



**ALVENA**



A

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# ALVENA



# **ALVENA IS AN ITALIAN COMPANY SPECIALIZED IN THE PRODUCTION OF SEMI-FINISHED PRODUCTS AND SPECIAL PRODUCTS FOR GELATO**

It came to life at the end of the 80s thanks to its founder Ferdinando Peruchetti, forerunner of the times and a character with a unique genius, who immediately turned his attention to innovative products, yogurt and soy, making them soon the market leader products by consumption in constant and strong growth.

Research, passion and enormous experience immediately characterize the business of Alvena which soon took on an increasingly important and prestigious

role in the panorama of Italian producers of semi-finished products for gelato.

New product lines are added, reaching a complete range of semi-finished 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 ingredients and raw materials used for their production.

Alvena's experts develop recipes that are easily achievable in any type of production and the products are accompanied by a complete technical documentation, with all the information nutritional and use.

This has allowed Alvena, over the years, to be a partner of numerous high-level gelato makers and prestigious Italian Industrial Groups.





# ABOUT US



# FALL

# NOWADAYS



# TODAY ALVENA IS PART OF AN IMPORTANT GROUP

and makes use of direct distribution centers, where gelato Makers can find all kinds of equipment, products and technical assistance to produce and sell an excellent Gelato or to open new businesses. In 2011 Alvena, in harmony with the respect of the environment is the first company in its sector to use photovoltaics for the energy needs.

Plant products, without milk and animal derivatives, have always represented the DNA corporate.

Over the years, a complete range has been developed, which stands out for its technological characteristics.

Alvena is also a gluten-free company, particularly attentive to the trends of market, such as a reduced content of sugars and non-dairy products.

This has guaranteed great success both domestically and abroad. The brand has made its soy, rice and yogurt products its strengths, but its range is constantly being improved and expanded to offer the best.





# MILK BASES



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DAIRY FREE

The powder base line, designed to produce cream gelato, includes a complete range of solutions for every need. Different dosages, flavours and organoleptic characteristics and composition, which can satisfy the most articulated needs of the Gelato maker.

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
<b>Milk Bases</b>						
11BGL0001	ALVEWHITE 100		For the preparation of a balanced mixture for milk Gelato. Pleasant aroma of milk and cream, well calibrated that enhances the added flavours	Dairy	Bag 10 x 1,5 kg	140
11BGL0002	ALVEWHITE 50		For the preparation of a balanced mixture for milk Gelato. Pleasant aroma of milk and cream, well calibrated that enhances the added flavours.	Dairy	Bag 20 x 1kg	70
11BGL0006	BASE MILANO Z		To get Gelato with very intense cream taste, with rich and full bodied texture.	Dairy	Bag 8 x 2,5 kg	140-590
11BGL0053 •	BASE TORINO 100		Made of natural origin raw materials only, without emulsifiers, without animal or vegetable added fats, and flavours free. We use just two thickeners, both of them of natural origin: locust bean gum and guar gum. Being totally flavours free, in finished Gelato, it enhances the taste of fresh milk, cream, and flavouring pastes that are added before batching.	Dairy	Bag 10 x 1,5 kg	100
11BGL0061 •	EASY CREAM		To get an excellent milk flavoured Gelato, all cold, without emulsifiers nor vegetable fat.	Dairy	Bag 10 x 2 kg	140
11BGL0019 •	ICEMIX		To get Gelato with delicate milk flavour that enhances the taste of flavouring pastes.	Dairy	Bag 8 x 2,5 kg	140-490



# FRUIT BASES



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DAIRY FREE

Even in the case of bases to produce fruit-flavoured Gelato and sorbets, the possibility of choice is wide: bases with low dosages, free of milk derivatives, sweetened with fructose, or complete semi-finished products, both in powder and syrup.

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
<b>Fruit Bases</b>						
12BGF0002	ALVEFRUTTA		To be used for Gelato mixtures with fresh or frozen fruit or with fruit juices (lemon, orange, tangerine, grapefruit, etc.).	Dairy	Bag 16 x 1kg	50-70
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 1kg	50-70
12BGF0009	BASE FRUTTA EASYMIX		Stabilized syrup without milk derivatives, with a balanced mix of sugars, easy to use, to obtain sorbets with various fruit flavours (with the use of fresh or frozen fruit).		Bag 2 x 6 kg	540-660
12BGF0008	EASY FRUTTOSIO		Stabilized syrup without milk derivatives, sweetened with fructose, easy to use, to obtain sorbets with various fruit flavors (with the use of fresh or frozen fruit).		Bag 2 x 6 kg	490- 540
12BGF0024 •	SORBET LIGHT		Neutral product to produce different flavours 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.		Bag 10 x 2 kg	430-520
12BGF0021	SNOW LIGHT		Neutral product to obtain sorbets with various fruit flavours (with the use of fresh or frozen fruit), sweetened with fructose. Mainly suitable for banana, pear and apple sorbets, it prevents oxidation, not making them turn black in a tray. The unique feature is to make the finished Gelato scoopable and soft over time particularly suitable for take-away.		Sac. 10 x 2 kg	250-430
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.		Bag 20 x 1kg	140





# SPECIAL BASES



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Alvena was the first to introduce completely vegetable products to make Gelato for suitable everyone. The most innovative and trendy lines, respecting nature and consumer well-being, for an ethical and taste choice, also in the alcoholic version

