

MOOD THE SWEETS

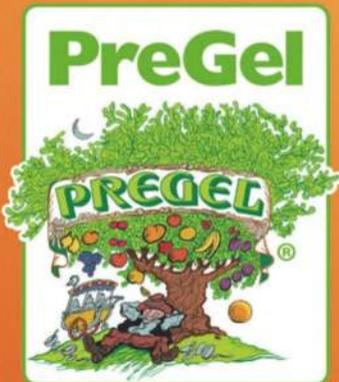
THE INTERNATIONAL
PASTRY MAGAZINE

punto **ITALY**

YEAR 11 - NO. 30 - MAY 2022 - € 1.00



ANNALISA BORELLA
talent, passion, creativity



Pasticceria

PASTRY FILLINGS

A range of fine pastry fillings with high percentage of **fruit in pieces** and authentic flavour, perfect for filling and decorating a variety of pastry applications.

Pastry Fillings contain only natural flavours and are stable to cook and freeze.

Flavours: Apricot, Sour Cherry, Pineapple, Strawberry, Forest Berries, Mango, Apple, Bilberry and Pear.





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.

Disaronno Ingredients S.p.A.
disaronnoingredients.com

— INGREDIENTS —



Anselmi
1892

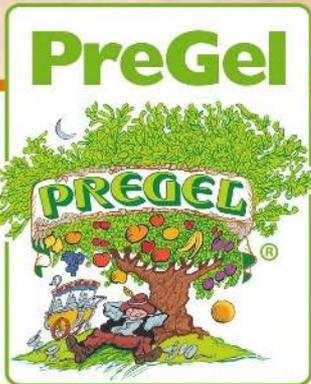



MONTEBIANCO
all about Gelato

Chiaravalle

EUROBISCO

Selection
DECORATIONS AND DETAILS



Pasticceria

MAKE BREAKFAST A REAL TREAT IN YOUR SHOP WITH PANITOZZO™

This small leavened product is easy to make and has endless filling possibilities.

You can customise the filling and the tasty covering with our creams for Panitozzo™ and decorate it with crunchy inserts to create contrasts of texture and flavour.



www.pregel.com
info@pregel.com

CONTENTS

SWEETMOOD



Editorial	7
Contributors	9
Talent, passion, creativity	10
Chestnut pudding	16
The new year at the table	20
Carbonara	26
Green revolution	30
A renaissance for butter	34
An ancient but current ritual	38
Chocolate dessert	42
Pastry arts and climate change	46
Tuna burgers	50
Pastry collection	54
In partnership with	88



Switch, save water, be **HYBRID**.



VARIO ICONA **HYBRID**



SWEETMOOD

Made in Italy is growing strongly!

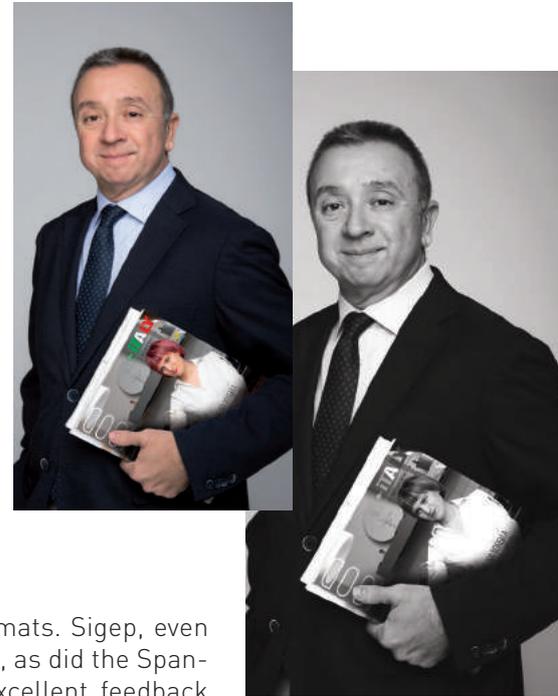
All the indicators show a renewed revival of Made in Italy products throughout the world, except for the territories affected by the surreal war that was unleashed madly in the 21st century, just when the notorious pandemic was beginning to decline in intensity. In recent months, we have listened to many national and international professionals, and we have felt the pulse of the market. Everywhere we went, we found that we have started up again with a great desire to work!

Trade fairs have returned to their in-person formats. Sigep, even though later than originally scheduled, went well, as did the Spanish fairs Intersicop and Alimentaria; we had excellent feedback during ExpoSweet in Warsaw, and Gulfood in Dubai was a great success. In these contexts, "Italy" as a product is very strong, both in the foodservice industry, as well as in the artisanal sweets industry especially.

In this issue of SweetMood, you will find different ideas and recipes to discover new and unexpected ingredients. We address the theme of sustainability and we have dedicated the cover and the feature to Annalisa Borella, creative pastry chef with great talent and ability.

Happy reading, and we will see you again this upcoming autumn, hoping that in the meantime the world will come to its senses.

Franco Cesare Puglisi





My Farcy

**A CENTURY OF
INNOVATION TO
REVOLUTIONIZE YOUR
BUSINESS WITH A GESTURE**

My Farcy is the line of fresh and creamy fillings for dispensers that will revolutionize your business in all simplicity. With a single gesture **you will stand out amongst your competitors**, with breakfast products or high-quality and highly customizable snacks, **you can reduce waste and unsold items** enhancing your income. Choose My Farcy and let your customers **live the experience of live filling**, experiment the most intriguing combinations and conquer those with a sweet tooth, with this rich range: **apricot, wild berries, gianduja, hazelnut, pistachio. My Farcy, the turning point for your business.**

  giuso.it


GIUSO
UN SECOLO DI INNOVAZIONE

CONTRIBUTORS

SWEETMOOD-puntoITALY

Milan - Tribunal Registration
no. 444 of 03-08-2011
Three-monthly magazine - € 1.00
Year 11 - No. 30 - May 2022

Publishing Director

Franco Cesare Puglisi

Editor

Manuela Rossi

Editorial Staff

Anna Fraschini
Monica Viani

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 - Milan

Editrade srl - Headoffice

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

Printing

Arti Grafiche M. & G. Pirovano
Segrate (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.



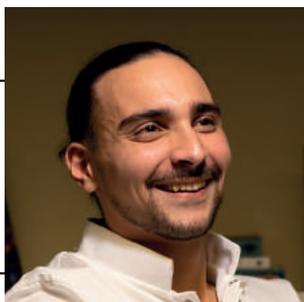
Annalisa Borella

Pastry chef



Giuseppe Iannotti

Master chef



Daniele Rebosio

Master chef



Errico Recanati

Master chef



Monica Viani

Reporter



Photo by Alessandro Madami

TALENT, PASSION, CREATIVITY

By Monica Viani



Annalisa Borella isn't just a pastry chef, she's a creative artist. For her pastry is more than a job, it's a form of expression.



ideas and passions. It was her first encounter with modern pastry. A true breakthrough. From Andrea De Bellis she learned the latest trends of international pastry, while Loretta Fanella guided her on an exploration of plated desserts. After returning to Brescia, she applied to work as a pastry chef at the best restaurants. One of these was Albereta, at that time directed by Gualtiero Marchesi, the Master of Italian cuisine. Her application was accepted and so she had the chance to work with a man who Annalisa describes as “a personality beyond classification, brilliant, capable of expressing himself in a thousand ways”. On a technical level the job taught her simplicity, while on a human level she learned how to create something to give to others. Annalisa followed Marchesi to Marchesino, but soon she felt the need to gain experience abroad, and so she participated in an internship with the Roca brothers. For her it meant rethinking her education, calling into question all the rules she'd learned. Jordi Roca is a pastry chef who expresses himself with ex-

She's a woman who has embarked on a journey that - if you're always on the lookout for the beautiful and the good - never ends. Born in Brescia in 1984, she boasts a truly prestigious curriculum. Since she was a teenager she has been attracted to art and its ability to express energy and freedom. So to meet her parents' expectations without denying her penchant for art, she graduated from a scientific high school with an artistic focus. After moving to Rome, she chose dance as her form of creative expression. She is attracted to movement, to the plasticity of bodies that are freed from all constraints. She became a professional dancer, all the while exploring a new passion, cooking for herself and friends.

Important milestones

The desire for a child and diminishing opportunities to work drove her to follow her love for sweets, becoming a cake designer. She achieved great success and so decided to perfect her technique by enrolling at the Les Chef Blancs school directed by Igles Corelli. Here she learned from Loretta Fanella and Andrea De Bellis, sharing



FROM THE COVER





ceptional creative freedom. His statements in which he says he thinks backwards and wants to speak only through his work have become legendary.

The Spanish pastry chef claims the priority of aroma over flavour, so much so that he takes inspiration for his creations from the woods and the smells of nature. He taught Annali-

sa that pastry is freedom, the ability to surprise and amaze. Back in Italy, she continued her training at the two-star Villa Feltrinelli restaurant, where she met chef Stefano Baiocco, the professional who most influenced the construction of her way of understanding the art of desserts. Baiocco's pastry shop was the essence of orga-

nization, rigor, and technique. Annalisa didn't stop there, and in 2019 she landed at Mauro Colagreco's prestigious Mirazur, the year the restaurant earned three Michelin stars and third place as the best restaurant in the world according to the 50th Best Restaurant List. Here she created sweets, constantly inventing new recipes. Annalisa

FROM THE COVER

described this experience as “a beautiful, incredible adventure, at times a bit crazy. I still remember one morning when the chef showed up at 11:30 am with some zucchini picked from the garden, asking me for a dessert for lunch!” An experience that taught her the importance of studying the ingredient. Today she is a consultant for plated desserts at Alta Formazione in Tione (in the province of Trento), and she also works as a pastry consultant with important starred restaurants. Annalisa now feels the need to share her knowledge, to teach and create new formats such as, for example, the concept of the “long breakfast,” a gourmet breakfast with both sweet and savoury dishes.

Love for learning

Annalisa was late to the profession of pastry chef, she struggled to find her way, she missed the time offered by traditional schooling. She learned the value of hard work, not to mention the importance of teamwork, and that’s why she wants to make her experience available to future pastry chefs. Pastry is more than a job, it’s a form of expression. It’s a search for elegance, beauty, taste, but also energy and kindness. It’s a way of interpreting life, of searching for lightness and the right balance. By its nature, it eludes definition. Different occasions, different seasons give rise to different methods of creation. Tradition and innovation alternate as if in a dance, as in the flow of water that effortlessly takes on different forms without ever losing its essence. This is what Annalisa teaches young people. Talking to her, we discovered that she



still has a dream to strive for, to publish recipes in a magazine so as to create a direct line with professionals and inaugurate a new mode of communication capable of overcoming prejudices, the competition with others, to instead focus on becoming one’s best self. Only when pas-

try chefs become aware that a dessert is the conclusion of a journey, of an experience, will the art of dessert be recognized as essential to the success of a lunch or dinner. In order for this to happen, it is necessary to learn to dialog, debate, and cooperate.



CHESTNUT PUDDING



By ANNALISA BORELLA



Delicate and tasty, refined and nutritious, chestnut pudding is a great dessert for parties and important ceremonies. The addition of coffee brings out the aroma of the chestnut, the autumn fruit par excellence.





COMPOSITION

- chestnut cream
- chestnut pudding
- coffee shortcrust
- chestnut petals

CHESTNUT CREAM

- roast chestnuts 1500 g
- cream 3 l

Vacuum pack the ingredients and leave overnight in the fridge. Blend well and recover the liquid by filtering it, straining it with a fine-meshed strainer, or using a cheese-cloth. Add cream as necessary to reach the weight needed to make the pudding.

CHESTNUT PUDDING

- chestnut cream 480 g
- sugar 30 g
- isinglass 6 g
- salt 2 g

Heat the cream with the sugar to 60°C. Remove from the heat, add the previously rehydrated isinglass and salt. Pour into moulds or fill cups and place them in the freezer.

