

Aromitalia

Dal 1942 Ingredienti di Qualità

GELATO AS FAMILY PASSION

Gelato made in Turin

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Gelato a FAMILY PASSION

that is consolidated from generation to generation thanks to the common culture and constant pursuit of excellence. We invest a lot of time and effort in selecting the finest raw materials, mixing them with care without losing the essence, putting ingredients together to enhance their flavours, slowly and progressively to fix in a recipe this delicate new balance. We like to say, and are proud to do it, that our products are created starting from fruit, strawberries, hazelnuts, pistachios, pine kernels and cocoa. From all these ingredients we carefully choose the highest quality and best types. We have worked in this way for over 70 years maintaining relations with our trusted suppliers for decades and sharing with them our interest in the quality of our mutual products. Keeping the old recipes and quality of Italian gelato, passing on our accumulated "know how" is the promise and agreement we make with our customers.

Gelato MADE IN TURIN

Silent and determined, like the city of Turin, Aromitalia and its Italian-style ice cream have for over half a century aroused the interest, respect and esteem of ice cream makers worldwide. Aware of the difficulties of an ancient craft, where the ice cream maker earns success with dedication to the quality of the ice cream sold, Aromitalia has always sought to produce products which are delicately balanced between ease of use and scrupulous attention to the experience of consumption of gelato made in Italy.

Aromitalia over time has continually brought innovative products to the market. This has been achieved by laboriously searching for the finest combinations of raw materials and skillfully putting them together following fruitful collaboration directly with ice cream makers. It is precisely in the foreign markets, where customers receive less help, that the Aromitalia philosophy towards the ice cream makers to help them in the culture and business of Italian ice cream has had clear results.





The Queen of bases milk since **1976**

At the heart of a good gelato there is always an excellent base. The range of DPO Bases (DoppiaPanna Olandese), after the great success with customers, has been enhanced with new versions to meet the new requirements of the gelato makers: traditional bases with 0% trans fats, bases with only dairy ingredients, bases with no hydrogenated fats have been joined to a new series of AROMATICALLY NEUTRAL bases.

A complete range which goes from Master 50 Bases, where the gelato maker can express all his professional skills to build and properly balance their basic mixtures, to the Premium 165 bases to which it is only necessary to add sugar and whole milk liquid to achieve a perfectly balanced base mix.

SUPPLEMENTS for DoppiaPanna Olandese

CREAMWHIP

To increase fat, with whipping capacity.

cod. 1503 packaging/kg 4 x 2 ❄️

FIBREX

Food supplement made from vegetable fiber (inulin).

cod. 2941 packaging/kg 6 x 1 ❄️

CREMIX 70 SGI

Bearer of fat: a part of this mixture most a part of water have the same chemical values of an animal cream 35% of fat but without whipping effect.

cod. 2000 packaging/kg 4 x 2 ❄️

LACTOPROTEINA 80

80% milk proteins enriched with carbohydrates to minimise the amount of lactose.

cod. 9861 packaging/kg 6 x 1 ❄️

PROTOMILK 25

25% lactoglobulin proteins of milk, enriched with carbohydrates to minimise the amount of lactose. Gives a full, firm structure to the gelato, delaying melting and giving a warmer sensation in the mouth.

cod. 5180 packaging/kg 4 x 2 ❄️

LACTOPROTEINA 50

50% milk proteins enriched with carbohydrates to minimise the amount of lactose.

cod. 5181 packaging/kg 6 x 1 ❄️

DoppiaPanna Olandese **SUPER 100**

Simple to use, with minimum guaranteed result and easily customized with the addition of cream, sugars, liquid milk and milk powder. Called "Super" for the highest quality, it has always been the true market reference. Historical and flavored versions also available.

taste	hot	cold	fat	cod.	product	description	packaging/kg
aromatic	■		0% trans	1048	DPO SUPER 100 c Classic	creamy, classic, slightly aromatic hot processing	8 x 2
		■		1094	DPO SUPER 100 f Classic	creamy, classic, slightly aromatic cold processing	8 x 2
neutral	■		sgi	1180	DPO SUPER 100 c Classic <i>neutra</i>	evolution of Double Cream 1048 but without aromatic notes	8 x 2
	■			2856	DPO SUPER 100 c Classic SGI <i>neutra</i>	aromatically neutral is the evolution of 2375, sgi, for modern balancing	8 x 2
		■		2653	DPO SUPER 100 f Classic SGI <i>neutra</i>	aromatically neutral is the evolution of 2378, sgi, for modern balancing	8 x 2
	■			milk fats	1968	DPO SUPER 100 c <i>Tuttolatte</i>	with fats derived from milk ideal for those who want to use vegetable fats
■		9003	SELEZIONE SPECIALE Latte 7,5% c		very rich in milk fats, does not require additional cream, ideal for those who do not want to use vegetable fats.	8 x 2	

DoppiaPanna Olandese **PREMIUM 165**

Simple, practical use, rapid, and customizable. Just add liquid whole milk and sugar to give a perfect body and warmer feeling due to the ideal percentage of total solids in the finished product.

taste	hot	cold	fat	cod.	product	description	packaging/kg
neutral	■		0% trans	2865	DPO PREMIUM 165 c <i>Golden Plus Trend</i>	aromatically neutral ideal for modern balancing with warmer notes on the palate	8 x 2
	■		sgi	2386	DPO PREMIUM 165 c Classic SGI	the first 165 sgi in line with the new modern systems of balancing	8 x 2
		■		2393	DPO PREMIUM 165 f Classic SGI	the first 165 sgi in line with the new modern systems of balancing cold method	8 x 2
	■			2978	DPO PREMIUM 165 c <i>Crema Plus SGI</i>	the first 165 sgi in line with the new modern systems of balancing hot method it gives the gelato extra body minimizing the feeling of "cold" on the palate	8 x 2
	■		Milk fats	1977	DPO PREMIUM 165 c <i>Tuttolatte</i>	aromatically neutral is the evolution of the 1960s with a higher content of solids in gelato for modern balancing	8 x 2

DoppiaPanna Olandese **MASTER 50**

For Galeto artists, high-quality basics to customize and complete. Called "Master" because specific for experts and professional ice cream makers, who will be given the full responsibility of the finished product. Historical and flavored versions available on catalog.

taste	hot	cold	fat	cod.	product	description	packaging/kg
neutral	■		sga	2875	DPO MASTER 50 c SGA <i>neutra</i>	technical, without added fat evolution of 5010 only with milk fat	8 x 2
		■		995	DPO MASTER 50 f SGA <i>neutra</i>	base of new formulation without added fat with only milk fat	8 x 2
	■			9001	SELEZIONE SPECIALE Latte 3,5% c	ideal for those who want to use only cream performing product on whisk machine combined well with the traditional method, for gelato at low average cream content	8 x 2
	■			9011	SELEZIONE SPECIALE Panna 3,5% c	ideal for those who want to use only cream performing product on whisk machine	8 x 2
	■	0% trans	2344	DPO MASTER 50 f <i>neutra</i>	combined well with the traditional method, for gelato at high average cream content aromatically neutral is the evolution of 5068, for modern balancing	8 x 2	



At the base of the **FRUIT**

The soul of the true gelato is represented by a full range of bases for sorbet, derived from the popular DBF SUPER 100 (DoppiaBase Frutta), born in 1979. In addition to historical formulas there are now available bases with recipes containing 0% trans fats and no hydrogenated fats. A complete range that goes from bases Master 50, where the Master ice cream maker has to express all his professional skill to properly compose his own blend fruit base, to the bases DBF Premium 200, for which you only need to add sugar and water and/or fruit to get a sorbet perfectly balanced. Everyone can find their own space of freedom to customize their Base mixture, which is essential for a perfect fruit gelato.

SUPPLEMENTS for DoppiaBase Frutta

FRUCTOSOFT

Mixture of sugars suitable to increase the solids in ice cream without altering sweetness and antifreeze power.

cod. 5080 packaging/kg 4 x 4 ✪

LACTOSOFT

Mixture of sugars including dextrose suitable for giving the ice cream a creamier finish.

cod. 184 packaging/kg 4 x 2 ✪

MIELINA

Substitute of dextrose which has the same antifreeze power but double the sweetness. It has similar characteristics to those of invert sugar.

cod. 5092 packaging/kg 1 x 10 ✪

SOFTYGEL

Cold emulsifier in paste made from mono and diglycerides, helps poor texture of fruit sorbets.

cod. 736 packaging/kg 1 x 5 ✪

DoppiaBase Frutta **SUPER 100**

Simple, super durable, easily customizable by adding water and fruit, various sugars and paste or alternatively water, various sugars and paste. Called "Super" for its very high structural quality, always recognized as the reference of quality in the market. Historical and flavoured versions also available.

taste	hot	cold	fat	cod.	product	description	packaging/kg
neutral			0% trans	803	DBF SUPER 100 c/f Classic	historical product, soft and velvety, contains milk derivatives	8 x 2
				2397	DBF SUPER 100 c/f SGI <i>Tuttovegetale</i> 	good flavor release, perfect for a creamy ice cream, ideal for those who are intolerant to dairy products	8 x 2

DoppiaBase Frutta **PREMIUM 200**

Simple, super durable, easily customized by the addition of water and fruit, sucrose and paste or only of water, sucrose and paste. This new assay allows to obtain in the finished sorbet optimum quantity of solids. Historical and flavoured versions also available.

