



Aromitalia

Dal 1942 Ingredienti di Qualità

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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 | 8 x 2 |
| | ■ | | | 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 ice cream 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 |
| | ■ | ■ | sgi | 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 | 12 x 1 |
| ■ | | | sga | 2459 | BASE FRUTTA SENZA PECCATO Kampai SGA <i>neutra</i> | without added fat nor sugar, with reduced-calorie | 12 x 1,1 |
| ■ | | | 0% trans | 1146 | BASE FRUTTA SENZA RIMORSO Kampai <i>neutra</i> | for low-glycemic gelato | 6 x 0,98 |



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 | 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 x1 |
| | | ■ | sgi | 986 | NUVOLA DI GELATO | Very warm on the palate, creamy, with mountain effect | 8 x 1,5 |



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 an gelato on a stick perfect | 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 an gelato on a stick perfect | 2 x 5.5 |
| 6033 | STRACCIATELLA COVER | new formula with natural colourant for a perfect gelato on a stick | 2 x 5.5 |

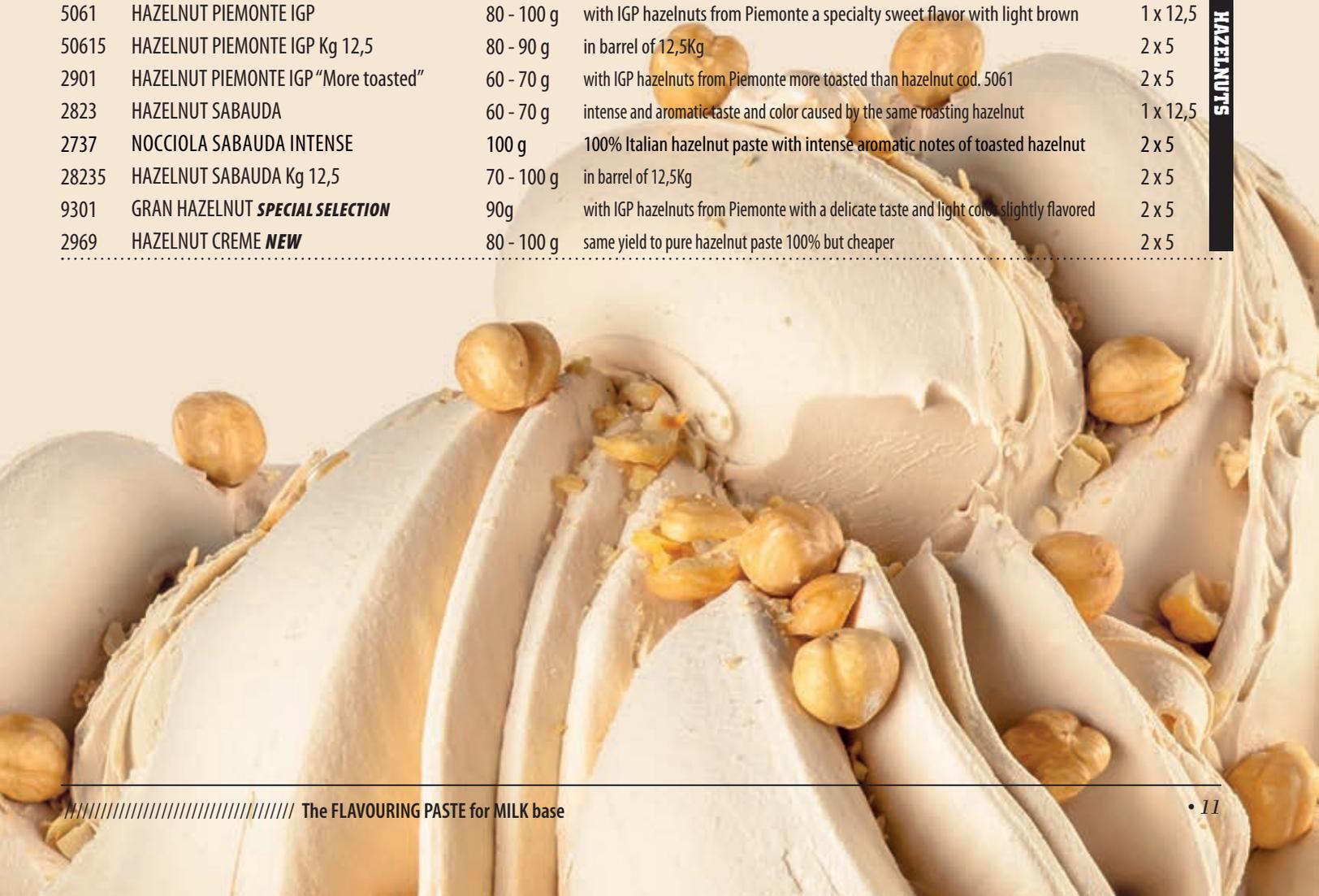
FLAVOURING PASTE for MILK basis

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

| cod. | product | correction | dosage g x kgmix | description | packaging/kg |
|-------|---|------------|---------------------|---|--------------|
| 1233 | A. STRACCIATELLA EXTRA CREAM | | 30 g | to the intense flavor of cooked milk ideal for flavoring the base mixture for stracciatella | 6 x 1 |
| 907 | AMARETTO taste | 0 | 50 g | sweet bitter notes of almond recommended combined with an alcoholic sorbet | 2 x 3,5 |
| 336 | SALTY PEANUT | | 70 - 80 g | creamy peanut toasted with the slightly salty taste typical of this fruit | 2 x 3,5 |
| 795C | BIG BALL | | 50 g | sweet pink chewing gum | 2 x 3,5 |
| 2801 | COOKIE | 0 | 50 g | delicate paste with the typical taste of egg biscuit, does not need correction | 2 x 3,5 |
| 2258 | COOKIE "Traditional" | | 50 g | delicate paste with the typical taste of egg biscuit | 2 x 3,5 |
| 1449 | BON BON R.. | 0 | 80 g | typical taste of the famous chocolate praline, wafer and hazelnut | 2 x 3,5 |
| 3039C | BUBBLE GUM BLUE | | 50 g | aromatic note of the current big ball pasta, with blue coloration | 2 x 3,5 |
| 1019 | COFFEE | 0 | 30 g | to be enriched in bowl with extra dark chocolate chips | 2 x 3,5 |
