

THE ITALIAN MAGAZINE
FOR INTERNATIONAL BUYERS
IN GELATO, PASTRY AND
TRENDY FOOD-AND-DRINK



ITALY

A close-up portrait of an elderly woman with short, styled white hair. She is smiling warmly at the camera, resting her left hand against her cheek. She is wearing a dark blue top, a pearl necklace, a pearl earring, a ring on her left hand, and a watch with a red leather strap on her left wrist. The background is a bookshelf filled with books.

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Year 5 - No.10 - JULY-DECEMBER 2016 - € 1.00



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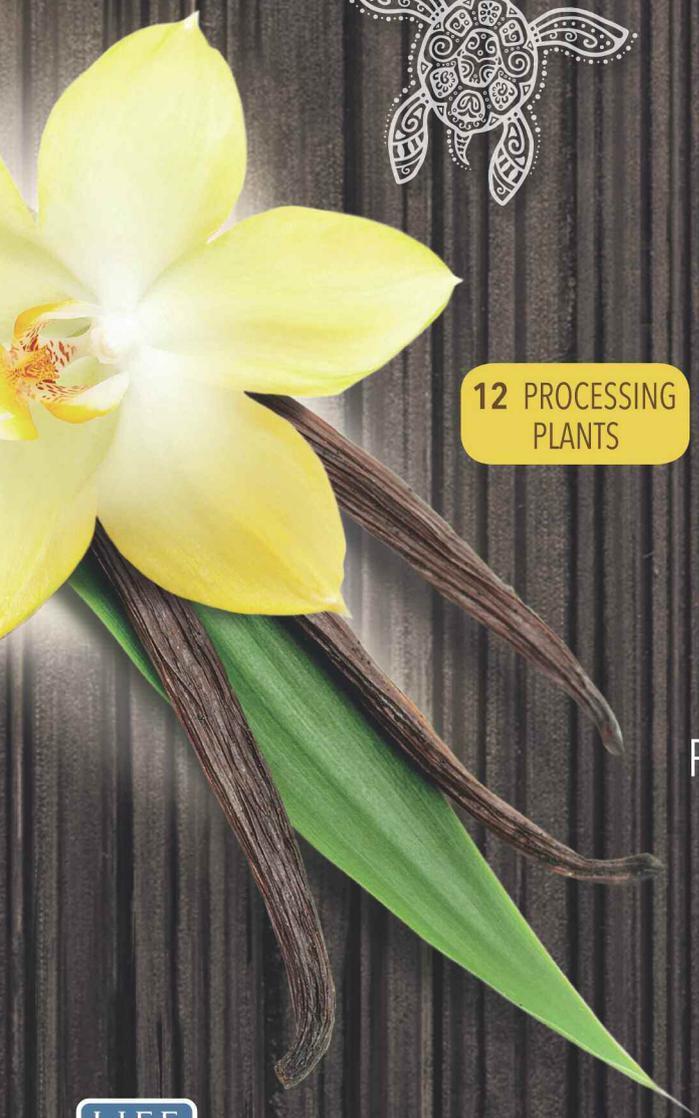
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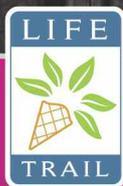
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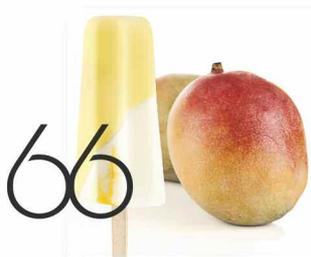
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summary

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Pastry

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Founded in Reggio Emilia, Italy in 1967, PreGel is present in over 130 countries. With two main production plants, fifteen subsidiaries, plus an expansive network of distributors and wholesalers, PreGel ensures effective market control and allows for accurate interpretation of the needs of consumers around the world.

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Soft Serve

Coffee Shop



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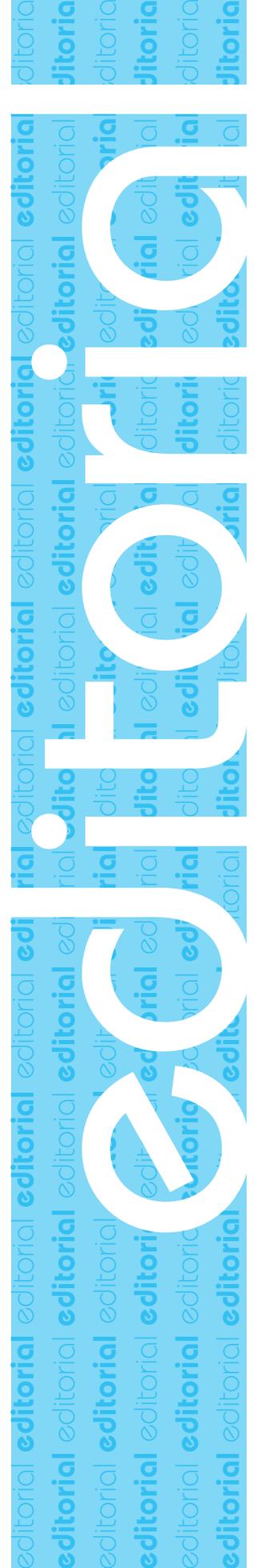


The world of artisanal gelato is studded by some names that have influenced the whole trade, contributing in a crucial manner to the history of the product. Too often we hear people speak badly of professions without a cultural history, of improvisation, of low quality. Too often we hear good things only about the (wonderful) Pastry Artisan, and little to nothing about the Gelato Artisan.

However, there is an exception. Luciana Polliotti. Author of books, expert journalist, with an unequalled knowledge of the history of artisanal gelato, she has been fighting for years to help the trade as a whole to understand itself better. That is why in this issue puntoltaly has decided to dedicate the cover and an exclusive interview with her. The occasion? The wonderful 70 years of this incredible woman: knowledgeable, tenacious, and of a rare class.

Here at puntoltaly we have just completed an intense semester of travels and international trade shows. We were in Paris for Europain, Stuttgart for Gelatissimo, Targu Mures for Gastropan, Dubai for Gulfood, Singapore for Food Hotel Asia, and finally in Chicago for the NRA. A marathon covering tens of thousands of kilometers, promoting “our” Made in Italy. Everywhere we went we found great interest in our culture and our technology for producing artisanal sweets. With puntoltaly in the coming months we will be in our stand (or with the international press) at Hostelco in Barcelona, Pa.Bo.Gel. in Rome, Sial in Paris, Food Hotel China in Shanghai, The Speciality Food Festival in Dubai, and, obviously, you can always find us at the magazine’s website, www.puntoitaly.org. See you soon!

Franco Cesare Puglisi



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The Fantastic 4

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CIOCCOLAT NOIR

FRENCH? NO,
I COME FROM
ALL OVER
THE WORLD





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Great Luciana!

By Franco Cesare Puglisi

Luciana Polliotti is the most important historian of artisanal gelato, with almost half a century of experience spent among gelato artisans.

Journalist and author, Luciana Polliotti has made critical contributions to restoring professional dignity to the figure of gelato artisan. I interviewed her myself, celebrating her “first” 70 years, carried lightly and with elegance as a true First Lady of Italian artisanal sweets.

Artisanal gelato is going through a period of intense transformations. Throughout the world it is developing in a thousand different ways. What future does Luciana Polliotti see for this wonderful Italian sweet?

I should have a crystal ball to answer this question, but I’ll try anyway. Most of the planet’s population knows nothing about traditional Italian artisanal gelato. Where it has been produced correctly it has found



success. “Good” must be accompanied by “beautiful,” it must look as good as it tastes.

If we look beyond our Italian borders we find a huge market waiting for this product. The future, if we can analyse the present well, can be prosperous only if the

whole artisanal gelato supply chain (ingredients, accessories, machines, and so on) continues to work well, producing excellent products and avoiding quick, easy solutions. It takes years to build an image and only minutes to destroy it.

The figure of an Italian-born gelato artisan is inexorably diminishing in gelato shops across Europe, particularly in Germany. The guarantee of an Italian businessperson has been surpassed by the times and globalization. Will the new artisans of various



nationalities be able to maintain the tradition and quality of artisanal gelato?

We Italians have to lead the way. The only chance that we have not to lose tradition and quality is exporting gelato along with its culture, professionally training the

new gelato artisans. It doesn't matter where they are from, anybody can become an excellent gelato artisan, as long as they are trained and kept up to date by Italian instructors.

When I speak of culture I do not simply mean "making" gelato, which is obviously critical, but rather exporting a cultural model, a conception of working as a gelato artisan, which is a combination of alchemy, science, marketing, communication, and hygiene. Gelato's history must also be exported, so that the trade's roots are known, creating pride in belonging to something greater. A good gelato artisan must be a visionary person, a dreamer, while at the same time able to keep two feet planted firmly on the ground.

If for some reason the idea spreads that making artisanal gelato is a simple thing, this is the way to ruin everything. A while back it was said that there are "gelatori" (gelato freezers) and "gelatieri" (gelato artisans) the gelato freezers being those who know nothing about gelato but simply pour mixture into a batch freezer, and gelato artisans being professionals who create excellent products, like great restaurant or pastry chefs. The latter are the focus of the world market, the others are like hamburger flippers, necessary but performing a different function.

There is an effort to avoid translating the word "gelato" into other languages, the same as for words like pizza, espresso, and spaghetti. For gelato it hasn't been easy. The French will never do it - you can't touch their "glace" - while in Germany there is actually a law against it. What do you think about this?

I've been fighting this battle for years across the globe. In fact, I think it was actually me who launched this idea years ago. It was coined to maintain a clear distinction between industrial ice cream and traditional Italian artisanal gelato, when abroad it was considered all the same thing.

As far as the French are concerned, well, they don't count because they were the first to add the noun "glace" to the encyclopedia (1751-1772) and, in contrast with ourselves (we have a short memory), they



never forgot it. But maybe they have forgotten that it was a certain François Procope des Couteaux, originally known as Francesco Procopio Cutò from Palermo, who democratized gelato in Paris, breaking it out of the royal court and selling it at his Café Procope (still standing in Rue de l’Ancienne Comédie) to famous names like Diderot and D’Alambert. No problem! The Germans and the Spanish are the way they are and, maybe, sooner or later they will understand. But you know that this is only a miniscule part of the world...

It is true, however, that between industrial ice cream and traditional Italian artisanal gelato there is a middle ground occupied by “gelatori” (gelato freezers), so maybe for these frozen mixtures we will have to come up with a new definition. I’ll try.

Artisanal gelato is often sold at a price that is too low, sometimes to the detriment of its quality. Any

suggestions on how to avoid dangerous races to the bottom?

For us a race to the bottom means just one thing: failure. Above all, gelato artisans must be aware that they are producing something unique, and armed with this awareness decide the proper price for their gelato, without surrendering and without exaggerating. The days are over when one can save on ingredients to stay in business. The market demands excellence and you can’t produce excellence with substandard ingredients. If we look beyond our trade we find trattorias, osterias, cafés, fast food restaurants, and restaurants in general of different levels. Traditional Italian artisanal gelato shops should be on the same level as quality restaurants. You yourself, Franco, some time ago during an interview on television noted that a gelato artisan is like a tailor. That’s the way it is. Do you know why so many friends, who work well, have trouble accepting our position? Because they aren’t aware of their own history, and therefore they lack pride in belonging to a noble category of professionals. This results in lack of courage. This is another reason why I feel so strongly that culture makes a difference: the more you know, the less afraid you are.

There has been a certain upsurge in extreme positions regarding readymade ingredients. What do you think about this?

I have something to say about this. First of all, extreme positions bother me because I know from personal experience (I have had some extreme positions in my time!) that in the end they go nowhere. Having said this, for years gelato artisans have used readymade ingredients, but they behaved like some husbands: they used them, but when talking about them with others they said they didn’t, like certain husbands do when it comes to lovers, denying it and hiding them in closets if necessary. The producers of ingredients, together with machine manufacturers, joined together with enlightened gelato artisans to prevent the destruction of the gelato trade by industrial ice cream manufacturers. This was in the 1950s, 1960s, and 1970s. How could they have competed with these

multinational colossals, the industrial Goliaths against the artisan Davids? By coming together they won, and still today these Davids are able to maintain their position of around 50% of the market, the only country in the world where this is the case.

Gelato artisans are strong if they march together with their supply chain. Without serious, efficient technology, without pure, clean, safe readymade ingredients, without high-level accessories there would be problems, of which there is not even an inkling today.

Experienced gelato artisans know how to offer their customers fresh, locally sourced products, and they also know how to select the best readymade ingredients, exactly like they choose the machines for their production area.

The Grom experience must be studied. From them we learned how to communicate better, but we must be careful about telling tales about how once upon a time gelato was better. It's not true! It was grainy, too sweet, and melted instantly. Right? Just like today the gelato made by "gelatori" (gelato freezers) is a cold

product that has nothing to do with the noble artisanal gelato of Italian tradition.

We must not give in to extreme positions. Let us proceed forward with our cultural rudder strongly in hand.

This year Italy won the Gelato World Cup for the fourth time, in an eternal duel with France. However, there are other countries that are growing in quality and professional ability. Who should we bet on in the future? Will we ever see a different country at the top of the podium?

Seeing other countries at the top is my dream, and, maybe from the beginning, my personal goal. If other countries win, it means that our gelato culture has spread well. We have been working with the Cup for 15 years to make known the best of our gelato. When I say "best" I mean flavour, balance, combination of flavours, as well as presentation, good taste in presentation, and the acquisition of pastry and cooking skills. We had to knock down barriers between the professions, forcing gelato artisans, chefs, pastry



chefs, and ice sculptors to communicate. We had to ask nations to learn how to make traditional Italian artisanal gelato and with great pride I can say that much has been achieved and many goals have been reached. Who will we see on the podium in the future? Argentina is working very well and, in general Latin America. Also Australia. In Europe, Spain is a strong competitor, followed by Poland and Switzerland. And let's not forget Morocco, which has taken giant leaps in these last few years.

A few months ago, Luciana Polliotti reach an important milestone (if we can say so...), turning 70. Your spirit, however, remains that of a young lioness, always combative and optimistic. Where do you find all the energy?

Yes, on Christmas Eve I turned 70. I am happy to be 70 and to have reached this point. There are still many battles ahead. I realize that I am slower than before, I need more time to reflect, but that doesn't mean stopping. Instead of hopping around like a grasshopper I dedicate a lot of time to my three adorable grandchildren, and I plan on setting aside a part of my time to write, much more than before. Because, in the end, what remains of a person, of her battles, besides what she writes? If I am slower then I run less.

Over the years I have learned to accept what I cannot change, to change what I can, and to have the wisdom to understand the difference between the two.

Over the course of your long career you have known many people. In a professional capacity, having to choose just three for an interesting meeting, who would you invite?

I like large groups of people, but if I must have a meeting with just a few people, well, I would like to talk and argue with Giulio Gorlini, who was my first editor in the trade and contact with the world of artisanal gelato. He trusted me even if I didn't know a thing about this world, and he promoted me to director of his magazine in no time. Then, I would like to have Enrico Giuseppe Grifoni, courageous and generous gelato artisan who in Italy wrote the first Gelato Manual, to

try to understand better what drove him to put himself out there, giving away his extraordinary recipes to the world. Also, don't be shocked, Otello Cattabriga, because his genius gelato machine changed the history of this business. If I could add a fourth person I would always hold a chair for Giancarlo Gabaldo, enlightened ex-president of Aiiipa who, during a tempestuous presentation on savoury gelato at Mig in Longarone in 1986, defended me with courage and far-sightedness



that were truly special. He won a place in my heart. Regarding savoury gelato, which some members of the World Cup have baptized as “gastronomic” because it is not the salt that makes it savoury but rather the use of gastronomic ingredients, well, you know lately there are some chefs, pastry chefs, and some rare gelato artisans who are claiming the invention of this product? I suggest that all these alleged creators hop over to the Gelato Museum at Carpigiani, which I

curated myself, so they can get a few ideas, study a bit more, and come down off their pedestals.

You have written a number of successful books over the years. Which is your favourite?

The book that I have not yet written and that I hope to write for your publishing company...

...Great Luciana!



An international

Gianfranco Tonti, newly elected president of Acomag, explains his point of view of gelato machines and display cases.



Who is Gianfranco Tonti

Born in Cattolica (Rimini, Italy) in 1945, he started with Ifi in December 1967. Rapidly rising in the company, he worked in accounting, administration, finance, product costing, purchasing, and, in 1974, was nominated as head of sales. An executive since 1981, he became general manager in 1984. Four years later he became a member of the Board of Directors and was named chief executive officer, then later president in 2009.

In 2011 he was nominated "Honorary Marchigiano" for having contributed with his work to the development of the Marche region in Italy. Previously a member of the Confindustria Marche steering committee, he is currently president of Confindustria in the province of Pesaro-Urbino. In the years 2011-2014 he presided over the delegation from Marche, Abruzzo, and Molise of the Adi (Association for Industrial Design) and since 1 January 2016 he has been president of Acomag (Association of manufacturers of machines and furnishings for gelato shops).

showcase

What still makes Made in Italy really competitive in international markets?

Today more than ever, attention to design and constant technological evolution of Italian machines and display cases remain the two distinguishing characteristics, recognized and appreciated throughout the world.

Italy is the birthplace of artisanal gelato and its supply chain. Therefore, international markets expect us to produce continuous technical and aesthetic innovations as far as products are concerned. Of course these innovations need not be just an end in themselves, but rather they must inspire new opportunities.

What “cards” do Italian producers need to play to be able to successfully compete abroad?

It is practically unnecessary to say that design and technology by themselves are not sufficient to win the everyday challenges of the global markets. Italian manufacturers have to be able to express dynamism in the evolution of their product, particularly as far as quality and performance are concerned.

What suggestions can be given to those that for the first time choose to go abroad?

The association members demonstrate that they are able to interpret well what the market expects of them. In any case I would like to underline the importance of two aspects. First of all, in everything we do we need to maintain a strong link with the centuries-long tradition of our gelato. It is also necessary to be able to feel we are part of a system in which the main characters - like the ingredient and accessory producers, the trade show organizers, the specialized press - all share our same interests.

I am deeply convinced that being with and feeling part of a whole will make us stronger.

In terms of the field’s global sales volume, what percentage were exports in 2015?

Last year we recorded a growing trend in export share. As far as machines are concerned, exports accounted for an average value of 70 percent, while for display cases the percentage oscillated between 40 and 60 percent.

Could you briefly talk about Acomag’s programs for the next three years, since you are going to be its president?

Together with the Board of Directors consisting of Vittorio Bartyan (Telme), Roberto Faccioli (Carpigiani), Marco Giulietti (Isa) and Nicola Iannucci (Tecnogel), I will work to strengthen our business by diminishing any contrasts and supporting any initiative seeking to increase dialog among the main players.

Last May we started a joint negotiating table between Aiipa and Acomag dedicated to the creation of a disciplinary body for artisanal gelato: an example of collaboration I would like to extend to other aspects of the industry.



Gelato? A fantastic world



Associazione Italiana
Industrie Prodotti Alimentari

That's Fabrizio Osti's point of view, on his second term as president of Aiipa, Products for Gelato Group.

Can you please give us a brief comment on your recently concluded term and a "sneak preview" of the Group's programs for the immediate future?

My past presidency was surely intense and rich with activities. We did many things and initiated several new developments, from Criga (Artisanal Gelato Research and Innovation Center) which is still very active, to sponsoring the Umberto Veronesi Foundation, through which we have reached the general public with very focused and important messages.



We have contributed to the creation of the Artisanal Gelato European Day, we talked to companies and organizations, we did marketing research, we wrote and communicated a lot.

One of my objectives as president was that of putting Aiipa back under the right spotlight and to make the world of gelato understand that the associates don't just worry about quality in their productions, but they operate often and very effectively for the good of the entire business.

In the next two years as president, since all the association members asked me to stay on, my term will focus on new, big projects: strengthening the supply chain, defending gelato abroad, and communication directed at public institutions that often are not well informed about our field.

What was the global sales volume of ingredients in 2015? What percentage of that was exported?

The global sales volume, mostly earned by Italian firms, was around 450 million euros, of which about 65% was exported. It is approximate data, because, unfortunately, in our field, sharing data is not considered strategic, as it really should be. Nevertheless they are realistic data. Moreover, with the work done by many companies in the field, they are data that grow year by year.

Italian companies' interest in new markets like South Equatorial Africa remains high or are we looking elsewhere?

For those companies that have saturated the main global markets, Africa south of the Sahara is surely a new territory to explore.

It is a topic that comes up often and in the international trade shows, like for example at Gulfood Dubai, with an increasing number of professionals coming from those territories. Interesting market growth is expected, provided that political scenarios, that are particularly unstable, move towards a much more desirable normalization.

What are Aiipa's strategies to strengthen the industry's supply chain, by making it the most competitive in the world?

A negotiating table with Acomag is opening up in these months, we would like to extend this to the as-

sociations of gelato artisans as well. I strongly believe in the supply chain's strength as one can see in the coffee industry.

I asked to start from a clear definition of objectives and see if they can be shared. Starting from this we will immediately understand where to go and which tangible results we can hope to achieve.

Today, what is the typical profile of the new gelato artisan in Italy and in the main global markets?

People have a tendency of identifying the professional gelato artisan in an inversely proportional way to the quantity of readymade gelato ingredients he uses. If the artisan is then not capable of producing gelato in all the forms and ways the market requires, it doesn't really matter. I find this vision nearsighted and old.

Today it is necessary to meet the requirements of an increasingly demanding consumer and this road can be effectively taken only thanks to the help of companies that prepare ingredients in line with the times.

The new gelato artisan must be able to choose and transform, he has to be able to provide new developments, quality and service, especially abroad, where it is our duty for a product called in Italian "gelato" that has at its core, technology and taste Made in Italy.

Today, romantic ideas of self-sufficient gelato artisans makes little sense and would set our business back by years.

What kind of support does the portal ilgelatoartigianale.info offer, created a few years ago by Aiipa?

We wanted an impartial site that would be able to help the gelato artisans to manage their businesses, and potential artisans to open new ones.

I think we succeeded: the site has 600,000 page views per year, many by foreigners.

Every year we support hundreds of artisans who open gelato shops, to which we give information and advice, we indicate courses and fairs, we suggest how to move during the first phases, what type of business to open, and we constantly update people on important news. In a few words, it is a portal into this fantastic world.

Italian triumph



The Italian team wins the seventh edition of the Gelato World Cup.



The Italian team was led by Diego Crosara (team manager) and included Luigi Tirabassi (gelato artisan), Alberto Carretta (chef), Antonio Capuano (pastry chef), and Amelio Mazzella (ice sculptor).



Second place to the Spanish team: Sirvent L. Antonio (team manager), Comes Prats Judit (ice sculptor), Piqué Casas Marc (chef), Romero Rodriguez Adolfo Javier (gelato artisan), and Masià Berenger Mario (gelato artisan).



Third place to the Australian team: Piccolo Martino (team manager), Sandison Andre (pastry chef), Toce Doanto (gelato artisan), Song Bo (ice sculptor), and Jones Tiffany (chef).

Technical skill, creativity, and maximum preparation. With these ingredients the Italian team triumphed at the seventh edition of the Gelato World Cup held on 23-25 January 2016 at SigeP in Rimini. The 13 competing teams challenged each other through seven tests of skill, based on themes of their own choosing. The Italian team (selected during SigeP 2015) was led by team manager Diego Crosara (pastry chef from Altavilla Vicentina, Vicenza) and included Luigi Tirabassi (gelato artisan from Subiaco, Rome), Alberto Carretta

(chef from Thiene, Vicenza), Antonio Capuano (pastry chef from Riccia, Campobasso), and Amelio Mazzella di Regnella (ice sculptor from Bacoli, Naples). The theme they chose for themselves was "The contrasting sea." Second and third places went respectively to Spain (with the theme "Red Riding Hood visits her grandmother") and Australia ("Treasures and legends of the Pacific"). The competition included other 10 teams from Argentina ("Voyage of the five senses"), Japan ("Nature"), Morocco ("Ancient Egypt"), Mexico ("Sal-

vador Dalí, Surrealism”), Poland (“Nature reborn from the forest”), Switzerland (“Cinema”), United States (“Fire and ice”), Chile (“Science fiction”), Uruguay (“Paez Vilario Carlos”), and Singapore (“Garden breeze”).

In the South Hall of Rimini Fiera, 65 professionals competed in the preparation of gelato cups with assorted flavours, a gelato cake, and four types of chocolate gelato petit fours weighing a maximum of 40 grams. The challenges also included three hot finger foods to be served with savoury gelato chosen by the same team, an ice sculpture, and an ice base with added flowers, fruit, nuts, vegetables, spices, or other edible ingredients. And in the end, something new: a sculpture in brittle.

To assess the creativity of the competitors and test their ability to adapt to a surprise ingredient there was also the Mystery Box challenge, which called for the creation of a gelato flavour using ingredients that were randomly chosen and assigned at the beginning of the competition. The gelato was then presented on cones to the international jury for tasting, while the recipe was examined by the technical judges.

New developments in this seventh edition of the World Cup were the mandatory use of mineral water in sorbets by all competing teams, and powdered milk in gelato. All the challenges were carried out in front of spectators and were streamed on the Sigep and the World Cup websites.

The coaches of each of the 13 teams were also part of the technical jury (presided over by the French team

manager Elie Cazaussus, member of the winning team from the previous edition), which was flanked by an artistic jury composed of Lorena Gava (art critic), Beppo Tonon (gelato world champion and master carver of fruits and vegetables), Stephan Didier (national president of French ice sculptors), Valeria Piccini (award-winning chef from Caino, in Montemerano, Grosseto, Italy). Monitoring the various stages of the competition, in support of the competition officials Sergio Dondoli, Mauro Petrini, and Sergio Colalucci, was the World Committee of Honour with Pierpaolo Magni (Italy, committee president), Kamal Rahal Essoulami (Morocco, vice president), Gabriel Paillason (France, president of the Pastry World Cup), and Alejandro Tedeschi (Argentina).

The competition was brilliantly presented by the great journalist Eleonora Cozzella, assisted by Franco Cesare Puglisi, journalist and publisher.

The Gelato World Cup, held every two years, is organized by Gelato e Cultura together with Rimini Fiera.



Truly exceptional!

More than two hundred thousand visitors and more than one thousand exhibitors at the 37th edition of Sigep in Rimini.

It was a record-breaking year at the 37th edition of Sigep (Rimini, Italy, 23-27 January 2016), registering an increase in attendance: 201,321 visitors (+8% compared to 2015). The participation of foreigners increased to 41,122 people coming from 150 countries. This result is in part due to promotion done by Sigep throughout the year in every corner of the planet. Initiatives include Sistema Sigep for supporting internationalization activities, and Sigep Boost which accompanies businesses with the exhibition's communication tools. Top Buyer from the Five Continents is the platform established to bring together supply and demand. For 2016 important promotional investments are being made in Asia, North America, and South America.

This year Sigep was the showcase for the first effort to block counterfeit Italian gelato products, thanks to Gelateria Italiana. The project, a priority for the Ministry of Foreign Affairs, Assocamerestero, and Rimini Fiera, is a certification awarded to those businesses that promote true Italian tradition throughout the world. Emanuele Gatti, president of the Italian Chamber of Commerce in Germany, was the first to award two

Gelateria Italiana plaques, to Eiscafé Tiziano in Leipzig, second-generation Italian gelato artisans, and Eiscafé Martini in Gummersbach, now in its fourth generation. The next Sigep is scheduled for 21-25 January 2017.

At the top of the podium

During the five days of the trade show there was a great amount of activity in the pavilions, with more than





500 events promoted by Rimini Fiera and the exhibiting companies, the principal themes being training, innovation, and creativity. Many of the important international competitions, starting with the Gelato World Cup, saw the Italian flag at the top of the podium. Here is a brief overview of the main events.

Pastry Queen 2016. Silvia Federica Boldetti is the new pastry queen. She won the world women's championship held every two years, beating Aki Tanimura from Japan and Marléene Bachellerie from France. Other competitors came from India, Russia, Taiwan, Brazil, and Croatia.

The Star of Chocolate. The Sicilian Tommaso Molara won the competition, followed by Lorenzo Puca and Gerald Baltram. The participants, including artisans from Japan, Brazil, India, Italy, Austria, and France, competed on the theme of jazz music, making a chocolate éclair, a dessert treat, and an artistic sculpture, as well as their own interpretation of hot chocolate in a cup.

Gelato Competitions. The competition organized by the Aig (Association of Italian gelato artisans) dedicated to the gianduia flavour was won by Cusmano Francesco from Gelateria Boccaccio in Villa San Giovanni, Reggio Calabria. The Donatello flavour by Romeo Stefano from Gelatomio in Malaysia won the Concorso Mille Idee for a new flavour - gelato of the year, also organized by Aig.

Coffee Champions. As usual, there were many competitions dedicated to the world of coffee. The Coffee Roasting Italian Championship was won by Rubens Gardelli, while the Coffee Barista Italian Championship saw triumph Angelo Segoni. Giuseppe

Fiorini won first place of the Milk Italian Championship, and Lorenzo Sordini took the top of the podium in the Cup Tasting Italian Championship. The Brewers Cup was won by Eddie Righi, the Coffee in Good Spirits Italian Championship by Davide Berti, and the Ibric Italian Championship by Helena Oliviero.

Bread in the City. The Italian team consisting of Riccardo Liccione and Cristian Trione took first place in the bread competition, beating Switzerland, Japan, and China. There were a total of eight teams competing for the top prize, the others coming from Peru, Mali, France, and Algeria. They prepared traditional and special breads, Viennoiserie, cakes, and a presentation of savoury and pizza products. A special award was given to Italy for the best ciabatta bread and the best presentation, while the best pizza was made by the Peruvians.

Comunicando. The 10th annual communications award given by the magazine puntoIT to advertising campaigns that appeared in the trade press during the course of the year.

This tenth anniversary edition was particularly evocative, studded with lights and emotions. Various companies were recognized for the quality of their advertising campaigns, the Comunicando ceremony being considered a highly prestigious event.

See
inyou
Rome

23-26 October 2016 will see the return of Pa.Bo.Gel, the international bread, pastry, gelato, pizza, and food service exhibition.

This year, like every two years, the food business is scheduled to meet at Pa.Bo.Gel. in Rome to spend four days seeing the latest innovations, technology, and high-level businesses. It is the only international food exhibition held in the Italian capital and it is one of the biggest in Italy. The 19th edition will be held 23-26 October 2016 at the prestigious new Fiera di Roma.

This “Jubilee” edition, as defined by the event that will take place at the same time in Rome, will have an exhibition space increased by 30% compared to 2014. And after the 25,000 visitors two years ago, many of whom came from abroad, the organizer Dmp expects to exceed 30,000 this year. Notwithstanding the continued slowness in the world economy, Pa.Bo.Gel.’s numbers continue their positive trend, both in terms of exhibitors and visitors, even from abroad.

As usual, the exhibition will focus on the agricultural, bread, and food service supply chain. Visitors will find not only new products but also the most advanced technologies, all featuring low environmental impact. The objective is to continue to highlight the solutions that are realized within a context of total quality and that represent an expression of Italian excellence worldwide.

The exhibits will cover the usual segments that have always been present at Pa.Bo.Gel.: bread, pastry, gelato,





pizza, food services, beer, wine, cafés, fresh pasta, retail and catering, and hotels. As usual, the calendar of events will be particularly full, including competitions, demonstrations, and labs held by prominent professionals from the food industry.

Dmp would like Pa.Bo.Gel. to become the top Italian trade show in the industry, making the most of the new section of the Fiera di Roma. In fact it is an exhibition

space that is particularly functional, designed and built to best accommodate exhibitors and visitors. The fair complex is easily reached from every part of Rome and the world since the Fiumicino international airport is only a few minutes away.

And what could be better, after an intense day of business and training, than allowing oneself a bit of rest and relaxation in a city of incomparable beauty like Rome?



Welcome home



The artisanal gelato world will meet at the 57th edition of Mig - Mostra Internazionale del Gelato Artigianale (International artisanal gelato trade show), scheduled for 27-30 November 2016 in Longarone, Belluno, Italy. As usual, the exhibition represents a highly specialized showcase for the latest gelato products, machines, and equipment. It is also a favoured space for debating and examining the subjects that interest gelato artisans.

In fact the trade show will offer great opportunities to speak of the segment's current status, but also about its future. It is a business that more than ever is distinguished by a constant effort to improve quality at all

Looking forward to the next Mig in Longarone, the Mostra Internazionale del Gelato Artigianale, considered by all as "the home of gelato artisans."

levels, a critical factor for spreading and establishing gelato Made in Italy worldwide. Another element that characterizes Mig 2016 is the aspect of environmental sustainability of all members of the supply chain. The subject of food intolerances will also be the centre of attention, with products developed not only for those who have specific requirements, but also for the increasing number of consumers who desire to follow a healthy lifestyle.





As usual, the calendar will be filled with numerous educational opportunities on interesting current subjects, focused on practical aspects of the gelato shop. Topics include traceability, labelling, and results of various product research projects.

Of these many events, there is particular interest for the “Gold Cup,” celebrating its 47th edition. This year there will be two different rankings, one for contestants over 35 and one for those under 35, competing on two different flavours (beer and pomegranate). Also being considered is a final that could directly involve Aiiipa with a Magic Box dedicated to a traditional flavour. Last year’s Mig saw 26,575 visitors, 17,899 of them from Italy and 8,676 from abroad.

TRAVELING THE WORLD

In the months leading up to the exhibition, the Longarone Fiere Dolomiti organizers will carry out a number of initiatives to promote the trade show around the world. The objective is to involve other gelato markets that can provide important opportunities for business growth for the companies that will participate in the exhibition. This year, these promotional activities will focus on Croatia, Slovenia, and the Czech Republic. In addition, some agreements are being finalized with entities in Argentina.

Meanwhile, back in Italy, besides its presence at the 14th starting line of the Giro d’Italia, currently there is an intense program dedicated to promoting artisanal gelato in a large number of hotels.





International point of reference for professionals, the next Sigep is scheduled for 21-25 January 2017, as always in Rimini, Italy.

