

INNOVATION
IL TUO PARTNER IN PASTICCERIA







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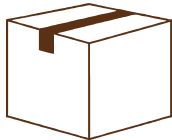
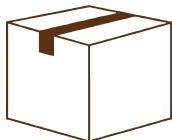
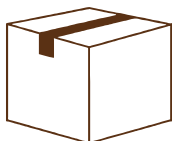



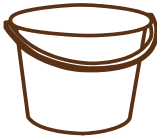
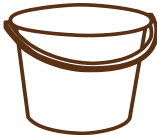
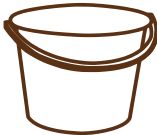
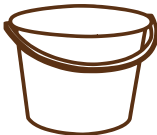
THE CARE OF THE SELECTION OF RAW MATERIALS,
THE ATTENTION TO NEW MARKET TRENDS,
AN EFFICIENT LOGISTIC SERVICE AND
A GREAT PASSION MAKE OUR COMPANY A POINT OF
REFERENCE FOR PROFESSIONALS OF THIS FIELD.



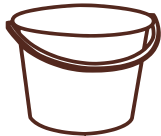
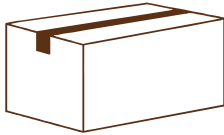



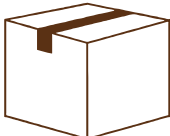





CONFECTIONERY







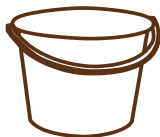

CONFECTIONERY

ITEM	DESCRIPTION	QUANTITY	PACKAGING
NOIR PLUS	Dark chocolate substitute in discs, it marks out its high percentage of cocoa, its shine and high application performance, that makes it ideal for a high-level pastry making process.	Kg 5x2	
BLANC PLUS	White chocolate substitute in discs, it marks out a pleasant taste of white chocolate, which makes it ideal for a high-level pastry making process.	Kg 5x2	
LITTLE DROPS NOIR PLUS	Drops of substitute chocolate, suitable for all confectionery applications and also for baking, because they can stand the heat of the oven.	Kg 6x2	
BITTER COCOA POWDER 22/24	Brown color, suitable for any use in confectionery and ice cream palour, thanks to the selection of the best cocoa qualities, that are able to give a bitter and decisive taste.	Kg 1x10 Kg 25	
BITTER COCOA POWDER 10/12	Suitable for any use in confectionery and ice cream palour, thanks to the selection of the best cocoa qualities, that are able to give a bitter and decisive taste.	Kg 25	
MIRROR GLASSES	Glazes for the decoration of modern cakes. They give a mirror effect, of a great shine, on Bavarians, semifinished products and ice cream cakes. Available in different flavours: chocolate, white, pistachio, black cherry, caramel, strawberry, orange, lemon and neutral. 	Kg 3	
MILLEFIORI HONEY	It is a completely natural, healthy and a genuine product, ideal for all confectionery applications.	Kg 5 Kg 10	
FLOWERS OF ORANGE HONEY	It is a completely natural, healthy and a genuine product. It marks out a typical citrus flavour.	Kg 5 Kg 10	
HOT APRICOT JELLY	It is a completely natural, healthy and a genuine product. It marks out a typical citrus flavour.	Kg 3	

CONFECTIONERY

ITEM	DESCRIPTION	QUANTITY	PACKAGING
NEUTRAL JELLY	Product for cold glazing mousse and other confectionery products. Easy to use, it gives an extraordinary shine and preserves fruit from oxidation.	Kg 1x10 Kg 25	
GOLD SHEET JELLY	Food thickener in sheets, used for the production of puddings, mousse and semifinished products. The gold leaf quality is the most prestigious on the market.	Kg 6	
JELLY POWDER	Food thickener in powder, used for the production of puddings, mousse and semifinished products.	Kg 1x25	
MIX CROCCANTINO	Powder mix for the production of crunchy and Florentine biscuits. Easy and quick to use, it gives a constant result.	Kg 1x10	
MARZAPAN	Paste based on almond, ready to use, ideal for preparing cakes, desserts or typical fruit. Available in 18% and 50% almonds.	Gr 500x16 Kg 25	
READY ALMOND	Paste with almonds and kernels, practical and quick to use. It has an excellent price/quality ratio and it replaces perfectly the traditional "paste di mandorle", almond pastries.	Kg 10	
COCONUT RAPE	Dried coconut flour. Ideal for decorations or for baked cookies.	Kg 10 Kg 25	
RELEASE SPRAY	Non-stick vegetable oil to be sprayed directly over all the surface of the baking-tin, molds, shapes and plates.	MI 500x12	
POLISHING	It polishes and protects creations of chocolate, sugar paste and sweets.	MI 400x12	

CONFECTIONERY








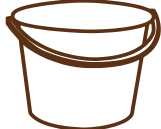
ITEM	DESCRIPTION	QUANTITY	PACKAGING
DARK FLAKES	Irregular flakes of chocolate substitute, ideal for pastries, ice cream, used to decorate.	Kg 1x10	
IVORY FLAKES	Irregular flakes of white substitute, ideal for pastries and ice cream, used to decorate.	Kg 1x10	
CHOCO CRISPIES	Cereal pellets covered with pure chocolate. Ideal for decorating cakes, mousse and "semifreddi". Available in different flavours: milk, dark, white, strawberry and orange. Mix (dark, milk, white). 	Kg 3	
SUGAR LITTLE TAILS	Colored sugar little tails ,perfect for decorating sweet cakes and biscuits in a quickly and easy way. Available in different colors: harlequin, blue, white, chocolate, yellow, pink, red, green. 	Kg 1x9	
VANILLIN	Suitable for flavouring baked desserts and creams, also cooked fruit and syrups.	Kg 1x9 Gr 500x12	
AMARETTO GRAINS	High quality "amaretti" finely crushed, used to decorate and garnish "semifreddi", cakes and mousse.	Kg 2	









