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**ALVENA**

**EXCELLENCE IN GELATO**

Catalog



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## Who We Are

**Alvena is an Italian company, specialized in the development and production of ingredients and semi-finished products for Gelato and Pastry. Yogurt and Soy are our flagship products, together with the traditional and soft Gelato bases.**

Alvena comes to life in the late '80s, thanks to its founder, one of the main architects of the phenomenal development of Gelato market since 1953.

Ahead of his time, a man of a unique genius, he immediately turned his attention to innovative products, such as YOGURT and SOY, making them quickly become leading products on the market.

Since the beginning, research, passion and wide experience characterize the activity of Alvena, that gains rapidly its more and more important and prestigious position in the Italian panorama of ingredients for Gelato makers.

All Alvena products are designed and developed by the R&D team, with extreme care and attention to the choice and quality of the raw materials used to produce them.

In 2011 Alvena, in harmony with the respect for the environment, has been the first company of its sector to use a photovoltaic system for its own need.

Today Alvena owns two direct distribution centers and Cash&Carry showrooms in Milan and Turin, where Gelato makers can find any kind of equipment and products.

In November 2018 G&P LAB was launched in Milan, a modern training center for the world of Gelato and Pastry.

It can count on the cooperation of selected Professionals and Experts to plan and achieve theoretical and practical courses, intended not only to beginners willing to enter this profession, but also to advanced Gelato makers who want to improve and complete their knowledge with lab sessions and practical trainings for the deepening of specific subjects.

**And our story goes on...**

## Alvena in the world

We are present with our products worldwide and during these years we have been supporting the **opening of several Gelato shops**, among the most known and well reputed in the world, making us **ambassadors of Italian taste abroad**.

**We ship our products everywhere in the world.**

### **WE ARE PRESENT IN:**

- UK, Greece, France, Switzerland, Spain, Sweden
- Romania, Albania, Poland, Bulgaria, Ukraine
- Saudi Arabia, UAE
- Algeria, Egypt, Morocco, The Gambia, Senegal
- Singapore, China, Malaysia
- USA

If you are searching for a partner for your **Gelato shop** somewhere in the world, call us!





## Our certifications



**Vegan**  
Ethical hallmark



**Halal**  
To declare what is "fair"  
for Muslim religion



**Organic**  
For products obtained  
with organic method  
at all stages of the production chain



**Food Safety System Certification**  
Certification of the hygiene and food safety  
managing system for companies  
producing food and food packaging



**Food and Drug Administration**

## Our self-certifications



**All Alvena products are Gluten free**

## Our Specialties

CODE	PRODUCT
<b>BASES FOR GELATO</b>	
11BGL0053	<b>BASE TORINO 100</b>
Made of natural origin raw materials only, without emulsifiers, without animal or vegetable added fats, and flavors free. We use just two thickeners, both of them of natural origin: locust bean gum and guar gum. Being totally flavors free, <b>Base Torino 100</b> brings out the taste of fresh milk and cream in finished Gelato, and enhances the flavoring pastes that are added before batching.	
<b>CHOCOLATE FLAVORS</b>	
21SBS0031	<b>CIOCOLAT NOIR Z®</b>
Complete product, "extra dark" bitter chocolate flavor, with different varieties of chocolate and cocoa, with sucrose.	
<b>YOGURT</b>	
21SBS0078	<b>YOVITALITY F22 24 SA</b>
Complete product to be used directly with yogurt, to obtain a yogurt Gelato, without added sucrose, sweetened with fructose only, flavors free. A Gelato with 80% of fresh yogurt content, rich in live milk cultures, with very small lactose content.	
<b>SLUSHES</b>	
17SSG0017	<b>GRANIFAST Z</b>
Liquid preparation for slushes, to be used with fresh or frozen fruit, vegetables, drinks, juices, etc. Unique feature: "self freezing". It does not require the use of traditional equipment. It is simply prepared in the freezer.	

CODE	PRODUCT
<b>SOY AND VEGETABLES</b>	
21SBS0122	<b>FIORDISOIA</b>
Complete product to prepare soy-based Gelato. Completely vegetable, dairy free, energy-reduced, cream flavored and sweetened with fructose.	
21SBS0035	<b>DIECOCCO</b>
Complete product for coconut Gelato, dairy free, with coconut flakes and sweetened with fructose.	
<b>FLAVORING PASTES</b>	
13PGC0029	<b>PISTACCHIO VERDE BRONTE DOP</b>
Green Bronte Pistachio paste, PDO certified.	
13PGC0022	<b>MENTA BIANCA DI PANCALIERI</b>
Concentrated, enriched by Peppermint cultivated in Pancalieri.	
13PGC0050	<b>RICOTTA</b>
With fresh sheep milk Ricotta, excellent either alone or combined with <b>Variegato fichi caramellati, Variegato pera or Cassata MC.</b>	
<b>PASTRY OF GELATO MAKER</b>	
16SPS0009	<b>BONCAKES LATTE</b>
Plain milk flavored paste, to be whipped with fresh cream, sweetened with fructose and enriched with fresh milk.	



# Bases for Gelato

- Bases for cream Gelato
- Bases for soft Gelato
- Bases for fruit Gelato and sorbets
- Complete products for fruit Gelato and sorbets
- Base for alcohol flavors
- Fre-e bases



























## Bases for cream Gelato

The powder bases Line, designed to produce cream Gelato, includes a complete range of solutions to meet all needs.

Different dosages, flavors, organoleptic and composition characteristics that are able to satisfy the highest expectations of Gelato makers.




Starting from the classic bases used at 50 g and 100 g per L of mix, to the most flexible ones, with wider use range, from 125 g to 370 g per L of mix, we offer the finest personalization of the finished product.

Strictly respecting our recipes, you will get creamy, scoopable and balanced Gelato.

CODE	PRODUCT	g/Kg MIX	MILK	WATER		PACK 		ALLERGENS 
11BGL0054	<b>DELACTO MIX</b>	350		✓		8 x Kg 2.5		
<i>To produce lactose free Gelato, with full bodied texture and intense cream taste.</i>								
11BGL0006	<b>BASE MILANO Z</b>	125-370	✓	✓	 	8 x Kg 2.5		
<i>To get Gelato with very intense cream taste, with rich and full bodied texture.</i>								
11BGL0019	<b>ICEMIX</b>	125-330	✓	✓	 	8 x Kg 2.5		
<i>To get Gelato with delicate milk flavor that enhances the taste of flavoring pastes.</i>								
11BGL0001	<b>ALVEWHITE 100</b>	100	✓			10 x Kg 1.5		
<i>To prepare a very balanced mix for milk Gelato. Pleasant flavor of milk and cream that enhances the taste of flavoring pastes.</i>								
11BGL0053	<b>BASE TORINO 100</b>	75	✓		 	10 x Kg 1.5		
<i>Made of natural origin raw materials only, without emulsifiers, without animal or vegetable added fats, and flavors free. We use just two thickeners, both of them of natural origin: locust bean gum and guar gum. Being totally flavors free, in finished Gelato, it enhances the taste of fresh milk, cream, and flavoring pastes that are added before batching.</i>								
11BGL0049	<b>BASE 100 INSTANT CREAM</b>	70	✓			10 x Kg 1.5		
<i>To produce an excellent milk and cream flavored Gelato without pasteurizing, all ingredients to be added cold. The result is a real surprising texture and scoopability.</i>								
11BGL0002	<b>ALVEWHITE 50</b>	50	✓			20 x Kg 1		
<i>To produce a balanced mix for milk Gelato. Pleasant flavor of milk and cream that enhances the taste of flavoring pastes.</i>								





















## Bases for soft Gelato

Complete powder products Line to produce soft Gelato.

CODE	PRODUCT	g/Kg MIX	MILK	WATER		PACK 		ALLERGENS
11BGL0050	<b>WHITE SOFT</b>	230	✓			10 x Kg 2		
<i>Cream flavor.</i>								
11BGL0051	<b>BROWN SOFT</b>	230	✓			10 x Kg 2		 
<i>Chocolate flavor.</i>								

## Bases for fruit Gelato and sorbets

Even for the bases to produce fruit Gelato and sorbets, the choice of options is wide: low dosage bases, dairy free, sweetened with fructose, or complete semi-finished products, both in powder and in syrup.

CODE	PRODUCT	g/Kg MIX	MILK	WATER		PACK 		ALLERGENS
12BGF0009	<b>BASE FRUTTA EASYMIX</b>	350-400		✓		Bucket 2 x Kg 6		
<i>Dairy free stabilized syrup, with a balanced mix of sugars, easy to use, to produce different flavors fruit sorbets (using fresh or frozen fruit).</i>								
12BGF0008	<b>EASY FRUTTOSIO</b>	330-350		✓		Bucket 2 x Kg 6		
<i>Dairy free stabilized syrup, sweetened with fructose, easy to use, to produce different flavors fruit sorbets (using fresh or frozen fruit).</i>								
12BGF0024	<b>SORBET LIGHT</b>	300-340		✓		10 x Kg 2		
<i>Neutral product to produce different flavors fruit sorbets (using fresh or frozen fruit), sweetened with fructose. Its unique feature is to keep Gelato scoopable and creamy over time, particularly suitable for take away.</i>								
12BGF0021	<b>SNOW LIGHT</b>	200-300		✓		10 x Kg 2		
<i>Neutral product to produce different flavors fruit sorbets (using fresh or frozen fruit), sweetened with fructose. Particularly suitable for banana, pear and apple sorbets, it prevents the oxidation, not making them become black inside the display cabinet. Its unique feature is to keep Gelato spoonable and creamy over time, particularly suitable for take away.</i>								
12BGF0025	<b>TUTTAFRUTTA</b>	100		✓	 	20 x Kg 1		
<i>To produce fruit sorbets, dairy free, and <b>completely without emulsifiers</b>. Rich in vegetable fibers, it keeps Gelato scoopable and creamy in the display cabinet.</i>								
12BGF0016	<b>ALVEFRUIT 50</b>	50		✓	 	20 x Kg 1		
<i>Low dosage, to produce Gelato and fruit sorbets, fat free and dairy free. It gives great scoopability and creaminess to the finished product.</i>								
12BGF0002	<b>ALVEFRUTTA</b>	50		✓	 	16 x Kg 1		
<i>To be used cold for fresh or frozen fruit Gelato mixes. It is suitable also to be used with fruit juices Gelato mixes (lemon, orange, mandarin, grapefruit, etc.).</i>								












# Complete products for fruit Gelato and sorbets

## Powder products Line

Dairy free, **complete and ready to use**; some real delicacies, unique and genuine.

