



elenka®

**Fine gelato
and pastry
ingredients**



PRODUCT CATALOGUE



elenka®

KEY



USE
HOT / COLD



RECOMMENDED DOSAGE
GRAMMES X LITRE



DESCRIPTION



TYPE OF PACKAGING



PACKING

TYPES OF PACKAGING



BAG



CAN



PAIL



BOTTLE



LARGE BOTTLE



SMALL BOTTLE



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THE BEGINNING OF A STORY THAT TALKS ABOUT QUALITY

SINCE 1959

Italy was experiencing its *economic boom* years when Antonino Galvagno decided to launch his very own entrepreneurial idea. He started producing spirits and liqueurs to supply bars in his home town of Palermo. It didn't take long for the stroke luck to come along that all entrepreneurs dream of - perhaps by chance, or perhaps by mistake, he made a discovery that became a tremendous success. The "Zuppa Inglese" flavour was born: originally, this was supposed to be an alcoholic drink that tasted like a dessert which was very popular at the time. However, it turned out not to be very suitable for a liqueur, but perfect for making gelato.

Its immediate success soon spread outside of Sicily and the Zuppa Inglese was followed by another great invention: "Dariloy", one of the first ever balanced bases for gelato. Elenka took off and opened a new industrial plant with modern machinery, enabling it to achieve large-scale production. From that day on, new products began to replicate the success of their predecessors, such as "La Nocciola" hazelnut paste and "Pistacchio OroVerde®", which made Elenka famous throughout the world as an ambassador for *Made in Italy* quality.

Antonino Galvagno (*in the middle*)
with two of his first partners

TOP QUALITY WITH AN ARTISAN SOUL

THE PRODUCTION

INGREDIENTS

PGI hazelnuts from Piedmont, pistachio nuts from Etna, Sicilian almonds and chocolate from Modica are just some of the ingredients that arrive to our production plant, thanks to our strong Italian roots.



QUALITY

Strict and constant inspections are carried out at each stage of the production process, with the utmost diligence. In this way, it is possible to create a healthy and genuine product able to meet high standards in terms of quality and food safety.



TRANSFORMATION

Innovation supporting traditional, skilled craftsmanship and respect for the properties of each ingredient are some of the most important aspects of our production process.

DISTRIBUTION

Master gelato makers and patissiers from all over the world can count on an extensive and efficient distribution network, which fully understands its customers' needs and is therefore able to provide the most suitable solutions, in a skilled and professional manner.



GEL





ATO

**BASES
PASTES
DECORATIVE**

Elenka's range of products for gelato are the result of its great passion and high level of professionalism, as certified by the many prestigious awards and international prizes it has won to date.

The skills it has developed over the last 60 years, working alongside master gelato makers, have allowed it to create a wide range of products that have become a point of reference in the art of gelato.

From its bases to its cream pastes, from its ripple sauces to its toppings, Elenka's range of semi-finished products for ice-cream parlours comes from a careful selection of ingredients and are all prepared in accordance with strict safety standards, fully respecting the properties and authenticity of each ingredient. It is precisely this level of care and attention that allows master gelato makers to work with complete peace of mind, offering their customers a delicious range of gelatos that are sure to be a success.







BASES




CREAM BASES
FRUIT BASES
SEMIFREDDOS
CREAM DESSERTS

The base is a key element in the composition of the base mixture to prepare gelato, as it creates a stable product that won't be affected by balancing errors. Elenka's bases are made from a range of perfectly-dosed ingredients, each making its own contribution to the success of a perfect, artisan gelato.

Thanks to its long experience in processing and producing ingredients for professional use, Elenka has successfully developed a line of complete bases, representing the perfect blend of artisanship and innovation and meeting different preparation requirements.

Subject to the strictest quality controls, these bases comply with food safety and hygiene regulations, they do not alter the organoleptic properties of their ingredients and they take account of how master artisans make their gelato and the equipment they use.













CLASSIFICATION OF BASES

| TYPE OF BASE | TYPE OF PROCESSING | DOSAGE |
|--|--|---|
| CREAM BASES: used for milk-based gelato |  Hot if pasteurisation is required |  High 250 / 500 g |
| FRUIT BASES: used for fruit-flavoured gelato |  Cold if dissolved at room temperature | Medium 100 / 200 g Low 30 / 50 g |

CREAM BASES

A complete line of bases, adding structure and creaminess to gelato. The characteristics of these products depend on the quantity used, the type of processing (hot / cold) and the base mixture (milk / water) and each contributes its own unique features to the finished product, offering a range of solutions to meet master artisans' needs in addition to highly professional performance.

LOW AND MEDIUM DOSES

| COD. | PRODUCT |  |  PER LITRE OF MILK |  |  |  PKG x KG |
|------|-----------------|---|--|--|---|---|
| 125 | BASE 100 F |  | 100 | Ideal for cold processing, this base contains vegetable fats and has a subtle milk flavour. Gelato created with this base is creamy and workable for a long time. |  | 20 X 1 |
| 128 | DAILYCREAM |  | 150 | Innovative and boasting a complete structure, this base is perfectly balanced and is ideal for "mountain-style" gelato as it increases the volume. | | 7 x 3 |
| 117 | GELOIN 5096 |  | 50 / 1l WATER | Ideal for recipes to customize given the low weight. It gives a dry and creamy structure thanks to the milk proteins. | | 20 x 1 |
| 771 | LATTEPANNA 150 |  | 150 | Enriched with dehydrated cream, this base increases the volume of the gelato and brings out the flavour of the cream pastes. | | 8 x 3 |
| 773 | LATTEPANNA 50 | | 50 | A low-dose base made with dehydrated cream, creating long-lasting structure. Its low dosage allows for recipes to be more personalised. | | 20 x 1 |
| 123 | MILK CREAM | | 100 | This base allows you to create a "smooth" and "clean" gelato thanks to its milk proteins. It gives the gelato long-lasting creaminess and structure. | | |
| 831 | NOVACREAM 100 | | 100 | This base allows you to create gelato with an excellent structure and long-lasting creaminess. As with Novacream 50, this base offers excellent value for money. | | |
| 878 | NOVACREAM 50 | | 50 | This base guarantees that the gelato will keep a stable structure over time. Ideal for anyone who wants more personalisation possibilities when preparing their recipes. | | |
| 1071 | NATURALL | 100 | This base does not contain any emulsifiers or vegetable fats and only uses ingredients of natural origin. It guarantees creaminess and perfect consistency for a healthier gelato. | | | |
| 786 | OPTIMA 30 |  | 30 | Thanks to its perfect balancing, this base gives the gelato a creamy and compact structure which can last for days. Excellent value for money. | | 20 x 1 |
| 1171 | PRATIKA | | 100 / 125 | Powder base for the preparation of a tall ice cream, with a stable and spreadable structure over time that allows you to work in a fluid and fast way without renouncing the high quality craftsmanship. | | |
| 113 | PREZIOSA P/F 50 | | 50 | High quality base. It adapts well to the individual preferences of each gelato maker and can be used for both hot and cold processing. | | |
| 112 | PREZIOSA 100 |  | 100 | Practical, functional and very versatile, this base gives the gelato excellent structure and creaminess thanks to its use of skimmed milk. | | |







HIGH DOSES

| COD. | PRODUCT | | | | | | PKG x KG |
|------|---------------------|--------------|--------------------------------------|-------|---|--|----------|
| | | | MILK | WATER | | | |
| 1140 | ANITA | | | 300 | A natural base for the preparation of Sicilian granita. It guarantees a perfect creaminess and lasting structure thanks to an exclusive production process. | | 10 x 1,6 |
| 292 | BASE PERSONALIZZATA | | 500 | | Ideal to be "tailored", the composition of this base guarantees excellent balance between all the ingredients. | | |
| 1073 | BASE STECCO | | 300 | | A pre-balanced base to quickly prepare handmade, quality gelato on a stick in a practical way. It remains creamy over time. | | 4 x 5 |
| 106 | DARILOI | | | 250 | This base is one of the company's great classics and continues to represent Elenka's artisan philosophy. Its secret lies in its complete and perfectly balanced structure, allowing you to create gelato with an excellent level of creaminess, by simply adding water and sugar. | | |
| 692 | LATTEPANNA 500 | | | 500 | The soft and delicate taste of cream of this base enhances the tastes in addition. The ice cream will be creamy and with a full-bodied consistency, perfectly spreadable for several days. | | |
| 1009 | NATURALL KOMPLET | | 250 x750g | | Powder base composed of ingredients of natural origin, carefully balanced to obtain an ice cream with a stable structure and neutral taste with the sole addition of milk. | | |
| 790 | PREZIOSA 250 | | | 250 | A complete and innovative formula using powdered milk, creating a practical and high-quality base. Simply add water and sugar for a perfectly creamy gelato. | | 8 x 2.5 |
| 1195 | VEGAN LOVERS | 65° C | 210 x790g vegeta- ble drink | 250 | This base can be used both for vegan ice creams, with a dosage of 210 g per liter of vegetable drink, and for vegan fruit sorbets with 250 g of base per liter of water. Processing can be carried out with low pasteurization at 65°C.. | | 20 X 1 |









