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OUR SALES TEAM



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"We pride ourselves on being able to provide a tailored service that's going to work best for all of our customers"

Monday to Friday, 9:00am - 5:00pm

Sales: +44 (0) 1274 739 157 info@gelatoline.co.uk

Office Opening Hours:









What we do

Gelato Line, founded in 2011, is an importer and distributor of high quality semi-finished products for gelato, pastry and chocolate producers.

Our continuous efforts to engage with our clients enable our development team to produce unique, custom-made products; while providing constant technical support.

We strive for the highest standards and aim to always exceed our customers' expectations.

Our Classes

In partnership with our flavour houses



We provide training, classes and workshops so that anyone, from beginner to expert, can take their skills to the next level.

Our new premises are conveniently located in London, or we can come to your shop.

Italian gelato masters will share their expertise and insight in the production of artisanal high quality gelato and pastry.

Over the years, we have helped our clients to win awards for their gelato flavours:







Pistachio

Hazelnut







Salted Carame

l emon

Chocolate Sorbet





French

Vanilla

Chai Mocha

Equador Chocolate





Our Support





TECHNICAL

We can provide technical support for all your production needs.





DEMO

Our dedicated team organises demonstrations on the best ways to use our products.



DEVELOPMENT

3

Whether you need recipe suggestions or advice on menu creation, we can help develop your ideas further.

Excellence in every product



CONES & WAFFLES

From artisanal tradition to the latest state of the art production lines, our range of high quality cones are made with raw materials and are Vegan Certified, palm oil free and GMO-free.



BEVERAGE

A complete collection of syrups, creams, and elixirs to create amazing drinks from artisan coffees, milkshakes and smoothies to mocktails and cocktails.



GELATO

Exclusive bases, flavouring pastes, rippling sauces, improvers and stabilisers are all part of our extensive range, which covers all the needs of the professional gelato creative.



CHOCOLATE

What makes our chocolate stand out is commitment to sustainable production, partnership with the plantation growers and excellent quality.



COFFEE

Truly traditional Italian blend produced by three generations of the Portioli family. Personal and selected relationships with producers enable the achievement of consistent and tailored quality



PACKAGING

From compostable to bespoke cups and sleeves with your own logo, we provide many solutions which enable you to have the best packaging around your brand and your products.



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All pictures shown are for illustration purposes only.

Actual product may vary due to product enhancement.

CONTENTS

Cones

| Waffle Cones 1 | 11-14 |
|--------------------------|-------|
| Sugar Cones 1 | 15 |
| Decorated Cones 1 | 15 |
| Chocolate Waffle Cones 1 | 15-17 |
| Bussy Wafers 1 | 18 |

Beverages

| Shott Syrups | . 19-20 | |
|--------------|---------|--|
| Do U Mix | 21-24 | |

Gelato

| Gelato News25 | |
|-----------------------|--|
| Milk & Fruit Bases 26 | |
| Texture Improvers26 | |

Flavouring Pastes

| Flavouring Pastes | 27 |
|------------------------|----|
| Chocolate Specialities | 28 |
| Wellness Line | 28 |
| Fruit Pastes | 29 |
| GranFrutta Collection | 29 |

Ripples

| Fruit Ripples | . 30 |
|-----------------------|-------|
| Creamy Ripples | · 30 |
| | |
| Cookies Range | 31 |
| Quella Range | 32 |
| Kit Range | 33 |
| Crumble Mania | . 34 |
| Soft Ice | . 35 |
| Toppings | . 35 |
| Premium Pastes | . 36 |
| Giuso Collection | 37-39 |
| Pernigotti Collection | 40-42 |
| 100% fruit pastes | 43 |

| 100% fruit pastes | 43 | |
|----------------------|-------|--|
| Single Origin Gelato | 44 | |
| Coverings | 45 | |
| Professional Gelato | 46 | |
| Vegan Gelato | 47-51 | |

Chocolate

| Origins & Collections | 52 | |
|---|----------------|--|
| Grand Crus & Single Origins | 53-54 | |
| Professional | 55-56 | |
| Cocoa Powders, Butter & Nibs | 57 | |
| Coating Chocolates | 58 | |
| | | |
| | | |
| Chocolate decorations, in- clusions & Grains | 59-60 | |
| | 59-60 61-62 | |
| clusions & Grains | | |

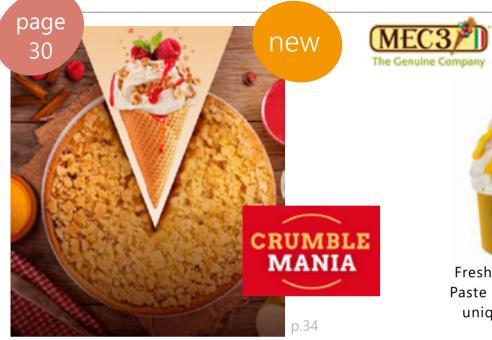
Coffee Line

| Portioli traditional Coffees | 65 | |
|------------------------------|----|--|
| Coffee Machine & Capsules | 66 | |

Packaging

| New Eco | 67 |
|----------------------|----|
| Cups & spoons | 68 |
| Personalised Cups | 69 |
| Gelateria containers | 70 |
| Personalised Sleeves | 71 |

Gelato Line



Imagine the flavour, smell and texture of a freshly baked Crumble.. ..now in a gelato version!



Fresh new Limoncello Paste & Ripple for that unique Italian taste



Latest innovations

New Quella Lemon, Lime & Salted Cashew p.32



Explore our range of cordials & syrups



New coffee blends, machines and maintenance



Introducing new collections

Gelato Recipes new Our newest gelato recipes for you to experiment with and get your customers totally hooked. From retro sweets to well known desserts, we recreate and invent new ranges of flavours you will find nowhere else. pag Profumo Di Sardinia Kit Peach Melba Salted Pistachio Stracciata PERNIGOTTI MAESTRI GELATIERI ITALIAN page Grand Cru, Single Origin, Organic Chocolate and New Shortcrust Kinder Pastry Ripple cocoa products p.56-62 Bueno new 67-68 GILSO Bespoke wafer discs with your own logo

Cones

Our waffle cones are made with high quality raw materials and are Vegan Certified, palm oil free and GMO-free.



PERSONALISED WAFER DISC



| WAFER DISC T-BISCUIT | |
|----------------------|-----------------------|
| Size: 1 Box: | D 60mm 1000 Pieces |
| Pack | Pallet |
| 5 x 1000 | |
| 12 x 1000 | |
| 24 x 1000 | quarter |
| 48 x 1000 | half |
| 96 x 1000 | full |







From artisanal tradition

| 31 | to | the | latest sta |
|----|----|-----|------------|
|----|----|-----|------------|

| PICCOLO | T-W401 |
|--------------|----------------|
| Size: | H 160mm W 4 |
| 1 Box: | 396 Cones |
| Serving: | 1 Scoop or Sof |
| Pallet Size: | 36 Boxes |

14/36

41mm oft Ice

Vegan Palm Oil Free



Vegan Palm Oil Free



the art production lines

| REGULAR | T-W5013/500 | |
|---------------|---------------------|--|
| Size: | H 130mm W 50mm | |
| 1 Box: | 500 Cones | |
| Serving: | 1 Scoop or Soft Ice | |
| Pallet Size: | 36 Boxes | |
| Vegan | | |
| Palm Oil Free | 2 | |

Waffle Cones









Vegan

Highest quality raw materials

| LARGE | T-W8016/189 |
|------------|----------------------|
| ze: | H 164mm W 80mm |
| Box: | 189 Cones |
| rving: | 3 Scoops or Soft Ice |
| llet Size: | 36 Boxes |
| | |

Palm Oil Free

from certified suppliers

| JUMBO | T-W9516/180 |
|---------------|----------------------|
| Size: | H 164mm W 95mm |
| 1 Box: | 180 Cones |
| Serving: | 4 Scoops or Soft Ice |
| Pallet Size: | 42 Boxes |
| Vegan | |
| Palm Oil Free | e |

Chocolate Waffle Cones



Vegan Palm Oil Free



| | SPRINKLE | м. | T-S6015 |
|---|-----------------------------|---------|---------------------------------|
| | Size: 1 Box: Serving: | 156 Con | m W 60mm es S or Soft Ice |
| V | Vegan Palm Oil Free | | |

Chocolate Waffle Cones





TALL DIPPED Size: 1 Box:

H 161mm W 47mm 180 Cones 1 Scoop or Soft Ice

T-C5016

Palm Oil Free



T-C6015

H 150mm W 50mm

1 Scoop or Soft Ice

204 Cones

Serving:

Palm Oil Free

Vegan

T-C7016 H 157mm W 60mm

126 Cones Serving: 1 Scoop or Soft Ice

Vegan Palm Oil Free

Gelato Line range of Waffle Cones are Vegan Certified and Palm Oil Free





WAFER DISC T-BISCUIT

| Size: | D 60mm |
|--------|------------|
| 1 Box: | 928 Pieces |

Vegan Palm Oil Free

send us your logo we'll print it on wafer discs!

PERSONALISED WAFER DISC

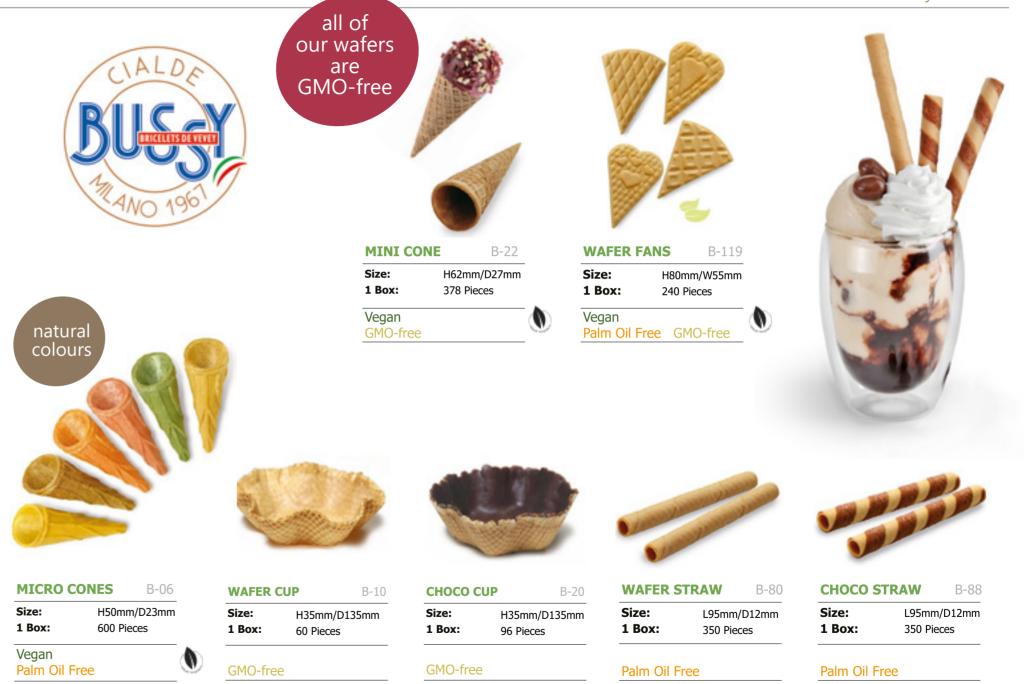


WAFER DISC T-BISCUIT

| Size: | D 60mm | |
|--------|-------------|------------------------|
| 1 Box: | 1000 Pieces | Vegan Palm Oil Free |
| | | Paim Oil Free |

| Pack | Pallet |
|-----------|---------|
| 5 x 1000 | |
| 12 x 1000 | |
| 24 x 1000 | quarter |
| 48 x 1000 | half |
| 96 x 1000 | full |

Bussy Wafers



SYRUPS

Exclusive to Gelato Line, our SHOTT Syrups help you create a wide range of artisan drinks, from coffees to milkshakes to mocktails.

Unlike most of the well-known brands on the market, our syrups are produced with real fruit and no artificial flavours or colours. They have been crafted to enhance and create a wide variety of delicious drinks.



Easily creates

Handmade Sodas Smoothies Milkshakes Frappes Iced Teas Artisan Coffees Mocktails







..frappes!



| Code | Product | Pack | Туре |
|----------|-------------------------------|---------|------------|
| GL533728 | SHOTT Almond | 6 x 1Lt | Syrup |
| GL533549 | SHOTT Banana | 6 x 1Lt | Pulp Syrup |
| GL533725 | SHOTT Butterscotch | 6 x 1Lt | Syrup |
| GL533726 | SHOTT Caramel | 6 x 1Lt | Syrup |
| GL533734 | SHOTT Chai | 6 x 1Lt | Syrup |
| GL533733 | SHOTT Cinnamon | 6 x 1Lt | Syrup |
| GL533555 | SHOTT Coconut | 6 x 1Lt | Pulp Syrup |
| GL533736 | SHOTT Flamed Orange | 6 x 1Lt | Syrup |
| GL533735 | SHOTT Gingerbread | 6 x 1Lt | Syrup |
| GL533727 | SHOTT Hazelnut | 6 x 1Lt | Syrup |
| GL533730 | SHOTT Irish Cream | 6 x 1Lt | Syrup |
| GL533729 | SHOTT Macadamia | 6 x 1Lt | Syrup |
| GL533550 | SHOTT Mango | 6 x 1Lt | Pulp Syrup |
| GL533617 | SHOTT Mince Pie | 6 x 1Lt | Syrup |
| GL533553 | SHOTT Passionfruit | 6 x 1Lt | Pulp Syrup |
| GL533556 | SHOTT Pomegranate (Grenadine) | 6 x 1Lt | Pulp Syrup |
| GL533552 | SHOTT Raspberry | 6 x 1Lt | Pulp Syrup |
| GL533738 | SHOTT Salted Caramel | 6 x 1Lt | Syrup |
| GL533551 | SHOTT Strawberry | 6 x 1Lt | Pulp Syrup |
| GL533558 | SHOTT Tahitian Lime | 6 x 1Lt | Pulp Syrup |
| GL533559 | SHOTT Three Berry | 6 x 1Lt | Pulp Syrup |
| GL533732 | SHOTT Vanilla | 6 x 1Lt | Syrup |
| GL533731 | SHOTT White Chocolate | 6 x 1Lt | Syrup |
| GL533737 | SHOTT Wild Peppermint | 6 x 1Lt | Syrup |

iced coffee, mocktails..



0



DOuMIX?[®] is the new brand by MEC3 created to stimulate the creativity of the protagonists of the world of mixology. Lots of different products studied to create extraordinary beverages from morning to late at night. A brand like this has never been seen before!



Syrup

A line of highly concentrated syrups, to take all your milk, coffee-based creations or drinks to UPper levels! Now, also in the most popular tea flavours.

DOUM

Fruit Elixir

fruitelixin

APRICOT

A line of preparations to mix with water, milk, and your imagination for creating lots of different beverages and smoothies. DO MIX

new

Cordial

A line that reinterprets the combinations and the aroma of the original Cordials, transforming all your drinks into a mesmerizing mixture of fruit and spices.

new

DO: MIX?

DOUMEN

DOUMIX

three

cordials

new

Cream

A high-quality line created to amaze with its gourmet espresso coffees, iced cold coffees, frozen creams and much more.

