

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

Year 10 - No. 25 - JANUARY 2021 - € 1.00



Eugenio Morrone *Gelato World Champion*

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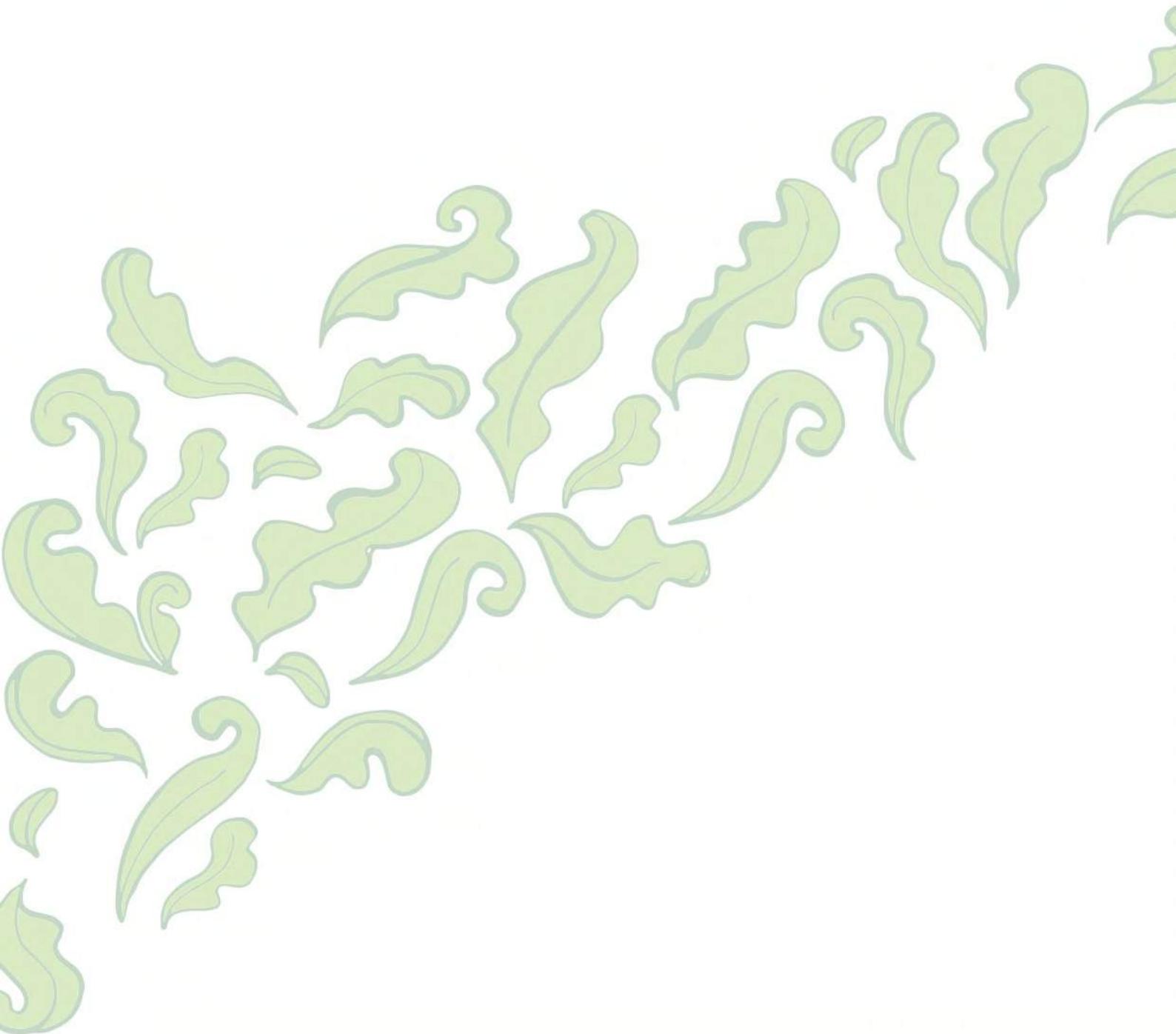
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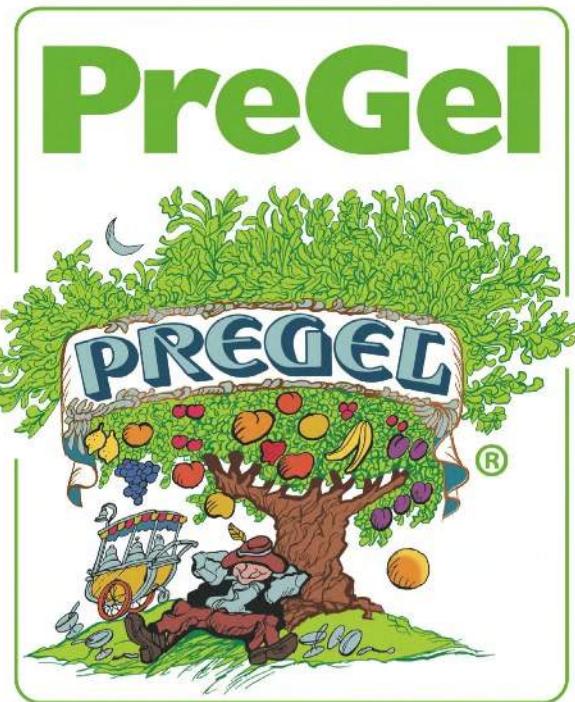


BIGATTON PRODUZIONE s.n.c.
di Bigatton
Gianfranco e Giampaolo

Portogruaro (Ve) Italy
via S. Giacomo 55/a - 30026
tel. +39 0421.271554
fax. +39 0421.271943

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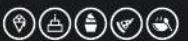
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THE ITALIAN MAGAZINE FOR INTERNATIONAL BUYERS
IN GELATO, PASTRY AND TRENDY FOOD-AND-DRINK



A TOUGH FIGHT!

It is what we are living all over the world. A tough fight against this cursed virus that has been bringing global economic activities to their knees for over a year now, claiming hundreds of thousands of lives. The vaccines that are being distributed now have become the beacon to which we are all looking towards with nervous hope. They must defeat not only the virus, but also the growing fear that it has brought with it, causing almost all governments to lose their logical train of thought, targeted by the fierce criticism of millions of people who risk surviving the disease, only to starve to death.

In these difficult months, we too have wondered what to do, what to communicate. We have decided to move forward despite the objective difficulties, despite the paralysis of international trade fair events, out of respect for the over 8000 subscribers to this magazine, to whom it will be sent digitally in a few days.

We remain standing, giving our small contribution, a small flame of continuity, by preparing our publications and enriching them each time with new, interesting content. And so, this issue of puntoltaly is released, and it presents itself as usual – made to the best of our abilities. Thanks to all the journalists, collaborations, chefs, pastry chefs and gelato chefs who are by our side. We too are in the middle of this fight, and rest assured that we will never give up!

Happy reading and see you soon!

Franco Cesare Puglisi

A handwritten signature in black ink, appearing to read "Franco Cesare Puglisi". The signature is fluid and cursive, with a large, stylized "F" at the beginning.



CHÉRIE

KEEPING COOL



Una moda che non passa,
un'eleganza che non tramonta.

A never-ending trend,
an infinite elegance.



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Master pastry chef



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Master gelato maker



Riccardo Magni

Master gelato maker



Antonio Mezzalira

Master gelato maker



Eugenio Morrone

Master gelato maker



Davide Pini

Marketing expert



Alessandra Poni

Reporter



Federica Serva

Reporter



Beppo Tonon

Master gelato maker



Alice Vignoli

Master gelato maker

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Publishing Director

Franco Cesare Puglisi

Editor

Manuela Rossi

Editorial Staff

Anna Fraschini

Co-ordinator

Gora Di Benedetto

Public Relations Manager

Davide Pini

Advertising Manager

Paolo Barretta

Advertising

Patrizia Dal Mas

Translations

Laura Duca
Patrick Hopkins

Graphic Layout Illustrations

ONIDEA adv srl - Milano

Editrade srl – Headoffice

Via Lomellina 37 - 20133 Milan, I
Tel. +39 02 70004960
Fax +39 02 70004962
email: info@editradsrl.it
www.puntoitaly.org

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A revolution in the gelato shop with

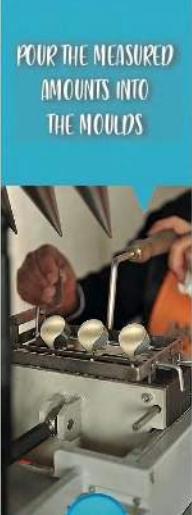
Papillina Ti



PREPARE THE MIX



POUR THE MIX
INTO THE
MEASURING CUPS



POUR THE MEASURED
AMOUNTS INTO
THE MOULDS



CLOSE THE MACHINE
TO COOK
THE CONES

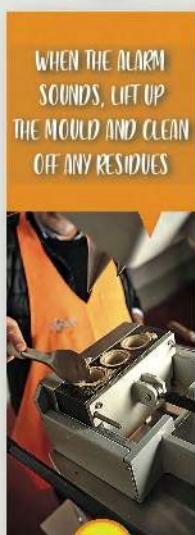


WAIT FOR THE
CONES TO COOK

Finally, you have
the possibility
to make gelato cones
as you need them

This machine has a small footprint that can be easily installed into your point of sales, allowing you to give greater value to the concept of "artisanal" cones.

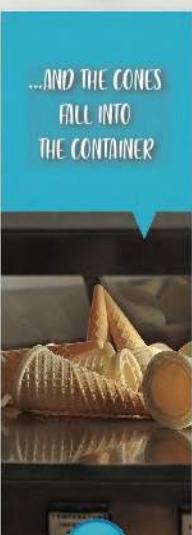
We are not talking about a machine to make rolled cones, one by one, but rather a machine that makes 3 gelato wafer cones at a time, formed with a mould that is very customized. Above all, you will have the aromas of a freshly cooked, warm and crispy cone.



WHEN THE ALARM
SOUNDS, LIFT UP
THE MOULD AND CLEAN
OFF ANY RESIDUES



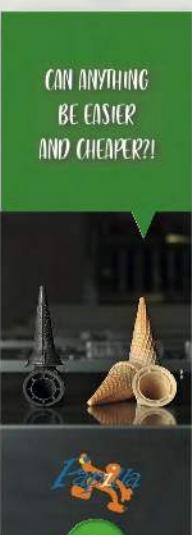
OPEN THE
BOTTOM MOULD...



...AND THE CONES
FALL INTO
THE CONTAINER



READY TO BE USED



CAN ANYTHING
BE EASIER
AND CHEAPER?!

After having prepared the mix with fresh, natural ingredients, the gelato chef can make as many cones as desired with just a few simple gestures.

With a standard mix, you can produce about 750 cones, with a cooking time of about one minute for 3 cones. The machine requires a normal 220 V plug.

and with *Papillamitica*



PICK YOUR CONE



You can produce 4 cones in about 90 seconds, and you can pick their shape before starting the cooking process: cup, rolled waffle, hexagonal or a custom one created just for you

INSERT THE MOULD



Change the moulds inside the machine in a few simple steps to produce your cones

PLACE YOUR LOGO



You can customize your cones with your logo

In the autumn season, you can create a savoury cone, such as a beet or turmeric flavoured one. Then fill it with a gorgonzola cream or an avocado and lime mousse, Indian cress flowers, crunchy plantains and fresh coconut... and you will have a Gourmet Cone!



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Papilla

papillaidea.it

Eugenio Morrone, gelato world champion

By Franco Cesare Puglisi

A look at the present and the future of the dessert world,
in an interview to the current Gelato World Cup title holder.

How would Eugenio Morrone, the reigning champion of the gelato world, describe himself?

I actually don't really like describing myself; I usually leave that to someone who has met me along their journey, hoping that I somehow left a positive effect upon them that made it worthwhile to remember me! However, I could possibly use two words to encompass my personality: tenacity and curiosity. These are

two characteristics that in my life, both at a personal and a professional level, have always made me look forward and made sure that I never looked back.

At an international level, how is the Italian school of gelato arts perceived?

I think that the level that Italy has reached in recent years regarding the field of gelato has moved us one







step ahead of the rest of the world. And I don't say that because I am extremely proud to be a part of this Nation (... maybe a little bit). Our calling cards at an international level are "Pizza and Gelato," a small combination that identifies us outside of our country. Maybe it is precisely because no one can prepare these simple yet complex products better than we can. "Made in Italy" products have always been a starting point for those who want to take this career seriously, as evidenced by the many Italian courses taken by foreigners and by the success that Italian-style gelato shops have had around the world. I, myself, after winning the Gelato World Cup, have been contacted many times by foreign colleagues for consultancies and classes, to help export a little bit of Italy to the world.

The victory of the Gelato World Cup at Sigel 2020 coincided with the beginning of the worldwide pandemic that has disrupted the balance of everyone's professional and social lives. How did you live this first difficult year as the reigning champion?

This was supposed to be a "downhill" year, a year in which professionally speaking I would have completed a series of projects that I had been working on for a while, and surely the victory of the Gelato World Cup would have helped me complete them in the best of

ways. Unfortunately, the pandemic has blocked the entire world, engulfing us in an economic, social and health crisis from which we are still trying to recover. It has turned our habits upside down, not only at a professional level but also, and most importantly, at a social and interpersonal level.

I personally did not let it get me down. On the contrary, I lived this year as a moment of transition, to gather ideas, to summarize everything that I have lived professionally so far, and to search for a way to better myself while waiting for everything to start up again.

On a personal level, in addition to the great joy of the victory, another enormous joy filled my life: the birth of my second son while in full lockdown. This event, even though we experienced it in an abnormal way, was important for me as it reminded me that life goes on and we must never give up. It is this happiness that I find every day not only with my family, but also in my profession.

During these unexpected times, overwhelmed by an unusual need for isolation and distancing, what advice do you have for a gelato chef to not give up, but to instead seek survival and to save one's company/business?

As I already mentioned, you mustn't let yourself get down. I know, with words everything is easy, but it is

tenacity and will power that makes a racehorse out of a normal horse. The advice that I feel I should give my colleagues is the one I am following myself. Never stop; try to cultivate your passion more and more; use the time you have available to better yourself.

I have not stopped working. I continued to work with delivery services, which, I do not deny, cost me a lot (twice the work for half the gain), but it has kept me from sinking, both from a financial point of view as from a personal one, by helping me feel useful. Furthermore, this service, on an interpersonal level, has allowed me to never lose contact with my customers, to whom I thank for their loyalty. Most importantly, it has allowed me to maintain human contact, even if only verbal over the phone when taking an order that I could sometimes manage myself after I finished with production. As I have already pointed out, this past year and the one that has just began, I consider them two years of transition; years in which we must roll up our sleeves and prepare to start up again in the future, stronger than ever (which I am sure will happen!).

Dear colleagues, do not be unprepared! When all of



this is over, we will start again stronger than ever and we will reap the fruits of the seeds that we are slowly planting now!

How must does the quality and originality of the “dessert course” as an option in a restaurant menu affect customers, in terms of prestige and appeal? Considering that gelato is finding more and more admirers in this realm.

In my opinion, the quality of gelato has a major impact on its value. Just think, today we find ourselves in front of clients that are increasingly more aware of the importance of “eating healthy.” Our customers have nutritional philosophies that are in a constant quest for genuine goodness. Most importantly, they want healthy products and products made with high-quality ingredients. In this situation, I am comfortable; after all, it is also my nutritional philosophy and more importantly my professional one. Just one note: I think that each one of us should do what they know how to do, and not improvise. Let me explain myself better. When we are talking about quality gelato within a restaurant menu offering, the quality can be reached only by a gelato chef. Gelato is in fact one of the most difficult foods to manage, as it is prepared at below freezing temperatures, and you need years of training and experience to succeed at producing it skilfully. Therefore, I believe in collaborations between chefs de cuisine and gelato chefs, to offer savoury gelatos or a full cuisine course paired with gelato; however, with the conviction that everyone must do their own job: the chef should cook, and the gelato chef should make the gelato!

Before the pandemic, artisanal gelato was experiencing an incredibly positive moment, even though it is a simple product that is affordable and is an excellent value for money. Do you agree with this assessment, and do you think that there will be a revival when we are no longer in a state of emergency regarding our health?

I am going to respond to this question with an oxymoron. Artisanal gelato is a simply complex product.



That is, in its simplicity, it can become extraordinarily complex, and sometimes even difficult to manage if not with a meticulous attention to detail and to the elements that make it up. I do not agree with the expression “affordable,” because to produce a genuine gelato costs a lot for us gelato chefs, and most importantly, it is very expensive to research and purchase high-quality ingredients.

As I have already shown, I have a positive attitude that leads me to think that we will move on from this stronger than ever, and that gelato will take off again in an extraordinary way. Let us not forget that we are Italians, and we are great at two things: in the kitchen, in all its aspects (gelato, pastry, etc.) and... at eating! Especially if what is offered to us is of excellent quality, like a good artisanal gelato.

The greatest intuition of your professional career?

It was my collaboration with a pastry school as a gelato instructor. It was a great intuition because it made me grow professionally, by approaching the world of pastry arts, of artistic sugar, of praline chocolates. I had the opportunity to get into touch with international champions in this industry, from which it is possible to learn techniques and secrets. It is precisely these techniques and secrets that allow each of us to build that professional “tool kit” which makes each one of us “the artist of his/her own creations.” Yes, I say “Artist” because we are artists, who every day express our creativity by creating our products; our products that, just like every great work of art, arouse emotions in those who taste them. Teaching gives me the possibility to pass my passion on to those who are timidly approaching this fantastic world of gelato.

The most significant mistake of your career?

I cannot remember any significant errors, not because I did not make them; quite the contrary, maybe it is because there were so many that I cannot sum them up! We make mistakes every day, but it is precisely errors that teach us to not make them anymore. They improve us. They help us grow.

I continue to make mistakes. I get recipes wrong.



I mess up ingredient combinations. But precisely these mistakes are at the base of my best creations. Gelato is a perfect marriage between chemistry (balancing all the elements) and creativity (the inspiration of each gelato chef). Mistakes, attempting a same recipe a thousand times, perfectly binds together these two characteristics.

What is the primary objective in Eugenio Morrone's future?

My goal is to continue to grow professionally; to succeed in continuously adding value to Italian products; and above all, adding value to the raw ingredients that are “Made in Italy”, especially because our country has a rich and prosperous production of countless, amazing ingredients.

You will find all of this in the future, in my project of which I cannot reveal anything quite yet. You will have to keep following me to discover more about it! See you soon and good luck to all my colleagues, with the hope of an imminent rebirth of our industry and, most importantly, of our beloved country.

THE LEAF IN THE

Colours, fragrances, and ancient flavours are woven into this gourmet gelato, which was one of the recipes that granted the Italian team's victory at the last edition of the Gelato World Cup.

The gourmet gelato submitted by the Italian team at the last edition of the Gelato World Cup was a true tribute to the ancient culture born in the valleys, woods and mountains of Italy. A mix of colours and aromas were woven into three entrees, where Parmigiano Reggiano gelato adorned the centre of the plate. The gelato was shaped to recall the Three Peaks of Lavaredo, symbol of the Dolomite mountains. The dish had a refreshing finish, thanks to the green apple and mint granita.

PARMESAN GELATO

INGREDIENTS:

• milk	505 g
• Parmigiano Reggiano	210 g
• trehalose	100 g
• cream	90 g
• dextrose	40 g
• skimmed milk powder	30 g
• egg yolk (pasteurized)	20 g
• neutro Pregel	5 g

Allergens: *milk, eggs*

INSTRUCTIONS

Cut the parmesan cheese into little pieces and melt it in half of the milk previously warmed up to 80°C. Blend and emulsify carefully. Add the egg yolk, remaining milk, cream, trehalose, dextrose, skimmed milk powder, stabilizer previously mixed. Blend and bring



up to 85°C. Let cool down and stand at 4°C for 12 hours. Mix and then freeze in the batch freezer.

Serve over a roasted chestnut crumble with dried saffron petals from Valsabbia.

ROASTED CHESTNUT CRUMBLE

Biscuit

INGREDIENTS:

• roasted chestnut flour	480 g
• egg yolk	400 g

DOLOMITES



• butter	240 g
• sucrose	240 g

Sauce

INGREDIENTS:

• Valrhona Opals	350 g
• sunflower seeds oil	350 g
• sucrose	140 g
• glucose DE42	90 g
• roasted chestnut flour	70 g

INSTRUCTIONS

Knead the biscuit ingredients until a quite homogeneous, but still grainy texture is obtained. Spread on a baking sheet and bake in a fan oven at 155°C for about 20 minutes. For the sauce, melt the Valrhona Ivoire chocolate at 45°C, add oil and roasted chestnut flour. Mix well and add the chopped biscuit.

