

Itabenco

CATALOG



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Itaberco’s product catalog 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.

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.”

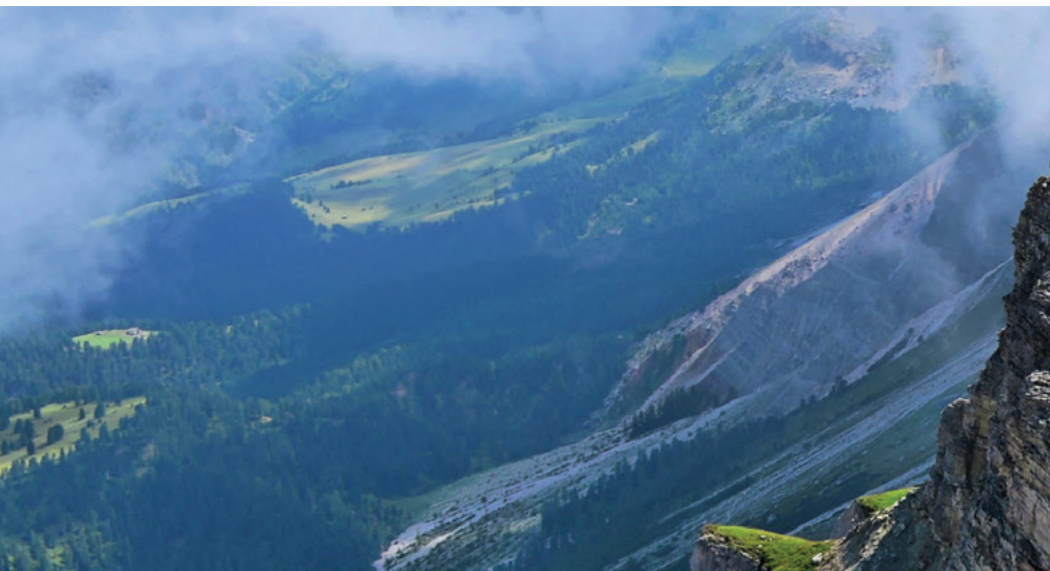
- Boris Thomas G.





Itaberco's mission is to create meaningful relationships and valuable solutions for desserts and beverages by providing quality, shelf-stable flavors and premixes.

Rooted in Italy. Crafted in **America**.



Our story begins in the Alps of Northern Italy, where a deep love for food, family, and hospitality shaped our foundation more than forty years ago. What started as a passion became a philosophy—defined by quality, care, and creativity.



Today, that legacy lives on through our American-made products, crafted in our U.S.-based manufacturing facility. We bring together old-world expertise and modern innovation to deliver tailored, trend-forward solutions that elevate every culinary experience.

Built on tradition.
Powered by innovation.
Proudly made in America.

History



Torino, Italy

1979

Our roots stem from the Alps of northern Italy, where Boris was inspired by the gelato industry movement and his passion for mountaineering. Over the course of the next decade, Boris helped over 200 gelaterias open throughout Europe.

The American Dream for the Ghazarian family started with the opening of their first gelateria and cafe in Annapolis, MD. It didn't take long for the craze behind artisanal Italian gelato to spread across the US.

1994

1^o Gelateria



Baltimore

2010

Boris and Berj Ghazarian established the headquarters and manufacturing facility for Itaberco in Baltimore, Maryland. This would be our home for the next decade.

Itaberco saw an opportunity to provide better quality products for the speciality beverage industry, specifically for frozen cocktails and batch cocktails, which inspired the launch of Blackbird.

2015

Blackbird



New Building

2021

Itaberco purchased and built its new, state-of-the-art headquarters and manufacturing facility in Stevensville, MD. This facility will allow us to continue growing for years to come.

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.

Future

...





Core Values



Relationship-Driven

Our most valuable asset is the meaningful relationships we foster with our employees, customers, and vendors.



Quality First

We define value as delivering the highest possible quality at the best possible price, with quality taking precedence over everything else.



Passion

We are passionate about food and believe in enjoying what we do.



Solution Centric

We approach challenges with optimism, turning negatives into positives. Our focus is on solutions, and maintaining a positive outlook is key to our success.



Creativity

We innovate products and creatively solve problems by staying curious and open to new ideas.



The Itaberco Difference



Quality Ingredients

When your focus is on creating the highest quality products in your kitchen or facility, you require ingredients of exceptional quality. As the saying goes, “you get out what you put in.” We are pastry chefs, food scientists, and manufacturing professionals who prioritize quality above all else in our ingredients. Rest assured, we use clean label and natural ingredients in all our products, steering clear of artificial dyes and flavors.



