



u GELATITALIA



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GELATITALIA

Gelatitalia is the ice-cream products division of excellence in Granulati Italia Spa that deals in high quality semi-finished products for ice cream, pastry and Ho.re.ca sector for more than 30 years. Granulati Italia products are sold in more than 48 foreign countries. It produces more than 10 million Kilos of product, has 30.000 customers and every day 1.500.000 people consume one of its products.



ICE CREAM LINE



BASES 50 G

BASELAT 50

A003086



85°



35-40 g



gluten free



1 kg



10 bags



3 years

Powder product for the preparation of a basic mix with a mild milk flavor

50 g product + 250 g sugar + 1 liter of whole milk

GRANULAT 50

A003080



85°



35-40 g



gluten free



1 kg



10 bags



2 years

Powder product for the preparation of a basic mix with a mild milk flavor

50 g product + 250-300 g sugar + 1 liter of whole milk

GRANULPANN 50

A003075



85°



35-40 g



gluten free



1 kg



10 bags



2 years

Powder product for the preparation of a basic mix with an intense cream flavor

50 g product + 250-300 g sugar + 1 liter of whole milk

BASES 100 G

BASE MASTER 100

A003132



85°



80-85 g



gluten free



1 kg



10 bags



3 years

Powder product for the preparation of a basic mix with a mild milk and vanilla flavor

100 g product + 230 g sugar + 1 liter of whole milk

BASE MASTER PANNA 100

A003139



85°



80-85 g



gluten free



1 kg



10 bags



3 years

Powder product for the preparation of a basic mix with cream flavor

100 g product + 230 g sugar + 1 liter of whole milk

BASE NATURALAT 100

A003148



85°



75-80 g



gluten free



1 kg



10 bags



3 years

Powder product for the preparation of a basic mix with a delicate milk flavor. The most natural of Gelatitalia bases

100 g product + 1 liter of whole milk + 100 g cream + 180 g sugar + 30 g dextrose + 30 g of skimmed milk powder

BASES 100 G

BASE RAFFINATA 100

A003130



85°



70-80 g



gluten free



5 kg



2 bags



3 years

Powder product for the preparation of a basic mix with a mild milk flavor

100 g product + 230-250 g sugar + 1 liter of whole milk

BASE SETA

A003122



85°



85-90 g



gluten free



5 kg



2 bags



3 years

Powder product for the preparation of a basic mix with a delicate milk flavor

100 g product + 230-250 g sugar + 1 liter of whole milk

FRIOLATTE 100

A003125



C



85-90 g



gluten free



1 kg



8 bags



3 years

Powder product for the preparation of a non-pasteurized mix with a mild vanilla flavor

100 g product + 200 g sugar + 25 g dextromix + 1 liter of whole milk + 50 g fresh cream

GRANULAT 100 S

A003119



85°



90 g



gluten free



5 kg



2 bags



3 years

Powder product for the preparation of a basic mix with a mild cream flavor

100 g product + 250 g sugar + 1 liter of whole milk

BASES 150-250 G

BASE MASTER 200

A003153



85°



120-130 g



gluten free



5 kg



2 bags



3 years

Powder product for the preparation of a basic mix with a light flavor of cream and vanilla

200 g product + 200 g sugar + 1 liter of whole milk

BASE MASTER SPECIAL W

A003347



85°



170-180 g



gluten free



5 kg



2 bags



2 years

Powder product for the preparation, with the addition of WATER only, of a basic mix with neutral taste

175 g product + 140 g sugar + 565 ml water + 120 ml fresh cream

BASES 150-250 G

BASE NATURALAT 150

A003144



85°



105-110 g



gluten free



3 kg



3 bags



2 years

Powder product for the preparation of a basic mix with a delicate milk flavor

150 g product + 225 g sugar + 1 liter of whole milk

BASE REALE 250

A003171



85°



170-180 g



gluten free



5 kg



2 bags



3 years

A versatile product with a milk and mild vanilla flavor

250 g product + 250 g sugar + 1 liter of water or whole milk

COMPLETE BASES

BASE ELISA

A006513



85°



complete



gluten free



1,5 kg



6 bags



2 years

Complete base LACTOSE FREE to be prepared with water only, with a light taste of cream and vanilla

1,5 kg product + 2,8 litri water

GRANULMIX F

A003165



85°



complete



gluten free



5 kg



2 bags



2 years

Our first complete base WITHOUT HYDROGENATED VEGETABLE FATS with a mild cream and vanilla flavor. It can be used with different dosages 330 g product + 670 g water and whole milk