GRANNY SMITH APPLE AND PEPPERMINT GRANITA

INGREDIENTS:

• water	424 g
• Granny Smith apple	350 g
• sucrose	100 g
• trehalose	50 g
• dextrose	30 g
• glucose DE38	20 g
• lemon juice	20 g
• fresh peppermint leaves	6

INSTRUCTIONS

Peel and deseed the apples and mix them into the water. Add the solids previously blended and mix carefully. Freeze into the batch freezer (granita program).

Entrée 1

POTATO PUFF PASTRY

COMPOSITION

- Mashed potatoes
- Salty puff pastry
- Franciacorta sauce
- Brook trout smoked fillet
- Brook trout roe
- Pea sprouts

MASHED POTATOES

INGREDIENTS:

• diced mountain potatoes	250 g
• milk	75 g
• cream	50 g
• butter	25 g
• whole salt	5 g
• mountain pine essence	q.s.

Allergens: *milk*

INSTRUCTIONS

Blend the ingredients in a saucepan and start cooking over moderate heat. Cook for about 20 minutes. Pass everything through a sieve. Hot pack in moulds. Lower the temperature at -20°C. Store at -18°C until use.



BROOK TROUT SMOKED FILLET

INGREDIENTS:

• salmon trout fillet	200 g
• sugar	65 g
• whole salt	35 g
• beech sawdust for smoking	q.s.

Allergens: *fish*

INSTRUCTIONS

Vacuum marinate the trout for 24 hours. Cold smoke with beech sawdust.

PUFF PASTRY

Butter (panetto)

INGREDIENTS:

• butter	475 g
• Dallagiovanna shortbread flour	95 g

Dough (pastello)

INGREDIENTS:

• Dallagiovanna flour	600 g
• water	200 g
• butter	120 g
• white vermouth	50 g
• milk powder	25 g
• salt	10 g

Allergens: *milk*

INSTRUCTIONS

In a stand mixer, pour milk powder and salt in the water and mix an elastic and smooth dough is obtained.

ned. Put it to rest in the fridge. Perform lamination putting the squared butter into the dough and give three folds. Leave to rest in the fridge and repeat lamination folding three times. Leave to rest. Roll out the dough to 1 mm thick. Cut strips 3 cm wide strips and insert them inside iron steel rings. Put in the fan oven at 180°C for about 20 minutes.

FRANCIACORTA SAUCE

INGREDIENTS:

• cream	210 g
• Franciacorta saten	70 g

- butter 20 g

- whole salt 3 g

Allergens: *milk, sulphites*

INSTRUCTIONS

Reduce, while boiling, the cream, butter, salt and wine to 2/3 of the initial volume.

ASSEMBLY

Place the mashed potatoes on the puff pastry disk and reheat at 70°C. Place the trout fillet, the trout roe and the pea sprouts.

ENTRÉE 1
POTATO PUFF PASTRY
 • mashed potatoes
 • salty puff pastry
 • Franciacorta sauce
 • brook trout smoked fillet
 • brook trout roe
 • pea sprouts

PARMESAN GELATO
over roasted chestnut
crumble and saffron
petals from Valsabbia

Granny Smith apple
and peppermint granita

ENTRÉE 2
PIZZOCCHERO WITH
BUCKWHEAT AND SAVOY
CABBAGE (with sage butter
snow)

ENTRÉE 3
BEEF CHEEK WITH MOUNTAIN SPICES
 • whole corn polenta
 • beef cheek with mountain spices
 • concentrated double brown stock
 • mushrooms (sliced and cooked with oil,
garlic and parsley) and rice cloud with onion

Ten-year-old crystallized spruce resin scent

Entrée 2

PIZZOCCHERO WITH BUCKWHEAT AND SAVOY CABBAGE

COMPOSITION

- Pizzoccheri with buckwheat
- Sage butter snow

PIZZOCCHERO

INGREDIENTS:

- | | |
|-------------------------|-------|
| • cheese sauce | 350 g |
| • savoy cabbage | 80 g |
| • pasta for pizzocchero | 30 g |
| • ribs vegetables | 16 g |

Allergens: milk

INSTRUCTIONS

Blanch all the vegetables and pasta. Cool in ice water, drain and dab. Roll out all the ingredients and make a roll. Cook in a steamer for 10 minutes. Cool down, chop and cut into portions. Regenerate when needed.

CHEESE SAUCE

INGREDIENTS:

- | | |
|--------------------------------------|-------|
| • milk | 200 g |
| • Valsabbia summer cheese | 100 g |
| • robiola | 30 g |
| • butter | 20 g |
| • weak flour | 20 g |
| • 24 months aged Parmigiano Reggiano | 20 g |
| • salt/pepper | 4 g |

Allergens: gluten, milk

INSTRUCTIONS

Melt the butter and add the flour. Add the milk and bring to the boil, diluting with a whisk. Add the cheeses and adjust the flavour. Use to prepare the pizzocchero.

**SAGE BUTTER**

INGREDIENTS:

- | | |
|----------|-------|
| • butter | 100 g |
| • sage | 5 g |
| • salt | 1 g |

Allergens: milk

INSTRUCTIONS

Season the butter with the sage at 135°C.

SNOW OF BUTTER

INGREDIENTS:

- | | |
|--------------------------------------|------|
| • tapioca maltodextrin | 80 g |
| • sage butter | 20 g |
| • 24 months aged Parmigiano Reggiano | 10 g |

Allergens: milk

INSTRUCTIONS

Add the melted butter to the other ingredients and whisk until grainy.

PIZZOCCHERO PASTA

INGREDIENTS:

- | | |
|-----------------------------|-------|
| • '000' Dallagiovanna flour | 100 g |
| • water | 80 g |
| • bukwheat flour | 25 g |
| • salt | 2 g |

Allergens: gluten

INSTRUCTIONS

Mix the flours and knead with water and salt. Roll out thin sheets and blanch them in salted water.

ASSEMBLY

Fry the sage leaf in clarified butter. Regenerate the pizzocchero. arrange the butter snow on the plate and lay the pizzocchero and the sage leaf.

Entrée 3

BEEF CHEEK WITH MOUNTAIN SPICES

COMPOSITION

- Whole corn polenta

- Beef cheek with mountain spices
- Concentrated double brown stock
- Mushrooms (cooked with oil, garlic, and parsley) and rice cloud with onion

WHOLE CORN POLENTA

INGREDIENTS:

• water	400 g
• wholemeal corn flour	100 g
• whole salt	6 g
• extra virgin olive oil	5 g

INSTRUCTIONS

Bring the water to a boil in a copper pot. Add the salt and the oil. Sprinkle the flour while whisking. Cook over moderate heat for about 60 minutes stirring constantly.

BEEF CHEEK

INGREDIENTS:

• beef cheek cat 'z'	1200 g
• onion	300 g
• Lagrein red wine	200 g
• celery	100 g
• brown stock	100 g
• carrots	80 g
• extra virgin olive oil	40 g
• garlic	10 g
• xanthan	2 g
• sechuan peppercorns	15
• juniper berries	6
• cloves	5
• laurel leaves	3
• cardamom berry	1

Allergens: sulphites, celery



INSTRUCTIONS

Brown cheeks, add onions and other vegetables and continue to brown. Sprinkle with broth and cook slowly for 2 hours. Remove the cheeks and cool them quickly. Allow the broth to

reduce and thicken with xanthan.

BROWN STOCK

INGREDIENTS:

• water	8000 g
• veal bones	4000 g
• vegetables mirepoix	500 g
• red wine	200 g
• extra virgin olive oil	50 g
• spices	50 g
• tomato concentrate	25 g
• dried porcini mushrooms	15 g
• black pepper	2 g
• cloves	0,1 g

Allergens: sulphites

INSTRUCTIONS

Brown the bones in the oven at 185°C for about 30 minutes. Add the mirepoix and brown again. Add the tomato and let reduce a little. Remove the fat and deglaze with the red wine. Then pour water, bring to the boil, season and lather. Cook on low heat for 4 hours. Degrease. Strain carefully. Reduce by half.

MUSHROOMS

INGREDIENTS:

• water	300 g
• Rome rice	100 g
• rice starch	20 g
• dried poplars mushrooms	10 g
• salt	q.s.
• peanut oil	q.s.

Allergens: peanuts

INSTRUCTIONS

Boil the rice for 40 minutes. Blend and add salt and flavour. Spread on a 1 mm thick pan. Dry at 85°C for 3 hours. Fry in peanut oil at 190°C.

ASSEMBLY

Regenerate the cheek in the brown stock and place on the plate with the polenta and the mushrooms. Serve with the rice chips.

FLOURS FROM ANOTHER ERA

Produced from ancient grains, they deserved a special place due to their specific characteristics. Pastry chefs, who draw from recipes of the past, and who experiment with new ones, share their thoughts.

By Alessandra Poni e Federica Serva



How is flour from ancient grains used? It is recommended for cakes, such as the traditional apple cakes, Italian paradise cake, chocolate cakes and tarts; it is also great for cookies since its low gluten content makes for more crumbly treats. It is a green light for use in savoury pastries and focaccia. However, it is precisely the low gluten content that does not make it suitable for classic Italian leavened products such as panettone or colomba doughs, or doughs that need strong structure. In general, you can follow almost any recipe, maintaining the same amount by weight, by simply replacing the 00 wheat flour with a flour from ancient grains; it will change the texture, there will be a stronger wheat flavour, and the colour will be darker.

Ancient grain flours fill you up more than a normal flour. They do not weigh you down as they are easier to digest. Fifty years ago, white flour was different; the industry has pushed its product to adapt itself to market



photos by Molini del Ponte

demands, "stressing" grains in order to increase their performance; for example, in order to obtain an elastic dough that doesn't break. The large consumption of these grains has probably caused intolerances and allergies, and our palates have become used to these flavours that are more delicate. It is precisely the low production yield of ancient grains that discouraged farmers from growing them.

Even though the preparation of bread and sweets with ancient grains is longer and requires more complex processes, these difficulties can be overcome with a reorganization of the production kitchen along with greater familiarity with the product.



Focaccia seventy9 d.C.

Recipe by Salvatore Gabbiano

INGREDIENTS:

• natural yeast	250 g
• sugar	250 g
• ancient grain flour	800 g
• egg yolk	500 g
• honey	130 g
• fresh butter	920 g
• extra virgin olive oil	350 g
• candied apples	400 g
• Sorrento walnuts	150 g
• pitted and candied olives	100 g
• salt	35 g
• still mineral water	200 cl
• white figs from Cilento	180 g
• cinnamon	to taste
• fennel	to taste

INSTRUCTIONS

At 7 AM, refresh the natural yeast with 100 g of flour and 50 g of water, then wrap it well in plastic wrap and let rise at 28°C. Repeat the operation three times, every three hours, always doubling the original yeast. At 5 PM, prepare the dough with 200 cl of mineral water, 200 g of fresh ready-to-use yeast, 95 g of sugar, 200 g of ancient grain flour, and start mixing. Slowly add 100 g of egg yolk, 120 g of fresh butter and 100 g of extra virgin olive oil. Place dough in a large container and let the dough rise for about twelve hours at 28°C, until the dough has tripled its original volume.

Once the first dough is ready, add 500 g of ancient grain flour and start kneading the dough until it is smooth and compact. While kneading, add 400 g of egg yolk, 150 g of sugar and 130 g of honey, then, 800 g of fresh butter, 250 g of oil and 35 g of salt. When the dough is smooth and silky, add the apples, the figs that have been cut up into small pieces, nuts, olives, cinnamon and fennel. Place the dough in a proof box and let rest at 28°C for an hour. Then, remove from proof box and form loafs of 800 g each. Shape each loaf into a round load two times before placing it in the dedicated mould, then transfer to the proof box again at 28°C for about five hours. Afterwards, transfer the focaccia loafs to the refrigerator for one hour. Heat the oven to 170°C, then bake the focaccia loafs for about 40 minutes. As soon as they are baked, remove them from the oven and turn them over immediately, keeping them in this position for at least six hours, until they are completely cooled. Once the focaccia loafs have completely cooled, cover them with pure cane sugar fondant and sprinkle with apples, figs and nuts.

Salvatore Gabbiano

In his pastry shop in Pompei, he uses a mix of ancient grain flours such as Saragolla, Einkorn and Khorasan wheats. With this flour blend, he makes brioches, shortbread cookies and his special Focaccia, made with ingredients and spices reminiscent of ancient Roman recipes. He finds that today, consumers are increasingly attentive to nutrition and they are willing to invest a lot in quality. "We can still improve a part of our production by focusing on biodiversity, because for a variety of reasons, we believe that this can be the future; first and foremost, for our health, and then to help small farmers throughout the Italian peninsula. We artisans must help make the quality of these products understood."

Vegan muffins

Recipe by Maurizio De Pasquale

INGREDIENTS:

• pure Timilia durum wheat	400 g
• course-ground cornmeal	70 g
• fresh butternut squash	150 g
• apple	200 g
• baking soda	10 g
• crystallized grape sugar	350 g
• sunflower oil	100 g
• water	120 g

INSTRUCTIONS

Combine the two flours with the baking soda. Place in stand mixer. Add oil and the squash and apple (that have been previously blended) and start mixing. Add the sugar, then lastly the water. Knead for a short time, just until an even dough is obtained. Pour dough into muffin tins. Bake at 150°-160°C for 20-25 minutes.

Maurizio De Pasquale

As a pastry chef with expertise in food intolerances, he deepened with even more commitment his knowledge of ancient grains during ExpoMilano 2015 and so began to use farro wheat, both Einkorn and Emmer, and Senatore Cappelli flour in recipes that range from pastry to breads. "I find it more stimulating to work with ingredients that create products that are organoleptically superior. To make bread or panettone with flours from ancient grains is different than making them with standard flours." One of the difficulties in working with ancient grains is the lack of elasticity, which is a specific problem for leavening products. This lack needs to be compensated with a long production process, where each step is carefully followed. To obtain elasticity, he uses techniques such as autolyse method and hydrolysis, taking advantage of enzymatic activities that develop with water and flour. In this way, the protein becomes denatured and breaks down, making it easier to work with.





Bread with ancient grains

Recipe by Antonio Di Benedetto

INGREDIENTS:

• ancient grain flour	1000 g
• natural yeast	190 g
• salt	16 g
• water	600 g
• malt extract	3 g

INSTRUCTIONS

Hydrolysis. Knead together flour and water (max. 50% of flour's weight). Let rest for at least 6 hours. Then add yeast, malt extra, water and salt. Let rest for about 2 hours, weight and shape. Let rest again for about 10 minutes. Slightly flatten and let rise. Bake at a moderate temperature (200-220°C).

Antonio Di Benedetto

Expert in the bread and baking industry, he approached the art of bread baking in 1978 in his family bakery. In 1985, he became an adviser to the Bologna Bread Bakers Association, of which he was a president for two years. Since 2008, he has been a qualified instructor recognized by the Emilia-Romagna region for the professional area of baker. In 2015, he was the winner of the Best "Crocetta Bolognese" bread.

He is the author, together with Maurizio De Pasquale, of the book "Come fare il pane" (Bake your own bread), dedicated to both advanced enthusiasts as well as to professional operators in the industry and in the trade.



Molini del Ponte



GOOD MORNING SPRINGTIME

By Antonio Mezzalira

Three recipes have been specifically designed to create gelato using the classic ingredients of an Italian breakfast. Traditional flavours that should be enjoyed during Sunday brunch, an American custom that has been fully imported into the Italian culture.

BISKOLAT

(milk and cookies gelato)

with cream base 50

INGREDIENTS:

- fresh whole milk
- fresh cream with 35% fat content
- skim milk powder
- sucrose
- dextrose
- cream base 50
- cookies
- sweetened condensed milk
- egg yolk

Total

with cream base 100

INGREDIENTS:

- | | | |
|------------------------------------|-------|-------|
| • fresh whole milk | 560 g | 560 g |
| • fresh cream with 35% fat content | 80 g | 80 g |
| • skim milk powder | 20 g | 10 g |
| • sucrose | 65 g | 60 g |
| • dextrose | 40 g | 35 g |
| • cream base 100 | 20 g | 40 g |
| • cookies | 100 g | 100 g |
| • sweetened condensed milk | 80 g | 80 g |
| • egg yolk | 35 g | 35 g |

Total

1000 g

Add 0,5 g of salt for every kg of gelato



Yucel Tellici-Freelimages



Chobi capeta-Freelimages



INSTRUCTIONS

Mix thoroughly all of the ingredients, other than the cookies and the sweetened condensed milk, and bring to 85°C in the pasteurization vat. As the pasteurized mix is cooling (below 40°C), add the remaining two ingredients. They cannot be added initially because the starches would be reactivated, which would

further thicken the mix, and also because final flavour would be altered. Pour the mix into the batch freezer. As the gelato is being extracted, add layers of whole cookies and, as desired, a dusting of cinnamon, throughout the gelato. Place in blast freezer for ten minutes, then transfer to display case. Decorate the pan with cookies.

ENERGY CRUNCH

(melon and strawberry sorbet with crunchy hazelnuts)

with fruit base 50

INGREDIENTS:

• melon	400 g
• strawberries	130 g
• lemon juice	5 g
• water	200 g
• sucrose	110 g
• dextrose	50 g
• dry glucose syrup 30 DE	60 g
• fruit base 50	35 g
• inulin	10 g
Total	1000 g

with fruit base 100

INGREDIENTS:

• melon	400 g
• strawberries	130 g
• lemon juice	5 g
• water	200 g
• sucrose	100 g
• dextrose	40 g
• dry glucose syrup 30 DE	55 g
• fruit base 100	70 g
Total	1000 g

INSTRUCTIONS

Mix the base with the sugars and blend these solid ingredients with the water. With the mix chilled to 4°C, add the lemon juice, strawberries and cubes of melon, and blend well. Freeze the mix in the batch freezer and extract the sorbet. Place in blast freezer for 5 minutes, then place the pan in the display case set at -11°/-12°C. Decorate with crunchy hazelnuts, whole strawberries and a few slices of melon.



CRUNCHY HAZELNUTS

Slowly heat sucrose sugar in a non-stick pan until it reaches the point of caramelization. At the same time, heat whole hazelnuts (without their shell), then add them to the caramelized sugar. Mix and pour into silicon moulds. Use the hazelnuts after they have been cooled.

AWAKENING

(yogurt, candied apricot and vanilla biscuit gelato)

with cream base 50

INGREDIENTS:

• fresh whole milk	75 g
• fresh cream with 35% fat content	165 g
• low-fat yogurt	500 g
• skim milk powder	35 g
• sucrose	100 g
• dextrose	70 g
• dry glucose syrup 30 DE	20 g
• cream base 50	35 g
Total	1000 g

with cream base 100

INGREDIENTS:

• fresh whole milk	75 g
• fresh cream with 35% fat content	165 g
• low-fat yogurt	500 g
• skim milk powder	25 g
• sucrose	90 g
• dextrose	60 g
• dry glucose syrup 30 DE	15 g
• cream base 100	70 g
Total	1000 g

Add 1 g of citric acid every kg of gelato, and 2 g of vanilla seeds every 4 kg of gelato

INSTRUCTIONS

Mix well all of the ingredients except the yogurt, citric acid and the vanilla. Add to pasteurizer and heat to 85°C. Let mix cool until it reaches 4°C, then, with the help of an immersion blender, blend in the remaining ingredients. Freeze with batch freezer, and during extraction, layer thin slices of the biscuits that have been previously dipped in the vanilla-flavoured syrup throughout the gelato. Place in blast freezer for ten minutes, then transfer to display case. Decorate with pieces of candied apricots.

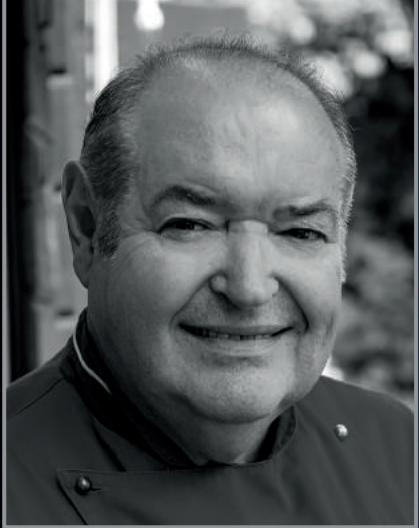


VANILLA-FLAVOURED SYRUP

INGREDIENTS:

• inverted sugar	500 g
• water	500 g
• vanilla pods	4

Heat water, inverted sugar and seeds from the four vanilla pods to 96°C, then let cool. Place this syrup in the refrigerator at 4°C.



REFRESHING TOUCH

By Beppo Tonon

photos by Studio Phototecnica



A water lily that opens up onto a mascarpone spumone, a delicate carpaccio made with the green honeydew melon of Cantalupo... and a refreshing touch to welcome Spring, one of the most loved seasons.

DELICATE WATER LILY

An inviting plated dish made with long plum, rich in water and with multiple nutritional properties, set on a light and tasty mascarpone spumoni.