Looking for new opportunities, establishing relationships, connecting one's professional sphere with the rest of the world. These are the evolved concepts that today animate the dessert business. And the next edition of Sigep will start right from here. Besides shining a light on developments and trends, the 38th International Exhibition for Artisanal Gelato, Confectionery, Pastry, Bakery and Coffee will connect sustainable ideas from around the globe, bringing together leading professionals from important brands and artisanal production.



Sigep will thus become "The sweetest worldwide hub," as announced by its new promotional campaign that will kick off in the coming months in every corner of the globe. It is a big commitment, sure to spread and consolidate the exhibition's already



strong and prestigious image, increasingly focused on high-level business relationships.

Promotional activities for SigeP 2017 will target primarily Asia, together with USA and the Middle East. Germany will also receive attention, with the Gelato World Tour German Challenge scheduled for 21-22 January, organized by SigeP and Carpigiani together with Uniteis, the association of Italian gelato artisans in Germany, and our magazine puntoDE as media partner. Speaking of Germany, remember that the process of certifying Italian gelato shops abroad has already started. The initiative was organized by the Ministry of Agricultural Policy Foreign Affairs and Cooperazione Internazionale e Assocamere Estero, association of Italian chambers of commerce abroad, and with the Frankfurt chamber of commerce.

As far as pastry is concerned, SigeP is preparing specific projects focused on training for youth in high schools and catering schools. There will also be educational initiatives targeting foreign markets in the Balkans, Central America, South America, and India. As always, the competitions held during the trade show will also be international. The most important pastry event will be the Junior World Championship, with its theme "Planet Fantasy, the power of fantasy." The contest will see 10 competitors representing France, Japan, India, the Balkans, Philippines, Singapore, Mexico, Poland, Russia, and Italy.

On 23 January the Pastry Arena will host the Senior Italian Pastry Championship, competitors choosing their own themes, while the following day will see the Under 23 Italian Championship with treats inspired by

cartoons. Cartoons will also be the theme for the professionals joining the Italian Artistic Pastry Cup.

The Star of Sugar, the international competition dedicated to sugar art, held every two years, will also allow participants to choose their own themes.

At SigeP 2017 the Pastry&Culture forum will help spread and promote dessert culture worldwide together with Compait and Ice. Some of the countries involved will be hosted at SigeP 2017.

SigePGiovani will have an even richer edition both for competitions and for training opportunities, increasing contacts among participants, companies, and great masters for each of the segments, pastry, gelato, bread, and coffee, with hands-on practice during the exhibition. The Pastry Arena will include a morning of work together with great pastry chefs. A big surprise is also in the works that will involve the competing youth.

And, talking about connections, the primary events will be streamed live on the sigeP.it website.



A world of

With its increasingly international reach, Host (Milan, Italy, 20-24 October 2017) remains the privileged meeting point for the world of hospitality.



In 2017 Milan will renew its biennial appointment with business, training, and high-end hospitality trends. On 20-24 October of next year the pavilions of FieraMilano will welcome the 40th edition of Host-Equipment, Coffee and Food International Hospitality Exhibition. The trade show will be even bigger than before, more international and bursting with content. In a space occupying 16 pavilions (two more than the previous edition), visitors will find a full range of services and products for the hospitality trade, divided organically into a series of macro areas: Professional Food Service - Bread-Pizza-Pasta; Coffee-Tea, Gelato-Pastry; Bar, Coffee and Vending Machines; Furnishings and Table.

Over the years Host has grown to become an international meeting place, where companies from all over the globe come together to do business. As of today, in fact, 40% of the exhibitors who are scheduled to participate come from abroad, from 38 countries on five continents, in particular from Germany, Spain, France, United States, Holland, and Switzerland. Besides focusing attention on historical markets, for the 2017 edition Host has identified three markets that have always held particular interest for exhibiting companies: the United States, Canada, and the Middle East. These are markets that themselves have shown interest in the trade show itself. The United States, for

hospitality

example, over the past few editions has increased its exhibitor presence by double digits: +26% in 2015 compared to 2013, and +51% over 2011, while visitors in the last edition increased by 35% over 2013 and 46% compared to 2011.

From an organizational point of view, in these months Host is selecting 1,500 buyers across the planet with the objective of increasing business and facilitating the mee-

ting of demand and supply. Worth noting as well is the schedule of international events specifically designed to promote the fair's peculiarities around the world. Host is not only a large business platform, it is also an important occasion for training and information. The busy schedule of workshops, seminars, cooking shows, and exhibitions will include well-known figures from the industries present, from world-champion baristas to award-winning chefs, not to mention pizza makers, master gelato artisans, pastry chefs, and chocolate artisans.

Great excitement for the Cake Designers World Championship and World Trophy of Pastry, Ice Cream, and Chocolate in collaboration with Figgc (Federazione internazionale pasticceria gelateria cioccolateria). As far as the café segment is concerned, the participation of Scae has been confirmed (Specialty Coffee Association Europe), Wce (World Coffee Events), Altoga (Associazione lombarda torrefattori, importatori di caffè e grossisti alimentari), and Fipe



(Federazione pubblici esercizi). In the food service area, the Identità Future event will return, in collaboration with Identità Golose, international haute cuisine congress. Also present will be Apici (Associazione professionale cuochi italiani), which played a starring role in 2015 with live lessons on the Network del Gusto, and finally Fcsi (Foodservice Consultants Society International) with a busy calendar of seminars.



PUNTOITALY WIRE

By Davide Pini, Ionela Grigoras, and the editorial staff

A chronicle of the trade fairs visited by puntoltaly during its travels abroad. A first-hand reportage of meetings, emotions, and experiences.

EUROPAIN

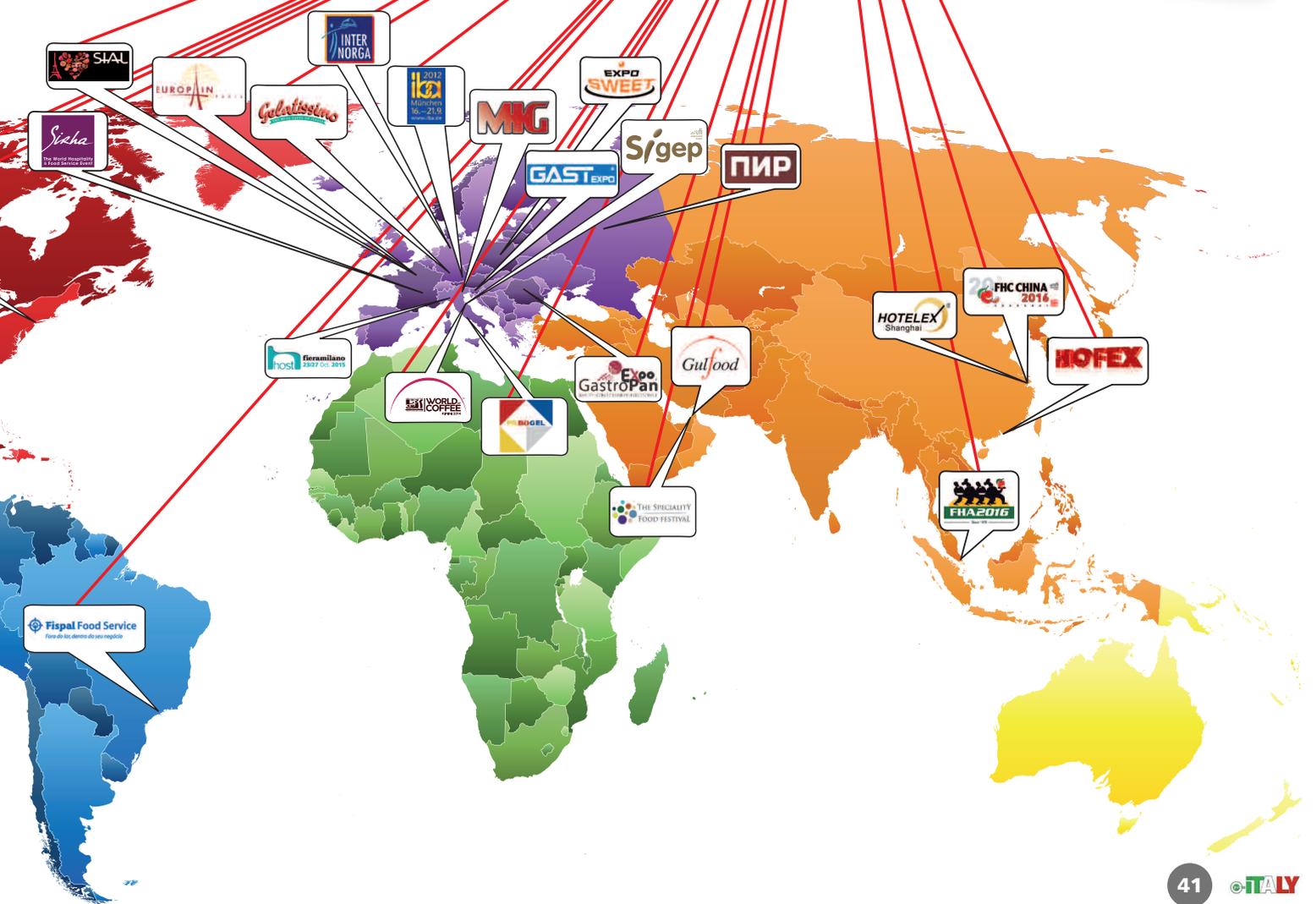
Paris, France, 5-9 February

679 exhibitors - 63,000 visitors

“The reason I am here today is to affirm how much bread baking-pastry represent a strength, a heritage, a source of fun, even for the future.” These were the words of François Hollande, president of the French Republic, during his visit on the second day of Europain & Intersuc. Moving words, with which the highest ranking politician in the country underlined how bread bakers and pastry chefs are of fundamental importance both for their impact on the economy and their contribution to French exports.

The 2016 edition was distinguished above all by the calendar of highly creative events.







This made it possible for artisans and industry to identify concrete ideas and solutions to increase business and forecast the future needs of consumers.

More than 250 accredited journalists, a strong international presence (almost 30% of visitors from abroad), and seven tons of bread, sweets, and other food products offered by the exhibitors to the Red Cross are only a few of the statistics that came out of this edition of the Parisian trade show, which this year represented the first stop of puntoltaly's long tour abroad.

GELATISSIMO-INTERGASTRA

Stuttgart, Germany, 20-24 February
1,300 exhibitors - 96,200 visitors

Once again in 2016 puntoltaly participated in the section dedicated to gelato and pastry within the Intergastra exhibition, confirming its consolidation as primary meeting place for the trade north of the Alps. The two fairs set new records, approaching 100,000 visitors and confirming more than 1,300 exhibitors.

The five days spent at Gelatissimo generated great satisfaction on the part of companies and public. The

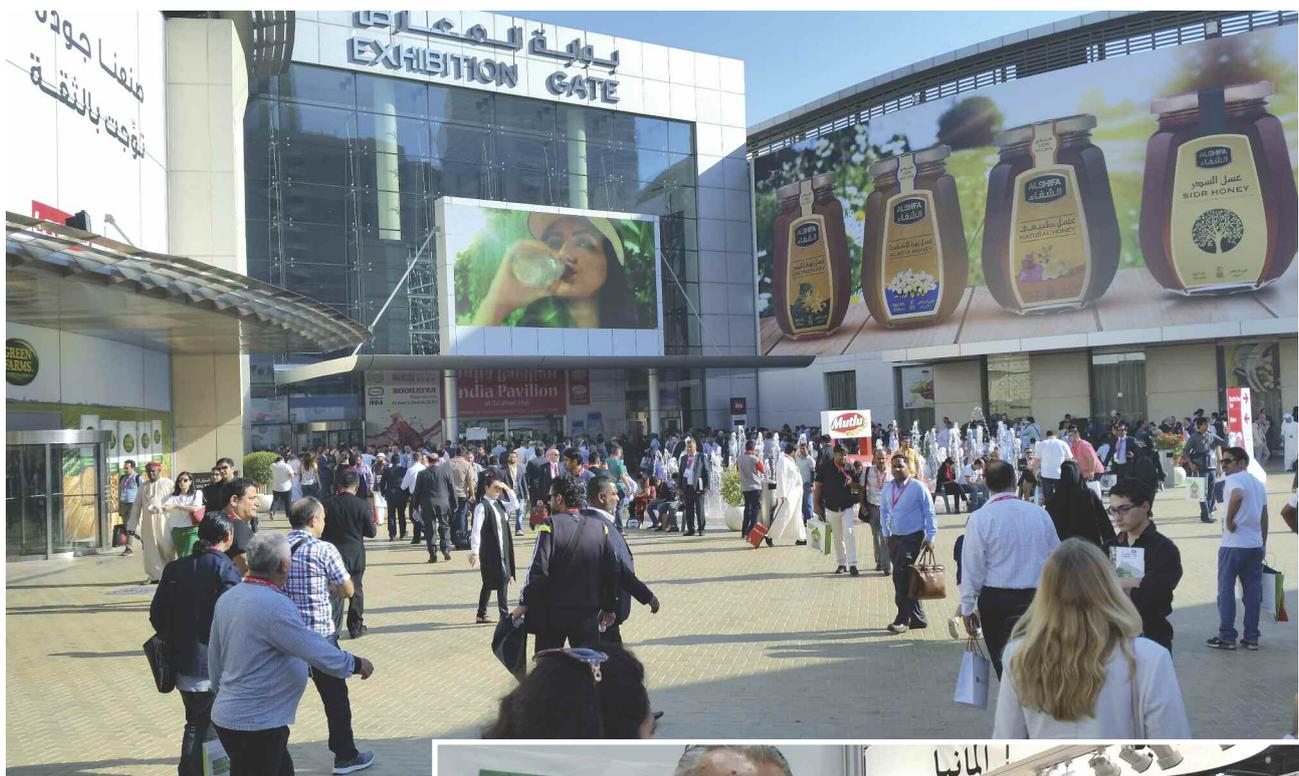


positive results of the exhibition were underlined by the words of Ulrich Kromer, general manager of Messe Stuttgart: "After the increases of the previous years, the market has confirmed the trade fair combination Gelatissimo/Intergastra and we have been able to establish ourselves as the most important platform within the businesses of gelato, gastronomy, and hotel service in the German language. Exhibitors and visitors appreciated the wide range of opportunities and the interesting calendar, both perfectly balanced. In addition, the synergies between Gelatissimo and Intergastra created true added value."

In particular, for the first time, PuntoDE (part of the Editrade group which publishes puntoltaly) hosted a conference in the press room, inviting professionals, exhibitors, and experts of the German market to talk about the future of artisanal gelato in Germany and the rest of Europe.

The next edition will be held in two years, and we are already sure that it will be a success.





GULFOOD

Dubai, UAE, 21-25 February

4,800 exhibitors - 85,000 visitors

It was the fifth time that our magazine had the honour of being a media partner of this important event. The organizers define Gulfood as the largest food and hospitality event in the world, the place where new flavours, latest trends, and innovations are revealed. The numbers confirm this vision: 64% of visitors come from outside of the UAE, representing 156 different countries, and 97% of them grade the exhibition as "Good" or "Excellent" in the surveys conducted in the corridors of the pavilions. This year Gulfood opened up some new pavilions, and the puntoltaly stand was positioned in one of these. This new development further increased the size and quality of the event, its growth seeming to continue unhindered.



GASTROPAN

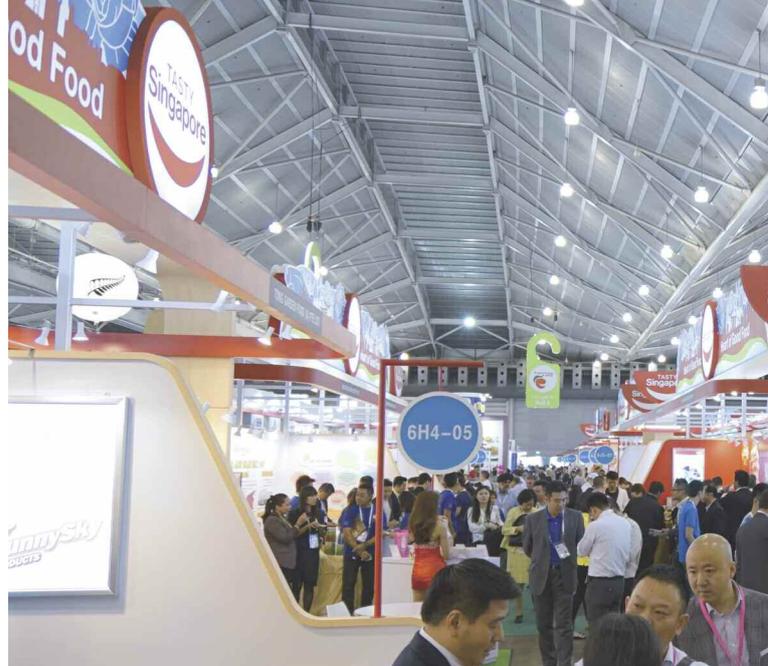
Târgu Mureș, Romania, 7-9 April

133 exhibitors - 20,000 visitors

This year more than 20,000 professionals visited the 133 exhibitors arriving from 25 countries, with 37 stands and a surface of 7,000 square meters.

Many new technological developments and ingredients were presented. Particularly popular was the use of natural ingredients in gelato and pastry products. A number of important competitions - Bread of the year, Cake of the year, Carved fruit decorations, Cold dish decorations, Sugar sculptures - were held throughout the three days of the exhibition. Puntotaly's interviews with a number of people confirmed a growing interest in artisanal products Made in Italy.

In 2017 the trade show will be held 23-25 March.



FOOD&HOTEL ASIA

Singapore, 12-15 April

3,200 exhibitors - 45,000 visitors

A surface area of 97,000 square meters entirely dedicated to food and hospitality, more than 3,000 exhibitors coming from 71 different countries, 58 international collectives, an increase of 8% in visitors coming from more than 100 nations. These are only a few of the elements that underline the success of an event that continues to be a point of reference for business in the Far East.

The exhibition is also the context for the Asian Pastry Cup, one of the most important selection competitions to determine who will participate in the final of the Pastry World Cup next January in Lyon. The jury, presided over by pastry chef Pierre Hermé, awarded top ho-



nours to Singapore, followed by Malaysia and India. For the first time, Fha Singapore was also the host of the Bocuse d'Or, its world final taking place alongside the pastry event in Lyon. Japan triumphed, beating eight competitors, ahead of Singapore and Australia.

NRA

Chicago, USA, 21-24 May

2,200 exhibitors - 48,000 visitors

The rich calendar for the first semester of 2016 concluded with a stop in the US, in Chicago, for puntoltaly's first time at the Nra Show (National Restaurant Association). The American trade show revolves around multiple events, numerous personalities appearing on alternating stages, some of them being particularly popular among the public thanks to their television programs. Foodamental Studio, Signature '16, Kitchen Innovation Awards, and World Culinary Showcase are only a few of the formats that make it possible to stage all the stimuli that the organizers present to the visitors.

The appeal of our magazine, combined with the allure of the "Italian" brand, continues to charm people all over the world, the puntoltaly corner always generating positive interest, and thus we honourably close the first semester of international activity which was surely a success.



Unanimous consent

An interested public participated at the conference “The future of artisanal gelato in Europe” organized by Messe Stuttgart and Editrade, publisher of the magazine puntoDE.

During the meeting, the speakers, Franco Cesare Puglisi, the magazine’s managing editor, Annalisa Carnio from the Uniteis press office, Jens Walther, vice president of the VSD e.V. association, Vito Ciniero, expert of the German and Austrian markets, and Dario Fontanella, owner of Gelateria Fontanella in Mannheim, focused on some of the problems of the artisanal gelato market in Germany and identified some solutions.

JUST ONE WORD

The speakers agreed that artisanal gelato in Germany, Europe’s second largest market after Italy, is greatly appreciated and the number of visitors to the Gelatisimo pavilions provided confirmation. As is occurring in other countries, the German word “eis” in the signs of German gelato shops is being replaced by the word “gelato” because it is recognized as a truly Italian artisanal product, made fresh every day using quality in-





gredients, therefore unable to be translated into other languages, just like pizza, spaghetti, and the legendary espresso.

ADDING VALUE

The protection of artisanal gelato can be carried out through professional training of “new” gelato artisans that acquire necessary skills participating in three-year courses, following a specific program. To support the segment various collaborations have been established with German institutions like trade unions and associations. Nurturing the work of gelato artisans means protecting an authentic, fresh product. The whole artisanal gelato trade will have to strongly and clearly communicate the advantages of this product to consumers.

EXPANDED EDITION

With the new Number 10 Paul Horn pavilion, scheduled for completion at the end of 2017, Messe Stuttgart has increased the total exhibition space of its pavilions from 105,200 to 120,000 square meters. With these new plans for growth, the next edition of Gelatissimo is scheduled for 3-7 February 2018.

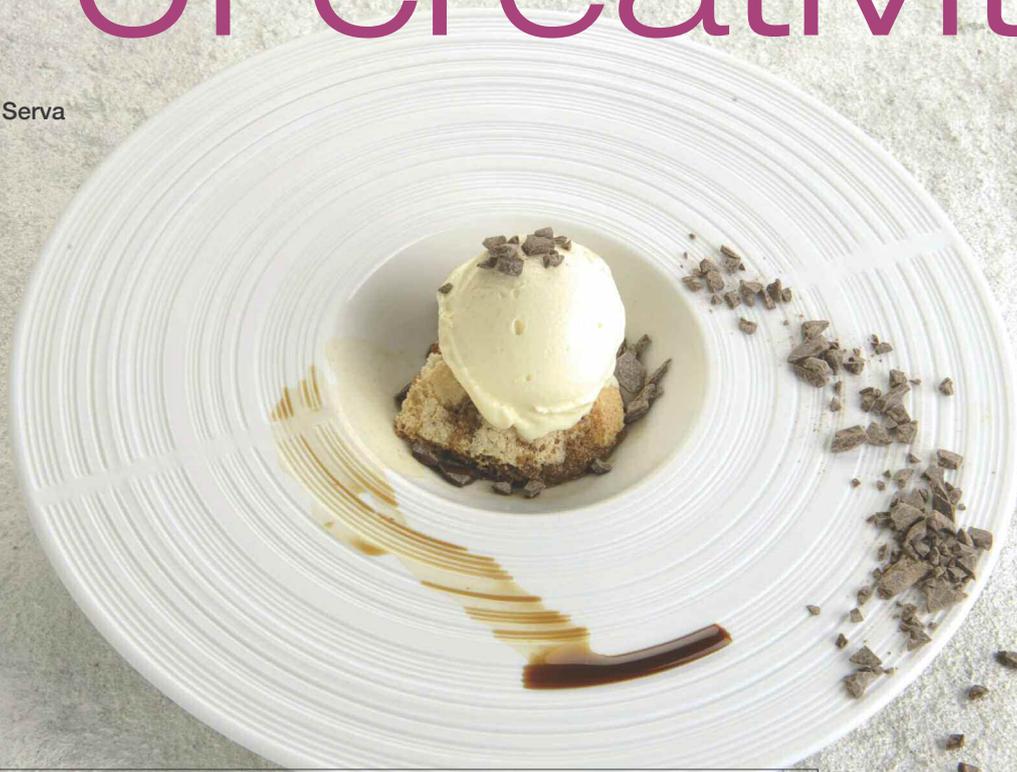
ONE EXAMPLE FOR ALL

Not coincidentally reference was made to the European Gelato Day celebrated on 24 March, a day dedicated to promoting the excellent artisanal sweet to the public at large. Gelato is the only food that the European Parliament has decided to favour with a dedicated day of its own, noting as follows: “Among fresh dairy foods, artisanal gelato represents excellence in terms of its quality and food safety, making the most of food products realized in each member State.”



The value of creativity

By Federica Serva



From tradition to innovation, this is gelato's image, as taken at Identità Golose in Milan, with demonstrations by four important masters.

The return of gelato and new examinations of coffee, cheese, panettone, and champagne distinguished the 12th edition of Identità Golose in Milan. The international meeting on haute cuisine and pastry involved more than one hundred renowned Italian and foreign chefs, called to debate the theme "The strength of liberty." It was a global meditation on the value of creativity and moments together to strengthen the exchange of experiences and defend the curiosity of those who want to innovate. The three days of exhibition were

closely followed by visitors and the media, confirming the growing influence of Italian cuisine, driven primarily by products like pasta, pizza, and gelato.

In fact, after seven years of absence, a specific session was dedicated to the latter: Identità Gelato. Four masters took turns on the stage to present their points of view, offering a dynamic, variegated image of the frozen sweet, from traditional slush to modern gelato, savoury to gourmet.

Antonio Cappadonia led off, talking about the origins

of slush in the snow cellars of the hills of Madonie, Sicily, personally preparing a coffee slush with cream and sweet roll, and one with Ciaculli late mandarin in



the traditional manner with a tub filled with ice and salt. The slowness of the process and the choice of local ingredients are the foundations of his philosophy. Paolo Brunelli also started with tradition, lemon cream, and then continued onwards, arriving at a modern interpretation of gelato through a study of umami, the flavour that is associated with the concept of savoury. His sweet, acidic gelato was served with candied tomato, corn, vino cotto, pea sponge, and chocolate. Moreno Cedroni demonstrated how popsicles and gelato can be added to a restaurant's menu, anywhere from starters to desserts. The key is to carefully



match them with the dishes served. Thus we have, for example, onion sorbet with fried fish, and mustard, olive oil, and shallot sorbet that is served with red tuna and mixed salad.

Curiosity, workmanship, and courage to elevate gelato to a gourmet product are the stimuli that inspire Simone Bonini, proving as much with his flavours FrescoCarapina, 70% Chocolate, and "Give me a tiramisù." His idea is to offer few flavours in the display case, made daily with fresh, selected ingredients, possibly eliminating instead of adding ingredients.



Photos credits: Identità Golose, Brambilla-Serrani



By Beppo Tonon

COROLLAS AND FANS

An art that is renewed every season as we make use of the products that mature over the course of the year.

This time it is the red apple and melon that provide the raw materials to create compositions of carved fruit to adorn gelato. Little wonders inspired by the evocative world of flowers and fan decorations gathered with elegance in sophisticated dessert dishes.



Suggested fruit: red apple, yellow melon

Gelato flavours: Fiordilatte

Suggested decoration: decorate the plate with drops of currant or blueberry sauce and enhance with pieces of walnut and raisin

Primary rule: wash and dry fruit with care before carving

Equipment: knife, paring knife, corer

APPLE FAN

Choose a Gala apple with an intense red colour and streaks, its peel still intact, smooth and waxy. The sweet, pleasant taste goes well with the gelato, and the doughy yet crunchy pulp makes it suitable for carving.



First of all, take a sharp knife and cut the apple along its length.



With a paring knife, make various lengthwise incisions, then thinly slice the apple delicately, being sure not to damage the fruit.



Divide the slices into small groups, hold them in the left hand and use the right to open them like playing cards.

VIBRANT EFFECT

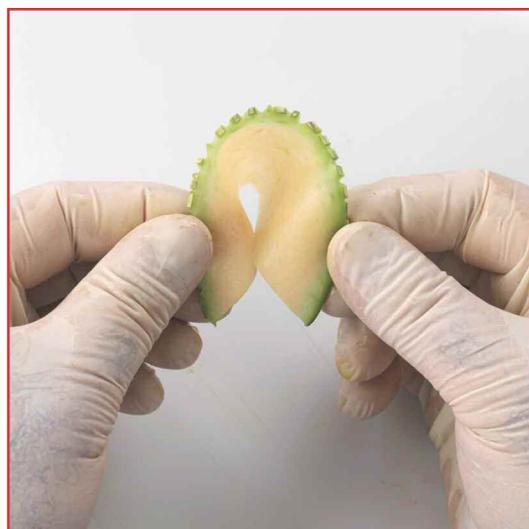
Your first choice should be a winter melon, sweet but not too much, aromatic but not excessively so.



Divide the melon in two. With a corer score the surface perpendicular to the direction of the slices. This helps to obtain a more vibrant effect when bending the slices.



With a medium knife slice the melon. The thickness of the slices should be calibrated with attention, around 2 or 3 mm, so that the pulp does not risk breaking.

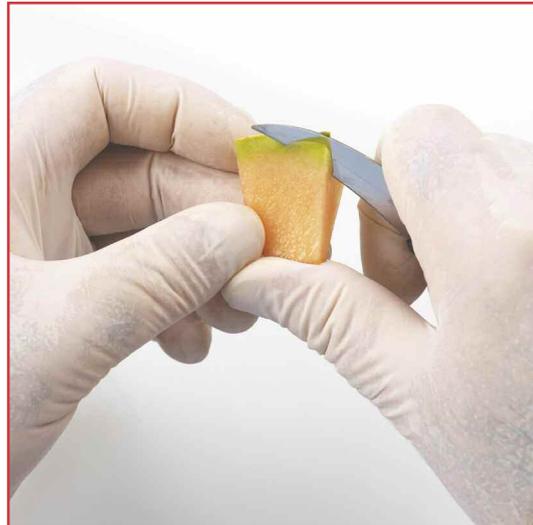


Fold the slices in two and fan them on the plate. The larger the slices, the more the decoration will be voluminous and visible.

MELON FLOWERS

The fruit must be selected at the right point of maturation and compactness so it can be sliced and carved.

From a slice of melon cut some cubes of the same size and make an incision in the four corners with an inclined cut starting from the skin and moving internally.



Take the two extremities, one with a left hand and one with the right, detaching them delicately by twisting one clockwise and the other counter-clockwise.

Once the skin is removed you will have small corollas in the centre of which you can place blueberries, blackberries, or currants to create the pistil.



By Antonio Mezzalira

SEASONAL GELATO

Curious and original variants to serve with classic flavours. Fruit combined with seasonal vegetables is the trend of the moment, to create desserts rich in vitamins. Three inviting proposals for customers who are increasingly attentive to the healthy aspect of ingredients.



Vegan cocktail

(celery, lime, strawberries)

WITH FRUIT BASE 50

INGREDIENTS:

• lime	100 g
• celery	380 g
• water	255 g
• sugar	100 g
• dextrose	50 g
• 30 DE dehydrated glucose syrup	80 g
• fruit base 50	35 g

Total **1000 g**

Suggestion

The strawberry pieces must rest in the refrigerator at 4°C for at least 12 hours covered with inverted sugar or acacia honey.

WITH FRUIT BASE 100

INGREDIENTS:

• lime	100 g
• celery	380 g
• water	255 g
• sugar	90 g
• dextrose	40 g
• 30 DE dehydrated glucose syrup	65 g
• fruit base 100	70 g
Total	1000 g



INSTRUCTIONS

Mix the base with sugars in the recipe and blend these solids with the water. Follow the base's instructions (for example, heat the mixture to 65°C and then cool to 4°C to better dissolve the sugars). Clean and peel well the celery, cut it into cubes and leave it to macerate with the lime.

Blend together the celery, lime, and sugar mixture, then pour it into the batch freezer.

Start the freezing cycle. Extract the sorbet and then place in the blast freezer for five minutes. Place in the display case at -11 to -12°C. Decorate with pieces of strawberry.



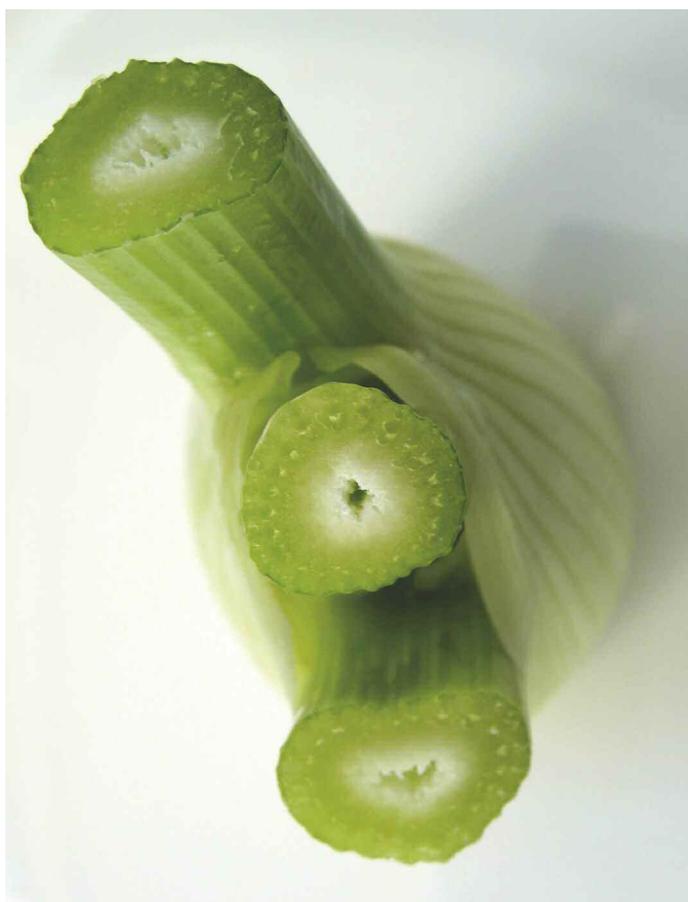
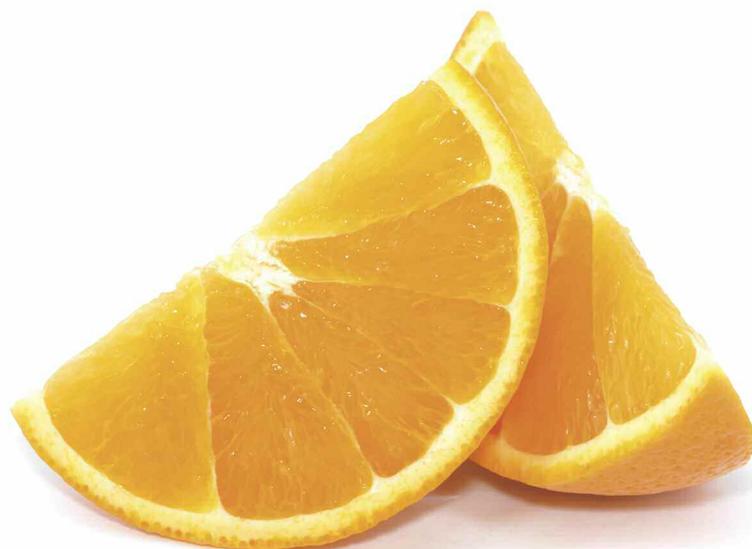
Sicilian salad

(fennel, orange juice)

WITH FRUIT BASE 50

INGREDIENTS:

• fresh fennel	350 g
• orange juice	150 g
• water	200 g
• sugar	110 g
• dextrose	60 g
• 30 DE dehydrated glucose syrup	92 g
• fruit base 50	35 g
• salt	3 g
Total	1000 g



WITH FRUIT BASE 100

INGREDIENTS:

• fresh fennel	350 g
• orange juice	150 g
• water	200 g
• sugar	95 g
• dextrose	50 g
• 30 DE dehydrated glucose syrup	82 g
• fruit base 100	70 g
• salt	3 g
Total	1000 g

INSTRUCTIONS

Squeeze the oranges and cut the fennel into pieces, letting them rest in the orange juice. Mix the base with the sugars and blend these solids with the water. Follow the base's instructions. Some brands require the mixture to sit for a few minutes ("cold" method), others require heating to 65°C and then cooling to 4°C to better dissolve the sugars ("hot" method). To the cooled sugar mixture add pieces of fennel left previously to macerate in the orange juice and then blend the mixture well. Pour the mixture into the batch freezer and follow the machine's instructions.