GRANULMIX MILK

A003202



85°



complete



gluten free



5 kg



2 bags



2 years

Complete base with an intense milk flavor. It can be used with different dosages

330 g product + 670 g water and whole milk

BASE ITALIA

A003218



85°



complete



gluten free



7,4 kg



2 bags



2 years

Complete base WITHOUT HYDROGENATED VEGETABLE FATS with a neutral flavor

7,4 kg product + 20 liters whole milk + 4 liters fresh cream

COMPLETE BASES

BASE GALATTICA A003237

 85°
  complete
  gluten free
  5,5 kg
  2 bags
  3 years

Complete base with a mild flavor of vanilla milk

5,5 kg product + 14 liters whole milk + 1 liters fresh cream

BASE PIU A003336

 85°
  complete
  gluten free
  1,6 kg
  6 bags
  2 years

A well-balanced complete base also for the production by ice cream machine

1,6 kg product + 2,4 liters water

FRUIT BASES

BONFRUTTA A003394

 65°
  35-45 g
  gluten free
  1 kg
  10 bags
  3 years

Neutral base used to obtain a concentrated pasteurized syrup for the production of fruit ice cream

2,5 kg product + 10,5 kg sugar + 17 liters water

FRIOFRUTTA A003400

 C
  50 g
  gluten free
  1 kg
  10 bags
  3 years

Base for a good fruit ice cream by cold process without pasteurization.

200 g product + 800 g sugar + 1,5 liters water + 1,5 kg fresh fruit

BASE FRUTTA PIU A003413

 C
  complete
  gluten free
  1 kg
  10 bags
  3 years

A well-balanced complete base for the production of fruit ice cream

1 kg product + 1,6 liters water + 1,4 kg fresh fruit

BASE MOUSSE

ERIKA BASE A003189

 C
  complete
  gluten free
  1 kg
  10 bags
  3 years

It is a complementary product to the traditional ice cream during the winter season due to its warmer and creamier texture

500 g product + 1 liter whole milk or 500 g product + 600 g whole milk + 400 g selected ice cream flavor

E LINE

A Line of complete products with an additive free label (E-numbers) for cold preparation

EBASE A005781



A complete neutral taste powder mix preparation, to be prepared with the addition of milk and cream only, without pasteurization
1,2 kg product + 2,8 liters warm milk + 1 liter cream

EYOGURT A005783



A complete powder mix preparation yogurt flavoured, to be prepared with the addition of milk only, without pasteurization
1,2 kg products + 3,6 liter warm milk + 120 g dextrose

ECIOCCOLATO A005785



A complete powder mix preparation chocolate flavoured, to be prepared with the addition of milk and cream only, without pasteurization
1,2 kg product + 2,9 liters warm milk + 250 ml cream + 120 g dextrose

EFRUTTA A005787



A complete powder mix preparation to prepare very good fruit ice cream with the addition of water and fruit only
1,1 kg product + 1,7 liters hot water + 1,450 kg fresh fruit + 100 g dextrose

MINOU LINE FOR GX

A Line of complete products with an additive free label (E-numbers) especially studied to be used with GX machines.

MINOU BASE BIANCA / White Base A005790



A complete neutral taste powder mix preparation, to be prepared with the addition of milk and cream only, without pasteurization
600 g product + 1,60 liters warm milk + 300 ml cream

MINOU YOGURT A005791



A complete powder mix preparation yogurt flavoured, to be prepared with the addition of milk only, without pasteurization
650 g product + 2 liters warm milk

MINOU CIOCCOLATO / Chocolate A005792



A complete powder mix preparation chocolate flavoured, to be prepared with the addition of milk and cream only, without pasteurization
700 g product + 1,7 liters warm milk + 145 ml cream

MINOU BASE FRUTTA / Fruit Base A005793



A complete powder mix preparation to prepare very good fruit ice cream with the addition of water and fruit only
650 g product + 1 liter warm water + 850 g fresh fruit

ADDITIVES FOR TEXTURE

NEUTRO PURO

A006725

Neutral base for classic flavoured ice cream used to obtain a creamy and uniform texture



NEUTRO U.M.

A002939

Neutral base for classic flavored ice cream with good thickening, emulsifying and stabilising properties



NEUTRO FRUTTA

A003429

Neutral base for fruit ice cream used without pasteurization



FINEGEL

A001247

Product in paste to improve the texture of fruit ice cream made with water



CREAM-UP SPECIAL

A003056

Additive for Gelatitalia bases used to obtain a perfect texture



FORZA 30

A003066

Additive for milk pasteurized bases used to obtain a more stabilized and compact texture



ADDITIVES FOR TASTE

PIÙPANNA A001276

A concentrated cream flavored paste used to intensify the flavor of classic and milk flavored ice cream



