






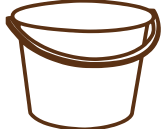








## SUGARS AND DERIVATIVES

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| ITEM                        | DESCRIPTION  | QUANTITY     | PACKAGING   |
|-----------------------------|--|--------------|---|
| <b>GRAINED SUGAR</b>        | Versatile and suitable for any type of processing.   | Kg 1<br>Kg25 |    |
| <b>BROWN CANE SUGAR</b>     | Amber colored, it is very appreciated in confectionery for the preparation of crunchy biscuits, sweets and caramel sauces.   | Kg 25        |    |
| <b>DARK CANE PURE SUGAR</b> | Ideal for glazing confectionery products in general. Particularly suitable for making the "Sicilian cassata" and cream puffs.  | Kg 15        |    |
| <b>ICING SUGAR</b>          | 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       |  |
| <b>GRAIN SUGAR</b>          | 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        |  |
| <b>INVERTED SUGAR</b>       | It is a food product, consisting of a mix of glucose and fructose, widely used in the confecionary and ice cream production.   | Kg 15        |  |
| <b>DEXTROSE</b>             | 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        |  |
| <b>GLUCOSE SYRUP</b>        | 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      |  |

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| <b>DEHYDRATED GLUCOSE</b> | 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    |    |
| <b>MALTITOL</b>           | 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    |    |
| <b>MALTITOL SYRUP</b>     | 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    |    |
| <b>ISOMALT</b>            | 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    |  |

