



GENERAL
Catalogue
2026



ICE CREAM



NEUTRAL	7
NUCLEO	7
IMPROVERS AND POWDERED FLAVOURINGS	7
BASES FOR MILK ICE CREAMS	8
BASES FOR FRUIT ICE CREAMS	9
SPECIAL BASES	10
CLASSIC PASTES	11
FRUIT PASTES	17
READY-TO-USE POWERED PRODUCTS	18/19
Fruit Ready Mixes	
Creamy Ready Mixes	
Chocolate Ready Mixes	
Ready Lava	
SOFT	20
FRUIT +	20
VARIEGATES	20
VARICREAM	22
MAXIMUM TOPPINGS	24





COLOURED TOPPINGS	24
CREMINI TORINO	25
VEG&GOOD CREMINI	25
HAZELNUT	26/27
Hazelnut Paste	
Hazelnut-based Products	
PISTACHIO	28
Pistachio Paste	
Pistachio-based Products	
NUTS	29
GARNISHES	30
GLUTEN FREE CRUMBLES	31
TOPPINGS	32
KITS	34





COLD PASTRIES

PRODUCTS FOR MOUSSES AND SEMIFREDDOS	40
MIRROR GLAZES	41
COVERCRUNCH	41

SERVICE LINE

MILK	51
SUGARS	51
ACIDIFIERS	51
COCOA POWDER	51
FLAVOURINGS	51
NUT FIX	51
THICKENERS	51





TRADITIONAL PASTRIES

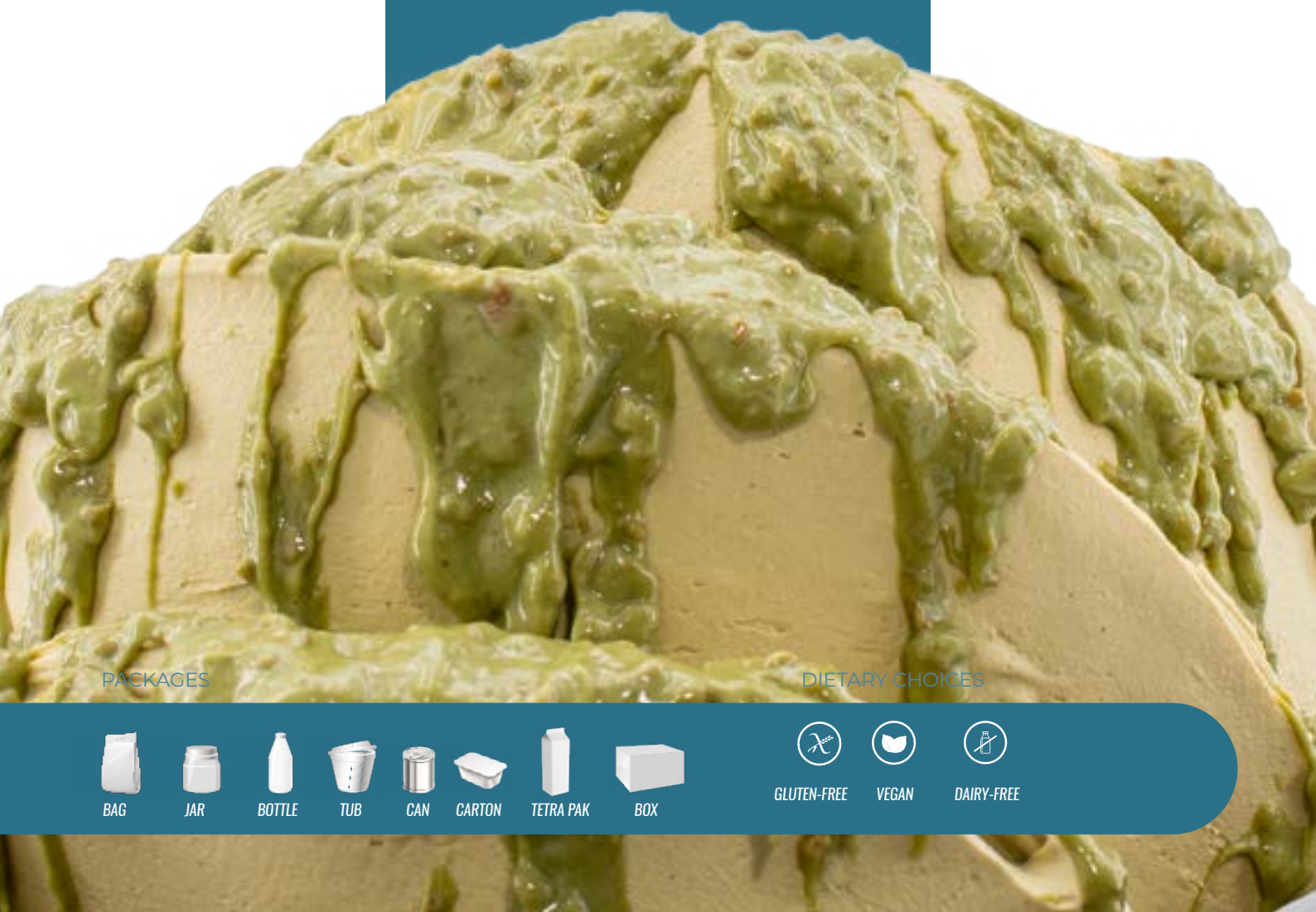
GLAZES AND COVERINGS FOR PASTRIES	43
Glazes for Traditional Pastries	
Coverings For Profiteroles	
NON-ALCOHOLIC SYRUPS	43
CANDIED FRUIT	44
Candied Fruit de Provence	
Whole Candied Fruit	
Natural Candied Fruit	
Candied Chestnuts	
THE ESSENTIALS	45
Patarome	
Pastry Mixes	
PRODUCTS FOR FILLINGS	46/47
Water-Based Fillings	
Fat-Based Fillings	
FILLINGS FOR DISPENSERS	48
CHOCOLATE	49
La Chocolaterie	
Complementary Products	
Chocolate Derivatives	

ICE CREAM

Artisanal ice cream and pastries are, above all, arts.

Or rather, they are the sweetest of the arts. But as we know, "appearances count", even when it comes to desserts. Everyone is initially won over by how something looks, and only afterwards by how it tastes.

Nutman, ever mindful of the artisan's needs, offers a wide range of chocolate decorations that are perfect for adding a unique touch to every sweet creation, including ice cream tubs, modern cakes, individual servings, and much more. Explore our decorations catalogue and make your shop window stand out!



PACKAGES



BAG



JAR



BOTTLE



TUB



CAN



CARTON



TETRA PAK



BOX



GLUTEN-FREE



VEGAN










DAIRY-FREE





DIETARY CHOICES

NEUTRALS

Powdered mixtures of thickeners, stabilisers, and emulsifiers that are essential to giving artisan ice cream the perfect consistency.















PRODUCT	USE	PACKAGING	WEIGHT	PCS/BOX	DOSAGE	
8REALC REAL CREAM	A mixture of low-dosage emulsifiers and stabilisers for the preparation of custard flavoured ice cream. Gives ice cream the perfect consistency and scoopability.	C - F	 2 kg	5	7 - 10 g/lt	
8REALF REAL FRUIT	A mixture of low-dosage emulsifiers and stabilisers for the preparation of fruit flavoured ice cream. Gives sorbet the perfect consistency and scoopability.	C - F	 2 kg	5	4-6 g/lt	
8NEUCG NEUTRAL 2.5 	Low-dose mixture without added emulsifiers	C - F	 2 kg	5	2.5 g/lt	

NUCLEO

8NUMIZ MIZAR CREAM	Low-dosage stabilising product for the preparation of custard flavoured ice cream. Guarantees greater stability of the ice cream in the display freezer over time. No flavourings.	C	 2 kg	5	25-30 g/kg	
8NUMIF MIZAR FRUIT	Low-dosage stabilising product for the preparation of creamy sorbets.	C	 2 kg	5	5-10 g/kg	

IMPROVERS AND POWDERED FLAVOURINGS

A range of products that, when added to the base mixture, give a personalised touch to the ice cream, both in terms of its structure, improving its creaminess, scoopability, consistency, and preservability, and its flavour, depending on the needs of the ice cream maker.








IMPROVERS							
8DEGLL DEGLUGEL	A mixture of sugars to substitute sucrose in the ice cream base. Improves the hold of the ice cream in the display freezer, reducing its sweetness.	C - F	 2 kg	5	to replace 10 -20% of the total sugar in the mixture		
8INOPL INOPLUS	Vegetable fibre integrator. Improves the structure and scoopability of the ice cream.	C - F	 2 kg	5	add 5-10% to the mixture		
8MEGAG MEGAGLUKOSE	Mixture of sugars, fibre, and vegetable proteins to substitute sucrose in the ice cream base. Improves the structure and hold of the ice cream in the display freezer, reducing its sweetness.		 2 kg	5	to replace 10 -20% of the total sugar in the mixture		
8MORBI MORBIGEL	Emulsifier in paste form, perfect for giving low-fat sorbets or ice creams volume and a silky, smooth texture. Also perfect in pastries: mounts and stabilises mixtures, guaranteeing a uniform final result with impeccable volume and tiny, homogeneous air pockets.	C - F	 5 kg	2	in ice cream: 4-5 g/kg in pastries: 0.8-2% of the weight of the mixture		
POWDERED FLAVOURINGS							
8PANN CREAM FLAVOUR	Powdered semi-processed product to add to the base mixture to give it a delicate cream flavour.	C-F	 1 kg	6	5 g/lt		
MISARO FLAVOUR MIX	Powdered semi-processed product to add to the base mixture to give it a delicate flavour of vanilla and cream.	C-F	 1 kg	6	5-10 g/lt		
4LIM00 LEMON 100	Powdered flavouring for the preparation of lemon ice cream. With powdered lemon juice, fat-free, dairy-free.		 2 kg	4	100 g/lt		

PRODUCT	USE	PACKAGING	WEIGHT	PCS/BOX	DOSAGE	
3YOGGR GREEK YOGHURT 30	Low-dosage powdered flavouring for the preparation of Greek yoghurt flavoured ice cream. Fat-free. For a stronger and more distinctive flavour of classic Greek yoghurt.		1 kg	10	25-35 g/lt	
3JOG01 JOGY	Low-dosage powdered flavouring for the preparation of yoghurt flavoured ice cream. Fat-free. For a more delicate and less sour yoghurt flavour.		1 kg	10	25-35 g/lt	
1NUC01 NUT-COFFEE	Granulated instant coffee		1 kg	5	AS NEEDED.	  

BASES FOR MILK ICE CREAMS




















As we know, ice cream starts with the base. That's why we offer an ample assortment of bases created to meet the demands of every artisan ice cream maker in terms of consistency and aromatic profile. Perfectly balanced, when used with our flavouring pastes they make it possible to prepare sensationally creamy and scoopable ice creams with a surprisingly full taste.

8BECCE BASE ECCELSA 50 S.A.	A low-dosage base, perfect for ice creams that remain stable over time and have a dry and compact structure. Milk flavour. For use with milk. No flavourings.	C - F		2 kg	5	35 g/kg - 50 g/lt	
8BPAEX BASE SUPREMA 100 S.A.	Medium-dosage base with vegetable stabilisers that give ice cream stability in the display freezer and a creamy texture. Contains only fats of animal origin. Neutral flavour. For use with milk. No flavourings. Perfect for exalting fatty pastes (hazelnut, pistachio) without hiding the flavour.	C - F		2 kg	5	70-100 g/kg - 80-120 g/lt	
8B15SA BASE REALE 150 S.A.	Medium-dosage base with fats of only animal origin. Perfect for ice creams with considerable overrun, thanks to the presence of milk proteins, and a perfect hold in the display freezer. Strong milk flavour. For use with milk. No flavourings. Perfect for exalting classic flavours (hazelnut, chocolate).	C - F		2 kg	5	125 g/kg - 150 g/lt	
8FDIAM BASE DIAMANTE 200 DANISH DOUBLE CR EAM	Medium/high-dosage base with vegetable fats for an ice cream that has a rich and creamy texture and is stable in the display freezer. Rich and pronounced cream flavour. For use with milk. Contains flavourings.	C - F		2 kg	5	180 g/kg - 200 g/lt	
8F0505 FIOR DI LATTE 50 DAN- ISH DOUBLE CREAM	Fat-free, this low dosage base gives the ice cream greater stability in the display freezer and makes it very easy to scoop. Rich and pronounced cream flavour. For use with milk, either hot or cold. Contains flavourings.	C - F		2 kg	5	35 g/kg - 50 g/lt	
8F05S5 FIOR DI LATTE 50 S.A.	Fat-free, this low dosage base gives the ice cream greater stability in the display freezer and makes it very easy to scoop. Neutral flavour. For use with milk, either hot or cold. No flavourings.	C - F		2 kg	5	35 g/kg - 50 g/lt	
8F1020 FIOR DI LATTE 100 DANISH DOUBLE CREAM	A well-balanced, medium-dosage base with vegetable fats. Rich and pronounced cream flavour. For use with milk, either hot or cold. Contains flavourings.	C - F		2 kg	5	75-80 g/kg - 100 g/lt	
8F10S5 FIOR DI LATTE 100 S.A.	A well-balanced, medium-dosage base with vegetable fats. Neutral flavour. For use with milk, either hot or cold. No flavourings.	C - F		2 kg	5	75-80 g/kg - 100 g/lt	
8F10GA FIOR DI LATTE 100 G.A.	A medium-dosage base with a high percentage of vegetable fats and a stronger stabilising structure, intended for a well-structured ice cream that is stable in the freezer if displayed "as a mountain". Rich and pronounced flavour of milk/cream. For use with milk, either hot or cold. Contains flavourings.	C - F		2 kg	5	75 g/kg - 100 g/lt	
8F10SA FIOR DI LATTE 100 G.A. S.A.	A medium-dosage base with a high percentage of vegetable fats and a stronger stabilising structure, intended for a well-structured ice cream that is stable in the freezer if displayed "as a mountain". Neutral flavour. For use with milk, either hot or cold. No flavourings.	C - F		2 kg	5	75 g/kg - 100 g/lt	
8F2005 FIOR DI LATTE 200 DANISH DOUBLE CREAM	Medium/high-dosage base, rich in powered milk and therefore also perfect for use with water (as well as with milk, adjusting the dosage). With fats of vegetable origin, for an ice cream that's stable in the display freezer, but creamy. Rich and pronounced cream flavour. Contains flavourings.	C - F		2 kg	5	For use with water: 180 g/kg - 200 g/lt For use with milk: 175 g/kg - 180 g/lt	

