

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

Year 7 - No. 15 - JULY 2018 - € 1.00

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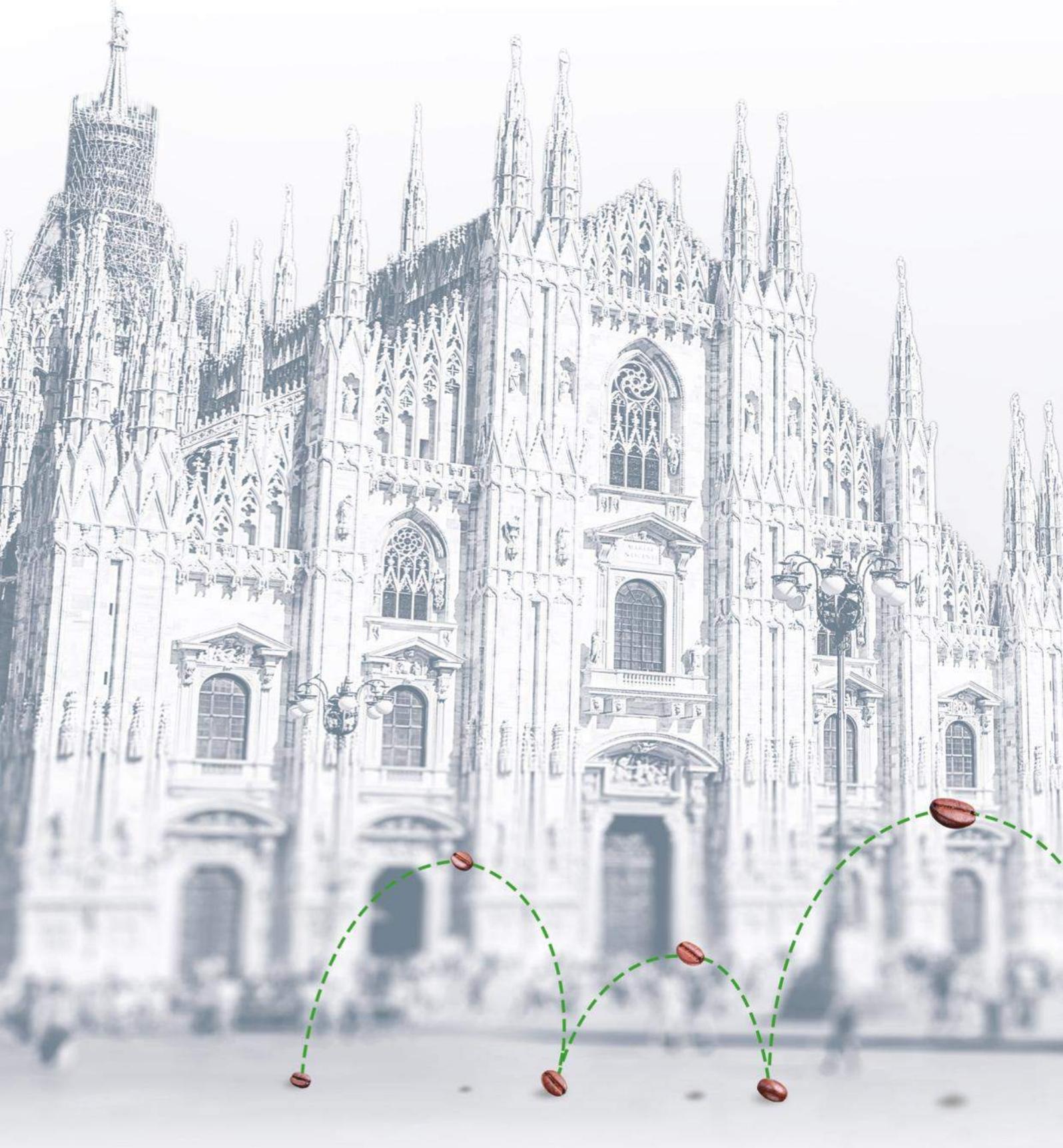
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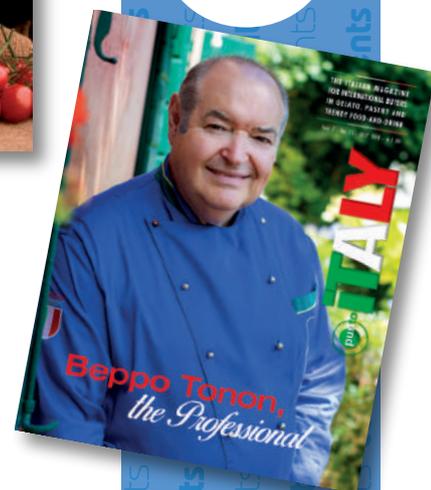
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No. 15 JULY 2018



ITALY

Editorial	13
Contributors	15
Beppo Tonon, the Professional	20
Continuity is key!	24
The best of Made in Italy	26
A sweet, sweet lady	32
Gelato on tour	34
Conquering new markets	36
Puntoitaly wire	38
Fruit, what a passion!	44
A team effort	48
Black, white and green	52
Cartago tray	54
A year for food	58
An exceptional heritage	62
Chocolate and more	64
Apci: the voice of Italian chefs around the world	68
One after the other	72
The Companies	76
The Shows	204
In partnership with	222



contents

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



The new road taken by puntoitaly, doubling its issues with the birth of SweetMood, has garnered very positive feedback from our international readers. The presence of SweetMood for the first time at a trade show like the NRA in Chicago further confirmed that it was the right choice. Over 500 copies “evaporated” in less than three days!

Contacts increased significantly, as did the visits to our website www.puntoitaly.org, which, in just over a year from its redesign, exceeded 70,000. A confirmation of how Made in Italy products, especially in the food sector, are always sought after and loved all over the world, and how the fusion of gelato, pastry, and foodservice is a consolidated reality.

In the last six months we were present at many important events and we had a booth at eight international trade shows, including Gelatissimo in Stuttgart, Gulfood in Dubai, Exposweet in Warsaw, Food Hotel Asia in Singapore, and NRA in Chicago, while at Sigep in Rimini we were involved in numerous initiatives described in this issue.

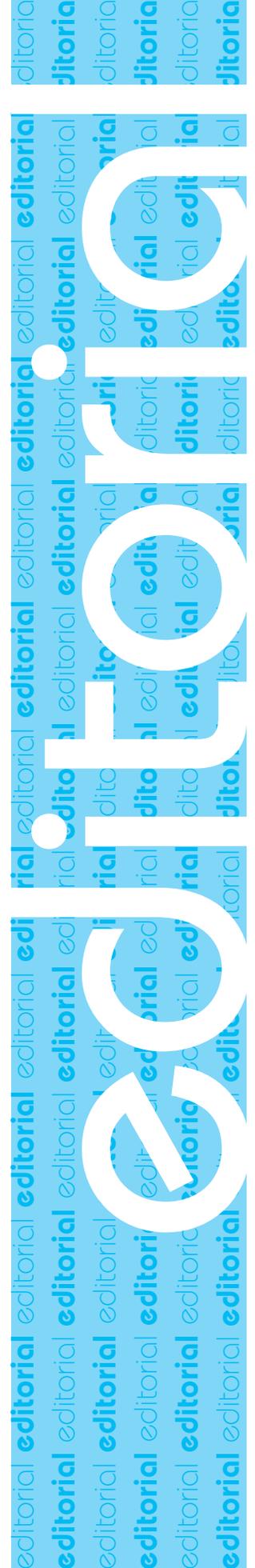
This year in Italy is the year of food, one of our country’s “musts,” its culture of good taste in culinary art being valued and envied around the world. You will find news and articles about these subjects and more in the magazine that you have in hand or that you are reading in the digital version.

In the second half of 2018 you can see us again in Dubai for GulfHost, in Paris for Sial, then on to China for FHC in Shanghai, and finally coming “home” to Mig in Longarone, the historical International Gelato Show, now in its 59th edition.

Keep on following us, we’re sure we’ll see some great things together!

See you soon!

Franco Cesare Puglisi



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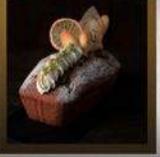
Plum Cake al cioccolato

INGREDIENTI

100g cioccolato amaro
100g burro
100g zucchero
100g farina
100g latte
100g marmellata di prugne
100g mandorle

PREPARAZIONE

1. Sciogliere il cioccolato amaro nel burro fuso.
2. Aggiungere lo zucchero e la farina.
3. Aggiungere il latte e le mandorle.
4. Aggiungere la marmellata di prugne.
5. Cuocere in forno a 180°C per 30 minuti.



Gelato al riso e zenzero

INGREDIENTI

100g riso
100g latte
100g zucchero
100g zenzero
100g frutta secca

PREPARAZIONE

1. Cuocere il riso in latte.
2. Aggiungere lo zucchero e lo zenzero.
3. Aggiungere la frutta secca.
4. Cuocere in forno a 180°C per 30 minuti.



Mini Cup con gelato alla vaniglia

INGREDIENTI

100g gelato alla vaniglia
100g cioccolato
100g frutta secca

PREPARAZIONE

1. Sciogliere il cioccolato.
2. Aggiungere il gelato alla vaniglia.
3. Aggiungere la frutta secca.
4. Cuocere in forno a 180°C per 30 minuti.



Semifreddo alla Monella

INGREDIENTI

100g cioccolato
100g burro
100g zucchero
100g farina
100g latte
100g frutta secca

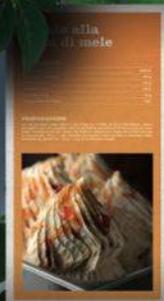
PREPARAZIONE

1. Sciogliere il cioccolato nel burro fuso.
2. Aggiungere lo zucchero e la farina.
3. Aggiungere il latte e la frutta secca.
4. Cuocere in forno a 180°C per 30 minuti.



VEGANOK





When inspiration is a gift of nature.

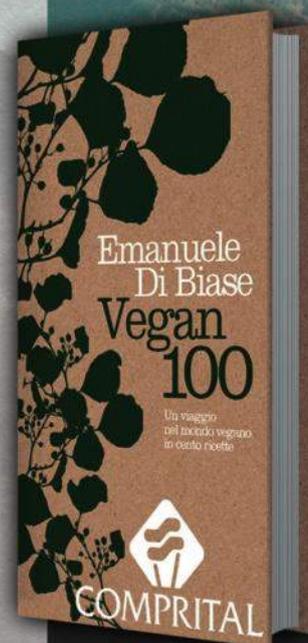
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BEPPO TONON,



“Beppo Tonon has revolutionized the way artisanal gelato is conceived, presented, and served, making it as beautiful as it is delicious.”

Luciana Polliotti

the Professional

By Franco Cesare Puglisi



“The presentation of food affects vision, prepares and conditions the palate to receive, and flavours are better perceived.” This is the secret of a great professional who in 20 years has never ceased to amaze and thrill.

How long has Beppo Tonon been carving fruit and vegetables and what pushed him in this direction? I've been working on this technique for 23 years, the whole time experimenting with new proportions and new balances. Actually I started as an adult. It all started with a wedding banquet at our shop for one of the pilots of the “Frecce Tricolori” aerobatic demonstration team. I was so scared of not making a good impression that I quickly registered for two courses on carving at the prestigious Etoile school. Discovering that I had a particular talent for carving shaped the following years of my professional career.

So a journey that started in adulthood and has taken you where?

I started by studying and applying the techniques in the preparation and decoration of vegetable buffets, then moving on to fruit carving, which is very evocative in cups of gelato. The first real turning point was my victory of the prestigious “Coppa D'Autore” at the Longarone Gelato Trade Show with my “Africa Cup.” That victory truly launched me into the industry and drove me to continue in the research and study of new decorating techniques.



At a certain point television programs came calling, which represent the most powerful media stage. How did that go?

True! With my involvement in the Raidue show “Morning in the Family,” my name and more importantly the concept of gelato and buffet presentation was introduced to Italian families and influenced viewers. An entire sector was evolving, the quality of the product, including artisanal gelato, combining attention to detail and the use of colours with design ideas that had never been tried before. A real boom.

How much did the television appearances affect Beppo Tonon’s career?

I must say that it had a huge effect. A sort of unstoppable avalanche with a string of calls, appointments, popularity. It was a source of great professional satisfaction for sure, but at a very high price: an almost total loss of freedom and a very strong restriction of time. An undeniable fact that led to me neglecting my family because of all the work. Every choice is a crossroads, and oftentimes an illuminated road obscures another one.

How many times has Beppo Tonon been on TV in all these years?

Over 350 both in Italy and abroad. I’ve been a guest on television shows all over the world. From the United



States to Russia, from Japan to almost all European countries. A real marathon! An exceptional exchange with different cultures that allowed me to experience artistic and professional realities of the highest level. I learned a lot by wandering around the world.

Apart from having little free time, any regrets?
I guess not!

What is Beppo Tonon's greatest professional flaw?
I am too thoughtful and therefore not very instinctive. I am almost maniacally meticulous with everything I do, experiencing everything as if it were the last, I never leave anything to chance. I consider this to be a limit.

What is Beppo Tonon's greatest professional strength?
I believe it is the absolute sharing of my work, of my techniques with others. When I teach courses I try to convey everything I know, I'm not afraid of my colleagues, indeed, I hope that some students surpass the master. I give it all.

In 2006 there was another important milestone, the victory at the Gelato World Cup. Any thoughts or memories?

A magnificent experience. I worked with a first class team and it was an exhilarating competition. A significant challenge, completed with determination. A wonderful memory. In my career I have only "competed" in four official contests. And I won them all.

One last question, what rules must the modern concept of beauty follow?

In my opinion, beauty must always take into account who the audience is or will be. Simplicity always wins, the continuous

search for the essential is the real goal. We must convey emotion. In the world of food, even a beginner can do wonders with a simple slicer! The more you are successful with simplicity and the essential, the more value you have to offer. The show has to get on stage as quickly as possible.



Continuity is key!

By Franco Cesare Puglisi



Associazione Italiana
Industrie Prodotti Alimentari

Roberto Leardini, general manager of Leigel, appointed President of AIIPA - Gelato Products Group for the four-year period 2018-2022. We met him a few days after being appointed to this prestigious office.



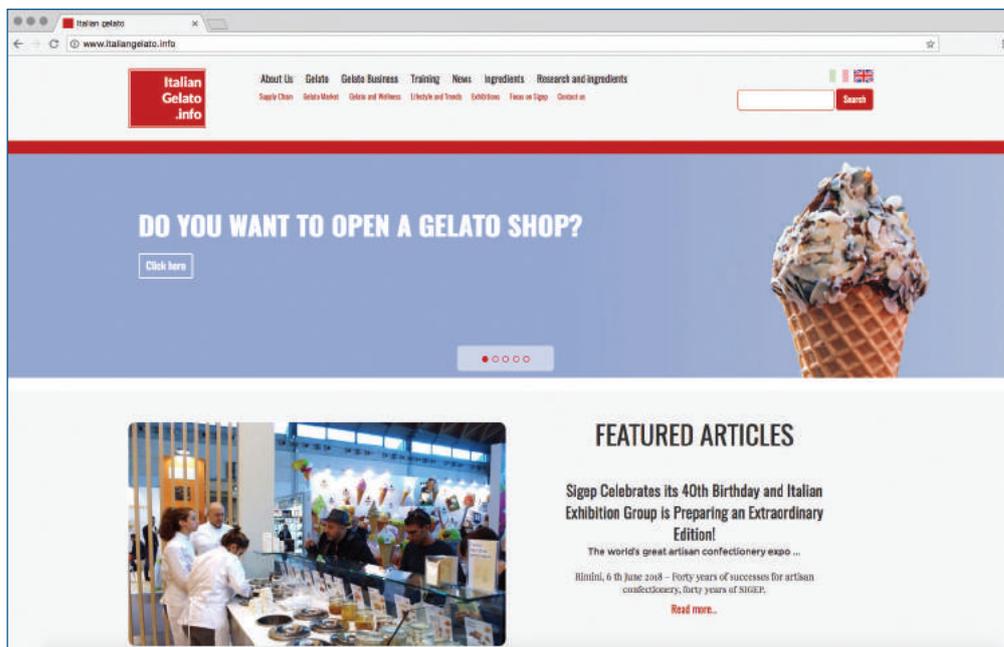
President Leardini, as President of AIIPA Gelato Products Group do you expect to do things differently than you predecessor, who held the position for six years?

Absolutely not, I will carry on the excellent and effective work done in recent years by Fabrizio Osti, who remains at my side as Vice President. We have also expanded the advisory committee to have a more collegial management of the association, which today includes 25

companies that produce gelato ingredients, representing 80% of the industry's total turnover.

How important is it today to be a member of your association?

I think it's very useful to be part of it. In recent years we have been able to increase membership, adding important production companies that in the past had stopped participating AIIPA,



The homepage of ilgelatoartigianale.info by AIIPA.

and also welcoming new companies that have been founded in the meantime. A strong and more representative association benefits not only the members, but also the entire artisanal gelato supply chain. Today we have structured management and we organize numerous initiatives, including research in collaboration with the Milan Polytechnic.

Do you think that the debate and dialog with the other businesses of the sector is an objective to pursue in the coming years?

One of our primary goals is to discuss and debate. This includes industrial associations like Acomag and the various associations of gelato artisans in Italy and abroad. This year in particular we will work with Art-Glace and other partners to support the European Day of Artisanal Gelato. Then we will continue with dialog and cooperation with the specialized trade fairs and with the trade press. All are useful and we all have to work together for the sake of artisanal gelato, recognized worldwide as a true Italian excellence. We believe we have what it takes to be considered a serious and credible partner by the entire supply chain. We want our role to be accepted and not, as sometimes happens, discriminated against.

Your first official “duty” as President was to renew the multi-year agreement with Sigep in Rimini, an important international event.

Yes, Sigep in Rimini, which is preparing to celebrate its 40th edition, has contributed decisively to the globalization of the sector, attracting tens of thousands of operators from all over the world over the years. An essential partner therefore for developing the market for artisanal gelato throughout the world, as well as strengthening it in Italy. The agreement with Sigep is a strong sign of unity

of intent, aimed at the increasing the value of a manifestation that is an asset for the entire supply chain.

AIIPA ASSOCIATED MEMBERS GELATO PRODUCTS GROUP

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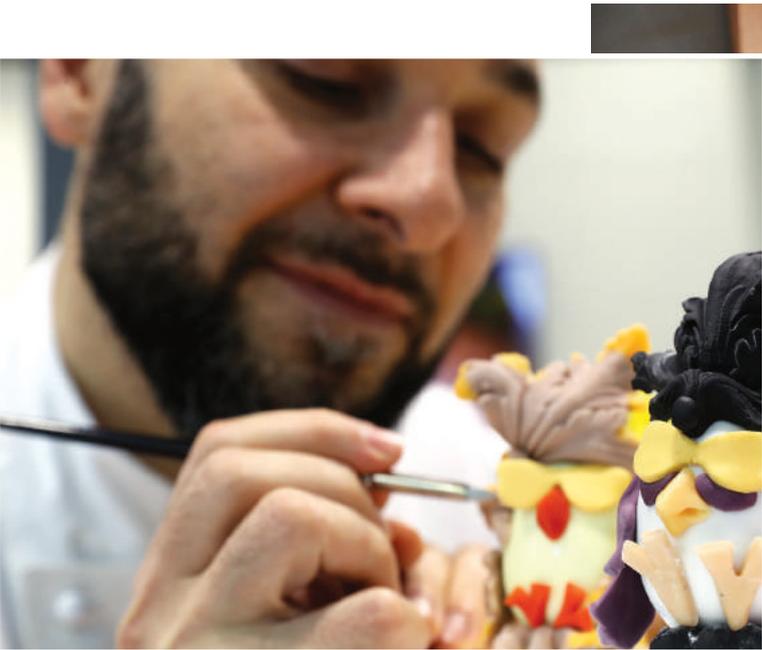
Roberto Leardini with Franco Cesare Puglisi, publishing director of [puntotItaly](http://puntotItaly.com).

THE BEST OF MADE IN ITALY



Record numbers in attendance at the last edition of Sigep, the trade fair in Rimini, Italy dedicated to artisanal gelato, pastry, bakery, and coffee. The most anticipated event, the Gelato World Cup, saw France triumph. And visitors who reached the trade show on shuttle buses from the airports of Milan and Bologna had a copy of our magazine to keep them company, placed in the seat-back pocket in front of them.





The 39th edition of Sigep came to a close with results demonstrating growth on all fronts. The trade fair organized by Italian Exhibition Group was visited by a record 209,135 people. These included a dense array of Italian buyers (135,746), foreign buyers (32,202) from 180 countries, in particular from Europe (especially Spain, Germany, France, Greece, Poland), Asia (Japan, Korea, China, and India), the Americas (United States, Canada, and Brazil), Africa (Morocco, Algeria, Egypt) and Australia.

The number of exhibitors also grew to 1,250 overall, presenting a complete and diversified range of products on a surface area of 129,000 sq m. The exhibition therefore provided a strong boost to the Italian confectionery industry, which accounts for a considerable portion of Italian food exports, at the end of 2017 rising to a market value of 40 billion euros.

New at this edition was “Speed Date Franchising,” an innovative trade opportunity for businesses that was the result of a two-year agreement signed by Italian



Exhibition Group and WM Capital, an expert in Business Format Franchising that promotes the growth of businesses through the development of national and international network systems.

For the fifth consecutive year the social responsibility initiative Il Gusto della Solidarietà (The Taste of Solidarity) was organized, collecting all the leftover gelato from exhibitors at the end of the event so it could be sold and the proceeds donated to charity.



HIGH LEVEL EVENTS

The official schedule included 1,016 events involving all sectors of those represented at the trade show, demonstrating superior levels of innovation and training. The Gelato World Cup was won by the French team. France was also triumphant in The Pastry Queen competition, the women's world pastry championship crowning Anabelle Lucantonio as its new queen, taking over from the winner of the last edition, Silvia Federica Boldetti of Italy. Second and third place were awarded to the American Laura Lachowecki and the Mexican Sandra Ornelas.

The Italian Chocolate Championship, a qualifying round for the final of the World Chocolate Masters competition organized by Cacao Barry (scheduled for next October in Paris), was won by Maurizio Frau, a Sardinian pastry chef who was unanimously chosen by the jury for the elegance, harmony, and cleanliness of his work.

The Pescara native Lorenzo Puca is the new Italian Senior Pastry Champion and will thus join the team that represents the Italian flag at the Coupe du Monde in Lyon in 2019.

Among the many initiatives organized by Conpait, master pastry chef Nicola Fiasconaro was recognized for having produced the Best Panettone of the 2018 edition, while Filippo Valsecchi earned the gold medal at the Tiramisù Talent Show.

Ten of the best baristas in the world were selected during the Barista & Farmer talent show to live the life of coffee growers in Colombia and to learn the most advanced production techniques, in the end creating their own custom blend.

Eight teams of students from professional schools competed in the "Young Ideas" contest, organized by Sigep and Richemont Club Italia. They were presented with four challenges: bread made using a recipe pro-



vided by the jury, small breads, viennoiserie (where free rein was given to the competitors' creativity), and finally an artistic piece based on the theme "Identity of your region." The winner was CFP Engim Oderzo (Treviso), second place went to La Casa del Giovane (Castiglione delle Stiviere, Mantua), and third place to CFP Lancenigo (Treviso).

Twelve professional schools from all over Italy competed in the Sigep Youth pastry contest. Top honours went to Ipsseoa Karol Wojtyla of Catania, followed by Ispa of Rovereto and Ial of Saronno.

VIVE LA FRANCE!

The French team led by Elie J.H. Cazaussus and the members Benoit Charvet, Christophe Domange, Rémi Montagne and Jean-Thomas Schneider won the Gelato World Cup, competing on the theme "Moulin Rouge."

Second place was won by Spain, which chose the theme "The Wizard Merlin." The team, led by team manager Jordi Guillem, was composed of Adolfo Javier Romero Rodriguez, Señorís Leiva Miguel Angel, Candela Jose Manuel, and Balaguer Fabra Marc.

Third place was awarded to the team from Australia and its "Star Wars" theme, with Andre Sandison, Kenji Ogawa, Thomas Mitchell, and Donato Toce under the guidance of team manager Martino Piccolo.

The 12 competing nations chal-



lenged each other in eight trials: decorated gelato tray, decorated cup, mystery box, artistic gelato cake, haute cuisine entrée, artistic pieces and gelato snacks, as well as the final grand buffet presenting all the works. Italy didn't participate in the challenge since according to the rules the winner of the previous edition is excluded from the contest.

Numerous special prizes were awarded. The International Press Award went to Argentina, which had among its media partners the magazine PuntoIT, the award being given to those who knew how to best communicate the team and its participation in the eighth edition of the Cup during the preparation process.

Japan won the Best Gourmet Gelato, awarded to the best entrée. Australia was recognized for the Best

Mise en place and the Most Innovative Flavour in the Mystery Box test. Switzerland won the Best Ice Plint, while France won the Aesthetics Award and the Order and Cleanliness Award.

The Italian team will return to the next edition, and in the future the winning team will no longer be excluded from the following championship.



WELCOME ON BOARD WITH... PUNTOITALY!