C



3-5 g



gluten free



3 kg



2 tins



3 years

GRAN LEMON A001251

Concentrated paste for ice cream and pastry cream



C



20 - 25 g



gluten free



2 kg



6 jars



3 years

GRANYOGO A003070

Powder product used to obtain an ice cream with a classic yogurt flavor



C



30-40 g



gluten free



1 kg



10 bags



2 years

LIMONE SUPER 50 SL A003408

Flavoring powder product for lemon ice cream



C



50 g



gluten free



1 kg



10 bags



3 years

MASCARPONE PIU A003104

Powder preparation to obtain an ice cream with the typical flavour of mascarpone



C



40-50 g



gluten free



1 kg



10 bags



18 months

CHEESE CAKE PIU A003107

Powder preparation to obtain an ice cream with cheese taste, typical flavour of American dessert



C



50 g



gluten free



1 kg



10 bags



18 months



SOFT

FIORDILATTE

A003579

A complete and well balanced product suitable for soft ice cream machines - milk flavor

1 kg product + 2,5 liters whole milk



C



complete



gluten free



1 kg



10 bags



3 years

VANIGLIA

A002956

A complete and well balanced product suitable for soft ice cream machines - vanilla flavor

1 kg product + 2,5 liters whole milk



C



complete



gluten free



1 kg



10 bags



3 years

CIOCCOLATO

A003570

A complete and well balanced product suitable for soft ice cream machines - chocolate flavor

1 kg product + 2,5 liters whole milk or water



C



complete



gluten free



1 kg



10 bags



3 years

YOGURT SOFT SPECIAL

A003587

A complete and well balanced product suitable for soft ice cream machines - yogurt flavor

1 kg product + 2,5 liters whole milk



C



complete



gluten free



1 kg



10 bags



2 years

LEMONCOMPLET

A003441

A complete and well balanced product suitable for soft ice cream machines - lemon flavor

1,2 kg product + 3 liters water



C



complete



gluten free



1,2 kg



10 bags



3 years

FRAGOLA

A003453

A complete and well balanced product suitable for soft ice cream machines - strawberry flavor

1,2 kg product + 3 liters water



C



complete



gluten free



1,2 kg



10 bags



3 years

CLASSIC COMPLET

FIORDILATTE A003503

A complete base for milk flavored ice cream








 C complete gluten free 1 kg 10 bags 3 years

1 kg product + 2,5 liters whole milk + 300 g fresh cream

COFFEQUIK A003499

A complete base for coffee ice cream








 C complete gluten free 1 kg 10 bags 3 years

1 kg product + 2,5 liters whole milk + 400 g fresh cream

CIOCO LATTE A003517

A complete base for milk chocolate flavored ice cream








 35-40° complete gluten free 1 kg 10 bags 3 years

2 kg product + 3 liters hot milk

COCCO A003534

A complete base for coconut ice cream








 C complete gluten free 1 kg 10 bags 3 years

1 kg product + 3 liters whole milk

TAO NERO A003516

A complete base for dark chocolate ice cream








 50° max complete gluten free 1 kg 10 bags 3 years

2 kg product + 3 liters hot water

TAO ZENZERO A003563

A complete base for dark chocolate ice cream with ginger root extract








 50° max complete gluten free 1 kg 10 bags 3 years

2 kg product + 3 liters hot water

TAO CRANBERRY A003565

A complete base for dark chocolate ice cream with cranberry juice








 50° max complete gluten free 1 kg 10 bags 3 years

2 kg product + 3 liters hot water

TAO BIANCO A006534

Complete base for white chocolate ice cream








 50° max complete gluten free 1,6 kg 6 bags 2 years

1,6 kg product + 2,4 liters hot water

CLASSIC COMPLET

TAO RUBY A006537

Complete base for ruby chocolate ice cream



1,6 kg product + 2,4 liters hot water

50° max complete gluten free 1,6 kg 6 bags 2 years

CHEESE CAKE A003559

Complete base for ice cream with taste of typical american dessert with quark cheese



1 kg of product + 2,8 liters of whole milk

C complete gluten free 1 kg 10 bags 2 years

BANANISSIMO A003480

A complete base for a creamy banana ice cream



1 kg product + 3 liters milk

C complete gluten free 1 kg 10 bags 3 years

GOLDEN MILK A005779

A complete powder mix with coconut milk and coconut flesh and turmeric, to obtain a creamy ice cream with the typical ancient ayurvedic tradition drink flavour



1,2 kg product + 3 liters warm milk + 360 g cream

C complete gluten free 1,2 kg 10 bags 2 years

ALMOND A006484

A complete powder mix with whole grain almond flour to obtain an excellent almond ice cream



1 kg product+ 2,5 liters warm milk + 300 ml cream

C complete gluten free 1 kg 10 bags 18 months

CHOCOLATE WITH TONKA BEANS A006485

A complete powder mix to prepare a creamy chocolate ice cream enriched with Tonka beans with a natural vanilla flavour



