



PERNIGOTTI DAL 1860
MAESTRI GELATIERI ITALIANI

**HANDS, HEART,
CRAFTSMANSHIP.**

QUALITY YOU CAN SEE AND TASTE.

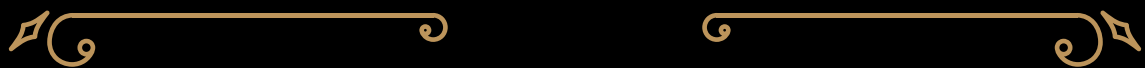
GENERAL CATALOGUE 2026







**IF IT'S THE BEST
CHOCOLATE GELATO,
YOU CAN BE SURE OUR
TOUCH IS BEHIND IT**





PERNIGOTTI DAL 1860
MAESTRI GELATIERI ITALIANI

**EVERYTHING YOU
NEED HAS ALREADY
BEEN SOURCED FOR
YOU BY THE MAESTRI.**

We are the Italian Masters of Gelato and Pastry.

For over 160 years we have travelled the world in search of the **finest ingredients**, bringing with us a vision of gelato and pastry that remains rooted in true artisanal genius. **Meticulous, innovative, unmistakably Italian craftsmanship** – behind an extensive range of products that goes beyond borders, applications, and expectations.



OUR IDEA OF QUALITY



● **SOURCING**
the **FINEST**
INGREDIENTS
around the world

CUTTING-EDGE
PROCESSING,
made in Italy



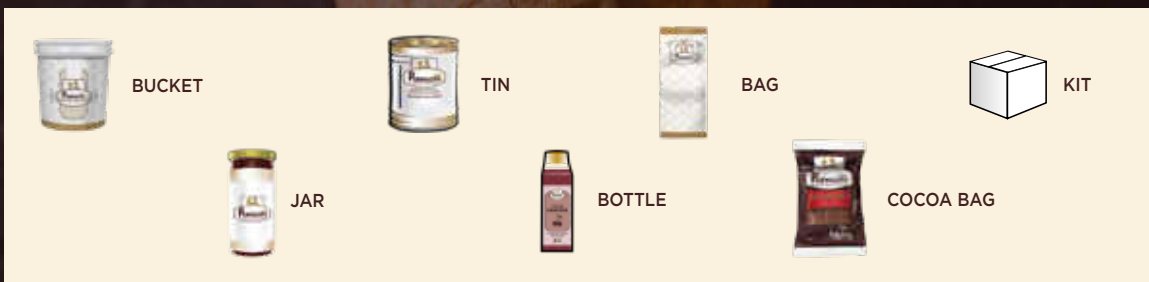
● **Top-quality**
PRODUCTS
for gelato and
pastry



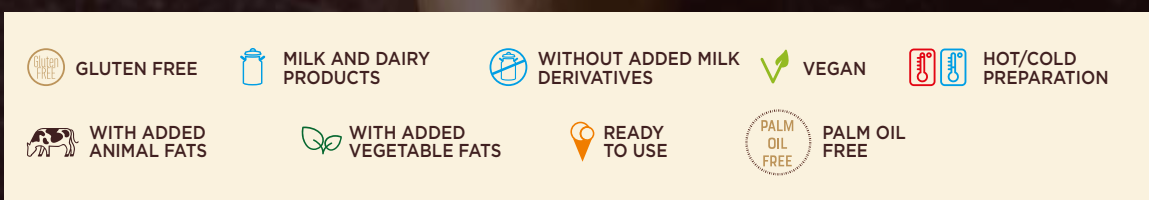
● **YOUR**
IDEA OF
QUALITY

GENERAL CATALOGUE 2026

KEY



KEY



GELATO	9	CREAM FLAVOURS	28	FOOD SERVICE	64
IMPROVERS	10	HAZELNUT	29	SOFT	65
NEUTRALS	10	PISTACHIO	30	CREMASEMPRE	65
STABILIZERS	10	NOUGAT	31	GRANITA	65
MILK BASES	11	CLASSIC CREAMS	32	PASTRY	67
50 G BASES	11	VANILLA	34	TRADITIONAL PASTRY	68
100 G BASES	11	POWDER FLAVOURINGS	34	PURÉES	69
COMPLETE BASES	13	READY-TO-USE POWDERED PRODUCTS	35	MORETTINE PASTRY FILLINGS	69
BEST-SELLER BASES	14	FRUIT FLAVOURS	36	MODERN PASTRY	70
PURA & RICCA BASES	14	CORTE DEGLI AGRUMI	37	BASES	71
MASTER BASES	15	FRUIT GELAGEL	38	GLAZES	71
NUVOLATTE BASES	15	LEMON FLAVOUR	39	CRUMBLE	71
FRUIT BASES	16	FRUTTAPRONTA	40		
VEGAN BASES	16	FRUIT PASTES	41		
LACTOSE-FREE BASE	16	YOGURT FLAVOURS	42		
NO-ADDED-SUGAR BASE	17	RIPPLES	44		
CHOCOLATE FLAVOURS	18	FRUIT RIPPLES 4.0	45		
COCOA	19	AMORE RIPPLES	47		
DARK CHOCOLATE GELATO KIT	20	CLASSIC RIPPLES	48		
SINGLE ORIGIN	20	KITS	50		
CHOCOLATE-FLAVOURED GELATO	21	PROFUMO DELLE ALPI KIT	51		
GIANDUJA	23	PROFUMO DI SICILIA KIT	52		
CLASSIC STRACCIATELLA	24	PROFUMO COSTIERA AMALFITANA KIT	53		
CRYSTAL STRACCIATELLA	25	PROFUMO DI SARDEGNA KIT	54		
MORETTINE GELATO	26	PROFUMO DI TOSCANA KIT	55		
		ABBRACCIO SICILIANO KIT	56		
		GRISBI CHOCOLATE KIT	58		
		CIOCCO REGALO KIT	60		
		ALL KITS	61		
		DECORATIONS	62		
		SPRINKLES AND FILLINGS	62		
		TOPPINGS	63		



A top-down photograph of a rectangular metal tray containing several scoops of smooth, light-colored gelato. A dark wooden spoon is placed on top of one of the scoops. The tray is set on a piece of coarse, light-brown burlap fabric with frayed edges. In the upper portion of the frame, a dark, circular tray holds several pieces of dark chocolate. The background is a dark, textured surface.

GELATO









The excellence of its raw materials, tireless innovation, and an unwavering passion for craftsmanship have made Pernigotti Maestri Gelatieri Italiani one of the most renowned Italian brands, with over 160 years of history and an expertise capable of offering only the very best in the world of gelato. With specialists in gelato ingredients since 1936, unleashing creativity has never been easier.

IMPROVERS

Structure enhancers and improvers to be added to milk- or fruit-based mixes to boost spreadability, flavour, creaminess, and display-case stability. Products that allow artisan gelato makers to customise their recipes with creativity.






NEUTRALS

Essential products used to stabilize, thicken, and emulsify the mix to which they are added. They play a key role in building the structure of high-quality artisan gelato. A rich assortment capable of ensuring excellent textures suited to even the most demanding customisations.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
NEUTRAL 10 SPECIAL CREAM 12091521A	A blend of emulsifiers and thickeners, carefully balanced to give an excellent structure to your artisan gelato.	10 g of neutral + 1 l of milk.	4 x 2 kg bags 	   
NEUTRAL 10 SPECIAL FRUIT 12091531A	A balanced blend of thickeners with proteins and vegetable fibres that delivers outstanding structure to fruit sorbets.	10 g of neutral + 1 l water and fruit	4 x 2 kg bags 	 

STABILISERS

To enhance the performance of gelato when used alongside bases, suitable for both milk-based gelato and fruit sorbets.










ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
FORZAPIU IMPROVER 12091781A	Used as a substitute for skimmed milk powder, it enhances the body of the gelato and slows sugar recrystallization, keeping the gelato silky for longer.	10/30 g + 1 kg of white base	4 x 2 kg bags 	 
PANGEL 12091096A	An exceptional product for enriching gelato mixes or adding depth to semifreddo recipes. It contains powdered egg yolk.	100/200 g + 1 kg of white base	2 x 5 kg tins 	

MILK BASES

Selected raw materials are transformed into high-quality bases for cream gelato, from the most traditional to the most innovative. The result is unmistakable at first glance – it proudly bears the signature of the Italian Master Gelato Makers.












50 G BASES

To be combined with milk and cream.






















ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
ELITE 50 CREAM FLAVOUR BASE 12091641A	Base with delicate cream notes.	50 g of base + 250 g of sugar + 1 l of milk	6 x 2 kg bags	13% fat    
BASETOP 50 CREAM FLAVOUR 12091441A	Very easy to scoop. Delicate aroma of cream. Sweetened with dextrose. With milk proteins and vegetable fibres. No added fats in the recipe.	50 g of base + 250 g of sugar + 1 l of milk	6 x 2 kg bags	  
BASETOP PREMIUM 50 C/H 12091943A	Ideal for producing gelato with excellent structure, smooth spreadability, and outstanding flavour.	50 g of base + 250 g of sugar + 1 l of milk	6 x 2 kg bags	 

100 G BASES

With vegetable fats and/or milk fats, to be combined with milk.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
BASETOP 100 S.A. "F" 12091645	Base made with animal fats, without added flavourings. Extremely versatile: it can also be processed cold. It delivers excellent structure and creaminess, with strong display stability. Enhances gelato flavours to their fullest.	100 g of product + 220-250 g of sugar + 1 l of milk	6 x 2 kg bags	4.3% fat    
ELITE 100 CREAM FLAVOUR BASE 12091651A	Base with a delicate cream flavouring, designed to create a gelato with a soft, silky texture achieved through the optimal balance of milk proteins and sugars.	100 g of base + 250 g of sugar + 1 l of milk	6 x 2 kg bags	37% fat    
MASSIMA 100 BASE 12091333A	Base rich in milk and milk fats, designed to produce gelato without the addition of vegetable fats. It delivers excellent structure and creaminess.	100 g of base + 235/260 g of sugar + 1 l of milk	6 x 2 kg bags	27% fat   

continued on page 12 →

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
TUTTAPANNA 100 BASE 12091771A	Base made exclusively with milk fats, allowing you to achieve gelato with excellent overrun.	100 g of base + 230 g of sugar + 1 l of milk	6 x 2 kg bags	   26% fat
BASETOP 100 CREAM FLAVOUR 12091451A	Base capable of providing excellent overrun to artisan gelato. Notes of cream.	100 g of base + 250 g of sugar + 1 l of milk	6 x 2 kg bags	   40% fat
BASETRE 100 BASE 12091241A	Base for those who appreciate a well-balanced gelato. Milk aroma with subtle vanilla notes.	100 g of base + 250 g of sugar + 1 l of milk	6 x 2 kg bags	   21% fat
BASETRE 100 PLUS BASE 12091891A		100 g of base + 250 g of sugar + 1 l of milk	6 x 2 kg bags	   24% fat
DOPPIABASE 100 C/H 12091381A	It allows you to produce excellent gelato both hot and cold.	100 g of base + 230/250 g of sugar + 1 l of milk	6 x 2 kg bags	   27% fat
ITALIAN DOPPIABASE 100 BASE 12091040A	The gelato made with this base has excellent structure, creaminess, and a cream aroma. Suitable for both hot and cold processing.	100 g of base + 250 g of sugar + 1 l of milk	6 x 2 kg bags	   29% fat
STABILVAN 100 P BASE 12091261A	Base with intense cream notes. Thanks to the presence of fats, it increases display stability. It can be complemented with Forzapiù and StrutturaPiù.	100 g of base + 250 g of sugar + 1 l of milk	6 x 2 kg bags	   41% fat

