

Catalogue 2026



Chiaravalle
PASTICCERIA

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Chiaravalle

PASTICCERIA





Since 1970, **Chiaravalle** has been synonymous with Italian excellence in the world of professional pastry and gelato. As the first company to transform artisanal quality into consistent, reliable industrial production, we have successfully combined innovation, experience, and sensitivity to the needs of professionals.

Today, Chiaravalle stands as a unique benchmark in the industry, thanks to an unrivaled product range: sponge cakes, choux pastry, cookies, and sprinkles that meet every production requirement with the same care and consistent quality.

Each product is the result of a constant pursuit of balance between tradition and technology, offering versatile, high-performing solutions with an authentic taste.

Chiaravalle: the expertise that shapes the creativity of those who turn sweetness into art every day.





SPONGE CAKE

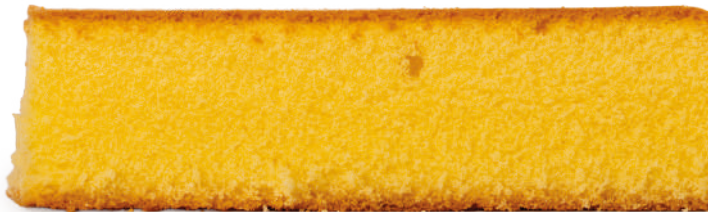
The Chiaravalle Sponge Cake line is designed to simplify professionals' work, offering soft, uniform bases that are always ready to use.

A range that reduces preparation time without compromising on taste, structure, or consistency.

Code 555011

SPONGE CAKE H40

40 mm thick sponge cake, non-rollable. The great Italian classic: soft and stable, perfect for layered cakes and display desserts. Guarantees a clean cut and flawless results.



Length	570 mm
Width	370 mm
Thickness	40 mm
Weight	700 g

Sales unit
Shelf life
Packs per carton
Palletization

Carton
6 months
3
EPAL 80X120 - 52 CRT/BL

Code 555014

SPONGE CAKE H13

Thin sponge cake, 13 mm thick, non-rollable. Soft, uniform, and easy to use for layered desserts, slices, and single portions. Consistent high quality and excellent absorbency.



Length	560 mm
Width	380 mm
Thickness	13 mm
Weight	520 g

Sales unit
Shelf life
Packs per carton
Palletization

Carton
8 months
3
EPAL 80X120 - 52 CRT/BL

Code 555015

COCOA SPONGE CAKE

Cocoa version of the 13 mm sponge cake, with an intense color and balanced flavor. Non-rollable, ideal for chocolate cakes and modern bases. Perfect balance of lightness and body.



Length	560 mm
Width	380 mm
Thickness	13 mm
Weight	520 g

Sales unit
Shelf life
Packs per carton
Palletization

Carton
6 months
3
EPAL 80X120 - 52 CRT/BL

Code 555018

SPONGE CAKE
GLUTEN FREE

Gluten-free sponge cake, 13 mm thick, non-rollable. Soft, uniform, and naturally flavored, for inclusive desserts without compromising Chiaravalle quality.



Length	560 mm
Width	380 mm
Thickness	13 mm
Weight	650 g

Sales unit
Shelf life
Packs per carton
Palletization

Carton
5 months
6
EPAL 80X120 - 52 CRT/BL

Code 555019

COCOA SPONGE CAKE GLUTEN FREE

Gluten-free cocoa sponge cake, 13 mm thick, non-rollable. Soft, rich, and balanced, for indulgent recipes suitable for everyone.



Length	560 mm
Width	380 mm
Thickness	13 mm
Weight	680 g

Sales unit
Shelf life
Packs per carton
Palletization

Carton
5 months
6
EPAL 80X120 - 45 CRT/BL

Code 555012

DOBUS ROLL FLEXI

Rectangular sponge cake, 7 mm thick, extremely elastic. Rolls without cracking, maintaining softness and structure. Ideal for rolls, logs, and modern semifreddos.



