



*More than 140 years of  
delicious Italian treats*

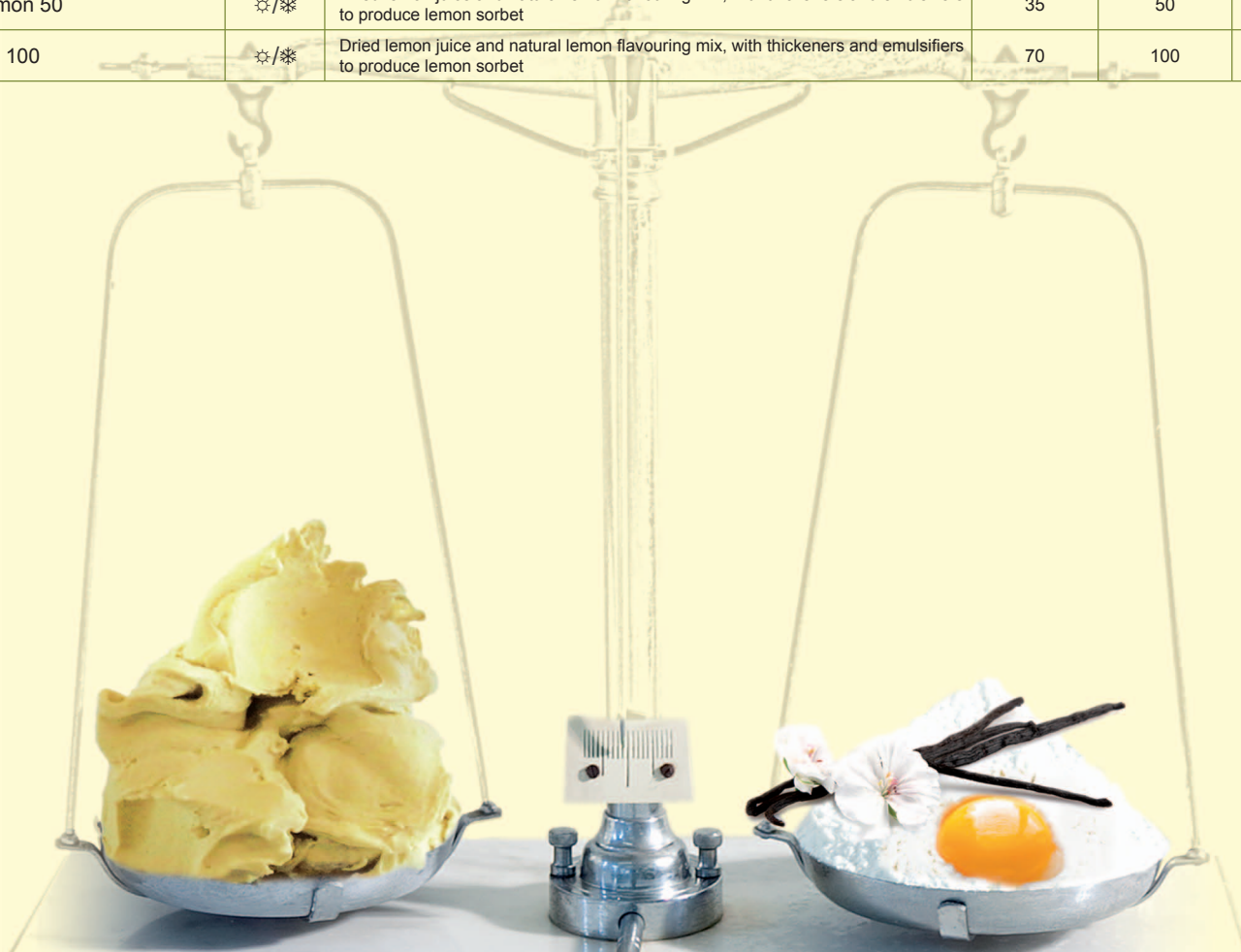


## "POWDER BASES AND STABILIZERS LINE"

<b>"NEUTRAL PRODUCTS"</b> <i>Low-dose stabilizer and emulsifier core</i>					
Name	Use ☼/❄	Description	Quantities g x 1 Kg mix	g x 1 Kg milk or water	Pack kg
Neutro Creme "E"	☼	Stabilizers – emulsifiers for ice cream made with milk; excellent air-entraining properties studied for use in continuous freezers and whipping machines	3,5	5	1
Neutro Creme 6	☼	Classic neutral product with emulsifiers for ice cream made with milk	3,5	5	1
Neutro Frutta 6	☼	Classic neutral product for fruit sorbet, without milk derivatives	3,5	5	1
Neutro Frutta "E"	☼	Stabilizers – emulsifiers for fruit sorbet; excellent air-entraining properties studied for use in continuous freezers and whipping machines	3,5	5	1
Murano 30	☼/❄	Mixture of stabilizers, thickeners and emulsifiers with functional milk proteins	20	30	1
<b>"50 g/l" BASES</b> <i>Balanced base mixes 50 g per litre of milk or water for ice creams made with milk and fruit sorbets</i>					
50 Superstracciatella	☼/❄	Fat-free base for ice creams made with milk; cream - vanilla flavouring	35	50	1
50 Basepan Extra	☼/❄	Base with vegetable fats for ice creams made with milk; light cream - vanilla flavour	35	50	1
50 Basepan Più	☼/❄	Base with vegetable fats for ice creams made with milk; cream - vanilla flavour	35	50	1
50 Lido	☼/❄	Base with cocoa butter and cream powder for ice creams made with milk; light cream vanilla flavour	35	50	1
50 Laguna	☼/❄	Fat-free milk base for ice creams made with milk, neutral; excellent volume increase and shelf life	35	50	1
50 Vaniglia Zoldana	☼/❄	Base with vegetable fats for ice creams made with milk; natural colour and flavour of vanilla	35	50	1
50 Perfrutta M	☼/❄	Base for creamy fruit sorbets; without milk derivatives; excellent overrun	35	50	1
50 Frutta Plus	☼/❄	Base for fruit sorbets without milk derivatives; excellent creaminess and stability	35	50	1
50 Frutta Hot	☼	Base for fruit sorbets without milk derivatives; excellent creaminess and stability	35	50	1
50 Fruttissima	☼/❄	Base for fruit sorbets without milk derivatives; excellent creaminess and stability	35	50	1
50 Frutta Extra	☼/❄	Base for fruit sorbets without milk derivatives; excellent creaminess and stability	35	50	1
<b>"100 g/l" BASES</b> <i>Balanced base mixes 100 g per litre of milk or water for ice creams made with milk and fruit sorbets</i>					
100 Maxima	☼/❄	Base for ice creams made with milk; low vegetable fat content; cream - vanilla flavour	70	100	1
100 Suprema	☼/❄	Base for ice creams made with milk; medium vegetable fat content; cream - vanilla flavour	70	100	1
100 Grandiosa	☼/❄	Base for ice creams made with milk; high vegetable fat content; cream - vanilla flavour	70	100	1
100 Torcello	☼/❄	Base with vegetable fats for ice creams made with milk; excellent volume increase and shelf life; cream - vanilla flavour	70	100	1
100 Vaniglia Suprema	☼/❄	Base with vegetable fats for ice creams made with milk; natural colour and flavour of vanilla	70	100	1
100 Frutta Plus	☼/❄	Base for fruit sorbets without milk derivatives; excellent creaminess and stability	70	100	1
<b>"150 g/l" BASES</b> <i>Balanced base mixes 150 g per litre of milk</i>					
150 Omnia	☼/❄	Base with vegetable fats for ice creams made with milk; formula for use in combined machines; cream - vanilla flavour	110	150	10
150 Treporti	☼/❄	Base with vegetable fats for ice creams made with milk; formula for use in combined machines; cream - vanilla flavour; excellent volume increase and shelf life	110	150	10
150 Cocoa	☼	Base with vegetable fats for ice creams made with milk; contains cocoa and cocoa paste to give the ice cream the aroma and flavour of dark chocolate	110	150	10
<b>"COMPLETE" BASES</b> <i>High dosage balanced base mixes for ice creams made with milk</i>					
160 Giudecca	☼/❄	Base with cream powder and vegetable fats for ice creams made with milk; cream - vanilla flavour	160	240	9,3
250 Completa	☼/❄	Base for ice creams made with milk; high vegetable fat content and cream powder; cream vanilla flavour; excellent volume increase and shelf life	170	250	10