COMPLETE BASES

Already perfectly balanced, for gelato that is good, simple, and quick to prepare.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
125 PLUS PEAKED GELATO BASE 12091881A	Specifically designed for "mountain-style" gelato with "peaks", meaning gelato that rises above the rim of the tub. Excellent overrun and very easy to scoop. Recommended for hot processing.	125 g of base + 240 g of sugar + 1 l of milk	6 x 2 kg bags 	38% fat    
NEW LATTEPIÙ 250 BASE 12091025A	Complete base to which only water and sugar need be added. For a creamier gelato, some of the water can be replaced with milk.	250 g of product + 260/270 g of sugar + 1 l of water To obtain a creamier product, 300 g of water can be replaced with 300 g of milk.	6 x 2 kg bags 	35% fat    
DELIZIOSA 120 BASE 12091094A	Base with milk fats and proteins to obtain a stable, creamy gelato that keeps its quality for several days.	120 g of base + 210 g of sugar + 1 l of milk + 50 g of cream	6 x 2 kg bags 	42% fat   
DELIZIOSA PLUS 500 BASE 12091095A	Complete base that requires only the addition of water to obtain creamy gelato with excellent overrun.	500 g of product + 1 l of water To obtain a creamier gelato, 0.5 g of water can be replaced with 0.5 g of milk.	6 x 2 kg bags 	14% fat     



BEST-SELLER BASES

The universe of Bases by Pernigotti Maestri Gelatieri Italiani doesn't end here: whatever gelato you wish to create, you will always find the right solution.












PURA & RICCA BASES

A line without added emulsifiers, without fats in the recipe, and without added flavourings - or, where present, made only with natural flavourings.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
PURA & RICCA FRUIT 50 BASE 12091097A	Base without added emulsifiers and flavourings for creating delicious sorbets with a high fresh or frozen fruit content.	50 g of base +225 g of sugar +225 g of water + 500 g of fruit (freshly blended), if frozen, use hot water.	6 x 2 kg bags	    
PURA & RICCA FRUIT 100 BASE 12091067A	Base for making excellent sorbets using only fresh or frozen fruit. No emulsifiers, fats, milk, or dairy ingredients added to the recipe.	100 g of product + 170 g of sugar + 400 g of fruit + 330 g of water	6 x 2 kg bags	  
PURA & RICCA CREAM 100 BASE 12091078A	Base without added vegetable fats. The gelato made with this base is able to enhance the perception of each flavour.	100 g of base + 255 g of sugar + 1 l of milk + 230 g of cream + 25 g of skimmed milk powder	6 x 2 kg bags	1.7% fat   
PURA & RICCA CREAM 150 BASE 12091032A	Base without added vegetable fats and with excellent overrun despite containing no added emulsifiers. The gelato made with this base enhances flavour perception.	150 g of base + 250 g of sugar + 1 l of milk + 160 g of cream	6 x 2 kg bags	14% fat   
PURA & RICCA 100 S.A. BASE 12091183	Medium-quantity base with natural ingredients, including bamboo fibre, which give excellent structure and stability. Without added emulsifiers and without added vegetable fats for a clean-tasting gelato.	100 g of product + 220 g of sugar + 1 l of milk	6 x 2 kg bags	   
PURA & RICCA 350 BASE 12091182	High-quantity base with natural ingredients, including bamboo fibre, which give excellent structure and stability. Without added vegetable fats, for a clean-tasting gelato.	350 g of product + 1 litre of milk	6 x 2.1 kg bags	   

MASTER BASES

Designed to ensure exceptional creaminess and excellent stability in the display case.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
MASTER ICE 50 BASE 12091056A	Base with a milk/cream aroma that, despite containing no added vegetable fats, helps create a well-structured and creamy gelato.	50 g of base + 1 l of milk + 220/250 g of sugar. For a creamier gelato: 50 g of base + 1 l of milk + 250/270 g of sugar + 50 g of skimmed milk powder + 150 g of cream.	6 x 2 kg bags	  
MASTER ICE 150 BASE 12091014A	Thanks to a perfectly balanced mix of ingredients, it allows you to create an extremely creamy gelato. IT is also suitable for "mountain-style" display in the showcase.	1 l of milk + 150 g of base + 230 g of sugar + 60 g of cream	6 x 2 kg bags	24% fat    
MASTER ICE 200 BASE 12091015A	Expertly balanced and enriched with refined fats, it allows you to obtain a well-balanced, stable gelato that keeps its quality for several days.	1 l of milk + 200 g of base + 200 g of sugar	6 x 2 kg bags	30% fat    









NUVOLATTE BASES

Designed to ensure exceptional creaminess and excellent stability in the display case.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
NUVOLATTE BASE 50 12091793A	Base with reducing sugars and refined fats to produce gelato with a structure that remains stable over time.	50 g of base + 250 g of sugar + 1 l of milk	6 x 1.8 kg bags	27% fat   
NUVOLATTE BASE 100 12091731B	For creamy gelato with excellent overrun. It contains refined fats to ensure longer-lasting structural stability.	100 g of base + 250 g of sugar + 1 l of milk	6 x 1.8 kg bags	37% fat   
NUVOLATTE BASE 100 S.A. 12091111A	For a creamy gelato, with no added flavourings, and excellent overrun. It contains refined fats to ensure longer-lasting structural stability.	100 g of base + 250 g of sugar + 1 l of milk	6 x 2 kg bags	37% fat   
NUVOLATTE BASE 200 S.A. "F" 12091795	Base made with vegetable fats, without added flavourings. Extremely versatile: it can also be processed cold. It delivers excellent structure and creaminess, with strong display stability. Enhances gelato flavours to their fullest.	200 g of product + 180/200 g of sugar + 1 l of milk	6 x 2 kg bags	18% fat     








FRUIT BASES

Fruit bases ideal for giving sorbets a stable, creamy structure, perfect for excellent creations made with fresh or frozen fruit.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
FRUIT BASE 50 F 12091301A	Excellent base for cold-process fruit sorbets. This base lets you create sorbets that are both creamy and stable.	With fruit concentrate: 50 g of base + 1 l of water + 270 g of sugar + 120 g of fruit concentrate. With frozen or fresh fruit: 50 g of base + 250-300 g of sugar + 1 kg of water and fruit.	6 x 2 kg bags	   
FRUTTOMAX BASE 12091055A	Specific base for sorbets with a high fruit content and for yogurt flavours. With fructose.	1 bag + water + fruit, with the fruit amount varying depending on the flavour.	8 x 0.9 kg bags	   

VEGAN BASES



Gelato bases developed to achieve the perfect balance between flavour and well-being. Your secret for delicious, creamy, healthy artisanal gelato that everyone can enjoy.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
VEGAN BASE 12091640	100% plant-based, with fructose to guarantee quality gelato in a quick and practical way.	1.350 kg + 2.5 l of water	8 x 1.35 kg bags	      

LACTOSE-FREE BASE



Designed to meet the growing demand, including in the ice-cream sector, for lactose-free gelato without sacrificing flavour, creaminess or scoopability.

With this base, you can produce perfectly balanced lactose-free cream gelato (*less than 0.1 g of lactose per 100 g, provided the indicated dosage is strictly followed).

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
LACTOSE-FREE BASE 12091646	For a practical and quick preparation of a delicately flavoured gelato with a stable, creamy structure. An ideal product to pair with pure pastes, without milk or dairy ingredients.	250 g of product + 250 g of sugar + 1 l boiling water.	6 x 2 kg bags	 

NO-ADDED-SUGAR BASE*

It ensures structure and performance without sacrificing creaminess.
For a balanced, light pleasure.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
<p>NEW</p> <p>NO-ADDED-SUGAR BASE*</p> <p>12091720</p>	<p>Quick preparation, creamy and stable structure. For ice cream with a delicate milk flavour and the aroma of Madagascar Bourbon Vanilla. Natural flavourings.</p>	<p>1.05 kg of product + 3 l of milk Fiordilatte Recipe 1.05 g of product + 2.7 kg of milk + 300 g of cream Recipe with fat-based pastes 1.05 kg of product + 2.8 kg of milk + 350 g fat-based paste</p>	<p>12 x 1.05 kg bags</p> 	

*it contains natural sugars








CHOCOLATE FLAVOURS



Maestri Gelatieri Italiani is the ideal partner for selecting high-quality chocolate flavours. In 2003, innovative products were introduced to the market to create an excellent dark-chocolate gelato. Since then, development has continued, leading to a complete range of semi-finished products derived from cocoa. This led to a selection of chocolate flavours that includes Cocoa, Chocolate Flavours, Single Origins, Stracciatella, Gianduja varieties, and the creams of the Morettina line.




COCOA

A refined blend of different cocoa-bean varieties selected from the finest plantations, ensuring a unique aroma, a distinctive fragrance, as well as perfect solubility.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
UNSWEETENED COCOA POWDER 20/22 12090001A	Perfectly soluble cocoa with an unmistakable vanilla flavour and aroma. Obtained from a selected blend of multiple varieties.	60/80 g of product + 1 kg mix	6 x 1 kg bags	
UNSWEETENED COCOA POWDER 20/22 12090021A		60/80 g of product + 1 kg mix	1 x 20 kg bag	
LOW-FAT COCOA 10/12 12090041A	Low-fat cocoa obtained from a selected blend of multiple varieties.	60/80 g of product + 1 kg mix	6 x 1 kg bags	
UNSWEETENED COCOA POWDER 20/22 GELATO 12090011A	Perfectly soluble cocoa with an unmistakable vanilla flavour and aroma obtained from a selected blend of multiple varieties. With natural vanilla flavouring.	60/80 g of product + 1 kg mix	6 x 1 kg bags	
SWEETENED COCOA 12090061A	Perfectly soluble cocoa with added sugar and flavouring. Ideal for dusting cakes and desserts.	Dust as desired	6 x 1 kg bags	







DARK CHOCOLATE GELATO KIT

The first semi-finished product launched on the market in 2003 for the production of dark-chocolate gelato. For a dark-chocolate gelato without milk or dairy ingredients and without fats other than cocoa butter, made directly from the chocolate bar.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
DARK CHOCOLATE GELATO KIT 12093801	The first semi-finished product launched on the market in 2003 for the production of dark-chocolate gelato. For a dark-chocolate gelato without milk or dairy ingredients and without fats other than cocoa butter, made directly from the chocolate bar.	1.5 kg of product + 1 kg of extra bitter coating + 2.3 l of water + 300 g of cocoa + 100 g of sugar + 50 g of dextrose. For a richer recipe: 1.5 kg of product + 1 kg of Extra Bitter Coating + 2.3 l of water + 500 g of cocoa + 160 g of sugar + 120 g of dextrose.	6 jars of Gelagel Base x 1.5 kg + 6 bags of Extra Bitter Coating x 1 kg	 15 kg  

SINGLE ORIGIN

We use only the finest cocoa, selected from the world's best varieties.







ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
PUROFONDENTE DOMINICAN REPUBLIC 12093751B	Base with cocoa mass from the Dominican Republic. No added milk and dairy products, no added vegetable fats.	1 bag + 2.2 l of boiling water	8 x 1.8 kg bags	  
MODICA KIT 12108375	Our Modica Kit comprises: PUROFONDENTE with MODICA PGI CHOCOLATE coarse nibs, complete base without added milk derivatives and with 100% MODICA PGI CHOCOLATE coarse nibs.	PUROFONDENTE with coarse nibs from MODICA PGI CHOCOLATE 1.8 kg + 2.5 l of hot water. Coarse nibs from MODICA PGI CHOCOLATE 100%, 167 g for each gelato tub.	PUROFONDENTE with coarse nibs from MODICA PGI CHOCOLATE 6 x 1.8 kg bags + coarse nibs from MODICA PGI CHOCOLATE 100%. 1 x 1 kg bag	 11.8 Kg  

CHOCOLATE-FLAVOURED GELATO

Maestri Gelatieri Italiani and chocolate: an endless love story that continues in the ice cream shop.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
GRANCACAO BASE 12091012A	Complete base with high cocoa content. For a creamy, perfectly balanced gelato with excellent scoopability.	1 bag + 2.5 l of hot water	6 x 1.8 kg bags	  
PUROFONDENTE FAST 12093781A	Complete base for classic dark chocolate-flavoured gelato. Bold in flavour and appreciated by consumers.	1 bag + 2.1 l of boiling water	8 x 1.9 kg bags	    
PUROFONDENTE EXTRANERO 12093771A	Complete base for a sorbet with an intense, clean flavour. For chocolate-flavoured gelato with no added milk derivatives.	1 bag + 2.5 l of boiling water	8 x 1.8 kg bags	    
PUROLATTE 12093026A	Complete base with a delicate flavour of milk chocolate. With 40% of milk chocolate powder.	1 bag + 2.5 l of boiling water	8 x 1.75 kg bags	  
PUROBIANCO 12093761B	Complete base for a gelato with the sweet, aromatic flavour typical of white chocolate. With 43% of white chocolate powder.	1 bag + 2.4 l of boiling water	8 x 1.6 kg bags	  
PUROFONDENTE ZERO WITH NO ADDED SUGAR 12108328	Complete base, it naturally contains sugars and has no added milk derivatives.	1.8 kg of product + 2.4 l of water.	8 x 1.8 kg bags	    

NEW

SANTO DOMINGO COCOA PASTE 12098770	Paste made with single-origen cocoa mass from the Dominican Republic. For dark chocolate-flavoured gelato.	80-100 g + 1 kg of white base	2 x 3 kg buckets	   
WHITE CHOCOLATE PASTE 12092051A	Flavouring paste with 20% white chocolate.	70 g of product + 1 kg of white base	2 x 2.5 kg buckets	 



GIANDUJA

Made with hazelnuts and cocoa:
ingredients in which Maestri Gelatieri excel.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
NEW				
GIANDUJA PEARL PASTE 12092273	Delicious gianduja-flavoured paste with sugar.	150/200 g + 1 kg of white base	2 x 6 kg buckets	  
TRADITIONAL GIANDUJA PASTE 12092271	A new high-dosage gianduja paste, made with a high percentage of hazelnut paste and our finest cocoa.	100 g of product + 1 kg of white base	2 x 5.5 kg buckets	  
GIANDUJA PASTE 12092161C	The classic gianduja paste with hazelnuts, sugar and cocoa.	70/100 g of product + 1 kg mix	2 x 6 kg buckets	   
BITTER GIANDUJA PASTE 12092231C	The classic gianduja paste with hazelnuts and cocoa. No added sugar*. *It contains natural sugars.	100 g of product + 1 kg of white base	2 x 6 kg buckets	   
FLUID GIANDUJA PASTE 12092171A	Classic gianduja paste obtained by blending hazelnuts, sugar and cocoa, with the addition of vegetable fats to simplify processing.	100 g of product + 1 kg of white base	2 x 6 kg buckets	  
GIANDUIOTTO CREAM PASTE 12093515	Gianduja paste with 53.3% hazelnuts and 16.5% low-fat cocoa powder. Made exclusively with "Nocciola Piemonte PGI" from the Langhe area.	100-150 g of product + 1 kg of white base	2 x 4 kg tins	   
GIOIA MIA PASTE 12092241B	Gianduja cream with whole hazelnuts.	100-200 g of product + 1 kg of white base	2 x 4.5 kg buckets	   

CLASSIC STRACCIATELLA

Classic products, ideal for creating stracciatella and coating gelato cones or bars.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
NEW LEMON STRACCIATELLA 12093234	Lemon-flavoured Stracciatella: crispy, lively and fragrant. A unique encounter where sweetness intertwines with acidity in a surprising balance.	Depending on uses and preferences	2 x 2.7 kg buckets	 
STRACCIATELLA BOTTLE 12093228	Stracciatella with an intense dark chocolate flavour in a handy bottle. Ideal for creating stracciatella flavour.	Depending on uses and preferences	6 x 0.85 kg bottles	  
STRACCIATELLA GOLD 12093225B	Caramel white chocolate-flavoured stracciatella. With emulsifiers to prevent surface separation of the product. It transforms every creation into everyday luxury.	Depending on uses and preferences	4 x 2.7 kg buckets	 
FLUID STRACCIATELLA 12093061C	It guarantees outstanding solubility, blends quickly with the gelato and releases an intense chocolate aroma. With emulsifiers to prevent surface separation of the product.	Depending on uses and preferences	4 x 2.7 kg buckets	  
STRACCIATELLA 12093221A	It guarantees outstanding solubility, blends quickly in the mouth with the gelato and releases an intense chocolate aroma.	Depending on uses and preferences	2 x 5.5 kg buckets	  
CLASSIC CHOC ICE COATING 12093141B	A fluid coating for producing choc ices and gelato bars quickly and uniformly. With intense chocolate flavour.	Depending on uses and preferences	4 x 2.7 kg buckets	   
CLASSIC CHOC ICE COATING 12093181		Depending on uses and preferences	1 x 10 kg bucket	   
WHITE CHOC ICE COATING 12093020	A fluid coating for producing choc ices and gelato bars quickly and uniformly.	Depending on uses and preferences	2 x 2.5 kg buckets	
STRACCIATELLA 12093123A	It guarantees outstanding solubility, blends quickly with the gelato and releases an intense chocolate aroma. With emulsifiers to prevent surface separation of the product.	Depending on uses and preferences	1 x 10 kg bucket	  

CRYSTAL STRACCIATELLA

New and intriguing stracciatella varieties with inclusions, aligned with current market trends. Give each of your offerings a special twist: you can use them to decorate your gelato, add them as a delicious finishing touch in the tip of the cone or simply serve them as exquisite flakes to your customers.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
STRACCIATELLA SALTED BUTTER CARAMEL WITH SALT CRYSTALS 12093233	Salted butter caramel-flavoured stracciatella enriched with salt crystals, for creations with a sweet, intense caramel taste and a pleasantly salty contrast.	Depending on uses and preferences	2 x 2.7 kg buckets	  
DARK STRACCIATELLA WITH MINT CRYSTALS 12093230A	Dark chocolate stracciatella with an intense flavour and a fresh mint aroma, enriched with exclusive mint crystals.	Depending on uses and preferences	2 x 2.7 kg buckets	  
DARK STRACCIATELLA WITH SALTED CRYSTALS 12093229A	Intensely dark chocolate stracciatella enriched with salted sugar crystals, clearly visible in the finished product.	Depending on uses and preferences	2 x 2.7 kg buckets	  
PISTACHIO STRACCIATELLA WITH SALTED CRYSTALS 12093227A	Fluid pistachio stracciatella enriched with salted sugar crystals, clearly visible in the finished product.	Depending on uses and preferences	2 x 2.7 kg buckets	  

MORETTINE GELATO

The spreadable cream for artisanal gelato.

Pernigotti Maestri Gelatieri Italiani has turned its passion for irresistible flavours into a true mission. Its mastery in working with cocoa-based products and its constant drive to find new solutions to inspire gelato makers have led to the creation of the Morettine line.

This is how spreadable creams enter the ice cream shop, replacing traditional ripples and revolutionising the flavour standards of artisanal gelato.

With Morettine, a world emerges where palate and sensory contrasts take centre stage, where artisanal gelato meets the velvety, full-bodied allure of spreadable cream.

A unique experience that redefines the very paradigm of taste.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
NEW MORETTINA PEPITA PECAN NUTS 12093072	Caramel and milk-chocolate flavoured spreadable cream with 20% whole roasted pecan nuts that make it extra crunchy.	To be added as desired	2 x 5.5 kg buckets	 
MORETTINA PEPITA PISTACHIO 12093071	Pistachio spreadable cream with 15% whole salted pistachios that make it extra crunchy, with a natural green colour.	To be added as desired	2 x 5.5 kg buckets	  
MORETTINA PEPITA D'ORO 12093067	A milk chocolate and caramel-flavoured spreadable cream with 20% whole roasted hazelnuts and hot additions, which give it an extra crunchy texture and a gold colour.	To be added as desired	2 x 5.5 kg buckets	  
MORETTINA SNACK 12093060	A spreadable gianduja cream enriched with gluten-free mini breadsticks that provide an irresistible creamy and crunchy texture.	To be added as desired	2 x 5 kg buckets	  
MORETTINA PEPITA BIANCA 12093056	White-chocolate and hazelnut flavoured spreadable cream. With 20% warm-added roasted hazelnuts that make it extra crunchy.	To be added as desired	2 x 5.5 kg buckets	  

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
MORETTINA NOCCIOBIANCA 12093070	Soft spreadable cream with a refined and delicate hazelnut and white-chocolate flavour.	To be added as desired	2 x 6 kg buckets	  
MORETTINA PEPITA 12093050	Gianduja flavoured spread with 20% crunchy, warm-added whole toasted hazelnuts. The spreadable cream that hides a treasure.	To be added as desired	2 x 5.5 kg buckets	  
PROFUMO DI SICILIA ALMOND MORETTINA 12093048	Toasted-almond cream with orange citrus scent and cinnamon aroma.	To be added as desired	2 x 6 kg buckets	  
WHITE MORETTINA 12093034A	The delicate taste of white chocolate in a sophisticated spreadable cream.	To be added as desired	2 x 6 kg buckets	  
CARAMEL MORETTINA 12093046	Delicious spreadable cream with all the sweetness of caramel.	To be added as desired	2 x 6 kg buckets	  
LIGHT-COLOURED MORETTINA 12093029A	Soft spreadable cream with a hazelnut and almond flavour.	To be added as desired	2 x 6 kg buckets	  
MORETTINA CLASSIC 12093027A	Soft spreadable cream with a hazelnut and cocoa flavour.	To be added as desired	2 x 6 kg buckets	  
HAZELNUT MORETTINA 12093044	Spreadable cream with delicious hazelnut paste.	To be added as desired	2 x 6 kg buckets	  
PISTACHIO MORETTINA 12093045	Spreadable cream with selected pistachio paste.	To be added as desired	2 x 6 kg buckets	  
SANTO DOMINGO MORETTINA 12093047A	Dark cream with low-fat cocoa and cocoa mass from the Dominican Republic.	To be added as desired	2 x 6 kg buckets	   
PROFUMO DI SARDEGNA HONEY MORETTINA 12092060	A one-of-a-kind honey spreadable cream.	To be added as desired	2 x 6 kg buckets	  
PROFUMO COSTIERA AMALFITANA MORETTINA 12093057	Lemon-scented spreadable cream, enhanced with a hint of orange blossom.	To be added as desired	2 x 6 kg buckets	  



CREAM FLAVOURS



A wide selection of creams, ranging from classic Italian flavours to long-standing signature favourites, made from carefully selected high-quality ingredients processed with the utmost attention.




