



NATURALLY GOOD





ALL  NATURAL<sup>®</sup>  
Prodotti Stella, naturally



# NATURALLY GOOD

We believe in Good Food. That means food that is good for us and good for the planet. We are constantly striving to ensure that the products in our All Natural range are **healthy, wholesome and truly exceptional.**

To us, All Natural means Natural Gelato. It is a **responsible choice** that is reflected in everything we do every day, the support that we provide to our customers, and our focus on every single consumer.

**Naturally Good** marks the next step on a journey that revolves around **quality, sustainability and a natural approach.**

# THE PERFECT RECIPE FOR ARTISAN GELATO MAKERS



## TRUST

**Trust is our number one ingredient.** Our story began last century and every chapter has been marked by mindful diligence and dedication. Along the way, we have been guided by the values for which we have become renowned over time, such as **passion, quality, know-how** and most significantly the **great care** taken over our ingredients.



## TRANSPARENCY

Every day, we create products filled with as much old-fashioned, unadulterated goodness as possible. We use a **small number of simple ingredients** and provide clear details of them to our customers, who are taking ever greater care to ensure that the products that they consume are safe and certified. The aim of the “**Clean Label**” initiative is to continue to develop and provide reliably fresh, authentic products.



## NATURAL INGREDIENTS

Tradition has taught us that the quality of products stems from the **selection of ingredients**. Meanwhile, we must preserve their natural purity and integrity through innovation, thus ensuring that all **gelato made is safe and offers consistently outstanding results**.



## THE ALL NATURAL WORLD

The constantly growing All Natural range caters to the current needs of consumers and the **latest trends in the world of artisan gelato**. Based on years of research, All Natural can help people to rediscover the **wholesomeness** and **authenticity** of natural taste sensations.











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## THE MOST INTERESTING, INNOVATIVE AND BENEFICIAL RANGE OF NATURAL INGREDIENTS IN THE ARTISAN GELATO MARKET

The **All Natural** range has been constantly expanding since 2004 and it now contains more than a hundred products, including bases, cream flavours, fruit flavours, variegati, coatings and decorations. It is a comprehensive selection that can cater to all of the needs and requirements of gelato professionals.

The following lines are part of the All Natural family: **Naturally Sweet** (with no added sugar), FullyFruit (an extremely versatile selection with a very high fruit content), **Think Vegan** (our range for people who choose to follow a vegan diet) and **Core** (a line with no natural flavourings and colourings that guarantees the integrity and wholesomeness of ingredients, offering unbeatably rich flavours and fragrances).





  
naturally  
sweet NO  
SUGAR  
ADDED





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ALL NATURAL PRODUCTS ARE  
COMPLETELY FREE FROM:

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 Artificial colors

 Hydrogenated vegetable oil

 Artificial thickeners,  
stabilizers or emulsifiers

 Genetically modified  
organisms (GMOs)

 Palm oil

 Artificial flavors

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naturally  
sweet

NO  
SUGAR  
ADDED

# NATURALLY SWEET NO SUGAR ADDED RANGE

## The products in the Naturally Sweet range:

- ☪ only contain natural ingredients
- ☪ meet the requirements of our **All Natural** range
- ☪ ensure that the **amount of added sugars is significantly lower** than in traditional gelato, thus reducing the calorie content
- ☪ produce truly **delicious gelato** (unlike some other sugar-free products): the taste of the fruit flavours in particular is on a par with that of gelato containing added sugars
- ☪ feature sugar substitutes with a **low glycaemic index**

### Among the ingredients in the Naturally Sweet range are sugar substitutes with a low glycaemic index:

- **Erythritol:** with essentially no effect on blood sugar and blood insulin levels, it is a sound substitute for sucrose and helps to reduce the glycaemic impact of products in a diet.
- **Sorbitol:** the glycaemic index of sorbitol is lower than that of regular white sugar. It is a substance that is partially absorbed in the intestines, so it does not stimulate insulin secretion.
- **Maltitol:** as well as playing a part in tooth decay prevention, it can help to keep blood glucose levels stable, without glucose and insulin spikes.
- **Steviol glycosides:** these sweeteners are extracted from the leaves of *Stevia rebaudiana* plants. Although they have a sweetening capacity approximately 300 times greater than traditional sugar (sucrose), they are calorie-free, do not cause tooth decay and have no impact on blood glucose levels.





# naturally sweet

NO  
SUGAR  
ADDED

## WHITE BASE

This base with sweeteners but no added sugars can be used to make **smooth cream gelato with authentic flavours** that are less sweet than traditional gelato.

### ADVANTAGES

- Gluten free
- All Natural
- Consistently outstanding results

## FRUIT BASE SDL

This base can be used with water in a **pasteurizer** (low pasteurization at 65 °C is recommended) or **processed cold** with very hot water.

### ADVANTAGES

- Gluten free
- All Natural
- This base is also recommended for use in **cream gelato flavours** such as hazelnut, pistachio and cocoa with **no dairy products and no added sugar**.
- It can be used with **plant-based drinks, lactose-free milk or water**, giving results that are less creamy and have a shorter shelf life.





# FIORDILATTE

This is a complete product with no added sugar. It is designed for making fiordilatte gelato with a **distinctive milk and cream aroma**.

## ADVANTAGES

- Natural flavourings
- No sugar
- Gluten free













# CHOCOLATE

A completely natural, **low-calorie product** that contains sweeteners.

## ADVANTAGES

- Gluten free
- All Natural
- It can be made with **water** (dosage: 500 g/l) for gelato with **dark chocolate notes**, or **milk** (dosage: 350 g/l) for gelato with softer, **more enveloping chocolate notes**.