Welcome to Sigep! With a smile and a warm welcome, PuntoItaly hostesses welcomed foreign visitors to Sigep from all over the world at the airports of Milan and Bologna. On the shuttles that took them to the trade show they found the magazine in the pocket of

the seat in front of them. Another confirmation of the success of the operation, greatly appreciated by international guests.

The perfect welcome, all passengers arriving at the airport and heading to Sigep in Rimini found their "in-flight magazine" in the pockets of all the shuttle buses



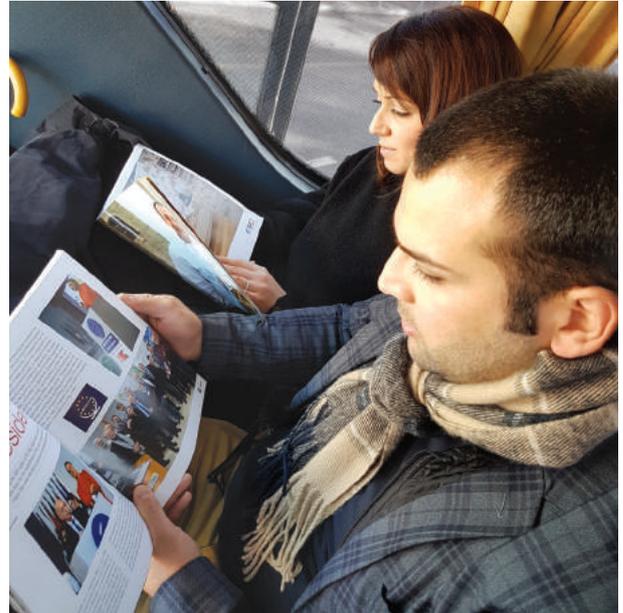
organized by Sigep and traveling between the trade show and the Bologna airport. A gift from PuntotItaly to keep them company and provide useful information during the trip to Rimini, the world capital of artisanal gelato and pastry.

One thousand copies of the magazine were placed in the seats of the 40 buses used for the service. The hostesses welcomed the guests, offering them an optional interview card to be completed so that they could continue to receive a free digital version of PuntotItaly in the future. Almost 300 cards were completed and returned, further expanding the already considerable database of professionals who regularly receive the magazine in digital format.

Almost all the copies left in the shuttle buses were kept by the travelers during the five days of the event, thus holding on to a modern magazine presenting artisanal pastry “Made in Italy”.

Once at the trade show, all the official foreign delegations were received in the special reception rooms reserved just for them. Here too PuntotItaly was present with dedicated corners and multilingual hostesses available to provide assistance and information.

It was a very positive experience that has already been confirmed and further expanded for the next edition of Sigep in 2019, as it will also feature the new Sweet-Mood magazine entirely dedicated to the pastry sector, which will also find a place in the “pocket in the seat in front of you!”



A sweet, sweet *Lady*

With a strategic plan aimed at strengthening infrastructure, innovation and international reach, Sigep is preparing to celebrate its 40th edition in 2019.



The 2019 edition of Sigep will be its sweetest ever. Next 19-23 January the trade show will celebrate its 40th anniversary by welcoming the most prestigious companies in the Italian and international supply chain of products and technologies for gelato, confectionery, bakery and coffee to the pavilions of Fiera di Rimini. Organized by the Italian Exhibition Group, the event features a busy calendar of competitions, meetings and advanced training that confirm its role as a prestigious international hub for the foodservice channel. The organizational elements underpinning the event's success are well known and highly praised: the participation of industry leaders in a setting that brings together product value chains, international competitions, meetings of world confectionery masters, and specialized training.

The 5th edition of the Junior Pastry World Championship will see the participation of 12 of the best pastry chefs aged 23 or younger arriving from the five continents. At Sigep Gelato d'Oro the finalists of the nine events held throughout the year in Italy will compete and will participate in the selection for the team that will represent the country at the 9th World Cup of Gelato, which will take place at Sigep in 2020. Mexico, Singapore, Malaysia, Japan have meanwhile already chosen their teams for the world challenge. The selections will continue throughout the next year on all continents, bringing the number of teams competing to 12. Sigep is organizing several events around the world to promote products Made in Italy and to create business relations, in order to further boost the trade show's international profile.



In particular, the event supports and promotes Gelato Festival, the great tour that travels to cities in Italy, the rest of Europe, and then on to the United States. The international stages of the Pastry Events will take place in Manila and Gurgaon, India in September and in Lyon in October.

Sigep is looking to the future, focusing more than ever on growth. This focus is evident in the recent renewals of four-year agreements signed with Acomag and Aiiipa, respectively the National Association of Gelato Machine Furnishing Equipment Manufacturers which



represents the 14 most important Italian manufacturers of machinery and display cases for artisanal gelato (whose products account for 90% of global production), and the Italian Association of Food Products - Gelato Product Group, one of the leading industrial organizations in the country, a member of Confindustria, which includes over 300 companies, 25 of which in the Artisanal Gelato Group.



Gelato on tour

The 2018 edition of Gelato Festival is making its way to the final, which on 14-16 September will see the winners of all previous editions challenge each other for top honours.



Ersilia Caboni won the first Florentine stage with her Wild Mint.

Stage after stage, Gelato Festival continues to thrill an expanding international public like never before. The tour, organized in concert with strategic partners Carpigiani and Sigep - Italian Exhibition Group, began in Florence last April and will conclude in September back in the Tuscan capital after having toured nine European cities. Participating in the challenge are 150 of the top gelato artisans carefully selected from thousands of candidates, each of them presenting his or her own speciality.

The final All Star challenge in September is sure to be bursting with emotions and exciting surprises, featur-

ing the winners of all the previous editions of the festival, from 2010 to today. At the conclusion of the event, Gelato Festival will cross the Atlantic for the American edition, making eight stops between the West Coast and the East Coast.



Giuseppe Cimino, winner of the German Edition with his Physalis and Avocado sorbet.



Piotr & Adam Lubocki conquered Warsaw, Poland, with their flavour "Breadfruit with jasmine rice and Kamchatka berries".



As we await this exciting challenge, let's take a look back at the events of the first months of the tour. Remember that the winners of each stage, together with the top eight finishers, will meet next year at the Carpigiani Day. On that occasion it will be selected the best eight gelato artisans who will participate in the Italian semifinal to be held in Florence in 2020, the gateway to the final of the Gelato Festival World Masters 2021, the challenge for the title of best gelato artisan on the planet. After three days of tastings in which the public tasted well over five tons of artisanal gelato, the first Florentine stage crowned the winner Ersilia Caboni with her Wild Mint, a fresh flavour made with artisanal fiordilatte gelato and minced pieces of the scented aromatic herb. The Tonda Challenge presented by Ifi pitted gelato artisans against each other as they prepared the perfect 60 gram cup and was won by Teresa Pacheco, taking home the coveted Golden Scoop. Then it was on to Rome, where first place was won by Andrea Pagnoni with his flavour Hawaii Salted Peanut. Here the Tonda Challenge was won by Veruska Cardellicchio. The special prize Gela-To Go

went to Rosario Nicodemus, Guido Muraglie and Giorgio Carlo Bianchi for the flavour Raspberry Petals. After Rome it was Turin's turn, top honours going to the flavour Queen of the Langhe by the gelato artisan Marco Nicolino. The Tonda Challenge was won by Luca Rastello, and the Gela-To Go special prize was awarded to Stefania Valente with the flavour Gran Torino. The winner of the Milan stage was E-State al Verde (Green Summer). It was presented by the gelato artisan Alessandro Cross, who carefully selected an array of ingredients reflecting the colours of nature: cucumber, lime, mint, and ginger. The Tonda Challenge was won by Delia Lopez, while the Gela-To Go special prize was awarded to Catia Giancola. The Gelato Festival then crossed national boundaries to reach the next stage in Berlin. The German edition was won by Giuseppe Cimino with his Physalis and Avocado sorbet. In Poland the flavour "Breadfruit with jasmine rice and Kamchatka berries" by chefs Piotr & Adam Lubocki conquered Warsaw. The next stages of the tour will be held in London, and Vienna, and then will return to Italy for the finals.

Conquering new markets



Countdown to the 59th edition of the Mig, to be held in Longarone (Belluno, Italy) on 2-5 December 2018.



Preparations are underway for the next Mig-International Exhibition of Artisanal Gelato, prestigious showcase for the best gelato products, machines, and equipment. Now in its 59th edition, the trade show seeks to put a spotlight on the undisputed quality of Italian artisanal products, the distinguishing trait of products Made in Italy in the global market.

In addition to representing a considerable point of reference for nearby markets, especially Germany and

Austria, for years the event has been going through an intense process of internationalization. Continuing along this path, this year the organizing body Longarone Fiere has focused its attention on a number of markets like Slovenia, Croatia, Hungary, Slovakia, Czech Republic, Holland, Switzerland, not to mention Spain, the Russian Federation and China. The goal is also to encourage the introduction of artisanal gelato in new markets, such as the hotel and



foodservice sectors. For example, at the international tourism fair in Berlin a production space visible to the public was set up in partnership with Uniteis, attracting considerable interest among the numerous professionals present, not just from Germany but also from France, Belgium, Spain, Portugal, Russia, Croatia, Malta, Egypt, United Arab Emirates, Iran, Japan, China, Thailand, and Vietnam.

COMPETITIONS & CO

The trade show provides an excellent opportunity to discuss and explore issues that affect gelato artisans, featuring meetings, conferences, training sessions and live demonstrations. All while maintaining that cozy atmosphere of “gelato salon” that has always distinguished it.

The program plans to provide the usual updates and insights on developments in Germany during the annual conference organized by Uniteis at the Congress Center. Visitors will also be able to participate in general assemblies of Artglace and the other lead-



ing European associations present at the trade show. As for the competitions, the 49th edition of the “Gold Cup” will see several gelato artisans from around the world try their hand at preparing a vanilla-flavoured gelato. The 25th “Carlo Pozzi” national competition - the art of gelato on the catwalk - will involve Italian hotel and catering schools challenging each other with gelato recipes that interpreting the theme “The excellence of local ingredients.”

Noteworthy is the particularly large number of initiatives organized as part of “Awaiting Mig 2018.” New this year is the National Gelato Championship scheduled for 20-22 September. The event is part of the “Worldskills Italy - Trades competition” organized by Confartigianato Imprese Bolzano with the support of Mig and Liag - Libero Istituto dell’Arte Gelatiera.



PUNTOITALY WIRE

By Davide Pini

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

EUROPAIN

Paris, France, 3-6 February

470 exhibitors - 52,000 visitors

The fascinating city of Paris is a great backdrop to start the adventure of our seventh "world tour" promoted by puntotally to support the art and professionalism of Italian companies. The French winter was truly bracing, with a cold wind blowing at the beginning of the event, foreshadowing the snow that would later arrive to whiten one of the most romantic cities of the entire planet.

The Europain stage resembles candy, not one of those chaotic events that mainly involve intermediaries busily searching for solutions to optimize their business, but rather a more theatrical representation where the main actors are the professionals who with the art of their craftsmanship churn out the best delights you could wish for over the course of four days.



There were many new developments at this edition: more than 100 new products were presented during the event to the delight of visitors who are increasingly frantically looking for new and captivating ideas. In terms of ingredients we therefore witnessed a further expansion in products considered natural, organic, and guaranteeing transparency, while the





world of equipment is increasingly focused on flexibility, ergonomics, and energy efficiency. The event has maintained its international character as demonstrated by the official data, which confirmed a presence of foreigners above 30% and that allowed our magazine to meet with a very diverse public.

GELATISSIMO-INTERGASTRA

Stuttgart, Germany, 3-7 February
1,420 exhibitors - 98,700 visitors

This is one of the most important trade shows for Italian artisanal gelato, but it is not held in Italy: this is the surprise of Gelatissimo, the area dedicated to the Italian dessert par excellence at Intergastra, an event that involves foodservice in all its forms.

“The concept of combining a complete range of products and an interesting support program has been successful. Furthermore, there are good economic data that generally give new impetus to industry.” These are the pillars of the event’s success according to Ulrich Kromer von Baerle, president of Messe Stuttgart.

Gelatissimo is a very important appointment for puntotItaly, which for this occasion brought together the progenitor magazine puntoIT in Italian and puntoDE, the magazine in German created specifically to meet the needs of consumers in Germany. Once again the event allowed us to meet





many professionals from across the supply chain and to gather tips and suggestions to stimulate our desire to convey the Italian message all over the world.

GULFOOD

Dubai, United Arab Emirates, 18-22 February
4,900 exhibitors - 95,000 visitors

The February Gulfood event is a fundamental crossroads for any company with international ambitions. The organizers are well aware of this, stating about the event: "With the increase in regional investments in food production, international producers see the Middle East as a lucrative market for their products. In this dynamic climate, Gulfood continues to strengthen the global food and beverage community acting as an unstoppable trading platform offering industry professionals unrivaled market views and insights."

These are the words of Trixie LohMirmand, senior vice president, Exhibitions & Events, DWTC, also supported by the belief that the UAE food and drink market alone will reach a value of 22 billion US dollars by the end of the decade according to Euromonitor International estimates.

Needless to say that for puntoltaly the winter visit to the United Arab Emirates is a key stop in its work of international promotion, always satisfying our ambitious expectations.

EXPO SWEET

Warsaw, Poland, 25-28 February
130 exhibitors - 20,000 visitors

In its 10th edition, Expo Sweet confirmed its position as the largest trade show in the confectionery and gelato industry in Poland. It is an unmissable event for





all professionals interested in developing their businesses in the vast area of Central and Eastern Europe. And once again, the exhibition facilitated the meeting of supply and demand thanks to a significant presence of companies that showcased the most advanced machinery, products, and services available in the international market. Let's not forget that with its classic format that brings together sweets, coffee, tea and alcoholic beverages, Polish pastry and gelato shops represent the ideal target for the supply of a particularly extensive product range.

The calendar of side events is also very busy, with exciting competitions featuring the best professionals. In particular, the European Cake Decoration Championship was distinguished by an incredibly high level of pastry chefs who gave life to a competition of the highest level.

GASTROPAN

Targu Mures, Romania, 19-22 April

150 exhibitors - 21,800 visitors

Since its debut 10 editions ago, the GastroPan international fair has proved to be a huge source of inspiration for the entire bakery industry. Participating in GastroPan means coming into direct contact with the latest national and international trends in production technologies and equipment dedicated to its targeted sectors, along with ingredients, accessories, services, and IT products. At the exhibitors' stands you can taste products made with new ingredients, making it possible to offer new ranges of products. The leaders

of professional associations in Romania, Germany, and Hungary have confirmed that GastroPan is the most important event for the trade in Southeastern Europe. "The bread industry would not be at the level it is today had it not been for GastroPan," said Aurel Popescu, president of the Rompan trade association, during the opening ceremony. He was echoed by Ilonka Boldizsár, the ambassador of the UIBC - International Union of Bakers and Confectioners: "These types of trade shows are very important because they present the current trends in the bakery industry. The first and most important trend we are seeing is the constant growth in quality of the sector in Romania. This is be-





cause Romanian entrepreneurs are investing more in their development. The most important factor is the taste and freshness of the products, while with respect to technology we are witnessing a progressive digitalization and automation of the trades.”

FOOD&HOTEL ASIA

Singapore, 24-27 April

3,500 exhibitors - 81,900 visitors

Boasting almost 120,000 square meters of exhibition divided into two distinct areas of events - Singapore Expo and Suntec Singapore - and visitors from over 100 nations/areas of the globe to see the products and services who have come to exhibit from over 70 different nations: these are numbers that sum up the great success of an event that continues to be a point of reference for the whole area of the Far East.

Our magazine participated in this important event in the heart of the new area expressly dedicated to the world of gelato, proud setting for the Asian Gelato Cup or-

ganized jointly by UBM and Singapore Pastry Alliance. The competition saw 12 teams of gelato artisans and confectioners from all over Asia working hard for the inaugural title of the Asian Gelato Cup, which also served as a qualification round for the 2020 Gelato World Cup in Rimini, Italy. In the end it was the Singapore Team that took the top step on the podium, while the long-standing challenge of the Asian Pastry Cup saw Malaysia prevail in the qualification for the Coupe du Monde de la Patisserie in Lyon, France.

But we are only halfway through this year’s journey, and many other stops await our magazine in the second half of 2018.

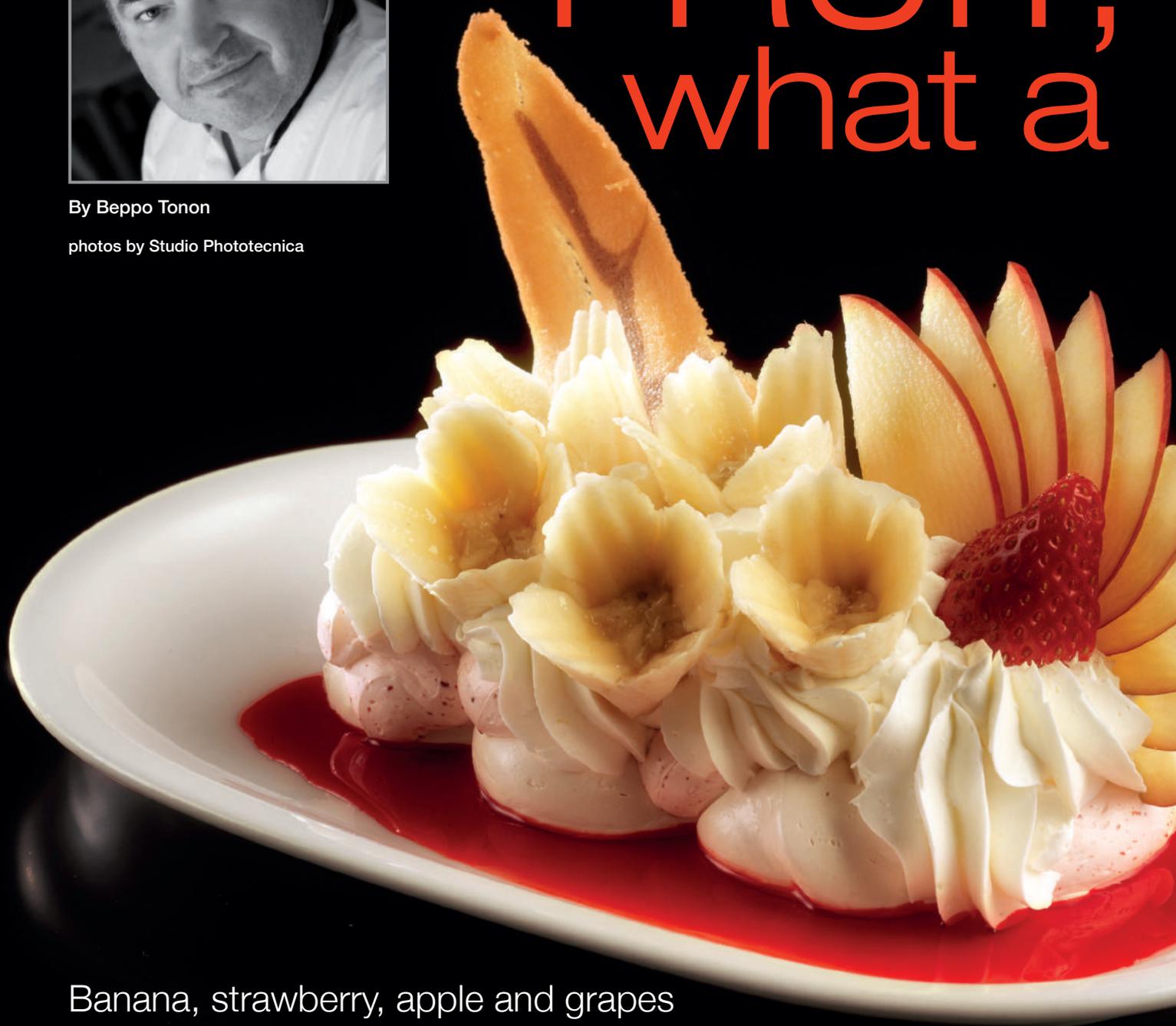




By Beppo Tonon

photos by Studio Phototecnica

FRUIT, what a



Banana, strawberry, apple and grapes are the key ingredients of two inviting treats, with a touch of spectacular virtuosity interwoven with expert harmonies and original contrasts.

passion!



BANANA IN BLOOM

An original composition with a dramatic effect and impact, created by the light colours of gelato and cream in sharp contrast with the ruby red strawberry and coulis on the bottom of the plate that envelops the rich dessert.



To make the banana flowers, use fruit that is not too ripe. Cut some cubes of pulp and with a small knife cut the four sections of the single piece. While cutting, vibrate the blade to produce a ripple on the petal. Turn one part clockwise and the other counter-clockwise to divide the two parts and make the flower. Select a Fuji apple that still has its peel, as Fujis have bright colours and strong taste. With a sharp knife, divide the apple lengthwise. Thinly slice the fruit by carefully handling the various sections. Divide the slices into a small group and fan them to the size desired. A touch of colour is added by a large strawberry lying on a tuft of whipped cream and the coulis on the plate. Decorate with a wafer leaf.

Tip: Choose an oval white porcelain plate and use a light-coloured gelato to bring out the colour of the fruit sauce.

BOUQUET WITH SURPRISE

A fresh treat that is inviting and appetizing for hot summer days. A redesigned fruit salad that releases all the freshness of Fuji, Golden, and Granny Smith apples, served in an original fashion. The grape flowers on whipped cream conceal a creamy gelato to be enjoyed with fruit.





Choose apples with a peel that is intact and brightly coloured to add even more character to the decoration. Wash the fruit well and cut some slices without removing the peel, then with a sharp knife cut the edges with small transversal V-shaped cut-outs. With a corer first cut the central rib, then once completed proceed with other small incisions from the outside towards the centre. Once this procedure is completed you will have leaves complete with ribs. To make flowers, choose grapes of different colours, like Regina and Red Globe, possibly of the same size. With a knife having an elongated blade cut them to create the four petals and very delicately rotate them in opposite directions using two hands. Place a pomegranate berry in the centre of each flower.

Tip: Use fruit that does not oxidize, you can prepare the leaves in advance and store them in the refrigerator in an airtight container.

A team effort



By Federica Serva - Photo by Brambilla

Going beyond research and entertainment, Identità Golose has brought the value of human relationships to the fore, even for gelato. A team effort can come up with some surprising creations...

Placing an emphasis on the relationships between people is the invitation launched by Identità Golose. According to Paolo Marchi and Claudio Ceroni, creators of the international food convention held in March in Milan, while the Internet has “expanded” our world, allowing the sharing of knowledge, techniques,



and recipes, relationships with colleagues, customers and suppliers and a sense of togetherness are values that we need to rediscover. “The Human Factor” was the theme of Identità Golose, a topic discussed by more than 120 invited speakers including chefs, pastry chefs, gelato artisans and hospitality professionals. New this year was a doubling of the focus on pastry, Dossier Dessert being joined by a day of contemporary Italian Pastry, and the debut of Identità Cocktail dedicated to mixed drinks.

AND GELATO TOO

In the past few editions gelato has found its place among the dishes of haute cuisine. Thanks to the increasingly intense dialog with chefs and the courage to innovate of gelato artisans, the “frozen sweet” has lent itself to various interpretations as illustrated by the experiences presented at the Identità di Gelato session. Perfect with succulent meat dishes or traditional

recipes, a fascinating ingredient with an ancient history, the result of intense local research, the original interpretation of a personal vision of the future, an innovative salty dessert for the menu of a restaurant. Gelato can be all this.

MASTERFUL INTERPRETATIONS

Sorbets made with green sauce, horseradish and Barolo vinegar prepared by Stefano Guizzetti accompany the classic dish of boiled meat (tongue, veal head, cotechino) proposed by chef Giovanni Ricciardella. Thanks to Dario Rossi, the simple dish created by Roman farmers called panzanella is transformed into an elaborate Italian flag made with home-baked bread, cherry tomato gelato, and basil essence foam. With Giovanna Musumeci and Gianfrancesco Cutelli the cocoa bean becomes the main character of a story that begins with a metate grinding stone to produce bars leads and leads to a cold chocolate drink





following the historical recipe of Michele Marcega and today's chocolate sorbet made with almond water. The Stigliano pistachio and the Cuneo hazelnut from local producers are the result of Osvaldo Palermo's research into gelato offering a truly rich flavour. The memory of a dinner prepared at Ratanà restaurant near the Vertical Forest residential towers in Milan is

the starting point for Paolo Brunelli's "Vertical Forest on a Plate," a futuristic cucumber and mascarpone gelato with parsley meringues and arctic char eggs. Finally, the trio of taleggio, gorgonzola and fossa cheese combined respectively with strawberry jam, celery and chocolate developed by Moreno Cedroni for his restaurant's menu.



FROM PRODUCTION TO THE DISPLAY CASE

In some cases daring ideas, some suitable for the shop display case. Beyond these experiments, Identità di Gelato focused its attention on the relationship between the gelato artisan and the serving staff, a key point for the success of a shop. It is important to transfer knowledge of ingredients and production techniques to those in contact with the public. The consumer should be given more information to make it clear that artisanal gelato is the result of experience, stories, local communities, and ingredients.



