

POWDER BASES





COD. 0001

BASE LATTE ARTEGEL

Neutral base mixture for milk-based gelato with just two stabilizers. Without vegetable fat.

Dosage:

35 grams per 1 kg of mass when warm, 50 grams per 1 kg of mass when cold.

The ideal base mixture for those who want a wide range of customization in their gelato.

Package size:

3 kg bags, boxes of 3 bags.





COD. 00010

BASE 2002

Neutral base mixture with vegetable fat for milk-based gelato.

Dosage:

50 grams per each kg of mass. Use hot. To use cold, add a small amount of gel emulsifier to the mix.

Ideal for those who want gelato that doesn't feel as cold on the palate.

Package size:

2.5 kg bags, boxes of 3 bags.





COD. 000011

BASE PANNA PRIMOFIORE

Base mixture with the delicate flavour of fresh cream.

Dosage:

50 grams per kg of mass. Use cold.

Ideal for gelato with ripples of Variegato Amarena Extra or Glassatura.

Package size:

2.5 kg bags, boxes of 3 bags.





COD. 0000112

BASE 50 CUOR DI PANNA

Base mixture with the intense flavour of cream.

Dosage:

50 grams per kg of mass. Use cold.

Ideal for gelato with ripples of Variegato Amarena Extra or Glassatura.

Package size:

2.5 kg bags, boxes of 3 bags.





COD. 0000114

GUSTO TIRAMISÙ

Powder flavouring that's delicate and natural, for gelato that tastes just like the cream of tiramisù.

Dosage:

70 grams per 1 kg of white mix.

The resulting gelato is ideal combined with our Caffè or Caffè Crunch ripple.

Package size:

1.2 kg bags, boxes of 6 bags.





COD. 000012

BASE PLUS LATTE 100

Neutral Base mixture for milk-based gelato.

Dosage:

100 grams per 1 kg of milk or 70 grams per 1 kg of mass. Use hot.

To use cold, add a small amount of gel emulsifier to the recipe.

Package size:

3 kg bags, boxes of 3 bags.





COD. 0000120

BASE PLUS PANNA100

Base mixture with an intense cream flavour for milk-based gelato.

Dosage:

100 grams per 1 kg of milk or 70 grams per 1 kg of mass. Use hot.

To use cold, add a small amount of gel emulsifier to the recipe.

Package size:

3 kg bags, boxes of 3 bags.





COD. 000013

BASE CREMA-VANIGLIA

Base mixture for Crema alla Vaniglia gelato.

Dosage:

50 grams per 1 kg of milk. Mix warm, max 65°C.

Package size:

2.5 kg bags, boxes of 3 bags.





COD. 000016

BASE 50 ARTEGEL

Neutral Base mixture for milk-based gelato.

Dosage:

50 grams per 1 kg of milk. Use hot. Base mixture with vegetable fat for those who want gelato which feels warmer on the palate.

Package size:

2.5 kg bags, boxes of 3 bags.





COD. 000056

BASE 50 FRUTTA

Neutral base mixture with emulsifiers for fruit flavoured gelato.

Dosage:

50 grams per 1 kg of water. Use cold. Ideal for creamy fruit-flavoured gelato.

Package size:

1.5 kg bags, boxes of 6 bags.





COD. 00002

STABIL FRUTTA ARTEGEL

Stabilizer for fruit-flavoured gelato.

Dosage:

5 grams per 1 kg of water. Use cold. Ideal for optimal fruit sorbet.

The addition of a gel emulsifier results in creamy fruit-flavoured gelato.

Package size:

1.5 kg bags, boxes of 6 bags.





COD. 000020

VANIGLIA NOBILE

Powder flavouring with the intense natural taste of Bourbon Vanilla.

Dosage:

50 grams per 1 kg of mass. Use cold. Contains egg yolks.

Ideal for traditional vanilla gelato.

Package size:

1.5 kg bags, boxes of 6 bags.





COD. 000021

BASE NEREO

Flavouring for milk-based vanilla gelato.

Dosage:

50 grams per kg of mass. Use cold. White in colour, this product contains Bourbon vanilla extract.

The resulting gelato is ideal combined with our Variiegato Nereo ripple, evoking the flavour of the famous cookie.

Package size:

1.5 kg bags, boxes of 6 bags.





COD. 00011

ARTLEMON

Flavoured base for gelato with the intense natural flavour of lemon.

Dosage:

50 grams per 1 kg of mix.

Package size:

1.5 kg bags, boxes of 6 bags.





COD. 00012

ARTEYOG

Flavouring with the intense natural flavour of yoghurt.

Dosage:

35 grams per 1 kg of mix. Use cold.

Package size:

1.5 kg bags, boxes of 6 bags.





COD. 00016

BASE PER SEMIFREDDO

Powder base mixture that's ideal for neutral-flavoured chilled desserts.

Dosage:

330 grams of product + 500 grams of liquid cream + 500 grams of cold milk, or 500 grams of product per 1 kg of cold milk.

Add flavourings, either in paste or powder form, to create chilled desserts of different flavours.

Package size:

1.5 kg bags, boxes of 6 bags.





COD. 000162

GUSTO MASCARPONE IN POLVERE

Flavouring with the full-bodied taste of fresh mascarpone.

Dosage:

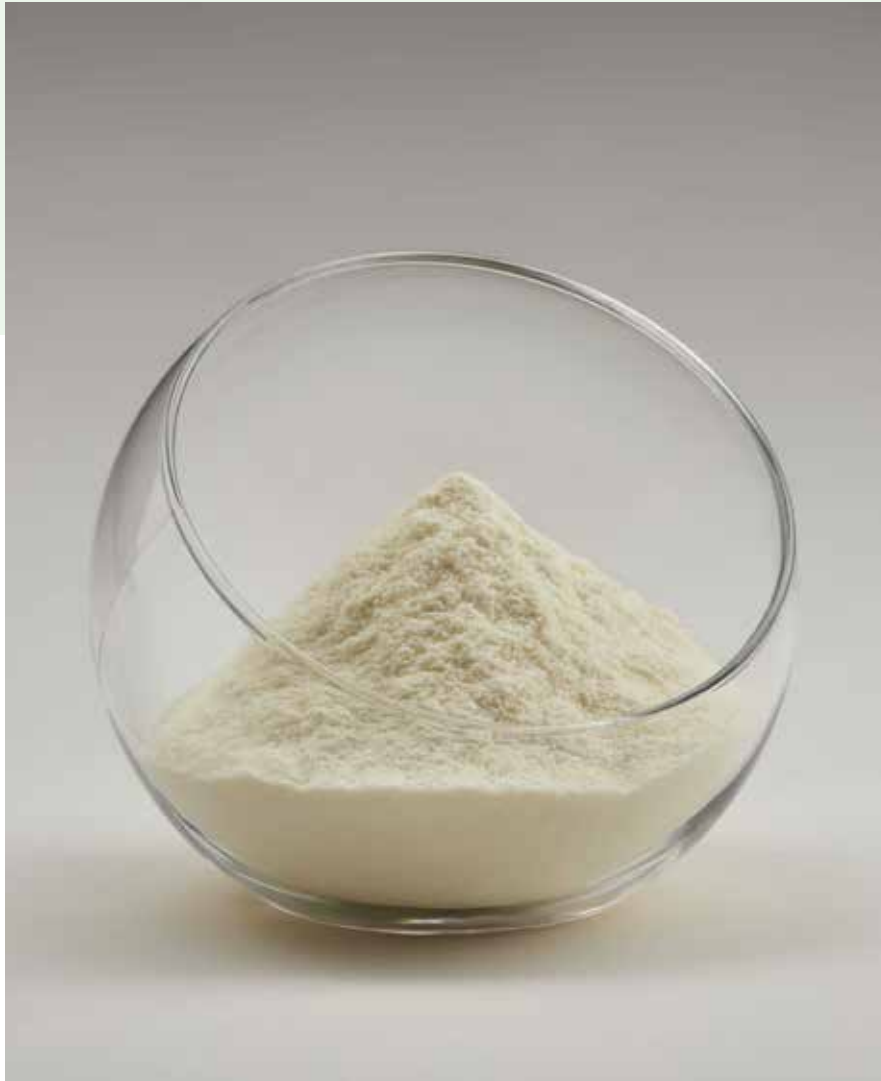
70 grams per 1 kg of mix. Use cold.

The resulting gelato is perfect to pair with fruit-based or cream-based ripples.

Sizes:

1 kg bags, boxes of 6 bags.





COD. 000024

CHEESE CAKE

Flavouring with the intense natural taste of cheesecake.