SUGARS AND DERIVATIVES

SUGARS AND DERIVATIVES

ITEM	DESCRIPTION	QUANTITY	PACKAGING
GRAINED SUGAR	Versatile and suitable for any type of processing.	Kg 1 Kg25	
BROWN CANE SUGAR	Amber colored, it is very appreciated in confectionery for the preparation of crunchy biscuits, sweets and caramel sauces.	Kg 25	
DARK CANE PURE SUGAR	Ideal for glazing confectionery products in general. Particularly suitable for making the "Sicilian cassata" and cream puffs.	Kg 15	
ICING SUGAR	It is a powder derived from the grinding of granulated sugar, it contains a small percentage of corn starch, which avoids the formation of lumps. Gluten free product.	Kg 5x4	
GRAIN SUGAR	A classic and crunchy decoration based on sugar, ideal for the decoration of "panettone" and "brioche". Available in different sizes: small, medium and large.	Kg 10	
INVERTED SUGAR	It is a food product, consisting of a mix of glucose and fructose, widely used in the confecionary and ice cream production.	Kg 15	
DEXTROSE	It has a very high anti-freezing and anti-crystallizing power, particularly used in the production of leavened products, baked goods, jams, candies and ice cream.	Kg 25	
GLUCOSE SYRUP	Used in confectionery for the preparation of mirror glazes, mousse, sugar paste as well as in the preparation of plastic chocolate and "torrone", a kind of nougat.	Kg 12,5	

SUGARS AND DERIVATIVES

ITEM	DESCRIPTION	QUANTITY	PACKAGING
DEHYDRATED GLUCOSE	It prevents the crystallization of lactose by lowering the point of freezing, giving thickness to the finished product. Suitable for the preparation of ice cream, desserts, biscuits and creams.	Kg 25	
MALTITOL	A natural product in powder, that can be used to replace sugar in the processing of chocolate and in the production of leavened bakery products and biscuits. Suitable in the indicated products for diabetic people.	Kg 25	
MALTITOL SYRUP	Used for the production of chocolates, candies and biscuits. It can replace sucrose for the preparation of ice cream. Suitable for sweetening foods bringing a low caloric content.	Kg 25	
ISOMALT	Especially used in confectionery for realizing glass decorations with a transparent appearance. It can be used for the production of biscuits in place of the sucrose.	Kg 25	







FLOURS AND STARCHES

FLOURS AND STARCHES

ITEM	DESCRIPTION	QUANTITY	PACKAGING
WHEAT FLOURS	Soft wheat flours, ideal for the preparation of desserts, bread, pizzas and creams.	Kg 25	
RICE STARCH	Natural thickener used in confectionery and bread making. It makes the dough softer and lighter, flavouring the leavening. It does not contain gluten.	Kg 20	
CORN STARCH	Natural thickener used in confectionery and bread making. It makes the dough softer and lighter and benefits rising. Glutenfree.	Kg 25	
WHEAT STARCH	Natural thickener widely used in confectionery and bread making. It makes dough softer and lighter, benefiting the rising.	Kg 25	
POTATO STARCH	Starch, obtained from potato tubers in fine powder, ready to use. Ideal for the preparation of biscuits and desserts with a crumbly dough, soft and well leavened. Used also as a thickener for creams, puddings, gravies and sauces.	Kg 10	
POTATO FLAKES	Ideal for the preparation of mashed potatoes, creams, cakes, "focaccia". Potato flakes are preparations, that are obtained by drying potatoes, with hot air, and grinding fresh potatoes.	Kg 10	







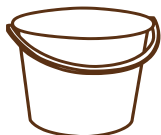
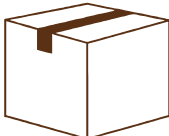
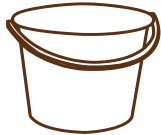





MIXES, LEAVENINGS AND IMPROVERS



MIXES, LEAVENINGS AND IMPROVERS

ITEM	DESCRIPTION	QUANTITY	PACKAGING
CROISSANT GOLD PLUS	A complete mix in powder. Versatile and easy to use, its special formulation allows the production of rising croissants and brioches with a high conservation.	Kg 15	
SPONGE CAKE	A complete mix in powder, for the production of sponge cake. Very easy to use, it's suitable for a quick and economical preparation of excellent sponge cakes or "rollè" cakes.	Kg 15	
FESTA ORO	A complete powder mix for the production of traditional leavened desserts. Ideal for the production of "Panettone", "Colomba" and "Pandoro". It's also ideal for any other type of leavened confectionary.	Kg 15	
FAST CREAM	Powder mix for making cold custard creams. Especially versatile, it can be prepared with cold water or cold milk. It gives an excellent result in few minutes. Suitable for freezing and cooking.	Kg 15	
YEAST BACKING	Dry leavening agent used in confectionery applications. Recommended to increase the volume and lighten also the consistency of baked goods.	Kg 3	
INSTANT DRY YEAST	Dry Yeast, ready to use, ideal for baking and making pizzas, for the realization of a soft and an cell-like dough.	Gr 500x20	
SIDE MOUNT SPONGE	It has a whipping and an emulsifying power. It holds a high quantity of air during the whipping. It always assures an optimal and constant whipping of the product; for its characteristics, it can be used also in ice cream parlors.	Kg 5	
FIRST IMPROVER	Excellent for all productions, it contains fat, this assures an excellent result in quality and development of the dough. It's also ideal for the production of baked pastries.	Kg 15	

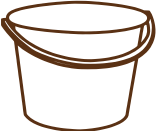
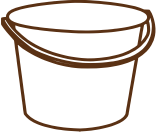
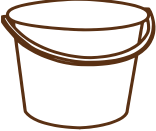









