

CATALOGUE



## **MISSION**

Thanks to its high degree of specialisation, its careful and scrupulous selection of raw materials, its always dynamic and innovative mentality and its pre- and post-sales service, Biogelart is a qualified, reliable partner, always committed to the search for new solutions, ideas and proposals with a view to customer satisfaction.

Quality is the inspiring premise of all its choices and production. Quality to be understood not in a broad sense, but in an absolute sense, without compromise, working ethically, responsibly and consistently with the principles that inspire it. Increasingly attentive to green aspects and low environmental impact, the company implements sustainable production strategies, first and foremost the use of recyclable packaging. Another key factor lies in the utmost attention to the choice of employees and the satisfaction of the end consumer; in fact, customer satisfaction is Biogelart's primary objective.

Our commitment to quality production and food safety is reflected in the fact that we have been awarded IFS, BRC, ORGANIC, KOSHER and RAINFOREST ALLIANCE certifications.

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## LEGENDA

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Packaging



Recipe



● Vegan



Packet/weight



Preparation temperature



● Gluten free



# BIOGELART

**Biogelart is an Italian company specialized in products for italian-style gelato, confectionery specialties 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.

## **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

Biogelart 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.

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**ART. NO. PRODUCT**






























BASR	<b>REALE <span style="color: red;">NEW</span></b> Vegetable fat-free, with high-yield emulsifiers. Modern and versatile base suitable for the production of all ice creams.	5	3 kg	150 gr/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		-	
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		-	
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		-	
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	No sugar		-	
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	No sugar		-	
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	Complete		-	
FUTVL	<b>FUTURA VANIGLIA</b> The same quality as the Futura base but with the unmistakable flavour of Bourbon vanilla	10	1,6 kg	Complete		-	
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		-	
N5L	<b>NEUCREM 5</b> Purity and high quality for the preparation of milk mixes	5	1 kg	5 g / l of milk			
NMO	<b>NO MORE</b> Base for making ice cream without any additives	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		-	
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		-	
SL	<b>SOLO LATTE <span style="color: red;">NEW</span></b> A base for use with milk and cream only.	15	1 kg	250 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		-	
SLFL	<b>SOLO LATTE WITHOUT LACTOSE <span style="color: red;">NEW</span></b> A base for use with milk and cream only, but designed for lactose-intolerant people.	15	1 kg	250 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		-	

# FRUIT BASES



















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 + 0,6 l water	 		
				100 g + 250 g sugar + 450 g fruit + 100 g concentrated paste + 0,6 l water			
				100 g + 230 g sugar + 150 g concentrated paste + 1,02 l water			
				<b>Dosage of lemon:</b> 100 g + 330 g sugar + 300 g lemon juice + 0,77 l water			
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 + 0,65 l water	 		
				50 g + 300 g sugar + 300 fruit + 50 g concentrated paste + 0,40 l water			
				50 g + 300 g sugar + 150 g concentrated paste + 1 l 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 + 1,5 l water			
				1000 g + 1500 g fruit + 1 l 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 + 1,5 l 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> 1000 g syrup + 500 g fruit			
LI50L	<b>LIMONE 50</b> Easy to use product for the production of lemon ice cream	10	1 kg	50 g/l			
NEUF5CL	<b>NEUFRUT 5</b> A pure, high-quality product for the preparation of mixes for fruit ice cream	5	1 kg	5 g/l	 		
NF50	<b>NATUR FRUTTA 50</b> Base for making fruit ice cream without any additives	8	2 kg	50 g/l			


















# GOURMET ICE CREAM

COD.	PRODOTTO						
BREC	READY CHEF BASE <b>NEW</b>	10	1,3 kg	Use with cheese and vegetables			
BSPI	SPIRITOSA BASE <b>NEW</b>	10	1 kg	Use with spirits			

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## 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						
GELL	<b>GELMONT</b> A composition of emulsifiers in cold-soluble paste	2	5 kg	Fruit dosage: from 3 to 5 g/l			
				Cream dosage: from 2 to 4 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		-	
TESL	<b>TESSIGEL</b> This preparation contains vegetable fats, special sugars, milk proteins and emulsifiers	8	2 kg	From 25 to 60 g/l	 	-	
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	 	-	

