

Staberco
CATALOGUE



A Sweet History

"As a child I remember sitting patiently by the windowsill waiting for the first snowfall. My heart raced as I watched the snowflakes begin to take shape against the sky. My parents explained to me that the first few layers were considered 'grey snow', as they captured the impurities and pollution of our atmosphere. My eyes grew with anticipation as the layers of snowfall grew. At last, the pure snow began to fall. I raced outside and slowly scooped a handful of the fresh powder that had formed and delicately placed it in my bowl, carefully crafting a small snowball. By adding some of my mother's homemade apricot jam, my masterpiece was complete. I took a heaping spoonful and my mouth was filled with the sensational flavor that I had been waiting for all year. This cold, sweet treat is where our passion for frozen desserts began and continues to influence our passion for bringing others' dessert ideas to life." - Boris Thomas G.



Itaberco's mission is to create meaningful relationships in the food industry while providing dessert ingredient solutions.

Our roots stem from the Alps of Northern Italy, where we built our foundation over forty years ago with our passion for food, family, and service at the core of our ideology. Those fundamental principles are the values we continue to commit ourselves to today.

Always steps ahead of the latest industry trends and innovations, we offer our clients tailored concepts that are thoughtfully modeled to meet the needs of each unique operation. Our methodology provides niche solutions with creativity, quality, food safety, and success in mind.



Contents

Itabenco's product catalogue is designed to introduce to you our products and services. For most current product offerings, please refer to our price lists which can be requested through a sales team member.

Gelato, Ice Cream
& Sorbetto



08

Soft Serve



16

Frozen Yogurt



22

Pastry & Bakery



28

Specialty Drinks



42





Quality

Our reputation is first measured by the quality of our products. We are dedicated to building trust by offering products and services that aim to surpass our clients' expectations.

Customer Service

Our clients are the most valuable part of the Itaberco family. To nurture those relationships, we treat each individual client with unique attention to their specific needs. Our priority is our clients' success, which requires our commitment to providing the highest level of customer service.

American Made

As an American company, we are proud to manufacture all of our product lines in the United States. We strive to improve the livelihood of our community through job creation and opportunity.

Food Safety

Our facilities are evaluated based on the highest levels of food safety standards, and tested through third-party inspections. We're dedicated to ensuring controls are in place to guarantee that our products are both high-quality and safe.

Passion

Itaberco seeds innovation by investing in research and development. We're proud of our workplace culture, which unites professionals who share a common passion for food and finding solutions. Our R+D lab tests new ideas and products daily for our clients.

Nature

As an extension of our commitment to quality, finding natural solutions is central to Itaberco's mission. We dedicate ourselves to developing dessert ingredients for a fast-growing niche market that demands clean label, natural, and non-GMO products.



Our Capabilities



Proprietary Development

At Itaberco, we understand that each operator's dessert needs are unique. As such, we do not take a uniform approach to your business. If our existing product offerings are not the right fit, we'll develop unique and personalized products exclusively for your needs. We work on fast-paced timelines, and fulfill both large- and small- scale projects.



Custom Recipes & Packaging

We don't stop at product creation. We design and develop the best packaging options for your products, and we offer continuous in-depth training and support. Whether we invite you to our test kitchens or travel to your site, our pastry chefs and technical sales team will make sure you are prepared to launch your new products in your market.



Private Labeling

Branding is an integral aspect of your success and exposure. We offer private labeling on products in order to provide you with the confidence you need to grow your brand.



Product Coordinating

We encourage our clients to take advantage of our research and development team. We're able to reach your target products needs more quickly and efficiently by working in tandem. We're happy to schedule one-on-one R&D sessions and product cuttings.



Organic Products

We are capable of developing dessert solutions that are organic, clean label, and non-GMO upon request.





With over 75 years of combined experience, the team at Itaberco has developed a variety of mixes that surpass the criteria for developing authentic, Italian gelato and craft American ice-cream. Itaberco's core mixes range from a concentrated recipe to a complete pre-measured and ready-to-use solution. With the variety of bases that Itaberco provides, customers are offered the flexibility to select the product that works best for their staff and operation.

*Itaberco offers two kinds of base mixes for producing genuine gelato, ice cream, and sorbetto. In the Italian language, **latte** means milk, and **frutta** means fruit. Therefore, Base Latte (BL) is our designated milk base — used to produce creamy gelato or our ice cream — and Base Frutta (BF), our fruit base, is used to make refreshing sorbetto.*





Gelato Legacy Mixes

Itaberco Base Latte (BL) is our designated milk base, used to produce creamy gelato and ice cream. Our mixes vary from a spectrum of concentrations to a complete mix that requires only the addition of dairy. Our base BL-50-L is a concentrated mix that gives operators the most flexibility in balancing their own ice cream or gelato base. Our base BL-400 series is our convenient, complete mix that allows operators to scale-up production and maintain consistency.