PRODUCT		USE	PACKAGING	WEIGHT	PCS/BOX	DOSAGE	
8B250L MILK BASE 250 DAN- ISH DOUBLE CREAM	Medium/high-dosage base made with: low-fat milk spray that improves the structure and heat of the ice cream; vegetable fats that improve the hold of the ice cream, which is rich and creamy, in the display freezer over time; maltodextrin and vegetable fibres for a dry ice cream. Rich and pronounced flavour of milk. For use with water. Contains flavourings.	C - F		2 kg	5	170 g/kg - 250 g/lt	
8BQUIK BASE QUICK	Medium-dosage base with vegetable fats. The milk proteins guarantee a pronounced overrun and notable stability in the display freezer. Milk flavour. For use with milk. Contains flavourings.	C - F		2 kg	5	75 g/kg - 100 g/lt	
8BQUIP BASE QUICK PLUS	Medium-dosage base with vegetable fats, indicated for those looking for a tall ice cream with a pronounced overrun and that is warm on the palate and stable in the display freezer. Milk flavour. For use with milk. Contains flavourings.	C - F		2 kg	5	75 g/kg - 100 g/lt	
8BCOMP BASE COMPLETA 400	High-dosage base for use with both milk and water. For an ice cream that has a compact structure and is stable in the display freezer. Delicate cream flavour with notes of vanilla. Contains flavourings.	C - F		1.6 kg	7	280 g/kg - 400 g/lt	
8BUNIC BASE UNICA	A complete and high-dosage base. Excellent performance and utmost practicality of use, for a creamy ice cream that has an impeccable hold with only the addition of water. Milk flavour. Contains flavourings.	C - F		1.5 kg	6	1 bag + 3 lt water	
8BUNSF BASE UNICA SUG- AR-FREE	A complete and high-dosage base. Excellent performance and utmost practicality, for a creamy ice cream that has an impeccable hold with only the addition of water. Milk flavour. Contains flavourings. Sugar-free.	C - F		1.5 kg	6	1 bag + 3 lt water	









BASES FOR FRUIT ICE CREAMS

A complete assortment of fruit bases created to give sorbets a creamy and stable structure in the display freezer. Perfect when paired with our fruit concentrate pastes and/or with fresh fruit, they guarantee high performance, exalting the natural freshness of the fruit.

8BF50S FRUIT BASE 50 WITH- OUT MILK	Dairy-free base perfect for the preparation of fruit sorbets. Contains a small part of vegetable fats to give the ice cream structure.	C - F		2 kg	5	35 g/kg - 50 g/lt	
8BFRDR BASE FRUTTA DOUBLE YIELD	Dairy-free base perfect for the preparation of creamy and warm fruit sorbets. Can be used with both fresh or frozen fruit as well as with classic fruit pastes.	C - F		2 kg	5	70 g/kg - 100 g/lt	 
8BFEXT FRUIT BASE EXTRA 100	Structured, dairy-free base perfect for the preparation of creamy fruit sorbets thanks to the vegetable fibres it contains. Can be used with both fresh or frozen fruit as well as with classic fruit pastes.	C - F		2 kg	5	80 g/kg - 100 g/lt	
8BF50U BASE FRUTTA UP 50 WITHOUT MILK	Dairy-free, low-dosage base perfect for the preparation of fruit sorbets, with both fresh or frozen fruit as well as with the classic fruit pastes, thanks to the well-balanced presence of vegetable fibres and sugars.	C - F		2 kg	5	35 g/kg - 50 g/lt	  
8BFUL BASE FULL FRUTTA	Complete, high-dosage base for the preparation of creamy, dairy-free, fat-free sorbets. Guarantees surprising results if used with fresh or frozen fruit.	F		2 kg	5	275 g/kg - 300 g/lt	  
8BFSOR SORBETTAMO	A complete, ready-to-use syrup for quickly and easily creating sorbets with impeccable hold in the display freezer and perfect scoopability, simply by adding water and fruit. Excellent results with both fresh fruit and concentrated fruit pastes, frozen fruit and fruit purées. Neutral flavour.			6 kg	2	depending on the recipe (see dedi- cated recipe book)	  












SPECIAL BASES

PRODUCT	USE	PACKAGING	WEIGHT	PCS/BOX	DOSAGE	
8BPROS BASE PROSIT	F		2 kg	5	100 g/kg	 
8BNVEG BASE VEG	C - F		2 kg	5	75 g/kg - 100 g/lt	  
8BNOSF BASE VEG SUGAR FREE	C - F		1 kg	6	Custard ice cream: 1 bag+ 2.6 lt of non-dairy milk or water + flavouring paste Fruit ice cream: 1 bag + 1200 g of fresh fruit + 1800 g of water	  





















































































































































CLASSIC PASTES

The classic flavours that make a difference in ice cream. High quality flavouring pastes available in more than 70 variants to showcase all of the flavours of Italian tradition (and more). Some of these can also be used as flavouring in pastries.

PRODUCT		ALSO IDEAL	PACKAGE	WEIGHT	PCS/BOX	DOSAGE	
3AMA05 AMARETTO	for the preparation of amaretto flavoured ice cream.			1 kg/3 kg	6/2	80-100 g/kg	 
2ARA00 PEANUT	for the preparation of peanut flavoured ice cream. The best peanuts, skilfully roasted, ground, and processed, for an intense and persistent flavour.			1 kg/3 kg	6/2	80-100 g/kg	  
3ARK05 ARANCIOK	for the preparation of orange-scented chocolate ice cream that recalls the ever popular snack cake.			1 kg/3 kg	6/2	80-100 g/kg	 
3BACIO BACIO DI DAMA	for the preparation of Bacio di Dama flavoured ice cream: based on the sweet made with a creamy chocolate filling between two hazelnut biscuits.			1 kg/3 kg	6/2	80-100 g/kg	 
2BACPI BACIO DEL PIEMONTE	for the preparation of bacio flavoured ice cream. With gianduia hazelnut chocolate and whole and coarsely chopped T.G.T. hazelnuts.			1 kg/3 kg	6/2	80-100 g/kg	  
3BIN05 BISCONERO	for the preparation of "Oreo" flavoured ice cream.			1 kg/3 kg	6/2	80-100 g/kg	
3BIS05 BISCOTTO	For the preparation of egg biscuit flavoured ice cream.			1 kg/5 kg	6/2	40-50 g/kg	
3BRW05 BROWNIE G.F.	for the preparation of dark chocolate brownie flavoured ice cream. Can be used as a both a flavouring paste and as a variegate. Gluten-free			1 kg/3 kg	6/2	As a flavouring: 200-250 g/kg	
3BBA05 BLUE BUBBLE GUM	for the preparation of bubble gum flavoured ice cream. Blue.			1 kg/3 kg	6/2	80-100 g/kg	  
3BBR05 PINK BUBBLE GUM	for the preparation of bubble gum flavoured ice cream. Pink.			1 kg/3 kg	6/2	80-100 g/kg	 
3CAF05 CAFFÈ BRAZIL	Concentrated paste with a fatty base for the preparation of coffee ice cream.			1 kg/3 kg	6/2	80-100 g/kg	 
3CAD05 CAFFÈ DEL NONNO DANTE	for the preparation of coffee ice cream with a delicately roasted flavour.			1 kg/3 kg	6/2	80-100 g/kg	  
3CAE05 CAFFÈ EXTRA	An anhydrous cream made with 55% roasted and ground coffee. For an ice cream with a sophisticated, but intense flavour.			1 kg/3 kg	6/2	50-100 g/kg	 
3CAN05 CINNAMON	for the preparation of cinnamon flavoured ice cream characterised by spicy notes with sweet nuances, typical of the spice.			1 kg/3 kg	6/2	50 g/kg	 
3CAM05 CAMEL	for the preparation of sweet and decadent caramel flavoured ice cream.			1 kg/3 kg	6/2	80-100 g/kg	  



PRODUCT	ALSO IDEAL	PACKAGE	WEIGHT	PCS/BOX	DOSAGE		
3CRB05 CAREZZA D'AUTUNNO WHITE	for the preparation of white bacio flavoured ice cream with coarsely chopped hazelnuts.			1 kg/3 kg	6/2	80-100 g/kg	
3CRS05 CAREZZA D'AUTUNNO DARK	for the preparation of bacio flavoured ice cream: dark gianduia chocolate with coarsely chopped hazelnuts.			1 kg/3 kg	6/2	80-100 g/kg	 
3CAS05 SICILIAN CASSATA	for the preparation of Sicilian cassata flavoured ice cream. Sicilian cassata.			1 kg/3 kg	6/2	80-100 g/kg	  
3CAG05 CHESTNUT	for the preparation of chestnut flavoured ice cream, with 58% chestnuts.			1 kg/3 kg	6/2	80-100 g/kg	 
3CER03 CEREALS 	Gluten-free flavouring paste for use in both ice cream and pastries containing oats, whole buckwheat, flax and rice			1 kg/3 kg	6/2	80-100 g/kg	  
3CHA05 CHANTILLY	for the preparation of Chantilly cream flavoured ice cream.			1 kg/3 kg	6/2	50-100 g/kg	  
3CHE05 CHEESECAKE	For the preparation of American cheesecake flavoured ice cream.			1 kg/3 kg	6/2	80-100 g/kg	
3CIB05 WHITE CHOCOLATE	for the preparation of delicate white chocolate flavoured ice cream.			1 kg/3 kg	6/2	80-100 g/kg	
3MCC05 CARAMEL CREAM	for the preparation of crème caramel flavoured ice cream (caramel flavour).			1 kg/3 kg	6/2	80-100 g/kg	  
3CRU05 EGG CUSTARD	for the preparation of egg custard flavoured ice cream.			1 kg/3 kg	6/2	80-100 g/kg	
3WHI05 WHISKEY CREAM	for the preparation of ice cream with the strong fortified flavour of whiskey.			1 kg/3 kg	6/2	50 g/kg	  
3CRR05 CROCCANTINO AL RHUM	for the preparation of rum brittle flavoured ice cream.			1 kg/3 kg	6/2	80 g/kg	  
3CUR05 CUNESE AL RHUM	for the preparation of ice cream that brings together the intense flavour of cocoa, the delicacy of candied chestnut, and a touch of rum.			1 kg/3 kg	6/2	80-100 g/kg	 
3PINK FLAMINGO	for the preparation of "Ruby" chocolate flavoured ice cream (pink chocolate).			1 kg/3 kg	6/2	80-100 g/kg	
3GIA05 BITTER GIANDUIA	Only T.G.T. hazelnuts (47%) combined with the best chocolate in a perfect balance of flavour.			1 kg/3 kg	6/2	80-100 g/kg	 
3GIB05 WHITE GIANDUIA	For the preparation of hazelnut and white chocolate flavoured ice cream, with a surprisingly delicate flavour.			1 kg/3 kg	6/2	80-100 g/kg	
3GIS05 DARK GIANDUIA	100% skilfully roasted Italian hazelnuts combined with the best chocolate and only a small amount of sugar. More intense colour.			1 kg/3 kg	6/2	80-100 g/kg	 
3GIT05 GIANDUIA TORINO	100% Italian hazelnuts combined with the best chocolate and only a small amount of sugar.			1 kg/3 kg	6/2	80-100 g/kg	 
3GTT05 GIANDUIOTTO	100% Piedmont hazelnuts (48%) and the best chocolate in a perfect balance: a flavouring paste worthy of Messina's oldest tradition.			1 kg/3 kg	6/2	80-100 g/kg	

