



INTRODUCING FONA'S

# 12 Days of Flavor



**FONA**  
INTERNATIONAL

Peppermint hot cocoa around a warm fire, turkey and stuffing atop your dinner table and cheers with holiday punch among family and friends.

Our flavorists took a deep dive into flavors such as these that are reminiscent of their favorite holiday memories. Through our Friends of FONA program, consumers then selected which flavors sounded the most appealing.

Let's take a glimpse at the 12 holiday flavors hand-crafted by FONA's flavorists for this holiday season, and see how you can find festive inspiration for your brand.



*Order a Sample*

# Our Flavorists' Picks

1

SUGAR PLUM



2

DULCE DE  
LECHE-FILLED  
CREPES



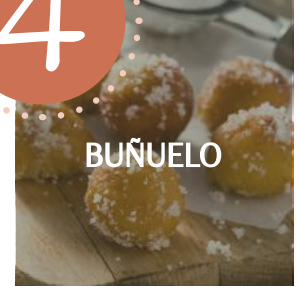
3

PEPPERMINT



4

BUÑUELO



5

BIBINGKA



6

APPLE STRUDEL



7

SUGFANIYAH



8

TURKEY &  
STUFFING



9

RED VELVET  
CHEESECAKE



10

CAFÉ DE OLLA



11

KOLACKY



12

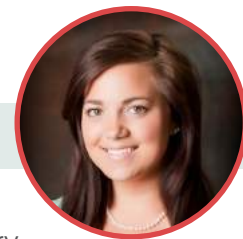
HOLIDAY  
PROSECCO  
PUNCH





..... FLAVOR 1 .....

# Sugar Plum



## From our Flavorist - Rebecca Genovise

"My family is Finnish and every year my grandma makes Joulutorttu, also known as sugar plum cookies. These buttery pastries are star-shaped, filled with a plum jam center and sprinkled with powdered sugar. The concept of sugar plums is subjective and open for interpretation, but I love this cultural holiday spin on these sweet treats. For me, sugar plums are comforting yet magical. They remind me of my grandma, but they also allow me to be imaginative and creative. They are known to dance in your head and dance on stage during the holidays, but I hope visions of my plum flavor whirl in your head all year!"

## Sugar Plum Descriptors



- Cooked, fruity plum
- Dark and woody with dried fruit notes
- Nice sugary sweetness

## This flavor would taste good in...

- Cookies
- Bars
- Gummies
- Sparkling Water
- Energy Drinks

## Emotions to Describe Sugar Plum

- Cozy
- Playful

## Flavor Pairing Inspiration

- Vanilla
- Warm spices like cinnamon and cardamom



..... FLAVOR 2 .....

# Dulce de Leche-Filled Crepes



From our Flavorist - Glenn Kraemer

"I was three years old the first time I went to Argentina to visit my family. I didn't know any Spanish, but I knew that dulce de leche tasted good. With that, 'dulce de leche' became the words I used to communicate hello, goodbye, nice to meet you and anything else that needed communicating as a three-year-old. Dulce de leche is common throughout South America and used extensively as a dip, spread, or filling. The combination of panqueques con dulce de leche takes me back to after-dinner desserts following a long family meal during summer in Argentina, memories I think of especially around Christmastime."

## Dulce de Leche-Filled Crepe Descriptors



- Brownd and caramelized
- Creamy
- Sweet milk

### This flavor would taste good ...

- Just about anywhere that someone would use chocolate, peanut butter, hazelnut spread or caramel.

### Emotions to Describe Dulce de Leche Filled-Crepes

- Comfort
- Warmth

### Flavor Pairing Inspiration

- Vanilla Ice Cream
- Berries
- Apples



..... FLAVOR 3 .....

# Peppermint



## From our Flavorist - Lindsay Mahon

"I had the opportunity to travel to mint fields in Washington and Oregon many years ago. I learned so much and gained a passion for all things mint! To this day, I remember every moment of that trip because of the hands-on, full sensory experience including driving the farm equipment. This flavor was developed with that adventure in mind. The sights, smells, tastes of being in one of the most beautiful places in our country. It captures the essence of nature's beauty. Grab a cozy blanket, sit by the fireplace, and enjoy this indulgent, complex flavor and reminisce about your own adventures that made you who you are."

## Peppermint Descriptors



## This flavor would taste good in...

- Chocolate Bars
- Beverages
- Soft Candy
- *The sky's the limit!*

## Emotions to Describe Peppermint

- Comfort
- Excitement
- Nostalgic

## Flavor Pairing Inspiration

- Coffee
- Caramel
- Lemon