

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

Year 9 - No. 21 - JANUARY 2020 - € 1.00

ITALY
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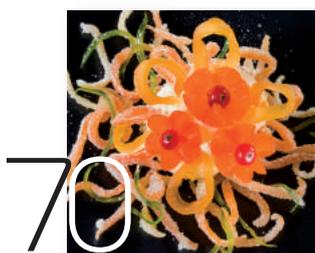
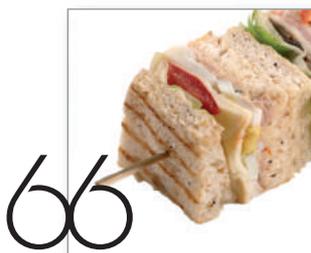
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No. 21 JANUARY 2020



ITALY

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



Get ready, get set, go! Here we are, embarking on the new 2020 year, full of international events of great importance and prestige. It begins with the ninth edition of the Gelato World Cup, held in Rimini in occasion of the Sigepe exhibition. We then move to Stuttgart, to the important event over the Alps, Gelatissimo-Intergastra, followed by Gulfood in Dubai. We then return to Europe with ExpoSweet in Warsaw, after which we head East to FoodHotel Asia in Singapore. We then come back to

Europe for the new exhibition Horeca Italy, in Tirana, Albania. A non-stop tour where we will be present promoting the Made-in-Italy products of artisanal confectionery.

PuntoItaly chose Massimiliano Scotti for the cover and the opening interview of this issue. He is a young, “gelato-chef entrepreneur,” and the European Champion of Gelato Festival. He has been able to climb the ladder of success in just a few years, combining his passion for the culinary with artisanal gelato, which is expertly offered and narrated at every opportunity. Here is one of the reasons for Scotti’s success, other than being defined as “the most handsome” of the gelato world: he is always ready to tell a story, a fairy tale, about what he is offering. This is essential for the success of a business in today’s world. It is no longer enough to make a quality product; you must know how to communicate it. His “Strana Cena” is now legendary, which is offered to a lucky few in his gelato shop in Vigevano, Verolatte, overlooking one of the most beautiful squares in the world.

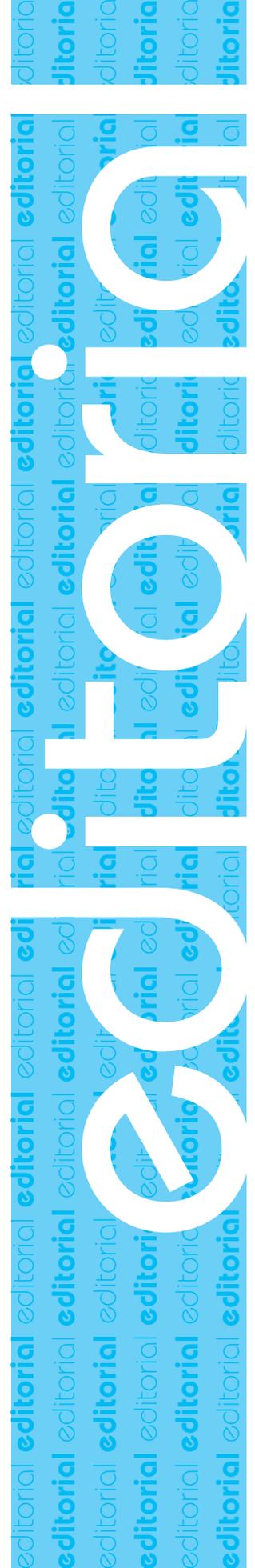
In this issue, you will find, as is customary, various proposals of renowned Maestro gelato- and pastry- chefs, as well as several news reports and previews of the most important upcoming tradeshows. There is an interesting report on dried fruit and nuts, as well as two articles on very interesting businesses operating in the United States. Last but not least, there are lots of ideas and new product proposals presented by numerous prestigious companies.

Come visit us at our booth during the upcoming exhibitions around the world, or visit us online at www.puntoitaly.org or on www.sweetmood.org. You can browse for free all the issues which are rich with information, in addition to news, updates and fun facts!

See you soon!

Franco Cesare Puglisi

A handwritten signature in black ink, appearing to read 'Franco Cesare Puglisi', written in a cursive style.





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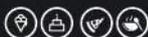
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BRIO



The key is a good

By Franco Cesare Puglisi



photos by Francesca Lazzarini

Massimiliano Scotti is a gelato chef who has rapidly climbed the ladder of success. To what do you attribute this rapid climb?

Everything surely comes from my great love for my job and for gelato. I started this journey only 5 years ago. At the top of everything, there is quality. My rapid success is definitely thanks to my knowledge and preparation in marketing together with my communication skills. For me, it is a fundamental rule in this professional to “do it and make it known.”

My past as a marketing manager with various, important companies has greatly contributed to my vision of business: it represents my background which allows me to effectively communicate my product.

I think that good communication makes the difference, or



communication

A chat with Massimiliano Scotti, the award-winning Italian gelato chef who quickly established himself on the international scene.



rather, it is a good 60% of it: an excellent product that is communicated poorly can be compared to a mediocre product, whereas a good product, that is equipped with great communication, can evolve to be a great product. Perception of the product is truly very important.

During your rapid career, you have already won various competitions, including the prestigious title of the European Champion of Gelato Festival. Did this award influence your daily professional life?

It definitely had a significant impact on my professional life. I cannot negate that it was a boost that speed up my career path, but I am also sure that with a carefully planned communication and an excellent marketing strategy, everyone can obtain the same results. That is, if you always and only start with a good, artisanal product, obviously!

How has the method of being a professional gelato chef changed today?

I do not know how to fully answer this question, since I have been a gelato chef for only five years now. As a child, I had the perception that it was a “humble” profession, without any negative connotations, but just as the work of a Chef, which back then, were commonly called just “cooks.”

Today, rather, there are more spotlights on these professions, and it is without a doubt that television has given a lot of visibility to the professional kitchen world. In the gelato world, I think a lot of credit should go to the founders of Grom, who turned the page going back to traditional flavours and the artisan aspect of things. We mustn't forget that they



were the first ones to rediscover the lost art of artisanal gelato, and they placed it in comparison with industrial gelato through a winning communication plan. In those same years, many competitions were born such as Gelato Festival, which gave visibility to the more capable gelato chefs and which revitalized the industry. I believe, however, that you should never be distracted from your “work in the kitchen”: competitions, guides, events are important, but your shop is what keeps the experimentation alive. It is here that flavours and pairings are born, where knowledge is applied and the art of gelato is created.

Today the face of Massimiliano Scotti is recognized by the general public, thanks to various appearances on TV. Which secrets help engage the final consumer and help the consumer become passionate about the splendour that is gelato? The fact that I am often on TV definitely helps the gelato world because it is the general public that is coming into contact with quality. They are starting to understand and recognize it. I remember only five years ago, when I got started. Many people didn't even know what the true colour of pistachio was. Customers were used to green coloured products, whereas artisanal pistachio flavours, made with quality ingredients, has a colour more similar to hazelnut. Up

until a few years ago, that flavour was “drugged” with artificial colours. Today, people are starting to become familiar with it and to request quality and natural ingredients. However, it still happens that sometimes you find someone who believes they are a culinary critic, even if they have eaten a low-quality gelato up until the day before, and they fill up their words with technical terms that they themselves may not even know the true meaning of.





It is well known that everything started with your passion for the cuisine that you interpret, and which sees artisanal gelato as a protagonist in each dish. Your “Strana Cena” that you propose to your clients



(Alessandro Neri)

is by now famous with long waiting lists. How do you perceive this winning partnership between gelato and cuisine?

You see, it was born to express tangibly what is truly my passion: cuisine. It was born almost as a game. I believe that in Italy, there are a lot of gelato vendors, many gelato makers, and a few gelato maestros. I do not want to



position myself among these categories, that doesn't depend on my opinion. But what I do believe is that creating chickpea gelato, or a gelato with olive oil and rosemary isn't exactly for everyone. This in and of itself is a distinctive characteristic.

What is the first advice that you would give to a young person who is approaching the world of artisanal gelato?

First advice: forget about it

Second advice: do it abroad

Third advice: if you are going to do it, let everyone know about it, otherwise, forget about it. If you are going to do it, make an uproar about it, otherwise, forget about it. If you are going to do it, think outside the box, make yourself unique, otherwise, forget about it.

What are your plans for the future?

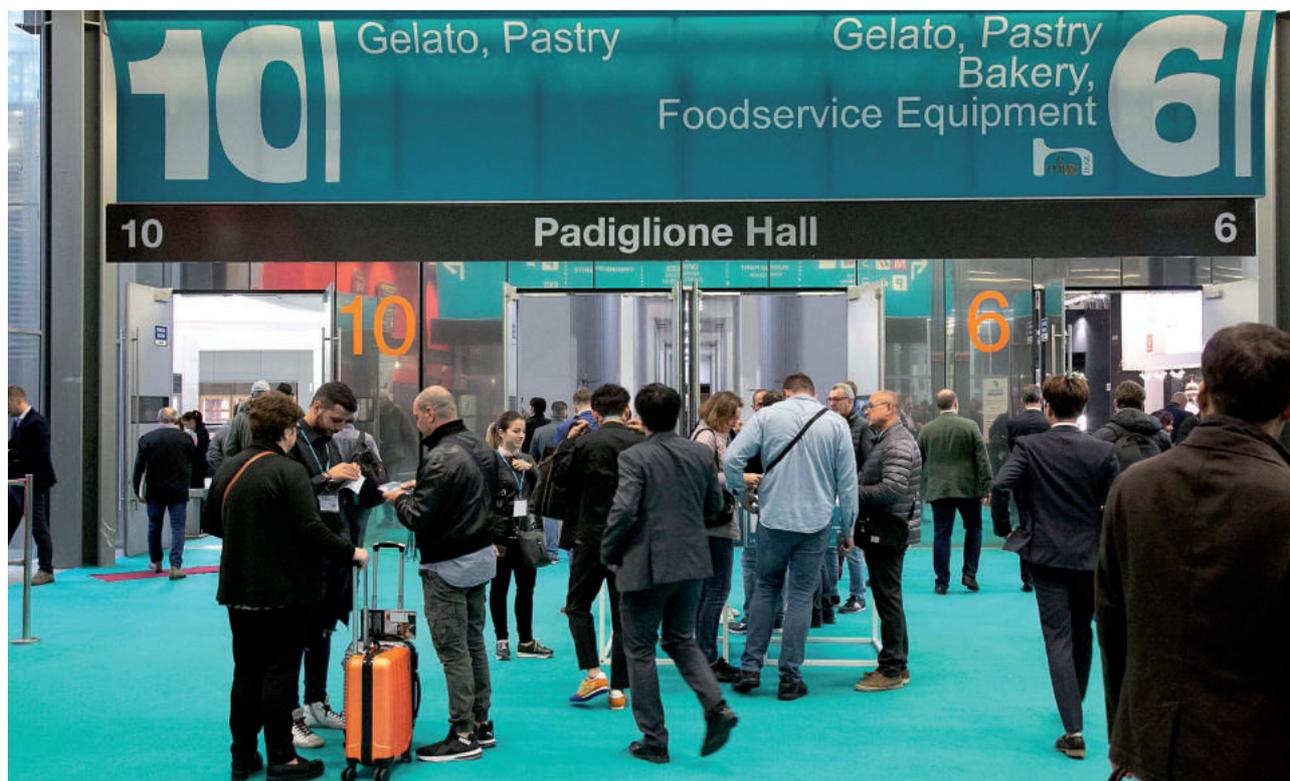
The plans are many, probably too many for the mo-

ment! What I can share is my idea to expand my gelato shops, to create a brand that is easily recognized, and to be able to guide those who want to enter this profession. The other plans that I cannot share (yet)... are very exciting.

Last two questions: what is Massimiliano Scotti's best strength? What is your biggest weakness?

The best strength of Massimiliano, I do not know it yet. My biggest weakness... maybe I am a bit self-centred (just as good Leo should be!) and I can appear to many as arrogant, but I'm a nice guy, sometimes, too nice.

Smart evolution



The 41st edition of Host, the biennial tradeshow dedicated to the most innovative solutions in the hospitality industry, just ended in Milan. There was a noteworthy presence of professionals from all over the world (40% of the total visitors), which attests the growing international appeal of the show.

With over 200,000 professionals coming from five different continents, the 41st edition of Host proved to be a privileged platform for showcasing trends, innovative developments and the latest prototypes in the hospitality world. The show, which was held this past October at FieraMilano, registered 40% of attendees from abroad hailing from 171 countries. There were even attendees from the distant Fiji Islands and from

Nicaragua. Together with Spain, Germany, France, United Kingdom and Switzerland, there were healthy delegations from the USA, China, Middle East and Far East. There were numerous business meetings between professionals and hosted buyers, who travelled



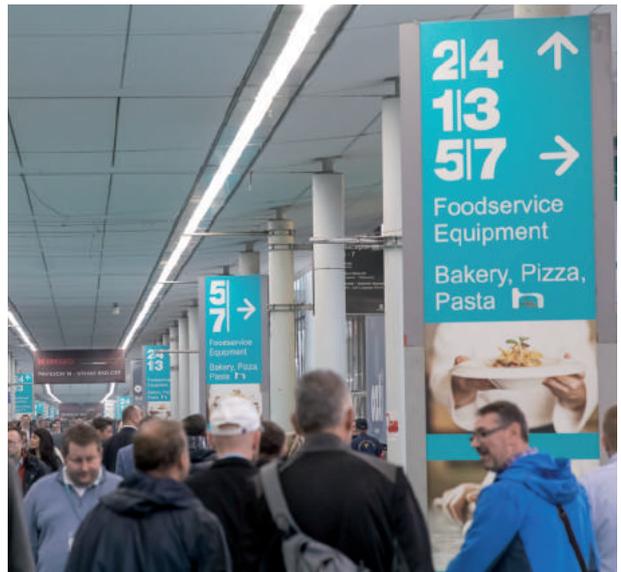


to Milan from all over the world. In particular, there were buyers from the United States, Canada, Russia and United Arab Emirates – also thanks to the partnership with Ita-Ice.

From the various testimonies given by professionals, you can gather the propelling motives which pushes people to search from new products and technologies within the Host fair grounds. Some, for example from the USA, want to identify the emerging solutions that can redefine the concept of luxury, which in the hotel industry today regards more the exclusive experience factor rather than the economic one.

In Japan, where Italian hospitality has been popular for many years, there are more and more chefs and maestros who understand the difference between true “Made-in-Italy” products and just the “Italian-sounding” ones; therefore, they are searching for equipment and ingredients that are really produced in Italy.

Among the innovative developments that aroused the most interest among the attendees was the dishwasher with a low environmental impact. This dishwasher uses the steam it generates to heat water. Another innovation was the “digesters” which allow for on-site processing of organic waste and keep a circular economy in mind. Yet another innovation was the multifunctional ovens with integrated internet to manage complex functions such as HACCP data, as well as the latest generation of analytics software, which allows chains to optimize and direct their resources thanks to real-time monitoring of a fleet of coffee machines. With regards to furnishings, wood is



coming back into style. It is getting more and more sustainable thanks to patented technologies which allow for original 3D effects on thin layers.

In order to show to the attendees the true efficiency of the presented technologies, many companies organized demonstrations and informed tasting lessons with experts. The goal was to provide targeted concepts, which were developed not only with a sales approach but also with knowledge-sharing one.

HI-TECH EVENTS

Host 2019 allowed for the sharing of highly professional skills and experiences thanks to over 800 meetings and collateral events which touched on cutting edge topics such as sustainability and 4.0 technolo-



gies like artificial intelligence.

The event that showed the maximum levels of innovation in the hospitality industry was the Smart Label - Host Innovation Award, which is promoted in collaboration with Poli.design and which has the patronage of ADI – Associazione per il Disegno Industriale (Industrial Design Association). The winning products were presented in a dedicated exhibition area. There were six Innovation Smart Label, three Green Smart Label, forty-seven Smart Label and five Special Mention by Iginio Massari.

Among the seminars, it is worthwhile to point out the Design Talk meetings in collaboration with Poli.design, which addressed topics such as the challenges of hotel design, luxury, or wellness and lifestyle. These were joined by the Food-Technology Lounge events by Anima-Assofoodtec and Efcem Italia. These events deeply explored technical aspects such as new regulations and their impact on technologies. Other interesting events were the meeting between technology and creativity during Restaurant Engineering by Apci, as well as the meetings regarding the future of Food and Hospitality with Fcsi's international consultants. The events calendar was completed by a showcase

on innovation in the café organized by Sca-Specialty Coffee Association and by the insights into mixology and bartending, among new aromas and opportunities offered by the latest equipment, with the professionals and experts of FIPE and with those of Mixer and Planet One.

THE CHALLENGES

The competitions, demonstrations, and cooking shows which involved Michelin-starred chefs, experts and maestros from different disciplines were highly engaging. We list here just a few of the most famous names present at the show: Michele Biassoni, Alessandro Borghese, Antonino Cannavacciuolo, Gianluca Fusto, Davide Oldani, Bruno Vanzan. In particular, the new event by Iginio Massari regarding Luxury Pastry in the World was a great success: there were twenty of the most important names of the Italian and international scenes on the stage, such as, Davide Comaschi, Gino Fabbri, Pascal Lac, Pierre Marcolini, Lucien Moutarlier and Norihiko Terai.

There was a total of eight competitions that animated this past edition of Host. The Panettone World Championship declared that the best artisanal panettone in

the world is made by Alessandro Slama of the “Ischia Pane” shop located in Ischia (Naples, Italy). At the Italian Espresso Championship, the young Stefano Cevenini overtook competitors from the United King-



dom, Japan and Taiwan, while the Italian Coffee Grand Prix crowned Paolo Rossi.

The Cake Designer World Championship crowned the Polish team, who was followed by Italy and Peru. In the increasingly popular area of Latte Art, the Milan Latte Art Challenge was won by the South Korean Um Paul whereas Manuela Fensore won the World Latte Art Battle Championship. Japan is the winner of the World Trophy of Pastry, Ice Cream and Chocolate, followed by the Chinese and the Italian teams. To conclude, a double win for the Italy at the European Pizza Championship, where the victory of Valentina La Porta was joined by her father, Salvatore, in second place, both from the pizzeria Al Posto Giusto located in Castelli Calepio (Bergamo, Italy).

The next edition of Host is scheduled for October 22-26, 2021 at FieraMilano.



Dealing with all the world



The 60th edition of the Mig Longarone trade show closed its doors this past December 4th, confirming a strong international presence.

Four days of business characterized the 60th edition of Mig - the International tradeshow of Artisanal Gelato at the Longarone Exhibition Centre (Belluno, Italy). From December 1st - 4th, 2019, the exhibition accommodated over 23 thousand professional visitors from over forty countries, confirming that the show is an influential event dedicated exclusively to machines, equipment, food products, ingredients, furnishings and accessories of the gelato industry. Accompanying the numerous European presences, there was also a significant participation from South America and Asia, with, for the first time, representatives from China. In the setting of Mig, Uniteis (the Association of Italian artisanal gelato makers in Germany) celebrated its 50th anniversary. During its annual assembly, the president, Dario Olivier, charted a summary of the association's activities, counting over 1600 shops, and he outlined the numerous services offered through Uniteis Service.

ON THE HIGHEST STEP OF THE PODIUM

There was a lot of anticipation for the numerous international competitions which saw maestros of this frozen art from all over the world compete against each other. The first edition of the "Gelato a due" competition, aimed at a two-person team formed by a chef du cuisine and a gelato chef, was won by a Japanese duo: Takeshi Kamada (chef) and Satoshi Takada (gelato chef). Second and third place were won by two couples from the Veneto region of Italy: chef Giacomo Allegra with the gelato chef Guido Zandonà took second, followed by chef Antonio Dal Lago and gelato chef Giuseppe Zerbato in third.

The 18th edition of the national competition "Gelaterie in web 2019," reserved for the best gelato shop websites and Facebook pages, crowned "Nonna Papera" of Luca Butti and Alessandra Mauri (Cantù, Como) as the winner. "Gelaterie Leoni" of Roberto Leoni (Ce-



Viola from the “F. P. Cascino” school in Palermo, with their flavour “Green Taste.” Second place was given to Sara Vegliò and Clara Meschini from the “A. Einstein” school in Loreto (Ancona), whereas third place was given to Francesco Ambrosio and Antonio Saporito from the “Striano-Terzigno” school in Naples. To the “I. e V. Florio” school

of Erice (Trapani) was given the prize of a Gelato Cool-Box offered by IFI for having hosted the most schools during the regional selection rounds.

The 60th edition of Mig was concluded with the 50th Golden Cup, that is to say the Oscar of artisanal gelato, which was based on the hazelnut flavour this year. Barbara Bettera from the gelato shop “Il gelato di Barbara” in Rivolta d’Adda (Cremona) took first place. Second place was awarded to Giuseppe Zerbato from the gelato shop “Il Gelataio” in Valdagno (Vicenza) and third was awarded to Curzio Baraggi from the gelato shop “Prossima Fermata” in Milan.

First place under 30, an acknowledgement in memory of Giorgio De Pellegrin, was awarded to Pierluca Gavaz from the gelato shop “Eiscafé Gelato” in Hellenenthal (Germany). Just as this edition has been concluded, the organizers of the fair have already started preparing for Mig 2020, where the presence of international exhibitors and of business-to-business services will be increased.

sena) took second and “Ciokkolatte” of Lorenzo Zambonin (Padova) placed third.

The competition “Sapore d’Europe,” promoted by Artglace (the European Union Confederation of Artisanal Gelato Chefs Associations) saw Tiramisu, prepared by the Italian team, take first place, and “Crème brûlée” from Spain take second. Third place was given to “Honey from Corsica and Gingerbread” prepared by the French team.

The 26th edition of the national gelato competition “Carlo Pozzi” engaged the students of the eight hospitality schools who placed during the selection rounds throughout Italy. The Jury, presided by Luigi Dal Farra and coordinated by G.A. (the national committee for the safeguarding and diffusion of artisan gelato produced in-house), evaluated the compositions based on the theme “the delicacies of the territory in the gelato shop.” The final prize, which included a professional batch freezer for the preparation of gelato offered by Telme in collaboration with Longarone Fiere, went to Gloria Fradella and Federica La

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Business that comes from afar

The next edition of Sigepe, the trade show for artisanal gelato, pastry, bakery and coffee which is scheduled for January 18-22, 2020 at Fiera di Rimini (Italy), aims to increase the presence of international exhibitors as well as the quality of visiting delegations.

There are three key concepts that will guide the 41st edition of Sigepe: business, internationality and higher education. This Italian Exhibition Group (IEG) trade show aims to refine the quality of its offer and to provide an increasingly more complete panorama for the specialized professionals from around the world who are active in the industries involved in the show: artisanal gelato, pastry and bakery, chocolate and coffee. Thanks to the partnership with Ice, the number of buyers coming to the fair from five continents is expected to grow, particularly from the United Arab Emirates, South East Asia, North Africa and sub-Saharan Africa, United States and several South American countries. During the show, senior trade analysts will manage information desks regarding foreign markets in order to ensure targeted consulting for Italian companies that are interested in undertaking commercial initiatives in the most promising countries for their industry. This

intense activity on a global scale is complemented by IEG's regional advisors, who operate in India, North and South Africa, Central and South America, South East Asia and in certain European markets, such as Great Britain, Germany, France, Benelux, Spain, Poland, Russia and CIS member states.

THE IMPORTANT THING IS TO WIN

Following the tradition of Sigepe, there are numerous international competitions that will accompany the exhibition, offering professionals unique occasions for comparison and training.

The highlight of this year's show will be the 9th Gelato World Cup, which will see 12 teams competing against each other. The participating teams are Mexico, Singapore, Malaysia, Japan, Germany, Italy, France, Spain, Poland, Argentina, Colombia and Hungary. To support their team's preparation work, Italy

and France (the two countries that can count the most victories to date) have established the first two “Gelato World Cup” Clubs, whose members consist of the top players in the industry. This will give an extra edge to the competing team members in terms of culture, know-how and experience.



the City - International Bakery Contest,” which is dedicated to the “art of pastry.” It has reached its 4th edition, and it will see eight teams compete. Each team consists of two candidates and a coach, and the teams come from the Netherlands, Spain, Peru, Japan, China, Switzerland, Germany, and Taiwan.

In the realm of pastry, “The Star of Sugar” will return, which is a spectacular competition involving the creation of sugar sculptures. The 2020 edition will have a new trial, the “travel dessert.” The two Italian pastry competitions Seniores and Juniores are scheduled, as well as Sigep Giovani, a competition of excellence for the vocational hospitality schools. In the Coffee Arena, there will be seven Italian Baristas Championships, which are valid for access to the world finals of the prestigious World Coffee Events: the Italian Baristas Championship, the Italian Latte Art Championship, the Italian Championship of Coffee in Good Spirits, the Italian Brewers Cup Championship, the Italian Cup Tasters Championship, the Italian Ibrik Championship, and the Italian Coffee Roasting Championship.

This year coincides with the A.B. Tech Expo, the trade show for technologies and products for bakery, pastry and confectionary, which is held every two years in conjunction with Sigep. This show wouldn’t be complete without a baking competition area. The Bakery Arena will host an international competition “Bread in

PRESTIGIOUS PARTNERSHIPS

IEG collaborates with various international associations, and their interest is growing steadily. Thanks to the Gelato World Cup, for example, Sigep has been collaborating with important industry associations who have, among other things, organized the selection process for the teams of each nation. Such associations are: Confédération Nationale des Glaciers of France, Asociación Nacional de Heladeros Artesanos (Spain), Asociación Fabricantes Artesanales de Helados y Afines (Argentina), Associazione dei Gelatieri Italiani in Germany and Singapore Pastry Alliance.

