

*Itaberco*  
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.



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Itaberco'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.

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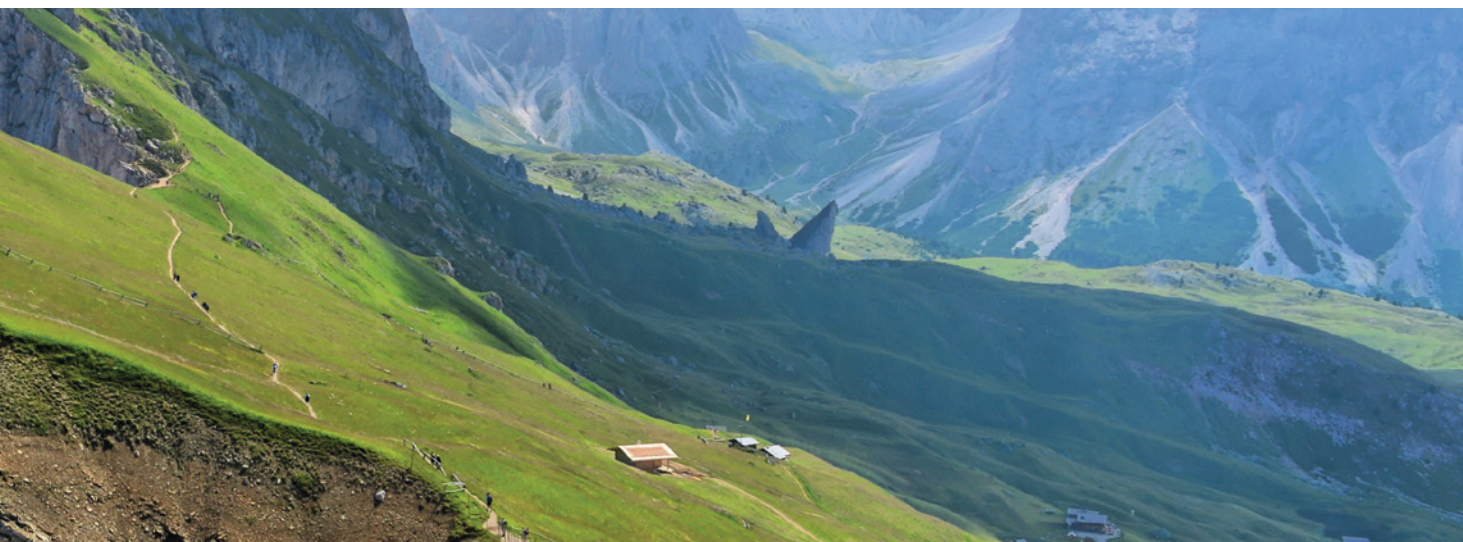


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## Quality

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.

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## 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.

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## 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.

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## 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.

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## Organic Products

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





*With combined experience of over 75 years, the team at Itaberco has developed a variety of mixes that surpass the standard criteria for developing authentic, Italian Gelato, Sorbetto & 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 Italian 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 and Ice Cream and Base Frutta (BF) —our fruit base—is used to make light, refreshing Sorbetto or Vegan Ice Cream.*





# 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-100-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-100-L Legacy Milk Base 100



*Intermediate*

**Recommended For:** Master Gelataios & Pastry Chefs

**Packaging:** 8 x 2kg 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-100-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-100-L Legacy Fruit Base 100 v



*Intermediate*

**Recommended For:** Master Gelataios & Pastry  
Chefs

**Packaging:** 8 x 2kg bags/case

## BF-100-O Organic Fruit Base v



*Intermediate*

**Recommended For:** Master Gelataios & Pastry  
Chefs

**Packaging:** 50 lb. bag

## BF-400-L Legacy Fruit Base Premix v



*Easy*

**Most Recommended for retail operations**

**Recommended For:** Multi-Unit Operations

**Packaging:** 16 x 1.1kg bags/case



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 Certified.



# Flavor Compounds

Flavoring and coloring the future.

At Itaberco, quality is at our core. There's no limit to our product development capabilities and creative freedom. We focus on producing the highest quality products available on the market and then we work on finding the best value for our customers.

Itaberco's Flavor Compounds aim to be the best in class. These flavors are made from natural ingredients and use fruit and vegetable juices for color, as opposed to artificial dyes, giving them incredible vibrancy while maintaining a clean label. All of Itaberco's Flavor Compound are made using fresh fruits and juices, which translate to desserts with delicate, true-to-fruit flavor.

Flavor Compounds are shelf stable, even after opening, and can be used to flavor a wide variety of items such as buttercreams, icings, mousses, cakes, gelato, ice cream, sorbet, confections, and even beverages.