Length	560 mm
Width	380 mm
Thickness	7 mm
Weight	380 g

Sales unit
Shelf life
Packs per carton
Palletization

Carton
6 months
12
EPAL 80X120 - 60 CRT/BL

Code 555013

DOBUS ROLL FLEXI COCOA

Cocoa version of Dobus Roll Flexi: same elasticity and workability, with rich flavor and color. Perfect for rolled desserts and dark inserts.



Length	560 mm
Width	380 mm
Thickness	7 mm
Weight	380 g

Sales unit
Shelf life
Packs per carton
Palletization

Carton
6 months
12
EPAL 80X120 - 60 CRT/BL

Code 555020

DOBUS ROLL

Rectangular sponge cake, 9 mm thick, slightly elastic and stable. Versatile base for cakes and desserts. Excellent absorbency and resistance even with creamy fillings.



Length	570 mm
Width	370 mm
Thickness	7 mm
Weight	370 g

Sales unit
Shelf life
Packs per carton
Palletization

Carton
6 months
14
EPAL 80X120 - 52 CRT/BL

Code 600180

RED VELVET CUBES

Soft Red Velvet sponge cubes with intense color. Ideal for decorations, inserts, or variegations that add an elegant, modern touch. Maintains structure and softness over time.

Length	15 mm
Width	15 mm
Thickness	15 mm
Weight	1 kg/sac.

Sales unit
Shelf life
Packs per carton
Palletization

Carton
6 months
4 bags/Crt
EPAL 80X120 - 52 CRT/BL



Code 600181

BROWNIE CUBES

Rich, indulgent Brownie sponge cubes. Perfect for adding authentic chocolate flavor to ice creams, semifreddos, and desserts. Excellent stability, uniform texture, and bold taste.

Length	15 mm
Width	15 mm
Thickness	15 mm
Weight	1 kg/sac.

Sales unit
Shelf life
Packs per carton
Palletization

Carton
6 months
4 bags/Crt
EPAL 80X120 - 52 CRT/BL





CHOUX PASTRY

A selection of empty choux shells, light and uniform, perfect for any sweet or savory filling.

Chiaravalle choux pastries combine lightness and structure, ensuring strength, crispness, and consistent professional results in every preparation.

Code 515100

SAINT HONORÉ CHOUX 35

35 mm choux pastry, classic Saint Honoré shape. Perfectly uniform, light, and ready to fill. Excellent stability and even golden color.



Diameter	35 mm
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Pack
Packs per carton
Unit of measure
Palletization
Shelf life

250 g bag
6
Kg
EPAL 80x120 - 35 CRT/BL
15 month

Code 515101

PROFITEROLE CHOUX 45

45 mm choux pastry, ideal for profiteroles and single portions. Compact structure and perfect hollow interior for precise, clean filling.



Diameter	45 mm
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Pack
Packs per carton
Unit of measure
Palletization
Shelf life

250 g bag
6
Kg
EPAL 80x120 - 35 CRT/BL
15 month

Code 515102

ECLAIR 7CM

Classic éclair shell, 7 cm long. Light, uniform, and perfectly shaped for refined fillings. Excellent resistance and professional finish.



Diameter	7 mm
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Pack
Packs per carton
Unit of measure
Palletization
Shelf life

250 g bag
6
Kg
EPAL 80x120 - 35 CRT/BL
15 month



ICE CREAM COOKIES

The ice cream cookie is a timeless classic, but with Chiaravalle it becomes a premium experience.

Consistent crunch, balanced flavor, and perfect resistance to cold: the ideal partner to enhance the creaminess of artisanal gelato.

Code 602005

BISGEL

Cocoa cookie, 46×86 mm, compact and fragrant. Perfect resistance in contact with gelato and excellent crunch over time.

Length	85,7 mm
Width	45,5 mm
Diameter	-
Thickness	5,5 mm
Weight	11,5 g

Kg per carton
Pieces per carton
Palletization
Shelf life

4,8
Approx. 410
EPAL 80x120 - 42 CRT/BL
18 month



Code 602405

CIOCCOGEL CO

Round cookie with chocolate chips, Ø78 mm. Perfect balance of crispness and flavor for superior artisanal gelato.