BL-50-L Legacy Milk Base 50



Advanced

Recommended For: Master Gelataios, Pastry Chefs & Manufacturers

Packaging: 8 x 2kg bags/case

BL-401-L Legacy Milk Base Premix (Low Temp)



Easy

Recommended For: Multi-unit operators

Packaging: 16 x 900g bags/case

BL-100-L Legacy Milk Base 100



Intermediate

Recommended For: Master Gelataios & Pastry Chefs

Packaging: 8 x 2kg bags/case

BL-402-L Legacy Milk Base Premix (Nut Paste & Chocolate)



Easy

Recommended For: Multi-unit operators

Packaging: 16 x 1kg bags/case

BL-400-L Legacy Milk Base Premix



Easy

Recommended For: Multi-unit operators

Packaging: 16 x 1kg bags/case





Sorbetto Legacy Mixes

Itaberco Base Frutta (BF) is our designated fruit base used to produce sorbetto. Our mixes vary from a spectrum of more concentrated to a complete mix that requires only the addition of water and/or puree. Our base BF-50-L is a concentrated mix that gives operators the most flexibility in balancing their own sorbet. Our base BF-400 is our convenient, complete mix that allows operators to scale-up production and maintain consistency. These mixes can also be used with dairy-alternative milks, such as oat milk, to create incredibly creamy dairy-alternative ice creams.