Halloween dream

(pumpkin, almond pralines)

WITH FRUIT BASE 50

INGREDIENTS:

• pumpkin	400 g
• water	320 g
• sugar	100 g
• dextrose	50 g
• 30 DE dehydrated glucose syrup	95 g
• fruit base 50	35 g
Total	1000 g

WITH FRUIT BASE 100

INGREDIENTS:

• pumpkin	400 g
• water	320 g
• sugar	90 g
• dextrose	40 g
• 30 DE dehydrated glucose syrup	80 g
• fruit base 100	70 g
Total	1000 g

INSTRUCTIONS

Mix the base with the sugars, blend these dry ingredients with the water, and then heat the mixture to 65°C and cool it to 4°C. Wash the pumpkin and cut it into slices, removing the seeds. Place the slices in a sufficiently large container and put it in the microwave for 25 minutes. When the pulp is cooked, remove the skin and blend the pulp together with the sugar mixture prepared previously. Pour the mixture into the batch freezer and start the freezing process.

Extract the gelato, variegating it with almonds pralined in the oven. Place in the blast freezer for about 10 minutes and then put in the display case at -12°C. Decorate with a slice of pumpkin, almonds, and a dusting of sweet Madagascar cinnamon.



Oven-pralined almonds

Praline syrup:

• water	1000 g
• sugar	2000 g
• Madagascar vanilla pods	2

Split the vanilla pods in half, extract the seeds, and mix them into the sugar. Mix water and sugar, then heat to boiling. Allow the syrup to cool.

INSTRUCTIONS

Soak the shelled almonds (about 400 g for a recipe of 4 kg of pumpkin) in the praline syrup, drain them, and then place them on a cookie sheet with baking paper at 180°C for about 10 minutes. After the first five minutes move the almonds so they don't burn and then let them cool.



ORIGINAL MEETING

By Roberto Rinaldini



The traditional piadina from Romagna is offered in an intriguing whole wheat version. Served with a second plate of beef cubes garnished with a hint of chocolate and raspberries.

Girella

(recipe for 10 piadinas)

ROMAGNA PIADINA WITH WHOLE WHEAT FLOUR

INGREDIENTS:

- type 0 flour 500 g
- whole wheat flour 500 g
- extra virgin oil from the hills of Romagna 150 g
- salt from Cervia 30 g
- water 500 g
- baking soda 4 g

INSTRUCTIONS

Combine all ingredients with water until you have a dough that is fairly solid. Do not knead it too much or air bubbles will form during cooking. Allow to rest for about one hour, covered with plastic wrap. Divide the dough into 70 g balls. Roll out with a rolling pin to a diameter of 25-30 cm, dusting with flour often so that it doesn't stick. Thickness depends on personal taste, ranging from 2 to 5-6 mm. Cook on a cast iron sheet, or better on terracotta, on a high flame. For best results use a fork to pierce each side of the piadina. With the help of a wide knife or spatula spin the piadina clockwise and flip often until cooked.

CREAM WITH SQUACQUERONE AND ARUGULA

INGREDIENTS:

- squacquerone cheese from Romagna 1500 g
- arugula 800 g

INSTRUCTIONS

Carefully wash the arugula and dry it with paper towels. Use a spatula to spread 150 g of cheese and then place arugula on top. Immediately roll the piadina (it must still be hot so it doesn't break) and slice into rolls 2 cm wide.



Cube fantasy

(recipe for 4 portions)



Cubes of beef filet marinated with balsamic vinegar and glazed with chocolate with valerian and raspberries.

MARINATED CUBED FILET

INGREDIENTS:

- beef filet cubes 300 g
- extra virgin olive oil as needed
- balsamic vinegar 60 g
- salt and pepper as needed

INSTRUCTIONS

Pan fry the beef cubes in a little bit of oil. Add balsamic vinegar and allow to boil off.

CHOCOLATE SAUCE

INGREDIENTS:

- meat and vegetable broth 100 g
- 35% fresh cream 50 g
- agar-agar 2 g
- 72% coating 50 g
- salt as needed

DECORATION OF VALERIAN AND RASPBERRIES

INGREDIENTS:

- valerian 100 g
- raspberries 30 g
- extra virgin olive oil as needed
- salt and pepper as needed

INSTRUCTIONS

Season with oil, salt, and pepper.





By Massimo Carnio

RECIPES

THE SWAN DANCE



The swan embodies internal light, the manifestation of the spirit over reason. Its flight is compared to the return of the spirit to its source, and the swan represents the part of man that tends towards good, perfection, and spirituality. With this pure spirit, a newlywed couple starts its journey... just as pure chocolate takes shape.

Above a stretch of water a couple of swans with thick, white plumage majestically rise as if to take off, in a soft, loving embrace as if they were dancing. They are positioned on two spheres and were made using half egg shells shaped by hand, the same for the necks and beak. The stretch of water is made with a mix of cocoa butter and cocoa melted together and modelled with a pastry bag. The effect of the plumage on the wings is made with the airbrush, spraying different shades of colour. The feathers are made with strips of acetate first covered with white chocolate and then covered with dark chocolate and placed in traction on a curve to give them a rounded shape. The



flower, a decorative element that separates and creates a point of light, is a classic water lily made by attaching petals to a round bud. Relatively simple techniques - use of acetate, cardboard, pans - make this piece accessible to all chocolate enthusiasts because it does not require the use of moulds or specific materials, and can be personalized as desired to make a unique work of art.



1. Create the support base using pans of various sizes with round bottom. Pour the dark chocolate to fill the base 3-4 cm. Place the pieces one on top of the other, from largest to smallest.



2. Use round foam rubber to create the stretch of water. Model the foam rubber by wrapping it with film. Use the cutter to mix the cocoa butter and cocoa, then heat it to 32°C. Pour the mixture over the foam rubber.



3. Use the pastry bag to create the side drops. Paint the base and drops white using the airbrush, and then blend in sky blue, giving the tip a more intense colour.



4. Use an acetate mould to form four half spheres and then join them to make two complete spheres that, after having been air-brushed white and sky blue, will be placed on the water base.



5. With the help of a polycarbonate mould, shape four half egg shells. Assemble the two halves and model them by hand using a bit of chocolate blended in the cutter. Spray with white and blue.



6. Pour the chocolate to form a long, slightly curved beam. Then, using chocolate processed in the cutter, handshape and round the swan's neck attaching it to the body. Form a space to colour the eye. Spray the neck with white and blue.



7. Shape a bit of chocolate to make the beak. Colour it orange with the airbrush and attach it to the end of the neck.



8. Use a chablon to shape the wings' edges and then pour chocolate inside.



9. For the flower structure use three combined half spheres.



10. Use a chablon in traction and placed on a curved surface to make the petals. Colour all the petals orange and attach them to the bud. Attach the flower to the work.



11. Using acetate cut into feather shapes, first pour a thin layer of white chocolate and then a thin layer of dark chocolate. Allow the covered acetate to set on a curved surface.



12. Cut acetate into leaf shapes and then heat them with a hair-dryer so they deform a little bit. Paint them green and yellow. Pour a layer of chocolate on the leaves and, when they are dry, peel the chocolate from the acetate.



13. Peel the feathers off the acetate and use the airbrush to colour them white, shading the tips blue.



14. For the wings, after having coloured them white, use the airbrush to shade them with various tones, using cut acetate sheets to help.



15. Construct two bases to insert all the tail feathers. Pour chocolate on the table. When it has hardened, cut the shape with a knife. The feathers should be attached at the end, together with the leaves of the flower.



By Alice Vignoli

SUMMER PASSION

Mango and passion fruit on a stick, two inviting proposals to sweeten with freshness even the hottest summer.



EXOTIC DELICACY

The acidity of the passion fruit softened by the sweetness of sugar



With stabilizer 5 g



Ingredients	Qty (g)	Sugars (g)	Sugars (%)
Passion fruit pulp, frozen concentrate	350	56,0	16%
Water	423	0,0	0
Sucrose	224	224,0	100%
Inulin	0	0,0	0
Cold fruit stabilizer 5 g	3	0,0	0
Total	1000	280,0	28%



With cold fruit base 50

Ingredients	Qty (g)	Sugars (g)	Sugars (%)
Passion fruit pulp, frozen concentrate	350	56,0	16%
Water	420	0,0	0
Sucrose	200	200,0	100%
Cold fruit base 50	30	24,0	80%
Total	1000	280,0	28%

INSTRUCTIONS

Use frozen passion fruit pulp and remember to compensate for the concentration and the sugar level. Add the other ingredients to the passion fruit, following the recipe proportions. Let stand for a few minutes. Start the aeration phase by using a powerful mixer to blend the mixture until it is uniform and shiny.

Use a confectionery funnel to quickly pour the mix into the steel moulds that have been pre-cooled in the blast freezer for ice pops. Insert the wooden sticks into the moulds using the stick holder. Allow to crystallize for about 30 minutes. Once crystallization is complete, extract the mould and stick-holder assembly from the blast freezer and dip it into a tray of cold water to facilitate removal of the treats from the moulds.

Place the treats one by one on a tray covered with baking paper. Place the sorbet on a stick in the display case for sale or store for later use.



WITHOUT SIN

Yogurt gelato with a soft mango centre covered with mango-flavoured white chocolate



Other ingredients:

- Poached mango for soft filling, readymade or from scratch
- White chocolate coating flavoured with mango (5% mango paste)



With stabilizer 5 g

Ingredients	Qty (g)	Sugars (g)	Fats (g)	Milk solid (g)	Other solid (g)	Total solids (g)
Whole milk	180	0,0	6,3	16,2	0,0	22,5
Cream 35%	55	0,0	19,3	3,5	0,0	22,8
Nonfat dry milk	40	0,0	0,4	38,0	0,0	38,4
Sucrose	200	200,0	0,0	0,0	0,0	200,0
Dextrose	20	18,4	0,0	0,0	0,0	18,4
Fresh whole yogurt	500	0,0	20,0	47,5	0,0	67,5
Neutral 5 g	5	0,0	0,0	0,0	5,0	5,0
Total	1000	218,4	46,0	105,2	5,0	371,3
%	100	21,8	4,6	10,5	0,5	37,4



With cream base 50

Ingredients	Qty (g)	Sugars (g)	Fats (g)	Milk solid (g)	Other solid (g)	Total solids (g)
Whole milk	175	0,0	6,2	15,8	0,0	22,0
Cream 35%	57	0,0	19,8	3,3	0,0	23,1
Nonfat dry milk	26	0,0	0,0	24,4	0,0	24,4
Sucrose	176	176,0	0,0	0,0	0,0	176,0
Dextrose	31	28,2	0,0	0,0	0,0	28,2
Fresh whole yogurt	500	0,0	20,0	47,5	0,0	67,5
Hot cream base 50	35	14,0	0,0	14,0	4,9	32,9
Total	1000	218,2	46,0	105,0	5,0	374,1
%	100	21,8	4,6	10,5	0,5	37,4

INSTRUCTIONS

Pasteurize the desired quantity of ingredients - except for the yogurt - using the high pasteurization program (85°C/185°F). When pasteurization is completed, add the yogurt and blend. Allow the liquid base to age at 4°C (39°F) for at least several hours.

During aeration pass the liquid base through a whipped cream machine or a frappé mixer. Use a confectionery funnel to quickly pour the mix into the steel moulds that have been pre-cooled in the blast freezer for ice pops. Leave empty about one centimetre (half inch) at the top of the mould.

Use a teaspoon to top off each mould with poached mango. Insert the wooden sticks into the moulds using the stick holder. Allow to crystallize for about 30

minutes. Once crystallization is complete, extract the mould and stick-holder assembly from the blast freezer and dip it into a tray of cold water to facilitate removal of the treats from the moulds.

Place the treats one by one on a tray covered with baking paper, and then place the tray into the blast freezer. Prepare the mango-flavoured white chocolate by heating the chocolate to a semi-liquid state and then adding 5% of mango paste. Be careful not to exceed 35°C (95°F). Dip the stick treats into the sauce just partially so the poached mango remains visible and then place the treats back into the blast freezer until the chocolate coating turns dull. Place the gelato on a stick in the display case for sale or store for later use.

Even food has a soul

Chef Massimo Bottura launches the project called “Food for Soul,” because cooking should be a call for action and it can offer food for a better future.

Last year, chef Massimo Bottura became the focus of attention during Expo. His idea was easy but very effective and it immediately became a tangible reality. It originated from a question we all asked ourselves: why waste mountains of food produced every day during the six long months of the Expo?

The Refettorio Ambrosiano was established in this manner, to render - as the Italian chef likes to put it - “the invisible visible.” To create the refectory, Massimo



Bottura (together with Davide Rampello and Caritas Ambrosiana) transformed an abandoned theatre on the outskirts of Milano into a dining hall for poor people. To cook the excess food coming from the pavilions, he invited 60 chefs from all over the world. Chefs were assisted by 100 volunteers who washed dishes, cleaned floors, and gave more than 10,000 healthy and seasonal meals to the guests, recovering in this manner more than 15 tons of food that would have gone to waste otherwise.

Still today the Refettorio Ambrosiano continues to serve meals to the homeless five days a week.

The Food for Soul organization started here. Founded by Bottura, it is much more than a charity project: it is a true cultural mission with the objective of building a sense of dignity around the table.

The values of Food for Soul revolve around community



solidarity, recovering food, recovering spaces and people, on a background interwoven with art and beauty. The intent is to increase social awareness about topics like wasting food and hunger, that, as the chef says, are two sides of the same coin.

All projects promoted by the organization are the fruit of experts' know-how in various fields. They make their knowledge and expertise available to this community. They work so that the Refettorio Ambrosiano will not be an isolated case, but rather so that it can be a model for other structures around the world, even a support for existing dining halls that want to embrace this mission.

RECOVERED TO FEED

The dining hall model outlined by Food for Soul is based on a series of mandatory principles. First of all, recycling. All meals are cooked with ingredients derived from excess food given by supermarkets and small and medium producers. To prepare this food, the organization calls renowned chefs who prepare nutritious, healthy, seasonal dishes. In this way, all products destined otherwise to be thrown away are reintroduced into the food chain.

Apart from food, the dining halls nourish their guests with art, design, and beauty: they offer spaces that inspire guests and the whole community. To do this, the organization seeks funds to renovate abandoned spaces in the suburbs. Once they find a building, architects, artists, and designers are called, and they offer their contribution to prepare the space.

Then there are the volunteers, irreplaceable gears of this extraordinary food engine. Their contribution is very important because they take the meals directly to the tables, and by doing so they create an important human contact with the guests. Giving a plate is a very important gesture. Within the project, it is a way of giving dignity back to those who may have forgotten about it.

Last, but not least, the dining halls seek to be cultural centres for the communities involved, real meeting points in which to create supportive bonds that cut through all social classes.

Among the current Food for Soul projects there is a collaboration with Mensa dell'Antoniano in Bologna to implement the service during evenings.

There is also a collaboration in the making with Ugo Alciati, one of the chefs who was a guest at Refettorio Ambrosiano. After his experience in Milan, he decided to open one in Turin, pairing up an educational program with a regular dining hall service.

Drawing inspiration from what was achieved thanks to Expo, the organization aims to attract the public's interest on the topics of hunger and food waste by using the impact of another global event: the 2016 Olympics at Rio de Janeiro. Together with Gastromotiva, a non-profit organization that has been active in the Brazilian territory for more than 10 years, Food for Soul wants to build Refettorio Rio, a community refectory in which to cook the excess food coming from the Olympic Village.

For this project, the municipality donated a space in the Lapa district, and, once the necessary funds are found, it will be renovated to become a refectory able to gather the local community around a meal.

In the future, the building will be used to organize some cooking courses for the youth of the favelas, so that food training becomes an actively useful tool to fight poverty.



Overly cautious labels

The European Commission is getting involved in allergen declarations once again.

You can never be too prudent, the saying goes. However, it can have negative effects when, to avoid all possible risks, you stop doing anything at all. And who pays the price? Consumers, of course.

This is what is happening in the food business. Specifically, with regards to listing allergens on labels.

As is well known, with Reg. EU 1169/2011 coming into effect, all the members of the food supply chain must expressly declare if the foods they are offering (prepackaged, loose, or prewrapped) contain substances that cause allergies or intolerances. This regu-



lation affects not only those who produce, package, or import foods, but also cafés, gelato shops, kiosks, restaurants, takeout shops, cafeterias, and catering. Possibly overcome with an excess of zeal, these entities must seek to protect the consumer in all ways, resulting in a proliferation of well-known advisories on labels and ingredient lists: “may contain traces of...,” “produced





Photos credits: pixabay.jpg

in a building that also uses...,” “possible traces of...,” “on the same line are processed...” These phrases are followed by a list of substances at risk (milk, eggs, gluten, shellfish, peanuts, cereals, etc) that, due to cross contamination, could potentially be present in the products. However, these indications can force allergic consumers to undertake an obstacle course as they attempt to understand the label to know if - lacking any known safety levels - a specific allergen is present or not.

The matter has not gone unnoticed by experts. A survey done last February by the Italian consumers association Altroconsumo found that in a well-known brand's online store, of the 202 cookie products available only 16 (8%) don't have any warnings. A study by the Fsa (Food Standard Agency in the UK) underlined how the various warnings and the use of certain generic terms (like, for example, “traces”) raise doubts in consumers' minds about the real level of risk linked to these advisories, creating unnecessary confusion in product choice. It is estimated that because of the

indiscriminate diffusion of these warnings, those who are allergic not only takes 40 percent more time to choose foods, but to avoid risking consuming foods that are unsafe for them, they seek out other alternatives, spending up to 11 percent more.

The risk, then, is that in the long term a sort of habit will be formed, increasing the tendency to ignore warnings that are not specific enough. It is not just a European problem, but one that affects numerous countries like the United States, Australia, and New Zealand. Switzerland, Japan, South Africa, and Argentina have produced legislation regarding such advisories, prohibiting their use.

The European Commission now wants to develop specific standards that outline the requirements for “information regarding possible unintentional presence in food of substances or products that provoke allergies or intolerances” (art. 36, par. 3A). It therefore authorized the General Directorate for Health and Food Safety to assess the situation and establish the foundations for regulatory action.

The intended approach is to use a single phrase to communicate the possible presence of allergens in foods due to cross contamination, reducing the expression to a simple “May contain...” However, this formula is not intended to be a way of generically leaving things as they are. In fact, it assumes that its use is based on a real Haccp risk assessment, requiring food entrepreneurs to apply good hygiene practices in every process and production area.

This type of approach also implicates an increase in attention by health authorities and, in this case, the application of uniform control procedures to identify sampling and testing methods that are common in all member states.



The origins of true Italian pasta

By Davide Pini

The etymology of the names of some Italian foods. (Part 1)

Without a doubt, pasta is one of the dishes that best represents the stereotype of traditional Italian cuisine. Its origins are hotly debated: legend says that Marco Polo brought it from China to the West, in 1295. Historically, however, it has been shown that this is false, because there is written evidence as early as the first century BC by the hand of Latin authors like Horace and Cicero who raved about the goodness of “là-gana,” Greek ancestor of today’s lasagna. To be honest, it’s difficult to lock down pasta’s origins both in time and geography. A much credited historical theory affirms that its ancestor existed already in Neolithic times, when man learned to cultivate cereals. In any case, the first certain date is 1154, when an Arab geographer spoke of “a flour food in the shape of strings” called “triyah”, which was made in Palermo



and exported to the whole Italian peninsula. The classic combination with tomato, on the other hand, came about much later, when it was imported from Peru around 1550 and then its later cultivation in Italy, about half way through the following century. Between legend and history, it is fun to discover the origins of some names that are now famous the world over.

LASAGNA

Lasagna is made from dough, today almost always with added egg, cut into roughly rectangular sheets from which the name is derived, and once boiled and drained they are placed in layers alternating with any one of a number of variations of filling from the various regions of Italy, mainly consisting of meat, cheese, and vegetables. The term “lasagna” is derived from the Latin “là-ganum” and the ancient Greek “là-ganon”, meaning floppy, soft. It indicates a particular shape of pasta obtained by cutting it into large squares or rectangles, to then be cooked in oil. It is therefore the oldest pasta shape produced in Italy, used as far back as Greco-Roman times.



The later choice to cut these large squares of pasta into smaller strips led to the birth of the pasta we all call spaghetti.

SPAGHETTI

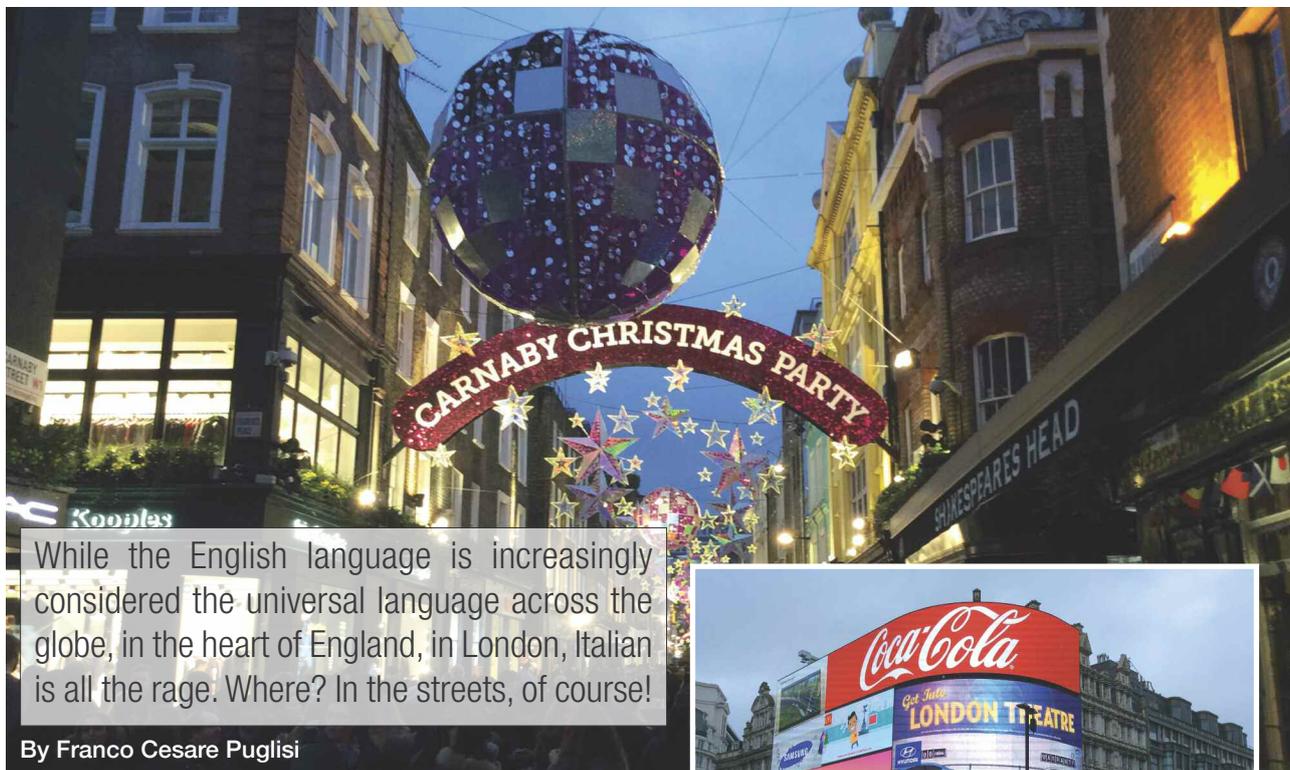
According to the Italian dictionary, spaghetti is a kind of dry, threadlike pasta, long and thin with a circular cross section, typical of Italian cuisine. Its first mention is found in a book by Ruggero published in 1154, talking about a stringy pasta, slightly rounded, called “itrya” (from the Arab “itryah” which means “fine focaccia cut into strips”), which was sent by ship in large quantities throughout the Christian and Muslim Mediterranean.

The first appearance of the word spaghetti (intended as diminutive nickname of spago [twine]) is commonly attributed to the Neapolitan comedy writer Antonio Viviani in 1824.

To understand how the term spaghetti is today synonymous with Italy, it is curious to note that western films produced in Italy that imitated the American genre are known worldwide as spaghetti westerns.



When in London,



While the English language is increasingly considered the universal language across the globe, in the heart of England, in London, Italian is all the rage. Where? In the streets, of course!

By Franco Cesare Puglisi

IT'S CALLED FOOD, SPELLED I, T, A, L, Y

Spaghetti House, Pizza and Pasta, Caffè Espresso and Capucino and, increasingly, Gelato! In every corner of the wonderful city of London, these are the Italian words found on an infinite number of signs, shop windows, posters, menus, napkins, and you name it, it's probably got some Italian somewhere on it. Anything that is food is labelled Italian. From restaurants to pastry shops, pizzerias to gelato shops, Italian food is all the rage and is winning consumers visiting London from all over the world.

INTERWOVEN CULTURES

It's not a surprising phenomenon, but it's a fact that modern London has literally embraced Italian cuisine. There are Italian restaurants on every corner, often managed or at least employing Italian personnel. The

pastry shops are temples of sweetness, very well cared for and almost always complete with dining areas for the timeless English tea, so loved by Londoners. Customers here though come from all over the world. London is Europe's true capital when it comes to multiethnic integration.

A NEW NAME

Artisanal gelato is also enjoying a magical moment. Londoners and tourists from the four corners of the planet are loving it and finding it increasingly available on the British streets. It's been so successful that the

Speak... Italian!



word “ice cream” is inexorably giving way on signs and shop windows to “gelato,” identified as a true artisanal Italian food. It is an authentic, fresh product made daily, no longer translatable into other languages, like pizza, spaghetti, and the legendary espresso.

HIGH COSTS

London is an expensive city, and the pound/euro exchange rate is unfavourable, not just a little. An espresso coffee costs an average of £2.50, equal to about €3.20, so practically triple what it costs in Italy. The same goes for pasta and pizza. In a restaurant in centre city, a tourist area, the cost compared to Italy is at least double. Gelato is just as expensive. A cone with two flavours weighing 110-120 grams costs between four and five pounds (more or less 5-6 euros).

WINNING COLOURS

High costs, inevitable security fears, a climate that is not ideal. Why is London always so full of tourists? Why did three million people line the Thames, in front of Big Ben, on New Year’s Eve to watch the midnight fireworks? There’s no simple answer to this question. For sure you have to admit that they are good at what they do. Londoners are truly great at welcoming tourists with a clean city, splendidly illuminated and coloured

for celebrations. With glittery shops and a myriad of side activities. One has a palpable feeling of order and safety on every corner. A protected city, but note well, not a city under siege.

OUR PART

In this climate we Italians do our part by offering, in a foreign land, the best of our culinary culture. Delighting international palates passing through London with our cuisine made of simple yet unique treasures. Okay, so the “carbonara” eaten at the Spaghetti House wasn’t exactly al dente, truth be told it was overcooked, and a cone of gelato costs as much as a main course. Strolling through charming London under a light rain is still magnificent. Here you feel like you’re at the centre of the world, and strangely enough, increasingly right at home.



Davide Oldani and

By Emanuela Balestrino



High point of the season at Carpigiani Gelato University with special gelato flavours from the award-winning chef.

Two intense hours of presentations, explanations, and direct heated debate with the public of gelato artisans and chefs: Davide Oldani, chef from D'O in Cornaredo, Milan, used three dishes to illustrate his concept of gelato, different from that of the gelato artisans in their preparation, and the different timing and service in an award-winning restaurant. It was the performance of a great chef who loves



his pop gelato



gelato and who presents it in his own way to a crowded audience of gelato artisans and chefs. The master class could be entitled “Gelato Pop, the hi-tech gelato shop of Carpigiani meets the kitchen of Davide Oldani,” which the well-known, award-winning chef held at Carpigiani Gelato University.

The event started with an introduction by Andrea Cocchi, general manager of the company, who illustrated the synergies that for years have underlined the fruitful collaboration between the company and the chef from Cornaredo. The baton was then passed to Oldani, who presented his three dishes that had the basic concept of balancing contrasts, flavours, temperature, and consistency, as well as respect for and enhancement of each ingredient.

The first was a savoury gelato made of onion, caramel cookie, and gelato of Grana Padano Riserva D’O designed specifically for this lesson, which brings together sweet and savoury, creamy and crunchy, hot and cold. The second and third dishes are new items on the D’O menu: chopped black olive, orange, and crunchy bran; and horseradish, spicy raisin, and cocoa beans. They are two evocative creations, the

third, in particular, defined by Oldani himself as “anomalous and bold thanks to the strong impact of the horseradish on the gelato.”

Between one recipe and the next the chef

spoke of balancing and the use of different types of sugar, answering questions and underlining the differences between preparing a gelato and the different service needs of a restaurant compared to a gelato shop. During the discussions there were inevitable misunderstandings between the two worlds of gelato artisans and chef, but little by little these were resolved with the expression of personal identity, in the common and inescapable search for quality and the full satisfaction of customers.



For young talent

The 18th Bartolomeo Scappi International competition took place on 18-21 April 2016 in Castel San Pietro Terme (Bologna, Italy), dedicated to the most promising students attending hospitality training institutes.

Ippisar Bartolomeo Scappi is a hospitality training institute of excellence where chefs, pastry chefs, baristas, and future gelato artisans receive their training with a mix of tradition and innovation. In fact, it is not just a school, but rather a lab of new ideas to promote Italian food and wine culture. Success is guaranteed thanks to the passion of the school's headmaster Paola Mambelli and a highly motivated team of teachers. For 18 years the school has been promoting a large-scale international competition dedicated to Italian and foreign students coming from professional institutes.

Twenty-five institutes took part in the past edition on 18-21 April 2016, including nine from Austria, France, Luxembourg, Turkey, Spain, Macedonia, and Latvia. "The schools are selected in such a way as to make sure the contest has a strong training value," notes Paola Mambelli.

This competition has the merit of introducing Italian products and know-how to foreign markets, like, for example, gelato. In fact only international schools are allowed to participate in the competition dedicated to this food. In addition to this important aspect, a new kind of artisan is being promoted: no longer professionals working on their own, but rather young gelato artisans able to work in a team, ready to collaborate with others to create new and innovative sweet and savoury products. The young gelato artisans must also demonstrate their ability to mix manual skills, knowledge, and the use of increasingly sophisticated equipment. Moreover, the Bartolomeo Scappi challenge provides for exchange/competition among European Schools with the objective of getting young



people used to the idea of talking to each other. The goal is to win, but it is also important to learn how to lose, without ever declaring oneself as defeated. And during international competitions it is also important to defend one's own cultural identity.

For foreign schools, participating in a competition in Italy means getting a close-up view of Made in Italy and the Italian territory. It is a challenge that places the focus on this school attended by 2,300 students, and that for three days organizes competitions dedicated to the kitchen, café, pastry, and gelato.

WHY AN INTERNATIONAL COMPETITION?

The competition's aim is to give value to the different cultural identities by involving the school and the many companies that have been contributing for years in a much desired way by both training schools and business world. Economists clearly state: a country that



is able to promote skills by giving value to activities that are able to grow even abroad, is more competitive. The Scappi Institute understood this, and therefore for years it has opened its doors to a competition that ensures an exchange between students, teachers, and companies, all in the name of Made in Italy. In fact, the Ipsar Institutes are working increasingly to be able to meet the parameters of international schools and the professional world, focusing more attention on practice, modernizing labs, studying languages. Students are expected to participate in internships in Italy and abroad so that they can increase and facilitate their entry into the working world. Participation in competitions is also required as part of the student's curriculum. It is a valid tool for developing the responsibility of contributing to the culture of one's own country, making it known even abroad, representing a profession that sometimes is more recognized outside our national borders.

"Our international competition has strong training value," states Paola Mambelli. "Young people learn to evaluate how people work in other countries, and they learn to increase their technical and practical culture. It is an incentive to prepare themselves for the working world: professional skills, creativity, self-control abilities, use of foreign languages, and defence of one's own cultural heritage.

To be able to put oneself to the test in situations that go beyond normal daily activities fortifies self-esteem."

See you next year, then.