BLACK, WHITE AND GREEN



By Claudia Santoro

Truffled egg white tagliolini with marjoram and lime gelato. A triumph of flavours to greet the summer and welcome autumn. The persistent aroma of the truffle accompanied by the decisive tones of egg and Parmesan are balanced by the acidic and aromatic taste of a marjoram and lime gelato.



**Leonardo
Ceschin**

Master gelato
artisan



**Terry
Giacomello**

Chef

THE INGREDIENTS

BLACK TRUFFLE

Truffles are hypogean mushrooms that grow spontaneously in the ground on the roots of some trees like oaks, evergreen oaks and sessile oaks. A precious and expensive food, it consists of a high percentage of water, fibres and mineral salts, organic substances supplied by the tree with which it lives in symbiosis. The truffle is composed of an outer wall called peridium, sometimes smooth and other times wrinkled, depending on the species and the soil in which it grows, and it has a fleshy mass of light colour, called gleba. Its typical penetrating and persistent scent develops as it matures and serves to attract wild animals to spread the spores and perpetuate the species. It is cholesterol-free and rich in magnesium.

LIME

The lime's scientific name is *Citrus aurantiifolia* and it is cultivated mainly in Southeast Asia, Latin America, Mexico and the Caribbean. For some time now it has also found space in European and Italian cuisine and is widely used in the preparation of famous drinks and cocktails. It is composed of 88% water, but it also contains sugars, proteins, and fibres to which are added precious minerals (calcium, phosphorus, magnesium, iron, zinc, copper, selenium, manganese, and, above all, potassium) and vitamins (C, A, B1, B2, B3, B5, B6, E, K, and J). Moreover it is an excellent antioxidant able to counter free radicals. It is a good source of antioxidants.



TRUFFLED EGG WHITE TAGLIOLINI

INGREDIENTS

• boiled egg white	300 g
• water	200 g
• Kuzu	30 g
• beaten egg yolk	40 g
• melted 24-month Parmesan	100 g
• truffle perlage	40 g

INSTRUCTIONS

Emulsify water and egg white in the blender and add the kuzu. Bring to a boil and spread on a baking sheet to cool. Dehydrate the egg white layer under vacuum 20 times, then cut into strips in the form of noodles.

TIP FROM THE SOMMELIER

Liliana Savioli - Sommelier, taster, instructor, journalist

Erbaluce di Caluso

60-month classic method on the lees

Erbaluce knows how to express its personality regardless of the vinification adopted, and its versatility leads to the production of a classic vintage with a unique character. Greenish reflections, bright in colour. Very fine and persistent perlage. Crust of bread and butter at the beginning, but then it immediately opens to the hydrocarbon and green aromas of Erbaluce. In the mouth, the bubbles are creamy and enveloping, closing at the end with hints of tang and acid.

MARJORAM AND LIME GELATO

INGREDIENTS

syrup

• water	694 g
• lime	240 g
• sugar	60 g
• trehalose	120 g
• glucose	160 g
• dextrose	80 g
• inulin	40 g
• neutral fruit stabilizer	6 g

vacuum compound

• marjoram (gross weight)	100 g
• trehalose	100 g
• water	400 g
• lime juice	240 g

INSTRUCTIONS

Clean the marjoram sprigs, use only the leaves, immerse them in water and trehalose and leave in the refrigerator for at least 24 hours. Prepare the syrup bringing it to 70°C and cool it to 4°C. Micronize the marjoram with water and trehalose, filter using a fine mesh, add the freshly squeezed lime juice, combine the whole and stir.

COMPOSITION OF THE DISH

Arrange the egg yolk on a plate laying the egg white tagliolini on top.

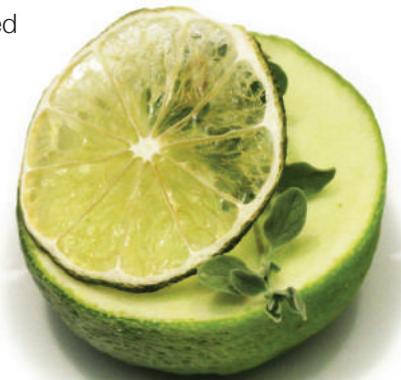
Serve with the melted Parmesan and a sprinkling of black truffle.

Finish with Maldon salt flakes. Accompany with marjoram and lime gelato,

served in an emptied rind of the fruit

and decorated with marjoram and a dehydrated lime slice.

and decorated with marjoram and a dehydrated lime slice.





By Pierpaolo and Riccardo Magni

When art and creativity meet, real masterpieces are born. The recipe is taken from the book *Reverse Fusion*, published by Editrade.

COMPOSITION

- Cartago gelato with orange peel and orange flower infusion
- Orange quick jam
- Semi-candied dates
- Crystallized almonds and pine nuts

CARTAGO GELATO WITH ORANGE PEEL

INGREDIENTS:

- fresh whole milk 599 g
- nonfat dry milk 37 g
- cream 35% fat 70 g
- pasteurized egg yolks 80 g
- sugar 127 g
- glucose syrup 42 Be 22 g
- dextrose 55 g
- neutral stabilizer 3 g
- water 7 g

CARTAGO TRAY

with milk base 100

INGREDIENTS:

- fresh whole milk 599 g
- cream 35% fat 70 g
- pasteurized egg yolks 80 g
- sugar 127 g
- glucose syrup 42 Be 22 g
- dextrose 20 g
- milk base 100 75 g
- water 7 g

According to best practice. When extracting the gelato, variegate with orange jam.

ORANGE FLOWER INFUSION

INGREDIENTS:

- vanilla pod 1
- orange zest 1
- lemon zest ½
- cinnamon stick ½
- rum 10 g
- orange flowers 10

INSTRUCTIONS

With 120 g of milk and 30 g of sugar make a cold infusion by steeping vanilla pod, orange and lemon zest, cinnamon, orange flowers, rum. Bring to a boil. Filter. Use 50 g of flavouring per kg of mix.



ORANGE QUICK JAM

INGREDIENTS:

- untreated oranges 500 g
- granulated sugar 250 g
- fondant sugar 125 g

INSTRUCTIONS

Repeatedly parboil the oranges in water. Cut into pieces and remove the seeds. Combine with sugar and mix. Bring to a boil and add the fondant sugar. Chill and store covered at 4°C.

SEMI-CANDIED DATES

INGREDIENTS:

- dates 250 g
- water 80 g
- sugar 150 g
- glucose 50 g

INSTRUCTIONS

Dice the dates, bring the water to a boil with sugar and glucose and combine. Bring to a boil once again, cool, and store at 4°C. Drain before use.



Assembly and decoration

After filling the tray with Cartago gelato variegated with orange jam, chill in the blast freezer. Then decorate with fresh dates, crumble crunch, crystallized pine nuts, dark chocolate decorations, and, at the centre, orange jam.



CRYSTALLIZATION



Crystallization adds a thin layer of sugar to nuts, seeds, spices, cocoa beans, chopped nuts, and so on, giving them a particular opaque and grainy appearance. During chewing the food makes a pleasant crunch and leaves the texture of micro-crystals in the mouth.

In our case, entering into contact with gelato and therefore absorbing moisture, to avoid a gumming effect we suggest adding an additional layer of melted cocoa butter. This will insulate the products against the humidity of the gelato, preserving - even enhancing - the crunchy effect. This method is extraordinary when used in fillings for gelato cakes, single portions, semifreddos, cones and trays, and was developed specifically for the gelato shop.

INGREDIENTS:

- nuts 500 g
- sugar 200 g
- cocoa butter 150 g

INSTRUCTIONS

Place the nuts in a basin, preferably copper, and heat to 60°C while stirring continuously. Add sugar and continue to constantly stir over heat. The sugar will start to get grainy, sticking to the nuts and covering them completely, thus creating a sandy, crystallized effect. Immediately pour the nuts onto baking paper to cool. Agitate to eliminate excess sugar. Put the finished nuts in a container and add the cocoa butter melted at 40°C. Mix so that all the nuts are coated and the cocoa butter solidifies. Pour onto baking paper and allow to harden, turning the nuts to prevent sticking. Store in an airtight container in a cool place.



A year for food

By Federica Serva



2018 is dedicated to Italian gastronomy and its link with culture. An important opportunity to get to know and visit the Bel Paese. The blend of food, art, and landscape is one of the distinctive elements of Italian identity.

A unique heritage to be promoted even more. This is the goal of the Year of Italian Food promoted by the Ministries of agricultural policies and cultural heritage. After a 2016 dedicated to trails and 2017 to villages, in 2018 the spotlight will turn to the tradition of good food thanks to an array of initiatives designed to further improve the image of Italy as tourism and exports of agri-food products continue to grow. "The world is hungry for Italy," and with this initiative we want to help to satisfy that hunger.



LOVED BY TOURISTS

In fact Italy is a favourite destination of tourists. In answer to the question “If you were to win a vacation abroad where would you go?”, 37% of the world’s population answered Italy, 32% the United States, and 31% Australia according to the “Be-Italy” study commissioned by Enit in Ipsos. Moreover, Italy is also the top country in the world in its association with quality of life, creativity and inventiveness, and is the third best known after USA and UK. Most of the interviewees are attracted by the great historic cities (Rome, Venice, Milan being the top three), but there is also a growing interest in different, widespread and sustainable tourism (villages, landscapes, food and wine itineraries).

MANY INITIATIVES

In addition to events related to culture and traditional food and wine, initiatives have also been launched to raise awareness and promote historical rural landscapes as tourist destinations. In particular, focus has been placed on UNESCO recognitions related to food, like the Mediterranean Diet, the bush vines of Pantelleria, the landscapes of Langhe, Roero and Monferrato, and the recently added art of Neapolitan pizza. The Year of Italian food will also be a vehicle to support the already submitted candidacy of Prosecco and the new application for Amatriciana, and also to involve agri-food production chains. The new food districts project has been launched, not to mention a specific focus on combating food waste.



THE MAIN MESSAGE

Underlying the economic success of this sector - which in 2017 achieved record of exports (40 billion euros) - is the assumption that food, together with art, tells the story of a country and the people who live in it. The message that food and wine are a part of Italy’s cultural heritage and identity is therefore at the heart of the policy to promote tourism developed by Enit and



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the network of Italian embassies throughout the world, which will once again organize “Italian Food Week.” The union of food, landscape, identity, and culture is further underlined by the decision to dedicate this year to Gualtiero Marchesi, who was able to embody these values and spread them internationally.



Freemages.com/Davide Guglielmo

SOCIAL



CAMPAIGN

All scheduled events are marked with the official logo that features the words “cibo” and “food” divided by the colours of the Italian flag. The Year was inaugurated with the social campaign of Italian museums, focused on food and signature dishes made with paints and chiaroscuro shading, in marble or on ceramics, precisely because it was art that first recognized the cultural character of food, its symbolic, social and aesthetic value, not to mention being critical for sustaining life. About 50 digital posters were posted to the Instagram account @museitaliani, inviting all to visit museums, archeological parks and places of culture, to search, photograph and share the theme of the month with the hashtags #yearofitalianfood and #annodelciboitaliano.



Cibo
2018
anno
del
cibo
italiano

#annodelciboitaliano
@museitaliani

Firenze, Galleria d'Arte Moderna
e Palazzo Pitti
Giorgio De Chirico
Natura morta con peperoni e uova
1930
MIBACT



Cibo
2018
anno
del
cibo
italiano

#annodelciboitaliano
@museitaliani

Napoli, Palazzo Reale
Giacomo Nani (1698 - 1755)
Natura morta con
piatto di maccheroni
Particolare
MIBACT



Cibo
2018
anno
del
cibo
italiano

#annodelciboitaliano
@museitaliani

Treviso, Museo Nazionale
Collezione Salice
Franco Mosca
Mostra enogastronomica e
del commercio - 1938
MIBACT



Cibo
2018
anno
del
cibo
italiano

#annodelciboitaliano
@museitaliani

Napoli, Museo Archeologico Nazionale
Parete con nature morte
dal Praedia di Giulia Felice a Pompei
particolare
62-79 d.C.
MIBACT

An exceptional heritage

By Federica Serva

From pasta to cured meats, liqueurs to desserts, there are more than 5,000 traditional Italian food products. A unique and continually expanding assortment to be enjoyed during the Year of Italian food.



Crema reggina by Gelato Cesare

What are the traditional food specialties that Italy can offer the world during the Year of Italian food? At last count there are 5,047, a record that places the country at the top of the list for variety and breadth of culinary heritage. This number is the result of the last census of agri-food products obtained according to traditional rules in place for at least 25 years, prepared by the Ministry for Agricultural Policies, and the list has grown. In fact the regional dishes have grown from the initial 2,188 of the first census in 2000 to the current 5,047.





Scirubetta by Gelato Cesare

There are 1,521 different types of bread, pasta and cookies, followed by 1,424 fresh and processed vegetables, 791 salamis, prosciuttos, fresh meats and cured meats of different kinds, 497 cheeses, 253 compound dishes or gastronomy products, 147 non-alcoholic beverages, beer, liqueurs and spirits, 167 products of animal origin (honey, dairy products except butter etc.) and 159 preparations made with fish, molluscs and crustaceans.



White Tartufo by Bar Dante

If to these we add the 818 Geographical Specialties registered at a European level - worth almost € 15 billion according to the 15th Ismea-Qualivita Report - the reason for Italy's supremacy is clear. A record that also has cultural value, as the Year of Italian food in the world will seek to demonstrate.

Reading the latest list of traditional food products, the category "Fresh pasta and bakery products, cookies, pastry and confectionery" includes some gelato specialties.

In addition to artisanal gelato of Cadore (Veneto) and Trentino artisanal gelato (Autonomous Province of Trento), gelato is represented by some specialties from Calabria like Tartufo di Pizzo, Crema reggina, Scirubetta, Bergamot sorbet and Pezzo duro. Sicily boasts Slush with black mulberries and almond and Apulia the Spumone salentino.

The list of pastry and cookie products includes many more specialties. Amarettos, fritelle, rice cake - just to name a few - are found in several regions and the recipes differ thanks to the use of local ingredients and... the hand of the artisan that prepares them.



ph. Freemages.com/Thier Aquino



By Antonio Mezzalira

CHOCOLATE AND MORE

The “food of the gods” is one of customers’ favourite flavours. A classic - present in all gelato shops - offered in three variations to satisfy the cravings of sweet teeth, vegans and chocolate lovers.

Photo by @LisaFregosi

CHOCOVEG

(sorbet with cocoa nibs)

with cream base 50

INGREDIENTS:

• water	640 g
• cocoa 22/24	75 g
• sugar	90 g
• inverted sugar	80 g
• dehydrated glucose syrup 30 DE	60 g
• milk base 50	35 g
• inulin	20 g
Total	1000 g



with cream base 100

INGREDIENTS:

• water	640 g
• cocoa 22/24	75 g
• sugar	75 g
• inverted sugar	80 g
• dehydrated glucose syrup 30 DE	50 g
• milk base 100	70 g
• inulin	10 g
Total	1000 g

Add 1 g of salt and 30 g of cocoa nibs per kg of sorbet.

INSTRUCTIONS

Mix the solid ingredients of the recipe well, including the necessary amount of salt. Use an immersion blender to mix the solid part with the liquid part, leaving out the cocoa nibs. Pasteurize the mixture to 92°C, the temperature necessary to break down the cocoa fibres. Cool to 4°C and mix a second time. Pour the mix into the batch freezer and freeze the sorbet. Towards the end of the freezing, add the cocoa nibs. Extract the sorbet, place it in the blast freezer for five minutes, and then place it in the display case. Decorate the tray with melted chocolate (dairy free) as if it was stracciatella.

CHOCO MERINGUE

(white chocolate gelato cooked with meringues)

with cream base 50

INGREDIENTS:

• fresh whole milk	660 g
• white chocolate	250 g
• nonfat dry milk	20 g
• dextrose	35 g
• milk base 50	35 g
Total	1000 g

with cream base 100

INGREDIENTS:

• fresh whole milk	660 g
• white chocolate	250 g
• dextrose	20 g
• milk base 100	70 g
Total	1000 g



INSTRUCTIONS

Heat the oven to 180°C. Cook the white chocolate placed on a baking sheet with baking paper or silpat for eight minutes. Bring all ingredients to 85°C after blending them. Pour the pasteurized mixture onto the melted chocolate and mix again. Cool the mixture to

4°C and pour it into the batch freezer. When the batch freezer informs you that the gelato is ready, extract it and mix in pieces of crumbled meringue. Place the gelato in the blast freezer for about five minutes then put it in the display case, decorating the surface with whole meringues and crunches.

**BAKED MERINGUES****INGREDIENTS:**

- pasteurized egg white 100 g
- sugar 200 g

INSTRUCTIONS

Beat the egg whites in the planetary mixer with the sugar for about 20 minutes. Heat the oven to a temperature of 90-100°C. Use a pastry bag to form tufts of meringues on baking sheets covered with baking paper. Put the trays in the oven and cook with an open valve (or leave the oven door ajar with a wooden spoon or a ball of aluminum foil) for about three hours.

CHOCOLATE AND MASCARPONE

(dark chocolate, mascarpone, and hazelnut gelato)

with cream base 50

INGREDIENTS:

- fresh whole milk 610 g
- mascarpone 100 g
- nonfat dry milk 25 g
- sugar 80 g
- dextrose 50 g
- dehydrated glucose syrup 30 DE 50 g
- cocoa 22/24 50 g
- milk base 50 35 g

Total 1000 g

with cream base 100

INGREDIENTS:

- fresh whole milk 610 g
- mascarpone 100 g
- nonfat dry milk 20 g
- sugar 70 g
- dextrose 40 g
- dehydrated glucose syrup 30 DE 40 g
- cocoa 22/24 50 g
- milk base 100 70 g

Total 1000 g



INSTRUCTIONS

Heat all ingredients to 85°C except for the mascarpone, which must be added later. Freeze the mixture in the batch freezer, and when the temperature reaches 20°C add the mascarpone to blend it all together. At the temperature of -7° or -8°C add 50 g of caramelized hazelnut crunches per kg of gelato. Extract the gelato and place it in the blast freezer for five minutes. Place the tray in the display case, decorating the surface with pieces of dark chocolate and whole hazelnuts.

CARAMELED HAZELNUTS

INGREDIENTS:

- | | |
|---------------|--------|
| • water | 500 g |
| • sugar | 1000 g |
| • vanilla pod | 1 g |

INSTRUCTIONS

Heat the water, sugar, and vanilla pod to 96°C. Allow the syrup to cool. Add the chopped hazelnuts, drain and place on a baking sheet with baking paper. Leave in the oven for about 7-8 minutes at 180°C. The caramelized crunches can be used when they are completely cooled.

APCI: the voice

By Davide Pini



Interview with Sonia Re, general director of the Professional Association of Italian Chefs.



A highly professional, young, and dynamic organization: this is the APCI, the Professional Association of Italian Chefs, which every day is busily engaged promoting the value of Italian cuisine. At the head of the association is Sonia Re, who with her inexhaustible enthusiasm embodies the spirit of the organization. It's a job that offers great satisfaction, but that at the same time is extremely demanding. To those who ask if the glass is half full or half empty, she always answers, "For me... there is always something to drink with everyone." In one of the rare mo-



ments in which we find Sonia Re free from events and professional engagements, we take a few minutes to learn the secrets of the prestigious organization she leads.

In what year was APCI established?

This year we are proud to celebrate our 20th anniversary: 1998 - 2018. It's a great achievement for us. We've come so far, yet the past continues to live on in the memory of so many of us. The spirit that drives and unites us is the same as always, from the founding of the association 20 years ago. I can't

of Italian chefs around the world

list here all those who founded APCI, but allow me to mention two who can stand for all: my father Carlo Re and Luigi Ugolini. They will have the perpetual merit of having wanted and created it, together with a team of friends and chefs. Several others have followed over the years, and their efforts and charisma have allowed us to reach this important milestone.

What does this milestone mean for you?

Celebrating such an important anniversary today means remembering a moment when so many made a commitment to support APCI, to make a beautiful dream come true, and that from there it started growing to the point of becoming a solid organization and concrete point of reference for many professionals and their

needs. I find exciting the challenge of preserving this work that has been so painstakingly constructed, adapting to changes, starting from the role of chefs in society and protecting the image of each of them. It is stimulating to rediscover the value of terms like sacrifice and cooperation to restore dignity to those who risked being excluded, to experience the joy of sharing and supporting the toil of a profession whose difficulties can thus be more easily endured and considered by all.

What does APCI do?

The Association mainly carries out activities to promote the heritage of Italian food and wine, but above all Italian chefs themselves, to ensure a united defence of moral, social and professional interests with the aim



of further boosting the image and prestige of the trade as a witness of our beautiful country and ambassador of our products in Italy and the world. The Association boasts a busy calendar of events: cooking and master shows in the principal trade fairs and competitions, professional training courses, events promoting Italian products and regions abroad, B2B with the main players in foodservice, research and product development. The most important events include the Giro d'Italia, Les Toques Blanches d'Honneur and Le Stelle della Ristorazione, as well as participating in the most important trade shows. The Association is also heavily involved in many projects dedicated to the vocational training of young talent through agreements with the main institutional bodies and the Italian education system.

What are the most popular means of communication used by chefs?

Surely the magazine L'Arte in Cucina, the Association's official periodical, a project that reports on all our initiatives and is dedicated to informing and training in the field of foodservice. Published every two months, it is strictly professional, scientific and educational, in harmony with the rules of qualification for the chefs. To keep up with the times, APCI also focuses on social communication which is more dynamic and accessible at any time. Facebook and Instagram are the most popular channels with over 10,000 followers coming to see infographics, videos, insights on current issues and the latest Ho.Re.Ca. news.



WHAT IS APCI?

APCI - Professional Association of Italian Chefs is a legally recognized organization that includes thousands of professional chefs and restaurateurs, all strictly involved in business and with managerial duties. It operates throughout the country with 20 Regional Delegations and is represented by chefs in the main capitals of the Italian provinces. It also has a number of delegate chefs in the main European and world capitals. It is the point of reference for professional, quality restaurateurs, founded to create a community and to offer services, to create added value for the professionals of Italian cuisine who want to find an environment that meets their needs, where they can grow, share their experiences and find new ideas for growth and debate. Thousands of influential chefs, together with capable restaurateurs, with the logistical and operational support of a selected team of professionals, it is a dynamic and active presence that can guarantee the success of the most important food and wine events. It partners with prestigious Italian brands, but above all it counts on the significant presence of institutional partners.



How critical is the work of APCI abroad?

With its chefs and in particular with its National Team which features the best of the best, APCI represents the maximum that Italian gastronomic culture has to offer, the taste, the flavour, but also the know-how underlying traditional recipes. The focus on Italian cuisine abroad is intense, as is the interest in the positive fusion of Italian recipes with foreign cuisines - the use of Italian ingredients in oriental recipes for example - and the revisiting of Italian dishes using flavours and textures from other countries. Italian cuisine dominates in all the top chains and is the key to success of restaurants throughout the world. We have the task of maintaining a high level of gravity and professionalism that are im-

posed by our role, and that identify only with venues that maintain quality and content standards worthy of our flag. Every event and every tasting are highly satisfying for how well they are received and for the potential they bring with them in terms of business and image.

THE APCI CHEF ITALIA NATIONAL TEAM

The members of the APCI Chef Italia National Team, a brilliant example of the association's spirit, are our ambassadors of Italian cuisine in the world. The team is made up of a group of great professionals who work every day in the Ho.Re.Ca. market. They represent our association in Italy and abroad, participating in the most important trade shows in the industry, and are the best of the best of cuisine Made in Italy. With #APCIChefItalia we have learned the value of responsibility and ethics. Work has become a source of motivation, creativity, and satisfaction. It is both a professional and a human experience, providing opportunities for debate and sharing, and remains one of the most useful references to boast about in your resume. The chefs come from different professional worlds and the diversity of their origins is precisely one of the added values that makes the team united and complete. Giorgio Perin, captain of the team, has several important experiences in the hotel industry; Paolo Montiglio, professor of hotel and catering schools, has worked with top flight educational organizations; Liborio Genovese, a great connoisseur of Sicilian foods, works mostly in the field of haute cuisine; Luca Malacrida is above all a creative person thanks to his work in the catering sector for big events and also as a "home chef" for VIPs, especially in the world of entertainment; Marco Di Lorenzi is the person who most look to when it comes to serving pastry in restaurants; Claudio Mariotti and Ciro Farella are the two new senior chefs who further enrich the team. The younger generations are well represented by Lorenzo Buraschi and Federico Angeli, junior chefs who have distinguished themselves for their professionalism, rigor, and creativity.



By Alice Vignoli

ONE AFTER THE OTHER

ART ALMONDS & PEARS

Suitable for... Single portions

SEMIFREDDO

Yields 30 medium glass cups

INGREDIENTS:

<i>Fresh cream 35% fat</i>	1000 g	A
<i>Pâte à bombe</i>	350 g	B
<i>Mascarpone</i>	200 g	C
<i>Vanilla pod</i>	1	D

PÂTE À BOMBE

INGREDIENTS:

<i>Egg yolk</i>	500 g	E
<i>Sugar</i>	750 g	F
<i>Water</i>	125 g	G

Season to taste with a vanilla pod and the rind of a lemon.