PRODUCT	ALSO IDEAL	PACKAGE	WEIGHT	PCS/BOX	DOSAGE	
3GTC05 GRAN TORRONE CANELLI	With 70% coarsely chopped nougat for the preparation of nougat flavoured ice cream.		1 kg/3 kg	6/2	80-100 g/kg	 
3GTF05 GRAN TORRONE CANELLI (SMOOTH)	With 70% finely chopped nougat for the preparation of nougat flavoured ice cream.	 	1 kg/3 kg	6/2	80-100 g/kg	 
3KATT1 KATTIVISSIMO	for the preparation of vanilla and banana flavoured ice cream. Intense yellow. No artificial flavours or colours.		1 kg/3 kg	6/2	80-100 g/kg	  
3LIQ05 LIQUORICE	for the preparation of liquorice flavoured ice cream.		1 kg/3 kg	6/2	80-100 g/kg	  
3MAL05 MALAGA	for the preparation of malaga flavoured ice cream, with raisins (30%) and Marsala wine.		1 kg/3 kg	6/2	80-100 g/kg	  
3MAN05 SWEET ALMOND	for the preparation of sweet and delicate almond flavoured ice cream.	 	1 kg/3 kg	6/2	80-100 g/kg	 
3MAP05 PURE ALMOND	A pure paste obtained exclusively from the grinding of peeled and roasted almonds for the preparation of almond flavoured ice cream.	 	1 kg/3 kg	6/2	80-100 g/kg	  
3MRR05 MARRAKECH	For the preparation of mint tea flavoured ice cream.		1 kg/3 kg	6/2	80-100 g/kg	  
3MRG05 MARRON GLACÉS	for the preparation of candied chestnut flavoured ice cream, with pieces of candied chestnut (63%).		1 kg/3 kg	6/2	80-100 g/kg	  
3MAS05 MASCARPONE	For the preparation of mascarpone flavoured ice cream.	 	1 kg/3 kg	6/2	80-100 g/kg	
3MENGL ICE WHITE MINT	for the preparation of mint flavoured ice cream. White.		1 kg/3 kg	6/2	80-100 g/kg	  
3MEN05 GREEN MINT	for the preparation of mint flavoured ice cream. Green..		1 kg/3 kg	6/2	80-100 g/kg	  
3MERO5 MERINGUE	for the preparation of meringue flavoured ice cream.		1 kg/3 kg	6/2	80-100 g/kg	  
3NOS05 WALNUT	for the preparation of walnut flavoured ice cream. With kernels.	 	1 kg/3 kg	6/2	80-100 g/kg	  
3NOF03 SMOOTH WAL 	For the preparation of walnut flavour ice cream without kernels. More than 35% walnuts by content.	 	1 kg/3 kg	6/2	80-100 g/kg	  
3NUT01 NUTOVO	Sweetened and pasteurized egg yolk: 50% egg yolk and 50% sugar. Of Italian origin.		1.25 kg	6	AS NEEDED.	 
3OV005 OVOVAN	for the preparation of vanilla flavoured ice cream.		1 kg/3 kg	6/2	40-60 g/kg	  
3OVB05 OVOVAN CON BACCHE	for the preparation of vanilla flavoured ice cream. With ground vanilla beans.		1 kg/3 kg	6/2	40 g/kg	  
3PAN05 PANNA COTTA	for the preparation of panna cotta flavoured ice cream.		1 kg/3 kg	6/2	80-100 g/kg	  

PRODUCT		ALSO IDEAL	PACKAGE	WEIGHT	PCS/BOX	DOSAGE	
3PSP05 SPONGE CAKE	for the preparation of sponge cake flavoured ice cream.			1 kg/3 kg	6/2	50 g/kg	 
3PIP01 MEDITERRANEAN PINE NUT	for the preparation of pine nut (98%) flavoured ice cream.			1 kg/3 kg	6/2	80-100 g/kg	  
3PST03 PRONTO STRACCIATELLA	Ready-to-use chocolate shavings for the preparation of stracciatella ice cream. Minimum 52% chocolate.			1 kg	10	AS NEEDED.	  
3NCA05 BLUE SMURF	for the preparation of cream and vanilla flavoured ice cream. Blue.			1 kg/3 kg	6/2	80-100 g/kg	  
3RAF05 RAFFAELLO	for the preparation of coconut and almond flavoured ice cream, named after the famous chocolate.			1 kg/3 kg	6/2	80-100 g/kg	
3RIC01 / 3RIC02 RISTRETTO CAFFÈ	Coffee flavoured integrator for ice cream with 14% freeze dried coffee. Perfect as an enhancer or for the preparation of coffee flavoured ice cream.			1.3 kg 2.6 kg	6	25-30 g/kg	  
3ROC05 ROCHER NUT	for the preparation of giandua ice cream with chopped hazelnuts, named for the famous chocolate.			1 kg/3 kg	6/2	80-100 g/kg	 
3SPE05GF SPECULOOS	For the preparation of a Belgian-biscuit flavoured ice cream, with caramel and cinnamon notes (gluten-free version). Can be used as both a flavouring paste and as a variegate.			1 kg/3 kg	6/2	80-100 g/kg	
3TIRO5 TIRAMISÙ	for the preparation of tiramisù flavoured ice cream, with a note of Marsala.			1 kg/3 kg	6/2	80-100 g/kg	 
3GTS05 TORRONE DELLA REGINA	for the preparation of pistachio nougat flavoured ice cream.			1 kg/3 kg	6/2	80-100 g/kg	 
3TRA05 TRADICAO (Crema di Cacao)	Chocolate cream (60% cocoa) for the preparation of chocolate flavoured ice cream. Can also be used to flavour cream for pastries or as a covering.			1 kg/3 kg	6/2	80-100 g/kg	 
2VAB03 BOURBON VANILLA	for the preparation of vanilla flavoured ice cream. With bourbon vanilla from Madagascar.			1 kg/3 kg	6/2	25-40 g/kg	  
3VAG05 YELLOW VANILLA	for the preparation of vanilla flavoured ice cream. Pale yellow.			1 kg/3 kg	6/2	50 g/kg	  
3VAM05 MADAGASCAR VANILLA	for the preparation of vanilla flavoured ice cream. With a high percentage of bourbon vanilla from Madagascar. No artificial flavourings.			1 kg/3 kg	6/2	20-30 g/kg	  
3ZAB05 ZABAGLIONE DELLA NONNA	for the preparation of zabaglione ice cream, prepared according to the traditional recipe, with a delicate note of alcohol.			1 kg/3 kg	6/2	80-100 g/kg	 
3ZUPC1 / 3ZUPC2 ZUPPA INGLESE TRADITIONAL RECIPE	for the preparation of English trifle flavoured ice cream. Contains artificial colours.			1.3 kg 2.6 kg	6	25-30 g/kg	  
3ZUP01 / 3ZUP02 ZUPPA INGLESE	for the preparation of English trifle flavoured ice cream. Contains natural colourants.			1.3 kg 2.6 kg	6	25-30 g/kg	  



ICE CREAM





















www.nutman-group.com



FRUIT PASTES

Made with only natural colourants, our fruit pastes can be added directly to the base mixture or used to strengthen the flavour of sorbets made with fresh or frozen fruit. Available in a wide range of flavours, including exotic fruits, for the most eye catching freezer display.

PRODUCT		PACKAGING WEIGHT	PCS/BOX	DOSAGE	
4AGRET AGRETTO	<i>An acidity regulator for lemon flavoured ice cream or fruit sorbets in general.</i>	 2.6 kg	1/6	30 g/lt	  
4AGLEM AGRETTO + LEMONSUC	<i>Kit containing Agretto and Lemonsuc (0.250 kg) for acidifying and flavouring lemon flavoured ice cream or fruit sorbet in general.</i>	 2.6 kg + 0.25 kg	1	Agretto: 30 g/lt Lemonsuc: 2 ml/lt	  
4ALB05 APRICOT		 1 kg/3 kg	6/2	80-100 g/kg	  
4AMA05 SOUR CHERRY		 1 kg/3 kg	6/2	80-100 g/kg	  
4ANA05 PINEAPPLE		 1 kg/3 kg	6/2	80-100 g/kg	  
4ANG05 WATERMELON		 1 kg/3 kg	6/2	80-100 g/kg	 
4ARA05 ORANGE		 1 kg/3 kg	6/2	80-100 g/kg	  
4BAN05 BANANA		 1 kg/3 kg	6/2	80-100 g/kg	  
4CED05 CITRON "SANTA MARIA"	<i>for the preparation of citron flavoured ice cream made with citrons from Santa Maria del Cedro, a well-known town along the "Riviera dei Cedri". Perfect as a flavouring concentrate and as a variegate thanks to its smooth consistency. The perfect product for showcasing the full aromatic quality of "Calabria's Green Gold".</i>	 1 kg/3 kg	6/2	As a flavouring: 80-100 g/kg As a variegate: AS NEEDED.	  
4CHI03 CHINOTTO DELLA RIVIERA	<i>For the preparation of bitter orange ice cream. Perfect as a flavouring concentrate and as a variegate thanks to its smooth consistency.</i>	 1 kg/3 kg	6/2	As a flavouring: 100 g/kg	  
4COC05 COCONUT		 1 kg/3 kg	6/2	80-100 g/kg	  
4LIC05 LEMON CREAM	<i>for the preparation of lemon flavoured ice cream. For use with a milk base.</i>	 1 kg/3 kg	6/2	80-100 g/kg	
4DAT03 DUDU THE DATE	<i>For the preparation of date-flavoured ice cream, the fleshy superfruit renowned for its beneficial properties as well as its power to energise. Amber colour, sweet flavour with delicate caramel notes. Smooth with no pieces. Perfect for use with both water and milk bases, for a more creamy, decadent result.</i>	 1 kg/3 kg	6/2	80-100 g/kg	  
4FRA05 STRAWBERRY		 1 kg/3 kg	6/2	80-100 g/kg	  
4FRO05 WILD STRAWBERRY		 1 kg/3 kg	6/2	80-100 g/kg	 
4FRB05 MIXED BERRY		 1 kg/3 kg	6/2	80-100 g/kg	  
4KIW05 KIWI		 1 kg/3 kg	6/2	80-100 g/kg	  
4LAM05 RASPBERRY		 1 kg/3 kg	6/2	80-100 g/kg	 

PRODUCT		PACKAGING WEIGHT	PCS/BOX	DOSAGE	
4LEMSU LEMONSUC	<i>Concentrated lemon juice for a fresh and aromatic ice cream with an intense lemon flavour.</i>	 1 lt	1/6	2 ml/lt	
4MAD05 MANDARIN ORANGE		 1 kg/3 kg	6/2	80-100 g/kg	
4MAN05 MANGO		 1 kg/3 kg	6/2	80-100 g/kg	
4MAR05 PASSION FRUIT		 1 kg/3 kg	6/2	80-100 g/kg	
4MELO5 GREEN APPLE		 1 kg/3 kg	6/2	80-100 g/kg	
4MEO05 CANTALOUPE		 1 kg/3 kg	6/2	80-100 g/kg	
4MIRO5 BLUEBERRY		 1 kg/3 kg	6/2	80-100 g/kg	
4NUC05 NUT-COLA	<i>for the preparation of cola flavoured ice cream.</i>	 1 kg/3 kg	6/2	80-100 g/kg	
4PES05 PEACH		 1 kg/3 kg	6/2	80-100 g/kg	
4VIO05 VIOLET		 1 kg/3 kg	6/2	80-100 g/kg	

READY TO USE POWDERED PRODUCTS



Maximum ease of use, without foregoing the quality that has characterised Nutman for more than 70 years: a vast assortment of ready-to-use powdered products for the preparation of ice cream with only the addition of water or milk. Also perfect for soft ice cream and slush puppies.

