



LEAGEL
by IFF

General Catalogue 2026
ENGLISH



Let's redefine the world of gelato, together.

Explore the world of cold desserts inspired by the creative touch of Leagel, which under the guidance of founder Tonino Leardini has successfully combined traditional processes with the joy of innovation and top-quality raw materials since the 1990s.

From milk bases to fruit bases, from toppings to cream pastes to bold, original new offerings, Leagel products fulfill the most sought-after desires of any artisan, along with efficient technical support and the passion of a young, dynamic team.

The same attention to superior quality is applied to the supply chain: every ingredient is selected with care from the best regions, prioritizing denominations of origin to guarantee an authentic, memorable taste experience.

This is how Leagel constantly stays up-to-date as the world changes and tastes evolve, embracing new market trends with competitive contemporary products, while embodying the ideal expression of Italian gelato.

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DOSAGE FOR 1 L OF MILK/CREAM



DOSAGE FOR 1 L OF WATER



DOSAGE FOR 1 KG OF BASE MIX



Bag

PACKAGING
powder/sprinkles



Bottle



Square jar



Tin



Bucket

PACKAGING
paste/liquid



Cylindrical jar



Spray



WORKING
H= HOT • C= COLD



GLUTEN FREE



VEGAN OK CERTIFIED PRODUCT



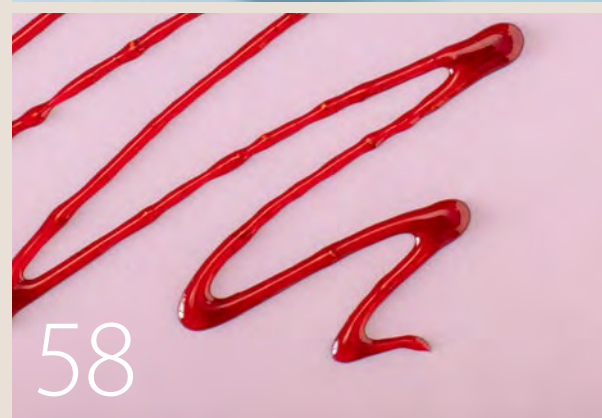
PLANT-BASED



BEST SELLER

NEW

NEW



Gelato

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Gelato Master School.

Learn and explore the art of Italian gelato with the top master artisans.

Excellence, innovation, creativity.

The Tonino Leardini Gelato Master School offers a comprehensive training experience, dedicated both to those wanting to take their first steps in the world of gelato production with professional training, and to those who want to explore new frontiers in artisan gelato. At the school, the art of Italian gelato is constantly evolving thanks to the research and teaching methods developed by highly qualified teaching staff, with experienced, talented master gelato makers.

The Tonino Leardini Gelato Master School offers a packed calendar of in-person courses and videos on demand with a practical approach, including in-depth technical information and experimentation with the many emerging

trends in a market that is increasingly dynamic and advanced. From the secrets of traditional bases to the most daring recipes and *healthy* innovations such as “free from” chilled pastries and recipes with a low glycemic index, these courses guide students through a process of professional development and help them perfect their skills.

With an independent identity and an international focus, the school, which is named after master gelato maker Tonino Leardini, is based at the Leagel facilities, but has expanded much further afield: from San Marino to Rome, to the latest opening in London. The courses encompass the Italian culture of gelato and embrace global trends, making the Gelato Master School an authority in the world of gelato production training.

**Gelato Master School location
in San Marino.**





ARTISAN GELATO

With over 30 years of experience in the sector, Leagel stands out for the meticulous care we take in selecting raw materials, along with strict controls throughout the production process. Thanks to cutting-edge technologies and a flair for innovation, Leagel offers unique, irresistible solutions for every gelato maker.



Milk Bases

There is no limit to the variety of cream-based flavours you can make, but they all share the same base: the key element that defines the aromatic profile and texture of the gelato. Leigel offers a wide selection of more or less elaborate powdered base mixes for artisan gelato makers, to meet all processing requirements.










116101 Base Evolution 100 Cold

COD.	DESCRIPTION					
111301	Classic 50	•	35	6 x 2 Kg	H	
111001	Cuor di Panna 50 Cold	•	35	6 x 2 Kg	H/C	
112701	Cuor di Panna 50 Plus Cold	•	35	6 x 2 Kg	H/C	
114101	Giò 50	•	35	6 x 2 Kg	H	
110101	Lea Pan 50	•	35	6 x 2 Kg	H	
110201	Lea Pan 50 Cold	•	35	6 x 2 Kg	H/C	
114801	Panna 50 H/C	•	35	6 x 2 Kg	H/C	
114401	Royal 50 H/C	•	35	6 x 2 Kg	H/C	
111901	Tuttapanna 50 H/C	•	35	6 x 2 Kg	H/C	
114201	ArtiKa 100	•	70	6 x 2 Kg	H	
115901	Centurione	•	70	6 x 2 Kg	H	
115401	Eccelsa	•	70	6 x 2 Kg	H	
116001	Evolution 100	•	70	6 x 2 Kg	H	
116101	Evolution 100 Cold	•	70	6 x 2 Kg	H/C	
116501	Infinity 100	•	70	6 x 2 Kg	H	
111601	La Numero Uno	•	70	6 x 2 Kg	H	
110401	Lea Pan 100 Cold	•	70	6 x 2 Kg	H/C	
110601	Lea Pan 100 Mix	•	70	6 x 2 Kg	H	
114301	Panna 100	•	70	6 x 2 Kg	H	
116301	Panna 100 Cold	•	70	6 x 2 Kg	H/C	
115001	Panna Love	•	70	6 x 2 Kg	H/C	
115701	Superior 100	•	70	6 x 2 Kg	H/C	
128901	Lactose Free 130	•	100	6 x 2 Kg	H/C	
110801	Lea Pan 150	•	100	6 x 2 Kg	H	
115801	Natura 100 Gelato Master School	•	100	6 x 2 Kg	H	
115601	Milk Base Gelato Master School	•	120	6 x 2 Kg	H	
114701	Lea Pan 250 H/C	•	166	6 x 2 Kg	H/C	
116201	Gran Latte 330	•	250	6 x 2 Kg	H/C	
114605	Compleat	•	330	10 Kg	H	

Fruit Bases

Leagel's fruit bases bring out the natural flavour of fruit, and give your gelato a thick, scoopable texture. Also ideal for sorbets.






CODE	DESCRIPTION					
 126901	Fruit Base 50 Gelato Master School	•	35	6 x 2 Kg	H/C	•
120101	Lea Frutt 50	•	35	6 x 2 Kg	H/C	
120701	Lemon 50	•	35	6 x 2.5 Kg	H/C	•
 127701	Sorbetto 50 Gelato Master School	•	35	6 x 2 Kg	H/C	•
120501	Specialfrutta	•	35	6 x 2 Kg	H/C	•
120301	Lea Frutt 100	•	70	6 x 2.5 Kg	H/C	



127701 Base Sorbetto 50 Gelato Master School; 320905 Strawberry Extra

















Neutrals

For gelato makers who want to create their own bases.

CODE	DESCRIPTION					
142601	Thickener Flex 5-10	•	5-10	6 x 2 Kg	H/C	•
131401	Neutral Flex 5	•	5	6 x 2 Kg	H/C	•
130701	Neutral Fruit 5 Cold	•	5	6 x 2 Kg	H/C	•
131201	Neutral Gelato Master School	•	5	6 x 2 Kg	H	•
130101	Neutral Milk 5 Hot	•	5	6 x 2 Kg	H	•
130501	Neutral N1 10 g Hot	•	6-8	6 x 2 Kg	H	•
130601	Neutral CL 10	•	8-10	6 x 2 Kg	H	•
131301	Neutro Latte Evolution 10	•	10	6 x 2 Kg	H	•

Supplements







Pastes and powdered products to add to base mixtures to bring out flavour, scoopability, creaminess, and extend shelf life in display cases.

CODE	DESCRIPTION			PACKAGING		
142401	Delivery Plus	•	50-60	 6 x 2 Kg	H/C	•
142501	Fiber Plus - Fibre Supplement	•	10-20	 6 x 2 Kg	H/C	•
141601	Glucosil Gelato Master School	•	40-50	 6 x 2 Kg	H/C	•
414601	Leagel Sweetened Condensed Milk	•	To taste	 2 x 5 Kg	H	
414001	Leagel Instant Milk Spray	•	To taste	 12 x 1 Kg	H	
260101	Lea Fin	•	10-30	 2 x 5 Kg	H/C	•
140901	Lea Maltodex	•	10-30	 6 x 2 Kg	H/C	•
141001	Lea Plus Protein	•	20-40	 6 x 2 Kg	H/C	
260201	Olive Oil-based Improver	•	30-60	 6 x 0.7 Kg	C	•
141301	Improver for Fruit and Milk Ice-cream	•	10-30	 6 x 1.3 Kg	H/C	
141305	Improver for Cream and Fruit in 8 kg bag	•	10-30	 1 x 8 Kg	H/C	
142001	Protein Plus Gelato Master School	•	40	 6 x 2 Kg	H/C	









Special Bases

Whether they are alcoholic or vegan, alternative forms of gelato are possible thanks to Leagal's Special Bases.

