



 **TECNOBLEND[®]**
Italian food ingredients 

Artisan Italian gelato

www.tecnoblend.it





BY YOUR SIDE SINCE 1989

For over 30 years, we have been producing ingredients and semi-finished products for the professional market of gelaterias and artisanal laboratories.

WE THINK OF EVERYONE

We cater to the needs of all types of consumers and that's why we have developed bespoke product lines for every client. We have always worked alongside our clients to improve the products and offer the right solution, meeting their needs and solving technical problems.



Guided by the values

We are motivated by passion, ethics, loyalty, legality, faith and respect.

Best in product

We offer know-how, skills, products, technologies and efficiency.

Made in Italy

We value Italian excellence in the choice of suppliers.

Sustainability

We are constantly committed to the well-being of today and of future generations by implementing, every day, actions in respect of the planet.

Lean Thinking

We are a Lean Thinking company, an organizational model based on "continuous improvement" for the satisfaction of the real voice of the customer.

Training

We believe in continual training. Scuolagelato Federico II offers gelato courses for beginners and experts.

Energy Saving - Photovoltaic

We installed a photovoltaic plant that allows us to be autonomous for about 70%. We replaced 100% of traditional light sources with LED technology.



YouTube



Watch the video

Tecnoblend Group is a company in constant evolution.

From 1989 to today, we have expanded our range to meet the needs of different sectors, always offering innovative products and products of **Made in Italy** excellence.



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ORGANIC GELATO

GELATERIA

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bigood®

Organic Gelato

Biogood is the line of organic ingredients dedicated to those who want to make high quality organic gelato with taste and flavor of the past. The safety of bio ingredients is guaranteed. They all come from certified organic farms.



PRODUCTS AVAILABLE BY REQUEST ONLY

Gelateria

Ingredients and raw material for artisan Italian gelato



Raw Materials

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

Stabilizers for cream tastes

Stabilizers (neutri) are used in preparation of gelato to emulsify fats and stabilize water, sugars and proteins present in gelato.



CODE	PRODUCT	DESCRIPTION			NOTE
C0083	GUMCREAM FREE	Stabilizer without emulsifiers for milk-based and alcoholic gelato. Hot process. It contains only natural ingredients.	10 g x kg	10 x 1 kg	
C0109				10 kg	
C0049	GUMCREAM ME78	Stabilizer with emulsifiers for milk-based and alcoholic gelato. Hot process. Compared to the GUMCREAM P35, it is more performant. It gives more structure and delays the melting of gelato.	6 g x kg	10 x 1,2 kg	
C0025				25 kg	
C0032	GUMCREAM P35	Stabilizer with emulsifiers for milk-based and alcoholic gelato. Hot process.	4 g x kg	10 x 1,2 kg	
C0033				25 kg	

Stabilizers for fruit gelato, sorbets and slushes

Stabilizers (neutri) are used in preparation of gelato to emulsify fats and stabilize water, sugars and proteins present in fruit gelato.



CODE	PRODUCT	DESCRIPTION			NOTE
C0133	ACTIPLUS	Emulsifier complex in paste, of vegetable origin with whipping properties.	3 g x kg	5 kg	
C0158	GUMFRUTTA FREE	Stabilizer with natural ingredients, cold process. Recommended for fruit gelato, classic sorbets and sorbets with alcohol.	5 g x kg	10 kg	
C0117				5 x 1 kg	
C0044	GUMSORBETTO	Stabilizer with natural ingredients, cold process. Recommended for sorbets with low overrun (around 25%).	3 g x kg	10 kg	
C0097				10 x 1,2 kg	
C0118	STABILIZZANTE SORBETTI	Stabilizer with natural ingredients, cold process. For fruit gelato, classic sorbets and recommended for sorbets with alcohol. It gives up to 30% air.	5 g x kg	10 kg	
C0114				10 x 1,2 kg	
C0082	PECTINA 150	Lemon pectin, hot process. Recommended for fruit gelato and sorbets and for preparation of the base syrup.	5 g x kg	5 x 1 kg	

Stabilizers for fruit gelato, sorbets and slushes



CODE	PRODUCT	DESCRIPTION			NOTE
C0050	PURO STABILIZZANTE CREMA&FRUTTA	Neutro per Neutro for cream and fruit gelato, Clean label, 100% natural, without E numbers and without colourings	7-10 g / kg	10 x 1,2 kg	



Milk and Proteins

Milk in powder and milk proteins



CODE	PRODUCT	DESCRIPTION			NOTE
A0070	LATTE&PANNA	Special skimmed milk powder, contains cream. Fresh milk replacer.	-	8 x 1,5 kg	
A0008	OPTIFAT 26 V	Milk with 26% of refined vegetable fats (coconut). Fresh milk or milk in powder replacer.	-	8 x 1,5 kg	
A0003			-	25 kg	
A0009	OPTIMIL 30	Skimmed milk with milk proteins. Recommended to give creaminess to gelato and velvet structure to custards.	-	8 x 1,5 kg	
A0002			-	25 kg	
A0007	PROMIL 20L20	Skimmed milk with proteins. Recommended to give creaminess to gelato. Milk powder replacer.	-	8 x 1,5 kg	
A0001			-	25 kg	
A0044	PROMIL 3850	Milk proteins 85%. With stabilizing and emulsifying properties.	-	8 x 1 kg	
A0022			-	15 kg	
A0043	INSTANT FAT 26	Milk proteins with 26% of refined vegetable fats (coconut). Replacer for whole milk powder.	-	25 kg	
A0012	OPTILAT 70	Refined vegetable fats (70%) of coconut. Replacer for cream. It does not produce cholesterol.	-	10 x 1 kg	
A0037			-	25 kg	
A005	OPTIMIL 150i	Milk proteins 15%. It is used with flours to produce milk bread, baked goods, biscuits.	-	8 x 1,5 kg	
A0048			-	25 kg	

Special ★



A0102	SOJAMIL	Preparation in powder soy-based, lactose-free and for vegans, to be used for preparations of gelato, custard, soy drink and doughs.	-	10 x 1 kg	
A0094			-	10 kg	
N0056	AGAFIBER	Blend of agave syrup and vegetable fibers, sugar replacer. For gelato and doughs clean label, 100% natural, without E numbers and without colourings	-	2 x 5 kg	



Structure improvers

Ingredients used to obtain all the cream and fruit gelato and sorbets with the same spreadability and melting speed.



CODE	PRODUCT		DESCRIPTION			NOTE
N0467	CREAMY GELATO		Structure improver, recommended in gelato and pastry shops to give creaminess and spreadability.	30-50 g x kg	8 x 1,5 kg	
N0258	CREMOSO		Improver of creaminess, cold process, recommended for hard and not easily spreadable cream and fruit gelato.	20 g x kg	6 x 1 kg	
N0051	FAT PIÙ		Integrator of refined vegetable fats, for cream gelato, improves the structure.	20 g x kg	8 x 1 kg	
N0050	FIBRA PIÙ		Integrator of vegetable fibers, for fruit gelato and sorbets. Improves the structure.	20 g x kg	8 x 1,5 kg	
N0231	PANNAPLUS		Integrator of taste and cream and fats, for cream gelato. It enhances the structure and reinforces the taste.	30 g x kg	8 x 1,5 kg	
N0054	PROMIL GEL		Integrator of milk proteins for cream gelato. It increases the quantity of air and the creaminess of gelato.	20 g x kg	8 x 1,5 kg	

Bases

Blend of ingredients composed out of stabilizers, milk non-fats and sugars for the production of cream gelato, fruit gelato and sorbets.