Another association in the gelato industry is the Russian Ice Cream Association, which is the reference point for the industrial producers of ice cream in Russia. They will be present at Sigep with a representative. The Quebec Restaurateurs Association is expected to arrive from Canada, whereas from Romania and Russia there will be producers and groups of buyers. In the coffee area, the president, Cristina Meinl, and the executive director, Yannis Apostolopoulos, of the Specialty Coffee Association have confirmed their presence together with the Association’s entire international board. Relevant research programmes on new industry trends in coffee and sustainability will be discussed as well.



A hint of femininity in the brush stroke

For the first time in Gelato World Cup history, two female captains stand out among the twelve teams. They will be leading respectively the Polish and Hungarian teams. There are also two female members in the Colombian team. Save the date for January 19-21, at the Rimini Exhibition Centre.



Months of intense preparation have refined the techniques of the twelve teams ready to battle it out to the win the much-desired Gelato World Cup. At the arena, teams from the following countries will be competing: Mexico, Singapore, Malaysia, Japan, Germany, Italy, France, Spain, Poland, Argentina, Colombia and Hungary. The event is scheduled for January 19-21 in conjunction with Sigep, the International tradeshow for Artisan Gelato, Pastry, Bakery and the Coffee World. Each team is comprised of a gelato chef, a pastry chef, a chef de cuisine and an ice sculptor, who together will be guided by a team manager. This year, for the first time, there are two competing teams with female captains, respectively Poland and Hungary, whereas Colombia has two female team members.

The competition is forecasted to be particularly exciting. France and Italy, alternating winners from the past editions, will both descend on the arena to fight for the prize. The trials (except for the mystery box) will be centred around a theme which was freely chosen by each of the teams. Each team is required to make a decorated pan of chocolate gelato, a single-serving dessert in a glass container, an artistic gelato cake, an haute-cui-

sine entrée that includes a culinary gelato, and a chocolate gelato snack. A particular amount of anticipation is growing regarding the mystery box challenge, which will entail the preparation of a milk-based gelato that includes a secret ingredient, as well as the preparation of a water-based flavour which contains a type of frozen fruit pulp supplied by a sponsor of the event. These secret ingredients and frozen fruit flavour will be assigned to each team through a draw. All of the creations will be accompanied by artistic pieces, such as a shelf made with brittle, an ice sculpture and a pedestal made from ice with insertions of flowers, fruit, nuts, vegetables, spices or any other edible ingredient. All works will be presented in the final Grand Buffet.

THE TEAMS

The members of the Italian team are gelato chef Eugenio Morrone, pastry chef Massimo Carnio, chef Marco Martinelli and ice sculptor Ciro Chiummo. The Team Manager is the maestro Beppo Tonon. Massimo Carnio and Marco Martinelli are two “veterans” of this event as they were members of the Italian team that conquered the podium taking second place in the



2014 Gelato World Cup. Their 2014 team manager was the maestro Beppo Tonon, the famous creator of fruit and vegetable sculptures, and who also lead the Italian team to win the 2006 Gelato World Cup.

For Argentina, the captain is Maximiliano Cesar MacCarrone and team members are Diego Agustin Irato, Pablo Nicolás Renes, Matias Dragun and Rubén Darré. The captain of the Colombian team is Julio Alberto Mojica Bolanos, and he will guide the team comprised of Jonathan Nieto Hincapie, Jessica Ramos, Laura Mojica, and Pabon Erazo Nacer.

The French team, which is guided by Stephane Augé, is formed by Fouchereau Franck, Lamy Adrien, Moudnu Nabil and Hasselbein Yoann.

The German team is guided by Giovanni Finamore, who will be coordinating Tim Tegtmeier, Federico Sacchet, Francesco Carrer and Gunter Single.

The captain of the Japanese team is Kanjiro Mochizuki, and on the team are Naomi Matsuo, Kkenichi Matsunsga, Kengo Akabame and Hiromi Nishikawa.

The team from Malaysia has Au Yong Yung Yee as the team manager, and the team is comprised of Muhamad Rusmi Bin Che Dol, Siew Chee Wing, Jamaluddin Bin Zainal Abidin and Mustaffa Kamal Bin Othman.

From Mexico, the captain of the team is Gustavo Barbabosa, and his team is formed by Luis Sarmiento, Eduardo Suarez, Julio Cesar Moreno and David Miranda.

Alexandra Sowa-Trzebinska will be leading the Polish

team, which consists of Robert Burkat, Michal Wien-sniowski, Maciej Pieta and Mariusz Buritta.

As Ng Chee Leong serves as captain, the team from Singapore will see Miller Mai, Pang Yoon Hwa, Jason Tan and Jeffrey Ng compete.

Lluis Ribas Gaurdia is the captain of the Spanish team, which is comprised of Albert Soler, Albert Roca, Mayte Maria Teresa Rodriguez and Lluc Dalmau Val. Hungary is guided by Renata Somogyi and on the team, there are Sandor Kerekes, Nandor Gergely Bergmann, Josef Laszlo Somogyi and Zsolt Toth.

Competition judges will be the 12 team captains, whereas on the “field,” the technical commissioners will monitor the works. Each of these commissioners have multiple years of experience: Sergio Colalucci, Sergio Dondoli and Gaetano Mignano. A Media Jury will join them, and it is composed of 10 international journalists who are specialized in gelato, pastry and F&B. This jury will give a special prize to the Gelato Cake trial.

This edition will once again have an artistic jury, composed by Lorena Gava (Italy), MOF Chef Stephane Didier (France) and Adolfo Romero (Spain), who will be called to assign a special acknowledgment to the final Grand Buffet.

You can receive real-time updates connecting to the coppamondogelateria.it website, as well as to the official Facebook and Instagram pages. The official hashtag of this event has been confirmed: #CMG2020

Top Secret

Of all the trials that the teams who will be competing in the Gelato World Cup have to complete, the Mystery Box is the most feared. It is a true battle which requires a good amount of calm nerves, loads of competence and a healthy dose of creativity to create a gelato with an ingredient that is announced at the very last minute. Through a draw, an ingredient offered by one of the seven companies who are sponsoring the event will be assigned to each one of the twelve teams.



GRANAROLO

Today it represents the most important Italian production chain of milk, based on a system of integrated production in which the entire process is controlled and managed in a close collaboration with the best local manufacturers, guaranteeing quality production. It is a collaborative production chain of utmost quality, born sixty years ago with the foundation of the Granlatte Cooperative. This Cooperative, through a process of growth and acquisitions, gave life to the Granarolo Group.

GRUPPO CAFFO

The “Gruppo Caffo 1915” has a hundred-year history. Among its most successful products is the traditional “Amaro del Capo,” a product which has over thirty per cent of its market share in mass-market retailers. Today, it oversees a new market segment of “spirits and beverages” thanks to the acquisition of a few prestigious brands and historic Italian distilleries. Among these acquisitions is Borsci, the producer of Borsci Elisir San Marzano, the oldest Southern Italian liquor still on the market, produced with natural ingredients by expert artisans.



NOROHY VANILLA

This is a brand born from a meeting between two groups both connected to the world of sweets: Trimeta Agro Food, a producer of spices including vanilla with headquarters in Madagascar, and Valrhona. It is a successful union which has one vocation: to offer to professionals the best of both worlds, that is, the know-how of the producer and the lengthy experience of a company who operates in the pastry industry.

LOTUS BAKERIES ITALIA

Founded in 1932 in Lembeke, Belgium, Lotus Bakeries is a dynamic company with production facilities in Holland, France, Sweden and South Africa, and with twenties sales organizations throughout Europe, America and Asia. It offers a large range of specialty pastries and tasty snacks, all produced with natural ingredients and without processed ingredients nor any added sugar. In the Italian market, the company offers the Lotus Biscoff cookie as a pairing for your coffee, as well as the cookie crumbs and the cookie cream which are perfect ingredients for the preparation of sweets, gelato and semifreddo.



PREGEL

PreGel is an international company with a family-run feel, and it is specialized in the production of ingredients for gelato and pastry shops. Since 1967, its products are synonymous with high quality and security, as confirmed by the most important international certifications which PreGel obtains each year with the maximum number of points by both BRC and IFS Food. The various PreGel products are used abundantly during the Gelato World Cup.



CAFFÈ CAMARDO

Tradition and passion make up the history of this company, founded in 1951 by Bartolomeo Camardo, and successfully managed by his children Felice and Giuseppe. The entire production chain is carefully attended to with dedication, from the slow roasting to the blending. The blend is composed of single origin beans that come from the most important producing countries. The recent successes of the selected arabica Baya Roja coffee and of the organic coffee are confirmation of a job well done with experience and quality materials.



JIANGSU XINPIN TEA CO.

This is a Chinese company established in 2001 and it is active in the tea cultivation industry. Its products cover thirty percent of the Chinese market and it is recognized abroad especially in Germany and in the United States. Its target industries are bakeries, sweets, beverages and gelato. The company has in place a traceability system for the security of its products and the system for quality management is certified.



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.

NRA

Chicago (USA), May 18 - 21

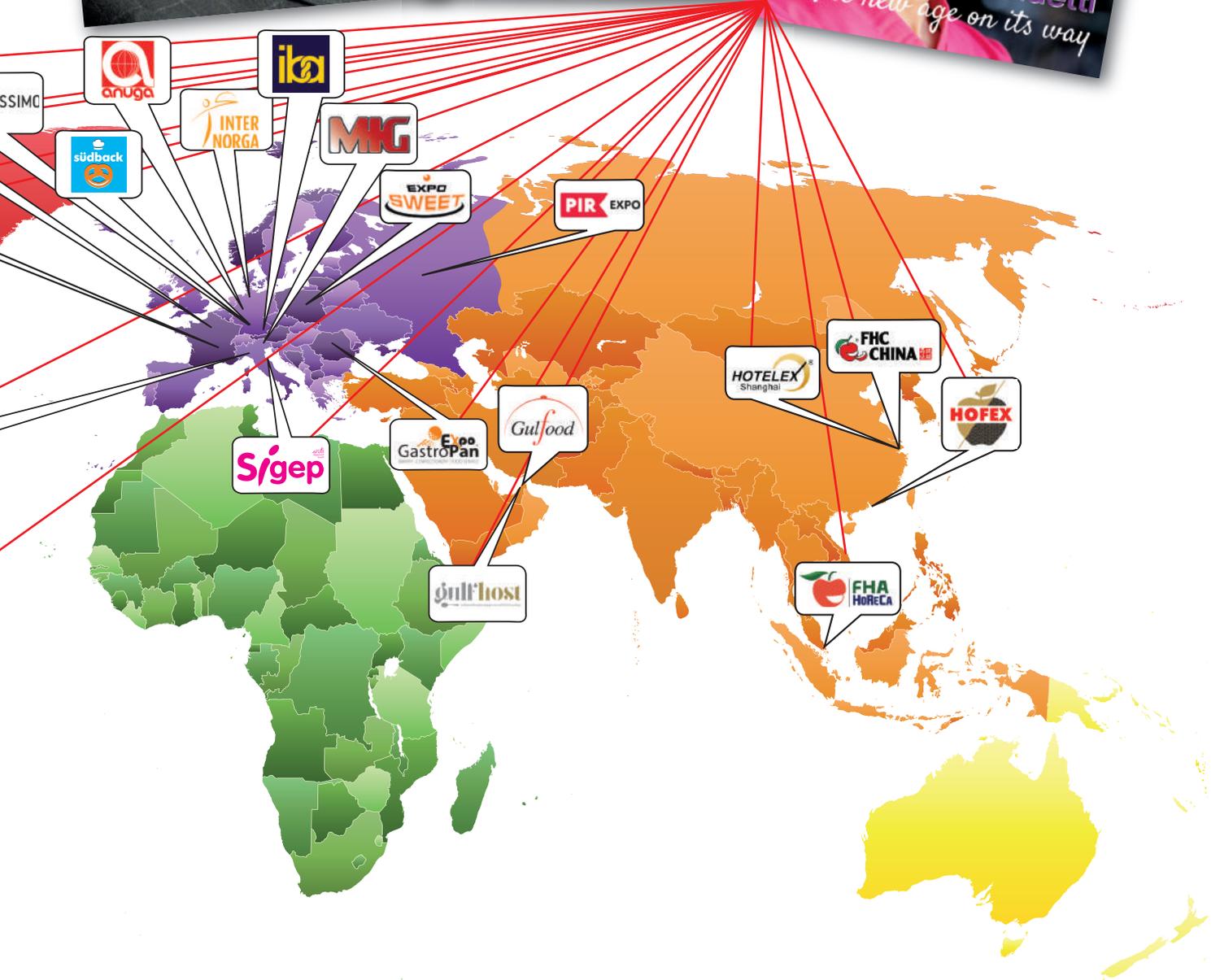
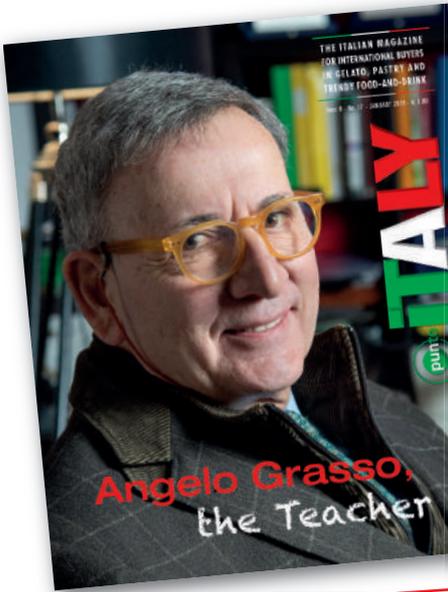
2,500 exhibitors - 67,000 visitors

Considering the great amount of a success that our booth had in 2018, where the new magazine Sweet Mood (which now permanently accompanies our consolidated puntotally magazine) made its debut, we decided to confirm our presence once again this year. We were not disappointed.

Just like last year, we positioned ourselves within the Bellavita area, which groups together Made-in-Italy of-



ferings that revolve around a stage of events. This attracts the interest of visitors, as well as creates an important opportunity for discussion as testified by Fabio Viviani, Celebrity Chef and author of a New York Times best seller. He stated that this area “offers to chefs the unique and exciting opportunity to explore what authentic Italian artisanal cuisines has to offer.”





According to official statistics, the visitors of this tradeshow are over 90% of the time decision makers for purchasing, and they are very enthusiastic about participating in an event which has exhibitors from over 110 countries, guaranteeing a truly global offer.

All of this is accompanied by the beautiful and magical setting of Chicago, one of the most enchanting cities in the United States. It is a city that at the end of May can keep you on your toes, with a climate that can vary even within the same day, going from a bitter cold reminiscent of the heart of winter, to a full-fledged summer when the sun beats down on one of the best metropolitan skylines in the whole world.



SÜDBACK

Stuttgart (Germany), September 21 - 24

710 exhibitors - 37,500 visitors

There was a lot of satisfaction among the exhibitors and the visitors of the 28th edition of Südback, Germany's largest tradeshow dedicated to Bakery and Confectionery Trades. The event represented an important opportunity get up to date with all the developments in the world of baking from every point of view. A survey of visitors found that 85 percent of those interviewed considered the wide range of featured offerings to be complete. Above all, the most important areas of interest were both raw and semi-processed ingredients, operative and professional techniques, coffee and coffee machines, fol-



lowed by organic and eco-friendly ingredients. The new organization of the exhibition halls, which shorten routes between areas, proved to be winning solution. Nearly half of the visitors came from the bakery and pastry industries, whereas growth was registered with

the culinary and hotel industry professionals. The high quality of visitors was overall satisfactory: two thirds of those interviewed declared that they made purchasing and supply decisions for their company at the show, whereas one third made strategic decisions. More than half of the visitors expressed their intention to invest in the following months.

Since the first edition of Südback, which was held in 1978, it has gradually become one of the main meeting points for the industry in Germany and surrounding countries. And during this year's 41st edition, it offered various opportunities to gather information, to make exchanges on present and future topics, and to present the most advanced products thanks to a consolidated mix between the exhibition and a dense program of collateral events.

The general manager of the exhibition centre, Ulrich Kromer von Baerle, commented at the end of this edition, "Yet again this year, our exhibition has been able to clearly maintain its position. This success is also the result of a long-standing constructive collaboration with our partners throughout the years."





ANUGA

Cologne (Germany), October 5 - 9

7,500 exhibitors - 170,000 visitors

The focal points of the 2019 edition of Anuga were current trends, latest innovations, and visionary concepts for the food of the future. Once again, this exhibition demonstrated its centrality to the needs of the world of food consumption outside of the home.

With more than 170,000 specialized visitors (up 3% in comparison to the 2017 edition) from 201 countries, and 7500 exhibitors (up from 7405 in 2017) from 106 countries, the exhibition reached even higher heights this edition. It presented in a versatile way the multifaceted variety of the food industry. It was a prestigious way to celebrate an important milestone: in 2019, Anuga celebrated its centennial anniversary.

The Cologne exhibition centre welcomed numerous buyers and decision-makers of the trade and foodservice industries. All the main representatives of the world's top ten food buyers were present. Regarding the specialized visitors, there was an increase in arrivals from Great Britain, the Netherlands, Poland and Ukraine, whereas if we look beyond the European Union, there were significant increases in visitors from Brazil, Japan, the USA and Russia.

The show also generated a new momentum for the future of the food industry, thanks to a rich programme of conferences, events and specials exhibitions, such as Anuga Horizon 2050.

For our magazine, it was a new opportunity to meet with the industry professionals through the distribution of our magazines in an area that was specifically dedicated to international press, which, as usual, is of strong interest to the public.



FOOD & HOSPITALITY CHINA

Shanghai (China), November 12 - 14
3,500 exhibitors - 134,000 visitors

The 23rd edition of this important event within the world of hospitality and food consumption outside of the home saw us once again as protagonists within the Italian Collective Area, an area that always piques the interest of exhibition visitors.

It is always inspiring to see how some of the visitors in Shanghai are still at the very beginning of their interest in European offers, and this gives us the opportunity to discover new grounds for expansion for our products. Within the event, there is an increasingly international presence, including exhibitors that come



from over 50 different nations. There is also growth in local offerings, especially regarding fresh products, which constantly sees new prominent items appear on the scene.

The combination of the event with Pro Wine China also expands the interest of the visitor to visit the more than 180 thousand square meters of exhibition halls. For our magazine, this is a permanent appointment since 2012, and this year, our Chinese trip represented our last for the season. We have already started planning a new tour, which yet again, will lead us to participate in the most representative events of the international agri-food industries.

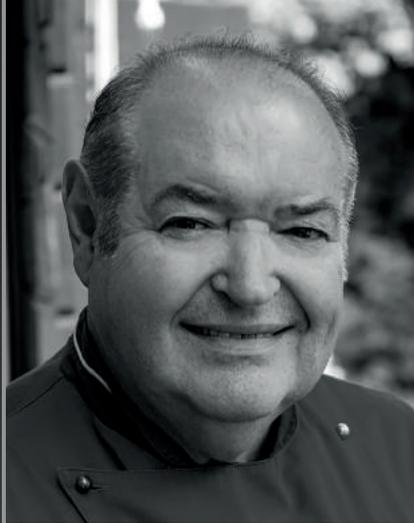
With over 9000 kilometres between us, the Shanghai trip currently represents the longest trip on our tour, and it was an occasion for us to enjoy the magical atmosphere and tasty flavours of the East.



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By Beppo Tonon

photos by Studio Phototecnica

A PARADE OF PETIT FOURS

This is an original plate which consists of various vibrantly coloured fruits, made even more appetizing and unusual thanks to a thin layer of coconut flakes. This creation is dynamic thanks to the alternation between round and square fruits, making a high-impact presentation.



Pick a brightly coloured apricot and place it stem side down on your worktable. Make a few parallel incisions that do not go all the way through the fruit. Turn the fruit 90° sideways and repeat the incisions. Create cubes of watermelon with perpendicular cuts, keeping each side of the cube equally sized. Slice a banana into round pieces, making sure each slice is three centimetres deep. Cut equally sized cubes of pineapple and make a rounded incision starting from each outer corner going downwards towards the middle of the cube, first clockwise, then counter-clockwise, removing the upper piece while creating a “crown” effect. Lastly, slice a plum in half lengthwise. Roll or dip the fruits in coconut flakes.

Chef's tip. Use a rectangular plate made of black porcelain, allowing the bright colour of the fruit to stand out while creating chromatic contrast.

Alternative. Alternate fruit with a scoop of fruit gelato.





*But America is far away
on the other side of the moon
it looks at them, and even if
it laughs seeing it is almost
frightening. "Anna and Marco"*



(Lucio Dalla, 1979)

By Angelo Grasso

Simona, Guido and an American dream

In the nineties, Simona Faroni and Guido Tremolini opened a production kitchen and shop for artisanal gelato in Florida. Today, it has over a hundred employees.

Hailing from Mantova and Desenzano sul Garda, Simona and Guido met each other halfway through the nineties, and it was love at first sight. What could be better for a couple that is in love than a wonderful trip to the United States? Destination: Florida's Emerald Coast. Guido remembers that, back then, just beyond the spectacular coast of untouched sea filled with fish, there was nothing but large marshy areas, and it wasn't uncommon to run into alligators and snakes. In this exotic context, a desire to transform this vacation into a lifestyle emerged within both of them. The entrepreneurial spirit of Simona entered the scene. She had always worked in marketing, and she knew how important it was to think of a product that wasn't

already available in the area, but that could be desired by consumers. And what else is better than Italian food, which has always been appreciated around the world, especially in the United States? Her research brought her to a typical product, a symbol of Italian lifestyle in the world: artisanal gelato. They quickly went towards the idea of opening a production kitchen and shop: a reality which could satisfy both direct clients as well as the demand from restaurants in the area which wanted to offer an Italian specialty item on their menu.

"We asked ourselves for a minute, but just for a minute, if a gelato shop could have worked or not. Then we understood that, even when you are reflecting on what you are going to do, when you have an idea, you need to push away your fears and the best way to do that is to act." These are the words that Simona tells us on the opening page of the website of what is now their flourishing company: G.S. Gelato & Desserts. G.S. stands for Guido and Simona, of





course. In 1996, Simona and Guido move to Fort Walton Beach in Florida. When you are launching a company, unforeseen aspects are just waiting ready to ambush you. And the unexpected took form with the certifications that were supposed to accompany the machinery and equipment. These certifications were to approve the legal use of the machines in the United States. Back then, it wasn't very easy to obtain approval in any part of the world, and Simona and Guido's American dream was about to be crushed by bureaucracy. The final "blow" came from the authority responsible for certifying the production and health code certifications, which in the United States, is the Department of Agriculture. The Department didn't recognize the machines for artisanal gelato production. Since there were no guidelines which regulated the specific requirements, there were no parameters upon which they could base the certification.

The only road they could take was to discuss directly with the authorities, and to involve them in search for a possible solution. In this journey, Simona and Guido met lots of people whom they remember with affection and gratitude. In particular, they remember an elderly mechanical engineer who took their situation to heart and explained to them how to modify some of the

characteristics of the production machines, in particular the pasteurizers, in order to obtain approvals in the United States.

"We should have patented our modifications and have requested royalties from the Italian companies that produce these machines," jokes Guido. He jokes, but not too much, because their pasteurizers were the first to be authorized by the national authorities in the USA. After fourteen months, the approval finally arrives, and the duly modified machines are approved both by the Department of Agriculture as well as by the Food and Drug Administration. It was June 12th, 1997, a day that Simona and Guido will not easily forget.

TODAY

Over twenty-two years have passed and G.S. Gelato is a tried and true industrial reality, which can be credited with never having betrayed the principles upon which it was founded: quality, integrity, honesty, passion and commitment.

The current building covers over 3,000 square meters and can be divided into different departments: from the storage area to the large refrigerated rooms at various temperatures, up to the production area which is further divided into the various production lines. It be-

gins with the large pasteurization systems, and it is followed by production, portioning and packaging.

The artisanal machines now rest in storage, replaced by a boiler with 1,400-litre capacity, various stage homogenizers, and a multitude of continuous freezers (four with a capacity for 1500 litres of gelato per hour, and three with a 750 l/hour capacity).

Next to the classic gelato and sorbet products, there are innovative lines that go from soft-serve, to organic, from vegan to Kosher. They also have a high-protein line as well as low-calorie and low-sugar lines. “Our facility,” says Simona, “adheres to a strict quality control plan. The entire process is carefully monitored; from the initial research and development, to the selection of the suppliers, who are in turn certified; from the arrival of the ingredients, to the production; from the packaging to the storage and distribution with large temperature-controlled trucks.” Within the facility, there is a dedicated laboratory for the constant microbiological controls of everything that enters and exits the production chain. There is also constant monitoring implemented by the Global Food Safety Initiative, whose controls and SQF certification are always excellent.

The quality of the G.S. Gelato has received two prestigious recognitions. The first is the Fabi Award from the National Restaurant Association. The second is the Store Brands Editors Pick Award from the Store Brands magazine. The winning flavour: a coffee sorbet produced either with an oat-milk base or with a coconut-milk based, certified just as many of their other products as both vegan and Kosher.

