



WELCOME ALVENA

PATHS CROSS

On our path to excellence we are pleased to welcome another Made in Italy reality. Alvena is an Italian company specialized in the development of ingredients and semi-finished products for pastry and gelato. A pioneer in the sector, since its foundation, it has turned its attention to innovative products such as yogurt and soy.

This forward-looking approach has allowed it to gain a prominent place in the food industry. The acquisition of Alvena reinforces our mission to offer customers state-of-the-art solutions that meet the needs of today's consumers. The company, with its long experience and expertise in the sector, represents a fundamental pillar in our growth and development strategy.

This new stage renews our commitment to guarantee quality, innovation, competence and passion to our customers, to support them at 360° with solutions capable of responding to modern consumer trends. The collaboration with Alvena represents a further step towards the goal of creating an environment where excellence is the main driver of our success.



THE ORIGINS

Alvena came to life at the end of the 80s thanks to its founder Ferdinando Peruchetti, one of the major architects of the phenomenal development that he has been able to imprint on the artisan gelato market in Italy since 1953. A forerunner of the times and a character with a unique genius, he immediately turned his attention to innovative products, yogurt and soy, making them soon the leading products of the market with constantly and strongly growing consumption. Research, passion and enormous experience immediately characterized Alvena's business, which soon took on an increasingly important and prestigious dimension in the panorama of Italian producers of semi-finished products for gelato.

New product lines are introduced, resulting in a complete range of semi-finished paste and dry products so as to satisfy every need of gelato makers at 360°. All Alvena products are designed and developed by the R&D team with extreme attention to the choice and quality of the ingredients and raw materials used to make them.

Alvena's experts develop recipes that can be easily made in any type of production and the products are accompanied by complete technical documentation, with all the nutritional and usage information. This has allowed Alvena, over the years, to be a partner of numerous high-level professional gelato makers and prestigious Italian industrial groups.

Today, Alvena is the only company in the sector to have its own direct distribution and cash & carry centers in Milan and Turin, where gelato makers can find all kinds of equipment, products and technical assistance to produce and sell excellent gelato or to open new businesses. In 2011 Alvena, in harmony with respect for the environment, was the first company in its sector to use photovoltaics for its energy needs. And the story continues.

HEALTH WITHOUT SACRIFICING TASTE



ALVENA is an Italian company that has specialized for many years in the production of semi-finished products and special products for gelato with healthy and light characteristics. In modern life, "health" is now highly sought after and is a growing trend even in gelato, and Alvena products represent a healthy character; This has guaranteed great success both at home and abroad. The brand has made its soy, rice and yogurt products our strengths, but its range is constantly improved and expanded to offer the best and keep up with the trends and demands of an increasingly attentive and demanding market.

Among the most renowned products are:

Semi-finished products for soy gelato

Semi-finished products for yogurt gelato

Semi-finished products for fruit gelato

Semi-finished products for "light" gelato

Semi-finished products for rice gelato

IN THE SPOTLIGHT

DIECOCCO

Diecocco is the ideal solution to obtain a coconut sorbet without any milk derivatives. Sweetened with fructose and with coconut flakes inside, it is a quick and easy to use product with a guaranteed final result because it combines speed with goodness, in short, a pleasure to try!

YOVITALITY

A true line in the name of naturalness: Yovitality is the top of the range in terms of quality and fidelity to the original taste of fresh yogurt. The formulation of the products is designed to use 75% to 80% fresh yogurt, thus obtaining gelatos rich in live lactic ferments and with a very low lactose content. Yovitality is now also available without added flavours, fats and sugars!

YOVITALITY

MORO GREZZO

Moro Grezzo, one of Alvena's most recent proposals, is presented as a complete semi-finished powder product, designed to create gelato and sorbets with an enveloping taste of intense chocolate, enriched by the presence of a delicious cocoa nib. Simply mix this innovative ingredient with water to obtain an extraordinary final product that will satisfy the most demanding palates with a unique combination of creaminess and crunch.