HAZELNUT

All the knowledge of different hazelnut cultivars, the roasting expertise and the meticulous selection of hazelnuts have given rise to a complete range of hazelnut pastes designed to meet every professional need.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
NOCCIOLA PIEMONTE PGI™ PASTE FROM THE LANGHE AREA 12112004A	100% Nocciola Piemonte PGI from the Langhe area. Obtained through an intense roasting process, with no added colourings or flavourings.	70/100 g of product + 1 kg of white base	2 x 3.5 kg tins	  
LIGHT-COLOURED HAZELNUT PASTE 12092024	100% hazelnut paste, without flavourings and emulsifiers, characterised by a delicate roasting.	70-100 g per 1 kg of mix	2 x 2.8 kg buckets	  
TRADITIONAL HAZELNUT PASTE 12099003	100% Italian Mortarella hazelnut paste, with a high roast and a dark colour.	70/100 g of product + 1 kg of white base	2 x 5.4 kg buckets	  
MAESTRO HAZELNUT PASTE 12112006	Hazelnut paste (97.84%), vegetable fat, flavouring.	70-100 g per 1 kg of mix	2 x 5.4 kg buckets	  
DARK HAZELNUT PASTE 12092020	100% hazelnut paste, without flavourings and emulsifiers, characterised by a strong roasting.	70-100 g per 1 kg of mix	2 x 2.8 kg buckets	  
FLUID DARK HAZELNUT PASTE G.M. 12092601	Roasted dark hazelnut with emulsifier and flavouring.	70-100 g per 1 kg of mix	2 x 5.4 kg buckets	  
DARK HAZELNUT PASTE G.M. 12092521	Dark hazelnut paste without emulsifiers and with flavourings.	70-100 g per 1 kg of mix	1 x 10 kg bucket	  
SALTED ROASTED HAZELNUT STRACCIATA 12092694	Deeply roasted raw hazelnut pesto with sea salt.	70/100 g of product + 1 kg of white base	2 x 3 kg buckets	  

PISTACHIO

All the knowledge and skill in processing raw materials, the expert roasting and the most advanced technologies give life to pastes made exclusively from rigorously selected pistachios.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
NEW GREEN PEARL PASTE 12092272	Pistachio-flavoured paste, with natural flavourings, colourings and a light touch of salt. Tasty and creamy.	80/100 g of product + 1 kg of white base	2 x 5 kg buckets 	  
100% PISTACCHIO VERDE DI BRONTE PDO PASTE 12112003	100% roasted "Pistacchio Verde di Bronte PDO". With no added flavourings and no added colourings.	70-100 g of product + 1 kg of white base	2 x 3 kg tins 	  
SICILY "PLATINUM" PISTACHIO PASTE 12092441	Paste made from Sicilian pistachios. With colouring, salt and emulsifiers. With no added flavourings.	70/100 g of product + 1 kg of white base	2 x 2.5 kg buckets 	  
PURE NATURE PISTACHIO PASTE 12092163	Paste made from Mediterranean pistachios only, with no added colourings and just a pinch of salt.	70/100 g of product + 1 kg of white base	2 x 2.5 kg buckets 	  
PISTACHIO PASTE WITH 100% PURE PISTACHIO 12092005	Paste made from Mediterranean pistachios only, with colourings and a pinch of salt.	70/100 g of product + 1 kg of white base	2 x 2.5 kg buckets 	  
MAESTRO PISTACHIO PASTE 12112007	Pistachios 98.6%, salt, colouring.	70/100 g of product + 1 kg of white base.	2 x 2.5 kg buckets 	  
SALTED ROASTED PISTACHIO STRACCIATA 12092693	Raw pistachio pesto, with sea salt and chlorophyll, and no added flavourings.	70/100 g of product + 1 kg of white base	2 x 3 kg buckets 	  
PISTACHIO-FLAVOURED PASTE 12092811B	Mix of sugar, almonds, hazelnuts and pistachios. With emulsifiers, flavourings and colourings.	70 g of product + 1 kg of white base. Excellent for flavouring the White Morettina.	2 x 5.5 kg buckets 	  

NOUGAT

Rustic nougat rich in honey, almonds and hazelnuts. Now also in ice cream parlours.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
NOUGAT PASTE 12092861A	Classic nougat paste with finely ground almond and hazelnut. With vegetable fats to maintain softness.	70 g of product + 1 kg of white base	2 x 3.5 kg buckets	 
RUSTIC NOUGAT PASTE G.M. 12092921A	Paste made with 70% classic rustic almond nougat crumbs and hazelnut paste for creating a delicious gelato. The crumb texture is ideal for decorations.	100 g of product + 1 kg of white base	2 x 4.5 kg buckets	 
RUSTIC NOUGAT RIPPLE 12092008B	A creamy ripple for filling gelato tubs, made with 30% rustic nougat crumbs.	Ripple as desired	2 x 5 kg buckets	 
PISTACHIO RUSTIC NOUGAT RIPPLE 12092013	A new, creamy ripple with 20% pistachio and Rustic Nougat brittle, with added almonds, hazelnuts and honey. Crunchy, unique and unbelievably delicious.	Ripple as desired	2 x 5 kg buckets	 



CLASSIC CREAMS

Creams for the production of classic traditional Italian flavours.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
NEW				
SALTED ROASTED PEANUT STRACCIATA 12092696	Deeply roasted raw peanut pesto with sea salt.	70/100 g of product + 1 kg of white base	2 x 3 kg buckets 	  
SALTED ROASTED ALMOND STRACCIATA 12092695	Deeply roasted raw almond pesto with sea salt.	70/100 g of product + 1 kg of white base	2 x 3 kg buckets 	  
TRADITIONAL CREAM 12093038A	Yellow cream made using milk and egg yolks and with fragrant notes of lemon. To offer an even richer, more traditional cream, with the flavour of beaten egg and milk, follow the recipe on the label.	150/200 g of product + 1 kg of white base. For a richer recipe: 340 g of product + 260 g of whole milk + 400 g of fresh cream.	2 x 5 kg tins 	 
PEANUT PASTE 12092064A	Paste with 100% roasted peanut without salt.	80/100 g of product + 1 kg of white base	2 x 3 kg buckets 	 
CARAMEL-FLAVOURED PASTE 12092111A	Sugar paste with the typical colour and taste of caramel.	70-80 g of product + 1 kg of white base	2 x 3.5 kg buckets 	  
CELESTINO PASTE 12092043A	Chewing gum "Tutti Frutti" flavoured paste. Light blue colour.	40/50 g of product + 1 kg of white base	2 x 3.5 kg buckets 	  
SICILIAN CASSATA-STYLE PASTE WITH CANDIED FRUIT 12092014A	Candied fruit flavoured with cinnamon and vanilla, with almond notes - fragrant and delicious.	150/200 g per 1 kg of mix	2 x 5.5 kg tins 	
FLUID CRUNCHY-STYLE PASTE WITH RUM FLAVOUR 12092181B	Almond brittle immersed in a hazelnut paste flavoured with rum.	100 g of product + 1 kg of white base	2 x 5 kg buckets 	
GRAN CAFFÈ PASTE 12092301B	Paste with roasted coffee with a pleasant, intense coffee aroma.	70 g of product + 1 kg of white base	2 x 3 kg buckets 	  
GRAN ZABAGLIONE PASTE 12093391C	A classic preparation also suitable for pastry applications. Made of sugar, concentrated milk, egg yolks and Marsala wine.	60/70 g of product + 1 kg of white base	2 x 3.5 kg buckets 	 

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
SHORTBREAD- FLAVOURED PASTE 12093153A	Shortbread-flavoured paste. Ideal for decorating with Cocoa Shortbread Ripple.	40/50 g of product + 1 kg of white base.	2 x 3.5 kg buckets	 
MALAGA PASTE 12092361A	The classic gelato with a liqueur-like flavour and plenty of soft raisins. Paste made with 44% sultanas and Moscato wine. Natural colourings.	100 g of product + 1 kg of white base	2 x 3.5 kg buckets	 
ELITE ALMOND PASTE 12092371A	Paste with 100% almonds.	100 g of product + 1 kg of white base	2 x 2.4 kg buckets	  
WHITE MINT PASTE 12093043A	Sugar paste with no added colourings. Ideal for creating an "After Eight" flavour.	70 g of product + 1 kg of white base	2 x 3.5 kg buckets	  
GREEN MINT PASTE 12093501A	Sugar paste with azo colourings.	70 g of product + 1 kg of white base	2 x 3.5 kg buckets	  
WALNUT PASTE 12092681B	Walnut-flavoured paste with an intense and persistent aroma.	70 g of product + 1 kg of white base	2 x 5.5 kg buckets	 
PANNA COTTA PASTE 12092411A	Light-coloured cream made with condensed milk to enhance the flavour and softness of panna cotta.	40/50 g of product + 1 kg of white base	2 x 3.5 kg buckets	 
PANOVO 12093011	To replace or supplement the use of fresh eggs. Only fresh pasteurised egg yolk and sugar.	100 g of Panovo is equivalent to 3 egg yolks + 50 g of sugar	2 x 3.5 kg buckets	 
TIRAMISU PASTE 12093311B	Ingredient with a delicate coffee aroma, for preparing a gelato inspired by a classic Italian dessert.	50-70 g of product + 1 kg of white base	2 x 3 kg buckets	 
CHOCOLATE BITTER FLAVOUR FILLING 12092203B	Low-fat cocoa paste for the preparation of chocolate-flavoured gelato and endless pastry creations. For an intense and distinctive taste.	100/150 g of product + 200/250 g of boiling water + 100 g of sugar + 50 g of cocoa + 1 kg mix	2 x 5.5 kg buckets	  
ZUPPA INGLESE PASTE G.M. 12093351B	Paste made with partially skimmed sweetened condensed milk, egg yolks, Marsala wine and dry white wine, with a distinctive and intense colour.	70 g of product + 1 kg of white base	2 x 3 kg buckets	 
FIORDILATTE- FLAVOURED PASTE (SABOR DE NATA) 12092973A	Vanilla cream-flavoured paste.	70 g of product + 1 kg of white base	2 x 3.5 kg buckets	  








VANILLA

A broad selection of pastes, each distinguished by its own aroma and colour.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
WHITE VANILLA PASTE 12093535	Vanilla paste with ground pods and no added colourings. With caramel and buttery notes, the presence of vanilla seeds stands out thanks to the paste's natural white colour.	50 g of product + 1 kg of white base	2 x 3.5 kg buckets	  
VANILLA-FLAVOURED PASTE 12093521B	Vanilla-flavoured paste without powdered pods, for a gelato with an even colour and a hint of lemon on the finish. Natural colourings.	70 g of product + 1 kg of white base	2 x 3.5 kg buckets	  
VANILLA-FLAVOURED PASTE CLASSIC 12093563B	Vanilla-flavoured paste with powdered pods, for a gelato with visible vanilla specks and a distinctive flavour.	70 g of product + 1 kg of white base	2 x 3.5 kg buckets	  
PURE VANILLA PASTE TOP 12093534A	Paste with natural vanilla flavour from Madagascar and powdered pods, to create a gelato with visible vanilla specks and an intense flavour.	20/30g of product + 1 kg of white base	2 x 3.5 kg buckets	  
VANILLA-FLAVOURED PASTE TOP 12093183B	Vanilla-flavoured paste with powdered pods, for a gelato with visible vanilla specks and a distinctive flavour.	30-40 g of product + 1 kg of white base	2 x 3.5 kg buckets	  









