



Stella ♦♦

since 1936, naturally

DISARONNO[®]
— INGREDIENTS —



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[®]

Prodotti Stella, naturally



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 for Gelato and Ice Cream

Code	Product	Description	Characteristics				Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
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Bases for Gelato and Ice Cream

6603K	EXPOGEL BASE AMERICA 50 KOSHER	High performing base with no fats added and a slightly milky sweet flavor.					Crt/16bg/1kg	16,0	35,28	50
7504K	EUROSTELLA BASE 50 NATURALLY KOSHER	An all natural low dosage base without emulsifiers or fats, of neutral flavor and that will give your gelato and ice cream excellent stability overtime, creaminess and structure.					Crt/8bg/2kg	16,0	35,28	50
7811	STELLAMIX C.F. 100	This base will ensure stability and great texture every time, regardless of the gelato flavor you make. Can be used with cold or hot process and is an excellent solution for soft serve and frozen yogurt applications.					Crt/8bg/2kg	16,0	35,28	100-120
7525	EUROSTELLA BASE milk 100	All natural base without fats or emulsifiers. It is meant to be used in hot process and will give your gelato and ice cream a lovely milky flavor, great texture and long conservation in the display case.	GF	AN			Crt/8bg/2kg	16,0	35,28	80-100
6555	EUROGEL BASE PRIMA 50 CF	This low dosage base can be use with cold or hot process, it has a neutral flavor and will make your gelato and ice cream easy so serve and stable.					Crt/8bg/2kg	16,0	35,28	
7820	STELLAMIX 125	This base will substantially increase the overrun of your gelato and ice cream, thus allowing you to decorate it in any shape you want and providing a creamy and stable texture.	GF				Crt/8bg/2kg	16,0	35,28	120-130

Bases for Sorbet

4077	BASE 100 ALL NATURAL VEG	This base is intended to be used with water or alternative milks to make sorbets or vegan frozen desserts. It is dairy-free and made with all natural ingredients. Slightly heat the liquid for better results.	GF	AN	V	H	Crt/12bg/1kg	12,0	26,46	100
4093	BASE COMPLETA VEG	Complete base to make sorbets made with all natural ingredients and no dairy products.	GF				Crt/12bg/1.05kg	12,6	27,783	350
4093	BASE 50 ALL NATURAL VEG	All Natural powdered product for making fruit sorbets. It contains no ingredients of animal origin.	GF	AN	V	H	Crt/12bg/1kg	12,0	26,46	50-60

Special Bases

7538	EUROSTELLA BASE VEGAN GELATO	Complete all natural base to make a creamy and delicious vegan gelato either with water or plant-based milks.	GF	AN	V	H	Crt/12bg/1kg	12,6	27,783	420
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Naturally Sweet

Code	Product	Description	Characteristics			Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
8315	BASE FRUTTA VEG	All natural, dairy-free base made exclusively with alternative sweeteners and therefore no added refined sugar. Intended for the preparation of vegan gelato, sorbets or even with lactose-free milk for those who are lactose intolerant.	GF	AN	V	Crt/12bg/ 0.875kg	10,5	19,1835	350

Neutro and Supplements

Code	Product	Description	Characteristics				Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
5046	NEUTRO U.I. ADD/EM	Powder thickener with excellent stabilizing and emulsifying properties for milk-based gelato and ice cream.	GF			H	Crt/8Bg/ 2kg	16,0	35,28	4-6
5037	PASTA EMULSIONANTE	Paste rich in emulsifiers to increase the overrun of sorbets and gelato.					Crt/2tn/ 5kg	10,0	22,05	3-6
5072	CREAMY	Powder product made to improve the texture, stability and creaminess of the milk-based gelato and ice cream.	GF				Crt/12bg/ 1kg	12,0	26,46	20-40
5074	FIBRAMIX	Powder product made to improve the consistency and texture of your sorbets.	GF	AN	V	H	Crt/6bg/ 1kg	6,0	13,23	15-20