Dosage:

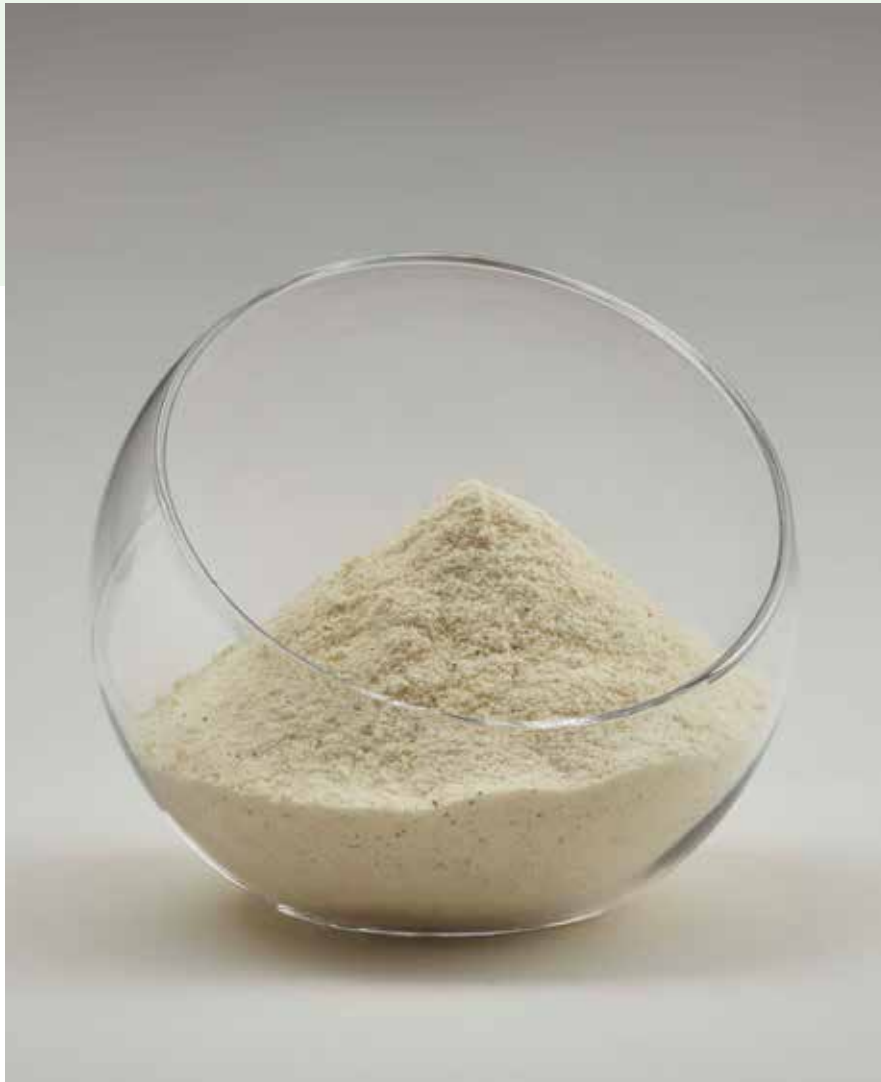
40 grams per 1 kg of mix. Use cold.

The resulting gelato is perfect when combined with Fragoline di Bosco ripple and cookie crumble for cheesecake.

Sizes:

1 kg bags, boxes of 6 bags.





COD. 000025 CREME BRULÉE

Crème brûlée flavouring.

Dosage:

40 grams per 1 kg of mix. Does not contain egg yolk.
Use cold.

Ideal when combined with our caramelized cane sugar.

Package size:

1.5 kg bags, boxes of 6 bags.





COD. 000055

MIGLIORATORE PER GELATO AL LATTE

Texture enhancer for milk-based gelato.

Dosage:

5-10 grams per 1 kg of mix. Made for those who want gelato that's "firmer" and warmer on the palate.

This product can be used without modifying the gelato recipe.

Package size:

1.5 kg bags, boxes of 6 bags.





COD. 00017

ARTCREM

Enhancer composed of high-quality freeze-dried egg yolk, for milk-based gelato.

Dosage:

40 grams per 1 kg of milk. Use hot or cold.

This product makes it possible to increase flavour persistence in the milk-based gelato.

Package size:

2.5 kg bags, boxes of 3 bags.





COD. L00020V

ECCO FATTO BASE

A complete, neutral powder mixture for milk-based gelato.

Dosage:

230 grams per 1 kg of mix. No vegetable fat.

This practical package is ideal for use with 30/60/120 litre pasteurisers.

Size:

23 kg bags.





COD. M0000145

WOOF BASE

Complete base mixture for gelato for our four-legged friends.

Dosage:

400 g of product for 1,000 grams of lactose-free milk.

Sizes:

1.6 kg bags, boxes of 6 bags.





COD. C00001

NEUTRO LATTE CH

Neutral mix composed of stabilizers and emulsifiers for milk-based gelato.

Dosage:

10 grams per 1 kg of mix. Use hot.

Package size:

2.5 kg bags, boxes of 3 bags.





COD. C00002

NEUTRO FRUTTA CH

Neutral mix composed of stabilizers and emulsifiers for fruit-based gelato.

Dosage:

10 grams per 1 kg of mix. Use hot.

Package size:

2.5 kg bags, boxes of 3 bags.





COD. 00004

LATTE MAGRO IN POLVERE

High-quality skim milk powder with a high degree of solubility, in convenient 1 kg bags.

Dosage:

as desired.

Package size:

1 kg bags, boxes of 14 bags.



“SPRINT” LINE





COD. 00021

ECCO FATTO

UHT liquid mix composed of fresh, high-quality milk and cream. Ideal for milk-based gelato.

This mix is meant to be flavoured as desired, adding a paste or other type of flavouring according to the indicated dosage. Store at room temperature (15-25°C) in a cool, dry place. Once opened, refrigerate (0-4°C) and use within 3 days.

Package size:

11 kg bags, boxes of 2 bags.





COD. 00020DEL

ECCO FATTO DELATTOSATO

UHT liquid mix composed of fresh, high-quality milk and cream. Ideal for lactose-free milk-based gelato.

This mix is meant to be flavoured as desired, adding a paste or other type of flavouring according to the indicated dosage. Store at room temperature (15-25°C) in a cool, dry place. Once opened, refrigerate (0-4°C) and use within 3 days.

Package size:

11 kg bags, boxes of 2 bags.





COD. 000026

SCIROPPO ECCO FRUTTA

UHT liquid sugar syrup for fruit-based gelato. Combine with fresh fruit or purées without added sugar to create optimal fruit gelato.

Store at room temperature (15-25°C) in a cool, dry place. Once opened, refrigerate (0-4°C) and use within 4 days.

Package size:

2.5 kg bags, boxes of 3 bags.





COD. 0000141

BASE SPRINT PER LATTE

Complete neutral base mixture for milk-based gelato.

Dosage:

550 grams per 1 kg of water. Use hot. Packaged in convenient 23 kg bags, this product is made to speed up recipes and for zero waste in the pasteurizer.

Add a paste or other flavouring base as indicated for different milk-based flavours.

Package size:

23 kg bags.





COD. 0000148

BASE SPRINT GUSTO CIOCCOLATO

Complete chocolate-flavoured base mix, practical and easy to use.

This high-quality cocoa mix and the precise formulation of the recipe result in gelato with an intense yet balanced chocolate flavour.

Dosage:

1.8 kg of product (1 bag) per 2.5 kg of water. Use cold.

Package size:

1.8 kg bags, boxes of 5 bags.



COD. 0000154

BASE SPRINT PER LATTE COLD

Neutral Base mixture for milk-based gelato.

Dosage:

350 grams per 650 grams of water. This particular mix of stabilizers and emulsifiers is made to be used cold.

Ideal for those who want a creamy end result without pasteurization.

Package size:

1.4 kg bags, boxes of 6 bags.



COD. 000023

BASE SPRINT PER FRUTTA

Complete neutral base for fruit gelato.

Dosage:

1,500 grams + 1,500 grams of purée without added sugar + 2 kg of water. Easy to use, without sacrificing quality.

Package size:

1.5 kg bags, boxes of 6 bags.





COD. 000052

MERINGA SPRINT

Practical product with carefully selected ingredients to recreate traditional Italian-style meringue.

Ideal for flavourful chilled desserts.

Dosage:

200 grams per 100 grams of water. Use cold.

Package size:

1.5 kg bags, boxes of 5 bags.



COD. 000111

BASE LEMONCELLO SPRINT

Complete base mixture for gelato which tastes like delicious limoncello.

Dosage:

500 grams per 1 kg of water. Use cold. By adjusting the quantity in proportion to the amount of water, it's possible to make delicious sorbets and granitas.