TRADITIONAL METHOD

Pour the sugar and water into a small saucepan and bring to a boil. At the same time, put the egg yolk in a planetary mixer and beat at low speed. Take a thermometer and check the temperature of the sugar, continuing to heat it until it reaches 121°C. Increase the speed of the planetary mixer beating the egg yolk and slowly add the sugar heated to 121°C.

The pâte à bombe will be ready when the cylinder of the planetary mixer is cool, the foam has doubled its volume and the appearance of the mix is hard and glossy.



Taken from the book *Semifreddos* by Editrade, this recipe allows you to create delicious layered single portions that are suitable for every season. To be embellished with an original base of poached fruit.



SUMMARY

Beat slowly **E**

Heat **F + G** to 121°C.

Pour **F + G** into **E** and increase the speed.

SMART METHOD

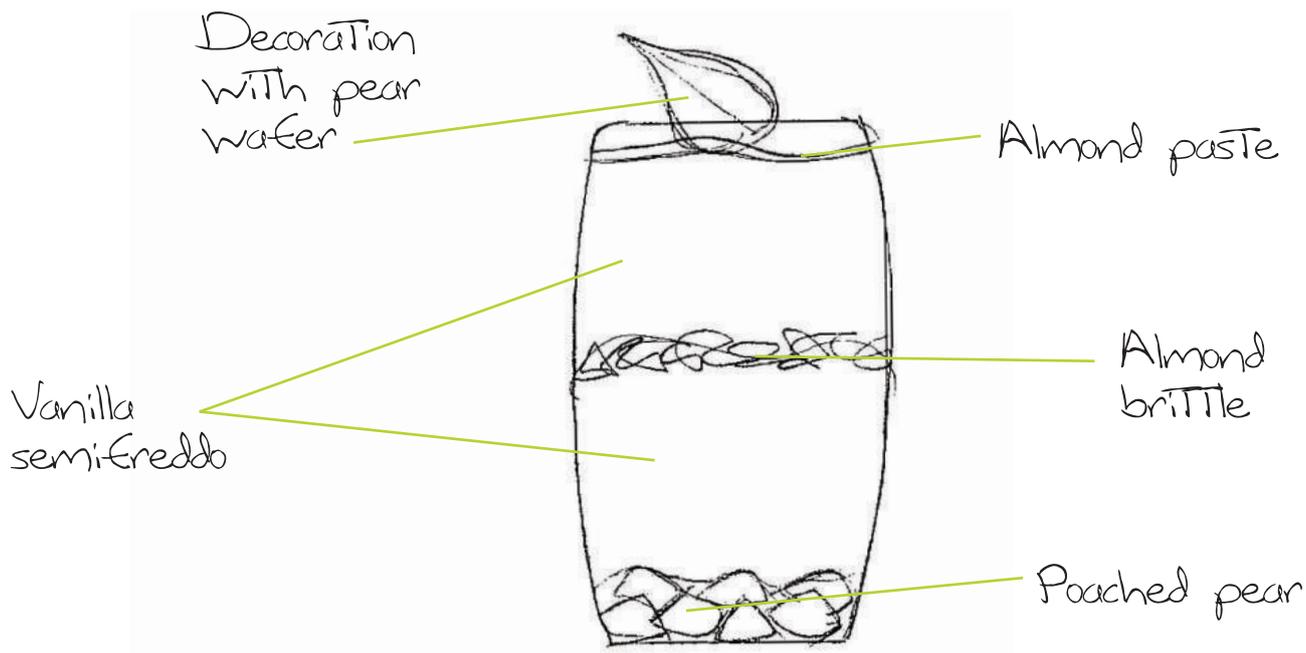
For this method it is best to use fresh pasteurized egg yolk. Combine the egg yolk, sugar and water in a plastic or Pyrex bowl suitable for use in the microwave. Mix the ingredients with a whisk and cook in a microwave at maximum power for 2 minutes, stirring occasionally. The mix is ready when the sugar has completely dissolved and a pale yellow foam on the surface appears. Pour the mix into the planetary mixer and beat until the cylinder of the planetary is cool, the *pâte à bombe* has doubled its volume and the appearance of the mix is hard and glossy.

SMART SUMMARY

Combine **E + F + G**

Heat in the microwave at max power for 2 minutes.

Beat the mix in the planetary mixer.



ALMONDS & PEARS: RECIPE AND CONSTRUCTION

Place the glass cups on a serving tray. To keep the glasses from sliding around during movement place slightly humid baking paper on the tray. Place the poached pears in the bottom of the glass cups. Place in the blast freezer for 10 minutes. In a bowl combine the *pâte à bombe* and the seeds extracted from a vanilla pod. Whip the fresh cream and mascarpone in a planetary mixer. Combine the cream and mascarpone with the rest of the mix, one spoon at a time, trying not to lose air. Use a pastry bag to portion the semifreddo on top of the poached fruit layer, filling the glass half way. Place in the blast freezer for 10 minutes. Spread a layer of crunchy almond on the hardened semifreddo. Fill the glass the rest of the way with semifreddo. Place the glasses in a blast freezer until the semifreddo hardens.

SUMMARY

Mix **B + D**.

Whip **A + C** in the planetary mixer and add to the rest of the ingredients.

Layer in the glass cups following the pattern.

DECORATION

Before serving or placing in the display case, decorate with a “topping” of neutral almond paste and a candied pear wafer.

STORAGE

The frozen and decorated product can remain in the display case at -19°C for one week. The product that is frozen to the core (e.g. -32°C for 1 hour) and not decorated can be stored at -19°C in a storage cabinet for one month.

ON THE MARKET

The whipped **A + C** can be replaced with a neutral flavoured semifreddo base.

Vanilla pods can be replaced with vanilla paste.

POACHED FRUIT

Poached fruit is treated with sugar, heated at low temperatures for long periods of time. It therefore undergoes a semi-candying process that does not alter the freshness of the flavour, enhances the colours, and leaves whole pieces. Usually small fruits like berries or strawberries are used, or chunks of hard fruits like pears, peaches, pineapple, apricots, etc.

The use of poached fruit is recommended in semifreddos because the process transforms the fruit so that it doesn't freeze even at low temperatures.

Poached fruit is usually made using professional equipment like pasteurizers, cookers or modern multifunction gelato machines.



INGREDIENTS:

<i>Fruit</i>	1000 g	
<i>Sugar</i>	600 g	
<i>Lemon juice</i>	30 g	

INSTRUCTIONS

Place the fruit (even frozen), sugar, and lemon in the machine. Start the machine.

When finished, store at + 4°C for up to one month.

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.





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



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



Denis Goyet



Alessandro Pitaccolo

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)



One needs two special ingredients for an irresistible **Tiramisù**

You Your professionalism and soft fresh cream.

CREAM



Us We put our long experience and exclusive recipe.

COCOA



GRAN DESSERT POWDER



EGG CREAM



COFFEE



BUON BISCOTTO



anselli.it

Our experience, your ice cream.

You and Us



 **Anseli**
MILANO 1930



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 Anseli 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, through the years Anseli 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.



Close to his most recent proposals the tiramisu, light and delicate taste produced with an exclusive recipe and the Buon Biscotto with blue corn, naturally gluten-free; Anseli proposes hazelnut cream, produced selecting the best hazelnuts in the respect of the quality that the firm offers from the 1930.

To make good and delicate Tiramisù exclusive and quality ingredients are necessary.



Egg Cream



Base Gran Dessert



Buon Biscotto



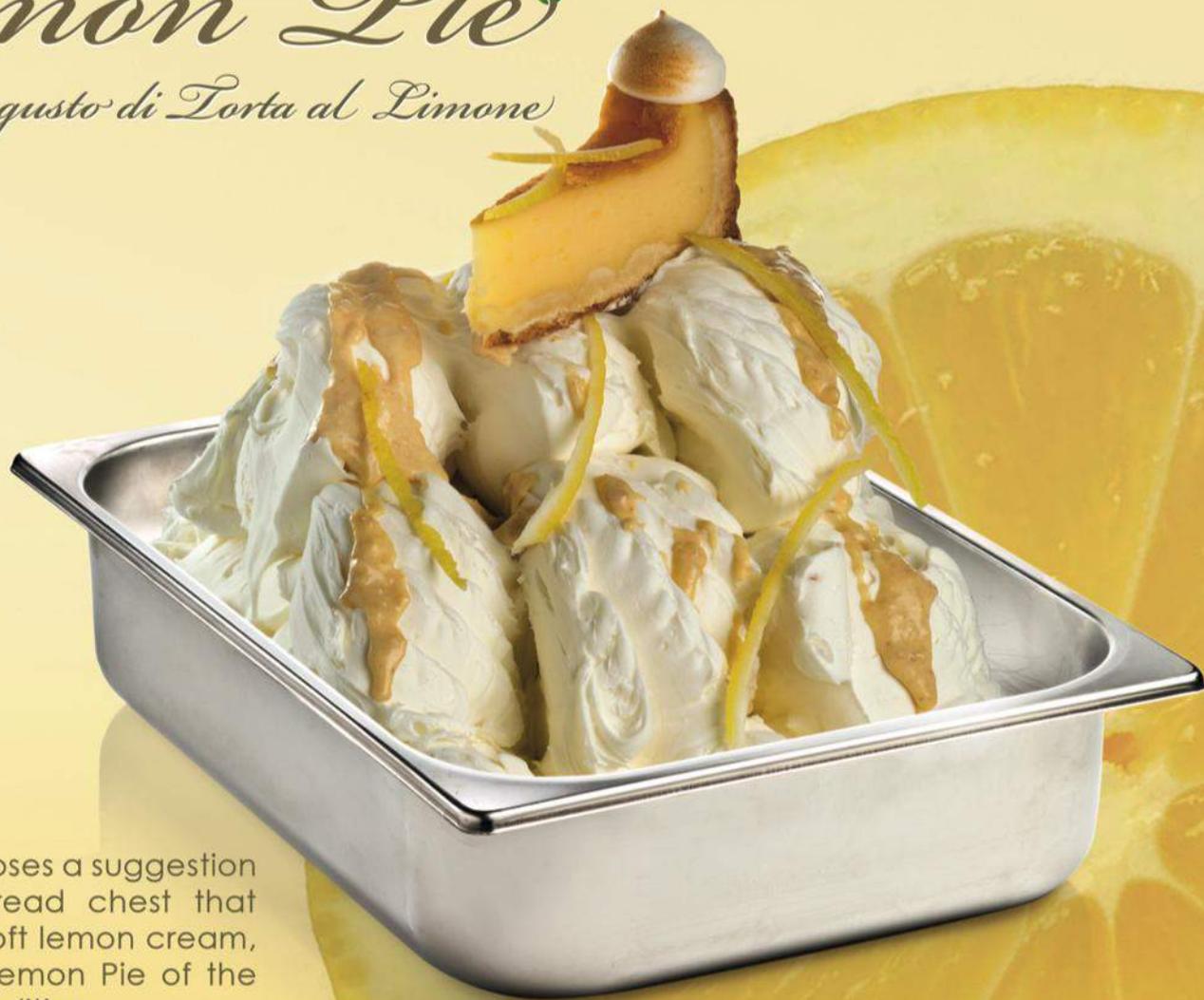
Take away boxes





Lemon Pie

il gelato al gusto di Torta al Limone



The set proposes a suggestion of a shortbread chest that contains a soft lemon cream, the classic Lemon Pie of the American tradition.

LEMON PIE set pasta + variegato cod. 2364 packaging/kg 2 x 3,25 + 2 x 3,5 kg

Aromitalia

The traditional gelato of Turin

Pesca Golosa



The set proposes a typical Piemontese summer dessert to be enjoyed by the spoon that contains in each half of peach a chocolate filling and macaroon scrambled.

PESCA GOLOSA set pasta + variegato cod. 2123C packaging 2 x 3,5 kg

G.E.I. S.p.A. | Strada Cebrosa 23/25 - 10036 Settimo Torinese (TO) | ITALY

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www.aromitalia.it

exportsales@aromitalia.com

Aromitalia

Dal 1942 Ingredienti di Qualità



THE QUEEN OF CREAMS

Creme de la Creme is the new, irresistible product from Aromitalia offering one of the most seductive delicacies. The creation is the result of a skillful balance of precious aromas and genuine ingredients in a combination made to surprise and conquer even the most demanding customers. The new flavour combination consists in a creamy paste with refined scents of alcohol accompanied by a

tasty chocolate sauce and meringue crunches. To support the gelato artisan in the preparation of this intriguing flavour, Creme de la Creme is supplied in a kit that includes a 3.5 kg can of cream paste (to be used in the proportion 65 g per 1 kg of mix) and a 5.5 kg can of chocolate sauce and meringue crunches to be used as desired. Let yourself be seduced by Creme de la Creme, the cream of all creams.

A TOUCH OF CLASS

British tradition has inspired the development of the Digestive Noir & Orange Set. It is a refined reinterpretation of the classic "Digestive" cookie, rich in fibre and wholesome ingredients. The new Aromitalia paste features the delicious flavour of the cookie enriched with citrus fragrances and is further embellished with a dark chocolate variegate rich in pieces of actual Digestive cookies. The amount of paste to be used is 65 g per kg of mix, and 100 g of variegate per kg of mix.



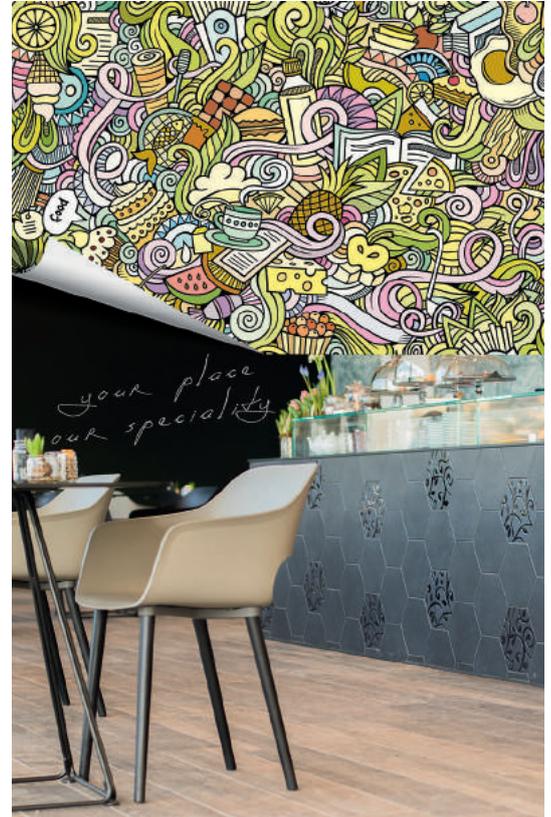
CUSTOMIZATION AS A PRIMARY OBJECTIVE

Astori Group Technology is the technological and personalized assistance division of the Service Gel company. Founded in the 1960s by Daniele Astori, the current owner, it has stood out over time for its ability to design and create increasingly cutting-edge gelato shops, supporting them throughout the delicate start-up phase. A decisive change took place with the arrival of the second generation, who now manage the various departments.

The company is now divided into four complementary divisions.

Astori Group Technology develops the perfect solutions for the production and storage of specialties, and it also distinguishes itself in the design of gelato display cases and special equipment like the GX solution to produce, display, and sell freshly made gelato.

Kreastori specializes in the design and construction of furnishings for public venues. Always in tune with continuous technological and style developments, it directly designs and



builds all the furnishings that make up a successful store, implementing an innovative concept of functionality.

An internal design studio run by architects, interior designers, and graphic designers transforms the initial idea into a work of prestige for creative responses to ideas or tailor-made projects.

Cuor di Gelato is a quality brand focused on research, production, and marketing of compound ingredients dedicated to the world of artisanal gelato and frozen pastry. Customers are followed and supported with attention, to ensure that they can best express the art of preparing excellent artisanal specialties.

Finally, the Factory School division offers one-to-one courses for training master gelato artisans.



Custom for you

I love



Cuor Di Gelato

Ingredients for gelato and pastry

Custom-made bases
and ingredients
for successful recipes.

- The customisation of gelato bases in the company workshop
- Semi-finished products for gelateria and cold dessert sectors
- The research and development of new products
- Suggestions for packaging and sales formats
- Consultancy service gelateria start-up companies

DESIGN **KREASTORI** | PRODUCTS **CUOR DI GELATO** | LEARNING **FACTORY SCHOOL** | SERVICE **ASTORI GROUP TECHNOLOGY**

Via Torquato Tasso 15, Gorle BG (Italy) - Ph. +39 035.65.74.55 - www.astorigroup.it - FB: astorigroup



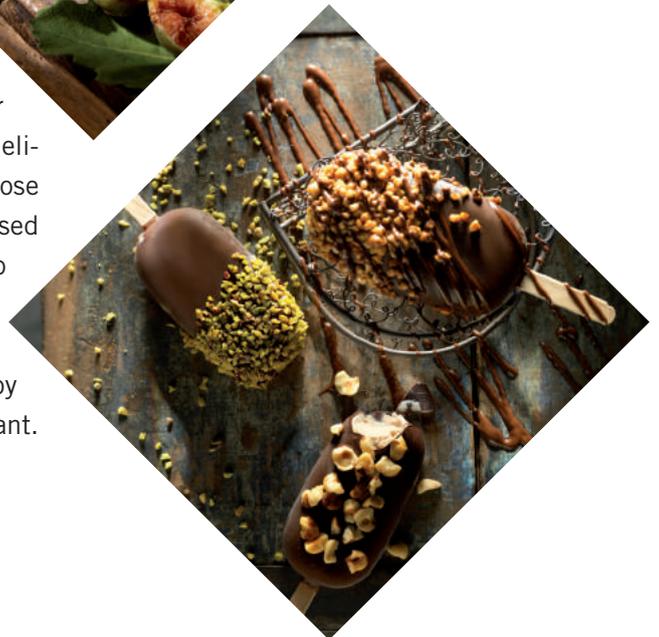
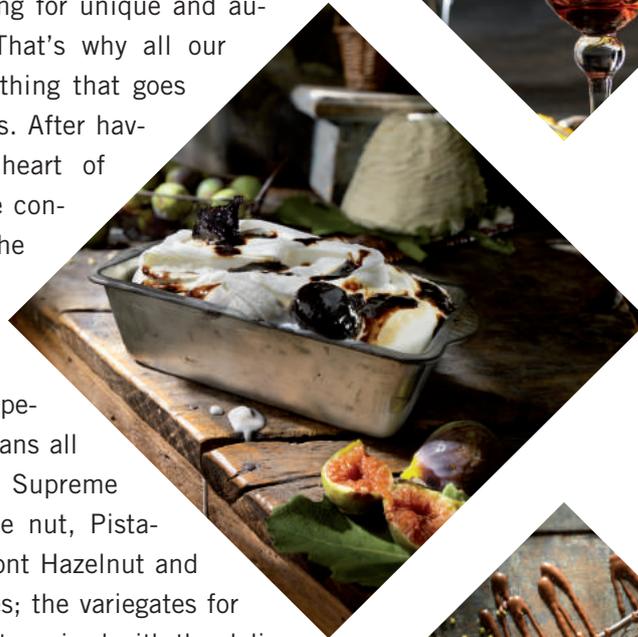
ASTORIGROUP

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 and the new Walnut 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



VARIEGATE WITH CREATIVITY



The Babbi Variegates line is designed for those gelato artisans who like to surprise their customers in a creative way with delicious, unique, and inimitable flavours.

The Variegates with Babbi Wafers make the gelato even more delicious: the crispiness of Babbi Wafer goes perfectly with the soft sweetness of the cream. These irresistible creations include Caffèkrok, coffee cream enriched by coffee-flavoured Babbi wafers and hazelnut pralines, suitable for many flavours of gelato, including zabaione. Gianduiakrok Variegato is a gianduia cream with crunchy wafers, ideal for hazelnut gelato. Pistacchiokrok is a cream with pistachio and white chocolate filled with Babbi Wafers and pistachio pralines, perfect with vanilla or mascarpone gelato. The delicious Pralinè is a cocoa and hazelnut cream that perfectly matches the Pralinè Gelato flavour. Finally, for those who love exotic flavours, Babbi has created Coccokrok, a variegato with coconut cream, Babbi wafers and shredded coconut, the perfect companion of chocolate or almond flavours.

Among Babbi Variegates, the Fruit ones are the right combination between aromas and colours and are a temptation for the most attentive and



curious consumers: the traditional Amarena (Black Cherry) Variegato has a smooth consistency and an excellent resilience; its unmistakable taste is a perfect balance between sweetness and acidity. The Lampone Variegato (Raspberry), rich in whole raspberries, has a delicate sour note typical of the fruit. The line is completed by Frutti di Bosco (Mix Berries), Fragoline (Wild Strawberries), Arancio con Scorzette (Orange with skins), Fichi Caramellati (Caramelized Figs) and the more exotic Lime, Mango, Maracuja (Passion Fruit) - one of 2018 new Babbi products.

All Babbi Variegates are also perfect for preparing and decorating semifreddo, single portions, and desserts.

Find out more on www.babbi.it



BABBI

PICCOLI PIACERI QUOTIDIANI

1952



THE SECRET BEYOND
A GOOD GELATO

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www.babbi.it #ilovebabbi



LEMON AND CREATIVITY



Bigatton, always attentive to the demands of its customers, has created a new concentrated paste: Lemon Pie.

It is a unique, inimitable paste that allows you to create a gelato with a sophisticated flavour that resembles the world famous lemon meringue pie.

The fresh lemon taste blends perfectly with

the sweet meringue, creating a truly excellent and irresistible blend.

Expertly measured ingredients create a vortex of flavours that can captivate even the most demanding palates, adding the fresh new taste of a pastry classic to your display case. To make Lemon Pie gelato add 70 grams of paste per litre of mix. It is available in 3 kg jars (4 jars per carton).



When the pastry becomes
ice cream,
It's Lemon Pie



Lemon Pie - cod. 867NM

The best ingredients for ice cream and pastries since 1946

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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

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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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A TOUCH OF CLASS

Originally from Mexico, vanilla is cultivated in all tropical regions, from Africa and Oceania. The most prestigious variety, Bourbon, comes from Reunion Island and Madagascar. Many consider it to be the most delicious of all spices, and for this reason it is used to flavour numerous foods, including gelato.

Vanilla is the top-selling flavour in the gelato shop and Bigatton has different varieties so that consumers can choose the one they like the most: Vanilla Aromapasta, Vanilla Superpremium, Vanilla Professional, French Vanilla, and Madagascar Vanilla. They are all available in 1.4 kg canisters (12 canisters per carton). Vanilla Aromapasta is also available in 6.5 kg canisters (2 canisters per carton).



We squeeze the best
out of nature...
the heart
of Vanilla.



taste - Vanilla

The best ingredients for ice cream and pastries since 1946

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AUTHENTIC RECIPE

Bigatton's Tiramisù paste has an intense mascarpone taste and soft pieces of sponge cake. It has been skillfully developed to make a very creamy gelato, a worthy substitution for the famous dessert first developed in the Veneto region in the 1960s.

The contrast between the bitter cocoa and the delicate mascarpone cream accents its goodness, transforming it into a must among the classic flavors present in the display case. The Tiramisù paste is teamed with the Tiramisù

variegate to make treats that are even more attractive, and to add an exclusive taste. The Tiramisù paste is available in cartons of two 6 kg jars or twelve 1.2 kg jars. The variegate is available in cartons of four 3 kg jars. Bigatton also provides the practical Tiramisù Kit that contains one 6 kg jar of paste and two 3 kg jars of variegate. When eating gelato made with Bigatton's Tiramisù paste you can clearly taste all the ingredients and flavors of the original recipe. Give it a try!



Our
Italian treasure

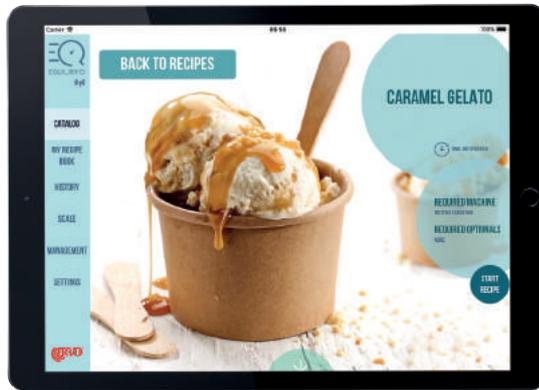


Kit Dolce Tiramisù - cod. 3309NM

The best ingredients for ice cream and pastries since 1946

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EQUILIBRIO: ALL OF THE KNOW-HOW ABOUT GELATO AND PASTRY IN ONE APP, JUST A CLICK AWAY!



Equilibrio is a brand new App for iPad, containing the recipes developed by the best chefs. Thanks to this App the know-how of the great gelato masters is accessible for anyone with just one click.

Two popular names - Angelo Grasso and Luc Debove - are already available to download. Many other famous names are going to come and you will be able to see them thanks to the regular App releases.

