

FLAVOR COMPOUNDS FOR FERMENTATION



From fruit-infused IPAs to sour ales and ciders, craft beer, craft beer has been experiencing a flavor-focused phenomenon at breweries and tap rooms across the country. Most breweries address this growing trend by flavoring their beer or ciders with fruit purees. Although fruit purees has its benefits, there is now a better solution - **Itaberco Flavor Compounds**. A hybrid between a fruit purée and a concentrated natural flavoring, Itaberco Flavor Compounds provide a robust and dynamic flavor, significant cost savings, and ease of use, given their shelf stability after opening.



COMPARING PURÉE WITH FLAVOR COMPOUND



Cost savings with IPAs using Itaberco Compound

60%*

Cost savings with Sour Ales using Itaberco Compound

30%*

*Approximated average calculation.



Key Features & Benefits

- Shelf stable, even after opening
- Contains real fruit & fruit juices
- Natural flavor & color
- Kosher
- Made in USA
- Does not displace beer
- Easy to handle & store



Code	Description	Code	Description	Code	Description
CP-124	Apple Cider	CP-543	Mango	CP-1195	Tiramisu
CP-1169	Barrel Aged Maple	CP-522	Orange	CP-512	Sour Cherry
CP-558	Blackberry	CP-546	Passion Fruit	CP-528	Strawberry
CP-148	Blood Orange	CP-567	Peach	CP-531	Wildberry
CP-555	Blueberry	CP-519	Pineapple	CP-529	Yuzu
CP-202	Cherry Blossom	CP-520	Pink Grapefruit		
CP-1115	Espresso	CP-126	Pumpkin Spice		
CP-540	Lemon	CP-537	Raspberry		

+ More Flavors Available

REQUEST A SAMPLE

For more information, please contact one of our product specialists at 410.500.5160 or email us at info@itaberco.com

Ingredients for a sweet life.



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