Today, the company counts over a hundred employees between the different departments of production and administration. There is also Michele Tremolini, Guido’s son, who is the Director of Business Development, and Alberto Tremolini, Guido’s brother, who is the Head of Production. Even I have had the pleasure over the past few years to accompany Guido in the creation of a few particular recipes. We have pleasant Skype calls where we catch up on daily news of our lives then... we set off with the recipes. I have always affirmed that creativity cannot come from the rigid ob-

servation of the rules. Rules are necessary to give us a base, and they come from common sense. They govern the process for food safety and production requirements. But the courage to offer what isn’t already available pushes you to go beyond. Each product must be a small, one-of-a-kind work of art.

TOMORROW

Speaking of works of art, I want to end this “journey” across the pond with the newest member of the Faroni -Tremolini family: the young Davide, a cheerful child who always has a smile on his face. He arrived a few years ago to enrich and liven the lives of my dear friends. He also represents for them another reason to continue to grow. Everyone knows that children like fairy tales... and why not, adults like them too. Davide, maybe in a few years, can tell us one about the beautiful love story of his mother and his father, a story that brought them to make their dream come true... on the other side of the moon.



Dried fruits and nuts are *stylish*

Thanks to an offer that is constantly diversifying for various occasions, the consumption of dried fruit and nuts is growing.

By Federica Serva

Eating nuts and dried fruits is becoming more common, not only during traditionally consumed moments such as an accompaniment to a happy hour drink or as a final treat to end a meal, but they are also being integrated into breakfast or consumed as a healthy snack. The benefits of hazelnuts and dried figs are largely recognized, but they are being re-considered in a new light. There is a shift from being a simple ingredient in a recipe and they are becoming a main food group which should be incorporated into your daily diet. Considering the constantly growing consumption, Sgmarketing promoted the International Nut Forum during the Tuttofood tradeshow.

Buyers from both domestic and international distribution as well as producers and service companies came together to discuss how to respond to the



growing demands of consumers.

POSITIVE NUMBERS

The quest for a healthy lifestyle already pushes people to reach for almonds and walnuts, but now they are looking more frequently to raisins and dates and they are doing so at more occasions throughout the year thanks to today's differentiated offer which includes snack bars, mixed nuts and dried fruit blends and various snack packages. As revealed in the report entitled "How nuts and dried fruit are perceived, lived and foreseen in Italy," conducted by Sgmarketing, in 2018, business generated 834 million euros and a volume of 72 thousand tons of commercialized product: numbers that confirm the growth of the market. The outlook for the next three years foresees a decline in the consumption of nuts in shell (-1,9%), perceived as the

(Alaa Hassan-Freemages)



(Designed by Freepik)



traditional method of consumption for this product group, and an increase in the dried fruit segment (+9,5%), blends (+9,1%), candied fruit (+5,1%), and snack bars (+4,8%).

DIFFERENT OCCASIONS

The main moments for consumption remain at the home as a snack or after meals, as well as being used as an ingredient in a recipe. It is expected, however, that the use of dried fruit and nuts will become an integral part of people's diet as a snack outside of the



(michael lorenzo-Freemages)

(Designed by Freepik)



Worldwide production of nuts (in tons) without shell, except pistachios with shell, 2018-2019

Almonds:	1,258,324
Walnuts:	880,820
Cashews:	829,190
Pistachios:	771,494
Hazelnuts:	458,875
Pecans:	140,202
Macadamia nuts:	59,307
Brazil nuts:	34,000
Pine nuts:	17,555



Source: Inc - International Nut & Dried Fruit Council

(Designed by Freepik)

Worldwide production of dried fruit (in tons) 2018-2019

Raisins:	1,281,600
Dates:	1,110,000
Prunes:	197,207
Apricots:	186,800
Dried figs:	135,900



Source: Inc - International Nut & Dried Fruit Council

(Michaela Kobaykov-Freemages)

home if it is supported by the development of dedicated “on-the-go” product ranges or of higher value-added products such as particular selections for soups, salads, happy hour mixes or PGI products. The development of products will also need to be supported by more information transmitted to the consumer to encourage purchasing.

GATHERED IN ITALY...

The jump in interest in dried fruit and nuts is an opportunity for agricultural entrepreneurs in Italy too. Ac-



(rbayrak-Freemages)



(Mike Coombes-Freelimages)

According to data from the International Nut & Dried Fruit Council (Inc), an association that analyses the dried fruit and nut market, Italy represented only 1% of the world's production of walnuts with about 15 thousand tons, but it is in second place, after Turkey, for hazelnuts, with 13% of the world's production - an equivalent of 61 thousand tons. Projects are being started to increase harvest yields and to return to production numbers that were held years ago. Time will tell, especially since it takes from 5 to 10 or 12 years before a plant will produce its first crop of nuts, and hopefully the results can be enjoyed.

... AND IN THE WORLD

On a global scale, also according to the Inc association, from 2008 until the present, there has been constant growth in the production of almonds, walnuts, cashews, pistachios and hazelnuts. In 2018, almonds were the king crops of this group, with 1 million 258 thousand tons (product without shell). Walnuts follow with 880,820 tons, cashews, pistachios and hazelnuts follow at 458,875 tons. At a production level, there was an overall growth of 45%.

SBRISOLONA WITH HAZELNUTS

(from the book "Dolce per natura", Lumen Edizioni)

INGREDIENTS

for a pan 28 cm in diameter (about 10 portions)

• whole grain flour	250 g
• fine cornmeal	100 g
• toasted hazelnuts	300 g
• brown rice malt syrup	200 g
• extra virgin olive oil	50 g
• rice milk	50 g
• chopped lemon zest	4 g
• a pinch of ground turmeric finely-ground whole sea salt	2 g

INSTRUCTIONS

Roughly chop the hazelnuts and mix them together with the other dry ingredients in a bowl, that is, the flours, lemon zest, salt and turmeric. Add the olive oil and mix with your hands, creating a mixture that has a coarse and almost "sandy" texture. Add the rice malt syrup and the rice milk and continue mixing. Place the mixture in a pan lined with wax paper and push the mix down until evenly distributed. Bake in a preheated oven at 180°C for about 30 minutes, or until lightly browned. Let cool and break the cake up with your hands, creating irregular pieces.

TIDBITS

The ideal portion of dried fruits or nuts is 30 grams a day. Dried nuts and fruit are a perfection addition to the Mediterranean diet.



(Elka Pirovano)



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*Gelato
World Cup
9th Edition*



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Sigep, 20 January 2020, Hall C5
Gelato and pastry live demos with the
World Committee of Honour of the
Gelato World Cup, at 11:00 am and at 2:00 pm.



SCHOOL OF GELATO & PASTRY
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SPICY ITINERARY



By Antonio Mezzalira

Travel to discover new places, new flavours, and create new combinations for an artisanal gelato that is unique, fragrant, and colourful. A spicy, trendy combination that allows for a culinary journey to distant lands.

CANADIAN

(maple syrup gelato, cinnamon pecans)

with cream base 50

INGREDIENTS:

• fresh whole milk	475 g
• cream 35% fat	190 g
• nonfat dry milk	35 g
• sugar	35 g
• dextrose	25 g
• dehydrated glucose syrup 30 DE	15 g
• maple syrup	190 g
• cream base 50	35 g

Total 1000 g

with cream base 100

INGREDIENTS:

• fresh whole milk	475 g
• cream 35% fat	190 g
• nonfat dry milk	30 g
• sugar	25 g
• dextrose	20 g
• maple syrup	190 g
• cream base 100	70 g

Total 1000 g

CARAMELIZED CINNAMON PECANS

INGREDIENTS:

• pecans	500 g
• water	500 g
• sugar	1000 g
• cinnamon powder	20 g

Bring the water, sugar, and cinnamon to a boil and then let the syrup cool. Add the pecans, drain them on a baking sheet covered with silpat or a sheet of baking paper. Bake for about 8-10 minutes at 170°C. Let cool and use the pecans for decoration.



INSTRUCTIONS

Place all the ingredients except for the maple syrup in the pasteurizer and heat to 85°C. During the cooling phase, add the maple syrup at 40°C. Pour the mix into the batch freezer when it arrives at 4°C. Remove the gelato and place it in the blast freezer for one day at -18° to -20°C. Place in a display case at -12° to -13°C. Decorate with caramelized cinnamon pecans.



VOYAGE

(tonka bean gelato, orange marmalade, and paprika peanuts) with cream base 50

INGREDIENTS:

- fresh whole milk 550 g
- cream 35% fat 185 g
- nonfat dry milk 34 g
- sugar 110 g
- dextrose 35 g
- dehydrated glucose syrup 30 DE 50 g
- cream base 50 35 g
- tonka beans 1 g

Total 1000 g

with cream base 100

INGREDIENTS:

- fresh whole milk 550 g
- cream 35% fat 185 g
- nonfat dry milk 24 g
- sugar 100 g
- dextrose 30 g
- dehydrated glucose syrup 30 DE 40 g
- cream base 100 70 g
- tonka beans 1 g

Total 1000 g

INSTRUCTIONS

Heat all the well-mixed ingredients in the pasteurizer to 85°C. Pour the mixture into the batch freezer.

Extract the gelato, variegating it with the orange marmalade and paprika peanuts. Place it in the blast freezer for about 10 minutes. Put it in the display case at a temperature of -12° to -13°C.

Tip: Place the beans between two wet sheets of paper for about an hour. This is necessary to soften the bark and remove it with a knife. Then grate the bean.



ORANGE MARMALADE

INGREDIENTS:

- Navel oranges 1200 g
- sugar 900 g
- trehalose 100 g
- water 500 g
- rum 50 g

Wash the unpeeled oranges thoroughly and prick them with a pin. Place the unpeeled oranges in water and then put the container in the refrigerator for 24 hours. Remove the oranges from the container, slice off the two ends, then cut them into cubes, removing the seeds. Put them in a pot, pour in the water from the recipe and bring to a boil. Add the two sugars and rum. Leave to cook slowly until it reaches 72° Brix (if you have a refractometer) or until dense. Let cool and use to variegate. To make the marmalade more fluid use some inverted sugar.

PAPRIKA PEANUTS

INGREDIENTS:

- unsalted peanuts 500 g
- water 500 g
- sugar 700 g
- trehalose 300 g

Bring the water, trehalose, and sucrose to a boil, then allow to cool. Add the peanuts, drain them on a baking sheet covered with silpat or a sheet of baking paper. Bake for about 8-10 minutes at 170°C. Let cool and then mix the peanuts with 20 g of paprika in a container.

Photos of Lisa Fregosi

SOUTH-EAST

(coconut, lime, and cardamom sorbet)

with fruit base 50

INGREDIENTS:

• coconut pulp	170 g
• water	475 g
• lime juice	100 g
• sugar	100 g
• dextrose	50 g
• dehydrated glucose syrup 30 DE	70 g
• fruit base 50	35 g

Total 1000 g

with fruit base 100

INGREDIENTS:

• coconut pulp	170 g
• water	470 g
• lime juice	100 g
• sugar	90 g
• dextrose	40 g
• dehydrated glucose syrup 30 DE	60 g
• fruit base 100	70 g

Total 1000 g

Add 5 g of minced cardamom powder for each kg of mixture.

INSTRUCTIONS

Mix the base with the sugars and cardamom and then blend them in water. For the stabilizer follow the manufacturer's instructions. Add the coconut pulp and the lime juice to the mix when it arrives at 4°C. Pour the

mixture into the batch freezer. In the final stage of freezing, add some grated coconut. Extract the sorbet, place it in the blast freezer for 5 minutes and then in the display case at -11° to -12°C, decorating it with pieces of coconut and slices of frozen lime.





By Massimo Carnio

PICNIC

Small treats that mix dark and white chocolate with crunchy nuts and a background of intriguing notes of citrus.

DARK CHOCOLATE COATING

INGREDIENTS:

- Excellence dark chocolate 55% 500 g

INSTRUCTIONS

Temper the chocolate and then create some 1 mm thick shells by filling molds in the shape of a chocolate bar.

PISTACHIO GANACHE

INGREDIENTS:

- fresh cream 150 g
- sugar 70 g
- pistachio paste 100 g
- Zéphyr white chocolate 34% 140 g

INSTRUCTIONS

In a carafe heat the cream and sugar to 55-60°C. Mix them. Add the pistachio paste and white chocolate. Mix with an immersion blender until you have a smooth, uniform mixture. Use the ganache when it reaches the temperature of 28-30°C.



COMPOSITION

- Dark chocolate coating
- Pistachio ganache
- Almond and lemon dacquoise
- Bergamot gelatin
- Cream with caramel, bergamot, and white chocolate
- Chopped pralined pistachios



ALMOND AND LEMON DACQUOISE

INGREDIENTS:

- fresh egg white 250 g
- sugar 125 g
- powdered sugar 150 g
- white almond powder 200 g
- lemon juice 10 g
- lemon zest 2

INSTRUCTIONS

Whip the egg white with the sugar in a planetary mixer with a fine mesh whisk. In the meantime, sift the powdered sugar with the almond powder and, when the egg white is ready, sprinkle them in, stirring with a spatula from bottom to top.

Finally, add the juice and lemon zest, stirring gently. Spread 5 mm thick on baking paper. Bake at 180°C for about 20 minutes with the valve closed so as to maintain the roughness. Before it cools, cut out rectangles of the desired size.

BERGAMOT GELATIN

INGREDIENTS:

- bergamot juice (10% sugar) 300 g
- sugar 12 g
- yellow pectin 8 g
- sugar 130 g
- glucose 40 DE 80 g
- acacia honey 50 g
- citric acid 50/50 2 g

INSTRUCTIONS

In a saucepan, dissolve the pectin in the first part of sugar and combine with the bergamot juice. Bring everything to a boil, add first the glucose and then the second part of sugar and honey. Cook until reaching 52°Brix. Stir continuously with a whisk.

Remove from the heat and add the citric acid (50% water, 50% citric acid). Pour the gelatin on a sheet of silicone and cool completely, taking care to cover it with the film. Place the jelly in a planetary mixer with flat beater to make it creamy. Decorate cold.



CREAM WITH CARAMEL, BERGAMOT AND WHITE CHOCOLATE

INGREDIENTS:

- sugar 200 g
- water 20 g
- glucose 40 DE 50 g
- fresh cream 100 g
- cocoa butter 100 g
- butter 100 g



- bergamot juice (10% sugar) 200 g
- Zephyr white chocolate 34% 200 g
- fresh cream 1400 g

INSTRUCTIONS

Caramelize the sugar, water, and glucose in a non-stick saucepan at a temperature of 195°C. Heat the first part of the cream to 50°C and decoct it by dripping it on the caramel. In succession combine the

cocoa butter, diced butter, bergamot juice, chocolate and the second part of the cream. Leave to rest in the refrigerator for at least 12 hours. Before use, whip slightly for a few seconds in a planetary mixer with flat blender until the desired consistency is achieved.

CHOPPED PRALINED PISTACHIOS

INGREDIENTS:

- water 500 g
- sugar 500 g
- chopped pistachios 500 g

INSTRUCTIONS

In a non-stick saucepan bring the water and sugar to a boil for a few seconds. Then add the chopped pistachios. Continue boiling for a few seconds. Drain. Spread them on paper-lined trays and toast in the oven at 130°C for about 20 minutes with the valve open.

FINISHING

Use a pastry bag to decorate about 1/3 of the chocolate bar with pistachio ganache. Insert a rectangle of dacquoise and finally the bergamot gelatin. Use a pastry bag with a 12 mm nozzle to make a few tufts of cream on each bar and sprinkle with chopped pistachio.





CRUNCHY DELIGHTS

By Alice Vignoli

Hazelnuts, pine nuts, almonds... A triumph of nuts that adds an irresistible touch, both as a crunchy filling and a tempting decoration.

NOCCIOLOTTO

Suitable for... Single portions

Yields 20 large glass cups

SEMIFREDDO

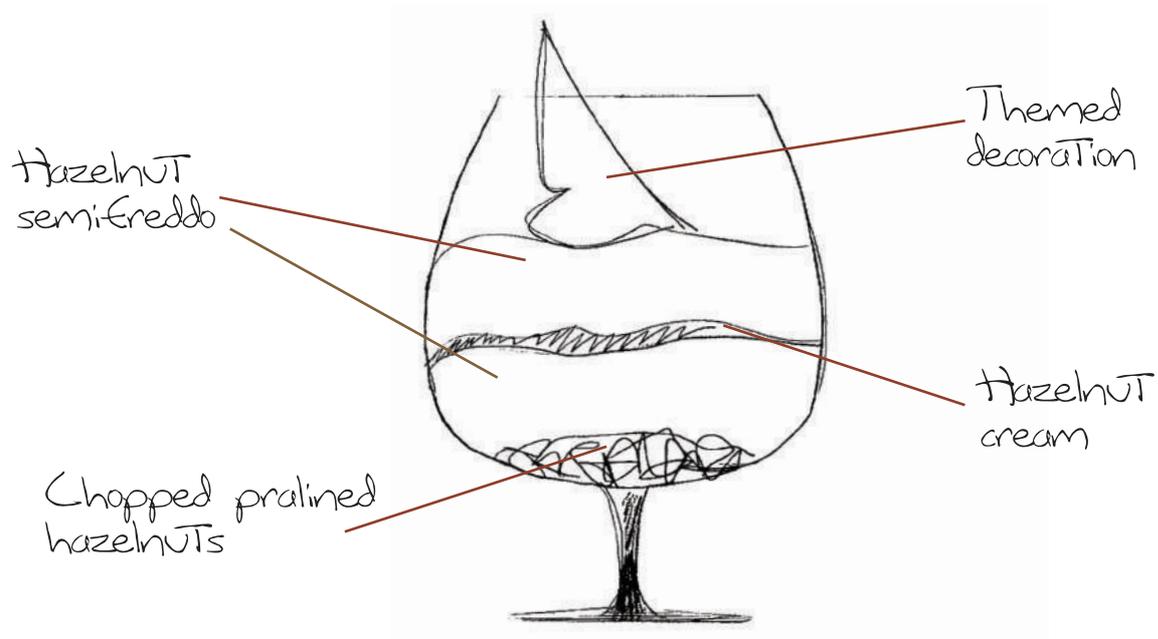
INGREDIENTS

Fresh cream 35% fat	g	1000	A
Pastry cream	g	400	B
Italian meringue	g	300	C
Hazelnut paste	g	200	D

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 a layer of pralined hazelnuts on the bottom of the glass. Mix the pastry cream and hazelnut paste. Gently fold the Italian meringue into the mix. Whip the fresh cream in a planetary mixer until it is semi-whipped. Add the cream to the rest of the ingredients one spoon at a time, taking care not to lose any air. Use a pastry bag to portion the semifreddo on top of the hazelnut layer, filling the glass half way. Place in the blast freezer for 10 minutes. Spread a layer of hazelnut cream on the hardened semifreddo that does not freeze at negative





temperatures and place in the blast freezer for 5 minutes. Add another layer of semifreddo, stopping at 2 cm from the top of the glass. Place the glasses in a blast freezer until the semifreddo hardens.

SUMMARY

Mix **B + D**

Fold in **C**

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

Layer in the glass cups following the pattern.

DECORATION

Decorate before serving or placing in the display case.

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.

MODERN ROLL

Suitable for... Single portions and cakes
 Yields one roll from a 60x40 cm sheet of cake

SEMIFREDDO

INGREDIENTS

Fresh cream 35% fat	g	1000	A
Mascarpone	g	400	B
Sugar	g	100	C
Pâte à bombe	g	200	D

RECIPE AND CONSTRUCTION

Prepare the cake by spreading it on a sheet of baking paper. Soak the cake with a sugar syrup/Sassolino alcohol. Whip the fresh cream, mascarpone, and sugar in the planetary mixer. Add the pâte à bombe to the mix. Gently mix the two ingredients until the mix is uniform. Spread the semifreddo on half of the sheet of cake. Sprinkle some pine nuts and pralined almonds on the still soft semifreddo. Roll up the cake filled with semifreddo. Quickly put the roll in the blast freezer until it has completely hardened.

SUMMARY

Whip **A + B + C** in the planetary mixer

Add **D** to the mix

Portion onto the cake sheet, adding the crunchy inserts.

DECORATION

Once the roll is frozen, remove it from the blast freezer and cut slices of the desired size. Decorate.

STORAGE

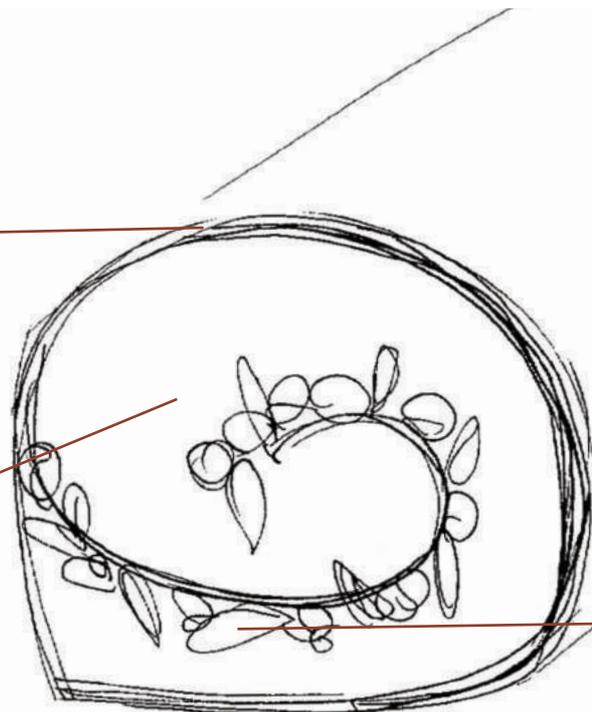
The frozen and decorated product can remain in the display case at -19°C for two weeks. The product that is frozen to the core (e.g. -32°C for 1 hour) can be stored at -19°C in a storage freezer for three months.

FUN TIP

During assembly, the roll can be further decorated by soaking the cake with a coloured liquid.

Cake soaked
with Sassolino

Light
mascarpone
semifreddo



Pine nuts and
pralined almonds



A model of Italian style

Gelato Festival inaugurated its first American flagship store in West Hollywood, California. It is a prestigious multi-use location dedicated entirely to artisanal gelato and Italian coffee, two of Italy's most representative products in the world.



Gelato Festival's first American flagship store opened in West Hollywood, California. It is located on the iconic Melrose Avenue, and it is dedicated entirely to artisanal gelato and Italian coffee. These products are showcased in every aspect, including their historical origins, tastings and education.

The idea came from Gabriele Poli, an Italian entrepreneur known internationally for his creation of Gelato Festival, a travelling event which visits the main cities

of Italy and Europe each year celebrating artisanal gelato. Foreseeing the enormous potential of the American market, Poli decided to take the tour to the United States, organizing over 15 festivals in major US cities since 2017.

The new flagship store aims to become an international point of reference for the industry with a series of future openings foreseen on both the East and West Coast.



AT THE HEART OF THE PROJECT

Inside this location, there is a live production kitchen, a classroom and a museum, which offer visitors the possibility to get to know artisanal gelato and Italian coffee up close and personally, and to deepen their knowledge of every aspect. A visit to the production kitchen allows you to directly follow all stages of the creation process of gelato. In the store, there is also a rotation of specialty flavours created by the most prestigious gelato maestros in the world, with unique pairings such as strawberry and bell pepper, or pecorino cheese with caramelized pears and honey from Sulla (a typical honey from Central and Southern Italy). Plus, there are gelato cakes and pops, next to coffee made with carefully selected blends.





The classroom is structured to accommodate a rich calendar of interactive workshops open to the public. Each week there are meetings dedicated to gelato and coffee which aim to bring consumers closer to the products through tastings of this authentic Italian food patrimony, helping spread the knowledge about these products.

The interactive museum area allows people to retrace the history of gelato beginning from its birth in the XVI century. Following the cultural theme, there are also spaces for contemporary art installations. The first installation was inaugurated, which was a presentation of giant spoons made with recycled plastic.

The initiatives that will circulate around the Gelato Festival stores are forecasted as numerous, with special visits from award-winning gelato chefs, panels for children and competitions. The structure will serve as an innovation hub, not only bringing the best gelato chefs to West Hollywood for experimenting new flavours and to push the boundaries of flavours, but also by exhibiting the best of Italian design and technology produced by project's partners. It is an authentic bridge of experiences between the Florentine traditions and culture and the dynamism of West Hollywood.

At the inauguration of the first "temple" of artisanal gelato in the US, a team of eight of the best gelato makers were present, all of which were champions of Gelato Festival and who are placed at the top position of the world ranking system, the Gelato Festival World







Ranking. The team consisted of the Italians Eugenio, Giovanna Bonazzi, Paolo Pomposi, Massimiliano Scotti Guido Cortese, and Francesco Mastroianni. They were joined by German Claudia Trotta and Japanese Taizo Shibano. These gelato maestros were joined by the American Champions Mike Guerriero and Diego Comparin. Silvana Vivoli participated in the event, an institution of Florentine gelato.

The team participated in the opening ceremony of the store, at the gastronomic gelato cocktail party and dinner, as well as at the Gelato Festival West Hollywood stop held at the Pacific Design Centre.





A STRATEGIC MARKET

On the occasion of the opening of the Gelato Festival flagship store, Gabriele Poli commented on the strategy currently operating in the American market: “The United States have a central role for the development of the artisanal gelato market at a global level, and we believe that the opening of an authentic ‘temple’ in West Hollywood contributes in a decisive way to this development. It also represents an occasion to consolidate the relationship between the Florentine culture and the United States, stimulating the growth in American tourism in Florence as well. Even if our roots are in Florence, the objective of Gelato Festival in the United States is much deeper than ‘just’ proposing a fantastic gelato. It is also to celebrate and share the culture of artisanal gelato, the chefs, and the community behind this ancient craft: there are still very few artisanal gelato shops in the US, but we are part of the movement to invert this trend, raising the level of quality for the entire industry.”