To increase the quality, we added some **fruit pieces**.

The special packaging allows to produce a tray of sorbet simply using **one pre-dosed bag**.









CODE	PRODUCT	g/Kg MIX	WATER		PACK 		ALLERGENS
21SBS0035	<b>DIECOCCO</b>	400	✓		10 x Kg 2		
<i>For coconut sorbets, completely vegetable, with coconut flakes, sweetened with fructose.</i>							
21SBS0009	<b>ALVELIMO</b>	330	✓		10 x Kg 2		
<i>For lemon sorbets, completely vegetable.</i>							
21SBS0035	<b>FASTFRUIT FRUTTI DI BOSCO</b>	330	✓		12 x Kg 1.5		
<i>For wild berries sorbets.</i>							
21SBS0040	<b>FASTFRUIT MANGO</b>	330	✓		12 x Kg 1.5		
<i>For mango sorbets.</i>							
21SBS0038	<b>FASTFRUIT MELAVERDE</b>	330	✓		12 x Kg 1.5		
<i>For green apple sorbets.</i>							
21SBS0039	<b>FASTFRUIT PESCA</b>	330	✓		12 x Kg 1.5		
<i>For peach sorbets.</i>							
21SBS0136	<b>FASTFRUIT POMPELMO ROSA</b>	330	✓		12 x Kg 1.5		
<i>For pink grapefruit sorbets.</i>							

## Paste products Line

They are ideal to prepare fruit Gelato, sorbets and slushes. Particularly rich in fruit.

CODE	PRODUCT	g/Kg MIX (SORBETS)	g/Kg MIX (SLUSHES)	MILK	WATER		PACK 		ALLERGENS
14PGF0035	<b>FRUTTIAMO COCCO</b>	420	330	✓	✓		8 x Kg 1.8		
<i>For coconut sorbets, Gelato and slushes.</i>									
14PGF0008	<b>FRUTTIAMO ANANAS</b>	420	330	✓	✓		8 x Kg 1.9		
<i>For pineapple sorbets, Gelato and slushes.</i>									
14PGF0009	<b>FRUTTIAMO BANANA</b>	420	330	✓	✓		8 x Kg 1.9		
<i>For banana sorbets, Gelato and slushes.</i>									
14PGF0034	<b>FRUTTIAMO CHINOTTO</b>	420	330		✓		8 x Kg 1.9		
<i>For bitter orange sorbets, Gelato and slushes.</i>									
14PGF0011	<b>FRUTTIAMO FRAGOLA</b>	420	330	✓	✓		8 x Kg 1.9		
<i>For strawberry sorbets, Gelato and slushes.</i>									
14PGF0010	<b>FRUTTIAMO FRUTTI DI BOSCO</b>	420	330	✓	✓		8 x Kg 1.9		
<i>For wild berries sorbets, Gelato and slushes.</i>									
14PGF0006	<b>FRUTTIAMO LAMPONE</b>	420	330	✓	✓		8 x Kg 1.9		
<i>For raspberry sorbets, Gelato and slushes.</i>									
14PGF0013	<b>FRUTTIAMO MANDARINO</b>	420	330	✓	✓		8 x Kg 1.9		
<i>For mandarin sorbets, Gelato and slushes.</i>									
14PGF0016	<b>FRUTTIAMO MANGO</b>	420	330	✓	✓		8 x Kg 1.9		
<i>For mango sorbets, Gelato and slushes.</i>									
14PGF0017	<b>FRUTTIAMO MELA VERDE</b>	420	330	✓	✓		8 x Kg 1.9		
<i>For green apple sorbets, Gelato and slushes.</i>									



CODE	PRODUCT	g/Kg MIX (SORBETS)	g/Kg MIX (SLUSHES)	MILK	WATER		PACK 		ALLERGENS
14PGF0004	<b>FRUTTIAMO MELAGRANA</b>	420	330	✓	✓		8 x Kg 1.9		
<i>For pomegranate sorbets, Gelato and slushes.</i>									
14PGF0014	<b>FRUTTIAMO MELONE</b>	420	330	✓	✓		8 x Kg 1.9		
<i>For melon sorbets, Gelato and slushes.</i>									
14PGF0007	<b>FRUTTIAMO MIRTILLO</b>	420	330	✓	✓		8 x Kg 1.9		
<i>For blueberry sorbets, Gelato and slushes.</i>									
14PGF0018	<b>FRUTTIAMO PESCA</b>	420	330	✓	✓		8 x Kg 1.9		
<i>For peach sorbets, Gelato and slushes.</i>									
14PGF0036	<b>FRUTTIAMO SPRITZ</b>	420	330		✓		8 x Kg 1.9		
<i>For sorbets, Gelato and slush with the taste of the well-known aperitif.</i>									

## Base for alcohol flavors

Neutral dairy free product in paste, to produce alcoholic drinks flavored sorbets and Gelato, with any alcohol content.








CODE	PRODUCT	g/Kg MIX (SORBETS)	g/Kg MIX (SLUSHES)	MILK	WATER		PACK 		ALLERGENS
12BGF0029	<b>BASE EUFORIA</b>	440	330		✓		2 x Kg 6		
<i>To faithfully reproduce any kind of wine, liquor or cocktail.</i>									

## Fre-e bases




Alvena, leader in research and innovation, developed a “traditional” products Line, to prepare amazing Gelato and sorbets with high quality natural ingredients only.

- Gluten free
- Without emulsifiers, stabilizers and thickeners
- Without artificial flavorings and colorings
- Without hydrogenated fats

**High quality powder products for Gelato mixes without vegetable fats, with noble animal fats, without emulsifiers, thickeners and stabilizers, easy to use.**

CODE	PRODUCT	g/Kg MIX	MILK		PACK 		ALLERGENS
21SBS0124	<b>PREMIUM FRE-E</b>	250	✓		10 x Kg 2		
<i>To produce various flavors of cream Gelato.</i>							
21SBS0141	<b>CIOCCOLATO FRE-E</b>	125	✓		12 x Kg 1.5		
<i>For Chocolate/Bacio flavored Gelato mixes, with natural flavoring and a selection of fine cocoas.</i>							

**Unique products in paste, green label, to produce really incomparable fruit sorbets and Gelato.**

CODE	PRODUCT	g/Kg MIX	MILK		PACK 		ALLERGENS
21SBS0127	<b>SPECIAL GREEN FRUTTA</b>	200	✓		4 x Kg 3		
<i>Neutral product, to produce fruit sorbets, using fresh or frozen fruit.</i>							
21SBS0125	<b>SPECIAL GREEN LIMONE</b>	200	✓		4 x Kg 3		
<i>Natural lemon flavored, to produce sorbets using lemon juice.</i>							

# Flavoring Pastes

- Pastes for cream Gelato
- Pastes for fruit Gelato and sorbets
- Fre-e pastes and Fre-e ripple sauces
- Syrups and flavorings





















## Pastes for cream Gelato

Products in paste to be added to the mixes in order to characterize their flavor.














CODE	PRODUCT	g/Kg MIX	PACK 	CERTIFIED 	ALLERGENS 
13PGC0094	<b>ARACHIDE</b>	100	4 x Kg 2.5		
<i>Excellent either alone or combined with <b>Variegato arachide</b>.</i>					
13PGC0046	<b>BISCOKREM</b>	50	4 x Kg 3		
<i>Cookie flavor, to be combined to <b>Variegato biscokrok</b> and <b>Frollino krok</b>.</i>					
13PGC0031	<b>CAFFÈ MOKA</b>	80-100	4 x Kg 3		
<i>Coffee flavor.</i>					
13PGC0026	<b>CANNELLA</b>	40-60	4 x Kg 3		
<i>Cinnamon flavor.</i>					
13PGC0081	<b>CANTUCCIO FIORENTINO</b>	80-120	4 x Kg 3		
<i>It reproduces the taste of typical Tuscan Cantucci and it is well combined to an excellent <b>Variegato cantuccio fiorentino</b>.</i>					
13PGC0047	<b>CARAMELLO</b>	80-100	4 x Kg 3		
<i>Caramel flavor.</i>					
13PGC0066	<b>CARAMELLO SALATO</b>	80-100	4 x Kg 3		
<i>Salty caramel flavor.</i>					
13PGC0071	<b>CASSATA MC</b>	100-120	4 x Kg 3		
<i>Sicilian Cassata flavor with big candied pieces. To be used also as ripple sauce.</i>					
13PGC0003	<b>CASSATA SICILIANA RHUM</b>	80-100	4 x Kg 3		
<i>Sicilian Cassata with rhum flavor.</i>					
13PGC0035	<b>CREMA AL MIELE</b>	50-70	4 x Kg 3		
<i>Honey cream flavor.</i>					

