

# FUGAR<sup>®</sup>

— DAL 1974 —

# 20

PRODUCTS CATALOGUE

# 26

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QUALITY  
FOR EVERY TASTE



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## Our Choices

Operate on the market with correctness, COHERENCE and PROFESSIONALISM, committing ourselves every day in doing our job in COMPLIANCE with the Quality Manual and the FSSC 22000 procedures, pursuing the excellence on company efficiency.

Use exclusively no GMO (Genetically Modified Organism) raw materials derivatives.

Comply with Reg. 1333/2008 "Food Additives". Our company policy make us prefer natural colourings and NOT use azo coloring as E102 / E104 / E110 / E122 / E124 / E129. On clients request, where the natural colourings do not meet the desired requirements the customer is used to, it is available the corresponding alternative with azo colourings and label complying with Reg. 1333/2008. Those references are marked on catalogue with the symbol \*A\*.

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## Our Commitment

Offer a wide range of GLUTEN-FREE references.

Adopt severe procedures in selecting suppliers and strict controls in acceptance and during the whole production process.

Send to clients, together with sale documents, the specifications (technical/allergens sheets) of Fugar products.

Realize INFORMATIVE NOTES for clients with the aim of keeping them constantly informed and updated about normative obligations and food alerts concerning our sector.

# CERTIFICATIONS

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## HALAL CERTIFICATION

Achieved in August 2013, thanks to the authority of Halal certification, which guaranteed the compliance of our products to Islamic Shari'ah. This certification is not only the result of months of Research & Development, but above all it represents our desire of learning, interiorising the cultural heritage of our customers and our constant commitment to satisfy their needs. All Fugar staff is, first of all, a great supporter of ethical principles and of human values. Respect of cultural heritage is for us the basis of our way of doing business.



## PLANT BASED CERTIFICATION

Obtained in December 2022, the Plant Based certification represents Fugar's latest ambitious goal, as a response to an ever-increasing demand for plant-based products, requested by vegetarian, vegan or consumers who choose this type of diet. The decision to undertake a certification process by a highly-accredited external body - Bioagricert - was dictated by the desire to offer our customers the possibility of purchasing products obtained with safety and guarantee without the use and contamination of any ingredient/adjuvant/auxiliary of animal origin and which does not derive from genetically modified organisms (Reg. EC 1829/03).



## FSSC 22000 CERTIFICATION

Obtained in January 2019 by the authoritative organization DNV, FSSC 22000 - Food Safety System Certification - certification represents a powerful reference framework for the management system for food safety, an efficient way for hazard identification and management based on HACCP principles, able to optimize the efficiency and effectiveness in the agri-food safety field. FSSC 22000 certification, being also internationally recognized by GFSI - Global Food Safety Initiative - allows Fugar to obtain international recognition as reliable supplier, demonstrating its own credentials.





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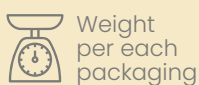
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## LEGEND



Weight  
per each  
packaging



Process  
temperature

- hot process
- cold process

PACKAGING SIZE



box



bag



tin



bucket



bag



bottle



tank



bottle



Gluten free  
product



Lactose  
free  
product



Suitable  
or certified  
Halal product



Plant based  
certified  
product



# Gelato Bases

# Gelato Bases














## BASES ENRICHED WITH MILK PROTEINS

For white and yellow gelato mixes, with Italian powdered milk.














	 WEIGHT PER EACH PACK	 PACKAGING	 METHOD OF USE					CODE
<b>CREAM</b>	3 kg	6	●	✓				40068
Hot process. Cream flavour, with vanilla pods extract.			<b>DOSAGE:</b> 38 g per 1 kg of mix base.					
<b>CREAM PLUS</b>	3 kg	6	●	✓		✓		41525
Hot process. Cream flavour, with vanilla pods extract.			<b>DOSAGE:</b> 38 g per 1 kg of mix base.					
<b>SUPERCINQUANTA</b>	3 kg	6	●	✓		✓		40305
Hot process. Milk flavour, without flavourings.			<b>DOSAGE:</b> 38 g per 1 kg of mix base.					
<b>EXPO 50</b>	3 kg	6	●	✓		✓		40653
Hot process. Milk flavour, without flavourings.			<b>DOSAGE:</b> 38 g per 1 kg of mix base.					
<b>CREAM HC</b>	3 kg	6	● ●	✓				40070
Hot/cold process. Cream flavour, with vanilla berries extract and flavourings.			<b>DOSAGE:</b> 38 g per 1 kg of mix base.					
<b>LONGARONE 50 CREAM FLAVOUR</b>	3 kg	6	● ●	✓				40866
Hot/cold process. Cream flavour.			<b>DOSAGE:</b> 40 g per 1 kg of mix base.					
<b>LONGARONE 50 MILK FLAVOUR</b>	3 kg	6	● ●	✓		✓		40306
Hot/cold process. Milk flavour, without flavourings.			<b>DOSAGE:</b> 40 g per 1 kg of mix base.					
<b>LONGARONE 50 VANILLA FLAVOUR</b>	3 kg	6	● ●	✓				40832
Hot/cold process. Vanilla flavour, with vanilla pods extract.			<b>DOSAGE:</b> 40 g per 1 kg of mix base.					
<b>SUPERPANNA</b>	3 kg	6	●	✓		✓		40814
Hot Process. Cream flavour, with vanilla pods extract.			<b>DOSAGE:</b> 75 g per 1 kg of mix base.					
<b>SUPERCENTO</b>	3 kg	6	●	✓		✓		40245
Hot process. Milk flavour, without flavourings.			<b>DOSAGE:</b> 75 g per 1 kg of mix base.					
<b>UOVOCREAM</b>	3 kg	6	●	✓				40815
Hot process. Made with pasteurized egg yolk in powder.			<b>DOSAGE:</b> 75 g per 1 kg of mix base.					
<b>BASEMIA 160</b>	3 kg	6	●	✓		✓		41437
Hot process. Milk flavour, without flavourings.			<b>DOSAGE:</b> 100 g per 1 kg of mix base.					
<b>STABILPANNA</b>	3 kg	6	●	✓				40816
Hot process. Cream flavour, with vanilla pods extract.			<b>DOSAGE:</b> 115 g per 1 kg of mix base.					
<b>BASE PARADISO</b>	4 kg	6	●	✓		✓		41536
Hot process. Milk flavour, without emulsifiers and flavourings. With fructose.			<b>DOSAGE:</b> 200 g per 1 kg of mix base.					
<b>ZOE BASE</b>	3 kg	6	●	✓		✓		41655
Hot process. Milk flavour, without emulsifiers and flavourings. With dextrose and inulin.			<b>DOSAGE:</b> 75 g per 1 kg of mix base.					
<b>BASE DEGLI ANGELI</b>	4 kg	6	●	✓		✓		41441
Hot process. Complete base. Just add milk and cream. Does not contain flavourings.			<b>DOSAGE:</b> 10 l of whole fresh milk, 2 l of fresh cream, 4 kg of base.					
<b>TACHYS BASE</b>	3 kg	6	●	✓		✓		41683
Hot process. Complete base. Just add water and cream. Does not contain flavourings.			<b>DOSAGE:</b> 534 g of water, 166 g of cream, 300 g of base.					
<b>COMPLETE B BASE</b>	4 kg	6	●	✓		✓		42094
Hot process. Complete base, without flavourings.			<b>DOSAGE:</b> 250 g of base, 630 g of milk, 120g of cream.					
<b>ORO BASE</b>	3 kg	6	● ●	✓		✓		42109
Hot/cold process. Milk flavour, without emulsifiers and flavourings. With trehalose.			<b>DOSAGE:</b> 100 g of base, 145 g of sugar, 685 g of milk, 70 g of cream.					
<b>ZETA BASE new</b>	3 kg	6	●	✓		✓		42141
Milk flavour, without added sugar.			<b>DOSAGE:</b> 250/270 g per 1 kg of mix base.					

## BASES ENRICHED WITH HYDROGENATED VEGETABLE FATS

For white and yellow gelato mixes, with Italian milk powder.

	 WEIGHT PER EACH PACK	 PACKAGING	 METHOD OF USE					CODE
<b>EUROFUGAR 100</b> Cream flavour.	3 kg	6	● ●	✓			✓	41117
		DOSAGE: 75 g per 1 kg of mix base.						
<b>EUROLATTE 100</b> Milk flavour.	3 kg	6	● ●	✓			✓	41146
		DOSAGE: 75 g per 1 kg of mix base.						
<b>INSUPERABILE 100 CREAM FLAVOUR</b> Cream flavour.	3 kg	6	● ●	✓			✓	40291
		DOSAGE: 75 g per 1 kg of mix base.						
<b>INSUPERABILE 100 MILK FLAVOUR</b> Milk flavour.	3 kg	6	● ●	✓			✓	40279
		DOSAGE: 75 g per 1 kg of mix base.						
<b>INSUPERABILE 150</b> Milk flavour.	3 kg	6	● ●	✓				40786
		DOSAGE: 115 g per 1 kg of mix base.						
<b>EUROPANNA 200</b> Cream flavour.	3 kg	6	● ●	✓			✓	41126
		DOSAGE: 150 g per 1 kg of mix base.						












## BASES FOR FRUIT GELATO

	 WEIGHT PER EACH PACK	 PACKAGING	 METHOD OF USE					CODE
<b>LONGARONE 50 FOR FRUIT</b> For fruit gelato.	3 kg	6	●	✓			✓	40066
		DOSAGE: 50 g per 1 litre of milk or water.						
<b>FRUIT F/C 50</b> Without milk and derivatives.	3 kg	6	●	✓	✓	✓	✓	41125
		DOSAGE: 50 g of base, 1 litre of water, 300 g of sugar.						
<b>FRUITFUGAR 50</b> Without milk and derivatives.	3 kg	6	●	✓	✓	✓	✓	42006
		DOSAGE: 50 g per 1 kg of mix base.						
<b>FRUIT B BASE</b> Ideal for fruit with fleshy texture.	3 kg	6	●	✓	✓	✓	✓	42092
		DOSAGE: 1 kg of base, 700 g of water, 1,8 kg of fleshy fruit.						
<b>CONCA D'ORO BASE</b> Ideal for citrus fruits.	1,2 kg	12	●	✓	✓	✓	✓	42093
		DOSAGE FOR LEMON: 1,2 kg of base, 1,450 kg of water, 850 g of lemon juice. FOR OTHER CITRUS FRUITS: 1,2 kg of base, 1 kg of water, 1,5-1,7 kg of juice.						
<b>ORO FRUIT BASE</b>	3 kg	6	●	✓	✓	✓	✓	42135
		DOSAGE: 70/100 g of base per 1 kg of mix base.						









## NEUTRAL BASE

	 WEIGHT PER EACH PACK	 PACKAGING	 METHOD OF USE					CODE
<b>NEUTRO FOR HOT PROCESS FOR GELATO</b>	1 kg	6	●	✓			✓	40372
	3 kg	6						40071
Ideal for creams gelato.		DOSAGE: 4/6 g for 1 litre of milk.						



	 WEIGHT PER EACH PACK	 PACKAGING	 METHOD OF USE					CODE
<b>NEUTRO FOR COLD PROCESS FOR GELATO</b> Ideal for fruit gelato.	1 kg	6	●	✓			✓	40373
	3 kg	6						40072
 <b>DOSAGE:</b> 4/6 g for 1 litre of milk or water.								
<b>NEUTRO HOT-COLD</b>	1 kg	6	● ●	✓	✓	✓	✓	40854
	3 kg	6						40390
 <b>DOSAGE:</b> 4/6 g for 1 litre of milk or water.								
<b>NEUTRO 2000</b>	3 kg	6	● ●	✓	✓	✓	✓	40583
 <b>DOSAGE:</b> 4/6 g for 1 litre of milk or water.								
<b>NEUTRO LINDA</b>	3 kg	6	● ●	✓	✓	✓	✓	41732
 <b>DOSAGE:</b> 5/6 g for 1 litre of milk or water.								