With the help of a sharp knife and firmly holding the fruit, make a longitudinal incision. Delicately divide the fruit into two longways, taking care not to ruin the flesh. Lay the plum with the concave part facing down, and slice into even slices. Choose another fruit that isn't too ripe and whose skin is perfectly intact. After having washing and drying it, proceed with incisions using a rectangular carving tool. Make some incisions all the way to the base of the fruit, forming long petals; with extreme delicacy, rotate the two halves in opposite directions and separate the halves. Select a small strawberry and cut the tip with a knife. Parallelly slice the fruit without going all the way down; rotate the strawberry and slice in same way, perpendicular to the previous slices. With the tip of the knife, widen the various cuts in such a way that the "pistils" that have been obtained are opened and separated. Place the strawberry in the middle of the plum flower. With the help of a pastry bag, place a few tufts of mascarpone spumone on a round plate. Add whipped cream to create a uniform base upon which the fruit can be placed.

Chef's tip. For a touch of elegance and colour uniformity, use a plate that is the same colour of the fruit.

FAGRANT PINWHEEL

A sweet and aromatic carpaccio made with the green honeydew melon from Cantalupo, a fruit so versatile that it can also be used in savoury preparations.





Select a relatively small fruit with a medium level of ripeness. Its scent should not be too intense, as that is a sign that the fruit is ripe, making it difficult to cut and manipulate its slices. Wash and peel the fruit. Cut off the ends and slice thin with a knife, cutter or slicer set at 2/3 mm. The thickness of the cut is a fundamental step to ensure that the slices are flexible enough to be folded: if they are too thick, they will be less elastic, they will not keep their form, and they could easily break. Delicately fold the slice in half and place it on a plate. To create double flowers, cut three equally-sized cubes from a thick slice of melon, and using a small knife, engrave each side with a semi-circular cut. Remove the excess part and repeat the operation. Rotate the two parts in opposite directions. In the middle of the flower, place a few currants or a small blackberry to create a pistil. Set the flowers in whipped cream.

Chef's tip. For a savoury version to be enjoyed as a delicious appetizer: replace whipped cream with a few slices of ham or speck.

FROM THE KITCHEN TO THE INTERNET

By Federica Serva – photos by @onstagestudio.photo

Identità Golose On the Road Digital Edition 2020 offered a rich program of masterclasses and interviews with chef de cuisine, pastry and gelato chefs, all looking toward the future with optimism.



Paolo Marchi, Ernst Knam and Davide Oldani

"A completely new and revolutionary project." That is how Claudio Ceroni has defined Identità Golose On the Road Digital Edition 2020. Ceroni, together with Paolo Marchi, have promoted and created an online version of the famous international congress for gourmet cuisine and pastry arts. The edition with in-person presence was inevitably cancelled due to the pandemic; therefore, a digital event was created to give a voice to the foodservice industry and to the world of desserts, pizza, and cocktails during an extremely difficult time. All of this was created with the goal to "Build a new future," just as the slogan chosen for this edition announced. "Italy came to Milan, and we went to Italy." Paolo Marchi's statement effectively summarizes the way in which the event's schedule was created. The organizers, together with their film crew, filmed 60 masterclasses both in Milan and around Italy, involving 70 of the greatest protagonists in the foodservice and hospitality industries, to which were added over 100 video interviews and special content.

Experiences and hope

Through the filming and through the stories of recipes, techniques used, explanations of projects born during the lockdown period, and reflections on the future, the vitality and will power of the industry emerged. Despite the lack of an audience in the room, and without the live tasting of the proposed dishes, the "On the Road" formula experimented with a different way to transmit



Enrico Bartolini



"Homage to
Giovanni Assante,"
by Alessandro Negrini and Fabio Pisani

experiences and ideas, useful to tackle the future. From Massimo Bottura to Carlo Cracco, from Massimiliano Alajmo to Enrico Bartolino, the various chefs explained a sense of responsibility that guide them and of hope they place in young people; they presented recipes created for the occasion, or specialties already listed in their menu where the bond with small local producers is very strong.

Continuous research

An example of this is the dish by Alessandro Negrini and Fabio Pisani titled "Homage to Giovanni Assante, mezzo rigatoni pasta with seafood soup and bell peppers from our garden." The dish is dedicated to the memory of the pasta maker who created a special format of pasta for them. This speciality is cooked in the seafood soup sauce, making it even more flavourful. Davide Oldani and Ernst Knam conducted a duet on stage, reminiscing about the time spent in the kitchen of the Maestro Gualtiero Marchesi during their youth. From that memory, Oldani started to present his "Cotoletta alla Milano," an evolution of the "Costoletta 2000" of Marchesi, while Knam took on the creation of a bruschetta with an anchovy from the Cantabrian Sea and chocolate, made transparent thanks to specific ingredients and cooking techniques. Daniela Cicioni, a vegan chef, demonstrated the excellent results that she obtained from experiments with tiger nuts or chufa, a tuber that is relatively unknown in Italy. She combined two recipes, a savoury one and a sweet one, which united a spectacular presentation with a nutritional one.



Chef Paolo Griffa launched himself into the world of pairing fine dining with cocktails. His "Green lemon stuffed with a molluscs salad, Martini salsa and crispy fennel bread" was happily paired with the "Radici" cocktail by bartender Ilaria Bello, a drink with bitter notes that were rounded thanks to chinotto.

Andrea Berton wanted to change the approach to pasta by creating a sweet spaghetti, with an almond cream, a slightly sweet basil sauce, lemon zest and grated banana.

Among desserts and gelato

For sweets and for gelato, Identità Golose On the Road reserved its usual events: Dessert Dossier, Contemporary Italian Pastry, and Identità di Gelato. These events saw star pastry and gelato chefs engaged both in experimentation with new techniques, along with





the appreciation of traditions. On one hand, for example, the recipes of Moreno Cedroni and Luca Abbadir born from research done on raspberries, rice and chocolate, (experiments conducted in the Tunnel, a laboratory that accompanies the "La Madonnina del Pescatore" restaurant); on the other hand, respect for the slow and meticulous preparation of Pandoro, a traditional Christmas leavened sweet, to be enjoyed not only during the holidays, by Nicola Olivieri. Thanks to contribution of various gelato chefs, the session dedicated to the cold treat demonstrated a multitude of interpretations: from the gelato of memories by Stefano Guizzetti, to the family recipes of Chiara and Andrea Soban; from the interest in synesthesia by Marco Pedron, to the reflection on the lack of air by Paolo Brunelli; without forgetting the search for happiness by Iginio Ventura.



Marco Pedron



AS GOOD AS BREAD

By Pierpaolo and Riccardo Magni

Photos by Francesca Lazzarini - F2 Studio

The simplest food on our tables becomes a noble ingredient in these two recipes worth trying and tasting.

OCCHIO DI BUFALA GELATO MINI CAKE

COMPOSITION

- Buffalo burrata gelato
- Orange, carrot, and saffron coulis
- Carasau bread

BUFFALO BURRATA GELATO

INGREDIENTS:

• whole milk	565 g
• milk base 100	75 g
• sugar	142 g
• dextrose	18 g
• bufala burrata from Campania	200 g

INSTRUCTIONS

Pasteurize. During cooling, at 65°C, add the chopped burrata and stop the pasteurizer for 30 minutes. Place the burrata gelato in chilled silicone moulds in the shape of mini cakes, carefully levelling the tops. Chill in the blast freezer.



ORANGE, CARROT, AND SAFFRON COULIS

INGREDIENTS:

• carrot puree	300 g
• orange juice	200 g
• lemon juice	20 g
• San Gimignano saffron powder	0.6 g
• isomalt	90 g
• maltodextrin	35 g
• sugar	75 g
• dextrose	30 g
• Solerno orange liqueur	10 g
• water	3 g
• pectin	8 g
• gelatin	6 g

INSTRUCTIONS

Mix sugar, pectin, dextrose, and isomalt with orange and lemon juices. Heat in microwave to 60°C. Add the carrot puree and saffron, mix well, and heat back to 60°C. Cool to 40°C, and add the hydrated gelatin. Mix and add the liqueur. Pour into half-sphere silicone moulds. Chill in blast freezer.

ASSEMBLY AND DECORATION

Remove the burrata gelato mini cakes from the moulds and spray until completely white and with a velvet effect. Chill again in the blast freezer. Spread the gelato on a piece of carasau bread. Top with a rounded half-sphere of the carrot, orange, and saffron coulis (to create a yolk effect). Decorate with lettuce leaves and freshly ground Szechuan pepper.





EVANESCENCE

COMPOSITION

- Bread gelato
- Semi-candied white celery
- Taggiasca olive confit
- Sweet olive brittle

BREAD GELATO

INGREDIENTS:

• Lariano bread	100 g
• water	513 g
• whey protein 80%	30 g
• cream 35% fat	150 g
• dextrose	88 g
• salt	4 g
• milk base 100	75 g
• glucose syrup 75 De	40 g

INSTRUCTIONS

Toast the bread and set aside. Start the pasteurization with the liquid parts and syrups. At 50°C, add the sugar together with the neutral stabilizer and dry ingredients. At 85°C, add the toasted Lariano bread. Blend and cool. Let stand. Freeze in the batch freezer.

SEMI-CANDIED WHITE CELERY

INGREDIENTS:

• water	250 g
• sugar	250 g
• glucose	50 g
• celery	450 g

INSTRUCTIONS

Boil water, sugar, and glucose. Cool to 60°C. Dip the slightly boiled white celery. Allow to soak and cool. Repeat the operation three times, always heating the syrup to 60°C. When finished allow to soak until completely semi-candied. Refrigerate.

TAGGIASCA OLIVE CONFIT

INGREDIENTS:

• water	150 g
• sugar	80 g
• Taggiasca olives	50 g

INSTRUCTIONS

Boil water and sugar. Add olives that have been thoroughly rinsed in cold water. Bring to a boil for 3 minutes. Cool and store.

SWEET OLIVE BRITTLE

INGREDIENTS:

• butter	120 g
• glucose	90 g
• salt	3 g
• Taggiasca olive puree	75 g
• pasteurized egg whites	100 g
• cookie flour	110 g

INSTRUCTIONS

Combine the ingredients in order, mix thoroughly, and store at 4°C. On a silicone mat, spread a thin layer of sweet olive brittle and bake at 180°C with an open valve until browned. Store.

ASSEMBLY AND DECORATION

Shape the bread gelato into a cylindrical shape and chill in the blast freezer. Place the semi-candied celery stalk on the sweet olive brittle, spread the bread gelato on the stalk, and decorate with olive confit and flakes of sweet brittle.





FANTASY IN A GLASS

By Alice Vignoli

photos by Studio Phototecnica

Two creations designed to give an exclusive touch to single-portion desserts. The protagonists are dulce de leche, strawberries and the crystalline transparency of the containers.

FRAGOLINO

Suitable for... Single portions

Doses for 20 large glass cups

SEMIFREDDO

INGREDIENTS

Fresh cream with 35% fat content	g 1000	A
Strawberry puree	g 500	B
Italian meringue	g 300	C
Sucrose	g 100	D

RECIPE AND CONSTRUCTION

Place the glass cups on a service tray. To avoid the cups sliding during transportation, line the tray with damp paper towels. Place some poached strawberries at the bottom of the cup, making sure to drain the excess syrup. Place in blast freezer for 10 minutes. Mix together the Italian meringue and strawberry puree in a bowl. Whip the fresh cream and sucrose in a stand mixer. Add the sweetened whipped cream to the rest of the mix, one spoon at a time, making sure to not deflate the mixture. Portion the semifreddo with a pastry bag on top of the poached fruit, up to 2 cm from the rim of the cup. Place the glass cups in the blast freezer until hardened.

SUMMARY

Mix **B + C**

Whip **A + D** in stand mixer and add to the rest of the ingredients.

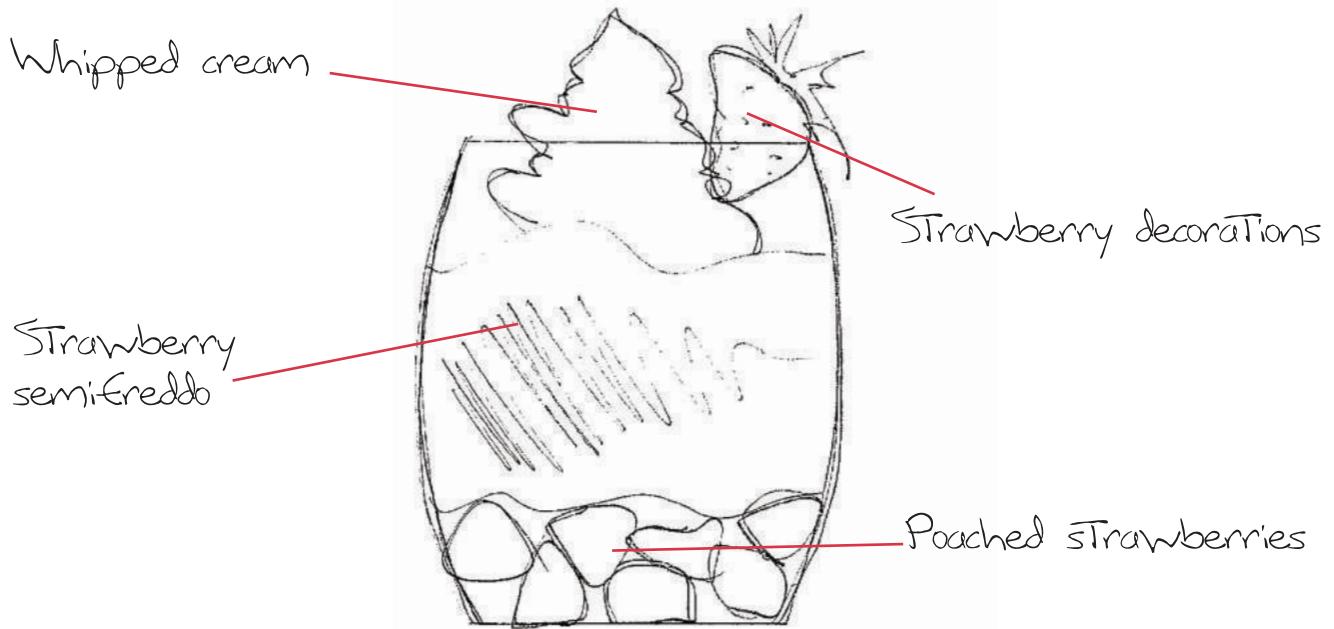
Portion into cups following the pattern.

DECORATION

If the dessert will be served, decorate with a dollop of vanilla-flavoured whipped cream and with a few fresh strawberries slices along with a few whole ones. If the dessert will be displayed in a display case, decorate with a mixture of whipped cream and meringue (1:1 portion) and with large pieces of poached strawberries.

STORAGE

The product that has been blast chilled and decorated can remain in the display case set at -19°C for a week. The product that has been completely blast frozen (for example at -32°C for 1 hour) and that has not been decorated can be stored at -19°C in a storage freezer for 1 month.





DULCE DE LECHE

Suitable for... Single portions
Doses for 20 large single-portion cups

FIORDILATTE SPUMONE

INGREDIENTS

Fresh cream with 35% fat content	g	500	A
Fiordilatte gelato	g	1000	B

DULCE DE LECHE GELATO

INGREDIENTS

Fresh whole milk	1000 g
Fresh cream with 35% fat content	120 g
Skim milk powder	20 g
Sucrose	240 g
Dextrose	40 g
Base 50	50 g
Dulce de leche	150 g

RECIPE AND CONSTRUCTION

Put a small amount of caramelized apricot puree at the bottom of each glass, making sure to not dirty the glass. Place in blast freezer for 5 minutes. At the same time, prepare a baking sheet lined with parchment paper and place Ø 3,5 cm scoops of dulce de leche

gelato on it; then, transfer to blast freezer. In a stand mixer, whip the cream to soft peaks and add to gelato that has been slightly softened with a spatula. Mix the two ingredients until an even mix is obtained. Portion the spumone into the glass cup until half full. "Drown" the dulce de leche gelato scoop in the semifreddo while it is still soft, then place in blast freezer.

SUMMARY

Prepare the gelato inserts.

Whip A in the stand mixer.

In a bowl, mix A + B together.

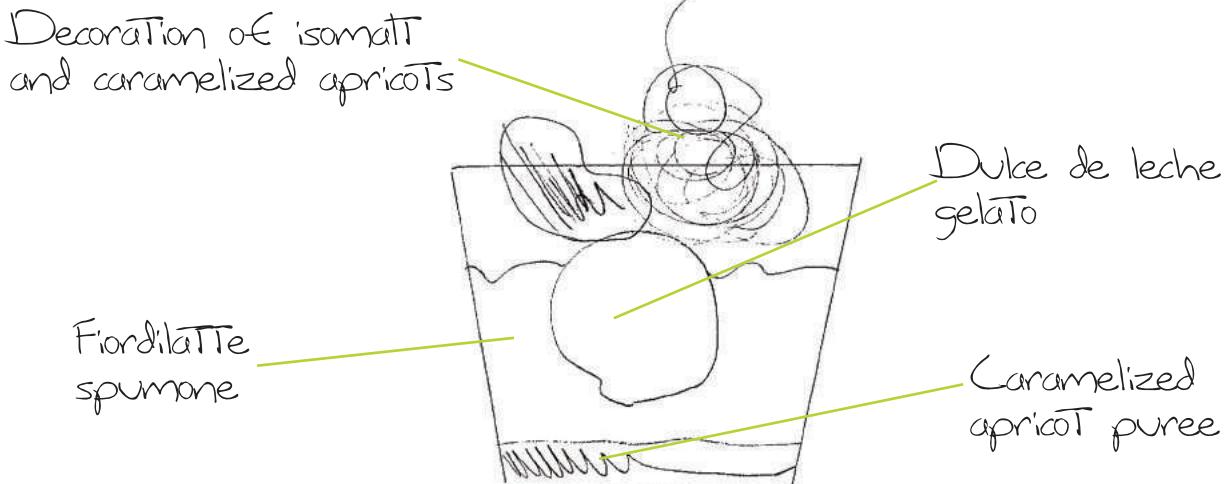
Portion into glass cups, inserting the scoops of gelato.

DECORATION

Place the single-portion desserts on a serving tray and decorate accordingly.

STORAGE

The product that has been blast chilled and decorated can remain in a display case set at -19°C for two weeks. The product that has been completely blast frozen (for example at -32°C for 1 hour) and that has not been decorated can be stored at -19°C in a storage freezer for 3 months.





FAST FOOD IN DESSERT VERSION

By Massimo Carnio

Photos by Mauro De Rocco and Mauro Milan

Hamburgers and sandwiches, two classic fast-food items, are revisited in an original, sweet interpretation.

HAMBURGER

COMPOSITION

- Chocolate brioche bread with sesame seeds
- Raspberry gelatine
- Lentil and milk chocolate cream
- Green marzipan

CHOCOLATE BRIOCHE WITH SESAME SEEDS

INGREDIENTS:

• strong flour	900 g
• cocoa powder	100 g
• fresh cake yeast	40 g
• fresh milk	250 g
• fresh egg yolk	100 g
• fresh whole eggs	150 g
• boiled potatoes	400 g
• granulated sugar	50 g
• rice oil	100 g
• salt	3 g
• vanilla bean pods	2

INSTRUCTIONS

Sieve the flour and cocoa powder together three times. Extract the vanilla seeds from the bean pods and add them to the eggs. Temper the yeast in luke-

warm milk. In a stand mixer equipped with a dough hook, knead the milk, eggs, egg yolk and flour. In sequence, add the potatoes that have been previously boiled and passed through a sieve, then the sugar, salt and rice oil. Stop the machine and transfer the dough to a bowl for proofing. Let the dough rise in a proof box at 30°C until the dough has doubled in size. Laminate the dough over itself 2/3 times and roll it out to a 5 mm thickness. Using a pastry ring with a 4 cm diameter and cut out the bread rolls. Let rise for an hour in a proof box at 30°C. Before baking, brush the surface with egg whites and cover with sesame seeds. Bake at 195°C for 8/9 minutes with a closed valve. Blast chill at refrigerator temperature as soon as the bread comes out of the oven. Store in a tightly sealed container in the freezer.

RASPBERRY GELATINE

INGREDIENTS:

• raspberry puree (10% sugar)	280 g
• trehalose	20 g
• yellow pectin	10 g
• glucose 62 DE	40 g
• granulated sugar	60 g
• citric acid 50/50	5 g

INSTRUCTIONS

Temper together trehalose and pectin. Add to the puree and let rest for a few minutes. Bring the mixture to a boil in a non-stick pot and add the glucose and sugar. Mix constantly with a whisk until reaching



52°Brix. Take the mixture off the heat and add the citric acid (50% water, 50% citric acid). Pour immediately into the tartlet-shaped silicone moulds with a 4 cm diameter. Store in the freezer.