Gelato Flavors

Code	Product	Description	Characteristics				Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
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Gelostella Pastecrema

8765	CACAO BLEND 20/22	High quality cocoa powder with 20-22% cocoa butter fat, intense chocolate color aroma and flavor and high solubility.	GF	AN	V		Crt/12bg/1kg	12,0	26,46	70-120
8760	CACAO MAGRO (10/12)	High quality cocoa powder with 10-12% cocoa butter fat for an intense chocolate color.	GF	AN	V		Crt/12bg/1kg	12,0	26,46	70-120
8516	NO SUGAR CHOCOLATE PASTE	Rich sugar and dairy-free chocolate paste.	GF			H	Crt/2tn/6kg	12,0	26,46	90-110
8755	CAFFÈ BRASIL 100% ARABICA	Dehydrated and highly soluble 100% Arabica coffee from Brazil with intense coffee flavor and aroma, perfect for all coffee lovers. Excellent in all types of frozen dessert applications.	GF	AN	V	H	Crt/6bg/1kg	6,0	13,23	15-25
8573	GRAN CAFFÈ	Coffee paste with a round, smooth flavour.	GF				Crt/2tn/6kg	12,0,0	26,46	70-90
8762	CHEESECAKE (powder)	The main ingredient in this product is indeed cheese, which means that your gelato will not only be creamy but will taste like an authentic cheesecake.	GF				Crt/6bg/1kg	6,0	13,23	60-70
8635	CREMA GIALLA	Light sweet yellow paste with egg yolks to make the traditional gelato flavor "Crema."	GF				Crt/2tn/6kg	12,0	26,46	60-80
8623	CREMA WHISKY PASTA	Delicious whisky paste with a hint of caramel. Use with our whisky variegata for a perfect pairing.	GF				Crt/2tn/3kg	6,0	13,23	40-60
8652	CUPIDO	Delicious hazelnut chocolate paste with whole hazelnut pieces.	GF				Crt/2Tn/5kg	10,0	12,1275	150-200
8742	DISARONNO AMARETTO	This exclusive product from Prodotti Stella has the sweet flavor and aroma of the incomparable Disaronno Amaretto. Made with lots of caramelized crunchy almonds and hazelnut pieces that won't go soggy in your gelato.					Crt/2tn/5kg	10,0	22,05	170-190
9592	DISARONNO ALL NATURAL	Exclusive product from Prodotti Stella with the sweet flavor of Disaronno Amaretto and all natural aromas. Made with lots of caramelized crunchy almonds and hazelnut pieces that won't go soggy in your gelato.	GF	AN			Crt/2Tn/2,5kg	5,0	11,025	130-150
8521	FLEUR DE TOFFEE	Toffee flavored paste with a deep nutty flavor.	GF				Crt/2tn/6kg	12,0	26,46	90-100
8658	GIANDUIA CINQUESTELLE	Rich chocolate hazelnut paste for gelato, semifreddo or pastries.				H	Crt/2tn/5.5kg	11,0	24,255	100-160
8475	MENTA ALL NATURAL (powder)	The light green color in this intense all natural mint paste also comes from all natural spirulina and saffron powder.	GF	AN	V		Crt/6bg/1kg	6,0	13,23	50-60
8678	MENTA BIANCA	Clear concentrated mint paste.	GF	AN	V		Crt/2tn/3kg	6,0	13,23	40-60
8514	NOCE SORRENTO	Black walnut paste with crunchy caramelized walnut pieces.					Crt/2Tn/2,5kg	5,0	11,025	70-100
8438	PANNACOTTA	Paste that also contains powdered cream, for making ice cream with the characteristic full flavour of the pannacotta dessert.	GF				Crt/2tn/3kg	6,0	13,23	50-70
8757	RICOTTA (polvere)	This powder product contains a high amount of dehydrated ricotta giving your gelato an authentic flavor. It can also be used in pastries.	GF	AN			Crt/6bg/1kg	6,0	13,23	60-70
8437	SALTED CARAMEL	Intense salted caramel powder inspired by the best of French pastry making traditions.	GF				Crt/6bg/1kg	6,0	13,23	25-35
8679	TIRAMISÙ ALL NATURAL	All natural Tiramisù paste made with egg yolks, Marsala wine, coffee and natural aromas.	GF	AN			Crt/2tn/3kg	6,0	13,23	100
8753	YOGURT 30 (powder)	Powder product containing real dehydrated yogurt to create a yogurt gelato. Change the dosage to achieve a stronger or lighter flavor. Perfect for recreating the classic "tart" frozen yogurt flavor	GF			H	Crt/6bg/1kg	6,0	13,23	30
8539	ZABAIONE FLORIO	This exclusive product from Prodotti Stella is made with Marsala Florio®, the famous Sicilian fortified wine. Use it to make traditional zabaione gelato flavor, in pastries and at different dosages depending on taste.					Crt/2tn/6kg	12,0	26,46	
8751	YOGURT ALL NATURAL (powder)	Powder product to make yogurt flavor gelato. Made with natural aromas.	GF	AN			Crt/6bgs/1kg	6,0	13,23	50

