

CATALOGUE



GELART

ENGLISH

# CATALOGUE

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## LEGENDA



Packaging



Recipe



● Vegan



Packet/weight



Preparation temperature



● Gluten free





# GELART

**Biogelart is an Italian company specialised in products for Italian-style gelato, confectionery specialities and organic condiments**

A group of individuals with a variety of expertise in the world of ice cream production and sales gave rise to this company, which has been on the market since 1992. Over the course of the years, the company has consolidated its growth, from a local business to a regional one, advancing onto foreign markets without ever losing its strong ties with its homeland, the Romagna region of Italy. Always attentive to the quality of products and the ever-changing needs of consumers, Gelart have extended their product range to include confectionery specialities and organic gluten-free condiments. The result is the Biogelart line, which includes jams, creamy spreads, dressings and condiments, many of which are suitable for a vegan diet.

**Know-how steadily on the rise**

We invest in growth

**Research and development**

We are always on the cutting edge of market innovations

**Qualified personnel**

We work hard and skilfully in every phase of the production cycle

**Efficiency**

We rely on a flexible and streamlined corporate organisation

**Reliable and reputable partners**

We use high-quality raw materials and equipment

**Quality control**

We respect the highest international quality standards

**Personalisation**

We study and create customised solutions for our clients



# MILK BASES

Gelart has always been outstanding for the preparation of personalised bases for their own clientele, thereby gaining valuable experience in the balance and yield of their own products. All the articles in our catalogue can be personalised in an infinite number of mixtures and packaging.



ART. NO. PRODUCT



ART. NO.	PRODUCT	Box	Weight	Yield	Red	Green	Yellow
NSL	<b>NEUCREM</b> Purity and high quality for the preparation of milk mixes	5	1 kg	5 g/l of milk	●	●	●
EU50	<b>EUROPANNA 50</b> A subtle aroma of cream to exalt milk mixes	8	2 kg	50 g/l of milk	❄️	-	●
EU50P	<b>EURO 50 PLUS</b> Product containing vegetable fats for milk mixes	8	2 kg	50 g/l of milk	❄️	-	●
EU50S	<b>EURO 50 STRACCIATELLA</b> Milk base with the unmistakable flavour of the chocolate-chip ice-cream	8	2 kg	50 g/l of milk	❄️	-	●
PM50L	<b>PANMIX 50 EXTRA</b> Creaminess is ensured with a high velvety texture and subtle aroma of milk: for the preparation of cream mixes	8	2 kg	50 g/l of milk	❄️	-	●
EU100	<b>EURO PANNA 100</b> Product for milk mixes with a subtle aroma of cream. With vegetable fats	8	2 kg	100 g/l of milk	❄️	-	●
RO100	<b>ROMA 100</b> Product for milk mixes with a delicate aroma of cream. Ideal for a creamy and stable mixture that keeps well in the fridge display window. With vegetable fats	8	2 kg	100 g/l of milk	●	-	●
PM100L	<b>PANMIX 100</b> This product ensures a fine and velvety texture for milk-based ice cream. With vegetable fats	8	2 kg	100 g/l of milk	●	-	●
SL100	<b>SOLOLATTE 100</b> A very high quality product, with no vegetable fats. Milk fats and special emulsifiers make it possible to prepare a rich milk mix for an ice cream that's creamy, delicate, refined, and performs beautifully in the fridge display.	8	2 kg	100 g/l of milk	●	-	●
SLPS	<b>SOLOLATTE PLUS</b> A very high quality product, with no vegetable fats. Milk fats and special emulsifiers make it possible to prepare a rich milk mix for an ice cream that's creamy, delicate, refined, and performs beautifully in the fridge display. Ready to be used with just water and cream	8	2 kg	330 g/l of milk	●	-	●
GELMIL	<b>GELMILK 100</b> A special base for ice cream with a fine and creamy texture	8	2 kg	100 g/l of milk	●	-	●
FUTL	<b>FUTURA</b> A ready-to-use solution to obtain a milk base with perfect proportions of sugar, animal fats, and vegetable fats. Ideal for producing rich and creamy ice cream without having to use the pasteuriser	10	1.6 kg	1600 g + 2.4 l water	❄️	-	●
FUTVL	<b>FUTURA VANIGLIA</b> The same quality as the Futura base but with the unmistakable flavour of Bourbon vanilla	10	1.6 kg	1600 g + 2.4 l water	❄️	-	●
EUFUT	<b>EURO FUTURA</b> Ready-to-use product for making an ice cream that is both rich and creamy. Just add sugar...and no need for a pasteuriser	12	1.35 kg	1350 g + 3750 g water + 900 g sugar	❄️	-	●
EUAP	<b>EURO STRACCIATELLA</b> Like the Euro Futura base, but enriched with an intense milk aroma. To be rippled with a topping or with chopped dark chocolate for an ice cream with an intense chocolate chip flavour	12	1.35 kg	1350 g + 3750 g water + 900 g sugar	❄️	-	●



