

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

Year 10 - No. 27 - SEPTEMBER 2021 - € 1.00

ITALY
punto

Isabella Potì
a sweet star

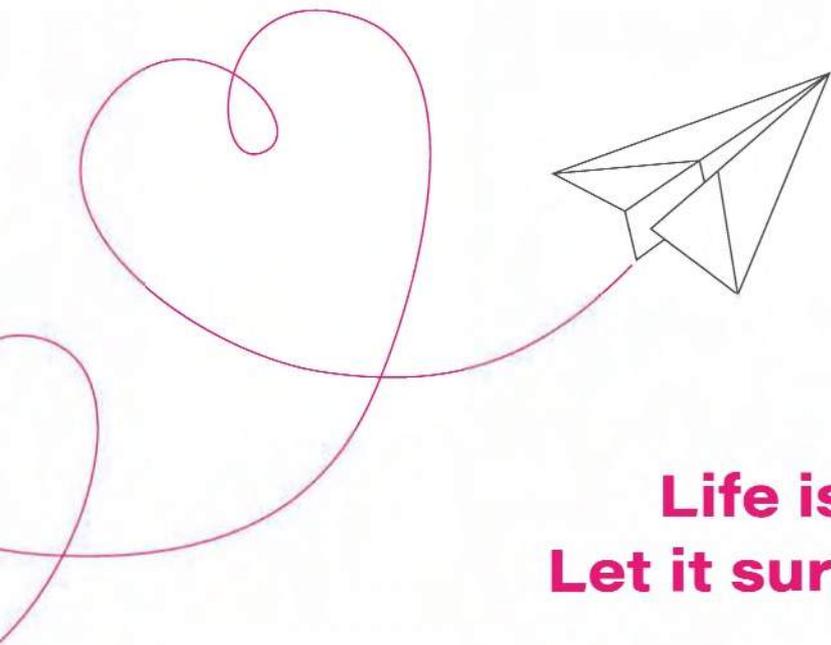




MONTEBIANCO

all about Gelato

We strive every day
to ensure that every moment
of your life and work
can be a joyful experience.



**Life is now.
Let it surprise you.**



ALL NATURAL PRODUCTS DO NOT CONTAIN:



Artificial colorings



Hydrogenated
vegetable fats



Artificial thickeners,
stabilizers and
emulsifiers



Genetically modified
organisms (GMO)



Palm oil



Artificial flavorings



Prodotti Stella S.p.A.

Via IV Novembre, 12 36077 Altavilla Vic.na (VI) ITALY

T +39 0444 333600 F +39 0444 370828

www.prodottistella.com info@prodottistella.com



Nowadays everybody's talking
about it since

100% Biodegradable &



CINDEA®



protegge la qualità, rispetta l'ambiente

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

about the environment... we care

60 years!

From today
a more complete range
and smaller quantity
for customization

EJCUP® Compostabile



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

Medac **EJCUP** line expresses our commitment to produce in perfect harmony with nature.

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

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

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





STYLE QUALITY
AND TECHNOLOGY



SIRIUS - A new way to present and enhance your art.

With the **Sirius** model, an articulated range of showcases for gelato and pastries was created, the result of a careful study with attention to every detail. This has allowed us to obtain ideal systems to enhance the visibility of the products on display, making them true protagonists thanks to the raised and illuminated display counter. The completely airtight glass chamber guarantees sure energy savings and it allows for you to work in critical climate conditions. In the gelato modules, the pans are displayed in a perfectly horizontal position, allowing you to comfortably scoop the product.

FOLLOW US



ITALPROGET
Bettona (Perugia) Italy
T. +39.075.9869071
www.italproget.it



TO EACH HIS OWN SHOWCASE



SIRIUS



MAGIC



ENERGY



DREAM



MOON



GIOIA



POP



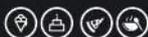
SMILE



SPRINT



POWER



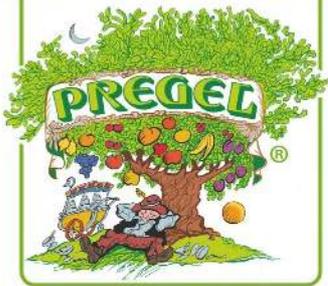
TWIST



BRIO



PreGel



YOGGI®

Unique and inimitable since 1985

With Yoggi® you bring the genuine flavour of yoghurt into your gelato parlour.



www.pregel.com
info@pregel.com

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

No. 27 SEPTEMBER 2021



Editorial 9

Contributors 11

Isabella Potì, a sweet star 12

Coffee Tart 18

Natural inspiration 22

Frau Knam: the pink side of chocolate 24

Doors open to innovation 28

Jowita Woszczyńska:
World Champion in cake decoration 30

Lemon cloud 34

Global presence 38

Prevent with food 40

Time for a stick 44

The Companies 50

The Shows 146



contents



GRACE

JUST PLEASURE



Width is the key feature:
89cm width of pure pleasure.



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



THIS IS THE WAY WE FEEL ABOUT IT...

These are decidedly complicated times. The pandemic is not leaving us, as the world is trying to get vaccinated (at least the Western one), while battling among few certainties and many doubts.

But the feeling, supported by various facts, is that we can no longer shut down anything. We cannot “succumb” to a lack of economy.

Here is where a strong signal comes precisely from Italy, thanks to a refreshing and unexpected triumph in various sports disciplines. Our athletes have become heroes, win after win: cups, medals and more. They have brought prestige to and have placed the spotlight on the “Bel Paese”!

The tradeshow are also starting up again, both the most important Italian ones, as well as different ones around the world. Therefore, we will (finally) be back at Sirha in Lyon, Levante Prof in Bari, Host in Milan, Speciality Food Festival in Dubai, Mig in Longarone, Sigep in Rimini, just to cite a few.

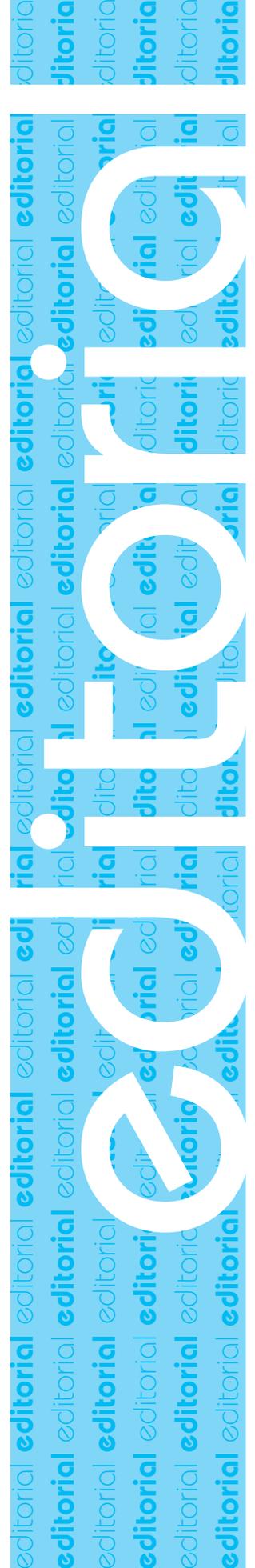
We will travel throughout the world with this issue of puntoItaly, which has an overarching theme: all of it, and we mean all of it, includes female protagonists!

Some are new entries, others are well established, but they all have quality, imagination and mastery in an entirely feminine way.

To celebrate and to not forget, at least in terms of solidarity, all women throughout the world, who are all too often victims of inconceivable abuses.

Happy reading and hope to see you soon in some corner of the world!

Franco Cesare Puglisi



AM♥RdiVERDURE

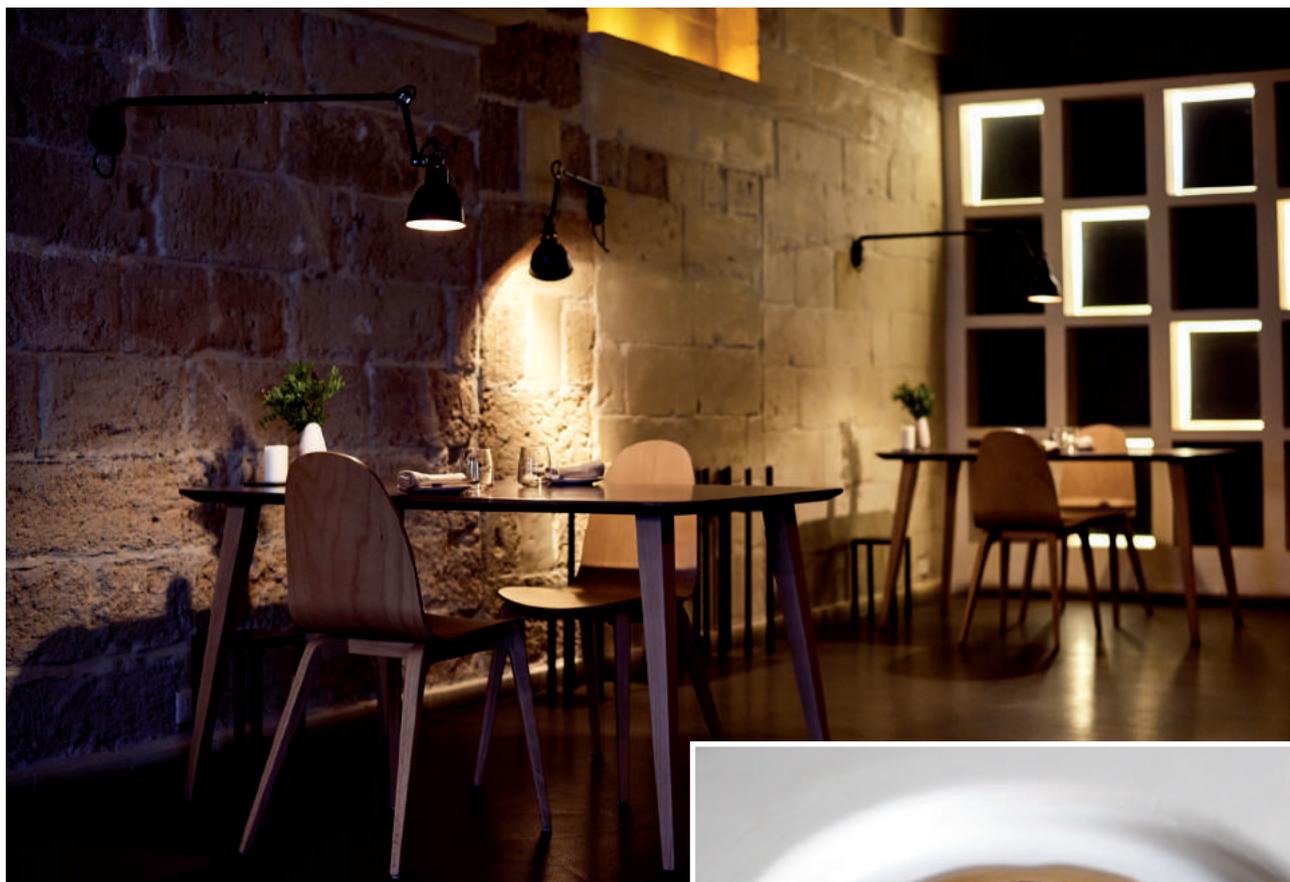
A CENTURY OF INNOVATION FOR REINTERPRETING SAVOURY PASTRY WITH GOURMET VEGETABLES



Amordiverdure, the innovative line of semi-candied vegetables, is enriched with a novelty that will transform your showcase of savoury pastries into a **naturally delicious oasis: tiny tomatoes** of Italian origin. Delightfully crunchy, with a bright red colour and a sweet and aromatic taste, that will make every moment of the day trendy, **from breakfast to the aperitif**. Discover the entire assortment!

f @ giuso.it


GIUSO
UN SECOLO DI INNOVAZIONE



How would you define the pastry chef Isabella Potì in a few words?

I am a passionate and incredibly determined woman. I feel these words describe me very well. I also believe that this description is how I am managing to make all my dreams come true as a professional. And I say all because I have always had more than one. At times, I was even able to exceed my own expectations.

Isabella Potì,

By Federica Serva

Head chef and pastry chef of Bros', a 1-star Michelin restaurant in Lecce (Italy), she quickly climbed the ladder of success thanks to her passion and determination.

a sweet star



What did the opening of Bros' restaurant in Lecce mean in the panorama of the local and Italian restaurant scene?

When we opened Bros' nearly five years ago, here in Salento, there was still no trace of haute cuisine. After our opening, many followed in our footsteps. It was not easy to break through the standard mindset that surrounded us. The secret, in fact, was not to blend in with the rest, but to create a sort of door to the world where we could create our cuisine and build our family.

At an international level today, how is Italian cuisine and pastry arts perceived?

I believe that from a foreign point of view, both Italian cuisine and pastry arts are always on the podium. For sure what we as Italians perceive is that we need more professionals like us to come to Italy to realize their projects, be them innovative or not. We need professionals that can truly value the products our land gives us.

What future do you see for our cuisine and our pastry arts?

The future is bright, and especially after the decline that we have experienced over the last two years, we expect an exponential growth in the needs of the client. More and more, the Italian pastry arts are becoming more refined and modern, without leaving behind our traditions.

In terms of prestige and appeal, how much does the quality and the uniqueness of the "dessert course" affect customers?

The moment of dessert, as we already know, is fundamental. I however believe that we do not need to see this moment by itself, but rather as a continuation of the savoury part of the menu. I think that exactly for this reason, the creativity and quality of a dessert must be at the same level of all the other courses.

What are the characteristics that distinguish restaurant pastry arts from traditional pastry?

The main characteristic that defines restaurant pastry



arts is precisely the moment of service, possibly the most exciting part, where a good dose of adrenaline is guaranteed. Another characteristic is definitely the fact that the dessert does not stand alone, but in a restaurant context it needs to follow the logic of the rest of the menu.

What are your favourite dessert recipes?

In terms of preparing a dessert, I adore making soufflé, but as for the taste, I love tiramisu.



What was the biggest professional intuition of your career?

Understanding where my capabilities would have taken me and understanding that quickly; meeting the right people and being able to recognize something special in them that completed me and continues to complete my professional and private life.

The most significant professional error of your career?

Maybe I could have said "no" a few more times.





Women are still a minority at the top levels of restaurants and pastry arts. Which quality should a woman count on to affirm herself in these sectors?

A woman should count on the fact that we have nothing less than any man. Often just the thought of being in a world like that of restaurants which is dominated by men can condition our actions. My suggestion is to feel less like victims and to feel more like your own boss, and do what you love to do.

How does artisanal gelato fit into your menu?

I adore gelato and, in my restaurant, the gelato is always made artisanally with lots of attention to the quantity of sugar.

Artisanal gelato is currently living in an incredibly positive time, even if it is a simple product with an affordable price and a great value with an excellent quality / price ratio. Do you agree with this evaluation?

Absolutely yes, and we in Italy have the possibility to choose from numerous products of extremely high quality as a base for these gelatos.

You recently became the Brand Ambassador of Julius Meinl. Why did you accept?

I chose Julius Meinl only after having compared it with other types of coffee used in our restaurants, and we immediately realized the substantial difference in regard to quality and flavour: in a few words, the extremely high quality of this coffee drove me to accept. Lately, we have developed a project inside the Pellegrino Brothers family that



is called Sista. It is a project that looks at the pastry arts with a pop influence, and it often has coffee as a protagonist.

Which projects do you intend to develop with this role?

Among the first activities done in collaboration with Julius Meinl, there is the very new “Coffee tart”: a single portion dessert made with “Vietnam - Whisky Barrel Aged Arabica” coffee. It is a blend of the Julius Meinl “The Originals” line, which celebrates the artistry and the origin of the beans made with an artisanal production. This production is sustainable and of excellent quality in every step of the process, from the plant to the cup. We wanted to start our collaboration with Julius Meinl with a refined pastry creation that best exalts the coffee flavour combining it with milk and green cardamom.

The coffee offer in a restaurant is particularly important. Which criteria guided you in choosing the blends to serve at the Roots trattoria?