## IMPROVERS AND SUGARS



	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>FORZALATTE - TOP QUALITY</b> Protein integrator for gelato bases.	3 kg	6	✓			✓	41118
 <b>DOSAGE:</b> 20/30 g per 1 kg of mix base.							
<b>GLUCOGEL</b> Syrup BÈ 43 glucose based.	13 kg	2	✓	✓	✓		40986
<b>GLUCODRY</b> In powder, dehydrated glucose syrup.	3 kg	6	✓			✓	41182
 <b>DOSAGE:</b> 30/60 g per 1 litre of milk or water.							
<b>ISOMALTO</b> Isomalto E953. Ideal for artistic sugar.	5 kg	2	✓	✓	✓		40499
<b>FRUX</b> Mix of fructose and inulin. Ideal to keep the gelato creamier and soft.	3 kg	6	✓	✓	✓		41481
<b>SUGARFUGAR</b> Mix of maple syrup, agaves syrup, rice syrup and acacia honey.	6 kg	2	✓	✓	✓		41527

# Milk in Powder

in collaboration with:



The first totally Italian milk in powder, exclusively distributed in Italy by Fugar: an added value for gelatos and confectionery production in which it will be used.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>SKIMMED MILK IN POWDER - TOP QUALITY</b>	1 kg	12	✓			✓	41512
	25 kg	1					41513



# Ólvi line

# ólvi line

- It only contains emulsifiers that are naturally present in olive oil and necessary to balance gelato;
- Without allergens;
- It does not contain milk and derivatives;
- It does not contain gluten;
- It does not contain palm oil;
- It does not contain hydrogenated vegetable fats;
- It does not contain fats or ingredients of animal origin;
- Suitable for a “vegan” diet, certified PLANT BASED;
- It does not contain sucrose;
- It contains inulin, a vegetable fiber that regulates the balance of intestinal flora and helps to improve the aspect and the texture of the products;
- It is simple and quick to use, you just need to add water to ólvi®.

	WEIGHT PER EACH PACK	PACKAGING	METHOD OF USE					CODE
<b>ólvi BASE - TOP QUALITY</b>	1,1 kg	12	 ● ●	✓	✓	✓	✓	41475

It only contains fructose, sugar naturally included inside the fruit with a double sweetener power than the sucrose and therefore with a less calorie-count.

<b>ólvi - TOP QUALITY</b>	1 kg	7	● ●	✓	✓	✓	✓	41476
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Olive oil blend.

<b>ólvi KIT - TOP QUALITY</b>	5,4 kg	4	1	● ●	✓	✓	✓	✓	41477
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Complete base composed by one part in powder (ólvi base) and the other part by an olive oil blend.



**DOSAGE:** mix 1,1 kg of ólvi base, 240 g of ólvi + 2,6 l of water.

<b>ólvi FRUIT BASE - TOP QUALITY</b>	1 kg	12	● ●	✓	✓	✓	✓	41506
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<b>ólvi FRUIT - TOP QUALITY</b>	1 kg	7	● ●	✓	✓	✓	✓	41507
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Olive oil blend.

<b>KIT ólvi FRUIT- TOP QUALITY</b>	5 kg	4	1	● ●	✓	✓	✓	✓	41820
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Complete base composed by one part in powder (ólvi fruit base) and the other part by an olive oil blend with an aromatic infusion of citrus fruits (ólvi fruit).



**DOSAGE:** mix 1 kg of ólvi fruit base, 120 g of ólvi fruit + 1 l of water + 2 kg of fruit.

<b>ólvi ZETA BASE new</b>	0,9 kg	12	●	✓	✓	✓	✓	42172
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Base with no added sugar.



**DOSAGE:** mix 0,9 kg of ólvi Zeta Base, 120 g of ólvi + 2,6 l of hot water (70°).








# Pastes



# Pastes

## FLAVOURING PASTES
























Flavouring compounds enabling you to add a variety of tastes to your milk gelato and pastry creations.

	WEIGHT PER EACH PACK	PACKAGING					CODE
<b>HAZELNUT TONDA GENTILE TRILOBATA - 100% PURE - TOP QUALITY</b>	1 kg	12			✓	✓	41647
	3 kg	4			✓	✓	41488
	5,5 kg	2			✓	✓	40464
100% pure product realized exclusively with hazelnut Tonda Gentile Trilobata. Light roasting. <b>Golden medal</b> winner as best hazelnuts purée awarded by Italian Master Pastry Chefs Academy. Awarded with the <b>Quality Certificate</b> released by the Pastry Chef Ambassadors for the Italian Excellence.				<b>DOSAGE:</b> 80/100 g per 1 kg of base.			
<b>HAZELNUT TONDA GENTILE TRILOBATA 137 - TOP QUALITY</b>	5 kg	2			✓	✓	41941
100% pure product realized exclusively with hazelnut Tonda Gentile Trilobata. Dark roasting.				<b>DOSAGE:</b> 80/100 g per 1 kg of base.			
<b>HAZELNUT TONDA GENTILE TRILOBATA 144 - TOP QUALITY</b>	5 kg	2			✓	✓	41942
100% pure product realized exclusively with hazelnut Tonda Gentile Trilobata. Dark roasting.				<b>DOSAGE:</b> 80/100 g per 1 kg of base.			
<b>HAZELNUT CULTIVAR TONDA DI GIFFONI</b>	5 kg	2			✓	✓	42125
100% pure product realized exclusively with hazelnut cultivar Tonda di Giffoni.				<b>DOSAGE:</b> 80/100 g per 1 kg of base.			
<b>HAZELNUT CULTIVAR TONDA DI GIFFONI 144</b>	5 kg	2			✓	✓	42124
100% pure product realized exclusively with hazelnut cultivar Tonda di Giffoni.				<b>DOSAGE:</b> 80/100 g per 1 kg of base.			
<b>GRAN NOCCIOLA (HAZELNUT) - 100% PURE - TOP QUALITY</b>	1 kg	12			✓	✓	41648
	5,5 kg	2			✓	✓	40056
100% pure product realized with chosen hazelnuts. Dark roasting.				<b>DOSAGE:</b> 80/100 g per 1 kg of base.			
<b>GRAN NOCCIOLA (HAZELNUT) - 100% PURE - TOP QUALITY</b>	1 kg	12			✓	✓	41649
	5,5 kg	2			✓	✓	41224
100% pure product realized with chosen hazelnuts. Light roasting.				<b>DOSAGE:</b> 80/100 g per 1 kg of base.			
<b>GRAN NOCCIOLA 144</b>	5 kg	2			✓	✓	41972
100% pure product realized with chosen hazelnuts. Dark roasting.				<b>DOSAGE:</b> 80/100 g per 1 kg of base.			
<b>HAZELNUT VOLCANO</b>	5 kg	2			✓	✓	41984
100% pure product realized with chosen hazelnuts. Extra dark roasting.				<b>DOSAGE:</b> 80/100 g per 1 kg of base.			
<b>HAZELNUT - 100% PURE</b>	5 kg	2			✓	✓	41225
100% pure product. Light roasting.				<b>DOSAGE:</b> 80/100 g per 1 kg of base.			
<b>HAZELNUT - 100% PURE</b>	5 kg	2			✓	✓	40853
	10 kg	2			✓	✓	40678
100% pure product. Dark roasting.				<b>DOSAGE:</b> 80/100 g per 1 kg of base.			
<b>BITTER GIANDUIA WITH HAZELNUTS T.G.T. VARIETY - TOP QUALITY</b>	5,5 kg	2			✓	✓	40492
Made with cocoa 22/24 and hazelnut Tonda Gentile Trilobata.				<b>DOSAGE:</b> 80/100 g per 1 kg of base.			
<b>BITTER GIANDUIA</b>	5,5 kg	2			✓	✓	40053
Made with cocoa and hazelnuts.				<b>DOSAGE:</b> 80/100 g per 1 kg of base.			
<b>GIANDUIA</b>	1,2 kg	12			✓	✓	41644
	5,5 kg	2			✓	✓	40052
Made with cocoa and hazelnuts.				<b>DOSAGE:</b> 80/100 g per 1 kg of base.			
<b>WHITE GIANDUIA</b>	5,5 kg	2			✓	✓	40707
Made with hazelnut and cocoa butter.				<b>DOSAGE:</b> 100/130 g per 1 kg of base.			





























## 16 Fugar products

### FLAVOURING PASTES

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>CREME BAISER WITH HAZELNUTS T.G.T. VARIETY – TOP QUALITY</b> Bitter gianduia with roasted hazelnut quarters.	5,5 kg	2	✓	✓			40470
		DOSAGE: 150 g per 1 kg of base.					
<b>CREME BAISER</b> Gianduia with roasted hazelnut quarters.	5,5 kg	2	✓	✓	✓		40046
		DOSAGE: 150 g per 1 kg of base.					
<b>CREME BAISER – SWEET</b> Sweet gianduia with roasted hazelnut quarters.	5,5 kg	2	✓	✓	✓		40149
		DOSAGE: 200/250 g per 1 kg of base.					
<b>BAISERBLANC – TOP QUALITY</b> White gianduia with roasted hazelnut quarters	5 kg	2	✓			✓	40587
		DOSAGE: 150 g per 1 kg of base.					
<b>PISTACHIO SMERALDO® – 100% SICILIAN – 100% PURE – TOP QUALITY</b> 100% pure product. Accompanied by aflatoxins analysis certificate. <b>Golden medal</b> winner as best pistachio paste awarded by Italian Master Pastry Chefs Academy. Awarded with the <b>Quality Certificate</b> released by the Pastry Chef Ambassadors for the Italian Excellence.	3 kg	4		✓	✓		41497
	5,5 kg	2		✓	✓		40471
		DOSAGE: 70/80 g per 1 kg of base.					
<b>PISTACHIO SMERALDO® – 100% SICILIAN – 100% PURE – TOP QUALITY</b> 100% pure product without colourings. Accompanied by aflatoxins analysis certificate.	1,1 kg	12		✓	✓	✓	41664
	5,5 kg	2		✓	✓	✓	40706
		DOSAGE: 70/80 g per 1 kg of base.					
<b>PISTACHIO SMERALDO® – 100% SICILIAN – 100% PURE *A* – TOP QUALITY</b> 100% pure product. Accompanied by aflatoxins analysis certificate.	5,5 kg	2		✓	✓		41417
		DOSAGE: 70/80 g per 1 kg of base.					
<b>PISTACHIO – 100% PURE – TOP QUALITY</b> 100% pure product. Accompanied by aflatoxins analysis certificate.	3 kg	4		✓	✓		41489
	5,5 kg	2		✓	✓		40702
		DOSAGE: 70/80 g per 1 kg of base.					
<b>PISTACHIO – 100% PURE – WITHOUT COLOURINGS – TOP QUALITY</b> 100% pure product without colourings. Accompanied by aflatoxins analysis certificate.	1,1 kg	12		✓	✓	✓	41651
	5,5 kg	2		✓	✓	✓	40586
	3 kg	4		✓	✓	✓	41523
		DOSAGE: 70/80 g per 1 kg of base.					
<b>PISTACHIO – 100% PURE *A* – TOP QUALITY</b> 100% pure product. Accompanied by aflatoxins analysis certificate.	5,5 kg	2		✓	✓		41416
		DOSAGE: 70/80 g per 1 kg of base.					
<b>PURE PISTACHIO 100% PLUS</b> 100% pure product. Accompanied by aflatoxins analysis certificate.	5,5 kg	2		✓	✓	✓	41542
		DOSAGE: 70/80 g per 1 kg of base.					
<b>PISTACHIO WITH PISTACHIO GRAINS – 100% PURE – TOP QUALITY</b> 100% pure product. Accompanied by aflatoxins analysis certificate.	5,5 kg	2		✓	✓		40598
		DOSAGE: 70/80 g per 1 kg of base.					
<b>REGINA DI SABA PISTACHIO – 100% PURE – TOP QUALITY</b> 100% pure product. Accompanied by aflatoxins analysis certificate.	5,5 kg	2		✓	✓	✓	40731
		DOSAGE: 70/80 g per 1 kg of base.					
<b>LA MANCHA – SPANISH PISTACHIO – WITHOUT COLOURINGS</b> 100% pure product. Without colourings. Accompanied by aflatoxins analysis certificate.	5,5 kg	2		✓	✓	✓	42015
		DOSAGE: 70/80 g per 1 kg of base.					
<b>LA MANCHA – SPANISH PISTACHIO</b> 100% pure product. Accompanied by aflatoxins analysis certificate.	5,5 kg	2		✓	✓	✓	42021
		DOSAGE: 70/80 g per 1 kg of base.					
<b>PISTACHIO RIVIERA</b> Without colourings. Accompanied by aflatoxins analysis certificate.	5 kg	2		✓	✓	✓	42051
		DOSAGE: 70/80 g per 1 kg of base.					
<b>PISTACHIO RIVIERA – WITH COLOURINGS</b> Accompanied by aflatoxins analysis certificate.	5 kg	2		✓	✓	✓	42055
		DOSAGE: 70/80 g per 1 kg of base.					

