

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

Year 11 - No. 29 - JANUARY 2022 - € 1.00

**Antonio
Mezzalira**
*a chef in love
with gelato!*

ITALY





Anselmi
1892



MONTEBIANCO
all about Gelato

Chiaravalle

EUROBISCO



Selection
DECORATIONS AND DETAILS

INTERSICOP
19 - 22.02 2022
MADRID

Pavillon 14, Booth 14F06

EXPOSWEET
27.02 - 02.03 2022
VARSAVIA

Hall 1, Booth 35

SIGEP
22-26.01 2022
RIMINI

Pad A3, Stand 087-034



DISARONNO[®]

— INGREDIENTS —

The brands that have made the history
of Gelato and Pastries
both in Italy and abroad,

TOGETHER TODAY
in a unified and integrated reality.

As always, at the service of the best
professionals in the food sector.

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

Anselmi

1892

Gelato reveals its absolute beauty.

The story of **Anselmi** is one of authentic excellence. In late nineteenth century Padua, in the turmoil of a world that was changing rapidly and altering its borders and dynamics, a company was born, one utterly devoted to **research** and **exploration of taste**, especially regarding prime ingredients for artisanal ice cream.

The attention to quality and the meticulous care given to every single ingredient and its purity are still the **beating heart** of a brand that stands out among competitors for the **excellence** of its products, recognized by important certifications such as the Protected Designation of Origin by the special Consortium for the Protection of "Pistacchio Verde di Bronte DOP" and the Protected Geographical Indication of Nocciola Piemonte I.G.P..







SIGEP - Rimini

22/01/2022 - 26/01/2022

Hall A3, Stand 087-034

EXPOSWEET - Warsaw

27/02/2022 - 02/03/2022

Hall 1, Booth 35

INTERSICOP - Madrid

19/02/2022 - 22/02/2022

Hall 14, Booth 14F06



All Natural products do not contain:

 Artificial colors

 Hydrogenated vegetable oil

 Artificial thickeners, stabilizers or emulsifiers

 Genetically modified organisms (GMOs)

 Palm oil

 Artificial flavors



MONTEBIANCO

all about Gelato

SIGEP - Rimini

22/01/2022 - 26/01/2022

Hall A3, Stand 087-034

EXPOSWEET - Warsaw

27/02/2022 - 02/03/2022

Hall 1, Booth 35

INTERSICOP - Madrid

19/02/2022 - 22/02/2022

Hall 14, Booth 14F06

Disaronno Ingredients S.p.A.
disaronnoingredients.com

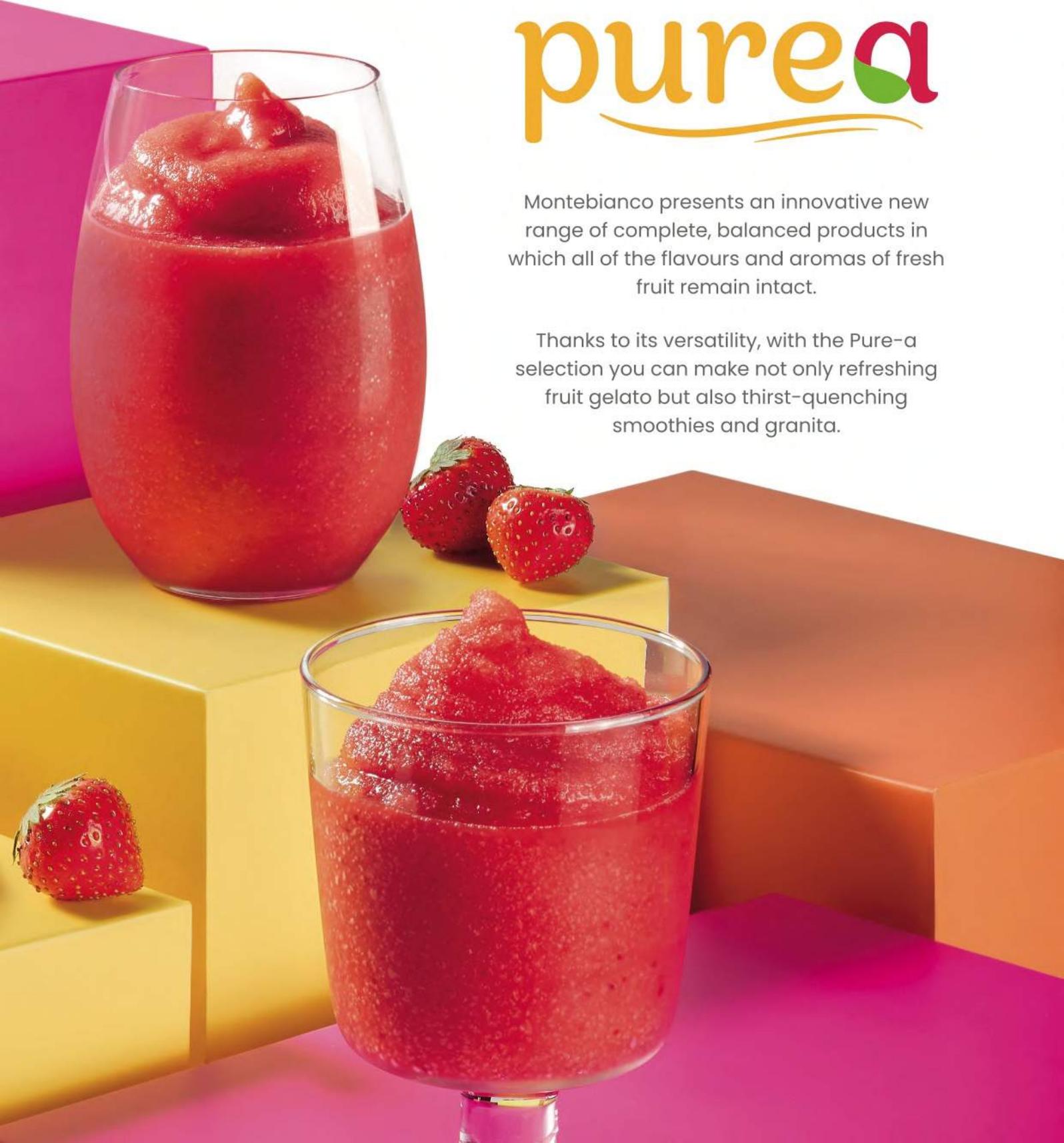


NEW FOR
2022

purea

Montebianco presents an innovative new range of complete, balanced products in which all of the flavours and aromas of fresh fruit remain intact.

Thanks to its versatility, with the Pure-a selection you can make not only refreshing fruit gelato but also thirst-quenching smoothies and granita.





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



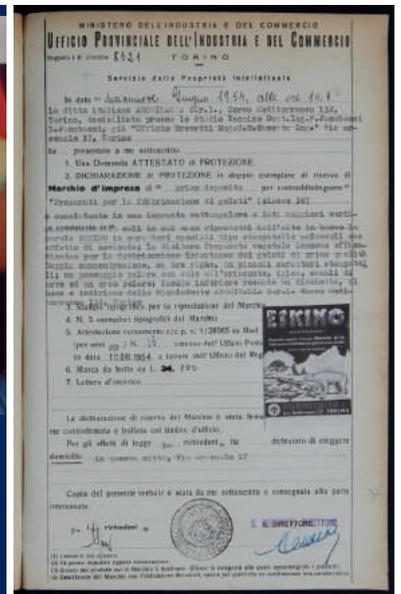
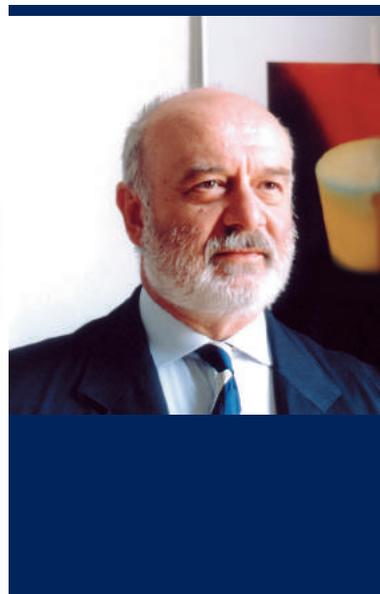
TWIST



BRIO

80 of authentic years

Aromitalia reaches an impressive milestone in its history woven with tradition, research and dedication to true Italian gelato.



Aromitalia's history is studded with abundant passion for one of Italy's products of excellence: artisanal gelato. Its product catalogue is rich with creations that blend tradition with innovation, reflecting the family's vocation that has been handed down from generation to generation. Since 1942, the company has offered quality ingredients designed to give concrete support to the daily work of gelato chefs. The company offers to its partners all the support and experience it has gained over the past 80 years.

The pursuit of excellence

Aromitalia's commitment is constantly aimed at the selection of ingredients. Only genuine products of the utmost quality are used. The classic recipes reflect tradition and aim to reach a perfect balance between the different ingredients that are mixed together. These classic products are continuously joined by innovative ones, obtained through the pursuit of excellence in ingredients and their flavour pairings.

The stages of its history

It all begins in the early years of the last century, when, under the name of Norzi SA, the company starts producing aromas and essences for the confectionary industry. In 1942, Guglielmo Ferrero takes over the company and changes its name to Nectar.

aromitalia

DAL 1942, INGREDIENTI PER GELATO

craftsmanship

Thanks to the acquisition of Gillio company in 1956, production is expanded to include the preparation of professional-use ingredients for gelato. The company name becomes Aromitalia.

Two years later, production of DoppiaPanna Olandese 50 starts, one of the first base products introduced on the market. This is followed by the first flavoured pastes for fruit and classic creams; then in 1959, the DoppiaBase Frutta 50 debuts.

The years go by quickly, marked by the constant growth of the company. In 1967, Guglielmo's son, Cristiano, joins the company as head of warehouse and shipping, then he moves to the R&D department.

In 1972, Gruppo Essenziero Italiano (G.E.I. Spa) is founded, which actualizes Guglielmo Ferrero's dream, that is to create a complete company where both Aromitalia and Nectar brands have space to grow together.

1976 marks an authentic revolution in the gelato market, with the launch of the DoppiaPanna Olandese 100, the first base with a 100-gr dosage.

Three years later, the DoppiaBase Frutta 100 base is presented, which definitively resolves consistency problems with sorbets.

These are very active years, even regarding commercial expansion. Gelimport is born in Germany, Aromitalia Iberica is founded in Spain, which are joined by Aromitalia SA in Argentina, Aromitalia do Brasil and Natural It Mexico SA in the following decades.



For over 60 years, people have been talking about Us!

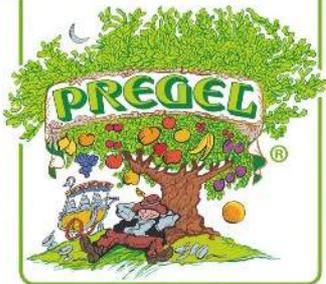


A leap in history brings us to the new Millennium. In 2008, the company moves to the headquarters in Settimo Torinese, with a production site of over 27 thousand square meters of which 11 thousand are covered. Three years later, the factory reaches energetic self-sufficiency thanks to solar panels. In the meantime, the opening of branches all around the world continues non-stop: Romania, Hungary, Poland, Ecuador, Turkey, USA, up until the opening a branch in 2018 in China, followed by Russia, Peru and Colombia. In 2017, a new plant to produce chocolate from cocoa beans is constructed and the Gioari brand is born. In the meanwhile, the history of Aromitalia continues in the name of the most authentic craftsmanship.

PreGel



PreGel



BASE VENEZIA SUPER 200

A hot process base with a unique, compact, creamy, chewy, soft and delicious texture intended for those who wish to create the ultimate gelato.

‡ With non-hydrogenated vegetable fats
‡ Without colouring agents

‡ Enveloping flavour of milk
‡ Gluten free



www.pregel.com
info@pregel.com

CONTENTS

Editorial	15
Contributors	17
Antonio Mezzalira, a chef in love with gelato!	22
Citrus variation	28
Puntotaly wire	32
From land to sea	38
Back on stage	42
Sweet orange fennel	48
Marinated salmon with seasoned raw vegetable gelato	50
Creative correlations	52
Like impalpable petals	58
Sold out	62
The Companies	66
The Shows	180

22



32



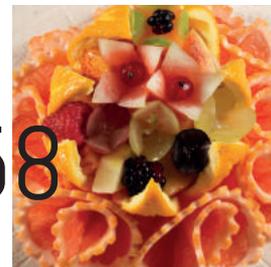
42



52



58



ITALY

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

Year 11 - No. 29 - JANUARY 2022 - € 1.00



VARIO ICONA

@

SIGEP

THE DOLCE WORLD EXPO
21-25 GEN. 2022 RIMINI
PAV. C3 BOOTH 074

INTER SICOP

19-22 FEB. 2022 MADRID
PAV. 14 BOOTH C17

cattabriga

COLDELITE

PROMAG



EDITORIAL



Italy is running, catch us if you can!

We had left each other talking about complicated times and economies suffering due to a pandemic that shows no signs of leaving us. Today, we are in a difficult winter again, with many unknowns, especially regarding the events that characterize our industry at an international level.

We are preparing for Sigep in Rimini, an event of great strategic importance for the entire worldwide dessert industry. We will be there, equipped to follow the safety rules, but nonetheless we will be there, together with hundreds of exhibitors ready to give momentum to new products.

As I am writing this editorial, Italy, although with the necessary prudence, is running better than everyone in Europe, with a GDP higher than expected and well above the average of the old continent. Perhaps the very strong vaccination campaign put in place during all of these months is helping us, even though I believe that the entrepreneurial spirit, the tenacity and the imagination that characterize "Made in Italy" are what always puts us one step ahead, regardless of the place or the circumstance.

All we can do is hang in there and hope to see each other soon, in some corner of the world!



ITALY

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

Year 11 - No. 29 - JANUARY 2022 - € 1.00



**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

CONTRIBUTORS



Sergio Colalucci
Master gelato maker



Pierpaolo Magni
Master gelato maker



Riccardo Magni
Master gelato maker



Antonio Mezzalira
Master gelato maker



Davide Pini
Reporter



Federica Serva
Reporter



Mattia Spadaro
Master chef



Beppo Tonon
Master gelato maker



Alice Vignoli
Master gelato maker

puntoITALY

Milan – Tribunal Registration
no. 444 of 03-08-2011
Three-monthly magazine - € 1.00
Year 11 - No. 29 - January 2022

Publishing Director

Franco Cesare Puglisi

Editor

Manuela Rossi

Editorial Staff

Anna Frascini

Production Manager

Gora Di Benedetto

Public Relations Manager

Davide Pini

Advertising Manager

Paolo Barretta

Advertising

Patrizia Dal Mas

Translations

Laura Duca
Patrick Hopkins

Graphic Layout Illustrations

ONIDEA adv srl - Milano

Editrade srl – Headoffice

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

Printing

Pentragraf
Bernate Ticino (Milan, I)

All rights reserved. The partial or complete reproduction of texts, illustrations and photos by any means is forbidden. Texts and illustrative material, even if unpublished, is not returned to sender. Texts and photos sent in by readers can be freely published and utilized by puntoitaly.

DISARONNO®

— INGREDIENTS —

The market of semi-finished products for gelato and pastry now has a new strategic asset

Anselmi
1892



MONTEBIANCO
all about Gelato

Chiaravalle

EUROBISCO

Selection
DECORATIONS AND DETAILS

December 10, 2021 represents a historic date both for ILLVA SARONNO HOLDING and for the industry of semi-finished products for gelato, preparations for pastry, bakery products and service products for gelato. Precisely on this date, **THE NEW STRATEGIC ASSET OF ILLVA GROUP** is born: Disaronno Ingredients. Lead by CEO Aldino Marzorati, the Holding group's interest towards artisanal gelato is the result of the company's passion for Made in Italy and products of excellence. This passion has led it to invest important resources into this strategic industry since the 1990s. Important leading companies in the industry such as Prodotti Stella S.p.a. and Montebianco S.p.a. were acquired thanks to an important commercial intuition and this allowed the group to obtain an important positioning within the



market of semi-finished products and ingredients.

The new Disaronno Ingredients today represents **A UNIQUE AND INTEGRATED REALITY** capable of positioning itself on the market as a single representative for its numerous clients, while maintaining the particular characteristics of each brand that makes up the group: **Anselmi, Prodotti Stella, Montebianco, Chiaravalle, Eurobisco and Selection**. The decision to create a new business entity was born over the years, since players such as Montebianco and other industry companies have had to face increasingly difficult challenges in a mature market. This has happened especially in countries historically linked to artisanal gelato, such as Italy and Germany, where an increasingly less constant growth and a mostly limited market penetration have been recently faced, despite the average per capita consumption being among the highest.

Disaronno Ingredients was thus born with the objective to present itself on the market with a different approach and with new



strengths, focusing considerably on the integration between the different realities of the business group and on a project that aims at the rebirth of a GELATO & BAKERY industry in the name of **excellence**. Furthermore, with its strong “Brand Awareness”, the Disaronno brand allows the new company to increase its credibility and strength in a market increasingly full of threats, equipped with a greater visual identity especially at an institutional and corporate level. From a strategic point of view, the ambition of the project is to lead the new-born company in achieving a level of prestige within the relevant industry. To support this strategy, important and consolidated production sites both lo-

cated in Italy are present: in the **factory in Altavilla Vicentina (Vicenza)**, the production of **GELATO** ingredients has been consolidated through modern industry technologies, whereas in **Chignolo Po (Pavia)**, a **technological centre** dedicated to the production of **BAKERY** products is located. Both production areas distinguish themselves by using a selection of the best ingredients along with the use of sophisticated tools and innovative technologies that conserve the pure organoleptic qualities of the ingredients. Numerous certifications have been obtained in terms of safety and quality: FSSC22000, ISO 9001, RSPO SG, KAT, UTZ MB, HALAL and KOSHER certifications.





Disaronno Ingredients presents itself on the market with a mission to be a true partner, capable of helping and supporting clients from a 360° perspective. This is in regards not only to ingredients and raw materials, but also in undertaking new business ideas and finding new solutions. This group has an **international vocation** with a constant presence abroad which aims to oversee the most strategically important outlet markets thanks to **five operating branches around the world**: USA, France, Poland, Germany and Spain. The values that guide this new company to face a booming market are united by **the desire to excel in terms of passion, innovation, quality and competence. Excellence** is and will always be synonymous with Disaronno Ingredients as it performs its numerous activities, while recognizing the specific peculiarities of the individual brands of the group and having a corporate target to be competitive in a strongly expanding

market. In terms of product excellence and quality, one of the most important cornerstones of the new Disaronno Ingredients is the **brand-new Institute of Food Science & Innovation**: an innovative research and development centre established by Disaronno Ingredients. It is made up of a team of the highest level of researchers at an international level in the field of food technologies. Through the analysis of market trends, collaborations with prestigious universities, formulation of new ideas and new processing techniques, the objective is to research excellence, essential to offering its customers the best support possible. Research of multisensorial experiences with the development of creative knowledge along with the possibility to savour and analyse a good gelato with all 5 senses will be respectively the tasks of the **Institute of Creation, Application and Education and of the Sensory Analysis Laboratories**.





Equally central to ILLVA Group's path of growth and development is the concept of **Sustainability**: starting from 2021, the company has set itself targets to integrate sustainability into its business strategies with the desire to create a new and modern company culture. Understanding the needs of the various stakeholders and redistribution of the value generated by them are only some of the various actions to be carried out so that the company can review its business model while looking to the future in the name of sustainability.