FRUIT FILLING



FRUIT FILLING

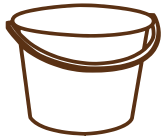
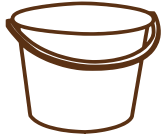
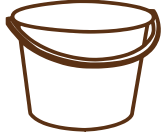
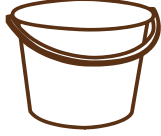
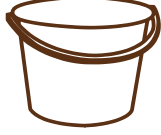
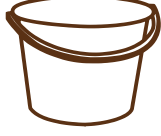
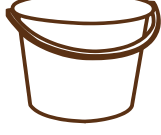
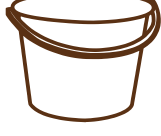
ITEM	DESCRIPTION	QUANTITY	PACKAGING
APRICOT 35%	High quality product suitable for pre-and post-oven, multipurpose in use. Ideal for pastry shops and industrial laboratories, it always maintains a semi-dense structure and it stands out for its perfect spread.	Kg 3 Kg 13	
WILD BERRIES 35%	High quality product, suitable for pre-and post-oven, multipurpose in use. Ideal for pastry shops, it always maintains a semi-dense structure and it is marked by a perfect spread.	Kg 3	
STRAWBERRY 35%	A high quality product suitable for pre-and post-oven, multipurpose in use. Ideal for pastry shops, it always maintains a semi-dense structure and it can be well spread.	Kg 3	
VISCIOLATA 35%	It's a high quality product, suitable for pre-and post-oven and, multipurpose in use. It always maintains a semi-dense structure and it's characterized by a perfect spread.	Kg 3	
APPLE 35%	A high quality product, suitable for pre-and post-oven, multipurpose in use. It maintains always a semi-dense structure and it stands out for its perfect spread.	Kg 3	
LEMON 35%	Extra lemon jam with a high percentage of fruit. It's ideal for confectionery such as filling, multipurpose use, pre and post-oven, ideal for garnishing cakes.	Kg 3	
ORANGE 35%	Extra orange marmalade with a high percentage of fruit. Ideal for confectionery as fillings, multipurpose use, ideal for garnishing cakes.	Kg 3	
APRICOT JAM 50%	Ideal for all confectionery uses, it resists perfectly in the oven, it stands out for the high percentage of fruit, that it contains. Stable in cooking, it always maintains an ideal consistency.	Kg 3	



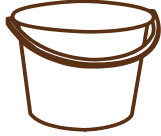
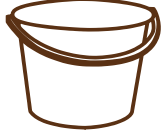
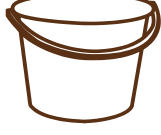
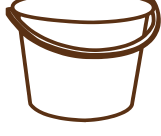


CREAMS

CREAMS

ITEM	DESCRIPTION	QUANTITY	PACKAGING
HIGH HAZELNUT CREAM	It's a cocoa spread and it has a high percentage of hazelnut (14%). It has an excellent taste and consistency, that makes it versatile in all confectionery applications.	Kg 1 Kg 5 Kg 12	
HIGH WHITE CREAM	Cream spread with an excellent taste and consistency that makes it versatile in all confectionery applications, excellent also for flavouring.	Kg 1 Kg 5	
HIGH PISTACHIO CREAM	Cream spread with a high percentage of pistachio, that gives an excellent taste to the product. Suitable for filling and decorating.	Kg 1 Kg 5	
HIGH WHITE HAZELNUT CREAM	Cream spread with a high percentage of hazelnut. It has an excellent taste and it has got also a consistency, that makes it versatile in all confectionery applications.	Kg 5	
PISTACCHIELLA CREAM	Pistachio spread, suitable for all confectionery applications. Suitable for fillings and decoration.	Kg 3	
ALMOND CREAM	Almond spread with a high percentage of toasted almonds. Soft and thick, it has a perfect consistency, that makes it versatile in all applications of confectionery.	Kg 3	
CRUNCHY PISTACHIO CREAM	Cream spread with a high percentage of pistachio. Soft and crunchy, thanks to the presence of chopped pistachio contained inside. Ideal to stuff and decorate.	Kg 3	
COCONUT CREAM	Cream spread with a high percentage of coconut. Soft and full-bodied, it has a perfect consistency, that makes it versatile in all confectionery applications.	Kg 3	

CREAMS

ITEM	DESCRIPTION	QUANTITY	PACKAGING
COFFEE CREAM	Arabian coffee spread. Soft and full-bodied, it has a perfect consistency, that makes it versatile in all confectionery applications.	Kg 3	
LEMON CREAM	Lemon spread. Soft and full-bodied, it has a perfect texture which makes it versatile in all confectionery applications.	Kg 3	
HAZELNUT CREAM LAB	Hazelnut and cacao spread, it's suitable for all applications of confectionery. It maintains an ideal consistency even in cooking.	Kg 12	
PISTACHIO CREAM LAB	Pistachio flavored spread, suitable for all applications of confectionery.	Kg 5	
WHITE CREAM LAB	White chocolate spread, suitable for all confectionery applications. Excellent to flavour. It has a smooth and silky texture.	Kg 12	
OVEN TOP LEMON CREAM	Lemon spread, for all confectionery applications of pastry products. Long-lasting, it's especially stable in cooking and ideal for biscuit fillings.	Kg 13	
TOP OVEN VANILLA CREAM	Vanilla spread, for products of a traditional confectionery. Long-lasting, it's especially stable in cooking and ideal for biscuit filling.	Kg 13	
VANILLA CREAM PLUS	Ready-to-use, it's a custard with a delicate vanilla flavour. It lends itself to be flavored and is stable in cooking and freezing.	Kg 6	



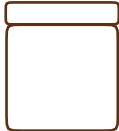








RETAIL AND CUSTOMIZABLE



RETAIL AND CUSTOMIZABLE

To be customized for direct sale or with occasional/recurrence leavened products.

ITEM	DESCRIPTION	QUANTITY	PACKAGING
PISTACHIO 30%	Cream spread with a high percentage of pistachio. Thick and creamy with a deceiving/enveloping taste, it is particularly suitable for filling cakes or biscuits.	Gr 200x12	
PISTACHIO CRUNCHY 35%	Cream spread with a high percentage of pistachio with addition of crunchy pistachio grains. Thick and creamy with an enveloping taste, particularly suitable for filling cakes or biscuits.	Gr 200x12	
ALMOND 25%	Cream spread with a high percentage of almond. Full-bodied and creamy with an enveloping taste, it is particularly suitable for filling cakes or biscuits.	Gr 200x12	
COFFEE CREAM	Coffee spread. Full-bodied and creamy with an enveloping taste particularly suitable for filling cakes or biscuit.	Gr 200x12	
COCONUT CREAM	Coconut spread. Full-bodied and creamy with an enveloping taste particularly suitable for filling cakes or biscuits.	Gr 200x12	
PEANUT BUTTER	Peanut butter spread. Full-bodied and creamy with a enveloping taste, it's particularly suitable for filling cakes or biscuits.	Gr 350x12	
PISTACHIO PESTO	It can be used as a classic pesto, to add to your dishes. Used to season pizzas, first and second courses.	Gr 200x12	













ICE CREAM

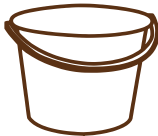
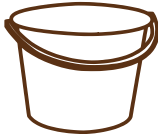
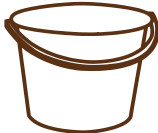
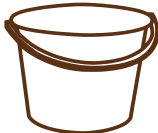
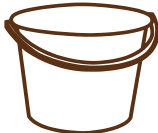
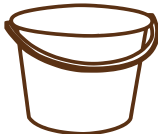
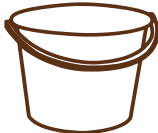

POWDERS

Raw materials selected for craftsmen. A one of a kind line of ice cream ingredients.