Package size:

2 kg bags, boxes of 5 bags.





COD. 000112

BASE MANDARINELLO SPRINT

Complete base mixture for natural mandarin-flavour gelato.

Dosage:

500 grams per 1 kg of water. Use cold. By adjusting the quantity in proportion to the amount of water, it's possible to make delicious sorbets and granitas.

Package size:

2 kg bags, boxes of 5 bags.





COD. 000113

BASE LEMON SPRINT

Complete base mixture for natural lemon-flavour gelato.

Dosage:

500 grams per 1 kg of water. Use cold. By adjusting the quantity in proportion to the amount of water, it's possible to make delicious sorbets and granitas.

Package size:

2 kg bags, boxes of 5 bags.





COD. 000114

BASE PESCA SPRINT

Complete base mixture for natural peach-flavour gelato.

Dosage:

500 grams per 1 kg of water. Use cold. By adjusting the quantity in proportion to the amount of water, it's possible to make delicious sorbets and granitas.

Package size:

2 kg bags, boxes of 5 bags.



COD. 000115

BASE SANGUINELLA SPRINT

Complete base mixture for natural blood-orange-flavour gelato.

Dosage:

500 grams per 1 kg of water. Use cold. By adjusting the quantity in proportion to the amount of water, it's possible to make delicious sorbets and granitas.

Package size:

2 kg bags, boxes of 5 bags.





COD. 000116

BASE MELONE SPRINT

Complete base mixture for gelato with a natural melon flavour.

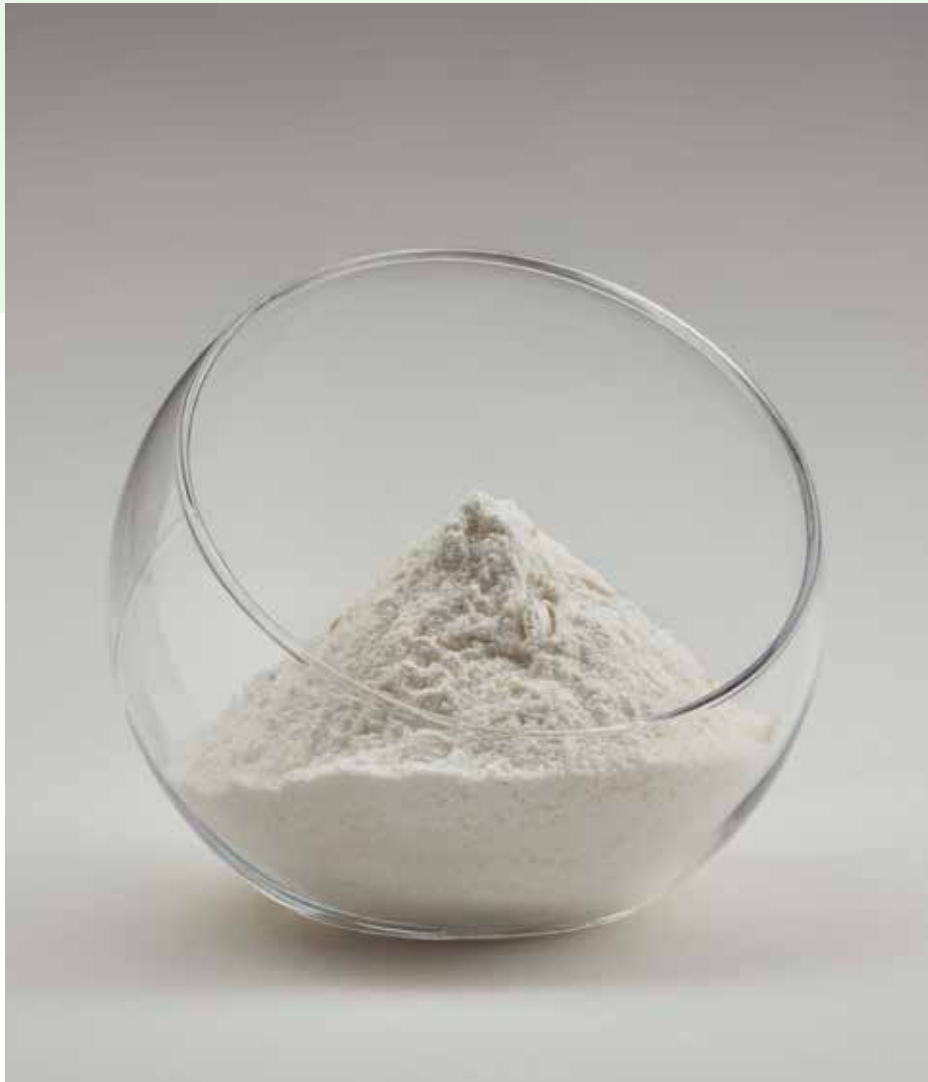
Dosage:

500 grams per 1 kg of water. Use cold. By adjusting the quantity in proportion to the amount of water, it's possible to make delicious sorbets and granitas.

Package size:

2 kg bags, boxes of 5 bags.





COD. 000117

BASE MELA SPRINT

Complete base mixture for gelato with a natural green apple flavour.

Dosage:

500 grams per 1 kg of water. Use cold. By adjusting the quantity in proportion to the amount of water, it's possible to make delicious sorbets and granitas.

Package size:

2 kg bags, boxes of 5 bags.



COD. 000118

BASE BANANA SPRINT

Complete base mixture for gelato with a natural banana flavour.

Dosage:

500 grams + 500 grams of milk + 500 grams of water.
Or 500 grams of product per 1 kg of milk. Use cold.

By adjusting the quantity in proportion to the amount of water, it's possible to make delicious sorbets and granitas.

Package size:

2 kg bags, boxes of 5 bags.





COD. 000119

BASE ANGURIA SPRINT

Complete Base mixture for gelato with a natural watermelon flavour.

Dosage:

500 grams per 1 kg of water. Use cold. By adjusting the quantity in proportion to the amount of water, it's possible to make delicious sorbets and granitas.

Package size:

2 kg bags, boxes of 5 bags.





COD. 000120

BASE ANANAS SPRINT

Complete base mixture for gelato with a natural pineapple flavour.

Dosage:

500 grams per 1 kg of water. Use cold. By adjusting the quantity in proportion to the amount of water, it's possible to make delicious sorbets and granitas.

Package size:

2 kg bags, boxes of 5 bags.



COD. 000121

BASE FRAGOLA SPRINT

Complete base mixture for gelato with a natural strawberry flavour.

Dosage:

500 grams per 1 kg of water. Use cold. By adjusting the quantity in proportion to the amount of water, it's possible to make delicious sorbets and granitas.

Package size:

2 kg bags, boxes of 5 bags.





COD. 000123

BASE GUSTO POMPELMO ROSA SPRINT

Complete base mixture for gelato with a natural pink grapefruit flavour.

Dosage:

500 grams per 1 kg of water. Use cold. By adjusting the quantity in proportion to the amount of water, it's possible to make delicious sorbets and granitas.

Package size:

2 kg bags, boxes of 5 bags.





COD. 000124

BASE FONDENTE SPRINT EXTRA DARK

Complete base for gelato with the intense flavour of dark chocolate, without milk derivatives.

Dosage:

1.625 kg per 2.5 kg of water. Use hot.

Package size:

1.625 kg bags, boxes of 7 bags.



HEALTHY & VEGAN BASES





COD. 000050

BASE LUPINO

Complete plant-based mix for gelato that's lactose-free and low on the glycaemic index. The flavour and aroma profile of lupin beans gives the resulting gelato an unmistakable yet very delicate taste.

Dosage:

500 grams per 1 kg of water. Use cold. Lupin-bean based gelato can be flavoured by adding sugar-free paste flavourings or fresh fruit.

Package size:

1.5 kg bags, boxes of 6 bags.



COD. 000127

BASE VEGAN COCCO

Complete plant-based mix for gelato with a natural and delicate coconut flavour.

Ideal for those who are lactose intolerant or who prefer lighter gelato.

Dosage:

400 grams per 600 grams of water. This product can be customized by adding flavourings as desired.

Package size:

1.6 kg bags, boxes of 6 bags.



COD. 000128

BASE VEGAN AVENA

Complete plant-based mix for gelato with a delicate natural oat flavour.

Ideal for those who are lactose intolerant or who prefer lighter gelato.

Dosage:

400 grams per 600 grams of water. This product can be customized by adding flavourings as desired.

Package size:

1.6 kg bags, boxes of 6 bags.





COD. 000129

BASE VEGAN MANDORLA

Complete plant-based mix for gelato with a delicate natural almond flavour.