# FRUIT BASES



ART. NO. PRODUCT





















ART. NO.	PRODUCT	Box	Weight	Quantity	Icons	Color	Color	Color
NEUF5CL	<b>NEUFRUT</b> A pure, high-quality product for the preparation of mixes for fruit ice cream	5	1 kg	5 g/l	🔴 ❄️	🟢	🟡	
AFLE	<b>ARTFRUT 50 EXTRA</b> A high-quality product for the preparation of an excellent mix for fruit ice cream with no milk or milk by-products. It guarantees creaminess and volume for ice cream that keeps well in the fridge display	8	2 kg	50 g + 300 g sugar + 500 g fruit + 650 g water	🔴 ❄️	🟢	🟡	
				50 g + 300 g sugar + 300 g fruit + 50 gr concentrated paste + 400 gr water				
				50 g + 300 g sugar + 150 g concentrated paste + 1000 g water				
FRU	<b>FRUTTA FRUTTA BASE</b> A product for the preparation of the hot base mix for fruit ice cream or to obtain excellent sorbets using classic recipes. Well-balanced, it guarantees the same creaminess and stability in the fridge display as cream-based ice cream	10	1.6 kg	50 g/l	🔴 ❄️	🟢	🟡	
				<b>Hot syrup dosage:</b> 1600 g + 10 kg sugar + 20 l water				
	<b>Ice cream dosage:</b> 1 kg syrup + 500 g fruit							
LI50L	<b>LEMON 50</b> Easy to use product for the production of lemon ice cream	10	1 kg	50 g/l	❄️	🟢	🟡	
AFL1	<b>ARTFRUT 100</b> A high-quality product for the preparation of an excellent mix for fruit sorbet with no milk or milk by-products. Volume and perfect scooping are further enhanced by outstanding hold in the fridge display. Excellent for lemon sorbet with fresh or frozen juice	8	2 kg	100 g + 300 g sugar + 500 g fruit + 600 g water	🔴 ❄️	🟢	🟡	
				100 g + 250 g sugar + 450 g fruit + 100 g concentrated paste + 600 g water				
				100 g + 230 g sugar + 150 g concentrated paste + 1020 g water				
				<b>Dosage of lemon:</b> 100 g + 330 g sugar + 300 g lemon juice + 770 g water				
AFKLL	<b>ARTFRUT KOMPLET</b> A special, ready-to-use product to which fruit and water must be added to obtain a perfectly balanced sorbet, varying the percentage of fruit to suit preference. Free from milk and milk by-products	15	1 kg	1000 g + 1000 g fruit + 1500 g water	❄️	🟢	🟡	
				1000 g + 1500 g fruit + 1000 g water				
FLL	<b>FRUTTOLIGHT</b> This product for fruit ice cream makes sorbet particularly delicious, flavourful to the palate and with fewer calories. It contains no milk or sucrose, as it is sweetened only with fructose	15	1 kg	1000 g + 1000 g fruit + 1500 g water	❄️	🟢	🟡	

ENGLISH




































# ENHANCERS

These innovative products have been formulated to improve the structure and therefore the quality of ice cream, as they contribute to incorporating air (overrun), help when scooping and with keeping in the fridge display.

ART. NO.	PRODUCT						
TOPL	<b>TOP PANN</b> This composition of vegetable fats, powdered milk and proteins conveys more volume and consistency to creams, allowing them to keep incredibly well in the fridge display	12	1 kg	From 50 to 100 g/l	 		
TESL	<b>TESSIGEL</b> This preparation contains vegetable fats, special sugars, milk proteins and emulsifiers	8	2 kg	From 25 to 60 g/l	 		
PROTL	<b>PROTEIN GEL</b> A protein-based formula which increases the incorporation of air into the ice-cream	8	2 kg	From 20 to 60 g/l	 		
GELL	<b>GELMONT</b> A composition of emulsifiers in cold-soluble paste	8	2 kg	Fruit dosage: from 3 to 5 g/l			
				Cream dosage: from 2 to 4 g/l			



































# CHOCOLATE

Thanks to the selection of the finest cocoa powders on the market, we have created a series of products for the production of excellent chocolate ice cream.