CODE	DESCRIPTION					
126701	Ice Mix	•	300	14 x 1 Kg	H (50°)	•
 152501	Vegan	•	280 + impr.	12 x 1.1 Kg	H (50°)	•








Soft Serve Line

Perfectly balanced powdered bases that only need milk to create a creamy, delicious soft-serve gelato.

CODE	DESCRIPTION					
165601	Chocolate Soft	•	400	6 x 2 Kg	C	
 163001	Frozen Kefir	•	300	12 x 1.2 Kg	C	
161801	Frozen Yogurt	•	270	12 x 1.08 Kg	C	
162801	Lea Pan Softeis	•	350	6 x 2.5 Kg	C	
165501	Vanilla Soft	•	400	6 x 2 Kg	C	

I Love Soy

A lactose-free and cholesterol-free line that is rich in fibre and sweetened with fructose.

CODE	DESCRIPTION					
 150101	Soy Base (with fructose)	•	500	12 x 1.25 Kg	H (50°)	•
 151101	Vanilla Soy (with fructose)	•	500	12 x 1.25 Kg	H (50°)	•









161801 Frozen Yogurt

126401 Fruitube Base



Fruitube®

Fruitube is the tube that is full of fruit, flavour and nature. Delicious and thirst-quenching, this ice lolly can be prepared in just a few simple steps, with lots of fresh fruit and a perfectly balanced Leagel base, sweetened with fructose and totally fat-free.






CODE	DESCRIPTION					
 126401	Fruitube Base	•	200	6 x 2.5 Kg	C	•



Download
the recipe book!

Kefir

The traditional fermented milk rich in probiotics becomes a gelato flavour. A range of ready-to-use powdered products developed to bring all the intensity of kefir to your gelato, combined with fruits and vegetables.

CODE	DESCRIPTION					
163001	Frozen Kefir	•	300	12 x 1.2 Kg	C	
NEW 129201	Kefir Green Booster	•	435	12 x 1 Kg	C	
127401	Kefir Multivita	•	400	12 x 1 Kg	C	
127601	Kefir Purple Bomb	•	400	12 x 1 Kg	C	
















 Discover our gadgets on page 42-43!



Download
the recipe book!

zHero

















A line of lactose-free and gluten-free products with no added sugar, offering the irresistible flavour of artisan gelato with a healthy twist. Three bases to create a whole “free-from” display case, and two ready-to-use recipes.

CODE	DESCRIPTION			PACKAGING		
128201	zHero - Base Complet Lactose Free	•	330	 6 x 2 Kg	C	
 128301	zHero - Fruit Base	•	300	 10 x 1.2 Kg	C	•
 128601	zHero - Plant Based Base	•	300	 6 x 2 Kg	C	•
 129101	zHero - Dark	•	420	 8 x 1.68 Kg	C	•
128401	zHero - Sicily Lemon	•	330	 12 x 1.25 Kg	C	•
NEW  353801	zHero - Chocolate flavoured Topping	•		 6 x 1 Kg	C	•
NEW  353701	zHero - Strawberry Topping	•		 6 x 1 Kg	C	•

 Discover our gadgets on page 42-43!
























Chocolate gelato















From white to extra-dark, via two delicious cocoa powder products, Leagel's offer satisfies even the most intense cravings for chocolate gelato.

CODE	DESCRIPTION		DOSAGE			
113201	AVORIO	•	 600	8 x 1.5 Kg	H (90°)	
 116701	FONDENTE Dark chocolate with chips	•	 665	8 x 1.6 Kg	H (90°)	•
113101	MAXILATTE	•	 600	8 x 1.5 Kg	H (90°)	
113001	NERO	•	 820	8 x 1.8 Kg	H (90°)	
 113601	SUPER BLACK	•	 695	8 x 1.6 Kg	H (90°)	•
NEW  116801	SANTO DOMINGO WITH CHIPS	•	 665	8 x 1.6 Kg	H (90°)	•
112501	Cinquestelle Chocolate	•	 140	6 x 2 Kg	H/C	
411401	Seleção - Quality Cocoa Mix 22-24	•	 50-100	8 x 1.5 Kg	H	•
116601	Theobroma Extra	•	 50-100	8 x 1.5 Kg	H/C	•

Cream-flavoured Ready Products "Easy"

Ready-to-use pastes and powdered products in cream and fruit flavours, just add milk. A practical range, also suitable for soft-serve machines, which eliminates the risk of weighing errors.

CODE	DESCRIPTION		DOSAGE	PACKAGING		
 123801	Easy Rice Cream (rice pudding)		 680	 8 x 1.7 Kg	H (90°)	
 123701	Easy Vegan Rice Cream (vegan rice pudding)		 665	 8 x 1.6 Kg	H (90°)	•
223230	Easy Banana-Milk in paste	•	 600	 6 x 1.2 Kg	C	•
122801	Easy Coffee	•	 450	 10 x 1.35 Kg	C	
126801	Easy Salted Caramel	•	 400	 10 x 1.2 Kg	C	
123901	Easy Cheesecake	•	 600	 8 x 1.5 Kg	C	
223030	Easy Coconut-Milk in paste	•	 600	 6 x 1.2 Kg	C	•
128701	Easy Crema Fiorentina	•	 330	 12 x 1 Kg	H/C	
123001	Easy Milk (Fiordilatte)	•	 400	 10 x 1.2 Kg	C	






CODE	DESCRIPTION		DOSAGE	PACKAGING		
127901	Easy Milk and Raspberry	•	 400	 10 x 1.2 Kg	C	
NEW 166001	Easy Liquorice Amarelli	•	 600	 10 x 1.5 Kg	C	
128801	Easy Bread	•	 590	 10 x 1.3 Kg	C	•
223130	Easy Pop Corn in paste	•	 600	 6 x 1.2 Kg	C	•
122401	Easy Ricotta	•	 400	 10 x 1.2 Kg	C	
122601	Easy Yoghurt (with fructose)	•	 400	 10 x 1.2 Kg	C	



116701 FONDENTE Dark chocolate with chips

Fruit-flavoured Ready Products "Easy"

Ready-to-use powdered products in fruit flavours, just add water.
A practical range that eliminates the risk of weighing errors, offering an impeccable finished product.









CODE	DESCRIPTION					
121001	Easy Pineapple	•	500	12 x 1.25 Kg	C	•
121101	Easy Watermelon	•	500	12 x 1.25 Kg	C	•
121201	Easy Arancello	•	500	12 x 1.25 Kg	C	•
121401	Easy Coconut	•	500	12 x 1.25 Kg	C	
128101	Easy Coconut Plant-Based	•	600	10 x 1.5 Kg	C	•
121501	Easy Strawberry	•	500	12 x 1.25 Kg	C	•
121601	Easy Strawberry with pieces	•	500	12 x 1.25 Kg	C	•
121701	Easy Wild Fruits	•	500	12 x 1.25 Kg	C	•
121801	Easy Lemonello	•	500	12 x 1.25 Kg	C	•
121901	Easy Lemon Bon Bon	•	500	12 x 1.25 Kg	C	•
128001	Easy Mango	•	500	12 x 1.25 Kg	C	•
122001	Easy Green Apple	•	500	12 x 1.25 Kg	C	•
122101	Easy Melon	•	500	12 x 1.25 Kg	C	•
122201	Easy Peach	•	500	12 x 1.25 Kg	C	•
122301	Easy Pink Grapefruit	•	500	12 x 1.25 Kg	C	•
122501	Easy Tropical	•	500	12 x 1.25 Kg	C	•



153801 Pink Grapefruit, Bergamot and Pink Pepper; 154101 Mango, Peach and Chia Seeds; 153601 Apple, Kiwi and Avocado





Fruity & Veggy

Ready-to-use powdered products, just add water. Fruit, vegetables and spices come together to create extraordinary 100% plant-based sorbets.

CODE	DESCRIPTION					
154001	Citrus Fruits, Cinnamon and Sichuan Pepper	•	500	12 x 1.25 Kg	C	•
153501	Blood Orange, Curcuma and Chili Pepper	•	500	12 x 1.25 Kg	C	•
154101	Mango, Peach and Chia Seeds	•	500	12 x 1.25 Kg	C	•
153601	Apple, Kiwi and Avocado	•	500	12 x 1.25 Kg	C	•
 152701	Blueberry, Elderberry & Lemon	•	450 + impr.	12 x 1.2 Kg	C	•
152601	Pear & Ginger	•	450 + impr.	12 x 1.2 Kg	C	•
154301	Peach, Rose and Lemon	•	500	12 x 1.25 Kg	C	•
153801	Pink Grapefruit, Bergamot and Pink Pepper	•	500	12 x 1.25 Kg	C	•
 154901	Yuzu, Coconut and Lemon	•	500	12 x 1.25 Kg	C	•
154601	GRANITA - Citrus Fruits, Cinnamon and Sichuan Pepper	•	250	6 x 2 Kg	C	•
154701	GRANITA - Coconut and Passion Fruit	•	250	6 x 2 Kg	C	•
 154801	GRANITA - Mango, Peach and Chia seeds	•	250	6 x 2 Kg	C	•
154401	GRANITA - Blueberry, Elderberry & Lemon	•	250	6 x 2 Kg	C	•
154501	GRANITA - Pink Grapefruit and Bergamot	•	250	6 x 2 Kg	C	•


















Fruitcub3

Ready-to-use concentrated pastes containing over 70% fruit. Easy to use; just add water. For sorbets that are full of flavour, but also Sicilian granitas, cocktails and smoothies.