Code	Product	Description	Characteristics			Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
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Pistachios

8701K	PISTACCHIO BLEND SC KOSHER	Pure pistachio paste made with 100% pistachios.					Crt/2tn/ 2.5kg	12,0	11,025	80-100
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Hazelnut

8592	NOCCIOLA ITALIA GUSTO FORTE	Dark roasted pure hazelnut paste with an intense flavor and aroma.	GF			H	Crt/2Tn/ 5kg	10,0	22,05	70-100
8582K	TONDA GENTILE PIEMONTE HAZELNUT	High quality pure paste made with 100% certified hazelnuts from Piedmont, Italy.					Cr- t/2tn/5kg	10,0	22,05	10,0
8590	NOCCIOLA ITALIA	Pure hazelnut paste with an intense aroma and flavor made with a blend of 100% Italian hazelnuts.	GF				Cr- t/2tn/5kg	10,0	22,05	10,0

Vanillas

8605K	WHITE VANILLA ALL NATURAL KOSHER	All natural clear vanilla paste full of vanilla bean specks and lovely natural aromas.	GF			H	Crt/2tn/ 3kg	6,0	13,23	35-45
8638	VANILLA 92 'A'	Flavorful Bourbon style vanilla paste with vanilla specks. Contains egg yolks and dairy.					Crt/2tn/ 6kg	12,0	26,46	
8606	WHITE VANILLA ALL NATURAL INDUSTRY	White Vanilla paste made with all natural aromas and vanilla bean specks made for large productions.	GF				Crt/2tn/ 6kg	12,0	26,46	
8645	VANILLA ALL NATURAL	Exclusive Yellow vanilla paste made with all natural ingredients and aromas. It contains egg yolk making it slightly yellow in color and a high percentage of vanilla bean specks.	GF	AN			Crt/2tn/ 6kg	12	26,46	80-90



Le vie dell' Eccellenza

Code	Product	Description	Characteristics				Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
8579	PASTA DELL'ECCELLENZA ITALIANA	Exquisite paste that combines the best from Italian nuts including Mortarella and Tonda Gentile hazelnuts, Avola almonds, Tuscan pine nuts, Bronte pistachios and Bologna Veneta nougat.	GF			H	Crt/2tn/5kg	10,0	22,05	100-130
8568	PASTA MEDITERRANEO - ALMOND PASTE	Pure Italian Almond paste.	GF	AN	V		Crt/2Tn/2.5kg	5,0	5,5125	100
8569	VARIEGATO MEDITERRANEO	Delightfully honey, mandarins and fig variegate	GF	AN			Crt/2Tn/3kg	6,0	13,23	
8574	PASTA AMIRA D'ORIENTE	Tahini paste made with ground sesame butter of the best quality in the world.	GF	AN	V		Crt/2Tn/2.5kg	5,0	5,5125	130-150
8893	GRANELLA AMIRA D'ORIENTE	A sesame seed granella to combine with Tahini gelato or ice cream for added depth and layers of crunchiness.			V		Crt/2bg/2kg	4,0	4,41	

