



PASTRY NOVELTIES 2025-2026

FROM TODAY YOUR SIGNATURE IS UNIQUE.
IN MANY WAYS.



GIUSO
UN SECOLO DI INNOVAZIONE

*Tradition
and innovation,*
**to leave
your mark.**

For over one hundred years, we have placed quality, research, and passion for the art of pastry-making at the centre of our work. Every day we transform selected ingredients into **reliable** and **versatile solutions**, designed to accompany professionals in every phase of their work.

Our **professionalism**, combined with constant attention towards innovation, has allowed us to build a solid identity in the world of fruit and candied fruit.

Today, Giuso goes one step further: we expand our world with new, modern, and requested proposals, designed for everyday pastry-making. Practical, versatile, and concrete solutions, in line with the real needs of professionals.

With Giuso, every creation finds the **perfect balance between tradition and innovation**, becoming an unmistakable taste experience.





FROM TODAY PLACE YOUR SIGNATURE.

Inside and outside.

The **Nerella Unica line** was born from Giuso's experience, to offer pastry chefs **versatile, high performance anhydrous creams** that combine pleasure, creaminess, and quality in a sole product. They guarantee perfect results both during and after baking, with a full flavour and a velvety consistency always.

Excellent for use as they are, for filling brioche, rolls, cubes, and breakfast cakes, they provide a **soft, stable consistency and an embracing flavour**. Ideal in baking, for tarts, biscuits, and other cakes, they maintain their consistency and softness even after baking. Their versatility also makes them perfect as a filling for Panettone and Colomba cakes, allowing leavened products to be customized as desired.

The range includes: **Nerella Unica, Nerella Unica Pistachio, Nerella Unica Dark Chocolate, Nerella Unica White, Nerella Unica Chiara, Nerella Unica Dubai Chocolate Pistachio.**



TRADITIONAL PASTRY
NERELLA UNICA

NERELLA

Unica

A great pastry classic with a rich flavour of **cocoa and hazelnut**.

Its iconic flavour recalls all the pleasure of the best-loved creams.

Versatile and transversal, it is perfect both in baking, for tarts, biscuits, and baked desserts, and after baking as a creamy and/or stable filling for brioche, rolls, panettone and colomba cake.



NERELLA UNICA

Pistachio

Anhydrous cream with an authentic pistachio flavour, designed to enhance the finest preparations. With **15% pistachio**, when cooked it gives excellent results on tarts and baked desserts; when used cold, it transforms into an intense and creamy filling for brioche, rolls, breakfast cakes, but also for panettone and colomba cake.



TRADITIONAL PASTRY
NERELLA UNICA

NERELLA UNICA

Dark Chocolate

The **decisive taste of dark chocolate** finds its maximum expression in this **dark-coloured** cream with an **intense** flavour. In baking, it enriches tarts and baked desserts with its intensity; cold it becomes a rich filling for panettone and leavened pastry products, giving them a full and persistent taste.



NERELLA UNICA

White

Soft, delicate, and easy to personalise, with its **white chocolate flavour**, it enriches every preparation with a **fine and balanced sweetness**. In baking, it retains its creaminess in tarts and biscuits, whilst after baking it becomes a mouth-watering filling for breakfast cakes and large leavened pastry products, providing an elegant and luminous touch.



TRADITIONAL PASTRY
NERELLA UNICA

NERELLA UNICA

Chiara

A beige colour **hazelnut**, with a delicate profile yet full of character. Its taste recalls the **delicious notes** of the best-loved snacks, making it perfect for creating irresistible and appealing desserts. In baking or as a filling, it adds elegance, roundness, and a modern touch to all your pastry creations.



NERELLA UNICA

Dubai Chocolate Pistachio

A pistachio cream that has become a worldwide phenomenon in recent months, a must-have trend to which Giuso has responded to with a unique product.

Nerella Unica Dubai Chocolate Pistachio has been specially designed to make the insert of the world-famous Dubai Chocolate bars, enhancing the authentic taste of pistachio present at **15%**, and enriched with **crunchy inclusions of real Kataifi paste**.

But we don't stop here: we look ahead, offering a **versatile cream** that lends itself perfectly for use in baking, giving an innovative and crunchy touch to baked desserts, and for after baking as a filling for panettone and other traditional preparations.