300 Suprema	☼/❄	Base for ice creams made with milk; medium vegetable fat content and cream powder; cream vanilla flavour	200	300	12/20
300 Canareggio	☼/❄	Base for ice creams made with milk; medium vegetable fat content and cream powder; cream - vanilla flavour; excellent volume increase and shelf life	200	300	12/20
300 PD	☼/❄	Base for ice creams made with milk; high vegetable fat content and cream powder; cream vanilla flavour	200	300	12/20
300 Burano	☼/❄	Base for ice creams made with milk; high vegetable fat content and cream powder; cream - vanilla flavour; excellent volume increase and shelf life	200	300	12/20
300 Vaniglia Suprema	☼/❄	Base with cream powder and vegetable fats for ice creams made with milk; natural colour and flavour of vanilla	200	300	12/20
500 Grandiosa	☼/❄	Base for ice creams made with milk; high vegetable fat content and cream powder; cream vanilla flavour	330	500	20
500 Suprema	☼/❄	Base for ice creams made with milk; medium vegetable fat content and cream powder; cream - vanilla flavour	330	500	20
500 Cà Savio	☼/❄	Base for ice creams made with milk; medium vegetable fat content and cream powder; cream - vanilla flavour; excellent volume increase and shelf life	330	500	20
500 Vaniglia Suprema	☼/❄	Base with cream powder and vegetable fats for ice creams made with milk; natural colour and flavour of vanilla	330	500	20

## "POWDER BASES AND STABILIZERS LINE"

<b>"CREAM" BASES</b>		<b>Vegetable fat-free balanced base mixes containing cream powder</b>			
Name	Use ☼/❄	Description	Quantities g x 1 Kg mix	g x 1 Kg milk or water	Pack kg
50 Panna	☼/❄	Base with cream powder for ice creams made with milk; cream - vanilla flavour	35	50	1
50 FiorpannaGel	☼/❄	Base with high cream powder content for ice creams made with milk; cream - vanilla flavour	35	50	1
50 Cavallino	☼/❄	Base with high cream powder content for ice creams made with milk; cream - vanilla flavour; excellent volume increase and shelf life	35	50	1
100 Panna	☼/❄	Base with cream powder for ice creams made with milk; cream - vanilla flavour	70	100	1
100 FiorpannaGel	☼/❄	Base with high cream powder content for ice creams made with milk; cream - vanilla flavour	70	100	1
100 Certosa	☼/❄	Base with high cream powder content for ice creams made with milk; cream - vanilla flavour; excellent volume increase and shelf life	70	100	1
150 Panna	☼/❄	Base with cream powder for ice creams made with milk; formula for use in combined machines; cream - vanilla flavour	110	150	10
150 Bianca Panna	☼/❄	Base with cream powder for ice creams made with milk; formula for use in combined machines; cream - vanilla flavour; excellent volume increase and shelf life	110	150	10
340 Suprema tutta Panna	☼/❄	Base with high cream powder content for ice creams made with milk; cream - vanilla flavour	225	330/340	12/20
340 San marco	☼/❄	Base with high cream powder content for ice creams made with milk; cream - vanilla flavour; excellent volume increase and shelf life	225	330/340	12/20
500 Malamocco	☼/❄	Base with high cream powder content for ice creams made with milk; cream - vanilla flavour; excellent volume increase and shelf life	330	500	20
530 Rialto	☼/❄	Base with high cream powder content for ice creams made with milk; cream - vanilla flavour	350	530	20
<b>"FLAVOURINGS"</b>		<b>Mixes for flavouring ice creams made with milk or fruit sorbets</b>			
Frescopone / Sauer Quark	❄	Cream and yoghurt powder mix with cheesecake flavour	25/35	40/50	1
Coccobello	☼/❄	Milk and coconut flakes mix; natural flavours	70	100	1
Pure Liquorice	☼/❄	Crystallized liquorice juice	25/30	35/40	3
Bianca Crema	☼/❄	Mascarpone and cream powder mix; natural flavours	60/70	80/100	1
Mascarpone mix	☼/❄	Mascarpone and cream powder mix	20/35	30/50	1
Più Panna	☼/❄	Cream powder mix and cream – milk flavouring	10/20	15/30	1,2
Yoghurtmix	❄	Yoghurt powder and natural yoghurt flavouring mix	20/35	30/50	1
Zitrolemon 50	☼/❄	Dried lemon juice and natural lemon flavouring mix, with thickeners and emulsifiers to produce lemon sorbet	35	50	1
Lemon 100	☼/❄	Dried lemon juice and natural lemon flavouring mix, with thickeners and emulsifiers to produce lemon sorbet	70	100	1