## CHOOSE FROM 58+ FLAVOR COMPOUNDS

Code	Description	Code	Description		
CP-1166	Amaretto	CP-4345	Cocoa Mix	CP-1230	Pistachio “Green”
CP-124	Apple Cider	CP-1144	Coconut Cream	CP-126	Pumpkin Spice
CP-525	Banana	CP-1145	Coconut	CP-537	Raspberry
CP-1169	Barrel Aged Maple	CP-1102	Cookies & Cream	CP-4855	Red Velvet
CP-1031	Basil <b>NEW</b>	CP-1198	Cookie Dough	CP-1030	Rosemary <b>NEW</b>
CP-1019	Bergamot <b>NEW</b>	CP-1131	Dulce de Leche	CP-1175	Rum Raisin
CP-1108	Birthday Cake	CP-1100	Fior di Panna	CP-1133	Salted Caramel
CP-558	Blackberry	CP-1119	Gingerbread	CP-528	Strawberry
CP-255	Black Cherry	CP-549	Green Apple	CP-512	Sour Cherry
CP-148	Blood Orange	CP-1185	Green Mint	CP-1195	Tiramisu
CP-140	Blue Cotton Candy	CP-1222	Hazelnut Dark Roasted	CP-1103	Toasted Marshmallow
CP-555	Blueberry	CP-1023	Hibiscus <b>NEW</b>	CP-503	Ube <b>NEW</b>
CP-222	Brownie	CP-592	Key Lime <b>NEW</b>	CP-1015	Vanilla, White Madagascar
CP-1024	Butter Pecan	CP-540	Lemon	CP-573	Watermelon
CP-230	Butterscotch	CP-543	Mango	CP-1140	White Chocolate
CP-1115	Espresso	CP-1150	Mocha	CP-531	Wildberry
CP-120	Cake Batter	CP-522	Orange	CP-529	Yuzu
CP-552	Cantaloupe	CP-546	Passion Fruit		
CP-1130	Caramel	CP-567	Peach		
CP-1106	Carrot Cake <b>NEW</b>	CP-145	Peanut Butter		
CP-1022	Chai	CP-564	Pear		
CP-202	Cherry Blossom	CP-1180	Peppermint		
CP-155	Cheesecake	CP-519	Pineapple		
CP-1160	Chocolate Hazelnut Paste (Gianduja)	CP-520	Pink Grapefruit		

Packaging

Flavors Compounds are available in 1 kg (2.2lbs), 5kg (11lbs), 20kg (44lbs) and additioinal custom packaging

### Packaging:

Flavors Compounds are available in  
1kg (2.2lbs), 5kg (11lbs), 20kg (44lbs)  
and additioinal custom packaging.



*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-77-DF

### 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-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-78

### Soft Serve Dairy-Alternative Mix

**Packaging:** 10 x 1.5 kg bags/case

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

## 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



 *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-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-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

*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 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.*



*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 Itaberco'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-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-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.



# C-24 Neutral Glaze

Neutral glaze is a secret ingredient pastry chefs use to give even the simplest desserts a professional touch. Itaberco's **C24 Neutral Glaze** offers a neutral flavor and versatile texture that makes it ideal for adding sheen to any pastry or dessert, and provides a glossy glimmer to an entremet's mirror glaze.

Code	Description	Packaging
C-24	Neutral Glaze	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	1 kg jar 
NP-1230	Pistachio	1 kg jar 
NP-1222	Roasted Hazelnut	1 kg jar 

 *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 Certified.

Additional recipes available upon request.




# Fruit Fillings



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	
FL-531	Wildberry	5 kg pail	

Our eight fruit fillings contain high fruit content and are enhanced with natural flavors and natural colors. Developed to withstand heat without sacrificing consistency or structure, these fruit fillings suit a variety of applications including cookies, cheesecakes, tarts, pastries, donuts, and frozen desserts.

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

### Fruit Filling

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 so they maintain their original composition and quality after being baked

### Pronto Créma

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





Itaberco toppings are inspired by Grandma Tamara's jam recipes. When farm-fresh fruits were nearing the end of their season, we were taught to preserve them for use in the coming months. We continue to make our toppings just like grandma, with fresh fruit and sugar that's cooked low and slow in kettles. By combining the fruit with a hint of natural flavor and natural color, we achieve a consistent, viscous topping that is ideal for saucing a plate, ribboning into ice cream and gelato, or drizzling onto your favorite dessert.

# TOPPING Flavors



## SOUR CHERRY

A tart cherry profile that begins bright and finishes sweet. This velvety topping contains pieces of fresh sour cherries, minus the pit.



## RASPBERRY

Bursting with brightness and ripe raspberry color, this topping is both sweet and tart. Made from fresh raspberries, with all the seedy, pulpy bits.



## STRAWBERRY

A classic favorite, made with fresh, fragrant berries. This topping strikes the balance between jammy and just-picked strawberries, and brightens desserts with its rich red hue.



## BLUEBERRY

A bright blueberry compote, with a dark, wild blueberry hue. Made from fresh blueberries, with all the seedy, pulpy bits.



## MANGO

Ripe, juicy mangoes, with a balance of tang and sweetness. Made from fleshy fruit, this tropical topping will complement and brighten any dessert.



## PINEAPPLE

A tropical topping with a tangy, vibrant flavor and a slightly sweet endnote. Made with fresh fruit with pieces of pineapple pulp.



## BANANA

Dive into the sweet, caramelized flavor of fresh, slow-roasted bananas.

