

Bakery Flavors

Preferred By Those
Who Know the Difference

We here at GCI take great pride in our products and the way we do business. With us you will find Organic, Natural, Non-GMO and Conventional flavors that take your most delicious ideas and translate them into a universal language for the world to enjoy. As a leader in the Natural and Organic flavor industry, we are constantly finding innovative methods to achieve the perfect synergy between the precision of food science and the craft of artesian flavor creation, while consistently providing you with unsurpassed customer service.



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GOLD COAST™

ingredients, inc.

Flavors & Colors

GCI is a GFSI, AIB, Kosher & Halal Certified Company

We proudly present to you a full line of
Organic, Natural, Non-GMO, N&A & Conventional Flavors

Offered in a wide range of consistencies:

Liquids, Powders, Encapsulations, Emulsions, Advanced Extracts

Oil-Soluble & Water-Soluble

Our Heat-Stable Flavors are great for any Fillings, Icing & Sauces

An example of the flavors we offer for Bakery applications are:

Almond	Coconut	Lemon	Red Velvet
Banana	Coffee	Maple	Rosemary
Basil	Cranberry	Onion	Sesame
Blueberry	Cream	Orange	Sourdough
Butter	Cream Cheese	Peach	Spice
B.L.O.V.	Custard	Peanut Butter	Strawberry
Butter Vanilla	Garlic	Pecan	Sundried Tomato
Caramel	Gingerbread	Pineapple	Vanilla
Cherry	Graham Cracker	Pumpkin Spice	Walnut
Cinnamon	Honey	Raisin	Wheat
Cheddar	Jalapeno	Raspberry	Yeast
Chocolate	Key Lime	Rye	Tomato

For additional flavor ideas please visit our website at www.goldcoastinc.com