



Stella ♦♦

since 1936, 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



TRANSPARENCY



NATURAL
INGREDIENTS



THE ALL NATURAL
WORLD





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all natural
tutto il buono del gelato



ALL NATURAL PRODUCTS ARE COMPLETELY FREE FROM:



Artificial colors



Hydrogenated vegetable fats



Palm oil



Thickening agents



Artificial stabilizing
flavorings and emulsifiers



Genetically modified organisms

THE IMPORTANCE OF EXPERIENCE

FOR OVER 20 YEARS WE HAVE BEEN PROUDLY DEVELOPING A LINE OF NATURAL PRODUCTS

Prodotti Stella was born with the All Natural vocation, the result of a constant dedication that always accompanies us in the search for high quality production, a large investment of time for the development and selection of raw materials, to guarantee our consumers products that evolve with the current needs of the market and consumer trends.

Some of our customers sensed the potential of the Natural Gelato trend well in advance and they have been working with us to develop a specific range since 2003. Today, we are able to ensure a product of excellence both from an organoleptic point of view and in terms of structure and shelf life.



GROWING ALL NATURAL


































THE WIDEST RANGE OF PRODUCTS FOR NATURAL GELATO















The All Natural range, which we are constantly expanding, has over one hundred references including bases, cream flavors, fruit flavors, variegates, coatings, decorations and pastry products: a complete offer that is able to satisfy every need and request of gelato professionals. In this wide range of products, the widest in the industry, you will certainly be able to find those that best suit your needs and the tastes of your customers, so that you can customize your offer and stand out from the market.










Bases







Space for creativity and personalization of gelato in a range of bases built on the premise of constant results.

Code	Product	Description	Characteristics	Packaging kg	Dosage g/L
Cream Bases					
4025	HOLLANDISH FIOCCO DI PANNA	Base designed primarily for cold preparations. Creamy, fluffy texture; marked, pleasant cream flavour. First ingredient: cream powder.		8x2	40-50
4021	HOLLANDISH FIORDILATTE	Base designed for cold preparations. Due to its unmistakable milky flavour, it is recommended for the flavours stracciatella and black cherry.		6x1	35-50
6534	EUROGEL 50 G.V.	It gives the ice cream a fine, satiny, full-bodied structure with excellent shelf life and a slightly vanilla flavour.		8x2	40-50
6521	EUROGEL 50 MIX BASE BIANCA	A base with a high milk powder and milk protein content that gives the ice cream a pleasant milky-vanilla flavour.		8x2	40-50
6549	EUROGEL BASE LATTE 100	First ingredient on the label: cream powder, for a base with a creamy texture, warm on the palate and a milky-cream flavour.		8x2	80-100
6544	EUROGEL LAB 50	Mix for preparing fat-free milk base mixes. High milk powder and milk protein content. Neutral-milky flavour.		8x2	40-50
6539	EUROGEL MIX B.U. 50	Mix with a high content of spray cream that enables the preparation of milk base mixes with only milk fats. It contains no sugar. Strong creamy flavour and creamy texture.		8x2	40-50
7508	EUROSTELLA BASE 50 NATURAL PLUS	It is part of the All Natural line and contains neither fat nor emulsifiers, with new-generation vegetable fibres, for making milk-based mixtures in the pasteuriser	 	8x2	50
7510	EUROSTELLA BASE 100 NATURAL PLUS	It is part of the All Natural line and contains neither fat nor emulsifiers, with new-generation vegetable fibres, for making milk-based mixtures in the pasteuriser	 	8x2	100
7939	EUROSTELLA BASE FACILE ALL NATURAL	Complete milk and sugar base, to which only water needs to be added, for making neutral-milk mixtures in a pasteuriser. Part of the All Natural line.	 	8x2	510/l water
6603	EXPOGEL BASE AMERICA 50	Neutral-milky flavour. It is part of the All Natural line: it contains no thickeners or emulsifiers, which are obtained by synthesis. Excellent value for money.		16x1	50
6605	EXPOGEL BASE AMERICA 100	For making base mixes without using hydrogenated vegetable fats (it contains refined fats). Gives ice cream a good creaminess, and a neutral flavour with a slight milky note.		16x1	100
7504	EUROSTELLA BASE 50 NATURALLY	Base with 100% All Natural ingredients. Clean flavour to enhance the taste of pastes. New-generation vegetable fibres give the ice cream excellent creaminess.	 	8x2	50
7502	EUROSTELLA BASE 50 NATURALLY PANNA	Base with the characteristics of 7504, which gives the ice cream a fresh cream flavour. With natural flavourings.	 	8x2	50
7503	EUROSTELLA BASE 100 NATURALLY	100% All Natural base without synthetic emulsifiers and stabilisers. Remarkable body even without the use of vegetable fats.	 	8x2	100
7501	EUROSTELLA BASE 100 NATURALLY PANNA	Base with the characteristics of 7503, which gives the ice cream a fresh cream flavour. With natural flavourings.	 	8x2	100
7533	EUROSTELLA 100 ALL NATURAL PANNA	100% All Natural base without synthetic emulsifiers and stabilisers. Remarkable body even without the use of vegetable fats. Natural flavour of fresh cream.	 	8x2	80-100
7552	EUROSTELLA 125 ALL NATURAL	Base from the All Natural line for creamy ice creams that are warm on the palate and offer excellent stability in the display cabinet. With new-generation vegetable fibres and NON-hydrogenated vegetable fats and without synthetic stabilisers and emulsifiers.	 	8x2	125
7518	EUROSTELLA 250 GR PLUS	Semi-complete base without hydrogenated vegetable fats, for use with water. Remarkable display cabinet stability and milk flavour with a delicate vanilla note.		8x2	200-250
7528	EUROSTELLA BASE 100 PROTEIN+	Mix designed for the production of creamy ice creams with a modern structure even without the use of vegetable fats. Warm on the palate with a creamy texture.		8x2	80-120
7526L	EUR. 150 ALL NATURAL CORE	Base designed for ice cream makers who seek natural ingredients and flavour combined with a creamy ice cream structure. The natural milky flavour is guaranteed by the use of an extraction technology used directly on fresh milk from the upper Piedmont region. Flavouring-free.	 	8x2	150
7525	EUROSTELLA BASE LATTE 100	100% All Natural base with a clean flavour. Creamy texture.	 	8x2	80-100