## "POWDER BASES AND STABILIZERS LINE"

<b>"ADDITIVES"</b>		<b>Complementary products in the production of ice creams, sorbets or semifreddos</b>			
Name	Use ☼/❄	Description	Quantities g x 1 Kg mix	g x 1 Kg milk or water	Pack kg
Fibrigel	☼/❄	Vegetable fibre and maltodextrin mix; used as partial substitute for sugar	20/30	30/40	1
Morbidina	☼/❄	Gel emulsifier; increases the overrun of the ice cream and improves stability	3/4	4/5	5
Scaldagelato	☼/❄	Vegetable fat and emulsifier mix; increases the sensation of "warmth" of ice cream made with milk	30/40	40/50	1
Milkpro	☼/❄	Functional milk proteins; improve the structure of ice cream made with milk	30	40	1
<b>"GRANITE"</b>		<b>Sugar and thickener mixes for the production of granitas in slush machine</b>			
Name	Use ☼/❄	Description	Quantities		Pack kg
GraniBase	❄	Neutral mix for making granitas	1 pack + 3/3.5 water		0,63
Amarena Cherry	❄	Mix for making amarena cherry granita	1 pack + 3/3.5 water		0,63
Watermelon	❄	Mix for making watermelon granita	1 pack + 3/3.5 water		0,63
Orange	❄	Mix for making orange granita	1 pack + 3/3.5 water		0,63
Coffee	❄	Mix for making coffee granita	1 pack + 3/3.5 water		0,63
Cola	❄	Mix for making cola granita	1 pack + 3/3.5 water		0,63
Strawberry	❄	Mix for making strawberry granita	1 pack + 3/3.5 water		0,63
Lemon	❄	Mix for making lemon granita	1 pack + 3/3.5 water		0,63
Melon	❄	Mix for making melon granita	1 pack + 3/3.5 water		0,63
Mint	❄	Mix for making mint granita	1 pack + 3/3.5 water		0,63





## "POWDER BASES AND STABILIZERS LINE"

<b>"INSTANT PRODUCTS"</b>				
<b>Instant bases for ice creams made with milk and sorbets</b>				
Name	Use ☼/❄	Description	Quantities	Pack kg
Ace (orange, carrot, lemon)	☼/❄	Sorbet mix ace flavour; no milk derivatives	1 pack + 3 L water	1,5
Apricot	☼/❄	Sorbet mix apricot flavour; no milk derivatives	1 pack + 3 L water	1,5
Pineapple	☼/❄	Sorbet mix pineapple flavour; no milk derivatives	1 pack + 3 L water	1,5
Watermelon	☼/❄	Sorbet mix watermelon flavour; no milk derivatives	1 pack + 3 L water	1,5
Arancello	☼/❄	Sorbet mix blood orange flavour; no milk derivatives	1 pack + 3 L water	1,5
Banana	☼/❄	Sorbet mix banana flavour; no milk derivatives	1 pack + 3 L water	1,5
CerealMais	☼/❄	Ice cream mix cereal flavour; no milk derivatives	1 pack + 3 L water	1,5
Choco Black	☼	Dark chocolate ice cream mix; no milk derivatives	1 pack + 2 L water	2
Chocolate	☼	Chocolate ice cream mix	1 pack + 3 L milk	1,5
Dark Chocolate	☼	Dark chocolate ice cream mix; no milk derivatives	1 pack + 2.8 L water	2
Coconut	☼/❄	Coconut ice cream mix	1 conf + 3 L milk	1,5
Fiordilatte	☼/❄	Fiordilatte (fresh milk) ice cream mix	1 pack + 3 L water	1,5
Strawberry	☼/❄	Sorbet mix strawberry flavour; no milk derivatives	1 pack + 3 L water	1,5
Forest fruits	☼/❄	Sorbet mix forest fruits flavour; no milk derivatives	1 pack + 3 L water	1,5
Kiwi	☼/❄	Sorbet mix kiwi flavour; no milk derivatives	1 pack + 3 L water	1,5
Limoncello	☼/❄	Sorbet mix limoncello flavour; no milk derivatives	1 pack + 3 L water	1,5
Lemon	☼/❄	Sorbet mix lemon flavour; no milk derivatives	1 pack + 3 L water	1,5
Lime	☼/❄	Sorbet mix lime flavour; no milk derivatives	1 pack + 3 L water	1,5
Tangerine	☼/❄	Sorbet mix tangerine flavour; no milk derivatives	1 pack + 3 L water	1,5
Mango	☼/❄	Sorbet mix mango flavour; no milk derivatives	1 pack + 3 L water	1,5
Passion fruit	☼/❄	Sorbet mix passion fruit flavour; no milk derivatives	1 pack + 3 L water	1,5
Green apple	☼/❄	Sorbet mix green apple flavour; no milk derivatives	1 pack + 3 L water	1,5
Melon	☼/❄	Sorbet mix melon flavour; no milk derivatives	1 pack + 3 L water	1,5
Pear	☼/❄	Sorbet mix pear flavour; no milk derivatives	1 pack + 3 L water	1,5
Peach	☼/❄	Sorbet mix peach flavour; no milk derivatives	1 pack + 3 L water	1,5
Pink grapefruit	☼/❄	Sorbet mix pink grapefruit flavour; no milk derivatives	1 pack + 3 L water	1,5
Soya	☼/❄	Ice cream mix soya flavour; no milk derivatives	1 pack + 3 L water	1,5
Sorrison®	☼/❄	Ice cream mix rice flavour; no milk derivatives	1 pack + 3 L water	1,5
Tropical	☼/❄	Sorbet mix tropical fruits flavour; no milk derivatives	1 pack + 3 L water	1,5
Vanilla	☼/❄	Vanilla ice cream mix	1 pack + 3 L water	1,5
Yoghurt	❄	Yoghurt ice cream mix	1 pack + 4 L milk	1,4