\*A\* = AZO colourings (E102, E104, E110, E122, E124, E129). See "our choices" page 3.
























	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>FUTURE PISTACHIO</b> With colourings.	5,5 kg	2	✓	✓	✓		42137
		DOSAGE: 80/100 g per 1 kg of base.					
<b>FUTURE PISTACHIO - WITHOUT COLOURINGS</b> Without colourings.	5,5 kg	2	✓	✓	✓		42136
		DOSAGE: 80/100 g per 1 kg of base.					
<b>PURE PISTACHIO 100% WITH GRAINS</b> 100% pure product. Accompanied by aflatoxins analysis certificate.	5,5 kg	2	✓	✓	✓		40624
		DOSAGE: 70/80 g per 1 kg of base.					
<b>PISTACHIO</b>	5,5 kg	2	✓	✓	✓		40408
		DOSAGE: 80/100 g per 1 kg of base.					
<b>ALMOND - 100% PURE - TOP QUALITY</b>	1,1 kg	12	✓	✓	✓		41652
	5,5 kg	2	✓	✓	✓		40440
Product realized exclusively with top-quality almonds. <b>Golden medal</b> winner as best almond compound ingredient awarded by Italian Master Pastry Chefs Academy.		DOSAGE: 80/100 g per 1 kg of base.					
<b>ALMONDS SUAVIS new</b> 100% pure product. Product approved by AMPI, Academy of Italian Master Pastry Chefs.	5,5 kg	2	✓	✓	✓		42140
		DOSAGE: 100/150 g per 1 kg of base.					
<b>SWEET ALMOND</b> Smooth, without pieces.	3 kg	4	✓	✓	✓		41457
		DOSAGE: 80/100 g per 1 kg of base.					
<b>MANDORLONE</b> With almond grains.	5,5 kg	2	✓	✓			40496
		DOSAGE: 100/120 g per 1 kg of base.					
<b>PRALINONE - TOP QUALITY</b> Almonds and hazelnuts based product, with pieces of caramelised almonds.	5,5 kg	2	✓	✓	✓		40042
		DOSAGE: 130 g per 1 kg of base.					
<b>WALNUT</b> With grains.	1,2 kg	12	✓	✓	✓		41645
	5,5 kg	2	✓	✓	✓		40049
		DOSAGE: 80/100 g per 1 kg of base.					
<b>NOCCIOLATA AMERICANA - 100% PURE PEANUTS</b> 100% pure peanuts. Product approved by AMPI, Academy of Italian Master Pastry Chefs.	5,5 kg	2	✓	✓	✓		40460
		DOSAGE: 80/100 g per 1 kg of base.					
<b>PINOLATA</b> Pasteurized egg yolk, cocoa butter and whole pine nuts based product.	4 kg	4	✓				41274
		DOSAGE: 130 g per 1 kg of base.					
<b>BLACK SESAME</b> With black roasted sesame seeds.	3 kg	4	✓	✓	✓		41855
		DOSAGE: 100/150 g per 1 kg of base.					
<b>SPECIAL COFFEE - TOP QUALITY</b> More than 50% of arabica coffee.	1,2 kg	12	✓	✓	✓	✓	41646
	3 kg	4	✓	✓	✓	✓	40972
	5,5 kg	2	✓	✓	✓	✓	40638
		DOSAGE: 40 g per 1 kg of base.					
<b>COFFEE</b>	5,5 kg	2	✓	✓	✓		40048
		DOSAGE: 80/100 g per 1 kg of base.					
<b>MASCARPONE (TIRAMISÙ) - TOP QUALITY</b> Made with fresh mascarpone cheese, pasteurized egg yolk and fresh whole milk.	5,5 kg	2	✓				40489
		DOSAGE: 150/180 g per 1 kg of base.					
<b>TIRAMISÙ</b> Whole pasteurized egg, mascarpone cheese and coffee.	5,5 kg	2	✓				40303
		DOSAGE: 150 g per 1 kg of base.					
<b>ZABAGLIONE - TOP QUALITY</b> Pasteurized egg yolk, superior Marsala, vanilla berries extract. Without colourings.	5,5 KG	2	✓	✓			40348
		DOSAGE: 100/150 g per 1 kg of base.					
<b>SPECIAL ZABAGLIONE - TOP QUALITY</b> Pasteurized egg yolk, superior Marsala and vanilla berries extract. Natural colourings.	5,5 KG	2	✓	✓			40059
		DOSAGE: 100/150 g per 1 kg of base.					
<b>CONCENTRATED ZABAGLIONE - TOP QUALITY</b> Pasteurized egg yolk, superior Marsala, vanilla berries extract.	5,5 kg	2	✓	✓			40379
		DOSAGE: 80/120 g per 1 kg of base.					

## 18 Fugar products

### FLAVOURING PASTES











	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>EMILIAN CREAM PASTE</b> With fresh pasteurized egg yolk.	4 kg	4			✓	✓	41970
		<b>DOSAGE:</b> 130/150 g per 1 kg of base.					
<b>VANILLA "IN"</b>	1,3 kg	12			✓	✓	41654
	5,5 kg	2			✓	✓	40051
With Bourbon vanilla from Madagascar.		<b>DOSAGE:</b> 80/100 g per 1 kg of base.					
<b>VANILLA 30</b>	4 kg	4			✓	✓	41279
	5,5 kg	2			✓	✓	40667
With Bourbon vanilla from Madagascar.		<b>DOSAGE:</b> 30 g per 1 kg of base.					
<b>VANILLA 30 PLUS</b>	5,5 kg	2			✓	✓	41524
With Bourbon vanilla from Madagascar.		<b>DOSAGE:</b> 30 g per 1 kg of base.					
<b>FRENCH VANILLA</b>	4 kg	4			✓	✓	42089
With Bourbon vanilla from Madagascar.		<b>DOSAGE:</b> 30 g per 1 kg of base.					
<b>ZUPPA INGLESE</b>	5,5 kg	2			✓	✓	40022
With fresh pasteurized egg-yolk, Marsala superiore, vanilla pods extract, herbs and citrus fruits infusion.		<b>DOSAGE:</b> 100 g per 1 kg of base.					
<b>ZUPPA INGLESE EXTRACT</b>	1,5 kg	6			✓	✓	40592
Liquid flavouring extract.		<b>DOSAGE:</b> 20 g per 1 kg of base.					
<b>PANNACOTTA</b>	5,5 kg	2			✓		40878
		<b>DOSAGE:</b> 80/100 g per 1 kg of base.					
<b>CARAMEL CUSTARD</b>	5,5 kg	2			✓	✓	40007
		<b>DOSAGE:</b> 100 g per 1 kg of base.					
<b>MALAGA</b>	5,5 kg	2			✓	✓	40012
With raisins and raisins infusion.		<b>DOSAGE:</b> 100 g per 1 kg of base.					
<b>MALAGA IN</b>	5,5 kg	2			✓	✓	40151
With Sultana raisins, raisin infusion and fine Marsala.		<b>DOSAGE:</b> 100 g per 1 kg of base.					
<b>TORRONCINO</b>	1,1 kg	12			✓	✓	41653
	5,5 kg	2			✓	✓	40058
Creamy paste with nougat grains.		<b>DOSAGE:</b> 80/100 g per 1 kg of base.					
<b>NOUGAT T.T.</b>	5,5 kg	2			✓		40593
Traditional nougat in dry grains with honey, almonds, pistachios and hazelnuts.		<b>DOSAGE:</b> 100/150 g per 1 kg of product.					
<b>CUBAITA</b>	3 kg	4			✓	✓	41680
Creamy paste made with honey, almonds and pistachios. It is ideal with <b>Cubaita in grains</b> code 41686.		<b>DOSAGE:</b> 100/150 g per 1 kg of base.					
<b>AMARETTO</b>	3 kg	4			✓	✓	41455
Without pieces. With hazelnuts, almonds and cocoa.		<b>DOSAGE:</b> 80/100 g per 1 kg of base.					
<b>CROCCANTINO WITH RUM</b>	5,5 kg	2			✓	✓	40050
With fine grains of brittle.		<b>DOSAGE:</b> 80/100 g per 1 kg of base.					
<b>CASSATA DEI CAMPIONI (WITH RICOTTA CHEESE) - TOP QUALITY</b>	5,5 kg	2			✓		40942
With fresh sheep ricotta cheese, candied citron and orange peels, vanilla berries extract and lemon and orange infusion.		<b>DOSAGE:</b> 150/200 g per 1 kg of base.					
<b>CHOCOLATE</b>	5,5 kg	2			✓	✓	40364
With cocoa (61%).		<b>DOSAGE:</b> 100/120 g per 1 kg of base.					
<b>WHITE CHOCOLATE</b>	5,5 kg	2			✓	✓	41848
With cocoa butter and skimmed milk powder.		<b>DOSAGE:</b> 100/120 g per 1 kg of base.					
<b>BISCUIT PASTE - VANILLA FLAVOUR</b>	4 kg	4			✓	✓	41580
Smooth, without pieces. It is ideal with <b>Biscuit cream</b> code 41584-41582 and <b>Frollino</b> code 41788.		<b>DOSAGE:</b> 60/80 g per 1 kg of base.					

**N.B.** Both references 40593 NOUGAT T.T. and 40592 ZUPPA INGLESE EXTRACT are not creamy pastes. Fugar recommends them to enrich your creations.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>SWEET CRUST</b> Smooth, without pieces. Taste like spicy biscuit "Speculoos". It is ideal with <b>Sweet crust variegato</b> code 41792.	3 kg	4	✓			✓	41791
		<b>DOSAGE:</b> 80/100 g per 1 kg of base.					
<b>TOFFEE - TOP QUALITY</b> Mou flavour.	5,5 kg	2	✓			✓	41424
		<b>DOSAGE:</b> 150/200 g per 1 kg of base.					
<b>CINNAMON</b> Smooth, without pieces.	4 kg	4	✓	✓	✓		41261
		<b>DOSAGE:</b> 100 g per 1 kg of base.					
<b>GRAND ORANGE</b> A creamy brandy paste, distilled with wine aged for three years, vanilla pods infusion, real fruit and honey.	3 kg	4	✓	✓			41268
		<b>DOSAGE:</b> 80/100 g per 1 kg of base.					
<b>GUMMY GUMMY</b> Bubble gum flavour, pink color.	5,5 kg	2	✓	✓	✓		41568
		<b>DOSAGE:</b> 80/100 g per 1 kg of base.					
<b>GUMMY GUMMY BLU</b> Bubble gum flavour, blue color.	5,5 kg	2	✓	✓	✓		41673
		<b>DOSAGE:</b> 80/100 g per 1 kg of base.					
<b>LICORICE</b> With licorice in powder.	3 kg	4	✓	✓			41272
		<b>DOSAGE:</b> 100 g per 1 kg of base.					
<b>BLUE SEA</b> Smurf flavour.	5,5 kg	2	✓	✓			40430
		<b>DOSAGE:</b> 80/100 g per 1 kg of base.					
<b>MARRON</b> With candied chestnuts (42%).	5,5 kg	2	✓	✓	✓		40014
		<b>DOSAGE:</b> 80/100 g per 1 kg of base.					
<b>MINT</b> With mint essential oil.	5,5 kg	2	✓	✓	✓		40437
		<b>DOSAGE:</b> 50 g per 1 kg of base.					
<b>WHITE MINT</b> With peppermint essential oil. Without colourings.	4 kg	4	✓	✓			41260
		<b>DOSAGE:</b> 80/100 g per 1 kg of base.					
<b>ROSE</b> Rose flavour.	4 kg	4	✓	✓			41852
		<b>DOSAGE:</b> 80/100 g per 1 kg of base.					
<b>ROSE PLUS</b> Rose flavour.	5,5 kg	2	✓	✓	✓		41554
		<b>DOSAGE:</b> 80/100 g per 1 kg of base.					
<b>ELDERFLOWER PASTE</b> With natural elderflower.	3 kg	4	✓	✓			41913
		<b>DOSAGE:</b> 100 g per 1 kg of base.					
<b>SUSANNA</b> Enhancer cream flavour.	4 kg	4	✓	✓			41247
		<b>DOSAGE:</b> 30 g per 1 kg of white base.					