CODE	DESCRIPTION				
345230	Pineapple	•	6 x 1.55 Kg	C	•
345330	Watermelon	•	6 x 1.55 Kg	C	•
345030	Mulberry	•	6 x 1.55 Kg	C	•
344430	Raspberry	•	6 x 1.55 Kg	C	•
344330	Alphonso Mango	•	6 x 1.55 Kg	C	•
344130	Passion Fruit	•	6 x 1.55 Kg	C	•
344630	Blueberry	•	6 x 1.55 Kg	C	•
344230	Papaya	•	6 x 1.55 Kg	C	•
344030	Pear	•	6 x 1.55 Kg	C	•

Specialties and Flavouring Products

Concentrated products that intensify and bring out the flavour of gelato and chilled pastry creations.





























CODE	DESCRIPTION			PACKAGING		
327801	BOX LEMONELLA - 3 x 1 kg bottles of Lemonella comp. A (327601) + 3 x 1 kg bottles of Lemonella comp. B (327701)	•	20+20	 6 x 1 Kg	C	•
310501	Coffee 20 (Concentrated)	•	20	 4 x 3 Kg	C	•
418101	100% Arabica Soluble Coffee	•	10	 8 x 0.5 Kg	H/C	•
141701	Cheesecake 50 Gelato Master School	•	50	 6 x 2 Kg	C	
142301	Kefir 50 Gelato Master School	•	50	 6 x 2 Kg	C	
140301	Lea Yogo 30	•	30	 6 x 2 Kg	C	
416801	Liquorice Powder Amarelli	•	30	 6 x 800 g	C	•
140201	Mascarpone 30	•	30	 6 x 2 Kg	C	
141901	Mascarpone 50 Gelato Master School	•	50	 6 x 2 Kg	C	
141801	Ricotta 50 Gelato Master School	•	50	 6 x 2 Kg	C	
311905	Rinforzo Panna (flavouring for milk base)	•	10-30	 2 x 3.5 Kg	C	
140401	YogoLea	•	30	 6 x 2 Kg	C	
142201	Yogurt 50 Gelato Master School	•	50	 6 x 2 Kg	C	
313101	Zuppa Inglese 30 (Concentrated)	•	30	 4 x 3 Kg	C	

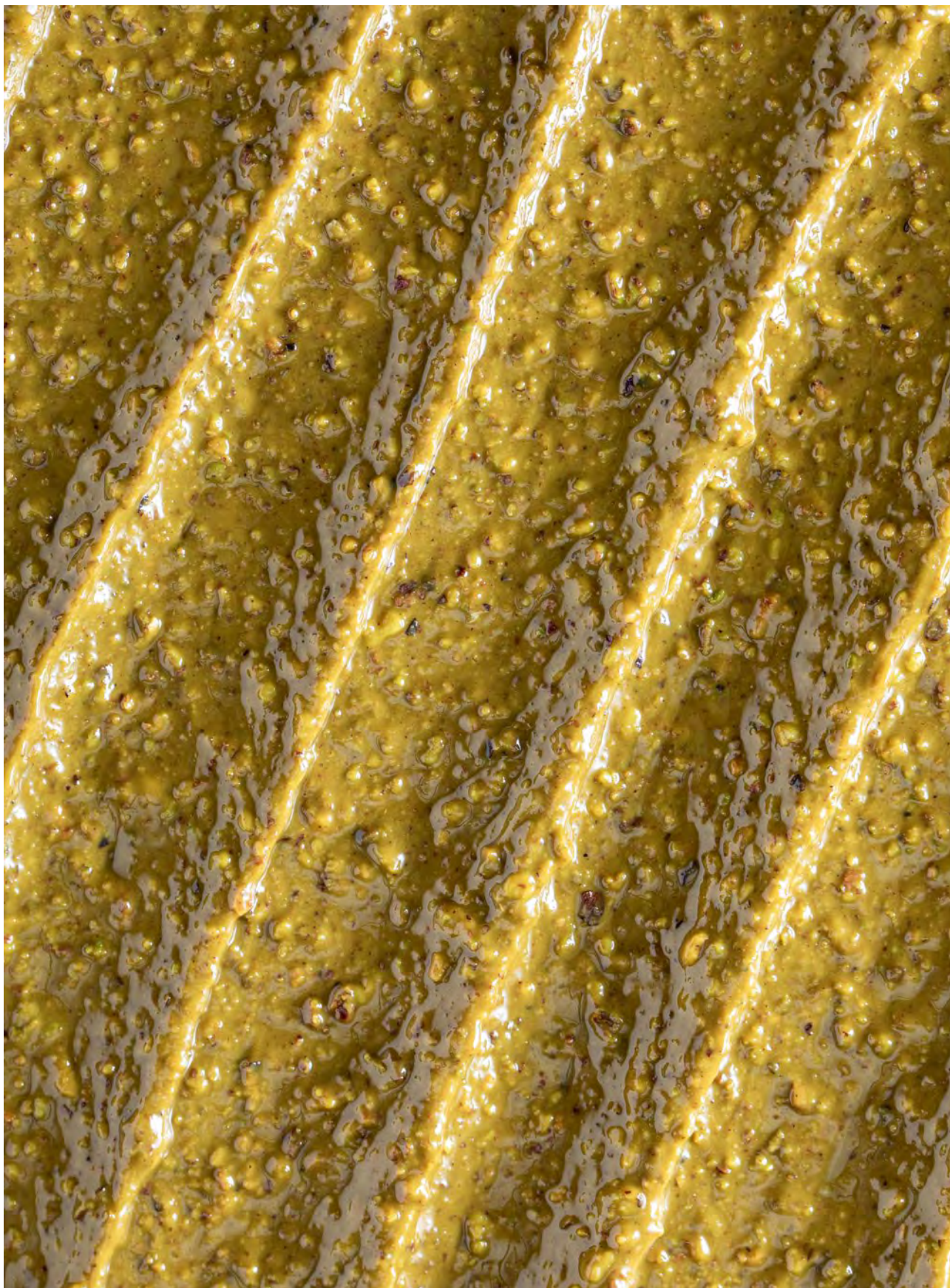


418101 100% Arabica Soluble Coffee

Gold Line

With this unmistakable, sophisticated line, Leagel offers gelato makers a selection of “classic” flavours that have been made unique by the choice of top-quality ingredients with denominations of origin.

	CODE	DESCRIPTION			PACKAGING		
 	213205	Dark Chocolate Covering Grand Cru	•	To taste	 1 x 3.5 Kg	H	•
	213305	Avola Almond Paste	•	100	 1 x 3.5 Kg	H/C	•
	323105	White Mint Paste with essential oils of Piedmont peppermint	•	50	 1 x 3.5 Kg	C	•
	212905	Paste Nocciola Piemonte P.G.I.	•	100	 1 x 3.5 Kg	H/C	•
	214905	Pistacchio Verde di Bronte P.D.O. Paste	•	80	 1 x 3.5 Kg	H/C	•
 	312505	Vanilla Gold Paste	•	30	 1 x 3.5 Kg	C	•
	313005	Eggnog Paste with Marsala D.O.C.	•	80	 2 x 3.5 Kg	C	
	214605	Avola Almond Pesto	•	100	 1 x 3.5 Kg	H/C	•
	214705	Hazelnut Pesto P.G.I.	•	100	 1 x 3.5 Kg	H/C	•
 	212605	Pesto di Pistacchi (Pistachios Pesto)	•	100	 1 x 3.5 Kg	H/C	•
	335005	Morello Cherry Rippling Sauce	•	To taste	 1 x 3.5 Kg		•








212605 Pesto di Pistacchi (Pistachios Pesto)

Cream Pastes for Milk Gelato

Pastes in cream-based flavours to add to a white gelato base before mixing, to flavour your gelato. They can be used in variable quantities, depending on their formulation and on the intensity of flavour you want to give the finished gelato.