FRUIT READY MIXES					
500ANG WATERMELON		 1.25 kg	10	1 bag + 2.5 lt of water	
500FRA STRAWBERRY		 1.25 kg	10	1 bag + 2.5 lt of water	
500FRT MIXED BERRY		 1.25 kg	10	1 bag + 2.5 lt of water	
500LIE LIME		 1.25 kg	10	1 bag + 2.5 lt of water	
500LIM LEMON		 1.25 kg	10	1 bag + 2.5 lt of water	
500MEL GREEN APPLE		 1.25 kg	10	1 bag + 2.5 lt of water	
500MEO CANTALOUPE		 1.25 kg	10	1 bag + 2.5 lt of water	
500PES PEACH		 1.25 kg	10	1 bag + 2.5 lt of water	
500POM PINK GRAPEFRUIT		1.25 kg	10	1 bag + 2.5 lt of water	

PRODUCT

PACKAGING WEIGHT PCS/BOX DOSAGE










CREAMY READY MIXES

500CHA CHAI LATTE	Ready-to-use powdered product for the preparation of milk ice cream flavoured with Indian black tea. For use with hot water.		1.5 kg	6	1.5 kg + 3L water	
3RIC00 RICOTTA	Ready-to-use powdered product for the preparation of ricotta flavoured ice cream, without flavourings. For use with hot water.		1.5 kg	6	1 bag + 2.5 lt of water	
8SYOGR GREEK YOGHURT	Ready-to-use powdered product for the preparation of Greek yoghurt flavoured ice cream. Also for use in batch freezers and soft ice cream machines. For use with milk/yoghurt. Stronger and more characteristic flavour than classic yoghurt.		1 kg	10	1 bag + 2 lt of milk/yoghurt + 500 g of cream	
3JOJOG JO-JOGY	Ready-to-use powdered product for the preparation of yoghurt flavoured ice cream. More delicate and less sour flavour.		1.2 kg	8	1 bag + 3 lt of milk	
IDCOFF ICE DRINK COFFEE VEG	Ready-to-use powder for the preparation of "smooth" coffee granita or ice cream		1 kg	10	1 bag + 2.5 lt of milk	  

CHOCOLATE READY MIXES











3CIBX2 CIOCCOLATO EXTRA WHITE	Ready-to-use powdered and liquid product for the preparation of white chocolate flavoured ice cream. For use with hot water.		1.6 kg	6	1 bag + 2.5 lt of water	
3CIF05 CIOCCOLATO EXTRA FONDENTE	Ready-to-use powdered and liquid product for the preparation of dark chocolate flavoured ice cream. Dairy-free. For use with hot water.		1.6 kg	6	1 bag + 2.4 lt of water	  
3CIEDA CIOCCOLATO EXTRA DARK	Ready-to-use powdered product for the preparation of dark chocolate flavoured ice cream with a pronounced and intense flavour and dark colour. Dairy-free. For use with hot water.		1.6 kg	6	1 bag + 2.4 lt of water	  
3CIEDAV EXTRA DARK CHOCOLATE VEG & GOOD	 Ready-to-use powdered product for the preparation of extra dark chocolate flavoured ice cream. Low glycaemic content, lactose-free.		1.6 kg	6	1 bag + 2.4 lt of water	  
3CEXTR CIOCCOLATO EXTRA MILK	Ready-to-use powdered product for the preparation of milk chocolate flavoured ice cream. For use with hot water.		1.6 kg	6	1 bag + 2.5 lt of water	
CEFVEN VENERE NERA	Ready-to-use liquid product for the preparation of dark chocolate flavoured ice cream, with 100% single-origin chocolate from Ecuador. Dairy-free. For use with hot water.		1.6 kg	6	1 bag + 2.4 lt of water	 
3POWER POWERCIOK	Ready-to-use powdered product for the preparation of high protein chocolate flavoured ice cream. Only the highest quality chocolate in this innovative, high protein product; perfect for athletes and/or those watching their figures, who do not want to forego delicious ice cream. For use with warm water if possible.		1.6 kg	6	1 bag + 2.4 lt of water	

READY LAVA

3GLAVA GOLD LAVA	 Ready-to-use powdered product for the preparation of classic caramel ice cream with rare Breton salt. Use with lactose-free milk or vegetable milk.		1.2 kg	6	1 bag + 2.8 litres of lactose-free milk or vegetable milk	 
3BLAVA BLACK LAVA	Ready-to-use powdered product for the preparation of dark chocolate flavoured ice cream with a hint of black Hawaiian sea salt. For use with water.		1.6 kg	6	1 bag + 2.4 lt of water	 
8WLAVA WHITE LAVA	Ready-to-use powdered product for the preparation of white chocolate flavoured ice cream with a hint of genuine Ibiza sea salt. For use with water.		1.6 kg	6	1 bag + 2.4 lt of water	





















SOFT

Everything you need for your soft ice cream, in high quality, ready-to-use, and practical products.

PRODUCT		PACKAGING WEIGHT	PCS/BOX	DOSAGE	
8SYOGO YOGHURT		 1.6 kg	8	1 bag + 4 lt of milk	
8SYOGR GREEK YOGHURT	<i>Ready-to-use powdered product for the preparation of Greek yoghurt flavoured soft ice cream. Strong, distinctive flavour. Can also be used in ice cream makers.</i>	 1 kg	10	1 bag + 3 lt of milk/yoghurt	
8SYOGG SPECIAL YOGHURT	<i>Powdered product for the preparation of soft, yoghurt flavoured ice cream, with no added fats.</i>	 1.6 kg	8	1 bag + 3.5 lt of milk + 2.2 kg of yoghurt	
8SFIOR FIOR DI LATTE		 1.6 kg	8	1 bag + 4 lt of milk	
8SYOBE FROZEN YOGHURT	<i>Powdered product for the preparation of frozen yoghurt, without stabilisers or emulsifiers.</i>	 1 kg	10	1 bag + 3 lt of milk/yoghurt	

FRUIT +












A line of ready-to-use purées for the preparation of fruit sorbets with only the addition of water. With more than 68% fruit, they preserve the authentic freshness and flavour of fruit and are extremely practical for artisans to use: perfectly balanced products for extremely creamy sorbets.

































































6PFRAG STRAWBERRY +		 1.4 kg	6	1.4 kg + 2.1 lt of water	  
6PFRUB MIXED BERRY +		 1.4 kg	6	1.4 kg + 2.1 lt of water	  
6PLAMP RASPBERRY +		 1.4 kg	6	1.4 kg + 2.1 lt of water	  
6PMANG MANGO +		 1.4 kg	6	1.4 kg + 2.1 lt of water	  
6PPESC PEACH +		 1.4 kg	6	1.4 kg + 2.1 lt of water	  










































VARIEGATES

A wide range of delicious fruit and cream variegates made with the best raw ingredients.

Excellent hold in the display freezer and impeccable aesthetics, because we also enjoy ice cream with our eyes!

7ALBIC APRICOT SACHER	<i>Apricot variegate with pieces of crumbled lady fingers. Perfect for the preparation of Sacher flavoured ice cream.</i>	 1 kg/3 kg	6/2	AS NEEDED.	 
7APFEL APFELSTRUDEL	<i>Apple and raisin flavour variegate with fruit pieces (diced apples and raisins). Delicate colour with amber notes.</i>	 1 kg/3 kg	6/2	AS NEEDED.	  
7AMARE SOUR CHERRY	<i>Sour cherry variegate, with pieces of candied sour cherries.</i>	 1 kg/3 kg	6/2	AS NEEDED.	  

PRODUCT		PACKAGING WEIGHT	PCS/BOX	DOSAGE	
7AMASS AMARENATISSIMA	35% whole candied sour cherries in syrup for variegated ice cream. Contains natural colourants.	 1 kg/3 kg	6/2	AS NEEDED.	  
7ARANC ORANGE	Orange variegate, with pieces of fresh candied orange peel.	 1 kg/3 kg	6/2	AS NEEDED.	  
7BERGA BERGAMOT	Bergamot variegate, with pieces of candied bergamot.	 1 kg/3 kg	6/2	AS NEEDED.	  
7CARAM CAREMELLATTE	Caramel milk variegate.	 1 kg/3 kg	6/2	AS NEEDED.	
7CARSA TOFFEE CARAMEL	Salted caramel variegate, with notes of caramel and a touch of salt.	 1 kg/3 kg	6/2	AS NEEDED.	
4CED05 CITRON "SANTA MARIA"	for the preparation of citron flavoured ice cream made with citrons from Santa Maria del Cedro, a well-known town along the "Riviera dei Cedri". Perfect as a flavouring concentrate and as a variegate thanks to its smooth consistency. The perfect product for showcasing the full aromatic quality of "Calabria's Green Gold".	 1 kg/3 kg	6/2	As a flavouring: 80-100 g/kg As a variegate: AS NEEDED.	  
7CHERM CHERMISI	Alchermes variegate with crumbled lady fingers. Perfect for the preparation of English trifle flavoured ice cream.	 1 kg/3 kg	6/2	AS NEEDED.	 
4CHIO3 CHINOTTO DELLA RIVIERA	For the preparation of bitter orange ice cream. Perfect as a flavouring concentrate and as a variegate thanks to its smooth consistency.	 1 kg/3 kg	6/2	As a flavouring: 100 g/kg As a variegate: AS NEEDED.	  
7FICHI CAMELISED FIGS	Caramelised fig variegate.	 1 kg/3 kg	6/2	AS NEEDED.	  
7FRAGO STRAWBERRY	Strawberry variegate, with pieces of fruit.	 1 kg/3 kg	6/2	AS NEEDED.	 
7FRUTT MIXED BERRY	Mixed berry variegate (blackberry, raspberry, blueberry, strawberry).	 1 kg/3 kg	6/2	AS NEEDED.	 
7GOLDO GOLD	 Variegate with caramel flavour, decorated with shiny golden glitter	 1 kg/3 kg	6/2	AS NEEDED.	  
7GBABA GRANBABÀ	Variegate made with pieces of babà.	 1 kg/3 kg	6/2	AS NEEDED.	 
7LIMET LIME	Lime variegate, with strips of candied lime peel.	 1 kg/3 kg	6/2	AS NEEDED.	  
7MANGO MANGO	Mango variegate, with cubes of candied mango. For trendy and exotic flavours.	 1 kg/3 kg	6/2	AS NEEDED.	  
7MARAC PASSION FRUIT	Passion fruit variegate, with seeds and pulp of the fruit.	 1 kg/3 kg	6/2	AS NEEDED.	  
7MASAC MASALA CHAI LATTE	Honey variegate spiced with cinnamon, ginger, cardamom, aniseed, black pepper and cloves.	 1 kg/3 kg	6/2	AS NEEDED.	  
7MIRTI BLUEBERRY	Blueberry variegate, with pieces of blueberries.	 1 kg/3 kg	6/2	AS NEEDED.	 

PRODUCT		PACKAGING WEIGHT	PCS/BOX	DOSAGE	
7MOSCT MOSCATO	Moscato variegata, with raisins.	 1 kg/3 kg	6/2	AS NEEDED.	  
7NUTCH NUT CHERRY ROSSO	Whole candied cherries in syrup for variegated ice creams. Red.	 1 kg/3 kg	6/2	AS NEEDED.	  
7SOLE O' SOLE MIO	Lemon cream variegata with crumbled lady fingers.	 1 kg/3 kg	6/2	AS NEEDED.	 
7PERAO PEAR	Pear variegata, with pieces of semi-candied pear.	 1 kg/3 kg	6/2	AS NEEDED.	  
7PRUGN PLUM	Plum variegata, with 50% fruit.	 1 kg/3 kg	6/2	AS NEEDED.	  
7RIBES RIBES	Variegata with the typical sour taste of the fruit. Bright red colour, with whole fruits.	 1 kg/3 kg	6/2	AS NEEDED.	  
3SPC01 PANNA COTTA SAUCE	Caramel flavoured sauce to accompany panna cotta flavoured ice cream.	 1 kg	6	AS NEEDED.	  
7SAVST SAVOIARDO STRE- GATTO	Variegata with the flavour of the historic Strega liqueur from Benevento, enriched with gluten-free lady-finger crumbs.	 1 kg/3 kg	6/2	AS NEEDED.	
7SAVST SAVOIARDO STRE- GATTO	Variegata with the flavour of the historic Strega liqueur from Benevento, enriched with gluten-free lady-finger crumbs.	 1 kg/3 kg	6/2	AS NEEDED.	 
7SCACE MAPLE SYRUP 	Variegata with the flavour of Canada's famous maple syrup	 1 kg/3 kg	6/2	AS NEEDED.	  
7ZENZE GINGER	Ginger variegata, with pieces of candied ginger.	 1 kg/3 kg	6/2	AS NEEDED.	  

VARICREAM

An exclusive line of decadent variegates with crunchy pieces for the trendiest and most original pairings.