## SALTY FLAVOUR PASTES

Pure, granulated (pesto) with sweet salt from Cervia region.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>SALTY ALMOND - TOP QUALITY</b>	3 kg	4	✓	✓	✓		41579
		<b>DOSAGE:</b> 100/150 g per 1 kg of base.					
<b>SALTY HAZELNUT - TOP QUALITY</b>	3 kg	4	✓	✓	✓		41971
		<b>DOSAGE:</b> 130/150 g per 1 kg of base.					
<b>SALTY PEANUTS - TOP QUALITY</b>	3 kg	4	✓	✓	✓		41577
		<b>DOSAGE:</b> 100/150 g per 1 kg of base.					
<b>SALTY PISTACCHIO - TOP QUALITY</b> Accompanied by aflatoxins analysis certificate.	3 kg	4	✓	✓	✓		41578
		<b>DOSAGE:</b> 100/150 g per 1 kg of base.					

















A close-up photograph of a cream-colored cake, possibly a wedding cake, with a textured surface. The cake is heavily decorated with small, dark brown sprinkles. The lighting is warm and soft, highlighting the texture of the frosting and the individual sprinkles. The background is slightly blurred, focusing attention on the cake's surface.

# Complete Base Line

# Complete Base Line

## CUSTARDS

Products in powder made with freeze-dried and dehydrated ingredients, suitable for soft gelato. Cold process.

	 WEIGHT PER EACH PACK	 PACKAGING	 METHOD OF USE					CODE
<b>YUMMI CHOCOLATE</b>	1,25 kg	12	●	✓	✓	✓		42130
With a creamy and long-lasting structure, intense milk chocolate taste.		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of hot milk.						
<b>CHOCOLATE</b>	1,25 kg	12	●	✓			✓	41421
		<b>DOSAGE:</b> mix 1 bag of product with 1,25 l of water and 1,25 l of whole milk.						
<b>WHITE CHOCOLATE</b>	1,1 kg	12	●	✓			✓	41725
		<b>DOSAGE:</b> 1 bag of product with 2,5 l of whole milk and 0,5 kg of fresh cream. Pasteurize and put into gelato machine.						
<b>CHOCOLATE NEGRO AMARGO</b>	1,5 kg	12	●	✓	✓	✓	✓	41537
Dark chocolate flavour.		<b>DOSAGE:</b> emulsify with a stick blender 1,5 kg of product with 2,5 l of hot water.						
<b>CHOCOLATE NEGRO AMARGO MÁS</b>	1,6 kg	12	●	✓	✓	✓	✓	41831
Extra dark chocolate flavour.		<b>DOSAGE:</b> emulsify with a stick blender 1,6 kg of product with 2,4 kg of hot water.						
<b>CARAMEL AMBOISE</b>	1,5 kg	10	●	✓			✓	41890
Salty caramel flavour.		<b>DOSAGE:</b> mix 1 bag of product with 2,5 kg of boiling milk (or 1,25 kg of boiling water and 1,25 kg of boiling milk).						
<b>CHEESECAKE</b>	1,2 kg	12	●	✓			✓	41734
		<b>DOSAGE:</b> mix 1 bag of product with 3 l of whole milk.						
<b>MANNA</b>	1,2 kg	12	●	✓			✓	41733
It is ideal with <b>Manna cream</b> code 41737.		<b>DOSAGE:</b> mix 1 bag of product with 3 l of whole milk.						
<b>MINT</b>	1,25 kg	12	●	✓			✓	41229
		<b>DOSAGE:</b> mix 1 bag of product with 1,25 l of water and 1,25 l of whole milk.						

















## FLAVOURINGS

Flavouring products in powder.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>MASCARPONE 40</b>	2 kg	6	✓			✓	41668
		<b>DOSAGE:</b> mix 40 g per 1 kg of base or whipped cream.					
<b>TIRAMISÙ 40</b>	2 kg	6	✓			✓	42122
		<b>DOSAGE:</b> mix 40/60 g per 1 kg of base or whipped cream.					
<b>CHEESECAKE 40</b>	2 kg	6	✓			✓	42121
		<b>DOSAGE:</b> mix 40/60 g per 1 kg of base or whipped cream.					

## YOGURT & SOFT LINE

Products in powder suitable for soft gelato.

	 WEIGHT PER EACH PACK	 PACKAGING	 METHOD OF USE					CODE
<b>YOGURT</b>	0,8 kg	6			✓		✓	40699
With skimmed milk in powder and skimmed yogurt in powder.			<b>DOSAGE:</b> 30 g per 1 kg of base.					
<b>COMPLETE YOGURT</b>	1,2 kg	12	●		✓		✓	41723
With skimmed yogurt in powder.			<b>DOSAGE:</b> mix 1 bag of product with 3 l of whole milk.					
<b>YOGURT WORLD 30</b>	1,2 kg	12	●		✓		✓	41724
With skimmed milk in powder and skimmed yogurt in powder.			<b>DOSAGE:</b> 30 g per 1 kg of base.					
<b>YOGURT ALPI - TOP QUALITY</b>	1,4 kg	12			✓		✓	41509
The first product in powder made with Italian milk. With skimmed yogurt in powder.			<b>DOSAGE FOR BATCH-FREEZER:</b> mix 350 g of Yogurt Alpi with 1 l of whole milk. <b>DOSAGE FOR SOFT MACHINE:</b> mix 1 bag of Yogurt Alpi with 4,5/5 l of whole milk. (See label for detailed instructions).					
<b>EUROYOGURT</b>	1,4 kg	12			✓		✓	41128
With skimmed yogurt in powder.			<b>DOSAGE FOR BATCH-FREEZER:</b> mix 350 g of Euroyogurt with 1 l of whole milk. <b>DOSAGE FOR SOFT MACHINE:</b> mix 1 bag of Euroyogurt with 4,5/5 l of whole milk. (See label for detailed instructions).					
<b>SOFFICI DOLCEZZE - FIOR DI LATTE</b>	1,25 kg	12	● ●		✓		✓	41595
For soft-ice. With skimmed milk in powder (10%).			<b>DOSAGE FOR SOFT MACHINE:</b> mix 1 bag of product with 1 kg of fresh cream and 2,75 kg of fresh milk. (See label for detailed instructions).					
<b>CHOCOLATE SOFT</b>	1,5 kg	12			✓		✓	40889
For soft-ice. With cocoa (15%).			<b>DOSAGE:</b> mix 1 bag with 4 lt of whole milk, pour into the machine.					
<b>STRAWBERRY SOFT</b>	1,4 kg	12			✓		✓	40890
For soft-ice. With dehydrated strawberry (10%).			<b>DOSAGE:</b> mix 1 bag with 4 lt of whole milk, pour into the machine.					
<b>VANILLA SOFT</b>	1,4 kg	12			✓		✓	40893
For soft-ice. With vanilla beans extract.			<b>DOSAGE:</b> mix 1 bag with 4 lt of whole milk, pour into the machine.					

## DOSAGE 20 G

Concentrated paste with 20 g dosage.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>COFFEE</b>	3 kg	4		✓	✓		41632
<b>MINT</b>	4 kg	4		✓	✓		41718
<b>PISTACHIO</b>	3 kg	4		✓	✓		41634

# Stracciatella and Glazes

Ideal to make stracciatella gelato and for gelato parlour creations: cones, gelato on sticks, cookies and hard pieces in general.

PRODUCTS READY-TO-USE.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>STRACCIATELLA – TOP QUALITY</b> Magnum cover.	5,5 kg	2		√		√	40472
<b>STRACCIATELLA VEG</b> Vegan magnum cover.	3 kg	4	√	√	√	√	41743
<b>GLAZE</b> Chocolate flavour.	5,5 kg	2	√	√	√	√	40047
<b>COMMERCIAL GLAZE</b> Chocolate flavour.	5,5 kg	2		√	√	√	40632
<b>CHOCOLATE GLAZE</b> Chocolate flavour, with cocoa and vanilla berries extract.	3 kg	4	√	√	√	√	41454
<b>MILK-CHOCOLATE GLAZE</b> Milk-chocolate flavour.	3 kg	4		√		√	41567
<b>DAMA BIANCA GLAZE</b> White-chocolate flavour.	3 kg	4		√		√	41565
<b>ALMOND GLAZE</b> Almond flavour.	3 kg	4		√		√	41453
<b>PISTACHIO GLAZE</b> Pistachio flavour.	3 kg	4		√		√	41459



# Fruit Pastes




# Fruit Pastes














Flavourings compounds enabling you to add a variety of tastes to your fruit gelato and pastry creations.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>SOUR-CHERRY - TOP QUALITY</b> With fruit pieces. Used fruit: 100 g for 100 g of finished product.	3 kg	 4	✓	✓			40002
		<b>DOSAGE:</b> 80/100 g per 1 kg of fruit base.					
<b>SOUR-CHERRY "IN"</b> With sour cherries (30%).	5,5 kg	2	✓	✓			40836
		<b>DOSAGE:</b> 80/100 g per 1 kg of fruit base.					
<b>STRAWBERRY - TOP QUALITY</b> Used fruit: 91 g for 100 g of finished product.	3 kg	4	✓	✓			40407
		<b>DOSAGE:</b> 70/90 g per 1 kg of fruit base.					
<b>STRAWBERRY "IN"</b> With strawberries (35%).	5,5 kg	2	✓	✓	✓		40837
		<b>DOSAGE:</b> 80/100 g per 1 kg of fruit base.					
<b>STRAWBERRY "IN" PLUS new</b> With strawberries (35%).	4 kg	4	✓	✓	✓		42171
		<b>DOSAGE:</b> 80/100 g per 1 kg of fruit base.					
<b>WILD STRAWBERRY</b> With wild strawberries (30%).	3 kg	4	✓	✓			40162
		<b>DOSAGE:</b> 80/100 g per 1 kg of fruit base.					
<b>RASPBERRY - TOP QUALITY</b> Used fruit: 100 g for 100 g of finished product.	3 kg	4	✓	✓			40871
		<b>DOSAGE:</b> 80/100 g per 1 kg of fruit base.					
<b>RASPBERRY "IN"</b> With raspberries (27%).	4 kg	4	✓	✓	✓		41258
		<b>DOSAGE:</b> 80/100 g per 1 kg of fruit base.					
<b>FRUIT OF THE FOREST - TOP QUALITY</b> With fruits of the forest (strawberries, blueberries, blackberries and raspberries). Used fruit: 100 g for 100 g of finished product. With fruit pieces.	3 kg	4	✓	✓			40565
		<b>DOSAGE:</b> 80/100 g per 1 kg of fruit base.					
<b>FRUIT OF THE FOREST "IN"</b> With fruits of the forest (27%) (blueberries, blackberries, strawberries and raspberries).	5,5 kg	2	✓	✓	✓		40888
		<b>DOSAGE:</b> 80/100 g per 1 kg of fruit base.					
<b>STRAWBERRY GRAPES</b> With dehydrated grapes juice. Suitable for pastry.	4 kg	4	✓	✓			41871
		<b>DOSAGE:</b> 100 g for each kg of product.					
<b>BANANA</b> Without pieces. With banana puree (20%).	3 kg	4	✓	✓	✓		40005
		<b>DOSAGE:</b> 80/100 g per 1 kg of white base.					
<b>COCONUT</b> With coconut (30%).	5,5 kg	2	✓	✓			40006
		<b>DOSAGE:</b> 80/100 g per 1 kg of white base.					
<b>COCONUT "IN"</b> With coconut (22%).	5,5 kg	2	✓	✓			40920
		<b>DOSAGE:</b> 80/100 g per 1 kg of white base.					
<b>LEMON</b> With natural lemon flavouring. Used fruit: 87 g for 100 g of finished product.	3 kg	4	✓	✓			40011
		<b>DOSAGE:</b> 80/100 g per 1 kg of fruit base.					
<b>PEACH - TOP QUALITY</b> Used fruit: 100 g for 100 g of finished product.	3 kg	4	✓	✓			40019
		<b>DOSAGE:</b> 80/100 g per 1 kg of fruit base.					
<b>MANGO ALPHONSO</b> With mango Alphonso puree (35%).	3 kg	4	✓	✓	✓		42091
		<b>DOSAGE:</b> 20/70 g per 1 kg of fruit base.					