# 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



ART. NO.	PRODUCT						
C22/24L	<b>CACAO 22/24</b> The finest Dutch chocolate for excellent chocolate-flavoured ice cream	10	1 kg	From 70 to 100 g/l			
CB	<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		-	
CF	<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		-	
CFEF	<b>CHOCOLATE EXTRA DARK <i>NEW</i></b>	8	1,8 kg	1800 g + 2.5 l very hot water			
CKCRU	<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 + 2.5 l water		-	
CKED	<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			
CKL	<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		-	
CSM	<b>MILK STRACCIATELLA COVERING <i>NEW</i></b>	2	3 kg	As you wish	 	-	
MCB	<b>WHITE COVERING</b>	2	2,5 kg	As you wish	 	-	
MCS	<b>DARK COVERING</b>	2	3 kg	As you wish	 	-	
MCSTB1	<b>STRACCIATELLA COVERING BOTTLE</b>	6	0,9 kg	As you wish	 	-	

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# 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



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	<b>Ice cream dosage:</b> 1600 g + 2,4 l water		-	
				<b>Slush dosage:</b> 1600 g + 3 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		-	
EB	<b>ENERGY BULL</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			
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		-	
LEML	<b>LEMONCELLO</b>	12	1,25 kg	1250 g + 2,5 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		-	
MERK	<b>MERINGUE</b>	10	1,6 kg	1600 g + 2,4 l water		-	
MOUKL	<b>MOU KOMPLET</b> The perfect product for making mou-toffee ice cream (cream-caramel)	10	1,6 kg	1600 g + 2,4 l water		-	
PRO	<b>PROSECCO</b>	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			
SFLIZE	<b>LEMON AND GINGER</b>	12	1,35 kg	1350 g + 2,5 l water			
SFWAL	<b>WALDMEISTER</b> <i>Woodruff</i>	12	1,25 kg	1250 g + 2,5 l water			
SPR	<b>SPRITZ</b>	12	1,25 kg	1250 g + 2,5 l water			
ZFIL	<b>CANDY FLOSS</b>	10	1,6 kg	1600 g + 2,4 l water		-	

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# 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



ART. NO.	PRODUCT						
LIML	LIME	12	1,25 kg	1250 g + 2,5 l water			
SFANGL	WATERMELON	12	1,25 kg	1250 g + 2,5 l water			
SFANL	PINEAPPLE	12	1,25 kg	1250 g + 2,5 l water			
SFBAL	BANANA	12	1,25 kg	1250 g + 2,5 l water		-	
SFBER	BERGAMOT	12	1,25 kg	1250 g + 2,5 l water			
SFCIL	CHERRY	12	1,25 kg	1250 g + 2,5 l water			
SFCOL	COCONUT	12	1,25 kg	1250 g + 2,5 l water		-	
SFFBL	FOREST FRUITS	12	1,25 kg	1250 g + 2,5 l water			
SFFPL	PASSION FRUIT OR MARACUJA	12	1,25 kg	1250 g + 2,5 l water			
SFFRL	STRAWBERRY	12	1,25 kg	1250 g + 2,5 l water			
SFGUL	GUAVA	12	1,25 kg	1250 g + 2,5 l water			
SFLIL	LEMON	12	1,25 kg	1250 g + 2,5 l water			
SFLISL	SICILIAN LEMON	12	1,25 kg	1250 g + 2,5 l water			
SFMAL	MANDARIN	12	1,25 kg	1250 g + 2,5 l water			
SFMANL	MANGO	12	1,25 kg	1250 g + 2,5 l water			
SFMEL	MELON	12	1,25 kg	1250 g + 2,5 l water			
SFMELOL	POMEGRANATE	12	1,25 kg	1250 g + 2,5 l water			
SFMVL	GREEN APPLE	12	1,25 kg	1250 g + 2,5 l water			
SFOS	SEA BUCKTHORN	12	1,25 kg	1250 g + 2,5 l water			
SFPAL	PAPAYA	12	1,25 kg	1250 g + 2,5 l water			
SFPEL	YELLOW PEACH	12	1,25 kg	1250 g + 2,5 l water			
SFPM	PEACH MARACUJA	12	1,25 kg	1250 g + 2,5 l water			
SFPRL	PINK GRAPEFRUIT	12	1,25 kg	1250 g + 2,5 l water			
SFTRL	TROPICAL FRUIT	12	1,25 kg	1250 g + 2,5 l water			
UVL	ISABELLA GRAPE	12	1,25 kg	1250 g + 2,5 l water			