POWDER FLAVOURINGS

Dehydrated flavours to be dissolved directly into the gelato mix at low dosage.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
MASCARPONE-FLAVOURED BASE 12093661A	Powdered ingredient made with dehydrated mascarpone, for preparing a tasty gelato with a distinctive flavour.	40 g of product + 1 kg of white base	4 x 2 kg bags	 
SUPREME COFFEE 12093024A	Instant soluble coffee in 100% Arabica granules. Excellent solubility.	10/20 g of product + 1 kg of white base	8 x 0.5 kg bags	  
SUPREME LIQUORICE 12093161A	Pure liquorice extract powder.	30/35 g of product + 1 kg of white base	4 x 1 kg bags	 

READY-TO-USE POWDERED PRODUCTS

Simple and fast processing, requiring only the addition of water or milk.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
SALTED BUTTER CARAMEL FLAVOUR BASE 12091098A	For a rich and full-bodied gelato with an enveloping caramel aroma. Ideal for rippling with caramel, suitable for both tub gelato and soft ice.	400 g of product + 1 l of milk or 1 l of hot water. Also suitable for soft machines.	6 x 1.6 kg bags	   
RICOTTA BASE 12091060B	Complete base ideal for ricotta flavour, containing 15% sheep ricotta flavouring compound and powdered cream.	1 bag + 2.5 l of boiling water	10 x 1.5 kg bags	   



FRUIT FLAVOURS

A complete range designed to meet every need through different product categories. From the new Corte degli Agrumi line, offering quick and versatile creations faithful to the most fragrant citrus fruits, to Fruit Gelagel, products with a very high fruit content and ready to use - from Fruit Pastes rich in fresh or frozen fruit to integrate or replace fruit in sorbets, to the complete Fruttapronta bases, requiring only water or milk, perfectly balanced and extremely practical for a fast solution without compromising the authentic taste of fruit.



CORTE DEGLI AGRUMI

A line consisting of five deacidified citrus pastes and Acidilia, a product used to adjust the correct level of acidity. A new concept inspired by refined and ancient Mediterranean gardens, where the scents and colours of citrus groves blend into a unique sensory experience. Designed for practicality and versatility, ideal for creating gelato sorbets, Sicilian granita, ice lollies and semifreddoes.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
LEMON PASTE 12094593	Paste with a fresh lemon flavour. Acidic and intense taste that creates a refreshing gelato, perfect for those who love fragrant and bold flavours.	Recipe with Base Fruit 50 f Ingredients (for 1000 g): Water 665 g Lemon Paste 50 g Sugar 210 g Dextrose 20 g Acidilia 20 g 12091301A Fruit Base 50 F 35 gr	4 x 1.50 kg buckets	   
MANDARIN PASTE 12094595	Paste with an irresistible mandarin flavour. A vibrant flavour that delivers a juicy, sweet gelato true to the fruit.	Recipe with Base Fruit 50 f Ingredients (for 1000 g): Water 669 g Mandarin paste 50 g Sugar 220 g Dextrose 20 g Acidilia 6 g 12091301A Fruit Base 50 F 35 gr	4 x 1.50 kg buckets	   
SANGUINELLO ORANGE PASTE 12094594	Orange-flavoured paste with a rich, aromatic flavour. Ideal for creating a delicate yet lively gelato, appreciated for its natural elegance and simplicity.	Recipe with Base Fruit 50 f Ingredients (for 1000 g): Water 662 g Sanguinello Orange Paste 50 g Sugar 220 g Dextrose 20 g Acidilia 13 g 12091301A Fruit Base 50 F 35 gr	4 x 1.50 kg buckets	   
BERGAMOT PASTE 12094592	Bergamot-flavoured paste. Its freshness and aromatic character, with a light floral note, create a perfect balance between sweetness and acidity.	Recipe with Base Fruit 50 f Ingredients (for 1000 g): Water 662 g Bergamot paste 50 g Sugar 217 g Dextrose 20 g Acidilia 16 g 12091301A Fruit Base 50 F 35 gr	4 x 1.50 kg buckets	   
PINK GRAPEFRUIT PASTE 12094596	Paste with a fresh pink grapefruit flavour. Its fruity flavour and slightly bitter note make it an ideal choice for a refreshing gelato.	Recipe with Base Fruit 50 f Ingredients (for 1000 g): Water 661 g Pink Grapefruit Paste 50 g Sugar 220 g Dextrose 20 g Acidilia 14 g 12091301A Fruit Base 50 F 35 gr	4 x 1.50 kg buckets	   
ACIDILIA 12098800	Powdered acidifier, easy to use, highly soluble and versatile. To be used in variable quantities depending on specific needs and product type.	Lemon +20 g/kg, Mandarin + 6 g/kg, Sanguinello orange + 12.5 g/kg, Bergamot + 16 g/kg, Pink grapefruit + 14 g/kg.	4 x 1 kg bags	   

FRUIT GELAGEL








A very high percentage of fruit pieces and puree, selected raw materials and cane sugar, with no added milk derivatives and gluten free: this is Fruit Gelagel. Balanced and ready-to-use products, vegan, ideal for preparing Italian-style sorbets, Sicilian granita, ice lollies, smoothies, as well as semifreddoes and glazes.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
NEW PURPLE FRUITS GELAGEL 12091722	38.5% blackberry purée 23.1% blueberry puree 10% mulberry puree 31.5% in the finished gelato.	1.65 kg of product + 2.1 l of water	6 x 1.65 kg buckets	   
EXOTIC GELAGEL 12091210	20.5% banana puree 16% pineapple puree 10% kiwi pulp 30% in the finished gelato.	1.65 kg of product + 2.1 l of water	6 x 1.65 kg buckets	   
RED FRUITS GELAGEL 12091209	23% cherry pulp 23% strawberry puree 11% raspberry puree 11% pomegranate juice 30% in the finished gelato.	1.65 kg of product + 2.1 l of water	6 x 1.65 kg buckets	   
TROPICAL PASSION GELAGEL 12091206	22% mango, 20% pink guava, 15% passion fruit, 11% pineapple. 31% in the finished gelato.	1.65 kg of product + 2.1 l of water	6 x 1.65 kg buckets	   
MELBA PEACH GELAGEL 12091207	52% peach, 18% raspberries. 31% fruit in the finished gelato.	1.65 kg of product + 2.1 l of water	6 x 1.65 kg buckets	   

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
INDONESIA COCONUT GELAGEL 12091201	59% coconut of Indonesian origin, 29% in the finished gelato.	1.65 kg of product + 1.65 l of water	6 x 1.65 kg buckets	   
SICILIAN PRICKLY PEAR GELAGEL 12091202	77% prickly pear from Italy (Sicily), 34% in the finished gelato.	1.65 kg of product + 2.1 l of water	6 x 1.65 kg buckets	   
ITALIAN STRAWBERRY GELAGEL 12091200	74% strawberry of Italian origin, 32% in the finished gelato.	1.65 kg of product + 2.1 l of water To make the most of seasonal strawberries: 1.65 kg of product + 1.5 l of water + 1 kg of strawberries	6 x 1.65 kg buckets	   
SOUTH AMERICAN LIME GELAGEL 12091205	24% limes of South American origin, 11% in the finished gelato.	1.65 kg of product + 2 l of water	6 x 1.65 kg buckets	   
SOUTH AMERICAN MANGO GELAGEL 12091204	75% mango of South American origin, 33% in the finished gelato.	1.65 kg of product + 2.1 l of water	6 x 1.65 kg buckets	    
ITALIAN PEAR GELAGEL 12091203	71% pear of Italian origin, 31% in the finished gelato.	1.65 kg of product + 2.1 l of water	6 x 1.65 kg buckets	   

LEMON FLAVOUR

For the preparation of fresh and tasty lemon-flavoured gelato.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
NEW LEMON-FLAVOURED BASE 12091551A	Complete base with milk for producing a lemon flavour using only water.	1 bag + 2.5 l of water	8 x 1 kg bags	  
TUTTOLIMONE LEMON FLAVOUR BASE 12091741A	Complete base with natural flavourings and vegetable fibres. Free from added fats, milk and dairy derivatives.	1 bag + 2.5 l of water	12 x 1.25 kg bags	   








FRUTTAPRONTA

Powdered preparations with dehydrated fruit, requiring only the addition of water and/or milk. Spreadable, perfectly balanced and extremely practical, without losing the authentic taste of fruit.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
WATERMELON FRUTTAPRONTA 12106025	Watermelon-flavoured base.	1 bag + 2.5 l of water	8 x 1.25 kg bags	   
SANGUINELLO ORANGE FRUTTAPRONTA 12106024	Red orange flavour base.	1 bag + 2.5 l of water	8 x 1.25 kg bags	   
RED FRUITS FRUTTAPRONTA 12106027	Red fruits flavour base.	1 bag + 2.5 l of water	8 x 1.25 kg bags	   
MANGO FRUTTAPRONTA 12106023	Mango flavour base.	1 bag + 2.5 l of water	8 x 1.25 kg bags	   
PASSION FRUIT FRUTTAPRONTA 12106026	Passion fruit flavour base.	1 bag + 2.5 l of water	8 x 1.25 kg bags	   
COCONUT FRUTTAPRONTA 12106009A	Base enriched with grated coconut.	1 bag + 3 l of milk	8 x 1.30 kg bags	  
STRAWBERRY FRUTTAPRONTA 12106002A	Base enriched with dehydrated fruit, free from milk, dairy derivatives and vegetable fats.	1 bag + 2.5 l of water	8 x 1.25 kg bags	   
LEMONELLO FRUTTAPRONTA 12091034A	Limoncello-flavoured base, with dehydrated lemon juice, yellow in colour, free from milk, dairy derivatives and vegetable fats. For a gelato inspired by the notes of the famous lemon liqueur.	1 bag + 2.5 l of water	8 x 1.25 kg bags	   
MELON FRUTTAPRONTA 12106020A	Base with powdered melon juice, free from milk, dairy derivatives and vegetable fats.	1 bag + 2.5 l of water	8 x 1.25 kg bags	   
GREEN APPLE FRUTTAPRONTA 12106017A	Base with powdered apple puree, free from milk, dairy derivatives and vegetable fats.	1 bag + 2.5 l of water	8 x 1.25 kg bags	   

FRUIT PASTES

High-quality pastes for replacing or supplementing fruit in sorbets.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
PINEAPPLE PASTE 12094561A	Paste with fruit pieces and 40% of fruit and juice.	<p>To replace fresh or frozen fruit: 70 g per 1 kg of mix</p> <p>To supplement fresh or frozen fruit: 40/50 g per 1 kg of mix</p>	2 x 3.5 kg buckets	  
BANANA PASTE 12094491A	Smooth paste with 25% fruit pulp.		2 x 3.5 kg buckets	  
COCONUT PASTE 12094571A	Paste with 17% coconut flakes.		2 x 3.5 kg buckets	  
STRAWBERRY PASTE 12094501A	Paste with seeds and 45% of fruit and juice.		2 x 3.5 kg buckets	  
BERRIES PASTE 12094581A	Paste with seeds and 21% fruit pulp.		2 x 3.5 kg buckets	  
RASPBERRY PASTE 12094521A	Paste with seeds and 30% fruit pulp.		2 x 3.5 kg buckets	  
MANGO PASTE 12094511A	Smooth paste with 38% of puree and juice.		2 x 3.5 kg buckets	  
MELON PASTE 12094591A	Smooth paste with 40% of fruit and juice.		2 x 3.5 kg buckets	  
YELLOW PEACH PASTE 12094781A	Paste with fruit pieces and 45% of fruit and juice.		2 x 3.5 kg buckets	  



YOGURT FLAVOURS

A targeted range following market trends, with numerous references dedicated to yogurt flavour to complete the display offering.