CODE	PRODUCT	g/Kg MIX	PACK 	CERTIFIED 	ALLERGENS 
13PGC0007	<b>CREMA AGRUMI DI SICILIA</b>	80-100	4 x Kg 3		
<i>Excellent either alone or combined with <b>Granella di croccante mandorla e pistacchi</b>.</i>					
13PGC0010	<b>CREMA LIMONE SURRIENT</b>	80-100	4 x Kg 3		
<i>Sorrento lemons flavor. Excellent either alone or combined with <b>Variegato limone e zenzero</b>.</i>					
13PGC0005	<b>CRÈME LOUISE</b>	80-100	4 x Kg 3		
<i>Egg cream flavor, with light lemon and cinnamon aromatic notes.</i>					
13PGC0048	<b>CREUOVO</b>	80-100	4 x Kg 3		
<i>Egg cream flavor.</i>					
13PGC0096	<b>CROISSANT</b>	80-100	4 x Kg 3		
<i>Typical brioche flavor.</i>					
13PGC0032	<b>GIANDUIA AL BACIO</b>	100-120	4 x Kg 3		
<i>Gianduja flavor, with toasted hazelnuts.</i>					
13PGC0013	<b>GRAN CREMA AL MASCARPONE</b>	80-100	4 x Kg 3		
<i>Mascarpone flavor.</i>					
13PGC0074	<b>LATTE DI MANDORLA DELLA VAL DI NOTO</b>	120-170	4 x Kg 2.5		
<i>Purely from Val di Noto, a real Sicilian specialty, well known all over the world, included in Slow Food Presidiums. It is ideal to produce very nice Gelato, extremely faithful slushes and the famous refreshing drink.</i>					
13PGC0030	<b>LIQUIRIZIA</b>	80-100	4 x Kg 2.5		
<i>Licorice flavor.</i>					
13PGC0015	<b>LIQUIRIZIA N.A.</b>	100	4 x Kg 2.5		
<i>Licorice flavor without alcohol.</i>					
13PGC0098	<b>MADELEINE</b>	80-100	4 x Kg 3		
<i>Almondy flavor, typical of the french product.</i>					

CODE	PRODUCT	g/Kg MIX	PACK 	CERTIFIED 	ALLERGENS 
13PGC0018	<b>MANDORLA TOSTATA</b>	120	4 x Kg 2.5		
<i>Almond flavor, made from 100% Sicilia almonds only.</i>					
13PGC0023	<b>MARRON GLACÉ</b>	100	4 x Kg 3		
<i>Marron Glacé flavor.</i>					
13PGC0022	<b>MENTA BIANCA DI PANCALIERI</b>	20-30	4 x Kg 3		
<i>Concentrated, enriched by Peppermint cultivated in Pancalieri.</i>					
13PGC0034	<b>MENTA GREEN</b>	40-60	4 x Kg 3		
<i>Mint flavor, green color.</i>					
13PGC0049	<b>NOCCIOLA ECCELLENT</b>	80-100	4 x Kg 2.5		
<i>Hazelnut paste, made from hazelnuts Tonda Gentile Trilobata only.</i>					
13PGC0038	<b>NOCCIOLA SUPERIOR</b>	80-100	4 x Kg 2.5		
<i>Hazelnut paste, made from selected and toasted hazelnuts, with well rounded and incisive taste.</i>					
13PGC0049	<b>NOCE PURA 100%</b>	80-100	4 x Kg 2.5		
<i>Walnut flavor, originally from Sorrento.</i>					
13PGC0058	<b>ORIGINAL CHEESECAKE</b>	100	4 x Kg 3		
<i>Very faithful flavor of the classic and original American cake. To be combined with <b>Variegato frutti di Bosco</b> and <b>Frollino cheesecake</b>.</i>					
13PGC0093	<b>PANERA GENOVESE</b>	100	4 x Kg 3		
<i>Typical flavor of the Genoese sweet, with intense coffee taste.</i>					
13PGC0025	<b>PASTA MALAGA</b>	80-120	4 x Kg 3		
<i>Malaga flavor, rich in sultanas soaked in Marsala wine, to be combined with <b>Variegato Malaga</b>.</i>					
13PGC0037	<b>PASTA NOCCIOLA ALBA EXTRA®</b>	80-100	4 x Kg 2.5		
<i>Hazelnut paste, with selected hazelnuts from Cuneo and Asti areas.</i>					

CODE	PRODUCT	g/Kg MIX	PACK 	CERTIFIED 	ALLERGENS 
13PGC0101	<b>PASTA OROBIANCO</b>	100	4 x Kg 3		
<i>Milk flavor, to be combined with <b>Variegato Oronero</b> to get a Gelato with a taste very similar to the famous OREO cookie.</i>					
13PGC0103	<b>PASTA PANE</b>	100	4 x Kg 3		
<i>Bread flavor, to be combined with <b>Squisita Extra Fondente</b> to get the classic Bread and Chocolate taste.</i>					
13PGC0102	<b>PASTA PANE BURRO E...</b>	100	4 x Kg 3		
<i>Bread and butter flavor, to be combined with <b>Variegato albicocca</b> or <b>Zucchero di canna microincapsulato</b>.</i>					
13PGC0044	<b>PISTACCHIO 100% TOP...</b>	80-100	4 x Kg 2.5		
<i>Pistachio paste, made from 100% Sicilia pistachios.</i>					
13PGC0040	<b>PISTACCHIO PURO</b>	80-100	4 x Kg 2.5		
<i>Pistachio paste, with selected pistachios.</i>					
13PGC0029	<b>PISTACCHIO VERDE BRONTE DOP</b>	80-100	4 x Kg 2.5		
<i>Green Bronte Pistachio paste, PDO certified.</i>					
13PGC0042	<b>POLPA DI COCCO</b>	80-100	4 x Kg 3		
<i>Coconut flavor, rich in coconut flakes.</i>					
13PGC0002	<b>POLPA DI COCCO N.A.</b>	80-100	4 x Kg 3		
<i>Coconut flavor without alcohol.</i>					
13PGC0050	<b>RICOTTA</b>	130-150	4 x Kg 3		 
<i>With fresh sheep milk Ricotta, excellent either alone or combined with <b>Variegato fichi caramellati</b>, <b>Variegato pera</b> or <b>Cassata MC</b>.</i>					
13PGC0097	<b>SBIRULINA "ABC..."</b>	80-100	4 x Kg 3		
<i>Candy flavor. It contains SPIRULINA (a micro-seaweed green-blue coloured) and apple. To be combined with <b>Variegato letterine zuccherate e colorate</b>.</i>					
13PGC0088	<b>SBRISOLONA MANTOVANA</b>	100	4 x Kg 3		  
<i>Typical flavor of Mantua sweet.</i>					



CODE	PRODUCT	g/Kg MIX	PACK 		ALLERGENS
13PGC0082	<b>STRUDEL DI MELE</b>	80-120	4 x Kg 3		
<i>Typical flavor of apple strudel. To be combined with excellent <b>Variegato mela e cannella</b> and <b>Variegato Malaga</b>. It can be completed with puff pastry and pine nuts.</i>					
13PGC0051	<b>TIRAMISÙ AL MASCARPONE</b>	80-100	4 x Kg 3		 
<i>With fresh eggs and Mascarpone, with Marsala wine.</i>					
13PGC0062	<b>TIRAMISÙ AL MASCARPONE N.A.</b>	100	4 x Kg 3		
<i>Mascarpone Tiramisu flavor, without alcohol.</i>					
13PGC0052	<b>TORRONCINO</b>	80-100	4 x Kg 2.5		  
<i>Nougat flavor.</i>					
13PGC0064	<b>VANIGLIA AURORA</b>	30-50	4 x Kg 3		
<i>Vanilla flavor.</i>					
13PGC0053	<b>VANIGLIA BACCHE N.A.</b>	50	4 x Kg 3		
<i>Vanilla flavor without alcohol.</i>					
13PGC0092	<b>VANIGLIA FREE EGG</b>	50	8 x Kg 1.9		
<i>Without eggs, yellow colored, completely vegetable.</i>					
13PGC0054	<b>ZABAGLIONE</b>	100-140	4 x Kg 3		 
<i>Zabaione flavor.</i>					
13PGC0065	<b>YOPLÀ 50</b>	50	4 x Kg 3		
<i>Yogurt paste to be added to the white mix. Main feature, both in terms of quality and taste, is the presence of 28% of fresh yogurt, without hydrogenated fats.</i>					

## Pastes for fruit Gelato and sorbets

Products in paste to be added to the mixes in order to enhance their taste.

CODE	PRODUCT	g/Kg MIX	PACK 		ALLERGENS
14PGF0021	<b>PASTA ANANAS</b>	80-100	4 x Kg 3		
<i>Pineapple flavor.</i>					
14PGF0023	<b>PASTA FRAGOLINA DI BOSCO</b>	80-100	4 x Kg 3		
<i>Wild strawberry flavor.</i>					
14PGF0026	<b>PASTA MELONE</b>	80-100	4 x Kg 3		
<i>Melon flavor.</i>					






## Fre-e pastes and variegati

Products without thickeners, emulsifiers and stabilizers, with natural flavorings only, to be added to the mixes in order to characterize their flavor.

CODE	PRODUCT	g/Kg MIX	MILK		PACK 		ALLERGENS
13PGC0086	<b>CAFFÈ FRE-E</b>	100			8 x Kg 1.9		
<i>Coffee flavor, with atomized coffee.</i>							
13PGC0083	<b>COCCO FRE-E</b>	100			8 x Kg 1.8		
<i>Coconut flavor, with natural flavoring and coconut flakes.</i>							
13PGC0085	<b>CREMA FRE-E</b>	100			8 x Kg 1.8		
<i>Cream flavor, with natural flavoring.</i>							
13PGC0084	<b>TIRAMISÙ FRE-E</b>	100			8 x Kg 1.8		 
<i>Mascarpone tiramisù flavor, with fresh Mascarpone, Marsala wine and egg yolk.</i>							
19VCG0030	<b>VARIEGATO AMARENA FRE-E</b>	Q.S.			8 x Kg 1.9		
<i>Sour cherry flavor, with natural flavoring.</i>							

## Syrups and flavorings

To enhance the taste of the finished product, they can be used both in Gelato and Pastry.

