

#CONGIUSOPUOI

ENTER A WORLD OF ICE CREAM PRODUCTS.



ICE CREAM CATALOGUE





GIUSO

A CENTURY OF INNOVATION.

Since 1919, Giuso has worked to uphold its benchmark mission: “to produce ready-mixed and semi-finished ingredients for artisan bakeries and small industrial bakeries, passionately dedicating itself to the constant search for innovative solutions and putting customer satisfaction at the heart of everything we do”.

Along the way, we have focused on the key values that have guided us every day for **100 years**:

- **quality**, meaning the careful selection of ingredients, consolidated production processes that are constantly-monitored and special product lines that are free from added preservatives, flavourings, colourants and oils;
- **innovation**;
- **tradition**;
- **integrity and transparency**;
- **passion**.

We're ready for a new century of innovation.



#CONGIUSOPUOI

CREATE SIMPLE AND IRRESISTIBLE ARTISAN ICE CREAMS.

NEUTRALS

ICE CREAM BASES

CREAM ICE CREAM BASES
FRUIT ICE CREAM BASES
ALCOHOLIC ICE CREAM BASES
CHOCOLATE ICE CREAM BASES
COMPLET BASE
EVOLUZIONE BASE
ASSOLUTA BASE
VEGAN BASE

IMPROVERS

CUZCO LINE

CUZCO GOURMAND LINE

FLAVOURINGS

GOLD LINE
ESPRESSO
SUPERPREMIUM PASTE LINES
TRADITIONAL PASTES
FRUIT PASTES
TANTOFRUTTO LINE
YOGHURT
OTHER FLAVOURINGS

RIPPLES LINE

PASTE RIPPLES
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AMORDIFRUTTA RIPPLES
COATINGS
CHOCOBUONI LINE

COLD CREAMS LINE

WORLD DESSERTS

READY MIXES

GREENFRUIT LINE
FLASH LINE
SO-SOFT LINE
GRANITOSE

DECORATIONS

TOPPINGS
GRANELLOSI
AMARENA AND AMARENATA
FOR ICE CREAM



NEUTRALS

PRODUCT

NEUTRO 4

With a very low concentration that favours stabilisation. It does not contain flavourings or emulsifiers and can be used either hot or cold.

Quantity g/kg: 2.8

Processing temperature: ●●

NEUTROCREM 4

Recommended for hot use in milk-based ice creams, it does not contain flavourings. Thanks to its emulsifiers, it guarantees good resistance in the display cabinet.

Quantity g/kg: 2.8

Processing temperature: ●

NEUTRO 10

Recommended for hot use in milk-based ice creams. It contains a particularly rich group of stabilisers and emulsifiers.

Quantity g/kg: 7.0

Processing temperature: ●

PACKAGING: BAG

ICE CREAM BASES

CREAM ICE CREAM BASES

PRODUCT

BRIOGEL 50

This does not contain fats or flavourings and gives the ice cream a dry and compact structure, thanks above all, to its maltodextrin content. Neutral flavour.

Quantity g/kg: 33/35

Processing temperature: ●

MATYGEL 50 H/C

Ideal for those who love ice cream that has a delicate milk flavour and a smooth structure.

Quantity g/kg: 33/35

Processing temperature: ●●

MILKAGEL 50 H

Has an intense milk flavour and is ideal for those who want to use very natural products that can easily be customised. Used hot. Has a delightful milk flavour.

Quantity g/kg: 33/35

Processing temperature: ●●

MILKAPAN 50 H/C

Contains cream and provides the base mix with a significant fat content that affords the product a particularly pleasant and rich flavour. Has a delightful milk flavour.

Quantity g/kg: 33/35

Processing temperature: ●●

PACKAGING: BAG

ICE CREAM BASES

PRODUCT

MILKAPAN 150

Ideal for those looking for a "fresh" ice cream that is easy to customise this uses a light cow's milk fat that makes the product extremely moreish. Also contains a generous quantity of powdered cream. Milk flavour.

Quantity g/kg: 110

Processing temperature: ●

MILKAPAN 250

A base packed with ingredients that is the ideal solution for artisans who want to favour speed and practicality but without detriment to the quality of the product. Contains only cow's milk fats, for a fresh ice cream that is easy to digest. For use with only water and sugar. Milk flavour.

Quantity g/kg: 167

Processing temperature: ●

PURA NATURA 100 BASE

Free from emulsifiers and flavourings and with a neutral flavour and an opaque and creamy structure, thanks to the presence of grape sugar, vegetable fibres and milk proteins. To guarantee optimal and longer-lasting preservation on display, two exclusively vegetable origin stabilisers - guar and carob - are used making the ice cream even silkier and warmer on the palate.

Quantity g/kg: 70

Processing temperature: ●

SUPREMA 100 BASE

Featuring a delicate milk flavour, this base is high in fat content (50%) and is ideal for creating particularly voluminous ice creams that are warm on the palate. Milk flavour.

Quantity g/kg: 65/70

Processing temperature: ●

PACKAGING: BAG

FRUIT ICE CREAM BASES

PRODUCT

FRUICREM 100

This is the fruit base that has the creamiest effect. The structure of the ice cream produced is very smooth and dry with a very high overrun and this enables the ice cream to be kept at length without the risk of "small wells" forming in the tubs. Fat and dairy free. Neutral flavour.

Quantity g/kg: 65/70

Processing temperature: ●●

FRUTTOSIOMIX

A product packed with quality ingredients for creating excellent fruit ice cream. The recipe is simple: just use Fruttosiomix, water and lots of fresh or frozen fruit. Its main feature is that it allows users to prepare ice cream with a sorbet-like structure, without the use of saccharose or milk derivatives. In fact, the sugar used in this base is fructose, fruit's natural sugar, which helps consumers savour the ice cream better, thanks to its qualities as flavour enhancer. The product also contains a lot of fibres that make improve digestibility and help the structure of the ice cream.

Quantity g/kg: 270/300

Processing temperature: ●●

MULTIBASE 50

Characterised by the fact it does not contain either milk derivatives or added fats. Suitable for making both milk-based and water-based ice creams. In water-based fruit ice creams it guarantees a sorbet-like structure, an intense colour and a clean and marked taste. Neutral flavour.

Quantity g/kg mix: 33/35

Processing temperature: ●●

SETAFRÙ 50

Thanks to the emulsifiers it contains, it can develop a very intense overrun, giving the ice cream an excellent creamy quality. It does not contain fats and is dairy free. Neutral flavour.