Creamy, crunchy and with a **strong character**, this cream brings the best of a global trend to the pastry shop, turning every creation into a mouth-watering, avant-garde experience.



NERELLA
Unica

DUBAI CHOCOLATE PISTACHIO



THE LINE COVER Rock

**FROM TODAY PUT
YOUR SIGNATURE.**

On all your creations.

Cover Rock is the **line of anhydrous glazes** that combines creaminess and crunchiness thanks to **grains** and **inclusions**.

Extremely easy to use, just pour over the product or dip the cake into them, and **in a few minutes**, they crystallise, creating an even and crunchy covering. **Practical** and **versatile**, they are perfect for panettone, colomba cake, croissant, and leavened breakfast pastries, but also for parfaits, gelato on sticks, cones and as a stracciatella in tubs.

This year the range expands, thanks to the success of the two current references:

Cover Choco Rock e **Cover Pistachio Rock**.

COVER Choco Rock

This **milk chocolate**-flavoured coating, enriched with **15% runchy hazelnut grains**, wins you over at the first taste with its **rich consistency** and **round flavour**.

Perfect for glazing baked desserts such as panettone and colomba cake, croissants, and breakfast pastries, it's also widely used in gelato parlours: ideal for gelato on sticks, cones and as a stracciatella variegata in the gelato trays.

Easy to apply, just pour or dip and in a few minutes, it crystallises coating each creation with a delicious and even layer.

A versatile, high-performance solution designed to enhance every sweet proposal with taste and simplicity.

COVER Pistachio Rock

An irresistible proposal within the line of anhydrous glazes.

This pistachio coating stands out for its **authentic and embracing flavour**, thanks to **15% pistachio paste** and **13% pistachio granule**, which give it a rich texture and an intense note on the palate.

Perfect for coating panettone, colomba cake, brioche, and breakfast pastries, it's also suitable for gelato applications: ideal for gelato on sticks, cones or as a stracciatella variegata. Easy to use, it crystallises in just a few minutes after application, guaranteeing an even, brilliant, and mouth-watering covering.

A versatile and complete solution, designed to give the pistachio flavour to every sweet creation.



COVER

Caramel Rock

Enriched with **13% of pecan nut grains**, this crunchy **caramel** coating balances its **sweetness with a delicate savoury note**. Perfect for baked products such as panettone, colomba cake, croissant, and leavened breakfast products, its excellent also for gelato as a stracciatella, coating gelato on sticks or for the decoration of the gelato trays. Practical and versatile, it guarantees an **intense and contemporary experience**