CODE	PRODUCT	g/Kg MIX		PACK 		ALLERGENS
13PGC0001	<b>AROMA AGRUMI DI SICILIA</b>	200		6 x Kg 2.5		
<i>Sicilian citrus liquid flavoring to be used directly with yogurt.</i>						
71VMP0012	<b>AROMA LIMONE</b>	200		6 x Kg 2.5		
<i>Lemon liquid flavoring to be used directly with yogurt.</i>						

CODE	PRODUCT	g/Kg MIX		PACK 		ALLERGENS
19VCG0012	<b>AROMA NATURALE SCORZA ARANCIA</b>	1-2		1 x Kg 0.13		
<i>Orange zest natural flavoring.</i>						
71VMP0015	<b>AROMA RHUM ANALCOLICO</b>	1-2		1 x Kg 0.13		
<i>Non-alcoholic rum flavoring.</i>						
15NSE0035	<b>AROMA PANNA</b>	10-15		9 x Kg 1.2		
<i>Cream flavoring.</i>						
15NSE0036	<b>AROMA VANIGLIA</b>	10-15		9 x Kg 1.2		
<i>Vanilla flavoring.</i>						
71VMP0014	<b>AROMA VANIGLIA</b>	40		6 x Kg 2.5		
<i>Vanilla liquid flavoring to be used directly with yogurt.</i>						
14PGF0019	<b>LIMONISSIMO</b>	Q.S.		9 x Kg 1.2		
<i>Lemon natural flavoring.</i>						
14PGF0031	<b>CREMAROMA ALBICOCCA</b>	30-40		9 x Kg 1.2		
<i>Apricot flavor.</i>						
14PGF0030	<b>CREMAROMA ARANCIA</b>	30-40		9 x Kg 1.2		
<i>Orange flavor.</i>						
14PGF0032	<b>CREMAROMA PERA</b>	30-40		9 x Kg 1.2		
<i>Pear flavor.</i>						





# Ripple Sauces

- Variegati
- Soft creams for Gelato
- Decorations for Gelato























# Variegati

Products in paste to decorate and fill Gelato and Pastry preparations.

CODE	PRODUCT	g/Kg MIX	PACK 	CERTIFIED 	ALLERGENS
19VCG0028	<b>ALBICOCCA</b>	Q.S.	4 x Kg 3		
Extremely rich in fruit pieces. It is ideal to variegate <b>Bread, butter and...</b> Gelato flavor.					
19VCG0030	<b>AMARENA FRE-E</b>	Q.S.	Jar 8 x Kg 1.9		
With 60% minimum content of sour cherries, without emulsifiers and thickeners, with natural flavoring.					
19VCG0040	<b>AMARENA PIÙ 60%</b>	Q.S.	4 x Kg 3		
Rich (60%) in large size fruit (22-24), to variegate Gelato, Semifreddo, single-portions and yogurt.					
19VCG0007	<b>AMARENA VARIEGATA</b>	Q.S.	4 x Kg 3		
With cut in half sour cherries.					
19VCG0004	<b>AMARENA VARIEGATA N.A.</b>	Q.S.	4 x Kg 3		
With cut in half sour cherries. Alcohol free.					
19VCG0034	<b>ARACHIDE</b>	Q.S.	4 x Kg 2.5		   
With salty peanuts.					
19VCG0039	<b>ARACHIDE BIANCO</b>	Q.S.	4 x Kg 2.5		 
With salty peanuts. Perfect to variegate <b>Salty caramel</b> flavor.					
19VCG0012	<b>ARANCIA SCORZA</b>	Q.S.	4 x Kg 3		
Rich in pieces of fruit. It is ideal to variegate every chocolate Gelato.					
19VCG0027	<b>BACCHE DI GOJI</b>	Q.S.	4 x Kg 3		
Enriched with Goji berries that provide benefits and increase the antioxidant capacity of our organism. It is ideal to variegate yogurt Gelato mainly.					
19VCG0017	<b>BISCOKROK</b>	Q.S.	4 x Kg 3		  
Extra fine cocoa and hazelnut cream, enriched with pieces of biscuits. It is ideal to variegate <b>Biscuit</b> Gelato flavor.					











CODE	PRODUCT	g/Kg MIX	PACK 	CERTIFIED 	ALLERGENS
19VCG0026	<b>CANTUCCIO FIORENTINO</b>	Q.S.	4 x Kg 2.5		   
Rich in Original gluten free Cantucci grain. It is ideal to variegate <b>Cantuccio fiorentino</b> Gelato flavor.					
13PGC0011	<b>CROCCANTELLA</b>	Q.S.	4 x Kg 3		  
Hazelnut and cocoa flavor.					
19VCG0008	<b>CUOR DI AMARENA INTERA</b>	Q.S.	4 x Kg 3		
With whole sour cherries.					
19VCG0005	<b>CUOR DI AMARENA INTERA N.A.</b>	Q.S.	4 x Kg 3		
With whole sour cherries. Alcohol free.					
19VCG0025	<b>FICHI CARAMELLATI</b>	Q.S.	4 x Kg 3		
Rich in pieces of fruit. To variegate <b>Ricotta</b> Gelato flavor.					
19VCG0019	<b>FRAGOLINA DI BOSCO</b>	Q.S.	4 x Kg 3		
With 45% fruit minimum (wild strawberry) content. It is ideal to variegate Gelato, Semifreddo and single-portions.					
19VCG0032	<b>FRUTTI DI BOSCO</b>	Q.S.	4 x Kg 3		
With 45% fruit minimum (wild berries) content. It is ideal to variegate <b>Cheesecake</b> Gelato flavor.					
19VCG0036	<b>LIME FRESH</b>	Q.S.	4 x Kg 3		
Lime flavor, with fresh note, rich in small pieces of fruit. It is ideal to variegate <b>Mojito</b> sorbet.					
19VCG0024	<b>MALAGA</b>	Q.S.	4 x Kg 3		
Rich in big size sultanas, soaked in slightly alcoholic Marsala wine flavor solution. It is ideal to variegate Gelato, Semifreddo and single-portions.					
19VCG0042	<b>MANDORLA TOSTATA</b>	Q.S.	4 x Kg 2.5		 
Toasted almonds. Perfect to variegate <b>Crema Limone Surrient</b> .					
19VCG0035	<b>MARRONI</b>	Q.S.	4 x Kg 3		
Rich in chestnut pieces.					



CODE	PRODUCT	g/Kg MIX	PACK 		ALLERGENS
19VCG0038	<b>MELAGRANA</b>	Q.S.	4 x Kg 3		
<i>Dairy free, rich in pomegranate arils, to variegate also yogurt Gelato.</i>					
19VCG0029	<b>MELA E CANNELLA</b>	Q.S.	4 x Kg 3		
<i>Apple and Cinnamon, rich in apple pieces. It is ideal to variegate <b>Strudel di mele</b>.</i>					
19VCG0020	<b>PERA</b>	Q.S.	4 x Kg 3		
<i>Pear, with 45% fruit minimum content. It is ideal to variegate Gelato, Semifreddo and single-portions.</i>					
19VCG0046	<b>VARIEGATO LIMONE ZENZERO</b>	Q.S.	4 x Kg 3		
<i>Lemon and Ginger, rich in small pieces of fruit, to variegate <b>Honey cream</b> flavor Gelato.</i>					
19VCG0047	<b>VARIEGATO ORONERO</b>	Q.S.	4 x Kg 3		
<i>To be combined with <b>Pasta Orobianco</b> to get a Gelato with a taste very similar to the famous OREO cookie.</i>					
19VCG0049	<b>ZUCCHERO DI CANNA MICROINCAPSULATO</b>	Q.S.	Sacchetto 24 x Kg 0.5		
<i>Microincapsulated cane sugar with cocoa butter, to variegate <b>Bread, butter and...</b> Gelato flavor.</i>					

## Soft creams for Gelato

Products in paste to variegate and fill Gelato and Pastry preparations.

CODE	PRODUCT	g/Kg MIX	PACK 		ALLERGENS
41PFC0107	<b>SQUISITA ARANCIA</b>	Q.S.	4 x Kg 2.5		
<i>Orange flavored soft cream.</i>					
41PFC0106	<b>SQUISITA CARMELLO</b>	Q.S.	4 x Kg 2.5		
<i>Caramel flavored soft cream.</i>					
41PFC0034	<b>SQUISITA CIOKBIANCO</b>	Q.S.	4 x Kg 2.5		
<i>White chocolate soft cream.</i>					
41PFC0113	<b>SQUISITA EXTRA FONDENTE</b>	Q.S.	4 x Kg 2.5		
<i>Bitter cocoa flavored soft cream.</i>					
41PFC0040	<b>SQUISITA LATTE NOCCIOLA</b>	Q.S.	4 x Kg 2.5		
<i>Milk and hazelnut flavored soft cream.</i>					
41PFC0038	<b>SQUISITA LIMONE</b>	Q.S.	4 x Kg 2.5		
<i>Lemon flavored soft cream.</i>					
41PFC0042	<b>SQUISITA PISTACCHIO</b>	Q.S.	4 x Kg 2.5		
<i>Pistachio flavored soft cream.</i>					
41PFC0041	<b>SQUISITA PREMIUM</b>	Q.S.	4 x Kg 2.5		
<i>Cocoa and hazelnut flavored soft cream.</i>					



## Decorations for Gelato

Products to complete Gelato display in the cabinet.