Code	Product		Packaging kg	Dosage g/l
<b>Naturally Sweet</b>				
8314	WHITE BASE	 	12x0,725	290
8315	FRUIT BASE SDL	  	12x0,875	350
8316	FIORDILATTE	 	6x0,725	290
8317	CHOCOLATE	  	6x1,25	500 g with 1 litre of water 350 g with 1 litre of milk



## ALL OF THE DELIGHTS OF FRESH FRUIT

**Fruit is an extremely important ingredient in both gelato and pastries.**

What could be more refreshing and pleasant than perfectly ripe seasonal fruit? However, fruit is not always available, it can be hard to find produce with the ideal level of ripeness, and you have to take great care when buying it and handling it before use.

Thanks to **cutting-edge technology** that **stabilizes** products without altering the flavour and aroma of fruit, we can provide all of the **delights of fresh fruit** in the most suitable form for use.












## ADVANTAGES

- Fullyfruit is a totally **natural** product with an **extremely high fruit content (45/50%)**. **It preserves the finest characteristics of fruit**, it is ready for use variegate in the gelato and it does not freeze in display cases.
- **It is versatile**: as well as inside gelato, it can be used for covering the surface of gelato in tubs and also in pastry making, to go inside semifreddo and gelato cakes.
- It is an **original** way to create new texture and flavour sensations.
- **It is long lasting**: thanks to a technological process that keeps the fruit fresh for longer and packaging that prevents all forms of environmental contamination, the product has a shelf life of 12 months. Once the packaging has been opened, the product must be kept in a refrigerator and used within three days.



Code	Product	Packaging kg	Dosage g/l
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### Fully Fruit

9401	FULLYFRUIT STRAWBERRY	  	4x1,5	-
9403	FULLYFRUIT MANGO	  	4x1,5	-
9405	FULLYFRUIT MARACUJA	  	4x1,5	-



# BASES

The Bases are powdered products that you can combine with liquid ingredients (water, milk and fresh cream) and solid ingredients (such as sugar, powdered milk and milk protein) to produce a **base mix which can be used together with the Pastes**, depending on the gelato flavor that you want to create.

## ADVANTAGES

- A **comprehensive range** of highly customizable bases
- Consistent, **reliable results and performance**
- Some **bases** preserve the flavor of the pastes, while others have a **delicate cream or vanilla aroma**
- A ceaseless search for **more wholesome and natural solutions** (All Natural range)
- They reduce the potential for mistakes and **simplify the working process**
- They offer scope for **creativity** and **customization**

Code	Product		Packaging kg	Dosage g/l
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## Fruit gelato bases









4086	CREMANTE 50		12x1	50-70
4084	CREMANTE 50 SDL		12x1	40-60
4081	CREMOSA 100 SDL		8x2	100
4096	CREMOSA COMPLETE SDL		12x1,155	380-390
4077	BASE 100 ALL NATURAL SDL	  	12x1	100
4078	BASE 50 ALL NATURAL SDL	  	12x1	50-60
4093	COMPLETE BASE SDL		12x1,05	350
4094	COMPLETE FRUIT BASE AN	  	12x1,08	360
4095	BASE VEGAN SORBET	  	12x0,9	360
4079	FRUITGEL 50 SDL		12x1	50

## Cream gelato bases

4025	HOLLANDISH FIOCCO DI PANNA		8x2	40-50
4020	HOLLANDISH FIORDILATTE		5	35-50
6534	EUROGEL 50 V.F.		8x2	40-50
6521	EUROGEL 50 WHITE BASE MIX		8x2	40-50
6549	EUROGEL 100 MILK BASE		8x2	80-100
6544	EUROGEL LAB 50		8x2	40-50
6539	EUROGEL UNIVERSAL BASE 50		8x2	40-50
7504	EUROSTELLA BASE 50 NATURALLY	 	8x2	50
7502	EUROSTELLA BASE 50 NATURALLY PANNA	 	8x2	50
7503	EUROSTELLA BASE 100 NATURALLY	 	8x2	100
7501	EUROSTELLA BASE 100 NATURALLY PANNA	 	8x2	100
7533	EUROSTELLA 100 ALL NATURAL CREAM	 	8x2	80-100
7552	EUROSTELLA 125 ALL NATURAL	 	8x2	125
7518	EUROSTELLA 250 GR PLUS		8x2	200-250
7528	EUROSTELLA BASE 100 PROTEIN+		8x2	80-120
7526L	EUROSTELLA BASE 150 AN CORE	 	8x2	150
7525	EUROSTELLA MILK BASE 100	 	8x2	80-100
7500	EUROSTELLA BASE LATTE 100 CORE	 	8x2	100
7509	EUROSTELLA UNIVERSAL BASE 100		8x2	80-120
7507	EUROSTELLA UNIVERSAL BASE 100 GR		8x2	100
7553	EUROSTELLA BASE 125 NO DAIRY AN	  	12x1	125-135
7538	EUROSTELLA BASE VEGAN GELATO	  	12x1,05	420
7519	EUROSTELLA FIORDIPANNA		8x2	80-120
7506	EUROSTELLA FIORDIPANNA GR		8x2	100
7536	EUROSTELLA FV 100		8x2	100
7539P	EUROSTELLA LABASE CORE	 	8x2	170



# BASES

Code	Product		Packaging kg	Dosage g/l
7527	EUROSTELLA MILK		8x2	80-120
7523	EUROSTELLA MIX 100 GR		8x2	80-120
7537	EUROSTELLA TUTTOLATTE 250		8x2	250
7549 	EUROSTELLA VANILLA 100		8x2	80-120
7801	STELLAMIX MILK FLAVOURED		8x2	150-200
7820	STELLAMIX 125		8x2	120-130
7808	STELLAMIX 250		8x2	200-250
7811	STELLAMIX HOT/COLD 100		8x2	100-120
7813	STELLAMIX FIOR PANNA		8x2	100-120
8301	SOIA CREAM BASE SDL		12x1,25	500
7822	STELLAMIX CREAM VANILLA		8x2	120-130
6021 	YELLOW VANILLA "71"		8x2	40-50

## Stabilizers

5044	THICK. EMULSIFYING NEUTRAL		3	4-6
5010	EMULSIFYING NEUTRAL		3	4-6
5046	THICK. EMULSIF. NEUTRAL I.U.		8x2	4-6
5037	EMULSIFYING PASTE		5	3-6

# SUPPLEMENTS

These are **powdered or paste** products that can be used to make complex recipes. They stem from a **constant quest for excellence**.

