelnut	Natural/Artificial	
350*	Maple	Natural WONF	Usage Rate: 1.2 oz. to 1 gallon of mix
380*	Maple Walnut	Natural/Artificial	Usage Rate: .8 oz to 1 gallon of mix
996*	Texas Peanut Butter	Natural/Artificial	Usage Rate: .7 oz to 1 gallon of mix
330	Peanut Butter	Artificial	
367	Peppermint	Natural	
329	Pistachio Nut	Natural/Artificial	
388	White Chocolate	Natural/Artificial	
212	White Chocolate Macadamia	Natural/Artificial	

Sweet



Tropical



Product Code	Product Name	Description
345	Banana	Natural/Artificial
365	Coconut	Natural/Artificial
331	Mango	Natural/Artificial
306	Pineapple	Natural/Artificial
315	Toasted Coconut	Artificial



Colorless/Lightly Tinted Flavor Solutions

Ready to reduce artificial colors while maintaining the same great flavor experience?
FlavorSum offers a selection of flavors without FD&C dyes.

Colorless Version			
Product Code	Product Name	Description	Color Description
319c	Blueberry	Natural/Artificial	clear
320c	Black Raspberry	Natural/Artificial	clear to yellow
308c	Red Raspberry	Natural/Artificial	light pink
307c	Strawberry	Natural/Artificial	light red
318c	Black Cherry	Natural/Artificial	clear to yellow
305c	Wild Cherry	Natural/Artificial	light pink

Lightly Tinted			
Product Code	Product Name	Description	Color Description
365	Coconut	Artificial	clear
395	Cotton Candy	Artificial	light yellow
390	Marshmallow	Natural/Artificial	clear to light yellow
995	New York Cheesecake	Natural/Artificial	cream
342	Pina Colada	Natural/Artificial	cream
360	Rum	Natural/Artificial	light brown
406	Snow Mountain Apple	Natural/Artificial	clear
315	Toasted Coconut	Natural/Artificial	brown
212	White Chocolate Macademia	Natural/Artificial	cream

Don't see the flavor you're looking for? Contact Peck Food Service for additional colorless options.

Bakery Application		
Product Code	Product Name	Description
37	Almond Type Emulsion	Natural
64	Almond Type Flavor	Natural
855	Coffee Extract	Natural WONF
30	Lemon Emulsion	Natural WONF
985	Liquid Churn Flavor	Natural/Artificial

Vanilla				
Product Code	Product Name	Description	Ice Cream Usage Rate	Baked Goods Usage Rate
10	Pure Vanilla Extract	brown, creamy, sweet, slightly beany	1 oz. to 1 gallon mix	~1%
15	Kalvan	brown, caramel, creamy, custard, rich	1 oz. to 5 gallons mix	~0.25%
20	French Vanilla	creamy, custard, eggy, smooth, sweet	4 oz. to 5 gallons mix	~0.5%
24c	Vanilla Type	clove, phenolic, sweet, woody	1 oz. to 1 gallon mix	~1%
97c	Butyrvan Concentrate	beany, brown, buttery, creamy, sweet	1 oz. to 1 gallon mix	~1%
12461	Vanilla Type	brown, chocolate, creamy, sweet	1 oz. to 1 gallon mix	~1%
12472	Kalvan	brown, creamy, custard, sweet	2 oz. to 5 gallons mix	~0.5%

Miscellaneous		
Product Code	Product Name	Pack Size
649	Black Raspberry Puree	5-gallon pail
647	Strawberry Puree	5-gallon pail
704	Chocolate Flavor Base	5-gallon pail
954	Fruit Acid	1 gallon jug
1351	Vegestab	25 lb. box

Liquid Color		
Product Code	Product Name	Description
404	Blue Color	Artificial
411	Yellow Egg Color	Artificial
461	Super Red Color	Artificial



One-Shot Slush Syrups	
Product Code	Product Name
550	Neutral Slush Base
556	Blue Raspberry
565	Cherry
564	Grape
561	Lemon
563	Lemon Lime
568	Raspberry
567	Strawberry
509	Sour Green Apple
559	Watermelon
504s	Vanilla

To flavor:

Use one pump stroke (.25 oz) of flavor in 8 oz. cup, fill with 7.5 oz. of unflavored frozen slush mix.

For preflavored mix:

Add 20 oz. of flavor to 5 gallons of unflavored slush mix and freeze.