Quantity g/kg: 33/35

Processing temperature: ●●

PACKAGING: BAG

ICE CREAM

ALCOHOLIC ICE CREAM BASE

PRODUCT

DOC BASE

This is the ideal base for preparing alcoholic sorbets in general. Its special formula makes it possible to use up to 40% or more of wine (lower percentages for spirits) in the mixture and to create ice cream with excellent stability and workability. The low sugar content also makes it possible to exalt the aromatic notes of the wines and liqueurs, thanks also to the fact it is fat and dairy free.

Quantity g/kg: 70/80
Processing temperature: ●

PACKAGING: BAG

CHOCOLATE ICE CREAM BASES

PRODUCT

COMPLET CHOCOLATE 100

This is a base that makes it possible to create a chocolate ice cream that features a fairly light colour. Free from flavourings.

Quantity g/kg: 65/70
Processing temperature: ●●

COMPLET CHOCOLATE 150

An ideal base for those looking for chocolate ice cream with an intense and marked flavour and a compact and creamy structure. The recipe contains neither sugar nor milk. Free from flavourings.

Quantity g/kg: 110
Processing temperature: ●●

PACKAGING: BAG

COMPLET BASE

PRODUCT

COMPLET 100 C

Contains a core of stabilisers and emulsifiers which can also work cold. Furthermore, the high percentage of low-fat milk solids it contains makes it possible to create excellent quality ice cream. Milk flavour.

Quantity g/kg: 65/70
Processing temperature: ●●

PACKAGING:

BAG and BUCKET

COMPLET 100 H

Features a fresh and delicate milk flavour and guarantees ice cream that is easy to scoop and has a very fine, warm and velvety texture. Packed with stabilising fats, it gives ice cream excellent creaminess and good resistance on display. Milk flavour.

Quantity g/kg: 65/70
Processing temperature: ●

PACKAGING:

BAG and BUCKET

COMPLET 250 H/C

Rich in well-balanced ingredients that give the ice cream a solid and compact structure. Ideal for creating ice creams that combine quality and simplicity, they are used only with water and sugar. Milk flavour.

Quantity g/kg: 167
Processing temperature: ●●

COMPLET 550 A H/C

Features a fresh and delicate milk flavour. Just add a litre of water to 550 g of product to create ice creams that are well-balanced, easy to scoop and long-lasting on display.

Quantity g/kg: 95
Processing temperature: ●●

COMPLET PLUS H/C

Featuring a fresh and delicate milk flavour this is made using non-hydrogenated vegetable fats and with added fibres and milk proteins that guarantee good, long-lasting resistance on display. The core of stabilisers and emulsifiers work effectively even cold, making it possible to obtain excellent quality ice cream with the addition of just milk and sugar.

Quantity g/kg: 95
Processing temperature: ●●

SUPERCOMPLET 100

Rich in low-fat milk solids and made using only non-hydrogenated vegetable fats, this make it possible to create ice cream with great body that is easy to scoop. Milk flavour.

Quantity g/kg: 65/70
Processing temperature: ●

PACKAGING: BAG

EVOLUZIONE BASE

PRODUCT

EVOLUZIONE 50

A complete base with fractionated milk fats, natural flavouring and a milk taste. For use with milk.

Quantity g/kg: 33/35
Processing temperature: ●

EVOLUZIONE 100

A complete base with fractionated milk fats, natural flavouring and a milk taste. For use with milk.

Quantity g/kg: 65/70
Processing temperature: ●

EVOLUZIONE 150

A complete base with low-fat milk solids and fractionated milk fats, natural flavourings and a milk taste.

Quantity g/kg: 110
Processing temperature: ●

EVOLUZIONE MIX

A complete base with low-fat milk solids and fractionated milk fats, featuring a delicate milk taste. With natural flavourings. Use hot.

Quantity g/kg: 330
Processing temperature: ●

PACKAGING: BAG

ASSOLUTA BASE

PRODUCT

ASSOLUTA FRUTTA 50

Contains five essential ingredients: vegetable fibres that absorb water and stabilise; fructose, a natural fruit sugar that acts as an anti-freezing agent; dehydrated lemon juice, a natural acidifier; vegetable proteins (soya), that provide creaminess; maltodextrins, that absorb water and provide structure.

Quantity g/kg: 35
Processing temperature: ●

ASSOLUTA LATTE 75

Assoluta Latte base contains: milk proteins, that give warmth and structure; vegetable fibres, that absorb water and stabilise; spray skimmed milk, that helps to improve structure and warmth; maltodextrins, that absorb water and provide structure; starch, which plays an important stabilising role.

Quantity g/kg: 50
Processing temperature: ●

CONFEZIONAMENTO: BAG

VEGAN BASE

PRODUCT

VEGAN CREAM PLUS 250 BASE

Made without using fats, other animal derivatives or palm oil, thereby fully respecting the vegan philosophy; enriched with grape sugar and vegetable fibres. Just add sugar (250-300 g) and water or a plant milk of your choice (soya, almond, rice) for a creamy ice cream that is easy to scoop and warm to the palate. Has a delicate cream/vanilla flavour.

Quantity g/kg: 160
Processing temperature: ●●

PACKAGING: BAG



IMPROVERS

PRODUCT

FIBRAMIX

Used in both fruit and cream-based ice creams to improve the structure of the product. Using Fibramix makes the ice cream more compact and pleasant on the palate, preventing the “drip” effect.

Quantity g/kg: 10/30

GLUCOMIX

A dehydrated glucose syrup and fibre-based improver that ensures ice cream is easy to scoop, increasing body, but not sweetness.

Quantity g/kg: as required

MATY

Its particular feature is its ability to replace or supplement whipped cream, giving body and volume. Also useful in ice cream to “warm” the mix and increase creaminess. Can be used with milk, milk/cream or an ice cream mix.

Quantity g/kg: 50/330

MORBIDÒ

A mixture of non-freezing sugars designed to improve the creaminess of all types of ice cream, preventing hardening.

Quantity g/kg: as required

PROTEINMIX

The proteins this improver contains help to increase the incorporation of air into the ice cream (known as over-run), giving the structure volume, making the ice cream warmer to the palate and improving preservation.

Quantity g/kg: 20/40

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PACKAGING: BAG

#### SOFTELLA

This is a monoglyceride-based emulsifier used to give volume, especially to fruit ice creams, but it can also be used in milk-based ice cream.

Quantity g/kg: as required

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PACKAGING: BUCKET

CUZCO LINE

Cuzco is made with real chocolate, which is powdered using an exclusive patented process, and enables users to make real chocolate ice cream simply and safely. Cuzco also offers all ice cream makers great opportunities to customise both basic recipes and when composing creative display tubs, that will undoubtedly arouse the curiosity of consumers.