ITEM	DESCRIPTION	QUANTITY	PACKAGING
BASE 100 F	Product to be used for the preparation of an ideal ice cream base. Cold working. It can also be used hot.	Kg 1x20	
NOMILK BASE	Product to be used for the preparation of fruit ice cream. It is ideal for lactose intolerant and it's rich in fiber.	Kg 1x20	
LEMON GOLD EASY	Powder preparation used for the preparation of "sorbetes" and "lemon granitas".	Kg 1x20	
CAROB SEED FLOUR	Much appreciated in confectionery as an additive, it has a thickening function. It's used to stabilize and homogenize creams, ice creams or sorbets.	Kg 1x10	
SKIMMED MILK POWDER SPRAY	Skimmed milk powder ,of French origins, it instantly dissolves, in contact with water.	Kg 1x10	
WHOLE MILK POWDER	Whole milk powder of French origins, it dissolves instantly in contact with water.	Kg 1x10	
MIX MILKYES	It replaces low-fat milk, in all ice cream and confectionary processes. Product enriched with cream in powder.	Kg 1x10	
INSTANT COFFEE	Freeze-dried coffee powder, roasted and finely ground, ideal for making ice cream or pastry creams.	Gr 500	

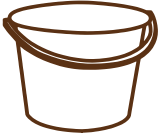
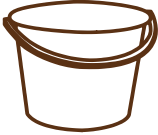
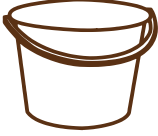
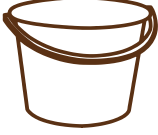
DRIED FRUIT PASTES

Dried fruit pastes, 100% pure, used for making ice cream and pastries.

ITEM	QUANTITY	PACKAGING
DARK HAZELNUT	Kg 1 Kg 2,5 Kg 5,5	
LIGHT HAZELNUT	Kg 1 Kg 3	
PISTACHIO 100%	Kg 1 Kg 3	
GOLD PISTACHIO	Kg 1 Kg 3	
ARTISAN PISTACHIO	Kg 1 Kg 3	
SICILIAN PISTACHIO	Kg 1 Kg 3	
WHITE ALMOND	Kg 1 Kg 3	
ALMOND AVOLA	Kg 1 Kg 3	

CLASSIC PASTES

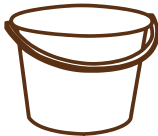
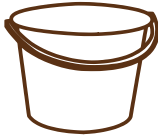
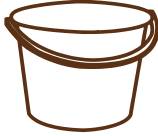
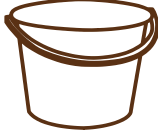

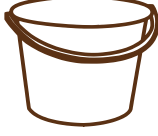
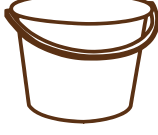
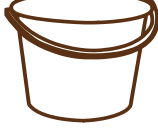
Cream paste used for ice cream and pastry preparations.

ITEM	QUANTITY	PACKAGING
TIRAMISÙ	Kg 3	
KOOCHIE	Kg 3	
NOUGAT	Kg 2	
GIANDUIA	Kg 3	



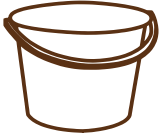
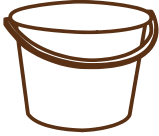


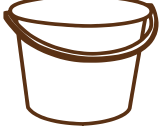
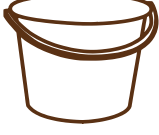
FRUIT PASTES

Fruit paste/dough, ideal for fruit ice creams and for flavouring pastries.

ITEM	QUANTITY	PACKAGING
BANANA	Kg 1x14	
MELON	Kg 1x14	
GREEN APPLE	Kg 1x14	
FISHING	Kg 1x14	
STRAWBERRY	Kg 1x14	
WILD STRAWBERRY	Kg 1x14	
TANGERINE	Kg 1x14	
COCONUT	Kg 1x14	

VARIEGATED








Used to variegate ice cream or to fill and decorate "semifreddi".

ITEM	QUANTITY	PACKAGING
COOKIE	Kg 5	
BERRIES	Kg 3	
LEMON	Kg 3	
PEAR	Kg 3	
ORANGE	Kg 3	
BLACK CHERRY	Kg 3	



TOPPING

Ideal for making colorful and tasty decorations and to personalize ice creams and dessert.

ITEM	QUANTITY	PACKAGING
BERRIES	Kg 1x10	
CHOCOLATE	Kg 1x10	
AMARENA	Kg 1x10	
PISTACHIO	Kg 1x10	
CARAMEL	Kg 1x10	
HAZELNUT	Kg 1x10	
STRAWBERRY	Kg 1x10	

GOLOSE





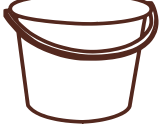
Creams, ideal to garnish ice cream and cakes. In contact with cold food, they thicken without crystallizing. Spread, even at negative temperatures.

ITEM	QUANTITY	PACKAGING
WHITE	Kg 3x2	
GIANDUIA	Kg 3x2	
DARK	Kg 3x2	
PISTACHIO	Kg 3x2	
PISTACHIO CRUNCHY	Kg 3x2	
GIANDUIA CRUNCHY	Kg 3x2	



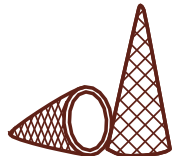
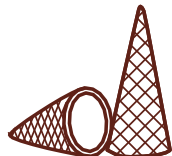
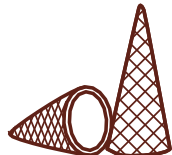
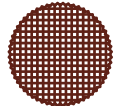
PENGUIN COVERS

Ideal for creating a crunchy crust on ice cream. Practical in use, they don't thicken in fusion.