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lit
<b>Special Bases</b>						
21SBS0184	BASE AVENA		Completely vegetable base, with gluten free oat, sweetened with brown sugar, to produce different flavours sorbets. Suggested pairing with Variegato Cranberry.		Bag 10 x 2 kg	430-540
21SBS0169 •	BASE BIANCA VEG		Vegan base, to 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.		Bag 12 x 1,5 kg	540
12BGF0029	BASE EUFORIA		To faithfully reproduce any kind of wine, liquor or cocktail.		Bag 2 x 6 kg	780-490
21SBS0179 •	BASE ZERO		Base to produce sorbets without added sugar, to be used also with vegetable pastes such as hazelnut, pistachio, almond, walnut and with raw materials. such as cocoa, coffee, licorice etc. It does not contain milk and dairy products.		Bag 10 x 2 kg	390-590
21SBS0122	FIORDISOYA		Product to prepare soy Gelato, completely vegetable, dairy free, low calorie, cream flavoured, with fructose.	Soy	Bag 10 x 2 kg	490
21SBS0055	RISOLIGHT PRIMAVERA		It can be used with pure pastes to obtain different flavours.		Bag 10 x 2 kg	540
21SBS0156	VEGAN RISoy ENERGY		Rice and soy base, completely vegetable, without milk derivatives, enriched with Ginseng and Guarana. It can be used with the addition of pastes to make different flavours.		Bag 10 x 2 kg	1 bag + 4 l hot water
21SBS0157	VEGAN NOIR ENERGY		Complete product with dark chocolate flavour, completely vegetable, without milk derivatives, enriched with Ginseng and Guarana.		Bag 10 x 2 kg	1 bag + 4 l hot water









# CREAM COMPLETE PRODUCTS



-  VEGAN OK
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Complete preparations, with a selection of high quality raw materials that give origin to an exquisite cream Gelato.

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
<b>Cream Complete Products</b>						
21SBS0172	BANANA BREAD		Typical American dessert. It faithfully reproduces the taste of the original product with aromatic notes of cake, banana and cinnamon.	Dairy	Bag 12 x 1,5 kg	1 bag + 2,800 lt water
11BGL0050	WHITE SOFT		Cream flavour for soft Gelato.	Dairy	Bag 10 x 2 kg	300
 21SBS0187	BRUNO GREZZO		Semi-finished decaffeinated coffee powder with cocoa beans, without milk derivatives.		Bag 10 x 2 kg	1 bag + 3,700 lt water

# FRUIT COMPLETE PRODUCTS



VEGAN OK



HALAL



DAIRY FREE



Complete preparations and powder and syrup neutrals.

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
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## Fruit Complete Products

21SBS0009 •	ALVELIMO		For lemon sorbets, completely vegetable.		Bag 10 x 2 kg	1 bag + 4 lt boiling water
21SBS0181	BERRY SOFT		Complete product to make a soft sorbet with berries flavor, without pieces.		Bag 10 x 2 kg	490
21SBS0035 •	DIECOCCO		For coconut sorbets, completely vegetable, with coconut flakes, sweetened with fructose.		Bag 10 x 2 kg	1 bag + 3 lt boiling water
21SBS0138	FASTFRUIT MELA VERDE		For green apple-flavoured sorbets.		Bag 12x 1,5 kg	1 bag + 3 lt boiling water
21SBS0139	FASTFRUIT PESCA		For peach-flavoured sorbets.		Bag 12x 1,5 kg	1 bag + 3 lt boiling water
21SBS0136	FASTFRUIT POMPELMO ROSA		For grapefruit-flavoured sorbets.		Bag 12x 1,5 kg	1 bag + 3 lt boiling water
14PGF0034	FRUTTIAMO CHINOTTO		For chinotto-flavoured sorbets, Gelato and slush.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (slush)
14PGF0035	FRUTTIAMO COCCO		For coconut-flavoured sorbets, Gelato and slush.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (slush)
14PGF0011	FRUTTIAMO FRAGOLA		For strawberry-flavoured sorbets, Gelato and slush.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (slush)
14PGF0010	FRUTTIAMO FRUTTI DI BOSCO		For berry-flavoured sorbets, Gelato and slush.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (slush)
14PGF0006	FRUTTIAMO LAMPONE		For raspberry-flavoured sorbets, Gelato and slush.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (slush)
14PGF0044	FRUTTIAMO MANDORLA		For almond-flavoured sorbets, Gelato and slush.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (slush)
14PGF0016	FRUTTIAMO MANGO		For mango-flavoured sorbets, Gelato and slush.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (slush)
14PGF0004	FRUTTIAMO MELAGRANA		For pomegranate-flavoured sorbets, Gelato and slush.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (slush)
14PGF0014	FRUTTIAMO MELONE		For melon-flavoured sorbets, Gelato and slush.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (slush)
14PGF0007	FRUTTIAMO MIRTILLO		For blueberry-flavoured sorbets, Gelato and slush.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (slush)
14PGF0018	FRUTTIAMO PESCA		For peach-flavoured sorbets, Gelato and slush.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (slush))
14PGF0036	FRUTTIAMO SPRITZ		For spritz-flavoured sorbets, Gelato and slush.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (slush)
21SBS0189	TROPICALE PROTEICO		Semi-finished tropical flavoured semi-finished powder, with Chia seeds.		Bag 10 x 2 kg	1 bag + 3 lt boiling water





# FRUIT

Product to create fruit sorbets.



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Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
Fruit						
41PFC0115 •	POLPA DI MANGO 100%		Product to make fruit sorbets.		2 x 5	To taste







# CREAM FLAVOURS

Paste products to add to the mix to characterize the flavour.














