

Our Evaporative Extraction™ technology produces a perfect copy of oak barrel aromatics without requiring time in a barrel



Aroma Sciences French Oak and American Oak Barrel extracts are available in a range of toast levels (light to extra dark). Both these and our double concentrated (2X) Premium Spirit Barrel extracts are all natural and contain only three ingredients: ethanol, water, and wood aromatics.

Products Available / Dosage Rates

Natural American Oak Barrel Extract	Beer	200-1000 ppm
Natural French Oak Barrel Extract	Cider	500-2,500 ppm
Natural Cachaça Amburana Barrel Extract	Wine	200-600 ppm
Natural Bourbon Barrel Extract (2X)	Spirits up to 10,000 ppm	
Natural Rum Barrel Extract (2X)	N/A & RTD's	Up to 12,500 ppm
Natural French Oak Brandy Barrel Extract (2X)		



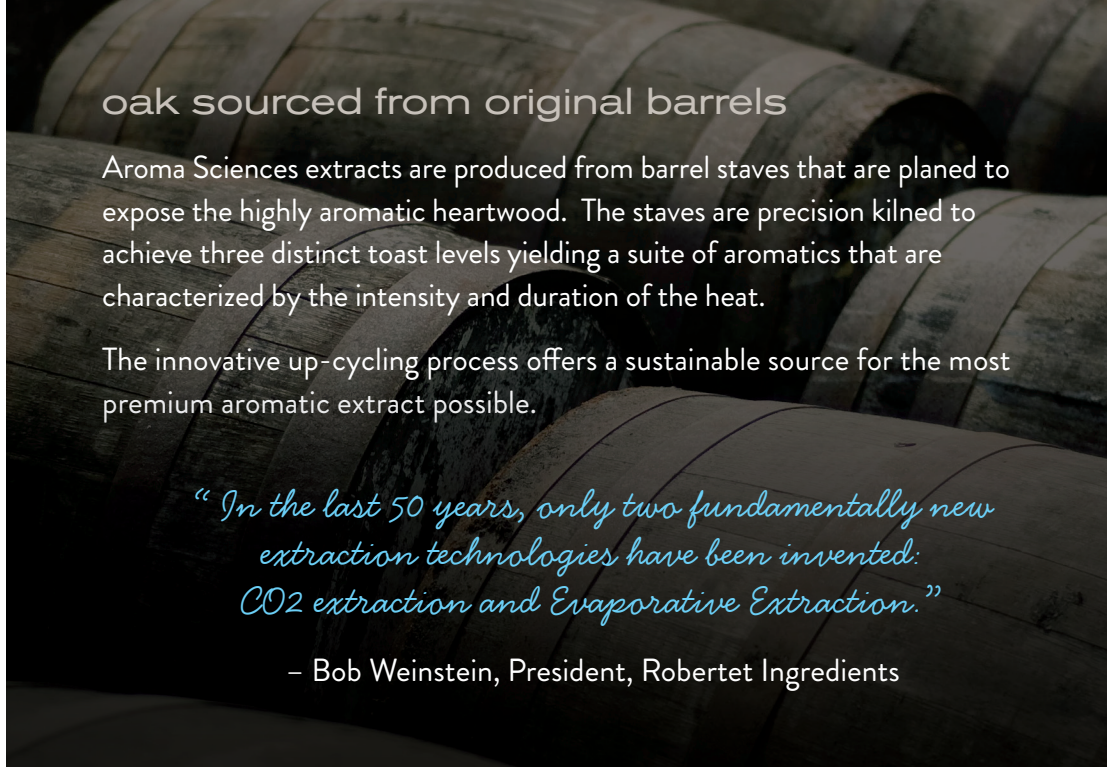
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aroma
sciences™

The most complete
aromatic oak profile ever





oak sourced from original barrels

Aroma Sciences extracts are produced from barrel staves that are planed to expose the highly aromatic heartwood. The staves are precision kilned to achieve three distinct toast levels yielding a suite of aromatics that are characterized by the intensity and duration of the heat.

The innovative up-cycling process offers a sustainable source for the most premium aromatic extract possible.

“In the last 50 years, only two fundamentally new extraction technologies have been invented: CO2 extraction and Evaporative Extraction.”

– Bob Weinstein, President, Robertet Ingredients

the evaporative extraction process


Aroma Sciences all natural extracts are created using an innovative and patented Evaporative Extraction™ process, which naturally captures the full spectrum of complex aromatics from oak barrels and offers aroma profiles that are near-perfect copies of the original barrel source.

improved quality across applications

The Aroma Sciences Heartwood™ line of oak aromatic extracts can be used to improve balance, perceived quality, and boost oak aromatics in beer, wine, ciders, seltzers, traditional and reduced proof spirits, and non-alcoholic beers, wines, RTD's or mocktails.

Even at very low dose levels when oak aromatics cannot be detected, a noticeable improvement in balance and perceived beverage quality can be achieved.

a consistent finish



- All Natural
- Saves Time
- Easy to Use
- Eliminates Losses
- Cost Effective
- Authentic Aroma
- Low Dose Rate
- Consistent Results
- Shelf Stable and Sterile
- FDA and TTB Approved
- Environmentally Sustainable