In the trattoria, we needed a coffee that made us feel at home, while still being of utmost quality. It also needed to be prepared in the most traditional method for the Salento area, the moka pot. For these reasons, for our clients we selected high quality blends made

specifically for preparation with the moka pot, for example: we offer SriPolson, 100% Arabica originating from the best coffee plantations in India and Brazil, which is a medium roast that gives the coffee a decisive character, balanced by sweet notes of dark chocolate. Another offering is Espresso Giubileo, a perfect blend of the best Arabica beans, that has fruity and floral notes that pair perfectly with our creations.

And at Bros’ restaurant?

At Bros’, coffee is the most complex moment, where you can choose from different types of high-quality coffee, as well as from different types of infusion, such as espresso, Neapolitan moka pot or cold brew, so that the coffee can be as in line as possible with our menu offerings. Furthermore, we guarantee a sustainable coffee production chain and precise characteristics for the single origin blends, as clients are ever more attentive to sustainability along with quality. For this, we selected the blends of “The Originals” line by Julius Meinl, created to celebrate the artistry and the origin of the beans, presenting a unique specialty coffee experience. “The Originals”, in fact, presents prized coffees that fit into the “Third Wave” of coffee, where every step, from the plant to the cup, is characterized by an artisanal and sustainable production, aimed for excellency.





By Isabella Poti

COFFEE TART

In the union of coffee and chocolate, the secret of this delicacy is hidden. Two simple ingredients that complement each other, giving birth to an explosion of flavours.

COMPOSITION

- Coffee shortcrust
- White Financier cake
- Coffee flavoured caramel
- Coffee ganache
- Mascarpone mousse
- Chocolate glaze

COFFEE SHORTCRUST

INGREDIENTS:

- | | |
|------------------------|--------|
| • flour | 1000 g |
| • eggs | 2 |
| • butter | 600 g |
| • sugar | 1000 g |
| • Julius ground coffee | 10 g |

INSTRUCTIONS

Add butter and sugar to the stand mixer and blend until the butter has become soft. Then add the eggs and mix until the dough is smooth. Lastly, add sifted flour and coffee, and mix until the dough has absorbed all the flour. Shape the dough into a rectangle and let rest for about an hour. Roll out the dough to a 2 mm thickness and cut out the tartelette shells. Place in blast freezer, then bake at 175°C for 12 minutes.

WHITE FINANCIER

INGREDIENTS:

- | | |
|-------------------|-------|
| • flour | 300 g |
| • almond flour | 300 g |
| • powdered sugar | 750 g |
| • egg whites | 900 g |
| • hazelnut butter | 700 g |

INSTRUCTIONS

Sift the dry ingredients and place them in stand mixer with the paddle attachment. Add egg whites, then the hazelnut butter when it is still warm, and mix until the dough is smooth.







COFFEE FLAVOURED CARAMEL

INGREDIENTS:

- sugar 200 g
- water 40 g
- salt 1,5 g
- cream 200 g
- butter 30 g
- Julius espresso coffee 40 g

INSTRUCTIONS

In a saucepan, add sugar, water and salt and make a caramel at medium heat. When it has become a brown colour, but not too dark, add room-temperature cream and mix with a whisk. Then add the butter, cut up in cubes, and the coffee. Transfer caramel to a squeeze bottle.

COFFEE GANACHE

INGREDIENTS:

- cream 1 l
- eggs 6
- white chocolate 1 kg
- Julius coffee 20 g
- gelatine sheets 2

INSTRUCTIONS

In a bowl, whisk together eggs and cream. Transfer to a Bain Marie without the water touching the bowl, then add chocolate and coffee. When the mixture has thickened and is shiny, take it off the heat and add the gelatine sheets that have been previously soaked. Transfer mixture to a pastry bag.

MASCARPONE MOUSSE

INGREDIENTS:

- water 50 g
- sugar 120 g
- gelatine sheets 1
- egg yolks 4
- mascarpone 300 g
- cream whipped to soft peaks 400 g

INSTRUCTIONS

Make a syrup with the water and sugar. In the meantime, whip the yolks in the stand mixer. When the syrup is at 110°C, add it to the yolks at maximum speed. When the gelatine has been completely hydrated, melt it in the microwave with a little bit of cream that has been whipped to soft peaks. When the egg yolk mixture has cooled, add the mascarpone. After it has been completely incorporated, add the whipped cream with the help of a spatula. Transfer the mousse to a cylindrical silicon mould, creating a disc about 1 cm thick. Place the mousse in the freezer before removing from the mould.





CHOCOLATE GLAZE

INGREDIENTS:

- water 150 g
- sugar 75 g
- cream 50 g
- 75% dark chocolate 150 g
- gelatine 7 g
- cocoa powder 40 g

INSTRUCTIONS

Add water, sugar, cream and sifted cocoa powder to a saucepan. When the mixture starts to boil, add the previously hydrated gelatine and the chocolate. Mix, then blend with an immersion blender.

ASSEMBLY

As the first layer, add the financier to the previously baked short crust dough, and bake at 175°C for about 5 minutes. Let cool. Once the tart is cooled, add a not-too-thick layer of caramel. Heat the ganache in the microwave, then pour it into the tarte staying 1/2 mm below the edge of the crust. Let cool. In another pan, heat the glaze to about 35/36°C. Position mascarpone mousse discs on a cooling rack then glaze. Once the disks have been glazed, dust with cocoa powder. Then lightly bang the rack to create cracks in the cocoa powder. With the help of two small spatulas, place the mascarpone disc on the tarte, being careful to not ruin the edges.





Natural inspiration

Attention to the environment is the central theme of the Grand Finale of the World Pastry Cup, taking place at Sirha in Lyon (France), September 24-25, 2021. Fourteen teams consisting of the highest representatives of international pastry will compete for the coveted title.

“All art is an imitation of nature”. This is the theme that will be the leitmotif of the grand finale of the World Pastry Cup.

Every detail has been carefully studied considering environmental sustainability, in harmony with the current international trends in the foodservice industry that aim to protect the planet. In the tasting trials, for example, additives and dyes are prohibited, and the ingredients used are supplied by sponsor companies that share this approach to production, guaranteeing total transparency and traceability.

The fourteen teams in the race, that were chosen during various national selections that lasted two years, come from every angle of the globe: France, United Kingdom, Egypt, South Korea, Russia, China and Japan will compete on Friday, September 24; Italy, Chile, Algeria, Mexico, Brazil, Switzerland and Morocco will compete on Saturday, September 25.

Each team is made up of four members: three pastry chefs, who will spend ten hours preparing a series of trials foreseen by the competition rules, and one team president, who will participate in the tasting events.

The trials include the execution of four desserts to be shared made with Valrhona's "Pure Origine" chocolate, and they cannot be blast chilled; four gelato entremets made with Capfruit products; ten restaurant desserts (this trial will be judged by a special jury composed of eight pastry chefs and chefs de cuisine). Also foreseen is the creation of an artistic piece in sugar (realization of a vegetal composition that must be homogenous and made with ribbon, foliage, artistic or abstract flower), an artistic piece in chocolate and an ice sculpture (that will not be realized during the competition).

The chocolates requested for the shared desserts come from cocoa farms in Belize, Ghana, Madagascar and Dominican Republic, where Valrhona carries out projects for rehabilitation of the farmlands and of agroforestry. They are also present projects that fight



against child labour and for access to education. Capfruit's selection of fruit purees, from the Cap Source program, is the result of a procurement process that guarantees complete control. It is completely transparent in every stage of the fruit's cultivation. Long-term farming contracts, dedicated plots, selection of producers who work on specific terroirs, natural treatment measures... these purees have no added sugar, respecting the natural properties of the fruit and limiting the processing phases. This approach on a whole reflects the deep commitment to sustainable agriculture.

THE JURY

The International Jury is composed of the president of every team, who undertakes the responsibility to enforce the competition rules in every stage of the trials. During the competition, the International Jury tastes and notes the creations realized by the competing teams. For the 2021 edition, it will be asked to evaluate the shared dessert and the semifreddo trials.

The Restaurant Dessert Jury is composed of eight renown members, five pastry chefs and three chefs du cuisine. The honorary president of the 2021 edition is Patrick Roger, an artist, sculptor, chocolatier and Meilleur Ouvrier de France 2000. He will be assisted by Claire Heitzler and Frédéric Cassel as vice presidents. According to Patrick Roger, the Pastry World Cup has a precise task, that is to forge every artist. It is a unique life experience that requires years of preparation; it greatly develops creativity; and it allows you to overcome yourself. Drawing inspiration from nature, Patrick Roger expects maximum creative freedom from candidates. He wants to be struck by a performance that are not subject to debate, by unimaginable accomplishments, without compromises.



Frau Knam: the pink side of chocolate



Born in Venice and raised in Milan, Alessandra Mion, also known as Frau Knam, is the wife of Maitre Chocolatier Ernst Knam. Since 2010, the year when they got married, she has become “the pink side of chocolate”, as she likes to call herself in a joking way. After having studying law and after having worked in the iconic office of a well-known publishing house specializing in art books, she joined Knam Srl in 2014. Here she dedicated herself to event organization, press conferences and dinners, with a particular focus on the wedding industry and on the design and implementation of formats that strengthen the Knam brand. She followed this comprehensive project that started with the organization and inauguration of the cooking and pastry school Knam Experience Cooking Class. It continued to various events that starred Knam products and initiatives (such as Salon Du

Chocolat 2017, the 25 years of Ernst Knam pastries, the Knam Chocolate Experience, the gala dinner celebrating Chef Knam’s 55th birthday).

Last year she decided to take a new path following the pastry arts. Here is where the whole project was born, starting with video recipes on her own Instagram account (@frauksam) and her blog.

In November 2020, the first book written by Frau and Chef Knam titled “Knam&Knam. With us, everyone can become a pastry chef” was released.

In July 2021, her latest exciting project has her engaged in the opening of the Frau Knam pastry shop in Milan, located across from the Chef’s famous establishment. The new store will offer clients with beignets, Paris-Brest, sweets, cookies and many products from small companies that have been selected by Frau Knam herself.

CREAM TARTE PROFITEROLE

Creativity and elegance come together in a dessert that reverberates traditional flavours yet revisits them in a unique way.

By Frau Knam

COMPOSITION

- Vanilla Sablè
- Vanilla cream cheese frosting
- Apple filling
- Pasta choux
- Cinnamon Craquelin
- Vanilla-flavoured white chocolate couverture
- Rum-flavoured zabaglione cream
- Decoration

VANILLA SABLÈ

INGREDIENTS:

- butter 150 g
- granulated sugar 150 g
- egg 1 (or 2 if small eggs)
- vanilla beans 2

- powdered leavening agent 6 g
- 00 flour 300 g
- salt a pinch

Note: all ingredients should be at room temperature.

INSTRUCTIONS

Mix the butter together with the sugars and seeds extracted from the vanilla beans. When they are well blended, add flour, salt and baking soda. Knead quickly. With this dough, form small loafs and place them in the refrigerator for about 30 minutes. Roll out the dough to a 2 mm thickness and cut out 3 disks that are 20 cm in diameter. Cut the centre out of each disk, obtaining a round hole with a 10-cm diameter. Bake at 165°C for about 15 minutes.

VANILLA CREAM CHEESE FROSTING**INGREDIENTS:**

- mascarpone 300 g
- fresh cream 500 g
- vanilla bean 1
- powdered sugar 55 g

INSTRUCTIONS

Mix all the ingredients until a smooth and substantial cream is obtained.

APPLE FILLING**INGREDIENTS:**

- butter 25 g
- granulated sugar 75 g
- ground cinnamon 5 g
- sultana raisins 50 g
- rum 40 ml

- lemon juice 10 ml
- apples (Golden or Renette),
cleaned and cut into thin slices 250 g

INSTRUCTIONS

In a non-stick pan, melt the butter, then add the sugar and cinnamon and cook until golden brown.

In a bowl, add the sliced apples, the sultana raisins that have been previously rehydrated in water and well drained, lemon juice and rum. Mix both mixtures together.

PASTA CHOUX**INGREDIENTS:**

- water 125 g
- milk 125 g
- granulated sugar 5 g
- fine salt 5 g



- butter 113 g
- weak 00 flour 137 g
- whole eggs about 175 g

INSTRUCTIONS

Bring water, milk, sugar, salt and butter to a boil. With the saucepan on the heat, add the flour that has been previously sifted and cook the dough for a few minutes, until a light film forms on the bottom of the pan. Take the pan off the heat and let it cool in a stand mixer equipped with the paddle attachment. Add the eggs little by little. The dough should be smooth, soft and shiny.

CINNAMON CRAQUELIN

INGREDIENTS:

- cane sugar 100 g
- weak 00 flour 100 g
- butter 85 g
- cinnamon 5 g

INSTRUCTIONS

In a stand mixer equipped with a whisk, add softened butter, cane sugar, flour and cinnamon. Remove as soon as the mixture is blended. Place in the refrigerator. Roll mixture out to 1 mm of thickness, then cut out disks with a 3 cm diameter. Using a pastry bag filled with the pasta choux, form beignets on a piece of baking paper. Place a craquelin disk on top of each beignet, then bake in a 200°C oven for about 18 minutes.

VANILLA-FLAVOURED WHITE CHOCOLATE COUVERTURE

INGREDIENTS:

- organic white chocolate flavoured with vanilla 200 g

INSTRUCTIONS

Coarsely chop the chocolate, then melt it in a bain-marie until it reaches a temperature between 40°C and 45°C. Take 2/3 of the melted chocolate at 25°C and add it to the 45°C one. Mix and temper at 29,5°C.



RUM-FLAVOURED ZABAGLIONE CREAM

INGREDIENTS:

- egg yolks 6
- egg 1
- sugar 120 g
- lemon zest 1
- rum 150 ml
- sheet gelatine 10 g
- lightly whipped cream 200 g

INSTRUCTIONS

Place the gelatine in cold water to bloom. Add yolks, sugar, rum and lemon zest to a bowl and whip over a bain-marie until they are frothy. When the mixture reaches 45°C, take it off the heat and whip it until it reaches room temperature. Melt the gelatine in a little bit of water and add it to the mixture together with the lightly whipped cream. Whip by hand until the desired creaminess is obtained.

DECORATION

INGREDIENTS:

- powdered sugar as needed
- cinnamon as needed

ASSEMBLY

Fill three sablè disks with vanilla-flavoured cream cheese frosting and apple filling. Stuff the craquelin beignet with the rum-flavoured zabaglione and cover them with the tempered white chocolate. As the final layer, attach two rows of beignets then a third row centred between the previous two. Dust with powdered sugar and cinnamon.



Doors open to innovation

The expectations are high for the 42nd edition of HostMilano-International Hospitality Exhibition. This trade fair dedicated to the Ho.Re.Ca. industries is scheduled for October 22-26, 2021 at the Rho Fiera exhibition hall, just outside of Milan, Italy.

By tradition, HostMilano is a unique opportunity to get in touch with the most advanced trends in the Ho.Re.Ca. world on a global level. And to confirm the relevance of this event, the numbers speak for themselves. On October 22-26 in the Rho Fiera exhibition hall, over 1100 exhibiting companies (of which 40% are foreign based) will present their products dedicated to the universe of professional hospitality, divided into the three macro-areas of the event: professional foodservice, bakery, pizza, pasta; coffee, tea, bar, coffee machines, vending, gelato, pastry; fur-

nishings, technology and tableware. Among the most represented markets will be Germany, France, Spain, USA, Portugal, the Netherlands, Greece and United Kingdom.

SCHEDULED EVENTS

As usual, the exhibition will be framed by a full calendar of events, with over 800 techno-cooking events, performances, and competitions at both a national and an international level. The participants include the greatest chefs, coffee professionals, and gelato,

chocolate and pastry maestros in the industry. Among the wide range of international competitions, Smart Label – Host Innovation Award stands out. It is organized by Fiera Milano and HostMilano in collaboration with Poli.Design (the Consortium of Politecnico school in Milan) and with the patronage of ADI – the Italian Association for Industrial Design. Dedicated to the most innovative companies, the contest received 79 entries this year, with more than half of the aspiring candidates from the foodservice equipment industry and from the bar, coffee machines and vending industries. Also in collaboration with Poli.Design, the well-established Digital Talks will be taking place. They are a series of seminars aimed at continuing education and deepening knowledge, and they are intended for architects and experts in the industry.

