

# 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?



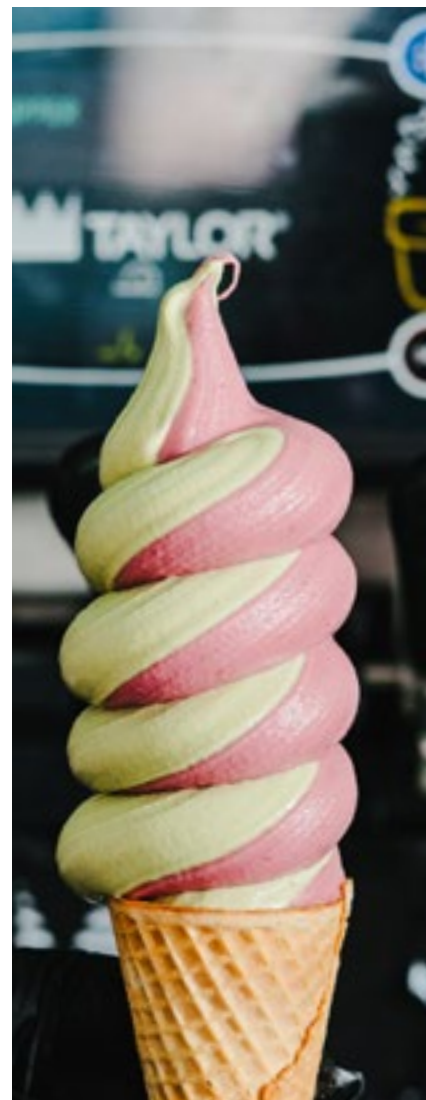
3-5%

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

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.



Gelato



Glazes



Icing



Ice Cream



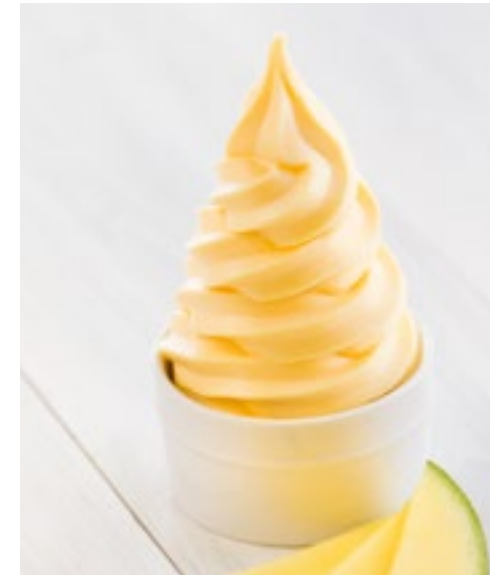
Cakes & Muffins



Sorbetto



Donuts



Frozen Yogurt



Cookies



Mousse & Buttercream



Macarrons



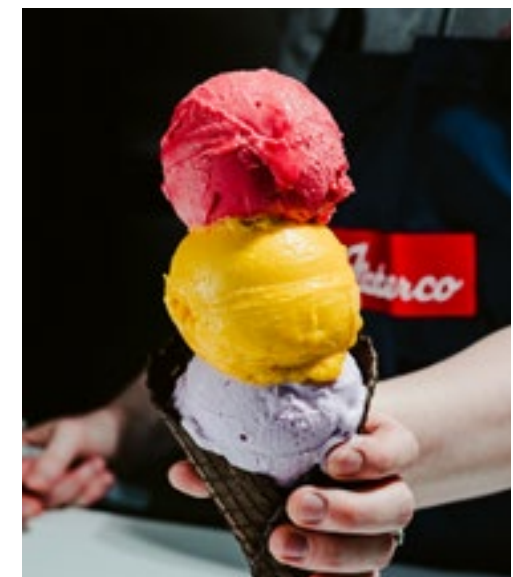
Pastry Cream & Custards



Frozen Custard



Soft Serve



Ice Cream