



GENERAL CATALOGUE





SINCE 1919

your success is a



also ours

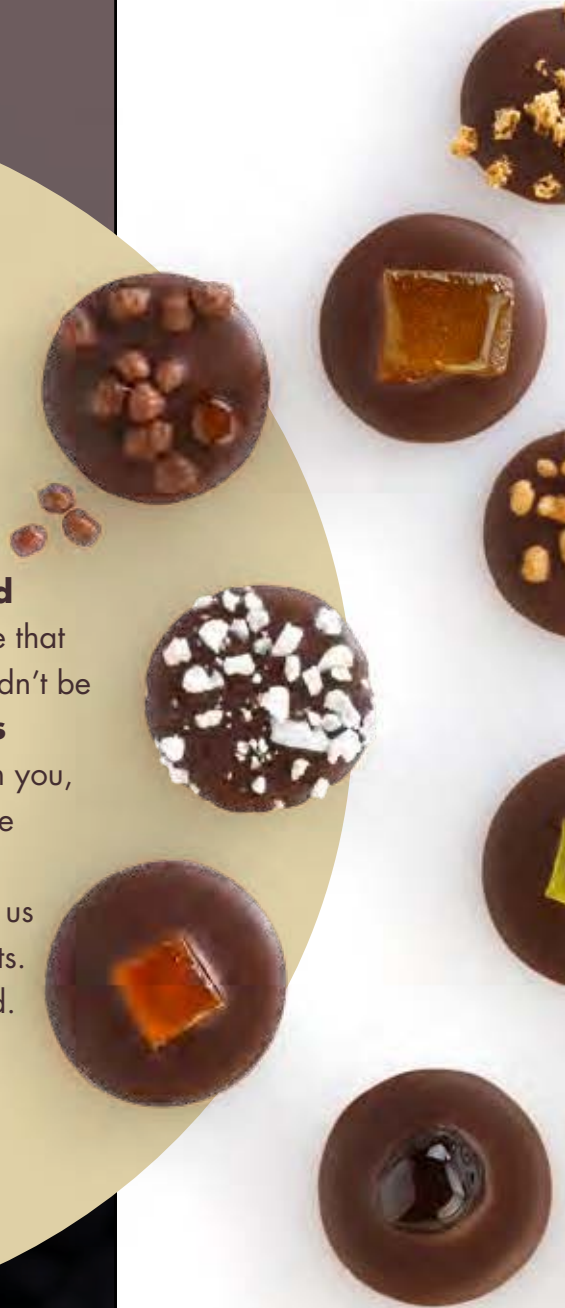
That's why, this year more than ever before, we've **increased investment** and **implemented and enhanced quality controls**, to offer you all the excellence that has always been our hallmark. A relentless evolution, that wouldn't be possible without the dedication of our **team of experts** and without the **encouragement** we receive every day from you, teaching us that inquisitiveness is as important as expertise and know-how, if not more so.

And it is precisely your ideas and needs that have inspired us and that we've turned into versatile and innovative products.

For over a hundred years, **quality** has been our keyword.

It's the only way we know how to work.

For us, it's only natural.



Traditional **PASTRY**



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CANDIED & SEMI-CANDIED

Fruit

Our candied and semi-candied fruit retains all the flavour, aroma and softness of fresh fruit, thanks to “French-style candying”: a traditional process that is slow and gradual and gives fruit stability over time, without altering its organoleptic properties.

Ideal for: leavened baked products for breakfast and special occasions · cakes and muffins · fresh and dry pastries · store cupboard cakes · chocolate confections · modern pastries · gelato · decorations.



LEGEND

DIETARY INTOLERANCES/CHOICES



GLUTEN
FREE



WITHOUT ADDED MILK
DERIVATIVES



VEGAN

TYPES OF PACKAGING



TUB



TIN



BUCKET



TRAY



LOOSE
IN BOX



BAG



BOTTLE

AMORDIFRUTTA LINE

This is the line that shows all our love for fruit, which has lasted for over a hundred years. We use only carefully-selected IQF fruit (Individual Quick Freezing, individually frozen piece by piece), of excellent quality and certified origin. It is free from preservatives, colourings and flavourings or else has only natural colourings and flavourings. It is also sulphur dioxide free.










CANDIED FRUIT IN SYRUP

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	
020AH275	Orange Wheels	From Calabria, Navel variety. Bright peel with thick pith.	2.75		 
020AG275	Orange Peel Quarters	From Calabria, Navel variety. Bright peel with thick pith.	2.75		 

CANDIED FRUIT, DRAINED




CODE	PRODUCT	DESCRIPTION	PACK. KG	PACKS X BOX	
05090320	Pineapple Segments	Fragrant yellow flesh with a slightly sour taste. Non-fibrous chewability.	5		 
050DN305	Diamante Citron Cups	From Calabria, Diamante variety. Thick peel with a bright, transparent colour.	4		 
050CM320	Diamante Citron Cubes 9x9	From Calabria, Diamante variety. Thick peel with a bright, transparent colour.	5		 
05040320	Pear Cubes 12x12	Italian origin, Williams variety. With soft, juicy and very sweet flesh.	5		 
05098320	Orange Peel Cubes 9x9	Navel variety from Calabria. Brightly-coloured peel with thick pith. Intense flavour and fragrance.	5		 
050DG001	Calibrated Orange Peel Strips 6x80	Navel variety From Calabria. Brightly-coloured peel with thick pith. Intense flavour and fragrance.	1		 
050DG305			4		
050DF320	Orange Peel Quarters	Navel variety from Calabria. Brightly-coloured peel with thick pith. Intense flavour and fragrance.	5		 
050DP320	Lemon Peel Cubes	From Calabria, with a fragrant and intensely aromatic peel with thick pith.	5		 
050DI001	Lemon Peel Strips Size 6x80	From Calabria, with a fragrant and intensely aromatic peel with thick pith.	1		 

CANDIED FRUIT, DRAINED

CODE	PRODUCT	DESCRIPTION	PACK. KG	PACKS X BOX	
050DO001	Lemon Peel Quarters	From Calabria. With a fragrant and intensely aromatic peel with thick pith.	1		 
050DV320	Ginger Cubes 9x9	Bright yellow colour, pleasantly soft, spicy flavour with pungent, but balanced notes.	5		 
050DM001	Ginger Strips	Bright yellow colour, pleasantly soft, spicy flavour with pungent, but balanced notes.	1		 

FLAVOURING PASTES

Obtained by grinding candied fruit. Their soft and fluid structure make them easy to process and knead into doughs and mixes. Ideal for replacing alcoholic essences and essential oils in flavouring mixes and desserts.

CODE	PRODUCT	DESCRIPTION	PACK. KG	PACKS X BOX	
05100130	Orange Paste	From Calabria, Navel variety. Bright orange colour.	3		 
05102130	Citron Paste	From Calabria. Diamante variety. Greenish colour, delicate flavour with sour notes.	3		 
05103130	Lemon Paste	From Calabria. Golden yellow colour, fresh and slightly tart flavour.	3		 
05105130	Mandarin Paste	Bright orange colour and intense fragrance, Fresh, citrus flavour.	3		  



SEMI-CANDIED FRUIT IN SYRUP









The fruit, which undergoes a hot or cold candying process that is chosen based on the delicacy and nature of each variety, reaches a sugar level of no more than 65° Brix, thus better preserving its original characteristics, fresh flavour, aromas, fragrances and consistency. Surprisingly soft and bright, thanks to its preservation in syrup in pasteurised tins, it boasts a shelf life of up to 3 years.

CODE	PRODUCT	DESCRIPTION	PACK. KG	PACK X BOX	
020AU275	Apricot Cubes	Balanced flavour with slightly sour notes, dark orange colour, pleasant softness.	2.75		
020AA275	Whole Tonda di Costigliole Apricots	From Piedmont, Tonda di Costigliole variety, soft pulp and dark orange colour.	2.75		
020AV275	Sour Cherries	Intense flavour with slightly sour and bitter notes, natural red-purple colour, pleasantly soft.	2.75		
020AL275	Pineapple Segments	Fragrant, yellow flesh and slightly sour flavour. Non-fibrous chewability.	2.75		
020AC275	Diamante Citron Cubes 9x9	Diamante variety from Calabria. Thick peel, with a bright and transparent colour.	2.75		
020AR275	Strawberries	Juicy flesh, soft, with an aromatic, but delicate flavour. Deep red colour. Small-sized fruit.	2.75		
020AN275	Fruits of the Forest	A selection of fruits of the forest that offers the perfect balance of the sweetness of blackberries, the freshness of blueberries and the aromaticity of strawberries.	2.75		
020AW275	Raspberries	Fresh and aromatic flavour with slightly acidic notes; bright and brilliant red colour typical of the fruit. Pleasantly crunchy consistency.	2.75		
020AK275	Apple Cubes 12x12	Italian origin, Pink Lady variety, sweet but fresh flavour, pleasantly crunchy.	2.75		
020AQ275	Blueberries	Sweet flavour with fresh and acidic notes, purple-blue colour and pleasantly crunchy. Small-sized fruit. Easy to separate.	2.75		
020AJ275	Pear Cubes 12x12	Italian origin, Williams variety, sweet and juicy flesh. Pleasantly crunchy.	2.75		
020AJ052			5.5		
020AY275	Peaches Cubes 12x12	A sweet and fruity flavour, intense and persistent fragrance; bright golden-yellow colour and pleasantly light crunchiness on the palate.	2.75		
020AB275	Orange Peel Cubes 9x9	Navel variety from Calabria, Bright peel with thick pith.	2.75		
020AB052			5.5		
020AT275	Orange Peel Cubes 12x12	Navel variety from Calabria, Bright peel with thick pith. Great visibility in the slice thanks to its large size.	2.75		
020AM275	Lemon Peel Cubes 9x9	From Calabria, fragrant and aromatic peel with thick pith.	2.75		

WHOLE CANDIED FRUIT


Carefully selected shapes and sizes, impeccable aesthetic yield and maximum versatility to satisfy all your needs. Ideal for decorations and for use in chocolate making.