The collaboration with APCI Italian Association of Professionals Chefs has been confirmed, which, together with Dynamo Lab, will be proposing the Horeca Digital Academy project: an educational program with theory and hands-on learning to train the restaurants owners of today and of the future.

IRRESISTIBLY SWEET

In the world of sweets, the appointment with “Luxury Pastry in the World” by Iginio Massari has been confirmed. This concept was created by the Maestro of pastries, specifically to put the most prestigious actors in the international pastry scene face-to-face.

The challenges will continue with the championships organized by FIPGC International Federation of Pastry Gelato and Chocolate. These include the World Tiramisu Championship and the new concept International Pastry Award, which will “crown” the top pastry chefs in the competition. Worth noting is the event Best Pastry Chef in the World, conducted by the top FIPGC teams. Here, 18 world champions will give their

testimony on the future of the industry internationally.

BREAD AND...

Another event not to be missed is the Panettone World Championship organized by the Academy of the Mother Dough Maestros and of Italian Panettone. Four foreign and thirty Italian representatives will be able to participate, for a total of 35 panettones. Only twenty will go on to take part in the finals.

Also in the macro-area dedicated to Bread Pizza and Pasta, it is worth pointing out the initiatives of the Confcommercio Bakers Association of the Greater Milan area, protagonists along with the Bakery Academy. The bakers will contribute to making the best stuffed sandwiches, considering traditions, health and sustainability and they will be involving students from the baking schools present in the territory.

DEDICATED TO COFFEE

Exclusive competitions and events structured to evoke the interest of media and professionals are planned for the Coffee and Bar industry. Altoga National Association of Coffee Roasters and Importers and Food Wholesalers will be organizing various events, among which is the seventh edition of the Grand Prix of Italian coffee, curated by Aicaf Italian Academy of Coffee Maestros. On the schedule is the competition amongst the aspiring Italian baristas, called to compete with new preparations related to national cuisine.

The scope of the Italian Championship Latte Art Grading is to award the best latte artists: the winners of this competition will earn a spot at the second edition of the Wlags Battle (World Latte Art Grading System Battle). The coffee events calendar will conclude with the Coffee Addition – the itinerant event and coffee tasting corner – organized by Aicaf – Italian Academy of Coffee Maestros and Altoga. It is an event that travels through the pavilions of the trade show, and this year it will draw on the innovative genius of Coffee Maestro Gianni Cocco, ready to discover new recipes that unite the drink with chocolate, cocoa, spices and other typical ingredients from the territory.





Jowita Woszczyńska: World Champion in cake decoration

Jowita Woszczyńska has always had a passion for confectionery. She rekindled her love for sugarcrafting on the island of Jersey. The magic of this place was to influence the choice of her future path. It was there that she came across sugar paste for the first time. She learned by observing the work of such master decorators as Peggy Porschen and Lindy Smith, and she developed her own craft.

After she returned to Poland, her work was noticed by one of the best confectioners in the country - Marcin Ignaszak. She had to make a brave decision to start working in a confectionery. Today, when she can proudly call herself the Polish Champion and World Champion in cake decoration, she knows that it was worth working patiently and not giving up on her efforts.

At Expo Sweet in 2017 she took the first place, which opened the way for her to participate in World Championships in Host Milan, where she took the third place. She decided to take part in the championship once again and the second victory in Polish Expo Sweet 2019



once more let her entry into the World Championship in Host Milan: and there she won the golden medal. In her book "Sugar fairy tales" she shares the knowledge and experience she has gained over the last few years. Each chapter is a fairy tale story presented in the form of a confectionery project, ending with a visually

and tastefully selected recipe for Marcin Ignaszak's cake. In each chapter, she discusses techniques that can be the basis for creating incredible cakes. Inspiration from the fairy tales of the Brothers Grimm is for her a return to the beginning of her journey. She currently works at Sowa patisserie.

THE PUMPKIN CAKE

The delicate character of pumpkin is emphasized in a surprising way. Sponge cake is baked, fragrant with maple syrup and spices, and layered with a delicate light lemon cheese cream.

By Jowita Woszczyńska

You will need: 1 mould Ø 21 cm h 6 cm

COMPOSITION

- Butter and cheese cream
- Pumpkin sponge cake
- Syrup
- Russel cream

BUTTER AND CHEESE CREAM

INGREDIENTS:

- | | |
|----------------------------------|-------|
| • butter | 250 g |
| • powdered sugar | 150 g |
| • egg yolks (40 g) | 2 |
| • semi-fat ground cottage cheese | 180 g |
| • cream cheese | 50 g |
| • seeds from 1 vanilla bean | |
| • juice squeezed from one lemon | |

Note: all ingredients should be at room temperature.

INSTRUCTIONS

Beat the butter and powdered sugar. Add egg yolks, vanilla, lemon juice, continuing to whisk all the while. Finally add the cream cheese. Beat until a homogeneous paste is obtained.



PUMPKIN SPONGE CAKE**INGREDIENTS:**

• pumpkin puree	450 g
• baking soda	5 g
• butter	120 g
• brown sugar	120 g
• sugar	100 g
• maple syrup	60 g
• honey	60 g
• eggs (165 g)	3
• wheat flour	320 g
• baking powder	15 g
• gingerbread spice	5 g
• cinnamon	5 g

INSTRUCTIONS

Mix the pumpkin puree with the soda. Mix butter, syrup, both types of sugar and honey until all of the ingredients are combined. Add the beaten eggs, the pumpkin puree, flour and the spices to the mixture. Gently stir until the mixture is uniform. Pour into a Ø 21 cm and h 6 cm cake pan. Bake at 180°C for about 45 minutes.

SYRUP**INGREDIENTS:**

• water	200 ml
• sugar	120 g
• vodka (optional)	20 ml
• seeds from 1 vanilla bean	

INSTRUCTIONS

Bring all of the ingredients to a boil, except for the vodka. Add the vodka after cooling the mixture. Cut the sponge cake into slices, sprinkle it with punch and layer with the cheese cream (make three layers). Cool in the fridge for about two hours. After this time you can start forming the cake.

RUSSEL CREAM**INGREDIENTS:**

• butter	300 g
• sugar	150 g
• large egg (75 g)	1
• seeds from 1 vanilla bean	
• vodka (optional)	50 ml

INSTRUCTIONS

Beat the butter for about 10 minutes. Boil water with sugar for about 3 minutes. Beat the eggs. Pour the hot syrup into the eggs while beating continuously. Continue to beat the eggs with the syrup for another 5 minutes. Add butter and beat for another 10 minutes. Finally, add vanilla and vodka.



THE CARVED CAKE

Prepare two cakes and lay them on the top of one another. You can combine them with a layer of orange jam/ marmalade or butter cream.



1. Start forming by cutting off the edges. Make the shape of a pumpkin and then form the details. Put the carved cake in the fridge.



2. Cover the chilled cake with fresh Russell cream. Put the cake in the refrigerator.



3. Apply the second layer of cream and put the cake back in the fridge.



4. Smooth the cream with an elastic smoother. Sprinkle some potato starch on the sugar paste.



5. Roll to a minimum thickness of 5 mm.



6. Spread the sugar paste on the dough.



7. Cut off the edges of the paste with a pizza cutter.



8. Prepare an isomalt base pouring a block of isomalt into a round silicone mould.



9. Set the cake on a sugar base.



By Silvia Federica Boldetti

LEMON CLOUD



This dessert, white and light as a cloud, has a soft heart with an inviting lemon flavour. It envelops a cheerful pairing of different consistencies. The cream goes well with the meringue and biscuit flavours. A sincere and inviting dream.

Photos by Francesca Lazzarini - F2 Studio



COMPOSITION

- Streusel
- Fresh lemon jelly
- Lemon cream
- Italian meringue

STREUSEL

INGREDIENTS:

- | | |
|-----------------|-------|
| • almond powder | 150 g |
| • weak flour | 150 g |
| • cane sugar | 120 g |
| • fresh butter | 150 g |

INSTRUCTIONS

Quickly incorporate all the ingredients. Roll dough out between two sheets of parchment paper and place in refrigerator. Cut out round shapes of desired size for the base of the mould and bake at 160°C with open valve setting.

FRESH LEMON JELLY

INGREDIENTS:

- | | |
|-----------------------------|-------|
| • lemon juice | 150 g |
| • water | 150 g |
| • honey | 90 g |
| • 200 bloom gelatine powder | 6 g |
| • zest of 1 lemon | |

INSTRUCTIONS

Heat lemon juice together with water, honey and lemon zest. Add hydrated gelatine.

LEMON CREAM

INGREDIENTS:

- | | |
|-------------------------------------|-------|
| • lemon juice | 500 g |
| • granulated sugar | 190 g |
| • whole eggs | 500 g |
| • white chocolate | 430 g |
| • cocoa butter | 80 g |
| • fresh butter | 170 g |
| • 200 bloom gelatine, animal origin | 6 g |
| • zest of 3 lemons | |

INSTRUCTIONS

Cook lemon juice, sugar and eggs like a custard. Pour the custard onto the chocolate, gelatine, lemon zest and cocoa butter, and blend. Lastly, add the butter. Let set in refrigerator.

ITALIAN MERINGUE

INGREDIENTS:

- | | |
|--------------------|-------|
| • water | 70 g |
| • granulated sugar | 150 g |
| • isomalt | 150 g |
| • egg whites | 150 g |

INSTRUCTIONS

Make a syrup and when it reaches 121°C, add it to foamy egg whites (turn the stand mixer on when the syrup has reached 105°C). Whip until cool.



1



2



- 1 Pour the fresh lemon jelly into moulds to make an insert, then transfer to blast chiller.
- 2 Set the lemon cream in the mould placing the gelatine into the middle.
- 3 Dip the curd with the gelatine heart into the meringue.



3



- 4 Smooth and shape the meringue to look like a cloud.
- 5 Delicately place cloud onto the cooked streusel.
- 6 Toast with blowtorch.
- 7 Decorate with food-grade gold leaf.



Global presence



The 43rd edition of Sigep, the international event dedicated to the world of artisanal gelato, pastry, chocolate, coffee and bakery, returns to its usual in-person form. The tradeshow is scheduled for January 22-26, 2022, at the Rimini exhibition centre (Italy).

After a completely digital edition, the next edition of Sigep returns to welcoming its visitors and exhibitors in the halls of the Rimini exhibition centre. An excellent meeting place to conduct high quality business, this show organized by IEG – Italian Exhibition Group aims to take on an even more international connotation. To get people talking, once again it will be the new developments in the fields of the most representative food products of Italy: artisanal gelato and pastry, chocolate, coffee and bakery.

Detailed attention will be dedicated to ingredients, furnishings for dining, sustainable packaging, digital services, logistics and the cold chain.



The well-established Arenas dedicated to the individual market segments of gelato, pastry, coffee and bakery will take place, and they will serve as the backdrop for international competitions, talks, and workshops oriented to business development.

The expectations are high for the Vision Plaza, an initiative promoted in collaboration with international research companies, associations and media partners. Here, the main theme will be the latest trends in the food industry at a global level. Specifically, new consumer needs, main innovations, technologies and market strategies throughout the world will be highlighted. From January 26-28, the “Digital Agenda” is scheduled, dedicated to matching exhibitors and buyers on a digital platform.

Last but not least, while we wait for the first day of the show, the “Thematic Days” will be held up until December: digital appointments reserved for professionals who can follow the road map to the in-person event.

the exhibition halls for those who, for whatever reason, cannot obtain a Green Pass or for those who need to have a test to return to their country. The testing site will be available during the days of the event; the day before the event opens to the public, it will be available only for exhibitors. This service, which can be booked online, has a cost of 15 euros.



IN COMPLETE SAFETY

The objective that guides IEG as the season starts up again is one of “complete safety”, in order to protect the health and the business of its customers.

Entrance to Sigep will be allowed with the Green Pass (which certifies having recovered from or being vaccinated against Covid), after checking body temperature and with the use of a mask. For those who do not have a Green Pass, they can present a negative test result that took place in the previous 48 hours.

Operators that come from non-EU areas must present a vaccination certificate in English which reports the type of vaccine. The vaccine type must be approved by EMA. To offer even more services, IEG will set up a rapid antigen testing area outside of





By Elena Dogliotti



Kipargeter - Freepik

Prevent with food

We often talk about proper diet and how it can be an important tool in prevention. Advice from our nutritional biologist.

It is a topic that interests everyone, also because most people are lucky (or unlucky?) enough to eat several times every day. Knowing that on your own you can reduce the risk of disease simply by choosing what you put on the table can push people to look for answers on the internet, perhaps not always from reliable sources. In the age of fake news, there is an increasing need to clear information, and to create a network of aligned professionals to disseminate correct indications and impede misinformation. In this regard, CREA (Council for Agricultural Research and Economics), a food and nutrition research centre, has published new guidelines for healthy eating, divided into thirteen key points.

Weight awareness. It is important to maintain an optimal weight. Being underweight is definitely not good, but the more fat that is present, the higher the risk of different diseases, ranging from diabetes to hypertension (high blood pressure), from cardiovascular diseases to tumours. The fat that forms around the abdomen is particularly dangerous, therefore the waist circumference is another parameter that needs to be kept under control even more than the number on the scale. For women, this measurement should not exceed 80 cm, and for men 93 centimetres.

Lots of fruits and vegetables. Fruits and vegetables contain essential elements for our health, such as vi-

tamins and minerals, as well as many others that have proven to be extremely helpful in prevention, such as fibre, polyphenols, carotenoids. At least two portions should be eaten a day, but ideally five servings should be consumed, bearing in mind that a portion of fruit corresponds to 150 g, and a portion of vegetables is 200 g (if it is salad, then the portion is 80 g).

More legumes and grains. Legumes and grains, best if whole grain, when combined, have the advantage of providing complete proteins, and therefore, more useful; together they are an important source of these macronutrients, without the risk of excess saturated fats, commonly found in animal-based products. They are also rich in micronutrients and fibre. Basically, the main entrée during the week should more often be based in legumes and grains, instead of other protein sources. It is therefore important to regularly consume beans, chickpeas, lentils, fava beans, soybeans, Indian peas, making sure that there are also grains such as cereals, wheat, barley, spelt, rice, corn, rye, oats, but also quinoa, buckwheat, amaranth, which are plants that are different from traditional cereals but have similar nutritional characteristics.

Hydration, always. Sometimes the importance of drinking water is overlooked, but it is just as important as food, otherwise the health of cells and tissues can



lifeforstock - Freepik

be compromised. Humans are made up mostly of water, which is the main means by which molecules are exchanged within the body, by which waste is eliminated. There is no precise quantity to drink each day; it depends on how much is consumed through food - if you follow the guidelines regarding fruits and vegetables, you are already on track - and how much you excrete through evacuation or perspiration, and therefore, it also depends on the external temperature and the amount of physical activity. Pregnant women, children and the elderly must be particularly careful to avoid dehydration.

Fats are OK, but the good ones. The best sources of fats are from vegetables, such as olives, extra virgin olive oil, nuts, seeds, avocados, or from fish. These types of fats have a positive effect on the body if they are well balanced in our diet. Due to their calorie content, not only the amount should be carefully considered, but also the quality. For example, a portion of nuts, such as walnuts or almonds, is 30 g, which is more than enough a day if you are not a professional athlete. It is also fundamental to considering cooking methods: a “good” fat can be transformed into a potentially dangerous one if it is “mistreated” with high cooking temperatures. Fish guarantees the best fat, especially if it is oily fish such as mackerel, anchovies,





sardines; but also, salmon, tuna, and swordfish can be eaten, but since they are large fish, they have a higher risk of accumulating the heavy metals that pollute the ocean.

