



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

Year 11 - No. 31 - JULY 2022 - € 1.00

ITALY
punto

**Francesco
Elmi**

*the explorer
of sweets*



Anselmi
1892




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MONTEBIANCO

all about Gelato



Disaronno Ingredients S.p.A.
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2022

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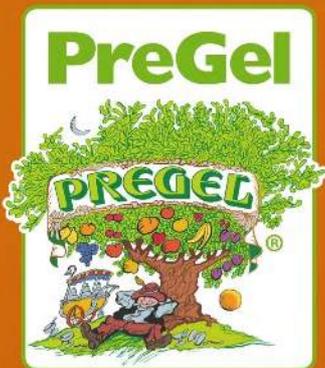
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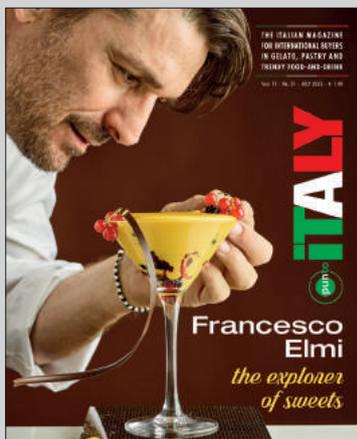
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ITALY

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TRENDY FOOD-AND-DRINK**

Year 11 - No. 31 - JULY 2022 - € 1.00

Tradition & Innovation

serving the Haute Pâtisserie



masterchef

VARIO ICONA^{CHEF}



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EDITORIAL



Turbulent scenarios

The still ongoing pandemic, war in Eastern Europe, rising prices on every type of raw material, skyrocketing inflation... these are all truly complicated scenarios that our industry must face every day.

And yet, food is going strong. We have participated in various international events, gathering opinions and observing that there is an enormous interest for Made in Italy products, especially those dedicated to artisanal sweets.

Rimini, Barcelona, Rome, Warsaw, London. All significant stops where puntotally has attended, distributing magazines, collecting subscriptions and reporting data. The fears are intense but the willingness to move forward with determination prevails.

In this issue, you will find ample space dedicated to honey, with a great pastry chef on the cover, Francesco Elmi. You will also find many other appearances, recipes and interesting facts. It goes on to include the Salone del Mobile.Milano, highlighting global design, and finishes with an overview of products and cutting-edge equipment.

As usual, we will see you at the next trade shows or on www.puntotally.org.

We hope you continue to work well and... let's stay strong!



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*I put all
my passion*



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

Sergio Colalucci



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



COLALUCCI
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CONTRIBUTORS



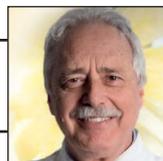
Francesco Elmi
Master pastry chef



Antonio Mezzalira
Master gelato maker



Davide Pini
Reporter



Pino Scaringella
Master gelato maker



Federica Serva
Reporter



Beppo Tonon
Master gelato maker



Alice Vignoli
Master gelato maker

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Publishing Director

Franco Cesare Puglisi

Editor

Manuela Rossi

Editorial Staff

Anna Frascini

Production Manager

Gora Di Benedetto

Public Relations Manager

Davide Pini

Advertising Manager

Paolo Barretta

Advertising

Patrizia Dal Mas

Translations

Laura Duca

Graphic Layout Illustrations

ONIDEA adv srl - Milano

Editrade srl – Headoffice

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

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Francesco
Elmi

the explorer
of sweets

How would you define in a few words the pastry chef Francesco Elmi?

A pastry chef that has a passion for sweets and who is constantly searching for “quality things” with an intense love for traditional Italian leavened sweets, while attentively and constantly looking for innovation.

What is your favourite dessert recipe?

My favourite recipe is the one that I still need to try, because my passion for this profession brings me to experiment constantly. I experience professional satisfaction and emotional involvement most when I make recipes with mother yeast.

Which was the most important professional intuition of your career?

Twelve years ago, walking down via Castiglione in Bologna, seeing what looked like an unattractive business location close to the medieval entrance to the city, I thought about how I could transform it into the pastry shop of my dreams. And thus, Regina di Quadri was born, right in the heart of the city, the pastry shop that I still manage today and that continues to give me lots of satisfaction.



A 360° look starting from his dedication in his pastry shop in Bologna, Regina di Quadri, and expanding to his work as a Brand Ambassador, instructor, academic.

The most significant professional mistake of your career?

It isn't easy to identify your own errors, but probably mine was not having always focused all my energy into one direction.

How is Italian pastry perceived today at an international level?

I think that Italian pastry is perceived very well abroad: pastry arts with utmost quality and strong traditions. I believe that Italian pastry is the best in the world at the moment, even if often times abroad Italian sweets are mistreated.





What future do you foresee for our pastry arts?

The future is in our hands, in the hands of professionals that have an important task: one of spreading the best of our pastry arts with strength and conscientiousness. We have so much to share, so it will be important to maintain unaltered the processes that make us stand out, without making compromises for the pure sake of generating profits. Sweets, above all, should give pleasure and evoke emotions, everything else should come afterwards.

Where does artisanal gelato fit in with your offer?

Gelato is part of our tradition. There is a little space for it in my offer, but when it is, I guarantee it with extra care.

Artisanal gelato is living an incredibly positive moment, even though it remains a simple product that is affordable and is an excellent value for money. Do you agree with this assessment and what future do you foresee?

I do share this evaluation, but I think that "simplicity" is very hard to achieve and obtaining it remains a complex challenge.

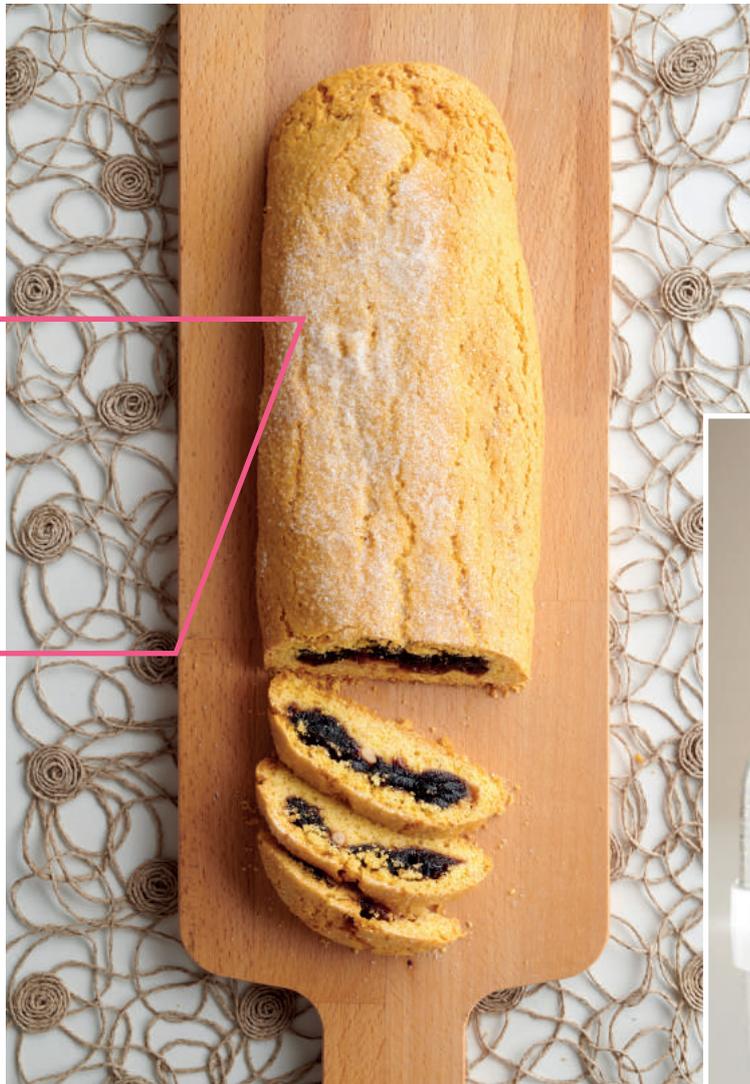
You recently became a Brand Ambassador for Mielizia. Why did you accept, and which project do you intend to develop with this role?

I enthusiastically accepted this project because I believe that it is a company/consortium that reflects my values, my ethic and my project of searching for excellent raw ingredients. Honey is a part of my daily life, and it could never not be a part of my sweets. I would like to promote as best as I can Mielizia's reality so to make known its excellent products to the general public.



On the wave of the healthy trend, which use of honey will grow in importance and consideration beyond its classic consumption at breakfast?

I believe that there are many excellent development opportunities for such a versatile ingredient such as honey: it can be used with excellent results in leavened doughs, in creams, in innovative and modernized cakes - very trendy now - but also in gelato and granita instead of sugar. I made a granita with mango, ginger and honey that is very well liked, and it is without sugar.



Could you tell us which enrichment did the television experiences such as a competitor on “Cake Star” and as a judge on “Master Chef Italia” give you?

I think that all television appearances bring fame and can contribute to helping understand how important it is to share your own professionalism even through these channels.



Your work expands also across many industry associations, such as l'Accademia dei Maestri del Lievito Madre e del Panettone Italiano (the Association of Mother Dough and Italian Panettone maestros) and l'Apei – Ambasciatori Pasticceri dell'Eccellenza Italiana (Ambassador Pastry Chefs of Italian Excellence). What objectives do these associations propose and how can communication with consumers improve?

The goal is to elevate Italian pastry, gelato and chocolate arts to levels of excellence, with great commitment to making this known, in addition to comparison among professionals that have the same passion and same determination to accomplish this goal. Communication with consumers could be improved by using all the channels available, ranging from events in public spaces up to digital channels. It is work that I try to do daily by talking about sweets with all the customers that walk into my pastry shop and purchase them.

What is Francesco Elmi's main goal for the future?

To continue to innovate myself both in the content and in the presentation of my sweets, while optimizing production and changing the way my customers perceive my product. All of this while creating an environment that is continuously more special and that can give the customer a complete tasting experience.





A
precious
ally



Honey, a natural sweetener yet with less calories, is perfect for many uses in the kitchen, in pastries and in cocktails.

Photo by Chinh Le Duc on Unsplash

The only food that can have either an animal or a plant-based origin, honey has thousands of nuances between colours, aromas, flavours since it comes from the “work” that bees and other pollinators complete by flying from flower to flower. Bees are nourished mostly by the nectar that they gather from flowers, and they transform it into honey, an extraordinary product for its healthy properties and for its use in the kitchen and in pastries. It is 80% made of sugars, of which fructose and glucose prevail, and roughly 18% of water. Honey has an elevated sweetening power but contains fewer calories than sugar, therefore it is able to “sweeten” food while adding less calories. Furthermore, it is a perfect ingredient for both sweet and savoury dishes, in cocktails and in gelato. For years now, Conapi, the Consortium of Honey Beekeepers, is

dedicated to supporting the biodiversity of Italian honey and to promoting initiatives to expand the consumption of honey beyond just during breakfast or at snack time.

In the green of the Apennines

Conapi, the National Consortium of Beekeepers is the co-op association made up of member beekeepers. It is the biggest national association of its kind in Italy, and it is one of the most important on a European level: 315 individual or collection businesses, over 600 beekeepers, with nearly 110.000 beehives all over Italy, which make anywhere from 2.000 to 3.000 tons of honey each year. The production headquarters is located in Monterenzio, in the heart of the Apennines near Bologna. With the brand Mielizia, it represents the only complete supply chain of Italian honey, and it is the most important producer of organic honey in Europe.

Courtesy of Mielizia



From acacia to millefiori

Italy boasts over fifty varieties of monofloral honey; ranging from Acacia honey, the most sold together with the multifloral millefiori, to chestnut, citrus, linden and cilantro, including also honey from aromatic herbs such as lavender, thyme and rosemary. Furthermore, Italy can count also on three honeys that have denomination of controlled origin recognized by the European Union: PDO honey from Lunigiana, PDO honey from the Bellunesi Dolomites, and PDO Varesino honey. Each honey tells a story about a territory. According to the considerations by Coldiretti regarding data from the report by the National Honey Observatory, there are 1,5 million beehives that are taken care of by nearly 73 thousand beekeepers, of which 2 out of 3 do so as a hobby to produce for self-consumption. Despite the significant variety of honey available, Italians consume about 400 grams, against the European average of 600 grams.



Balance at risk

Beyond honey, bees give us royal jelly, propolis, bee pollen: all foods that are rich in beneficial substances. However, unfortunately the survival of these insects is at risk. In addition to bad weather that, with growing frequency, destroys the environment due to climate change, the use of pesticides is making their existence more and more compromised, and with them, their irreplaceable role of flower pollinators. According to FAO, three out of four crops depend on pollination by bees. On average, each bee visits 7 thousand flowers a day, and to make one kilogram of honey four million flower visits are necessary. The weakening of bees and the drastic changes in flower blossoming rhythms determine a scarce honey harvest which in the past few years has become a tragic situation.

Photo by Wolfgang Hasselmann on Unsplash



For many recipes

Honey, which provides energy and is easy to digest, should be part of your daily diet. Furthermore, it can be used in food preparation, including homemade ones, in savoury cakes and roasts, in vegetable carpaccio or in puddings; it isn't only for gourmet cuisine. To stimulate the reinterpretation of dishes from the Italian culinary culture and the search for new flavour pairings, the National Honey Observatory is promoting a competition called "A dish with honey", an initiative that helps rediscover the value of this versatile food. Widely used in the pastry arts in recipes that range from tradi-

tional Italian leavened desserts and including baked cakes and creamy desserts, honey also attracts the attention of gelato chefs in the creation of churned gelato that unite nutritional value with flavour and presentation.

Innovative experiments

Even mixology has approached honey with interest in exploring the potential of using it as a "pure" ingredient instead of using sugars or syrups. Bartender Mattia Pastori has researched for Mielizia some special recipes, starting with mead, the first fermented drink in the world thanks to the use of honey. "Fruit mead 2.0" combines

clementine honey with Mexican tepache and classic mead. The "Americano" cocktail was reinterpreted in a low alcohol version, following the latest trends, by playing with its texture and flavours. Its recipe uses chestnut honey, and bee pollen mixed with salt is used as a rim on the glass. Another interesting area of experimentation is with chocolate. Mielizia and Barry Callebaut are developing a line of gourmet products that remove any barriers between sweetness and pleasurable bitterness, all based on the common values of the two companies, that is, transparency and sustainability. The project was presented on the occasion of World Bee Day with a cooking demonstration held by Chef Diego Poli of the Barry Callebaut Chocolate Academy. The dark chocolate sorbet enriched with bee pollen and a milk chocolate praline with chestnut honey revealed to be surprising "previews" of the research journey that they embarked together.



Creation by Diego Poli



By Francesco Elmi

HONEY SEMIFREDDO



A delight that pairs flavourful salted caramel with the sweetness of millefiori honey. It is perfect to enjoy on the go.

POPSICLE



COMPOSITION

- Salted caramel cream
- Millefiori honey semifreddo
- Popsicle glaze

SALTED CARAMEL CREAM

INGREDIENTS:

- | | |
|---------------------------------------|-------|
| • cream | 350 g |
| • milk chocolate | 190 g |
| • cane sugar | 120 g |
| • Mielizia's organic millefiori honey | 70 g |
| • butter | 60 g |
| • fleur de sel salt | 5 g |

INSTRUCTIONS

Caramelize honey and sugar, then mix with boiling cream. Bring the mixture to 60°C, then add the butter and salt. Cool to 4°C.



MILLEFIORI HONEY SEMIFREDDO

INGREDIENTS:

- Mielizia's organic millefiori honey 90 g
- egg yolks 650 g
- cream 250 g

INSTRUCTIONS

Heat the honey to 121°C, slowly pour it onto the egg yolks while they are being beaten. Once the whipped mixture has reached a stable consistency, add the cream that has been whipped to soft peaks.

POPSICLE GLAZE

INGREDIENTS:

- white chocolate 300 g
- cocoa butter 200 g
- rice oil 60 g

INSTRUCTIONS

Melt the ingredients together and temper to 30°C.



ASSEMBLY AND DECORATION

In a gelato popsicle mould, fill halfway with the semifreddo. Add the salted caramel insert, and finish filling the rest of the mould with the semifreddo. Blast freeze, remove from the mould and glaze. Decorate with caramelized almonds.

ADVICE

Leave in the freezer for at least 12 hours before removing the popsicle from the mould.



Finally live!



Sigep The Dolce World Expo returned this past March in its traditional in-person format. And it brought with it lots of desire to leave behind the long period of “forced closures” that were imposed by the pandemic.

After last year’s completely digital version, Sigep The Dolce World Expo opened its doors again to professionals from every continent. Reaching its 43rd edition, Italian Exhibition Group’s tradeshow welcomed 950 brands specialized in the artisanal gelato, pastry, chocolate, bakery and coffee industry in an exhibition space of 90 thousand square meters. Over three thousand scheduled meetings between international

buyers and exhibition companies took place. And, as usual, the events that framed the exhibition revealed to be of the utmost level.

Raise the cup

One of the most awaited competitions was the Sigep Gelato d’Oro, which awarded victory to the Gelato chef Rosario Nicodemo and to the pastry chef Leandro Faraci. They will take part in the first edition of the Gelato



European Cup, during which the national European teams will qualify to participate in the Gelato World Cup 2024.

The competition “One thousand ideas for a new flavour, Gelato of the year” was won by Carmelo Caratozzolo, whereas Marianna Serani stood out in the “Memorial Alberto Pica” competition for the best hazelnut flavoured gelato. The “Sorbets from the world” competition saw Paolo Costantini rise to the top step of the podium, whereas Matteo Grizi was proclaimed best gelato chef of the year.

Matteo Pavoni excelled in the Italian Coffee Baristas Championship, whereas Giacomo Vannelli took first place in the Brewers Cup. Both will represent Italy at the world finals of the World Coffee Championship, scheduled for September 2022 at the Melbourne International Coffee Expo.

Fabio Dotti won first place during the Cup Tasters Italian Championship and was the Italian competitor at the World Cup Taster Championship held during World of Coffee last June in Milan.

A very special magazine

Since its foundation, the puntoIT magazine has always proved to be strongly dynamic in the world of gelato, offering a variety of unique initiatives that support the entire industry. And its international prestige is so much so that its editor, Franco Cesare Puglisi, a Sigep Ambassador throughout



the world, opened the Gelato Arena with his talk “Points of view”. “I am happy to be here in the presence of so many professionals”, he commented. “Those who could not be present here today will return, as this is our home. I believe that the start of this tradeshow today is one of the strongest indications that we could give to the entire industry to say that we are here, we’ve been here, and we will be here”.

The puntoIT stand was the catalyst of a rich program of initiatives: starting with Breaking News, which every evening offered the most relevant news of the day, and including the exclusive interviews with professionals and entrepreneurs broadcasted through social media.

“Driving the change” was the title of the talk show conducted by Franco Cesare Puglisi at Sigep’s Vision Plaza, during which the phases of the important communication campaign “Artisanal Italian Sustainable” were presented in support of artisanal gelato. The editor also organized and conducted the event “Rosa di gusto!” at the Pastry Arena with Alessandra Mion and Ernst Knam who presented the “Frau Knam” brand, highlighting the importance of building an entrepreneurial project not only “in real life” but also on social media.