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# 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



ART. NO.	PRODUCT						
CISL	CHOCOLATE SOFT	8	1,85 kg	Complete		-	
FSL	FIORDILATTE SOFT	8	1,85 kg	Complete		-	
VSL	VANILLA SOFT	8	1,85 kg	Complete		-	
YOGSL	YOGHURT SOFT A high-quality, practical and economic product to be used with fresh milk	8	1,85 kg	Complete		-	
YF	FROZEN YOGHURT 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	Complete + milk		-	
YGRE	GREEK YOGHURT	12	1,3 kg	Complete + milk		-	
YOGNO	YOGURINO <b>NEW</b> Taste of strawberry yoghurt	15	1,15 kg	Complete + milk		-	

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# 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



ART. NO.	PRODUCT						
AL	A.C.E. Vitamins A, C and E	12	1,25 kg	1250 g + 2,5 l water			
BVG	VEGGYGEL Vegan base	12	1,25 kg	1250 g + 2,5 l water			
SSSL	SOY BASE	15	1 kg	1000 g + 2 l water			
YSZL	YOGHART KOMPLET 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 milk		-	

# CLASSIC PASTES

ART. NO. PRODUCT



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

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# FRUIT PASTES

ART. NO. PRODUCT



ANL	PINEAPPLE	2	3 kg	80 - 100 g/l	●	●
BAL	BANANA	2	3 kg	80 - 100 g/l	●	●
CIL	CHERRY	2	3 kg	80 - 100 g/l	●	●
COL	COCONUT	2	3 kg	80 - 100 g/l	●	●
FBL	FOREST FRUITS	2	3 kg	80 - 100 g/l	●	●
FRL	STRAWBERRY	2	3 kg	80 - 100 g/l	●	●
KIL	KIWI	2	3 kg	80 - 100 g/l	●	●
LAL	RASPBERRY	2	3 kg	80 - 100 g/l	●	●
MELL	MELON	2	3 kg	80 - 100 g/l	●	●
MELLL	GREEN APPLE	2	3 kg	80 - 100 g/l	●	●
MGL	MANGO	2	3 kg	80 - 100 g/l	●	●
MILL	BLUEBERRY	2	3 kg	80 - 100 g/l	●	●
PAMA	SOUR CHERRY	2	3 kg	80 - 100 g/l	●	●
PEL	YELLOW PEACH	2	3 kg	80 - 100 g/l	●	●

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# DECORATIONS

ART. NO. PRODUCT



APS	GRANELLA OF PRALINED AND SALTED PEANUTS	2	2,5 kg	As you wish	●	●
CRUB	BUTTER-VANILLA CRUMBLE	2	1,5 kg	As you wish	-	●
CRUC	COCOA CRUMBLE	2	1,5 kg	As you wish	-	●
CRUM	CARAMEL CRUMBLE	2	1,5 kg	As you wish	-	●
DECFR	CRUMBLE RED FRUITS <b>NEW</b>	2	1,5 kg	As you wish	-	●
DECVE	CRUMBLE PISTACHIO <b>NEW</b>	2	1,5 kg	As you wish	-	●
GPSS	GRANELLA OF PRALINED PISTACHIOS <b>NEW</b>	2	2 kg	As you wish	●	●
NT	TOASTED HAZELNUTS	5	2 kg	As you wish	●	●