PRODUCT

CUZCO DARK CHOCOLATE

With real dark chocolate, for ice cream that is dark in colour and with a marked cocoa flavour.

Quantity g/kg: 375

CUZCO DARK CHOCOLATE ORIGIN

With real dark chocolate and cocoa from the Dominican Republic, this makes it possible to create ice creams with a well-defined, long-lasting and gratifying taste, ideal for all those who love very dark chocolate.

Quantity g/kg: 400

CUZCO EXTRA DARK CHOCOLATE

With real dark chocolate this makes it possible to create chocolate ice cream that is dairy free and has a very dark colour and a flavour that is very well-defined yet full and balanced. Dairy free.

Quantity g/kg: 400

CUZCO FINE MILK CHOCOLATE

With real chocolate for ice cream that is light and delicate, but strong in character.

Quantity g/kg: 285

CUZCO RAW DARK CHOCOLATE

With real dark chocolate and raw cocoa, this makes it possible to create ice creams that are brown, but not excessively dark, and with a unique flavour in which it is possible to detect the pleasant and typical acidity of unroasted cocoa.

Quantity g/kg: 400

PRODUCT

CUZCO SAO TOMÉ WITH COCOA MASS

A product made with real dark chocolate, with cocoa from Sao Tomé and a high percentage of cocoa mass. It helps to produce ice cream with a unique and highly-defined, balanced and full flavour, with fruity notes and a slightly acidic hint typical of natural cocoa.

Quantity g/kg: 400

CUZCO SUPERIOR DARK CHOCOLATE

With real dark chocolate for ice cream that is dark in colour and with a flavour that brings to mind the best quality bars of dark chocolate.

Quantity g/kg: 375

CUZCO TOTAL NOIR

An intense, full-bodied and rounded flavour. The black colour comes from the use of very dark cocoa, which provides a natural colour, without the addition of artificial colourants. Dairy free.

Quantity g/kg: 400

CUZCO WHITE CHOCOLATE

With real white chocolate and only natural flavourings, for ice cream with the delicate flavour of cocoa butter and milk.

Quantity g/kg: 315

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PACKAGING: BAG

## CUZCO GOURMAND LINE

A new line of products that make it possible to quickly and easily create real chocolate ice creams in which the intense and bitter taste of dark chocolate combines with delicious and seductive ingredients, creating perfect, well-balanced blends.

### PRODUCT

#### CUZCO DARK “TONKA”

With real dark chocolate flavoured “Tonka” for ice creams with a rich and enveloping flavour with the vanilla and almond notes that are typical of Tonka Beans. Lactose-free.

Quantity g/kg: 400

#### CUZCO DARK AND SZECHUAN PEPPER

With real dark chocolate, Sao Tomé cocoa and Chinese Szechuan pepper for ice creams with a full and distinctive flavour with the citrus. Lactose-free.

Quantity g/kg: 400

#### CUZCO DARK AND COFFEE

With real dark chocolate and coffee granules for ice creams with the enveloping flavour of chocolate enriched with the clear and aromatic notes of coffee. The presence of coffee granules gives a pleasant and interesting crunchiness.

Quantity g/kg: 325

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PACKAGING: BAG



FLAVOURINGS

GOLD LINE

Characterised by their high levels of excellence and wholesomeness as they are:

- free from flavourings;
 - free from colourants or contain only natural colourants;
 - free from preservatives;
 - free from added oils.
- Quality is also further increased by the fact the company carefully selects and sources raw ingredients from the best areas:
- Sicily for pistachios and almonds;
 - Piedmont for hazelnuts;
 - Tuscany for pine nuts.

PRODUCT

GOLD 100% GREEN BRONTE PISTACHIO PDO PASTE

Quantity g/kg: 70/100

GOLD ALMOND PASTE

Quantity g/kg: 70/100

GOLD BACIO PASTE

Quantity g/kg: 100/150

GOLD DARK PIEDMONT HAZELNUT PGI PASTE

Quantity g/kg: 70/100

GOLD GIANDUJA PASTE

Quantity g/kg: 70/100

GOLD MEDITERRANEAN PISTACHIO PASTE

Quantity g/kg: 70/100

GOLD MEDITERRANEAN PISTACHIO PASTE WITHOUT COLOURANTS

Quantity g/kg: 70/100

GOLD PIEDMONT HAZELNUT PGI CREAM

Quantity g/kg: 70/100

GOLD PIEDMONT HAZELNUT PGI PASTE

Quantity g/kg: 70/100

GOLD PINENUT PASTE

Quantity g/kg: 70/100

GOLD RAW HAZELNUT PASTE

Quantity g/kg: 100/120

GOLD RAW PISTACHIO PASTE

Quantity g/kg: 100/120

GOLD SICILIAN PISTACHIO PASTE

Quantity g/kg: 70/100

GOLD WHOLE SICILIAN PISTACHIO PASTE

Quantity g/kg: 100/120

PACKAGING: BUCKET

ESPRESSO

Made with 100% Arabica coffee, the noblest of raw ingredients, from Columbia; it is a freeze-dried coffee in small shavings. Using Espresso guarantees a long-lasting and delightfully pleasant coffee taste; produces ice cream with a decisive and appealing colour; facilitates the balancing of the ice cream as it contains neither water nor fats; it is more economically beneficial as compared to ice cream made using a stove-top espresso maker.

PRODUCT

100% ARABICA ESPRESSO COFFEE

Quantity g/kg: 15/35

PACKAGING: BAG

SUPERPREMIUM PASTE LINE

The careful selection of raw ingredients and the accuracy of the transformation processes of all the products in the Superpremium line are the foundation of the excellence of this range of products.

PRODUCT

SUPERPREMIUM COCONUT PASTE

Quantity g/kg: 60/70

PACKAGING: BAG

CANDIED CHESTNUT PASTE

Quantity g/kg: 60/70

DARK PREMIUM HAZELNUT PASTE

Quantity g/kg: 70/100

EXTRA PREMIUM PISTACHIO PASTE

Quantity g/kg: 70/100

PEANUT PASTE

Quantity g/kg: 70/100

PREMIUM ALMOND PASTE

Quantity g/kg: 70/100

PREMIUM HAZELNUT CREAM

Quantity g/kg: 70/100

PREMIUM HAZELNUT PASTE

Quantity g/kg: 70/100

PREMIUM MADAGASCAR VANILLA PASTE

Quantity g/kg: 25

TIRAMISÙ PASTE

Quantity g/kg: 60/70

PRODUCT

TRADITIONAL VANILLA PASTE

Quantity g/kg: 25

WHITE CHOCOLATE PASTE

Quantity g/kg: 100

ZABAGLIONE PASTE FOR BAKING

Quantity g/kg: 60/70

ZABAGLIONE PASTE FOR ICE CREAM

Quantity g/kg: 60/70

PACKAGING: BUCKET

TRADITIONAL PASTES

These have countless uses in various types of ready mixes: they disperse extremely well in ice cream bases and are very easy to balance; in cream-based products (mousses, semifreddo, Bavarian creams) they optimise yield, leaving the cream soft and whipped; in baking mixtures they are excellent for making biscuits and shortcrust pastries and for various leavened products too.

