

Don't worry, Biogelart.



HIGH QUALITY PRODUCTS FOR ARTISAN GELATO WORLDWIDE

**Artisan gelato,
our way.**



Biogelart is a leading Italian company specializing in gelato ingredients and confectionery products. Established in 1992, the company has built its success on an unwavering commitment to quality—encompassing raw materials, state-of-the-art equipment, and highly skilled personnel.

Biogelart is dedicated to designing and delivering excellence. Always responsive to market trends and innovations, the company develops high-quality, easy-to-use products that meet the needs of professionals worldwide. Every stage of the production process is meticulously monitored to ensure compliance with the highest international standards.

This dedication has enabled Biogelart to grow from its local roots to establish a strong presence in both national and international markets, all while preserving a deep connection to its homeland, Romagna.

Discover our product range

From traditional gelato base mixes to indulgent pastes, refreshing granita preparations, and crispy decorations, to low-calorie options and versatile, rich toppings, Biogelart offers a comprehensive range of easy-to-use products.

Our solutions are both delicious and practical, delivering excellent results when following the recommended dosages while also serving as a vibrant source of inspiration for original creations.

Biogelart's unwavering commitment to quality and food safety is demonstrated through certifications that meet the highest standards across various specialized fields.



Milk bases	6
Fruit bases	7
Chocolate	8
Enhancers	8
Complete	9
Superfrutta powder line	10
Soft & yoghurt	11
Light & soy	11
Classic pastes	12
Fruit pastes	13
Decorations	13
Sauce ripples	14
Fruit ripples	14
Slush, sorbets & semifreddo (Italian-style chilled dessert)	15
Patisserie	15
Creams for filling	15
Toppings	16
Biogelart specialities	17
Goalcream	17
Organic certified products	18



PACKAGING



PACKET



RECIPE



TEMPERATURE



VEG AO



GLUTEN FREE

Milk bases

COD.	PRODUCT						
EU50	EUROPANNA 50 A subtle aroma of cream to exalt milk mixes.	8	2 kg	50 gr / l of milk	●	-	●
EU100	EURO PANNA 100 Product for milk mixes with a subtle aroma of cream. With vegetable fats.	8	2 kg	100 gr / l of milk	●	-	●
EU50P	EURO 50 PLUS Product containing vegetable fats for milk mixes.	8	2 kg	50 gr / l of milk	●	-	●
EU50S	EURO 50 STRACCIATELLA Milk base with the unmistakable flavour of the chocolate-chip ice cream.	8	2 kg	50 gr / l of milk	●	-	●
EUAP	EURO STRACCIATELLA 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	EURO FUTURA 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	FUTURA 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	FUTURA VANIGLIA The same quality as the Futura base but with the unmistakable flavour of Bourbon vanilla.	10	1,6 kg	Complete	●	-	●
GELMIL	GELMILK 100 A special base for ice cream with a fine and creamy texture.	8	2 kg	100 gr / l of milk	●	-	●
N5L	NEUCREM 5 Purity and high quality for the preparation of milk mixes.	5	1 kg	5 gr / l of milk	●	-	●
PM100L	PANMIX 100 This product ensures a fine and velvety texture for milk-based ice cream. With vegetable fats.	8	2 kg	100 gr / l of milk	●	-	●
SL	SOLO LATTE A base for use with milk and cream only.	15	1 kg	250 gr / l of milk	●●	-	●
SL100	SOLOLATTE 100 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 gr / l of milk	●	-	●
SLPS	SOLOLATTE PLUS 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 gr / l of milk	●	-	●

