



**cresco**  
ITALIA



# *Ice Cream*

**GENERAL CATALOGUE**



A STORY OF  
*Passion*



## MARTIN BRAUN GRUPPE

Today, Martin Braun-Gruppe, which specialises in semi-finished products for professional use in confectionery, ice cream and bakery, has more than 2500 employees in 22 locations and is represented in over 70 countries worldwide, with B2B sales channels. It has always paid particular attention to the quality of ingredients, processing technologies and customer satisfaction.



### AN IMPORTANT REBRANDING

The font is cleaner for immediate readability. The logo leaves behind the historic oval in a process of modernisation, aiming for a fresher sinuosity. Brown is still the predominant colour, made more vibrant by the trio of ice cream scoops placed on the "O" like an exponent. This distinctive graphic element represents the Group's burgundy colour, the colour of fruity flavours in fuchsia and the colour of cream flavours in beige. The ice cream cone is not just a complementary element: it also represents a "stopwatch" inside the "O", because ice cream is about sharing, it is time to invest with the people we love, and it is a product that simply brings together with a "smile", the same smile that we wanted to represent in the logo with the "smile" of the word "Italia".

### CALIDAD CERTIFICADA

"We want to produce and sell only what we would buy ourselves."

With this motto, the employees of Martin Braun S.A. are committed every day to ensuring food safety and the quality of products and services through their actions. Only in this way can we achieve our ultimate goal, which is customer satisfaction. As one of the leaders in the bakery and ice cream sector, our goal is to guarantee quality throughout the value chain and satisfy the desires of all our customers through continuous improvement and process control.

CERTIFICATION	DESCRIPTION
<b>IFS-2011/0030</b>	The objective of IFS Food Certification is to assess whether a manufacturer's processing activities are capable of producing products that are safe, legal and comply with customer specifications. Product safety and quality are therefore essential components, evaluating the product and the process to ensure the development of high-quality products through the corresponding operational processes. The mission of the IFS Standard goes beyond product safety. Its objective is to 'supply trustworthy products'. The IFS certificate demonstrates that Martin Braun, S.A. has implemented an effective food safety and quality management system.
<b>ISO</b>	This International Standard specifies the requirements for a quality management system when an organisation: 1) Needs to demonstrate its ability to consistently provide products and services that meet customer and applicable statutory and regulatory requirements. 2) Aims to enhance customer satisfaction through the effective application of the system, including processes for improving the system and ensuring conformity with customer and applicable statutory and regulatory requirements.



WE HAVE CHOSEN THE

*Quality*

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## SYMBOLS LEGEND

SYMBOLS	DESCRIPTION
	Vegetarian•
	Vegan••
	Only natural aromas
	Hydrogenated fats free
	Lactose free
	Gluten free
	Ice cream
	Soft ice cream
	Sorbet
	Cold processing
	Hot processing

- Items bearing this symbol are products without ingredients of animal origin, with the exception of egg, milk and honey products.
- Products made without ingredients of animal origin.

The information refers exclusively to the ingredients of the item, not to the final product obtained. The information may change after this catalogue has been printed. Always consult the specifications in the technical data sheets.

# Novelties



# Novelties

## Bases

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*A journey towards discovering flavour*

A range of carefully selected international raw materials that guarantee authentic flavours.

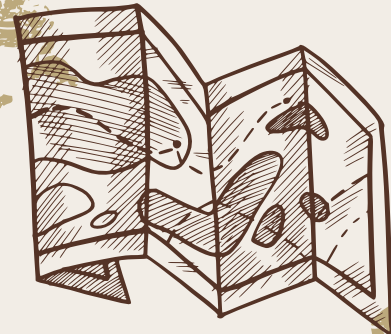
**Maple**  
CANADA



**Nocciola Piemonte 1gp**  
ITALY



**Caffè Arabica**  
**Colombia**  
COLOMBIA



**Vaniglia Bourbon**  
MADAGASCAR



## Limone di Sicilia

ITALY



## Pistacchio Kerman

IRAN



## Yuzu Lemon

JAPAN



## Ube

PHILIPPINES



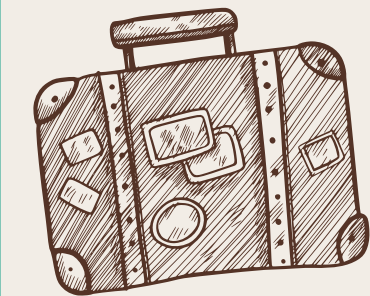
## Cocco di Sulu

PHILIPPINES



## Mango Alphonso

INDIA



A close-up photograph of white frosting being smoothed with a white spatula. The frosting is thick and creamy, with visible ridges and swirls. The spatula is positioned on the right side, moving across the frosting. The background is a soft, out-of-focus light blue.

# Bases and improvers

# MILK BASES

## 3305392 HELBA C10

1KG X 10

Mix of stabilisers and emulsifiers.

### Plus

- NEUTRAL



RECOMMENDED DOSAGE	BASE	MILK	SUGAR	WATER	CREAM	PROCESSING: ●
	10 G	1000 ML	280 G	-	100 G	

## 3306150 HERCULES 150

1KG X 10

High-dose base for creamy ice cream.

### Plus

- COMPACT, WARM ICE CREAMS THAT ARE EASY TO SCOOP



RECOMMENDED DOSAGE	BASE	MILK	SUGAR	WATER	CREAM	PROCESSING: ●
	150 G	1000 ML	220 G	-	50 G	

## 3305055 NOVARCON 50

1KG X 10

Semi-complete base.

### Plus

- ICE CREAMS WITH A SMOOTH TEXTURE



RECOMMENDED DOSAGE	BASE	MILK	SUGAR	WATER	CREAM	PROCESSING: ●
	50 G	1000 ML	260 G	-	100 G	

## 3306111 NOVARCON 100

1KG X 10

Complete base.

### Plus

- ICE CREAMS WITH A SMOOTH TEXTURE AND WARM FLAVOURS



RECOMMENDED DOSAGE	BASE	MILK	SUGAR	WATER	CREAM	PROCESSING: ●
	100 G	1000 ML	230 G	-	100 G	

## 3306106 PERFETTA 100

1KG X 10

Complete base with cocoa butter.

### Plus

- IDEAL FOR CHOCOLATE ICE CREAM
- NO HYDROGENATED FATS AND NATURAL FLAVOUR
- ICE CREAM WITH A CREAMY TEXTURE



RECOMMENDED DOSAGE	BASE	MILK	SUGAR	WATER	CREAM	PROCESSING: ●
	100 G	1000 ML	230 G	-	-	

## 3306662 PERSEO

1KG X 10

Fat-rich base for creamy ice cream.

### Plus

- CREAMY ICE CREAM
- LOW DOSAGE



RECOMMENDED DOSAGE	BASE	MILK	SUGAR	WATER	CREAM	PROCESSING: ●
	30 G	1000 ML	-	-	-	

## FRUIT BASES

### 3304897 HELBA F5

1KG X 10

Mix of stabilisers.

#### Plus

- NEUTRAL



RECOMMENDED DOSAGE	BASE	SUGAR	FRUIT PASTE	WATER
	5 G	330 G	100 G	1000 G

PROCESSING: ●

### 3304830 LIMONE 50

1KG X 10

Complete powder mix with stabilisers to elaborate lemon sorbet.

#### Plus

- CONSISTENT QUALITY
- REFRESHING SORBET WITH AN AIRY TEXTURE



RECOMMENDED DOSAGE	BASE	SUGAR	FRUIT PASTE	WATER
	50 G	300 G	-	1000 G

PROCESSING: ●

### 3306104 LYRA 50

1KG X 10

Base for a creamy sorbet.

#### Plus

- CREAMY SORBETS WITH AN AIRY TEXTURE



RECOMMENDED DOSAGE	BASE	SUGAR	FRUIT PASTE	WATER
	50 G	280 G	100 G	1000 G

PROCESSING: ●

### 3306102 LYRA 100

1KG X 10

Complete base for a creamy sorbet.

#### Plus

- CREAMY SORBETS WITH AN AIRY TEXTURE



RECOMMENDED DOSAGE	BASE	SUGAR	FRUIT PASTE	WATER
	100 G	250 G	100 G	1000 G

PROCESSING: ●

## UNIVERSAL BASES

### 3305391 UNICA 50

1KG X 10

Universal semi-complete base for cream ice creams and sorbets.

#### Plus

- OPTIMAL PERFORMANCE



RECOMMENDED DOSAGE	BASE	SUGAR	MILK/WATER
	50 G	250 G	1000 G

PROCESSING: ●●

### 3304866 UNICA 100

1KG X 10

Universal base for cream ice creams and sorbets.

#### Plus

- OPTIMAL PERFORMANCE



RECOMMENDED DOSAGE	BASE	SUGAR	MILK/WATER
	100 G	220 G	1000 G

PROCESSING: ●●

### 3306811 UNICA LACTOSE FREE

1KG X 10

Complete base to prepare lactose free ice cream. For creamy and customizable ice cream.

#### Plus

- OPTIMAL PERFORMANCE



RECOMMENDED DOSAGE	BASE	SUGAR	MILK/WATER
	100 G	220 G	1000 G

PROCESSING: ●●

## UNIVERSAL BASES

### 3306877 UNICA GOURMET

1,2KG X 10

Special base for gourmet ice cream.