LENTIL AND MILK CHOCOLATE CREAM

INGREDIENTS:

• fresh milk	1000 g
• dry lentils	150 g
• fresh cream	150 g
• granulated sugar	200 g
• gelatine sheets	20 g
• water for gelatine	100 g
• Lactée Supérieure 38,2% milk couverture chocolate	250 g

INSTRUCTIONS

Rehydrate the lentils in plenty of water for a few hours and drain well. In a pot, bring the milk to a boil together with the lentils for 2-3 minutes, then drain into a pitcher. Add cream, sugar, gelatine that has been rehydrated in cold water, and couverture chocolate to the filtered liquid. Blend with immersion blender until a smooth and even mixture is obtained. Using a pastry bag, pipe the mixture into tartlet-shaped silicone

moulds with a 4 cm diameter. Blast chill at refrigerator temperature, then store in a tightly sealed container in the freezer.

GREEN MARZAPAN

INGREDIENTS:

• granulated sugar	900 g
• glucose 40 DE	100 g
• water	300 g
• blanched almonds powder	500 g
• green water-soluble food colouring powder	3 g

INSTRUCTIONS

In a pot, bring sugar, glucose and water to 120°C. Slowly drizzle the mixture into a stand mixer equipped with paddle attachment and mix with almond powder. Let the mixture cool and pass through a dough sheeter until the mixture is well blended. Before rolling out the marzipan, add the food colouring such that some areas have a more intense green colour and other areas less. Roll out the marzipan to a 2 mm thickness and cut out "salad leaves".

ASSEMBLY

Cut the brioche bread in half. Then, on the lower half, place a marzipan salad leaf. Top with a disk of cream and then with a disk of gelatine. Top off the hamburger with the other half of the bun. Insert a colourful toothpick.



SANDWICH

COMPOSITION

- Chocolate puff pastry
- Chocolate cream
- Coloured mint chocolate

CHOCOLATE PUFF PASTRY

Beurrage (butter portion)

INGREDIENTS:

- | | |
|-----------------------|-------|
| • softened butter | 700 g |
| • 70% dark chocolate | 300 g |
| • soft 00 wheat flour | 200 g |

Detrempe (dough portion)

INGREDIENTS:

- | | |
|-----------------------|--------|
| • soft 00 wheat flour | 1000 g |
| • fresh liquid cream | 500 g |
| • cocoa powder | 50 g |
| • salt | 20 g |
| • fresh egg yolk | 200 g |
| • butter | 200 g |

INSTRUCTIONS

Mix the beurrage in a stand mixer equipped with paddle attachment, by kneading together butter and flour. In the meantime, heat the chocolate to 40°C. Incorporate chocolate to butter and flour mixture until a cream is obtained; as soon as the chocolate is absorbed, turn off the mixer. Roll out the dough on a piece of parchment paper and shape it into a square as much as possible. Let dough rest in the refrigerator until it reaches the ideal temperature to start lamination. Make the detrempe by adding all of the ingredients to a stand mixer equipped with a hook attachment, and let it mix to obtain an elastic mixture. Shape into a square and let rest in the refrigerator until it reaches the ideal temperature to start lamination. With the help of a dough sheeter, roll out the detrempe dough so that it can be completed wrapped around the beurrage mixture. Then, position the beurrage in the middle of the detrempe dough, and cover it by folding the edges towards the centre. Lamine the first two folding processes, one consisting of 3 folds and the other of

4, then let the final dough rest in the refrigerator for about 2 hours. Finish with another two folding processes, one with 3 folds and the second with 4. Let rest in refrigerator. Roll out the dough to a 2 mm thickness and cut out three 60 x 40 cm sheets. Bake at 180°C for 25-30 minutes with a closed valved, and with a baking sheet over the dough to prevent it from rising too much. Once the puff pastry has cooled, cut out triangles.

CHOCOLATE CREAM

INGREDIENTS:

- | | |
|-------------------------------|-------|
| • fresh milk | 250 g |
| • fresh cream | 700 g |
| • gelatine from animal origin | 15 g |
| • water for gelatine | 75 g |
| • inverted sugar | 60 g |
| • Tanzanie 75% dark chocolate | 500 g |

INSTRUCTIONS

In a sufficiently large bowl, heat to 50°C the milk, cream, sugar and gelatine that has been rehydrated. Add chocolate to mixture. Mix well with an immersion blender for 2 minutes, until a smooth and even mixture is obtained. Let rest in refrigerator for at least 24 hours. Before using, place cream in a stand mixer equipped with whisk attachment and whip lightly until the desired consistency is obtained.

COLOURED MINT CHOCOLATE

Mint chocolate

INGREDIENTS:

- | | |
|---------------------------|-------|
| • Cuba 70% dark chocolate | 500 g |
| • natural mint flavour | 2 g |

Yellow colour

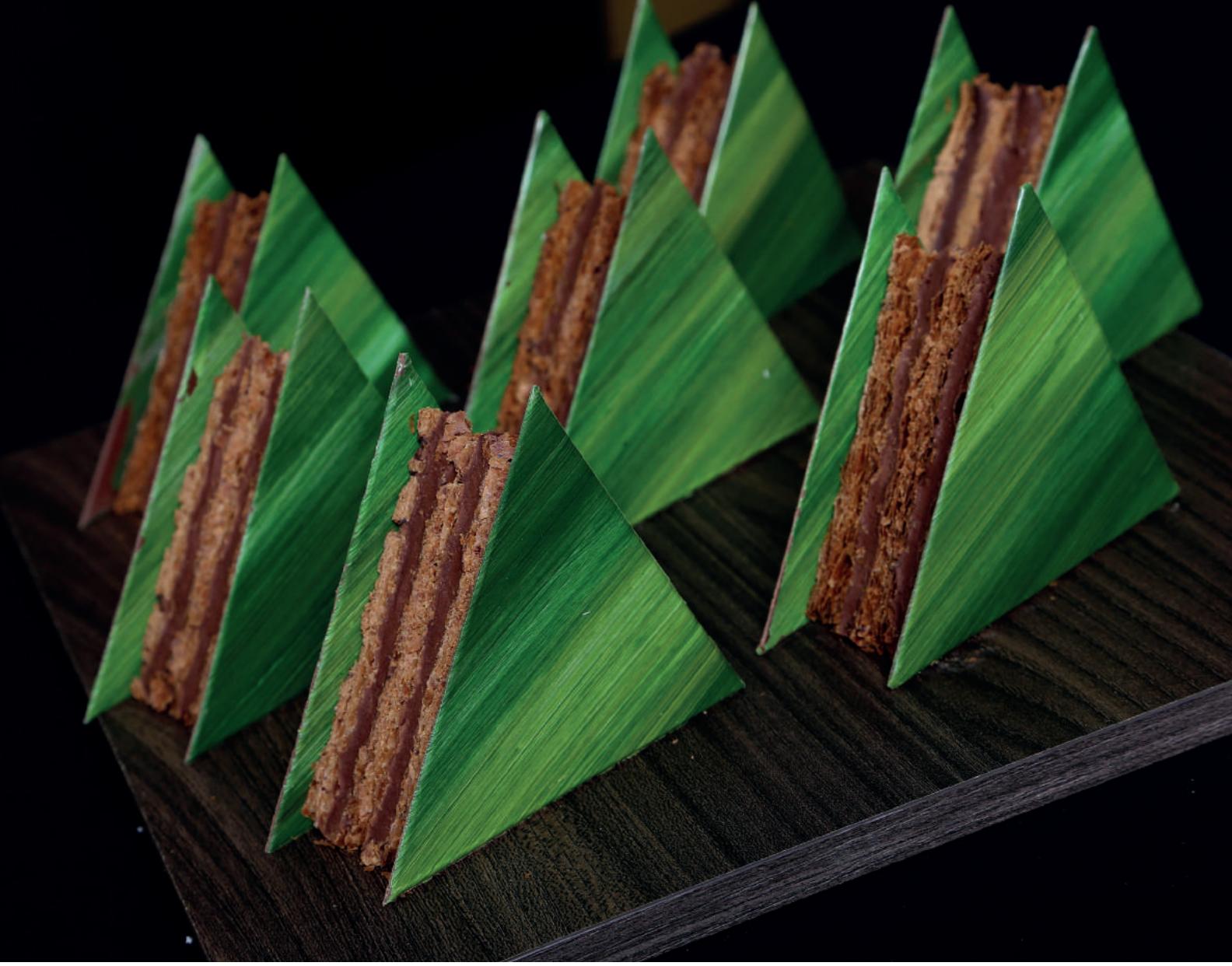
INGREDIENTS:

- | | |
|--|-------|
| • yellow fat-soluble food colouring powder | 8 g |
| • cocoa butter | 100 g |

Green colour

INGREDIENTS:

- | | |
|---|-------|
| • green fat-soluble food colouring powder | 8 g |
| • cocoa butter | 100 g |



INSTRUCTIONS

To make the colours, melt the cocoa butter to 50°C and add the food colouring. Mix well with immersion blender until the colour is even. Temper the colour, and with a sponge, lightly colour food grade acetate sheets first with green, then with yellow, to create different hues. Let crystalize.

Temper the chocolate and add the mint flavour by mixing with a spatula. Pour onto the coloured acetate sheets and spread evenly along the surface obtaining 1 mm of thickness. Before letting it crystalize, cut out pine tree shapes. Set chocolate by placing between two baking sheets, and let crystalize in a temperature-controlled environment at 18°C.

ASSEMBLY

Divide a sheet of puff pastry into three equally-sized rectangles. Spread a layer of chocolate cream on top of a rectangle, then top with another layer of puff pastry. Repeat with another layer of chocolate cream and top with puff pastry. Store and stabilize the product in a refrigerator for about an hour.

Afterwards, cut the puff pastry creation into triangle shapes, slightly smaller than the pine-tree shaped chocolate pieces. Place each puff pastry triangle standing up, spread a thin layer of chocolate cream on the edges and place two pieces of the coloured mint chocolate applying a light pressure, forming a small tree.

Guardians of “Made in Italy”

Pizza, one the emblems of Italian culinary culture in the world, is at the centre of a massive marketing campaign to support food establishments and national tourism. This campaign is promoted by the puntoltaly magazine (published by Editrade) in collaboration with some of the most prestigious companies in the sector.

“Love Italy, eat pizza, smile at life”. This slogan was chosen as the theme of this marketing campaign that supports the food sector and Italian tourism. It started in the last months of 2020 and it will go on for the most part of 2021. The message embodies the key components that make Italy a reference point for the world: a culinary heritage with ancient traditions, a thousand-year-old cultural legacy, and a lot of joy for life. The initiative is promoted by the puntoltaly magazine in partnership with some of the most prestigious companies of this food industry (Demetra, Galbani, Gi. Metal, Italforni, Molino Caputo, Olitalia, Wiberg). It has the patronage of APCI (Italian Association of Professional Chefs), Accademia Pizzaioli (Pizza Chef Academy), Associazioni Pizzaiuoli Napoletani (Neapolitan Pizza Chef Associations), Fipe (Restaurant Industry Association of Italy), Fondazione Birra Moretti, Host-Milano and TuttoFood. During last year's summer season, Editrade, through its magazine puntolIT, promoted a similar marketing campaign dedicated to another culinary symbol of Italian excellence: artisanal gelato. The media plan foresees intense social media activity supporting the consumption of pizza, and it is accompanied by a printed campaign on the main national newspapers in Italy: **Il Corriere della Sera**, **La Repubblica**, **La Gazzetta dello Sport**, **Libero**, **Il**

**AMA L'ITALIA
MANGIA LA PIZZA
SORRIDI ALLA VITA**

Cose il giorno di

FRM
FEDERAZIONE
RISTORATORI
ITALIANI

FIP
FEDERAZIONE
INDUSTRIALE
PER LA PRODUZIONE
E LA DISTRIBUZIONE
DEI RISTORANTI

TUTTOFOOD
MEALS

host
milano

feste
in cucina

RISTORAZIONE
ITALIANA

OLITALIA

Galbani
Professionale

CAPUTO
1860
Il Macellaio Napoli

DEMETRA

WIBERG
PIEZZE PIÙ NATURALI

GIMETAL

ITALFORNI

Comunicazione a sostegno del turismo e della ristorazione del Bel Paese **c-ITALY**

In collaborazione con:

A photograph of a man and a woman smiling and eating slices of pizza. They are framed by a stylized heart outline composed of the colors of the Italian flag (green, white, and red).

Tempo, La Gazzetta del Mezzogiorno. A complete set of promotional tools dedicated to the point-of-sales was made, including posters, t-shirts and caps. These tools have currently been distributed to restaurants and pizza parlours that have joined the project free of charge, thanks to the commercial networks of the sponsoring companies.

Last but not least, managers of food establishments can post a photo with the hashtag #amamangiasorridi and tag the page to promote their business with the various social media initiatives and on the website www.amamangiasorridi.it

UNESCO HERITAGE

In 2017, the traditional art of the Neapolitan pizza chef was recognized by UNESCO as a part of the intangible cultural heritage of humanity. Carried down from generation to generation, this art is considered “able to provide the community with a sense of identity and continuity, as well as to promote respect for cultural diversity and human creativity”.

UNESCO's recognition places pizza in the realm of excellency of international cuisines, and it identifies the art of being a pizza chef as an expression of a culture that manifests itself in a unique way. The manual skill that is necessary to create this delicacy is unmatched, making it possible that the production of pizza can be perceived as an unmistakable brand of “Made in Italy”



#amamangiasorridi

speciality all over the world. If in Italy, 7,6 kg pro capita are consumed, in Europe, first place goes to the Spaniards (4,3 kg pro capita), followed by the French and the Germans (4,2 kg), the British (4 kg), Belgians (3,8 kg), the Portuguese (3,6 kg) and the Austrians (3,3 kg). Nonetheless, Americans take over the ranking, as they consume 13 kg of pizza pro capita, nearly doubling the amount Italians eat.

Following the entry of the art of being a pizza chef into UNESCO's heritage, World Pizza Day was established on January 17, 2008. The date was not randomly chosen; it is the feast day of Saint Anthony the Abbott, the patron saint and protector of pizza chefs and bakers. Genuineness and simplicity are the secrets behind the success of this product, symbol of Italian cuisine. After all, pizza is nothing more than a dough made with flour, water, salt and yeast, topped in its most classic version with tomatoes, mozzarella, olive oil and basil. It is quick, cheap, delicious and relatively easy to make. According to experts, it can also significantly improve our mood. And this is thanks to not only its genuineness or that it is often associated with moments of conviviality with family and friends. It seems that the mix of nutrients that make it up, including complex carbohydrates and B vitamins, not only provides energy but also influences the production of our neurotransmitters that are linked to our well-being, making us feel good.



Discovering Italy through pizza



By Davide Pini

We continue our journey to discover Italian traditions through pizza, traveling to five regions, joining those already visited in the previous issues. If in Italy's collective imagination, the culinary tradition of pizza is in Naples, in reality, this delicacy is created and enjoyed with great satisfaction in every area of our peninsula, just as it is interpreted in a myriad of different ways. What most differentiates the types of pizza in Italy is most definitely the use of typical, local ingredients. In a fun and sometimes irreverent way, they tell the story of important food traditions that originate precisely

A gourmet journey across Italy. (Part 3)

from the vastness of high-quality ingredients offered by each geographical region.

The toppings for pizzas can therefore tell the story of each diverse region, creating a culinary journey that allows us to cast a fleeting look on regional specialties. Representing an entire region with just one type of pizza is extremely simplistic, but it is nevertheless a fair tribute to the richness of the areas that we symbolically visit.

Get your palate ready: the third instalment of this appetizing journey is about to begin!



Valle D'Aosta

Ingredients for one pizza:

- 40 g Demetra cream cheese "alla Valdostana"
- 80 g mozzarella
- 50 g Demetra sautéed chanterelle mushrooms
- 30 g ham

Instructions

Top a disc of pizza with the cream cheese, mozzarella, and mushrooms, then bake in oven. Once the pizza has finished baking, top with ham.

CHEFS' MASTERPIECES

The pizzas presented in this article were created by the chefs of the Demetra Food Academy, using only the highest quality ingredients.



Brand: Demetra.

Founded: 1986

Headquarters: Talamona, (Sondrio) - Italy

Products: the catalogue includes over 500 products in different sizes, most of which are made in the company's own production facilities.

Website: www.demetrafood.it

It is the smallest region of Italy, with an area of 3263 km². It is also the least populated, with 124.472 inhabitants. It is a completely mountainous territory, and it is crossed by the Dora Baltea river, an important left tributary of the Po River, which marks its main valley from which many secondary valleys depart, each with their own tributaries, contributing to this absolutely unique scenery.



Emilia-Romagna

Ingredients for one pizza:

- 40 g Demetra Parmigiano Reggiano cream
- 80 g mozzarella
- 4 slices of culateello prosciutto
- lamb's lettuce, to taste
- Wiberg classic balsamic vinegar glaze, to taste

Instructions

Top a disk of pizza with Parmigiano cream and mozzarella, then bake.

Once the pizza has finished baking, top with salad, culateello prosciutto and the balsamic vinegar glaze.

It is a relatively young region of Italy. It was officially established on June 7, 1970, unifying two regions that historically had been separated: Emilia, named after the road built by the Roman consul Emilio Lepido, which crosses the entire region, and Romagna, a name that dates back to the 6th century AD and derives from the late Latin word, România, when Italy was divided between areas subject to the Lombards or to the Eastern Roman Empire.



Molise

Ingredients for one pizza:

- 70 g Demetra crushed tomatoes "Polpapizza"
- 70 g mozzarella
- 60 Demetra pitted green olives
- fresh basil, to taste
- Wiberg pepper flakes, to taste

Instructions

Top a disk of pizza with "Polpapizza" crushed tomatoes, mozzarella, guanciale, olives and bake. Once the pizza has finished baking, top with basil and pepper flakes.

This region's current territory was for the most part included in the ancient region named "Regio IV Samnium", that is, the 4th region of Augustus's "Italy", the cradle of the ancient Samnite civilization. Only in the Lombard era did the region start to define itself as the first nucleus of what would become the County of Molise. Its territory is divided equally between mountainous and hilly areas, and it has about 300 thousand inhabitants.



Campania

Ingredients for one pizza:

- 100 g Buffalo mozzarella
- 50 g Demetra mid-dried yellow cherry tomatoes
- fresh basil, to taste
- Wiberg basil oil, to taste

It's the main region par excellence when it comes to pizza. It is place where, between reality and endless legends, the story of the most famous Italian dish in the world begins. It is the third most populous region in Italy, and it is home to Vesuvius, one of the two active volcanoes in continental Europe. It is considered extremely dangerous; even though it is in a "dormant" period, it is situated near a populated area of nearly 700 thousand inhabitants.

Instructions

Top a dish of pizza with mozzarella and tomatoes, then bake. Once the pizza has finished baking, top with fresh basil and drizzle some oil.



Basilicata

Ingredients for one pizza:

- 45 g Demetra onion cream
- 75 g mozzarella
- 12 Demetra pitted Leccino olives
- 50 g Demetra yellowfin tuna
- Wiberg roasted onion flakes, to taste
- Wiberg oregano, to taste

Also known as Lucania, this region of southern Italy has less than 600 thousand inhabitants and it is divided into two provinces. Due to its characteristic location, even though it is relatively small, it has four distinct and diverse climatic areas. The most dominant is the area called the Apennine mountains. 30% of the total area is occupied by protected nature reserves.

Instructions

Top a disk of pizza with the onion cream, mozzarella, olives, tuna and bake.

Once the pizza has finished baking, top with roasted onion flakes and oregano.



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.