## COMPLETE BASE LINE – FRUIT

Products in powder made with freeze-dried and dehydrated ingredients, suitable for soft gelato.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>STRAWBERRY</b>	1,25 kg	12	✓	✓			41120
		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					
<b>YUMMI STRAWBERRY</b>	1,25 kg	12	✓	✓	✓		42034
With new generation fibres.		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					
<b>CHERRY</b>	1,25 kg	12	✓	✓	✓		41237
		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					
<b>MULBERRY</b>	1,25 kg	12	✓	✓			41166
		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					
<b>BLUEBERRY</b>	1,25 kg	12	✓	✓	✓		41168
		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					
<b>FRUIT OF THE FOREST</b>	1,25 kg	12	✓	✓	✓		41122
		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					
<b>STRAWBERRY GRAPES</b>	1,25 kg	12	✓	✓			41864
Strawberry grapes flavour.		<b>DOSAGE:</b> mix 1 bag of product with 2,5 kg of water.					
<b>LEMON "A &amp; B"</b>	1 kg	3+3	✓		✓		40700
		<b>DOSAGE:</b> 10 g of product "A", 10 g of product "B", 400/450 g of sugar, 1 l of water (or 0,5 l of water and 0,5 l of milk).					
<b>LEMON "B"</b>	1 kg	6	✓	✓	✓		40907
		<b>DOSAGE:</b> 10 g per 1 kg of fruit base.					
<b>LEMON</b>	1,25 kg	12	✓	✓	✓		41119
		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					
<b>YUMMI LEMON</b>	1,25 kg	12	✓	✓	✓		42033
With new generation fibres.		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					
<b>LIMONBELLO</b>	1,25 kg	12	✓	✓	✓		40041
Lemon liqueur flavour.		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					
<b>TANGERINE</b>	1,25 kg	12	✓	✓			41167
		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					
<b>PINK GRAPEFRUIT</b>	1,25 kg	12	✓	✓			41129
		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					
<b>PINEAPPLE</b>	1,25 kg	12	✓	✓	✓		41165
		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					
<b>BANANA</b>	1,25 kg	12	✓		✓		41143
		<b>DOSAGE:</b> mix 1 bag of product with 2,2 l of water.					
<b>COCONUT</b>	1,25 kg	12	✓		✓		41145
		<b>DOSAGE:</b> mix 1 bag of product with 2,2 l of water.					

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>MANGO</b>	1,25 kg	12	✓	✓	✓		41302
		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					
<b>YUMMI MANGO</b>	1,25 kg	12	✓	✓	✓		42110
With new generation fibres.		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					
<b>MARACUJA</b>	1,25 kg	12	✓	✓	✓		41303
		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					
<b>MELON</b>	1,25 kg	12	✓	✓	✓		41141
		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					
<b>APPLE</b>	1,25 kg	12	✓	✓	✓		41238
		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					
<b>PEAR</b>	1,25 kg	12	✓	✓	✓		41239
		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					
<b>PEACH</b>	1,25 kg	12	✓	✓			41121
		<b>DOSAGE:</b> mix 1 bag of product with 2,5 l of water.					



A close-up photograph of several chocolate-covered swirls. The swirls are made of a light-colored, possibly vanilla or white chocolate, base. They are coated in a dark, glossy chocolate. A vibrant red drizzle, likely a fruit or berry sauce, is artfully drizzled over the chocolate, creating a striking contrast. The background is dark, making the white and red elements stand out.

# Variegato Swirls

# Variegato/Swirls

## CREAMY VARIEGATO

To variegate, fill and personalize gelato, cakes, semifreddo, mousse and pralines.




PRODUCTS READY-TO-USE.

	WEIGHT PER EACH PACK	PACKAGING						CODE
<b>HAZELNUT &amp; COCOA CREAM</b>	6 kg	2				✓		40870
	12 kg	2				✓	✓	40038
Smooth and dense cream made with excellent raw materials and noble vegetable oil as the sunflower seeds oil. Ideal for crêpes, fillings and gelato, suitable also for baking.								
<b>NONNA LELLA</b>	3 kg	4				✓	✓	41762
	6 kg	2				✓	✓	41519
Hazelnut and cocoa cream. Without milk and derivatives, it contains only noble fats and raw brown sugar.								
<b>CIOCCOLOCA</b>	6 kg	2				✓	✓	41384
Hazelnut and chocolate cream. At room temperature is ideal to fill gelato cones and waffles. Put in gelato tray and it becomes an excellent gelato flavour to put on gelato cones and cups.								
<b>IORELLA</b>	6 kg	2				✓	✓	40778
	12 kg	2				✓	✓	40763
With cocoa and chosen hazelnuts. Smooth and dense product. Ideal for crêpes, fillings and gelato.								
<b>RICHARD</b>	5,5 kg	2				✓	✓	40307
Hazelnut and cocoa cream with caramelised hazelnut grains.								
<b>RICHARD WITH WAFER</b>	5 kg	2				✓	✓	42054
Hazelnut and cocoa cream with caramelised hazelnut grains and wafer.								
<b>MISTER B</b>	6 kg	2					✓	41387
Hazelnut and cocoa cream with mignon puff.								
<b>TOOTTER</b>	5,5 kg	2					✓	41235
Hazelnut and cocoa cream with biscuit rings.								
<b>GRAIN BUN VARIEGATO</b>	4 kg	2					✓	41851
Hazelnut and cocoa cream with puffed cereals.								
<b>VARIEGATO WAFER</b>	4,5 kg	2				✓	✓	41787
Cream with fat-reduced cocoa, hazelnuts and crumbled wafer.								
<b>CUBANA</b>	6 kg	2				✓	✓	40914
Hazelnut, cocoa and coffee cream.								
<b>CRICKS</b>	5,5 kg	2				✓	✓	41243
Hazelnut and white chocolate cream with caramelised hazelnut grains.								
<b>SWEET MOON</b>	6 kg	2				✓	✓	41228
Hazelnut and white chocolate cream.								
<b>HAZELNUT CREAM - TOP QUALITY</b>	3 kg	4				✓	✓	41388
Smooth cream, with hazelnuts (27%).								
<b>HAZELNUT CREAM WITH CARAMELISED HAZELNUT GRAINS - TOP QUALITY</b>	3 kg	4				✓	✓	41389
<b>HAZELNUT</b>	3 kg	4				✓	✓	41760
Hazelnut cream without milk and derivatives, with hazelnuts (36%).								









## 30 Fugar products

### CREAMY VARIEGATO

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>VARIEGATO NOCCIOLÙ</b> Smooth hazelnut cream, with hazelnuts (20%).	5,5 kg	2		✓		✓	41806
<b>VARIEGATO FRU FRU</b> Hazelnut cream with pieces of wafer.	4,5 kg	2		✓		✓	41807
<b>PISTACHIO CREAM</b> Smooth cream, with pistachios (31%).	3 kg	4		✓		✓	41310
<b>NOBILE</b> Smooth pistachio cream, without milk and milk derivatives, with pistachios (33%).	1,2 kg	12		✓	✓	✓	41755
	3 kg	4		✓	✓	✓	41761
	6 kg	2		✓	✓	✓	41965
	10 kg	2		✓	✓	✓	42008
<b>PISTACHIO CREAM WITH CARAMELISED PISTACHIO GRAINS - TOP QUALITY</b>	3 kg	4		✓			41314
<b>PISTACHIO CREAM WITH CARAMELISED PISTACHIO GRAINS PLUS</b> With pistachios (23%) and pistachio grains (16%).	3 kg	4		✓		✓	41357
<b>PREZIOSO</b> Pistachio cream with caramelised pistachio grains, without milk and derivatives.	3 kg	4		✓	✓	✓	41764
	6 kg	2		✓	✓	✓	42009
	10 kg	2		✓	✓	✓	42010
<b>BLANCO</b> Smooth almond cream. Without milk and milk derivatives, with sweet almonds (28%).	3 kg	4		✓	✓	✓	41758
<b>SALAI CREAM</b> Almond cream with CARAMELISED almonds grains.	3 kg	4		✓	✓	✓	41915
<b>ALMOND&amp;COCONUT ZETA new</b> Coconut and almond cremino, with no added sugar.	5,5 kg	2		✓	✓	✓	42177
<b>ZABAGLIONE CREAM</b> Cream with pasteurized egg yolk and aged Marsala wine.	4 kg	4		✓			41919
<b>SALTY CARAMEL</b> Cream with concentrated sugared milk, caramelised sugar and sweet sea salt from Cervia.	6 kg	2		✓		✓	41849
<b>CRUNCHYTELLA</b> Salted caramel cream with roasted peanuts in pieces. It is ideal as a crunchy variegato for gelato, soft glaze or insert for semifreddo and gelato on sticks.	5 kg	2		✓	✓	✓	41946
<b>CREMA DE SOL</b> Milk cream - dulce de leche, with concentrated sugared milk.	4 kg	4		✓		✓	41321
<b>DOLCE SORRISO</b> Cappuccino flavour cream with caramelised puffed rice.	5 kg	2				✓	41249
<b>BISCUIT CREAM - VANILLA FLAVOUR</b> Cream with crumbled biscuits.	5 kg	2		✓		✓	41582
<b>COCOA BISCUIT CREAM</b> Cream with crumbled biscuits.	5 kg	2		✓		✓	41584
<b>VARIEGATO FROLLINO</b> Cream with cocoa shortbreads pieces.	5 kg	2		✓		✓	41788
<b>CHOCO BLACK DUST</b> Cremino with dark cocoa biscuit dust.	5 kg	2		✓		✓	42090









	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>SWEET CRUST VARIEGATO</b> Taste like spicy biscuit "Speculoos", without pieces.	3 kg	4		✓		✓	41792
<b>BELGIAN COOKIES</b> Cremino with caramel biscuit without pieces.	3 kg	4		✓		✓	42088
<b>MANNA CREAM</b> Cream with concentrated sugared milk and mannitol. It is ideal with <b>Manna in powder</b> code 41733.	3 kg	4		✓		✓	41737

## FRUIT VARIEGATO/SWIRLS

To variegate, fill and personalize gelato, cakes, semifreddo, mousse and pralines.


### PRODUCTS READY-TO-USE.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>ORANGE CREAM WITH CANDIED ORANGE SLICES</b>	4 kg	4		✓	✓	✓	41886
<b>FIOR DI PESCARANCIO</b> Orange cream with peach small cubes.	4 kg	4		✓	✓	✓	42156
<b>SOUR-CHERRY</b> With sour-cherries (30%).	5,5 kg	2		✓	✓		41771
<b>FIOR DI AMARENA</b> With whole sour-cherries (30%).	4 kg	4		✓	✓	✓	42099
<b>SPAGNOLA OF SOUR-CHERRIES</b> Sour-cherry cream with whole fruit pieces (36%).	4 kg	4	✓	✓	✓	✓	40652
<b>STRAWBERRY</b> With strawberries (31%).	5,5 kg	2		✓	✓		40203
<b>FIOR DI FRAGOLINA</b> With whole little semi candied strawberries (25%) and strawberries (11%).	5 kg	2		✓	✓	✓	42102
<b>FRUITS OF THE FOREST</b> Cream with fruit of the forest (blueberries, blackberries, raspberries and strawberries) (30%). With whole fruit pieces.	5,5 kg	2		✓	✓	✓	40582
<b>THE APPLE OF SIN</b> A natural chili pepper flavoured cream with real apple pieces.	5,5 kg	2		✓	✓	✓	41923
<b>CARAMELISED FIGS</b> With figs (27%).	3 kg	4		✓	✓	✓	41306
<b>CARAMELISED FIGS WITH PIECES</b> Cremino with figs pieces (27%).	4 kg	4		✓	✓	✓	42044
<b>FIOR DI MANGO</b> Cremino with mango pieces (25%).	4 kg	4		✓	✓	✓	42106
<b>FIOR DI EXOTIC new</b> With tropical fruit juice and pulp.	4 kg	4		✓	✓	✓	42142
<b>HONEY APRICOTS</b>	3 kg	4		✓	✓	✓	41313
<b>HONEY STRAWBERRIES</b>	3 kg	4		✓	✓		41307
<b>HONEY STRAWBERRIES PLUS</b>	3 kg	4		✓	✓	✓	41541
<b>GRAPPA PEARS</b>	3 kg	4		✓	✓		41316

## GUSTOSÉ LINE

Creamy swirls ideal for marbling, filling, and layered tubs of gelato.