taste	hot	cold	fat	cod.	product	description	packaging/kg
neutral			sgi	2390	DBF PREMIUM 200 c/f SGI <i>Tuttovegetale</i> 	simple use without milk with the addition of sucrose, water, fruit and/or flavoring pastry	8 x 2

DoppiaBase Frutta **MASTER 50**

For true artists of gelato, these high quality bases are customizable. Called "Master because they have been developed for specific experts and professionals who are entrusted with the responsibility of the finished product. Historical and flavoured versions also available.

taste	hot	cold	fat	cod.	product	description	packaging/kg
neutral			sga	2373	DBF MASTER 50 c/f 	technical, without added fats nor milk products	8 x 2
				9021	SELEZIONE SPECIALE Frutta 3,5 c 	no added fat to an easily spreadable sorbet without milk products for those who are intolerant to milk and dairy products	8 x 2
			sgi	2376	DBF MASTER 50 c/f Classic <i>Tuttovegetale</i> 	no dairy and no hydrogenated fats ideal for those who are intolerant to milk and dairy products	8 x 2

FULL bases Water and Fruit

Premeasured. Maximum simplicity and easy to use. Contains all sugars yet is still customizable. Just add water and/or fruit. Historical and flavoured versions available.

hot	cold	fat	cod.	product	description	packaging/kg
		sgi	2665	FRUITMIX SGI <i>with fructose</i> 	sgi, no sucrose, without milk nor animal derivatives, suitable for vegan diets and gelato with high fruit content	8 x 2
		sga	2459	BASE FRUTTA SENZA PECCATO Kampai SGA <i>neutra</i> 	without added fat nor sugar, with reduced-calorie	8 x 2
		0% trans	1146	BASE FRUTTA SENZA RIMORSO Kampai <i>neutra</i> 	for low-glycemic gelato	8 x 2



The time of **HAPPY HOUR**

Where the protagonist is the new DoppiaBase Cocktail. At last the answer in gelato shop at the source of the Italian wine tradition, a solution that gives free rein to the creativity of master gelato makers in making sorbets using the most diverse wines and liquors. The innovative composition of Doppia-Base Cocktail allows, in fact, to give gelato a very good texture, stability and durability in the display cabinet despite the presence of alcohol and sugars. Moreover, the absence of dairy products in the sorbet enhances the taste of the wine or alcoholic beverage used and is suitable for adults who are lactose intolerant.

DoppiaBase **COCKTAIL**

Simple, super durable and can be easily customized by adding your favorite wine or liquor. The recipe used should be appropriate to the type of wine or liquor used.

taste	hot	cold	fat	cod.	product	description	packaging/kg
neutral			■ vegetable	1016	DOPPIA BASE COCKTAIL f 🍷	Excellent stability of the finished sorbet without using added fat or dairy	8 x 2



Base **GELATONONGELATO**


GelatoNonGelato is the answer for all gelato lovers who do not want to miss the pleasure of this product even in the coldest periods of the year. Compact as the traditional gelato, much more pleasant to the palate because it transmits a thermal sensation of only 7 degrees Celsius instead of 14 degrees below zero typical of the traditional gelato. Enjoy all the pleasure of a cone without the cold of the traditional gelato!

taste	hot	cold	fat	cod.	product	description	packaging/kg
neutral			vegetable	3020	GELATONONGELATO	Very warm on the palate, creamy, with mountain effect	16 x 1




Base **PINGUINO**

A delicate balance between an incredible creaminess and an enviable compactness. Pinguino-Full base is the ideal mixture for gelato on a stick creamy and extremely compact by the most creative forms, that can be covered with covers and grains. For that creaminess of fresh gelato on a stick, just add milk and paste.





















taste	hot	cold	fat	cod.	product	description	packaging/kg
neutral			vegetable	1149	BASE FULL FOR ICE CREAM ON STICK	Creamy, resistant and tolerant needs refrigerator	16 x 0.85
















COVERS FOR PINGUINO ICE CREAM

cod.	product	description	packaging/kg
6029	STRAWBERRY FLAVOUR COVER	new formula with natural colourant for a perfect gelato on a stick	2 x 3.5
6031	LEMON TASTE COVER	new formula with natural colourant for a perfect gelato on a stick	2 x 3.5
6030	PISTACHIO TASTE COVER	new formula with natural colourant for a perfect gelato on a stick	2 x 3.5
6032	WHITE COVER	new formula with natural colourant for a perfect gelato on a stick	2 x 5.5
6033	STRACCIATELLA COVER 	new formula with natural colourant for a perfect gelato on a stick	2 x 5.5

FLAVOURING PASTE for MILK basis

Flavoring pastes milk based are a collection of creamy tastes preserved in traditional recipes and expertly enriched with new flavors. Traditional flavors with the rich and unique taste.

cod.	product	correction	dosage g x kgmix	description	packaging/kg
1233	A. STRACCIATELLA EXTRA CREAM 		30g	the intense flavor of cooked milk ideal for flavoring the base mix for made the stracciatella	6 x 1
907	AMARETTO taste 	0	50g	bitter notes of almond recommended mixed with an alcoholic sorbet	2 x 3,5
336	SALTY PEANUT 		70 - 80g	creamy toasted peanut with the slightly salty taste typical of this fruit	2 x 3,5
795C	BIG BALL 		50g	sweet pink chewing gum	2 x 3,5
2801	COOKIE 	0	50g	delicate paste with the typical taste of egg biscuits, does not need correction	2 x 3,5
2258	COOKIE "Traditional"		50g	delicate paste with the typical taste of egg biscuits	2 x 3,5
1449	BON BON R.. 	0	80g	typical taste of the famous chocolate praline, wafer and hazelnut	2 x 3,5
1019	COFFEE 	0	30g	to be enriched with extra dark chocolate chips	2 x 3,5
1748	ESPRESSO	0	65g	strong arabica coffee with aromatic notes	2 x 3,5
300	CARAMEL 		35g	intense taste of caramelized sugar	2 x 3,5
388	CASSATA 		100g	gelato that reproduces the famous Sicilian dessert with many candies fruits pieces	2 x 3,5
1631C	CATALANA		50g	Spanish cream with burnt sugar crust	2 x 3,5
3022	CHANTILLY 		75g	the taste of chantilly cream in 1500 called "snow of milk"	2 x 3,5
535	BLUE SKY 		50g	blue color gelato	2 x 3,5
1145	WHITE CHOCOLATE	0	80g	fine white chocolate with a sweet and mellow taste	2 x 3,5
2059	FINE CHOCOLATE 	0	140g	suggest in bowl combined with cherries whole fruit cod.5011	2 x 3,5
327	MALESIA COCONUT 	0	50g	traditional coconut with the aromatic note of fresh coconut meat	2 x 3,5
2890	CIOCCOVETTO	0	80g	pasta with a delicate vanilla taste of white chocolate	2 x 3,5
912	EGG CREAM		60g	classic with the slightly notes citrusy	2 x 3
2052	EGG CREAM taste 		50g	the classic gelato with the most marked notes of egg	2 x 3,5
2989C	CREME ROYALE NEW 		65g	by the evolution of light alcoholic notes of typical English dessert "Trifle"	2 x 3,5
1020	CROCCANTINO 		80g	with captivating aroma of crunchy toasted hazelnuts and caramelized sugar	2 x 3,5
2844	FRESH MILK 	0	80g	argentine pastry made of cooked milk and sugar	2 x 3,5
1079	WHOLE DAIRY MILK ICE CREAM taste 		35g	with the delicate taste of cream with intense notes of milk	2 x 3,5
9451	WHOLE DAIRY MILK ICE CREAM taste SPECIAL SELECTION		55g	with the delicate taste of cream with intense notes of milk	2 x 3
908	GIANDUJA	0	95g	enrich with a sprinkling of chopped hazelnuts cod. 5106	2 x 3,5
906	GIANDUIA AMARA 	0	95g	gianduja less sweet and with more strong notes of cocoa	2 x 3,5
2377	GIANDUIA PIEMONTE "Traditional" 		110g	gianduja with marked notes of cocoa and hazelnut with no added sugar	2 x 3,5
2057	GIANDUIOSO	0	80g	pasta with the soft notes of gianduja for a very delicate flavor	2 x 3,5
2874	GIANDUIOTTO "Classic"	0	95g	the real taste of the famous Turin chocolate made with cocoa and hazelnuts	2 x 3,5