Code	Description	Packaging	NON GMO	No Artificial Flavors	No Artificial Colors	Gluten Free	Fat Free	Shelf Life*
TS-525	Banana	1 kg bottle	●	●	●	●	●	1 year
TS-555	Blueberry	1 kg bottle	●	●	●	●	●	1 year
TS-543	Mango	1 kg bottle	●	●	●	●	●	1 year
TS-519	Pineapple	1 kg bottle	●	●	●	●	●	1 year
TS-537	Raspberry	1 kg bottle	●	●	●	●	●	1 year
TS-512	Sour Cherry	1 kg bottle	●	●	●	●	●	1 year
TS-528	Strawberry	1 kg bottle	●	●	●	●	●	1 year



A repertoire of velvety drizzles is critical to a pastry chef's mise en place, but they take time to prepare. Itaberco has developed a line of caramels, pralines, and essential sauces that are powered by the search for sweet products with natural ingredients.

# S A U C E S Flavors



## SALTED CARAMEL

Quality through simplicity. Made using fresh cream, caramelized sugar, butter, and sea salt, this sauce delivers the delicate pairing of sweet and salty. Some call it liquid gold.



## CARAMEL LATTE

An artisanal caramel sauce that highlights those crucial milky notes, dripping with a beautiful golden color. It's decadent, made the traditional way, and elevates any dessert.



## CHOCOLATE

Can you ever go wrong? A classic milky chocolate sauce, finished with hints of vanilla and coffee to create a rich cocoa flavor with just the right amount of sweetness.



## COFFEE CARAMEL

It's simple: The sweetness of our classic salted caramel rounds out coffee's brighter notes to create a soft, creamy pairing.



## PEANUT BUTTER

This peanut butter is made for so much more than jelly. A blend of salty, sweet, and nutty in one sauce. Made with real, roasted peanut butter.



## CHOCOLATE CHIP

Warm, velvety dark chocolate hardens into shells, chips, or ribbons as it cools, creating the perfect crunch.



## BUTTERSCOTCH

Harmonious flavors of brown sugar, toffee, and vanilla, with the golden hue of classic butterscotch candies.

Code	Description	Packaging	NON GMO	No Artificial Flavors	No Artificial Colors	Gluten Free	Fat Free	Shelf Life*
TS-230	Butterscotch	1 kg bottle	●	●	●	●	●	2 years
TS-231	Caramel Latte	1 kg bottle	●	●	●	●	●	2 years
TS-250	Chocolate	1 kg bottle	●	●	●	●	●	2 years
TS-260	Chocolate Chip	1 kg bottle	●	●	●	●	●	2 years
TS-1134	Coffee Caramel	1 kg bottle	●	●	●	●	●	2 years
TS-145	Peanut Butter	1 kg bottle	●	●	●	●	●	2 years
TS-1133	Salted Caramel	1 kg bottle	●	●	●	●	●	2 years

**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.*

High-quality syrups  
for any beverage  
application.








At Itaberco, quality is at our core. There's no limit to our product development capabilities and creative freedom. We focus on producing the highest quality products available on the market and then we work on finding the best value for our customers. This process applies to our Premium and Specialty Syrups, a pumpable flavor which gives beverages a true-to-fruit or true-to-profile experience.

All products are Kosher Certified.

# Itaberco has syrups for any beverage application

## Premium Syrups


Itaberco's Premium Syrups are designed to provide strong, natural flavor and color to a wide variety of beverages. These syrups are ideal for flavoring coffees, lattes, teas and sparkling water.

Code	Description		Code	Description	
SRP-1205	Almond		SRP-1183	Mint	
SRP-1130	Caramel		SRP-1132	Toffee	
SRP-1220	Hazelnut				

## Specialty Syrups

Itaberco's Specialty Syrups combines the advantages of a fruit puree and concentrated flavor and color. These syrups provide well-rounded flavor profiles by taking advantage of the natural fruits and beans they contain. These syrups are ideal for flavoring shakes, smoothies, sparkling water and craft beer.

Code	Description		Code	Description	
SRP-250-S	Chocolate		SRP-1015-S	Vanilla Beans	
SRP-125-S	Pumpkin Spicy		SRP-1140-S	White Chocolate	

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



Waffle Cone Mix











## Waffle Cone Mixes

In today's market there is no room for ordinary. Custom and Tailored is the world that we now live in and main street is being reshaped time and time again. At Itaberco we understand that your customer is not looking for a one size fits all product. That's why our brand-new waffle cone mix is the perfect fit for your artisan ice cream program to further define your brand. Our mix is affordable, simple, and only requires water to deliver the perfectly crafted pairing to your frozen dessert.

Code	Description	Available in
CON-100	Waffle Cone Mix	1.4 kg bags

# 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](http://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-105	Frosé Cocktail Mix	
BB-106	Citrus Cocktail Mix	
BB-107	Sangria Cocktail Mix	
BB-108	Bitters Cocktail Mix	
BB-109	Spicy Margarita Cocktail Mix	
BB-110	Mojito Cocktail Mix	



blackbird