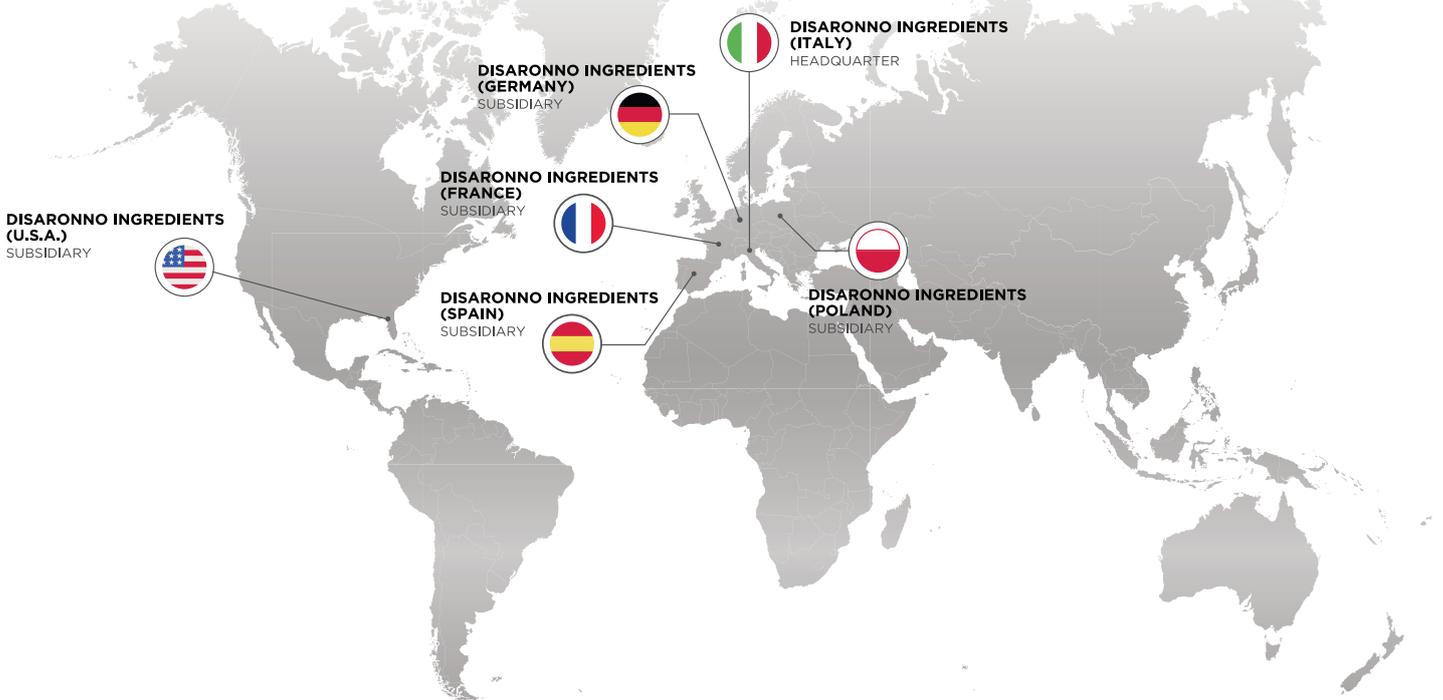
Brands such as Anselmi, the first brand of a historic producer of gelato ingredients, and Montebianco and Prodotti Stella, both historic companies for their attention to innovation and for the

constant consistency of their products, represent strategic assets for the ILLVA Group, and they are positioned to guarantee a solution for all the needs of professionals in the industry. Eurobisco, Chiaravalle and Selection supply complementary products for points of sale, and they complete the range of products offered, guaranteeing clients total support that is continuous throughout time. The future appears full of opportunities for growth and development today, and Disaronno Ingredients wants to undertake this process of spreading "Made in Italy" products around the world in the best of ways. Because at Disaronno Ingredients, we are **PROUD AMBASSADORS OF ITALIAN EXCELLENCE IN THE WORLD**.

DISARONNO®

— INGREDIENTS —

We're proud ambassadors of **Italian excellence** in the world



M Antonio M ezzalira, a chef in love with gelato!



A smart experimenter of unusual ingredients and pairings, the Italian Maestro of gourmet gelato tells us his story.



How would you define in a few words Antonio Mezzalira, a well-rounded chef with a passion for gelato?

I'm stubborn, precise, an experimenter and fortunately very curious. I'm passionate about food, I always search for balance between different textures, temperatures and flavours, searching for a "Wow" effect in what I taste.

What were the milestones of your career?

I started at the very bottom of the ranks. To pay my way through hospitality school, I did a little bit of everything, from a barista to a fast-food employee. Everything is useful, but not really...

Then, I finally reached a turning point, working in a laboratory with the Alajmo family, in an environment of continuous learning to love and respect ingredients.

I discovered gelato in Trento, with the Chef Alfredo Chiocchetti (the first to obtain a Michelin star in the Trentino region). It was with him that I experimented my first gourmet gelato (an illumination). More than twenty years ago, the winning idea was not just to add an ingredient, for example gorgonzola



cheese, in a base mix, but to start from the specific ingredient and develop the recipe around it, balancing it to obtain the final flavour together keeping in mind the other ingredients present on the plate. That process is now the norm.

After studies, books, courses, further apprenticeships, sleepless nights and continuous experiments (which never end), I opened my gelato shop that made me grow, Golosi di Natura.

The following year, I won the Coppa D'Oro award at Mig Longarone, considered one of the most important awards in the gelato world, with a Prosecco-flavoured gelato.

In 2011, I discovered trehalose: some colleagues returning from Japan told me about a sugar that is not very sweet, which was used in gelato there because the Japanese people do not love overly sweet products. Here was the missing piece for gourmet gelato.

In 2012, I started to collaborate with various companies, and I have the possibility to have two recurring columns on the magazines Punto.It and Punto.De, which allowed me to get to know the world of gelato chefs.

In 2013/2014, I was nominated the director of Gelato Festival Italy-Europe.



2017 marks for me a very important year: I received the Treconi award from Gambero Rosso, which was confirmed again in the following years. In 2019, the “Gelato a Due” competition, of which I am the founder, together with Mig Longarone and the company Vecogel, is born. In this event, teams formed by a gelato chef and a chef de cuisine compete to present two dishes: one with gourmet gelato and one with a dessert gelato. In 2020, Gambero Rosso awarded me with the “Best Gourmet Gelato Chef of Italy” and the following year, I was an international judge at the Gelato Festival World Masters. I’d say it has been a good start...

In these difficult times, what advice can you give to a gelato chef looking to grow his/her business?

Definitely to invest in marketing and in training. Then, to search for ingredients that will always keep your customer’s curiosity alive. The clientele of a small town where I have my gelato shop is very different than that of a place with high foot traffic. In the first case, it is not a just a “hit and run” clientele, but rather a stationary one. It needs to be



constantly pampered for it to come back. The value of a client over time is fundamental throughout the years. Loyalty programs and continuous promotions help achieve this difficult goal.

If, on the other hand, you have a shop in a location with high foot traffic, I would suggest transforming your shop with a set designer, to attract the attention of passers-by, offering a display case full of attractive options.

Further advice: do not lock yourself up in your production laboratory; participate in events and competitions. They will make you grow (thanks to discussion) and maybe they will help make you get noticed, increasing the value of your brand.

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

Dulcis in fundo: dinner was delicious, but the final dessert was not... unfortunately (or fortunately for us), customers remember 40% of the last course they tasted, and if it was not good, negative reviews start flowing. Freshly churned Italian gelato certainly helps chef create flavour combinations that are very tasty for the palate. Different textures and even temperatures are what can decree the success of a sweet dish.



INTERVIEW

Artisanal gelato is living an incredibly positive moment, even with the forced limitations due to the pandemic. It remains a simple product that is affordable and is an excellent value for money. Do you agree with this assessment and what future do you foresee?

Artisanal gelato wants to grow, and gelato chefs want to put on the same level as chefs de cuisine and pastry chefs.

The biggest mistake that unites all gelato shops is having the same price for all flavours. This puts all the ingredients on the same level, and unfortunately, in the eye of the consumer, puts all of us on the same level.

I think that everyone can agree on the fact that pistachios cost more than a lemon, and there is a difference between a pure pistachio and another pistachio that has been cut together with other products. But all the different flavours are sold at the same price, creating a sort of “boomerang” effect for the inexperienced customer who perhaps does not see the difference.



For many years now, I have been offering gelato with different prices, for example for the flavours with alcohol or for my gourmet flavours, and my customers understand the price difference due to the ingredients without commenting.

It would be like charging the same price for a Margherita pizza made with the utmost quality products and with a long leavening time, and a low-level Margherita pizza: they have the same name, but they are two completely different products. Furthermore, we are craftsmen, and we are free to work as we see fit. I see a future in which great artisans can pave their own way with excellent products, at the right price, even in areas other their own “shop.”



The greatest intuition of your professional career?

Definitely the use of trehalose in gourmet gelato, to improve recipes that lacked something fundamental.

The most significant mistake of your career?

Trusting people too much. Unfortunately, I learned at my own expense from the Italian saying, “Trusting is good, but not trusting is better.” Not everyone is how you wish they were.

What is the primary objective in Antonio Mezzalira’s future?

To succeed in bringing gelato on par with the other culinary arts such as cuisine, pastry and chocolate. To ensure that gelato chefs are proud to be called such, and that they can be defined as Artisanal Maestros thanks to their preparation, and not just as a mere self-proclamation.

I also have a dream on the back burner: to have a store in a place where I can express even more my passion.





By Antonio Mezzalira

CITRUS VARIATION



Refreshing, delicate and healthy: citrus-flavoured gelatos are a must-have item in any gelato shop all year round. With a pinch of creativity, they can be paired with unconventional ingredients, making the flavours even more appealing. For example, by adding meringue crumbs, butter biscuits or Kaffir lime powder (a fruit from Madagascar), you can obtain creamy gelatos with various flavour nuances that make them real delicacies.

SURRIENTO

(Sorrento lemon cream gelato with meringues)

with cream base 50

INGREDIENTS:

- fresh whole milk 470 g
- cream with 35% fat content 125 g
- skim milk powder 40 g
- sucrose 110 g
- dextrose 40 g
- dry glucose syrup 30 DE 50 g
- cream base 50 25 g
- egg yolk 60 g
- Sorrento lemon juice 80 g

Total 1000 g

with cream base 100

INGREDIENTS:

- fresh whole milk 470 g
- cream with 35% fat content 125 g
- skim milk powder 40 g
- sucrose 105 g
- dextrose 30 g
- dry glucose syrup 30 DE 40 g
- cream base 100 50 g
- egg yolk 60 g
- Sorrento lemon juice 80 g

Total 1000 g

INSTRUCTIONS

Blend well all the ingredients except the lemon juice, and heat the mixture to 85°C. As the mix is cooling, when it reaches 4°C, add the lemon juice. To intensify the lemon flavour, grate in the zest of an untreated lemon with a microplane. Batch freeze and extract the gelato. Decorate the pan with baked meringues. Blast chill for five minutes then transfer to display case.

BAKED MERINGUES

INGREDIENTS:

- pasteurized egg whites 200 g
- sucrose 430 g

Whip the egg whites to stiff peaks, adding the sugar in two batches. Pipe into disks or puffs. Bake at 90°C, with the valve open (or with a spoon propped to keep the oven door slightly open so that steam does not form inside) for four hours, or at 130°C for an hour and a half.



SWEET KAFFIR LIME

(yogurt gelato with Madagascar Kaffir lime powder and white chocolate corn flakes)

with cream base 50

INGREDIENTS:

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

Add 5 g of Kaffir lime powder and 1 g of citric acid for each kg.

with cream base 100

INGREDIENTS:

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

Add 5 g of Kaffir lime powder and 1 g of citric acid for each kg.

INSTRUCTIONS

Mix thoroughly all ingredients except the Kaffir lime powder and the yogurt, then heat the mixture to 85°C. Add mixture to batch freezer and as it is cooling, when the mixture reaches a temperature under 30°C, add the yogurt that has been previously mixed with the Kaffir lime powder and the citric acid. Extract the gelato and place it in blast freezer for about ten minutes. After a day of resting at -18°/-20°C, mix in white chocolate corn flakes and transfer to display case set at -12°/-13°C.

WHITE CHOCOLATE CORN FLAKES

INGREDIENTS:

• white chocolate	300 g
• sunflower oil	50 g
• corn flakes	400 g

Slowly melt the chocolate together with the sunflower oil, using either the microwave or a bain-marie. In a bowl, mix it together with the cornflakes and transfer the mixture to a baking sheet that has been lined with baking paper. Transfer to blast chiller, then it can be mixed into gelato after having been broken into pieces.





CLEMENTINES

(mandarin orange sorbet with cardamom and butter biscuits)

with fruit base 50

INGREDIENTS:

• mandarin orange juice	450 g
• water	275 g
• sucrose	100 g
• dextrose	50 g
• dry glucose syrup 30 DE	80 g
• fruit base 50	35 g
• inulin	10 g
Total	1000 g

Add 3 g of cardamom powder for each kg.

with fruit base 100

INGREDIENTS:

• mandarin orange juice	450 g
• water	275 g
• sucrose	95 g
• dextrose	40 g
• dry glucose syrup 30 DE	70 g
• fruit base 100	70 g
Total	1000 g

Add 3 g of cardamom powder for each kg.

INSTRUCTIONS

Mix the base together with the sugars, then add the quantity of water indicated in the recipe, heating it previously. Blend well with an immersion blender. Then follow the instructions indicated on the technical sheet of the base product. When the mix has been cooled and is at a temperature of 4°C, add the mandarin orange juice and the cardamom powder, then blend well. Pour the mixture into the batch freezer. During the last phase of batch freezing, add the butter biscuits that have been broken into pieces. Extract the sorbet and transfer to blast freezer for five minutes. Decorate the pan with slices of mandarin oranges and butter biscuits. Display in showcase set at -11°/-12°C.

BUTTER BISCUITS

INGREDIENTS:

• butter	180 g
• sugar	120 g
• salt	3 g
• egg	100 g
• flour	300 g
• zest of one lemon	

Proceed as if making a shortcrust dough, then roll the dough out to a 3 mm thickness. Form the biscuits and place them on baking sheets. Brush with beaten egg and cover them with granulated sugar that has been mixed with the lemon zest. Bake at 180°C for 10 minutes.

Puntoltaly wire



“

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

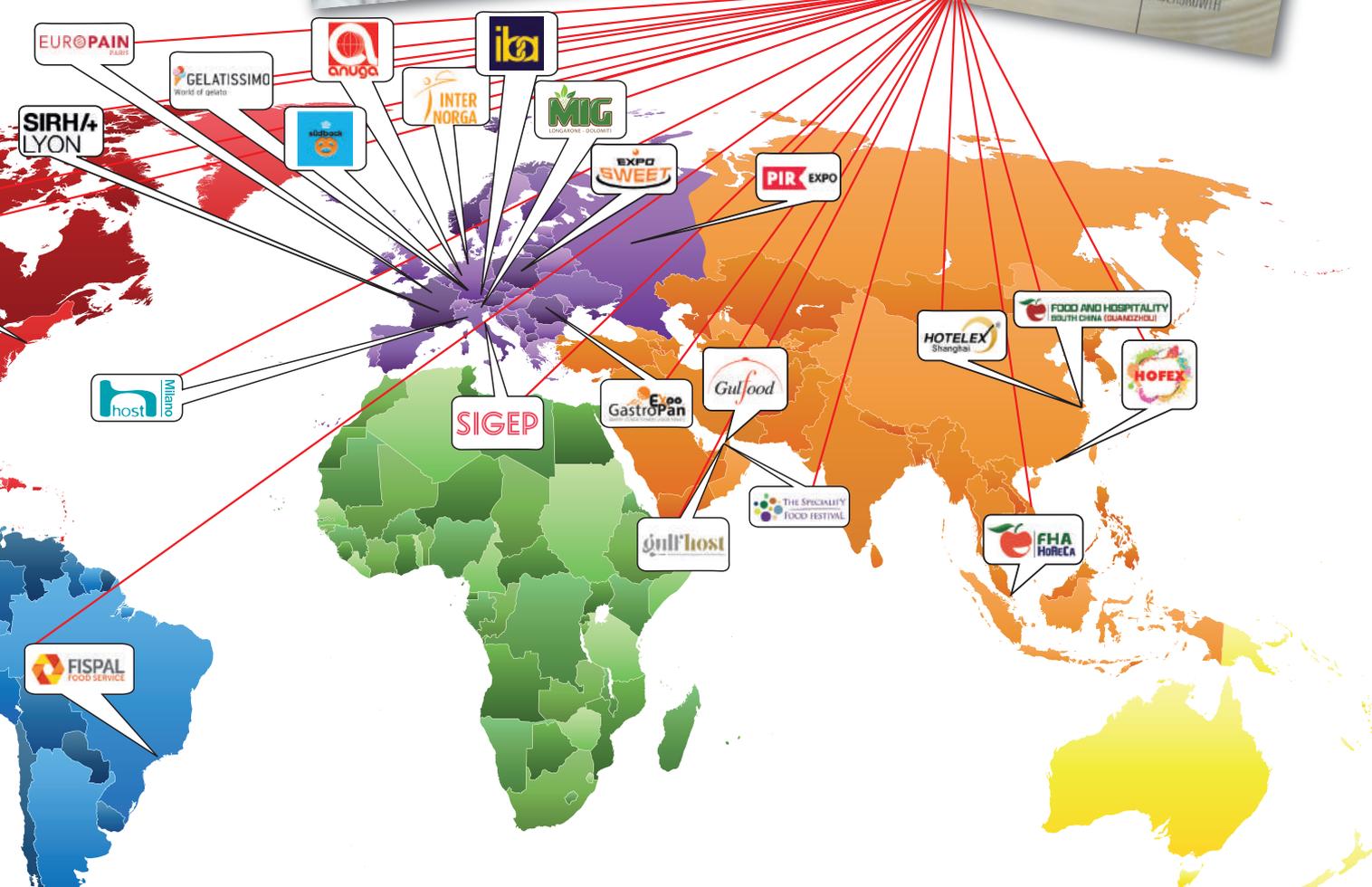


SIRHA

Lyon (France), 23 - 27 September

580 days have passed since the last major international event where we were able to represent the voice of Italy: between Gulfood 2020 and Sirha 2021, there was only silence in the halls of exhibition centres around the world. That is, when they did not turn into battle scenes, fighting against the pandem-

ic that has conditioned the life of the entire planet. Even with evident signs of abnormal conditions while respecting all the correct safety protocols, it was still extremely pleasant to have personal dialogue with professionals from some of the industries most affected by the pandemic, and to try and throw around with them timid plans for future actions.



The general climate was extremely cordial; there was a desire to discuss and to taste attentively; much pleasure was had in simply exchanging glances: these are the emotions that characterized the five days of the event.

The surprising appearance of the President of the French Republic Emmanuel Macron in the hallways of Sirha on the last day of the show, an event

that happened for the first time in 40 years, to express the support of the authorities to the protagonists of the HoReCa world, represents the most significant representation of the desire to return to live the world "outside of the home."

Registered visitors were less than the past classic editions, but they still reached an important number. They were also attracted by the numerous events,

one which saw the Italian Team triumph in a particularly exciting edition of the Pastry World Cup, and another which saw the French Davy Tissot achieve success in the prestigious Bocuse d'Or.



LEVANTE PROF
Bari (Italy), 26 - 29 September

It was one of the first trade shows to open its doors after the forced closure of events throughout the world, so it was very exciting to pass through the turnstiles to the event. The numbers amply rewarded the organizers' efforts, because in an area of nearly 18 thousand square meters, there was a real "crowd" of visitors, many of which were foreigners coming mostly from the Balkan Peninsula. It was understandable the general satisfaction of this week-long international exhibition specialized in the wheat supply chain (bakery, pastry, pizza and fresh pasta), gelato, beer, wine, café, restaurant, packing, hospitality, agri-food machineries and technologies. The 12th PuntoIT Trophy saw the participants try their hand at creating a speciality which followed the theme of "A gelato to be paired with panettone." Winning first place was Maria Chiara Sanna with "Dositheo," a cream gelato with vanilla beans, Dositheo passito (a sweet wine obtained with the drying of Cacchione and Malvasia Puntinata grapes on racks, with white vinification at a controlled temperature), and Malaga raisins soaked in the passito wine. Levante Prof also confirmed its role in training through masterclasses, laboratories, workshops and seminars on the world of agri-food and on quality professionalism in processing. In the meantime, organization of the eighth edition, scheduled for March 10-13, 2023, has already started.



HOSTMILANO

Milan (Italy), 22 - 26 October

Such a complete exhibition offer has never before been seen. The 42nd edition of HostMilano, organized simultaneously with Tuttofood, covered every aspect of the hospitality world: professional food-service; bakery, pizza, pasta; coffee, tea, bar, coffee machines, vending machines, with Sic - Salone internazionale del caffè (International Coffee Fair); gelato, pastry; furnishings, technology, table. The support of the Italian Trade Agency and partnerships with industry associations made it possible to attract a highly specialized audience not only from main European countries but also from the United States, Canada, Russia and the Middle East.

The scheduled events were over eight hundred, with a rich program of cooking demos, in-depth seminars and national and international competitions.

The Smart Label - Host Innovation Award, an authentic international point of reference for innovation in the hospitality sector, awarded products from twenty-five companies, with a particular focus on sustainability.

"Luxury Pastry in the World" by Iginio Massari was very popular, with the participation of leading names in the dessert world, who discussed emerging trends of high-end pastry.

At Host, the finals of prestigious pastry awards were held: the Fipgc World Pastry Awards and The World Trophy of Professional Tiramisù Fipgc. The Japanese Yosuke Otsuka, Yusaku Shibata and Kazuhiro Nakayama won the best chocolate creation, the most beautiful composition in pastillage and the best sugar sculpture. The Italian Maria Concas won the award for the fourth category in the competition, Wedding Cakes. The competition dedicated to Tiramisu was won by the French Nabil Barina.



**SPECIALITY FOOD FESTIVAL
Dubai (UAE), 7 - 9 November**

The stop in Dubai represented our return to an international exhibition outside of European borders, a fantastic milestone that we lived with great enthusiasm and particular attention, enjoying the satisfaction of being in business again while respecting all the health and bureaucratic procedures to guarantee and completely safe event.