1 kg product + 3 liters warm milk

C complete gluten free 1 kg 10 bags 2 years

SOY BASE

NATURALE BASE SOIA A003558

A complete soy base with a neutral flavor



1 kg product + 2 liters hot water

70° complete gluten free 1 kg 10 bags 3 years

FRUIT COMPLET



35-40°



complete



gluten free



1,2 kg



10 bags



3 years

A line of complete products used to produce fruit ice cream by adding only water without pasteurization process

1,2 kg product + 2,7 - 2,8 liters of water

ACE ace	A006231
ANANAS pineapple with brown sugar	A003482
ANGURIA watermelon	A003458
BANANA banana	A003438
FRAGOLA strawberry with freeze dried fruit and brown sugar	A003484
FRUTTI di BOSCO berries with brown sugar	A003486
LAMPONE raspberry	A006152
LEMONCOMPLET PLUS SL lemon lactose free	A003436
LEMONCOMPLET lemon	A003441
LIMONE E ZENZERO lemon and ginger	A003472
MANDARINELLO tangerine	A003461
MANGO mango with mango puree	A006085
MANGO E PESCA mango and peach with freeze dried fruit	A003476
MELA VERDE green apple with brown sugar	A003488
MELONE melon with brown sugar	A003490
MORA blackberry	A006150
PESCA peach with freeze dried fruit and brown sugar	A003492
POMPELMO ROSA pink grapefruit	A003456



FRUIT PASTES

Gelatitalia fruit pastes are produced by using selected and high quality fruit pieces, purées or juices



100 g



gluten free



3 kg



2 tins



3 years

ANANAS ananas A001126

BANANA banana A001135

FRAGOLA strawberry A001148

FRAGOLINA di BOSCO wild strawberry A001151

FRUTTI DI BOSCO berries A001157

LAMPONE raspberry A001160

MANGO mango A006944

MELONE melon A001173

MIRTILLO blueberry A001180

PESCA peach A001186





I PURI



GELATITALIA

SEMILAVORATI PER GELATERIA E PASTICCERIA

I PURI

ARACHIDI

Peanuts

A001492



80-100



gluten free



3 kg



2 tins



3 years

MANDORLA DOLCE

Sweet almond

A001408



80-100



gluten free



3 kg



2 tins



3 years

NOCCIOLA PIEMONTE IGP

Piemonte Hazelnut

A001430



80-120



gluten free



3 kg



2 tins



2 years

NOCCIOLA ITALIANA ND

Hazelnut ND

A001433



80-120



gluten free



3 kg



2 tins



18 months

NOCCIOLA S

Hazelnut S

A001414



80-120



gluten free



3 kg



2 tins



18 months

PISTACCHIO PURO E.

Pure pistachio E

A001507



100-120



gluten free



3 kg



2 tins



2 years

PISTACCHIO PURO

Pure Pistachio

A001454



100-120



gluten free



3 kg



2 tins



2 years

PISTACCHIO PURO SC

Pure Pistachio without colourings

A001457



100-120



gluten free



3 kg



2 tins



2 years

PISTACCHIO PURO SC SICILIA

Pure Sicilian pistachio without colourings

A001470



100-120



gluten free



3 kg



2 tins



2 years

PISTACCHIO VERDE DI BRONTE DOP

Bronte DOP Pistachio

A001446



100-120



gluten free



3 kg



2 tins



2 years

PISTACCHIO COLOSSEO

Pure Pistachio "Colosseo"