On the podium

Here are the winners of the gelato artisan student category:

- **1st place:** Rohel Christian, Licée Technique Hotelier "Alexis Heck" Diekirch, Luxembourg
Creation: Mont Beaufort. Chocolate, vanilla, and Luxembourg black currant gelato placed on top of a nut cookie
- **2nd place:** Carbonell Paulet Oriol, Ecola Superior d'Hostaleria i Turisme Sant Ignasi, Barcelona, Spain
Creation: Semifreddo with vanilla, chocolate, Earl Grey, and bergamot
- **3rd place:** Huysza Alexander, Hlf Krems, Austria
Creation: Bee sting

THE ART OF INNOVATION

Accademia Bigatton is a lively team of experts with international experience in the field of Italian gelato and pastries. Accademia Bigatton dedicates itself to the preparation and starting up of the artisan makers of gelato, supplying them with suitable technical and logistic support. The team of Accademia Bigatton is formed of experts in the field of gelato parlours, pastry shop, marketing, furnishing and design. The training includes basic level courses for gelato parlours and pastry shops for beginners, both owners and employees responsible for the production. It also includes advanced courses for groups and individuals, personalised courses, innovative courses on



specific subjects in the world of gelato and pastries. Accademia Bigatton is based in Portogruaro (Venice, Italy), in the most modern structure in existence in the sector of teaching the art of gelato and pastries. It is equipped with all the most innovative equipment available on the market today. The courses, which are all free of charge, are

held by Omar Busy for the pastry and chocolate making, Ettore Diana for coffee, Matteo Scarello as a permanent teacher. Course list: basic level course for the production of gelato; basic level course for semifreddi and small pastries; basic level course for fruit intaglio; advanced level course for the production of gelato; course for the preparation of filled chocolates, pralines and jellies; innovative ideas and preparation; course for the preparation of sponge cake and meringue; solutions for gelato in relation to the defects and problems of preservation; the tricks of the trade, all the true secrets of the great masters; course for the preparation of gelato on a stick; course for the preparation of granita and cold deserts in a glass, how and where to open up a gelato parlour, pastry shop, yogurt parlour. Other activities: events in collaboration with the most important companies of the sector; participation of internationally renowned masters.





BRAZIL: SPANNING THREE GENERATIONS

Brazil, that vast and mysterious land inspiring dreams of freedom, is today one of the areas in the world experiencing the greatest socio-economic development. The Accademia Bigatton network could not fail to be actively involved in the development of the gelato sector in this stupendous country. The Chiappetta family, which has had an historic presence in the catering market



Alfredo Chiappetta



Renato Chiappetta



Adriano Chiappetta



*Alfredo Chiappetta and Matteo Scarello
 at the World Gelato Championship*

spanning three generations, has created an Academy workspace in San Paolo. Coordinated by Adriano Chiappetta, an expert in gelato making and creative cuisine, is supported by the President, Alfredo Chiappetta, and his son Renato. In this Academy as in others, the courses for gelato and confectionery are organised according to the rigorous standards of the Accademia Bigatton system, and make natural use of local raw materials produced by Brazil's flourishing agricultural sector.





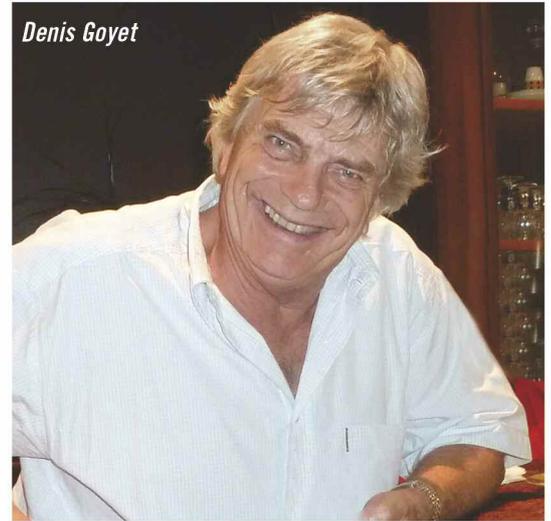
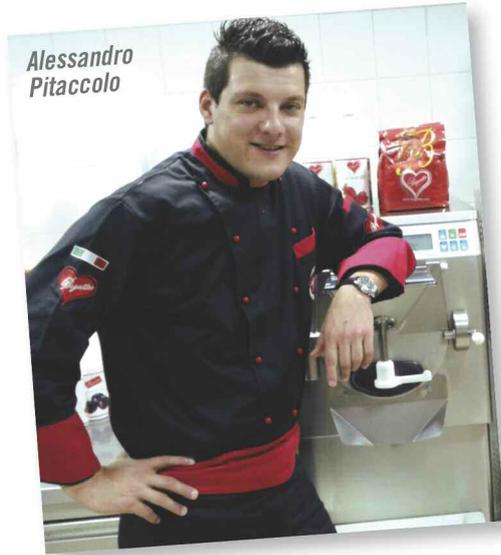
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MAURITIUS: THE SOUTHERN-MOST SCHOOL IN THE WORLD



On the Island of Mauritius the Accademia Bigatton operates out of Executive Destination Management Ltd., managed by Mr. Denis Goyet and with the permanent collaboration of the master pastry chef, Alessandro Pitaccolo. The Academy is tooled up with all the latest generation equipment, and promotes highly professional courses for persons wishing to learn the art of gelato, pastry and chocolate

making. This Academy was set up to satisfy the demand for the training of gelato makers and pastry chefs throughout the whole of southern Africa. It offers training courses for individuals and for groups, catering for all those wishing to open a retail outlet or to specialise in the sweet art. The premises also house a storeroom where it is possible to find the entire range of Bigatton products.

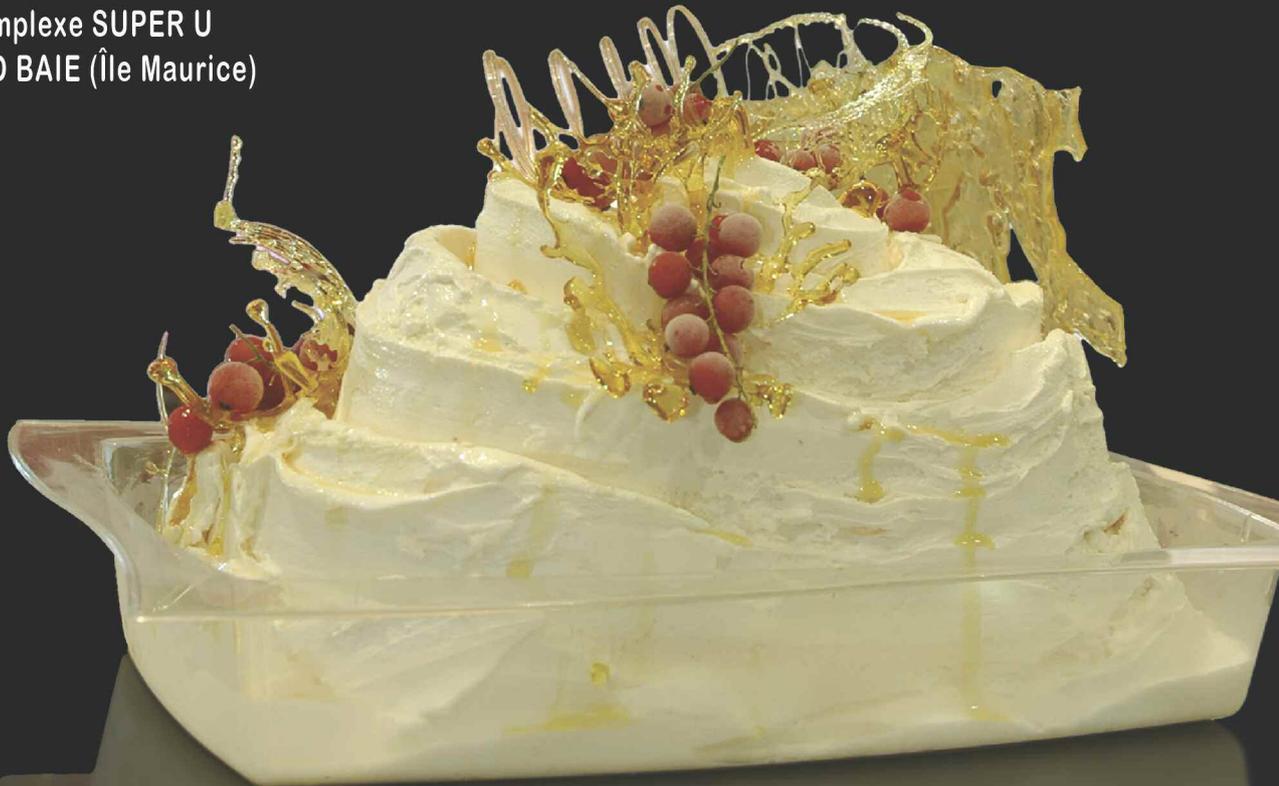




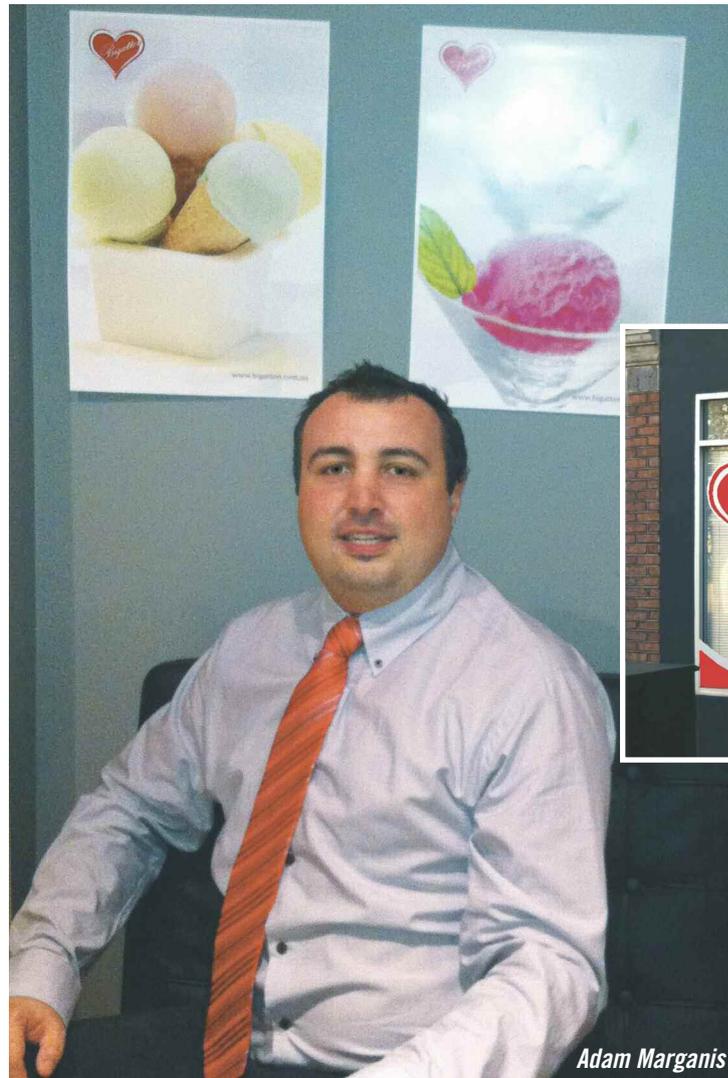
Mauritius

Executive Destination
Management Ltd

Route de la Salette
Complexe SUPER U
GRAND BAIE (Île Maurice)



AUSTRALIA: WIDE HORIZONS



Australia, the distant and marvellous land of the kangaroos, is the setting for the intense activity of one of the dynamic Academies, part of the Accademia Bigatton network, that Bigatton has opened around the world. For Bigatton, Australia has always been an important market for artisan gelato; and today, with the collaboration of Bigatton Australia Pty Ltd, the Italian company can give a creative response to all those gelato makers, of both the older generation and the new, who wish to revitalise or else open new artisan gelato enterprises in this marvellous land. In collaboration with the Manager, Adam Marganis, a highly experienced gelato connoisseur, the Academy offers targeted courses in English, and collaborates actively in the creation of gelato outlets throughout Australia.





Australia



Bigattori Australia
PTY LTD

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AUSTRALIA



TUNISIA: AN HISTORIC PRESENCE

Tunisia has always been near to Italy, both territorially and culturally. Intense commercial activities, huge opportunities for tourism, and exchanges of workers between the two countries have strengthened these ties over the last decade. Italian artisan gelato is a product that is strongly integrated into the food culture of Tunisia today. An Academy - part of the Accademia Bigatton network - has been established in Monastir through the good offices of an Italian gelato entrepreneur of historic importance and Bigatton's exclusive local distributor, Foued Brahem, and is now able to help all local or foreign entrepreneurs who wish to develop the quantity and quality of their sales.

The courses are run in French by Foued Brahem and by the peripatetic masters of the Accademia Bigatton.





Tunisia



MONDO DOLCE SARL
Av. du COMBATTANT SUPRÊME
5000 MONASTIR
TUNISIE



IRRESISTIBLE BALANCE



It's a base, but it's also a lid. Just looking at it is captivating. The new line of Alcas Uau Cups is distinguished by an innovative design, completely outside the box. What makes them unique is an unusual support that changes function based on the current necessity. Placed underneath the cup it acts as a base, allowing artisans to create scenic effects on the shop's shelves, and consumers to eat while sitting comfortably at a table. But with a quick adjustment, the base transforms into a practical lid, protecting the contents while in the display case and during travel. The Uau cup is available in two variants: Uau Asymmetrical, featuring a curvy base that gives every creation an original charm, and Uau Inclined, a little three-dimensional masterpiece. Both variants are available in three sizes (160 cc, 110 cc, and 70 cc) and five colours (red, orange, yellow, green, and frosted).

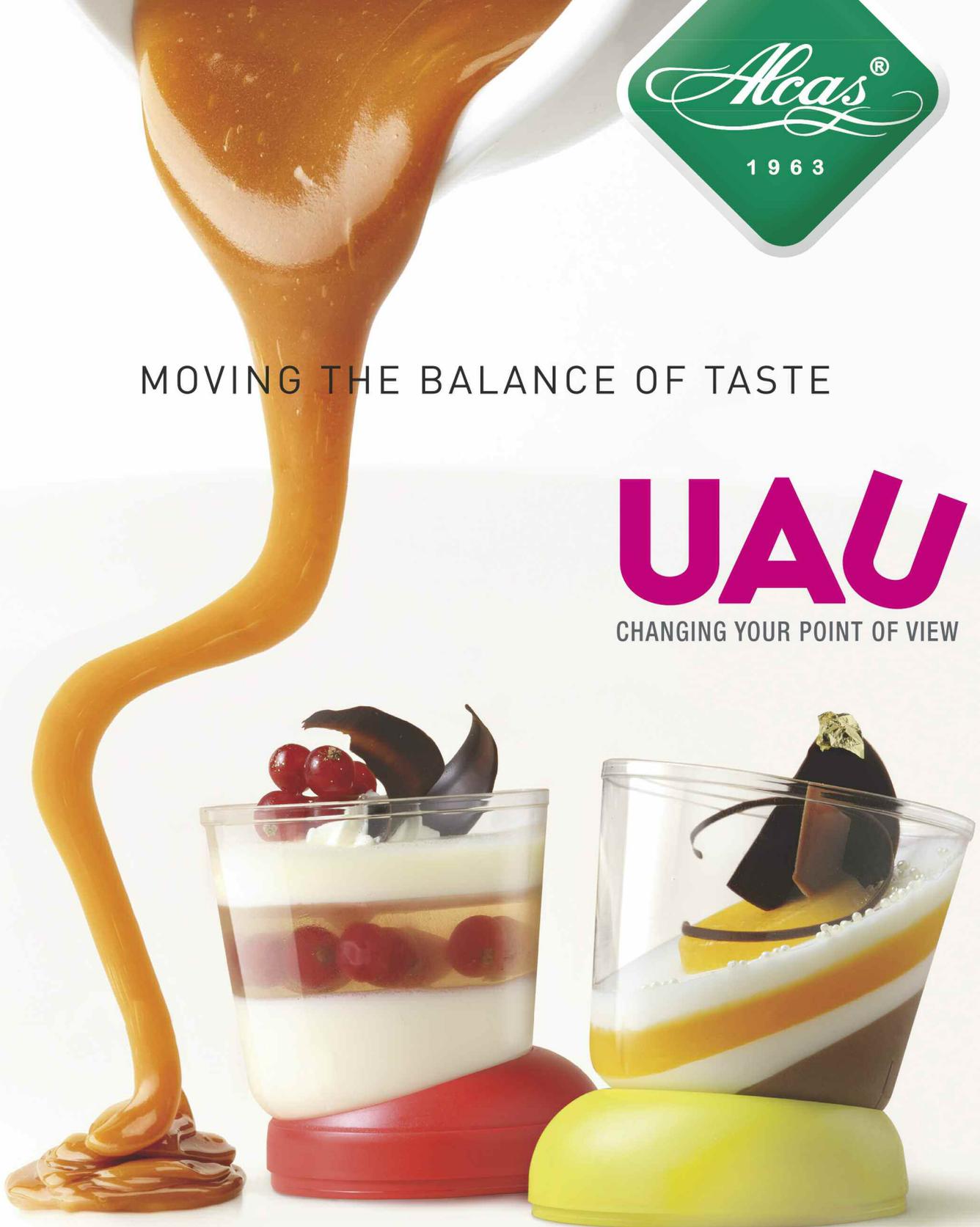




MOVING THE BALANCE OF TASTE

UAU

CHANGING YOUR POINT OF VIEW



The base turns into a lid. The UAU Alcas cup to present and enhance your product.
UAU Asymmetric with an innovative design to make any creation original.
UAU Inclined made to show your creation in a three-dimensional and appealing way.



www.alcas.it

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le mini
TORTE

La Pralina

KUBETTO
PASTICCINO GELATO

TARTUFINO



fait, covered with fine chocolate.

In a cone of plexiglass, Conotorta encloses a delightful cake. Based on the classic Italian pastry recipes, Anelli has created a parfait dessert easy to eat like a gelato cone, a class dessert for walking.

A portion of parfait with a heart of gelato, beautifully decorated to create a dessert nice to see and good to taste: that's Kubetto, a little sweet pleasure.

Minitorte are tempting cakes of gelato of two servings. Ideal for a romantic date, they have been created because households are always more frequently composed by two people.

Over the past 20 years, the Milano-based company has implemented its range of highly innovative products making choices through which its customers have achieved business success, being able to be different, as

much as possible, to the competitors. During this process the main way was always been to design, construct and launch a successful gelato shop.

For Anelli professionalism and business skills were, and still are, the basis on which to build a relationship, precise and punctual, with their customers.

So the store is transformed in time and the know-how allows to keep the value of the handmade product.

The market requires skill and preparation, trough the years Anelli cooperate with the gelato makers to create many new points of sale. Together they have identified the location, the setting of the shop up to the choice of equipment for the laboratory.

A global advising, completed with the widest attention to the training, where the techniques of production of the gelato meets the ability to engage the consumer.



gelato al gusto di

TORTA di MELE

APPLE PIE GELATO SET



The charm of fragrant shortcrust pastry enclosing a soft variegato filled with pieces of apple to offer an ice cream rendition of traditional American-style apple pie.

Per un gusto Torta di Mele "crumble" aggiungi il:
VARIEGATO FROLLA Shortcrust pastry grains in a white cream, forming a delicious variegato that remains soft even in finished gelato.

TORTA DI MELE set pasta + variegato cod. 2994 packaging 3,5 + 5,5 kg

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www.aromitalia.it exportsales@aromitalia.com

Aromitalia

Dal 1942 Ingredienti di Qualità

BABBI, LITTLE DAILY PLEASURES

Love, passion, and care in the selection and processing of raw materials are our secret for creating unique, incomparable gelato ingredients. This is our philosophy because we believe that there is nothing better than to give those who eat our products a perfectly exquisite experience, a sweet soundtrack that accompanies the beautiful moments that life offers us.

When we design our creations, we imagine people who are looking for unique and authentic specialties. That's why all our products evoke something that goes beyond pure goodness. After having conquered the heart of many generations, we continue to reinvent the goodness with new delicacies, perfect at any time of the day.

Babbi offers several specialties to gelato artisans all over the world: the Supreme Peanut, Almond, Pine nut, Pistachio, and PGI Piedmont Hazelnut pastes; the variegates for the decoration of gelato, mixed with the delicious and unique Babbi wafers; the Golose Babbi, delightful spreads that can be used straight in the tub, mixed or to create gelato cakes and semifreddo. Many solutions to stimulate the creativity of gelato artisans and to tempt consumers, who can enjoy Babbi daily little pleasures anytime they want.





BABBI

PICCOLI PIACERI QUOTIDIANI

1952

THE SECRET BEYOND
A GOOD GELATO

Follow Us:

www.babbi.it #ilovebabbi



NATURAL WELLBEING

Each flavour evolution, each customer need, and every signal that comes from the market is captured and carefully evaluated by Babbi's Research & Development team, to offer gelato artisans practical, innovative, high-quality solutions. Thanks to this constant attention to the needs and habits of consumers, lines of products based on soy and rice have been developed over the years.

The Riso Natura line of ingredients is based on rice drink, making it possible to make light gelato free of gluten, dairy products, and sugar, just by adding water. Riso Natura flavours include Rice, Chocolate, Extra Dark Chocolate, and Yellow Vanilla.

Based on soy protein, the Soia Light line of ingredients is available in the flavours Soy, Vanilla, Cocoa, and Neutral. Again, just by adding water it is easy to make creamy gelato without gluten, and with all the benefits of soy. Rounding out the wellness products is Riso Natura Dessert base, the ingredient that brings the natural element of rice into the universe of

cold pastry. This base, completely plant based, makes it possible to produce cakes and semifreddos with a fat content more than 60% lower than traditional desserts. With Riso Natura Dessert base specialties are lighter and free of gluten, dairy products, and sugar (only fructose).

Babbi, always attentive to the needs of its customers and consumers, has updated its paper and electronic catalogues with product notes regarding gluten, indicating those products certified by AIC (Italian association for people with celiac disease) and adding products certified VeganOK, perfect for vegan consumers.



The background of the advertisement features a rustic, natural aesthetic. It includes two scoops of white gelato in dark bowls, a pile of golden wheat stalks, and a piece of burlap fabric. The scene is set on a light-colored wooden surface, with some rice grains scattered in the foreground. A dark, rustic spoon is placed to the right of the gelato scoops.

BABBI

PICCOLI PIACERI QUOTIDIANI

1952

BABBI RICE GELATO: NATURALLY GOOD

Follow Us:

www.babbi.it #ilovebabbi



ALL YOU NEED IS LOVE

To create its new flavour, Bigatton put its heart into it, just like the one in its company logo. Thus was born Love, an intriguing flavour with a captivating, intense, and mysterious character. With this new creation, the company endeavours to describe the passion it invests in all that it produces and offers its customers. The new flavour is made with an accurate selection of high-quality ingredients, expertly mixed, recalling the flame of love and passion: it's impossible to describe this cascade of emotions... you have to try it to understand! This irresistible temptation is available in a kit containing six 1.1 kg packages of Love powder, one 1.35 kg canister of Love paste, and one 3.2 kg canister of Amarenata 90. The recipe calls for 670 g of milk, 275 g of Love powder, 55 g of Love paste, and Amarenata 90 as desired.





Love[®]

Prova il nuovo eccezionale gusto.....
...e tutti si innamoreranno di te.

Try the new exceptional taste
and everyone will fall in love with you.



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SIMPLY... DELICIOUS

For those who love intense, creamy tastes, Bigatton created Le Golose, a line of six creams with a unique flavour. They are perfect for variegating and filling gelato, to create thin and thick layers just like the famous traditional Italian “cremini” chocolates.

The soft Mandorlina is a bitter and sweet almond cream that can be combined with chocolate gelato and salted almond crunch. Brontolina is a velvety cream made from pure Bronte pistachio, the inspiration behind the name. It is perfect with milk-flavoured gelato and bitter chocolate variegate. Featuring a white chocolate taste, Cremina can be used as is on any gelato or further flavoured with fat gelato pastes to get new flavours (like Cremina flavoured with peanut paste). Made from pure hazelnuts, Nocciolina can be combined with hazelnut gelato to recreate the typical taste of cremino-type candies. With its intense chocolate character, Cioccolatina is ideal for orange-flavoured gelato, while the delicate Torroncina, torrone flavour with crunchy nuts and almonds, is excellent together with a coconut gelato base. Le Golose are available in 3 kg canisters, four per carton.



Irresistibly Delicious



Le Golose: Cremina, Brontolina, Cioccolatina, Nocciolina ...

The best ingredients for ice cream and pastries since 1946

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SOFT AND CREAMY

The base that makes Italian gelato excellent throughout the world is Doppia Panna 100 Bigatton (Double Cream 100 from Bigatton), the polyhedric product that makes it possible to create a mixture for a creamy, stable and always smooth gelato. Doppia Panna 100 Bigatton is a carefully calculated mixture of top ingredients, processed in masterly fashion, to obtain star results. The Accademia Bigatton organisation, a really valuable source of company recipes, is able to advise those who use Doppia Panna 100 in all its applications and processes. Wrapped in practical 2-kg bags, 6 bags to a carton, it has a maximum dosage of 7% as a proportion of the mixture. Its typical taste of slightly vanilla-flavoured cream goes excellently with the majority of recipes created by the gelatier.





Our cream bases mix !

Doppia Panna - art.101N - 137N

The best ingredients for ice cream and pastries since 1946

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GREAT BENEFITS, IMPECCABLE TASTE

Because of the new worldwide trend in healthy foods, with yoghurt as a leading player, the Bigatton research unit has created a line of semi-finished products devoted to this important segment of the market.

The careful selection of raw materials that are impeccable from a health and organoleptic point of view, and their application, tested in the company's research and development laboratory with the active help of masters from the Accademia Bigatton, have led to the creation of absolutely unique products that are making a great impact on consumers. This is how Yo Ready was born, devised to create soft and counter-served gelato with all the taste of yoghurt. The base recipe requires the operator to mix 270-300 g of Yo Zero Zero with one

litre of cold milk, then leave to rest for ten minutes, and freeze in the traditional way. A variation on this is Yo Supreme, which offers the same inimitable flavour but has a high concentration. The base recipe requires the operator to mix 30 g of Yo Supreme cold with 40 g of Frutta 7 Days, 220 g of sucrose and one litre of whole milk. In this case too, leave to rest for 10 minutes and freeze in the traditional way. An enriched recipe has also been developed that requires the use of 20 g of Yo Supreme, 40 g of Frutta 7 Days, 40 of dehydrated glucose, 180 g of sucrose, 800 g of whole milk and 200 g of fresh yoghurt.

The yoghurt gelato can be embellished with the range of flavourings and decorations contained in the Bigatton catalogue.



The best yogurt
flavours par
excellence . . .



The best ingredients for ice cream and pastries since 1946
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BRAVO, ALWAYS A STEP AHEAD!

TRITTICO BRAVO, MULTIFUNCTIONAL MACHINE AT YOUR DISPOSAL

Technology and functionality identify Trittico, a multifunctional machine, an entire laboratory in less than one square metre, with more than 40 programs that allow many preparations also customizable, from gelato to pastry, from chocolate to savoury food.

Unleash your creativity with Trittico, gourmet gelato? Yes! Perfect éclairs? Oui!

With Trittico you're always a step ahead, it is your right-hand in every recipe, customizable in work tools thanks to the optionals which can be consulted and configured online on configurator.bravo.it.



K24 AND K50 EVO: PROFESSIONAL TEMPERING, NEW SERIES DUO!

The chocolate evolution continues at Bravo's: the company presents the new Duo series of the professional continuous tempering machine K24, adding the "sister" K50 to the actual range and introducing a 50 kg capacity tank.

The new Duo series wears the tempering machines with a new graphic of the command board, more similar to the chocolate shapes and colours, especially to one of its most traditional and popular expression: the bar.

The most innovative aspects are related to the functioning of the machine, to facilitate the daily work of the Professional even more, providing tools and important information: the programs let you customize the working mode according to the knowledge of chocolate, and reducing the margin of error significantly.

K24 and K50 are equipped with additional optionals to set the machine for more processes in the laboratory: the vibrating table to produce perfect and smooth chocolate pralines, the Magic Carpet for partial or total covering, the truffle table for truffle enrobing and lastly the cooling tunnel, the latest news, thought for artisanal and industrial laboratories, which cools and crystallizes the pro-

ducts inside through a conveyor belt. But this are not the only news we have! Discover "Bravo Insight", the new technology that helps you take advantage of the functions of your machine, detecting use errors and keeping continuous and excellent results: a system designed to ensure an immediate and continuous support service to be always by your side. Follow all the news on www.bravo.it and at Mig Longarone 2016, Sigep Rimini 2017 (Hall C5, Booth 001-040), Sihra Lyon 2017 (Booth 6G98). Bravo is partner of "Coupe du monde de la Pâtisserie 2017"!





Insight

**h24
under control**

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advantage of the functions
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*Always at
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DISCOVER INSIGHT

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SIMPLY PERFECT

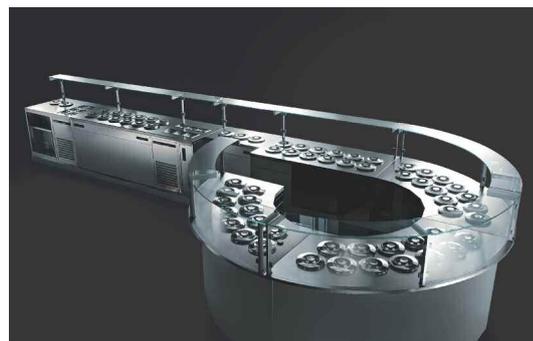
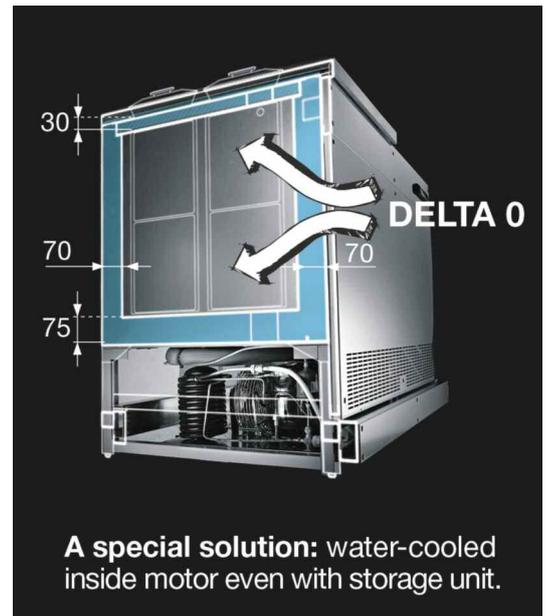
A combination of cutting-edge technology, advanced design, and maximum functionality, the products created by Brx are the result of continuous research focused on total quality. Each project is developed in harmony with customer needs, through a constructive relationship based on dialog and listening.

Thanks to years of experience, Brx offers technical studios, architects, and interior designers professional design support to facilitate the creation of highly personalized solutions, resulting in bespoke counters, perfect in every way.



TRADITION AND INNOVATION

Brx pozzetti counters establish new trends. They are perfect for storing products like gelato, yogurt, and slush, maintaining maximum freshness and hygiene. Different solutions, linear and corner modules, with or without storage unit, which can be combined to reach the number of flavours requested by the customer without losing space. The modules can also be combined with refrigerated, neutral, or hot drop-in tubs for toppings and fillings.



The countertop is in stainless steel, or in other materials, on demand. An electric resistance dries any condensation. During the design phase particular attention was focused on energy efficiency. Indeed, the counter has a relevant insulation thickness (70 mm), while the copper coil is positioned inside the tub, in direct contact with the glycol. The preservation of the ice-cream is guaranteed in Delta 0 conditions: same temperature from the top to the bottom.



BRX

DEDICATED TO THOSE WHO MAKE THEIR ICE-CREAM A TRUE ART

BRX products are designed and made with care and passion.

Expertise, will and love for details play the main role in each project, offering the customer flexible tailor-made solutions that create unique environments.

vintage
POZZETTO
High Quality

Lots of places to enjoy your ice-cream

Pozzetto vintage, glycol or ventilated, is created to inspire, to animate a place, to match any kind of situation. Its timeless design, simple but elegant, can be easily combined to every place style.

An ice-cream station that completes your bar, restaurant or patisserie, even outside, thanks to the wheels system.

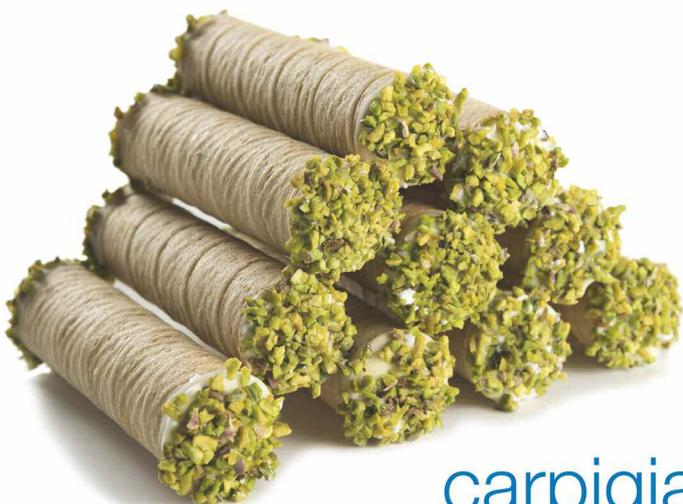
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* fillings in cakes, stick treats and many other ideas.



MR ART PLUS: THE CREATIVE LABORATORY!

Carpigiani is therefore proposing Mister Art Plus, the continuous double production machine, joining the Mister Art and Master Stick, which in 2015 changed the way many gelato and pastry specialties are made, providing new creative horizons.

Mister Art Plus features two side-by-side pasteurization tanks, two freezing cylinders with independent motors, making it possible to produce two very different gelatos at the same time, and a dispensing group consisting of three levers. Thus one can dispense a rich creamy gelato from one cylinder and a delicate fruit sorbet from the other, and a mix of the two from the central lever. Mister Art Plus is equipped with two portioning pistols, essentially infinite pastry bags, to quickly produce multilayered gelato cakes and filled gelato on a stick. This machine also produces gelato

pastry, like single-serving treats and semifreddos, and fresh pastry, like mousse and creams. A creative laboratory for artisans! For more info: www.carpigiani.com



MODEL	MISTER ART PLUS
Electrical supply Volt	400
Electrical supply Hz	50
Electrical supply Ph	3
Hourly production 300cc shakes	-
Hourly production portion of the stick 85 cc	580
Hourly production portion of the gelato g. 75	485
Condenser -	Air or Water
Nominal power kW	4,7
Weight kg	225
Tank capacity lt	12 + 12
Pump Gears	Yes
Dimensions W x D x H cm	55 x 87,5 x 89 (air)
Dimensions W x D x H cm.	55 x 80,5 x 82 (water)



CUTTING-EDGE GELATO!