ITEM	QUANTITY	PACKAGING
LEMON	Kg 5	
PISTACHIO	Kg 5	
STRAWBERRY	Kg 5	
WHITE	Kg 5	
DARK	Kg 5	
HAZELNUT	Kg 5	



WAFFLES

ITEM	DESCRIPTION	QUANTITY	PACKAGING
MINI CONES	Crispy waffle cones with an excellent taste, thanks to the low dampness absorption, they get amazing results in the filling process.	Pz. 840	
ROLLED CONE	Crispy waffle cones with an excellent taste, thanks to the low dampness of absorption, they get amazing results in the filling process.	Pz. 225	
HEALTHCARE ROLLED CONE	Crispy waffle cones with paper under-cone, with an excellent taste. Thanks to the low dampness of absorption, amazing results are obtained in the process of filling.	Pz. 300	
WAFFLE DISCS	Waffle discs, particularly suitable for decorations in ice cream parlors and confectionary.	Pz. 1000	















DRIED FRUIT


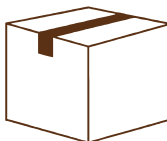




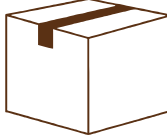
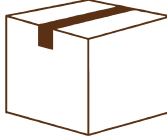
DRIED FRUIT

All the goodness of nature for confectionary and ice cream shops.

ITEM	QUANTITY	PACKAGING
PEANUT GRAIN	Kg 2,5x8	
TOASTED HAZELNUTS	Kg 1x10	
HAZELNUT GRAINE	Kg 1x10	
WHOLE SHELLLED PISTACHIO	Kg 1x10	
PISTACHIO GRAIN	Kg 1x10	
EXTRA PISTACHIO GRAIN	Kg 1x10	
PISTACHIO FLOUR	Kg 1x10	
NATURAL ALMONDS	Kg 5 Kg 10 Kg 25	

DRIED FRUIT

All the goodness of nature for confectionary and ice cream shops.

ITEM	QUANTITY	PACKAGING
PEELED ALMONDS	Kg 5 Kg 10 Kg 25	
SLICED ALMONDS	Kg 5 Kg 10	
PEELED ALMOND FLOUR	Kg 5 Kg 10	
HAZELNUT FLOUR	Kg 1x10	
PISTACHIO SPLIT	Kg 1x10	
SHELLED NUTS TYPE A AND B	Kg 1x10	
AUSTRALIAN SULTANA GRAPES	Kg 14	
TURKISH SULTANA GRAPES	Kg 10	





SEMI-FINISHED PRODUCTS

SEMI-FINISHED PRODUCTS

Semi-finished product of short and puff pastry for a modern confectionary.

ITEM	QUANTITY	PACKAGING
TARTELLETTE MIGNON	Kg 2	
SQUARE MIGNON TARTELLETE	Kg 2	
CACAO MIGNON TARTELLETTE	Kg 2	
CACAO SQUARE MIGNON TARTELLETTE	Kg 2	
LARGE TARTELLETS	Pz. 100	
MIGNON BOATS	Kg 2	
MIGNON CACAO BOATS	Kg 2	
MICRO PUFF PASTRY BASKET	Pz. 140	
MIGNON PUFF PASTRY "CANNOLO"	Pz. 120	


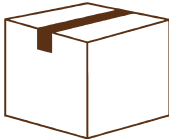
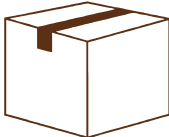
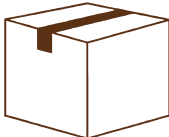
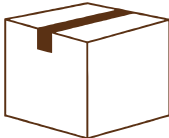
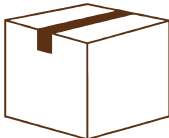
SEMI-FINISHED PRODUCTS

Semi-finished product of short and puff pastry for a modern confectionary.

ITEM	QUANTITY	PACKAGING
CONICAL SHEET CANNOLO	Pz. 120	
VOULEVANT MIGNON	Pz. 160	
RUSSIAN CIGARETTES	Kg 1,5	
CANNOLI PALERMO	Pz. 110 Grandi Pz. 130 Medi kg 3,2 Mignon	
BABA'	Pz. 90 Grandi kg 2,5 Mignon	
SAVARIN	Kg 2,5	
BIGNE' MIGNON	Gr. 250x6	
TARTELLETTE MIGNON BRISE	Kg 2	
BOATS MIGNON BRISE	Kg 2	

MACARON

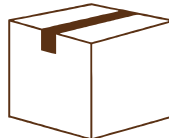
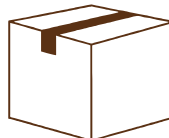
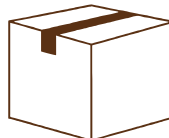
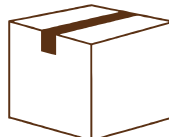
Small sweets of French origin made with almond flour, egg whites and sugar.
Ideal for decorating cakes and fillings with "ganache". Diameter 35 mm.

ITEM	QUANTITY	PACKAGING
MACARON 6 COLORS 	Kg 1,5 Pz. 450 circa	
VANILLA MACARON	Kg 1,5 Pz. 450 circa	
PINK MACARON	Kg 1,5 Pz. 450 circa	
BLUE MACARON	Kg 1,5 Pz. 450 circa	
CACAO MACARON	Kg 1,5 Pz. 450 circa	



MACARON

Small sweets of French origin made with almond flour, egg whites and sugar.
Ideal for decorating cakes and fillings with "ganache". Diameter 35 mm.