CODE	PRODUCT	g/Kg MIX	PACK 	 CERTIFIED	ALLERGENS 
19VCG0016	<b>FROLLINO CHEESECAKE</b>	Q.S.	4x Kg1		
<i>Gluten free biscuits to variegate <b>Cheesecake</b> Gelato flavor.</i>					
19VCG0015	<b>FROLLINO KROK</b>	Q.S.	4x Kg1		
<i>Gluten free biscuits to variegate <b>Biscuit</b> Gelato flavor.</i>					
19VCG0044	<b>LETTERINE ZUCCHERATE E COLORATE</b>	Q.S.	4x Kg1		
<i>Perfect to variegate Gelato prepared with <b>Pasta sbirulina "Abc..."</b>.</i>					



# Yogurt

- Bases and complete products for yogurt Gelato
- Products for soft yogurt fruit flavored Gelato
- Lactic ferments for yogurt
- Fruit preparations and flavorings for yogurt

A Line completely dedicated to naturalness.

The products are formulated to be used with 75% to 80% of fresh yogurt. You will get a Gelato with 80% of fresh yogurt content, rich in live milk cultures, with very small lactose content.

These outstanding values keep YOVITALITY at the top of the category for quality and faithfulness to the original taste of classic fresh and genuine yogurt. The products are available with or without flavorings, sweetened with fructose or sucrose.

## Bases and complete products for yogurt Gelato

Products in powder for yogurt Gelato, to be used also with soft Gelato machines.

CODE	PRODUCT	g/Kg MIX	YOGURT		PACK		ALLERGENS
21SBS0078	YOVITALITY F 22/24 S.A.	220-240	✓		10 x Kg 2		
Complete product to be used directly with yogurt, to obtain a yogurt Gelato without added sucrose, sweetened with fructose only, flavors free. A Gelato with 75% to 80% of fresh yogurt content, rich in live milk cultures, with very small lactose content.							
21SBS0069	YOVITALITY F 22/24	220-240	✓		10 x Kg 2		
Complete product to be used directly with yogurt, to obtain a yogurt Gelato without added sucrose, sweetened with fructose only. A Gelato with 75% to 80% of fresh yogurt content, rich in live milk cultures, with very small lactose content.							
21SBS0094	YOVITALITY Z 20/27 S.A.	220-270	✓		20 x Kg 1		
Complete product to be used directly with yogurt, to obtain a yogurt Gelato with sucrose and flavors free. A Gelato with 75% to 80% of fresh yogurt content, rich in live milk cultures, with very small lactose content.							
21SBS0092	YOVITALITY Z 20/27	220-270	✓		10 x Kg 2		
Complete product to be used directly with yogurt, to obtain a yogurt Gelato with sucrose and flavorings. A Gelato with 75% to 80% of fresh yogurt content, rich in live milk cultures, with very small lactose content.							

CODE	PRODUCT	g/Kg MIX	YOGURT		PACK		ALLERGENS
21SBS0082	YOBON® F 26 S.A.	260	✓		10 x Kg 2		
To be added to whole or skimmed fresh yogurt, to get a yogurt Gelato <b>without additives</b> , without added sucrose, sweetened with fructose and <b>flavors free</b> .							
21SBS0080	YOBON® F 26	260	✓		10 x Kg 2		
To be added to whole or skimmed fresh yogurt, to get a yogurt Gelato <b>without additives</b> , without added sucrose, sweetened with fructose.							
21SBS0087	YOVITALITY GRECO	250	✓		10 x Kg 2		
Complete product to be used directly with yogurt, to obtain a GREEK yogurt Gelato, without added sucrose, sweetened with fructose. A Gelato with 75% of fresh yogurt, rich in live milk cultures, with a very small lactose content.							
21SBS0042	YOFREE S.A.	250	✓		10 x Kg 2		
Complete product to get a yogurt Gelato, using whole or skimmed fresh yogurt only. <b>Flavors free, without added fats or sugars</b> .							
21SBS0071	YES DRY MIX YOGURT	200	✓		20 x Kg 1		
Complete product to get a "yogurt cream", without added sucrose, sweetened with fructose. A Gelato with 80% of fresh yogurt content, rich in live milk cultures and highly digestible, thanks to its small lactose content. <b>Flavors free</b> .							
21SBS0068	YOVITALITY VEG	200	✓		10 x Kg 2		
Complete product, completely vegetable, to be used with vegetable soy "yogurt" only.							
21SBS0084	YOVITAL C2 S.A.	70-90	✓		4 x Kg 5		
To be integrated with sucrose or fructose and to be used with whole or skimmed fresh yogurt. <b>Flavors free</b> .							
21SBS0090	YOVITAL C2	70-90	✓		4 x Kg 5		
To be integrated with sucrose or fructose, and to be used with whole or skimmed fresh yogurt. <b>With yogurt flavor</b> .							



## Products for soft yogurt fruit flavored Gelato

Complete products in powder, to be used in batch freezers also.

CODE	PRODUCT	g/Kg MIX	YOGURT		PACK	CERTIFIED	ALLERGENS
21SBS0155	<b>YOVITALITY FRAGOLA Z</b>	200	✓		10 x Kg 2		
<i>Strawberry flavor, with sucrose.</i>							
21SBS0154	<b>YOVITALITY FRUTTI DI BOSCO Z</b>	200	✓		10 x Kg 2		
<i>Wild berries flavor, with sucrose.</i>							
21SBS0152	<b>YOVITALITY MANGO Z</b>	200	✓		10 x Kg 2		
<i>Mango flavor, with sucrose.</i>							
21SBS0153	<b>YOVITALITY PESCA Z</b>	200	✓		10 x Kg 2		
<i>Peach flavor, with sucrose.</i>							

## Lactic ferments for yogurt

Milk cultures to prepare yogurt, both set or stirred.







CODE	PRODUCT	MILK		PACK	CERTIFIED	ALLERGENS
20PPY0009	<b>ALVEYOGO YA830 (g 500)</b>	UHT		4 x Kg 0.5		
<i>Lactic ferments to get 10 Kg of whole yogurt.</i>						
20PPY0005	<b>ALVEYOGO YA830 (g 250)</b>	UHT		6 x Kg 0.25		
<i>Lactic ferments to get 5 Kg of whole yogurt.</i>						

CODE	PRODUCT	MILK		PACK	CERTIFIED	ALLERGENS
20PPY0006	<b>ALVELACTIS (g 500)</b>	UHT		4 x Kg 0.5		
<i>Lactic ferments to get 10 Kg of skimmed yogurt.</i>						
20PPY0004	<b>ALVELACTIS (g 250)</b>	UHT		6 x Kg 0.25		
<i>Lactic ferments to get 5 Kg of skimmed yogurt.</i>						

## Fruit preparations and flavorings for yogurt

To be combined to fresh yogurt to give the desired flavor.

CODE	PRODUCT	g/Lt MIX		PACK	CERTIFIED	ALLERGENS
20PPY0052	<b>YES SEM. ALBICOCCA PEZZI</b>	160-200		4 x Kg 2.5		
<i>Based on apricot.</i>						
20PPY0060	<b>YES SEM. BANANA PEZZI</b>	160-200		4 x Kg 2.5		
<i>Based on banana.</i>						
20PPY0055	<b>YES SEM. COCCO PEZZI</b>	160-200		4 x Kg 2.5		
<i>Based on coconut.</i>						
20PPY0056	<b>YES SEM. FRAGOLA PEZZI</b>	160-200		4 x Kg 2.5		
<i>Based on strawberry.</i>						
20PPY0057	<b>YES SEM. FRUTTI BOSCO PEZZI</b>	160-200		4 x Kg 2.5		
<i>Based on wild berries.</i>						
20PPY0064	<b>YES SEM. MIRTILLI PEZZI</b>	160-200		4 x Kg 2.5		
<i>Based on blueberries.</i>						
20PPY0058	<b>YES SEM. PESCA MELBA PEZZI</b>	160-200		4 x Kg 2.5		
<i>Based on Melba peach.</i>						

CODE	PRODUCT	g/Lt MIX		PACK 		ALLERGENS
13PGC0001	<b>AROMA AGRUMI DI SICILIA</b>	200		6 x Kg 2.5		
<i>Sicilian citrus liquid flavoring to be used directly with yogurt.</i>						
71VMP0012	<b>AROMA LIMONE</b>	200		6 x Kg 2.5		
<i>Lemon liquid flavoring to be used directly on yogurt.</i>						
71VMP0014	<b>AROMA VANIGLIA</b>	40		6 x Kg 2.5		
<i>Vanilla liquid flavoring to be used directly on yogurt.</i>						



# Chocolate

- Products for chocolate Gelato and sorbets
- Products in powder for hot chocolate





## Products for chocolate Gelato and sorbets

Balanced products in powder to get delicious chocolate Gelato in all its forms: dark or milk chocolate, dairy free, or sweetened with fructose only.

Standing out for its excellence, Ciocolat Noir Z won the first prize in the “Cono d’Oro” competition, held during Host in Milan.

A real cult product. It owes its uniqueness to the presence of different varieties of cocoa and chocolate, originated from countries all around the world.