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HALAL



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Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
<b>Cream Flavours</b>						
13PGC0094	ARACHIDE		Peanut paste, excellent either alone or combined with Variegato Arachide.	Peanut, nuts.	Tin 4 x 2,5 kg	100
13PGC0047	CARAMELLO		Caramel flavour.		Tin 4 x 3 kg	80-100
13PGC0066	CARAMELLO SALATO		Salty caramel flavour.		Tin 4 x 3 kg	80-100
13PGC0071	CASSATA MC		Sicilian cassata flavour with maxi candied fruit. Also to be used as a ripple.	Sulfur dioxide and sulphites.	Tin 4 x 3 kg	100-120
13PGC0026 •	CANNELLA		Cinnamon flavour.		Tin 4 x 3 kg	40-60
13PGC0081	CANTUCCIO FIORENTINO		It reproduces the taste of typical Tuscan Cantuccio and it is well combined to an excellent Variegato Cantuccio Fiorentino.	Eggs, nuts, milk	Tin 4 x 3 kg	80-120
13PGC0007	CREMA AGLI AGRUMI DI SICILIA		Excellent both on its own and paired with crunchy almond and pistachio grains.	Eggs, milk	Tin 4 x 3 kg	80-100
13PGC0035	CREMA AL MIELE		Cream flavour with honey.	Eggs, milk	Tin 4 x 3 kg	50-70
13PGC0121 •	CREMA CATALANA		With the unmistakable taste of cream and caramelized sugar. Best paired with Caramel Topping and Zucchero di canna microencapsulato.	Eggs, milk	Tin 4 x 3 kg	100
13PGC0085	CREMA FRE-E		Cream with natural flavour.	Eggs	Jar 8 x 1,8 kg	100
13PGC0048 •	CREUOVO		Egg cream flavour.	Eggs	Tin 4 x 3 kg	80-100
13PGC0129	CREUOVO ZERO		Egg cream flavour with no added sugars, suitable to be used with Base Zero.	Eggs	Tin 4 x 3 kg	100
13PGC0005	CRÈME LOUISE		Creamy egg-flavoured paste with light aromatic notes of lemon and cinnamon.	Eggs	Tin 4 x 3 kg	80-100
13PGC0128	COTTON CANDY		Blue-coloured with cotton candy flavour. To decorate with Letterine Zucchérate Colorate, Zucchero di canna microencapsulato, Caramel Topping, or salted caramel.		Tin 4 x 3 kg	100
13PGC0013	GRAN CREMA AL MASCARPONE		Mascarpone flavour.	Eggs, milk	Tin 4 x 3 kg	80-100
13PGC0030	LIQUIRIZIA		Licorice flavour.		Tin 4 x 2,5 kg	80-100
13PGC0018	MANDORLA TOSTATA		100% Sicilian almonds.	Nuts	Tin 4 x 2,5 kg	120
14PGF0025	MALAGA		Malaga flavour, rich in sultanas soaked in Marsala wine, to be combined with the Variegato Malaga.		Tin 4 x 3 kg	80-120
13PGC0022	MENTA BIANCA DI PANCALIERI		Concentrated, enriched with Pancalieri Peppermint.		Tin 4 x 3 kg	20-30
13PGC0034	MENTA GREEN		Mint flavour, green colour.		Tin 4 x 3 kg	40-60
13PGC0039	NOCE PURA 100%		100% Sorrento walnuts.	Nuts	Tin 4 x 2,5 kg	80-100
13PGC0038	NOCCIOLA SUPERIOR	 	Selected and toasted hazelnut paste, characterized by round and punchy taste.	Nuts	Tin 4 x 2,5 kg	80-100
13PGC0058	ORIGINAL CHEESECAKE		Faithful to the original American dessert. To be paired with Variegato Frutti di Bosco.	Dairy	Tin 4 x 3 kg	100
13PGC0093	PANERA GENOVESE		Faithful to the typical Genoese dessert, with an intense coffee flavour.	Dairy	Tin 4 x 3 kg	100
13PGC0046 •	PASTA BISCOKREM		Biscuit flavour, to be combined with the Variegato Biscokrok.	Eggs, milk	Tin 4 x 3 kg	50
13PGC0037	PASTA NOCCIOLA ALBA EXTRA®		Hazelnut paste, with selected hazelnuts from Cuneo and Asti only.	Nuts	Tin 4 x 2,5 kg	80-100
13PGC0101	PASTA OROBIANCO Kg 3		Milk flavour to be combined with Variegato Oronero to get a Gelato that reminds the famous OREO biscuit.	Dairy	Tin 4 x 3 kg	100
13PGC0102	PASTA PANE,BURRO E ...		Bread and butter flavour, to be combined with Variegato Albicocca or Zucchero di canna microencapsulato.	Dairy	Tin 4 x 3 kg	100
13PGC0042	POLPA DI COCCO		Coconut flavour, rich in shredded coconut flakes.	Sulfur dioxide and sulphites.	Tin 4 x 3 kg	100
13PGC0044	PISTACCHIO 100% TOP	 	100% Sicily Pistachio.	Nuts	Tin 4 x 2,5 kg	80-100



Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
13PGC0040 •	PISTACCHIO PURO		Pistachio paste, with selected pistachios.	Nuts	Tin 4 x 2,5 kg	80-100
13PGC0106	PISTACCHIO SICILIA		100% Sicily Pistachio without colouring.	Nuts	Tin 4 x 2,5 kg	80-100
13PGC0029	PISTACCHIO VERDE BRONTE DOP		Green pistachio paste from Bronte PDO.	Nuts	Tin 4 x 2,5 kg	80-100
13PGC0104	PRALINATO MEDITERRANEO	 	Delicious mix of almonds, hazelnuts and cashews, enriched with an exquisite praline grain of almond and hazelnut.	Nuts	Tin 4 x 2,5 kg	100
13PGC0050 •	RICOTTA		With fresh sheep's milk Ricotta, excellent both alone and paired with the Variegato Fichi Caramellati, Variegato Pera or Cassata MC.	Eggs, milk	Tin 4 x 3 kg	130-150
13PGC0097	SBIRULINA "ABC..."		Candy flavour. It contains seaweed SPIRULINA (a green-blue micro algae) and apple.	Dairy	Tin 4 x 3 kg	80-100
13PGC0051	TIRAMISÙ AL MASCARPONE		With fresh eggs and Mascarpone and Marsala wine.	Eggs, milk	Tin 4 x 3 kg	80-100
13PGC0064	VANIGLIA AURORA		Vanilla flavour.	Eggs	Tin 4 x 3 kg	30-50
13PGC0053	VANIGLIA BACCHE N.A		Alcohol-free vanilla flavour.	Eggs	Tin 4 x 3 kg	50
13PGC0092	VANIGLIA FREE EGG		Egg-free, yellow coloured, completely vegetable.		Tin 8 x 1,9kg	50
13PGC0054	ZABAGLIONE		Zabaglione flavoured.	Dairy	Tin 4 x 3 kg	100-140





# RIPPLES AND DECORATIONS



VEGAN OK





HALAL



DAIRY FREE

Paste products to decorate Gelato and pastry products.

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
<b>Ripples and Decorations</b>						
19VCG0028	ALBICOCCA		With lots of pieces of fruit. Ideal to decorate Gelato.		Tin 4 x 3 kg	To taste
19VCG0040	AMARENA PIÙ 60%		Rich in sour cherry (60%), big caliber (22/24). Ideal to decorate Gelato, semifreddo, single portions and yogurt.	Sulphur dioxide and sulphites.	Tin 4 x 3 kg	To taste
19VCG0007	AMARENA VARIEGATA		With candied sour cherries in pieces.	Sulphur dioxide and sulphites.	Tin 4 x 3 kg	To taste
19VCG0034	ARACHIDE		With salted peanuts. Hazelnut and cocoa flavour.	Peanut, Nuts, soy, milk.	Tin 4 x 2,5 kg	To taste
19VCG0039	ARACHIDE BIANCO		With salted peanuts. Excellent to decorate salted caramel.	Peanut, milk.	Tin 4 x 2,5 kg	To taste
19VCG0012	ARANCIA SCORZA		Rich in fruit pieces. Ideal to decorate any type of chocolate Gelato.	Sulphur dioxide and sulphites.	Tin 4 x 3 kg	To taste
19VCG0017	BISCOKROK		Very fine cocoa and hazelnut cream, enriched with pieces of shortbread. Ideal to decorate Pasta Biscokrem.	Peanut, soy, milk.	Tin 4 x 3 kg	To taste
19VCG0026	CANTUCCIO FIORENTINO		Rich in original Cantuccio grains (gluten-free). Ideal to be combined with Cantuccio Fiorentino.	Peanut, Nuts, Lupin and milk derivatives.	Tin 4 x 2,5 kg	To taste



Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
19VCG0075	CIOCCOLATO GREZZO		Intense and persistent dark chocolate flavour with microencapsulated cane sugar that provides crunchy and full-bodied feeling.		Tin 4 x 3 kg	To taste
19VCG0071	COCCORELLO		Mix of white chocolate flavour, coconut and crunchy almond grains.	Nuts, soy, milk.	Tin 4 x 2,5 kg	To taste
19VCG0073	CRANBERRY		Rich in fruit pieces, dark red colour and intense cranberry flavour. Perfect to be paired with Base Avena, ideal to decorate Gelato, sorbets, semifreddo, yogurt and chocolate.		Tin 4 x 3 kg	To taste
19VCG0057	CRAZY ROUGE		Raspberry, Rhubarb and Elderflower. A very unique mix that offers a harmonious fruity bouquet, ideal to decorate Pralinato Mediterraneo or Vaniglia Aurora.		Tin 4 x 3 kg	To taste
13PGC0011	CROCCANTELLA		Crunchy hazelnut and cocoa flavoured souce.	Nuts, soy, milk.	Tin 4 x 3 kg	To taste
19VCG0008	CUOR DI AMARENA INTERA		Whole candied sour cherries.	Sulphur dioxide and sulphites.	Tin 4 x 3 kg	To taste
19VCG0076	DRAGON FRUIT ZERO		Dragon fruit, also known as Pitahaya, comes from Central America. Nice reddish colour without added sugars.		Tin 4 x 3 kg	To taste
19VCG0052	EXOTIC		Made with Mango, Passion Fruit, and Guava, it is fresh and energizing, ideal to decorate yogurt.		Tin 4 x 3 kg	To taste
19VCG0025	FICHI CAMELLATI		Rich in fruit pieces. Recommended to decorate Gelato with Ricotta flavour.		Tin 4 x 3 kg	To taste
19VCG0019	FRAGOLINA DI BOSCO		Minimum fruit content 45%. Ideal to decorate Gelato, semifreddo and single portions.		Tin 4 x 3 kg	To taste
19VCG0032	FRUTTI DI BOSCO		Minimum fruit content of 45%. Ideal to decorate Cheesecake Gelato.		Tin 4 x 3 kg	To taste
19VCG0046	LIMONE ZENZERO		Rich in small fruit pieces, ideal to decorate Gelato made with Crema al Miele.	Sulphur dioxide and sulphites.	Tin 4 x 3 kg	To taste
19VCG0036	LIME FRESH		Fresh note of Lime, rich in small fruit pieces. Ideal to decorate Mojito sorbet flavour.	Sulphur dioxide and sulphites.	Tin 4 x 3 kg	To taste
19VCG0072	LITCHI e PESCA		Lychee puree and peach cubes, ideal to decorate yogurt, fiordilatte, etc.		Tin 4 x 3 kg	To taste
19VCG0042	MANDORLA TOSTATA		Very rich in almond pieces.		Tin 4 x 2,5 kg	To taste
19VCG0029	MELA E CANNELLA		Rich in apple pieces. Ideal to be paired with Pasta Biscokrem.		Tin 4 x 3 kg	To taste
19VCG0035	MARRONI		Rich in pieces.		Lat. 4 x 3 kg	To taste
19VCG0056	NOCCIOLA KROK		Hazelnut flavoured crunchy souce rich in wafers. Perfect to be pair with Panera Genovese or Polpa di Cocco.	Nuts, milk.	Tin 4 x 2,5 kg	To taste
19VCG0047	ORONERO		Suitable to be pair with Orobianco to create a Gelato that reminds the famous OREO cookie.	Nuts, soy, milk.	Tin 4 x 3 kg	To taste
19VCG0020	PERA		Minimum fruit content of 45%. Ideal to decorate Gelato, semifreddo and single portions.		Tin 4 x 3 kg	To taste
19VCG0051	PISTACCHIO KROK		Pistachio flavoured crunchy sauce rich in pistachio pieces.	Nuts, soy, milk.	Tin 4 x 2,5 kg	To taste
19VCG0037	VARIEGATO CHIA		Tropical-flavoured with Chia seeds, completely vegetable.		Tin 4 x 3 kg	To taste
19VCG0077	VARIEGATO MOKKA GREZZO		Cocoa-hazelnut flavour with coffee notes, enriched with microencapsulated sugar, almond grains and a pinch of salt. Without added dairies.	Nuts	Lat. 4 x 3	To taste
19VCG0078	VARIEGATO OMEGA-3 NUT MIX		Mix of nuts (contains walnut, hazelnut, almond) and a source of Omega-3.	Milk, nuts, soy	Lat. 4 x 3	To taste
19VCG0049	ZUCCHERO DI CANNA MICROINCAPSULATO		Brown sugar, encapsulated in cocoa butter, ideal to decorate Pane, burro e...		Bag 24 x 0,5 kg	To taste