Squeeze

neeze

A line made up of many pre-mixes ideal for cocktails, mocktails and aromatized drinks such as Spanish latte, tea, or granita.

new

DOUM'X?

cream

GIANDUIA CREAM

Beverages



| Code | Product | Pack |
|----------|---------------------------------|-----------|
| MC18512 | Apricot Fruit Elixir | 6 x 1.4kg |
| MC18439 | Banana Fruit Elixir | 6 x 1.4kg |
| MC18472 | Coconut Fruit Elixir | 6 x 1.4kg |
| MC18513 | Dragon Summer | 6 x 1.4kg |
| MC18432 | Mango Alphonso | 6 x 1.4kg |
| MC18433 | Mix Berries Flixir | 6 x 1.4kg |
| MC18438 | Passion Fruit Flixir | 6 x 1.4kg |
| MC18437 | Peach Fruit Elixir | 6 x 1.4kg |
| MC18434 | Pineapple Fruit Elixir | 6 x 1.4kg |
| MC18436 | Raspberry Fruit Elixir | 6 x 1.4kg |
| MC18435 | Strawberry Fruit Elixir | 6 x 1.4kg |
| MC14737A | Caramel Cream | 6 x 1.2kg |
| MC14787 | Cookies® Cream | 6 x 1.2kg |
| MC14729B | Dark Chocolate Flavour | 6 x 1.2kg |
| MC14738A | Gianduja Cream | 6 x 1.2kg |
| MC14785A | Hazelnut Praline Cream | 6 x 1.2kg |
| MC14733A | Peanut Cream | 6 x 1.2kg |
| MC14735A | Pistachio Cream | 6 x 1.2kg |
| MC14789A | Ruby Cream | 6 x 1.2kg |
| MC14739A | White Chocolate Flavour Cream | 6 x 1.2kg |
| MC21106 | Blueberry Bloom Squeeze | 6 x 1.3kg |
| MC21107 | Coconut Emotion Squeeze | 6 x 1.3kg |
| MC21105 | Cranberry Love Squeeze | 6 x 1.3kg |
| MC21110 | Guava Bonita Squeeze | 6 x 1.3kg |
| MC21111 | Green Melon Squeeze | 6 x 1.3kg |
| MC21108 | Kiwi Delight Squeeze | 6 x 1.3kg |
| MC21104 | Lemon Lime sweet & sour Sqeeze | 6 x 1L |
| MC21118 | Lime Mint Cooler Breeze Squeeze | 6 x 1.3kg |
| MC21100 | Mango Alphonso Glory Sq | 6 x 1.3kg |
| MC21115 | Mixed Berries Luxury Squeeze | 6 x 1.3kg |
| MC21109 | Mulberry Crush Squeeze | 6 x 1.3kg |

| Code | Product | Pack |
|---------|---------------------------------|-----------|
| MC21101 | Passion Fruit Squeeze | 6 x 1.3kg |
| MC21103 | Peach Escape Squeze | 6 x 1.3kg |
| MC21112 | Pineapple Sunshine Squeeze | 6 x 1.3kg |
| MC21119 | Pink Grapefruit Paradise Sqeeze | 6 x 1L |
| MC21113 | Pomegranate Pop Squeeze | 6 x 1.3kg |
| MC21116 | Raspberry Temptation Squeeze | 6 x 1.3kg |
| MC21102 | Strawberry Dream Squeeze | 6 x 1.3kg |
| MC21114 | Watermelon Wave Squeeze | 6 x 1.3kg |
| MC21117 | Yuzu Desire Squeeze | 6 x 1.3kg |
| MC22607 | Amaretto Flavour Syrup | 6 x 0.7L |
| MC22614 | Black Tea Syrup | 6 x 0.7L |
| MC22602 | Blue Unicorn Syrup | 6 x 0.7L |
| MC22612 | Cane Sugar Syrup | 6 x 0.7L |
| MC22606 | Caramel Syrup | 6 x 0.7L |
| MC22604 | Cinnamon Syrup | 6 x 0.7L |
| MC22616 | Earl Grey Tea Syrup | 6 x 0.7L |
| MC22609 | Elderflower Flavour Syrup | 6 x 0.7L |
| MC22611 | Grenadine Flavour Syrup | 6 x 0.7L |
| MC22610 | Green Mint Syrup | 6 x 0.7L |
| MC22615 | Green Tea Syrup | 6 x 0.7L |
| MC22608 | Hazelnut Flavour Syrup | 6 x 0.7L |
| MC22600 | Mint Syrup | 6 x 0.7L |
| MC22613 | Orgeat Syrup | 6 x 0.7L |
| MC22601 | Pink Unicorn Syrup | 6 x 0.7L |
| MC22603 | Rose Syrup | 6 x 0.7L |
| MC22605 | Vanilla Flavour Syrup | 6 x 0.7L |



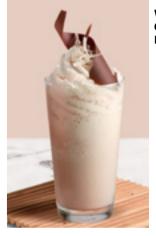
Beverages

| Code | Product | Pack |
|---------|---------------------------------|----------|
| MC22700 | Bergamot & Rosemary Cordial | 6 x 0.5L |
| MC22701 | Pineapple & Pink Pepper Cordial | 6 x 0.5L |
| MC22702 | Cranberry & Thyme Cordial | 6 x 0.5L |
| MC21400 | Milkshake Base | 10 x 1kg |
| MC21401 | White Chocolate Flavour Base | 10 x 1kg |
| MC21402 | Dark Chocolate Flavour Base | 10 x 1kg |
| MC21406 | Frozen Coffee Base | 10 x 1kg |
| MC21405 | Hot Chocolate Flavour Base | 10 x 1kg |
| | | |

new



New Cordials: Bergamot & Rosemary Pineapple & Pink Pepper Cranberry & Thyme



White Chocolate Milkshake

Cookies® Cream Coffee

DOuMIX? is designed especially for you, encouraging you to amaze your customers and to accelerate your creativity in the creation of extraordinary beverages and desserts from morning till late



Gianduja Cream Dessert



info@gelatoline.co.uk | www.gelatoline.co.uk | 24

Gelato

Professional solutions for every premises

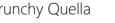




Cookies Coffee Wow p.31



New Crunchy Quella p.32



new



Gelato Limoncello

Paste and Variegate in a gelato that's unique for its rich and full-bodied consistency. A fresh delicacy with an Italian taste, perfect all year round and loved the world over! p.29-30



Crumble Cake Recipes

Discover the new flavour pastes that unite the Velvet Ripples and the Crumble Grains to create amazing recipes.

n 34







Brezel Paste

p.30

New Brezel Paste

Typical malty notes and moreish taste of the abundant salted Brezel grains. It can be used both as a paste and as a variegate. Excellent in numerous of recipes.

Base Mix & Enhancers

MEC3 MILK BASES

| Code | Product | Pack | Dosage |
|------------|-----------------------------|------------|--------|
| MC02006 | Base 6 | 4 x 2.5kg | 6g |
| MC02009 | Tuttopann 'C' 10 | 4 x 2.50kg | 8g |
| MC2020 | Base FDN Fiocco Di Neve | 1 x 10kg | 50g |
| MC2822 | Base Alba | 8 x 2kg | 50g |
| MC02096 | Panna Base | 4 x 2.5kg | 35g |
| MC02120 | Panna Base x 20kg | 1 x 20kg | 35g |
| MC02090 | Panna Base Super x 2.5kg | 4 x 2.5kg | 35g |
| MC2190 | Panna Base Super x 20kg | 1 x 20kg | 35g |
| MC02121 | Base Soave x 2kg | 8 x 2kg | 70g |
| MC02133 | Base Soave x 20kg | 1 x 20kg | 70g |
| MC02669 | Base Crema Vegan x 1.35kg 🔬 | 8 x 1.35kg | |
| MC05163 | Base Sojagel | 8 x 1.25kg | |
| MC02014 | Unibase 50 | 4 x 2.2kg | 35g |
| A-CREAMMIX | Premium Mix | 10Lt/11Kg | |

MEC3 FRUIT BASES

| Code | Product | Pack | Dosage |
|---------|----------------------|----------|--------|
| MC6019 | Base Divina 🕥 | 4 x 2kg | |
| MC08007 | Limone 50 | 10 x 1kg | 35g |
| MC06005 | Neutralin | 10 x 1kg | 4g |
| MC06012 | Base Frutta (+fibre) | 4 x 2kg | 70g |
| MC06008 | Neutro Puro | 10 x 1kg | 2g |
| MC06029 | Supergelmix D | 6 x 2kg | |

MEC3 SPECIALTIES

| Code | Product | Pack | Dosage |
|---------|-------------------------|------------|--------|
| MC06072 | Mecfibra Plus (+ fibre) | 4 x 1.80kg | 15-30g |
| MC06069 | Softin | 2 x 3.5kg | 3g |
| MC06077 | Somix | 4 x 2.5kg | 30g |
| MC06071 | Soffice | 4 x 3kg | 45g |
| MC08012 | Pan Mec | 4 x 6kg | 30g |



new

Premium Mix is a complete UHT liquid base mix which is produced using fresh milk and cream. It is ready to churn into gelato or soft serve.





Creamy Flavouring Pastes

| Code | Product | | Pack | Dosage |
|----------|-----------------------------|---|-----------|---------|
| MC14018 | Amaretto Paste | | 2 x 5.5kg | 80g |
| MC14008 | Bubblegum Pink 🛛 📢 |) | 2 x 3.5kg | 50g |
| MC14137 | Bubblegum Blue Paste | | 2 x 5kg | 50g |
| MC14037 | Blue Sky Paste | | 2 x 5kg | 50g |
| MC14046A | Dolce Latte Concentrate | | 2 x 3kg | 20/30g |
| MC14090A | Coffee Paste Concentrate |) | 2 x 3kg | 20g |
| MC14280A | Cinnamon Paste | | 2 x 3kg | 60g |
| MC14387A | Gianduja Amara Paste 🛛 📢 |) | 2 x 4.3kg | |
| MC14282A | Mascarpone Paste | | 2 x 4.5kg | 150g |
| MC14005A | Cappuccino Paste | | 2 x 3kg | 60/80g |
| MC14019 | Caramel Paste |) | 2 x 4.5kg | 40g |
| MC14042A | Cassata Deliziosa Paste | | 2 x 5kg | 100g |
| MC14347A | Cherry Paste | | 2 x 5kg | 65/100g |
| MC14020 | Coconut Paste |) | 2 x 4kg | 60g |
| MC14306 | Coconut Fine Paste | | 2 x 4.5kg | 60g |
| MC14390A | Creme Brulee Paste | | 2 x 4.5kg | 60/70g |
| MC14073 | Chocolate Cream Paste | | 2 x 6kg | 80g |
| MC14054A | French Vanilla Paste | | 2 x 3kg | 30g |
| MC14039 | Vanilla Bourbon Paste |) | 2 x 4.5kg | 25g |
| MC14229 | Madagascan Vanilla Paste | | 2 x 4.5kg | 20/30g |
| MC14022 | Gianduja Paste | | 2 x 5.5kg | 80g |
| MC14076A | Liquorice Paste | | 2 x 3kg | 60g |
| MC14015 | Malaga Paste | | 2 x 5kg | 80g |
| MC14221 | Mama Que Buena Paste | | 2 x 4kg | 100g |
| MC14051 | Almond Paste with grains |) | 2 x 4kg | 80g |
| MC14030A | Marron Glacé Paste | | 2 x 5kg | 80g |
| MC14034 | Marzipan Paste | | 2 x 4.5kg | 50g |
| MC14035A | Mint Paste |) | 2 x 3kg | 50g |
| MC14041A | Mint White Paste |) | 2 x 3kg | 50g |
| MC14074A | Mint Paste (natural colour) |) | 2 x 3kg | 50g |
| MC14220 | Mister Nico Paste | _ | 2 x 4kg | 100g |
| MC14800 | Hazelnut Selection Paste | | 2 x 5kg | |
| MC14836 | Hazelnut Roasted Paste | | 2 x 5kg | 80g |
| MC14075A | Hazelnut Premium Fine Paste | | 2 x 5kg | |
| | | | | |

| Code | Product | | Pack | Dosage |
|----------|-------------------------------|---|-----------|--------|
| MC14126A | Walnut Paste | | 2 x 4kg | 100g |
| MC14088A | Panna Cotta Paste | | 2 x 3kg | |
| MC14691 | Pine Nut 100% Mediteranean | Ø | 2 x 2.5kg | 90g |
| MC14025 | Pistachio Paste with grains | | 2 x 5kg | 50g |
| MC14031 | Pistachio Paste fine | | 2 x 4kg | 50g |
| MC14552 | Pistachio 100% California | Ø | 2 x 4kg | |
| MC14357A | Speculoos Paste | | 2 x 5kg | |
| MC14338 | Tiramisu Paste (alcohol free) | | 2 x 4kg | 80g |
| MC14302A | Tiramisu Paste | | 2 x 4.5kg | 70g |
| MC14089 | Whisky Cream Paste | | 2 x 4.5kg | |
| MC14092 | White Chocolate Paste | | 2 x 6kg | 100g |
| MC14823 | Pink Unicorn Paste | | 2 x 3kg | 50g |
| MC14824 | Blue Unicorn Paste | | 2 x 3kg | 50g |
| MC14897 | Crema Cacao Black | | 2 x 6kg | |
| | | | | |



Pink Panther White Choco Paste, rippled with Fior di lampone Ripple and topped with Quella Ruby



27 | Gelato Line Sales +44 (0)1424 319798



Bakewell Tart White Almond Paste, Raspberry Ripple, Butter Crumble and Loveria Almond



Cioccomania Ripple (chocolate and amaretto biscuit cream)

Kefir Paste

CHOCOLATE SPECIALTIES

| Code | Product | Pack | Dosage |
|----------|----------------------|-------------|--------|
| MC08110 | Cocoa Mix Mec3 | 🜒 4 x 1.5kg | 60g |
| MC14092A | Biancocioc | | |
| MC08208 | Madagascar Chocolate | 4 x 2kg | 70g |
| MC14348A | Cioccomania Ripple | 2 x 2.3kg | |

CHOCOLATE MIX SPECIALTIES

| Code | Product | Pack | Dosage |
|---------|---------------------|------------|--------|
| MC08145 | Extra Dark Fondente | 6 x 1.63kg | 1625g |

Specialties

| Product | : | Pack | Dosage |
|-------------|--|--|--|
| 4 Base Q | uark/Crema Di Formago | gio 10 x 1kg | 30g |
| 30 Base Gu | usto Crema Mascarpone | 4 x 2kg | 30g |
| 34 Base Ch | neesecake | 16 x 1kg | |
| 23 Salted E | Butter Caramel Base | 10 x 1.2kg | |
| 11 Yoghin | | 10 x 1kg | 30g |
| 10 Sweet G | Susto Mascarpone | 4 x 2kg | 30g |
| 87 Kefir Pa | ste | 2 x 5kg | |
| | 4 Base Q 30 Base Gu 34 Base Ch 23 Salted E 11 Yoghin 10 Sweet C | Base Gusto Crema Mascarpone Base Cheesecake Salted Butter Caramel Base Yoghin Sweet Gusto Mascarpone | 4Base Quark/Crema Di Formaggio10 x 1kg30Base Gusto Crema Mascarpone4 x 2kg34Base Cheesecake16 x 1kg23Salted Butter Caramel Base10 x 1.2kg11Yoghin10 x 1kg10Sweet Gusto Mascarpone4 x 2kg |

WELLNESS LINE

Low calorie content, without added sugars or fats. With less than 100 calories per 100 grams of gelato, the Dia&Light line is particularly suitable for consumers dedicating particular attention to what they eat.

| fat free | ers dedicating particular attention to what they t | | | | | | |
|----------|--|-----------------------|-------------|--|--|--|--|
| no added | Code | Product | Pack | | | | |
| sugar | MC12504 | Dia & Light Chocolate | 10 x 1.25kg | | | | |
| Joe gen | MC12501 | Dia & Light Vanilla | 10 x 1.25kg | | | | |
| | | | | | | | |



Caramac Biancocioc Paste, Creme Caramel Paste and Loveria Caramel + Loveria White

Fruit Flavouring Pastes

SUMMER DRAGON

new

| Code | Product | Pack | Method | Dosage |
|----------|--------------------|---------|--------|--------|
| MC18098A | Watermelon | 2 x 3kg | Cold | |
| MC18082A | Orange | 2 x 3kg | Cold | |
| MC18038A | Blood Orange | 2 x 3kg | Cold | |
| MC18056A | Banana | 2 x 3kg | Cold | |
| MC18138A | Banana with pieces | 2 x 3kg | Cold | |
| MC18072A | Blackcurrant | 2 x 3kg | Cold | |
| MC18221 | Strawberry | 2 x 5kg | Cold | 70g |
| MC18047A | Strawberry | 2 x 3kg | Cold | |
| MC18031A | Strawberry L | 2 x 3kg | Cold | |
| MC18445 | Strawberry Pink | 2 x 3kg | Cold | |
| MC18071A | Wild Strawberry | 2 x 3kg | Cold | |
| MC18085A | Wild Berries | 2 x 3kg | Cold | |
| MC18152A | Lemon & Ginger | 2 x 3kg | Cold | |
| MC18180A | Apricot | 2 x 3kg | Cold | |
| MC18057A | Pineapple | 2 x 3kg | Cold | |
| MC18061A | Passion Fruit | 2 x 3kg | Cold | |
| MC18099A | Green Apple | 2 x 3kg | Cold | |
| MC14206A | Pomegranate | 2 x 3kg | Cold | |
| MC18058A | Melon | 2 x 3kg | Cold | |
| MC18081A | Blueberry | 2 x 3kg | Cold | |
| MC18052A | Blackberry | 2 x 3kg | Cold | |
| MC18042A | Pear | 2 x 3kg | Cold | |
| MC18067A | Peach | 2 x 3kg | Cold | |
| MC14579A | Honey Pie | 2 x 3kg | Cold | |
| MC18707 | Limoncello Paste | 2 x 3kg | | |
| | A Start | | | |

SPECIALTY GRANFRUTTA

MEC3 technology at the service of superior artisanal gelato, a new line of high dosage pastes for rich fruit sorbets. An innovative solution for creating quality gelato using a new method: all the best of fruit with the added convenience of a semi-finished product. No emulsifiers, vegetable fats, gluten or allergens.