Winter in Dubai, if we can use this term for the most dry and pleasant period of the year in the



United Arab Emirates, is the stage of one of the most delicate and significant events which marks a phase oriented at trying to emerge from the pandemic. With the long-awaited Expo, it wants to demonstrate its desire to move forward without fear. Many other events that take place during the 6 months of the Great Expo entered this backdrop, especially regarding the food world: Gulfood Manufacturing, Yummex and Speciality Food Festival. The latter is where the puntotItaly magazine returned to manning a stand in the heart of the exhibition halls after a few years, where we found a pleasant confirmation of the interest in our country's agri-food offering.

Even if visitors from parts of the world that are a higher health risk were missing, half of Dubai confirmed its inimitable ability to attract competent and interested professionals from all over the world, allowing the exhibitors present to have a very concrete, significant and current vision of the industry today.



MIG
Longarone (Italy),
28 November - 1 December 2021

A total “green” look characterized the 61st edition of the Mostra Internazionale del Gelato of Longarone. The exhibition put the spotlight on companies that develop and build (and in some cases, patent) zero-impact gelato machines. In this context, the “Mig Green” award, aimed at those entities that have most distinguished themselves for their commitment to sustainability, went to Franco Cesare Puglisi, editor of our *puntotally* magazine. To him we owe the promotion of an engaging media campaign in favour of the sustainability of artisanal Italian gelato, with the support of prestigious national media and an expanded online network. As usual, there were numerous events that formed the backdrop of the exhibition. The second edition of the “Gelato a Due” competition affirmed the team formed by gelato chef Marco Reato and pastry chef Gianluca Campigotto, which won after a fierce international competition between eleven teams, coming also from Eastern Europe and Central America.

An absolute novelty was the competition reserved for gelato chefs and dedicated to the realization of chocolate pralines. The initiative aimed to promote the diffusion and integration of the chocolate arts at artisanal gelato shops: a way to increase the product offer and remove the seasonality from the

business. The winner of this first competition was Marco Battistuta.

The 51st edition of the Coppa d’Oro concluded the Mig exhibition. The flavour of this year’s competition was lemon. And first place was taken by gelato chef Curzio Baraggi.

The mission for the next edition of MIG? To become even more green!



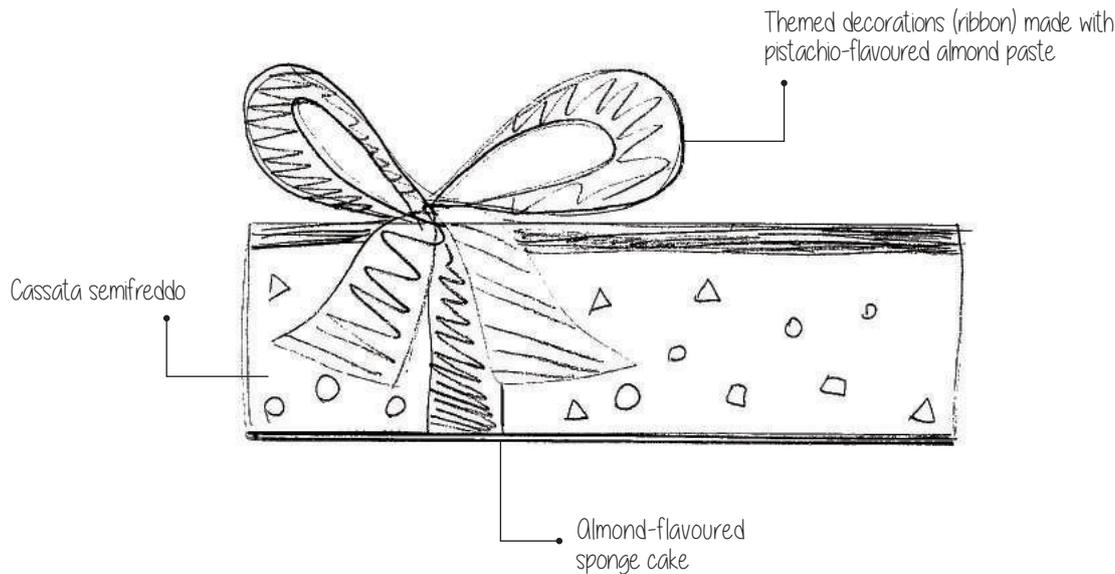


By Alice Vignoli
photos by Studio Phototecnica

FROM LAND TO SEA



The aromas and delicate nuances of citrus fruits offer strong distinguishing flavours to two refreshing preparations that can be enjoyed with a spoon.



CASSATA

Suitable for... Single portions, cakes, loafs on a baking sheet

Doses for two 16x8 cm loafs, h 8 cm

SEMIFREDDO INGREDIENTS

Fresh cream with 35% fat content	1000 g A
Fresh sheep ricotta	400 g B
Italian meringue	300 g C
Candied fruit	200 g D
Powdered sugar	50 g E
Orange blossom flavouring	1 g F

RECIPE AND CONSTRUCTION

Prepare the mould by cutting a 16x8 cm rectangle of an almond-flavoured cake. Wet the cake with a non-flavoured sugar syrup. Protect the inner edge of the mould with an acetate cake collar. In the stand mixer, blend the ricotta, powdered sugar and orange blossom flavouring, then push mixture through a sieve. Delicately mix the meringue with the ricotta cream until an even mixture is obtained. In the stand mixer, whip the cream to soft peaks, and add to the rest of the mix, one spoon at a time to avoid deflation. Add the candied fruit. Portion the semifreddo mixture into the mould until it is filled completely. Place mould into blast freezer until completely hardened.

SUMMARY

Mix **B + E + F**.

Add **C** to ricotta cream.

Whip **A** and add to mixture.

Add candied fruit.

Fill mould and place in blast freezer.

DECORATION

Once the semifreddo is ready, remove from mould, form a loaf and place on top of a cake board. Decorate with pistachio-flavoured almond paste.

STORAGE

If the decorated product has been blast-frozen, it can be stored in the display case at -19°C for two weeks. If it has been blast-frozen to its core (for example: at -32°C for 1 hour) it can be stored in a storage freezer set at -19°C for three months.

ON THE MARKET

The whipped product **A** can be substituted with a semifreddo base product with a neutral flavour.

The ricotta and candied fruit can be substituted with a cassata flavour paste for gelato, following the amounts indicated by the producer.

MEDITERRANEAN SEA

Suitable for... Single portion

Doses for thirty medium-sized glasses

INGREDIENTS

Mandarin orange sauce

Mandarin orange juice	900 g
Sucrose	450 g
Dry glucose	50 g
Zest of 3 mandarin oranges	

Blood orange sauce

Orange juice	800 g
Sucrose	600 g
Dry glucose	60 g
Zest of 2 oranges	

TRADITIONAL INSTRUCTIONS

Pour juice and zest into a small pot and start heating. Mix sucrose and glucose together, then add the sugars when the juice reaches 70°C. Remove from heat. Cool and store at +4°C.

Mandarin orange semifreddo

Mandarin orange sauce	500 g	A
Fresh cream with 35% fat content	1000 g	B
Mascarpone	300 g	C
Italian meringue	350 g	D

Blood orange semifreddo

Blood orange sauce	350 g	A
Fresh cream with 35% fat content	1000 g	B
Mascarpone	300 g	C
Italian meringue	350 g	D

RECIPE AND CONSTRUCTION

Place glasses on a tray that has been lined with parchment paper. To each glass, add some lime-flavoured topping or sauce that has been mixed with a neutral-flavoured gelatine, then place in blast chiller for 10 minutes.

INSTRUCTIONS FOR BOTH SEMIFREDDO RECIPES

Blend Italian meringue with the citrus sauce. Whip the cream and mascarpone in the stand mixer then add to rest of mixture. Add mixture to a pastry bag. Pipe the Mandarin orange semifreddo into each glass until half full, then transfer to blast chiller for 10 minutes. Pipe the blood orange semifreddo until the glass is full, then blast chill.

SUMMARY

Mix **A + D**.

Whip **B + C** in stand mixture and add the rest of ingredients, then portion.

DECORATION

Decorate with strips of semi-candied citrus peels.

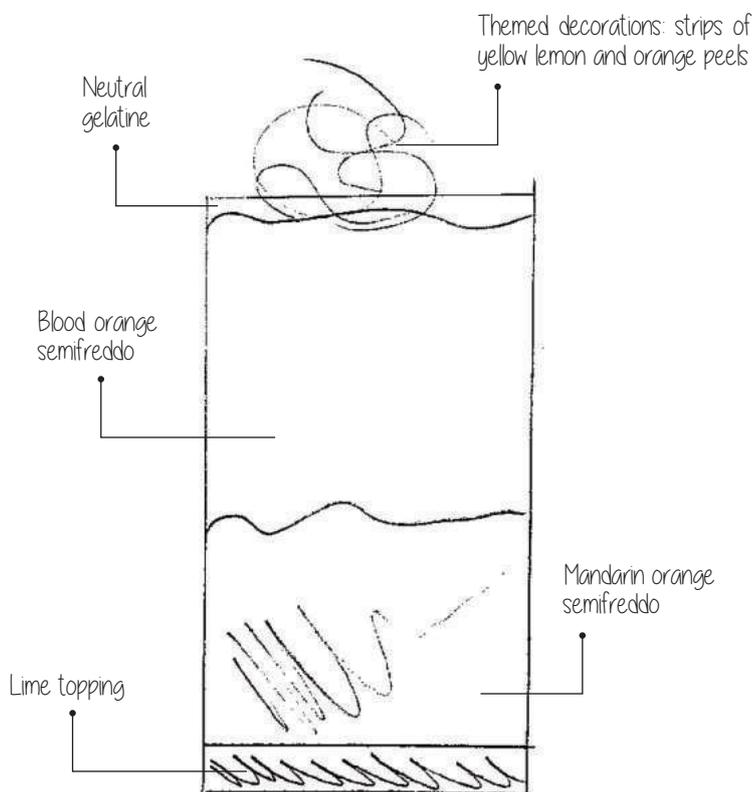
STORAGE

If the decorated product has been blast-frozen, it can be stored in the display case at -19°C for two weeks. If the product has been blast-frozen to its core (for example: at -32°C for 1 hour) and it has not yet been decorated, it can be stored at -19°C for 2 months.

ON THE MARKET

The whipped products **B + D** can be substituted with a neutral-flavoured base for semifreddo.

The citrus-flavoured semifreddoes can be prepared by substituting the fruit sauces with flavour pastes for gelato.





Davide Rampello and Paolo Marchi



Identità Golose Milan took place in September, and it focused on a very current issue: work in restaurant and pastry kitchens.

Photos by Brambilla Serrani

B

ack on stage

Identità Golose Milan, an international conference on fine cuisine, pastry and dining service, has overcome its challenges. On September 25-27, the in-person conference finally took place in Milan's MiCo convention centre. The event returned to its original format, after a digital version held in 2020. This edition focused on the value of work in the restaurant industry, an industry that in Italy lost over 40 billion euros due to the pandemic.

Andrea Tortora



Acting with long-term vision

“Building a new future: work” was the theme of the sixteenth edition of Identità Milan, represented by a symbolic dish with a very effective visual representation: “This is no game”, created by chef Matias Perdomo and chef Simon Press. For Paolo Marchi and Claudio Ceroni, creators of the event, “it will be increasingly necessary to act with intelligence and discipline because we cannot go far with intermittent openings and brigades to need to be put back together.” The pandemic turned the restaurant world upside down and this conference carried out the important task of bringing together important protagonists face-to-face on the same stage to try and imagine the future.



Carlo Passera and Iginio Massari

Protagonists on the runway

It was a success to bring to Milan personalities such as Alain Ducasse, Mauro Colagreco, Joseph Roca, Joe Bastianich. Others did not miss out either, such as Massimo Bottura, Carlo Cracco and Andrea Berton; and many more participated, including Antonia Klugmann, Cristina Bowerman, Isabella Potì, Massimiliano Alajmo, Enrico Bartolini, Mauro Uliassi, Salvatore de Riso, Corrado Assenza, Davide Oldani, Franco Pepe, Moreno Cedroni, Pino Cuttaia, Matias Perdomo, Riccardo Camanini, Niko Romito, Enrico and Roberto Cerea, Ciccio Sultano, Philippe Lévillé.

Mattia Pastori



Ida Di Biaggio and Giovanna Musumeci

Emotions and experiences

Over 100 speakers took turns animating over 70 master classes divided into 10 in-depth topics. Difficulties experienced during the pandemic, but also ideas and innovative forms to get up and start again were shared by the chefs, pastry chefs, gelato chefs, bartenders, pizza chefs and maître d's. Common in all these figures was the emotion of meeting up again and the desire to not give up, aware of the need to stay united and to focus on young people and training in order to not shatter an exceptional heritage of traditions and knowhow.



Simone Padoan, Focaccia Pan Polenta



Carlo Cracco, Spaghetti Il Valentino



Between talks and cooking demos

The 3-day program always commenced with a meeting on the subject “Building a new future: work”, followed by various thematic sessions on Pasta, Gelato, Pastry, Cocktails, Cheese, Pizza, Natural Cuisine, as well as one on the job of the maître d. The sessions placed cooking demos at the centre of attention, which allowed for sharing of experiences, preparation techniques, raw ingredients and tastings of dishes, desserts, cocktails: the result of continuous work in the kitchen and the laboratory.

Nicola Olivieri, Fugassa alla grappa



Federico Sisti and Salvatore Castiglione



Costruire un nuovo futuro: il lavoro

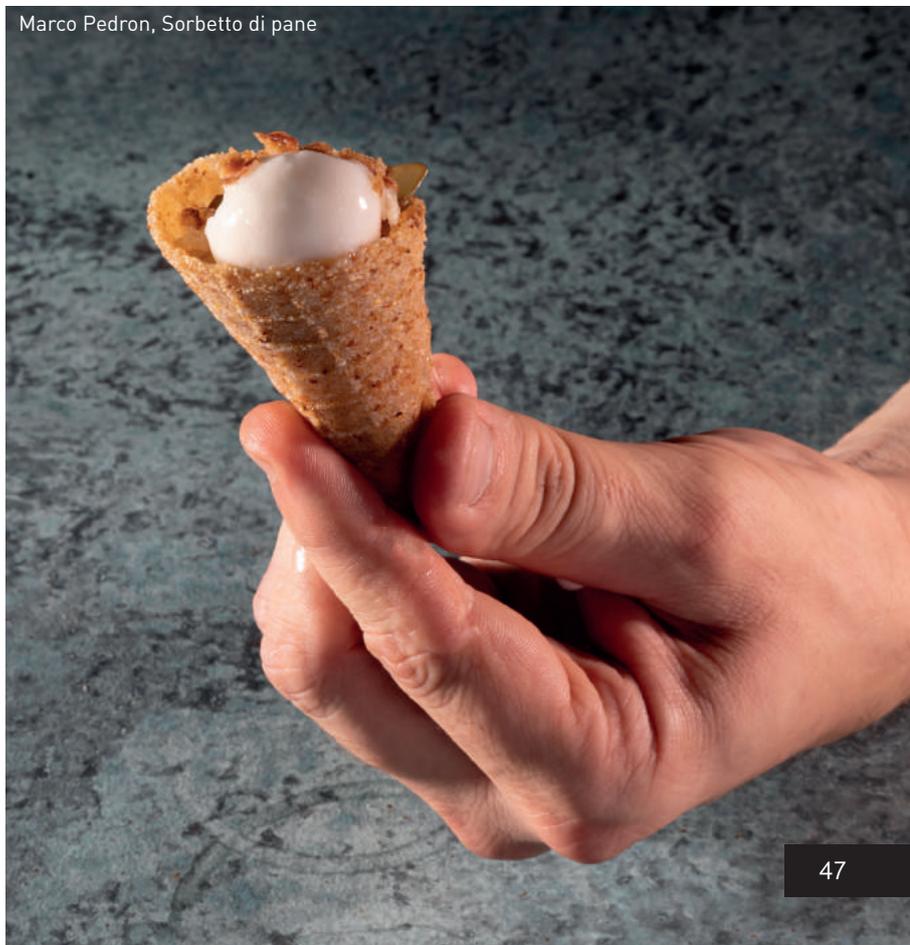


Fabrizio Fiorani and Ciccio Sultano

Marco Pedron, Sorbetto di pane

From pasta to gelato

Much anticipated were the sessions on Pasta and Pizza, which have always been symbols of traditional Italian cuisine. Chefs de cuisine and pizza chefs demonstrated their ability to always invent something different such as ingredient pairings or processing procedures. The sessions on Cocktails gained more and more space, thanks to the strong interest in deepening the relationship between bartending and cooking. Honey, truffles and extra virgin olive oil were the ingredients highlighted in the creations presented during Identità Naturali. The world of desserts proved to be of the utmost level during the Gelato, Contemporary Italian Pastry and Dossier Dessert sessions, which included references to tradition along with movement towards innovation in the creation of gelato, cakes and single portions.



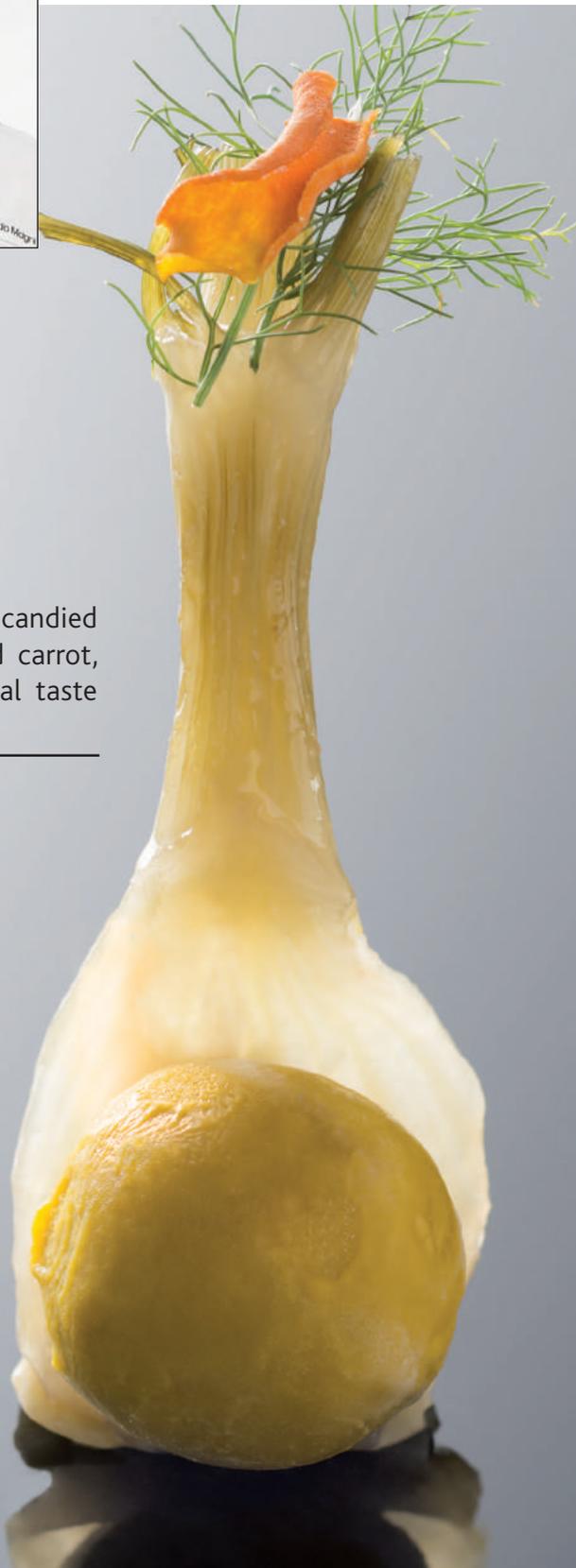


SWEET ORANGE

By Pierpaolo and Riccardo Magni
Photos by Francesca Lazzarini - F2 Studio



Fennel is used in a surprising semi-candied version together with orange and carrot, to create a specialty with unusual taste notes and an original look.



FENNEL

COMPOSITION

- Semi-candied fennel
- Orange and fennel gelato
- Crunchy carrot chips

SEMI-CANDIED FENNEL

INGREDIENTS:

- | | |
|-----------|-------|
| • water | 250 g |
| • sugar | 250 g |
| • glucose | 50 g |
| • fennel | 450 g |

INSTRUCTIONS

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



ORANGE AND FENNEL GELATO

INGREDIENTS:

- | | |
|----------------------|-------|
| • lactose | 38 g |
| • sugar | 29 g |
| • glucose | 96 g |
| • maltodextrin | 10 g |
| • dextrose | 13 g |
| • nonfat dry milk | 13 g |
| • inulin | 3 g |
| • neutral stabilizer | 3 g |
| • orange pulp | 459 g |
| • fennel juice | 336 g |

INSTRUCTIONS

According to best practice and chill in the blast freezer.

CRUNCHY CARROT CHIPS

Slice the carrots lengthwise and dip into the hot syrup 30° De, drain thoroughly, and arrange on a silicone sheet. Dry in the oven at 70-80°C valve open and store in an airtight container.

