



Pastry Catalogue



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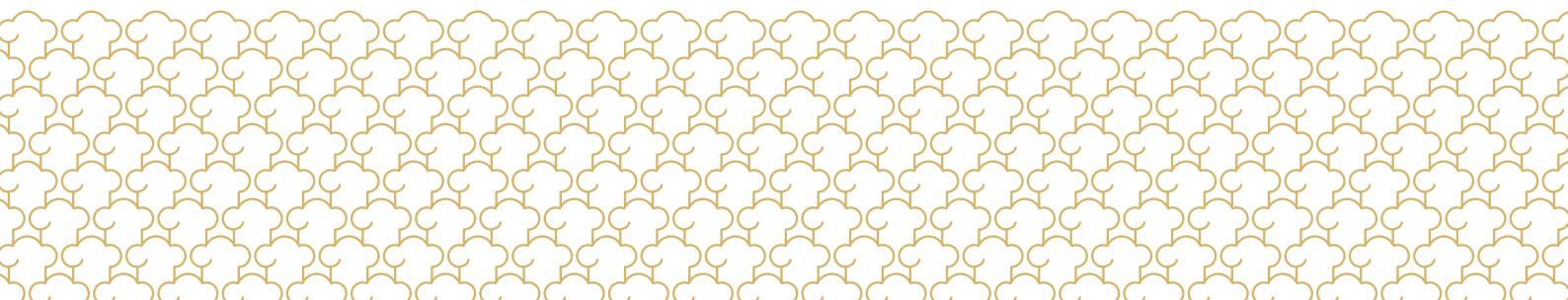


PastryGold is an ingredients line, dedicated to whom wants to make top quality products, for pastry and bakery.

PastryGold products are fully made in Italy and of a premium quality, thanks to 30 years of professional experience and an high attention to the new customers needs.

Search for perfection, innovative tools and big passion makes PastryGold a quality mark in your pastry shop!

TECNOBLEND[®]
— ITALIAN GROUP SINCE 1989 —



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PRODUCTION SITE



PRODUCTION



LABORATORY



CERTIFICATIONS



INDEX

PREPARATIONS FOR PASTRY

- 5 PASTRY PRODUCT WITHOUT LACTOSE
- 6 PASTRY PRODUCT LIGHT AND WITHOUT LACTOSE
- 6 TRADITIONAL PASTRY PRODUCTS
- 6 STABILIZERS (neutri)
- 6 CONCENTRATES IN POWDER FOR CAKES, SPONGECAKES, BRIOCHES, MUFFINS
- 7 MERINGUE BASES
- 7 PREPARATION FOR CROCCANTE

CUSTARDS

- 8 CUSTARDS COLD PROCESS
- 8 CUSTARDS HOT PROCESS
- 9 SPREADABLE CREAMS
- 9 FUDGE
- 9 SPECIALS FOR PROFITTEROL AND CREAMS

