











ICE CREAM

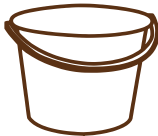
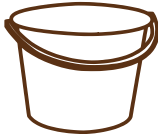
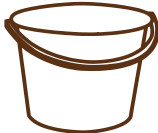
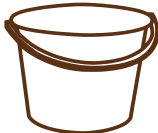
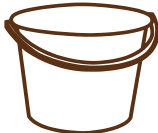
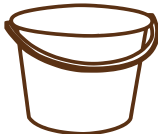
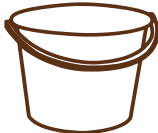

POWDERS

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 "sorbets" 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	

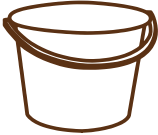
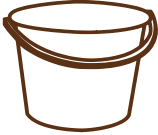
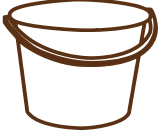
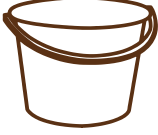
DRIED FRUIT PASTES

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

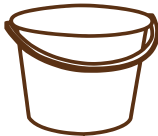
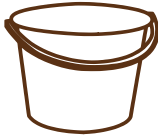
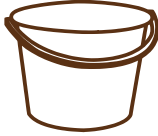
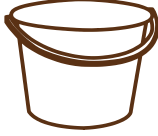

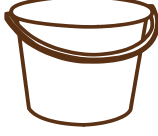
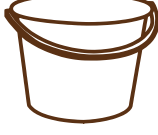
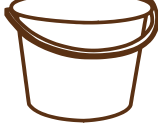
Cream paste used for ice cream and pastry preparations.

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



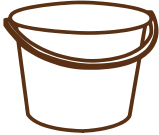
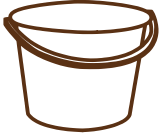


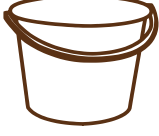
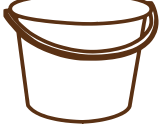
FRUIT PASTES

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

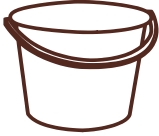


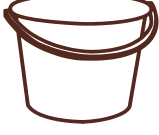
Creams, ideal to garnish ice cream and cakes. In contact with cold food, they thicken without crystallizing. Spread, even at negative temperatures.

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



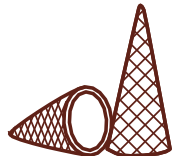
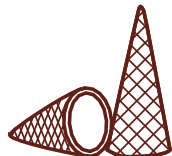
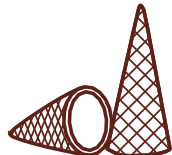
PENGUIN COVERS

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	