A001511



100-120



gluten free



3 kg



2 tins



2 years

CLASSIC PASTES


AMARETTO
A001364

 80-100  gluten free  3 kg  2 tins  3 years

AMORINO
hazelnut chocolate
A001366

 140-160  gluten free  3 kg  2 tins  3 years





ANDALUSIA
typical Malaga flavor
A001257

 40-50  gluten free  3 kg  2 tins  3 years

CAFFÈ
coffee
A001215

 50  gluten free  3 kg  2 tins  3 years

CAFFÈ EXTRA
extra coffee
A000190

 30-40  gluten free  3 kg  2 tins  3 years




CARAMEL
A001228

 40-60  gluten free  3 kg  2 tins  3 years

CASSATA
typical Sicilian cake
A001374

 180-220  gluten free  3 kg  2 tins  3 years

CHEWING GUM
A001343

 50 - 70  gluten free  3 kg  2 tins  3 years




CIOCOB
white chocolate paste
A001483

 80 - 100  gluten free  3 kg  2 tins  3 years

COCCO
coconut
A001239

 80 - 120  gluten free  3 kg  2 tins  3 years

COPERTURA
chocolate coating
A001391




/  gluten free  5 kg  2 tins  2 years



CLASSIC PASTES




COPERTURA MAGNUM DS FONDENTE

thick dark chocolate coating
A001380

/    
gluten free 3 kg 2 tins 18 months






COPERTURA MAGNUM DS BIANCA

thick white chocolate coating
A001382

/    
gluten free 3 kg 2 tins 18 months






CREMA VALENTINA

egg cream
A001337

    
80-100 gluten free 3 kg 2 tins 3 years





CREMOVO

egg cream
A001330

    
50 - 100 gluten free 3 kg 2 tins 3 years


CROCCANTINO RHUM

A001376

    
80 - 120 gluten free 3 kg 2 tins 3 years






GIANDUIA

A001401

    
140-180 gluten free 3 kg 2 tins 3 years






LIQUIRIZIA

A001254

    
80-100 / 3 kg 2 tins 3 years






MALAGA

A001260

    
80-100 gluten free 3 kg 2 tins 3 years






MARRONS GLACES

A001403

    
80-100 / 3 kg 2 tins 3 years






MASCARPONE

A005733

    
140-170 gluten free 3 kg 2 tins 2 years




MENTA BIANCA

white mint
A001273

    
30-50 gluten free 3 kg 2 tins 3 years

MENTA

mint
A001347

    
30-50 gluten free 3 kg 2 tins 3 years

CLASSIC PASTES

MOU A001340					
	80-100	gluten free	3 kg	2 tins	3 years
NOCE RAFFINATA walnut A001440					
	80-100	gluten free	3 kg	2 tins	3 years
NON TI SCORDAR anise flavor A001356					
	80-100	gluten free	3 kg	2 tins	3 years
PANNA COTTA A001279					
	70-80	gluten free	3 kg	2 tins	3 years
PISTACCHIO CN pistachio natural colourings A001450					
	80-100	gluten free	3 kg	2 tins	3 years
ROKCROK chocolate and hazelnut truffles A001487					
	80-100	gluten free	3 kg	2 tins	3 years
TIRAMISÙ A001288					
	80-120	gluten free	3 kg	2 tins	2 years
TORRONCINO nougat A005866					
	60-80	gluten free	2 kg	2 tins	3 years
TORTA PARADISO typical Italian cake flavor A001325					
	80-100	gluten free	3 kg	2 tins	3 years
VANIGLIA vanilla A001296					
	40-60	gluten free	3 kg	2 tins	3 years
VANIGLIA THAIY Thaiy vanilla A001301					
	25	gluten free	3 kg	2 tins	3 years
ZABAIONE A005734					
	100-120	gluten free	3 kg	2 tins	2 years
ZUPPA INGLESE trifle A005735					
	30-50	gluten free	3 kg	2 tins	3 years

CLASSIC “VARIEGATI”

CREMA GNAM! A001631
Classic hazelnut cream

Product in paste suitable for the preparation of layered Cremino or variegated ice cream or used individually



as such



gluten free



5 kg



2 tins



2 years

CREMA GNAM! FONDENTE A001623
Dark chocolate cream



as such



gluten free



3 kg



2 tins



18 months

CREMA GNAM! BIANCA A001626
White chocolate cream



as such



gluten free



5 kg



2 tins



18 months

CREMA GNAM! PISTACCHIO A005727
Pistachio cream



as such



gluten free



5 kg



2 tins



18 months

CREMA GNAM! MOU SALÉ A005726
Mou salé flavored cream



as such



gluten free



5 kg



2 tins



18 months

I PACIUGOTTI - CEREALI A001616
Hazelnut cream with cereals

Line of combinable products with a cocoa and hazelnut base for ice cream filling and decoration



as such

/



3 kg



2 tins



2 years

I PACIUGOTTI - TORRONCINO A001604
Hazelnut cream with nougat



as such



gluten free



3 kg



2 tins



2 years



CLASSIC "VARIEGATI"

I PACIUGOTTI - WAFER A001608
Hazelnut cream with wafer

Line of combinable products with a cocoa and hazelnut base for ice cream filling and decoration

 /  3 kg  2 tins  2 years

I PACIUGOTTI - GIANDUIA A001662
Hazelnut and gianduia cream

  gluten free  3 kg  2 tins  2 years

MOU A005737
Mou

  gluten free  3 kg  2 tins  2 years

FRUIT "VARIEGATI"

AMARENA A001528
black cherry

Products with a high concentration of fruit to make variegated ice cream

  gluten free  3 kg  2 tins  2 years





FRAGOLA A000210
strawberry

  gluten free  3 kg  2 tins  2 years

FRUTTI DI BOSCO A000211
berries

  gluten free  3 kg  2 tins  2 years

FICO A005729
fig

  gluten free  3 kg  2 tins  2 years

GARNISHING PRODUCTS

TOPPING SAUCES

Topping sauces for garnishing and decorating ice cream, semifreddo, fruit salads and desserts