SEMIFREDDO, MOUSSES AND MIRROR GLAZES

- 10 SEMIFREDDO AND MOUSSES
- 10 MIRROR GLAZING

TASTES

- 12 DOLCEFRUTTO PASTES
- 12 CREAM PASTES
- 13 AROMAS
- 13 AROMAS IN PASTE

RAW MATERIALS

- 14 MILK AND BY-PRODUCTS
- 15 BEVANDA VEGETALE
- 15 SOLUBLE COFFEE
- 15 COCOA

FUNCTIONAL INGREDIENTS

- 15 FUNCTIONAL INGREDIENTS

Pasty  **GOLD**
by **TECNOBLEND** ITALIAN QUALITY PREMIUM
SINCE 1989



PREPARATIONS FOR PASTRY

PASTRY PRODUCT WITHOUT LACTOSE

Ingredients for the production of
pastry products for lactose intolerant



| CODE | PRODUCT | DESCRIPTION | | | | |
|-------|--|--|---|--|--------------|--|
| L0158 | BRIOS GOLD LACTOSEFREE | <i>Brioche without lactose</i> | - | | 10 kg | |
| L0163 | | | | | 10 x 1 kg | |
| L0160 | CAKE ROMA LACTOSEFREE | <i>American cakes, muffins, tarts, crumble cakes without lactose</i> | - | | 10 kg | |
| L0162 | | | | | 10 x 1 kg | |
| L0104 | CAKE SWISS CHOCOLATE LACTOSEFREE | <i>American cakes, muffins, crumble cakes with chocolate taste and without lactose.</i> | - | | 10 kg | |
| L0125 | | | | | 10 x 1 kg | |
| L0161 | CREAM CAKE RED VELVET LACTOSEFREE | <i>Red Velvet cake with an intense aroma and persistent taste, without lactose</i> | - | | 15 kg | |
| L0175 | SPONGECAKE CIOCCOLATO LACTOSEFREE | <i>Chocolate sponge cake without lactose</i> | - | | 15 kg | |
| L0174 | | | | | 10 x 1 kg | |
| L0159 | SPONGECAKE VANIGLIA LACTOSEFREE | <i>Sponge cake without lactose</i> | - | | 15 kg | |
| L0184 | | | | | 10 x 1 kg | |
| L0114 | KOK SAVOIARDI | <i>Ladyfingers, coc-bulls and generally all confectionery products based on beaten eggs with or without the presence of fats. Lactose-free</i> | - | | 10 kg | |

PREPARATIONS FOR PASTRY

PASTRY PRODUCT LIGHT AND WITHOUT LACTOSE

Ingredients for the production of pastry products without added sugar and lactose free



| CODE | PRODUCT | DESCRIPTION | | | |
|-------|------------------------------------|---|---|--|-----------|
| L0169 | CAKE CREAM PREMIUM LIGHT | <i>Cake, muffin, plum-cake with intense fragrance and persistent flavor, without added sugar</i> | - | | 15 kg |
| L0170 | | | - | | 10 x 1 kg |
| L0167 | SPONGECAKE CIOCCOLATO LIGHT | <i>Chocolate sponge cake without added sugar</i> | - | | 15 kg |
| L0168 | | | - | | 10 x 1 kg |
| L0171 | CAKE SWISS CHOCOLATE LIGHT | <i>American cakes, muffins, shortcrust pastry, and other chocolate pastry products without added sugars</i> | - | | 15 kg |
| L0172 | | | - | | 10 x 1 kg |

TRADITIONAL PASTRY PRODUCTS

Ingredients for the production of the most common pastry products



| CODE | PRODUCT | DESCRIPTION | | | |
|-------|---------------------------|--|---|--|-----------|
| L0118 | CAKE CREAM PREMIUM | <i>Cakes, muffins, plum-cakes with intense and persistent taste</i> | - | | 15 kg |
| L0140 | CAKE VENEZIA | <i>American cakes and muffins</i> | - | | 15 kg |
| L0129 | | | - | | 10 x 1 kg |
| L0180 | CAKE DOUBLE SWISS | <i>Dark chocolate sponge cake, ideal to be served with chocolate syrup</i> | - | | 15 kg |

STABILIZERS (NEUTRI)

Stabilizers are used in doughs to emulsify fats, stabilize water, sugars, proteins, and incorporate air



| CODE | PRODUCT | DESCRIPTION | | | |
|-------|-----------------|--|-------|--|------|
| C0133 | ACTIPLUS | <i>Emulsifier complex in paste, of vegetable origin with whipping properties</i> | 3g/kg | | 5 kg |

CONCENTRATES IN POWDER FOR CAKES, SPONGECAKES, BRIOCHES, MUFFINS

Concentrated blends in powder suitable to easily prepare a wide range of pastry products



| CODE | PRODUCT | DESCRIPTION | | | |
|-------|-----------------------------------|---|---|--|-------|
| L0130 | NUCLEOCAKE CREAM PREMIUM | <i>Cakes, muffins, plum-cakes with an intense aroma and a strong taste.</i> | - | | 10 kg |
| L0111 | NUCLEOCAKE ROMA | <i>American cakes, muffins, shortbread and other pastry products.</i> | - | | 10 kg |
| L0112 | NUCLEOCAKE SWISS CHOCOLATE | <i>American cakes, muffins, shortbread and other chocolate pastry products.</i> | - | | 10 kg |