By Roberto Rinaldini

CLUB SANDWICH

The flavours are layered in an inviting and appetizing sandwich. A little bit of everything... from chicken to tuna, and even vegetables.

MULTI SEED BREAD FOR TEA SANDWICHES

INGREDIENTS:

• flour	1000 g
• fresh whole milk	500 g
• sugar	35 g
• cake yeast	20 g
• salt from Cervia	25 g
• whipped butter	70 g
• sesame seeds	100 g
• poppy seeds	60 g
• sunflower seeds	80 g
• oatmeal	80 g

INSTRUCTIONS

Knead all of the ingredients together adding the seeds and oatmeal last; cover the dough in plastic wrap and let it rest for 15 minutes. Divide the dough into three equal parts and create a braid. Grease the pan and place the braided loaf in the pan. Let it rise at 28°C for 90 minutes. Bake the loaf at 160°C for 120 minutes. Let the loaf cool and leave it in the blast chiller set at 4°C for 12 hours.

MAYONNAISE

INGREDIENTS:

• sunflower oil at 20°C	500 g
• egg yolks at 20°C	80 g
• white wine	15 g
• salt	3 g
• lemon juice	40 g
• vegetable broth	8 g
• Worcestershire sauce	5 drops

INSTRUCTIONS

Beat the yolks, vegetable broth, white wine, salt and drop-by-drop the Worcestershire sauce. Slowly pour in the oil while continuing to whisk and emulsify. Add the lemon juice. Store at 4°C.

CHICKEN FILLING

INGREDIENTS:

• chicken breast	600 g
• iceberg lettuce	600 g
• zucchini	300 g
• extra virgin olive oil	200 cl
• mayonnaise	400 g
• salt	to taste

INSTRUCTIONS

Heat the pan and grill the zucchini. Then grill the chicken with a little bit of olive oil and salt. Stuff the first layer of the sandwich after having spread mayonnaise on the bread and added the salad. Grill the first layer.

VEGETABLE FILLING

INGREDIENTS:

- eggplant 500 g
- bell peppers 100 g
- tomatoes 200 g
- mushrooms 400 g
- bufala mozzarella 600 g
- mayonnaise 200 g
- salt to taste

INSTRUCTIONS

Cube the vegetables “a brunoise” and sauté them in a pan, uniting them only after they have each been cooked separately. Cut the mozzarella and season the vegetables. Stuff the second layer of the sandwich after having spread mayonnaise on the bread. Grill the second layer.

TUNA FILLING

INGREDIENTS:

- tuna 300 g
- cucumbers 100 g
- tomatoes 200 g
- small marinated artichokes 200 g
- hard-boiled egg 200 g
- mayonnaise 200 g
- arugula 200 g
- salt to taste

INSTRUCTIONS

Cut the cucumbers and the tomatoes; drain the tuna and chop it with the arugula. Peel the hard-boiled egg and slice it into thin slices with the egg slicer. Stuff the third layer of the sandwich with all of the ingredients, after having spread mayonnaise on the bread. Grill the third layer.

ASSEMBLY

Overlap the three layers and cut into 9 square pieces, securing them with a bamboo skewer.



photo by Vincenzo and Matteo Lonati

HOT and COLD

Cjalsòns with flakes of smoked ricotta gelato.

From the mountains of Carnia (Udine, Italy), traditions are revived in a meeting of hot and cold that teases the palate.

By Claudia Santoro



**Leonardo
Ceschin**

Master gelato
artisan



**Stefano
Buttazzoni**

Chef

THE INGREDIENTS

CJALSÒNS

Carnian dish par excellence, reminiscent of stuffed agnolotti and have medieval origins. It seems that they were invented by the wives of the so-called cremar, street vendors who traveled throughout northern Europe with wooden backpacks and boxes to sell herbs grown in Carnia and spices purchased from Venetian merchants. On their homecoming, to celebrate the return of their husbands the wives collected the remaining herbs and spices and used them in the meal. In fact, the recipes are characterized by the constant presence of herbs and spices, as this is the area of Europe that is the richest in botanical variety.

INGREDIENTS

- 00 flour 250 g
- lukewarm water as needed
- salt to taste

INSTRUCTIONS

Mix flour, water, and salt, then leave to rest for about 20 minutes.

STUFFING

INGREDIENTS

- potatoes 300 g
- butter 50 g
- cinnamon powder 20 g
- raisins 100 g
- sugar 100 g
- onion 1
- salt and pepper to taste
- dried mint to taste

INSTRUCTIONS

Boil the potatoes, sieve them, and mix with the onion. Heat the raisins, sugar, mint, and grated lemon rind in the butter with the cinnamon powder. Add salt and pepper.

CONDIMENT

INGREDIENTS

- butter 80 g
- smoked ricotta 100 g

INSTRUCTIONS

Roll out the dough with a rolling pin until thin, cut discs of about 7 cm in diameter and place a spoon of filling on each. Fold in two and close, pressing well on the edges. Boil the cialsòns in boiling salted water. As soon as they come to the surface, remove them with a perforated ladle, season with melted butter in a hot dish, sprinkle with grated ricotta cheese, a pinch of cinnamon, and a little sugar.

RICOTTA

Ricotta, made from sheep, cow or buffalo milk, is a dairy product obtained by heating the whey – which is the result of previous processing of the cheese according to precise techniques – to a temperature of 75°-95°C, when the milk proteins coagulate. With this process white flakes are formed that spontaneously emerge on the surface, incorporating a certain amount of fat, lactose, and mineral salts. Cow's ricotta cheese is considered a low-calorie, digestible, and nutritious dairy product. In addition to fresh ricotta, with its soft and velvety consistency, there are also aged, dried, salted, or smoked products.

SMOKED RICOTTA GELATO

INGREDIENTS

• milk	1230 g
• dextrose	120 g
• trehalose	300 g
• nonfat dry milk	105 g
• milk proteins	15 g
• neutral stabilizer	9 g
• cream	240 g
• smoked ricotta	900 g
• salt	6 g
• Italian meringue with reduced sweetness	75 g

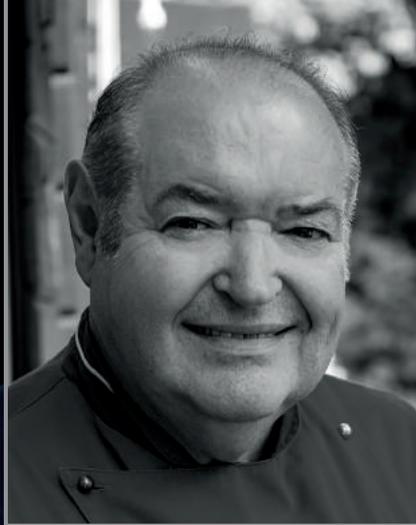
INSTRUCTIONS

Mix the dry ingredients, add the liquids, and heat to 85°C. Cool, then micronize with the ricotta, freeze in the batch freezer and add the meringue. Shape into medium-sized bars and freeze in the blast freezer to -5°C.

COMPOSITION

Put a few drops of cocoa in the blast chiller, grate the ricotta gelato bars into a bowl chilled in the freezer set in the gelato display case at -15°C to maintain the shape of the flakes. Place the seasoned cialsòns on the plate (preferably cold or a thermal tray), then add the flakes of ricotta gelato and serve.

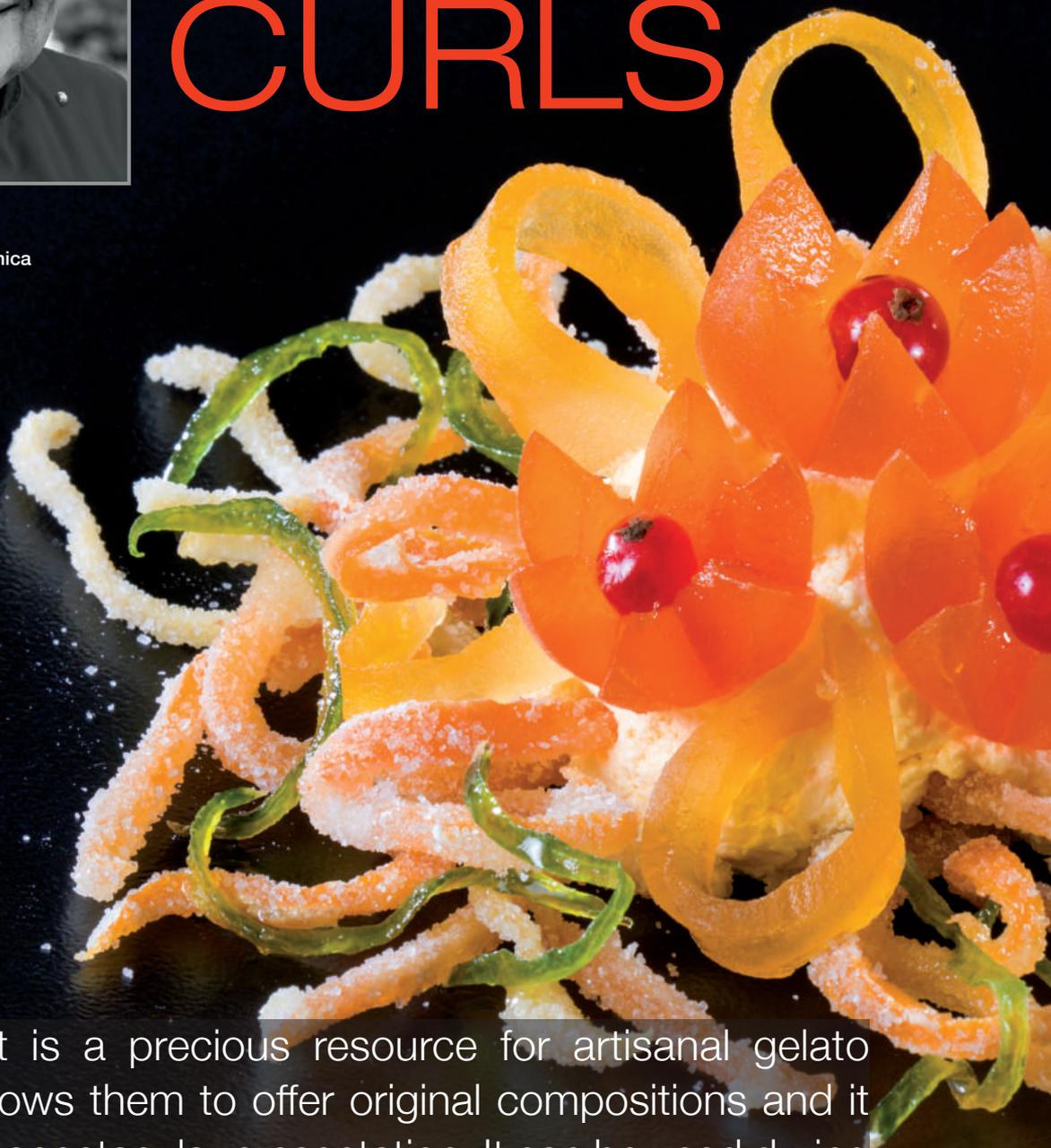




By Beppo Tonon

photos by Studio Phototecnica

GOLDEN CURLS



Candied fruit is a precious resource for artisanal gelato makers. It allows them to offer original compositions and it guarantees a spectacular presentation. It can be used during the winter months to decorate sundaes and plated gelato desserts. It can create unique presentations with bright colours which warmly invite people to taste the desserts.



Take a few cubes of candied apricots and carve in petals with an angled scooper. Delicately but firmly rotate in opposite directions the two parts of the fruit. Once you have created the flower, add a red current in the middle creating a pistil. Carefully wash and dry an orange, a lemon, a citron and a red grapefruit. With a V-shaped scooper, carve lengthwise into the peel from the apex to the base. Place the strips in infusion, changing the water every so often, until the peels are soft and have lost their bitter aftertaste. Immerse the citrus peels in a copper pot which contains water and sugar and bring to a boil. When the solution is completely evaporated, use kitchen tweezers to place some of the peels on granulated sugar. Artistically place these peels on a scoop of fruit- or cream-based gelato. With the peels that have not been coated in granulated sugar, create loops around the apricot flowers.

A layover full of emotions

Inaugurated just a few months ago at the Milan-Linate airport, the new Rinaldini point of sale acts as a representative of the excellent craftsmanship of Italian food in the world.



After its recent restyling, the Forlanini airport of Milan-Linate (Italy) has been updated with new technological and functional improvements making it the most modern Italian airport; it is a central communications hub which counts 9.5 million passengers each year.

For all of the travellers who are searching for a refined break, they can now visit the new Rinaldini point of sale in the arrivals hall. It was born thanks to an agreement with the Areas-MyChef group, which is a giant in the food&beverage and travel retail industries worldwide. The shop has Roberto Rinaldini's signature. Rinaldini is an internationally famous pastry chef who has been a gelato and pastry world champion three times.

It is an elegant and refined space of 120 square metres, and it can welcome passengers for a quick break,





whether it be sweet or savoury, based on its slogan of “Coffee, Pastry & Food Experience.” It has been carefully designed down to the details. Each corner of the point of sale is an expression of the philosophy of its eclectic creator. Next to the iconic black and fuchsia, which have always been a leitmotiv of the brand, there are precious materials and high-end finishes.

Accompanying a high-class coffee shop service, it offers tastings of the iconic pastries of Roberto Rinaldini. Original, modern and highly appealing, these creations are an example of how craftsmanship can establish itself on a large scale in the food industry, and of how it can be spread all over the world. The pastry chef aims to satisfy people’s often different tastes by linking pastry to fashion, tradition to the future and food to sensations. The specialty items in the showcase in Linate include MacaRAL, that is, Italian-style macarons designed following the well-known RAL colour scale. You can also find the Chococolor, which are irresistible, colourful cremis in various flavours, and the famous Fashion line, which are the latest fashion accessories, such as bags and shoes, in chocolate form. Last, but definitely not least, you can also find the Chocopops, delicious chocolate and crunchy wafer “lollipops.” There is also wide offering of savoury dishes, such as fresh salads, Italian flat bread “piadina” sandwiches, gourmet sandwiches and baguettes prepared with five different types of dough in the oven of the Rinaldini-

owned laboratory. Another dish is pizza topped with high-quality ingredients. It is made with dough that has had a long leavening time, resulting in an airy, very light and crunchy crust.

All of the products are made also to-go, with an elegant packaging to take home or which can be used to offer an original gift.

This new point of sale, which is open from 7 AM to 11:30 PM, joins the other six Rinaldini locations in Italy.



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.





MAURITIUS: THE SOUTHERN-MOST SCHOOL IN THE WORLD



Alessandro Pitaccolo



Denis Goyet

On the Island of Mauritius the Accademia Bigatton operates out of Executive Destination Management Ltd., managed by Mr. Denis Goyet and with the permanent collaboration of the master pastry chef, Alessandro Pitaccolo.

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

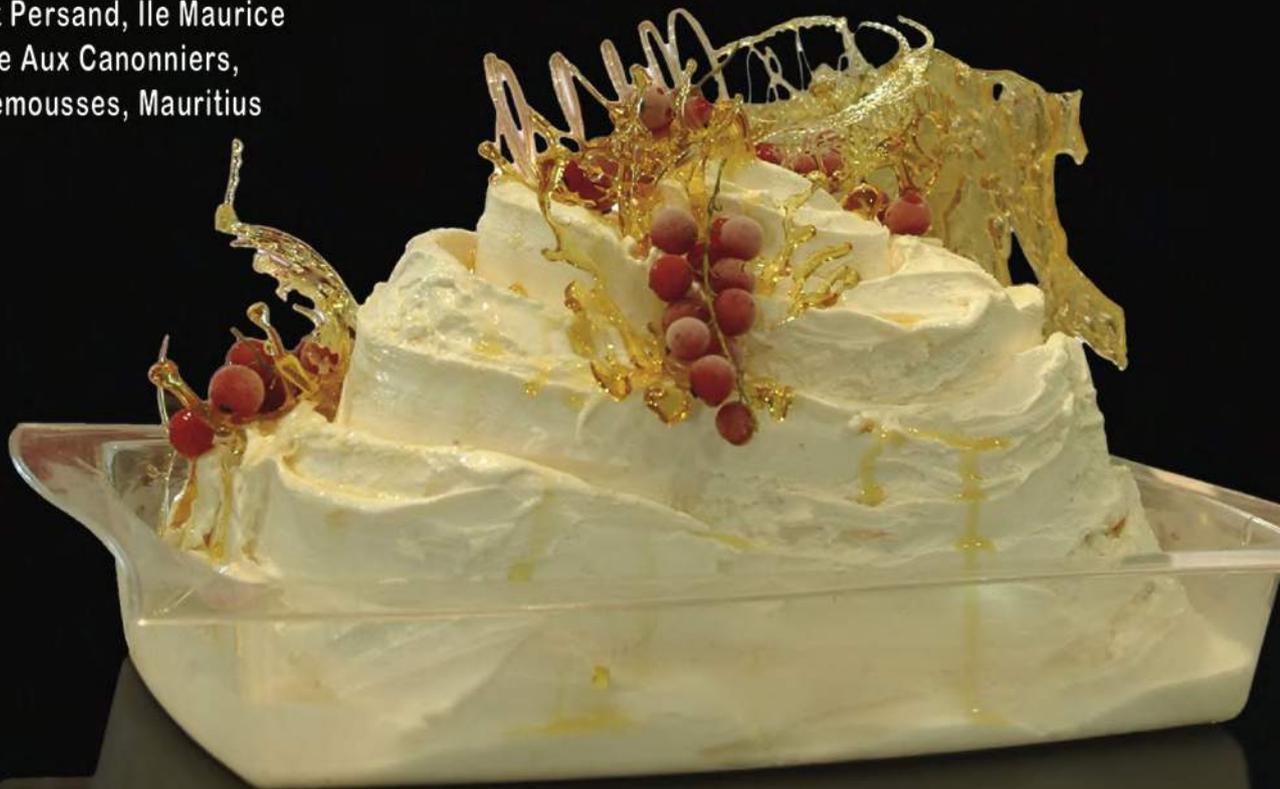




Mauritius

Ice Cream
Production Ltd

Route Royal Pointe Aux Canoniers,
Bâtiment Persand, Ile Maurice
Pointe Aux Canoniers,
Pamplemousses, Mauritius



AUSTRALIA: A COMPLETE SUPPORT



Bigatton Gelati is a Melbourne based business that supports and distributes a range of products, for the gelato industry in Australia. The company is run by industry experts and supported by the best global gelati ingredients brand in the world, that is sourced for Bigatton in Italy.

The Bigatton company is a leader in the world of gelato with high quality ingredients going back 70 years in history. This includes powdered products, gelato bases, a range of flavours including fruit, sauces, emulsifiers, toppings and a large variety of decorations. We also offer a machine range of mixers and pastuerisers complimenting our industry experience and gelati ingredients. The nature of this niche food based industry requires products to be of the highest quality coupled with services and support, to be available at all times.

Call John or Rob today for a no obligation quote, for all your creations or gelato machine requirements.





Australia

Bigatton Gelati

1/56 Kolora Road
Heidelberg West
VIC 3081

Phone 1800 842 188
www.bigattongelati.com.au



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





designed

our elegant takeaway boxes
for the preservation of the ice-cream



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info@anselli.it
www.anselli.it 

to share

**Anseli
quality products
since 1930**

bases, semifinished
products, cones,
wafer and all that
is needed for artisan
gelato making



QUALITY PRODUCTS AND SOUND ADVICE, SINCE 1930

In 2020 Anseli celebrates 90 years of activity. The company has made the history of Italian artisan gelato making thanks to its ability to interpret the trends and reply in the most innovative way.

Anseli has always been a family business based on experience, expertise and creativity put at the service of the artisan gelato makers with a direct, personal and supporting relationship. The company is constantly evolving, paying close attention to changes in the market. The actual catalogue includes a wide range of professional products consisting of the historical ones, present from the very beginning, together with those developed along the years to offer artisan gelato makers the possibility to improve their professional skills and upgrade their customer service.

Anseli most innovative proposal features the gelato desserts: a collection of tasty alternatives to traditional take-away gelato.



Dopocena are small glasses of gelato and sauces, prepared following savoury recipes, smartly garnished.

Tiramisu is an Italian classic proposed in a mono portion. It is produced with an exclusive recipe including Buon Biscotto, the company artisan cookie made of ancient grains.

Bon Bon features a heart of semifreddo, covered with fine chocolate placed in a small wafer cup, internally coated with chocolate.

In a cone of plexiglass, Conotorta encloses a slice of gelato cake based on the classic pastry recipes. A portion of semifreddo with a heart of gelato on a sponge cake base, beautifully decorated: that's Kubetto.

Minitorte are tempting two servings mini cakes made of gelato, on a sponge cake base, with unique decorations.

The newest creation is Plus, a delicious and intriguing oversized gelato on a stick made of



a creamy core covered with chocolate. It is proposed in four versions.

Each product has a making-of kit including everything necessary to prepare and serve. The recipes have been studied to achieve the best balance among the ingredients. The result is a nice texture, delicious taste and a tempting look.

Anselli supplies not only the kit but also a training programme in the laboratory, including preparation of the soft serve gelato and of each dessert.

Take away modality has always been of great importance to the company, as part of the customer services which can make the difference. Anselli has invested in the research of the best containers, specially designed to guarantee long and optimal holding of the temperature during carriage.

Over the past 20 years, the Milano-based company has implemented not only a range of highly innovative products but also effective advising services, helping its customers to be different from the competitors and therefore to achieve business success.

Today Anselli is able to offer complete consulting, guiding and supporting gelato makers every step of the way: from the choice of the location to interior design, from the choice of machinery and equipment to laboratory training, from work planning to communication advice. Both with a private brand and as a MAG store, an accomplished turnkey project for gelato stores.



FAMILY PASSION

For more than 70 years at Aromitalia, gelato has been a family passion that has gotten stronger generation after generation, in a constant search for excellence. The Turin-based company is committed to selecting the best raw materials, mixing them, and using them without losing their aroma, blending them to make the most of their complementary characteristics, all coming together in a recipe having a new, delicate balance. Products are developed starting from fruit, strawberries, hazelnuts, pistachios, pine nuts, and cocoa - carefully choosing the best qualities and types, in an admirable blend of tradition and innovation.

Aromitalia has built decades-long relationships of trust with its suppliers, working together to seek out the best quality. And it has always had a pact with its customers: preserve traditional Italian gelato recipes and quality, continuing in this business to preserve the know-how. The recipes are developed in collaboration with gelato artisans, whose practical and technical needs the company knows well, in harmony with the constantly evolving demands of the market. And it is in international markets where Aromitalia has truly focused on professional artisans, assisting them step by step as they discover the culture of Italian gelato.



ONLY THE BEST DOMINICAN COCOA

Santo Domingo Chocolate, like all of the single-origin chocolates from Aromitalia, is created by a meticulous production process that centres on the careful selection of the best Dominican cocoa beans. It can be used to create a sorbet which contains 57% of single-origin chocolate, a product that is gluten- & dairy-free and that can be enjoyed by those who fol-

low a vegan diet. Its preparation is very simple: you just have to mix one 1.8 kg bag of product with 2.2 litres of boiling water. This process ensures that the balanced aromatic characteristics and the typical bitterness of the Dominican cocoa are released, enhancing the final sorbet with a persistent aroma with floral and fruity notes.





Single origini chocolate

Santo Domingo

Contains 57% of real single-origin chocolate, gluten-free, with no milk derivatives ideal for vegan use, developed with only water it allows to release the balanced aromatic characteristics, exalting, on the finished sorbet, its persistent taste with floral notes and fruity.

