



# Global Specialty Ingredients

## PRODUCT LIST

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*Your Innovation Our Solution*  
**GLOBAL SPECIALTY INGREDIENTS (M) SDN BHD (832177-M)**  
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# Product List Summary

Product Category	Products \ Brand Name
Flavours	FLAVOURINGS



## Product Name:

## FLAVOURINGS

<b>Acid Flavouring</b> <b>Almond Flavouring</b> <b>Apple Flavouring</b>	<b>Enhancer Flavouring</b>	<b>Oakwood Flavouring</b> <b>Orange &amp; Peach Flavouring</b> <b>Orange Flavouring</b> <b>Orange &amp; Lemon Flavouring</b> <b>Orange Red Flavouring</b> <b>Orange Sweet Flavouring</b>
<b>Banana Flavouring</b> <b>Barley Flavouring</b> <b>Bird's Nest Flavouring</b> <b>Blackcurrant Flavouring</b> <b>Blueberry Flavouring</b> <b>Bordeaux Flavouring</b> <b>Bread Flavouring</b> <b>Brown Sugar Flavouring</b> <b>Butter Flavouring</b> <b>Butteroil Flavouring</b> <b>Butterscotch Flavouring</b>	<b>French Vanilla Flavouring</b> <b>Fresh Milk Flavouring</b>	<b>Pandan Flavouring</b> <b>Papaya Flavouring</b> <b>Passion Flavouring</b> <b>Peach Flavouring</b> <b>Peanut Flavouring</b> <b>Pineapple Flavouring</b> <b>Pop Corn Flavouring</b>
<b>Cactus Flavouring</b> <b>Cantaloupe Flavouring</b> <b>Cappucino Flavouring</b> <b>Caramel Flavouring</b> <b>Cheese Flavouring</b> <b>Chendol Flavouring</b> <b>Cherry Flavouring</b> <b>Chocolate Flavouring</b> <b>Chocolate Raspberry Flavouring</b> <b>Chrysanthemum Flavouring</b> <b>Citrus Flavouring</b> <b>Cloudifiers</b> <b>Coconut Flavouring</b> <b>Coconutpandan Flavouring</b> <b>Coffee Flavouring</b> <b>Coffee Cappucino Flavouring</b> <b>Cola Flavouring</b> <b>Cold Mint Flavouring</b> <b>Condensed Milk Flavouring</b> <b>Cranberry Flavouring</b> <b>Cream Flavouring</b> <b>Custard Flavouring</b>	<b>Hazel Nut Flavouring</b> <b>Honey Flavouring</b>	<b>Red Bean Flavouring</b> <b>Roasted Rice Flavouring</b> <b>Rose Flavouring</b> <b>Rose Pandan Flavouring</b>
<b>Durian Flavouring</b>	<b>Jack Fruit Flavouring</b> <b>Jasmine Flavouring</b>	<b>Santan Flavouring</b> <b>Sarsaparilla Flavouring</b> <b>Sarsi Flavouring</b> <b>Shrimp Paste Flavouring</b> <b>Smoke Flavouring</b> <b>Soursop Flavouring</b> <b>Soya Bean Flavouring</b> <b>Strawberry Flavouring</b> <b>Sweet Corn Flavouring</b>
	<b>Kaya Pandan Flavouring</b> <b>Kiwi Flavouring</b>	<b>Tallow Flavouring</b> <b>Tamarind Flavouring</b> <b>Tea Flavouring</b> <b>Tobacco Flavouring</b> <b>Toasted Coconut Flavouring</b> <b>Tutti Fruitti Flavouring</b>
	<b>Lemon Flavouring</b> <b>Lime Flavouring</b> <b>Lime &amp; Lemon Flavouring</b> <b>Lychee Flavouring</b>	<b>Vanilla Flavouring</b>
	<b>Malt Flavouring</b> <b>Mandarin Orange Flavouring</b> <b>Mango Flavouring</b> <b>Maple Flavouring</b> <b>Melon Flavouring</b> <b>Melon &amp; Honeydew Flavouring</b> <b>Milk Flavouring</b> <b>Milk Paste Flavouring</b> <b>Malted Cocoa Drink Flavouring</b> <b>Mint Fruit Flavouring</b> <b>Mixed Fruit Flavouring</b> <b>Mocha Coffee Flavouring</b>	<b>Wax Ground Flavouring</b>
		<b>Yoghurt Flavouring</b>

### Product Statement:

Full ranges of **FLAVOURINGS** are offered. To meet your production needs, the **FLAVOURING** products can be obtained in various forms including paste, liquid, emulsion and powder.

### Application:

The **FLAVOURING** products are widely applied in the production of beverages, sauces & dressings, bakery, dairy, confectionary, tobacco and many others.

### Certifications:

The offered **FLAVOURINGS** are being certifies for following standards and Certifications: - ISO 22000, HACCP, cGMP and Halal Cert.