ITEM	QUANTITY	PACKAGING
PISTACHIO MACARON	Kg 1,5 Pz. 450 circa	
LEMON MACARON	Kg 1,5 Pz. 450 circa	
STRAWBERRY MACARON	Kg 1,5 Pz. 450 circa	
BLACK MACARON	Kg 1,5 Pz. 450 circa	



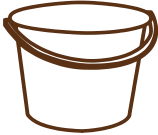
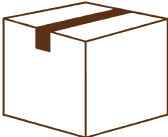
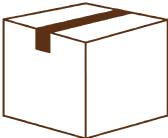
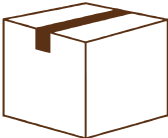
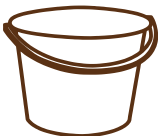
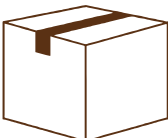







CANDIED FRUIT

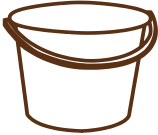
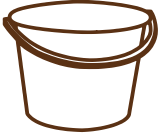
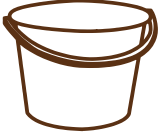
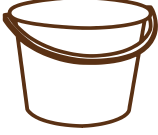
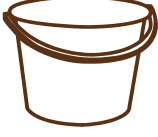
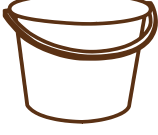
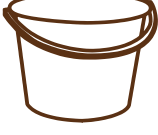
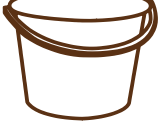
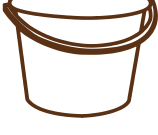
CANDIED FRUIT

A classic of the italian confecionery, born from the processing of selected and high-quality fruit.

ITEM	QUANTITY	PACKAGING
RED/GREEN CHERRIES VARIOUS CALIBERS	Kg 5	
RED/GREEN CHERRIES SPLITTING IN HALF	Kg 5	
ORANGE CUBES 6X6	Kg 5	
ORANGR CUBES 9X9	Kg 5	
WHOLE AMARENE 20/22	Kg 5	
ORANGE FILLETS 6x60	Kg 5	
FRIUT SALAD CUBES 6x6	Kg 5	
WHITE/GREEN VEGETABLE PUREE	Kg 5	
ORANGE/LEMON PUREE	Kg 5	

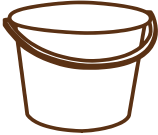
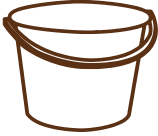
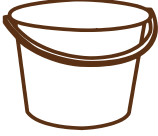
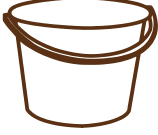
FRESH CANDIED

Selection of high quality candied fruit to enhance the fruit flavours of recurrence leavened products.

ITEM	QUANTITY	PACKAGING
APRICOT CUBES 14X14	Kg 3	
LEMON CUBES 9X9	Kg 3	
CITRON CUBES 9X9	Kg 3	
BERRY SEMICANDIED FRUIT	Kg 3	
STRAWBERRIES SEMICANDIED FRUIT	Kg 3	
ORANGE ROUNDS	Kg 3	
ORANGE CUBES 9X9	Kg 3	
ORANGE CUBES 10x10 ALL ESSENCE	Kg 3	
QUARTERS OF ORANGE	Kg 3	

FRESH CANDIED

Selection of high quality candied fruit, to enhance the fruit flavor of recurring leavened products.

ITEM	QUANTITY	PACKAGING
ORANGE FILLETS 6x60	Kg 3	
PEAR CUBES 9X9	Kg 3	
APPLE CUBES 9X9	Kg 3	
WHOLE MIXED FRUIT	Kg 3	

















LIQUID FLAVOURINGS







LIQUID FLAVOURINGS

Concentrated liquid flavourings, ideal to flavour and season cakes, creams and dough.

ITEM	QUANTITY	PACKAGING
ORANGE	Cl 500x24	
THICK BUTTER	Cl 500x24	
CINNAMON	Cl 500x24	
CARNATION	Cl 500x24	
LEMON SICILY	Cl 500x24	
ALMOND	Cl 500x24	
PANETTONE	Cl 500x24	
CLOVE	Cl 500x24	

DOUGH FLAVOURINGS

Concentrated dough flavourings , ideal to flavour and season cakes, creams and dough.

ITEM	QUANTITY	PACKAGING
ORANGE	Kg 1	
LEMON	Kg 1	
GOLD PISTACHIO	Kg 1	
STRAWBERRY	Kg 1	
COFFEE'	Kg 1	
HAZELNUT	Kg 1	



FLAVORINGS IN PASTE, NATURAL COLORS

ITEM	QUANTITY	PACKAGING
ORANGE	Kg 1	
LEMONS	Kg 1	
PISTACHIO	Kg 1	
PANETTONE	Kg 1	
BUTTER	Kg 1	



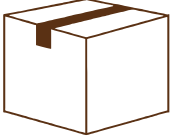
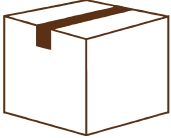
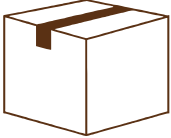
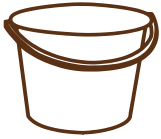




FOOD FATS



FOOD FATS

ITEM	DESCRIPTION	QUANTITY	PACKAGING
MARGARINE PUFF PASTRY CROISSANT	Vegetable margarine without hydrogenated fats. Formulated with well balanced, high quality vegetable raw materials. Suitable for the preparation of confectionary products.	Kg 5x2	
MARGARINA CREAM CAKE	Vegetable margarine without hydrogenated fats. Formulated with well balanced, high quality vegetable raw materials. Suitable for the preparation of confectionary products.	Kg 2,5x4	
LARD EXTRA CARTON	Food of animal origin, usually used for frying or making dough and confectionery products.	Kg 25	
LARD EXTRA BUCKET	Food product of animal origin, usually used for frying or making dough, in practical 15 kg buckets.	Kg 15	



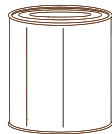
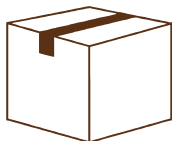





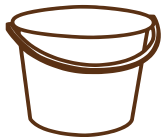




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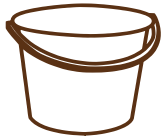
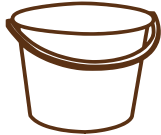
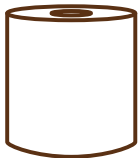
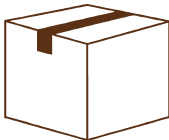
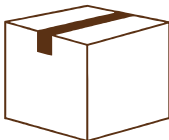
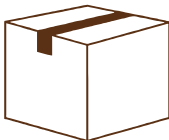
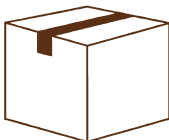
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Specific products for hotels, restaurants and catering..