7BISLI BISCOLIMONE	Lemon variegata cream with pieces of crumbled butter biscuits.	 1 kg/3 kg	6/2	AS NEEDED.	
7BONTA BONITA WAFER 	Hazelnut variegata cream with gluten-free wafer crunch	 1 kg/3 kg	6/2	AS NEEDED.	
7BONTO BONITO WAFER 	25% pistachio variegata cream, with gluten-free wafer crunch	 1 kg/3 kg	6/2	AS NEEDED.	
7BIBIA BISCOBIANCO 	White chocolate and vanilla variegata cream with gluten-free butter biscuit	 1 kg/3 kg	6/2	AS NEEDED.	
7BINER BISCONERO	Chocolate variegata cream, with pieces of chocolate biscuits, that recalls Oreos.	 1 kg/3 kg	6/2	AS NEEDED.	
7BISCOGF GLUTEN FREE BIS- COTTO	Giandua variegata cream with pieces of gluten-free crumbled chocolate biscuit.	 1 kg/3 kg	6/2	AS NEEDED.	
7BROWN BROWNIE	Chocolate variegata cream with pieces of crumbled brownies.	 1 kg/3 kg	6/2	AS NEEDED.	

PRODUCT		PACKAGING WEIGHT	PCS/BOX	DOSAGE	
7CEREAL CEREALS 	Gluten-free hazelnut and cocoa variegate cream enriched with Saraceni biscuits	 1 kg/3 kg	6/2	AS NEEDED.	
VARCCR CHOCOLATE AND HAZELNUT BRITTLE	Gianduia variegate cream with pieces of hazelnut brittle.	 1 kg/3 kg	6/2	AS NEEDED.	
VARCRC CREMINO AND HAZELNUT BRITTLE	Milk and hazelnut variegate cream with pieces of hazelnut brittle.	 1 kg/3 kg	6/2	AS NEEDED.	
VARDBV DUBAI CHOCOLATE VEG & GOOD 	Pistachio variegate cream with gluten-free kataifi	 1 kg/3 kg	6/2	AS NEEDED.	  
7PINKC FLAMINGO	Pink chocolate variegate cream, with ground wafers. Gluten-free	 1 kg/3 kg	6/2	AS NEEDED.	
7GOLDE GOLDEN	Gianduia variegate cream with pieces of chopped and roasted Italian hazelnuts.	 1 kg/3 kg	6/2	AS NEEDED.	  
7GRTOR GRAN TORINO	Milk chocolate variegate cream with chopped salted hazelnuts.	 1 kg/3 kg	6/2	AS NEEDED.	
3NOC06 NOCCIOLATA FLUIDA	Gianduia variegate cream (more fluid).	 1 kg/3 kg	6/2	AS NEEDED.	
VARNOP SALTED PECAN	Salted caramel cream enriched with pecan nuts.	 1 kg/3 kg	6/2	AS NEEDED.	
VARPIS PISTACHIO	Pistachio variegate cream with pieces of chopped pistachio.	 1 kg/3 kg	6/2	AS NEEDED.	
7RAFFA RAFFAELLO	Coconut and almond variegate cream, for offering the taste of the famous chocolate in the display freezer. With pieces of grated coconut and wafer chunks for a touch of crunch. Gluten-free	 1 kg/3 kg	6/2	AS NEEDED.	
VARSUP SUPERPEANUT	Hazelnut (gianduia) variegate cream with pieces of roasted salted peanuts.	 1 kg/3 kg	6/2	AS NEEDED.	
3SPE05GF SPECULOOS	For the preparation of a Belgian-biscuit flavoured ice cream, with caramel and cinnamon notes (gluten-free version). Can be used as a both a flavouring paste and as a variegate.	 1 kg/3 kg	6/2	AS NEEDED.	
7TORRO TORRONCINO	Nougat variegate cream with 25% nougat.	 1 kg/3 kg	6/2	AS NEEDED.	
VARWAF WAFER	hazelnut and cocoa-variegate cream with gluten-free crispy wafer	 1 kg/3 kg	6/2	AS NEEDED.	

CREMINI TORINO













A line of soft and versatile creams that are perfect for various uses: coatings, variegate ice creams, layered ice creams, or served as is in cartons. Perfect for preparing the famous layered sweet from Turin as an ice cream.

PRODUCT		PACKAGING	WEIGHT	PCS/BOX	DOSAGE	
VARCCF CREMINO TORINO DARK CHOCOLATE	Dark chocolate variegate cream.		1 kg/3 kg	6/2	AS NEEDED.	  
3MORNE CREMINO TORINO CHOCOLATE	Fluid cream for chocolate-flavoured toppings		1 kg/3 kg	6/2	AS NEEDED.	
3MORCS CREMINO TORINO SALTED CAMEL	Fluid cream for salted caramel-flavoured toppings		1 kg/3 kg	6/2	AS NEEDED.	
3CIOKO CREMINO TORINO CIOKO ARTIC	Gianduia variegate cream which remains fluid even in a -14°C display freezer. Perfect in the carton as well.		1 kg/3 kg	6/2	AS NEEDED.	
SCREMI CREMINO TORINO FLUID	Milk and hazelnut variegate cream.		1 kg/3 kg	6/2	AS NEEDED.	
7GIAN4 CREMINO TORINO GIANDUIA	(Light) gianduia variegate cream, also perfect in cartons.		1 kg/3 kg	6/2	AS NEEDED.	
SCRHAV CREMINO TORINO HAVANA COFFEE	Coffee gianduia variegate cream.		1 kg/3 kg	6/2	AS NEEDED.	
3MORBI CREMINO TORINO MILK	Fluid cream for white chocolate-flavoured toppings		1 kg/3 kg	6/2	AS NEEDED.	
3MORMD CREMINO TORINO ALMOND	Fluid topping cream with 25% almonds		1 kg/3 kg	6/2	AS NEEDED.	
3NOC06 CREMINO TORINO FLUID HAZELNUT	Gianduia variegate cream (more fluid).		1 kg/3 kg	6/2	AS NEEDED.	
3MORNC CREMINO TORINO HAZELNUT	Fluid topping cream with 25% hazelnuts		1 kg/3 kg	6/2	AS NEEDED.	
3MORPS CREMINO TORINO PISTACHIO	Fluid topping cream with 25% pistachio		1 kg/3 kg	6/2	AS NEEDED.	

VEG&GOOD CREMINI






An exclusive Nutman line that combines flavour, decadence and well-being in a single product.

Soft creams for use in ice creams, with no added milk derivatives, no ingredients of animal origin, no sugars and no flavourings, to meet the dietary needs of all customers: from those who are allergic to dairy products or follow a specific diet, to those who need to keep track of how much sugar they consume. Excellent performance both in cartons and in layered creams, soft ice creams or as a decadent variegate.

3MORBIV WHITE	Neutral flavour, can be used as is or flavoured as desired.		3 kg	2	AS NEEDED.	  
3MORGIV GIANDUIA	Chocolate and hazelnut flavour, round and balanced.		3 kg	2	AS NEEDED.	  
3MORPIV PISTACHIO	Pistachio flavour, aromatic and characterful.		3 kg	2	AS NEEDED.	  



MAXIMUM TOPPINGS

Ice cream coatings with chocolate and cocoa butter and a minimal amount of vegetable fats, for greater fluidity and ease of use. Guarantee exceptional performance both on the stick and in the carton.

PRODUCT	PACKAGING	WEIGHT	PCS/BOX	DOSAGE	
9MAXBI WHITE (VANILLA)		3 kg	2	AS NEEDED.	
9MAXFO DARK CHOCOLATE		3 kg	2	AS NEEDED.	 

COLOURED TOPPINGS













































Ice cream coatings made with natural colourants and vegetable fats. A rich assortment to satisfy every flavour and colour need.

9CARAN ORANGE		3 kg	2	AS NEEDED.	
9CVANI WHITE (VANILLA)		3 kg	2	AS NEEDED.	
9CCIOC CHOCOLATE		3 kg	2	AS NEEDED.	 
9CFRAG STRAWBERRY		3 kg	2	AS NEEDED.	
9GLATT MILK		3 kg	2	AS NEEDED.	
9CLIMO LEMON		3 kg	2	AS NEEDED.	
9CNOCC HAZELNUT		3 kg	2	AS NEEDED.	
9CPIST PISTACHIO		3 kg	2	AS NEEDED.	



HAZELNUT

Hazelnuts have always been our passion, ever since we first founded the company. Our dedication, coupled with decades of experience, has led us to where we are today, offering one of the highest quality products on the ice cream market. Our location, in the heart of Piedmont, a region known for its hazelnuts, which are the fundamental raw ingredient in our hazelnut products, has undoubtedly proven to be a major advantage that has enabled us to achieve outstanding levels of quality. Furthermore, our decades of experience in roasting and an incredibly modern refining facility, allow us to offer an exceptional product: a true hazelnut paste that meets the demands of the most sophisticated and experienced ice cream makers, available in numerous variants depending on the need.

PRODUCT		PACKAGING WEIGHT	PCS/BOX	DOSAGE	
HAZELNUT PASTE					
2DEC05 DELICIA HAZELNUT PASTE, LIGHT	Obtained from grinding roasted Italian hazelnuts of varying sizes. Delicate roast.	 1 kg/5 kg	6/2	80-100 g/kg	  
2DEL05 DELICIA HAZELNUT PASTE	Obtained from grinding roasted Italian hazelnuts of varying sizes. Intense roast.	 1 kg/5 kg	6/2	80-100 g/kg	  
2PRE05 PRELIBA® HAZELNUT PASTE	Obtained from grinding roasted Italian hazelnuts of the very highest quality. Medium roast.	 1 kg/5 kg	6/2	80-100 g/kg	  
2PRS05 PRELIBA® HAZEL- NUT PASTE, DARK (VESUVIO)	Obtained from grinding roasted Italian hazelnuts of the very highest quality. Intense roast.	 1 kg/5 kg	6/2	80-100 g/kg	  
2PRZ05 PRELIBA® HAZELNUT PASTE, STABILISED	Obtained from grinding roasted Italian hazelnuts of the very highest quality with the addition of stabiliser (1%).	 1 kg/5 kg	6/2	80-100 g/kg	  
2PRALI HAZELNUT PRALINE PASTE	Obtained by refining hazelnut praline.	 1 kg/5 kg	6/2	80-100 g/kg	  
2OPT05 OPTIMA® HAZELNUT PASTE	Obtained from grinding carefully selected and roasted T.G.T. hazelnuts. Delicate roast.	 1 kg/5 kg	6/2	80-100 g/kg	  
2OPS05 OPTIMA® HAZELNUT PASTE, DARK	Obtained from grinding carefully selected and roasted T.G.T. hazelnuts. Intense roast.	 1 kg/5 kg	6/2	80-100 g/kg	  
2NOCPM ORIGIN HAZELNUT PA STE	Obtained from grinding carefully selected and roasted T.G.T. hazelnuts. Medium roast, soft yet pronounced and characteristic taste, for an aromatic ice cream with a full flavour and light colour.	 1 kg/5 kg	6/2	80-100 g/kg	  
2IGP05 P.G.I. PIEDMONT HAZELNUT PASTE	Obtained from grinding 100% P.G.I. Piedmont hazelnuts. Medium roast.	 1 kg/5 kg	6/2	80-100 g/kg	  
2RUNOC RUSTIC HAZELNUT	Course, unrefined paste, obtained from roasted Italian hazelnuts.	 1 kg/3 kg	6/2	100-150 g/kg	  





PRODUCT

PACKAGING WEIGHT PCS/BOX DOSAGE

HAZELNUT-BASED PRODUCTS







































Not just hazelnut paste: we have skilfully processed this noble raw material, in all of its forms, for more than 70 years.

1CRN01/1CRN0C HAZELNUT BRITTLE		1 kg/5 kg	10/4	AS NEEDED.	
1FNO01/1FNO05 FINE GROUND HAZELNUT		1 kg/5 kg	10/4	AS NEEDED.	
1GRC01/1GRC03/1GRC00 CHOPPED T.G.T. HAZELNUTS (3/5 mm)		1 kg/ 3 kg/5 kg	10/6/4	AS NEEDED.	
1GRT01/1GRT03/1GRT05 FINELY CHOPPED T.G.T. HAZELNUTS (1/3 mm)		1 kg/ 3 kg/5 kg	10/6/4	AS NEEDED.	
1GRS01 COARSELY CHOPPED SALTED HAZELNUTS		1 kg	10	AS NEEDED.	
1GRG01/1GRG03/1GRG05 COARSELY CHOPPED T.G.T. HAZELNUTS (5/8 mm)		1 kg/ 3 kg/5 kg	10/6/4	AS NEEDED.	
1GRN01/1GRN03/1GRN05 CHOPPED ITALIAN HAZELNUTS (3/5 mm)		1 kg/ 3 kg/5 kg	10/6/4	AS NEEDED.	
1GRP03/1GRP05 GROUND HAZELNUT PRALINE (4/5 mm)		1 kg/5 kg	10/4	AS NEEDED.	
1GRI01/1GRI03/1GRI05 FINELY CHOPPED ITALIAN HAZELNUTS (1/3 mm)		1 kg/ 3 kg/5 kg	10/6/4	AS NEEDED.	
1GRO01/1GRO03/1GRO05 COARSELY CHOPPED ITALIAN HAZELNUTS (5/8 mm)		1 kg/ 3 kg/5 kg	10/6/4	AS NEEDED.	
1ZIGPT/1ZIGPS SHELLED ROASTED P.G.I. PIEDMONT HAZELNUTS (14/15 mm)		1 kg/5 kg	10/4	AS NEEDED.	
1NOT01/1NOT03/1NOT05 WHOLE ROASTED ITALIAN HAZELNUTS (14/15 mm)		1 kg/ 3 kg/5 kg	10/6/4	AS NEEDED.	
1NOP01/1NOP03/1NOP05 WHOLE ROASTED T.G.T. HAZELNUTS (14/15 mm)		1 kg/ 3 kg/5 kg	10/6/4	AS NEEDED.	