# YOGURT

Powder products for yogurt Gelato and frozen yogurt, to be used both in batch freezer and cold cream machines.



VEGAN OK



HALAL



DAIRY FREE



Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
Yogurt						
21SBS0142 •	YOFREE S.A.		Complete product to make yogurt Gelato using fresh whole or skim yogurt only. Free of added flavours, sugars, and fats.	Milk derivatives	Bag 10 x 2 kg	330
21SBS0188	YOMEGA3		Powdered mix with natural yogurt flavour, low-calories and source of Omega 3.	Milk derivatives	Bag 10 x 2 kg	One 2 kg bag + 4.7 kg yogurt
21SBS0180 •	YOMILK		Complete product to be used with milk to create soft yogurt-flavoured Gelato.	Milk derivatives	Bag 10 x 2 kg	280
13PGC0065	YOPLÀ 50		Yogurt paste to be used with white base. 28% of fresh yogurt content, free of hydrogenated fats.	Milk derivatives	Tin 4 X KG 3	50
21SBS0084	YOVITAL C2 S.A.		To be combined with sugar or fructose and used with fresh whole or skim yogurt. Non-flavoured product.	Milk derivatives	Bag 3 x 5 kg	90-110
21SBS0069 •	YOVITALITY F 22/24		Complete product to be used with yogurt to make yogurt Gelato without added sucrose, sweetened with fructose only. The final product will contain 75% to 80% of fresh yogurt, rich in live cultures, with very low lactose content. Flavoured version.	Milk derivatives	Bag 10 x 2 kg	280-320
21SBS0078	YOVITALITY F 22/24 S.A.		Complete product to be used with yogurt to make yogurt Gelato without added sucrose, sweetened with fructose only. The final product will contain 75% to 80% of fresh yogurt, rich in live cultures, with very low lactose content. Non-flavoured version.	Milk derivatives	Bag 10 x 2 kg	250-370
21SBS0087	YOVITALITY GRECO		Complete product to be used directly with yogurt to create greek yogurt Gelato, without added sucrose, sweetened with fructose only. The final products will contain 75% of fresh yogurt, rich in live cultures, with very low lactose content.	Milk derivatives	Bag 10 x 2 kg	330
21SBS0092	YOVITALITY Z 20/27		Complete product to be used with yogurt to make yogurt Gelato with sugar. Flavoured version. The final product will contain 75% to 80% of fresh yogurt, rich in live cultures, with very low lactose content.	Milk derivatives	Bag 10 x 2 kg	250-370
21SBS0094 •	YOVITALITY Z 20/27 S.A.		Complete product to be used with yogurt to make yogurt Gelato with sugar. Non-flavoured version. The final product will contain 75% to 80% of fresh yogurt, rich in live cultures, with very low lactose content.	Milk derivatives	Bag 20 x 1 kg	250-370





# CHOCOLATE

Balanced powder mixes to get delicious chocolate Gelato in all its variations: dark, milk, without milk derivatives, sweetened with fructose, with cocoa beans, cocoa mass or without added sugar.