315305 Vanilla Prestige Paste

CODE	DESCRIPTION					
213405	Peanut	•	80	2 x 5 Kg	H/C	•
310105	Biscuit	•	60	2 x 3.5 Kg	C	
310205	Blu Gum	•	60	2 x 3.5 Kg	C	•
310405	Bubble Gum	•	60	2 x 3.5 Kg	C	•
211605	Cocoa & Hazelnut	•	80	2 x 3.5 Kg	H/C	
210205	Coffee	•	50	2 x 3.5 Kg	C	•
310705	Cinnamon	•	50	2 x 3.5 Kg	C	•
310805	Caramel Gold	•	80	2 x 3.5 Kg	C	•
310905	Citrus Fruits Cassata	•	100	2 x 3.5 Kg	C	
210305	White Chocolate	•	80	2 x 3.5 Kg	C	
214205	Dark Chocolate	•	100	2 x 3.5 Kg	H/C	•
311105	Crem Caramel	•	80	2 x 3.5 Kg	C	•
313705	Catalan Cream	•	80	2 x 3.5 Kg	C	
311305	Crema della Nonna	•	80	2 x 3.5 Kg	C	
312805	Vanilla Cream 50 with eggs and pods	•	50	2 x 3.5 Kg	C	
210605	Cuoricino	•	80	2 x 3.5 Kg	H/C	•
210805	Donny	•	80	2 x 3.5 Kg	C	
313405	Gelato Rock®	•	60	2 x 3.5 Kg	C	
210905	Gianduja	•	80	2 x 3.5 Kg	C	•
211005	Bitter Gianduja	•	80	2 x 3.5 Kg	H/C	•
214505	Lemon Pie	•	50	2 x 3.5 Kg	C	
215305	White Almond (with whole almonds)	•	80	2 x 3.5 Kg	H/C	•
211105	Sweet Almond	•	80	2 x 3.5 Kg	C	•
311505	Mare Azzurro (Blue)	•	60	2 x 3.5 Kg	C	•
311605	Marron Glacé	•	80	2 x 3.5 Kg	C	•
313505	Muffin®	•	50	2 x 3.5 Kg	C	
215101	Hazelnut Imperiale	•	100	2 x 5 Kg	H/C	•
211401	Hazelnut Italia	•	80	2 x 5 Kg	H/C	•
214405	Hazelnut Piemonte P.G.I. Strong	•	100	2 x 5 Kg	H/C	•
211301	Hazelnut Principe	•	100	2 x 5 Kg	H/C	•
213805	Hazelnut Reale	•	80	2 x 3 Kg	H/C	•
211701	Hazelnut Torrefonda	•	100	2 x 5 Kg	H/C	•
211505	Walnut	•	80	2 x 3.5 Kg	C	•
315405	Pancake	•	50	2 x 3.5 Kg	C	
311805	Panna Cotta	•	50	2 x 3.5 Kg	C	•



Cream Pastes for Milk Gelato

CODE	DESCRIPTION					
314705	Pavlova	•	50	2 x 3.5 Kg	C	
211905	Pistachio Extra	•	80	2 x 3.5 Kg	C	•
215605	Pistachio "Nobile" with Sicily Sea Salt	•	80	2 x 3.5 Kg	H/C	•
212705	Pistachio Pure Mediterraneo	•	80	2 x 3.5 Kg	H/C	•
214305	Pistachio Pure Nature	•	80	2 x 3.5 Kg	H/C	•
★ 214805	Pure Pistachio Premium	•	80	2 x 3.5 Kg	H/C	•
213905	Pistachio Reale	•	80	2 x 3 Kg	C	•
212105	Pralina	•	80	2 x 3.5 Kg	C	•
312005	Sultano d'Oro (malaga)	•	100	2 x 3.5 Kg	C	
312105	Sultano d'Oro Juice	•	100	2 x 3.5 Kg	C	
312305	Tiramisù	•	80	2 x 3.5 Kg	C	
312905	Vanilla	•	80	2 x 3.5 Kg	C	•
312705	Vanilla 25 H with pods	•	25	2 x 3.5 Kg	C	•
315305	Vanilla Prestige	•	30	2 x 3.5 Kg	C	•
313605	Vanilla Supreme	•	25	2 x 3.5 Kg	H/C	•
315205	Vanille Française	•	30	2 x 3.5 Kg	C	•
315105	Cotton Candy	•	70	2 x 3.5 Kg	C	•

Kits

CODE	DESCRIPTION
400202	Italian Breakfast Kit: 10 x 1.3 kg Easy Bread, 2 x 2 kg Apricot Variegato, 1 x 3.5 kg Salted Butter Variegato, 1 "The Italian Breakfast" flavour sign
400601	Catalan Cream Kit: 3.5 kg Catalan Cream Paste, 2 kg Caramel for Catalan Cream Topping, 2 kg Catalan Cream Grain, 1 "Crema Catalana" flavour sign
408401	Pancake Kit: 3.5 kg Pancake Paste, 3 kg Maple Topping, 2 kg Pralined Pecan Nuts Granellone, 1 application sheet, 1 "Pancake" flavour sign
400102	Pop Corn Kit: 9 x 1.2 kg Easy Pop Corn in paste, 4 kg Choco Pop Corn, 1 "Caramel Pop Corn" flavour sign

 **Discover our gadgets on page 42-43!**



215101 Hazelnut Imperiale Paste; 410401 Hazelnut Grains

214805 Pure Pistachio Premium Paste; 411801 Pistachio Granellone



Pistachio has its own masters.

In gelato making, pastry making and catering.

A precious resource that inspires our search for quality and innovation every day.

Pistachio is an ingredient that challenges our creativity. This extraordinary raw material, with its unmistakable flavour and great versatility, constantly stimulates us to innovate, select and perfect our selection of products, our **Pistachio Collection**. Here, every product recipe exceeds our most ambitious quality standards, to make space for only the finest varieties of pistachio, prepared and processed to elevate the art of gelato, pastry making and restaurant cuisine. This way, each of our products is the fruit of over thirty years of experience and research, developed to offer artisans the opportunity to distinguish themselves with unique products that can transform any creation into a masterpiece of flavour. In Leigel's rich selection of Pistachio products, the raw material takes pride of place: from the intense flavour of pure pistachio pastes to the irresistible textures of rippling sauces and crunchy additions.

Soft, creamy and velvety, perfect for enriching chocolate creams, adding ripples to tubs of gelato and elevating iced lattes with a touch of pure pleasure: our iconic **Loveria Pistachio**. Characterized by the authentic essence of Sicilian pistachios and prepared with careful roasting that brings out their flavour and aroma, our finest quality paste with an unusual texture:

Pesto di Pistacchi from our Gold Line.

To fill viennoiserie and baked goods,

Cremosette Pistachio encapsulates the pure essence of pistachio in a spreadable cream created for the most sophisticated pastries.

Finally, **Stickaway Pistachio**, which is crunchy and irresistible, with no hydrogenated fats or artificial colours and enriched with a generous percentage of chocolate, is the ideal covering for ice creams on a stick and signature stracciatella flavours. From meticulous selection of fresh pistachios to full control over the supply chain and dedicated processing cycles, Leigel follows every phase of production with the utmost care, to guarantee a final product that can bring unique creations to life. Every pistachio is chosen so that its colour, aroma and sensory properties are perfectly expressed in the final product, and particular attention is paid to the roasting, a fundamental processing phase that adds that unmistakable note that transforms every bite into a taste experience.

Discover our range for gelato, pastry making and catering and get inspired by the versatility of Leigel pistachio.







322705 Alphonso Mango Paste; 120501 Specialfrutta Base



Fruit Pastes

Pastes in fruit flavours to add to a gelato base before mixing, to flavour your gelato. Produced using a cutting-edge process that preserves the freshness and authentic flavour of the fruit.


CODE	DESCRIPTION					
320105	Apricot	•	80	2 x 3.5 Kg	C	
320205	Pineapple	•	80	2 x 3.5 Kg	C	•
320405	Orange	•	80	2 x 3.5 Kg	C	
320505	Banana	•	80	2 x 3.5 Kg	C	•
320605	Cherry	•	80	2 x 3.5 Kg	C	•
320705	Coconut	•	80	2 x 3.5 Kg	C	•
320805	Cola	•	60	2 x 3.5 Kg	C	•
320905	Strawberry Extra	•	80	2 x 3.5 Kg	C	•
321005	Wildberries	•	80	2 x 3.5 Kg	C	•
321105	Kiwi	•	80	2 x 3.5 Kg	C	•
321205	Raspberry	•	80	2 x 3.5 Kg	C	•
321505	Mandarin	•	80	2 x 3.5 Kg	C	
321605	Mango	•	80	2 x 3.5 Kg	C	
322705	Alphonso Mango	•	80	2 x 3.5 Kg	C	•
321705	Passion Fruit	•	80	2 x 3.5 Kg	C	•
321805	Green Apple	•	80	2 x 3.5 Kg	C	•
326705	Pomegranate	•	70	2 x 3.5 Kg	C	•
321905	Melon	•	80	2 x 3.5 Kg	C	
322005	Green Mint	•	50	2 x 3.5 Kg	C	•
322105	Blueberry	•	80	2 x 3.5 Kg	C	•
322205	Blackberry	•	80	2 x 3.5 Kg	C	•
322405	Peach	•	80	2 x 3.5 Kg	C	

Cream Rippling Sauces

Sauces in creamy flavours, either smooth or with pieces, developed to enrich and decorate gelato and pastry creations. They stay soft even at sub-zero temperatures while still ensuring a stable texture in the display cabinet.