In order to obtain a full working system, it is possible to combine the App with Equilibrio Smart Scale. The scale already includes a starter pack of 20 basic gelato recipes, highly replicable and customizable.

Given that the original recipes will be always stored in memory, you will be able to insert, save and modify your own recipes as much as you want!

But that is not all: using a Bluetooth bar code reader compatible with iOS, you will be able to stock raw materials and, recipe after recipe, check its levels in real time: this is not only a precise guide for the production process, but also a monitor of the stock availability.

Moreover, the Equilibrio Smart Scale system

is protected by two patents: it is the only scale capable of communicating with one or more external machines through a dedicated network and the only measuring instrument, electronically supported, that can weigh precisely and manage both recipes taken from an electronic archive and stock ingredients from the software itself.

Finally, to obtain a high-performing laboratory, the App and the Scale can work in perfect synergy with Trittico, Bravo's multi-function machine for gelato, pastry and chocolate. This complete system allows the user to follow step by step, gram by gram, each stage of the working process: scaling, insertion of the ingredients at the right time, temperature control with decimal precision and time control in both the hot and cold process, speed of mixing, and much more. The scale, the App and the Trittico are connected through wi-fi technology, which was specifically developed to exercise punctual control over of the entire production process.



The App is supported by iPad 2 or later, and iOS 9.3 or later (iPad not included).

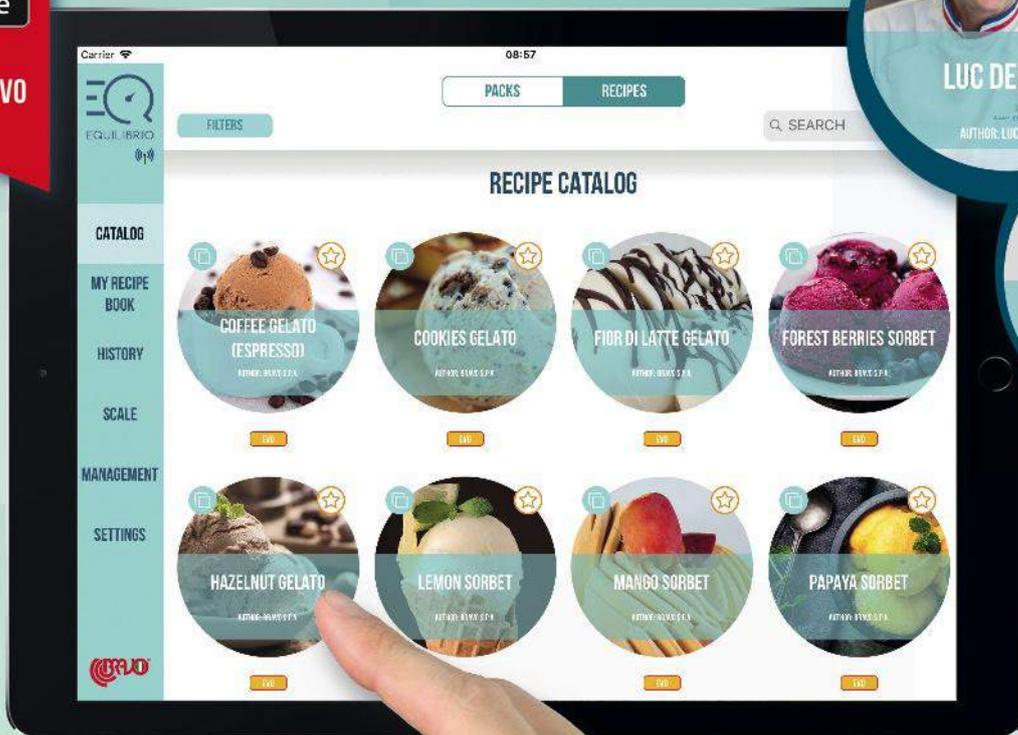
Equilibrio works in synergy with all Trittico 305-457-610-1015-1020 (wi-fi optional required).

EQUILIBRIO

THE BEST GELATO & PASTRY RECIPES
JUST A CLICK AWAY



for your iPad
EQUILIBRIO - BRAVO



LUC DEBOVE

AUTHOR: LUC DEBOVE



ANGELO GRASSO

AUTHOR: ANGELO GRASSO

COME & VISIT US AT
IBA - MÜNCHEN | SEPTEMBER 15-20
BOOTH A4.257



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Email: info@bravo.it



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info@bravofrance.fr
info@bravo.asia
info@bravomiddleeast.com

BRX VISTA: GELATO REVOLUTION

Vista is the evolution of glycol pozzetti counter: the gelato can be seen but without compromising the quality of your product, offering you the “Best of Both Worlds”.

The counter has a revolutionary design by comparison to the traditional gelato display cases and offers a great product visibility: the standard carapina is replaced by a wider one (diameter 260 mm) for better display and ease of use. Each carapina is equipped with anti-spin system.

Vista is a dual configuration counter: display case over the day and glycol storage freezer over the night. The counter is equipped with a double layer of carapinas: upper layer for display and lower one as storage.

In addition to this each evening the carapinas of the first layer are lowered of a few cms inside the counter and the lids are placed.

As consequence there is no need to remove the gelato and containers as in any scooping display case; the gelato is maintained fresh di-



rectly inside the counter over the night, saving space and labor. Vista is a “four season counter”: the gelato counter can be easily converted into a pastry display at any time.

Vista is equipped with two independent refrigeration systems which work in synergy and even in the unlikely event of compressor failure or power cut, one could replace the other without affecting your work.

Consequently the counter always runs and the gelato is always properly maintained.

VISTA PASTRY

Vista is also pastry display case and it distinguishes itself for the high visibility of the product displayed. The counter is available in different lengths 1300, 1700, 2100 mm and in the configurations cold ventilated, chocolate, dry-heat. The counter is available with refrigerated underneath storage.

Vista model is a design counter available in many decorative options to fit any environment. The gelato and pastry units can be matched and multiplexed.



VISTA

is a glycol pozzetti counter with storage and the gelato can be seen. It has an innovative design enabling an exceptional visibility of the gelato.

BRX

POZZETTI GELATO & BAR TECHNOLOGY



THE POZZETTI GELATO SPECIALISTS



MOBILE GELATO ON WHEELS



VINTAGE



JOY



VIVI

The quality, the technology and the wide range of BRX gelato counters make it possible **to create exclusive gelato environments** meeting the customer's needs in terms of display and layout.

www.brxitalia.com

your
GELAT

inspired





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POWERED by:
Carpigiani's
HIGH EFFICIENCY
technology
Pastomaster HE
Labotronic HE



GELATO
FESTIVAL



CARPIGIANI
carpigiani.com

5 HOURS WITH READY!

Ready is the machine by Carpigiani that mixes, heats, and freezes the gelato in the same cylinder. It's designed for those entering the business and looking for a simple and reliable solution with a modest financial investment to produce an excellent fresh gelato in small spaces working in a simple and ergonomic manner, while still respecting the traditional method of pasteurization, aging, and freezing in only 5 hours. Thanks to its many programs and a system that makes it possible to pasteurize and then freeze, the gelatiere can make simple products with liquid- and paste-based mixes or to experiment with new recipes that widen the range of products available to customers. With Ready even the retail food entrepreneurs (bread shops, cafés, pizzerias, and pastry shops) can add fresh gelato to their businesses, increasing revenues and widening the customer base. There are numerous advantages: gelato can be made quickly right in front of customers, reducing stocking costs. Specifically, the operator uses the machine while standing straight up, and the commands - simple and clear - remain accessible even when pouring in the mixture. Rounded corners near the operator prevent operator injuries. Heated cylinder cleaning, not to mention the removable stainless steel door, beater, and extraction chute, mean easy and complete hygiene. And let's not forget the savings: Ready technology makes it possible to carry out the full gelato production cycle in just one machine.

For more info: carpigiani.com



CARPIGIANI GELATO UNIVERSITY: TRAINING AT THE TOP!



Carpigiani Gelato University celebrates its 15th anniversary with great numbers: 400 courses, 7,000 students in 12 international campuses and 2 new campuses inaugurated in 2017, one in Zandhoven in Belgium and one in Vernon Hills, Chicago, USA. Not to be missed the brand new courses in London for the Foodservice Professionals program designed for chef, pastry chefs and caterers. There will also be many appointments dedicated to pastry and gelato in collaboration with the Carpigiani Gelato Pastry University in Tokyo.

To celebrate these achievements Carpigiani Gelato University presented the new developments for the 2018/2019 school year, including the new calendar of "Special Events". Among the new courses, one dedicated to "Advanced Recipes Balancing" for professionals and "Focus on sugars and dairy-free recipes" aimed at wellness. For the fourth consecutive year, the school will also offer the "Sensory Analysis" course. In eight hours participants will

learn how to become gelato tasters and to recognize the quality of a good artisanal product.

For more info:

gelatouniversity.com - info@gelatouniversity.com



We have a secret tool to convey your success



Il marchio della
gestione forestale
responsabile

It's the power of our Group

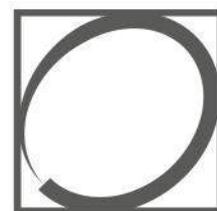
Success should be conveyed with care, professionalism and passion. That's exactly what we do; for 75 years we have served the magical world of quality, artisan ice cream with our paper pots and cups, using the most advanced technology and know-how of Seda Group, a world leader in food packaging. Naturally we operate according to the highest quality standards (BRC IoP grade AA) in both food safety and environmental sustainability. We only use paper sourced from responsible forest management, which respects the environment, is socially beneficial and economically sustainable (FSC) and all our products conform to M.O.C.A. standards. This is us: passionate and determined to continue conveying your value.

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





WWW.CARTOPRINT.COM



Cartoprint

NATURAL INSPIRATION



From the beauty of nature comes the inspiration for the new generic Cartoprint cup, which offers artistic and elegant designs.

The “Fruttart” design, a mix of colours and brushstrokes with striking, bright nuances, and the “California” design, which evokes themes of sun and sea with its impressive linear graphics, typical of the West Coast.

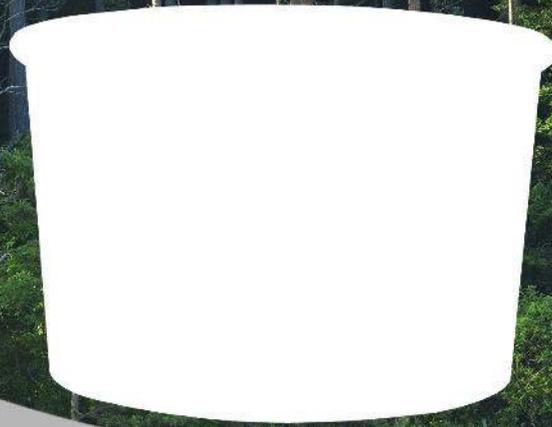
It is not just the new designs that focus on harmony with nature. Cartoprint has always placed great focus on researching materials and all of its products are in fact made with FSC®-certified paper, which guarantees safety, quality and responsibly sourced materials.

With this in mind, to complete this line, Cartoprint offers the “EcoCup”, which is completely biodegradable, compostable and recyclable, and is part of a range that includes yogurt and gelato pots as well as hot and cold drink cups, all made with paper and Mater-Bi, a polymer derived from GMO-free vegetable oils.

The line is Dincerto and OK Compost certified and can be made with FSC® or PEFC™ certified paper. Cartoprint’s “EcoCup” is a result of continuous research within Seda Group, which is committed to providing products that meet customers’ increasing requirements for food-safety in packaging.



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

CARTOPRINT, IN THE SERVICE OF ARTISAN ICE CREAM SINCE 1939





MUROZERO SLIDE L'AVERTISSEMENT

LEB COTTER

MASTER CO



mirror is an "exhibition table" refined and elegant, characterized by its through self-reflection optical effect and enhances the displayed product as if it were a precious jewel. The display surface is entirely covered with mirrors and back-painted glasses. A new and contemporary way to conceive freestanding counter, placed in the middle of the room.

CIAM

CIAM S.p.A.
06081 Petrignano di Assisi PG Italy
Viale dei Pini, 9 - +39 075 80161
info@ciamgroup.it www.ciamweb.it



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 showcases, available for fresh or frozen food.

In 2016, Ciam continues the innovation program started in 2015 - launching Tabula Rasa concept, the new materials and new design solutions. Launching Mya Narrow and 6040 R5 with the innovative double opening glass structure. Also presenting the new display showcase Move 16 with the motorized opening system of the glass on the operator side and Muro Zero a vertical display fully customizable and perfectly integrated in the shop furniture. In 2017, Ciam celebrated its 40th anniversary renewing the corporate brand and launching a new breakthrough product: Mirror. Mirror is a showcase entirely covered with mirrored elements and painted retro glasses, its elegance and delicacy make it a unique piece of furniture, free from all the other elements in the room. Federico Malizia, Ceo of Ciam, describes the secret of company growing success all over the world: "Our suc-



cess 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".



CONI NORGE: 90 YEARS OF ITALIAN HISTORY

Coni Norge is an Italian company specialized in the production of cones, wafers and semi-finished products for pastry, run by the Galli family for three generations.

When its first workshop was inaugurated in Rome in 1926, near the Colosseum, the name Norge was chosen to recall the endeavours of the first airship that flew over the North Pole that same year.

Forced to slow production during the Second World War, Coni Norge relaunched its business together with the rest of the country at the beginning of the 1950s. And it was a real boom.

The first Fiat cars paraded through the streets of Rome, and on Sundays families strolled through the streets of the city enjoying a good Norge. That's what gelato cones were called at the time, as recalled by the former prime minister Giulio Andreotti in his book "Visti da Vicino".

Recently expanded, the factory now covers an area of over 1,000 square meters in Anagni. The production process has been certified to meet ISO 9001:2015 international quality standards. Particular importance is given to the

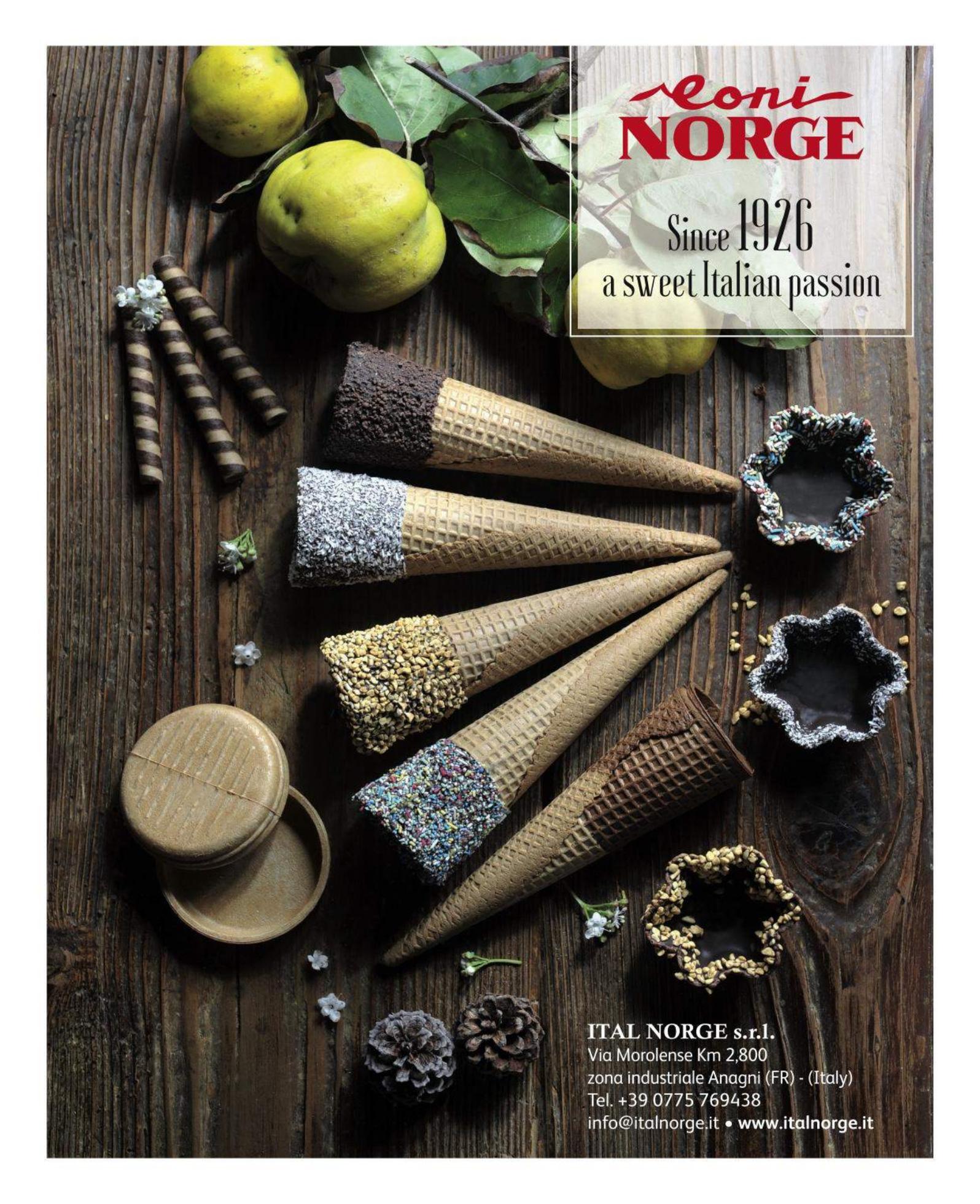


production's environmental impact, certified 14001:2015 according to European legislation. The Coni Norge catalogue includes over 100 cones and wafers, made with excellent raw materials. One of the specialties is the patented New Wafer cone, a wafer cookie with a cocoa or vanilla filling that runs throughout its entirety. Another unique treat is the Granellato Rolled Cone, featuring an external chocolate-flavoured glaze, covered with tasty crunches. Happy Cones are made with a thin wafer that has been rolled twice, making them very crisp yet durable when being filled with gelato. Uniquely good is the Piatto del Re (King's Cup), a wafer cup with a wavy edge and internal chocolate glaze. Exclusive to Coni Norge is Jo-Jò, two crispy wafer discs that can be filled with gelato, also available with an internal and external chocolate coating. Recently introduced, vegan cones are also suitable for those who are intolerant or allergic to milk and eggs.

There are numerous products for the pastry shop, including a full range of cannoli in various sizes, coatings, and fillings.

For more information, please visit the website www.italnorge.it



The background of the advertisement is a rustic wooden surface. In the upper left, there are several yellow lemons with green leaves and a cinnamon stick. In the center, four ice cream cones are arranged vertically, each with a different topping: chocolate shavings, white sprinkles, yellow and white seeds, and multi-colored sprinkles. To the left of the cones are two more cones with a striped pattern. To the right, there are three small, round, shallow containers, each filled with a different topping: multi-colored sprinkles, white sprinkles, and yellow and white seeds. In the bottom left, there is a round wooden lid and a small wooden bowl. At the bottom center, there are two pinecones and some small white flowers. The overall aesthetic is warm and natural.

Italnorge
NORGE

Since 1926
a sweet Italian passion

ITAL NORGE s.r.l.
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FREE FROM: THE FABBRI 1905 RANGE FREE OF ARTIFICIAL FLAVOURS AND COLOURINGS

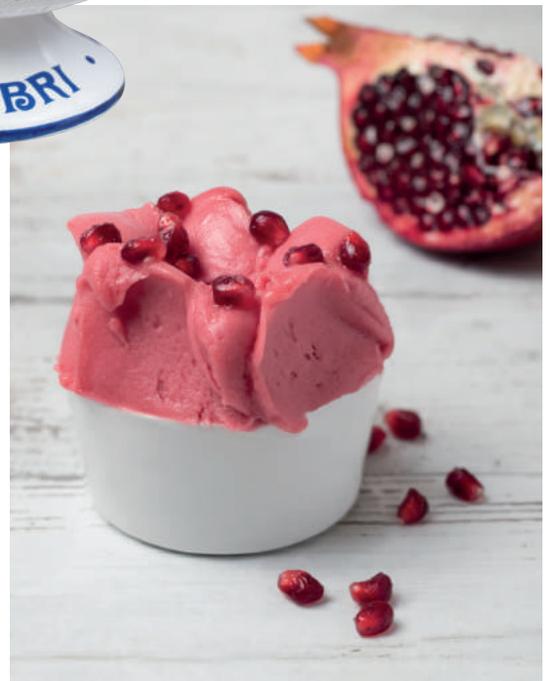


contemporary and enjoyable through a careful work of “subtraction,” thus demonstrating that there is no need to add anything to the quality of its products. In fact, Fabbri boast many products Free From: palm oil, gluten, vegetable fats, lactose. And now also a new base sweetened with Stevia.

The range made available to gelato master artisans by Fabbri with its Free From line is quite extensive. This obviously includes the unrivaled Amarena Fabbri, available in more than a dozen formats to satisfy the different needs of dessert artisans, but also plenty of Simple flavours, a line of complete products ideal for the preparation of semifreddos, gelato, and milk shakes, both in fruit and cream flavours. Also Free From are Delipaste products: fruit and cream pastes that guarantee an excellent and consistent result for all pastry needs.

The attention to flavour and quality are the same that we find in all Fabbri 1905 products, but without any trace of flavourings and artificial colourings. This is the philosophy behind the Free From range, the new Fabbri line presented at the beginning of 2018 during the Sigep fair in Rimini: more than 70 products able to cover every need of the confectionery art. A perfect tool in the hands of professionals, multiplying their opportunities for creativity, but more importantly satisfying the most demanding consumers in terms of nutrition and health.

With the Free From range, Fabbri continues its efforts to make its products more and more





FABBRI
1905

PRICKLY PEAR
YOU CAN'T SAY
NO TO GOODNESS

FABBRI
simple
Gelato System

PRICKLY PEAR is:

- Free from artificial colourings
- Free from artificial flavourings
- Palm oil free
- Gluten-free
- Complete product in paste

FABBRI
1905
GAMMA
FREE
FROM

To find out more please call +39 051 6173111

FOLLOW US ON      • www.fabbri1905.com

FABBRI
1905
A Family Company
MADE IN ITALY

WITH LUMINA, MAGIC ENTERS THE DISPLAY CASE



Lumina, the latest development from FB, is designed to offer a new magical perspective for pastry and gelato display cases. Form and substance come together, making the most of superior technological content and reliability, which has always made FB a favourite of its customers.

Lumina's design has succeeded in blending the sharp lines, softening them.

The result is a redesign of a currently widespread taste based on sharp lines and minimalist elegance, making it even more refined: the unmistakable mark of a unique style, that of FB. Lumina is not a revolution but rather a step forward, to offer a new magical perspective for pastry and gelato display cases.

The case is available in its new look, with a rediscovered brightness thanks to the adjustable

LED lighting system that allows the customer to vary intensity and colour of the light, adapting it to the products on display.

The operator also enjoys new ergonomics and even more comfort thanks to the easy opening with hydraulic pistons.



LUMINA

ONE IDEA IS ENOUGH
TO LIGHT UP THE WORLD.

Shape and substance merge together
to emphasize the high technological content
as to offer the ice cream and pastry cabinet
a new magic perspective.

LUMINA, the unmistakable symbol of a unique style.



TWIN LCD: THE COMBINED MACHINES FOR ALL FLAVOURS

The series of LCD combined machines by Frigomat was created to meet the requirements of the gelato artisans, pastry chefs, and restaurateurs asking for rapidity in the creation of their own specialties, offering an always fresh product.

It offers two lines: Twin LCD (heater + batch freezer) and Twin Chef LCD (cream cooker + batch freezer). These machines have extended and simplified the operator's range of production, allowing the preparation of many different products.

Alongside the 6 quick-select refrigeration programs, the batch freezer LCD panel has an interactive "flavour" menu with 24 pre-set freezing programs, where every flavour is treated according to the most suitable agitation mode and consistency level. The Turbo function is meant to increase the mixing speed during the freezing cycle.

The "create flavours" function allows to customize and store up to 30 new flavours, expanding the production possibilities.

As for the Twin Chef – the combined machine for pastry use - the production range becomes even wider thanks to a second, dedicated LCD panel for the cream cooker.

There, the recipe menu counts more than 30 pre-set programs (including 4 chocolate tempering), with the automatic request to add the ingredients during the different steps of the production cycle. The

"create recipes" function is meant to customize and store up to 30 new recipes. Thanks to this interactive menu and also to the recipe book "Together into the art of pastry" the Twin Chef can produce not only gelato and sorbet, but also creams, ganaches, tempered chocolate, jams, fruit jellies, puddings and more.

The complete range of the Frigomat combined machines for both gelato and pastry products share some common advantages and strengths. The glycol bain-marie system does not alter the ingredients flavour, aroma, and consistency. The large and fully removable extraction/transfer spigot (patented), ensures a quick extraction flow, even with very dense products. Its rotation also allows the direct extraction of the product, avoiding the transit through the freezing cylinder. This makes the

two parts of the machine completely independent, as if they were two separate units.





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. Just like the combined machine **Twin Chef LCD**, which is designed to satisfy the different needs of the gelato and pastry Chefs who want to create their own specialties rapidly, in limited quantities, in order to have an always fresh product. Extremely flexible, also thanks to the interactive recipes menu and the Cooking guide "Together into the art of pastry", this machine allows to offer, next to ice cream and sorbets, also a wide range of products such as creams, ganache, chocolate tempering, jam, fruit jellies and puddings, letting the operator free to express his own imagination and to create tasty delights.