Few but good sugars. The new guidelines can only reiterate that simple sugars need to be limited. We must try and moderate the quantities as much as possible, also by carefully reading food labels. An exception here and there will not hurt a healthy person, aligning perfectly with the traditional and conviviality of the Mediterranean culture. For companies, it will be important to take advantage of research and development, as well as new technologies, to reduce the use of sugar (and unhealthy fats) without neglecting satisfaction and pleasure for the palate.

Salt... better if less. Excess salt in a diet has been associated with increased blood pressure values, with “problems” in proper calcium absorption, and even possible stomach cancer. The less you use, the better; and best if you use the iodized salt. It is important to know how to correctly use it, and to enjoy the many combinations of spices and herbs. Health will most

definitely improve, but the range of flavours will also increase, giving more variety to your dishes.

Alcoholic beverages. There is a threshold combined with low risk. Alcohol is a carcinogenic molecule, and for carcinogens, it is difficult to set a limit where they definitely do not cause harm. There is only a quantity for which there is no particular evidence that risk is increased, and it is represented by the alcohol unit per day. Men can consume two units, and women one; that is, a glass of wine (125 ml), a can of beer (330 ml) or 40 ml of hard liquor.

Varied and well balanced. Harvard has made a simple visual example for an ideal healthy plate, half of which is overflowing with vegetables and fruits (in ratio of 2 to 1) and the other half is divided among whole grains and a source of protein; by choosing more often legumes and fish, following by white meats, cheeses that aren't too fatty, and eggs. Red meat should be limited, and cured meats should be consumed only occasionally. All without forgetting the importance of water, and seasoning with extra virgin olive oil, preferably raw, and with aromatic herbs and spices.

Not all the same. Scientific progress is slowly leading us to more personalized medicine and nutrition is following this same path. Today, we know that even healthy people have



different needs which vary with each stage of life. It is ideal to adjust habits and keep in mind, with the help of a nutritionist, the needs of certain moments during life, such as pregnancy, growth, menopause, and aging.

Supplements... if necessary. A special note should be made regarding the use of supplements. Some are extremely useful if the body has a true need; however, they are often taken for no real reason. The pharmaceutical industry has exploded in this market segment, following the promising results of the effects of some plant-based natural molecules on humans. Although

change of course, corresponding the needs of each individual's health with those for the health of the planet.

Food safety. Yet again, there is a plea to adjust and adopt the correct food safety rules, which professionals in the food industry know very well. But it is important that these rules are also following in the home. Specific attention should be given to the correct use of the refrigerator and freezer, food packing materials, cooking methods, as well as compliance with storage requirements and expiration dates.



Zsuzsa N.K - Freelmages

research attributes the benefits to a specific molecule contained in a food, it doesn't necessarily mean that taking a large and pure amount of that same molecule is good; actually, it could also have harmful effects that are not yet known.

Considering the environment. Many strategies are in place to avoid wasting food and in an attempt to make food a little bit more sustainable. These include choosing select ingredients, regarding their origin as well, purchasing based on actual consumption and needs, and reducing the amount of scraps. Every single consumer can do their part, and so can artisans and the industry as a whole, to ensure an effective





By Alice Vignoli

TIME FOR A STICK

Mint or strawberry? Two very fresh proposals that have these gifts of Mother Nature as protagonists.

AFTER EIGHT

Mint gelato with dark chocolate coating.

INSTRUCTIONS

- Pasteurize the desired quantity of ingredients using the high pasteurization program (85°C/185°F).
- You can add the mint paste when the mix is cold because it is highly soluble.
- Allow the liquid base to age at 4°C (39°F) for at least several hours.
- During aeration pass the liquid base through a whipped cream machine or a frappé mixer.
- Use a confectionery funnel to quickly pour the mix into the steel moulds that have been pre-cooled in the blast freezer for ice pops.
- Insert the wooden sticks into the moulds using the stick holder. Allow to crystallize for about 30 minutes.
- Once crystallization is complete, extract the mould and stick-holder assembly from the blast freezer and dip it into a tray of cold water to facilitate removal of the treats from the moulds.
- Place the treats one by one on a tray covered with baking paper, and then place the tray into the blast freezer.
- Prepare the dark chocolate by heating it to a semi-liquid state, being careful not to exceed 35°C (95°F).



- Dip the stick treats into the chocolate until they are completely coated. Place the treats in the blast freezer for a minute, until the chocolate coating becomes dull.
- Decorate the chocolate-coated sticks with dripped lines of white chocolate mixed with green food colouring.
- Place the gelato on a stick in the display case for sale or store for later use.



With stabilizer 5 g

<i>Ingredients</i>	<i>Qty (g)</i>	<i>Sugars (g)</i>	<i>Fats (g)</i>	<i>Milk solid (g)</i>	<i>Other solid (g)</i>	<i>Total solids (g)</i>
<i>Whole milk</i>	590	0,0	20,6	53,1	0,0	73,7
<i>Cream 35%</i>	155	0,0	54,3	8,9	0,0	63,2
<i>Nonfat dry milk</i>	35	0,0	0,3	33,2	0,0	33,5
<i>Sucrose</i>	120	120,0	0,0	0,0	0,0	120,0
<i>Dextrose</i>	15	13,8	0,0	0,0	0,0	13,8
<i>Mint paste</i>	80	64,0	0,0	0,0	0,0	64,0
<i>Neutral 5 g</i>	5	0,0	0,0	0,0	5,0	5,0
Total	1000	197,8	75,2	95,2	5,0	373,2
%	100	19,8	7,5	9,5	0,5	37,3



With cream base 50

<i>Ingredients</i>	<i>Qty (g)</i>	<i>Sugars (g)</i>	<i>Fats (g)</i>	<i>Milk solid (g)</i>	<i>Other solid (g)</i>	<i>Total solids (g)</i>
<i>Whole milk</i>	589	0,0	20,6	53,0	0,0	73,6
<i>Cream 35%</i>	155	0,0	54,4	9,0	0,0	63,4
<i>Nonfat dry milk</i>	20	0,0	0,0	19,0	0,0	19,0
<i>Sucrose</i>	109	109,0	0,0	0,0	0,0	109,0
<i>Dextrose</i>	12	11,0	0,0	0,0	0,0	11,0
<i>Mint paste</i>	80	64,0	0,0	0,0	0,0	64,0
<i>Hot cream base 50</i>	35	14,0	0,0	14,0	4,9	33,0
Total	1000	198,0	75,0	95,0	5,0	373,2
%	100	19,8	7,5	9,5	0,5	37,3

Other ingredients:

- Dark chocolate coating

STRAWBERRY CREAM

Cream gelato with poached strawberry surprise coated with strawberry sauce.



With stabilizer 5 g



Ingredients	Qty (g)	Sugars (g)	Fats (g)	Milk solid (g)	Other solid (g)	Total solids (g)
Whole milk	590	0,0	20,6	53,1	0,0	73,7
Cream 35%	157	0,0	54,9	9,1	0,0	64,0
Nonfat dry milk	35	0,0	0,3	33,2	0,0	33,5
Sucrose	161	161,0	0,0	0,0	0,0	161,0
Dextrose	21	19,3	0,0	0,0	0,0	19,3
Glucose	31	29,4	0,0	0,0	0,0	29,0
Neutral 5 g	5	0,0	0,0	0,0	5,0	5,0
Total	1000	209,7	75,8	95,4	5,0	385,5
%	100	21,0	7,6	9,5	0,5	38,6



With cream base 50

Ingredients	Qty (g)	Sugars (g)	Fats (g)	Milk solid (g)	Other solid (g)	Total solids (g)
Whole milk	586	0,0	20,5	52,7	0,0	73,2
Cream 35%	159	0,0	55,5	9,2	0,0	64,7
Nonfat dry milk	21	0,2	0,0	20,1	0,0	20,3
Sucrose	150	150,0	0,0	0,0	0,0	150,0
Dextrose	20	18,0	0,0	0,0	0,0	18,0
Glucose	29	27,9	0,0	0,0	0,0	27,9
Hot cream base 50	35	14,0	0,0	14,0	4,9	32,9
Total	1000	210,1	76,0	96,0	4,9	387,0
%	100	21,0	7,6	9,6	0,5	38,7

Other ingredients:

- Poached strawberries for filling, either readymade or from scratch
- Strawberry sauce for covering, either readymade or from scratch (40% sugars)

INSTRUCTIONS

- Pasteurize the desired quantity of ingredients using the high pasteurization program (85°C/185°F).
- Allow the liquid base to age at 4°C (39°F) for at least several hours.
- During aeration pass the liquid base through a whipped cream machine or a frappé mixer.
- Use a confectionery funnel to quickly pour the mix into the steel moulds that have been pre-cooled in the blast freezer for ice pops. Leave empty about one centimetre (half inch) at the top of the mould.
- Use a teaspoon to top off each mould with poached strawberry.
- Insert the wooden sticks into the moulds using the stick holder. Allow to crystallize for about 30 minutes.
- Once crystallization is complete, extract the mould and stick-holder assembly from the blast freezer and dip it into a tray of cold water to facilitate removal of the treats from the moulds.
- Place the treats one by one on a tray covered with baking paper, and then place the tray into the blast freezer.
- Prepare the strawberry sauce by heating it to a semi-liquid state, being careful not to exceed 30°C (86°F).
- Dip the stick treats into the sauce just partially so the poached strawberry remains visible, and then place the treats back into the blast freezer until the coating hardens.
- Place the gelato on a stick in the display case for sale or store for later use.



Be inspired by US

4 magazines a year

for international buyers in gelato, pastry and trendy food-and-drink

puntoitaly.org - sweetmood.org





Follow us  



EDITRADE 

THE ART OF INNOVATION



Accademia Bigatton is a lively team of experts with international experience in the field of Italian gelato and pastries. Accademia Bigatton dedicates itself to the preparation and starting up of the artisan makers of gelato, supplying them with suitable technical and logistic support. The team of Accademia Bigatton is formed of experts in the field of gelato parlours, pastry shop, marketing, furnishing and design. The training includes basic level courses for gelato parlours and pastry shops for beginners, both owners and employees responsible for the production. It also includes advanced courses for groups and individuals, personalised courses, innovative courses on specific subjects in the world of gelato and pastries. Accademia Bigatton is based in Portogruaro (Venice, Italy), in the most modern structure in existence in the sector of teaching the art of gelato and pastries. It is equipped with all the most innovative equipment available on the market today.

The courses, which are all free of charge, are held by Omar Busy for the pastry and chocolate making, Ettore Diana for coffee, Matteo Scarello as a permanent teacher. Course list:

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





MAURITIUS: THE SOUTHERN-MOST SCHOOL IN THE WORLD



Alessandro Pitaccolo



Denis Goyet

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

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

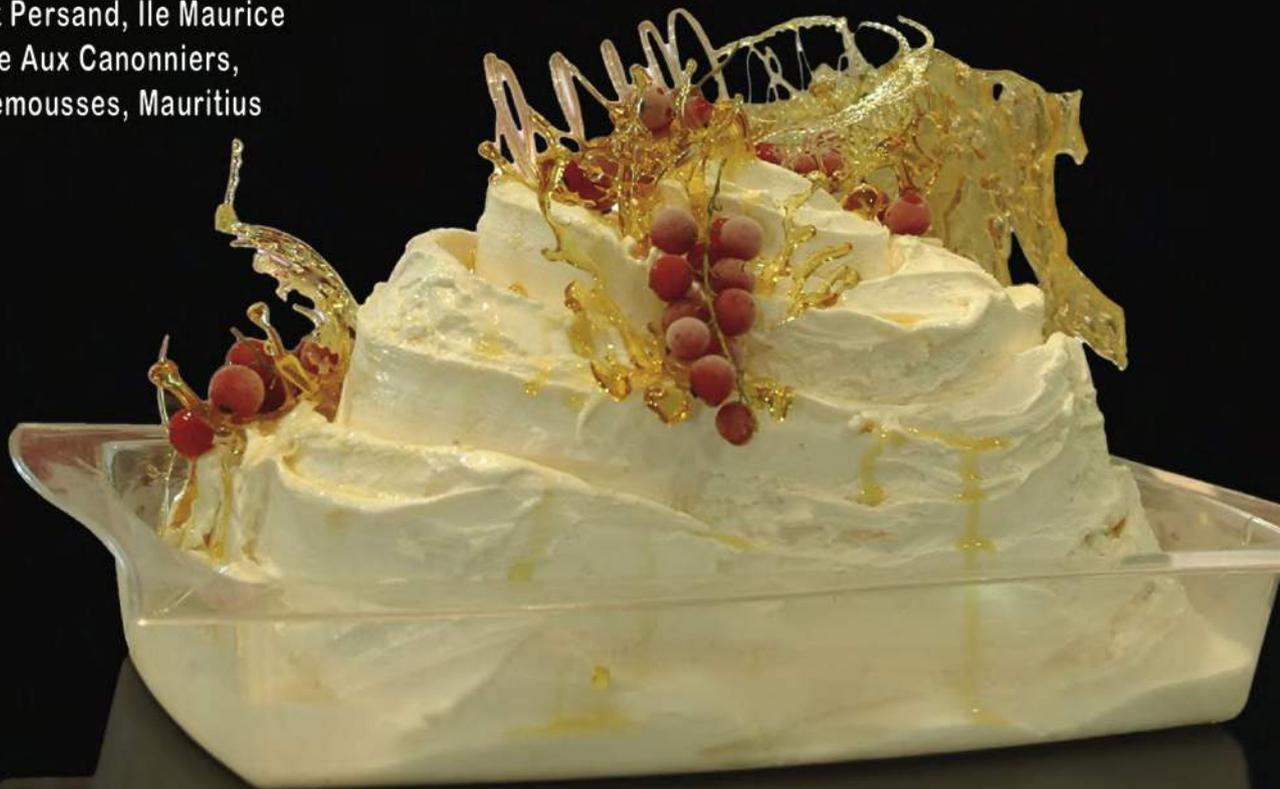




Mauritius

Ice Cream
Production Ltd

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



AUSTRALIA: A COMPLETE SUPPORT



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

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

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





Australia

Bigatton Gelati

1/56 Kolora Road
Heidelberg West
VIC 3081

Phone 1800 842 188
www.bigattongelati.com.au



TUNISIA: AN HISTORIC PRESENCE



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

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





Tunisia



MONDO DOLCE SARL
Av. du COMBATTANT SUPRÊME
5000 MONASTIR
TUNISIE



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.

pistacchio.babbi.com



Milano
22-26/10/2021
Hall 2
Stand B28-B34 C29-C33



Milano
22-26/10/2021
Hall 4
Stand A02-A04



Rimini
22-26/01/2022
Hall C7
Stand 103-109-143



Stoccarda
05-09/02/2022
Hall 10
Stand 10C16

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 02 271551

GREAT BENEFITS, IMPECCABLE TASTE

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

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

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

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



The best yogurt
flavours par
excellence . . .



The best ingredients for ice cream and pastries since 1946
www.bigatton.com . bigatton@bigatton.com . Bigatton Produzione +39 0421 271554

A TOUCH OF CLASS



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

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



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



taste - Vanilla

The best ingredients for ice cream and pastries since 1946

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

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

BLOW, SOUS VIDE: THE STANDARD OF EXCELLENCE



Blow, the new sous vide cooking technology by Bravo, allows the creation of superior quality products. It is an innovative machine that allows to work with five different vacuum levels, quickly and at low temperatures, preserving and enhancing the properties and flavors of each ingredient, optimizing raw materials and energetic consumption.

It is composed of a machine compatible with Bravo technology which creates a vacuum, a cover made of an aluminum alloy and plexiglass equipped with an anti-fog glass wiper and a funnel with butterfly valve and finally a spiral tube fitted with a valve.

Sous-vide cooking represents the standard of excellence, allowing to create superior quality products: the flavor is enhanced and the taste authentic, with a persistent aromatic perception. Furthermore, it preserves the organoleptic properties and the function of proteins, and by avoiding oxidation, it extends the shelf life of the products.