CARIBBEAN SOUL



WITHOUT MILK DERIVATIVES

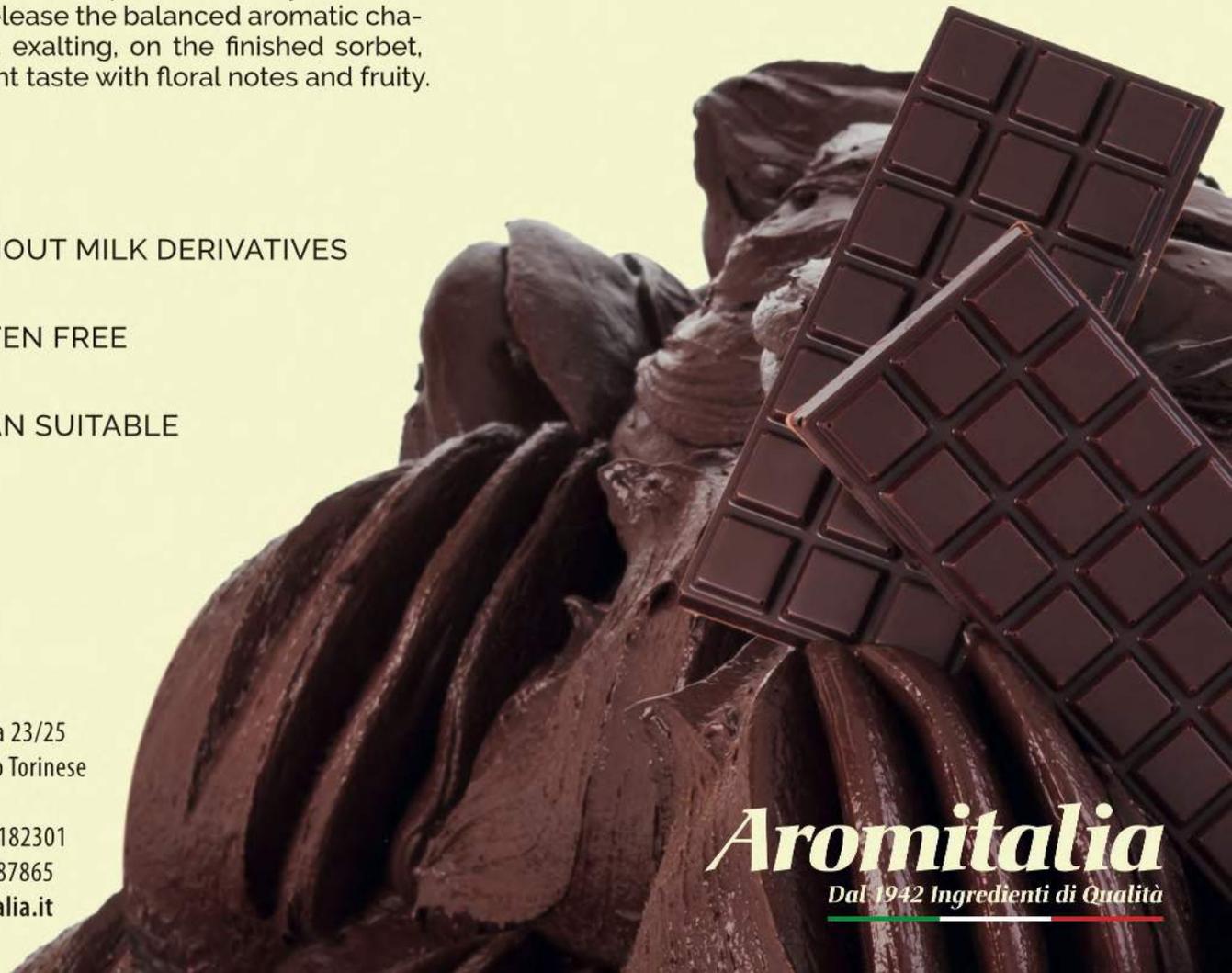


GLUTEN FREE



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(TO) | ITALY
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www.aromitalia.it



Aromitalia
Dal 1942 Ingredienti di Qualità

BASES FOR ALL



At Babbi, product quality is a fundamental principle. For this reason, the company implements a constant and precise selection of ingredients, and it carries out all the production processes internally. This is how Babbi Gelato Bases are created, with choice ingredients and designed to satisfy multiple purposes maintaining utmost performance.

The Milk and Fruit Bases belong to this product family, which is a diverse range that can satisfy every need: from the novice client that is approaching the world of gelato for the very first time, and therefore needs an elevated amount of product in their recipe to obtain simple and effective results, up to the expert

gelato chef, who wants to start with a stabilizer blend with which he can balance his ingredients on his own. The Gourmet Specialities line looks towards the future, a future that is more and more a reality: an entrée of steak tartare with Dijon mustard gelato or a cocktail made with a refreshing Gin & Tonic sorbet don't seem like off-the-wall proposals anymore. These bases allow for the creation of savoury gelatos as well as sorbetto with alcohol and they are carefully balanced to enhance the natural flavour profiles of the ingredients with which they are used.



BABBI

PICCOLI PIACERI QUOTIDIANI

1952



BABBI, THE CORE OF YOUR SUCCESS.

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18-22 January 2020
Hall C7 - Stand 160-154-194

ISM

Colonia
02-05 February 2020
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GELATISSIMO
Tutto il mondo del gelato

Stuttgart
15-19 February 2020
Hall 10 - Stand 10B16

Gulfood

Dubai
16-20 February 2020
Hall 1 - Stand E1-50

FHA
HoReCa

Singapore
3-6 March 2020
Hall 9 - Stand 9F2-06

Follow us:
www.babbi.com
#ilovebabbi



GLUTEN FREE TASTINESS

Beyond the quality aspect of their products, the company also pays attention to consumers, their eating habits and their requests, which are in constant evolution both for health and cultural reasons. Each message that comes from the market is gathered and analysed to offer an excellent, innovative and quality answer. The new line of Babbi products which is dedicated to baked goods was developed thanks to this commitment: a vast range of ingredients to produce baked desserts that are simple, versatile and Gluten free certified. It is a complete line of substitute flour mixes that can be used by just adding milk/cream, butter and eggs to create delicious gluten-free specialties in a fast and practical way.



The range varies from the most traditional sponge cake, classic or flavoured with pistachio butter, to decadent shortbread and crème diplomat tartlets, and in between including the trendy desserts from the other side of the pond, such as brownies, muffins and cupcakes. It even includes the famous red velvet cake! It is an excellent offer also for those who want to offer alternative products in their shop during the times of year when gelato is in less demand.

BABBI

PICCOLI PIACERI QUOTIDIANI

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Singapore
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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 paates, 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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bigatton@bigatton.com - Bigatton Produzione +39 0421 271554

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 gelato maker.





Our cream bases mix !

Doppia Panna - art.101N - 137N

The best ingredients for ice cream and pastries since 1946

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GREAT BENEFITS, IMPECCABLE TASTE

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

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

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

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



The best yogurt
flavours par
excellence . . .



The best ingredients for ice cream and pastries since 1946

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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 variegato 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 variegato 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 variegato. 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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THE FUTURE IS COMMITMENT AND TECHNOLOGY



For over 50 years, Bravo thinks about the future of gelato, pastry and chocolate.

Every day, the company develops Made-in-Italy technologies to facilitate and improve the work of professional artisans. Its direction has always been the future, a future that already asks us today for increased attention and protection of the planet on which we live, and Bravo starts with its technology.

The innovation this year is Blow, a vacuum technology which, when connected to Bravo machines, it allows you to work at five different levels of a vacuum to cook at low temperatures. The result? An explosion of flavours, a noteworthy speed in the preparation of specialty items, minimum product waste, and reduced energy consumption.

ECO-FRIENDLY PROJECTS

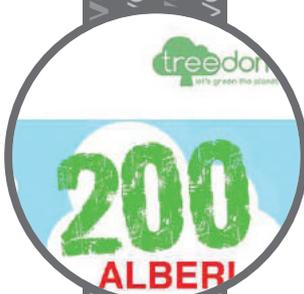
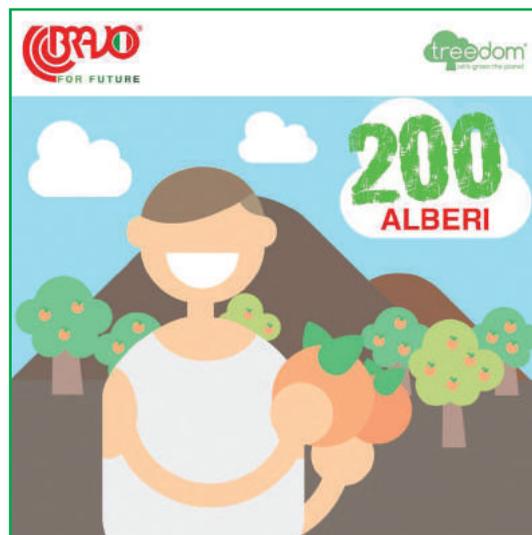
Bravo participates in the reforestation project promoted by Treedom, the only web-based platform in the world that allows you to remotely plant a tree and to follow its growth online. In the next two years, Bravo will finance the planting of 200 fruit and cocoa trees in various places throughout the planet. It is a project which encompasses many aspects: sustainability, the compensation of CO₂ emissions, the possibility to support in an ethical and local way the work of the farmers who will plant these trees thanks to the support of Bravo.

Stay updated at:

www.bravo.it

facebook.com/bravospa

Instagram: [bravo_spa](https://www.instagram.com/bravo_spa)





BLOW

sous vide for the future!



The **FUTURE** of gelato, pastry & chocolate is not only in your hands... but also in your technology!

Join us well #Bravoforfuture and be part of the change!

Come and discover blow, the innovative machine that will allow you to work with **5 levels of vacuum**. You can cook at low temperatures and you will emphasize flavours of your dishes with less **energy** waste!

Our 2020 target?
Listen to our planet!
To do this, we decided to take part in the international project of **Treedom** with the purpose of plant in 2 years...

200
FRUIT TREES AND COCOA PLANTS



COME AND DISCOVER OUR FOREST ON TREEDOM.NET
BRAVO S.p.A. Via della Tecnica, 5 - 36075 Montecchio Maggiore (VI) - Tel. +39 0444.707.700 - info@bravo.it - www.bravo.it

SPECIALIZED IN POZZETTI FOR GELATO AND MUCH MORE

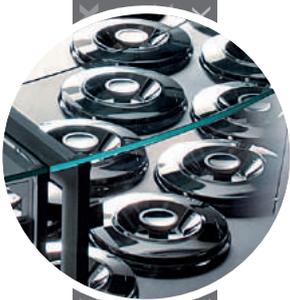


Present in over 40 countries, Brx is specialized in glycol and ventilated pozzetti for gelato. The company also manufactures drop-in units, pastry display cases, bar counters and closed-circuit water economizers which enable 100% water saving.

Brx presents "Vista gelato", which is the only display case in the market combining glycol and ventilated cooling, offering the "Best of Both Worlds". "Vista gelato" is the evolution of pozzetti because the gelato is now visible; in the same time, it is the revolution of the traditional scooping display case because there is no need to remove the carapina pans every night. "Vista gelato" becomes indeed a night storage freezer: you simply place the carapina pans into the low position inside the bowl holders, restore the lids and switch selector switch to night time mode and only the glycol cooling is on enabling to maintain your gelato as well as save energy. "Vista gelato" comes with two layers of carapina pans, the upper one and the storage. The carapina pan can be

either Ø 26 cm with 6, 10 or 14 flavors or Ø 20 cm in the Triple row configuration with 8, 14 or 20 flavors. "Vista gelato" is a "four seasons" display case. It can be converted into a glycol cooling pastry chiller at any time: it is possible to storage your gelato below and in the same time to showcase the pastry products on the display deck.

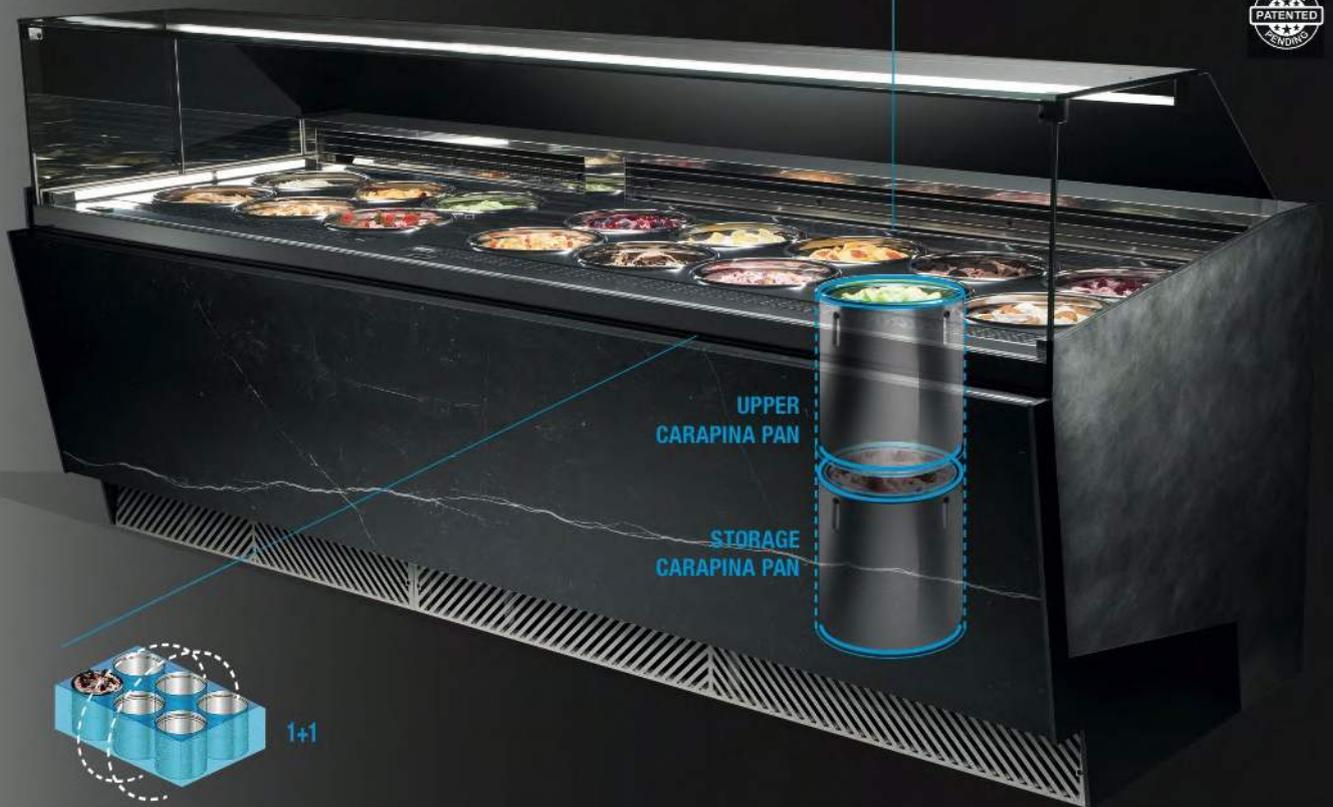
Discover more on www.brxitalia.com



POZZETTI GELATO SPECIALISTS AND MUCH MORE

BRX

POZZETTI GELATO & BAR TECHNOLOGY



"VISTA" THE GLYCOL POZZETTI COUNTER WITH THE GELATO VISIBLE, A TRUE REVOLUTION WITH AN EXCEPTIONAL VISIBILITY OF GELATO WHICH IS CONTAINED INTO CARAPINA PAN Ø 26 CM.

THANKS TO **TWO REFRIGERATION TECHNOLOGIES**, DAYTIME THERE IS NO NEED TO USE THE LIDS AND THE GELATO IS VISIBLE, NIGHT-TIME THE CARAPINA PANS ARE LOWERED INTO THE COUNTER AND LIDS ARE PLACED, **NO MORE NEED OF FREEZERS TO STORE YOUR GELATO**. A LOT OF CONFIGURATIONS WITH 2 AND 3 ROWS, EASY TO BE TURNED INTO A PASTRY CHILLER.



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HEAT
TREATMENT

5 hours with the system

easy

NIGHT

MORNING

AFTERNOON

2am

10am

12pm

1pm

2pm



2 Hours
Batch freeze
12
flavours



3 Hours
Produce
40 L
of white
base



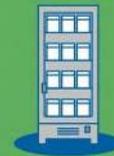
Sell
gelato



Static
and
dynamic
aging



+4° C



Static
and
dynamic
aging

way

EVENING

NIGHT

🕒 4pm

🕒 11pm



+4° C



THE ENTIRE
GELATO PRODUCTION
PROCESS IN
ONE MACHINE

Ready




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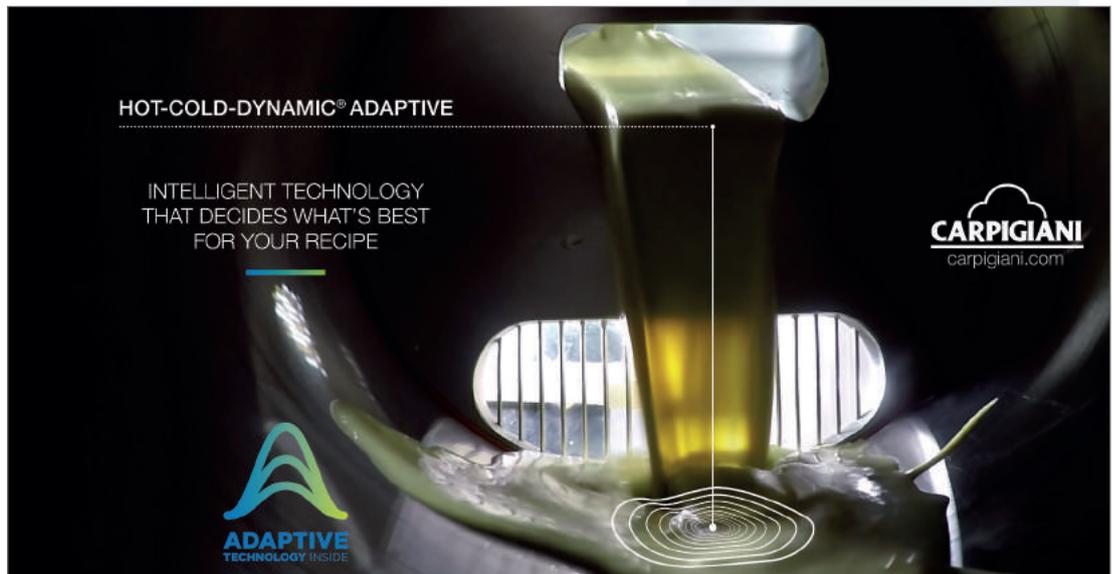
INTELLIGENT TECHNOLOGY FOR YOUR GELATO

Carpigiani presents Adaptive Technology the latest generation of batch freezers and pasteurizers able to manage all kinds of mixes and ensure the best possible result. Thanks to the latest evolution of Hot-Cold-Dynamic® Adaptive, the renowned consistency control system, the Maestro HE and Labotronic HE batch freezers are able to assess the type and quantity of mix being frozen, dynamically regulates cold and hot Gas to optimize the thermal exchange during freezing. This way the machine's performance is always perfect and freezing times are reduced.

Thanks to this system it is possible to manage gelato recipes having an average of 40% less total solids (sugars, fats, milk proteins, fibers, stabilizers, emulsifiers, etc.) compared to the classic system. Adaptive Technology pasteurizers are equipped with an exchange pump cup, a patented technology that allows superior micronization of the mixture with a surprising reduction of the fat globules.

The one-piece pump facilitates cleaning and allows working with raw milk. The extractable conveyor can also be changed with pieces of different sizes that can be adapted to mixes with different viscosities.

For more information: carpigiani.com



CARPIGIANI GELATO UNIVERSITY TRAINING AT THE TOP!



Carpigiani Gelato University established in 2003 as the educational division of Carpigiani, is today recognized internationally as the breeding ground for successful gelato entrepreneurs. Its mission is to lay the basis for a worldwide gelato culture. A comprehensive training program, along with cutting-edge teaching methods and a team of internationally renowned Gelato Masters have established the School's success, which has exponentially increased the number of its students and is now operating a "sweet cultural revolution" in all the five continents.

The School headquarters are located in Anzola dell'Emilia (Bologna) and 14 other satellite campuses are situated worldwide, specifically in: Argentina, Brazil, Colombia, China, Indonesia, Japan, Russia, Singapore, United Arab Emirates, Benelux, Germany, UK and USA (two campuses, North Carolina and Illinois). In 2018-2019, more than 400 courses in 10 languages were organized for a total of approximately 12,000 hours of teaching, a number that has almost tripled in three years. For more information: gelatouniversity.com



For eighty years we have been living the v



Cartoprint. Mature by experience, youthful by passion.

Enthusiasm, emotion and passion: this is how we have lived the world of ice cream since we started to produce paper cups in 1939. We provide ice cream makers with our most advanced technologies and know-how, developed over decades of collaboration with some of the largest multinationals in the food sector. We operate according to the highest quality standards (BRC IoP grade AA) in the field of food safety and environmental sustainability, using only paper from sustainable forests, managed in a sustainable way (FSC® or PEFC™) and all our products comply with MoCA regulations.

It's thanks to youthful passion and the strength of great experience that we've stayed by your side for 80 years, as we have from day one.

THE PACKAGING OF GREAT ICE CREAM MAKERS SINCE 1939

world of ice cream with the same passion.



 **Cartoprint**
SEDA INTERNATIONAL PACKAGING GROUP

WWW.CARTOPRINT.COM

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 “Panarea” design, which, with its pattern of different shades of blue, recalls the vast horizons and the crystal-clear water typical of the Sicilian coastline.

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 Dincertco 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.



*We give back to nature
what she gives to us,
so we can both improve*



For 80 years we have made paper cups according to the highest quality standards (BRC loP grade AA) in the field of food safety and environmental sustainability. For 100% of our production we use only paper from sustainable forests managed in a sustainable way (FSC® or PEFC™) and all our products comply with MoCA regulations.

Furthermore the Ecocup line, in addition to being made with FSC® paper, is completely biodegradable.

That's how we continue to give back to nature what she gives us, by categorically prioritising sustainability.

THE PACKAGING OF GREAT ICE CREAM MAKERS SINCE 1939

 **Cartoprint**
SEDA INTERNATIONAL PACKAGING GROUP

ICE DESIGN LIVE STATIONS

Design: Raffaele De Angelis

CIAM



studiogusto.com



Selected by
ADI Design Index 2019



Excellence Award of Lombard Design
Lombardy Region and ADI Lombardy

Refrigeration solutions with a design focus.

ICE DESIGN Live Stations combine design with functionality enabling professionals of gelato sector to make their customers live a unique experience of Live Show Cooking.



CHOCO LIVE STATION

The Choco Live Station is equipped with a tempering machine with which you can prepare new live chocolate creations, such as tablets, pralines, cold creams, hot chocolates, fillings and covers of cones and biscuits.



YOGURT LIVE STATION

The Yogurt Live Station will satisfy the needs of professionals who want to prepare this product live and complete it with toppings and pralines.

POZZETTI LIVE STATION

The Pozzetti Live Station is designed for all professional gelato makers who do not want to give up the ice-cream well for preserving ice-cream while, maintaining the classic and timeless flavor of ice-cream as it once was.



MIX LIVE STATION

The Mix Live Station is equipped with a low temperature cold plate with which you can make live preparations for decorating cakes, integrate pastry with ice-cream and have a practical and choreographic support for breakfasts.



SINCE 1977, TAILOR MADE TECHNOLOGY AND ITALIAN DESIGN



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

thirtieth Anniversary with Space, a showcase line characterized by sinuous forms and high performance, and 6040 G1, a beautiful squared showcase with a new-patented sliding system of the glass structure that becomes quickly one of its most representative model. In 2010, Ciam presents Mya and Mya Plus, a fantastic new line of professional showcases with exclusive finishing, high flexibility, perfect visibility of product displayed and the possibility to control the temperature all over the display volume. Mya Plus introduces a new Led lighting system that offers low consumption and a great enhancement of the product displayed. In 2011, Ciam proposes Ciao, followed by Vertigo to satisfy respectively specific request from artisanal and professional pastry sector. In 2013 Ciam is again one of the most interesting company, ready to fascinate its customer with a large range of new proposals: Ice Queen, Tortuga, the new line of total refrigerated showcases, available for fresh or frozen food.

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

In 2016, Ciam continues the innovation program started in 2015 launching Tabula Rasa



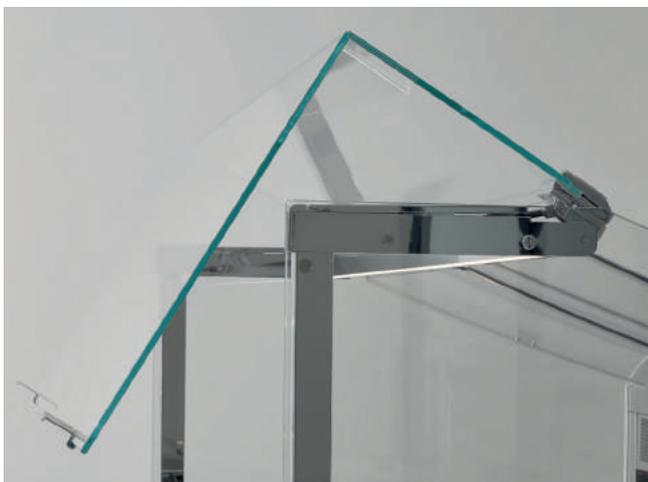


concept, the new materials and new design solutions; Mya Narrow showcase; 6040 R5 with the innovative double opening glass structure; the new display case Move 16, with the motorized opening system of the glass on the operator side; Murozero: a vertical display fully customizable and perfectly integrated 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 retro-painted glasses, its elegance and delicacy make it a unique piece of furniture, free from all the other elements in the room.

In 2018 the new version of the refrigerated wall cabinet Murozero, called Murozero Slide, has been selected by ADI Design Index. This product, together with Ice Design Live Station, currently compete for the awarding of the next Compasso d'Oro, the highly coveted prize that ADI gives to the excellences of the Italian industrial design. Federico Malizia, Ceo of Ciam, describes the secret of



company growing success all over the world: "Our success is the consequence of the experience gained along two generations, the capability of combining the creative artisanal mastery with efficient industrial facilities and with advanced processes: the endless renewal of company offer, the ethic in taking decisions and managing employees, returned by Ciam workers with a deep sense of ownership and responsibility, passion and love for job".



GOODNESS FOR WINTER

For the coldest season of the year, Coni Norge developed two gelato cones that are even more inviting than its delicious standard cone. The new products are rolled waffle cones that have been dipped in a chocolate glaze and then covered in amaretto cookie pieces or with white sugar sprinkles. In addition to being visually pleasing, they are also extremely delicious. When enjoyed with an artisanal gelato, not even the most intensely cold temperatures could prevent you from giving into this sweet temptation.

These cones enrich the vast range of Norge products, which has over 100 types of cones and wafers. Norge presents to the customer more and more decadent and original wafers, which unite the traditional goodness of dipped cones with elegant decorations on the external border of the cones, making them irresistible.

The same version is available on the wafer cone, which is more accessible for the gelato shops, but equally delicious and original.