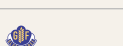
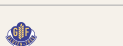
Code	Product	Description	Characteristics	Packaging kg	Dosage g/L
7500	EUROSTELLA BASE LATTE 100 CORE	It has the characteristics of the 7525 enriched with the delicate flavour of milk from Piedmont. Flavouring-free.	 	8x2	100
7509	EUROSTELLA BASE UNIVERS. 100	Base with a full-bodied structure. Neutral flavour to enhance the added flavours. With hydrogenated vegetable fats.		8x2	80-120
7507	EUROSTELLA BASE UNIV. 100 GR	Neutral flavour base that enhances the added flavours, especially fatty pastes. With refined vegetable fats.		8x2	100
7519	EUROSTELLA FIORDIPANNA	Base with a full-bodied, fine and satiny structure. Unmistakable, persistent cream flavour.		8x2	80-120
7506	EUROSTELLA FIORDIPANNA GR	Base with a full-bodied, fine and satiny structure. Unmistakable, persistent cream flavour. It contains no hydrogenated vegetable fats.		8x2	100
7536	EUROSTELLA FV 100	Mix derived from the combination of 50% Protein+ and 50% All Natural Cream bases. It meets the demand for creamy ice creams with a modern structure and natural creamy flavour.		8x2	100
7539P	EUROSTELLA LABASE CORE	Base designed for ice cream makers who seek natural ingredients and flavour combined with a creamy ice cream structure. The natural milky flavour is guaranteed by the use of an extraction technology used directly on fresh milk from the upper Piedmont region. Can be used only with the addition of milk, cream and sucrose.	 	8x2	170
7527	EUROSTELLA MILK	Base with a high content of powdered cream and noble milk proteins. Warm on the palate with a creamy texture. It contains no vegetable fats.		8x2	80-120
7523	EUROSTELLA MIX 100 GR	A base with a high refined fat content that guarantees excellent retention in the tub. Excellent.		8x2	80-120
7537	EUROSTELLA TUTTOLATTE 250	Semi-complete base without vegetable fat, for use with water and sugar. Neutral flavour with a delicate milky note.		8x2	250
7549 	EUROSTELLA VANIGLIA 100	Semi-finished powder for making yellow base mixes and vanilla flavoured ice creams with a hint of cream.		8x2	80-120
7801	STELLAMIX GUSTO LATTE	A base designed to allow excellent results even with just the addition of milk and sugar. Optimum preservation even if the ice cream, when displayed, sits higher than the top of the tub. Excellent overrun. Pronounced milky flavour.		8x2	150-200
7820	STELLAMIX 125	A base designed to allow excellent results even with just the addition of milk and sugar. Optimum preservation even if the ice cream, when displayed, sits higher than the top of the tub. Excellent overrun. Neutral flavour.		8x2	120-130
7808	STELLAMIX 250	A semi-complete base designed to allow excellent results even with just the addition of milk and sugar. Optimum preservation even if the ice cream, when displayed, sits higher than the top of the tub. Excellent overrun. Neutral flavour.		8x2	200-250
7811	STELLAMIX C.F. 100	A base designed to allow excellent results even with just the addition of milk and sugar. Optimum preservation even if the ice cream, when displayed, sits higher than the top of the tub. Excellent results in both hot and cold preparations. Neutral-milky flavour.		8x2	100-120
7813	STELLAMIX FIOR PANNA	Base designed for use in both hot and cold preparations. Evolution of Stella CF 100. It imparts a strong, creamy flavour.		8x2	100-120
7822	STELLAMIX PANNAVANIGLIA	This product can be used both for making rippled ice creams and as a milk base mix. Strong creamy vanilla flavour.		8x2	120-130

Fruit Bases

4086	CREMANTE 50	A powdered product for the cold preparation of neutral-tasting base mixes, especially for fruit ice-cream base mixes. Excellent long-term stability and preservation.		12x1	50-70
4084	CREMANTE 50 VEG	A powdered product for the cold preparation of neutral-tasting base mixes, especially for fruit ice-cream base mixes. Excellent long-term stability and preservation. It contains no ingredients of animal origin.	 	12x1	40-60
4081	CREMOSA 100 VEG	A powdered product for use in both hot and cold preparations of fruit ice cream with a particularly creamy texture. It contains no ingredients of animal origin.	 	8x2	100
4096	CREMOSA COMPLETA VEG	Complete powder base for use in both hot and cold preparations of fruit ice cream with a particularly creamy texture. It contains no ingredients of animal origin.	 	12x1,155	380-390

Code	Product	Description	Characteristics	Packaging kg	Dosage g/L
4077	BASE 100 ALL NATURAL VEG	All Natural powdered product for making fruit ice cream. It contains no ingredients of animal origin.		12x1	100
4078	BASE 50 ALL NATURAL VEG	All Natural powdered product for making fruit ice cream. It contains no ingredients of animal origin.		12x1	50-60
4093	BASE COMPLETA VEG	Complete powder base for making fruit-only sorbets and also for chocolate sorbets or fatty pastes. It enhances the natural fruit flavour and full colour. It contains no ingredients of animal origin.		12x1,05	350
4094	BASE FRUTTA COMPLETA AN	Complete powder base for making fruit-only sorbets. 100% All Natural ingredients. Creamy texture and good preservation over time.		12x1,08	360
4095	BASE VEGAN SORBETTO	Complete powder base for making 'vegan friendly' fruit ice cream. It contains raw cane sugar and grape dextrose, so only water and fresh fruit need to be added.		12x0,9	360
4079	FRUITGEL 50 VEG	A new-generation fruit base for use to make creamy sorbets in both hot and cold preparations. It contains no ingredients of animal origin.		12x1	50

Special Bases

7538	EUROSTELLA BASE VEGAN GELATO	Complete base for making dairy-free ice cream in cream flavours. For use with water or vegetable drinks. It contains new-generation plant fibres and 100% All Natural ingredients.		12x1,05	420
8301	SOIACREM VEG	Complete powdered product for making soya ice cream with a neutral-milk flavour. Also ideal as a base for other flavours.		12x1,25	500
5156	ALL IN ONE BASE INTEGRALE	Complete product for use with water enriched with cereal flours with the typical wholegrain taste of twice-baked bread. 100% plant-based and Gluten Free product.		6X1,5	600
4041	HOLLANDISH CACAO	For cold and hot preparations of cocoa-flavoured ice cream. Also excellent for soft-ice machines.		6X1	100-130
7529	EUROSTELLA CACAO	Top-quality low-fat cocoa mix specially developed for ice cream production.		8x2	160-240









Naturally Sweet


naturally
sweet

Products without added sugars, to obtain gelato and sorbets with an authentic flavour, less sweet than traditional one.

Code	Product	Characteristics	Packaging kg	Dosage g/l
Naturally Sweet				
8314	BASE BIANCA	 	12x0,725	290
8315	BASE FRUTTA VEG	  	12x0,875	350
8317	CIOCCOLATO	  	6x1,25	500 g with 1 liter of water
8318	SKYR SOFT NEW	 	6 x 1,5	375g/l skimmed milk
8319	NATURALLY SWEET RISO NEW	 	6 x 1,625	650g/l water

NO SUGAR ADDED 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.










Neutral Products and Supplements

Towards the constant search for excellence, a range of ideal products to act on the hold, volume, creaminess and spreadability of gelato.