There were lots of emotions for the 15th edition of the Comunicando award by puntoIT, an event dedicated to communication within the Gelato and pastry industry, returning to Sigep after two years of “forced absence”.

A jury of experts examined 270 campaigns published on specialized magazines between 2020 and 2021 and it proclaimed 14 winners. The Unica award was given to Disio for its ad “Lamarenarossa – Rosso Profondo” (Deep Cherry Red) and to Medac for its campaign “Everything that you can imagine is real”.

A breath of fresh new developments

From the Pastry Arena’s stage, the maestro Iginio Massari announced the birth of the APEI association, Ambasciatori Pasticceri dell’Eccellenza Italiana (Ambassador Pastry Chefs of Italian Excellence). The goal is to unite multiple experiences and skills, creating synergies between the areas of pastry, chocolate, gelato and business. In this way, in a not-so-distant future the different specialties can become an intrinsic heritage for every



professional. The association also aims to spread the art of Italian sweets throughout the world.

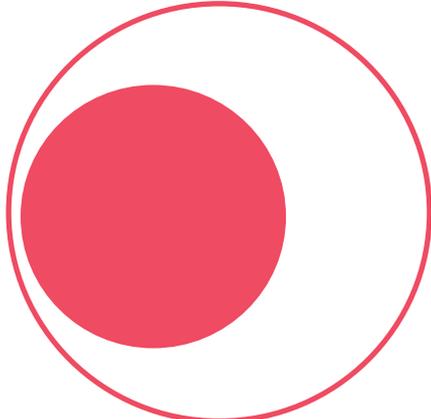
It is worth highlighting the complete restyling of the Academy of Master Italian Pastry Chefs, which presented itself with a new look and new logo. The president Sal De Riso has made himself a promoter of cultural exchange between pastry arts and gourmet cuisine, underlining the importance of collaboration with companies. And the project “Ampi Giovani” gave maximum attention to the new generation. Furthermore, the candidacy for the qualification of Maestros of Traditional Italian Artisanal Gelato as a UNESCO intangible heritage of humanity was announced. The initiative is promoted by the UNESCO Club of Udine and by the Municipality of Cividale in Friuli, with the support of Gelato e Cultura, organizer of the Gelato World Cup. The idea is to certify training methods and educational excellence for some types of artisanal gelato, through a school of higher education that draws from regional resources and that interacts with five clus-



ters of circular economy: agri-food, processing, food & wine, tourism and foodservice & hospitality.

In the meantime, Sigep continues along its journey of open internationalization, and it presented “Sigep China” to professionals, of which the first edition is scheduled for April 19-21, 2023, at the World Exhibition & Convention Centre in Shenzhen.

The 44th edition of Sigep will return to its usual time slot at the beginning of the year: mark your calendars with The Dolce World Expo that will be held from January 21 to 25, 2023.





By Antonio Mezzalira

FROM FLOWER TO FLOWER

Hardworking bees fly between the acacia and orange blossoms corollas to produce two types of the most tasteful honeys. And in these recipes, you can find the delicateness of these delicious ingredients.





Chamomile

with cream base 50

INGREDIENTS:

• fresh whole milk	670 g
• skim milk powder	10 g
• dextrose	20 g
• acacia honey	15 g
• cream base 50	35 g
• white chocolate	250 g

Total 1000 g

with cream base 100

INGREDIENTS:

• fresh whole milk	665 g
• acacia honey	15 g
• cream base 100	70 g
• white chocolate	250 g

Total 1000 g

Add 30 g of chamomile for every kg of mix.

INSTRUCTIONS

Blend well all the ingredients except the white chocolate and the honey (to avoid caramelization of the lactose contained in the chocolate) and heat the mixture to 85°C. At 85°C, add dried chamomile flowers to be infused, let rest for at least ten minutes, then filter. Cool the mix and when it reaches 50°C, add the chocolate and the honey. When the mixture reaches 4°C, pour it into the batch freezer. Extract the gelato and blast freeze it for one day at -18°/-20°C. Place in display case set at a temperature of -11°/-12°C and variegate with pieces of white chocolate and chamomile flowers.

Golden Milk

with cream base 50

INGREDIENTS:

- fresh whole milk 420 g
- almond milk 125 g
- cream with 35% fat content 160 g
- turmeric paste 15 g
- skim milk powder 50 g
- sucrose 90 g
- dry glucose syrup 30 DE 75 g
- cream base 50 35 g
- acacia honey 30 g

Total 1000 g

with cream base 100

INGREDIENTS:

- fresh whole milk 420 g
- almond milk 125 g
- cream with 35% fat content 160 g
- turmeric paste 15 g
- skim milk powder 40 g
- sucrose 80 g
- dry glucose syrup 30 DE 60 g
- cream base 100 70 g
- acacia honey 30 g

Total 1000 g

INSTRUCTIONS

Blend well all the ingredients except the honey and the turmeric paste, which will be added when the mixture is cold, and heat mixture to 85°C. Once the mixture has reached 85°C, cool to 4°C. Add the honey and the turmeric paste, blending with an immersion blender. Pour the mixture into the batch freezer. Extract the gelato and variegate with honey strands and a few pieces of fresh turmeric. Blast chill the gelato for about ten minutes then transfer to the display case.

Turmeric paste

INGREDIENTS:

- turmeric powder 10 g
- filtered water 38 g
- ground black pepper 2 g

Cook all the ingredients in a non-stick pan (or in the microwave), mixing constantly to avoid lumps; you will quickly obtain a smooth and creamy mixture, which is relatively dense. Store in a closed, airtight container in the refrigerator.

Golden Milk

A drink made with milk and turmeric; it is known for its many benefits. It is used as an efficient anti-inflammatory, and it is an antioxidant with antibacterial power. It boosts the immune system, improves metabolism and in some cases, it can regulate blood pressure.



Sicilian Flavours



with cream base 50

INGREDIENTS:

• fresh whole milk	390 g
• cream with 35% fat content	100 g
• skim milk powder	30 g
• sucrose	100 g
• dextrose	25 g
• dry glucose syrup 30 DE	50 g
• cream base 50	35 g
• sheep's milk ricotta	250 g
• orange blossom honey	20 g

Total 1000 g

with cream base 100

INGREDIENTS:

• fresh whole milk	390 g
• cream with 35% fat content	100 g
• skim milk powder	20 g
• sucrose	90 g
• dextrose	20 g
• dry glucose syrup 30 DE	40 g
• cream base 100	70 g
• sheep's milk ricotta	250 g
• orange blossom honey	20 g

Total 1000 g

INSTRUCTIONS

Blend well all the ingredients except for the sheep's milk ricotta and the orange blossom honey, then heat to 85°C. Cool the mix to 4°C then add the two remaining ingredients, mixing well. Pour the mixture into the batch freezer. Extract the gelato and blast chill for ten minutes. Before transferring to the display case, variegate with clementine jam.

Orange blossom honey

The orange blossom is the flower from an orange tree, which blooms between April and May. Its honey has a light-yellow colour, and it is particularly rich with vitamins and minerals. It is characterized by an intense aroma and a pleasantly delicate flavour.



puntoaly wire

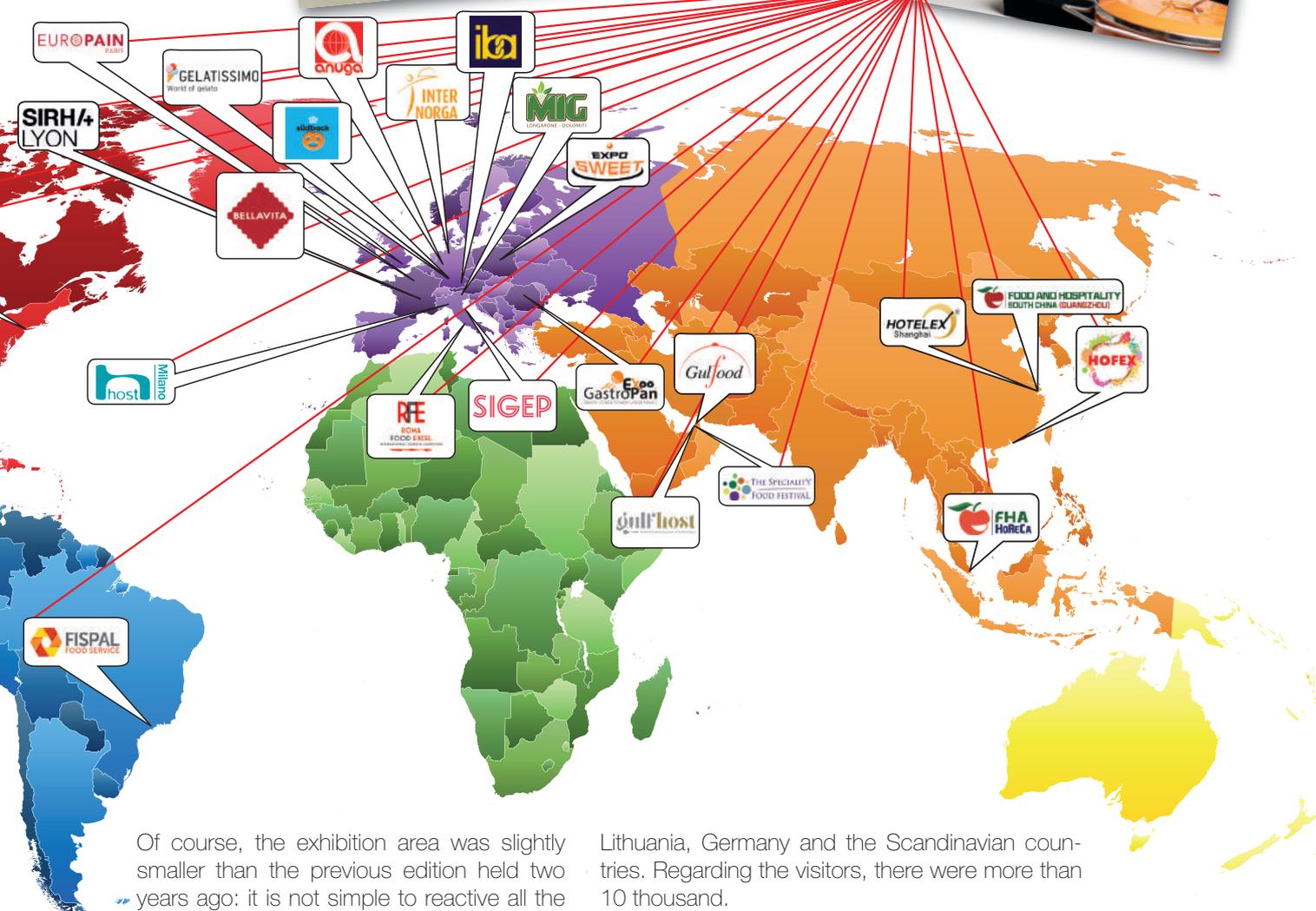


A chronicle of the trade fairs visited by puntoaly during its travels abroad. A first-hand reportage of meetings, emotions, and experiences.



EXPO SWEET Warsaw (Poland), 27 February - 1 March

The Warsaw convention centre reopened its doors after forced closure due to lockdown. And so, the largest Polish exhibition dedicated to the world of sweets and gelato was finally able to resume its usual and dynamic business activities.



Of course, the exhibition area was slightly smaller than the previous edition held two years ago: it is not simple to reactive all the gears, both on behalf of the exhibitors as well as the specialized operators. The organizers nonetheless declared to be satisfied with the results they obtained. 150 exhibiting companies, both national and international, participated in the event, coming specifically from Italy,

Lithuania, Germany and the Scandinavian countries. Regarding the visitors, there were more than 10 thousand. The exhibition was the background for a rich calendar of competitions and shows that allowed us to approach “in-person” the state of art of creative techniques applied to the world of desserts. The next edition is scheduled for February 26 to March 1, 2023.



Media Partner
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**ALIMENTARIA - HOSTELCO
Barcelona (Spain), 4 - 7 April**

Spain followed Milan's example, when in the Fall 2021 Host and Tuttofood joined forces to give life to a single event able to gather the attention of the entire HoReCa world and to send a significant sign of recovery to all professionals.

The alliance of two leading industry exhibitions such as Alimentaria and Hostelco allowed the Barcelona Convention Centre to repeat this experiment in the spring which, considering all the factors of an international event, once again sent an electric charge to the industry, concentrating its attention on new developments in agri-food.

Two prestigious names that, uniting themselves in the same

space and the same dates, were able to return on top, creating the largest international platform for the food, gastronomy and foodservice equipment industries that occurred during the first semester of 2022.

All the relative numbers are interesting, with over 3000 exhibiting companies from 52 countries, covering a surface of 85.000 square meters, with 1.400 important buyers invited from strategic markets for exporting equipment for food and foodservice, who participated in 13.000 meetings with companies.

For puntotally, it was a new occasion to meet professionals in a generally optimistic context with the desire to continue working with enthusiasm and hope.



ROMA FOOD EXCEL Rome (Italy), 24 - 27 April

Being at its first edition, this biennial trade fair event dedicated to the food and wine industry immediately attracted the attention of Italian and international buyers, especially those coming from the Balkan countries.

On an exhibition area of nearly 10 thousand square meters, we were able to approach the latest developments regarding the wheat industry: from bakery to fresh pasta, from pizza to pastry. Specific emphasis was given to the gelato, beer, wine, bar, foodservice, packaging, and hotel industries, with an offer of the most advanced ingredients, machines and technologies.

Many participated in the schedule of events consisting of masterclasses, workshops and seminars which allowed for an update on the current state of evolution in the agri-food world. And the national and international competitions thrilled the audience with spectacular performances.

The Movida Competition for the best gelato with alcohol or best savoury gelato paired with an alcoholic drink awarded in a tie Mimmo Lucchese and Mattia Parri. Mario Serani won first place for the best pistachio gelato in the Palatino d'Oro competition. More than two hundred and fifty pizza chefs competed against each other in the Pizza Without Borders World Championship, consisting of eight categories over two days of competition.

As part of the Gelato Show, the area dedicated to the presentation of events connected to artisanal gelato, a conference was held regarding the potential of investments in the artisanal sweets industry in Albania. Many interviews and live meetings with industry professionals were scheduled, together with two mini courses on marketing held by Franco Cesare Puglisi, editor of the puntoIT and puntotalty magazines. Furthermore, the Italian Gelato Chefs Association organized two gelato competitions.



NRA

Chicago (USA), 21 - 24 May

After three years of waiting and suffering, the National Restaurant Association Show 2022 reunited the foodservice industry protagonists in a climate of renewed energy, desire for innovation and willingness to collaborate.

The result was a four-day show at McCormick Place that had strong international participation, with over 51.000 foodservice professionals that observed, tasted and participated with enthusiasm



in all the proposed activities. The words of Armetha Pihlstrom, Senior Director di US and Canada Foodservice Sales, Future Farm, an innovative producer of alternative plant-based meats, present at the event for the first time as an exhibitor, were significant: "This event is the Super Bowl for foodservice industry, the place where dreams become a reality for new brands that want to enter the industry and make a name for themselves. We had a great time at the Show. The chains and restaurants to whom I talked are of such a high profile, and we are enthusiastic about what this means for our brand and for our innovative industry". This Chicago event confirms its position as a trampoline towards the complex American market, whose commercial rules have become even more complex with the pandemic, but whose potential has been confirmed yet again as fundamental for any company that aims at significant international expansion.





Giorgio Locatelli, the Master of Wine Peter McCombie, importers, distributors, buyers and many professionals with a desire to learn about the latest products and trends of the Italian and Mediterranean food & beverage market. Overall, 200 brands exhibited their products on a show floor that was always full of enthusiasm. Bellavita, as organizer of the event, also provided educational content, including masterclasses with starred chefs and wine experts, together with seminars and debates on market trends. The London trade show joins those held in Hamburg, Warsaw, Parma, Toronto, Chicago, Mexico City, Bangkok, Riga and Amsterdam.



BELLAVITA EXPO LONDON
London (Great Britain),
22 - 23 June

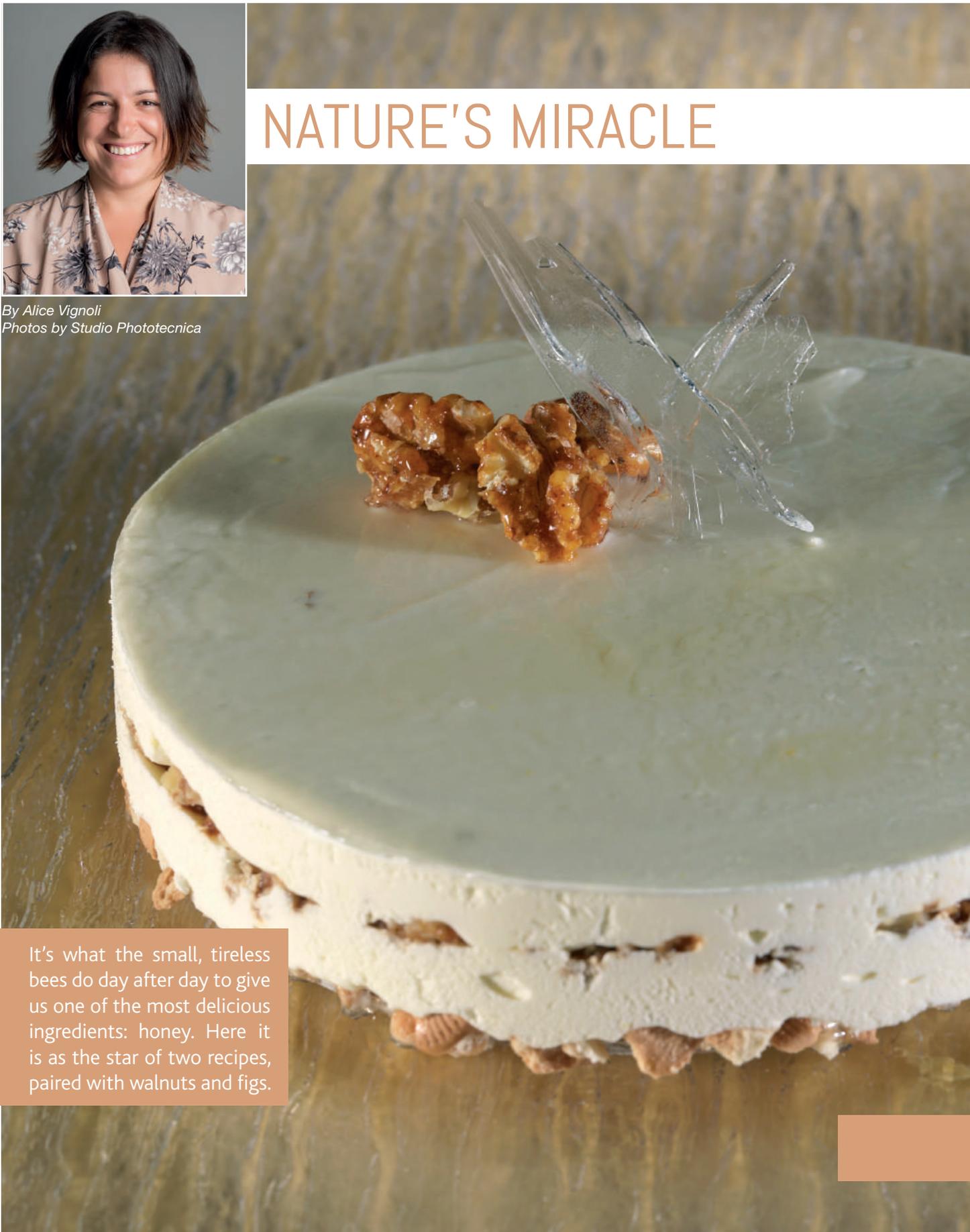
Walking through the pavilions of the prestigious Olympia National Hall convention centre, we felt a considerable buzz this year. The event, which has the goal of promoting the best Italian and Mediterranean food and wine, has recently acquired the European Pizza & Pasta Show, the main European event dedicated to pizza, pasta and bakery. In this way, this London exhibition rightly stands as a point of reference for the best of what the immense industry of the Italian foodservice world has to offer. Organized with the support of Vinitaly and Cibus, the event welcomed more than 7 thousand visitors, including special guests and star chefs such as



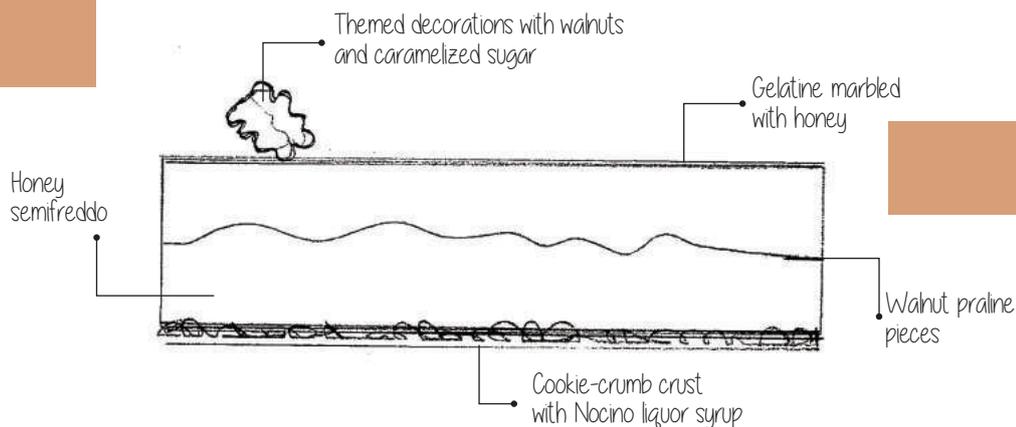


By Alice Vignoli
Photos by Studio Phototecnica

NATURE'S MIRACLE



It's what the small, tireless bees do day after day to give us one of the most delicious ingredients: honey. Here it is as the star of two recipes, paired with walnuts and figs.