CONCENTRATES IN POWDER FOR CAKES, SPONGECAKES, BriocheS, MUFFINS

Concentrated blends in powder suitable to easily prepare a wide range of pastry products



| CODE | PRODUCT | DESCRIPTION | | | |
|-------|------------------------------------|--|---|--|-------|
| L0131 | NUCLEOKOK SAVOIARDI | <i>Ladyfingers, coc-bulls and all confectionery products based on beaten eggs with or without the presence of fats</i> | - | | 10 kg |
| L0113 | NUCLEOLIEVITATI | <i>BriocheS, croissants and leavened bakery goods</i> | - | | 10 kg |
| L0132 | NUCLEOSPONGECAKE CIOCCOLATO | <i>Chocolate sponge cake</i> | - | | 10 kg |
| L0133 | NUCLEOSPONGECAKE VANIGLIA | <i>Sponge cake</i> | - | | 10 kg |

MERINGUE BASES

Ingredients for the production of meringues



| CODE | PRODUCT | DESCRIPTION | | | |
|-------|---------------------|---|---|--|-----------|
| L0040 | ALBUPLUS | <i>Preparation in powder based on whipped egg whites to prepare meringues, chibouste and royal glaze.</i> | - | | 5 x 1 kg |
| L0128 | EASY MERINGA | <i>Preparation in powder that allows to obtain the classic Italian meringue.</i> | - | | 10 x 1 kg |

PREPARATION FOR CROCCANTE

Preparation in powder for brittles and muesli bars



| CODE | PRODUCT | DESCRIPTION | | | |
|-------|------------------------------|---|----------|--|------------|
| L0155 | CROCCANTE LACTOSEFREE | <i>For brittles and muesli bars without lactose</i> | 670 g/kg | | 8 x 1,5 kg |
| L0157 | | | | | 25 kg |




















CUSTARDS

CUSTARDS COLD PROCESS

Ingredients for the production of high quality custard cream, with cold process. Preparations in powder









| CODE | PRODUCT | DESCRIPTION |  |  | | | |
|-------|----------------------------|---|---|---|----------------|---|---|
| L0154 | ALMA VEG | Complete preparation for the production of a lactose-free and vegan custard, stable to cooking and freezing | 400 g/1l |  | 10 x 1,2 kg |  |  |
| L0153 | | | |  | 15 kg | | |
| L0037 | CARLA | Complete preparation for the production of custard, cold process | 375 g/1l |  | 15 kg | | |
| L0044 | IRINA | Complete preparation for the production of chantilly type custard | 400 g/1l |  | 15 kg | | |
| L0165 | IRINA LIGHT | Complete preparation for the production of custard without added sugar! it is also lactose-free and vegan | 400 g/1l |  | 10 x 1 kg |  | |
| L0164 | | | |  | 15 kg | | |
| L0138 | PASTICCERA NATURALE | Complete preparation for the production custard in a cold process, resistant to cooking and freezing, characterized by a milky taste and a neutral color. | 400 g/1l |  | 10 x 1 kg | | |
| L0137 | | | |  | 15 kg | | |
| L0144 | SOFIA | Preparation for the production of custard in a cold process. Resistant to cooking and freezing | 375 g/1l |  | 15 kg | | |
| L0146 | SOFIA CIOK | Preparation for the production of chocolate custard. Cold process, resistant to cooking and freezing | 375 g/1l |  | 15 kg | | |