IT'S TEATIME

The range of Coni Norge cookies has grown to include a few new fragrant and decadent members, perfect for teatime and much more. The chocolate glazed “Biscottino” decorated with amaretto cookie crumbs is crunchy and decadent, thanks to the chocolate glaze. It is irresistible when you savour the amaretto cookie crumbs, which enhance the flavour of the wafer. At the same time, the flavours remain delicate. It is an ideal accompaniment for tea, be it an afternoon blend or a berry infusion, as well as for a hot cappuccino. “Biscottino” can transform itself into a light cookie to be enjoyed at breakfast, or into a treat to be enjoyed during Sunday brunch. It is sold in family pack of 32

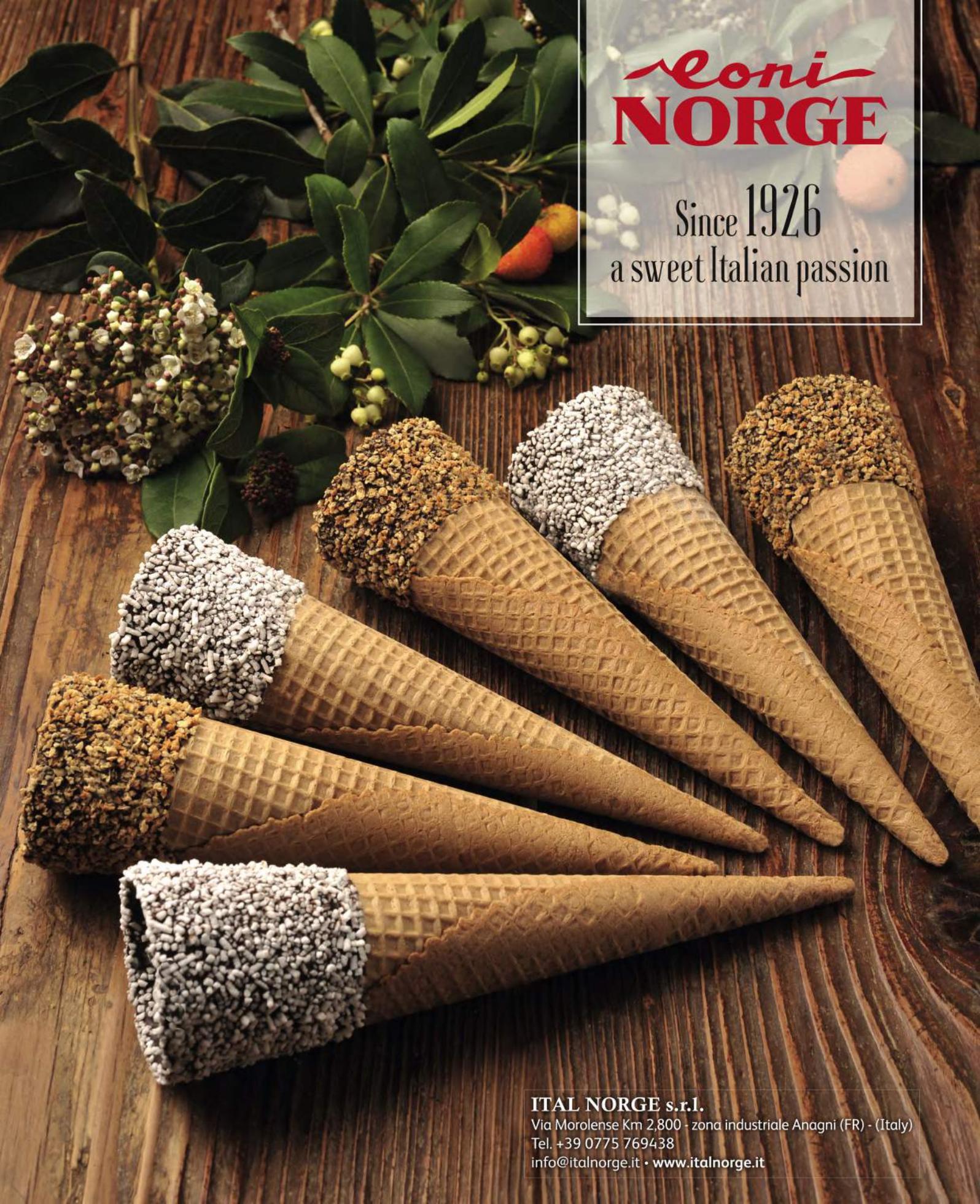
pieces. Pastry shops and cafés can offer single cookies to their customers, offering a service that is more exclusive and original than the classic cookie offer. In addition to the new “Biscottino,” you can enjoy: traditional wafers in chocolate and vanilla flavour which have been entirely glazed in chocolate; the heart-shaped or fan-shaped wafers and baby cones, which are perfect when filled with crème diplomat or whipped cream. With a little work, they can be

transformed into exquisite cookies at a professional pastry level.

They are elegant and delicate, making an afternoon snack in the middle of the winter very inviting.

They are also delicious and genuine, as the Norge tradition has always demanded.





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INNOVATIVE TRADITION

Classic or super-modern, health-conscious or pleasure seeking, searching for new flavours or yearning for comfort food: whatever type of gelato you are seeking, Fabbri 1905 has the perfect solution.

During Sige 2020, the most important international tradeshow dedicated to the Gelato and Pastry arts, this Italian company presented many important new products for industry professionals. In particular, Fabbri followed two main topics which represent the most important trends of the year: the comeback of classic flavours, which have been revisited in a modern light, and the growing interest for exotic flavours, which have a high health-conscious element and are now present across the culinary world.

The latest sauce "Citron and Tumeric" falls into the second category. It is a refreshing treat which paired the "most loved spice of 2019" with a citrus that is rich in Vitamin C and antioxidants. Avocado also entered the Gelato scene, a fruit with various health benefits. It is bound to be the trendiest flavour of the summer. Fabbri 1905 proposes it

in the Simplé version, that is, an ingenious range

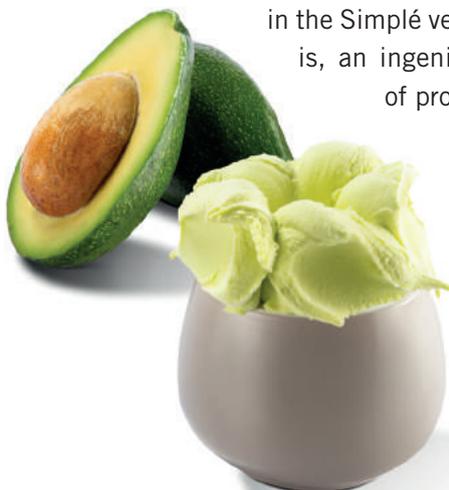
of products that

allow you to create perfect artisan



Gelato - but also smoothies, granitas and soft-ice - in just 10 minutes. Along with the Avocado comes Simplé Yogogreco, which is a perfect meal substitute, and can be paired with Strawberry "Fragola Frutto," honouring the flavour that has been chosen for the World Gelato Day 2020, or with the timeless Amarena Fabbri Wild Cherry.

The "Queen" of the Fabbri products, the Amarena Wild Cherry, presented herself in the new Simplé outfit: an innovative product that summarizes the capability of the company to carry on innovation within tradition. Regarding the rediscovering of classic flavours with a modern reinterpretation, a few products come to mind: Delipaste Nonna Rachele, a versatile product that allows for the recreation of a traditional cake flavour; Tutti Frutti of Sicilian Cassata marbling, which reinterprets a classic dessert of Italian pastry tradition; Snackoloso Bom Bon, a tasty hazelnut and chocolate cream with fragrant additions of wafers and crunchy hazelnut pieces; the three new soft-ice flavours: Strawberry, Nutty and Salted Butter Caramel.



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fruit pieces.

🍷 **YOGOGRECO**
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the perfect match
between taste
and authenticity.

🍷 **Avocado:**
exotic, inviting
and versatile.

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GX: THE FIRST & THE ORIGINAL



The GX series features innovative characteristics that respond to emerging environmental and professional needs, and confirm its pole position on the market for professional machines for fresh gelato, produced in front of the customer. Extractable refrigeration units allow simplified maintenance and installation flexibility; the insulating ring prevents the formation of ice in the cylinder; the version with remote air-cooled units also meets current regulatory and environmental sustainability requirements, avoiding water consumption; finally, the renewed design improves comfort and performance of use. The “anti-fog” system avoids fog and condensation, allowing the customer to live the “show” of the gelato creation; the cylinder washing system features also an internal drain which could be directly connected to the water network. A very important plus is the dedicated, patented spatula, unique on the market, able to protect the gelato from any kind of contamination. With its practical quick release system, the part of the spatula in contact with gelato is placed in the area of the freezing cylinder at a negative

temperature, remaining protected from any type of pollutant through the transparent lid. The handle, remains outside the food zone, at room temperature. Beside the revolutionary GX machines, the entire Frigomat range of advanced and tailored solutions, featuring the highest quality and safety standards, continues to widespread innovation Made in Italy throughout the world, by the tradition of Italian artisanal gelato and pastry. The Frigomat range of products is among the most extensive available and it is a point of reference for master gelato artisans and pastry chefs around the world: in fact, it includes everything from classic gelato and pastry machines (batch freezers, combined machines, pasteurizers, cream cookers, whipped cream machines, boilers, aging vats) to the most innovative machines for fresh gelato (GX series) and also a wide series of soft gelato machines. Designed to expand the professional’s possibilities and to simplify production activities, these machines are the result of experience and innovation, values that for over 50 years have distinguished Frigomat.



Behind a great gelato
there's always a great machine

 **FRIGOMAT**
macchine per gelato e pasticceria

FRIGOMAT **GX**
THE FIRST. THE ONE. THE ORIGINAL.

Beware of imitations...

 **FRIGOMAT**
macchine per gelato e pasticceria

frigomat.com



KING, THE NEW CREAM WHIPPER

Frigomat includes in its wide range of product specific equipment designed and developed to support pastry chefs in their daily work. These machines have been dedicated to expand the professional's possibilities and simplify the production activities.

Indeed the Twin Chef series combined machines and the Chef cream cookers allow the pastry chefs to create

their own specialties quickly and in moderate quantities, so to offer always freshly made products. These extremely flexible machines, thanks also to the interactive recipe menu and the "Together in the Pastry Shop" recipe book, allow to produce a wide range of sweet specialties: creams, ganaches, jams, fruit jellies, puddings and more.

The Frigomat range for pastry is completed now with the new cream whipper model "King". This new machine stands out on the market for its specific cleaning and sanitizing performances, simplifying the operator's activities and, at the same time, guaranteeing the best product hygiene standards.

The main characteristics of the new Frigomat cream whipper consist in two washing and sanitizing modes: the whole circuit washing and sanitizing function through a passing-by liquid that allows to speed up and simplify the ordinary cleaning and sanitizing procedures of the food-contact parts; the possibility for the operator to completely disassemble all food contact parts for cleaning and individual inspection of each component.



Beside that, the other pluses: a self-priming rotary pump of new generation; a solenoid valve pressure dispenser which permits to have excellent product structure and no residue at the end of delivery; a removable stainless steel tank with a 2-litres capacity; the possibility to adjust serving dosing; the refrigeration system with "anti-ice" technology for the tank and low temperature dispenser for an optimal product maintenance; the dispensing head with stainless steel nozzle which enables a high

quality of the product appearance.

Moreover this new generation machine allows to obtain high performance with fresh cream, UHT and vegetable-based products and allows wide overrun adjustment, perfect for whipped cream, mousse and semi-mounted cream.

Finally, the clean and essential design, makes it ideal for placement in both public and laboratory environments.





80 models
250 versions

Frigomat: the power of experience,
the passion for the future



frigomat@frigomat.com

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, and Officine 900, 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.



GHOST

ELEGANCE IS A PERCEPTION

frigomeccanica 



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INNOVATION IN THE SERVICE OF TRADITION



We have been working in the production of ingredients for gelato and pastry since 1922, always defending the tradition of Italian gelato. For us Tradition is the real Innovation. We are a dynamic company continuously developing. Our strength is to be able to realize the ideas of our customers offering them the possibility to use exclusive product developed by experienced professionals.

From the ovens for the roasting of nuts to the refining machines for creams, from the syrup cookers to the mixing powder plants, the machines are all designed for the product and not vice versa. Our aim is to defend and maximize the craftsmanship of the finished product. The entire range of items available in the catalog is from our production. All our dried fruit, for example, is roasted in exclusive rotary drum roasters, which exploit the indirect method of heat propagation, and then processed with an exclusive cold refining process, able to give it a very fine texture and to enhance all the fruits flavour peculiarities.

We rely on high-quality ingredients and carefully selected raw materials from partners suppliers to offer our customers only the best. We optimized our orders and warehousing management

system so we can now work with a just-in-time service producing always small batches in order to guarantee top freshness.

Furthermore with Fructital is always a team work. Our in-house staff regularly follows training courses held by our own managers and from external staff. Our sales team constantly confront with experienced chefs to keep the pace with market trends.

Fructital grows up always alongside the customer. Technical advice, training days, one to one courses, corporate events, and much more. Today Fructital can count on many partners around the world, in more than 30 countries, alongside which he takes part in important exhibitions.

Being better every day is the goal we pursue since more than ninety years, 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

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INCREDIBLY RED

Fructital Variegati line is enriched once again with a new irresistible reference.

Among the innovations proposed, the new range of Gluten Free ripples, and in particular the Variegato Red Velvet, which thanks to its peculiar taste and structure, will reproduce in gelato version the typical dessert of which it

takes the name. This variegato is rich of gluten free sponge cake with a delicate fruity note that will stand out in any showcase for its spectacular bright red colour. We suggest to propose it in combination with gelato made with Mascarpone Più.

THE LINE IN SHORT

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



VEGA & STEVIA WELL-BEING

A complete line of products for the gelato maker who wants to propose his clients a tasty artisanal gelato, keeping the caloric intake under control and at the same time eliminating the consumption of milk and derivatives. The Vega&Stevia line includes complete bases without any type of derivative of animal origin and it is also without any added sugar. With its delicate notes, the BiancaVega&Stevia base is immediately ready with the addition of water and can be combined with the wide assort-

ment of pastes already available in the catalog. You can request the complete recipe book. Four innovative references have been added to the range: VanigliaVega&Stevia to make a gelato with an unmistakable vanilla taste, YoVega&Stevia for a full-bodied yogurt-flavored gelato; CioccoVega&Stevia to get a creamy chocolate gelato and finally LemonVega&Stevia for a sugar-free lemon sorbet.

BIANCAVEGA&STEVIA BASE

- dosage: according to the specific recipe
- packaging: 1,5 kg bag
- box: with 6 bags
- shelf life: 36 months





bontà e tradizione nel gelato dal 1922



Variegato
Red Velvet

WITH SOFT
SPONGE CAKE **GLUTEN FREE**

FRENCH TRADITION, ITALIAN STYLE



Quenelle is a classy semifreddo for an unparalleled showcase. It is a product which Fugar, inspired by French tradition, has created. Its soft and pleasant texture is extremely enjoyable. It is very simple and rapid to prepare, requiring only a countertop mixer. It is perfect when paired with fruit, creams and decorations to create an airy and delicious gelato. By adding fresh cream, you can obtain a creamy result, with clear and round flavours. By adding aromatic pastes, there are infinite possibilities for flavour pairings, which will

please the eyes as well as the palate.

This unique specialty allows for you to have a showcase that is able to keep abreast of the times. You can create flavours that follow the seasons and the desires of your clients, and obtain pans with voluminous, glamorous and attractive product. The pans can be filled up over the edges without having to use vegetable fats or extra emulsifiers. Quenelle is available in bags by 3 kg.

Discover how to make 12 Quenelle recipes on www.fugar.it





quenelle

one product, thousand possibilities.

From Fugar research comes Quenelle: the product which makes life easier and offers thousand possibilities. You can always have an ice-cream showcase up with the times, following seasonality, the current trend and customers' tastes.

Quenelle is the product which perfectly commits to fruit, creams and decorations to create a soft and delicious ice-cream.

QUENELLE, PLEASANT SENSATIONS OF TASTE FOR YOUR PALATE.

FUGAR[®]
PRODUZIONE

WWW.FUGAR.IT

NATURAL, GENUINE VALUES AND PRODUCTS

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, and guarantee the highest quality standards protecting the environment and everybody’s health; 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 and never ends: in order to drastically reduce the glycemic index a natural sugar alternative has been recently developed thanks to the only use of natural fibers. A wide range of variegates and pastes for the gelato maker allows to range from various degrees of sweetness up to zero (it naturally contains sugars - the existing sugars are only those of the fruit we use), satisfying 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.



THERE IS FERMENT IN THE ICE CREAM PARLOUR WITH VIVIÒ THE NEW YOGURT ICE CREAM WITH PROBIOTICS



VIVIÒ

THE FIRST PROBIOTIC ICE CREAM
THAT CARES ABOUT YOUR WELL-BEING

Synbio® is the exclusive combination of two strains of probiotic bacteria developed by Inovafood in cooperation with Synbiotec Laboratories - a University of Camerino spin-off -, which is also patented at European level. It guarantees excellent colonization in the intestine. Their peculiar anti-pathogenic properties bring documented health benefits strengthening the immune system. A cup of ice cream is enough to enjoy your day to the utmost.

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Conceived by Inovafood in cooperation
with Synbiotec, spin-off of the University of Camerino

galatea

prodotti per gelato artigianale



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THE FIRST
AND ONLY
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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.





THE SWEET LIFE



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flavour in our
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treats for Gelato Lovers!*



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A COMBINED MACHINE FOR TRUE CHEFS



Compacta Vario Chef by Icemteam 1927 was created to complete the Compacta Vario line. It was already successfully proposed as a combined machine for artisanal gelato, and it is now ready to unleash the creativity of chefs du cuisine and pastry chefs.

Thanks to the Vario system, strengthened with the introduction of a third inverter in the boiling chamber, Compacta Chef maintains a significant amount of flexibility in the management of the minimum quantities; therefore, it allows you to utilize very complex recipes with the same ease-of-use for which the Icemteam 1927 range is famous. The boiler door, which has been completely renovated, allows for the completely safe extraction of the mix directly from the boiler thanks to a double extraction opening.

Compacta Vario Chef is currently available with only the top-of-the-line configuration: steel beater, multifunction beater, silver scrapers, insulated steel door (patented by the company), stainless steel sprayer, and ergonomic shelf.

A COMPLETE RANGE

Since 1927, the company offers the best technologies for the production of traditional, Italian-style gelato. Its range of products include easy-to-use pasteurizers that are trustworthy and capable of guaranteeing the maximum levels of food safety. Our horizontal and vertical batch freezers stand out thanks to their ease of use, and they always guarantee an excellent quality of the final product. For those who are looking for a flexible solution which is highly technological but also saves space, Icemteam 1927 presents its combined machinery, which unite the pasteurizer and the batch freezer in a single structure, giving life to the solution for the future.

The Icemteam 1927 whipped cream machines store fresh cream in perfect conditions and at the ideal temperature. They ensure easy cleaning and high performance.

The product range of the company is completed by blast freezers and chillers for gelato and pastry, a work instrument which has a high technological content. They are easy to use and are quality products for industry professionals.





Discover the new

Compacta VariO 8 *Chef*

Compacta
VariO 8
Chef

New UPPER DOOR
New SOFTWARE
New RECIPES



For Gelato, for Pastry and even more...

CONNECTED WITH THE NEXT GENERATION

The new Ictech batch freezers, MT Next Generation, are designed with a large 7" LCD touchscreen display which allow the operator to easily keep under control the various production phases. Thanks to the automatic programs for creams, fruit, granitas and shock gelato, it is possible to obtain the best results with the perfect consistency, independent of the operator's skill level. When you need to produce small quantities, you can automatically reduce the power and water consumption: all you need to do is push the Energy Saving button. There is also a button for regulating overrun, which favours an increase in volume that is well over the industry standards. The batch freezers are developed with the Connect System, a sophisticated diagnostics and monitoring system through which it is possible to remotely monitor all of the functions of the machine, the history of the gelato production cycles and the log of alarms through a Wi-Fi, LAN or Sim-card connection. In this way, if the machine needs a technician's intervention, the technician can provide real time support by connecting with a computer, tablet or smartphone.



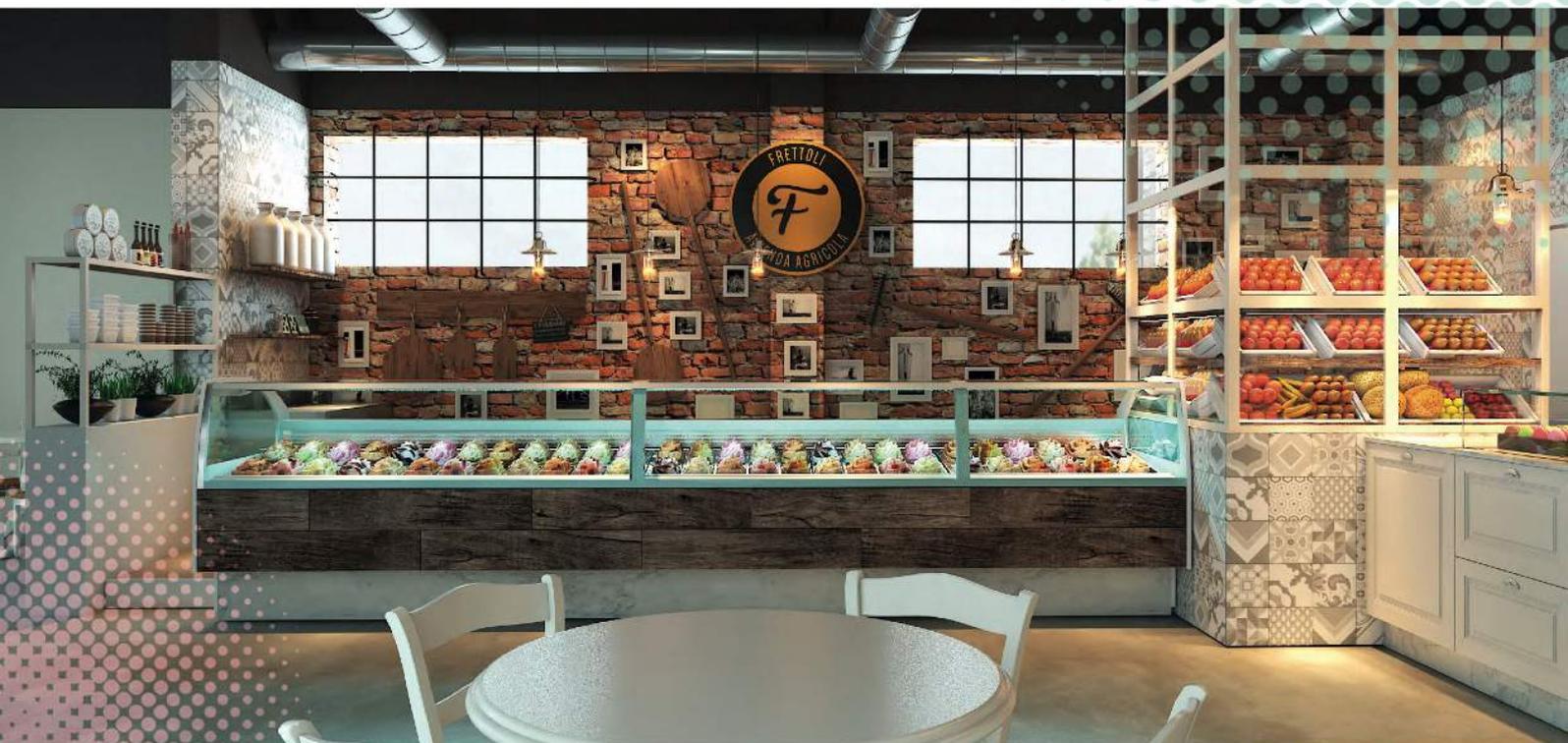
DEDICATED TO LARGE PRODUCTIONS

With a 200-litre capacity, the new PST 200 XL pasteurizer is perfect for the producer of large quantities of artisanal gelato. The machine allows for the pasteurization of large quantities of mix in small amount of time, with a significant reduction in water and energy consumption.

Equipped with a large LCD touchscreen, the equipment offers a series of automatic programs, including: high-temperature pasteurization at 85 °C, which consistently guarantees perfect, pathogen-free results; low-temperature pasteurization at 65 °C for more delicate mixes; a special program at 4 °C which favours the cooling of mixes in a short time while maintaining unaltered the previously reduced bacterial load. The offer of programs is completed by a set of programs for chocolate pasteurization up to 100 °C and the programs for sugar syrup and inverted sugar. The new and robust lid which is completely transparent allows for improved visual monitoring of the pasteurized mix.



MAKING YOUR DREAM SHOP COME TRUE.



ICETECH®

GELATO MACHINES

EVERY GOOD GELATO HAS A SECRET INGREDIENT.