Hot process Cream bases

WITHOUT
HYDROGENATED
FATS



CODE	PRODUCT		DESCRIPTION			NOTE
N0003	CREAM DELICATA 50		Base without fats and flavors, rich in milk non-fats. It requires the addition of cream and/or other type of fat.	35 g x kg	8 x 1,5 kg	
N0007	CREAM DELICATA 100		Hot process. It enhances the characteristic taste in of each gelato.	70 g x kg	8 x 1,5 kg	
N0004	CREAM GOLD 50		Hot process base, it allows to obtain a well-aerated and creamy gelato, with a delicate note of cream.	35 g x kg	8 x 1,2 kg	
N0009	CREAM GOLD 100			70 g x kg	8 x 1,2 kg	
N0473	CREAM MATILDE PANNA 100		Hot process base, it allows to obtain a well-aerated and creamy gelato, with a delicate note of cream.	70 g x kg	8 x 1,5 kg	
N0005	CREAM NOBILE 50		Hot process base, with refined vegetable fats, milk taste. The functional ingredients present, give a smooth and silky structure for high quality gelato. Suitable for those who want to obtain a perfect cream gelato.	35 g x kg	8 x 1,5 kg	
N0010	CREAM NOBILE 100			70 g x kg	8 x 1,5 kg	
N0277	CREAM ORO 150		Hot process base, with refined vegetable fats, neutral taste. Enhances the characterizing tastes.	100 g x kg	8 x 1,5 kg	
N0278	CREAM OROPANNA 150		Hot process base, with refined vegetable fats, taste of cream. Suitable for stracciatella and milk gelato.	100 g x kg	8 x 1,5 kg	
N0184	CREAM PANNA 50		Hot process base, with milk cream, without vegetable fats, cream taste. It requires the use of a reduced amount of cream, thus combining quality with practicality. For gelato with animal fats only.	35 g x kg	8 x 1,5 kg	
N0183	CREAM PANNA 100			70 g x kg	8 x 1,5 kg	
N0474	CREAM VANITOSA PANNA 50		Hot process base, it allows to obtain a well-aerated and creamy gelato, with a delicate note of cream.	35 g x kg	8 x 1,5 kg	

Hot and cold process Cream Bases

WITHOUT
HYDROGENATED
FATS

CODE	PRODUCT		DESCRIPTION			NOTE
N0402	BASE CIOCCOLATO 200		Hot and cold process base for the preparation of chocolate gelato.	130 g x kg	8 x 1,5 kg	
N0021	CREAM ROVERELLA		Hot and cold process base, complete, for cream gelato, milk flavor.	330 g x kg	10 kg	
N0388	CREAM ORO TRADIZIONALE 200		Hot and cold process base. It gives a full-bodied and creamy structure with a taste of cream.	130 g x kg	10 x 1,2 kg	
N0250	CREAM SUPERPANNA 50		Hot and cold process base, with milk cream, without vegetable fats, cream taste. Requires the use of a fair amount of cream. For gelato with animal fats only.	35 g x kg	8 x 1,5 kg	
N0249	CREAM SUPERPANNA 100			70 g x kg	8 x 1,5 kg	
N0080	CREAM NETTUNO 50		Hot and cold process base, providing a rich and creamy structure with a neutral taste.	50 g x kg	5 kg	
N0079	CREAM NETTUNO 100			100 g x kg	5 kg	
N0118	CREAM NETTUNO 150			120 g x kg	5 kg	
N0268	CREAM VENUS 150		Hot and cold process base, providing a rich structure with a cream flavor	50 g x kg	5 kg	
N0043	YOGURT GELATO		Base rich in fructose, without aromas, to produce artisan gelato or soft gelato with 75% of yogurt. Cold process.	250 g x kg	10 x 1 kg	

Fruit Bases



CODE	PRODUCT		DESCRIPTION			NOTE
N0157	FRUIT FIBRA 50		Base rich in vegetable fibers, without fats or aromas, to produce fruit gelato and sorbets without fats and milk. It is used with fruit, juices and fruit pastes, it gives a spoonable structure. Cold process.	35 g x kg	8 x 1,7 kg	
N0045	FRUIT FREDDO 50		Base for fruit gelato with fats. It contains refined vegetable fats of coconut. It is used with the addition of fruit, juices or fruit pastes. It gives a smoothy structure, like a cream gelato. It does not contain flavors. Cold process.	35 g x kg	8 x 1 kg	

Bases without emulsifiers

Bases with natural ingredients, without emulsifiers, fats and aromas. The absence of aromas guarantees a delicate and clean flavor.



CODE	PRODUCT		DESCRIPTION			NOTE
N0188	CREMANATURALE EVO 100		Natural base, hot process, for cream gelato without fats and aromas.	70 g x kg	8 x 1,5 kg	
N0189	FRUTTANATURALE EVO 50		Natural base, cold process, for fruit gelato and sorbets. Perfect for sorbets with alcohol.	35 g x kg	8 x 1,5 kg	

Vegan Bases

Base for the preparation of gelato without animal ingredients.



CODE	PRODUCT	DESCRIPTION			NOTE
N0472	ADA VEGAN 100	Base for the preparation of cream and fruit gelato for vegans creamy like traditional ones.	70 g x kg	10 x 1 kg	

Clean Label Base



CODE	PRODUCT	DESCRIPTION			NOTE
N0071	PURO BASE 50 CREMA&FRUTTA	Base for cream and fruit gelato clean label, 100% natural, without E numbers and without colourings	35 g x kg	8 x 1,5 kg	PURO natural clean ingredients

No added sugar bases

Ingredients for making gelato with no added sugar, low calories and low glycemic index, with stevia.



CODE	PRODUCT	DESCRIPTION			NOTE
N0510	CALO VEGAN BASE FAT	Cold base for gelato no added sugar, to be used with fat pastes.	120 g x kg	8 x 1,5 kg	
N0511	CALO VEGAN BASE SWEET	Cold base for gelato no added sugar, to be used with fruit or sugary pastes.	60-80 g x kg	8 x 1,5 kg	
N0508	FIBRA SWEET	Mix of fibers for cold-process base for gelato with no added sugar.		8 x 1,5 kg	
N0509	NUCLEO LIGHT	Mix of sweeteners for cold base for gelato with no added sugar.		8 x 1,7 kg	

Create your own recipe without added sugars!
Try Calo bases, pastes and variegates!

Natural Nuclei

Syrups, used in a cold process for the production of artisan gelato - with the batch freezer and soft machines. Quality of obtained gelato is identical to the quality of gelato produced with pasteurized blends.



CODE	PRODUCT	DESCRIPTION			NOTE
N0459	NUCLEOCREMA NATURALE	Syrup base, cold process, for the production of traditional cream gelato, mignon, soft and gelato on a stick. Without additives, with natural ingredients.	150 g x kg	5 kg	
N0460	NUCLEOFRUTTA NATURALE	Syrup base, cold process, for the production of traditional fruit gelato, mignon, soft and on stick. Without additives, with natural ingredients.	400 g x kg	5 kg	










































































Tastes

























































































Ingredients with semi-liquid structure (called "pastes"), used to give flavor and color to gelato.

