

CARAMELIZED ONION

There has never been a browned vegetable quite as versatile and universally loved as the caramelized onion. Its rich, earthy sweetness spans cuisines, dishes, and flavor profiles. From topping a flatbread paired with fig, to blended into a burger, it can flex from sophisticated to everyday applications. Caramelizing onions is a culinary art that requires patience and persistence — fortunately, our caramelized onion flavors and base can bring you the same sweet, savory flavor without the hassle of chopping, stirring and scraping. The multipurpose flavor can enhance dips, frozen entrees, compound butter and sauces, and more.

FLAVOR SPOTTED



GUINNESS Pretzel Pieces
Caramelized Onion Flavor
U.S., April 2025



PANERA BREAD Croque
Monsieur Croissant Toast
Includes a a caramelized onion and
gruyere spread. LTO, April 2025

GARDEN FRESH GOURMET
Caramelized Onion Dip
U.S., April 2025



64%
of consumers love
or like CARAMELIZED
ONION
Datassential, U.S.

FROM OUR EXPERTS



Caramelized Onion Base

“To create a caramelized onion base, I used a browning technique like the Maillard reaction. The result: initial sweet notes, added depth with caramelized and toasty notes, ending with a sweet onion flavor to round out the experience. Go beyond French onion soup, and consider adding the savory, umami profile to hummus, **Compound Butters** and sauces, meats and even meat alternatives.”

Ron Taylor, Principal Research Chef

Contact us or [click](#) to request a **FREE CARAMELIZED ONION** flavor or culinary base sample.