ART. NO.	PRODUCT						
<b>C22/24L</b>	<b>CACAO 22/24</b> The finest Dutch chocolate for excellent chocolate-flavoured ice cream	10	1 kg	From 70 to 100 g/l			
<b>CKL</b>	<b>CHOCO KOMPLET</b> A preparation complete with all the ingredients needed to make a classic chocolate ice-cream: well-balanced, creamy and easy to scoop for a long time	10	1.6 kg	1600 g + 2.4 l water		-	
<b>CKCRU</b>	<b>CHOCO CRU</b> A ready-to-use preparation containing cane sugar, the finest single origin Sao Tomè cocoa and pieces of roasted cocoa bean	10	1.6 kg	1600 g + 2.4 l water		-	
<b>CB</b>	<b>CHOCO WHITE</b> A ready-to-use preparation for the production of white chocolate ice-cream with an inimitable flavour and a fine, velvety texture	10	1.6 kg	1600 g + 2.4 l water		-	
<b>CF</b>	<b>CHOCO DARK</b> A ready-to-use preparation for the production of a pure dark chocolate ice-cream	10	1.6 kg	1600 g + 2.4 l water		-	
<b>CNE</b>	<b>CHOCONERO</b> Dark chocolate turned into ice cream. With no milk or milk by-products	8	1.8 kg	1600 g + 2.4 l water			
<b>CKED</b>	<b>CHOCO EXTRA DARK</b> Ready-to-use preparation for a really creamy extra-dark chocolate ice cream with no milk	10	1.6 kg	1600 g + 2.4 l water			
<b>EURCKL</b>	<b>EURO CHOC</b> For a really creamy chocolate ice cream made with added water and sugar	12	1.25 kg	1250 g + 1000 g sugar + 3.75 l water		-	
<b>MCB</b>	<b>WHITE COVERING</b>	2	2.5 kg	As you wish	 		
<b>MCS</b>	<b>DARK COVERING</b>	2	3 kg	As you wish	 		

























































# READY-TO USE

To meet new market demands, we now offer some easy-to-use products for the production of special flavours to add a unique appeal to the fridge display.

ART. NO.	PRODUCT						
CAFKL	<b>COFFEE KOMPLET</b> The perfect solution for making an excellent pure Arabica coffee ice-cream or to be used in the slush machine to make a delicious iced-coffee cream slush	10	1.6 kg	Ice cream dosage: 1600 g + 2.4 l water  Slush dosage: 1600 g + 3 l water		-	
LCO	<b>COCONUT MILK</b> One of our specialities for making ice cream with a unique and delicate coconut flavour	10	1.6 kg	1600 g + 2.4 l water		-	
LIQ	<b>LIQUORICE</b> One of our specialities for making ice cream with a full-bodied liquorice flavour	10	1.6 kg	1600 g + 2.4 l water		-	
PRO	<b>PROSECCO</b>	12	1.25 kg	1250 g + 2.5 l water			
EB	<b>ENERGY BULL</b>	12	1.25 kg	1250 g + 2.5 l water			
LEML	<b>LEMONCELLO</b>	12	1.25 kg	1250 g + 2.5 l water			
SPR	<b>SPRITZ</b>	12	1.25 kg	1250 g + 2.5 l water			
HU	<b>HUGO</b>	12	1.25 kg	1250 g + 2.5 l water			
SFWAL	<b>WALDMEISTER</b> <i>Woodruff</i>	12	1.25 kg	1250 g + 2.5 l water			
PZC	<b>PEAR, GINGER AND CINNAMON</b>	12	1.35 kg	1350 g + 2.5 l water			
ZFIL	<b>CANDY FLOSS</b>	10	1.6 kg	1600 g + 2.4 l water		-	
CHK	<b>CHEESE CAKE</b>	10	1.6 kg	1600 g + 2.4 l water		-	
CSAL	<b>SALTED CARAMEL</b>	10	1.6 kg	1600 g + 2.4 l water		-	
SPOS	<b>BE MINE</b> Exquisite sweet almond ice cream enriched with hand-made gourmet quality almond dragées	10	1.75 kg	1750 g + 2.4 l water		-	
MOUKL	<b>MOU KOMPLET</b> The perfect product for making mou-toffee ice cream	10	1.6 kg	1600 g + 2.4 l water		-	
NER	<b>NERO</b> Ice cream with a charcoal base makes it possible to produce black ice cream with a chocolate biscuit flavour	10	1.8 kg	1800 g + 2.4 l water		-	
SFLIZE	<b>LEMON AND GINGER</b>	12	1.35 kg	1350 g + 2,5 l water			

# SUPERFRUTTA POWDER LINE

For years we have been studying and preparing freeze-dried fruit-based powdered products to offer the most complete range available on the market today. All the flavours are made with high percentages of fruit and they guarantee quality and unequalled stability.