## ADVANTAGES




- They improve the **quality** of the base mixes by enhancing their structure holding in the display case
- They boost **volume**
- They increase the **creaminess** and **facilitate scooping**

Code	Product		Packaging kg	Dosage g/l
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### Supplements

5072	CREAMY		12x1	20-40
8001	CREMA BASE		4x2,5	50-150
5074	FIBRAMIX		6x1	15-20
5070	INTEGRABASE		6x1	20-35

### Other powdered preparations

4030	HOLLANDISH YELLOW VANILLA		5	50
4040	HOLLANDISH COCOA		5	100-130
7951	EASY LATTEMIX BOX		3x6	150-166
7950	EASY LATTEMIX BAG*		6	150-166
7953	EASY LATTE PLUS		16x1	100-120
7529	EUROSTELLA COCOA		8x2	160-240

# OTHER POWDERED PRODUCTS

Products for specific recipes

## ADVANTAGES

- **For healthy gelato** (Stellalight and Soiamix)
- **For vanilla gelato** (Hollandish Yellow Vanilla)
- **For chocolate base mixes** (Eurostella Cacao)





# CREAM PASTES

These pastes are for use in conjunction with the base mix for **cream gelato**. They are also used in pastry.

## ADVANTAGES

- **Exclusive brands** such as Disaronno and Zabaione with Marsala Florio
- They are **versatile** and can be used in both gelato and pastry
- Some products are powdered to give **greater output**
- **Italian Hazelnut pastes:** with 100% Italian hazelnuts
- **Sicilian pistachio pastes:** with 100% Sicilian pistachios

Code	Product		Packaging kg	Dosage g/l
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## Gelostella® Cream Flavours

8765	COCOA BLEND 20-22		12x1	70-120
8760	LOW-FAT SOLUB. COCOA (10-12)		12x1	70-120
8764	LOW-FAT COCOA BLEND 10-12		12x1	70-120
8732	WHITE CHOCOLATE		6	90-120
8516	NO SUGAR CHOCOLATE PASTE		6	90-110
8755	COFFEE BRASIL 100% ARABICA		6x1	15-25
8573	COFFEE (GRAN CAFFÈ)		6	70-90
8762	CHEESECAKE (POWDER)		6x1	60-70
8635	YELLOW CREAM		6	60-80
8440	YELLOW CREAM ALL NATURAL		3	60-80
8621	TOASTED ALMOND CREAM		5	90-110
8747	PINE SEEDS CREAM		2,5	100-120
8623	WHISKY CREAM PASTE		3	40-60
8652	CUPIDO		5	150-200
8742	DISARONNO AMARETTO		5	170-190
9592	DISARONNO AMARETTO ALL NATURAL		2,5	130-150
8521	FLEUR DE TOFFEE		6	90-100
8659	BITTER GIANDUIA		2,5	100-130
8658	GIANDUIA CINQUESTELLE		5,5	100-160
8657	GIANDUIONE		5,5	150-230
8648	GIANDUIONE ALL NATURAL		5,5	150-230
8662	GIANDUIOTTO		5	150-230
4052	HOLLANDISH LIQUORICE SA		6x1	60-80
8669	LIQUORICE PASTE		3	50-70
8725	SICILIAN FRUIT SALAD		6	170-200
8540	MALAGA		6	120-150
8622	ALMOND		6	90-110
8549	MARRON GLACÉ		3	120-150
8619	MARZIPAN		3	80-100
8756	MASCARPONE (POWDER)		6x1	60-70
8677	MINT		3	40-60
8475	MINT ALL NATURAL (POWDER)		6x1	50-60
8678	WHITE MINT		3	40-60
8723	MERINGUE		3	40-60
8510	WALNUT		6	70-100
8514	SORRENTO WALNUT		2,5	70-100
8767	EDELWEISS CREAM		1	30-40
8438	PANNACOTTA		3	50-70
8737	BITTER CHOCOLATE PASTE		6	-



# CREAM PASTES

Code	Product		Packaging kg	Dosage g/l
8439	FIORDILATTE PASTE		3	30-60
8601	PEANUTS		2,5	100-120
8757	RICOTTA (POWDER)		6x1	60-70
8437	SALTED CARAMEL		6x1	25-35
8680	TIRAMISÙ		6	130-180
8679	TIRAMISÙ AN		3	100
8615	TOCINO DE CIELO PASTE		3	90-100
8610	NOUGAT		5	70-100
8752	YOGURT (POWDER)		6x1	50-70
8753	YOGURT 30 (POWDER)		6x1	30
8751	YOGURT AN		6x1	50
8537	ZABAIONE FLORIO® GELATO		6	80-100
8706	CONFECT. PISTACHIO CREAM N.C.		5	70-100
8708	PISTACHIO CREAM SICILIA		2,5	70-100
8709	PISTACHIO CREAM SICILIA NO C.		2,5	70-100
8718	PISTACHIO BLEND		2,5	80-100
8701	PISTACHIO BLEND SC		2,5	80-100
8592	ITALIA "GUSTO FORTE" HAZELNUT PASTE		5	70-100
8587	NOCC. ITALIANA CHIARA		5	70-100
8590	ITALIA HAZELNUT PASTE		5	70-100
8595	ITALIA HAZELNUT W.T.		5	70-100
8585	T.G. HAZELNUT PASTE		5	80-120
8582	T.G. HAZELNUT PASTE S.A.		5	80-120
8664	NOCCIOLATO		5	150-230
8650	NOCCIOLONE		5	150-200
8562	WHITE NOCCIOLONE		5	130-180
8605	WHITE VANILLA ALL NATURAL		3	35-45
8643	VANILLA 30		6	25-35
8639	VANILLA 92		6	60-90
8645	VANILLA AN		6	80-90
8642	VANILLA LAB		6	35-45
<b>Gelostella® U.I.</b>				
8637	FILTERED VANILLA 92		6	70-90

















# FRUIT PASTES

These pastes are for use in conjunction with the base mix for **fruit gelato**. They can also be utilized together with fresh or frozen fruit.




