WHOLE CANDIED FRUIT IN SYRUP

ACODE	PPRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	
020AE275	Figs	Whole, medium-sized fruits in syrup. Light green colour.	2.75		  
020AI275	Small Figs	Whole, small-sized fruits candied in syrup. Light green colour.	2.75		  



WHOLE CANDIED FRUIT, DRAINED

CODE	PRODUCT	DESCRIPTION	PACK KG	PACK X BOX	
050AM320	Large Apricots with pit	Large whole fruits with pit. Natural orange colour typical of the fruit.	5		  
050AM001			1		
050AL001	Medium Apricots with pit	Medium whole fruits with pit. Natural orange colour typical of the fruit.	1		  
050AI001	Small Apricots with pit	Small whole fruits with pit. Natural orange colour typical of the fruit.	1		  
05009305	Whole Oranges	Unsize whole candied fruit. Natural orange colour typical of the fruit.	4		  
050AO001	Clementines	Medium whole round fruit. Bright orange colour typical of the fruit.	1		  
050AN001	Small Clementines	Small, whole round fruit. Bright orange colour typical of the fruit.	1		  
05070320	Assorted Whole Fruit	Assorted whole candied fruits in variable proportions (apricots, pears, figs, mandarins, pumpkin).	5		 
05094320	Large Melon Cubes 20x20	Melon in cubes 20x20 mm. Bright orange colour, pleasantly crunchy consistency	5		 
050BA001	White Pears	Medium-sized whole, peeled fruits, with or without stalk. Light yellow colour.	1		  
050AZ001	Small White Pears	Small-sized whole, peeled fruits, with or without stalk. Light yellow colour.	1		  
050BD001	Red Pears	Medium-sized whole, peeled fruits, with or without stalk. Deep red colour.	1		 

WHOLE CANDIED FRUIT, DRAINED








CODE	PRODUCT	DESCRIPTION	PACK. KG	PACKS X BOX	
050BC001	Small Red Pears	Small-sized whole, peeled fruits with or without stalks. Deep red colour.	1		 
050AG001	Green Pears	Medium-sized whole, peeled fruits with or without stalk. Dark green colour.	1		  
050AF001	Small Green Pears	Small-sized whole, peeled fruits with or without stalk. Dark green colour.	1		  
050AA001	White Pumpkin Slices 20x9 cm	Rectangular slices of pumpkin. Size 20x9 cm. Natural, pale yellow colour.	1		  
05063001	Red Pumpkin Slices 20x9 cm	Parallelepiped slices of pumpkin. Size 20x9 cm. Deep red colour.	1		 
05064001	Green Pumpkin Slices 20x9 cm	Parallelepiped slices of pumpkin. Size 20x9 cm. Bright green colour.	1		  



OTHER CANDIED FRUIT PRODUCTS




TUTTAESSENZA ORANGE PEEL

With a thick pith and unparalleled shine: premium quality peel available in a vast assortment of shapes and sizes.

CODE.	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX
05050320	Tuttaessenza "Riviera" Orange Peel Cubes 6x6	Orange peel with intact and very thick pith, cubed (6x6 mm) and candied.	5	  
05052320	Tuttaessenza "Riviera" Orange Peel Cubes 9x9	Orange peel with intact and very thick pith, cubed (9x9 mm) and candied.	5	  
05057305	Tuttaessenza Orange Peel Strips	Orange peel with intact and very thick pith, cut into strips and candied.	4	  
05051320	Tuttaessenza "Riviera" Orange Peel Quarters	Orange peel with intact and very thick pith, cut into quarters and candied.	5	  
05056320	Tuttaessenza "Tondelli" (Small Oranges) Orange Peel	Orange peel with intact and very thick pith, cut into slices with a diameter of approx. 18 mm and candied.	5	  

CITRON CUBES

Carefully-selected, premium quality: products that encapsulate all the flavour of this "emerald" citrus fruits.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX
05018320	Diamante Citron Cubes 6x6	Diamante variety, candied citron cubes 6x6 mm. Bright yellow-green colour.	5	  
05006320A	Emerald Citron Cubes 9x9	Candied citron cubes 9x9 mm. Bright yellow-green colour.	5	  

OTHER CANDIED FRUIT PRODUCTS

Candied fruit and fruit mixes and purees candied using the slow "French" candying method.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX
05081320	"Rainbow" Assortment	6x6 cubes of orange peel and red, green and white pumpkin. Ideal for applications that require assorted and coloured cubes.	5	 
05081001			1	
05099370	White Puree	Pumpkin, candied and ground. Ideal for flavouring doughs and mixes.	7	  

SPIRITUALS LINE

Semi-candied fruit flavoured with liqueur, with unique flavours and aromas. A precious ingredient for original and exclusive recipes.





CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	
02026275	Cherries in Maraschino	Select red cherries (size 20-22) in flavoured syrup. Pleasantly crunchy and with the strong, but balanced flavour of Maraschino liqueur.	2.75		  
02027275	Cherries in Marsala wine	Select red cherries (size 20-22) in syrup flavoured with Marsala DOC wine. Pleasantly crunchy and with the unique flavour of Marsala wine.	2.75		  
02025275	Orange Strips in Cointreau	Crunchy Amordifrutta semi-candied orange peel in Cointreau-flavoured syrup. Delightfully fresh thanks to the intense orange fragrance of the liqueur.	2.75		  
02024052	Chilean Raisins in Rum	Giant Chilean grapes, golden coloured with copper tones, semi-candied in rum-flavoured syrup. With the intense flavour of caramel and spices, that perfectly blends with the sweetness of the raisins.	5.5		  
02024275			2.75		



CHERRIES

Always a key ingredient in traditional Italian pastry. Brightly coloured and perfectly round thanks to careful pitting.









"ACQUI" AMARENATE CHERRIES LINE

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX
05031320	Size 18/20	Deep and intense red colour. Pleasantly crunchy to taste. Whole fruit, size 18/20..	5	   

"ACQUI" RED CHERRY LINE

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX
05024320	Size 18/20	Bright red colour, pleasantly crunchy to taste. Whole fruit, size 18/20.	5	   
05025320	Size 20/22	Bright red colour, pleasantly crunchy to taste. Whole fruit, size 20/22	5	   
05026320	Size 22/24	Bright red colour, pleasantly crunchy to taste. Whole fruit, size 22/24.	5	   





















"ACQUI" GREEN CHERRY LINE

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX
05021320	Size 18/20	Bright green colour, pleasantly crunchy to taste. Whole fruit, size 18/20	5.00	   
05021001			1.00	   

SOUR CHERRIES

Hypnotically beautiful and delicious, sour cherries are the symbol of tradition and excellence for Giuso.

Impeccable aesthetic yield, bright colour and intense and penetrating flavour: a vast assortment with excellent performances, to satisfy every need.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX
02003052	Tantofrutto Sour Cherries for pastry	Soft sour cherries, purplish-red colour, size 18/20. Ideal for pastry specialities and decorating.	5.5	   
02013052	Tantofrutto Amarenata for pastry	Made using cherries in sour cherry syrup for those who prefer a plumper and crunchier fruit. Ideal for pastry specialities and decorating.	5.5	   
02013275			2.75	   
02004275	Tantofrutto Sour Cherries for pastry 16/18	Soft sour cherries, purplish-red colour, size 16/18. Ideal for pastry specialities and decorating.	2.75	   
02006275	Intense Sour Cherries	Semi-candied sour cherries in syrup. Round and with a firm structure and the slightly tart flavour typical of the fruit. With delicate almond notes. Dark and very intense purplish-blue colour. Size 16/18.	2.75	   
05008320	Intense Candied Sour Cherries	Candied sour cherries. Round and with a firm structure and delightfully crunchy. Slightly tart flavour typical of the fruit, with delicate almond notes. Dark and very intense purplish-blue colour. Size 16/18.	5	   

CHESTNUTS













Jewels for pastries, carefully selected and of certified origin: free from preservatives and colourings and with only natural flavourings, where present. Packed in syrup in pasteurised tins to preserve their moisture, aroma and softness.

WHOLE CHESTNUTS

Hand-picked, packed in syrup and arranged in layers in pasteurised tins to facilitate removal and avoid breaking this precious fruit.









“PIEDMONT” CHESTNUTS

Round, elongated shape with few cracks. Delicate flavour, soft structure with a pleasant crunchiness on the palate.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	
03005059	Giant “Piedmont” Chestnuts	Candied “Piedmont” chestnuts in syrup. Each tin contains 4 kg of fruit and 2.2 kg of syrup. Chestnuts in 100 g: 3/4.	6.2		  
03001059	Large “Piedmont” Chestnuts	Candied “Piedmont” chestnuts in syrup. Each tin contains 4 kg of fruit and 2.2 kg of syrup. Chestnuts in 100 g: 4/5.	6.2		  
03002059	Medium “Piedmont” Chestnuts	Candied “Piedmont” chestnuts in syrup. Each tin contains 4 kg of fruit and 2.2 kg of syrup. Chestnuts in 100 g: 5/6.	6.2		  





“NAPLES” CHESTNUTS

Hemispherical, sometimes roundish shaped fruit. Markedly cracked and with a high sugar content. Crunchy and only slightly floury texture.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	
03011059	Large “Naples” Chestnuts	Candied “Naples” chestnuts in syrup. Each tin contains 4 kg of fruit and 2.2 kg of syrup. Chestnuts in 100 g: 4/5.	6.2		  
03012059	Medium “Naples” Chestnuts	Candied “Naples” chestnuts in syrup. Each tin contains 4 kg of fruit and 2.2 kg of syrup. Chestnuts in 100 g: 5/6.	6.2		  

GLACÉ CHESTNUTS

Candied whole chestnuts in syrup, drained, arranged on racks and then glazed with a bright and translucent glaze that envelops the whole compact fruit, winning over the most demanding customers at first sight. These are then packed in paper cases on trays and sealed in flow packs to preserve their fragrance and softness.

ART.-NR.	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	
03030036	Whole Glacé Chestnuts	Delicate but delicious flavour, glossy and appealing, ready to put on display and sell to customers.	1		  



SMALL CHESTNUTS

Extremely carefully selected, these are small in size and have a delicate flavour. They are soft, but pleasantly crunchy. Ideal for decorating in pastry and gelato making.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACK SX BOX	
03016059	Small Chestnuts 110/130	Whole candied chestnuts, carefully selected for their small size. Ideal for decorating small pastries.	6.2		

CHESTNUT PIECES

These were designed to make use of and highlight whole candied fruit with cracks and pieces of candied chestnuts, to avoid wasting such a precious ingredient. Ideal for use in both pastry and gelato making.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACK X BOX	
03021059	Select Chestnut Pieces	Whole candied chestnuts that are slightly cracked, along with broken chestnuts pieces.	6.2		
03024059	Non-Select Chestnut Pieces	Candied chestnuts pieces, without whole chestnuts.	6.2		
03022320	Dry Chestnut Pieces	Pieces of dry, candied chestnuts packed in cardboard. Preservative-free. Should be stored at temperatures below 18°C, preferably refrigerated.	5		

Fruit PREPARATIONS

Our fruit preparations are made by vacuum concentrating the fruit at low temperatures, to retain all their original properties and not lose their most volatile aromatic components. The fresh flavour of fruit, in its creamiest and most delicious version.