AMARENA
Black Cherry
A000329

    
as such gluten free 1 kg 8 bottles 3 years

CAFFE'
coffee
A000337

    
as such gluten free 1 kg 8 bottles 3 years

CARAMEL
A000345

    
as such gluten free 1 kg 8 bottles 3 years

CIOCCOLATO
chocolate
A000350

    
as such gluten free 1 kg 8 bottles 3 years

CIOCCOLATO BIANCO
white chocolate
A000675

    
as such gluten free 1 kg 8 bottles 3 years

FRAGOLA
strawberry
A000352

    
as such gluten free 1 kg 8 bottles 3 years

FRUTTI di BOSCO
berries
A000651

    
as such gluten free 1 kg 8 bottles 3 years

KIWI
A000356

    
as such gluten free 1 kg 8 bottles 3 years

NOCCIOLA
hazelnut
A000637

    
as such gluten free 1 kg 8 bottles 3 years



GARNISHING PRODUCTS

GARNISHMENTS

AMARENE SPECIAL

special black cherries
A001577



gluten free



5 kg



3 years

GRANELLA DI BISCOTTI SPECULOOS

Speculoos Biscuit crumble
A005618

/



1 kg



7 months

GRANELLA DI NOCCIOLA PRALINATA

sugar coated hazelnut crumble
A000027



gluten free



1 kg



12 months

GRANELLA DI NOCCIOLA

hazelnut crumble
A006594



gluten free



3 kg



12 months

GRANELLA DOLCE AMARO

amaretti crumble
A000031

/



2 kg



12 months

GRANELLA DI MERINGA

meringue crumble
A000032



gluten free



2 kg



24 months

GRANELLA DI PISTACCHIO

pistachio crumble
A003321



gluten free



1 kg



18 months

GRANELLA DI BISCOTTO

Biscuit crumble
A005623

/



1 kg



12 months

OTHER PRODUCTS

CACAO 22/24 kg 1 cocoa 22/24 A003288	 C / 85°	 gluten free	 1 kg	 10 bags	 3 years
CACAO 22/24 kg 5 cocoa 22/24 A003289	 C / 85°	 gluten free	 5 kg	 2 bags	 3 years
CAFFÈ LIOFILIZZATO freeze dried instant coffee A005243	/	 gluten free	 0,2 kg	 18 bags	 3 years
CAFFÈ SOLUBILE Instant soluble coffee A005235	/	 gluten free	 0,2 kg	 18 bags	 3 years
DEXTROMIX A003284	 C	 gluten free	 5 kg	 2 bags	 3 years
FRUITGEL A001585	 C	 gluten free	 1 kg	 8 bott	 2 years
GRANULAIT MAGRO skimmed milk powder A005612	 C / 85°	 gluten free	 1 kg	 6 bags	 1 year
GRANUOVO egg yolks with sugar A001322	 C	 gluten free	 1,25 kg	 6 jars	 1 year
LIQUIRIZIA in POLVERE licorice powder A003311	 C	/	 3 kg	 2 bags	 3 years
VANILLINA vanillin A003312	 C	 gluten free	 0,5 kg	 10 bags	 3 years



PASTRY LINE

BASES FOR SEMIFREDDO

 C
  complete
  gluten free
  1 kg
  10 bags
  3 years

Line of powder products for the quick preparation of semifreddo used individually or for the preparation of ice cream or single portion desserts

250 g product + 500 ml whole milk

IRIS FIORDILATTE

milk

A002986

IRIS CACAO

cocoa

A004219

MASTER MOUSSE

A003029

 C
  complete
  gluten free
  1 kg
  10 bags
  3 years

Stabilizer for cream, used for the preparation of mousse, Bavarian cream and semifreddo

150 g product + 1 liter of fresh cream

ICINGS

GELYGEL NEUTRA A001570

neutral jelly

 35°
  as such
  gluten free
  3 kg
  2 tins
  2 years

High quality ready-to-use jellies for the icing of ice cream cakes, semifreddo and Bavarian cream or to coat fruit in pastry preparations

GELYGEL BIANCA A001587

white chocolate jelly

 32-34°
  as such
  gluten free
  3 kg
  2 tins
  2 years

GELYGEL CIOCCOLATO FONDENTE A001575

dark chocolate jelly

 40°
  as such
  gluten free
  3 kg
  2 tins
  2 years

PRONTO GLASSA A006619

 36°
  gluten free
  1 kg
  10 bags
  3 years

Powder preparation for Icing

140 g product + 220 ml fresh cream + 225 g Gnam! at choice in different flavors



SOAKING CAKE SYRUPS

SINE

non-alcoholic concentrates used for soaking sponge cakes

1 kg product + 12-15 kg sugar syrup with a concentration of 40-50%



gluten free



1 kg



9 jars



3 years

ALKERMES

A001669

BENEVENTO

A001678

CREOLA (RHUM)