PRODUCT

ALCOHOL-FREE TIRAMISÙ PASTE

Quantity g/kg: 60/70

AMARETTO PASTE

Quantity g/kg: 60/100

BISCUIT PASTE

Quantity g/kg: 50

CARAMEL PASTE

Quantity g/kg: 50

CATALAN CREAM PASTE

Quantity g/kg: 60/70

COFFEE PASTE

Quantity g/kg: 35

CREMINO PASTE

Quantity g/kg: 200

FIOCCO AZZURRO PASTE

Quantity g/kg: 50

GIANDUJA PASTE

Quantity g/kg: 70/100

ICE BUBBLE PASTE

Quantity g/kg: 50

PRODUCT

MASCOTTA (MASCARPONE & RICOTTA) PASTE

Quantity g/kg: 100/120

MINT PASTE

Quantity g/kg: 35

MUFFIN PASTE

Quantity g/kg: 70/100

NOUGAT PASTE

Quantity g/kg: 60/70

PANNA COTTA PASTE

Quantity g/kg: 50

PINOLADA (PINE NUT) PASTE

Quantity g/kg: 130

PISTACHIO PASTE

Quantity g/kg: 60/70

RUM & RAISIN PASTE

Quantity g/kg: 60/70

RUM CRUNCH PASTE

Quantity g/kg: 60/70

SICILIAN CASSATA PASTE

Quantity g/kg: 200

TRIFLE PASTE

Quantity g/kg: 50

VANILLA LOVERS' PASTE

Quantity g/kg: 25

WALNUT PASTE

Quantity g/kg: 60/70

WHISKY PASTE

Quantity g/kg: 50

YELLOW VANILLA PASTE

Quantity g/kg: 25/35

PACKAGING: BUCKET

CONCENTRATED SOFT TOFFEE PASTE

Quantity g/kg: 30

PACKAGING: GLASS JAR



ICE CREAM

FRUIT PASTES

These pastes are made by cooking fruit at low temperature using a vacuum concentration system. Another important characteristic is the product's high fruit content: up to 40%. Giuso fruit pastes are excellent as a substitute for fruit in ice cream, but they are also recommended for enhancing the flavour in which fresh or frozen fruit is used.

PRODUCT

BANANA PASTE

Quantity g/kg: 60/70

BLACKCURRANT PASTE

Quantity g/kg: 60/70

BLUEBERRY PASTE

Quantity g/kg: 60/70

KIWI PASTE

Quantity g/kg: 60/70

MANGO PASTE

Quantity g/kg: 60/70

ORANGE PASTE

Quantity g/kg: 60/70

RASPBERRY PASTE

Quantity g/kg: 60/70

PACKAGING: BUCKET

TANTOFRUTTO LINE

A gentle method is used to produce these pastes, designed to leave the fruit's organoleptic properties unaltered: in fact, the fruit is cooked at low temperature using a vacuum concentration system. The Tantofrutto line of fruit pastes stands out because it has a very high fruit content (1 kg of fruit per 1 kg of paste).

PRODUCT

APRICOT PASTE

Quantity g/kg: 60/70

GREEN APPLE PASTE

Quantity g/kg: 60/70

MELON PASTE

Quantity g/kg: 60/70

MIXED BERRIES PASTE

Quantity g/kg: 60/70

PEACH PASTE

Quantity g/kg: 60/70

PINEAPPLE PASTE

Quantity g/kg: 60/70

SOUR CHERRY PASTE

Quantity g/kg: 60/70

STRAWBERRY PASTE

Quantity g/kg: 60/70

WILD STRAWBERRY PASTE

Quantity g/kg: 60/70

PACKAGING: BUCKET

YOGHURT

Giuso's answer to the demand expressed by artisans for a line of products that make excellent yoghurt ice creams using different processes.

PRODUCT

PERYO'

A top-quality product that can be used to add yoghurt flavour to ice cream base mixes. Gives the ice cream a pleasant, long-lasting and only slightly acidic flavour. It is ideal for making sorbets or granita slush ices. Contains real freeze-dried yoghurt. Used cold. Quantity g/kg: 30

PERYO' BASE 50

This product is something more than a flavour enhancer: it is a real 50 g per litre of milk base, with the addition of freeze-dried yoghurt. The flavour is delicate and has rounded aromatic notes. Fat-free. Makes it possible to create an ice cream with a dry and compact structure. Quantity g/kg: 30

PERYO' FLASH

A complete mix, the only one using water, that fully simplifies the creation of yoghurt flavour. Has an intense flavour which is more acidic than other products present in the range. Quantity g/kg: 300

PERYO' INTENSE FLAVOUR

An intense flavouring powder for customers looking for a decisive and strong aroma. Quantity g/kg: 30

PERYO' LIGHT FLASH

A complete ready mix for low-calorie yoghurt ice cream that is free from sugar and fats, with fibres and maltitol. The product comes in 1.25 kg bags to which just 2.5 litres of water should be added. Quantity g/kg: 330

PERYO' OMEGA 3 FLASH

A complete ready mix for yoghurt ice cream containing Omega 3 and real yoghurt. Quantity g/kg: 300

SOSOFT YOGURT

A complete product with powdered yoghurt for preparing soft yoghurt ice cream: to 800 g of SoSoft yoghurt, add 500 g of low-fat yoghurt for every 2 litres of milk. Quantity g/kg: 240

PACKAGING: BAG

OTHER FLAVOURINGS

PRODUCT

CHEESECAKE BASE

For milk-based ice creams with a great cream cheese flavour and a light-yellow colour. Free from hydrogenated vegetable fats. Quantity g/kg: 100

CHEESECAKE

A highly-soluble powder flavouring that is used cold and added to the milk base to give the ice cream a characteristic cheese flavour. Contains real powdered cheese. Ideal for using combined with fruit ripples. Can be preserved at length at room temperature. Quantity g/kg: 30