| 1748 | ESPRESSO | 0 | 65 g | decided arabica coffee with aromatic notes | 2 x 3,5 |
| 300 | CARAMEL | | 35 g | intense notes of caramelized sugar | 2 x 3,5 |
| 388 | CASSATA | | 100 g | gelato that reproduces the famous Sicilian dessert with many tasty candy | 2 x 3,5 |
| 1631C | CATALANA | | 50 g | Spanish cream with burnt sugar crust (it smells with rosemary) | 2 x 3,5 |
| 3022 | CHANTILLY | | 75 g | the taste of chantilly cream in 1500 called "snow of milk" | 2 x 3,5 |
| 535 | BLUE SKY | | 50 g | gelato by the color blue, the favorite by children | 2 x 3,5 |
| 2719 | CIAMBELLA | | 50 g | typical buttery and vanilla aromatic notes of the donut | 2 x 3,5 |
| 1145 | WHITE CHOCOLATE | 0 | 80 g | fine white chocolate with a sweet and mellow taste | 2 x 3,5 |
| 2059 | FINE CHOCOLATE | 0 | 140 g | to suggest in bowl combined with cherries whole fruit cod.5011 | 2 x 3,5 |
| 327 | MALESIA COCONUT | 0 | 50 g | traditional coconut by the aromatic note of fresh coconut meat | 2 x 3,5 |
| 2890 | CIOCCOVETTO | 0 | 80 g | paste with a delicate vanilla taste of white chocolate | 2 x 3,5 |
| 912 | EGG CREAM | | 60 g | a classic of the notes slightly citrusy gelato | 2 x 3,5 |
| 2052 | EGG CREAM taste | | 50 g | the classic gelato with the most marked notes of egg | 2 x 3,5 |
| 2989C | CREME ROYALE NEW | 0 | 65 g | by the evolution of light alcoholic notes of typical English dessert "Trifle" | 2 x 3,5 |
| 1020 | CROCCANTINO | 0 | 80 g | with captivating aroma of crunchy toasted hazelnuts and caramelized sugar | 2 x 3,5 |
| 2844 | FRESH MILK | | 80 g | argentine pastry made of cooked milk and sugar | 2 x 3,5 |
| 1079 | WHOLE DAIRY MILK ICE CREAM taste | | 35 g | with the delicate taste of cream with intense notes of milk | 2 x 3,5 |
| 9451 | WHOLE DAIRY MILK ICE CREAM taste SPECIAL SELECTION | | 55 g | with the delicate taste of cream with intense notes of milk | 2 x 3 |
| 2736 | GIANDUJA | | 100 g | enrich in bowl with a sprinkling of chopped hazelnuts cod. 5106 | 2 x 3,5 |
| 2746 | GIANDUIA AMARA | | 100 g | gianduja less sweet and with more pronounced notes of cocoa | 2 x 3,5 |
| 2716 | GIANDUIA PIEMONTE "Traditional" | 0 | 110 g | gianduja with marked notes of cocoa and hazelnut with no added sugar | 2 x 3,5 |
| 2057 | GIANDUIOSO | 0 | 80 g | pasta by the soft notes of gianduja for a very delicate flavor | 2 x 3,5 |