Multifunction
Machines



Batch freezers
Next Generation



Counter top
Batch Freezer



Pasteurizers



Cream Cooker



Soft Gelato
and Yogurt

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INIMITABLE PERSONALITY

To give to every gelato flavour an exclusive touch of elegance, I.Co. Cialde created Frisbee, a crisp and delicious wafer perfect for garnishing cones, cups and sundaes. Frisbee is 65 mm in diameter. It comes from a recipe which weaves together genuine ingredients that have been selected with care. The irresistible notes of chocolate flavourfully stand out. The technique used to make the wafers further contributes to their particularly fragrant aromas. Frisbee is a true must-have for the gelato shop that wants to stand out. In fact, I.Co. Cialde provides its customers with an exclusive personalization service, with the

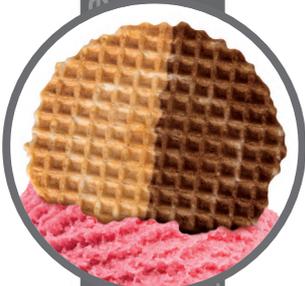
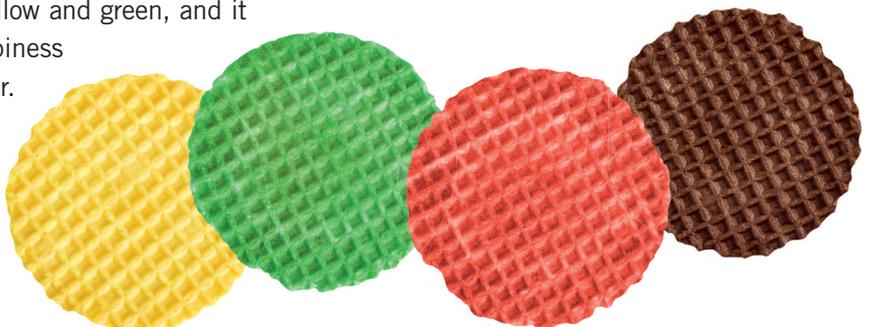
possibility to print right on the wafer. It can be personalized with the name and logo of the shop, or with any promotional message the client desires. It is an effective form of advertising that is a sure means of leaving an impression, as shown by their daily use in numerous gelato shops for some time now. They will most definitely be noted by consumers. The personalization of Frisbee can be requested with a minimum order of 12,000 pieces.



A CRUNCHY FAMILY

The Frisbee wafer has multiple versions, all of which are to be admired and savoured. Frisbee Cacao, for example, is dedicated to lovers of intense flavours. When it is paired together with a light-coloured gelato, it will attract even the most distracted people's attention. Frisbee Color is available in red, yellow and green, and it gives a touch of happiness to any product you offer. Frisbee Duo is the latest member of the family, and it is the

result of a carefully studied project by the company's Research and Development team. The wafer is divided perfectly in half, with vanilla on one half and chocolate on the other. It is created with two different batters which are then expertly combined.



Frisbee®

ONIDEA®

THE WAFER THE WHOLE WORLD LOVES



Frisbee is so delicious because it's the first wafer in Italy that's made with cocoa; perfectly crisp and fragrant; its shape is unmistakable; its flavour enhances any ice-cream. Ask to try Frisbee in your local ice-cream shop: it'll give you a world of pleasure!

i.co.
cialde
Full marks for flavour

ELITE EXHIBITION

Pivot (designed by Giulio Iacchetti) is the “highest” expression of the refrigerated vertical showcase. Its free from any overhead structures, and its lines meet up to create a solid geometric shape with an unprecedented thermodynamic performance. Ifi created this refrigerated vertical showcase, dedicated to the most demanding gelato and pastry chefs. Pivot unites product display and conservation with food safety and maximum practicality. A unique element of this project is its heated glass walls on all four sides of the display case, in addition to the already tempered glass: this implementation is fundamental for improving the quality of flavours and aromas and the presentation of the stored food product. In Ifi’s vertical project, everything was designed based on the demands of professionals and on the needs of their products: the ventilation method, which goes from the bottom towards the top, allows for more display volume; the door with a hidden handle and the self-closing door improve ergonomics while limiting the dispersion of cold air towards the outside of the display case. The number of internal shelves has increased from 5 to 6, providing more space for product differentiation within the case.

Thanks to the visual continuity between the outside and inside of the case, the appeal of



the products inside the case increases. At the same time, the newly designed shelves allow for uniform ventilation. Pivot is available in the following versions: pastry/gelato, gelato, pastry, chocolate pralines. It is fitted for Ifi’s IoT Remote Manager, an innovative service introduced

by Ifi, through which the professional can remotely monitor and manage the functional parameters of all of the refrigerated products present in his/her store. For more than 50 years, Ifi has been the brand of reference internationally for design, technologies and the planning of food & beverage establishments. The company offers new solutions for bar furnishings and for display and conservation of artisan gelato, pastries and chocolate pralines. Ifi’s proposal is created in the sign of design to improve the quality of life of people through conservation and display of food products, food safety and functionality.

For more information: www.ifi.it



Sigep
Rimini 18/22.01.2020
Pav. C1 Stand 094-054

Gelatissimo
Stuttgart 15/19.02.2020
Pav. 10 Stand 10D36

FHA
Singapore 03/06.03.2020
Pav. 9 Stand C3-01

Milia

Design Makio Hasuike & Co.



People-centric innovation

Milia is set for Ifi **IoT Remote Manager** 

MORE PROTEIN, LESS FAT

Power is the new line of Leagel powdered products perfect for those who want to keep fit while indulging in artisan gelato. With this product you can prepare a tasty and creamy gelato with three times as much protein as the traditional one and with a low fat content. Easy and quick to prepare (you just have to add hot water), it contains over 12 g of protein for each 120 g serving and is available in 4 gluten free flavours: vanilla, cocoa, banana and salted caramel.

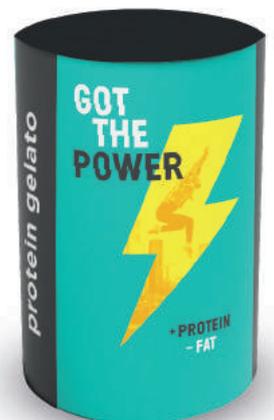


POWER
PROTEIN
GELATO

MARKETING TOOLS

Leagel, which has always been particularly attentive the needs of every gelato maker, has also created an exclusive kit consisting of a flavour sign, a cylinder display and a window decal.

POWER
protein gelato



POWER
PROTEIN
GELATO

GOT THE POWER



esploratoridellospazio.com

*rispetto al gelato tradizionale

+ PROTEIN - FAT

POWER is the new line of Leagel products for a gelato with three times as much protein as the traditional one and with a low fat content. Easy and quick to prepare, it contains over 12g of protein for each 120g serving and is available in 4 gluten free flavours: **vanilla, banana, cocoa and salt-ed caramel**. **POWER**, with its surprising taste and creaminess, is perfect for those who want to keep fit while indulging in artisan gelato.

POWER
protein gelato



leagel.com

NEW ITEMS IN 2020 FOR CREATIVE FLAVOURS



With the Prestige Selection line, Martini Linea Gelato - a Unigrà brand born to satisfy every demand of the industry's professionals – offers a large range of flavoured pastes and sauces for gelato shops. As the name and the guarantee seal on every package suggest, this brand aims for excellency and maximum quality. These are obtained thanks to: the selection of the best ingredients; the rich recipes that have been carefully studied and designed; and innovative production processes.

At Sigep 2020, Martini Linea Gelato will present three noteworthy new products in this family, all designed to satisfy the increasingly demanding consumers who want to explore unconventional flavours. All the flavours are offered in an elegant and practical 3-kg jar, and they offer bold combinations and flavours that have never been seen in the gelato shop. Specifically, Black Kiss is a unique sauce with a strong liquorice flavour and a total black look, thanks to 35% of pure liquorice which by its nature gives the product an authentic flavour, intense aroma and black colour. It is a versatile product, which allows the gelato chef

to get creative with the invention of original flavours. For example, the chef can propose a gelato with a liquorice toffee paired with a salted butter caramel, or the chef can make a bold combination with fruit flavours. Another idea is to ribbon the sauce through a dark chocolate or mint flavoured gelato, or to use it as a flavoured paste to produce an unusual gelato with a light grey colour.

Instead, Signor Strudel is a new sauce that recalls the flavours of the typical sweet from the South Tyrol region. This delicious sauce is an explosion of flavours and sweetness which respects tradition: it is a sauce made with 52% of apples, along with sultana raisins, pine nuts and cinnamon, creating a rich sauce which makes for an irresistible gelato, both for its flavour and for its texture.

Finally, Bonjour Croissant: an original and special flavoured paste, made with the ingredients of a real croissant. Milk, sugar, egg yolks and butter are enhanced with a pinch of cereal bran, which gives the gelato an even more distinctive flavour. It is perfect for bringing the aromas of a delicious croissant to the gelato pan. It can even be proposed in a “stuffed croissant” version, simply by adding a fruit sauce from the Prestige Selection line, or a Brunelle sauce in either hazelnut, gianduja or pistachio.



Soon...



...on everyone's lips!



A DELICIOUS PROPOSAL TO BE ENJOYED ALL TOGETHER



To face the grey skies of winter with the right amount of energy, the creative flair of maestro Massimiliano Scotti, a European Gelato Champion, proposes a delicious recipe made with Martini Linea Gelato products, taken from the “Gelataro d’Autore” recipe book published in the 2019 season. The excellent quality standards of the company’s products enhance the creativity of the gelato chef, thanks to an original pairing between extra dark chocolate and the decisive flavour of rum. The mix is sweetened by a tasty pear sauce, creating an original and distinct flavour pairing which can satisfy even the most demanding palate.

It is an original recipe with a strong character, especially thanks to the use of two products from the Aymara line, a brand of Martini Linea Gelato dedicated to the world of chocolate and cocoa. Tutto Extranero, which is a complete, ready-to-use and perfectly balanced base, contains a high percentage of dark chocolate and cocoa butter. This allows the chef to make an

extra dark chocolate gelato with an intense and persistent flavour, along with a very dark colour. The addition of Aymara 10/12 natural cocoa powder makes the chocolate flavour even more intense, while adding a light note of vanilla. The new Pear sauce from the Prestige Selection line is also added, further enhancing the recipe with the smooth and sweet notes of pear. The Prestige Selection line is a line of flavoured pastes and sauces which, as the name suggests, aims for excellent and maximum quality, thanks to its selection of the best ingredients and the formulation of rich recipes.

EXTRANERO RUM AND PEARS

To create the base, carefully mix 470 g of Aymara Tutto Extranero and 530 g of boiling water in a pitcher. To this mix, add 210 g of blended pears, 55 g of Aymara natural cocoa powder and 40 g of Rum.

Mix well with a whisk or an immersion blender. Pour the mix into the batch freezer and freeze the gelato. Once the gelato is ready to be extracted, place the gelato in the pan and ribbon the gelato with the Prestige Selection Pear Sauce while extracting.



MARTINI

LINEA GELATO



La nuova forma dell'eccellenza



*Paste
e
Variegati*



Materie prime altamente selezionate e lavorate con processi produttivi all'avanguardia. **Ricette ricche** e massima attenzione al contenuto, sia per i gusti frutta che crema. Senza dimenticare la veste esterna: un **packaging** studiato ad hoc, elegante e funzionale, che garantisce il mantenimento ottimale della qualità dei prodotti. Queste sono le chiavi del successo di Selezione Prestige. **Ed è solo l'inizio...**

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



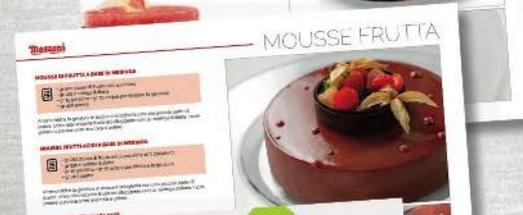
Dry-fix™ technology to drastically reduce the loss of water: it is thus possible to decorate cakes, tartlets, mousses and panna cotta without the risk of ruining them due to the moisture usually produced by standard frozen fruit. In harmony with current health trends, Mazzoni recently introduced Ketty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





Perfection needs recipes

you find them here: www.mazzonigroup.com/recipes



COOKIES COCOBOOM! AN EXPLOSION FOR YOUR SENSES



Breaking news: there is a new, extra-crunchy member of the Cookies family. Cookies Cocoboom will take your senses to an exotic paradise, and your palate will explode with one-of-a-kind sensations. This unique and exclusive recipe is offered in a kit format. An irresistible sauce with coconut cookie pieces joins toasted coconut flakes in covering a special coconut-flavoured gelato. The magic ending? A heavy dose of fragrant crumble sprinkled on top for a delicious mix of consistencies.

The special composition of Cookies Cocoboom allows for two types of presentation: in the classic version in an overflowing gelato pan topped with abundant sauce and crumble, or in the innovative “cremino” version, placed in the gelato pan covered with a thick layer of crumble. Whichever version you choose, with Cookies Cocoboom, the display case will be... a bomb! For more information: www.mec3.com



**TOASTED COCONUT FLAKES
AND A TOUCH OF COOKIES®**

CRUMBLE

**THE
SUPERGELATO**



COCOBOOM!

COCONUT

BANG!

A FLAVOUR LIKE THIS HAS NEVER BEEN TASTED BEFORE!
THE EXCLUSIVE RECIPE, THE INTRIGUING MIX OF
CONSISTENCIES AND THE IRRESISTIBLE CRUNCHINESS OF
COOKIES® COCOBOOM CREATE AN EXPLOSION OF UNIQUE
SENSATIONS. TO BE PROPOSED BOTH IN THE CLASSIC VERSION
AND AS A CREMINO. WITH COOKIES® COCOBOOM,
YOUR SHOWCASE WILL BE... A BOMB!

**GLUTEN
FREE**



MEC3

The Genuine Company

QUELLA COFFE & CRYSTALS: A JOLT OF ENERGY



Coffee: a daily ritual, a pleasurable break, a relaxing moment. Here it is in a supreme, original and compelling version: Quella Coffee & Crystals will be presented at Sigept 2020 and it will awaken all your senses.

A shower of coffee crystals and grains of coffee dive into a creamy coffee cream, bringing out the best in the coffee flavour. The palate will experience a persistent flavor with a unique, enveloping and crunchy texture.

With Quella Coffee & Crystals, the display case will experience a jolt of energy, while the creativity of the gelato chef will find a new ally that is one-of-a-kind on the market!

As with other items in this family of products, Quella Coffee & Crystals distinguishes itself with its versatility. It can be batch frozen, used as a

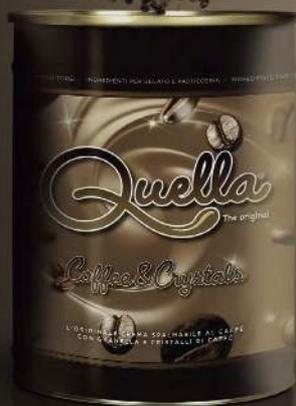
sauce, or as an ingredient for cakes or cremino, bringing an explosion of coffee into the gelato shop. The novelties don't end here: after the launch of Quella Ruby, the chocolate cream made with Ruby cacao beans and Quella Hazelnut, the flavour paste that reaches a superior level of pleasure with a classic flavour, also Quella Peanut gets a new outfit thanks to the new formula with 35% of peanuts. For information: www.mec3.com



Quella®
The original

Coffee & Crystals

**AWAKENS
YOUR
SENSES**



NOVELTY

**A SHOWER OF CRYSTALS AND
GRAINS OF COFFEE THAT DIVE
INTO A SOFT COFFEE CREAM:**

Quella® Coffee&Crystals will amaze you with its persistent flavour and its embracing, crunchy and unique consistency. Ready to serve your creativity and become protagonist of your delicious creations, **Quella® Coffee&Crystals** is the new cream of the Quella® family that will give your showcase a boost of energy!

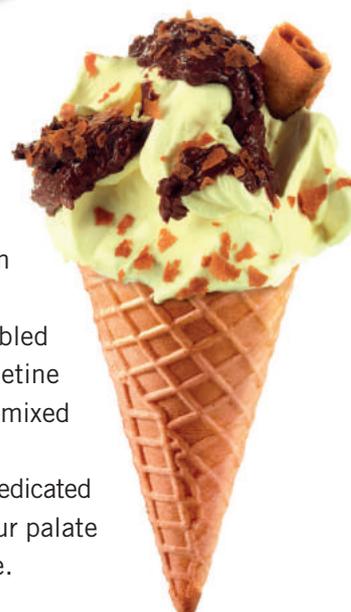
CROCOCÒ: A TRIUMPH FOR YOUR PALATE



The new Crococò kit by Mec3 is inspired by the elegance and sumptuousness of Baroque style, where sweet, thin and crispy crepes are blended with the delicacy of gelato.

Traditional French crepes rolled, dried and crumbled into thin pieces, become precious crispy Feuilletine wrapped in a milk chocolate cream and expertly mixed with a superb Chantilly cream.

This new speciality, with its unique consistency is dedicated to the most refined gourmets. Crococò tantalizes your palate and satisfies your senses with elegance and style. For information: www.mec3.com



CROCOCO

SWEET, FINE AND CRUNCHY CRÊPES
MELT WITH THE DELICIOUSNESS OF GELATO.



THE TRIUMPH OF TASTE



The lightness and the crunchiness of the crumbled **crêpes** encounter the richness of chocolate and crema Chantilly creating something extravagantly stylish.

Luxurious like rococo, crunchy like no other, this lavish gelato will satisfy the senses with elegance and style.

WITH THE OPENING OF TWO NEW LOCATIONS, CASA OPTIMA HAS BECOME MORE INTERNATIONAL THAN EVER!



Casa Optima, born from the experience and know-how of the Optima Spa Group – which includes Mec3, Modacor Italiana, Giuso Guido and Pernigotti Maestri Gelatieri Italiani – is expanding its educational offer thanks to two new locations, one in Bistagno (a town in the Italian province of Alessandria) and one in Santiago de Chile. Plus, the Shanghai and Sao Paulo (Brazil) locations are being expanded. These new additions make the official count of the Casa Optima campuses 13, creating a training and research hub that performs excellently, unique in the world and entirely dedicated to the “Sweet Arts”. It is a place to apply ideas and passions, to develop new market trends and to respond to the preferences of tomorrow’s consumers!

Gelato and pastry arts, professional decorations, coffee specialties and cocktails are the subjects of the courses, which are managed on a one-to-one basis. They outline an intense educational program, designed both for qualified professionals as well as for beginners. The Basic, Intermediate and Advanced courses for gelato are designed to meet the needs of gelato chefs, and they have targeted focus and insights on spe-

cific issues: Financial management, raw materials, human resources and marketing are the topics covered in the class entitled “From Passion to business.” How to prepare a gourmet coffee is the objective of the class “Creativity to be drunk”, a class for “Coffee specialties & more” which is dedicated to the world of elaborated drinks. For a class dedicated to modern cakes, gelato pastries, traditional pastries and cake design, seek out the “Pastry Trends,” “Classics in Evolution” or “Decoration & Design” courses. “Traditional Pastry” is the newest addition this year, with courses that aim to teach the world of leavened products, chocolate, diet desserts that taste delicious, and baked goods for breakfast. The collaboration with the largest professional platform for the gourmet world, Gambero Rosso Academy, continues, thanks to the “Gelato Chef Profession” course. It is a full immersion class, where all practical and theoretical aspects of this profession are addressed, up until excellency is obtained.

Information and enrolment:

www.casaoptima.com

info@casaoptima.com





Learn. Experiment. Innovate.

SCHOOL OF HIGHLY PROFESSIONAL TRAINING IN GELATO, PASTRY, DECORATION AND BEVERAGES.



From the experience and Knowhow of the group Optima Spa, of which MEC3, Modacor Italiana and Giuso Guido are part, Casa Optima® is born, the school of **advanced expert training**, one of a kind, which aims to strengthen the business of professionals as well as to provide the basics for those approaching these sectors for the very first time.
Welcome to your future!

www.casaoptima.com



A STORY BRIGHT AS A DIAMOND



This is an important year for Medac story: its 60th birthday.

The diamond, representing this anniversary as the brightest and most shining of the gemstones, is fully in line with Medac creative ideas! Medac's offer is always fresh and attractive, thanks to its creative designs. Since 1960, when Carlo Mendozzi founded the company in Salerno (Italy), Medac has been leading the evolution of the to-go containers industry.

Today, thanks to the contribution of the daughters Francesca and Paola, the company is a focal point at the national and international level. Medac's products are carefully tended to satisfy the different needs of take-away items and food. Together with a complete range of gelato cups and cold-drinking cups, new options for different uses have been added to the catalogue, such as: paper lids, coffee line and hot drinking cups, coffee trays and hot save wrappers, chips cups, finger-food series, Tower and popcorn containers, paper boxes, paper sleeves for cones, food containers...

Among the most innovative ideas, Flower and Tower stand out. Flower is a work of art to be admired, since it blooms like a flower when it is open, whereas Tower is a space-saving container vertically developed. Both of these products are designed to be practical. They both open and close with exclusive flaps, to eliminate the use of the lids.

Another solution that has been carefully designed is the Nude To Go cold drink container, which allows to sip the drink comfortably and without a straw.



Every step of the production process, from the design to its final packaging, is carried-out internally by the company, in accordance with the latest management systems and with the strictest regulations in force. This commitment is validated by various prestigious independent certification organizations that are recognized worldwide.

60 years of history and 60 years of innovation:

a great goal and a driving force for Medac to continue its journey toward technological achievements, always at the customer's service.



Since 60 years, Medac's cups exalt your ice-cream taste and much more!



1960



1970



1980



1990



2000



2009



2010



2015



2020



Medac S.r.l. - Via R. Wenner, 52 - 84131 Salerno - Italy - Tel. +39 089.301.466 - Fax +39 089.302.069 - info@medac.it



www.medac.it - medapp - Instagram

WE PROTECT THE ENVIRONMENT WITH STYLE



At first sight, gelato and drinking cups by Medac suggest something unique: studied in all details as small design masterpieces, they also are sustainable and environmentally friendly. The creations themselves reflect the attention to the environment of the company, which holds the certification UNI EN ISO 14001 "Environmental Management Systems" since 2006.

The maximum expression of company's commitment to be "green" is symbolized by the E-cup line, now more complete thanks to the recent introduction of new sizes.

E-cup line is a range of gelato cups, drinking cups, spoons and gelato spoons completely biodegradable, compostable and recyclable. The gelato cups and drinking cups are made with pure cellulose paper certified FSC® and coated with a bioplastic film, whereas the spoons are made with Mater Bi.

After the use, the E-Cup products can be recycled in the compost container as organic waste, going back to nature. To effectively communicate this important aspect to final users, all products report a "100% biodegradable and compostable" phrase accompanied by a small ladybug to reinforce the message. In compliance with the EN Standard 13432 : 2002, the E-Cup line is certified "OK Compost" by the independent agency, TÜV Austria.

The customers wishing to join Medac in this environmental marketing action can customize all containers with their own logo. The minimum required order quantities are today even lower. As all Medac's items, the E-Cup line is made through an energy efficient process aimed at significantly reduce the emission of fossil-derived CO₂.



Nowadays everybody's talking about the environment...
we care about it since **60** years!

100% Biodegradabile & Compostabile

From today
a more complete range
and smaller quantity
for customization



The environment has lots to ask... and we listen to it carefully for since 60 years!

Medac **E-CUP** line expresses our commitment to produce in perfect harmony with nature.

It is **100% biodegradable and compostable** line, made up only with paper from well-managed forests, certified **OK Compost** and **FSC®**. It can be disposed in the organic waste, returning to nature.

When you serve your special ice cream, you will combine taste and nature respect!

If you want to be in total harmony with the environment, it's time to choose **Medac E-CUP**: in their natural or personalized beauty, the choice is yours.



Medac S.r.l. - Via R. Wenner, 52 - 84131 Salerno - Italy - Tel. +39 089.301.466 - Fax +39 089.302.069 - info@medac.it



www.medac.it - medapp -



**THINK CHOCOLATE
PINK DIFFERENT**



COCOCA RUBY: FROM NOW ON CHOCOLATE IS ALSO PINK!



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SONO BUONI, NÉ?

CREATED FOR CONFECTIONERY,
MADE FOR ICE CREAM

nougat

almond

hazelnut

pistachio



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



A HAZELNUT HEART



Hazelnut paste has always been the main feature of the Nutman product range. And today the company offers a high-quality product to meet every creative need of gelato and pastry shops. The company's production site is located in the heart of the Piedmont hazelnut groves, a competitive advantage that allows it to make the most of a valuable local raw material. The ground nut is placed inside refiners that make it possible to produce a full-bodied, uniform product.

The top of Nutman's product range is IGP Piedmont Hazelnut Paste. The product is made exclusively by grinding Piedmont PGI hazelnuts followed by medium roasting. It is also available in an organic version, with the same type of roasting.

Optima Hazelnut paste is produced from the grinding of the Tonda Gentile Trilobata variety and is available with delicate and medium roasting.





Produced for the most demanding consumers, Hazelnut Preliba paste is made with top-quality roasted Italian hazelnuts. It is available with medium to strong roasting and in an emulsified version.

Made by grinding roasted Italian hazelnuts, Delicia Hazelnut paste can be ordered with delicate or strong roasting. On Nutman production lines, roasting is done using state-of-the-art ovens. This process subjects the hazelnut to high temperatures that involve a transformation of the nut: a decrease in its humidity, an intensification of its colour, and enhancement of its flavour and aroma.

At the end of this process the hazelnuts are examined using a bichromatic sorter that eliminates any residual shell and any nuts with imperfections.

After selection phase, the roasted hazelnuts of the best IGP, TGT, and Italian varieties are vacuum-sealed in bags. To satisfy every decoration and flavouring need, Nutman offers chopped crunch of different sizes: 2-4 mm Hazelnut Granella, 1-2 mm Hazelnut Granellina, and 5-8 mm Hazelnut Granellona.

Hazelnut flour is made by sifting the chopped hazelnuts and is available in vacuum-sealed bags of 1 kg, 3 kg and 5 kg.