235201 Choco Pop Corn Rippling Sauce; 334905 Caramel with Salted Butter

CODE	DESCRIPTION		PACKAGING	
233301	Bacio di Dama	•	 2 x 5 Kg	
232901	BiscottoBlack		 2 x 5 Kg	
231701	Buonissimo!		 2 x 4 Kg	
232701	Buonissimo! White		 2 x 4 Kg	
235405	Salted Butter	•	 2 x 3.5 Kg	
NEW  236301	Caramel and Brezel		 2 x 5 Kg	•
 334905	Caramel with Salted Butter	•	 2 x 3.5 Kg	
235001	Choco Berries and Seeds	•	 2 x 4 Kg	
234601	Choco Cereals		 2 x 4 Kg	
234201	Choco Dark	•	 2 x 5 Kg	•
231101	Choco Flakes		 2 x 4 Kg	•
233601	Choco Flakes - Pistachio		 2 x 4 Kg	
236001	Choco Kadayif - Pistachio		 2 x 5 Kg	•
NEW 236501	Choco Kadayif - With Saffron Flavour		 2 x 5 Kg	
233201	Choco Lemon		 2 x 5 Kg	
 235201	Choco Pop Corn	•	 2 x 4 Kg	
235501	Choco Pop Corn - Pistachio	•	 2 x 4 Kg	
233401	Choco Raspberry	•	 2 x 5 Kg	
 233501	Choco Speculoos		 2 x 5 Kg	•
NEW 335405	Cinnamon Roll	•	 2 x 3.5 Kg	
230101	Ciocchella®	•	 2 x 6 Kg	
230401	Choco Biscuit		 2 x 5 Kg	
230501	Choco Coconut	•	 2 x 5 Kg	
232601	Choco Crunch		 2 x 5 Kg	
230601	Choco Hazelnut	•	 2 x 5 Kg	•
231901	Choco Pistachio	•	 2 x 5 Kg	
230701	Choco Rice		 2 x 4 Kg	
NEW 236401	Crocantino all'Amarena		 2 x 5 Kg	
335101	Dulce De Leche	•	 2 x 6.5 Kg	
231001	Gelato Rock®	•	 2 x 5 Kg	
234301	Honeycomb	•	 2 x 5 Kg	
331105	Mou	•	 6 x 2 Kg	
231201	Muffin®		 2 x 5 Kg	
NEW 335605	Pan di Whisky	•	 2 x 3.5 Kg	
NEW 335305	Tiramisù	•	 2 x 3.5 Kg	

 Discover our gadgets on page 42-43!

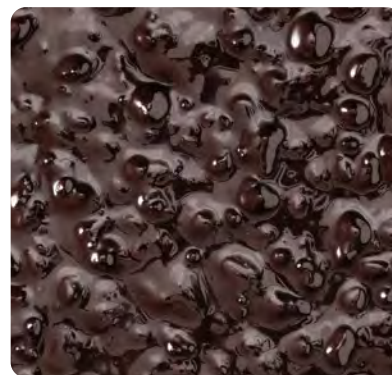
When gelato becomes a work of art

Discover Leagel's line of Cream Rippling Sauces and fall in love with their velvety texture and unique crunchy additions. All products are shown to scale.



Bacio di Dama 233301

Dark chocolate and delicate hazelnut flavour rippling sauce with whole and chopped almonds.



BiscottoBlack 232901

Rippling sauce with an intense cocoa flavour, with pieces of crunchy cocoa biscuit (20%).



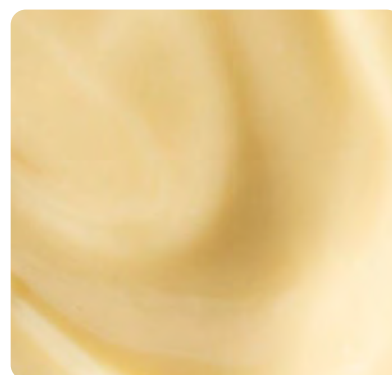
Buonissimo! 231701

Hazelnut (8%) and cocoa (7%) flavour rippling sauce with mini wafers (7%).



Buonissimo! White 232701

White chocolate flavour rippling sauce with mini wafers (7%).



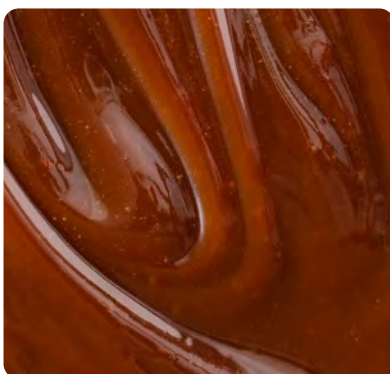
Salted Butter 235405

Rippling sauce with concentrated powdered butter.



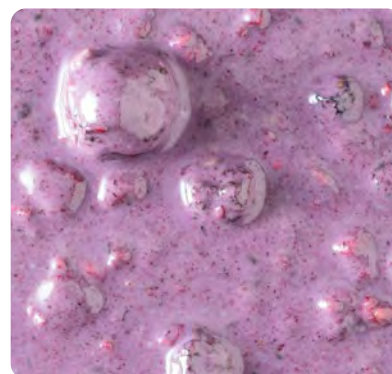
Caramel and Brezel 236301

Caramel flavoured rippling sauce with whole and crushed pretzels (12%).



Caramel with Salted Butter 334905

Rippling sauce with powdered butter and cream.



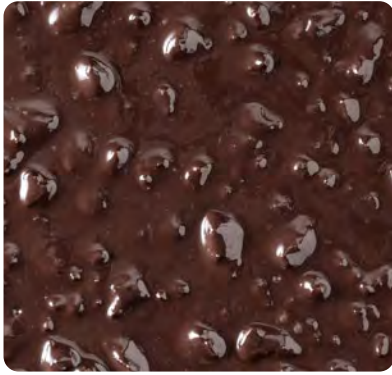
Choco Berries and Seeds 235001

Blueberry and white chocolate flavour rippling sauce with whole freeze-dried berries (5% - blackberry, raspberry, strawberry and blueberry) and oil seeds (3% - chia and sunflower).



Choco Cereals 234601

Milk chocolate flavour rippling sauce with puffed caramelized cereals (10% - rice, wheat, barley, spelt and rye).



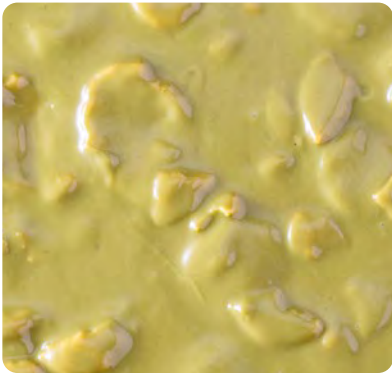
Choco Dark 234201

Chocolate flavour rippling sauce with gluten-free chocolate shortbread crumbs.



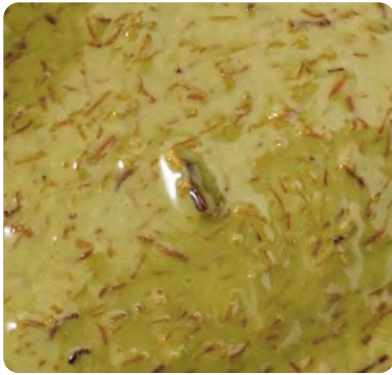
Choco Flakes 231101

Hazelnut (40%) and delicate cocoa flavour rippling sauce with whole corn flakes (15%).



Choco Flakes - Pistachio 233601

Pistachio (18%) flavour rippling sauce with whole corn flakes (13%).



Choco Kadayif - Pistachio 236001

Pistachio flavoured rippling sauce with roasted kadayif grains.



Choco Kadayif - With Saffron Flavour 236501

Saffron flavoured rippling sauce with roasted kadayif grains.



Choco Lemon 233201

White chocolate and lemon flavour rippling sauce with lemon biscuit crumbs.



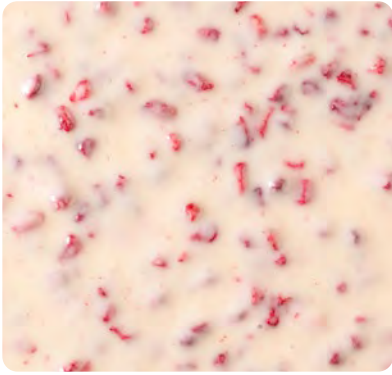
Choco Pop Corn 235201

Caramel flavour rippling sauce with whole pieces of caramel popcorn (6%) and caramelized roasted chopped corn kernels.



Choco Pop Corn - Pistachio 235501

Pistachio flavour rippling sauce with whole pieces of popcorn (6%) and salted roasted chopped corn kernels.



Choco Raspberry 233401

White chocolate flavour rippling sauce with freeze-dried raspberry pieces.



Choco Speculoos 233501

Caramel and spiced biscuit flavour rippling sauce with pieces of speculoos biscuits.



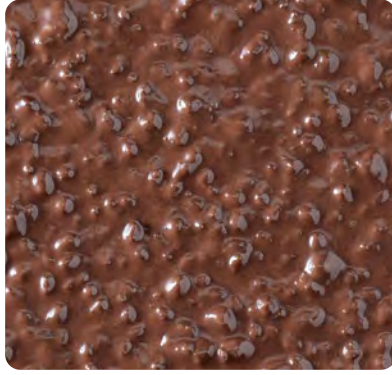
Cinnamon Roll 335405

Smooth cinnamon roll flavoured rippling sauce with ground cinnamon and natural cardamom extract.