Honeymoon

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

Amounts required for two 30x20 cm moulds, h 4 cm

HONEY-FLAVOURED ITALIAN MERINGUE

INGREDIENTS

• Egg whites	500 g	A
• Sucrose	600 g	B
• Honey	150 g	C
• Water	125 g	

Follow the traditional procedure, treating honey like you do sugar.

SEMIFREDDO

• Fresh cream with 35% fat content	1500 g	A
• Pastry cream	300 g	B
• Honey-flavoured Italian meringue	1400 g	C

RECIPE AND COMPOSITION

Prepare the mould by breaking up cookies and placing them on the bottom. Flavour the cookies with a sugar syrup or an alcoholic-syrup using Nocino liquor, and cool in blast freezer. Line the inner border of the mould with an acetate cake collar. Prepare the honey-flavoured Italian meringue. Delicately mix the meringue with the pastry cream until well blended. Whip the cream to soft peaks in a stand mixer and add it to the rest of the mix one spoon at a time as to not deflate the mixture. Por-

tion the semifreddo into the mould until it is half full. Sprinkle the surface with a layer of walnut pralines, then finish filling the mould with another layer of semifreddo. Place the mould in the blast freezer until hardened throughout.

SUMMARY

Prepare honey-flavoured meringue.

Unite **B + C**.

Whip **A** and add to mixture.

Arrange dessert following instructions.

DECORATION

Once the semifreddo has hardened, cover it with a layer of neutral gelatine that's been marbled with honey. Extract it from the mould, form loafs and position them on top of cake board to be sold. Decorate accordingly.

STORAGE

If the decorated product has been blast-frozen, it can be stored in the display case at -19°C for two weeks. If it has been blast-frozen to its core (for example: at -32°C for 1 hour) it can be stored in a storage freezer set at -19°C for 3 months.

ON THE MARKET

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

INTERESTING NEWS

Depending on the type of honey used, the flavour of the final cake will change. For example, millefiori honey/neutral flavour; chestnut honey/distinct flavour.

Fig Delight

Suitable for... Single portions, cakes, loafs on a baking sheet
Amounts required for two moulds, Ø 12 cm h 6 cm

SEMIFREDDO

- Fresh cream with 35% fat content 1500 g **A**
- Fresh ricotta cheese (mix of cow and sheep's milk) 300 g **B**
- Honey 30 g **C**
- Italian meringue 500 g **D**

RECIPE AND COMPOSITION

Prepare the moulds by cutting out disks of almond sponge cake that are the same size as the mould. Line the inner border of the mould with an acetate cake collar that is the same height as the mould. Moisten the sponge cake with a neutral simple syrup. Mix the ricotta and the honey in a stand mixer. Add fresh cream to the stand mixer and whip. Make the Italian meringue and delicately add it to the rest of the whipped mix. Portion the semifreddo into the mould until half full and blast freeze for 20 minutes. Distribute a layer of reduced caramel-

ized figs in large pieces on top of the hardened semifreddo, then fill the mould with another layer of semifreddo. Return to blast freezer until completely hardened.

SUMMARY

Unite **B + C**.

Add **A** and whip **A** in stand mixer.

Add **D** to the rest of the mix.

Arrange dessert following instructions.

DECORATION

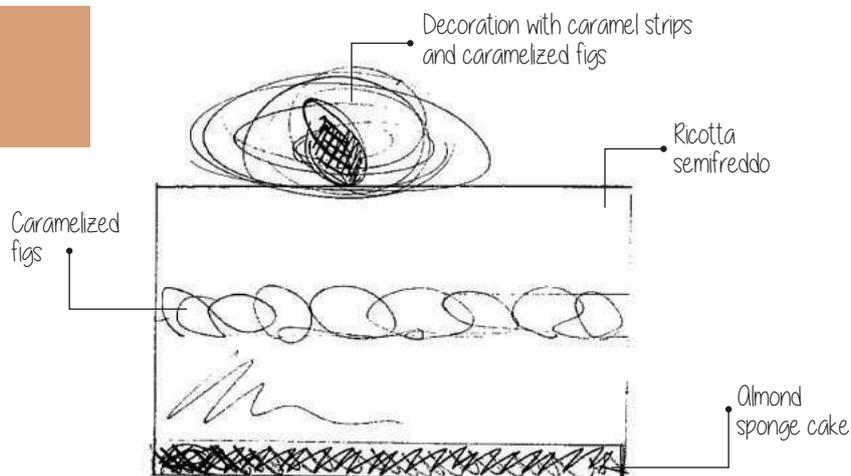
Once the semifreddo has hardened, add a thin layer of neutral gelatine. Extract the cakes from the steel cake rings and position them on cake boards to be sold. Decorate accordingly.

STORAGE

If the decorated product has been blast-frozen, it can be stored in the display case at -19°C for two weeks. If it has been blast-frozen to its core (for example: at -32°C for 1 hour) it can be stored in a storage freezer set at -19°C for 3 months.

ON THE MARKET

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







Fabrizio Fiorani



Creation by Luigi Buonansegna



Creation by Gusto 17



Pietro Leemann



Paula Stakelum



Creation by Davide Oldani



Claudio Ceroni and Paolo Marchi

International event

Identità Milano 2022 returned to putting chef de cuisine and pastry chefs into contact with each other to reflect on the future of foodservice.



“The Future is today” is the theme of Identità Milano 2022, which from April 21 to 23 brought prestigious protagonists of the international foodservice world back on stage. “We must take note – was the premise that Paolo Marchi and Claudio Ceroni, founders of this culinary and pastry event – that there is no more time to lose. We cannot just keep asking ourselves what to expect, or what will await us. We need to bring within each one of us every possible future; we need to search for it within because... The future is today. The pandemic, and with it, the environmental

catastrophe, economic disparities, the new international tensions: all these factors have placed an enormous responsibility in our hands, which shorten the time available and invite us to overcome any delay”. At the end of the event, we were very satisfied as we were able to put people back in touch. “The online environment is cold - was the final comment of the two organizers - whereas here there is warmth: the warmth both of concern, for what is happening in the world, as well as of hope, for the recovery and the starting up again for which we have waited so long”.



Davide Oldani

From Italy and from abroad

Future, new visions, projects and perspectives, amongst cooking demonstrations and insightful discussions... The main players of the Italian foodservice industry were at the centre of the discussions in which they participated: from Massimo Bottura to Carlo Cracco, from Antonia Klugmann to Cristina Bowerman, and then Niko Romito, Enrico and Roberto Cerea, Davide Oldani... just to name a

few of the over 100 speakers at the event. They were joined by international chefs. After two years of travel restrictions, important foreign guests were able to participate in the event, coming from France, England, Spain but also Peru and United States, going from Virgilio Martinez and Pia León to Michele Casadei Massari, from Victor Luggier to Eneko Atxa and Matteo Manzini, all giving impulse to the international vocation of Identità Milano.



Cristina Bowerman

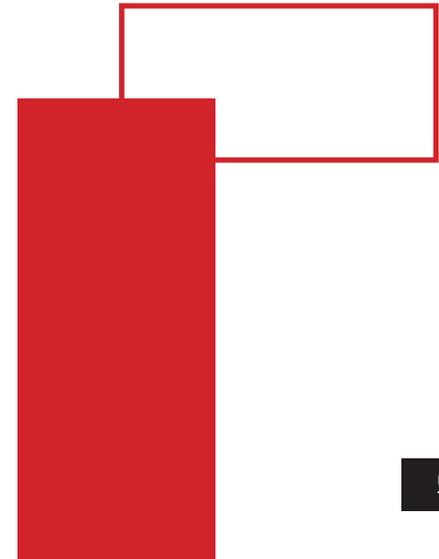


See you again at...

The future of the event has truly projected itself so much so to be able to unveil the dates of the next two editions of 2023 and 2024. The eighteenth edition will be held on Saturday January 28th until Monday January 30th, 2023, whereas the nineteenth edition will be held from Saturday March 9th until Monday March 11th, 2024.

Make way for younger people

In addition to the usual thematic events such as Dossier Dessert, Identità di Gelato, Identità Cocktail, Identità di Champagne, Identità di Pizza, Identità di Pasta, Identità di Formaggio, a new panel made its debut "The future is theirs", dedicated to young chefs. For two consecutive days, sixteen young Italian and international chefs took turns on the stage that Identità Milano has decided to bet on, including Davide Marzullo, Antonio Ziantoni, Fatih Tutak, Xinge Liu.





The support of partners

At Identità Milano the participation of commercial businesses proved to be even more interesting and selected. Joining the main partners such as Acqua Panna - S.Pellegrino, 1895 by Lavazza, Berto's, the Parmigiano Reggiano Consortium, Veuve Clicquot and Moretti Forini, new entities approached the event for the first time, such as Big Mamma, an international foodservice chain that has grown rapidly offering an informal and modern Italian cuisine. A network of businesses that believes in the dynamic relationship of foodservice leaders has developed thanks to the numerous initiatives of sharing within the exhibition circuit.

Sweets that provoke emotions

The world of sweets was in the spotlight with Dossier Dessert and Identità di Gelato. The Dossier Dessert panel opened with a tribute to the Italian gold medal team from the Coupe du Monde de la Pâtisserie. It focused on pastry in foodservice, to which the difficult task of ending a meal in a memorable way is assigned. Various visions were proposed, starting with the playful interpretation of Titti Traina and Paolo Griffa which aims at the "wow effect" by turning the way of looking at a recipe upside down,

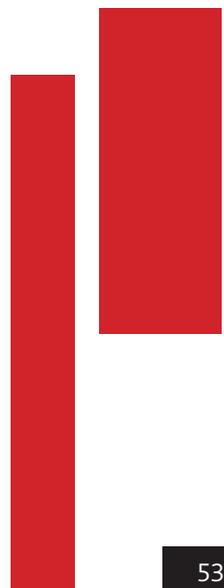
such as the Upside-Down Cheesecake or the Banana Splash, or transforming into a dessert form traditional games such as Tic-Tac-Toe. The event then passed to considering desserts with “as a sense of place” by Paula Stakelum and as a passionate search for ingredients with Roberta Merolli and Giovanni Solofra, to conclude with a classic item of chocolates from Turin, the Gianduiotti, proposed in a new way by Guido Castagna in consideration of sustainability.



Roberta Merolli



Creation by Guido Castagna



Gelato, what passion!

Amongst memories, social commitment and hope for the future, the Identità di Gelato session was held. Regarding the theme of memories linked to the desire to make known a territory though gelato, Luigi Buonansegna presented his idea of a snack made with a sandwich and gelato. Brioche Tropezienne stuffed with Malaga gelato and walnut pralines was offered by Alain Locatelli, the result of his training journey at boulangerie and viennoiserie. Chef Viviana Varese illustrated her new project "Io sono VIVA dolci e gelati" (I'm ALIVE sweets and gelato), born during the pandemic period, that unites the research of gelato with the desire to do something for those in need. In the gelato and pastry shop female domestic-abuse survivors work. The daily activity in the production kitchen and knowledge of one's own territory were at the centre of the speech by Maria Chiara Sanna, whereas Rossella De Vita, Vincenzo Fiorillo and Stefania Urso retraced the birth of the "gelato created by the bees", that is, the laborious research to use honey in gelato recipes. Finally, Fabrizio Fiorani concluded with a lesson on vanilla-flavoured soft serve gelato.



Creation by Viviana Varese



Variations of pasta

The event always has a significant space dedicated to the Identità di Pasta session, considering the importance this food has for Italy. This year, the chefs embarked on a sort of trip around the world drawing on traditions, contamination and different cultures. One example



Creation by Carmen Vecchione



Creation by Cristina Bowerman

of this double offer was made by Matias Perdomo and Arianna Consiglio with an egg-pasta ravioli realized with spinach striping, filled with sheep's milk ricotta, next to Fideuà, with a preparation that is very similar to making paella but using fideos, or broken-up spaghetti, instead of rice. Jessica Rosval and Zouhaira Mahmoudi proposed their version of cous cous, obtained by mixing wheat semolina, the same with which pasta is made, with various flours derived from peas, fava beans, lentils, and chickpeas, together with juices from various fruits. Cristina Bowerman focused on classic Roman cuisine with a Carbonara, overturning the delivery version changing the format of the pasta and some of the ingredients. Pietro Leemann and Sauro Ricci

tested themselves with turmeric Spätzle with a bit-to cheese sauce and topped with powders made from kale, red cabbage and butternut squash, to give a new texture and colour to vegetarian cuisine.

Room for cheese

An ingredient for many dishes, sprinkled on top of pasta to give flavour, served by itself before dessert: thanks to a dedicated session at Identità Milano, cheese found space to establish a dialogue between quality Italian cheese producers and the foodservice industry. Instead of offering signature dishes like Riccardo Forapani and Michele Casadei Massari did, Davide Oldani explained his "Cheese cart", the result of his selection of producers. To the customers in his restaurant, he offers different varieties every two weeks, which represent the complex and fascinating landscape of Italian cheeses. It is a selection that chooses a small quantity but of enormous quality. The pastry chef Carmen Vecchione performed a preparation of a robiola-cheese based dessert perfectly paired with a raspberry compote.



GOLDEN WAVES

By Beppo Tonon
Photo by Studio Phototecnica



An easy-to-make pear carpaccio expresses liveliness thanks the winding movements that are present also in the glass sundae cup used for plating the dish. A composition that can be offered as a light snack, as a refreshing dessert or in a savoury version for lunch.



Select an Abate Fetel pear with perfect ripeness, that is, with a firm and elastic consistency. It should be suitable to be sliced, then the slices should be able to fold without breaking. First and foremost, thoroughly wash the fruit, then cut it transversally so to obtain round slices.

Set the slicer to obtain slices that are two millimetres thick (naturally, this depends on the degree of the pear's ripeness).

Place vanilla or fiordilatte gelato on the bottom of the glass sundae cup, cover it completely

with whipped cream, in which the slices of pears that have been delicately folded into two will be set.

EXPERT TIP. The advantage of working with this fruit lies in the fact that it is possible to find various variations thanks to the different, brilliant colours of the peel.

ALTERNATIVE. The pear carpaccio can be placed on a wooden cutting board and accompanied by pieces of Grana Padano cheese, nuts and honey.



Photo by KamranAydinov on Freepik



The future of furnishings



Also in public establishments, sustainability will guide the choices of interior design, as suggested at the Salone del Mobile.Milano.



Quality, commitment, cohesion and lots of desire to be present and to start up again were the ingredients of success for Salone del Mobile.Milano. The 60th edition, which was held on June 7th - 12th with the participation of 2.175 exhibiting brands, registered 262 thousand visitors from 173 countries. 61% of the buyers and professionals came from abroad. "The participation represents an excellent result for which we worked hard. This edition confirmed the international pulse of the event and the cohesion in the design community" commented Maria Porro, president of Salone del Mobile.Milano. This edition demonstrated once again how quality furnishings find their most important showcase in the world at the Salone and how much the event is able to attract talent, tell stories of creativity and of projects, and be an exceptional point of gathering, exchange and sharing of ideas.

A social ecosystem

This year, lots of attention was given to the sustainable component, both regarding the organization and management of the event as well as regarding research and the proposals of valuable and concrete solutions that can already be put into practice. They were presented by "Design with Nature", by SaloneSatellite and by many exhibitors. "Design with Nature" was the exhibition curated by architect Mario Cucinella, who invited us to reflect on the transformation of ways to live on the earth. The ecological transformation, the home as the first piece of the urban puzzle and the city as a treasure trove were the three main themes the installation wanted to communicate through a large area that became a landscape. It was also a space to discuss and a haven for sharing, reading, reflecting and working. Two large tables told the story of the materials of ecological transition, and they repre-



Courtesy of Salone del Mobile.Milano - Diego Ravier



Courtesy of Salone del Mobile.Milano - Ludovica Mangini

sented a space around which people could unite, especially after the events of the last few years. The value of social interaction was rediscovered, which still needs to find a new balance especially regarding space and the resources available.

Green proposals

The solution of a display with new sustainable materials coming from selected research cen-

tres from around the world was found in the SaloneSatellite area dedicated to young designers. Among many exhibiting booths, there were projects with a clearly eco-friendly approach which from the world of the home was transferred to the world of public establishments. There were various examples such as the Re-Chair created by Kartell in a project with Antonio Citterio which reutilized used illycaffè

capsules; the Afrika collection of furniture by Marcantonio for Slides made with a bioplastic derived from the natural fibres in sugar cane; the armchair Dunk designed by Philippe Tabet for et al. available in a 100% recyclable polypropylene version or in a recycled polypropylene r-PP version with a composition that varies between 65 and 85% from materials that have been recovered from previous use.