ASSEMBLY AND DECORATION

Form a ball of orange and fennel gelato and place on a piece of semi-candied fennel. Chill slightly in the blast freezer. Complete with carrot chips and wild fennel sprigs. Serve immediately.

MARINATED SALMON WITH SEASONED



Refreshing and flavourful, it is ideal for a light meal. Citrus-marinated salmon with seasoned raw vegetable gelato will delight your palate. The dish is well structured, and the gelato obtains its texture thanks to the addition of vegetable fibres.



Sergio Colalucci
Maestro Gelato Chef

THE INGREDIENTS

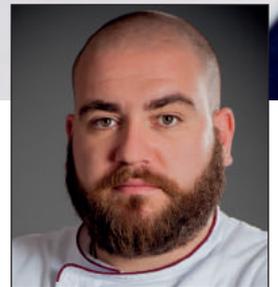
VEGETABLE FIBRES

Useful for providing structure and body to the gelato, vegetable fibres slow down the melting point. Colalucci

is a trailblazer of the use of vegetable fibres in the gelato arts. They are natural and they help the artisan work better; even the semi-finished food products industry uses them to make its creations more natural. Vegetable fibres come from foods such as chicory, lemons or peas. Some act more as an emulsifier, such as lemon; others serve more as a thickener. Furthermore, vegetable fibres act positively on our metabolism, leading to satiety and the improvement of intestinal function. Most vegetables have both soluble and insoluble fibres in varying proportions.

SALMON

Salmon has a prized meat with a delicate flavour. The most widespread quality is the salmon that come from Norwegian waters. While some doubts have arisen about farmed salmon, its nutritional properties make it an ideal and complete food. In fact, it contains many Omega-3 fatty acids which reduce cholesterol levels, slow down the ageing process and help fight osteoporosis. It is also rich in protein, polyunsaturated fats, vitamins and some minerals such as phosphorus and selenium. To recognize if a fish is fresh or not, it is necessary to check that it has a delicate smell, its appearance is bright and free of any red streaks, the gills are pink and that the eye protrudes with a black pupil, not reddened.



Mattia Spadaro
Chef

RAW VEGETABLE GELATO



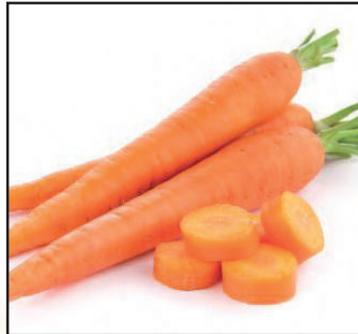
SALMON

INGREDIENTS:

- slice of salmon 1
- citrus fruits (lemons or oranges) 2
- mixed vegetables to taste
- salt to taste

INSTRUCTIONS

Salt the salmon and let it marinate together with the citrus peels in a vacuumed packed bag for one day. Remove salt then let marinate with citrus and vegetables.



photos by Morguefile and Sxc.hu

SEASONED RAW VEGETABLE GELATO

INGREDIENTS:

- milk 187 g
- cream 50 g
- dextrose 163 g
- salt 3 g
- olive oil 80 g
- glucose powder 20 g
- celery 100 g
- bell pepper 150 g
- raw fennel 50 g
- carrots 150 g
- vegetable fibres 44 g
- pepper to taste

INSTRUCTIONS

Blend all vegetables and let marinate. Pasteurize all the other ingredients until they reach a temperature of 85°C then let cool. Add vegetable puree to mix, then batch-freeze.

COMPOSITION

Place the salmon on the plate with two quenelles of gelato. Serve with fresh vegetables and a sauce made with aromatic herbs.



Creative correlations





At Fuorisalone in Milan, several exhibitions and installations highlighted evocative mixtures of design and food, and they proposed multisensorial itineraries surrounded by nature.

Photo by Sistemamanifesto

In September, Milan returned to being the international capital of design with the reopening of the in-person Salone del Mobile. It was held as a new exhibition format called Supersalone at the Rho convention centre, along with the simultaneous Fuorisalone events. Showrooms, galleries and exhibition spaces in the various design districts came back to life thanks to a substantial calendar of about 600 events. These events let us experience that atmosphere of creative fervour and pursuit of innovation as we did in past editions, even if a part of the international visitors was missing due to travel limitations. Tortona, Brera, Durini, 5VIE, Isola, Triennale, but also new locations such as Alpha District and the Teatro degli Arcimboldi attracted an unexpected number of spectators.

Like on the beach

Among the many exhibitions, there was no lack of

connections with the world of food and the table. Once such example was the installation “A beach in the Baroque” curated by Studio Aires Mateus for the “Design Variations” exhibition, located at Palazzo Litta. The central element was an oversized beach cabana, a prototype of a customizable equipped Super-cabana. As a natural completion of the imaginary beach, a gelato cart was positioned not too far away. It did not serve just as an iconic symbol, but also as a true “storage cart” for gelato cups and cones offered by Cioccolatitaliani to enjoy fun, flavourful moments. The installation underlined the desire for celebration and renewed cohesion through a game of contrast with the place where it was inserted: the provisional nature of the site-specific work, in contrast with the permanence of the building’s courtyard; bright colours in contrast with the sobriety of the materials that make up the surrounding architecture.

Photo by Stefano Scarano



Art de la table on show

Aubergine was the predominant colour of “Art&Design creative lab,” signed by Andrea Castrignano. In the architect’s large loft, the exhibition showed which mixtures can be obtained from the encounter between design and art, also in the world of the table, set up with collections by Weissststal. The protagonist of the Lux Table Corner was the luxurious table told through an elegant and sophisticated mise en place with plates, bowls and mugs from the Loop line. These alternated pure white with nuances of Amethyst, Petrol, Rouille, Slate, Balena and Army. In the Tangram Corner, impactful elements on the table focused on vases and bowls from the Tangram collection, along with charger plates, fruit plates and bread plates from the Wallpaper collection, which portrayed the same patterns of a new series of wallpapers designed by Andrea Castrignano.



Photo by Stefano Scarano



illy Art Collection

Iconic espresso cups

The illy Art Collection espresso cups and illy's unmistakable 100% Arabica, blends have given life to special moments at the Villa Necchi Campiglio café. Illycaffè, already present with its blend at the convention centre and in various showrooms, has emphasized its partnership with the world of design and contemporary art thanks to the support of FAI – Fondo per l'Ambiente Italiano (The National

Trust of Italy), starting with support of the café in Villa Necchi Campiglio. Here during Design Week, it was possible to drink a coffee or enjoy a cappuccino in one of the iconic cups created by Matteo Thun and decorated by the most celebrated artists of contemporary art (Michelangelo Pistoletto, Marina Abramović, Jeff Koons, Ai Weiwei, Marc Quinn etc.) as well as admire the spectacular installation made with a selection of espresso cups.

Multisensorial itineraries

From Villa Necchi's garden to the garden created by Signature Kitchen Suite: LG Electronics group's brand for high-end built-in appliances turned "green" thanks to the installation designed by P'arcnouveau. This installation offered a tasting itinerary titled "True to Food Garden Show" to discover flavours and the company's philosophy. The visitor followed a multisensorial itinerary which

started outside underneath the portico, where a pop-up farmer's market came to life. The visitor then proceeded to the entrance where a garden with aromatic herbs was located. In the cooking demo area, different types of flour to bake bread were presented. In the basement, pairings of three varieties of olive oil with quality forms of salt were proposed. To complete the tasting, five labels of natural wines were explained.





Photo by Vanni Borghi

Supportive design
 Adjacent to the Florim Flagship Store, the CEDIT space exhibited the capsule collection titled “Hotel Chimera” by Elena Salmistraro. The ceramic works of art consisted of 80 unique pieces, each hand-signed by the Milanese designer. The proceeds of the sale supported the project “Double Meaning: a tactile tour program at the Peggy Guggenheim Collection,” an accessible itinerary at the Venetian museum, designed particular for children with visual impairment.

Showcases of micro-cities
 There was another “green” installation outside of the Florim Flagship Store. This ceramic slab company presented an itinerary between land art and urban furnishings to capture the public of Design Week and lead them on a journey of sustainable design set in the heart of Brera. The tour led them into a “micro-city” dressed in a new offering of ceramic

slabs titled “Sensi Pigmenti,” curated by Matteo Thun & Antonio Rodriguez. A garden, a café, a pool, a newsstand, a green grocer and a clothing store were the settings that composed the exhibit. It highlighted the original chromatic project of “Sensi Pigmenti,” a virtuous example of circular economy since it was designed with particular attention to its impact on the environment and its consumption of energy.



Photo by Vanni Borghi



By Beppo Tonon
photos by Studio Phototecnica

LIKE IMPALPABLE PETALS



Citrus and exotic fruits are particularly versatile ingredients that allow you to create spectacular floral compositions. Here are the protagonists of these two original recipes that are considerably nutritious





BLOOMING FLOWERS

A sophisticated and spectacular dish made with various types of fruit that all have one thing in common: brightly coloured pulp. A refreshing explosion of flavour that allows you to enjoy fruits that are rich in healthy vitamins, necessary to tackle the winter season.

Pink grapefruit is one of the citrus fruits that is a protagonist during the cold season. It is rich in vitamin C, and it is sweet and flavourful. It is especially decorative thanks to its varying shades of pink. Wash and dry the fruit. To obtain a vibrating effect, score the entire peel, going from the top to the bottom, with a melon baller of adequate size relative to the fruit. With a slicer, slice the fruit into equally thick parts (about 3 millimetres). The fruit should be sliced perpendicularly in relation to the natural wedges of the fruit. Fold the slices into two, then fold them again, and arrange them into a circle on a white plate. In the centre, place some cream-flavoured gelato. Pick out an orange and cut it into wedges and place only the rinds on the plate, recreating a delicate basket that will hold flowers and pieces of fruit. Select three grapes of various types, and with a paring knife angled towards the centre, make four incisions, creating what will be flower petals, then remove the central part of the grape by rotating it. Cut out a cube of melon and using a small knife, cut four petals starting from the peel, with a cut inclined towards the centre. Separate the two parts by twisting your hands, one in one direction and the other in the opposite one. Doing so you will obtain a flower, then add a currant to the centre. Following the same steps, you can create two watermelon flowers, in this case four edges will need to be cut.



Alternative. The pink grapefruit carpaccio can be substituted with pineapple, winter melon or any other fruit that has an "elastic" pulp.





EXOTIC PARTY

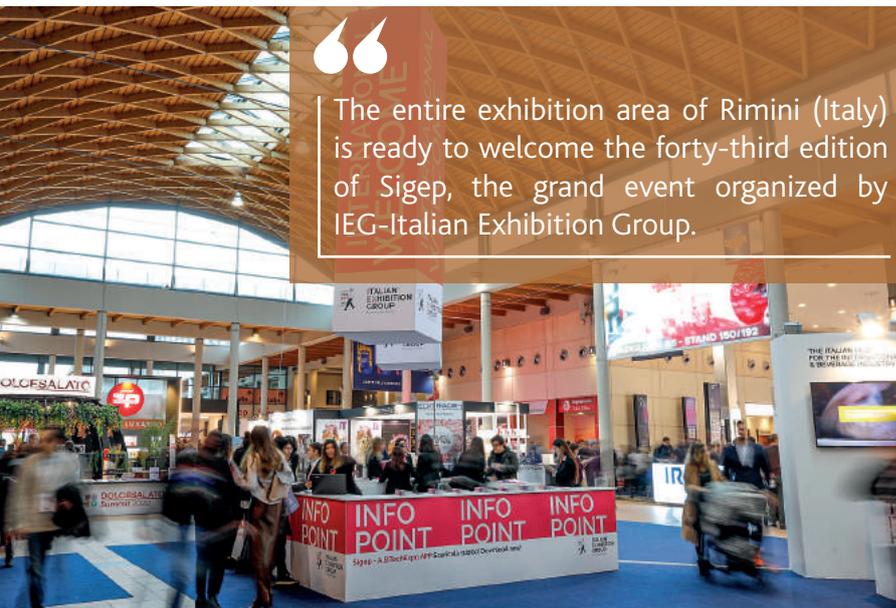
A gelato sundae decorated with a rich fruit salad made with exotic ingredients, which not only adds vivid colours and exceptional nutritional value, but they are also considered to bring good luck for the new year.

To recreate fans, use Granny Smith apples for its delicious flavour and acidic taste; an elongated mango that is green and yellow and has fibrous pulp; and lastly, a papaya that should be soft to the touch and perfectly ripe. Wash and dry all the fruits. Then with a sharp non-serrated knife, cut out a few slices that are not too thick and remove the seeds. The apple slices should be handled with care since they are thin. Place the slices on three sides of the sundae cup. To recreate small flowers, from a slice of winter melon cut out five equally sized cubes, then with a small knife make four incisions on the edges; as you are making the incisions, vibrate slightly the knife so as to recreate the waves of a petal. Rotate the two halves of the fruit in opposite directions. To create a double corolla melon flower, after having made incisions on every side with a semi-circular cut, remove the excess and repeat the operation. Pick a medium-sized yellow papaya with its skin intact, to create a central flower. Cut the fruit in half transversally and with a crinkle-cut knife, make a circular cut around the central part of the fruit; continue all around to recreate the first flower, removing any excess. Repeat the process with deeper cuts, following the same procedure, along the peel to create petals. Add a current to the centre of each flower to recreate the pistil.



Chef's tip. Choose a white backdrop that will accentuate the bright colours of the fruit. Offer gelato flavours such as fiordipanna or fruit-based ones. It is important that they have delicate taste so that they do not overpower the flavours of the fresh fruit.

Sold out



The entire exhibition area of Rimini (Italy) is ready to welcome the forty-third edition of Sigep, the grand event organized by IEG-Italian Exhibition Group.

Twenty-eight halls; a thousand brands exhibiting; gelato, pastry, chocolate, baking and coffee industries representing in the name of innovation and sustainability... All of this is Sigep by IEG, the international tradeshow dedicated to the world of artisanal specialties taking place in Rimini, Italy, January 22-26.

With a strong rebranding, from this edition the exhibition becomes The Dolce World Expo. This transformation had already started in the fully digital edition of Sigep Exp held last March, but it is now becoming tangible with the presentation of a new logo and a new mission. The event wants to express in a tangible way its strong aptitude to catch the evolutions of trends in the industries it represents. And it does so completely in sync with the international markets that demand more and more attention to taste and the Italian way of interpreting dessert.

The new visual identity also confirms Sigep's commitment to being a business platform with constant professional development thanks to a rich calendar of collateral events that will be organized during the five days of the exhibition.

At Sigep 2022, the Vision Plaza returns with non-stop talks on trends in supply chains, consumers, technologies, and market strategies in different countries around the world. The program also includes the traditional setting of four Arenas dedicated to gelato, pastry, baking and coffee which will be the backdrop for a continuous exchange of events, competitions and demonstrations with the greatest maestros of artisanal sweets in the world. Much attention, of course, will be paid to the issue of safety for visitors and for exhibiting companies, thanks to the anti-covid protocols named #safebusiness by IEG. Sigep is also Gbac Star accredited, the worldwide program that certifies that application of international standards for cleaning, sanitation and prevention of infectious risks for staff in exhibition halls. Furthermore, with Safe Travel, the organizing entity will provide timely and constant informative assistance on the rules and obligations to which international visitors and exhibitors much comply for entry to Italy.

Only for the best

At Sigep 2022, Gelato d'Oro returns, an event that will lead to the selection of the members who will compose the Italian team competing at the

10th Gelato World Cup, scheduled in Rimini in 2024.

The worldwide championship, which every two years elects the champion team of the world in the gelato industry, foresees a new development for the next edition. A Gelato European Cup will be organized. This European championship is planned for 2023 and it will be a true "elimination round" of the teams, each of which will be composed of a gelato maestro, a pastry chef and a chocolatier. Therefore, the automatic participation "by right" will end and a new phase of the competition begins. The Italian team, in collaboration with the Club Italia of the Gelato World Cup, must compete in this "confirmation" round during the Gelato European Cup, after which, it can compete at the world championship with the most distinguished teams. The selection of the pastry chefs in the Gelato Arena is scheduled for January 23 with two competition trials: an artistic piece in brittle, and a chocolate gelato cake. The selection of the gelato chefs in Gelato d'Oro will be articulated first in semi-finals, held on January 24 and 25, with two trial competitions - a "mystery cream" and a "mystery fruit." The finals will be held on January 26, with the creation of a single portion dessert in a glass and a savoury gelato.

The European Cup will join other intercontinental selections: the second edition of the Asian Cup is scheduled for April 2022 in Singapore; the fourth Latin American Cup is scheduled in Buenos Aires in June 2022; and a selection round will be held in the United States.



Be inspired by US

4 magazines a year

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

puntoitaly.org - sweetmood.org



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

Year 11 No. 29 JANUARY 2023 € 1,00

**Antonio
Mezzalana**
*a chef in love
with gelato!*

ITALY

Follow us  

EDITRADE 



The art of innovation

ACCADEMIA BIGATTON



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 pro-

duction 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 desserts 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.





Accademia
Bigatton®

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.

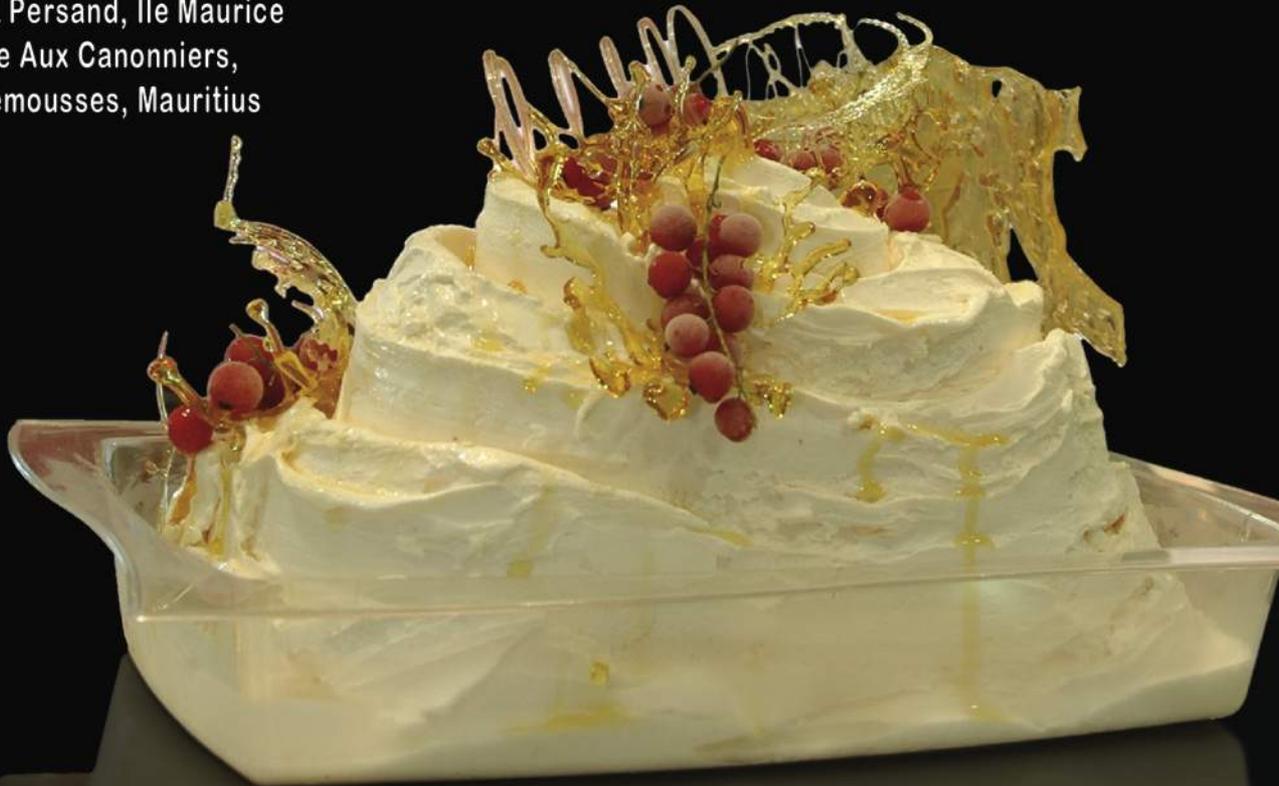




Mauritius

Ice Cream
Production Ltd

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



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



Infinitely soft



AROMITALIA

Aromitalia presents Amoretta (“sweet love”), a new line of creams with irresistible flavours that will satisfy the sweet tooth of all ages. Perfect for use in gelato and pastry, they are characterized by an important trait: they always remain soft and easy to use at any temperature. They can be served as-is, used as a garnish, or poured directly into the cone. They are perfect for creating appetizing “cremino”, to be spread into layers alternated with gelato directly in the pan. They are also ideal when used as a filling for desserts.