Brand new developments for the 2016-2017 school year, including the online webinars (in Italian and English) focused on recipes and their preparation. New this year is a course on Sensory Analysis, eight hours of learning how to become gelato tasters and to recognize artisanal product quality. And the brand new “1-day Gelato Experience” course designed for gelato lovers who wants to discover the art of gelato making via hands-on experience. The “Become a Gelatiere” program, which makes it possible to learn everything you need to know to become a gelato entrepreneur in just four weeks, will start using a new set of recipes having a more international appeal, based on the experiences of the winners of the Gelato World Tour - the first traveling international gelato competition that has been seeking out the World’s Best Gelato since 2013, based on the preferences of the voting public.



More attention will also be given to the business side of the gelato equation. During the 2016-2017 academic year future gelato entrepreneurs will be able to learn about Gelato Store Management thanks to a course that combines artistic competence, communication, and sales point marketing in collaboration with the consulting firm Kikilab. Info: www.gelatouniversity.com - info@gelatouniversity.com



We have a secret tool that allows us to look to the future



It is the strength of our group

To look to the future it takes passion, determination and courage. For 75 years we have served the magical world of artisan ice cream with our tubs and paper cups, and we do so using the most advanced technologies and know-how of the Seda group, world leader in food packaging.

Naturally we operate to the highest quality standards (BRC IoP grade A), both in terms of food safety and environmental sustainability; we only use paper sourced from responsible forest management, which is thus environmentally, socially and economically sustainable (FSC), and all our products are made in accordance with Regulation M.O.C.A.

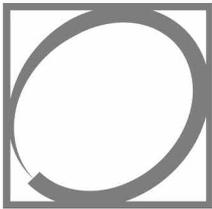
This is us: passionate and determined to continue looking to the future, serving the most demanding ice cream makers.

CARTOPRINT, IN THE SERVICE OF GOOD ARTESAN ICE CREAM SINCE 1939





WWW.CARTOPRINT.COM



Cartoprint

NATURE SAYS THANKS!

Cartoprint's commitment to care the environment started a long, long time ago. For 75 years, the company has invested significant resources to produce paper cups that respect the highest quality standards. The paper used is certified FSC, meaning that it comes from forests managed correctly and responsibly, according to rigorous environmental, social, and financial standards. In addition to selectively choose its raw materials, Cartoprint has always used modern production systems that can guarantee a minimum impact on the environment. An important example of the company's green research is the NaturellyCartoprint line of cups, completely biodegradable, compostable, and recyclable. The range includes cups for yogurt, gelato, and hot and cold drinks, all



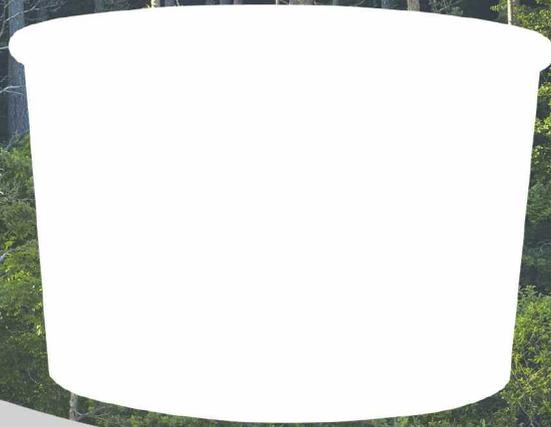
The mark of responsible forestry

made with cardboard and Mater-bi, a biopolymer derived from OGM-free vegetable oils. The products are natural and easy to dispose of, made from paper acquired from responsibly managed sources. The line is certified DinCertco and Ok Compost and can be made with paper certified FSC® or PEFC™. Naturelly-

Cartoprint is the result of continuous research carried out by Seda group, committed to supplying products developed to meet the growing packaging and food safety needs of its customers.



With Cartoprint the taste is better!



With Cartoprint the taste is better because for 75 years we have been producing tubs and paper cups to the highest quality standards (BRC IoP Grade A), both in terms of food safety and environmental sustainability. We only use paper from responsible forest management, which is thus environmentally friendly, socially beneficial, economically sustainable (FSC) and all our products comply with Regulation M.O.C.A. All this allows us to offer an excellent product and place an even higher value on taste!



CARTOPRINT, IN THE SERVICE OF ARTISAN ICE CREAM SINCE 1939





MUROZERO

This upright refrigerator is an ideal solution for being incorporated with wall decorations and materials as the finishes themselves are reproduced inside the refrigerator so creating the effect of refrigerated niches in the wall



MOVE16

Refrigerated display with totally transparent and 'profile-free' glass structure that can be accessed with manual or automatic (Patented) opening; lift-up display plate with pistons for easy cleaning operations; decorative cladding with selected materials such as bronzed brass, natural iron and concrete resin



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Viale dei Pini, 9
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Fax +39 075 8016215
info@ciamgroup.it

www.ciamweb.it



SINCE 1977 TAILOR MADE TECHNOLOGY AND ITALIAN DESIGN



Ciam is ambassador in the world of Italian design and technology. Ciam's headquarter and production facilities are in Assisi, in the Center of Italy not too far from Rome and Florence. Ciam activity began with production of bar furniture for the local market. The success

line characterized by sinuous forms and high performance, and 6040 G1, a beautiful squared showcase with a new patented sliding system of the glass structure that becomes quickly one of its most representative model. In 2010 Ciam presents Mya and Mya Plus, a fantastic new line of professional showcases with exclusive finishing, high flexibility, perfect visibility of product displayed and the possibility to control the temperature all over the display volume. Mya Plus introduces a new Led lighting system that offers low consumption and a great product's display en-

achieved led the company to increase its dimensions extending quickly range of products with refrigerated display counters. In few years Ciam gains a leadership position on professional refrigeration and shop fitting sectors in many European countries. In 1997 the company focuses its attention to artisanal gelato sector and proposes Maxigel: this date signs the beginning of a story rich of success and innovation. In 2001 Ciam presents Spherika, in 2003 Prodige and Amika, in 2005 Ice Window with its tubs in transparent polycarbonate. In 2007 Ciam celebrates its thirtieth Anniversary with Space, a showcase





hancement. In 2011 Ciam proposes Ciao followed by Vertigo to satisfy respectively specific request from artisanal and professional pastry sector. 2013 Ciam is again one of the most interesting company, ready to fascinate its customer with a large range of new proposals: Ice Queen, Tortuga, the new line of total refrigerated show-cases, available for fresh or frozen food.

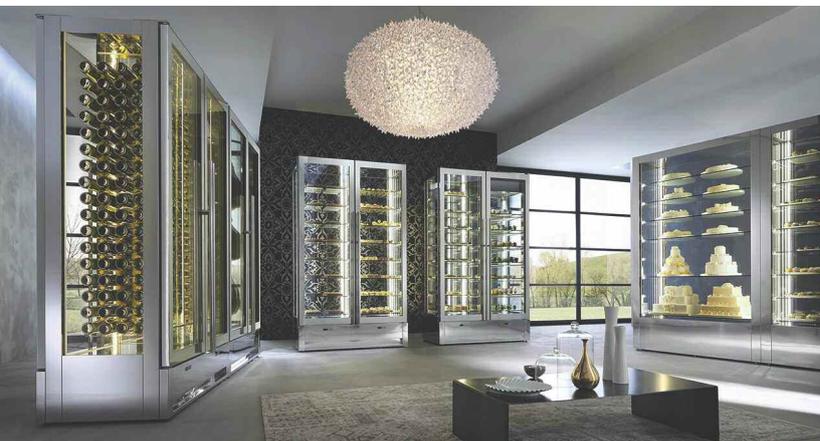
2015 is the year of Design. Ciam presents two new concepts for bar, coffee shops, bakery store, pastry and ice cream parlour - Tabula Rasa and Epoque - and a total re-style of the Design Collection, with new solutions and new materials.

Under the technology point of view, two new models: Mya Narrow - Mya Comby and 6040 R5 with the innovative double opening glass structure.

Federico Malizia, Ceo of Ciam, describes the secret of company growing success all over the world: "Our success is the consequence of the experience gained along two generations, the capability of combining the creative



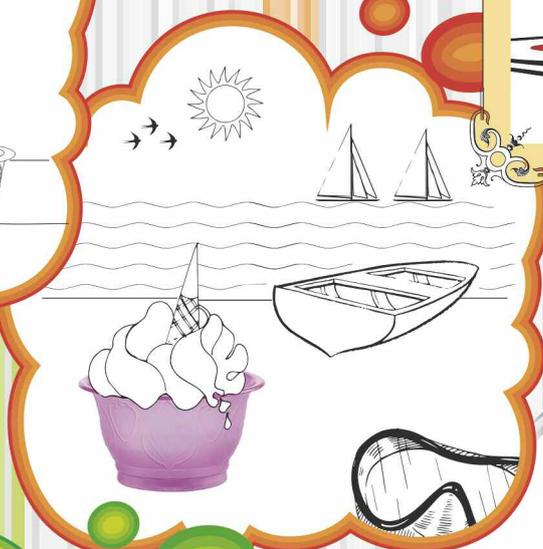
artisanal mastery with efficient industrial facilities and with advanced processes: the endless renewal of company offer, the ethic in taking decisions and managing employees, returned by Ciam workers with a deep sense of ownership and responsibility, passion and love for job".



ERREMME

Ice Cream Packages

MPM
Group Ltd





THE BEST ITALIAN FRUIT BECOMES PUREE.

The new FRUUZER fruit puree, 100% natural, are here. Only selected Italian fruit and vegetable fibres. Authentic taste and unaltered fruit colour. Various uses, endless benefits. Ideal for vegan and stick gelato, they make ice cream softer and spreadable, helping stability and delaying dripping.

GX: THE FIRST AND ORIGINAL FRESH GELATO MACHINES



The machines for fresh gelato of the GX series, designed by Frigomat to produce, display, and sell a just frozen product, turn the gelato production into a real “live show”.

The particular design of the tanks, the transparent dome lids, as well as an air blade system that prevents from fogging and from the formation of condensation, enhance the visibility of the product, being frozen and served right in front of the customer, who can follow each production step live. The independent tanks with dedicated temperature enhance the structure and flavours of the product.

The seven electronic freezing and storage programs allow the professionals to express their creativity at their very best. The new, upgraded refrigeration circuits provide for a very quick freezing and refill, while maintaining the most suitable gelato consistency. The GX electronic machines are designed and produced with a new system for the regulation of the production steps, reducing water

and electrical consumption to the minimum levels. Even the “night storage” function allows the perfect preservation of the gelato structure and properties, while optimizing the energy consumption.

Many devices have been introduced to ensure the maximum ease of use and cleanliness. The cylinder washing system features an internal drain that flows directly into the water network, to avoid the use of buckets for the collection of rinsing water and of product residues.

The (patented) scrapers are characterized by a practical quick release system that avoids any risk of contamination: the part of the scraper which remains in contact with the gelato stays inside the freezing/storage cylinder at minus temperatures, being protected from any type of contaminating agent thanks to the transparent dome.

Besides the gelato shop, the GX series machines can be easily installed in pastry shops and restaurants, to further expand their menu offer.





80 Models 250 Versions

(Mix treatments, Batch freezers, Machines for fresh gelato, Combined Machines, Ageing vats, Cream cookers, Cream whippers, Soft/frozen yogurt machines, Machines for self-service shops)

Pastry, Gelato or Restaurant: whatever your activities, Frigomat has everything it takes to give you the right, tailor-made solution. Top quality. Always. Each machine is designed to grant the maximum productivity, safety and solidity. Like the GX8, a real one-off among the fresh-gelato machines, made to freeze and serve directly before your clients' eyes. Eight wells, easy to use and maintain, record mix refill times and dedicated scrapers, to ensure a higher standard of hygiene. GX8.



GX series: the first professional machines for fresh gelato

*Such an equipment can only be found at Frigomat.
Of course*



Visit us at

PIR EXPO

Moscow Russia
17-20 October 2016

www.frigomat.com



SINCE 1922, ALWAYS WITH THE SAME PASSION



The beginnings of Fructital are in 1922 in Piedmont, Northern Italy, in the production of ingredients and semi-finished products for the artisanal gelato and pastry-making industry. Since then, the company has combined the ancient and strong tradition and the most modern technologies to offer its customers a wide choice of quality products.

One of Fructital strengths is the nature of its production, all designed and manufactured within the company. The working philosophy is oriented to spread the culture of authentic Italian gelato, with a continuous research for ingredients in order to maximize the use of natural food. Each product is developed and tested in the company laboratory. All raw materials are refined and processed within our workshop with traditional methods (in particular, all dried fruit is roasted and then cold refined to preserve intense flavour and aroma). “Tonda Gentile Trilobata” hazelnut, pistachio nut from Sicily, high percentage use of first choice fruit: these are just a few examples of what our company does to ensure a genuine

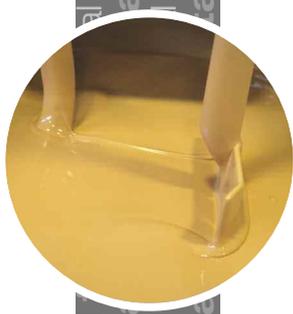
gelato, whose quality is appreciated all over the world. Investments in research and development are constant over time. Step by step technical and start-up support is designed specifically for each single customer.

All these factors add up to a simple and flexible business management, which directly involves the customers in developing new ideas and in the creation of bespoke products, recipes and packaging.

Fructital is also investing to expand and improve the production area. The automation of process is under the careful eye of a well-trained production staff, which has matured experience with the company throughout the years, offering an excellent quality of the products without compromises. The company uses modern equipment that at the same time is able to preserve craftsmanship. The machines are all designed according to the product and not vice versa.

Years go by, tastes and technologies change and Fructital is renewed every time.

Since 1922, always with the same passion.





THE ART OF GELATO

Since 1922 we have carefully selected raw materials
of superior quality to produce every day
the ingredients of a piece of art.

YOUR GELATO

www.fructital.it

CHEERS!

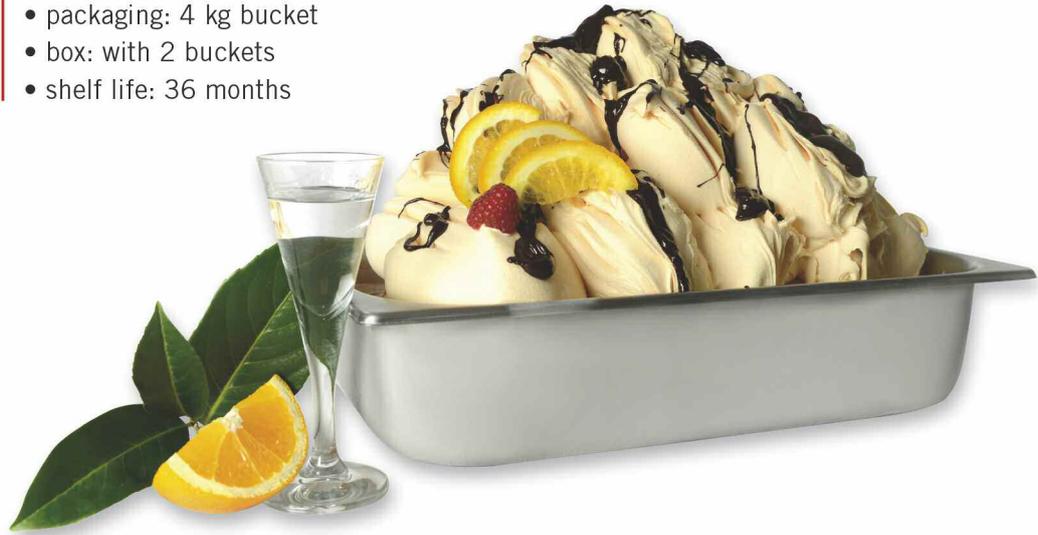
PASTA GUSTO ARANCIA

- dosage: 50 g/kg
- packaging: 2 kg bucket
- box: with 4 buckets
- shelf life: 36 months

VARIEGATO COINTREAU

- dosage: as desired
- packaging: 4 kg bucket
- box: with 2 buckets
- shelf life: 36 months

A special match between orange cream, chocolate and Cointreau, a combination that creates a delicate and enveloping gelato flavour. The product Pasta Gusto Arancia (orange paste) is usually used with water but here it is employed with milk, with a 50 g/kg dosage. The result is a creamy and delicate gelato with orange cream taste, to be decorated with this Cointreau and chocolate variegate with candied orange peel that gives it a tasty note. Try it!



VEGAN LINE

The new vegan line from Fructital: a range of products with no animal derivatives and completely Palm free that can be consumed even by lactose intolerants.

With its delicate notes, the milk base LatteVega is ready only with the addition of water. The base YoVega, also to be mixed with water, allows you to prepare a full-bodied yogurt gelato. Both bases can be combined with a wide range of pastes, variegates and toppings from Fructital's catalogue, so that you'll be able to offer a full line of vegan flavours.

The idea: LatteVega and YoVega can also be used as bases for soft gelato increasing the amount of water to 2,6 / 2,7 !!

LATTEVEGA/YOVEGA

- dosage: 1,5 kg + 2,5 l water
- packaging: 1,5 kg bag
- box: with 6 bags
- shelf life: 36 months



WE LOVE *vegan*



WE



LOVE



vegan

The new vegan line from Fructital:
a range of products with no animal derivatives
and completely Palm free that can be consumed
even by lactose intolerants. Contact us for
further info!

www.fructital.it

100X100
NATURAL
no animal
derivatives



THE FIRST AND UNIQUE
VEGAN VARIEGATO
IN THE ICE-CREAM WORLD

ólvi



- VEGAN LINE -

TO VARIEGATE ICE-CREAM
OR TO FILL DESSERTS:

ALL FOR VEGAN PLEASURE!

FUGAR
PRODUZIONE

Certified by Nature.

No Palm Oil,
no artificial flavours and colourings.



Galatea is the 1st
and only certified company
in the field



IN RESPECT OF
**PEOPLE &
NATURE**

LIBERA, the 1st line
of products certified,
having no artificial flavours
and colourings



FAIRTRADE
INTERNATIONAL

Chocolate with
FAIRTRADE
cocoa



Organic range
of products



Certified Vegan
and Bio Vegan



EVERYBODY

LOVES

THE REAL

ITALIAN

GELATO:

our passion



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geldue.it

SWEET EVOLUTION

The winning philosophy of Granulati Italia is encapsulated in its very name. In 1976 Oscar Nesta, together with his partners, founded Solkristal, one of the first companies in Italy to import and study a system for instantizing and granulating food products. The company made its entry onto the Italian market with a line of semi-finished products for gelato and confectionery, bearing the Gelatitalia trademark. In 1982 the company restructured and took the name Granulati Italia. It consolidated its presence in the world of artisan production, and became the first company to use the instantizing process for semi-finished products for gelato. As testimony to the advanced processes introduced by the company, a line of complete granular products under the Gelatitalia label was presented for the creation of fruit gelato, a true precursor of today's series of complete products.

In 1985 Gelatitalia presented its first epoch-making base, Granulat 50, which opened up the market to modern concepts of gelato stabilising and balancing, a base that still today retains its loyal customers. The development

of the company meant that it soon became urgent to find larger premises, and 1995 saw the shift into today's factory at Boltiere (Bergamo Province). Gelatitalia boasts a complete range of semi-finished products for making gelati and semifreddi, suitable to meet the different requirements of the modern market. Bonfrutta and Friofrutta are two fruit bases for gelato, the first to work hot, the second cold, each making

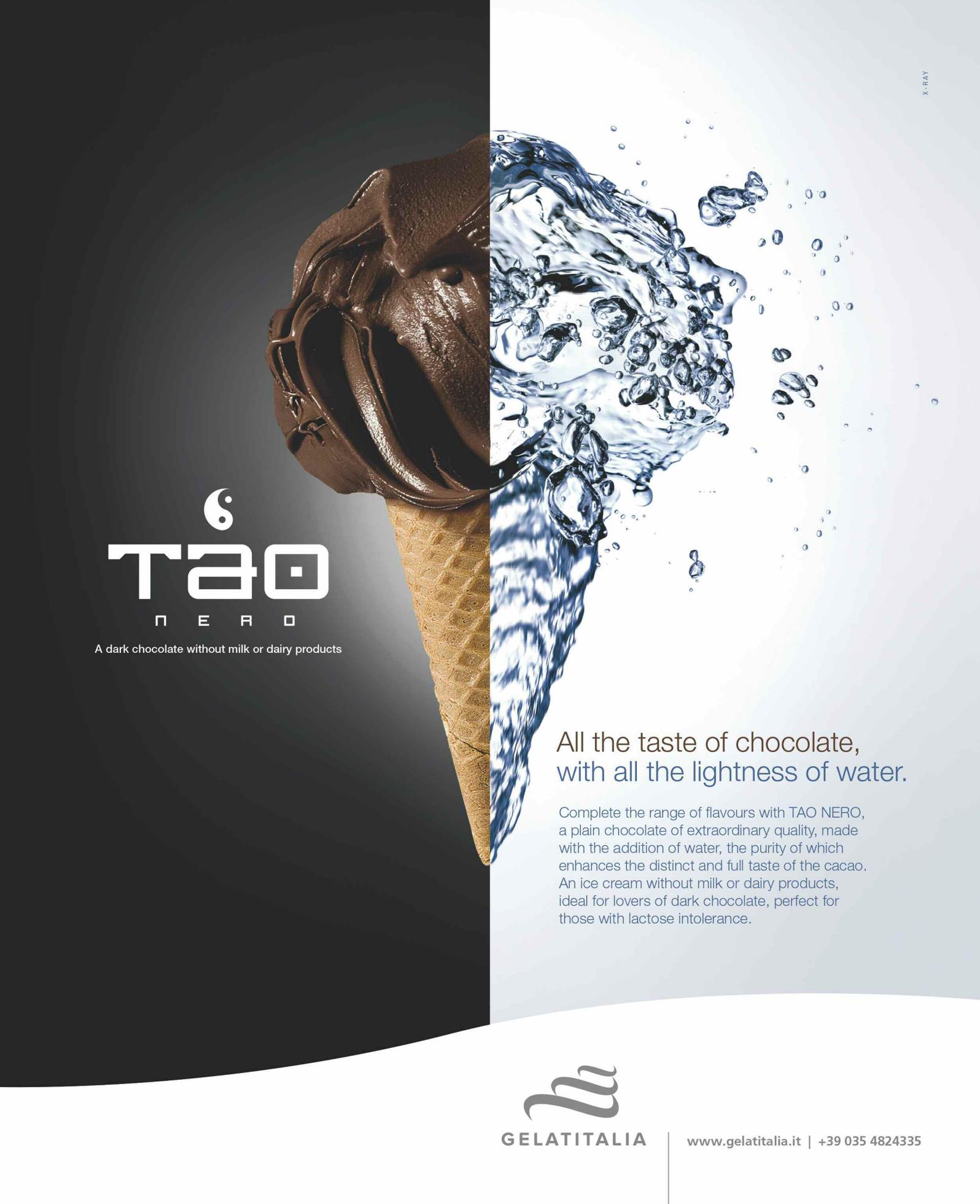
it possible to obtain a creamy and spatula-friendly batch-churned gelato, without fats, milk or milk derivatives. Granulati Italia uses technologically advanced production lines, including its granulating and instantizing plant and a recently introduced ultrasound installation for the microencapsulation of ingredients.



DARK CHOCOLATE HEART

Outstanding among the company's most innovative products is its Tao Nero, which offers the pleasure of a gelato with the full taste of dark chocolate. It has the advantage of containing no milk or milk derivatives, and is therefore ideal for all chocolate fans who nevertheless suffer from lactose intolerance. This complete product has a quick and very simple method of working, and requires no pasteurisation. The dosage is two kg of product (equivalent to 2 bags) to 3 litres of warm water. To support sales there is a complete package of merchandising, including t-shirt, bandana, taste marker and totem pole.





TAO
N E R O

A dark chocolate without milk or dairy products

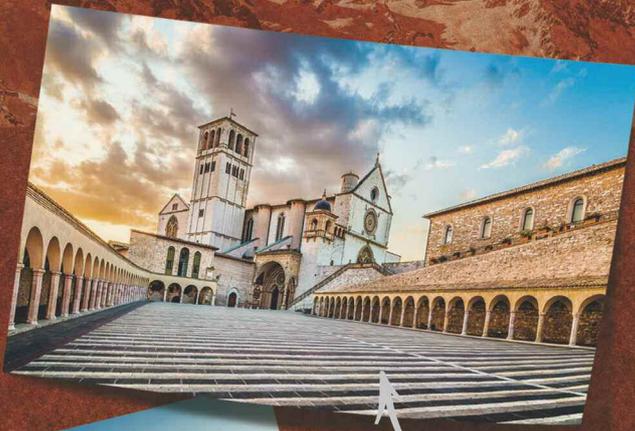
All the taste of chocolate,
with all the lightness of water.

Complete the range of flavours with TAO NERO, a plain chocolate of extraordinary quality, made with the addition of water, the purity of which enhances the distinct and full taste of the cacao. An ice cream without milk or dairy products, ideal for lovers of dark chocolate, perfect for those with lactose intolerance.

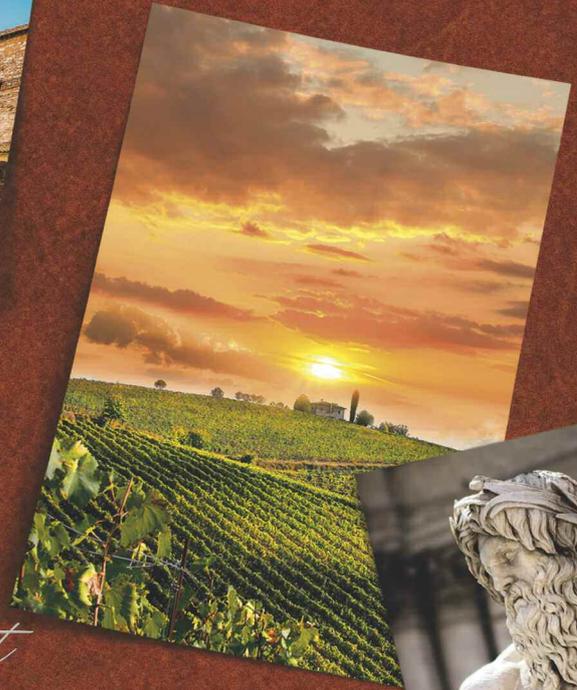
la

GELATITALIA

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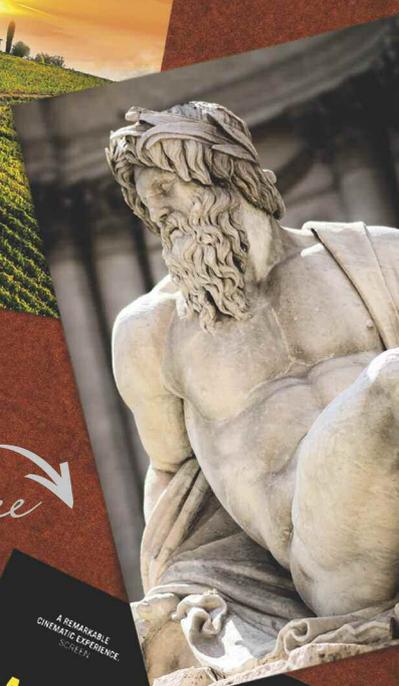
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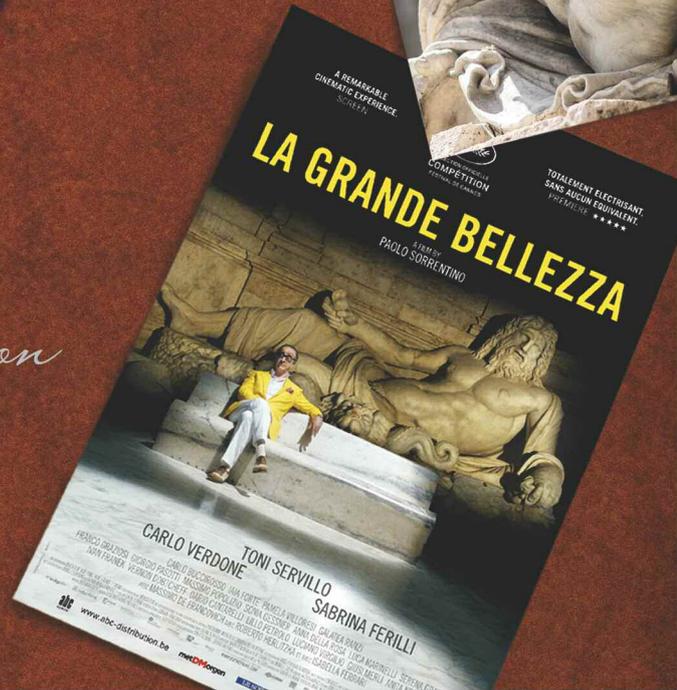
environment



*art
and culture*



tradition





The Wonders of Italy

Italy, the land of poets, saints, explorers and... artisans of flavour.

Italy boasts a unique culinary tradition, and its ingredients and dishes are worldwide gastronomic hallmarks – pasta, pizza, coffee, and gelato.

Gelato is not simply ice cream as the artisan gelato culture cannot be translated into something so simplistic. Italian Gelato is set apart because it is the result of a careful selection of high-quality ingredients, using exact formulas, balanced recipes and an artistic presentation.

Mont Blanc (or Monte Bianco in Italian) towers over the surrounding area and is a reference point throughout Europe.

Great peaks are sources of inspiration and stimulation for all who wish to broaden their horizons and challenge their limits.



At 4808.73 metres, Monte Bianco, is Europe's highest mountain.

champions →

← *quality*



GELATO AND PASTRY EXCELLENCE FROM ITALY AND WORLDWIDE

As consumers increasingly demand higher quality, our vocation has led us to pursue the path of excellence. In a journey through Italy and worldwide, Montebianco rediscovers each country through its typical flavours. Its primary objective is enjoying the journey.

We want to promote Italian excellence and give proper recognition to our country's products. But we also want to select worldwide excellence and spread the knowledge of unfamiliar wonders. This means we can constantly offer the best. Stay updated on our new web site www.montebiancogelato.com



AVOLA ALMOND MILK PASTE

Main ingredient: Avola almonds

The almond plant is native to Asian areas and has been cultivated for more than 4000 years. It was brought to Sicily by the Phoenicians and the Greeks. Few know that there are more than 700 varieties of almonds in the world, and 120 just in Italy. There are only three cultivars named the Avola almond: Pizzuta, Fascionello, Corrente d'Avola or Romana.

Originally from the Avola area, these are the most valuable cultivars on international markets. They flower between January and mid-March in marine areas and low hills, where late frosts are rare. For these reasons, production is limited to the provinces of Siracusa and Ragusa, which are considered Italy's sunniest. The natural habitat for the best variety is the Val di Noto. The harvest takes place during August and September.

PURE IGP PIEDMONT HAZELNUT PASTE

Main ingredient: Piedmont hazelnuts

The variety of hazelnut grown in Piedmont is the Tonda Gentile Trilobata, which is concentrated in the provinces of Cuneo, Asti and Alessandria. Production is distributed among the Langhe, Roero and Monferrato hills.

The P.G.I. standard ensures users and consumers of the product's quality and authenticity. Harvest takes place when the fruit is completely ripe and it spontaneously detaches from the branches and falls to the ground. This





enables a high yield after shelling and a good product quality. The ripe fruits have a higher weight and a lower moisture level.

A Protected Geographical Indication was recognised by Ministerial Decree of December 2, 1993 for the name “Piedmont Hazelnut” which is exclusive for the “Tonda Gentile Trefoil” cultivars.

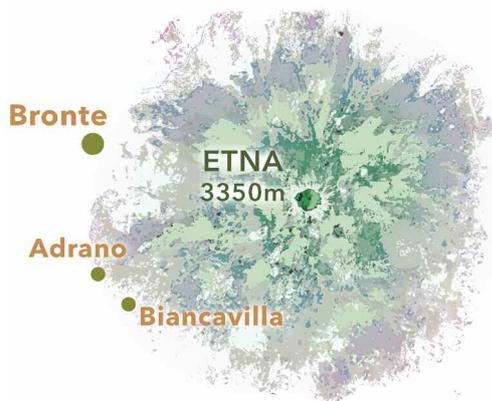
PISTACHIO BRONTE PASTE 100%

Main ingredient: Bronte green pistachio DOP



The Ministry of Agricultural Food and Forestry granted Montebianco permission to use DOP identification, having checked its authenticity. This is an extremely important and exclusive recognition, since the Bronte’s green pistachio represents only 1% of world production. Bronte’s pistachio plant, is the *Pistacea Vera*, which may live for more than 300 years. It is resistant to hot dry climates and the Bronte native plant grows from Bronte to Ragalna, on the slopes of Mount Etna, in the Catania province (Sicily). Trees have been known to grow back after being knocked over by the volcano’s lava.

Planting pistachio trees is a long term investment bearing in mind that they will give the first fruits only after about a decade.



Bronte green pistachios are unusual because of its pulp’s uniform bright green colour and its pronounced aroma. It is favoured for the manufacture of nougat, confectionery products and gelato.



VANIGLIA TAHITI PASTE

Main ingredient: vanilla Tahiti

Thanks to its quality and rarity, Tahitian vanilla is considered a “luxury vanilla.”

Unlike other varieties, it is characterised by the large amount of anise aroma compounds. Para-hydroxybenzoic acid is present in large amounts. Paradoxically, vanillin is present in much less significant amounts. Anisic aldehyde, and methyl-anisate, two important aroma components, are present. It is the combination of these elements that gives life to the typical bouquet that made the Tahitian vanilla so famous.

Vanilla tahitensis is the most common and is grown almost exclusively in the more windward islands such as Raiatea and Huahine.



never ending story

Stabil
MIX

50^o
Anniversario
1966 . 2016



THE NEW STABILMIX GENERATION IS PART OF
THE **LIFE TRAIL** PROJECT

OGM FREE GLUTEN FREE AROMA FREE

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montebiancogelato.com



BRONTE GREEN PISTACHIO DOP

(Protected Designation of Origin)

The Italian excellence in Confectionery and Gelato

Bronte Green Pistachios are unusual because of its pulp's uniform bright green colour and its pronounced aroma. It is favoured for the manufacture of nougat, confectionery products and ice cream.