RECIPES

COFFEE SHORTCRUST

- butter 280 g
- powdered sugar 90 g
- flour 285 g
- salt 4 g
- soluble coffee powder 5 g

In a planetary mixer mix the butter with the sugar, then add the flour, salt, and coffee powder. Leave the dough to rest in the fridge for two hours. Take the dough and roll it out between two sheets of baking paper to a height of 2 mm. Bake in a static oven at 170°C for 6 minutes. Remove from the oven and use a cutter of the desired diameter to cut some shortcrust discs. Finish cooking the dough for another 4-5 minutes. You can also use the shortcrust as a crumble or give it the shape you prefer. Since it's very crumbly, it's best to handle it delicately only when it has cooled off.

CHESTNUT PETALS

- chestnuts 5

Peel and laminate the chestnuts. Bake in the oven at 160°C for 10 minutes.

ASSEMBLY

Assemble everything starting from the shortcrust. Place the pudding on top and finish with the chestnut "petals."







THE NEW YEAR AT THE TABLE

Technology for the foodservice industry, the comeback of desserts, and alcohol-free drinks are just some of the trends of 2022. Some of them are evergreen classics, but some interesting news ones are making their way.

Even though the uncertainty of Covid makes it difficult to make predictions on culinary trends for 2022, some direction is emerging clearly. In addition to the consolidation of interest for transparency, ethics, reliability and sustainability, the desire to create a life which identifies with values that respect nature and humankind are evident. For example, the international experts of Whole Food Market highlight great interest in greenhouse vegetables grown with natural sunlight and with one hundred percent renewable energy. At the same time, there is interest in regenerative agriculture, whose goal is to avoid agricultural soil depletion. In this context, we try to identify which will be the behaviours of consumers this year, underlining some of the critical points that have emerged from rapid technological advances.

Technology and foodservice

Today, the food world is increasingly attentive to new technologies. The latest development comes from the US, where home deliveries are made by drones. Currently, the service is provided only in towns located outside of urban cities and in places where the weather allows for it, but soon it could also be offered in metropolitan areas. This terrorizes restaurateurs that fear radical changes in foodservice concepts.



Louis Hansel Shotsoflouis-on Unsplash



Gubana

For a few years now, ghost restaurants, that is, shared spaces for chefs without restaurants that are supported by perfect logistics able to provide take-away, have made it possible for anyone to create and expand a restaurant brand without the costs and worries of maintaining a physical space. Now, technology seems to promise overcoming even the geographical boundaries of a city, lowering time limits. These sudden changes lead us to question the possibility that in the not-so-distant future there could be restaurants that exist only online, enjoying the same charm of the digital stores that sell clothes or beauty products. Not only that, there is fear of a boom of a new generation of fast food, that will succeed

thanks to those who have financial strength and are promoted by chefs that have been transformed into television stars. The changes will not stop there. In addition to delivery apps, new technologies are being developed for cooking and reheating to better preserve the aromas and warmth of ordered dishes. In the meantime, research continues for synthetic meat production for sustainability's and for health's sake.

Playing between sweet and savoury

2022 is the year of the dessert. Google Trends confirms that in the first months of the year, many people searched for the word "desserts", focusing more on traditional options. The theme is going back to your or-

ph. Giorgio Bertuzzi



igins. The baby boomer generation - those born between the second half of the forties and the second half of the sixties - after having forgotten their passion for molecular gastronomy, is now re-evaluating traditional and forgotten flavours. As often happens, the imposition of a trend can also lead to the affirmation of the complete opposite. Those who have always chosen innovation have accepted the challenge and are proposing deconstructed traditional or classic recipes. They are studying the presentation of a dish or a dessert that is completely different from the original one. The idea is to offer a recipe that is unrecognizable to your eyes but similar in flavour; it means using all of the ingredients foreseen by tradition but assembling them in a way that surprises your eyes. Not only are they playing with forms, but also with textures and temperatures. An additional gamble is to offer as dessert dishes that have always been considered savoury: this trend is occurring in both the foodservice and the pastry industries, the latter finding a new way to set up surprising display cases. In restaurant settings, menus are offering appetizers, such as a mushroom crême brûlée, made with

eggs and mushrooms and the caramelized top made with sugar and porcini mushroom powder, or offering desserts such as a sweet fondue. The most daring go further and are pushing to add or eliminate an ingredient that is usually considered fundamental for the success of a classic recipe. The less daring limit themselves to small changes like substituting fruit with vegetables, or adding to a classic pear cake some black sesame seeds to enhance the overall flavour. Alternatively, there are those who want to "contaminate" their offer by using exotic ingredients that recall far-off culinary cultures, making desserts such as Matcha tea tiramisu. Internet also suggests which trends will be the new ones for the next few years. On Google, searches for "unusual cake ideas," "artistic ideas for desserts" and "3D cakes" are growing. Only the next years will be able to tell if traditional or innovation that also uses technology will prevail. Regarding ingredients, the search of alternatives to 00 wheat flour continues. Joining the success of flours made from ancient grains, we are witnessing the search for products such as rice, almond or coconut flours.





stockimagefactorycom

Alcohol-free drinks

Consumer's search for alcohol-free drinks is growing. This year is the launch year for new lines of drinks that combine the flavour and elegance of alcohol without containing any. Removing alcohol is a practice allowed by the European community since 2009 for general wines at a maximum of 20 percent. The alcohol content afterwards cannot be less than 9 percent. Originally this procedure was accepted in order to respond to problems caused by climate change. The market has acknowledged it, also following indications that come from analysing young people's behaviour. According to recent research, 56 percent of millennials consider themselves "conscious drinkers," worrying more about the quality than the quantity of what they are drinking. To tell the story of those who are not teetotallers but who attentively consider the effects that alcohol abuse can have on their bodies, the writer Ruby Warrington coined the term "sober curious," which

quickly became a claim for a new lifestyle. Not only drinks similar to wine, in 2022 a modern version of tea-time is taking off: a new trend that includes "vintage tea parties" or "tea hour snacks" which are leading to the rediscovery of select teas that are less well known, such as Butterfly Pea Tea.

International cuisine intrigues

Online research reveals the growing interest in international cuisines. Right now, it is time for Filipino, Russian, South Africa and Arabic cuisines. This increases the consumption of ingredients from afar, such as algae, which are the star of many different Asian and vegetarian dishes, as well as the increased use of spices. The most sought after is turmeric, or the Golden spice. Loved by vegetarians and considered a supplement, it is used mostly for adding flavour to soups, pancakes, fruit and vegetable smoothies, plant-based gelato, teas, coffees and numerous entrees. Moringa, a highly enjoyed spice in India

for sauces, baked goods and smoothies, is also making its way. Other new trends include sunflower seeds, used mainly for crackers, creamy cheeses and gelato.

Rediscovery of charcuterie boards

For happy hour or as an appetizer, sliced cured meats boards are making a comeback, often accompanied with cheeses. Italian tradition has it that cured meats are to be arranged, with some slices rolled up while others are left lying flat, and the cheeses are to be sliced. It should all be arranged on a medium sized board and accompanied with small bowls of olives, sauces, honey, vegetables, jams and often figs. The open spaces can be filled with nuts or fresh fruit. The board is always accompanied by a breadbasket, which can be filled with bread or breadsticks.



ph. Giorgio Bertuzzi

freepik



The success of Instagram Food

Instagram is a great way to gauge future trends. If you scroll through the profiles dedicated to desserts, you find that cakes that disobey the rigid rules of modern pastry are increasingly successful. Cakes that have gone viral are the ones that are richly decorated, so much so to seem almost bizarre, if not kitsch. It is difficult to define the style, and even more difficult to describe them.

If on one hand, imperfection is surely the result of the incompetence of those who improvised being pastry chefs during lockdown, on the other hand you notice the desire to contradict the minimalism of expert pastry chefs to impose a new aesthetic style. The desire to not follow the aesthetic rules of desserts that for years have imposed clean and refined lines is evident. Yet these grotesque cakes have won the favour and empathy of users, so much so that Netflix has launched different contests such as Nailed it!, challenges that are not able to entice your sweet tooth, but can definitely make you smile and amaze you. An unexpected triumph that pushed many Instagrammers to sell their creations successfully.

CARBONARA



By **ERRICO RECANATÌ**

Chef of the restaurant Andreina in Loreto, with one Michelin Star



Carbonara served as a dessert. A provocation that initially entertains and intrigues the eyes and then immediately after the taste buds.



photo by Wilson Santinelli





RECIPES

CRISPY COCONUT

(replaces the Pecorino cheese)

- sugar 250 g
- water 250 g
- coconut 1

Make a syrup with water and sugar. Vacuum pack the syrup with the coconut and place in the fridge for 24 hours. Strain with a chinois to remove the excess syrup and dry.



PUFFED RIGATONI

- rigatoni (weight based on the medium-small size of pasta)
- sugar
- cinnamon
- orange peel
- lemon peel

Cook the rigatoni in water with sugar, cinnamon, orange peel, and lemon for about 30 minutes.

ZABAIONE MOUSSE

- milk 500 g
- egg yolk 200 g
- sugar 200 g
- cream 500 g
- isinglass 16 g
- Marsala 700 g
- cream 500 g

Cook the milk, egg yolks, cream (500 g) and sugar like a crème anglaise. Add the isinglass and the last 500 grams of cream. Add the Marsala reduced to 200 grams. Load the siphon with two cartridges.





CRÈME ANGLAISE WITH LEMON

- milk 500 g
- lemon zest 10 g
- sugar 125 g
- salt 2 g

GOAT CHEESE GELATO

- water 200 g
- glucose 100 g
- sugar 150 g
- lemon juice 50 g
- goat cheese 500 g
- stabilizer 3 g

Combine the water and glucose. Heat to 35°C and then add the sugar mixed with the stabilizer. At 50°C add the lemon juice. Remove the mix from the heat when it reaches 85°C. Cool quickly and add the goat cheese. Place in the blast freezer. Process with the Pacojet.



Three Forks

Chef Errico Recanati of the Marche region, owner of the Andreina Restaurant in Loreto, in the province of Ancona, was awarded the coveted Three Forks by the 2022 Italian Restaurant Guide. The award was given to him for his ability to preserve memory and tradition by amplifying it with an avant-garde vision through which the distant sensations of Marche cuisine re-emerge. What particularly struck the jury was his experimentation with local ingredients. His recipes always prioritize the search for combinations that can impress the senses of sight, taste, smell, and touch.



GREEN REVOLUTION

Reducing waste in the kitchen is one of the objectives set in the 2030 agenda of the UN Assembly for Sustainable Development. Even chefs are embracing the green revolution.



Racool_studio - Freepik

The cooking world is siding with those who firmly ask for attention in defending the environment. For chefs and pastry chefs, this means limited leftovers and paying more attention to the ingredients used. It has now become clear that a real cultural revolution must be carried out: rather than avoiding waste, it must be prevented. To do so, it is necessary to put into practice the so-called “circular food system” or “zero waste kitchen”, which foresees avoiding any waste. To affirm sustainable development, we can start with rethinking the use of fruits and vegetables. The peels, as science reminds us, are rich in fibre, nutrients and aromatic substances. Using them can become a green weapon. Every day, between cores, peels and outer leaves, fifty percent of fruits and vegetables are thrown in the

trash. By defeating stupid prejudices, we can finally overcome the dichotomy between the “noble” part and the scraps, studying new recipes that pay attention not only to flavour but also to the health of our Planet.