Ideal for: leavened baked and breakfast products · biscuits · dry and fresh pastries · store cupboard cakes · modern pastries.


















ORO PUREE

Packed with fresh fruit, which is present in high percentages. Fruit in its creamiest and smoothest version, which is easy to work with. The Unique version can be used across the board, both pre-baking and for filling products after baking.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX.
04052160	Apricot Unique Oro Compote	With Italian apricots (50% of fruit). Light orange colour and with a slightly sour flavour.	6	  
04075160	Sour Cherry Unique Oro Compote	With sour cherries (50% of fruit). Bright red colour and the intense, but well-balanced flavour of Giuso sour cherries.	6	  
04061160	Cherry Unique Oro Compote	With Italian cherries (50% of fruit). Deep red colour and with the intense flavour of ripe cherries.	6	  
04088160	Senga Sengana Strawberry Unique Oro Compote	With Senga Sengana strawberries (50% of fruit). Strong flavour, bright and shiny red colour. With fruit seeds.	6	  
04062160	Fruits of the Forest Unique Oro Compote	With fruits of the forest (raspberries, blackberries and blueberries) and strawberries (50% of fruit). Dark red colour, fresh flavour with hints of raspberry.	6	  
04045160	Blackberry Unique Oro Compote	With blackberries (35% of fruit). Glossy black colour, intense flavour of ripe blackberries. Preservative-free.	6	  
04077160	Peach Unique Oro Compote	With Italian peaches (50% of fruit). Golden-orange colour, intense and fresh flavour.	6	  
04008160	Apricot Oro Compote Oven	With apricots (50% of fruit). Keeps its shape and does not leak out of croissants and pastries or biscuits.	6	  
04010160	Apricot Oro Compote Post-Oven	With apricots (50% of fruit). Ideal for using with pastry bags and post-oven fillings.	6	  

SPECIALITIES

The handy solution for specialities linked to the territory and local traditions.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX
04011160	Sour Cherry Compote	With over 120% fruit content. With the markedly sour taste typical of sour cherries and with an almost purple colour. Ideal for pre- and post-oven uses.	6	  
04070160	Visciola Cherry Compote	Typical flavour of visciola cherries. High fruit content (100%). Tart and only slightly sweet notes typical of the fruit. Compact, but soft consistency that makes it easy to work with. Ideal for both pre- and post-oven use.	6	  
04069160	Extra Plum Preserve	High fruit content (200%) and flavouring free. Compact, but soft consistency. Fresh and tart flavour of plums.	6	  
04032160	"Puglia" Visciola Cherry Preserve	With fruit pieces it has the markedly tart flavour typical of visciola cherries. Bright red colour and dry, but soft consistency.	6	  
04033160	"Settecolli" Visciola Cherry Preserve	With a less tart flavour than the "Puglia" visciola cherry and with a smooth consistency, enriched with pieces of fruit. Bright red colour. Fruit content 45%.	6	  

AMORDIFRUTTA EXTRA-FRUIT JAMS

Packed with fruit and offering all the benefits of the Amordifrutta line in extra-fruit jam versions that guarantee excellent yield and performance, both when cooked and used cold.

















CODE.	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	
04066115A	Tonda di Costigliole Apricots	70% Tonda di Costigliole variety apricots and low sugar content. Soft consistency and well-rounded flavour.	1.65		  
04066160			6		
04047115A	Classic Apricots	75% of apricots and high sugar content. Dense consistency and well-balanced flavour.	1.65		  
04071115A	Navel Oranges	50% Navel variety oranges and low sugar content. Soft consistency, packed with pieces of peel.	1.65		  
04067115A	Cherries	45% of cherries and low sugar content. Fleshy consistency. Sweet flavour but with tart notes.	1.65		  
04065115A	Senga Sengana Strawberries	45% of Senga Sengana variety strawberries and low sugar content. Fleshy consistency. Fruity but fresh flavour.	1.65		  
04042130	Classic Strawberries	50% Senga Sengana variety strawberries and high fruit content. Dense consistency and sweet and delicious flavour.	3		  
04064115A	Willamette Raspberries	50% of Willamette variety raspberries and low sugar content. Soft consistency. Fruity and well-balanced flavour.	1.65		  
04040130	Classic Raspberries	50% of Willamette raspberries and high sugar content. Dense consistency and flavour balanced between tart notes and ripe fruit.	3		  
04089115A	Sicilian Lemons	45% of Sicilian lemons and low sugar content. Intense flavour and lasting aroma. Packed with pieces of peel.	1.65		  
04043130	Classic Blueberries	50% blueberries and high sugar content. Dense consistency and intense and well-rounded flavour.	3		  
04063115A	Blueberries	45% of blueberries and low sugar content. Fleshy consistency and sweet and delicate flavour.	1.65		  
04068115A	Peaches	70% of peaches and low sugar content. Soft consistency. With the fruity and floral flavour of fresh fruit.	1.65		  
03025160	Chestnut Cream	45% of Italian chestnuts, delicately flavoured of vanilla. Preservative free	6		  













STRAFRUTTA

Giuso's first range of fruit in sheets. A practical, ready-to-use product to create perfect shapes, impeccable layers and creative combinations. Boasting bright colours, it has a creamy texture and intense flavour: it is the revolution of fillings with the authentic flavour of fruit.

CODE.	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	
040AL112	Apricot Strafrutta	With 70% fruit. Bright and glossy orange colour and uniform texture. Sweet and well-balanced flavour with the slightly tart notes typical of the ripe fruit.	1.3		  
040FR112	Strawberry Strafrutta	With 70% fruit. Bright red colour, uniform texture and fruit seeds. Delicate and fruity flavour and aromatic and intense fragrance typical of ripe strawberries.	1.3		  
040FC112	Fruits of the Forest and Cinnamon Strafrutta	With 70% fruit. Intense and glossy purple colour, uniform texture and fruit seeds. Fresh and tart flavour with a delicate, but distinctive and balanced hint of cinnamon.	1.3		  
040MY112	Mango and Yuzu Strafrutta	With 70% fruit. Bright and glossy golden yellow colour and uniform texture. The unmistakable and tropical flavour of mango is exalted by the pleasant citrusy and tart flavour of yuzu.	1.3		  

NEW FRU

Velvety and smooth, they are the silkiest and richest part of the fruit. A high content of fruit in pieces in creamy products that are ready and easy to use. Resistant to freezing cycles and cooking, they are perfect for fillings and decorations for both oven-baked products and modern pastries.

CODE.	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	
01741134	Apple	A creamy mix made using apples (80%).	3.4		  
01742134	Pear	A cream mix made using pears (80%).	3.4		  

vegetable **PREPARATIONS**

Savoury pastries no longer hold any secrets, thanks to Giuso's vegetable-based solutions! Products designed to enrich your display with savoury pastry options that are perfect for breakfast, but also for new eating opportunities, like brunch or happy hour, and to respond to new customer habits.

A kaleidoscope of colours and flavours for you to experiment with and surprise your customers.





AMORDIVERDURE LINE











Our gourmet line of semi-candied vegetables in syrup for your sweet and savoury pastry creations. An oasis of colours and flavours to free your imagination and creativity.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	
020BC275A	Artichokes in syrup	Artichoke quarters, pale green colour and sweet flavour with bitter notes.	2.75		
020BG275A	Borettane Onions in syrup	Small whole onions, pale yellow colour and delicate flavour.	2.75		
020BH275A	Pepper mix in syrup	Yellow and red cubed peppers, bright colours and intense flavours.	2.75		
020BF275A	Sliced olives in syrup	Sliced olives, brown colour and rounded flavour. Pleasantly crunchy.	2.75		
020BI275A	Italian Cherry Tomatoes in syrup	Cherry tomatoes, half of which of Italian origin. Bright red colour and the sweet and aromatic flavour of fresh tomatoes. Pleasant crunchiness.	2.75		

DELICIOUS FILLINGS

LIEVICREME

Light and velvety hydrated creams for post-baking filling of leavened celebration cakes and baked products. Premium ingredients with only natural flavourings and preservative-free, thanks to the addition of a percentage of alcohol that preserves its stability over time without altering the flavour.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	
041AM130	Sour Cherry Lievicreme	Sweet taste with the acidic notes typical of the fruit (50% of sour cherry). Purplish-red colour.	3		
041LP130	Milk Cream Lievicreme	Delicate and balanced flavour of milk with vanilla notes. Pale yellow colour.	3		
041LI130	Limoncello Lievicreme	Intense and citrus flavour typical of limoncello liqueur. Pale yellow colour.	3		
041PI130	Pistachio Lievicreme	Unmistakeable flavour of pistachio with a savoury note. Brownish-green colour typical of the fruit.	3		
041SA130	Sacher Lievicreme	Characterised by a pleasant contrast between the intense and bitter notes of dark chocolate and the sweetness of apricot. Dark brown colour.	3		





MY FARCY

A vast range of creamy fillings, with a rich and satisfying flavour, for use in a dispenser. The revolution to satisfy your customers with innovative fillings tailored to their needs, simply and in just one move!


















CODE	PRODUCT	DESCRIPTION	PACK KG	PACK X BOX	
04090036	My Farcy Apricot	With Italian apricots (50%), bright orange colour, slightly acidic taste typical of ripe apricots.	0.9		
04091036	My Farcy Fruits of the Forest	With fruits of the forest (raspberries, blackberries and blueberries) and strawberries (50% of fruit), deep red colour, aromatic fragrance and the authentic flavour of fruits of the forest with hints of raspberry.	0.9		
011FG008	My Farcy Gianduja	Velvety and silky cream for fillings and decorations with the intense flavour of chocolate and hazelnuts. Brown colour.	0.85		
011FN008	My Farcy Hazelnut	Smooth and silky cream for fillings and decorations with the delicate flavour of milk and hazelnut. Beige colour.	0.85		
011FP008	My Farcy Pistachio	Velvety and smooth cream for fillings and decorations with the unmistakable flavour of pistachio. Pale green colour and aromatic flavour.	0.85		



JELLIES








A complete line of products to cover all your preparations and make them shine, forming a protective veil or layer that maintains softness and protects fruit from oxidation. They do not become dull at negative temperatures and ensure a cut that is always perfect.