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



Twin Chef LCD

www.frigomat.com



TECHNOLOGY ON STAGE



For over 40 years the display cases created by Frigomeccanica Group have been an excellent synthesis of technology and aesthetics. They are genuine jewels designed to deliver cutting-edge performance while being pleasant to look at. With its brands Frigomeccanica, Stiltek, Officine 900, and Sifa, the Group is completely Italian. In its facilities located on the outskirts of Teramo, a production space of over 40,000 square meters, the Group produces a full range of display cases for gelato, pastry, food and furnishings for cafés, bakeries and restaurants. Solutions developed to meet the needs of its customers, to whom it offers a complete and customized design service. Among its many products, of particular note is Premium, an exclusive line of professional display cases for gelato, pastries, and pralines. The perfect synthesis of technology and design, it is available in two heights and three

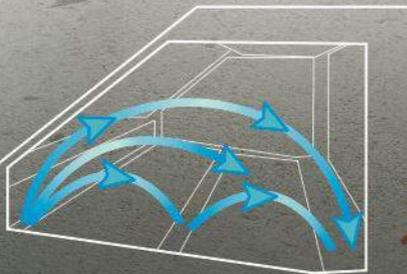
lengths, all interconnectable. The flush display surface without barriers allows a perfect view of the product, even from a distance. Thanks to the All Season function, the gelato shop model offers the possibility of choosing between positive and negative temperatures, thus allowing for use during all months of the year. With its eye firmly on the future, Frigomeccanica created “Next”, a collection of modular cabinets available in refrigerated, heated, or neutral versions, in different heights. Designed to occupy minimal space, they have glass walls on four sides with a transparent Plexiglass load-bearing structure, providing a 360° view of the product. Designed for pastry, “Just” is a complete and versatile range of refrigerated, neutral, heated, and hot/cold display cases. The models feature LED lighting inserted into the lateral and upper profiles, facilitating a perfect view of the display surfaces.



frigomeccanica
TECHNOLOGY THAT FURNISHES

PREMIUM

TECHNOLOGICAL HEART
THE MOST BEAUTIFUL FRAME
FOR YOUR ICE CREAM



PREMIUM. AND THE ICE CREAM BECOMES EXPOSITION.

- Dual ventilation for optimal conservation temperature
- Horizontal modules in two heights for multiple combinations.
- In Total black and Total white. Also available in a choice of attractive colours.
- Internal or external motors with air or water condensation.
- Innovative technology and attractive design
- Flush top for ice-cream display
- Anti-condensation double glazing



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.

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 undoubtedly the nature of its production: in the catalogue there are no commercialized items because all the products are designed and manufactured within the company.

Each product is developed and tested in the company laboratory, to guarantee the highest quality standards. We chose to work with local raw materials as much as we can sourced from trusted suppliers that have built a strong cooperation with us during the years.

The company offers step by step technical and start-up support designed specifically for each single customer from the little artisan to the large confectionery company, so that the aspirant gelato maker finds in Fructital a complete partner, ready to offer advice and training.

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 constantly investing to expand and improve the production area, in order to offer a safe and pleasant environment to its staff and a punctual service to its



customers. 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 therefore 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. 2018 will also see Fructital brand image change to a more fresh and young style, still keeping the elegance that has distinguished the brand since the beginnings.

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

Since 1922, always with the same passion.





FRUCTITAL®

bontà e tradizione nel gelato dal 1922

Masters of Taste

We offer you the best instruments
to create your masterpiece

FRUCTITAL S.r.l.

Via Circonvallazione, 20 - 10060 Buriasco (TO) ITALY
Tel. +39 0121 56587 - info@fructital.it www.fructital.it

CREATIVITY TO TASTE

Passion Fruit Variegato, with fruit pureé and crunchy seeds, thanks to its typical flavour it allows to play with the most varied combinations, ranging from sweet to acid.

Excellent as a variegato for a soft ice cream

made with our Yogurt Soft or for a traditional gelato made with our Yogolat or Yogurt Più.

Also new from the same line, Orange Variegato is rich in candied fillets of Italian oranges that give the product a pleasant mix of textures, has an excellent variegation hold by clinging perfectly to the gelato while used in filling it remains soft at negative temperature.

Excellent combination for a sorbet obtained with our Cioccolato Extra Bitter.



FRUIT VARIEGATI

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

REALLY GREEDY!

The range of Pistachio pastas is enriched with a new product born from the same mélange of Pistachios already used for our Pistacchio Puro Extra - a blend of high quality pistachio varieties - but with different granulometries and refining that characterize and identify even

more the sensory perception. Also the range of Tonda Gentile Trilobata Hazelnut pastes obtained only by using this type of hazelnuts growing in Langhe area, is also enriched with this new product.

PESTO LINE

- dosage: 100 - 120 g/kg
- packaging: 3.5 kg bucket
- box: with 2 buckets
- shelf life: 30 months





bontà e tradizione nel gelato dal 1922

*Latte Vega
& Stevia*

WE
LOVE
vegan

**DELICIOUS LIKE
A TRADITIONAL
GELATO**
**VEGAN
NO ADDED SUGAR**

FUGAR HAZELNUT, THE EXCELLENCE



All Fugar hazelnut pastes are 100% pure and processed in our company, starting with the nut itself. There are no compromises when receiving the raw materials: we only accept shelled nuts of the highest quality, accompanied by analyses that certify their wholesome nature.

Our storage warehouses are dug inside a hill to ensure optimal conservation of nuts and oily pastes. For roasting we use both of the possible methods: the traditional drum method, where craftsmanship still plays a decisive role, and a modern infrared roasting system.

The shelled hazelnut (chopped, in quarters, whole) also passes through one of the most typical processing areas of Fugar plant: the praline department, where we still use copper basins and where the artisan's skill in performing one of the most authentic artisanal operations is irreplaceable.

The main problem in the processing of hazelnuts is the removal of the film (pericarp) and of insoluble solid parts. Our refining process goes even smaller than 8 microns. This guarantees a paste that perfectly fluidifies in the mix, allowing a more uniform gelato.

Our strength is the implementation of a toasting at relatively "low" temperatures, to obtain delicate and persistent flavours and soft colours. Fugar hazelnut pastes have no dominant tones,

just a harmonious, clean arc of flavours.

The range includes seven 100% pure hazelnut pastes of different derivation and calibre. All have declarations for GMOs, HACCP, Reg. EC 1881/2006 on contaminants, microbiological/nutritional parameters and allergen sheet, a sort of identity document.

The hazelnut is used in a very large number of our ingredients, like creams, ganaches, glazes, variegates, coatings, and crunches. The top of the line is the Tonda Gentile Trilobata variety of hazelnut.

The latest panel tests of gelato consumers led us to develop a version of pure hazelnut paste featuring chopped nuts adding more crunch and body to the flavour. We call it "Hazelnut Krock." At Fugar we prefer to produce small batches of product, even on a daily basis, in order to avoid product sitting overly long in warehouses and to better serve our artisans.



THE EXCELLENCE



HAZELNUT PASTES



From the best hazelnuts, a line of excellent natural products: a perfect union between Italian home-made tradition and technological innovation.

All our hazelnut pastes are 100% pure and realized starting from the real fruit, an important process that entirely takes place in our own premises.

L'élite della Qualità

FUGAR[®]
PRODUZIONE

Fugar Produzione S.p.A. - Italy
T. +39 0541 679470 - www.fugar.it - estero@fugar.it

BECAUSE GALATEA IS MORE THAN JUST A GOOD COMPANY



The success of a big company is based on simple ingredients: passion, healthy principles and people who know how to turn their dreams into reality.

Galatea philosophy is built on an ethics able to meet the market demands, often even anticipating them, and to provide solutions ensuring maximum attention to the well-being and the health of every single person regardless of age and specific needs. Solid values, based on the awareness of aiming at the highest quality possible every single day, allowed Galatea to become an excellent brand recognized throughout the country and beyond.

Galatea products are natural, genuine and good, free from GMOs, palm oil, hydrogenated fats, synthetic flavourings and colouring agents; our lines "Libera", organic and vegan are designed and certified, also in observance of the clean label protocol, in order to satisfy every customer type; starting from the ones

who prefer organic products for their own well-being, up to those who opt for a vegan diet, again to those who, due to personal reasons, have to avoid gluten and lactose: there is a perfect gelato for everyone.

The ability to innovate in the respect of tradition has always distinguished Galatea: endless studies guarantee the highest quality standards protecting the environment and everybody's health.

A wide and full range of gelato and pastry products for the gelato maker satisfies the most different tastes and all sorts of demands.

Thus, Galatea goodness is not only limited to their products offer: the company's ethical principles have also been recognized by the Valore Sociale (Social Value) Certification, that in 2009 officially validated Galatea's commitment towards the society and those who need support. Galatea has therefore been given both the authority and the prestige of a natural brand to the maximum extent possible.



BEING VEGAN COMES NATURALLY TO US



Vegan, the range of products for artisan ice cream dedicated to followers of a vegan diet without dairy and eggs. Certified ICEA Vegan and Bio Vegan.

galatea

prodotti per gelato artigianale



IN RESPECT OF
**PEOPLE
& NATURE**



T +39 0434 598109
info@galatea-gelati.com
www.galateagelato.com

**THE FIRST
AND ONLY
CERTIFIED
COMPANY**

COMMITMENT AND PASSION

For more than thirty years, Geldue has been manufacturing gelato ingredients, always combining the quality of its solutions with an equal efficiency in serving the customer. Geldue's technical and commercial staff places its hand-on experience and flexibility at complete disposal of the clientele, never failing in offering premium quality products that meet even the most demanding customers' requests. Commitment and passion are the everyday fuel of Geldue's engines and the indispensable endowment for satisfying old and new customers. In the ever changing world of business the quality of products is essential but it would not be enough without a careful and punctual service. Whether it comes to transport logistics or technical and commercial problem-solving, Geldue takes pride in being more than just a supplier, but rather a business partner. With its agents and distributors network, the company sells its products on the Italian territory as well as in several foreign countries spread in Europe, Africa, Oceania, North America, South and Centre America, Middle and Far East. Geldue manufactures its products having in

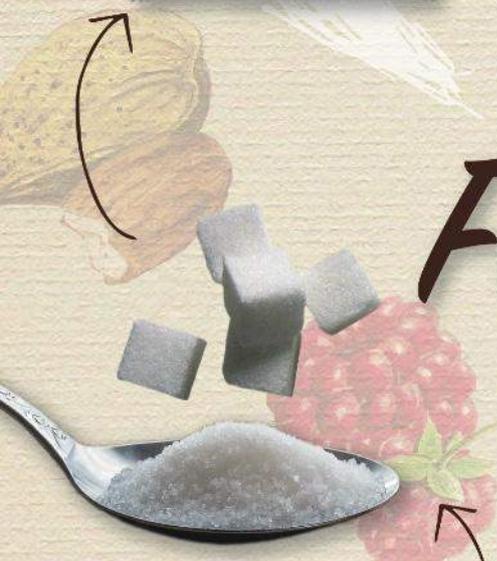


mind the best Italian gelato tradition, offering a wide choice of items such as: milk and water base products, either for cold or hot process, already balanced and pre-mixed, thus ensuring excellent results in terms of taste, texture and user-friendly preparation; complete products in powder, ready to be dissolved in water or milk; soft ice cream products (and frozen yogurt); products for slush in many delicious and coloured flavours; flavouring pastes, with a wide variety of pastes ranging from the most traditional to the most original flavours; decorations.





For Gelato lovers



Via D. Cimarosa, 33
40033 Casalecchio di Reno (Bologna) ITALY
T +39 051 6132910 - F +39 051 6132928
info@geldue.it - geldue.it

Follow us:



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.



ALL THE FLAVOUR OF GOOD MILK

Naturalat Base is the most natural of the Gelatitalia Bases and is designed to create a mix with a delicate milk flavour. Free of vegetable fats, colourings, flavourings, and gluten, it features a high content of skimmed milk powder and milk proteins.

It is the perfect ingredient for a gelato "like they used to make," velvety, full bodied, and not cold on the palate. It also valued for its excellent resilience in the display case with different outside temperatures and for its high overrun. It is offered in two versions: Naturalat 100, to be used 100 g per litre of mix, is packed in cartons of 10 x 1 kg bags, and Naturalat 150, to be used 150 g per litre of mix, is sold in cartons containing 2 x 3 kg bags.



BASE Naturalat

Like it used to be...

A neutral taste ice cream base, vegetable fat free, with an high content of powdered skimmed milk to get a smooth ice cream, rich and not cold to the palate.

Gluten free

**Available in 2 versions
for doses of 100 g or 150 g
per liter of mix.**

100
150




GELATITALIA

www.gelatitalia.it | +39 035 4824335

THE AMBITIOUS LIFE TRAIL PROGRAM FOR MONTEBIANCO'S FUTURE



Life Trail is a path that Montebianco undertakes to guarantee its customers and consumers a clear Food Policy based on mutual trust. It is an ambitious project, which presents Montebianco with some choices that sometimes contrast with industrial logic, but allow it in the future to constantly ensure the best possible ingredient solutions according to historical need. Montebianco has been eliminating artificial flavours from its products. We are replacing hydrogenated fats with refined fats, we do not use GMO products and have many Gluten Free products. We already have a number of Life Trail products, many more are going to be created.

We draw on the technical expertise of Universities, experts of Nutrition and those great confectioners and gelato artisans who make the profession's international history.

A Life Trail product must meet expectations based on the following strict criteria.

Transparency. The guiding principle of this policy is to clarify information provided to the

product user. Transparency refers to what the user sees, such as the label specifications which must be clear and easily understood.

A product is worthy to be called Life Trail when it uses certified ingredients, respects a precise traceability of the raw materials and when its production processes are safe and guaranteed. Territoriality. Qualitative values are attributable to specific geographical areas which generate their own products. The Life Trail name is given to those products that guarantee their origin from the original production areas and are indisputably certified.

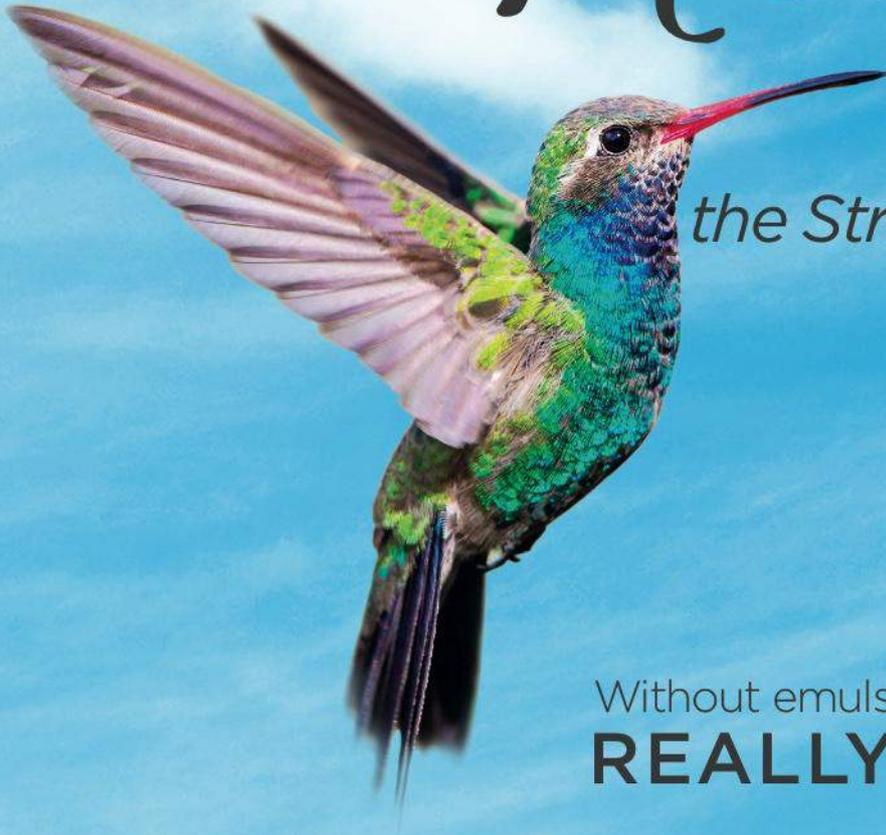
Taste. Life Trail is only awarded to products that faithfully replicate the original taste. This is because of a high content of natural ingredient, and for the "naturalness" of the additional ingredients during the processing.

To be a Life Trail product, it must consistently taste like the natural main ingredient so that it can be recognised with closed eyes, by the palate of any qualified consumer.



New Age MIX

the Structure of the future



Without emulsifiers, without stabilizers and
REALLY WITHOUT "E"

AROMA

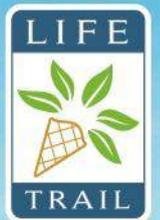
FREE

GLUTEN

FREE

OGM

FREE



www.lifetrail.global



MONTEBIANCO

WHITE ROOM: WHERE IDEAS GET FRESH

Thanks to White Room, Montebianco becomes even more “global”. We have chosen our Gurus among different professionals in pastry and gelato business, creating a dream team with wider vision and global experience with aim to develop new products according to global new trends and according to Life Trail philosophy (www.lifetrail.global)

White Room is an internal Montebianco laboratory of ideas, which aim is to encourage the pursuit of excellence. Innovation, long-term vision and no compromise are only some features of this department, a place where tradition has no dogmas and innovation has a no compromise quality as unique commitment. White Room is powered by a permanent activity of experts, applicators, international chemists and technicians that, directly collaborating with Montebianco R&D, search for a constant improvement aim to offer customers a concrete support, through a transparent Food Policy, voted to a continuous research for the clean product and in line with the right nutrition rules. White Room is composed by excellent experts with multi-ethnic culture and origin, internationally well-known - including



some World Champions - that daily live the sector’s reality. The project aims to stimulate discussion and the exchange of views in order to turn ideas into long-term real projects.

White Room has its own institutional headquarter within Montebianco Group based in Saronno (Italy). The department represents a real brand, able to communicate the excellence of Montebianco on the outside and with the company’s stakeholders.

White Room manifests through an activity in constant evolution, by alternating follow-up and trial situations in a reserved structure, to a permanent debate among experts involved through digital channels. During every public event with commercial spread, the project shows its own ideas through engaging training activities and, when possible, spectacular actions. Follow White Room gurus on www.whiteroom.guru





Black Emotion

an incredible dark story

Are you ready to engage your Customers in a new tasty and intriguing emotion?
Enter the world of Black Emotion, the variegated "black" with thousand and one application.



www.montebiancogelato.com



MONTEBIANCO

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

NEW GLASS AND
DISHWASHER

CE LINE:

A

HIGH

QUALITY

RESULT IN

CONSTANT

COMPLIANCE

TO ENVIRONMENT



HOONVED - ALI S.p.A.

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e-mail: info@hoonved.com - www.hoonved.com

Follow us on



ONE FOR ALL



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.

IT'S EASY, IT'S MIKRÍ!

Mikrí is the new professional counter top batch freezer by Ictech, the ideal machine for the Horeca industry. It is easy to use and compact in size and as a result of its air condensation system and single phase power supply, it can be installed anywhere. Its main features include a beater with stainless steel structure, realized with three polymer blades suitable for food products. The machine's hopper has a large opening to feed the mixture quickly and the door is entirely made of stainless steel with a safety latch. Its high performances complete with the electronic timer, which also allows you to control the batch freezer timer remotely, and the selector, offering a prompt reading to select the batch freezer, extraction, washing and stop phase.





EVERY GOOD GELATO
HAS A SECRET INGREDIENT

ICETECH[®]
GELATO MACHINES



**MULTIFUNCTION
MACHINES**



**BATCH
FREEZERS**



**COUNTER TOP
BATCH FREEZER**



PASTEURIZERS



**CREAM
COOKERS**



**GELATO
AND YOGURT
SOFT**

FRIGOGELO GROUP - ICETECH

Via Piemonte, 2 - Azzano San Paolo (BG) Italy
T. +39 035 320400 - F. +39 035 320380

www.frigogelo.it
frigogelo@frigogelo.it

www.icetechitaly.it
info@icetechitaly.it



IFI AND GELATO WIN FOR THE 2ND TIME THE OSCAR OF DESIGN

With PopApp, ifi and gelato win their second Compasso d'Oro ADI (Industrial Design Association), the International reference prize for the world of design. In this way, the name of ifi joins again and forever the Compasso d'Oro Historical Collection, together with the names of the designers and brands that have made the history of Italian design in the world. The project has been awarded by the International ADI panel for the highly innovative design and its "compactness and transportability", which "make it possible to take not only gelato anywhere in the world, but also the flavour of Italian design". So, after the 2014 Compasso d'Oro with Bellevue, Panorama® technology gains again the highest recognition ever assigned to a gelato display case. PopApp is a miniature gelato shop that sums up in a few square feet (7750 in 2 open) all the necessary to produce, preserve, display and sell gelato. A compact workstation adaptable to the most diverse environments. Made of an antibacterial eco active solid surface, PopApp opens with few simple gestures, to ease the professional's movements. This project that confirms the company's interest and commitment to promoting a food culture that rewards the excellence of Italian artisanal products, of which gelato is a key representative. PopApp was born from the desire of giving gelato a new space, a stage for its expression far from its



usual setting, the gelato parlour.

Ifi President Gianfranco Tonti commented: "In today's competitive scenario, where the tiniest details make the difference and

where innovations have an ever shorter life cycle, we need to develop impeccable processes and solutions for an increasingly selective market. Innovation and design are the only way forward today for Italian manufacturing companies. Which means that if we want to continue to explore new, we must continue to cultivate those values that made us deserve this award".

This last Compasso d'Oro assigned to PopApp joins the other important design awards obtained by the Tavullia company: XXIII Compasso d'Oro with Bellevue Panorama® (2014), Compasso d'Oro ADI Honourable Mentions with Colonna (2018) and Tonda (2008), Compasso d'Oro ADI International Honourable Mentions with Start Up and Bar Sharing (2015).

The Ifi career began in 1962 and since then it was marked by turning-point innovations that are still influencing the gelato, pastry and bar sectors.



XXV Compasso d'Oro

ADI 2018

Product
PopApp

Design
ifi R&D dept.



PopApp. Talent on stage

For the second time, thanks to ifi gelato receives the reference prize for the world of design: the Compasso d'Oro ADI (Industrial Design Association) with the PopApp compact gelato shop developed by the ifi Research and Development department. In this way, the name of ifi joins again and forever the Compasso d'Oro Historical Collection.

The project has been awarded for the highly innovative design and its «compactness and transportability», which «make it possible to take not only gelato anywhere in the world, but also flavour of Italian design».

With this second Compasso d'Oro, Panorama® technology gains again the highest recognition ever assigned to a gelato display case.



info@ifi.it

#ifi1962



FOLLOW THE MUSTACHE!

Loveria is the amazing cream made for artisanal gelato parlours. Soft and with an intense flavour, it is suitable to ripple gelato, decorate cakes and semifreddos, to fill crêpes and create delicious Cremino gelato. Thanks to its amazing texture, Loveria can be tasted like the way it is or frozen, just like an ice-cream. It is available in 8 flavours: Classic, Dark Chocolate (vegan), White Chocolate, Hazelnut, Pistachio, Caramel, Milk Chocolate (new!) and Coffee (new!). Loveria is even easier to serve using the practical dispensers included in the kit.



CREMINO LOVERIA, NEW TRENDS FOR THE GELATO SHOP



With Loveria cream you can make the original Cremino Loveria, a brand new flavour experience that is a perfect combination of flavours and consistency. You can get it by layering some delicious Loveria cream on top of traditional gelato to give your gelato shop all the charm and the timeless flavour of Cremino Italiano. When you add Loveria creams to gelato you can create an infinite variety of combinations for the clients of your gelato shop. Discover all recipes in our Cremino Loveria Recipe Book.

IT'S EVEN EASIER WITH THE NEW DISPENSERS

Loveria kit includes practical dispensers to be mounted right on the tubs for a complete product line at the gelato shop, as well as fast and clean serving. Try the novelty, fill cones with Loveria as well, to serve a true delicacy with an irresistibly soft and delicious centre. Display all six of the new Loveria creams at the gelato shop, and let the clients decide which one they want. The kit also comes with a Loveria poster and the original cylindrical counter-top display for truly effective communication... even at the gelato shop!



in
BARBA
alla solita
CREMA



Follow the mustache.

Loveria is the amazing cream made for artisanal gelato parlours. Soft and with an intense flavour, it is suitable to ripple gelato, decorate cakes and semifreddos, to fill crêpes and create delicious Cremino gelato. Thanks to its amazing texture, Loveria can be tasted like the way it is or frozen, just like an ice-cream. It is available in 8 flavours: **Classic, Dark Chocolate (vegan), White Chocolate, Hazelnut, Pistachio, Caramel, Milk Chocolate (new!) and Coffee (new!).** Loveria is even easier to serve using the practical dispensers included in the kit.