cod.	product	correction	dosage g x kgmix	description	packaging/kg
913C	GRAND ORANGE		50g	the taste of the famous fantastic orange liqueur	2 x 3,5
2352	GRANDE GATSBY	0	125g	extra dark chocolate cream with hazelnut	2 x 3,5
785	LICORICE 		60g	a very loved taste and countless combinations	2 x 3,5
1024	MALAGA 		65g	marsala wine and a lot of Andalusian raisins for a taste of the past	2 x 3,5
9431	MALAGA SPECIAL SELECTION		140g	the top with the Marsala wine and rich in the best Andalusian raisins	2 x 3
909	ALMOND EXTRA 		70 - 80g	product with sweet peeled almonds, lightly toasted and sugar	2 x 3,5
2256	ROASTED ALMOND Roasted almond NEW	0	80g	for a sweet and fragrant gelato with authentic flavor of toasted almonds	2 x 3,5
1027	ALMOND FILIPPO CEA NEW 		70 - 80g	almond Apulian cultivars Filippo Cea ideal in pastry too	2 x 3,5
711	ALMOND MARZAPANE NEW 	0	80g	gelato by delicate notes of almond and marzipan milk	2 x 3,5
1409	MANTECADO NEW		50g	vanilla cream with citrus and spicy notes of cinnamon	2 x 3,5
1025	MARRON GLACÉ 		50g	tasty candied chestnuts are the basis of this taste	2 x 3,5
237	WHITE MINT 		50g	suggest it in a refreshing cup combined with the orange sanguinella cod. 2316	2 x 3,5
150	GREEN MINT 		50g	garnish with white chocolate chips	2 x 3,5
1827	MERINGA		50g	delicate taste of meringue	2 x 3,5
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5064	HAZELNUT CLASSIC RECIPE 		80 - 100g	by notes of toasted hazelnuts and a light brown color	2 x 5
50645	HAZELNUT Kg 12,5 		80 - 100g	in barrel of 12,5Kg	1 x 12,5
1013	HAZELNUT "INTENSA" NEW 		80 - 100g	intense nutty taste with clear aromatic notes of roasting and the light color	2 x 5
19655	HAZELNUT DEL GELATIERE Kg 12,5 		80 - 100g	in barrel of 12,5Kg	1 x 12,5
5061	HAZELNUT PIEMONTE IGP 		80 - 100g	with IGP hazelnuts from Piemonte a specialty sweet flavor with light brown	2 x 5
50615	HAZELNUT PIEMONTE IGP Kg 12,5 		80 - 100g	in barrel of 12,5Kg	1 x 12,5
2901	HAZELNUT PIEMONTE IGP "More toasted" 		80 - 90g	with IGP hazelnuts from Piemonte more toasted than hazelnut cod. 5061	2 x 5
2823	HAZELNUT SABAUDA 		60 - 70g	intense and aromatic taste and color caused by the same roasting hazelnut	2 x 5
28235	HAZELNUT SABAUDA Kg 12,5 		60 - 70g	in barrel of 12,5Kg	1 x 12,5
9301	GRAN HAZELNUT SPECIAL SELECTION		70 - 100g	with IGP hazelnuts from Piemonte with a delicate taste and light color slightly flavored	2 x 5
2969	HAZELNUT CREME NEW 		90g	same yield to pure hazelnut paste 100% but cheaper	2 x 5
1769	HAZELNUT "SOAVE"		80 - 100g	hazelnut also 100% Italian slightly toasted and light in color	2 x 5

HAZELNUTS














✿ FLAVOURING PASTE for MILK basis

Flavoring pastes milk based are a collection of creamy tastes preserved in traditional recipes and expertly enriched with new flavors. Traditional flavors from the rich and unique flavor.

cod.	product	correction	dosage g x kgmix	description	packaging/kg
927	WALNUT	0	80g	with the traditional walnut taste	2 x 3,5
9306	WALNUT SPECIAL SELECTION	0	60g	with walnut pieces	2 x 3
210	PANETTONE ✿	0	50g	the paste with the most typical taste of Italian Christmas cakes	2 x 3,5
318	PANNA COTTA		50g	the famous dessert of Italian tradition now become ice cream	2 x 3,5
2440	PISTACHIO DIAMANTE ✿		100g	pure pistachio paste with toasted pistachio notes, intense green color	2 x 3,5
2548	PISTACHIO PLATINO NEW ✿		100g	mixture of the finest and selected varieties of Italian and foreign pistachios, pure 100%	2 x 3,5
680	PISTACHIO PLATINO CN NEW ✿		100g	pistachio platinum with natural color	2 x 3,5
789	PESTO OF PISTACHIO NEW ✿		100g	mixture of the best qualities of Mediterranean pistachio ground as a true pesto	2 x 3,5
9331	GRAN PISTACCHIO SPECIAL SELECTION ✿		110g	100% pistachios with notes of toasted green pistachio with salty notes	2 x 3
1197/5	PISTACHIO NATURA "Traditional" ✿	0	75g	paste of pure green brown color pistachio lightly toasted and salted	2 x 3,5
720	FLOWER OF PISTACHIOS		95g	flavored almond pistachio with bright green color and chopped pistachios	2 x 3,5
761C	ROSE ✿	0	50g	with notes of Bulgarian rose	2 x 3,5
2863	SALTED CARAMEL ✿		35g	the meeting between the sweetness of caramel combined with a salty note	2 x 3,5
341	SORRISO ✿	0	60 - 70g	the famous chocolate and hazelnuts to decorate with whole hazelnuts IGP from Piemonte cod.9875	2 x 3,5
2985	SPECULOOS ✿	0	65g	the paste with the taste of the famous spiced Belgian biscuit Speculoos	2 x 3,5
220	TRUFFLE ✿	0	95g	this taste made of dark chocolate is inspired by the famous desserts	2 x 3,5
238	TIRAMISÚ		80g	a sure protagonist of your shop window by mild alcoholic notes, of egg and coffee	2 x 3,5
2158	TIRAMISÚ	0	65g	the version of the famous tiramisù Aromitalia	2 x 3,5
2458	TIRAMISÚ without alcohol	0	65g	the version of the famous tiramisù Aromitalia without alcohol	2 x 3,5
2261C	TIRAMISÚ Gold	0	50g	paste with notes of the delicate egg and mascarpone cream typical of the dessert	2 x 3,5
2984	TOFFEE	0	65g	with the characteristic toffe taste	2 x 3,5
5913	TORRONCINO	0	35 - 40g	with crunchy torrone grain	2 x 3,5
2100	TORRONE Big grain	0	140g	with torrone grain better than that of torroncino	2 x 3,5
2975	APPLE CAKE		50g	the taste of the classic American apple pie	2 x 3,5

cod.	product	correction	dosage g x kgmix	description	packaging/kg
440	VANICREM BOURBON 		35g	with cream taste with delicate notes of vanilla berries, and light yellow colour	2 x 3,5
401	VANILLA BOURBON 		35g	with the taste of the best vanilla berries and the light yellow colour	2 x 3,5
1085C	YELLOW VANILLA 		35g	with strong taste of vanilla with strong citrus notes typical of the "Italian vanilla"	2 x 3,5
1745	VANILLA 3D 		25g	classic taste of the best vanilla with distinct egg notes of light yellow colour	2 x 3,5
2104	ANCIENT VANILLA 		50g	the "Italian vanilla" for excellence with light yellow colour and the citrus notes	2 x 3,5
9401	VANILLA WITH POINTS SPECIAL SELECTION 		40g	vanilla with points of citrus notes	2 x 3
1776	FRENCH VANILLA WITH SEEDS 		50g	delicate flavor with berry notes and whitish	2 x 3,5
261C	VIOLET 		35g	the delicate wild violet fits perfectly with licorice cod.785	2 x 3,5
930	ZABAGLIONE		80g	the taste of the classic egg cream and wine	2 x 3,5
1889	ZABAGLIONE Piemonte		100g	the ancient recipe of zabaglione with more intense notes of Marsala wine	2 x 3,5
931C	TRIFLE 		35g	the famous pudding of Pan di Spagna, liquor and custard	2 x 3,5

VANILLAS





Linea





Golososa






Flavoring pastes set with variegato *Linea Golosa*

The gelato of the Golosa line do not imitate the taste but recreate it in the sensory way with a lot of details. Enjoy the crispness of the wafers, the delicacy of the peach, the harmony of the almond, the freshness of grated coconut, all expertly matched in our sets to give you the 'real taste experience of the dessert that inspired them.