Ideal for glazing fruit, fruit tarts, croissants, shortbreads, sponge cakes, baked creams, small pastries and modern pastry creations and for creating fillings, combining them with flavourings, colourings or creams.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	
04021160	Apricot Flavour Giusogel	For hot use; prepared by adding 30/50% of water, it is ideal for applications using a brush or spoon. Has a delicate, fruity flavour.	6		  
04020160	Neutral Giusogel	For hot use; prepared by adding 30/50% of water, it is ideal for applications using a brush or spoon. Has a neutral flavour.	6		  
04073160	Ready-to-use Giusogel	For cold use; with marked adhesive properties, it is ideal for more demanding applications. Covers the product with a compact, creamy and transparent layer, enhancing the natural sheen of the fruit.	6		  
04015115A	Gelosa Jelly	Used cold, ideal for glazing pastry products (from -18°C to +4°C). Does not become opaque or freeze, remaining workable and spreadable at all times.	1.65		  
04015160			6		

PREPARATIONS FOR PASTRY

The solution designed to speed up and simplify production processes providing products that combine simplicity and quality and that are ideal for the optimal management of creams in pastry-making.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	
00227204	Integracrema	An improver for creme patisserie: improves the structure, is resistant to freezing/thawing cycles, intensifies the colour and flavour of egg and increases shelf life. Quantity g/ kg: 40/50	2		 
00230204	PerCrema Pasticcera	Semi-processed product for creme patisserie made using the traditional cooked recipe: simplifies preparation and makes a cream that is full-bodied and with a velvety consistency. Quantity g/kg: 70	2		
00229204	Prontacrema	Ready-to-use, semi-processed product for preparing creme patisserie using the cold method, with the addition of just water or milk. Quantity g/kg: 260/310	2		

modern PASTRY



**PRODUCTS FOR
PREPARING LARGE-
SCALE BASES**

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PRODUCTS FOR PREPARING LARGE-SCALE BASES

High-performance solutions for preparing large-scale bases for mousses, Bavarian creams and semifreddo chilled desserts. They combine carefully-selected ingredients, the meticulous study of recipes and great practicality of use

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	
00214200	Semifreddo (Chilled Dessert) Base	An innovative base designed to optimise the yield, consistency and hold of semifreddo chilled desserts in counter-top tubs. Using only 150 g per litre of fresh cream, it is possible to create a soft, creamy and delicately-flavoured cream. Does not contain ingredients such as fats and emulsifiers and contains only natural flavourings. Quantities g/kg mix: 115	2		
00222204	Tiramisù Ready Base	A ready-to-use base for modern pastry creations consumed at -18°C (semifreddo) and at +4°C (mousses, spoon desserts and single-portion desserts). Ready and easy to use with just the addition of milk, it has a delicate flavour of mascarpone cheese with pleasant coffee notes. In perfectly blends with Tiramisu Ripple to create a balance of flavours in every creation, combining the aromaticity of coffee and the delicacy of mascarpone with the alcoholic note of Marsala wine provided by the ripple.	2		
00233204	Charm	A structuring stabilizer for fresh cream-based preparations to be served at positive temperatures (0°C/+4°C). Efficiently substitutes traditional jelly, because it is easier to use as it does not need to be heated. Without added fats. Quantity g/kg mix: 140	2		 
00212204	Cuzcomousse	With 60% powdered chocolate. Without added flavourings or fats. Use cold with fresh cream. Ideal for providing modern pastry preparations, spoon desserts and plated desserts all the body and fullness of dark chocolate. Quantity g/kg mix: 200/270	2		
00221204	White Cuzco-mousse	With 29% white chocolate. Use cold with fresh cream. Ideal for giving modern pastry creations, spoon desserts and plated desserts all the delicacy and deliciousness of white chocolate. Quantity g/kg mix: 230/330	2		
00218104	L'Ameringa	Product for making excellent Italian meringue in a quick, practical and safe way using water. Ideal for semifreddo chilled desserts, to lighten fresh creams and for decorations. Quantity g/kg mix: 120/330	1		 
00216204	Perfetto -18	A structuring stabilizer for whipped cream that makes it possible to cut it even at -18°C. Ideal for semifreddo chilled desserts that are of excellent quality and quick to make. Use with or without eggs. Can be prepared using either a whisk or planetary mixer. Quantity g/kg mix: 110/166	2		
00220204	PerMousse	Product designed to make large-scale or single-portion mousses. Easy to use, with the addition of just milk to quickly obtain a soft neutral mousse that can be flavoured as required. Ideal for making "warm" gelatos. Free from hydrogenated vegetable fats. Quantity g/kg mix: 286/375	2		
00215204	Premiapanna	An enhancer for keeping fresh cream soft and maintain its structure over time. Solves the problem of syneresis (separation of water/fat), it can be worked using a whisk or in a planetary mixer. Free from flavourings. Ideal for cream for semifreddo chilled desserts, decorating cakes and garnishing cups. Quantity g/kg mix: 40/80	2		 
00210012	GG Ovo	An egg-based product. The particular process of pasteurisation using mild technology preserves the natural organoleptic properties of the yolks used. Free from flavourings and preservatives. Quantity g/kg mix: to taste	1.2		 



UNICO LINE

Simple to use, extremely versatile structuring bases, perfect for use at positive temperatures (mousses and Bavarian creams) and/or negative temperatures (semifreddo desserts). A unique product, for countless innovative creations.

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CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	
00242204	Unico 1	Neutral structuring stabilizer for cream, worked cold. Flavouring-free. Ideal for applications on products to be served at positive temperatures and semifreddo chilled desserts to be stored and served at -18°C (reduced quantity). Quantity g/kg mix: 50	2		
00243204	Unico 2	Structuring and stabilizing base for cream, worked cold. Enriched with vegetable fibres and milk proteins for smooth and soft stable masses. Flavouring free. Ideal for products to be served at positive temperatures and not only: it gives structure to semifreddo chilled desserts (reduced quantity), making them easier to cut into portions and providing stability during sudden temperature changes. Quantity g/kg mix: 100	2		
00244204	Unico 3	Complete base for semifreddo chilled desserts (use with milk), made with non-hydrogenated vegetable fats. With only natural flavourings. Ideal for the simple production of soft neutral bases for chilled desserts, providing great stability during temperature changes. Quantity g/kg mix: 330	2		





GLAZING PRODUCTS

Cover your creations in glossiness with our glazing products, perfect at both positive (+2°C/+4°C) and negative temperatures (-15°C/-18°C). Guarantee uniform cover on both flat surfaces and vertical edges. Strong adhesion to desserts and clean and precise cut. They do not freeze or become dull and opaque at low temperatures.

GLAZES

- Splendidee: mirror-effect covering glazes in bright and glossy colours. For best results, when first opened, we recommend warming the product in a bain-marie or microwave to a temperature of 50/60°C. As soon as the glaze reaches a temperature of 38/40°C, cakes or desserts, previously batch frozen to the core, are ready to be covered.









- Crystal: ready-to-use glazes for cold use. Transparent effect with bright and glossy, but natural colours. With a delicate flavour, they guarantee easy application and a clean and precise cut.

ART.-NR.	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	
00907115A	Sour Cherry Splendidee	Tart and slightly sour flavour, deep red colour.	1.65		 
00900115A	Orange Splendidee	Aromatic flavour, golden-orange colour.	1.65		  
00901115A	White Splendidee	Neutral flavour, bright white colour.	1.65		
00902115A	Caramel Splendidee	Delicate and lasting flavour, amber colour.	1.65		 
00904115A	Strawberry Splendidee	Fruity and aromatic flavour, bright red colour.	1.65		 
00903115A	Chocolate-Flavoured Splendidee	Full-bodied and intense flavour of chocolate, dark brown colour.	1.65		  
00903160			6		
00905115A	Lemon Splendidee	Fresh and slightly sharp flavour, bright yellow colour.	1.65		  
00906115A	Pistachio Splendidee	Intense flavour typical of the fruit, yellowish-green colour.	1.65		  
00908115A	Ruby Splendidee	Made using Ruby cocoa bean chocolate, delicate pink colour, sweet fragrance of fruits of the forest.	1.65		
00915115A	Crystal Forest Fruits	Reddish-purple colour, full and rounded flavour.	1.65		  



OTHER PRODUCTS

For garnishing and decorating modern pastry specialities.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX
04015115A	Gelosa Jelly	Worked cold. Ideal for glazing pastry specialities (from -18°C to +4°C). Does not become opaque or freeze, remaining workable and spreadable at all times.	1.65	 4   
000BH254	Isomalt	Technological sugar for making pulled sugar decorations; exceptionally transparent and resistant to humidity. Quantity g/kg: to taste.	2.5	 4   

Gelato



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NEUTRALS

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	QUANTITY G/ KG MIX	PROCESSING
00003204	Neutro 4	With a very low concentration that favours stabilisation. Does not contain flavourings or emulsifiers and can be used either hot or cold.	2		2.8	
00041204	Neutrocrem 4	Recommended for hot use in milk-based gelatos. Does not contain flavourings. Thanks to the use of emulsifiers, good resistance in the display cabinet is guaranteed.	2		2.8	
00022204	Neutro 10	Recommended for hot use in milk-based gelatos. It contains a particularly rich group of stabilisers and emulsifiers.	2		7	



LEGEND

TYPE OF PACKAGING



BAG



TIN

BUCKET

GLASS JAR

BOTTLE

TYPE OF PREPARATION



HOT

COLD

BASES WORLD

For excellent gelato we need to start from the base! From Giuso expertise, a rich assortment to satisfy the needs of every artisan gelato maker.