NINE: LIKE A WORK OF ART



Nine is the new Orion professional display case that in just 85 cm of depth incorporates the most advanced technology that has made the brand famous all over the world. Every detail is designed to enhance the display capacity available to the artisan. Suffice it to say that in less than a meter there is a double row of gelato or cakes trays, truly a record! Beautiful to look at and pleasant to touch, the display case is practically a work of art, where the essence and taste of perfection coexist.

Nine is also very silent, making the gelato parlour, pastry shop, and café more hospitable than ever. It is available in a wide range of temperatures: negative (0° to -20°C), positive ($+2^{\circ}$ to $+16^{\circ}\text{C}$), and heated ($+60^{\circ}\text{C}$), with humidity control in the Praline.B version. LED lighting guarantees optimized energy consumption. 120 cm high, Nine can be ordered in three different lengths (114 cm, 166.5 cm and 219 cm) thus allowing harmonious integration with the shop's space.



ORION

sa UPSTUDIOCREATIVO.IT | design STRAMVIGLI ASSOCIATI



9
NINE

AESTHETICS, CONSISTENCY AND STYLE.

The new Orion cabinet is a space enclosed in less than 90 cm,
completely dedicated to the professionalism of those
who showcase their products.



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 business partners and investors around the world. In fact, PreGel's primary goal is to support its partners by providing them with the knowledge and tools they need 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 its students with both the theoretical and practical knowledge needed to create a successful career.

The 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 training in the production area.

PreGel ITC are known for their high quality teaching standards and five-star courses led 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, which provide training courses adapted to each local market and include trends related to the different geographic areas.

PreGel ITC are located in United States, Australia, Austria, Benelux, Brasil, Canada, Chile, Colombia, Ecuador, France, Germany, Greece, Hungary, Mexico, Peru, Polska, Spain, Switzerland and UK. Visit the official website: www.pregeltraining.com



Courses 2020



Gelato Courses

The Fundamentals of Gelato and Sorbetto Production
Advanced Gelato and Sorbetto Production
Alternative Solutions for your Gelato
Healthy Gelato
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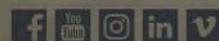
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TAILOR-MADE INGREDIENTS



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.



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AUTHENTIC QUALITY AND VALUES



Continuous evolution is a characteristic which for over forty years has distinguished F.A.R. (Frutticoltori Associati Rossana - Rossana Fruit Producers Association). To industry professionals, it is known by its name Rogelfruit. It is a cooperative from the Piedmont region of Italy, and it has grown exponentially over time, becoming an institution of the frozen fruit and fruit puree production industry. Today this dynamic Italian company processes fruit from the territory and its catalogue has over 350 items. Each year it processes over 12 thousand tons of fruit, with a staff of over 100 employees. Secrets of its success include widespread quality control and a structured research and development activity. These two elements are accompanied by a high quality pre- and post- production service, all of which is supported by skilled human resources which guarantee an important added value.

Rogelfruit has obtained the main certifications which formally guarantee the quality of their products, certifications which include BRC Global Standard for Food Safety, Kosher certification, and, for the organic line of products, the organic certification from the United

States FDA Food and Drug Administration, indispensable for approaching the American market.

F.A.R. is guided by passion and authentic ethics, consisting in maximum attention for the environment and for renewable energy. Its headquarters is equipped with the latest generation of solar panels, and among their future projects is a cogeneration system which would be able to produce biomass directly within the company walls.

FRESH NEWS

The Rogelfruit range of frozen fruit and fruit puree is widely used throughout the world of gelato and pastry shops at an international level, and it is being requested more and more by restaurants and bar to be used as a protagonist of desserts and trendy cocktails.

Among the items that will be released in the new season is a passion fruit puree that contains the seeds, an unusual and unique product that is perfect for gelato and pastry shops as well as for restaurants.

Greatly awaited is the avocado line, a fruit with unique characteristics. In the gelato shop, it is valued for its natural vegetable fats, which allow the chef to make gelato without dairy products or thickeners, and therefore to use this exotic fruit as a base for other flavours.





C'è un mondo qui dentro

C'è un mondo tutto da scoprire quando si parla di frutta. Rogelfrut è la scelta perfetta per l'evoluzione al naturale in gelateria, pasticceria e ristorazione. Scopri la nostra gamma di frutta IQF, puree di frutta, coulis e frutta semi candita su rogelfrut.com.

Rogelfrut[®]

ALL THE FLAVOURS OF SICILY



The Simone Gatto company has included all the genuine flavour of citrus fruits from Sicily and Calabria in a complete range of high quality essential oils and juices, today even more inviting thanks to their new look. Ideal for making sorbets, granitas and cocktails, irresistible cakes and desserts, they are produced with carefully selected fruits picked by hand in Sicilian and Calabrian groves.

The processing is then carried out in the Sicilian plant by Sicilian extractors that use the traditional method of the “Birillatura” (just like a home juice presser) and American extractors that offer high yield and quality.

Simone Gatto citrus juices are pure, natural and unpasteurized. They are free of added sugars, preservatives and colorants, as well as gluten free and GMO free.

The range includes a wide variety of flavours: Blood Orange, Mandarin, Lemon, Pink Grape-

fruit and Bergamot. All flavours are packaged in 500 g Tetrarex, and lemon is also available in a 3 kg bag for high volume production needs, like in the summer.

Specific for food use, the citrus essential oils are cold extracted directly from the peel of the fruit. They are completely pure and natural and are available in a wide range of flavours: Lemon BOE, Lemon Sfumatrice, Blond Orange, Blood Orange, Yellow Mandarin, Red Mandarin, Bergamot and Bergamot bergaptenfree.

Located in the province of Messina, the Simone Gatto plant in San Pier Niceto covers an area of 57,000 square meters, of which 12,000 square meters indoor, and employs about 60 employees.

The company is certified UNI EN ISO 9001:2015 and BRC and operates according to the HACCP system. It has BIO EU, NOP and JAS certifications.



From the land of sun 100% pure and natural citrus juices and essential oils



The high quality of our juices and essential oils is guaranteed by the citrus fruits of Sicily and Calabria from which they are extracted, from the harvest by hand and from an accurate and genuine processing.

- Frozen juices are extracted with techniques that reproduce the domestic squeezer, are not pasteurized and are in the flavors: blood orange, mandarin, lemon, pink grapefruit and bergamot.
- The essential oils are cold pressed directly from the peel of the fruit and are in the aromas: lemon BOE, lemon

sfumatrice, blond orange, blood orange, yellow mandarin, red mandarin, bergamot and bergamot bergaptenefree.

 **Simone
Gatto**

Contrada S. Biagio, 98045 - San Pier Niceto ME
www.simonegatto.com

THE SUCCESSFUL COMBINATION

Born in 1959, Staff Ice System, a stronghold in the market of cold equipments, has specialized since 1984 in gelato, pastry and restaurant machines. Our mission is the research of reliability, which makes our equipments a reality acknowledged and appreciated in the international scene. Its eco-friendly attitude and steady investment in research and development, planning and latest design, have always characterized the company approach to the modern gelato, pastry and restaurant field. RHB machine, from our SmartMix range, is one of the latest multifunction machines created by Staff Ice System and it is ready to become the “queen” of every pastry laboratory, thanks to its different advantages. Two separate and independent tanks which can work together: the upper part is a full-fledged pastocream with the same working of a multifunction machine, the lower part is an horizontal batch-freezer with a specific adjustment to make the perfect gelato consistency. The perfect combination between electronics and Inverter technology allow you to control the agitator speed, the right gelato texture and to realize every recipe.

Robotcream is the dessert leading machine in the restaurant world. Composed by 10 models, from the bigger to the table ones, “R” range is our flagship and is able to fulfill the needs of artisanal gelato, pastry



and restaurant field. These models represent the concept of authenticity and craftsmanship, highlighting the recipes organoleptic characteristics, since the pasteurization cycle works with lower temperatures, compared to the classical boiling. This will let you realise every type of mix as it was handmade.

We are honoured to take part this year to Sigep exhibition in Rimini, during this edition, we will have as special guest one of the best Italian Gelato chefs, Pino Scaringella, who will show you our latest news. Not only products, but also the sharing with our know-how, with “Accademia del Gelato” school excellence.

You have only to come visit us to pavillion A5 booth 074.





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macchine per gelato e pasticceria

The Successful Combination

"The ideal solution for your lab."



Pino Scaringella

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



TADDIA

60 YEARS AS THE COMPLETE SOLUTION FOR ICE CREAM ARTISTS

CHOCOLATE FIT FOR A PRINCE

Torrionalba presents the “Cioccolato Principe” from Modica, a gluttonous offer that will keep your most elegant and demanding customers coming back for more.

Characterized by an intense brown colour, this product is praised for its unmistakable flavour of toasted cocoa, echoing the ancient Aztec recipes.

Its ingredients include the prized chocolate from Modica, which has joined the list of prestigious foods that are declared World Heritage by Unesco. It is a cold-processed chocolate, since it is processed at 40° C; therefore, the sugar that is added fails to melt, hence giving the final product its distinctive grainy texture.

The Torrionalba kit is composed of six bags of “Cioccolato Principe,” six bars of PGI-certified Chocolate of Modica with 90% of bitter cocoa, and one 1.20 kg bag of “La Contessa,” delicious chocolate pieces with PGI Chocolate of Modica.

AN ANCIENT STORY

When the Spanish ruled Sicily during the 16th century, the Conquistadores went to Mexico. Upon their return, they introduced cocoa to the Sicilian island. With this unique ingredient, they also introduced the "xocoatl" recipe to the Sicilians. It was a grainy paste made from cocoa beans that were ground with a smooth, round stone. The original product was grainy and bitter, and it was used in meat sauces or

it was grated onto salads. Alternatively, it was consumed alone as a dietary supplement.

Today, the Modican chocolate bar maintains the traditional uneven brown colour, with a crunchy and grainy texture. And thanks to Torrionalba’s “Cioccolato Principe of Modica,” this unique product is now entering the gelato shop as a protagonist.



Chocolate PRINCIPE di modica

KIT

Kit composed of:

n. 6 bags **Principe di Modica** +
n. 6 **Modica Chocolate bars IGP 90% bitter
cocoa** + n. 1 bag 1,20 kg of **La Contessa** grain

New
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cod. 0565

www.torronalba.com


TORRONALBA

TORRONALBA s.r.l.
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12040 Piobesi d'Alba (CN) Italy

tel. +39 0173 361140
fax +39 0173 286813
torronalba@torronalba.com

GELATO SPECIALISTS



Unigel's history has always intertwined with the latest developments in the field of artisanal 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 compound ingredients for artisanal gelato and confectionery products, as well as for industrial ice cream. Since its early days the company has been investing in research and innovation, thus gaining a leading position on the Italian and international markets. Unigel offers a wide range of products to meet the requirements of both artisanal and indus-

trial ice-cream producers. Nordpol® is a historic brand, registered in Milan in 1936, deeply linked to a strong craft tradition in Italy. Its product range includes neutrals, bases, pastes, ripples, products for soft ice cream, toppings, ready-to-use products etc. and has been specifically developed for artisanal laboratories. The brand Unigumm® offers a wide range of stabilizers, conceived and created to meet the diverse technical requirements of great food industries, by developing ad hoc mixtures and easy-to-use products for various applications. The continuous search for customised and innovative solutions, which is one of Unigel's major strengths, is carried out in a technologically advanced laboratory by a technical staff boasting decades of international experience; these assets have played a key role in increasing the company's penetration into international markets. Nowadays, Unigel is in full expansion: while consolidating the existing commercial relationships, the company is constantly seeking new partners, with the aim of increasing its customer base and business volume even more.

SWEET TREAT

The delicate, harmonious taste of coconut in a cold-process flavour enhancer: Coccopluss is a compound ingredient in powder form conceived to offer a valuable alternative to a traditional coconut paste, also in terms of storage and shelf life. Thanks to the high percentage of dried coconut milk and to the addition of coconut flakes, Coccopluss is a precious ally to create a perfect blend of pleasing consistencies, while fully unleashing the unique taste of the exotic fruit. With its well-balanced milk flavour Base Lorena is an ideal base to complete the flavour profile of a coconut gelato, while conferring a creamy, compact structure to the finished product. Complete the presentation with Variegato wafer for an intriguing, crunchy explosion of taste or opt for other ripples to reproduce interesting variations on coconut taste. Base Lorena is available in 10 kg cartons (5 bags x 2 kg), Coccopluss is sold in 6 kg cartons (4 bags x 1.5 kg) and Variegato wafer in 2.5 kg pails.



Unigel's fabulous world

Our world in short? It's like a fairy tale.

We produce top-quality compound ingredients for ice-cream shops and confectioneries. For more than eighty years we have always been trying to find a way to amaze ourselves and our customers while looking for that magic, special touch. There is always a happy ending in our tales of taste: join us to share the delight.



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THE TALENT OF RESEARCH



**VALMAR
COMBISYSTEM®**

Valmar was established in 1984 as a company that is highly specialized in the production of gelato machines.

Today it boasts a wide selection of types and dimensions of machinery for gelato, pastry, restaurants and Ho.Re.Ca industries. Each single model has an impressive production flexibility. The company's objective is to guarantee consistency in product quality regardless of the quantity the operator wishes to create.

The current Valmar catalogue includes about 90 different items, each containing a highly technological content thanks to constant investments in research to service the highly skilled operator. The vast range includes horizontal and vertical batch freezers, pasteurizers, combination machines, cooling vats, blast freezers and refrigerators, cream-cookers and whipped cream machines: equipment that boasts highly innovative solutions and that has allowed the company to obtain over 20 patents to date. Among the best Valmar products, the

high efficiency discontinuous batch freezers stand out with their significant production capacities, capable of producing

even 27 kgs of gelato in one 10-minute production cycle.

The innovative batch freezing system Valmar Combisystem, present on all machines in the new line of TTi batch freezers, allows for optimization in all conditions. Each recipe has the most appropriate batch-freezing process, ensuring maximum quality of the final product. It is possible to obtain a perfectly creamy, soft, drip-free, easy-to-scoop gelato that is never compact, even with extraction temperatures that can reach $-12\text{ }^{\circ}\text{C}$ at the heart of the gelato, and with an overrun that can reach up to 40% of the mix's weight. Each detail of Valmar's technology is carefully designed to make a difference on the final product, as well as to provide tangible support to the professional operator in his/her daily work. For more information, visit www.valmar.eu





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Easy TTi hot&cool
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Multy P TTi dual
Multy VP TTi



details make the difference

www.valmar.eu

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.





*Our Genuine
Gelato Passion
in the World*



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, and it is already operating in many different countries.

Alongside the franchise system, WWG offers a **consultancy service** to investors and Gelato makers all over the world to improve their business in the high quality Italian Gelato Artigianale field.
Your Gelato Shop, Our Experience.

WWG Foundation works
in partnership with



WWG FOUNDATION SRL

SHOWROOM

HEAD OFFICE

Via del Castello, 25 - San Gimignano 53037 (SI)

Via Poscolle, 43 - Udine 33100 (UD)

segreteria@wwgfoundation.com

www.wwgfoundation.com

THE MOST LOVED FROZEN YOGURT & GELATO WORLDWIDE FRANCHISING



Yogorino is a franchising project dedicated to the world of frozen yogurt stores, gelato stores, cafés and snack bars. The brand celebrate last year its 25 years old and through-out its long history it has become a landmark choice for lovers of frozen yogurt: a unique, genuine, irresistible, and unbeatable flavour. 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.

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.

Currently the franchise network has hundreds of stores around the world and 14 Master Franchisees in 14 different countries, with the three leading markets of Italy, Japan and Saudi Arabia followed by Oman, UAE, Bahrain, Kuwait, China, Philippines, Malta, Ivory Coast, Cairo (Egypt), South Korea and Vietnam that are all growing rapidly. We have a team of around 1000 people in the world, selling 20 million bowls of frozen yogurt every year.





yogorino[®]

The best tasting Frozen Yogurt from 1993



FROZEN YOGURT



GELATO



CAFETERIA



PARFAITS & CAKES



Why choose Yogorino?

- because since 1993 Yogorino is an established worldwide brand
- because of our first quality products
- because Yogorino is more than frozen yogurt
- because we provide a 360° assistance
- because with Yogorino you can realize your entrepreneurial dream

What we are looking for

- enthusiasm and passion for our products and for the brand
- desire for personal and business success
- passion for working with the public
- organisational skills
- location between 20 to 150 sqm in primary position

42nd International Trade Show of Artisan Gelato,
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CHALLENGE AMONG THE BEST

15-19 FEBRUARY 2020 - WWW.GELATISSIMO.DE



Gelatissimo is the biggest trade fair for gelato north of the Alps. It takes place in Stuttgart together with Intergastra, the leading trade fair for the hotel and gastronomy business. Both trade fairs benefit from their synergies and offer the range from the world of gelato, gastronomy, as well as the hotel business to the approximately 100,000 visitors. Whether it is shop fixtures and fittings, a wide range of raw materials, current developments for gelato machines, the latest cooling technology or equipment trends for the gelato laboratory - Gelatissimo offers the entire range of the gelato industry. A trend topic at the trade fair is health-conscious nutrition: apart from vegan gelato, the exhibitors also showcase organic and sugar-free types. In addition to the varied toppings and waffles, classic and new gelato flavours complement the industry offering at the trade fair.

At the third Grand Prix Gelatissimo the skilful gelatieri compete over three days to create the best hazelnut, yoghurt and strawberry gelato. The winner will be determined during the final on the fourth day of the trade fair: the winners from the previous three days will provide a live

demonstration of their skill during the production of mango-flavoured gelato. The expert jury will then select the overall winner and hand over the coveted trophy, the Coppa Gelatissimo. On Wednesday, 19 February, another competition follows with the Intercoppa. In addition to the three daily winners of the Grand Prix Gelatissimo 2020, the participants also include the Grand Prix finalists from 2016 and 2018. They face a big challenge: the gelato maker who produces the best beer-flavoured gelato wins the Intercoppa.

In the Alfred Kärcher Hall you can experience the world of coffee. Whether it is green coffee, preparation methods, cup tastings, taste experiences in the Roasting Village or the international exchange of information and ideas among experts at the Coffee Symposium - gelato and coffee are a tasty duo. Numerous events complement the trade fair experience: Whereas the Coffee Summit focuses on coffee production, visitors can watch confectioners making delicacies within the framework of the Robert Widmann competition.





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3 - 6 MARCH 2020 - WWW.FHAHORECA.COM



At next edition of FHA-HoReCa in Singapore Expo, the world's leading hotels, restaurants and café suppliers will gather to showcase the latest foodservice & hospitality equipment, products and services across five key profiles - Bakery, Pastry & Gelato; Foodservice & Hospitality Equipment; Hospitality Style; Hospitality Technology; and Speciality Coffee & Tea - serving 48,000 discerning distributors, importers, manufacturers and retailers from Asia, all under one roof.

The new Hospitality 4.0 Feature Area at FHA-HoReCa will throw a spotlight on new capabilities powered by technology for front-of-house to back-of-house operations, from hotel to restaurant, and to kitchen. Attendees will learn how AR/VR, Robotics, 3D Printing and IoT-enabled products and services can help streamline operations, deliver higher efficiencies, lower costs, and increase customer satisfaction. Highlights at the feature area include a Start-up Village and Dreamcatcher Theatre, as well as a showcase of innovative products and services for hotels, restaurants and kitchens.

Beyond the show floor, attendees can catch some of industry's brightest talent in action as they pitch their skills in a series of competitions. Competitions held during FHA-HoReCa include the inaugural Artistic Bakery Challenge and Asian Junior Pastry Cup, Asian Pastry Cup, Asian Gelato Cup, FCC Individual Challenge - Patisserie, Barista Super Duo Challenge and Latte Art Showdown. The FHA-HoReCa 2020 Conference will present an unrivalled line up of global industry leaders to share their knowledge and experience. Delegates and speakers will get to discuss the most pressing and transformational issues confronting the hospitality industry today.





3^{TO}6
MARCH
2020
SINGAPORE EXPO



Whip Up Your Next Winning Recipe at **FHA-HoReCa** Bakery, Pastry & Gelato Segment

- Source for the latest products and innovative equipment for bakery, pastry & gelato from renowned and international brands that will be part of a strong line-up of **over 2,000 exhibitors from 70 countries / regions.**
- Catch talented pastry and gelato chefs in action at world-class competitions including Asian Gelato Cup, FCC Individual Challenge (Patisserie), Chocolate Chef Competition, as well as the newly launched Asian Junior Pastry Cup and Artistic Bakery Challenge.
- Network with over 48,000 industry professionals from Asia and beyond including key decision makers and influencers from bakery & confectionery retailers, cafes, F&B establishments and more.



EXHIBIT PROFILE

- Additives
- Bakery / Pastry Utensils
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Italian Food & Equipments
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1^a Edizione

1st Edition

Panificazione • Pasticceria
Gelateria • Pizzeria
Ristorazione • Hotellerie

Bread baking • Pastry
Gelato • Pizza
Foodservice • Hospitality

26 - 29 March 2020

TIRANA



ITALY for HO-RE-CA

D.M.P. SRL

promotrice ed organizzatrice
della manifestazione interna-
zionale professionale LEVANTE

PROF di Bari ed editrice della rivista
specializzata "Panificazione&Pasticceria" informa
che dal **26 al 29 Marzo 2020** è in programma la
Prima Edizione di **ITALY FOR HO-RE-CA** mani-
festazione dedicata ai settori della panificazione,
pasticceria, gelateria, pizzeria, ristorazione e
hotellerie con la partecipazione esclusiva di
Aziende italiane per macchinari, attrezzature,
materie prime, semi lavorati, prodotti finiti e
arredamenti.

La manifestazione riservata agli operatori di
settore dei Balcani, si svolgerà a **Tirana** nella
strategica struttura di **Expo City** distante solo 6
km. dall'Aeroporto Internazionale scalo abituale
delle più importanti compagnie low cost con
collegamenti quotidiani da tutta Europa.

ITALY FOR HO-RE-CA nasce con lo scopo di
creare nuovi sviluppi commerciali per le
Aziende che intendono presentarsi su un
mercato in rapida e dinamica evoluzione
principalmente nel settore della ricettività
turistica.

L'evento sarà pubblicizzato da una massiccia
campagna (TV, radio, stampa, riviste di settore e
su tutti i social network)
per promuovere la Fiera in
tutti i Paesi dell'area Bal-
canica.

D.M.P. SRL fornirà a ri-
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Italian Food & Equipments
TRADESHOW

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promoter and organizer of the
international professional
event LEVANTE PROF in Bari
(Italy), and editor of the industry

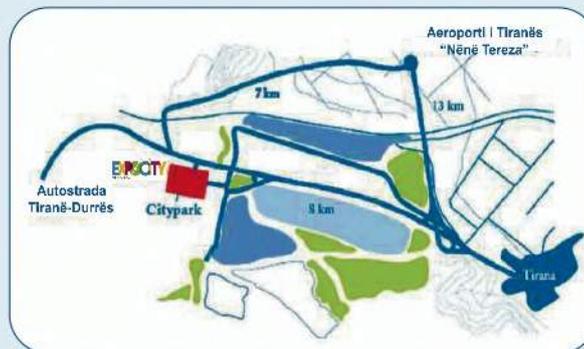
magazine "Panificazione&Pasticceria," informs
that the first edition of **ITALY FOR HO-RE-CA** is
scheduled for March **26-29, 2020**. It is an event
dedicated to the bread-baking, pastry, gelato,
pizza, foodservice and hospitality industries, and
Italian companies specializing in machinery,
equipment, raw ingredients, semi-finished
products, finished products, and furnishings will
be participating.

The event reserved for sector operators in the
Balkans, will take place in **Tirana** (Albania) in the
strategic structure of **Expo City**, only 6 km away
from the International Airport, the usual
stopover for the most important low cost airlines
with daily connections from all over Europe.

ITALY FOR HO-RE-CA was born with the aim to
develop new commercial opportunities for
companies that want to enter into a dynamically
and rapidly evolving market which operates
mainly in the field of tourist accommodations.

The event will be advertised by a massive
publicity campaign (TV, radio, press, industry
magazines and on all social media) to promote
the fair in all the
countries in the
Balkan area.

D.M.P. SRL can provide
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HostMilano is a true global reference point dedicated to the world of foodservice and hospitality. It represents a privileged opportunity for professional operators to do quality business. Every two years, the event showcases all in one place everything you need to create a successful food establishment: ingredients, semi-processed products, machinery, equipment, furnishings. At the same time, it also takes an in-depth look into future trends.

What has always distinguished HostMilano is its unique exhibition concept, which unites the vertical specialization of dedicated areas with industry compatibility into three macro-areas: Professional foodservice, which includes Bread, Pizza, Pasta – Coffee, Tea – Bar, Coffee machines, Vending machines; Gelato & Pastry; and Furnishings, Technology and Table settings.

The 41st edition of Host was held in October 2019 and it saw participation of over 200,000 professionals from the five continents. It registered 40 percent of international presences from 171 countries, even from the distant Figi Islands and Nicaragua. Numerous delegations also visited, not only from nearby countries

such as Spain, Germany, France, the United Kingdom and Switzerland, but also from the United States, China, the Middle and Far East. The customary schedule of collateral events attracted considerable interest, including the Smart Label – Host Innovation Award, the recognition promoted in collaboration with Poli.design with the patronage of ADI – Associazione per il Disegno Industriale (Association for Industrial Design).

Competitions, demonstrations, and cooking shows were highly anticipated, and saw the participation of Michelin-starred chefs, experts and world-renowned maestros.





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

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