## ADVANTAGES

- **Versatile:** they are packed with whole fruit pieces, so they are also ideal for use in variegato
- **They bring out** the best of fresh and frozen **fruit**
- They give gelato a **rich, attractive color** (choose between the versions with artificial colorings and those with natural colorings)

Code	Product		Packaging kg	Dosage g/l
<b>Fruit Flavours 200 Gelostella®</b>				
9550	COCONUT		6	170-220
9508 A	STRAWBERRY SDL		3	170-220
9514 A	WILD STRAWBERRY 200	 	6	170-220

Code	Product		Packaging kg	Dosage g/l
9600 C	KIWI 200		6	170-220
9519 C	RASPBERRY 200	 	3	170-220
9625 C	MANDARINETTO ISOLABELLA	 	3	170-220
9610 C	MANGO 200	 	6	170-220
9540 C	BLUEBERRY 200	 	6	170-220

## Gelostella® Pastefrutta 100

9099 D	PINEAPPLE 100		3	80-100
9049 C	ORANGE 100		3	80-100
9039 D	BANANA 100		3	80-100
9021 C	BANANA 100 AN	  	3	80-100
9142 A	CITRON		3	80-100
9022	COCONUT 100 AN	  	3	80-100
9018 A	STRAWBERRY 100		6	80-100
9512	STRAWBERRY 100 AN	  	6	80-100
9008 A	STRAWBERRY 100 TS		6	80-100
9518	RASPBERRY 100 AN	  	6	80-100
9059	LEMON 100		3	80-100
9023 D	MANGO 100 AN	  	3	80-100
9125S	MELON 100 'A'		3	80-100
9120 C	MELON 100 N.C.		6	80-100
9158	PASSION FRUIT 100	 	3	90-100
9133 C	YELLOW PEACH 100		3	80-100
9619	WILD BERRIES 100 AN	  	6	80-100













## Fruit Flavours Industrial use Gelostella®

9151	COCONUT 40 U.I.		6	35-45
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## Combined preparations for Lemon flavour

4612	DEHYDRATED COMBINED LEMON		3	50
4613	COMBINED LEMON PASTE	  	6	100

## All In One

5155	CITRUS FRUIT SDL CORE	  	6x1,025	410
5153	LIME SDL CORE	  	6x1,025	410
5151	LEMON SDL AN CORE	  	12x1,025	410
5154	MANDARINE SDL CORE	  	6x1,025	410





# LIOGEL<sup>®</sup> CREAM FLAVORS





















A line of complete **ready to use mixes in powder**, for cold process.

## ADVANTAGES

- **All in one.** Simply add milk and/or water to LIOGEL<sup>®</sup> products to get creamy gelato, sorbet or soft-ice
- **Reliable results**
- **Quick to make**

Code	Product		Packaging kg	Dosage g/l
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### Ready to use-cream flavours - Liogel®

5130	COCOA		12x1,35	450
5164	SANTO DOMINGO COCOA	 	12x1,175	470
5093 	SALTED CARAMEL		12x1	400
5129	WHITE CHOCOLATE		12x1,5	600
5135	DARK CHOCOLATE		12x1,6	640
5160	DARK SDL		12x1,575	630
5131	FIORDILATTE		12x1,14	380
5162	NATURALIKE BLUE	 	6x1	400
5163	NATURALOVE PINK	 	6x1	400
5144	RICE		12x1,45	580
5133 	YELLOW VANILLA		12x1,14	380
5105	YOGURT		6x1	90-110
5098	YOGURT 300 EUROPA		12x0,9	300
5110	CREAMY YOGURT		12x1	330-350
5096	YOGURT EUROPA COMPLETE		12x1,215	450





# LIOGEL® FRUIT FLAVORS

A line of complete ready to use mixes in powder for cold use, with an outstanding dried fruit content.









































## ADVANTAGES

- **More fruit** - packed with full of fruit pieces
- **All in one:** simply add water to LIOGEL® products to get creamy gelato, sorbet or soft-ice
- **Reliable results**
- **Quick to make**



Code	Product		Packaging kg	Dosage g/l
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## Ready to use-fruit flavours - Liogel®