BASES FOR MILK GELATO




CODE	PRODUCT	DESCRIPTION	PACK KG	PACK X BOX	QUANTITY G/ KG MIX	PROCESSING
000IN200	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 gelato even silkier and warmer on the palate.	2		65/70	
00058200	Suprema Base	Featuring a delicate milk flavour, this base is high in fat content and therefore, ideal for creating particularly voluminous gelatos that are warm on the palate. Milk flavour.	2		65/70	
00007250	Briogel 50 Base	Does not contain flavourings and gives the gelato a dry and compact consistency, thanks, above all, to the use of maltodextrin. Neutral flavour.	2.5		33/35	
00028250	Matygel 50 "H/C" Base	Ideal for those who love gelato that has a delicate milk flavour and a smooth consistency.	2.5		33/35	
00009250	Milkagel 50 "H" Base	Has an intense milk flavour and is ideal for those who want to use products that can be tailored to their specific needs. Used hot. Milk flavour.	2.5		33/35	
00034200	Milkapan 50 "H/C" Base	Contains cream and provides the base mix with a significant fat content. Helping to create a particularly rich and pleasant flavour. Milk flavour.	2		33/35	
00033200	Milkapan 150 Base	Ideal for those looking for a "fresh" gelato that is easy to tailor to particular needs. Contains a generous quantity of powdered cream. Milk flavour.	2		110	

gelato

FRUIT GELATO BASES

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	QUANTITY G/ KG MIX	PROCESSING
00021200	Fruicrem 100 Base	Creamy-effect base for fruit gelatos. The structure of the gelato is very smooth, dry and with a very high overrun and this enables the gelato to keep for a long period of time, without the risk of "small wells" forming in the tubs. Neutral flavour.	2		65/70	 
000AI100	Fruttosiomix Base	A product packed with quality ingredients for creating excellent fruit gelato. The recipe is simple: use only Fruttosiomix, water and lots of fresh or frozen fruit. Its main feature is that it is possible to make a gelato with a sorbet-like consistency, without using saccharose or milk products. In fact, the sugar used in this base is fructose, the natural sugar in fruit, which helps consumers to best savour the gelato, thanks to its qualities as a flavour enhancer.	1		270/300	 
00044250	Multibase 50	Ideal for preparing both milk-based and water-based gelatos. In water-based gelatos it guarantees a sorbet-like consistency, intense colour and a clean and marked flavour. Neutral flavour.	2.5		33/35	 
00024200	Setafrù 50 Base	Thanks to the emulsifiers it contains, it can develop a very intense overrun, that gives the gelato an excellent creamy quality. Neutral flavour.	2		33/35	 

ALCOHOLIC GELATO BASES

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	QUANTITY G/ KG MIX	PROCESSING
00038204	"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 mix and to create a gelato 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.	2		70/80	 

CHOCOLATE GELATO BASES

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	QUANTITY G/ KG MIX	PROCESSING
00018200	Complet Chocolate 100 Base	This is a base that makes it possible to create a chocolate gelato that features a fairly light colour. Free from flavourings.	2		65/70	 
00040180	Complet Chocolate 150 Base	An ideal base for those looking for chocolate gelato with an intense and marked flavour and a compact and creamy consistency. The recipe contains neither sugar nor milk.	1		110	



gelato





COMPLET BASE

CODE.	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	QUANTITY G/ KG MIX	PROCESSING
00030200	Completo 100 "H" Base	Features a fresh and delicate milk flavour and guarantees gelato that is very easy to scoop and has a very fine, warm and velvety texture. Gives the gelato excellent creaminess and good resistance in the display cabinet. Milk flavour.	2		65/70	
00030105			15			
00035200	Completo 100 "C" Base	Contains a core of stabilisers and emulsifiers, which can also be worked cold. A base that gives the gelato an excellent quality. Milk flavour.	2		65/70	
00035105			15			
000IM200	Completo Plus "H/C" Base	Featuring a fresh and delicate milk flavour, it is made using non-hydrogenated vegetable fats and the addition of fibres and milk proteins that guarantee good, long-lasting resistance in the display cabinet. The core of stabilisers and emulsifiers works effectively even when worked cold, making it possible to obtain a premium gelato with the addition of just milk and sugar.	2		95	
00056200	Completo 250 "H/C" Base	Packed with well-balanced ingredients that give the gelato a solid and compact consistency. Ideal for creating gelatos that combine quality and simplicity, it is used with just water and sugar. Milk flavour.	2		160	
000IRS10	Completo 550 "A" H/C Base	Features a fresh and delicate milk flavour. Just add a litre of water to 550 g of product for a well-balanced gelato that is warm to the palate, easy to scoop and has good resistance in the display cabinet.	10		350	

EVOLUZIONE BASE

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	QUANTITY G/ KG MIX	PROCESSING
000BS200	Evoluzione 50 Base	A complete base with natural flavouring. Milk flavoured. For use with milk.	2		33/35	
000BI200	Evoluzione 100 Base	A complete base with natural flavouring. Milk flavoured. For use with milk.	2		65/70	
000DF200	Evoluzione 150 Base	A complete base with natural flavourings. Milk flavour.	2		110	
000BR250	Evoluzione Mix Base	A complete base with a delicate milk flavour and natural flavourings. Use hot.	2		330	

ASSOLUTA BASE

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	QUANTITY G/ KG MIX	PROCESSING
000CZ200	Assoluta Frutta 50 Base	Contains five essential ingredients: vegetable fibres that absorb water and stabilise, fructose, natural fruit sugar that acts as an anti-freezing agent, dehydrated lemon juice, a natural acidifier, vegetable proteins (soy) that provide creaminess and maltodextrins, that absorb water and provide structure.	2		35	
000CX180	Assoluta Latte 75 Base	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 and starch, which plays a key stabilising role.	1		50	

IMPROVERS

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	QUANTITY G/ KG MIX
000AE204	Fibramix	Used in fruit and cream-based gelatos to improve the structure of the product. Using Fibramix makes the gelato more compact and pleasant to the palate, preventing the "drip" effect.	2		10/30
000EG250	Glucomix	A dehydrated glucose syrup and fibre-based improver that ensures gelato is perfect to scoop, improving body, as well as sweetness.	2.5		to taste
00235204	Maty	Its unusual feature is its ability to replace or supplement whipped cream, adding body and volume. It is also useful in gelato to "warm" the mix and improve creaminess. Can be used with milk or milk/cream or with a gelato mix.	2		50/330
000EH250	Morbido	A mix of non-freezing sugars designed to improve the creaminess of all types of gelato, preventing hardening.	2.5		to taste
000AD254	Proteinmix	Thanks to the proteins it contains, this helps to improve the incorporation of air in the gelato mix (so-called overrun), giving volume to the structure, making the gelato warmer to the palate and improving shelf-life.	2.5		20/40
00079047	Softella	This contains mono- and diglyceride fatty acid emulsifiers. The product is used to give volume, above all to fruit gelatos, but can also be used for milk-based gelatos.	5		to taste





gelato

Cuzco LINE

The revolution of real chocolate artisan gelato. Thanks to the use of real chocolate, not just simple cocoa, Cuzco products give every creation a rich and satisfying flavour, ensuring a perfectly-balanced gelato with a soft texture. A wide range of solutions that offer excellent performances, spanning from gelato making, to modern pastry, to offer the most sublime side of chocolate, all year round.





CUZCO GELATO


CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	QUANTITY G/ KG MIX
000CM160	Cuzco Santo Domingo with Dark Chocolate (without added milk derivatives)	With cocoa mass and cocoa from the Dominican Republic alone, it makes it possible to create a gelato with a marked, persistent and satisfying flavour, ideal for lovers of very dark chocolates. Free from flavourings. A bitter taste, with strong aromatic, floral and fruity notes. Without added milk derivatives.	1.6		400
000IK160	Cuzco São Tomé Dark (without added milk derivatives)	With real dark chocolate, cocoa from São Tomé and a high percentage of cocoa mass. For a gelato with a strong, balanced and full flavour, with fruity notes and the slight bitterness typical of natural cocoa. Without added milk derivatives.	1.6		400
000MA160	Cuzco Dark Chocolate Total Black (without added milk derivatives)	For a chocolate gelato without dairy products, but with an intense, robust and full-bodied flavour. The use of very dark cocoa, gives a total black colour, without added artificial colours.	1.6		400
000BZ160	Cuzco Dark Chocolate Black Dark (without added milk derivatives)	With real dark chocolate, this makes it possible to create a chocolate gelato without added milk derivatives. Very dark in colour with a strong, but balanced and full flavour. Uses only natural flavourings.	1.6		400
000AH150	Cuzco Superior Dark Chocolate	With authentic dark chocolate, for a gelato with a particularly dark colour and a flavour that recalls the finest bars of dark chocolate. For a significantly superior taste experience. Of all the products in this line, this is the one with the highest percentage of dark chocolate.	1.5		375
000AG150	Cuzco Dark Chocolate	With real dark chocolate, for a taste that is traditional but also trendy. Unmistakeably dark in colour, with a strong taste of cocoa. Free from flavourings.	1.5		375
000AF120	Cuzco Chocolate and Milk	With real chocolate and milk, featuring the presence of only natural flavourings, for a light and delicate gelato.	1.2		285
000AP120	Cuzco White Chocolate	With real white chocolate, for a gelato with the delicate flavour of white chocolate.	1.2		315

gelato


CUZCO RIPPLES

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	QUANTITY G/KG MIX
013BR225	Cuzco White Chocolate Ripple with Cocoa Nibs	A white chocolate ripple enriched with cocoa nibs or grue, one of the most precious parts of the cocoa bean. Their crunchy consistency and intense flavour combine perfectly with the velvety sensation of the white chocolate ripple.	2.5		to taste
013BZ225	Cuzco Ripple with Raw Cocoa Nibs "Modica Chocolate PGI"	A dark chocolate ripple, enriched with raw cocoa nibs of "Modica Chocolate PGI". It is dark brown in colour and has a pleasant crunchiness typical of what is considered "primordial chocolate". Without added milk derivatives.	2.5		to taste

CUZCO COCOA

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	QUANTITY G/KG MIX
000NA100	Cuzco Dominican Republic Cocoa 10/12	Cocoa from Dominican beans, without artificial flavourings. Brown colour and the aromatic flavour typical of Dominican cocoa beans. Ideal for gelato, modern pastries, baked pastries, chocolate confectionery and nougat and biscuits.	1		70

CUZCO IN A CUP

CODE	PRODUCT	DESCRIPTION	PACK. KG	PACK. PRO KT.	QUANTITY G/KG MIX
000MZ100	Cuzco in a Cup	A powder mix created using 15% of real dark chocolate in the recipe for hot drinks with an intense and gratifying taste. Add water, for a creamy, warm drink, or milk. Without added milk products or added vegetable fats.	1		CUP DOSE 80 g of product + 200 ml of water CHOCOLATE CONFECTIONERY DOSE 400 g of product + 1 l of water