Code	Product	Description	Characteristics	Packaging kg	Dosage g/L
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Neutral and and preparations for laboratories

5044	NEUTRO ADD. EM.	Neutral for cream-based ice creams with excellent thickening, stabilising and emulsifying properties. It contains no milk derivatives		3	4-6
5047	NEUTRO 10 ALL NATURAL 	'All Natural' neutral for use in hot preparations, rich in vegetable fibres and with natural thickeners. Neutral flavour.	 	12x1	10
5010	NEUTRO EMULSIONANTE	Designed to emulsify the fats contained in the milk base mix. To be used in hot preparations (above 60°C) with full thermal cycle		3	4-6
5046	NEUTRO U.I. ADD/EM	Same product as 5044, but in 2 kg bags		8x2	4-6
5037	PASTA EMULSIONANTE	Product recommended to give ice cream a greater volume increase. It can be used in both hot and cold preparations.		5	3-6

Supplements

5072	CREAMY	Improver for milk base mixes useful for creating a creamy structure and improving shelf life.		12x1	20-40
5074	FIBRAMIX	Mix of vegetable fibres (bamboo, inulin, oligofructose) to help ice cream keep its shape in the display cabinet.	 	6x1	15-20
5070	INTEGRABASE	Mix with a high milk protein content, designed to give ice cream a softer texture and improving shelf life.	 	6x1	20-35
7951	EASY LATTEMIX CARTONE	Product with a high milk powder content designed to fully replace both liquid and powdered milk.		3x6	150-166
7950	EASY LATTEMIX SACCO	Product with a high milk powder content designed to fully replace both liquid and powdered milk.		6	150-166
7953	EASY LATTE PLUS	Preparation consisting of skimmed milk powder, maltodextrin, whey, milk extract preparation. It can replace skimmed milk powder in its typical uses.	 	16x1	100-120
7957	EASY LATTE CREMA	A powdered product with an excellent milk powder content, designed as an alternative to low-fat powdered milk in all its uses, and especially for making pastry creams.	 	12X1	100- 120




















































Cream Flavours











Pastes and powders for the best results in flavoring gelato.

Code	Product	Description	Characteristics	Packaging kg	Dosage g/l
Cream Flavours					
8765	CACAO BLEND 20/22	Selected and balanced blend of different types of cocoa that gives ice cream a strong flavour and colour.	  	12x1	70-120
8760	CACAO MAGRO (10/12)	A powdered mix characterised by its excellent solubility even when prepared cold, the deep colour it imparts to the ice cream and the special vanilla flavouring that enhances the taste.	  	12x1	70-120
8764	CACAO MAGRO BLEND 10/12	Powdered mix of the best dark red Dutch cocoa beans, designed to guarantee the ice cream a deep colour and characteristic dark flavour.	  	12x1	70-120
8732	CIOCCOLATO BIANCO	Creamy paste with a high cocoa butter content, obtained by pressing cocoa paste and other typical white chocolate ingredients such as whole milk powder, low-fat milk powder, lactose.		6	90-120
8516	NO SUGAR CHOCOLATE PASTE	Creamy, full-bodied sucrose-free paste designed to flavour the base mix. Ideal for quickly making high-quality milk chocolate ice cream.		6	90-110
8755	CAFFÈ BRASIL 100% ARABICA	Premium freeze-dried soluble 100% Arabica coffee, origin Brazil. Its excellent solubility makes the paste ideal for adding to mixtures prepared in a pasteuriser.	  	6x1	15-25
8573	GRAN CAFFÈ	Coffee paste with a round, smooth flavour.	 	6	70-90
8762 C	CHEESECAKE (POLVERE)	Powdered preparation, for addition to the milk base mix, characterised by a high content of dehydrated 'creamy fresh' cheese (first ingredient). Ideal for replicating the flavour of the famous American cake in ice cream and pastries.		6x1	60-70
8635 C	CREMA GIALLA	Paste with a good pasteurised egg yolk content. Ideal for preparing ice cream with the typical flavour of custard or yellow bases.		6	60-80
8440 D	CREMA GIALLA ALL NATURAL	Paste with natural flavourings and colourings with a good pasteurised egg yolk content. Ideal for preparing ice cream with the typical flavour of custard or yellow bases.	 	3	60-80
8621	CREMA MANDORLA TOSTATA	Paste with a high content of refined almonds; rather pronounced roasting.	 	5	90-110
8623 C	CREMA WHISKY PASTA	A concentrated paste for making ice cream with the full, sweet and at the same time delicate flavour typical of the finest whisky creams.	 	3	40-60
8652	CUPIDO	Hazelnut and cocoa paste with a round, sweet flavour typical of hazelnut spreads.	 	5	150-200
8742	DISARONNO AMARETTO	A paste that celebrates one of the most popular and well-known liqueurs in the world: Disaronno Originale. High content of candied almonds and chopped hazelnuts that remain crunchy in ice cream. Alcohol-free.		5	170-190
9592	DISARONNO ALL NATURAL	A paste that celebrates one of the most popular and well-known liqueurs in the world: Disaronno Originale. High content of candied almonds and chopped hazelnuts that remain crunchy in ice cream. Alcohol-free. With 100% All Natural ingredients.	 	2,5	130-150
8741	DISARONNO VELVET NEW			2,5	100
8521 C	FLEUR DE TOFFEE	A paste product designed to impart the typical flavour of toffee to ice creams, mousses and semifreddos. The buttery note stands out, complemented by a slight savoury note.		6	90-100
8659	GIANDUIA AMARA	Paste made from premium-quality low-fat cocoa and hazelnuts, with no added sugar or fat. High low-fat cocoa content and dark chocolate flavour. Also ideal for use in confectionery.	 	2,5	100-130
8658	GIANDUIA CINQUESTELLE	Hazelnut and cocoa paste with a high hazelnut content. Also ideal in confectionery as a filling or centre.		5,5	100-160
8657	GIANDUIONE	Creamy paste made from hazelnuts and premium cocoa blends.	 	5,5	150-230
8648	GIANDUIONE AN	Creamy paste made from hazelnuts and premium cocoa blends. With 100% All Natural ingredients.	 	5,5	150-230
8662	GIANDUIOTTO	Light-coloured hazelnut and cocoa paste with a delicate flavour. Ideal for 'Bacio' flavour.		5	150-230
4052	HOLLANDISH LIQUIRIZIA SA	A powdered product characterised by a premium liquorice extract. Designed for addition to a milk base mixture.		6x1	60-80
8669	GELOSTELLA LIQUIRIZIA PASTA	Paste product with liquorice extract for addition to a base mix. It can also be combined with a mint paste to produce the mint-liquorice flavour.	 	3	50-70
8540 D	MALAGA	An unmistakable product characterised by a generous sultana content in a paste distinguished by high-quality marsala.		6	120-150