Circular food system

Using the peels when cooking is no longer heresy. Sometimes it is necessary to cook them, but often they can be used raw. Of course, not all peels are cre-



topntp26 - Freepik

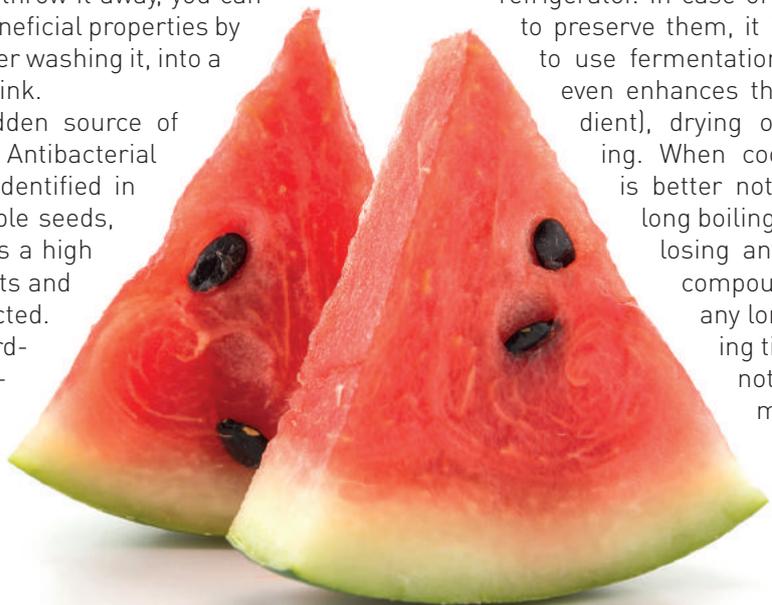


ated equally. Some are hard or fibrous, others are soft. Each requires its own technique to be used or cooked. Specifically, as far as fruit is concerned, it is only a habit, without any motivation, to remove the peel and the seeds. In reality, it is precisely in the peel that we can find the most minerals, fibre, vitamins, flavonoids, polyphenols and carotenoids. An example for everyone is the banana, whose peel is a real treasure chest of antioxidants; it is also richer in fibre, beta-carotene and calcium than the pulp is. In order to not throw it away, you can take advantage of its beneficial properties by adding a few pieces, after washing it, into a smoothie or blended drink.

Seeds are another hidden source of great health benefits. Antibacterial properties have been identified in the oil extract from apple seeds, whereas in grape seeds a high level of protein, good fats and fibre have been detected. Seeds are often discarded only due to a cultural prejudice, but they could be added to teas or used to dress salads.

Using the peels

Sustainable cooking focuses on three cornerstones. Plant-based nutrition, the study of techniques to enhance the properties of each ingredient, and the need to avoid producing waste. Peels can enhance dishes as-is, or they can be used fermented, dried, sprouted, steamed, microwaved, cooked in a pan or in a pressure cooker. The only precautions to take regard the freshness of the raw material, as they cannot be stored for a long time in the refrigerator. In case of needing to preserve them, it is better to use fermentation (which even enhances the ingredient), drying or freezing. When cooking, it is better not to prolong boiling to avoid losing any phyto-compounds, so any long cooking times are not recommended.





Freepik



Stockking

There are thousands of ways to use vegetable and fruit scraps. With carrot tops you can make a dip to be spread on toast; with radish greens you can obtain delicious pesto. After having steamed and seasoned cauliflower or broccoli leaves, you can use them to dress pasta, prepare soups or as a filling for a savoury cake or fresh pasta.

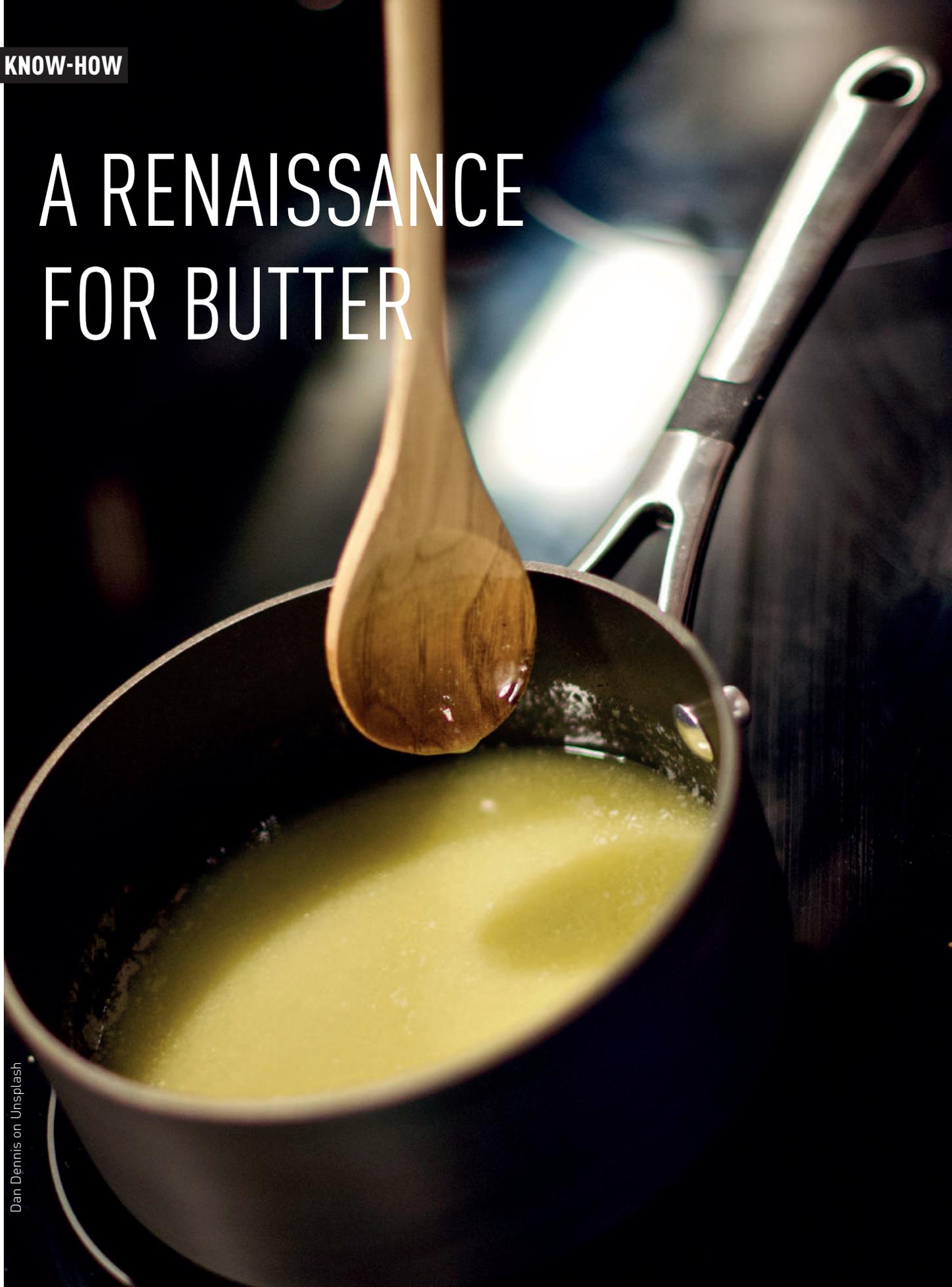
Fruit lends itself to numerous uses in both sweet and savoury pastries, as well as drinks for happy hour. An example is watermelon, which you can use to make a watermelon and tomato gazpacho and a juice by adding peppers and strawberries. Not only that, by roasting the seeds you can enhance smoothies and juices or prepare a kind of butter; with the rind, you can make a marinated carpaccio or a mostarda. To decorate sweets, candied peels can be obtained from oranges, lemons or butternut squash. The leftover pulp of oranges and lemons can be used to make cakes, gelato, popsicles or used in fruit salads. Apple cores can be added to a smoothie, or if pureed on their own they can be used when making a cake.

Freepik



A RENAISSANCE FOR BUTTER

Dan Dennis on Unsplash





Sorin Gheorghita on Unsplash

Thanks to a series of scientific studies that have been published since 2014 in the USA, we are experiencing butter's comeback, an ingredient that is often accused of being harmful to our health.

French pastry chefs have always kept a secret: their pastries had to contain a lot of butter. Everyone knew that, but few proudly declared it. Butter was considered an enemy of our health. But what until now was considered unhealthy is now being reconsidered. Recently, science has re-evaluated the organoleptic nobility of one of the most demonized ingredients. To do so, of course, as with all ingredients, it must be a product of utmost quality!

Its properties

Since ancient times, butter was considered valuable thanks to its richness in vitamins and flavour, as well as for being palatable. Today we know that it is an animal fat, it is low in lactose, and

it is rich in vitamins such as A, K and the rare and sought-after D. Furthermore, it is easily digestible, as it does not contain hydrogenated vegetable fats. It also has a good melting point. For a long time, it was considered to blame for high cholesterol levels, unbalanced diets and obesity, despite its nutritional properties. Finally, today it has been given dignity as a product that from a nutritional standpoint is unique and healthy. This is thanks to producers that have improved quality and have started communicating the existence of the many types of different aromas. The production chain has also gained importance, starting with the raising and feeding of the cows and going all the way to the quality of the milk.



Sincerely Media on Unsplash

those of cow's milk, making it more digestible. It also contains some substances that have been dubbed "cholesterol scavengers", keeping the cholesterol content low.

Use in the pastry kitchen

In Italy, the culture of using butter is more widespread in the central north, also due to problems related to temperature. It is found in many pastry preparations. It is used mostly in sponge cakes

Butter vs extra virgin olive oil

Butter contains less calories than extra virgin olive oil (680 Kcal per 100 g of butter against 920 Kcal for oil). Furthermore, butter is easier to dose, and it is hardly contaminated by chemicals which are often found in low-quality industrial oils.

Simon Sapper on Unsplash

The different types

The best butter is centrifuged, made by churning the cream obtained from centrifuged milk. It is a simple physical process. The freshly milked milk is placed in a centrifuge: on one side the milk comes out, and on the other there is a very fresh cream. The milk fat all goes into butter. Butter made from surfacing, which is the most common in Italy, comes from the cream that is left over after producing Grana Padano or other cheeses. There is also a third type of butter, whey butter, which is the least prized. Theoretically, it is not a true butter in that it is obtained after the cheesemaking process. An alternative that is quickly gaining consumer's attention is goat butter, rich in fatty acids. It is formed by molecules that are smaller than



and whipped doughs. In particular, to balance whipped doughs, the four key ingredients must be used in equal quantities, but lighter versions can be obtained by reducing the quantity of butter, sugar and flour. The best-known applications of butter-based doughs are pound cakes, frangipani cakes, muffins, butter cakes and cookies. The butter must have a whipped consistency and at a temperature between 24°C and 26°C, bearing in mind that when the butter is processed in the mixer the temperature of the dough will rise. The choice of using a whisk is made based on the amount of air to be incorporated. Butter is also often used in creams, in traditional homemade

cakes and crumb coatings, that is, when levelling a cake before covering it with fondant.

The melting point

The difficulty in using butter in pastry arts lies precisely in the melting point, which can vary based on the season. To overcome this difficulty, the advice is to use quality butter, avoiding substitutes or vegetable-based products. Some pastry chefs prefer to use margarine, con-

sisting most of vegetable fats and made to facilitate reaching the melting point. On the market, blends are available, which are a calibrated mix of butter and margarine with the goal of combining the taste of butter with the practicability and workability of margarine. These products, thanks to the lower melting point, are more palatable and are easier to work with, reducing production times especially during the summertime.

The book of the turning point

"The Big Fat Surprise", written by Nina Teicholz, a famous American journalist, is the title of the book that revolutionized the judgment of butter. The journalist retraces the stages on the war against saturated fats, underlining the pressure from lobbies of vegetable fat producers. The book caused such a stir that in 2015 "Time" dedicated a cover to it with a title that left no doubts: "Eat Butter". It was accompanied by the loud subtitle "Scientists labelled fat the enemy. Why they were wrong".



AN ANCIENT BUT CURRENT RITUAL



In the past, raising your glass was a tribute to the gods and the deceased, today it is a nonreligious ritual connected to celebrations and conviviality.

Toasting has an ancient history that dates to more than 5000 years ago. According to some testimonies, already the Egyptians would often raise their glasses at weddings. The Greeks and Romans carried on the custom. In a cup like a patera, phiale or kylix, in an amphora like a gutturnium or in a large jug like a rython, they would pour drinks, especially wine, to thank the gods or to honour the deceased. Before making a toast, they

would put toasted bread-crumbs in the cup to reduce the acidity of the wine, often considered too bitter.

In the tumultuous period of the Roman republic, the toasting ritual could have served to poison opponents. Hitting the glasses together would have allowed the poisoned drink to contaminate the enemy's glass. The shape of the containers made it possible to poison without creating a scandal.

