



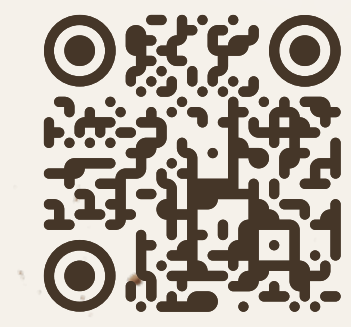
**BRUNO GREZZO**

cod. 21SBS0187

with coffee beans



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**I GREZZI**

**A UNIQUE  
SENSORY  
EXPERIENCE**

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**MORO GREZZO**

cod. 21SBS0185

with cocoa beans



# Moro Grezzo

cod. 21SBS0185

**Moro Grezzo**, the complete powder product that revolutionizes cocoa gelato! Just add water to obtain a delicious sorbet with an intense chocolate flavor, enriched with a crunchy cocoa nibs.

## Key features:

- Quick and **easy preparation**.
- **Full and authentic** cocoa taste.
- **Velvety texture** and surprising crunchiness.



# Bruno Grezzo

cod. 21SBS0187

**Bruno Grezzo**, is a complete powder product for an unparalleled result! With the mere addition of water, you can obtain a **delicious sorbet** with an intense and decaffeinated coffee flavor, enriched with crunchy cocoa nibs.

## Key features:

- Decaffeinated.
- **Intense** coffee taste.
- Product enriched by the presence of cocoa beans.

## THE COCOA PROCESSING



The processing of cocoa starts from its cultivation in tropical regions.

The Theobroma plant is an evergreen tree native to America. The fruits (cabosse) are harvested, the seeds extracted and fermented to develop the flavors. After drying in the sun, the seeds are roasted to refine the aromas and ground to obtain cocoa mass and butter.

Chocolate gelato has always been one of the most popular flavors in all ice cream parlors!

## Variegato Cioccolato Grezzo

cod. 19VCG0075

Variegated with a very **intense and persistent dark chocolate** taste with microencapsulated cane sugar grains that give a sensation of crunchiness and body on the palate.



## Variegato Mokka Grezzo

cod. 19VCG0077

Variegated with **cocoa and hazelnut** flavor with a coffee note. Enriched with lightly salted microencapsulated sugar and a chopped almonds with no added milk derivatives.

## THE COFFEE PROCESSING



Coffee is obtained by growing Coffea plants (Arabica or Robusta) in tropical climates.

The fruits of the plant are harvested and selected; The seeds are extracted using wet or dry methods.

After fermentation, drying and hulling, the green beans are roasted to develop the characteristic aromas. Finally, the roasted coffee is ground and packaged for consumption.

The coffee drink is also increasingly in demand in a gelato version!