Code	Product	Description	Characteristics	Packaging kg	Dosage g/L
8622	MANDORLA	Sweet almond paste with a slight bitter note.	 	6	90-110
8549	MARRON GLACÈ	Paste with a high content of candied chestnut pieces and a strong flavour. Also ideal for ripples.	  	3	120-150
8551S	MARRON GLACE' U.I.	Smooth paste with a high candied chestnut content and a strong flavour. Ideal for use in continuous freezers and soft-ice machines.	 	10	60-80
8619	MARZIPAN	Paste with a high hazelnut, almond and honey content. Ideal for bringing the characteristic flavour of marzipan to ice cream.		3	80-100
8756	MASCARPONE (POLVERE)	Powdered product with high mascarpone content for addition to the milk base mix. Customisable flavour depending on dosage.	 	6x1	60-70
8677 	MENTA	Pasta characterised by a strong mint aroma and flavour. Green colour.		3	40-60
8475	MENTA ALL NATURAL (POLVERE)	Powdered product for addition to milk or water base mixes for a mint sorbet. It is characterised by a very good natural mint flavour and chlorella and spirulina extract, which naturally give it its green colour.	  	6x1	50-60
8678	MENTA BIANCA	Pasta characterised by a strong mint aroma and flavour. Colouring-free. 100% All Natural ingredients.	 	3	40-60
8723	MERINGA	Paste with a delicate, characteristic meringue flavour.		3	40-60
8510	NOCE	Paste with a fluid structure and a light colour. It contains walnut and also hazelnut pieces.		6	70-100
8514	NOCE SORRENTO	Hazelnut and walnut paste with a creamy texture. It contains small-calibre candied, chopped walnuts that remain crunchy in ice cream.		2,5	70-100
8664	NOCCIOLATO	Creamy paste, designed to make ice cream with the characteristic full flavour of 'hazelnut spreads'. First ingredient: hazelnuts.		5	150-230
8650	NOCCIOLONE	Paste made from a combination of cocoa and hazelnut with a hint of bitter almond and characterised by a generous content of calibrated whole hazelnuts.	 	5	150-200
8562	NOCCIOLONE BIANCO	A paste that harmoniously blends the flavours of hazelnut and white chocolate. High content of calibrated whole hazelnuts.		5	130-180
8767	PANNA EDELWEISS	Powdered product that imparts a fresh mountain milk-cream flavour to the mixture. 100% All Natural ingredients.	 	1	30-40
8438	PANNACOTTA	Paste that also contains powdered cream, for making ice cream with the characteristic full flavour of the pannacotta dessert.		3	50-70
8737	PASTA CIOCCOLATO BITTER	Paste with a fine, soft texture, a very dark chocolate colour and a strong dark chocolate flavour. For multiple uses in confectionery.		6	-
8439	PASTA FIORDILATTE	Paste for addition to the base mix before whisking to give the ice cream a strong creamy-milky flavour		3	30-60
8601	PEANUTS	Top quality paste made from 100% real roasted and salted peanuts.	 	2,5	100-120
8757	RICOTTA (POLVERE)	Powdered preparation with a high content of dehydrated ricotta cheese, for addition to the milk base mix. Customisable flavour depending on dosage.	  	6x1	60-70
8437	SALTED CARAMEL (POLVERE)	A concentrated powdered product that brings to ice cream the special combination of the sweetness of caramelised milk and the strong character of salt, inspired by the French pastry-making tradition.		6x1	25-35
8680 	TIRAMISÙ	Paste containing marsala wine, egg yolk and coffee, all balanced to achieve the characteristic full flavour of tiramisù in ice cream.		6	130-180
8679 	TIRAMISÙ AN	Paste containing marsala wine, egg yolk and coffee, all balanced to achieve the characteristic full flavour of tiramisù in ice cream. With 100% All Natural ingredients.	 	3	100
8615 	TOCINO DE CIELO	Pasta characterised by a high pasteurised egg yolk content, ideal for making the Tocino de cielo flavour, as well as the egg cream and yellow base mix as a fresh yolk supplement.		3	90-100
8610	TORRONE MANDORLATO	Paste made with fine-quality crushed nougat, suitable for many uses in the ice-cream industry due to its compact structure. It contains hazelnuts, almonds and honey.		5	70-100
8752	YOGURT (POLVERE)	A powder preparation made with low-fat yoghurt with inactive cultures, designed to give ice cream a strong flavour of yoghurt with a slightly sour note.	 	6x1	50-70
8753	YOGURT 30 (POLVERE)	Concentrated powder preparation made from low-fat yoghurt with a balanced flavour. It contains no sugar.		6x1	30

Code	Product	Description	Characteristics	Packaging kg	Dosage g/L
8751	YOGURT AN (POLVERE)	Yoghurt-based powder preparation. It contains only natural flavourings. Clean, strong and not too sour flavour.	 	6x1	50
8537 	ZABAIONE FLORIO GELATERIA	Pasta characterised by its egg yolk content and the use of Florio marsala. Unmistakable flavour for a full-bodied and colourful ice cream.		6	80-100















Pistachios

8708	CREMA PISTACCHIO SICILIA	Paste obtained by refining only carefully selected Sicilian pistachios.	 	2,5	70-100
8709	CREMA PISTACCHIO SICILIA SC	Paste obtained by refining only carefully selected Sicilian pistachios. Chlorophyll-free.	  	2,5	70-100
8718	PISTACCHIO BLEND	Paste obtained by refining blends of pistachios from Sicily and Turkey.	 	2,5	80-100
8701	PISTACCHIO BLEND SC	Paste obtained by refining blends of pistachios from Sicily and Turkey. Chlorophyll-free.	  	2,5	80-100

Hazelnuts

8592	NOCCIOLA ITALIA GUSTO FORTE	Pure, well-roasted hazelnut paste for a hazelnut ice cream with a strong, persistent flavour. Dark colour.	 	5	70-100
8587	NOCCIOLA ITALIANA CHIARA	Medium-roasted hazelnut paste of Italian origin.		5	70-100
8590	NOCCIOLA ITALIA	Hazelnut paste characterised by a rather pronounced toasting that gives the ice cream an intense flavour.	 	5	70-100
8595	NOCCIOLA ITALIA S.A.	Hazelnut paste characterised by a medium roast. With no flavourings or emulsifiers.	  	5	70-100
8585	NOCCIOLA TONDA GENTILE	Paste obtained by processing prized hazelnuts from Piedmont.	 	5	80-120
8582	NOCCIOLA TONDA GENTILE S.A.	Paste obtained by processing prized hazelnuts from Piedmont. With no flavourings or emulsifiers.	  	5	80-120

Vanillas

8605	VANIGLIA BIANCA ALL NATURAL	All Natural vanilla paste. It gives the ice cream a light colour with powdered vanilla pod.	  	3	35-45
8645 	VANIGLIA ALL NATURAL	Concentrated vanilla paste characterised by a substantial amount of finely ground pods. It contains egg yolk and natural colourings.	 	6	80-90
8643 	VANIGLIA 30	Paste with the unmistakable look, scent and taste of Bourbon vanilla, without pods.		6	25-35
8637 	VANIGLIA 92 FILTRATA	Paste with the unmistakable look, scent and flavour of Bourbon vanilla characterised by the high content of finely ground pods.		6	70-90
8639	VANIGLIA 92	Premium vanilla paste using only natural flavourings. It contains vanilla pods.		6	60-90
8642 	VANIGLIA LAB	Paste with the unmistakable look, scent and flavour of Bourbon vanilla with a delicate citrus note. Characterised by a high content of finely ground pods.		6	35-45
8602 	VANILLA JASMINE YELLOW	Alcohol-free and egg-free vanilla paste with pods.		3	30-40



Le Vie dell' Eccellenza

A journey in search of authentic flavours, through the selection of excellent raw materials to embellish artisanal gelato with traditional flavours.