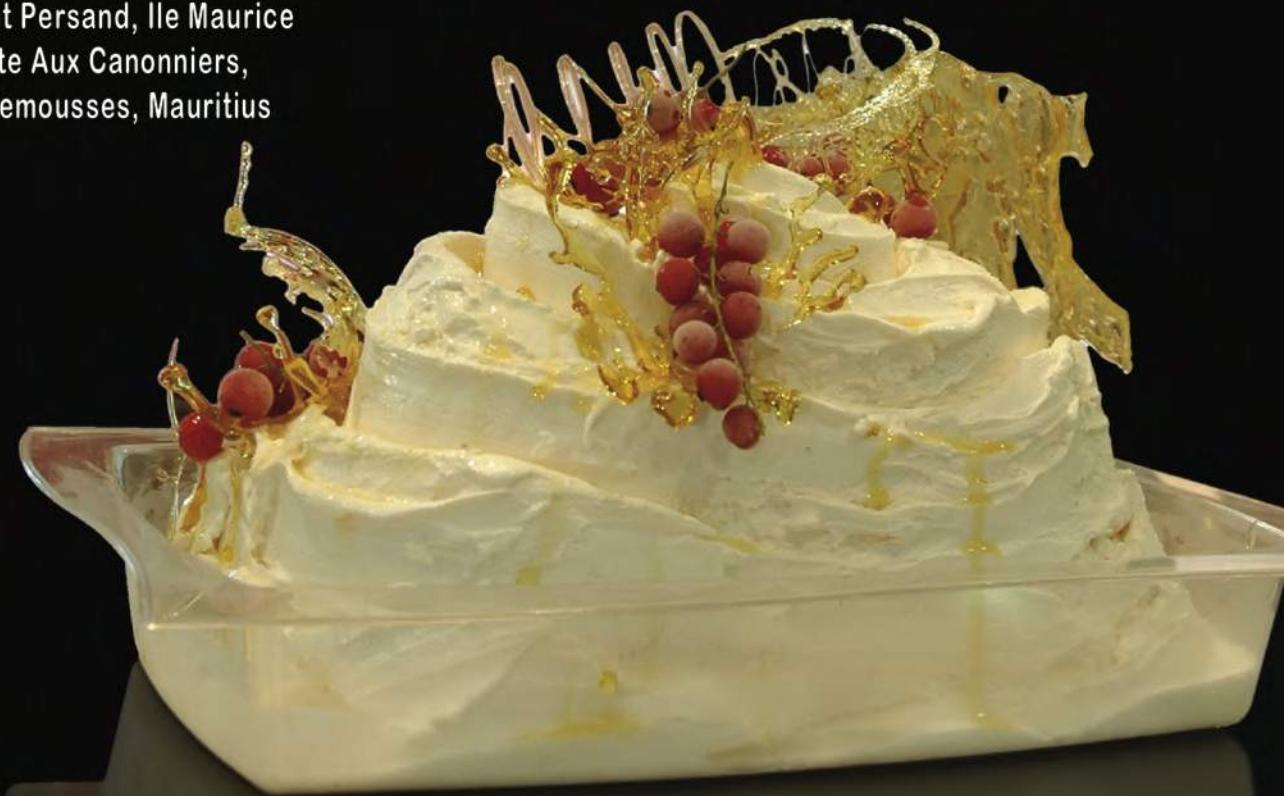




Mauritius

Ice Cream
Production Ltd

Route Royal Pointe Aux Canonniers,
Bâtiment Persand, Ile Maurice
Pointe Aux Canonniers,
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.

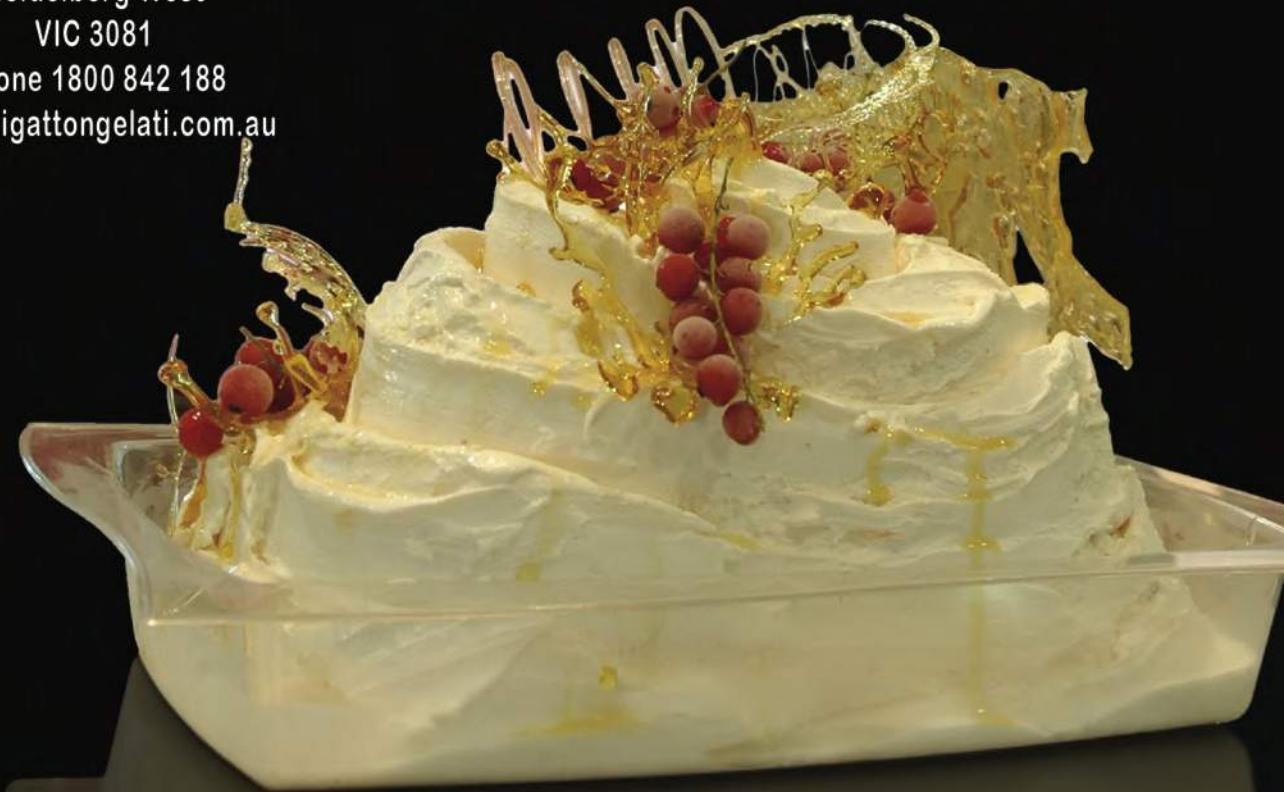




Australia

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 SUPRÈME
5000 MONASTIR
TUNISIE



BABBI

PISTACHIO: THE ART OF SELECTION



For Babbi, pistachio is a family passion. A passion that after seventy years of business still fascinates us; seventy years of selecting the best raw materials, of continuous and meticulous search for quality.

This passion, this astonishment, this wonder still belongs today to the fourth Babbi generation that is currently working in the company. Only pistachios that deserve to become Babbi Pistachios are meticulously selected, using the most advanced technologies in the processing of ingredients. Each phase is guided by expert hands that

know how to select, toast, refine and work this precious ingredient in order to create unique masterpieces.



This is how the entire line of Babbi Pistachio products is made: pure pastes, elegant creams, high-quality pieces, exclusive wafers with pistachio cream. Babbi pistachio pastes differ from one another according to their specific blend of pistachios, the degree of toasting and their refinement. The experience in processing nuts has led the company to select the best Pistacchio Verde di Bronte DOP (PDO-certified pistachios from Bronte region) and to adorn its products with the Babbi's quality guarantee.

This is how Babbi ingredients turn into exquisite creations in the most prestigious gelato and pastry shops as well as in the kitchens of the haute-cuisine restaurants all over the world.



Babbi, the art of selection

There are passions that make a difference.

Like the one that makes us meticulously select only the best pistachios for our creations. This is how the unique emotions of the most prestigious gelato parlours, pastry shops and kitchens are created. Thanks to this passion, choosing Babbi has always meant choosing excellence.

Babbi. Selection is rewarding.

BABBI
PICCOLI PIACERI QUOTIDIANI

1952

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.

Passion
cannot be
explained,
only felt.

Our passion for excellence is unwavering.
We meticulously select the pistachios that
deserve to become Babbi Pistachios.

In haute cuisine creations, in the most
refined pastry shops and gelato parlours,
those who expect the best from pistachios
have always relied on Babbi.

Babbi. Selection is rewarding.

BABBI

PICCOLI PIACERI QUOTIDIANI

1952

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

www.bigatton.com - www.accademiabigatton.com
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

www.bigatton.com . bigatton@bigatton.com . Bigatton Produzione +39 051 71551

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.

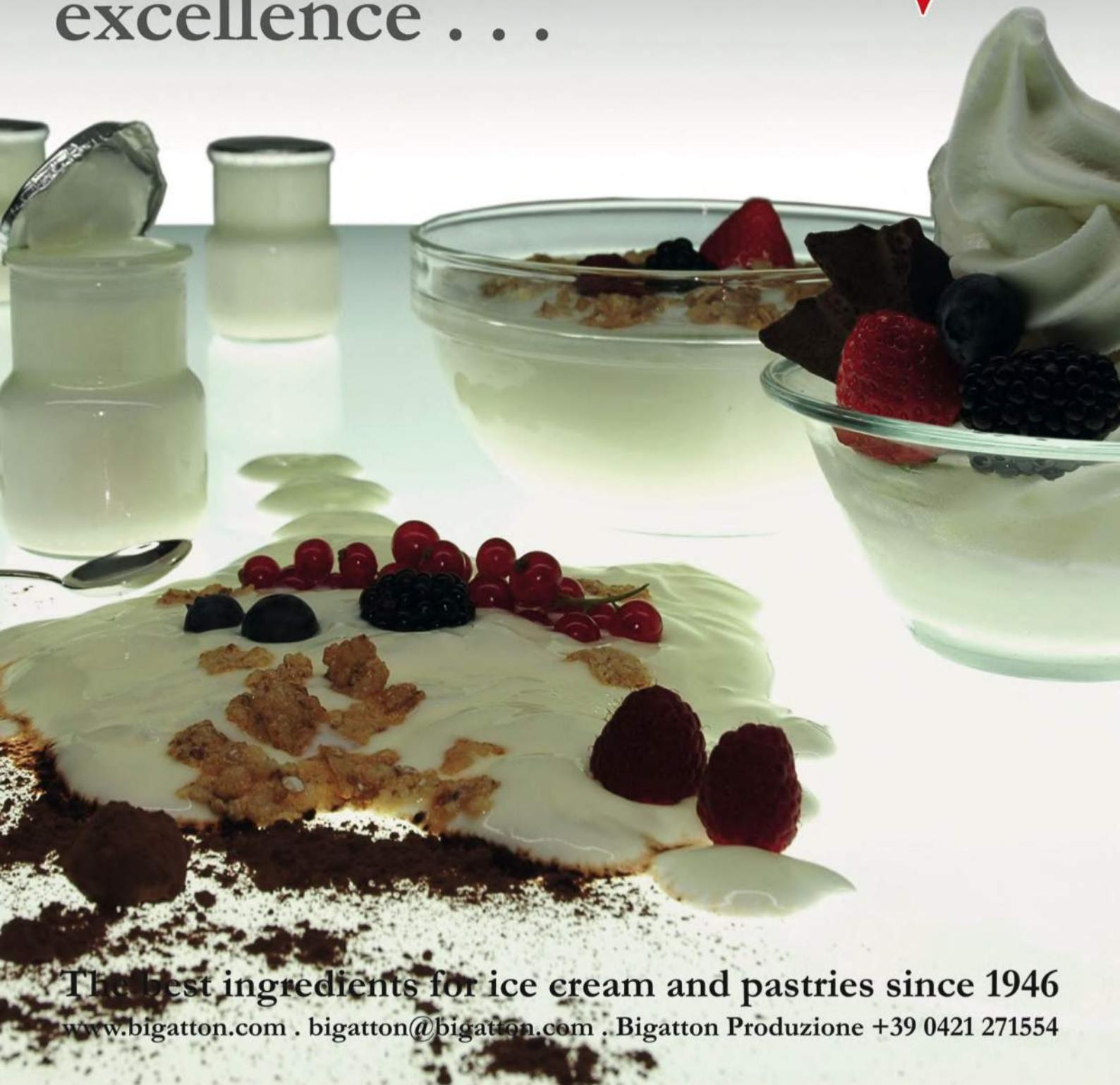
The careful selection of raw materials that are impeccable from a health and organoleptic point of view, and their application, tested in the company's research and development laboratory with the active help of masters from the Accademia Bigatton, have led to the creation of absolutely unique products 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 g 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 Super-premium, 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

www.bigatton.com - www.accademiabigatton.com
bigatton@bigatton.com - Bigatton Produzione +39 0421 271554

AUTHENTIC RECIPE



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

The contrast between the bitter cocoa and the delicate mascarpone cream accents its goodness, transforming it into a must among the classic flavors present in the display case. The Tiramisù paste is teamed with the Tiramisù variegate to make treats that are even more attractive, and to add an exclusive taste. The Tiramisù paste is available in cartons of two 6 kg jars or twelve 1.2 kg jars. The variegate is available in cartons of four 3 kg jars. Bigatton also provides the practical Tiramisù Kit that contains one 6 kg jar of paste and two 3 kg jars of variegate. When eating gelato made with Bigatton's Tiramisù paste you can clearly taste all the ingredients and flavors of the original recipe. Give it a try!



Our Italian treasure



Kit Dolce Tiramisù - cod. 3309NM

The best ingredients for ice cream and pastries since 1946

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BRAYO

MIXCREAM, FOR CUSTARD AND MORE!



Mixcream by Bravo is a state of the art cream cooker designed to perform many pastry recipes easily and quickly: an excellent ally in the laboratory for large production quantities. This machine meets the needs of every chef as it combines, in a single tool, ease of use, production efficiency and maximum hygiene safety. Furthermore, automatically, Mixcream can produce different products in a short time and with considerable energy savings.



Available in three versions with different programs, Mixcream features specific processing steps that have been designed to minimize manual intervention. In particular, the free program allow to customize cooking and cooling temperatures, cooking times, and stirring speeds, adapting the process to the recipe. Mixcream is extremely versatile and features several functions: kneading, cooking, cooling, pasteurizing and maintaining the product at the right temperature. It produces not only perfect creams but also a delicious pâte à choux, the basic preparation of excellent éclairs, cream puffs, profiteroles, Paris-brest... and much more!

Thanks to the technology of the innovative pâte à choux stirrer, the products will always be perfectly blended and with an unmatched texture.

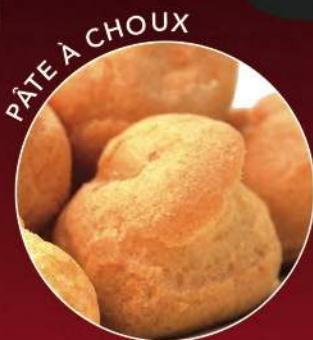
Bravo is a leading Italian corporate that manufactures a wide range of machines for the dessert world. A company synonym of innovation and cutting-edge technology that supports the greatest professionals in the world.

Stay updated at: www.bravo.it facebook.com/bravospa
Instagram: bravo_spa



mixcream

CREAM COOKER



FOR YOUR PÂTE À CHOUX



The technology of the innovative **PÂTE À CHOUX MIXER** with stems allows you to obtain excellently blended doughs; it is highly performing and the result is a perfectly homogeneous finished product with an unmatched texture.

FOR YOUR CREAMS

Perfect creams thanks to the **SAIL BLADES AGITATOR** with inverter that reproduces the human movement. A special joint pushes the mixture onto the cylinder wall making it increasingly refined and without lumps.



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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



Vista Showcase

the glycol pozetto module where you can see the ice-cream



[Explore Vista](#)

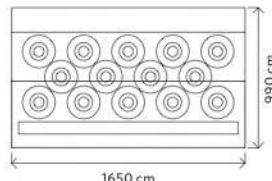
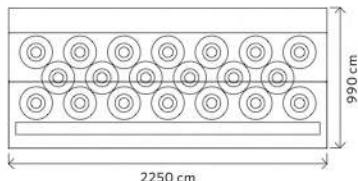
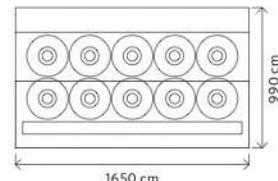
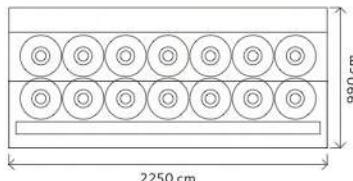
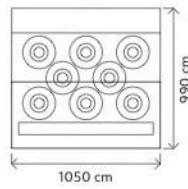
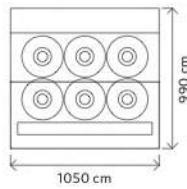


ADVANCED TECHNOLOGY REFRIGERATION

the perfect synergy between the **glycol cooling** and the **ventilated cooling**, thanks to two dedicated condensing units, enables to **showcase the gelato without lids**.



**HIGH VISIBILITY AND INNOVATIVE WAY
TO SHOWCASE THE GELATO.** The gelato is contained into **wider carapina pans** (diameter 260 mm) which **improve the visibility and the ease of use**.



READYCHEF: GELATO AND PASTRY IN JUST ONE COUNTER-TOP MACHINE



Carpigiani presents ReadyChef, the countertop machine designed for professional pastry shops and restaurants that in 58 cm incorporates all the technology needed to add gelato to the menu and acts as a personalized assistant for many pastry and chocolate specialties. It has 32 different programs ranging from the production of creams to the tempering of chocolate, the preparation of gelato, slushes and cremolatas. Six cycles are dedicated to the production of sauces and toppings. Thanks to the single-phase connection it is easy to install, and cleaning is made easier by a special program that will save a lot of time in the kitchen and production space.

ReadyChef applications for pastry and foodservice were the focus of some demonstrations presented by the instructors of Gelato Pastry University in Tokyo and Foodservice Professionals in London, the two specialty schools launched by Carpigiani Gelato University in 2015 and 2017, respectively, for pastry and foodservice professionals who want to expand their knowledge. Technical info here: <https://www.carpigiani.com/en/product/ReadyChef>



Carpigiani Technology for Gelato and Pastry

In the NEW countertop batch freezer!

CREATE
“YOUR OWN”
GELATO CAKES
AND PASTRY



ReadyChef

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the catalog



Ask the dealer
nearest to you

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For eighty years we have been living the w



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.

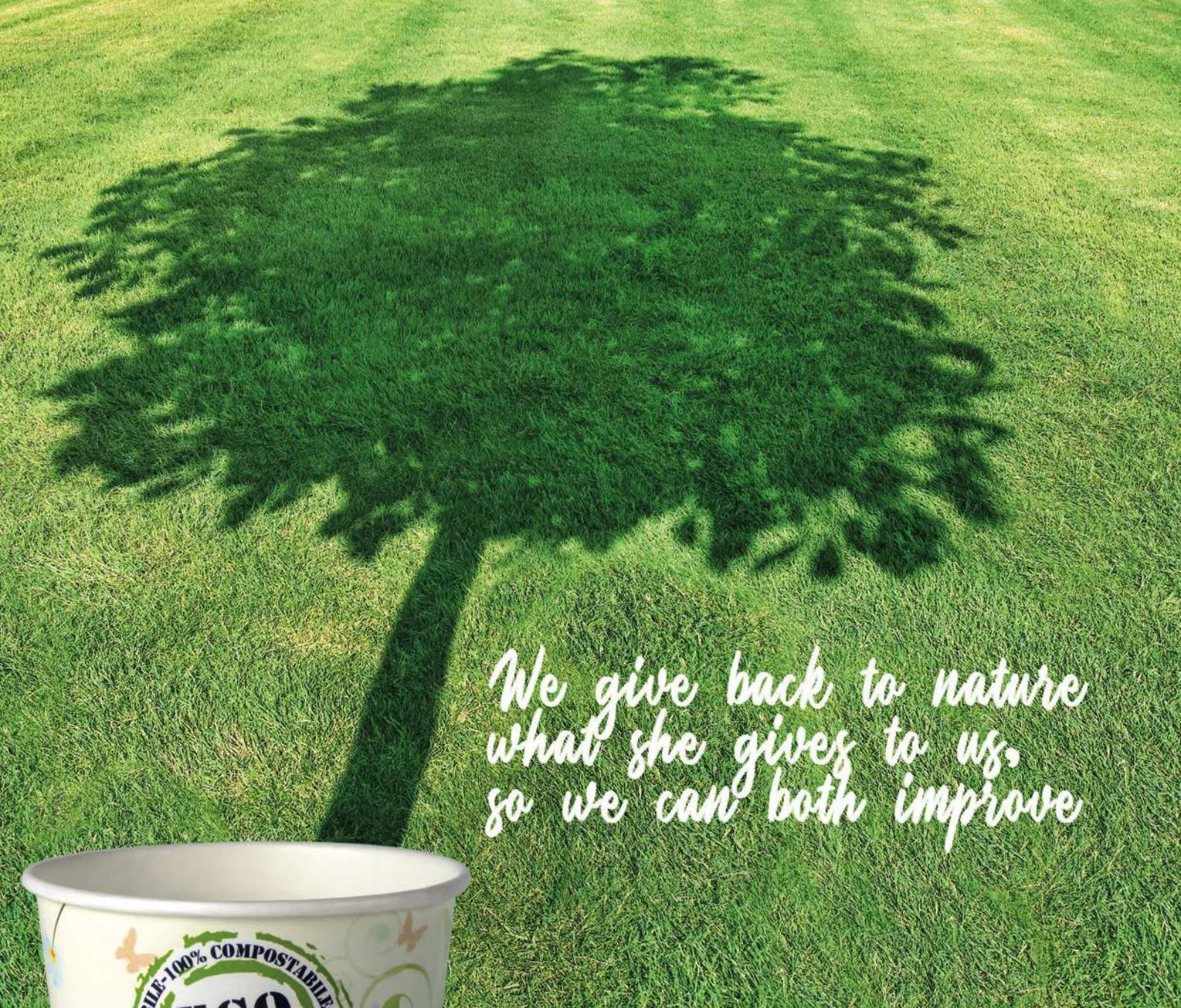
The “Fruttart” design, a mix of colours and brushstrokes with striking, bright nuances, and the “Panarea” design, which, with its pattern of different shades of blue, recalls the vast horizons and the crystal-clear water typical of the Sicilian coastline.