The Amoretta are available in six flavours. The original version is Amoretta, a classic cream that unites the elegance of hazelnuts with the intense flavour of chocolate. Then there is Pistachio Amoretta, a very versatile cream with a delicate flavour. Completing the range is Black Amoretta, made with dark chocolate; White Amoretta, with delicate milky notes and made with white chocolate; and last but not least, Waferino Amoretta, enriched

with crunchy pieces of wafer.

80 years alongside professionals

This year, Aromitalia reaches an important stage in its history: 80 years marked by constant growth. Since 1942, the company offers a complete range of products designed to support the daily work of gelato chefs in a concrete way.

The most classic recipes reflect tradition, and they aim to enhance the complementarity of the different ingredients that are mixed together. These are joined by an offer of innovative creations, obtained by seeking excellency in raw ingredients and the combination between them. The quality of the products and the technical knowledge acquired by the company are the foundation that allow gelato chefs around the world to learn the true art of artisanal gelato. The goal is to accompany them in their discovery of the culture of artisanal gelato, helping the constantly grow of their business.





Amoretta

La crema sempre morbida

6 flavors, endless pleasure

AMORETTA WAFER

Amoretta cream enriched with crunchy wafer grains.



AMORETTA ROCK

The original Amoretta cream enriched with crunchy chopped hazelnuts.



AMORETTA PISTACHIO

A highly versatile, delicately flavored pistachio cream for gelato delights.



AMORETTA

The original Amoretta cream, a union of hazelnut and cacao. An irresistible classic.



AMORETTA WHITE

Our perfect, white chocolate cream featuring delicate notes of milk.



AMORETTA BLACK

Our Amoretta cream featuring the intense flavor of dark chocolate. A must-have topping for all your frozen treats.

 1942 - 2022
aromitalia

DAL 1942, INGREDIENTI PER GELATO

Pistacchio: 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 and is now signed with the new seal "Passione e Selezione Pistacchio Babbi" (Passion and Selection): 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



...since 1952



70 years for us are not a finishing line but a new start!

Ours is a story full of encounters, research, sharing, emotions and friendship that, with our products, allows us to make entire generations around the world happy and encourages us to continue to do so with renewed passion.

70 PICCOLI
PIACERI
QUOTIDIANI
DAL 1952
BABBI

babbi.com
[#ilovebabbi](https://www.instagram.com/ilovebabbi)



SIGEP
THE DOUCE WORLD EXPO

22 - 26/01/2022
HALL C7 - STAND 103-109-143

ISM

30/01 - 02/02/2022
HALL 4.2

**INTER
SICOP**

19 - 22/02/2022
HALL 14 - STAND 14E09

Gulfood

13 - 17/02/2022
DUBAI WORLD TRADE CENTER

Gluten free tastiness

Beyond the quality aspect of their products, the company also pays attention to consumers, their eating habits and their requests, which are in constant evolution both for health and cultural reasons. Each message that comes from the market is gathered and analysed to offer an excellent, innovative and quality answer.

The new line of Babbi products which is dedicated to baked goods was developed thanks to this commitment: a vast range of ingredients to produce baked desserts that are simple, versatile and Gluten free certified. It is a complete line of substitute flour mixes that can be used by just adding milk/cream, butter and eggs to create delicious gluten-free specialties in a fast and practical way.



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

BABBI



WAFERINI ROMAGNA

Our Tradition becomes Gelato



Waferini Romagna become wonderful Gelatos and Desserts to celebrate our 70th Anniversary.

This is a novelty that began long ago, dating back to our origins; finally, the original ingredients are available to create the most delicious gelato with the flavour of the inimitable WAFERINI ROMAGNA BABBI.

70 PICCOLI
PIACERI
QUOTIDIANI
DAL 1952
BABBI

babbi.com
[#ilovebabbi](https://www.instagram.com/ilovebabbi)



SIGEP
THE DOUCE WORLD EXPO
22 - 26/01/2022
HALL C7 - STAND 103-109-143

ISM
30/01 - 02/02/2022
HALL 4.2

INTER SICOP
19 - 22/02/2022
HALL 14 - STAND 14E09

Gulfood
13 - 17/02/2022
DUBAI WORLD TRADE CENTER

Lemon and creativity

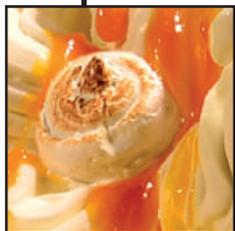
Bigatton, always attentive to the demands of its customers, has created a new concentrated paste: Lemon Pie.

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

The fresh lemon taste blends perfectly with the sweet meringue, creating a truly excellent and irresistible blend.

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

BIGATTON



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

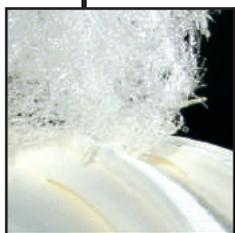
BIGATTON



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 g of dehydrated glucose, 180 g of sucrose, 800 g of whole milk and 200 g of fresh yoghurt.

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

BIGATTON



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

BIGATTON



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

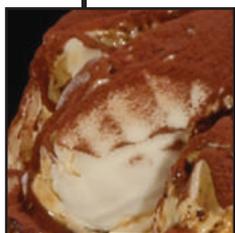
Authentic recipe

BIGATTON



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 variegata

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 variegata 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 variegata. 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 avantgarde and supports great professionals since 1967. Bravo Spa has founded its history on 100% made in Italy successful products such as Trittico®, the multi-function 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





Are you ready to see the future?

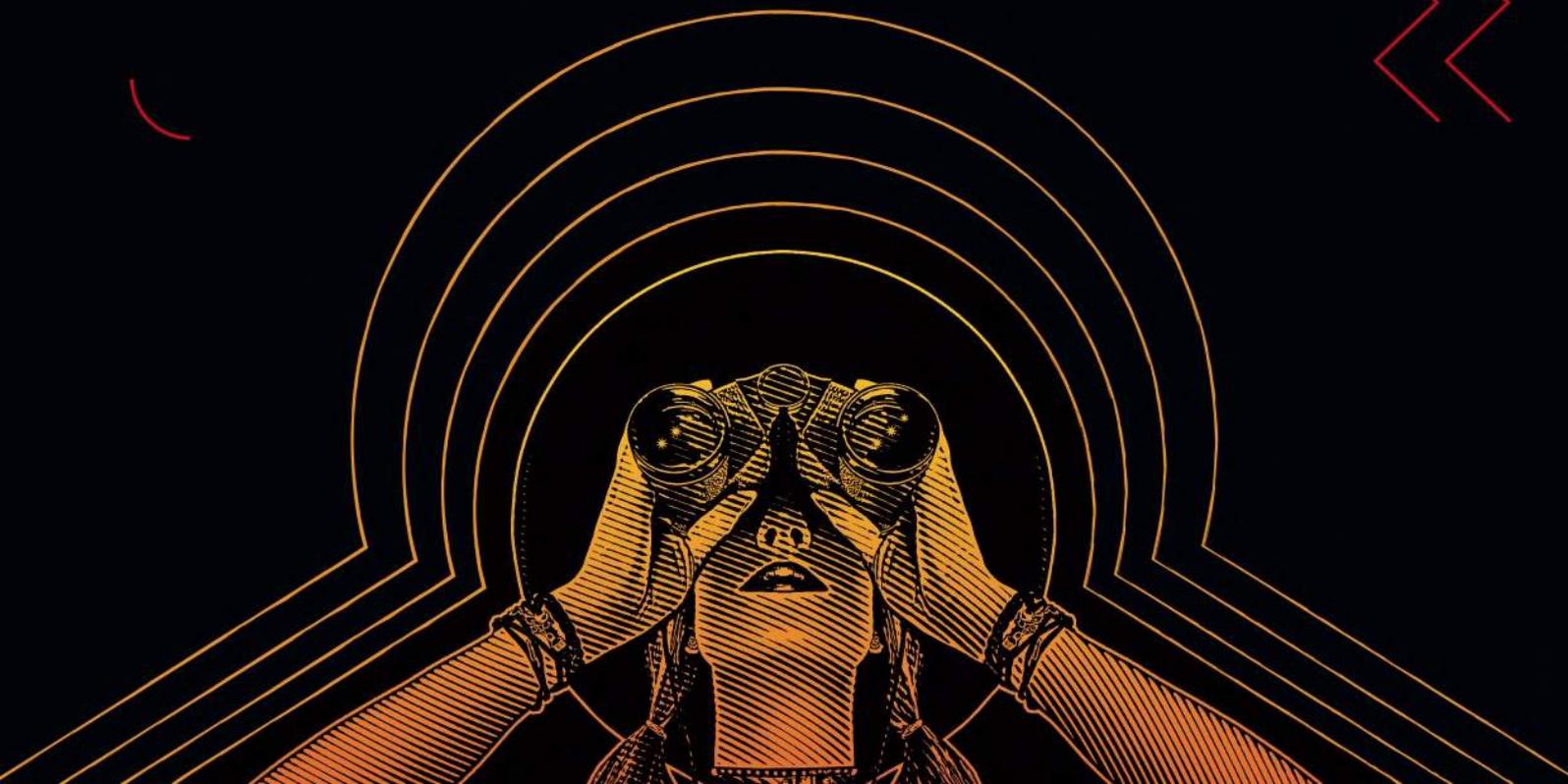
Come discover the preview
of Bravo new technology
for the future of pastry and gelato.

BLOWTM
Sous-vide System

B.SONICTM
Ultrasound System

We'll wait for you at booth 066-090 Hall C5
SIGEP | RIMINI January, 22-26 2022

Stay tuned | www.bravo.it | f @ in



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 con-

figuration 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



BRX



Vista Showcase

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

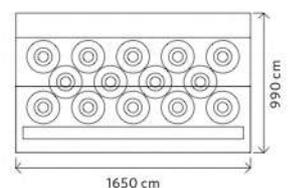
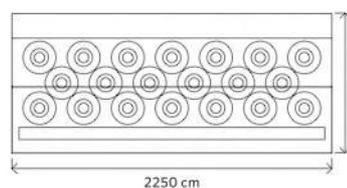
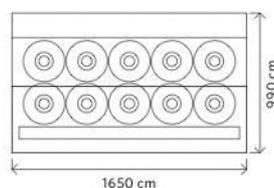
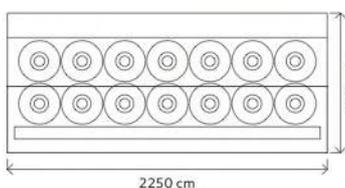
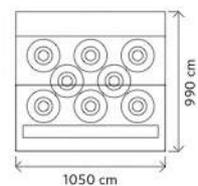
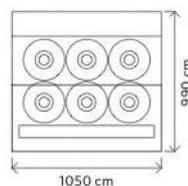


Explore Vista



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

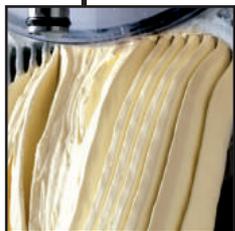


Carpigiani presents ReadyChef, the countertop machine designed for professional pastry shops and restaurants that in 58 cm incorporates all the technology needed to add gelato to the menu and acts as a personalized assistant for many pastry and chocolate specialties. It has 34 different programs ranging 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



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 w



Cartoprint. Mature by experience, youthful by passion.

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

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

THE PACKAGING OF GREAT ICE CREAM MAKERS SINCE 1939

world of ice cream with the same passion.



Cartoprint
SEDA INTERNATIONAL PACKAGING GROUP

WWW.CARTOPRINT.COM

Natural inspiration



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

The "Fruttart" design, a mix of colours and brushstrokes with striking, bright nuances, and the "Panarea" design, which, with its pattern of different shades of blue, recalls the vast horizons and the crystal-clear water typical of the Sicilian coastline. It is not just the new designs that focus on harmony with nature. Cartoprint has always placed great focus on researching materials and all of its products are in fact made with FSC®-certified paper, which guarantees safety, quality and responsibly sourced materials.

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

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



CARTOPRINT



*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.

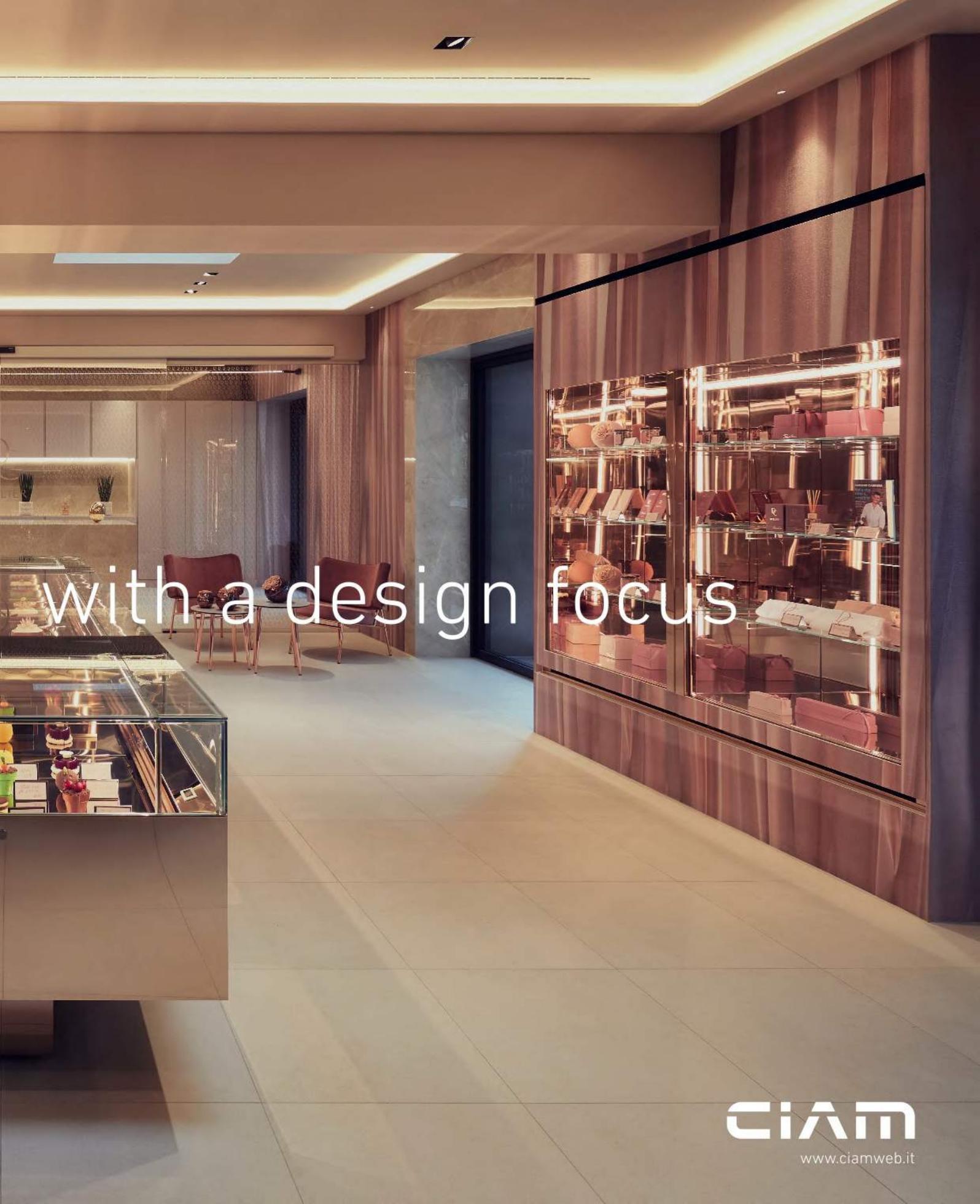
Furthermore the Ecocup line, in addition to being made with FSC® paper, is completely biodegradable. That's how we continue to give back to nature what she gives us, by categorically prioritising sustainability.

THE PACKAGING OF GREAT ICE CREAM MAKERS SINCE 1939

 **Cartoprint**
SEDA INTERNATIONAL PACKAGING GROUP

A photograph of a modern bakery interior. The space features large glass display cases filled with various pastries and breads. The lighting is warm and ambient, highlighting the products. In the background, there is a seating area with two red armchairs and a small table. The overall design is clean and contemporary.

Refrigeration solutions



with a design focus

Over forty years of design excellence



Ciam is a leading company in the supply of counters, refrigerated display cases and furnishings for the Ho.Re.Ca industry. For over 40 years, it has been working on custom projects, guaranteeing high quality standards and personalizing products based on the needs of designers and of clients.

With a portfolio that includes international brands such as Fondazione Prada, Grom, Cracco, Armani Cafè and Starbucks, McDonald's, Marchesi 1824 - Prada group, Ciam's history consists of 44 years of success and innovation.

Over the years, Ciam has focused its attention on technological semi-finished products, offering its clients a very large range of solutions, and at the same time guaranteeing high quality products and extremely short delivery times.

In 2007 when the company reaches its 30th year of being in business, Federico Malizia takes over the management of this family business.

2010 represents a turning point in which the new factory is inaugurated: 23 thousand square meters of technology. That same year is important also for

CIAM





project presented during Host 2021. A project that goes through the essence of Ciam through Design, Nature and Automation: three universes, three objectives and three excellences that within the company are never separated, but rather they are woven together into a spiral that makes up its DNA. The newest innovations of the brand are: NoFog, an innovative and patented low-voltage anti-fog system for glass; Multix, a patented system that allows for the working surface to be set at a specific temperature and humidity level, which can be recorded and monitored based on the needs of the client, created in collaboration with Gelsystem; Tube, a sanitation system that operates with UV-light technology and can destroy up to 99% of harmful microorganisms such as viruses, moulds and bacteria; Ciam Connect, an integrated solution to monitor and manage remotely all of the functions of a refrigerated counter from a simple smartphone, tablet or PC; in 2021, in the Counters family, an important update is made both in terms of technology and of design; Table, the counter/display case designed by Fabrizio Milesi in collaboration with Matteo Brioni and launched during the 2021 Milan Design Week.



the investments made in production equipment and tools. This is also the year when Ciam starts focusing on the international market. Another important moment is represented by the year 2015, marking a fundamental step, a clear change, which leads the company to a new horizon, to one of architecture. The refrigerator can now be integrated into a space; we can go beyond the idea of a refrigerator as an external technological machine. With Murozero, designed by Fabrizio Milesi, Ciam's art director, the idea of fusion between a technological element and a functional one is born with this architectural project.

Murozero, along with Move16 and Mirror, represents one of the brand's most iconic products. Move16 is a display case equipped with a symmetrical glass case, overcoming the "behind the counter" logic. It is a product conceived and designed around the idea of a new concept for the counter; it can be positioned in the centre of a space, allowing the product on display to be presented in a complete way, from every side.

In 2017, Ciam celebrates its fortieth birthday with a new identity, a new brand, completely renovated in its form but with a strong reference to its origins, underlying the importance of looking towards the future while firmly holding onto its origins.

The new company mission brings Ciam to think about its products as true objects of design, allowing them to successfully enter the context of furniture. In 2017, Murozero Slide (Fabrizio Milesi design) is presented, further developing the concept of Murozero. This product is nominated to compete for the prestigious Compasso d'Oro 2019 award, together with the innovative Ice Design Live Stations, created by the designer and gelato chef Raffaele De Angelis.

Following that same perspective, further research in style and technological innovations is conducted, which is enclosed in the DNA



Calibro Zero: dedicated to everyone



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



COLALUCCI

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.



*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

A story that starts way back



FABBRİ 1905

Not too long ago, making a dessert was something really special. Nonna Rachele, Gennaro Fabbri's wife, prepared her desserts just like that, making them with love and dedication.

Since then, the dessert recipes from Casa Fabbri have been handed down to the family's fifth generation. Today, the current generation has transformed the recipes into a new product that can bring back the memory of those unique and unmistakable abilities.

It is called "Nonna Rachele Fabbri", and it is a perfectly balanced paste for replicating quintessential traditional desserts in a gelato version. The ingredients are expertly blended to remind you of the flavours of butter, eggs, flour and sugar, and they adapt dynamically.

Thanks to "Nonna Rachele Fabbri", mixed together with other ingredients and gelato makers' creativity, the best traditional homemade pastries enter in the gelato shops : only one ingredient in stock, one thousand recipes in the gelato tub. It is also possible to create a distinct offer in the display case because it is a highly versatile ingredient. You can recreate delicacies from your own family traditions or from the territory, offering your clients a different recipe each week. Some examples? Recipes that recall breakfast such as Pancakes or Toast; flavours inspired by holiday sweets such as Panettone or Easter Colomba; the classic most-loved desserts such as Tenerina, Black Forest, Chocolate cookies; more examples include St. Joseph zep-pole, Lecce-style pasticcotto, Mille-feuille, Pie, St. Honoré cake...

Over 40 recipes can be discovered on

<https://en.fabbri1905.com/professionals/gelato-makers/nonna-rachele/recipes/>





*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

Lactose-free cream and milk for a more inclusive gelato

The amount of people who are intolerant to the naturally occurring sugar in milk grows every year. Professionals are therefore adapting to the new requests from customers, also thanks to companies such as Frascheri, which meet the demands of the market with a selection of products for professional gelato shops.