ITEM	DESCRIPTION	QUANTITY	PACKAGING
FINE TOMATO PULP IN TIN	100% Italian fresh pulp tomato, finally chopped, it guarantees excellent yield and a natural fragrance of fresh tomato.	Kg 4,1x3	
FINE TOMATO PULP IN BOX	In a practical boxed container, it guarantees ease of use and storage.	Kg 10	
BIFRACTIONAL PALM OIL	It does not alter the flavour of the products and it lets get fragrant fried and golden food. It maintains its unaltered qualities even after a high number of frying without causing smoke or bad smells.	Lt 25	
HIGH OLEIC SUNFLOWER OIL	Vegetable oil, sunflower seeds extract, particularly suitable for light and crunchy frying. It gives a high stability in frying, thanks to the high content of oleic acid.	Lt 10x2	
EXTRA VIRGIN OLIVE OIL	Olive oil with a strong and intense flavour. A quality product, that thanks to its soft and balanced flavour, it is ideal for exalting the taste of every dish.	Lt 1 Lt 5	
SOYA OIL	Vegetable oil extracted from soybeans, used to flavour uncooked food.	Lt 1 Lt 5	
SUNFLOWER OIL	Vegetable oil extracted from sunflower seeds, particularly suitable for light and crunchy frying.	Lt 1 Lt 5 Lt 10	
PISTACHIO PESTO	It can be used as a classic pesto, to add to your dishes. Used to season pizzas, first and second courses.	Gr 500 Kg1	

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Specific products for hotels, restaurants and catering..

ITEM	DESCRIPTION	QUANTITY	PACKAGING
KETCHUP	Sweet and sour tomato sauce, prepared with simple and natural ingredients.	Kg 5	
MAYONNAISE	Prepared with simple and natural ingredients, it is suitable for all uses.	Kg 5	
COIL 800	Roll of paper for industrial use. Towel paper in pure cellulose wadding, it has a high absorbing power. Two-ply, eight hundred tears.	Pz 2	
OVEN PAPER	Waterproof oven paper used in the kitchen to prevent food from sticking to the baking pan. Cm 60x40.	Pz 500	
CLEAR FILM	Transparent plastic food film mt.300. Used to store food ,protecting it from the air.	1x10 Mt 300	
ALUMINUM ROLL	Aluminum foil mt.125. Used to store food, protecting it from the air.	1x6 Mt 125	
SAC À POCHE	Professional pastry bag in disposable plastic. It's used to fill and decorate desserts. Available in 55 and 40 cm sizes.	1x12 Pz 100	





RECIPE BOOK



SPONGE CAKE

DOSES AND METHODS OF USE:

<u>GOLD PLUS SPONGE CAKE</u>	<u>Gr 1000</u>
<u>EGGS</u>	<u>Gr 600</u>
<u>WATER</u>	<u>MI 200</u>

Mix in a planetary mixer for 5-7 minutes with the whisk at medium speed; pour the dough in the moulds, % of their volume; baking in the oven, heat oven 180°-200°C. degrees, second size.
To obtain a cocoa sponge cake add 80-100 gr. of cocoa bitter powder.

Notes: it is recommended to use the ingredients at room temperature.

ROLLÈ

DOSES AND METHOD OF USE:

<u>GOLD PLUS MIX SPONGE CAKE</u>	<u>Gr 1000</u>
<u>EGG WHITES</u>	<u>Gr 700</u>
<u>WHOLE EGGS</u>	<u>Gr 300</u>
<u>SUGAR</u>	<u>Gr 200</u>
<u>HONEY</u>	<u>Gr 30</u>

Whip the ingredients in the planetary for 7-8. Short nozzle! Strain smooth and wide, or spatula on trays.
Cook at 230°-240°C. (sky only) for 5-7 minutes. For the cocoa version add 80-100 gr. of bitter cocoa powder.



CROISSANT

DOSES AND METHOD OF USE:

<u>GOLD PLUS CROISSANT</u>	<u>Gr 1000</u>
<u>WATER</u>	<u>ML 380-400</u>
<u>BEER YEAST</u>	<u>Gr 50-60</u>
<u>BUTTER OR MARGARINE</u>	<u>Gr 350</u>

Knead all ingredients except butter or margarine until the dough is not smooth and dry; let rest the obtained dough for 15-20 minutes; roll out the dough with the butter or the margarina making 2 folds to 4 or 3 folds of 3; let it rise for 2 hours at 30°C. with 70% humidity.

Polish or decorate as you like; bake in the oven for 15-18 minutes at 200°C. degrees.





BRIOCHES

DOSES AND METHOD OF USE:

<u>GOLD PLUS CROISSANT</u>	<u>Gr 1000</u>
<u>MARGARINE OR LARD</u>	<u>Gr 100 - Gr 80</u>
<u>WHOLE EGGS</u>	<u>Gr 50</u>
<u>WATER</u>	<u>MI 350</u>
<u>BEER YEAST</u>	<u>Gr 60</u>

Knead all the ingredients until the dough becomes smooth and dry; let the obtained dough rest for 20 minutes; roll and cut into washers; let it rise for 1.5-2 hours; bake it as usual. notes: the quantity of beer's yeast may vary according to the desired leavening time.

PANETTONE, COLOMBA, VENEZIANA

DOSES AND METHOD OF USE:

PRE-DOUGH INGREDIENTS

MIX "FESTA ORO"	Gr 1000
WATER	Gr 500
BUTTER	Gr 200
EGG YOLK	Gr 100
BEER'S YEAST	Gr 1

TOTAL WEIGHT OF THE DOUGH Gr 1801

Knead all the ingredients except fats, until obtaining a smooth and dry dough. Then add fats. Let rise it in the bakery proofing room at 27°-30°C. degrees for 10-12 hours or anyway until the initial volume of the dough.

