



Waves, Bases & Purees

Premium Ice Cream deserves premium Waves™ marbling through its creamy goodness!

Since the purchase of Milwaukee-based Ho Maid Products in 1987, the creative flavorists at Weber Flavors have been putting our extensive flavor library to work creating ever more decadent and fanciful Waves, Bases, and Purees to accentuate your delicious frozen desserts.

Our HoMaid™ SPECIALTY PRODUCTS line includes:

WAVE™ Products to variegate or ribbon through your frozen treat

PUREE Bases containing real fruit for use as background flavors & color

Flavored BASES and SYRUPS - for use as background flavors, colors, and textures

Many products are ambient shippable and require refrigeration only upon arrival.

Whether you require a low-sugar product, one with fruit pieces distributed throughout, or a base designed especially for extra-fluffy textures, our experts

are ready to help design the specific flavor, texture, function, and nutritional profile you need to make your unique frozen dessert spectacular.



Weber Flavors Top 40: Waves, Bases & Purees

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|-----------------------------|--------------------------|-----------------------|
| 1. Chocolate/ Fudge/ Mousse | 16. Coconut | 31. Lime/ Key Lime |
| 2. Caramel/ Salted Caramel | 17. Mango | 32. Malt/ Malted Milk |
| 3. Peanut Butter | 18. Cinnamon | 33. Pomegranate |
| 4. Frosting/ Glaze | 19. Banana | 34. Bananas Foster |
| 5. Marshmallow | 20. Pineapple | 35. Snickerdoodle |
| 6. Blueberry | 21. Oatmeal | 36. Peppermint |
| 7. Cream Cheese/ Cheesecake | 22. Butter Pecan | 37. Mocha Flavor |
| 8. Huckleberry | 23. Cookie/ Cookie Dough | 38. Passionfruit |
| 9. Butterscotch | 24. Cranberry | 39. Pineapple-Orange |
| 10. Cherry | 25. Grape | 40. Chamoy |
| 11. Honey | 26. Custard | |
| 12. Dark Chocolate | 27. Espresso | |
| 13. White Chocolate | 28. Apple/ Caramel Apple | |
| 14. Peach | 29. Blackberry | |
| 15. Orange | 30. Cream, Whipped | |



Development Capabilities

Our team of Certified Flavor Chemists, Certified Food Scientists, and Applications Technologists are standing by to devise **the exact flavor and Wave combination you need** for your frozen dessert.

Whether **matching** an existing frozen dessert concept, finding the perfect pure **vanilla**, developing a specialty item with **specific nutritional and labeling needs**, hitting just the right **color** target, or developing a **customized concept** to meet current market trends, our Certified Flavorists and Applications experts are ready to help.

Leave it to the **Architects of Flavor** to bring your concept to life.

Sample Requests

When a quick sample is all you need, our experts **select the best options from our library** for your particular application, recommend usage rates, supply needed documentation, and swiftly get that product sample into your hands.

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Flavor samples available by request
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