# SAUCE & CREAM RIPPLES

ART. NO. PRODUCT



ART. NO.	PRODUCT					
BIK	<b>BISKREAM</b> <i>Biscuit cream</i>	2	2,5 kg	As you wish	●	●
CREB	<b>BUENA CREAM</b> <i>Hazelnut cream with wafers</i>	2	3 kg	As you wish	-	-
NOKBN	<b>NOCCIOKKA PROFESSIONAL BLACK COOKIES</b>	2	3 kg	As you wish	-	-
NOKBS	<b>NOCCIOKKA PROFESSIONAL SPECULOS</b>	2	3 kg	As you wish	-	-
NOKKO	<b>NOCCIOKKA PROFESSIONAL COOKIES</b>	2	3 kg	As you wish	-	-
NOKP	<b>NOCCIOKKA PROFESSIONAL</b> <i>Hazelnut and chocolate spread</i>	2	3 kg	As you wish	-	●
NOKPB	<b>NOCCIOKKA PROFESSIONAL PROFITEROL</b>	2	3 kg	As you wish	-	-
NOKPM	<b>NOCCIOKKA PROFESSIONAL MERINGA</b>	2	2,5 kg	As you wish	-	-
NOKTO	<b>NOCCIOKKA PROFESSIONAL TORRONE</b>	2	3 kg	As you wish	-	-
NOKWA	<b>NOCCIOKKA PROFESSIONAL WAFER</b>	2	3 kg	As you wish	-	-
SCAFL	<b>COFFEE</b>	2	3 kg	As you wish	●	●
SCRCARL	<b>CREME CARAMEL</b>	2	3 kg	As you wish	●	●
SLIQ	<b>LIQUORICE</b>	2	3 kg	As you wish	●	●
SMVL	<b>GREEN APPLE</b>	2	3 kg	As you wish	●	●
VARMAK	<b>MACADAMIA NUT <span style="color: red;">NEW</span></b>	2	3 kg	As you wish	-	●
VARNB	<b>NONNA BISA</b>	2	3 kg	As you wish	-	●
VARPK	<b>PISTACHIO KROK</b>	2	3 kg	As you wish	-	●
VDC	<b>DULCE DE LECHE</b>	2	3 kg	As you wish	-	●

# FRUIT RIPPLES

ART. NO. PRODUCT



ART. NO.	PRODUCT					
AM24	<b>SOUR CHERRY FANTASY</b>	2	5 kg	As you wish	●	●
TAR	<b>ORANGE</b>	2	3 kg	As you wish	●	●
TFBL	<b>FOREST FRUITS</b>	2	3 kg	As you wish	●	●
TFFPL	<b>PASSION FRUIT</b>	2	3 kg	As you wish	●	●
TFL	<b>STRAWBERRY</b>	2	3 kg	As you wish	●	●
TFLIM	<b>LEMONCELLO OF SORRENTO</b>	2	3 kg	As you wish	●	●
TFM	<b>MANDARIN OF CIACULLI</b>	2	3 kg	As you wish	●	●
TFMAN	<b>MANGO</b>	2	3 kg	As you wish	●	●
TFMI	<b>BLUEBERRY</b>	2	3 kg	As you wish	●	●
TFP	<b>PEAR</b>	2	3 kg	As you wish	●	●
TFZ	<b>GINGER</b>	2	3 kg	As you wish	●	●
TL	<b>LEMON</b>	2	3 kg	As you wish	●	●
TLA	<b>RASPBERRY</b>	2	3 kg	As you wish	●	●
TML	<b>APPLE</b>	2	3 kg	As you wish	●	●
TPC	<b>PEAR AND CHOCOLATE</b>	2	3 kg	As you wish	●	●
VAL	<b>SOUR CHERRY</b>	2	3 kg	As you wish	●	●

ENGLISH

# SLUSH, SORBETS & SEMIFREDDO

Italian-style  
chilled dessert

ART. NO. PRODUCT



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			
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		-	
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			