INTERESTING FACTS



Matthieu Joannon on Unsplash

During the Renaissance, toasting lost its link to the sacred and became mainly a way to seal deals, to resolve political or economic diatribes or to settle difficult situations. It is precisely during this time that the Italian term “brindisi” is coined, which today refers to a way to celebrate an event or a person.

The most accredited hypothesis traces the term back to the Spanish word “brindis”, which is a transformation of the German expression “bring dir’s” (meaning I bring to you, referring to the greeting or the glass, that is, I drink to your health) used by the Landsk-

nechte mercenaries to address Spanish militias.

In the Seventeenth century, the toast began to be associated with festive moments and was often accompanied by poetic compositions to make the evenings pleasant. In the Eighteenth century, it becomes the protagonist of parties in homes, cafés and taverns. From the Twentieth century, it turns into a popular gesture for celebrations, birthdays, but above all to welcome the new year.



For all cultures

“Qui boit et ne reboit/ il ne scet que boire soit”, he who drinks and does not drink again does not know what drinking is. So recites a Sixteenth century quote depicted in a famous painting by Tiziano, The Bacchanal of the Andrians (1523-1526, Museo Nacional del Prado). The musical score lying in the foreground suggests a link between music and Dionysian pleasures. And it reveals that drinking is a pleasure that one loves to repeat. A similar statement can be found in the Japanese culture, where the expression “kanpai!” invites you to drink until the last drop.

From sacred to profane

Today, toasting has transformed definitely from a sacred ritual to a common and secular custom. Whereas in the past it was mostly to thank the gods for having given life and to ensure prosperity, in modern times it has become a moment to rejoice and pleasantly pass time together with the people you love the most.

Despite losing its sacredness, it has preserved some of its rituals even if secular. Usually, toasting occurs while sitting around a table and with several people; often one person

makes an invitation to a toast, explaining the reason to celebrate. Raising the glasses, uniting them with happy clinking and enjoying a sip of good wine formalizes the feeling of being united and of solidarity. The opening of the bottle encourages everyone to observe the same action. Even the teetotaler is forced to give in, indulging in the conviction that toasting with water brings bad luck. Toasting can also be experienced in intimacy, often by a couple to consolidate love or friendship.



Mosnel Franciacorta



Marymarkevich freepik

CHOCOLATE DESSERT



By DANIELE REBOSIO



After formative experiences with Alain Ducasse in Paris, Ferran Adrià in Barcelona, and Davide Oldani in Venice, Daniele Rebosio now offers his own cuisine at Hostaria Ducale, the gourmet restaurant situated in the heart of Genoa.





COMPOSITION

- namelaka dark chocolate 85%
- orange kappa gelatin
- pecan crumble
- orange gel
- orange and cardamom sorbet
- candied orange peel

RECIPES

NAMELAKA DARK CHOCOLATE 85%

- dark chocolate 320 g
- milk 400 ml
- glucose 55° 10 g
- cream 200 g
- gelatin sheets 1-2

Combine dark chocolate, glucose, and milk and heat at 55°C for 6 minutes. Drip in the cream and finally the gelatin. Pour into moulds and blast freeze.

ORANGE KAPPA GELATIN

- orange juice 500 ml
- sugar 100 g
- kappa gelatin 6 g

Place all the ingredients in a saucepan, bring to a boil, blend, strain, and use.

PECAN CRUMBLE

- rice flour 100 g
- blended pecans 100 g
- butter 100 g
- sugar 100 g

ORANGE GEL

- orange juice 500 g
- sugar 100 g
- agar 6 g

Bring all the ingredients to a boil, blend, strain, and allow to cool. Blend and bring the gel to consistency. Store in a bottle.

The cuisine of Daniele Rebosio

Daniele's contemporary cuisine is sustainable and elegant while still respecting tradition. His dishes show the influence of international cuisine, especially French. The chef chooses to offer recipes with few ingredients but of the highest quality. His success derives from his ability to find the right balance, playing with the sweet, crunchy, savoury, and acidic qualities of the products used.





ORANGE AND CARDAMOM SORBET

- orange juice 350 g
- water 150 g
- sugar 150 g
- egg white 30 g
- cardamom powder 2%

Combine all the ingredients when cold. Mix when cold, blast freeze, and process in the Pacojet.

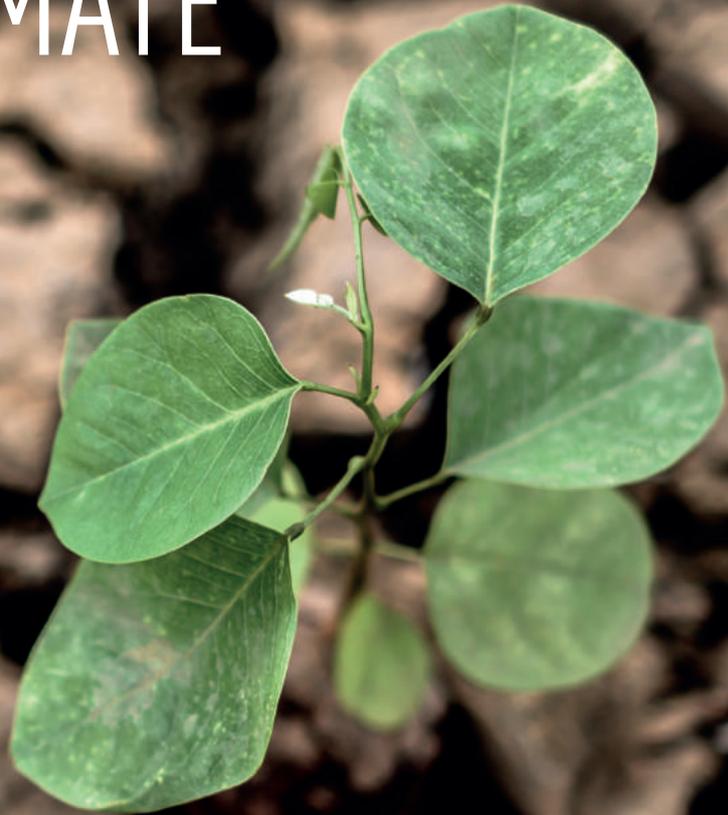
CANDIED ORANGE PEEL

- orange peel
- sugar
- water

Julienne the orange peel, blanch it three times, and finish cooking in a TBT syrup.



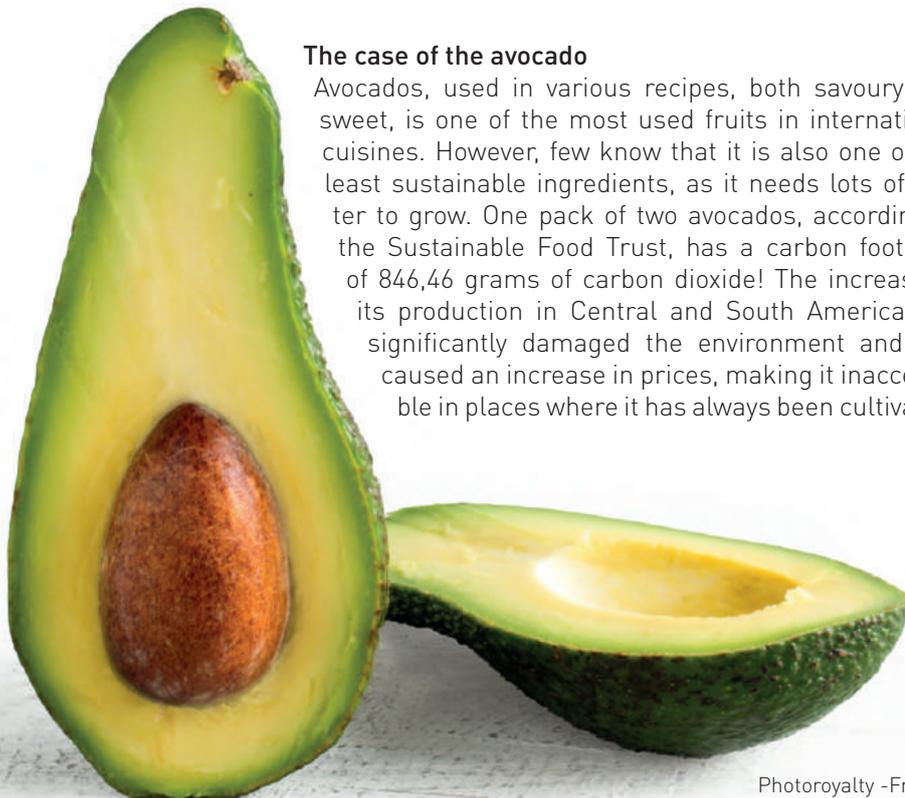
PASTRY ARTS AND CLIMATE CHANGE



Climate change along with the increase in prices for raw ingredients are forcing us to reflect on the choice of ingredients used for making both sweet and savoury dishes. There is no shortage of those who recreate the flavour of an ingredient by mixing different raw ones.

Drought, torrential rains with their consequent flooding, hurricanes and forest fires caused by global warming are generating serious problems for agriculture in many countries. All this has two serious consequences: difficulty in finding certain raw ingredients and the continuous increase in the prices of food products, specifically cereals, oil, dairy, meat and sugar. According to the study published by the World Economic Forum, there are twelve foods to which we will probably say goodbye in the near future. Those most at risk are coffee, rice, chocolate, wine, soybean sprouts, maple syrup, chickpeas, peanuts and avocados. Recording the total

amount of economic losses caused by climate change is not easy, as it is impossible to distinguish between events that would have occurred anyway due to natural causes from those caused by the new climatic situation. But the most authoritative insurance company in the world, Swiss Re, has determined that the damage caused by meteorological changes, already in the first few months of this year, has caused losses of 40,000 million dollars. Precisely to overcome the problems related to sustainability, many chefs have decided to avoid using some ingredients, but not to give up their flavours. They have proposed mixes using alternative products.



The case of the avocado

Avocados, used in various recipes, both savoury and sweet, is one of the most used fruits in international cuisines. However, few know that it is also one of the least sustainable ingredients, as it needs lots of water to grow. One pack of two avocados, according to the Sustainable Food Trust, has a carbon footprint of 846,46 grams of carbon dioxide! The increase in its production in Central and South America has significantly damaged the environment and has caused an increase in prices, making it inaccessible in places where it has always been cultivated.

Photoroyalty -Freepik

For these reasons, many chefs have tried to reduce its use without giving up its flavour. For example, several ways have been studied to make guacamole without using the exotic fruit, by substituting it with fava beans, green chili peppers, lime and cilantro. There are some who have used zucchini puree in its place, adding a pumpkin seed or pistachio paste along with fermented sultana raisins. It is also possible to use Jerusalem artichokes (also known as sunchokes) or peas. In the latter case, the peas are blanched and crushed, then the obtained puree is mixed with a plant-based sour cream. The preparation is finished by adding salt, pepper, crushed garlic and lemon.



topntp26 - freepik



mdjaff - freepik

Instead of eggs

In both sweet and savoury preparations, eggs can be substituted with fruit and vegetables. So, half of a smashed banana or 40 grams of apple puree can replace an egg. In sweet cakes, muffins, pies or sweet batters, you can obtain the consistency of an egg by using 70 grams of yogurt, 3 spoons of peanut butter or two tablespoons of apple cider vinegar to which you add half a teaspoon of baking soda. In puddings and creams, an egg corresponds to a teaspoon of agar-agar that has been dissolved in a teaspoon of wa-

ter, or to 40 grams of potato starch. In savoury batters or for omelettes, eggs can be substituted with a tablespoon of flaxseeds, 40 grams of cooked and pureed butternut squash or two tablespoons of chickpea flour, to which to add three tablespoons of water and half a teaspoon of baking soda. Other methods of substituting eggs include using 50 ml of condensed milk for each egg, or even by using the cooking

water of legumes. To glaze leavened doughs or pastry doughs, it is possible to use only milk, or a mixture of water and honey.



ilovehz - freepik



lifeforstock - freepik

Substituting 00 flour

To replace 00 flour, there are many alternative flours made from nuts, vegetables or cereals. For example, for baked desserts or brownies, it is possible to use almond flour, whereas for making batters for frying, crepes, bread or pancakes, chickpea flour is perfect. As for cookies and crackers, amaranth flour can be used. If the recipe is rich in liquids, it is necessary to use a more absorbent flour such as, for example, spelt flour. Many people use coconut flour, but

in this case, when there are also liquid ingredients, the recipe amounts need to be recalibrated in order to balance out coconut flour's ability to absorb more moisture than 00 flour can. Using rice flour also requires particular care: it is important to let the dough rest before baking, to avoid any rubbery texture. It is recommended to add potato starch (for 75 g of rice flour, add 25 g of potato starch). Finally, for recipes that do not need to rise, oat flour is an excellent alternative.