FLAVOURINGS

GOLD LINE

The great timeless classic in a version that offers excellent performance levels. Free from artificial flavourings and colours. An excellence that is also the result of carefully-selected ingredients.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACK X BOX	QUANTITY G/ KG MIX
01152155	Gold Bacio Paste	Cocoa and hazelnut in pieces and in paste. Free from artificial flavourings and colours and without preservatives.	5.5		100/150
01136155	Gold Gianduia Paste	Cocoa and hazelnut in a great product that gives an excellent interpretation of the flavour of gianduia. Made without artificial flavours and colours and without preservatives.	5.5		70/100
011BM225	Gold Avola Toasted Almond Paste	With only well-toasted almonds of the Avola variety. A 100% pure paste without artificial flavours and colours or added oils. Intense beige colour and delicate but distinctive flavour.	3.5		120/150
01139155	Gold Almond Paste	The use of only toasted and refined Mediterranean almonds guarantees a product of great purity and excellent quality. A delicate but distinctive flavour. Free from artificial flavours and colours and without preservatives or added oils.	5.5		70/100
01139225			2.5		
01113155	Gold Piedmont PGI Hazelnut Cream	Made using only Piedmont PGI hazelnuts, delicately roasted and refined. Free from artificial flavourings, colours and preservatives	5.5		70/100
01118155	Gold Piedmont PGI Hazelnut Paste	Gold Piedmont PGI Hazelnut Paste is obtained by delicate toasting and refining processes. Perfect for creating a light brown gelato with a delicate fragrance, capable of perfectly exalting the fruity notes of this type of hazelnut.	5.5		70/100
011AQ155	Gold Dark Piedmont PGI Hazelnut Paste	Gold Dark Piedmont PGI Hazelnut Paste is obtained by means of an intense toasting process, making it possible to create a gelato with a strong and lasting flavour. Dark brown colour but balanced and intense and lasting fragrance, in which the toasting is clearly perceived.	5.5		70/100
01194155	Gold 100% Green Pistachio of Bronte Pistachio Paste	Green Pistachio of Bronte PDO gives us Gold 100% Green Pistachio of Bronte PDO Pistachio Paste, top of the range, with an unmistakeable aroma and flavour. Featuring a very strong toasting, it makes it possible to create a gelato with a light brown/green colour and a delicate, sweet but toasted flavour with unusual hints of sweet almond. We recommend applying the product on a mix base without flavourings, in order not to cover the delicate flavour of pistachio.	5.5		70/100
01194225			2.5		
01151155	Gold Sicilian Pistachio	From the union of Sicilian pistachios, 80% present, and some Mawardi pistachios, comes this brownish-green coloured paste that, thanks to the addition of a small quantity of chlorophyll and turmeric, makes it possible to obtain a light green coloured gelato. We recommend applying on a mix base without flavourings, in order not to cover the delicate notes of sweet pistachio.	5.5		70/100
01151225			2.5		
01127225	Gold Sicilian Whole Pistachio Paste	The paste stands out from normal pistachio paste because it undergoes coarse refining that determines the consistency known as pesto. Free from artificial colours, for a natural green colour darkened exclusively using a toasting process. We recommend applying a mix base free from flavourings in order not to cover the intense flavour of pistachio. The gelato obtained has a light green colour with a light "pointing" due to its refinement.	2.5		100/120

gelato

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	QUANTITY G/ KG MIX
01195155	Mediterranean Gold Pistachio Paste	Mediterranean Gold Pistachio Paste is the result of a meticulous selection of Turkish pistachios and a medium-high toasting process. The paste, which has a delicate but intense and lasting flavour, is made using a very small quantity of chlorophyll and turmeric (less than 0.8%) that gives the gelato a green toned colour. We recommend applying on a mix base without flavourings, so as not to cover the taste of pistachio.	5.5		70/100
01195112			1.2		
011AN155	Colourings-free Mediterranean Gold Pistachio Paste	From a careful selection of Turkish pistachios and a medium-high toasting process, comes Mediterranean Gold Pistachio Paste. Without artificial colours for a brownish-coloured paste and gelato. We recommend applying on a mix base free from flavourings so as not to cover the flavour of pistachio.	5.5		70/100







ESPRESSO















100% Arabica freeze-dried coffee from Colombia. Small flakes of pure pleasure that give gelato the aromatic flavour of coffee and a strong and appealing colour. The solution that offers the best performance and is more economically advantageous that will recall coffee from a coffee machine when first tasted.

CODE	PRODUCT	PACK KG	PACKS X BOX	QUANTITY G/KG MIX
000BG075	100% Arabica Coffee	0.75		15/35

SUPERPREMIUM LINE














An excellent range of pastes in traditional flavours. Select ingredients and careful transformation processes for a surprising display cabinet.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	QUANTITY G/KG MIX
01196225A	Peanut Paste	Made from 100% toasted peanuts, without sugar, flavourings, colourings and added fats. Light brown colour. For highly characteristic gelatos, but with a soft and rounded taste that is never sickly.	2.5		70/100
011AE130	White Chocolate Paste	With 75% white chocolate, ideal for use in gelato making and pastry making. White colour. For gelato with a delicate flavour.	3		100
01232100	Coconut Superpremium	Powder mix with 50% grated coconut. White. Delicate flavour. Can be worked cold.	1		60/70
01267130	Glacé Chestnut Paste	From Giuso tradition in working with chestnuts comes this paste dedicated to the world of gelato. With pieces of candied chestnuts, with very intense colour and aroma.	3		60/70
01112155	Premium Hazelnut Cream	Cream with a very high percentage of hazelnuts. With only Italian hazelnuts. Without added sugar and colourings.	5		70/100
01112225			2		

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	QUANTITY G/KG MIX
011BF155	Delizia Hazelnut Paste	An ideal paste for artisan gelato makes looking to make a hazelnut gelato with excellent taste and great value in terms of food costs. Made using a medium toasting process, a blend of non-hydrogenated vegetable fats is added to the paste to stabilise the natural separation of the hazelnut oils over time, along with a blend of aromas, to intensify the flavour. A product that boasts a high percentage of hazelnuts for a brown gelato with a lightly toasted flavour and an intense and strong aroma thanks to the careful selection of premium hazelnuts.	5.5		70/100
01120155	Premium Hazelnut Paste	Obtained thanks to a medium roasting process, Premium Hazelnut Paste gives life to a brown gelato with an intense and marked flavour thanks to the organoleptic properties of this selection of hazelnuts. The strong aroma gives the full sensation of the toasting.	5.5		70/100
01120225			2.5		
01168155	Premium Dark Hazelnut Paste	Obtained thanks to a strong toasting process, this is ideal for a dark brown coloured hazelnut gelato with a very toasted flavour and a strong fragrance deriving from the organoleptic properties of this selection of hazelnut. The ideal solution for those who want to offer a gelato that is very characteristic.	5.5		70/100
011BL225	Superpremium Pinenut Paste	Pinenut paste with a sweet flavour, aromatic and light brown. Ideal for those who love a delicate but distinctive gelato. Free from artificial colours and flavourings.	2.5		80/120
011BE155	Delizia Pistachio Paste	Ideal for the artisan gelato maker looking for quality pistachio and at the same time, is keen to ensure high value in terms of food costs. Considering the colour of this type of California pistachio, a small quantity of chlorophyll and turmeric (less than 1%) is added to give the gelato a delicate green colour. We recommend applying the Delizia Pistachio Paste to a mix base free from flavourings to fully highlight its qualities, for a toasted and strong flavour.	5.5		70/100
011AP225	Premium Pistachio Extra Paste	Carefully selected Turkish pistachios are used to create this paste with a delicate but intense and lasting flavour, thanks also to the medium-high level of toasting. A blend of non-hydrogenated vegetable fats is added to the paste to stabilise the separation of the natural oils of the pistachios over time. The addition of a very small quantity of colouring gives the gelato a beautiful green colour. We recommend applying the product to a base mix free from flavourings in order not to cover the taste of the pistachio.	2.5		70/100
01550225	Tiramisù Paste	With egg, Marsala wine and coffee. Ideal for flavouring gelato and fresh creams. With an intense aroma. A timeless classic.	2.5		60/70
01294130	Classic Vanilla Paste	With Bourbon vanilla extract and a light aromatic hint of lemon peel. Ideal for use in pastry making too.	3		25
01214130	Premium Madagascar Vanilla Paste	Made using Bourbon vanilla extract from Madagascar. Only the natural aroma of vanilla to give the gelato its distinctive, strong and rounded flavour. Without added colourings or preservatives.	3		20
01580160	Zabaglione "G" Paste	With egg and Marsala. Intense colour, fluid texture and an alcoholic note.	6		60/70
01580225			2.5		
01581160	Zabaglione "P" Paste	With egg and Marsala. Dark colour and dense texture. Ideal also for flavouring fresh cream. Slightly alcoholic.	6		60/70
01581225			2.5		

TRADITIONAL PASTES

Traditional pastes that make the difference. Easy to work with and simple to balance, they are excellent flavourings for gelato cream making and modern pastry (mousses, semifreddo chilled desserts, Bavarian creams), but also ideal for flavouring traditional pastry bases, shortbreads and leavened baked products. The key word is: universality.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	QUANTITY G/KG MIX
01128225	Amaretto Paste	With almonds and cocoa. Bitter and sweet flavour of almonds. Brown colour.	2,5		60/70
012E1130	Biscuit Paste	For a gelato with the soft flavour of shortbread biscuits. Ideal for rippling. Yellow colour.	3		50
01123225	Coffee Paste	Roasted coffee and hazelnut flavoured. With the intense flavour of coffee. Brown colour.	2.5		35
01241130	Caramel Paste	Caramelised sugar-based paste. Burnt brown colour. With the sweet and unmistakeable flavour of caramel.	3		50
012I1130	Sicilian Cassata Paste	The flavour, with pleasant notes of almond, enriched with cubes of Giuso candied fruit, give gelato balanced citrus notes.	3		200
012BI130	Catalan Cream Paste	Catalan cream flavoured paste	3		60/70
01124225	Rum Flavoured Brittle Paste	Rum flavoured paste with hazelnut. Caramelised sugar colour.	2.5		60/70
012AT130	Fiocco Azzurro Paste	Vanilla-toffee flavoured for "smurf" type gelatos. Ideal for pastry too.	3		50
01121225	Gianduia Paste	With hazelnut and cocoa. Full, strong flavour. Brown colour.	2.5		70/100
012B3130	Ice Bubble Paste	A flavour that recalls traditional pink chewing gum: can be prepared with milk or water.	3		50
012B2130	Malaga Paste	Packed with raisins and Marsala wine. Neutral colour.	3		60/70
012B8130	Mascotta Paste	With mascarpone and the delicate but distinctive notes of sweet cheese.	3		100/120
01260130	Mint Paste	With natural mint flavour. Can be prepared with milk or water. Green colour.	3		35/50

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	QUANTITY G/KG MIX
01197008	Concentrated Soft Toffee Paste	Concentrated milk and caramelised sugar paste: the full flavour of milk meets the slightly bitter taste of caramelised sugar.	0.85		30
01129225	Walnut Paste	Walnut and almond paste.	2.5		60/70
01286130	Pannacotta Paste	Typical flavour of panna cotta baked cream; milk and caramelised sugar.	3		50
011AS225	Pistachio Paste	Pistachio and almond paste. Green. With the flavour of toasted pistachios.	2.5		70/100
012BP130	Alcohol-Free Tiramisù Paste	A paste with the traditional flavour and colour of tiramisu dessert, but without the addition of alcohol. A timeless classic for your display cabinet.	3		50
01122225	Nougat-Paste	Hazelnut nougat paste. A strong flavour. Ivory coloured.	2.5		60/70
012AU130	Yellow Vanilla Paste	The delicate flavour of vanilla with slightly citrusy notes. Pale yellow colour. Ideal for flavouring pastry creams too.	3		25/35
012BH130	Vanilla Lovers' Paste	With vanilla beans and a full and rounded flavour. Without citrusy notes. Pale yellow colour.	3		25
01213130	Whisky Paste	With 17% of pure malt whisky that gives the gelato a balanced and unique aroma. Excellent in pastry making too to flavour creams and ganache.	3		70
012B4014	Zuppa Inglese Paste	Zuppa inglese flavoured paste with aromatic and citrus notes.	1.1		50

FRUIT PASTES

Fruit no longer holds any secrets. We process it delicately, at low temperatures, concentrating it in vacuum packs to give life to pastes that are perfect for giving gelatos the fresh and wholesome notes of fruit and enhancing flavour in preparations made using fresh or frozen fruit.