| cod. | product | correction | dosage g x kgmix | description | packaging/kg |
|-------|--|------------|---------------------|--|--------------|
| 913C | GRAND ORANGE | | 50 g | the taste of the famous fantastic orange liqueur | 2 x 3,5 |
| 2352 | GRANDE GATSBY | 0 | 125 g | Extra dark chocolate cream with hazelnut | 2 x 3,5 |
| 785 | LICORICE | | 60 g | a very loved taste and countless combinations | 2 x 3,5 |
| 1024 | MALAGA | | 65 g | marsala wine and a lot of Andalusian raisins for a taste of the past | 2 x 3,5 |
| 9431 | MALAGA SPECIAL SELECTION | | 140 g | the top with the Marsala wine and rich in the best Andalusian raisins | 2 x 3 |
| 909 | ALMOND EXTRA | | 70 - 80 g | product with sweet peeled almonds, lightly toasted and sugar | 2 x 3,5 |
| 711 | ALMOND MARZAPANE NEW | 0 | 80 g | ice cream by delicate notes of almond and marzipan milk | 2 x 3,5 |
| 1027 | ALMOND FILIPPO CEA NEW | | 70 - 80 g | almond Apulian cultivars Filippo Cea ideal in pastry too | 2 x 3,5 |
| 1409 | MANTECADO NEW | 0 | 50 g | vanilla cream with citrus and spicy notes of cinnamon | 2 x 3,5 |
| 1025 | MARRON GLACÉ | | 50 g | tasty candied chestnuts are the basis of this taste | 2 x 3,5 |
| 2734 | MATCHA | | 50 g | with real matcha extract | 2 x 3,5 |
| 237 | WHITE MINT | | 50 g | suggest it in a refreshing cup combined with the orange sanguinella cod. 2316 | 2 x 3,5 |
| 150 | GREEN MINT | | 50 g | garnish with white chocolate chips | 2 x 3,5 |
| 1827 | MERINGA | | 50 g | delicate taste of meringue | 2 x 3,5 |
| <hr/> | | | | | |
| 1769 | NOCCIOLA RICETTA SOAVE NEW | | 80 - 100 g | 100% pure Italian hazelnut lightly toasted and light colored | 2 x 5 |
| 5064 | HAZELNUT RICETTA CLASSICA | | 80 - 100 g | by notes of toasted hazelnuts and a light brown color | 1 x 12,5 |
| 50645 | HAZELNUT Kg 12,5 | | 80 - 100 g | in barrel of 12,5Kg | 2 x 5 |
| 1013 | HAZELNUT "INTENSA" NEW | | 80 - 100 g | intense nutty taste with clear aromatic notes of roasting and the light color | 1 x 12,5 |
| 5061 | HAZELNUT PIEMONTE IGP | | 80 - 100 g | with IGP hazelnuts from Piemonte a specialty sweet flavor with light brown | 1 x 12,5 |
| 50615 | HAZELNUT PIEMONTE IGP Kg 12,5 | | 80 - 90 g | in barrel of 12,5Kg | 2 x 5 |
| 2901 | HAZELNUT PIEMONTE IGP "More toasted" | | 60 - 70 g | with IGP hazelnuts from Piemonte more toasted than hazelnut cod. 5061 | 2 x 5 |
| 2823 | HAZELNUT SABAUDA | | 60 - 70 g | intense and aromatic taste and color caused by the same roasting hazelnut | 1 x 12,5 |
| 2737 | NOCCIOLA SABAUDA INTENSE | | 100 g | 100% Italian hazelnut paste with intense aromatic notes of toasted hazelnut | 2 x 5 |
| 28235 | HAZELNUT SABAUDA Kg 12,5 | | 70 - 100 g | in barrel of 12,5Kg | 2 x 5 |
| 9301 | GRAN HAZELNUT SPECIAL SELECTION | | 90g | with IGP hazelnuts from Piemonte with a delicate taste and light color slightly flavored | 2 x 5 |
| 2969 | HAZELNUT CREME NEW | | 80 - 100 g | same yield to pure hazelnut paste 100% but cheaper | 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 | 80 g | with the traditional walnut taste | 2 x 3,5 |
| 9306 | WALNUT SPECIAL SELECTION | 0 | 60 g | with walnut pieces | 2 x 3 |
| 2871 | NOCE PECAN 100% NEW | | 100 g | pure pecan nut paste | 2 x 3,5 |
| 210 | PANETTONE NEW | 0 | 50 g | the paste with the most typical taste of Italian Christmas cakes | 2 x 3,5 |
| 318 | PANNA COTTA | | 50 g | the famous dessert of Italian tradition now become ice cream | 2 x 3,5 |
| 2440 | PISTACHIO DIAMANTE | | 100 g | pure pistachio paste with toasted pistachio notes, intense green color. The top | 2 x 3,5 |
| 2548 | PISTACHIO PLATINO NEW | | 100 g | mixture of the finest and selected varieties of Italian and foreign pistachios, pure 100% | 2 x 3,5 |
| 680 | PISTACHIO PLATINO CN NEW | | 100 g | pistachio platinum with natural color | 2 x 3,5 |
| 789 | PESTO OF PISTACHIO NEW | | 100 g | mixture of the best qualities of Mediterranean pistachio ground as a true pesto | 2 x 3,5 |
| 9331 | GRAN PISTACCHIO SPECIAL SELECTION | | 110 g | 100% pistachios with notes of toasted pistachio green and with salty notes | 2 x 3 |
| 1197/5 | PISTACHIO NATURA "Traditional" | 0 | 75 g | paste of pure pistachio green brown color lightly toasted and salted | 2 x 3,5 |
| 720 | FLOWER OF PISTACHIOS | | 95 g | flavored almond pistachio with bright green color and with chopped pistachios | 2 x 3,5 |
| 2712 | PISTAKION | | 60 - 70 g | contains real toasted pistachio. quality and competitive price | 2 x 3,5 |
| 761C | ROSE | 0 | 50 g | with notes of Bulgarian rose | 2 x 3,5 |
| 2256 | ROASTED ALMOND | 0 | 80 g | from the best selected and toasted almonds | 2 x 3,5 |
| 3033 | SALTED CARAMEL | 0 | 35 g | the encounter between the sweetness of caramel combined with a salty note | 2 x 3,5 |
| 341 | SORRISO | 0 | 60 - 70 g | the famous chocolate and hazelnuts to decorate with whole hazelnuts IGP from Piemonte cod.9875 | 2 x 3,5 |
| 2985 | SPECULOOS NEW | 0 | 65 g | the paste with the taste of the famous spiced Belgian biscuit Speculoos | 2 x 3,5 |
| 2733 | SPIRILÙ | | 50 g | typical vanilla aromatic note and natural blue color (contains spirulina) | 2 x 3,5 |
| 220 | TRUFFLE | 0 | 95 g | this taste made of dark chocolate is inspired by the famous desserts | 2 x 3,5 |
| 238 | TIRAMISÙ | | 80 g | a sure protagonist of your shop window by mild alcoholic notes, of egg and coffee | 2 x 3,5 |
| 2158 | TIRAMISÙ | 0 | 65 g | version of the famous tiramisù Aromitalia | 2 x 3,5 |
| 3026 | TIRAMISÙ without alcohol | 0 | 65 g | version of the famous tiramisù Aromitalia without alcohol | 2 x 3,5 |
| 2261C | TIRAMISÙ Gold | 0 | 50 g | paste with the notes of the delicate egg and mascarpone cream typical of the dessert | 2 x 3,5 |
| 2984 | TOFFEE NEW | 0 | 65 g | with the characteristic toffee taste | 2 x 3,5 |
| 5913 | TORRONCINO | 0 | 35 - 40 g | with crunchy torrone grain | 2 x 3,5 |
| 2100 | TORRONE Big grain | 0 | 140 g | with torrone grain better than that of torroncino | 2 x 3,5 |
| 2975 | APPLE CAKE NEW | | 50 g | the paste with the taste of the classic American apple pie | 2 x 3,5 |