Always intuitive, versatile, easy to clean, now Bravo machines can also combine vacuum technology, to be selected in the processes you prefer.

Blow can work with Trittico®, Mixcream®, Pastmatic® and Equilibrio®, the exclusive digital work system that includes a dedicated recipe pack.

MADE IN ITALY SOLUTIONS FOR PROFESSIONALS

Bravo Spa is an Italian multinational corporation leader in the production of a wide range of machines for the world of dessert. It is synonymous with innovation and technological avant-garde and supports great professionals since 1967. Bravo Spa has founded its history on 100% made in Italy successful products such as Trittico®, the multifunction machine for the production of excellent gelato, chocolate tempering, pastry, and savory recipes. In order to be closer to its customers, Bravo Spa a thick network of distributors, both in Italy and abroad, and international branches -Bravo France, Bravo Deutschland, Bravo Asia, and Bravo North America.

The technology developed for Bravo machines makes them unique and inimitable: indispensable, precise, reliable, tireless and constant working partners!

Follow us on:

Web: www.bravo.it

Instagram: www.instagram.com/bravo_spa

Facebook: www.facebook.com/BRAVOSPA

Youtube: www.youtube.com/c/BravoSpa1967

LinkedIn: www.linkedin.com/company/bravo-spa





Bravo Sous Vide. Revolutionize your creative process.

WE'LL BE WAITING FOR YOU
HOST | MILANO
22-26 OCTOBER 2021
STAND BRAVO

Blow, the new sous vide from the Bravo company, allows for the creation of superior quality products.

In particular, Blow is the innovative machine that allows you to work with different sous vide levels. The 5 vacuum levels of Blow allows you to quickly cook at low temperatures, preserving and enhancing the properties and flavors of each individual ingredient, optimizing raw materials and energy expenditure.

Always intuitive, versatile and easy to clean, now the Bravo branded machines can also carry the vacuum technology which can be applied to your preferred working method.



Blow interacts with Trittico®, MixCream® e Pastmatic®

Bravo S.p.A. - Via della Tecnica, 5 - 36075 Montecchio Maggiore (VI)
Tel. +39 0444 707 700 - info@bravo.it - www.bravo.it

SPECIALIZED IN POZZETTI FOR GELATO AND MUCH MORE

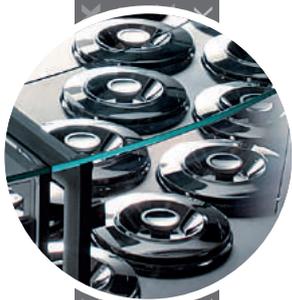


Present in over 40 countries, Brx is specialized in glycol and ventilated pozzetti for gelato. The company also manufactures drop-in units, pastry display cases, bar counters and closed-circuit water economizers which enable 100% water saving.

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

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

Discover more on www.brxitalia.com



Vista Showcase

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

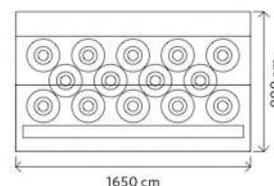
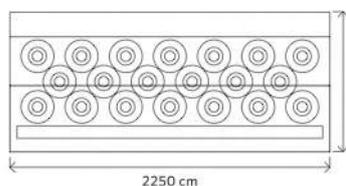
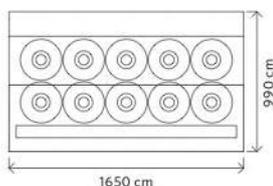
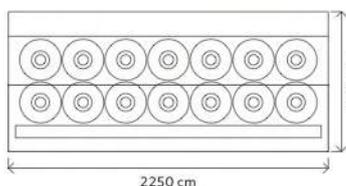
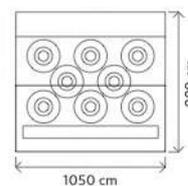
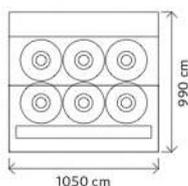


Explore Vista



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!

VIDEOS AVAILABLE ON

CARPIGIANI
tech news

technews.carpigiani.com

Access for **FREE** the largest
video library on Carpigiani
technologies




ReadyChef

Download
the catalog



Ask the dealer
nearest to you


CARPIGIANI
carpigiani.com

For eighty years we have been living the v



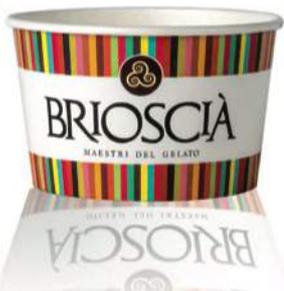
Cartoprint. Mature by experience, youthful by passion.

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

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

THE PACKAGING OF GREAT ICE CREAM MAKERS SINCE 1939

world of ice cream with the same passion.



 **Cartoprint**
SEDA INTERNATIONAL PACKAGING GROUP

WWW.CARTOPRINT.COM

NATURAL INSPIRATION



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

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

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

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

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



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



For 80 years we have made paper cups according to the highest quality standards (BRC loP grade AA) in the field of food safety and environmental sustainability. For 100% of our production we use only paper from sustainable forests managed in a sustainable way (FSC® or PEFC™) and all our products comply with MoCA regulations. Furthermore the Ecocup line, in addition to being made with FSC® paper, is completely biodegradable. That's how we continue to give back to nature what she gives us, by categorically prioritising sustainability.

THE PACKAGING OF GREAT ICE CREAM MAKERS SINCE 1939

 **Cartoprint**
SEDA INTERNATIONAL PACKAGING GROUP



Refrigeration solutions

www.ciamweb.it



with a design focus

CIAM



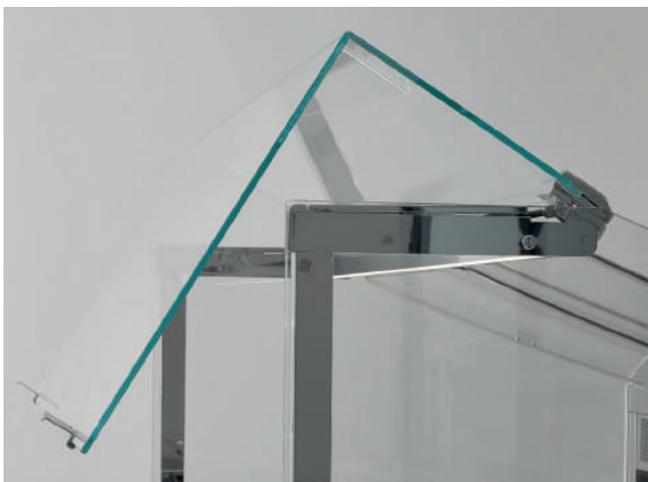
cultural development, the heart of this dynamic company. What seemed like a dream, became the core business in 2015. Ciam specialized in integrating refrigeration into a space, a net change that took the company to a new horizon. Envisioned as a design element, both aesthetic and functional, the refrigeration 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.



CALIBRO ZERO: DEDICATED TO EVERYONE



Maestro Sergio Colalucci, owner of Colalucci company, is a well-known professional at an international level. He is an attentive observer of market developments. For over forty years, he has been creating exclusive proposals that meet the needs of emerging consumers. He supplies innovative ingredients to artisans, with the aim to make a concrete contribution to the cultural growth of the industry. The health trends of recent years have led the Maestro to study and develop new formulations in harmony with the demands of health- and wellness-oriented foods. That is how Calibro Zero was born: an exclusive patented gelato dedicated to everyone, without exception. Calibro Zero is formulated to be sugar-free, including not only sucrose but also all other types of sugar: therefore, it can be enjoyed by those who suffer from diabetes or by those who must be particularly careful when introducing sucrose or any other type of sugar into their diet.

It is also gluten-, milk- and egg- free, proving to be suitable for those who have intolerances or allergies to these ingredients. Last but not least, it is ideal for those who choose to follow a healthy diet, for weight reasons or because they follow a vegan diet. Calibro Zero is the result of research and development activities that lasted about eight years, carried out in collaboration with nutrition experts.

All products developed by Maestro Colalucci stand out thanks to their highest level of quality, professionalism and innovation. They can be adjusted completely based on the needs of the client, regardless of whether it is a single gelato shop, a franchise, a distributor or another company. Thanks to this particularity, Colalucci is able to satisfy the most diversified needs, respecting the values that make his production a prestigious expression of the most authentic “Made in Italy”.

www.colalucci.it

CALIBRO
ZERO 



*I put all
my passion*



I have always loved my job and my clients. This is why I put so much passion into it when I select the best raw materials. I calibrate them and work them to provide a product without equal. From my experience and from the result of years of study, research and development, with the collaboration and support of experts in nutrition and technical laboratory analyses of the product, "Calibro Zero" was born. It is currently the only product on the market certified by Patent, totally free of sucrose and all types of sugar. It does not contain milk, gluten or egg. It is vegan and it guarantees a 100% "Made in Italy" quality.

Sergio Colalucci



Tel. 06 9209 9203 - info@colalucci.it - www.colalucci.it



COLALUCCI
DAL 1972
CAMPIONE DEL MONDO
2006
Sergio Colalucci

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 of 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



Coni NORGE

Dal 1926 una dolce passione italiana



CONI NORGE s.n.c.

Via Capua, 74 - 00177 Roma (Italy) - Tel. +39 06 2413309 - 06 2413227

info@coninorge.it - www.coninorge.it

Vendita diretta su tutto il Lazio

ITAL NORGE s.r.l.

Via Morolense Km 2,800 - zona industriale Anagni (FR) - (Italy)

Tel. +39 0775 769438 - info@italnorge.it - www.italnorge.it

Vendita su tutto il territorio Nazionale ed Estero

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 gianduja 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.





*One, two, a hundred flavours:
traditional desserts and cakes
in Gelato form with
the help of just one product.*



More than 20 exclusive
Gelato recipes
to prepare
with Nonna Rachele.



Discover the world
of Nonna Rachele



FOLLOW US ON      www.fabbri1905.com

FABBRI
1905
Italian Family Company

TWIST: THE REVOLUTION IS HERE

The wide range of Frigomat products enhances with a new generation machine: Twist, the first and original gelato batch freezer which really makes the difference. This new machine stands out as a real revolution in the market thanks to the automatic washing system for the entire production circuit which allows to make the operator's activity easier and faster. With a simple "click" on the touch screen, the operator can start the flow-washing or the sanitization process of all the food-contact parts from the hopper to the door, the agitator and the freezing cylinder.

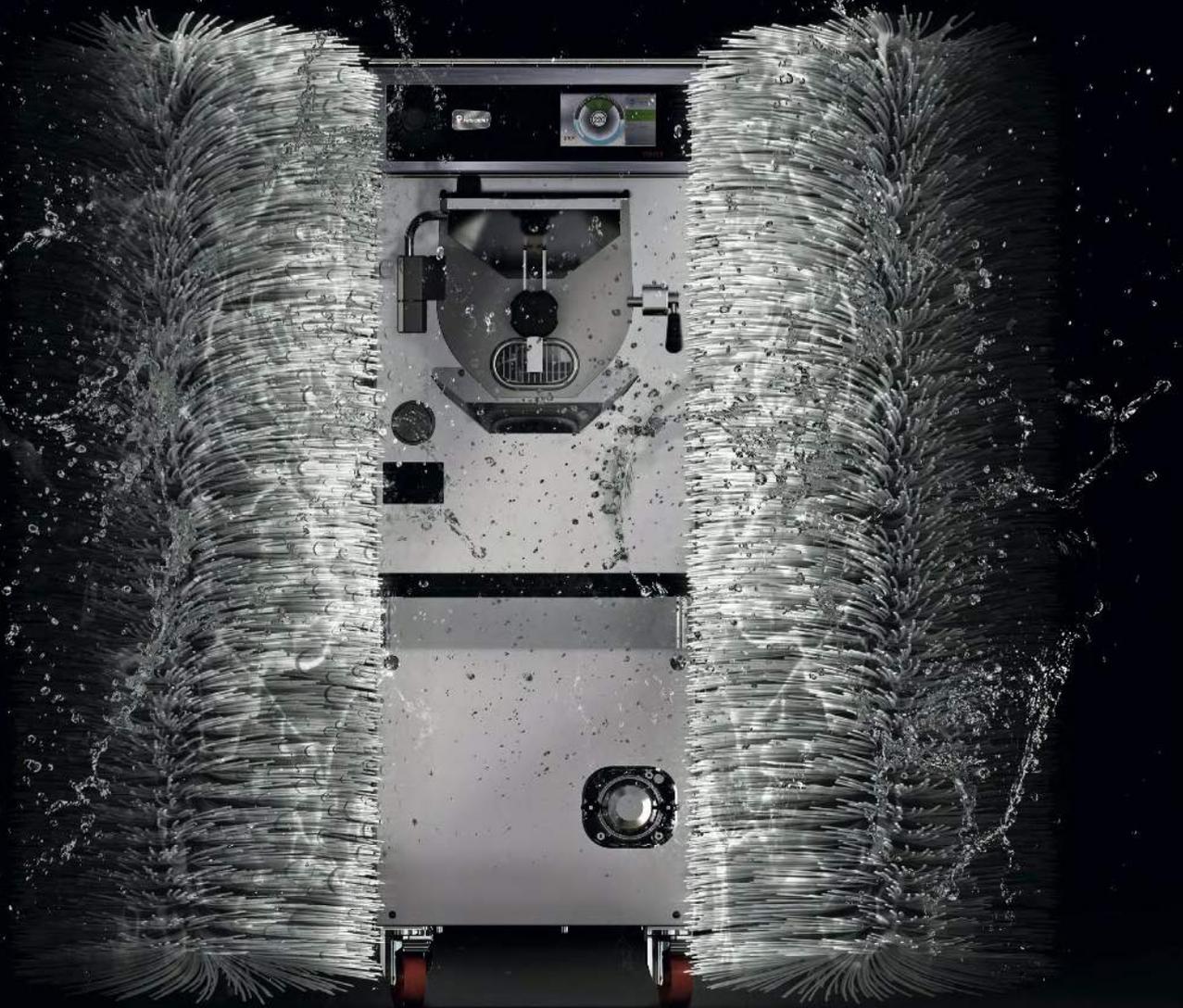


Depending on the needs, it is possible to choose among different pre-set automatic washing programs: rinse, fruit rinse, fruit rinse with seeds, semi-intensive washing, intensive washing and sanitizing washing.

The inlet and drainage of the washing water are automatic, thanks to the connection of the circuits to the water mains. Moreover the machine features an integrated washing water heating system. Lastly, the loading and portioning of the sanitizing and detergent are automatic, too. The smart proprietary graphic touch screen interface and the elegant, innovative and functional design, complete the profile of this unique and revolutionary machine. Twist, available in models 35, 45, 60, 75 and 100, lightens and facilitates the operator's daily work allowing an easy switch from one taste to another or wash and sanitize the machine, safely and quickly, saving time to spend in any other activity. This unique machine represents, in the gelato world, the expression of an important combination of experience and innovation, which are the fundamental values that have always distinguished Frigomat. Frigomat: the power of experience, the passion for the future.



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



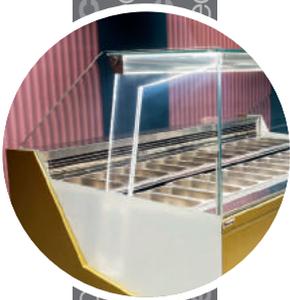
For over 40 years the display cases created by Frigomeccanica Group have been an excellent synthesis of technology and aesthetics. They are genuine jewels designed to deliver cutting-edge performance while being pleasant to look at.

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



22/26.10.2021
PAD 2 STAND C33

frigomeccanica

Via del Progresso, 10
64023 Mosciano S. Angelo (TE) Italy

Tel. +39 085 80793
Fax +39 085 8071464

www.frigomeccanica.com
info@frigomeccanica.com



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.



*Cioccolato
al latte*



ONLY FOR MILK CHOCOLATE L♥VERS

PASSION IN YOUR... POCKET

Pocket is the new line of flavoring pastes in a practical and attractive 1 kg bucket.