CODE	PRODUCT	PACK KG	PACKS X BOX	PACKS X BOX
01240130	Orange Paste	3		60/70
01251130	Banana Paste	3		60/70
012BQ130	Cassis – Blackcurrent Paste	3		60/70
01255130	Kiwi Paste	3		60/70
01253130	Raspberry Paste	3		60/70
01265130	Mango Paste	3		60/70
01254130	Blueberry Paste	3		60/70








TANTOFRUTTO LINE

Gentle methods and lots of fruit, which we process with love and passion: a line of fruit pastes for gelatos with a fresh and wholesome flavour.

CODE	PRODUCT	PACK KG	PACK X BOX	QUANTITY G/KG MIX
01262130	Sour Cherry Paste	3		60/70
01250130	Pineapple Paste	3		60/70
01252130	Strawberry Paste	3		60/70
01268130	Wild Strawberry Paste	3		60/70
01256130	Melon Paste	3		60/70
01258130	Peach Paste	3		60/70
01238130	Forest Fruits Paste	3		60/70

YOGHURT GELATO

Yoghurt- flavoured gelato at its creamiest and most seductive. Products for creating excellent yoghurt-flavoured gelatos that are always trendy and popular: you have to have them in your display cabinet.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACK X BOX	QUANTITY G/ KG MIX
00020204	Peryò	A top-quality product that can be used to give yoghurt flavour to gelato base mixes. Gives gelato a pleasant, lasting and slightly acidic taste. It is also ideal for creating sorbets and granita slush ices.	2		30
000BF254	Base Peryò 50	This product is something more than a flavouring, it is an authentic base: 50 g per litre of milk with the addition of powdered freeze-dried yoghurt. The flavour is delicate with a rounded aromatic note. Gives a gelato with a dry and compact structure.	2.5		30
000IB204	Peryò Gusto Intenso	An intense flavouring powder, for customers looking for a strong and decisive flavour.	2		30
000HW080	Peryò Flash	A complete preparation for yoghurt-flavoured gelato	0.8		300
00061160	Sosoft Yogurt	A complete product with powdered yoghurt to prepare yoghurt-flavoured soft gelato: add 500g low-fat yoghurt per 2 litres of milk to 800g of SoSoft Yogurt	1.6		240

gelato

OTHER FLAVOURINGS

CODE	PRODUCT	DESCRIPTION	PACK KG	PACK X BOX	QUANTITY G/ KG MIX
000BQ200	Cheesecake Base	For milk-based gelatos with a great cream cheese flavour. Ivory white colour. Free from hydrogenated vegetable fats.	2		100
000LH204	Cheesecake	A highly-soluble cheesecake flavouring to add to white bases to give gelato a characteristic cheese taste. Contains powdered cheese. Ideal for using in combination with fruit ripples. Can be preserved at length at room temperature.	2		30
000AT200	Chocolate Super 120	A cocoa and chocolate flavouring mix that is extremely soluble, for a really cream gelato. Ideal for processing either hot or cold.	2		100/120
000CW204	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 flavours. The recipe contains powdered cream, giving the gelato the delicate and pleasant flavour of cream, whilst also increasing its creamy texture.	2		30/40
00005254	Lemon 50	A product made using powdered lemon juice with the addition of other ingredients that make it water soluble. Perfect for making gelato, sorbets and granita slush ices. Fat and dairy free.	2.5		33/35
000FL204	Mascarpone 30	A powdered flavour to add to a white base to give the gelato the characteristic flavour of mascarpone cheese.	2		30
00410012	Soluble Bitter Cocoa	Select flavoured cocoa powder with a butter content of 22/24%.	1		taste



gelato

ripples **LINE**

You eat gelato with your eyes too! That is why we've designed a vast range of ripples that are innovative and of premium quality, offering sensational performances. Free your imagination and make your display cabinet more creative and attractive than ever!



PASTE RIPPLES

CODE	PRODUCT	PACK KG	PACK X BOX	QUANTITY G/KG MIX
01344130	Sour Cherry Ripple	3		to taste
01357130	Caramel Ripple	3		to taste
01392008	Soft Toffee Cream Ripple	0.85		to taste
01332130	Strawberry Ripple	3		to taste
013BA130	Passion Fruit Ripple	3		to taste
013AV130	Raspberry Ripple	3		to taste
01311130	Mango Ripple	3		to taste
013AU130	Pomegranate Ripple	3		to taste
013BK014	Honey Ripple	1.1		to taste
01335130	Peach Orange Ripple	3		to taste
013AT014	Elderberry Ripple	1.1		to taste
013CF225	Sgranocchio Ripple	2.5		to taste as a ripple 80/100 g/kg mix as a flavouring paste
013CE130	Tiramisù Ripple	3.5		to taste
013BL225	Nougat Ripple	2.5		to taste
01337130	Forest Fruits Ripple	3		to taste
013BU130	Zuppa Inglese Ripple	3		to taste






AMORDIFRUTTA RIPPLES

The Amordifrutta world, for gelato too. Ripples made using premium ingredients and containing high percentages of candied and semi-candied fruit. Free from preservatives and with only natural flavourings.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACK X BOX	QUANTITY G/KG MIX
013BG130	Amordifrutta Sour Cherry Ripple	Ripple enriched with IQF candied sour cherries for a pleasant contrast with the creaminess of the gelato. Deep and glossy red colour.	3		to taste
01312130	Amordifrutta Orange Ripple	Ripple enriched with candied orange peel. Cubes of fruit that are soft at their heart and crunchy on the exterior.	3		to taste
013BS130	Amordifrutta Calabrian Bergamot Ripple	Ripple enriched with strips of Calabrian Bergamot peel with natural flavourings and colourants. Intense fragrance, bright green colour and pleasantly bitter taste that recalls the fruit.	3		to taste
01313130	Amordifrutta Cherry Ripple	Ripple enriched with cherries and sour cherries. The authentic flavour of tradition featuring a strong note of rum.	3		to taste
013BB130	Amordifrutta Caramelised Fig Ripple	Ripple enriched with 60% of figs. With fairly large pieces of figs to increase chewability in contrast to the creamy consistency of the gelato.	3		to taste
01376130	Amordifrutta Fig and Rum Ripple	Fig and rum ripple: product with a light alcohol content.	3		to taste
013BV130	Amordifrutta Raspberry Ripple	Ripple enriched with 35% of candied raspberries. Aromatic flavour, intense and bright red colour and rich and sweet flavour with slight acidic note.	3		to taste
013CG135	Amordifrutta Lime Ripple	Ripple enriched with strips of semi-candied lime peel. Bright green colour and intense citrus flavour.	3.5		to taste
013BH130	Amordifrutta Rum & Raisin Ripple	Ripple enriched with raising. An alcoholic note is given by Marsala wine and aged rum. Golden yellow colour.	3		to taste
013BI130	Amordifrutta Blueberry Ripple	Ripple enriched with 42% blueberries. Features the presence of whole fruits with a fresh and balanced taste. Purplish-blue colour.	3		to taste
01379130	Amordifrutta Peach and Brachetto Must Ripple	Ripple enriched with 45% of peaches and 50% of Brachetto must.	3		to taste
01378130	Amordifrutta Strudel Ripple	Ripple enriched with apple and raisins and a pleasant hint of cinnamon.	3		to taste
01314130	Amordifrutta Ginger Ripple	Ripple enriched with 38% candied ginger. Presence of soft and non-fibrous cubes of fruit.	3		to taste

COATINGS

Top-performing products for garnishing and coating artisan gelato with pure deliciousness.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACK X BOX	QUANTITY G/KG MIX
011AA130	Be Stick Dark Choconoble	A rich and satisfying real dark chocolate coating (77%). With a strong, fragrant and aromatic flavour, it guarantees a thicker coating and a pleasant and accentuated "crack" effect.	3		to taste
01198130	Be Stick White Choconoble	A premium-quality white chocolate coating (83%). Guarantees a thicker coating and a pleasant and accentuated "crack" effect.	3		to taste
01199130	Be Stick Milk Choconoble	A premium quality white and dark chocolate coating. Guarantees a thicker coating and a pleasant and accentuated "crack" effect.	3		to taste
01131155	Stracciatella	A cocoa coating for creating chocolate ripple in tubs or for coating chocolate gelato bars.	5.5		to taste
01148225	Stracciatella Supreme	A dark chocolate coating free from hydrogenated fats. Ideal for rediscovering the goodness of stracciatella (chocolate ripple) gelato and to make creative stick gelatos.	2.5		to taste

NAPOLITANER LINE

A varied and complete range for flavouring gelatos with all the delight of wafers, combining sensuality and crispiness in a whirl of goodness. Delicious, velvety creams blend perfectly with the fragrant wafers inside, for a unique taste experience.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACK X BOX	QUANTITY G/KG MIX
01315225	Classic Napolitaner Cream	A chocolate hazelnut cream or gianduja enriched with pieces of wafer for a soft but crunchy taste sensation.	2.5		to taste as a ripple 75/80 g/kg mix as a flavouring paste
013CD225	Napolitaner Espresso Cream	A soft and velvety cream with the intense and aromatic flavour of coffee, enriched with tasty pieces of wafer for a deliciously crispy delight.	2.5		q to taste as a ripple 75/80 g/kg mix as a flavouring paste
013BW225	Napolitaner Noir Cream	A velvety dark chocolate cream packed with wafers.	2.5		to taste as a ripple 75/80 g/kg mix as a flavouring paste
013CA225	Napolitaner Vanilla Cream	Soft vanilla cream with pieces of wafer and enriched with natural Madagascar Bourbon vanilla extract.	2.5		to taste as a ripple 75/80 g/kg mix as a flavouring paste

CHOCOBUONI LINE

Delicious chocolate ripples packed with other ingredients, designed to allow you to give free rein to your creativity with intriguing and innovative combinations. A complete range for a gelato that you eat with your eyes too.