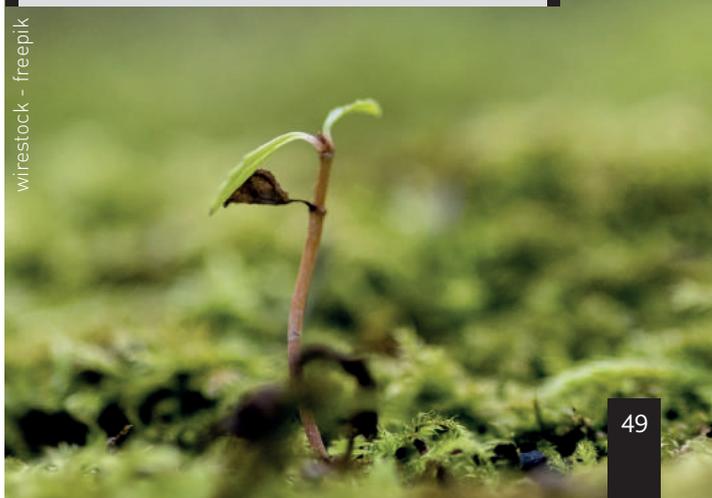


KamranAydinov - freepik

Agroecology, the new cultural revolution

Born more than eighty years ago as a response to the failure of the Green Revolution that imposed intensive crops everywhere which seriously endangering biodiversity, agroecology represents a unique opportunity to reconnect with the earth, respecting the life cycle determined by nature and not those determined by economic laws of supply and demand. Its system is based on searching for the connection between land, climate, gastronomy, health, food and culture. To do this, it bets on associated crops as long as they feed by proximity. Not only that, it also develops different techniques to promote pollination and, most importantly, it studies systems to improve soil protection. In general, agroecology respects the natural cycle that goes from the seed to plant development, without forgetting to provide the consumer with the necessary information to make informed choices when purchasing. The objective is to achieve productivity, sustainability and equity, while avoiding negative impacts on the environment by imitating nature's behaviour and preventing the use of chemicals. All this requires a huge cultural change. The first step is to explain why it is so foolish to consume fruits or vegetables that are out of season or exotic. It is much more correct to encourage the recovery of ancient varieties already present in the territory and with them, make traditional recipes.

wirestock - freepik



TUNA BURGERS



By GIUSEPPE IANNOTTI



The Italian starred chef Giuseppe Iannotti, born in 1982, defined by many as creative, avant-garde, and self-taught, in reality defies definition. In the kitchen of Krèsios and at IannottiLab, his creative workshop, we immerse ourselves in a hive of ideas capable of offering tastes that are always different.



Photos by Marco Varoli



COMPOSITION

- buffalo milk buns 1
- tuna burger 140 g
- old cheddar 1
- Dijon mayonnaise 20 g
- marinated cucumbers 10 g
- onions in vinegar 10 g
- lettuce leaf 1
- tomato slices 5
- maldon salt to taste

The Tang Zhong technique was used for baking.

GEL

- flour 60 g
- water 100 g
- buffalo milk 100 g

Combine the three ingredients in a saucepan and cook over medium heat to form a gel. Allow to stand for at least one night.

BUFFALO MILK BUNS

- buffalo milk 120 g
- yeast 9 g
- flour 00 320 g
- salt 7 g
- sugar 35 g
- whole eggs 1
- egg yolk 1
- isigny butter 42 g

After mixing the flour with the previously prepared gel and the buffalo milk, pour the mix and all the other ingredients into a mixer. Knead until a smooth, uniform dough is obtained. Let the dough rise for at least 3 hours. Punch the dough and form buns weighing 140 g each, then set them aside to rise again for another 2 hours. Bake at 200°C for 12 minutes.

RECIPES

TUNA BURGERS

- lean tuna 80 g
- tuna, fatty part (belly) 60 g
- salt to taste
- extra virgin olive oil to taste

Chop the fatty part of the tuna very finely. Cut the lean part into 2 mm cubes. Combine everything in a bowl and season with salt and extra virgin olive oil. With the help of a 7 cm dough cutter form the 140 g burger. Scald on a non-stick frying pan for 6 seconds per side and place the cheddar on it before placing it on the bed of tomato and salad.

DIJON MAYONNAISE

- dijon mustard 25 g
- egg 1
- apple vinegar 20 g
- water 20 g
- seed oil 200 g
- salt to taste

Place the egg, vinegar, and water in a narrow, tall container and, with the help of an immersion mixer, emulsify all the ingredients. Drip in the seed oil. When a stable emulsion is achieved, incorporate the mustard and salt. Add Maldon salt for crunchiness.

MARINATED CUCUMBERS

- fresh cucumber 1
- mirin 10 ml
- soy 5 ml
- rice vinegar 2 ml
- salt to taste

Peel and finely cut the cucumbers to 4 mm in a bowl and let them rest for 10 minutes sprinkled with salt. Rinse them under running water until they lose most of their vegetative water. Season with mirin, rice vinegar, and soy.

ONIONS IN VINEGAR

- red onion (Tropea) 1
- water 100 ml
- white wine 10 ml
- sugar 50 g
- vinegar 15 ml

Combine water, vinegar, white wine, and sugar in a saucepan and bring to a boil. While the marinade heats to boiling, cut the onion and blanch it for 10 seconds, repeating this procedure three times. Cool in water and ice before serving.

More information

- The Tang Zhong method is a baking technique from the Far East used to make soft, fluffy bread. It is a pre-dough with a gelatinous consistency characterized by a very high level of hydration, composed of a mixture of flour and water.
- The bread used for hamburger are buns, whose characteristic is to be soft.
- Mirin is one of the fundamental ingredients of Japanese cuisine and is one of the most-used condiments in Asian dishes. It's an alcoholic liquid (about 14°C) obtained from the fermentation of a particular type of rice, glutinous rice or sweet rice, very popular throughout Asia.





Pastry Collection

by
ITALY





THE INTERNATIONAL PASTRY MAGAZINE

YEAR 11 - NO. 30 - MAY 2022 - € 1,00

punto **ITALY**

The magazine cover features a woman with short, layered red hair, wearing a white chef's jacket, standing in a kitchen. She is holding a pair of glasses. The background shows kitchen equipment and a tiled wall. The magazine title 'punto ITALIA' is prominently displayed in the center, with 'punto' in a green circle and 'ITALY' in large, bold, multi-colored letters. Below the title, the issue information 'YEAR 11 - NO. 30 - MAY 2022 - € 1,00' is printed. At the top left, the text 'THE INTERNATIONAL PASTRY MAGAZINE' is visible.



Free to B-free



know-how linked to technological product innovation. In fact, these are gelato bases developed with the only use of polyols as sugars' substitutes, specifically maltitol: complete and without aromas, the structural yield of both bases is guaranteed by an emulsifying-stabilizing core suitable for the hot and the cold process, supported by a mix of vegetable fibers and flours; Base Latte B-Free is also enriched with powdered cream. Golosa Peanut Butter B-Free is a soft and velvety sauce that not only hides a unique and intense taste, but also presents a refined and innovative formulation: the use of cocoa butter and peanuts as the first and only characterizing ingredient gives to this Golosa a dense and full-bodied structure. The new Babbi B-Free family is also enriched by two complete products that are the result of the company's desire to innovate two historic lines of complete powder ingredients, such as Lattelatte and Fruttafrutta. We are talking about an "ever-green" taste like the Lattelatte Yogurt B-Free and a more refined proposal like the Fruttafrutta Matcha B-Free: the last contains the precious Matcha tea which gives the sorbet all the taste of this finest raw material, with no added aromas or vegetable fats; Lattelatte Yogurt B-Free allows the creation of a yogurt gelato in a quick and easy way, with the only addition of milk. For information: babbi.com - info@babbi.it



The development of the new line of Babbi B-Free products comes from the company's desire to grasp and analyze every signal coming from the market. The goal is to offer solutions that meet the consumer's dietary habits and their requests, constantly evolving both for health and cultural needs.

Babbi B-Free communicates a clear concept: "free" as "without", something less but with an added value.

This new range includes indeed all the new Babbi ingredients marked by the nutritional claim of no added sugars.

The Latte B-Free and Frutta B-Free bases contain all the company's



...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.

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

70 PICCOLI
PIACERI
QUOTIDIANI
DAL 1952
BABBI



Pistachio: the art of selection



For Babbi, pistachios are a family passion, a passion that mirrors since 1952 into the careful selection of the raw materials and into the continuous and meticulous search for quality. It is that same passion that lives on thanks to the family's fourth generation currently working in the company.

Only the best pistachios that are worthy of becoming Babbi Pistachios are chosen. The most advanced technologies are used to process ingredients, always under the guidance of expert hands that know how to pick, toast, process and work such a prized ingredient and realize each time unique masterpieces. The whole line of Babbi Pistachio products is made under these ideal conditions: pure Pastes, elegant Creams, high-quality Granules, exclusive Wafers with pistachio cream. The Pistachio Pastes are different from one another according to their specific blend of pistachios, various toasting conditions, and the type of processing. The experience in processing nuts has led the company to select the best Pistacchio Verde di Bronte DOP (PDO-certified Green Pistachios from Bronte) and to adorn its products with the Babbi-quality guarantee.

This is how these expertly crafted ingredients become every day amazing creations in the most prestigious gelato and pastry shops, as well as in the kitchens of many gourmet haute-cuisine restaurants. For information: babbi.com - info@babbi.it

Babbi, the art of selection



There are passions that make a difference.

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

 pistacchio.babbi.com

70 PICCOLI
PIACERI
QUOTIDIANI
DAL 1952
BABBI

BRAVO



Focus on...

Trittico Executive Evo is the ultimate multi-function machine that represents the bond between artisan tradition and the highest technology. Trittico Executive Evo summarizes the art of artisan gelato and the finest art of pastry, savoury food and chocolate tempering. Trittico Executive Evo is equipped with electronic brain that automatically arranges multiple preset and customizable programs guaranteeing maximum flexibility adapting to the specific necessities of each artisan chef. It is an essential assistant: precise, reliable, constant and tireless! Its features include Patented Ionic System® Control with speed variator to detect the right percentage of frozen water in the mixture in order to obtain the proper gelato/sorbet consistency and volume. It also has a double inverter for upper tank stirrer and batch-freezer mixer with multiple speeds.



Among its advantages there is the possibility to work with the Ionic System®: speed variator controlled by a software that ensures maximum overrun for gelato/sorbet and the accurate speed mixing for pastry products. It also offers the possibility to work by setting the time and to work by setting the extraction temperature. Multiple gelato, pastry and chocolate recipes are available.



Trittico Executive Evo:
your lab in less than 1 sqm

Bravo - since 1967 a leader industry in the production of machines for artisan gelato, pastry and chocolate - has grounded his philosophy on successful products, such as Trittico, the first multifunctional machine for the dessert business, with more than 6 generations of continuity and progress since 1974. Trittico is an advanced technology that works with a very simple mechanism and it is of easy interaction with the professional, who, with only one machine and in less than one square meter, can make gelato, sorbets, different pastry creams, whipped products, jams, marmalades, jellies, chocolate and creams, pâte à choux, filling and salted sauces.

Trittico is more than just a versatile technology, it's a customizable tool, so that each professional can configure it, according to his needs!