The creativity of the artisan has a new ally: Pocket allows you to expand your range of applications in a versatile way, always guaranteeing freshness and quality.

The flavours available are Arancia, Bergamotto, Caffè Plus, Caramel Beurre Salé, Fragola Plus, Limone, Mandarino, Mandorla 100% Premium, Nocciola TGT Special, Pistacchio Export, Pistacchio Puro Extra, Vaniglia

Bianca Madagascar. Also citrus pastes, not containing added citric acid, can be used in milk or cream based recipes.

THE LINE IN SHORT

- dosage: 25 - 100 g/kg (it depends on the flavour)
- packaging: 1 kg jar
- box: with 6 jars
- shelf life: 30-36 months (it depends on the flavour)



VEGAN AND SUGAR-FREE LINE

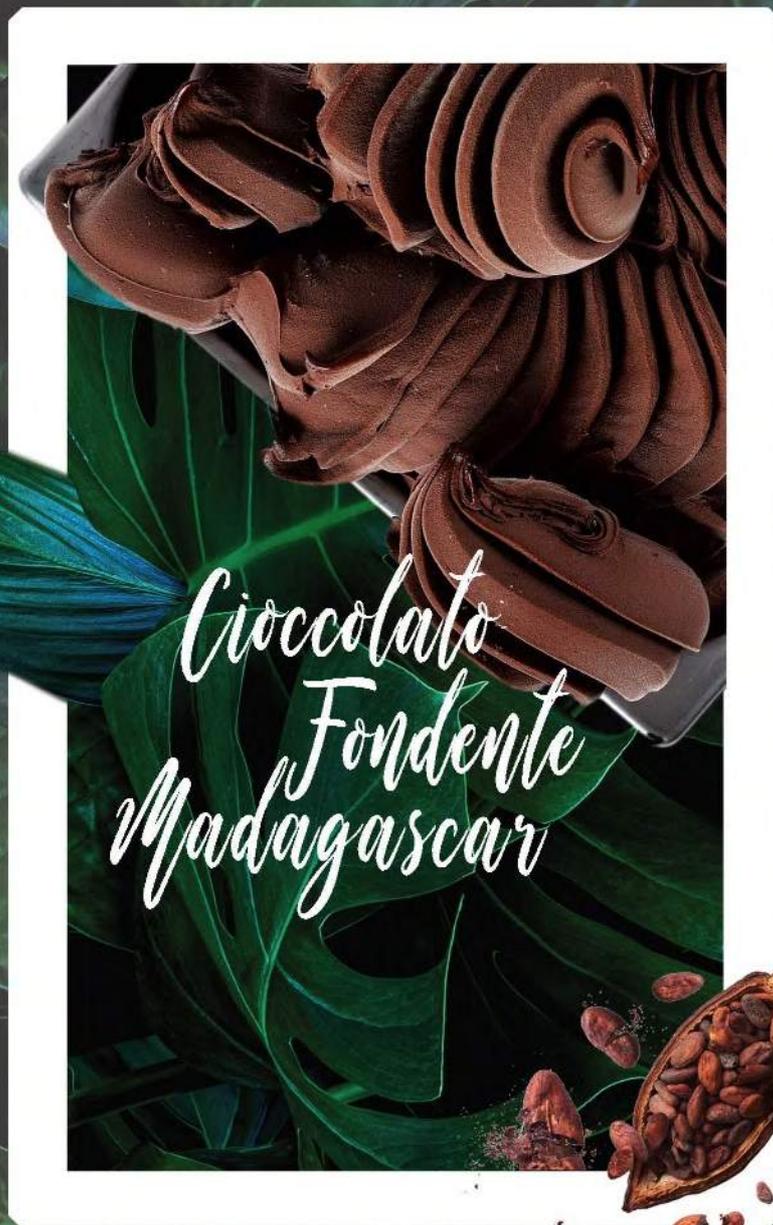
Fructital has created a range of products totally vegan, for those who want to eliminate the consumption of milk and derivatives without renouncing to the pleasure of enjoying traditional gelato. Nowadays the line includes complete base as BiancaVega&Stevia for

cream flavour and FruttaVega&Stevia for fruit sorbet; innovative flavoured products as LemonVega&Stevia for lemon, CioccoVega&Stevia for chocolate, YoVega&Stevia for yogurt and Vaniglia Vega&Stevia for vanilla.

THE LINE IN SHORT

- dosage: 1 kg of product + 2,5 l hot water (75°C)
- packaging: 1,5 kg bag
- box: with 6 bags
- shelf life: 36 months





YOUR GELATO WITH ALL SHADES OF THE SINGLE-ORIGIN CHOCOLATE

CRUNCHYTELLA: A BOLD ENCOUNTER



This is how Crunchytella was born, an innovative product with a hybrid consistency: halfway between creamy and crunchy, like a soft “Stracciatella”.

In the world of food, it is well known that the peanut is pleasantly paired with everything, a little bit like the colour black in the world of fashion.

This legume, due to its consistency, flavour and aroma, is often associated with nuts. It has earned an interesting space in gelato and pastry, thanks to its versatility and its wide range of flavour. When toasted, for example, peanuts gain sweetness with defined notes of chocolate; at the same time, it releases a light salty note, finishing with a pleasant hint of bitterness. For this reason, we see it often paired with both savoury and sweet dishes, as well as with cocoa and caramel.

Fugar chooses to be even more bold in its pairing: with salted caramel, to enhance both the sweet and salty notes naturally present in the peanut.

The flavour is typical of salted caramel, made richer thanks to pieces of toasted peanuts which create a “crunchy” effect.

What makes Crunchytella special is its multiple uses both in gelato and pastry applications: it is perfect as a crunchy swirl in gelato, but it is also great for a soft coating or an insert for semifreddoes or gelato popsicles.



CRUNCHYTELLA

THE HEIGHT OF TASTE



The tantalizing taste of salted caramel and the charming crunchiness of the peanuts make CrunchyTella an irresistible product. Extremely versatile and easy to use, it can be used in ice cream flavours such as “straciatella” and in parfaits either as filling and topping.

www.fugar.it  

FUGAR[®]
PRODUZIONE

GENUINE INGREDIENTS MAKE A NATURAL GELATO



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 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 for 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.



THE FIRST PROBIOTIC ICE CREAM

VIVIÒ: PLEASURE AND WELLNESS

Synbio® is the exclusive combination of two probiotic bacteria strains, developed by Inovafood in collaboration with Synbiotec Laboratories - Spin-Off of Camerino University -. Patented also in Europe, this combination guarantees an excellent colonization at the intestinal level, its particular antipatogen properties bring documented benefits to our health, strengthening the immune system. A cup of ice cream is enough to enjoy your day.

inovafood | SynbioTec

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

VIVIÒ

galatea

IL GELATO SECONDO NATURA

THE FIRST
AND ONLY
CERTIFIED
COMPANY

Valore Sociale
Per l'impresa responsabile

LIBERA

bioagricert

VEGAN

FSSC 22000

NO
OGM
NO
Palm
oil

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



CRÊPES

MIX

To get in an easy and fast way, very tasty, sweet and salted, traditional crêpes, and colorful crêpes strawberry, vanilla and pistachio flavored.



PISTACHIO



STRAWBERRY



VANILLA



TRADITIONAL



TRADITIONAL
GLUTEN FREE



GELATITALIA

www.gelatitalia.it | +39 035 4824335



SMART MACHINES



Today, with a presence already consolidated in Europe, Eastern Europe and Latin America, is constantly growing in the rest of the world.

Gelita produces and offers a wide range of solutions for gelato and pastry, designed in Italy and assembled in Slovakia, in Bratislava, where the company headquarters are based. What most identifies them is the combination of some essential features: the solidity and reliability of the technology, the impeccable quality of the final product and the advantageous value for money of the brand.

Multifunction machines for artisanal gelato and pastry, pasteurizers, batch freezers, soft ice cream machines, ice cream machines and whipping cream machines; intuitive and simple to use, versatile and graphically customizable! Gelita creates, develops and produces effective and flexible solutions adaptable to the needs of its customers, making it a trustful work partner and an indispensable ally in the laboratory of every craftsman.

What are you waiting for? Find the perfect one for you!
Gelita: Smart Machines, delicious things, happy people!

Follow Gelita on:

Web: www.gelitask.com

Facebook: [gelitask](https://www.facebook.com/gelitask)

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

A heart of steel and a cool soul: Gelita is a fresh and contemporary reality that has solid roots in the historical tradition of the homonymous brand of the 60's that proposed, already at the time, innovative machines for the gelato world.





gelita^{SK}

Smart Machines

*Smart machines
Delicious things
Happy people!*

GELITA SK S.R.O.

HEADQUARTERS
Dunajská Streda
Slovakia

info@gelitask.com
www.gelitask.com



**DESIGNED IN
ITALY
ASSEMBLED IN
SLOVAKIA**



Gelita next events: Host -Milan //Sigep -Rimini //Gelatissimo -Stuttgart //Gulfood -Dubai

TECHNOLOGY INSPIRED BY CHEFS



Iceteam 1927 is a leading name in gelato, frozen desserts and pastrymaking machines. Formed in 2010 to bring together four brands with a long and rich history - Cattabriga, Cold-elite, Promag, and Ott Freezer - the company has built on Cattabriga's 1927 patent for the first automated gelato machine to offer a premium range of modern, user-friendly technology. User-friendliness remains central to the company's design philosophy and is a key feature of its latest product - Babychef - a versatile gelato machine that is currently being evaluated by some of the leading chefs in key markets around the world.

The Babychef, launching officially in September, is specifically designed to meet the seasonal needs of businesses. Gelato shops work hard for up to six months every year, depending on their location, but they must often stay open for longer as they have to pay rent and labor costs for the whole year.

So gelaterias must find side businesses to cover the other months. Babychef is a simple machine that can be plugged in anywhere, and

it can be used to create more than just gelato. Like all of Iceteam 1927's products, the Babychef is designed with the needs of chefs firmly in mind. The company's vision is "gelato machines conceived by chefs, for chefs".

Iceteam 1927's clients include some highly skilled chefs, but some of their staff are new to the industry, so the machine must be suitable for complete beginners while making even the experts' work more efficient.

Babychef features 23 auto cycles and 140 recipes. It can be plugged in anywhere, has a compact design and, though air-cooled, is quiet when operating. While Iceteam 1927 offers over 45 different models of machines, they all share the same controls and user interface, making them simple to operate even for inexperienced operators.

Iceteam 1927 is the leading supplier of high-quality gelato manufacturing equipment.

- 1927** Otello Cattabriga, inventor of the world's first automatic gelato machine, founded the company, 94 years ago
- 140** The Babychef features 23 auto cycles and 140 recipes
- 45** different models on the market





YOUR BUSINESS DOESN'T END IN SUMMER...

Come and discover
our innovations
about Gelato & Pastry!



host | Milano
Equipment, Coffee and Food
42nd International Hospitality Exhibition

22-26
OCTOBER
2021
MILANO

artoza
INTERNATIONAL TRADE FAIR FOR THE BAKERY & PATISSERIE SECTORS

12-15
NOVEMBER
2021
ATHENS

MIG
LONGARONE - DOLOMITI

28-1
NOV - DEC
2021
LONGARONE

FOLLOW US!

RE-MAXIGEL: RECYCLED AND RECYCLABLE



Re-Maxigel is the first gelato thermo box made from post-consumer plastic, that in turn is totally recyclable. It represents a big step towards sustainability by Imballaggi Alimentari, a company that has always been attentive to the environmental issues. Thanks to substantial investments in R&D, aimed to conceive food packaging more and more environmentally sustainable, Imballaggi Alimentari created the first gelato go-home box made with recycled plastic food contact safe. And that is not all: Re-Maxigel in turn, can be thrown away into the plastic waste bin to be newly regenerated, thus creating an endless circular economy.

This go-home box range is the result of a careful and dedicated work that allowed the company to recycle and revalorize waste plastics that, until today, were hardly recovered and recycled. Re-Maxigel is a totally sustainable product, and that is the reason why it has been certified Re-made in Italy®, for being able to com-

bine the respect for the environment with the concept of Made in Italy.

Here are the main processing steps that give a new life to plastic. First of all the plastic waste is melt at high temperatures in an oxygen-free environment. Then the pyrolysis oil (substitute for petroleum) is obtained. Finally, new EPS is created from the pyrolysis oil. Re-Maxigel is made with this new raw material and, once used, it will become a plastic waste that can be recycled again.

Re-Maxigel is available in four sizes: 350 g, 500 g, 750 g and 1000 g. Each carton contains 60 pieces.

For more information: www.imballaggialimentari.eu



REMAXIGEL



REINVENT THE MATERIAL



With the chemical recycling, plastic waste is converted into pyrolysis oil.

This oil is used to produce Styropor® Cycled™ for producing our ice cream thermo boxes.

The recycled portion is allocated to Styropor® Cycled™ using a mass balance approach.

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.



R290

Natural
refrigerant



TB/TN



TN



ISA Connect
4.0



Cristal Tower

Exhibition strength, food appeal
and high performance.

Thanks to its generous display space, which is visible from all four sides, Cristal Tower enhances the products from every point of view. It is ideal for the display and sale of pastry, chocolate and ice cream products.
www.isaitaly.com

 **ISA**
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 combine the intensity of kefir with fruits, vegetables and cereals. Fresh and pleasantly acidulous taste, silky texture and delicious combinations...also suitable for soft serve machine!

The products are: Kefir Purple Bomb with blueberry, red grapes, beetroot and black carrot; Kefir Multivita, with orange, pineapple and mango; Kefir and Quinoa with crunchy quinoa grains. 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.



kefir
taste the balance

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: ww.mec3.com



ONE GELATO, ONE MISSION: CONQUER EVERY CHILD!



PAW KIT

Flavour tag

Dispenser
+ Bouncy Balls

3D Floor Graphic



nickelodeon

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!**

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

MEC3
The Genuine Company

LA GELATISSERIE: ELITE CREATIONS

“La Gelatissérie” by Mec3 is a complete range of products for modern gelato and pastry chefs who want to impress their clients with creativity. It consists in bases, that have a high level of performance that can be used for many different uses; decadent fillings, that can be used for cold desserts as well as baked ones; ready-to-use modern glazes, that leave a clean cut when sliced; and chocolate and flower decorations, that are enticing and original.

Fun and decidedly artistic are the Mirror glazes that, by guaranteeing an even coating on desserts, are ideal for coating parfaits, Bavarian creams, mousses and single portion treats with the flavours and colours that best represent the nuances of autumn: Black, Purple and Pistachio!

To create a showcase that is irresistible, the perfect ingredient is Granfrutta Farcy, an innovative line of high-quality fillings that taste fresh and consist of 70% fresh fruit pieces. This line has been developed to be used in all refrigerated desserts and baked goods. You will be surprised not only by the flavour, but also by the new Doypack packaging: a practical bag with a secure internal lining in aluminium that guarantees the best preservation of the product. It is also easy to close, which maintains intact the product's organoleptic properties even after opening.

La Gelatissérie is an array of highly innovative and practical solutions that facilitate the work of professionals while increasing the appeal of their creations. The offer is designed to help

create a showcase that catches the eye of your clients while delighting their palates with delicacies that can be sold at any moment of the day and can be adapted to every type of client: Glitter Glaze, glittery glazes for works of art to be eaten also with your eyes; Gianduja Magic cream, to satisfy even the most indulgent

cravings; Instacrumble, for those clients passionate about crunchy crumb toppings; practical Barattolotti, precious treasure chests of endless flavour combinations; delicious Tartelline, butter crust creations with a creamy centre that can be personalized; and the fantastic and celebratory Dripping Cakes, multi-layered cakes covered in decorations and a surprising glaze, that seems to be melting down the high sides of the cakes.

Unlimited ideas to unleash your creativity and to increase the business of every sales point in an intelligent and innovative way.

For information: www.mec3.com





The creative evolution
for your gelato shop



QUICK AND EASY PASTRY MAKING TO INCREASE YOUR OFFER.