Cream pastes
















































	CODE	PRODUCT		DESCRIPTION			NOTE
BACIO	I0009	BACIOTTO AMARO	  	Bacio amaro paste (cocoa/hazelnut), without sugar, contains pieces of hazelnut.	70 g x kg	 2 x 3 kg	
	I0010	BACIOTTO DOLCE	  	Bacio dolce paste (cocoa/hazelnut), with sugar, contains pieces of hazelnut.	70 g x kg	 2 x 2,5 kg	with pieces
BISCOTTO	I0011	BISCOTTO	 	Biscuit paste.	50 g x kg	 2 x 3 kg	with pieces
	I0429	BISCOTTINO S	 	Biscuit paste with an intense color.	50 g x kg	 2 x 3 kg 4 x 1 kg	
CAFFÈ	I0015	CAFFÈ MOKA	  	Espresso coffee paste.	50 g x kg	 2 x 3 kg	
	I0014	CAFFÈ	  	Concentrated coffee paste.	15 g x kg	 5 x 1,2 kg	
	F0003	ELDORADO CAFFÈ SOLUBILE		Instant coffee, obtained by Arabic and Robusta variety. Used in gelato, pastry and beverages.	-	 8 x 500 g	
CARMELLO	I0441	CARAMELITO	 	Salted caramel taste.	50 g x kg	 2 x 3 kg	
	I0016	CARAMELLO AL LATTE	 	Milk caramel paste.	30 g x kg	 2 x 3 kg	
	I0324	LATTE VUALÀ	 	Dulce de leche paste.	25 g x kg	 2 x 3 kg 4 x 1 kg	
	I0017	CREM CARAMEL	 	Cream caramel paste.	50 g x kg	 2 x 3 kg	
	I0032	HONEYCOMB	 	Honey caramel taste paste.	30 g x kg	 2 x 3 kg	
CIOCCOLATO	I0013	CACAO FONDENTE	  	Dark chocolate paste.	70 g x kg	 2 x 3 kg	
	I0321	CIOCCOLATO BIANCO	 	White chocolate paste.	70 g x kg	 2 x 3 kg	
	D0023	CARIGUA CACAO 22/24		Cocoa powder with 22-24% of cocoa butter from Ivory Coast and Ghana. Used in gelato and pastry, it gives a harmonious and unmistakable chocolate taste.	-	 10 x 1 kg	
	D0022				-	 10 kg	
CREME	I0236	CREMA CANNELLA	 	Cinnamon cream paste.	30 g x kg	 2 x 3 kg	
	I0270	CREMA GIALLA	 	Egg cream paste.	30 g x kg	 2 x 3 kg	
	I0455	CREME BRULEE	 	Creme brulee paste.	50 g x kg	 2 x 3 kg	
	I0438	LECHE MERENGADA	  	Leche Merengada - Leche Rizada paste.	70 g x kg	 2 x 3 kg	
GIANDUJA	I0023	GIANDUJA AMARA	  	Bitter gianduja paste, without sugar.	70 g x kg	 2 x 2,5 kg	
	I0024	GIANDUJA DOLCE	  	Sweet gianduja paste, with sugar.	70 g x kg	 2 x 3 kg	

Cream pastes

	CODE	PRODUCT		DESCRIPTION		NOTE	
ARACHIDE	10462	PEANUTS	  	Peanut paste. Persistent aromatic note.	70 g x kg	 2 x 3 kg 4 x 1 kg	
	10326	ARACHIDE	  	Roasted peanut paste.	70 g x kg	 2 x 3 kg 4 x 1 kg	
MANDORLA	10432	MANDORLA DI TORITTO	  	Almond paste, obtained exclusively from "Mandorla di Toritto".	70 g x kg	 2 x 5 kg 4 x 1 kg	
	10027	MANDORLA	  	Almond paste.	70 g x kg	 2 x 3 kg	
NOCCIOLA	10033	NOCCIOLA 100% S	  	Hazelnut paste, medium roasted.	70 g x kg	 2 x 5 kg 4 x 1 kg	
	10422	NOCCIOLA SWING	  	Hazelnut paste. Maintains the structure homogeneous.	70 g x kg	 2 x 5 kg 4 x 1 kg	
	10428	NOCCIOLA TONDA GENTILE TRILOBATA	  	Italian hazelnut "Tonda Gentile Trilobata" paste, medium roasted.	70 g x kg	 2 x 5 kg 4 x 1 kg	
	10518	PASTA NOCCIOLA ITALIANA	  	100% Italian hazelnut paste, medium roasted.	70 g x kg	 2 x 5 kg	
PISTACCHIO	10234	PISTACCHIO	  	Pistachio paste with almond taste.	30 g x kg	 2 x 2,5 kg	
	10484	PISTACCHIO EXTRA	  	Pistachio paste	70 g x kg	 2 x 3 kg	
	10372	PISTACCHIO GRANELLATO	  	Pistachio paste with pistachio grains.	70 g x kg	 2 x 3 kg	with pieces
	10423	PISTACCHIO INTEGRALE	  	Pistachio paste obtained from unpeeled pistachios, grainy texture.	70 g x kg	 2 x 2,5 kg 4 x 1 kg	
	10374	PISTACCHIO LUCANO	  	100% Pistachio paste obtained from pistachios grown in Basilicata, Italy. Grainy texture.	70 g x kg	 2 x 2,5 kg	
	10466	PISTACCHIO PESTO	  	Pistachio paste obtained by roasted and salted pistachios. Intense color and taste.	70 g x kg	 2 x 2,5 kg	
	10040	PISTACCHIO SUPERIOR 100%	  	Pistachio paste 100% obtained from peeled pistachios, smooth texture.	70 g x kg	 2 x 2,5 kg	
VANIGLIA	10298	VANIGLIA BOURBON	  	Bourbon vanilla paste, with natural vanilla extract, without beans. Intense aromatic note.	30 g x kg	 2 x 3 kg	
	10513	VANIGLIA BOURBON CON BACCHE	  	Bourbon vanilla paste, with natural vanilla extract and beans. Intense aromatic note.	30 g x kg	 2 x 3 kg	
	10222	VANIGLIA GOLD	  	Vanilla paste, with beans, with natural vanilla extract. Intense and decisive aromatic note.	30 g x kg	 2 x 3 kg	
	10271	VANIGLIA MADAGASCAR	  	Vanilla paste, with beans, with natural vanilla extract. Intense and slightly citrus aromatic note.	30 g x kg	 2 x 3 kg	
	10467	VANIGLIA BUTTERMILK		Vanilla paste, with a delicate note of butter.	30 g x kg	 2 x 3 kg	
	10050	VANIGLIA NATURALE	  	Vanilla paste, with beans, with natural vanilla extract. Intense aromatic note.	70 g x kg	 2 x 3 kg	
	10003	VANIBON	 	White vanilla aroma in powder.	20 g x kg	 8 x 1,5 kg	
	10254	VANIGIÀ	 	Vanilla aroma in powder, with beans.	20 g x kg	 8 x 1,5 kg	
YOGURT	10457	YOPLÀ	  	Yogurt paste.	50 g x kg	 2 x 3 kg 4 x 1 kg	
	10001	YOGOBON Nature		Yogurt aroma.	20 g x kg	 8 x 1,5 kg	
KIDS	10312	BLUE KID	  	Strawberry chewing gum taste, pink color.	70 g x kg	 2 x 3 kg	
	10037	BUBBLE PINK		Vanilla taste, light blue color.	70 g x kg	 2 x 3 kg	
	10035	BUBBLE BLUE		Strawberry chewing gum taste paste, blue color.	70-100 x kg	 2 x 3 kg	
	10038	BUBBLE YELLOW		Strawberry chewing gum taste paste, yellow color.	70-100 x kg	 2 x 3 kg	