The harvest of these valuable pistachios takes place from the first week of September every two years. A plant begins to bear fruit a decade after it was planted.

This paste allows the creation of confectionery and gelato products with an intense flavour and totally natural colour.



The Protected Designation of Origin (DOP) covers an area between 300 and 900 metres above sea level, which includes **Bronte, Adrano** and **Biancavilla**.



The Ministry of Agricultural Food and Forestry granted Montebianco permission to use such identification, having checked its authenticity. This is an extremely important and exclusive recognition, since the Bronte's Green Pistachio represents only 1% of world production.



montebiancogelato.com



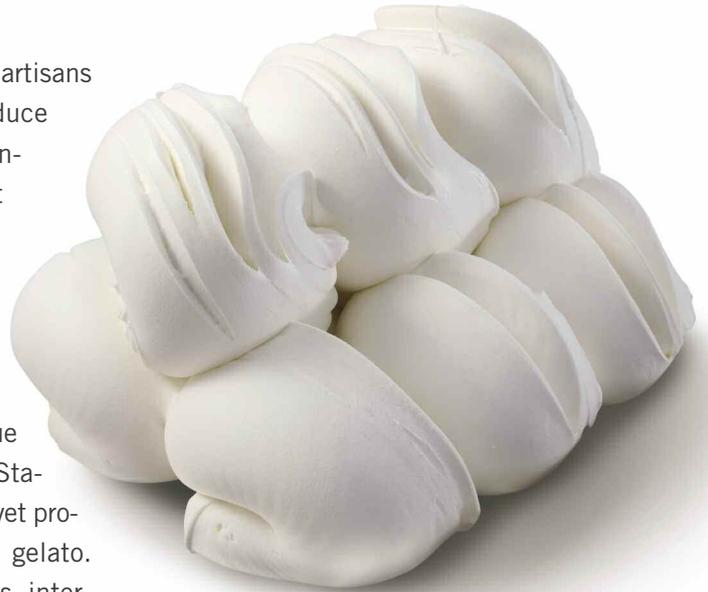
THIS PRODUCT IS PART OF
THE **LIFE TRAIL** PROJECT
www.lifetrail.global

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Tel +39 02 982 931 - Fax +39 02 982 932 30 - info@montebiancogelato.com

THE NEW AGE OF STABILMIX

For more than 45 years many gelato artisans have trusted Stabilmix base to produce their artisanal gelato. For our 50th anniversary, we at Montebianco have set a goal to improve a product that is already our standard bearer, even risking creating anxiety in those who have used and loved it for decades! Product longevity is never a chance occurrence, and this is especially true for Stabilmix! We are pleased that Stabilmix has created a culture, a simple yet professional way to make artisanal gelato. Sometimes the word “simplicity” is interpreted as “low quality”, but this is not the case with Stabilmix. Those who know it understand its logic, and only by trying it can you understand its true value. Any judgment made without actually trying Stabilmix is worthless. In summary, Stabilmix represents a production philosophy, making it possible for gelato artisans to guarantee an extraordinary gelato for their customers.

The new generation of Stabilmix, developed for the company’s 50th anniversary,



is an exercise in excellence. We wanted to take care of the only critical point noted by some of our artisanal gelato “purists,” a certain coolness on the palate. The result we achieved allows us to guarantee a gelato with a warmer sensation and a gratifying perception on the palate, satisfying even the most demanding artisans and consumers. Up to this point it was simple. The result is clear and available to everyone. Just try it!

The truly new development has to do with a much more ambitious project focused on eliminating flavourings from the ingredient labels of the new generation of Montebianco bases. This was achieved after months of testing at the Illva Group, in the group research centre together with Montebianco research and development (www.lifetrail.global).



SIMPLY UNIQUE

The new generation of Stabilmix is the first line of products to become a part of Montebianco's Life Trail project. It is completely free of GMOs, gluten, and added flavourings! Stabilmix has a different selection of structural ingredients, no more hydrogenated fats, but rather refined. At the same time we worked to make the finished gelato pure white. The result is a product that is very stable in the display case, modern, simple, perfect for large structures, gelato chains, and those who want to make the gelato production process more fluid.



The new generation consists of Stabilmix 50th Anniversary, which, compared to the classic version, has a warmer feel on the palate while maintaining its ease of use. Rounding out the line are StabilLatte and StabilCream.

For these last two the affirmation "no added flavourings" is very important, in that we are presenting a Stabilmix with a strong milk aroma, but no added flavouring! Using a new technology that we could call "extractive," we were able to concentrate good, fresh Piedmont

milk to the point of eliminating all flavouring, giving the product the natural aroma of milk (or cream) while maintaining the same ease of use as traditional Stabilmix.

WAREWASHING MACHINES



Since 1967 Hoonved's industrial washing machines have been designed and manufactured with maximum attention to quality, hygiene, reliability and technological innovation. In 1996 Hoonved became part of the Ali Group, a world leader in the design, and production of foodservice equipment. Today Hoonved offers a complete range of glasswashers, dishwashers, utensil washers and rack-conveyor machines for bars, restaurants, pastry shops, bakery, butchery, gelato shops, catering and food processing industries.

Production is entirely carried out in its Italian factory which includes the R&D, the marketing and commercial department, carpentry, two assembly lines, and warehouse for spare parts-machines and after sales service. Fast delivery times are guaranteed for machines and spare parts.

The company organizes professional training for our dealers to improve their knowledge of the washing

machines. After sales service relies on a database of spare parts, exploded views and multi-languages specifications, able to support any request for technical

assistance. Every dealer can see all data 24 hours a day on the company's website. Hoonved machines respect the European regulations, the WRAS for England and UL certification for the USA and Canada. The quality system of our company has been found to comply with the requirements of UNI EN ISO 9001:2008.



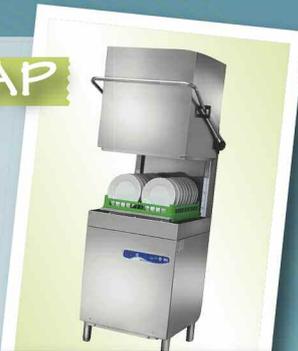
HOONVED®



Serie CE



Serie CAP



Serie APE



Serie STE



C81E



C90E

SPARKLING RESULTS
EVERYTIME



Serie EDI

Serie HT-HTP



ONE FOR ALL

ELECTRONIC VERSATILITY

3in1 Lcd Genyo is a complete and versatile machine at the service of even the most demanding gelato chef. The upper heating and mixing tank and the lower cooling and freezing cylinder operate independently, allowing for a continuous production cycle of gelato without any downtime.

The mixture heating phase is fully controlled by an electronic control unit equipped with lcd touch screen monitor, which allows heating evenly and eliminating any deposit and burning problem through the "Bain Marie" system with glycol. The cooling process occurs after the heating one, when the electronic system warns that the mixture has reached the desired pasteurisation temperature through an acoustic signal. After pouring the mixture into the batch freezing chamber, the operator uses the external boiler tap to start the freezing process, which is automatically controlled by an electronic control unit equipped with lcd touch screen monitor. Various functions available, such as: adjustment of the overrun level, automatic active control, energy saving, automatic freezing programs including gelato shock, gelato crema, gelato fruit, and granite.



A REAL PLUS

The multifunction machine Cream Plus Touch Screen is available in four versions (3-4-5-7). In the upper tank, it operates as a true crema mix water-bath with glycol cream cooker that heats and cools the mixtures in an independent way from the freezing chamber. Through the touch screen, the operator can choose between 17 preset recipes that can be modified, and can create three more custom recipes. Every recipe is made up of 12 phases and, for each one it can be adjusted speed, temperatures, and heating or cooling power.

The lower cylinder works as batch freezer Lcd Genyo: the revolutionary touch screen allows various functions, among which adjustment of the overrun level and consistency adjustment.





GELATO EQUIPMENT SHOP DESIGN

BATCH FREEZERS



AGEING VATS



SOFT ICE-CREAM AND YOGURT



MULTIFUNCTION MACHINES



PASTEURIZERS



ICETECH®

GELATO MACHINES

FRIGO GELO GROUP - ICETECH

Via Piemonte, 2 24052 Azzano San Paolo (Bergamo) Italy
 Tel. +39/035 320400 Fax +39/035 320380
 www.frigogelo.it - frigogelo@frigogelo.it
 www.icetechitaly.it - info@icetechitaly.it

Seguirci su:

ARTISANAL GELATO AND BELLEVUE: ICON OF ITALIAN PRODUCTION IN THE WORLD



It is clear from statistics on gelato parlours in Italy that there is excellent coverage across the country; however, it is also true that the culture of artisanal gelato is gaining overwhelming strength outside the national borders. A brilliant example of this ever-growing trend is Made's Warung restaurant, which has decided to open a gelato parlour in the city of Seminyak together with Ifi and the local licensee Lotus Food Services.

Made's Warung opened in 1967 as a small kiosk on the idyllic island of Bali and quickly became an institution. It now has three premises in the largest cities: Seminyak, Benoa and Kuta. "We decided to go down this new route and open a gelato parlour because when customers come to us they must feel welcomed and pampered 100%. This is why we wanted to find another way of making them happy apart from being able to relax in our spa or have fun listening to traditional live music. And what better way is there than letting them taste great gelato?" The initiative is already bearing great fruit and another gelato parlour is due to open in Kuta next year.

"To begin with, when the project was still just an idea, we were looking for a unique and distinctive style different from all the other points

of sale and we decided to go to Ifi." From the wide range of Ifi products, Made's Warung chose the Bellevue display table with Panorama technology, winner of the 23rd Adi Compasso d'Oro: "With Bellevue and Panorama technology we feel we have made the right choice: the design of this gelato display case definitely does not pass unnoticed and entices the tourists that throng Bali all year round to come in and taste our gelato.

Our symbolic flavours such as jasmine passion sorbet and coconut lemongrass are enhanced as a result of the Panorama technology, which preserves the product like a pozzetto does but at the same time displays it as if it were a display case. Bellevue has definitely brightened up and added value to our gelato parlour. This is why we tell everyone who wishes to open premises like ours to go to Ifi."



A MASTERPIECE IN YOUR GELATO PARLOUR



ifi.it

Plus

- It is a pozzetti counter, the best way of preserving gelato
- Unlike normal pozzetti, the gelato can be seen
- It is only 70 cm deep and barely 87 cm high: it is ergonomic and improves the view of the flavours
- It is hygienically correct



studipierni web & graphic agency - ph. amati bacciardi



BELLEVUE
+ Panorama technology

DESIGN **MARC SADLER + IFI R&D DEPT.**

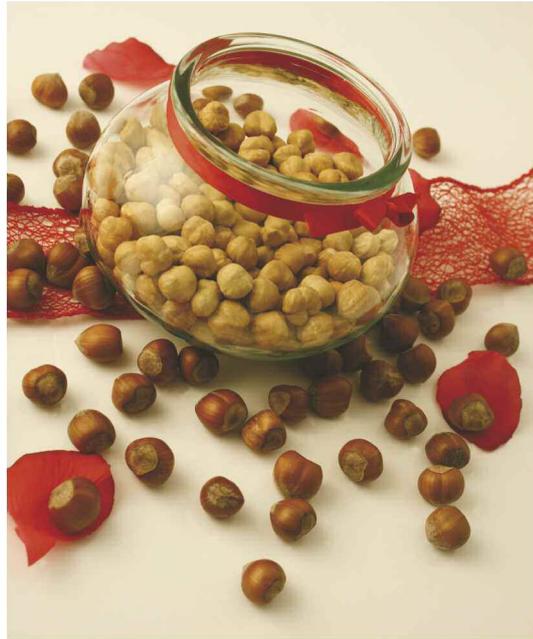
IFI s.p.a.
Strada Selva Grossa 28/30
61010 Tavullia (Pesaro) - Italy
Tel. +39 0721 200208

Official display case



INDUSTRIE!®

AN AUTHENTIC STORY



new adventure. Thus was born in 1964 La Gentile di Canova C. e C.

The successes achieved each year made it possible for Carlo and Caterina to expand their business, allowing them to collaborate with medium-large customers, and then even industrial ones. Success was possible also thanks to the company's philosophy: pay attention to the product, love

for the job, and always try to improve and employ the latest technology.

Today La Gentile has two production plants, 30 employees, and a range of thousands of products including all shellfruits, pralined nuts, chocolate coated and cream for the whole food market. We work with many of the most important worldwide food groups, but we didn't forget our origins. In fact, our famous "black and gold"

Many success stories start with a tale. This is the tale of the birth and growth of La Gentile, the leading producer of Piedmont PGI hazelnuts.

As a youth, Carlo Canova worked as a gelato and pastry artisan. He saw that hazelnuts were bought unshelled and it was necessary to find bakers who would roast them, with erratic results. Working with hazelnut chops and pastes was also often imprecise. These experiences led him to develop an industrial product to be offered to professionals, including perfectly selected and toasted hazelnuts with uniform colour, calibrated hazelnut chops and refined hazelnut paste. Together with his wife Caterina, skilled manager and precise bookkeeper, he decided to start this



packaging can still be found in some of the most renowned gelato and pastry shops.

In 2008, the company earned the most important certifications with the highest grade, and today it is the proud owner of an FSSC certificate (Food Safety System Certification). La Gentile is a small company that thinks big and that looks at the world.



La Gentile

CORTEMILIA



*our ingredients:
passion,
reliability,
quality!*

Since 1964 La Gentile s.r.l. is leader in shellfruits manufacturing, especially Piemonte PGI hazelnuts: shelled hazelnuts, roasted hazelnuts, chopped, coated chops, refined paste, pralined paste and creams.

Our products are natural ingredients for chocolate, icecream, biscuits, candy and all kind of sweets.

La Gentile S.r.l. - Via Bergolo, 29
12074 CORTEMILIA (CN) - ITALIA
Tel. +39 0173 81105 - Fax: +39 0173 81108
www.lagentile.com - info@lagentile.com

VEGAN GELATO BY LEAGEL



Vegan Gelato is where the flavour of artisanal gelato meets the balance of vegan philosophy, founded on respect for animals, nature and the planet in which we live. Vegan Gelato is the new line of Leagel products dedicated to preparing vegan gelato, free from animal fats, lactose, cholesterol, gluten and GMOs, made with olive oil and plant fibres. All the products in the Vegan Gelato Line are guaranteed by VeganOK, the ethical certification in the vegan world.



GREAT OPPORTUNITIES FOR YOU!

“Health, flavour and authenticity, as well as ethics and respect for animals” - this is the snapshot of the changes taking place in the way we eat today, with an increasing demand for vegan diets among consumers. Vegan Gelato is Leagel’s proposal for the most modern gelato shops that pay attention to new trends, ready to welcome requests from all of today’s consumers and not only vegans. Thanks to the VeganOK certification, you can guarantee your customers a product that is completely free from any ingredients of animal origin. With Vegan Line by Leagel, an entire display case of vegan flavours is now a reality. You can choose from the wide range of Leagel products with the “VeganOk” label, the ethical certification of the vegan world. Discover more on www.gelatovegan.com



VEGAN GELATO



“the pleasure
of artisanal gelato
and the requirement
of vegan philosophy.”

Vegan Ice Cream is the new proposal by Leagel for cutting-edge ice-cream industry which focuses on new trends and on the requests of modern, and not only vegan, consumers.

Discover more on www.gelatovegan.com



Leagel S.r.l. Strada delle Seriole, 55 - 47894 Chiesanuova, (RSM)
Phone +378 999435 - info@leagel.com - www.leagel.com

MAESTRO: ITALIAN EXCELLENCE



More than 60 years in the business have brought Quattrer Arredamenti to the creation of Maestro - Gelato e Caffè Italiano. Maestro is a gelato/coffee franchise established to spread the excellence of Italian gelato and coffee around the world. Why gelato and coffee? Because in these two products the “Made in Italy” makes a difference. Nobody in the world knows how to roast coffee with the same skill as Italian master roasters, and gelato is a part of Italian culinary tradition from more than 450 years. From a financial point of view, artisanal gelato and coffee were the best choice because they offer the fastest return on investment in the food business: up to a 400% mark-up on ingredients cost! Maestro - Gelato e Caffè Italiano is a business for all seasons, thanks to the formula gelato + coffee and supports its partners in every way, offering a turnkey project from design to realization, marketing, training, recipes, ingredients, and an operating manual. Each Maestro shop is distinguished by a finely coordinated design, from logo to furnishings, communicating a unique, unmistakable Italian style.

Why a franchise? Because it is the formula that is best suited to all situations, with standard production processes and training, mak-



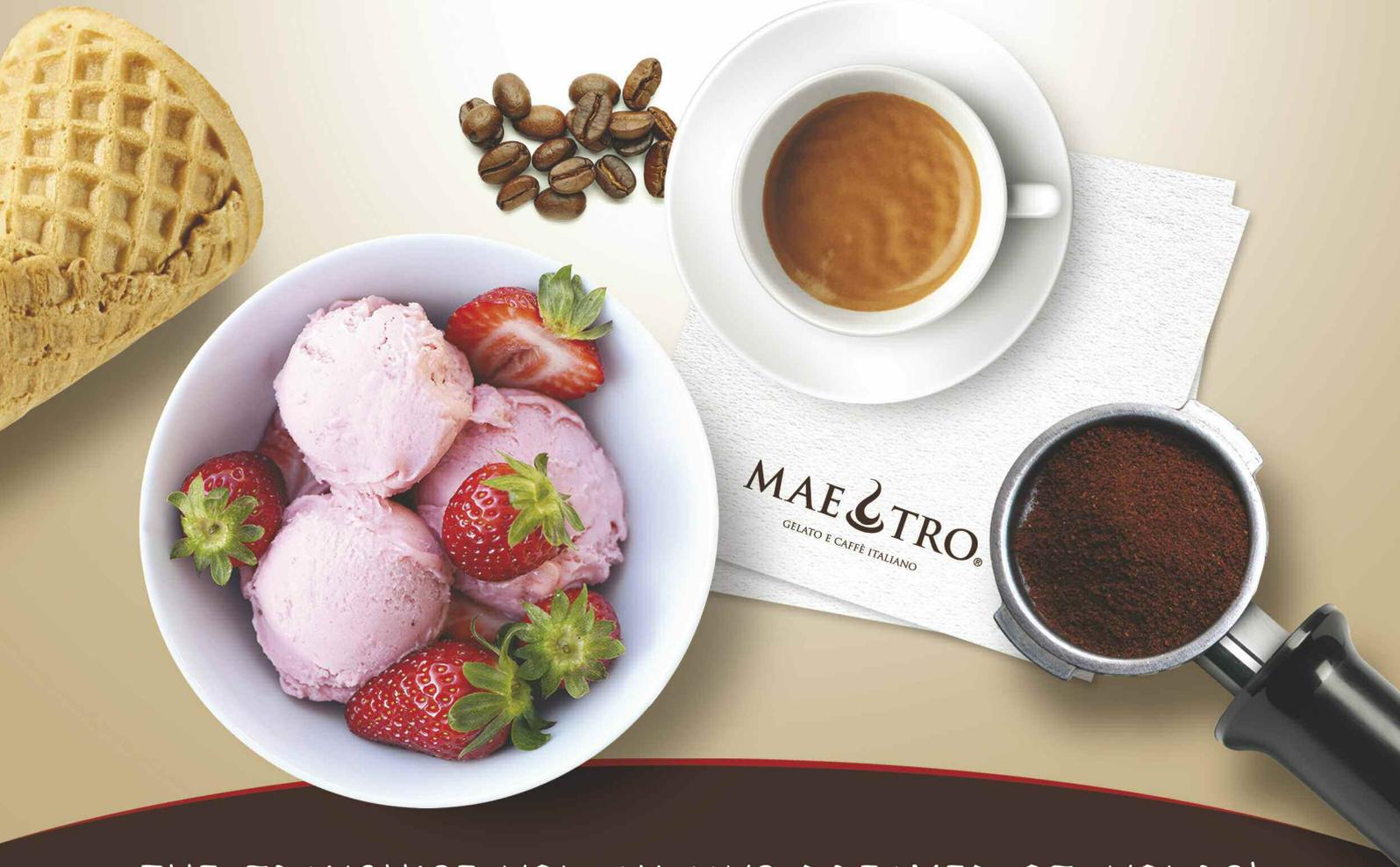
ing possible for us to share our know-how in such a way as to guarantee customers and franchisees the same quality, the same environment, and the same excellence in every Maestro store in the world.

For more than three generations, passion for work and respect for customers' demands are the values that have inspired every project at Quattrer Arredamenti, values that are also at the foundation of Maestro.

Let's create together a master of Italian excellence: your Maestro!

MAE & TRO®

GELATO E CAFFÈ ITALIANO



THE FRANCHISE YOU ALWAYS DREAMED OF: YOURS!

Would you like to be a protagonist in the world of artisanal gelato and Italian coffee? Would you like to open a traditional Italian gelato&coffee store with 100% made in Italy products and furniture? With the Master Franchisee MAE & TRO formula, you will have the perfect ingredients to provide excellent results, great satisfaction and a steady and long lasting business.

Become a Master Franchisee today and develop your franchise network with MAE & TRO !!!

VIA SPAGNA 4, 10093 COLLEGNO (TO), ITALY - TEL. +39 011 733109/+39 011 4557414 - E-MAIL: INFO@GELATOECAFFEITALIANO.COM

WWW.GELATOECAFFEITALIANO.COM

FRESH AND AUTHENTIC, LIKE IT WAS JUST PICKED



The Mazzone Group represents one of the primary suppliers of fruits and vegetables in Italy. The company manages the full supply chain of numerous species, from research and development to production, from nursery to final transformation, and each year it sells 15,000 tons of products.

Of all its many activities, it is particularly specialized in the strawberry supply chain. In this context it carefully selects the most suitable varieties, cultivating certified plants, and directly following the full production process according to specified protocols, to the point of deep freezing and production of cubes, halves, or purees. The product range also includes many other species like blueberries, blackberries, sour cherries, cherries, peaches, and apricots, supplying the best solutions to the processing and catering businesses.

Considered a pioneer in the deep-freeze industry, as early as 40 years ago the company had understood the potential of frozen fruits and vegetables to sell alongside its line of fresh products. Hence the choice to start supplying the principal Italian processing industries.

Since 2015, the Mazzone Frozen division has used fruit from its own supply chain to produce a complete range of purees in its facilities at Tresigallo, Ferrara.



Puree is sold both to industry and to artisanal gelato and pastry shops, and is available in packages weighing 1 kg and 10 kg. Of the exclusive specialties from Mazzone, particularly worthy of note are the fruit skins, peaches and apples emptied of their pulp by a patented machine and then supplied to artisans so they can fill them with cream and other fruits. The company exports to destinations ranging from the Middle East to the Far East, as well as to northern Africa, and its network of distributors is constantly growing. In 2016 a subsidiary in Spain was opened with two platforms that follow industrial and HoReCa channels.



Mazzoni

GROUP

From our fields to your sweet ideas. **Fruits purees Mazzoni!**



100%
Italian quality

- 50 years experience
- 30 flavours
- Fruits from A to Z (R&D, Nursery, Fields, Fresh and Frozen Fruits)

Check for distributors.

Phone +39.0533.607820 - ordini.surgelati@mazzonigroup.com

Mazzoni S.p.a. - Via del Mare n°4 - 44039 Tresigallo - Ferrara (Italia) www.mazzonigroup.com



CLOSE TO OUR CUSTOMERS... AROUND THE WORLD!

We like to see ourselves as a big family, and in more than 30 years of business, we have built many relationships, from one side of the planet to the other, with thousands of people who are, for us, not just numbers, but rather individuals who we consider an integral part of our group. We want to be close to our customers, up until now we've done it with the help of modern technology; we think it's now time to shorten the distances physically!

For this reason, we've started a new strategy, which for us is an ambitious challenge: the opening of new subsidiaries abroad and the expansion and building up of the existing ones. All this in order to offer our customers constant daily support, wherever they are.

We started many years ago in Europe, specifically in Germany, where we opened up our first subsidiary in Munich in 1986. An Italian branch was opened in San Clemente, to produce the high-quality ingredients we export to the five continents. The second step abroad was in Prague, Czech Republic, in 1991, followed by Budapest, Hungary in 1999.

In the 2000s, we looked eastwards, opening headquarters in Hong Kong in 2007, Shanghai in 2008, and Seoul in 2013. Then west, across the Atlantic Ocean, with a new subsidiary in Sao Paulo, Brazil in 2011 and Miami, USA in 2015.

We inaugurated a new era with the opening of production facilities in Brazil: 2,500 square meters in which we will produce the same quality that has always distinguished our products, both in terms of food safety and work safety. It is an important decision, which will make it possible to offer a high level of service in the United States and in South America, supplying answers "just in time".

In February 2016, we opened a sales office in Dubai, complete with show room and work area, to serve the Middle East.

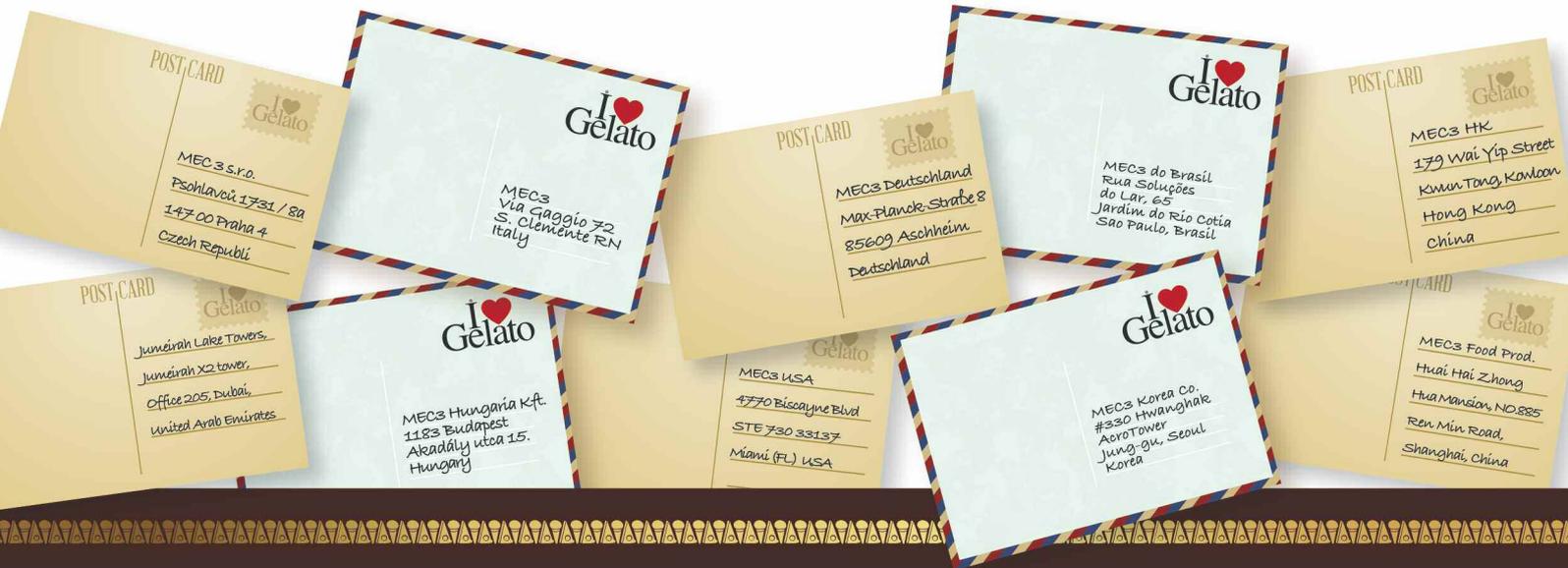
At all foreign subsidiaries of Mec3 it is possible to attend classes at the International School of Gelato, one of the top performers in the field of international training.

What can we say; we like to be close to you. That's why we are present worldwide!





We  being close to you
 That's why we're all around the 



FOR FURTHER INFORMATION PLEASE CONTACT US.



+39.0541.859411



mec3@mec3.it

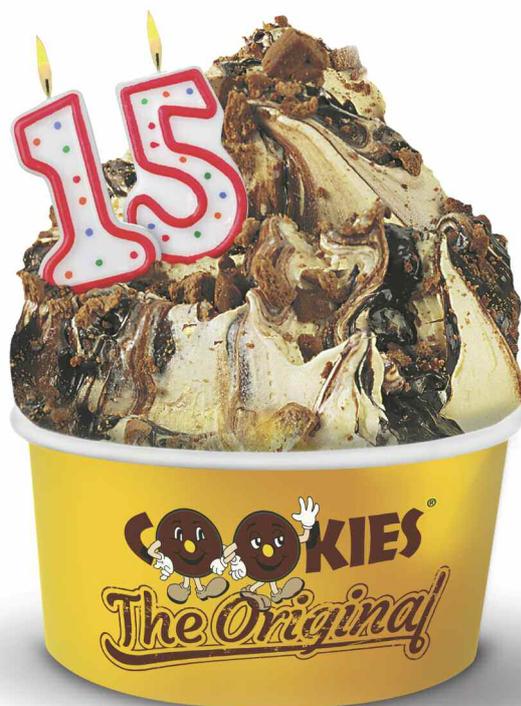


mec3.com



The Genuine Company

ALL THE CRUNCHINESS OF COOKIES,
NOW IN A GLUTEN FREE VERSION!



Cookies® The Original, the most-loved cookie flavour in the gelato shop, as from today is also Gluten Free! To celebrate its 15th birthday, Cookies® doubles down and offers its fans something entirely new, so that everybody can join the party enjoying its legendary tastiness and crunchiness in a new, amazing variegate suitable even for those consumers who may have an intolerance to gluten, without losing the original, singular taste of Cookies® The Original! The secret of Cookies® The Original Gluten Free is a unique and original combination of Biscottino® paste with the new, remarkable Cookies® The Original Gluten Free variegate. Perfect for creating a series of recipes that can be enjoyed by

consumers who have an intolerance to gluten! To celebrate the 15th birthday of Cookies®, Mec3 has scheduled two extraordinary events. The first is the Gelato Festival, a great on the road event dedicated to artisanal gelato in which Cookies® will have its own area where the public will be able to taste the legendary Cookies® The Original. This will be followed by a tour that will bring joy to gelato lovers worldwide! Mec3 has planned events in 200 gelato shops in Italy and abroad so that everybody can sing "Happy Birthday Mr Cookies®!" So, lots of novelties to celebrate an icon of artisanal gelato, a sure thing when it comes to quality, flavour, and crunchiness. www.mec3.com - www.cookies15birthday.com





HAPPY BIRTHDAY MR COOKIES®!

Cookies® The Original blows out **15 candles** and offers its fans a great novelty: **Cookies® The Original Gluten Free..** so that everyone can celebrate enjoying its legendary tastiness and crunchiness!

A new amazing variegate suitable also for those intolerant to gluten, a certainty in terms of quality, taste and crunchiness!

There couldn't be a better Birthday Party!



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MEC3
The Genuine Company

EVEN MORE Q FACTOR WITH QUELLA PISTACHIO AND QUELLA PEANUT!



Quella® family strikes the right chord introducing two new fantastic creams! Quella® Pistacchio and Quella® Peanut increase the Q-Factor, enriching the collection of the sweetest family around, bringing the number of spreadable creams launched by Mec3 for gelato and pastry up to six, a must worldwide. Let's take a closer look at these two amazing treats...

Quella® Pistacchio is an inimitable pistachio cream created for use with gelato and pastry. A rich and versatile spreadable cream. Perfect for creating sophisticated cremini, that will certainly satisfy the lovers of this ancient and precious fruit. Fantastic also as a tasty filling in

traditional or creative recipes.

A secret ingredient to experiment with for creating an assortment of new cremini and for enhancing every creation is Quella® Peanut, the original Peanut cream dedicated to gelato and pastry, perfect for creating recipes and combinations rich in taste...

Quella® Pistacchio and Quella® Peanut are new members of the already rich Quella® Family collection, which originated with Quella®, the original hazelnut and cocoa cream. The family then expanded to include Quell'altra®, the original white chocolate cream, Quello®, the first caramel-flavoured cream, and finally Quell'altro®, featuring his majesty the dark chocolate.

Perfect ingredients for adding life to an infinite variety of recipes and uses. With so much sweetness available, the creativity of gelato artisans will have no limits! www.mec3.com



The taste for novelties is music to our ears.



lifelongartoloman.com

Quella family strikes the right chord introducing two new fantastic creams:
Quella® Pistachio and Quella® Peanut enrich the Quella Family collection, the line of delicious and versatile
creams dedicated to the best gelato and pastry shops.

2 novelties, 6 talents, particularly *Q*factor

FOR FURTHER INFORMATION CONTACT US AT:



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mec3.com



GELATISSERIE REMIX REVOLUTIONISES GELATO PASTRY AND TO MAKE SUMMER 2016 VERY SWEET!

100 creazioni in un Box 

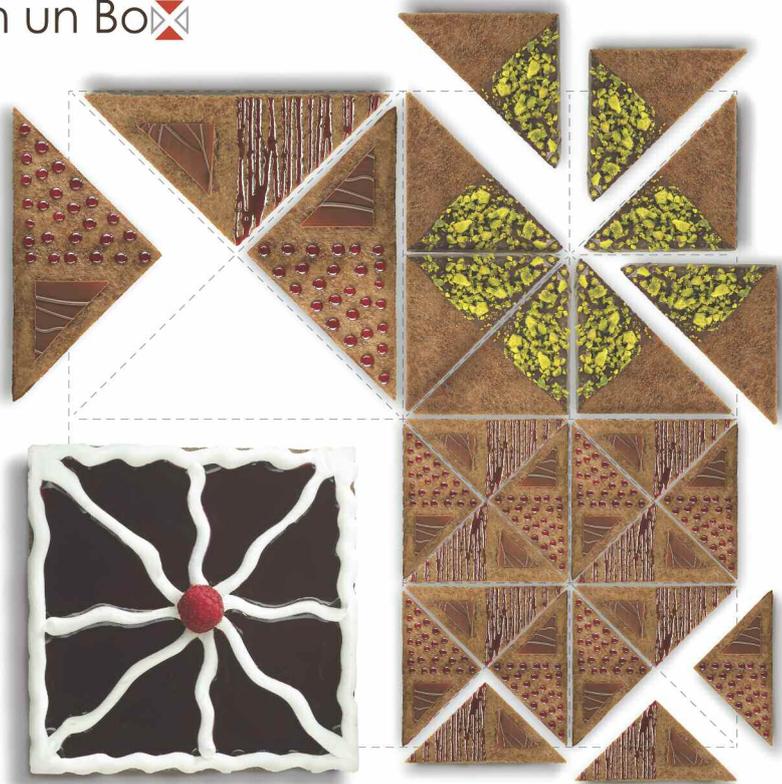


Everything can be remixed to create something new, even in the pastry shop.