LOVERIA

FOLLOW THE MUSTACHE



Leagel Srl Strada delle Seriole, 55 - 47894 Chiesanuova (RSM)
T 0549 999435 F 0549 999477 info@leagel.com leagel.com

leagel.com

A NEW IDEA OF GELATO



The M.A.G. shops (acronym of “Artisanal Masters of Gelato”) have several distinguishing features that make them unique and identifiable. The look of the shops is planned to the last detail, as well as the colour of the décor, matching the floor, the finish, the communication panels and the packaging. Places where the customer can feel the true Italian-tasting atmosphere.

The exposition of the products, as gelato, yogurt, coffee, or some little pastries, invites the customer to plunge into the choice of his little delight, and -why not- to satisfy his sweet tooth! At M.A.G. we have created exclusive products for our customers and our affiliates: fresh-made Gelato Biscotto, mini Gelato Biscotto stick, Cremosi, Praline, Granite, Ghiaccioli, our Artisanal Yogurt and, for the next year, the special

“Nostro Tiramisù” in four different varieties. Our products are guaranteed by a continued research of very high-quality ingredients and raw materials.

In each of our five M.A.G. shops (two in Milano, Arona, Biella and Beirut - and the number is increasing) you can taste these delicious specialties that propose real gelato in a new captivating way, without giving up on its true POP soul, actually enhancing it.

Find out more on our social media and on our website:

www.facebook.com/MAGGelato

www.facebook.com/maggelatointernational

www.gelatomag.com

Or request us more information at our email address: mag@gelatomag.it





made for you the exclusive

GELATO
BISCOTTO



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ARTI&GELATI
RETAIL COMPANY

Via Reiss Romoli 8/10 - 20019 Settimo Milanese (MI) Italy - (+39) 02.87263422 - mag@gelatomag.it

ONLY THE BEST FRUIT



The frozen foods division of the Mazzoni Group (one of the leading fruit and vegetable companies in Italy) has enjoyed a long history studied with continuous innovations. It offers a complete range of fruit puree, frozen fruit, cubed fruit, slices and halves: many specialties that allow you to bring all the freshness of blueberries, blackberries, sour cherries, cherries, apricots, peaches and so much more to the pastry shop all year round.

The fruit is selected in the fields owned by the Group and, once arrived at the plant, is subjected to strict quality controls. The company is highly involved in the strawberry supply chain: it selects the most suitable varieties, reproduces certified seedlings and directly follows the entire production process according to specific protocols.

An exclusive product designed specifically for the artisanal pastry chef is the fruit shell. Thanks to a patented system, the fresh product is processed, separating the pulp from the external part. The shell can then be garnished with creams and other fruits to create original

recipes that help differentiate the shop.

Ideal for the preparation of jams, yogurts or as decorations, cubes are cut from fresh fruit by automatic machines with millimetric precision. The puree, available in containers weighing 1 kg or 10 kg, is completely natural and additive free. To achieve a product that is always uniform in taste and in its main characteristics, it is necessary to start from a high quality raw material and to manage the entire production process with expert professionalism.

Among the new developments for the pastry shop we note Dry Fix - Coated Fruit, a line of frozen fruit that is prepared using Mazzoni



Dry-fix™ technology to drastically reduce the loss of water: it is thus possible to decorate cakes, tartlets, mousses and panna cotta without the risk of ruining them due to the moisture usually produced by standard frozen fruit. In harmony with current health trends, Mazzoni recently introduced Ketty Frulla, a mix of frozen fruit in small pieces available in single-dose 150 g bags so you can easily make fresh, healthy smoothies.



Mazzoni

GROUP

...from our fields to your sweet ideas



100% Made in Mazzoni - Made in Italy
50 years experience - 40 flavour of fruits purees



Info for distributors.

Phone +39 0533 607820 - ordini.surgelati@mazzonigroup.com

Mazzoni S.p.a. - Via del Mare 4 - 44039 Tresigallo - Ferrara - Italy - www.mazzonigroup.com

MEC3 INTERNATIONAL SCHOOL OF GELATO: MY SCHOOL IS DIFFERENT, WORLDWIDE!

Who said that schools are all the same? There are schools where you learn, but then, once you get home, you don't know where to start... However, there are also schools that leave you with an indelible recollection for a lifetime, where learning is also fun and where you don't feel like a number, but rather an important member of a "family."

The Mec3 International School of Gelato is certainly one of these. And it's the course participants themselves who say it, writing beautiful letters full of compliments, staying in touch with the instructors even after the end of training, and sharing their entrepreneurial experiences and their successes.

The method is strictly "one to one," with a maximum of 12 students per class, each with a perfectly equipped workstation so they can immediately put into practice what they are being taught by the instructors. In addition to the main Italian campus in San Clemente, Rimini, Mec3 offers the opportunity to follow many types of courses at its offices in Munich, Budapest, Prague, São Paulo, Miami, Shanghai, Hong Kong, and Dubai.

The array of courses offered by the International School of Gelato is quite broad and aims to satisfy the demands and expectations of the

students, meeting the specific needs of each cultural and regional reality.

Besides the Basic Course in Gelato Making, the program also includes: Professione Gelatiere (Gelato Artisan Profession), a program that complements the Basic Course, which introduces the aspiring gelato artisan to more specific areas, thus expanding his or her technical knowledge. Gelatiere Esperto (Expert Gelato Artisan) and new styles of consumption, with a focus on new trends in gelato, like vegan and healthy gelato and savoury gelato. La pasticceria del gelatiere in tutte le sue forme (Gelato pastry in all its forms) is the title of the course dedicated to the world of pastry, with many ideas aimed at expanding the range of products offered in the shop. The course on semifreddi and modern cakes talks about positive cakes, as well as the more classic Bavarian creams, creams, and ganaches. The curriculum also includes the now indispensable comprehensive gelato marketing and decorations courses.

To learn more about the courses at the Mec3 International School of Gelato, visit the website: www.mec3.com, write to: school@mec3.it
Mec3 International School of Gelato: my school is different... worldwide!





INTERNATIONAL SCHOOL OF GELATO

YOUR PASSION, OUR METHOD ALL AROUND THE WORLD

Sign up for a course at the **MEC3 International school of Gelato**, for over a decade one of the highest performing schools in the international training arena, the first to have introduced the 'one to one' method making it possible to put into practice immediately what is taught by the teacher.

FOR FURTHER INFORMATION CONTACT US AT



+39.0541.859411



school@mec3.it



mec3.com



The Genuine Company

COOKIES LEMON MERINGUE: INCREASE YOUR SCORE IN THE GELATO SHOP!

Cookies the Original, the most popular flavour in gelato shops, has always been a guaranteed success for gelato parlours in Italy and abroad, a certainty in terms of quality, taste, and crunchiness. Loved both by children and adults, it never ceases to amaze thanks to its ability to innovate and present itself in new and exciting versions.

The new product for 2018 is called Cookies Lemon Meringue and gelato artisans have already fallen in love with it all over the world! A fresh and inviting product whose goodness springs from the combination of the lemon-flavored cream - made with natural aromas and enriched with shortbread cookies - and the meringue crunches. A product made with only vegetable oils and without palm oil, ideal for variegating artisanal gelato and for filling semifreddi and cakes in the pastry shop.



Cookies, in the new Cookies Lemon Meringue version, further expands the wide range of products based on the most famous cookie gelato in the world. Delicious in the classic version, absolutely irresistible in the Black, intriguing to say the least in the Spicy variant, perfect for those who are gluten intolerant in the Gluten Free version. And Cookies is not just for gelato, because its versatility allows you to create an almost infinite range of recipes, all available in an exclusive recipe book featuring pralines, gelato on a stick, cakes, truffles, mini cookies, mini cones, and lollipops. Because when we talk about Cookies we're talking about a whole world of cookie gelato!

For more information: www.mec3.com

<https://www.facebook.com/MEC3Cookies?fref=ts>





*Lemon, meringa and
Cookies, the winning trio.*



Cookies Lemon Meringue is an unexpected combination of flavours that gives life to a new version of the most loved gelato by children of all ages.
Challenge the other gelato shops, score three in a row and win with the new Cookies.



FOR FURTHER INFORMATION CONTACT US AT



+39.0541.859411



mec3@mec3.it



mec3.com



THE MOST FAMOUS CAKES IN THE WORLD BECOME GELATO WITH MEC3'S GELATO BAKERY LINE

Gelato Bakery, the gelato inspired by traditional desserts, is the name of the variegated line created by Mec3 that features some of the most famous cakes in the world, turning them into delicious gelato able to bring to life the flavours of the most loved sweets. From beloved Chocolate Salami to classic Carrot Cake, from Pastry Cream to the famous British sweets Honey Comb and Banoffee. In short, a perfect mix of tradition and innovation that will win over audiences of all ages and countries!

Chocolate Salami is certainly a timeless classic among the most enjoyable home recipes. The salami incorporates a rich variety of crushed cookies and dark chocolate with a hint of rum, made even more delicious with a dusting of powdered sugar.

Loved for its softness and delicate flavour, carrot cake is a traditional dessert that Mec3 has transformed into a new delicious cream. Pieces of carrot, sponge cake, and almond flour are embraced by the scent of orange to create a gelato with the reassuring aroma of homemade desserts.

The most popular cream used in baking debuts in the gelato shop with the Mec3 Pastry Cream Variegate! Divine when tasted on its own, it turns into a surprising Chantilly with the addition of cream. A truly versatile ingredient for gelato artisans, perfect for decorating or filling new gelato flavours.

Inspired by a British dessert, Honeycomb is a sweet cream full of crackling hives of flavour that give shape and substance to an amazing gelato, while slices of banana wrapped in a sublime caramel cream are ready to give life to many tasty combinations in the Banoffee - banana + toffee - variegate. A super sweet dessert of English origin that turns into gelato thanks to this variegate to be used as is or with the addition of some Cheesecake Cookie Crumbles.

For more information: www.mec3.com



Gelato
Bakery



Gelato Bakery

Gelato inspired
by traditional desserts.



The most famous cakes from around the world transformed into a range of gelato capable of reviving our taste buds with the sensations of the most delicious desserts from our tables.
Not a single slice will remain!

FOR FURTHER INFORMATION CONTACT US AT



+39.0541.859411 mec3@mec3.it mec3.com



SMOOTHIES, COFFEE SPECIALITIES AND COCKTAILS: WITH MEC3 IN CUPS ALL YOU NEED IS INSPIRATION!



Mec3 presents Mec3 In Cups, a line of fruit- and cream-based products designed for gelato shops, coffee shops, ho.re.ca and cafés.

Mec3 In Cups combines flavour, service and versatility thanks to high quality ingredients, ideal allies to offer intriguing and innovative specialities but also to produce all the “great classics.” With Mec3 In Cups you can easily and quickly prepare cool smoothies, scrumptious coffee specialities and delicious alcoholic and non-alcoholic cocktails.

The GranFrutta Line - featuring the eight fantastic flavours of mixed berries, pineapple, strawberry, mango alphonso, raspberry, peach, banana and passion fruit - is ideal for making tasty smoothies in just a few seconds or to give some extra oomph to cocktails, both alcoholic and non-alcoholic.

The Quella Family in the flavours of Quella® (cocoa and hazelnuts), Caramel, Pistachio, White Chocolate, Peanut and Dark chocolate, is

perfect to enrich coffee-based beverages and to create tasty recipes with just a few ingredients. Mec3 In Cups is available in 1.4 kg containers for the GranFrutta line and 1.2 kg for the Quella Family line.

For more information:

<http://www.mec3.com/en/products/mec3-in-cups>



ENHANCE YOUR BUSINESS



MEC3 PRESENTS MEC3 IN CUPS, THE AMAZING LINE OF FRUIT AND CREAM BASE PRODUCTS THAT FAVOURS THE ENCOUNTER BETWEEN TASTE, VERSATILITY AND EASY PREPARATION.

WITH MEC3 IN CUPS, IT'S POSSIBLE TO EASILY AND QUICKLY PREPARE THE FRESHEST SMOOTHIES AND THE MOST DELICIOUS COFFEE BASED SPECIALITIES.

DISCOVER ALL THE FLAVOURS AND APPLICATIONS ON: mec3.com/en/products/mec3-in-cups

FOR FURTHER INFORMATION CONTACT US AT

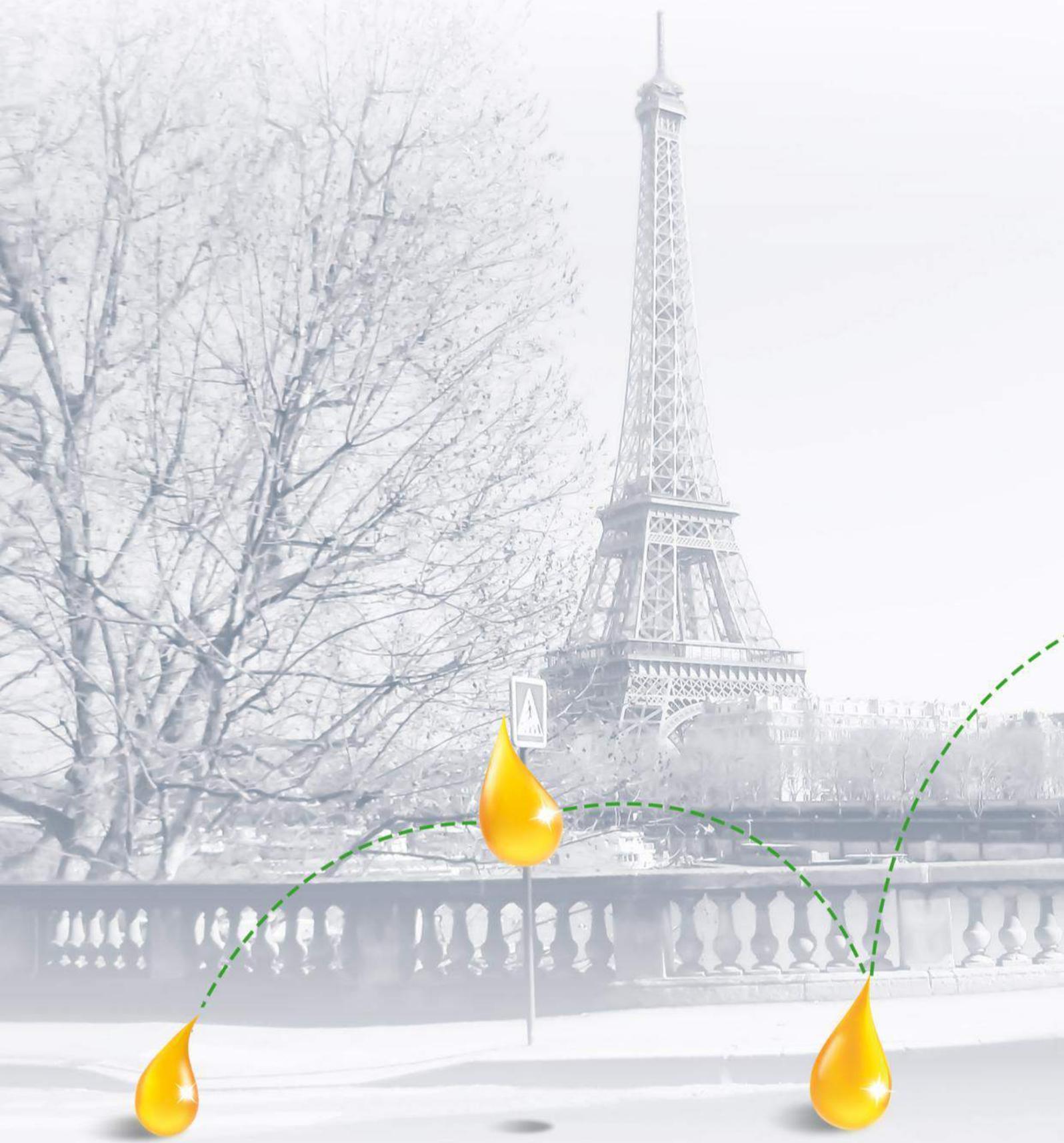


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MEC3
The Genuine Company



protegge la qualità, rispetta l'ambiente

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www.medac.it - info@medac.it

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.

Available with **CE Marking** and "line measure" printed to indicate the exact volume of the beverage contained according to the Measuring Instrument European Directive 2014/32/EC.



DRINK WITH MORE TASTE



Spring, summer, fall or winter? Any season has its cold, frozen or hot drink tasted in the Medac right cup. The company based in Salerno - being a leading benchmark for take-away containers - offers a complete catalogue of solutions, balancing perfectly technology and design.

The top of the line for cold drinking cups is Drinks & City range, which portraying the monuments of the world's most famous destinations, takes you by hand into a sensory journey around the globe: Paris, Barcelona, London, New York, Rome, Turin, Milan, and Pisa. The look of the cups plays on the contrast between the grey refined shades of each city emblem and the colourful fruit, symbol of authenticity. The containers are available with capacities ranging from 218 to 707 ml.

The range of cold drinking cups includes also specific items for slushes and smoothies with a new design for the warmest season: a nice whale peeping out of the blue sea. It is a fresh reminder of uncontaminated nature, a subject that has always been at the core of the com-

pany's production: Medac in fact obtained its certification for UNI EN ISO 14001 "Environmental Management Systems" already in 2006. The range of hot drinking cups is also very lively and complete, available with capacities from 86 to 580 ml. Featuring the same look as the Drinks & City cups, here it is the Hot & City line. Among the numerous travel destinations, Mexico and Rio de Janeiro bring with them the exciting smell of cocoa and coffee. All Medac drinking containers are suitable for contact with food chilled at room temperature,



and warm (up to 70°C for one hour); the cold drinking cups can contain as well frozen products. Each cup is printed with CE marking in accordance with European Directive 2014/32/EU, thus ensuring the precision of the “trust line” indicating the exact volume of the drink.

To enjoy your hot drinks in the greatest comfort, Medac offers the special hot save wrappers, studied to wrap the paper cups and to avoid any risk of burning, being the thickness doubled at contact points with the hand.

To complete the offer a wide selection of plastic lids, with a hole for straws for cold drinks and with a spout for hot drinks, together with cups carrier with two and four holes, with or without a handle.



HAVE A GREEN BREAK



Make your coffee break at work completely eco-friendly thanks to Medac E-cup for vending machines. In fact, the cups are biodegradable and compostable and they can be disposed together with other organic waste, ready for composting. They are made with certified paper by FSC® - Forest Stewardship Council, coming from forests correctly and responsibly managed according to strict environmental, social, and economic standards.

Same as all Medac containers, E-cups can be customized anyway you want, including the logos of the product certifications FSC® and TÜV Austria OK Compost, to attest biodegradability and compostability as per the EN 13432 (09-2000) standard. The Medac range for vending machines includes also paper cups that are both coated (with a capacity of 218 ml) and uncoated (with a capacity of 168 and 210 ml).

TOUCH OF CLASS



gelato trays, available in versions with edges for recessed or welded installation.

Since its birth, Modulo Inox has paid the utmost attention to environmental issues. Among its goals there is the constant increasing efficiency of its production lines, implementing a vision of total quality.

Every management aspect of the company is focused on the complete satisfaction of the customer, ensuring promptness and speed in providing answers. All this is done every day thanks to the professionalism and preparation of its team of employees, who works to systematically apply the quality principles established in the company's ISO9001:2008 certification. Widely available in the Italian market, Modulo Inox is committed to expanding its presence in Europe and the Mediterranean through a targeted sales strategy and an established network of dealers and warehouses.

Modulo Inox is an established Italian company specialized in the production of stainless steel accessories for cafés and restaurants furniture. In the development of its products, the company has always paid close attention to the careful selection of raw materials. Each item features details and technical solutions are focused on the practical use, the result of intensive research and innovative production processes.

Modulo Inox catalogue includes a comprehensive range of stainless steel doors and drawers for refrigerated and deli counters. Standing out among these are the Ice, Igloo, and Iceberg lines, featuring an extensive range of steel and glass doors and drawers, all characterized by a minimalist design combined with exceptional functionality. Other products available include stainless steel accessories like sinks and





moduloinox



the modular
solution

**STAINLESS STEEL
DRAWERS AND DOORS**

Modulo Inox S.r.l.
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www.moduloinox.it
info@moduloinox.it

EMOTICON KIT: DIRECTLY FROM MESSAGOPOLIS

For this new season Nutman proposes an exciting development: the Emoticon kit!

With the boom of smartphones the “smiley face” has reappeared in stylized reproductions of the main facial expressions that express emotions.

Invented by an American more than 35 years ago to introduce some feeling into the cold text of messages, today they are so commonly used that in 2017 Warner Bros launched an animated film based precisely on “emoji.”

Dedicated to children but not only, the gelato made with the emoticon kit has a slightly or-



ange colour, to be decorated with chocolate smiley faces representing various emotions. It has a fresh citrus taste softened by cream to make it very tasty.

The kit includes two 5 kg cans of Emoticon Paste, a flavour marker, a rotair, a box of chocolates in the shape of emoticons, and two T-shirts.



DIRETTAMENTE DA
MESSAGGIOPOLI

EMOTICON

marketing-socialmedia.ch



Nutman Group s.r.l.
INGREDIENTI E DECORAZIONI
PER GELATERIA E PASTICCERIA



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www.nutman-group.com - info@nutman-group.com

BLUE BY ORION: LUXURY IN A DISPLAY CASE



Orion has adopted this philosophy to invent a model that is innovative, different, unique. Luxury is design that bespeaks functionality. Simplicity that becomes a display case: beauty for the eyes that promises flavour for the palate. The display case takes its rightful place, breaking down barriers and making them invisibly part of the product itself, becoming a means of communication.

This display case is called Blue, the first refrigerated vertical that is illuminated on four independent sides, changes colour and intensity, and allows those who choose it to fully express their creativity.

Three different bases - 15 cm (available only in the version with external motor), 50 cm, and 70 cm - that let you customize the base, which in the standard version contains the motor.

The metal structure allows the combination of different temperature modules within a single block, provided with intermediate dividing

panels that make it possible to fully exploit the various technologies.

Three versions are available: single, double and triple, making use of the channels between uniform temperatures.

Blue is available both in a positive temperature version and a low temperature No Frost version. The cold air is always ventilated.

The display case is also valued for its minimalist profile and graphics, a discreet design able to maximize the view of the products it contains and conserves.

Light is one of the important features of the project. Arranged on four sides, the lights in the front part of the cabinet can be configured differently from the rows of LEDs in the back. You can adjust the intensity and colour of your case (warm and cold light) using the practical display on the base of the product, varying the settings depending on the product and the external light. Remote control of the Blue display case is also available using the Orion app, which allows remote management of the case parameters. By connecting the case to the local Wi-Fi it is possible to remotely manage Blue.

Let's reclaim luxury, it's about time.



ORION

BLUE

TAKE BACK LUXURY

T H E J O Y O F
L A U G H I N G
H A V I N G F U N
O B S E R V I N G
T A S T I N G
O F F E R I N G
A N D F E E L I N G
E M O T I O N A L

Design **Stramigioli Associati**

The first refrigerated vertical cabinet that can: be canalized, be lit on the 4 independent sides, change nuance and intensity, be remotely controlled, be separately used thanks to 2 possible working temperatures, stands for your creativity.



orionstyle.com

A UNIQUE AND INSPIRING TRAINING EXPERIENCE



Training is a fundamental service in our industry - a service that PreGel has been offering for years to its customers and investors, all around the world. In fact, PreGel's primary goal is to support its partners by providing them with the knowledge and tools to develop profitable, successful businesses.

Quality products and innovations are not enough anymore. It is also necessary to offer comprehensive and relevant training - both practical and theoretical - on product uses and their various applications. PreGel International Training Centers (ITC) were created as a network of gelato schools around the world with the intent to provide their students with both the theoretical and practical knowledge needed to create profitable, successful businesses.

The International Training Centers (ITC) are global facilities that offer in-depth, comprehensive and diverse training. Gelato and pastry classes were designed to meet the needs of both beginners and experienced professionals with consolidated teaching methods that combine theory sessions in the classroom and intense hands-on in the production area. All

PreGel ITCs are known for their high quality teaching standards and five-star courses held by internationally renowned chefs.

In Italy, the ITC is located at PreGel headquarters in Reggio Emilia. All other locations are housed within PreGel's main subsidiaries and provide training courses adapted to the local markets and include trends related to the different geographic areas. The United States, Canada, Brazil, Colombia, Germany, Austria, Holland, Poland, Australia, Mexico, Ecuador, and Spain are just some of the many locations where it is possible to attend our gelato and pastry courses. For the full list of training facilities and upcoming courses, visit the website www.pregeltraining.com



PreGel

Your passion. Our ingredients.

International Training Centers

School of gelato & pastry

Thousands of students, a training network of over 20 locations around the world, and just one goal: your success.

www.pregel.com
info@pregel.com



SCHOOL OF GELATO & PASTRY
www.pregeltraining.com

*from
your
family
to
yours*

www.pregelfamily.com

PINOPINGUINO: THE FUDGE TOO COOL TO BE HOT



Eleven mouth-watering varieties, all irresistible, for a product that has reached legendary status in record time.

PreGel's PinoPinguino defies the expectations of what a dessert ingredient should be.