18

Code	Product	Characteristics	Packaging kg	Dosage g/l
8579	PASTA DELL'ECCELLENZA ITALIANA		5	100-130
8858A	SALSA PRESTIGE ORIGINAL JAMAICA RUM		1	-
8568	PASTA MEDITERRANEO	 	2,5	100
8569	VARIEGATO MEDITERRANEO	 	3	-
8790	GRANELLA MEDITERRANEO	 	2	-
8574	PASTA AMIRA D'ORIENTE NEW	 	2,5	130-150
8970	VARIEGATO AMIRA D'ORIENTE NEW	 	0,84	-
8893	GRANELLA AMIRA D'ORIENTE NEW	 	2	-

I Want Kookie



The most famous cookies in the world are transformed into delicious gelato flavours.
































Code	Product	Characteristics	Packaging kg	Dosage g/l
8523 C	KOOKIE		3	50-60
8526	KOOKIE&CHOCOLATE VARIEGATO		2,5	-
8524 D	KOOKIE&CAMEL PASTA		3	50-60
8525 D	KOOKIE&CAMEL VARIEGATO		2,5	-
8793	KOOKIE&CAMEL GRANELLA	 	2	-
8513	KOOKIE&CREAM PASTA	 	3	50-60
8784	KOOKIE&CREAM VARIEGATO		5,5	-
8800	KOOKIE&CREAM GRANELLA		2	-
8530 C	KOOKIE FREE PASTA		3	50-60
8531	KOOKIE FREE VARIEGATO		2,5	-
8788	KOOKIE FREE GRANELLA	 	2	-
8490	KOOKIE STELLA PASTA	 	3	50-60
8491	KOOKIE STELLA VARIEGATO	 	2,5	-
8938	KOOKIE STELLA BISCOTTI		1,5	-
8488	KOOKIE COCCO PASTA	 	2,5	100
8489	KOOKIE COCCO VARIEGATO	 	2,5	-





Cream Complete Products

A complete line of products in powder, ready to use to quickly and easily make creamy gelatos, sorbets or soft ice cream. The Liogel Yogurts are also excellent for frozen yogurt. The All In One line is made up exclusively of All Natural products.




























Code	Product	Characteristics	Packaging kg	Dosage g/l
All in One				
5157	SANTO DOMINGO VEG	  	6X1,25	500
5158	NERO FONDENTE VEG	  	6X1,25	500
Liogel Cream Flavour				
5130	CACAO		12x1,35	450
5164	CACAO SANTO DOMINGO	 	12x1,175	470
5093 	CARAMELLO SALATO		12X1	400
5129	CIOCCOLATO BIANCO		12x1,5	600
5135	CIOCCOLATO FONDENTE		12X1,6	640
5160	DARK VEG	 	12x1,575	630
5131	FIORDILATTE		12x1,14	380
5162	NATURALIKE BLUE	 	6X1	400
5163	NATURALOVE PINK	 	6X1	400
5144	RISO		12X1,45	580
5133 	VANIGLIA GIALLA		12X1,1,14	380
5105	YOGURT		6X1	90-110
5098	YOGURT 300 EUROPA		12x0,9	300
5110	YOGURT CREMOSO		12X1	330-350
5096	YOGURT EUROPA COMPLETO		12x1,215	450
Frozen Yogurt Products				
5550	GELOLAMPO FROZ. DES. YOGURT 350		16x1,4	350 g/l milk
5547	FROZZYO YOGURT CREAMY		12x1,2	300
5546	FROZZYO YOGURT NATURAL		12x1,12	280
5548	FROZZYO YOGURT ZERO		12x0,96	240





Fruit Flavours

Extremely versatile pastes, useful for making fruit gelato and sorbets, also ideal in combination with fresh fruit to enhance its color and flavour.

Code	Product	Characteristics	Packaging kg	Dosage g/l
Gelostella Pastefrutta 100				
9099 D	ANANAS 100		3	80-100
9049 C	ARANCIA 100		3	80-100
9039 D	BANANA 100		3	80-100
9021 C	BANANA 100 AN		3	80-100
9142 A	CEDRO 100		3	80-100
9022	COCCO 100 AN		3	80-100
9018 A	FRAGOLA 100		6	80-100
9512	FRAGOLA 100 AN		6	80-100
9008 A	FRAGOLA 100 TS		6	80-100
9518	LAMPONE 100 AN		6	80-100
9059	LIMONE 100		3	80-100
9023 D	MANGO 100 AN		3	80-100
9032	MELOGRANO 100 AN NEW		3	80-100
9125S	MELONE 100 "A"		3	80-100
9120 C	MELONE 100 C.N.		6	80-100
9158	PASSION FRUIT 100		3	90-100
9133 C	PESCA GIALLA 100		3	80-100
9619	TUTTOBOSCO AN		6	80-100
Gelostella Pastefrutta 200				
9550	COCCO 200		6	170-220
9508 A	FRAGOLA 200		3	170-220
9600 C	KIWI 200		6	170-220
9519 C	LAMPONE 200		3	170-220
9625 C	MANDARINETTO ISOLABELLA 200		3	170-220
9610 C	MANGO 200		6	170-220
9540 C	MIRTILLO 200		6	170-220
Gelostella Pastefrutta U.I.				
9151	COCCO 40 U.I.		6	35-45
I Combinati				
4612	LIMONE COMBIN.DISIDRATATO		3	50
4613	LIMONE PASTA COMBINATA		6	80-100





Fruit Complete Products


























































A complete line of ready-to-use powdered products for effortlessly and quickly creating creamy ice cream, sorbets, or soft-serve in a cold process. The All In One line is exclusively composed of All Natural products.