La Gelatissiererie, the simple, square pastry from Mec3, is the great new creation for 2016 in the gelato pastry sector because it has revolutionized how Italian semifreddi are prepared and presented in the display case. Easy to prepare: it eliminates the

barriers for creating an excellent artisanal product, allowing the operator to focus on the final result and not on every step or ingredient. Trendy: with its square shape, it is aligned with current pastry trends. Complete: it is a solution, a true service provided to gelato and pastry artisans. The Magic Box of La Gelatissiererie includes all that is necessary to create an entire line of gelato pastries. Thanks to La Gelatissiererie, the gelato artisan can prepare and fill an entire vertical display case in a very short time, with the certainty of offering a high-quality finished product.

La Gelatissiererie offers everything needed in order to simply, quickly, and practically produce a series of made to measure specialities



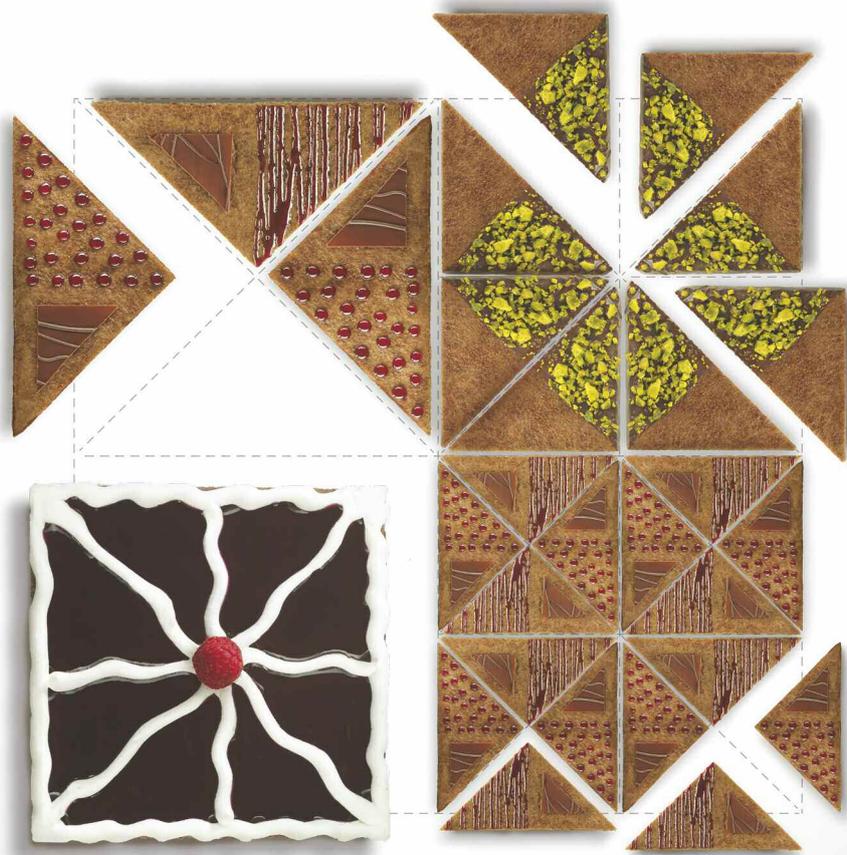
for the customers' tastes: a range of products that are ideal for every occasion like treats, snacks, petit fours, and, obviously, the classic cake. Simply stated, a "no stress" concept that makes everybody happy, artisans and customers alike!

With the upcoming summer season, Mec3 has launched G RemiX! A concept that infinitely extends the possibilities of La Gelatissiererie Classica, adding new recipes and new forms of presentation, for a display case that is always different and even more attractive. Just one Magic Box today contains at least 100 different creations for a unique display case with 100 products to sell. G RemiX: the gelato pastry revolution is served!





100 creations in a BoX



Everything can be remixed to create something entirely new.



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mec3.com



PERFECTLY LINED UP



Creativity and technology have always been two elements that distinguish products made by Medac. And today the Italian company is going even further, transforming its hot and cold drink cups into high-precision tools. In fact these containers carry the CE mark, earned by Medac in compliance with European Directive 2004/22/CE regarding measurement instruments. By printing this unmistakable logo on its cups, Medac guarantees absolute precision of the so-called “trust line,” placed to indicate the exact volume of drink contained therein.

Besides being a precious ally for all those professionals who sell products on tap, the Drinks&City cups for cold drinks and Hot&City cups for hot drinks bring customers around the world, featuring elegant graphics depicting the monuments that represent renowned international cities.

Perfect for serving every type of frappè, drink, and fruit juice, Drinks&City is available in sizes ranging from 200 ml to 700 ml.

Hot&City includes models ranging from 80 ml to 580 ml, ideal for coffee, tea, hot chocolate... Both lines are made of multilayered virgin cellulose and are certified according to Uni En Iso 9001:2008 quality standards. It is possible to add the CE mark and “trust line” to all personalized cups produced by Medac.



THE TASTE IS A WONDERFUL TRIP

New drinking cups Drinks & City. Add taste of the journey to your cold drinks.

Drinks & City Medac is the new line of cold drinking cups with an original design that reproduces some of the most fascinating cities in the world from Rome to London, from New York to Paris, from Turin to Barcelona. Stylish, durable, produced with maximum respect for the environment, the cold drinking cups Drinks & City are thought to be as a travel companion with which explore the most beautiful corners of the planet and discover deeply the taste of every drinks.

From now "suitable for drink", available with **CE Marking** and "capacity line measure" printed to indicate the exact volume of the drink contained, in accordance with Measuring Instruments Directive 2004/22/EC (MID) now included in the Directive 2014/32/EC.



medac®
Industriacartotecnica S.r.l.

protegge la qualità, rispetta l'ambiente



MORE TASTE WITH TOWER



It is increasingly popular to enjoy eating while walking all around the world. Now Medac has developed a solution to make it possible, called Tower.

Tower is an exclusive range of take-away containers for hot and cold foods that is instantly recognizable thanks to its unique shape. In fact, it is a vertical dish!

Tower containers were designed to hold semifreddo, fruit salads, salads, spaghetti, soups, meat or fish... and all

types of foods whether they be frozen, refrigerated, at room temperature, or heated to a maximum of 70°C. When it's time to eat, the food can be heated in the microwave directly in the Tower container. The range includes five models with different capacities, to meet every take-away need: 500, 630, 720, 800, and 1000 ml.

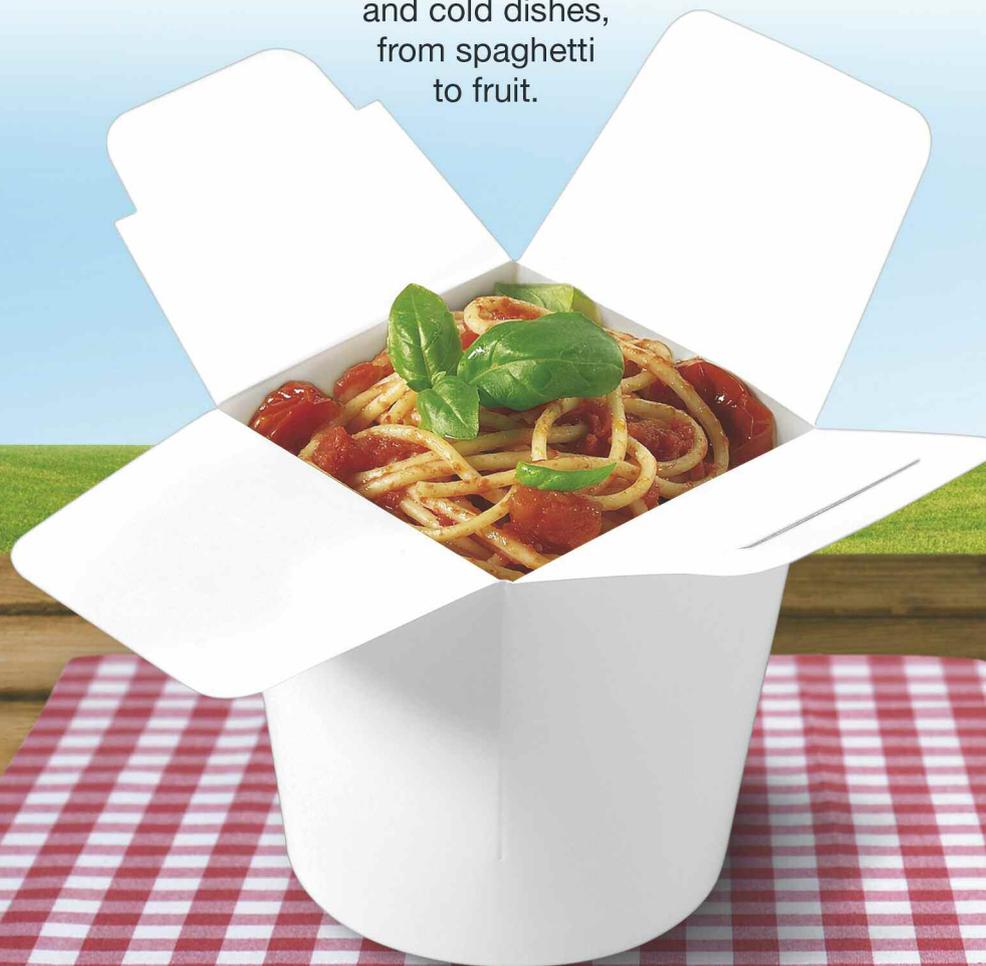
As with all Medac products, Tower containers can be personalized with your own graphics.



After flat plate and bowl dish here it is... **the “vertical” one!**

Medac always ahead in containers
today launches **Tower**, the Takeaway dish
with vertical development! Also customizable.

Tower: the quality, versatility and comfort
of a food container for hot
and cold dishes,
from spaghetti
to fruit.



protegge la qualità, rispetta l'ambiente



Direttiva
2004/22/CE



LIFE TRAIL

OUR PHILOSOPHY

Consumers of the 21st century are demanding increasingly stringent food safety guarantees. The consumer's right and desire to have their food chain protected is inalienable.

Gelato parlours must offer this protection and companies must take measures to guarantee the highest safety standards.

**With LIFE TRAIL,
Montebianco shows that
it has taken up the challenge!**



LIFE TRAIL is...

Montebianco has made this commitment to guarantee its customers and consumers a transparent Food Policy based on reciprocal trust. It is devoted to continuous research into clean ingredients following health and diet recommendations.

LIFE TRAIL is...

This highly ambitious project means Montebianco faces choices which sometimes go against business logic. However in future they will allow Montebianco to guarantee the best possible solutions in the ingredients scouting.

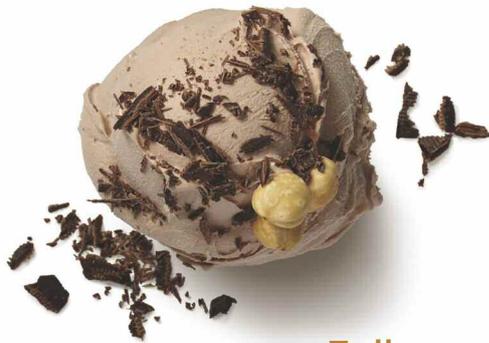
LIFE TRAIL is...

**A start,
not a finishing line!**

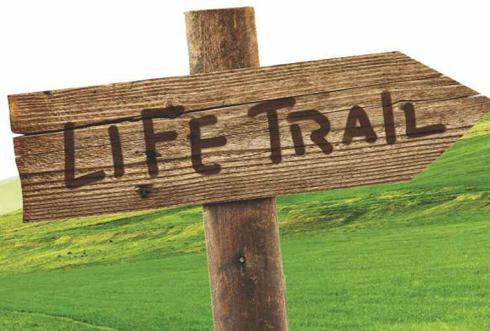
We make continuous choices which others follow. First our professional customers (gelato artisans or pastry chefs), and as a consequence the end customers they sell to.

LIFE TRAIL is the ethical and scientific filter for these choices.

We know we are not perfect, and this is why we believe in **LIFE TRAIL**. It is a philosophy which puts Montebianco on a technically difficult path. **LIFE TRAIL** is in a continuous evolution and a long scientific progression. The real driving force behind it is the Group's continuous research, the interests of our professionals, which enhances our desire to improve.



Follow every step of our way
on the dedicated site:
www.lifetrail.global



We already have a range of products which follow the **LIFE TRAIL** approach and many more will come soon.

Montebianco had already started the trail some years ago: we are replacing hydrogenated fats with refined fats, we do not use GMOs, and have many gluten-free products. This is just the start.

We are using the technical skills of Universities, experts in nutrition, skilled pastry chefs and those who wrote the book on the gelato artisan profession. Internationally we continue to insist on complete traceability for some of the key raw ingredients so that the highest quality standards of our food chain are guaranteed.

We want our customers to live in complete harmony and through **LIFE TRAIL** we are building a renewed and consolidated trust.

MONTEBIANCO USA

Montebianco began operations in South Florida in 1995 through a distribution company, for the US, Latin America and the Caribbean. In 2001 it opens own offices and warehouse facilities.

With the growth of its products in this demanding market, in 2009 they moved to larger premises in the Miami free Zone, to meet increasing demand and ensure prompt receipt and distribution of goods from Italy.

Advice related to the proper use of its products, required the installation in 2010 of the "Academy Montebianco" by the Pastry Chef Paolo Personemi, expanding its services for the formation and training of company personnel and customers.

Due to the increasing demand for healthier and also keep fit allow desserts, the need to address the yogurt market so that in 2012 de-



veloped a new line of products designed to satisfy this new sector of the public consumer. The success of this line oriented “Frozen Yogurt” products is internationally recognized by the International Association of Frozen Yogurt in 2014 as “Swirl of Excellence-Best Frozen Yogurt”, which Montebianco continues writing its history high quality.



BANANA, GELATO, WAAAAAAH!



The cry of the Minions will be heard in gelato shops worldwide. Nutman has created the Kattivissimo (Very Wicked) kit, inspired by the film featuring the famous little yellow men, loved by young consumers. Notwithstanding its name, Kattivissimo gelato is in reality very good. Not by chance, it features a banana flavour, preferred by these vivacious creatures, with added cream to give it a more delicate taste. Thanks to an exclusive natural colouring, the gelato acquires an intense yellow colour, attracting the attention of young consumers. The kit consists of two 5 kg canisters of Kattivissimo paste, 600 Pic Decor decorations that represent 12 different Minions, a flavour marker, and a promotional totem. We can only say, "Banana, gelato, waaaaaah!"



KATTIVISSIMO

IL GELATO BUONISSIMO!!!

WHHHAAAAA!!!!

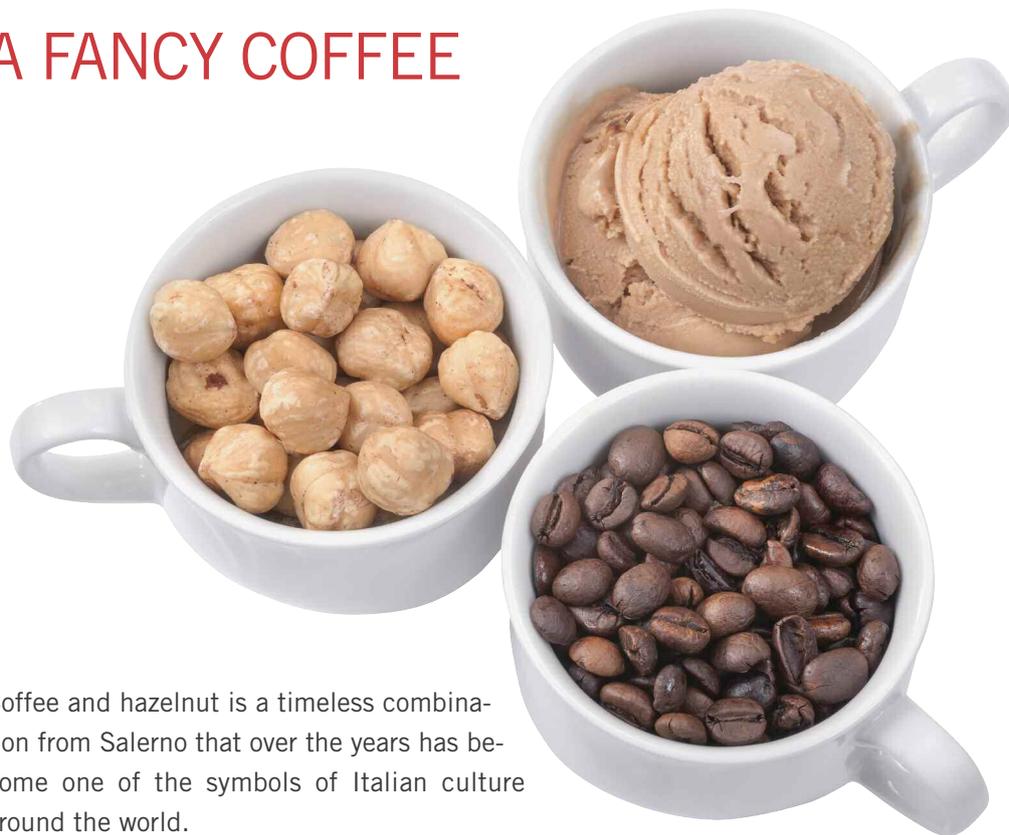


SEMILAVORATI E DECORAZIONI PER GELATERIA E PASTICCERIA
NUTMAN GROUP SRL - VIALE ITALIA 166/168 - CANELLI (AT) TEL. 0141.835225
INFO@NUTMAN-GROUP.COM - WWW.NUTMAN-GROUP.COM P.IVA - CF ITO1161250053



www.frescheidee.com

A FANCY COFFEE



Coffee and hazelnut is a timeless combination from Salerno that over the years has become one of the symbols of Italian culture around the world.

And today, thanks to Nutman, it is possible to enjoy this enticing ensemble in the gelato shop. For the 2016 season, the company will be offering its new Caffè del Professore flavour, representing the perfect fusion of two classics of Italian gelato: hazelnut and coffee. Two refined ingredients that on their own are quite enjoyable, but when mixed together provide the perfect balance for enjoying a minute of flavourful tranquillity in a cup or a cone! But that's not all. This flavour, in fact, is very versatile and can be used for many different things: in addition to the classic gelato flavour, it can also be put in cold cream (another great Italian classic), or as an irresistible ingredient in delicious semifreddos.





CAFFÈ *del* professore



Coffee?

Hazelnut?



...or together in an ice cream?



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I don't Trust Words,
I Trust Actions.

Jobs®

Think Lateral

design Stramigioli Associati



infoweb@orionstyle.com | www.orionstyle.com



stranigoli asacchi | spaudercreativiti | inerqoit

WE INNOVATE FOR YOUR WELLBEING



Before 1980, a gelato display case was a one-off project, produced from time to time based on the needs of the customer. Indeed a long time to be produced was needed as it was complex, expensive, and low in reliability. All this changed in 1980 when the engineer Claudio Bocchini has industrialized this business inaugurating the first production line for refrigerated showcase in the world. Orion was born from this experience, and nowadays, it still is a point of reference for technology, design, and reliability of the gelato display cases. Orion offers a very wide range of products in terms of display and storage needs, from hot to extreme cold. The brand's continuous research and development has a single goal: the consumers' wellbeing. It is not a case that Orion is the leader in the manufacture of gelato display cases in the world, producing thousand of them every year and working with more than 100 distributors all over the world. Orion is "Cold at all latitudes."

THE FUTURE IS ALREADY HERE

Lateral thinking is a way of solving logical problems, approaching to questions from different angles. There are two principles behind lateral thinking: the investigation looking for cues, elements, and insight, excluding all the logics; and the suggestion of solutions that exclude what seems to be the only possible path. Lateral thinking has been the engine that guided all the principal innovations, because it trains the mind looking for alternative solutions, thinking outside of the box, proposing courageous solutions that go against the grain. All the people who have controlled this approach, have made the history since lateral thinking and the genius go hand in hand. In fact, lateral thinking is what guided Orion's research towards the development of Jobs: the practical application of this perspective in the world of food display cases. It is an "out of the box" product that provides innovative solutions for the problems that have always plagued us

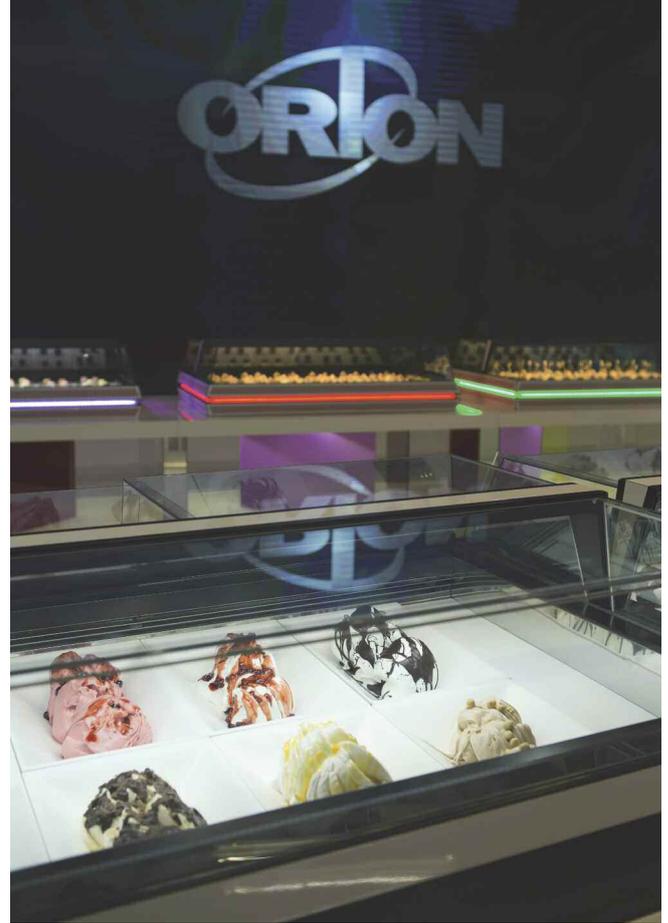
ORION

Jobs
Think lateral

in this sector. What is Jobs? It is neither a display case nor a refrigerated tank. It is a new form that combines the advantages of both, eliminating their defects. A new way to see and apply refrigeration and presentation that will stun you. The classic display case is transformed into a showcase placeable on the counter. All the functions of the traditional machines are gathered into a few centimetres on the basement. This means a reduced footprint and less impact on the locale's design. Jobs represents the end of the era of the heavy objects difficult to move.

Just like a tank, this new product is invisible but it also has numerous advantages: it can be easily moved from one surface to another, or installed immediately. Thanks to the glass screen, hygiene is safeguarded and the inside cold temperature guaranteed.

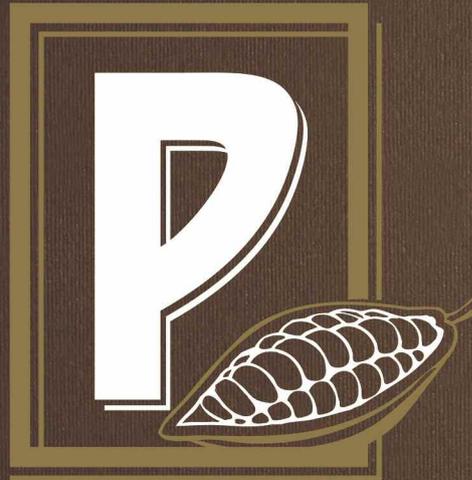
Jobs is stunning both in its function and its design. We aimed to the creation of a charming object, discreet in size and with aerodynamic lines. For the first time, we have a display case that does not upset the shop's layout, but rather silently becomes a part of the environment. The new Orion's product is available in three versions and an infinite range of coverings to fit the taste of those who know how to furnish. Jobs is designed for the wellbeing of people first. Imagine a machine guided by a touch-



screen interface. Imagine controlling your display case from home, via tablet or smartphone. Imagine after sales services via app. All this is reality now.

Jobs: the world seen from another perspective.





TUTTI I GUSTI
DEL CIOCCOLATO



All Chocolate flavours



EXTRA DARK



DARK



SINGLE ORIGIN



MILK



COCOA



WHITE



STRACCIATELLA



GIANDUIA

PERNIGOTTI CHOCOLATE GELATO: TO EACH HIS OWN



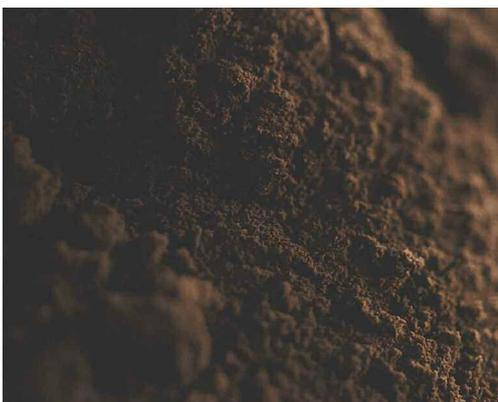
Since 1860 up to now, Pernigotti has always been at the forefront in the world of confectionery, particularly recognized as a prestigious producer of excellent chocolate.

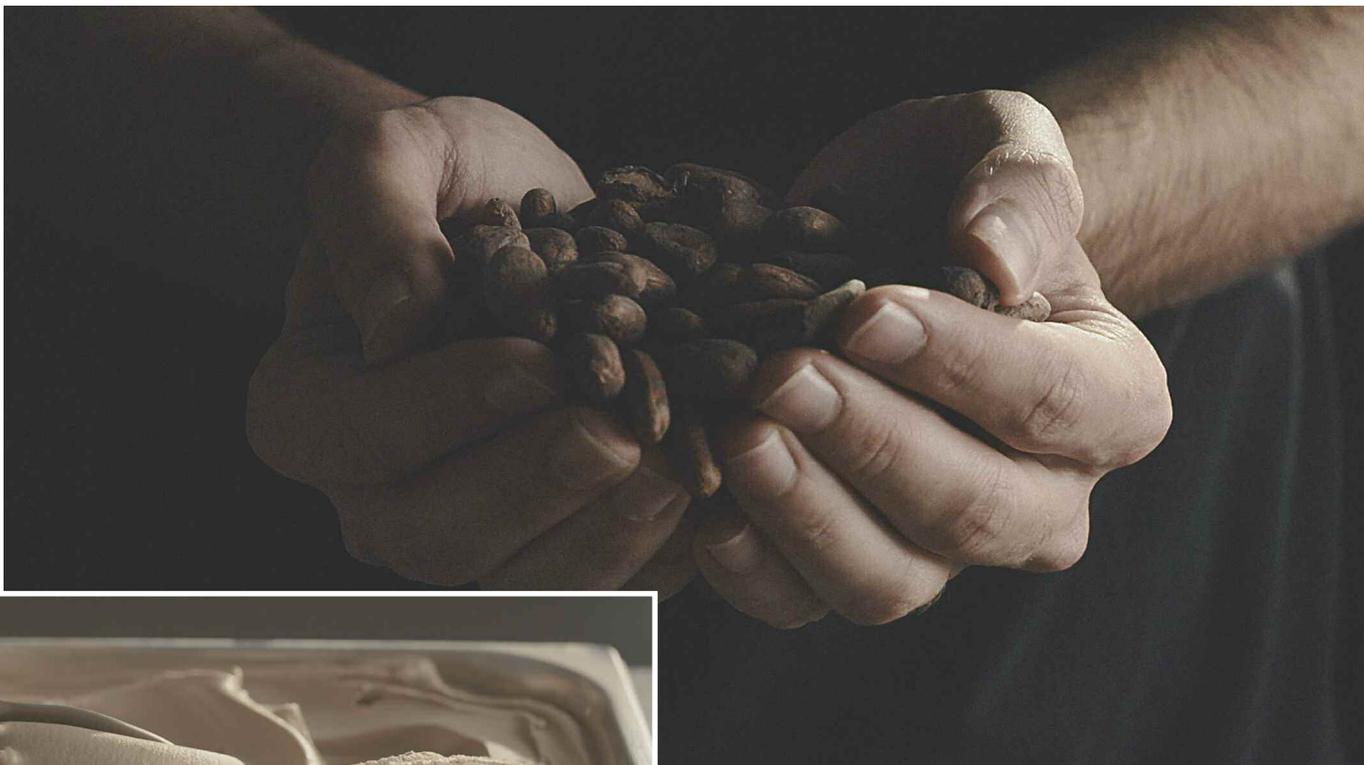
In 2003 it was the first company in the market to

offer specific ingredients for the production of dairy and gluten free chocolate gelato, containing cocoa butter only.

Today, the Italian company's product offer is based on selected cocoa coming from the best plantations in the world. The heritage and expertise of Pernigotti makes it possible to bring out and strengthen the cocoa unmistakable aroma, allowing consumers to taste a gelato which is: rich in flavour, allure, and mystery.

Single-origin cocoa is the starting point for the development of the best dark and milk chocolate flavours made by the company. With a hint of vanilla, the Cioccolato Santo Domingo flavour allows the production of a classic tray of gelato with balanced tones. Its main ingredient comes from the high-quality cocoa plantations of Santo Domingo where, the main cultivated variety is Trinitario - a Caribbean cocoa with intense and fruity aromas. Stracciatella Cuba flavour is a perfect marriage of softness and aromatic intensity while, the Fondente Ecuador flavour has distinguishable fruity tones, balanced with a touch of cinnamon.





Very intense with a light spicy aroma, the Fondente Peru flavour originates in the world's greatest cocoa biodiversity plantations: on the Amazonian slopes of the Peruvian Andes, in the valleys of some of the tributaries of the Amazon River.

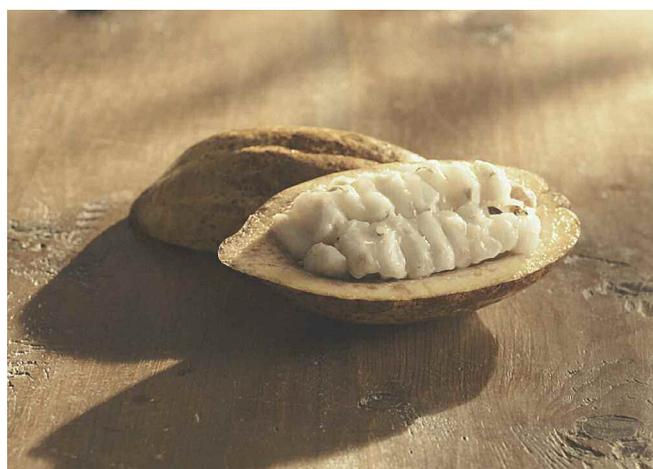
The Cacao São Tomé has a slightly wild aroma with a hint of coffee. The plantations are located on the homonymous island on the western coast of Africa. Cacao São Tomé is produced by local farming cooperatives in limited quantities, but the quality is very high and features a very particular taste.

In addition to its single-origin products, Pernigotti offers a rich range of flavours designed to satisfy all of his customers' needs.

The Cioccolato Fondente flavour, with its fresh, acid note, recalls the authentic chocolates of the past. For those who love chocolate with a high percentage of cocoa, the

company offers Extra Nero Fondente, particularly strong and intense. On the other side, the Fondente Fast flavour is a combination of harmonious aromas with a soft vanilla aftertaste.

The Cioccolato Bianco flavour, also with a touch of vanilla, is joined by the Cioccolato al Latte flavour, with its milky and delicate consistency. Finally, Gran Cacao flavour is a ready-to-use product that is particularly rich in Pernigotti cocoa and comes pre-balanced so that you can make a creamy cocoa gelato in the simplest and fastest way.



PINOPINGUINO: EASY LAYER MULTIPURPOSE CREAM

If you are looking for a traditional Italian flavour and for an unforgettable experience, PinoPinguino is not only the right product, but also now PreGel's leading and most successful brand. Its unique and authentic flavour, an extraordinary combination of the best cocoa and hazelnut, makes all the difference. PinoPinguino is distinctive, in that it keeps the same softness and creaminess even at negative temperatures, offering an extreme variety of uses in gelato decorations, new recipes, and dessert combinations.



Layered gelato tub

PinoPinguino semifreddo



A PERFECT SOLUTION

This product is a perfect solution to make different gelato layers once poured into a gelato tub, is beautiful in your display cases, and offers a nice presentation when spread on a cone or put in your favourite cups.

Ideal for creating both traditional and unusual gelato recipes, gelato slices and gelato sticks; filling or glazing gelato cakes and semifreddos; and preparing original shot-glass desserts or gourmet coffees.



PinoPinguino gelato cup

A GROWING FAMILY

The head of the family is PinoPinguino classic, with its unique cocoa and hazelnut flavour. But the whole product line also includes other smooth flavours: Nero, with a dark chocolate flavour, Bianco, pairing well with delicate fruit sorbets, Mandorla (Almond) with a typical Italian taste and the current novelty, Pistachio, with its savoury and unforgettable finish. Some other flavours, enriched with crunchy bits or dried nuts, are: Wafferino, Croccante, Peanut and Nocciolino.



PreGel
Your passion. Our ingredients.