I Want Kookie

Code	Product	Description	Characteristics				Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
8523	KOOKIE	Buttery sweet shortbread cookie flavored paste.	GF			H	Crt/2Tn/3kg	6,0	13,23	50-60
8526	KOOKIE&CHOCOLATE VARIEGATO	Extra dark chocolate variegate with crumbled shortbread cookie pieces.				H	Crt/2Tn/2.5kg	5,0	11,025	
8525	KOOKIE&CAMEL VARIEGATO	Smooth caramel variegate full of cruchy caramel cookies to create the highly popular Speculoos flavor.				H	Crt/2tn/2.5kg	5,0	11,025	
8793	KOOKIE&CAMEL GRANELLA	Delicious crumbled caramel cookies. Use them to decorate gelato, pastries or cups.					Crt/2bg/2kg	4,0	8,82	
8513	KOOKIE&CREAM PASTA	Sweet and light white creamy cookie flavored paste to recreate the classic Cookies and Cream ice cream flavor.	GF			H	Crt/2tn/3kg	6,0	13,23	50-60
8524K	KOOKIE&CAMEL PASTA	This popular brownish paste has an intense caramel biscuit flavor and aroma to create the highly popular Speculoos flavor.					Crt/2tn/3kg	6,0	13,23	50-60
8784	KOOKIE&CREAM VARIEGATO	Perfect to recreate the classic Cookies and Cream ice cream flavor.				H	Crt/2tn/5.5kg	11	24,255	



Gelato Powder Complete Products

Code	Product	Description	Characteristics			Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
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5093	CARAMELLO SALATO	This ready to use product combines the sweetness of caramel with hints of salt making it a delicious and popular flavor.	GF			H	Crt/12bg/ 1kg	12,0	26,46	400
5160	DARK VEG	Dairy-free, high quality, ready to use product to make the most decadent chocolate sorbet. Can be prepared without heating. The high percentage of cacao and chocolate will render a dark sorbet, which will also be creamy and stable.	GF			H	Crt/12bg/ 1.575kg	18,9	41,6745	630
5162	NATURALIKE BLUE	This all natural product has a sweet vanilla marshmallow flavor and a light blue color that kids will love. The color is also natural thanks to the addition of spirulina powder. A lighter version of the classic Birthday Cake flavor	GF	AN			Crt/6bg/ 1kg	6,0	13,23	400
5163	NATURALOVE PINK	A lovely strawberry bubblegum flavored all natural product that attract kids and adults alike.	GF	AN			Crt/6bg/ 1kg	6,0	13,23	400

Fruit Flavors

Code	Product	Description	Characteristics			Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
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Gelostella Pastefrutta 100