| cod. | product | correction g x kgmix | description | packaging/kg |
|-------|--|-------------------------|--|--------------|
| 440 | VANICREM BOURBON | 35 g | with cream taste with delicate notes of vanilla berries, and light yellow colour | 2 x 3,5 |
| 401 | VANILLA BOURBON | 35 g | with the taste of the best vanilla berries and the light yellow colour | 2 x 3,5 |
| 1776 | FRENCH VANILLA WITH SEEDS | 50 g | delicate flavor with berry notes and whitish | 2 x 3,5 |
| 1085C | YELLOW VANILLA | 35 g | with strong taste of vanilla with strong citrus notes typical of the "Italian vanilla" | 2 x 3,5 |
| 1745 | VANILLA 3D | 25 g | classic taste of the best vanilla with distinct egg notes of light yellow colour | 2 x 3,5 |
| 2104 | ANCIENT VANILLA | 50 g | the "Italian vanilla" for excellence with light yellow colour and the citrus notes | 2 x 3,5 |
| 9401 | VANILLA WITH POINTS SPECIAL SELECTION | 40 g | vanilla with points of citrus notes | 2 x 3 |
| 261C | VIOLET | 35 g | the delicate wild violet fits perfectly with licorice cod.785 | 2 x 3,5 |
| 930 | ZABAGLIONE | 80 g | the taste of the classic egg cream and wine | 2 x 3,5 |
| 1889 | ZABAGLIONE Piemonte NEW | 100 g | the ancient recipe of zabaglione with more intense notes of Marsala wine | 2 x 3,5 |
| 931C | TRIFLE | 35 g | 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 |
|-------|--|------------|---------------------|---|--------------------|
| 2709 | AMERICAN RIDERS (336, 2966) | | 80g (+ 80g) | inspired by the well-known American snack bar with peanut and toffee | 2 x 3,5 |
| 337 | ARACHIDE SALATA SET (336, 2915) | | 70 - 80g | taste of roasted unsalted peanuts 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 pastry of Piemonte the taste that reproduces the famous shortcrust biscuit | 3,5 + 5,5 |
| 1890 | BISCUIT SET (1891, 1892) | 0 | 80g (+ 80g) | pastry with variegato biscuit taste with white chocolate and biscuit grain | 2 x 3,5 |
| 1655 | BON BON AL COCCO SET (1654, 1656) | 0 | 110 g (+ 100g) | with the 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) | pastry with the taste of variegato rapè coconut with crunchy hazelnut chocolate and cookies | 2 x 3,5 |
| 3093 | BROWNIE (3088, 3090) NEW | 0 | 125g (+ 100g) | pasta with a typical chocolate taste enriched by a soft sauce full of real brownie | 3,5 + 3 |
| 3177 | CAMELLA ROSSANA SET (3088, 3090) | 0 | 100g (+ 150g) | the original Rossana candy now becomes an unmissable ice cream set | 3,5 + 5,5 |
| 2431 | CHEESE CAKE SET (2429, 2430) | 0 | 50g (+ 50g) | pastry with the taste of mascarpone with white variegato of biscuit grain | 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) | 0 | 110g (+ 100g) | variegato at bitter chocolate with sugar grain on espresso gelato | 2 x 3,5 |
| 2658 | CREMA WHISKY SET (2314, 2550) | | 65g (+50g conc) | 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 CARAMEL ORO SET (1636C, 1102) | | 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 | 65g (+ 100g) | the new combination between a chocolate sauce and a meringue grain | 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 |
| 3098 | DIGESTIVE NOIR E ORANGE (3095, 3096) NEW | 0 | 65g (+ 100g) | the set combines the notes of the biscuit enriched with citrus with a chocolate sauce | 3,5 + 5,5 |
| 590 | GIVE ME FIVE SET (2890, 1232) NEW | 0 | 80g (+ 110g) | 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 variegated 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 | 50g + 50g (+ 100g) | a fresh milk gelato and lemon variegated 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 |
| 3174 | MORETTO SET (2598, 2601, 2655) NEW | 0 | 65g (+ 80g) | variegatura di croccante alle nocciole e cioccolato abbinato alla nocciola IGP | 3,5 + 5,5 |
| 1035 | NOCCIOLÍ SET (2057, 1036) NEW | 0 | 80g (+ 125g) | nocciolini Chivasso (meringues) enrich an gelato with chocolate and hazelnuts | 3,5 + 2 x 3 |
| 2720 | CIAMBELLA CON CREMA SET (2719, 2710) | | 50g (+ 60g) | the set offers a combination of donut with custard | 3,5 + 4 |
| 2726 | + BUONO BLACK SET (2723, 2724) | 0 | 80g (+ 80g) | the dark chocolate limited edition of +buono set | 2 x 3,5 |
| 2721 | LIMONE E ZENZERO SET (2714, 2715) | | 50g (+ 70g) | a great way to consume lemon and ginger, two precious allies for your health | 2,5 + 3,5 |

