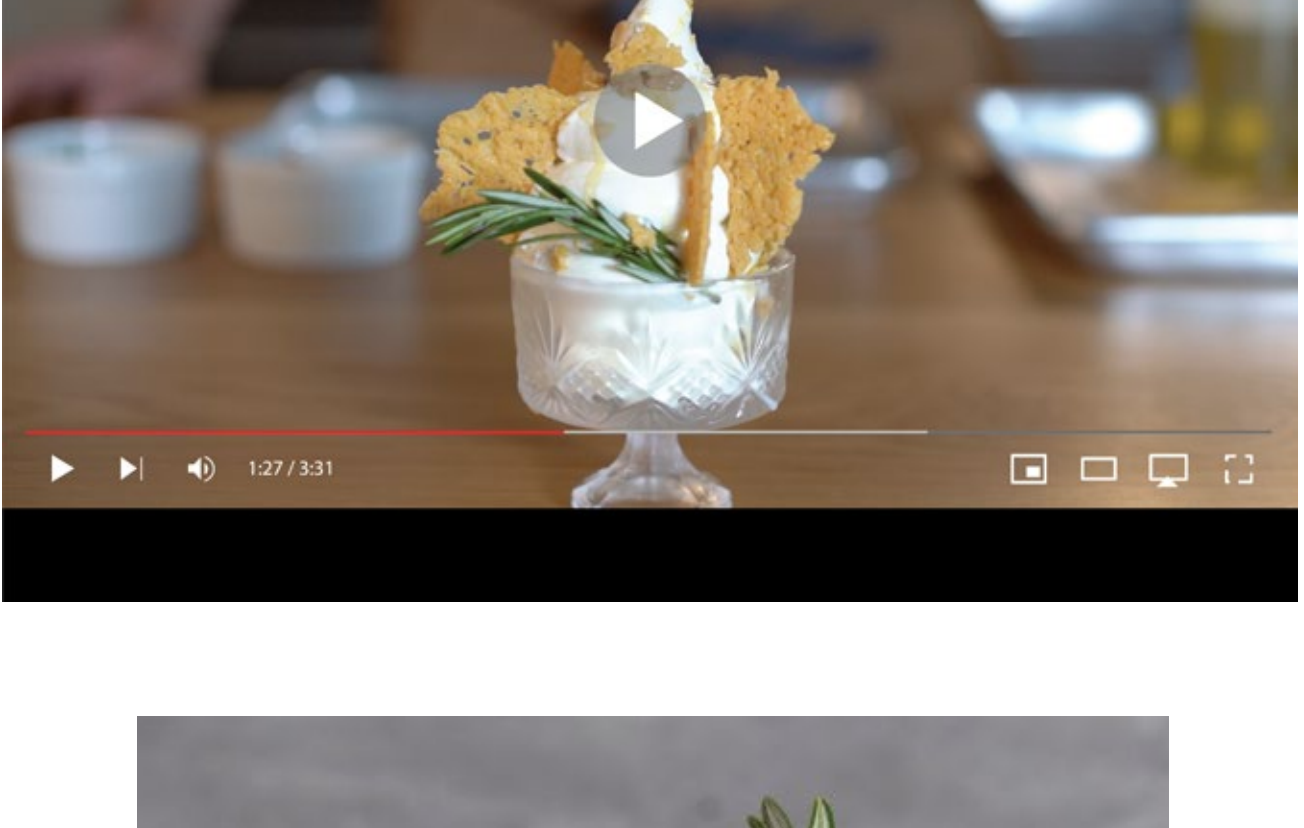




NEW FLORAL AND HERBAL FLAVOR COMPOUNDS

A Taste of Nature

Savory desserts and beverages are making their way onto menus across the world. Pastry chefs have often relied on complex methods to infuse or incorporate fresh herbs into their recipes, and while this can create beautiful flavors, the intricacy and time involved in steeping bundles of herbs in milk or cream overnight is not always ideal. How much should be used? And for how long? Itaberco has formulated a new and innovative solution for chefs seeking to unlock the aromas of herbs and flowers with our Herbal and Floral Flavor Compounds. Available for a limited time, Itaberco's Rosemary, Basil, and Hibiscus Flavor Compounds impart the alluring notes of these delicate flowers and herbs. These Flavor Compounds are incredibly versatile—for use in frozen desserts, custards, mousses, and baked items. Below, you will find tasting notes and a link for your free sample. Try these while they are available during the spring and summer seasons!



ROSEMARY FLAVOR COMPOUND

Looking for an easy and practical way to infuse rosemary flavor in your desserts or beverages? Introducing **Itaberco's Rosemary Flavor Compound**. This flavor compound makes it simple to measure and incorporate a delicate touch of rosemary into your pastries, drinks, and frozen desserts. With just a small amount, the complex and herbaceous aroma of rosemary can be imparted into sweet treats like cookies, tarts, cakes, and pastries, or used to elevate the flavor of cocktails, lemonades, and other beverages. And don't forget about frozen desserts, like ice cream and sorbet—use this compound in conjunction with other flavors or purees to create a beautiful medley, like poached pear and rosemary. Click on the link below to taste a sample.