CUSTARDS HOT PROCESS

Ingredients for the production of high quality custard cream, with hot process. Preparations in powder



| CODE | PRODUCT | DESCRIPTION |  |  | | | |
|-------|-------------------------|--|---|---|--------------|---|--|
| L0106 | DIANA | Complete blend in powder for the production of custard with high resistance to freezing and cooking, hot process | 1 kg/1,2l |  | 15 kg | | |
| L0033 | OLGA | Preparation based on starches for the production of custard, hot process | 80 g/1l |  | 15 kg |  | |
| L0007 | PASTICCERA 100 C | Preparation in powder for custard creams in a hot process. In the traditional recipe, it replaces milk, reduces the use of egg yolk, increases the shelf life of the cream | 100 g/1l |  | 10 x 1 kg | | |

SPREADABLE CREAMS

Anhydrous spreadable and filling creams for cakes and desserts



| CODE | PRODUCT | DESCRIPTION | | | | | |
|-------|-----------------------------|---|---|--|------|--|--|
| L0095 | CREMA MARY VEGAN | Lactose-free cocoa and hazelnut cream, for vegans, with 13% of hazelnuts and without palm oil | - | | 5 kg | | |
| L0166 | CREMA DULCE DE LECHE | Toffee / caramel flavored filling cream. It can also be eaten as it is | - | | 5 kg | | |
| L0191 | CREMATEX | Cocoa (8%) and hazelnut (5.5%) spreadable cream, resistant to cooking | - | | 3 kg | | |
| L0091 | CREMATEX BIANCA | Spreadable milk cream, white chocolate taste | - | | 5 kg | | |

FUDGE

Sauces to serve while hot for decorations of gelato, cakes and desserts



| CODE | PRODUCT | DESCRIPTION | | | | | |
|-------|-------------------------------------|-------------------------------------|---|--|-------------|--|--|
| M0002 | FUDGE CARAMELLO butterscotch | Caramel taste with a note of butter | - | | 2 x 3 kg | | |
| M0001 | FUDGE CIOCCOLATO | Dark chocolate taste | - | | 2 x 3 kg | | |

SPECIALS FOR PROFITTEROL AND CREAMS

Ingredients for the production of profiterol and creams. Preparations in paste



| CODE | PRODUCT | DESCRIPTION | | | | | |
|-------|---------------------------|--|----|--|----------------|--|--|
| I0402 | AMYDARK | Dark cocoa cream to be used as it is | QB | | 5 kg | | |
| I0477 | EVA | White chocolate cream to be used as it is | QB | | 5 kg | | |
| N0255 | NUCLEOCIOCCOLATO | To obtain chocolate coverings typical of profiterols | QB | | 2 x 3 kg | | |
| I0014 | PASTA CAFFÈ | To obtain coffee flavored filling creams | QB | | 5 x 1,25 kg | | |
| I0270 | PASTA CREMA GIALLA | To obtain egg cream flavored filling creams | QB | | 2 x 3 kg | | |
| I0235 | PASTA ZABAGLIONE | To obtain filling creams with the typical zabaglione taste | QB | | 2 x 3 kg | | |










SEMIFREDDO, MOUSSES AND MIRROR GLAZES

SEMIFREDDO AND MOUSSES

Ingredients for the production of semifreddo and mousses. Preparation in powder









| CODE | PRODUCT | DESCRIPTION |  |  | | |
|-------|-----------------------------|---|---|---|---------------|---|
| L0002 | DESSERT FREDDO CIOCK | For the preparation of mousses and chocolate semifreddo | 300 g / kg |  | 8 x 1,5 kg |  |
| L0003 | DESSERT FREDDO PANNA | For the preparation of mousses and semifreddo. It lends itself to being flavored as desired | 300 g / kg |  | 8 x 1,5 kg |  |
| L0182 | ROYAL BAVARESE | For the preparation of Bavarian creams, semifreddo, desserts | - |  | 8 x 1,6 kg | |