- High percentage of fruit
- Selected raw materialsPrepare just with water

- Vegan certified

sorbet, gelato lollies & granita



| Code | Product | | Pack |
|-----------|---------------------------|----------------|-----------------------|
| GLMC18350 | Granfrutta Strawberry | D | 2 x 5 <mark>kg</mark> |
| GLMC18351 | Granfrutta Mango Alphonso | D | 2 x 5kg 🖕 |
| GLMC18352 | Granfrutta Raspberry | D | 2 x 5kg |
| GLMC18353 | Granfrutta Melon | D | 2 x 5kg |
| GLMC18430 | Granfrutta Passion Fruit | \mathcal{D} | 2 x 5kg |
| GLMC18461 | Granfrutta Cocco | Λ | 2 x 4.5kg |
| GLMC18467 | Granfrutta Lychee | D | 2 x 5kg |
| GLMC18355 | Granfrutta Wild Berry | D | 2 x 5kg |
| GLMC18510 | Granfrutta Dragon Fruit | D | 2 x 5kg |
| GLMC18363 | Granfrutta Peach | D | 2 x 5kg |
| GLMC18359 | Granfrutta Pineapple | \mathfrak{D} | 2 x 5kg |
| GLMC18462 | Granfrutta Guapa | D | 2 x 5kg |
| GLMC18387 | Granfrutta Banana | | 2 x 5kg |

CHECK OUR

EASY LINE

p.53

Ripples

| Code | Product | Pack |
|----------|---|------------|
| MC14771 | Pecan Ripple x 2.8kg | 2 x 2.8kg |
| MC14028 | Stracciatella Couverture | 2 x 5.5kg |
| MC14121 | Stracciatella Couverture in bottle | 6 x 0.85kg |
| MC14321 | Fondant Couverture type 'M' x 5.5kg | 2 x 5.5kg |
| MC14081 | Milk Chocolate Covering | 2 x 4kg |
| MC14047 | Dolcelatte® Cream | 2 x 3kg |
| MC14700 | Funky Malty (Malt with crunchy cocoa) | 2 x 6kg |
| MC14219 | Mama Que Buena (Chocolate ripple with crunchy wafers and toasted hazelnuts) | 2 x 5kg |
| MC14944 | Mama Que Buena White | 2 x 4kg |
| MC14335 | MecRaph Ripple (Coco rapé in white chocolate) | 2 x 5.5kg |
| MC14318 | MecRock Plus (Chocolate + Gianduja crispy wafers) | 2 x 5kg |
| MC14225 | Mister Nico Ripple (Peanut and chocolate) | 2 x 4kg |
| MC14378 | Tiramisu | 2 x 4.5kg |
| MC14373A | Tiramisu x 5kg | 2 x 5kg |
| MC14736 | Banoffee Ripple | 2 x 3kg |
| MC14727 | Carrott Cake Ripple | 2 x 5kg |
| MC14732 | Honeycomb Ripple | 2 x 5.5kg |
| MC14360 | Black Forest Ripple | 2 x 5kg |
| MC14343 | Limetta® Ripple (lime) | 6 x 1.5kg |
| MC14681 | Red Velvet Ripple | 2 x 5kg |
| MC14308 | Whisky Cream Ripple | 2 x 4.5kg |
| MC18691 | Choco Pretzel Ripple | 2 x 2.5kg |
| MC14311A | Mou/Toffee | 2 x 3kg |
| MC14830 | Mec Brownie | 2 x 5kg |
| MC14375A | Creme Brulee | 2 x 5kg |
| MC14866 | Profiteroles White Ripple | 2 x 4kg |
| MC14997 | Brezel Cream Ripple | 2 x 4kg |

| Code | Product | | Pack |
|-----------|--------------------------------|----------|-----------|
| MC14859 | Lavender Cream (in white choco | late) | 2 x 4.5kg |
| MC18091A | Fiord'Arancio (Orange) | Ø | 2 x 3kg |
| MC18064A | Fiordialbicocca (Apricot) | Ø | 2 x 3kg |
| MC18084A | Fiordiamarena (Cherry) 3kg | Ø | 2 x 3kg |
| MC18225 | Fiordiamarena (Cherry) | Ø | 2 x 5kg |
| MC18089A | Fiordibosco (wildberry) | 0 | 2 x 3kg |
| MC14178A | Fiordicassis (blackberry) | ā | 2 x 3kg |
| MC18374A | Fiordicranberry | ā | 2 x 3kg |
| MC18186 | Fiordidattero (dates) | | 2 x 5kg |
| MC18122 | Fiordifig Caramel | | 2 x 4.5kg |
| MC18073A | Fiordistrawberry | Ø | 2 x 3kg |
| MC14143 | Fiordiraspberry | Ø | 2 x 4kg |
| MC14717 | Fiordilimone (Lemon) | O | 2 x 3kg |
| MC14168A | Fiordimango | | 2 x 5kg |
| MC18195A | Fiordimaracuja (Passion fruit) | Ø | 2 x 3kg |
| MC14478A | Fiordimela (Apple) | Ø | 2 x 3kg |
| MC14207A | Fiordimelagrana (Pomegranate) | Ø | 2 x 3kg |
| MC18095A | Fiordipesca (Peach) | Ø | 2 x 3kg |
| MC14719 | Fiordizenzero (Ginger) | Ø | 2 x 3kg |
| MC18693 | Sweet Caviar Passion Fruit | 0 | 2 x 3kg |
| MC18694 | Sweet Caviar Coco & Vanilla | | 2 x 3kg |
| MC14970 | Tropical Twist Mango | 0 | |
| MC18708 | Limoncello Ripple | | 2 x 4.5kg |
| GLMC18703 | Velvet Apple Ripple | | 2 x 5kg |
| GLMC18702 | Velvet Raspberry Ripple | | 2 x 5kg |
| GLMC18702 | | | |



Red Velvet Cheesecake Quark Powder, Red Velvet Ripple, Quella White and Instacrumble red berries





Terrys White Chocolate Orange White Chocolate Paste Fior di arancio and Quella White **WKIES**

COOKIES RANGE



Cookies Coffee Wow

Cookies® Coffee Wow is the novelty that revolutionises the classic coffee gelato, making it amazing, because it combines the intense taste of coffee with crunchy shortbread biscuits and delicious hazelnut praline grains. A combination never tried before, suitable for a wide variety of customers thanks to its GLUTEN FREE recipe.

The Kit contains:

- Cookies Coffee Wow Paste x 3kg
- Cookies Coffee Wow x 5.5kg tin



Specialties

| Code | Product | Pack |
|----------|---------------------------------|-----------|
| MC14790 | Quella® Nocciola x 6kg | 2 x 6kg |
| MC14791 | Quella® Ruby x 6kg | 2 x 6kg |
| MC14780 | Quella® G x 6kg 🛛 🚺 |) 2 x 6kg |
| MC14782 | Quella® Nocciola Praline x6kg | 2 x 6kg |
| MC14431 | Quella White | 2 x 6kg |
| MC14545 | Quell'Altro® | 2 x 6kg |
| MC14724A | Quell'Altra® Crunchy | 2 x 2.3kg |
| MC14720 | Quella Pistacchio® Crunchy | 2 x 2.3kg |
| MC14179 | Quella® | 2 x 6kg |
| MC14677 | Quella® Crunchy | 2 x 5kg |
| MC14680 | Quella® Milk | 2 x 6kg |
| MC14585 | Quella® Peanut | 2 x 6kg |
| MC14586 | Quella® Pistacchio | 2 x 6kg |
| MC14477 | Quello® | 2 x 6kg |
| MC14723A | Quello® Crunchy | 2 x 2.3kg |
| MC14856 | Quella Dark | 2 x 6kg |
| MC14960 | Quella Vanilla | 2 x 6kg |
| MC14568 | Quella Che | 2 x 6kg |
| MC14792 | Quella Coffee & Crystals | 2 x 6kg |
| MC14885 | Quella Yogo | 2 x 6kg |
| MC14886 | Quella Tiramisu | 2 x 6kg |
| MC14976 | Quella Raspberry & Hazelnut | 2 x 6kg |
| MC14980 | Quella Orange Almond | 2 x 6kg |
| MC14995 | Quella Lemon Lime Salted Cashew | 2 x 6kg |



Quella

Lemon, Lime & Salted Cashew

A delicious white chocolate flavoured cream encounters the aromatic notes of lime and the double crunchiness of salted cashews and lemon-flavored grains. A whirlwind of irresistible goodness for your gelato parlour!



Raspberry & Hazelnut

perfect also as cremino





new

Dark Chocolate

Enhanced by the intense notes of single origin Santo Domingo cocoa, Quella® Dark is the ultimate dark chocolate flavour



With Bourbon Vanilla from Madagascar, this new Quella® Vanilla taste is sweet, intense, and refined and will make each of your creations priceless.

.

| Code | Product | | Pack |
|----------|------------------------------|---|------------|
| MC14970 | Kit Tropical Twist | 6 | 1 x 8kg |
| MC14810 | Kit Unicorn x 6.7kg | | 1 x 6.7kg |
| MC14350A | Kit Cherry Mania x 7.3kg | | 1 x 7.3kg |
| MC14339 | Kit Limetta ® (Lime Flavour) | | 1 x 11.9kg |
| MC14383 | Kit Mister Nico ® | | 1 x 9kg |
| MC14389 | Kit Roaring Gelato | | 1 x 9.6kg |
| MC14893 | Kit Paw Patrol New Adventure | | 1 x 13.5kg |
| MC14130A | Kit Dolce Latte | | 1 x 11kg |
| MC14978 | Kit Sinfonia Italiana | | 1 x 12.7kg |
| MC14973 | Popcorn Paste | 0 | 1 x 3kg |
| MC14975 | Salty Caramel Popcorn Ripple | | 1 x 3kg |
| , | | | |



Let's Pop

Popcorn flavoured paste and Salty Caramel popcorn ripple, ready to be a smash hit in the box office of taste.





Kits

Kit Unicorn



Kit Roaring: Energy drink in a gelato

Kit Limetta®: Lime gelato and ripple

Kit Sinfonia Italiana





Kit Mister Nico: Super crunchy peanut butter and chocolate ripple



All kits come with their dedicated paste & ripple + recipe steps & flavour tags

Kit Cherry Mania: Cherry flavour with a cocoa coating and crunchy amaretto

Crumble Mania

Discover the recipes that unite the creaminess of the new Pastes Vanilla & Tonka and Country Cake, with the extraordinary rich and fruity boost of the new Velvet Variegates and the crunchiness of the Instacrumble. An irresistible mixture of consistencies and flavours!

CRUMBLE MANIA

TROPICAL CRISP

- White Base
- Velvet Mango
- Roasted Coco Base
- Coconut Instacrumble









New Cinnamon Instacrumble

| Code | Product | Pack | |
|------------|--------------------------------|-----------|----|
| GLMC16088A | Neutral Instacrumble (GF) | 2 x 2.5kg | |
| GLMC16100 | Salted Cocoa Instacrumble (GF) | 2 x 2.5kg | |
| GLMC16093 | Coconut Instacrumble (GF) | 2 x 2.5kg | |
| GLMC16097A | Red Berries Instacr (GF) | 2 x 2.5kg | |
| GLMC16101 | Cinnamon Instacr. GF | 2 x 2.5kg | ne |
| GLMC18711 | Caramel Instacrumble | 2 x 3kg | ne |
| GLMC08284 | Cheesecake Base | 2 x 3kg | |
| GLMC18703 | Velvet Apple Ripple | 2 x 5kg | ne |
| GLMC18702 | Velvet Raspberry Ripple | 2 x 5kg | ne |
| GLMC18699 | Velvet Mango Ripple | 2 x 5kg | |
| | | | |



LINZER CRUMBLE

- White Base
- Cheesecake Base
- Nocciola Paste
- Velvet Raspberry
- Cinnamon Crumble



- AFFLL CROWDL
- White Base
- Biscotto Paste
- Velvet Apple
- Cinnamon Instacrumble

find more recipes on our website

Soft-Ice & Toppings

SOFT-ICE

| Code | Product | Pack |
|-----------|-------------------------------------|-----------------------|
| MC19330 | Soft-Ice Cotton Candy Base | 8 x 2 <mark>kg</mark> |
| MC19318 | Soft-Ice Blue Sky Base | 8 x 2 <mark>kg</mark> |
| MC19301 | Soft-Ice Chocolate Flavoured Base | 8 x 2 <mark>kg</mark> |
| MC19305 | Soft-Ice Cream Base | 8 x 2 kg |
| MC19300 | Soft-Ice Vanilla Base yellow | 8 x 2k |
| MC19320 | Soft-Ice Vanilla Base Black | 8 x 2kg |
| MC19306 | Soft-Ice Vanilla Base White | 8 x 2kg |
| MC19304 | Soft-Ice Strawberry Base | 8 x 2kg |
| GLMC19332 | Soft-Ice Cheesecake Base | 8 x 2kg |
| MC19325 | Soft-Ice Salted Butter Caramel Base | 8 x 2kg |
| MC19327 | Soft-Ice Cookies® Base | 8 x 2kg |
| MC19012 | Soft-Ice Cioccolato | 10 x 1.2kg |
| GLMC19302 | Soft-Ice Lemon Base | 8 x 2kg |
| GLMC19303 | Soft-Ice Yogo Base | 8 x 2kg |
| | | |

FRUIT & CREAM TOPPINGS

| Code | Product | Pack |
|-----------|---------------|---------|
| GLMC24013 | Amarena 💧 | 6 x 1kg |
| GLMC24015 | Banana 💧 | 6 x 1kg |
| GLMC24089 | Blueberry | 6 x 1kg |
| GLMC24095 | Berries (red) | 6 x 1kg |
| GLMC24087 | Caramel | 6 x 1kg |
| GLMC24083 | Cherry 💧 | 6 x 1kg |
| GLMC24080 | Chocolate | 6 x 1kg |
| GLMC24086 | Coffee 💦 | 6 x 1kg |
| GLMC24091 | Hazelnut | 6 x 1kg |
| GLMC24090 | Mango 💧 | 6 x 1kg |
| GLMC24110 | Melon 👗 | 6 x 1kg |
| GLMC24111 | Mou/fudge | 6 x 1kg |
| GLMC24082 | Raspberry | 6 x 1kg |
| GLMC24081 | Strawberry | 6 x 1kg |
| | | |





Premium Pastes

PREMIUM LINE PASTES

The Premium Line offers a selection of "classic" flavours produced using high quality ingredients. A unique opportunity to produce an excellent range of gelatos with unique and distinctive flavours.

PREMIUM NUT PASTES

| Code | Product | Description | Pack | Dosage |
|---------------|------------------------------|--|-----------|---------|
| GLPG12092020 | 100% Hazelnut Paste Dark | 100% hazelnut paste made without flavourings nor emulsifiers. Features intense toasting. | 2 x 2.8kg | 70-100g |
| GLPG12092064A | 100% Peanut Paste | Paste with 100% toasted and unsalted peanuts. | 2 x 3kg | 70-100g |
| GLPG12092005 | 100% Pistachio Paste | 100% Pure Pistachio. Paste made only with Mediterranean pistachios and a pinch of salt. Only natural colourings. | 2 x 2.5kg | 70-100g |
| GLMC14552 | 100% Pistachio California | Pure Californian pistachio without aromas or emulsifiers, and nothing else, to be able to extract all the authentic flavour of this fantastic nut. | 2 x 4kg | 80-120g |
| GLSO1195155 | Pistachio Mediterranean Gold | iterranean Pistachio has a very intense flavour. This paste is produced without preservatives or aromas, using only natural colourants. | | 80g |
| GLMC14839 | Pistachio Paste Sicily | A careful selection of the most precious pistachios with the addition of flower of sea salt from Sicily. | 2 x 4kg | 80-100g |
| | | | | |

Gelato Line selection of high quality Nut & Vanilla pastes

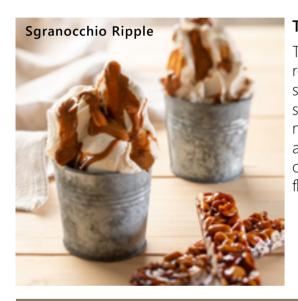
VANILLA PASTES

Vanilla concentrates of the highest quality available in different formats, suitable for the artisan and large producer.

| Code | Product | Description | Pack | Dosage |
|---------------|--------------------------|---|-----------|--------|
| GLSO012BH130 | Vanilla Love Paste | Part of the 'Traditional Pastes' collection. Disperse extremely well in ice cream bases and are very easy to balance in pastry. | 2 x 3kg | 25g |
| GLSO012Q6135 | Vanilla Premium White | With the distinctive and elegant flavour of typical Tahitian vanilla. Caramel and buttery notes, adorned with vanilla seeds. | 2 x 3.5kg | |
| GLPG12093534A | Vanilla Pura Paste | Paste with natural Madagascar vanilla and powdered pods, for a gelato with little dots of vanilla and an intense flavour. | 2 x 3.5kg | 20-25g |
| GLMC14229 | Vanilla Madagascar Paste | The enchanting magic of Madagascar vanilla, for use with delicate Fiordilatte and cream gelatos, or as a ripple any way you prefer. | 2 x 4.5kg | 20-30g |



Giuso Guido is the Italian company that has made excellence its "raison d'être". Founded in 1919 as a small factory that specialized in sour black cherries, jams, and candied fruits, in over a century it has become a reference for artisans in search of the best ingredients for gelato and pastry.



| | Code | Product | Pack |
|----------|--------------|----------------------------|-----------|
| · | GLSO00044250 | Base 50 Multibase | 6 x 2.5kg |
| | GLSO00034200 | Base Milkpan 50 C/F | 6 x 2kg |
| | GLSO00076220 | Base Fruicrem 50 | 6 x 2kg |
| | GLSO00021200 | Base Fruicrem 100 | 6 x 2kg |
| new | GLSO00024200 | Base Setafru 50 (Vegan) 🕚 | 6 x 2kg |
| <u> </u> | GLSO00005254 | Base Lemon 50 | 4 x 2.5kg |
| | GLSO000AS220 | Base Fiordilatte 50 C/F | 6 x 2kg |
| new | GLSO00018200 | Base Complet Chocolate 100 | 6 x 2kg |
| | GLSO00007250 | Base Briogel | 6 x 2.5kg |
| | GLSO00079047 | Softella (Improver) | 2 x 5kg |
| | | | |

Tradition Range

Traditional Italian desserts 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.