NOT ALL SUPERHEROES WEAR CAPES



Britbico®
Executive

The multifunctional machine always by your side in the lab, ready to support you in the making of your wonderful pastry, gelato and chocolate creations.



www.bravo.it

CARPIGIANI



Carpigiani presents also the Lab-O-Chef 5 a multifunction machine, currently only available in a limited edition. This countertop machine is designed to be the perfect companion for pastry chefs and chefs who can use it to produce creams, ganache, jams, béchamel, and other hot and cold specialties with consistent results over time. Its use is simplified by a control panel with touchscreen technology allowing access to 66 preset programs and the creation of new custom programs, not to mention monitoring all stages of production. A world of recipes at your fingertips! In fact, the machine comes pre-loaded with 21 pastry programs, 8 for chocolate, 6 for topping sauces, and 14 for savory foods and specialties. Moreover, the machine turns into a countertop batch freezer for artisanal gelato with 15 pre-installed programs, allowing chefs and pastry chefs to expand their menu by adding delicious sub-zero creations.

For more information: www.carpigiani.com

Focus on the world of pastry

The latest development for Carpigiani in 2022 is the ample space dedicated to technology for traditional pastry. The world renowned Italian company based in Bologna presents the new Pastochef RTL-I, the latest generation of one of its most popular pastry technologies, the Pastochef RTL. The new version of the machine has an inverter that can vary the speed of processing to improve mixes' texture and structure. It will be available in three versions: Pastochef 18 RTL-I, Pastochef 32 RTL-I and Pastochef 55 RTL-I, each having a different production capacity. The pastry machine has 18 different pastry programs, 9 chocolate programs, 8 special programs for desserts, 7 savory programs and 4 gelato programs to pasteurize the mixes and age them. The entire Pastochef RTL range, with and without inverter, is designed to automate all recipes that require time and manual effort. Heating and cooling are carried out in a "dry bain-marie", thus avoiding potential incrustations on the cylinder's surface and guaranteeing heat exchange, performance, and energy consumption. The display guides the operator, showing the production phases, temperatures, and suggestions for adding ingredients.



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





Pure pleasure



Grace is FB's new display case, born from constant research functionality and design, comfort and beauty. In one word: pleasure.

Grace is the name of an actress, a symbol of beauty, sensuality and love. FB puts that same love into serving professional gelato and pastry chefs who work with passion to fill their display cases with their creations. It is a contemporary classic: like watching a black and white movie in 4K, magnificent form with impressive content.

The clarity of the glass and the rigid lines ensure an accessibility that will last over time. And in just 89 cm of depth, the showcase can adapt flexibly into the space into which it is installed. Continuous research of innovation and artisanal craftsmanship merge to create this unique product: a display case that combines technological performance, allowing it to have a small dimension, with elegant presentation. In support of its technological performance, its attractive appearance puts together high-quality innovative materials, contemporary textures, and clean and minimalistic lines, with details that make the display case recognizable in any context. Grace is available in versions for gelato (0°/-20°), pastry (+2°/+16°, along with a humidity control for pralines), food (with Room-temperature and Dry Heat settings). It is 120 cm tall, and comes in the following lengths 108,5 - 161 - 213,5 cm.

REFRIGERAZIONE



CONTEMPORARY
AND TRADITIONAL



GRACE

GRACE IS AN ICON IN TERMS
OF BEAUTY, SENSUALITY AND LOVE.

FBSHOWCASES.COM



FRIGOMAT



Ecological transition

Frigomat has long chosen to preserve and value existing resources through environmentally friendly solutions, with the lowest environmental impact possible.

With this in mind, the company has already begun a process of ecological transition of its activities for some years now. The commitment to preserving nature has materialized in different ways: a more prudent use of paper replaced wherever possible with digital alternatives; scrupulous attention to the recyclability of materials; the choice of service providers that use renewable energy; the adoption of an ethical code that guides the utmost attention to the environment in all the company's functions. Recently and in conjunction with the mandatory industry standards, this list also includes the application of ecological sustainability in the production of machinery.



A new range of products was developed with new technologies that save energy and water, and these products use a natural refrigerant gas, which allow to reduce the impact on the environment as much as possible, yet at the same time obtain performance with even higher levels of efficiency.

The goal is to convert the entire range of gelato and pastry machines in a sustainable way in order to leave future generations a "taste" of a cleaner world.

GX eco-friendly edition

The new edition of the GX series belongs to the Frigomat ecological transition project thanks to the adoption of an eco-friendly natural refrigerant gas which reduces the environmental impact, and to the highly efficient refrigeration circuits which allow a consistent water saving (up to 50%).

The series, with its 7 electronic programs for the freezing of gelato and slush and the possibility to produce up to 8 different gelato flavours, represents the "show" of making fresh gelato: through the transparent lids in fact the customer can see and follow the freezing process; it is also possible to add hard pieces (nuts, chocolate, etc) during the freezing cycles.

The machines feature different patents: dedicated spatulas which, through a practical quick release system, set a new standard of hygiene, protecting the product against all kinds of contamination; food-grade rings for perfect thermal insulation of the tanks; "anti-fog" system to avoid condensation under the lids (optional).

The GX series has been certified by Italian University laboratories, granting high levels of hygiene and food safety.

Moreover with the Wi-Manager IOT system (optional), the series belongs to the 4.0 Industry evolution. GX: once more the first and the original.

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



FRIGOMAT



washing with greater autonomy. The efficiency of this washing system has been certified by Italian university laboratories. Moreover, in order to provide a complete washing system, King offers a further washing and sanitizing mode through the complete disassembling of all food-grade parts for the cleaning and inspections of each individual component.

The machine features a vertical, self-priming rotative pump of new generation which obtains high performance levels with fresh cream, UHT and vegetable based products; the wide overrun adjustment is perfect for whipped cream, mousse and semi-mounted cream to be used in pastry preparations. Among the other pluses: the refrigeration system with "anti-ice" technology tank and product storage inside the tank at 4°C (39°F) with adjustable temperature setting; the low temperature refrigerated dispenser for an optimal product maintenance; the solenoid valve pressure dispenser for an excellent product structure and no residue at the end of delivery; the stainless steel nozzle for a particular smooth and silky texture; 2 adjustable dosing portions in addition to the continuous one; the drop collector for the hygiene of the work surface.

King is the ideal tool to obtain whipped cream and mousse of the highest quality.

The King of cream whippers machines goes green



King, the Frigomat cream whipper of new generation with integrated washing system, is part of an ethical company choice to deal with the emergency of global warming. It has been among the first Frigomat machines to be converted to eco-sustainable production using a natural refrigerant gas that respects the environment and featuring a highly efficient refrigeration circuit.

The Frigomat cream whipper distinguishes itself on the market thanks to its innovative and complete washing system: two washing and sanitizing modes by means of a flow-through sanitizing liquid, one "automatic" which minimises operator intervention, and one "manual" which allows the operator to manage and customise the flow-through



Technology for a Green Soul

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



FRIGOMECCANICA



Technology on stage



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

With its brands Frigomeccanica, Stiltek, and Officine 900, the Group is completely Italian. In its facilities located on the outskirts of Teramo,

a production space of over 40,000 square meters, the Group produces a full range of display cases for gelato, pastry, food and furnishings for cafés, bakeries and restaurants. Solutions developed to meet the needs of its customers, to whom it offers a complete and customized design service. Among its many products, of particular note is Premium, an exclusive line of professional display cases for gelato, pastries, and pralines. The perfect synthesis of technology and design, it is available in two heights and three lengths, all interconnectable. The flush display surface without barriers allows a perfect view of the product, even from a distance. Thanks to the All Season function, the gelato shop model offers the possibility of choosing between positive and negative temperatures, thus allowing for use during all months of the year. With its eye firmly on the future, Frigomeccanica created "Next", a collection of modular cabinets available in refrigerated, heated, or neutral versions, in different heights. Designed to occupy minimal space, they have glass walls on four sides with a transparent Plexiglass load-bearing structure, providing a 360° view of the product. Designed for pastry, "Just" is a complete and versatile range of refrigerated, neutral, heated, and hot/cold display cases. The models feature LED lighting inserted into the lateral and upper profiles, facilitating a perfect view of the display surfaces.



PREMIUM

SHOWCASE 4.0



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

Tel. +39 085 80793
Fax +39 085 8071464

www.frigomeccanica.com
info@frigomeccanica.com



frigomeccanica 

FUGAR



traditional home aromas: a touch of vanilla, a coffee bean, some lemon zest and a pinch of salt, a fundamental ingredient which best brings out the flavours and contrasts the sweet notes. This exclusive flavour paste for egg custard is accompanied with a simple ingredients label. It is formulated with natural ingredients and is characterized by an authentic and sincere flavour, making it ideal for preparing gelato or semifreddo. The dosage is 130 - 150 grams of paste for one kilogram of white base (it is recommended to also add 100 grams of fresh cream with 35% fat content for an even more creamy result), or 100 grams of paste for 1 kilogram of semifreddo base. In the recipe book on Fugar's website, you can find many more ideas to use this product. For example, the paste can be used to create a refined semifreddo with a pistachio and sour cherry insert, or with a raspberry gelee. It can also be used in the Quenelle version, paired with Fugar's Amarenata. Emilian Cream is available in 3 kg buckets (each carton contains 4 buckets).

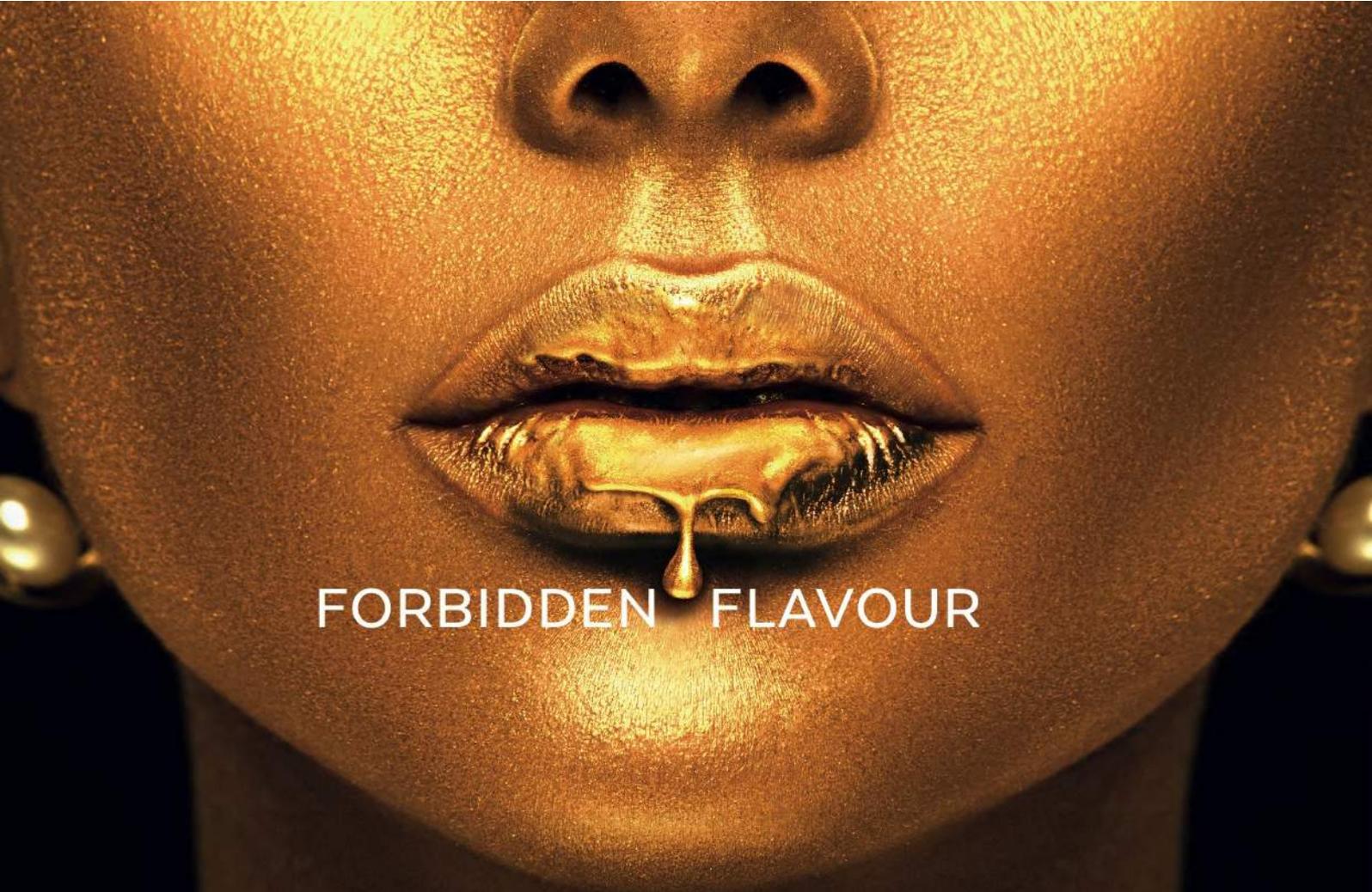
A dive into the past

Custard gelato is a fascinating part of our confectionery history. To find the first version, we must go back to the sixteenth century to the golden times of Caterina de Medici. It is a sumptuous, opulent and genuine flavour. Fugar's new Emilian Cream draws inspiration from traditional Italian pastry creams, balancing the intense egg flavour with the

Irresistible fillings

Fugar has just launched a line of soft cream fillings, which goes by the name of Gustosé. It is a new range of creamy fillings with enveloping flavours, offering intense pleasure and deliciousness. Gustosé offers the perception of "silky" smoothness, as soft as a kiss. It is available in dark chocolate (Darkosé), white chocolate (Biancosé), gianduia (Ciokkosé), pistachio (Pistacchiosé) and salted caramel (Goldosé), to unleash your creativity and allowing you to make infinite flavour combinations. Gustosé cream filling comes in packages with 5,5 kg buckets. Each box contains two buckets.