YOGURT FLAVOURS

Powdered products with dehydrated yogurt, for producing or flavouring gelato with a rich yogurt taste. Excellent when paired with the new Variegati Frutta 4.0, rich in fruit.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
YOGO MY-KONOS 12093395	High-dosage powdered product with a Greek yogurt flavour, marked acidity and a full, creamy structure.	For gelato: 1.25 kg of product + 1.25 l of milk + 1.25 l of water. For soft ice: 1.25 kg of product + 2.5 l of water. Cold preparation.	12 x 1.25 kg bags	  
YOGO READY BASE 12091431A	A complete yogurt-flavoured base.	1 kg of base + 3 l of milk	12 x 1 kg bags	  
YOGO READY BASE NATURAL 12091154A	Base for yogurt gelato made with the addition of fresh yogurt or Greek yogurt. Also suitable for soft machines. No added flavourings.	350 g of product + 1 kg of low-fat yogurt, or 0.5 l of milk + 0.5 kg of Greek yogurt.	6 x 2 kg bags	  
YOGO BASE 12093361A	Flavouring powder with a rich yogurt taste.	40 g of product + 1 kg of white base	4 x 2 kg bags	 
YOGO PLUS BASE 12093373A	Flavouring powder with a rich yogurt taste and a more pronounced acidity.	40 g of product + 1 kg of white base	4 x 2 kg bags	 



RIPPLES

Essential products for decorating artisanal gelato, filling semifreddoes and creating innovative pastry applications.



FRUIT RIPPLES 4.0

An upgrade for our fruit ripples, which have become a masterpiece of innovation. Ripples 4.0 offer the gelato artisan perfect adherence and a high fruit content for a rich, authentic flavour, combined with premium quality achieved through carefully selected ingredients.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
NEW MANGO RIPPLE 12091721	Made with 44% mango, in puree and diced form. Bright orange-yellow colour. Sweet and slightly acidic flavour with fruity and floral notes.	100/200 per kg of gelato	2 x 3.5 kg buckets	  
APRICOT RIPPLE 12093644	Made with 41% pureed apricot. Bright orange-yellow colour. Sweet and slightly acidic flavour with fruity notes. Lively taste and freshness. With natural flavourings.	Ripple as desired	2 x 3.5 kg buckets	  
CHOCOLATE PEAR RIPPLE 12093642	Cocoa-based slushy ripple with 40% candied pears. A refined taste where the crispy and juicy texture of the pear is combined with the intense and fragrant flavour of cocoa. Brown colour.	Ripple as desired	2 x 3.5 kg buckets	  
STRAWBERRY RIPPLE 12095873	With 41% of strawberries and a dark red colour typical of strawberries ripened under the sun.	Ripple as desired	2 x 3.5 kg buckets	  
PASSION FRUIT RIPPLE 12095874	With 25% of passion fruit and packed with seeds, with a creamy consistency. For a fun and lively touch, with natural flavourings.	Ripple as desired	2 x 3.5 kg buckets	  
SOUR CHERRY TOP RIPPLE 12095034A	With 40% of sour cherries, whole and in pieces. For a full flavour and colour and a slightly acidic note. The top product in the sour cherry ripple range.	Ripple as desired	2 x 3.5 kg buckets	  
SOUR CHERRY RIPPLE 12095251A	With 22% of cherries, whole and in pieces. For a full flavour and colour and a slightly acidic note.	Ripple as desired	2 x 3.5 kg buckets	  
ORANGE RIPPLE 12094027B	Ripple made with 23% diced candied orange peel, soft at the core and crisp on the outside. Ideal for a gelato with flawless performance and a pleasantly slightly bitter sensation on the palate.	Ripple as desired	2 x 3.5 kg buckets	  
FIG RIPPLE 12094012A	Creamy fig sauce with 65% fruit, rich in fig pieces and seeds. An enveloping, refined flavour with natural aromas.	Ripple as desired	2 x 3.5 kg buckets	  
BERRIES RIPPLE 12095271A	With 33% mixed berries in many different varieties: blueberries, redcurrants, raspberries and blackberries. An intensely fragrant, fresh blend, perfect for both classic and innovative pairings.	Ripple as desired	2 x 3.5 kg buckets	  
RASPBERRY RIPPLE 12095872A	Made with 49% candied raspberries and raspberry purée. A rich, fresh flavour with natural aromas.	Ripple as desired	2 x 3.5 kg buckets	  
POMEGRANATE RIPPLE 12095871A	With 30% pomegranate and rich in seeds, offering a sweet and tart contrast at the same time.	Ripple as desired	2 x 3.5 kg buckets	  



AMORE RIPPLES




We have transformed our expertise and passion for processing nuts and cream-based ripples into new indulgent creations for gelato. This is how Amore was born: a new line of creamy ripples with an unexpectedly crunchy touch, enriched with nuts and pieces of cone wafer. Each product is crafted from selected raw materials and the most advanced technologies, rich in flavour, visually appealing, and aligned with the latest market trends. Moments of intense pleasure that become the most beautiful declaration of Love: love for artisanal gelato and for our customers.

























ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
AMORE SALTED ALMOND RIPPLE 12092027B	Soft salted-almond cream enriched with crushed cones and toasted, salted almond nibs. Delicious and sophisticated, it is sure to impress with its slightly savoury notes.	As a ripple: ripple as desired. As a flavouring: 80-100 g of product + 1 kg of white base	2 x 5 kg buckets	  
AMORE SALTED PEANUT RIPPLE 12092018C	Delicious peanut butter flavoured cream with a hint of salt, with peanut paste and rich in chopped toasted and salted peanuts and crunchy cone wafer.	As a ripple: ripple as desired. As a flavouring: 80-100 g of product + 1 kg of white base	2 x 5 kg buckets	  
AMORE PECAN RIPPLE 12092016C	An innovative salted caramel cream, packed with pecan nuts and crunchy cone wafer.	As a ripple: ripple as desired. As a flavouring: 80-100 g of product + 1 kg of white base	2 x 5 kg buckets	  
AMORE PISTACHIO RIPPLE 12092026C	A delicious cream with pistachio paste and packed with chopped toasted pistachio and crunchy cone wafer.	As a ripple: ripple as desired. As a flavouring: 80-100 g of product + 1 kg of white base	2 x 5 kg buckets	  
AMORE HAZELNUT RIPPLE 12092010D	Soft gianduja flavoured cream enriched with chopped hazelnut and crunchy cone wafer.	As a ripple: ripple as desired. As a flavouring: 80-100 g of product + 1 kg of white base	2 x 5 kg buckets	  

CLASSIC RIPPLES

Smooth or with inclusions to enhance gelato.



ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
MILK CHOCOLATE RIPPLE 12093066B	Milk-chocolate-flavoured ripple paste. Use as is or with added inclusions (nibs or others).	Ripple as desired	2 x 5.5 kg buckets	 
COCCOBELLO RIPPLE 12098750	A ripple that combines the taste of milk chocolate with refreshing grated coconut, a creamy and velvety smooth texture, with coconut bits that melt beautifully in the mouth.	Ripple as desired	2 x 3 kg buckets	

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
CROCK RIPPLE 12093643	Ripple with dark gianduja flavour enriched with hazelnut nibs to enhance the crunchy effect. Rich, praline-like flavour.	Ripple as desired	2 x 3 kg buckets	  
COCOA SHORTBREAD RIPPLE 12093504A	Ripple paste with 25% cocoa shortbread cookie crumbs, with hazelnut and cocoa flavour. Ideal with shortbread cream and chocolate-flavoured gelato.	Ripple as desired	2 x 5.5 kg buckets	
GOLOSELLA RIPPLE 12093251B	Ripple with hazelnut and cocoa flavour.	Ripple as desired	2 x 6 kg buckets	  
CIOCCOCROK RIPPLE 12093641C	Ripple paste with crunchy cereals (a mix of extruded and toasted rice) immersed in a soft, dense cocoa and hazelnut flavoured paste. Ideal for adding as a ripple to gelato and desserts.	Ripple as desired	2 x 5 kg buckets	  
MILK & BROWNIE RIPPLE 12098751	Cream-flavoured ripple enriched with many tasty chocolate brownies.	As a ripple: as is For gelato: 100 g of product + 1 kg of white base or for a richer ice cream 1 kg of product + 1 l of boiling whole milk	2 x 5 kg buckets	 
MANDORLONE RIPPLE 12092391B	Ripple with almond paste and roasted almonds.	Ripple as desired	2 x 5 kg buckets	   
PISTACHIO RIPPLE WITH NIBS 12093019B	Ripple with 28% pistachio paste and pistachio nibs. No added flavourings, with colourings.	Ripple as desired	2 x 3 kg buckets	 
SALTED BUTTER CARAMEL RIPPLE 12098755	Hydrated ripple with salted butter caramel flavour, offering a rich and refined taste. Dense and creamy, appreciated for its light and non-intrusive flavour notes.	Ripple as desired	2 x 3.5 kg buckets	 
ZABAGLIONE IMPERATORE RIPPLE 12093400A	A rich and distinctive taste, enriched by boozy notes due to the high content of Marsala wine and egg yolk. Its creamy texture is in keeping with tradition, ensuring a truly delightful experience.	Ripple as desired	2 x 3.5 kg buckets	 
ZUPPA INGLESE RIPPLE 12093645	Hydrated ripple with a vivid red colour, enriched with sponge-cake crumble and notes of spices, herbs and flowers.	Ripple as desired	2 x 3 kg buckets	 






KITS

Practical and quick to use, for rich and delicious gelato.