Ciocchella® 230101

Smooth hazelnut (16%) and cocoa (8%) flavour rippling sauce.



Choco Biscuit 230401

Hazelnut (12%) and cocoa (6%) flavour rippling sauce with crunchy cocoa biscuit crumbs (23%).



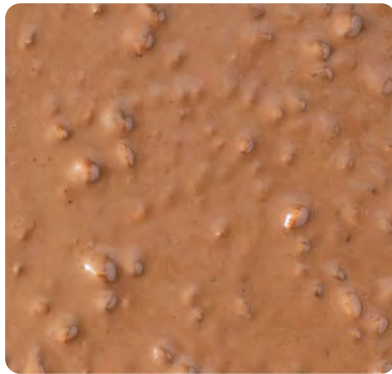
Choco Coconut 230501

White chocolate and coconut flavour rippling sauce with chopped hazelnuts (10%) and shredded coconut (5%).



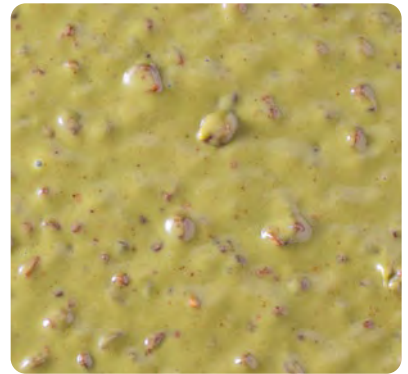
Choco Crunch 232601

Hazelnut and cocoa flavour rippling sauce with hazelnut pieces (15%) and wafers.



Choco Hazelnut 230601

Hazelnut (50%) and delicate cocoa flavour rippling sauce with chopped pralined hazelnuts.



Choco Pistachio 231901

Pistachio (37%) and white chocolate flavour rippling sauce with chopped pralined pistachios.



Choco Rice 230701

White chocolate flavour rippling sauce with puffed rice (8%).



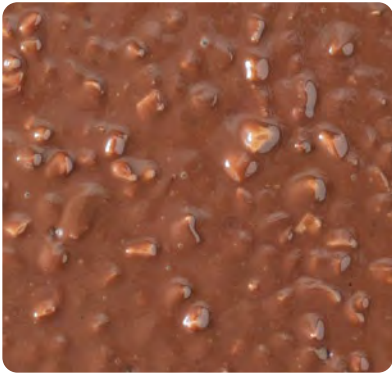
Croccantino all'Amarena 236401

Black cherry flavoured rippling sauce with candied almond pieces (4%), meringue pieces (4%) and freeze-dried black cherries (2%).



Dulce De Leche 335101

Smooth caramelized milk and sugar flavour rippling sauce.



Gelato Rock® 231001

Hazelnut (23%) and cocoa flavour rippling sauce with hazelnut pieces.



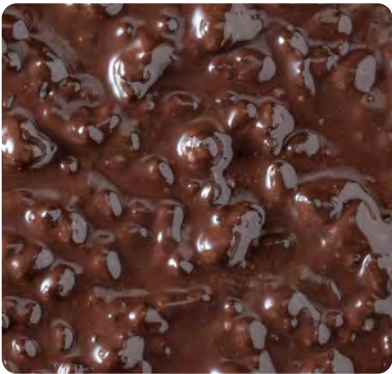
Honeycomb 234301

Honey and white chocolate flavour rippling sauce with honeycomb sprinkles (20%).



Mou 331105

Smooth caramelized condensed milk flavour rippling sauce.



Muffin® 231201

Cocoa and delicate hazelnut flavour rippling sauce with cocoa biscuit crumbs (23%).



Pan di Whisky 335605

Rippling sauce with Irish cream (25%) and gluten-free sponge cake crumbs (15%).









































Tiramisù 335305

Tiramisu-flavoured rippling sauce with gluten-free sponge cake crumbs, low-fat cocoa powder and soluble coffee.



Loveria®

Loveria is our irresistible cream for artisan gelato and more! Ideal for rippling gelato, decorating and glazing cakes, filling cones or crêpes, and preparing the famous cremino gelato or delicious iced lattes.

CODE	DESCRIPTION		PACKAGING		
234001	Loveria® Peanut	•	 2 x 5.5 Kg	C	
234101	Loveria® Peanut and Caramel	•	 2 x 5.5 Kg	C	
232001	Loveria® White	•	 2 x 5.5 Kg	C	
232030	Loveria® White (small jar)	•	 6 x 1.2 Kg	C	
233101	Loveria® Coffee	•	 2 x 5.5 Kg	C	
232801	Loveria® Caramel	•	 2 x 5.5 Kg	C	
232830	Loveria® Caramel (small jar)	•	 6 x 1.2 Kg	C	
231301	Loveria® Classic	•	 2 x 5.5 Kg	C	
231330	Loveria® Classic (small jar)	•	 6 x 1.2 Kg	C	
 235801	Loveria® Classic - Plant Based	•	 2 x 5.5 Kg	C	•
234701	Loveria® Coconut	•	 2 x 5.5 Kg	C	
235701	Loveria® Crunchy - Orange	•	 2 x 5 Kg	C	
 233901	Loveria® Crunchy - Dark	•	 2 x 5.5 Kg	C	•
235601	Loveria® Crunchy - Lemon	•	 2 x 5 Kg	C	
NEW 236101	Loveria Crunchy - Mango	•	 2 x 5 Kg	C	
235101	Loveria® Crunchy - Pecan	•	 2 x 5 Kg	C	
 232301	Loveria® Dark	•	 2 x 5.5 Kg	C	•
 232330	Loveria® Dark (small jar)	•	 6 x 1.2 Kg	C	•
233001	Loveria® Milk	•	 2 x 5.5 Kg	C	
233801	Loveria® Almond	•	 2 x 5.5 Kg	C	
NEW  236201	Loveria Maxi - Pistachio	•	 2 x 5 Kg	C	•
NEW  236601	Loveria Maxi - Gianduja	•	 2 x 5 Kg	C	•
232101	Loveria® Hazelnut	•	 2 x 5.5 Kg	C	
232130	Loveria® Hazelnut (small jar)	•	 6 x 1.2 Kg	C	
 232201	Loveria® Pistachio	•	 2 x 5.5 Kg	C	
232230	Loveria® Pistachio (small jar)	•	 6 x 1.2 Kg	C	
 235901	Loveria® Pistachio - Plant Based	•	 2 x 5.5 Kg	C	•

 Discover our gadgets on page 42-43!



Cremino Gelato by Loveria.

Add new layers of pleasure.

A soft layer that blends with gelato in a perfect balance of flavours and harmony.

Cremino by Loveria is Leagel's homage to the classic Piedmont chocolates, reimagined with a gelato-based twist to offer a unique sensory experience.

With our spreadable creams for gelato from the Loveria line, cremino finds its ideal expression: eighteen variants ranging from Classic Loveria, to gianduja flavour, to pistachio; from caramel to dark chocolate, via the intriguing aromas of peanut and coconut. Every cream is formulated to keep its velvety texture even at sub-zero temperatures, enhancing the intensity of its flavours.

Developed to inspire gelato makers' creativity, **cremino gelato is carefully made up of a soft gelato base, a layer of Loveria cream, and a decoration** that enriches every tub with a touch of originality.

The variety of possible combinations can transform cremino into an experience of discovery, created for anyone looking for a moment of genuine pleasure in every bite.

Innovative and eye-catching, **cremino gelato will enhance your display case with a touch of sophistication and creativity.**

The stability of Loveria creams helps gelato makers in managing their displays, offering an ideal product for all seasons. With cremino, gelato becomes **an enchanting creation at any time of year.**

Layer after layer, you too can explore the art of cremino with us.



LOVERIA®

JUST MORE GUSTO

Download
the recipe book!



Put us on display.

Gadgets and marketing material for your gelato parlour.