BASE ZERO

This product, belonging to the vegetable line, is a base for sorbets without added sugar, suitable for vegetable pastes and raw materials such as cocoa, coffee and licorice. Free of milk and dairy products, Base Zero is sweetened with stevia and sucralose, contains polyalcohols and fiber, making it ideal for those who need to limit their sugar intake. Tests carried out with fruit sorbets and creams (pistachio and coffee) have confirmed its versatility and appreciation by customers, even without the use of added sugars. The base, which can be worked on hot and is suitable for different needs without requiring the use of complex machinery such as the pasteurizer, offering a convenient solution for gelato makers and pastry chefs.

BASE BIANCA VEG

To create delicious completely plant-based gelato free of dairy products, the optimal choice falls on the White Veg Base. This product represents a complete semi-finished product in powder form, ideal for ensuring the highest quality and taste in the preparation of gelatos that meet the needs of those who prefer vegan food options.

MORO GREZZO



MILK BASES

Code	Prodotto	Description	Charact.	Package	Dos.g/ mix
11BGL0019	ICEMIX	To get Gelato with delicate milk flavor that enhances the taste of flavoring pastes.		Bag. 8 x 2,5	125-330
11BGL0053	BASE TORINO 100	Made of natural origin raw materials only, without emulsifiers, without animal or vegetable added fats, and flavors free. We use just two thickeners, both of them of natural origin: locust bean gum and guar gum. Being totally flavors free, in finished Gelato, it enhances the taste of fresh milk, cream, and flavoring pastes that are added before batching.		Bag. 10x1,5	75
11BGL0006	BASE MILANO Z	To get Gelato with very intense cream taste, with rich and full bodied texture.	HAL	Bag. 8x2,5	125-370
11BGL0061	EASY CREAM	To get an excellent milk flavored gelato, all cold, without emulsifiers nor vegetable fat.		Bag. 10 x 2	100
11BGL0050	WHITESOFT	Cream flavor.		Bag. 10 x 2	230

FRUIT BASES

Code	Prodotto	Description	Charact.	Package	Dos.g/ mix
12BGF0025	TUTTAFRUTTA	To produce fruit sorbets, dairy free, and completely without emulsifiers. Rich in vegetable fibers, it keeps Gelato scoopable and creamy in the display cabinet.	VEG	Bag. 20 x 1	100
12BGF0016	ALVEFRUIT 50	Low dosage, to produce fruit sorbets, fat free and dairy free. It gives great scoopability and creaminess to the finished product.		Bag. 20 x 1	50
12BGF0024	SORBET LIGHT	Neutral product to produce different flavors fruit sorbets (using fresh or frozen fruit), sweetened with fructose. Its unique feature is to keep sorbet scoopable and creamy over time, particularly suitable for take away.	VEG	Bag. 10 x 2	300-340
12BGF0021	SNOW LIGHT	Neutral product to produce different flavors fruit sorbets (using fresh or frozen fruit), sweetened with fructose. Particularly suitable for banana, pear and apple sorbets, it prevents the oxidation, not making them become black inside the display cabinet. Its unique feature is to keep Gelato spoonable and creamy over time, particularly suitable for take away.		Bag. 10 x 2	200-300

SPECIAL BASES

Code	Prodotto	Description	Charact.	Package	Dos.g/ mix
21SBS0122	FIORDISOYA	Product to prepare soy Gelato, completely vegetable, dairy free, low calorie, cream flavored, with fructose.	VEG	Bag. 10x2	330
21SBS0055	RISOLIGHT PRIMAVERA	It can be used with pure pastes to obtain different flavors.	VEG	Bag. 10x2	350
21SBS0169	BASE BIANCA VEG	Vegan base, t be used with vegetable pastes as hazelnut, pistachio, almond , walnut, coffee, licorice and cocoa. A balanced taste, with a real good texture inside the display cabinet.	VEG	Bag. 12 x 1,5	350
21SBS0184	BASE AVENA	Completely vegetable base, with gluten free oat, sweetened with brown sugar, to produce different flavors sorbets. Suggested pairing with Variegato Cranberry.		Bag. 10x2	300-350
21SBS0179	BASE ZERO	Base to produce sugar free sorbets, to be used also with vegetable pastes as hazelnut, pistachio, almond, walnut and with raw materials as cocoa, coffee, licorice, etc.Without milk and milk derivatives		Bag. 10x2	300-350
12BGF0029	BASE EUFORIA	To faithfully reproduce any kind of wine, liquor or cocktail.		Bag. 2x6	330-440