FORBIDDEN FLAVOUR

GUSTOSÉ



DARKOSÉ - CIOKKOSÉ
GOLDOSÉ - PISTACCHIOSÉ - BIANCOSÉ

The new line of creamy variegates with captivating flavour,
for delicious and intense pleasure.

Available in white and dark chocolate, gianduia, pistachio and
salted caramel, they enrich any tray of ice cream.

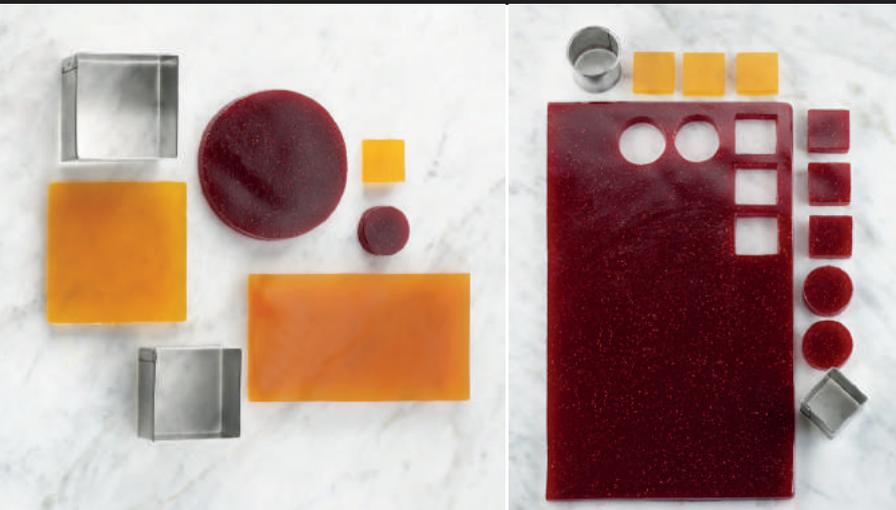
Gustosé, yield to the temptation of taste.

www.fugar.it  

FUGAR[®]
PRODUZIONE



Strafrutta, fruit in layers



Impeccable shapes, clean layers, creative pairings, maximum versatility and a wide variety of applications: here are just a few of the advantages of Strafrutta, the first line of fruit sheets made by Giuso. It is a revolutionary proposal designed to reinvent pastry in a modern way with a ready-to-use and easy-to-use product, created to allow pastry chefs to unleash their creativity.

The high percentage of fruit content (70%) allows for a fresh and

authentic flavour and guarantees the precision of geometric forms, either when cut by hand, or with a knife, guitar cutter or electric cutter. It is creamy and has an intense and characteristic flavour; it is suitable for use in baked goods as well as for modern pastry creations to be served at +4°C. It upholds well when cooked and a clean cut is guaranteed. It is aesthetically pleasing, especially when used for layering, thanks to its bright and vivid colours.

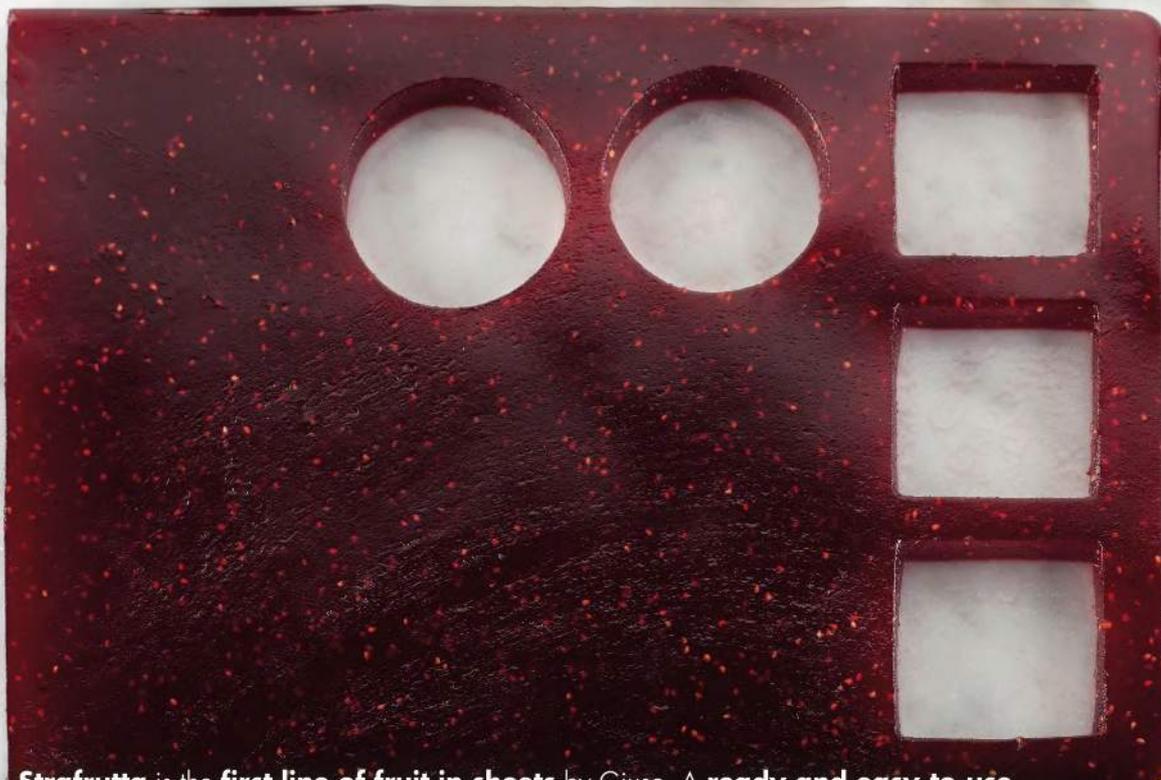
Strafrutta is a secret ingredient to choose and try in various applications such as mousses, Bavarian creams, mini pastries, single-portion desserts, cookies with a creamy and irresistible filling, muffins, small and large baked goods, two-flavour gelees. Artisanal pastry chefs can let loose their creativity with the delicate Strawberry Strafrutta, with the Asian inspired Mango and Yuzu Strafrutta, with the unexpected combination of Berries and Cinnamon Strafrutta or with the balanced flavour of Apricot Strafrutta.

With just one product, you can have infinite applications and zero waste, because any leftover pieces can be used to make gelee, inserts for cakes or single-portion desserts, or they can be used as an addition to baked goods, or in anything your imagination can suggest. Plus, Strafrutta is gluten-free, without any milk derivatives and is vegan.

Strafrutta: fruit in layers for extraordinary ideas.



A CENTURY OF IDEAS TO GIVE A NEW DIMENSION TO FRUIT



Strafrutta is the **first line of fruit in sheets** by Giuso. A **ready and easy-to-use, versatile product**, ideal for both **modern pastry** and **baked creations**. A range of 4 references made with lots of fruit, to redesign the geometry of sweetness with perfect shapes and layers: **Strawberry - Apricot - Mango and Yuzu - Berries and Cinnamon**. More than a novelty, it's a **revolution**: the fruit as you've never seen it before.

  giuso.it


GIUSO
UN SECOLO DI INNOVAZIONE

GRANULATI ITALIA



Top competence in excellence



Granulati Italia is a leading company in the production of Italian excellence since 1982, with a wide range of semi-finished products for the Ho.Re.Ca, vending, gelato and pastry industries.

In the Ho.Re.Ca world, Granulati Italia is known worldwide under its Boston&Co brand, and, most importantly, it is specialized in produc-

tion for private labels. It works with the most important companies in the industry, and it offers them products that satisfy their specific needs, as well as fully match the quality standards of each customer. The product range for the Ho.Re.Ca industry includes: hot drinks, hot chocolate, custards, puddings, mousses, sorbets, slushes, teas, milkshakes, desserts, baked goods, pastries, plated desserts, cream desserts and garnishes.

Granulati Italia boasts many years of experience in the research and development of increasingly innovative products, allowing for the company to stand out in the sector. An example of this are the crepes preparations that are proposed here, in combination with the already known and highly appreciated Glitty sparkling toppings.

The result is not that of a simple crepe, but of a refined work-of-art and an explosion of flavour. Innovative dishes can be created beyond the limits of your imagination, allowing you to amaze your customers and stimulate their senses of sight, smell and taste.

Powder preparation for Crepes are packaged in 1 kg bag and are available in three different flavours: strawberry, pistachio, vanilla.

Glitty sparkling toppings, packaged in 1 kg bottles, are available in the following versions: Red (strawberry flavour), Brown (chocolate flavour), Blue (vanilla flavour), Silver (vanilla flavour), Gold (caramel flavour).





CRÊPES

MIX

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



PISTACHIO



STRAWBERRY



VANILLA



TRADITIONAL



TRADITIONAL
GLUTEN FREE



GELATITALIA

www.gelatitalia.it | +39 035 4824335



ICAM



Chocolate by nature



Icam has been producing chocolate and semi-finished cocoa products of unchallenged quality and high technical content for three generations. Since 1946, the year of its foundation, the company has followed a distinctive production approach, capable of interpreting the philosophy that has always accompanied the activities of the Agostoni family: producing sustainable, high-quality chocolate.

A mission that aims to reconfirm, with even greater conviction, the profound knowledge that the leading family of Icam has of cocoa, and the care that it dedicates to its processing throughout the entire supply chain; with ever-increasing attention to the people who contribute to its production and to the planet of which this wonderful food is the fruit. All this, with a constantly vigilant eye on the technological innovations that the production market offers, to satisfy, and even anticipate, the demands of an increasingly demanding public. The Lecco-based company wanted to reconfirm its sustainable soul during 2022, with a new Corporate Identity, that goes from restyling the logo, to the acquisition of new technologies, for an increasingly sustainable and respectful approach.

This approach is naturally reflected in Icam's offer, which is divided into three macro-areas: one aimed at professionals in the pastry, chocolate and gelato sectors with the Icam Professional and Agostoni brands; one dedicated to the final consumer of retail products, represented by the premium Vanini brand; and the offer dedicated to industry and the world of private labels, which increasingly see Icam as a reliable partner. In each of these three areas, Icam is perfectly capable of responding to any specific market need and guaranteeing its customers not only the quality of high-performance products, but also the certainty that each of these is made following an approach that is both responsible and innovative, but always attentive to the supply chain, people and the planet.



Chocolate by nature

Our nature, naturally

Chocolate has been our passion for over 75 years.

We have always taken great care of our cocoa supply chain, the people who contribute to its development, the planet we inhabit and the technological innovation throughout the production process.