CODE	PRODUCT	g/Kg MIX	MILK	WATER		PACK		ALLERGENS
21SBS0031	<b>CIOCOLAT NOIR Z®</b>	480		✓		10 x Kg 1.92		
Complete product, bitter dark chocolate flavor, with different varieties of chocolate and cocoa.								
21SBS0050	<b>MORO CIOCOLAT NOIR F</b>	450		✓		10 x Kg 1.8		
Complete product, bitter dark chocolate flavor, sweetened with fructose only.								
21SBS0010	<b>ALVEMORO Z</b>	400		✓		10 x Kg 2		
Complete product, dark chocolate flavor, dairy free.								
21SBS0024	<b>CIOCCOLATO BROWN DARK</b>	400		✓		10 x Kg 2		
Complete product, bitter dark chocolate flavor.								
21SBS0029	<b>CIOCOLAT LAIT Z</b>	400		✓		10 x Kg 2		
Complete product, milk chocolate flavor.								
21SBS0162	<b>MORO PURO</b>	320		✓		12 x Kg 1.52		
Bitter dark chocolate flavor. Very versatile product that has multiple benefits: low dosage, dairy free, with natural emulsifiers only. Customizable by adding any kind of coating or dark chocolate, even single-origin.								

## Products in powder for hot chocolate

Complete products, made with a selection of high quality raw materials, to prepare super tasty hot chocolate, with the perfect amount of creaminess and thickness.

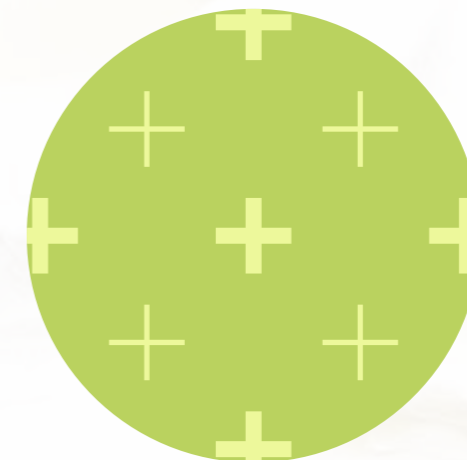
CODE	PRODUCT	g/Kg MIX	MILK	WATER		PACK		ALLERGENS
24PCC0012	<b>CIOBON LAIT</b>	300	✓	✓		10 x Kg 1.2		
Milk chocolate flavor.								
24PCC0010	<b>CIOBON NOIR</b>	300	✓	✓		10 x Kg 1.2		
Dark chocolate flavor.								
24PCC0006	<b>CIOBON BLANCHE</b>	300	✓			10 x Kg 1.2		
White chocolate flavor.								
24PCC0018	<b>CIOBON NOIR VEG</b>	300		✓		10 x Kg 1.2		
Completely vegetable, strong, dark chocolate flavor.								
24PCC0007	<b>CIOBON LAIT D</b>	300	✓	✓		10 x Kg 1.2		
Milk chocolate. Thicker version								
24PCC0009	<b>CIOBON NOIR D</b>	300	✓	✓		10 x Kg 1.2		
Dark chocolate. Thicker version.								





# Soy, Veggie & Vegan Products and Bio

- Bases for soy Gelato
- Bases for rice Gelato
- Products for fruit sorbets
- Bases for rice and soy Gelato
- Vegan neutrals and stabilizers
- Pastes for vegan Gelato
- Bases for vegan Semifreddo and cakes
- Products for vegetable hot chocolate
- Bio base for sorbets
- Smart


















These products keep all the traditional features of Gelato, but they add at the same time some specific nutritional properties:

- low calories
- sugar free (sweetened with fructose)
- without animal fats
- highly digestible

Our most innovative and trendy Lines, while respecting the Nature and consumer welfare, for an ethical and tasty choice.






## Bases for soy Gelato

Products in powder to prepare soy based Gelato. They can be used with pure pastes to obtain different flavors.

CODE	PRODUCT	g/Kg MIX	WATER		PACK 		ALLERGENS
21SBS0039	<b>DIESOY</b>	330	✓		10 x Kg 2		
<i>Product for cream flavored soy Gelato, with fructose.</i>							
21SBS0122	<b>FIORDISOIA</b>	330	✓		10 x Kg 2		
<i>Product to prepare soy Gelato, completely vegetable, dairy free, low calorie, cream flavored, with fructose.</i>							
21SBS0059	<b>SILVER SOY OMEGA 3</b>	330	✓		10 x Kg 2		
<i>Product for vanilla flavored soy Gelato, enriched with Omega 3, with fructose.</i>							
21SBS0068	<b>YOVITALITY VEG</b>	200			10 x Kg 2		
<i>Complete product to get a completely vegetable "yogurt", to be used with vegetable soy "yogurt" only.</i>							
21SBS0041	<b>DIESOYA</b>	165	✓		4 x Kg 5		
<i>For cream flavored soy Gelato, to be integrated with fructose or with a mix of sugars.</i>							





## Bases for rice Gelato

Products in powder, to prepare rice based Gelato.

CODE	PRODUCT	g/Kg MIX	WATER		PACK 		ALLERGENS
21SBS0055	<b>RISOLIGHT PRIMAVERA</b>	350	✓		10 x Kg 2		

*It can be used with pure pastes to obtain different flavors.*

Bases in powder for Gelato without added sugars.

CODE	PRODUCT	g/Kg MIX	WATER		PACK 		ALLERGENS
21SBS0067	<b>PROBIOTICUS LIGHT BASE</b>	320	✓		10 x Kg 2		

*Completely vegetable, rice based, dairy free, colorings free, with natural flavorings, **sweetened with Stevia**, to be combined with our pure, vegetable pastes. Without fats.*



## Products for fruit sorbets

Complete products and neutrals in powder and syrup.

CODE	PRODUCT	g/Kg MIX	WATER		PACK		ALLERGENS
21SBS0035	<b>DIECOCCO</b>	400	✓		10 x Kg 2		

Complete product in powder with coconut flakes, sweetened with fructose.

12BGF0025	<b>TUTTAFRUTTA</b>	100	✓		20 x Kg 1		
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To produce fruit sorbets, dairy free, and **completely without emulsifiers**. Rich in vegetable fibers, it keeps Gelato scoopable and creamy in the display cabinet.

12BGF0009	<b>BASE FRUTTA EASYMIX</b>	350-400	✓		Bucket 2 x Kg 6		
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Dairy free stabilized syrup, with a balanced mix of sugars, easy to use, to get different flavors fruit sorbets (using fresh or frozen fruit).

12BGF0008	<b>EASY FRUTTOSIO</b>	330-350	✓		Bucket 2 x Kg 6		
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Dairy free stabilized syrup, sweetened with fructose, easy to use, to get different flavors fruit sorbets (using fresh or frozen fruit).

## Bases for rice and soy Gelato

Complete products in powder for Gelato, enriched with Ginseng and Guarana.

CODE	PRODUCT	g/Kg MIX	WATER		PACK		ALLERGENS
21SBS0157	<b>VEGAN NOIR ENERGY</b>	330	✓		10 x Kg 2		

Complete product, bitter dark chocolate flavor, completely vegetable, dairy free, enriched with Ginseng and Guarana.

21SBS0156	<b>VEGAN RISQY ENERGY</b>	330	✓		10 x Kg 2		
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Rice and soy base, completely vegetable, dairy free, enriched with Ginseng and Guarana. It can be used by adding various pastes, to get different flavors.

## Vegan neutrals and stabilizers

Food additives based product.

CODE	PRODUCT	g/Kg MIX	WATER		PACK		ALLERGENS
15NSE0007	<b>ALVEMONOS</b>	5	✓		18 x Kg 1		

Ideal for Gelato mixes.

## Pastes and variegati for vegan Gelato

Completely vegetable products.

CODE	PRODUCT	g/Kg MIX		CONF.		ALLERGENS
13PGC0094	<b>ARACHIDE</b>	100		4 x Kg 2.5		

Peanut paste, excellent either alone or combined with **Variegato arachide**.

13PGC0086	<b>CAFFÈ FRE-E</b>	100		Jar 8 x Kg 1.9		
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For coffee flavored Gelato, without emulsifiers and thickeners, with atomized coffee.

13PGC0074	<b>LATTE DI MANDORLA DELLA VAL DI NOTO</b>	120-170		4 x Kg 2.5		
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Purely from Val di Noto, a real Sicilian specialty, well known all over the world, included in Slow Food Presidium. It's ideal to produce very nice almond Gelato, extremely faithful slushes and the famous refreshing drink.

13PGC0038	<b>NOCCIOLA SUPERIOR</b>	80-100		4 x Kg 2.5		
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Hazelnut paste, made from selected and toasted hazelnuts, with well rounded and incisive taste.

13PGC0037	<b>PASTA NOCCIOLA ALBA EXTRA®</b>	80-100		4 x Kg 2.5		
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Hazelnut paste, with selected hazelnuts from Cuneo and Asti areas.

13PGC0044	<b>PISTACCHIO 100% TOP</b>	80-100		4 x Kg 2.5		
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Pistachio paste, made from 100% Sicilia pistachios.

CODE	PRODUCT	g/Kg MIX		CONF.		ALLERGENS
13PGC0029	<b>PISTACCHIO VERDE BRONTE DOP</b>	80-100		4 x Kg 2.5		
<i>Green Bronte Pistachio paste, PDO certified.</i>						
13PGC0092	<b>VANIGLIA FREE EGG</b>	50		Jar 8 x Kg 1.9		
<i>Egg free, yellow colored, completely vegetable.</i>						
19VCG0030	<b>VARIEGATO AMARENA FRE-E</b>	Q.S.		Jar 8 x Kg 1.9		
<i>Sour cherry flavor, without emulsifiers, thickeners and stabilizers, with natural flavorings.</i>						

## Bases for Semifreddo and vegan cakes

Complete soy products in powder to prepare vegan sweets, single-portions or Semifreddo, completely vegetable, sweetened with fructose.