PROFUMO DELLE ALPI KIT



The fresh flavour of yogurt with delicate honey notes meets the soft sweetness of blueberry cream and the crunchiness of raspberry crumble.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
-------------------	-------------	----------	-----------	-----------------

NEW PROFUMO DELLE ALPI KIT 12091724	Profumo delle Alpi Base Yogurt and honey flavouring powder.	50 g of product + 1 kg of white base	2 x 1.5 kg bags	 14 kg  
	Profumo delle Alpi Blueberry Morettina Blueberry-scented spreadable cream, with a deep violet colour.	100 g/kg	1 x 6 kg bucket	
	Profumo delle Alpi Crumble Raspberry-scented biscuit crumble with an intense red colour.	decorate to taste	2 x 2.5 kg bags	

PROFUMO DI SICILIA KIT

Our declaration of love for wonderful Sicily, in a kit designed to create a gelato with notes of toasted almonds, cinnamon, extremely fragrant citrus notes and a rich decoration, provided by crumble biscuit with cubes of candied orange and pistachio sprinkles. A flavour that fully encapsulates the traditional emotions and colours of a truly unique land.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
PROFUMO DI SICILIA KIT 12108382B	Profumo di Sicilia Paste Flavoured with milk, lemon and cinnamon.	50 g + 1 kg of white base	1 x 3 kg bucket	 
	Profumo di Sicilia Almond Morettina Toasted almond ripple with citrus scent of orange and cinnamon.	100 g/kg	1 x 6 kg bucket	
	Profumo di Sicilia Crumble Biscuit crumble with whole pistachios, green in colour.	decorate to taste	2 x 2.5 kg bags	

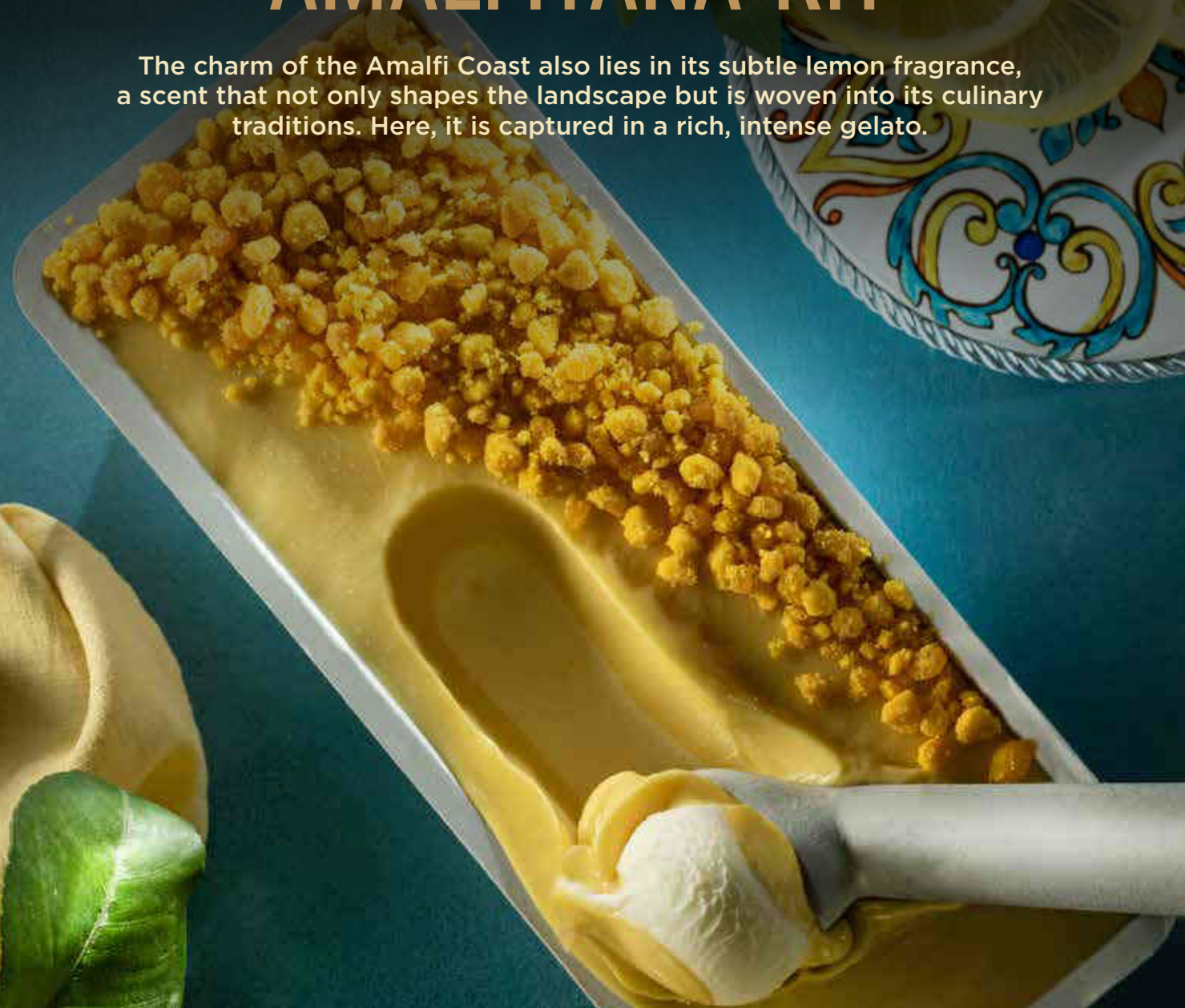


14 kg





PROFUMO COSTIERA AMALFITANA KIT

The charm of the Amalfi Coast also lies in its subtle lemon fragrance, a scent that not only shapes the landscape but is woven into its culinary traditions. Here, it is captured in a rich, intense gelato.






ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
-------------------	-------------	----------	-----------	-----------------

PROFUMO COSTIERA AMALFITANA KIT 12108386	Profumo Costiera Amalfitana Paste Paste with a pleasant lemon-cake flavour.	50 g + 1 kg of white base	1 x 3 kg bucket	  14 kg
	Profumo Costiera Amalfitana Morettina Lemon-scented spreadable cream, enhanced with a hint of orange blossom.	100 g/kg	1 x 6 kg bucket	
	Profumo Costiera Amalfitana Crumble Yellow crumble biscuit pieces with lemon aroma.	decorate to taste	2 x 2.5 kg bags	

PROFUMO DI SARDEGNA KIT

Myrtle, with its piercing, fragrant taste, mixed sheep's milk ricotta, with its strong flavour, and sweet honey are the main ingredients of the new Profumo di Sardegna kit. A journey through pleasure to rediscover the flavours and fragrances of authentic Sardinian tradition.



ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
PROFUMO DI SARDEGNA KIT 12108411A	Profumo di Sardegna Ricotta Base Flavouring powder with ricotta made from cow's and sheep's milk.	50 g + 1 kg of white base	2 x 1.5 kg bags	 14 kg  
	Profumo di Sardegna Honey Morettina A one-of-a-kind honey spreadable cream.	100 g/kg	1 x 6 kg bucket	
	Profumo di Sardegna Crumble Myrtle-flavoured biscuit crumble, deep purple in colour.	decorate to taste	2 x 2.5 kg bags	

PROFUMO DI TOSCANA KIT

An irresistible journey through the Tuscan hills, where the sweetness of Florentine cream with an amaretto aroma and the richness of zabaglione infused with sweet white liqueur wine meet a crunchy crumble biscuit topping with anise and almonds.




ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
PROFUMO DI TOSCANA KIT 12108419	Florentine Cream Paste Yellow cream made with egg yolks and fragrant amaretto notes.	80 g + 1 kg of white base	1 x 3.5 kg bucket	 12 kg  
	Profumo di Toscana Ripple Hydrated ripple made with sweet white liqueur wine. It perfectly recalls the famous wine traditionally served with Tuscan desserts.	100 g/kg	1 x 6 kg bucket	
	Profumo di Toscana Crumble Crumble biscuit pieces with almonds and fragrant star anise.	decorate to taste	1 x 2.5 kg bag	

ABBRACCIO SICILIANO KIT

A delicious milk-chocolate coating embraces the cinnamon-scented almond gelato. Pistachio pieces, toasted almonds, and 100% MODICA PGI CHOCOLATE coarse crumble add an unexpected crunch. It's more than just a flavour: it's the true essence of Sicily.





ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
NEW ABBRACCIO SICILIANO KIT 12091725	Almond and Cinnamon Paste Cinnamon-flavoured almond gelato.	100 g/kg	1 x 3 kg bucket	 6.9 kg  
	Stracciatella Chocolate Delicious and crunchy milk-chocolate coating.	0.80 g/kg	1 x 2.4 kg bucket	
	Abbraccio Siciliano Crumble A carefully selected mix of pistachio pieces, toasted almonds, and 100% MODICA PGI CHOCOLATE coarse crumble.	0.050 g/kg	1 x 1.5 kg bag	

KIT

L'ORIGINALE

GRISBÌ

CHOCOLATE

An iconic encounter between creaminess and fragrance. The ripple recreates the biscuit's creamy heart, while the crumbly inclusion adds crunch and texture. A flavour that blends familiarity and indulgence, with an unmistakable touch of originality.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
NEW GRISBÌ CHOCOLATE KIT 12091726	A flavour true to the original Grisbì. Grisbì Chocolate Paste Gianduja flavour with Grisbì Chocolate crumbs.	100 g + 1 kg of white base	1 x 3.5 kg bucket	 8 kg 
	Grisbì Chocolate Ripple Gianduja flavour with a rich inclusion of Grisbì Chocolate crumbs.	100 g + 1 kg of white base	1 x 3.5 kg bucket	
	Mini Grisbì Chocolate Shortcrust pastry bites filled with soft chocolate cream (40%).	Around 10 Mini Grisbì used as decoration	1 box of 1 kg individually wrapped Mini Grisbì	



CIOCCO REGALO KIT

For the first time in our history, we are launching an exclusive Kit that not only delights the palate but also builds customer loyalty. A new product designed to expand your offering and deliver a truly unique taste experience. Ciocco Regalo combines premium chocolate quality with the fun of exclusive gadgets.



2 CHOCOLATES
White chocolate
and milk chocolate

11 PLAYERS
The football team:
Maestri Gelatieri FC

1 CIOCCO CUP
The most sought-after
gadget to let flavour win

1 DISPENSER
Practical, compact
design for holding
and distributing gadgets

ALL KITS

Gelato is an irresistible temptation:
enjoying one with special flavours, textures and ingredients is a dream come true.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
BONET KIT 12108410	Bonet Ripple Exquisite cocoa ripple, even more tasteful thanks to subtle boozy notes of rum and the addition of crunchy amaretti biscuits.	150 g of product + 1 kg of white base	1 x 5.7 kg bucket	 6.7 kg  
	Caramel Topping Delicious caramel sauce.	As desired	1 x 1 kg bottle	
CIOCCO REGALO KIT 12108420	Ciocco Regalo Paste White chocolate-flavoured paste.	70/80 g + 1 kg of base	1 x 3.5 kg bucket	 9.3 kg 
	Ciocco Regalo Cream Milk-chocolate ripple with cocoa and milk for a surprisingly delicious flavour.	100-120 g/Kg	1 x 6 kg bucket	
	Chocolate Gadgets		2 bags x 150 pcs Dispenser 1 x	
CHEESECAKE KIT 1210839	Cheesecake-Flavour Base A flavouring made with real cheese powder to be added to the white base, giving the gelato its characteristic cheese taste and typical yellow colour.	70 g + 1 kg of white base	5 x 1 kg bags	 10 kg  
	Cheesecake Crumble Tasty caramel-flavoured crumble.	As desired	5 x 1 kg bags	
BANANAO KIT 12108380A	Bananao Base With an intense banana flavour and attractive yellow colour.	1.25 kg of product + 1.25 l of water + 1.25 l of milk	6 x 1.25 kg bags	 10.9 kg 
	Bananao Ripple Milk-chocolate flavour with a delicious banana aroma.	As desired	1 x 3 kg bucket	
	Bananao Decoration Sugar paste bananas for an appealing flavour and colour.	As desired	1 box of 75 pcs	
BACIO DI DAMA KIT 12108417	Bacio di Dama Paste A hazelnut-and-almond flavouring paste designed to replicate the biscuit dough.	100 g of product + 1 kg of white base	1 x 5 kg bucket	 10 kg
	Dark Bacio di Dama Ripple Dark-chocolate ripple containing 20% Baci di Dama pieces and almond-and-hazelnut crumble.	100 g/kg	1 x 5 kg bucket	
SACHER CAKE KIT 12108418	Sacher Paste Chocolate-flavoured paste with cocoa, cocoa mass and almond paste.	130 g + 1 kg of white base	1 x 4.5 kg bucket	 11.5 kg 
	Apricot Ripple Made with 41% pureed apricot. Sweet and slightly acidic flavour with fruity notes. A taste of summer freshness.	100 g/kg	1 x 3.5 kg bucket	
	Cioccosacher Ripple Hydrated chocolate-flavoured ripple with a rich inclusion of sponge cake.	100 g/kg	1 x 3.5 kg bucket	
KRUMIRI MOTTA KIT 12108412A	Krumiri Ripple Spreadable cream with a shortcrust-and-butter flavour and 20% Krumiri biscuit crumbs, offering a deep aroma and an intense, refined sweetness.	For gelato: 90 g + 1 kg of white base As a ripple: as desired	2 x 5.5 kg buckets	 11.87 kg 
	Krumiri Biscuits Traditional Italian biscuits with a delicate and crumbly taste with Madagascar Bourbon Vanilla.	As desired	3 x 290 g bags	