POWDERED MILK

These products are fundamental for their protein content and only use the best types of milk on the market. Their composition guarantees incredibly high-quality performance.

| COD. | PRODUCT |  PER LITRE OF WATER |  |  PKG x KG | |
|------|-------------------|---|--|---|--------|
| | | | | | |
| 180 | COMPLETO "L" | 100 | A substitute for skimmed milk, this product improves the structure, creaminess and stability of gelato. It is also perfect for patisserie products. Used in warm water |  | 20 x 1 |
| 880 | COMPLETO "L" PLUS | 100 | This substitutes whole milk, optimising the end performance of gelato and patisserie products. | | 15 x 1 |
| 895 | GRANULATTE | 100 | Granular skimmed milk, dissolves instantly upon contact with cold water | | 20 x 1 |
| 941 | SPRAYLATTE | 100 | Skimmed milk powder: obtained from pasteurized milk. Its high solubility makes it a very practical product. | | |

NEUTRALS












These highly innovative products are used to prepare base mixtures and offer high standards in terms of long-lasting smoothness, creaminess and stability for the finished gelato.

| COD. | PRODUCT |  |  PER LITRE | |  |  PKG x KG |
|------|-----------|---|--|-------|--|---|
| | | | MILK | WATER | | |
| 421 | CREMOX |  | 5 | | A specific stabiliser for milk-based gelato, to be used for hot processing |  |
| 126 | DOMOZETA |  | 5 | | An innovative, specific stabiliser for both cream-based and fruit-flavoured gelato. | |
| 110 | SERIE ORO |  | 5 | | An exquisite natural thickener made only from locust bean gum. | |










ENHANCERS AND SUPPLEMENTS

This line of products gives the perfect finishing touch to both gelato and patisserie products. First of all, it allows products to stay creamy for longer and, second of all, it makes biscuits, sponge and various desserts much softer. morbidezza a biscotti, pan di spagna e a vari dessert.

| COD. | PRODUCT |  |  PER LITRE OF MIX |  |  |  PKG x KG |
|------|---------------------------|---|--|---|---|---|
| 118 | BASE 786 |  | as required | Made with vegetable proteins, this product gives gelato long-lasting softness and pastiness. For patisserie products, it can be used to replace honey or invert sugar. |  | 12x1.5 |
| 351 | MIGLIORATORE PER CREME | | 20 | Made with milk proteins and vegetable proteins, this product gives volume, creaminess and pastiness. It can be used to replace skimmed milk and has superior performance. | | |
| 354 | MONTELENKA |  | 500 X LITER OF WATER | Ideal for obtaining a very stable vegetable-based cream or to prepare "warm" gelato, i.e. with a more creamy and lighter structure. Perfect also for semifreddos, mousses and decorative creams. |  | 20x1 |
| 694 | PANNOSA |  | 30 | Particularly well-suited to gelato made using fior di latte and ripple gelato made with a white mixture, as it creates a subtle cream flavour. | | |
| 685 | TECHNOICE |  | 10 / 20 | This emulsifier is made using vegetable proteins and adds volume, softness and pastiness. Ideal for gelato presented in display "wells" as it prevents the crystallisation of sugars and hardening. | | |

LOW-CALORIE BASES

Designed for low-calorie gelato, this line of bases goes perfectly with flavours that don't contain sugar or milk derivatives, such as hazelnut, pistachio, almond, pine nut and peanut.

| COD. | PRODUCT |  |  PER LITRE OF WATER |  |  |  PKG x KG |
|------|----------|---|--|--|---|---|
| 591 | DIETER |  | 500 | This neutral base, sweetened with fructose and maltodextrin, is creamy and easy to scoop for a long time, and has clear hints of vanilla. | | 20X1 |
| 295 | FRULIGHT | | 300 X 300 | In this base, fructose and glucose replace sucrose, giving it sweetening power. The finished gelato has long-lasting structure and creaminess. |  | 8X3 |
| 325 | HIPOSOYA | | 500 | This soya-based base is sweetened with fructose. The finished gelato is characterised by clear hints of vanilla and perfect creaminess. | | 20x1 |





BASES

COMPLETE BASES





Perfectly combining innovation and quality ingredients, these bases are complete, also in terms of their flavour. Simply add water or milk for a gelato with an intense and authentic taste.

Elenka has focused on this line to promote and valorise Italy's very own excellent products, such as chocolate from Modica (*Nero Modicano*), new traditions, such as cheesecake, or classic flavours, such as chocolate (*Cioquick*).

CHEESECAKE

| COD. | PRODUCT |  PER LITRE OF WATER/MILK |  |  PKG x KG |
|------|----------------|---|--|--|
| 1059 | CHEESECAKE 500 | 350 / 400 | A pre-balanced and practical base to recreate the flavour of this American speciality, made using powdered mascarpone and milk proteins. |  10x1,5 |

YOGURT E SOFT

| COD. | PRODUCT |  PER LITRE OF WATER/MILK |  |  PKG x KG |
|------|----------------|---|---|---|
| 1054 | CIOKO SOFT 400 | 350 / 400 | Using skimmed cocoa powder, this gives the gelato a chocolate flavour. | 10 x 1,2 |
| 847 | GRAN YOGA 500 | 500 | Complete and perfectly balanced. This allows you to create a yoghurt-flavoured gelato with a well-balanced hint of acidity and perfect creaminess. Ideal also for frozen yoghurt and single-portion cream desserts. | 10 x 1,5 |
| 1055 | SOLE SOFT 400 | 350 / 400 | This allows you to prepare an excellent soft-serve gelato with a milk flavour, optimising turnaround times without compromising on quality. |  10 x 1,2 |
| 1116 | BASE YO | 500 | Powder base that provides a pronounced yogurt taste with a highness and pleasant note of acidity | 10 x 1,5 |
| 1053 | YOGO SOFT 400 | 350 / 400 | A yoghurt-flavoured paste made with milk enzymes to create soft serve gelato, frozen yoghurt and single-portion cream desserts. | 10x1,2 |



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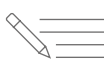





CHOCOLATE

Elenka's line of chocolate products share the same quality as their main ingredient. The best cocoa on the market is used to create a diversified range of products in terms of flavour and preparation methods for gelato, semifreddos and desserts. From the excellent bitter cocoa used to make the Cioquick complete base, to the chocolates that truly express Italy and its traditions, such as the Modicano line and our kits for Brownies. These lines also share their great versatility in the preparation process for gelato and patisserie products. From gelato to semifreddos and mousses, every master artisan can count on these products for their flavour, consistency and practicality.



