

#WITHGIUSOYOU CAN

REACH UNEXPECTED RESULTS.



FROZEN CREAMS



FROZEN CREAMS, A SPECIAL GELATO SHOP

Our FROZEN CREAMS are ideal for all those gelato makers who wish to enrich their showcase and release their creativity, offering gelato proposals with a great consistency and fullness rich in unusual flavours that attract more and more consumers every day in search of a particular taste experience.



ASSORTMENT

The **different references** of Giuso Frozen Creams **offer a variety of flavours** and important advantages for the modern gelato shop.

NEW RANGE CREMA AMBRATA AL CARMELLO

A salted butter caramel flavoured cream, a singular and sought-after contrast.

CREMA NERELLA

A Cocoa and Hazelnut based cream, for those who wish to propose to the customer a full and intense flavour.

CREMA NERELLA NUT

Hazelnut and Cocoa based cream. Rich and extremely tasty thanks to the greater amount of hazelnut compared to the classic version.

CREMA CHIARA

Hazelnut and milk based cream, for those who prefer to offer a traditional and precious praline flavour.

CREMA BIANCA

White chocolate based cream, ideal for those that want to present a sweet and delicate flavour.

CREMA BIANCA PISTACCHIO

Pistachio based cream, for those in search of an intense and embracing flavour.



CHARACTERISTICS



QUALITY OF THE INGREDIENTS

The careful selection of raw materials and the combination of rich and delicious ingredients give the creams a soft and smooth structure.

VAST CHOICE

6 different kinds of cream that allow you to obtain an infinite variety of combinations using the different application possibilities.

VERSATILITY OF THE PRODUCT

The special consistency of the frozen creams allow the gelato maker to vary their proposal all year round.



ADVICE FOR USE

PURE

pour them into a gelato pan leave them in a refrigerated cabinet or in the blast freezer in order to obtain the correct consistency.

MIXED

to 50% with the milk and batch freeze to create a full-bodied gelato flavour.

As a **VARIEGATE** for gelato.

LAYERED

for creating frozen cremini, with solid fillings and creamy layers.



NEW RANGE

CREMA AMBRATA AL CARMELLO

Salted butter caramel flavoured cream, a singular and sought-after contrast, with a delicious taste that will surprise you in an exceptional way.

The sweetness of the caramel is contrasted and exalted by the pink Himalayan salt, making this recipe literally irresistible, giving the showcase of Frozen Cremini additional value.





APPLICATIONS

Always close to the traditions of our territory, we valorise the Cremino chocolate a typical chocolate speciality from Piedmont, proposing true Cremini Freddi in gelato trays.

The Giuso Cremino Freddo is unique on the market because it's faithful to the original structure of three layers of alternated flavours and consistencies.

For the Master gelato chefs the procedure for the creation of the Cremino Freddo is very simple and quick allowing the creation of a truly unique proposal, attractive and indulging for the end consumer.



BASIC PROCEDURE FOR THE CREATION OF CREMINO FREDDO

Unite and mix using a whisk all the ingredients and the whole milk for the internal layer.

Pour into the batch freezer.

Spread on the bottom of a gelato tray the chosen frozen cream and blast freeze for 5/10 minutes.

When the mixture of frozen cream for the internal layer is ready, extract from the batch freezer and flatten it in the gelato tray previously placed in the blast freezer.

Add to cover an additional layer of frozen cream or variegate to create the desired surface.

Decorate as desired.



CREMINO PEANUT SNACK

Base:

500 g Crema
Nerella

*Place in the
blast freezer
for 5 mins.*

Internal layer:

300 g Peanut paste
1800 g Whole milk
1500 g Crema Bianca

Batch freeze.

Surface:

400 g Crema
Ambrata al caramello
100 g Crema Nerella
200 g Salted peanuts

*Place in the blast freezer
for 5 minutes.*



NOVELTY 2019



DECORATION

Create a marble effect, using a combination of base Crema Ambrata al Caramello whole peanuts and Crema Nerella. Decorate as desired with salted peanuts and curls of chocolate.

CREMINO PEAR AND CARAMEL

Base:

500 g Crema
Nerella
500 g Variegata
amordifrutta Pear

*Place in the
blast freezer
for 5 mins.*

Internal layer:

1800 g Whole milk
1800 g Crema
Ambrata al caramello

Batch freeze.

Surface:

500 g Crema
Ambrata al caramello

*Place in the blast freezer
for 5 minutes.*



NOVELTY 2019



DECORATION

Create the external layer with Crema Ambrata al caramello, decorate as desired with fresh pear and curls of chocolate.

CREMINO CARMELLO

Base:

500 g Crema
Nerella

Place in the
blast freezer
for 5 minutes.