DOUGH INGREDIENTS

PRE-DOUGH	Gr 1801
FLOUR W370	Gr 300
WATER	Gr 50
SUGAR	Gr 300
EGG YOLK	Gr 150
BUTTER	Gr 200
CANDIED FRUIT	Gr 700
FLAVOURINGS	AS REQUIRED

TOTAL WEIGHT Gr 3510

Knead the pre-dough, flour and water until obtaining a smooth and dry dough. Add in order sugar, egg yolk, fats, flavourings and at last add fruit. Dough temperature about 25°-28°C. degrees. let the dough rest for 45/50 minutes in the cold room at 30° centigrades. Break, return twice, place the dough in the appropriate molds and let it rise for 5 hours in the bakery proofing room at 27°-30°C. degrees with relative humidity 70/80%. Finish it and bake as usual.

Notes: recipe in compliance with d.m. 22 July 2005 "regulation of production and sale of certain bakery confectionary products".

Allergen declaration: the product may contain cereals with gluten, milk and derivatives and possible traces of eggs and derivatives, soya and sesame.



MIX CROCCANTINO

Combine gr. 500 of Mix Croccantino with gr. 500 stick-cut almonds (or other dried fruit) spread the dough on a tray and bake for 10 minutes at 180°C.





CREMA PASTICCERA

DOSES AND METHODS OF USE:

<u>CREAM FAST</u>	<u>Gr 370/400</u>
<u>WATER OR MILK</u>	<u>Lt 1</u>

Add cream fast to the cold water or cold milk, mixing for 2 minutes with a planetary mixer equipped with a whisk. Let it rest for about 10 minutes then mix again for a few minutes and use the cream.

CREMA DIPLOMATICA

To the custard obtained add from 30% to 70% of fresh cream. Gently mix until a homogeneous cream is obtained.



READY MANDORLO

—
COOKIE RECIPE:

READY MANDORLO	Gr 1000
EGG WHITES	Gr 100

To cover the Delizia cake, replace the egg whites with whole eggs.

Mix the ingredients on low speed with a spatula and form the biscuits with the pastry bag.
No standing time, cooking 220°-230°C.



ICE CREAM BASE 100F

Mix all the powders. Heat 25% of the liquid to obtain a pastel, add the rest of the liquids and the pastes; emulsify well and leave to ripen for 30 minutes then stir in.

CHOCOLATE

Lt 1 WHOLE MILK
Gr 260 SUGAR
Gr 100 BASE 100F
Gr 30 DEXTROSE
Gr 100 COCOA
A PINCH OF SALT

HAZELNUT

Lt 1 WHOLE MILK
Gr 250 SUGAR
Gr 100 BASE 100F
Gr 20 DEXTROSE
Gr 120 HAZELNUT PASTE
A PINCH OF SALT

PISTACHIO

Lt 1 WHOLE MILK
Gr 250 SUGAR
Gr 100 BASE 100F
Gr 20 DEXTROSE
Gr 120 PISTACHIO PASTE
A PINCH OF SALT

FLOWER OF CREAM

Lt 1 WHOLE MILK
Gr 230 SUGAR
Gr 100 BASE 100F
Gr 20 DEXTROSE
Gr 100 CREAM

SUGAR PASTES AT 50

LT.1 WHOLE MILK
Gr 230 SUGAR
Gr 100 BASE 100F
Gr 50 PASTE
Gr 100 CREAM

SUGAR PASTES AT 100

Lt 1 WHOLE MILK
Gr 230 SUGAR
Gr 100 BASE 100F
Gr 100 PASTE
Gr 100 CREAM

SUGAR PASTES 50%

Mix all the powders. Heat 25% of the liquid to obtain a pastel, add the rest of the liquids and the pastes; emulsify well and leave to ripen for 30 minutes then stir in.

FRESH FRUIT ICE CREAM

Gr 500	FRUIT
Gr 250	WATERFALL
Gr 170	SUGAR
Gr 40	DEXTROSE
Gr 40	FRUIT BASE

ICE CREAM WITH FRUIT PUREE

Gr 550	FRUIT PUREE
Gr 210	WATERFALL
Gr 160	SUGAR
Gr 40	DEXTROSE
Gr 40	FRUIT BASE

ICE CREAM WITH FRUIT PASTE

Gr 100	FRUIT PASTE
Gr 670	WATERFALL
Gr 150	SUGAR
Gr 40	DEXTROSE
Gr 40	FRUIT BASE

SORBET

LEMON-ORANGE-MANDARIN

Gr 600	JUICE
Gr 160	WATERFALL
Gr 150	SUGAR
Gr 50	DEXTROSE
Gr 40	FRUIT BASE

SORBET WATERMELON

Gr 770	WATERMELON
Gr 160	SUGAR
Gr 25	DEXTROSE
Gr 5	JASMIN PASTE
Gr 40	FRUIT BASE

COFFEE SORBET

Gr 770	ESPRESSO
Gr 160	SUGAR
Gr 30	DEXTROSE
Gr 40	FRUIT BASE

SORBET PISTACHIO

Gr 600	WATERFALL
Gr 240	SUGAR
Gr 30	DEXTROSE
Gr 90	PISTACHIO PASTE
Gr 40	FRUIT BASE
A PINCH OF SALT	

SORBET HAZELNUT

Gr 600	WATERFALL
Gr 240	SUGAR
Gr 30	DEXTROSE
Gr 90	HAZELNUT PASTE
Gr 40	FRUIT BASE
A PINCH OF SALT	

SORBET SICILIAN ALMOND

Gr 600	WATERFALL
Gr 240	SUGAR
Gr 30	DEXTROSE
Gr 90	ALMOND PASTE
Gr 40	FRUIT BASE





WE HAVE ALWAYS PLACED GREAT IMPORTANCE ON
QUALITY, ON WHICH WE ARE CONSTANTLY
RESEARCHING AND SELECTING OUR PRODUCTS.
CREATING A LINE OF PRODUCTS CHARACTERIZED BY
HIGH QUALITY STANDARDS AND AIMED AT
PROFESSIONALS IN THE SECTOR IS OUR MISSION.