Fruit pastes and ripples

Easily obtain the flavour you desire for your artisanal gelato, with these products based on quality raw materials and designed to facilitate your daily work. Plus 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!



Sea buckthorn Paste & Ripple





Nerella range

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.





Shotcrust Pastry Ripple

Enjoy creating endless delectable combinations with Shortcrust Pastryflavoured Ripple, and pair it with the **Nerelle** and the **Amordifrutta Ripples** to recreate the characteristic taste of traditional tarts and much more. Let your imagination run wild and come up with all the combinations you have always dreamed of.

Recreate this typical Italian dessert 'Crostata Della Nonna' with the Shortcrust Pastry Ripple and the Amordifrutta Apricot Ripple.



Kit Torta Della Nonna

One of the most well-known traditional Italian cakes is back with a creamy new twist. A recipe combining shortcrust pastry with sweet pastry cream, with the addition of a sprinkle of pine nuts that makes it hard to resist.

The kit contains: -Shortcrust Pastry-flavoured Paste: 1 x 3 kg bucket -Pastry Cream Ripple: 1 x 6 kg bucket -Chopped Shortcrust Pastry and Pine Nuts: 2 x 2 kg bags

| Code | Product | Pack |
|---------------|----------------------------------|----------------|
| GLSO013CF225A | Sgranocchio Ripple | 2 x 2.5kg |
| GLSO01372225 | Chocco Coco Ripple | 2 x 2.5kg |
| GLSO02500027 | Kit Tortina Choco Arancia | 1 x 6.6kg |
| GLSO02500029 | Kit Crostata della Nonna | 1 x 9.5kg |
| GLSO02500026 | Kit Liqui-Luke | 1 x 16kg |
| GLSO02500029 | Kit Crostata Della Nonna | 2 x 9.5kg |
| GLSO02500033 | Kit Torta Della Nonna | (1 |
| GLSO013CM160A | Shortcrust Pastry Ripple | 2 x 3.5kg \tag |
| GLSO13BI130 | Amordifrutta Blueberry Ripple | 2 x 3.5kg |
| GLSO04066115 | Amordifrutta Apricot Ripple | 4 x 1.5kg |
| GLSO04066160 | Amordifrutta Apricot Ripple | 6kg |
| GLSO1376130 | Amordifrutta Fig & Rhum | 2 x 3kg |
| GLSO1379130 | Amordifrutta Peach & Brachetto | 2 x 3kg |
| GLSO13BB130 | Amordifrutta Caramelised Figs | 2 x 3kg |
| GLSO1344130A | Amordifrutta Amarena Ripple | 2 x 3.5kg |
| GLSO13BS130 | Amordifrutta Bergamotto Calabria | 2 x 3kg |



Amor di Frutta Ripples Delicious velvety creams which go perfectly with the fragrance of the wafer present inside, for a unique sensory experience.

Napolitaner

Delicious velvety creams which go perfectly with the fragrance of the wafer present inside, for a unique sensory experience.

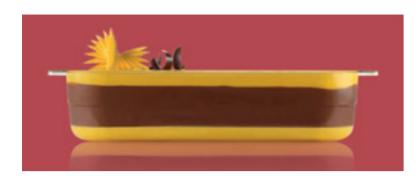


Giuso Guido

Pack

2 x 3.5kg

2 x 3.5kg 2 x 3kg



| Code | Product | Pack |
|---------------|--------------------------------------|-----------|
| GLSO011BO160 | NERELLA Salted Peanut Butter Cream | 2 x 6kg |
| GLSO11921155 | NERELLA Classic Cream | 2 x 6kg |
| GLSO11BC155 | NERELLA Strawberry Cream with Pieces | 2 x 5.5kg |
| GLSO11BCJ155 | NERELLA Mango Cream with Pieces | 2 x 5.5kg |
| GLSO11BK155 | NERELLA Crispy Coconut | 2 x 6kg |
| GLSO1191155 | NERELLA Chiara Cream | 2 x 3.5kg |
| GLSO11BD155 | Lemon Cream Ripple | 2 x 5.5kg |
| GLSO1315225 | Crema Napolitaner Classic Ripple | 2 x 2.5kg |
| GLSO13CA225 | Crema Napolitaner Vanilla Ripple | 2 x 2.5kg |
| GLSO013BW225 | Crema Napolitaner Noir Ripple | 2 x 2.5kg |
| GLSO13BT130 | Marzipan Ripple | 2 x 3kg |
| GLSO13BL225 | Torroncino (Nougat) Ripple | 2 x 2.5kg |
| GLSO013AF225 | Dark Choc. & Dark Cookies Ripple | 2 x 2.5kg |
| GLSO1332130 | Strawberry Ripple | 2 x 3.5kg |
| GLSO11BI155 | Amarena Cream with Pieces | 5.5kg |
| GLSO13AV130 | Raspberry Ripple | 2 x 2.5kg |
| GLSO013BA130A | Passion fruit Ripple | 2 x 3.5kg |
| GLSO050DV320 | Ginger Ripple | 2 x 5kg |
| GLSO1378130 | Strudel (Apple, Cinnamon & Raisins) | 2 x 3.5kg |
| GLSO13HB130 | Malaga Ripple | 2 x 3kg |
| GLSO13BB130 | Caramelised Figs Ripple | 2 x 3kg |

Cremino Mango Crispy Superior





Nerella

GLSO1232100 Coconut Premium Paste 4 x 1kg GLSO000LH204 Cheesecake Paste 4 x 2kg GLSO01267130 Marron Glace Paste (chestnut) 2 x 3kg 2 x 3kg GLSO012BH130 Vanilla Lovers Paste 2 x 3.5kg GLSO012BI130 Crema Catalana Paste GLSO012BP130 2 x 3kg Tiramisu AF Paste 2 x 3.5kg GLSO012E1130 Biscotto Paste GLSO012Q4160A Crema "COME UNA VOLTA" 2 x 5.7kg GLSO012Q5135 2 x 3.5kg Salted Caramel Paste GLSO012Q6135 2 x 3.5kg Vanilla Premium White GLSO012R1135 2 x 3.5kg Sea Buckthorn Paste 2 x 3.5kg GLSO01580225 Zabaglione "G" Paste GLSO01581225A Zabaglione Paste 2 x 3.5kg Gianduja Paste GLSO1121155 2 x 3kg GLSO1122225 Torroncino (Nougat) Paste 2 x 2.5kg 2 x 3kg GLSO1196225 Peanut Paste GLSO1197008 Mou-Fudge Concentrate 2 x 0.85 GLSO11AE130 White Chocolate Paste 2 x 3kg 2 x 3kg GLSO12BT130 Panetone Paste U. 2 x 3kg GLSO12B3130 Ice Bubble Paste U. GLSOBZ160 Dark Chocolate SDL 10 x 1.6 GLSO000NM160 Nazca Dark Chocolate 10 x 1.6 Superior Dark Chocolate 10 x 1.5 GLSO000AH150

Product

Blueberry Paste

Banana Paste

Raspberry Paste

Mango Paste

Mint (Green) Paste

Strawberry "TANTO FRUTTO"

Cherry "TANTO FRUTTO"

Code

GLSO1254130

GLSO01251130

GLSO1253130

GLSO01260130A

GLSO01265130A

GLSO1252130

GLSO1262130

For over 160 years, Pernigotti has travelled the world looking for the best ingredients and exporting an idea of gelato and pastry still closely linked to artisan brilliance. Scrupulous, innovative and all-Italian processing ensure a vast range of products that goes beyond geographical borders, beyond applications and even beyond your expectations.