ART. NO.	PRODUCT						
SFANL	<b>PINEAPPLE</b>	12	1.25 kg	1250 g + 2.5 l water			
SFANGL	<b>WATERMELON</b>	12	1.25 kg	1250 g + 2.5 l water			
SFBAL	<b>BANANA</b>	12	1.25 kg	1250 g + 2.5 l water		-	
SFCIL	<b>CHERRY</b>	12	1.25 kg	1250 g + 2.5 l water			
SFCOL	<b>COCONUT</b>	12	1.25 kg	1250 g + 2.5 l water		-	
SFFRL	<b>STRAWBERRY</b>	12	1.25 kg	1250 g + 2.5 l water			
SFFBL	<b>FOREST FRUITS</b>	12	1.25 kg	1250 g + 2.5 l water			
SFTRL	<b>TROPICAL FRUIT</b>	12	1.25 kg	1250 g + 2.5 l water			
SFFPL	<b>PASSION FRUIT OR MARACUJA</b>	12	1.25 kg	1250 g + 2.5 l water			
SFGUL	<b>GUAVA</b>	12	1.25 kg	1250 g + 2.5 l water			
LIML	<b>LIME</b>	12	1.25 kg	1250 g + 2.5 l water			
SFLIL	<b>LEMON</b>	12	1.25 kg	1250 g + 2.5 l water			
SFLISL	<b>SICILIAN LEMON</b>	12	1.25 kg	1250 g + 2.5 l water			
SFMAL	<b>MANDARIN</b>	12	1.25 kg	1250 g + 2.5 l water			
SFMANL	<b>MANGO</b>	12	1.25 kg	1250 g + 2.5 l water			
SFMVL	<b>GREEN APPLE</b>	12	1.25 kg	1250 g + 2.5 l water			
SFMELOL	<b>POMEGRANATE</b>	12	1.25 kg	1250 g + 2.5 l water			
SFMEL	<b>MELON</b>	12	1.25 kg	1250 g + 2.5 l water			
SFMIL	<b>BLUEBERRY</b>	12	1.25 kg	1250 g + 2.5 l water			
SFOS	<b>SEA BUCKTHORN</b>	12	1.25 kg	1250 g + 2.5 l water			
SFPAL	<b>PAPAYA</b>	12	1.25 kg	1250 g + 2.5 l water			
SFPEL	<b>YELLOW PEACH</b>	12	1.25 kg	1250 g + 2.5 l water			
SFPM	<b>PEACH MARACUJA</b>	12	1.25 kg	1250 g + 2.5 l water			
SFPRL	<b>PINK GRAPEFRUIT</b>	12	1.25 kg	1250 g + 2.5 l water			
SFUV	<b>GRAPE</b>	12	1.25 kg	1250 g + 2.5 l water			

# SOFT & YOGHURT

Soft ice-creams, especially yoghurt varieties, have made a big return in the world of artisan ice-cream. We have put our experience to good use, formulating different products suitable for this type of ice-cream, using the best suppliers and considering the needs of our vast clientele.

ART. NO.	PRODUCT						
YF	<b>FROZEN YOGHURT</b> A special powdered preparation to be used with fresh milk. It allows the production of a soft ice-cream with the delicate flavour of yoghurt, ensuring an excellent structure and maximum volume	10	1.5 kg	1500 g + 4 l water		-	
YOGSL	<b>YOGHURT SOFT</b> A high-quality, practical and economic product to be used with fresh milk	8	1.85 kg	1850 g + 3.15 l water		-	
FSL	<b>FIORDILATTE SOFT</b>	8	1.85 kg	1850 g + 3.15 l water		-	
VSL	<b>VANILLA SOFT</b>	8	1.85 kg	1850 g + 3.15 l water		-	
CISL	<b>CHOCOLATE SOFT</b>	8	1.85 kg	1850 g + 3.15 l water		-	

# LIGHT & SOY

Our range of products simply wouldn't be complete without a series of low-calorie ice-creams. Thanks to our creations, it is possible to develop different types of ice-cream without the use of sucrose or milk and its by-products.