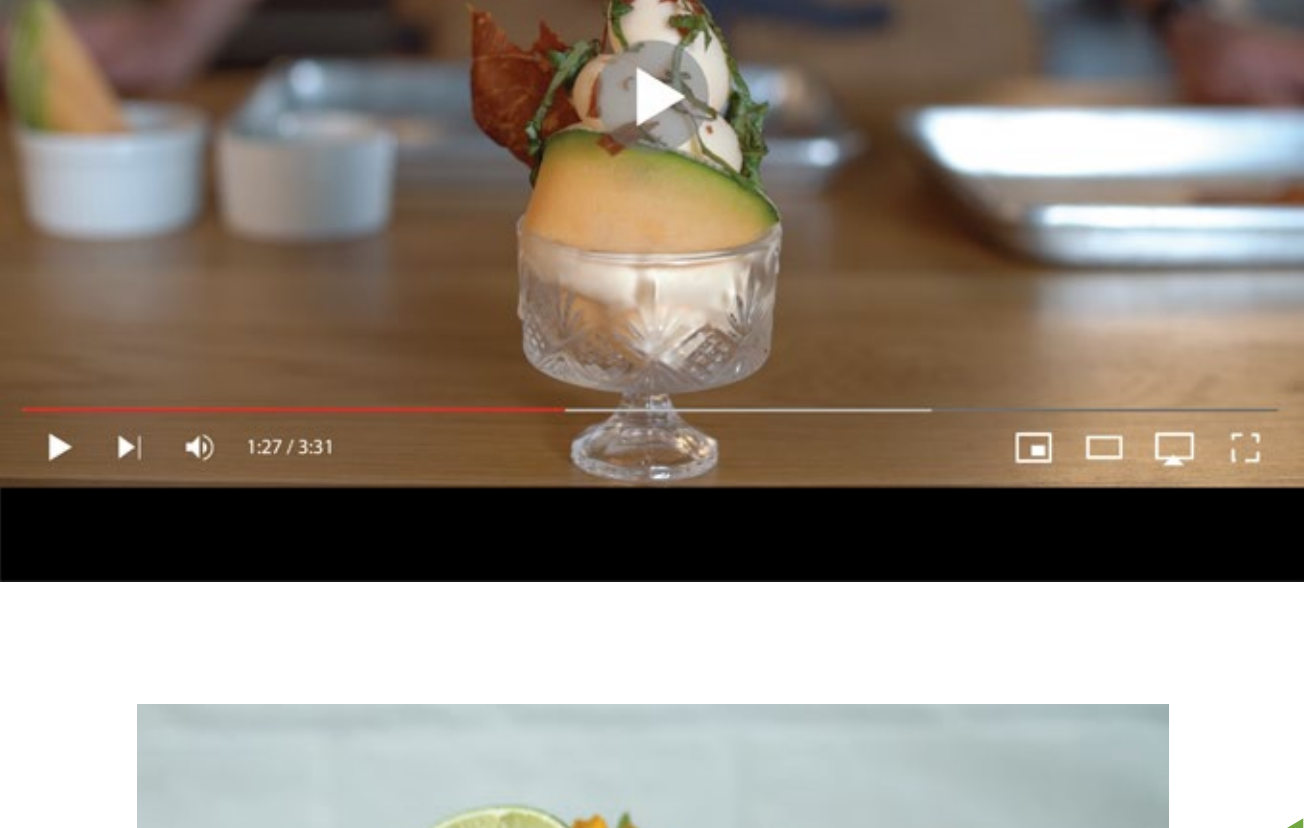
[REQUEST A SAMPLE](#)



HIBISCUS FLAVOR COMPOUND

Hibiscus flavor compound is a versatile and delicious ingredient for adding delicate floral notes to pastries, frozen desserts, and beverages. Derived from natural plant sources, **Itaberco's Hibiscus Flavor Compound** has a tangy and floral taste that balances well with sweet desserts. It adds a beautiful pink hue and a refreshing flavor to cake and muffin batters, cream cheese frosting, and even cookie dough. When it comes to frozen desserts like ice cream and sorbet, Itaberco's Hibiscus Flavor Compound can be used on its own or paired with other citrus and berry flavors for a unique fusion of flavors. Click below for a sample of this Flavor Compound.

[REQUEST A SAMPLE](#)



BASIL FLAVOR COMPOUND

Using **Itaberco's Basil Flavor Compound** in recipes can provide benefits beyond traditional infusion; its balanced flavor does not impart any grassy or astringent notes. Basil is a sweet and earthy spice that marries well with both sweet and savory recipes. Pair this flavor compound with other fruits such as cantaloupe, strawberry, or lemon to create desserts inspired by both modern and traditional culinary recipes. Click below for your sample of this Flavor Compound.

[REQUEST A SAMPLE](#)

- Natural colors and flavors
- Gluten Free
- Shelf Stable, even after opening
- Vegan
- Kosher
- Concentrated for easy to use

Code	Description	Available in
CP-1030	Rosemary Flavor Compound	1 kg jar
CP-1023	Hibiscus Flavor Compound	1 kg jar
CP-1031	Basil Flavor Compound	1 kg jar

[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.



To update your email preferences or unsubscribe, please [click here](#).

Itaberco - 363 Log Canoe Circle, Stevensville, MD 21666