LEMON 50

A product made using dehydrated lemon juice with the addition of other ingredients which make it water soluble. Perfect for making ice creams, sorbets and granita slush ices. Fat and dairy free. Quantity g/kg: 33/35

MASCARPONE 30

A powdered flavour enhancer for cold use. To be added to the milk base to give the ice cream the characteristic flavour of mascarpone cheese. Quantity g/kg: 30

MILK & CREAM

In line with current market trends, where there is increasing demand for products with an intense and natural flavour, MILK & CREAM contains only natural aromas. As the recipe contains powdered cream, it gives the ice cream a delicate and pleasant flavour of cream, whilst also increasing its creamy texture. Quantity g/kg: 50

SOLUBLE BITTER COCOA 22/24%

Select cocoa powder with a cocoa butter content of 22/24%. Quantity g/kg: 70

SUPER CHOCOLATE 120

A cocoa and chocolate flavouring mix featuring excellent solubilisation, for a really creamy ice cream. Ideal for both hot and cold processing. Quantity g/kg: 65/70

PACKAGING: BAG



RIPPLES LINE

The range of Giuso ripples is characterised by a vast assortment, the quality of its raw ingredients and the viscosity of the product, that doesn't leave bothersome "wells" in the ice cream. It makes it possible to increase the attractiveness of the display, freeing the imagination of the artisan ice cream maker.

PASTE RIPPLES

PRODUCT

BLUEBERRY RIPPLE

Quantity g/kg: 100

CARAMEL RIPPLE

Quantity g/kg: 100

COFFEE RIPPLE

Quantity g/kg: 100

MANGO RIPPLE

Quantity g/kg: 100

MARSHMALLOW RIPPLE

Quantity g/kg: 100

MIXED BERRIES RIPPLE

Quantity g/kg: 100

PASSION FRUIT RIPPLE

Quantity g/kg: 100

PEACH-ORANGE RIPPLE

Quantity g/Kg: 100

PISTACHIO RIPPLE

Quantity g/kg: 100

POMEGRANATE RIPPLE

Quantity g/kg: as required

RASPBERRY RIPPLE

Quantity g/kg: 100

SOUR CHERRY RIPPLE

Quantity g/kg: 100

STRAWBERRY RIPPLE

Quantity g/kg: 100

PACKAGING: BUCKET

TOFFEE CREAM RIPPLE

Quantity g/kg: 100

PACKAGING: GLASS JAR

BOTTLED RIPPLES

PRODUCT

APRICOT RIPPLE

Quantity g/kg: as required

CARAMEL RIPPLE

Quantity g/kg: as required

CHOCOLATE CHUNK RIPPLE

Quantity g/kg: as required

ELDERFLOWER RIPPLE

Quantity g/kg: as required

MANGO RIPPLE

Quantity g/kg: as required

NERELLA RIPPLE

Quantity g/kg: as required

SOUR CHERRY RIPPLE

Quantity g/kg: as required

WHITE RIPPLE

Quantity g/kg: as required

PACKAGING: BOTTLE

AMORDIFRUTTA RIPPLES

A line of ripples that boasts clearly noble ingredients, enriched with the quality and quantity of the candied and semi-candied fruit it contains. Free from preservatives, with only flavourings and colourings of natural origin.

PRODUCT

AMORDIFRUTTA BLUEBERRY

Quantity g/kg: as required

AMORDIFRUTTA CARAMELISED FIGS

Quantity g/kg: as required

AMORDIFRUTTA CHERRY

Quantity g/kg: as required

AMORDIFRUTTA FIGS&RUM

Quantity g/kg: as required

AMORDIFRUTTA GINGER

Quantity g/kg: as required

AMORDIFRUTTA ORANGE

Quantity g/kg: as required

PRODUCT

AMORDIFRUTTA PEACH&BRACHETTO WINE

Quantity g/kg: as required

AMORDIFRUTTA PEAR

Quantity g/kg: as required

AMORDIFRUTTA RUM&RAISIN

Quantity g/kg: as required

AMORDIFRUTTA SOUR CHERRY

Quantity g/kg: as required

AMORDIFRUTTA STRUDEL

Quantity g/kg: as required

AMORDIFRUTTA TROPICAL

Quantity g/kg: as required

PACKAGING: BUCKET

COATINGS

A highly-specialised and top-performing range of products for garnishing and coating ice creams.

PRODUCT

DARK CHOCONOBLE

A real dark chocolate-based coating (85%) of the highest quality that is rich and satisfying. With its strong, fragrant and aromatic flavour, Dark Choconoble guarantees a thicker coating and a pleasant and emphatic "crack" effect.
Quantity g/kg: as required

MILK CHOCONOBLE

A real milk chocolate-based (85%) coating of the highest quality. Guarantees a thicker coating and a pleasant and emphatic "crack" effect.
Quantity g/kg: as required

STRACCIATELLA (CHOCOLATE RIPPLE)

A cocoa-based paste coating for making chocolate ripple flavour in tubs or for coating ice cream bars.
Quantity g/kg: as required

WHITE CHOCONOBLE

A real white chocolate-based coating (85%) of the highest quality. Guarantees a thicker coating and a pleasant and emphatic "crack" effect.
Quantity g/kg: as required

PACKAGING: BUCKET

CHOCOBUONI LINE

Chocobuoni is a line of chocolate ripples that can enrich and enhance the taste, appearance and consistency of ice cream.

PRODUCT

BISCHOCO CREAM

Quantity g/kg: 100

CHOCOBELLO CREAM

Quantity g/kg: 100

CHOCOCOCCO CREAM

Quantity g/kg: 100

CHOCOCRUNCH CREAM

Quantity g/kg: 100

CHOCOKROKKI CREAM

Quantity g/kg: 100

CHOCOMERINGA CREAM

Quantity g/kg: 100

CHCOMUFFIN CREAM

Quantity g/kg: 100

CHOCOPEANUT CREAM

Quantity g/kg: 100

CHOCORÈ CREAM

Quantity g/kg: 100

CHOCOWAFER CREAM

Quantity g/kg: 100

NAPOLITANER CREAM

Quantity g/kg: 100

PACKAGING: BUCKET

ICE CREAM

COLD CREAMS LINE

Just three products and lots of imagination: this is the Giuso recipe for creating endless variations of traditional cold cream. Ideal for all ice cream makers who want to enrich their ice cream displays with different ideas that offer variety in terms of consistency and palate. They can be used: pure, by simply pouring into an ice cream tub and placing the tub in your chilled storage facility or a blast chiller to obtain the right product consistency; or diluted by 50% with milk and then frozen in the batch freezer like a normal ice cream.