Born to be
creamy



Fruit bases

COD.	PRODUCT						
AFL1	ARTFRUT 100 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 gr + 300 gr sugar + 500 gr fruit + 0,6 l water 100 gr + 250 gr sugar + 450 gr fruit + 100 gr concentrated + 0,6 l water 100 gr + 230 gr sugar + 150 gr concentrated + 1,02 l water Dosaggio limone: 100 gr + 330 gr sugar + 300 gr lemon juice + 0,77 l water	 		
AFL5	ARTFRUT 50 EXTRA A special, ready-to-use 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 gr + 300 gr sugar + 500 gr frutta + 0,65 l water 50 gr + 300 gr sugar + 300 gr fruit + 50 gr concentrated + 0,40 l water 50 gr + 300 gr sugar + 150 gr concentrated + 1 l water	 		
AFKLL	ARTFRUT KOMPLET 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 gr + 1000 gr fruit + 1,5 l water 1000 gr + 1500 gr fruit + 1 l water			
FLL	FRUTTOLIGHT 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 gr + 1000 gr fruit + 1,5 l water			
FRU	BASE FRUTTA FRUTTA 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 gr/l Hot syrup dosage: 1600 gr + 10 kg sugar + 20 l water Ice cream dosage: 1000 gr syrup + 500 gr fruit	 		
LI50L	LIMONE 50 Easy to use product for the production of lemon ice cream.	10	1 kg	50 gr/l			
NEUF5CL	NEUFRUT 5 A pure, high-quality product for the preparation of mixes for fruit ice cream.	5	1 kg	5 gr/l	 		

Born to be cool

Chocolate

COD.	PRODUCT						
C22/24L	CACAO 22/24 The finest Dutch chocolate for excellent chocolate-flavoured ice cream.	10	1 kg	150 gr / l of milk	●	●	●
CB	CHOCO WHITE 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	50 gr / l of milk	●	-	●
CF	CHOCO DARK A ready-to-use preparation for the production of a pure dark chocolate ice cream.	10	1,6 kg	100 gr / l of milk	●	-	●
CFEF	CHOCO EXTRA DARK	10	1,6 kg	50 gr / l of milk	●	●	●
CKCRU	CHOCO CRU 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	50 gr / l of milk	●	-	●
CKED	CHOCO EXTRA DARK Ready-to-use preparation for a really creamy extra-dark chocolate ice cream with no milk.	10	1,6 kg	No sugar	●	●	●
CKL	CHOCO KOMPLET 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	No sugar	●	-	●
CSM	MILK STRACCIATELLA COVERING	2	3 kg	Complete	● ●	-	●
MCSTBI	STRACCIATELLA COVERING BOTTLE	6	0,9 kg	5 gr / l of milk	● ●	-	●

Born to be excellent



Enhancers

COD.	PRODUCT						
GELL	GELMONT A composition of emulsifiers in cold-soluble paste.	2	5 kg	Fruit dosage: from 3 to 5 gr/l Cream dosage: from 2 to 4 gr/l	●	●	●
PROTL	PROTEIN GEL A protein-based formula which increases the incorporation of air into the ice cream.	8	2 kg	From 20 to 60 gr/l	●	-	●
TESL	TESSIGEL This preparation contains vegetable fats, special sugars, milk proteins and emulsifiers.	8	2 kg	From 25 to 60 gr/l	● ●	-	●
TOPL	TOP PANN 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 gr/l	● ●	-	●

Ready-to use

COD.	PRODUCT						
CAFKL	COFFEE KOMPLET 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 gr + 2,4 l water Slush dosage: 1600 gr + 3 l water	●	-	●
CHK	CHEESE CAKE	10	1,6 kg	1600 gr + 2,4 l water	●	-	●
CSAL	SALTED CARAMEL	12	1,6 kg	1600 gr + 2,4 l water	●	-	●
EB	ENERGY BULL	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
HU	HUGO	10	1,25 kg	1250 gr + 2,5 l water	●	●	●
LCO	COCONUT MILK One of our specialities for making ice cream with a unique and delicate coconut flavour.	10	1,6 kg	1600 gr + 2,4 l water	●	-	●
LEML	LEMONCELLO	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
LIQ	LIQUORICE One of our specialities for making ice cream with a full-bodied liquorice flavour.	10	1,6 kg	1600 gr + 2,4 l water	●	-	●
MOUKL	MOU KOMPLET The perfect product for making mou-toffee ice cream (cream-caramel).	10	1,6 kg	1600 gr + 2,4 l water	●	-	●
PRO	PROSECCO	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFMENL	MINT	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SPR	SPRITZ	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
ZFIL	CANDY FLOSS	10	1,6 kg	1600 gr + 2,4 l water	●	-	●