Cinema and words

In addition, the Salone del Mobile.Milano wanted to narrate and make known its founding values with an original approach. In the Sala delle Cariatidi at Palazzo Reale, "The Magical Box" went on stage. The site-specific audio-visual installation, designed by Davide Rampello, rotated around eleven institutional principles that have always been imprinted into the DNA of the event. Eleven directors made eleven

short films that interpreted these principles: Francesca Archibugi (Emotions), Pappi Corsicato (Business), Davide Rampello (Quality), Wilma Labate (Design), Bruno Bozzetto (System), Luca Lucini (Communication), Claudio Giovannesi (Culture), Gianni Canova (Youth), Donato Carrisi (Talent), Daniele Cipri (Milan), Stefano Mordini (Know-how).





Photo by Federica Serva

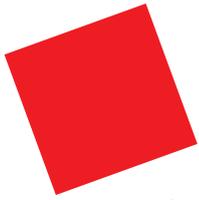
A week of design

Simultaneously with Salone del Mobile, Design Week was going on in the city, reiterating the role of Milan as the international capital of design. In the various neighbourhoods, from Brera to Tortona, from Isola to 5Vie, over 800 events were held, all characterized by quality design, innovation and sustainability. Among the main players there were also companies from the industry of furnishings for gelato and pastry

shops. Ciam choose Officina Ventura 14, located in Hotel Regeneration - Hybrid Restaurant, as the site to present Gela-toWall, an innovative display case by architect Simone Micheli, and it participated in Alcova, an international collective of brands and designers, with an artis-



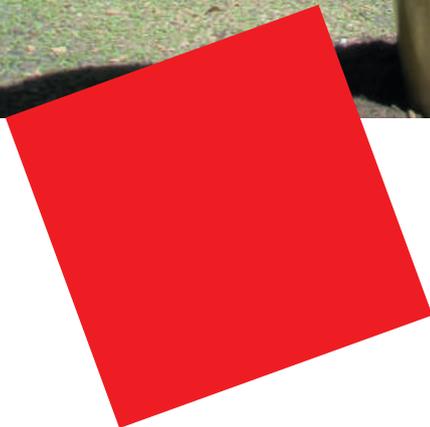
Photo by Federica Serva



tic installation curated by Laila Gohar. In the multistore Brian & Barry in via Durini, Isa presented an installation of Hizone, which reproduced a professional location complete with Pentagram display cases for pastries and chocolates designed by Antonio Citterio, and it organized a cocktail party with Ernst Knam.



Photo by Federica Serva

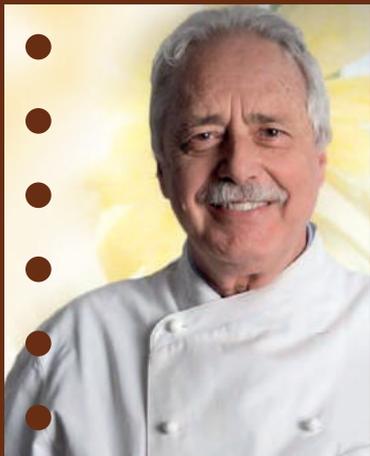




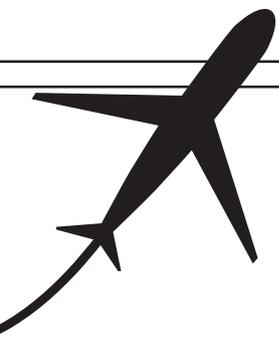
Zero degrees latitude



A meeting with some gelato chefs in Ecuador is the occasion for Maestro Pino Scaringella to discover all the secrets of one of the most loved ingredients: cocoa. Here is his story in the form of a diary entry.



By Pino Scaringella



After sixteen hours of travel, here I am finally at the Mariscal Sucre airport in Quito, the capital city of Ecuador. The country is located right on the Equator, at zero degrees latitude, and it is exactly for this reason that this country has its name.

Quito is a lively city, with two million inhabitants and a lot of tourism: it is the perfect location to open an Italian-style gelato or coffee shop. And in fact, as I walk around, I happen to come across “Los Helados de la mitad del mundo”: what a nice coincidence!

I then leave for Cuenca, a university city known for its industrial and commercial businesses (it is where the famous and elegant “Panama” hat is produced).

Even though it has maintained its colonial imprint, it is an urban centre with a young heart and an ample international spirit. And it is also dotted with gelato shops, cafés and restaurants. Here, among other things, is located the headquarters of the most dynamic business in the country for the supply of ingredients and accessories for gelato, pastry and hospitality in general.

Many products are imported directly from Italy. A stroll through the “10 de Agosto” market in Cuenca is an opportunity to take a look at the generous local offer from mother nature. Here I

discover fruits unknown to me, such as a banana with a pink coloured pulp. I cannot help but admire the chicken eggs with multicoloured shells: blue, grey, pink...

My next stop is Guayaquil, the most populous city of Ecuador which has about 3 million inhabitants. It is home to the largest port of the country, which is also one of the most important on the Pacific coast of Latin America.

Here in Guayaquil lives a community of Italian origin, more precisely from the Ligurian city of Chiavari, which is dedicated to the foodservice and hospitality industry. These are certainly the descendants of the numerous sailors who landed in Ecuador in the past centuries. Let’s not forget that the admiral Christopher Columbus was from Chiavari!

Guayaquil is in the southwest of the country, on the coastal plains that extend to the north, close to the city of Esmeraldas.

In this vast territory, agriculture, and with it, the agri-food industry, play a major role. It is a starting point for trade throughout the world.

As usual, I start looking for the typical fruit of the region. I discover lush cocoa plantations. The most cultivated fruit is the cocoa pod, whose seeds become cocoa beans. It could not have been otherwise.



Carmine Church in Cuenca

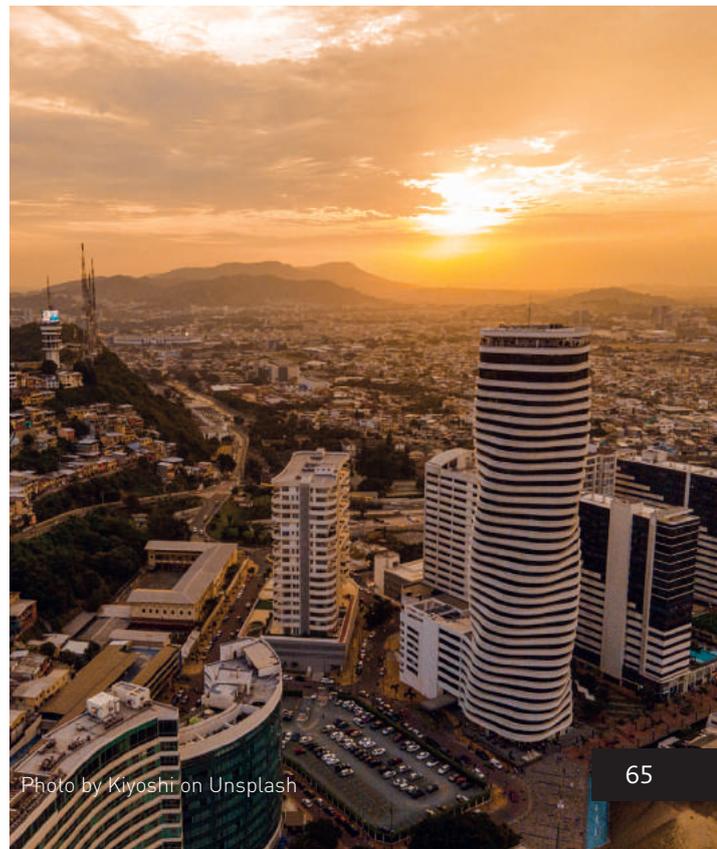


Photo by Kiyoshi on Unsplash



Cultivation of cocoa

Cocoa is the name of the seed of a tree native to Central America. It is widespread in many Latin American regions such as Mexico, Colombia, Brazil and Peru. It is also cultivated in Africa and in tropical islands. It thrives in constantly warm and humid climates.

In Ecuador, the plantations are numerous, and they obtain a product recognized throughout the world for its peculiar quality.

The first cultivations date back to the seventh century DC thanks to the Mayan people. In 1753, the Swedish scientist Carl von Linnè baptized the ingredient as *Theobroma Cacao*, that is, the food of the gods.

In ancient times, the seeds were also used as a currency. When the Aztecs conquered the Mayan territories around 1200, the cocoa seed became a tax tribute.



Photo by Jenni Miska on Unsplash

The tree has a medium height, with green leaves and large white flowers streaked with pink.

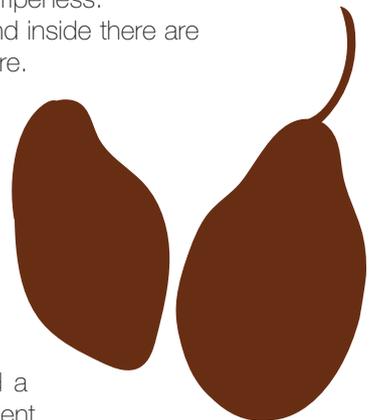
It starts to produce fruit around its fourth or fifth year of life. It reaches the maximum of its production capacity around its twelfth year, maintaining it for twenty or thirty years, sometimes more.

Then it starts all over again with a new plantation. The flowering buds start on the trunk and they remain active even after the leaves fall. They turn into fruits (cocoa pods) and, once they are ripe, they are oval shaped and 12-15 cm long.

The external colour of the pods can vary from yellow to red, from green to brown. It can also be a mixture of these colours. However, they all turn brown when they reach perfect ripeness.

The skin of the fruit is woody and inside there are 24 to 40 seeds, sometimes more.

Even the seeds are oval shaped, somewhat flattened like coffee beans. On average, they are 2 centimetres long and 1,5 cm wide. They have a reddish-brown colour and are wrapped in a white membrane-pulp, fragrant and with a sweet taste. The locals consume it and I have created a sorbet with this delicious ingredient.





Seed processing

Once the pods have been harvested, the seeds are extracted. These seeds are fermented for three or four days lying on the ground on jute cloths and covered with banana leaves.

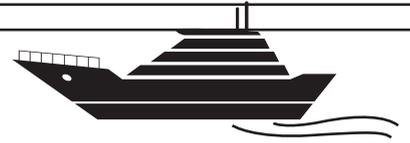
During this phase, the organoleptic properties of the fruit are naturally modified. The flavour becomes more aromatic and less bitter, and at the same time the colour becomes more uniform.

After the fermentation process is completed, the seeds are dried in the sun.

They are then stripped of any impurities and selected based on their size. During this phase, the seed has a reddish-brown colour and the pulp on the inside should melt in your mouth and leave a greasy residue on your fingers.

This results in the so-called green cocoa, which can be found on the market in bags of sixty, eighty or one-hundred kilograms.

Cocoa is classified as a stimulant thanks to the presence of theobromine and caffeine, two substances that make it an aphrodisiac. Or so it was believed at the time of the Maya and Aztec populations.



The production cycle

After the beans are cleaned, shelled and calibrated, they are roasted with different methods and equipment.

They can be processed directly on an open flame, for forty or fifty minutes, or with hot air at a temperature of 250°C for about twenty or twenty-five minutes.

Once they have been roasted, the seeds are placed in drum mixers and cooled with a stream of air.

They are then coarsely crushed to form cocoa nibs and sifted to remove any impurities.

At this point, they are ready for the next processing steps.

To produce chocolate, sugar is added in various percentages. It is then further refined and finally blended with different pro-

cessing times (where the cocoa mass is constantly mixed at a high temperature in order to obtain a homogenous mixture).

The production of cocoa powder takes place after the extraction of cocoa butter.

Four levels of extraction of cocoa butter distinguish the different types, obtaining cocoa powders with different fat contents: at zero percent cocoa butter (low-fat cocoa), from 10-12 percent, from 22-24 percent and up to 26 percent.

“Dutch cocoa” (invented by the Dutch) is a cocoa powder that undergoes a treatment with potassium bicarbonate at the same time the beans are roasted. This process makes it more soluble and more aromatic, as well as giving its typical reddish-brown colour.

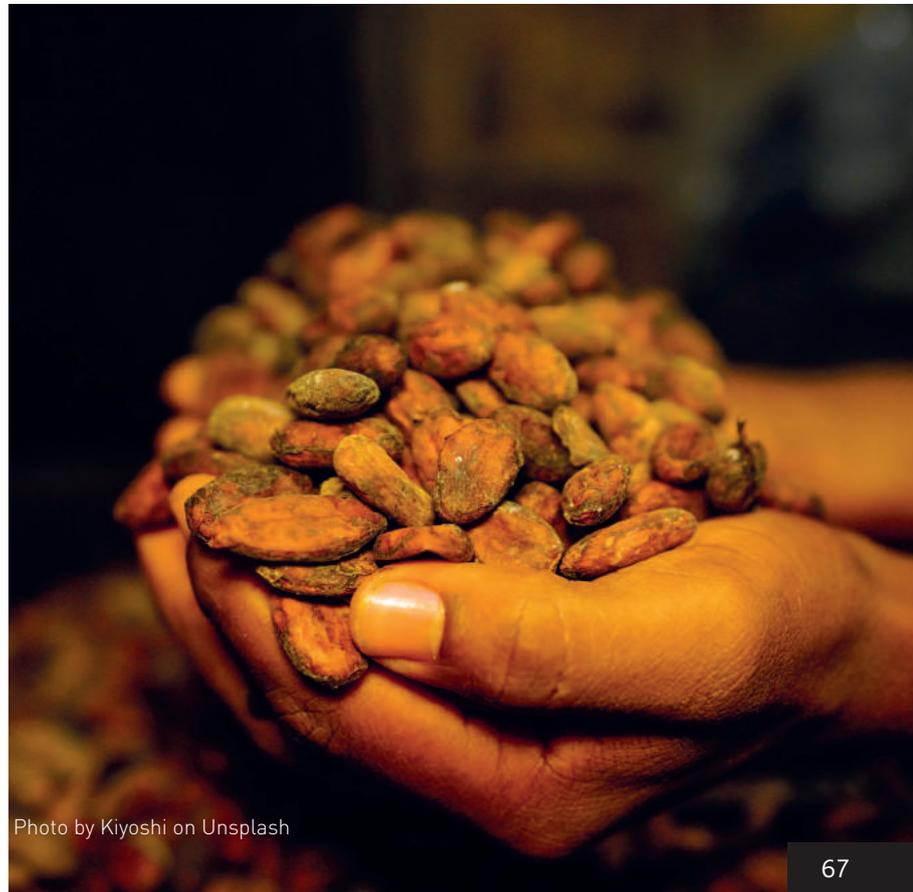


Photo by Kiyoshi on Unsplash

The art of innovation

ACCADEMIA BIGATTON



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

The courses, which are all free of charge, are held by Omar Busy for the pastry and chocolate making, Ettore Diana for coffee, Matteo Scarello as a permanent teacher. Course list: basic level course for the production of gelato; basic level course for semifreddi and small pastries; basic level course for fruit intaglio; advanced level course for the pro-

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





carine
HOSTE



COMENDA

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PASTICCERIA
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pietroberto



SIRMAN



ZUCHELLI
FORNI



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tel. +39 0421 271554 - fax +39 0421 271943

Mauritius: the southern-most school in the world



Alessandro Pitaccolo



Denis Goyet

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

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

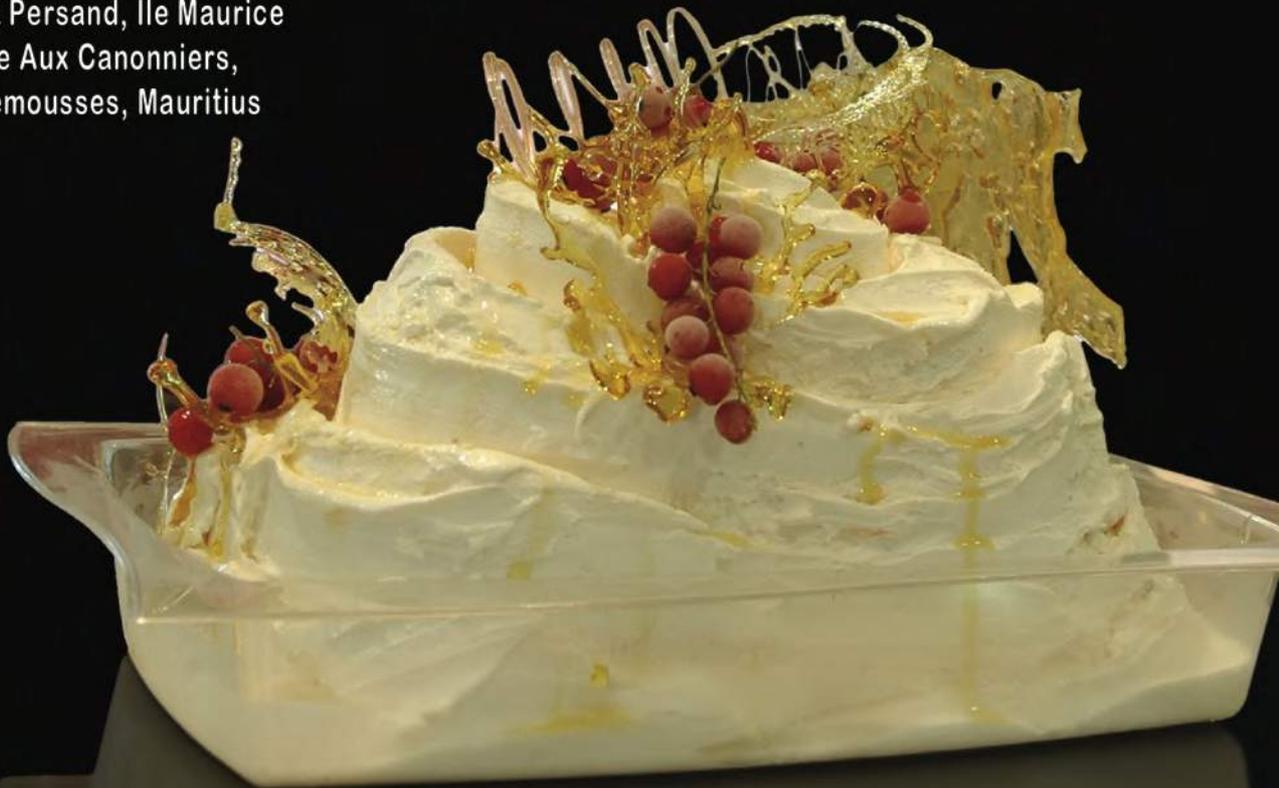




Mauritius

Ice Cream
Production Ltd

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



Tunisia: an historic presence



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

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





Tunisia



MONDO DOLCE SARL
Av. du COMBATTANT SUPRÊME
5000 MONASTIR
TUNISIE



Infinitely soft



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

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

with crunchy pieces of wafer.

80 years alongside professionals

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

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

AROMITALIA



Velvetier

IL GELATO DI CIOCCOLATO FONDENTE

An easy-to-make dark chocolate gelato with a surprising taste
with 87% pure cocoa mass



aromitalia

DAL 1942. INGREDIENTI PER GELATO

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customer@aromitalia.com www.aromitalia.it

Free to B-free



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, 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.

