



**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 nutritional information 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 corporate DNA.

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



VEGAN OK



HALAL



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.<br>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 with natural flavours only. It's rich and it makes Gelato scoopable and creamy.   | Dairy     | Bag 10 x 2 kg   | 130       |
| 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



VEGAN OK



HALAL



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).  |           | Bucket 2 x 6 kg | 490-540   |
| 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).   |           | Bucket 2 x 6 kg | 370- 490  |
| 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   | 250-490   |
| 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



VEGAN OK



HALAL



DAIRY FREE

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.<br>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 produce any kind of alcholic Gelato and sorbet (wine, liquor or cocktail).  |           | Bucket 2 x 6 kg | 490-780    |
| 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            | FIORDISOIA          |                 | 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 |                 | Rice base product 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.   | Soy       | Bag 10 x 2 kg   | 490        |
| 21SBS0157            | VEGAN NOIR ENERGY   |                 | Rice and soy base with dark chocolate flavour, completely vegetable, without milk derivatives, enriched with Ginseng and Guarana.  | Soy       | Bag 10 x 2 kg   | 490        |










# CREAM COMPLETE PRODUCTS




-  VEGAN OK
-  HALAL
-  DAIRY FREE

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                    |
|  21SBS018 | BRUNO GREZZO |  | Semi-finished product with 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 powder or paste for fruit Gelato and sorbet

| Code | Product | Characteristics | Description | Allergens | Pack/kg | Dose g/lt |
|------|---------|-----------------|-------------|-----------|---------|-----------|
|------|---------|-----------------|-------------|-----------|---------|-----------|

## 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  | 1 bag + 4 lt boiling water                                   |
| 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 1,8 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 + 2.5 lt water (sorbet) 1 jar + 3.65 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        |  | Complete product in powder with tropical flavour and Chia seeds.                         |  | Bag 10 x 2 kg  | 1 bag + 3 lt boiling water                                   |





# FRUIT

Product to create fruit sorbets.



-  VEGAN OK
-  HALAL
-  DAIRY FREE

| 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.



VEGAN OK











HALAL



DAIRY FREE

| 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 |   | Sicilia citrus fruit 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 Zuccherate 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    |
| 13PGC0023             | MARON GLACÉ                  |   | Maron glacé flavour.   |                               | Tin 4 x 3      | 100       |
| 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       |



| Code        | Product                     | Characteristics   | Description  | Allergens   | Pack/kg        | Dose g/lt |
|-------------|-----------------------------|---|--|-------------|----------------|-----------|
| 13PGC0044   | PISTACCHIO 100% TOP         |   | 100% Sicily Pistachio.   | Nuts        | Tin 4 x 2,5 kg | 80-100    |
| 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.   |             | Jar 8 x 1,5 kg | 50        |
| 13PGC0054   | ZABAGLIONE                  |   | Zabaglione flavoured.  | Dairy, eggs | 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.  | Peanuts, soy.                  | 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 CARAMELLATI                  |    | 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.   | Nuts, milk, soy.               | 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, soy.               | 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.  | Peanuts, soy.                  | 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, soy                      | 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.



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| 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 | 430       |
| 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 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 | 280-320   |
| 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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HALAL



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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.   | 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, nuts | Bag 10 x 2 kg    | 1 bag + 3 lt boiling water    |





# TOPPING



 VEGAN OK

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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/lit |
|------------|-----------------|-----------------|---|-----------|----------------|------------|
| 18TOP0029• | CARAMEL         | V               | 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         | V               | 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 | V               | 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           | V               | 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



- VEGAN OK
- 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    | V               | 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 | V               | 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    | V               | 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     | V               | Mix of reducing sugars for mint-flavoured slush. Free of added sucrose, sweetened with fructose.   |           | Tank 2 x 7 kg   | 200-330          |