BF-50-L Legacy Fruit Base 50



Advanced

Recommended For: Master Gelataios, Pastry Chefs & Manufacturers

Packaging: 8 x 2kg bags/case

BF-400-L Legacy Fruit Base Premix



Easy

Most Recommended for retail operations

Recommended For: Multi-Unit Operations

Packaging: 16 x 1.1kg bags/case

BF-100-L Legacy Fruit Base 100



Intermediate

Recommended For: Master Gelataios & Pastry Chefs

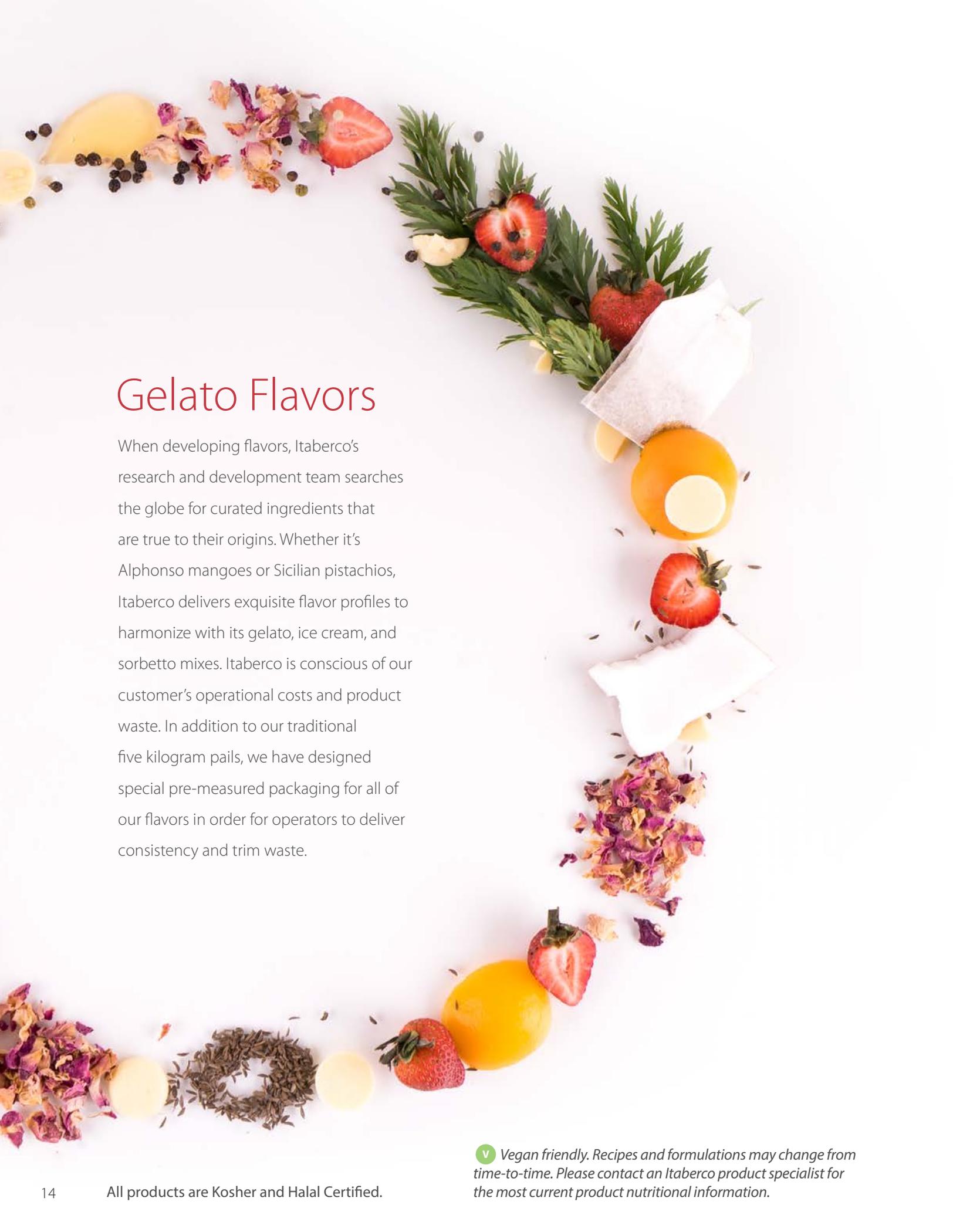
Packaging: 8 x 2kg bags/case

Smart Line Mixes

Itaberco Smart Line mixes are designed for operators looking for high-quality mixes with simplicity. These mixes contain all the components you need to produce a gelato, ice cream or sorbetto mix, including the flavor. All that is needed to produce gelato or sorbetto using our Smart Line mixes is the addition of water or dairy. Please refer to our price list for the most up-to-date Smart Line flavor offerings.

 *Vegan friendly. Recipes and formulations may change from time-to-time. Please contact an Itaberco product specialist for the most current product nutritional information.*

All products are Kosher and Halal Certified.



Gelato Flavors

When developing flavors, Itaberco's research and development team searches the globe for curated ingredients that are true to their origins. Whether it's Alphonso mangoes or Sicilian pistachios, Itaberco delivers exquisite flavor profiles to harmonize with its gelato, ice cream, and sorbetto mixes. Itaberco is conscious of our customer's operational costs and product waste. In addition to our traditional five kilogram pails, we have designed special pre-measured packaging for all of our flavors in order for operators to deliver consistency and trim waste.

Cream Flavoring

Code	Description	
1205	Almond	v
1166	Amaretto	v
KIT-287	Bacio Kit	
1188	Bubblegum	v
1024	Butter Pecan	
1115	Cafe Espresso	v
1125	Cappuccino	
1130	Caramel	v
1160	Chocolate Hazelnut Paste (Gianduja)	
4345	Cocoa Mix	v
1150	Mocha	
1145	Coconut	v
1131	Dulce de Leche	
1100	Fior di Panna	
1185	Green Mint	v
1220	Hazelnut	v
1222	Hazelnut Dark Roasted	v
1811	Lemon 50	
542	Limoncello	
1230	Pistachio "Green"	v
1235	Pistachio	v
1222	Roasted Hazelnut	
1133	Salted Caramel	
1008	Tahitian Vanilla	
1805	Tart Yogurt	
1195	Tiramisu	
1103	Toasted Marshmallow	
1010	Vanilla, Bourbon Yellow	v
1015	Vanilla, White Madagascar	v
1005	Vanilla, Yellow	v
1140	White Chocolate	
1182	White Mint	v

Fruit Flavoring

Code	Description	
510	Apricot	v
525	Banana	
558	Blackberry	v
555	Blueberry	v
552	Cantaloupe	v
526	Cherry	v
549	Green Apple	v
553	Honeydew	v
534	Kiwi	v
540	Lemon	v
542	Limoncello	
543	Mango	v
522	Orange	v
546	Passion Fruit	v
567	Peach	v
564	Pear	v
519	Pineapple	v
537	Raspberry	v
512	Sour Cherry	v
528	Strawberry	v
573	Watermelon	v
531	Wildberry	v



Packaging:

Flavors are available in 5kg (11lbs), 20kg (44lbs), and ready-to-use premeasured portions.



Itaberco's unique approach to developing desserts renders our products timeless. Our research and development team is always looking for an opportunity to improve quality and continuously raise the bar. With soft serve, our plan was no different. For the past several years, Itaberco has been carefully studying the soft serve market and developing an understanding of how a quality mix should taste and feel. With patience and persistence, we have developed a set of mixes and flavors that achieve the highest quality standards for soft serve. Itaberco prides itself on having developed soft serve ingredients that maintain traditional integrity while offering simplicity in preparation.

Similar to most of Itaberco's frozen dessert mixes, the soft serve ingredients are also pre-measured in simple ratios of one bag of mix to every one gallon of dairy, water, and/or dairy-alternative milks.