DECORATIONS

A careful selection of ingredients and high quality distinguish these products, created to support artisans in decorating and garnishing desserts and gelato while adding a surprising touch of crunchiness.

A line of nut-based products designed to decorate gelato in pans and cups, semifreddoes, cakes and single portions.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
SOUR CHERRY GELATO 12098023A	Semi-candied sour cherries in syrup, produced with the traditional "French method" and hand-selected fruit, offering a bold flavour with delicate almond notes, a firm texture, and a very dark, intense blue-violet colour. Size 16/18.	To stuff and decorate	4 x 2.75 kg tins 	  
ROASTED HAZELNUT CRUMBLE 12098047A	Roasted hazelnut in crumbs.	To stuff and decorate	4 x 2 kg bags 	  
ROASTED PISTACHIO CRUMBLE 12098521A	100% roasted and chopped pistachios, vacuum-packed. GMO- and gluten-free.	To stuff and decorate	4 x 1 kg bags 	  
NOUGAT COARSE CRUMBLE 12098651A	Classic nougat with almonds and hazelnuts (40%), in particularly crisp, easy-to-bite chunks.	To stuff and decorate	2 x 2 kg bags 	 
WHOLE ROASTED HAZELNUTS 12098046A	Whole roasted hazelnuts.	To stuff and decorate	4 x 2 kg bags 	  

TOPPINGS

New and elegant graphics for a complete range of colourful and delicious toppings. Creamy sauces with an intense, velvety flavour, ideal for decorating the most imaginative creations and adding our signature touch to the display.

Ideal for rippling and garnishing gelato in cups and tubs, as well as desserts and single portions, without melting or sliding on the gelato.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
STRACCIATELLA BOTTLE 12093228	Intense chocolate flavour.	As desired	6 x 0.85 kg bottles	  
MANGO TOPPING 12098050	Trendy and delicious, mango flavoured.	As desired	6 x 1 kg bottles	  
SOUR CHERRY TOPPING 12098022A	With 23% sour cherry juice.	As desired	6 x 1 kg bottles	  
COCOA TOPPING 12098042A	Intense cocoa flavour.	As desired	6 x 1 kg bottles	  
CARAMEL TOPPING 12098043A	Warm and aromatic flavour of caramel.	As desired	6 x 1 kg bottles	  
STRAWBERRY TOPPING 12098026A	With 37% fruit.	As desired	6 x 1 kg bottles	  
BERRIES TOPPING 12098039A	With 35% fruit.	As desired	6 x 1 kg bottles	  



FOOD SERVICE

High-quality, service-oriented products designed for a wide range of customers, including ice cream shops, coffee shops, bars and restaurants.







SOFT

For use in soft-serve machines. Only water and/or milk need to be added.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
COCOA SOFT ICE BASE 12091621B	Complete cocoa base for a creamy, perfectly balanced soft-serve gelato. It can be prepared with water or milk.	1.6 kg of product + 4 l of water. To obtain a creamier product, 2 l of water can be replaced with 2 l of milk	6 x 1.6 kg bags	  
VANILLA SOFT ICE BASE 12091611A	Complete base with a delicate vanilla aroma for a creamy, perfectly balanced soft-serve gelato. It can be prepared with water or milk.	1.6 kg of product + 4 l of water	6 x 1.6 kg bags	  
YOGURT SOFT ICE BASE 12091631A	Complete base with powdered yogurt for a creamy, perfectly balanced soft-serve gelato. It can be prepared with water or milk.	1.6 kg of product + 5 l of milk For an even richer result: 1.6 kg of product + 4 l of milk + 1 kg of fresh yogurt.	6 x 1.6 kg bags	  
STRAWBERRY SOFT ICE BASE 12091701A	Complete base with powdered strawberries for a creamy, perfectly balanced soft-serve gelato. It can be prepared with water or milk.	1.6 kg of product + 4 l of water	6 x 1.6 kg bags	  





CREMASEMPRE

Semi-finished products requiring only the addition of milk. Free from colourings, they are ideal for preparing smooth, flavourful creams in granita machines.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
CREMASEMPRE COFFEE 12091037A	Complete coffee mix for use in granita machines, free from colourings.	1 bag + 3 l of milk or replace 500 g of milk with 500 g of cream	10 x 1.1 kg bags	  
CREMASEMPRE YOGURT 12091039A	Complete yogurt mix for use in granita machines, free from colourings.	1 bag + 3 l of milk or replace 500 g of milk with 500 g of yogurt	10 x 1.1 kg bags	  

GRANITA

Ready-to-use base for producing a neutral-flavoured granita with very fine ice crystals, to be flavoured as desired with syrups during extraction.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
NEUTRAL GRANITA READY BASE 12091045A	A mix that allows the preparation of granitas with ultra-fine ice crystals. To be flavoured as desired with syrups.	1 bag of product + 7 l of cold water or 150 g per l of water	10 x 1.05 kg bags	   





PASTRY







Italian Master Pastry Chefs know that pastry is more than just a word: it is a promise of flavour. Products ideal for countless applications and for satisfying even the most discerning palates. A range that combines the finest raw materials with top-level performance to create unforgettable aromas and flavours. Maestri Pasticcieri Italiani - excellence you can trust.



TRADITIONAL
PASTRY



PUREES

Fruit purées suitable for both baked pastry applications and cold fillings.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
SOFT APRICOT PUREE 12096251	A particularly soft and light puree, ideal for fillings. It can be used both for baked pastries and for cold fillings.	Depending on habit baked at 170°C - 180°C for 20-25 min and cold for filling and decoration.	1 x 12.5 kg bucket	  
UNIVERSAL APRICOT PUREE 12096241	An ideal filling puree for both baked pastry applications and cold fillings.	Depending on habit baked at 170°C - 180°C for 20-25 min and cold for filling and decoration.	1 x 12.5 kg bucket	  

PASTRY MORETTINE

Morettine Pastry Creams are refined creations designed to meet the needs of the most demanding pastry chefs and the tastes of the most discerning palates.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
MORETTINA PASTRY OVEN AND FILLING 12099006B	Spreadable cream made with traditional selected cocoa and carefully roasted hazelnuts, suitable for both pre- and post-baking fillings.	For all typical pastry uses	1 x 12 kg bucket	
MORETTINA PISTACHIO PASTRY 12099031C	Spreadable cream containing 10% selected pistachios, featuring a green colour and excellent spreadability. Ready for all kinds of pastry use.	For all typical pastry uses	2 x 5.5 kg buckets	

FILLINGS

Pastes ideal for filling cream, custards and semifreddoes.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
MORETTINA PASTRY CIOCCOBIANCA 12099171A	Cream with milk and milk proteins. Ideal for filling tarts and brioche after baking.	For all typical pastry uses	1 x 5.5 kg bucket	
MORETTINA PASTRY CIOCCOBIANCA 12099191A		For all typical pastry uses	1 x 12 kg bucket	
MORETTINA PASTRY CIOCCOCREAM 12099151B	Bitter cream with cocoa and hazelnuts. Specifically for flavouring cream and custard.	For all typical pastry uses	2 x 5.5 kg buckets	




MODERN PASTRY



BASES

Everything you need to create delicious semifreddoes, creamy mousses and delightful desserts. Crafting outstanding spoon desserts that meet the diverse needs of the market is as easy as loving them.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
DECOPANTOP 12099541A	Ideal for making semifreddo chilled desserts, even in combination with Pangel or, thanks to its ability to increase overrun, to enrich gelato mixes.	500 g per 1 l milk	6 x 2 kg bags	
GRAND MOUSSE BASE 12091061A	It makes it possible to create "hot" gelato or creamy mousses. Perfectly balanced mix of sugars with vegetable fats and emulsifiers. No added thickeners.	350 g of product + 300 g of milk (4-6°C) + 350 g of churned gelato	6 x 2 kg bags	
CREAM/FRUIT SEMIFREDDO BASE (-18) 12107011A	Base for creating semifreddo chilled desserts and other desserts to store at negative temperatures.	1 l of milk + 500 g of product	6 x 2 kg bags	

GLAZES

To make your display shine and to decorate outstanding semifreddoes and desserts quickly and with ease.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
NEW SPECCHIOAMARENA GLAZE 12108421	Brilliant deep red colour, enveloping and fruity sour cherry flavour.	Depending on the surface to be decorated	2 x 3.5 kg buckets	
NEW SPECCHIOCAMEL GLAZE 12108422	Polished, velvety, with perfectly balanced notes of caramel.	Depending on the surface to be decorated	2 x 3.5 kg buckets	
SPECCHIOCIOK 12107181	With cocoa powder for mirror decoration of cakes and semifreddoes. It keeps in the refrigerator and does not crystallise.	Depending on the surface to be decorated	2 x 3.5 kg buckets	  

CRUMBLE

Ready-to-use, crunchy, tasty and incredibly versatile crumble biscuits, designed to enrich gelato and pastry preparations with taste and creativity.

ITEM PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
NEW SALTED CARAMEL CRUMBLE 12098552	Crisp crumble with an irresistible sweet-and-salty flavour.	To stuff and decorate	2 x 2.5 kg bags	
NEW COCOA CRUMBLE 12098553	Crunchy cocoa biscuit crumble with an intense, enveloping flavour.	To stuff and decorate	2 x 2.5 kg bags	
NEW SOUR CHERRY CRUMBLE 12098554	Delicious sour cherry-flavoured crumble, deep red.	To stuff and decorate	2 x 2.5 kg bags	
NEW NEUTRAL CRUMBLE 12098551	Butter biscuit crumble.	To stuff and decorate	2 x 2.5 kg bags	



PERNIGOTTI DAL 1860
MAESTRI GELATIERI ITALIANI



www.pernigottigelatieri.com