Born to be
tasty



Superfrutta powder line

COD.	PRODUCT						
LIML	LIME	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFANGL	WATERMELON	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFANL	PINEAPPLE	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFBAL	BANANA	12	1,25 kg	1250 gr + 2,5 l water	●	-	●
SFCIL	CHERRY	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFCOL	COCONUT	12	1,25 kg	1250 gr + 2,5 l water	●	-	●
SFFBL	FOREST FRUITS	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFFPL	PASSION FRUIT OR MARACUJA	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFFRL	STRAWBERRY	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFLIL	LEMON	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFLISL	SICILIAN LEMON	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFMAL	MANDARIN	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFMANL	MANGO	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFMEL	MELON	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFMELOL	POMEGRANATE	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFMVL	GREEN APPLE	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFOS	SEA BUCKTHORN	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFPAL	PAPAYA	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFPEL	YELLOW PEACH	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFPM	PEACH MARACUJA	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFPRL	PINK GRAPEFRUIT	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
SFTRL	TROPICAL FRUIT	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
UVL	ISABELLA GRAPE	12	1,25 kg	1250 gr + 2,5 l water	●	●	●



Born to be
juicy

Born to be soft



Soft & yoghurt

COD.	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	●	-	●

Light & soy

COD.	PRODUCT						
AL	A.C.E. (Vitamins A, C and E)	12	1,25 kg	1250 gr + 2,5 l water	●	●	●
BVG	VEGGYGEL Vegan base.	12	1,35 kg	1350 gr + 2,5 l water	●	●	●
SSSL	SOY BASE	15	1 kg	1000 gr + 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 gr + 2,5/3 l milk	●	-	●



Born to be light

Classic pastes

COD.	PRODUCT						
AZL	AZUR	2	3 kg	80 - 100 gr/l	-	●	●
BUB	BUBBLE GUM	2	3 kg	80 - 100 gr/l	-	●	●
CAFL	COFFEE	2	3 kg	80 - 100 gr/l	-	●	●
CAN	CINNAMON	2	3 kg	80 - 100 gr/l	-	●	●
CASL	CASSATA Chocolate candied fruit and cream ice cream.	2	3 kg	80 - 100 gr/l	-	●	●
CRCARL	CRÈME CARAMEL	2	3 kg	80 - 100 gr/l	-	●	●
DPCL	PANNA COTTA CHIARA	2	3 kg	80 - 100 gr/l	-	-	●
GCSAL	GRANCREMA	2	3 kg	80 - 100 gr/l	-	-	●
GIA	HAZELNUT AND BITTER CHOCOLATE	2	3 kg	80 - 100 gr/l	-	●	●
LIMPL	LATTE IMPERIALE Crème brûlée.	2	3 kg	80 - 100 gr/l	-	-	●
MANL	ALMOND	2	3 kg	80 - 100 gr/l	-	●	●
MASL	MASCARPONE Italian cream cheese.	2	3 kg	80 - 100 gr/l	-	-	●
MEN	MINT	2	3 kg	80 - 100 gr/l	-	●	●
NOGEL	DARK HAZELNUT	2	2,5 kg	80 - 100 gr/l	-	●	●
NOL	WALNUT	2	2,5 kg	80 - 100 gr/l	-	●	●
NPL	LIGHT HAZELNUT	2	2,5 kg	80 - 100 gr/l	-	●	●
PARI	PEANUTS	2	3 kg	80 - 100 gr/l	-	●	●
PBI	BISCUIT	2	3 kg	80 - 100 gr/l	-	-	●
PCB	WHITE CHOCOLATE	2	3 kg	80 - 100 gr/l	-	-	●
PISAU	SALTED PISTACHIO	2	2,5 kg	80 - 100 gr/l	-	●	●
PISGL	PISTACHIO WITH GRANELLA	2	3 kg	80 - 100 gr/l	-	●	●
PIPL	PURE PISTACHIO	2	3 kg	80 - 100 gr/l	-	●	●
PVL	BOURBON VANILLA	2	3 kg	20 - 25 gr/l	-	●	●
PVS	SUBLIME VANILLA	2	3 kg	25 - 50 gr/l	-	●	●
ROY	VANILLA ROYALVAN	2	3 kg	20 - 40 gr/l	-	-	●
SMAL	SMACK	2	2,5 kg	80 - 100 gr/l	-	●	●
TIL	TIRAMISÙ	2	3 kg	80 - 100 gr/l	-	-	●
TOL	TORRONCINO	2	2 kg	80 - 100 gr/l	-	-	●
ZABL	ZABAIONE Egg yolks, wine and sugar cream.	2	3 kg	80 - 100 gr/l	-	-	●