5109 <b>C</b>	CITRUS FRUIT		12x1,35	450
5120 <b>C</b>	APRICOT SDL		12x1,35	500
5114 <b>D</b>	PINEAPPLE SDL		12x1,35	450
5115 <b>A</b>	WATERMELON SDL		12x1,20	400
5125 <b>D</b>	RED ORANGE N.C. SDL		12x1,35	500
5116 <b>A</b>	RED ORANGE SDL		12x1,35	500
5113 <b>C</b>	BANANA		12x1,35	450
5112	COCONUT		12x1,35	450
5100	FULLEMON 450		12x1,35	450
5121 <b>D</b>	RASPBERRY SDL		12x1,35	500
5094	LEMON 50 SDL		6x1	50
5124	LEMON 450 SDL		12x1,35	450
5103 <b>C</b>	LEMONITO		12x1,35	450
5108 <b>C</b>	GREEN APPLE		12x1,35	450
5149	POMEGRANATE SDL		12x1,35	450
5122 <b>C</b>	MELON SDL		12x1,35	450
5111 <b>C</b>	YELLOW PEACH		12x1,35	450
5102	PINK GRAPEFRUIT		12x1,35	450
5145 <b>D</b>	PIÙ FRUTTA PINEAPPLE SDL	 	12x1,35	450
5146 <b>C</b>	PIÙ FRUTTA BANANA SDL	 	12x1,35	450
5140 <b>D</b>	PIÙ FRUTTA STRAWBERRY SDL	 	12x1,35	450
5150 <b>C</b>	PIÙ FRUTTA KIBANA SDL	 	12x1,35	450
5141 <b>D</b>	PIÙ FRUTTA MANGO SDL	 	12x1,35	450
5142 <b>C</b>	PIÙ FRUTTA GREEN APPLE SDL	 	12x1,35	450
5148	PIÙ FRUTTA BLUEBERRY SDL	 	12x1,35	450
5136 <b>D</b>	PIÙ FRUTTA PEAR SDL	 	12x1,35	450
5137 <b>D</b>	PIÙ FRUTTA PEACH SDL	 	12x1,35	450
5138 <b>D</b>	PIÙ FRUTTA TROPICAL SDL	 	12x1,35	450
5139	PIÙ FRUTTA WILDBERRIES SDL	 	12x1,35	450





# VARIEGATI

**Variegato products can really give you an advantage .**  
Use their visual appeal to make your customers' mouth watering.  
Some are ideal for **cream flavors and others for fruit flavors.**














































## ADVANTAGES

- **Unique**
- **A detail** that makes all the difference
- **Colors and forms** for highly attractive displays













Code	Product	Packaging kg	Dosage g/l
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## Cream Variegates Gelostella®

8731	BIGNOLATA COCOA-HAZELNUT		3,5	-
8630 	CARAMEL		6	70-100
8556	PRESTIGE MILK CHOCOLATE COATING		5	-
8501 	ORANGE COATING		2,5	-
8507	COFFEE COATING		2,5	-
8503 	WHITE CHOCOLATE COATING		2,5	-
8504	COCONUT COATING		2,5	-
8499 	DISARONNO COATING		2,5	-
8554	EXCELL.PLAİN CHOCOLATE COAT.	  	5,5	-
8497 	STRAWBERRY COATING		2,5	-
8505 	WILD BERRIES COATING		2,5	-
8509 	LEMON COATING		2,5	-
8508	HAZELNUT COATING		2,5	-
8498 	PRALINE DORE' COATING		2,5	-
8506	PISTACHIO COATING	 	2,5	-
8667	CREMA DI NOCCIOLA ITALIANA		6	-
8681	CREMA DI NOCCIOLA ITALIANA AN		6	-
8668	LA GRANELLATA		5	-
8727 	MILKMOU		6	30-100
8666	FLUID NOCCIOLATO		6	-
8724 	CREAMSTRAWBERRY		6	-
8740	PLAIN COCOA PASTE		6	120-150
8729	"RISOGOLOSO" MILK		4,5	-
8728	"RISOGOLOSO" NOCCIOLATO		4,5	-
8485	STRACCIATELLA	 	2,5	80-120
8561	WHITE STRACCIATELLA		5	100-150
8653	VAR. GOLOSI SCROKY		5,5	-
8608	VARIEGATO BUENISSIMO		5,5	-
8616	CARAMELO VARIEGATE	  	3	-
8522 	VARIEGATO FLEUR DE SEL		2,5	-
8617 	HUEVO VARIEGATE		3	-
8649	VARIEGATO NOCCIOLATTE		5,5	-
8609 	VARIEGATO PRALINE DORÉ		5,5	-
8477	VARIEGATO TIRAMISU CRUNCH		2,5	-
8624 	VARIEGATO CREMA WHISKY		3	-






























# VARIEGATI

Code	Product		Packaging kg	Dosage g/l
<b>Gelostella® Pastefrutta</b>				
9030 A	SOURCHERRY 100		6	80-100
9020 D	SOURCHERRY AN	   	3	80-100
9031 D	SOURCHERRY 100 N.C.		6	80-100
9524 D	STUFFED ORANGE 200		3	170-200
9627S	PEAR 200		3	170-200
9164 C	PEACHORANGE 100		3	25-100
9620	WILD BERRIES 200		6	170-220

# VARIEGATI QUATTROSTAGIONI

The products in the Variegati Quattrostagioni® line are **packed with whole fruit or fruit pieces**. They are designed especially for **making variegato gelato** and adding an appetizing and attractive touch to **pastry creations**.

Every product in the Variegati Quattrostagioni® line contains select fruit that is picked when it is **perfectly ripe and half-candied**.

Code	Product		Packaging kg	Dosage g/l
9864 D	APRICOT		3	
9879 D	PINEAPPLE&ROSEMARY	   	3	-
9863 D	ORANGE	   	3	-
9872	FIG	   	3	-
9850 D	STRAWBERRY		3	-
9870 D	L. STRAWBERRY CONFECTIONERY		3	-
9851	WILD BERRIES		3	-
9871	WILD BERRIES CONFECTIONERY		3	-
9865	RASPBERRY		3	-
9866	LIME		3	-
9880 D	MANDARIN&TURMERIC		3	-
9859	MANGO		3	-
9857 C	GREEN APPLE		3	-
9861	BLUEBERRY		3	-
9862	PEAR&GINGER		3	-
9853 C	PEACH		3	-
9873 D	REDCURRANT	  	3	-
9860 A	SOURCHERRY VARIEGATO		3	-



V A R I E G A T I

*Quattrostagioni*





# COATINGS AND DECORATIONS

A range of high-quality products for decorate gelato and cold desserts.





























