Code	Product	Characteristics	Packaging kg	Dosage g/l
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All in One

5171	FRAGOLA NEW	  	6x1,025	450
5174	FRUTTI DI BOSCO NEW	  	6x1,025	450
5170	LIMONE NEW	  	6x1,025	450
5151	LIMONE AN CORE VEG NEW	  	12x1,025	410
5173	MIRTILLO NEW	  	6x1,025	450
5172	PESCA NEW	  	6x1,025	450
5159	YUZU NEW	  	6x1,125	450

Liogel Gusti Frutta

5094	LIMONE 50 VEG	 	6x1	50
5101	LIMONE 100 VEG	 	6x1	100
5109 C	AGRUMI		12x1,35	450
5120 C	ALBICOCCA VEG	 	12x1,35	500
5114 D	ANANAS VEG	 	12x1,35	450
5115 A	ANGURIA VEG	 	12x1,20	400
5125 D	ARANCIA ROSSA CN		12x1,35	500
5116 A	ARANCIA ROSSA VEG	 	12x1,35	500
5113 C	BANANA		12x1,35	450
5112	COCCO		12x1,35	450
5100	FULLEMON 450		12x1,35	450
5121 D	LAMPONE VEG	 	12x1,35	500
5124	LIMONE 450 VEG	 	12x1,35	450
5103 C	LIMONITO VEG	 	12x1,35	450
5108 C	MELA VERDE		12x1,35	450
5149	MELOGRANO VEG	 	12x1,35	450
5122 C	MELONE VEG	 	12x1,35	450
5111 C	PESCA GIALLA	 	12x1,35	450
5102	POMPELMO ROSA VEG	 	12x1,35	450
5145 D	PIÙ FRUTTA ANANAS VEG	  	12x1,35	450
5146 C	PIÙ FRUTTA BANANA VEG	  	12x1,35	450
5140 D	PIÙ FRUTTA FRAGOLA VEG	  	12x1,35	450
5150 C	PIÙ FRUTTA KIBANA VEG	  	12x1,35	450
5141 D	PIÙ FRUTTA MANGO VEG	  	12x1,35	450
5142 C	PIÙ FRUTTA MELA VERDE VEG	  	12x1,35	450
5148	PIÙ FRUTTA MIRTILLO VEG	  	12x1,35	450
5137 D	PIÙ FRUTTA PESCA VEG	  	12x1,35	450
5138 D	PIÙ FRUTTA TROPICALE VEG	  	12x1,35	450
5139	PIÙ FRUTTA TUTTOBOSCO VEG		12x1,35	450



















Cream Variegati

The line specifically designed to make your offer more appetizing and attractive.
















The NUTGEL range is special for its creaminess and goodness.






- Wide range and infinite delicious combinations
- Versatility for many uses in both gelato and pastry shops
- Ideal for Cremini

Code	Product	Description	Characteristics	Packaging kg	Dosage g/l
Gelostella Pastecrema					
8630 D	CARAMEL	Ripple with an unmistakable, marked caramel flavour. It can also be used as a paste for caramel flavour.	 	6	70-100
8667	CREMA DI NOCCIOLA ITALIANA	Paste with a fluid structure, ideal for rippling and filling ice creams and semifreddos. High content of Italian hazelnuts (25%) and low-fat cocoa (10%).		6	-
8681	CREMA DI NOCCIOLA ITALIANA AN	Paste with a fluid structure, ideal for rippling and filling ice creams and semifreddos. High content of Italian hazelnuts (25%) and low-fat cocoa (10%). With 100% All Natural ingredients.		6	-
8668	LA GRANELLATA	Italian hazelnut cream ripple complete with quartered hazelnuts, white biscuits, meringue drops and chopped almonds.		5	-
8727 D	LATTEMOU	Versatile paste with the typical warm and creamy flavour of toffee. It contains lactose, milk fat, powdered cream and milk proteins.		6	30-100
8666	NOCCIOLATO FLUIDO	Paste with a fluid structure ideal for rippling and filling ice creams and semifreddos.		6	-
8724	PANNAFRAGOLA	Paste with a creamy texture particularly suitable for cream and strawberry flavour ripples with a wild strawberry aftertaste.		6	-
8740	PASTA CACAO FONDENTE	Creamy paste designed mainly for ripples. Strong cocoa flavour.		6	120-150
8728	RISOGOLOSO NOCCIOLATO	Straw-white paste with a delicate milk-cream note and a good rice content, which, when puffed into grain form, remains soft even at sub-zero temperatures.		4,5	-
8653	VAR. GOLOSI SCROKY	Soft, fragrant cream with a high hazelnut content and a milk chocolate note, combined with crunchy cereal and almond sprinkle.		5,5	-
8608	VARIEGATO BUENISSIMO	Italian hazelnut cream with a high content of premium Italian hazelnuts, low-fat cocoa with a strong flavour and wafer square sprinkle.		5,5	-
8616	VARIEGATO CARAMELO	Ripple with the typical natural, strong flavour of caramelised sugar.	  	3	-
8624	VARIEGATO CREMA WHISKY	Ripple for making ice-creams characterised by a full, sweet and at the same time delicate flavour, with caramel notes reminiscent of the typical flavours of the best whisky creams.	 	3	-
8522 D	VARIEGATO FLEUR DE SEL	Thick caramel paste product with Normandy sea salt crystals collected on the surface.		2,5	-
8617 D	VARIEGATO HUEVO	Bright egg-yolk coloured paste with a pronounced egg-yolk flavour.		3	-
8649	VARIEGATO NOCCIOLATTE	Soft, fragrant cream with a hint of milk chocolate and a high hazelnut content.		5,5	-
8609 C	VARIEGATO PRALINE DORÉ	Ripple for making praline-inspired hazelnut, wafer, hazelnut cream and gianduja ice cream.		5,5	-
8477	VARIEGATO TIRAMISÙ CRUNCH	Fat paste, designed for filling and rippling. With ladyfinger sprinkle, white chocolate, low-fat cocoa powder and coffee powder. For a new modern, crunchy version of Tiramisu.		2,5	-