PRODUCT

BIANCA

A white chocolate-based cream for those looking for a delicate and rounded flavour.
Quantity g/kg: as required

BIANCA PISTACCHIO

A pistachio-based cream for those looking for an intense and velvety flavour.
Quantity g/kg: as required

CHIARA

This is a hazelnut and milk-based cream for a more mellow and luscious flavour.
Quantity g/kg: as required

PRODUCT

NERELLA

A hazelnut and cocoa-based cream for those looking for a full and gratifying flavour.
Quantity g/kg: as required

NERELLA NUT

A hazelnut and cocoa-based cream; the presence of more hazelnuts compared to the traditional version makes it ideal for those looking for a delicate and full-bodied flavour.
Quantity g/kg: as required

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**PACKAGING:** BUCKET

## WORLD DESSERTS

A range of products based on an interpretation of cakes and desserts from international bakery tradition. Therefore, all the products in the line are a combination of a **paste base**, **ripples** and **decorations**: designed to be blended in a balanced way to give the idea of the cake or dessert.

### PRODUCT

#### CATALAN CREAM KIT CATALAN CREAM PASTE

Quantity g/kg: 50 • Packaging 1 Bucket

#### CARAMELISED SUGAR SPRINKLES

Quantity g/kg: 20 • Packaging 1 Bucket

#### CARAMEL RIPPLE

Quantity g/kg: 100 • Packaging 1 Bottle

#### CHEESECAKE KIT

##### CHEESECAKE BASE

Quantity g/kg: 70/75 • Packaging 1 bag

##### CARAMELISED BISCUIT SPRINKLES

Quantity g/kg: as required • Packaging 1 bag

#### MACARON KIT

##### PREMIUM ALMOND PASTE

Quantity g/kg: 50/100 • Packaging 1 Bucket

##### PISTACHIO RIPPLE

Quantity g/kg: as required • Packaging 1 Bucket

##### MACARONS

Decoration • Packaging 1 Bucket

### PRODUCT

#### MARSHMALLOW KIT MARSHMALLOW FLASH

Quantity g/kg: 333 • Packaging 3 Bags

#### MARSHMALLOW RIPPLE

Quantity g/kg: as required • Packaging 1 Bucket

#### MARSHMALLOWS FOR DECORATING

Quantity g/kg: as required • Packaging 1 Bag

#### MUFFIN KIT

##### MUFFIN PASTE

Quantity g/kg: 50 • Packaging 1 Bucket

##### CHOCOMUFFIN CREAM

Quantity g/kg: as required • Packaging 1 Bucket

##### BLUEBERRY RIPPLE

Quantity g/kg: as required • Packaging 1 Bucket

#### STRUDEL KIT

##### BISCUIT PASTE

Quantity g/kg: 50 • Packaging 1 Bucket

##### AMORDIFRUTTA STRUDEL RIPPLE

Quantity g/kg: 100 • Packaging 1 Bucket

#### VIENNESE CAKE KIT

##### CUZCO SUPERIOR DARK

Quantity g/kg: 375 • Packaging 2 Bags

##### APRICOT RIPPLE

Quantity g/kg: 50/65 • Packaging 1 Bottle

##### STRACCIATELLA RIPPLE

Quantity g/kg: 50/65 • Packaging 1 Bottle



## READY MIXES

### GREENFRUIT LINE

A line of ready-mixed paste products for creating creamy, tasty and nutritious ice creams with the addition of just water. Innovative flavours that come from the combination of the sweetness and flavour of fruit, the beneficial and thirst-quenching properties of vegetable extracts and a hint of floral fragrance.

#### PRODUCT

##### APRICOT, CARROT AND CAMOMILE

With a well-balanced, sweet and delicate flavour. The fragrance of apricot dominates the delicate notes of camomile. Warm and bright orange colour. Quantity g/kg: 700/1 litre water

##### LIME, GINGER AND LEMON FLOWERS

With a very fresh and slightly acidic flavour and a spicy hint of ginger. The fresh and natural aroma of lemon flowers is clear. Green, almost yellow colour. Quantity g/kg: 700/1 litre water

##### MIXED BERRIES, BLACK CARROT AND VIOLET

With a delicious flavour and slightly acidic notes. The floral fragrance of violet can be perceived on tasting too. A very deep violet colour. Contains berry seeds. Quantity g/kg: 700/1 litre water

##### PEAR, FENNEL AND JASMINE

With the sweet and intense flavour of pears, a delicate and fresh aftertaste of fennel and the sweet and honeyed notes of jasmine. Soft and natural yellow colour. Quantity g/kg: 700/1 litre water

PACKAGING: BUCKET

### FLASH LINE

The key words are speed and simplicity in the production process. These products are ready to use - all you have to do is add water. As well as being easy to use, they make it possible to create certain ice cream flavours whose traditional raw ingredients may be difficult to manage or source.