Length	-
Width	-
Diameter	78 Ø
Thickness	8 mm
Weight	18,5 g

Kg per carton
Pieces per carton
Palletization
Shelf life

2,9
Approx. 150
EPAL 80x120 - 42 CRT/BL
12 month



Code 602975

COLOMBINA CACAO

Cocoa cookie, 55×60 mm, with intense flavor and crumbly texture. Versatile and resistant, ideal for gelato and sweet snacks.

Length	60 mm
Width	55 mm
Diameter	-
Thickness	5,1 mm
Weight	8 g

Kg per carton
Pieces per carton
Palletization
Shelf life

5,2
Approx. 650
EPAL 80x120 - 42 CRT/BL
12 month



Code 601806

BIKINI CO

Cocoa cookie, 43×49 mm, perfectly balanced between taste and structure. Excellent resistance to moisture and consistent crunch.

Length	49 mm
Width	43 mm
Diameter	-
Thickness	5,4 mm
Weight	7,5 g

Kg per carton
Pieces per carton
Palletization
Shelf life

6,4
Approx. 850
EPAL 80x120 - 42 CRT/BL
12 month



Code 602234

TONDO NERO

Round dark cookie, Ø66 mm, with bold flavor and elegant appearance. Perfect for creating visual and taste contrasts in frozen desserts.

Length	-
Width	-
Diameter	66 Ø
Thickness	6,2 mm
Weight	12,5 g

Kg per carton
Pieces per carton
Palletization
Shelf life

5,9
Approx. 470
EPAL 80x120 - 42 CRT/BL
18 month



Code 602651

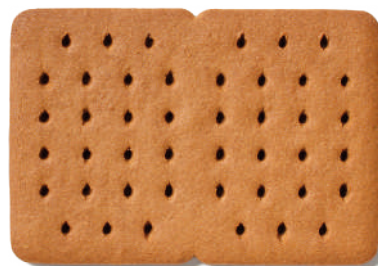
MAXIGEL

Cocoa cookie, 68×99 mm, maxi size for original creations. Robust structure and intense flavor for premium gelato and gourmet proposals.

Length	99 mm
Width	68 mm
Diameter	-
Thickness	5,2 mm
Weight	19 g

Kg per carton
Pieces per carton
Palletization
Shelf life

4
Approx. 210
EPAL 80x120 - 42 CRT/BL
18 month



Code 602401

MINI CIOCCOGEL CO

Round cookie with chocolate chips, Ø60 mm.
Crunchy, fragrant, and perfect for mini gelato or
single-portion snacks.

Length	-
Width	-
Diameter	60 Ø
Thickness	7,5 mm
Weight	12,5 g

Kg per carton	5
Pieces per carton	Approx. 400
Palletization	EPAL 80x120 - 42 CRT/BL
Shelf life	12 month









CRUMBLE & SPRINKLES

A complete range of crumbles and sprinkles designed to deliver flavor, texture, and versatility in pastry and gelato. Reliable, creative products that guarantee crunchiness, balance, and consistent performance in every preparation.

Code 710012

COCONUT CRUMBLE

Coconut crumble with a round, tropical flavor. Adds crunch and an exotic touch to desserts, gelato, and single portions. Perfect for fresh, modern creations.

Shelf life 18 month

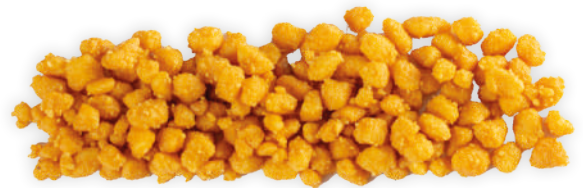


Code 710013

PASSION FRUIT CRUMBLE

Passion fruit crumble, intense and aromatic. Ideal for adding vibrancy and balanced acidity to spoon desserts and summer recipes.