PRODUCTS READY-TO-USE.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>DARKOSÉ</b> With fat-reduced cocoa powder (23%). Dark chocolate taste.	5,5 kg	2	✓	✓	✓	✓	41969
<b>DARKOSÉ ROCK</b> Dark chocolate taste, with biscuit grains.	5,5 kg	2		✓		✓	42058
<b>CIOKKOSÉ</b> With fat-reduced cocoa powder and hazelnuts. Cocoa and hazelnut taste.	5,5 kg	2		✓		✓	41974
<b>BIANCOSÉ</b> With skimmed milk powder (17,5%). White chocolate taste.	5,5 kg	2		✓		✓	41973
<b>BIANCOSÉ PINK ROCK new</b> White chocolate flavour with crunchy raspberry pieces.	5,5 kg	2		✓		✓	42168
<b>PINKOSÉ new</b> Raspberry flavour.	5,5 kg	2	✓	✓	✓	✓	42169
<b>PISTACCHIOSÉ</b> Pistachio taste.	5,5 kg	2	✓	✓	✓	✓	41967
<b>PISTACCHIOSÉ ROCK</b> Pistachio taste, with CAMELISED pistachio grains.	5,5 kg	2	✓	✓	✓	✓	42053
<b>PRALINOSÉ</b> Hazelnut praline variegato, with CAMELISED hazelnut grains.	5,5 kg	2	✓	✓	✓	✓	42059
<b>SALTY PEANUTOSÉ new</b> Salty peanuts pesto flavour.	5,5 kg	2	✓	✓	✓	✓	42170
<b>GOLDOSÉ</b> With sweet sea salt from Cervia. Salty caramel taste.	5,5 kg	2	✓	✓	✓	✓	41968
<b>CASTAGNOSÉ</b> Chestnut taste.	5,5 kg	2		✓		✓	42012





# Chocolate Line

# Chocolate Line

## CHOCOLATE

From the finest cocoas to the highest-quality chocolates.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>MOON</b> White chocolate. Min. cocoa: 28%, min. dry milk solids: 22%, total fat: 36%.	3,7 kg	2		✓		✓	41996
<b>AURIGA</b> White chocolate. Min. cocoa: 32%, min. dry milk solids: 22,3%, total fat: 40%.	3,7 kg	2		✓		✓	41997
<b>ORION</b> White chocolate with caramel. Min. cocoa: 30,4%, min. dry milk solids: 28,3%, total fat: 36%.	3,7 kg	2		✓		✓	42004
<b>EARTH</b> Milk chocolate. Min. cocoa: 41,3%, min. dry milk solids: 23,9%, total fat: 35%.	3,7 kg	2		✓		✓	41999
<b>SIRIUS</b> Milk chocolate. Min. cocoa: 33,6%, min. dry milk solids: 20,8%, total fat: 36%.	3,7 kg	2		✓		✓	41998
<b>JUPITER</b> Dark chocolate. Min. cocoa: 54,5%, total fat: 36,6%.	3,7 kg	2		✓		✓	42000
<b>HERCULES</b> Extra dark chocolate. Min. cocoa: 64%, total fat: 40,7%.	3,7 kg	2		✓		✓	42001
<b>SAO TOMÉ</b> Single-origin dark chocolate. Min. cocoa: 70%, total fat: 39%.	3,7 kg	2		✓		✓	42002
<b>SANTO DOMINGO</b> Single-origin dark chocolate. Min. cocoa: 70%, total fat: 42%.	3,7 kg	2		✓		✓	42003
<b>COCOA MASS</b> Cacao paste, intense taste. Total fat: 53%.	3,7 kg	2		✓		✓	42005







## PRALINE

Dried fruit grains coated with CARMELISED sugar.  
They enrich your pastry, gelato and chocolate creations.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>HAZELNUT PRALINE</b> With hazelnut (60%). Awarded with the <b>Quality Certificate</b> released by the Pastry Chef Ambassadors for the Italian Excellence.	3 kg	4		✓	✓	✓	42048
<b>PISTACHIO PRALINE</b> With pistachios (60%). Product approved by AMPI, Academy of Italian Master Pastry Chefs.	3 kg	4		✓	✓	✓	42049

## STABILCIOK

Powdered product, ideal for chocolate mousses and chocolate desserts.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>STABILCIOK</b>	3 kg	6		✓		✓	42050

# Flan & Quenelle




# Flan

Flavouring paste to realize a flan for the gelato case. **Pasteurization is not necessary.**  
Thanks to its creamy texture it can be kept in the gelato tub and served with cones or cups;  
it's also indicated to realize spoon cakes.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>GIANDUIA-FLAN</b> Hazelnut and chocolate flavour.	6 kg	2	✓		✓		41474
		<b>DOSAGE FOR ONE GELATO TRAY:</b> mix 3 kg of product with 2,5 l of whole milk.					
<b>ROCK-FLAN</b> Hazelnut and cocoa flavour with caramelised hazelnut grains.	6 kg	2	✓		✓		41472
		<b>DOSAGE FOR ONE GELATO TRAY:</b> mix 3 kg of product with 2,5 l of whole milk.					
<b>TARTU-FLAN</b> Hazelnut, cocoa and coffee flavour.	6 kg	2	✓		✓		41473
		<b>DOSAGE FOR ONE GELATO TRAY:</b> mix 3 kg of product with 2,5 l of whole milk.					

# Quenelle

A creation, with a velvety texture and inspired by the natural French semifreddo, finally joins our productions.  
Thanks to Quenelle you can create very glamour and attractive trays of assembled product, and fill them over the brims without using vegetable fats or a surplus of emulsifiers.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>QUENELLE</b>	3 kg	6	✓		✓		41639
		<b>DOSAGE:</b> mix 250-280 g of product with 1 l of fresh cream and whip in planetary. Add flavoured pastes to obtain different flavours.					

















# Mousse and Semifreddo







# Mousse and Semifreddo

## MOUSSE







Products in powder ideal to realize mousse. Easy and quick realization.  
Negative temperature is necessary only for long preservation.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>COFFEE MOUSSE</b>	3 kg	6	✓	✓	✓		40374
With coffee (4%).		<b>DOSAGE:</b> 370 g of Coffee Mousse, 1 litre of fresh cream and 350 g of water.					
<b>CIOCCO MOUSSE</b>	3 kg	6	✓	✓	✓		40346
With cocoa (29%).		<b>DOSAGE:</b> 425 g of Ciocco Mousse, 1 litre of fresh cream and 500 g of water or milk.					
<b>STRAWBERRY MOUSSE</b>	3 kg	6	✓	✓	✓		40351
With dehydrated strawberry (6%).		<b>DOSAGE:</b> 300 g of Strawberry Mousse, 1 litre of fresh cream and 400 g of water.					
<b>FRUIT OF THE FOREST MOUSSE</b>	3 kg	6	✓	✓	✓		40434
With dehydrated fruits of the forest (raspberry, strawberry, blueberry and blackberry) (5%).		<b>DOSAGE:</b> 340 g of Fruits of the Forest Mousse, 1 litre of fresh cream and 400 g of water.					
<b>PEACH MOUSSE</b>	3 kg	6	✓	✓	✓		40376
With dehydrated peach (1%).		<b>DOSAGE:</b> 325 g of Peach Mousse, 1 litre of fresh cream and 400 g of water.					
<b>LEMON MOUSSE</b>	3 kg	6	✓	✓	✓		40259
With dehydrated lemon juice (1%).		<b>DOSAGE:</b> 300 g of Lemon Mousse, 1 litre of fresh cream and 350 g of water.					
<b>YOGURT MOUSSE</b>	3 kg	6	✓		✓		40278
With skimmed yogurt powder (3%).		<b>DOSAGE:</b> 300 g of Yogurt Mousse, 1 litre of fresh cream and 400 g of water.					
<b>NEUTRA MOUSSE</b>	3 kg	6	✓		✓		42113
Neutral taste.		<b>DOSAGE:</b> 300g of "Neutra Mousse", 400 g of water/ milk (40°C approx.), 1 kg of fresh cream and flavoring paste as needed in the recommended dosages.					

## SEMIFREDDO



	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>SUPERSEMIFREDDO</b>	9 kg	2	✓				40704
Compound ingredient in paste, neutral with pasteurized egg yolk and whole milk. Ideal to realize soft and thick semifreddo allowing an immediate tasting even if kept at negative temperature (-20°). <b>Yellow base</b> for semifreddo.							
<b>BIANCHERÒ</b>	3 kg	6	✓		✓		41430
Compound ingredient in powder specific for the preparation of soft texture cakes and semifreddo even at low temperatures. Polyvalent neutral base. Recommended also for gelato maker pastry, gelato on sticks and cookies. <b>White base</b> for semifreddo.							
<b>BIANCHERÒ IN PASTE new</b>	1,2 kg	12	✓		✓		42153
Compound ingredient in paste specific for the preparation of soft texture cakes and semifreddo even at low temperatures. Polyvalent neutral base. Recommended also for gelato maker pastry, gelato on sticks and cookies. <b>White base</b> for semifreddo.							
<b>BIANCHERÒ VEGAN</b>	3 kg	6	✓	✓	✓	✓	41779
Compound ingredient in powder. Specific for the preparation of cakes and semifreddo, puddings, chocolate, dessert, gelato on sticks and mousse 100% vegan.							

## MOUSSE AND SEMIFREDDO STABILIZERS

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>STABILIZER FOR MOUSSE</b>	3 kg	6		✓		✓	40119

Ideal for mousse, semifreddo, whipped cream and custard. Neutral.

## SPOON DESSERT

	 WEIGHT PER EACH PACK	 PACKAGING					CODE	
<b>CHOCOLATE PUDDING</b>	1,44 kg	12		✓	✓		41619	
Compound ingredient in powder to realize chocolate pudding.			<b>DOSAGE:</b> 240 g of product and 1 l of whole milk. (See label for detailed instructions).					
<b>CRÈME BRÛLÉE</b>	1,44 kg	12		✓			41621	
Compound ingredient in powder to realize crème brûlée.			<b>DOSAGE:</b> 180 g of product, 500 g of fresh cream and 500 g of whole milk. (See label for detailed instructions).					
<b>PANNACOTTA</b>	3 kg	6		✓			40345	
Compound ingredient in powder. Ideal to realize semifreddo and puddings.			<b>DOSAGE:</b> 200 g of product, 500 g of fresh cream and 500 g of whole milk. (See label for detailed instructions).					

## PRINCETON GLAZES







	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>PRINCETON - TOP QUALITY</b>	6 kg	2		✓			41290

Special dark chocolate covering ideal to realize profiteroles, truffles and semifreddo.  
Product ready-to-use. At negative temperature (-18°) it keeps soft, creamy and compact texture.

## GLAZES IN PASTE

Special smooth glazes ideal to glaze, variegate, fill and decorate both at positive and negative temperature. They remain soft, creamy and shiny.





PRODUCTS READY-TO-USE.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>STRAWBERRY</b>	4 kg	4		✓	✓		40320
<b>RASPBERRY</b>	4 kg	4		✓	✓		40323
<b>CARAMEL</b>	4 kg	4		✓	✓		40341

## EXTRA SHINE GLAZES

Special gelatines without pieces, ready-to-use. Ideal to glaze at negative temperature, variegate and decorate.

TRANSPARENT AND SHINY PRODUCTS, READY-TO-USE.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>NEUTRA EXTRA SHINE – TOP QUALITY</b> Neutral taste, transparent colour.	4 kg	4		✓	✓	✓	41469
<b>STRAWBERRY EXTRA SHINE – TOP QUALITY</b> Strawberry taste.	4 kg	4		✓	✓		41464
<b>STRAWBERRY EXTRA SHINE PLUS</b> With strawberry juice.	4 kg	4		✓	✓	✓	41558
<b>RASPBERRY EXTRA SHINE – TOP QUALITY</b> Raspberry taste, with small seeds.	4 kg	4		✓	✓	✓	41465
<b>BLUEBERRY EXTRA SHINE – TOP QUALITY</b> Blueberry taste, midnight blue colour.	4 kg	4		✓	✓	✓	41914
<b>FRUITS OF THE FOREST EXTRA SHINE – TOP QUALITY</b> Fruits of the forest taste with blueberries, blackberries, strawberries and raspberries. Bordeaux colour.	4 kg	4		✓	✓	✓	41920
<b>ORANGE EXTRA SHINE – TOP QUALITY</b> Orange taste.	4 kg	4		✓	✓		41466
<b>CARAMEL EXTRA SHINE – TOP QUALITY</b> Caramel taste.	3 kg	4		✓	✓		41467
<b>MANGO EXTRA SHINE – TOP QUALITY</b> A bright yellow-orange colour with only natural food colourings.	4 kg	4		✓	✓	✓	41978







SHINY PRODUCTS, READY-TO-USE.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>CIOK EXTRA SHINE – TOP QUALITY</b> Dark chocolate flavour.	4 kg	4		✓		✓	41323
<b>CIOKBLANC EXTRA SHINE – TOP QUALITY</b> White chocolate flavour.	4 kg	4		✓		✓	41324
<b>PISTACCHIO EXTRA SHINE – TOP QUALITY</b> Pistachio flavour.	4 kg	4		✓			41326

## REAL COVER GLAZES

Special smoothy glazes, without pieces and ideal to glaze at negative temperature.