#### Plus

- CREAMY AND FULL ICE CREAM
- HYDROGENATED FATS FREE



RECOMMENDED DOSAGE	BASE	WATER	SALTY PRODUCT	PROCESSING:
	600 G	1000 G	to be determined according to the chosen recipe	●

## VEGAN BASES

### 3306723 UNICA VEGAN

1KG X 10

Vegan base for ice cream and sorbets.

#### Plus

- CREAMY ICE CREAM
- NO ANIMAL-DERIVED INGREDIENTS



RECOMMENDED DOSAGE	BASE	SUGAR	WATER/PLANT-BASED DRINK	PROCESSING:
	100 G	200/250 G	1000 G	● ●

### 3306149 VEGAN BASE NATURE

1KG X 10

Vegan base. Free of allergens and additives. Customizable.

#### Plus

- WITH NATURAL INGREDIENTS
- FREE FROM ANIMAL INGREDIENTS AND ALLERGENS



RECOMMENDED DOSAGE	BASE	SUGAR	WATER	PROCESSING:
	250 G	100/200	1000/500 G	●

## SUGAR FREE BASES

### 3306375 UNICA ZERO

1KG X 10

Complete base for sugar free ice cream.

#### Plus

- CUSTOMISABLE BASE
- CREAMY TEXTURE



ICE CREAM RECOMMENDED DOSAGE	BASE	SUGAR	MILK/WATER	PROCESSING:
	1000 G	-	2500 G	
SORBET RECOMMENDED DOSAGE	BASE	WATER	FRESH FRUIT	
	1000 G	1300 ML	1500 G	

### 3306546 UNICA ZERO CHOCOLATE

1,2KG X 10

Complete base for sugar free ice cream. Chocolate flavour.

#### Plus

- CREAMY TEXTURE



RECOMMENDED DOSAGE	BASE	SUGAR	MILK/WATER	PROCESSING:
	1200 G	-	3000 G	● ●

### 3306600 UNICA ZERO LEMON

1KG X 10

Complete base for sugar free ice cream. Lemon flavour.

#### Plus

- SUGAR FREE SORBETS



RECOMMENDED DOSAGE	BASE	SUGAR	WATER	PROCESSING:
	1000 G	-	2500 G	●

## SUGAR FREE BASES

### 3306513 UNICA ZERO VANILLA 1KG X 10

Complete base for sugar free ice cream. Vanilla flavour.

- Plus**  
• CREAMY TEXTURE



RECOMMENDED DOSAGE	BASE	SUGAR	MILK/WATER	PROCESSING:
	1000 G	-	2500 G	● ●

### 3306724 UNICA ZERO YOGURT 1,1KG X 10

Complete base for sugar free ice cream. Yogurt flavour.

- Plus**  
• CREAMY TEXTURE



RECOMMENDED DOSAGE	BASE	SUGAR	MILK/YOGURT	PROCESSING:
	1000 G	-	3000 G	● ●

\*SUGAR FREE = the article has been formulated to obtain a product with no added sugars.

Ensure you use flavourings or pastes with no added sugar for ice cream/sorbet with no added sugar.

Suggestions: "Nocciola Italiana 100%", "Pistacchio Kerman", "Mandorla Pura" pastes; 100% fruit purée or fresh fruit.

## IMPROVERS

### 3306142 KIBOPLUS 0,9KG X 10

Mix of fats and proteins for more volumen in the gelato.

- Plus**  
• IMPROVES ICE CREAM CONSISTENCY AND TEXTURE  
• GREATER STABILITY IN RECIPE FORMULATION



RECOMMENDED DOSAGE:	PROCESSING:
30-60 g	● ●

### 3306036 SMUTER 1,2KG X 6

Syrup that helps in reducing the hardness in gelato.

- Plus**  
• DIRECT APPLICATION  
• PARA HELADOS Y SORBETES



RECOMMENDED DOSAGE:	PROCESSING:
40-60 g	● ●

### 3100013 SUPERSOFT 5KG X 1

Emulsifier for sorbets and ice creams.

- Plus**  
• ADDS CREAMINESS  
• PREVENTS CRYSTALLISATION



RECOMMENDED DOSAGE:	PROCESSING:
3-6 g	●

## POWDER FLAVOURINGS

### 3306109 CACAO NOBLESSE 1KG X 10

Chocolate powder.

- Plus**  
• COCOA AND CHOCOLATE POWDER  
• IDEAL FOR MAKING AND DECORATING ICE CREAM



RECOMMENDED DOSAGE:	Preparation:
50/80 g	Add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## POWDER FLAVOURINGS



### 3306096 COCCO DI SULÙ

1KG X 10

Powder mix for gelato with coconut milk and dried coconut.

#### Plus

- WITH COCONUT FROM SULÙ (PHILIPPINES)
- WITH COCONUT MILK



RECOMMENDED DOSAGE: 80/100 g

Add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3306547 KEFIR

1KG X 10

Powder mix for kefir ice cream.

#### Plus

- WITH KEFIR POWDER
- NATURAL AROMA



RECOMMENDED DOSAGE: 80/100 g

Add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3306428 LIMONE DI SICILIA

1KG X 10

Powder mix for Sicilian lemon ice cream.

#### Plus

- WITH SICILIAN LEMON JUICE POWDER
- WITH NATURAL AROMA
- CONTAINS NECESSARY STABILISERS



RECOMMENDED DOSAGE: 100 g

100 g mix + 350-380 g sugar + 1 l water. Let rest for 15 minutes and prepare.

### 3303687 MASCARPONE

1KG X 10

Powder mix for "mascarpone" ice cream.

#### Plus

- WITH "MASCARPONE" CHEESE POWDER
- IDEAL FOR MAKING TIRAMISU-FLAVOURED ICE CREAM



RECOMMENDED DOSAGE: 40/50 g

Add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3306392 RICOTTINA

1KG X 10

Powder mix for ricotta ice cream.

#### Plus

- 60% "RICOTTA" CHEESE POWDER



RECOMMENDED DOSAGE: 80/100 g

Add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3304826 YOGURT 50

1KG X 10

Powder mix for yoghurt ice cream.

#### Plus

- WITH YOGHURT POWDER



RECOMMENDED DOSAGE: 50 g

Add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3306092 YOGURT TIPO GRIEGO

1KG X 10

Powder mix for Greek yoghurt ice cream.

#### Plus

- WITH YOGHURT POWDER
- FOR CREAMY, FULL-FAT YOGHURT ICE CREAM



RECOMMENDED DOSAGE: 80/100 g

Add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3306489 YUZU GIAPPONE

1KG X 10

Powder mix for yuzu-flavoured sorbet.

#### Plus

- WITH YUZU JUICE, A CITRUS FRUIT FROM JAPAN
- WITH AN EXCLUSIVE AROMATIC NOTE
- NATURAL FLAVOURING AND COLOURING



RECOMMENDED DOSAGE: 100 g

Add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.



# Cream Pastes

## CREAM PASTES



FOR MAKING ICE CREAM, SEMIFREDDO, FROZEN CAKES, DESSERTS, CREAMS, ETC.

### 3306725 BLANCHE VANILLE

3KG X 2

Vanilla paste.

#### Plus

- WITH VANILLA SEEDS
- NO COLOURING
- NATURAL AROMA



RECOMMENDED DOSAGE: 40-50 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3306022 CAFFÈ ARABICA COLOMBIA

3KG X 2

Coffee paste.

#### Plus

- RICH IN COFFEE 100% ARABICA /COLOMBIA



RECOMMENDED DOSAGE: 100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3300740 CARAMELO

3KG X 2

Caramel paste.

#### Plus

- FULL CARAMEL TASTE



RECOMMENDED DOSAGE: 70-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3306494 CARAMEL SALÉ

3KG X 2

Salted caramel paste.

#### Plus

- NATURAL SALTED CARAMEL
- WITH CAMARGUE SEA SALT
- NATURAL AROMA



RECOMMENDED DOSAGE: 80-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3306365 CARAMEL TONKA

3KG X 2

Caramel and tonka bean paste.

#### Plus

- WITH TONKA BEAN AROMA



RECOMMENDED DOSAGE: 40-50 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3305763 CHEESECREAM

3KG X 2

Cheesecake-flavoured paste.

#### Plus

- WITH 50% CREAM CHEESE
- EXCELLENT BALANCE BETWEEN SWEET AND SOUR



RECOMMENDED DOSAGE: 100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3301293 CHEWING GUM

3KG X 2

Chewing gum-flavored paste.

#### Plus

- NATURAL COLOURING



RECOMMENDED DOSAGE: 60 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## CREAM PASTES



FOR MAKING ICE CREAM, SEMIFREDDO, FROZEN CAKES, DESSERTS, CREAMS, ETC.

### 3100046 CHOC'OR

3KG X 1

Chocolate-flavoured paste with hazelnut pieces.

#### Plus

- CHOCOLATE FLAVOUR
- WITH ROASTED HAZELNUTS



RECOMMENDED DOSAGE: 100-130 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3301211 COCO

3KG X 2

Coconut paste.

#### Plus

- WITH DESICCATED COCONUT



RECOMMENDED DOSAGE: 40 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3300300 COOKIE

3KG X 2

Cookies paste.

#### Plus

- AUTHENTIC BISCUIT FLAVOUR



RECOMMENDED DOSAGE: 50 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3300120 CREAM

3KG X 2

Cream paste.

#### Plus

- NO COLOURINGS



RECOMMENDED DOSAGE: 40 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3300240 CREMA CATALANA

3KG X 2

"Crema catalana" paste.