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Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
<b>Chocolate</b>						
21SBS0010 •	ALVEMORO Z		Complete product with dark chocolate flavour, free of milk and milk derivatives, with a mix of dark cocoa powders.		Bag 4 x 6 kg	670
11BGL0051	BROWN SOFT		Complete product to make chocolate flavour soft Gelato.	Milk, soy	Bag 10 x 2 kg	300
24PCC0012	CIOBON LAIT		Complete preparation for milk chocolate flavour hot drink.	Milk derivatives.	Bag 10 x 1,2 kg	1 bag + 2.8 lt water or milk
24PCC0010	CIOBON NOIR		Complete preparation for dark chocolate flavour hot drink.	Milk derivatives.	Bag 10 x 1,2 kg	1 bag + 2.8 lt water or milk
24PCC0018	CIOBON NOIR VEG		Complete preparation for dark chocolate flavour hot drink, completely vegetable.	Soy	Bag 10 x 1,2 kg	1 bag + 2.8 lt water or milk
21SBS0029	CIOCOLAT LAIT Z		Complete product for milk chocolate flavour Gelato.	Soy, milk	Bag 10 x 2 kg	1 bag + 3 lt boiling water
21SBS0031 •	CIOCOLAT NOIR Z®		Mix of different kind of chocolate and cocoa to make dark «bitter» chocolate flavour Gelato.	Milk derivatives	Bag 10 x 1,92 kg	1 bag + 2.08 lt boiling water
21SBS0182	CIOCCOLATONE		Complete product to make dark chocolate flavour Gelato. It contains cocoa mass, cocoa, and dark chocolate, free of milk and milk derivatives.		Bag 10 x 1,89 kg	1 bag + 2.61 lt boiling water
21SBS0050 •	MORO CIOCOLAT NOIR F		Complete product to make dark «bitter» chocolate flavour Gelato, sweetened with fructose only.	Milk derivatives	Bag 10 x 1,8 kg	1 bag + 2.2 lt boiling water
21SBS0185 •	MORO GREZZO		Complete powder product to be used with water to make to make intense chocolate flavour sorbets, with cocoa beans.		Bag 10 x 2 kg	1 bag + 3 lt boiling water
21SBS0162	MORO PURO		Dark chocolate flavour. Very versatile product offering multiple benefits: low dosage, free of milk and derivatives, with natural emulsifiers only. Customizable by adding any type of covering or dark chocolate, including single-origin.		Bag 12 x 1.52 kg	1 bag + 2.52 lt boiling water
21SBS0183 •	NOIR ZERO		Complete product to make dark chocolate flavour Gelato, without added sugars, containing cocoa mass, and completely vegetable.		Bag 10 x 2 kg	1 bag + 3.26 lt boiling water
21SBS0186 •	SUPER GIANDUIA		Born from an unexpected idea, perfect to produce gianduia flavour very easily. It can be prepared both with water or milk.	Milk derivatives	Bag 10 x 2 kg	1 bag + 3 lt boiling water





# TOPPING







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Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
Topping						
18TOP0026	AMARENA		Topping without added sugar; all sugar content comes from fruit. Thanks to its flavour and structure it is ideal to decorate cups, Gelato, in particularly with fiordilatte, vanilla and yogurt flavours.		Bott. 14 x 1kg	To taste
18TOP0030	CACAO		Topping without added sugar. Thanks to its dark flavour and its structure, it is ideal to decorate cups, Gelato, in particularly with fiordilatte, vanilla and yogurt flavours.		Bott. 14 x 1kg	To taste



Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
18TOP0029	CAMEL		Topping without added sugar. Thanks to its flavour and its structure, it is ideal to decorate cups, Gelato, in particularly with fiordilatte, vanilla and yogurt flavours.		Bott. 14 x 1kg	To taste
18TOP0025	FRAGOLA		Topping without added sugar; all sugar content comes from fruit. Thanks to its flavour and structure it is ideal to decorate cups, Gelato, in particularly with fiordilatte, vanilla and yogurt flavours.		Bott. 14 x 1kg	To taste
18TOP0028	FRUTTI DI BOSCO		Topping without added sugar; all sugar content comes from fruit. Thanks to its flavour and structure it is ideal to decorate cups, Gelato, in particularly with fiordilatte, vanilla and yogurt flavours		Bott. 14 x 1kg	To taste
18TOP0027	MANGO		Topping without added sugar; all sugar content comes from fruit. Thanks to its flavour and structure it is ideal to decorate cups, Gelato, in particularly with fiordilatte, vanilla and yogurt flavours		Bott. 14 x 1kg	To taste






# SLUSH



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-  HALAL
-  DAIRY FREE

Liquid preparations, to be used with fresh or frozen fruit, vegetables, soft drinks, juices etc. Unique feature: “self-freezing”, which does not require the use of traditional machinery. It can be frozen in a blast chiller or freezer.

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
<b>Slushes</b>						
17SSG0017	GRANIFAST Z		Neutral mix of reducing sugars to make slush in various flavors. Sweetened with sucrose.		Tank 2 x 7 kg	200-330 / lt mix
17SSG0021	GRANIFAST ZERO		Syrup made from a balanced and stabilized mixture of polyols and fibers to be used for slush without added sugars in various fruit flavors and slush with pure vegetable pastes.		Bucket 2 x 6 kg	250 / lt mix
17SSG0004	GRANIFRUTTA		Neutral mix of reducing sugars for slush in various flavors. Free of added sucrose, sweetened with fructose.		Tank 2 x 7 kg	200-330 / lt mix
17SSG0006	GRANIMENTA		Mix of reducing sugars for mint-flavoured slush. Free of added sucrose, sweetened with fructose.		Tank 2 x 7 kg	200-330

# PASTRY



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Solutions for the preparation of semifreddo and desserts.