Ideal for those who are lactose intolerant or who prefer lighter gelato.

Dosage:

400 grams per 600 grams of water. This product can be customized by adding flavourings as desired.

Package size:

1.6 kg bags, boxes of 6 bags.



SOFT LINE BASES





COD. SOFTAG01

BASE SOFT NEUTRAL COLD

Complete neutral base mixture for milk-based soft serve ice cream.

Dosage:

550 grams per 1 kg of water. Use cold. The high-quality ingredients in this base and their balanced proportions in the recipe result in delicate milk-based soft serve ice cream without an aftertaste. This product can be customized by adding flavourings as desired.

Package size:

1.65 kg bags, boxes of 6 bags.





COD. SOFTAG04

BASE SOFT FRUTTA PLUS

Complete neutral base mixture for fruit flavoured soft serve.

This well-balanced product is ideal for those who want to make fruit soft serve with the exclusive use of paste flavourings. Use cold.

Package size:

1.5 kg bags, boxes of 6 bags.



COD. SOFT03

BASE SOFT ART-YOGURT

Complete base mixture for soft serve with the delicate natural flavour of yoghurt.

Dosage:

1.2 kg + 3 kg whole milk + 1 kg whole yoghurt.

For added practicality, the 1 kg of yoghurt can be replaced with 1 litre of milk. Use cold.



COD. SOFTAG06

BASE SOFT FRUTTA

Complete neutral base mixture for fruit flavoured soft serve.

This well-balanced product is ideal for those who want to make soft serve with fresh fruit or fruit purée without added sugar. Use cold.

Package size:

1.5 kg bags, boxes of 6 bags.



PASTES FOR CREAM ICE CREAM





COD. 01001

PASTA NOCCIOLA EXTRA

Natural flavouring paste composed of 100% Piedmont-sourced toasted hazelnuts.

Dosage:

80-100 grams per 1 kg of mix. The hazelnuts are medium-roasted to give the gelato a fresh, delicate flavour and subtle hue.

Package size:

10 kg containers, boxes of 2 containers.





COD. 010010

PASTA NOCCIOLA ALBA

Natural flavouring paste composed of 100% Piedmont-sourced toasted hazelnuts.

Dosage:

80-100 grams per 1 kg of mix. The hazelnuts are dark-roasted to give the gelato a more intense flavour and deeper hue.

Package size:

10 kg containers, boxes of 2 containers.



COD. 010011

PASTA NOCCIOLA ITALIA

Flavouring in paste form composed of Italian hazelnuts with added aromas.

Dosage:

80-100 grams per 1 kg of mix. The light toasting, supported by the extra aromatic note, gives gelato persistent flavour.

Package size:

5 kg containers, boxes of 2 containers.



COD. 010012

PASTA ARACHIDE

All-natural, 100% peanut flavouring paste.

Dosage:

80-100 grams per 1 kg of mix. Ideal when combined with our Caramello Salato ripple, Glassatura and candied half peanuts to recreate the famous candy bar.

Package size:

5.5 kg containers, boxes of 2 containers.



COD. 010013

PASTA CREMA

Crema flavouring paste.

Dosage:

50 grams per 1 kg of mix. The resulting gelato evokes the classic taste of Crema della Nonna. Ideal with our Fior di Mandarino ripple.

Package size:

3 kg containers, boxes of 4 containers.



COD. 01002

PASTA GIANDUIA AMARA

Gianduia flavouring paste.

Dosage:

80-100 grams per 1 kg of mix. Add whole toasted hazelnuts to create the famous Bacio flavour.

Package size:

10 kg containers, boxes of 2 containers.



COD. 01003

PASTA TORRONCINO S.

Torroncino flavouring paste.

Dosage:

80-100 grams per 1 kg of mix. Perfect with our Arancia Ripple.

Package size:

4 kg containers, boxes of 2 containers.





COD. 01004

PASTA CROCCANTINO AL RHUM

Croccantino al Rhum flavouring paste.

Dosage:

80-100 grams per 1 kg of mix. To complete this gelato flavour, we recommend topping the gelato with our praline hazelnut crumble.

Package size:

5.5 kg containers, boxes of 2 containers.



COD. 010051

PASTA AMARETTO EXTRA

Intense Amaretto flavouring paste.

Dosage:

70 grams per 1 kg of mix.

Package size:

5.5 kg containers, boxes of 2 containers.



COD. 01006

PASTA COCCO MALESIA

Flavouring paste with the delicate natural taste of coconut.

Dosage:

50 grams per 1 kg of mix. Combine this paste with our Maracuja ripple to create a fresh, exotic gelato flavour.

Package size:

5.5 kg containers, boxes of 2 containers.



COD. 01007

PASTA MERINGA

Flavouring paste with the intense natural taste of meringue.

Dosage:

60-80 grams per 1 kg of mix. Perfect when combined with a fruit ripple.

Package size:

3 kg containers, boxes of 4 containers.



COD. 01009

PASTA CARMELLO SALATO

Flavouring paste with the intense, enveloping taste of salted caramel.

Dosage:

50 grams per 1 kg of mix. Perfect when combined with our Caramello Salato ripple, for gelato that is defined by the contrast of sweet and salty.

Package size:

3 kg containers, boxes of 4 containers.





COD. 010091

PASTA CAFFÈ EXTRA

Flavouring paste with the intense, decisive taste of espresso.

Dosage:

20 grams per 1 kg of mix. Perfect when combined with our Caffè Crunch ripple, evoking the flavour of the famous chocolate bonbon with a coffee centre.

Package size:

3 kg containers, boxes of 4 containers.



COD. 010100

PASTA PISTACCHIO C

Flavouring paste composed of pistachios and almonds.

Dosage:

80-100 grams per 1 kg of mix.

Package size:

5.5 kg containers, boxes of 2 containers.



COD. 0101011

PASTA PISTACCHIO SPECIAL

Flavouring paste with the intense natural flavour of pistachio, with a small amount of chlorophyll.

Dosage:

80-100 grams per 1 kg of mix.

Package size:

5.5 kg containers, boxes of 2 containers.





COD. 0101012

PASTA PISTACCHIO 100% S.C.

Flavouring paste with the intense natural taste of 100% pistachio, without colouring.

Dosage:

80-100 grams per 1 kg of mix. The careful selection of the pistachios and their special toasting process creates gelato with a natural green hue.

Package size:

5.5 kg containers, boxes of 2 containers.



COD. 010121

PASTA NOCE EXTRA

Flavouring paste with the intense, enveloping taste of walnuts.

Dosage:

80 grams per 1 kg of mix.

Package size:

6 kg containers, boxes of 2 containers.



COD. 01013

PASTA MANDORLA DOLCE

Intense sweet almond flavouring paste.

Dosage:

80-100 grams per 1 kg of mix. Perfect when combined with our Pistacchio pralinè ripple, Arancia ripple or Fior di Mandarino ripple.

Package size:

5.5 kg containers, boxes of 2 containers.



COD. 01015

PASTA GUSTO BISCUIT

Flavouring paste with the decisive, aromatic taste of biscuits.

Dosage:

50 grams per 1 kg of mix. Perfect when combined with our Choco Biscuit or Raspberry Ripples.

Package size:

5.5 kg containers, boxes of 2 containers.





COD. 01021

PASTA MENTA VERDE ITALIA

Flavouring paste with the fresh and delightful aroma of mint.

Dosage:

80 grams per 1 kg of mix. The resulting gelato features a soft, natural green hue.

Package size:

6 kg containers, boxes of 2 containers.



COD. 010210

PASTA MENTA GLACIALE

Flavouring paste with the fresh taste of round-leaf mint.

Dosage:

80 grams per 1 kg of mix. Colourant-free, the resulting gelato will have the same white hue as the mix.

Package size:

6 kg containers, boxes of 2 containers.



COD. 010211

PASTA MENTA VERDE EXTRA

Flavouring paste with the intense, decisive taste of peppermint.

Dosage:

35 grams per 1 kg of mix. The resulting gelato has a vibrant green hue.

Package size:

6 kg containers, boxes of 2 containers.





COD. 01024

PASTA ZABAJONE

Flavouring paste enriched with top-quality fresh egg yolk and DOC Marsala wine.

Dosage:

100-120 grams per 1 kg of mix. Perfect for traditional Zabajone gelato or as a base with which to make a delicious Malaga flavour.

Package size:

5.5 kg containers, boxes of 2 containers.





COD. 01027

PASTA MARZAPANE

Flavouring paste with the rich flavour of marzipan.

Perfect combined with our Pistacchio Pralinè ripple to recreate the flavour of the famous Austrian chocolate bonbon.

Dosage:

80-100 grams per 1 kg of mix.