#### Plus

- WITH NATURAL COLOURINGS



RECOMMENDED DOSAGE: 40 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3300310 DULCE DE LECHE

3KG X 2

Milk caramel paste.

#### Plus

- WITH NATURAL COLOURINGS



RECOMMENDED DOSAGE: 100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3306815 GIANDUIA

3KG X 2

Cacao and hazelnut paste.

#### Plus

- WITH LOW-FAT COCOA
- 37% ROASTED HAZELNUTS



RECOMMENDED DOSAGE: : 80-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3301159 GREEN MINT

3KG X 2

Green mint paste.

#### Plus

- WITH PEPPERMINT ESSENTIAL OIL



RECOMMENDED DOSAGE: 50 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

# CREAM PASTES

FOR MAKING ICE CREAM, SEMIFREDDO, FROZEN CAKES, DESSERTS, CREAMS, ETC.

## 3301195 MÁLAGA ESPAÑA

3KG X 2

Malaga's wine-flavour paste.

### Plus

- WITH WINE FROM MALAGA
- WITH RAISINS



RECOMMENDED DOSAGE: : 50 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3306731 MANDORLA PURA

3KG X 1

Pure almond paste.

### Plus

- 100% ROASTED ALMOND



RECOMMENDED DOSAGE: : 80-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3306032 MASCARPONE

3KG X 2

"Mascarpone" paste.

### Plus

- WITH 50% "MASCARPONE" CHEESE



RECOMMENDED DOSAGE: 100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3301230 MERENGADA

3KG X 2

Milk, lemon and cinnamon paste.

### Plus

- WITH LEMON PEEL



RECOMMENDED DOSAGE: 40 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3100297 NOCCIOLA ITALIANA

3KG X 2

Hazelnut paste.

### Plus

- 100% ITALIAN HAZELNUT



RECOMMENDED DOSAGE: 100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3100063 NOCE

3KG X 2

Walnut paste.

### Plus

- CHARACTERISTIC FLAVOUR WITH ROASTED WALNUTS



RECOMMENDED DOSAGE: 70/100 g/Kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3304829 NUBE

3KG X 2

Marshmallow-flavoured paste.

### Plus

- LIGHT BLUE COLOR



RECOMMENDED DOSAGE: 40/50 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3305487 PEANUTS

3KG X 2

Peanuts paste.

### Plus

- 100% ROASTED PEANUTS
- FULL AND CHARACTERISTIC AROMA AND FLAVOUR



RECOMMENDED DOSAGE: 100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

# CREAM PASTES

FOR MAKING ICE CREAM, SEMIFREDDO, FROZEN CAKES, DESSERTS, CREAMS, ETC.

## 3306864 PISTACCHIO DEMETRA

3KG X 2

Traditional salted pistachio paste, with 99% pistachio.

### Plus

- WITH 99% PISTACHIOS



RECOMMENDED DOSAGE: 80/100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3100065 PISTACCHIO ITALIA

5KG X 1

Pistachio paste.

### Plus

- 30% ROASTED PISTACHIOS



RECOMMENDED DOSAGE: 70 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3100066 PISTACCHIO KERMAN

3KG X 1

Pistachio paste.

### Plus

- WITH 99% ROASTED IRANIAN PISTACHIOS



RECOMMENDED DOSAGE: 80/100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3100131 PISTACCHIO ORIGINARIO

3KG X 1

Pistachio paste.

### Plus

- WITH 70% ROASTED PISTACHIOS



RECOMMENDED DOSAGE: 80/100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3306726 POPCORN

3KG X 2

Popcorn paste.

### Plus

- POPCORN FLAVOUR
- WITH NATURAL COLORING



RECOMMENDED DOSAGE: 80-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3301200 RICE

3KG X 2

Rice paste.

### Plus

- WITH GRAINS OF RICE
- WITH LEMON PEEL



RECOMMENDED DOSAGE: 50 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3301099 ROCKEFER

3KG X 2

Chocolate and hazelnut paste.

### Plus

- WITH CRUNCHY HAZELNUT PIECES



RECOMMENDED DOSAGE: 100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3301216 RON AND RAISINS

3KG X 2

Rum-raisins paste.

### Plus

- TRADITIONAL FLAVOUR



RECOMMENDED DOSAGE: 50 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

# CREAM PASTES



FOR MAKING ICE CREAM, SEMIFREDDO, FROZEN CAKES, DESSERTS, CREAMS, ETC.

## 3305959 SANDIE

3KG X 2

Sweet cream-flavoured paste.

### Plus

- DISTINCTIVE FLAVOUR



RECOMMENDED DOSAGE: 60-80 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3306495 SPECULOOS

3KG X 2

Belgian biscuit-flavoured paste.

### Plus

- DISTINCTIVE FLAVOUR



RECOMMENDED DOSAGE: 50 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3306033 TIRAMISÚ

3KG X 2

Tiramisú-flavoured paste.

### Plus

- WITH MASCARPONE CHEESE
- WITH 100% ARABICA COFFEE



RECOMMENDED DOSAGE: 100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3305257 TURRÓN 100%

5KG X 1

Nougat-flavoured paste.

### Plus

- 100% TURRÓN FROM JIJONA



RECOMMENDED DOSAGE: 100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3301244 TUTTI FRUTTI

3KG X 2

Candied fruit-flavoured paste.

### Plus

- WITH CANDIED FRUIT CUBES



RECOMMENDED DOSAGE: 50 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3301272 VANILLA

3KG X 2

Vanilla paste.

### Plus

- TRADITIONAL VANILLA FLAVOUR



RECOMMENDED DOSAGE: 40 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3303743 VANILLA-CINNAMON

3KG X 2

Vanilla and cinnamon paste.

### Plus

- WITH LEMON PEEL



RECOMMENDED DOSAGE: 40 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3306040 VANIGLIA BOURBON MADAGASCAR

3KG X 2

Vanilla Bourbon paste.

### Plus

- WITH VANILLA FROM MADAGASCAR
- NATURAL COLORING
- WITH VANILLA SEEDS



RECOMMENDED DOSAGE: 40-50 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## CREAM PASTES

FOR MAKING ICE CREAM, SEMIFREDDO, FROZEN CAKES, DESSERTS, CREAMS, ETC.

### 3304816 VANILLA CLASSICA

3KG X 2

Classic vanilla paste.

#### Plus

- WITH NATURAL AROMA
- WITH VANILLA SEEDS



RECOMMENDED DOSAGE: 50 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 1334903 WHITE CHOCOLATE

3KG X 1

White chocolate cream paste.

#### Plus

- WITH WHITE CHOCOLATE POWDER



RECOMMENDED DOSAGE: 100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## READY CREAM

COMPLETE MIXES FOR MAKING CREAMY ICE CREAM WITH THE CLASSIC FLAVOURS OF OUR MOST BELOVED DESSERTS.

### 3306664 CHEESECAKE

1,5KG X 4

Complete paste for cheesecake-flavored ice cream.

#### Plus

- WITH 20% PASTEURISED WHITE CHEESE
- NATURAL COLORING



RECIPE: 1,5 kg Ready Cream + 100/150 g Base Única 50 + 2 l milk

### 3306608 CUSTARD

1,5KG X 4

Complete paste for custard ice cream.

#### Plus

- WITH CONDENSED MILK
- WITH PASTEURISED EGG YOLK
- NATURAL COLORING



RECIPE: 1,5 kg Ready Cream + 100/150 g Base Única 50 + 2 l milk

### 3306606 RICE PUDDING

1,5KG X 4

Complete paste for rice pudding ice cream.

#### Plus

- WITH 16% RICE
- WITH LEMON PEEL
- WITH LEMON ESSENTIAL OIL



RECIPE: 1,5 kg Ready Cream + 100/150 g Base Única 50 + 2 l milk





# Fruit pastes

# FRUIT PASTES

FRUIT PASTES FOR ICE CREAM, SEMIFREDDO, CREAMS AND OTHER PREPARATIONS.  
USE AS A SINGLE FLAVOURING OR COMBINED WITH FRUIT PURÉES OR NATURAL FRUIT.

## 3300960 BANANA

3KG X 2

Banana paste.

### Plus

- WITH BANANA PURÉE
- NATURAL COLOURING



RECOMMENDED DOSAGE: 70-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3301070 BLACKBERRY

3KG X 2

Blackberry paste.

### Plus

- WITH BLACKBERRIES AND CONCENTRATED BLACKBERRY JUICE
- NATURAL COLOURING



RECOMMENDED DOSAGE: 70-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3301060 BLUEBERRY

3KG X 2

Blueberry paste.

### Plus

- WITH BLUEBERRIES AND CONCENTRATED JUICE
- NATURAL COLOURING



RECOMMENDED DOSAGE: 70-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3300920 CHERRY

3KG X 2

Cherry paste.

### Plus

- WITH CHERRIES AND CONCENTRATED JUICE
- NATURAL COLOURING



RECOMMENDED DOSAGE: 70-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3301250 GREEN APPLE

3KG X 2

Green apple paste.

### Plus

- WITH APPLE PULP AND CUBES
- NATURAL COLOURING



RECOMMENDED DOSAGE: 70-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3300990 KIWI

3KG X 2

Kiwi paste.

### Plus

- WITH KIWI PURÉE
- NATURAL COLOURING



RECOMMENDED DOSAGE: 70-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## 3301303 MANDARIN

3KG X 2

Mandarin paste.