☼ Use hot - ❄ Use cold

**"CLASSIC CREAMS LINE" Pastes for flavouring ice creams made with milk**

Name	Use ☼/❄	Description	Quantities g x 1 Kg mix	g x 1 Kg milk or water	Pack kg
Macaroon	☼/❄	Bitter almond cream	65/70	90/100	3/5
Azure	☼/❄	Fresh milk flavour with typical blue colour	60	80	3,5/6
Biscofrò ®	☼/❄	With egg and shortbread flavour	50	70	3,5/6
Bisconoir	☼/❄	Egg yolk and condensed milk flavour	50	70	3,5/6
Blanche Lait	☼/❄	Fresh milk and honey flavour like "milk slice"	35/40	50/60	3,5/6
Extra Cocoa	☼/❄	Fine cocoa cream	65/70	90/100	3/5
Arabica Coffee	☼/❄	Arabica coffee cream	40	60	3/5
Cinnamon	☼/❄	Cream with Ceylon cinnamon	60/65	80/90	3,5/6
Cappuccino	☼/❄	Cream with Arabica coffee and milk flavour	60/65	80/90	3/5
Caramel	☼/❄	Caramelized sugar cream	60/65	80/90	3,5/6
Cassata Siciliana	☼/❄	Candied fruit with typical cassata flavours	110/115	150/160	3,5/6
Chestnut - Marrons Glacés	☼/❄	Chestnut flavour with marron glacé pieces	60/65	80/90	3,5/6
Fine Chocolate	☼/❄	Cocoa and hazelnut cream	80	110	3/5
Coconut	☼/❄	Dense cream with coconut flakes	70/80	100/110	3,5/6
Coccoprali ®	☼/❄	Almond and coconut flake cream	65/70	90/100	3/5
Cola	☼/❄	Cola flavour	50/60	70/80	3,5/6
Creamy	☼/❄	Egg yolk based cream; natural flavours	70	100	3,5/6
Crema Venexiana	☼/❄	Vanilla and citrus fruit cream	70	100	3,5/6
Crocantino al Rhum	☼/❄	Rum flavoured hazelnut and almond praline	70	100	3/5
Dolce Mou Concentrato	☼/❄	Cooked milk cream	50/60	70/80	3/5
Fairy Floss – Candy floss	☼/❄	Typical flavour of candy floss; blue colour	60	80	3,5/6
Fiordilatte	☼/❄	Fresh milk flavour, base to variegate	50/60	70/80	3,5/6
Turin Giandua	☼/❄	Fine cocoa and roasted hazelnut cream	65/70	90/100	3/5
Grancherry	☼/❄	Compote of amarena cherries	40/50	60/70	3,5/6
Kuss White	☼/❄	White chocolate flavour cream	65/70	90/100	3/5
Kuss Hazelnuts	☼/❄	Giandua cream with roasted hazelnuts	65/70	90/100	3/5



☼ Use hot - ❄ Use cold



**"CLASSIC CREAMS LINE" Pastes for flavouring ice creams made with milk**

Name	Use ☼/❄	Description	Quantities g x 1 Kg mix	g x 1 Kg milk or water	Pack kg
Liquorice	☼/❄	Liquorice cream	65	90	3,5/6
Rum and Raisin	☼/❄	Sultanas with Marsala and rum syrup	100	140	3,5/6
Rum and Raisin Syrup	☼/❄	Marsala and rum syrup	35/40	50/60	3,5/6
Sultana Rum and Raisin	❄	Drained sultanas macerated in Marsala wine and rum	as desired	as desired	3,5/6
Chilean Sultana Rum and Raisin	❄	Drained Chilean sultanas macerated in Marsala wine and rum	as desired	as desired	3,5/6
Roasted almond	☼/❄	Cream of Bari almonds	65	90	3/5
Mascarpone	☼/❄	Cream of mascarpone and fresh egg yolk	70	100	3/5
White Mint	☼/❄	Peppermint flavour without colour	65	90	3,5/6
Green Mint	☼/❄	Peppermint flavour	65	90	3,5/6
Meringa	☼/❄	Cooked meringue flavour	65	90	3,5/6
Piedmont Hazelnut IGP	☼/❄	Pure cream of Piedmont hazelnuts	70/80	100/110	3/5
Rialto Hazelnut	☼/❄	Pure cream of Piedmont and Italian hazelnuts	70/80	100/110	3/5
Hazelnut 100%	☼/❄	Pure cream of Italian hazelnuts	70/80	100/110	3/5
Sorrento Walnut	☼/❄	Cream of Sorrento walnuts with chopped walnuts	65/70	90/100	3/5
Pannacotta	☼/❄	Cooked cream flavour	60/65	80/90	3/5
Pinolita	☼/❄	Cream of Mediterranean pine nuts and Bari almonds	65/70	90/100	3/5
Pistachio 100% N	☼/❄	Pure cream of Mediterranean pistachios, coloured	70	100	3/5
Pistachio 100% N Sicily	☼/❄	Pure cream of Bronte pistachios, coloured	70	100	3/5
Fine Pistachio N	☼/❄	Cream of Mediterranean pistachios and Bari almonds	65/70	90/100	3/5
Chopped Pistachios N	☼/❄	Cream of Mediterranean pistachios and Bari almonds with chopped hazelnuts	70/80	100/110	3/5
Imperial Pistachio	☼/❄	Rich cream of Mediterranean pistachios and Bari almonds	70/80	100/110	3/5
Royal Pistachio	☼/❄	Rich cream of Mediterranean pistachios and Bari almonds; without added oil	70/80	100/110	3/5
Più Panna	☼/❄	Cream with cream powder; base to variegate	25/30	35/40	3,5/6
Prali	☼/❄	Cream of hazelnuts with roughly chopped almond praline	85/110	120/150	4



☼ Use hot - ❄ Use cold



**"CLASSIC CREAMS LINE" Pastes for flavouring ice creams made with milk**

Name	Use ☼/❄	Description	Quantities g x 1 Kg mix	g x 1 Kg milk or water	Pack kg
Pink	☼/❄	Pink chewing gum flavour	60	80	3,5/6
Sucre d'Or	☼/❄	Concentrated caramel flavour	60	80	3,5/6
Tartufo	☼/❄	Chocolate cream with rum distillate	70	100	3/5
Tiramisù	☼/❄	Cream with fresh egg yolk, Marsala wine and coffee	65/70	90/100	3/5
Torroncino Mandorlato	☼/❄	Crunchy almond nougat	70	100	3/5
Uovolina	☼/❄	Cream with fresh egg yolk	65/70	90/100	3,5/6
Valbianca	☼/❄	Cream with cream and honey flavour; base for chocolate chip ice cream	50/60	70/80	3,5/6
Old Vanilla "P"	☼/❄	Vanilla and citrus fruit flavour	20/25	30/35	3,5/6
Antigua Vanilla	☼/❄	Concentrated infusion of vanilla pods	20/25	30/35	3,5/6
Bourbon Vanilla	☼/❄	Infusion of vanilla pods	35/40	50/60	3,5/6
Cà d'Oro Vanilla	☼/❄	Vanilla cream with egg yolk and citrus fruit flavouring	70	100	3,5/6
Classic Vanilla	☼/❄	Vanilla pod cream with egg yolk flavouring	40/50	60/70	3,5/6
Waldmeister	☼/❄	Typical flavour of herbal extract	60/70	80/90	3,5/6
Whisky	☼/❄	Fine whisky flavour	70	100	3,5/6
Zabaglione	☼/❄	Cream with fresh egg yolk and Marsala wine	65/70	90/100	3/5
ID Zabaglione	☼/❄	Cream with fresh egg yolk, Marsala wine and rum	65/70	90/100	3/5
Zuppa Inglese	☼/❄	Cream and spicy liqueur flavour	40/50	60/70	3,5/6
Zuppa Inglese ID	☼/❄	Cream, rum and citrus fruit flavour	40/50	60/70	3,5/6