Package size:

5.5 kg containers, boxes of 2 containers.





COD. 01029

PASTA MARRON GLACES

Marron glacé flavouring paste, composed of a mix of candied chestnuts and cacao.

Dosage:

80 grams per 1 kg of mix.

Package size:

5.5 kg containers, boxes of 2 containers.





COD. 01030

PASTA CREM CARAMEL

Intense and enveloping Crem Caramel flavouring in paste form.

Dosage:

80 grams per 1 kg of mix. The resulting gelato will have a caramelized colour, ideal to combine with our Crem Caramel topping.

Package size:

5.5 kg containers, boxes of 2 containers.





COD. 010321

PASTA GUSTO CUOR DI PANNA

Flavouring paste with the delicate, enveloping taste of cream.

Dosage:

40 grams per 1 kg of mix. Perfect for boosting the Fiordilatte flavour, it's ideal for combining with Amarena Extra ripple or Glassatura.

Package size:

3 kg containers, boxes of 4 containers.



COD. 01033

PASTA PANNA COTTA

Flavouring paste with the natural and delicate taste of panna cotta.

Dosage:

60-80 grams per 1 kg of mix. Perfect when combined with our Wildberry, or Raspberry Ripples.

Package size:

5.5 kg containers, boxes of 2 containers.



COD. 010331

PASTA CREMA DI LATTE

Flavouring paste with the intense, enveloping taste of dulce de leche.

Dosage:

20-30 grams per 1 kg of mix. To complete this flavour, we recommend decorating with our Crema di Latte Ripple.

Package size:

3 kg containers, boxes of 4 containers.



COD. 01034

PASTA TIRAMISÙ

Flavouring paste with the complete flavour of Tiramisù.

Dosage:

60-80 grams per 1 kg of mix. The resulting gelato is ideal combined with our Caffè or Caffè Crunch ripples.

Package size:

6 kg containers, boxes of 2 containers.





COD. 010371

PASTA VANIGLIA 30

Vanilla flavouring paste without egg yolk.

Dosage:

30 grams per 1 kg of mix.

Package size:

5.5 kg containers, boxes of 2 containers.





COD. 01040

PASTA CACAO CREM

Flavouring paste with the intense, enveloping taste of chocolate.

Dosage:

80-100 grams per 1 kg of mix. The carefully selected raw materials and sophisticated production process make it practical for those who want a product to add to an already pasteurized mix.

Package size:

5.5 kg containers, boxes of 2 containers.





COD. 01041

PASTA AZZURRO

A sweetly imaginative flavouring paste.

Dosage:

50 grams per 1 kg of mix.

The bright blue colour will catch the eye of young customers.

Package size:

6 kg containers, boxes of 2 containers.



COD. 02019

GRAN CHÉRI

Flavouring paste, but also ripple, with the slightly tangy taste of cherry.

Dosage:

100 grams per 1 kg of milk if used as a flavouring paste; as desired if used as ripple. The resulting gelato flavour is perfect for enriching with our Cioccoamaretto ripple.

Package size:

6 kg containers, boxes of 2 containers.



COD. 02023

PASTA CREMA CAFFÈ

Flavouring paste with a refined aromatic bouquet which gives gelato a rich yet delicate blended ice coffee flavour.

Dosage:

50-60 grams per 1 kg of mix. The resulting gelato is ideal combined with our Caffè or Caffè Crunch ripples.

Package size:

3 kg containers, boxes of 4 containers.



COD. 02032

PASTA MALAGA SCIROPPO

Flavouring paste with a rich and enticing flavour to create a classic rum raisin flavour.

Dosage:

80-100 grams per 1 kg of mix. Perfect when combined with sultana or jumbo golden raisins which have been soaked in rum.

Package size:

6 kg containers, boxes of 2 containers.





COD. 02024

PASTA OVETTO

Flavouring paste with a delicate white chocolate taste and a soft, creamy texture.

Combined with our variegated Ovetto, it is ideal for displaying the famous snack known to entire generations in your shop window.

Dosage:

100 grams per kg of mixture.

Packaging:

5.5 kg jars, boxes of 2 jars.



ICE CREAM PASTES “MAIOR” LINE





COD. G10011

NOCCIOLA PIEMONTE IGP MAIOR

Flavouring paste composed of 100% IGP Piedmont hazelnuts.

Dosage:

100 grams per 1 kg of mix. For those who want to sell an IGP-certified hazelnut flavour gelato.

Package size:

5 kg containers, boxes of 2 containers.





COD. G101011

PISTACCHIO MAIOR

Flavouring paste with the naturally intense taste of 100% DOP Bronte Pistachios.

Dosage:

80-100 grams per 1 kg of mix. The high quality of the selected pistachios and their careful toasting give the end product a natural green hue.

For those who want to sell DOP-certified Bronte pistachio flavour gelato.

Package size:

5.5 kg containers, boxes of 2 containers.





COD. G1014

MANDORLA MAIOR

Flavouring paste composed of 100% almonds.
Medium-roasted.

Dosage:

100 grams per 1 kg of mix.

Package size:

5 kg containers, boxes of 2 containers.





COD. G10371

VANIGLIA MAIOR

Flavouring paste with the delicate and aromatic taste of Bourbon vanilla, with the addition of egg yolk.

Dosage:

30 grams per 1 kg of mix. Made for those who want to recreate the vanilla gelato flavours of bygone days.

Package size:

6 kg containers, boxes of 2 containers.





COD. G1038

BELLA MAIOR

A hazelnut and chocolate spread. Ideal for cremino-flavour gelato or used in delicious chilled desserts.

This product is formulated to create the right creamy texture at a freezer display temperature of -13° C to -15° C.

Package size:

6 kg containers, boxes of 2 containers.





COD. G1039

BELLA BIANCA MAIOR

A spread with the intense flavour of milk and cream. Ideal when combined with slightly tangy fruit gelato or used to make delicious chilled desserts.

This product is formulated to create the right creamy texture at a freezer display temperature of -13°C to -15°C .

Package size:

6 kg containers, boxes of 2 containers.





COD. G1040

KARABELLA MAIOR

Sweet caramel spread. Ideal when combined with gelato made with our Pasta Arachide peanut paste or used to make delicious chilled desserts.

This product is formulated to create the right creamy texture at a freezer display temperature of -13°C to -15°C .

Package size:

6 kg containers, boxes of 2 containers.





COD. G1041

BELLA VERDE MAIOR

Pistachio spread. Ideal for those who want to sell a cremino gelato with the intense flavour of natural pistachio, perfect also for chilled desserts.

This product is formulated to create the right creamy texture at a freezer display temperature of -13°C to -15°C .

Package size:

6 kg containers, boxes of 2 containers.





COD. G1042

BELLA NERA MAIOR

Dark chocolate spread. Ideal for those who want to garnish their gelato with the intense flavour of cocoa, perfect for chilled desserts too.

This product is formulated to create the right creamy texture at a freezer display temperature of -13°C to -15°C .

Package size:

6 kg containers, boxes of 2 containers.





COD. G1043

FRAGOLA MAIOR

Flavouring paste composed of Senga Sengana strawberries, which give the gelato their characteristically fresh flavour.

Dosage:

50 grams per 1 kg of mix, or as desired as a flavour booster in gelato made with fresh fruit or fruit puree. It can also be used to make flavourful chilled desserts.

Package size:

6 kg containers, boxes of 2 containers.



PUREES FOR ICE CREAM “MAIOR” LINE



COD. 0700240

PUREA PESCA GIALLA

UHT purée made exclusively with fresh nectarines.

This product can be stored at room temperature before it's opened. Without added sugar, it's perfect for the creation of delicious gelato, fruit-based chilled desserts, ice lollies and smoothies.

Sizes:

1.5 kg cartons, boxes of 6 cartons.



COD. 0700242

PUREA ANANAS

UHT puree exclusively made with fresh pineapples.

This product can be stored at room temperature before it's opened. Without added sugar, it's perfect for the creation of delicious gelato, fruit-based chilled desserts, ice lollies and smoothies.

Sizes:

1.5 kg cartons, boxes of 6 cartons.



COD. 0700247

PUREA MARACUJA

UHT purée made exclusively with fresh passion fruit.

This product can be stored at room temperature before it's opened. Without added sugar, it's perfect for the creation of delicious gelato, fruit-based chilled desserts, ice lollies and smoothies.

Sizes:

1.5 kg cartons, boxes of 6 cartons.





COD. 0700248

PUREA ALBICOCCA

UHT purée made exclusively with fresh apricots.

This product can be stored at room temperature before it's opened. Without added sugar, it's perfect for the creation of delicious gelato, fruit-based chilled desserts, ice lollies and smoothies.