Soft Serve

Itaberco's soft serve ingredients offer a premium product with quality, consistency, and safety in mind. Choose from Neutral, Vanilla, Chocolate, Dairy-Free or Dairy-Alternative mixes, then customize with Itaberco's flavor pastes to achieve the unique profile of your favorite soft serve ice cream, gelato or custard.

SSI-74

Soft Serve Neutral Mix

Packaging: 12 x 1.3 kg bags/case

Standard Recipe: 1 Bag SSI-74 + 1 Gal. Whole Milk

Premium Recipe: 1 Bag SSI-74 + 3500 g Milk +
500g Cream

SSI-75

Soft Serve Vanilla Mix

Packaging: 12 x 1.3 kg bags/case

Standard Recipe: 1 Bag SSI-75 + 1 Gal. Whole Milk

Premium Recipe: 1 Bag SSI-75 + 3500 g Milk +
500g Cream

SSI-76

Soft Serve Chocolate Mix

Packaging: 12 x 1.3 kg bags/case

Standard Recipe: 1 Bag SSI-76+ 1 Gal. Whole Milk

Premium Recipe: 1 Bag SSI-76 + 3500 g Milk +
500g Cream

SSI-77-DF v

Soft Serve Dairy-Free Mix

Packaging: 6 x 1.7 kg bags/case

Standard Recipe: 1 Bag SSI-77-DF + 1 Gal. Water

Premium Recipe: 1 Bag SSI-77-DF + 3000 g Water +
1000g Pureé

SSI-78 v

Soft Serve Dairy-Alternative Mix

Packaging: 12 x 1.3 kg bags/case

Standard Recipe: 1 Bag SSI-78 + 1 Gal. Oat Milk



v *Vegan friendly. Recipes and formulations may change from time-to-time. Please contact an Itaberco product specialist for the most current product nutritional information.*





Soft Serve Custard

Itaberco's soft serve custard ingredients offer a premium product with quality, consistency, and safety in mind. Choose from Neutral, Vanilla, or Chocolate bases, then customize with Itaberco's flavor pastes.

SSC-01

Soft Serve Custard Neutral Mix

Packaging: 12 x 1.250 kg bags/case

Standard Recipe: 1 Bag SSC-01+ 1 Gal. Whole Milk

Premium Recipe: 1 Bag SSC-01 + 3100 g Milk +
700g Cream + 200 g Pasturized
Egg Yolks

SSC-02

Soft Serve Custard Vanilla Mix

Packaging: 12 x 1.250 kg bags/case

Standard Recipe: 1 Bag SSC-02 + 1 Gal. Whole Milk

Premium Recipe: 1 Bag SSC-02 + 3100 g Milk +
700g Cream + 200 g Pasturized
Egg Yolks

SSC-04

Soft Serve Custard Chocolate Mix

Packaging: 12 x 1.250 kg bags/case

Standard Recipe: 1 Bag SSC-04 + 1 Gal. Whole Milk

Premium Recipe: 1 Bag SSC-04 + 3100 g Milk +
700 g Cream + 200 g Pasturized
Egg Yolks

SSC-05

Soft Serve Custard Mix

Packaging: 12 x 1.250 kg bags/case

Standard Recipe: 1 Bag SSC-05 + 1 Gal. Whole Milk

Premium Recipe: 1 Bag SSC-05 + 3100 g Milk +
700g Cream + 200 g Pasturized
Egg Yolks

Itaberco specializes in custom product development. If you have specific needs in mind for your soft serve mix, please contact one of our sales-technicians to discuss how we can help find you the right solution.



Itaberco has spent years carefully studying and researching the market to develop an innovative, premium line of dry, shelf-stable frozen yogurt mixes. Designed with essential benefits in mind—including live and active cultures—Itaberco’s frozen yogurt products combine quality with ease of use. Our frozen yogurt dry blends also increase operational profits by trimming shipping and storage costs. Paired with our shelf-stable, pre-measured specialty flavors, Itaberco’s frozen yogurt mixes offer companies an expansive flavor selection with the confidence of consistency in every batch.

Itaberco's frozen yogurt mixes and flavors contain the following benefits:

- *Live and active cultures*
- *No refrigeration required*
- *No saturated or hydrogenated fat*
- *Kosher and Halal certified*
- *Shelf stable*
- *Gluten free*
- *Vegan friendly options*
- *Natural*





Frozen Yogurt Mixes

Yobase 24 Vanilla

Decadent yet delicate, Yobase 24 provides a silky and rich vanilla flavor profile by just adding milk. In addition to having a great flavor profile on its own, this versatile base provides a foundation for an assortment of Itaberco's flavor pastes.