CODE	PRODUCT	g/Kg MIX		PACK		ALLERGENS
16SPS0032	<b>ALVEPAN</b>	370		10 x Kg 2		
<i>Cream flavor. To be whipped in the planetary machine with water. It can be customized by adding the same flavoring pastes used for Gelato production.</i>						
16SPS0044	<b>ALVECIOK</b>	370		10 x Kg 2		
<i>Chocolate flavor. To be whipped in the planetary machine with water.</i>						

Product in powder to prepare cake bases, desserts, single-portions and crumbles. Fast and easy to use. It can replace the sponge cake in all its applications.

CODE	PRODUCT	g/Kg MIX		PACK		ALLERGENS
16SPS0051	<b>TORTAVEG</b>	Q.S.		12 x Kg 1		
<i>Vanilla flavor. Completely vegetable.</i>						

## Products for vegetable hot chocolate

Complete products, made with a selection of high quality raw materials, to prepare super tasty hot chocolate, with the perfect amount of creaminess and thickness.

CODE	PRODUCT VEG	g/Kg MIX	WATER		PACK		ALLERGENS
24PCC0018	<b>CIOBON NOIR VEG</b>	300	✓		10 x Kg 1.2		
<i>Completely vegetable. Strong, dark chocolate flavor.</i>							

## Bio bases for sorbets

Stabilized and balanced sugar syrup.




CODE	PRODUCT	g/Kg MIX	WATER		PACK		ALLERGENS
22BIO0001	<b>FRUBIO</b>	350	✓		2 x Kg 6		
<i>To be used with fresh or frozen BIO fruit, to prepare a BIO fruit sorbet.</i>							



# Smart

The line of Smart Gelato is born from a project entrusted to Alvena exclusively by IEO-CCM (European Institute of Oncology & Cardiological Center Monzino) in Milan.

From this cooperation a line of products has been created with particular care to specific nutritional characteristics for a healthy and correct nutrition, that fits well in a protective diet towards some important diseases, as the diabetes, the cardiovascular diseases, the obesity, the osteoporosis and others.

CODE	PRODUCT	g/Kg MIX	WATER		PACK 		ALLERGENS
21SBS0143	<b>BASE SMART</b>	200	✓		10 x Kg 2		

*Product in powder, completely soy origin, to prepare Gelato and sorbets without added sugars, without emulsifiers and preservatives, with fructose, maple syrup and vegetable fibers.*





# Toppings

- Sauces for decorations or variegations





## Sauces for decorations or variegations

Products to complete Gelato display in the cabinet.

CODE	PRODUCT	g/Kg MIX	PACK 		ALLERGENS
18TOP0004	<b>AMARENA</b>	Q.S.	14 x Kg 1		
<i>Sour cherry flavor.</i>					
18TOP0006	<b>CARAMELLO</b>	Q.S.	14 x Kg 1		
<i>Caramel flavor.</i>					
18TOP0007	<b>CIOCCOLATO</b>	Q.S.	14 x Kg 1		
<i>Chocolate flavor.</i>					
18TOP0003	<b>CIOCCOLATO N.A.</b>	Q.S.	14 x Kg 1		
<i>Chocolate flavor without alcohol.</i>					
18TOP0012	<b>DULCE DE LECHE</b>	Q.S.	14 x Kg 1		
<i>Dulce de leche flavor.</i>					
18TOP0008	<b>FRAGOLA</b>	Q.S.	14 x Kg 1		
<i>Strawberry flavor.</i>					
18TOP0005	<b>FRUTTI DI BOSCO</b>	Q.S.	14 x Kg 1		
<i>Wild berries flavor.</i>					
18TOP0017	<b>MANGO</b>	Q.S.	14 x Kg 1		
<i>Mango flavor.</i>					
18TOP0009	<b>MENTA</b>	Q.S.	14 x Kg 1		
<i>Mint flavor.</i>					
18TOP0016	<b>MIELE</b>	Q.S.	14 x Kg 1		
<i>Honey flavor.</i>					

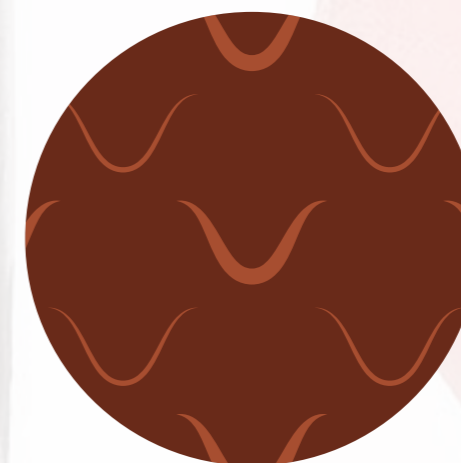


# Coatings

- Coatings for Gelato and sticks



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## Coatings for Gelato and sticks

Products in paste to cover Gelato and Pastry products.

CODE	PRODUCT	g/Kg MIX	PACK 		ALLERGENS
41PFC0010	<b>CIOCCOLATO BIANCO</b>	Q.S.	4 x Kg 2.5		
<i>White chocolate flavor.</i>					
41PFC0011	<b>EXTRA FONDENTE</b>	Q.S.	4 x Kg 2.5		
<i>Extra dark chocolate flavor.</i>					
41PFC0012	<b>FRAGOLA</b>	Q.S.	4 x Kg 2.5		
<i>Strawberry flavor.</i>					
41PFC0014	<b>LIMONE</b>	Q.S.	4 x Kg 2.5		
<i>Lemon flavor.</i>					
41PFC0015	<b>NOCCIOLA</b>	Q.S.	4 x Kg 2.5		 
<i>Hazelnut flavor.</i>					
41PFC0016	<b>PISTACCHIO PURO</b>	Q.S.	4 x Kg 2.5		 
<i>Pistachio flavor.</i>					





# Slushes





## Slushes

Liquid preparations, to be used with fresh or frozen fruit, vegetables, drinks, juices, etc. Unique feature: **“self freezing”**. It does not require the use of traditional equipment. It is simply prepared in the freezer or deep freezer.

CODE	PRODUCT	g/Kg MIX	WATER	🌡️	PACK 📦	CERTIFIED	ALLERGENS
17SSG0004	<b>GRANIFRUTTA</b>	200-330	✓	🌡️	2x Kg 7		
<i>Neutral syrup for different flavors slushes. Without added sucrose, sweetened with fructose.</i>							
17SSG0005	<b>GRANILIME TAORMINA</b>	200-330	✓	🌡️	2x Kg 7		
<i>Syrup for lemon flavored slushes. Without added sucrose, sweetened with fructose.</i>							
17SSG0006	<b>GRANIMENTA</b>	200-330	✓	🌡️	2x Kg 7		
<i>Syrup for mint flavored slushes. Without added sucrose, sweetened with fructose.</i>							
17SSG0017	<b>GRANIFAST Z</b>	250	✓	🌡️	2x Kg 7		
<i>Neutral sugars syrup to prepare different flavors slushes.</i>							
17SSG0018	<b>GRANIFAST MENTA</b>	250	✓	🌡️	2x Kg 7		
<i>Sugars syrup to prepare mint flavored slushes.</i>							
17SSG0011	<b>SCIROPPO ALLA MENTA</b>	170	✓	🌡️	2x Kg 7		
<i>Product used for mint flavored slushes.</i>							










# Coffee





## Coffee beans and coffee bases

Products to be used in bars or in Gelato shops.

CODE	PRODUCT	g/Kg MIX	WATER		PACK 		ALLERGENS
41PFC0002	<b>CAFFÈ IN GRANI</b>	Q.S.	✓		6 x Kg1		

*Coffee 85% Arabica – 15% Robusta.*

41PFC0091	<b>CAFFÈ DECAFFEINATO</b>	Q.S.	✓		1 x 50 filters		
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*Decaffeinated coffee. Decaffeination made with water process.*

11BGL0016	<b>CREME CAFFÈ</b>	330	✓		20 x Kg1		
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*To prepare the classic over the counter coffee cream, to be used with the dedicated machine.*





# Pastry of Gelato Maker

- Bases for Semifreddo
- Custard
- Bases for cakes
- Non-alcoholic soaking syrups
- Shiny glazes





# Bases for Semifreddo

## Boncakes

BONCAKES is the king of this line. Produced with fresh milk\* and sweetened with fructose, it has to be mixed with fresh or UHT cream, and it is ideal to prepare delicious cakes, Semifreddo and single-portion.

Its particular composition gives unique delicacy and lightness to the finished product, keeping at the same time its softness even at a storage temperature of -18°C.

Therefore, the confectionery specialties prepared with BONCAKES can be enjoyed without long waits and they are highly digestible. The products line for Semifreddo MIXCAKES is the counterpart of BONCAKES line for quality and dosage, but it is sweetened with sucrose.

CODE	PRODUCT	g/Kg MIX	CREAM		PACK		ALLERGENS
16SPS0009	<b>BONCAKES LATTE*</b>	100-250	✓		9 x Kg 0.5		
<i>Paste with plain milk flavor, to be whipped with cream 35%-38% fat content. It contains fresh milk, sweetened with fructose. Boncakes Latte can be customized by adding the same flavoring pastes that are also used for Gelato production.</i>							
16SPS0008	<b>BONCAKES CACAO</b>	200-250	✓		9 x Kg 0.5		
<i>Chocolate flavored paste, to be whipped with fresh cream, sweetened with fructose.</i>							
16SPS0005	<b>BONCAKES FRAGOLA</b>	200-250	✓		9 x Kg 0.5		
<i>Strawberry flavored paste, to be whipped with fresh cream, sweetened with fructose.</i>							
16SPS0006	<b>BONCAKES LIMONE</b>	200-250	✓		9 x Kg 0.5		
<i>Lemon flavored paste, to be whipped with fresh cream, sweetened with fructose.</i>							
16SPS0013	<b>BONCAKES MASCARPONE</b>	200-250	✓		9 x Kg 0.5		
<i>Mascarpone flavored paste, to be whipped with fresh cream, sweetened with fructose.</i>							

CODE	PRODUCT	g/Kg MIX	CREAM		PACK		ALLERGENS
16SPS0010	<b>BONCAKES TIRAMISU'</b>	200-250	✓		9 x Kg 0.5		
<i>Tiramisù flavored paste, to be whipped with fresh cream, sweetened with fructose.</i>							
16SPS0011	<b>BONCAKES VANIGLIA</b>	200-250	✓		9 x Kg 0.5		
<i>Vanilla flavored paste, to be whipped with fresh cream, sweetened with fructose.</i>							

## Mixcakes











For Semifreddo and single-portion, counterpart of BONCAKES, sweetened with sucrose.

