

FLAVOR SPOTLIGHT:

CALAMANSI

 **Flavorsolutions**

Calamansi, a small citrus fruit popular in Southeast Asia, is becoming more well-known in North America. Its tart and sour flavor makes calamansi like lemon and it is recommended to use it similarly. Calamansi is a key flavor found in Filipino cuisine, often providing a tangy kick to beverages, sauces, and main dishes (like the Sinigang). As consumers explore Filipino foods and flavors, they are getting to know calamansi. It is appearing on menus and launches of soft drinks, alcoholic drinks and sauces. With a versatile flavor great for both sweet and savory applications, there is an opportunity to take the flavor further!

TREND SIGNALS

U.S. CANADA
+28% **+72%**
projected growth of calamansi on menus.
Datassential, '24-'28

U.S. CANADA
+23% **+30%**
increase in avg. monthly 'calamansi juice'
Google searches, '23-'24.
Google Search Data via BrightEdge

FROM OUR EXPERTS

Calamansi & Aji Amarillo Sorbet

The sweet, sour flavor of calamansi shines in a sorbet developed by Paul Hoffman, Scientist II. The refreshing profile is complemented with the hot, fruity notes of an aji amarillo pepper flavor. This bright, bold pairing is perfect for giving tropical vibes to desserts, beverages, confections and more.



Calamansi Lime Hydration Beverage

"A bright and refreshing way to hydrate, I created a beverage that features juicy calamansi-citrus notes, with bold tartness. Calamansi, which shares a botanical subfamily with kumquat, is very tart, with a subtle floral backbone that comes through on the finish. It works well in summery drinks and offers a punchy citrus flavor anywhere you'd normally squeeze a lime or lemon wedge. A staple flavor in the Philippines, this citrus is often used in both sweet and savory applications."

Hannah Subgrunski, Associate Scientist

Contact us or [click](#) to request a **FREE CALAMANSI** flavor sample.