## ADVANTAGES

### COATINGS

- **High-quality** ingredients
- High **white chocolate** content
- **No hydrogenated oils or artificial colorings**
- **Excellent fluidity** even at room temperature
- Quick and **easy to use**
- Scope for **creativity** and **customization**

### DECORATIONS

- Wide range of **chips, crumbs, biscuits, sauces and toppings**
- **Versatility:** as variegato, decoration and semifreddo flavoring

Code	Product		Packaging kg	Dosage g/l
8810 ①	18/20 CAND. CHERRIES IN SYRUP		6	-
8812 ①	20/22 CAND. CHERRIES IN SYRUP		6	-
8816 ①	SAUCE AMARENATA TOPPING		12	-
8822	BUTTER COOKIES		2	-
8829	CEREALS SCROKY		2	-
8798	BROWNIES IN DICE		2,5	-
8846	AMARETTO GRAINS		2	-
8949	LADYFINGERS CRUMBS		1	-
8841	PRALINED ALMONDS CHIPS	 	2	-
8826	HAZELNUTS CHIPS	 	2,5	-
8934	COCOA SPONGE CAKE CRUMBLE		1,5	-
8836	PRALINED PISTACHIO CHIPS	 	2	-
8827	PRALINED HAZELNUT CHIPS	 	2,5	-
8794	PISTACHIOS IN PIECES	 	2,5	-
8797	MINI CHOCO COLORS		2	-
8828	WHOLE TOASTED HAZELNUTS	 	2,5	-
8944	CRUMBLE BUTTER COOKIES		2	-
8945	COCOA CRUMBLE G.F.		2	-
8943	CRUMBLE KOOKIE CARAMEL		2	-
8850A ①	SOURCHERRY TOPPING	 	1	-
8869A	COCOA AND HAZELNUT TOPPING		1	-
8857A	COFFEE TOPPING	 	1	-
8852A ①	CARAMEL TOPPING	 	1	-
8853A ①	STRAWBERRY TOPPING	 	1	-
8864A	RASPBERRY TOPPING	 	1	-
8862A ②	MILKMINT TOPPING	 	1	-
8861A ①	MILKMOU TOPPING	 	1	-
8860A ②	MANDARINETTO ISOLABELLA TOPPING	 	1	-
9028A	MANGO TOPPING	   	1	-
9029A	HONEY TOPPING	 	1	-
8849A	HAZELNUT TOPPING	 	1	-
8855A	WILD BERRIES TOPPING	 	1	-
8868A	COCOA TOPPING	 	1	-
8851B	TOPPING PRESTIGE CHOCOLATE	 	0,95	-
8866A	TOPP. PRESTIGE WHITE CHOCOLATE	 	1	-
8859A	TOPPING PRESTIGE NOCCIOLATO	 	1	-
8867A ②	TOPPING PRESTIGE PISTACHIO	 	1	-



# FROZEN YOGURT

The **fresh taste** of yogurt with the **creamy structure** of gelato.  
Delicious, soft, creative and simple to make.

## ADVANTAGES

- **Natural:** it is healthy, light and easy to digest. It contains fibre and it is packed with calcium and low in fat
- It can be enjoyed in **lots of different ways**, including as a snack, a meal and a dessert
- Frozen yogurt presents a **fresh sales opportunity, as an alternative** to classic gelato that can be enjoyed **at any time of day**
- It is a product for everyone: **everybody loves it!**
- **It is easy to make** and serve

Code	Product		Packaging kg	Dosage g/l
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### Bases Gelolampo

5550	GEL.350 FROZEN DESSERT YOGURT		16x1,4	350 g/l milk
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### Basi Frozzyo

5547	FROZZYO YOGURT CREAMY		12x1,2	300
5546	FROZZYO YOGURT NATURAL		12x1,12	280
5548	FROZZYO ZERO		12x0,96	240

### Other products

8752	GELOSTELLA YOGURT (POWDER)		6X1	50-70
8753	GELOSTELLA YOGURT 30 (POWDER)		6X1	30
8751	GELOSTELLA YOGURT AN	 	6X1	50
5098	LIOGEL YOGURT 300 EUROPA		12x0,9	300
5110	LIOGEL CREAMY YOGURT		12x1	330-350
5096	YOGURT EUROPA COMPLETE		12x1,215	450

### Frozz Top

9711 	FROZZTOP PRALINE DORÉ		2,5	-
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# CREMITO

Treat your customers to the enveloping wonders of this milk and coffee-flavoured **cold cream**.  
Perfect results in just a few steps.

## ADVANTAGES

- Quick and **easy to use**
- **Creamy**
- Rich **coffee flavor**



Code	Product		Packaging kg	Dosage g/l
5222	CREMITO COFFEE		12x0,93	310
5226	CREMITO COFFEE FORTE		12x0,95	315
5221	CREMITO LATTE		12x0,9	300













# SPLASH

The best way to make not only **Sicilian granita** but also **sorbets** and **ice lollies**.

## ADVANTAGES

- **Versatile**
- Quick and **easy to use**
- All that you need is a slush machine (or a batch freezer)



Code	Product		Packaging kg	Dosage g/l
5200 ⑩	RED ACE		12x0,91	260
5201 ⑨	SOURCHERRY		12x0,91	260
5202 ⑧	ORANGE N.C.		12x0,91	260
5206	COCONUT		12x1,05	300
5207 ⑦	COLA		12x0,875	250
5210	LEMON		12x0,95	270
5205	LEMON MEDITERRANEO		12x0,8	230
5211	ALMOND		12x1,05	300
5212 ⑥	MINT		12x1,05	300



# PASTRY PRODUCTS

Solutions for **cold desserts**.















Products in powder for making **semifreddo** and **desserts**.

Pastry making now plays a key role in gelato parlours. The **semifreddo cakes and monoportions desserts** presented by master gelato makers have become an essential part of every display, especially in the winter when customers might be prepared to go without the joys of good gelato, but not the creamy marvels of a chilled cake.

