

# oleoresins

## A Cost-effective Alternative to Dried Herbs and Spices

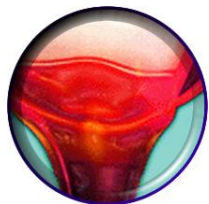
World Actives' oleoresins are processed from high quality herbs and spices to yield true flavor, color and aroma characteristics.

These potent extractives are standardized for consistent use in flavor applications. They are a cost-effective alternative to herbs and spices.

World Actives' oleoresins are available as oil-soluble and water-soluble liquids and also as water-dispersible, encapsulated powders for use in a variety of product formulations.

Most types listed are available in several volatile oil concentrations, and can be customized.

<b>Ingredient</b>	<b>Botanical Name</b>	<b>Code</b>
Allspice Oleoresin	Origanum marjorana L.	880110
Anise Oleoresin	Pimpinella anisum L.	880120
Basil Oleoresin	Ocimum basilicum L.	880210
Bay Oleoresin	Pimenta racemosa Mill.	880220
Caraway Oleoresin	Carum carvi L.	880320
Cardamom Oleoresin	Elettaria cardamomum White et Mason	880330
Carrot Oleoresin	Daucus carota L.	880335
Celery Oleoresin	Apium graveolens (Miller) Pers.	880340
Cinnamon Oleoresin	Cinnamomum zeylanicum Nees	880350
Clove Bud Oleoresin	Eugenia caryophyllata Thunb.	880360
Coriander Oleoresin	Coriandrum sativum L.	880370
Cumin Oleoresin	Cuminum cyminum L.	880380
Dill Seed Oleoresin	Anethum graveolens L.	880440
Fennel Oleoresin	Foeniculum vulgare Mill.	880610
Ginger Oleoresin	Zingiber officinale Rosc.	880710
Marjoram Oleoresin	Origanum marjorana L.	881320
Nutmeg Oleoresin	Myristica fragrans Houtt.	881410
Oregano Oleoresin	Origanum vulgare spp.	881510
Paprika Oleoresin	Capsicum annum L.	881610
Parsley Seed Oleoresin	Petroselinum crispum (Mill.) AW Hill	881620
Rosemary Oleoresin	Hyssopus officinalis L.	881850
Sage Oleoresin	Salvia officinalis L.	881910
Savory Oleoresin	Satureja hortensis L.	881920



# oleoresins

<b>Ingredient</b>	<b>Botanical Name</b>	<b>Code</b>
Thyme Oleoresin	Thymus vulgaris L.	882010
Turmeric Oleoresin	Curcuma longa L.	882020