| GLPG12091055ABASE FRUTTOMAX8 x 0.9kgGFGLPG12091095ABASE DELIZIOSA PLUS 5006 x 2kgGF HGLPG12091301ABASE FRUIT 50 F COLD6 x 2kgGF HGLPG12091333ABASE MASSIMA 1006 x 2kgGF HGLPG12091441ABASETOP 50 PANNA6 x 2kgGF HGLPG12091451ABASETOP 100 PANNA6 x 2kgGF HGLPG12091521ANEUTRO Base Special Milk 104 x 2kgGF VGLPG12091640BASE VEGAN8 x 1.4kgGF VGLPG12091943ABASE TOP PREMIUM 50 H/C6 x 2kgGF HGLPG1209203ADARK CHOCOLATE PASTE2 x 2.5kgGFGLPG1209205AWHITE CHOCOLATE PASTE2 x 2.5kgGFGLPG12093026APURO Latte (Milk) Fast8 x 1.9kgGF HIbag/2.1L wGLPG12093761BPURO Bianco (White) Fast8 x 1.9kgGF HGLPG12093751AS DOMINGO single origin chocolate8 x 1.8kgGF H100g/KGGLPG12093026AMORETTINA CLASSIC2 x 6kgGF H10bag/2.2L wGLPG1209307AMORETTINA HAZELNUT2 x 6kgGF Hat willGLPG12093044MORETTINA PISTACHIO2 x 6kgGF Hat willGLPG12093045MORETTINA ARAMEL2 x 6kgGF Hat willGLPG12093044MORETTINA ARAMEL2 x 6kgGF Hat willGLPG12093045MORETTINA ARAMEL2 x 6kgGF Hat willGLPG12093046MORETTINA ARAMEL2 x 6kgGF Hat willGLPG12093047MORE | Code | Product | Pack | Certifi- cations | Dosage |
|---|---------------|-----------------------------------|-----------|---------------------|-------------|
| GLPG12091301ABASE FRUIT 50 F COLD6 x 2kgGF HGLPG12091333ABASE MASSIMA 1006 x 2kgGF HGLPG12091333ABASETOP 50 PANNA6 x 2kgGFGLPG1209141ABASETOP 100 PANNA6 x 2kgGFGLPG12091521ANEUTRO Base Special Milk 104 x 2kgGFGLPG12091640BASE VEGAN8 x 1.4kgGF VGLPG12091943ABASE TOP PREMIUM 50 H/C6 x 2kgGF HGLPG1209203ADARK CHOCOLATE PASTE2 x 2.5kgGFGLPG12092051AWHITE CHOCOLATE PASTE2 x 2.5kgGFGLPG12093026APURO Latte (Milk) Fast8 x 1.8kgGFGLPG12093761BPURO Bianco (White) Fast8 x 1.6kgGF HGLPG12093751AS DOMINGO single origin chocolate8 x 1.8kgGF HGLPG12093076ASAO TOME single origin chocolate8 x 1.8kgGF HGLPG12093076ASAO TOME single origin chocolate8 x 1.8kgGF HGLPG12093076AMORETTINA CLASSIC2 x 6kgGF Hat willGLPG12093044MORETTINA HAZELNUT2 x 6kgGF Hat willGLPG12093045MORETTINA CARAMEL2 x 6kgGF Hat willGLPG12093046MORETTINA CARAMEL2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGF Hat will | GLPG12091055A | BASE FRUTTOMAX | 8 x 0.9kg | GF | |
| GLPG12091333ABASE MASSIMA 1006 x 2kgGF HGLPG12091441ABASETOP 50 PANNA6 x 2kgGFGLPG12091451ABASETOP 100 PANNA6 x 2kgGF HGLPG12091521ANEUTRO Base Special Milk 104 x 2kgGFGLPG12091521ANEUTRO Base Special Milk 104 x 2kgGF VGLPG12091640BASE VEGAN8 x 1.4kgGF VGLPG12091943ABASE TOP PREMIUM 50 H/C6 x 2kgGF HGLPG1209203ADARK CHOCOLATE PASTE2 x 2.5kgGF70g/KGGLPG12092051AWHITE CHOCOLATE PASTE2 x 2.5kgGF1bag/2.5L wGLPG12093026APURO Latte (Milk) Fast8 x 1.8kgGF1bag/2.4L wGLPG12093761BPURO Fondente (black) Fast8 x 1.9kgGF H1bag/2.4L wGLPG12093751AS DOMINGO single origin chocolate8 x 1.8kgGF H1bag/2.2L wGLPG12093076ASAO TOME single origin chocolate8 x 1.8kgGF H v1bag/2.2L wGLPG1209307AMORETTINA CLASSIC2 x 6kgGF Hat willGLPG12093044MORETTINA BIANCA2 x 6kgGF Hat willGLPG12093045MORETTINA ACARAMEL2 x 6kgGF Hat willGLPG12093046MORETTINA CARAMEL2 x 6kgGF Hat willGLPG12093048MORETTINA ALMOND of Sicily2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGF Hat will | GLPG12091095A | BASE DELIZIOSA PLUS 500 | 6 x 2kg | GF | |
| GLPG12091441ABASETOP 50 PANNA6 x 2kgGFGLPG12091451ABASETOP 100 PANNA6 x 2kgGF HGLPG12091521ANEUTRO Base Special Milk 104 x 2kgGFGLPG12091521ANEUTRO Base Special Milk 104 x 2kgGFGLPG12091440BASE VEGAN8 x 1.4kgGF VGLPG12091943ABASE TOP PREMIUM 50 H/C6 x 2kgGFGLPG1209203ADARK CHOCOLATE PASTE2 x 2.5kgGF70g/KGGLPG12092051AWHITE CHOCOLATE PASTE2 x 2.5kgGF1bag/2.5L wGLPG12093026APURO Latte (Milk) Fast8 x 1.8kgGF1bag/2.4L wGLPG12093751BPURO Bianco (White) Fast8 x 1.6kgGF H1bag/2.4L wGLPG12093751AS DOMINGO single origin chocolate8 x 1.8kgGF H1bag/2.2L wGLPG12093076ASAO TOME single origin chocolate8 x 1.8kgGF H V1bag/2.2L wGLPG12093076ASAO TOME single origin chocolate8 x 1.8kgGF H v1bag/2.5L wGLPG12093076AMORETTINA CLASSIC2 x 6kgGF Hat willGLPG12093044MORETTINA HAZELNUT2 x 6kgGF Hat willGLPG12093045MORETTINA PISTACHIO2 x 6kgGF Hat willGLPG12093046MORETTINA ARAMEL2 x 6kgGF Hat willGLPG12093047MORETTINA ARMED2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGF Hat will | GLPG12091301A | BASE FRUIT 50 F COLD | 6 x 2kg | GF H | |
| GLPG12091451ABASETOP 100 PANNA6 x 2kgGF HGLPG12091521ANEUTRO Base Special Milk 104 x 2kgGFGLPG12091521ANEUTRO Base Special Milk 104 x 2kgGFGLPG12091640BASE VEGAN8 x 1.4kgGF VGLPG12091943ABASE TOP PREMIUM 50 H/C6 x 2kgGF HGLPG12092203ADARK CHOCOLATE PASTE2 x 2.5kgGF70g/KGGLPG12092051AWHITE CHOCOLATE PASTE2 x 2.5kgGF1bag/2.5L wGLPG12093026APURO Latte (Milk) Fast8 x 1.8kgGF1bag/2.4L wGLPG12093761BPURO Bianco (White) Fast8 x 1.9kgGF H1bag/2.1L wGLPG12093761APURO Fondente (black) Fast8 x 1.9kgGF H1bag/2.1L wGLPG12093751AS DOMINGO single origin chocolate8 x 1.8kgGF H1bag/2.2L wGLPG12093076ASAO TOME single origin chocolate8 x 1.8kgGF H1bag/2.5L wGLPG1209307AMORETTINA CLASSIC2 x 6kgGF Hat willGLPG12093034AMORETTINA BIANCA2 x 6kgGF Hat willGLPG12093044MORETTINA HAZELNUT2 x 6kgGF Hat willGLPG12093045MORETTINA AIMOND2 x 6kgGF Hat willGLPG12093046MORETTINA AARMEL2 x 6kgGF Hat willGLPG12093047MORETTINA AImond of Sicily2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGF Hat will | GLPG12091333A | BASE MASSIMA 100 | 6 x 2kg | GF H | |
| GLPG12091521ANEUTRO Base Special Milk 104 x 2kgGFGLPG12091640BASE VEGAN8 x 1.4kgGF VGLPG12091943ABASE TOP PREMIUM 50 H/C6 x 2kgGF HGLPG1209203ADARK CHOCOLATE PASTE2 x 2.5kgGF70g/KGGLPG12092051AWHITE CHOCOLATE PASTE2 x 2.5kgGF1bag/2.5L wGLPG12093026APURO Latte (Milk) Fast8 x 1.8kgGF1bag/2.5L wGLPG12093761BPURO Bianco (White) Fast8 x 1.6kgGF H1bag/2.4L wGLPG12093761AGIANDUJA PASTE2 x 6kgGF H1bag/2.1L wGLPG12093751AS DOMINGO single origin chocolate8 x 1.8kgGF H1bag/2.2L wGLPG12093076ASAO TOME single origin chocolate8 x 1.8kgGF H1bag/2.5L wGLPG12093034AMORETTINA CLASSIC2 x 6kgGF Hat willGLPG12093044MORETTINA HAZELNUT2 x 6kgGF Hat willGLPG12093045MORETTINA PISTACHIO2 x 6kgGF Hat willGLPG12093046MORETTINA Santo Domingo2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGF Hat will | GLPG12091441A | BASETOP 50 PANNA | 6 x 2kg | GF | |
| GLPG12091640BASE VEGAN8 x 1.4kgGF VGLPG12091943ABASE TOP PREMIUM 50 H/C6 x 2kgGF HGLPG1209203ADARK CHOCOLATE PASTE2 x 2.5kgGF70g/KGGLPG12092051AWHITE CHOCOLATE PASTE2 x 2.5kgGF70g/KGGLPG12093026APURO Latte (Milk) Fast8 x 1.8kgGF1bag/2.5L wGLPG12093761BPURO Bianco (White) Fast8 x 1.6kgGF H1bag/2.1L wGLPG12093781APURO Fondente (black) Fast8 x 1.9kgGF H1bag/2.1L wGLPG12093751AGIANDUJA PASTE2 x 6kgGF H100g/KGGLPG12093751AS DOMINGO single origin chocolate8 x 1.8kgGF H1bag/2.2L wGLPG12093076ASAO TOME single origin chocolate8 x 1.8kgGF A1bag/2.2L wGLPG12093027AMORETTINA CLASSIC2 x 6kgGF Hat willGLPG12093034AMORETTINA HAZELNUT2 x 6kgGF Hat willGLPG12093044MORETTINA HAZELNUT2 x 6kgGF Hat willGLPG12093045MORETTINA CARAMEL2 x 6kgGF Hat willGLPG12093046MORETTINA CARAMEL2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGFat will | GLPG12091451A | BASETOP 100 PANNA | 6 x 2kg | GF H | |
| GLPG12091943ABASE TOP PREMIUM 50 H/C6 x 2kgGF HGLPG12092203ADARK CHOCOLATE PASTE2 x 2.5kgGF70g/KGGLPG12092051AWHITE CHOCOLATE PASTE2 x 2.5kgGF70g/KGGLPG12093026APURO Latte (Milk) Fast8 x 1.8kgGF1bag/2.5L wGLPG12093761BPURO Bianco (White) Fast8 x 1.6kgGF1bag/2.4L wGLPG12093781APURO Fondente (black) Fast8 x 1.9kgGF H1bag/2.1L wGLPG12093751AGIANDUJA PASTE2 x 6kgGF H100g/KGGLPG12093751AS DOMINGO single origin chocolate8 x 1.8kgGF H V1bag/2.5L wGLPG12093076ASAO TOME single origin chocolate8 x 1.8kgGF H V1bag/2.5L wGLPG12093027AMORETTINA CLASSIC2 x 6kgGF Hat willGLPG12093044MORETTINA HAZELNUT2 x 6kgGF Hat willGLPG12093045MORETTINA PISTACHIO2 x 6kgGF Hat willGLPG12093046MORETTINA CLARAMEL2 x 6kgGF Hat willGLPG12093045MORETTINA Almond of Sicily2 x 6kgGF Hat will | GLPG12091521A | NEUTRO Base Special Milk 10 | 4 x 2kg | GF | |
| GLPG12092203ADARK CHOCOLATE PASTE2 x 2.5kgGF70g/KGGLPG12092051AWHITE CHOCOLATE PASTE2 x 2.5kgGF70g/KGGLPG12093026APURO Latte (Milk) Fast8 x 1.8kgGF1bag/2.5L wGLPG12093761BPURO Bianco (White) Fast8 x 1.6kgGF1bag/2.4L wGLPG12093781APURO Fondente (black) Fast8 x 1.9kgGF H1bag/2.1L wGLPG12092161AGIANDUJA PASTE2 x 6kgGF H100g/KGGLPG12093751AS DOMINGO single origin chocolate8 x 1.8kgGF H V1bag/2.2L wGLPG12093076ASAO TOME single origin chocolate8 x 1.8kgGF H V1bag/2.5L wGLPG1209307AMORETTINA CLASSIC2 x 6kgGF Hat willGLPG12093044MORETTINA PISTACHIO2 x 6kgGF Hat willGLPG12093045MORETTINA PISTACHIO2 x 6kgGF Hat willGLPG12093046MORETTINA CARAMEL2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGF Hat will | GLPG12091640 | BASE VEGAN | 8 x 1.4kg | GF V | |
| GLPG12092051AWHITE CHOCOLATE PASTE2 x 2.5kgGF70g/KGGLPG12093026APURO Latte (Milk) Fast8 x 1.8kgGF1bag/2.5L wGLPG12093761BPURO Bianco (White) Fast8 x 1.6kgGF1bag/2.4L wGLPG12093761APURO Fondente (black) Fast8 x 1.9kgGF H1bag/2.1L wGLPG12093781APURO Fondente (black) Fast8 x 1.9kgGF H1bag/2.1L wGLPG12093751AGIANDUJA PASTE2 x 6kgGF H100g/KGGLPG12093076AS DOMINGO single origin chocolate8 x 1.8kgGF H V1bag/2.2L wGLPG12093076ASAO TOME single origin chocolate8 x 1.8kgGF H1bag/2.2L wGLPG12093076AMORETTINA CLASSIC2 x 6kgGF Hat willGLPG12093044MORETTINA BIANCA2 x 6kgGF Hat willGLPG12093045MORETTINA PISTACHIO2 x 6kgGF Hat willGLPG12093046MORETTINA AIMOND OF Sicily2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGF Hat will | GLPG12091943A | BASE TOP PREMIUM 50 H/C | 6 x 2kg | GF H | |
| GLPG12093026APURO Latte (Milk) Fast8 x 1.8kgGF1bag/2.5L wGLPG12093761BPURO Bianco (White) Fast8 x 1.6kgGF1bag/2.4L wGLPG12093781APURO Fondente (black) Fast8 x 1.9kgGF H1bag/2.1L wGLPG12093781AGIANDUJA PASTE2 x 6kgGF H100g/KGGLPG12093751AS DOMINGO single origin chocolate8 x 1.8kgGF H V1bag/2.2L wGLPG12093076ASAO TOME single origin chocolate8 x 1.8kgGF H V1bag/2.2L wGLPG12093076ASAO TOME single origin chocolate8 x 1.8kgGF A at willGLPG12093027AMORETTINA CLASSIC2 x 6kgGF Hat willGLPG12093034AMORETTINA BIANCA2 x 6kgGF Hat willGLPG12093044MORETTINA PISTACHIO2 x 6kgGF Hat willGLPG12093045MORETTINA PISTACHIO2 x 6kgGF Hat willGLPG12093046MORETTINA Santo Domingo2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGF Hat will | GLPG12092203A | DARK CHOCOLATE PASTE | 2 x 2.5kg | GF | 70g/KG |
| GLPG12093761BPURO Bianco (White) Fast8 x 1.6kgGF1bag/2.4L wGLPG12093781APURO Fondente (black) Fast8 x 1.9kgGF H1bag/2.1L wGLPG12093781AGIANDUJA PASTE2 x 6kgGF H100g/KGGLPG12093751AS DOMINGO single origin chocolate8 x 1.8kgGF H V1bag/2.2L wGLPG12093076ASAO TOME single origin chocolate8 x 1.8kgGF H V1bag/2.2L wGLPG12093076AMORETTINA CLASSIC2 x 6kgGF At willGLPG12093034AMORETTINA BIANCA2 x 6kgGF Hat willGLPG12093045MORETTINA PISTACHIO2 x 6kgGF Hat willGLPG12093046MORETTINA CARAMEL2 x 6kgGF Hat willGLPG12093047MORETTINA Santo Domingo2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGF Hat will | GLPG12092051A | WHITE CHOCOLATE PASTE | 2 x 2.5kg | GF | 70g/KG |
| GLPG12093781APURO Fondente (black) Fast8 x 1.9kgGF H1bag/2.1L wGLPG12093781AGIANDUJA PASTE2 x 6kgGF H100g/KGGLPG12093751AS DOMINGO single origin chocolate8 x 1.8kgGF H V1bag/2.2L wGLPG12093076ASAO TOME single origin chocolate8 x 1.8kgGF H V1bag/2.2L wGLPG12093076ASAO TOME single origin chocolate8 x 1.8kg1bag/2.5L wGLPG12093027AMORETTINA CLASSIC2 x 6kgGF Hat willGLPG12093034AMORETTINA BIANCA2 x 6kgGF Hat willGLPG12093044MORETTINA HAZELNUT2 x 6kgGF Hat willGLPG12093045MORETTINA PISTACHIO2 x 6kgGF Hat willGLPG12093046MORETTINA Santo Domingo2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGFat will | GLPG12093026A | PURO Latte (Milk) Fast | 8 x 1.8kg | GF | 1bag/2.5L w |
| GLPG12092161AGIANDUJA PASTE2 x 6kgGF H100g/KGGLPG12093751AS DOMINGO single origin chocolate8 x 1.8kgGF H V1bag/2.2L wGLPG12093076ASAO TOME single origin chocolate8 x 1.8kgGF H V1bag/2.5L wGLPG12093027AMORETTINA CLASSIC2 x 6kgGFat willGLPG12093034AMORETTINA BIANCA2 x 6kgGF Hat willGLPG12093044MORETTINA HAZELNUT2 x 6kgGF Hat willGLPG12093045MORETTINA PISTACHIO2 x 6kgGF Hat willGLPG12093046MORETTINA CARAMEL2 x 6kgGF Hat willGLPG12093047MORETTINA Santo Domingo2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGFat will | GLPG12093761B | PURO Bianco (White) Fast | 8 x 1.6kg | GF | 1bag/2.4L w |
| GLPG12093751AS DOMINGO single origin chocolate8 x 1.8kgGF H V1bag/2.2L wGLPG12093076ASAO TOME single origin chocolate8 x 1.8kgIbag/2.2L wGLPG12093027AMORETTINA CLASSIC2 x 6kgGFat willGLPG12093034AMORETTINA BIANCA2 x 6kgGF Hat willGLPG12093044MORETTINA HAZELNUT2 x 6kgGF Hat willGLPG12093045MORETTINA PISTACHIO2 x 6kgGF Hat willGLPG12093046MORETTINA ARAMEL2 x 6kgGF Hat willGLPG12093047MORETTINA Santo Domingo2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGFat will | GLPG12093781A | PURO Fondente (black) Fast | 8 x 1.9kg | GF H | 1bag/2.1L w |
| GLPG12093076ASAO TOME single origin chocolate8 x 1.8kg1bag/2.5L wGLPG12093027AMORETTINA CLASSIC2 x 6kgGFat willGLPG12093034AMORETTINA BIANCA2 x 6kgGF Hat willGLPG12093044MORETTINA HAZELNUT2 x 6kgGF Hat willGLPG12093045MORETTINA PISTACHIO2 x 6kgGF Hat willGLPG12093046MORETTINA CARAMEL2 x 6kgGF Hat willGLPG12093047MORETTINA Santo Domingo2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGFat will | GLPG12092161A | GIANDUJA PASTE | 2 x 6kg | GF H | 100g/KG |
| GLPG12093027AMORETTINA CLASSIC2 x 6kgGFat willGLPG12093034AMORETTINA BIANCA2 x 6kgGF Hat willGLPG12093044MORETTINA HAZELNUT2 x 6kgGF Hat willGLPG12093045MORETTINA PISTACHIO2 x 6kgGF Hat willGLPG12093046MORETTINA CARAMEL2 x 6kgGF Hat willGLPG12093047MORETTINA Santo Domingo2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGFat will | GLPG12093751A | S DOMINGO single origin chocolate | 8 x 1.8kg | GF H V | 1bag/2.2L w |
| GLPG12093034AMORETTINA BIANCA2 x 6kgGF Hat willGLPG12093044MORETTINA HAZELNUT2 x 6kgGF Hat willGLPG12093045MORETTINA PISTACHIO2 x 6kgGF Hat willGLPG12093046MORETTINA CARAMEL2 x 6kgGF Hat willGLPG12093047MORETTINA Santo Domingo2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGFat will | GLPG12093076A | SAO TOME single origin chocolate | 8 x 1.8kg | | 1bag/2.5L w |
| GLPG12093044MORETTINA HAZELNUT2 x 6kgGF Hat willGLPG12093045MORETTINA PISTACHIO2 x 6kgGF Hat willGLPG12093046MORETTINA CARAMEL2 x 6kgGF Hat willGLPG12093047MORETTINA Santo Domingo2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGFat will | GLPG12093027A | MORETTINA CLASSIC | 2 x 6kg | GF | at will |
| GLPG12093045MORETTINA PISTACHIO2 x 6kgGF Hat willGLPG12093046MORETTINA CARAMEL2 x 6kgGF Hat willGLPG12093047MORETTINA Santo Domingo2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGFat will | GLPG12093034A | MORETTINA BIANCA | 2 x 6kg | GF H | at will |
| GLPG12093046MORETTINA CARAMEL2 x 6kgGF Hat willGLPG12093047MORETTINA Santo Domingo2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGFat will | GLPG12093044 | MORETTINA HAZELNUT | 2 x 6kg | GF H | at will |
| GLPG12093047MORETTINA Santo Domingo2 x 6kgGF Hat willGLPG12093048MORETTINA Almond of Sicily2 x 6kgGFat will | GLPG12093045 | MORETTINA PISTACHIO | 2 x 6kg | GF H | at will |
| GLPG12093048 MORETTINA Almond of Sicily 2 x 6kg GF at will | GLPG12093046 | MORETTINA CARAMEL | 2 x 6kg | GF H | at will |
| | GLPG12093047 | MORETTINA Santo Domingo | 2 x 6kg | GF H | at will |
| | GLPG12093048 | MORETTINA Almond of Sicily | 2 x 6kg | GF | at will |
| GLPG12093050 MORETTINA PEPTIA CLASSIC 2 X 5.5Kg GFH at will | GLPG12093050 | MORETTINA PEPITA CLASSIC | 2 x 5.5kg | GF H | at will |
| GLPG12093056 MORETTINA PEPITA CLASSIC white 2 x 5.5kg GF at will | GLPG12093056 | MORETTINA PEPITA CLASSIC white | 2 x 5.5kg | GF | at will |



MORETTINA PEPITA CLASSIC A delicious cream spread with 20% crunchy whole toasted hazelnuts.

X Palm Oil Free

new

Morettine Gelato

Pernigotti soft cream spreads can be used as they are in gelato tubs or as ripples. They are ideal for creating traditional cremini.



new



ROASTED SALTED PISTACHIO STRACCIATA

A deeply roasted pistachio paste with a coarse-grained texture. It is perfect used either as paste or as ripple, to further enhance the flavour of gelato.





new

PROFUMO DI SARDINIA Fragrant myrtle, mixed sheep's milk ricotta and sweet honey. Discover the flavours and fragrances of authentic Sardinian

| Code | Product | Pack | Certifi- cations |
|--------------|---------------------------------------|-----------|---------------------|
| GLPG12108411 | PROFUMO DI SARDINIA | 1 x 14kg | |
| GLPG12092693 | SALTED PISTACHIO STRACCIATA | 2 x 3kg | GF |
| GLPG12093230 | DARK STRACCIATELLA WITH MINT | 2 x 2.7kg | GF H |
| GLPG12093232 | WHITE STRACCIATELLA WITH COCO & MANGO | 2 x 2.7kg | |
| | | | |

tradition.



chocolate.