Crafted with American Pride

As an American manufacturer, we grasp the distinct needs of the North American food and beverage industry. We have the unique advantage of not only developing but also manufacturing products tailored to our dynamic market’s demands. By partnering with Itaberco, you opt for reliability, transparency, and the guarantee of continuous access to the tools that fuel your culinary triumphs.



Innovative Solutions

We believe our clients deserve more than standard solutions. That’s why our dedicated team of Pastry Chefs, Beverage Specialists, and Research & Development experts are always on hand, providing personalized consultations for your recipe needs or custom manufacturing requirements. We have the capacity to create custom products with low minimum order quantities, ensuring even the most unique needs are met. Discover the difference of personalized solutions with Itaberco, where each creation is as unique as the chef who crafts it.



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.



Flavor Compounds

Itaberco

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 Compounds 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.





Flavor Compounds

Flavoring and coloring the future.

Code	Description	Code	Description	Code	Description
CP-1166	Amaretto	CP-1144	Coconut Cream	CP-520	Pink Grapefruit
CP-124	Apple Cider	CP-1145	Coconut (Flake)	CP-1230	Pistachio
CP-525	Banana	CP-1102	Cookies & Cream	CP-126	Pumpkin Spice
CP-1031	Basil	CP-1198	Cookie Dough	CP-537	Raspberry
CP-1019	Bergamot	CP-1131	Dulce de Leche	CP-4855	Red Velvet
CP-1108	Birthday Cake	CP-1115	Espresso	CP-1030	Rosemary
CP-558	Blackberry	CP-1100	Fior di Panna	CP-1175	Rum Raisin
CP-255	Black Cherry	CP-1119	Gingerbread	CP-1133	Salted Caramel
CP-148	Blood Orange	CP-549	Green Apple	CP-528	Strawberry
CP-140	Blue Cotton Candy	CP-1185	Green Mint	CP-512	Sour Cherry
CP-555	Blueberry	CP-527	Guava	CP-1195	Tiramisu
CP-1128	Brown Butter	CP-1222	Hazelnut Dark Roasted	CP-1103	Toasted Marshmallow
CP-222	Brownie	CP-1023	Hibiscus	CP-503	Ube
CP-1024	Butter Pecan	CP-592	Key Lime	CP-1015	Vanilla
CP-230	Butterscotch	CP-540	Lemon	CP-573	Watermelon
CP-120	Cake Batter	CP-543	Mango	CP-1140	White Chocolate
CP-552	Cantaloupe	CP-1150	Mocha	CP-531	Wildberry
CP-1130	Caramel	CP-522	Orange	CP-529	Yuzu
CP-1106	Carrot Cake	CP-546	Passion Fruit		
CP-1022	Chai	CP-567	Peach		
CP-202	Cherry Blossom	CP-145	Peanut Butter		
CP-155	Cheesecake	CP-564	Pear		
CP-1160	Chocolate Hazelnut	CP-1180	Peppermint		
CP-1121	Cinnamon Roll	CP-519	Pineapple		

CHOOSE FROM
60+ FLAVOR
COMPOUNDS

How Much Flavor Compound Should I Use?



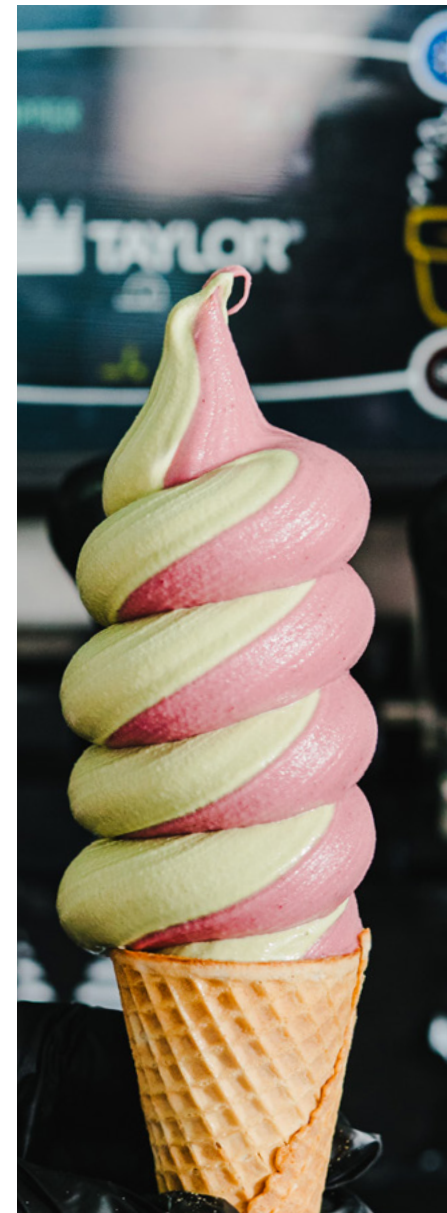
3-5%

Pastry Cream,
Custards, Mousse.
Buttercream, Icing



3-5%

Gelato, Ice Cream,
Sorbeto, Custard,
Mochi, Shaved
Ice, Granita



3-5%

Soft Serve, Frozen
Yogurt, Custard



3-8%

Baked goods,
batter, cookies,
muffins,
doughnuts.