COVERING A PRODUCT WITH A MATT FINISHING, READY-TO-USE.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>REAL COVER CIOK – TOP QUALITY</b> Dark chocolate flavour, with dark chocolate and cocoa butter.	4 kg	4		✓		✓	41562











# Pastry Line

# Pastry Line

## PANDIS AND CRUMBLE







Complete mix for classic sponge cakes. Easy and quick realization.

COOKIES CRUMBLE, READY-TO-USE.






	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>CLASSIC PANDIS</b> Classic flavour.	3 kg	6				✓	41130
		<b>DOSAGE:</b> 1 kg Classic Pandis, 450 g whole egg, 100 g cold water. (See label for detailed instructions).					
<b>CHOCOLATE PANDIS</b> Chocolate flavour.	3 kg	6				✓	40996
		<b>DOSAGE:</b> 1 kg Ciocco Pandis, 450 g whole egg, 100 g cold water. (See label for detailed instructions).					
<b>CLASSIC CRUMBLE</b> It is an excellent substitute for sponge cake and shortcrust pastry etc. Vanilla cookie flavour.	3 kg	2		✓		✓	41987
<b>CARAMEL CRUMBLE</b> It is an excellent substitute for sponge cake and shortcrust pastry etc. Caramel cookie flavour.	3 kg	2		✓		✓	41988
<b>CHOCO CRUMBLE</b> It is an excellent substitute for sponge cake and shortcrust pastry etc. Choco cookie flavour.	3 kg	2		✓		✓	42045
<b>LEMON CRUMBLE new</b> It is an excellent substitute for sponge cake and shortcrust pastry etc. Lemon biscuit flavour.	3 kg	2		✓		✓	42176
<b>PINK CRUMBLE new</b> It is an excellent substitute for sponge cake and shortcrust pastry etc. Raspberry biscuit flavour.	3 kg	2		✓		✓	42175

## NEUTRAL BASE FOR BRITTLE

A neutral and versatile powder base, ideal to prepare not only brittle bites but also waffles for semifreddo, gelato decorations, energy bars, cannoli, etc...

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>NEUTRAL BASE FOR BRITTLE</b> It can be used neutral or it can welcome the addition of nuts, sesame seeds, cocoa or coffee.	3 kg	6		✓		✓	41928

## COCONUT







	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>GRATED COCONUT</b> 100% pure natural coconut from Sri Lanka.	4 kg	2		✓	✓	✓	40983

## FILLINGS FOR PRALINE

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>PRALIPIENO</b>	5 kg	2		✓		✓	41288
Neutral ganache to personalize at will.							
 <b>DOSAGE:</b> add 100 g of flavoured paste per each kg of product.							
<b>CHOCO GANACHE WHITE new</b>	5 kg	2		✓		✓	42100
Neutral ganache ready to use or to flavor with the desired taste. Ideal for stuffings, fillings and pastry decorations.							













## FUGAR FILL

Cream fillings, high spreadable, ready-to-use and ideal after baking for filling croissants, crêpes and cakes; excellent to aromatize custard or for decorating biscuits and cakes.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>HAZELNUT FILL</b>	5,5 kg	2		✓		✓	42114
Hazelnut filling cream. With hazelnut (10%).							
<b>PISTACHIO FILL</b>	5,5 kg	2		✓		✓	42115
Pistachio filling cream. With pistachio (15%). Accompanied by aflatoxins analysis certificate.							
<b>GIANDUIA FILL</b>	5,5 kg	2		✓		✓	42117
	11 kg	2		✓		✓	42116
Hazelnut and cocoa filling cream. With hazelnut (12%) and cocoa (5%).							
<b>DARK FILL new</b>	5,5 kg	2		✓		✓	42163
Cocoa filling cream bitter flavour (18%).							
<b>SALTY PISTACHIO FILL new</b>	5,5 kg	2		✓		✓	42164
Salted pistachio pesto filling cream (18%). Accompanied by aflatoxins analysis certificate.							
<b>BLUEBERRY FILL new</b>	5,5 kg	2		✓		✓	42165
White chocolate and blueberry filling cream.							

## GUSTO CREAM

Special concentrated pastes. They are perfect to grant a renovated taste and smell to your custard and whipped cream without changing their textures. Excellent performance in gelato and yogurt but also to characterize the flavour of leavened products.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>GUSTO CREAM LEMON</b>	1,3 kg	12		✓	✓	✓	41986
Lemon taste. Awarded with the <b>Quality Certificate</b> released by the Pastry Chef Ambassadors for the Italian Excellence.							
 <b>DOSAGE:</b> 40 g per kg of product.							
<b>GUSTO CREAM LEMON PLUS</b>	1,3 kg	12		✓	✓	✓	42120
Lemon taste.							
 <b>DOSAGE:</b> 40 g per kg of product.							
<b>GUSTO CREAM STRAWBERRY</b>	1,3 kg	12		✓	✓	✓	42046
Strawberry taste.							
 <b>DOSAGE:</b> 40 g per kg of product.							
<b>GUSTO CREAM VANILLA</b>	1,3 kg	12		✓	✓	✓	42047
Vanilla taste.							
 <b>DOSAGE:</b> 40 g per kg of product.							
<b>GUSTO CREAM ORANGE</b>	1,3 kg	12		✓	✓	✓	42072
Orange taste.							
 <b>DOSAGE:</b> 40 g per kg of product.							
<b>GUSTO CREAM MANGO new</b>	1,3 kg	12		✓	✓	✓	42129
Mango taste.							
 <b>DOSAGE:</b> 40 g per kg of product.							

## GELATIN IN POWDER

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>GELÉE VEGAN</b>	3 kg	6	✓	✓	✓	✓	41795

Gelée vegan in powder ideal to create cake insert, dessert and to glaze.  
It can be used in its neutral form, adding water or flavouring with fruit puree.

## TRILLY GELATIN

Shiny gelatin in paste for production at positive temperature.

TRANSPARENT PRODUCT, READY-TO-USE.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>TRILLY</b>	4 kg	4		✓	✓		41322

Neutral flavour.

## VANILLA AND VANILLIN

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>VANILLA PODS 18/22</b>	0,5 kg	2		✓	✓	✓	44354

Bourbon Givrè variety (pods).

<b>VANILLA BOURBON 1X1000</b>	1 kg	6		✓	✓	✓	40076
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A liquid natural infusion of vanilla pods. Dilution 1x1000.

<b>VANILLIN BOURBON</b>	1 kg	6		✓	✓		40212
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In crystals, with vanilla Bourbon pods extract.

<b>VANILLIN</b>	1 kg	6		✓	✓	✓	40211
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In crystals.

<b>VANILLA BOURBON PODS EXTRACT</b>	1 kg	6		✓	✓	✓	40442
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Non-alcoholic natural vanilla beans infusion.

## GIADA

Ideal to glaze on mignon puff, cakes and sweets at positive temperature.

READY-TO-USE.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>GIADA BIANCA</b>	10 kg	2		✓		✓	40567

Neutral flavour, to flavour with hazelnut, pistachio, coffee paste and other flavours at will.

<b>GIADA</b>	12 kg	2		✓			40633
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Dark chocolate flavour.








# Liqueurs

# Liqueurs

## LIQUEURS 70°

Dilution shown on label.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>SUSANNA 70°</b> With Bourbon vanilla berries infusion and citrus fruit infusion.	2 l	6		✓	✓		40077/ET
<b>VANILLA 70°</b> With Bourbon vanilla berries infusion.	2 l	6		✓	✓		40099/ET
<b>ARANCETO 70°</b> With orange infusion.	2 l	6		✓	✓		40078/ET
<b>LEMON 70°</b> With natural infusion of lemon peels.	2 l	6		✓	✓		40989/ET
<b>DELICE 70°</b> With tangerin infusion, vanilla berries infusion and cherries distillate.	2 l	6		✓	✓		40079/ET
<b>BENEVENTO 70°</b> With distilled infusion of selected herbs.	2 l	6		✓	✓		40087/ET
<b>ALKERMES TRADITION 70° *A* new</b> With distilled infusion of selected herbs.	2 l	6		✓	✓		42157/ET
<b>STRAWBERRY 70° *A*</b> With strawberry juice.	2 l	6		✓	✓		40454/ET
<b>MARASCHINO 70°</b> With distilled maraschino cherries.	2 l	6		✓	✓		40096/ET
<b>MARASCHINO SPECIAL 70°</b> With distilled maraschino cherries.	2 l	6		✓	✓		40082/ET
<b>AMARETTO 70°</b> With walnut hull infusion, cinnamon and macis essential oil.	2 l	6		✓	✓		40084/ET
<b>COFFEE 70°</b> With selected coffee infusion.	2 l	6		✓	✓		40092/ET
<b>RUM FANTASY WHITE 70°</b> With Rum.	2 l	6		✓	✓		40080/ET
<b>RUM TRADITION 70° new</b> With Rum.	2 l	6		✓	✓		42158/ET
<b>RUM TRADITION DARK 70° new</b> With Rum.	2 l	6		✓	✓		42159/ET
<b>RUM VESUVIO BABA' 70°</b> With Rum. Awarded with the <b>Quality Certificate</b> released by the Pastry Chef Ambassadors for the Italian Excellence.	2 l	6		✓	✓		40063/ET

## LIQUEURS 40°







	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>GRAND ORANGE 40° - TOP QUALITY</b> Special orange flavoured brandy 40°. Created with wine aged for more than 3 years, vanilla pods infusion, real fruit and honey infusion. High quality <b>golden medal</b> winner as the best orange flavoured liqueur, awarded by the Italian Master Pastry Chefs Academy.	2 l	6		✓	✓		40101/ET

\*A\* = AZO colourings (E102, E104, E110, E122, E124, E129). See "our choices" page 3.

/ET = TAX-FREE AND SEAL-FREE - Products subject to excise duty. The movements of products subject to excise duty are allowed only with relative accompanying document EAD.







## CREAMY LIQUEURS 18°

Concentrated milk and infusion based semi-dense creamy liqueurs. Ideal to soak sponge cake keeping it soft and compact even at negative temperature (-20°). **Do not dilute.**

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>ARANCETO 18° *A*</b> With orange distilled infusion.	2 l	6		√			40755/ET
<b>COFFEE 18°</b> With coffee distilled infusion.	2 l	6		√			40753/ET
<b>STRAWBERRY 18°</b> With strawberry juice.	2 l	6		√			40754/ET
<b>GIANDUIOTTO 18°</b> With cocoa distilled infusion.	2 l	6		√			40035/ET
<b>ZABAGLIONE 18°</b> With fresh pasteurized egg yolk, superior Marsala wine.	2 l	6		√			40302/ET

## JUNIOR LIQUEURS

Alcohol content below 5°. For long preservation the product must be used pure, if diluted is recommended the consumption within 48 hours.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>MARASCHINO</b> With distilled maraschino cherries.	2 l	6	√	√	√		40863
<b>STRAWBERRY *A*</b> With strawberry juice.	2 l	6	√	√	√		40857
<b>FRUIT OF THE FOREST</b> With strawberry juice, blueberry juice, blackberry juice and raspberry juice.	2 l	6		√	√		40858
<b>ORANGE</b> With orange juice and orange infusion.	2 l	6		√	√		40856
<b>TROPICAL</b> With pineapple juice, papaya juice, passion fruit juice and mango juice.	2 l	6	√	√	√		40745
<b>ALKERMES TRADITION *A* new</b> With distilled infusion of selected herbs.	2 l	6	√	√	√		40859
<b>COFFEE</b> With coffee distilled infusion.	2 l	6	√	√	√		40861
<b>VANILLA</b> With vanilla Bourbon pods infusion.	2 l	6	√	√	√		40865



\*A\* = AZO colourings (E102,E104,E110,E122,E124,E129). See "our choices" page 3.

/ET = TAX-FREE AND SEAL-FREE - Products subject to excise duty. The movements of products subject to excise duty are allowed only with relative accompanying document EAD.



## BAGNE CAKE

Alcohol content below 5°. Ideal for enriching and enhancing the aromas and flavors of confectionery creations, they can be used diluted in water to soak sweets with a soft and porous structure or as flavoring bases in the dough.