NEUTRALS AND SUPPLEMENTS

Code	Prodotto	Description	Charact.	Package	Dos.g/ mix
15NSE0007	ALVEMONOS	Neutral for cream Gelato.	VEG	Bag. 18x1	5
15NSE0031	SUCROGEL N.2	Mix of reducing sugars.		Bag. 4 x 5	30-50
15NSE0024	NEUTROCREM	Neutral for cream Gelato.		Bag. 16 x 1	10
16SPS0050	JELLY MIX	Jellying product in powder for Gelato and Pastry.		Bag. 24 x 0,5	15-25



CREAM FLAVOURS

Code	Prodotto	Description	Charact.	Package	Dos.g/ mix
13PGC0013	GRAN CREMA AL MASCARPONE	Mascarpone flavor.	HAL	Tin 4 x 3	80-100
13PGC0022	MENTA BIANCA DI PANCALIERI	Concentrated, enriched by Peppermint cultivated in Pancalieri.		Tin 4 x 3	20-30
13PGC0058	ORIGINAL CHEESECAKE	Very faithful flavor of the classic and original American cake. To be combined with Variegato frutti di Bosco and Frollino cheesecake.	VEG	Tin 4 x 3	100
13PGC0094	PASTA ARACHIDE	Peanut paste, excellent either alone or combined with Variegato arachide.		Tin 4 x 2,5	100
13PGC0046	PASTA BISCOKREM	Cookie flavor, to be combined to Variegato biscokrok and Frollino krok.	HAL	Tin 4 x 3	50
13PGC0026	PASTA CANNELLA	Cinnamon flavor.		Tin 4 x 3	40-60
13PGC0081	PASTA CANTUCCIO FIORENTINO	It reproduces the taste of typical Tuscan Cantucci and it is well combined to an excellent Variegato cantuccio fiorentino.		Tin 4 x 3	80-120
13PGC0066	PASTA CARAMELLO SALATO	Salty caramel flavor.	VEG	Tin 4 x 3	80-100
13PGC0074	PASTA LATTE DI MANDORLA VAL DI NOTO	Purely from Val di Noto, a real Sicilian specialty, well known all over the world, included in Slow Food Presidium. It is ideal to produce very nice Gelato, extremely faithful slushes and the famous refreshing drink.		Tin 4 x 2,5	120-170
13PGC0018	PASTA MANDORLA TOSTATA	Almond flavor, made from 100% Sicilia almonds only.	HAL	Tin 4 x 2,5	120
13PGC0034	PASTA MENTA GREEN	Mint flavor, green color.	VEG	Tin 4 x 3	40-60
13PGC0037	PASTA NOCCIOLA ALBA EXTRA	Hazelnut paste, with selected hazelnuts from Cuneo and Asti areas.	VEG	Tin 4 x 2,5	80-100
13PGC0038	PASTA NOCCIOLA SUPERIOR	Hazelnut paste, made from selected and toasted hazelnuts, with well rounded and incisive taste.		Tin 4 x 2,5	100
13PGC0102	PASTA PANE, BURRO E ...	Bread and butter flavor, to be combined with Variegato albicocca or Zucchero di canna microincapsulato.		Tin 4 x 3	100
13PGC0093	PASTA PANERA GENOVESE	Typical flavor of the Genoese sweet, with intense coffee taste.		Tin 4 x 3	100
13PGC0040	PASTA PISTACCHIO PURO ALVENA	Pistachio paste, with selected pistachios.		Tin 4 x 2,5	80-100
13PGC0050	PASTA RICOTTA	With fresh sheep milk Ricotta, excellent either alone or combined with Variegato fichi caramellati, Variegato pera or Cassata MC.	VEG	Tin 4 x 3	130-150
13PGC0044	PISTACCHIO 100% TOP	Pistachio paste, made from 100% Sicilia pistachios.		Tin 4 x 2,5	80-100
13PGC0042	POLPA DI COCCO	Coconut flavor, rich in coconut flakes.	VEG	Tin 4 x 3	80-100
13PGC0104	PRALINATO MEDITERRANEO	A wise and exquisite mix of almonds, hazelnuts and cashew nuts, enriched with a delicious pralinated grain of almond and walnut. It is advised to combine it with variegato pistachio krok.		Tin 4 x 2,5	100
13PGC0051	TIRAMISU' AL MASCARPONE	With fresh eggs and Mascarpone, with Marsala wine.		Tin 4 x 3	80-100

