

Flavor Emulsions for Baking

Professional chefs and bakers prefer our water-based emulsions to reduce “bake off” and allow accurate flavoring of batters, doughs, and dairy products. Designed for high heat applications, OliveNation Baking Emulsions use water as a carrier rather than alcohol. Suspending extracted flavors in water-soluble emulsifiers such as xanthan gum, gum acacia, or propylene glycol results in stronger depth of flavor and aroma carried through to the final product. Our professional-strength Flavor Emulsions come in a full range of sweet, savory, sour, and umami tastes, including fruit, floral, herbal, and combination flavors and are used at a 1:1 ratio to replace extracts.



SKU	Products Name	Retail	Wholesale
ParentBAF10	Almond Emulsion	120.99	90.75
ParentEYY	Banana Emulsion	105.99	79.50
ParentEYZA	Blueberry Emulsion	105.99	79.50
ParentBAC10	Butter Vanilla Emulsion	115.99	87.00
ParentAAV	Cherry Emulsion	120.99	90.75
ParentEYV	Cinnamon Spice Emulsion	105.99	79.50
ParentEYZ	Coconut Emulsion	105.99	79.50
ParentBAK10	Coffee Emulsion	120.99	90.75
ParentAAW	Cookie Butter Emulsion	136.99	102.75
ParentEYX	Cream Cheese Emulsion	105.99	79.50
ParentEYZC	Hazelnut Emulsion	120.99	90.75
ParentBAI10	Lemon Emulsion	53.79	40.35
ParentAAX	Maple Emulsion	120.99	90.75
ParentBAJ10	Orange Emulsion	87.99	66.00
ParentEYW	Peppermint Emulsion	115.99	87.00
ParentEYZD	Princess Cake Emulsion	105.99	79.50
ParentBAG10	Pumpkin Spice Emulsion	120.99	90.75
ParentBAH10	Raspberry Emulsion	105.99	79.50
ParentBAD10	Red Velvet Cake Emulsion	105.99	79.50
ParentBAE10	Rum Emulsion	115.99	87.00
ParentBDAE	Sweet Dough Emulsion	87.99	66.00
ParentEYZB	Strawberry Emulsion	115.99	87.00