**"CREMINI" Creams for the preparation of "layered" ice cream desserts**

Name	Use ☼/❄	Description	Quantities	Pack kg
Cioccoballs	❄	Cocoa and hazelnut cream with cocoa cereal balls	as desired	3/5
Manuella	❄	Cocoa and hazelnut cream	as desired	3/5
NoccioRice	❄	Cocoa and hazelnut cream with puffed rice	as desired	3/5
Voluttella	❄	Very fluid cocoa and hazelnut cream	as desired	3/5
Nosella	❄	Hazelnut cream	as desired	3/5



**"COATINGS" Coating creams for ice-cream lollies and chocolate chip ice cream**

Name	Use ☼/❄	Description	Quantities	Pack kg
Ivory Coating	☼	White chocolate flavoured coating for ice-cream lolly	as desired	3/5
Optimum Ivory Coating	☼	White chocolate flavoured coating with cocoa butter for ice-cream lolly	as desired	3/5
Orange Coating	☼	Orange flavoured coating for ice-cream lolly	as desired	3/5
Delice Coating	☼	Chocolate flavoured coating for ice-cream lolly; sets very quickly	as desired	3/5
Extra Dark Chocolate Coating	☼	Chocolate flavoured coating with cocoa paste for ice-cream lolly	as desired	3/5
Strawberry Coating	☼	Strawberry flavoured coating for ice-cream lolly	as desired	3/5
Gianduia Coating	☼	Gianduia chocolate flavoured coating for ice-cream lolly	as desired	3/5
Lemon Coating	☼	Lemon flavoured coating for ice-cream lolly	as desired	3/5
Chocolate Chip Penguin Coating	☼	Chocolate flavoured coating for ice-cream lolly and for chocolate chip ice cream	as desired	3/5
Pistachio Coating	☼	Pistachio flavoured coating for ice-cream lolly	as desired	3/5



☼ Use hot - ❄ Use cold



**"FRUIT LINE" Concentrated pastes for flavouring fruit sorbets**

Name	Use ☼/❄	Description	Quantities g x 1 Kg mix	g x 1 Kg milk or water	Pack kg
Ace	☼/❄	Sorbet concentrate made with lemon, orange, carrot juice	50/60	70/80	3,5/6
Apricot	☼/❄	Sorbet concentrate made with apricot purée	50/60	70/80	3,5/6
Amarena	☼/❄	Sorbet concentrate made with whole amarena cherries and juice	50/60	70/80	3,5/6
Pineapple	☼/❄	Sorbet concentrate made with pineapple pieces and juice	50/60	70/80	3,5/6
Watermelon	☼/❄	Sorbet concentrate made with watermelon pulp	50/60	70/80	3,5/6
Orange	☼/❄	Sorbet concentrate made with orange juice	50/60	70/80	3,5/6
Banana	☼/❄	Sorbet concentrate made with banana purée	50/60	70/80	3,5/6
Lime	☼/❄	Sorbet concentrate made with citrus fruit juice	50/60	70/80	3,5/6
Cherry	☼/❄	Sorbet concentrate made with whole cherries and juice	50/60	70/80	3,5/6
Figs	☼/❄	Sorbet concentrate made with chopped candied figs	50/60	70/80	3,5/6
Strawberry A	☼/❄	Sorbet concentrate made with pieces of strawberry and juice; artificial colour	50/60	70/80	3,5/6
Strawberry N	☼/❄	Sorbet concentrate made with pieces of strawberry and juice	50/60	70/80	3,5/6
Strawberry 50 N	☼/❄	Sorbet concentrate made with concentrated strawberry juice; smooth product for industrial use	35/40	50/60	3,5/6
Wild Strawberry	☼/❄	Sorbet concentrate made with pieces of wild strawberry and juice	50/60	70/80	3,5/6
Forest fruits	☼/❄	Sorbet concentrate made with pieces of forest fruits and juice	50/60	70/80	3,5/6
Kiwi	☼/❄	Sorbet concentrate made with kiwi juice	50/60	70/80	3,5/6
Raspberry	☼/❄	Sorbet concentrate made with pieces of raspberry and juice	50/60	70/80	3,5/6
Lemon	☼/❄	Sorbet concentrate made with lemon juice	50/60	70/80	3,5/6
Tangerine	☼/❄	Sorbet concentrate made with tangerine juice	50/60	70/80	3,5/6
Mango	☼/❄	Sorbet concentrate made with mango pulp	50/60	70/80	3,5/6
Passion fruit	☼/❄	Sorbet concentrate made with passion fruit pulp and juice	50/60	70/80	3,5/6
Green apple A	☼/❄	Sorbet concentrate made with apple purée; artificial colour	50/60	70/80	3,5/6
Green apple N	☼/❄	Sorbet concentrate made with apple purée	50/60	70/80	3,5/6
Melon	☼/❄	Sorbet concentrate made with melon pulp	50/60	70/80	3,5/6
Blueberry	☼/❄	Sorbet concentrate made with pieces of blueberry and juice	50/60	70/80	3,5/6
Blackberry	☼/❄	Sorbet concentrate made with blackberry purée and juice	50/60	70/80	3,5/6
Papaya	☼/❄	Sorbet concentrate made with papaya purée	50/60	70/80	3,5/6
Pear	☼/❄	Sorbet concentrate made with pear purée	50/60	70/80	3,5/6
Peach	☼/❄	Sorbet concentrate made with peach purée	50/60	70/80	3,5/6
Pink grapefruit	☼/❄	Sorbet concentrate made with pink grapefruit juice	50/60	70/80	3,5/6
Tropikal	☼/❄	Sorbet concentrate made with tropical fruits pulp	50/60	70/80	3,5/6



☼ Use hot - ❄ Use cold



**"TOP FRUIT LINE" Concentrated pastes with high percentage of fruit for flavouring sorbets**

Name	Use ☼/❄	Description	Quantities g x 1 Kg mix	g x 1 Kg milk or water	Pack kg
Pineapple TOP	☼/❄	Sorbet concentrate made with pineapple pulp and juice	50/60	70/80	3,5/6
Banana TOP	☼/❄	Sorbet concentrate made with banana purée and juice	50/60	70/80	3,5/6
Strawberry TOP	☼/❄	Sorbet concentrate made with strawberry pulp and juice	50/60	70/80	3,5/6
Wild Strawberry TOP	☼/❄	Sorbet concentrate made with wild strawberry pulp and juice	50/60	70/80	3,5/6
Forest fruits TOP	☼/❄	Sorbet concentrate made with forest fruits pulp and juice	50/60	70/80	3,5/6
Kiwi TOP	☼/❄	Sorbet concentrate made with kiwi juice	50/60	70/80	3,5/6
Melon TOP	☼/❄	Sorbet concentrate made with melon pulp and juice	50/60	70/80	3,5/6
Blueberry TOP	☼/❄	Sorbet concentrate made with blueberry pulp and juice	50/60	70/80	3,5/6