Cream pastes

CODE	PRODUCT		DESCRIPTION			NOTE
I0002	ANTONELLA	  	Cocoa/hazelnut paste.	70 g x kg	 2 x 3 kg	
I0231	CASSATA SICILIANA	  	Sicilian cassata paste, with candied fruits.	250 g x kg	 2 x 3 kg	with pieces
I0022	CROCCANTINO AL RHUM		Almond brittle paste with taste of rum.	50 g x kg	 2 x 3 kg	
I0354	LOLITA	 	Hazelnut paste with taste of wafer.	50 g x kg	 2 x 5 kg 4 x 1 kg	
I0296	MALAGA	  	Marsala and rum paste, with raisins.	70 g x kg	 2 x 3 kg	with pieces
I0028	MARRON GLACES	  	Marron glaces paste, with pieces.	50 g x kg	 2 x 3 kg	with pieces
I0361	MASCARPONE	 	Mascarpone paste.	70 g x kg	 2 x 3 kg	
I0362	MASTIHA	 	Mastiha paste, with "Mastiha from Chios".	70 g x kg	 2 x 3 kg	
I0350	MENTA EXTRA	  	Peppermint paste.	30 g x kg	 2 x 3 kg	
I0297	PANNA COTTA	 	Panna cotta paste.	70 g x kg	 2 x 3 kg	
I0006	PANNYBON	 	Cream aroma, powder.	20 g x kg	 8 x 1,5 kg	
I0045	TIRAMISÙ		Tiramisù paste.	70 g x kg	 2 x 3 kg	
I0046	TORRONE		Nougat paste with pieces.	70 g x kg	 2 x 3 kg	with pieces
I0235	ZABAGLIONE		Zabaglione paste.	70 g x kg	 2 x 3 kg	
I0212	ZUPPA INGLESE		Zuppa inglese concentrated paste.	20 g x kg	 5 x 1,25 kg	

Fruit paste

Pastes made with high percentage of fruit, to give taste and color to fruit gelato and sorbets.



















































CODE	PRODUCT		DESCRIPTION			NOTE
C0085	LEMONINA	 	Liquid acidifier for sorbets and fruit gelato.	20 g x kg	 6 x 1 kg	
E0259	AROMA LIMONE BONIFICATORE	  	Concentrated lemon aroma.	1 g x kg	 20 x 60 g	
I0008	LEMONBON	 	Lemon aroma in powder.	20 g x kg	 8 x 1,5 kg	
IN0259	ALBICOCCA	  	Apricot paste. With pieces.	70 g x kg	 4 x 1 kg	with pieces
I0253	AMARENA	  	Black cherry paste. With pieces.	70 g x kg	 2 x 5 kg 4 x 1 kg	with pieces
I0243	ANANAS	  	Pineapple paste. With pieces.	70 g x kg	 2 x 5 kg 4 x 1 kg	
I0026	ANGURIA	  	Watermelon paste.	70 g x kg	 2 x 5 kg 4 x 1 kg	
I0100	BANANA	  	Banana paste, gives white color to gelato.	70 g x kg	 2 x 5 kg 4 x 1 kg	

Fruit Pastes

Pastes made with high percentage of fruit, to give taste and color to fruit gelato and sorbets.













CODE	PRODUCT		DESCRIPTION			NOTE
I0258	BANANA GIALLA	 	Banana paste, light yellow color	70 g x kg	 2 x 5 kg 4 x 1 kg	
I0515	CILIEGIA	 	Cherry paste. With pieces.	70 g x kg	 2 x 5 kg	with pieces
I0322	CHEESECAKE		Cheesecake aroma in powder.	50 g x kg	 8 x 1,5 kg	
I0101	COCCO	 	Coconut paste, with pieces	70 g x kg	 2 x 5 kg 4 x 1 kg	with pieces
I0088	FICO VERDE	 	Green fig paste, with pieces	70 g x kg	 2 x 5 kg 4 x 1 kg	with pieces
I0233	FRAGOLA		Strawberry paste. With pieces.	70 g x kg	 2 x 5 kg 4 x 1 kg	with pieces
I0260	FRAGOLINA DI BOSCO		Wild strawberry paste. With pieces.	70 g x kg	 2 x 5 kg 4 x 1 kg	with pieces
I0242	FRUTTI DI BOSCO	 	Wildberry paste. With pieces.	70 g x kg	 2 x 5 kg 4 x 1 kg	with pieces
I0025	FRUTTO DELLA PASSIONE	 	Passion fruit paste	70 g x kg	 2 x 5 kg 4 x 1 kg	
I0256	KIWI	 	Kiwi paste	70 g x kg	 2 x 5 kg 4 x 1 kg	
I0096	LAMPONE		Raspberry paste, with pieces	70 g x kg	 2 x 5 kg 4 x 1 kg	with pieces
I0263	MANGO ALPHONSO	 	Mango alphonso paste. With pieces.	70 g x kg	 2 x 5 kg 4 x 1 kg	with pieces
IN0274	MELA VERDE	 	Green apple paste, with pieces	70 g x kg	 4 x 1 kg	with pieces
I0018	MELONE	 	Melon paste, with pieces	70 g x kg	 2 x 5 kg 4 x 1 kg	with pieces
IN0276	MELONE GIALLETTO	 	Melon paste	70 g x kg	 4 x 1 kg	
I0095	MIRTILLO	 	Blueberry paste, with pieces	70 g x kg	 2 x 5 kg 4 x 1 kg	with pieces
IN0278	PERA	 	Pear paste	70 g x kg	 4 x 1 kg	
I0029	PESCA	 	Peach paste	70 g x kg	 2 x 5 kg 4 x 1 kg	

No added sugar pastes

Cream and fruit paste, without added sugar, low calorie content, and low glycemic index.

Calo Kit

CODE	PRODUCT		DESCRIPTION			NOTE
I0514	PASTA CALO CARAMEL	  	Caramel paste, no added sugar.	50 g x kg	 2 x 3 kg	
I0510	PASTA CALO BISCOTTO		Biscuit paste, no added sugar.	50 g x kg	 2 x 3 kg	
I0511	PASTA CALO FRAGOLA		Strawberry paste, no added sugar.	50 g x kg	 2 x 5 kg	









Le modelle



Tastes to variegate

Creams to be used as it is in the gelato tray, without freezing.