PISTACHIO

A classic ice cream flavour, essential in any display freezer: pistachio. A wide range of pistachio-based products and pistachio pastes, differentiated according to the origin of the raw ingredient, which is skilfully processed by experts, and according to colour, intensity, and flavour, to satisfy the needs of every artisan ice cream maker.

PRODUCT		PACKAGING WEIGHT	PCS/BOX	DOSAGE	
PISTACHIO PASTE					
3PIS05 PISTACHIO	Sweetened pistachio and almond paste. Bright green.	 1 kg/5 kg	6/2	80-100 g/kg	  
3PISTN GIADA PISTACHIO	for the preparation of pistachio flavoured ice cream. Only 100% pure Mediterranean pistachios. Natural green colour.	 1 kg/3 kg	6/2	80-100 g/kg	  
3PISOR MEDITERRANEAN ORO PISTACHIO	for the preparation of pistachio flavoured ice cream. With Mediterranean pistachios (96%). Natural green colour.	 1 kg/3 kg	6/2	80-100 g/kg	  
3PIC02 PURE PISTACHIO WITH COLOUR	for the preparation of pistachio flavoured ice cream. Only pistachios of 100% Mediterranean origin. Bright green.	 1 kg/3 kg	6/2	80-100 g/kg	  
3PIZ02 PURE PISTACHIO WITHOUT COLOUR	for the preparation of pistachio flavoured ice cream. Only pistachios of 100% Mediterranean origin. No colourants..	 1 kg/3 kg	6/2	80-100 g/kg	  
2PIB03 PURE SICILIAN PIS- TACHIO	for the preparation of pistachio flavoured ice cream. Only 100% roasted green pistachios from Sicily.	 1 kg/3 kg	6/2	80-100 g/kg	  
2RUPIS RUSTIC PISTACHIO	Course, unrefined paste, obtained from select pistachios.	 1 kg/3 kg	6/2	100-150 g/kg	  
3PISTM PISTACHIO	Pistachio paste made from Mediterranean pistachios (92%). Natural green colour.	 1 kg/3 kg	6/2	80-100 g/kg	  
PISTACHIO-BASED PRODUCTS					
Not just pistachio paste: we skilfully process every form of this noble raw ingredient.					
1GRPPI PURE PISTACHIO CHUNKS		 1 kg	10	AS NEEDED.	  
1GRPPR GROUND PISTACHIO PRALINE		 1 kg	10	AS NEEDED.	  
1GROPI COARSELY CHOPPED PURE PISTACHIO		 1 kg	10	AS NEEDED.	  
1PISTT WHOLE SHELLLED AND TOASTED PISTACHIOS		 1 kg	10	AS NEEDED.	  



NUTS

Roasted, pralined, and ground nuts.

PRODUCT	PACKAGING WEIGHT	PCS/BOX	DOSAGE	
1CRMAN/1CRMA5 ALMOND BRITTLE	1 kg/ 5 kg	10/4	AS NEEDED.	
1FMA01/1FMA00 ALMOND FLOUR	1 kg/ 5 kg	10/4	AS NEEDED.	
1GRMAP GROUND ALMOND PRALINE	1 kg	10	AS NEEDED.	
1GRM01/1GRM05 COARSELY CHOPPED ALMONDS	1 kg/ 5 kg	10/4	AS NEEDED.	
ZOOMTC / ZOOMTD PEELED AND ROASTED SWEET ALMONDS	1 kg/ 5 kg	10/4	AS NEEDED.	
ZOONOI SHELLED WALNUTS	1 kg	10	AS NEEDED.	



GARNISHES

Everything you need to garnish and decorate your tubs and cups of ice cream, as well as semifreddos and desserts served on a plate: unleash your imagination and make your creations unique!

PRODUCT			PACKAGING WEIGHT	PCS/BOX	DOSAGE	
	ZOWBIS CHOCOLATE BISCUITS	No palm oil. Gluten-free	 1 kg	1	AS NEEDED.	
	ZOWCOC SHREDDED COCONUT	Gluten-free	 1 kg	10	AS NEEDED.	  
	1GRAMA GROUND AMARETTO BISCUITS		 3 kg	1	AS NEEDED.	
	1GRBIS GROUND SHORTBREAD	Gluten-free	 1 kg	6	AS NEEDED.	
	1GRBIN GROUND CHOCOLATE BISCUITS	Gluten-free	 1 kg	10	AS NEEDED.	
	1GRBRO CRUMBLed BROWNIES		 1 kg	10	AS NEEDED.	
	1GRCIO DARK CHOCOLATE BITS		 1 kg	10	AS NEEDED.	  
	1GRMEG GROUND MERINGUE	Gluten-free	 1 kg	10	AS NEEDED.	 
	1GRTOR GROUND TORRONE (NOUGAT)		 2 kg	5	AS NEEDED.	 
	1GRWAF GROUND WAFERS	Gluten-free	 1 kg	10	AS NEEDED.	  
	1GRNOC SALTED PECAN PRALINE CRUMBLE		 1 kg	10	AS NEEDED.	  
	1PANSP SPONGE CAKE	Gluten Free 38x56		(8 sheets)	AS NEEDED.	
	ZOWRLF CARAMELISED PUFFED RICE	Gluten-free	 1 kg	6	AS NEEDED.	  
	1SAVGF LADY FINGERS	Gluten-free	 1.8 kg		AS NEEDED.	 
	1BISGE ICE CREAM SANDWICH BISCUITS	Gluten-free	 1.8 kg			

GLUTEN FREE CRUMBLES

An exclusive product line characterised by extraordinary crispiness! Ready-to-use and versatile, these are perfect for garnishing any kind of ice cream or pastry and add a surprisingly crunchy touch to any creation. A wide assortment of gluten-free products, to satisfy everyone's tastes and needs.

CRUCAC CHOCOLATE CRUMBLE	<i>Chocolate flavoured. Gluten-free</i>		1 kg	10	AS NEEDED.	  
CRUCAR CAMEL CRUMBLE	<i>Caramel flavour. Gluten-free</i>		1 kg	10	AS NEEDED.	  
CRUBUR CLASSIC BUTTER CRUMBLE	<i>Classic butter flavour. Gluten-free</i>		1 kg	10	AS NEEDED.	  
CRUFDB MIXED BERRY CRUMBLE	<i>Mixed berry flavour. Gluten-free</i>		1 kg	10	AS NEEDED.	  
CRULIM LEMON CRUMBLE (GLUTEN FREE)	<i>Lemon flavour. Gluten-free</i>		1 kg	10	AS NEEDED.	  
CRUNOC HAZELNUT CRUMBLE	<i>Hazelnut flavour. Gluten-free</i>		1 kg	10	AS NEEDED.	  
CRUPIS PISTACHIO CRUMBLE	<i>Pistachio flavour. Gluten-free</i>		1 kg	10	AS NEEDED.	  
CRULIQ LIQUORICE CRUMBLE	<i>Liquorice flavour. Gluten-free</i>		1 kg	10	AS NEEDED.	  
CRUSPE SPECULOOS CRUMBLE	<i>Speculoos flavour. Gluten-free</i>		1 kg	10	AS NEEDED.	  
CRUZEN GINGER CRUMBLE	<i>Ginger flavour. Gluten-free</i>		1 kg	10	AS NEEDED.	  

TOPPINGS

Fluid sauces with an anhydrous or hydrated base, for decorating cups and tubs of ice cream, as well as crêpes, waffles, pancakes, and much more! Packaged in convenient 1 kg bottles with a no-drip cap for ease of use, they're available in a vast assortment to meet everyone's demands.

PRODUCT		PACKAGING	WEIGHT	PCS/BOX	DOSAGE	
9TAMAR	Gluten-free		1 kg	6	AS NEEDED.	
SOUR CHERRY						
9TCAFF	Gluten-free		1 kg	6	AS NEEDED.	
COFFEE						
9TCIOC	Gluten-free		1 kg	6	AS NEEDED.	
CHOCOLATE						
9TCIOB	Gluten-free		1 kg	6	AS NEEDED.	
WHITE CHOCOLATE CREAM						
9TVCIF	Gluten-free		1 kg	6	AS NEEDED.	
DARK CHOCOLATE CREAM						
9TCREM	Gluten-free		1 kg	6	AS NEEDED.	
CARAMEL CREAM						
9TFRAG	Gluten-free		1 kg	6	AS NEEDED.	
STRAWBERRY						
9TFRUT	Gluten-free		1 kg	6	AS NEEDED.	
MIXED BERRY						
9TLAMP	Gluten-free		1 kg	6	AS NEEDED.	
RASPBERRY						
9TLIQU	Gluten-free		1 kg	6	AS NEEDED.	
LIQUORICE						
9TMANG	Gluten-free		1 kg	6	AS NEEDED.	
MANGO						
9TMIRT	Gluten-free		1 kg	6	AS NEEDED.	
BLUEBERRY						
9TNOCC	Hazelnut and milk flavour. Gluten-free		1 kg	6	AS NEEDED.	
HAZELNUT CREAM						
9TNOFL	Gianduia flavour (chocolate and hazelnut). Gluten-free		1 kg	6	AS NEEDED.	
NOCCIOLATA FLUIDA						
9TPISQ	Gluten-free		1 kg	6	AS NEEDED.	
PISTACHIO						
9TSPIR	Delicate vanilla flavour. Bright blue colour. With natural flavourings. Gluten-free		1 kg	6	AS NEEDED.	
SPIRULOSO						
9TSTRA	Bottled dark chocolate covering for ice cream. Gluten-free		1 kg	6	AS NEEDED.	
STRACCIATELLA						





ICE CREAM KITS

Complete solutions for creating eye-catching and modern tubs of ice cream.



superpeanut

**KITPEA
SUPERPEANUT**

With a peanut and chocolate base, this tasty kit evokes the famous sweet-salty snack with the addition of delicious salted peanuts. The perfect pairing to recreate the famous snack in an ice cream version. The sweetness of the chocolate combined with the delicate saltiness of the roasted peanuts creates an unparalleled and decadent flavour.

- 3 kg Peanut Paste
- 3 kg Superpeanut Varicream
- 1 kg Salted Peanuts
- 1 Flavour Label
- 1 display unit



Tiramisù

Classicamente originale

**KITTIR
TIRAMISÙ**

The iconic Italian dessert in an ice cream version: the creaminess of mascarpone cheese, the fragrance of coffee, a note of Marsala wine, and a sprinkling of cocoa, topped off with crumbled lady fingers.

- 3 kg Mascarpone Paste
- 3 kg Tiramisù Variegata
- 1 kg cocoa powder
- 1 Flavour Label
- 1 display unit



Biscotto

**KITBIS
BISCOTTO**

A sumptuous flavour that everyone can agree on! Biscuit flavoured ice cream and a decadent gianduaia variegata with pieces of crumbled chocolate biscuit. It will be love at first taste!

- 3 kg Biscuit Paste
- 3 kg Biscuit Varicream
- 1 kg Biscuits
- 1 Flavour Label
- 1 display unit



Cereali

**KITCER
CEREALS** 

For Cereals lovers, finally a gluten-free version. Cereals paste with excellent creamy variegation, ideal for decorating the tub together with Cereals biscuit crumbs!

- 3 kg Cereals Paste
- 3 kg Cereals Varicream
- 1 kg Cereals biscuit crumbs
- 1 Flavour Label
- 1 display unit



CRIC & CROC

**KITCRI
CRIC&CROC**

Decadent doesn't cover it: the most popular snack among both children and adults, the wafer becomes ice cream, and... crunch! White gianduia ice cream and a gianduia variegate with crumbled wafers. Irresistibly crunchy!

- 3 kg White Gianduia Paste
- 3 kg Wafer Varicream
- 1 kg Wafer Chunks
- 1 display unit
- 1 Flavour Label



BISCONERO

**KITBNE
BISCONERO**

The chocolate biscuit with a milky cream filling, popular among both young and old, becomes an ice cream flavour with the Bisconero kit: milk and chocolate come together in the perfect mix, topped off by a sumptuous chocolate variegate with pieces of crumbled chocolate biscuit.