Long Trial

State and and



WHITE STRACCIATELLA WITH COCONUT & MANGO White chocolate perfectly blends with the crunchy texture of coconut and the tropical fragrance of mango, resulting in a delightful balance of exotic flavours.

Pernigotti

| Code | Product | Pack | Certifi- cations | Dosage |
|---------------|----------------------------|-----------|---------------------|-------------|
| GLPG12092020 | HAZELNUT PASTE DARK (100%) | 2 x 2.8kg | GF H | |
| GLPG12092064A | PEANUT PASTE (100%) | 2 x 3kg | GF | |
| GLPG12092601 | HAZELNUT DARK FLUID MG | 2 x 5.4kg | GF H | 70-100g |
| GLPG12092005 | 100% PURE PISTACHIO PASTE | 2 x 2.5kg | GF H | 70-100g |
| GLPG12092811 | PISTACHIO PASTE | 2 x 5.5kg | GF | 70-100g |
| GLPG12092921A | RUSTIC NOUGAT PASTE GM | 2 x 4.5kg | GF | 70-100g |
| GLPG12092111A | CREAM CARAMELPASTE | 2 x 3.5kg | GF H | 70-100g |
| GLPG12092161A | GIANDUJA PASTE | 2 x 6kg | GF H | 100g |
| GLPG12093515 | GIANDUIOTTO CREAM | 2 x 4kg | GF H | 100-150g |
| GLPG12092361A | MALAGA PASTE | 2 x 3.5kg | GF H | |
| GLPG12093534A | PURA TOP VANILLA PASTE | 2 x 3.5kg | GF | 20-25kg |
| GLPG12093038A | LA CREMA DELLA TRADIZIONE | 2 x 5kg | GF | 150-200g |
| GLPG12093153A | FROLLINO PASTE (biscuit) | 2 x 3.5kg | GF H | 40-50kg |
| GLPG12093501A | GREEN MINT PASTE | 2 x 3.5kg | GF H | 100kg |
| GLPG12093043A | WHITE MINT PASTE | 2 x 3.5kg | GF | 100kg |
| GLPG12094491A | BANANA PASTE | 2 x 3.5kg | GF H | 70g |
| GLPG12094501A | STRAWBERRY PASTE | 2 x 3.5kg | GF H | 70g |
| GLPG12094521A | RASPBERRY PASTE | 2 x 3.5kg | GF H | 70g |
| GLPG12094511A | MANGO PASTE | 2 x 3.5kg | GF H | 70g |
| GLPG12094521A | COCONUT PASTE | 2 x 3.5kg | GF H | 70g |
| GLPG12094581A | WILD BERRY PASTE | 2 x 3.5kg | GF H | 70g |
| GLPG12091200 | GELAGEL STRAWBERRY ITALY | 6 x 1.7kg | GF H | +2.1L water |
| GLPG12091203 | GELAGEL PEAR ITALY | 6 x 1.7kg | GF H | +2.1L water |
| GLPG12091205 | GELAGEL LIME SOUTH AMERICA | 6 x 1.7kg | GF H | + 2L water |
| GLPG12091206 | GELAGEL TROPICAL PASSION | 6 x 1.7kg | GF | +2.1L water |
| GLPG12091207 | GELAGEL PEACH MELBA | 6 x 1.7kg | GF | +2.1L water |
| | | | | |



GELAGEL TROPICAL PASSION Exotic-tasting puree in a mix of pineapple, mango and pas-sion fruit with lots of crunchy seeds and guava. Fragrant, creamy and refreshing.



| Code | Product | Pack | Certifi- cations |
|---------------|--|-----------|---------------------|
| GLPG12093221A | STRACCIATELLA | 2 x 5.5kg | GF |
| GLPG12093225 | COVERING GOLD | 2 x 2.7kg | GF |
| GLPG12093226 | COVERING RINA (white choc & raspberry) | 2 x 2.7kg | GF |
| GLPG12093229 | COVERING Fondant & Salt Crystals | 2 x 2.7kg | GF |
| GLPG12092027 | SALTED ALMOND AMORE RIPPLE | 2 x 5kg | GF |
| GLPG12092010B | HAZELNUT AMORE RIPPLE | 2 x 5kg | GF |
| GLPG12092016A | PECAN AMORE RIPPLE | 2 x 5kg | GF |
| GLPG12093066B | MILK CHOCOLATE RIPPLE | 2 x 5.5kg | GF |
| GLPG12093251B | GOLOSELLA RIPPLE | 2 X 6kg | GF H |
| GLPG12093551B | PRALINE GIANDUIOTTO RIPPLE | 2 x 5.5kg | GF H |
| GLPG12093504A | CHOCOLATE BISCUIT RIPPLE | 2 x 5.5kg | |
| GLPG12098755 | SALTED BUTTER CARAMEL RIPPLE | 2 x 3.5kg | GF |
| GLPG12095034A | SOUR CHERRY TOP RIPPLE (40% whole) | 2 x 3.5kg | GF |
| GLPG12095873 | STRAWBERRY RIPPLE | 2 x 3.5kg | GF |
| GLPG12095874 | PASSION FRUIT RIPPLE | 2 x 3.5kg | GF |
| GLPG12095271A | FOREST FRUITS RIPPLE | 2 x 3.5kg | GF |
| GLPG12108386 | KIT AMALFI COAST(Lemon) | 1 x 14kg | GF H |
| GLPG12108400 | KIT PANNA FRAGOLA FRIZZY | 1 x 9.8kg | |





COVERING RINA White chocolate flavoured stracciatella with raspberry grains. For a decandent and deliciously crunchy stracciatella.

KIT AMALFI COAST Lemon cake flavoured paste, plus Lemon flavoured spread, embellished with a hint of orange blossom. Topped with Lemon biscuit crumble with candied lemon peel.

100% FRUIT PUREES

We offer the highest quality 100% fruit purees. Carefully selected fresh fruits are blended into a puree, with no added sugar, colours or flavours.

Perfect for creating rich luxurious sorbets, vegan gelato and smoothies. They are packaged in aseptic sachets that can be stored at room temperature.

| Code | Product | Pack | Method | Dosage |
|-----------------|--------------------|-----------|--------|--------|
| A-MANGOALPHONSO | Mango Alphonso P | 8 x 1.5kg | Cold | 35% |
| A-PASSIONF | Passionfruit Puree | 8 x 1.5kg | Cold | 35% |
| A-RASPBERRY | Raspberry Puree | 8 x 1.5kg | Cold | 35% |
| A-STRAWBERRY | Strawberry Puree | 8 x 1.5kg | Cold | 35% |



Raspberry Sorbet

Ingredients Yield: 4Kg

- 1750g Water
- 1500g Raspberry Puree
- 835g Sugar
- 200g Base 50 vegan

Method: Cold process Fruit Content: 37.5%

Mango Sorbet

Ingredients Yield: 4Kg

- 1750g Water
- 1500g Mango Puree
- 730g Sugar
- 200g Base 50 vegan

Method: Cold process Fruit Content: 35%



If you want to produce a sorbet using the Neutro Base, please contact us for the detailed recipe.

Single-Origin Chocolate Gelato

SINGLE-ORIGIN, A MAGNIFICENT STRENGH

An exquisite journey through the delectable flavours and aromas of Africa and South America.

Here is our selection of five dark single-origin chocolates to get creative with your gelato production:

BAGUA NATIVO ORGANIC (Peru): 81% min cocoa Exclusive chocolate rich in Criollo beans, with great intensity and strong flavour.

NACIONAL ARRIBA (Ecuador): 74% min cocoa Low acidity with a wide range of typical cocoa aromas and a very floral profile.

SUR DEL LAGO (Venezuela): 72% min cocoa Complex aromatic with minimum acidity, delicate notes of hazelnuts and almonds.

MADAGASCAR: **71%** min cocoa Very pleasant, balanced in acidity and sweetness, with fresh fruity notes.

SAO TOME: 71% min cocoa Characteristic cocoa profile, intense with hints of dried fruits and tobacco flavour.

| Code | Product | Pack | Sugar max. | Cocoa Butter | |
|-------|-----------------|---------|---------------|-----------------|---|
| I6800 | Bagua Nativo | 3 x 4kg | 18% | 45% | |
| I8303 | Nacional Arriba | 3 x 4kg | 25% | 45% | _ |
| I6805 | Sur Del Lago | 3 x 4kg | 27% | 44% | |
| I8304 | Madagascar | 3 x 4kg | 29% | 42% | _ |
| I8306 | Sao Tome | 3 x 4kg | 29% | 42% | _ |

All products on this page are vegan certified



CLEVER COVERING

Ideal product for rippling artisanal gelato, filling semifreddi and cakes, and for practically an infinite range of uses.

These coverings are great for creating new and exciting flavoured Stracciatellas, for decorating ice creams and frozen desserts and perfect solution for gelato on sticks.

MEC3 COVERINGS

| Code | Product | Pack |
|------------|-----------------|-----------|
| GLMC15921A | Milk Chocolate | 2 x 2.5kg |
| GLMC15934A | Dark Chocolate | 2 x 2.5kg |
| GLMC15922A | Hazelnut | 2 x 2.5kg |
| GLMC15923A | Pistachio | 2 x 2.3kg |
| GLMC15925A | Strawberry | 2 x 2.3kg |
| GLMC15935A | Caramel | 2 x 2.3kg |
| GLMC15926A | Lemon | 2 x 2.3kg |
| GLMC15920A | White Chocolate | 2 x 2.5kg |
| | | |

GIUSO COVERINGS

| Code | Product | Pack |
|--------------|--------------------------|--------|
| GLSO01199130 | BE STICK Milk Chocolate | 2x 3kg |
| GLSO011AA130 | BE STICK Dark Chocolate | 2x 3kg |
| GLSO01198130 | BE STICK White Chocolate | 2x 3kg |



Gelato Professional Range

We offer an excellent range of high concentrated flavours and ripples for the customers with higher volume of gelato production.

BASES & STABILISERS

| Code | Product | Pack | Dosage % |
|-----------|------------------|-------|----------|
| GLGA27300 | Base 6 | 10 kg | 0.50 |
| GLGA27316 | Base Quark | 10 kg | |
| GLGA27301 | Emulstab II G. | 10 kg | 0.40 |
| GLGA27302 | Emulstab III BR. | 10 kg | 0.40 |
| GLGA27305 | Neutralin | 10 kg | 0.20 |

FRUIT CONCENTRATED FLAVOURS

| Product | Pack | Dosage % |
|-------------------|---|---|
| Mango Alphonso | 13 kg | 3 |
| Coconut G. | 13 kg | 3 |
| Banana paste | 13 kg | 3 |
| Strawberry pieces | 13 kg | 7 |
| Mint Paste G. | 13 kg | 3 |
| | Mango Alphonso Coconut G. Banana paste Strawberry pieces | Mango Alphonso13 kgCoconut G.13 kgBanana paste13 kgStrawberry pieces13 kg |

CREAM FLAVOURING PASTE

| Code | Product | Pack | Dos. % |
|------------|----------------------------|-------|--------|
| GLGA27374 | Salted Butter Caramel | 6 kg | 5 |
| GLGA27482A | Black Cookies Paste G. | 13 kg | |
| GLGA27652 | Pistachio Calafornia | 11 kg | 5 |
| GLGA27511 | Gianduja Paste | 11 kg | 8 |
| GLGA27624 | Dolce Latte Concentrate G. | 13 kg | 2.5 |

RIPPLES

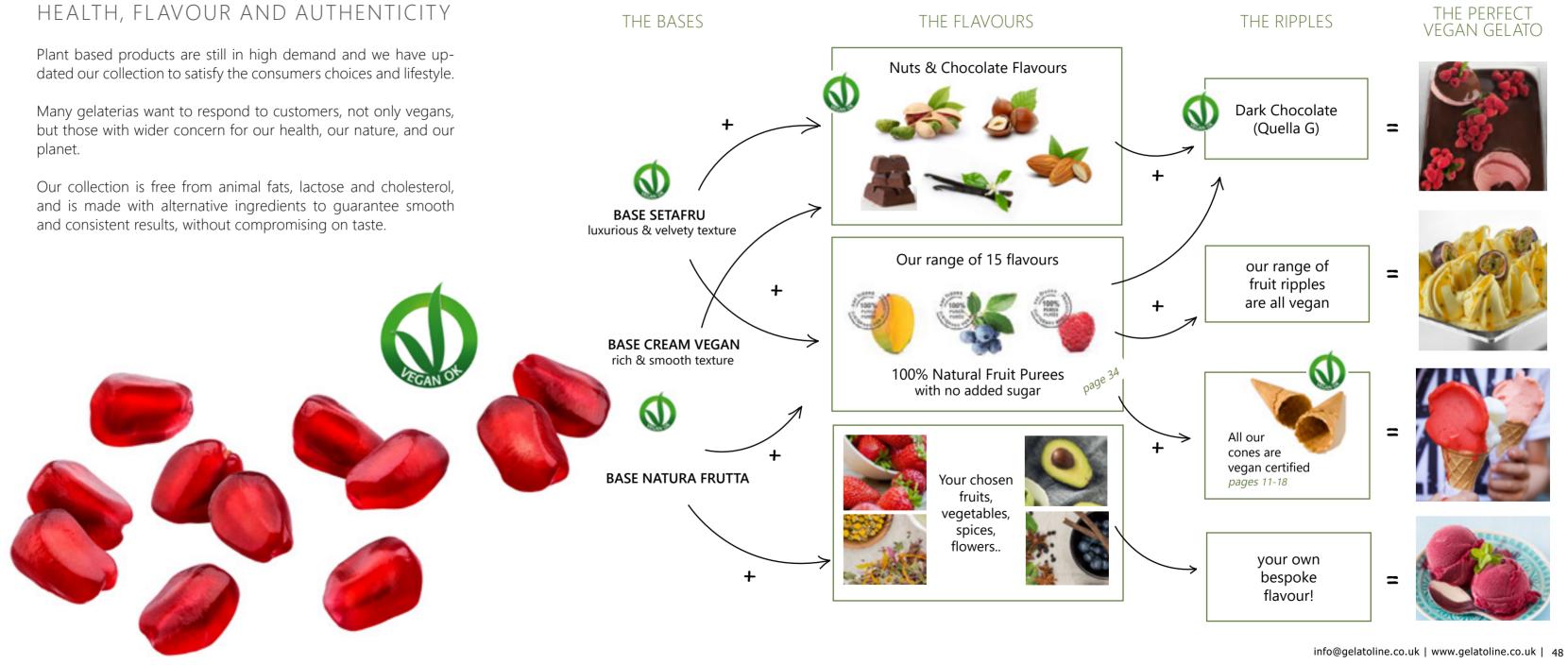
| Code | Product | Pack |
|------------|----------------------|-------|
| GLGA277701 | Amarena Ripple | 25 kg |
| GLGA27734 | Rasberry Ripple | 25 kg |
| GLGA27481 | Black Cookies Ripple | 12 kg |
| GLGA27749 | Quella | 23 kg |
| GLGA27604 | Lime without pieces | 25 kg |



If you would like to exceed the suggested dosage with the products on this pages, we recommend you contact us.

Vegan gelato

Intense flavour of artisanal gelato with a strong respect for our planet.