Internal layer:

1800 g Whole milk
1800 g Crema
Ambrata al caramello

Batch freeze.

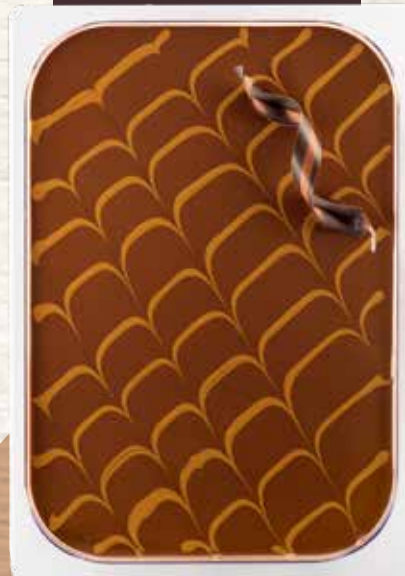
Surface:

500 g Crema Nerella

Place in the blast freezer
for 5 minutes.



NOVELTY 2019

**DECORATION**

Create the external layer with Crema Nerella, spread out diagonal lines of Crema Ambrata al Caramello using a pastry bag and comb them using the tip of a knife.

CREMINO CARMEL BISCUIT

Base:

500 g Crema Chiara

Place in the
blast freezer
for 5 mins.

Internal layer:

150 g Pasta biscotto
1800 g Whole milk
1650 g Crema Bianca

Batch freeze.

Surface:

500 g Crema
Ambrata al caramello
100 g Caramelized
biscuit grains

Place in the blast freezer
for 5 mins.



NOVELTY 2019

**DECORATION**

Create the external layer with Crema Ambrata al Caramello and caramelized biscuit grains, decorate with whole biscuits.

CREMINO TORRONCINO

Base:

400 g Crema Nerella

Place in the blast freezer for 5 mins.

Internal layer:

400 g Pasta Torroncino
1600 g Crema Chiara
2000 g Whole milk

Batch freeze.

Surface:

200 g Crema Nerella
200 g Crema Chiara
Nougat grains as req.

Place in the blast freezer for 5 minutes.

**DECORATION**

Cover half of the tray with Crema Chiara and half with Crema Nerella, create curls in the centre using the tip of a knife. Decorate using round shapes with nougat grains and whole nuts.



CREMINO MOU

Base:

400 g Crema Nerella
As req. caramelized biscuit grains.

Place in the blast freezer for 5 mins.

Internal layer:

2000 g Crema Nerella Nut
2000 g Whole milk

Batch freeze.

Surface:

400 g Variegated Crema Mou
As req. nougat grains.

Place in the blast freezer for 5 mins.

**DECORATION**

Create "waves" on the surface of the crema mou using a tablespoon and decorate with caramelized biscuit grains and chocolate curls.



CREMINO PISTACHIO & CHERRY

Base:

400 g Crema
Nerella
As req.
Cioccocereali

*Place in the
blast freezer
for 5 mins.*

Internal layer:

2000 g Crema
Bianca Pistacchio
2000 g Whole milk

Batch freeze.

Surface:

400 g Variiegato
Cherry Amordifrutta

*Place in the blast freezer
for 5 mins.*

**DECORATION**

Decorate using round moulds by filling them with pistachio grains and cherries in marsala.



CREMINO FRUTTO DELLA PASSIONE (Passion fruit)

Base:

400 g Crema
Nerella Nut
As req.
Cioccocereali

*Place in the
blast freezer
for 5 mins.*

Internal layer:

2000 g Crema
Bianca
2000 g Whole milk

Batch freeze.

Surface:

400 g Variiegato Frutto
della Passione

*Place in the blast freezer
for 5 mins.*

**DECORATION**

Create button shapes with Crema Bianca using a pastry bag, and decorate with fresh passion fruit.







PRODUCT SPECIFICATION SHEET

CODE	PRODUCT	PACK. Kg	PACK PER BOX	DOSAGE g/Kg MIXTURE	GLUTEN FREE	LACTOSE FREE
C11AZ155	Crema Ambrata al caramello	5,5	2		✓	
C11AW155	Crema Nerella Nut	5,5	2		✓	
C11AY155	Crema Bianca Pistacchio	5,5	2		✓	
C1191155	Crema Chiara	5,5	2		✓	
C1192155	Crema Nerella	5,5	2		✓	
C11AD155	Crema Bianca	5,5	2		✓	



Giuso Guido Spa socio unico

Company subject to management and coordination of Cone Investment UK Ltd.
Regione Cartesio | 15012 Bistagno (AL) Italy | giuso.it