CODE	PRODUCT	g/Kg MIX	CREAM		PACK		ALLERGENS
16SPS0029	<b>MIXCAKES LATTE</b>	200	✓		9 x Kg 0.5		
<i>Milk flavor.</i>							
16SPS0031	<b>MIXCAKES CACAO</b>	250	✓		9 x Kg 0.5		
<i>Cocoa flavor.</i>							
16SPS0030	<b>MIXCAKES VANIGLIA</b>	250	✓		9 x Kg 0.5		
<i>Vanilla flavor.</i>							










## Vegan Semifreddo

Complete soy products in powder to prepare vegan sweets, single-portions or Semifreddo, completely vegetable, sweetened with fructose.

CODE	PRODUCT	g/Kg MIX		PACK 		ALLERGENS 
16SPS0032	ALVEPAN	370		10 x Kg 2		
<i>Cream flavor. To be whipped in the planetary machine with water. It can be customized by adding the same flavoring pastes that are also used for Gelato production.</i>						
16SPS0044	ALVECIOK	370		10 x Kg 2		
<i>Chocolate flavor. To be whipped in the planetary machine with water.</i>						

## Caldofreddo

Products to quickly prepare excellent Semifreddo and over the counter mousses, without hydrogenated fats. It is prepared by adding milk and Gelato flavored according to the taste we want to get for the Semifreddo.

CODE	PRODUCT	g/Kg MIX	MILK	CREAM		PACK 		ALLERGENS 
16SPS0022	CALDOFREDDO	300	✓			10 x Kg 1.8		
<i>Neutral product in powder to be customized.</i>								

## Custard

Easy to use product in powder.

CODE	PRODUCT	g/Kg MIX	MILK	WATER		PACK 		ALLERGENS 
16SPS0038	CREMA PASTICCERA A FREDDO	280		✓		10 x Kg 1.2		
<i>For cold preparation.</i>								






## Bases for cakes

Products in powder to prepare cake bases, desserts, single-portions and crumbles. Fast and easy to use. They can replace the sponge cake in all its applications.

CODE	PRODUCT	g/Kg MIX		PACK 		ALLERGENS   
16SPS0049	BISCOTORTA	Q.S.		12 x Kg 1		  
<i>Cocoa and hazelnut flavor.</i>						
16SPS0051	TORTA VEG	Q.S.		12 x Kg 1		
<i>Vanilla flavor. Completely vegetable.</i>						

## Non-alcoholic soaking syrups





Non-alcoholic soaking syrups for sponge cake.

CODE	PRODUCT	g/Kg MIX	WATER		PACK 		ALLERGENS
16SPS0001	BAGNA ANALCOLICA CAFFE'	Q.S.	✓		9 x Kg 1.2		
<i>Coffee flavor.</i>							
16SPS0002	BAGNA ANALCOLICA VANIGLIA	Q.S.	✓		9 x Kg 1.2		
<i>Vanilla flavor.</i>							



## Shiny glazes

Products in paste with different flavors, for cakes and Semifreddo decoration, even in neutral version.

CODE	PRODUCT	g/Kg MIX	PACK 		ALLERGENS
16SPS0039	<b>AMARENA</b>	Q.S.	4 x Kg 3		
<i>Sour cherry flavor. Excellent sheen even at -20°C. Usage temperature 20/35°C.</i>					
16SPS0036	<b>CARAMELLO</b>	Q.S.	4 x Kg 3		
<i>Caramel flavor. Excellent sheen even at -20°C. Usage temperature 20/35°C.</i>					
16SPS0037	<b>CIOCCOBIANCO</b>	Q.S.	4 x Kg 3		
<i>White chocolate flavor. Excellent sheen even at -20°C. Usage temperature 30/40°C.</i>					
16SPS0033	<b>CIOCCOLATO</b>	Q.S.	4 x Kg 3		
<i>Chocolate flavor. Excellent sheen even at -20°C. Usage temperature 30/40°C.</i>					
16SPS0048	<b>CRYSTAL</b>	Q.S.	4 x Kg 3		
<i>Neutral flavor. Excellent sheen even at -20°C. Usage temperature 20/35°C. Neutral and transparent product.</i>					
16SPS0034	<b>FRAGOLA</b>	Q.S.	4 x Kg 3		
<i>Strawberry flavor. Excellent sheen even at -20°C. Usage temperature 20/35°C.</i>					
16SPS0040	<b>LAMPONE</b>	Q.S.	4 x Kg 3		
<i>Raspberry flavor. Excellent sheen even at -20°C. Usage temperature 20/35°C.</i>					
16SPS0047	<b>MANGO</b>	Q.S.	4 x Kg 3		
<i>Mango flavor. Excellent sheen even at -20°C. Usage temperature 20/35°C.</i>					















## Neutrals and miscellaneous products

Products for various Gelato and Pastry preparations.

CODE	PRODUCT	g/Kg MIX	MILK	WATER		PACK 		ALLERGENS
15NSE0006	<b>ALDAROM FIOR DI PANNA</b>	15	✓	✓		4 x Kg 5		
<i>Neutral for cream Gelato, with cream flavoring.</i>								
15NSE0014	<b>ALDAROM VANIGLIA</b>	15	✓	✓		4 x Kg 5		
<i>Neutral for cream Gelato, with vanilla flavoring.</i>								
15NSE0007	<b>ALVEMONOS</b>	5	✓	✓		18 x Kg 1		
<i>Ideal for Gelato mixes.</i>								
15NSE0016	<b>AMIDALVE</b>	20	✓			14 x Kg 1		
<i>Starch for custard.</i>								
12BGF0012	<b>FRUTTO AL 42</b>	5-10		✓		10 x Kg 2		
<i>Food additives based product, ideal for water Gelato mixes, with the adding of fruit or juices.</i>								
15NSE0022	<b>INTEGRALVE</b>	20-30	✓	✓		14 x Kg 1		
<i>Supplement for cream Gelato mixes.</i>								
16SPS0050	<b>JELLY MIX</b>	15-25		✓		24 x Kg 0.5		
<i>Jellying product in powder for Gelato and Pastry.</i>								
15NSE0024	<b>NEUTROCREM</b>	10	✓	✓		16 x Kg 1		
<i>Neutral for cream Gelato.</i>								
15NSE0034	<b>NEUTRO FRUTTA 5g</b>	5	✓	✓		14 x Kg 1		
<i>Neutral for fruit Gelato and sorbets.</i>								
15NSE0027	<b>PRODOTTO B1</b>	5-30	✓	✓		14 x Kg 1		
<i>Food adjuvant.</i>								

CODE	PRODUCT	g/Kg MIX	MILK	WATER		PACK 		ALLERGENS
15NSE0031	<b>SUCROGEL N.2</b>	30-50	✓	✓		4 x Kg 5		
<i>Mix of reducing sugars.</i>								
15NSE0030	<b>SCIROPPO DI FRUTTOSIO</b>	Q.S.	✓	✓		2 x Kg 7		
<i>Fructose syrup.</i>								
15NSE0001	<b>ALVECITRO</b>	Q.S.		✓		Bottle 9 x Kg 1.2		
<i>Citric solution.</i>								
12BGF0010	<b>FRUTTABELLA</b>	70		✓		Bottle 9 x Kg 1.2		
<i>Anti-oxidant for fresh fruit.</i>								
16SPS0023	<b>GELLINA</b>	Q.S.				Bottle 9 x Kg 1.2		
<i>Polishing product for fresh fruit.</i>								



# Hygiene and Sanitization of Laboratories



# Hygiene and sanitization of laboratories

Cleaning products for areas and equipment dedicated to food preparations

CODE	PRODUCT	g/L	🌡️	PACK 📦
72DIS0004	<b>DELSANEX</b>	40 g x L	🌡️	Kg 2

Detergent, disinfectant, to facilitate the removal of organic contaminations, halos and bad smells. Medical surgical device. It is ideal for all laboratory equipment, and equipment in general. It is low-foaming, easy to rinse.

72DIS0005	<b>DIVOSAN</b>	5 g x L	🌡️	Kg 2
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Oxidant disinfectant, based on peracetic acid to be used in food factories. Medical surgical device. It's ideal for all laboratory equipment, and equipment in general. Rinse after usage. Particularly suggested after the use of DELSANEX.

72DIS0012	<b>DEGREASER</b>	5-10 g x L	🌡️	Kg 5
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It is ideal to remove fat and greasy from tools, food equipment and all the surfaces used to prepare and store food (tables, working counters, cold stores, storage areas, floors, walls, doors, etc.)





# Legend

## Processing



T°C (room temperature)



40-65°C (\*)



>85°C (pasteurization)

## Packaging



Bag



Tin



Jar



Bottle



Bucket



Tank

## Certifications



ORGANIC



VEGAN



HALAL

## Allergens



Egg and derivatives



Peanuts and derivatives



Shelled nuts and derivatives



Soy and derivatives



Milk and derivatives



Sulfur dioxide and sulfites



Lupins and derivatives

\* For non pasteurized mixes, we advice to age them in the chiller; from 30 minutes to 2 hours of stay for a better result.