#### FRUIT

#### PRODUCT

##### BANANA

Quantity g/kg: 300 • Use: Water

##### BLOOD ORANGE

Quantity g/kg: 300 • Use: Water

##### ELDERBERRY

Quantity g/kg: 300 • Use: Water

##### GREEN APPLE

Quantity g/kg: 300 • Use: Water

##### LEMON

Quantity g/kg: 300 • Use: Water

##### LIME

Quantity g/kg: 300 • Use: Water

##### MANDARIN

Quantity g/kg: 300 • Use: Water

##### MANGO

Quantity g/kg: 300 • Use: Water

##### MELON

Quantity g/kg: 300 • Use: Water

##### PASSION FRUIT

Quantity g/kg: 300 • Use: Water

##### PINK GRAPEFRUIT

Quantity g/kg: 300 • Use: Water

##### POMEGRANATE

Quantity g/kg: 300 • Use: Water

##### RASPBERRY

Quantity g/kg: 300 • Use: Water

##### STRAWBERRY

Quantity g/kg: 300 • Use: Water

##### TROPICAL

Quantity g/kg: 300 • Use: Water

##### WATERMELON

Quantity g/kg: 300 • Use: Water

##### YELLOW PEACH

Quantity g/kg: 300 • Use: Water

#### CREAMS

#### PRODUCT

##### COCONUT

Quantity g/kg: 300 • Use: Water/Milk

##### EXTRA DARK DAIRY-FREE CHOCOLATE

Quantity g/kg: 400 • Use: Water

##### FIORDILATTE

Quantity g/kg: 300 • Use: Water/Milk

##### LIQUORICE

Quantity g/kg: 300 • Use: Water/Milk

##### MARSHMALLOW

Quantity g/kg: 333 • Use: Water

##### PERYO' OMEGA 3

Quantity g/kg: 300 • Use: Water/Milk

##### PERYO'

Quantity g/kg: 300 • Use: Water

##### PISTACHIO

Quantity g/kg: 300 • Use: Water/Milk

##### VANILLA

Quantity g/kg: 300 • Use: Water/Milk

#### LIGHT

#### PRODUCT

##### LIGHT ACE (ORANGE, CARROT, LEMON)

Quantity g/kg: 300 • Use: Water

##### LIGHT ALOE VERA TROPICAL

Quantity g/kg: 300 • Use: Water

##### LIGHT COCOA

Quantity g/kg: 330 • Use: Water

##### LIGHT FIORDILATTE

Quantity g/kg: 330 • Use: Water

##### LIGHT LEMON

Quantity g/kg: 300 • Use: Water

##### LIGHT PERYO'

Quantity g/kg: 330 • Use: Water

##### LIGHT PINEAPPLE

Quantity g/kg: 300 • Use: Water

##### LIGHT STRAWBERRY

Quantity g/kg: 300 • Use: Water

##### LIGHT VANILLA

Quantity g/kg: 300 • Use: Water

PACKAGING: BAG

### SO-SOFT LINE

A complete line of pre-flavoured products for the production of excellent soft ice creams.

#### PRODUCT

##### CHOCOLATE

Quantity g/kg: 300 • Use: Water

##### FIORDILATTE

Quantity g/kg: 300 • Use: Water

##### STRAWBERRY

Quantity g/kg: 300 • Use: Water

##### VANILLA

Quantity g/kg: 300 • Use: Water

##### YOGHURT

Quantity g/kg: 240 • Use: Water

PACKAGING: BAG

### GRANITOSE

A line of functional, simple and complete products for preparing excellent granita (slush ices). They can be used both in a special granita machine and in a batch freezer, depending on the production habits adopted by the artisan.

#### PRODUCT

##### LEMON GRANITOSA

Quantity g/kg: 140/280

##### MINT GRANITOSA

Quantity g/kg: 140/280

##### NEUTRAL GRANITOSA

Quantity g/kg: 140/280

PACKAGING: BAG





## DECORATIONS

### TOPPINGS

Top-quality sauces with an intense and velvety flavour, made using excellent, wholesome raw ingredients and modern production technologies. Fruit-based toppings also have a very high fruit content, around 40%.

#### PRODUCT

##### BLUEBERRY

Quantity g/kg: as required

##### CARAMEL

Quantity g/kg: as required

##### CHOCOLATE

Quantity g/kg: as required

##### COFFEE

Quantity g/kg: as required

##### HAZELNUT

Quantity g/kg: as required

##### KIWI

Quantity g/kg: as required

##### MIXED BERRIES

Quantity g/kg: as required

##### RASPBERRY

Quantity g/kg: as required

##### SOUR CHERRY

Quantity g/kg: as required

##### STRAWBERRY

Quantity g/kg: as required

##### TROPICAL

Quantity g/kg: as required

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PACKAGING: BOTTLE

GRANELLOSI

These are products designed to help artisans decorate and garnish desserts and ice creams. All ingredients have been carefully selected to guarantee excellent quality.

PRODUCT

AMARETTO SPRINKLES

Quantity g/kg: as required

CARAMELISED BISCUIT SPRINKLES

Quantity g/kg: as required

CIOCOCEREALS

Quantity g/kg: as required

HAZELNUT SPRINKLES

Quantity g/kg: as required

MARSHMALLOWS FOR DECORATING

Quantity g/kg: as required

MERINGUE SPRINKLES

Quantity g/kg: as required

MULTICOLOURED CHOCO SPRINKLES

Quantity g/kg: as required

PRALINE HAZELNUT SPRINKLES

Quantity g/kg: as required

SELECT TOASTED HAZELNUTS

Quantity g/kg: as required

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PACKAGING: BAG

##### CARAMELISED SUGAR SPRINKLES

Quantity g/kg: as required

##### NOUGAT SPRINKLES

Quantity g/kg: as required

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PACKAGING: BUCKET

AMARENA AND AMARENATA FOR ICE CREAM

PRODUCT

AMARENA

Made with soft and red-purple real sour cherries, size 18/20. Features 75% fruit content.
Quantity g/kg: as required

AMARENATA

Made with cherries to satisfy the demands of those who prefer plumper and crunchier fruit. Features 75% fruit content.
Quantity g/kg: as required

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PACKAGING: TIN





# #CONGIUSOPUOI

BROADEN THE HORIZONS OF YOUR PATISSERIE ART.

## PREPARATION OF LARGE-SCALE BASES

PRODUCTS FOR PREPARING  
LARGE-SCALE BASES

LINEA UNICO

## GLAZES

CRYSTAL LINE

SPLENDIDEE LINE

GLASSAPIÙ LINE

OTHER PRODUCTS





## PREPARATION OF LARGE-SCALE BASES

### PRODUCTS FOR PREPARING LARGE-SCALE BASES

#### PRODUCT

##### SEMIFREDDO BASE

A highly-innovative and prestigious base that optimises the yield, structure and resistance of semifreddo desserts in display tubs (ice-cream counter). Used at low quantities, only 150g per litre of cream, it makes it possible to easily create a soft, creamy and delicately-flavoured cream in a mixer.

It is:

- fat free
- does not contain emulsifiers
- contains only natural flavourings

Quantity g/kg mix: 115

##### CHARM

A texturiser and stabiliser for cream-based preparations to be served at positive temperatures (0°/+4°C). An effective substitute for traditional jelly (isinglass) as it is easier to use because heat activation is not necessary. Made with no added fats.

Quantity g/kg mix: 140

##### PERFETTO -18

A texturiser and stabiliser for whipped cream, which makes cutting it possible even at -18°C. For creating high-quality and high-impact semifreddo desserts that are quick to make. Can be used with or without egg and is suitable for using with both a cream whisk and a mixer. With no added fats.

Quantity g/kg mix: 110/166

##### PERMOUSSE

A product designed specifically for producing mousse for using in either cakes served at the counter or for individual portions. Easy to prepare, using just milk and Per-Mousse, its formula means you can make a soft neutral mousse that can then be flavoured in numerous ways. It is also ideal for making so-called "hot gelato". Made without added hydrogenated vegetable fats.