9021	BANANA 100 ALL NATURAL	All natural banana paste made with real fruit and only natural aromas. Use it to flavor gelato, ice cream or sorbet.	GF	AN	V		Crt/2tn/ 3kg	6,0	13,23	80-100
9022	COCCO 100 AN - COCONUT ALL NATURAL	All natural coconut paste made with only natural aromas and plenty of grated coconut. Use to flavor your gelato, ice cream, sorbet or granita.	GF	AN	V	H	Crt/2tn/ 3kg	6,0	13,23	80-100
9512	FRAGOLA 100 AN - STRAWBERRY ALL NATURAL	All natural strawberry paste with a bright red color, made with natural aromas and filled with strawberries. Use it to flavor gelato, ice cream or sorbet. Perfect to create Strawberries and cream.	GF	AN	V	H	Crt/2tn/ 6kg	12,0	26,46	80-100
9518	LAMPONE 100 AN - RASPBERRY ALL NATURAL	All natural raspberry paste with a deep red color, made with natural aromas and filled with raspberries. Use it to flavor gelato, ice cream or sorbet.	GF	AN	V		Crt/2tn/ 6kg	12,0	26,46	80-100
9020	SOUR CHERRY - AMARENA 100 AN	All natural cherry paste with a deep red color, made with natural aromas and filled with pieces of cherries. Use it as a paste in gelato, ice cream or sorbet or as a variegate.	GF	AN	V		Crt/2tn/ 3kg	6,0	13,23	80-100
9619	TUTTOBOSCO AN - WILD BERRY ALL NATURAL	All natural mixed berries paste with a deep red-purplish color, made with natural aromas and filled with berries. Use it to flavor gelato, ice cream or sorbet.	GF	AN	V		Crt/2tn/ 6kg	12,0	26,46	80-100

Gelostella Pastefrutta 200

9627	PEAR 200	Versatile product filled with small pear pieces that will never get hard when frozen. Use it as a paste in your gelato, sorbetto or as a variegate.		AN	V		Cr- t/2tn/3kg	6,0	13,23	170-200
9550K	COCONUT 200	Versatile product filled with grated coconut and a delicious aroma. Use it as a paste for gelato or sorbetto or to flavor granita or even some pastries.					Cr- t/2tn/6kg	12,0	26,46	170-220
9610	MANGO 200	Versatile product filled with small mango pieces that will never get hard when frozen. Use it as a paste in your gelato, sorbetto or as a variegate.	GF				Cr- t/2tn/6kg	12,0	26,46	170-220

Sorbet Powder

Complete Products

Code	Product	Description	Characteristics				Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
5094	LEMON - LIMONE 50 VEG	Just add sugar and water to this ready product and make the most refreshing lemon sorbet or combine with other fruits for fruity lemonade sorbets.	GF			H	Crt/6bg/1kg	6,0	25,60	13,23
5115	WATERMELON - ANGIURIA VEG	Use this ready product to make a fresh watermelon sorbet, granita or soft ice.	GF				Crt/12bg-gs/ 1,20	14,4	21,40	31,752
5125	BLOOD ORANGE - ARANCIA ROSSA C.N.	Blood orange flavored ready product with a bright orange color and fresh orange flavor.	GF				Crt/12bg/1.35kg	16,2	23,20	35,721
5113	BANANA	The dehydrated bananas in this ready product will give your gelato an intense banana flavor.	GF				Crt/12bg/1.35kg	16,2	22,90	35,721
5112	COCONUT - COCCO	Easy to use ready product with a strong aroma and lovely coconut flavor.	GF				Crt/12bg/1.35kg	16,2	22,90	35,721
5121	RASPBERRY - LAMPONE	Use this ready product to make a raspberry sorbet, granita or soft ice.	GF				Crt/12bg-gs/ 1,35	16,2	24,30	35,721
5124	LEMON - LIMONE 450 VEG	Lemon flavored ready product to make a creamy, tangy and stable sorbet.	GF				Crt/12bg/1.35kg	16,2	21,00	35,721
5103	LIMONCELLO - LIMONITO VEG	Our Limonito ready product is perfect for making a "Limoncello" sorbet.	GF				Crt/12bg/1.35kg	16,2	24,00	35,721
5149	POMEGRANATE - MELOGRANO VEG	This ready product is packed with concentrated pomegranate juice to give your gelato an intense pomegranate flavor.	GF				Crt/12bg/1.35kg	16,2	24,40	35,721
5122	CANTALOUPE - MELONE VEG	You'll think you're eating a frozen yet creamy cantaloupe when you make your gelato with this ready product.	GF				Crt/12bg/1.35kg	16,2	21,00	35,721
5111	YELLOW PEACH - PESCA GIALLA	This ready product is made with lots of dehydrated peaches which gives the sorbet a delightful fragrance and peachy flavor.	GF				Crt/12bg/1.35kg	16,2	23,10	35,721
5102	PINK GRAPEFRUIT - POMPELMO ROSA VEG	Use this ready product to make a grapefruit sorbet, granita or soft ice.	GF				Crt/12Bg/1.35kg	16,2	24,60	35,721
5123	STRAWBERRY - FRAGOLA VEG	Ready product made with dehydrated strawberries to give your gelato a wonderful strawberry flavor.	GF				Crt/12bg/1.35kg	16,2	25,40	35,721
5139	WILD BERRY - PIÙ FRUTTA TUTTOBOSCO VEG	Our wild berries ready product has tons of whole freeze-dried raspberries, blackberries, black and red currants, which will give your gelato fresh mixed berries flavor and beautiful color.	GF				Crt/12bg/1.35kg	16,2	25,00	35,721