**Pino
Pinguino**



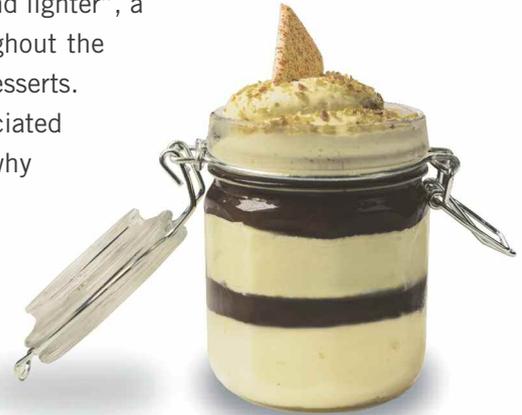
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International
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www.pregeltraining.com

Classic

the true patriarch of an ever-growing family

PREGEL'S QUALITY MEETS THE REQUEST FOR VEGAN

When you think about vegan food you always think about something made without any animal products. It's something "different and lighter", a choice that becomes a lifestyle that is spreading throughout the world, and little by little changing the desired taste for desserts. Within the vegan lifestyle dessert is often a much appreciated sweet ending to the whole meal. This is the reason why PreGel and its Research and Development Department have worked to develop a special and exclusive Vegan Base product for artisanal gelato, perfect for obtaining an excellent Italian gelato, one hundred per cent vegan and suitable for any gelato lover.



Vanilla & chocolate semifreddo

Strawberry artisan gelato



A WIDE RANGE OF VEGAN PRODUCTS

You can count up to 300 vegan PreGel products that meet the latest market requests allowing you to have the best offering for your vegan customers. At your disposal, there is a wide range of classic and fruit gelato flavours, from traditional to trendy. Try PreGel's vegan line and you will succeed with all customers both vegan and non-vegan alike. Please visit our website www.pregel.com to find out more about the entire vegan product list, and contact us to receive our Vegan Pastry Recipe Book. We will provide an exclusive vegan promotional kit including flavour markers, window stickers, and PreGel display to help support you in bringing the vegan line to customers in your shop.



Mango soft serve



PreGel

Your passion. Our ingredients.



**PreGel
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**Our premium ingredients
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Gluten Free

PASTRY



Pronto Flamenco



Éclair Mix



Frollis

Macaron Mix



Frollis



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www.pregeltraining.com

OUR CLASSES

Training is paramount for artisanal gelato and pastry makers, thus PreGel has always provided this special service to all its customers and investors around the world. PreGel's main goal is to support its partners by supplying them with the right tools and information to develop new successful ideas for their business. All our classes are based on a mixed format of both theoretical and practical, to ensure that people learn complete and up-to-date techniques for the use and display of artisanal gelato and pastry products. PreGel's International Training Centers, in a few words, is the combination of the best curriculums from each of the local training centers summed up into one unique global program. We can therefore speak of a true global training center with a selection of the most expert teachers according to your needs.



THE RECIPE FOR YOUR SUCCESS



Shared curriculum with a constant teaching standard; Gelato and Confectionary classes, both basic and advanced level; Management and Marketing classes to learn how to create a business plan and improve your turnover and performance; 5-Star Pastry Chef Program run by a selection of national pastry champions; tailor-made individual classes upon request.

Thanks to its international network, PreGel offers an updated training program proposing current ideas and solutions that follow the latest market trends of each country.

20 CENTERS WORLDWIDE

PreGel's website allows professional visitors to follow the company's training network, keeping up-to-date on news concerning the more than 20 centers located all over the world.

The website provides you with an introduction to the top level expert gelato and pastry chefs leading the classes as well as a detailed description of the program of each class you are interested in.



THE RECIPE FOR YOUR SUCCESS



From the fundamentals of artisan gelato to 5-Star pastry classes, all ***PreGel International Training Centers*** offer theory and hands-on trainings structured to meet the needs of both novice and professional students.

Visit the website
www.pregeltraining.com

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New journeys

Flor del
CARIBE

ALMA CALIENTE



MEDITERRANEO

Mosaic of flavours



MISTERO

L A T I N O

A journey into flavour

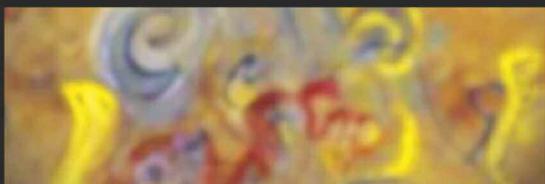


into flavour



SAFARI

THE GREAT ADVENTURE



PASSIONE

TROPICALE

An Eden of taste



OPERA

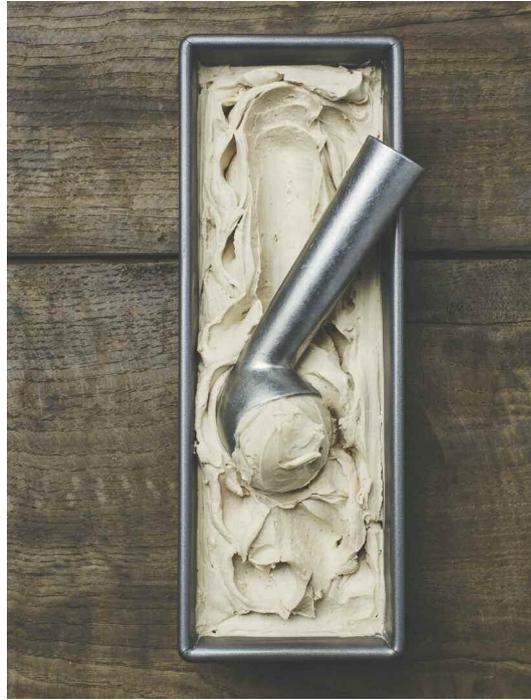
ITALIANA

The best of Italy in a Gelato

www.itsgut.com



HAZELNUTS: A STORY OF LOVE AND SUCCESS



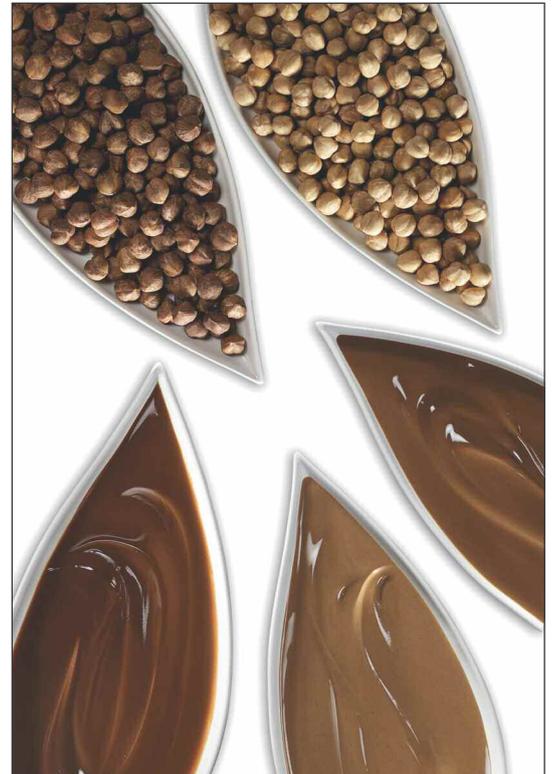
roasting, because it is the process that draws out the finest sensory properties of hazelnuts. There are seven pastes in the range, including a Strong Flavour paste, a paste without emulsifiers and Tonda Gentile delle Langhe Hazelnut paste. Then there are hazelnut chips (both pralined and not), candied nuts, hazelnuts in pieces and whole hazelnuts. What's more, the hazelnut pastes are a key ingredient in many other products: variegati, biscuits and cereals, the Hi Cream range, the Gianduia flavour and much more besides. The story of Prodotti Stella and Hazelnuts is a tale of love and success: inspiration springs from nature, passion from tradition and quality from innovation. Seven Hazelnut pastes: seven notes of taste and pleasure.

For more information please contact:
www.prodottistella.com - info@prodottistella.com

As soon as they enter the world of gelato, all artisanal gelato makers learn that hazelnut is one of the favourite flavours of consumers of all ages and it should always be part of the range on display. Over the years, Prodotti Stella has expanded its range of Hazelnut Pastes in order to offer every gelato maker the products that best cater to the characteristics of their establishment and target market.

In its hazelnut pastes, Prodotti Stella uses nothing but Italian hazelnuts (Tonda Gentile delle Langhe Hazelnuts and Mortarella Campana Hazelnuts). This is not out of nationalism but because of their exquisite sensory properties, their extremely high quality and the greater health and hygiene standards that they offer.

What makes the pastes really special? Passion and a scrupulous focus on the ingredients; the decision to use nothing but whole kernels; quality certification for suppliers; and high-quality





antartika.it



Our Hazelnut pastes. Grazie mille Italia.



Prodotti Stella S.p.A.
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ROGELFRUT: AN AROMATIC SEASON OF RETURNS AND NEW DEVELOPMENTS



From season to season Rogelfrut always has delicious and innovative products to offer its customers. Since its establishment in 1978 at the foot of the Alps, this Italian company has been selecting the best qualities of fruit to create excellent ingredients for gelato shops, pastry shops, and producers of sweets all over the world. Just as the tastes of consumers are always evolving, so Rogelfrut's search for new products and ideas proceeds without end.

What are the latest developments? First of all, an anxiously awaited return: the production of strawberry puree has recommenced and is running at full capacity. This sweet, aromatic fruit is processed as soon as it is picked and then frozen, locking in its characteristic, unmistakable aroma fully intact. Rogelfrut's purees are perfect for creating gelato, slushes, Bavarian creams, mousses, and smoothies, and thanks to the high quality of the fruit it is possible for businesses to save 15-20% on quantities when producing sweets. The company offers a wide range of flavours, two of which will be the stars of the coming summer season: mango puree, exotic and aromatic, and coconut puree, great for making sorbets, mousses, and gelato, both traditional and soft. With no added sugar and only 17% of fats, besides being a quality ingredient it is also healthy, as are all Rogelfrut products.

A new member of the juices line will provide more fresh, summery taste: lime juice, squeezed from top quality fruit gathered just at the right point of maturation. An intense flavour, citrusy and natural, without additives.

Thanks to Rogelfrut, once again this season will provide great opportunities for fresh, natural flavours. All that is missing is your creativity to transform them into many delicious products.

See the full line of Rogelfrut products at its website: www.rogelfrut.com





*fruit jams
and creams*



frozen fruit



citrus juices

Rogelfruit

*passion for fruit,
since 1978*



*fruit pochée
semi candid*



*frozen fruit
puree and juices*



fruit coulis





TADDIA

la Passione per il Gelato



TADDIA

coccola il Gelato

Per questo ha creato una gamma completa ed esclusiva di accessori per la gelateria. Naturalmente la grande scelta di colori e contenitori è apprezzata dai clienti, come ogni prodotto di TADDIA.

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Tel. 051.944973 - Fax 051.941262
www.taddia.com - info@taddia.com

TODAY, JUST AS SEVENTY YEARS AGO

To meet the needs of gelato makers, and for all those who love the finest tastes, the Toschi “La Gelateria” division offers a range of high-quality products. Today, just as seventy years ago, only the very best black Amarena cherries are carefully selected, stoned, and sweetened by Toschi as a garnish for desserts, cakes and “semifreddi” (gelato cakes) and to create very special gelato, milkshakes and water-ices.

The range of Toschi Toppings, with its incredible variety of flavours, is the ideal garnish for gelato, fruit salads, yogurt, milk shakes, cakes and dessert. For large retail chains, there is the Mytopp range of toppings.

The Toschi La Gelateria division does not only offer Amarena cherries, toppings and variegated sauces, but it also has a wide and extremely high-quality range of products for bases and mixes, the perfect way to produce gelato with an unmistakable taste and a supremely creamy texture.



*from Italy
with Love*



www.toschi.it

TOSCHI
VIGNOLA

GELATO SPECIALISTS

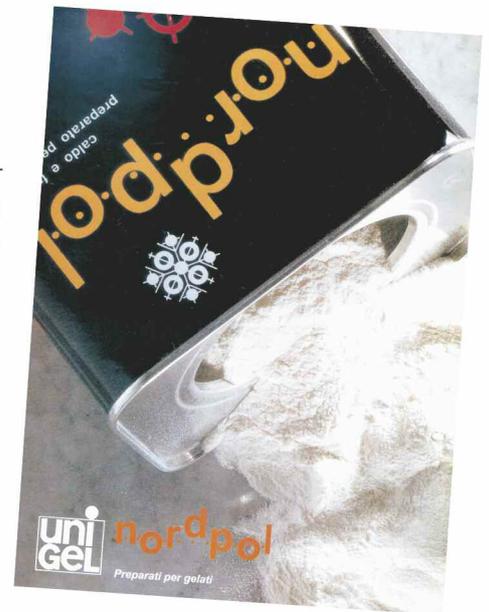
Unigel's history has always intertwined with the latest developments in the field of handmade gelato. Founded in 1966 by Luigi Gadda and Fanny Colciago in the budding industrial area of Zingonia, in the province of Bergamo, and located in the manufacturing hub of northern Italy, Unigel is a company specialized in the production of ingredients for handmade as well as for industrial gelato and pastry. Since its early days the company has invested in research and innovation, gaining a primary position in the Italian and international markets for ingredients used in cold production.

At present the company offers a wide range of products to meet the requirements of both handmade and industrial ice-cream producers:

- Nordpol® is a historic brand, registered in Milan in 1936, which is linked to a strong craft tradition in Italy. It includes neutri, bases, pastes, products for "variegate", soft ice, toppings, ready-to-use products etc and is specifically targeted at handmade-gelato shops.
- Unigumm® is a brand comprising products designed for large food manufacturers, including thickening agents, stabilizers, gelling agents and other technical products.

The continuous search for customised and innovative solutions, which is one of Unigel's key points of strength, is carried out in a technologically advanced laboratory by a staff boasting decades of international technical experience. These assets have played an important part in extending the company's penetration into international markets.

Unigel is in full expansion: the company is currently consolidating existing commercial relations while seeking new partners in order to increase its business even more.



PERFECT BALANCE

Bitter and sweet blend perfectly in an intense flavour, resulting in an intriguing taste for the palate.

"Oro paste" with its delicate flavour of condensed milk enriched with honey, combines with the sophisticated taste of "Oro Nero variegate", a dark-chocolate cream mixed with cookie powder. To produce soft, creamy gelato the recipe suggests 50-80 g of "Oro paste" per litre of milk. The variegato can be used as desired in the gelato or to decorate the tray. "Oro paste" is available in 6 kg cartons, while "Oro Nero variegate" is sold in 3 kg buckets.

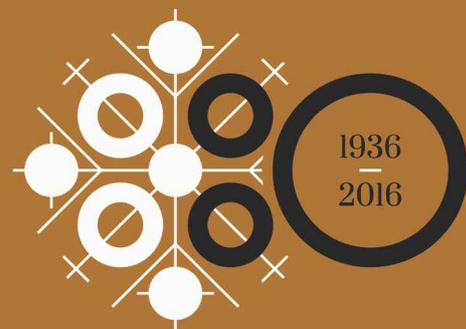




Creativity has no limits with Unigel.

Rediscover the values of craftsmanship with Unigel Nordpol's semifinished products, formulations, bases and neutrals made exclusively with selected raw materials: create your customized ice-cream and gelato, choose only the noblest ingredients and seduce the market with Sweetness.

Since 1936, with Unigel Nordpol, the only limit is your Creativity.



Nature is the sweetest Story.

Via Torino 24, Ciserano loc. Zingonia (BG)
Tel. 035.883154 - info@unigelitalia.com

800 833057

unigelitalia.com

uni
GEL n.o.r.d.p.o.l

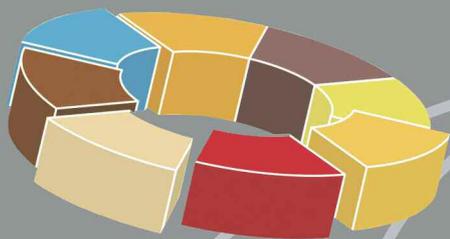
YOUR MODULAR SHOP

Giotto 4.5 by Ve.Co.Gel is a design for a modular shop with reduced dimensions (only 4.5 metres in diameter). It is equipped with a visible workroom which can be assembled according to one's needs. It is made up of 8 units, each of them can be used for a different purpose, as gelato shop, bakery, coffee shop, chocolate shop, milk bar, kebab shop and so on, and, above all, it can be added to over time with one or more units. Giotto 4.5 is made of prestigious materials including stainless steel, painted steel, tempered glass panels, Okite, which make it easy to transport it, to dismantle and to re-build it according to different commercial needs. Overhead power supply, water supply and drains make Giotto 4.5 a fantastic and practical solution to be placed in



corridors in shopping centres, in airports... since it does not need any fixed floor drains, thus making it ideal for even the most remote location. Giotto 4.5 is the result of the know-how and the experience that Ve.Co.Gel has developed over many years in the design and production of fully-equipped shop premises. In addition to structures and furniture, the project includes the accessories, necessary materials and staff training in production and sales. It goes without saying that Giotto 4.5 has all the necessary health and safety certification.

MODULATE YOUR BUSINESS



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ITALY
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YOGORINO MADE IN ITALY

Yogorino is a franchising project dedicated to the world of yoghurt stores, gelato stores, cafés and snack bars. The company's mission is to spread the food philosophy that what counts is quality, and to create a retail network at international level. This is a commitment to spread the made in Italy brand throughout the world. The project involves the provision of functional furniture for premises of any dimensions. The modular elements are easy to fit together and the designs are adaptable and do not require a large space or any particular configuration of the rooms available. 30 square metres are all that are needed to open a Yogorino point of sale. The yoghurt store is handed over key in hand, complete with signs and installations. The backup includes initial training, ongoing support, and regular updates on innovations. Personalised materials for advertising and sales promotion is guaranteed.



IN EXCELLENT HEALTH

Yogorino products are probiotic foods, bringing health benefits by stimulating the activity of the digestive system. That is why they are rightly considered to be functional foods, defined by recent nutritional studies as fundamental for the psychosomatic equilibrium of the human organism. Quite apart from their intrinsic balanced nutritional content (carbohydrates, fats and proteins), they trigger reactions that are essential for life, such as probiotic fermentation activated by probiotic fibres, indispensable for a perfect state of health since they reduce the risks of cardiovascular or infectious illnesses or of those related to the immune system.



WHO WE ARE

Year company was founded:
1993

Year franchising was founded:
1998

Direct Sales Stores:
0

Franchise stores in Italy and abroad:
more than 300

WHAT WE LOOK FOR

Average surface for each store (sqm.)
30/50

Catchment basin:
10,000 inhabitants

Ideal location:
*town center, seaside resorts, airports,
shopping malls, etc.*

Previous experience:
Not required

Minimum staff:
1+1

Initial investment from:
Euro 30,000.00

Average yearly turnover:
Euro 180,000.00/210,000.00

WHAT WE REQUIRE

Entry fee:
Yes

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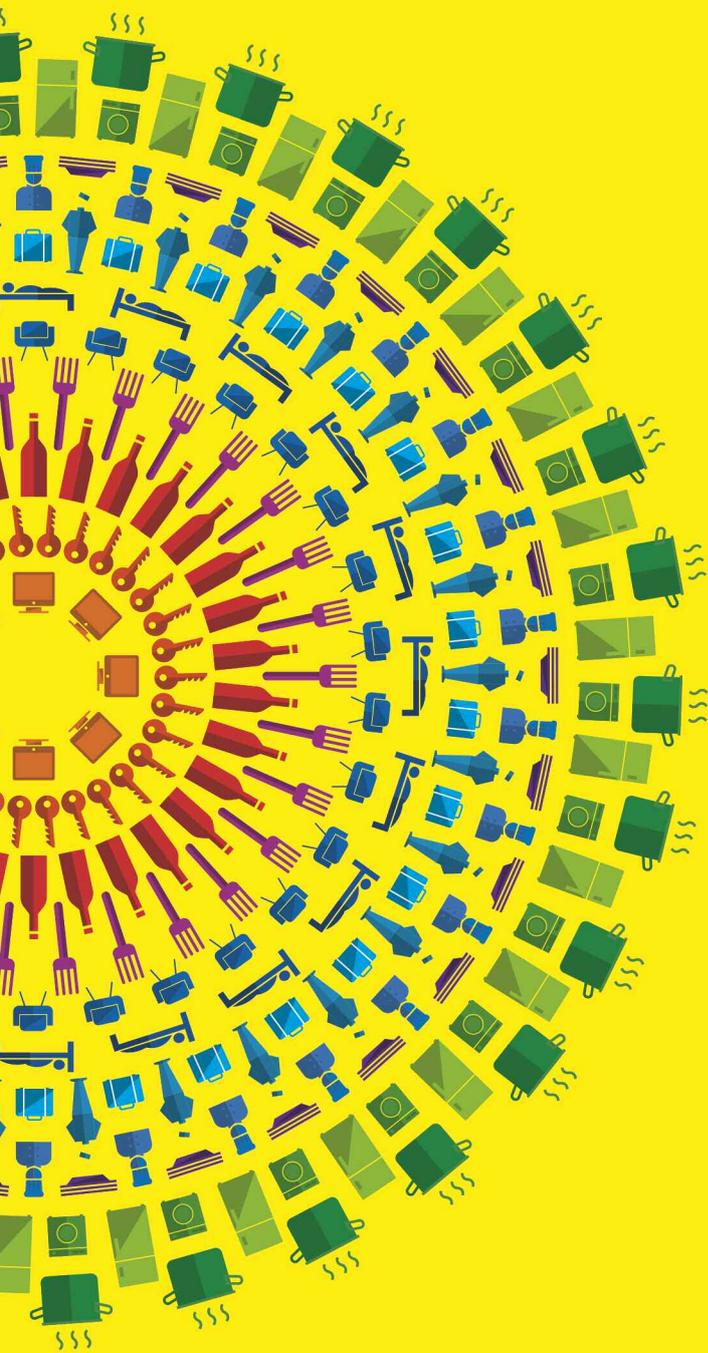
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THE OLDEST FAIR OF GELATO AND THE FUTURE TALENTS

27-30 NOVEMBER 2016 - WWW.MOSTRADELGELATO.COM



Mig, the International Gelato Exhibition held at Longarone (Belluno Province, Italy), is the oldest trade fair dedicated to artisan gelato. It started back in December 1959, transforming the city into the world capital of gelato making. Over time, the expo has assumed an increasingly important role, as testified by the annual attendance of over 25,000 people, almost half of whom are foreign operators from about 50 countries. Particularly significant in this regard is the fact that Artglace, the European Artisan Gelato Confederation, has set up its headquarters at the Longarone Trade Fair. Several also the institutional delegations and the press from all over the world, in 2015 as Angola, China, Zimbabwe, Namibia, United Kingdom, Croatia, Czech Republic, Libya, Argentina and many other. During the Mig, conferences are held on the most important issues of the day, and also meetings and international competitions, such as the "Coppa d'Oro" (Gold Cup), which in 2016 will focus on "Beer" and "Pomegranate" flavoured gelato, and the "Carlo Pozzi" Prize (Original Creations Festival), an award reserved to students of Italian hospitality institutes. Other prestigious prizes are the

"Gelaterie in Web" (Gelato Shops on the Web), awarded to the best gelato shop websites, the prize "Le Gelaterie e i bimbi più selfie" and the "Maestri Gelatieri" (Master Gelato Makers) prize, awarded to a family or a person who has made a special contribution to promoting artisanal gelato in the world. Since 2013, Longarone Fiere yearly also promotes, in the frame of the expo, the "Innovazione Mig Longarone Fiere" International Award, showing the results of research and innovation in the products and processes related to the activities of artisan gelato makers. It is a competition among business ideas having an innovative and original content, developed by Italian and foreign manufacturers and/or service companies. The Award is promoted by Longarone Fiere with the support of Aiipa and Acomag.

PROMOTING ITALIAN GELATO AND PROFESSIONAL TRAINING

Alongside Mig, Longarone Fiere Dolomiti is promoting a series of initiatives serving the world of gelato. Mig is always attended by a lot of young people: they are the future talents picking up the baton of the Italian gelato makers that over the past decades have promoted all around the world the very true "gelato" taste, an Italian excellence. Professionalism is always more than the basic requirement to open a gelato shop: training and continuous upgrading of skills are therefore a substantial prerequisite. On the premises of the Conference Centre at Longarone Fiere Dolomiti, a fully equipped gelato laboratory is available during the year to associations and institutes aiming to organize their professional courses for gelato makers.



TRADITION 1959



2016 INNOVATION



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THE KEY TO SUCCESS

21-25 JANUARY 2017 - WWW.SIGEP.IT



The Sigep story is characterized by an increasing success that began with its inauguration in 1980. The International Exhibition for the Artisan Production of Gelato, Confectionery, Pastry and Bakery Production and Coffe Sector was launched on the suggestion of gelato maker members of artisan associations, and the first edition, featuring 180 companies from the gelato and pastry sector occupying 9,500 sqm of exhibit space, was attended by 30,000 trade visitors. The idea of staging a busy program of spectacular events alongside the expo area was a winner right from the start.

The figures have continually rewarded Sigep, which, at its 37th edition in 2016, hosted 201,321 trade visitors, which constantly increase, as do the products offered by over 1,000 companies occupying 110,000 sqm. The number of foreign visitors (41,122 from 5 continents) was an exceptional 8% increase on the previous edition.

Other very significant figures were the over 720 accredited journalists, over 263,611 million media contacts media reached to date, with articles and reports by agencies, daily papers, radio and tv, the web and specialist press, and over 713,884 visits to the expos' sites in the period

from 1st January to the end of the event alone. The social networks also gave enormous coverage: Facebook, Twitter, LinkedIn, YouTube, etc. International relations are ensured by a network of collaborators in forty countries. To bring supply and demand together in the most efficient manner, the project Top Buyers from Five Continents has been operating for years. International contests, technical demos and conferences are an integral part of what Sigep has to offer and are perfect opportunities for communication and exchange between companies, trade members, media and trade associations representing the entire production chains and the sector's opinion leaders.

A series of contests staged around the world during the year ensure that artisan gelato is a key player in every season and latitudes: the selections of the teams for The Gelato World Cup and the Gelato World Tour.

Last, but not least, since 2014 there is also the www.sistemasigep.com platform, useful for opening gelato parlours all over the world; since 2015 Sigep is collaborating on the prestigious project for the certification of Italian Gelato parlours abroad, with the patronage of the Ministry of Foreign Affairs.



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*compared to Sigep 2014 

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+10%*
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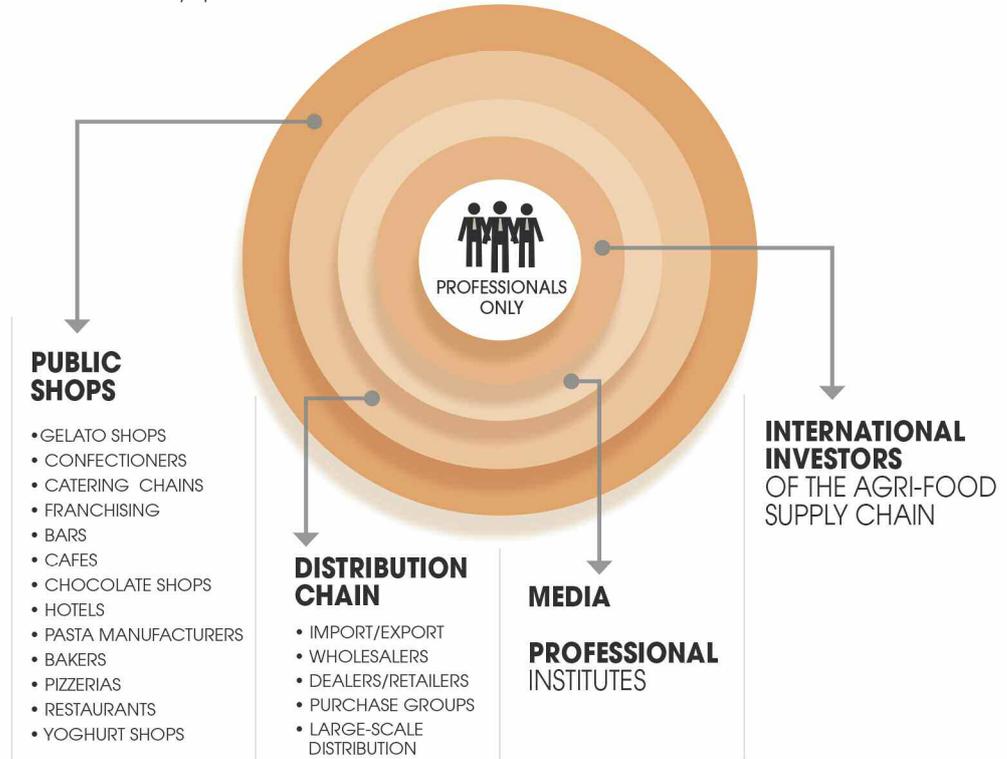
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TOP BUYERS from 5 continents

Fulcrum of relations is the Top Buyers from 5 continents project which includes the organization of B2B meetings between an increasing number of buyers and exhibitors by means of a web platform in 7 different languages which supports the buyers in creating a meeting agenda by means of accurate matchmaking.



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THE LATEST TRENDS ACCORDING TO HOST MILAN

20-24 October 2017 - WWW.HOST.FIERAMILANO.IT

Thanks to its continuing dialog with the trade, Host Milano, leading exhibition for equipment, coffee and food, is able to foresee some of the more interesting new developments that will enliven the industry in the coming months. More vegetarian and vegan ingredients, more “smart food” gelato with a low glycemic index, but most of all new technological innovation. With new blast freezers able to transform even unusual ingredients, gelato “invades” the table in a savoury version: among the most particular presented at Host 2015 were gelato sushi, savoury gelato with Parmesan cheese or asparagus, and also super-gourmet options like almond with rosemary, or cookie with salt and almond praline.



Here manufacturers meet with award-winning chefs and Italian and international professionals in world-class events like the Cake Designers World Championship and World Trophy of Pastry, Ice Cream and Chocolate of Fipgc -International Federation of Pastry, Gelato, and Chocolate, or other appointments in the sweet arena with Fipe -Federazione Italiana Pubblici Esercizi.

Because at Host Milano, gelato and pastry artisans have always found manufacturers' most innovative solutions for the whole product life cycle, from quality ingredients to technology like tempering machines, blast freezers, display cases, refrigerated counters, and complete shop design proposals from exclusive contractors.

And only at Host Milano do gelato and pastry acquire even more value as they mix with the Bar - Coffee - Coffee and Vending Machine segments in a single macro area and the other two macro areas Professional Food Service - Bread Pizza Pasta and Furnishings. See you at Fieramilano in Rho (Milan, Italy) on 20-24 October 2017.



in Milano



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A VALUABLE PLATFORM FOR INDUSTRY PLAYERS

24-27 APRIL 2018 - WWW.FOODNHOTELASIA.COM



The region's premier and most comprehensive trade event for Asia's food and hospitality industry, Food&HotelAsia2016, closed last April on an upbeat note as attendees emerged delighted with their experience at the trade event. The exhibition showcased an impressive spread which ranged from the finest and most unique food ingredients and products, to food service equipment, hotel amenities and software solutions. It gathered 72,000 attendees, 45 per cent from overseas, including exhibiting staff, trade visitors, conference speakers and delegates, judges and competitors, and members of the media.

From destination investment opportunities to hospitality technology, food manufacturing and bakery, the Food&HotelAsia2016 International Conference covered a wide spectrum of topics ranging from new strategies, to challenges and issues impacting the food and hospitality businesses.

One of its most exhilarating events, the Culinary Challenge saw a mix of both young and established chefs from around the world gather to compete in various challenges such as the Gourmet Team Challenge where Team Taiwan emerged winner; the Individual Challenge where Marina Mandarin Singapore won, and Raffles Hotel Singapore is the winner for the new Sweet High Tea Challenge.

To accommodate industry's demand for more space, come 2018, HotelAsia will be held at a new location, at Suntec Singapore. HotelAsia is one of Fha's pioneering events besides FoodAsia that has since 1978 been delivering business success for players involved in the hotel, restaurant and foodservice sectors. The event has grown, edition after edition, to become a well-regarded industry platform in Asia, serving more than half of the total number of buyers who came to Fha. This move will provide exhibitors with the opportunity to enlarge their booth presence, and enable them to gain access to an even more focused cluster of buyers. Also to be situated at Suntec Singapore is the Fha Culinary Challenge's Live Hot Cooking and Plated Food Display competition segments. Related Conference sessions on topics covering Food Safety, Cold Chain, Central Kitchen, F&B Design and Hotel Revenue Management will also be held at the new venue.



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Please note that FHA2018 will be held in 2 venues concurrently – Singapore Expo and Suntec Singapore.

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Food&HotelAsia



**ORGANIZZAZIONE
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TRADE FAIRS AROUND THE WORLD

The Organizzazione Vittorio Caselli Spa (OVC Spa) has been operating in Florence in the international trade fair sector for over 60 years, having begun in 1956 (when Vittorio Caselli organised Italian participation in the U.S. World Trade Fair in New York). In Italy, the Organizzazione Vittorio Caselli Spa (OVC Spa) represents some of the most important trade fair organisations in the world, and coordinates the Italian pavilion at numerous international trade fairs.

The goods exhibited in the specialised trade fairs vary across all fields of machinery and consumption. A large number of these trade fairs cater for the agro-alimentary, catering, hospitality, baking, confectionery and gelato sectors.

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I'm planning to open a food service activity in the south-east of England (Hampshire county).

I'm looking for a highly skilled roaster/cook who can manage the production of rotisserie specialties, pizza by the slices, and delicatessen. Will be offered a permanent contract with a salary related to experience.
Please contact mpoliatico@gmail.com

Leading company in the field of semi-finished products for gelato and pastry shops is looking for sales managers for Germany and Austria. Requirements: strong motivation for sale; ability to work to targets within a workgroup in continuous expansion; strong managerial skills; strong interpersonal and organizational skills; spoken and written German knowledge; car owners.

We offer: high-level sales commissions, rewards to the achievement of the objectives and refund of expenses. Please send your cv to: info@galatea-gelati.com

Leagel srl, well-established company operating in the sector of semi-finished products for gelato and pastry, is looking for sales agents for Germany, for expansion of its sales network.

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Please send your cv to: jobs@leagel.com
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Gelato maker, 55 years, from Turin (Italy), Master of taste, since 2004 the winner of several regional and national competitions, working in the field since 1977, having closed his business for family reasons, is seeking employment (including seasonal), willing to move abroad.
Contacts:

marigomarco1959@gmail.com
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