Linea Golosa

| cod. | product | correction | dosage g x kgmix | description | packaging/kg |
|-------|--|------------|---------------------|--|----------------|
| 2914 | ORONERO SET (2913, 2868) | 0 | 50g (+ 80g) | vanilla gelato variegated with milk and biscuit and chocolate grain | 3,5 + 5,5 |
| 2718 | PANE E GIANDUIELLA SET (2716, 2717) | 0 | 110g (+110g) | set consisting of a variegated spreadable cream with hazelnut cream and toast | 3,5 + 3,5 |
| 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 with variegated peach gelato with chocolate and amaretti | 2 x 3,5 |
| 2064 | PROFITTEROLES SET (2057, 2065) | 0 | 80g (+ 80g) | mini profiteroles enrich the variegation of this set reproducing the famous dessert | 2 x 3,5 |
| 2800 | SCOTTISH COOKIES SET (2801, 2259) | 0 | 50g (+ 80g) | the inimitable variegated biscuit 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) NEW | 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 in the form of gelato, for an aperitif outside the scheme | 6 x 1,05 + 3,5 |
| 2260C | TIRAMISÚ ORO SET (2261C, 2262C) | | 50g (+ 60g) | for all the greedy people there is a 'unsurpassed tiramisu wet with coffee | 3,5 + 4 |
| 2508 | TOFFEE & SPECULOOS SET (2984, 2986) NEW | 0 | 65g (+ 100g) | traditional Belgian biscuit combined with a delicious toffee paste | 3,5 + 5,5 |
| 2994 | TORTA DI MELE SET (2975, 2993) NEW | 0 | 50g (+ 80g) | gelato that proposes again the classic American Pie rich of shortcrust pastry and apple cubes | 3,5 + 5,5 |
| 2895 | TRES LECHE SET (2896, 2920) | | 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) | 0 | 100g (+ 115g) | gelato with egg and Marsala wine with biscuit 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 | | packaging/kg |
|--------|---------------------------|-----------|---|--------------|
| | | g x kgmix | description | |
| 918C | APRICOT | 80g | with ripe first choice apricots | 2 x 3,5 |
| 306C | BLACK CHERRY | 80g | with ripe first choice black cherry | 2 x 3,5 |
| 920AC | PINEAPPLE | 80g | paste of new formulation, 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 | be variegated in bowl with meringue cod. 2383 and chocolate chips | 2 x 3,5 |
| 737AC | BANANA | 80g | new even more good recipe, with fresh ripe bananas | 2 x 3,5 |
| 919C | CHERRY | 80g | with ripe 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 ripe berries, to suggest matched in cup with an alcoholic sorbet | 2 x 3,5 |
| 712AC | KIWI | 80g | the sweet ripe kiwi with light bitter notes, with first choice of kiwi | 2 x 3,5 |
| 1674 | RASPBERRY | 40g | with the intense red color with selected wild raspberries, delicious | 2 x 3,5 |
| 1770 | LEMON 40 | 40g | with natural essential oils of Sicilian lemons without acid component | 2 x 3,5 |
| 1771 | ACID BASE LEMON 40 | 40g | acid component 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 |
| 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 cantaloupe melon | 2 x 3,5 |
| 2725 | MENTA MARRAKECH | 50g | aromatic taste typical of the Moroccan drink, tasty and refreshing | 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 |
| 2708 | MULBERRY | 80g | from the purplish color this taste contains the freshly picked mulberry | 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 ripe 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 | | packaging/kg |
|-------|---|-----------|---|--------------|
| | | g x kgmix | description | |
| 2300C | ORANGE SET (2301c, 2302) | 40g + 40g | paste plus acid base to the typical taste of the non-bloody oranges | 2 x 3,5 |
| 2316 | ORANGE SANGUINELLA SET (2317, 2318) | 40g + 40g | paste plus acid base with the strong taste of Sicilian bloody oranges | 2 x 3,5 |
| 1772 | LEMON SET 40 (1770, 1771) | 40g + 40g | paste plus acid base with the taste of the finest Mediterranean lemons | 2 x 3,5 |
| 2906C | LEMON TAHITI SET (2908c, 2909) NEW | 40g + 40g | paste plus 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 plus acid base with sweet tangerine taste | 2 x 3,5 |
| 478C | GRAPEFRUIT SET (479C, 480) | 40g + 40g | paste plus 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 | correction | cod. | product | dosage | description | packaging/kg |
|----------|-----|------|-----|------------|--------|--------------------------------------|-----------|---|--------------|
| aromatic | ■ | | | zero | 0 1105 | YOGUMIX 40 (Powder products) | 40g/kgmix | fresh yogurt the perfect match with fruit | 4 x 2 |
| | ■ | | | | 0 2980 | YOGUMIX "Greco" 40 (Powder products) | 40g/kgmix | typical greek yogurt with a creamy and full-bodied texture | 4 x 2 |
| | ■ | | | | 0 2968 | QUARKMIX 40 | 40g/kgmix | 40 g powder supplement with powder dehydrated cheese with the slightly sour taste | 4 x 2 |
| | ■ | | | | 0 2279 | MASCARPONE MIX | 50g/kgmix | ideal for obtaining a rich and full-bodied mascarpone-flavored gelato | 4 x 2 |
| | ■ | | | | 0 2713 | RICOTTA MIX | 50g/kgmix | ideal for obtaining a delicate ricotta-flavored gelato | 4 x 2 |
| | ■ | | | | 0 2887 | LIQUIRIZIA AMARELLI | 20g/kgmix | the most famous licorice in the world | 3 x 1 |
| | ■ | | | | 0 2905 | CAFFE' ARABICA 100% | 30g/kgmix | with fine blends of 100% Arabica coffee | 3 x 1 |