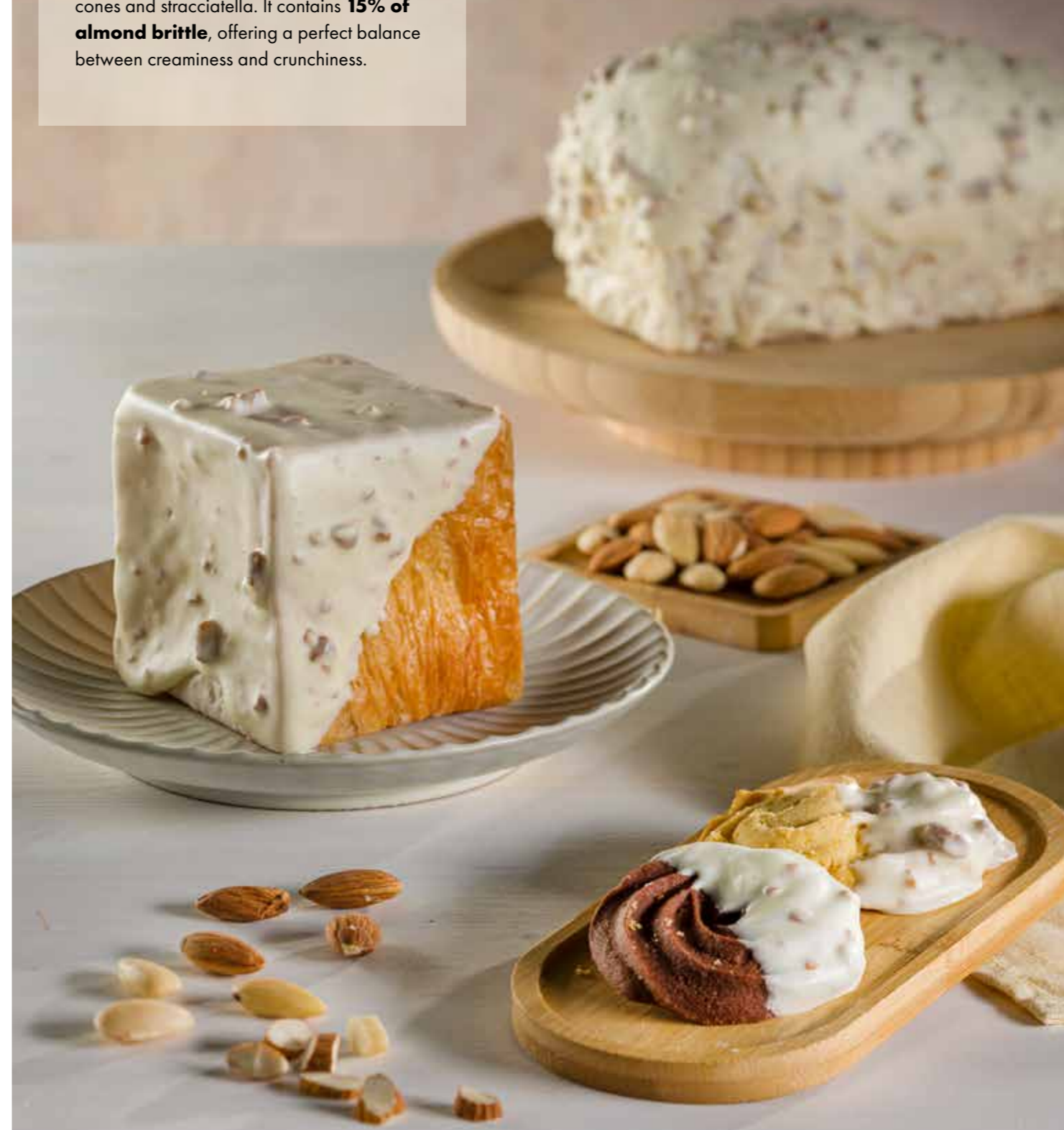


TRADITIONAL PASTRY
COVER ROCK

COVER

Almond Rock

This **almond-flavoured** coating enhances the **delicacy** and **crunchiness** of the dried fruit. Perfect for panettone, colomba cake, croissants, and leavened cakes, it can also be used in gelato-making for gelato on sticks, cones and stracciatella. It contains **15% of almond brittle**, offering a perfect balance between creaminess and crunchiness.



COVER

Dark Chocolate Rock

Enriched with **8 cocoa gruè (cocoa nibs)**, this **intense, dark coloured glaze** enhances the aromatic richness of cocoa with a pleasant **crunchiness**. It is perfect for baked and sweet breakfast products; it is also suitable for use in gelato. Easy to use, it adds an **intense and slightly bitter note** to each creation.



TRADITIONAL PASTRY
COVER ROCK

COVER

Red Fruits Rock

This glaze, enriched with a **crumble of red fruits**, combines sweetness with a pleasantly crisp acidity.

Enhanced by a vibrant red colour. Ideal for baked desserts and breakfast products, parfaits, and gelato, it gives a fresh and colourful touch to both the showcase and individual creations. With **12% of red fruits crumble**, it adds flavour, crunch, and an inviting appearance.



ENDLESS COMBINATIONS,
an exclusive signature: yours.

The lines **Cover Rock** and **Nerella Unica** meet, to give life to creations that amaze with every bite, offering **infinite combinations of flavour and consistency**. The crunchiness of the coverings blends with the softness of the fillings, creating a game of consistencies and flavours that enhance panettone, colomba cakes and leavened pastries in a **perfect balance between deliciousness and elegance**.

NERELLA
Unica

COVER
Rock

Cover Pistachio Rock
and Nerella Unica
Pistachio



Cover Caramel Rock
and Nerella Unica



Cover Red Fruits Rock
and Nerella Unica
White



Cover Almond Rock
and Nerella Unica
Dark Chocolate



Dulce de Leche

**FROM ARGENTINIAN TRADITION
TO THE HEART OF YOUR CREATIONS.**

Dulce de Leche brings all its delightful goodness from the land of the tango to the pastry and gelato shops. The famous milk and sugar-based cream has a **caramelised taste** and a **velvety consistency** that conquers the palate with a balanced sweetness and an aromatic roundness.