ART. NO.	PRODUCT						
YSZL	<b>YOGHART KOMPLET</b> Ready-to-use product containing yoghurt and fructose, for a delicate yet delicious ice-cream. Excellent with the addition of honey, pine nuts, fruit, muesli, etc.	15	1 kg	1000 g + 2.5/3 l water		-	
AL	<b>A.C.E.</b> <i>Vitamins A, C and E</i>	12	1.25 kg	1000 g			
ASL	<b>SICILIAN CITRUS FRUITS</b>	12	1.25 kg	+ 2 l water			
PPL	<b>PAPAYA PEACH</b>	12	1.25 kg	1250 g + 2.5 l water			
SSSL	<b>SOY BASE</b>	15	1 kg	1000 g + 2 l water			
SOCVL	<b>SOY CREAM VANILLA</b>	15	1 kg	1000 g + 2 l water			
SOCIOCL	<b>SOY CHOCOLATE</b>	12	1.2 kg	1000 g + 2 l water			

# CLASSIC PASTES

ART. NO.	PRODUCT					
PARI	<b>PEANUTS</b>	4	3 kg	80 - 100 g/l		
AZL	<b>AZUR</b>	4	3 kg	80 - 100 g/l		
PBI	<b>BISCUIT</b>	2	3 kg	80 - 100 g/l	-	
BUB	<b>BUBBLE GUM</b>	4	3 kg	80 - 100 g/l		
CAN	<b>CINNAMON</b>	4	3 kg	80 - 100 g/l		
CAFL	<b>COFFEE</b>	4	3 kg	80 - 100 g/l		
CASL	<b>CASSATA</b> <i>Chocolate candied fruit and cream ice cream</i>	4	3 kg	80 - 100 g/l		
CRCARL	<b>CRÈME CARAMEL</b>	4	3 kg	80 - 100 g/l		
GIA	<b>HAZELNUT AND BITTER CHOCOLATE</b>	2	3 kg	80 - 100 g/l		
GCSAL	<b>GRANCREMA</b>	4	3 kg	80 - 100 g/l	-	
LIMPL	<b>LATTE IMPERIALE</b> <i>Crème brûlée</i>	4	3 kg	80 - 100 g/l	-	
MANL	<b>ALMOND</b>	2	3 kg	80 - 100 g/l		
MASL	<b>MASCARPONE</b> <i>Italian cream cheese</i>	4	3 kg	80 - 100 g/l		
MEN	<b>MINT</b>	4	3 kg	80 - 100 g/l		
NOGEL	<b>DARK HAZELNUT</b>	2	5 kg	80 - 100 g/l		
NPL	<b>LIGHT HAZELNUT</b>	2	5 kg	80 - 100 g/l		
NOL	<b>WALNUT</b>	2	3 kg	80 - 100 g/l		
DPCL	<b>PANNA COTTA CHIARA</b>	4	3 kg	80 - 100 g/l	-	
PISGL	<b>PISTACHIO WITH GRANELLA</b>	2	3 kg	80 - 100 g/l		
PPS	<b>PURE PISTACHIO</b>	2	3 kg	80 - 100 g/l		
PASEN	<b>BLACK SESAME</b>	4	2.5 kg	80 - 100 g/l		
SMAL	<b>SMACK</b>	2	3 kg	80 - 100 g/l		
TIL	<b>TIRAMISÙ</b>	4	3 kg	80 - 100 g/l	-	
TOL	<b>NOUGAT</b>	2	3 kg	80 - 100 g/l		
PVL	<b>BOURBON VANILLA</b>	4	3 kg	20 - 40 g/l		
ROY	<b>VANILLA ROYALVAN</b>	4	3 kg	20 - 40 g/l	-	
PVS	<b>SUBLIME VANILLA</b>	4	3 kg	25 - 50 g/l		
ZABL	<b>ZABAIONE</b> <i>Egg yolks, wine and sugar cream</i>	2	5.5 kg	80 - 100 g/l	-	
ZUPL	<b>ENGLISH TRIFLE</b>	4	3 kg	80 - 100 g/l		