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
<b>Pastry</b>						
16SPS0032 •	ALVEPAN		Cream flavour. Product to be whipped in a planetary mixer with water to create a completely vegetable semifreddo. Can be customized with flavours used in Gelato production.	Soy	Bag 10 x 2 kg	670-820
16SPS0039 •	AMARENA GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 25°/35°C.		Tin 4 x 3 kg	To taste
16SPS0058 •	ARANCIA/VANIGLIA GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 25°/35°C.		Tin 4 x 3 kg	To taste
16SPS0057	BAGNA ANALCOLICA AI FRUTTI ROSSI		Red fruits flavour.		Bottle 9 x 1,5 kg	490
16SPS0001	BAGNA ANALCOLICA CAFFÈ		Coffee flavour.		Bottle 9 x 1,5 kg	490
16SPS0002	BAGNA ANALCOLICA VANIGLIA		Vanilla flavour.		Bottle 9 x 1,5 kg	490
16SPS0049 •	BISCOTORTA		With butter and cocoa.	Nuts, soy, milk	Bag 12 x 1 kg	Q.B.
16SPS0009	BONCAKES LATTE		Neutral milk-flavoured paste to be whipped with 35%-38% of cream. It contains fresh milk, sweetened with fructose. It can be customized with flavours used in Gelato production.	Milk derivatives	Jar 9 x 0,6 kg	125-330
16SPS0036 •	CARAMELLO GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 25°/35°C.		Tin 4 x 3 kg	To taste
16SPS0037 •	CIOCCOBIANCO GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 30°/40°C.	Milk derivatives	Tin 4 x 3 kg	To taste
16SPS0033 •	CIOCCOLATO GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 30°/40°C.	Milk derivatives	Tin 4 x 3 kg	To taste
16SPS0048 •	GLASSA CRYSTAL		Excellent shine even at -20°C. Usage temperature 25°/35°C. Neutral and transparent product.		Tin 4 x 3 kg	To taste
16SPS0034 •	FRAGOLA GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 25°/35°C.		Tin 4 x 3 kg	To taste
16SPS0040 •	LAMPONE GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 25°/35°C.		Tin 4 x 3 kg	To taste
16SPS0059 •	LIMONE & YUZU GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 25°/35°C.		Tin 4 x 3 kg	To taste
16SPS0047 •	MANGO GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 25°/35°C.		Tin 4 x 3 kg	To taste
16SPS0060	PISTACCHIO GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 25°/35°C.	Nuts	Tin 4 x 3 kg	To taste
16SPS0054 •	SEMICAKES		To be used with cream only to create semifreddos that can be stored at both negative and positive temperatures (max 2 days).	Milk derivatives	Bag 10 x 2 kg	250
41PFC0034	SQUISITA CIOKBIANCO		Soft cream with white chocolate flavour.	Milk derivatives	Tin 4 x 2,5 kg	To taste
41PFC0113	SQUISITA EXTRA FONDENTE		Soft cream with bitter cocoa flavour.	Nuts, milk	Tin 4 x 2,5 kg	To taste
41PFC0042 •	SQUISITA PISTACCHIO		Soft cream with pistachio flavour.	Nuts, milk	Tin 4 x 2,5 kg	To taste
41PFC0164	SQUISITOSA		Spreadable cream with cocoa and hazelnut flavour.	Nuts, milk	Tin 4 x 2,5 kg	To taste
16SPS0051 •	TORTA VEG		Vanilla flavour. Completely plant-based.	Soy	Bag 12 x 1 kg	To taste





# NEUTRALS AND SUPPLEMENTS

Products for the preparations in Gelato and pastry.



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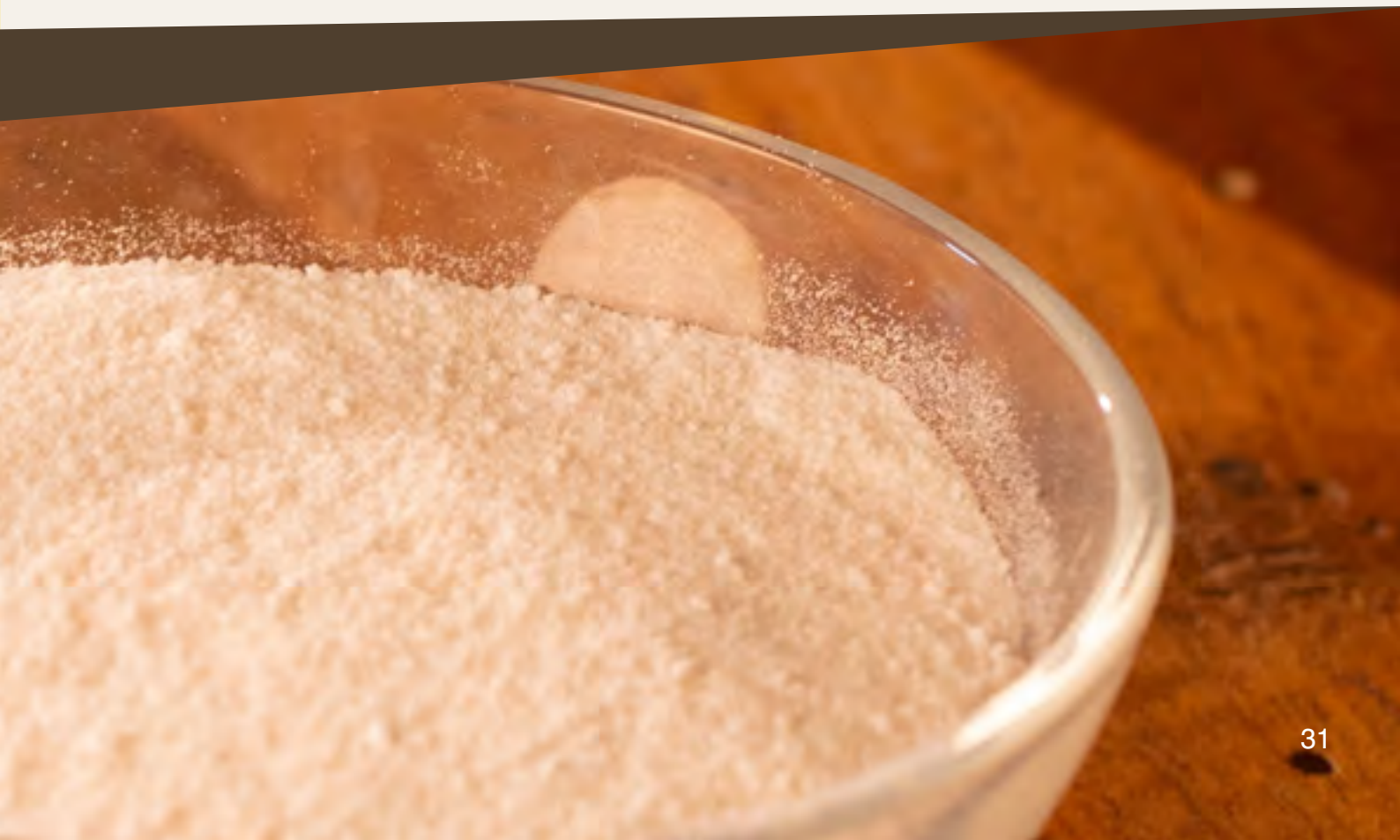