Code	Product	Description	Characteristics	Packaging kg	Dosage g/l
8776	NUTGEL			6	-
8775	NUTGEL ALL NATURAL	Version with 100% All Natural ingredients again with top-quality cocoa and hazelnuts.	 	6	-
8778	NUTGEL BLACK	Very dark in colour and high in low-fat cocoa content. Dark chocolate flavour. It does not contain hazelnuts.		6	-
8779	NUTGEL BROWNIES	Rippled ice cream consisting of a cream with a high low-fat cocoa content and no hazelnuts. Very dark colour. High content of dark-chocolate flavour brownie chunks.		6	-
8777	NUTGEL CACAO	Compared to Nutgel, it has a higher cocoa content and is darker. Not too sweet with a strong cocoa and hazelnut flavour.		6	-
8785	NUTGEL CAFFÈ	Strong roasted coffee flavour with plenty of coffee biscuit sprinkle.		5,5	-
8787 	NUTGEL CARAMEL SNACK	Strong toffee flavour with plenty of salted and roasted chopped peanuts.		5	-
8783 	NUTGEL CREMA LIMONE	Very fragrant rippled ice cream with the typical colour and flavour of lemon custard.		5,5	-
8462 	NUTGEL LEMON KOOKIE	A product in which the crunchiness and flavour of maize shortbread combine with the freshness of lemon cream. Designed for rippling and filling, it is also excellent for preparing 'cremini'		5	-
8786	NUTGEL MANDORLA	A simple but irresistible cream in which almonds and white chocolate merge to offer a delicious flavour. In addition to its classic uses in ice cream making, it is extremely versatile in cold pastry preparations, for mix-ins and fillings.		5	-
8782	NUTGEL MUCHO GUSTO	Milk chocolate cream with plenty of chopped wafer (squares and crumbs).		5,5	-
8781 	NUTGEL PISTACCHIO	A cream with a high pistachio paste content and a generous amount of chopped pistachios.		5	-
8461 	NUTGEL PISTACCHIO LISCIO	A cream with a high pistachio content, a brighter colour and no chopped pistachios.		5,5	-
8780 	NUTGEL WHITE	White chocolate cream ideal for rippling and filling.		5,5	-
8464	NUTGEL BLANCO	White chocolate cream ideal for rippling and filling. Typical white chocolate bar flavour.		5,5	-
8463	NUTGEL FLEUR DE SEL	Fluid caramel cream with Normandy sea salt crystals collected on the surface.		5,5	-

Coatings

8556	COPERTURA AL LATTE PRESTIGE	High-quality topping with non-hydrogenated vegetable fats and an excellent, distinctive milk chocolate flavour.		5	-
8501 	COPERTURA ARANCIA	Smooth, versatile topping with a strong orange flavour. 100% All Natural ingredients.		2,5	-
8507	COPERTURA CAFFÈ	Topping characterised by a good coffee content with a bright colour and a strong flavour.		2,5	-
8503	COPERTURA CIOCCOLATO BIANCO	Smooth topping containing cocoa butter, whole milk powder and natural vanilla flavouring.		2,5	-
8504	COPERTURA COCCO	Topping with ivory-white base, grated coconut and chopped, candied nuts.		2,5	-
8499	COPERTURA DISARONNO	White chocolate topping with high amaretto sprinkle content.		2,5	-
8554	COPERTURA FONDENTE EXCELLENCE	High-quality dark chocolate topping (74%). 100% All Natural ingredients.	 	5,5	-
8497 	COPERTURA FRAGOLA	Strawberry-flavoured white chocolate topping.		2,5	-
8505 	COPERTURA FRUTTI DI BOSCO	Smooth and versatile berry-flavoured topping. 100% All Natural ingredients.	 	2,5	-
8509 	COPERTURA LIMONE	White chocolate topping, with natural lemon flavouring and palatable colour. 100% All Natural ingredients.		2,5	-
8508	COPERTURA NOCCIOLA	White chocolate and hazelnut paste topping.		2,5	-
8498	COPERTURA PRALINE DORÉ	Milk chocolate and hazelnut topping with high chopped hazelnuts and wafer content.		2,5	-

Code	Product	Description	Characteristics	Packaging kg	Dosage g/l
8506	COPERTURA PISTACCHIO	White chocolate and pistachio paste topping with a subtle colour.		2,5	-
8485	STRACCIATELLA	Dark chocolate-flavoured paste for making the traditional 'stracciatella' flavour.	  	2,5	80-120
8561	STRACCIATELLA BIANCA	Paste for making ice cream with white chocolate crunch mix-ins.		5	100-150





Fruit Variegati

A very wide range that includes both a line rich in whole or chopped fruit and the new Fullyfruit with a very high fruit content.

Fully Fruit

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	Characteristics	Packaging kg	Dosage g/l
Fully Fruit				
9407	FULLYFRUIT AMARENA NEW		4X1,5	-
9401	FULLYFRUIT FRAGOLA		4X1,5	-
9403	FULLYFRUIT MANGO		4X1,5	-
9405	FULLYFRUIT MARACUJA		4X1,5	-
9406	FULLYFRUIT LAMPONE NEW		4X1,5	-

Variegati Quattrostagioni

The Quattrostagioni line includes variegati rich in fruit, whole or in pieces, which keep intact the original organoleptic characteristics.

Code	Product	Characteristics	Packaging kg	Dosage g/l
Variegati Quattrostagioni				
9864 D	ALBICOCCA		3	-
9879 D	ANANAS & ROSMARINO		3	-
9863 D	ARANCIA		3	-
9872	FICO		3	-
9850 D	FRAGOLA		3	-
9870 D	FRAGOLINE PASTICCERIA		3	-
9851	FRUTTI DI BOSCO		3	-
9871	FRUTTI DI BOSCO PASTICCERIA		3	-
9865	LAMPONE		3	-
9866	LIME		3	-
9880 D	MANDARINO & CURCUMA		3	-
9859	MANGO		3	-
9874	MELOGRANO NEW		3	-
9861	MIRTILLO		3	-
9862	PERA & ZENZERO		3	-
9853 C	PESCA		3	-
9873 D	RIBES ROSSO		3	-
9860 A	VARIEGATO AMARENA		3	-

Gelostella Pastefrutta








Code	Product	Characteristics	Packaging kg	Dosage g/l
Variegati Quattrostagioni				
9030 A	AMARENA 100		6	80-100
9020 D	AMARENA 100 AN		3	80-100
9031 D	AMARENA 100 C.N.		6	80-100
9524 D	ARANCIO FARCITO 200		3	170-200
9627S	PERA 200		3	170-200
9164 C	PESCARANCIA 100		3	25-100
9620	TUTTOBOSCO 200		6	170-220
9860 A	VARIEGATO AMARENA		3	-


































Decorations











High quality products to embellish gelato and cold pastry creations.

Code	Product	Characteristics	Packaging kg	Dosage g/l
8810 	AMAREN. FRUT. INT. 18/20		6	-
8812 	AMAREN. FRUT. INT. 20/22		6	-
8816 	SALSA AMAREN. (in tanica)		12	-
8829	CEREALI SCROKY		2	-
8798	GRANELLA BROWNIES		2,5	-