A001685

MARASCHINO

A001689

VANIGLIA

vanilla

A001693

FILLINGS

MASTERFRUIT

Line of specific products for the filling of semifreddo and ice cream cakes

150 g for each kg of semifreddo base mix



gluten free



3 kg



2 tins



2 years

AMARENA

black cherry

A005730

FRAGOLA

strawberry

A005731

FRUTTI di BOSCO

berries

A005732

JELLY

CRYSTALGEL

A006567

Powder preparation for jelly

20 g di product + 250 ml water



100°



gluten free



240 g



36 months

CREPES

Powder mix for sweet and salty crepes preparation.

CREPES MIX

A004186

500 g product + 1 liter water



0,5 kg



10 bags



12 months

CREPES MIX gluten free

A006819

500 g product + 830 ml water



gluten free



1 kg



10 bags



12 months

CREPES MIX VANILLA

A006204

1 kg product + 1,5 liter milk



1 kg



10 bags



12 months

CREPES MIX PISTACHIO

A006206



1 kg



10 bags



12 months

CREPES MIX STRAWBERRY

A006208



1 kg



10 bags



12 months

BAKERY PRODUCTS

PAN DI SPAGNA A006810
sponge cake

Ready to use baking product



10 pieces



6 mesi

SPONGE CAKE MIX
A006553

Powder mix for sponge cake
500 g product + 270 ml water



180°



1 kg



6 bags



12 months

COCOA SPONGE CAKE MIX
A006554

Powder mix for Cocoa sponge cake
500 g product + 270 ml water



180°



1 kg



6 bags



12 months

SHORTCRUST PASTRY MIX
A006555

Powder mix for shortcrust pastry
400 g di product+ 50 g
di Granuovo (A001322)
+ 125 g butter + 10 g water



180°



800 g



6 bags



12 months

SHORTCRUST PASTRY MIX gluten free
A006555

Powder mix for shortcrust pastry
400 g product + 125 g
Granuovo (A001322) + 125 g
butter



180°



gluten free



800 g



6 bags



12 months

MERINGUE MIX
A006556

Power mix for meringue
500 g product + 145 ml di water



120°



gluten free



500 g



10 bags



24 months

TORTA CIOCCOLATO A004176
chocolate cake

Powder mix for chocolate cake
500 g product + 230 ml whole
milk



180°



1 kg



6 bags



18 months

SOUFFLE' AL CIOCCOLATO A004180

Powder mix for chocolate single
portion soufflé
500 g product + 250 ml whole
milk



220°



1 kg



6 bags



18 months



INSTANT CREAMS

CREMA CATALANA

A004283

Powder product for crema catalana

400 g product + 1 liter whole milk + 1 liter fresh cream



C



gluten free



0,4 kg



10 bags



2 years

CREMA PASTICCERA

A003034

Powder product for traditional custard

100 g product + 300 g sugar + 100 g maize starch + 20 g wheat flour + 900 ml water



75°



gluten free



3 kg



4 bags



18 months

CREMA TIRAMISÙ

A004297

Powder product for the quick preparation of mascarpone cream, classic tiramisù or cups with cream base

136 g product + 1 liter cold cream



C



gluten free



1 kg



6 bags



3 years

PASTIQUIK

A002945

Powder product used to obtain custard by cold process

300 g product + 1 liter whole milk



C



gluten free



0,9 kg



6 bags



3 years

PASTIQUIK (hot process)

A006557

Powder product used to obtain custard by hot process

180 g di product + 1 lt di whole milk



C



gluten free



0,9 kg



6 bags



3 years

TIRAMISU MIX

A006732

Powder product for the quick preparation of mascarpone cream, classic tiramisù or cups with cream base

150 g product + 100 g fresh cream + 250 g mascarpone cheese



C



gluten free



0,9 kg



6 bags



3 years

DESSERTS

BUDINO CACAO
A004267

Powder product for the preparation of cocoa pudding
160 g product + 1 liter whole milk

 90°  gluten free  1 kg  10 bags  3 years

BUDINO VANIGLIA
A004274

Powder product for the preparation of vanilla pudding
140 g product + 1 liter whole milk

 90°  gluten free  1 kg  10 bags  3 years

CREME CARAMEL
A004312

Powder product for the preparation of creme caramel
140 g di product + 1 liter whole milk