0.5-4%

Beer, cocktails,
cider, setzers,
coffee, water, juice,
energy drinks.

Packaging



Sample (150g)



1 Kg jar



5 Kg Pail



20 Kg Bucket

Quickly reference the recommended usage levels of Itaberco Flavor Compounds across a range of applications—from frozen desserts to beverages and baked goods. Our compounds are concentrated, clean-label, and easy to use, allowing you to dial in just the right percentage for flavor, aroma, and balance.

Use rates typically range from 1% to 8%, depending on the application and intensity desired.

Flavor Compounds In Desserts

Flavor compounds are formulated to be more authentic and versatile, making them ideal for a wide range of culinary applications. From pastry and beverage to confection and frozen dessert, nearly any culinary creation that requires flavor and color can benefit from the use of flavor compounds



Gelato



Glazes



Icing



Ice Cream



Cakes & Muffins



Sorbetto



Donuts



Frozen Yogurt



Cookies



Mousse & Buttercream



Macarons



Pastry Cream & Custards



Frozen Custard



Soft Serve



Ice Cream



Flavor Compounds In Beverages

Beer | Cocktails | Cider | Mocktails | RTDs | Seltzers |
Shakes | Coffee | Tea | Juice | Energy drinks

Our water-dispersible, TTB-approved, compounds are ideal for beverage applications ranging from handcrafted cocktails to commercial RTDs and beer. Concentrated and clean-label, they offer stability and consistency in both still and carbonated formats.



Ice Cream & Gelato

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.





Dairy Mixes

Exceptional ice cream starts with a strong foundation.

Pastry chefs, gelataios and ice cream producers are passionate dreamweavers of flavor and texture. To unlock your creativity, you need a strong foundation, which is your frozen dessert mix. A mix that has the right balance in sweetness, creaminess and structure.

Use Itaberco's Legacy Milk Bases, like thousands of other professionals have for decades, to give you the foundation you need to build your next masterpiece.



Code	Description	Packaging
BL-100-L	Gelato Mix - Legacy 100	8 x 2 kg bags/case
BL-400-L	Gelato Mix - Legacy 400	16 x 1 kg bags/case

Scan for most recent
gelato and ice cream
handbook.



Non-Dairy Mixes

Vegan frozen desserts shouldn't just be okay.

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 pureé. 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.



Code	Description		Packaging
BF-100-O	Vegan Ice Cream Mix	v	50 kg bag
BF-100-L	Sorbet Mix - Legacy 100	v	8 x 2 kg bags/case
BF-400-L	Sorbet Mix - Legacy 400	v	16 x 1.1 kg bags/case



Scan for most recent sorbet handbook.

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.



Craft Soft Serve

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.

Elevate your Soft Serve

Finally, a soft serve mix for pastry chefs.

Discover Itaberco’s premium shelf-stable soft serve ingredients, crafted with quality, consistency, and safety at the forefront.

Choose from Neutral, Vanilla, Chocolate, Dairy-Free, or Dairy-Alternative mixes, and customize with our flavor compounds to create your favorite soft serve ice cream, gelato, or custard.



Code	Description	Packaging
SSI-74	Neutral Soft Serve Mix	12 x 1.3 kg bags/case
SSI-75	Vanilla Soft Serve Mix	12 x 1.3 kg bags/case
SSI-76	Chocolate Soft Serve Mix	12 x 1.3 kg bags/case
SSI-77-DF	Dairy-Free Soft Serve Mix v	10 x 1.7 kg bags/case
SSI-78	Dairy-Alternative Soft Serve Mix v	10 x 1.5 kg bags/case
AM-200	Açaí Soft Serve Mix v	16 x 840g bags/case



Scan for most recent soft serve handbook.

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

A traditional American custard profile in soft serve form. Popular for its flexibility, Itaberco's SSC-01 Plain Custard Mix has a neutral custard flavor profile and can be enhanced with various Itaberco Flavors. A simple-to-use dry mix that requires the addition of 1 gallon of dairy.



Code	Description	Packaging
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SSC-01	Soft Serve Custard Neutral Mix	12 x 1.250 kg bags/case
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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.

Scan for most recent soft serve handbook.





Frozen Yogurt

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.