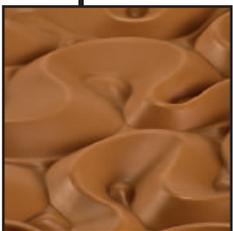
The Latte B-Free and Frutta B-Free bases contain all the Babbi know-how linked to technological product innovation. In fact, these are gelato bases developed with the only use of polyols as sugars' substitutes, specifically maltitol: complete and without aromas, the structural yield of both bases is 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.



BABBI



...since 1952



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

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

 babbi.com #ilovebabbi

70 PICCOLI
PIACERI
QUOTIDIANI
DAL 1952
BABBI

Pistachio: the art of selection



For Babbi, pistachio is a family passion. A passion that after seventy years of business still fascinates us; seventy years of selecting the best raw materials, of continuous and meticulous search for quality. This passion, this astonishment, this wonder still belongs today to the fourth Babbi generation that is currently working in the company. Only pistachios that deserve to become Babbi Pistachios are meticulously selected, using the most advanced technologies in the processing of ingredients. Each phase is guided by expert hands that know how to select, toast, refine and work this precious ingredient in order to create unique masterpieces.



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

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



BABBI



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

Lemon and creativity

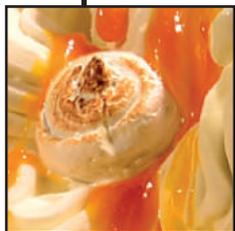
Bigatton, always attentive to the demands of its customers, has created a new concentrated paste: Lemon Pie.

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

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

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

BIGATTON



When the pastry becomes
ice cream,
It's Lemon Pie



Lemon Pie - cod. 867NM

The best ingredients for ice cream and pastries since 1946

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Soft and creamy

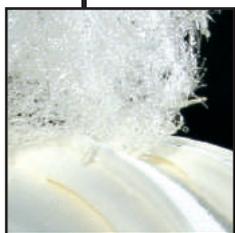
BIGATTON



The base that makes Italian gelato excellent throughout the world is Doppia Panna 100 Bigatton (Double Cream 100 from Bigatton), the polyhedric product that makes it possible to create a mixture for a creamy, stable and always smooth gelato. Doppia Panna 100 Bigatton is a carefully calculated mixture of top ingredients, processed in masterly fashion, to obtain star results.

The Accademia Bigatton organisation, a really valuable source of company recipes, is able to advise those who use Doppia Panna 100 in all its applications and processes. Wrapped in practical 2-kg bags, 6 bags to a carton, it has a maximum dosage of 7% as a proportion of the mixture.

Its typical taste of slightly vanilla-flavoured cream goes excellently with the majority of recipes created by the gelato maker.





Our cream bases mix !

Doppia Panna - art.101N - 137N

The best ingredients for ice cream and pastries since 1946

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Great benefits, impeccable taste

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

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

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

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

BIGATTON



The best yogurt
flavours par
excellence . . .

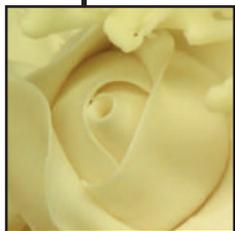


The best ingredients for ice cream and pastries since 1946

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A touch of class

BIGATTON



Originally from Mexico, vanilla is cultivated in all tropical regions, from Africa and Oceania. The most prestigious variety, Bourbon, comes from Reunion Island and Madagascar. Many consider it to be the most delicious of all spices, and for this reason it is used to flavour numerous foods, including gelato. Vanilla is the top-selling flavour in the gelato shop and Bigatton has different varieties so that consumers can choose the one they like the most: Vanilla Aromapasta, Vanilla Superpremium, Vanilla Professional, French Vanilla, and Madagascar Vanilla.

They are all available in 1.4 kg canisters (12 canisters per carton). Vanilla Aromapasta is also available in 6.5 kg canisters (2 canisters per carton).

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



taste - Vanilla

The best ingredients for ice cream and pastries since 1946

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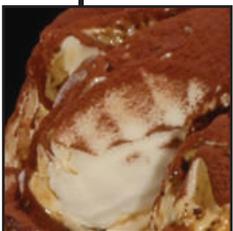
Authentic recipe

BIGATTON



Bigatton's Tiramisù paste has an intense mascarpone taste and soft pieces of sponge cake. It has been skillfully developed to make a very creamy gelato, a worthy substitution for the famous dessert first developed in the Veneto region in the 1960s. The contrast between the bitter cocoa and the delicate mascarpone cream accents its goodness, transforming it into a must among the classic flavors present in the display case. The Tiramisù paste is teamed with the Tiramisù variegata

to make treats that are even more attractive, and to add an exclusive taste. The Tiramisù paste is available in cartons of two 6 kg jars or twelve 1.2 kg jars. The variegata is available in cartons of four 3 kg jars. Bigatton also provides the practical Tiramisù Kit that contains one 6 kg jar of paste and two 3 kg jars of variegata. When eating gelato made with Bigatton's Tiramisù paste you can clearly taste all the ingredients and flavors of the original recipe. Give it a try!



Our
Italian treasure



Kit Dolce Tiramisù - cod. 3309NM

The best ingredients for ice cream and pastries since 1946

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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!

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.



BRAVO



NOT ALL SUPERHEROES WEAR CAPES



tribbico®
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

Specialized in pozzetti for gelato and much more



Present in over 40 countries, Brx is specialized in glycol and ventilated pozzetti for gelato.

The company also manufactures drop-in units, pastry display cases, bar counters and closed-circuit water economizers which enable 100% water saving.

Brx presents "Vista gelato", which is the only display case in the market combining glycol and ventilated cooling, offering the "Best of Both Worlds". "Vista gelato" is the evolution of pozzetti because the gelato is now visible; in the same time, it is the revolution of the traditional scooping display case because there is no need to remove the carapina pans every night. "Vista gelato" becomes indeed a night storage freezer: you simply place the carapina pans into the low position inside the bowl holders, restore the lids and switch selector switch to night time mode and only the glycol cooling is on enabling to maintain your gelato as well as save energy. "Vista gelato" comes with two layers of carapina pans, the upper one and the storage. The carapina pan can be either Ø 26 cm with 6, 10 or 14 flavors or Ø 20 cm in the Triple row con-

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

Discover more on www.brxitalia.com



BRX



Vista Showcase

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

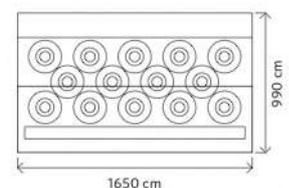
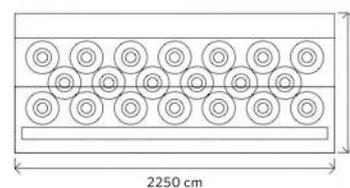
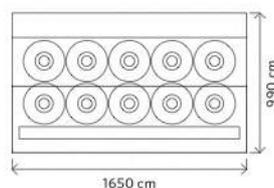
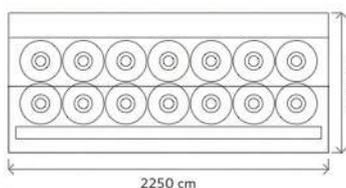
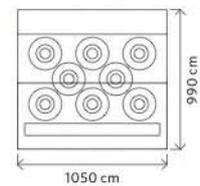
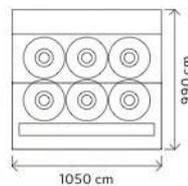


Explore Vista



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

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



Right in front of your customers

Carpigiani launches Synthesis 2, the new modular system that makes it possible to freeze, store and serve gelato in a single solution directly in front of customers and without interrupting the cold chain.

The basic module consists of an elegant workstation complete with two independent cylinders equipped with the functions to pasteurize and freeze the mixture and statically store the gelato. In addition, the optimal storage temperature can be programmed for each cylinder. Thanks to the LCD display with pre-installed programs and the patented Hard-O-Tronic consistency control, you can constantly monitor the values of the programmed consistency and that of the gelato being prepared. With the display controls you can always make changes to obtain the perfect gelato according to the recipe requirements.



CARPIGIANI



Each module of Synthesis 2 is equipped with a washing - hot and cold - and drying system. Synthesis 2 reduces the management time of the workstation and allows to offer a different menu every day, following the seasons or the creativity of the gelato maker.

Synthesis 2 can be easily integrated into any environment without costly renovations or the need for a large laboratory: installation is facilitated by the wheels that allow easy movement of the machine and by the single-phase connection.

In addition, it is possible to combine the different 2-cylinder basic modules to create a gelato parlour counter that meets the needs of the entrepreneur. For more information: www.carpigiani.com

Carpigiani Technology for Gelato and Pastry In the **NEW** countertop batch freezer!

VIDEOS AVAILABLE ON

CARPIGIANI
tech news

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video library on Carpigiani
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For eighty years we have been living the w



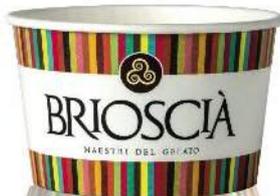
Cartoprint. Mature by experience, youthful by passion.

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

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

THE PACKAGING OF GREAT ICE CREAM MAKERS SINCE 1939

world of ice cream with the same passion.



 **Cartoprint**
SEDA INTERNATIONAL PACKAGING GROUP

WWW.CARTOPRINT.COM

Natural inspiration



CARTOPRINT

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

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

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

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



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



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

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

THE PACKAGING OF GREAT ICE CREAM MAKERS SINCE 1939

 **Cartoprint**
SEDA INTERNATIONAL PACKAGING GROUP

CIAM

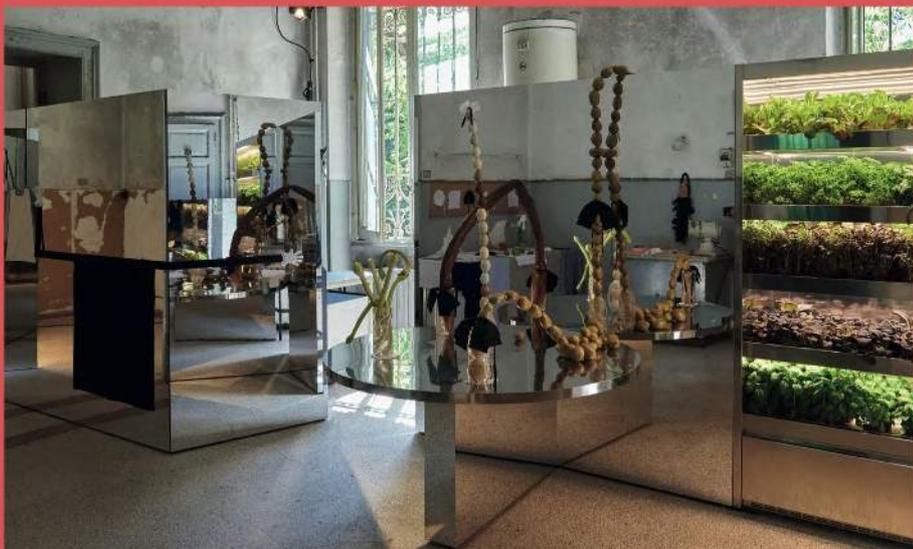
REFLECTIONS FROM THE FUTURE

Reflections, design, technology and nature: we talk about the echoes of a Milan Design Week in which CIAM opened the doors of new dimensions.

The Alcova space is now a home for CIAM, which has reached its third edition in collaboration with the event founded by Joseph Grima and Valentina Ciuffi. The buildings of a Milan Military Hospital Center transformed into exhibition spaces were the setting for a new CIAM concept, which condensed the pillars of its philosophy into a single element: the mirror. A mirror that reflects a future in which technology is at the service of nature, and design a tool that brings beauty, interaction and simplification.

The CIAM space designed by Fabrizio Milesi was populated by unusual, ironic, and gravity-fighting organic forms of food artist Laila Gohar / Gohar World, along with the fresh life of Kalera Show Boxes crops displayed in special CIAM showcases.

ALCOVA



Over forty years of design excellence



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

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

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

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

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

CIAM





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



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

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

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

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

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



A story that starts way back



FABBRIO 1905

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

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

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

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

Over 40 recipes can be discovered on

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





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



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



Discover the world
of Nonna Rachele



FOLLOW US ON      www.fabbri1905.com

FABBRI
1905
Italian Family Company

Ecological transition



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

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

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

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



FRIGOMAT

It's time for more sustainable solutions



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

Frigomat has already embraced an eco-friendly transition. Frigomat is 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



Twist: the revolution is here

The wide range of Frigomat products enhances with a new generation machine: Twist, the first and original gelato batch freezer which really makes the difference. This new machine stands out as a real revolution in the market thanks to the automatic washing system for the entire production circuit which allows to make the operator's activity easier and faster.

With a simple "click" on the touch screen, the operator can start the flow-washing or the sanitization process of all the food-contact parts from the hopper to the agitator and the freezing cylinder.

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



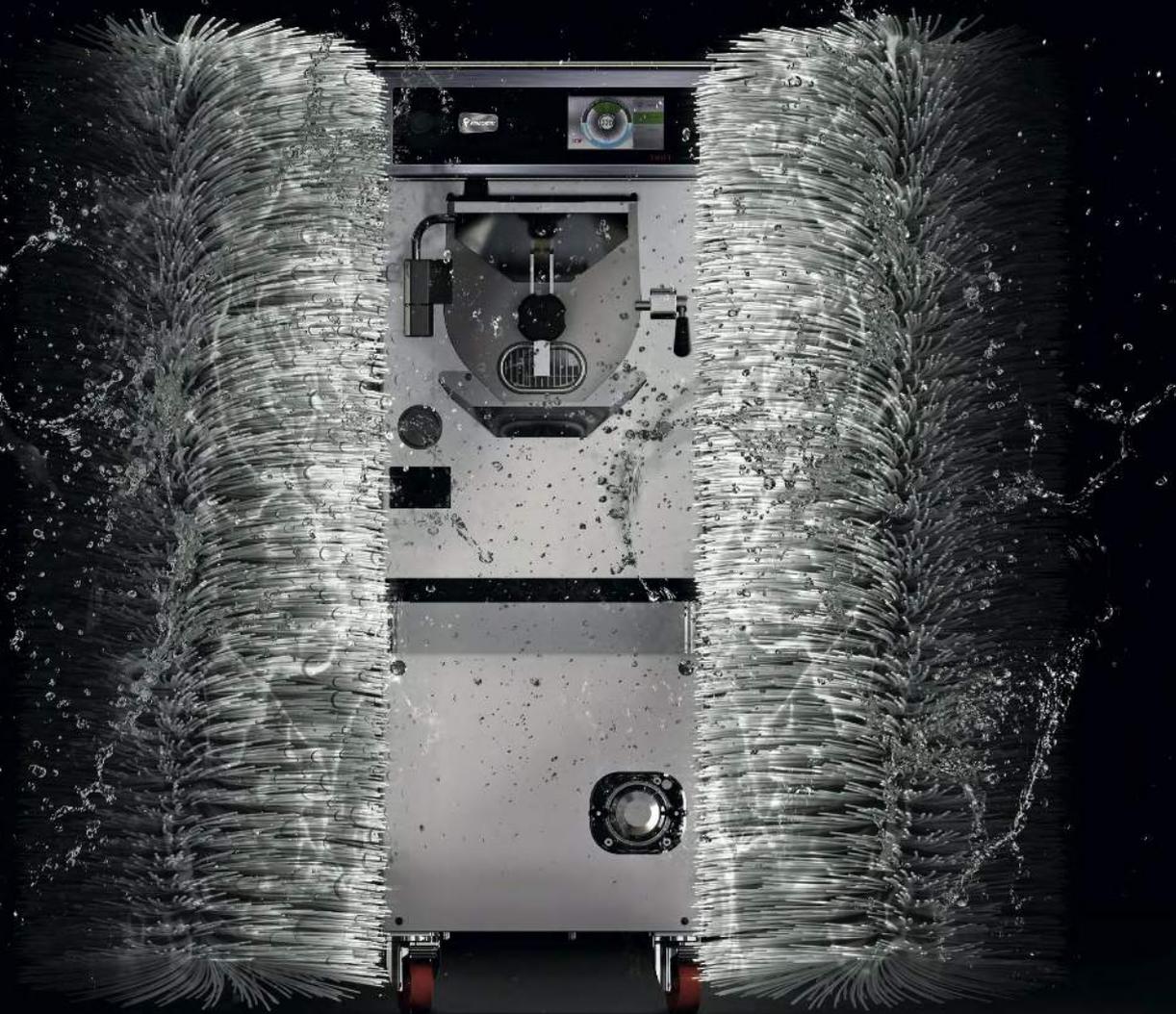
FRIGOMAT



The inlet and drainage of the washing water are automatic, thanks to the connection of the circuits to the water mains. Moreover the machine features an integrated washing water heating system. Lastly, the loading and portioning of the sanitizing and detergent are automatic, too. The smart proprietary graphic touch screen interface and the elegant, innovative and functional design, complete the profile of this unique and revolutionary machine.

Twist, available in models 35, 45, 60, 75 and 100, facilitates the daily work of the operator allowing an easy switch from one flavour to another, as well as a safe and quick washing and sanitising of the machine, saving time for other activities. This unique machine represents, in the gelato world, the expression of an important combination of experience and innovation, which are the fundamental values that have always distinguished Frigomat. Frigomat: the power of experience, the passion for the future.

The only self-cleaning batch freezer
in the world.



THE MACHINE THAT DIDN'T EXIST, NOW DOES.

FRIGOMAT **TWIST**

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



frigomat.com



Technology on stage

FRIGOMECCANICA



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

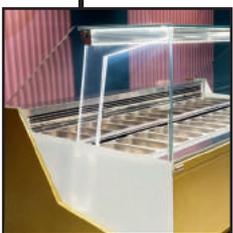
With its brands Frigomeccanica, Stiltek, and Officine 900, the Group is completely Italian. In its facilities located on the outskirts of Teramo, a production space of over 40,000 square meters, the Group produces a full range of display cases for gelato, pastry, food and furnishings for cafés, bakeries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

Solutions developed to meet the needs of its customers, to whom it offers a complete and customized design service. Among its many products, of particular note is Premium, an exclusive line of professional display cases for gelato, pastries, and pralines. The perfect synthesis of technology and design, it is available in two heights and three

lengths, all interconnectable. The flush display surface without barriers allows a perfect view of the product, even from a distance. Thanks to the All Season function, the gelato shop model offers the possibility of choosing between positive and negative temperatures, thus allowing for use during all months of the year.

With its eye firmly on the future, Frigomeccanica created "Next", a collection of modular cabinets available in refrigerated, heated, or neutral versions, in different heights. Designed to occupy minimal space, they have glass walls on four sides with a transparent Plexiglass load-bearing structure, providing a 360° view of the product.

Designed for pastry, "Just" is a complete and versatile range of refrigerated, neutral, heated, and hot/cold display cases. The models feature LED lighting inserted into the lateral and upper profiles, facilitating a perfect view of the display surfaces.