cod.	product	correction dosage g x kgmix	description	packaging/kg
337	ARACHIDE SALATA SET (336, 2915)	70 - 80g	roasted unsalted peanuts taste with crunchy grain of sweet and salty peanut	3,5 + 2 x 1
2662	BACIO DI DAMA SET (2599, 2657)	0 95g (+ 160g)	from tradition Piedmont pastry the taste that reproduces the famous shortcrust biscuit	3,5 + 5,5
1890	BISCUIT SET (1891, 1892)	0 80g (+ 80g)	pasta with variegato biscuit taste with white chocolate and biscuit grain	2 x 3,5
1655	BON BON AL COCCO SET (1654, 1656)	0 110g (+ 100g)	typical taste of the famous white chocolate, almonds and coconut praline	2 x 3,5
1448	BON BON R.. (1449, 1446)	0 80g (+ 80g)	guaranteed success with the taste of the famous chocolate praline wafer and hazelnut	2 x 3,5
1641	BOUNTHY SET (1643, 1642)	0 80g (+ 80g)	pasta with the taste of variegato rapè coconut with crunchy hazelnut chocolate and cookies	2 x 3,5
3093	BROWNIE (3088, 3090) NEW	0 125 + 100g	pasta with a typical chocolate taste enriched with a soft sauce full of real brownie	3,5 + 3
✱ 2431	CHEESE CAKE SET (2429, 2430)	0 50g (+ 50g)	pasta with the taste of mascarpone a white biscuit grain variegato	2 x 3,5
✱ 2889	CIOCCOVETTO SET (2890, 2891)	0 80g (+ 80g)	white chocolate with a chocolate milk variegato that recreates the famous little egg	2 x 3,5
✱ 2156	COFFEE BREAK SET (2135, 1883) ☼	110g (+ 100g)	variegato at bitter chocolate with sugar grain on espresso gelato	2 x 3,5
✱ 2658	CREMA WHISKY SET (2314, 2550) ☼	65g (+ 50g)	the famous Irish cream liqueur with strong notes of whiskey	2 x 3,5
✱ 2910C	CREME BRULÉ SET (2911, 2912)	40g (+ 65g)	the taste of the French "burnt cream" with delicious caramelized sugar	3,5 + 5,5
✱ 1663C	CREME CARAMELO ORO SET (1636C, 1102) ☼	0 50g (+ 50g)	a fantastic flavor that faithfully recreates the creme caramel dessert	2 x 3,5
3105	CREME de la CREME (3106, 3107) NEW	0 65 + 100g	the new mix between a chocolate sauce and a meringue grain	3,5 + 5,5
✱ 2991C	CREME ROYALE SET (2989C, 2990)	0 65g (+ 100g)	the taste of the typical dessert "trifle" with alcoholic notes with cioccolato sauce	3,5 x 5,5
3098	DIGESTIVE NOIR E ORANGE (3095, 3096) NEW	0 65 + 100g	the set combines the notes of the biscuit enriched with citrus with a chocolate sauce	3,5 + 5,5
2349C	DOLCE DI LATTE SET (2938C, 2320C)	40g (+ 40g)	Argentine dessert made of milk and sugar cooked now is an gelato taste	2 x 3,5
590	GIVE ME FIVE SET (2890, 1232)	0 80g (+ 100g)	white chocolate with variegation soft chocolate five puffed cereals	3,5 + 2 x 2,5
✱ 2340	GRAN TORRONE (nougat) SET (2326, 2329)	0 65g (+ 100g)	the best school Torroneria Cremonese a rich taste of torrone grain	2 x 3,5
✱ 2351	GRANDE GATSBY SET (2352, 2374)	0 125g (+ 125g)	dark chocolate with hazelnuts variegato with pieces of biscuit with chocolate gluten free	2 x 3,5
✱ 2396	JAMAICA SET (2394, 2395)	0 80g (+ 80g)	rum and chocolate a pairing of a sure success	2 x 3,5
3032	+ BUONO BIANCO SET (3029, 3030)	0 80g (+ 125g)	a delicate cremino paste with hazelnut notes and crispy wafer	3,5 + 5,5
2916	+ BUONO SET (2917, 2918)	0 80g (+ 125g)	gelato with heart of hazelnut variegated with milk chocolate and layers of wafer	3,5 + 5,5
2364	LEMON PIE SET torta al limone (2362, 2363, 2365)	0 100g (+ 100g)	a fresh milk gelato and lemon variegato with lemon cream and pieces of shortcrust pastry	2 x 3,25 + 2 x 3,5
2786	MALAGA SUPERIORE SET (1547, 2131)	100g (+ 100g)	marsala cream with a variegation of Andalusian raisins flavoured with rum	2 x 3,5
1826	MERINGA SET (1827, 1828)	50g (+ 80g)	the meringue with many drops of Italian meringue	3 x 3,5
✱ 2659	MOKACCINO SET (2598, 2601, 2655)	0 50g (+ 50g + 50g)	coffee gelato with double variegato: bitter cocoa and milk froth	3 x 3,5
1035	NOCCIOLÍ SET (2057, 1036) NEW	0 80g (+ 125g)	nocciolini Chivasso (meringues) enrich an gelato with chocolate and hazelnuts	3,5 + 2 x 3

Linea Golosa

cod.	product	correction	dosage g x kgmix	description	packaging/kg
* 2914	ORONERO SET (2913, 2868)	0	50g (+ 80g)	vanilla gelato variegato with milk, biscuit and chocolate grain	3,5 + 5,5
* 2996C	PANETTONE SET (210, 2995C)	0	50g (+ 80g)	gelato with the taste of the most traditional Italian Christmas cakes with a lot of raisins	3,5 + 5,5
328	PANNA COTTA SET (318, 1102)		60g (+ 60g)	the famous dessert of Piemonte with cream and caramelized sugar comes alive in this gelato	2 x 3,5
* 2123C	PESCA GOLOSA SET (2124C, 2125)	0	70g (+ 80g)	typical recipe from Piemonte, peach gelato with chocolate and amaretti variegato	2 x 3,5
* 2064	PROFITTEROLES SET (2057, 2065)	0	80g (+ 80g)	mini profiteroles enrich the variegato of this set that reproduce the famous dessert	2 x 3,5
2800	SCOTTISH COOKIES SET (2801, 2259)	0	50g (+ 80g)	the inimitable biscuit variegato with biscuits and dark chocolate grain	3,5 + 5,5
3101	SNACK IT (3102, 3103) NEW	0	95 + 100g	from the delicious combination of the sweet notes of the mou and those of the chocolate comes "snack it"	2 x 3,5
* 2987	SPECULOOS SET (2985, 2986)	0	65g (+ 100g)	gelato of traditional cinnamon Belgian biscuits, with a lot grain	3,5 + 5,5
2597	SPRITZ SET (2580, 2654) 	0	see recipe	the famous cocktail now become gelato, for an drink outside the scheme	6 x 1,05 + 3,5
* 2508	TOFFEE & SPECULOOS SET (2984, 2986)	0	65g (+ 100g)	traditional Belgian biscuit combined with a delicious toffee paste	3,5 + 5,5
2994	TORTA DI MELE SET (2975, 2993)	0	50g (+ 80g)	gelato that proposes the classic American Pie rich of shortcrust pastry and apple cubes	3,5 + 5,5
* 2260C	TIRAMISÚ ORO SET (2261C, 2262C) 		50g (+ 60g)	for all the greedy people there is a unsurpassed tiramisu with coffee	3,5 + 4
* 2895	TRES LECHE SET (2896, 2920) 	0	see recipe	south American recipe with the rich taste of milk and cream to match the variegated cod.2897	2 + 5
2602	ZABAGLIONE PIEMONTE SET (1889, 1903)		100g (+ 115g)	egg and Marsala wine gelato with biscuit and pieces of merignue	2 x 3,5

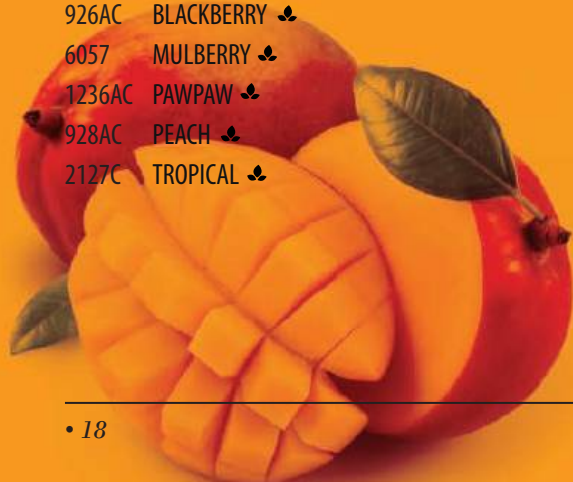


✿ FLAVOURING PASTE for FRUIT basis

Flavoring pastes for fruit bases preserve and enhance the fragrance and freshness of the fruit with which they are made. All the natural taste of fruit.

cod.	product	dosage g x kgmix	description	packaging/kg
918C	APRICOT ✿	80g	with first choice ripe apricots	2 x 3,5
306C	BLACK CHERRY ✿	80g	with first choice ripe black cherry	2 x 3,5
920AC	PINEAPPLE ✿	80g	the essence of the famous fruit	2 x 3,5
1859C	WATERMELON ✿	80g	one of the coolest summer tastes	2 x 3,5
1023C	ORGANGE ✿	50g	add meringue cod. 2383 and chocolate chips	2 x 3,5
737AC	BANANA ✿	80g	new even more good recipe, with fresh bananas	2 x 3,5
919C	CHERRY ✿	80g	with first choice cherries	2 x 3,5
371	COCONUT ✿	35g	with full-bodied notes of coconut pulp	2 x 3,5
923AC	STRAWBERRY SORBET ✿	80g	with intense flavor of very ripe strawberries and vivid pink	2 x 3,5
2839AC	STRAWBERRY MILK ✿	80g	intense flavor of strawberries with light bitter notes typical of the fruit, with vivid pink as color	2 x 3,5
1081AC	STRAWBERRY ✿	80g	intense flavor of ripe strawberries and vivid pink in color	2 x 3,5
2867C	STRAWBERRY FOR SORBET TOP ✿	80g	with delicate notes of strawberry and with the pale pink color	2 x 3,5
2894C	WILD STRAWBERRY ✿	80g	intense flavor of sweet and fragrant wild strawberry	2 x 3,5
1135AC	MIXED BERRIES ✿	80g	with berries, it's the best mixed in cup with an alcoholic sorbet	2 x 3,5
712AC	KIWI ✿	80g	the sweet kiwi with light bitter notes, first choice of kiwi	2 x 3,5
1674	RASPBERRY ✿	40g	with selected wild raspberries and intense red color, delicious	2 x 3,5
1770	LEMON 40 ✿	40g	with natural essential oils of Sicilian lemons without acid part	2 x 3,5
1771	ACID BASE LEMON 40 ✿	40g	acid part to associate with lemon paste cod.1770	2 x 3,5
700	MANGO ✿	80g	full-bodied and sweet aromatic note typical of ripe mango alphonso of first choice	2 x 3,5
701AC	MARACUJA ✿	80g	with fragrant aromatic notes of tropical fruit	2 x 3,5
2725	MENTA MARRAKECH	50g	aromatic taste typical of the Moroccan drink, tasty and refreshing	2 x 3,5
830AC	GREEN APPLE ✿	80g	fresh and naturally bitter with ripe green apples of first choice	2 x 3,5
376AC	MELON ✿	80g	velvety and creamy with a sweet and delicate flavor of Cantalupa's melon	2 x 3,5
925AC	BLUEBERRY ✿	80g	full of blueberries in pieces	2 x 3,5
926AC	BLACKBERRY ✿	80g	intense flavor and firm, gently sour like ripe blackberries	2 x 3,5
6057	MULBERRY ✿	80g	with purple colour this taste embodies the sweetness of freshly picked blackberries	2 x 3,5
1236AC	PAWPAW ✿	80g	with the delicate taste of the tropical papaya	2 x 3,5
928AC	PEACH ✿	80g	with ripe first choice peaches	2 x 3,5
2127C	TROPICAL ✿	80g	tropical mix made with bananas and mango pulp	2 x 3,5