With almost sixty years of history behind them, Frascheri constantly innovates its range of traditional products to offer excellence to gelato shops that are most attentive to the newest market trends. How? With the “lactose free” versions of its most famous products. Ideal for modern gelato and pastry shops, Frascheri’s lactose-free UHT milk and Arianna Cream with 35% fat maintain the organoleptic properties, the goodness and the typical structure of traditional products.

Frascheri’s products therefore expand and improve, yet they constantly retain their distinctive qualities: the raw material is 100% Italian milk; all the products have been created by professionals and tailored for them; the professional line is complete, with products that meet the styles of gelato and pastry shops with different modern dietary needs.

White, reliable and free from lactose, Frascheri’s UHT Arianna Cream with 35% fat is an ingredient that joins the rest of Frascheri’s lactose-free products: it is 100% Italian and specifically designed to give professionals reliable ingredients, always in line with the latest food trends.

FRASCHERI

Tips for use

Lactose-free milk and cream are used in the gelato shop just like the equivalent products that contain lactose, with the precaution to reformulate the sweetness based on the flavour and the recipe. Lactose-free products have the particularity of being naturally sweeter than traditional products.

The machines used to treat the mix and the gelato need to be cleaned before using to eliminate any residues of mix or gelato that contain lactose.

It is also important to ensure that other products that could be added to the mix do not contain any lactose: therefore, do not add skim milk powder or milk proteins, as they could contain small quantities of milk sugar.

For information, visit the website www.frascheriprofessionale.com



Tastes based on milk: yes, but... Lactose free!

Many consumers are **lactose intolerant**, and the **majority don't know to suffer from it.**

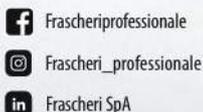
Make your milk-based tastes free from lactose!

With the **LACTOSE FREE FRASCHERI** line **everyone can enjoy your ice cream** without the effects of lactose.



www.frascheriprofessionale.it

Organization with quality/food safety management system
ISO 9001/ISO 22000 certified by Bureau Veritas Italia S.p.A.



22-26 / 01 / 2022 • PRESENT AT:

SIGEP
THE DOLCE WORLD EXPO

PAD. C 3
STAND 040

Ecological transition



Frigomat preserves and enhances existing resources through eco-sustainable solutions, with the lowest possible environmental impact.

To this end, the company has already begun a process of ecological transition of its activities. The company's commitment to nature has been implemented in a number of ways: a more rational use of paper, replacing it wherever possible with digital alternatives, scrupulous attention to the recycle of materials, the choice of service providers who employ renewable sources, the adoption of an ethical code guiding the utmost attention to the environment in all company functions and then, recently

and in conjunction with current sector regulations, the application of ecological sustainability in the production of machinery. A new range of products has been developed using a natural refrigerant gas and new technologies for saving energy and water to reduce the environmental impact as much as possible and at the same time to achieve even higher levels of efficiency.

The aim of converting the entire range of ice cream and pastry machines to an environmentally sustainable mode is accompanied by the desire to leave future generations the taste of a cleaner world.



FRIGOMAT

It's time for more sustainable solutions



The new eco- friendly gelato and pastry machines, by Frigomat.

Frigomat has already embraced an eco-friendly transition switching its production to a reduced environment impact range of machines, in order to grant our future generations **the full taste of a purer world.**



Discover the new green solutions on

frigomat.com



EUROPAIN 2022

PARIS, 22ND-25TH JANUARY – HALL 1 – STAND K42

GELATISSIMO 2022

STUTTGART, 5TH-9TH FEBRUARY – HALL 10 – STAND 10E12

SIGEP 2022

RIMINI, 22ND-26TH JANUARY – HALL C1 – STAND 200-164

INTERSICOP 2022

MADRID, 19TH-22ND FEBRUARY – HALL 14 – STAND 14I10

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 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.



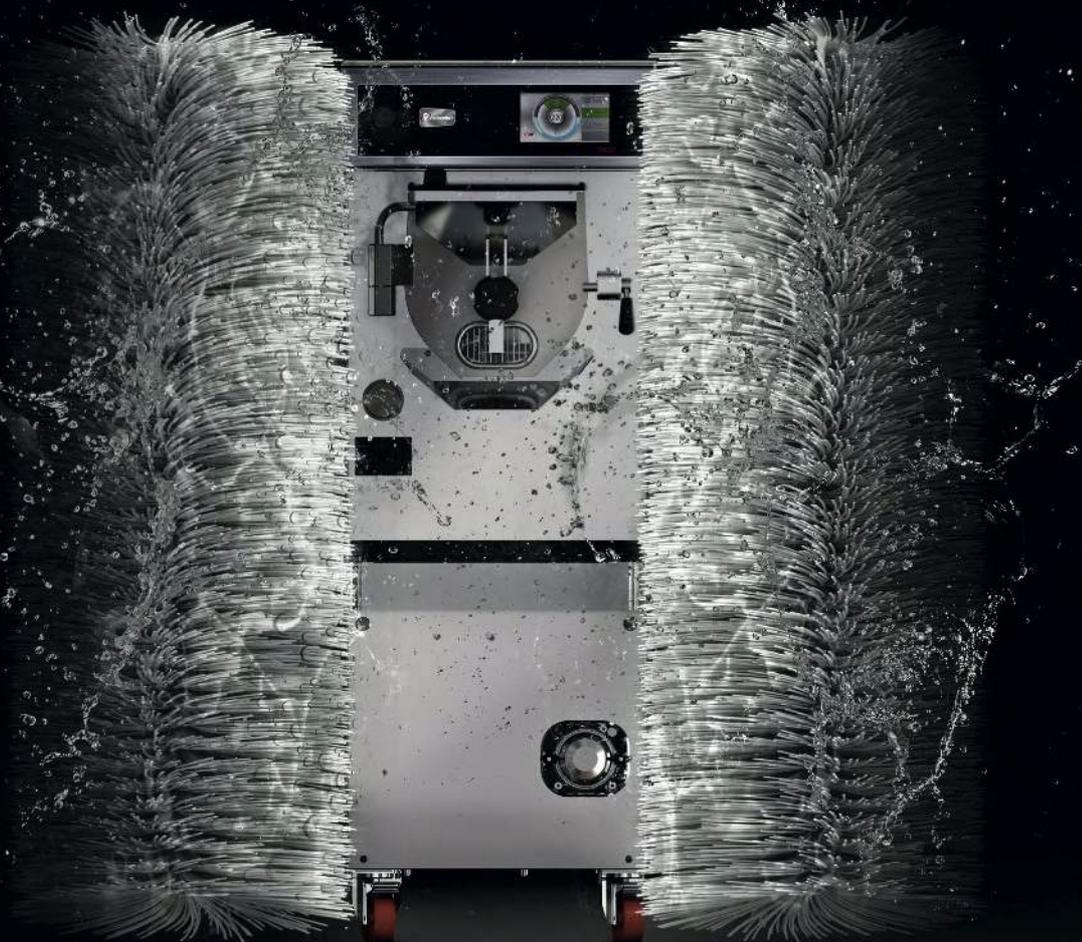
FRIGOMAT



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, facilitates the daily work of the operator allowing an easy switch from one flavour to another, as well as a safe and quick washing and sanitising of the machine, saving time for other activities. 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



EUROPAIN 2022

PARIS, 22ND-25TH JANUARY – HALL 1 – STAND K42

GELATISSIMO 2022

STUTT GART, 5TH-9TH FEBRUARY – HALL 10 – STAND 10E12

SIGEP 2022

RIMINI, 22ND-26TH JANUARY – HALL C1 – STAND 200-164

INTERSICOP 2022

MADRID, 19TH-22ND FEBRUARY – HALL 14 – STAND 14I10

Technology on stage

FRIGOMECCANICA



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.

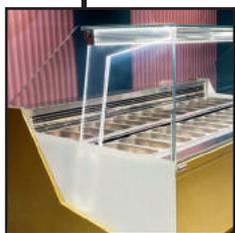
With its brands Frigomeccanica, Stiltek, and Officine 900, the Group is completely Italian. In its facilities located on the outskirts of Teramo, a production space of over 40,000 square meters, the Group produces a full range of display cases for gelato, pastry, food and furnishings for cafés, bakeries 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.



PREMIUM

4.0 SHOWCASE



DUAL VENTILATION
FOR OPTIMAL CONSERVATION TEMPERATURE



SIGEP
THE DOLCE WORLD EXPO
22-26 JANUARY 2022
PAD A7 STAND 039

For 100 years together

FRUCTITAL



It was 1922 when a Piedmontese entrepreneur moved by a great passion for confectionery, gave birth to Fructital. It all started in a small laboratory in the heart of the city of Turin, where flavoring essences for pastry were produced.

In a century of history and important goals achieved, the family has always been the center of the growth path of the company. If shared with everyone, the passion for one's work becomes inspiration and strength.

Today as yesterday, the love for the territory and the quality of made In Italy guide us through the choice of raw materials which come from carefully selected partners. Our production continues to be inspired every day by tradition, combining artisanal production methods with innovative systems that allow us to guarantee our clients quality, speed and flexibility.



In a gelato shop as in a pastry shop, each creation should talk about the artisan and our job is to make sure that he can offer a product that is always original and unique. The artisan is our point of reference and we give him all our attention. This is why we are by his side every day by offering personalized training that allow us to draw inspiration from each other.

Yes, because "growing together" is the precious value on which we base all our collaborations.

Fructital is comparison and growth, it is always pursuing new goals and... it is family.

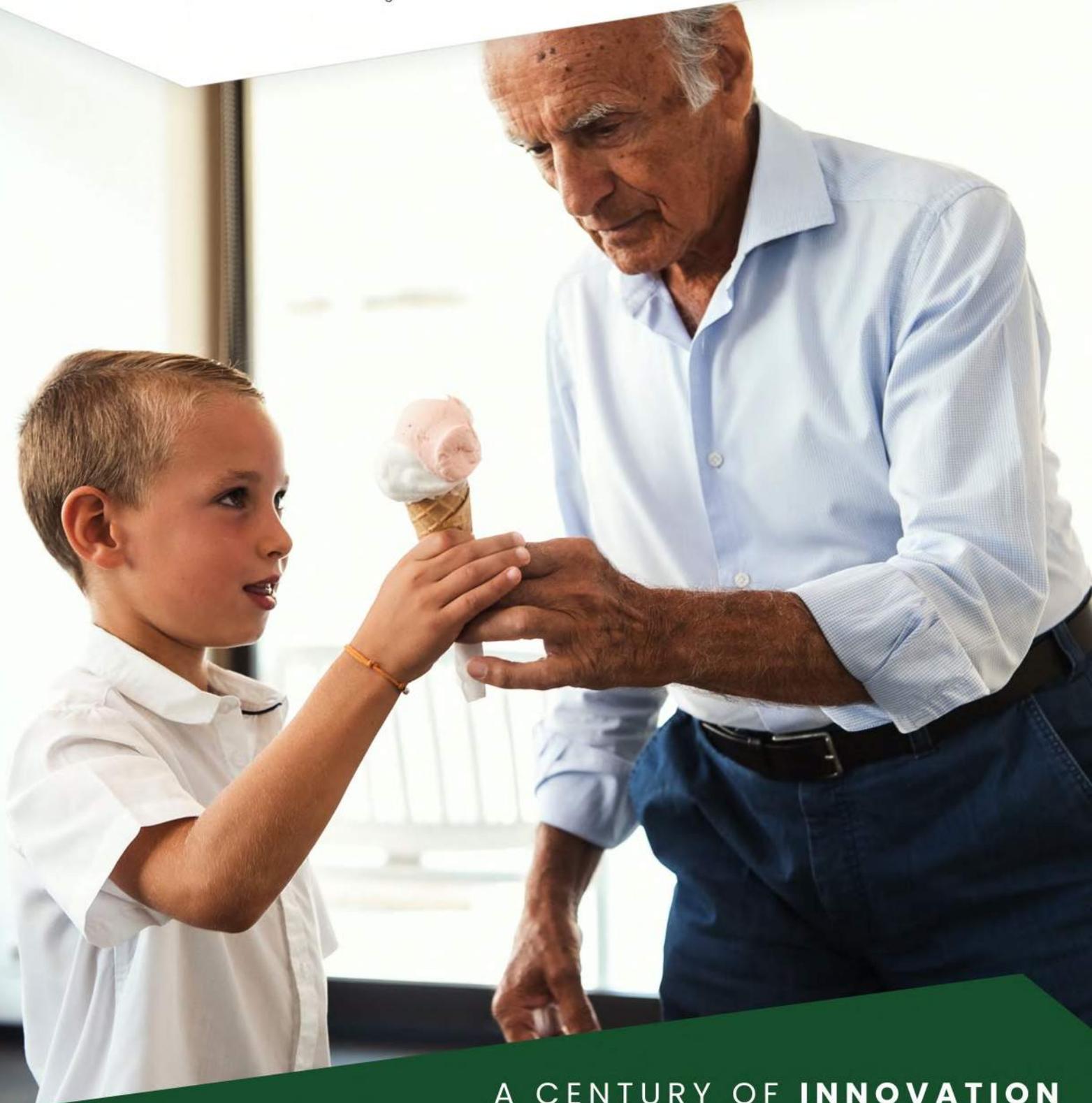
For 100 years we have been there to give you moments of joy to share with the people you love.

For 100 years together.





bontà e tradizione nel gelato dal 1922



**A CENTURY OF INNOVATION
IN KEEPING WITH TRADITION**

www.fructital.it

Never seen a crunch like this



The new Variegato Gran Croccante joins the line of “Gran Variegati”, without milk, its derivatives and added sugars. It is characterized by the high content of “Tonda Gentile Trilobata” hazelnuts and made unique by the exclusive hazelnut brittle without added sugar, to offer eye-catching and innovative combinations in your showcase.

Variegato Gran Croccante is ideal in the combination with Fructital Hazelnut flavor on BiancaVega & Stevia base.

VARIEGATO GRAN CROCCANTE IN SHORT

- packaging: 2 bucket x 4 kg
- dosage: 100 g/kg gelato
- shelf life: 30 months

Let's taste America

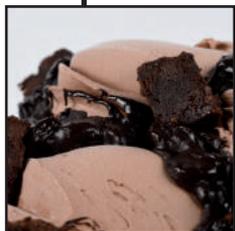
An icon of traditional American pastry, Variegato Brownies reproduces the typical taste of the original Chicago recipe. It is made of a delicious cocoa cream enriched with gluten-free Brownies grains giving it a perfect texture to be used both in gelato and cold pastry. Variegato Brownies is proposed in the “Zurich Cake” gelato to celebrate a dessert of excellence of the Italian company's land Pinerolo, Chantilly gelato enriched with Variegato Brownies, nougat grains, chocolate flakes and black cherries as a decoration.



VARIEGATO BROWNIES IN SHORT

- packaging: 2 bucket x 4 kg
- dosage: 100 g/kg gelato
- shelf life: 30 months

FRUCTITAL



Perfettina Pistacchio



**ZERO MILK & DERIVATIVES
FOR YOUR CREMINI & ALL YOUR CREATIONS**

Cheers in a tub



Fugar has transferred two alcoholic specialities known all around the world, Bellini and Caipiroska, to the world of desserts, offering a touch of intriguing exclusivity to the gelato and pastry shop.

Thanks to the creativity of the famous Harry's Bar's owner, the Bellini was born in the 1940s in Venice, Italy's most exotic and sophisticated city. It is a simple preparation, as it is made with only two ingredients: white peach nectar and sparkling wine. The intoxicating aroma of the fruit is what makes the final result so unique. Inspired by this cocktail, Fugar created a delicate cream, which is ideal for decorating cream- and fruit-based flavours tubs in the gelato shop. In the pastry shops, it gives a touch of originality and refined contrast when added to leavened cakes such as Colomba or Panettone. It can make the flavour of a mousse stand out or it can be added as an insert to cakes.

Intriguing filling

The Caipiroska cocktail brings to mind the warm beaches of Brazil, along with moments of conviviality. It is made with fresh fruit or fresh fruit juice, muddled with herbs and sugar, and topped with vodka. It is considered as a tonic for the body and the spirit.

In the transition to a version for gelato and pastry shops, Fugar's research and development team succeeded in recreating the colours and the flavours of a strawberry Caipiroska in a cream, without any alcohol in the ingredients list. Then, in cooperation with the teachers of Arte Dolce school in Rimini, the team brought to life sweets that can give colour and refreshment to a display case. The flavour pairings are endless.

In the gelato shop, it is possible to fill many gelato flavours such as lemon, strawberry, coconut, raspberry, basil... just to name a few. In the pastry shop, the strawberry Caipiroska cream can add a touch of class to a baked dessert, a mousse, or a cake.

FUGAR



Strawberry Caipiroska

CREAM

Bellini Cream

Because every day
can be a celebration



Caipiroska and Bellini, the timeless cocktails famous all over the world, land in the pastry shop.

Both ready-to-use creams are ideal for filling all kinds of leavened products, chocolates and pralines, and as a crem for semifreddo.

www.fugar.it  

FUGAR[®]
PRODUZIONE

Deliciously creamy



It is impossible to resist the Gnam! line of creams by Gelatitalia. They have an irresistible taste and a very creamy texture, making them true must-have items for gelato shops. These creams are available in various flavours, from the most classic ones to the more elaborate ones. It ranges from the traditional offer of hazelnut, pistachio, dark chocolate and white chocolate, and it also includes trendy flavours like “mou salè” (salted caramel). But the true novelties for 2022 are the Crock Nutty and Bonita Gnam! creams. The former is a delicious milk-based hazelnut cream with caramelized hazelnuts, and the latter is a rich hazelnut cream with small wafers and pieces of hazelnuts. All products of the Gnam! line are versatile and are an ideal addition for many sweets. For example, they can be swirled into a gelato or can create inviting “cremino” in the pan. They are perfect for filling crepes, also thanks to the dispenser on the tin. But it does not end there. These creams are also indicated for making semifreddo and they can be used both as a topping or as an insert inside the preparation.



Constant evolution

Gelatitalia was born in 1982 as a brand of Granulati Italia, specializing in the production and distribution of ingredients for gelato and pastry industries. Starting with the first powder products for fruit gelatos, the company constantly expanded its catalog to offer a complete range of semi-finished ingredient products in continuous evolution, in compliance with the most important international standards of quality and food safety: this is how the lines of lactose-free, gluten-free, GMO-free and organic products were born. Its production

plants are constantly improved with the latest technologies, such as the spraying and ultrasonic microencapsulation system of fatty materials, which allows for the extended preservation of the products' organoleptic properties.

Gelatitalia has obtained numerous certifications, including the FSSC 22000, an international standard which guarantees the respect of HACCP rules in every processing phase. The company has also obtained FDA certification, allowing for its products to be exported to the United States.

GELATITALIA



GNAM! SO GOOD!



Gnam!

The delicious and versatile cream to be used for fantastic "cremini" in tub or as such, for variegation or as garnish inside the cones, to savour all the taste. Available flavours **hazelnut, dark chocolate, white chocolate, mou salé, pistachio.**



A nice dispenser for free to add taste to cones and cups



la
GELATITALIA

gelatitalia.it | +39 035 4824335



No milk? No problem!



Geldue has always been keen on meeting the new demands of the market and for this reason, a new line of soft ice cream products has born. The Softygel milk-free line offers ready-to-use powders which need just water to get an excellent result in terms of creaminess, taste and overrun.

The masterfully balanced formulas and the selected raw materials result into an amazing milk-free soft ice cream. The wide range also meets the consumers' demand: vanilla, chocolate, coffee, strawberry and lemon. Easy and fast: just mixing the powder of each sachet (1,2 kg) with water (2,5 lt) and that's it.

Commitment and passion

For more than thirty years, Geldue has been manufacturing gelato ingredients, always combining the quality of its solutions with an equal efficiency in serving the customer. Geldue's technical and commercial staff places its hand-on experience and flexibility at complete disposal of the clientele, never failing in offering premium quality products that meet even the most demanding customers' requests. Commitment and passion are the everyday fuel of Geldue's engines and the indispensable endowment for satisfying old and new customers. In the ever changing world of business the quality of products is essential but it would not be enough without a careful and punctual service. Whether it comes to transport logistics or technical and commercial problem-solving, Geldue takes pride in being more than just a supplier, but rather a business partner.



GELDUE

**wait, you
mean I can
eat that?**



NEW
Dairy Free
Softygel line

Love yourself, eat gelato

Via D. Cimarosa, 33 - 40033 Casalecchio di Reno (Bo) Italy

T +39 051 6132910 - info@geldue.it - geldue.it



MOF: a precious ally in the lab

Pastry is coming, and Gelita MOF is your indispensable assistant in the lab: it is the muscle to your brain, the executor to your thought.

Let it save you the stress and the costs tied to boring, repetitive preparations or the necessity of additional help. Let it do the hard work, so you can concentrate on more worthy tasks.

Let it be your tireless, trustful, valuable partner.