Packaging: 12 x 1.3kg bags/case

Standard Recipe: 1 bag of Yobase 24
Vanilla + 1 Gallon
Skim Milk

Yobase 26 Chocolate

Itaberco's Yobase 26 utilizes premium cacao to obtain a rich, dark chocolate profile. Simply mix one bag with milk or add our pre-measured flavor for unique chocolate pairings.

Packaging: 12 x 1.5kg bags/case

Standard Recipe: 1 bag of Yobase 26
Chocolate + 1 Gallon
Skim Milk

Yobase 30

Itaberco's most popular base, Yobase 30, is a flexible neutral frozen yogurt base. Its popularity is attributed to its adaptability with hundreds of flavor selections. Also available as a **No Sugar Added base.**

Packaging: 12 x 1.5kg bags/case

Standard Recipe: 1 bag of Yobase 30
+ 1 Gallon Skim Milk +
Desired Itaberco
Specialty Flavor

Yobase 33 Tart

A ready-to-mix tart frozen yogurt mix which contains Itaberco's blend of beneficial probiotics and natural tart yogurt flavors. Yobase 33 is a dry mix requiring the addition of 1 gallon dairy, making this a simple option for a tart frozen yogurt.

Packaging: 16 x 1kg bags/case

Standard Recipe: 1 bag of Yobase 33 Tart
+ 1 Gallon Whole Milk

Yobase 30 DF

Yobase 30 Dairy Free is a vegan frozen yogurt mix ideal for developing fruit flavors. Simply mix with water and a pre-measured Itaberco flavor paste with Yobase 30 DF to obtain an authentic vegan frozen yogurt.

Packaging: 6 x 1.7kg bags/case

Standard Recipe: 1 bag of Yobase 30 DF
+ 4,000 g Water +
Desired Itaberco
Specialty Flavor

Premium Recipe: 1 bag of Yobase 30 DF
+ 3,000 g Water + 1,000 g
Pureé + Desired
Itaberco Flavor



 *Vegan friendly. Recipes and formulations may change from time-to-time. Please contact an Itaberco product specialist for the most current product nutritional information.*



Specialty Flavors

Itaberco has developed concentrated, shelf-stable flavor pastes for frozen yogurt, which are premeasured for an easy-to-use application. Our specialty flavors decrease costs associated with storage, refrigeration, and shelf-life.

Code	Description		Code	Description	
147-S	Almond Coconut	V	589-S	Lemonade	V
124-S	Apple Cider	V	591-S	Lime	V
131-S	Apple Pie	V	543-S	Mango	V
525-S	Banana		1169-S	Maple Bourbon	V
555-S	Blueberry	V	522-S	Orange	V
140-S	Blue Cotton Candy	V	567-S	Peach	V
1115-S	Café Espresso	V	145-S	Peanut Butter	V
120-S	Cake Batter	V	520-S	Pink Grapefruit	V
552-S	Cantaloupe	V	519-S	Pineapple	V
606-S	Caramel Apple		586-S	Pomegranate	V
526-S	Cherry	V	126-S	Pumpkin Spice	V
250-S	Chocolate		537-S	Raspberry	
1145-S	Coconut	V	118-S	Salted Caramel	
1102-S	Cookies & Cream		1164-S	Sangria	V
119-S	Cookie Dough		512-S	Sour Cherry	V
1131-S	Dulce de Leche		528-S	Strawberry	V
1020-S	Eggnog		1011-S	Vanilla-Bourbon White	V
1119-S	Gingerbread	V	1142-S	White Chocolate Mousse	
553-S	Honeydew	V	531-S	Wildberry	V
1167-S	Irish Cream				



Packaging:

Flavors are available in 5kg (11lbs), 20kg (44lbs), and ready-to-use premeasured portions.

V *Vegan friendly. Recipes and formulations may change from time-to-time. Please contact an Itaberco product specialist for the most current product nutritional information.*

All products are Kosher and Halal Certified.

Additional recipes available upon request.



Pastry & Bakery

Itaberco's research and development team—a mix of experienced food scientists, pastry chefs, and food industry professionals—works hard to design and formulate solutions for each client's pastry and baking needs.

Itaberco's pastry & bakery line includes Pronto Mixes for mousse, pastry cream, crème brûlée, panna cotta, and chiffon. Our Pronto Line's mission is to save precious kitchen time without sacrificing flavor or aesthetics. These multi-use mixes reduce prep, producing decadent, true-to-tradition mousses and custards that are quick to prepare. To complement our Pronto products, Itaberco also manufactures compounds, fillings, ganaches, toppings, sauces and glazes.