Frozen Yogurt Mixes

A ready-to-mix frozen yogurt mix which contains beneficial probiotics.

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. Paired with our shelf-stable Flavors Compounds, Itaberco’s Frozen Yogurt mixes offer companies an expansive flavor selection with the confidence of consistency in every batch.



Code	Description	Packaging
Yobase-30-DF	Dairy-Free Frozen Yogurt Mix Neutral V	10 x 1.7kg bags/case
Yobase-30	Frozen Yogurt Mix Neutral	12 x 1.5kg bags/case
Yobase-33 Tart	Frozen Yogurt Mix, Tart	16 x 1kg bag/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.

Scan for most recent gelato and ice cream handbook.



Itaberco





Cake Mixes

From a classic European chiffon cake to a traditional American high-ratio cake, we have the right mix for you.

Itaberco's cake mixes are available in single-serve foodservice packaging perfect for pastry chefs that want to avoid the extra step of measuring. For bakers who need volume, these mixes are also available and packed in bulk 50lb packages. With an even crumb structure and clean taste, Itaberco's line of cake mixes are reminiscent of your favorite scratch made cake, just made easier. Just add water and oil, mix and bake!



Code	Description	Packaging
PS-430	Neutral Sponge Cake Mix	12 x 1.16 kg bags/case
PS-431	Chocolate Sponge Cake Mix	12 x 1.25 kg bags/case

Scan for most recent Pastry & Bakery handbook.



Pastry Mixes

Sophisticated desserts, made simple.

Itaberco's pastry & bakery line includes Pastry Mixes for mousse, pastry cream, custard, 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.



Code	Description	Packaging
PS-401	Panna Cotta	8 x 1.8 kg bags/case
PS-404	Custard	10 x 1.44 kg bags/case
PS-417	Pastry Cream (Cold Process)	10 x 1.6 kg bag/case
PS-420	Pastry Mousse	8 x 2 kg bag/case



Scan for most recent
Pastry & Bakery
handbook.





Fruit Fillings

A perfect blend of flavor and texture.

Itaberco's baking fillings offer a simple and versatile way to introduce flavor and texture into cake confections, pastries, and other bakery items. While our fillings are oven-stable so they maintain their original composition and quality after being baked.



Code	Description	Packaging
FL-131	Apple Filling	5 kg pail
FL-510	Apricot Filling	5 kg pail
FL-210	Blueberry Filling	5 kg pail
FL-200	Cherry Filling	5 kg pail
FL-567	Peach Filling	5 kg pail
FL-272	Raspberry Filling (Seedless)	5 kg pail
FL-528	Strawberry Filling	5 kg pail

Scan for most recent
Pastry & Bakery
handbook.



Glaze

A captivating sheen.

Our neutral glaze C-24 offers a lightly sweetened neutral profile. This cold process glaze can be used for enrobing or mirror glaze, and leaves a beautiful shine that is freeze-thaw stable. Add a compound or your own color of your choosing to customize your own glaze.



Code	Description	Packaging
C-24	Neutral Glaze	5 kg pail



Scan for most recent
Pastry & Bakery
handbook.





Toppings & Sauces

Sophisticated desserts, made simple.

Elevate desserts with Itaberco's premium toppings and sauces. Made from fresh fruits and natural ingredients, our thick, velvety textures—like caramels and pralines—streamline prep while delivering indulgent flavor for chefs and gelato artisans alike

Code	Description	Packaging
TS-525	Banana	18 fl oz bottle
TS-555	Blueberry	18 fl oz bottle
TS-543	Mango	18 fl oz bottle
TS-519	Pineapple	18 fl oz bottle
TS-537	Raspberry	18 fl oz bottle
TS-512	Sour Cherry	18 fl oz bottle
TS-528	Strawberry	18 fl oz bottle



Code	Description	Packaging
TS-230	Butterscotch	18 fl oz bottle
TS-250	Chocolate	18 fl oz bottle
TS-260	Chocolate Chip	18 fl oz bottle
TS-145	Peanut Butter	18 fl oz bottle
TS-1133	Salted Caramel	18 fl oz bottle



Scan for most recent
Pastry & Bakery
handbook.



Waffle Cone

Handcrafted cones, made easy.

It's time to differentiate yourself with the vessel for your frozen dessert – the cone. Our brand-new waffle cone mix is the perfect fit for your artisan ice cream, soft serve or gelato program. Our mix is affordable, simple, and only requires water to deliver a fresh made cone to your customers.



Code	Description	Packaging
CON-100	Waffle Cone Mix	12 x 1.4 kg bags/case

Scan for most recent soft serve handbook.





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 and beverage
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.

A stylized, handwritten signature in black ink, featuring a large, bold 'B' followed by a long, sweeping horizontal line.

Itaberco