YOGURT

Code	Prodotto	Description	Charact.	Package	Dos.g/ mix
21SBS0078	YOVITALITY F 22/24 SA	Complete product to be used directly with yogurt, to obtain a yogurt Gelato without added sucrose, sweetened with fructose only, flavors free. A Gelato with 75% to 80% of fresh yogurt content, rich in live milk cultures, with very small lactose content.		Bag. 10 x 2	220-240
21SBS0069	YOVITALITY F 22/24	Complete product to be used directly with yogurt, to obtain a yogurt Gelato without added sucrose, sweetened with fructose only. A Gelato with 75% to 80% of fresh yogurt content, rich in live milk cultures, with very small lactose content.		Bag. 10 x 2	220-240
21SBS0094	YOVITALITY Z 20/27 S.A.	Complete product to be used directly with yogurt, to obtain a yogurt Gelato with sucrose and flavors free. A Gelato with 75% to 80% of fresh yogurt content, rich in live milk cultures, with very small lactose content.		Bag. 20 x 1	220-270
21SBS0092	YOVITALITY Z 20/27	Complete product to be used directly with yogurt, to obtain a yogurt Gelato with sucrose and flavorings. A Gelato with 75% to 80% of fresh yogurt content, rich in live milk cultures, with very small lactose content.		Bag. 10 x 2	220-270
21SBS0084	YOVITAL C2 S.A.	To be integrated with sucrose or fructose and to be used with whole or skimmed fresh yogurt. Flavors free.		Bag. 3 x 5	70-90
21SBS0087	YOVITALITY GRECO	Complete product to be used directly with yogurt, to obtain a GREEK yogurt Gelato, without added sucrose, sweetened with fructose. A Gelato with 75% of fresh yogurt, rich in live milk cultures, with a very small lactose content.		Bag 10 x 2	250
21SBS0142	YOFREE S.A.	Complete product to get a yogurt Gelato, using whole or skimmed fresh yogurt only. Flavors free, without added fats or sugars.		Bag 10 x 2	250
21SBS0180	YOMILK	Complete product to be used with milk, to get a yogurt flavored soft gelato.		Bag. 10x2	200

CHOCOLATE

Code	Prodotto	Description	Charact.	Package	Dos.g/ mix
21SBS0162	MORO PURO	Bitter dark chocolate flavor. Very versatile product that has multiple benefits: low dosage, dairy free, with natural emulsifiers only. Customizable by adding any kind of coating or dark chocolate, even single-origin.		Bag. 12x1,52	320
21SBS0010	ALVEMORO Z	Complete product, dark chocolate flavor, dairy free with a blend of dark cocoas.		Bag. 4 x 6	400
21SBS0050	MORO CIOCOLAT NOIR F	Complete product, bitter dark chocolate flavor, sweetened with fructose only.		Bag. 10 x 1,8	450
21SBS0031	CIOCOLAT NOIR Z	Complete product, bitter dark chocolate flavor, with different varieties of chocolate and cocoa.	HAL	Bag. 10 x 1,92	480
21SBS0033	CIOCOLAT NOIR Z	Complete product, bitter dark chocolate flavor, with different varieties of chocolate and cocoa.	HAL	Bag. 25 x 1	480
21SBS0185	MORO GREZZO	Complete semi-finished powder to be used with water to obtain an intense chocolate-flavoured gelato/sorbet with cocoa nibs inside.	VEG	Bag. 10 x 2	400
21SBS0029	CIOCOLAT LAIT Z	Complete product, milk chocolate flavor.	HAL	Bag. 10 x 2	400
21SBS0183	NOIR ZERO	Complete product, dark chocolate flavor, no added sugar, with cocoa mass. Completely vegetable.		Bag. 10 x 2	380