 90°  gluten free  1 kg  10 bags  3 years





PANNA COTTA
A004318

Powder product for the preparation of a delicious panna cotta

 90°  gluten free  1 kg  10 bags  3 years

140 g product + 600 ml whole milk + 400 ml fresh cream

SICILIAN SLUSHES

 gluten free  0,75 kg  12 bags  3 years

750 g product + 2,5 liter water

CEDRO citron

A005760

FRAGOLINA DI BOSCO wild strawberry

A006507

LIMONE lemon

A004886

LIMONE E ZENZERO lemon and ginger




A004910

MANDORLA almond

A006508

COFFEE SPECIAL
A004486

750 g product + 2 liter water + 6/8 espresso coffee cups

 0,75 kg  20 bags  3 years

SLUSHES

Line of powder products for slush machines. By adding water only you obtain quickly a tasty slush

630 g product + 4 liters water



gluten free 0,63 kg 20 bags 3 years

AMARENA	black cherry	A004754
ANGURIA	watermelon	A004768
ARANCIA	orange	A004780
FRAGOLA	strawberry	A004800
LIMONE	lemon	A004854
MANGO	mango	A006509
MENTA	mint	A004729

NEUTRA neutral flavor
A004825

Powder product for slush machines. You obtain a neutral flavor granita that can be flavored by adding specific syrups

1,2 kg product + 8 liter water



gluten free 1,2 kg 10 bags 3 years

SLUSH FLAVORS

Concentrated syrups used to flavor neutral slush

4 ml for 180 - 200 ml neutral flavored slush



gluten free 0,75 kg 6 bottles 4 years

AMARENA	black cherry	A000699
ANGURIA	watermelon	A000704
ARANCIA	orange	A000698
COLA		A000700
FRAGOLA	strawberry	A000702
FRUTTI DI BOSCO	berries	A000708
LIMONE	lemon	A000695
MENTA	mint	A000697
TROPICALE	tropical	A000706

SORBETS

SUPERMIX CAFFÈ

A004456





 gluten free 1 kg 10 bags 3 years

Powder product for the preparation of a delicious cold coffee cream

1 kg product + 2 liters whole milk + 500 ml fresh cream

CAFFÈ W

A004581





 gluten free 1 kg 10 bags 2 years


Powder product for the preparation of a delicious coffee cream by adding water only

1 kg product + 2 liter water

LIMONE

A003005





 gluten free 1,3 kg 12 bags 3 years




Powder product for the preparation of a refreshing lemon sorbetto

1,3 kg product + 4 liters water

INSTANT TEA

THE LIMONE

A0005044





 gluten free 0,5 kg 20 bags 3 years

Powder product for the preparation of the sweetened lemon tea by adding cold water only

100 g product + 1 liter water

THE PESCA

A005073





 gluten free 0,5 kg 20 bags 3 years

Powder product for the preparation of the sweetened peach tea by adding cold water only

100 g product + 1 liter water



HOT CHOCOLATE

Powder product for the preparation
of delicious thick hot chocolate

28 g + 120-130 ml whole milk



gluten free



30 bags



6 cases



3 years

BOSTONCIOCK ARANCIA-CANNELLA	orange - cinnamon	A005748
BOSTONCIOCK BANANA	banana	A004044
BOSTONCIOCK BIANCA	white chocolate	A003645
BOSTONCIOCK BIANCA-NOCCIOLA	white chocolate - hazelnut	A003631
BOSTONCIOCK CHERRY	cherry	A003964
BOSTONCIOCK COCCO	coconut	A003988
BOSTONCIOCK CREMA TIRAMISU'	tiramisù cream	A003819
BOSTONCIOCK FONDENTE	dark chocolate	A003927
BOSTONCIOCK FRAGOLA	strawberry	A003971
BOSTONCIOCK GIANDUIA	giandua	A003834
BOSTONCIOCK LATTE	milk	A003951
BOSTONCIOCK MENTA	mint	A004026
BOSTONCIOCK MOU	mou	A003884
BOSTONCIOCK NOCCIOLA	hazelnut	A004009
BOSTONCIOCK PEPERONCINO	chili pepper	A003849
BOSTONCIOCK PISTACCHIO	pistachio	A004060
BOSTONCIOCK RHUM	rhum	A004053
BOSTONCIOCK TRADIZIONALE	classic	A003692



HOT CHOCOLATE

BOSTONCIOCK TRADIZIONALE
A0003693



gluten free



1 kg



8 cans



3 years

Powder product for the preparation of a delicious classic thick chocolate

1 kg product + 4 liters whole milk

BOSTONCIOCK BIANCA
A0003646



gluten free



1 kg



8 cans



3 years

Powder product for the preparation of a delicious thick white chocolate

1 kg product + 4 liters whole milk



processing temperature	
dosage g/kg	
gluten free	
shelf life	
tin	
can	
bag	
jar	
bottle	
case	
carton	



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