### Plus

- WITH MANDARIN ESSENTIAL OIL
- NATURAL COLOURING



RECOMMENDED DOSAGE: 70-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## FRUIT PASTES

FRUIT PASTES FOR ICE CREAM, SEMIFREDDO, CREAMS AND OTHER PREPARATIONS.  
USE AS A SINGLE FLAVOURING OR COMBINED WITH FRUIT PURÉES OR NATURAL FRUIT.

### 3302668 MANGO

3KG X 2

Mango paste.

#### Plus

- WITH MANGO CUBES
- NATURAL COLOURING



RECOMMENDED DOSAGE: 70-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3301050 MELON

3KG X 2

Melon paste.

#### Plus

- MELON CUBES
- NATURAL COLOURING



RECOMMENDED DOSAGE: 70-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3300950 ORANGE

3KG X 2

Orange paste.

#### Plus

- WITH ORANGE JUICE
- NATURAL COLOURING



RECOMMENDED DOSAGE: 70-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3301080 PASSION FRUIT

3KG X 2

Maracuja paste.

#### Plus

- WITH CONCENTRATED PASSION FRUIT JUICE
- NATURAL COLOURING



RECOMMENDED DOSAGE: 70-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3302680 PIÑA

3KG X 2

Pineapple paste.

#### Plus

- WITH PULP AND CONCENTRATED PINEAPPLE JUICE
- NATURAL COLOURING



RECOMMENDED DOSAGE: 70-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3301000 RASPBERRY

3KG X 2

Raspberry paste.

#### Plus

- WITH RASPBERRIES AND CONCENTRATED JUICE
- NATURAL COLOURING



RECOMMENDED DOSAGE: 70-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3300970 STRAWBERRY

3KG X 2

Strawberry paste.

#### Plus

- WITH STRAWBERRIES AND CONCENTRATED JUICE
- NATURAL COLOURING



RECOMMENDED DOSAGE: 70-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

## FRUIT PASTES

FRUIT PASTES FOR ICE CREAM, SEMIFREDDO, CREAMS AND OTHER PREPARATIONS.  
USE AS A SINGLE FLAVOURING OR COMBINED WITH FRUIT PURÉES OR NATURAL FRUIT.

### 3301205 STRAWBERRY TRADITION

3KG X 2

Acid strawberry paste.

#### Plus

- WITH STRAWBERRIES



RECOMMENDED DOSAGE: 70-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.

### 3300980 WILD BERRIES

3KG X 2

Wild berries paste.

#### Plus

- WITH WILD BERRIES AND CONCENTRATED JUICE
- NATURAL COLOURING



RECOMMENDED DOSAGE: 70-100 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.



## FRUIT PURÉES

90% FRUIT PURÉES IN ASEPTIC PACKAGING.

**3500012 BANANA** 1KG X 5

**3500002 STRAWBERRY** 1KG X 5

**3500003 RASPBERRY** 1KG X 5

**3500004 RED FRUITS** 1KG X 5

**3500016 LEMON** 1KG X 5

**3500017 MANDARIN** 1KG X 5

**3500015 MANGO** 1KG X 5

**3500013 MARACUJA** 1KG X 5

**3500011 PINEAPPLE** 1KG X 5

#### Plus

- NO FREEZING REQUIRED
- 90% FRUIT, 10% SUGAR
- PASTEURISATION METHOD THAT PRESERVES THE AUTHENTIC COLOUR AND FLAVOUR OF THE FRUIT



RECOMMENDED DOSAGE: 300-400 g/kg mix

PROCESSING: add the indicated amount to the mixture and dissolve. Let rest for 15 minutes and prepare.



## FROZEN FRUIT PURÉES



FROZEN PURÉES CONTAINING AT LEAST 99% FRUIT (WITH THE EXCEPTION OF ITEM 3501029 STRAWBERRY PURÉE)

<b>3501000</b>	<b>APRICOT</b> Bergeron	JAR 1 KG
<b>3501002</b>	<b>BLACKBERRY</b> Mûre sauvage, Thornfree	JAR 1 KG
<b>3501012</b>	<b>BLOOD ORANGE</b> Tarocco, Moro, Sanguinello	JAR 1 KG
<b>3501003</b>	<b>BLUEBERRY</b> Myrtille sauvage	JAR 1 KG
<b>3501005</b>	<b>GREEN APPLE</b> Granny Smith	JAR 1 KG
<b>3501007</b>	<b>LEMON</b> Primafiori	JAR 1 KG
<b>3501010</b>	<b>MANGO</b> Alphonso	JAR 1 KG
<b>3501013</b>	<b>MARACUYÁ</b> Grenadille Jaune, Passion Pourpre	JAR 1 KG
<b>3501015</b>	<b>PEAR</b> Williams	JAR 1 KG
<b>3501016</b>	<b>PINEAPPLE</b> Md2	JAR 1 KG
<b>3501017</b>	<b>RASPBERRY</b> Willamette, Mecker	JAR 1 KG
<b>3501018</b>	<b>RED FRUITS</b> Willamette, Oblacinska, Myrtille sauvage, Mûre sauvage, Mara des bois, Senga	JAR 1 KG
<b>3501019</b>	<b>SENGA STRAWBERRY</b> Senga	JAR 1 KG
<b>3501029</b>	<b>STRAWBERRY</b> Sabrina, Senga	JAR 1 KG
<b>3501014</b>	<b>WHITE PEACH</b> Springtime, Surprise, Bellerime	JAR 1 KG
<b>3501020</b>	<b>WILD STRAWBERRY</b> Mara de bois, Senga	JAR 1 KG

### Plus

- FRUIT HARVESTED WHEN RIPE
- EXCELLENT PRESERVATION OF FLAVOURS
- NO COLOURINGS, PRESERVATIVES OR THICKENERS



PROCESSING: use once thawed.



## FROZEN FRUIT



A SELECTION OF FRUIT CAREFULLY CHOSEN AND FROZEN TO PRESERVE ITS NATURAL CHARACTERISTICS.

<b>3501024</b>	<b>MANGO CUBES</b> Kent	BAG 1 KG
<b>3501022</b>	<b>ORGANIC BLACKCURRANT</b> Ojebyn	BAG 1 KG
<b>3501026</b>	<b>ORGANIC REDCURRANT</b>	BAG 1 KG
<b>3501027</b>	<b>RED FRUITS</b> Granny Smith	BAG 1 KG
<b>3501028</b>	<b>SENGA STRAWBERRY</b> Senga	BAG 1 KG
<b>3501021</b>	<b>WILD BLACKBERRY</b>	BAG 1 KG
<b>3501023</b>	<b>WILD BLUEBERRY</b> Myrtille sauvage	BAG 1 KG
<b>3501025</b>	<b>WILLAMETTE RASPBERRY</b> Willamette	BAG 1 KG

### Plus

- FRUIT HARVESTED WHEN RIPE
- EXCELLENT PRESERVATION OF FLAVOURS
- NO COLOURINGS, PRESERVATIVES OR THICKENERS



PROCESSING: use once thawed.

COMPLETE PASTES WITH HIGH FRUIT CONTENT FOR MAKING SORBETS, ICE CREAMS, SMOOTHIES, ICE LOLLIES, ETC.

**3306814 ACEROLA** 1,5KG X 4

Complete fruit paste with acerola flavour, a tropical fruit from Brazil rich in vitamin C, antioxidants and nutrients.

**Plus**

- NATURAL ACEROLA FLAVOUR
- WITH ACEROLA JUICE AND ACEROLA CONCENTRATE
- SORBETES WITH HIGH FRUIT CONTENT



APPLICATION: 1,5 kg Confruttissimi + 2 l water + 140 g Base Lyra 50

PROCESSING: mix the ingredients well. Leave to mature for at least 15 minutes and prepare.

**3306737 DRAGON FRUIT** 1,5KG X 4

Complete fruit paste with pitahaya flavour, an exotic fruit known for being rich in antioxidants, vitamins C and B.

**Plus**

- CON PURÉ Y ZUMO CONCENTRADO DE PITAHAYA ROJA
- NATURAL COLOURING
- SORBETES WITH HIGH FRUIT CONTENT



APPLICATION: 1,5 kg Confruttissimi + 2 l water + 140 g Base Lyra 50

PROCESSING: mix the ingredients well. Leave to mature for at least 15 minutes and prepare.

**3306282 MANGO ALPHONSO** 1,5KG X 4

Complete fruit paste with mango flavour, made with Alphonso mango from India.

**Plus**

- WITH ALPHONSO MANGO (FROM INDIA)
- NATURAL COLOURING
- SORBETES WITH HIGH FRUIT CONTENT



APPLICATION: 1,5 kg Confruttissimi + 2 l water + 140 g Base Lyra 50

PROCESSING: mix the ingredients well. Leave to mature for at least 15 minutes and prepare.

**3306379 PASSION FRUIT** 1,5KG X 4

Complete fruit paste with maracuja.

**Plus**

- WITH 40% PASSION FRUIT
- NATURAL COLOURING
- SORBETES WITH HIGH FRUIT CONTENT



APLICACIÓN: 1,5 kg Confruttissimi + 2 l water + 140 g Base Lyra 50

PROCESSING: mix the ingredients well. Leave to mature for at least 15 minutes and prepare.

**3306874 PIÑA COLADA** 1,5KG X 4

Complete fruit paste piña colada taste.