Sizes:

1.5 kg cartons, boxes of 6 cartons.





COD. 0700249

PUREA PERA

UHT purée made exclusively with fresh pears.

This product can be stored at room temperature before it's opened. Without added sugar, it's perfect for the creation of delicious gelato, fruit-based chilled desserts, ice lollies and smoothies.

Sizes:

1.5 kg cartons, boxes of 6 cartons.





COD. M0700245

PUREA MANGO ALPHONSO

UHT purée made exclusively with prized Alphonso mangoes.

This product can be stored at room temperature before it's opened. Without added sugar, it's perfect for the creation of delicious gelato, fruit-based chilled desserts, ice lollies and smoothies.

Sizes:

1.5 kg cartons, boxes of 6 cartons.



FRUIT ICE CREAM PASTES





COD. 02002

PASTA MARACUJA

Flavouring paste with the bright natural taste of passion fruit.

Dosage:

100 grams per 1 kg of mix, or as desired as a flavour booster in gelato made with fresh fruit or fruit purée. It can also be used to make flavourful chilled desserts.

Package size:

3 kg containers, boxes of 4 containers.



COD. 02003

PASTA MANGO

Flavouring paste with the fresh natural taste of prized Alphonso mangoes.

Dosage:

100 grams per 1 kg of mix, or as desired as a flavour booster in gelato made with fresh fruit or fruit purée. It can also be used to make flavourful chilled desserts.

Package size:

3 kg containers, boxes of 4 containers.



COD. 02004

PASTA BANANA

Flavouring paste with the fresh natural taste of banana.

Dosage:

70 grams per 1 kg of mix, or as desired as a flavour booster in gelato made with fresh fruit or fruit purée.

By only using the paste, the colour of the resulting gelato will be the same as a fresh fruit gelato. It can also be used to make flavourful chilled desserts.

Package size:

3 kg containers, boxes of 4 containers.





COD. 02006

PASTA LAMPONE

Flavouring paste with the fresh natural taste of raspberry.

Dosage:

50 grams per 1 kg of mix, or as desired as a flavour booster in gelato made with fresh fruit or fruit purée. It can also be used to make flavourful chilled desserts.

Package size:

3 kg containers, boxes of 4 containers.



COD. 02007

PASTA MIRTILLO

Flavouring paste with the fresh natural taste of wild blueberries.

Dosage:

60-80 grams per 1 kg of mix, or as desired as a flavour booster in gelato made with fresh fruit or fruit purée. It can also be used to make flavourful chilled desserts.

Package size:

3 kg containers, boxes of 4 containers.





COD. 020091

PASTA FRAGOLA EXTRA

Flavouring paste with the fresh natural taste of strawberries.

Dosage:

35 grams per 1 kg of mix, or as desired as a flavour booster in gelato made with fresh fruit or fruit purée.

Package size:

6 kg containers, boxes of 2 containers.



COD. 02010

PASTA KIWI

Flavouring paste with the fresh natural taste of kiwis.

Dosage:

60-80 grams per 1 kg of mix, or as desired as a flavour booster in gelato made with fresh fruit or fruit purée.

It can also be used to make flavourful chilled desserts.

Package size:

3 kg containers, boxes of 4 containers.





COD. 02012

PASTA MELONE

Flavouring paste with a fresh natural taste, including cantaloupe.

Dosage:

60-80 grams per 1 kg of mix, or as desired as a flavour booster in gelato made with fresh fruit or fruit purée.

It can also be used to make flavourful chilled desserts.

Package size:

3 kg containers, boxes of 4 containers.





COD. 02013

PASTA PESCA

Flavouring paste with the fresh natural taste of peaches.

Dosage:

70 grams per 1 kg of mix, or as desired as a flavour booster in gelato made with fresh fruit or fruit purée.

It can also be used to make flavourful chilled desserts.

Package size:

3 kg containers, boxes of 4 containers.





COD. 02014

PASTA MELA VERDE

Flavouring paste with a fresh natural flavour with a mix of Granny Smith, Morgenduft and Golden Delicious apples.

Dosage:

80 grams per 1 kg of mix, or as desired as a flavour booster in gelato made with fresh fruit or fruit purée.

It can also be used to make flavourful chilled desserts.

Package size:

3 kg containers, boxes of 4 containers.



COD. 02015

PASTA ANANAS

Flavouring paste with the fresh natural taste of pineapples.

Dosage:

60-80 grams per 1 kg of mix, or as desired as a flavour booster in gelato made with fresh fruit or fruit purée.

It can also be used to make flavourful chilled desserts.

Package size:

3 kg containers, boxes of 4 containers.



COD. 02016

PASTA ARANCIA

Flavouring paste with the fresh natural taste of oranges.

Dosage:

60-80 grams per 1 kg of mix, or as desired as a flavour booster in gelato made with fresh fruit or fruit purée.

It can also be used to make flavourful chilled desserts.

Package size:

3 kg containers, boxes of 4 containers.



EMULSIFIER



COD. 00005

QUICK 83

Gel emulsifier. Ideal in mixes that aren't heated or cooked, a true ally also in mixes to pasteurize.

The composition of this binder, in the right dosage, gives rise to gelato with the ideal air content and a velvety texture, without making the end product hard to digest.

Recommended dosage:
0.3%-0.5%

Package size:
10 kg containers.



RIPPLES





COD. 01018

GLASSATURA

The ideal ingredient for tasty Stracciatella flavours with shavings that are fine and crunchy.

The colour is that of a classic dark chocolate.

Dosage:
as desired.

Package size:
5.5 kg containers, boxes of 2 containers.





COD. 010181

GLASSATURA AL LATTE

This product is enriched with cocoa mass, ideal for the creation of tasty Stracciatella flavours with consistent, crunchy milk chocolate pieces.

The colour is that of a classic milk chocolate.

Dosage:

as desired.

Package size:

5 kg containers, boxes of 2 containers.





COD. 010182

GLASSATURA TOP

This product contains cocoa mass, ideal for the creation of tasty Stracciatella flavours with consistent, crunchy chocolate pieces.

The colour is that of a classic dark chocolate.

Dosage:

as desired. This product comes in convenient and practical bottles which make mixing easy.

Package size:

0.8 kg bottles, boxes of 6 bottles.



COD. 02008

VARIEGATO MARACUJA

This ripple includes passion fruit juice, pulp and seeds, which gives it a quintessentially exotic sweet-sour flavour.

Dosage:

as desired. Perfect in combination with yoghurt, cheesecake or coconut gelato, for a tropical flavour.

Package size:

3 kg containers, boxes of 4 containers.





COD. 02031

VARIEGATO SAMBUCO

Ripple with the intense and fruity flavour of elderberries.

Dosage:

as desired. Ideal in combination with yoghurt gelato or cheesecake gelato.

Package size:

3 kg containers, boxes of 4 containers.





COD. 020331

VARIEGATO AMARENA EXTRA

Ripple with whole and crushed sour cherries, with the natural, slightly tangy flavour of sour cherry.

Dosage:

as desired.

Ideal in combination with Fior di Panna gelato, made with our Base 50 Cuord di Panna or our Panna Primofiore.

Package size:

6 kg containers, boxes of 2 containers.





COD. 020341

VARIEGATO FRAGOLINE DI BOSCO

Ripple with the fresh flavour and unmistakable aroma of wild strawberries, with tasty whole fruit.

Dosage:

as desired.

Ideal in combination with cheesecake, yoghurt or mascarpone gelato.

Package size:

3 kg containers, boxes of 4 containers.





COD. 020342

VARIEGATO FRUTTI DI BOSCO

Ripple with a mix of berries: blueberries, red currants, blackcurrants, blackberries, raspberries and strawberries.

Dosage:

as desired.

Ideal in combination with yoghurt, meringue or cheesecake gelato.

Package size:

3 kg containers, boxes of 4 containers.



COD. 020346

VARIEGATO CREMA DI LATTE

Ripple composed mainly of fresh whole milk, with the rich and intense flavour of dulce de leche.

Dosage:

as desired.

Perfect with gelato made with our Crema di Latte paste, adding the traditional Argentine flavour to your display case.

Package size:

3 kg containers, boxes of 3 containers.





COD. 01017

VARIEGATO APFELSTRUDEL

Ripple with chunks of Granny Smith apples and a slight note of cinnamon, with the enticing and rich flavour which apple strudel is known for.

Dosage:

as desired.

Ideal in combination with vanilla gelato accompanied by our crumbed puff pastry for cakes, to offer the flavour of this traditional sweet in your gelato shop.

Package size:

3 kg containers, boxes of 4 containers.