	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>CIAMBELLA - BAGNA CAKE</b>	21	6		√	√		41992
<b>CROSTATA - BAGNA CAKE</b>	21	6		√	√		41993
<b>APPLE PIE - BAGNA CAKE</b>	21	6		√	√		41994
<b>DELIZIA AL LIMONE - BAGNA CAKE</b>	21	6		√	√		41995



# Custards & Chocolate

# Custards & Chocolate







## CUSTARDS

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>SUPERCREMA - TOP QUALITY</b> In paste, ideal to realize custard and chantilly and to enrich gelato bases.	5 kg	2	✓				40881
			● ● Usable both hot and cold process in substitution of egg yolk.				
<b>CREMAMICA</b> In powder, ideal to realize custard with cold process.	3 kg	6	✓				41390
		<b>DOSAGE:</b> 500 g of Cremamica and 1 l of U.H.T. milk or water.					
<b>VEGAN CUSTARD</b> In powder, ideal to fill crossaints, to create tarts and spoon desserts.	1,2 kg	12	✓	✓	✓	✓	41789
		<b>DOSAGE:</b> 400 g of product and 1000 g of water. Flavouring at will.					
<b>AROMA SPECIAL FOR CUSTARD</b> Vanilla, cinnamon, coffee infusion and lemon peel based liquid flavour. Ideal to flavour custard and gelato base.	1 kg	6	✓	✓			40075
		<b>DOSAGE:</b> dilution 1x1000.					

## COCOA AND HOT CHOCOLATE

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>GRAN COCOA 22/24 DARK</b> Exclusive Fugar mix obtained by the combination of 5 excellent varieties of selected cocoa 22/24. <b>Golden medal</b> winner for the high quality cocoa, awarded by the Italian Master Pastry Chefs Academy.	2,5 kg	6	✓	✓	✓		41763
<b>FAT REDUCED COCOA 10/12</b> Skimmed cocoa.	2,5 kg	6	✓	✓	✓		41452
<b>CHOCBON</b> Compound ingredient in powder to make delicious hot chocolate.	3 kg	6	✓				40436

## FILLINGS AND CHOCOLATE COVERINGS







	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>CREOLA - TOP QUALITY</b> Chocolate cream ideal for fillings and baking. Product ready-to-use.	6 kg	2	✓			✓	40806
<b>THICKER HAZELNUT &amp; COCOA CREAM</b> Smooth and dense cream, cocoa 22/24 and best hazelnuts based. Ideal for filling with a very good baking resistance. Product ready-to-use.	6 kg	2	✓			✓	41429
	12 kg	2	✓			✓	40304
<b>DARK CHOCOLATE</b> Small dark chocolate buttons. Fat substance 38,7%.	10 kg	1	✓				41180
<b>DARK CHOCOLATE</b> Dark chocolate in drops. 15.000/16.000 drops per kg. Fat substance 27,7%.	10 kg	1	✓				40718




# Dried Fruit

# Dried Fruit








## HAZELNUTS AND GRAINS

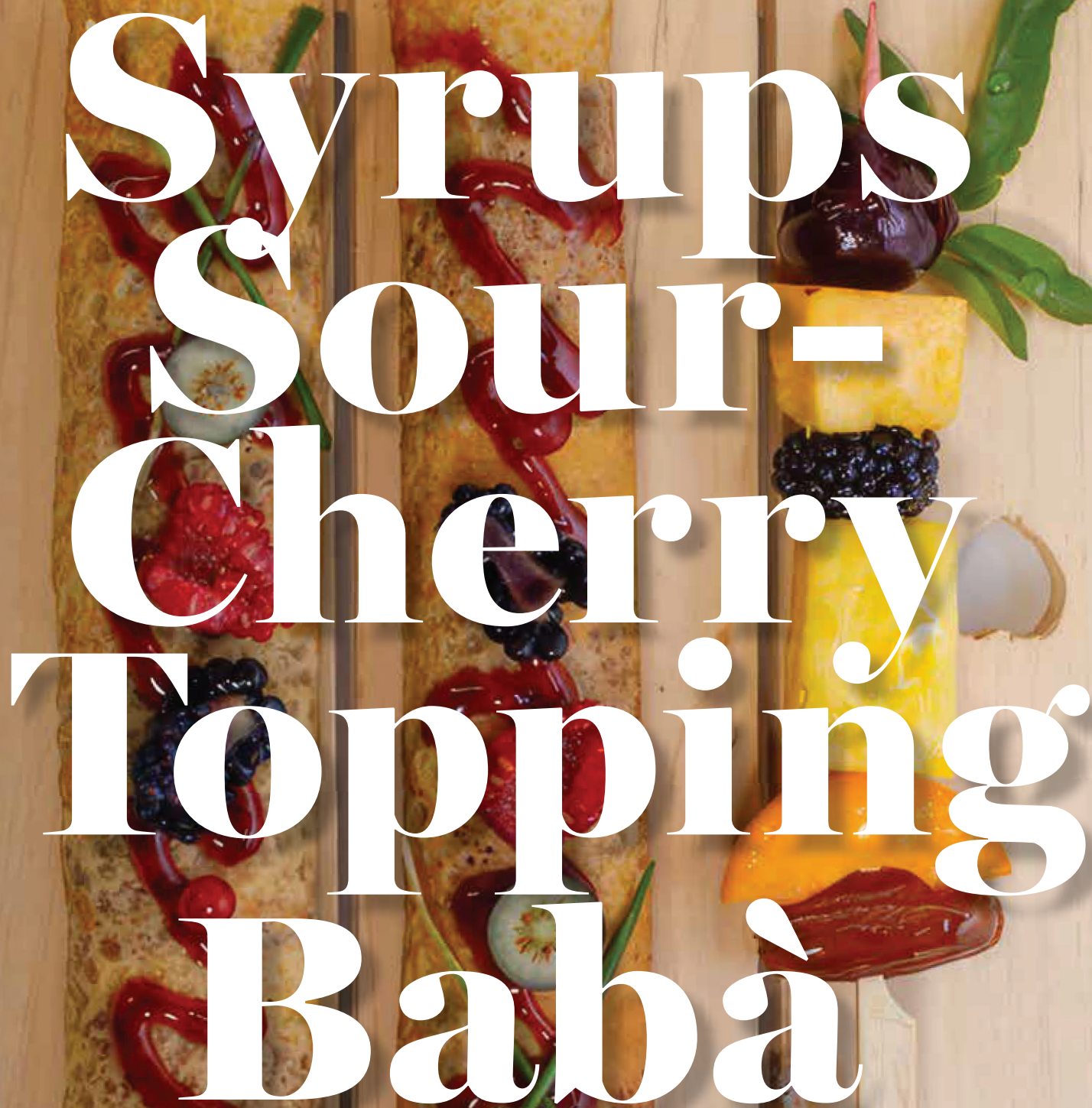
	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>WHOLE HAZELNUTS TONDA GENTILE TRILOBATA</b>	3 kg	6		✓	✓	✓	40493
Tonda Gentile Trilobata variety, roasted and picked by hand. Packaged under vacuum.							
<b>WHOLE HAZELNUTS</b>	3 kg	6		✓	✓	✓	41222
Calibrated, roasted and picked by hand. Packaged under vacuum.							
<b>HAZELNUT GRAINS TONDA GENTILE TRILOBATA</b>	3 kg	6		✓	✓	✓	40469
Tonda Gentile Trilobata variety, calibrated and roasted. Packaged under vacuum.							
<b>HAZELNUT GRAINS</b>	3 kg	6		✓	✓	✓	41223
Chosen variety, calibrated and roasted. Packaged under vacuum.							
<b>CHOPPED CROQUANT</b>	3 kg	6		✓	✓	✓	44127
Packaged under vacuum.							
<b>CARAMELISED CALIBRATED HAZELNUT GRAINS</b>	3 kg	6		✓	✓	✓	40807/E
Calibrated grains. Packaged under vacuum.							
<b>CARAMELISED TRUFFLED HAZELNUT GRAINS</b>	4 kg	6		✓	✓		40371
Caramelised truffled hazelnut grains with sugar and cacao, ideal to cover gelato truffles.							
<b>CARAMELISED HAZELNUTS QUARTER CUT</b>	2 kg	9		✓	✓	✓	40750
Packaged under vacuum.							

## PISTACHIOS AND GRAINS

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>PISTACCHIO SMERALDO®</b>	1 kg	12		✓	✓	✓	40956
Whole Sicilian pistachios, picked by hand and roasted. Packaged under vacuum.							
<b>GRAINS PISTACHIOS</b>	1 kg	12		✓	✓	✓	40677
Chosen, calibrated and roasted.							
<b>CARAMELISED PISTACHIO GRAINS</b>	2 kg	9		✓	✓	✓	40029
Calibrated grains.							

## ALMONDS AND GRAINS












	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>CARAMELISED ALMONDS</b>	2 kg	9		✓	✓	✓	40117
Caramelised almonds in pieces. Packaged under vacuum.							
<b>NOUGAT T.T.</b>	5,5 kg	2		✓			40593
Traditional nougat, nougat dry flakes with honey, almonds, pistachios and hazelnuts.  <b>DOSAGE:</b> 100-150 g for 1 kg of product.							
<b>CUBAITA IN GRAINS</b>	2,5 kg	2		✓			41686
With honey, almonds and pistachios. It is ideal with <b>Cubaita</b> code 41680.							









# Syrups Sour- Cherry Topping Babà

# Syrups - Sour-Cherry - Topping - Babà

## SYRUPS

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>AMARENA SPECIAL</b> With sour-cherry juice.	6,5 kg	2		✓	✓		40512
 <b>DOSAGE:</b> 1 l of product, 4/5 l of cold water.							
<b>ORANGE SPECIAL</b> With orange juice and infusion.	6,5 kg	2		✓	✓		40514
 <b>DOSAGE:</b> 1 l of product, 4/5 l of cold water.							
<b>GELCOLA SPECIAL</b> Cola flavour.	6,5 kg	2		✓	✓		40709
 <b>DOSAGE:</b> 1 l of product, 4/5 l of cold water.							
<b>LEMON SPECIAL</b> With lemon juice and natural flavouring lemon.	6,5 kg	2		✓	✓		40513
 <b>DOSAGE:</b> 1 l of product, 4/5 l of cold water.							
<b>MINT SPECIAL</b> With mint essential oil.	6,5 kg	2		✓	✓		40511
 <b>DOSAGE:</b> 1 l of product, 4/5 l of cold water.							







## SOUR-CHERRY

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>AMARENATA SPECIAL</b> With candied cherries (50%) and sour black cherries juice (11%). Sour-cherry size: 18-20 mm.	3,5 kg	4		✓	✓	✓	41282
	7 kg	2		✓	✓	✓	40394
<b>AMARENATA PASTRY</b> With candied cherries (70%) and sour black cherries juice (7%). Sour-cherry size: 18-20 mm.	3,5 kg	4		✓	✓	✓	41281
	7 kg	2		✓	✓	✓	40397







## TOPPING

Ideal for decorating gelato cups.  
Food plastic bottles with anti-drop cap.

### PRODUCTS READY-TO-USE.

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>SOUR-CHERRY</b> With sour-cherry juice.	1,1 kg	6		✓	✓		41184
<b>COFFEE</b> With coffee infusion and coffee.	1,1 kg	6		✓	✓		41188
<b>CARAMEL</b> Caramel flavour.	1,1 kg	6		✓	✓	✓	41827
<b>SALTY CARAMEL</b> Mou flavoured, salty.	1,1 kg	6		✓		✓	41829
<b>CHOCOLATE</b> With cocoa.	1,1 kg	6		✓	✓		41183
<b>STRAWBERRY</b> With strawberry juice.	1,1 kg	6		✓	✓		41185

## BABÀ

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>BABÀ WITH RUM VESUVIO</b>	2,5 kg	4			✓		42084

Tin containing 65/70 mignon Babà with rum Vesuvio.

## COFFEE CREAM AND SORBETS

	 WEIGHT PER EACH PACK	 PACKAGING					CODE
<b>COFFEE CREAM</b>	0,850 kg	12		✓		✓	41445
In powder, with soluble coffee, without vegetable fats.		 <b>DOSAGE:</b> mix 1 bag of product with 2,5 l of whole milk and 0,5 l of fresh cream. Pour into the slush machine and serve after about 3 hours.					
<b>LEMON SORBET</b>	1 kg	12		✓		✓	41722
In powder, with dehydrated lemon juice.		 <b>DOSAGE:</b> mix 1 bag of product with 3 l of water. Pour into the sorbet machine.					

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