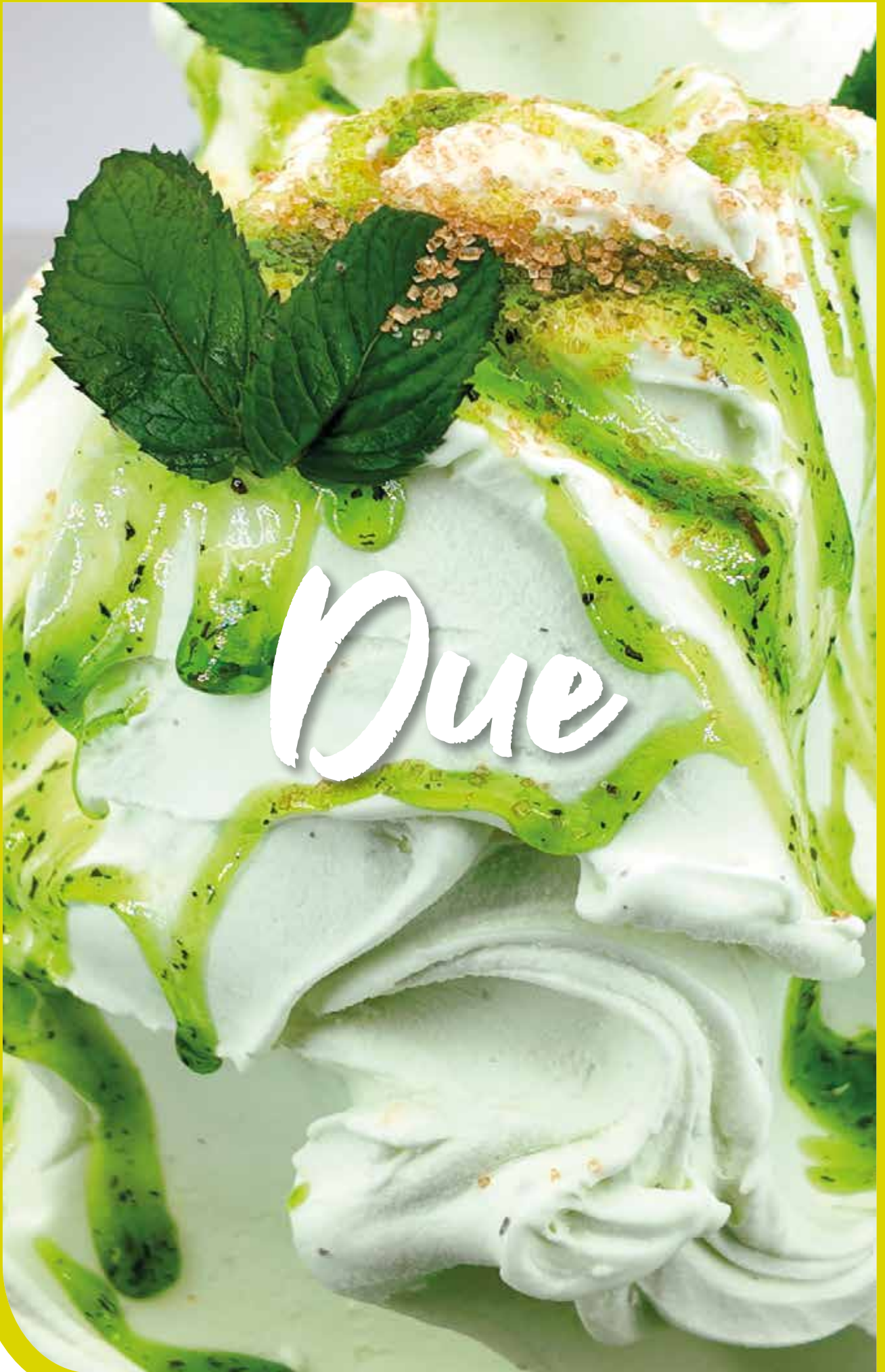
**Plus**

- AUTHENTIC PIÑA COLADA TASTE
- RICH IN PINEAPPLE JUICE, COCONUT MILK AND DESICCATED COCONUT



APLICACIÓN: 1,5 kg Confruttissimi + 2 l water + 140 g Base Lyra 50

PROCESSING: mix the ingredients well. Leave to mature for at least 15 minutes and prepare.



Duo



DUAL-PURPOSE PRODUCTS FOR ICE CREAM: PASTE AND VARIEGATO. ORIGINAL FLAVOURS AND VIBRANT COLOURS.

## 3306872 APPLE PIE DUE

3KG X 2

Apple pie flavoured paste and variegato.

### Plus prodotto

- WITH CANDIED APPLE CUBES
- NATURAL COLOURING



### RECOMMENDED DOSAGE:

- PASTE: 100-150 g/kg mix
- VARIEGATE: as needed

## 3306610 CAPPUCCINO DUE

3KG X 2

Cappuccino flavoured paste and variegato.

### Plus

- WITH 100% ARABICA COFFEE
- WITH COCOA



### RECOMMENDED DOSAGE:

- PASTE: 100-150 g/kg mix
- VARIEGATE: as needed

## 3306869 CINNAMON ROLL DUE

3KG X 2

Cinnamon roll-flavoured paste and variegato.

### Plus prodotto

- CREAMY TEXTURE AND AUTHENTIC FLAVOUR
- NATURAL COLOURING



### RECOMMENDED DOSAGE:

- PASTE: 100-150 g/kg mix
- VARIEGATE: as needed

## 3306870 DATTERO DUE

3KG X 2

Datil-flavoured paste and variegato.

### Plus prodotto

- WITH 40% DATIL
- NATURAL COLOURING



### RECOMMENDED DOSAGE:

- PASTE: 100-150 g/kg mix
- VARIEGATE: max. 200-250 g/kg mix

## 3306812 LAVANDA DUE

3KG X 2

Lavender-flavoured paste and variegato.

### Plus

- BLUE-PURPLE COLOUR
- WITH LAVENDER EXTRACT AND NATURAL FRAGRANCE



### RECOMMENDED DOSAGE:

- PASTE: 100-150 g/kg mix
- VARIEGATE: as needed

## 3306871 LIQUIRIZIA DUE

3KG X 2

Liquorice-flavoured paste and variegato.

### Plus prodotto

- WITH CALABRIAN LIQUORICE
- NATURAL COLOURING



### RECOMMENDED DOSAGE:

- PASTE: 100-150 g/kg mix
- VARIEGATE: max. 200-250 g/kg mix



DUAL-PURPOSE PRODUCTS FOR ICE CREAM: PASTE AND VARIEGATO. ORIGINAL FLAVOURS AND VIBRANT COLOURS.

## 3306807 MAPLE DUE

3KG X 2

Maple-flavoured paste and variegato.

### Plus

- WITH MAPLE FROM CANADA
- NATURAL COLOURING



### RECOMMENDED DOSAGE:

- PASTE: 100-150 g/kg mix
- VARIEGATE: as needed

## 3306879 MOJITO DUE

3KG X 2

Mojito-flavoured paste and variegato.

### Plus prodotto

- WITH ESSENTIAL OIL AND SPEARMINT LEAVES
- AZO FREE



### RECOMMENDED DOSAGE:

- PASTE: 100-150 g/kg mix
- VARIEGATE: as needed

## 3306666 ROSA DUE

3KG X 2

Rose-flavoured paste and variegato.

### Plus

- WITH ROSE PETALS
- NATURAL AROMA AND COLOURING



### RECOMMENDED DOSAGE:

- PASTE: 100-150 g/kg mix
- VARIEGATE: as needed

## 3306728 SPIRULINA DUE

3KG X 2

Spirulina-flavoured paste and variegato.

### Plus

- FRUITY FLAVOUR AND BLUE COLOUR
- WITH SPIRULINA EXTRACT
- AROMA NATURAL



### RECOMMENDED DOSAGE:

- PASTE: 100-150 g/kg mix
- VARIEGATE: as needed

## 3306663 TIRAMISÙ DUE

3KG X 2

Tiramisù-flavoured paste and variegato.

### Plu

- 20% MASCARPONE CHEESE
- WITH MARSALA WINE, ARABICA COFFEE AND NATURAL



### RECOMMENDED DOSAGE:

- PASTE: 100-150 g/kg mix
- VARIEGATE: as needed

## 3306806 WHISKY CREAM DUE

3KG X 2

Irish cream flavoured paste and variegato.

### Plus

- NATURAL COLOURING



### RECOMMENDED DOSAGE:

- PASTE: 100-150 g/kg mix
- VARIEGATE: as desired





*Ready  
Mix*

## READY CHOCO

POWDERED MIX FOR MAKING CREAMY CHOCOLATE ICE CREAMS.

### 3306507 CLASSIC CHOCOLATE

0,625 KG X 10

Milk chocolate ice cream powder mix.

#### Plus

- MILK CHOCOLATE ICE CREAM
- WITH CHOCOLATE AND COCOA POWDER



RECOMMENDED DOSAGE: 1 bag + 2,5 l milk + 1000 g milk chocolate chips.

### 3306509 DARK CHOCOLATE

0,900 KG X 10

Dark chocolate ice cream powder mix.

#### Plus

- WITH COCOA AND CHOCOLATE POWDER



RECOMMENDED DOSAGE: 1 bag + 2 l water + 0,9 kg dark chocolate chips

### 3306508 WHITE CHOCOLATE

0,750 KG X 10

White chocolate ice cream powder mix.

#### Plus

- WITH WHITE CHOCOLATE POWDER



RECOMMENDED DOSAGE: 1 bag + 2,5 l milk + 1000 g white chocolate chips.