# FRUIT PASTES



ART. NO. PRODUCT



ART. NO.	PRODUCT					
PAMA	SOUR CHERRY	4	3 kg	80 - 100 g/l	●	●
ANL	PINEAPPLE	4	3 kg	80 - 100 g/l	●	●
BAL	BANANA	4	3 kg	80 - 100 g/l	●	●
CIL	CHERRY	4	3 kg	80 - 100 g/l	●	●
COL	COCONUT	4	3 kg	80 - 100 g/l	●	●
FRL	STRAWBERRY	4	3 kg	80 - 100 g/l	●	●
FRBOL	WILD STRAWBERRY	4	3 kg	80 - 100 g/l	●	●
FBL	FOREST FRUITS	4	3 kg	80 - 100 g/l	●	●
KIL	KIWI	4	3 kg	80 - 100 g/l	●	●
LAL	RASPBERRY	4	3 kg	80 - 100 g/l	●	●
MGL	MANGO	4	3 kg	80 - 100 g/l	●	●
MELL	GREEN APPLE	4	3 kg	80 - 100 g/l	●	●
MELL	MELON	4	3 kg	80 - 100 g/l	●	●
MILL	BLUEBERRY	4	3 kg	80 - 100 g/l	●	●
PEL	YELLOW PEACH	4	3 kg	80 - 100 g/l	●	●

# SAUCE & CREAM RIPPLES

ART. NO. PRODUCT



ART. NO.	PRODUCT					
BIK	BISKREAM	2	2.5 kg	As you wish	●	●
CGC	COOL GUYS CREAM	2	5 kg	As you wish	-	●
SCAFL	COFFEE	4	3 kg	As you wish	●	●
SCRCARL	CREME CARAMEL	4	3 kg	As you wish	●	●
VDC	DULCE DE LECHE	4	3 kg	As you wish	-	●
SLIQ	LIQUORICE	4	3 kg	As you wish	●	●
SMVL	GREEN APPLE	4	3 kg	As you wish	●	●
NOKP	NOCCIOKKA PROFESSIONAL	2	3 kg	As you wish	-	●

# FRUIT RIPPLES

COD. PRODOTTO



COD.	PRODOTTO					
AM24	SOUR CHERRY FANTASY	2	5 kg	As you wish	●	●
VAL	SOUR CHERRY	4	3 kg	As you wish	●	●
TFL	STRAWBERRY	4	3 kg	As you wish	●	●
TFBL	FOREST FRUITS	4	3 kg	As you wish	●	●
TFLIM	LEMONCELLO OF SORRENTO	4	3 kg	As you wish	●	●
TFM	MANDARIN OF CIACULLI	4	3 kg	As you wish	●	●
TAR	ORANGE FULL OF FRUIT	4	3 kg	As you wish	●	●
TL	LEMON FULL OF FRUIT	4	3 kg	As you wish	●	●
TLA	RASPBERRY FULL OF FRUIT	4	3 kg	As you wish	●	●
TFMI	BLUEBERRY FULL OF FRUIT	4	3 kg	As you wish	●	●
TFTR	PANAMA FULL OF FRUIT <i>Papaya - pineapple - mango</i>	4	3 kg	As you wish	●	●
TFP	PEAR FULL OF FRUIT	4	3 kg	As you wish	●	●
TPC	PEAR AND CHOCOLATE FULL OF FRUIT	4	3 kg	As you wish	●	●
TFZ	GINGER FULL OF FRUIT	4	3 kg	As you wish	●	●

# DECORATIONS















ART. NO. PRODUCT

















ART. NO.	PRODUCT					
NT	TOASTED HAZELNUTS	7	2 kg	As you wish	●	●
APS	GRANELLA OF PRALINED AND SALTED PEANUTS	4	2.5 kg	As you wish	●	●
PED	SWEET PEARLS <i>Sweet olives</i>	2	3 kg	As you wish	●	●

# SLUSH, SORBETS & SEMIFREDDO























































Italian-style chilled dessert

ART. NO.	PRODUCT						
GRBL	<b>GRANIBASE</b> A powder preparation with mostly special sugars for making excellent slushes. Fresh fruit, pastes, or concentrated syrups can be used	15	1 kg	1000 g/l + 4/5 l water			
SBGL	<b>SORBET</b> A specific product for the preparation of classic lemon sorbet in the slush machine	12	1.25 kg	1250 g/l + 3 l water			
SBC	<b>COFFEE</b> This product can be used in the slush machine to make an exquisite Arabica coffee cream	10	1.6 kg	1600 g/l + 3 l water		-	

## PATISSERIE

ART. NO.	PRODUCT						
MAG	<b>MAGIC</b> Powdered product for the production of chilled dessert in the mixer, containing powdered cream and fructose, with no vegetable fats	10	1.5 kg	300 g + 1 l cream		-	
MERG	<b>MERINGEL</b> Powdered product for making Italian-style meringue to use as a decoration on flambéed cakes or to make mousses, Bavarian cream, or butter creams	10	1 kg	For use in a mixer: 1000 g + 500 g water		-	
TESL	<b>TESSIGEL</b> A powdered product for making classic chilled desserts in the mixer	8	2 kg	500 g + 1 l very cold milk		-	
TMOU	<b>TOP MOUSSE</b> Multi-component ingredient for ice-cream parlours, for the preparation of gelato caldo (warmer ice-cream), mousses and chilled desserts	6	2 kg	For use in a mixer: 250 g + 250 g cold milk + 250 g ice cream mix		-	