CREAM READY TO USE PRODUCTS

Code	Prodotto	Description	Charact.	Package	Dos. g/ mix
14PGF0044	FRUTTIAMO MANDORLA	A ready-to-use paste for tasty almond-flavoured sorbets, containing 20% pure almond paste.	VEG	Vaso 8 x 1,9	330-420
21SBS0186	SUPER GIANDUIA	Originated from an idea born by chance and/or coincidence, this product was created to help the gelato maker to produce a gianduja-flavored gelato in a simple and fast way. It can be prepared with water or milk to taste.		Bag. 10 x 2	400

FRUIT READY TO USE PRODUCTS

Code	Prodotto	Description	Charact.	Package	Dos. g/ mix
21SBS0009	ALVELIMO	For melon sorbets, Gelato and slushes.	VEG	Bag.10x2	330
21SBS0035	DIECOCCO	For coconut sorbets, completely vegetable, with coconut flakes, sweetened with fructose.	VEG	Bag.10x2	400
14PGF0014	FRUTTIAMO MELONE	For lemon sorbets, completely vegetable.		Vase 8 x 1,9	330-420

FRUIT

Code	Prodotto	Description	Charact.	Package	Dos. g/ mix
41PFC0115	MANGO 100% ALVENA	Product to get fruit sorbets.		2x5	Totaste

VARIEGATI AND DECORATIONS

Code	Prodotto	Description	Charact.	Package	Dos. g/ mix
19VCG0007	AMARENA VARIEGATA	With cut in half sour cherries.		Tin 4 x 3	Totaste
41PFC0017	COPERTURA STRACCIATELLA FONDENTE	Dark stracciatella flavor.		Bag 2 x 5	Totaste
13PGC0011	CROCCANTELLA	Hazelnut and cocoa flavor.		Tin 4 x 3	Totaste
19VCG0012	VARIEGATO ARANCIA SCORZA	Orange zest natural flavoring.		Tin 4 x 3	Totaste
19VCG0017	VARIEGATO BISCOKROK	Extra fine cocoa and hazelnut cream, enriched with pieces of biscuits. It is ideal to variegate Biscuit Gelato flavor.		Tin 4 x 3	Totaste
19VCG0075	VARIEGATO CIOCCOLATO GREZZO	Variegated with a very intense and persistent dark chocolate taste with grains of microencapsulated cane sugar that give a sensation of crunchiness and body on the palate.		Tin 4 x 3	Totaste
19VCG0073	VARIEGATO CRANBERRY	Rich in fruit pieces, amaranth red colour with an intense flavour of cranberry. Perfect to be combined with Base Avena, ideal to variegate Gelato, sorbets, parfaits, yogurt and chocolate.		Tin 4 x 3	Totaste
19VCG0057	VARIEGATO CRAZY ROUGE	Raspberry, rhubarb and elder. A very particular mix that gives a harmonius fruity bouquet. It's ideal to decorate pralinato mediterraneo and vanilla aurora.		Tin 4 x 3	Totaste
19VCG0025	VARIEGATO DI FICHI CARAMELLATI	Rich in pieces of fruit. To variegate Ricotta Gelato flavor.		Tin 4 x 3	Totaste
19VCG0076	VARIEGATO DRAGON FRUIT ZERO	The Dragon fruit, known as dragon fruit or Pitahaya/Pitaya, originates from neotropical areas (Mexico, Guatemala, Costa Rica). This fruit is from 5 to 12 cm long with a diameter of 4–9 cm; its color varies from deep pink to red, with large greenish bracts. The flesh inside the fruit is generally white or red with numerous and very small black seeds, which are edible. The flesh has a soft texture and has a sweet and delicate taste and is pleasantly scented. It is a fruit rich in mineral salts.	VEG	Tin 4 x 3	Totaste
19VCG0052	VARIEGATO EXOTIC	Based on mango, passion fruit and guava, it's fresh and energizing. It's ideal to decorate yogurt		Tin 4 x 3	Totaste
19VCG0046	VARIEGATO LIMONE ZENZERO	Lemon and Ginger, rich in small pieces of fruit, to variegate Honey cream flavor Gelato.		Tin 4 x 3	Totaste
19VCG0072	VARIEGATO LITCHI e PESCA	With litchi puree and little cubes of peach, ideal to variegate Pasta Robiolà and other flavors like yogurt, fiordilatte, etc		Tin 4 x 3	Totaste
19VCG0042	VARIEGATO MANDORLA TOSTATA	Toasted almonds. Perfect to variegate Crema Limone Surrient.		Tin 4 x 3	Totaste
19VCG0056	VARIEGATO NOCCIOLA KROK	Based on hazelnut, enriched with crunchy waffles. To be combined with pasta Panera or Coconut pulp.		Tin 4 x 3	Totaste
19VCG0020	VARIEGATO PERA	Pear, with 45% fruit minimum content. It is ideal to variegate Gelato, Semifreddo and single-portions.		Tin 4 x 3	Totaste