DAIRY FREE

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
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## Neutrals and supplements

15NSE0001	ALVECITROS		Citric solution.		Crt. kg 10,8 Bottle kg 1,2	To taste
15NSE0007	ALVEMONOS		Neutral for cream Gelato		Bag 18 x 1	5
15NSE0035	AROMA PANNA		Liquid cream flavour.		Bottle 9 x 1,2 kg	10-15
15NSE0036	AROMA VANIGLIA		Liquid vanilla flavour.		Bottle 9 x 1,2 kg	10-15
14PGF0031	CREMAROMA ALBI-COCCA		Apricot-flavoured liquid flavouring.		Bottle 9 x 1,2 kg	30-40
14PGF0030	CREMAROMA ARANCIA		Liquid orange flavouring.		Bottle 9 x 1,2 kg	30-40
12BGF0012	FRUTTO AL 42		Product based on food additives, suitable for mixtures of water-based Gelato with the addition of fruit or juices.		Bag 10 x 2 kg	5-10
12BGF0010	FRUTTABELLA		Antioxidant for fresh fruit.		Bottle 9 x 1,5 kg	90
16SPS0023	GELLINA		Fresh fruit polish.		Bag 9 x 1,5 kg	To taste
15NSE0022	INTEGRALVE		Supplement for cream Gelato bases.	Dairy	Bag 14 x 1kg	20-30
16SPS0050	JELLY MIX		Gelling powder product for Gelato and Pastry.		Bag 24 x 0,5 kg	15-25
14PGF0019	LIMONISSIMO		Natural lemon flavouring.		Bottle 9 x 1,5 kg	To taste
15NSE0024	NEUTROCREM		Neutral for cream Gelato.	Dairy	Bag 16 x 1 kg	10
15NSE0031 •	SUCROGEL N.2		Mix of reducing sugars.		Bag 4 x 5 kg	30-50





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— INGREDIENTS —




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Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
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Neuters and supplements

15NSE0001	ALVECITROS		Citric solution.		Crt. kg 10,8 Bottle kg 1,2	To taste
15NSE0007	ALVEMONOS		Neutral for Cream gelato.		Bag 18 x 1	5
15NSE0035	AROMA PANNA		Liquid cream flavor.		Bottle 9 x 1,2 kg	10-15
15NSE0036	AROMA VANIGLIA		Liquid vanilla flavor.		Bottle 9 x 1,2 kg	10-15
14PGF0031	CREMAROMA ALBI-COCCA		Apricot-flavored liquid flavoring.		Bottle 9 x 1,2 kg	30-40
14PGF0030	CREMAROMA ARANCIA		Liquid flavoring with orange flavor.		Bottle 9 x 1,2 kg	30-40
12BGF0012	FRUTTO AL 42		Product based on food additives, suitable for mixtures of water-based gelato with the addition of fruit or juices.		Bag 10 x 2 kg	5-10
12BGF0010	FRUTTABELLA		Antioxidant for fresh fruit.		Bottle 9 x 1,5 kg	90
16SPS0023	GELLINA		Fresh fruit polish.		Bag 9 x 1,5 kg	To taste
15NSE0022	INTEGRALVE		Supplement for cream gelato bases.	Dairy	Bag 14 x 1kg	20-30
16SPS0050	JELLY MIX		Gelatinizing powder product for Gelato and Pastry.		Bag 24 x 0,5 kg	15-25
14PGF0019	LIMONISSIMO		Natural lemon flavoring.		Bottle 9 x 1,5 kg	To taste
15NSE0024	NEUTROCREM		Vegan base, to be used with vegetable pastes such as hazelnut, neutral for Cream Gelato.	Dairy	Bag 16 x 1 kg	10
15NSE0031 •	SUCROGEL N.2		Mix of reducing sugars.		Bag 4 x 5 kg	30-50