Supply Chain, People, Environment, Innovation are the foundations on which our mission is built.

Cocoa, a precious **gift of nature**, has been the centre of our lives for three generations. Throughout the wonderful and complex process of the transformation of cocoa into high-quality **chocolate**, we respect the raw material and bring the very best out of its **essence** and its **organoleptic profiles**, in order to offer our customers a product that is perfect in every way.

We work with **integrity** and with respect for current legislation, both in Italy and in the cocoa-growing regions, with the specific aim of continually fostering an **exchange of skills** and a **mutual enrichment** with our associates, establishing **relationships of trust that create value** based on a **code of ethics** that we share with our partners and which we are resolutely committed to upholding.

Our chocolate is made with humanity, protecting **natural resources**, for the benefit of society and of the generations to come. We look after every single plant and the wellbeing of the land on which it grows, always **ensuring its biodiversity is preserved**.

We dedicate **technology** and **research** to the **quality** of our chocolate. Each new system that we introduce at Orsenigo is the tangible proof of an ongoing **process of innovation** that is reflected daily in what we offer our customers.

We are committed to producing chocolate through cultivating our **ethical, environmental and economic responsibilities**, offering the results to the communities in which we operate.

Chocolate by Nature - Because chocolate has always been in our nature.

 @icamforprofessionals | www.icamprofessionale.com | www.icamcioccolato.com



people environment
supply chain innovation



ple hand gesture, without the need for a lid. This is a design solution that favours a rational and intelligent management of accessories in the store. No more trays, paper and ribbons: all you need is Tower in Brown!

With its exclusive “all in one” structure, this product significantly reduces the amount of waste to be thrown away at the end of its use, thus it is in full harmony with Medac’s green strategy, a company that has been certified UNI EN ISO 14001 “Environmental Management Systems” since 2006.

It is available in two sizes (630 ml and 800 ml) and it can contain hot (up to 70°C for one hour), cold or frozen items.

But that’s not all. It can be customized with the business logo and any desired image: an exclusive service by Medac’s creative team which allows you to transform the container into an effective marketing tool.

The classic side of creativity



For Medac, innovation also includes knowing how to revisit in an exclusive way the most authentic traditions of artisanal pastries.

The Italian company has thus created Tower in Brown, an original vertical container designed to hold small specialties, both sweet and savoury, such as macarons, muffins, marzipan, tartlets, cookies and pastries.

Tower in Brown is a main player in the Food Paper cups line, and it keeps all your creations as fresh and fragrant as if freshly baked. With this container, you can easily transport treats without the risk

of crumbling them, or you can enjoy them on-the-go directly from the container. Its particular “kraft” colour recalls the typical packaging of old-school bakeries, when each preparation was the result of a careful selection of the most genuine ingredients.

And innovation? Just one look is all you need to realize it. Thanks to the flaps on the top, the container opens and closes with a sim-



Small delicacies for takeaway

The Food Paper Box line includes a complete range of containers developed to accommodate and protect cakes, crepes, snacks, croissants, waffles... Every treat thus has its own “tailor-made” container, keeping it fresh, fragrant and perfectly intact during transportation.

These containers as well can be transformed into an effective means of advertising: just ask Medac to print an exclusive image which allows for you to differentiate yourself. You can choose from numerous colours, which can be found in the special guides designed by the company.

Medac
Tower in Brown.
The sweet taste
of tradition.

Medac has created the new vertical container, exalting your patisserie specialties: **Tower in Brown**. Its "kraft" colour reminds the taste of old desserts, of handmade cakes, of the natural ingredients. Even more, it is very practical: suitable for hot and cold food, without lid, closable with a simple touch on the upper wings. **Tower in Brown** next to its white version, to give a touch of authenticity to your goodies.



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

www.medac.it - @ info@medac.it - medapp - medacsrl - medac s.r.l.

NUTMAN



For signature recipes

Nutman offers to the artisanal pastry chef three versatile and tasty specialty items: the new creams Gianduiotta, Pistacchiotta, and Zazà. Perfect for spreading into layered desserts, these creams are also very practical for filling numerous pastry preparations, such as croissants and baked goods. With their rich and velvety consistency, Gianduiotta and Pistacchiotta contain fifteen percent of hazelnuts and pistachios respectively. Both are available in 3-kg buckets. Zazà is a zabaglione for pastries, and it stands out thanks to an important advantage: it has a marked presence of egg yolks and marsala wine. With its exclusive formulation, full compliance with the traditional recipe dating back to the 1500s is guaranteed. The product is offered in a 1-kg bucket. The philosophy behind Gianduiotta, Pistacchiotta and Zazà is inspired by the principal of a "clean" label. Thus, these creams are made without food colourings, and they do not contain any palm oil. For information: www.nutman-group.com



CUSTOMIZE YOUR *spreadable cream* WITH



Nutman quality

- TECHNICAL SUPPORT IN THE REALIZATION OF YOUR CUSTOMIZED RECIPE
- REASONABLE MINIMUM QUANTITIES
- WIDE RANGE OF PRODUCTS
- GARANTEED QUALITY OF THE INGREDIENTS
- PACKAGING IN: KG 1, KG 3, KG 5, KG 10, KG 20;
- CUSTOMIZED LABEL (UPON REQUEST)



WWW.NUTMAN-GROUP.COM



SÜDBACK



The tasty feeling of inspiration

22 - 25 October 2022 - WWW.SUEDBACK.COM

Messe Stuttgart will again welcome experts from bakeries and cake shops to Südback from 22 to 25 October 2022. Bakers, confectioners and owners of gelato shops and cafés will find all the ingredients for their success at the trade fair: in a total of five exhibition halls the exhibitors will display state-of-the-art work and technical equipment, present new raw materials and merchandise, provide information on sales promotion measures and services, and demonstrate equipment and shop fixtures and fittings from the next generation.

The trade fair will supplement its programme with the new gelato area powered by Gelatissimo in which both the raw materials for gelato production and the necessary technology such as gelato machines and refrigerated display cases will be presented. The gelato area will be extremely exciting thanks to varied live shows and tastings, as well as the thrilling gelato competition Grand Prix Gelatissimo. The 13th Südback Trend Award will honour innovation and advancements by the bakery trade. Since 2002, this event has been presented to companies who actively help to shape the future. The expert will select extraordinarily good concepts, new product designs and the best techni-

cal innovations in the bakery trade. Trade visitors will also be able for the first time to vote for the "Audience Award" from among the nominees: voting will take place online from July onwards at: www.suedback.com/trendaward. They will find out at the trade fair which of the companies has the best opportunities on the market and will therefore be presented with the additional prize. The Carlo Wildt Cup will provide confectioners, who are in their second or third training year at the time of the competition, with a unique opportunity to demonstrate their skills and show the creative and enjoyable variety in their craft occupation. This year's topic: "Contrasts". Under this motto the competitors will have 90 minutes to decorate a small cake which they brought along.





WE WILL **HEAT UP**
THE **STOVES**
FOR **YOU**

22-25
October
2022

Messe Stuttgart (DE)

Trade Fair for the Bakery
and Confectionery Trades

suedback.com

SIGEP



Sweet connection

21 - 25 January 2023 - [HTTPS://EN.SIGEP.IT](https://en.sigep.it)

Sigep, organised by IEG - Italian Exhibition Group, is the world's leading B2B show dedicated to dessert-and-coffee foodservice industry. The event, that takes place at Rimini Expo Centre, represents five interconnected business communities: gelato, pastry, chocolate, coffee and bakery. For more than 40 years, it has been the point of reference for innovations in the whole sector, and provides a complete overview of all new market developments: raw materials and ingredients, machinery and equipment, as well as furnishings, packaging and services. Sigep is also a meeting place to exchange ideas, trends and visions, presented every year by the sector's top experts and opinion leaders.

Live again!

Twenty-five months since the last physically-attended edition and one year after the fully digital show, the international community of out-of-home dolce products was finally able to meet last March at Sigep 2022: 950 brands in 90,000 square metres of exhibition space, with over 3,000 appointments scheduled between international buyers (one thousand) and exhibiting companies; 50 hours of talks from the Vision Plaza and the four vertical Arenas (Gelato, Pastry, Bakery and Coffee), 100 hours of national and international competitions, demonstrations and show cooking for professionals, plus hundreds of events at exhibitor stands. For the operators at the show, the return to Sigep led to "results beyond expectations".

In this context, Italian Exhibition Group presented Sigep China to the market and the press at the show. The first edition is scheduled to take place from 19th to 21st April 2023 in the city of Shenzhen, at the World Exhibition & Convention Center. The event will be positioned with Anufood China - organized by Anuga, Koelnmesse's leading food event in southern China.

Sigep 2022 reconfirmed its role as a place for important competitions in view of coming international challenges. First and foremost, the national selections of gelato and pastry chefs who will be on the Italian team competing in the Gelato European Cup at Sigep 2023, prior to the Gelato World Cup, also at Sigep, in 2024. And then the winners of the Italian Barista Championship, who will compete in Melbourne for the World Coffee Championship from 27th to 30th September 2022.



THE ITALIAN
WAY TO LIVE
DOLCE

SIGEP

THE DOLCE WORLD EXPO

21-25 JANUARY 2023
RIMINI EXPO CENTRE
ITALY

44TH International Trade Show
of Artisan Gelato, Pastry, Bakery
and the Coffee World.



sigep.it

ORGANIZED BY



SIMULTANEOUSLY WITH



IN COLLABORATION WITH



IN PARTNERSHIP WITH

BABBI

Bertinoro, Italy
Tel. (+39) 543 448598
babbi.com

BRAVO

Montecchio Maggiore, Italy
Tel. (+39) 444 707700
www.bravo.it

CARPIGIANI

Anzola dell'Emilia, Italy
Tel. (+39) 51 6505111
www.carpigiani.com

DISARONNO INGREDIENTS

Altavilla Vicentina, Italy
Tel. (+39) 444 333600
www.disaronnoingredients.it

FB

Jesi, Italy
Tel. (+39) 731 61531
www.fbshowcases.com

FRASCHERI

Bardineto, Italy
Tel. (+39) 19 7908005
www.frascheri.it

FRIGOMAT

Guardamiglio, Italy
Tel. (+39) 377 415011
www.frigomat.com

FRIGOMECCANICA

Mosciano S. Angelo, Italy
Tel. (+39) 85 80793
www.frigomeccanica.com

FUGAR

Verucchio, Italy
Tel. (+39) 541 679470
www.fugar.it

GIUSO

Bistagno, Italy
Tel. (+39) 144 359411
www.giuso.it

GRANULATI ITALIA

Boltiere, Italy
Tel. (+39) 35 4824335
www.granulati-italia.it

I.CO. CIALDE

Calitri, Italy
Tel. (+39) 827 34319
www.icocialde.com

ICAM

Lecco, Italy
Tel. (+39) 341 2901
www.icamprofessionale.com

ICETEAM 1927

Anzola dell'Emilia, Italy
Tel. (+39) 51 6505330
www.iceteam1927.it

MEDAC

Salerno, Italy
Tel. (+39) 89 301466
www.medac.it

NUTMAN

Canelli, Italy
Tel. (+39) 141 835225
www.nutman-group.com

PREGEL

Reggio Emilia, Italy
Tel. (+39) 522 394211
www.pregel.com

SIGEP

Rimini, Italy
Tel. (+39) 541 74111
www.sigep.it

SÜDBACK

Stuttgart, Germany
Tel. (+49) 711185600
www.suedback.com

WE LOOK TO THE FUTURA



ONIDEA+

You've never seen a gelato cup like this before. Crunchy and irresistibly delicious, Futura is the latest creation by I.CO Cialde which opens up new frontiers in the galaxy of wafers. A flavourful new development to enjoy your gelato to the fullest. Its elegant shape will win you over at first glance. It is easy to fill and comfortably fits in your hand, as well as being environmentally friendly. Futura is the new horizon for artisanal gelato!

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

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

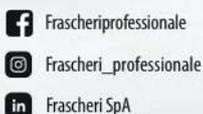
Make your milk-based tastes free from lactose!

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.



Frascheriprofessionale

Frascheri_professionale

Frascheri SpA