Inspired by the original recipe, it is perfect for croissants, cakes, cream puffs, rolls, spoon desserts, parfaits, and cold desserts.

Its **stability** and **great versatility** make it a valuable ingredient for those who want to offer an authentic experience to their customers, always guaranteeing results and a sensation that will conquer them at first taste.



TRADITIONAL PASTRY
DULCE DE LECHE

PASSATA ORO UNICA

Mango Alphonso

Give your creations an exotic touch. With **50% mango Alphonso**, our puree has a **fresh taste** and is **extremely versatile**, both before and after baking. Created for filling baked desserts, cakes, and croissants, it ensures an **easy-to-work** consistency and a **rich flavour**. Worthy of the "King of mangoes."



TRADITIONAL PASTRY PASSATA ORO UNICA

PASSATA ORO UNICA

Fig

With a **natural, sweet** and **aromatic taste typical of the Mediterranean**, this puree is **versatile** and **practical**. Suitable for both **pre post baking**, it's perfect for traditional pastries and for filling baked products. The velvety consistency and intense flavour make it an excellent choice for pies, tarts, biscuits, and cakes, giving them a **refined and genuine character**.



AMORDIFRUTTA
EXTRA JAM

*Ciaculli
Mandarin*

With a rich percentage of selected fruit, our jam enhances the **fresh and fine aroma of the Ciaculli mandarin**.

Its soft and embracing consistency is suitable for cakes, tarts, brioche, and parfaits. Thanks to the quality of the ingredients and careful processing, it is **an excellence for traditional and modern pastries**.



TRADITIONAL PASTRY
AMORDIFRUTTA

AMORDIFRUTTA PEEL

*Ciaculli
Mandarin
in syrup*

Our semi-candied fruit is made with the **finest peel of the mandarin from Ciaculli**, the candying process preserves its intense aroma with a sweet and slightly citrusy taste, perfect for enriching traditional baked desserts, modern cakes, and spoon desserts, giving freshness and colour.



Prontacrema Vegan

It's a **practical** and **versatile** solution for making a **vegan cream** with a rich flavour and a velvety consistency. Quick and easy to use, it is ideal for professional and amateur pastry chefs who want to offer **tasty desserts that are accessible to everyone, without sacrificing quality.**



Splendidee

THE GLAZES THAT ILLUMINATE

your creativity

Illuminate your pastry creations with the Splendidee glazes, **easy to use**, **shiny**, and with a **percentage of fruit** that guarantees unparalleled excellence. With Splendidee it's easy to create delicacies that shine with taste and quality.

CODE	Product	PACK. PER KG	PACK PER BOX	GLUTEN FREE	WITHOUT ADDED MILK DERIVATIVES	VEGAN
011EF155	Nerella Unica	5,5	2	✓		
011EE155	Nerella Unica Pistachio	5,5	2	✓		
011EB155	Nerella Unica Dark Chocolate	5,5	2	✓		
011ED155	Nerella Unica White	5,5	2	✓		
011EA155	Nerella Unica Chiara	5,5	2	✓		
013AG155	Nerella Unica Dubai Chocolate Pistachio	5,5	2			
011CN130	Cover Choco Rock	3	2	✓		
011CP130	Cover Pistachio Rock	3	2	✓		
011CC130	Cover Caramel Rock	3	2	✓		
011CB130	Cover Almond Rock	3	2	✓		
011CA130	Cover Dark Chocolate Rock	3	2	✓		
011CD130	Cover Red Fruits Rock	3	2	✓		
011DL135	Dulce de Leche	3,8	1	✓		
04097160	Passata Oro Unica Mango Alphonso	6,5	2	✓	✓	✓
04098160	Passata Oro Unica Fig	6,5	2	✓	✓	✓
04099115	Amordifrutta Extra Jam Ciaculli Mandarin	1,65	4	✓	✓	✓
020BX275	Amordifrutta Peel Ciaculli Mandarin in syrup	2,75	2	✓	✓	✓
000NX200	Prontacrema Vegan	2	4	✓	✓	✓



Giuso Guido S.p.A. with sole shareholder
Company managed and coordinated by Cone Investment UK Ltd
Regione Cartesio | 15012 Bistagno (AL) Italy | giuso.it