Shelf life 18 month



Code 710014

MANGO CRUMBLE

Sweet, fragrant mango crumble. Adds color and an exotic fruity note to semifreddos, mousses, and artisanal gelato.

Shelf life 18 month



Code 710015

ROSE CRUMBLE

Delicate, floral rose crumble. For elegant, refined creations with a unique and persistent aromatic profile.

Shelf life 18 month



Code 710016

MATCHA CRUMBLE

Matcha tea crumble with a sophisticated, herbal taste. Perfect for fusion desserts and pairings with white chocolate or red fruits.

Shelf life 18 month



Code 710017

AFTER EIGHT CRUMBLE

After Eight crumble with mint and dark chocolate. A fresh, indulgent contrast for spoon desserts, gelato, and crunchy inserts.

Shelf life 18 month



Code 710018

STRUDEL CRUMBLE

Strudel crumble inspired by the classic South Tyrolean dessert. Notes of apple and cinnamon for a warm, traditional taste.

Shelf life 18 month



Code 710019

TIRAMISÙ CRUMBLE

Tiramisù crumble with hints of coffee and mascarpone. Ideal for reinterpreting the great Italian classic in a modern way.

Shelf life 18 month



Code 710020

SACHER CRUMBLE

Rich, chocolatey Sacher crumble with a touch of apricot. Perfect for intense desserts and gourmet layering.

Shelf life 18 month



Code 710021

AMARENA CRUMBLE

Amarena cherry crumble with a bold, fruity flavor. Adds color and vibrancy to gelato, semifreddos, and single portions.

Shelf life 18 month



Code 710024

SALTED PISTACHIO CRUMBLE

Crunchy, savory salted pistachio crumble. For contemporary creations and surprising flavor contrasts.

Shelf life 18 month



Code 710022

RUM CRUMBLE

Rum crumble, aromatic and enveloping. Ideal for adult desserts, crunchy inserts, and pairings with dark chocolate.

Shelf life 18 month



Code 710023

GIN CRUMBLE

Gin crumble, fresh and botanical. Perfect for innovative desserts and pairings with citrus or berries.

Shelf life 18 month



Code 710003

RED FRUITS CRUMBLE GF

Adds color and flavor to cold pastry and gelato preparations thanks to a gluten-free dough with dehydrated red fruits (strawberry, blackberry, raspberry, blueberry, blackcurrant). Its fruity, slightly tangy note makes it ideal for fruit semifreddos, yogurt, and cheese gelato.

Shelf life 18 month

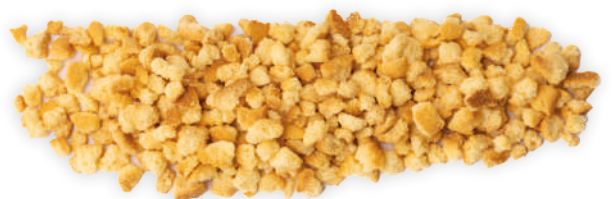


Code 710004

WHOLEMEAL COOKIE CRUMBLE GF

Made from ground wholemeal cookies, rich in rice flour, bran, and butter. Perfect for cheesecake semifreddos and gelato (also with Cheesecake Variiegato) and pairs well with chocolate, zabaglione, and cream flavors.

Shelf life 18 month



Code 710005

AMARETTO & COCOA CRUMBLE

Made from ground and sifted amaretti, enriched with cocoa nibs. Ideal for chocolate, zabaglione, amaretto, and peach semifreddos, and pairs perfectly with Paso Doble Variegato.



Shelf life 18 month

Code 710006

BUTTER COOKIE CRUMBLE

Ready-to-use product with the fragrance and flavor of classic butter cookies, prepared for easy application in semifreddos and gelato.



Shelf life 18 month

Code 710007

BUTTER CRUMBLE GF

Delicate butter aroma and sweet, typical taste. Perfect for decorating and enriching desserts, gelato, and baked goods, ensuring crunch and flavor in every recipe.