Crème Brûlée

A classic caramelized French custard, without the baking time. Discover the possibilities of Itabercó's crème brûlée through our special recipes to craft decadent variations, such as chocolate crémeux.

PS-404 Crème Brûlée Mix

Packaging: 10 x 950 g bags/case

Standard Recipe: 100 g PS-404 + 500 g Half & Half *

Premium Recipe: 100 g PS-404 + 500 g Heavy Cream *



Pronto Mousse

A mousse designed to pair flawlessly with Itaberco compounds, or be served independently. Offered in classic, vanilla and chocolate flavors, Itaberco's Pronto Mousse provides an easy to use and stable fresh cream mousse.

PS-419 Pronto Mousse, Vanilla

Packaging: 16 x 1 kg bags/case

Standard Recipe: 50 g PS-419 + 50 g Milk
+ 500 g Cream*

PS-421 Pronto Mousse, Chocolate

Packaging: 16 x 1 kg bags/case

Standard Recipe: 50 g PS-421 + 50 g Milk
+ 500 g Cream*

PS-420 Pronto Mousse, Classic

Packaging: 16 x 1 kg bags/case

Standard Recipe: 50 g PS-420 + 50 g Milk
+ 500 g Cream*



Panna Cotta

A graceful, effortless Italian custard that is exquisite in its elegant cream flavor, or when applied to various dessert recipes—such as adaptations of crème caramel, flan, pot de crème, and bread pudding.

PS-401 Pronto Panna Cotta

Packaging: 10 x 600g (1.3lbs) bags/case

Standard Recipe: 600 g PS-401 + 2 Quarts Heavy Cream + 1 Quart Milk*



Pronto Crème

Simple pastry cream mixes that are suited for hot or cold processes. Itaberco's Pronto Crème can be used as a filling for cakes, fruit tarts, éclairs, or as the foundation of a Bavarian cream.

PS-416 Chocolate Pronto Crème (Hot Process)

Packaging: 10 x 840g bags/case

Standard Recipe: 840 g PS-416 + 1920g Milk*

PS-417 Pronto Crème (Cold Process)

Packaging: 10 x 760g bags/case

Standard Recipe: 165g PS-417 + 450g Milk*

PS-418 Pronto Crème (Hot Process)

Packaging: 10 x 760g bags/case

Standard Recipe: 165 g PS-418 + 450g Milk*





Pronto Chiffon

This two step chiffon genoise mix only needs water and oil to create a classic airy sponge cake. Flavored with either chocolate or vanilla, use this finished sponge in verrines, entremets, layer cakes, and more.

PS-430 Pronto Chiffon Genoise, Vanilla

Packaging: 12 x 1.475 kg kit/case

Standard Recipe:

Step 1 - 420 g PS-430 (**Mix #1**) + 400 g Water, Whip to full volume.

Step 2 - 1055 g PS-430 (**Mix #2**) + 350 g Water + 150 g Oil, Mix and fold with Step 1.

PS-431 Pronto Chiffon Genoise, Chocolate

Packaging: 12 x 1.475 kg kit/case

Standard Recipe:

Step 1 - 420 g PS-431 (**Mix #1**) + 400 g Water, Whip to full volume.

Step 2 - 1055 g PS-431 (**Mix #2**) + 350 g Water + 150 g Oil, Mix and fold with Step 1.

Chiffon

An American-and-European style cake made by folding meringue into a high-fat cake batter. Itaberco's Pronto Chiffon Mix creates a moist and light cake, similar to a traditional European sponge with the mouthfeel of an American cake.

Mousse

A light and airy dessert that's made using fresh cream and Itaberco's Pronto Mousse. Serve this dessert on its own or flavored with Itaberco Compounds. It can also be added to a layered dessert as a filling or topping.

Custards

A custard is a liquid that is thickened by the coagulation of egg yolks. Itaberco's custard mixes can be made on the stove top.

Examples of custards are: crème brûlée, pot de crème, crèmeux, pastry cream, and fruit curd.



Itaberco
COMPOUNDS

Pumpkin

Net Wt. 35.27 oz. | 2.2lb | 1kg

Itaberco
COMPOUNDS

Fig

Net Wt. 35.27 oz. | 2.2lb | 1kg

Itaberco
COMPOUNDS

Lemon

Net Wt. 35.27 oz. | 2.2lb | 1kg

Itaberco
COMPOUNDS

Mandarin

Net Wt. 35.27 oz. | 2.2lb | 1kg

Compounds

Because flavor is fundamental to any dessert, Itaberco crafts authentic, premium compounds in a concentrated form to be used in a range of dessert applications including pastry and bakery. Each compound, packaged in 1 kg jars, allows you to store small amounts of flavor, requiring less inventory. For larger packaging needs, Itaberco's compounds can be produced in 5kg and 20kg pails.