STRAWBERRIES





The CITRUS sets

The acid-based sets with flavoring paste to fully create the flavor of freshly picked citrus. The proper balance between the components allows to achieve gelato with a rich taste and harmoniously acid, full-bodied and creamy.

cod.	product	dosage g x kgmix	description	packaging/kg
2300C	ORANGE SET (2301c, 2302) 	40g + 40g	paste + acid base to the typical taste of the non-bloody oranges	2 x 3,5
2316	ORANGE SANGUINELLA SET (2317, 2318) 	40g + 40g	paste + acid base with the strong taste of Sicilian bloody oranges	2 x 3,5
1772	LEMON SET 40 (1770, 1771) 	40g + 40g	paste + acid base with the taste of the finest Mediterranean lemons	2 x 3,5
2906C	LEMON TAHITI SET (2908c, 2909) 	40g + 40g	paste + acid base with the light green color and fresh and natural aroma of Tahiti lemon (files)	2 x 3,5
1095C	MANDARINE ORANGE SET (1097C, 1096) 	40g + 40g	paste + acid base with sweet tangerine taste	2 x 3,5
478C	GRAPEFRUIT SET (479C, 480) 	40g + 40g	paste + acid base with typical bitter flavor notes of grapefruit	2 x 3,5

COLD POWDERS

The powder products, soft yogurt and creamy texture, classic taste and hotter on the palate, or colder and the notes distinctly slightly sour.

taste	hot	cold	fat	cod.	product	description	packaging/kg
aromatic			zero	1105	YOGUMIX 40 (Powder products)	fresh yogurt the perfect match with fruit	4 x 2
				2980	YOGUMIX "Greco" 40 (Powder products)	Typical greek yogurt with a creamy and full-bodied texture	4 x 2
				2968	QUARKMIX 40	40 g powder supplement with powder dehydrated cheese with the slightly sour taste	4 x 2

FROZEN YOGURT and SOFT based on MILK

The powder products for soft machine, soft yogurt and with creamy texture, classic taste and hotter on the palate, or colder and with notes distinctly sour. Just add 4 liters of milk to the pre-dosed envelope and you'll get about 8.5 liters of soft gelato.

cod.	product	dosage	description	packaging/kg
3008	YOGU SOFT 250 w.m.	1000g + 4l of milk	frozen warm and creamy yogurt	12 x 1
3001	SOFT CHOCOLATE 250 w.m.	1000g + 4l of milk	creamy and aromatic chocolate with an intense color and full flavor	12 x 1,1
3002	STRAWBERRY SOFT 250 w.m.	1000g + 4l of milk	sweet and creamy strawberry with intense flavor	12 x 1
3007	VANILLA WHITE SOFT w.m.	1000g + 4l of milk	soft aroma of vanilla gelato with a white color	12 x 1
2904	NEUTRAL BASE "VERO GELATO" for SOFT	820g + 3l milk + paste	base for soft gelato typical consistency of the gelato is to be flavored	12 x 820

FROZEN YOGURT and SOFT based on WATER

The powder products for soft machine, soft yogurt and with creamy texture, classic taste and hotter on the palate, or colder and with notes distinctly sour. Just add 4 liters of milk to the pre-dosed envelope and you'll get about 8.5 liters of soft gelato.

cod.	product	dosage	description	packaging/kg
2899	YOGUNATURA (FROZEN YOGURT)	1650g + 4l of water	the typical frozen yogurt for soft machines, fresh on the palate and with acid notes	8 x 1,65
3018	YOGU SOFT 250 w.w.	1700g + 4l of water	frozen warm and creamy yogurt	8 x 1,7
3011	SOFT CHOCOLATE 450w.m.	1800g + 4l of water	creamy and aromatic chocolate with an intense color and full flavor	8 x 1,8
3012	STRAWBERRY SOFT 425 w.m.	1700g + 4l of water	sweet and creamy strawberry with intense flavor	8 x 1,7
3017	VANILLA BIANCA SOFT 425 w.w.	1700g + 4l of water	soft aroma of vanilla gelato with a white color	8 x 1,7




SAUCES for dessert

Tastes for your creativity. A complete range which goes from classic flavors to the most refined recipes. A collection of tastes and colors to enrich art and imagination your gelato.

cod.	product	dosage	description	packaging/kg
248	BLACK CHERRY	choice	new richer recipe	6 x 1
188	COFFEE	choice	new richer recipe	6 x 1
180	CARAMEL	choice	new richer recipe	6 x 1
185	CHOCOLATE	choice	new richer recipe	6 x 1
205	STRAWBERRY	choice	new recipe with 30% of strawberries	6 x 1
1980	MIXED BERRIES	choice	new recipe with 30% of berries	6 x 1
250	GIANDUIELLA	choice	new richer recipe	6 x 1
2447	GINGER	choice	new richer recipe	6 x 1
878	KIWI	choice	new recipe with 15% kiwi	6 x 1
192	RASPBERRY	choice	new richer recipe	6 x 1
269	MANGO	choice	new recipe with 22% of mango	6 x 1
2448	MARACUJA	choice	new recipe with 23% of maracuja	6 x 1
689	BLUEBERRY	choice	new recipe with 25% of blueberries	6 x 1
179	HAZELNUT	choice	new richer recipe	6 x 1
266	HAZELNUT AND COCOA	choice	new richer recipe	6 x 950g
2449	BAKED PEARS	choice	new recipe with 16% of baked pears	6 x 1
291	TIRAMISÚ	choice	new richer recipe	6 x 1
217	VANILLA	choice	new richer recipe	6 x 1
710	ZABAGLIONE	choice	new richer recipe	6 x 1

PRONTI

Products full of taste, to which must be added the only milk or water for rapid production of gelato. The Pronti are available both for conventional machines to make Italian gelato, and soft machines. Easy to use, easy to use for a guaranteed success, now with new formulation that gives the gelato a better texture and better taste.







cod.	product	dosage	description	packaging/kg
2219	PRONTI with ACE taste sgi 	1250g + 2,5 l of water	orange, carrot and lemon taste, with no added sugar	12 x 1,25
419	PRONTI with PINEAPPLE taste sgi 	1250g + 2,5 l of water	pleasant and digestive like a ripe pineapple	12 x 1,25
2220	PRONTI with WATERMELON taste sgi 	1250g + 2,5 l of water	a fantastic sorbet with a delicate taste of the most popular summer fruit	12 x 1,25
2225	PRONTI with BANANA taste sgi 	1250g + 2,5 l of water	the ripe banana taste	12 x 1,25
2481	PRONTI with COFFEE taste sgi 	1250g + 2,3 l of water	quality coffee gelato, quick to prepare and without hydrogenated fats	12 x 1,25
2877	PRONTI with CINNAMON taste sgi	1250g + 2,5 l of water	gelato with the sweet and delicate notes of one of the most renowned and beloved spice	12 x 1,25
2879	PRONTI with COCONUT taste sgi	1400g + 2,5 l of water	intense notes of coconut meat	12 x 1,4
2268	PRONTI COFFE CREAM sgi	1000g + 2 l of milk	the coffee cream with an intense arabica coffee taste	12 x 1
2222	PRONTI with STRAWBERRY taste sgi 	1250g + 2,5 l of water	a classic and fresh taste of sweet ripe strawberries	12 x 1,25
2223	PRONTI with BERRIES taste sgi 	1250g + 2,5 l of water	a mix of delicate red fruits for a scented cream with a delicate flavor	12 x 1,25
1992	PRONTI with LIMONCELLO taste sgi 	1250g + 2,5 l of water	with the typical Sorrento lemons taste	12 x 1,25
1993	PRONTI with SICILY LEMON taste sgi 	1250g + 2,5 l of water	Sicilian lemons with intense flavor, very good end meal digestif	12 x 1,25
1951	PRONTI with TANGERINE taste sgi NEW 	1250g + 2,5 l of water	fresh tangerine sorbet, intense and refreshing	12 x 1,25
1991	PRONTI with GREEN APPLE taste sgi 	1250g + 2,5 l of water	a famous end meal in the world of restaurant	12 x 1,25
2221	PRONTI with MELON taste sgi 	1250g + 2,5 l of water	fresh and delicate flavor of ripe melons	12 x 1,25
1994	PRONTI with PINK GRAPEFRUIT taste sgi 	1250g + 2,5 l of water	with the pink colour and a full, sweet taste	12 x 1,25
2884	PRONTI with TROPICAL taste sgi 	1250g + 2,5 l of water	a successful mix of the best tropical fruits	12 x 1,25
2445	PRONTI YOGURT (+ water) sgi	1700g + 2,6 l of water	delicate and creamy yogurt ideal mixed with fresh fruit	12 x 1,7
2226	PRONTI YOGURT (+ milk) sgi	1250g + 2,8 l of milk	delicate and creamy yogurt ideal mixed with fresh fruit	12 x 1,25