# TOPPINGS

ART. NO.	PRODUCT					
TOAM	<b>SOUR CHERRY</b>	6	1 kg	As you wish		
TOCAF	<b>COFFEE</b>	6	1 kg	As you wish		
TOC	<b>CHOCOLATE</b>	6	1 kg	As you wish		
TOCL	<b>MILK CHOCOLATE</b>	6	1 kg	As you wish		
TOCB	<b>WHITE CHOCOLATE</b>	6	1 kg	As you wish		
TOCO	<b>COCONUT</b>	6	1 kg	As you wish		
TOCR	<b>CREME CARAMEL</b>	6	1 kg	As you wish		
TDC	<b>DULCE DE LECHE</b>	6	1 kg	As you wish	-	
TOFB	<b>FOREST FRUIT</b>	6	1 kg	As you wish		
TOFP	<b>PASSION FRUIT</b>	6	1 kg	As you wish		
TOFR	<b>STRAWBERRY</b>	6	1 kg	As you wish		
TOFT	<b>TROPICAL FRUITS</b>	6	1 kg	As you wish		
TOKI	<b>KIWI</b>	6	1 kg	As you wish		
TOLA	<b>RASPBERRY</b>	6	1 kg	As you wish		
TOMA	<b>MANGO</b>	6	1 kg	As you wish		
TOMG	<b>POMEGRANATE</b>	6	1 kg	As you wish		
TOME	<b>MINT</b>	6	1 kg	As you wish		
TOMI	<b>HONEY</b>	6	1 kg	As you wish	-	
TOMIR	<b>BLUEBERRY</b>	6	1 kg	As you wish		
TONO	<b>HAZELNUT</b>	6	1 kg	As you wish		
TONOK	<b>NOCCIOKKA</b>	6	1 kg	As you wish		
TOPI	<b>PISTACHIO</b>	6	1 kg	As you wish		
TOF	<b>TOFFEE</b>	6	1 kg	As you wish		
TOVA	<b>VANILLA</b>	6	1 kg	As you wish		
TOZ	<b>ZABAIONE</b> <i>Egg yolks, wine and sugar cream</i>	6	1 kg	As you wish	-	
TOZA	<b>SAFFRON</b>	6	1 kg	As you wish		





# GELART SPECIALITIES

Per rispondere alle nuove esigenze del mercato abbiamo realizzato alcuni prodotti di facile impiego che permettono di realizzare gusti particolari utili per completare e rendere più attraente il banco di vendita.

ART. NO. PRODUCT



ART. NO.	PRODUCT	Boxes	Weight	Volume	Temperature	Leaf	Organic
YOGL	<b>YOGHART</b> A powdered product to be added to the white base for excellent yoghurt-flavoured ice cream	5	1.2 kg	40 g/l	❄️	-	●
CML	<b>CIALD MIX</b> Product for the preparation of handmade cones, wafers and baskets	8	2 kg	1000 g + 3 whole eggs + 500 g warm water	🔴	-	-
RIC	<b>RICOTTA</b> A powdered product to be added to the white base for excellent ricotta-flavoured ice cream	5	1.2 kg	40 g/l	❄️	-	●
SM	<b>WHOOPIE- PIE</b> A powdered product to be added to the white base for an ice cream with an intense flavour of milk and a hint of honey	5	1.2 kg	30 - 40 g/l	❄️	-	●
NB	<b>GRANNY</b> A powdered product to be added to the white base for a biscuit-flavoured ice cream	8	1.2 kg	100 - 120 g/l	❄️	-	-
NBS	<b>GRANNY'S BISCUIT</b> The perfect biscuit granella for enriching and garnishing ice cream, yoghurt, sweets, and chilled desserts	8	1.25 kg	As you wish	-	-	-
FCL	<b>CAMELIZED FIGS</b> An exclusive speciality made "by hand" according to a traditional recipe. Excellent for variegating ice cream or as a gourmet delicacy	4	2.5 kg	Add to taste to fiordilatte ice cream, as an added flavour on mascarpone (Italian cream cheese), or on frozen yoghurt.	-	-	●
FCLV	<b>CAMELIZED FIGS</b>	24	0.45 kg	As you wish	-	-	●
DATL	<b>CAMELIZED DATES</b>	4	3 kg	As you wish	-	-	●