Born to be
original



Fruit pastes

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

Born to be
crunchy



Decorations

COD.	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	2	1,5 kg	As you wish	-	-	●
DECVE	CRUMBLE PISTACHIO	2	1,5 kg	As you wish	-	-	●
GPPS	GRANELLA OF PRALINED PISTACHIOS	2	2 kg	As you wish	-	●	●
NT	TOASTED HAZELNUTS	5	2 kg	As you wish	-	●	●

Sauce & cream ripples

COD.	PRODUCT						
CREB	BUENA CREAM Hazelnut cream with wafers.	2	3 kg	As you wish	-	-	-
NOKBN	NOCCIOKKA PROFESSIONAL BLACK COOKIES	2	3 kg	As you wish	-	-	-
NOKBS	NOCCIOKKA PROFESSIONAL SPECULOS	2	3 kg	As you wish	-	-	-
NOKKO	NOCCIOKKA PROFESSIONAL COOKIES	2	3 kg	As you wish	-	-	-
NOKP	NOCCIOKKA PROFESSIONAL Hazelnut and chocolate spread.	2	3 kg	As you wish	-	-	●
NOKWA	NOCCIOKKA PROFESSIONAL WAFER	2	3 kg	As you wish	-	-	-
SCAFL	COFFEE	2	3 kg	As you wish	-	●	●
SCRCARL	CREME CARAMEL	2	3 kg	As you wish	-	●	●
VARDU	PISTACHIO VARIEGATE DUBAI	2	3 kg	As you wish	-	●	●
VARNB	NONNA BISA	2	3 kg	As you wish	-	-	-
VARPIVEG	PISTACHIO VARIEGATE VEGAN KROK	2	3 kg	As you wish	-	●	●
VARPK	PISTACHIO KROK	2	3 kg	As you wish	-	-	-
VDC	DULCE DE LECHE	2	3 kg	As you wish	-	-	●

Born to be
precious



Fruit ripples

COD.	PRODUCT						
AM24	SOUR CHERRY FANTASY	2	5 kg	As you wish	-	●	●
TAR	ORANGE	2	3 kg	As you wish	-	●	●
TFBL	FOREST FRUITS	2	3 kg	As you wish	-	●	●
TFFPL	PASSION FRUIT	2	3 kg	As you wish	-	●	●
TFL	STRAWBERRY	2	3 kg	As you wish	-	●	●
TFMAN	MANGO	2	3 kg	As you wish	-	●	●
TFMI	BLUEBERRY	2	3 kg	As you wish	-	●	●
TL	LEMON	2	3 kg	As you wish	-	●	●
TLA	RASPBERRY	2	3 kg	As you wish	-	●	●
VAL	SOUR CHERRY	2	3 kg	As you wish	-	●	●

Born to be sweet



Pâtisserie

COD.	PRODUCT						
MAG	MAGICA 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 gr + 1 l cream	●	-	●
MERG	MERINGEL 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 gr + 0,5 l water	●	-	●
TESL	TESSIGEL A powdered product for making classic chilled desserts in the mixer.	8	2 kg	500 gr + 1 l very cold milk	●	-	●
TMOU	TOP MOUSSE 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 gr + 250 gr cold milk + 250 gr ice cream mix	●	-	●

Creams for filling

COD.	PRODUCT						
RI001	CREMA RICCA MILK AND HAZELNUTS Ready-to-use hazelnut and milk filling cream.	2	3 kg	As you wish	-	-	●
RI002	CREMA RICCA MILK AND PISTACHIOS Ready-to-use pistachio and milk filling cream.	2	3 kg	As you wish	-	-	●
RI003	CREMA RICCA LEMON AND ALMONDS Ready-to-use almond filling cream with a light lemon aroma.	2	3 kg	As you wish	-	-	●