CODE	PRODUCT	DESCRIPTION			NOTE
I0402	AMYDARK	Dark chocolate cream.	qb	 5 kg	
I0475	CARMEN	Caramel cream with chopped hazelnuts.	qb	 5 kg	
I0477	EVA	White chocolate cream.	qb	 5 kg	
I0476	FIONAPISTACCHIO	Pistachio cream.	qb	 5 kg	
I0465	JASMIN	Caramel and white chocolate cream.	qb	 5 kg	
I0478	NAOMI	Hazelnut/cocoa cream.	qb	 5 kg	

Cimydark



Fionapistacchio



Carmen



Jasmin



Eva



Naomi



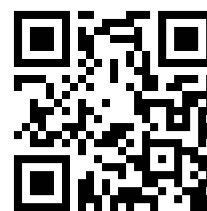


Gelato easy
Convenzionale

LACTOSEFREE
vegan

Calo
vegan

super
GELATO
HIGH PROTEIN



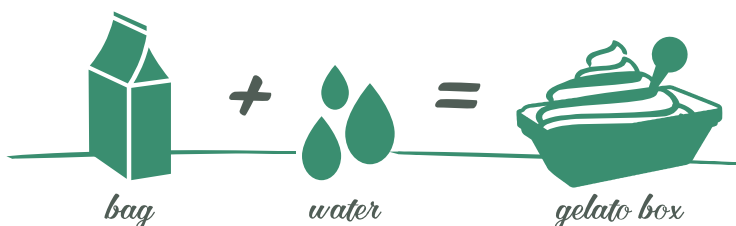
Watch the video

Easy Line



10 minutes

Easy Line



ITALIAN ARTISANAL GELATO, EASY TO PREPARE AND GOOD FOR EVERYONE!



Gelato easy

Convenzionale

Ready in 10 minutes



Easy Gelato Conventional

Line of complete ingredients used with cold process for the production of conventional gelato. Perfectly balanced, only water or milk to be added. Also perfect in the slush machine.

Cream and fruit tastes



CODE	PRODUCT		DESCRIPTION		for bag			
					water	water	water	milk
N0024	EASY BANANA		Banana taste, with pieces.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0087	EASY BANOFFE		Caramelized banana taste.	8 x 1,5 kg	2,5 L	-	-	-
N0033	EASY BISCOTTO		Biscuit taste.	8 x 1,5 kg	2,5 L	-	-	-
N0172	EASY BLUE KID		Vanilla taste, light blue color.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0153	EASY BUBBLE PINK		Strawberry chewing gum taste, pink color.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0036	EASY CAFFÈ		Coffee taste.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0037	EASY CIOCCOLATO		Milk chocolate taste.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0001	EASY COCCO		Coconut taste.	8 x 1,5 kg				
N0039	EASY CREMA BIANCA		Milk taste.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0447	EASY GIANDUJA		Gianduja taste.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0267	EASY KAIMAKI		Kaimaki taste.	10 x 1,2 kg	2,5 L	3 L	-	6 L
N0187	EASY LOTUS		Lotus biscuit taste.	8 x 1,5 kg	2,5 L	-	-	-
N0378	EASY MANDORLA		Almond taste.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0470	EASY MARSHMALLOW		Marshmallow taste	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0167	EASY MASTIHA		Mastiha taste with "Mastiha from Chios".	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0180	EASY MENTA BIANCA		Mint taste, white color.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0170	EASY MENTA FREDDA		Mint taste, light green color.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0390	EASY NEROCARIGUA		Dark chocolate taste.	8 x 1,8 kg	2,5 L	3 L	-	6 L
N0400	EASY PERLANERA VANIGLIA		Vanilla taste. Intense black color.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0448	EASY RUBINOROSA		Pink chocolate taste.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0040	EASY TIRAMISÙ		Tiramisù taste.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0123	EASY VANIGLIA GIALLA		Yellow vanilla taste, with beans.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0466	EASY VIOLETTA		Wildberry taste, purple color	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0041	EASY YOGURT		Yogurt taste.	8 x 1,5 kg	2,5 L	3 L	-	6 L



LACTOSEFREE[®]

e vegan

WITHOUT LACTOSE, MILK AND BY-PRODUCTS



Palm oil free



Gluten free



No cholesterol



Ingredients approved



Good and tasty



*Except for the products code N0116 and N0103



Gelato without lactose

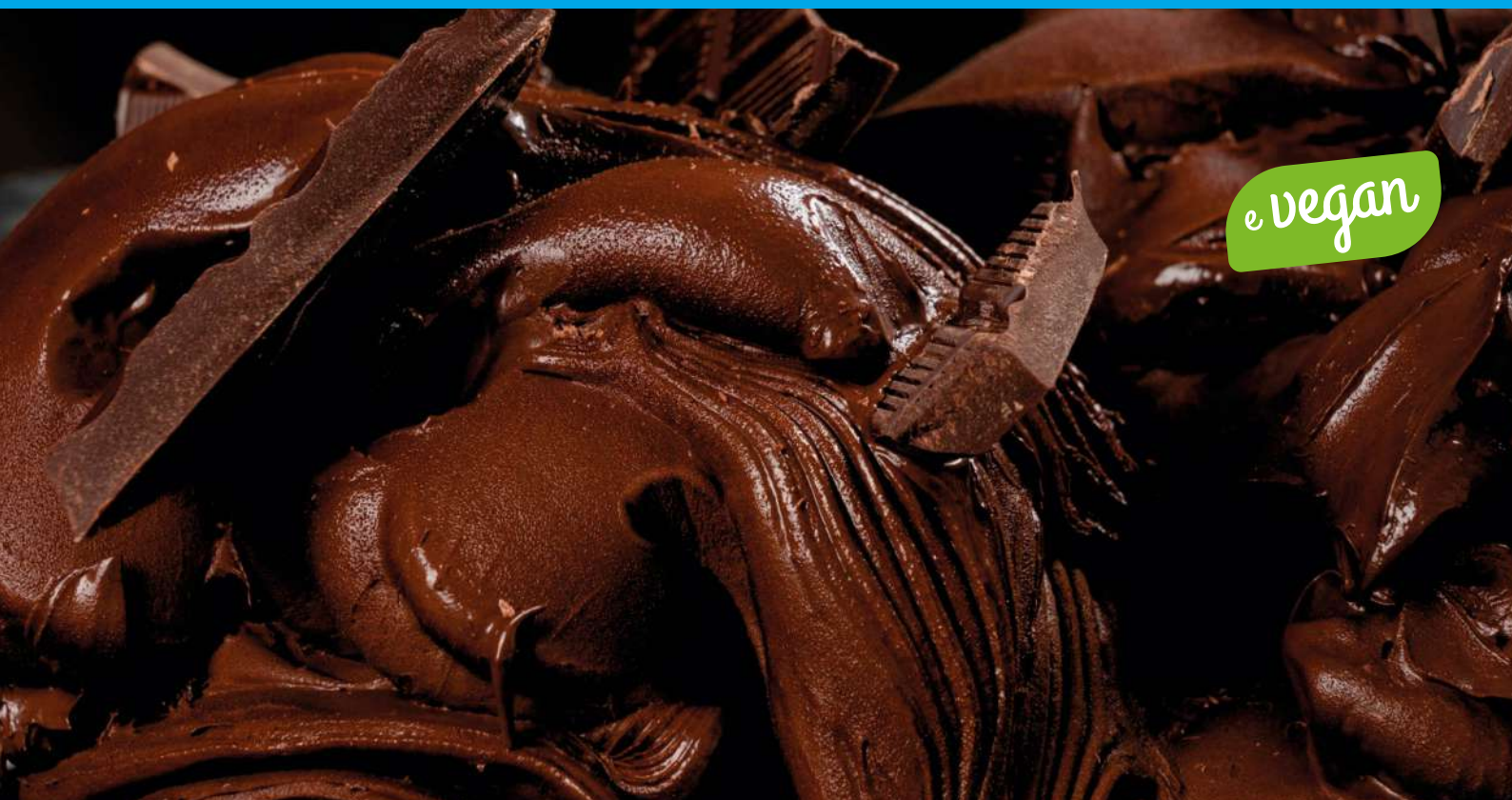
Complete ingredients and perfectly balanced, for gelato without lactose, only water to be added. Cold process. Also perfect in a slush machine.