## PATISSERIE

ART. NO. PRODUCT



ART. NO.	PRODUCT						
GL001	<b>TRANSPARENT NEUTRAL GLAZE</b> Ready-to-use product suitable for the transparent covering of ice cream cakes, semifreddo cakes, single portions.	2	3 kg	As you wish	-		
KRO	<b>KROKER</b> Powdered preparation for crunchies, bars, etc.	10	1 kg	2 parti Kroker + 1 parte frutta secca			
MAG	<b>MAGICA</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	<b>For use in a mixer:</b> 1000 g + 0,5 l water		-	
PASCR	<b>PASCREAM</b> Cold-processed custard	10	1 kg	<b>For use in a mixer:</b> 375 g + 1 l 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	<b>For use in a mixer:</b> 250 g + 250 g cold milk + 250 g ice cream mix		-	
VEGM	<b>VEGAN MOUSSE <span style="color: red;">NEW</span></b>	10	1 kg	<b>For use in a mixer:</b> 600 gr sunflower oil + 2 kg water or vegetable drink	-		

## CREAMS FOR FILLING

ART. NO. PRODUCT



ART. NO.	PRODUCT						
Rl001	<b>CREMA RICCA MILK AND HAZELNUTS</b> Ready-to-use hazelnut and milk filling cream	2	3 kg	As you wish	-	-	
Rl002	<b>CREMA RICCA MILK AND PISTACHIOS</b> Ready-to-use pistachio and milk filling cream	2	3 kg	As you wish	-	-	
Rl003	<b>CREMA RICCA LEMON AND ALMONDS</b> Ready-to-use almond filling cream with a light lemon aroma	2	3 kg	As you wish	-	-	

# TOPPING

ART. NO. PRODUCT



TDC	DULCE DE LECHE	6	1 kg	As you wish	-	●
TOAM	SOUR CHERRY	6	1 kg	As you wish	●	●
TOCAF	COFFEE	6	1 kg	As you wish	●	●
TOC	CHOCOLATE	6	1 kg	As you wish	●	●
TOCB	WHITE CHOCOLATE	6	1 kg	As you wish	-	●
TOCF	DARK CHOCOLATE	6	1 kg	As you wish	●	●
TOCL	MILK CHOCOLATE	6	1 kg	As you wish	-	●
TOCO	COCONUT	6	1 kg	As you wish	●	●
TOCR	CREME CARAMEL	6	1 kg	As you wish	●	●
TOCS	SALTED CARAMEL	6	1 kg	As you wish	-	●
TOCV	CREMOVO <b>NEW</b> <i>Egg cream</i>	6	1 kg	As you wish	-	●
TOF	TOFFEE	6	1 kg	As you wish	-	●
TOFB	FOREST FRUIT	6	1 kg	As you wish	●	●
TOFP	PASSION FRUIT	6	1 kg	As you wish	●	●
TOFR	STRAWBERRY	6	1 kg	As you wish	●	●
TOFT	TROPICAL FRUIT	6	1 kg	As you wish	●	●
TOKI	KIWI	6	1 kg	As you wish	●	●
TOLA	RASPBERRY	6	1 kg	As you wish	●	●
TOMA	MANGO	6	1 kg	As you wish	●	●
TOMAN	ALMOND	6	1 kg	As you wish	-	●
TOME	MINT	6	1 kg	As you wish	●	●
TOMG	POMEGRANATE	6	1 kg	As you wish	●	●
TOMI	HONEY	6	1 kg	As you wish	-	●
TOMIR	BLUEBERRY	6	1 kg	As you wish	●	●
TONO	HAZELNUT	6	1 kg	As you wish	-	●
TONOK	NOCCIOKKA	6	1 kg	As you wish	-	●
TOPI	PISTACHIO	6	1 kg	As you wish	-	●
TOVA	VANILLA	6	1 kg	As you wish	●	●
TOZ	ZABAIONE <i>Egg yolks, wine and sugar cream</i>	6	1 kg	As you wish	-	●
TOZA	SAFFRON	6	1 kg	As you wish	●	●