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 |
| 2711 | MATCHA SOFT w.w | 1000g + 2,5 l of water | soft product with water with real matcha tea extract | 12 x 1 |



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 recipe, richer | 6 x 1 |
| 188 | COFFEE | choice | new recipe, richer | 6 x 1 |
| 180 | CARAMEL | choice | new recipe, richer | 6 x 1 |
| 185 | CHOCOLATE | choice | new recipe, richer | 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 recipe, richer | 6 x 1 |
| 2447 | GINGER | choice | new recipe, richer | 6 x 1 |
| 878 | KIWI | choice | new recipe with 15% kiwi | 6 x 1 |
| 192 | RASPBERRY | choice | new recipe, richer | 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 recipe, richer | 6 x 1 |
| 266 | HAZELNUT AND COCOA | choice | new recipe, richer | 6 x 950g |
| 2449 | BAKED PEARS | choice | new recipe with 16% of baked pears | 6 x 1 |
| 291 | TIRAMISÚ | choice | new recipe, richer | 6 x 1 |
| 217 | VANILLA | choice | new recipe, richer | 6 x 1 |
| 710 | ZABAGLIONE | choice | new recipe, richer | 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 | with the taste of orange, carrot and lemon, with no added sugar | 12 x 1,25 |
| 419 | PRONTI with PINEAPPLE taste sgi NEW | 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 taste of ripe banana | 12 x 1,25 |
| 2481 | PRONTI with COFFEE taste sgi | 1250g + 2,3 l of water | gelato in the coffee quality, quick to prepare and no 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 | by 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 taste of arabica | 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 taste of Sorrento lemons | 12 x 1,25 |
| 1993 | PRONTI with SICILY LEMON taste sgi | 1250g + 2,5 l of water | Sicilian lemons with intense flavor, very good digestif end meal | 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 | now a consolidated digestif 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, a delicacy | 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 |
| 3171 | CREMA FIORENTINA NEW | 1100g + 2,4 l of milk + 850g cream | the recipe of the ancient Florentine cream | 8 x 1,1 |
| 2445 | PRONTI YOGURT (+ water) sgi | 1700g + 2,6 l of water | delicate and creamy yogurt ideal for combination with fresh fruit | 12 x 1,7 |
| 2226 | PRONTI YOGURT (+ milk) sgi | 1250g + 2,8 l of milk | delicate and creamy yogurt ideal for combination 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 is 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 |
| 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 |
| 2738 | DARK CHOCOLATE SANTO DOMINGO | 1800g + 2,2 l of water | sorbet with Santo Domingo chocolate | 10 x 1,8 |
| 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 KAMPAI 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 KAMPAI | 1500g + 3 l of milk | low glycemic index consumable by people with diabetes | 6 x 1,5 |
| 2231 | DARK CHOCOLATE PRONTI SGI NEW | 1200g + 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 | 1250g + 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 | 1200g + 2,7 l of hot milk + 100g of water | white chocolate with vanilla notes | 6 x 1,2 |
| 2792 | WHITE CHOCOLATE BASE NEW | 1600 g + 2,4 l of water | white chocolate in the new recipe | 8 x 1,6 |
| 2609 | PINTURICCHIO CACAO AL PENNELLO SGI w.w. | 1,8 kg + 2,5 l hot water | cocoa in its maximum expression | 8 x 1,8 |
| 6701 | BASE FOR CHOCOLATE MAGNIFICO GIOARI NEW | 1,05 kg base + 750 g (6702,6703,6704) + 2,5 Kg hot water | neutral base for chocolate sorbet | 12 x 1,05 |
| 6702 | MAGNIFICO MADAGASCAR GIOARI NEW | 750 g + 1,05 kg (6701) + 2,5 Kg hot water | sorbet mix with Madagascar 71% dark chocolate | 6 x 750 |
| 6703 | MAGNIFICO ECUADOR GIOARI NEW | 750 g + 1,05 kg (6701) + 2,5 Kg hot water | sorbet mix with Ecuador 74% dark chocolate | 6 x 750 |
| 6704 | MAGNIFICO VENEZUELA GIOARI NEW | 750 g + 1,05 kg (6701) + 2,5 Kg hot water | sorbet mix with Venezuela 71% dark chocolate | 6 x 750 |