COD. 010171
VARIEGATO GUSTO
CHOCO-BISCUIT

Creamy ripple with pieces of dark cocoa biscuits, defined by the intense and sweeping flavour of chocolate.

Dosage:
as desired.

The perfect way to complete Biscotto gelato.

Package size:
6 kg containers, boxes of 2 containers.



COD. 010172

VARIEGATO WAFER

Creamy ripple with fragrant wafers and chocolate-hazelnut spread.

Dosage:

as desired.

Ideal as a ripple in hazelnut gelato, bringing the flavour of the best-selling snack to your shop.

Package size:

2 kg containers, boxes of 4 containers.





COD. 010191

VARIEGATO AMBROGIO

Creamy ripple made with a mix of cocoa and hazelnuts plus balanced wafers and chopped hazelnut pieces.

Dosage:

as desired.

Mixing this ripple into hazelnut gelato, you'll bring the flavour of the famous praline chocolate to your shop.

Package size:

2.5 kg containers, boxes of 4 containers.





COD. 01039

VARIEGATO NUTLY

Indulgent ripple made of a soft hazelnut and cocoa spread.

Dosage:

as desired.

Its quintessential flavour makes it perfect for different gelato flavours, or as a topping for delicious chilled desserts.

Package size:

6 kg containers, boxes of 2 containers.



COD. 010391

VARIEGATO CREAM WHISKY

Ripple with the intense and enveloping flavour of Irish cream.

Dosage:

as desired.

Perfect mixed into gelato made with our Crema Caffè paste or mascarpone gelato.

Package size:

3 kg containers, boxes of 4 containers.



COD. 020348

VARIEGATO PESCARANCIO

Fruity ripple which celebrates the harmonious combination of peach and orange.

Dosage:

as desired.

Ideal in combination with cheesecake, yoghurt or Fiordilatte gelato.

Package size:

3 kg containers, boxes of 4 containers.





COD. 020349

VARIEGATO FICO

Ripple composed of caramelized figs with an intense and unmistakable fig flavour.

Dosage:

as desired.

Perfect on mascarpone gelato with walnut crumble.

Package size:

3 kg containers, boxes of 4 containers.





COD. 020350

VARIEGATO CAFFÈ

Intense ripple with the all-encompassing aroma of Italian espresso.

Dosage:

as desired.

This creamy, velvety product can be combined with Tiramisù gelato made with our natural Tiramisù powder mix.

Package size:

3 kg containers, boxes of 4 containers.



COD. 020352

VARIEGATO LAMPONE

Naturally flavoured ripple with the tart taste of raspberries.

Dosage:

as desired.

Perfect with yoghurt gelato, white chocolate gelato, or even with Biscotto gelato which includes a classic crumble. Or, for those who are even more daring, with dark chocolate gelato.

Package size:

3 kg containers, boxes of 4 containers.





COD. 020353

VARIEGATO ARANCIA

Naturally flavoured ripple with the characteristically citrus flavour of orange, with slender semi-candied orange peel.

Dosage:

as desired.

Ideal mixed with yoghurt, cheesecake, dark chocolate or even cream-flavoured gelato.

Package size:

3 kg containers, boxes of 4 containers.



COD. 0203530

VARIEGATO PERA

Ripple with the sweet and delicate flavour of juicy Williams pears.

Dosage:

as desired. This ripple is delicious mixed with chocolate gelato, with mascarpone gelato plus walnut crumble, or even cheesecake gelato.

Package size:

3 kg containers, boxes of 4 containers.





COD. 020356

VARIEGATO DUBAI

Creamy ripple with the intense flavour of pistachio plus kataifi phyllo that has been baked to create a delightfully golden hue and crispy texture.

Dosage:

as desired.

Thanks to the contrast between soft pistachio filling and the crispiness of kataifi phyllo, this ripple is the ideal reference to the famous Dubai Chocolate.

Package size:

5.5 kg containers, boxes of 2 containers.





COD. 020357

VARIEGATO MANGO

Ripple with a fresh, exotic and bold flavour made with the juice and pulp of prized Alphonso mangoes.

Dosage:

as desired.

Ideal mixed with cheesecake, yoghurt or coconut gelato for a tropical flavour.

Package size:

3 kg containers, boxes of 4 containers.





COD. 020358

VARIEGATO CAFFÈ/CRUNCH

Ripple composed of a chocolate cream enriched with the aromatic note of coffee and crushed toasted cocoa nibs, for a delightfully crunchy result.

Dosage:

as desired.

Perfect mixed into gelato made with our Crema Caffè paste or mascarpone gelato. It also can be used on irresistible chilled desserts.

Package size:

2.5 kg containers, boxes of 4 containers.





COD. 020359

VARIEGATO CIOCCOAMARETTO

Indulgent ripple composed of a crispy covering of chocolate enriched with delicious amaretto bits.

Dosage:

as desired.

Perfect in combination with our Gran Chèri paste to create a flavour defined by the enticing contrast between sweet and sour.

Package size:

2.3 kg containers, boxes of 4 containers.





COD. 020360

VARIEGATO FIOR DI MANDARINO

Ripple with an unmistakable flavour, made with the juice and pulp of Ciaculli late-season mandarins.

Dosage:

as desired.

Ideal mixed into gelato made with our Crema paste, cheesecake gelato, yoghurt gelato, or dark chocolate gelato. Perfect on flavourful chilled desserts.

Package size:

3 kg containers, boxes of 4 containers.



COD. 020363

VARIEGATO RAFFAEL CHOC

Ripple composed of a velvety white chocolate cream with flavourful chopped almonds, balanced crushed crispy wafers and shredded dried coconut.

Dosage:

as desired.

Ideal mixed into almond gelato or Fiordilatte gelato to recreate the famous chocolate bonbon.

Package size:

5.5 kg containers, boxes of 2 containers.



COD. 020364

VARIEGATO CARMELLO SALATO

Ripple with a creamy, velvety consistency.

Dosage:

as desired.

Mixed with a gelato made with our Caramello Salato Paste, it creates a delightful salty-sweet contrast which will surprise even the most demanding palates.

Combined with gelato made with our Arachide paste and enriched with Glassatura and candied half peanuts, it's ideal for recreating the famous candy bar.

Package size:

2.5 kg containers, boxes of 4 containers.





COD. 020365

VARIEGATO NEREO

Creamy ripple with the unmistakable taste of dark chocolate enriched by extra dark biscuit crumble.

Dosage:

as desired.

Ideal mixed into gelato made with our Nereo Base mixture to recreate the flavour of the famous American biscuit.

Irresistible also in Fiordilatte or mascarpone gelato, or as a filling in delicious chilled desserts.

Package size:

2.5 kg containers, boxes of 4 containers.



COD. 02030

VARIEGATO PISTACCHIO PRALINÈ

Indulgent ripple composed of a velvety pistachio cream and carefully selected chopped pistachios, which delivers a delightful textural contrast and one of the most popular flavours in any gelato shop.

Dosage:

as desired.

Perfect mixed into white chocolate or almond gelato, or as a filling for enticing chilled desserts. The combination with gelato made with our Marzapane paste is ideal, recreating the flavour of the famous Austrian chocolate praline.

Package size:

3 kg containers, boxes of 4 containers.





COD. 020366

VARIEGATO OVETTO

Ripple with the flavour of finest milk chocolate and a soft and creamy structure, bringing the famous chocolate eggs beloved by entire generations to your display case.

Also ideal as a delicious filling in sweets and chilled desserts.

Package size:

2.5 kg containers, boxes of 4 containers.



COD. 020354

VARIEGATO MELAGRANA

Ripple with an unmistakable flavour, made with the juice and pulp of pomegranates.

Dosage:

as desired.

Perfect mixed into gelato made with our Crema paste or cheesecake or yoghurt gelato. Perfect on flavourful chilled desserts.

Package size:

3 kg containers, boxes of 4 containers.



TOPPINGS





COD. 04002

TOPPING CAFFÈ

Topping with an intense and aromatic coffee flavour, ideal for the decoration of sundaes, gelato and cakes.

Dosage:

as desired.

Package size:

1 L bottles, boxes of 6 bottles.





COD. 04003

TOPPING GUSTO CIOCCOLATO

Topping with a sweet and enveloping chocolate flavour, ideal for the decoration of sundaes, gelato and cakes.

Dosage:

as desired.

Package size:

1 L bottles, boxes of 6 bottles.





COD. 04005

TOPPING FRAGOLA

Topping with fresh and natural strawberry flavour, ideal for the decoration of sundaes, gelato and cakes.

Dosage:

as desired.