#LEAGEL

452005
Double-sided Flavour Sign
"Pane Burro e Marmellata/
The Italian Breakfast"
ITA/ENG

454003
"Caramel Pop Corn"
Flavour Sign

452006
"Pop Corn Pistacchio"
Flavour Sign



#LEAGEL

452007
"Dubai Chocolate"
Flavour Sign

452003
"Crema Catalana"
Flavour Sign

452004
"Pancake"
Flavour Sign



#LEAGEL

450502
Set of 50 Flavour Signs
"Mini chalkboard"



#LEAGEL

452901
5L Measuring Jug

450301
Rubber Spatula

454102
5 Bag clips



#LEAGEL

**450903-450904-
450905-450906**
T-Shirt
"Redefining the world
of gelato."



#LEAGEL

451103
Cap
"Yes, but first gelato."



#LEAGEL

450105
Aprons
"Redefining the world
of gelato."



#LEAGEL

**453301-453401-
453501-453601**
Gelato chef jacket



#LOVERIA



450202
Non-woven Fabric Bibs



#LOVERIA

453702
Stainless Steel Spatula

452903
5L Measuring Jug

#LOVERIA

454901
Napkin Holder

454902
Napkins



#LOVERIA

717504
Double-sided
Cylindrical Display
ITA/ENG

717604
Double-sided
Cylindrical Display
ESP/DEU



#LOVERIA

454309
Harry Potter Gadgets
(Key Chains + Gravity Box)



#LOVERIA

454305
Tattoos



#KEFIR

715201
Double-sided Counter
Display ITA/ENG

450102
Set of 4 Flavour Signs
(1 General Kefir,
1 Kefir Purple Bomb,
1 Kefir Multivita,
1 Kefir Green Booster)



#ZHERO

715205
Double-sided
Counter Display
ITA/ENG

731009
Double-sided
Flavour Sign
ITA/ENG



#CREMOSETTE

453402
Single-use Pastry Bag
(roll)

453502
Plastic Scraper



#EDIBLE PERFUMES FOR GELATO

ITA **621403**
ENG **621404**
DEU **621405**































Box for perfume application
H 35cm

Fruit Rippling Sauces

Sauces in fruit flavours with a glossy finish, full of pieces, developed to enrich and decorate gelato and pastry creations. They stay soft even at sub-zero temperatures while still ensuring a stable texture in the display cabinet.

334205 Orange Rippling Sauce (with peel); 331805 Raspberry Rippling Sauce; 330905 Apple - Cinnamon Rippling Sauce; 334505 Blueberry Rippling Sauce;
332605 Fruit Passion Rippling Sauce








	CODE	DESCRIPTION		PACKAGING	
NEW 	335905	Chutney - Pineapple, Peach and Chili Pepper	•	 6 x 2 Kg	•
NEW 	335805	Chutney - Strawberry, Thyme and Lemon	•	 6 x 2 Kg	•
NEW 	335705	Chutney - Mango, Pink Pepper and Ginger	•	 6 x 2 Kg	•
	335205	Apricot	•	 6 x 2 Kg	
	330305	Black Cherry	•	 2 x 3.5 Kg	•
	330105	Wild Cherries with Syrup	•	 2 x 3.5 Kg	•
	334205	Orange (with peel)	•	 6 x 2 Kg	
	333505	Cherry Red	•	 2 x 3.5 Kg	•
	334405	Caramelized Figs	•	 2 x 3.5 Kg	
	330505	Fig	•	 6 x 2 Kg	•
	330605	Strawberry	•	 6 x 2 Kg	•
	330705	Wildberries	•	 6 x 2 Kg	•
	331605	Wildberries with fructose	•	 2 x 3.5 Kg	•
	331805	Raspberry	•	 6 x 2 Kg	•
	334130	Lemon Pie	•	 6 x 1.5 Kg	•
	334605	Lemon (with Peel)	•	 6 x 2 Kg	•
	334805	Mandarin (with Peel)	•	 6 x 2 Kg	
	333905	Mango	•	 6 x 2 Kg	•
	330905	Apple - Cinnamon	•	 6 x 2 Kg	•
	334005	Pomegranate	•	 6 x 2 Kg	•
	334505	Blueberry	•	 6 x 2 Kg	•
	334705	Lingonberry	•	 6 x 2 Kg	•
	332605	Fruit Passion	•	 6 x 2 Kg	
	332905	Pear	•	 6 x 2 Kg	•
	331305	Peach - Orange	•	 6 x 2 Kg	
	331405	Sultano d'Oro	•	 6 x 2 Kg	
	334305	Ginger	•	 6 x 2 Kg	•


Stickaway®

A range of crunchy coverings with no hydrogenated vegetable fat, no artificial colourings and a high percentage of chocolate. Ideal for rippling and decorating tubs of gelato, coating parfaits and single-portion desserts, and, especially, for preparing impeccable ice creams on a stick.

220930 Stickaway® Caramel; 220230 Stickaway® Milk Chocolate covering; 220130 Stickaway® White Chocolate covering; 220330 Stickaway® Dark covering; 220830 Stickaway® Lemon covering; 220630 Stickaway® Pure Pistachio covering; 220730 Stickaway® Strawberry covering; 220530 Stickaway® Pure Hazelnut covering; 222130 Stickaway® White Chocolate Covering with Spirulina






CODE	DESCRIPTION					
115101	Base Stickaway®	•	150	6 x 2 Kg	C	

CODE	DESCRIPTION		PACKAGING		
220430	Stickaway® Coffee covering	•	 6 x 1.2 Kg	H (30°)	
220930	Stickaway® Caramel	•	 6 x 1.2 Kg	H (30°)	
220230	Stickaway® Milk Chocolate covering	•	 6 x 1.2 Kg	H (30°)	
220130	Stickaway® White Chocolate covering	•	 6 x 1.2 Kg	H (30°)	
222130	Stickaway® White Chocolate Covering with Spirulina	•	 6 x 1.2 Kg	H (30°)	
220330	Stickaway® Dark covering	•	 6 x 1.2 Kg	H (30°)	•
220830	Stickaway® Lemon covering	•	 6 x 1.2 Kg	H (30°)	
220630	Stickaway® Pure Pistachio covering	•	 6 x 1.2 Kg	H (30°)	
220730	Stickaway® Strawberry covering	•	 6 x 1.2 Kg	H (30°)	
220530	Stickaway® Pure Hazelnut covering	•	 6 x 1.2 Kg	H (30°)	
222330	Stickaway® Crunchy - Raspberry covering	•	 6 x 1.2 Kg	H (30°)	
222230	Stickaway® Crunchy - Mango covering	•	 6 x 1.2 Kg	H (30°)	
NEW 222430	Stickaway® Crunchy - Pop Corn covering	•	 6 x 1.2 Kg	H (30°)	
NEW  222530	Stickaway® Crunchy - Black with Gruè covering	•	 6 x 1.2 Kg	H (30°)	•
220201	Stickaway® Milk Chocolate covering - 5kg	•	 2 x 5 Kg	H (30°)	
220101	Stickaway® White Chocolate covering - 5kg	•	 2 x 5 Kg	H (30°)	
220301	Stickaway® Dark covering - 5kg	•	 2 x 5 Kg	H (30°)	•
220601	Stickaway® Pistachio covering - 5kg	•	 2 x 5 Kg	H (30°)	
220701	Stickaway® Strawberry covering - 5kg	•	 2 x 5 Kg	H (30°)	
210401	Chocolate covering for stracciatella	•	 2 x 5 Kg	H (30°)	•
210430	Chocolate covering for stracciatella in bottle	•	 6 x 900 g	H (30°)	•

Crumble

Crumble is a versatile, ready-to-use product available in five timeless flavours, all gluten-free. Ideal for gelato, pastry products and coffee to add crunch and create original combinations.






CODE	DESCRIPTION			
417501	Crumble - Cocoa	•	6 x 2.5 Kg	
417401	Crumble - Caramel	•	6 x 2.5 Kg	•
417301	Crumble - Classic with Butter	•	6 x 2.5 Kg	
417901	Crumble - Wild Fruits	•	6 x 2.5 Kg	
417801	Crumble - Pistachio	•	6 x 2.5 Kg	

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Edible perfumes for gelato

Original edible perfumes to enrich your gelato with intoxicating aromatic notes. Two themed boxes and six individual perfume boxes, each with three items ready to spray.

CODE	DESCRIPTION			
401002	Edible Perfumes for Gelato - Spicy Mix (1 x Sri Lankan Cinnamon, 1 x Cardamom, 1 x Nepalese Pepper, 1 box for perfume application)	•	3 x 50 ml	•
453004	Edible Perfumes for Gelato - Spicy Mix (1 x Sri Lankan Cinnamon, 1 x Cardamom, 1 x Nepalese Pepper)	•	3 x 50 ml	•
400702	Edible Perfumes for Gelato - Floral Mix (1 x Lavender, 1 x Damask Rose, 1 x Sicilian Orange, 1 box for perfume application)	•	3 x 50 ml	•
453003	Edible Perfumes for Gelato - Floral Mix (1 x Lavender, 1 x Damask Rose, 1 x Sicilian Orange)	•	3 x 50 ml	•
453005	Edible Perfume for Gelato - Sicilian Orange	•	3 x 50 ml	•
453008	Edible Perfume for Gelato - Sri Lankan Cinnamon	•	3 x 50 ml	•
453010	Edible Perfume for Gelato - Cardamom	•	3 x 50 ml	•
453007	Edible Perfume for Gelato - Lavender	•	3 x 50 ml	•
453009	Edible Perfume for Gelato - Nepalese Pepper	•	3 x 50 ml	•
453006	Edible Perfume for Gelato - Damask Rose	•	3 x 50 ml	•

 **Discover our gadgets on page 42-43!**

Decorative Grains

A rich selection of crunchy additions, from nuts to delicious options such as meringue and shortbread, perfect for enriching any type of sweet creation.