DRIPPING CAKE



TARTELINE



FRUTTOLOTTI



BARATTOLOTTI



FOR FURTHER INFORMATION CONTACT US AT



+39.0541.859411



mec3@mec3.it



mec3.com



FOR IRRESISTIBLE DRINKS



Mec3 In Cups is a line of exceptionally high-quality products that allows you to make hot and cold drinks at different times of the day and throughout all the seasons, thanks to a unique offer of flavours and countless applications that multiply business opportunities with the best products!

While with Mec3 in Cups by Granfrutta, it is possible to make fresh smoothies in indulgent flavours, the fruit-flavoured premix line Squeeze is perfect for flavouring granitas and iced teas. It can be used especially for creating cocktails, alcoholic and non, with surprising flavours. New flavours for 2021 are Pineapple Sunshine, Watermelon Wave and Pomegranate Pop, which bring the line of products to 15 flavour options.

With the line of creams by Quella, it is possible to create sumptuous Coffee Specialties. The line consists in eight flavours, each available in practical 1,2 kg packs equipped with a convenient dispenser. You can seduce your customers with new gourmet coffees, milkshakes,

Spanish lattes and flavoured iced coffees.

In order to satisfy those palates that are always looking for something crunchy, and to enhance frozen creams, iced coffees, gourmet coffees and much more, the ideal choice is Mr. Original by Cookies Family, a hazelnut and chocolate cream that contains pieces of chocolate cookies.

This range of products is completed by the Syr-Up line, Not an ordinary Syrup: a new line of syrups that bring a surprising level of flavour to any preparation. The high-concentration formula allows a low dosage of product, guaranteeing an intense final flavour for your senses, both smell and taste.

The Mec3 In Cups line facilitates the encounter between flavour, service and versatility of use, thanks to its proposal of the highest quality ingredients, which is essential for experimenting with intriguing and innovative offers as well as for making great classic products.

For information: www.mec3.com

Classy ditori

100 TOP
Products
2021

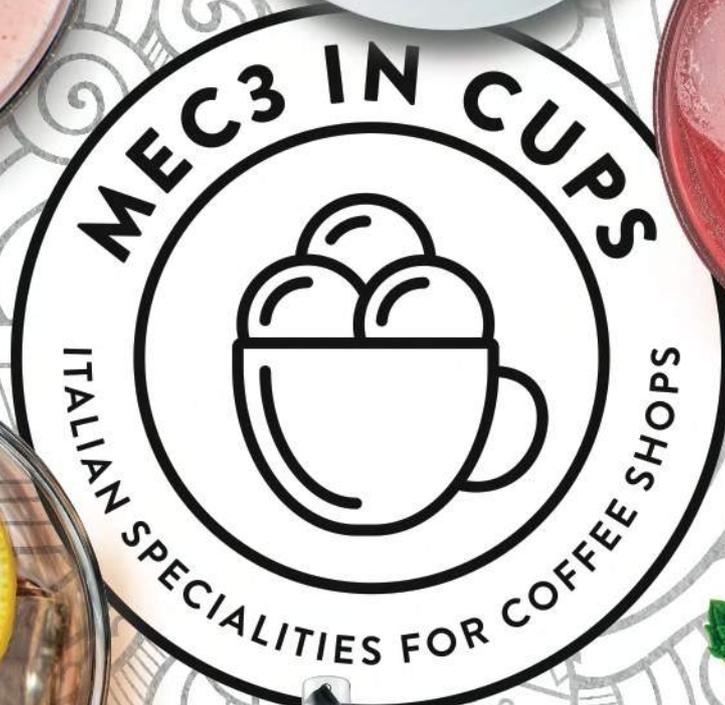


SMOOTHIES

COFFEE SPECIALITIES



MIXOLOGY



AROMATIZED TEAS



FROZEN & MORE



FLAVOUR YOUR WORLD!

With the lines by Granfrutta®, by Quella® family and Squeeze of MEC3 IN CUPS you will have all the taste of fruit and the deliciousness of creams to create **SMOOTHIES, COFFEE SPECIALITIES, GRANITE, COCKTAILS, AROMATIZED TEAS** and much, much more.

Discover more at mec3incups.com

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 Quella's other 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.

TASTE IS A WONDERFUL JOURNEY

Add the taste of travel to your ice cream
and drinks with cups for ice cream and
hot and cold drinks from the City line.

Ice & City, Drinks & City, Hot & City Medac
reproduces some of the most fascinating
cities in the world: from Naples to London,
from Sydney to Berlin, from Paris to Barce-
lona. Elegant and sustainable, it repre-
sents all the attention of the company
based in Salerno, Italy to environmental
protection. The cups are indeed complete-
ly recyclable in the separate collection of
paper and designed to be the ideal travel
companion with which explore the most
recommended corners of the
planet and discover different
ice cream flavours and drinks.



Point your smartphone at the QR code
for info on environmental labelling.



protegge la qualità, rispetta l'ambiente

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 - medacsr - medac s.r.l.





Boarding Pass
First Class
PASSENGER

FROM ITALY TO WORLD CLASS FIRST

12 SEAT A1

Barcode

PERSONALITY IN A CUP

Knowing how to stand out is an essential strength for every successful gelato maker. Sure, having a creative offer in the display case is fundamental, but it must be matched with a quality design. And to reach this objective, huge investments are not necessary: just choose Medac cups! For over sixty years, Medac has been specialized in making take-away containers; the Italian company offers a complete line of eco-friendly cups and lids, which are characterized by thematic graphics. By choosing the design that is closest to their personality, the gelato makers can give an unmistakable touch to their offer.

Lovers of artistic shapes can choose the new line Ice&Play, inspired by the Japanese technique of origami. Butterflies, cats, fish, cranes, boats, flowers... each one recalls nature, which is completely in sync with Medac's commitment to studying innovative solutions to reduce its environmental impact. The cups are completely recyclable, and they are to be disposed of as a recyclable to become paper again. Use your smartphone to scan the QR code printed on the cup: it will take you to the company website, where you can find complete information regarding the environmental labelling, how to correctly dispose of the con-

tainer... and you can even learn how to make the origami figure printed onto the cup.

For those who are searching for a particularly elegant design, the perfect partner is the E-cup line. The line is composed of cups, lids and spoons that are completely biodegradable and can be composted. They can be disposed of in the recyclable and compostable waste. The cups are certified by FSC® and, just like the lids, they are made with pure cellulose paper which is paired with a bioplastic film. The spoons are made of bioplastic. Developed in accordance with EN 13432 : 2002 standards, the E-Cup line is "OK Compost" certified by the independent agency TÜV Austria.





Travel lovers will be won over by the Ice&City product line. The cups are embellished with printed images of monuments that symbolize the most famous international cities. They are made with multi-layered pure virgin cellulose paper and the cups are completely recyclable. They can be matched with lids and spoons, available in bioplastic or wood.

If your favourite season is summer, you can pick the Ice&Summer line, which recalls relaxing days on the beach, or the Avventura line, which will enchant you with its images of the seafloor, tropical panoramas or peaceful boat rides.



With Medac's offer, there is no shortage of classic designs, like the cups with fruit designs or cheerful images of clowns. Highly creative and environmentally friendly, the Medac cups are a true state-of-the-art communication tool for the point of sales that wishes to stand out in an original way while being environmentally sustainable.

TO EACH THEIR OWN STYLE

Beyond being characterized by refreshing designs and attentive details, Medac containers can be transformed into an effective means of advertising. On each gelato cup, drink cup or lid, it is possible to add your business logo and a message of your choice, creating an exclusive image that helps you to stand out.

The gelato maker can also ask for support from the company's creative and technical team, which can work alongside you in the creation of an impactful design, made exclusively for you. The colours and textures from which you can choose are countless and you can find them in the exclusive guides MedaColor, MedaCoffee, MedaConi, made by Medac.

To learn more, just connect to medac.it

Because Medac, for over 60 years, is the stylist of your gelato.



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.



Nero Luce

Via della Libertà, 20
31050 Ponzano V.to (Treviso) - Italy
Tel. +Fax 0039 0422 967611
info@nero-luce.com
www.nero-luce.com

YOU COULD SETTLE, OR CHOOSE NEROLUCE

WE ARE WAITING FOR YOU AT:



GELATISSIMO

Tutto il mondo del gelato

5.-9.2.2022 | Messe Stuttgart (DE)

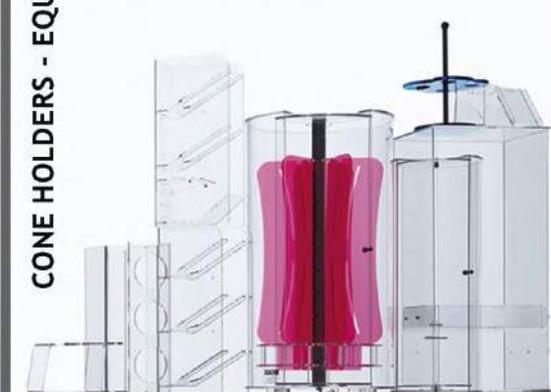


PRICELISTS - MENU HOLDERS



CONE HOLDERS - EQUIPMENT - CONTAINERS

ADVERTISING WASTE BINS



SHAPED LED LIGHTS - BACKLIT MENU BOARDS - ILLUMINATED SIGNS



EISCAFE Venezia

milch bar



**THINK CHOCOLATE
PINK DIFFERENT**



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



A HAZELNUT HEART



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

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

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





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

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

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

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

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



NINE 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. All of this in less than 88 cm of depth.

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



ORION

ad. LIPSTUDIOCREATIVI.IT | design: STRAMINGIOLI ASSOCIATI



orionstyle.com

9⁺
NINE
PLUS

FEEL FREE TO EXPRESS YOUR IDEAL DESIGN.
Your Cabinet, Your Style, Your Premise.

DO-IT-YOURSELF CONES



Today the professional gelato chef can offer not only high-quality artisanal specialties, but also freshly made cones produced right in front of their customer's eyes.

Papillamitica is the exclusive machine designed to make four cones in less than a minute, allowing customers to enjoy them fresh, fragrant and... highly personalized. The client can decide the shape of their cone, since the mould in the equipment is really simple to change.



You can also add your business logo or request a custom mould.

Even the flavour of the cone can be personalized at the moment of production: from classic vanilla to fragrant coffee, or even up to unusual offers such as rosemary, citrus or star anise. You will be spoiled for choice!

Papillamitica can also be used by cafes and bistros to make savoury cones for gourmet recipes.

With a standard base mix, it is possible to produce 700-800 cones depending on their size.

FLEXIBLE MANAGEMENT

With Papillamitica, the management of cones in a gelato shop becomes practical and versatile. The machine makes it possible to eliminate problems related to presence of moisture in cones, which compromises their fragrance and can cause breakage. Furthermore, the gelato chef no longer needs to purchase large quantities in advance, allowing them to optimize storage space. The machine has compact dimensions, making it easy to add to any type of establishment. Made entirely in Italy, it is covered by two patents.

For information www.papillaidea.it



The revolution in the gelato shop with

Papillamitica



With Papillamitica, you can make cones right as you need them.

We are not talking about machines that make rolled waffle cones one by one, but about a manual machine that can produce 4 cones in less than one minute, in the shape you want, with your favourite flavour, and most importantly with the fragrance of a freshly-made cone, warm and robust.

With a few easy steps, every gelato chef can prepare the mix on their own, choose the shape of the desired cone, and start cooking them.

It is possible to make cones with different flavours, even at every cooking: vanilla, coffee, rosemary, star anise, orange, mandarin and many more.

This way, the customer will select not only the flavour of gelato to enjoy, but also the flavour of the cone that will be made right then or previously.

With a standard batch of mix, it is possible to make 700-800 cones, based on the size of the cone. Furthermore, it is possible to customize the cone with your logo, or the cone can have a shape that is different than the standard one.

This way, the cone does not absorb moisture, it isn't transported, and it isn't stored in a warehouse. It doesn't break when the box is opened, and it is always crunchy and fragrant!

The machine has a small footprint, allowing for it to be easily incorporating into the point-of-sale, giving greater value to the concept of the craftsmanship of gelato.

All Made in Italy in Florence.



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!



Request now a free demonstration at your shop!



Write to: SONIARAGUSA@LMTSATURN.IT
Call SONIA at +39 333 3750805



Follow us on



TAILOR-MADE INGREDIENTS



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

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

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

For more information:

www.reire.com - info@reire.com



REINVENT TASTE

A thought, a story. A taste, one company.

It's not just a matter of raw food materials, but it's all about passion, quality and innovation, which have been handed down for over 40 years in our laboratory, where the ongoing research ensures customer satisfaction.



Reire

www.reire.com - info@reire.com

COCKTAILS, MOCKTAILS AND... ALL THE GOODNESS OF FRUIT

Even in autumn, offering shakes, milkshakes, smoothies and cocktails allow you to satisfy your customer's desire to enjoy something fresh and different from the usual offer.

In particular, cocktails are in constant evolution: alcoholic, non-alcoholic, functional, healthy... every recipe is formulated to offer a unique delight, destined to be remembered. In this lively context, fruit has always played an important role: it gives colour, flavour and it is perceived as a natural and refreshing ingredient. With Rogelfrut's fruit purees and juices, it is also an element that is easy and ready to use. All items in Rogelfrut's line of products are without dyes or preservatives, and they can be used as-is once they are thawed. The preservation of the products is guaranteed by the freezing process. Using a product that has not been pasteurized and without additives allows for the creation of beverages and mixes with unique characteristics.



NON-ALCOHOLIC VARIATION

Rogelfrut's offering of purees and juices is perfect also for making creative mocktails, which are strictly alcohol-free reinterpretations of classic cocktails or original mixes. Just because a mocktail is non-alcoholic, does not mean that it shouldn't be lively! With the limitless offering of non-alcoholic wines, champagnes and beers, today it is easier than ever to avoid drinking alcohol even during more formal cocktail hours. And with Rogelfrut's fruit juices and purees, it is really simple! For example, you can make a "Winter" by mixing blood orange juice and mixed berry puree in a blender with lots of ice, to be served in a glass together with tonic water.

Or you can offer a "Mango Mule" by blending 15 cl of mango puree, 5 cl of honey syrup, and 5 cl of lime juice with lots of ice, to be served in a glass together with Ginger Beer.