This line uses Modica chocolate, an ancient recipe dating back to the Aztecs and brought to Sicily by the Spanish conquerors. This is particularly well-suited for use in various flavourings, and is great for the taste buds as well as the eyes.




| COD | PRODUCT |  PER LITRE OF WATER/MILK |  |  PKG x KG |
|------|--------------------------|---|---|---|
| 0124 | BASE NERO MODICANO | 660 | A perfectly pre-balanced base to be used with water to bring out its intensity or milk to obtain a softer consistency. |  10x1.6 |
| 1074 | COATING NERO MODICANO | as required | Made by processing Modica chocolate, available also in granules, this adds flavour and crunchiness to gelato made using the base from the same range. |  4x3 |

COMPLETE BASES

CHOCOLATE





cioquick

A complete, flavoursome base created using the best blends of cocoa on the market. A harmonious mix that creates an intense and lingering flavour thanks to the excellent balancing of all ingredients. This product makes gelato creamy and easy-to-scoop over time and comes in dark chocolate and white chocolate flavours.






| COD. | PRODUCT |  PER LITRE OF WATER/MILK |  |  PKG x KG |
|------|----------|---|--|---|
| 297 | FONDENTE | 650 | A blend of the best quality cocoa available on the market. A harmonious mix with aromatic notes that give it an intense, lingering and perfectly balanced flavour. |  10x1.6 |
| 056 | BIANCO | | Made by processing incredibly fine white chocolate, this product creates gelato with excellent and long-lasting creaminess. | |

KIT BROWNIES

Our Brownies base and Fanta Brownies ripple sauce, available in a single kit, recreate the authentic flavour of this traditional American recipe. The first is a complete and perfectly balanced kit, the second enriches the flavour with its delicious crunchiness.

| COD. | PRODUCT |  PER LITRE OF WATER/MILK |  |  PKG x KG |
|------|----------------------------|---|--|---|
| 1079 | BROWNIES (BROWNIES KIT) | 660 | A complete and perfectly balanced, cocoa-based product in powder form which, when used together with our Fanta Brownies ripple sauce, accurately recreates the flavour of this popular recipe from the US. |  10x1.6 |

CACAO









| COD. | PRODUCT |  PER LITRE OF MIX |  |  |  PKG x KG |
|------|-------------|--|--|--|---|
| 101 | CACAO AMARO | 70 | The excellent quality of the blends used guarantees an intense, lingering and authentic chocolate taste. Perfect also for patisserie products. |  | 20 x 1 |



BASES

FRUIT BASES

Ideal to create fruit-flavoured gelato that is creamy, stable and easy-to-scoop. These bases go perfectly with mixtures using seasonal fresh fruit as well as those that use fruit pastes. They differ in terms of whether or not they contain milk and milk derivatives, vegetable fats or fibres and none of them contain gluten or hydrogenated fats.

| COD. | PRODUCT |  |  PER LITRE OF WATER |  |  |  PKG x KG |
|------|-------------------|---|--|--|---|---|
| 129 | CREAMFRUT |  | 100 | Incredibly high-quality performance with the same structure as cream-based gelato, thanks to the addition of milk derivatives. |  | 20 x 1 |
| 691 | FRUTTELLA 50 | | 50 | This makes the gelato incredibly creamy thanks to the presence of vegetable fibres. | | |
| 295 | FRULIGHT | | 300 x 300 | In this base, fructose and glucose replace sucrose, giving it sweetening power. The finished gelato will have a long-lasting structure and creaminess. |  | 8 x 3 |
| 108 | GELFRUT | | 20 | A complete and perfectly balanced neutral with emulsifiers and stabilisers able to give the gelato long-lasting creaminess and stability. | | 20 x 1 |
| 146 | NOLAT BASE FRUTTA | | 50 | Ideal for fruit-flavoured gelato with a consistency that is more like sorbet. | | |









COMPLETE FRUIT BASES

Already flavoured, these bases are designed for those who do not want to compromise on the quality of their fruit-flavoured gelato, but also require a practical and versatile semi-finished product.




CONCA D'ORO

Ideal for granitas, sorbet and gelato with a granular consistency.

| COD. | FLAVOURS | PER LITRE OF WATER |  | PKG x KG | | | |
|------------------|------------|--------------------|---|----------|---|---|--------|
| 134 | ACE 500 | 500 |  | 10x1.5 | | | |
| 264 | PINEAPPLE | | | | | | |
| 265 | WATERMELON | | | | | | |
| 1189 | COCONUT | | | | | | |
| 162 | STRAWBERRY | | | | | | |
| 1186 | BERRIES | | | |  | | |
| 1188 | LIME | | | | | | |
| 344 | LIMONCELLO | | | | | | |
| 313 | LEMON 500 | | | | | | |
| 1187 | MANGO | | | | | | |
| 263 | MELON | | | | | | |
| 262 | PEACH | | | | | | |
| LOW DOSES | | | | | | | |
| 321 | LIMONE 100 | | | | 100 |  | 20 x 1 |
| 358 | LIMONE 50 | 50 | | | | | |

FRUTTAQUICK










Ideal for creamy gelato that's very easy to scoop.

| COD. | FLAVOURS | PER LITRE OF WATER |  | PKG x KG | |
|------|------------|--------------------|---|----------|---|
| 082 | ACE | 500 |  | 10x1.5 | |
| 084 | PINEAPPLE | | | | |
| 085 | WATERMELON | | | | |
| 086 | ORANGE | | | | |
| 087 | STRAWBERRY | | | |  |
| 089 | LEMON | | | | |
| 358 | LEMON 50 | | | | |
| 090 | MELON | | | | |
| 091 | PEACH | | | | |

BASES






SEMIFREDDOS

This line of products helps master artisans to prepare semifreddos for the display cabinet or as single portions. These bases may be neutral and blended with different flavours, or may already be complete; in both cases, they create a stable structure that makes the semifreddo easy to slice, representing a valid help in terms of both practicality and performance of the finished product.

| COD. | PRODUCT |  | |  |  | |
|------|---|---|--|---|---|---------|
| | | MILK | CREAM | | | |
| 629 | BASE NEUTRA PER SEMIFREDDO  | | | <p>This base creates a structure and consistency that are perfect for mousses, cakes, single-portion desserts or single-portion semifreddos. Available in a range of flavours, practical and quick to use.</p> <p>RECIPE</p> <p>Recommended quantities: fresh milk 1 l Montelena 500 g Semifreddo base 500 g</p> <p><i>If you wish to use 1l fresh cream, then you must only use 300 g of semifreddo base.</i></p> |  | 18 x 1 |
| 600 | SEMIFREDDO AL CAFFÈ | | | | | |
| 604 | SEMIFREDDO AL CIOCCOLATO | 500 | 350 | | | |
| 632 | SEMIFREDDO ALLA MANDORLA  | | | | | |
| 633 | SEMIFREDDO ALLA PANCOTTA  | | | | | |
| 605 | SEMIFREDDO ALLA VANIGLIA  | | | | | |
| 1073 | BASE STECCO | 300 | | A pre-balanced base to quickly prepare handmade, quality gelato on a stick in a practical way. It remains creamy over time. | | 4 x 5 |
| 805 | CIOKOSPEEDY MOUSSE | 500 | | This adds stability and a chocolate flavour to cake and dessert mixes. Quick and easy to use thanks to its excellent miscibility, simply whip up in a planetary mixer with milk. |  | 20 x 1 |
| 815 | MILKASPEEDY MOUSSE | | Compared with Cioccospeedy Mousse, this gives a clear hint of milk and is well-suited to a variety of flavourings, bringing out the flavours that it is used with. | 4 x 5 | | |
| 365 | TOP MOUSSE | | 150 | Whipped up using fresh cream. Ideal for cakes and single-portion desserts. The finished product will be more stable and will keep its excellent structure over time, even at positive temperatures. | | 20 x 1 |
| 1178 | TOP SEMIFREDDO | | 200/300 | Powdered product for the preparation of frozen desserts, ideal for ice cream confectionery products at negative temperatures. | | 8 x 2,5 |

BASES FOR SINGLE-PORTION CREAM DESSERTS

Just a few simple steps are all it takes to make excellent and inviting, single-portion cream desserts, thanks to this line of products made up of a neutral base flavoured with *fior di latte*, which you can blend with any cream paste or the most popular flavours, such as coffee, cappuccino and yoghurt.

| COD. | PRODUCT |  X LITRO | |  |  |  PKG x KG |
|------|-----------------|--|-------|--|--|---|
| | | MILK | WATER | | | |
| 092 | BASE CREMINO | 500 | | Used to create the fior di latte flavour. This brings out the flavour of whichever cream paste it is used with. | | |
| 911 | GRAN CAFFÈ | 450/500 | | That inviting aroma of coffee. You can add your desired quantity of espresso coffee to strengthen the flavour. |  | 20 x 1 |
| 834 | GRAN CAPPUCCINO | | 500 | That perfect cappuccino flavour. You can add your desired quantity of espresso coffee (30 / 35 small cups per 3 litres). | | 10x1,5 |






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Crema Caffè
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CREAM PASTES

CREAM PASTES
LA NOCCIOLA
PISTACHIOS
SICILIAN SPECIALITIES
ESTRATTO FINISSIMO DI ZUPPA INGLESE
FRUIT PASTES


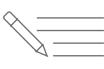






























These are used to flavour gelato and are made by transforming our carefully selected source ingredients. Both cream pastes and fruit pastes are available and can be used not only for preparing gelato but also in patisserie products, to flavour mousses and creams for example. Thanks to our experience and the processing techniques that have been passed down through generations and tested by technology able to guarantee absolute respect for all ingredients, Elenka has created a full range of flavours that offer incredibly high quality at the same time as being practical to use. Our “La Nocciola” (hazelnut) and “Pistacchio OroVerde” (pistachio) pastes, our exquisite extract of zuppa inglese and our Cassata Siciliana are just a few examples of how our company has managed to successfully convey Italy’s characteristic artisanship in its products, giving them an unmistakeable and authentic flavour.