Fruit Tastes



CODE	PRODUCT	DESCRIPTION		for bag			
				water	water	water	milk*
N0116	LACTOSEFREE ANGURIA	Watermelon taste, lactose-free.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0103	LACTOSEFREE FRAGOLA	Strawberry taste, lactose-free.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L

*vegetable milk













e vegan

Lactosefree and vegan gelato

Complete ingredients and perfectly balanced, without lactose and without ingredients of animal origin for production of gelato for vegans and for lactose intolerant, only water to be added. Cold process. Also perfect in a slush machine.

Cream tastes



CODE	PRODUCT	DESCRIPTION		for bag			
				water	water	water	milk*
N0369	LACTOSEFREE CIOKO FR	Chocolate sorbet.	 8 x 1,5 kg	2,5 L	-	-	-
N0038	LACTOSEFREE CIOCCOLATO NERO	Dark chocolate taste, with pieces, lactose-free and lactose-free and vegan.	 8 x 1,8 kg	2,2 L	2,8 L	-	6 L
N0501	LACTOSEFREE CIOCCOLATO EXTRA DARK	Dark chocolate taste, with pieces, very dark chocolate, lactose-free and lactose-free and vegan.	 8 x 1,8 kg	2,2 L	2,8 L	-	6 L
N0044	LACTOSEFREE FIORDILATTE	White cream taste, lactose-free and vegan.	 8 x 1,5 kg	2,5 L	3 L	-	6 L
N0305	VEGAN CAFFÈ	Coffee taste, lactose-free and vegan.	 8 x 1,5 kg	2,5 L	3 L	-	6 L
N0302	VEGAN NOCCIOLA	Hazelnut taste, lactose-free and vegan.	 8 x 1,8 kg	2,5 L	3 L	-	6 L
N0301	VEGAN PISTACCHIO	Pistachio taste, lactose-free and vegan.	 8 x 1,8 kg	2,5 L	3 L	-	6 L
N0300	VEGAN TIRAMISÙ	Tiramisù taste, lactose-free and vegan.	 8 x 1,5 kg	2,5 L	3 L	-	6 L
N0299	VEGAN VANIGLIA	Yellow vanilla taste, with beans. Lactose-free and vegan.	 8 x 1,5 kg	2,5 L	3 L	-	6 L
N0291	VEGAN BANANA GIALLA	Banana taste, vegan, intense yellow color.	 8 x 1,25 kg	2,5 L	-	-	-

*vegetable milk

Fruit tastes



CODE	PRODUCT	DESCRIPTION	10 x 1,25 kg	for bag			
				water	water	water	milk*
N0435	LACTOSEFREE AMARENA	Black cherry taste, lactose-free and vegan, with pieces.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0104	LACTOSEFREE ANANAS	Pineapple taste, lactose-free and vegan, with pieces.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0364	LACTOSEFREE FRAGOLA ROSSA	Strawberry taste, lactose-free and vegan, with pieces.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0102	LACTOSEFREE FRUTTI DI BOSCO	Wildberry taste, lactose-free and vegan, with pieces.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0110	LACTOSEFREE MANGO ALPHONSO	Mango alphonso taste, lactose-free and vegan, with pieces.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0098	LACTOSEFREE MELA VERDE	Green apple taste, lactose-free and vegan, with pieces.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0105	LACTOSEFREE MELONE	Melon taste, lactose-free and vegan, with pieces.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0173	LACTOSEFREE MELONE GIALLETTO	Yellow melon taste, lactose-free and vegan, with pieces.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0109	LACTOSEFREE MIRTILLO	Blueberry taste, lactose-free and vegan, with pieces.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0100	LACTOSEFREE PESCA	Peach taste, lactose-free and vegan, with pieces.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0293	VEGAN COCCO	Coconut taste, lactose-free and vegan, with pieces.	8 x 1,5 kg	2,5 L	3 L	5 L	6 L
N0112	LACTOSEFREE ACE	Orange/carrot/lemon taste, lactose-free and vegan.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0383	LACTOSEFREE ANGURIA MEDITERRANEA	Watermelon taste, lactose-free and vegan.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0124	LACTOSEFREE ARANCIA	Orange taste, lactose-free and vegan.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0120	LACTOSEFREE EXOTIC	Exotic fruits taste, lactose-free and vegan.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0387	LACTOSEFREE GOJI MANDARINO	Goji and mandarin taste, lactose-free and vegan.	10 x 1 kg	2,5 L	3 L	5 L	6 L
N0445	LACTOSEFREE LEMONCELLO	Lemoncello taste, lactose-free and vegan.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0101	LACTOSEFREE LIME	Lime taste, lactose-free and vegan.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0028	LACTOSEFREE LIMONE	Lemon taste, lactose-free and vegan.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0122	LACTOSEFREE MANDARINO	Mandarin taste, lactose-free and vegan.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0136	LACTOSEFREE MOJITO	Mojito taste, lactose-free and vegan.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0121	LACTOSEFREE POMPELMO ROSA	Pink grapefruit taste, lactose-free and vegan.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0099	LACTOSEFREE GRAPE	Concord grape taste, lactose-free and vegan.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0386	LACTOSEFREE ZENZERO LIMONE	Lemon and ginger taste, lactose-free and vegan.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L
N0292	VEGAN BANANA	Banana taste, lactose-free and vegan.	8 x 1,5 kg	2,5 L	3 L	5 L	6 L
N0365	VEGAN MELOGRANO	Pomegranate taste, lactose-free and vegan.	10 x 1,25 kg	2,5 L	3 L	5 L	6 L

*vegetable milk



HIGH PROTEIN CONTENT



No added sugars



Light -40% calories*



Gluten free



Good and tasty



* compared with classic gelato with same taste



Supergelato

High protein content

Line of complete ingredients, for production of high protein gelato, ideal for those who do sports. Without added sugars and light (-40% of calories). Perfectly balanced, only water to be added. Cold process. Also perfect in the slush machine.

Cream and fruit tastes



CODE	PRODUCT		DESCRIPTION		for bag			
					water	water	water	milk*
N0434	SUPER CALO CARAMELITO		Salted caramel taste, high protein content.	8 x 1,25 kg	2,5 L	3 L	-	6 L
N0461	SUPER CALO CIOCCOLATO		Chocolate taste, high protein content.	8 x 1,2 kg	2,5 L	3,5 L	-	6 L
N0432	SUPER CALO ESOTICO		Exotic fruits taste, high protein content.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0433	SUPER CALO YOPLA' FRUTTI DI BOSCO		Mixed berries yogurt taste, high protein content.	8 x 1,5 kg	2,5 L	3 L	-	6 L

*vegetable milk



**NO ADDED
SUGARS**



Low calories



Gluten free



Light -40% calories*



Ingredients approved



With Stevia



* compared with classic gelato with same taste



Calo line

Gelato without added sugars

Line of complete ingredients for the production of gelato with no added sugar, low calorie content, and low glycemic index, with stevia. Perfectly balanced, only water to be added. Cold process. Also perfect in the slush machine.