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 IoP 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

Refrigeration solutions

www.ciamweb.it

with a design focus



CIAM

A REVOLUTION THAT INNOVATES THE REFRIGERATION WORLD



Ciam is known as an Italian design and technology ambassador in the refrigeration industry. For over 10 years, this Assisi-based company has evolved with incredible custom projects, designing based on the needs of designers and clients. With a portfolio that includes

Fondazione Prada, Harrods, Grom, Cracco, Armani Cafè and Starbucks, Marchesi 1824 - Prada group, Ciam's history encompasses 40 years of success and innovation.

It all started as a small local furnishing production, but its success quickly expanded its possibilities: new products were added to their line of refrigerated display cases, quickly allowing the company to conquer the European market. In 1997, Ciam launches Maxigel, the materialization of incessant work in the artisanal gelato industry, thus beginning a long story of innovation.

In the following years, semi-finished products were the focus, offering clients a vast range of technical solutions with guaranteed elevated quality and reduced delivery times.

Know-how, technical experience in craftsmanship, significant investment in R&D and a culture of art and innovation constitute the company's core philosophy. Thanks to important awards and successes, Ciam SpA was founded, and with it, a new sales strategy based on excellent service for dealers and designers. When the products make it to the end customer, they are the concentration of all the brand's resources: advanced design concepts, custom elements, all in total synergy of the brand, dealers and international architects. This is the far-sighted vision of Federico Malizia, guiding the group since 2006.

2010 represents a turning point, an important milestone that drastically changed the company's growth. The new factory with 23 thousand sqm of technology was opened: a space that houses the brand's great production capacity, strengthened by investments in new advanced tools. It is also a place of artistic and





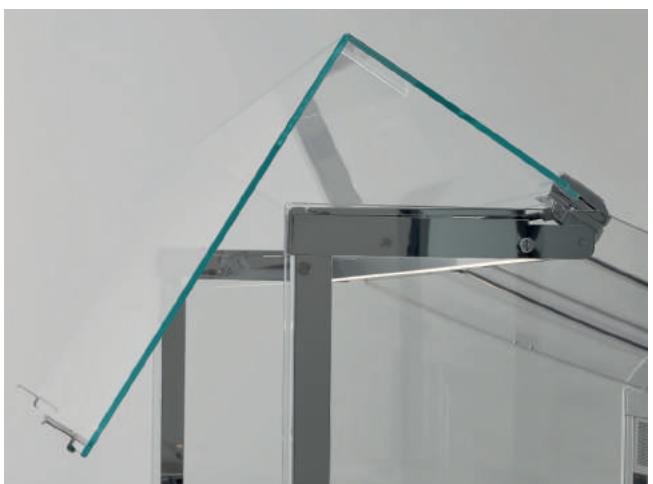
cultural development, the heart of this dynamic company. What seemed like a dream, became the core business in 2015. Ciam specialized in integrating refrigeration into a space, a net change that took the company to a new horizon. Envisioned as a design element, both aesthetic and functional, the refrigeration system became part of the architectural design, in harmony with its environment, overcoming the idea that a refrigerator is an external machine. Designed by Fabrizio Milesi, Art Director of Ciam, Murozero, together with Move16 and Mirror, revolutionized the refrigeration industry. A series of iconic elements, that modified paradigms, became distinctive traits. Move16, for example, is a display case with a symmetrical glass case, overcoming the traditional logic of a back counter. Representing a new concept, it can be positioned in the middle of the room as if a monumental exhibition of your product.

In 2017, Ciam celebrates its 40th birthday with a new identity: the brand is entirely renewed, keeping strong ties with its origins, while highlighting the importance of looking towards the future.

Ciam's new mission leads to the creation of new products



of true design. Murozero Slide, designed by Milesi, further evolves the concept of Murozero. A new era began with events, artistic and cultural contaminations, and important collaborations, confirming Ciam's excellence in the world. Significant involvement at important industry events allowed the brand to show its quality and custom design journey, culminating at Host 2019 with the presentation of a significant restyling of horizontal and vertical display cases: a perfect marriage of technology, design, functionality and research of materials, overcoming standardization in favour of complete uniqueness. Ciam has always transformed events into platforms for expressing its multidimensionality: the ability to innovate with new products, while being creative cultural container connecting the worlds of beauty, sustainability and art. A unique balance that projects Ciam towards evolution.



IRRESISTIBLE TEMPTATIONS



To make eating a gelato at home or while you are on a walk even more delicious, Coni Norge has developed a complete line of family packs for its fragrant delicacies. They are elegant boxes specially designed for takeaway, allowing the gelato artisans to offer various unique options with a genuinely good flavour that can be enjoyed with their gelato. The product offer is vaster than you can imagine. For those who want to decorate cones or cups with a refined touch, they can pick the delicate chocolate and vanilla wafer sticks, available in packs of 15 pieces; or crispy heart- or fan-shaped wafers, in packs of 12; or yet another option are the Cialdoni Romani, in packs of 11. For true connoisseurs, the Mini Coni let you entertain friends and family with by offering small tastings of different flavours, each to be enjoyed bite by bite. For these treats, the package contains 9 pieces.

There are also numerous ideas for serving gelato at home, starting with cones in packs of 6. You can choose from the most classic variety, which accompany the gelato with an explosion of flavour; or you can opt for the exquisite cocoa wafer, a double wafer cone

with a layer of chocolate cream in the middle. For lovers of classy options, you can offer dessert in the crunchy Mini Piatto del Re, available in packs of 9. This exclusive creation by Coni Norge has been designed to deliciously accompany any gelato flavour, to be enjoyed to the last bite. It is also perfect with fresh fruit salads and whipped cream.

Coni Norge also offers the Jo Jo' wafer as a perfect solution during lockdown periods, when gelato can only be sold as takeaway. They are two delicious circular wafers that can be filled with good artisanal gelato. They are available in vanilla or chocolate. Once filled, this treat is easy to be wrapped up and given to the client, ready to be enjoyed! Jo Jo' is a perfect wafer for enjoying your gelato on the go. For information, contact Italnorge by email at: info@italnorge.it



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ARTISANAL GELATO

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TAKE AWAY WAFFLES

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CREATIVE RIPPLE SAUCES



Snackolosi and Crockolosi are the delicious ranges of ripple sauces by Fabbri 1905 that allow you to recreate in a gelato form the snacks most loved by your customers of all ages. They are simply irresistible, they have an unforgettable flavour, and they offer the gelato chef a high calibre of service. For chocolate-based flavours, the Snackolosi line has been recently expanded with the Bom Bon flavour, a captivating product that is typical of the most elegant, refined chocolate



pralines. It is a delicious hazelnut and gianduia cream, rich with fragrant hints of wafer and crunchy hazelnut pieces. It does not contain any food colourings, artificial flavours or palm oil. The most exciting addition this year is the Snackoloso Brownie, the unmistakable ripple sauce with must-try consistency: it is a "snack" in a gelato version, and it will surprise the palate of all your customers that love American sweets.

Thanks to the tasty inclusions, Crockolosi are the ideal complement to gelato, especially including flavours such as custard, fiordilatte, hazelnut, chocolate, and even yogurt, because they make each flavour even more special. They are essential ingredients for your most creative flavours.

They maintain a perfect structure while being worked, and they remain stable as a topping on the gelato, without melting down the pan. In the pastry specialties, they give a unique texture to any preparation.

“BABY AMARENA”

Fabbri Amarena wild cherries, an undisputed symbol of Made-in-Italy products and icon of goodness and authenticity since 1915, are now available in the new “Baby” format. It is proposed in the baby-sized small jars that are just 42,1 x 45 mm. Each jar contains 4 or 5 wild cherries. They are perfect addition to a delicious breakfast, or for a quick snack. At the same time, they are flavourful and low in calories (only 12 calories per fruit). In restaurants and hotels, this elegant single-portion serving guarantees practicality and maximum food safety, thanks to its single-use format. The “Amarena Baby” is available in a practical display carton that contains 24 small jars.





FABBRI
1905

Snackolosi

**Your favourite snacks
become Gelato!**



**Two creamy chocolate ripples rich in crunchy inclusions
with the typical taste of the most popular pralines and desserts.**



**Discover
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- Free from artificial colourings
- Free from artificial flavourings
- Free from palm oil

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FABBRI
1905
Italian Family Company

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.



The only self-cleaning batch freezer
in the world.



THE MACHINE THAT DIDN'T EXIST,
NOW DOES.

FRIGOMAT **TWIST**

The first gelato machine that can be
washed and sanitized with a 'click'.



frigomat.com



TECHNOLOGY ON STAGE



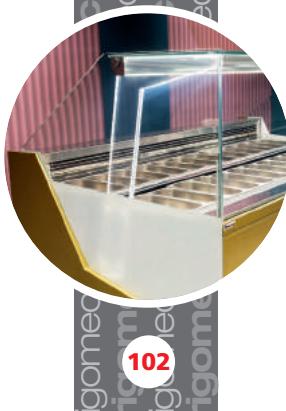
For over 40 years the display cases created by Frigomeccanica Group have been an excellent synthesis of technology and aesthetics. They are genuine jewels designed to deliver cutting-edge performance while being pleasant to look at.

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

ELEGANT ITALIAN TECHNOLOGY



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info@frigomeccanica.com

Numeros Verdi
800-312302





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. Starting from the ancient and solid tradition up to the most modern technologies the company offers its customers a wide range of exclusive products. 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 catalogue is from our production. All our nuts, for example, are roasted in exclusive rotary drum roasters, which exploit the method of indirect heat propagation, and then processed with a cold refining process, able to give the pastes a very fine texture and to enhance all the flavours peculiarities.

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 Fructital loves the environment. Our electricity supply, whose origin is verified by the

specific certification, is produced by plants powered by renewable sources located on the Italian territory and certified by "Guarantees of origin."

Finally 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 the company takes part in important exhibitions. Being better every day is the goal we pursue since more than ninety years, always with the same passion.



Passion
in your...



THE NEW LINE OF FLAVOURING PASTES
IN THE PRACTICAL 1KG BUCKET

FOR CHOCOLATE LOVERS

The Semprepronti Chocolate line is enriched by another product designed for true milk chocolate lovers. With 40% of milk chocolate, Cioccolato al latte allows to obtain a creamy gelato with an intense and unmistakable taste just by adding water.

With the same characteristics of preparation, is now available Cioccolato Fondente Madagascar. All the prestige of this single-origin chocolate enclosed in an exclusive product.

CIOCCOLATO AL LATTE IN SHORT

- dosage: 1,8 kg of product in 2,2/2,4 l hot water
- packaging: 1,8 kg bag
- box: with 7 bags
- shelf life: 36 months



TO THE ORIGIN OF TASTE

The Origine Line includes innovative base mixes, specifically designed for making gelato which is characterized by the use of a high percentage of the main ingredient. Now avail-

able Yogurt Origine to make gelato with an authentic taste thanks to 65% Yogurt.

YOGURT ORIGINE IN SHORT

- dosage: 1 kg of product + 2,6 kg of yogurt + 0,4 kg of cream
- packaging: 1 kg bag
- box: with 9 bags
- shelf life: 36 months





ONLY FOR MILK CHOCOLATE LOVERS

A CRUNCHY BASE!

Perhaps no preparation of sweets can waft as seductive of an aroma than that of a freshly made brittle. This apparently simple-to-make treat actually requires an expertly balanced dosage of sugars, together with a well-calibrated fat content. Another crucial aspect to obtain an excellent product is removing the specialty from the oven at just the right moment (when it is lightly browned), which maximizes the glossy appearance and the overall flavour of this typical and traditional Mediterranean dessert.

Fugar composes its powder mix, Base Neutra per Croccante (Neutral Base for Brittle), by selecting cocoa butter for the fat portion, replacing typical palm oils. The result is a clean label. To transform Fugar's mix for brittle, just spread it onto parchment paper or a Silpat silicone baking mat and bake it for eight/nine minutes at 190°/200° with an open valve.

An even more delicious preparation can be made by starting with 500 grams of Base Neutra per Croccante and adding 300 grams of nuts, such as hazelnuts, almonds, peanuts, cashews. Mix the ingredients, spread them on the pan, and bake.

For use in the pastry shop, brittle can be used as a base for cakes, replacing, for example, the typical sponge cake. Or a thin layer of brittle can be added to various desserts, enhancing the overall flavour and adding some crunch. Golden strips and bites of thin brittle can dec-



orate the outer perimeter of many desserts. Pieces can enrich a smooth cream, or even a semifreddo. It can be moulded as soon as it comes out of the oven, and the shapes you obtain can become an attractive addition to your display case as well as an embellishment to your dessert's presentation.

It can be used with gelato in many creative ways. It can decorate sundaes or pans, or to realize original baskets in which you can serve this frozen treat. Another innovative idea is to create energy bars by working with a brittle that has been enriched with raisins, chocolate chips and a brush of honey. You can soften the mix with a little bit of water, then shape it into a bar with silicon moulds.



YOUR IMAGINATION TAKES FLIGHT



NEUTRAL BASE FOR BRITTLE SUITABLE HALAL

Product in powder to prepare all kinds of brittles easily and quickly. Ideal for the preparation of waffles for semifreddo, ice cream decorations, energy bars, cannoli, etc. It may be used as neutral base or with the addition of sesame, cocoa, coffee or dried fruits. The product can be hand-shaped or shaped with silicon moulds to create baskets, cups and elegant shapes to enrich your decorations.



The success of great gelato is based on two simple principles: passion for goodness and wellbeing first, and people who know how to create the perfect balance of them, for second. Galatea philosophy is built on the capability to anticipate and meet modern consumer expectations when eating a good artisanal gelato: “an extraordinary moment of pleasure, good for people’s mind and for people’s body.” Solid values, based on the awareness of aiming at the highest quality possible every single day, allowed Galatea to be globally recognized for its authentic expertise in manufacturing natural gelato ingredients, in respect of people’s precious health.

Galatea products are 100% natural, genuine and good, free from GMOs, palm oil, hydrogenated fats, synthetic flavourings and colouring agents. All is 100% certified, because formal Galatea certification is the ultimate real proof of the authenticity.

Moreover, Galatea's commitment towards the society and those who need support has been recognized by the Valore Sociale (Social Value) Certification.

Galatea catalogue includes also organic and vegan ingredients in order to fulfil every consumer preference or need; 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.

Research and Innovation is at the core and it is an essential part of Galatea's mission.

Examples of the most recent innovations in gelato ingredients include Viviò, the first gelato with probiotics, and Dolcefibra, a 100% vegetable fibre based product, developed to drastically reduce the sugar content without sacrificing taste.

All Galatea Bases have a technological core of vegetable fibres and proteins, giving the artisanal gelato a perfect structure: for a long time spoonable, creamy and stable, and natural performance.

In short, Galatea is the authentic creator of 100% natural, clean label and performing gelato ingredients.



**ALWAYS
CREAMY
SPOONABLE
STABLE**

**THIS IS
THE NATURAL
ICE CREAM
FOR GALATEA**

**FIBERS AND
VEGETAL PROTEINS SYSTEM:
NATURAL PERFORMANCE
AND PERFECT STRUCTURE!**

All Galatea Bases have a technological core, made of a synergic combination between Fibres and Vegetal Proteins, that give artisanal ice-cream a perfect structure; with our core our ice cream is always spoonable, always creamy and stable. Why?

It acts on the air
helping the overrun
and avoiding air loss.

It acts on
water avoiding
the liquids loss.

It acts on
crystallization
avoiding ice crystals
formation.



Our Bases
Natural Performance and Perfect Structure!

galatea

IL GELATO SECONDO NATURA

THE FIRST
AND ONLY
CERTIFIED
COMPANY



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

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.





LIMONCELLO ALL NATURE

main ingredient: Sorrento perfumed lemon

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



A YEAR FULL OF NOVELTIES



There are many new products that Gelatitalia has been working on over the last few months, and they are sure to become the new trends of the Summer 2021 season.

To meet the demands of clients that are health conscious, Gelatitalia created Salus, a complete line of bases that allows for the production of gelato with reduced sugar content (less than 30% when compared with traditional gelato). It is also a source of fibre (over 3%). The line consists of Salus Latte, which can be combined with pure, sugar-free flavour pastes to create various creamy flavours; and Salus Frutta, to make refreshing fruit gelatos with the addition of fresh or frozen fruit. New additions have been made to the fruit paste line, with the introduction of two new flavours with exotic notes: Mango and Passion Fruit. Both fruits are also available in a version with ripple sauces. Speaking of irresistible Gelatitalia deliciousness, Biscottella is a new cookie flavour made with egg yolks, whereas in the complete products line, the Mou Caramel flavour stands out, uniting the sweetness of caramel sauce with a nice hint of salt.

For lovers of unique flavours, La Via del Tè (The Tea Road) line has been expanded with Black tea with Mango and Passion fruit, Green tea with Mint, Rooibos tea with Vanilla, and Hibiscus tea with Cranberry.



CONSTANT EVOLUTION

Gelatitalia was born in 1982 as a brand of Granulati Italia, specializing in the production and distribution of ingredients for gelato and pastry industries. Starting with the first powder products for fruit gelatos, the company constantly expanded its catalog to offer a complete range of semi-finished ingredient products in continuous evolution, in compliance with the most important international standards of quality and food safety: this is how the lines of lactose-free, gluten-free, GMO-free and organic products were born. Its production plants are constantly improved with the latest technologies, such as the spraying and ultrasonic microencapsulation system of fatty materials, which allows for the extended preservation of the products' organoleptic properties. Gelatitalia has obtained numerous certifications, including the FSSC 22000, an international standard which guarantees the respect of HACCP rules in every processing phase. The company has also obtained FDA certification, allowing for its products to be exported to the United States.





SALUS
to the heart of goodness

Fiber source
more than 3%

Without
added sugar

*"Take care of your body,
it's the only place you have to live"*
(Jim Rohn)

Salus Milk and **Salus Fruit**
are complete bases without
added sugar and fiber sources,
to prepare ice creams with
all the taste and creaminess
of artisan product.




GELATITALIA

www.gelatitalia.it | +39 035 4824335



1927 iceteam 1927 iceteam 1927 iceteam 1927 iceteam 1927 iceteam 1927 iceteam 1927

CUBO 2

iceteam 1927 iceteam 1927 iceteam 1927 iceteam 1927 iceteam 1927 iceteam 1927

iceteam

CUBO VERSATILITY

The counter-top batch freezer, Cubo 2, is the new technological jewel of Iceteam 1927.

It is fully automatic and electronically managed; it allows for the continuous elaboration of gelato and sorbet mixtures through a combined process of freezing and beating, until the optimal consistency is obtained. This consistency is perfectly maintained over time.

Designed by keeping maximum versatility in mind, the machine allows you to top off the mixture contained in the cylinder. As the product is being served, it is possible to pour in more liquid mix and to reactivate the batch freezing cycle: in this way, the gelato regains its perfect consistency in less than 60 percent of the time necessary for the first freezing process. The machine automatically returns to storage mode.

The night storage program, which can be set with a timer, automatically stops any other



freezing or storage programs, and sets the cylinder at a refrigeration temperature. Therefore, the mixture is stored as this temperature, preventing any food safety risks. The next morning, at the set time, the mix is batch frozen again, and the gelato returns to its optimal consistency.

Cubo 2 comes with eleven customizable recipes, to satisfy your creative needs.

READY FOR THE SHOW!

With Vision, it is possible to produce and sell gelato, sorbets, yogurt and granitas right in front of your clients' eyes, just like a delicious show. Thanks to its contained dimensions, it is the ideal solution to create gelato shops, kiosks and in-store corners in a small amount of space. The

equipment is designed with a continuous batch freezing system, allowing for the product to maintain a perfect consistency directly in the cylinder. The modular concept allows for the creation of a complete piece of equipment by combining multiple models of the 1-cylinder machine, therefore making it possible to manage each flavour independently. Each cylinder can be topped off with fresh mix, quickly refreshing the gelato to be sold. It is also possible to add ingredients such as fruit, chocolate, nut pieces or cookie crumbles during the freezing process. The machine's inverter controls the speed of the motor, allowing for an improved control of the gelato's consistency. There are 59 customizable recipes for each cylinder; each cylinder is a complete, separate machine, thanks to an independent compressor and condenser.