FROM RAW FRUIT TO PASTE














We make our pastes using only the best raw ingredients. In this way, we can be sure to preserve all the flavour that each ingredient has to offer. For generations, we’ve been drawing on Italy’s and Sicily’s wonderful gelato and patisserie traditions, allowing recipes and techniques to be passed down, of which we boast extensive knowledge. Exclusive transformation systems supported by new technologies guarantee that each basic ingredient is fully respected, from its selection right through to the packaging of the semi-finished good. This is the secret to our authenticity and the uniqueness of our pastes.

CREAM PASTES

| COD. | PRODUCT |  PER LITRE OF MIX |  |  |  PKG x KG |
|-------|--------------------------------|--|--|---|---|
| 1040 | ALÌ BABBÀ |  50 | Fully conveys the flavour of Neapolitan Babbà |  | 4 x 2,5 |
| 402 | AMARETTO DI SICILIA | 40 | That real amaretto flavour thanks to the use of almonds, cocoa, honey and egg yolk. |  | 4 x 3 |
| 320 | ANGELICA | 5 | Ideal if you want to personalise the "Fior di latte" flavour. |  | 4 x 3,5 |
| 556 | ARACHIDE | 100 | The best peanuts, skilfully toasted, create an intense and lingering flavour. |  | 4 x 2,5 |
| 825 | BISCOTTO |  100 | This recreates a biscuit flavour by using concentrated egg. |  | 4 x 3 |
| 367 | BUBBLE GUM | 30 | This adds the appealing aroma and typical colour of bubble gum. |  | 18 x 1 |
| 557 | CAFFÈ 30 | 30 | Made using an Arabic variety, this creates a gelato with an elegant and floral aroma. |  | 4 x 3 |
| 483 | CAFFÈ BIANCO |  50 | Made using coffee extracts with the unique characteristic of giving the gelato a white colour. |  | 28 x 0.25 |
| 260 | CAFFÈ SOLUBILE LIOFILIZZATO | 14 | Made from a selection of prestigious coffees, this paste dissolves perfectly. It is also perfect for patisserie products. |  | 6 x 2.6 |
| 304 | RINFORZO CAFFÈ | 15 | A concentrate made using selected coffee extracts. It dissolves perfectly thanks to its liquid consistency and low dosage. It gives gelato an intense and lingering taste, and is also perfect for preparing the cappuccino flavour. |  | 4 x 2,5 |
| 484 | CREMROSCE' | 100 | It gives a taste of hazelnut cream and dark chocolate, enriched with roasted chopped hazelnuts. |  | 4 x 3 |
| 1039 | CREMOTTOCENTO |  150 | The fragrance of crème patissière with hints of lemon. |  | 4 x 5,5 |
| 427 | CROCCANTINO AL SIRUM | 100 | This adds the flavour of croccantino, which is handmade and finely ground, and is enriched with a rum flavouring. |  | 4 x 2,5 |
| 430 | DICS | 150 / 200 | Cocoa, hazelnuts and whole, roasted hazelnuts are some of the ingredients used to create that irresistible <i>Bacio</i> flavour. |  | 4 x 2,5 |
| 454 | DICS BIANCO | 100 | Compared with Dics, this variant has a white chocolate flavour. |  | 4 x 3 |
| 345 | GELO DI MARE | 50 | This gives gelato a blue colour and hints of fior di latte. |  | 4 x 3 |
| 432 | LIQUIRIZIA | 100 | An excellent cream paste that adds the full fragrance of liquorice. |  | 20 x 1 |
| 411 | MALAGA | 100 | This adds the aroma of the traditional Spanish wine, enriched with raisins soaked in Marsala wine. |  | 4 x 3 |
| 075 | MASCARPONE | 40 / 50 | Made with exquisite, powdered mascarpone and enriched with skimmed milk. Ideal to prepare the Cheesecake flavour. |  | 4 x 3 |
| 426 | MENTA VERDE | 100 | This adds the flavour of mint, which feels fresh and natural on the taste buds. |  | 4 x 3 |
| 426N | <i>with natural colourings</i> | | |  | 4 x 3 |
| 235 | FORTEMENTA | 30 | Even more concentrated and intense than our Menta Verde paste, this is recommended for gelato with a strong flavour, creating a wonderful sense of freshness. |  | 4 x 3,5 |
| 235 N | <i>with natural colourings</i> | | |  | 4 x 3,5 |
| 408 | MIELAT | 50 | This adds the flavour of milk and honey and is particularly recommended if you want to personalise fior di latte gelato, as it adds clear aromatic notes. |  | |



| COD. | PRODOTTO |  X LITRO DI MIX |  |   PKG x KG |
|------|--|--|---|---|
| 0162 | PASTA MIELE | 50 | Ideal to prepare the "ApeRosa" flavour, with a taste of honey and subtle hints of citrus fruits. Available in a kit with the pink ripple sauce. | |
| 482 | MOOU | 50 | A paste that adds the flavour of this traditional milk toffee. | |
| 416 | NOCE | 60 | Selected walnuts to create a gelato with a delicate and lingering flavour. | |
| 481 | PANCOTTA | 50 | This paste adds the flavour of panna cotta. | |
| 703 | POP CORN | 100 | Provided in a kit made up of 2 milks, each weighing 3 kg, and 2 bottles of topping with the same flavour, giving everything the taste of popcorn. |  |
| 422 | ROSE DI RIVIERA | 40 | This gives gelato a wonderful rose fragrance, creating a delicate, fresh and elegant flavour. | |
| 471 | SETTOVO | 50 | This replaces eggs when making gelato and patisserie products. 50 g of Settovo are the equivalent of 350 g of egg yolks. | |
| 436 | TARTUFONE | 100 | Made from selected hazelnuts, almonds and exquisite cocoa. | |
| 443 | TIRAMISÙ  | 100 | Whole eggs, coffee extracts and a touch of Marsala wine, recreating the wonderful flavour of this traditional dessert. | |
| 1150 | TIRAMISÙ IN POLVERE | 500 | Tiramisu elenka does not imitate tradition, it is a tradition. now also in powder, practical, but above all without alcohol. |  |
| 453 | TORRONE | 100 | Made from a selection of excellent almonds and enhanced by exquisite honey, powdered milk and egg yolk for that authentic flavour. | |
| 818 | OVOVAN  | 30 | This contains egg yolks which characterise the gelato's aromatic notes. | |
| 397 | VANIGLIA BIANCA | 30 | An intense vanilla flavour creating a gelato that has a neutral colour, tending towards white. | |
| 363 | VANIGLIA BIANCA C/P | 50 | Obtained from the use of vanilla pods, it also gives the ice cream its characteristic dots. | |
| 433 | VANIGLIA CONCENTRATA GIALLA | 30 | A concentrated paste with a clear and long-lasting flavour. It gives the gelato a stronger colour, tending towards yellow. |  |
| 0152 | VANIGLIA NATURALE | 30 | Made by processing vanilla pods and natural ingredients. It gives the gelato an intense and lingering flavour. | |
| 1049 | VANIGLIA NERA | 50 | This paste creates a unique dark colour with a strong visual impact, thanks to the use of vegetable carbon, which makes the end product easy to digest. | |
| 814 | VANILKON | 30 | A paste made by processing vanilla pods, for a gelato with characteristic small dots. | |
| 439 | YOGA | | Powder preparation that gives a delicate flavor to yogurt | 20 x 1 |
| 425 | ZABAIONE  | 100 | This adds the flavour of milk and honey and is particularly recommended if you want to personalise fior di latte gelato, as it adds clear aromatic notes. |  |