It looks like a standard sauce, but PinoPinguino is actually a cold fudge sauce with an impressive list of capabilities.

First, the flavour: the perfect harmony of PinoPinguino ingredients create a genuine, full and enveloping flavour.

Then, stunning physical characteristics. Their exceptional consistency and ability to remain soft even in frozen environments make them extremely versatile. All PinoPinguino products are great as a standalone treat and for countless different applications, from layered gelato pans and tasty inclusions to be marbled into waves of gelato, up to soft-serve and pastry applications. In fact, thanks to their rich

flavour and their thick and fulfilling texture of fudge which melt in the mouth, all PinoPinguino will consistently exceed your expectations, any way you use them.

PreGel's 2018 new-entry in the ever-growing PinoPinguino family is PinoPinguino Caramel, a decadent creamy cold fudge that boasts an intense butterscotch flavour and is both gluten-free and palm oil free (like most of our PinoPinguino products already in the range). PreGel has also developed a complete line of PinoPinguino point-of-sale merchandise to promote the flavours and attract more customers every day.

Visit our brand new Pino Pinguino website at www.pinopinguino.com and its dedicated Facebook page to stay up to date with PinoPinguino, to check the full list of flavours and original recipes, and to select your favourite branded items for your shop.





©PreGel

PinoPinguino Orange

With its bright colour and fresh taste, this new version is perfect to make the most pleasant visual and taste contrasts.

Would you like to see an example? Try PinoPinguino Monsters!

www.pinopinguino.com

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your
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to
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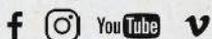
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I Want
Kookie

CONSTANTLY EVOLVING NATURAL GELATO



There is more to gelato than the word suggests. Thanks to the many flavour combinations, preparation techniques and presentation methods, the gelato universe keeps on evolving and expanding. Our Big Bang took place 80 years ago. Our mission has always been the

range of products, which combines all of the features of the All Natural selection with two more characteristics: it contains no added colourings and flavourings (not even natural ones). This is all made possible by groundbreaking extraction technology that condenses the flavours and fragrances of natural ingredients. The resulting products have unparalleled sensory properties that are almost impossible to distinguish from the original fresh products. Core is the new frontier in gelato. It guarantees the integrity and wholesomeness of ingredients. It preserves natural aromatic qualities. And it makes flavours and fragrances unbeatably rich.

to spread the quality and image of Italian artisan gelato across the globe. Research, study and innovation are the cornerstones of our daily work. Our aim is to guarantee certified production using only high-quality ingredients. We had this objective in mind when we created the All Natural range. The products are made with unadulterated natural ingredients in their original form. All Natural products do not contain hydrogenated vegetable fats; GMOs or GMO-based ingredients (which are never used in any of Prodotti Stella's products); artificial colourings, thickeners, stabilizers and emulsifiers; or other artificially made products. We only use natural flavourings. Thanks to our monitoring processes, you can rest assured that your gelato will combine excellent quality with authentic, wholesome flavours. For example, Pistachio Cream Sicilia is exclusively made with selected pistachios from Sicily. Nothing else goes into it. The All Natural range has been expanded to include many new items: bases, cream flavours, fruit flavours, variegato and decorations.

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



Core

the ♥ of nature

All Natural Core technology:

- ♥ Guarantees the integrity and wholesomeness of ingredients
- ♥ Preserves natural aromatic qualities
- ♥ Makes flavors and fragrances unbeatably rich

ALL  NATURAL®
Prodotti Stella, naturally



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TAILOR-MADE INGREDIENTS



For over 40 years, Reire has been offering the world of food production its consolidated experience in the selection of the best powdered raw materials. Each of its products comes from certified companies that operate within the European community. Reire has a team of specialists that guarantees compliance with the highest standards of quality and safety. For the gelato and pastry business, Reire has developed a complete catalogue of ingredients for the production of high quality artisanal products, like various types of milk, derivatives (cream powder, yoghurt powder, buttermilk powder, etc.), whey protein, all types of sugars, powdered eggs, thickeners, emulsifiers, and vegan products.

In 2006 the company expanded to include an advanced mixing and packaging plant. Customers therefore can choose from more than 300 products from the raw material catalogue and request the production of their own branded products. With this highly professional service, Reire makes it possible for the

customer to significantly reduce costs and production times, with the guarantee of always getting the highest quality products. Due to the systems deployed by the company, customers particularly appreciate preparations in which milk, sugar, and proteins are the predominant ingredients. It is possible to request the packaging of mixes and raw materials in branded packaging to meet specific requirements of practicality and simplicity of use.

For more information:

www.reire.com - info@reire.com



WHEN THE RAW MATERIALS
ARE GOOD



Foto Ed Clark

**REIRE, RAW MATERIALS FOR GELATO
SHOPS AND PASTRY SHOPS**

Reire means high-quality raw materials, constantly checked in our laboratory and tested for over twenty-five years in collaboration with a vast range of clients who appreciate our quality as well as the service we offer.

Reire

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e-mail: info@reire.com - www.reire.com



ALL-ITALIAN GENUINENESS



They're called Fruthies and they are the latest creation of Rogelfruit. These light, completely natural smoothies are designed to meet the emerging demands of consumers. They are offered in single-serving 150 g bags to which must be added the juice or milk of your choice. Just pour the mix into a blender to simply and quickly make a vast array of healthy and tasty drinks offering an explosion of flavours with the many benefits that are increasingly demanded by consumers.

Fruthies also lend themselves to being sweetened with sugar, fructose, and stevia, not to mention spiced in countless ways, like with ginger, cinnamon, nutmeg, or turmeric. To support professionals prepare a full range of smoothies, Rogelfruit has developed a colourful recipe book with many creative ideas. With Fruthies, Rogelfruit celebrates its first 40 years of business and success. Successes based on the quality of a wide selection of products without flavourings, preservatives and colourings, just the natural, authentic flavour of real fruit. A constantly evolving range keeping up with the needs of millennials.



Simple, fast and without waste

150 G OF IQF FRUIT IN SINGLE-DOSE BAG READY TO USE + 250ML JUICE OR MILK (AT YOUR CHOICE) + A BLENDER TO MIX = ROGELFRUIT FRUTHIES





fruthies

Mix and drink italian



SIMPLE, FAST AND TASTY SMOOTHIES



150 G OF IQF FRUIT
IN SINGLE-DOSE BAG
READY TO USE

+



250 ML
JUICE OR MILK
(AT YOUR CHOICE)

+



A BLENDER
TO MIX

=



ROGELFRUT
FRUTHIES

We will be present at Sigeip

thesharkproject.com

100%

Italian Citrus Juice



Pure, single strength, non-pasteurized citrus juices exclusively of Italian origin and of high quality. The ideal choice to prepare the best sorbets, granites and cocktails. Available tastes: Blood Orange, Mandarin, Lemon, Pink Grapefruit, Bergamot.

Packages: 500 gr and 3 kg bags; PET bottles of 100, 200 and 500 gr and Tetra Rex of 500 gr



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www.simonegatto.com | info@simonegatto.com

PERFECT TEMPERATURE

Taddia has created a complete range of drinking cups for hot and cold drinks specially devised to maintain the contents at a constant temperature. The hot drink cups are available in different sizes, also with a handle to avoid direct contact with the heat, and the cups can be customised. Use of the revolutionary Double Wall system makes for thermal insulation capable of keeping the drink hot for a very long time. The plastic lids create a perfect seal for takeaways or for immediate consumption. The Taddia range of cold drink cups made of polythene paper is remarkably complete. The cups are available with attractive generic designs or with a bright personalised print. Each cup can be provided with its own plastic lid with a cross cut into it for insertion of the straw.



THE VALUE OF EXPERIENCE

The cups for hot and cold drinks incorporate Taddia's solid know-how built up over more than 70 years experience. The company was founded in the mid-1940s, with the first cups made of normal paper, with a wooden disk pressed into the base. In the 1960s the first semi-automatic machines were introduced into the company's factory to make cups that could be made impermeable by creating a thin layer of paraffin. Further technological developments led Taddia to equip its factories with completely automated machines, and by the 1980s the production of gelato cups and drinking cups underwent a total evolution. In the 1990s, the company shifted its premises to Castel San Pietro Terme, at the gates of Bologna (Italy). Today the Taddia range includes lines in paper gelato cups and paper hot and cold drink cups of various types and capacities, with generic or personalised designs.



Taddia. A palette of solutions to turn your ice cream into art

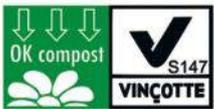


You have made your artisan ice cream a work of art, and for you we have researched a palette of solutions to simplify and complete your ice cream shop service.

Paper and plastic tubs, polystyrene containers, hot and cold drink cups in various shapes and sizes, plastic ice cream spoons, spoons for slushes, straws, paper napkins: a full range of disposable products available to you, all researched using state-of-the-art technical principles, and with the utmost regard for the environment. For 60 years, those who have chosen Taddia products have chosen to turn their artisan ice cream into art.



WWW.TADDIA.COM



60 YEARS AS THE COMPLETE SOLUTION FOR ICE CREAM ARTISTS

SWEET AMBASSADOR

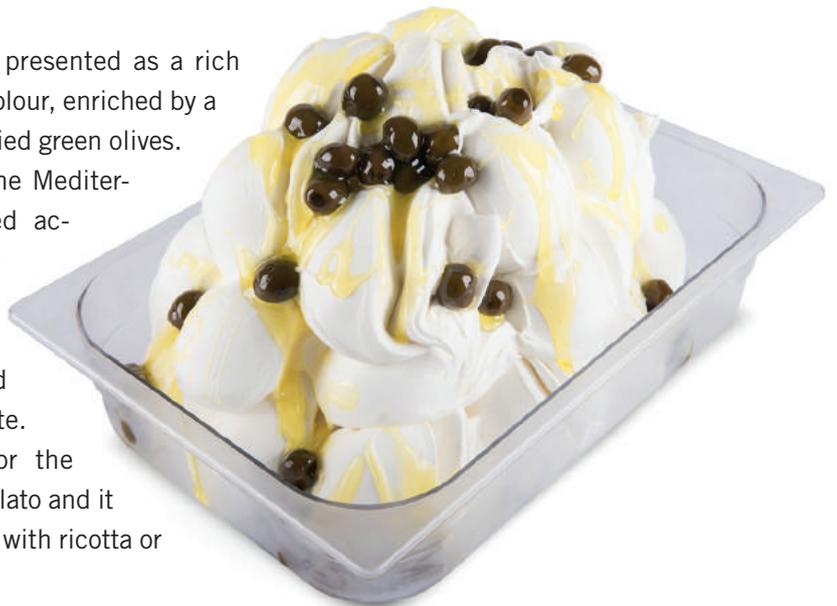


The story of Torronalba is interwoven with authentic and genuine ingredients, carefully selected according to the most authentic artisanal tradition. Founded in the late 1960s in Alba, in the heart of Langhe in Piedmont, in 49 years of business the company has become a true point of reference in the bakery industry. Its recipes are drawn from centuries of Italian gelato and pastry culture revisited in a modern key, to satisfy the emerging needs of consumers around the world. With the passage of time, Torronalba has been able to grow and expand, recently moving from its long-time headquarters to a new and larger facility in Piobesi d'Alba, an area of 6,500 square meters. High-tech systems and cutting-edge production techniques allow it to meet the needs of a growing demand. And today the company, with its years of expertise, is a prestigious channel for the spread of Italian culinary culture throughout the world.



MADE TO SURPRISE

Variegato Mediterraneo is presented as a rich variegation of olive-green colour, enriched by a high content of whole candied green olives. The olives, coming from the Mediterranean basin, are candied according to the traditional method, with a perfect sweet-bitter balance that surprises and conquers from the first taste. The variegate is ideal for the preparation of a gourmet gelato and it is excellent in combination with ricotta or mascarpone gelato.



Limited
Edition



VARIEGATO
MEDITERRANEO
GELATO
GOURMET

TORRONALBA



Candied olives according
to the traditional method,
with a surprisingly
sweet-bitter taste.
Origin: Mediterranean
Basin.

WWW.TORRONALBA.COM


TORRONALBA

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torronalba@torronalba.com

GELATO SPECIALISTS

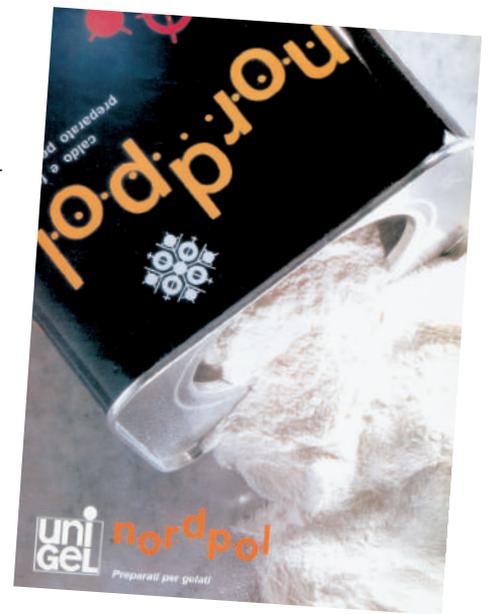
Unigel's history has always intertwined with the latest developments in the field of handmade gelato. Founded in 1966 by Luigi Gadda and Fanny Colciago in the budding industrial area of Zingonia, in the province of Bergamo, and located in the manufacturing hub of northern Italy, Unigel is a company specialized 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.





Let your Creativity explode!

Rediscover the value of Artisanality with Unigel's neutrals, bases and compound ingredients branded Nordpol, all made from select raw materials: create your customized gelato, give shape to your confectionery ideas, choose exclusively the finest ingredients and inspire emotions with Sweetness.

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WWG

PROFESSIONALS AT YOUR SERVICE



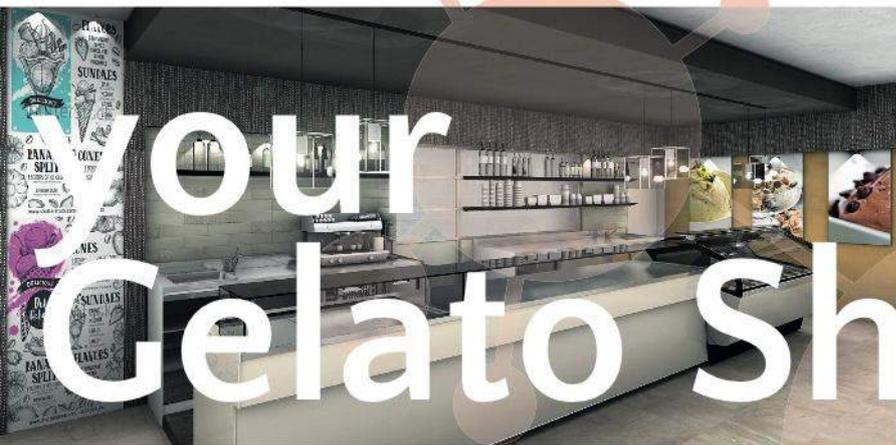
Do you want to help spread the great tradition of Italian gelato across the globe by opening up a shop of your own? Then you need to get in touch with the WWG Foundation.

Created through a partnership of Sergio Donoli, Sergio Colalucci, and Giancarlo Timballo, three internationally renowned gelato professionals with different personalities, attitudes and skills, this dynamic business aims to provide a full-fledged consulting service to those who experience the universe of gelato as a personal mission. In order to succeed in the gelato world, it is in fact essential to have a wise mix of ingredients that combine technical expertise, creativity and passion. And this is the philosophy behind the WWG Foundation. WWG - World Wide Gelato - offers first and fore-

most full support for the opening of a gelato shop: design, drafting of the financial plan, purchase of machinery, furnishings, and equipment, along with all the ingredients, particularly the natural ones that are produced in harmony with the most authentic Italian tradition. It also offers an extensive calendar of training courses at various levels, from beginner to advanced, held periodically at the WWG Italian headquarters in San Gimignano in Tuscany and Udine (one hour from Venice). Another WWG campus is located in Rome area (Nettuno).

The three founders pursue crucial objectives like professional honesty, ethical relationships with partners, and respect for the rules: all virtues for which they are recognized in the industry and on which their credibility is based.





Your Gelato Shop

our experience



WWG

WORLD WIDE GELATO
FOUNDATION



WWG Foundation is the creation of three great Italian Gelato Masters - Sergio Colalucci, Sergio Dondoli and Giancarlo Timballo - willing to spread the real Italian Gelato Culture in the world. In addition to consultancy, training and investments, WWG offers a **franchise** system under the name of the world famous **Gelateria di Piazza** in San Gimignano, Siena. The franchise plan is customizable according to the investors' resources and their market expansion strategies. *Your Gelato Shop, Our Experience.*

WWG Foundation works
in partnership with



www.wwgfoundation.com



YOGORINO FROZEN YOGURT FRANCHISING

Yogorino is a franchising project dedicated to the world of frozen yogurt 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.

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 frozen yogurt 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.



GOOD AND HEALTHY

All our Yogorino frozen yogurt products are probiotic foods, and therefore able to bring beneficial effects for our health and promote wellbeing in our organisms. Because of this, our foods fully fall within the range of the so-called functional foods, defined by recent studies in the food sector as fundamental for the psychosomatic equilibrium of our organisms. 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

Cathment 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

Sales Royalties:
No

Contract term:
5 years (renewable)

OUR GUARANTEES

- 1) 20 years in the franchising market
- 2) producer of semi-finished products
- 3) research of innovative technological systems
- 4) development of high quality Italian products

OUR TARGET

creating successfull businessmen.

GROSS MARGIN

over 400%

WHAT WE OFFER

*Logics, sales, training and technical
assistance, exclusivity rights, full know-how,
product updates.*




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Back of House



HORECA



Tableware



Gelato & Bakery



Café & Bar

The majority of Italy's Top 100 equipment brands were present at the 2017 edition of GulfHost, the Gulf Hospitality Equipment and Foodservice Expo



With constant growth seen in the number of Italian residents, restaurants, and products within the UAE and wider Middle East, there is no doubt the Italian culture - synonymous with quality, has a print in the MENA region's diverse communities.



ITALIAN RESIDENTS IN DUBAI TRIPLED SINCE 2013

ITALIAN FOOD EXPORTS TO UAE US\$389 MILLION*

ITALIAN RESTAURANTS IN UAE A PRIMARY DESTINATION FOR RESIDENTS AND TOURISTS

The MENA hospitality industry predicted to reach \$550 billion dollars globally increasing \$100 billion dollars in the past 5 years



Record high of hotel construction contracts awarded US\$4bn in 2018

New data from MEED Projects



Currently 16,000 UAE F&B outlets operating



Additional 19,000 to open by 2019

Hotel and tourism market dominance in Dubai, the Middle East and North Africa

Alongside a marked rise in hotel development and renovation taking place in the lead up to Dubai World Expo 2020, the Middle East and North Africa region as a whole is in the midst of exponential tourism growth, with operators openly exploring destinations in the Middle East, where tourism is booming.



GulfHost attracts 25,000+ key equipment buyers



Country Pavilions:




“ GulfHost is a very good opportunity to promote and make your brand known in this market. Not just in Dubai but in the wider GCC. ”

Pietro La Grassa
International Sales Director, **Emainox SpA**, Italy



*2016 figures

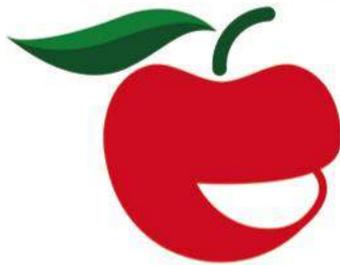
Contact:



Roberto Mutolo

roberto.mutolo@caselli.it

Tel.: +39 055 284 292



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THE OLDEST FAIR OF GELATO AND THE FUTURE TALENTS

2-5 DECEMBER 2018 - 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 23,000 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, as Russia, Croatia, Argentina, Morocco, Australia, Poland, Slovenia 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 the edition 2018 will focus on “Vanilla Cream” 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 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 busi-



ness 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.





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FOR YOUR ARTISANAL GELATO



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Longarone 2018 - 2nd - 5th December

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A RETURN IN GREAT STYLE

10-13 MARCH 2019 - WWW.DMPSRL.EU



Levante Prof is preparing to return to Bari, Italy, to the pavilions of the Fiera del Levante with a well-established formula but also bursting with new developments.

Organized by Dmp, this international biennial fair has confirmed its role as a prestigious showcase for the food industry, attracting a large number of professionals and buyers.

In its sixth edition, Levante Prof offers a comprehensive overview of products and technologies dedicated to the food supply chain, from pastry to gelato, from bakery to foodservice. And, again, solutions dedicated to the preparation of pizza and fresh pasta, together with

ern Italy to organic, vegan, gluten-free foods and lactose-free products.

The event is a real opportunity to personally sample the most authentic products Made in Italy, to explore and learn new techniques for processing and transforming raw materials and ingredients, and to learn how to use systems and machinery.

Let's not forget that Apulia has 251 food products considered to be an official national cultural heritage: a source of pride, of course, but also an opportunity to allow professionals to differentiate their product ranges with something that is truly unique.

The exhibition will be supported by numerous side events like forums and demos in order to provide visitors with opportunities to get updated on the latest developments.

As for competitions and contests, the Masters of the trade will take to the field to compete in high-level challenges. In fact, expectations are high for the PuntoIT Trophy, an exciting gelato competition that will see many of the best Italian gelato artisans pitted against each other on a theme provided by the organizer.



the latest developments in terms of packaging, bonbonnières, beer, wines, and so on. Last but not least, original and exclusive products for cafés, restaurants, pubs and hotels.

In this edition, a whole new exhibition sector will be dedicated for the first time in South-



6^a edizione LEVANTE PROF salone internazionale



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AN EXCELLENT EXCHANGE PLATFORM IN SHANGHAI

1-4 APRIL 2019 - [HTTP://EN.HOTELEX.CN/SHANGHAI-EXHIBITION](http://en.hotelex.cn/shanghai-exhibition)



The nationwide one of the most influential catering and hospitality trade exhibitions spread over 22 halls, 220,000 sq m of exhibition space, a strong attendance of national and international exhibitors and visitors, Hotelex continues to be the leading industry event bar none. Hotelex Shanghai covers the entire hospitality and catering value chain from Catering Equipment Supply, Tableware, to Food and Beverage, Bakery & Ice Cream, Coffee & Tea, Wine & Spirits etc.

With more than 26 years' history, Hotelex Shanghai has attracted 2,500 exhibitors, 146,267 visitors and 5,135 overseas buyers,

creating an excellent platform for sourcing, procurement and industry exchange.

Hotelex Shanghai also hosts more than 30 world-renowned special events, ranging from barista championships, cooking competitions, baking competitions, uniform shows and table art competitions to bring together an unparalleled experience for industry professionals and beyond. The next Hotelex Shanghai will take place on April 1-4, 2019 at Shanghai New International Expo Center.





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China Gelato Championship 2019

1st - 4th April, 2019 | Shanghai New International Expo

Organizer: Ubm Sinoexpo Limited Tel:86 21 3339 2242 (Mr.Alex Ni) E-mail:Alex.Ni@ubmsinoexpo.com

Contact in Italy: Invernizzi Group Tel: 39 02 8689 7000 (Ms. Alessandra Angeletta) E-mail:alessandra.angeletta@invernizzigroup.com

HOST MILANO: A NO-MISS WORLD GELATO EVENT

18-22 OCTOBER 2019 - WWW.HOST.FIERAMILANO.IT



There's no stopping the increase in the global ice cream market. Sales of artisanal gelato are expected to grow by 7.2% between 2018 and 2023 (CAGR, source: Research and Markets), with particularly remarkable peaks in North America and the Asia-Pacific region. When it comes to tastes, traditional flavours remain the favourites, but there is also a tendency to offer "house specialties", aimed at different consumer targets. The demand for sugar-free and low-fat ice cream has also grown steadily over the last few years, and there has been a growth in demand for fruit-flavoured ice cream in emerging economies.

Host Milano, the world's leading foodservice and hospitality trade fair, is the no-miss event to find product and service innovation and to discover the new trends and niches to face these challenges and develop business in the gelato market. From machinery to equipment, from furniture to table settings, gelato artisans and pastry chefs can find the most innovative products in terms of quality ingredients and technologies, including tempering machines,

blast freezers, display cases, refrigerated counters, and comprehensive store designs. All this is complemented by an unrivalled schedule of events during which experts and top players share case histories and know-how, including cooking shows, competitions, and conferences.

Now heading toward its 41st edition, that will be held at the fieramilano exhibition centre from 18 to 22 October 2019, Host Milano welcomed to its 2017 edition some 187,602 professional visitors, 24.3% more than 2015. Of these, 39% came from abroad, in particular from China, USA, Russia and the Middle East, as well as from European countries. More than 1,500 hosted buyers were invited, 29% of which from the Americas, 22% from Russia, 13% from Europe and the Mediterranean and 14% from the Middle East and the Gulf Countries. A special focus toward the US is confirmed by the prestigious Commercial Service certification issued by the US Department of Commerce.



www.host.fieramilano.it



Equipment, Coffee and Food
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October 18_22, 2019 fieramilano





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VITTORIO CASELLI SPA**

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.

Some of the **trade fairs** managed by
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