## CREAM READY LINE

COMPLETE PREPARATIONS FOR CREAM ICE CREAM

### 3306101 CACAO GHANA

1,25 KG X 10

Complete mix for chocolate ice cream.

#### Plus

- WITH COCOA SOURCED FROM GHANA
- WITH COCOA BUTTER AND CHOCOLATE CHUNKS
- NATURAL AROMA



RECOMMENDED DOSAGE: 1,25 kg mix + 2,5 milk

### 3306443 DARK CHOCOLATE (VEGAN)

1,7 KG X 10

Complete mix for dark chocolate ice-cream.

#### Plus

- WITH CHOCOLATE POWDER, COCOA POWDER AND COCOA BUTTER
- NO MILK OR OTHER DAIRY PRODUCTS
- SUITABLE FOR VEGANS



RECOMMENDED DOSAGE: 1,7 kg mix /2,5 l water

### 3306118 WHITE CHOCOLATE

1,2 KG X 10

Complete mix for white chocolate ice-cream.

#### Plus

- WITH WHITE CHOCOLATE GRAINS AND WHITE CHOCOLATE



RECOMMENDED DOSAGE: 1,2 kg mix + 3 l milk

### 3306100 FIORDILATTE

1,2 KG X 10

Complete mix for "Fiordilatte" ice-cream.

#### Plus

- CREAM TASTE



RECOMMENDED DOSAGE: 1,2 kg mix + 3 l milk

## CREAM READY LINE

COMPLETE PREPARATIONS FOR CREAM ICE CREAM

### 3306880 MATCHA

1,2 KG X 10

Complete mix for "Matcha" ice-cream.

**Plus**

- WITH 5% MATCHA GREEN TEA
- PERFECT ALSO FOR COLD CREAM



RECOMMENDED DOSAGE: 1,2 kg mix + 3 l milk

### 3306875 RUBY

1,2 KG X 10

Complete mix with white chocolate and natural colouring.

**Plus**

- FOR CREAMY PINK ICE-CREAM



RECOMMENDED DOSAGE: 1,2 kg mix + 3 l milk

### 3306099 YOGURT

1,2 KG X 10

Complete mix for yogurt ice-cream.

**Plus**

- YOGURT TASTE



RECOMMENDED DOSAGE: 1,2 kg mix + 3 l milk

## FRUIT READY LINE

COMPLETE PREPARATIONS FOR FRUIT ICE CREAM

### 3306138 BLOOD ORANGE

1,25 KG X 10

Complete mix for blood orange sorbet.

**Plus**

- WITH ORANGE JUICE
- NATURAL COLOURING



RECOMMENDED DOSAGE: 1,25 kg mix + 2,5 l water

### 3306137 GREEN APPLE

1,25 KG X 10

Complete mix for green apple ice-cream and sorbet.

**Plus**

- WITH APPLE PUREE
- NATURAL COLOURING



RECOMMENDED DOSAGE: 1,25 kg mix + 2,5 l water

### 3306093 LEMON

1,25 KG X 10

Complete mix for lemon ice-cream and sorbet.

**Plus**

- WITH LEMON JUICE



RECOMMENDED DOSAGE: 1,25 kg mix + 2,5 l water

### 3306134 STRAWBERRY

1,25 KG X 10

Complete mix for strawberry ice-cream and sorbet.

**Plus**

- WITH POWDERED STRAWBERRIES
- NATURAL AROMA AND COLOURING



RECOMMENDED DOSAGE: 1,25 kg mix + 2,5 l water

## CREAM READY LINE

COMPLETE PREPARATIONS FOR CREAM ICE CREAM

### 3306876 UBE

1,25 KG X 10

Complete mix with ube powder.

#### Plus

- WITH 6% UBE POWDER (PURPLE POTATO FROM PHILIPPINES)
- COLOURING-FREE



RECOMMENDED DOSAGE: 1,2 kg mix + 1 litre milk + 1,5 litres water

### 3306139 WATERMELON

1,25 KG X 10

Complete mix for watermelon ice-cream and sorbet.

#### Plus

- WITH MELON JUICE
- WITH POWDERED MELON



RECOMMENDED DOSAGE: 1,25 kg mix + 2,5 l water





Variegatò

# CREAM VARIEGÒ



VARIEGATION FOR DECORATING ICE CREAM, ICE CREAM CAKES, SEMIFREDDO AND COLD DESSERTS.

<b>3306043 CAMEL</b>	3 KG X 2
Caramel variegation.	
<b>Plus</b>	
<ul style="list-style-type: none"> <li>• FULL CARAMEL TASTE</li> <li>• GOOD TEXTURE</li> </ul>	
RECOMMENDED DOSAGE: as desired	
<b>3306605 CAMEL SALÉ</b>	3 KG X 2
Salted caramel variegation.	
<b>Plus</b>	
<ul style="list-style-type: none"> <li>• FULL SALTED CARAMEL TASTE</li> <li>• GOOD TEXTURE</li> <li>• WITH "FLEUR DE SEL DE LA CAMARGUE"</li> </ul>	
RECOMMENDED DOSAGE: as desired	
<b>3100084 CHOC'OR</b>	3 KG X 1
Chocolate variegation with hazelnut pieces.	
<b>Plus</b>	
<ul style="list-style-type: none"> <li>• WITH COCOA AND PIECES OF ROASTED HAZELNUTS</li> </ul>	
RECOMMENDED DOSAGE: as desired	
<b>1336203 COOKIE NEREO</b>	3 KG X 1
Chocolate variegation with cookies pieces.	
<b>Plus</b>	
<ul style="list-style-type: none"> <li>• WITH CRUNCHY BISCUITS, LOW-FAT COCOA AND ROASTED HAZELNUTS</li> </ul>	
RECOMMENDED DOSAGE: as desired	
<b>3306873 CREMINO MANGO</b>	3 KG X 2
Creamy and smooth texture, with 20% mango purée.	
<b>Plus</b>	
<ul style="list-style-type: none"> <li>• WITH 20% MANGO PUREE</li> <li>• IT REMAINS SOFT AND SHINY BELOW ZERO</li> </ul>	
RECOMMENDED DOSAGE: as desired	
<b>3305507 DULCE DE LECHE</b>	3 KG X 2
The authentic dulce de leche (milk caramel) variegation.	
<b>Plus</b>	
<ul style="list-style-type: none"> <li>• 75% DULCE DE LECHE</li> </ul>	
RECOMMENDED DOSAGE: as desired	
<b>3100077 MACAO (STRACCIATELLA)</b>	3 KG X 1
Chocolate for Stracciatella.	
<b>Plus</b>	
<ul style="list-style-type: none"> <li>• CRUNCHY EFFECT</li> </ul>	
RECOMMENDED DOSAGE: as desired	
<b>1328403 MACAO NEUTRO</b>	3 KG X 1
Crunchy coverage for making "stracciatella" ice cream in various flavours depending on the fatty paste added.	
<b>Plus</b>	
<ul style="list-style-type: none"> <li>• CRUNCHY EFFECT</li> <li>• CUSTOMISABLE FLAVOUR</li> </ul>	
RECOMMENDED DOSAGE: as desired	
<b>3306878 MARACUYA ZERO</b>	3 KG X 1
Variegation paste sugar-free, with passion fruit.	
<b>Plus</b>	
<ul style="list-style-type: none"> <li>• WITH 25% PASSION FRUIT</li> <li>• NATURAL COLOURINGS</li> <li>• NO ADDED SUGAR (CONTAINS NATURALLY OCCURRING SUGARS)</li> </ul>	
RECOMMENDED DOSAGE: as desired	

## CREAM VARIEGÒ



VARIEGATION FOR DECORATING ICE CREAM, ICE CREAM CAKES, SEMIFREDDO AND COLD DESSERTS.

### 3306809 HONEY

3 KG X 2

Honey variegation.

#### Plus

- NATURAL AROMA AND COLOURING
- FLUID TEXTURE



RECOMMENDED DOSAGE: as desired

### 3100181 MILLEVELI

3 KG X 1

Hazelnut variegation with hazelnut pieces.

#### Plus

- WITH 42% ROASTED HAZELNUTS
- WITH CRUNCHY COOKIE PIECES



RECOMMENDED DOSAGE: as desired

### 3306503 NOCCIOLCAO

6 KG X 1

Gianduia variegation.

#### Plus

- COCOA CREAM AND HAZELNUTS



RECOMMENDED DOSAGE: as desired

### 3100230 PISTACCHIO

3 KG X 1

Pistachio variegation.

#### Plus

- WITH PISTACHIO PIECES



RECOMMENDED DOSAGE: as desired

### 1334703 STRAWBERRY & MILK

3 KG X 1

Milk variegation with strawberry pieces.

#### Plus

- MILK AND STRAWBERRY CREAM
- WITH CRUNCHY PIECES OF DRIED STRAWBERRIES



RECOMMENDED DOSAGE: as desired

## VARIEGÒ & CEREALS



VARIEGATION WITH CEREALS FOR DECORATING ICE CREAM, ICE CREAM CAKES, SEMIFREDDO AND COLD DESSERTS.

### 3100258 CHOCOMILKY & CEREALS

3 KG X 1

Milk chocolate and cereals variegation.

#### Plus

- WITH 5 TYPES OF CARAMELIZED PUFFED CEREALS
- WITH MILK CHOCOLATE



RECOMMENDED DOSAGE: as desired

### 1340803 PISTACCHIO & CEREALS

3 KG X 1

Pistachio and cereals variegation.