- 3 kg Bisconero Paste
- 3 kg Bisconero Varicream
- 1 kg Crumbled Chocolate Biscuit
- 1 Flavour Label
- 1 display unit



gelato cannolo siciliano

**KITCAN
SICILIAN
CANNOLI**

The Sicilian delicacy par excellence, now in a new form: ricotta ice cream with orange variegate and crumbled chocolate bits. The flavour of Sicily in an ice cream!

- 9 kg Ready-to-Use Ricotta
- 3 kg Orange Variegate
- 1 kg dark chocolate chunks
- 1 Flavour Label
- 1 display unit



brownie

**KITBRW
BROWNIE**

The most popular flavour ever, inspired by the beloved American brownie. The magic of chocolate that seduces taste buds with the first bite!

- 6 kg paste/Brownie Varicream
- 1 kg Brownie Chunks
- 1 Cut Out
- 1 Flavour Label



HEALTHY

**KITHEA
HEALTHY**

NEW

A combination inspired by a modern classic of healthy breakfasts, suitable for any time of day. The healthy taste of yoghurt, with maple syrup and crunchy nuts. An explosion of goodness!

- 4.8 kg Jo-Jog
- 3 kg Maple Syrup Variegate
- 1 kg shelled walnuts
- 1 Flavour Label
- 1 display unit



Perla delle  Langhe 

**KITPLA
PERLA DELLE
LANGHE**

The symbolic ice cream of Piedmont, home of the best hazelnuts, our greatest passion: white Bacio ice cream with a sumptuous gianduia variegated and a dusting of hazelnut crumble.

- 3 kg Carezza D'Autunno Bianca Paste
- 3 kg Fluid Hazelnut Varicream
- 1 kg Gluten Free Hazelnut Crumble
- 1 display unit
- 1 Flavour Label




**TORRONE
DELLA
REGINA** 

**KITTOR
TORRONE DELLA
REGINA**

Noble and high quality, a great classic becomes ice cream: pistachio nougat. Pistachio nougat ice cream, a pistachio variegated with pieces of ground pistachio, and an infinitely decadent flavour.

- 3 kg of Torrone della Regina Nougat Paste
- 3 kg of Pistachio Varicream
- 1 display unit
- 1 Ice cream sign



Gelato
**RICOTTA &
fichi**

**KITRIF
RICOTTA E FIGHI**

A perfect combination that tastes of tradition, but never grows old. The freshness of ricotta and the sweetness of caramelised figs, topped off with the crispiness of ground wafers. When tradition get a makeover!

- 9 kg Ready-to-Use Ricotta
- 3 kg Caramelised Fig Variegated
- 1 kg Ground Wafers
- 1 display unit
- 1 Flavour Label



 **MARRAKECH**   
MINT TEA

**KITMAR
MARRAKECH**

A flavour that opens the door to a new world: mint tea, refreshing and unique, in an ice cream version. Delicious simplicity.

- 6 kg Marrakech Paste
- 1 Totem
- 1 Ice cream sign



KATTIVISSIMO

KITKAT KATTIVISSIMO

Kattivissimo is... **SO GOOD!**
Created for the little ones, it will win them over with its delicate vanilla and banana flavour.

6 kg Kattivissimo Paste

1 Totem

4x 1 kg bottles of Spiruloso Decorelle Topping

1 Flavour Label



KITOSO O' SOLE MIO

O' Sole mio is the perfect kit to showcase the colours and citrusy notes of lemon in a new way: a delicate lemon cream enveloped by a Limoncello variegata and topped with crumbled lady fingers.

3 kg Lemon Cream Paste

3 kg O'Sole Mio Variegata

1 display unit

1 Flavour Label



KITSAC SACHER

Another classic dessert of noble origins, reinterpreted in an ice cream version: the Sachertorte. An explosion of chocolate that is balanced out perfectly by the pairing with apricot. Also perfect as a semifreddo.

3 kg Tradicao Paste

3 kg Apricot Sacher Variegata

3 kg Cremino Torino Chocolate

1 display unit

1 flavour label



KITPIN FLAMINGO

When Ruby or "Pink Chocolate" becomes the protagonist, the result is the Flamingo kit! Ruby chocolate ice cream with a delicious pink chocolate variegata and ground wafer: from now on chocolate is pink too!

3 kg Flamingo Paste

3 kg Flamingo Varicream

1 Ice cream sign

1 Flamingo Beach Toy



**KITGBA
GRAN BABÀ**

The classic Neapolitan dessert becomes an ice cream! Sponge cake ice cream and a variegate featuring the intense flavour of rum, without which Babà is not Babà! To be decorated with mini Babà. A flavour that's to die for!

- 3 kg Pan di Spagna Paste
- 3 kg Granbabà Variegata
- 2.5 kg Mini Babà
- 1 display unit
- 1 Flavour Label



**KITGTO
GRAN TORRONE
CANELLI**

A kit that gives you everything you need to showcase the tradition of nougat in your freezer and teach every generation to love it: paste (with 70% nougat) and nougat variegata to win over even the most demanding customers.

- 3 kg Gran Torrone Canelli Paste
- 3 kg Torroncino Varicream
- 1 display unit
- 1 Flavour Label



**KITAPF
APFELSTRUDEL**

The traditional Tyrolean dessert, also popular in the Trentino and South Tyrol regions - as an ice cream! A delicate yet distinctive cinnamon flavour base, a delicious apple and raisin variegata with fruit pieces and a sprinkling of caramel crumble. An ice cream flavour, a taste of tradition, a real institution!

- 3 kg cinnamon paste
- 3 kg Apfelstrudel variegata
- 1 kg gluten free caramel crumble
- 1 display unit
- 1 Flavour Label



**KITDUD
DUDÙ THE DATE**

A single kit for bringing all the delicate sweetness of Dudù the super date to your display freezer. The sweetness of dates meets the bold flavour of dark chocolate, creating a perfect pairing with a sensational balance. A sprinkling of cocoa crumble completes the flavour, lending it a crunchy, super-chocolatey touch. Dudù is the perfect mix of energy and decadence that wins everyone over!

- 3 kg Dudù the date paste
- 3 kg Dark Chocolate Varicream
- 1 kg gluten free cacao crumble
- 1 display unit
- 1 Flavour Label



**KITEXO
EXOTIC GINGER**

The tropical freshness of mango and an unexpected touch of ginger make the Exotic Ginger kit the perfect solution for a relaxing and refreshing break on a summer afternoon.

- 3 kg Mango Paste
- 3 kg Ginger Variegata
- 1 kg Candied Ginger
- 1 Flavour Label
- 1 display unit



**KITSPE
SPECULOOS**

The iconic caramel biscuit with the unmistakable scent of cinnamon is finally also gluten-free.

- 6 kg Speculoos
- 5 kg G.F. Speculoos Crumble
- 1 display unit
- 1 Ice cream sign



**KITMAC
MASALA
CHAI
LATTE**

The ice-cream version of the traditional Indian drink made from tea and spiced milk.

- 9 kg Chai Latte
- 6 kg Masala Chai Variegata
- 1 kg Ginger Crumble
- 1 display unit
- 1 Ice cream sign



**KITLUK
LUKE**

















The timeless combination of licorice and lemon for superlative freshness.

- 12.5 kg Lemon 500
- 3 kg Licorice toppings
- 1 kg Licorice Crumble
- 1 display unit
- 1 Ice cream sign

COLD PASTRIES

PRODUCTS FOR MOUSSES AND SEMIFREDDOS

Semi-processed products for the preparation of chilled pastry products (semifreddos, mousses).

PRODUCT	USE	PACKAGING	WEIGHT	PCS/BOX	DOSAGE	
8BSEMI FIOCCO DI NEVE	Powdered semi-processed product for the preparation of semifreddos and warm ice cream. Can also be used as an improver for ice cream bases. Contains vegetable fats. Cold preparation.	F	 2 kg	5	For semifreddo: 400/500 g + 1 litre milk or 300 g + 1 kg cream	
8BALAD ALADIN	Powdered mix for the preparation of semifreddos. To be flavoured with flavouring pastes.	F	 1.8 kg	7	300 g + 1 kg of cream + flavouring paste as needed	  
8BALAM ALADIN MOUSSE	Powdered mix for the preparation of mousses.	F - C	 1.8 kg	7	200 g + 1 kg of cream + 100 g water	 
8BALAV VEGALADIN MOUSSE	The genius mousse is now also vegan! Powdered product for making perfect countertop mousses or mousses in a glass with ease, just by adding water and plant cream. No ingredients of animal origin. Neutral flavour, can be flavoured as desired. No added fats.		 1.8 kg	7	200 g + 1 kg plant cream + 100 g water	  
9SNEUT SIMPLE BASE	Paste for the preparation of semifreddos.	F	 1 kg	6	1 kg + 2.4 kg of cream	 








MIRROR GLAZE

A line of mirror glaze coatings for chilled pastry products. They guarantee a neat and clean cut and remain glossy, never matte, at negative temperatures. Available in a wide range of flavours and colours.

PRODUCT		PACKAGING	WEIGHT	PCS/BOX	DOSAGE	
PF4598 PLUS NEUTRA MIRROR GLAZE	Ready-to-use neutral Gelatin glaze.		8 kg	1	AS NEEDED.	  
PF5845 DARK CHOCOLATE MIRROR GLAZE	Dark chocolate flavoured mirror glaze for chilled pastry products.		3 kg	2	AS NEEDED.	  
MIRGIA YELLOW MIRROR GLAZE	Lemon flavoured mirror glaze for chilled pastry products.		3 kg	2	AS NEEDED.	  
MIRROS RED MIRROR GLAZE	Red fruit (strawberry, raspberry) flavoured mirror glaze for chilled pastry products.		3 kg	2	AS NEEDED.	  
MIRVER GREEN MIRROR GLAZE	Pistachio flavoured mirror glaze for chilled pastry products.		3 kg	2	AS NEEDED.	

COVERCRUNCH

A line of ready-to-use anhydrous coverings with crunchy nut pieces perfect for ice cream (on a stick) and chilled pastry products. An exclusive Nutman product in which extreme decadence meets the utmost crunchiness!

9CCHFR COVERCRUNCH RED FRUITS	White chocolate and red fruit flavour coating with freeze-dried red fruit pieces (sour cherries, redcurrants, strawberries).		3 kg	2	AS NEEDED.	
9CCHNO COVERCRUNCH HAZELNUT	A white chocolate and hazelnut covering with pieces of ground hazelnut praline.		3 kg	2	AS NEEDED.	
9CCHMA COVERCRUNCH ALMOND	White chocolate and almond covering with pieces of ground almond praline.		3 kg	2	AS NEEDED.	
9CCHPI PISTACHIO COVERCR UNCH	White chocolate and pistachio covering with pieces of ground pistachio praline.		3 kg	2	AS NEEDED.	
9CCHCA COVERCRUNCH SOUR CHERRY TOPPING	Crunchy covering enriched with sour cherries and delicious hazelnut, amaretto and meringue grains.		3 kg	2	AS NEEDED.	





TRADITIONAL PASTRIES


























GLAZES AND COVERINGS FOR PASTRIES

PRODUCT	PACKAGING WEIGHT	PCS/BOX	DOSAGE	
GLAZES FOR TRADITIONAL PASTRIES				
Flavoured and coloured fat-based glazes for covering bignés and other baked pastries. They guarantee perfect ease of use after having been melted in a bain-marie (40/45°C).				
 9GARAN ORANGE		2 kg	6	
 9GCIOC CHOCOLATE		2 kg	6	
 9GFRAG STRAWBERRY		2 kg	6	
 9GLIMO LEMON		2 kg	6	
 9GNOCC HAZELNUT		2 kg	6	
 9GPIST PISTACHIO		2 kg	6	
 9GVANI VANILLA		2 kg	6	
 9GZABA ZABAGLIONE		2 kg	6	

PRODUCT	PACKAGING WEIGHT	PCS/BOX	DOSAGE		
COVERINGS FOR PROFITEROLES					
90CPFO DARK CHOCOLATE PROFITEROLES	Soft dark chocolate covering or profiteroles.		3 kg	2	

NON-ALCOHOLIC SYRUPS

Concentrated non-alcoholic syrups, perfect for use with both traditional and chilled pastry products (sponge cake dip for cakes or semifreddos). Intense and aromatic flavour, without alcohol.

9ANALK ALKERMES		1 lt	6	1 lt of product + 2 lt of water	  
9ANCAF COFFEE		1 lt	6	1 lt of product + 2 lt of water	  
9ANFRU MIXED BERRY		1 lt	6	1 lt of product + 2 lt of water	 
9ANMAR MARASCHINO		1 lt	6	1 lt of product + 2 lt of water	  
9ANRHU RUM		1 lt	6	1 lt of product + 2 lt of water	  
9ANVAN VANILLA		1 lt	6	1 lt of product + 2 lt of water	  

CANDIED FRUIT

PRODUCT PIECES/100g PACKAGING WEIGHT DRAINED PCS/BOX DOSAGE

NATURAL CANDIED FRUIT

A line of high quality candied fruit. Select raw ingredients transformed into products that preserve the softness and fragrance, as well as the lustre of the fruit. Perfect for filling and decorating pastries.