Slush, sorbets & semifreddo

Italian-style
chilled dessert

COD.	PRODUCT						
GRBL	GRANIBASE A powder preparation with mostly special sugars for making excellent slushes. Fresh fruit, pastes, or concentrated syrups can be used.	15	1 kg	1000 gr/l + 4/5 l water	●	●	●
SBC	COFFEE This product can be used in the slush machine to make an exquisite Arabica coffee cream.	10	1,6 kg	1600 gr/l + 3 l water	●	-	●
SBGL	SORBET A specific product for the preparation of classic lemon sorbet in the slush machine.	12	1,25 kg	1250 gr/l + 3 l water	●	●	●

Topping

COD.	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 Egg cream.	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 Egg yolks, wine and sugar cream.	6	1 kg	As you wish	-	-	●
TOZA	SAFFRON	6	1 kg	As you wish	-	●	●

Born to be
surprising



Gelart specialities

COD.	PRODUCT						
CML	CIALD MIX Product for the preparation of handmade cones, wafers and baskets.	8	2 kg	1000 g + 3 whole eggs + 0,5 l warm water	●	-	-
FCL	CARAMELIZED FIGS 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	As you wish	-	-	●
NB	NONNA BISA A powdered product to be added to the white base for a biscuit-flavoured ice cream.	8	1,25 kg	100 - 120 g/l	●	-	-
NBS	NONNA BISA BISCUIT The perfect biscuit granella for enriching and garnishing ice cream, yoghurt, sweets and chilled desserts.	8	1,25 kg	As you wish	-	-	-
RIC	RICOTTA A powdered product to be added to the white base for excellent ricotta-flavoured ice cream.	5	1,2 kg	40 g/l	●	-	●
SM	WHOOPIE-PIE 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	●	-	●
YOGL	YOGHART A powdered product to be added to the white base for excellent yoghurt-flavoured ice cream.	5	1,2 kg	40 g/l	●	-	●

Born to be
special



Goalcream

COD.	PRODUCT						
BTUBI	WHITE	2	3 kg	As you wish	-	-	●
BTUCL	MILK CHOCOLATE	2	3 kg	As you wish	-	-	●
BTUCR	CARAMEL	2	3 kg	As you wish	-	-	●
BTUGI	GIANDUIA	2	3 kg	As you wish	-	-	●
BTULQ	LIQUORICE	2	3 kg	As you wish	-	-	●
BTUNE	BLACK	2	3 kg	As you wish	-	-	●
BTUNO	HAZELNUT	2	3 kg	As you wish	-	-	●
BTUPIS	PISTACHIO	2	3 kg	As you wish	-	-	●



Certificated Organic products

COD.	PRODUCT						
BIBCA	ORGANIC COFFEE BASE	8	2 kg	2000 gr + 3 l water	●	-	●
BIBCI	ORGANIC CHOCOLATE BASE	8	2 kg	2000 gr + 3 l water	●	-	●
BIBF	ORGANIC FIORDILATTE BASE	8	1,9 kg	1900 gr + 3,1 l water	●	-	●
BIBFR	ORGANIC FRUIT BASE	12	1,3 kg	Dosi frutta: 1300 gr + 2,25 kg fruit + 1 l water + organic lemon juice Dosi agrumi: 1300 gr + 1,5 l organic lemon juice + 1,5 l water	●	●	●
BIBVA	ORGANIC VANILLA BASE	8	1,9 kg	1900 gr + 3,1 l water	●	-	●
BIBY	ORGANIC YOGHURT BASE	8	1,9 kg	1900 gr + 3,1 l water	●	-	●
BFCL	ORGANIC CARAMELIZED FIGS 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 gr/l	-	●	●
BPIS	ORGANIC PISTACHIO PASTE	2	2,5 kg	80 - 100 gr/l	-	●	●
NTB	ORGANIC ROASTED HAZELNUTS	10	1 kg	As you wish	-	●	●



Born to be bio





BIOGELART srl

Via Caduti del Lavoro 5
48012 Bagnacavallo (RA), Italy
Tel. +39 0545 61584
info@biogelart.com