The experience of the R&D dept. in Italy, combined with the knowledge of our pastry chefs, allowed us to develop the best pastry, gelato, and slush recipes.

Gelita MOF is a simple, fast, and intuitive multi-function machine, with a constant and high-quality product result, even at half load.

Brace yourself.

Programs: Custard, Bavaroise cream, English cream, Lemon curd, Bechamel, Fruit jelly, Gelato, Sorbet, Slush, Free program.

Follow us on:

IG /gelitask

FB /gelitask

YouTube /gelitask

For more information:

www.gelitask.com – info@gelitask.com



GELITA



**THE TIRELESS
PARTNER OF
YOUR CREATIVITY**



MOF

The multi-function machine for pastry and artisan gelato



WHAT'S COOL

- Speed
- Quality
- Semplicity
- Regularity



DAVIDE PISANO
Sugar Art World Champion
"The Star of Sugar"
at Sigep 2020



gelito^{SK}

Smart Machines

See you @Sigep!

Hall C5 // Booth 92

GELITA SK S.R.O.

HEADQUARTERS
Dunajská Streda
Slovakia

info@gelitask.com
www.gelitask.com



**DESIGNED IN
ITALY
ASSEMBLED IN
SLOVAKIA**

Irresistible to the very end



You drink it, you eat it, you enjoy it until to the very end. It is DrinkEat, the innovative creation by I.Co. Cialde: a small glass-shaped wafer completely lined with dark chocolate which can give a touch of irresistibility to any artisanal delicacy. It is perfect to enjoy your morning espresso, or with a gelato or yogurt after lunch; it goes well with pudding for a snack or with a shot of alcohol after a dinner with friends... And once you have finished the contents, you can continue to enjoy the crunchy wafer and its delicious layer of chocolate. Being an edible container, DrinkEat does not impact the environment therefore it is in full harmony with nature. DrinkEat is a product with high added value for gelato parlours, pastry shops, retail and foodservice, and it is available in practical packs of 8 glasses, or in a format for catering.



I.CO. CIALDE

Say it... with Frisbee!

The Frisbee line includes a varied selection of 65 mm diameter wafers, perfect for decorating gelato served in a cone or a cup: Vanilla Frisbee; Cocoa Frisbee; the vibrant Color Frisbee with green, red and yellow hues; Duo Frisbee, made with two different mixes, a vanilla one and a chocolate one. Gluten Free Frisbee is also available, dedicated to those who are intolerant to gluten, as well as vegans and those who want to follow a healthy diet. This line of products has recently obtained certification from the Italian Health Ministry as a "gluten-free food item specifically formulated for people who suffer from coeliac disease or who are gluten-intolerant."

Crispy and fragrant, the Frisbee wafers are available for professionals in 1000-piece boxes.

Frisbee can also be an original "business card" for the gelato shop that wants to differentiate itself. I.Co. Cialde offers its customers a personalization service that allows you to print the name and logo of the shop, or any desired promotion message, directly on the wafer.

For information: www.icocialde.com



UN SORSO



TIRA L'ALTRO

DrinkEat

ONDEA**

It is perfect... at any hour!



DrinkEat has arrived, the delicious wafer cup lined with dark chocolate, created thanks to the experience of I.Co Cialde. It is perfect for making any treat even more appetizing: it can hold **coffee, gelato, liquors, desserts, yogurt...** Unleash your imagination, it is always the right time for DrinkEat.



I.CO. Cialde srl - Zona Industriale SNC C/da Isca Ficocchia - 83045 Calitri (AV)
Tel. +39 0827 34319 - Fax +39 0827 30900 - info@icocialde.com - www.icocialde.com

i.co.
cialde
Autentiche bontà

In harmony with the environment

IMBALLAGGI ALIMENTARI



The thermo box Geogel is the result of Imballaggi Alimentari's constant attention toward market's need and it is fruit of the research of new materials aligned with the ever-growing preference for products made with natural and eco-friendly materials.

Geogel performs its function as a gelato takeaway container in full respect of nature. It is completely biodegradable and compostable in full compliance with the EN13432 Regulations. Geogel also received the Ok Compost certification by TÜV Austria.

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

Geogel is available in four sizes: 350 g, 500 g, 750 g and 1000 g.

Each carton contains 60 pieces, divided into packages of 20 pieces each.

For more information: www.imballaggialimentari.eu



Visit us at:
SIGEP
THE DOLCE WORLD EXPO
22-26 January 2022
PAV. A7 - STAND 007



imballaggialimentari.eu



T H E R M O B O X
GEO *gel*



**WE TAKE FROM THE NATURE
WHAT WE CAN RETURN BACK**



Re-Maxigel: recycled and recyclable



Re-Maxigel is the first gelato thermo box made from post-consumer plastic waste, 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 take away box based on recycled plastic with food contact. 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 take away 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 rea-

son why it has been certified Remade in Italy®, for being able to combine the respect for the environment with the concept of Made in Italy. Using Styropor® Cycled™ (chemically recycled plastics) for gelato thermo box not only reduces the carbon footprint by at least 50%, compared to conventional packaging, but also keeps our ice cold. Today Re-Maxigel is made with 63% recycled plastic, but our goal that we are working on is to get to 100%.

The raw material for our Re-Maxigel packaging is based on chemically recycled post-consumer plastic waste.

Here are the main processing steps. First of all, in a thermochemical process called pyrolysis, the plastic waste is converted into pyrolysis oil, which is fed in at the beginning production and thus partly replaces fossil raw materials. At the end, a mass balance approach is used to assign the recycled content to the end products. The CO2 footprint is lower as well as the consumption of fossil resources. After the use, Re-maxigel can be thrown in the plastic bin with other plastic waste (please check the rules of your country).

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



Visit us at:
SIGEP
THE DOLCE WORLD EXPO
22-26 January 2022
PAV. A7 - STAND 007

IMBALLAGGI
ALIMENTARI

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.

BOX-GEL
ICE CREAM PACKING



Only paper, nothing more



Imballaggi Alimentari wants to support and encourage customers in recycling, for this reason it has thought of a new range of ice cream cups and cups completely recyclable in paper. The recycling eliminates much of the waste, so it creates a circular economy in which the raw material will always be recovered.

The name of this new range summarizes its meaning: Only paper. These products are obtained from pure cellulose from a controlled forest management, in order to ensure that the disposable product is completely sustainable and therefore environmentally friendly, in fact more trees are planted than those harvested. Made with compostable raw material, according to EN13432, because they contain no plastic, but an aqueous base that makes them water-repellent.



In this perspective, Imballaggi Alimentari has decided to complete the cups with paper lids and straws, so as to allow the consumer to throw everything together in the separate collection of paper without worries.

For more information: www.imballaggialimentari.eu



Visit us at:
SIGEP
THE DOLCE WORLD EXPO
22-26 January 2022
PAV. A7 - STAND 007



imballaggialimentari.eu



In search of nature...

NEW LINE OF ICE CREAM CUPS AND DRINK CUPS



PURE CELLULOSE



RECYCLABLE WITH
PAPER



COMPOSTABLE RAW MATERIAL
STANDARD EN 13432



PAPER FROM
CONTROLLED FORESTS



WATER-BASED COATING
MAKES IT HYDROREPELENT

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 integrated 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.



ISA





Pentagram

Design **Antonio Citterio**
with Sergio Brioschi



Pentagram is a unique furnishing system that perfectly integrates refrigerated display cases for ice cream parlours, pastry shops and gastronomy, as well as bar counters and other furnishing elements, in order to create any contemporary display layout.

Develop your business



Anil Yadav - Sales and marketing manager.



Warehouse.

ITAL DAIRY



Haccp certificate.



Office.

Ital Dairy is the first factory of ingredients and semi-finished products for gelato in the Emirates. High quality Italian recipes and ingredients are processed under the supervision of Italian staff with very long experience and technology from an Italian company.

The wide range of semi-finished products available includes bases for Italian gelato of different dosages and for hot and cold processing, bases for industrial ice cream and ready-to-use powdered products for soft ice. Furthermore, the company's range is enriched with classic and concentrated fruit pastas, innovative and modern pastas accompanied by variegations and cremi with classic and local flavours. Thanks to its strategic position, Ital Dairy can export very quickly throughout the Middle East, Asia and Africa and the company is open to distribution requests in these areas.

Ital Dairy offers all its long experience to gelato makers for the development of their businesses.



Ital Dairy

our passion your creation



**Production and distribution
of ingredients for
ice cream and pastry
manufacturer company
in UAE**

Ital Dairy Fz-ltc

Shed no. 30 - Warehouse no. 24, P.O. Box 10055,
Al Hamra Industrial Zone- FZ Ras Alkhaimah, United Arab Emirates
www.italdairy.com - info@italdairy.com - Tel. +971(0)547043074

A true crunchy experience



Give extra crunch to your gelato and pastry creations with Crumble, ideal for preparing original combinations in taste and texture! Crumble is a versatile and ready-to-use product available in three timeless gluten-free flavours: Classic with Butter, Cocoa and Caramel.

Crumble is a fragrant crumbled dough made from rice flour. The "Classic with Butter" version is characterised by a typical buttery aroma with a delicate hint of almonds, due to the presence of almond flour in it.

The "Cocoa" version, on the other hand, surprises with its strong flavour and texture enhanced by ground cocoa beans. Finally, the "Caramel" version is outstanding for its sweet taste mellowed by a hint of bitterness that tickles the palate.

Thanks to its features, Crumble does not absorb any moisture and lends itself to various applications in the world of ice cream, pastry and beverages. You can use it to ripple your gelato or to create a layer inside it or on the surface, to prepare a base for cakes and single-portion, in refined plated desserts, to add a crunchy touch to your creamy desserts, to bake traditional tarts as well as to enrich drinks and coffee specialties.

Watch all the video recipes at www.leagel.com!

Each box contains 6 packages of 2.5 kg each. Crumble has a shelf life of 18 months and should be stored in a cool, dry place.

Stir before use.



LEAGEL





Gluten
Free

A TRUE CRUNCHY EXPERIENCE

Give extra crunch to your gelato and pastry creations with Crumble, ideal for preparing and offering original combinations in taste and texture! Crumble is a versatile product available in three timeless and gluten-free flavours: Classic with butter, Cocoa and Caramel.

Discover all the applications of Crumble on www.leagel.com.



Leagel Srl
Strada delle Seriole, 55
47894 Chiesanuova (R.S.M.)

Destination world

MASTRO INGREDIENTS 1985



Clearly oriented to being international, Mastro Ingredients 1985 aims to spread the culture of Italian artisanal specialties to professionals around the world. Its team offers highly professional support to foodservice companies that want to further develop themselves.

The brand offers a complete range of over six-hundred products, included in the Mastro Chef, Mastro Gel and Mastro HoReCa lines. This offer includes quality mixes to make the most loved flavours of artisanal gelato and famous Italian desserts, together with supplies for restaurants and cafés. The products are made with cutting-edge technologies.

Mastro Ingredients 1985's semi-finished products conserve the original aromas of the raw ingredients, and they are developed to simplify the work of professionals as much as possible.

Custom formulations

Customers who want to distinguish their offer with exclusive delicacies can ask Mastro Ingredients 1985 to develop personalized gelato mixes. It is a trendy way to differentiate yourself with products developed specifically for your target audience.

You can opt for products of any consistency or creaminess, classic or plant-based, reduced sugar content or gluten-free...

Whatever the request, Mastro Ingredients 1985 will be able to satisfy it!



MASTRO INGREDIENTS 1985 IS THE RIGHT PARTNER FOR YOU!

WE SUPPORT AND ASSIST YOU TO BUILD THE BEST PRODUCT SOLUTION FOR YOUR BUSINESS.



GELATO & MUCH MORE !

CREATE YOUR BASE FOR YOUR OWN PERFECT GELATO

IN EACH PRODUCT WE HAVE PUT ALL OF OUR EXPERIENCE AND PASSION TO LET YOU BE INSPIRED.



WE ARE CERTIFIED



CONTACT US



(+39) 025 030 3281
INFO@MASTRO1985.COM
WWW.MASTRO1985.COM



A thousand opportunities... with Paw Patrol

After the success of its first season in the gelato shop, Mec3's Paw Patrol flavour, inspired by the most famous team of pups in the world, returns to amaze kids and adults alike with lots of delicious new developments and to multiply the opportunities for consumption during every season of the year.

Rich with colourful candy-coated chocolate confetti, the Paw Patrol gelato, which is naturally blue coloured thanks to Spirulina extract, is absolutely delicious; without food colourings or preservatives, it is a true magnet for everyone! The Paw Patrol New Adventure



Base Kit promises great emotions even for your eyes thanks to the exclusive gadgets such as 3D adhesive cards which can be presented in a fun branded dispenser, or fantastic Paw Patrol merchandising to personalize your point of sales in an exclusive way and to further encourage selling. It ranges from a totem to take a picture with your favourite pup, to fun counter-top displays, and to a colourful floor graphics that will make all clients happy. Furthermore, it is the perfect choice to make any party even more cheerful, whether for a birthday or to celebrate a good school report card. How? By proposing to your clients to order a Paw Patrol semifreddo, made even more fun if decorated with the characters from the show and puppy-shaped candles.

Excellent when enjoyed in a cone or a cup, the Paw Patrol flavour lends itself to various and delicious applications: fantastic as a soft serve, cute as a paw-shaped gelato pop, lip-licking good as a milkshake.

Paw Patrol: a gelato, one thousand opportunities for consumption, at any time of the year!

For information: www.mec3.com

MEC3



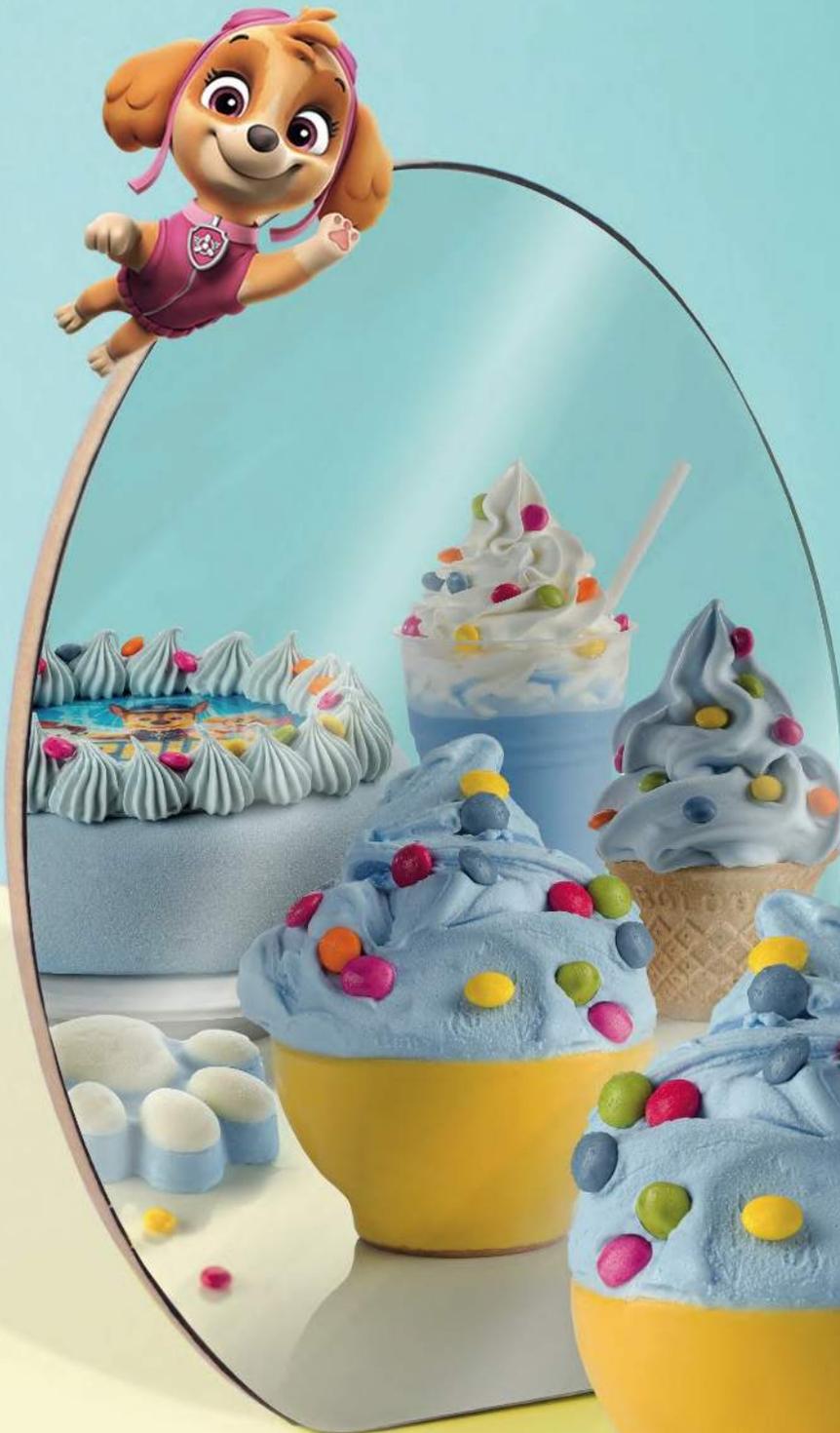


nickelodeon

MUCH MORE THAN JUST A GELATO

Lots of novelties, to increase business!

In the new versions of **semifreddo**, on sticks, **soft** and **milkshake** the gelato PAW Patrol **increases the moments of consumption** in your gelato parlour all year round and thanks to the **free gadgets** it's a real magnet for the young consumers! **Put it to the test.**



FREE WITH THE KIT

The dispenser with 3D collectable card.



The Genuine Company

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

The protein bar is now a gelato!



Mec3, in collaboration with Enervit, has replicated the famous “The Protein Deal” bars into four trendy gelato flavours, combining pure pleasure with a high protein content. They are products with reduced calories and a surprising hint of crunchiness. They are 100% tailored to a protein-based lifestyle, increasingly in style with the most active clients.

With high protein content, significant fibre content, over 50% less sugar and over 30% less calories than traditional gelato, these flavours will satisfy the desire for something good even for those clients that are most attentive to their waistline.

These four proposals represent a breakthrough development for the gelato shop that wants to differentiate itself; even their names are enticing: Coconut Party, Crispy Cookies Treat, Red Fruit Delight and Double Choco Storm.

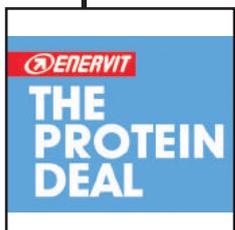
Along with four flavours to be displayed in the showcase, they are paired with material that can theme the gelato shop and entice customers to let themselves enjoy the pure pleasure of a protein gelato.

The Protein Deal: a must have item for unrivalled gelato shops

For information: www.mec3.com



MEC3



New
2022

MEC3 



THE
PROTEIN
DEAL

THE PROTEIN
BAR
IS NOW A
GELATO!

MEC3, in collaboration with Enervit, has transformed the famous "The Protein Deal" bars, which combine pure **pleasure with a high content of protein**, into 4 trendy **gelato flavour**. Low in calories, remarkably crunchy and 100% tailored to fit a **protein lifestyle**, increasingly popular amongst the most energetic customers. Discover *Coconut Party*, *Double Choco Storm*, *Red Fruit Delight* and *Crispy Cookie Treat*!

- 50% sugars*

- 30% calories*

HIGH
protein
content

* Compared to the average best-selling gelato of the same flavour.



+39.0541.859411
mec3@mec3.it • mec3.com

Vitality and deliciousness: it's the new Cookies!



In the Cookies® family, there is a unique new development. Cereals & Strawberries unites for the first time the most famous biscuit in the gelato world with strawberries and cereals in a delicious dream: the new passe-partout to follow the latest consumption trends and to make your showcase more modern. It is a trendy and crunchy flavour, thanks to delicious pieces of biscuit and strawberries, which will win over customers' hearts at the first taste. Much more than a gelato, it is a boost of vitality and deliciousness! Cookies Cereals & Strawberries lends itself to various exclusive and exciting recipes, developed by Mec3's Product Specialist: Summer Dream, Cereals & Ginger, Delizia and Rustic Pasticciotto.

It's the new entry that was missing in the delicious Cookies family, born in 2001 with the launch of Cookies The Original, the first gelato flavour to become a true brand: the cookie flavoured gelato that is the most imitated yet never equalled, thanks to its simple recipe and the highest quality ingredients.

A universe of goodness to be discovered and to be tried in its various forms, such as Cookies Black, Cookies Cocoboom, Cookies Caramel, Cookies Lemon Meringue, Cookies Matcha Green Tea and Cookies Spicy; and in all the applications for modern pastries: fun cakes, inviting single portions and delicious snacks. Because when you talk about Cookies, you are talking about the whole world of biscuit-flavoured gelato!
For information: www.mec3.com



MEC3





Vivacious
& Tasty,
it's the new
COOKIES®!