Quantity g/kg mix: 286/375

PACKAGING: BAG

#### PRODUCT

##### L'AMERINGA

A product that comes from great Italian baking tradition. It is a mix for producing excellent Italian meringue practically, reliably and quickly. It contains no flavourings and is prepared using water. Uses: for creating classic semifreddo desserts, making cream lighter, decorating.

Quantity g/kg mix: 120/330

##### NEUTRAL BASECREMA

A product for preparing all types of creams using the cold method with the addition of milk, water or fruit. Does not contain egg, in order to exalt the flavours used in the recipes. Perfectly resistant to cycles of freezing and defrosting. Made without the use of flavourings or milk.

Quantity g/kg: 100/120

##### PREMIAPANNA

This is a cream improver that helps keeps it soft and with an excellent structure for a long time. It also solves the problem of syneresis (or water/fat separation) and is ideal where recipes demand a good cream structure with long-lasting resistance. Can be used in a cream whisk or a mixer and is prepared without flavourings. Uses: cream for semifreddo desserts, cream to decorate cakes, cream to garnish desserts served in bowls.

Quantity g/kg mix: 40/80

PACKAGING: BAG

##### GG OVO

Modern legislation and the demand for consistent quality and hygiene make this egg yolk and sugar-based product an invaluable ingredient in any recipe. The special pasteurisation process, which uses mild technology, maintains the natural organoleptic properties of the top-quality egg yolks used in the recipe. Made using only egg yolk and sugar, without the addition of flavourings and preservatives.

Quantity g/kg mix: as required

PACKAGING: GLASS BOTTLE

#### PRODUCT

##### CUZCOMOUSSE

This product combines the best chocolates and raw ingredients with the very latest technology to create a pure chocolate mousse. Made using pure chocolate spray, it contains 60% dark chocolate. It is made without added flavourings or added fats and is used with cream. Uses: for mousses, spoon desserts, display desserts and plated desserts.

Quantity g/kg mix: 230/330

##### WHITE CUZCOMOUSSE

This product combines the best chocolates and raw ingredients with the latest technology to create a pure chocolate mousse. Made using pure chocolate spray, it contains 30% white chocolate. Made without added fats and using only natural flavourings it makes it possible to create uniquely-flavoured white chocolate mousses that are delicate and sweet, but never too filling. Uses: for mousses, spoon desserts, display desserts and plated desserts.

Quantity g/kg mix: 230/330

PACKAGING: BAG

#### UNICO LINE

Simplicity, a great range of uses and flexibility are what these new structuring bases offer. Various different product/service levels that can be used indifferently for preparations at positive temperatures (mousses, Bavarian creams) and/or negative temperatures (semifreddo desserts). Thanks to the various options available and other complementary ingredients, it will be possible to create new and unique desserts using just one product.

#### PRODUCT

##### UNICO 1

Neutral stabilising and structuring base for cream made using natural additives (jelly and starch), which are active cold; contains grape sugar but no flavourings. Perfect for products to be served at positive temperatures and also ideal for semifreddo to be stored and served at -18°C (reduced quantity).

Quantity g/kg mix: 50

##### UNICO 2

Stabilising and structuring base for cream made using natural additives (jelly and starch), which are active cold; enriched with vegetable fibres and milk proteins, makes it possible to prepare stable, creamy and soft bases even in simple recipes. Contains grape sugar but no flavourings. Perfect for products served at positive temperatures and not only. Provides structure to semifreddoes stored and served at -18°C (reduced quantity), making them easy to portion even straight out of the freezer and are stable to sudden temperature changes.

Quantity g/kg mix: 100

##### UNICO 3

Complete semifreddo base (use with milk) made using non-hydrogenated vegetable fats; with only natural flavourings and containing grape sugar. Ideal for quick and easy production of large quantities of semifreddo bases that are light and airy, perfectly neutral and extremely stable to variations in temperature (for example, in transit).

Quantity g/kg mix: 330

PACKAGING: BAG





## GLAZES

Ideal product for glazing that can be used at both positive (+2°/+4°C) and negative temperatures (-15°/-18°C). Guarantees uniform cover of both flat surfaces and vertical edges; excellent adherence even during defrosting, a clean and sharp cut and doesn't freeze or become opaque at low temperatures.

### CRYSTAL LINE

A line of products for glazing traditional and modern bakery products and desserts, with a transparent effect. Colours are bright and glossy, but natural and the flavour is pleasant and delicious. Can be worked cold, guaranteeing ease of application using either a spatula or for pouring.

#### PRODUCT

##### CARAMEL

Quantity g/kg: as required

##### FOREST FRUITS

Quantity g/kg: as required

##### LEMON

Quantity g/kg: as required

##### ORANGE

Quantity g/kg: as required

##### STRAWBERRY

Quantity g/kg: as required

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PACKAGING: BUCKET

SPLENDIDEE LINE

A line of sweet glazes and traditional and modern bakery mixes that provide good coverage. Colours are bright and glossy and the flavour is delicate and pleasant. To optimise use, we recommend heating the product in a bain-marie or in a microwave up to a temperature of between 38°C and 40°C.

PRODUCT

AMARENA CHERRY

Quantity g/kg: as required

CARAMEL

Quantity g/kg: as required

CHOCOLATE

Quantity g/kg: as required

LEMON

Quantity g/kg: as required

ORANGE

Quantity g/kg: as required

PISTACHIO

Quantity g/kg: as required

STRAWBERRY

Quantity g/kg: as required

WHITE

Quantity g/kg: as required

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PACKAGING: BUCKET

### GLASSAPIÙ LINE

Ideal products for glazes that need to provide good coverage. White GlassaPiù can be flavoured and coloured as desired. Chocolate GlassaPiù, which is made with cocoa, is ideal for glazing Sacher tortes.

#### PRODUCT

##### CHOCOLATE

Quantity g/kg: as required

##### WHITE

Quantity g/kg: as required

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PACKAGING: BUCKET

OTHER PRODUCTS

PRODUCT

GELOSA JELLY

Ideal for glazing at temperatures ranging from -18°C to +4°C. It does not become opaque or freeze, remaining workable and spreadable at all times. Quantity g/kg: as required

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PACKAGING: BUCKET

##### ISOMALT

This is a technological sugar used to make pulled sugar decorations that are exceptionally transparent and resistant to humidity. Can be used to create effects like blown sugar, marbling, curling and anything else the creative artisan can imagine. Quantity g/kg: as required

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PACKAGING: BUCKET



NOTES





Giuso Guido Spa con unico socio

Società soggetta all'attività di direzione e coordinamento di Cone Investments UK Ltd

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