PREMIUM

4.0 SHOWCASE



DUAL VENTILATION
FOR OPTIMAL CONSERVATION TEMPERATURE



For 100 years together

FRUCTITAL



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

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

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



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

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

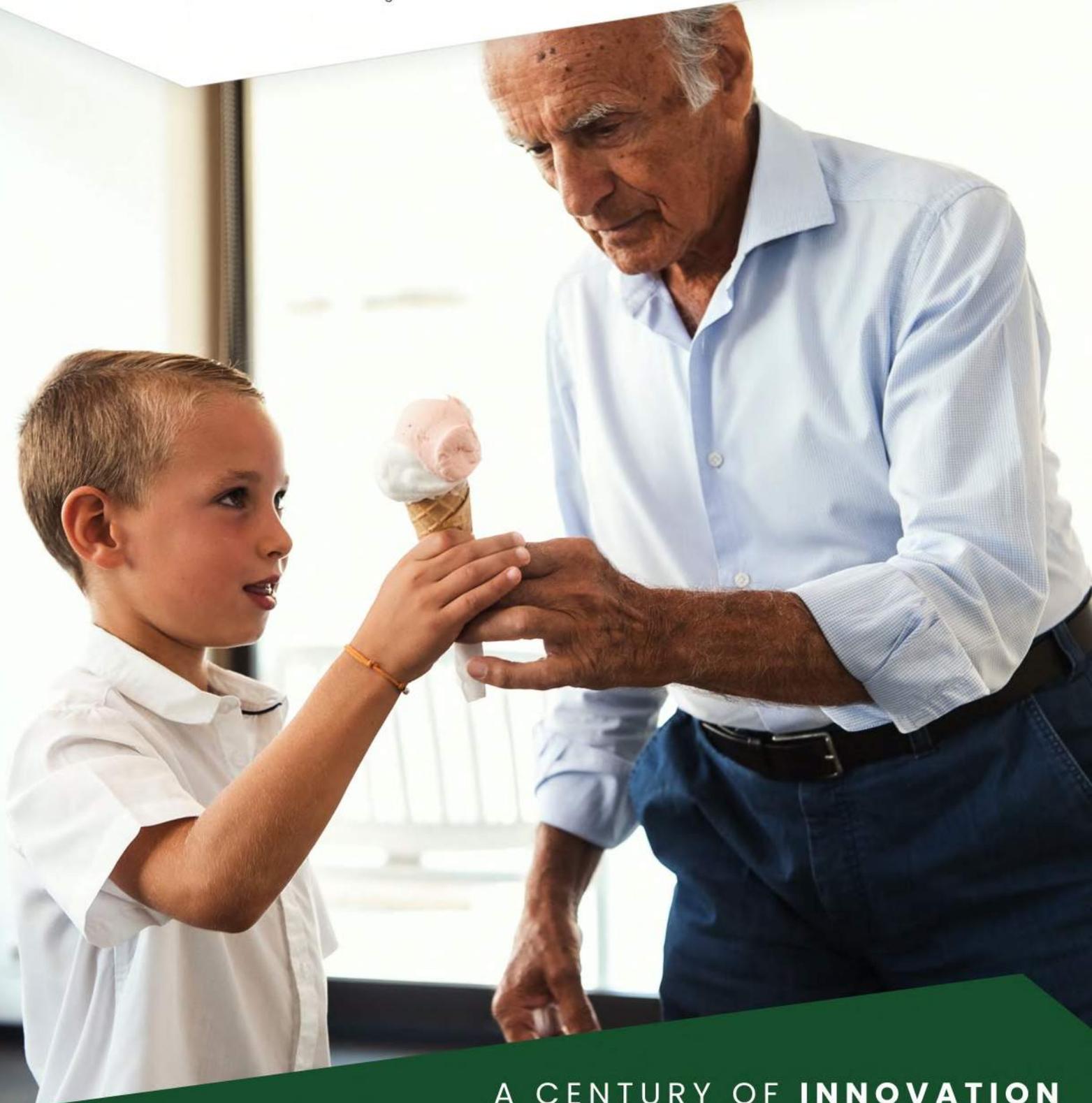
Fructital is comparison and growth, it is always pursuing new goals and... it is family.

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

For 100 years together.



bontà e tradizione nel gelato dal 1922



www.fructital.it

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

Impossible to resist

FRUCTITAL



Crunchiness in white

After the success of Buenissimo, here Buenissimo White comes: a tasty variegato made of "Tonda Gentile Trilobata" hazelnuts, white chocolate and rich in wafers, it stands up for its unmistakable taste and its unique crunchiness. It is excellent to decorate a hazelnut and white chocolate flavored gelato or creating original fillings in gelato cakes and semifreddi.

BUENISSIMO WHITE IN SHORT

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

Freshness that everybody likes

Anguria Vega&Stevia is a new complete product that offers a watermelon taste in the showcase, without milk and derivatives and added sugars. It is ideal for all those who want a low caloric product without renouncing to the deliciousness of an artisanal sorbet.



ANGURIA VEGA&STEVIA IN SHORT

- packaging: 10 bags x 1,25 kg
- dosage: 1 bag in 2,6/2,8 l hot water (75°C)
- shelf life: 36 months



*Vega & Stevia
Line*

WE
LOVE
vegan

Watermelon also available now
ZERO MILK & DERIVATIVES | ZERO ADDED SUGARS

Like a legend

Egg custard is one of the most genuine and irresistible specialties developed during Caterina de Medici's time. It is characterized by the richness of intense notes, the maximum expression of the royal courtly life of the Sixteenth century.

Fugar drew from the historic recipe of that time period to reinvent it for gelato shops with all the flavour of the most authentic custard.

And thus, the Emilian Cream was born, an elegant balance between the intense egg flavour with the traditional aromas of homemade custard: a touch of vanilla, a hint of coffee, 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).



Delicious brush strokes

Gustosé is the new line of creamy variegates with an enveloping flavour designed to personalize ice cream trays in the display cases, in the name of creativity.

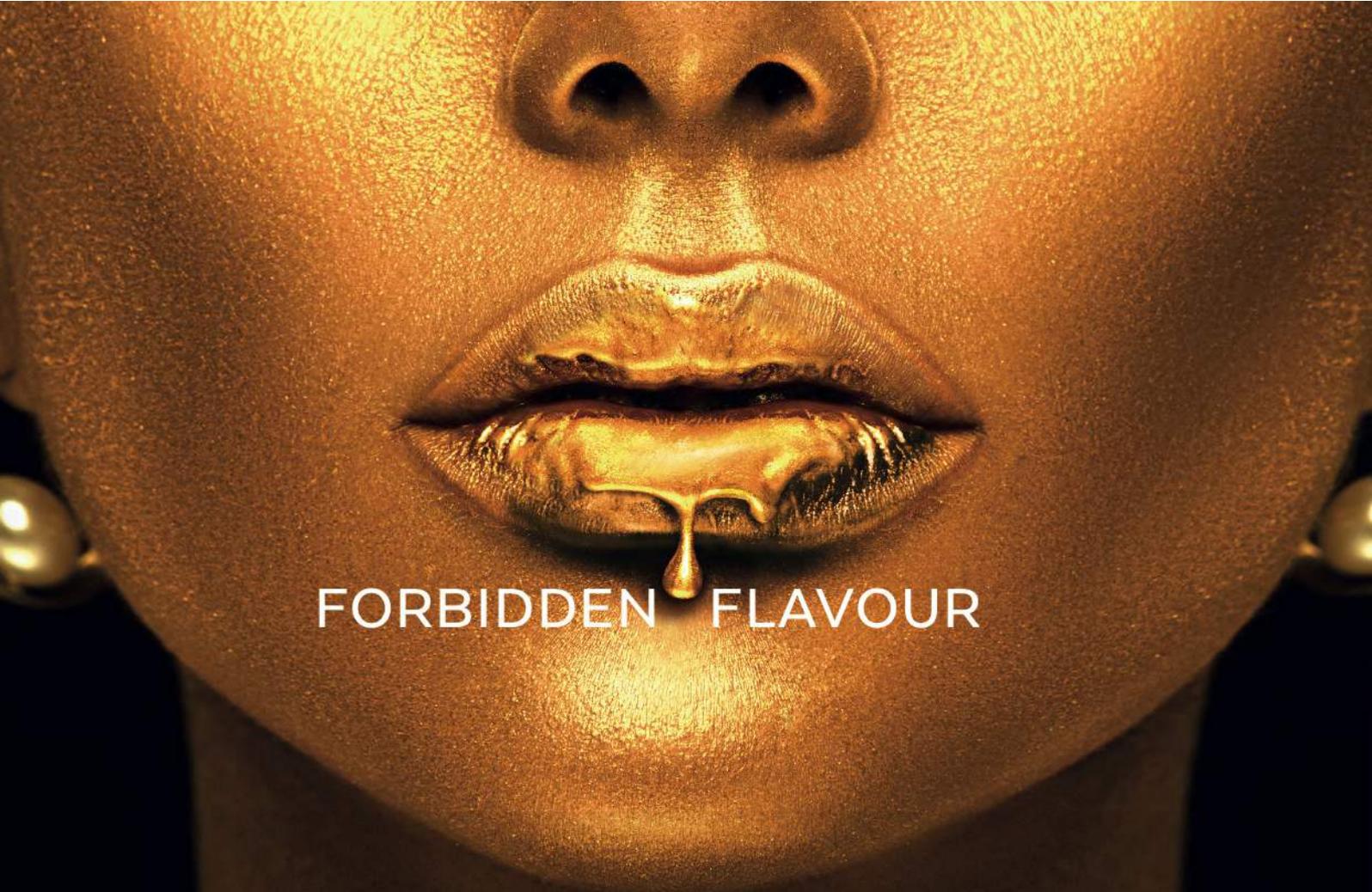
These soft creamy fillings offer the perception of "silky" smoothness, as soft as a kiss.

The Gustosé line includes the following flavours: 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.



FUGAR



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

Deliciously creamy



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



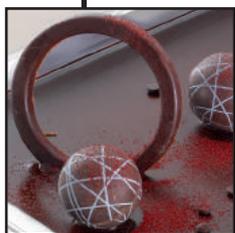
Constant evolution

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

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

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

GELATITALIA



GNAM! SO GOOD!



Gnam!

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



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



la
GELATITALIA

gelatitalia.it | +39 035 4824335



No milk? No problem!



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

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

Commitment and passion

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



GELDUE

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



NEW
Dairy Free
Softygel line

Love yourself, eat gelato

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

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



MOF: a precious ally in the lab

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

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

Let it be your tireless, trustful, valuable partner.

The experience of the R&D dept. in Italy, combined with the knowledge of our pastry chefs, allowed us to develop the best pastry, gelato, and slush recipes. Gelita MOF is a simple, fast, and intuitive multi-function machine, with a constant and high-quality product result, even at half load. Furthermore, it is now upgraded to make Jam and Spreadable Cream too!

Brace yourself.

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

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For more information:

www.gelitask.com – info@gelitask.com



GELITA



**THE TIRELESS
PARTNER OF
YOUR CREATIVITY**



MOF

The multi-function machine for pastry and artisan gelato



WHAT'S COOL

- Speed
- Quality
- Simplicity
- Regularity



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



gelita^{SK}

Smart Machines

See you @Sigep!

Hall C5 // Booth 92

GELITA SK S.R.O.

HEADQUARTERS
Dunajská Streda
Slovakia

info@gelitask.com
www.gelitask.com



**DESIGNED IN
ITALY
ASSEMBLED IN
SLOVAKIA**

In harmony with the environment



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

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

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

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

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

For more information: www.imballaggialimentari.eu





imballaggialimentari.eu

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



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



Follow us

FOR THE ENVIRONMENT

Re-Maxigel: recycled and recyclable



Re-Maxigel is the first gelato thermo box made from post-consumer plastic waste, that in turn is totally recyclable. It represents a big step towards sustainability by Imballaggi Alimentari, a company that has always been attentive to the environmental issues.

Thanks to substantial investments in R&D, aimed to conceive food packaging more and more environmentally sustainable, Imballaggi Alimentari created the first gelato take away box based on recycled plastic with food contact. And that is not all: Re-Maxigel in turn, can be thrown away into the plastic waste bin to be newly regenerated, thus creating an endless circular economy. This take away box range is the result of a careful and dedicated work that allowed the company to recycle and revalorize waste plastics that, until today, were hardly recovered and recycled. Re-Maxigel is a totally sustainable product, and that is the rea-

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

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

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

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

For more information: www.imballaggialimentari.eu



REMAXIGEL



REINVENT THE MATERIAL



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

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

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

Only paper, nothing more



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

The name of this new range summarizes its meaning: Only paper. These products are obtained from pure cellulose from a controlled forest management, in order to ensure that the disposable product is completely sustainable and therefore environmentally friendly, in fact more trees are planted than those harvested. The line of gelato cups and drink cups can also be thrown with the organic waste, because they have been certified compostable by the Din Certco body.



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

For more information: www.imballaggialimentari.eu



IMBALLAGGI
ALIMENTARI

imballaggialimentari.eu

Follow us



In search of nature...

NEW LINE OF ICE CREAM CUPS AND DRINK CUPS



PURE CELLULOSE



RECYCLABLE WITH
PAPER



COMPOSTABLE
(DIN CERTCO CERTIFICATE)



PAPER FROM
CONTROLLED FORESTS



WATER-BASED COATING
MAKES IT HYDROREPELENT

BOX-GEL
ICE CREAM PACKING

FOR THE ENVIRONMENT

Sweeping views



Cristal Tower is Isa's range of vertical display cases designed to ensure the perfect visibility of pastry, gelato and chocolate products. This result has been achieved thanks to a series of aesthetic design elements together with advanced technological developments. The ample amount of display space within the case is visible from all four of its sides. This range of cases is characterized by generously-sized glass panes and tempered glass shelves that can be adjusted in height. The evaporator is positioned at the bottom of the case, ensuring that nothing obstructs the view of your creations. The lighting system consists of four continuous led strips which provide for uniform light (there are two strips in the static version). The "Tunable" function, which is a standard feature, allows for the millimetric adjustment of the light tone through a special app available for Android and iOS.

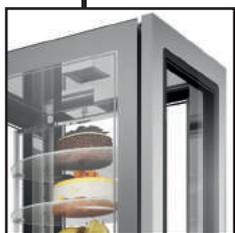
The touch screen display is integrated into the glass front panel

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

The door is equipped with an ergonomic steel handle that extends for the entire height of the case, and it has an automatic closing feature allowing for a quick closure. The decompression valve allows for multiple openings without any problems. And thanks to the heated glass chambers on the front and sides, condensation is no longer a problem, even in particularly-difficult atmospheric situations. Particular attention has also been given to the environment. The refrigeration system utilizes R290, a natural refrigerant. The system was designed with a high efficiency hermetic compressor and an electronic ventilator, meaning less vibrations and lower noise levels together with greater energy efficiency. The natural CO₂ foam insulation guarantees an excellent product conservation and a reduction of energy consumption.



ISA





Pentagram

Design **Antonio Citterio**
with Sergio Brioschi



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

Develop your business



Anil Yadav - Sales and marketing manager.



Warehouse.

ITAL DAIRY



Haccp certificate.



Office.

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

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

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



Ital Dairy

our passion your creation



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

Ital Dairy Fz-ltc

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

The mouth-watering side of nature

Fruity and Veggy by Leagel is the new line of Vegan Ok certified ready-to-use powder products based on carefully selected and expertly balanced raw materials for an extraordinary sensory experience. Its products are inspired by extracts and smoothies based on fruit, vegetables and spices and facilitate the gelato maker in the preparation of elaborate sorbets with an uncommon taste.

The range of flavours includes “Red Orange, Turmeric and Chilli”, “Apple, Kiwi and Avocado”, “Pear and Ginger”, “Billberry, Elderberry and Lemon” and the brand new “Pink Grapefruit, Bergamot and Pink Pepper” and “Carrot, Apple and Ginger”: two refreshing and scented flavours that combine sweet and pungent, sour and aromatic notes in a perfect balance.



With dehydrated grapefruit juice and pulp, natural bergamot flavouring and whole pink peppercorns, “Pink Grapefruit, Bergamot and Pink Pepper” is an extremely refined combination for the artisan gelato maker, with a natural, delicate colour that conveys all its elegance.

In “Carrot, Apple and Ginger” the strong taste of carrots meets the sweetness and softness of apples and ends with the slightly pungent hint of ginger, resulting in a balanced and energising sorbet. The product is made with dehydrated apple puree, dehydrated carrot juice and powdered ginger.

Discover the complete range and Fruity and Veggy video-recipes at leagel.com

LEAGEL

fruity
and
veggy



fruity
and
veggy

Uncommonly good

Experience the mouth-watering side of nature with Fruity and Veggy, the new line for fruit, vegetable and spice sorbets out of the ordinary!

An exclusive product line dedicated to the artisan gelato parlour with carefully selected and wisely balanced raw materials. Try the unprecedented "Apple, Kiwifruit and Avocado" and all the other flavours in the range! Find out more at leagel.com.



Destination world

MASTRO INGREDIENTS 1985



Clearly oriented to being international, Mastro Ingredients 1985 aims to spread the culture of Italian artisanal specialties to professionals around the world. Its team offers highly professional support to foodservice companies that want to further develop themselves. The brand offers a complete range of over six-hundred products, included in the Mastro Chef, Mastro Gel and Mastro HoReCa lines. This offer includes quality mixes to make the most loved flavours of artisanal gelato and famous Italian desserts, together with supplies for restaurants and cafés. The products are made with cutting-edge technologies. Mastro Ingredients 1985's semi-finished products conserve the original aromas of the raw ingredients, and they are developed to simplify the work of professionals as much as possible.

Custom formulations

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

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

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



MASTRO INGREDIENTS 1985 IS THE RIGHT PARTNER FOR YOU!

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



GELATO & MUCH MORE !

CREATE YOUR BASE FOR YOUR OWN PERFECT GELATO

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



WE ARE CERTIFIED



CONTACT US



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



Cereals, strawberries and... Cookies!



In the Cookies® family, there is a novelty: Cereals & Strawberries, a completely new version of the most famous cookie in the gelato world. It unites cereals and strawberries in an incredibly delicious gelato. The new flavour Cookies Cereals & Strawberries will win you over with just one bite thanks to the crunchiness of the cookie crumbs and the freshness of the strawberry pieces. This flavour corresponds perfectly to the latest trends in gelato shops, and it will not go unnoticed.

Cookies Cereals & Strawberries is not just a gelato. It can be used in various recipes for a unique and distinctive touch, created specifically by Mec3's Product Specialists: Summer Dream, Cereal & Ginger, Delizia e Rustic Pasticciotto.

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

A universe of goodness to be discovered and to be tried in its various forms, such as Cookies Black, Cookies Cocoboom, Cookies Caramel, Cookies Lemon Meringue, Cookies Matcha Green Tea and Cookies Spicy; and in all the applications for modern pastries: fun cakes, inviting single portions and delicious snacks.

Because when you talk about Cookies, you are talking about the whole world of cookie-flavoured gelato!

For information: www.mec3.com



MEC3





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

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



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

One gelato, one thousand opportunities

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

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



The Paw Patrol New Adventure Base Kit promises great emotions even for your eyes thanks to exclusive gadgets, such as 3D adhesive cards which can be presented in a fun branded dispenser, or fantastic Paw Patrol merchandising to personalize your point of sales in an exclusive way and to further encourage sell-out, from the totem to take a picture with your favourite pup, to the fun counter-top displays, as well as colourful floor graphics that will amaze the customers.

Furthermore, it is the perfect choice to make any party even more cheerful, whether for a birthday or to celebrate a good school report card. How? By proposing to your clients to order a Paw Patrol semifreddo, made even more fun if decorated with the characters from the show and puppy-shaped candles.