CODE	DESCRIPTION			
418201	Pralined Cashews Honey And Salt	•	6 x 2 Kg	
417701	Salted Pralined Peanuts	•	6 x 2 Kg	•
418301	Baked Kadayif		3 x 2 Kg	•
414401	Decoration for Maxilatte		12 x 1 Kg	
413401	Grains for Catalan Cream	•	6 x 2 Kg	•
410201	Granella Cuore (sugared hazelnut pieces)	•	6 x 2 Kg	•
414501	Meringue grains		6 x 1 Kg	
410401	Hazelnut grains	•	6 x 2 Kg	•
410501	Pistachio grains	•	10 x 1 Kg	•
416701	Lemon Pie grains	•	8 x 1 Kg	
411101	Hazelnut Granellone	•	6 x 2 Kg	•
418001	Pralined Pecan Nuts Granellone	•	6 x 2 Kg	•
411801	Pistachio Granellone	•	10 x 1 Kg	•
410701	Candied Almonds	•	6 x 2 Kg	•
410901	Entire Toasted T.G.T. Hazelnuts	•	6 x 2 Kg	•
417201	Toasted Hazelnuts cultivar Tonda di Giffoni	•	6 x 2 Kg	•
417601	Pralined Pecan Nuts	•	6 x 2 Kg	•
411001	Coconut rapee	•	6 x 1.5 Kg	•



417301 Classic with Butter

165901 Stabilizer for Bavaresi; 311305 Crema della Nonna Paste; 214205 Dark Chocolate Paste; 213205 Dark Chocolate Covering Grand Cru



THE GELATO MAKER'S PASTRY PRODUCTS

From inserts to glazes, all the ingredients for making your chilled and baked pastry creations memorable.





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PastryCover

A range of anhydrous coverings designed to perfectly glaze leavened pastries such as panettone, colomba and croissants, but also choux pastries and eclairs, donuts and biscuits. An impeccable matte finish and an intense flavour.

CODE	DESCRIPTION				
221205	PastryCover Caramel with Salted Butter	•	2 x 3.5 Kg	H (40°/45°)	
221005	PastryCover White Chocolate	•	2 x 3.5 Kg	H (40°/45°)	
221105	PastryCover Gianduja	•	2 x 3.5 Kg	H (40°/45°)	
221305	PastryCover Pistachio	•	2 x 3.5 Kg	H (40°/45°)	

Cremosette®

A line of spreadable creams for artisan pastry products with a surprising texture and flavour. Ideal for cakes, desserts and tarts, filled and decorated to perfection.

CODE	DESCRIPTION			
240901	Cremosette White	•	2 x 5.5 Kg	
241801	Cremosette Caramel with Salted Butter	•	2 x 5.5 Kg	
241301	Cremosette Dark	•	2 x 5.5 Kg	
240801	Cremosette Gianduja	•	2 x 5.5 Kg	
241201	Cremosette Almond	•	2 x 5.5 Kg	
241101	Cremosette Hazelnut	•	2 x 5.5 Kg	
241701	Cremosette Hazelnut and Cocoa	•	2 x 5.5 Kg	
241001	Cremosette Pistachio	•	2 x 5.5 Kg	










 **Discover our gadgets on page 42-43!**

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Stabilizers

Powdered products for the basic preparation of mousses, parfaits and cream specialties.

CODE	DESCRIPTION		DOSAGE			
164701	Vegan Mousse	•	 600	6 x 2.4 Kg	C	•
160801	Panna Mont	•	 500	6 x 2.5 Kg	C	
164601	Catalan Cream	•	 180	6 x 1.8 Kg	C	
165901	Stabilizer for Bavaresi	•	 200	6 x 2 Kg	C	
164101	Stabilizer for Semifreddo	•	 100	6 x 2 Kg	C	

Cream and Fruit Pastes

Concentrated cream and fruit flavoured pastes ideal for flavouring whipped cream, bases for parfaits and mousses, and other pastry creations.





CODE	DESCRIPTION					
210530	Croccantino al Rhum		80	6 x 1.2 Kg	C	•
325230	Strawberry Pastry	•	40	6 x 1.5 Kg	C	
211430	Hazelnut Italia	•	80	6 x 1.2 Kg	C	•
212730	Pistachio Pure Mediterraneo	•	80	6 x 1.2 Kg	C	•
212330	Torroncino		100	6 x 0.9 Kg	C	
 312530	Vanilla Gold	•	30	6 x 1.5 Kg	C	•
313030	Eggnog	•	80	6 x 1.2 Kg	C	



160801 Panna Mont

Mirror Glazes

Gelatines developed to cover cakes, parfaits and choux pastries. With an intense flavour, they keep their gloss even at sub-zero temperatures. They are scoopable, fluid and stick perfectly, even on cakes with the most unusual shapes.

CODE	DESCRIPTION				
342330	Black Cherry	•	6 x 1.5 Kg	C	•
341130	White	•	6 x 1.5 Kg	C	
341230	Dark	•	6 x 1.5 Kg	C	
341430	Strawberry	•	6 x 1.5 Kg	C	
341530	Wildberries	•	6 x 1.5 Kg	C	
342030	Neutral Gelee	•	6 x 1.5 Kg	C	•
341630	Raspberry	•	6 x 1.5 Kg	C	
342230	Mango	•	6 x 1.5 Kg	C	•
342130	Pistachio-flavored	•	6 x 1.5 Kg	C	•



342130 Pistachio Mirror Glaze; 342330 Black Cherry Mirror Glaze; 342230 Mango Mirror Glaze; 341630 Raspberry Mirror Glaze





BAR AND RESTAURANT LINE

A distinctive selection for eating out: from restaurants to hotels, via cafés, Leagel is at the service of the hospitality industry.

351701 Mou Topping















Toppings

Ideal for the creation of gelato cups or plated desserts, Leagel's fruit and cream flavoured toppings enrich any creation with flavour and colour.

CODE	DESCRIPTION			
353501	Maple	•	6 x 1 Kg	
350301	Black Cherry	•	6 x 1 Kg	•
350501	Banana	•	6 x 1 Kg	
350601	Coffee	•	6 x 1 Kg	•
350801	Caramel	•	6 x 1 Kg	•
352201	Catalan Cream	•	6 x 1 Kg	•
350701	Chocolate	•	6 x 1 Kg	•
353301	Coconut	•	6 x 1 Kg	•
 352801	Strawberry	•	6 x 1 Kg	•
351101	Wildberries	•	6 x 1 Kg	•
351201	Kiwi	•	6 x 1 Kg	•
351301	Raspberry	•	6 x 1 Kg	•
 354101	Liquorice Amarelli	•	6 x 1 Kg	
352701	Mango	•	6 x 1 Kg	•
351401	Melon	•	6 x 1 Kg	
351501	Mint	•	6 x 1 Kg	•
352401	Honey	•	6 x 1 Kg	
351601	Blueberry	•	6 x 1 Kg	•
351701	Mou	•	6 x 1 Kg	
250101	Hazelnut	•	6 x 1 Kg	
250201	Walnut	•	6 x 1 Kg	
250301	Pistachio	•	6 x 1 Kg	
351801	Tiramisù	•	6 x 1 Kg	
351901	Tropical	•	6 x 1 Kg	
352001	Vanilla	•	6 x 1 Kg	
352101	Eggnog	•	6 x 1 Kg	
  353801	zHero - Chocolate flavoured	•	6 x 1 Kg	•
  353701	zHero - Strawberry	•	6 x 1 Kg	•













Granita Syrups

With a high fruit content, Leagel's syrups guarantee a thirst-quenching granita with an intense, authentic flavour.

CODE	DESCRIPTION			PACKAGING	
161701	Neutral for Granita (in powder)	•	150 - 200	 6 x 2.5 Kg	•
360201	Black Cherry	•	250	 4 x 3 Kg	•
360301	Orange	•	250	 4 x 3 Kg	
360401	Cola	•	250	 4 x 3 Kg	•
360501	Strawberry	•	250	 4 x 3 Kg	•
360701	Lemon	•	250	 4 x 3 Kg	•
360801	Green Apple	•	250	 4 x 3 Kg	•
360901	Mint	•	250	 4 x 3 Kg	•
361101	Tropical Blue	•	250	 4 x 3 Kg	•

Bar and Restaurant Line

The best allies for the preparation of puddings, custards, crêpes and lots of other sweet creations, for a perfect end to a meal.

CODE	DESCRIPTION		DOSAGE			
162301	Crema Golosa a freddo (pastry cream powder)	•	 400	6 x 2 Kg	C	
			 450			
162401	Sweet Crepes Mix		 840	6 x 2.5 Kg	C	
162901	Ice Coffee	•	 500	12 x 1.25 Kg	C	
162201	Panna Cotta	•	 140	10 x 1 Kg	H	
164601	Catalan Cream	•	 180	6 x 1.8 Kg	C	
161301	Lemon Sorbet	•	 500	12 x 1.25 Kg	C	
161201	Tiramisù	•	 270	6 x 2 Kg	C	



161201 Tiramisù; 411401 Seleção - Quality Cocco Mix 22-24

The information, technical characteristics and claims relating to each product are up-to-date as of the date of publication of this catalogue/ price list, shown on the reverse side. Any subsequent regulatory updates, formulation changes or labeling variations may not be reported here. The company reserves the right to modify the characteristics of the products at any time, without prior notice.

For updated and detailed information, please consult the labels and technical data sheets in force for the individual products, or contact customer service.

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