SLUSHES

Code	Prodotto	Description	Charact.	Package	Dos.g/ mix
17SSG0017	GRANIFAST Z	Neutral mix of reducing sugars to prepare different flavors slushes.		Tank 2 x 7	250
17SSG0006	GRANIMENTA	Mix of reducing sugars for mint flavored slushes. Without added sucrose, sweetened with fructose.		Tank 2 x 7	200-330
17SSG0021	GRANIFAST ZERO	Syrup obtained from a balanced and stabilized mixture of polyalcohols and fibers to be used for slushes without added sugar in different fruit flavors and to also obtain slushes with pure vegetable pastes (pistachio, almond, hazelnut, etc.).	VEG	Bucket. 2 x 6	250

PASTRY

Code	Prodotto	Description	Charact.	Package	Dos.g/ mix
41PFC0042	SQUISITA PISTACCHIO	Pistachio flavored soft cream.		Tin 4x2,5	Totaste
16SPS0032	ALVEPAN	Cream flavor. To be whipped in the planetary machine with water. It can be customized by adding the same flavoring pastes used for Gelato production.	VEG	Bag10x2	370
16SPS0049	BISCOTORTA	Cocoa and hazelnut flavor.		Bag12x1	Totaste
16SPS0048	GLASSA CRYSTAL	Neutral flavor. Excellent brightness even at -20°C. Usage temperature 25/35°C. Neutral and transparent product.		Tin 4 x 3	Totaste
16SPS0058	GLASSA LUCIDA ARANCIA/VANIGLIA	Orange/ vanilla flavor. Excellent brightness even at -20°C. Usage temperature 25/35°C.		Tin 4 x 3	Totaste
16SPS0036	GLASSA LUCIDA CARAMELLO	Caramel flavor. Excellent brightness even at -20°C. Usage temperature 25/35°C.	VEG	Tin 4 x 3	Totaste
16SPS0037	GLASSA LUCIDA CIOCCOBIANCO	White chocolate flavor. Excellent brightness even at -20°C. Usage temperature 30/40°C.		Tin 4 x 3	Totaste
16SPS0040	GLASSA LUCIDA LAMPONE	Raspberry flavor. Excellent brightness even at -20°C. Usage temperature 25/35°C.		Tin 4 x 3	Totaste
16SPS0060	GLASSA LUCIDA PISTACCHIO	Pistachio flavor. Excellent brightness even at -20°C. Usage temperature 25/35°C.		Tin 4 x 3	Totaste
16SPS0054	SEMICAKES	Pistachio flavor. Excellent brightness even at -20°C. Usage temperature 25/35°C.		Bag 10 x 2	200
41PFC0034	SQUISITA CIOKBIANCO	White chocolate soft cream.		Tin 4 x 2,5	Totaste
41PFC0113	SQUISITA EXTRA FONDENTE	Bitter cocoa flavored soft cream.		Tin 4 x 2,5	Totaste
16SPS0051	TORTA VEG	Vanilla flavor. Completely vegetable.	VEG	Bag 12 x 1	Totaste





Yovitality

Fresh yogurt becomes gelato.

With its velvety texture and rich flavor, it is a delicious experience for the palate, Yovitality is the secret to deliciously natural well-being. Genuine and tasty, it is designed to use 80% fresh yogurt, allowing you to obtain a gelato rich in live lactic ferments and a reduced lactose content.

www.alvena.it  

DISARONNO®
— INGREDIENTS —

Via IV Novembre, 12 - 36077 Altavilla Vicentina (VI)
+39 0444 333 600 - www.disaronnoingredients.com - info@disaronnoingredients.com