Package size:

1 L bottles, boxes of 6 bottles.





COD. 04006

TOPPING KIWI

Topping with the delightfully tangy flavour of ripe kiwi, ideal for the decoration of sundaes, gelato and cakes.

Dosage:
as desired.

Package size:
1 L bottles, boxes of 6 bottles.





COD. 040061

TOPPING ESOTICO

Topping with the juice and pulp of exotic fruit (mango, passion fruit and pineapple) with a quintessentially tropical flavour, ideal for the decoration of sundaes, gelato and cakes.

Dosage:

as desired.

Package size:

1 L bottles, boxes of 6 bottles.





COD. 04008

TOPPING NOCCIOLA

Topping with an intense and unmistakable hazelnut flavour, ideal for the decoration of sundaes, gelato and cakes.

Dosage:

as desired.

Package size:

1 L bottles, boxes of 6 bottles.





COD. 040081

TOPPING GUSTO NOCE

Topping with a sweet and rich walnut flavour, ideal for the decoration of sundaes, gelato and cakes.

Dosage:

as desired.

Package size:

1 L bottles, boxes of 6 bottles.





COD. 04009

TOPPING CREM CARAMEL

Topping with the sweet flavour of crème caramel, ideal for the decoration of sundaes, gelato and cakes.

Dosage:

as desired.

Package size:

1 L bottles, boxes of 6 bottles.





COD. 04010

TOPPING FRUTTI DI BOSCO

Topping composed of a fresh mix of berries (currant, blackberries, raspberries and blueberries), ideal for the decoration of sundaes, gelato and cakes.

Dosage:

as desired.

Package size:

1 L bottles, boxes of 6 bottles.





COD. 04011

TOPPING LAMPONE

Topping with raspberry juice and pulp with a fresh and natural flavour, ideal for the decoration of sundaes, gelato and cakes.

Dosage:

as desired.

Package size:

1 L bottles, boxes of 6 bottles.



COD. 04013

TOPPING MENTA

Topping with the fresh and natural flavour of peppermint, ideal for the decoration of sundaes, gelato and cakes.

Dosage:

as desired.

Package size:

1 L bottles, boxes of 6 bottles.





COD. 04014

TOPPING AMARENA

Topping with the intense and slightly tangy flavour of sour cherry, ideal for the decoration of sundaes, gelato and cakes.

Dosage:

as desired.

Package size:

1 L bottles, boxes of 6 bottles.





COD. 04016

TOPPING TIRAMISÙ

Topping with the unmistakable taste of Tiramisù, with a slight aromatic note of Marsala wine. It's perfect on sundaes, gelato and cakes.

Dosage:

as desired.

Package size:

1 L bottles, boxes of 6 bottles.



NUTS & GRAINS



COD. 04049

PISTACCHI SGUSCIATI

Shelled pistachio nuts, ideal on sundaes, gelato and cakes.

Sizes:

1 kg bags, boxes of 6 bags.



COD. 040490

MEZZE ARACHIDI PRALINATE

Candied half peanuts, ideal on sundaes, gelato and cakes.

Package size:

2 kg bags, boxes of 3 bags.





COD. 04050

NOCI SGUSCIATE

Hand-shelled walnuts, ideal on sundaes, gelato and cakes.

Sizes:

1 kg bags, boxes of 6 bags.





COD. 04051

GRANELLA NOCCIOLA FINE 2/4 MM

Finely chopped hazelnuts (2-4mm), ideal on sundaes, gelato and cakes.

Package size:

3 kg bags, boxes of 6 bags.



COD. 040511

NOCCIOLE TOSTATE A QUARTI 5/8 MM.

Quarter-hazelnut pieces (5-8mm), ideal on sundaes, gelato and cakes.

Package size:

3 kg bags, boxes of 6 bags.



COD. 04052

NOCCIOLE TOSTATE INTERE 13/15

Whole toasted "*Tonda Gentile Trilobata*", hazelnuts from Piedmont, measuring 13-15mm, ideal on sundaes, gelato and cakes.

Package size:

3 kg bags, boxes of 6 bags.



COD. 040521

GRANELLA DI NOCCIOLA PRALINATA

Candied hazelnut crumble with a hint of citrus, ideal on sundaes, gelato and cakes.

Package size:

3 kg bags, boxes of 3 bags.



COD. 040522

MANDORLE PRALINATE

Whole candied almonds, ideal on sundaes, gelato and cakes.

Package size:

2 kg bags, boxes of 3 bags.





COD. 040531

MIX FRUTTA SECCA

Sugar-coated mixed nuts (peeled almonds, Brazil nuts, toasted hazelnuts, raw cashews, shelled almonds, Mortarella variety hazelnuts) ideal on sundaes, gelato and cakes.

Package size:

2 kg bags, boxes of 3 bags.





COD. 040530

GRANELLA DI PISTACCHIO CROCCANTE

Chopped candied pistachio, ideal on sundaes, gelato and cakes.

Package size:

3 kg bags, boxes of 3 bags.



SOUR CHERRIES



COD. 07001

AMARENADA TUTTOFRUTTO

Whole cherries (22-24mm) in syrup. The perfect consistency of the fruit makes them ideal on sundaes, gelato and cakes.

Package size:

5.6 kg containers, boxes of 4 containers.





COD. 07002

SCIROPPO AMARENA

Concentrated mix for granita with the intense flavour typical of black cherries.

Dosage:

1 part product to 5 parts water.

Packaging:

7kg container.



SEMI-FINISHED PRODUCTS



COD. 07005

CACAO D'ARTE

D23A cocoa powder (22%-24%) with a round, medium sweet flavour and intense colour.

Dosage:

50-60 grams per 1 kg of white mix. Adding a bit of thickener makes it possible to use this cocoa in flavourful hot chocolate.

Package size:

1.5 kg bags, boxes of 4 bags.





COD. 07006

BACCHE VANIGLIA

Carefully selected aromatic Madagascar Bourbon vanilla beans.

Package size:

0.5 kg bags.



COD. 07007

RHUM KINGSTON

An aromatic rum essence with an unmistakable fragrance, ideal as an ingredient in superb Malaga gelato.

Recommended dosage:

5-10 grams per 1 kg of mix.

Package size:

1 L bottles



COD. 07010

LIQUIRIZIA IN POLVERE

Fine ground liquorice to use in flavourful gelato.

Recommended dosage:

30 grams per 1 kg of mix.

Package size:

2 kg bags, boxes of 3 bags.





COD. 07011
COCCO RAPÈ

Flavourful coconut shavings.

Ideal on sundaes, gelato and cakes.

Package size:
6 kg boxes.



DECORATIONS



COD. 000145

ZUCCHERO DI CANNA CARMELIZZATO

Caramelized cane sugar made by hand in panning machines, perfect as an addition to gelato made with our Crème brûlée to evoke the crispy top of the famous dessert.

Package size:

2 kg bags, boxes of 5 bags.





COD. 070138

CRUMBLE CLASSICO

Soft butter biscuit crumble, the perfect addition to the ripples of your gelato flavours and to decorate sundaes, chilled desserts and cakes.

Package size:

1.5 kg bags, boxes of 6 bags.



COD. 070139

CRUMBLE AL CACAO

Soft butter biscuit crumble with cocoa, perfect to complement the ripples of your gelato flavours and to decorate sundaes, chilled desserts and cakes.

Package size:

1.5 kg bags, boxes of 6 bags.



COD. 070140

GRANELLA DI BISCOTTO PER CHEESECAKE

Dry biscuit crumble with a crispy texture. Not too sweet, it's the perfect addition to ripples in cheesecake gelato, or as a topping on sundaes and chilled desserts.

Package size:

2 kg bags, boxes of 3 bags.



GRANITA SYRUPS





COD. 07002

SCIROPPO AMARENA

Concentrated syrup for granitas with the intense and unmistakable taste of sour cherry.

Dosage:

1 part product in 5 parts water.

Package size:

7 kg canisters.





COD. 070020

SCIROPPO FRAGOLA

Concentrated syrup for granitas with the fresh and fruity flavour of strawberry.

Dosage:

1 part product in 5 parts water.

Package size:

7 kg canisters.





COD. 070021

SCIROPPO MENTA

Concentrated syrup for granitas with the fresh and quenching flavour of mint.

Dosage:

1 part product in 5 parts water.

Package size:

7 kg canisters.





COD. 070024

SCIROPPO LIMONE

Concentrated syrup for granitas with the quenching citrusy flavour of lemon.

Dosage:

1 part product in 5 parts water.

Package size:

7 kg canisters.





COD. 070025

SCIROPPO ARANCIA

Concentrated syrup for granitas with the fresh and citrusy flavour of orange.

Dosage:

1 part product in 5 parts water.

Package size:

7 kg canisters.