BASES AND FLAVOUR PASTES

With our Vegan Gelato range you can prepare an entire display of plant based ice-cream, choosing from the wide selection of flavours.



| Code | Product | Pack | Dosage g/kg mix |
|---------------|---------------------------|------------|--------------------|
| GLMC2669 | Base Cream Vegan | 8 x 1.35kg | - |
| GLSO00024200 | Base Setafru | 6 x 2kg | 33/35g |
| GLMC6019 | Base Divina | 4 x 2kg | |
| GLSO000NH350 | Base Lifestyle | 8 x 1.35kg | |
| GLMC14051 | Almond with grains | 2 x 4kg | 70g |
| GLSO011AN155 | Pistachio Mediterraneo | 2 x 5.5kg | 70/100 |
| GLMC14552 | Pistachio California 100% | 2 x 4kg | 500g |
| GLMC14039 | Vanilla Bourbon | 2 x 4.5kg | 25g |
| GLMC14019 | Caramel Paste | 2 x 4.5kg | 40g |
| GLPG12093751A | S. Domingo Dark Chocolate | 8 x 1.8kg | |
| GLMC14973 | Popcorn Paste | 1 x 3kg | |
| | | | |



| our | |
|--------------|--|
| es are | |
| an certified | |
| es 11-18 | |
| | |

| Code | Product | Pack |
|-------------|---------------------|---------|
| GLMC14143 | Fior di Raspberry | 2 x 4kg |
| GLMC14168 | Fior di Mango | 2 x 5kg |
| GLMC14178A | Fior di Blackcurant | 2 x 3kg |
| GLMC14207A | Fior di Pomegranate | 2 x 3kg |
| GLMC144252A | Fior di Mandarino | 2 x 3kg |
| GLMC14478A | Fior di Lemon | 2 x 3kg |
| GLMC14719 | Fior di Ginger | 2 x 3kg |
| GLMC18064A | Fior di Apricot | 2 x 3kg |
| GLMC18073A | Fior di Strawberry | 2 x 3kg |
| GLMC18084A | Fior di Amarena | 2 x 3kg |
| GLMC18089A | Fior di Berries | 2 x 3kg |
| GLMC18095 | Fior di Pesca | 2 x 3kg |
| GLMC18091A | Fior di Orange | 2 x 3kg |

FRUIT RIPPLES

The Amordifrutta Collection is a range of ripples made using

candied and semi-candied fruit. Free from preservatives and

Pack

3kg

3kg

3kg

3kg

3ka

3ka

3ka

3kg

premium ingredients and containing high percentages of

with only natural flavourings.

Product

Amordifrutta Bluberry

Amordifrutta Apricot

Amordifrutta Strudel

Amordifrutta Malaga

Amordifrutta Fig & Rhum

Amordifrutta Peach & Brachetto

Amordifrutta Caramelised Figs

Amor Bergamotto Calabria

Amordifrutta Caramelised

Code

GLSO13BI130

GLSO04066115

GLSO1376130

GLSO1379130

GLSO1378130

GLSO13BB130

GLSO13HB130

GLSO13BS130

GLSO13BB130





Vegan Gelato

FASY VEGAN

MEC3 technology at the service of superior artisanal gelato, a new line of high dosage pastes for rich fruit sorbets. An innovative solution for creating quality gelato using a new method: all the best of fruit with the added convenience of a semi-finished product. No emulsifiers, vegetable fats, gluten or allergens.

- High percentage of fruit

- Selected raw materials
- Prepare just with water
- Vegan certified

sorbet. gelato lollies & granita

high fruit content

| Code | Product | Pack |
|-----------|---------------------------|-------------|
| GLMC18350 | Granfrutta Strawberry | 2 x 5kg |
| GLMC18351 | Granfrutta Mango Alphonso |) 2 x 5kg |
| GLMC18352 | Granfrutta Raspberry |) 2 x 5kg |
| GLMC18353 | Granfrutta Melon |) 2 x 5kg |
| GLMC18430 | Granfrutta Passion Fruit |) 2 x 5kg |
| GLMC18461 | Granfrutta Cocco |) 2 x 4.5kg |
| GLMC18467 | Granfrutta Lychee |) 2 x 5kg |
| GLMC18355 | Granfrutta Wild Berry 🛛 🔇 |) 2 x 5kg |
| GLMC18510 | Granfrutta Dragon Fruit |) 2 x 5kg |
| GLMC18363 | Granfrutta Peach 🛛 🔇 |) 2 x 5kg |
| GLMC18359 | Granfrutta Pineapple |) 2 x 5kg |
| GLMC18462 | Granfrutta Guapa |) 2 x 5kg |
| GLMC18387 | Granfrutta Banana | 2 x 5kg |

SUMMER DRAGON

100% summer vibes with dragon fruit, watermelon, prickly pear and a shocking pink colour! it's the perfect mix between sweetness and freshness Be prepared, it's going to be love at first sight!



new rop Cocco & mango, un tuffe nella golosità.

Tropical Twist is destined to be the most irresistible flavour this summer thanks to its lively and exotic recipe: Roasted Coco Base with toasted coconut grains and the enticing Velvet Mango Variegate, with its soft and velvety consistency.



Easy Line Gelato is a fast and easy new way of making ice-cream, avoiding the risk of mistakes by balancing the various raw materials and guaranteeing an elevated and consistent quality. Suitable also for soft ice-cream.

| just mix with water |
|------------------------|

| Code | Product | Pack | Method | Dosage /kg mix |
|--------------|---------------------------|-----------|--------|-------------------|
| GLSO00085120 | FLASH Strawberry | 8 x 1.2kg | С | 330g |
| GLSO00098120 | FLASH Blood Orange | 8 x 1.2kg | С | 330g |
| GLSO00094120 | FLASH Aloe Verra Tropical | 8 x 1.2kg | С | 330g |
| GLSO94120 | FLASH Lime | 8 x 1.2kg | С | 330g |
| GLSO000BD120 | FLASH Watermelon | 8 x 1.2kg | С | 330g |
| GLSO000IU120 | FLASH Pomegranate | 8 x 1.2kg | С | 330g |
| GLSO000LL120 | FLASH Mango | 8 x 1.2kg | С | 330g |
| GLSO00024120 | FLASH Lemon | 8 x 1.2kg | С | 330g |

| Code | Product | Pack | Method | Dosage |
|-----------|---------------------------|-------------|--------|--------|
| GLMC8068A | Banana 500 with pieces | 10 x 1.25kg | С | 330g |
| GLMC8095 | Blood Orange 500 | 10 x 1.25kg | С | 330g |
| GLMC8201A | Strawberry 500 FAST | 10 x 1.25kg | С | 330g |
| GLMC8050A | Coconut 500 FAST w pieces | 10 x 1.25kg | С | 330g |
| GLMC8112 | Mango 500 with pieces | 10 x 1.25kg | С | 330g |
| GLMC8080 | Green Apple 500 | 10 x 1.25kg | С | 330g |
| GLMC8075 | Pink Grapefruit 500 | 10 x 1.25kg | С | 330g |
| GLMC8060 | Peach 500 Fast | 10 x 1.25kg | С | 330g |
| GLMC8071 | Pineapple 500 with pieces | 10 x 1.25kg | С | 330g |
| GLMC8911 | Lemon 500 FAST | 10 x 1.25kg | С | 330g |
| GLMC8912 | Exotic 500 FAST | 10 x 1.25kg | С | 330g |
| GLMC08089 | Watermelon 500 | 10 x 1.25kg | С | |

take your skills to the next level

We provide training, classes and workshops at **Gelato Line School**, in partnership with our suppliers.



Please get in touch for more information: hello@gelatoline.co.uk

PRODUCT HIGHLIGHTS

Chocolate

Outstanding products created by passionate people with the utmost care.



ICAM is one of the most important organic chocolate producers in the world.





Find it page 52

A new range of chunks dedicated to bakery products. Based on white or milk chocolate, they are unique for their distinguish shape, structure and taste.

We provide training, classes and workshops at the **Gelato Line School**, in partnership with our suppliers.



Please get in touch for more information: hello@gelatoline.co.uk

ethos

Gelato Line is working alongside the renowned Italian brands ICAM and AGOSTONI.

Their chocolate is not only exceedingly high-quality, it is also highly sustainable, as they have obtained significant certifications from the Rainforest Alliance, EU Organic Farming, USDA Organic, BRC and more.

ICAM has built strong relationships with local co-operatives in the Dominican Republic and in Peru, supported and trained farmers in Uganda, and constantly works on improving the quality of the cultivated cocoa beans it uses.

ICAM is one of the most important organic chocolate producers in the world and is registered with Fairtrade International.

AGOSTONI is one of the few companies in the world that can guarantee control of the entire production process. It follows the best manufacturing practices and adheres to strict regulatory standards, including BRC Global Food Safety Standards.



DOMINICAN REPUBLIC

One of the finest qualities of Grand Cru Cocoa: LOS BEJUCOS LOS VASQUEZ LOS PALMARITOS.



Renowned for being refined and aromatic these beans are from selected plantations in the central part of the coutry. The typical Nacional cocoa 'Sabor Arriba' grows with its characteristic flavour from the Forastero variety.





VENEZUELA

The precious fruit of a unique ecosystem, SUR DEL LAGO.

ORIGINS The Best Cocoa of each Country





PERU

Two Amazon treasures from the ancient Peruvian regions: BAGUA NATIVO PACHIZA Available in Dark Couverture & Powder.



UGANDA

High ground cocoa, typical of Uganda, represents the essence of Africa. Available in Dark Couverture & Powder.

MADAGASCAR

Unique variety, considered one of the best in the world, renowned for being extremely rare and grown on small farms, in the Sambirano region of the north west. Ectane Indiane

jasen;

SAO TOME

Sao Tome is a remote corner of paradise with an ideal climate and land for cultivating cocoa. An aromatic and fragrant chocolate for true connoisseurs.



Chocolate



COLLECTIONS

Grand Cru

A first-class selection with unique characteristics that express the spirit of the local area, the plantation and the harvest season. With their high fluidity, these are the perfect products for gelato production, but they're also excellent for pastry creams and mousses, coatings and ganaches.



Quality of life and a quality product, both for consumers and all those involved in production. A vision for the future. Has a wide range of applications.

Organic

Respect for nature is vital. This versatile range is fully traceable and certified. Perfect for chocolaterie applications such as molding, coating, ganaches, and for pastry such as creams and mousses, baking bases, and gelato production.

Professional

A wide range of couvertures created for high quality chocolate, confectionary and gelato recipes. For customers looking for great quality at a higher volume of production.







COCOA BUTTER

Cocoa butter from first pressing, obtained by pressing top quality cocoa and then deodorising it. It is a noble vegetable fat with no cholesterol. Maximum acidity 1.5%



NEW CREAMS

New recipes without palm oil and hydrogenated fats, for a premium range and an authentic taste. Now prepared with sunflower and karite oil, in full respect of the environment and sensitive as ever to the latest evolutions in nutrition.



Page 58

GRAND CRUS, SINGLE ORIGINS & ORGANICS

Did you know you can now access all our chocolate recipes with full description and their method? Simply check the link in bio on our Instagram profile.

Try them out, experiment and get inspired to make amazing creations. Get in touch with us if you have any queries or need more info.

| Code | DARK CHOCOLATE | Pack | Cocoa min | Sugar max | Cocoa Butter | In Chocolate, Best for: | In Pastry, Best for: |
|-------|---|---------|--------------|--------------|-----------------|----------------------------|-------------------------|
| I6817 | Grand Cru Bagua Nativo Peru | 3 x 4kg | 81% | 18% | 45% | Coatings & Ganaches | Creams & Mousses |
| 18303 | Single-Origin Ecuador cocoa | 3 x 4kg | 74% | 25% | 45% | Coatings & Ganaches | Creams & Mousses |
| 16805 | Grand Cru Sur Del Lago Venezuela Origin | 3 x 4kg | 72% | 27% | 44% | Mould, Coat, Ganach | Creams & Mousses |
| I8304 | Single-Origin Madagascar cocoa | 3 x 4kg | 71% | 29% | 42% | Mould, Coat, Ganaches | Creams & Mousses |
| 18306 | Single-Origin Sao Tomé cocoa | 3 x 4kg | 71% | 29% | 42% | Mould, Coat, Ganaches | Creams & Mousses |
| I6804 | Grand Cru Pachiza Perù Origin cocoa | 3 x 4kg | 70% | 29% | 40% | Mould, Coat, Ganaches | Creams & Mousses |
| | - | - | | | | | |

| Code | MILK CHOCOLATE | Pack | Cocoa min | Sugar max | Cocoa Butter | In Chocolate, Best for: | In Pastry, Best for: |
|-------|-----------------------------|---------|--------------|--------------|-----------------|----------------------------|-------------------------|
| I8340 | Gran Cru Peru Pachiza cocoa | 3 x 4kg | 39% | 35% | 30% | Coatings & Ganaches | Cream, Mousse, Icing |

Ecuador Orange Gelato

- 770g sugar cane
- 150g glucose syrup
- 50g dextrose
- 100g inuline
- 12g carob seed flour
- 190g Nacional Arriba Powder
- 740g Nacional Arriba 74%
- 45g orange extract
- 4 orange zest
- 2750g water

Method:

- Mix all the ingredients (except for the chocolate) and pasteurise at 85°C. As the temperature drops, add the
- chocolate and leave to cool.
- Rest for at least 6 hours. Stir and put in the blast chiller for 5mn. Decorate and showcase. Enjoy!







Chocolate

PROFESSIONAL

| Code | DARK CHOCOLATE | | | In Chocolate, Best for: | | | | |
|-------|----------------|----------|-----|----------------------------|-----|-------------------|------------------|----------------|
| I8310 | Vanini 72 | 4kg bag* | 72% | 27% | 44% | Coatings | Creams & Mousses | Ing. & coating |
| I8307 | Diamante 67 | 4kg bag* | 67% | 32% | 42% | Coatings | Creams & Mousses | Ing. & coating |
| I8311 | Regina 61 | 4kg bag* | 61% | 38% | 39% | Moulds & Coatings | - | Ingredient |

| Code | MILK CHOCOLATE | Pack | Cocoa Min | Sugar Max | Cocoa butter | In Chocolate, Best for: | In Pastry, Best for: | In Gelato, Best for: |
|-------|----------------|----------|--------------|--------------|-----------------|----------------------------|-------------------------|-------------------------|
| I8341 | Vanini 39 | 4kg bag* | 39% | 28% | 36% | Ganaches | Creams, mousses & icing | Ing. & coating |
| I8348 | Regina 35 | 4kg bag* | 35% | 40% | 31% | Moulds, coats | Creams, mousses & icing | Ing. & coating |

| | UT |
|------|----|
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| | |
| V | |

| Code | WHITE CHOCOLATE | Pack | Cocoa min | Sugar max | Cocoa Butter | In Chocolate, Best for: | In Pastry, Best for: | In Gelato, Best for: |
|-------|-----------------|---------|--------------|--------------|-----------------|----------------------------|-------------------------|-------------------------|
| I8373 | Vanini White | 4kg bag | - | 34% | 35% | Coatings & ganaches | Creams & icing | Ing. & coating |
| I8372 | Edelweiss | 4kg bag | - | 36% | 30% | Mouldings and all | Creams & icing | Ingredient |

If you require technical specifications regarding the various applications, please contact us and one of our technicians will be able to give you more details.

*15kg pack available, prices on request

CHOCOLATE CHIPS & CHUNKS for decorations and baking stable

| Code | Product | Pack | Cocoa min | Sugar max | Cocoa Butter |
|-------|------------------------|---------|--------------|--------------|-----------------|
| 18337 | Dark Drops 9000 pcs/Kg | 4kg bag | 45% | 54% | 26% |
| 18556 | Dark Chocolate Chunks | 4kg bag | 45% | 54% | 26% |
| I8357 | Milk Chocolate Chunks | 4kg bag | 30% | 50% | 24% |
| 18358 | White Chocolate Chunks | 4kg bag | - | 53% | 21% |



Gelato Line

COCOA POWDERS AND BUTTER

A selection of semi-finished cocoa products of superior quality, all produced and controlled in-house by Icam. The exclusive tempering, refining and pressing process delivers products of absolute purity, making them the ideal ingredients for professionals who wish to customise taste, intensity and fluidity. The cocoa powder undergoes an exclusive tempering of the butter content to obtain superior quality and increased stability. The refining process of the paste, on the other hand, results in higher quality; and the exclusive pressing allows a cocoa butter from first pressing to be obtained.

| Code | COCOA POWDERS | Pack | Cocoa Butter | РН | In Chocolate, Best for: | In Pastry, Best for: | In Gelato, Best for: |
|-------|--|---------|-----------------|-----|----------------------------|--------------------------|-------------------------|
| I4212 | Single Origin Peru | 5 x 1kg | 10/12 | 5.5 | Coating-pan, Hot choc | Bases, Icing, Decoration | Ingredient, Coating |
| I4211 | Naccional Arriba Single Origin Ecuador | 5 x 1kg | 22/24 | 8 | Coating-pan, Hot choc | Bases, Icing, Decoration | Ingredient, Coating |
| I4898 | Cocoa 22/24 Dark 5kg | 3 x 5kg | 100% | - | 22/24% | Bases, Icing, Decoration | Ingredient, Coating |
| I4898 | Dark Cocoa Powder PH8 | 5kg | 20/24 | 8 | Coating-pan, Hot choc | Bases, Icing, Decoration | Ingredient, Coating |

| Code | COCOA BUTTER | Pack | Cocoa Butter | Cocoa min | Sugar max | In Chocolate, Best for: | In Pastry, Best for: | In Gelato, Best for: |
|-------|--------------------|------------|-----------------|--------------|--------------|----------------------------|---------------------------|-------------------------|
| 17869 | Cocoa Butter Drops | 4kg bucket | 100% | - | - | Ganaches, coating | Creams, Icing, Decoration | Ingredient, Coating |

White Lime Gelato

- 350g Organic Bianca Bio
- 600g full fat milk
- 200g water
- 200g lime juice
- 2 lime zests
- 100g cane sugar
- 80g skimmed milk powder
- 25g dextrose
- 4g Neutro frutta
- Mix all the ingredients (except for the chocolate) and pasteurise at 85°C. As the temperature drops, add the chocolate and leave to cool. Rest for at least 6 hours. Decorate and serve. Enjoy!