MIRROR GLAZES

Ingredients for the mirror glazing of parfaits, Bavarians, ice cream cakes and mousse. Ready to use. To be warmed up (30-35 ° C) before use






























| CODE | PRODUCT | DESCRIPTION |  |  | | |
|-------|------------------------|-----------------------------------|---|---|-------------|---|
| L0183 | GLASSA AMARENA | Black cherry flavored glaze | QB |  | 2 x 3 kg | |
| L0147 | GLASSA ARANCIO | Orange flavored glaze | QB |  | 2 x 3 kg |  |
| L0186 | GLASSA BISCOTTO | Biscuit flavored glaze | QB |  | 2 x 3 kg | |
| L0190 | GLASSA BUENO | Hazelnut and wafer flavored glaze | QB |  | 2 x 3 kg | |
| L0148 | GLASSA CARMELLO | Caramel flavored glaze | QB |  | 2 x 3 kg | |

MIRROR GLAZES

Ingredients for the mirror glazing of parfaits, Bavarians, ice cream cakes and mousse. Ready to use. To be warmed up (30-35 ° C) before use



| CODE | PRODUCT | DESCRIPTION |  |  | |  |  |
|-------|---------------------------------|--|---|---|-------------|---|---|
| L0070 | GLASSA CIOCCOLATO | Chocolate flavored glaze | QB |  | 2 x 3 kg |  |  |
| L0151 | GLASSA CIOCCOLATO BIANCO | White chocolate flavored glaze | QB |  | 2 x 3 kg | |  |
| L0176 | GLASSA CIOCCOLATO LATTE | Milk chocolate flavored glaze | QB |  | 2 x 3 kg |  |  |
| L0149 | GLASSA FRAGOLA | Strawberry flavored glaze | QB |  | 2 x 3 kg |  |  |
| L0189 | GLASSA GIANDUJA | Gianduja flavored glaze | QB |  | 2 x 3 kg | |  |
| L0188 | GLASSA LAMPONE | Raspberry flavored glaze | QB |  | 2 x 3 kg | |  |
| L0187 | GLASSA LIMONE | Lemon flavored glaze | QB |  | 2 x 3 kg | |  |
| L0185 | GLASSA PISTACCHIO | Pistachio flavored glaze | QB |  | 2 x 3 kg | |  |
| L0152 | GLASSA VANIGLIA WHITE | Vanilla flavored glaze. Pure white colour | QB |  | 2 x 3 kg | | |
| L0069 | GLASSA NEUTRA | Neutral glaze, to be used also as cold jelly for fruit pies. It can be flavored and colored with pastes and aromas | QB |  | 2 x 3 kg |  |  |





TASTES

DOLCEFRUTTO PASTES

Ingredients to give taste and color to pastry creams and doughs










| CODE | PRODUCT | DESCRIPTION |  |  |
|--------|-----------------------|-------------------------|---|--|
| I0244 | DOLCEARANCIA | <i>Orange taste</i> | 70 g/kg |  5 kg |
| IN0045 | | | |  4 x 1 kg |
| I0310 | DOLCEFRAGOLA | <i>Strawberry taste</i> | 70 g/kg |  5 kg |
| IN0046 | | | |  4 x 1 kg |
| I0332 | DOLCELIMONE | <i>Lemon taste</i> | 30 g/kg |  5 kg |
| IN0048 | | | |  4 x 1 kg |
| I0249 | DOLCEMANDARINO | <i>Mandarin taste</i> | 70 g/kg |  4 x 1 kg |

CREAM PASTES

Ingredients to be used to give taste to pastry and gelato products. Preparations in paste



| CODE | PRODUCT | DESCRIPTION |  |  |
|--------|---------------------------------|--------------------------------------|---|--|
| I0412 | PASTRY BANANA | <i>Banana taste (with 40% fruit)</i> | 50 g/kg |  5 kg  |
| I0411 | PASTRY MANDORLA ITALIANA | <i>Almond taste</i> | 70-100 g/kg |  5 kg |
| IN0308 | PASTRY VANIGLIA PURA | <i>Vanilla taste</i> | 30g/kg |  4 x 1 kg  |