# PASTRY



VEGAN OK



HALAL



DAIRY FREE

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).   |                  | 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             | Tin 4 x 2,5 kg    | To taste  |
| 41PFC0042 •   | SQUISITA PISTACCHIO              |                 | Soft cream with pistachio flavour.   | Nuts             | Tin 4 x 2,5 kg    | To taste  |
| 41PFC0164     | SQUISITOSA                       |                 | Spreadable cream with cocoa and hazelnut flavour.  | Nuts, milk       | Bucket 2 x 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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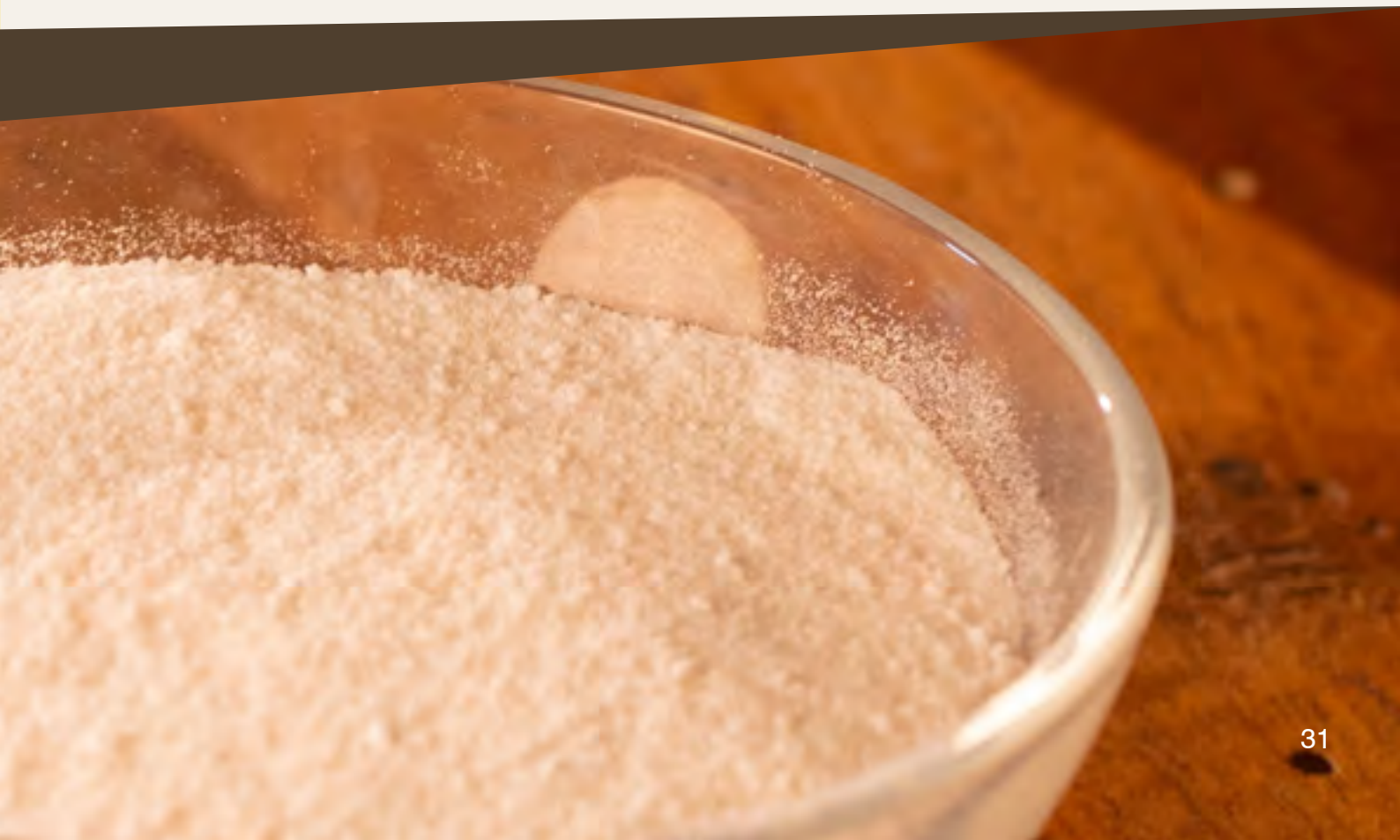


DAIRY FREE

| Code | Product | Characteristics | Description | Allergens | Pack/kg | Dose g/lt |
|------|---------|-----------------|-------------|-----------|---------|-----------|
|------|---------|-----------------|-------------|-----------|---------|-----------|

## Neutrals and supplements

|             |                      |   |  |       |                   |          |
|-------------|----------------------|---|--|-------|-------------------|----------|
| 15NSE0001   | ALVECITRO            |   | Citric solution.   |       | Bottle 9 x 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.  |       | Bottle 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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**ALVENA**

**DISARONNO®**  
— INGREDIENTS —




A



| Code | Product | Characteristics | Description | Allergens | Pack/kg | Dose g/lt |
|------|---------|-----------------|-------------|-----------|---------|-----------|
|------|---------|-----------------|-------------|-----------|---------|-----------|

### Neuters and supplements

|             |                      |   |  |       |                               |          |
|-------------|----------------------|---|--|-------|-------------------------------|----------|
| 15NSE0001   | ALVECITROS           |   | Citric solution.   |       | Crt. kg 10,8<br>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    |