SOFT SERVE MACHINES



BOOST YOUR BUSINESS
WITH GELATO



CONTINUOUS CHURNING MACHINES



ITALIAN FOOD AMBASSADORS



*Silvia Meloni - Public Relations Manager, Alessandro Schiatti
Co-founder & CEO, Sara Davoli - Project Manager*

I Love Italian Food didn't start with a business plan, but rather from the passion of a group of people who felt the need to explain and narrate our culinary culture to foreigners. Our cuisine and Italian food are among the most loved things in the world, but Italy places only forth among the food exporters of Europe. 95% of Italian companies are small businesses, and we do not have an international distribution network.

The idea of I Love Italian Food is to make system in a contemporary way, gathering producers and food protection consortia in an international network, with an army of tens of thousands of professionals scattered all over the world, but ready to take the field to fight for authentic “Made in Italy” products.

The mantra of I Love Italian Food is Education and Storytelling, and they are even more so today, in a world that has been profoundly and permanently changed by this pandemic. For this reason, the 100per100 Italian Academy along with the new project of International Communities were born.

"In Tokyo, there are more Italian restaurants than those in Milan, but the most of them are run by Japanese. How can the Japanese that

manage them offer authentic Italian cuisine? Or they went to Italy to study, or they had a mentor in their home country; either way, there is a great need for education and training," explains Alessandro Schiatti, founding partner of I Love Italian Food. "Professionals are the gateway to Italian products on international markets: our goal for 2021 is to activate over 150 courses in 7 different languages."

But as we say, in addition to education, there is also storytelling: “In the last six years, we have produced thousands of original contents reaching over three billion social contacts, but today we are starting to use more structured formats, and we are approaching new narrative dynamics, with specific strategies for the new streaming platforms” explains Silvia Meloni, head of external relations.

But if I Love Italian Food didn't start with a business plan, how can it carry out all of these projects? Easy, by networking with producers and food protection consortia. Because unity is strength, and Italy has an army of invincible "Italian Food Warriors." We only have to believe in it and give them the weapons they need to fight.



100per100Italian Night in Tokyo



®
g  *italian food*

BORN TO PROMOTE AUTHENTIC ITALIAN FOOD. WITH LOVE.



IN HARMONY WITH THE ENVIRONMENT

The thermo box Geogel is the result of Imbalaggi Alimentari's constant attention to the demands of the market, together with its research of new materials aligned with the ever-growing preference for products made with natural and eco-friendly materials.

Geogel performs its function as a gelato takeaway container while fully respecting nature. It is made of compostable compounds with a high content of dextrose (a natural sugar).

It is completely biodegradable and compostable in full compliance with the EN13432 regulations. Geogel also received the Ok Compost certification and therefore it can be thrown away with the compost trash, to then be disposed of in anaerobic composting plants.



From its disposal, biogas (a clean energy) and compost (useful for fertilizer) can be obtained, proving that Geogel not only avoids damage to the environment, but it encourages the continuous and constant renewal.

Geogel is available in 4 sizes: 350 g, 500 g, 750 g and 1000 g. Each carton contains 60 pieces, divided into packages of 20 pieces each.



THERMO BOX
GEOgel



WE TAKE FROM THE NATURE
WHAT WE CAN RETURN BACK

Sweeping Views



Cristal Tower is Isa's range of vertical display cases designed to ensure the perfect visibility of pastry, gelato and chocolate products. This result has been achieved thanks to a series of aesthetic design elements together with advanced technological developments.

The ample amount of display space within the case is visible from all four of its sides. This range of cases is characterized by generously-sized glass panes and tempered glass shelves that can be adjusted in height. The evaporator is positioned at the bottom of the case, ensuring that nothing obstructs the view of your creations. The lighting system consists of four continuous led strips which provide for uniform light (there are two strips in the static version). The “Tunable” function, which is a standard feature, allows for the millimetric adjustment of the light tone through a special app available for Android and iOS.

The touch screen display is inte-

grated into the glass front panel and adds a touch of class to Cristal Tower's design. Just touch the icons to adjust the temperature and lights. The Dual Temperature function, another standard feature, makes it simple to switch from the freezer setting to the refrigerator one, allowing you to manage a wider range of products based on the season.

The door is equipped with an ergonomic steel handle that extends for the entire height of the case, and it has an automatic closing feature allowing for a quick closure. The decompression valve allows for multiple openings without any problems. And thanks to the heated glass chambers on the front and sides, condensation is no longer a problem, even in particularly-difficult atmospheric situations.

Particular attention has also been given to the environment. The refrigeration system utilizes R290, a natural refrigerant. The system was designed with a high efficiency hermetic compressor and an electronic ventilator, meaning less vibrations and lower noise levels together with greater energy efficiency. The natural CO₂ foam insulation guarantees an excellent product conservation and a reduction of energy consumption.





Supercapri
evocative design
high performance

SUPERCAPRI

Supercapri is the synthesis of an essential design and high-level technical features. It is equipped with glass side windows with heated chamber and heatable laminated front glass that can be opened.


your visible value

KEFIR BECOMES A GELATO FLAVOUR



Kefir: the traditional fermented milk rich in probiotics becomes a gelato flavour.

At Leagel we spotted an important new market trend and decided to follow it with our own personal touch. The consumption of kefir has grown enormously in recent years and is expected to increase further. Listening and responding to consumers' needs has always been our great goal and with this project we want to do it once again thanks to three new proposals for the artisan gelato parlour.

A new range of ready-to-use, colourful and original powder products, designed to bring all the intensity of kefir to your gelato parlour in combination with fruits, vegetables and cereals.

Try the natural goodness of the three proposals, wisely balanced in an explosion of aromas! Fresh and pleasantly acidulous taste, silky texture and delicious and captivating combinations: discover them all

The new range of products includes Kefir Multivita with orange, pineapple and mango; Kefir Purple Bomb with blueberry, red grapes, beetroot and black carrot; Kefir and Quinoa.

Do you want to communicate the novelty in a practical and effective way to your customers? Display the advertising sign and invite them to taste your gelato using the new dedicated flavour signs.



taste the balance



Ohmmm... Take a breath and enjoy all the **new Kefir** products by **Leagel**. Bring to your gelato parlour the special flavour of the probiotic drink combined with fruits, vegetables and cereals: **taste the balance!**

For more information visit leagel.com



kefir

PAW PATROL, GELATO FOR HEROS, BOTH BIG AND SMALL!



The team of the toughest puppies around has a new mission: to win over both children and grownups with the new gelato flavour dedicated to Paw Patrol! Inspired by the eponymous TV series watched by children all over the world, Paw Patrol is a delicious novelty that has a biscuit flavour and is blue in colour, topped with colourful confetti.

To recreate scenes from Adventure Bay, and the atmosphere of the famous cartoon in your gelato shop, Mec3 has prepared a kit of exclusive POP materials that will definitively captivate young foodies.

The PawKit contains a powder base for the Paw Patrol gelato, colourful chocolate-flavoured confetti to decorate the gelato, a flavour tag that will captivate cus-

tomers at first sight, and a set of 360 collectable bouncy balls that can be displayed in a fantastic, branded dispenser. Because there is only one thing better than the new Paw Patrol flavour: playing with the collectable bouncy balls. They are fun and colourful bouncy balls, which depict the various characters of the series.

And since Mec3 always goes big... the kit can be paired with a 3D lenticular graphics, that can be installed on the floor or on the wall of your shop; kids can have fun discovering the images of their favourite characters, who change based on the angle you are looking at them.

Excellent gelato along with a cartoonish
ambiance are two fantastic reasons to enter
your shop.

For information: www.mec3.com



ONE GELATO, ONE MISSION: CONQUER EVERY CHILD!



nickelodeon

PAW KIT

Flavour tag



Dispenser
+ Bouncy Balls

3D Floor Graphic



+39.0541.859411 • mec3@mec3.it • mec3.com

Amaze the little ones with the **new gelato PAW PATROL!**

Inspired by the tv series of the moment, it's blue like the skies of Adventure Bay, it has a biscuit flavour and it is rich in different coloured chocolate flavoured confetti. Surprise them with the **exclusive POP materials** and, with each taste, delight them twice with the **unmissable collectable gadgets!**

MEC3
The Genuine Company

WITH AVOCADO PARTY, IT'S TIME TO CELEBRATE!



Avocado, the tropical fruit with an unmistakable taste, extremely popular in numerous sweet and savoury recipes, with Mec3 will become the trendiest gelato flavour of Summer 2021, creating all the euphoria of a paradisiacal “Avocado Party” in your gelato shop!

An exotic gelato that combines the creamy consistency and the enjoyable goodness of avocado with the sweet and refreshing taste of coconut plus a touch of lime, in a perfect mix to experiment new flavour proposals.

As with all the products of Mec3's Gran-Frutta line, this new flavour "Avocado Party" also stands out for its practicality, its carefully selected raw materials and its high percentage of fruit content. It is superb as a gelato flavour and perfect for creating delicious desserts.

cious smoothies, inviting cocktails, imaginative gelato pops and paletas, or refreshing ice-lollies and granitas.

Avocado Party is the latest trendy novelty that will allow customers to explore new, delicious flavour frontiers!

For information:
www.mec3.com





HAVE FUN WITH AVOCADO PARTY



The success of avocado no longer has any boundaries!

The most acclaimed tropical fruit of the moment becomes a gelato with Avocado Party by GranFrutta®!

A captivating new entry that mixes the creaminess of the avocado, and its unmistakable colour, with the rich flavour of coconut and the fragrant notes of lime. Resulting in a celebration of exotic flavours, a trendy novelty that every showcase must have!

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MEC3
The Genuine Company

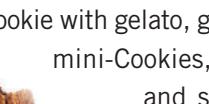
HAPPY BIRTHDAY, MR. COOKIES!



It was 2001 when the genius inventor of Mec3 launched Cookies The Original onto the market, a courageous, unique and unprecedented flavour; a combination of consistencies that had never been tasted before. This number-one flavour for artisanal gelato shops became a well-known brand loved in every country; it is imitated by many, but the original recipe remains absolutely beyond compare. Twenty years have passed and today, Cookies The Original celebrates its undisputed dominance in terms of longevity, quality, taste, crunchiness and lots of “wow”!

There are many secrets to its success, starting with the fact that it has remained true to itself, thanks to a simple recipe made with the highest quality ingredients.

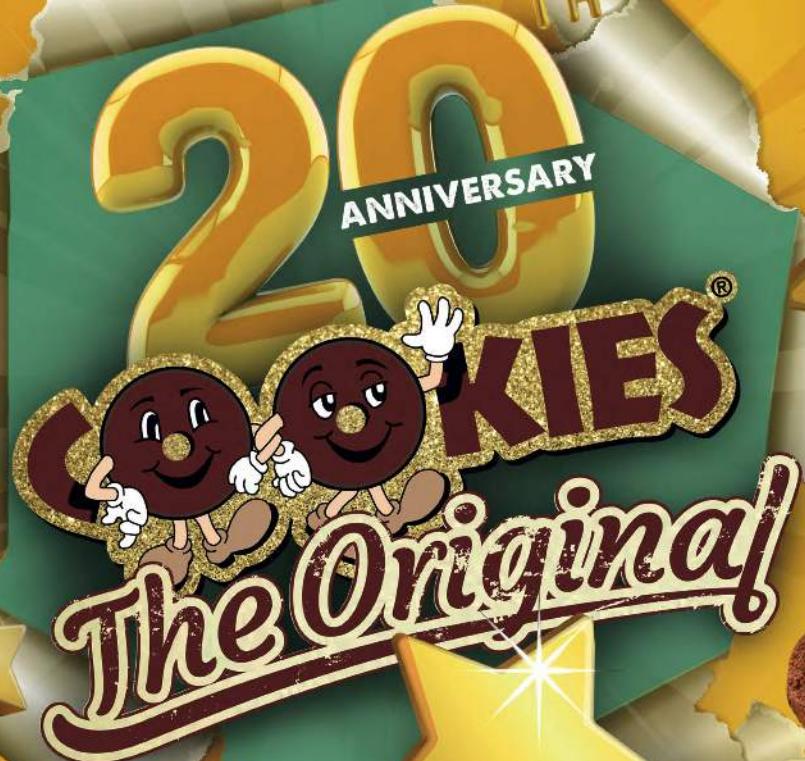
ents. Cookies The Original is a unique and exclusive combination of Mec3's Biscottino flavour paste with the delicious Cookies ripple sauce: an embrace of the traditional Italian shortbread cookie, a soft chocolate and hazelnut cream and irresistible chocolate cookie crumbs. With Cookies, it is also possible to produce many delicious ideas: the legendary large cookie with gelato, gelato pops, mini-truffles, mini-Cookies, little cones, lollipops, and small drops, all branded by Cookies!



Because we when talk about Cookies The Original, for 20 years we have been talking about the entire world of cookie-flavoured gelato.

For information:
www.mec3.com





*Delicious
Birthday*

The unique, the original and inimitable
Cookies® The Original
celebrates 20 years!

20 YEARS OF CRUNCHINESS
20 YEARS OF TASTINESS
20 YEARS OF WOW!

Always, in the best gelato shops!

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COOKIES
The Original

MEC3 
The Genuine Company

NEW QUELLA CREAMS: PRECIOUS, SEDUCTIVE, AND EXTREMELY DELICIOUS

Mec3's Quella line of spreadable creams gleams with new light and new goodness, thanks to two new references with a refined taste: Quella Vanilla and Quella Dark.

The prized Madagascar Bourbon vanilla gives a precious touch to Quella Vanilla, a cream characterized by its sweet and intense flavour; it will make every creation unparalleled. An absolute novelty amongst the spreadable creams for artisanal gelato, Quella Vanilla is the perfect weapon to seduce your clients with unique flavours.



Those who love Quell’altro cannot help but go crazy for Quella Dark, the dark chocolate flavoured spreadable cream with which a new era begins: the flavour has evolved, enhanced with the intense notes of Santo Domingo single-origin chocolate, which gives life to a new “reloaded” version that will thrill dark chocolate lovers... so much so that they can no longer do without it!

For information: www.mec3.com





QUELLA® VANIGLIA EXCELLENT WORK

Refined and elegant, **Quella® Vaniglia** is the absolute novelty amongst the spreadable creams for artisanal gelato. With precious **Bourbon Vanilla from Madagascar**, it will exalt your creations with its sweet and intense flavour.

Seduce your clients with a unique flavour.

THE MOST AUTHENTIC TASTE OF TAKEAWAY



Takeaway is playing a central role in the activities related to the food industry, from gelato and pastry shops to the entire food sector. Medac, the Italian company that for over sixty years has offered innovative solutions for takeaway, has now expanded its offer with the line "In Brown". This is a complete range of containers for both cold and warm foods, which stands out thanks to its reference to most genuine culinary tradition: the line In Brown is designed with a "kraft" paper colour, which recalls the authenticity of carefully selected natural ingredients.



The range currently consists of gelato cups, cups for warm drinks, and containers for French fries and foods, and it is constantly evolving to meet the emerging demands of the market. Tower In Brown, an innovation space-saving

container that is developed vertically, is the forerunner of the line In Brown. Launched on the market about a year ago, it represents a practical packaging solution for managing baked goods. It effectively protects food during delivery transportation or during on-the-go consumption. In addition to its unique appearance, the container doesn't need a lid but is closable with the top flaps

but is closable with the top flaps
with an easy hand gesture.

This design solution means that you don't need additional packaging accessories, such as trays, wrapping paper and ribbon.

Tower In Brown is available in two sizes: 630 ml and 800 ml.

The line In Brown arrived also in gelato shops, bringing a breath of tradition and perfect for shops that are attentive to authentic and genuine products. This line of cups is particularly extensive: it includes seven sizes, ranging from 93 ml to 1060 ml.



Tower in Brown Medac.

The beauty of traditions.

Medac has created a new vertical container to exalt your specialties: **Tower in Brown**. Its "kraft" color recalls natural ingredients and tradition. Ideal for hot and cold food, it is also practical, being without lids and closable with a simple touch on the upper wings. **Tower in Brown** cups next to White Tower cups, to give authenticity to your take away proposal.



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



www.medac.it - info@medac.it - [medapp](#) - [medacsrl](#) - [medac s.r.l.](#)

ALL IN ONE

Environmental awareness represents a fundamental aspect of Medac's production strategy. Since its foundation in 1960, the company has always promoted sustainable development, with a wide-ranging commitment leading to the obtainment in 2006 of the UNI EN ISO 14001 "Environmental management systems" certification.

One of its greatest expressions in this context is the Nude to Go, a cup for cold drinks, characterized by a cutting-edge design. It is closable and produced with recyclable paper, allowing an easy drinking without straws. It's designed with top flaps to be folded towards the centre, closing the container and, at the same time, creating a sort of spout from which your favourite drink can be sipped. This way,

the packing management is optimized and the amount of trash limited, positively affecting the ecosystem. Practical and handy, Nude to Go is made in three different sizes: 150, 200 and 250 ml.



AROUND THE WORLD

Medac catalogue includes a complete line of cups for cold drinks, smoothies and fruit juices made with multiple layers of paper from virgin cellulose pulp, certified in concordance with the UNI EN ISO 9001:2015 regulations. They can be completed with a lid for straws and they are marked with the CE label, in accordance with European Directive 2014/32/UE for Measuring Instruments.

This attests to the absolute precision in the "line of trust", printed on the container indicating the volume of the drink being sold by volume.

To add a cosmopolitan touch to your drink, Medac offers the Drinks & City line. Each cup presents a picture of a colourful piece of fruit together with a pearl-grey depiction of symbolic monuments of the most famous international cities. The destinations are constantly being renewed, to make the journey even more exciting.

All of Medac's drink cups can be customized with a minimum order of 10.000 pieces, allowing the customer to differentiate itself with a touch of originality.



THE TASTE IS A WONDERFUL TRIP

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

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

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



protegge la qualità, rispetta l'ambiente



Rating della
legalità



Direttiva
2014/32/UE



Regolamento
Unione Europea
n. 10/2011



SILVER
2020
ecovadis
Sustainability
Rating



SGS
SISTEMI CERTIFICATI
ISO 9001



CERTIFICAZIONE DI SISTEMA MANAGGIAMENTO
ISO 9001



CERTIFICAZIONE DI SISTEMA QUALETTÀ
ISO 9001



RECICLABLE CON LA
SISTEMA
Anelco®
501



OK compost
TÜV
AUSTRIA
INDUSTRIAL



OK Compost
(EN 13432:2002)



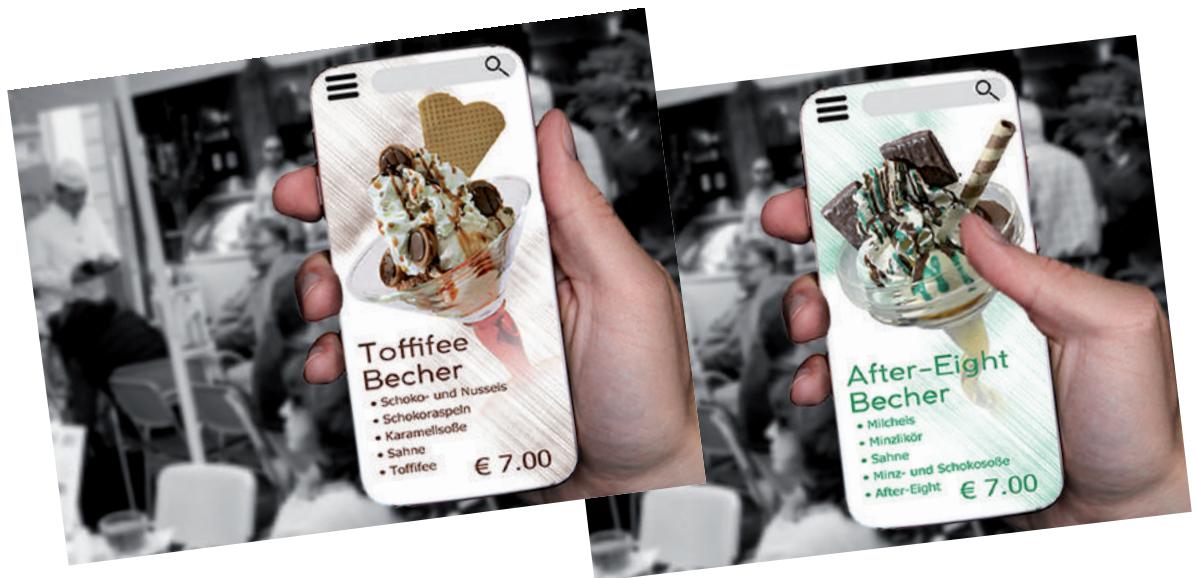
PEFC
FSC
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Packaging Materials
CERTIFIED

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SMART MENU



We are well aware that the menu available to customers goes from person to person, order after order. Nothing could be further from following correct hygienic practices. Neroluce, an Italian company specialized for more than 15 years in the creation of customizable signs and accessories for gelato shops, has designed a solution... within a cell phone's reach. It is called Pick'U' and it is an innovative system which allows customers to view the menu directly on their smartphone by scanning a QR code. The menu contains images that take up the whole screen, and the customer can order on their own (without having the wait for a waiter). This avoids contact with any object. If the point of sales is self-service, a notification will alert the client when the order is ready for pick-up.