LA NOU CIOLO

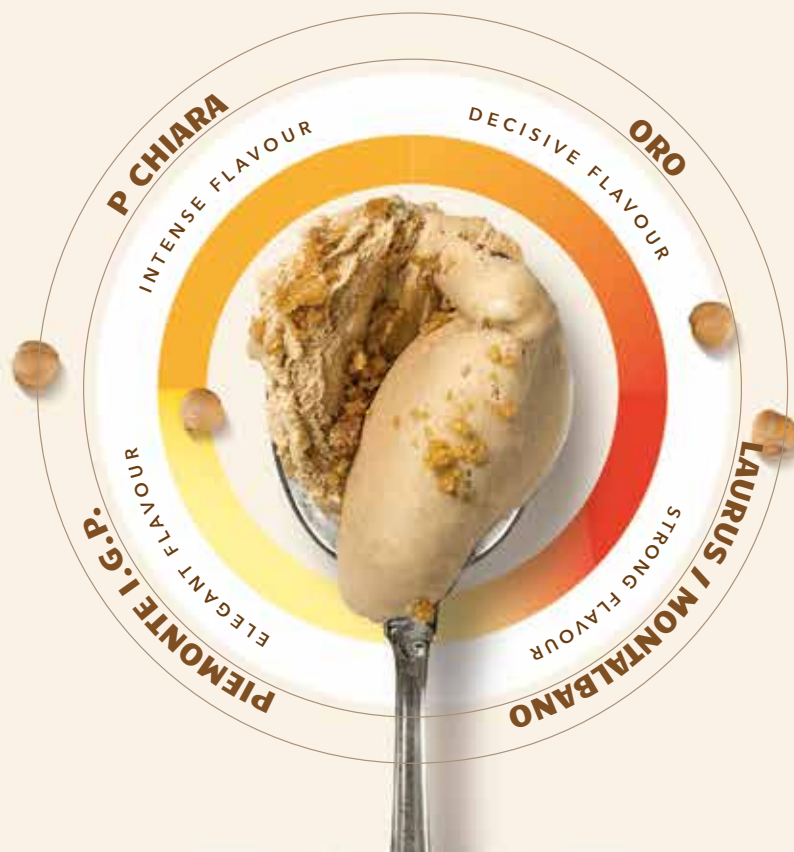




LA NOCCIOLA

This line of cream pastes is the jewel in Elenka's crown. Always boasting a high degree of innovation, over the years we have maintained our artisan approach to processing, characterised by techniques passed down through generations. PGI Piedmont hazelnuts and other excellent Italian varieties are used to make this complete, aromatic range, from more delicate and lingering flavours to more decisive notes.






| COD. | PRODUCT |  PER LITRE OF MIX |  |  |  |
|------|---|--|--|---|---|
| 914 | NOCCIOLA PIEMONTE I.G.P. without aromas | 120 | Certified hazelnuts from the <i>PGI Piedmont Hazelnut</i> consortium are used, internationally recognised as being the best in the world for their structural and aromatic properties. They are gently toasted to bring out all of their elegant and lingering fragrance. Does not contain flavourings. |  | 2 X5,5 |
| 486 | LAURUS | 80 | "Intense" toasting gives a decisive and robust flavour. The colour takes on the characteristic dark shades typical of toasted hazelnut. Ideal for anyone who loves that hazelnut taste right from the first bite. | | |
| 769 | ORO | 100 | Compared with Laurus, this has a gentler toasting process. The more delicate flavour allows you to taste more aromatic notes and lasts longer. The colour is also lighter. Does not contain flavourings. | | |
| 414 | P. CHIARA without aromas | 120 | From the "La Nocciola" line of pastes, this is the variety that is toasted in the most "gentle" way, and its flavour is even more delicate, with richer and more persistent aromatic notes. Does not contain flavourings. | | |
| 1184 | NOCCIOLA MONTALBANO | 80 | The Montalbano hazelnut comes from an exclusive processing of whole hazelnuts, to let you savor a true triumph of fragrance. | | |



LEVELS OF
TOASTING

PISTACHIO

Our pistachio paste line is another jewel in Elenka's crown. This can be seen through the great success achieved by our multi-award winning Pistacchio OroVerde (pistachios from Etna), by our Trinacria paste (Sicilian pistachios) and our 100% Puro paste (pistachios from countries famous for their production). Our excellent ingredients, meticulous processing procedures and strict quality controls all add to making these pistachio pastes among the best on the market.

| COD. | PRODUCT |  X LITRO DI MIX |  |  PKG x KG |
|------|--------------------|--|---|--|
| 479 | ORO VERDE® | 80 | Prestigious pistachios from Sicilian are used to make this paste. They have an unmistakably delicate, floral and intense flavour thanks to the area where they are grown. They are processed in full respect of their properties and then undergo incredibly strict quality control procedures. They are delicately toasted by experts, bringing out their entire spectrum of flavours. This paste gives the gelato a delicate, lingering and very elegant flavour. It does not contain flavourings or artificial colourings. |  14 X 1 |
| 835 | TRINACRIA | 80 | Made using excellent Sicilian pistachios from areas boasting unique characteristics, which are then "gently" toasted. This product stands out for its rich, intense and lingering flavour that is typical of Sicilian nuts. It does not contain flavourings or artificial colourings. | |
| 1120 | PESTO DI PISTACCHI | as required | A base that enhances the flavour of raw pistachio skilfully toasted, having a grainy texture. |  4 X 2,5 |
| 775 | PURO 100% | 80 | This is made by carefully selecting foreign pistachios, coming from regions that are famous for this type of cultivation. They give the gelato an intense flavour. | |
| 420 | P | 40 | This is often used for dessert specialities. Due to its composition, almonds are also used in addition to pistachios. | |



LAND

Etna's lava soil give the nuts aromatic notes that are unique the world over.

TRANSFORMATION

An ancient tradition passed down through generations, from the toasting of the raw fruit to the transformation into paste, keeping all the nut's flavours intact.

INGREDIENT

We select the world's best pistachios that boast unparalleled fragrance and are collected just a few kilometres from us.







lenka




















CREAM PASTES

SICILIAN SPECIALITIES

Elenka has embraced Sicily's vast tradition, focusing on the utmost respect for ancient recipes, thanks to its roots in the region. The local flavours of the Cassata Siciliana, Cannoli and almonds, to name just a few, are all authentically expressed in this line of products.






| COD. | PRODUCT |  PER LITRE OF MIX |  |  PKG x KG |
|--------------|--|--|--|--|
| 301 | AGROLINA CIACULLI | 25 (PER 1 LITRE OF WATER) | A lemon-flavoured concentrate that creates an intense sensation of freshness. An excellent alternative to fresh fruit, also for the preparation of granitas and drinks. |  6x2.7 |
| 402 | AMARETTO DI SICILIA | 40 | Made from a selection of exquisite almonds and hazelnuts that give gelato the flavour of Sicilian-style amaretto. |  4 X 3 |
| 190 | BONIFICATORE | 1 | A concentrate to complement the lemon flavour obtained with Agrolina Ciaculli . |  15x1 |
| 271 | CANNOLO | 100 | This gives gelato the authentic flavour of this Sicilian dessert, enriched by the typical <i>zuccata</i> (candied pumpkin) and cubes of candied orange. |  2 x 3 |
| 737N 837N | CASSATA SICILIANA 1 kg pack | 250 | Thanks to the presence of freeze-dried ricotta and candied fruit , this product gives gelato the real flavour of Cassata Siciliana, with all the characteristic taste of this traditional Sicilian cake. It can also be used to prepare cakes and semifreddo desserts. |  2 x 5 |
| 438 | CASSATA SICILIANA (without candied fruit) | 60 | This paste is different from the above because it does not contain candied fruit . This is why the recommended dose is much lower. |  2 x 6 |
| 197 | CROCCANTE DI MANDORLA | 130 / 150 | Made according to artisan tradition with almonds and caramelised sugar, which are then turned into granules. For a gelato with an intense flavour, offering the authentic taste of tradition. This product can also be used as granules for sprinkling. |  4 x 2 |
| 409 | GELSOMINO (JASMINE) | 40 | All the fragrance of jasmine petals, creating a paste that makes gelato elegant and delicate, in traditional Sicilian style. |  18 x 1 |
| 1185 | GIANDUIA MESSINA | 100 / 150 | This gianduia flavor has a whole different story, a sicilian story that tells a tradition that few know. |  4 x 3 |
| 261 | MANDORLA SICILIA (SICILIAN ALMOND) | 130 | Exquisite Sicilian almonds, giving the gelato an intense and lingering flavour. Also excellent for granitas and almond milk as well as for preparing creams for patisserie products. |  4 x 2.5 |
| 772 | MANDORLA TOSTATA (TOASTED ALMOND) | 80 / 100 | A paste characterised by skilfully toasted almonds, giving the gelato a more decisive flavour. Also perfect to flavour creams for patisserie products. |  14 x 1 |
| 216 | PINOLI (PINE NUTS) | 80 | Carefully-selected, exquisite Sicilian pine nuts, gently toasted to give the gelato a natural, delicate and lingering flavour. |  14 x 1 |