**"GRANDECOR LINE" Variegates for ice cream decoration**

Name	Use ☼/❄	Description	Quantities	Pack kg
Ace	❄	Variegate with pieces of fruit	as desired	3,5/6
Apricot	❄	Variegate with diced apricot	as desired	3,5/6
Amarena A	❄	Variegate with whole amarena cherries; artificial colour	as desired	3,5/6
Amarena A-N	❄	Variegate with whole amarena cherries; alternative colour to natural	as desired	3,5/6
Amarena N	❄	Variegate with whole amarena cherries; natural colour	as desired	3,5/6
Ambrogio	❄	Cocoa and hazelnut cream, wafer and chopped hazelnuts	as desired	3/5
Pineapple	❄	Variegate with pineapple cubes	as desired	3,5/6
Orange	❄	Variegate with diced orange peel	as desired	3,5/6
Banana	❄	Variegate with banana slices	as desired	3,5/6
Bignolosa	❄	Cocoa and hazelnut cream with mignon cream puffs	as desired	4
Biscaffè	❄	Cocoa, hazelnut and coffee cream with milk biscuit crumbs	as desired	3/5
Biscociok ®	❄	Cocoa and hazelnut cream with chocolate biscuit crumbs	as desired	3/5
Bisconoir	❄	Cocoa and hazelnut cream with dark chocolate biscuit crumbs	as desired	3/5
Butter & Coffee	❄	Cocoa, hazelnut and coffee cream with butter biscuit crumbs	as desired	3/5
CerealMais	❄	Maltitol cocoa cream with cereal flakes	as desired	3/5
Wild Cherry	❄	Variegate with whole wild cherries	as desired	3,5/6
CioccoCruncy	❄	Chocolate cream with cereal flakes	as desired	3/5



**"GRANDECOR LINE" Variegates for ice cream decoration**

Name	Use ☼/❄	Description	Quantities	Pack kg
Cremcaffè	❄	Cocoa, hazelnut and coffee cream	as desired	3/5
Dama Bianca	❄	White chocolate cream	as desired	3/5
Dolce Mou	❄	Cream with cooked milk	as desired	3/5
Figs	❄	Variegate with pieces of candied and caramelized figs	as desired	3,5/6
Strawberry	❄	Variegate with whole strawberries	as desired	3,5/6
Wild Strawberry	❄	Variegate with whole wild strawberries	as desired	3,5/6
Forest Fruits	❄	Variegate with whole forest fruits	as desired	3,5/6
Grancherry	❄	Dark chocolate coating with macaroon chips	as desired	3/5
Raspberry	❄	Variegate with pieces of raspberry	as desired	3,5/6
Limoncello	❄	Variegate with typical colour and flavouring of the liqueur	as desired	3,5/6
Tangerine	❄	Variegate with diced orange peel	as desired	3,5/6
Marrons Glacés	❄	Variegate with marron glacé pieces	as desired	3,5/6
Cooked Apple	❄	Variegate with apple cubes; strudel flavour	as desired	3,5/6
Green Apple	❄	Variegate with apple cubes	as desired	3,5/6
Melon	❄	Variegate with melon cubes	as desired	3,5/6
MilkyCruncy	❄	White chocolate cream with cereal flakes	as desired	3/5
Blueberry	❄	Variegate with whole blueberries	as desired	3,5/6
Nerowafer ®	❄	Dark cocoa and hazelnut cream, wafer and chocolate drops	as desired	3/5
NoccioCruncy	❄	Hazelnut cream with cereal flakes	as desired	3/5
Noccioli ®	❄	Cocoa and hazelnut cream	as desired	3/5
Nocciowafer ®	❄	Cocoa and hazelnut cream, wafer and chopped hazelnuts	as desired	3/5
Walnut	❄	Walnut cream with chopped hazelnuts	as desired	3/5
Passion Fruit	❄	Variegate with passion fruit pulp and seeds	as desired	3,5/6
Peanuts	❄	Roasted and salted peanut cream with chopped peanuts	as desired	3/5
Pear	❄	Variegate with pear cubes	as desired	3,5/6
Peach	❄	Variegate with peach cubes	as desired	3,5/6
Peach-orange	❄	Variegate with peach cubes and diced orange peel	as desired	3,5/6
PistachioCruncy	❄	Pistachio cream with cereal flakes	as desired	3/5
Redcurrants	❄	Variegate with whole redcurrants	as desired	3,5/6



☼ Use hot - ❄ Use cold

**"SAUCES" Smooth creams or creams with small solid pieces to decorate ice cream or for semifreddo production**

Name	Use ☼/❄	Description	Quantities	Pack kg
Apricot	❄	Sauce made with apricot purée	as desired	1/3
Orange	❄	Sauce made with orange juice	as desired	1/3
Caramel	❄	Caramelized sugar sauce	as desired	1/3
Lime	❄	Sauce made with citrus fruit juice	as desired	1/3
Dark Chocolate	❄	Made with cocoa; dark chocolate flavour	as desired	1/3
Whisky Cream	❄	Sauce with fine whisky flavour	as desired	1/3
Dolce Mou	❄	Cooked milk sauce	as desired	1/3
Strawberry	❄	Sauce made with strawberries	as desired	1/3
Forest Fruits	❄	Sauce made with forest fruits	as desired	1/3
Lemon	❄	Sauce made with lemon juice	as desired	1/3
Liquorice	❄	Sauce made with liquorice	as desired	1/3
Mango	❄	Sauce made with mango purée	as desired	1/3
Honey	❄	Sauce made with mixed flower honey	as desired	1/3
Hazelnut	❄	Piedmont hazelnut base	as desired	1/3
Noccioli ®	❄	Cocoa and hazelnut sauce	as desired	1/3
Pistachio	❄	Sauce made with Mediterranean pistachios	as desired	1/3
Elderberry	❄	Sauce made with elderberry juice	as desired	1/3
Maple syrup	❄	Sauce made with Canadian maple syrup	as desired	1/3
Tiramisù	❄	Sauce made with egg yolk, Marsala wine and coffee	as desired	1/3
Zabaglione	❄	Sauce made with egg yolk and Marsala wine	as desired	1/3