ENGLISH



# GELART SPECIALITIES

ART. NO. PRODUCT



ART. NO.	PRODUCT						
<b>CML</b>	<b>CIALD MIX</b> Product for the preparation of handmade cones. wafers and baskets	8	2 kg	1000 g + 3 whole eggs + 0,5 l warm water		-	-
<b>FCL</b>	<b>CARAMELIZED FIGS</b> An exclusive speciality made "by hand" according to a traditional recipe. Excellent for variegating ice cream or as a gourmet delicacy	2	2,5 kg	Add to taste to fiordilatte ice cream, as an added flavour on mascarpone (Italian cream cheese), or on frozen yoghurt	-	-	
<b>NB</b>	<b>NONNA BISA</b> A powdered product to be added to the white base for a biscuit-flavoured ice cream	8	1,25 kg	100 - 120 g/l		-	-
<b>NBS</b>	<b>NONNA BISA BISCUIT</b> The perfect biscuit granella for enriching and garnishing ice cream. yoghurt. sweets. and chilled desserts	8	1,25 kg	As you wish	-	-	-
<b>RIC</b>	<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		-	
<b>SM</b>	<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		-	
<b>YOGL</b>	<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		-	

CATALOGUE

# GOALCREAM

ART. NO. PRODUCT



ART. NO.	PRODUCT						
<b>BTUBI</b>	<b>WHITE</b>	2	3 kg	As you wish	-	-	
<b>BTUCL</b>	<b>MILK CHOCOLATE</b>	2	3 kg	As you wish	-	-	
<b>BTUCR</b>	<b>CARAMEL</b>	2	3 kg	As you wish	-	-	
<b>BTUGI</b>	<b>GIANDUIA</b>	2	3 kg	As you wish	-	-	
<b>BTULQ</b>	<b>LIQUORICE</b>	2	3 kg	As you wish	-	-	
<b>BTUNE</b>	<b>BLACK</b>	2	3 kg	As you wish	-	-	
<b>BTUNO</b>	<b>HAZELNUT</b>	2	3 kg	As you wish	-	-	
<b>BTUPIS</b>	<b>PISTACHIO</b>	2	3 kg	As you wish	-	-	

# CERTIFICATED ORGANIC PRODUCTS

ART. NO. PRODUCT



ART. NO.	PRODUCT						
BIBCA	ORGANIC COFFEE BASE	8	2 kg	2000 g + 3 l water		-	
BIBCI	ORGANIC CHOCOLATE BASE	8	2 kg	2000 g + 3 l water		-	
BIBF	ORGANIC FIORDILATTE BASE	8	1,9 kg	1900 g + 3,1 l water		-	
BIBFR	ORGANIC FRUIT BASE	12	1,3 kg	<b>Fruit dosage:</b> 1300 g + 2,25 kg fruit + 1 l water + organic lemon juice			
				<b>Citrus fruit dosage:</b> 1300 g + 1,5 l organic lemon juice + 1,5 l water			
BIBVA	ORGANIC VANILLA BASE	8	1,9 kg	1900 g + 3,1 l water		-	
BIBY	ORGANIC YOGHURT BASE	8	1,9 kg	1900 g + 3,1 l water		-	
BFCL	<b>ORGANIC CARAMELIZED FIGS</b> An exclusive speciality made "by hand" according to a traditional recipe. Excellent for variegating ice cream or as a gourmet delicacy	2	2,5 kg	Add to taste to fiordilatte ice cream, as an added flavour on mascarpone (Italian cream cheese), or on frozen yoghurt	-	-	
BNOC	ORGANIC HAZELNUT PASTE	2	2,5 kg	80 - 100 g/l	-		
BPIS	ORGANIC PISTACHIO PASTE	2	2,5 kg	80 - 100 gr/l	-		
NTB	ORGANIC ROASTED HAZELNUTS	10	1 kg	As you wish	-		

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## OUR CERTIFICATIONS:

FOOD SAFETY	
	<b>BRC</b> Food safety standard
	<b>IFS</b> Food safety standard
ORGANIC CERTIFICATION	
	Organic certification
ETHICS	
	<b>KOSHER</b> Ethical certification
SUSTAINABILITY	
	<b>RAINFOREST ALLIANCE</b>



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