CHOCOLATE PRONTI

Products full of taste, to which must be added the only milk or water for rapid production of gelato. For better solubilization of the powder preparation it's recommended the use of boiling hot water.



cod.	product	dosage	description	packaging/kg
2677	CHOCOLATE PRONTI BLACK EDITION sgi w.w. 	1700g + 2,5 l of water	the top, with the intensive extra dark chocolate flavor 17%	12 x 1,7
2227	CHOCOLATE PRONTI BITTER sgi w.m.	1400g + 2,8 l of milk	bitter chocolate with no hydrogenated fats	12 x 1,4
2458	COCOA PRONTI WITHOUT SIN KAMPAL w.w.	1100g + 2 l of water	0% fat, 0% of sugars. For those who love their body	12 x 1,1
2417	COCOA PRONTI WITHOUT REGRET SIN KAMPAL	1500g + 3 l of milk	low glycemic index consumable by people with diabetes	6 x 1,5
497	SABAUDO CHOCOLATE PRONTI with chopped GHANA sgi 	1800g + 2,5 l of water	dark chocolate with aromatic crispy chopped Ghana Cocoa	8 x 1,8
2231	DARK CHOCOLATE PRONTI SGI NEW	1200 g + 2,4 l of milk + 0,4 kg of cream	dark chocolate, made in the best tradition in Turin if, without added flavors	12 x 1,2
2882	READY MILK CHOCOLATE SGI NEW PASTE	1250 g + 2,8 l of hot milk	typical milk chocolate with well-defined aromatic notes of cocoa	6 x 1,25
201	READY WHITE CHOCOLATE SGI NEW PASTE	1200 g + 2,7 l of hot milk + 100 g of water	white chocolate with vanilla notes	6 x 1,2
6701	BASE FOR CHOCOLATE MAGNIFICO GIOARI NEW 	1,05 kg base + 750 g + 2,5 Kg hot water	neutral base for chocolate sorbet (vegan, lactose intolerant and palm free)	12 x 1,05
6702	MAGNIFICO MADAGASCAR GIOARI NEW 	750 g + 1,05 kg (6701) + 2,5 Kg hot water	ready to use for sorbet with dark chocolate Madagascar 71%	6 x 0,75
6703	MAGNIFICO ECUADOR GIOARI NEW 	750 g + 1,05 kg (6701) + 2,5 Kg hot water	ready to use for sorbet with dark chocolate Ecuador 74%	6 x 0,75
6704	MAGNIFICO VENEZUELA GIOARI NEW 	750 g + 1,05 kg (6701) + 2,5 Kg hot water	ready to use for sorbet with dark chocolate Venezuela 71%	6 x 0,75

COCOA based ingredients



COCOA OF GELATO MAKER

Blend of the finest quality cocoa and aromatic, with full-bodied taste and very dark colour on the finished gelato. With 22 -24% of cocoa butter.
cod. 4001 packaging/kg 4 x 2,5  

CHOCOLATE of gelato maker in drops

Pure chocolate with 60% cocoa: is used to replace 50% of the cocoa of the gelato maker to eliminate the feeling of grittiness in the chocolate gelato.
cod. 4003 packaging/kg 1 x 10  



HOLLAND COCOA

Pure Dutch Cocoa: very aromatic and cheap. With 20% of cocoa.
cod. 4005 packaging/kg 6 x 2  

WHITE CHOCOLATE in drops

With special flavor and intense.
cod. 1420 packaging/kg 1 x 10

CACAO CORTES

Central America 22-24% cocoa mix powder.
cod. 1029 packaging/kg 4 x 2,5  



The **VARIEGATI**

Our variegati are not limited to the simple imitation of the taste but recreate the same sweet multi-sensory experience (pasty/crispy, hot/cold, bitter/sweet, etc...).

cod.	product	using	description	packaging/kg
✿ 1011c	CHERRY variegato 🍓	S	full of delicious cherries in pieces	2 x 3,5
✿ 1986c	MEGAMARENA variegato 🍓	S	rich in whole Italian cherries	2 x 3,5
1102	CAMEL variegato 🍓	S	with the typical taste of caramelized sugar	2 x 3,5
✿ 9941	CAMEL variegato SPECIAL SELECTION 🍓	S	top of the range with strong notes of caramelized sugar	6 x 1
✿ 1258	CASSIS variegato 🍓	S	with black current and intense colour	2 x 3,5
✿ 2126	CIOCCOARANCOTTO variegato	M	dark chocolate with citrus notes	2 x 3,5
2321	CIOCCOWAFER variegato (NUT ROCK)	S	chocolate sauce with crumbled wafer	2 x 3,5
✿ 2777	WHITE FIG variegato 🍓	S	white figs in pieces of amber color and a consistency of a rich jam	2 x 3,5
✿ 1664c	STRAWBERRY variegato 🍓	S	with first choice strawberries in pieces	2 x 3,5
1131c	BERRIES variegato 🍓	S	with first choice berries	2 x 3,5
✿ 2119	GALATELLA variegato	S	with marked white chocolate flavor	2 x 3,5
✿ 1829	GIANDUIELLA variegato	S	with the typical taste of the spreadable famous cream	1 x 13
✿ 2743	GOLOSO variegato	S	with the typical taste of the famous spreadable cream, very creamy	2 x 3,5
✿ 1987	IPERGIANDUIELLA variegato	S	with the strong taste of cocoa and hazelnuts	1 x 10
✿ 1041c	RASPBERRY variegato 🍓	S	with first choice wild raspberry	2 x 3,5
✿ 2767c	TAHITI LEMON variegato 🍓	S	the taste of lime (lemon Tahiti) green and with candied lemon peel	2 x 3,5
✿ 9956	MALAGA variegato SPECIAL SELECTION 🍓	S	very rich in Andalusian raisins flavored with rum variegato	12 x 0,4
✿ 2652C	MARACUJA variegato NEW 🍓	S	pulp of maracuja with seeds variegato	2 x 3,5
✿ 2832	FRESH MINT variegato 🍓	S	variegato with colour and taste of mint to use as it is or added	2 x 3,5
✿ 2831	HAZELNUT PREMIUM variegato with chopped hazelnut 🍓	S	with hazelnuts selected and rich in aromatic chopped hazelnuts	2 x 3,5
1036	NOCCIOLÍ variegato SPECIAL SELECTION	S	with small hazelnut meringues immersed in a gianduja sauce	2 x 5,5
✿ 1790c	PESCA ARANCIA variegato 🍓	S	fresh and delicious combination of peaches and ripe oranges	2 x 3,5
✿ 2739	PISTACCHIO variegato with grain	S	greedy pistachio sauce	2 x 3,5
2299	MILK RICE variegato	S	white chocolate sauce with puffed rice	2 x 4,2
✿ 6028	STRACCIATELLA variegato 🍓	M	traditional cover with cocoa	2 x 3,5
✿ 1988	SUPERSTRACCIATELLA variegato 🍓	M	traditional cover with cocoa enriched with pure chocolate	2 x 3,5
2966	TOFFEE variegato	S	toffee taste, the classic mou perfect accompaniment to the Salty Peanut Set	2 x 3,5
2967	TROZITOS variegato	S	sweet chocolate, with rich wafers	2 x 3,5
2037	KELLOGG'S FROSTIES variegato	S	the variegato with the famous corn flakes glazed with sugar	2 x 3,5
2063	KELLOGG'S EXTRA variegato	S	the variegato with the famous crispy oat cereal	2 x 3,5

The **VARIEGATI** of the **LINEA GOLOSA**

All variegati successful Aromitalia products, keep unchanged in the gelato crispness and fragrance of the inclusions. Free your imagination and variegate your gelato with authentic goodness.

cod.	product	using	description	packaging/kg
1446	BON BON R.. variegato	M	the typical taste of chocolate, hazelnut and wafers praline	2 x 3,5
 3090	BROWNIE variegato NEW	S	irresistible chocolate sauce rich in soft, real brownie cubes	2 x 3
1883	COFFEE BREAK variegato	M	chocolate cover with crispy sugar grains	2 x 3,5
2992	CUSTARD variegato	S	custard ripple with a delicate meringue crunch	2 x 3
 2990	CREME ROYALE variegato	S	chocolate and crunchy meringue variegato	2 x 5,5
3107	CREME de la CREME variegato NEW	S	tasty chocolate sauce enriched with a grainy meringue	2 x 5,5
2320c	DULCE DE LECHE variegato	S	the famous Argentinian cooked cream	2 x 3,5
3096	DIGESTIVE NOIR E ORANGE variegato NEW	S	a soft dark chocolate sauce with many pieces of real digestive	2 x 5,5
 246	SHORTCRUST PASTRY variegato	S	chopped shortcrust pastry in white cream	2 x 3,5
 1656	GIOTTO variegato	S	white chocolate and coconut milk cover with chopped biscuits and hazelnuts	2 x 3,5
1232	GIVE ME FIVE variegato	S	soft chocolate ripple with 5 puffed cereals (rice, wheat, buckwheat, barley, spelt)	2 x 2,5
2329	GRAN TORRONE variegato	S	with real chopped torrone	2 x 3,5
2374	GRANDE GASBY variegato	S	chocolate with pieces of cocoa biscuit gluten free	2 x 3,5
2918	+ BUONO variegato	S	milk chocolate with flaky puffs of wafers	2 x 5,5
3030	+ BUONO BIANCO variegato NEW	S	hazelnut cremino rich of crisp wafer	2 x 5,5
 1828	MERINGA variegato 	M	sauce of white chocolate taste with chopped meringue and biscuits	2 x 3,5
1036	NOCCIOLÍ variegato NEW	S	with small hazelnut meringues dipped in a gianduja sauce	2 x 3
 2868	ORONERO variegato	S	extra black chocolate with chopped original cookie	2 x 5,5
2995C	PANETTONE variegato	S	candied fruit and soft raisins variegato	2 x 5,5
 2065	PROFITTEROLES rvariegato	S	with marzipan cream puffs	2 x 3,5
2259	SCOTTISH COOKIES variegato	S	dark chocolate ripple with pieces of shortcrust pastry without gluten	2 x 5,5
3103	SNACK IT variegato NEW	S	soft caramel cremino variegation enriched with crunchy waffles	2 x 3,5
 2986	SPECULOOS variegato 	S	famous biscuit speculaas chopped as variegato	2 x 5,5
2262c	TIRAMISÚ variegato (concentrate without pieces)	S	sauce to the typical taste as coffee wet and cocoa of the dessert	2 x 4
2365	LEMON PIE variegato	S	a soft white chocolate ripple with with egg biscuit	2 x 3,5
2993	APPLE PIE variegato	S	the delicate apple cubes variegato	2 x 5,5
2897	TRES LECHES variegato	S	cooked cream milk and sugar with pieces of sponge cake variegato	2 x 3,5