As is the case with gelato, the future of artisan pastry making lies in raising standards ever higher, with **more and more meticulous designs** and attention to detail, not to mention a **selection of fresh, high-quality ingredients**.

Code	Product		Packaging kg	Dosage g/l
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### For pastry and semifreddi

8017	ALBUMIX	  	6x1	150+100 water
8014 	CREMALAMPO PASTICCERIA	 	6x2	300
8002	SEMIFREDDO FLEXI GR PALM FREE		8x2	450-500
8019	JELLY MIX	  	6x1	210
8009	MIX FOR CREAM +°		12x1	120-150
8012	MOUSSEMIX		8x2	500
8011	QUATTROSTAGIONI		8x2	500
8007	SEMIFREDDO FLEXI GR		8x2	450-500

### Bagne fantasia

9950 	ALKERMES		1,3	100+50 water
9951 	COFFEE		1,3	100+50 water
9954	MARASCHINO		1,3	100+50 water
9955 	RUM		1,3	100+50 water

### Alcoholic Aromas 70 ° in P.E.T. Bottles

9926 	ALKERMES		2	-
9928	AURUM		2	-
9944	ORIG. JAMAICA BLACK		2	-

### Alcoholic Aromas 70 ° in 10 liters tanks

9929	AURUM		10	-
9933	DISARONNO		10	-
9939	MARASCHINO		10	-
9945	ORIG. JAMAICA BLACK		10	-
9935	ORIG. JAMAICA WHITE		10	-
9943	VANIGLIA		10	-

### Sugar decorations

8805 	ROLLENT FONDANT		5x1	-
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# GLAÇAGES















These **pastes** are for use in conjunction with the base mix for cream gelato. They can also be used in pastries.

## ADVANTAGES

- **High-quality** ingredients
- Designed to cover both **surfaces and sides**
- Quick and **easy to use**
- **SPECIAL CHOCOLATE GLAÇAGE**

**Powdered chocolate** is the main ingredient

Make cakes that are both beautiful and delicious thanks to the **rich chocolate flavor!**

Code	Product		Packaging kg	Dosage g/l
<b>Glaçage and Farcifruit</b>				
8895 A	SOURCHERRY FLAVOURED GLAÇAGE		3	-
8896 C	ORANGE FLAVOURED GLAÇAGE		3	-
9074	CARAMEL FLAVOURED GLAÇAGE	  	3	-
8885	CHOCOLATE FLAVOURED GLAÇAGE		6	-
9075 C	WHITE CHOCOLATE FLAV. GLAÇAGE		3	-
8897 D	STRAWBERRY FLAVOURED GLAÇAGE		3	-
8898	LEMON FLAVOURED GLAÇAGE		3	-
9071 C	HAZELNUT & CHOCOLATE GLAÇAGE		6	-
9072 B	PISTACHIO FLAVOURED GLAÇAGE		3	-
9070	TRANSPARENT GLAÇAGE		3	-
8035	MIX FOR CUSTOMISED GLAÇAGES	 	6x1	100+30-40 water+ 30 base cream

# MIX FOR CUSTOMISED GLACAGES

This complete powdered product is designed for making **shiny glacage** that can be used above 0°C (+2°C to +4°C) and below 0°C (-15°C to -18°C). It is ideal for use on **semifreddo, Bavarian cream, mousse and single-portion desserts.**



## ADVANTAGES

- **Quick and easy to prepare.** Once the glacage has been heated, it is smooth-flowing, ready and simple to use.
- **There is great scope for customisation** in both the dosages and the combinations with cream pastes, fruit pastes and food colourings.
- **Uniform surface coverage is guaranteed** on both the tops and the sides of desserts and the flavour can also be customised, in order to add a finishing touch without overpowering the main flavour.
- The product gives firm, even hold and it **does not lose its shine at low temperatures.** Consequently, desserts always have a neat, clean-cut shape.



**A journey through unexplored flavors.**

Expert research into ingredients from all over the world with certified, exclusive origins has given rise to products that are designed to make **exceptional flavors and local traditions** accessible to everyone in artisan gelato.

## ADVANTAGES

- EMBRACE EXCELLENCE**  
 The select, natural ingredients give superior results in gelato, thus enhancing the prestige of your business.  
**Ensure that your gelato parlour has a reputation for excellence!**
- ORIGINAL FLAVORS**  
 The brand new creations steeped in the **aromas and flavors of their places of origin** will attract more consumers to your establishment.
- PRODOTTI STELLA GUARANTEE**  
 Prodotti Stella guarantees that strict checks will be made on the **quality, naturalness** and **certified origins of ingredients**. You can tell your customers about all of these benefits and we will help you to get the message across.
- PROMOTING YOUR BUSINESS**  
 The **communication tools** will not only promote new flavors, but also increase the number of visits to your establishment, raising the profile of your business.



Code	Product		Packaging kg	Dosage g/l
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### Le Vie dell'Eccellenza

8579	ECCELLENZA ITALIANA PASTE		5	100-130
8819	ECCELLENZA ITALIANA CHIPS		2	-
8858A	T. PREST. ORIGINAL JAMAICA RUM		1	-
8568	MEDITERRANEO PASTE		2,5	100
8569	VARIEGATO MEDITERRANEO		3	-
8790	MEDITERRANEO CHIPS		2	-



























# I Want Kookie

The most famous biscuits in the world now come in the form of **delicious flavors** that nobody will be able to resist.