ESTRATTO FINISSIMO DI ZUPPA INGLESE

L'ORIGINALE



Our "Estratto finissimo di zuppa inglese" (Exquisite extract of zuppa inglese) has enjoyed plenty of success, becoming a real symbol for the tradition of gelato making, as can be seen by the many attempts to copy it. "L'originale" (the original) was also the company's first ever product, whose invention dates back to the end of the 1950s and the start of the 1960s. This unique flavour has won over gelaterias and patisseries just as much as lovers of gelato, still managing to amaze people thanks to its new, modern and tantalising ripple versions.

| COD. | PRODUCT |  PER LITRE OF MIX |  |  PKG x KG |  |
|------|-------------------------------------|--|--|---|---|
| 303 | ESTRATTO FINISSIMO DI ZUPPA INGLESE | 30 | Only a small amount is needed to give gelato clear aromatic notes and hints of Alchermes. Available also in a ripple version, this product will surprise you with just how versatile it can be in combination with other flavours. |  | 6 X 2.6 |



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Tutti Frutti
per gelateria e pasticceria



FRUIT PASTES

Elenka's fruit pastes give a real sense of fresh, natural fruit that's just been picked, Ancient artisan know-how is supported by innovative processing techniques and controls, guaranteeing the top quality of each paste and ensuring gelato makers get a safe product with an authentic flavour.

| COD | PRODUCT |  PER LITRE OF WATER |  |  PKG x KG |
|------------------------------|---|--|--|---|
| 401 | APRICOT | | A paste made from apricot juice, which gives a real sense of freshness. |  4 x 3 |
| 470 — 470N | BLACK CHERRY | 100 | This can also be used during the gelato extraction phase to get a perfect, flavour-packed ripple, thanks to our careful selection of black cherries. Available with natural colourings. |  2 x 6 |
| 804 — 804N | FRUTTA DI AMARENE IN GOVERNO | q.b. | Candied black cherries soaked in syrup; ideal to create a ripple effect in gelato or to prepare tasty drinks by diluting the syrup in water. Also available with natural colourings. | |
| 403 | PINEAPPLE | | This gives a fresh pineapple flavour and can be used to substitute or integrate fruit. Available with natural colourings. | 4 x 3 |
| 1061 | COCONUT  | | Selected coconut transformed into a paste to recreate the full flavour of the fruit. | 4 x 2.5 |
| 431 | KIWI | | Made with selected kiwi fruits, giving gelato a rich, fresh flavour as well as the fruit's typical green colour. | |
| 482 — 482N | STRAWBERRY 100 <i>with natural colourings</i> | 100 | These differ depending on the type of ingredient used. Both pastes are characterised by the presence of chopped fruit, which is why they give gelato such a fresh and intense flavour. Also available with natural colourings. | |
| 487 — 487N | WILD STRAWBERRIES 100 <i>with natural colourings</i> | | | |
| 485 — 485N | FOREST BERRIES <i>with natural colourings</i> | | | |
| 406 | BANANA | | | |
| 347 — 347N | RASPBERRY <i>with natural colourings</i> | 100 | A paste made from the flesh and juice of raspberries. Also available with natural colourings | |
| 412 | TANGERINE | 60 | A paste made by processing selected tangerines. | |
| 446 | MANGO | | A paste made by processing selected mangos. | |
| 336 | GREEN APPLE | | A paste made by processing selected apples. | |
| 424 | MELON | 100 | A paste made by processing melon purée | |
| 413 | BLUEBERRY | | A paste made using blueberry juice. | |
| 418 | PEACH | | A paste made using peach purée. | |
| 337 | PEAR | | A paste made using pear purée. | |
| 1167 1168 1169 1170 | NATUREA MANGO PASSION FRUIT FOREST BERRIES RASPBERRY | | as required | Line of 100% fruit puree in various flavours. Ideal both in integration with fruit pastes and in place of fresh fruit. Positive conservation makes storage easier and more sustainable. |

DECORATIVE


RIPPLE SAUCES

Our line of delicious creams that can be added to and used to decorate gelato, enriching its flavour. These are made by processing selected ingredients such as fruit, chocolate, hazelnuts, almonds or pistachios. They are ready to use and have the unique characteristic of remaining well-attached to the surface of the gelato, without melting or altering it.


FANTA

| COD. | PRODUCT |  |  | PKG x KG |
|------|---------------------------|---|---|----------|
| 757 | FANTA BISCOTTINO | The biscuit flavour is obtained by processing handmade shortbread. |  | 4 x 3 |
| 1057 | FANTA BROWNIES | Tasty and crunchy, this sauce recreates the flavour of this chocolate-based American dessert. |  | 2 x 5 |
| 857 | FANTA CROCKELLA WHITE | Made with crunchy cereals and white chocolate. |  | 2 x 5 |
| 976 | FANTA CROCKELLA PISTACHIO | Made with crunchy cereals and pistachio. | | |
| 850 | FANTA CROCKELLA DARK | Made with cereals, hazelnuts and cocoa. | | |
| 1179 | FANTA CROCKELLA HALZENUT | With crunchy hazelnuts and cereals. |  | 4 x 3 |
| 754 | FANTA HAZELNUT | A hazelnut cream to garnish and add to gelato and desserts. | | |

FANTA CRUMBLE

| | | | | |
|------|-------------------------|---|---|---------|
| 1058 | FANTA CRUMBLE | A crunchy ripple sauce that's ideal for decorating gelato or preparing bases for cakes and semifreddos. Also available gluten-free (cod. 1139). |  | 4 X 2,5 |
| 1081 | FANTA CRUMBLE CHOCOLATE | With chocolate granules. Also available gluten-free (code 1141). | | |
| 1080 | FANTA CRUMBLE PISTACHIO | With finely chopped pistachios. Also available gluten-free (code 1142). | | |
| 0159 | FANTA CRUMBLE RED | Flavour of red fruits. Also available gluten-free (code 1143). | | |
| 1126 | FANTA CRUMBLE SPECULOOS | Variiegated consisting of the grain of the original Lotus Biscoff biscuits to be used both in pastry and ice cream making. | | |
| 1137 | FANTA CRUMBLE CANNOLO | The taste of Sicilian cannolo in a tasty and adaptable crumble, ideal for both, ice cream and pastry preparations. | | |





FANTA FRUTTA

| | | | | | |
|------|--------------------------------|--|---|---------|--|
| 1052 | FANTAFRUTTA ORANGE* | With the only exception of pistachio Fantafrutta, products in this line of ripple sauces are characterised by the presence of chopped fruit. |  | 4 x 3 | |
| 751N | FANTAFRUTTA STRAWBERRY* | | | | |
| 752 | FANTAFRUTTA WILDBERRIES* | | | | |
| 752N | <i>With natural colourings</i> | | | | |
| 1050 | FANTAFRUTTA RASPBERRY* | | | | * Products packaged in a controlled atmosphere |
| 1051 | FANTAFRUTTA LEMON* | | | | |
| 753 | FANTAFRUTTA PISTACHIO | | | 4 x 2,5 | |