Method:





Chocolate

CREAMS AND COATINGS

Our creams are prepared with sunflower and karite oil, in full respect of the environment and sensitive as ever to the latest evolutions in nutrition. They can be used for toppings, adding flavours to creams and for decorating and glazing.

CREAMS

| Code | Product | Pack | Description |
|-------|---------------------------|-------|---|
| I7555 | Hazelnut & Chocolate | 10 kg | NUTELLA like spread, ideal for cake. |
| I7557 | Chocolate Cream (Elisa) | 6 kg | Pronounced cocoa flavour softened by the hazelnut paste (6%). |
| I7551 | Hazelnut Cream (+ cocoa) | 10 kg | Full flavour of cocoa and hazelnut thanks to the hazelnut paste and the use of karitè. |
| 17924 | Hazelnut Cream (no cocoa) | 6 kg | Light colour hazelnut creamy and enveloping flavour. |
| 17564 | Pistachio Cream | 6 kg | Pistachio cream with delicate notes of white chocolate. |
| 17563 | White Cream (Edelweiss) | 6 kg | Base cream, soft to cut. Milky taste, which is ideal in combination with other flavourings. |
| 17552 | White Cream (Fillmilk) | 10 kg | Soft spreadable basic cream. Excellent for glazing. Great with inclusions. |

COATING CHOCOLATE

| Code | Product | Pack | Cocoa min | Sugar max | Cocoa Butter |
|-------|-----------------------|---------|--------------|--------------|--------------|
| I8319 | IGLOO Bittra Dark | 4kg bag | 67% | 31% | 46% |
| I8354 | IGLOO Milk Chocolate | 4kg bag | 40% | 35% | 37% |
| I8371 | IGLOO White Edelweiss | 4kg bag | - | 29% | 41% |

CHOCOLATE SHAVINGS

| Code | Product | Pack |
|-------|-----------------------|------|
| I3096 | Dark Chocolate Curls | 4kg |
| I3090 | Milk Chocolate Curls | 4kg |
| I3091 | White Chocolate Curls | 4kg |





Chocolate Decorations and Grains

| Code | Product | Pack |
|-------|----------------------------|-------|
| I5983 | Choc Honeycomb Chips | 4kg |
| 17885 | Dark Chocolate Sprinkles | 3kg |
| 17878 | Milk Chocolate Sprinkles | 3kg |
| 17879 | White Chocolate Sprinkles | 3kg |
| I7842 | Crunchy Dark choco pearls | 2.5kg |
| 17838 | Crunchy Milk choco pearls | 2.5kg |
| I7845 | Crunchy White choco pearls | 2.5kg |

CHECK OUR CRUMBLE GRAINS

page 47





Pack Code Product GLMC16461 Cheesecake Grains 8 x 1kg GLMC16047 Frollini Cookies 8 x 1kg GLMC16050 Scrok Grains 10 x 1kg GLMC16041 Meringue Grains 6 x 1kg Pistachio Grains CIURI CIURI GLMC16085A 5 x 1.5kg 4 x 1kg GLPG12098521A Pistachio Grains GLPG12098651A White Nougat (Torrone) Grains x 2kg GLMC16046 1.5kg Coconut Rapee I5983 4kg Chocolate Nougat Chips B03GRA 2kg Multicolour Sugar Strands B04GRA 1kg Multicolour Sugar Grains 10kg GLHON1 Honeycomb Pieces 2-4mm GLHON2 Honeycomb Pieces 2-20mm 10kg







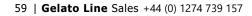


Honeycomb Pieces, 2-4mm, Fat Coated

A WORD ABOUT QUALITY

Our organic cocoa nibs come from carefully selected cocoa plantations where strong partnerships with growers have been established. The pods are carefully harvested by hand to avoid damaging their insides. Pulp is extracted then a series of fermentation and drying processes start. If left too long acidity can occur, lowering its quality. Care and attention to detail is the reason our cocoa nibs have a clean and definite taste, with no bitterness, every single time.

Add texture & colour to your creations with our selection of grains.













Meringue Grains

Almond Grains 3mm

Pistachio Grains

Coconut Rapee

Cheesecake Grains





Frollini Cookies



Scrok Grains

We provide training, classes and workshops at **Gelato Line School**, in partnership with our suppliers.



Please get in touch for more information: hello@gelatoline.co.uk

Chocolate Nougat Grains

Caramelised Hazelnut Grains

Caramelised Almonds

Hot chocolate was first drunk for its healing and medicinal properties in Mesoamerica 3,000 years ago. It was introduced to Europe around 1500, as a luxury product. It wasn't until the 19th century that cocoa powder was industrially produced, and chocolate bars created. But along with mass production came additives such as palm oil, and awful working conditions for farmers and producers. Recent demand is for a 'craft chocolate' created more in line with traditional methods, that respect the environment and the people

involved in production.

Our top quality ready-made mix



FLAVOUR: Pure flavour of intense cocoa. Very dark red brown colour.

FLAVOUR: A preparation with low fat cocoa, for the classic dense typical Italian hot chocolate.

| Code | Product | Pack | Cocoa min. | Sugar max. | Cocoa Butter |
|-------|------------------------------|---------|---------------|---------------|-----------------|
| 16800 | Bagua Nativo Grand Cru Peru | 3 x 4kg | 81% | 18% | 45% |
| I6812 | Nacional Arriba S.O. Ecuador | 3 x 4kg | 74% | 25% | 45% |
| I6804 | Pachiza Grand Cru Peru | 3 x 4kg | 70% | 29% | 40% |
| I4620 | Peru Single-Origin Powder | 5 x 1kg | 100% | - | 10/12% |
| I4621 | Nac. Arriba Ecuador Powder | 5 x 1kg | 100% | - | 22/24% |
| I4898 | Cocoa 22/24 Dark 5kg | 3 x 5kg | 100% | - | 22/24% |
| I4108 | Cacao Bar Hot Chocolate | 5 x 1kg | 28% | 57% | 2% |
| | | | | | |

Hot Chocolate Collection

For those seeking the ultimate experience, our wonderful Single Estate and Grand Cru selections will allow you to achieve the most luxurious and indulgent drink imaginable.

NACIONAL ARRIBA (Ecuador): cocoa powder 22/24% - Single Origin A powder with exceeding aroma and full flavour profile of a single-origin.

PERU SINGLE ORIGIN: cocoa powder 10/12% - Single Origin Single-origin, reduced-fat, non-alkalised cocoa powder, with the taste of cocoa and tannin, for an intense, authentic flavour.

BAGUA NATIVO ORGANIC (Peru): 81% min cocoa - Grand Cru Exclusive chocolate rich in Criollo beans, with great intensity and a strong flavour.

NACIONAL ARRIBA (Ecuador): 74% min cocoa - Single Origin Low acidity with a wide range of typical cocoa aromas and a very floral profile.

PACHIZA (Peru): 70% min cocoa - Grand Cru Broad range of cocoa and chocolate aromas with notes of red fruits & honey.



Pastry

Dedicated pastry production line for the creation of cakes, parfaits, glazes, mousses, creams and individual desserts.



SPONGE ROULLÉ

We now offer a delicious sponge roll which is super convenient for all your pastry productions like Swiss Roll, Seven Layers and perfect to creating Gelato Cake (see opposite page). They come in 0.7cm thicknesses and 38 x 56 cm size.

| Code | Product | Pack | Method |
|----------|-------------------------------------|--------|--------|
| GLROULLE | Sponge Roll 38x56 (0.7cm) | x 12pc | Ready |
| GLROULLE | Chocolate Sponge Roll 38x56 (0.7cm) | x 12pc | Ready |

Our Sponge Rolls are perfect for creating gelato cakes: Offer your customers a celebration dessert for ice cream lovers. Birthdays, anniversaries, special days, holidays, are all brilliant opportunities to advertise your signature cake. Create them as unique as your brand.



MIRROR GLAZES

Designed to cover cakes and parfaits, they characterise the taste of any pastry creations, remain bright even at negative temperatures, are scoopable, smooth and adhere perfectly to any shape of cake.

| Code | Product | Pack |
|------------|------------------------------|-----------|
| GLMC15910 | Salted Caramel mirror glaze | 3kg |
| GLMC15913 | Mango mirror glaze | 3kg |
| GLMC15900A | Lemon mirror glaze | 3kg |
| GLMC15902A | Chocolate mirror glaze | 3kg |
| GLMC15907A | Cherry mirror glaze | 3kg |
| GLMC15901A | Strawberry mirror glaze | 3kg |
| GLMC15915 | Glitter mirror glaze (green) | 2 x 3.5kg |

| Code | Product | Pack |
|-----------|---------------------------------|------|
| GLMC13180 | Base SemiFreddo Perfetto Natura | 1kg |



From stabilisers and bases, to flavouring pastes, creams and spreads to candied fruits and glazes, we offer a complete range of products to suit all your needs.

We've listed a few here, thanks to check with your local representative for our full and latest range.





Contact us to receive our semifreddo e-book, full of recipes from bites to monoportions to whole cakes.







We've carefully sourced our Italian coffees from the people who know it best! Portioli is a truly traditional Italian blend produced by three generations.

Only the finest Arabica and Robusta qualities, carefully selected from the most worthy regions and soils, taking into account the ideal habitat and the appropriate altitudes, make up our inimitable "symphonic orchestra" of flavours.

Personal and selected relationships with producers and exporters and periodic visits to the main producing countries, to check the quality standard of the annual production and the selection of raw coffee, allow us to achieve constant and "tailored" quality for the customers of Torrefazione Portioli.





This is our carefully selected range of coffee from the Portiolli Collection. Please see the description next to each product to choose which is the best suited to your needs. We also offer a Decafeinated one to complete your choice.



| Product | Pack | Description |
|-----------------------|--|--|
| Extrabar Coffee Beans | 6 x 1kg | Sweet and slightly fruity blend |
| Bar Coffee Beans | 6 x 1kg | Traditional and balanced |
| Aroma Coffee Beans | 6 x 1kg | Balance of sweetness, aroma and body |
| Decaf Ground | 6 x 1kg | Pleasure of a great taste at any time |
| | Bar Coffee Beans Aroma Coffee Beans | Bar Coffee Beans6 x 1kgAroma Coffee Beans6 x 1kg |



Gelato Line coffee packages We offer a national service with a regional presence.

Our Offer includes:

- Fiorenzato Ducale 2 groups Tall Cups espresso machine
- 12 Months call out, parts and labour cover

Silver Package price



Package price



Packaging

More than ever we are focused on reducing our environmental impact, while maintaining affordable costs.

Gelato Line 'Pois' design Find it nowhere else есо with your cups own logo YOUR LOGO p. 67

| ECO CUPS & S | SPOONS | |
|--------------|-----------------|---------|
| Code | Product | Pack |
| GLECOCUP80 | ECO Cup 80cc | 2250pcs |
| GLECOCUP120 | ECO Cup 120cc | 2000pcs |
| GLECOCUP160 | ECO Cup 160cc | 1400pcs |
| GLECOSPOON | ECO Spoons 10cm | 1kg bag |

ICE CREAM CUPS

| Code | Product | Pack |
|--------------|----------------|---------|
| GLSUNNYCUP60 | Sunny Cup 60cc | 3250pcs |

| : | |
|----------|--|
| | |

| Code | Product | Pack |
|----------|-----------------------|---------|
| GLCUP90 | Single Cup Pois 90cc | 2000pcs |
| GLCUP120 | Double Cup Pois 120cc | 2000pcs |
| GLCUP170 | Large Cup Pois 170cc | 1400pcs |





| coue | Floudet | Fack |
|----------|-----------------|------|
| T-SPOONS | Coloured Spoons | 1kg |
| | | |
| | A | |
| 100 A | | |

Due to the constant fluctuation of

prices of the polymers, please contact us for the latest figures.



find bespoke on the next page

| Code | Product | Pack |
|--------------|----------------|---------|
| GLDECOCUP80 | Deco Cup 80cc | 2250pcs |
| GLDECOCUP160 | Deco Cup 160cc | 1400pcs |
| GLDECOCUP230 | Deco Cup 230cc | 1260pcs |

All Pictures shown are for illustration purposes only. Actual product may vary due to product enhancement.



Our design team will do the rest!



ICE CREAM CUPS

| Code | Product | Pack | MQO |
|--------------|------------------------|---------|--------|
| GLCUP60PERS | Personalised Cup 60cc | 3250pcs | 10.000 |
| GLCUP90PERS | Personalised Cup 90cc | | 10.000 |
| GLCUP100PERS | Personalised Cup 100cc | | 10.000 |
| GLCUP120PERS | Personalised Cup 120cc | 2000pcs | 10.000 |
| GLCUP160PERS | Personalised Cup 160cc | 1400pcs | 10.000 |
| GLCUP230PERS | Personalised Cup 230cc | 1750pcs | 10.000 |
| GLCUP240PERS | Personalised Cup 240cc | | 5.000 |
| GLCUP350PERS | Personalised Cup 350cc | | 5.000 |
| | | | |

Full range of sizes available, please contact us for more info.

Pack

1000pcs

1000pcs

1000pcs

ECO ICE CREAM CUPS - 100% COMPOSTABLE

Bio Personalised Cup 80cc

Bio Personalised Cup 120cc

Bio Personalised Cup 160cc

Product

| 00 | GLCUP80BIOPERS |
|-------------|-----------------|
| A | GLCUP120BIOPERS |
| | GLCUP160BIOPERS |
| Compostable | |

Code

Packaging

NAPOLI TUBS

| Code | Product | Pack |
|-------------|-------------------------------|-------|
| GL47-NAPOLI | Napoli Professional Tub 4.7Lt | 78pcs |
| GL47-LID | Napoli Professional Lid 4.7 | 80pcs |
| GL-TUB2.5 | Napoli Tub 2.5Lt | pcs |
| GL2.5LID | 2.5 Dome Lid Transparent | pcs |

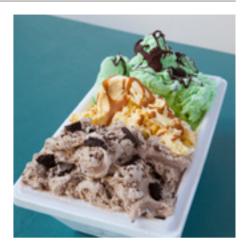


Due to the constant fluctuation of prices of the polymers, please contact us for the latest figures.

COMPOSTABLE TAKEAWAY (100% compostable)

| Code | Product | Pack |
|--------------|----------------------|-------|
| GLECOBOX350 | Eco Box 350g/500cc | 60pcs |
| GLECOBOX500 | Eco Box 500g/750cc | 60pcs |
| GLECOBOX750 | Eco Box 750g/1000cc | 60pcs |
| GLECOBOX1000 | Eco Box 1000g/1500cc | 60pcs |





TAKEAWAY

| Code | Product | Pack |
|-----------------|-----------------------|-------|
| GLTHERMOGEL500 | Thermogel Easy 500ml | 60pcs |
| GLTHERMOGEL750 | Thermogel Easy 750ml | 60pcs |
| GLTHERMOGEL1000 | Thermogel Easy 1000ml | 60pcs |



COMPOSTABLE BUCKETS (100% compostable)

| Code | Product | Pack |
|------------|-------------------------------|--------|
| GLBUCK500 | Ice Cream Bucket 500ml | 500pcs |
| GLBUCK1000 | Ice Cream Bucket 1000ml | 500pcs |
| GLLID500 | Lid for Ice Cream Bucket 500 | 500pcs |
| GLLID1000 | Lid for Ice Cream Bucket 1000 | 500pcs |

FLAVOUR TAGS

Code

CONTAT US FOR DETAILS



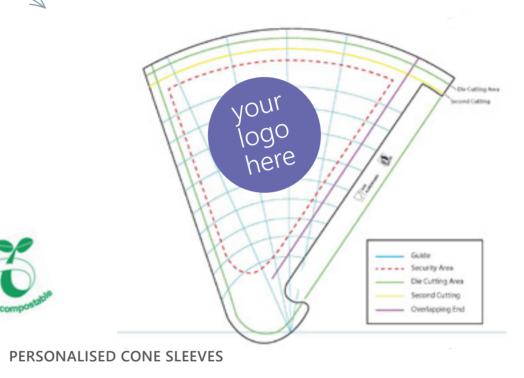
SLEEVED CONES

Our exclusive design paper sleeve will add style and hygiene to your cones.

You can also order bespoke ones with your own logo.







Price on application. Please contact us for more info.