The digital menu made with Pick'U' offers considerable organizational flexibility. Products can be divided by categories, prices, food intolerances, allergies and so on. The database can be updated at any time, along with the insertion of offers, news, promotions or any other type of information for your clients.

As Pick'U' was being designed, particular attention was given to the graphic aspect. Images in the menu can be displayed at full screen, and you can customize the layout based on your specific needs. Last but not least, you can choose the desired language. Pick'U' is not an app, so there is nothing to download and no need to log in. Neroluce offers its customers with a rich image catalogue that contains more than two thousand specialties, all of which are visually enticing.



PickU The revolution of menus

The original and exclusive Menu that's
INTERACTIVE and WITH PICTURES!

BROWSE → PICK → ORDER

www.picku-menu.com

- GELATO SUNDAES ^
- FOR CHILDREN
- CHOCOLATE FLAVOURED
- FRUIT FLAVOURED
- WITH FRESH YOGURT
- WITH ALCOHOL
- SMOOTHIES ✓
- SNACKS ✓
- SEMIFREDDOS ✓
- COFFEE ✓
- DEINKS ✓
- COCKTAILS ✓



Do everything from YOUR smartphone!!!
 Easy, quick.
 Safe.

WE FOLLOW THE RULES. WE ARE SAFE!

Right now, it is imperative to NOT touch unsafe objects and to practice physical distancing. Browsing the menu and ordering through your smartphone is the perfect solution.

NEROLUCE invites you to use PickU:
 show that you care about your clients.

PickU is not an APP. It is activated by a QR code that we provide.

Try our PickU-demo.
 Scan this QR code





THINK CHOCOLATE
PINK DIFFERENT



COCOA RUBY: FROM NOW ON CHOCOLATE IS ALSO PINK!



INGREDIENTI E DECORAZIONI PER GELATERIA E PASTICCERIA

Nutman Group s.r.l. Viale Italia 166/168 - Canelli (Asti) - Tel. +39 0141 835225
www.nutman-group.com info@nutman-group.com





SONO BUONI, NÉ?

CREATED FOR CONFECTIONERY,
MADE FOR ICE CREAM



nougat

almond

hazelnut

pistachio



INGREDIENTI E DECORAZIONI PER GELATERIA E PASTICCERIA

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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.



A COMPLETE PARTNER FOR TRADE FAIRS

The Organizzazione Vittorio Caselli operates in the following product sectors: agriculture - food and wine - interior design and furniture - catering and hospitality equipment - consumer and producer goods - communications - packaging, food processing - wood (machines and technology) - plastics and rubber - health - print machines and products - textiles (machines and equipment) - transport; etc.

SERVICES OFFERED

Booking of exhibition area and sale of display spaces - Stand set-up: standard set-up, personalised set-up, Italian pavilions - Arrangements for travel and accommodation, hotel bookings, visa information - Arrangements for transport of merchandise - Internationalisation services.



COLLECTIVE REPRESENTATION

On numerous occasions the Organizzazione Caselli has privately managed collective Italian trade fair representation, grouping together Italian companies with key-in-the hand services. There are numerous advantages to collective participation in an international exhibition, especially in trade fairs where the majority of exhibiting countries are grouped together under the same flag. These advantages include: enhanced visibility in the display pavilion; support before and during the trade fair, with minimal stress for the client; quality



of the display set-up, superior to the standard arrangements provided by the trade fair organisers.

PLUS

The Organizzazione V. Caselli is involved in the organisation of numerous trade fairs for the agro-alimentary, catering, and hospitality equipment sector. Some of these events take place in Europe, but most of them are concentrated in the Middle East and South-East Asia, where the greatest growth in Italian agro-alimentary exports is anticipated. A Trade Fair agent ensures efficient service through all stages. This is tangible benefit accruing to the client through every action performed by the Organizzazione Vittorio Caselli.





**ORGANIZZAZIONE
VITTORIO CASELLI SPA**

TRADE FAIRS AROUND THE WORLD

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

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

Some of the **trade fairs** managed by
**the Organizzazione
Vittorio Caselli spa:**



Incorporating
ASIAN Gelato CUP



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**...and lots
more!**

NINE PLUS: MINOR DEPTH, MAJOR IMPACT



A little more than a year after the launch of Nine, Orion presents the new Nine Plus version, a display case dedicated to professional designers and developed to satisfy the needs of contemporary design.

Nine Plus's visual design is coordinated with the standard version, which is characterized by clean lines and limited proportions. These elements increase the possibilities to insert the case into any space. The 12 mm wide end side panels make this case easy to integrate into a variety of environments. The visual impact of the side panels with personalized dou-

ble-glazed glass make it particularly eclectic, without forgoing functionality.

Nine Plus offers more freedom because it is not necessary to work around the edges of the display case: this is a solution designed to favour the maximum customization of the front panel.

The front glass panel opens thanks to a central aluminium profile, guaranteeing the maximum continuity of the finishes that encircle the case.

Nine Plus is available in the pastry, gelato, food and chocolate versions.



ORION



9+
NINE
PLUS

FEEL FREE TO EXPRESS YOUR IDEAL DESIGN.

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Crea con Nine Plus, oggi puoi.



AUTHENTICALLY SWEET



The Naturally Sweet line currently includes Base Bianca (White Base), made with sweeteners, which allows for the preparation of creamy and authentic-tasting gelatos, yet are less sweet than traditional ones. This product is joined by Base Frutta SDL (Fruit Base), ideal for creating fresh, delicate and healthy sorbets. Last but not least, the line is completed by Gusto Fiordilatte (Fiordilatte Flavour), which is a complete product with no added sugar. It has been designed to offer a gelato with a strong milk and cream flavour.

Prodotti Stella's mission has always been to provide excellent, natural and quality ingredients that are rigorously Made in Italy. The company thus intends to meet the needs of the growing number of consumers that, even though they are attentive to their health, they do not intend to give up the pleasure of enjoying a genuine gelato. At the same time, it aims to support the work of professionals, following the highest standards of responsibility, transparency and quality. It is constantly alongside artisanal gelato makers to offer them products with high quality standards, aligned with the most advanced consumer trends.

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

We all know that a perfectly crafted gelato, in addition to being delicious, healthy and genuine, must also ensure a balanced nutritional intake. It must also satisfy the desire of consumers to live authentic and fulfilling food experiences, without any guilt.

This is why Prodotti Stella has created Naturally Sweet, a line of products formulated with exclusively natural ingredients, without any added sugars. Naturally Sweet is especially attentive to nutritional aspects and it is the evolution of the All Natural line, which is present on the market since 2004. It allows for the easy preparation of a good and genuine gelato: in particular, the fruit flavours can be compared, from the taste point of view, with gelatos that have added sugars.





naturally
sweet

NO
SUGAR
ADDED



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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:

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FRESH EVOLUTIONS



The lockdown period did not stop the production of F.A.R., a cooperative business that in Piedmont (Italy) works every day transforming fresh, seasonal fruit into a series of market-leading frozen products for the gelato, pastry and food industry.

The months of compulsory reduction of operating speed, which involved all production sectors, were utilized to their best to identify new lines as well as development possibilities for the fruit world, giving way to market demands and to the needs of the more advanced industrial production sectors.

Very many new ideas to be developed were thus born and over the weeks, they slowly took shape thanks to internal ideas and industry inputs. First of all, the need to offer foreign markets specific custom products with particular organoleptic characteristics led to the decision to install a selection of innovative equipment. This included an Ohmico pasteurizer, an excellent alternative to traditional pasteurization methods. This system, which generates heat directly

within the product, guarantees the conservation of the flavours and aromas of fresh fruit, without sacrificing the benefits of heat treatment for the elimination of pathogenic microorganisms.

Furthermore, new industry developments brought out numerous needs on several fronts, therefore the company considered it useful to start some research and development projects with special regards to a selection of fruit grown in Italy.

This trend has revealed itself to be more interesting considering the market demands, and it has led to internal research of different varieties of fruit grown on Italian soil, with the aim to satisfy even the most demanding producers. At the same time, the constant growth of demand for health food items has allowed for the introduction of a product such as the avocado, a tropical fruit that is commonly consumed on our tables. With its particular flavour and exceptional health benefits, it is processed when completely ripe, cubed and ready to use for both the professional foodservice industry, to be used in Asian and tropical cuisine recipes, as well as the artisanal gelato industry, thanks to the vegan trend.

Learn more by visiting rogelfrut.com





New year,
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A great classic, our strawberry purée remains a favourite within a highly versatile line. Discover the complete range of our strawberries, in all the different versions (IQF, purée and fruit pochées) at rogelfrut.com

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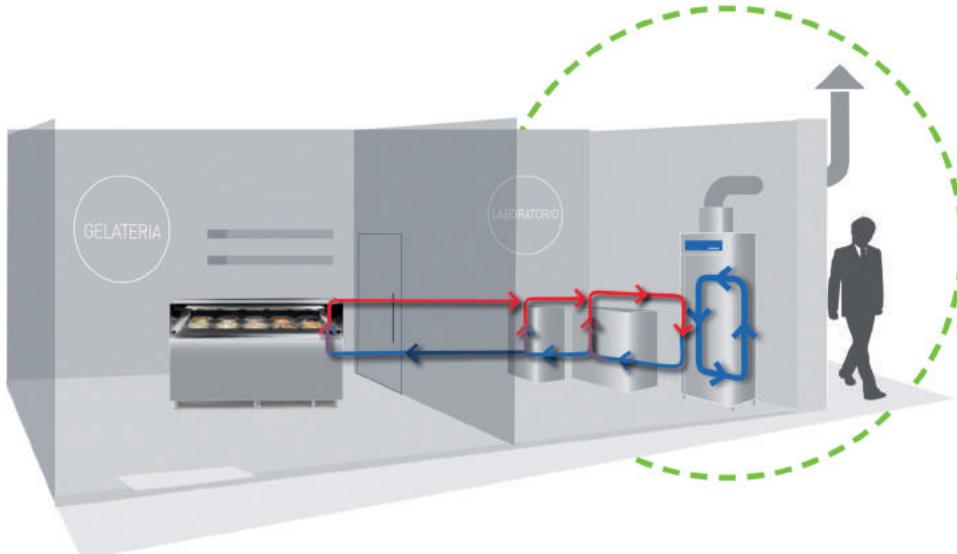
A COOLING SYSTEM... WITHOUT WATER

In a gelato production laboratory, equipment such as batch freezers, pasteurizers, blast freezers, display cases and other machinery all have motors with water-cooled condensers, which guarantees better performance while reducing both noise and heat. However, this equipment has to be cooled, in general, and this cooling process continuously uses water. Without an economizer, this can generate a considerable amount of daily costs. In addition, the potable water used to cool the equipment is disposed of as wastewater, and this is not a conscious use of the most valuable resource for our lives.

Salvalacqua, a Brx brand, for some years has been designing and producing water economizers with a unique closed-circuit system with a closed vessel, which allows for the cooling of the water-cooled motors of your gelato shop's equipment without the continuous use of water.

The system does not need to be connected to the plumbing system; it does not consume water; it does not produce limestone; it does not require frequent maintenance; it allows for your equipment to operate efficiently because the water temperature is maintained at a constant temperature of 12/14° C. And above all, it allows for you to save water 100%.

The Salvalacqua economizers stand out thanks to their efficiency and for their convenience. They are available in different versions, so that they can be installed in any available area of your gelato shop. The new model, Compat, consists of just one unit to be installed inside, which occupies a minimum amount of space being only 65 x 65 cm and less than 2 meters tall. It is connected to an external unit with just one single vent tube, which can be very long to suit your needs. There are various versions, each perfect for whatever your specific power requirements are, or to fit the amount of space available. Customized solutions can also be designed for large production laboratories. More information can be requested by contacting info@salvalacqua.com



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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

A REFRESHING FLORAL TASTE

Among the many new additions to Torronalba's offer this year, there is one that stands out for its unparalleled freshness: Elderberry paste.

This paste is developed to create a refreshing gelato with intriguing aromas, an irresistible choice for the growing number of consumers who are looking for new options inspired by nature. A gelato made with Torronalba's Elderberry paste can be served as a dessert at the end of the meal, and it is irresistible and particularly thirst-quenching at any time of the day.

The paste is perfect in combination with the Torronalba pomegranate variegate with seeds: a variegate with a naturally bright colour, rich in whole pomegranate grains with natural flavours.

DELICIOUS PROPERTIES

Elderberry grows spontaneously in the woods and it is known for its clusters of small white flowers, which bloom in May and June. These flowers then transform into berries that can be harvested starting in August and for the whole month of September. The fresh flowers can be used as an ingredient in refreshing and quenching drinks, perfect during the summer season. They can also be used in recipes for delicious fritters and pancakes to enjoy at breakfast or for a snack.

Elderberry is also one of the most commonly used medicinal plants in the world. Traditionally, Native Americans used it to treat infections, while the ancient Egyptians used it to improve their complexions and heal burns. It is still gathered and used in folk medicine across many parts of Europe. Today, elderberry is most often taken as a supplement to treat cold and flu symptoms as it is rich in vitamin C, dietary fibre, anthocyanins. Furthermore, elderberries are a low-calorie food packed with antioxidants.



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TRADITION PROJECTED TOWARDS THE FUTURE

Unigel's history has always intertwined with the one of the brand Nordpol®, historic brand of the great Italian artisanal tradition, of which the company represents one of the pillars. Registered in 1936 in Milan the iconic brand, which now boasts more than 80 years of history, was taken over by Luigi Gadda and Fanny Colciago in 1966. Drawing on their earlier experience as Nordpol® managers the two entrepreneurs founded Unigel in the budding industrial hub of Zingonia (province of Bergamo).

Now as then, Unigel's flagship products are the neutrals (i.e. blends of stabilizers and/or emulsifiers) gathered under the brand Nordpol®, the real core ingredients for preparing a quality batch-frozen gelato ("gelato mantecato"). Nowadays, thanks to the technological level reached throughout its past years of activity, experience and commitment, Unigel offers a wide range of diverse products, like neutrals, nuclei, low- and high-dosage bases, pastes, toppings, variegati (rippling sauces), products for soft-serve ice cream, ready-to-use products, texture improvers, as well as all the necessary ingredients to obtain a stable, creamy gelato. A selection of ingredients for confec-

tionery completes the commercial proposal. Relying on its strong know-how, the company is able to offer tailor-made products, both for discontinuous and continuous production (solutions for artisanal gelato/ semi-industrial or industrial ice cream). Unigel's main strength lies in the high quality of the proposed items and in the flexibility to adapt to customer's needs, key elements conveyed to prospective customers by means of periodical commercial visits and focussed technical demonstrations aiming at building customer loyalty little by little.

Unigel's proposal includes also the brand Unigumm®, whose offer comprises a wide range of stabilizers and gelling agents in powder form, conceived to meet the requirements of the great food industry by proposing ad hoc blends and easy-to-use products suitable for the most diverse applications, targeting both the confectionery and the catering industries. Solid company in constant expansion, with a long-standing, widespread presence throughout Italy, Unigel is at the same time committed in consolidating its penetration into foreign markets, by steadily organizing itself to respond to the needs of an internationally active enterprise.

GREAT SIMPLICITY

Unigel has developed Base Elisir crema, a base devoid of emulsifiers, with a delicate flavour profile characterised by vanilla undertones, carried exclusively by natural flavours. Among its plusses, its being energy-reduced, with no added sugars and source of fibre*; these features are detectable also in the finished product, which maintains the sensory, structural characteristics of a quality traditional milk-base gelato (cream flavours), in terms of stability, volume and creaminess. The product stems from a project pursued with enthusiasm and passion: creating a line of "alternative" high-quality, clean-label products, conceived for a target clientele with particular nutritional needs. A project that embraces the philosophy of "less is more". Base Elisir crema is available in 2.5 kg bags.



*Nutritional claims for the finished product guaranteed provided the recommended dosage and ratios indicated in the recipe are respected.



WE GIVE **Value**
TO YOUR
Creativity



A central vertical line from which various ice cream making tools and ingredients are suspended or falling, creating a dynamic composition against a pink background. The tools include a metal scoop with white powder, a clear measuring cup with liquid, a whisk with chocolate sauce, a large grey mixing bowl with yellow liquid, a metal spatula with yellow butter, and three scoops of colorful ice cream (red, green, and vanilla) with chocolate shavings.

nordpol

FOR OVER 80 YEARS, A SYNONYM FOR ITALIAN QUALITY EXCELLENCE.

We manufacture fine ingredients for artisan ice-cream and confectionery businesses.
All the products branded Nordpol convey the key values related to Unigel's philosophy:
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unigelitalia.com

2021: A NEW CONCEPT STORE



Yogorino is a franchising project dedicated entirely to the world of frozen yogurt and gelato. The brand celebrated its 25th birthday in 2018, and today counts over 250 active stores in 21 countries around the world: in Europe, Asia, Africa and North America.

Throughout the years, the brand has become a reference point for all frozen yogurt lovers, thanks to its unique, genuine, irresistible and inimitable flavour.

Yogorino has always invested and believed in the quality of its products, guaranteeing a high level in all of its branded stores. The franchise produces and supplies directly worldwide, including not only its top products such as frozen yogurt and gelato, but also semifreddo, crepes, pancakes, waffles, milkshakes, frozen creams and coffee. Starting next year, they will also include bakery products. The brand also handles the realization of every single store, following the turnkey model and using a precise brand image that is constantly renovated. The packet for opening includes an initial training to start the business, ongoing support from the company and updates on food, technology and store styling. For 2021, Yogorino developed a new concept store with a renewed image that is fresh and contemporary. New items are joining the product line and there is a new, lighter version of the opening packet, which gives the possibility to those who want a more limited investment to open their own Yogorino store and to start up their own business.

As always, the brand plans to continue with its philosophy of supporting and sustaining its affiliates during every stage of the process, from the undersigning of the contract to the opening of the store, with constant updates even after opening.

Also in 2021, Yogorino will continue to support their ideal of quality in food, in retail and in technology.





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THE BEST TASTING FROZEN YOGURT AND GELATO SINCE 1993

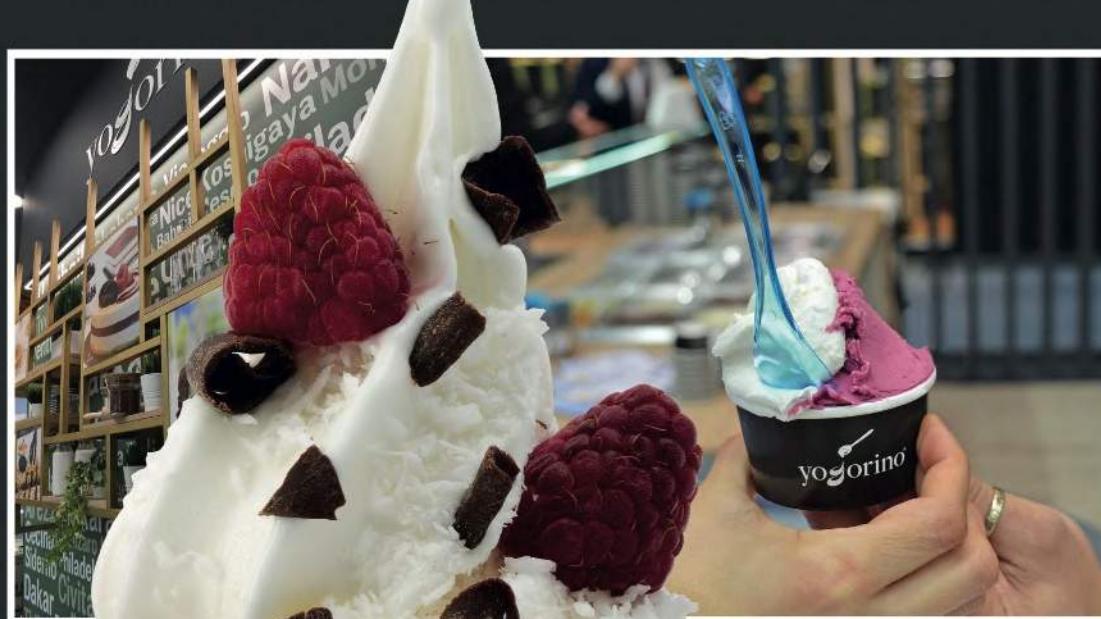


Why choose Yogorino?

- because since 1993 Yogorino is an established worldwide brand
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