The DECORATIONS

CHOPPED FOR DECORATION

cod.	product	dosage at your choice	description	packaging/kg
✿ 2379	Chopped AMARETTO		chopped selected amaretti	6 x 1
✿ 2382	Chopped CHOCOLATE COOKIES gluten free		chopped chocolate biscuits for gluten free decoration	6 x 1
2383	Chopped MERINGUE		chopped italian meringue	4 x 1
✿ 5106	Chopped HAZELNUT		chopped selected hazelnut for decoration	6 x 1
✿ 9875	Whole HAZELNUT SPECIAL VERSION		whole toasted igp hazelnut from Piemonte	6 x 1

DECORATION FRUIT

cod.	product	dosage at your choice	description	packaging/kg
✿ 5011	BLACK CHERRY whole fruit 🍒		Spanish cherries with cherry liquid	2 x 5

The ESSENTIALS

GEILAT 1%

Skinny Milk in Powder 1% mg can be used as supplement to low-fat solids of milk or as an ingredient to rebuild the 100% liquid milk.

cod. 5105 packaging/kg 15 x 1 ✿

PROLAIT 1%

Substitute skinny milk in powder 1% mg can be used as supplement of the low-fat solids of milk. It can not be used as an ingredient to reconstitute at the 100% the liquid milk. Advantages: low cost.

cod. 738 packaging/kg 8 x 2 ✿

PROCREAM 26%

Substitute of the whole milk powder 26% of of fat: the fat component is plant type and not animal. Advantages: cheaper, neutral, more shelf-life.

cod. 739 packaging/kg 8 x 2 ✿

OVOPRANTO

Mixture 50% of special sugars and egg yolk: pasteurized product, can be used in all circumstances even when cold, no further pasteurization.

cod. 5118 packaging/kg 6 x 1.25 ✿

FRUTTABELLA

Preservative solution for maintaining the fresh fruit into pieces.

cod. 2888 packaging/kg 6 x 1 ✿

BAGNA AL CAFFÈ

Liqueur based on coffee and sugar to wet ideal for dunking biscuits for tiramisù.

cod. 4070 packaging/kg 2 x 3 ✿

BAGNA ALKERMES

Ancient Tuscan ideal liquor for the preparation of high-pastry desserts including the famous trifle.

cod. 4073 packaging/kg 2 x 3 ✿

The CREAMS

These creams are suitable for use at gelato shops and for preparing confectionery specialties. Perfect for creating layered chocolate creams, they can be poured as is directly in the batch freezer or used as garnishing. In confectionery, they are ideal for creating semi-frozen desserts, pralines and fillings.

CREMA GIANDUIELLA EXTRA

The original, irresistible cream with an intense flavour of delicate hazelnuts and cocoa.

cod. 2793 packaging/kg 2 x 4




CREMA EXTRA BITTER

The range of Giandujella Extra and Galatella Extra CREAMS is now enriched with a new product: the Extra Bitter Cream, with an intense dark chocolate flavour, to be used as it is in the tub or for garnishing gelato or desserts.



cod. 2965 packaging/kg 2 x 4 

CREMA GALATELLA EXTRA

A pure white chocolate cream, with a delicate flavour, perfect for gelato shops and irreplaceable for garnishing semi-frozen desserts and pralines, poured as it is on the bottom of the cone or directly in the tub.

cod. 2886 packaging/kg 2 x 4 

THE EXTRA LUXURY RECIPES FOR CREAMS



In a pan well cooled depositing a layer ripple gelato, bring it down, then pour a layer of about 400 g (large pan ) or 300 g (small pan ) of creme and bring it down again. Continue this operation for all the layers in order to obtain a "cremino" gelato type.



MOZART EXTRALUXURY



- cod. 909 + cod. 2739
- cod. 2965 + cod. 2886

80% Crema Extra Bitter cod. 2965 + 20% Crema Galatella Extra cod. 2886

Extra Almond gelato cod. 909 +  300 /  450 g variegato Pistachio cod. 2793

veiling of variegato Pistachio cod. 2793 + pistachio powder

80% Crema Extra Bitter cod. 2965 + 20% Crema Galatella Extra cod. 2886



Extra Almond gelato cod. 909 +  300 /  450 g variegato Pistachio cod. 2793



JAMAICA EXTRALUXURY



- cod. 2396 - cod. 2395
- cod. 2965 - cod. 2886

80% Crema Extra Bitter cod. 2965 + 20% Crema Galatella Extra cod. 2886*

Jamaica Set cod. 2396 (gelato +  300 /  450 g of gelato variegato

veiling of Jamaica variegato cod. 2395

80% Crema Extra Bitter cod. 2965 + 20% Crema Galatella Extra cod. 2886

Jamaica Set cod. 2396 (gelato +  300 /  450 g of gelato variegato

*Sprinkle with cocoa powder

PRODUCTS FOR SEMIFREDDO

Transform flavoring pastes in fantastic frozen desserts with the ingredients for dessert Aromitalia.

cod.	product	dosage	description	packaging/kg
9804	MERINGA ITALIANA PRONTI SPECIAL SELECTION	300g + 150g of water	product in powder form for preparation of the famous Italian meringue	6 x 1,5
1214	SOFFICE IN PASTA PRONTI	300g + 1 l creme	paste product for the preparation of neutral taste semifreddo	2 x 4
2864	SOFFICE DRY PRONTI	200g + 1 l creme	powder product for the preparation of neutral taste semifreddo	4 x 2
7080	CUSTARD PRONTI	300g + 1 l whole milk	powder product for the preparation of custard with lemon note	6 x 1,5
639	CHARLOTTE BASE PRONTI NEW	200g + 300g milk + 1 l cream	powder product for the fast preparation of Charlotte, Parfait and Bavaresi	4 x 2
7170	CREME FOR STUFFING PRONTI NEW	300g + 1 l milk	powder product to produce cold cream suitable for fillings and stuffing	6 x 1,75

GELOGLASS

cod.	product	dosage choice	description	packaging/kg
1617	STRAWBERRY GELOGLASS		transparent glaze of red strawberry ideal for flat surfaces such as little mousse glasses and tarts	2 x 3,5
1609	LEMON GELOGLASS		transparent glaze of yellow lemon ideal for flat surfaces such as little mousse glasses and tarts	2 x 3,5
1612	NEUTRAL GELOGLASS		transparent neutral glaze ideal for flat surfaces such as little mousse glasses and tarts	2 x 3,5
1614	TRASPARENT GLAZE		neutral transparent glaze maintains transparency and lucidity at negative temperatures, ideal for frosting surfaces mirror and spherical surfaces.	2 x 3,5
1613	CHOCOLATE GLAZE		chocolate glaze keeps the color intact without opacification with opaque effect and lucidity at negative temperature, ideal for frosting flat or spherical surfaces, guarantees an always clean cut	2 x 3,5
4010	ROYAL BITTER NEW		chocolate mousse ideal for frosting cakes (sacher type) and covers	2 x 4

GREEDY PEACH CAKE RECIPE

SEMIFREDDO BASE

Ingredients:

- 1000 g fresh cream 35% m.g.
- 200 g Soft Dry Preparation cod. 2864

Mehod:

weigh and mix all the ingredients in the planetary, break down for 2 minutes, and finally assembled in planetary at medium speed.

CUSTARD

Ingredients:

- 340 g whole liquid milk
- 100 g Custard cod. 7080

Mehod:

blend with immersion blender for 2-3 minutes.

MERINGA ITALIANA

Ingredients:

- 300 g Italian Merignue 9804
- 150 g Water

Mehod:

mix the product with cold water and mount in a perfectly clean planetary and defatted at full speed for 10 minutes.