ingredients based on **COCOA**

CACAO SEL. SPECIALE

The special selection line contains the excellence of Aromitalia production such as this cocoa with strong aromatic notes.
cod. 6756 packaging/kg 6 x 1

HOLLAND COCOA

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

CACAO CORTES

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

COCOA OF GELATO MAKER

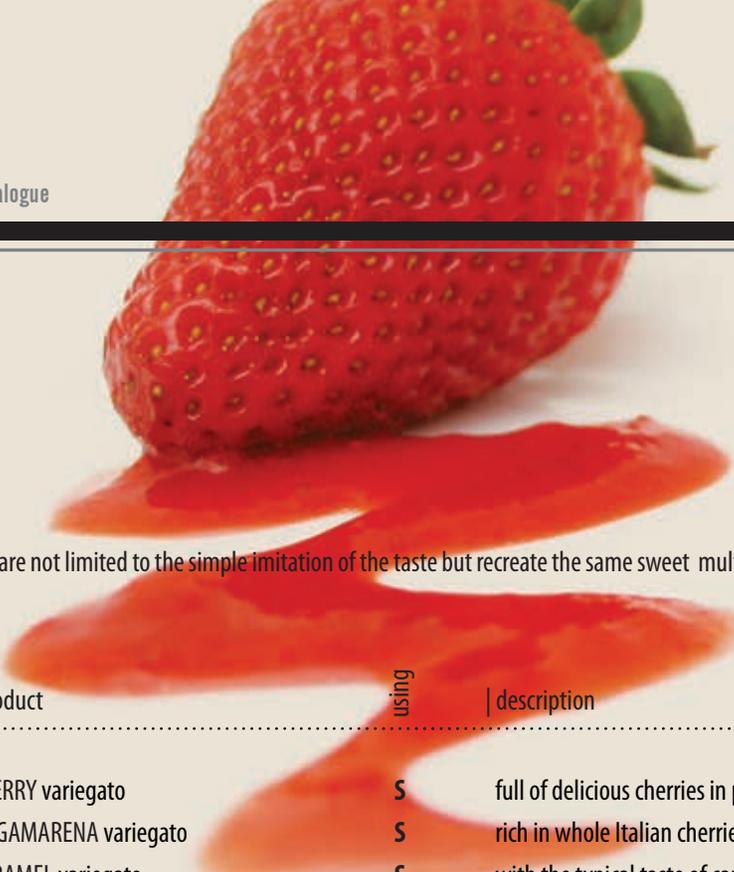
Blend of the finest quality cocoa and aromatic, with full-bodied taste and very dark colour on the finished gelato. With 22 -24% of cocoa butter.
cod. 4001 packaging/kg 4 x 2.5