CODE	PRODUCT	DESCRIPTION	PACK KG	PACK X BOX	QUANTITY G/KG MIX
01370225	Bischoco Cream	Ripple enriched with delicious pieces of baci di dama hazelnut biscuits.	2.5		to taste
013AJ225	Chocobello Cream	A scrumptious white chocolate cream with slivers of toasted almonds, shredded coconut and pieces of wafer.	2.5		to taste
013AD225	Chocococco Cream	A chocolate cream with lots of flakes of coconut.	2.5		to taste
01372225	Chococrunch Cream	A chocolate ripple with almond and hazelnut slivers and chips. Features the crunchiness of the nuts that pleasantly contrast with the full flavour of chocolate.	2.5		to taste
013BE225	Chocokrokki Cream	A dark chocolate ripple with a strong flavour of amaretto and an aftertaste of hazelnut.	2.5		to taste
01393225	Chocopeanut Cream	A chocolate ripple with delicious chopped peanuts. A product enriched with a slightly salty note.	2.5		to taste
013AF225	Chocorè Cream	A soft dark chocolate cream with fragrant pieces of chocolate biscuits.	2.5		to taste
013AE225	Chocowafer Cream	A scrumptious, light-coloured chocolate and hazelnut cream with pieces of wafer.	2.5		to taste

gelato

Nerelle






Innovative and delicious, creamy and velvety, with captivating combinations and appealing textures. Our Nerelle range is what you need to complete your offer and free your creativity, for gelato tubs but also for modern pastry preparations. With new and exciting consistencies and full flavours. The secret to winning over those looking for unusual and explosive taste experiences.



TRADITIONAL NERELLE

CODE	PRODUCT	DESCRIPTION	PACK KG	PACK X BOX	QUANTITY G/KG MIX
011AD155A	White Nerella	Milk and white chocolate cream, ideal for those looking for a sweeter and more delicate flavour.	6		to taste
011BN160	Candy Nerella	A cream with candy notes that combines the intriguing flavour of almonds and hazelnuts with the tastiness of milk and fresh cream. A product that fully recalls the flavours of childhood.	6		to taste as a ripple 1 kg + 1 kg of milk as a flavouring paste
011AZ155A	Caramel Nerella	A salted caramel cream for an unusual and sophisticated contrast.	6		to taste
01191155A	Light Nerella	Milk and hazelnut cream, for those looking for a traditional and delicate flavour.	6		to taste
01192155A	Classic Nerella	Hazelnut and cocoa cream. For those looking to offer customers a full and intense flavour.	6		to taste
011AW155A	Nut Nerella	Hazelnut and cocoa cream. Rich and delicious thanks to a higher percentage of hazelnuts used compared to the classic version.	6		to taste
011AY155A	Pistachio Nerella	Pistachio cream, for those looking for an intense and captivating flavour.	6		to taste

NERELLE CRISPY



CODE	PRODUCT	DESCRIPTION	PACK KG	PACK X BOX	QUANTITY G/ KG MIX
011BI155A	Sour Cherry Nerella Crispy	A white chocolate and sour cherry cream enriched with the crispy touch of sour cherry for a pleasant contrast between the tastiness of white chocolate and the natural acidity of the fruit. Deep purple-red colour.	6		to taste
011BK155	Coconut Nerella Crispy	A cream that combines the delicate flavour of white chocolate and the exotic flavour of coconut, with a soft texture enriched with the crispy touch of desiccated and toasted coconut. White in colour, it is the perfect ingredient for evoking tropical atmospheres and giving your creations unparalleled fullness.	6		to taste
011BC155A	Strawberry Nerella Crispy	White chocolate and strawberry flavoured cream with a velvety consistency exalted by the crunchy touch of fruit and an attractive colour.	6		to taste
011BD155A	Lemon Nerella Crispy	White chocolate and lemon cream with a soft consistency exalted by the crunchy touch of the fruit. Bright colour.	6		to taste
011BJ155A	Mango Nerella Crispy	White chocolate and mango cream exalted by the crispy touch of pieces of mango. Floral and exotic flavour balanced with the delicacy of white chocolate. Deep yellow colour.	6		to taste

gelato





TRADITIONAL KITS

Italian confectionery tradition revisited in a gelato tub. The same memories, the same sensory experience of the most typical Italian cakes and desserts in the form of rich and delicious gelato flavours.

CODE	PRODUCT	PACK KG	PACKS X BOX	QUANTITY G/KG MIX
02500018	NOUGAT AND HONEY KIT			
	Nougat Ripple	5.5		100
	Honey Ripple	1.1		to taste
02500019	ZUPPA INGLESE (TRIFLE) KIT			
	Zuppa Inglese Paste	1.1		50
	Zuppa Inglese Ripple	5.5		to taste
02500025	RICOTTA STREGATA KIT	11.5		
	Ricotta Base	8		1 kg product +2.5 l milk
	Ricotta Stregata Ripple	3.5		to taste

GELATO OF MEMORIES

Our favourite childhood snacks in gelato form: a line designed to sweetly celebrate the most delicious memories.


















CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	DQUANTITY G/KG MIX
011BN160	Candy Nerella	A cream with candy notes that combines the intriguing flavour of almonds and hazelnuts with the tastiness of milk and fresh cream. A product that fully recalls the flavours of childhood.	6		to taste as a ripple 1 kg + 1 kg of milk as a flavouring paste
013CF225	Sgranocchio Ripple	A rich and delicious brittle-flavoured ripple with pieces of almond and peanut. Light brown colour. With a strong, caramel flavour that combines a smooth texture with surprising crunchiness.	2		To taste as a ripple 80/100 g/kg mix as a flavouring paste

READY MIXES

FLASH LINE




Your gelato in a flash! A practical and premium quality range that offers a vast assortment of fruit and cream flavours. Complete and well-balanced products in handy single-dose bags, designed to help you create delicious creamy gelato with the addition of just milk or water.

FRUIT FLAVOURS

CODE	PRODUCT	PACK KG	PACKS X BOX	QUANTITY G/KG MIX
000AC120	Aloe Vera Tropical Flash	1.2		330
00099120	Pineapple Flash	1.2		330
000BD120	Watermelon Flash	1.2		330
00098120	Blood Orange Flash	1.2		330
000BC120	Banana Flash	1.2		330
00024120	Bellol limone Flash	1.2		330
00085120	Strawberry Flash	1.2		330
000LM120	Passion Fruit Flash	1.2		330
00094120	Lime Flash	1.2		330
00096120	Mandarin Flash	1.2		330
000LL120	Mango Flash	1.2		330
00095120	Green Apple Flash	1.2		330
000IU120	Pomegranate Flash	1.2		330
000HN120	Melon Flash	1.2		330
000BE120	Peach Flash	1.2		330
00086120	Pink Grapefruit Flash	1.2		330
000IT120	Elderberry Flash	1.2		330






gelato

CREAM FLAVOURS

CODE	PRODUCT	PACK KG	PACKS X BOX	QUANTITY G/KG MIX
000AB125	Cocoa Flash	1.25		330
000HT125	Fiordilatte Flash	1.25		300
000HW080	Peryò Flash	0.8		300


SOSOFT LINE

Soft, smooth and velvety gelato. A complete line of ready-to-use products for fresh and creamy soft gelatos.

CODE	PRODUCT	PACK KG	PACKS X BOX	QUANTITY G/KG MIX
000AN250	Chocolate-Flavoured Sosoft	2.50		300
00085250	Strawberry Sosoft	2.5		300
000AM250	Fiordilatte Sosoft	2.5		300
000BU250	Vanilla Sosoft	2.5		300
00061160	Yoghurt Sosoft	1.6		240



GRANITOSE (SLUSH ICES)

Quick, easy and complete, everything you need to make sorbets, cold creams and granita slush ices. Perfect in both a slush ice machine or in a batch freezer and ideal for simply creating ever-popular Sicilian granita slush ices.

CODE	PRODUCT	PACK KG	PACKS X BOX	QUANTITY G/KG MIX
00090150	Neutral Granitosa	1.5		140/280

DECORATIONS

AMARENA AND AMARENATA FOR GELATO

CODE	PRODUCT	DESCRIPTION	PACK KG	PACKS X BOX	QUANTITY G/KG MIX
02002052	Amarena for Gelato	Made with soft and purplish-red sour cherries, size 18/20. Features 50% fruit content.	5.5		to taste
02012052	Amarenata for Gelato	Made with cherries to satisfy the demands of those who prefer a plumper and crunchier fruit. Features 50% fruit content.	5.5		to taste



gelato





TOPPINGS

A vast assortment to decorate with taste. With a rich and intense flavour, made using quality raw ingredients and the result of technological production processes.

CODE	PRODUCT	PACK KG	PACKS X BOX	QUANTITY G/KG MIX
00610014A	Sour Cherry Topping	1		to taste
00611014A	Coffee Topping	1		to taste
00612014A	Caramel Topping	1		to taste
00613014A	Chocolate-Flavoured Topping	1		to taste
00614014A	Strawberry Topping	1		to taste
00615014A	Kiwi Topping	1		to taste
00621014A	Raspberry Topping	1		to taste
00625014A	Hazelnut Topping	1		to taste
00616014A	Forest Fruits Topping	1		to taste

I GRANELLOSI (SPRINKLES)

Everything you need for delicious and attractive decorations. Carefully-selected, premium ingredients to decorate pastry products and gelato with an extraordinarily crunchy touch.

CODE	PRODUCT	PACK KG	PACKS X BOX	QUANTITY G/KG MIX
01442012	Amaretto Sprinkles	1		to taste
01412150	Caramelised Biscuit Sprinkles	1.5		to taste
01135018	Hazelnut Sprinkles	2		to taste
01134018	Praline Hazelnut Sprinkles	2		to taste
01138018	Tonda Gentile Trilobata Toasted Hazelnut Sprinkles	2		to taste



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Giuso Guido Spa with sole shareholder
A company under the management and coordination of Cone Investment UK Ltd
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