The crunchiest shortbread biscuit in the gelato parlour meets for the very first time **strawberries** and **cereals**: an instant spark! This is how Cookies® Cereals&Strawberries,



was born, the **crunchy**, flavour, that thanks to the biscuit grains and the delicious pieces of strawberry, is super trendy bursting through at the first taste.

Quella seduces in tiramisu version



It has reinvented gelato and its variegate sauce, paving the way for new forms of pleasure. It is the undisputed queen of creams for gelato shops; it's unique and irreplaceable, a flavour icon born from the creative genius of Mec3. We are talking about Quella, the first and original spreadable cream for gelato. Those who thought that its versatility had limits will have to think again when they taste the newest Quella Tiramisu, dedicated to one of the most loved desserts in the world.

For the first time, it is proposed in a never-seen-before form, thanks to the seductive goodness of a tiramisu-flavoured spreadable cream. It can satisfy any sweet tooth with a Bombardino Cremino version, with an elegant touch of the Whisky Cream variegate sauce; or it can be served as a Crunchy Tiramisu Cremino, thanks to the crunchiness of the torrone paste. For yogurt lovers, Quella Yogo

has arrived, so soft and refreshing to make any creation heavenly! Perfect exactly as it is in the gelato pan, batch frozen, or it can be used as a variegate sauce for gelato cakes or in the preparation of semifreddo. Perfect with fruit, such as with the recipe "Colori & Saponi Cremino," where Quello Yogo unites the sweet and sour taste of blood oranges with the lively notes of Fiordizenzero; or with the "Red & White Cremino," with all the refreshing goodness of Granfrutta Pomegranate.

The years go by, but Quella is always everyone's favourite, delicious, and versatile! For information: www.mec3.com



MEC3



Quella® Tiramisù, irresistible and exhilarating, is a dedication to the most loved dessert in the world. A whirlwind of pleasure capable of awakening the senses of your customers with pleasant aromatic notes of coffee and Mascarpone.
Upturn your offer with Quella® Yogo too!



THE TWO SIDES OF DELICIOUSNESS

QUELLA® YOGO AND QUELLA® TIRAMISÙ
TWO NEW ENTRIES THAT MAKE HEADS TURN!

Quella® Yogo will be adored for its fresh delicateness, infinite softness, and its heavenly taste, every combination will be divine.
Turn the pleasure upside down with Quella® Tiramisù!

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

New
2022
MEC3
The Genuine Company

ONE x TWO =



CONVEA



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](#) - [medacsr](#) - [medac s.r.l.](#)

E-CUP®

Practical for take-away.
Eco-sustainable for the environment.

Tired of having an infinite number of lids around for your takeaway ice cream? The solution is ONE X TWO Medac! The ONE X TWO lids can be used on two Medac E-Cups of different capacities, thus simplifying the management of your accessories dedicated to take-away. ONE X TWO Medac reflects the ecological philosophy of the E-Cup line, a complete series of cups and lids (also with an integrated wooden spoon) that can be recycled in organic waste or paper. ONE X TWO lids are available for a wide range of E-Cups, with capacities ranging from 140ml to 550ml. But that is not all! The products of the E-Cup line can be customized with the desired graphics, with reduced minimum quantities. ONE X TWO Medac: naturally brilliant!



The E-Cups are FSC® compliant and, like the lids, are certified "OK Compost" by TÜV Austria in accordance with EN 13432: 2002.

Green creativity



For over sixty years, Medac has been offering professionals all over the world a complete range of containers for takeaway of gelato, pastry, food and drink. Each idea is the result of attentive research on design, which makes it not only a highly creative company but also respectful of the environment. The choice to use completely recyclable materials, together with a design philosophy aimed at reducing the number

of elements that end up in the waste (for example, by making a lid superfluous in some products), put the company at the forefront of eco-friendly developments in an international context. This commitment allowed the company to obtain, already in 2006, the UNI EN ISO 14001 "Environmental Management Systems" certification.

Play and recycle

One of the greatest expressions of Medac's ecological commitment is represented by the new line of gelato cups called Cup&Play. Each container is a small marvel of design and is inspired by the art of origami. Origami is an Asian technique (from the Japanese word "ori" which means to fold, and "kami" which indicates paper) which by folding a piece of paper several times, a myriad of figures inspired by the world of nature are obtained. By scanning the QR code on the cup, you are directed to Medac's website where you can view instructions to make origami. From there, you can access the environmental labelling area, which guides the consumer on how to correctly dispose of the container, aimed at promoting recycling instead of littering.



MEDAC





Naturally brilliant

To simplify the management of container lids for gelato takeaway, this Italian company has made Medac Uno x Due. Thanks to a unique design solution, the same lid can be used on two different-sized cups from Medac's E-Cup line.

Medac's Uno x Due reflects the ecological philosophy of the E-Cup line, a complete range of cups and lids (with incorporated spoons) that can be recycled with organic waste or with paper.

They are produced with pure cellulose paper that has been FSC® certified and are lined with a bioplastic film. The spoons are made of wood. After being used, E-Cup products can be disposed of together with organic waste, and thus return to nature. Developed in accordance with EN 13432 : 2002 standards, the E-Cup line is "OK Compost" certified by the independent agency TÜV Austria.

Medac's Uno x Due lids are available for the large range of E-cup cups, which are available in sizes that go from 140 ml to 550 ml, which are also certified as "OK Compost" by TÜV Austria.



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.



NEROLUCE



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)

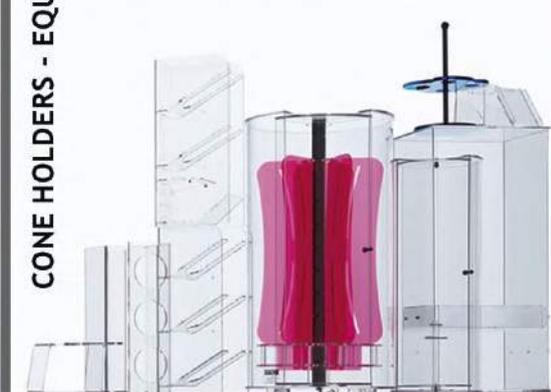


PRICELISTS - MENU HOLDERS



CONE HOLDERS - EQUIPMENT - CONTAINERS

ADVERTISING WASTE BINS



SHAPED LED LIGHTS - BACKLIT MENU BOARDS - ILLUMINATED SIGNS



EISCAFE
Venezia

milch bar

GOLDEN

ROCHER FLAVOUR

The stimulating Golden Hour

Versatile product it can be used as a paste or as a variegato, rocher flavour. **IT CONTAINS 84% OF HAZELNUTS.**



INGREDIENTI E DECORAZIONI PER LA GELATERIA E LA PASTICCERIA

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



POWER C10K

STRIKES the TASTE



READY-TO-USE POWDER, FOR THE PRODUCTION OF CHOCOLATE ICE CREAM RICH IN PROTEINS



INGREDIENTI E DECORAZIONI PER LA GELATERIA E LA PASTICCERIA

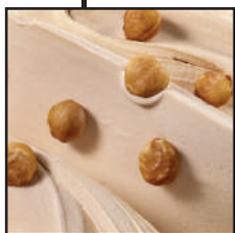
Nutman Group S.r.l. Viale Italia 166/168 - Canelli (Asti) - Tel. +39 0141 835225
www.nutman-group.com info@nutma-group.com



A hazelnut heart



NUTMAN



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.

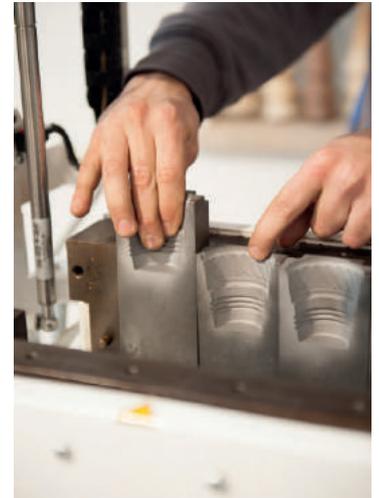
To satisfy every decoration and flavouring need, Nutman offers chopped crunch of different sizes: 2-4 mm

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.



Do-it-yourself cones



PAPILLAMITICA

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



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 double-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



ORION

ad. UPSTUDIOCREATIVO.IT | design. STRAMICCOLI ASSOCIATI

orionstyle.com



9⁺
NINE PLUS

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



The flavour of tradition

PREGEL

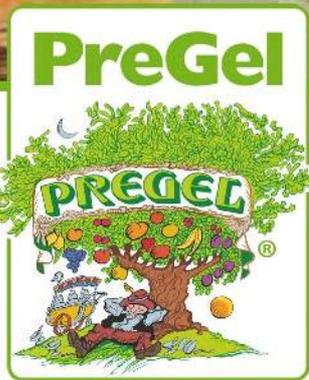


PreGel offers a gelato flavour that unites tradition and simplicity thanks to the goodness of whole lingonberries and to the fresh flavour of farm cheese.

Farm Cheese Sprint is a complete ready-to-use product with which you can obtain an inviting gelato or soft serve with the fresh flavour of farm cheese. It pairs perfectly with the new Arabeschi® Lingonberry: a delicious lingonberry variegated sauce with whole pieces of fruit, characterized by a sour note and an elegant bright red colour. It can also be used with a yogurt- or vanilla- flavoured gelato, and it is perfect for making a cheesecake flavour with fruit.

Farm Cheese Sprint is available in packs of twelve 1.1 kg bags, whereas Arabeschi® Lingonberry is sold in packs of two 3 kg buckets.





AUTHENTIC AND GENUINE FLAVOURS

A gelato flavour that combines tradition and simplicity thanks to the fresh goodness of whole lingonberries and the traditional flavour of farm cheese.

‡ Farm Cheese Sprint

A complete ready-to-use product which makes delicious whipped or soft gelato with the flavour of fresh farm cheese.

‡ Arabeschi® Lingonberry

A delicious lingonberry variegate with whole fruit pieces that produce a slight bitterness and an elegant bright red colour.



www.pregel.com
info@pregel.com

New sauces to make every gelato special



PREGEL

PreGel's line of smooth or with pieces variegated sauces expands to include new sauces designed to give gelato and pastry chefs the opportunity to express their creativity and to always offer new flavour combinations to their customers. The first flavour is a variegated sauce made for hazelnut lovers and for those with a sweet tooth; Arabeschi® Bonitobon™ with pieces is a milk and hazelnut flavoured sauce, with fragrant pieces of wafers, and it can make any gelato irresistible. It is perfect when paired with a hazelnut gelato made with PGI Piedmont Hazelnut Traditional Paste, but it is also ideal as decoration for a coffee flavour, since it creates a unique harmony of flavours and consistencies. Thanks to the crunchy wafers and to its delicious flavour, it also lends itself to bringing out the flavours of a milk chocolate or a white chocolate gelato. Arabeschi® Bonitobon™ with pieces is available in packs of two 2.5 kg buckets.

The second new addition is called Arabeschi® Liquidelizia, a variegated sauce with the authentic flavour of liquorice, made even more rich thanks to small pieces of liquorice. With their persistent

and balsamic notes, they help bring out the flavour of this product. It is a vegan, gluten-free product, free from palm oil, and it is a perfect addition to a lemon or mint flavoured gelato, giving it a touch of concentrated refreshment. Arabeschi® Liquidelizia is available in packs of six 1 kg bottles.

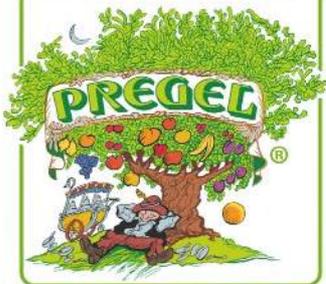
Another new product of the 2022 season is Arabeschi® Lucy Brownie Fudge, a variegated sauce characterized by an intense and enveloping flavour of dark chocolate brownies with the traditional consistency of a good fudge. This smooth sauce is free from food colourings, is gluten free and has only natural flavourings. It is ideal when paired with classic flavours such as vanilla, chocolate or biscuits. Arabeschi® Lucy Brownie Fudge is available in packs of two 3 kg buckets.

Lastly, there is a lingonberry sauce characterized by a sour note and an elegant bright red colour. It pairs perfectly with Farm Cheese Sprint. Arabeschi® Lingonberry is rich with pieces of whole fruit; it is vegan, gluten free and produced without palm oil. It is sold in packs of two 3 kg buckets.





PreGel



ARABESCHI®
BONITOBON™ WITH PIECES

THE BEST OF GOODNESS

Discover our new milk and hazelnut flavoured variegatè! Enriched with fragrant wafer inclusions, the addition of this product will help make any gelato irresistible.

Best paired with a hazelnut, milk or white chocolate gelato.

- ‡ Delicious wafer inclusions
- ‡ Enjoyed by even the most demanding palates



www.pregel.com
info@pregel.com

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



REIRE



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



ROGELFRUT

Visit us at:

SIGEP
THE DOLCE WORLD EXPO
JANUARY 22-26.2022
RIMINI - HALL C5 - 070

INTERFEB.
SICOP 19-22
2022
MADRID - HALL 14 - C13

Ice cream
is all about balance.

*In the world of artisanal ice cream, fruit is becoming more and more important. Knowing how best to achieve a balance, according to requirements, is essential. Our **fruit purées** and **juices** are perfect for the most varied processing methods and balances, making the colours and flavours of each season the true stars.*

Find out more on rogelfrut.com



Rogelfrut[®]
rogelfrut.com

A cooling system... without water

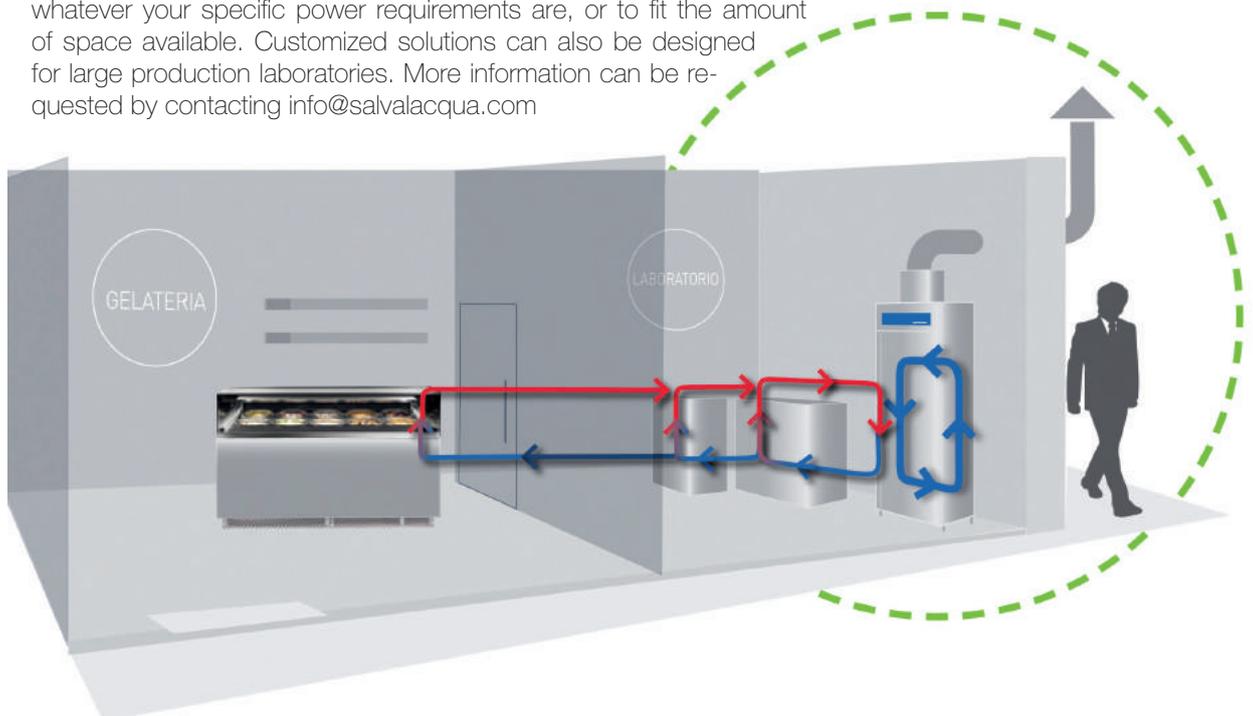
In a gelato production laboratory, equipment such as batch freezers, pasteurizers, blast freezers, display cases and other machinery all have motors with water-cooled condensers, which guarantees better performance while reducing both noise and heat. However, this equipment has to be cooled, in general, 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



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

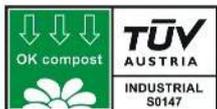


You have made your artisan ice cream a work of art, and for you we have researched a palette of solutions to simplify and complete your ice cream shop service.

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



WWW.TADDIA.COM



60 YEARS AS THE COMPLETE SOLUTION FOR ICE CREAM ARTISTS

A stars and stripes paste

Among the other novelties, Torronalba expands its range with a stars and stripes specialty: Peanut butter paste. It is a natural product that is prepared with selected peanuts and expertly refined by Torronalba's experience, to obtain a velvety and smooth paste, ready to meet the needs of every gelato maker.

Peanut butter is a very loved food in the United States with an excellent nutritional profile: low carbohydrates, lots of proteins and fibres, healthy fats. It is rich in oleic acid which is shown to help maintain good cholesterol, blood sugar, and blood pressure. Managing these levels in your body can lower the risk of heart disease.

Kids love peanut butter, and that's a good thing since this healthy snack is packed with vitamin E, an antioxidant that protects nerve membranes. It also has thiamine, which is good for the brain, and glucose which gives energy.

Peanut butter contains omega-6 and heart-healthy fats and is a good source of protein, which can be helpful for vegetarians looking to include more protein in their diets.

Peanut Butter is also much loved by sports people who can now taste it in a delicious gelato version!





TORRONALBA

Peanut butter gelato:
taste the United States!



New



TORRONALBA S.R.L.
LOC. CATENA ROSSA 13
12040 PIOBESI D'ALBA (CN) ITALY
Tel. +39 0173 361140
Fax +39 0173 286813
torronalba@torronalba.com

WWW.TORRONALBA.COM

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 confectionery completes the commercial proposal.

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).

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.

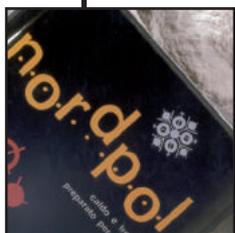
Unigel's proposal includes also the brand Unigumm®, whose offer comprises a wide range of stabilizers and gelling agents in powder form, conceived to meet the requirements of the great food industry by proposing ad hoc blends and easy-to-use products suitable for the most diverse applications, targeting 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.



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

UNIGEL



Unigel's fabulous world

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



UNIGEL spa - Via Modena 14 - 24040 Ciserano (BG) - Tel: 035.88.31.54
info@unigelitalia.com - unigelitalia.com - nordpol.it - unigumm.it

uni
GEL

A stylish first edition

20 - 23 March 2022 - WWW.ROMAFOODEXCEL.IT

ROMA FOOD EXCEL



After eight years, a professional event dedicated to the hospitality industry returns to Rome. At the first edition of Roma 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.

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



RE ROMA FOOD EXCEL
INTERNATIONAL BOSCA EXHIBITION

RFE | ROMA FOOD EXCEL

INTERNATIONAL HORECA EXHIBITION



**FIERA
ROMA**

20 - 23 MARZO 2022



**Caffè
Gelateria
Ristorazione
Wine&Spirits
Panificazione
Pasticceria
Hotellerie**



Dopo 8 anni di nuovo a Roma una Manifestazione professionale dedicata al settore dell'accoglienza che nasce dall'esperienza maturata in oltre 30 anni dall'organizzazione dello storico **PA.BO.GEL.**

Roma Food Excel | 20 - 23 Marzo 2022 Fiera di Roma
via Portuense 1645/1647 - 00148 Roma tel. 06 66 34 333
info@romafoodexcel.it |
www.romafoodexcel.it

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.



incorporating



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!**

Everything
you can
imagine
is real...

Pablo Picasso



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.



New CUP&PLAY Collection

Imagine a world where the ideas take shape, turning into beautiful butterflies by a simple piece of paper. Here they are flying off from the new ice cream cups ICE&PLAY, fluttering in the untouched nature. Thanks to Medac's eco-sustainable commitment, the environment is greener and greener: this is because, after the use, ICE&PLAY cups are disposed in the paper collection, being recycled and used again to create any new objects suggested by your imagination. Everything you can imagine, Medac turns it into reality. Point your smartphone at the QR code of the new ICE&PLAY cups and enter Medac website. Have fun making origami and discover how to dispose correctly in the separate collection.



ABRA CADAMIA

**NOW
THE MAGIC
IS IN YOUR
GELATO SHOP**

Your showcase will light up with enchantment thanks to the **new flavour** with **crunchy macadamia** nuts wrapped in **delicious caramel**. **Abracadamia** is the secret that's missing from your offer to charm those with a sweet tooth, and it's extremely simple to prepare thanks to the **practical MEC3 Kit**.



+39.0541.859411
mec3@mec3.it • mec3.com

News
2022
MEC3
The Genuine Company