Cream and fruit tastes



CODE	PRODUCT	DESCRIPTION		for bag			
				water	water	water	milk*
N0175	CALOSTEVIA CIOCK	Chocolate taste, no added sugar, with stevia.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0174	CALOSTEVIA CREMA	White cream taste, no added sugar, with stevia.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0309	CALOSTEVIA FRAGOLA	Strawberry taste, no added sugar, with stevia.	10 x 1,25 kg	2,5 L	3 L	-	6 L
N0310	CALOSTEVIA LIMONE	Lemon taste, no added sugar, with stevia.	10 x 1,25 kg	2,5 L	3 L	-	6 L
N0441	CALOSTEVIA YOGURT	Yogurt taste, no added sugar, with stevia.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0176	CALOSTEVIA MANGO ALPHONSO	Mango taste, without added sugar. With pieces.	10 x 1,25 kg	2,5 L	-	-	-
N0177	CALOSTEVIA MANDARINO	Mandarin taste, without added sugar.	10 x 1,25 kg	2,5 L	-	-	-
N0178	CALOSTEVIA FRUTTI DI BOSCO	Mixed berries taste, without added sugar. With pieces.	10 x 1,25 kg	2,5 L	-	-	-
N0179	CALOSTEVIA KAIMAKI	Kaimaki taste, without added sugar.	8 x 1,5 kg	2,5 L	-	-	-
N0181	CALOSTEVIA NOCCIOLA	Nuts taste, without added sugar.	8 x 1,5 kg	2,5 L	-	-	-
N0182	CALOSTEVIA PISTACCHIO	Pistacho taste, without added sugar.	8 x 1,5 kg	2,5 L	-	-	-

Linea Calo Vegan

Gelato without added sugars

Line of complete ingredients for the production of gelato with no added sugar, low calorie content, and low glycemic index, with stevia and without ingredients of animal origin. Perfectly balanced, only water to be added. Cold process. Also perfect in the slush machine.

Cream tastes



CODE	PRODUCT	DESCRIPTION		for bag			
				water	water	water	milk*
N0493	CALO VEGAN CREMA	White cream taste, no added sugar and vegan.	8 x 1,5 kg	2,5 L	3 L	-	6 L
N0494	CALO VEGAN CIOCK	Chocolate taste, no added sugar and vegan.	8 x 1,5 kg	2,5 L	3 L	-	6 L















































Try Calo Kit, create your own recipe without added sugars with bases, pastes and variegates!






























































VARIEGATES

Sweet sauces used for the decoration of gelato in the showcase, they remain soft at -14°C.



CODE	PRODUCT	DESCRIPTION			NOTE
M0051	AMARENA    	Black cherry taste, with pieces.	qb	2 x 5 kg 4 x 1 kg	with pieces
M0081	ARACHIDE  	Cocoa hazelnut taste with peanuts pieces.	qb	2 x 5 kg 4 x 1 kg	with pieces
M0125	ARANCIO    	Orange taste.	qb	2 x 5 kg 4 x 1 kg	with pieces
M0151	BIANCORISO 	White chocolate taste with crunchy cocoa cereal.	qb	2 x 5 kg 4 x 1 kg	with pieces
M0154	BISCOTTO 	Cocoa/hazelnut taste with pieces of chocolate biscuits.	qb	2 x 5 kg 4 x 1 kg	with pieces
M0014	BURRITO 	Butter and honey taste, enriched with chopped hazelnuts.	qb	2 x 5 kg	with pieces
M0131	CARAMELITO  	Salted caramel taste.	qb	2 x 5 kg 4 x 1 kg	
IN0312	CAREMELLATTE  	Milk caramel taste	qb	4 X 1kg	
M0188	CEREALI BIANCO 	White chocolate taste with crunchy white cereals.	qb	2 x 5 kg	with pieces
M0101	CHEESECAKE 	Cheesecake taste.	qb	2 x 5 kg 4 x 1 kg	
M0143	CIOKOBROWNIES 	Cocoa and hazelnut taste, enriched with cocoa cake pieces.	qb	2 x 5 kg 4 x 1 kg	with pieces
M0155	CREMABUENA 	White chocolate and hazelnut taste, enriched with crunchy wafer.	qb	2 x 5 kg	
M0179	CROCCOMIX CACAO 	Cocoa and hazelnut taste with hazelnut and wafer grains.	qb	2 x 5 kg 4 x 1 kg	with pieces
M0132	FICO VERDE    	Green fig taste.	qb	2 x 5 kg 4 x 1 kg	with pieces
M0117	DUBAI CHOCOLATE	Pistacho and katifi taste. With pieces.	qb	2 x 5 kg	with pieces
M0152	FRAGOLA    	Strawberry taste.	qb	2 x 5 kg 4 x 1 kg	with pieces
M0123	FRAGOLINA DI BOSCO  	Strawberry taste.	qb	2 x 5 kg 4 x 1 kg	with pieces
M0136	FROLLINO 	Cocoa and hazelnut taste enriched with small and crunchy cocoa biscuits.	qb	2 x 5 kg 4 x 1 kg	with pieces
M0153	FRUTTI DI BOSCO   	Wildberry taste.	qb	2 x 5 kg 4 x 1 kg	with pieces
M0040	GIANDUJA	Gianduja taste with crunchy grains.	qb	2 x 5 kg	with pieces
IN0037	GIGOLÒ   	Fig taste with caramelized figs.	qb	4 X 1kg	with pieces
M0079	LATTE GRANELLATO  	Milk chocolate taste with hazelnut grains.	qb	2 x 5 kg 4 x 1 kg	with pieces
M0156	LATTE VUALÀ  	Dulce de leche taste.	qb	2 x 5 kg 4 x 1 kg	
M0116	LAMPONE    	Raspberry taste.		2 x 5 kg	with pieces