#### Plus

- WITH 5 TYPES OF CARAMELIZED PUFFED CEREALS
- WITH PISTACHIOS



RECOMMENDED DOSAGE: as desired

## SPECIAL VARIEGÒ



### 1336107 SPALMELLA PISTACCHIO

7 KG X 1

Pistachio reach cream.

#### Plus

- READY TO USE
- CREAMY EVEN AT SUB-ZERO TEMPERATURES
- 17% ROASTED IRANIAN PISTACHIOS



RECOMMENDED DOSAGE: as desired

### 1333403 GELATELLA CHOCOLMILKY

3 KG X 1

Milk chocolate variegation.

#### Plus

- WITH ROASTED HAZELNUTS



RECOMMENDED DOSAGE: as desired

### 1328203 GELATELLA NEUTRA

3 KG X 1

Versatile compound for marbling, decorating and layering, that can be customized with fatty pastes.

#### Plus

- CUSTOMISABLE FLAVOUR



RECOMMENDED DOSAGE: as desired

## FRUIT VARIEGÒ



VARIEGATION FOR DECORATING ICE CREAM, ICE CREAM CAKES, SEMIFREDDO AND COLD DESSERTS.

### 3306041 AMARENA

3 KG X 2

Black cherries variegation.

#### Plus

- WITH SEMI-CANDIED CHERRIES
- WITH WHOLE AND CHOPPED CHERRIES
- WITH NATURAL AROMAS AND COLOURING



RECOMMENDED DOSAGE: as desired

### 3306727 BLUEBERRY

3 KG X 2

Blueberries variegation.

#### Plus

- WITH WHOLE BLUEBERRIES
- WITH NATURAL COLOURING



RECOMMENDED DOSAGE: as desired

### 3306665 FICO

3 KG X 2

Fig variegation.

#### Plus

- WITH 50% FIG
- WITH NATURAL COLOURING



RECOMMENDED DOSAGE: as desired

### 3306275 GINGER

3 KG X 2

Ginger variegation.

#### Plus

- WITH SEMI-CANDIED GINGER
- WITH NATURAL GINGER EXTRACT



RECOMMENDED DOSAGE: as desired

# FRUIT VARIEGÒ



VARIATION FOR DECORATING ICE CREAM, ICE CREAM CAKES, SEMIFREDDO AND COLD DESSERTS.

## 3305973 MANGO-MARACUYÁ

3 KG X 2

Mango and maracuja variegation.

### Plus

- WITH MANGO PIECES AND MARACUJA PUREA
- NATURAL COLOURING



RECOMMENDED DOSAGE: as desired

## 3306042 ORANGE

3 KG X 2

Orange variegation.

### Plus

- WITH SEMI-CANDIED ORANGE PIECES
- NATURAL COLOURING



RECOMMENDED DOSAGE: as desired

## 3306609 RASPBERRY

3 KG X 2

Raspberry variegation.

### Plus

- WITH WHOLE AND CHOPPED RASPBERRIES
- NATURAL COLOURING



RECOMMENDED DOSAGE: as desired

## 3306810 RED EXOTIC

3 KG X 2

Exotic fruits variegation.

### Plus

- WITH CANDIED EXOTIC FRUITS: PINEAPPLE, MANGO, PAPAYA
- NATURAL COLOURING



RECOMMENDED DOSAGE: as desired

## 3301313 STRAWBERRY

3 KG X 2

Strawberry variegation.

### Plus

- WITH SEMI-CANDIED STRAWBERRY
- NATURAL COLOURING



RECOMMENDED DOSAGE: as desired

## 3301279 WILD BERRY

3 KG X 2

Wild berry variegation.

### Plus

- WITH WHOLE WILD BERRIES.



RECOMMENDED DOSAGE: as desired

## 3306808 WILD BERRY ZERO

3 KG X 2

Wild berry variegation, no added sugar.

### Plus

- NO ADDED SUGAR (ONLY WITH NATURALLY OCCURRING SUGARS)



RECOMMENDED DOSAGE: as desired

## 3306667 YUZU LEMON

3 KG X 2

Yuzu and lemon variegation

### Plus

- WITH POWDERED YUZU JUICE
- WITH 20% CANDIED LEMON PEEL
- WITH CONCENTRATED LEMON JUICE



RECOMMENDED DOSAGE: as desired










# Toppings y Syrups

# TOPPINGS





<b>3305940 COFFEE</b>	1 KG X 6
RECOMMENDED DOSAGE: as desired	    
<b>3305070 CARAMEL (LIQUID)</b>	1 KG X 6
RECOMMENDED DOSAGE: as desired	    
<b>3305939 CHOCOLATE</b>	1 KG X 6
RECOMMENDED DOSAGE: as desired	    
<b>3305942 LEMON</b>	1 KG X 6
RECOMMENDED DOSAGE: as desired	    
<b>3305943 MANGO</b>	1 KG X 6
RECOMMENDED DOSAGE: as desired	    
<b>3305941 MINT</b>	1 KG X 6
RECOMMENDED DOSAGE: as desired	     
<b>3305944 ORANGE</b>	1 KG X 6
RECOMMENDED DOSAGE: as desired	  
<b>3305945 RASPBERRY</b>	1 KG X 6
RECOMMENDED DOSAGE: as desired	    
<b>3305946 STRAWBERRY</b>	1 KG X 6
RECOMMENDED DOSAGE: as desired	    
<b>3305950 SWEET CARAMEL</b>	1 KG X 6
RECOMMENDED DOSAGE: as desired	    
<b>3306192 TOFFEE</b>	1 KG X 6
RECOMMENDED DOSAGE: as desired	  
<b>3305949 VANILLA</b>	1 KG X 6
RECOMMENDED DOSAGE: as desired	     
<b>3305952 WILD BERRIES</b>	1 KG X 6
RECOMMENDED DOSAGE: as desired	  

# SPECIALS

SYRUPS FOR DECORATING ICE CREAM, SUNDAES, PANCAKES, DESSERTS, MILKSHAKES, ETC.

<b>3305955</b>	<b>MAPLE</b>	1 KG X 6
MAPLE SYRUP TOPPING. RECOMMENDED DOSAGE: as desired		
		
<b>3303327</b>	<b>CHOCOGOFRE</b>	1 KG X 6
CHOCOLATE SAUCE WITH A HINT OF HAZELNUT. RECOMMENDED DOSAGE: as desired		
		
<b>3305150</b>	<b>CROKITOP CHOCOLATE</b>	1 KG X 6
CHOCOLATE SAUCE WITH CRUNCHY EFFECT. RECOMMENDED DOSAGE: as desired		
		
<b>3300449</b>	<b>DULCE DE LECHE</b>	1,2 KG X 10
MILK CARAMEL SAUCE. RECOMMENDED DOSAGE: as desired		
		
<b>3306187</b>	<b>WHITE CHOCOLATE</b>	1 KG X 6
WHITE CHOCOLATE SAUCE. RECOMMENDED DOSAGE: as desired		
		

# TOPPINGS

<b>3303757</b>	<b>CARAMEL</b>	1,2 KG X 6
CARAMEL TOPPING. RECOMMENDED DOSAGE: as desired		
		
<b>3300852</b>	<b>CHOCOLATE</b>	1,2 KG X 6
CHOCOLATE TOPPING. RECOMMENDED DOSAGE: as desired		
		
<b>3300861</b>	<b>STRAWBERRY</b>	1,2 KG X 6
STRAWBERRY TOPPING. RECOMMENDED DOSAGE: as desired		
		
<b>3300985</b>	<b>VANILLA</b>	1,2 KG X 6
VANILLA TOPPING. RECOMMENDED DOSAGE: as desired		
		



A tall, clear glass filled with a light brown beverage, topped with a generous amount of white frozen yogurt. The yogurt is drizzled with a thick, golden-brown caramel sauce in several parallel lines. The glass sits on a light-colored, textured surface, possibly a napkin or placemat. The background is a blurred wooden surface.

*Soft,  
Frozen yogurt  
& Ice Coffee*

## SOFT ICE CREAM/ ARPRES

COMPLETE POWDERED MIXES FOR SOFT ICE CREAM, EASY AND PRACTICAL TO PREPARE.

### 3300683 CHOCOLATE

1,2 KG X 10

RECOMMENDED DOSAGE: 1 bag + 4 l milk



### 3301490 CREAM

1 KG X 10

RECOMMENDED DOSAGE: 1 bag + 4 l milk



### 3306816 KEFIR ZERO

1,2 KG X 10

Complete mix for sugar free kefir ice-cream. For traditional and soft ice-cream.

#### Plus prodotto

- WITH POWDERED KEFIR
- SUGAR FREE (WITH ONLY NATURALLY OCCURRING SUGARS)



RECOMMENDED DOSAGE: 1,2 kg mix + 3 l milk

### 3300688 STRAWBERRY

1 KG X 10

RECOMMENDED DOSAGE: 1 bag + 4 l milk



### 3302232 YOGURT

1 KG X 10

RECOMMENDED DOSAGE: 1 bag + 4 l milk



### 3300696 VANILLA

1 KG X 10

RECOMMENDED DOSAGE: 1 bag + 4 l milk



## SOFT / H2SOFT

### 3305768 SANDIE

1,3 KG X 8

BASIC RECIPE: 1,3 Kg mix/3 l water

PREMIUM RECIPE: 1,3 Kg mix + 2 l water + 1 milk



## FROZEN YOGURT

### 3304831 ARCOYOG *The original*

1 KG X 10

Powder mix for *frozen yoghurt*, slushies and smoothies.