If you want to make a "Mannarinu", all you need to do is mix 15 cl of Ciaculli Late-Season Mandarin juice, 15 cl of apple juice, 2 cl of ginger juice and 3 teaspoons of sugar together with lots of ice. To get many fresh and original ideas, download the complete Cocktail Recipe Book, made in collaboration with Stefano Renzetti, on rogelfrut.com





The world of cocktails
like you've never
seen it before

hhost
Milano
Equipment, Coffee and Food
42nd International Hospitality Exhibition

Oct. 22-26 2021
Fieramilano – Italy
Hall 2 S16-T15

Mixing is something we've always been passionate about and, for over 250 years, the term 'cocktail' has been evolving, provoking great pleasure for those who consume and taste them. Our purées and fruit juices are perfect for making all kinds of cocktails, mocktails and drinks, in an authentic taste experience. Find out more on rogelfrut.com

Follow us:



Rogelfrut[®]
rogelfrut.com

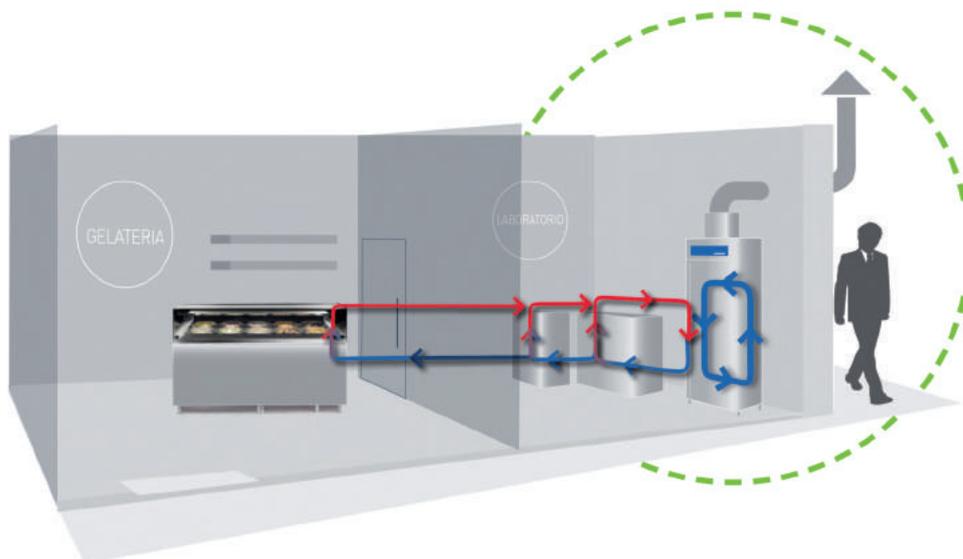
A COOLING SYSTEM... WITHOUT WATER

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



SAVE WATER AND MONEY IN YOUR ICE CREAM PARLOR



MORE AND MORE
ICE CREAM PARLORS

CHOOSE **SALVALACQUA** THE COOLING SYSTEM FOR WATER-COOLED ICE CREAM MACHINES,
A TOTALLY CLOSED VESSEL CIRCUIT **WHERE WATER IS NO LONGER WASTED**,
ENABLING A WATER SAVING 100%

 **SALVALACQUA**
WATER ECONOMIZER _ A BRAND OF BRX



NOVELTY
LINE
COMPAT
FOR
ALL
SPACES



CHOOSE AMONG SEVERAL MODELS THE ONE MORE SUITABLE FOR YOU
CALL +39.0721.499611 _ INFO@SALVALACQUA.COM _ WWW.SALVALACQUA.COM

PERFECT TEMPERATURE

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



THE VALUE OF EXPERIENCE

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



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



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

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



WWW.TADDIA.COM



TADDIA

60 YEARS AS THE COMPLETE SOLUTION FOR ICE CREAM ARTISTS

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.

LESS IS MORE

Unigel has developed Base Elisir crema, a base containing thickening agents/emulsifier of natural origin, 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 (contains naturally occurring sugars), low in sugar 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. Item also available in lactose-free version. Base Elisir crema is available in 3 kg bags (one carton contains four bags of 3 kg).



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

uni
GEL

By: pubbliform.it



WE GIVE **Value**
TO YOUR
Creativity

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:
craftmanship, tradition and spirit of innovation.
Always by your side to turn your creations into moments of pure pleasure.

unigelitalia.com

FACE TO FACE WITH HOSPITALITY

22-26 OCTOBER 2021 - WWW.HOST.FIERAMILANO.IT



The 42nd edition of HostMilano will open its doors to hospitality professionals from all over the world for a “live” edition, more international than ever. More than 1110 exhibitors from 40 countries are expected, especially from Germany, France, Spain, USA, Portugal, the Netherlands, Greece and United Kingdom. As usual, the product offer will be divided into three macro-areas: professional foodservice, bakery, pizza, pasta; coffee, tea, bar, coffee machines, vending, gelato, pastry; furnishings, technology and tableware.

Regarding the outstanding business opportunities, Host organizes a calendar of over 800 events, with international and national competitions, cooking shows and detailed seminars. More than ever, the spotlight of this edition is on the Smart Label - Host Innovation Award, a competition open to all innovative companies. It is organized by Fiera Milano and HostMilano in collaboration with POLI.Design Consortium of Politecnico school in Milan and with the patronage of ADI – the Italian Association for Industrial Design. The appointment with “Luxury Pastry in the World” by Iginio Massari has been confirmed. This concept developed by

the Maestro of Pastry brings the most prestigious players in the sweets world face-to-face. Expectations are high for the international competitions organized by FIPGC International Federation of Pastry Gelato and Chocolate, with the World Tiramisu Championship and the new concept International Pastry Award, which will “crown” the top pastry chefs in the competition. Another event not to be missed is the Panettone World Championship organized by the Academy of the Mother Dough Maestros and of Italian Panettone.

Thanks to the agreement made with Specialty Coffee Association, during the five days of the tradeshow, the top meetings for the industry will be held: the SCA 2021 Championships – World Barista Championship, World Brewers Cup and World Cup Tasters Championship. Further enriching the events calendar is ALTOGA, National Association of Coffee Roasters and Importers and Food Wholesalers, who will animate the Coffee Bar Area with the VII Gran Prix of Italian coffee, the II World Championship of Latte Art Grading and the tasting of Coffee addition – the itinerant event and coffee tasting corner.





INTERNATIONAL
HOSPITALITY EXHIBITION

22-26
OCTOBER
2021

fieramilano

NEW SHAPES OF HOSPITALITY

#BetterTogether

TUTTOFOOD + 
MILANO

host.fieramilano.it



ITA[®]
ITALIAN TRADE AGENCY



FIERA MILANO

Take Part in the Leading Gourmet & Fine Food Expo for the MENA region

EXHIBIT NOW

www.speciality.ae
speciality@dwtc.com



Organised by



Safety assured by



Powerful co-location



Silver Sponsor



Supporting
Media Partner



Official Media Partner



Official Media Partner



Media Partner



Media Partner





Live, in-person

MIDDLE EAST

7-9 NOV 2021 DUBAI WORLD TRADE CENTRE

The Leading Sweets & Snacks Event for the Middle East & North Africa Region



Do business in **one of the world's most well-connected and thriving F&B markets.**

EXHIBIT NOW

yummexme.com
 yummex-me@dwtc.com

Organised by



Safety assured by



Powerful co-location



Supporting Media Partner



Official Media Partner



Official Media Partner



Media Partner

Media Partner



A GREEN REVOLUTION, WE START AGAIN SAFELY

28 NOVEMBER - 1 DECEMBER 2021 - WWW.MOSTRADELGELATO.COM



After more than 60 years of growth, Mig – the International Tradeshow of Artisanal Gelato in Longarone (Italy) presents itself with a radical and innovative transformation regarding its method, participation and purpose. As it should be, the visitors and the exhibitors will be central protagonists to this event that will change the concept of sustainability in the gelato industry. By living a new experience between nature and culture, professionals can meet new clients and suppliers with a wide opening to new markets.

The basic idea is to show live not only the production phases of gelato, but also those of the origins of the raw materials. This has the goal to highlight the new concept of traceability of ingredients to a specific date. It continues by tracing the following steps of processing, up until obtaining the final product that is ready to be sold. Ingredients will be processed with the machines and high-quality products proposed by the exhibiting companies. The concept is: by using modern machines and certified products, it is possible to offer a gelato like that from the good old days.

Mig 2021 will be the first gelato tradeshow to highlight in this way the connection between humans and nature. Furthermore, safety will be carefully observed, as this exhibition will be reserved for industry professionals only. It will also be inclusive thanks to an Open House, open to the public, that will allow everyone to taste the best artisanal gelato.

MAGICAL VENICE

Considering the historic and cultural connection, and the geographical centrality of the Longarone exhibition hall located between the Dolomites and Venice: here is another great novelty of Mig 2021.

The exhibition, thanks to agreements made with some hotels in the Venetian capital, will allow exhibitors and their customers to lodge in different accommodation facilities and to take advantages of various services at special conditions. In addition to the usual shuttle service to/from the airports of Treviso and Venice, this year Mig has also made available transfers to/from the lagoon city for those who take advantage of the Venice Packet.

D I S C O V E R

MIG



LONGARONE - DOLOMITI
28.11.2021 - 01.12.2021



The first **plastic-free** fair for Gelato

61st International Artisan Gelato Exhibition



Register for free entry to the **MIG 2021 PROFESSIONAL** reserved for Trade visitors

www.mostradelgelato.com/en/ticket2021

Follow us on:

FORUM GELATERIA

forum.mostradelgelato.com

www.mostradelgelato.com



Longarone Fiere Srl • Via del Parco, 3 - 32013 LONGARONE (BL) - ITALY • +39 0437 577577 • fiera@longaronefiere.it

GELATERIA

51st Coppa d'Oro - Lemon flavour

Chocolate in the winterseason

NEW TRADE VISITORS

Traceability of ingredients

INCENTIVES FOR SUSTAINABILITY

Technical advices and thoroughly analysis of the green economy in ice-cream parlour

NEW EXHIBITION SPACES



MIG Professional and MIG Open House

HAPPY TO SEE YOU AGAIN!

22-26 JANUARY 2022 - [HTTPS://EN.SIGEP.IT](https://en.sigep.it)



A stronger international connotation, the recognizability of a typical Italian product, an event that is a brand and that represents the place of business par excellence for the entire industry: the 43rd edition of Sigep, the international exhibition dedicated to artisanal gelato, pastry, chocolate, coffee and baking, will return in January 2022. And it will be back in its physical form as the Italian dessert and coffee ambassador at IEG - Italian Exhibition Group's Rimini expo centre from 22nd to 26th January next. There will be many new products that the public can explore by visiting the stands that will animate the event. Professionals will find that Sigep 2022 has a renewed and specific attention to ingredients, furnishing for dining areas, sustainable packaging, digital services, logistics and cold chain management.

The event program will include the well-established Arenas dedicated to the individual market segments of gelato, pastry, coffee and bakery. This next edition of Sigep will

present the latest trends with an international point-of-view: new consumer needs, innovations, technologies and market strategies for the different countries of the world. These will be the central themes of the talks that will animate the Vision Plaza, in collaboration with international research companies, associations and media partners.

The trade show also foresees the "Digital Agenda" for three days (scheduled for January 26-28), dedicated to matching exhibitors with buyers on a virtual platform.

From September to December while we wait for January 2022, Sigep proposes "Thematic Days", digital appointments reserved for professionals to trace the road map towards the in-person event.





Sigep



43rd International Trade Show of
Artisan Gelato, Pastry, Bakery
and the Coffee World



Rimini Expo Centre, Italy



**22 / 26 January
2022**



sigep.it

Organized by

**ITALIAN
EXHIBITION
GROUP**
Providing the future

In collaboration with



ITCA[®]
ITALIAN TRADE AGENCY



A NEW LOOK, BIGGER AND BIGGER

5-9 FEBRUARY 2022 - WWW.GELATISSIMO-EXPO.COM



Gelatissimo will be staged for the eighth time in Stuttgart, Germany, from 5 to 9 February 2022. Gelato professionals should now mark the dates in their diary since the trends and innovations in the gelato handicraft trade will then be presented again in Stuttgart. Every time Gelatissimo is held, visitors and exhibitors show more interest in the largest trade fair for gelato north of the Alps. Due to the continuous rise in the number of participants, but also to take account of the valid hygiene and safety regulations, there are now plans to revise the layout of the exhibition hall for Gelatissimo in 2022.

More spaciouly designed aisles will offer guests more space on the trade fair grounds in future. The variety of exhibitors and the opportunities to present the latest trends in shop accessories and fittings, the latest technology for gelato production and the entire range of raw materials will also be retained. This means that anyone now start their planning at an early stage can still secure a stand position at the trade fair.

The accompanying programme also looks promising with first-class competitions such

as the Grand Prix Gelatissimo, the Intercoppa gelato competition, and exciting technical talks and workshops on gelato production for experienced and aspiring gelato professionals. The organisers are now considering whether digital broadcasting would be worthwhile, especially for these events which prove very popular based on past experience.

“Not only we as the organiser, but also our exhibitors have learnt something new in the last few months, and now know how companies and products can be ideally presented in a digital format,” said Markus Tischberger, project manager for Gelatissimo. However, personal discussions during the attended event will still be indispensable, especially with new customers. “People want to taste, smell and feel gelato, and exchange their experiences. A purely digital trade fair cannot provide this.” The representative surveys conducted among trade visitors at Gelatissimo 2020 also demonstrate the importance of an attended event. More than half of these trade visitors continuously attend the gelato trade fair. They primarily include operators of gelato cafés, coffee shops, restaurants, cake shops and patisseries.





**Hot trends.
Served
ice-cold.**



GELATISSIMO

World of gelato

5.-9.2.2022 | Messe Stuttgart (DE)

Good gelato. Good business.

At the biggest trade fair for gelato north of the Alps, you will find offers, trends and ideas to make you melt: raw ingredients, ice cream machines, refrigeration technology, accessories and everything that turns gelato into a money-maker!

A STYLISH FIRST EDITION

20-23 MARCH 2022 - WWW.ROMEFOODEXCEL.IT



After six years, a professional event dedicated to the hospitality industry returns to Rome. At the first edition of Rome Food Excel, prominent players from the baking, pastry, gelato, bar, foodservice, pizza, hotel, wine and beer industries are expected.

This important market which encompasses Central and Southern Italy along with the main islands could no longer remain without a point of reference, especially now that we are witnessing a long-awaited return of international tourism. The privileged location of the event, at Rome's exhibition hall, places it in a central location for the entire Mediterranean basin, thus allowing the best buyers from all over Europe to unite.

The new Roman exhibition centre will host hundreds of companies and thousands of visitors who will discover the newest developments of the market during the four days of the show. The scheduled events program is very comprehensive, with a series of continuous demonstrations regarding processing techniques.

Much emphasis will be placed on new trends with an entire section dedicated to this.

Rome Food Excel is also digital, to help experience a full immersion into a digital trade fair to discover the best of the food industry.

The event is also a unique occasion to combine work with holiday, with Rome as a backdrop of the business activities.

Come discover Rome Food Excel: an exclusive trade exhibition dedicated to adding value to the agri-food sector and to the high-quality foodservice industry.





Caffè



Gelateria



Ristorazione



Panificazione



Pasticceria



Wine&Spirits



Hotellerie

RFE
ROME
FOOD EXCEL
INTERNATIONAL HORECA EXHIBITION

FIERA DI ROMA

20TH - 23RD MARCH 2022

ROMEFOODXCEL.IT

info@romefoodexcel.it • +39 06 6634333

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:**



**ORGANIZZAZIONE
VITTORIO CASELLI SPA**
Via Magenta, 19 50123 Florence - Italy
Tel. +39 055 284292 - Fax +39 055 283364
Email: caselliorg@caselli.it - www.caselli.it

**...and lots
more!**

75 years of confectionery's tradition and innovation



Cannolo granulated puffed rice Cod. CAM004

The best ingredients for ice cream and pastries since 1946

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

www.accademiabigatton.com



Albania	Danimarca	Libia	Repubblica Ceca
Algeria	Ecuador	Lituania	Repubblica Sudafricana
Antigua e Barbuda	Egitto	Lussemburgo	Repubblica Dominicana
Antille Olandesi	Emirati Arabi Uniti	Macedonia	Reunion
Arabia Saudita	Estonia	Madagascar	Romania
Argentina	Finlandia	Maldive	Russia
Australia	Francia	Malesia	Scozia
Austria	Georgia	Malta	Senegal
Bahrain	Germania	Marocco	Serbia
Belgio	Ghana	Mauritius	Seychelles
Benin	Grecia	Messico	Singapore
Bielorussia	Guatemala	Montenegro	Slovacchia
Bosnia-Herzegovina	Hawaii	Nigeria	Slovenia
Brasile	India	Norvegia	Spagna
Brunei	Inghilterra	Nuova Caledonia	Stati Uniti d'America
Bulgaria	Iran	Nuova Zelanda	Svezia
Burkina Faso	Irlanda	Oman	Svizzera
Canada	Islanda	Paesi Bassi	Swaziland
Capo Verde	Israele	Panama	Tailandia
Cile	Italia	Perù	Tunisia
Cina	Kenia	Polinesia Francese	Turchia
Cipro	Kosovo	Polonia	Ucraina
Corea del Sud	Kuwait	Portogallo	Ungheria
Costa Rica	Lettonia	Qatar	Vietnam
Croazia	Libano	Regno Unito	Yemen

Distributori Bigatton nel mondo
 Distribuidores Bigatton en el mundo
 Bigatton dealers in the world



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

www.bigatton.com



**I can satisfy my cravings ...
and still keep in shape !**

The new taste Yogurt Zero Zero

The best ingredients for ice cream and pastries since 1946

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