Variegati

Code	Product	Description	Characteristics				Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
8630	CARAMEL	Fluid paste with an intense caramel flavor. Use it as a paste, variegate or to flavor semifreddo.	GF				Crt/2tn/6kg	12,0	13,23	70-100
8681	CREMA DI NOCCIOLA ITALIANA ALL NATURAL	All natural cream made with 100% Italian hazelnuts and low-fat cocoa.		AN			Crt/2tn/6kg	12,0	26,46	
8668	LA GRANELLATA	Decadent hazelnut chocolate variegate with crunchy hazelnuts, biscuits, meringue pieces and caramelized almonds.					Crt/2tn/5kg	10,0	22,05	
8727	MILKMOU - LATTEMOU	This sweet creamy paste recalls the typical caramelized milk candy. Can also be used as a variegate or paste.	GF				Crt/2tn/6kg	12,0	26,46	30-100

Code	Product	Description	Characteristics			Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
8485K	STRACCIATELLA KOSHER	Classic Stracciatella variegata perfect to use as a coating for popsicles and to create decadent chocolate chips in any flavor				Crt/2tn/ 2.5kg	5,0	11,025	80-120
8740	PASTA CACAO FONDENTE	Sweet chocolate fudge paste great as a paste or as a variegata.	GF		H	Crt/2tn/ 6kg	12,0	26,46	120-150
8728	RISOGOLOSO NOCCIOLATO	Hazelnut chocolate variegata filled with crunchy puffed rice that won't get soggy in your gelato.				Crt/2tn/ 4.5kg	9,0	19,845	
8608	VARIEGATO BUENISSIMO	Hazelnut variegata with a light touch of low fat cacao, hazelnuts and lots of wafer pieces.				Crt/2tn/ 5.5kg	11,0	12,1275	
8624	VARIEGATO CREMA WHISKY	Variegata with a delicious sweet whisky flavor. Use with our whisky paste for a perfect pairing.	GF			Crt/2tn/ 3kg	6,0	13,23	
8522	VARIEGATO FLEUR DE SEL	Thick and creamy salted caramel variegata with flaky salt crystals.	GF		H	Crt/2tn/ 2.5kg	5,0	11,025	
8609	VARIEGATO PRALINE DORÉ	Creamy milk chocolate and hazelnut variegata with crunchy hazelnut pieces and wafers.			H	Crt/2tn/ 5.5kg	11,0	24,255	

Nutgel (Spread)