PEACH BAVARESE

Ingredients:

- 1200 g semifreddo base
- 160 g Greedy Peach Paste cod. 2124
- 440 g Custard
- 200 g cubes peaches in syrup

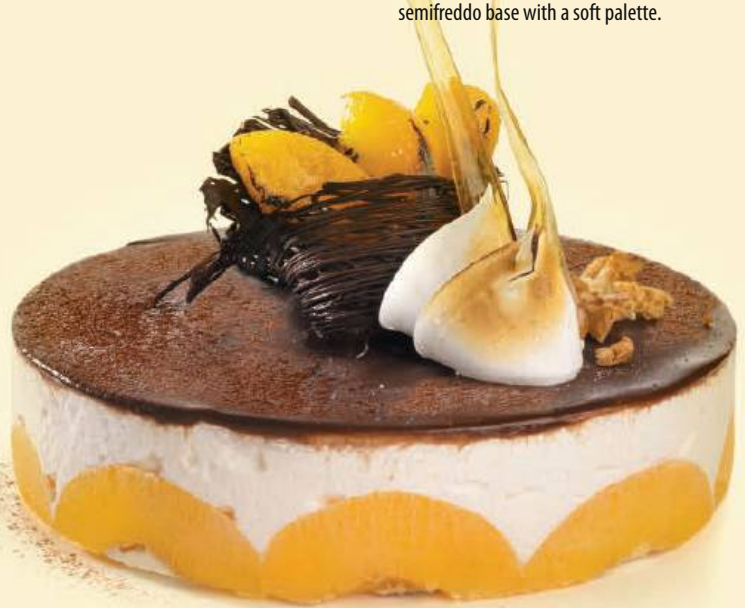
Mehod:

Mix the custard with Greedy Peach Paste cod. 2124, subsequently incorporate the semifreddo base with a soft palette.

WHIPPING THE DESSERT (for a cake of Ø 18 cm)

Method: using a ring for semifreddo with a diameter of 18 cm at the bottom to have a base of sponge cake with chocolate, then create a layer of caramelized peaches in syrup and finish the cake with the peach bavarese rippled using the Amaretto cod. 2125.

Finally add the surface a layer of cream Gianduiosa Extra cod. 2793. Garnish with flamed meringue, fan of peaches and nest in chocolate wires.



STRAWBERRY CHARLOTTE RECIPE

SEMIFREDDO BASE CHANTILLY

Ingredients:

- 1000 g fresh cream 35% m.g.
- 200 g Soft Dry Preparation cod. 2864

Mehod:

weigh and mix all the ingredients in the planetary, break down for 4 - 5 minutes, and finally assembled in planetary at medium speed.

STRAWBERRY CHARLOTTE

Ingredients:

- 340 g whole liquid milk
- 100 g Custard cod. 7080

Mehod:

blend with immersion blender for 2-3 minutes.

WHIPPING THE DESSERT (for 15 glasses of 100g)

Method: cut the strawberries into thin slices and place them in crown on the bottom of the glass. In the central part, after depositing the strawberry charlotte with sac a poche, rippling with Strawberry ripple cod. 1664C. Frosting on the surface with Strawberry Geloglass cod. 1617 and decorate with fresh strawberries cut into pink and wires of myelin.





GRANBAR line

Ingredients for preparing delicious granita, delicate cold creams and sorbets for granita machine. Fast, easy to use and successful. Newly formulated.

GRANIMIX

Fresh and refreshing granita friend of a hot summer in convenient jars to be mixed with water and then pour into the granita machine.

cod.	product	dosage	packaging/kg
1043	ACE (syrup taste)	950g + 4 l of water	4 x 0,95
1071	BLACK CHERRY (syrup taste)	950g + 4 l of water	4 x 0,95
1026	WATERMELON (syrup taste)	950g + 4 l of water	4 x 0,95
1021	ORANGE (syrup taste)	950g + 4 l of water	4 x 0,95
1038	COFFEE (syrup taste)	950g + 4 l of water	4 x 0,95
1037	STRAWBERRY (syrup taste)	950g + 4 l of water	4 x 0,95
1009	KOLA (syrup taste)	950g + 4 l of water	4 x 0,95
1022	LEMON (syrup taste)	600g + 4 l of water	6 x 0,6
1044	LOCORICE (syrup taste)	950g + 4 l of water	4 x 0,95
1040	GREEN APPLE (syrup taste)	950g + 4 l of water	4 x 0,95
1042	MELON (syrup taste)	950g + 4 l of water	4 x 0,95
1039	MINT (syrup taste)	950g + 4 l of water	4 x 0,95
1028	PEACH (syrup taste)	950g + 4 l of water	4 x 0,95

COLD CREAM

Delicate cold cream, fleshy and soft in premeasured envelope, must be added whole milk or water and then pour into the granita machine.

cod.	product	dosage	packaging/kg
2423	COFFEE	1000g + 3 l of milk	8 x 1
2641	COFFEE PREMIUM SGI	900g + 1 l of milk + 1 l of cream + 8 coffee cup	8 x 0,9
2425	CHOCOLATE	1300g + 3 l of milk	8 x 1,3
2640	ESPRESSINO PREMIUM SGI	750g + 2,5 l of milk	8 x 0,75
2424	WHITE ESPRESSINO	1000g + 2,5 l of milk	8 x 1
2426	YOGURT	1000g + 3 l of milk	8 x 1
2637	YOGURT PREMIUM SGI	800g + 3 l of milk	8 x 0,8
2638	LEMON SORBET PREMIUM SGI	1000g + 3 l of water	8 x 1
2639	SWEET LOCORICE SORBET NEW	1000g + 3 l of water or 3 l of water + 1 l of milk	8 x 1
2830	SOFT YOGURT NEW	850g + 2 l of milk	12 x 0,85

SORBETS

Creamy and full-bodied all seasons sorbets for granita machine in premeasured envelope to be mixed with water and then pour into the granita machine.

cod.	product	dosage	packaging/kg
2432	PLEASING LEMON NEW	1100g + 3 l of water	8 x 1,1
2433	GREEN APPLE	1100g + 3 l of water	8 x 1,1
2435	MELON	1100g + 3 l of water	8 x 1,1
2436	PINK GRAPEFRUIT	1100g + 3 l of water	8 x 1,1
2437	TROPICAL	1100g + 3 l of water	8 x 1,1



KAMPAI line healthy by nature

A full range of ice cream ingredients that meet the demands of those consumers particularly attentive to health aspects and calorie content. Do not give up ice cream, but choose carefully, suited to your body. Healthy products on principle.


SOY HEART

Sucrose-free, without any dairy product, with fructose. Suitable for people intolerant to dairy products.

cod.	product	dosage	description	packaging/kg
2405	COCOA SOY	1500g + 3 l of water	without milk products with cocoa taste	12 x 1,5
2406	CAPPUCCINO SOY	1500g + 3 l of water	without milk products with coffee taste	12 x 1,5
2407	COCONUT SOY	1500g + 3 l of water	without milk products with coconut taste	12 x 1,5
2408	YOGURT SOY	1500g + 3 l of water	without milk products with creamy yogurt taste	12 x 1,5
2409	TROPICAL SOY	1500g + 3 l of water	without milk products with tropical fruit taste	12 x 1,5
2410	VANILLA SOY	1500g + 3 l of water	without milk products with intense vanilla taste	12 x 1,5
2742	NEUTRAL SOY	1500g + 3 l of water	neutral base without dairy products	12 x 1,5

NATURAL BASES

lactose content of less than 0.1 g per 100g

cod.	hot	cold	product	description	packaging/kg
1848	■		BASE ALL NATURAL C for MILK	all-natural fibers that compose it help to release better taste of the finished gelato	8 x 2
1523	■	■	BASE DELATTOSATA for MILK SGI	Premeasured base for milk gelato without lactose, to produce with the addition of hot water	12 x 1,6
1527		■	VEGAN BASE F 	Premeasured base for milk gelato without lactose, to produce with the adding hot water	12 x 1,4
9022	■	■	BASE ALL NATURAL C/F for FRUIT	base for preparing fruit ice creams, without emulsifier and fat, with fibers	8 x 2

WITHOUT SIN

0% fat, 0% of sugars. For those who love their body.

cod.	product	dosage	description	packaging/kg
2461	YOGURT	1100g + 3 l of skimmed milk	creamy yogurt and sugar with the correct acid content	12 x 1,1
2462	VANILLA	1100g + 2 l of milk	delicate flavor of vanilla Bourbon without fat and sugar	12 x 1,1
2459	NEUTRAL FRUIT BASE <i>without sin</i>	1100g + 1,55 l of water + 1,3 of fruit	neutral 0% fat fruit 0% sugar gelato with fresh fruit	12 x 1,1
2648	NEUTRAL MILK BASE <i>without sin</i>	1100g + 2 l of water	neutral Milk base fat 0% 0% sugar	12 x 1,1

WITHOUT REGRET

Ingredients to make ice cream with low glycemic index perfectly consumable by diabetic people.

cod.	product	dosage	description	packaging/kg
2443	VANILLA N b.i.g. (Low glycemic index) SGI	1300g + 3 l of milk	vanilla with low glycemic index sugar	6 x 1,3
2420	STRAWBERRY N b.i.g. (Low glycemic index) SGI	980g + 800g fruit + 2 l of water	fragola with low glycemic index sugar	6 x 0,98
2421	LEMON b.i.g. (Low glycemic index) SGI	980g + 800g fruit + 2 l of water	lemon with low glycemic index sugar	6 x 0,98
2419	MILK BASE b.i.g. (Low glycemic index) SGI	1005g + 3 l of milk	milk base low glycemic index sugar	12 x 1,05
1146	FRUIT BASE b.i.g. (Low glycemic index) SGI	980g + 800g fruit + 2 l of water	fruit base low glycemic index sugar	6 x 0,98

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Aromitalia dal 1942

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PASTA NOCCIOLA SARAGUZZA

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