**"TOPPING LINE" Bottled sauces for decorating ice creams in sundae dish**

Name	Use ☼/❄	Description	Quantities	Pack kg
Apricot	❄	Sauce made with apricot purée	as desired	1
Amarena	❄	Sauce made with amarena cherry juice	as desired	1
Macaroon	❄	Bitter almond flavoured sauce	as desired	1
Pineapple	❄	Sauce made with pineapple juice	as desired	1
Blue	❄	Chewing gum flavoured blue sauce	as desired	1
Banana	❄	Sauce made with banana purée	as desired	1
Coffee	❄	Sauce made with roasted coffee	as desired	1
Caramel	❄	Sauce made with caramelized sugar	as desired	1
Chocolate	❄	Sauce made with cocoa	as desired	1
Coconut	❄	Sauce with coconut flakes	as desired	1
Strawberry	❄	Sauce made with strawberry juice	as desired	1
Forest Fruits	❄	Sauce made with forest fruits	as desired	1
Kiwi	❄	Sauce made with kiwi juice	as desired	1
Raspberry	❄	Sauce made with raspberry juice	as desired	1
Lemon	❄	Sauce made with lemon juice	as desired	1
Liquorice	❄	Sauce made with liquorice	as desired	1
Mango	❄	Sauce made with mango purée	as desired	1
Green apple	❄	Sauce made with apple purée	as desired	1
Melon	❄	Sauce made with melon purée and juice	as desired	1
Mint	❄	Peppermint flavoured sauce	as desired	1
Honey	❄	Sauce with mixed flower honey	as desired	1
Blueberry	❄	Sauce made with blueberry purée and juice	as desired	1
Hazelnut	❄	Sauce made with roasted hazelnuts	as desired	1
Walnut	❄	Walnut flavoured sauce	as desired	1
Peach	❄	Sauce made with peach purée	as desired	1
Tiramisù	❄	Sauce made with egg yolk, Marsala wine and coffee	as desired	1
Tropikal	❄	Sauce made with tropical fruit juices	as desired	1
Vanilla	❄	Bourbon vanilla flavoured sauce	as desired	1
Zabaglione	❄	Sauce made with egg yolk and Marsala wine	as desired	1



☼ Use hot - ❄ Use cold

**"NATURAL LINE" Products for flavouring ice cream with natural flavours and colours**

Name	Use ☼/❄	Description	Quantities g x 1 Kg mix	g x 1 Kg milk or water	Pack kg
Macaroon	☼/❄	Pure cream of Bari almonds with natural bitter almond flavouring	70	100	3/5
Peanut	☼/❄	Pure cream of roasted peanuts	70	100	3/5
Arabica Coffee	☼/❄	Cream of Arabica coffee in vegetable oil	35	50	3/5
Cinnamon	☼/❄	Cream of Ceylon cinnamon	60/65	80/90	3,5/6
Coconut	☼/❄	Grated coconut paste with natural flavourings	70	100	3,5/6
Bitter Gianduia	☼/❄	Cocoa and Mediterranean hazelnut cream	65/70	90/100	3/5
Rum and Raisin	☼/❄	Sultanas with Marsala and rum syrup	100	140	3,5/6
Almond	☼/❄	Pure cream of Bari almonds	70	100	3/5
Natural Mascarpone mix	☼/❄	Mascarpone and cream powder mix with natural flavourings	20/35	30/50	1
Peppermint	☼/❄	Paste with natural peppermint and natural colour	65	90	3,5/6
Walnut	☼/❄	Cream with Sorrento walnut kernels and natural flavourings	70	100	3/5
Pine nut	☼/❄	Pure cream of roasted pine nuts	70	100	3/5
Pistachio	☼/❄	Pure cream of roasted Mediterranean pistachios	70	100	3/5
Sicilian Pistachio	☼/❄	Pure cream of roasted Bronte pistachios	70	100	3/5
Sesame	☼/❄	Pure cream of roasted sesame	70	100	3/5
Tiramisù	☼/❄	Cream with fresh egg yolk, Marsala wine and coffee, natural	80	110	3/5
Madagascar Vanilla	☼/❄	Infusion of vanilla pods without colour	50/60	70/80	3,5/6
Natural Yoghurt mix	❄	Powder yoghurt mix with natural yoghurt flavouring	20/35	30/50	1



☼ Use hot - ❄ Use cold

**"OTHER PRODUCTS LINE" Complementary ingredients for ice cream makers**

Name	Use ☼/❄	Description	Quantities	Pack kg
Amarena Cherry Syrup	❄	Syrup made with amarena cherry juice	as desired	12
Amarena Gran Frutto	❄	Candied amarena cherries in syrup, diameter 18 to 24 mm, natural colour; very high % of fruit	as desired	3,5/6
Amarena Tutto Frutto	❄	Candied amarena cherries in syrup, diameter 18 to 24 mm, natural colour; high % of fruit	as desired	3,5/6
Aroma Creola	❄	Rum flavouring for sultanas of rum and raisin ice cream	1 g x 1 kg mix	0,85
Cocoa 10/12	☼	Fat-reduced cocoa treated with potassium carbonate for ice cream makers	as desired	25
Cocoa 22/24	☼	Cocoa with 22/24% cocoa butter for ice cream makers	as desired	5
Caldo Ciok	☼	Complete preparation for hot drinking chocolate	100 g product x 1 L milk	1
Grated Coconut	❄	Dried coconut flakes	as desired	1
Crêpes	☼	Pancake mix	1 kg Mix + 125 g melted butter + 1000 g water + 1000 g milk	1
Crêpes J	☼	Pancake mix for use on double-sided griddle	1 kg mix + 10/50 g olive oil + 1230 g water + 500 g milk + 6/8 g salt	4
Spalmella	❄	Shiny gelatine in various colours to decorate surface of semifreddos	as desired	3
Venixgel	☼/❄	Thickener for fresh or frozen fruit	150 g product x 1 kg fruit	1
Venixgel Plus	☼/❄	Thickener for fresh or frozen fruit	(100 g product + 300 g sugar + 1000 g boiling water) leave to cool before adding fruit	1
Waffel	☼	Waffle mix	300 g product + 200 g lukewarm water + 1 whole egg	1

Semifreddo	❄	Complete preparation for making "warm" ice cream in tray or for creating semifreddo base; it can be flavoured with classic cream pastes or grandecor.	Quantities				Pack kg
			Semifreddo base		"Warm ice cream"		
			Semifreddo	300 g	Semifreddo	350 g	1
			Whole milk	500 g	Whole milk	350 g	
			Cream	300 g	Fresh milk ice cream	350 g	
			Flavoured paste	as required (10%)	Flavoured paste	as required (10%)	
Glacée Cream	❄	Complete preparation for making "warm" ice cream in tray or for creating semifreddo base; it can be flavoured with classic cream pastes or grandecor.	Glacée Cream	300 g	Glacée Cream	350 g	1
			Whole milk	500 g	Whole milk	350 g	
			Cream	300 g	Fresh milk ice cream	350 g	
			Flavoured paste	as required (10%)	Flavoured paste	as required (10%)	