Code	Description		Code	Description	
CP-513	Açaí		CP-527	Guava	
CP-1166	Amaretto		CP-540	Lemon	
CP-124	Apple Cider		CP-591	Lime	
CP-510	Apricot		CP-521	Mandarin	
CP-525	Banana		CP-543	Mango	
CP-1108	Birthday Cake		CP-1168	Maple	
CP-558	Blackberry		CP-1169	Maple Bourbon	
CP-255	Black Cherry		CP-1185	Mint	
CP-555	Blueberry		CP-546	Passion Fruit	
CP-230	Butterscotch		CP-567	Peach	
CP-1022	Chai		CP-564	Pear	
CP-1120	Cinnamon		CP-519	Pineapple	
CP-1145	Coconut		CP-586	Pomegranate	
CP-590	Cranberry		CP-126	Pumpkin Spice	
CP-1020	Eggnog		CP-537	Raspberry	
CP-1115	Espresso		CP-528	Strawberry	
CP-560	Fig		CP-1198	Tiramisu	
CP-1117	Ginger		CP-1109	Tres Leches	
CP-1119	Gingerbread		CP-1015	Vanilla Bean	

 *Vegan friendly. Recipes and formulations may change from time-to-time. Please contact an Itaberco product specialist for the most current product nutritional information.*

Ganache

Itaberco's line of Ganaches are highly versatile. Use it as a cake or truffle filling, warm to enrobe entremets, or fold it into Pronto Mousse for a luxurious, finished product.

Code	Description	Packaging	
GAN-4345	Chocolate	5kg (11lbs) pail	
GAN-1140	White Chocolate	5kg (11lbs) pail	



Glazes

Let your desserts shine with Itaberco's naturally-flavored Glazes. Use these ready- to-use glazes for enrobing, surface glazing or coating fruit. Itaberco's line of Glazes are cold-use and freeze-thaw stable, making them flexible and easy to use.

Code	Description	Packaging	
GLZ-555	Blueberry	5kg (11lbs) pail	
GLZ-599	Clear	5kg (11lbs) pail	
GLZ-600	Fruit	5kg (11lbs) pail	
GLZ-540	Lemon	5kg (11lbs) pail	
GLZ-543	Mango	5kg (11lbs) pail	
GLZ-522	Orange	5kg (11lbs) pail	
GLZ-567	Peach	5kg (11lbs) pail	
GLZ-537	Raspberry	5kg (11lbs) pail	
GLZ-528	Strawberry	5kg (11lbs) pail	

 *Vegan friendly. Recipes and formulations may change from time-to-time. Please contact an Itaberco product specialist for the most current product nutritional information.*

Baking Fillings

Itaberco's baking fillings offer a simple way to introduce flavor into cake layers, confections, pastries, and other bakery items. Our fillings are oven-stable with no particulates, so they maintain their original composition and quality after being baked.

Code	Description	Packaging	
FL-510	Apricot	5kg pail	
FL-210	Blueberry	5kg pail	
FL-200	Cherry	5kg pail	
FL-545	Grape	5kg pail	
FL-272	Raspberry	5kg pail	
FL-528	Strawberry	5kg pail	

Variegates

Itaberco's variegates allow for your gelato and ice cream to be elevated with different textures and flavors. These products are often folded into your frozen dessert during extraction or drizzled on top.

Code	Description	Packaging
287	Chocolate Hazelnut Crunch (Bacio)	3.5kg pail
285	Cocco-Nocco (Coconut Hazelnut)	5kg pail
290	Mocha	5kg pail

Nut Pastes

Itaberco's nut pastes are selected from regions of the world that grow the highest quality almonds, pistachios, and hazelnuts. Use these products to flavor your desserts with authentic flavors.

Code	Description	Packaging	
NP-120	Almond	1kg jar	
NP-1230	Pistachio	1kg jar	
NP-1222	Roasted Hazelnut	1kg jar	



All products are Kosher and Halal Certified. Additional recipes available upon request.

Toppings & Sauces

Itaberco's toppings are sauces that add rich complementary flavor to complete any dessert. Drizzle on top of Panna Cotta, brush onto sponge cake, or pipe onto a dessert plate for an elegant finish.



284 Banana Flambé



282 Berries Flambé v



210 Blueberry v



230 Butterscotch v



231 Caramel Latte



241 Mango v



286 Pomegranate v



272 Raspberry v



232 Salted Caramel



200 Sour Cherry v



270 Strawberry v



260 Chocolate Chip v



280 Cabernet Topping v

v Vegan friendly. Recipes and formulations may change from time-to-time. Please contact an Itaberco product specialist for the most current product nutritional information.