AROMAS

Concentrated cooking stable flavors for
croissants, biscuits, sponge cakes

















| CODE | PRODUCT | DESCRIPTION |  |  | |
|-------|-----------------------------|---------------------------|---|---|----------------|
| E0254 | ARANCIO | Orange taste | 1g/kg |  | 14 x 0,5 l |
| E0253 | BURRO | Butter taste | 1g/kg |  | 14 x 0,5 l |
| E0258 | CROISSANT | Croissant taste | 1g/kg |  | 14 x 0,5 l |
| E0256 | LIMONE | Lemon taste | 1g/kg |  | 14 x 0,5 l |
| E0257 | MANDORLA DOLCE | Sweet almond taste | 1g/kg |  | 14 x 0,5 l |
| E0255 | PANETTONE | Panettone taste | 1g/kg |  | 14 x 0,5 l |
| E0099 | VANILLINA in polvere | Vanilla taste (in powder) | 0,5 g/kg |  | 12 x 0,5 kg |
| E0150 | | | |  | 10 kg |

AROMAS IN PASTE

Concentrated aromas in paste to give
flavor to custards, baked goods, doughs



| CODE | PRODUCT | DESCRIPTION |  |  | |
|-------|------------------------------------|------------------------------|---|---|-------------|
| I0195 | AROMAINPASTA ARANCIO | Orange taste and color | 5-10 g/kg |  | 6 x 1 kg |
| I0196 | AROMAINPASTA BISCOTTO | Biscuit taste and color | 5-10 g/kg |  | 6 x 1 kg |
| I0120 | AROMAINPASTA CAMELLO | Caramel taste and color | 5-10 g/kg |  | 6 x 1 kg |
| I0335 | AROMAINPASTA CROISSANT | Croissant taste and color | 5-10 g/kg |  | 6 x 1 kg |
| I0122 | AROMAINPASTA FRAGOLA | Strawberry taste and color | 5-10 g/kg |  | 6 x 1 kg |
| I0123 | AROMAINPASTA LIMONE | Lemon taste and color | 5-10 g/kg |  | 6 x 1 kg |
| I0206 | AROMAINPASTA MANDARINO | Mandarin taste and color | 5-10 g/kg |  | 6 x 1 kg |
| I0267 | AROMAINPASTA MANDORLA DOLCE | Sweet almond taste and color | 5-10 g/kg |  | 6 x 1 kg |
| I0124 | AROMAINPASTA NOCCIOLA | Hazelnut taste and color | 5-10 g/kg |  | 6 x 1 kg |
| I0125 | AROMAINPASTA PISTACCHIO | Pistachio taste and color | 5-10 g/kg |  | 6 x 1 kg |
| I0126 | AROMAINPASTA TIRAMISÙ | Tiramisù taste and color | 5-10 g/kg |  | 6 x 1 kg |
| I0127 | AROMAINPASTA VANIGLIA | Vanilla taste and color | 5-10 g/kg |  | 6 x 1 kg |


















RAW MATERIALS

MILK AND BY-PRODUCTS

Milk powder and milk proteins







| CODE | PRODUCT | DESCRIPTION |  |  |
|-------|------------------------|--|--|--|
| 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 |
| A0062 | PROMILPLUS 3950 | Whey proteins 95%. It has whipping and gelling properties. It is used for fruit gelato and sorbets with alcohol to improve overrun and structure | - |  4 x 1 kg |
| A0043 | INSTANT FAT 26 | Milk proteins with 26% of refined vegetable fats (coconut). Replacer for whole milk powder | - |  25 kg |
| A0037 | OPTILAT 70 | Refined vegetable fats (70%) of coconut. Replacer for cream. It does not produce cholesterol | - |  20 kg |
| A0048 | OPTIMIL 150i | Milk proteins 15%. It is used with flours to produce milk bread, baked goods, biscuits | - |  25 kg |