Code	Product	Description	Characteristics			Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
8776	NUTGEL	Rich hazelnut chocolate spread that can be used to decorate cremino style presentations, variegata gelato, in pastries or as a complete paste to make a rich gelato with just the addition of milk.	GF		H	Crt/2tn/ 6kg	12,0	26,46	
8775	NUTGEL ALL NATURAL	Version with 100% All Natural ingredients again with top-quality cocoa and hazelnuts.	GF	AN	V	Crt/2tn/ 6kg	12,0	26,46	
8778	NUTGEL BLACK	Dark chocolate spread with intense cocoa flavor to variegata your gelato, top cremino style presentations and in pastries. Use it also as a complete paste to make a rich dairy-free gelato.	GF		H	Crt/2tn/ 6kg	12,0	26,46	
8779	NUTGEL BROWNIES	Chocolaty spread full of small brownie pieces to variegata your gelato, top cremino style presentations and in pastries. Use it also as a complete paste with the addition of milk.			H	Crt/2tn/ 6kg	12,0	26,46	
8777	NUTGEL CACAO	Rich hazelnut chocolate spread that can be used to decorate cremino style presentations, variegata gelato, in pastries or as a complete paste to make a rich gelato with just the addition of milk.	GF		H	Crt/2tn/ 6kg	12,0	26,46	
8787	NUTGEL CARAMEL SNACK	Toffee and/or caramel variegata with plenty of roasted and chopped peanuts			H	Crt/2tn/ 5kg	10,0	22,05	
8782	NUTGEL MUCHO GUSTO	Milk chocolate spread with plenty of chopped wafer (squares and crumbs).			H	Crt/2tn/ 5.5kg	11,0	24,255	

Coatings

Code	Product	Description	Characteristics				Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
			GF	AN	V	H				
8556	MILK PRESTIGE COATING - COPERTURA AL LATTE	High quality milk chocolate hard shell coating for gelato or frozen pastries.	GF			H	Crt/2tn/5kg	10,0	22,05	
8501	ORANGE COATING - COPERTURA ARANCIA	Smooth, versatile coating with a strong orange flavour. 100% All Natural ingredients.		AN			Crt/2tn/2.5kg	5,0	11,025	
8507	COFFEE COATING - COPERTURA CAFFÈ	Coffee flavored coating for gelato or popsicles.	GF				Crt/2tn/2.5kg	5,0	11,025	
8504	COCONUT COATING - COPERTURA COCCO	Coconut flavored coating for gelato or popsicles with caramelized coconut pieces and grated coconut.					Crt/2tn/2.5kg	5,0	11,025	
8499	DISARONNO COATING - COPERTURA DISARONNO	This exclusive product is made with white chocolate, tons of crispy amaretti cookie crumbs and the unmistakable flavor of Amaretto Disaronno.		AN			Crt/2tn/2.5kg	5,0	11,025	
8508	HAZELNUT COATING - COPERTURA NOCCIOLA	White chocolate and hazelnut coating.	GF				Crt/2tn/2.5kg	5,0	11,025	
8554K	EXCELLENCE DARK CHOCOLATE COATING	High quality semi-sweet chocolate hard shell coating for gelato or frozen pastries.					Crt/2tn/5.5kg	11,0	24,255	
8498	CHOCO HAZELNUT COATING - COPERTURA PRALINE DORÉ	Decadent milk chocolate coating with crunchy hazelnuts.					Crt/2tn/2.5kg	5,0	11,025	

Variegati Quattrostagioni

Code	Product	Description	Characteristics				Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
			GF	AN	V	H				
9872	FIG - FICO	Thick and flavorful topping made of caramelized figs.	GF	AN	V		Crt/2tn/3kg	6,0	13,23	
9871	WILD BERRY - FRUTTI DI BOSCO PASTICCERIA	Thick topping with abundant mixed berries that can be used in gelateria, pastries, soft serves and semifreddi	GF				Crt/2tn/3kg	6,0	13,23	
9865	RASPBERRY - LAMPONE	Thick topping with abundant raspberries that can be used in gelateria, pastries, soft serves and semifreddi.	GF				Crt/2tn/3kg	6,0	13,23	
9859	MANGO	Thick topping with abundant mango that can be used in gelateria, pastries, soft serves and semifreddi.	GF			H	Crt/2tn/3kg	6,0	13,23	
9861	BLUEBERRY - MIRTILLO	Thick topping with abundant blueberries that can be used in gelateria, pastries, soft serves and semifreddi.	GF				Crt/2tn/3kg	6,0	13,23	
9853	PEACH - PESCA	Thick topping with abundant peach that can be used in gelateria, pastries, soft serves and semifreddi.	GF				Crt/2tn/3kg	6,0	13,23	
8554K	EXCELLENCE DARK CHOCOLATE COATING	High quality semi-sweet chocolate hard shell coating for gelato or frozen pastries.					Crt/2tn/5.5kg	11,0	24,255	
8498	CHOCO HAZELNUT COATING - COPERTURA PRALINE DORÉ	Decadent milk chocolate coating with crunchy hazelnuts.					Crt/2tn/2.5kg	5,0	11,025	