	PRCUA6 NATURAL ORANGE CUBES		1 kg	6	AS NEEDED.	
	PRCUC6 NATURAL CITRON CUBES		1 kg	6	AS NEEDED.	
	NAFILA STRIPS OF NATURAL ORANGE		1 kg	6	AS NEEDED.	
	NASCAR QUARTERED STRIPS OF NATURAL ORANGE		1 kg	6	AS NEEDED.	

CANDIED FRUIT

	BJAMSS AMARENATISSIMA PASTRY	<i>Whole candied sour cherries in sour cherry syrup.</i>		5 kg	2	AS NEEDED.	
	BJCIEN SOUR CHERRIES			5 kg	1	AS NEEDED.	
	BJCI18 RED CHERRIES			5 kg	1	AS NEEDED.	
	BJCIVE GREEN CHERRIES			5 kg	1	AS NEEDED.	
	BJMAC6 FRUIT COCKTAIL 6X6			5 kg	1	AS NEEDED.	
	PRUVAS 6 CORONE AUSTRALIAN RAISINS			14 kg	1	AS NEEDED.	
	ZOWUVA TURKISH RAISINS			12.5 kg	1	AS NEEDED.	

CANDIED CHESTNUTS - Whole candied chestnuts, in pieces, or in a cream for filling and decorating pastries. The protagonist of the most delicious pastries.

MCCREM CHESTNUT CREAM			3 kg		4	AS NEEDED.	
MCMARR MEDIUM CHESTNUTS	5/6		3.5 kg	2.2 kg	4	AS NEEDED.	
MCROTT BROKEN CHESTNUTS			3.5 kg	2.2 kg	4	AS NEEDED.	

THE ESSENTIALS

Everything that an artisan pastry chef needs in the kitchen.

PRODUCT

PACKAGING WEIGHT PCS/BOX DOSAGE

PATAROME

Flavourings in paste form with only natural colours. Perfect for flavouring creams, ganaches, batters, or Gelatins. DOSAGE 5-10 g/kg.

9PATAR
ORANGE



1 kg

6

5-10 g/kg



9PATLI
LEMON



1 kg

6

5-10 g/kg



9PATLS
COLOURLESS LEMON



1 kg

6

5-10 g/kg



4LIM05
LEMON PASTE FOR
PASTRIES

Colourless.



3 kg

2

50 g/kg



PASTRY MIXES

Ready-to-use powdered product or the creation of pastry bases.

8ISPAS
CREMISSIMA
PASTICCERA

Ready-to-use powdered product or the preparation of pastry cream.



1.6 kg

6



3CRMIX
CROCCOMIX

Powdered product for the preparation of brittle.



1 kg

6



FILLINGS

Products that are perfect for filling pastries (small and large leavened products, cakes, chocolates, mini pastries, fresh pastries, chilled pastry products), before or after baking. From fillings to fruit jams and decadent creams, a vast assortment to satisfy everyone's needs.

WATER-BASED FILLINGS

62% fruit and the full, fresh and authentic flavour of fruit. Perfect for use both before and after baking.

MACOAB EXTRA APRICOT JAM 62%		3 kg	2	AS NEEDED.	  
MACOAA EXTRA BITTER ORANGE MARMALADE 62%		3 kg	2	AS NEEDED.	  
MACOFR EXTRA MIXED BERRY JAM 62%		3 kg	2	AS NEEDED.	  
MAJAAL APRICOT JAMFRUIT		13 kg	1	AS NEEDED.	  
SPCRPA PASTRY CREAM		3 kg	2	AS NEEDED.	
3ZA1 ZAZA'		3 kg	2	AS NEEDED.	 

The classic zabaglione recipe, for filling and flavouring traditional and modern pastries (mousses, semifreddos).



FAT-BASED FILLINGS



















All-new fillings, for use before or after baking: a wide assortment of flavours and colours, to meet the demands of every artisan pastry chef. Our solution for your delicious and unique fillings.

PRODUCT	USE	PACKAGING	WEIGHT	PCS/BOX	DOSAGE	
SUCRNO CREMA CUOR DI HAZELNUT	<i>Gianduia spread with 13% hazelnuts, perfect for cold fillings.</i>	F	 3 kg	2	AS NEEDED.	
SUCRMI CREMINO TORINO	<i>Praline paste with a high percentage of hazelnuts (40%) and cocoa butter. Perfect for preparing Turin's traditional cremino chocolates.</i>	F	 3 kg	2	AS NEEDED.	  
SCRASP CACAOCREAM S.P.	<i>Chocolate spread. No palm oil.</i>	C - F	 3 kg	2	AS NEEDED.	
SUGIAN GIANDUIOTTA S.P.	<i>Gianduia spread with 15% hazelnuts. No palm oil.</i>	C - F	 3 kg	2	AS NEEDED.	
SULANG LANGAROLA	<i>Gianduia spread, perfect for use either before or after baking. Excellent hold when cooked.</i>	C	 13 kg	1	AS NEEDED.	
SCRLIM LEMONCREAM S.P.	<i>Lemon cream, perfect for filling pastries and chocolates. No palm oil.</i>	C - F	 3 kg	2	AS NEEDED.	
SUNOCC NOCCIOLATNUT	<i>Gianduia spread, perfect for cold fillings.</i>	F	 3 kg	2	AS NEEDED.	
SCRNCC NOCCIOLOTTA S.P.	<i>Milk and hazelnut (20%) spread. No palm oil.</i>	C - F	 3 kg	2	AS NEEDED.	
SUNBLA NUT BLANC	<i>Milk flavoured spread.</i>	F	 3 kg	2	AS NEEDED.	
SUNBSP NUT BLANC S.P.	<i>Milk flavoured spread. No palm oil.</i>	F	 3 kg	2	AS NEEDED.	
SUNCIO NUT CIOCK	<i>Chocolate spread (30% cocoa), to be used cold.</i>	F	 3 kg	2	AS NEEDED.	
SUPIST PISTACCHIOTTA S.P.	<i>Pistachio spread with 15% pistachios. No palm oil.</i>	C - F	 3 kg	2	AS NEEDED.	
SCRPAO PISTACCHIOCREAM	<i>Pistachio spread with 15% pistachios.</i>	C - F	 3 kg	2	AS NEEDED.	
SURICC RICCACREMA Pasticcera	<i>Anhydrous pastry cream to be used cold, after baking. Pale yellow colour, delicate flavour with notes of vanilla and a creamy, silky texture. No palm oil.</i>	F	 3 kg	2	AS NEEDED.	
SUGIAV GIANDUIOTTA VEG	<i>Gianduia spread with 15% hazelnuts. No palm oil. Veg version.</i>	C - F	 3 kg	2	AS NEEDED.	  
SUPISV PISTACCHIOTTA VEG	<i>Pistachio spread with 15% pistachios. No palm oil. Veg version.</i>	C - F	 3 kg	2	AS NEEDED.	  

FILLINGS FOR DISPENSERS

A line of decadent fillings for dispensers inspired by the desire to offer new, practical and high-performance solutions for products in the Cremine line, spreadable creamy fillings made from high-quality ingredients which are among our most popular products - offering excellence for artisan pastry applications.

A new addition that stems from our valuable partnership with DAGA Food SRL, a Piedmontese company working in the Ho.Re.Ca. sector. This new line, which is synonymous with quality, practicality and innovation, is inspired by Nutman's selection of premium filling products for after baking. One product and countless benefits for your customers and your business, as well as an extensive range of applications, courtesy of the versatility of the dispenser, which can be used to fill products for breakfast, brunch, gourmet snacks, cafeteria products and much more besides.

PRODUCT		PACKAGING	WEIGHT	PCS/BOX	DOSAGE	
MACOAM BITTER ORANGE	 Bitter orange flavour filling (62%)		0.9 kg	6	AS NEEDED.	
SUCRPA PASTRY CREAM	 Pastry-cream flavoured filling		0.9 kg	6	AS NEEDED.	
SUGITT25 GIANDUIOTTA 25% S.P.	Cocoa and hazelnut (gianduia) flavoured spread, with 25% hazelnuts. No palm oil.		0.8 kg	6	AS NEEDED.	
SUNOCC25 NOCCIOLotta 25% S.P.	Hazelnut and milk flavoured spread, with 25% hazelnuts. No palm oil.		0.8 kg	6	AS NEEDED.	
SUPITT25 PISTACCHIOTTA 25% S.P.	Pistachio flavour spread with 25% pistachios. No palm oil.		0.8 kg	6	AS NEEDED.	
SUBILA BIANCALATTE S.P.	Milk flavoured spread. No palm oil.		0.8 kg	6	AS NEEDED.	
MACOAL APRICOT	Filling with a well-rounded and balanced apricot flavour (62%).		0.9 kg	6	AS NEEDED.	
MACOFB MIXED BERRY	Filling with the bold, aromatic flavour of mixed berries (blackberries, blackcurrants) and strawberries (62%).		0.9 kg	6	AS NEEDED.	



CHOCOLATE

Everything you need for pastry products made with chocolate, eggs, pralines, and much more.

PRODUCT

PACKAGING WEIGHT PCS/BOX

LA CHOCOLATERIE

A vast assortment of quality chocolate coverings in chip form. Also available in convenient 2kg bags.

CHLA32
MILK CHOCOLATE
COATING IN CHIPS
32/34

Suitable for the preparation of large hollow shapes (Easter eggs).



12 kg

1



CHCOEQ
DARK CHOCOLATE
COATING IN CHIPS
ECUADOR

Single-origin dark chocolate chips, aromatic yet well-balanced. Minimum 70% cocoa.



12 kg

1



CHFO32
DARK CHOCOLATE
COATING IN CHIPS
32/34 SEMI-BITTER

A bitter-sweet flavour, suitable for the preparation of large hollow shapes (Easter eggs). Minimum 52% chocolate.



12 kg

1



CHSA38
SAVOIE DARK CHOC-
OLATE COATING IN
CHIPS 38/40 BITTER

A bitter flavour, suitable for the preparation of chocolate shells. Minimum 62% cocoa.



12 kg

1



CHBI34
MONT BLANC WHITE
CHOCOLATE COATING
IN CHIPS 32/34

Suitable for the preparation of large hollow shapes (Easter eggs) and chocolate shells.



12 kg

1



CHGOCC
MINI CHOCOLATE
CHIPS

Suitable as a suspended inclusion in baked sweets or as a decoration. Minimum 60% cocoa. #pcs 10000/11000 per box..



12 kg

1



COMPLEMENTARY PRODUCTS

SCBURC
COCOA BUTTER CHIPS



1.5 kg

4



CHOCOLATE DERIVATIVES

SUSBIA
SURROGATO BIANCO

Discs of white chocolate for use in pastries and chocolates.



10 kg

1



SUSEXT
SURROGATO SUPER
EXTRA

Discs of dark chocolate for use in pastries and chocolates.



10 kg

1



















SERVICE LINE



SERVICE LINE

All the essentials that you need in your kitchen.

PRODUCT		PACKAGING WEIGHT	PCS/BOX
MILK			
8LATCO SWEETENED CONDENSED MILK		5 kg	1
8LATTE INSTANT POWDERED SKIM MILK		1 kg	10
ZOWLIN POWDERED WHOLE MILK		1 kg	10
ZOWPRS MILK PROTEIN CONCENTRATE		1 kg	10
SUGARS			
ZOYDES DEXTROSE		2 kg	5
8ISOMA ISOMALT		2 kg	5
PF0689 INVERSAC - Inverted sugar cream		15 kg	1
PF4506 MASTELLI FONDANT SUGAR		15 kg	1
ACIDIFIERS			
ZOWACN ANHYDROUS CITRIC ACID		1 kg	6
COCOA POWDER			
CCA105 COCOA 10/12		25 kg	1
CCA225 COCOA 22/24		25 kg	1
CCA220 COCOA 22/24		5 kg	4
CCOL22 COCOA 22/24		1 kg	20
FLAVOURINGS			
ZOWVAN 100% PURE VANILLIN		1 kg	6
NUT FIX			
8NUTFI NUT FIX	<i>Powdered bovine Gelatin</i> 	1 kg	6
THICKENERS			
ZOWMAT MALTODEXTRIN		1 kg	6

There are lots of flavours, but only one is Nutman

INGREDIENTS AND GARNISHES FOR ICE CREAM PARLOURS AND PATISSERIE SHOPS
Nutman Group S.r.l. - Viale Italia 166/168 - Canelli (Asti) - Tel. +39 0141 835225
www.nutman-group.com - info@nutman-group.com



Printed: January 2026