Gelato Natural

Gelato made with few and only natural ingredients

- NO Vegetable fats
- Natural Ingredients
- Natural flavors
- No Palm oil

Offer the authentic taste of Natural Gelato to your customers

With our ingredients obtain Gelato as old traditional recipes

Natural

Line of Gelato products made up of 100% natural raw materials.

CODE	PRODUCT	DESCRIPTION		NOTE
C0115	GUMCARRUBA V24	Locust bean gum, from Italy. It's used with hot process as stabilizer for milk-based and fruit gelato.	3 g x kg	5 x 1 kg	
C0083	GUMCREAM FREE	Stabilizer without emulsifier for milk-based and alcoholic gelato. Hot process. It contains only natural ingredients.	10 g x kg	10 x 1 kg	
C0082	PECTINA 150	Lemon pectin, hot process. Suggested for fruit gelato and sorbets.	5 g x kg	5 x 1 kg	
C0117	GUMFRUTTA FREE	Stabilizer with natural ingredients, cold process. Suggested for fruit gelato, sorbets and alcoholic gelato.	5 g x kg	5 x 1 kg	
N0188	CREMANATURALE EVO 100	Natural base for gelato without fats and flavors. Hot process.	70 g x kg	10 x 1 kg	
N0189	FRUTTANATURALE EVO 50	Natural base for fruit gelato and sorbets. It's suggested for alcoholic sorbets. Cold process.	35 g x kg	10 x 1 kg	
N0271	NUCLEOFRUTTA STECCO	Liquid base (syrup), to use with cold process, for the production of fruit gelato, mignon, soft and stick gelato.	300 g x kg	2 x 3 kg	

Classic taste

Ingredients used to give flavor and color to the Gelato.

CODE	PRODUCT		DESCRIPTION			NOTE
I0423	PISTACCHIO INTEGRALE		Pure Pistacchio 100%	70 g x kg	2 x 2,5 kg	
I0374	PISTACCHIO LUCANO		Pistachio paste, origin from Basilicata (South of Italy)	70 g x kg	2 x 2,5 kg	
I0040	PISTACCHIO PUROSICILIA 100%S		Whole Sicilian pistachio paste - Italy Pistachio paste.	70 g x kg	2 x 2,5 kg	
I0352	NOCCIOLA TGT		Italia hazelnut “Tonda Gentile Trilobata” paste, medium roasting.	70 g x kg	2 x 2,5 kg	
I0033	NOCCIOLA 100% S		Hazelnut paste, medium roasting.	70 g x kg	1 x 5 kg	
I0050	VANIGLIA NATURALE		Vanilla paste, bourbon taste, with pieces and natural flavors. It contains vanilla extract.	30 g x kg	2 x 3 kg	
I0009	BACIOTTO AMARO cocoa/nuts		Bitter Bacio paste (cocoa-hazelnut), without sugar and with pieces of hazelnut.	70 g x kg	2 x 3 kg	with pieces
I0010	BACIOTTO DOLCE cocoa/nuts		Sweet Bacio paste (cocoa-hazelnut), with sugar and pieces of hazelnut.	70 g x kg	2 x 2,5 kg	with pieces
I0023	GIANDUIA AMARA cocoa/nuts		Bitter gianduja paste, without sugar.	70 g x kg	2 x 3 kg	
I0323	LIQUIRIZIA ITALIANA 100%		Pure italian licorice in powder.	20 g x kg	5 x 1 kg	
I0272	MENTA LATTE		Sweet mint paste.	30 g x kg	2 x 3 kg	
N0231	PANNAPLUS		Supplement of cream fats for milk-based gelato. It enhances the structure and reinforces the cream taste.	30 g x kg	8 x 1 kg	

Raw Materials

Selection of functional raw materials for gelato, pastry and bakery.

CODE	PRODUCT			DESCRIPTION			NOTE
A0044	PROMIL 3850			Milk proteins 85%	-	8 x 1 kg	
A0022	PROMIL 3850				-	15 kg	
A0062	PROMILPLUS 3950			Whey proteins 95%. It has whipping and gelling properties. It's used for fruit gelato and alcoholic sorbets to improve overrun and structure.	-	4 x 1 kg	
A0010	MILAT SPRAY			Skimmed milk powder, with 1% of sugar. High solubility.	-	10 x 1 kg	
A0007	MILK SOFT			Skimmed milk powder with proteins. Recommended to give creamness to gelato. It replaces skimmed milk powder.	-	10 x 1 kg	
D0023	CARIGUA CACAO 22/24			Cocoa powder with 22-24% of cocoa butter from Ivory Coast and Ghana. Used for gelato and pastry, it gives an unique taste of chocolate.	-	10 x 1 kg	
D0022	CARIGUA CACAO 22/24				-	10 kg	
F0003	CAFFÈ SOLUBILE ELDORADO			Instant coffee, obtained by Arabic and Robusta variety. Used for gelato, pastry and drinks.	-	8 x 500 g	
D0024	MASSA DI CACAO			Product rich in cocoa butter (53%). Used for gelato and pastry, it gives an unique taste of chocolate.	-	12,5 kg	
N0050	FIBRA PIÙ			Supplement of vetegable fibers, for fruit gelato and sorbets. It improves the structure of gelato	20 g x kg	10 x 1 kg	
N0054	PROMIL GEL			Supplement of milk proteins for milk-based gelato .It increases the quantity of air and the gelato creamness.	20 g x kg	10 x 1 kg	

Pure Chocolate Coating

Pure chocolate to cover stick gelato, mignons, fruits and desserts.

CODE	PRODUCT			DESCRIPTION			NOTE
I0363	PUROFONDENTE			Dark chocolate.	at will	2 x 3 kg	
I0365	PUROLATTE			Milk chocolate.	at will	2 x 3 kg	
I0368	PUROLIMONE			Chocolate with taste and color of lemon.	at will	2 x 3 kg	
I0364	PUROBIANCO			White chocolate.	at will	2 x 3 kg	
I0366	PUROARANCIO			Chocolate with taste and color of orange.	at will	2 x 3 kg	

Merchandising

business card - stamp

officinae.com rev. 5 21122017

TECNOBLEND®
Italian food ingredients

Zona Industriale JESCE sn · 75100 MATERA (MT) ITALIA
Tel. +39 0835 33 68 78 · fax +39 0835 33 68 78
info@tecnoblend.it · www.tecnoblend.it

IO SOSTENGO
MATERA 2019
CAPITALE EUROPEA DELLA CULTURA