RAW MATERIALS

VEGETABLE DRINK

Powder mix for vegetable drink






| CODE | PRODUCT | DESCRIPTION |  |  | |
|-------|----------------|--|---|---|--------------|
| A0102 | SOJAMIL | <i>Powdered preparation based on soy, lactose-free and vegan, to be used in various food preparations (ice cream, pastry creams, soy drinks)</i> | - |  | 10 x 1 kg |
| A0094 | | | - |  | 10 kg |



SOLUBLE COFFEE

Instant and lyophilized coffee for use in pastry, gelato, confectionery and drinks







| CODE | PRODUCT | DESCRIPTION |  |  | |
|-------|--------------------------------|---|--|---|---------------|
| F0003 | ELDORADO CAFFE SOLUBILE | <i>Coffee of an instant solubility. Obtained from Arabica and Robusta</i> | - |  | 8 x 0,5 kg |

COCOA






Cocoa powder. Used in gelato and pastry



| CODE | PRODUCT | DESCRIPTION |  |  | |
|-------|----------------------------|--|---|---|--------------|
| D0023 | CARIGUA CACAO 22/24 | <i>Cocoa powder with 22-24% of cocoa butter obtained from beans from Ivory Coast and Ghana. Used in gelato and pastry, it gives a unique and harmonious taste of chocolate</i> | - |  | 10 x 1 kg |
| D0022 | CARIGUA CACAO 22/24 | | - |  | 10 kg |

FUNCTIONAL INGREDIENTS



| CODE | PRODUCT | DESCRIPTION |  |  | |
|-------|--------------------|--|---|---|-------------|
| C0167 | ADDENSO | <i>Cold thickener for tomato sauces, creams, gourmet fillings, fruit and vegetable purée</i> | 20-30 g/kg |  | 5 x 1 kg |
| C0082 | PECTINA 150 | <i>Gelification of marmellades with total solids (*brix) between 55-70% and pH 3.0-3.5</i> | 3-6 g/kg |  | 5 x 1 kg |
| C0165 | PECTINA 605 | <i>Gelification of marmellades with total solids (*brix) between 35-55% and pH 3.2-3.8</i> | 5-15 g/kg |  | 5 x 1 kg |

LEGEND



CARTON



BIG BAG



BAG



BOTTLE



BUCKET



DOSAGE



GLUTEN FREE



LACTOSE FREE



KOSHER CERTIFICATION

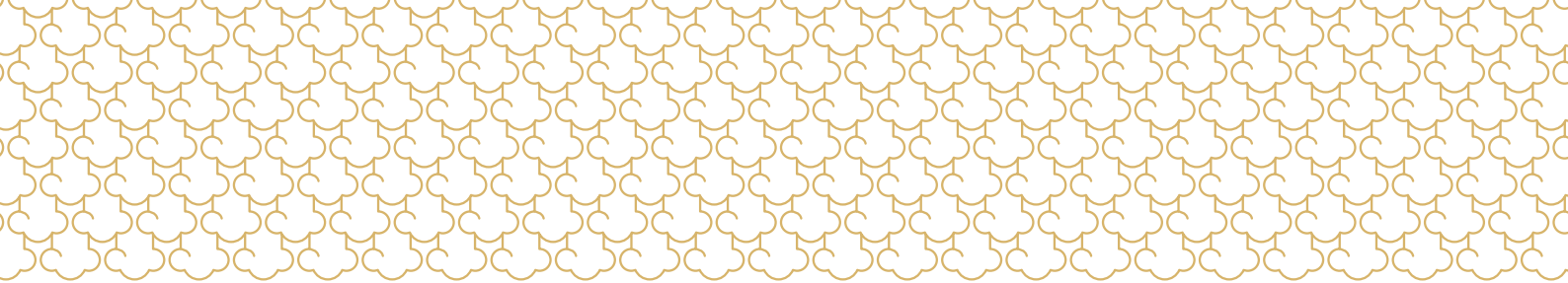


HALAL CORRECT CERTIFICATION



VEGAN OK CERTIFICATION





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