Specialty Drinks

In response to the industry's demand for high quality specialty drink products, Itaberco has developed ingredients to make unique and customizable smoothies, cocktails, milkshakes and other specialty beverages.

Our research and development team works closely with operators to understand their individual needs. If you are seeking a specific product or profile to fit your needs, contact one of our sales technicians to discuss what solutions we can find for you.





Smoothie Mix

Itaberco's Smoothie Mix contains the same beneficial live and active cultures found in our frozen yogurt products. To flavor your smoothies, use fresh fruit or Itaberco's Specialty Syrups. Itaberco's Smoothie Mix can be used with ice and milk for made-to-order blended smoothies or batched in frozen beverage equipment. Itaberco can tailor its Smoothie Mix for customers with specialized requirements or unique concepts.

SMB-120DF

Smoothie Mix Dairy-Free

Packaging: 16 x 1kg bags/case

Standard Recipe: 1 Cup Milk + 2 Cups Ice
+ 4 TBSP SMB-120DF
Syrup usage: 2-3 Pumps

Premium Recipe: 1 Cup Milk + 1.5 Cups Ice
+ ½ Cup Frozen Fruit
+ 4 TBSP SMB-120DF
Syrup usage: 1-2 Pumps

Frozen Hot Chocolate

Itaberco's Frozen Hot Chocolate Mix is a great foundation for made-to-order frappes or batched in frozen beverage equipment. We offer Frozen Hot Chocolate and Frozen White Hot Chocolate, a cold process powder base mix.

FRB-4870

Frozen Hot Chocolate

Packaging: 16 x 1kg bags/case

Standard Recipe: 1 Cup Milk + 2 Cups Ice
+ 6 TBSP FRB-4870
Syrup usage: 1-3 Pumps

FRB-1140

Frozen White Hot Chocolate

Packaging: 16 x 1kg bags/case

Standard Recipe: 1 Cup Milk + 2 Cups Ice
+ 6 TBSP FRB-1140
Syrup usage: 1-3 Pumps

 *Vegan friendly. Recipes and formulations may change from time-to-time. Please contact an Itaberco product specialist for the most current product nutritional information.*



Torrefacto
ESTABLISHED
1988

Cafe Espresso
LIQUEUR 40% VOL

Premium Syrups

Itaberco's Premium Syrups are designed to provide delicate flavor notes to a wide variety of drink applications, such as teas, coffees, milkshakes, and sodas.

Code	Description	Code	Description
SRP-1108	Birthday Cake	SRP-540	Lemon
SRP-1024	Butter Pecan	SRP-1180	Peppermint
SRP-1115	Café Espresso	SRP-1133	Salted Caramel
SRP-1130	Caramel	SRP-1105	Toasted Marshmallow
SRP-1145	Coconut		

Specialty Syrups

Designed to be used in a variety of drink applications, Itaberco's Specialty Syrups combine the advantages of both fruit purées and concentrated flavors. Specialty Syrups deliver well-rounded flavor profiles by taking advantage of the natural fruits they contain. Like all of our products, Itaberco can develop tailored Specialty Syrup flavor profiles for your specific needs.

Code	Description	Code	Description
SRP-524-S	Apple Spice	SRP-519-S	Pineapple
SRP-525-S	Banana	SRP-586-S	Pomegranate
SRP-555-S	Blueberry	SRP-125-S	Pumpkin
SRP-250-S	Chocolate	SRP-537-S	Raspberry
SRP-543-S	Mango	SRP-528-S	Strawberry
SRP-567-S	Peach	SRP-1015-S	White Madagascar Vanilla

 *Vegan friendly. Recipes and formulations may change from time-to-time. Please contact an Itaberco product specialist for the most current product nutritional information.*

All products are Kosher and Halal Certified.

Blackbird Frozen Cocktail Mixes

Designed for mixologists, Blackbird Specialty Beverage Mixes are developed using premium, organic, and natural ingredients—For more information see blackbirdspecialtybeverage.com.

Code	Description	
BB-100	Neutral Cocktail Mix	
BB-101	Margarita Cocktail Mix	
BB-102	Ginger Cocktail Mix	
BB-103	Piña Colada Cocktail Mix	
BB-104	Tea Cocktail Mix	
BB-105	Frosé Cocktail Mix	
BB-106	Citrus Cocktail Mix	
BB-107	Sangria Cocktail Mix	
BB-108	Bitters Cocktail Mix	





My father and I set out to create a company to fulfill one mission: to create meaningful relationships in the food industry while providing dessert ingredient solutions.

We want to thank all of our incredible customers, suppliers, and partners for being an important part of this mission. The Itaberco family continues to grow because of your trust in our products and services.

Buon appetito.



Itaberco

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