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

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

For information: www.mec3.com

MEC3





nickelodeon

MUCH MORE THAN JUST A GELATO

Lots of novelties, to increase business!

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



FREE WITH THE KIT
The dispenser with 3D collectible card.



The Genuine Company

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

A story that speaks of the future



It reinvented gelato and the way to variegate it, creating new forms of pleasure. It is a flavour icon born from the creative genius of Mec3. We are talking about Quella, the first and original spreadable cream for gelato, which today has become a family of many different flavour variations, each one more delicious than the other. The new proposals this year are three: Quella Tiramisu, Quella Yogo and Quella White G.

Quella Tiramisu celebrates one of the most loved desserts in the world. It is an irresistible deliciousness with which you can make delightful specialities such as Bombardino Cremino, with a refined touch of the Whisky Cream variegate, or a Crunchy Tiramisu Cremino, thanks to the crunchiness of the nougat flavour paste.

Quella Yogo is made for those who love the freshness of yogurt, perfect exactly as it is in the gelato pan, as a variegate or when used to make a churned gelato. It is ideal with

fruit, such as in the recipe “Colours & Flavours Cremino” where it is combined harmoniously with a blood orange sorbet and with the lively notes of Fiordizenzero Ginger variegate. Or with the “Red & White Cremino” where it is united with the refreshing goodness of Granfrutta Pomegranate.

Quella White G with no added sugar (it contains natural sugars) is the “light” version of the beloved Quella White, ideal for those who want to reduce their sugar consumption without sacrificing flavour. The years continue to go by, but Quella is always the most loved, the most delicious, the most versatile! For information: www.mec3.com



MEC3



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



THE TWO SIDES OF DELICIOUSNESS

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

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

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New
2022
MEC3
The Genuine Company

Goody, pure pleasure



With its long line of vowels, Goody is the name of the Mec3 line that plays with amazement: the amazement of knowing how to combine attention for sugar content together with being able to satisfy your sweet tooth. Goody is a line of products created to respond to the sugar-free trend, to give life to a distinctive showcase that is in-step with the times. It is the first complete line of bases, cream-based flavours and variegates with no added sugars that can satisfy the most demanding customers.

Since enjoying a gelato is associated with a moment of pleasure, it is very important that it is aerated and emulsified correctly, creamy and that it has a perfect melting resistance. To obtain this result, the first ingredient is without a doubt a good Base: and if it is without any added sugar*... the pleasure is pure!

Goody has four bases, to combine with a wide range of cream-based flavours and variegates with no added sugars* (15 products), to create a variety of "guilt-free" flavours, which will offer every client plenty of choices.

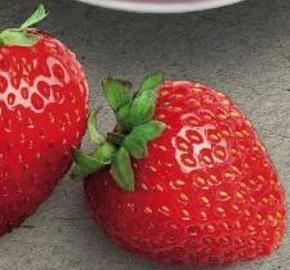
Furthermore, Goody gives space to the creativity of the gelato chef, thanks to an offer of 41 products, among pastes and dried fruit, whole or in pieces, to create new combinations of flavours and colours. There are many products that can be combined with the new Quella White G, which contains all the goodness of the first and inimitable spreadable cream for gelato, but without any added sugar: its only addition is that of pure pleasure. For information: www.mec3.com

*naturally contains sugar



MEC3





deliciousness
**WITHOUT
ADDED
SUGARS***

Bases, cream flavours, variegates.

The **first complete line of semi-finished products without added sugars***, to satisfy even your most exigent customers desire for something irresistible. Make your gelato parlour stand out amongst the rest!

GOODY, WITHOUT ADDED SUGARS*, JUST PLEASURE.

*CONTAINS NATURALLY OCCURRING SUGARS

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**New
2022**
MEC3
The Genuine Company

GREAT IDEAS



YOU
 ↗ OPEN ↘
 TURN



GELATO TA

There is an air of revolution in the world of ice cream. The innovative idea and the ingenious solution come from Medac with the paper lid LID2FLY™ and the spoon SPOON2FLY™. What's new? Virtually everything! Yes, because in the lid there is also a paper blank which, once extracted, folds, and turns into a convenient spoon. The original winged shape of the handle makes it resistant and ... ready to take flight with ice cream! Made in full harmony with the Medac environmental philosophy, it is an environmentally friendly idea because the lid and the spoon are recycled after use in the separate collection of paper. But that's not all, by eliminating the classic spoon, the use of materials is reduced to a minimum, with consequent benefits for the environment. And for all this nature gives thanks.

LID2FLY™ and SPOON2FLY™ : make your ice cream fly with Medac!

Patent pending



protegge la qualità, rispetta l'ambiente

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



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REVOLUTIONARY

SOLUTIONS

EXTRACT



FOLD



KES FLIGHT



Identified flying object!



MEDAC



Eyes to the sky! Do you see it? It is the Spoon2Fly™ gelato spoon, which has just taken off from the Lid2Fly™ lid, and it is ready to help you enjoy your irresistible gelato!

This is the new, great, “green” innovation from Medac: brilliant and environmentally friendly, as always. Environmentally friendly because it is completely made of paper: no plastic, bioplastic, or wood: just paper.

But let’s proceed in order and examine in detail this revolutionary creative idea.

Lid2Fly™ is a lid for takeaway gelato cups developed with the Medac’s Uno x Due concept, which means it can be used on two different-sizes cups, that is the 140 ml (100C cup) and the 166 ml (125C cup). On the inside, there is a special blank: the

customer doesn’t have to do anything else but extract it, fold it along the dotted line on both sides, and... with these few steps, they have made the Spoon2Fly™ gelato spoon. Comfortable and ultra-resistant thanks to the ergonomic shape of the winged handle, it is ready to take flight with your gelato. And after it has been used,

it can be disposed of together with the lid in the paper recycling, thus in full harmony with nature.

Lid2Fly™ and Spoon2Fly™ reflect the design philosophy of all Medac’s takeaway containers, which can be summarized in a few, simple words: highlight artisanal gelato while fully respecting nature.

What are you waiting for? Make your gelato fly with Medac!



Enjoy and play

A perfectly made gelato always puts you in a good mood. And if once you have finished enjoying it, you can play with the cup... fun is guaranteed!

The idea comes from Medac which, with the Cup&Play line, launches the world of takeaway containers into a new dimension.

The range is completely recyclable, making it a perfect combination of creativity and respect for nature.

On the external surface, there are lively graphics that depict an origami figure, the oriental technique that allows you to make a myriad of figures by folding various times a simple sheet of paper: butterflies, herons, fish, tulips, cats...

In addition, by scanning the QR code on the container, you can access a dedicated section on Medac's website where you can find detailed information regarding the environmental labelling. Consumers are thus guided in the correct disposal of the Cup&Play cup in the paper recycling... and they can view instructions on how to reproduce the origami figure depicted on their cup!



A drink by the sea

After having visited the main cities of the world, Medac's Drinks&C-city cup line is now stopping in the famous Amalfi Coast, a tourist destination of rare beauty. Produced with refined graphics with an unmistakable pearl grey colour, it is accompanied by one of the most famous symbols of the area: a fresh lemon.

The line's containers are ideal for serving cold drinks, granita, milkshakes and smoothies, and they are made of a multi-layered pure-cellulose paper. They can be paired with a lid to facilitate takeaway.

On each cup, there is the CE marking, in accordance with the European Directive 2014/32/UE on measuring instruments. In this way, the accuracy of the line indicating the volume of the drink on the cup is certified.

The journey with Medac does not end here, of course. We just have to wait for the next destinations that will lead us to discover fascinating places, together with a tasty specialty drink.



Pricelists with personality!



NEROLUCE

If there is one area where Neroluce is highly specialized, it is with pricelists.

Their creations are always tailor-made following the specific needs of each client, with choices that range from various formats, different finishes, including many binding possibilities, and a multitude of materials.

And precisely thanks to a particular and innovative binding technique, the company is offering an exclusive type of pricelist with coupled pages, allowing you to differentiate your business from all others in a way that is currently unknown. It offers an elegant and important pricelist, yet at the same time it is even more robust and resistant. The possibility to completely personalize the format and the graphics further enhance the exclusive personality of this quality product.

Speaking of materials, for some time now Neroluce offers the very appreciated waterproof price lists made with Synaps polyester paper by Agfa. Their main characteristics are the following: they are resistant to liquids, UV rays and to tearing; the colours and printing are long-lasting even without lamination; they are soft and silky to the touch; they can be written on.

With these pricelists, you will only have old memories

of when you feared leaving them out when it started to rain or to find them ruined when a drink or a gelato had been accidentally spilled on the menu. Beyond these pricelists, Neroluce dedicates itself with the same amount of dedication to its "classic" menu options, offered with different binding options (metal staples, "Long Life" sewing made with synthetic thread, with studs, with a spiral that is either completely closed or that can be opened, etc.) and available with sewn-in pages or with cards that can be either fixed or interchangeable. Regarding the choice of gelato sundae images, the company places at your disposal its ample gallery of professional photographs. It is also possible to organize personalized photoshoots with an expert photographer: this service is offered free of charge at the end of the season (during the months of September and October) for those who request the production of a new pricelist (for detailed information, you're invited to write an email to info@nero-luce.com).

And it isn't over yet because special care is taken for pricelists written in German. They are reread and revised by a translator who is a native German speaker.

For information: www.nero-luce.com

Nero Luce

YOU COULD SETTLE, OR CHOOSE NEROLUCE

Via della Libertà, 20
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www.nero-luce.com



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Longarone 27-30 Nov. 2022

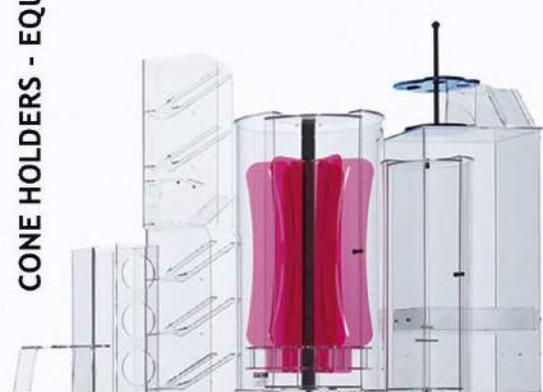
PRICELISTS - MENU HOLDERS



CONE HOLDERS - CONTAINERS



ADVERTISING WASTE BINS



SHAPED LED LIGHTS - BACKLIT MENU BOARDS - ILLUMINATED SIGNS



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STRIKES the TASTE



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



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Immediate FRESHNESS!



FRUIT PASTE IDEAL FOR BOTH FLAVORING AND VARIEGATING



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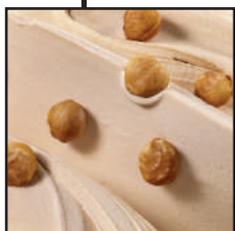
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A hazelnut heart



NUTMAN



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

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

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

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





Hazelnut paste can be ordered with delicate or strong roasting. On Nutman production lines, roasting is done using state-of-the-art ovens. This process subjects the hazelnut to high temperatures that involve a transformation of the nut: a decrease in its humidity, an intensification of its colour, and enhancement of its flavour and aroma. At the end of this process the hazelnuts are examined using a bichromatic sorter that eliminates any residual shell and any nuts with imperfections.

After selection phase, the roasted hazelnuts of the best IGP, TGT, and Italian varieties are vacuum-sealed in bags.

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

Hazelnut Granella, 1-2 mm Hazelnut Granellina, and 5-8 mm Hazelnut Granellona.

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



Total restyling



Modern, transparent, bright, functional, efficient: these are the main characteristics of Cosmo, one of the most requested vertical display cases in the food industry. It presents itself today with a carefully executed restyling both from a technological perspective as well as a design one. Already widely used in all types of travel hubs, ranging from airports to service stations, Cosmo is a must-have not only in gelato and pastry shops,

but also in every type of establishment dedicated to food. Over the last few years, it has become a key element for purchases related to takeaway and delivery.

From the aesthetic point of view, the most important new development is the use of a new base that gives Cosmo a minimal look. The classic white of the glass screen printing has been joined by a new black option, which is more elegant in metropolitan contexts and in commercial businesses of the food & beverage world.

Regarding technology, a new control panel has been added, which is nearly invisible to the final customer's eyes, but is easily accessible and usable by the operator. It is inserted into the door and

has become a touch-screen, allowing you to manage the temperature of the case, to control the lighting and to change the storage settings with just a few gestures. Depending on the type of establishment and the customer's needs, Cosmo

offers a large choice of operating temperatures, ranging from refrigeration to freezer temperatures. A no-frost system is also available, thanks to which the operator can switch throughout the day from displaying pastry products to presenting creations that need below zero temperatures. The "+ green" version is made with R290 refrigerant gas, which guarantees a significant reduction in the emissions of pollutants into the air. Furthermore, the single version is accompanied by a two-door version: with two cabinets and greater accessibility, it is the ideal solution for every F&B business, for all types of foods and drinks and for any need.



ORION



ORION



COSMO

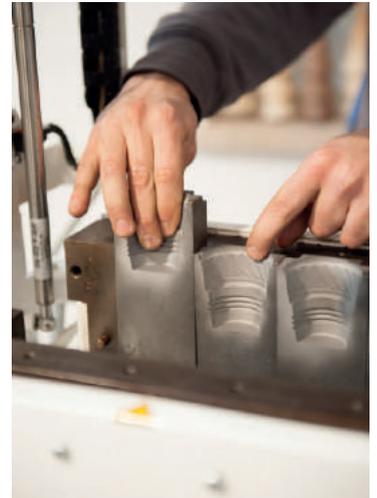
DISPLAY
TOWER
CABINET

+Bright +Modern +Green +Cosmo

The evolution of style and design, combined with advanced technology, made Cosmo a vertical display case different from all others.



Do-it-yourself cones



PAPILLAMITICA

Today the professional gelato chef can offer not only high-quality artisanal specialties, but also freshly made cones produced right in front of their customer's eyes. Papillamitica is the exclusive machine designed to make four cones in less than a minute, allowing customers to enjoy them fresh, fragrant and... highly personalized. The client can decide the shape of their cone, since the mould in the equipment is really simple to change. You can also add your



business logo or request a custom mould. Even the flavour of the cone can be personalized at the moment of production: from classic vanilla to fragrant coffee, or even up to unusual offers such as rosemary, citrus or star anise. You will be spoiled for choice! Papillamitica can also be used by cafes and bistros to make savoury cones for gourmet recipes.

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

Flexible management

With Papillamitica, the management of cones in a gelato shop becomes practical and versatile. The machine makes it possible to eliminate problems related to presence of moisture in cones, which compromises their fragrance and can cause breakage.

Furthermore, the gelato chef no longer needs to purchase large quantities in advance, allowing them to optimize storage space.

The machine has compact dimensions, making it easy to add to any type of establishment.

Made entirely in Italy, it is covered by two patents. For information www.papillaidea.it



A revolution in the gelato shop with

Papillina Ti

1 PREPARE THE MIX

2 POUR THE MIX INTO THE MEASURING CUPS

3 POUR THE MEASURED AMOUNTS INTO THE MOULDS

4 CLOSE THE MACHINE TO COOK THE CONES

5 WAIT FOR THE CONES TO COOK

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

7 OPEN THE BOTTOM MOULD...

8 ...AND THE CONES FALL INTO THE CONTAINER

9 READY TO BE USED

10 CAN ANYTHING BE EASIER AND CHEAPER?!

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

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

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

After having prepared the mix with fresh, natural ingredients, the gelato chef can make as many cones as desired with just a few simple gestures. With a standard mix, you can produce about 750 cones, with a cooking time of about one minute for 3 cones. The machine requires a normal 220 V plug.

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



Request now a free demonstration at your shop!



Write to papilla@microandi.it
Visit www.papillaidea.it



Follow us on



A perfect mix of goodness and balance



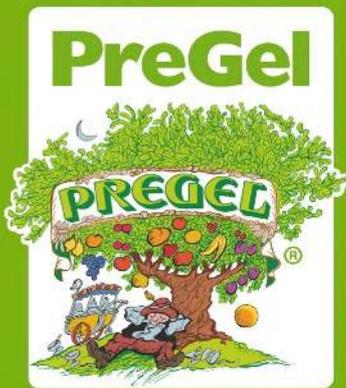
Since 2019, CrumbOlé has become a must-have product in gelato parlours, pastry shops and bars. Thanks to the crunchiness and versatility, CrumbOlé is perfect for use in numerous applications. Following its great success, the line has expanded over the years with different tasty flavours, ready to meet the needs of professionals. This year, PreGel is launching a version in line with increasingly wellness-oriented market trends: CrumbOlé Cereals and Cocoa Beans Gluten Free.

It is a crunchy CrumbOlé, with the perfect mix of goodness and balance given by the cereal biscuits (rice, oats and corn) and the small pieces of cocoa beans, a perfect combination for a gluten-free product. The product can be used for gluten-free gelato and pastry proposals: it is perfect to enrich a whipped gelato, to embellish a soft yoghurt or fiordilatte, to add a delicious decoration for milkshakes, and is also ideal as a base for semifreddos, cold cheesecakes. It is dosed as desired and comes in two 3.5 kg buckets. The other flavours that make up the CrumbOlé line are Classic, Classic Gluten Free, Cocoa, Otto Caramel, Red Fruits and Lemon.



PREGEL





CRUMBOLÉ

CEREALS AND COCOA BEANS GLUTEN FREE

The crunchiest family
in the gelato world
expands with a
surprising
new flavour
with a
unique taste.

This product will give your gelato a
touch of crunchiness and can also be
used in **multiple applications.**

Also ideal for soft gelato, semifreddo,
gelato cakes and milkshakes.



Discover the other flavours in the CrumbOLé family:



Classic



Classic GF



Cocoa



Red Berries



Lemon



Otto Caramel

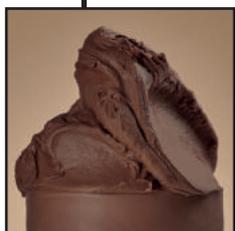


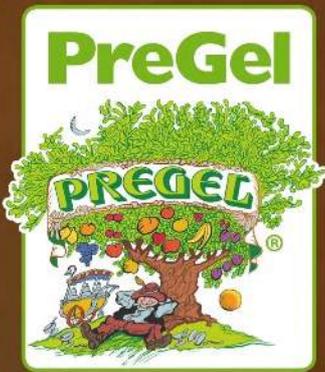
www.pregel.com
info@pregel.com

Discover Traditional Paste Snack & Peanut

Traditional Paste Snack & Peanut is PreGel's new proposal to enrich your display case with more and more delicious and inviting flavours that will make everyone want to try them.

With its full flavour of cocoa and peanut, it allows you to indulge and create many flavours, reminiscent of the tastiest snacks that will attract the curiosity of lovers of this irresistible combination of flavours. Traditional Paste Snack & Peanut is gluten free, vegan and contains no colourings or flavourings. Its tempting taste pairs perfectly with Arabeschi® Krocco Peanut and Gran Stracciatella Reale Thin and Crispy for a gelato that brings out the full flavour of both cocoa and peanut. The paste is also unbeatable with PinoPinguino Peanut and Arabeschi® Caramellatte, to create a mouth-watering flavour, or together with Arabeschi® Lingonberry for a mouth-watering variation of the timeless peanut butter and jam combination. Traditional Paste Snack & Peanut is available in 2 x 3 kg buckets.