Shelf life 18 month

Code 710008

COCOA CRUMBLE GF

Versatile product with a delicious cocoa cookie flavor, ready for multiple cold pastry and gelato applications. Ideal for cake bases and single-portion foundations. Gluten-free.

Shelf life 18 month



Code 710009

KOOKIE CARAMEL CRUMBLE

Famous Belgian caramel cookies processed for quick and easy preparation of cake and single-portion bases.

Shelf life 18 month



Code 710010

COFFEE CRUMBLE

Ground coffee cookie crumble for semifreddos and for filling and decorating gelato.

Shelf life 18 month



Code 710011

LEMON CRUMBLE GF

Gluten-free lemon cookie crumble, obtained by grinding lemon cookies. Perfect for cake bases or single portions and for filling and decorating gelato and semifreddos.

Shelf life 18 month



Code 8793

KOOKIE & CARAMEL SPRINKLES

Irregular-sized sprinkles made from crushed original Belgian caramel cookies.

Shelf life 18 month



Code 8800

KOOKIE & CREAM SPRINKLES

Dark cocoa cookies in irregular pieces (1–2.5 cm), ideal for decorating Kookie & Cream flavored gelato.

Shelf life 18 month



Code 8788

KOOKIE FREE SPRINKLES

Crunchy classic shortbread sprinkles. Size 1–2 mm. Certified gluten-free.

Shelf life 18 month



Code 600151

CLASSIC COOKIE SPRINKLES

Ground cocoa cookie, 2-5 mm grain. Crunchy and fragrant, perfect as a topping or insert in gelato and semifreddos.

Pack	1 kg
Grain	2-5 mm
Pack per carton	6 bags/CRT
Palletization	EPAL 80x120 - 30 CRT/BL
Shelf life	18 mesi



Code 600150

LIGHT COOKIE SPRINKLES

Ground light cookie, 2-5 mm grain, with a neutral, versatile flavor. Excellent for toppings and layering.

Pack	1 kg
Grain	2-5 mm
Pack per carton	6 bags/CRT
Palletization	EPAL 80x120 - 30 CRT/BL
Shelf life	18 mesi



Code 600152

DARK COOKIE SPRINKLES

Ground dark cookie, 2-5 mm grain, to add crunch and color to desserts. Perfect for pairing with creams and gelato.

Pack	1 kg
Grain	2-5 mm
Pack per carton	6 bags/CRT
Palletization	EPAL 80x120 - 30 CRT/BL
Shelf life	18 mesi







MIX BAKERY

Chiaravalle Mix Bakery products are designed for those who love creating with their own hands but want the guarantee of flawless results. Balanced, consistent, and intuitive blends to express your pastry art at its best.

Code 8021

CRUNCHY BASE MIX

Balanced blend for golden, stable crunch layers. Easy to work with, ensuring consistent texture and performance.

Features
Packaging
Dosage (g/L):

Gluten Free
5x1 kg
250 + 125 dried fruit

Code 8022

SPONGE CAKE & ROLL MIX

Complete mix for soft, uniform sponge cakes and rolls. Optimal rise and perfect stability.

Features
Packaging
Dosage (g/L):

Gluten Free
5x1 kg
250 + 6 whole eggs

Code 8024

SHORTCRUST & COOKIE MIX

Balanced base for crumbly shortcrust and golden cookies. Excellent workability and consistent texture.

Features
Packaging

Gluten Free
5x1 kg

Code 8026

WAFFLE & CRÊPE MIX

Ready-to-use mix for waffles and crêpes with full flavor and light texture. Easy to dose, ideal for uniform results every time.

Features
Packaging

Gluten Free
5x1 kg

Code 8023

MUFFIN & CUPCAKE MIX

Balanced blend for soft, moist, and fragrant muffins and cupcakes. Excellent oven rise and long-lasting freshness.

Features
Packaging
Dosage (g/L):

Gluten Free
5x1 kg
250 + 75 seed oil + 3 whole eggs



Chiaravalle

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