

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.



<b>Length</b>	<b>570 mm</b>
<b>Width</b>	<b>370 mm</b>
<b>Thickness</b>	<b>40 mm</b>
<b>Weight</b>	<b>1700 g</b>

**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.



<b>Length</b>	<b>560 mm</b>
<b>Width</b>	<b>380 mm</b>
<b>Thickness</b>	<b>13 mm</b>
<b>Weight</b>	<b>520 g</b>

**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/bag

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/bag.

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 months

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 months

Code 515102

## ECLAIR 7 CM

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



Diameter	70 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 months



# 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 months**

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 months**

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 months**

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 months**



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 months**



Code 602651

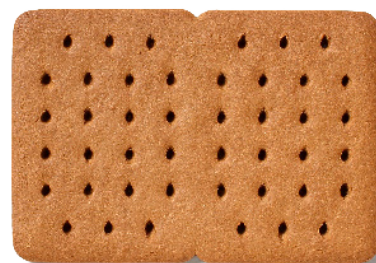
## MAXIGEL

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 months**



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 months**









# 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 GLUTEN FREE

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

<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>

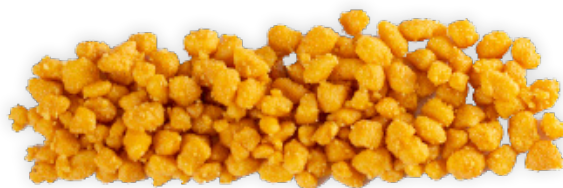


Code 710013

## PASSION FRUIT CRUMBLE GLUTEN FREE

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

<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>



Code 710014

## MANGO CRUMBLE GLUTEN FREE

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

<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>



Code 710015

## ROSE CRUMBLE GLUTEN FREE

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

<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>



Code 710016

## MATCHA CRUMBLE GLUTEN FREE

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

<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>



Code 710017

## MINT CHOCOLATE CRUMBLE GLUTEN FREE

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

<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>



Code 710018

## STRUDEL CRUMBLE GLUTEN FREE

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

<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>



Code 710019

## TIRAMISÙ CRUMBLE GLUTEN FREE

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

<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>



Code 710020

## SACHER CRUMBLE GLUTEN FREE

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

<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>



Code 710021

## AMARENA CRUMBLE GLUTEN FREE

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

<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>



Code 710024

## SALTED PISTACHIO CRUMBLE GLUTEN FREE, VEGAN

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

<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>



Code 710022

## RUM CRUMBLE GLUTEN FREE, VEGAN

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

<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>



Code 710023

## GIN CRUMBLE GLUTEN FREE

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

<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>



Code 710003

## RED FRUITS CRUMBLE GLUTEN FREE

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.

<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>



Code 710004

## WHOLEMEAL COOKIE CRUMBLE GLUTEN FREE

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

<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>



Code 710005

## AMARETTO & COCOA CRUMBLE GLUTEN FREE

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.



<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>

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.



<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>

Code 710007

## BUTTER CRUMBLE GLUTEN FREE

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



<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>

Code 710008

## COCOA CRUMBLE GLUTEN FREE

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.

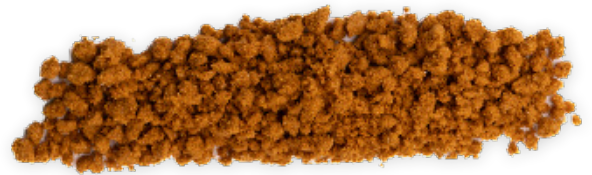


<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>

Code 710009

## KOOKIE CARAMEL CRUMBLE

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



<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>

Code 710010

## COFFEE CRUMBLE

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



<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>

Code 710011

# LEMON CRUMBLE GLUTEN FREE

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.



<b>Shelf life</b>	<b>18 month</b>
<b>Sales unit</b>	<b>Carton</b>
<b>Kg per carton</b>	<b>2 Kg</b>
<b>Packs per carton</b>	<b>2</b>
<b>Palletization</b>	<b>EPAL 80x120 - 24 CRT/BL</b>
<b>Grain</b>	<b>2-8 mm</b>



Code 8793

## KOOKIE & CARAMEL SPRINKLES

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



**Shelf life** 18 month

**Sales unit** Carton

**Kg per carton** 2 Kg

**Packs per carton** 6

**Grain** 2-5 mm

Code 8800

## KOOKIE & CREAM SPRINKLES

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



**Shelf life** 18 month

**Sales unit** Carton

**Kg per carton** 2 Kg

**Packs per carton** 6

**Grain** 1-2,5 mm

Code 8788

## KOOKIE FREE SPRINKLES

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



**Shelf life** 18 month

**Sales unit** Carton

**Kg per carton** 2 Kg

**Packs per carton** 6

**Grain** 4-10 mm

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.

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



Code 600150

## **LIGHT COOKIE SPRINKLES**

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

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



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.

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







# 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 8022

## SPONGE CAKE & ROLL MIX

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

**Features**

**Packaging**

**Dosage (g/L):**

**Classic Sponge**

**Roll**

**Gluten Free**

**5x1 kg**

**250g + 300g eggs**

**250g + 300g eggs  
+ 50g water**

Code 8024

## SHORTCRUST & COOKIE MIX

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

**Features**

**Packaging**

**Dosage (g/L):**

**Gluten Free**

**5x1 kg**

**1000g + 400g butter/  
margarine + 160g uova  
whole**

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**

**Dosage (g/L):**

**Waffle**

**Crêpes**

**Gluten Free**

**5x1 kg**

**250g + 65g eggs + 215  
water + 100g butter/  
margarine malted**

**250g + 80g eggs + 320  
water + 100g butter/  
margarine malted**

Code 8028

## CONES AND WAFERS MIX

Gluten-free mix to quickly prepare crispy cones and wafers.

**Features**

**Packaging**

**Dosage (g/L):**

**Gluten Free**

**5x1 kg**

**200g + 60g uova  
whole + 30g butter  
malted**

ST26-02



*Chiaravalle*  
**PASTICCERIA**

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