WHITE CHOCOLATE in drops

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

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



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 | CARAMEL variegato | S | with the typical taste of caramelized sugar | 2 x 3,5 |
| 9941 | CARAMEL variegato SPECIAL SELECTION | S | top of the range with strong notes of caramelized sugar | 6 x 1 |
| 1258 | CASSIS variegato | S | with black current with 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 strawberries into pieces of first choice | 2 x 3,5 |
| 246 | FROLLA variegato | S | shortcrust pastry grains in white chocolate cream | 2 x 3,5 |
| 1131c | BERRIES variegato | S | with berries of first choice | 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 wild raspberry of first choice | 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 | variegato very rich in Andalusian raisins flavored with rum | 12 x 0,4 |
| 2652C | MARACUJA variegato NEW | S | variegato with pulp of maracuja with seeds | 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 | S | traditional cover with cocoa | 2 x 3,5 |
| 1988 | SUPERSTRACCIATELLA variegato | S | traditional cover with cocoa enriched with pure chocolate | 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 |
| 2727 | MILK CHOCOLATE variegato | S | with the taste of real Swiss milk chocolate | 2 x 4 |
| 2722 | FRAGOLISSIMA variegato | S | enhanced by the amount of 45% whole strawberries | 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 |
| 2710 | CUSTARD variegato | S | with the flavor of custard | 2 x 4 |
| 3096 | DIGESTIVE NOIR E ORANGE variegato | S | a soft dark chocolate sauce with many pieces of real digestive | 2 x 5,5 |
| 2320c | DULCE DE LECHE variegato | S | the famous Argentinian cooked cream | 2 x 3,5 |
| 3107 | CREME de la CREME variegato | S | tasty chocolate sauce enriched with a grainy meringue | 2 x 5,5 |
| 1656 | GIOTTO variegato | M | 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 | 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 | 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 |
| 2966 | TOFFEE variegato | S | toffee flavored, the classic toffee excellent in combination with the Salted Peanut set | 2 x 3,5 |
| 2365 | LEMON PIE variegato | S | a soft white chocolate ripple with with egg biscuit | 2 x 3,5 |
| 2993 | APPLE PIE rvariegato NEW | 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 |
| 2967 | TROZITOS variegato | S | sweet chocolate, rich in wafer pods | 2 x 3,5 |
| 2724 | + BUONO BLACK variegato | S | dark chocolate with crumbly wafer slices | 2 x 3,5 |
| 2717 | PANE E GIADUIELLA variegato | S | flavored with spreadable cream with crunchy toast | 2 x 3,5 |
| 2715 | ZENZERO variegato | S | the refreshing and pungent taste of ginger in a variegated rich in ginger cubes | 2 x 3,5 |



The DECORATIONS

CHOPPED FOR DECORATION

| cod. | product | dosage 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 |

FRUIT FOR DECORATION

| cod. | product | dosage 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

PROLAI 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

OVOPRONTO

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 CAFFÉ

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 ice cream 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, perfect for ice cream shops for ripple ice cream, poured as it is on the bottom of the cone or directly in the tub.
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 ice cream or desserts.
cod. 2965 packaging/kg 2 x 4

CREMA GALATELLA EXTRA

A pure white chocolate cream, with a delicate flavour, perfect for ice cream 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 rippled ice cream, 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" type ice cream.



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 preparations 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 |
| 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 |

GELOGLOSS

| cod. | product | dosage choice | description | packaging/kg |
|------|-------------------------|------------------|---|--------------|
| 1617 | STRAWBERRY GELOGLOSS | | transparent glaze of strawberry red ideal for flat surfaces such as little mousse glasses and tarts | 2 x 3,5 |
| 1609 | LEMON GELOGLOSS | | transparent glaze of lemon yellow 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

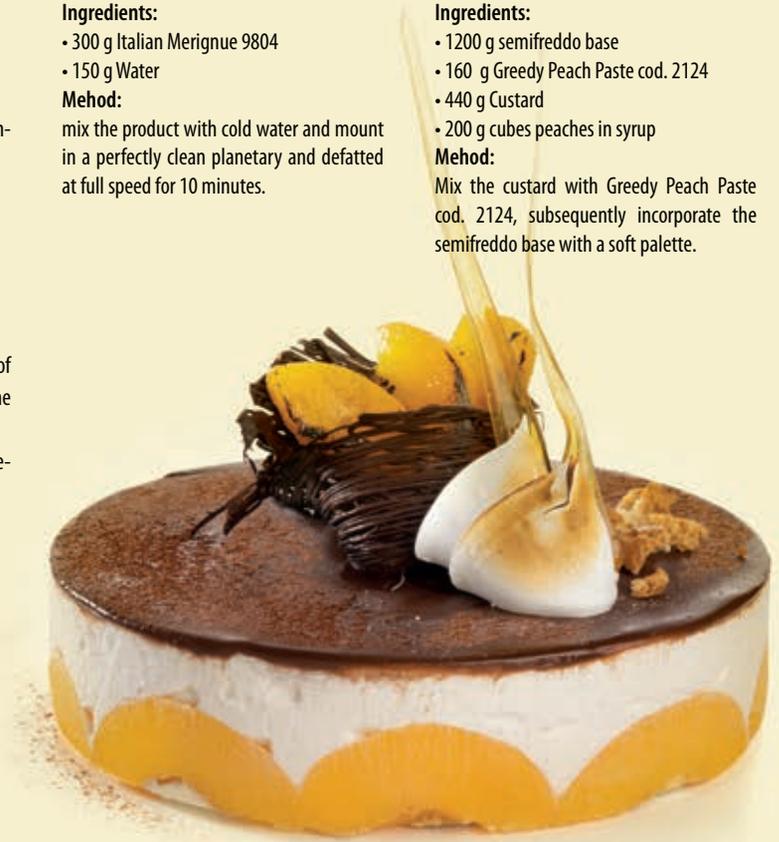
Mehod:

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 companions 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, to which 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 LOCIRICE 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 sorbets for granita machine for all seasons 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 to flavor 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 addition of hot water | 12 x 1,4 |
| 9022 | ■ | ■ | BASE ALL NATURAL C/F for FRUIT | base for preparing fruit ice creams, without emulsifier, without 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 from the correct acid content | 12 x 1,1 |
| 2462 | VANILLA | 1100g + 2 l of milk | delicate flavor of vanilla Bourbon but with non fat 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 ice cream 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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