

Citroil brings flavoring expertise to U.S. Market



Welcome to the world of Citroil, a 40 year old company with a tradition of quality, excellence and unsurpassed customer service. After establishing ourselves as one of the premier suppliers of citrus oils, juices and flavors, we have now broadened our Flavor Division to encompass a full spectrum of flavors for the United States market.

To that end, we have brought in an expert staff of industry professionals who are among the most experienced in the flavor business. Our mission is to help you develop a successful, quality product by using our expertise to fulfill your marketing goals. We have made a substantial investment in personnel and have built a state-of-the-art lab at our spacious New Jersey headquarters to assure our clients that we can give them the best the industry has to offer.

Direct from the source

At Citroil, we have the advantage of owning thousands of acres of lemon orchards at our Argentina facility.



Since we manufacture many of our own ingredients and have long-standing relationships with other growers, we can offer our clients a distinctive price and delivery advantage.

Flavor expertise

At Citroil, we pride ourselves in having some of the most talented professionals in the industry. Under the leadership of Director of Research & Development Elaine Kellman Grosinger, a renown chemist with 25 years of experience in the food industry, our staff can customize any flavor to your exact specifications or produce a specialty flavor for a specific marketplace or demographic. Our staff of flavorists and food technologists have developed some of the most recognized flavors and foods and beverages in the industry, and will work closely with you to help you achieve marketing and sensory success. Working with us will not only be a rewarding experience, but a profitable one as well.

New state of the art lab

We recently completed construction on a new, spacious, state of the art lab to better serve our customers. The lab is extremely user friendly and contains tasting rooms with sensory capabilities.



Clients are invited to visit the lab or to partner with us and use the lab for product development.

What can we do for you?

At Citroil, we create collaborative partnerships with our clients. We work closely with our clients to identify unique and exciting flavors to suit their target markets and consult with them at every stage of the production process. Our success lies in the unsurpassed service we give our customers and our ability to help them achieve a successful launch of a new flavor or a new twist to an old one.

Organic specialists

At Citroil, we will help you tap into the explosive organic market. We have certified organic lemon oils and juices, as well as certified organic flavors and NOP compliant flavors

Flavors that say WOW!

Our custom flavor capabilities extend into numerous beverage & food markets including:

BEVERAGES

Teas
Sodas
Powders
Ready to Drink
Carbonated
Waters
Nutraceutical

CONFECTION

Candies
Gum
Snacks
Fruit snacks

BAKED GOODS

Packaged Cakes
Cake Mixes
Cereals

All ingredients are certified Kosher.

Call us and let us know your requirements. You'll see why Citroil is number one with its customers worldwide.

Please visit our Web site at www.citroil.com or call Elaine Kellman Grosinger at 201/933-8405 and see how we are uniquely qualified to fulfill all of your flavoring needs.

— Citroil Enterprises, 444 Washington Blvd., Carlstadt, N.J. 07072; 201/933-8405; www.citroil.com