## "DECORATIONS LINE"

Name	Use ☼/❄	Description	Quantities	Pack kg
Roasted Peanuts	❄	Roasted and peeled peanuts	as desired	1
Bon Bons	❄	Coloured chocolate drops	as desired	1
Dark Chocolate Drops	❄	Pure chocolate drops	as desired	1
Chopped Roasted Peanuts	❄	Chopped roasted and peeled peanuts	as desired	1
Meringue Crumbs	❄	Meringue pieces	as desired	1
Chopped Roasted Hazelnuts	❄	Chopped roasted hazelnuts	as desired	5
Chopped Roasted pistachios	❄	Chopped roasted pistachios	as desired	1
Almond Nougat Chips	❄	Nougat chips for decoration	as desired	2,5
Crunchy Almond Chips	❄	Caramelized almond chips	as desired	2,5
Crunchy Hazelnut Chips	❄	Caramelized hazelnut chips	as desired	2,5
Praline Chips	❄	European almond praline	as desired	2,5
Roasted Almonds	❄	Roasted and peeled sweet European almonds	as desired	2,5
Roasted Hazelnuts	❄	Roasted and peeled selected hazelnuts	as desired	5
Roasted Pine Nuts	❄	Roasted Mediterranean pine nuts	as desired	1
Roasted Pistachios	❄	Roasted and peeled pistachios	as desired	1



## "COMPOSITION OF INGREDIENTS"

Ingredient	Sugars	Fat	MSNF	Other solids	Total solids	Water
Water	-	-	-	-	-	100
Fresh egg white	-	-	-	12	12	88
Butter	-	84	-	-	84	16
Cocoa with 22-24% cocoa butter	-	23	-	72,5	95,5	4,5
Fat-reduced cocoa with 10-12% cocoa butter	-	11	-	84,5	95,5	4,5
Milk chocolate	61	32	-	7	100	-
Dark chocolate	65	27	-	8	100	-
Dextrose	95	-	-	-	95	5
Fructose powder	99	-	-	-	99	1
Liquid fructose (70% solids)	70	-	-	-	70	30
Sweetened condensed whole milk	45	9	22	-	76	24
Fresh/UHT whole milk	-	3,5	9	-	12,5	87,5
Whole milk powder	-	26	73	-	99	1
Low-fat milk powder	-	1	98	-	99	1
Semi-skimmed milk powder	-	13	86	-	99	1
Fresh/UHT semi-skimmed milk	-	1,8	9	-	10,8	89,2
Fresh/UHT skimmed milk	-	-	9	-	9	91
Maltodextrin 5/19 DE	96	-	-	-	96	4
Vegetable margarine	-	84	-	-	-	16
Cocoa mass	-	55	-	44	99	1
Honey	80	-	-	-	80	20
Refined - hydrogenated coconut oil	-	100	-	-	100	-
Fresh/UHT cream	-	35	6,50	-	41,50	58,50
Vegetable cream	13	26	1	2	42	58
Ewe's milk whey cheese	-	24	16	-	40	60
Cow's milk whey cheese	-	13	12	-	25	75
Glucose syrup 43/62/74 DE	80	-	-	-	80	20
Dried glucose syrup 21/28/39 DE	96	-	-	-	96	4
Liquid sorbitol (70% solids)	70	-	-	-	70	30
Fresh egg yolk	-	30	-	21	51	49
Fresh whole milk yogurt	-	3,9	9,1	-	13	87
Fresh skimmed milk yogurt	-	0,9	10,10	-	11	89
Whole egg	-	9	-	16	25	75
Sugar (Sucrose)	100	-	-	-	100	-
Inverted sugar	75	-	-	-	75	25
Pineapple in syrup	10	-	-	3	13	87
Orange juice	10	-	-	1	11	89
Banana	20	-	-	5	25	75
Persimmon	15	-	-	2	17	83
Cherry	13	-	-	7	20	80
Coconut	5	-	-	2	7	93
Fig	15	-	-	5	20	80
Lemon juice	2,5	-	-	5	7,5	92,5
Tangerine juice	10	-	-	2	12	88
Mango	10	-	-	8	18	82
Passion fruit	8	-	-	4	12	88
Grape	20	-	-	5	25	75
Fleshy fruit (flesh only used)	10	-	-	5	15	85
Juicy fruit (juice only used)	10	-	-	5	15	85

## "COMPOSITION OF INGREDIENTS"

Ingredient	Sugars	Fat	MSNF	Other solids	Total solids	Water
Neutro 5	-	-	-	100	100	-
Base 30 Murano	22	13,80	52,20	12	100	-
Base 50 Basepan Extra	46,50	22	23,50	8	100	-
Base 50 Cavallino	36,50	30,40	31,10	2	100	-
Base 50 Fiorpannagel	42,70	21	27	9,30	100	-
Base 50 Frutta Hot	53,70	7,30	-	39	100	-
Base 50 Fruttaplus	86,35	-	-	13,65	100	-
Base 50 Laguna	41	15	32	12	100	-
Base 100 Certosa	35,60	31,70	28,20	4,50	100	-
Base 100 Fruttaplus	55	-	-	45	100	-
Base 100 Maxima	42	20	25	13	100	-
Base 100 Suprema	36,50	40	20	3,50	100	-
Base 100 Torcello	35,20	33,30	27	4,50	100	-
Base 150 Omnia	38,50	26	33	2,50	100	-
Base 300 PD	21,70	33,20	43,80	1,30	100	-
Base 300 Suprema	27	29	43	1	100	-
Base 500 Suprema	56	17	26	1	100	-
Ready Lemon	87,50	-	-	12,50	100	-
Ready Yogurt 350	90	1	2,50	6,50	100	-
Hazelnut paste 100	-	65	-	34	99	1
Pistachio paste 90 g/l	45	45	6	3	99	1
Bourbon vanilla paste 40 g/l	70	-	1	5	76	24
Zabaione paste 90 g/l	54	4	3	13	74	26
Fruit paste 50 g/l	73	-	-	2	75	25

**Approximate values for correct balance of ingredients of the artisan ice cream:**

<b>ICE CREAM MADE WITH MILK BASE</b>	<b>MINIMUM % VALUE</b>	<b>MAXIMUM % VALUE</b>
SUGARS	16	22
FAT	6	10
MSNF	8	11
OTHER SOLIDS	1	5
TOTAL SOLIDS	32	42
<b>FRUIT SORBET</b>	<b>MINIMUM % VALUE</b>	<b>MAXIMUM % VALUE</b>
SUGARS	26	30
FAT	-	-
MSNF	-	-
OTHER SOLIDS	0,2	0,5
TOTAL SOLIDS	30	35

**Directions for using sugar in ice cream made with milk base**

<b>% SUGAR IN THE MIXTURE</b>	<b>SUCROSE</b>	<b>DEXTROSE</b>	<b>MALTODEXTRINS</b>
16%	74%	23%	3%
17%	75%	22%	3%
18%	76%	21%	3%
19%	77%	20%	3%
20%	78%	19%	3%
21%	79%	18%	3%
22%	80%	17%	3%







TREVISO, between 1800 and 1900

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