Code	Product	Characteristics	Packaging kg	Dosage g/l
8846	GRANELLA DI AMARETTO		2	-
8841	GRAN. MANDORLA PRALINATA		2	-
8952	GRANELLA NOCCIOLA		2,5	-
8837	GRANELLA PR. PISTACCHIO		2	-
8955	GRANELLEONE DI NOCCIOLA		2,5	-
8953	GRAN. NOCCIOLA PRALINATA		2,5	-
8794	GRANELLEONE DI PISTACCHIO		2,5	-
8822	BUTTER COOKIES		2	-
8797 B	MINI CHOCO COLORS		2	-
8954	NOCCIOLE INTERE TOSTATE		2,5	-
8956	CRUMBLE FRUTTI ROSSI GLUTEN FREE NEW		2	-
8957	CRUMBLE BISCOTTO INTEGRALE GLUTEN FREE NEW		2	-
8958	CRUMBLE AMARETTO E CACAO NEW		1,5	-
8944	CRUMBLE BUTTER COOKIES		2	-
8947	CRUMBLE AL BURRO GF		2	-
8945	CRUMBLE CACAO GLUTEN FREE		2	-
8943	CRUMBLE KOOKIE CARAMEL		2	-
8951	CRUMBLE CAFFÈ		2	-
8950	CRUMBLE LIMONE GLUTEN FREE		2	-
8850A D	SALSA AMARENA		1	-
8869A	SALSA CACAO E NOCCIOLA		1	-
8857A	SALSA CAFFÈ		1	-
8852A D	SALSA CAMEL		1	-
8853A D	SALSA FRAGOLA		1	-
8864A	SALSA LAMPONE		1	-
8861A D	SALSA LATTEMOU		1	-
9029A	SALSA MIELE		1	-
8849A	SALSA NOCCIOLA		1	-
8855A	SALSA TUTTOBOSCO		1	-
8868A	TOPPING CACAO		1	-
8866A	SALSA PRESTIGE CIOCCOLATO BIANCO		0,95	-

Frozen Drinks

- Products in powder for the production of Sicilian granitas, sorbets and ice lollies.
- Products in powder for the production of cold creams quickly and with a perfect result.










Code	Product	Characteristics	Packaging kg	Dosage g/l
Splash				
5200 D	ACE ROSSO		12x0,91	260
5201 B	AMARENA		12x0,91	260
5206	COCCO		12x1,05	300
5207 C	COLA		12x0,875	250
5210	LIMONE		12x0,95	270
5205	LIMONE MEDITERRANEO		12x0,8	230
5211	MANDORLA		12x1,05	300
5212 B	MENTA		12x1,05	300
Cremito				
5222	CREMITO CAFFÈ		12x0,93	310
5226	CREMITO CAFFÈ GUSTO FORTE		12x0,95	315
5221	CREMITO LATTE		12x0,9	300





Pastry














Solutions for the preparation of Semifreddi and desserts.

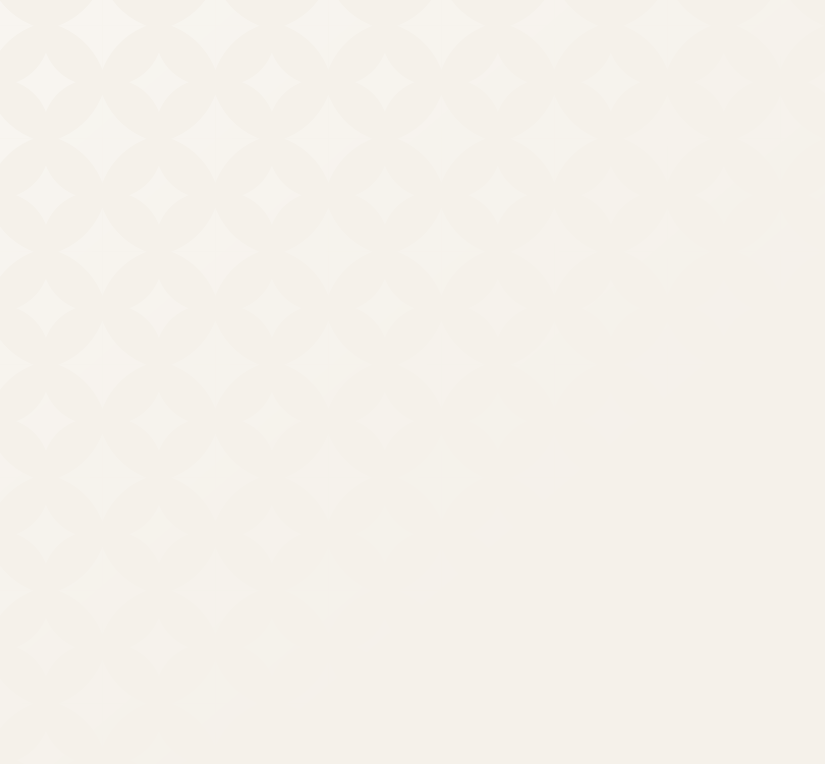
Code	Product	Description	Characteristics	Packaging kg	Dosage g/l
Alcholic aromas (in jug)					
9945	ORIG. JAMAICA BLACK	Alcoholic aroma 70° for enriching and embellishing pastry specialities. Dark rum flavour.		10	-
9935	ORIG. JAMAICA WHITE	Alcoholic aroma 70° for enriching and embellishing pastry specialities. Light rum flavour.		10	-
9941	MILLEFIORI CUCCHI	Alcoholic aroma 70° for enriching and embellishing pastry specialities. Fragrant and aromatic flavour typical of the liqueur.		10	-
Pastry Ingredients					
8017	ALBUMIX	A complete powdered product with whisked egg white that allows you to make classic Italian-style meringue easily, quickly and hygienically.		6x1	150+100 water
8014 	CREMALAMPO PASTICCIERA	Powdered preparation for making custard in a planetary mixer with just the addition of milk. Smooth, velvety texture and delicate, slightly vanilla custard flavour.		6x2	300
8002	FLEXI GR PALM FREE	Powdered product for making semifreddos, single-portion desserts and mousses in trays. Palm oil-free.		8x2	450-500
8019	JELLY MIX	Powdered product for preparing jellies, fruit preserves, pannacotta, crème brûlée and many other spoon desserts.		6x1	210
8009	MIX PER PANNA +°	Stabiliser for cream designed for the preparation of various specialities such as cakes, single-portion desserts and mini pastries made with cream and custard.		12x1	120-150
8012	MOUSSEMIX	Powdered product for making semifreddos, single-portion desserts and mousses in trays.		8x2	500
8011	QUATTROSTAGIONI	Powdered product for making semifreddos, single-portion desserts and mousses in trays. Also useful as a supplement for enriching milk based mixtures.		8x2	500
8007	SEMIFREDDO FLEXI GR	Powdered product for making semifreddos, single-portion desserts and mousses in trays.		8x2	450-500



Glaçages

The Prodotti Stella glaçages are ready to use and designed to cover cakes and desserts, gelato cakes, with a very simple and quick process.

Code	Product	Characteristics	Packaging kg	Dosage g/l
8895	GLASSA AMARENA		3	-
8885	GLASSA CIOCCOLATO		6	-
9075 	GLASSA CIOCC. BIANCO	 	3	-
8897 	GLASSA FRAGOLA	 	3	-
9071	GLASSA NOCCIOLA E CACAO		6	-
9070	GLASSA TRASPARENTE	 	3	-
8035	MIX PER GLASSE PERSONALIZZATE	  	6X1	100+30-40 water + 30 sweetened condensed milk



naturally
sweet



I Want
Kookie



Nutgel



All Natural



Gluten Free



Vegan



Also to
variegate



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

Stella

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