



Rhubarb revival

Rhubarb has been consumed since the seventeenth century and recently became very popular amongst 'foodies'.

Unfortunately, rhubarb is only available a few months during the year with May the top rhubarb month.

Fortunately, our rhubarb flavouring is available all year long!

The taste profile is acidic with light floral tones and a characteristic fresh, juicy taste. Due to its strong acidity, most preparations contain added sugar.

Applicable in a wide range of applications such as beverages, compote, fruit preparations, yogurt and so much more.

The taste of rhubarb also blends very well with citrus, berries, pear and apple.

If you want to try our rhubarb flavouring, do not hesitate to ask us or a sample.