## ADVANTAGES

- **Huge successful sales:** +90% in 3 years
- Both **delicious** and **visually appealing**
- **Versatile:** as well as in gelato, they are ideal for use in delectable confectionery creations such as semifreddo and monoportions dessert
- The biscuits add a **highly distinctive touch**
- **There is a wide range of flavors**

Code	Product		Packaging kg	Dosage g/l
8523 ①	KOOKIE		3	50-60
8526	KOOKIE&CHOCOLATE VARIEGATO		2,5	-
8524 ①	KOOKIE&CAMEL PASTE		3	50-60
8525 ①	KOOKIE&CAMEL VARIEGATO		2,5	-
8793	KOOKIE&CAMEL CRUMBS		2	-
8513 ①	KOOKIE&CREAM PASTE		3	50-60
8784	KOOKIE&CREAM VARIEGATO		5,5	-
8800	KOOKIE&CREAM PIECES		2	-
8528 ①	VARIEGATO SFOGLIATINE CREAM		2,5	-
8530 ①	KOOKIE FREE PASTE		3	50-60
8531	KOOKIE FREE VARIEGATO	 	2,5	-
8788	KOOKIE FREE CRUMBS		2	-
8534	KOOKIE NAPOLITANER PASTE		2,5	90-100
8536	KOOKIE NAPOLITANER VARIEGATO		2,5	-
8490	KOOKIE STELLA PASTE		3	50-60
8491	KOOKIE STELLA VARIEGATO		2,5	-
8938	KOOKIE STELLA BISCOTTI		1,5	-
8488	KOOKIE COCONUT PASTE	 	2,5	100
8489	KOOKIE COCONUT VARIEGATO	 	2,5	-
8937	KOOKIE COCONUT RÂPÈ	 	1,5	-
8483 ①	KOOKIE PIEMONTE PASTE		2,5	100
8484 ①	KOOKIE PIEMONTE VARIEGATO		2,5	-
8936	KOOKIE PIEMONTE CRUMBS		1,5	-
8479 ①	KOOKIE&WINE PASTE		2,5	100
8480 ①	KOOKIE&WINE VARIEGATE		3	-
8946 ①	KOOKIE&WINE CRUMBS		2	-





# Hicream

## CREAMY SEDUCTIONS

Offer a delicious pleasure to your customers with Nutgel of Hicream line.  
This pleasure of the palate gifts you a unique moment.

### ADVANTAGES

- **A wide range** and countless mouth-watering combinations
- **Hugely versatile, with numerous possible uses in both gelato and confectionery:**
  - Cremino
  - Neat in tubs
  - Gelato
  - Variegato
  - Confectionery

Code	Product		Packaging kg	Dosage g/l
8776	NUTGEL		6	-
8775	NUTGEL ALL NATURAL	  	6	-
8778	NUTGEL BLACK		6	-
8779	NUTGEL BROWNIES		6	-
8777	NUTGEL COCOA		6	-
8785	NUTGEL COFFEE		5,5	-
8787 	NUTGEL CARAMEL SNACK		5	-
8783 	NUTGEL LEMON CREAM		5,5	-
8462 	NUTGEL LEMON KOOKIE		5	-
8786	NUTGEL ALMOND		5	-
8782	NUTGEL MUCHO GUSTO		5,5	-
8781 	NUTGEL PISTACHIO		5	-
8461	NUTGEL PISTACHIO PLAIN		5,5	-
8780 	NUTGEL WHITE		5,5	-
8464	NUTGEL BLANCO	 	5,5	-
8463	NUTGEL FLEUR DE SEL	 	5,5	-







# BAKERY

GLUTEN FREE

**A new line of mix in powder for baked goods especially for people who:**

Would like to **expand their selection of products.**









Want **quick, practical solutions** but aren't prepared to compromise on the quality of their ingredients.

Are looking for **healthy, gluten-free products.**

Are short on time but never tire of **astounding their customers.**

## ADVANTAGES

- Guaranteed **certified monitoring**
- The **quality** of the products is just as **high** as in those that contain gluten
- Support from a partner with **20 years of experience** in Gluten Free products.
- A **broad, versatile range** that can be used to make all sorts of pastry creations.

Code	Product		Packaging kg	Dosage g/l
8021	MIX BASE FOR BRITTLE		5x1	300+150 dried fruit
8022	MIX FOR SPONGE CAKE AND ROLL		5x1	-
8023	MIX FOR MUFFINS AND CUPCAKES		5x1	-
8024	MIX FOR SHORTCRUST PASTRY AND BISCUITS		5x1	-
8025	MIX FOR BIGNÉ AND ECLAIRS		5x1	-
8026	MIX FOR WAFFLES AND CREPES		5x1	-
8028	MIX FOR CONE AND WAFER	 	5x1	-





# GLUTEN FREE

Every year, we add new products to the **Gluten Free line**, thus underlining our belief that nobody should miss out on the **wonders of gelato!**

## ADVANTAGES

- Guaranteed **certified monitoring**
- The gelato **is just as delicious**
- **Vast experience**, since 2000
- **A broad, rich and comprehensive range**

### **WHO SHOULD BE OFFERED GLUTEN FREE PRODUCTS?**

- People with coeliac disease or a gluten intolerance.
- People with gluten sensitivity
- People with a gluten-free diet or lifestyle











All of the products and pictures included herein are part of our current trading selection and they are the exclusive property of Prodotti Stella SpA.

Prodotti Stella SpA reserves the right to make changes to the products illustrated in the catalogue and asks clients to note that the correct details for each product can be found in the latest technical sheet available on our website at [www.prodottistella.com](http://www.prodottistella.com).

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Printed in 2021.



All Natural



Gluten Free



Think Vegan



Also to variegate



While stock last



Sold in pallet  
(80 bags, 6 kg each)



Sale in single envelope  
with Code VB

**A** Contains synthetic colorings  
subject to Reg. 1333-08

**B** Contains synthetic colorings that  
are not subject to Reg. 1333-08

**C** Contains natural identical  
colorings and others

**D** Contains natural  
colorings



[prodottistella.com](http://prodottistella.com)



**DISARONNO INGREDIENTS S.p.A.**

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