



HYCO LABORATORIES CO., INC. offers its major product lines, Hyco Food Colors and Natural Colors. They are used for snack foods, bakery and meat products, soysauce and many other related products, in the food industry.

Moreover, Hyco offers Essential Oils and other Hyco Specialties. Essential Oils are used as flavors for confectioners, liquors, toothpaste and mouth wash and as perfumes for soaps, disinfectants, and other products. On the other hand, Hyco Specialties are used as food improver, flavoring, leavening, preservative, for cosmetics and other products.

Listed below are its wide range of quality products that will cater to your food and industrial needs.

PEPPERMINT OIL 50% MIN. "INDIA"
 PEPPERMINT OIL No. 730 A
 PINE OIL No. 900 A
 PINE OIL No. 140 A
 (SUBSTITUTE OF TURPENTINE OIL)
 PINE OIL 65% "CHINA"
 TURPENTINE OIL "RC"



HYCO ESSENTIAL OILS

- ANISE OIL No. 110
- BERGAMOT OIL No. 160 B
- CLOVE OIL No. 80/85%
- CINNAMON OIL No. 0641/240
- CITRONELLA OIL 85/35% "CHINA"
- CITRONELLA OIL JAVA RC
- CITRONELLA OIL No. 13430
- CITRONELLA OIL No. 1770
- CITRONELLA OIL No. 250112 C
- CITRONELLA OIL No. 1950
- EUCALYPTUS OIL No. 80% MIN.
- LEMON OIL No. 184 A "IG"
- LEMON OIL No. 680 A "IG"
- LEMON OIL No. 680 B "IG"
- LEMON OIL No. 721 A "FG"
- LEMON OIL "POLAR" "FG"
- LEMON OIL No. "POLAR" "IG"
- LAVENDER OIL No. 901/220
- LAVENDER OIL No. 901/440
- LAVENDER OIL No. 10739/A (40/42%)

ESSENTIAL OILS

PRODUCT LIST



HYCO LABORATORIES CO., INC.

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