# CERTIFICATED ORGANIC PRODUCTS

ART. NO. PRODUCT



ART. NO.	PRODUCT	Boxes	Weight	Volume	Temperature	Leaf	Organic
BFCL	<b>ORGANIC CAMELIZED FIGS</b> An exclusive speciality made "by hand" according to a traditional recipe. Excellent for variegating ice cream or as a gourmet delicacy	4	2.5 kg	Add to taste to fiordilatte ice cream, as an added flavour on mascarpone (Italian cream cheese), or on frozen yoghurt	-	-	●
BIBFR	<b>ORGANIC FRUIT BASE</b>	12	1.3 kg	Fruit dosage: 1300 g + 2.225 kg fruit + 1 l water + organic lemon juice  Citrus fruit dosage: 1300 g + 1500 g organic lemon juice + 1.5 l water	❄️	●	●
BIBF	<b>ORGANIC FIORDILATTE BASE</b>	8	1.9 kg	1900 g + 3.1 l water	❄️	-	●
BIBCA	<b>ORGANIC COFFEE BASE</b>	8	2 kg	2000 g + 3 l water	❄️	-	●
BIBCI	<b>ORGANIC CHOCOLATE BASE</b>	8	2 kg	2000 g + 3 l water	❄️	-	●
BIBVA	<b>ORGANIC VANILLA BASE</b>	8	1.9 kg	1900 g + 3.1 l water	❄️	-	●
NTB	<b>ROASTED HAZELNUTS BIO</b>	4	2.5 kg	A piacere	-	●	●
BNOC	<b>HAZELNUT PASTE BIO</b>	4	2.5 kg	80 - 100 g/l	-	●	●
BPIS	<b>PISTACHIO PASTE BIO</b>	4	2.5 kg	80 - 100 g/l	-	●	●

# GOALCREAM

COD. PRODOTTO



COD.	PRODOTTO	Boxes	Weight	Volume	Temperature	Leaf	Organic
BTUBI	<b>WHITE</b>	2	3 kg	As you wish	❄️	-	●
BTUCR	<b>CAMEL</b>	2	3 kg	As you wish	🔴	●	●
BTUNE	<b>BLACK</b>	2	3 kg	As you wish	❄️	●	●
BTUNO	<b>HAZELNUT</b>	2	3 kg	As you wish	❄️	●	●
BTUPIS	<b>PISTACHIO</b>	2	3 kg	As you wish	-	●	●



# CERTIFICATED ORGANIC PRODUCTS BIOGELART SWEET LINE

ART. NO. PRODUCT



ART. NO.	PRODUCT	Box	Weight	As you wish	Organic	Certified
101123	EXTRA JAM APRICOTS BIO	6	300 gr	As you wish	●	●
101124	EXTRA JAM STRAWBERRIES BIO	6	300 gr	As you wish	●	●
101125	EXTRA JAM FIGS BIO	6	300 gr	As you wish	●	●
101126	EXTRA JAM FOREST FRUITS BIO	6	300 gr	As you wish	●	●
101127	EXTRA JAM BLUEBERRIES BIO	6	300 gr	As you wish	●	●
101128	EXTRA JAM PEACHES BIO	6	300 gr	As you wish	●	●
101129	CARAMELIZED FIGS BIO	6	250 gr	As you wish	-	●
101130	DAIUNTAI CREAM BIO – HAZELNUT & COCOA	6	300 gr	As you wish	-	●
101131	DAIUNTAI CREAM BIO – HAZELNUT	6	300 gr	As you wish	-	●
101132	DAIUNTAI CREAM BIO – PISTACHIO	6	300 gr	As you wish	-	●
101133	DAIUNTAI CREAM BIO – ALMONDS	6	300 gr	As you wish	-	●

# CERTIFICATED ORGANIC PRODUCTS BIOGELART SAUCES LINE

COD. PRODOTTO



COD.	PRODOTTO	Box	Weight	As you wish	Organic	Certified
101139	BASIL PESTO BIO	6	130 gr	As you wish	-	●
101140	LASASTE TOMATO SAUCE WITH SOY BIO	6	130 gr	As you wish	●	●
101141	FATA BOTA SPICY SAUCE BIO	6	130 gr	As you wish	●	●
101137	KETCHUP BIO SQUEEZE	6	280 gr	As you wish	●	●
101138	FATA BOTA SPICY SAUCE BIO SQUEEZE	6	280 gr	As you wish	●	●





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