VARIEGATO AMBROGIO

Fulfill every desire for crunchiness with the touch of Ambrogio. The ingredients selected to obtain excellent quality give life to a complete range of variegates able to make your ice cream truly irresistible. **Cremroscè** (chocolate, hazelnut and wafer), **dark**, **white**, **pistachio** and **cherry**, five ways to seduce the palate, perfect in cup, tray or as ripple.

| COD. | PRODOTTO |  |  | PKG x KG |
|------|-----------|---|---|----------|
| 1190 | CREMROSCÈ | With cocoa, hazelnuts and waffles |  | |
| 1192 | DARK | Low fat cocoa | | |
| 1194 | PISTACHIO | With Sicilian pistachios |  | 4 x 2,5 |
| 1193 | WHITE | With white chocolate | | |
| 1191 | CHERRY | With chocolate and candied cherries | | |




OTHER RIPPLE SAUCES

| COD. | PRODOTTO |  |  | PKG x KG |
|------|----------------------|--|---|----------|
| 1154 | CARAMELLO SALATO | Caramel variegation with a pleasant and tantalizing salty note given by the sea salt of Mothia, which is an integral sea salt. |  | 4 x 3 |
| 842 | DULCE DI LATTE | This adds the flavour of dulce de leche, a typical recipe from Latin America. | | 2 X 7 |
| 853 | NOCCIOLA PRALINATA | Made with 55% hazelnuts and 45% cane sugar. |  | 2 x 5 |
| 081 | PISTACCHIO GOLOSO | Pistachio and cereal-based. | | 4 x 3 |
| 963 | PISTACCHIO PRALINATO | With 55% of pistachos | | |
| 346 | UNICA PER VARIEGARE | Hazelnut and exquisite 10/12 cocoa-based |  | 2 x 6 |
| 076 | WAFFEL GOLOSO | This gives the flavour of waffles, used in the blend, together with hazelnuts and skimmed cocoa. |  | 4 x 3 |
| 1153 | TOFFEE CARAMEL | Delicious variegation that gives the taste of the typical candy. | | |



Otella

Our line of exquisite cocoa and hazelnut-based creams, ideal for preparing cremino in a tray, layered gelato, ganache and mousse. This has the advantage of not freezing at low temperatures and being extremely versatile. It is also perfect for preparing gelato, once it becomes creamy and is served in a tub, without the need for any further steps.








| COD. | PRODUCT |  |  PKG x KG |
|------|--|---|---|
| 856 | CLASSICA / COCOA AND HAZELNUTS | | 4 x 2,5 |
| 0115 | BIANCA / WHITE CHOCOLATE | | |
| 1056 | FONDENTE / DARK CHOCOLATES | | |
| 0123 | NOCCIOLA / HAZELNUT | | |
| 0156 | ARACHIDE / PEANUT |  | 4 x 3 |
| 0153 | ROSA / HINTS OF RED FRUITS | | |
| 0154 | MANDORLA / ALMOND | | |
| 0155 | MANDORLA CROCK / WITH CRUNCHY GROUND ALMONDS | | |



DECORATIVE

COATINGS

These products have the advantage of solidifying in a very short amount of time once they come into contact with the gelato, thereby creating a thin, even and delicious coating thanks to ingredients of the finest quality.

| COD. | PRODUCT |  |  | PKG x KG |
|------|------------------------------------|--|---|----------|
| 475 | BIANCA (WHITE CHOCOLATE) | Made with cocoa butter, this gives the flavour and typical colouring of white chocolate. |  | 4 X 2.5 |
| 734 | CIOCCO-NERO (DARK CHOCOLATE) | Cocoa paste and skimmed cocoa are some of the main ingredients, giving a dark chocolate taste. |  | 2 X 5 |
| 477 | GIALLA FRUTTO SOMALO (BANANA) | Made with banana purée. Perfect performance in terms of aesthetics and flavour. | | 4 x 2.5 |
| 348 | GIALLA LIMONE | With its lemon flavour, this uses vegetable colourings and skimmed, powdered milk. |  | |
| 0118 | NERO MODICANO (SICILIAN CHOCOLATE) | This is made by processing Modica chocolate, present also in granules, and makes the gelato tastier and crunchier. Ideal together with the base from the same Modica line. | | 4 X 3 |
| 489 | NOCCIOLA (HAZELNUT) | Made with selected hazelnuts, this adds flavour and a perfectly even appearance. | | 4 x 2.5 |
| 369 | PANORMUS (DARK CHOCOLATE) | Made with cocoa and skimmed milk, this is one of Elenka's great classics for gelaterias. |  | 2 x 5.5 |
| 476 | VERDE PISTACCHIO (PISTACHIO) | Made with pistachios and almonds, this is perfect for however you want to use it. |  | 4 x 2.5 |
| 478 | ROSSA (RED) | An even appearance and attractive red colour. | | |

GRANULES









This line of products can be used for decorating gelato and, in some cases, also to make it. This is the case for our "Crocante di mandorla" (almond crunch) or "Torrone granellato" (chopped nougat), which recreate the flavour of these specialities.

| COD. | PRODUCT |  |  | PKG x KG |
|------|---------------------------------|--|---|----------|
| 197 | CROCCANTE DI MANDORLA* (ALMOND) | These granules are made by processing caramelised Sicilian almonds by hand. To make gelato, we recommend a dosage of 130 / 150 g per 1 litre of mix. | | 2 x 7 |
| 349 | NOCCIOLE TOSTATE (HAZELNUT) | Chopped hazelnuts that have been carefully toasted. | | |
| 350 | NOCCIOLE INTERE (HAZELNUT) | Toasted, whole hazelnuts. |  | 2 x 5 |
| 202 | TORRONE GRANELLATO (NOUGAT) | Chopped nougat to decorate gelato and desserts. This may also be used during the creaming phase to add flavour to the gelato. | | 2 x 2,5 |



TOPPINGS

Characterised by their semi-dense consistency, these products are used to decorate gelato, mousses, semifreddos and desserts in general. They attach perfectly to surfaces and do not solidify at low temperatures, maintaining their wonderful shine.

| COD. | PRODUCT |  |  PKG x KG |
|------|--|--|---|
| 306 | AMARENA (BLACK CHERRY) | |  10 x 1 |
| 308 | CAFFÈ (COFFEE)  | | |
| 311 | CARAMELLO (CARAMEL) | | |
| 305 | CIOCCOLATO (CHOCOLATE) | | |
| 787 | KIWI  | | |
| 307 | FRAGOLA (STRAWBERRY) | | |
| 300 | FRUTTI DI BOSCO (FOREST BERRIES) | | |
| 312 | FRUTTO SOMALO (BANANA) | | |
| 788 | VANIGLIA | | |
| 738 | NOCCIOLA (HAZELNUT) | | |
| 739 | PISTACCHIO (PISTACHIO) | | |
| 741 | SAMBUCA  | | |
| 063 | SANGRIA  | | |
| 1034 | SEA SALT CREAM | | |
| 740 | WHISKY  | | |
| 704 | POP CORN | | |



PATISS



SERIE

**SOAK
FLAVOURING PASTES
GALZES
BAKING MIXES
PÂTISSERIE MIXES
FARCITELLA**




Full and enchanting flavours that, when combined with top-performing products, allow any master pâtissier to express their creativity in the best way possible.

Our passion combined with tradition, our attention to all aspects of the production process, but also innovation, allow us to satisfy the needs of even the most modern pâtisseries, which are today looking for products with great versatility in addition to safe and genuine ingredients.

Elenka's range of pâtisserie products fully reflect the company's values: we combine tradition with innovation, authenticity and safety. These are the values that have always characterised our world-famous brand, which has become a synonym for excellence and reliability.