Variegati
















CODE	PRODUCT	DESCRIPTION			NOTE
M0090	LIME    	Lime taste, with pieces.	qb	 2 x 5 kg 4 x 1 kg	with pieces
M0115	LIMONE 	Lemon taste.	qb	 2 x 5 kg 4 x 1 kg	
M0157	LOLITA  	Hazelnut wafer taste, with pieces.	qb	 2 x 5 kg 4 x 1 kg	with pieces
M0138	MANGO ALPHONSO    	Mango alphonso taste.	qb	 2 x 5 kg 4 x 1 kg	with pieces
M0158	MELOGRANO    	Pomegranate taste.	qb	 2 x 5 kg 4 x 1 kg	
M0093	MIELE  	Honey taste.	qb	 2 x 5 kg 4 x 1 kg	
M0159	MIRTILLO    	Blueberry taste, with pieces.	qb	 2 x 5 kg 4 x 1 kg	with pieces
M0100	OLÈ 	Dark chocolate taste enriched with crunchy biscuits.	qb	 2 x 5 kg 4 x 1 kg	
M0112	ORONERO 	Vanilla cream taste, enriched by crunchy extra dark chocolate biscuits.	qb	 2 x 5 kg 4 x 1 kg	with pieces
M0092	PESCARANCIO    	Peach and orange taste, with pieces.	qb	 2 x 5 kg 4 x 1 kg	with pieces
M0180	PISTACCHIO    	Pistachio taste with caramelized pistachio grains.	qb	 2 x 5 kg 4 x 1 kg	with pieces
IN0329	RIBES NERO    	Blackcurrant taste	qb	 4 x 1 kg	with pieces
M0015	TIRAMISÙ 	Tiramisu taste, enriched with biscuit grains.	qb	 2 x 5 kg	with pieces
M0139	TORRONCINO  	Nougat taste.	qb	 2 x 5 kg	with pieces
M0144	VELVETBROWNIES	White chocolate taste, enriched with red velvet cake pieces.	qb	 2 x 5 kg	with pieces
M0009	WAFERBUENO 	White chocolate and hazelnut taste, enriched with chocolate wafers.	qb	 2 x 5 kg	with pieces
M0160	WAFERCACAO GRANELLATO 	Milk chocolate taste with wafer and hazelnut grains.	qb	 2 x 5 kg	with pieces

Variegates without added sugars

Cream and fruit variegates, without added sugars, low calorie content, and low glycemic index.

Cale Kit



CODE	PRODUCT	DESCRIPTION			NOTE
M0182	VARIEGATO CALO FRAGOLA   	Strawberry flavored variegate, no added sugar.	qb	 2 x 5 kg	
M0183	VARIEGATO CALO AMARENA   	Black cherry flavored variegate, no added sugar.	qb	 2 x 5 kg	
M0186	VARIEGATO CALO BISCOTTO	Biscuit flavored variegate, no added sugar.	qb	 2 x 5 kg	
M0030	VARIEGATO CALO TROPICAL MIX   	Mango and passion fruit taste, without added sugar.	qb	 2 x 5 kg	

Topping

Sweet sauces for the decoration of gelato cups, cakes, desserts.
To be served served at a room temperature.




CODE	PRODUCT	DESCRIPTION			NOTE
M0060	AMARENA   	Black cherry taste.	qb	6 x 1 kg	
M0181	ANTONELLA SUPER 	Cocoa/hazelnut taste.	qb	6 x 1 kg	
M0005	CARAMELLO 	Milk caramel taste.	qb	6 x 1 kg	
M0072	CARAMELLO SALATO 	Salted caramel taste.	qb	6 x 1 kg	
M0006	CIOCCOLATO   	Dark chocolate taste.	qb	6 x 1 kg	
M0052	FRAGOLA 	Strawberry taste.	qb	6 x 1 kg	
M0056	FRUTTI DI BOSCO   	Wildberry taste.	qb	6 x 1 kg	
M0068	MOU SALATO 	Salted mou taste.	qb	6 x 1 kg	
M0017	VANIGLIA  	Vanilla taste.	qb	6 x 1 kg	

Stracciatelle

Confectionery preparations used for the coating of stick gelato and mignon, and for the production of stracciatella flavored gelato.



CODE	PRODUCT	DESCRIPTION			NOTE
I0292	STRACCIATELLA AL LATTE	Milk chocolate taste.	qb	6 x 0,9 kg	
I0355			qb	5 kg	
I0293	STRACCIATELLA BIANCA	White chocolate taste.	qb	6 x 0,9 kg	
I0356			qb	5 kg	
I0043	STRACCIATELLA FONDENTE 	Dark chocolate taste.	qb	6 x 0,9 kg	
I0406			qb	5 kg	
L0010	ICE LATTE	Milk taste for coatings with extra thickness.	qb	13 kg	
L0011	ICE FONDENTE	Dark chocolate taste for coatings with extra thickness.	qb	13 kg	
L0012	ICE BIANCA	White chocolate taste for coatings with extra thickness.	qb	13 kg	
L0013	ICE NOCCIOLA	Nuts taste for coatings with extra thickness.	qb	13 kg	

Soft and Frozen yogurt

Line of products to produce artisan gelato, soft gelato and frozen yogurt using the soft machine.



*The soft becomes
artisanal gelato!*

Gelato fresco

Complete and well-balanced ingredients to produce Italian artisanal gelato using the soft machine. It is possible to flavor them with the use of Paste Creme. They have the same structure as a gelato obtained with the batch freezer.



CODE	PRODUCT	DESCRIPTION		for bag			
				water	water	water	milk
N0276	FRESCOBASE	Complete base, cold process, for creamy gelato, with fat pastes: hazelnut, pistachio, gianduia etc. (100g/kg)	10 x 1,1 kg	-	2L	-	-
N0274	FRESCOLATTE	Complete base, cold process, for milk gelato. It can be flavored with cream pastes (50 g/kg).	8 x 1,3 kg	-	2L	-	-
N0275	FRESCOYOGURT	Complete base, cold process, to make yogurt flavoured gelato.	8 x 1,2 kg	-	2L	-	-



Soft

Complete and perfectly balanced ingredients to be used by adding water only (cold process) for the production of soft gelato.



CODE	PRODUCT	DESCRIPTION		for bag			
				water	water	water	milk
N0397	SOFT CARAMELLO MOU	Toffee taste.	10 x 1 kg	-	2L	-	-
N0392	SOFT CIOCCOLATO	Chocolate taste.	10 x 1 kg	-	2L	-	-
N0391	SOFT FIORDILATTE	Milk taste.	10 x 1 kg	-	2L	-	-
N0394	SOFT FRAGOLA	Strawberry taste.	10 x 1 kg	-	2L	-	-
N0396	SOFT NOCCIOLA	Hazelnut taste.	10 x 1 kg	-	2L	-	-
N0436	SOFT PISTACCHIO	Pistachio taste.	10 x 1 kg	-	2L	-	-
N0393	SOFT VANIGLIA GIALLA	Vanilla taste.	10 x 1 kg	-	2L	-	-
N0395	SOFT YOGURT	Yogurt taste.	10 x 1 kg	-	2L	-	-



Frozen Yogurt

Ingredients to produce frozen yogurt with soft machine.



CODE	PRODUCT	DESCRIPTION			NOTE
N0251	FROZENYOG010	Base to produce frozen yogurt with soft machine, with 10% of fresh yogurt or Greek Yogurt or milk. Cold process.	200 g x kg	10 x 1,3 kg	
N0252	FROZENYOG040	Base to produce Frozen yogurt with soft machine, with 40% of fresh yogurt or Greek Yogurt or milk. Cold process.	200 g x kg	10 x 1,1 kg	

Legend



Lactose free



Gluten free



No added sugars



With stevia



Natural ingredients



Warm



Cold



Warm and cold



Kosher Certification



Halal Correct Certification



Vegan OK Certification



Easy in 10 minutes



Artisan Gelato



Gelato Soft



Slushes



Smoothies



Big bag



Bag



Bucket



Bottle



Time



Recipe



Box with internal sack



Packaging

Legal Notes

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TECNOBLEND SRL

Zona Industriale JESCE sn • 75100 MATERA (MT) ITALY

Tel. +39 0835 33 68 78 • info@tecnoblend.it • www.tecnoblendgroup.com