#### Plus

- WITH POWDERED YOGHURT
- EASY AND PRACTICAL PREPARATION



RECOMMENDED DOSAGE: 1 kg mix + 3 l milk + 1 kg yogurt natural

## ICE COFFEE

### 3306108 CAFE ICE MOUSSE

1,2 KG X 10

Preparado completo para preparar crema fría de café.

#### Plus

- CON CAFÉ 100% ARÁBICA
- PRODUCTO CREMOSO
- SOLO MEZCLAR CON MILK



RECOMMENDED DOSAGE: 1,2 kg mix+ 4 l milk

A glass of lemonade with a yellow and white striped straw, a lemon slice, and a green leaf on a wooden surface. The background is a blurred green and yellow pattern.

# Slushies Et Smoothies

# SLUSHIES CONCENTRATE

PASTE AND CONCENTRATED JUICES FOR SLUSHIES.

## 3306272 GRANIZADO BASE

5KG X 4

Neutral base for slushy.

### Plus

- WITH SUGAR



RECOMMENDED DOSAGE: 1l base + 4 l water

## 3305770 LEMON PASTE GR-20

1,5KG X 4

Concentrated paste mix for refreshing drinks.

### Plus

- WITH LEMON PEEL AND LEMON ESSENTIAL OIL
- LOW DOSAGE



RECOMMENDED DOSAGE: 5-7 g GR20 + 15 cc GR21 + 160 g sugar + 1 l water

## 3305771 LEMON PASTE GR-28

1,5KG X 4

Concentrated paste mix for refreshing drinks.

### Plus

- WITH LEMON PEEL AND LEMON ESSENTIAL OIL
- LOW DOSAGE



RECOMMENDED DOSAGE: 5-7 g GR28 + 15 cc GR21 + 160 g sugar + 1 l water

## 3301379 LEMON EXT. CDO . GR-21

5KG X 4

Concentrated lemon juice for refreshing drinks.

### Plus

- WITH JUICE



RECOMMENDED DOSAGE: 5-7 g GR20 + 15 cc GR21 + 160 g sugar + 1 l water

## 3305772 ORANGE PASTA GR-20

1,5KG X 4

Concentrated paste mix for refreshing drinks.

### Plus

- WITH ORANGE ESSENTIAL OIL
- LOW DOSAGE



RECOMMENDED DOSAGE: 5-7 g GR20 + 15 cc GR21 + 160 g sugar + 1 l water

## 3301452 ORANGE EXT. CDO . GR-21

5KG X 4

Concentrated orange juice.

### Plus

- WITH JUICE



RECOMMENDED DOSAGE: 5-7 g GR20 + 15 cc GR21 + 160 g sugar + 1 l water

## 3305773 STRAWBERRY GR-20

1,5KG X 4

Concentrated paste mix for refreshing drinks.

### Plus

- WITH JUICE



RECOMMENDED DOSAGE: 70 g GR20 + 150 g azúcar + 1 l water

## SLUSHIES JA 64

CONCENTRATED SYRUPS FOR SLUSHIES. EASY AND PRACTICAL TO MAKE. ALCOHOL CAN BE ADDED, BETWEEN 5-10% OF THE TOTAL.

### 3305761 CHEWING GUM

1 KG X 8

RECOMMENDED DOSAGE: 1 l syrup + 4 l water  
Dissolve in the liquid, mix well and pour into the slush machine.



### 3300632 COFFEE

1 KG X 8

RECOMMENDED DOSAGE: 1 l syrup + 4 l water  
Dissolve in the liquid, mix well and pour into the slush machine.



### 3300652 COLA

1 KG X 8

RECOMMENDED DOSAGE: 1 l syrup + 4 l water  
Dissolve in the liquid, mix well and pour into the slush machine.



### 3306738 DRAGON FRUIT

1 KG X 8

**Plus**  
• WITH PURÉE AND CONCENTRATED DRAGON FRUIT JUICE



RECOMMENDED DOSAGE: 1 l syrup + 4 l water  
Dissolve in the liquid, mix well and pour into the slush machine.

### 3300898 LECHE MERENGADA

1 KG X 8

**Plus**  
• LECHE MERENGADA TASTE



RECOMMENDED DOSAGE: 1 l syrup + 4 l water  
Disolver en el líquido correspondiente, mezclar bien y verter en la granizadora.

### 3307002 LECHE MERENGADA (POLVO)

1 KG X 10

**Plus**  
• POWDERED MIX



RECOMMENDED DOSAGE: 1 l syrup + 4 l water  
Dissolve in the liquid, mix well and pour into the slush machine.

### 3302244 LEMON WITH ZEST

1 KG X 8

**Plus**  
• WITH LEMON ZEST



RECOMMENDED DOSAGE: 1 l syrup + 4 l water  
Dissolve in the liquid, mix well and pour into the slush machine.

### 3306205 LEMON ZERO

1 KG X 8

**Plus**  
• NO ADDED SUGAR  
• WITH CONCENTRATED LEMON JUICE AND LEMON ESSENTIAL OIL



RECOMMENDED DOSAGE: 1 l syrup + 4 l water  
Dissolve in the liquid, mix well and pour into the slush machine.

\*Sugar Free = the article has been formulated to obtain a product with no added sugars.

### 3304704 HORCHATA CHUFA

1 KG X 8

**Plus**  
• TIGERNUT MILK



RECOMMENDED DOSAGE: 1 l syrup + 4 l water  
Dissolve in the liquid, mix well and pour into the slush machine.

### 3300647 STRAWBERRY

1 KG X 8

**Plus**  
• WITH STRAWBERRY PUREA



RECOMMENDED DOSAGE: 1 l syrup + 4 l water  
Dissolve in the liquid, mix well and pour into the slush machine.

### 3306274 WILD BERRIES

1 KG X 8

**Plus**  
• NATURAL COLOURING



RECOMMENDED DOSAGE: 1 l syrup + 4 l water  
Dissolve in the liquid, mix well and pour into the slush machine.

## GRANIZADOS JA 64

CONCENTRATED SYRUPS FOR SLUSHIES. EASY AND PRACTICAL PREPARATION. ALLOWS FOR THE ADDITION OF ALCOHOL, BETWEEN 5-10% OF THE TOTAL.

### 3300717 GREEN APPLE-KIWI

1 KG X 8

#### Plus

- WITH CONCENTRATED APPLE JUICE



RECOMMENDED DOSAGE: 1 l syrup + 4 l water

Dissolve in the liquid, mix well and pour into the slush machine.

### 3300687 MANGO-PASSION FRUIT

1 KG X 8

#### Plus

- WITH MANGO PURÉE AND CONCENTRATED PASSION FRUIT JUICE



RECOMMENDED DOSAGE: 1 l syrup + 4 l water

Dissolve in the liquid, mix well and pour into the slush machine.

### 3304212 MOJITO

1 KG X 8

#### Plus

- WITH CONCENTRATED LEMON JUICE AND PEPPERMINT ESSENTIAL OIL



RECOMMENDED DOSAGE: 1 l syrup + 4 l water

Dissolve in the liquid, mix well and pour into the slush machine.

### 3305141 MELON

1 KG X 8

RECOMMENDED DOSAGE: 1 l syrup + 4 l water

Dissolve in the liquid, mix well and pour into the slush machine.



### 3302246 ORANGE

1 KG X 8

#### Plus

- WITH CONCENTRATED JUICE AND ORANGE PULP



RECOMMENDED DOSAGE: 1 l syrup + 4 l water

Dissolve in the liquid, mix well and pour into the slush machine.

### 3304885 PIÑA COLADA

1 KG X 8

#### Plus

- PINEAPPLE AND COCONUT FLAVOUR
- WITH CONCENTRATED PINEAPPLE JUICE



RECOMMENDED DOSAGE: 1 l syrup + 4 l water

Dissolve in the liquid, mix well and pour into the slush machine.

### 3300712 PINEAPPLE

1 KG X 8

#### Plus

- WITH CONCENTRATED PINEAPPLE JUICE



RECOMMENDED DOSAGE: 1 l syrup + 4 l water

Dissolve in the liquid, mix well and pour into the slush machine.

### 3300701 TROPIC-MAR

1 KG X 8

#### Plus

- WITH CONCENTRATED APPLE AND LEMON JUICE



RECOMMENDED DOSAGE: 1 l syrup + 4 l water

Dissolve in the liquid, mix well and pour into the slush machine.

### 3304828 WATERMELON

1 KG X 8

RECOMMENDED DOSAGE: 1 l syrup + 4 l water

Dissolve in the liquid, mix well and pour into the slush machine.



# SMOOTHIES

## 3304850 SMOOTHIES BASE

1 KG X 10

Neutral mix for making slushies, smoothies and cocktails.

RECOMMENDED DOSAGE: 1 l mix + 4 l water



## 3305075 MANGO PASSION FRUIT

1,1 KG X 6

Sauce with high fruit content.

RECOMMENDED DOSAGE: 1 l mix + 4 l water



## 3305073 PIÑA COLADA

1,1 KG X 6

Sauce with high fruit content.

RECOMMENDED DOSAGE: 1 l mix + 4 l water



## 3305072 STRAWBERRY

1,1 KG X 6

Sauce with high fruit content.

RECOMMENDED DOSAGE: 1 l mix + 4 l water



## 3305074 WILD BERRIES

1,1 KG X 6

Sauce with high fruit content.

RECOMMENDED DOSAGE: 1 l mix + 4 l water







**cresco**  
ITALIA



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