SOAKS

These products are used in patisseries and gelaterias to achieve hydro-alcoholic solutions with the desired alcohol content that can add flavour and long-lasting softness (even at low temperatures) to sponge, biscuits and any other product that requires added flavour as well as a touch of alcohol.





| COD. | PRODUCT |  |  PKG x L |
|------|----------------------|--|--|
| 618 | ALKERMES |  | 6 X 2 |
| 621 | AMARETTO | | |
| 615 | BENEVENTO | | |
| 619 | CAFFÈ | | |
| 620 | GRAND'ARANCIO | | |
| 634 | GRAN LIMONE | | |
| 617 | MARADRAY | | |
| 623 | PORTO CARIBE GOCCIA | | |
| 616 | PORTO CARIBE RISERVA | | |
| 622 | VANIGLIA | | |

| STRENGTH | SUGAR (kg) | WATER (kg) |
|--------------------|------------|------------|
| FOR 1 LARGE BOTTLE | | |
| 7% | 9.0 | 8.8 |
| 9% | 7.3 | 6.5 |
| 11% | 5.1 | 5.3 |
| 14% | 4.2 | 4.0 |
| 16% | 3.4 | 3.2 |

FLAVOURING PASTES

Pastes for patisseries to add flavour to yellow cream or cream.

The unique feature of these pastes is that you only need a few grammes per kg to give the product all the freshness and sweetness of fruit, as they don't contain any acidifying agents.







| COD. | PRODUCT |  PER KG OF YELLOW CREAM OR CREAM |  |  PKG x L |
|------|------------------------|--|---|--|
| 606 | ARANCIA (ORANGE) | 10 |  | 8 X 1 |
| 796 | BANANA | | | |
| 855 | BISCOTTO (BISCUIT) | | | |
| 838 | BURRO (BUTTER) | | | |
| 608 | FRAGOLA (STRAWBERRY) | | | |
| 609 | LIMONE (LEMON) | | | |
| 607 | MANDARINO (TANGERINE) | | | |
| 652 | MANDORLA (ALMOND) | | | |
| 651 | PISTACCHIO (PISTACHIO) | | | |
| 836 | PANETTONE | | | |



GLAZES



Glossy, mirror and glittery effects to enhance cakes, desserts and gelato.

All patissiers know how delicate the glazing process can be, which is why Elenka's line of glazes offers a real help in terms of performance and appearance.

| COD. | PRODUCT |  |  | PKG x KG | |
|------|------------------------|---|---|---|-----|
| 268 | BIANCOGLASS | This creates a glossy, white glaze with a mirror effect, and is easy to spread evenly over the desired surface. |  | 1x7 | |
| 267 | CIOCCOGLASS | This is made from fine chocolate and gives colour, an even and long-lasting shine and a decisive flavour. This is also an excellent choice for gelato, as the layer created remains soft even at the lowest temperatures. |  | 4x3 | |
| 165 | GELATIN GLASSÉ | A transparent glaze with a neutral flavour, adding shine and preventing fruit from oxidising. This can also be used without diluting with water. Available in a range of flavours. |  | 1x6 | |
| 1200 | GELQUICK | New transparent icing with a neutral taste, with a smooth and soft consistency, gives brilliance and prevents oxidation of the fruit. It can also be used without dilution with water at temperatures not above 30°C. | | 1x7 | |
| 1045 | AMARENA (BLACK CHERRY) | A mirror-effect glaze with clear notes of black cherry. | |  | 1x5 |
| 1046 | MANDARINO (TANGERINE) | A mirror-effect glaze with clear notes of mandarin. | | | |
| 1047 | ORO (GOLD COLOUR) | A glittery-effect glaze with a neutral flavour and gold colour. | | | |
| 1048 | TOFFEE CARMELLO | A mirror-effect glaze with a milk toffee flavour. | | | |












BAKING MIXES

A perfectly balanced mix made with wheat flour, allowing for innovative, practical and quick preparation of oven-baked products such as Sicilian brioches, croissants and sponge cake, without compromising on high quality. This guarantees that each mixture will have all the flavour and characteristics of the original, homemade recipes.

| COD. | PRODUCT |  |  | PKG x KG |
|------|---------------|--|---|----------|
| 0111 | PAN DI SPAGNA | A well-balanced mix of ingredients allows you to create a perfect sponge cake in terms of both lightness and sponginess, optimising the work of master patissiers. |  | 5x2 |

PÂTISSERIE MIXES

Innovation and tradition come together to create a line of products that can free the creativity of any master pâtissier. Creams, preserves and essences for anyone looking for practicality without compromising on high quality.

| COD. | PRODUCT |  |  |  PKG x KG |
|-------------------------------------|------------------------------------|---|--|---|
| CREAMS / COATINGS / FLAVOURS | | | | |
| 503 | CREMA PASTICCERA | This replaces milk in the traditional recipe and takes away the need for one egg yolk, doubling the amount of time the cream can be kept for. This is made using a hot processing technique, with a 100 g dose for every 900 g of water, 350 g sugar, 100 g starch, 50 g "00"-type flour and 2 egg yolks. |  | 8 x 3 |
| 795 | MR DARK | This is an incredibly versatile product and is perfect as a creamy filling with an intense chocolate flavour, and as a semi-glossy coating with long-lasting evenness. Ideal for profiteroles, sponge-based cakes and satin-effect glazes. |  | 1 X 12 |
| 770 | PRONTO CREMA | A powdered mix to make ready-to-use crème pâtissière. This is made using a cold processing technique with a 400 g dose for 1 l of water or 350 g for 1 l of milk. It gives a clear egg flavour to the end product. |  | 5 x 4 |
| 559 | PASTA UNICA BIANCA | This is different from the "Unica" version as it has a white chocolate flavour. This can also be used to make white chocolate gelato. |  | 4 X 3 |
| 502 | UNICA | An incredibly versatile product, ideal for making mousses, creams for cakes and glazes, especially for filling profiteroles or creating Sachertorte-style glazes. This adds an intense and seductive flavour of chocolate and hazelnuts. |  | 2 X 6 |
| 905 | VANILLINA PURA | This adds an intense flavour and excellent performance no matter what the end product. | | 4 X 1.5 |
| 505 | | | | 14 X 0.5 |
| PRESERVES/FRUIT PUREES | | | | |
| 748 | ALBICOCHE TIPO FORNO (APRICOTS) | This stands out for its content of 35% fruit, which is carefully selected and processed in full respect of its properties. A specific production process keeps the original flavour intact for a long time, no matter what the end product. Preserves for "oven-baked" products maintain their original flavour and structure even at high baking temperatures. |  | 1 x 12 |
| 248 | ALBICOCHE (APRICOTS) | | | |
| 851 | AMARENA (BLACK CHERRY) | |  | 2 x 5 |
| 841 | FRAGOLE (STRAWBERRIES) | | | |
| 876 | PASSATA DI ALBICOCHE (APRICOTS) | | Made with selected apricots, this stands out for its processing technique, which involves a different balancing of ingredients. Excellent performance even at high temperatures. |  |






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PÂTISSERIE

FARCITELLA

Elenka's range of fillings include its "Farcitella" products, which are undoubtedly the most popular. These stand out for the careful selection of ingredients and for their perfect performance no matter what the kind of patisserie product, at both low and high temperatures.

| COD. | PRODOTTO |  |  PKG x KG |
|------|---------------------------------|--|---|
| 317 | BIANCA (WHITE CHOCOLATE) | With an exquisite and delicious white chocolate flavour. | 1 x 8 |
| 1128 | | | 4 x 3 |
| 210 | GOLD | The best varieties of hazelnuts represent 14% of the content, adding an intense and elegant flavour, not to mention the superior quality able to enhance any recipe. | 1 x 14 |
| 1065 | | | 1 x 8 |
| 910 | | |  4 x 3 |
| 1064 | NOCCIOLA (HAZELNUT) | Obtained from a selection of high quality hazelnuts. | 1 x 8 |
| 1130 | | | 4 x 3 |
| 1029 | PISTACCHIO (PISTACHIO) | The perfect combination of white chocolate and pistachios, which represent 20% of the content. | 1 x 8 |
| 1129 | | | 4 x 3 |





Elenka S.p.A.

REGISTERED OFFICE

via Partanna Mondello, 46 • 90147 Palermo (ITALY)

tel. +39 091 532740 • fax +39 091 534219

BRANCH:

via Toscanini, 20 • 20010 Arluno MILAN (ITALY) tel.

+39 02 90379245 • fax: +39 02 90379655

www.elenka.it
elenka@elenka.it

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