Gelostella Paste Frutta

Code	Product	Description	Characteristics			Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
			GF	AN	V				
9020	SOUR CHERRY - AMARENA 100 AN	All natural cherry paste with a deep red color, made with natural aromas and filled with pieces of cherries. Use it as a paste in gelato or sorbet or as a variegate.	GF	AN	V	Cr-t/2tn/3kg	6,0	13,23	80-100
9006	CONCENTRATED MANGO PASTE	Concentrated mango paste with an orange color and intense mango flavor. Use it to flavor gelato, sorbet or granita.				Cr-t/2tn/3kg	6,0	13,23	
9524	STUFFED ORANGE - ARANCIO FARCITO 200	Concentrated orange paste with pieces. Orange color and intense orange flavor. Use it to flavor gelato, sorbet, granita or decorations.	GF			Cr-t/2tn/3kg	6,0	13,23	170-200



Decoration

High quality products to embellish ice cream and cold pastry creations

Code	Product Name	Characteristics			Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
8851B	COCOA TOPPING				1 bottle / 1 kg	1,0	2,205	
8852A	CARAMEL TOPPING	GF			1 bottle / 1 kg	1,0	2,205	
8864A	RASPBERRY - LAMPONE TOPPING	GF			1 bottle / 1 kg	1,0	2,205	
8849A	HAZELNUT NOCCIOLA TOPPING	GF			1 bottle / 1 kg	1,0	2,205	
8866A	WHITE CHOCOLATE TOPPING	GF			1 bottle / 1 kg	1,0	2,1	
8847	AMARETTO GRANELLA GF				1 bottle / 1 kg	2	0	

Cremito (Granita)

Code	Product Name	Characteristics			Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
8851B	CREMITO CAFFÈ GUSTO FORTE	GF			Crt/12Bg/ 0.95kg	11,4	27,20	25,137





Pastry and Semifreddi

Pastry products and semifreddi preparations

Code	Product	Description	Characteristics			Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
8017	ALBUMIX	A complete powdered product with whisked egg white that allows you to make classic Italian-style meringue easily and quickly.	GF	AN	H	Crt/6b-g/1kg	6,0	18,70	13,23
8007	SEMIFREDDO FLEXI GR	This incredibly versatile base, is perfect to make semifreddi, frozen cakes or mousses, which can be kept under negative or positive temperatures. Flavor it with any of our pastes for a completely customizable product.	GF		H	1 bottle / 1 kg	16,0	23,00	35,28

Glaze

Code	Product	Description	Characteristics			Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
8885	CHOCOLATE GLAZE - GLASSA CIOCCOLATO	Ready to use glaze for cakes and pastry decorations.	GF			Crt/2tn /6kg	12,0	19,1	13,23

Bakery

Code	Product	Description	Characteristics			Pack	Pack Net Weight(Kg)	Pack Net Weight(LB)	Dos. g/L
8026	MIX PER WAFFLES E CREPES	Gluten Free powdered product that allows you to makes waffles and crepes easily and quickly.	GF			Ctn/5b-g/1kg	5,0	12,8	11,02



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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