THE SNACK BREAK IS IN THE GELATO SHOP!

With the rich flavour of peanuts and chocolate, **Traditional Paste Snack & Peanut** will allow you to indulge yourself by recreating the taste of the most delicious snacks and candy bars.

Try it in combination with **Arabeschi® Krocco Peanut** and **Gran Stracciatella Reale Thin and Crispy** for a gelato that brings out all the flavour of cocoa and peanut.



www.pregel.com
info@pregel.com

Tailor-made ingredients



For over 40 years, Reire has been offering the world of food production its consolidated experience in the selection of the best powdered raw materials. Each of its products comes from certified companies that operate within the European community. Reire has a team of specialists that guarantees compliance with the highest standards of quality and safety.

For the gelato and pastry business, Reire has developed a complete catalogue of ingredients for the production of high quality artisanal products, like various types of milk, derivatives (cream powder, yoghurt powder, buttermilk powder, etc.), whey protein, all types of sugars, powdered eggs, thickeners, emulsifiers, and vegan products.

In 2006 the company expanded to include an advanced mixing and packaging plant. Customers therefore can choose from more than 300 products from the raw material catalogue and request the production of their own branded products. With this highly professional service, Reire makes it possible for the customer to significantly reduce costs and production times, with the guarantee of always getting the highest quality products. Due to the systems deployed by the company, customers particularly appreciate preparations in which

milk, sugar, and proteins are the predominant ingredients. It is possible to request the packaging of mixes and raw materials in branded packaging to meet specific requirements of practicality and simplicity of use.

For more information:

www.reire.com - info@reire.com



REIRE



REINVENT TASTE

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

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



Reire

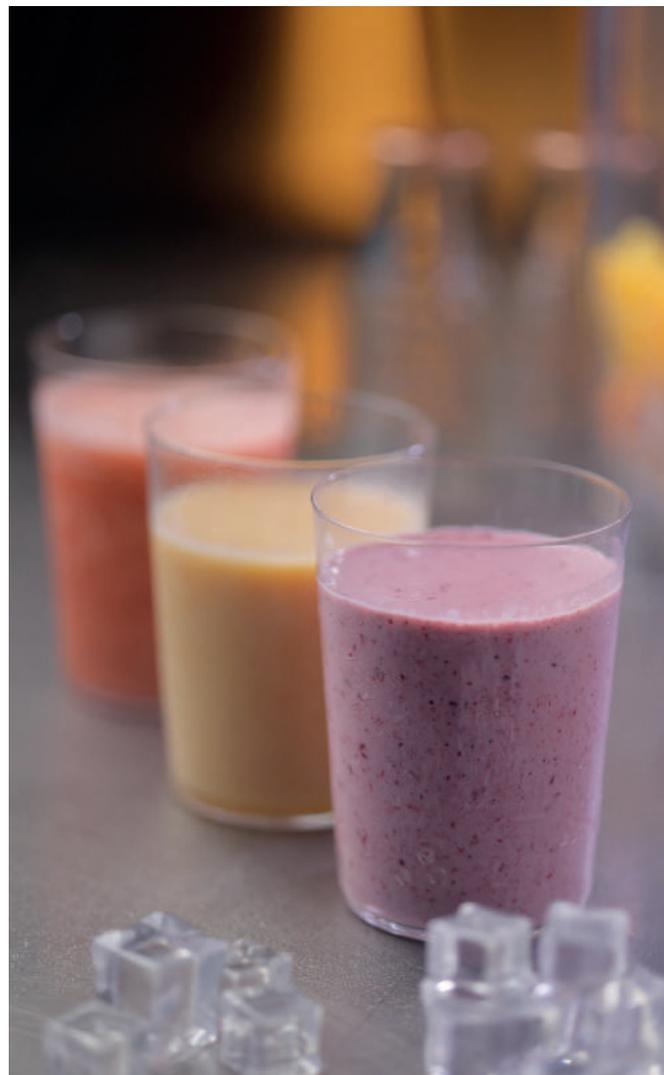
www.reire.com - info@reire.com

Fruit in a glass

Adventurous, romantic, sunny. Drinking fruit is one of the most playful creations in the Rogelfrut world. Vibrant combinations where taste and health go hand in hand, together with convenient single-portion packaging and an effective preservation system such as deep-freezing that maintains flavour and guarantees a quality product all year round. Strawberry, raspberry, and blackberry from an "Avventuroso", or pineapple, banana and coconut from an "Esotico", are examples of the single-portion Fruthies range, to which orange juice, apple juice or milk can be added and which, once blended, create fragrant smoothies.

Have a mocktails!

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



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

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



Would you like an Adventurous, Exotic,
Relaxed, Romantic or Sunny?

Download the recipe book



Fruit drinks are one of Rogelfruit's creations. The combination of the best fruit and the convenience of single-dose packaging make this an ideal product for any time of year. **Adventurous, Exotic, Relaxed, Romantic and Sunny** are fun creations you can add juice or milk to, and once blended they become beautifully fragrant smoothies.

Find out more at rogelfrut.com



Rogelfrut[®]
rogelfrut.com

A cooling system... without water

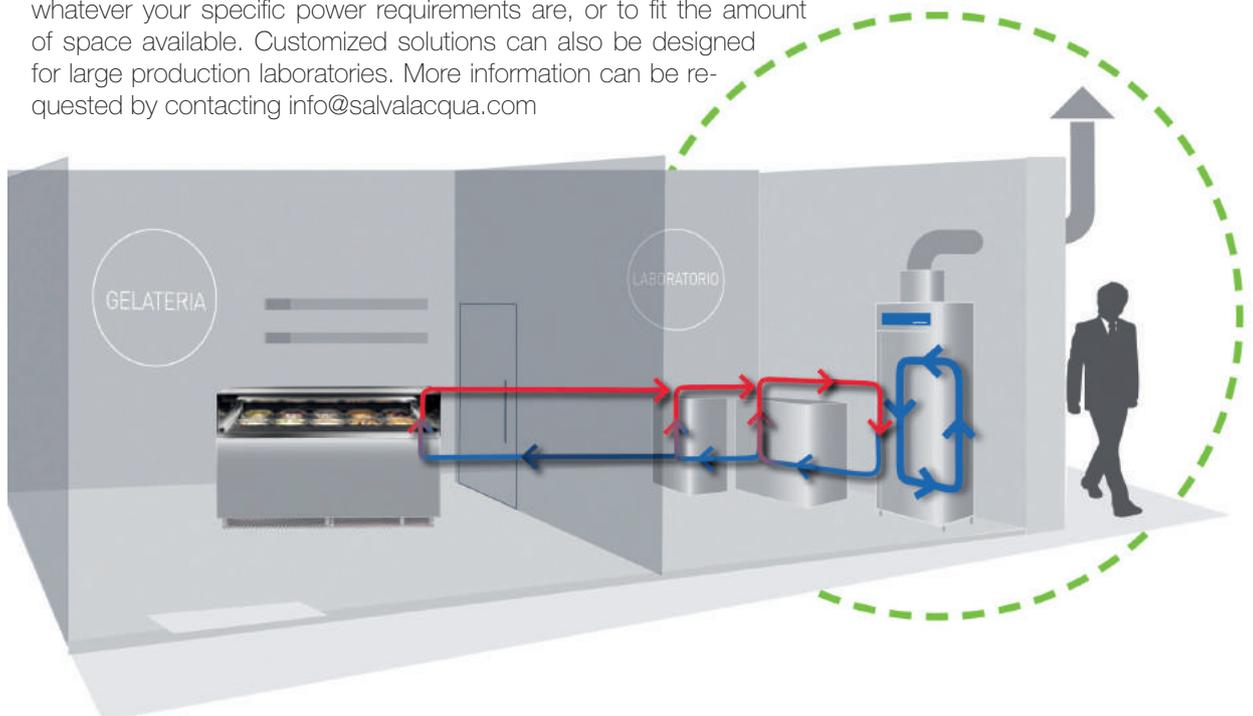
In a gelato production laboratory, equipment such as batch freezers, pasteurizers, blast freezers, display cases and other machinery all have motors with water-cooled condensers, which guarantees better performance while reducing both noise and heat. However, this equipment has to be cooled, in general,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

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

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

The Salvalacqua economizers stand out thanks to their efficiency and for their convenience.

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



SAVE WATER AND MONEY IN YOUR ICE CREAM PARLOR



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ICE CREAM PARLORS

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A TOTALLY CLOSED VESSEL CIRCUIT **WHERE WATER IS NO LONGER WASTED**,
ENABLING A WATER SAVING 100%

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WATER ECONOMIZER _ A BRAND OF BRX



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COMPAT
FOR
ALL
SPACES



CHOOSE AMONG SEVERAL MODELS THE ONE MORE SUITABLE FOR YOU
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Perfect temperature



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

The value of experience

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



TADDIA



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



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

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



WWW.TADDIA.COM



60 YEARS AS THE COMPLETE SOLUTION FOR ICE CREAM ARTISTS

A coconut flavour celebration

Sun, tropical beaches, palm trees and coconuts... summers spent on the beach always make us dream. An emblem of a relaxing vacation is enjoying a quality artisanal gelato while sitting on golden sand!

Speaking of coconuts, did you know that just one plant can produce 100 fruits a year and each one of these takes a whole year to completely ripen?

Torronalba has gained secret expertise of this exotic fruit and has used it to make the new variegate Delizia di Cocco (Coconut Delight): an irresistible specialty, with an intense and delicate flavour, and with a soft texture.

The variegate is made with a white chocolate sauce, shredded coconut and a waterfall of crunchy almond pieces: a tempting combination that is refreshing for the palate.

For this reason, it pairs perfectly with Torronalba's white chocolate gelato flavour, available both as a flavour paste as well as a complete product. The former is to be used with a dosage of 80/100 grams for each litre of mix, whereas the latter is to be prepared by mixing one bag of product with 2,2 litres of boiling water. Whichever solution you decide to use, the flavour celebration is guaranteed!

Delizia di Cocco is available in 2-can cartons, where each can contains 3 kgs of product. The white chocolate flavour paste comes in the same size of packaging, whereas the complete product comes in 1,5 kg bags and each carton contains eight bags.

Delizia di Cocco and White Chocolate: together they will allow you to offer a unique gelato flavour, taking your clients on a sensorial trip dreaming of sandy beaches and pristine oceans.





TORRONALBA

*You've never tried
a variegata like this!
Perfect in combination with
a white chocolate gelato.*



*Variegata
Delizia di Cocco*

TORRONALBA S.R.L.

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

Follow us:



www.torronalba.com

Tradition projected towards the future

Unigel's history has always intertwined with the one of the brand Nordpol®, historic brand of the great Italian artisanal tradition, of which the company represents one of the pillars. Registered in 1936 in Milan the iconic brand, which now boasts more than 80 years of history, was taken over by Luigi Gadda and Fanny Colciago in 1966. Drawing on their earlier experience as Nordpol® managers the two entrepreneurs founded Unigel in the budding industrial hub of Zingonia (province of Bergamo). Now as then, Unigel's flagship products are the neutrals (i.e. blends of stabilizers and/or emulsifiers) gathered under the brand Nordpol®, the real core ingredients for preparing a quality batch-frozen gelato ("gelato mantecato"). Nowadays, thanks to the technological level reached throughout its past years of activity, experience and commitment, Unigel offers a wide range of diverse products, like neutrals, nuclei, low- and high-dosage bases, pastes, toppings, variegati (rippling sauces), products for soft-serve ice cream, ready-to-use products, texture improvers, as well as all the necessary ingredients to obtain a stable, creamy gelato. A selection of ingredients for confectionery completes the commercial proposal.

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

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

Solid company in constant expansion, with a long-standing, widespread presence throughout Italy, Unigel is at the same time committed in consolidating its penetration into foreign markets, by steadily organizing itself to respond to the needs of an internationally active enterprise.

A brand-new plant

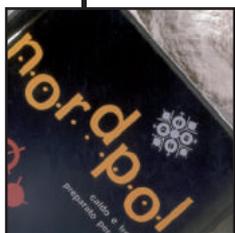
A breath of fresh air is blowing in Unigel. The company, pursuing a project of business expansion and production empowerment, has recently moved to new headquarters in Ciserano, very close to Bergamo.

The modern, functional facility has been planned to allow the best possible synergy among all the team members; in fact, it gathers the offices, a wide demonstration room, the R&D laboratory, the manufacturing plant and the logistics.

Thanks to this operational dynamicity, Unigel once again proves to be even closer to its customers, who have always been valued as business partners. And it is more than ever ready to meet the rising needs of a market in constant evolution, with the typical creativity which is part of the company identity.



UNIGEL



Less is More line

The equation of taste

$$\text{—} = \text{+}$$

sugars *Wellbeing*

High-quality products, with a simple ingredient list, conceived for a target clientele with particular nutritional and health needs, who do not want to give up the taste and creaminess of traditional gelato.

quadlife.it

Try our bases for gelato with no added sugar (contains naturally occurring sugars), low in sugar, energy-reduced and source of fibre:
Elisir crema- Elisir crema D (lactose free) -Elisir frutta

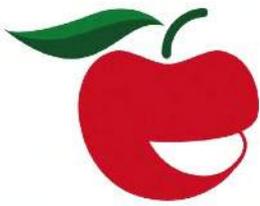
*the gelato prepared with Base Elisir frutta is also fat-free

LESS is MORE



UNIGEL spa - Via Modena, 14 - 24040 Ciserano (BG)
Tel. 035 883154 - info@unigelitalia.com
unigelitalia.com - nordpol.it - unigumm.it





FHA 05 TO 08
FOOD & BEVERAGE SINGAPORE EXPO



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Conveniently held in the heart of Asia, FHA-Food & Beverage 2022 offers the most extensive selection of food & beverage and packaging innovations from across the globe. Maximise your investment and gain direct access with buyers through a host of in-person and virtual elements. Network and trade with confidence, regardless of where you are.

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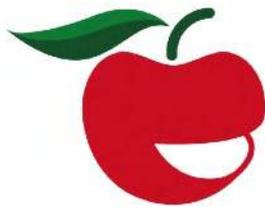
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FHA
HoReCa

25 TO 28
OCT 2022
SINGAPORE EXPO

MEET THE WORLD'S LEADING FOODSERVICE & HOSPITALITY EVENT IN ASIA

As one of the largest in Asia, FHA-HoReCa offers a one-stop business platform featuring the most extensive line-up of leading foodservice & hospitality suppliers from around the world. Evolved from the highly successful Food&HotelAsia (FHA), it is the top choice for suppliers who are looking to establish their presence or further nurture their business networks with key buyers in Asia's fastest growing food and hospitality industry.

Key Exhibitors



Feature Areas



Key Events and Competitions



Register Now



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#FHA

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, owners of gelato shops, cafés and restaurants 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, 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 jury will select extraordinarily good concepts, new product designs and the best technical 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.

SÜDBACK



Key to Markets

Messe Stuttgart



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

A global event

8 - 10 NOVEMBER 2022 - WWW.SPECIALITY.AE - WWW.GULFHOST.AE

THE SPECIALITY FOOD FESTIVAL - GULFHOST



Mena's leading event for the gourmet and fine food industry

The Speciality Food Festival is a bustling global marketplace and experiential ground for everything artisanal, speciality food, and exotic ingredients: catering to the exclusive hospitality and institutional sectors and the specialist buyers of premium products across the Middle East. The Speciality Food Festival returns with its unique platform where buyers can taste and sample premium brands.

The show will bring together the region's top chefs, restaurateurs, hoteliers, retailers, and food service providers to address the industry's pressing needs and opportunities. With its 11th edition, the Speciality Food Festival is celebrating premium food exhibitors where well-known brands will showcase their products across six core sectors: Artisan & Gourmet, Organic & Sustainable, Health & Wellness, Vegan & Plant-Based, Food Service, and Speciality Coffee. Alongside these major trade deals, networking sessions, and sourcing activities, attendees can also join a series of masterclasses, and watch the UAE Cup Tasters Championship.

The Complete Hospitality Equipment & Food-service Expo for the Middle East, Africa & Asia

GulfHost is the most influential exhibition for hospitality buyers and one of the largest across the Middle East, Africa, and Asia.

The platform offers a wide range of pre-qualified hospitality equipment and foodservice products, a high visitor turnout, and international visitor profiles. Across three days, buyers are offered a platform to network and find the right product to suit their needs and make valuable purchase decisions. The Connexions program facilitates meetings between suppliers and buyers.

The event will cover five areas: front of the house, back of the house, horeca (hotel, restaurant, café), tableware, and café and bars. This year Gulfhost is bringing a new outdoor experience by exhibiting handcrafted wood-burning ovens that embellish a unique culinary repertoire. Additionally, the show will provide a platform for industry leaders, change-makers, start-ups, and the youth to inspire, connect and contribute across multiple, interactive show elements, including engaging workshops, spectacular culinary experiences, inspirational masterclasses, and more.

The Speciality Food Festival and GulfHost will be held simultaneously this November at the Dubai World Trade Centre.





THE SPECIALITY
FOOD FESTIVAL

08-10 NOV 2022
DUBAI WORLD TRADE CENTRE

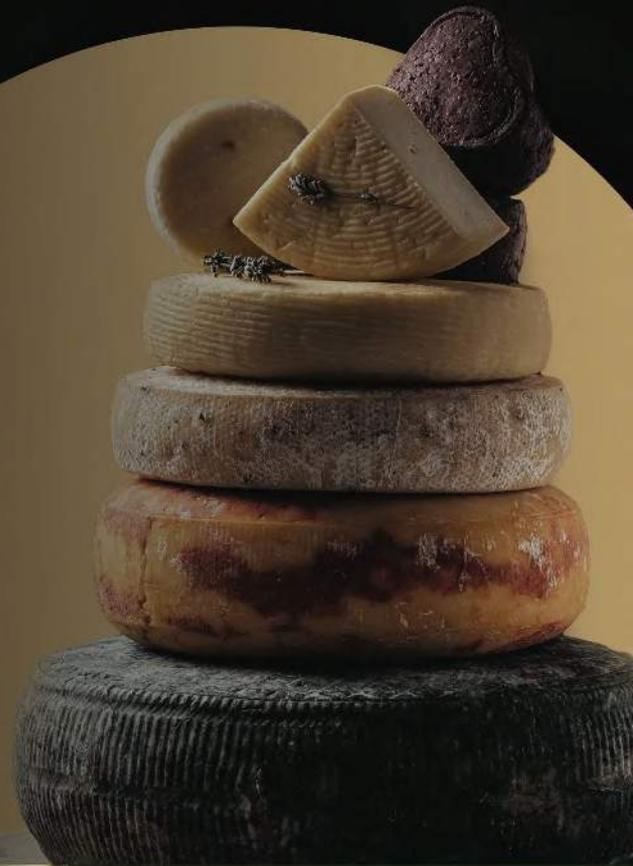
MENA's leading event for the

GOURMET & FINE FOOD

Industry

Register to visit

www.speciality.ae



gulfhost

8-10 NOV 2022
Dubai World Trade Centre

Register to visit

www.gulfhost.ae

GULFHOST

A Gulfood Hospitality Equipment and Food Service Expo

5 events | 3 days | 1 venue



gulfhost





ITALY for HO-RE-CA

Italian Food & Equipments
TRADESHOW

1^a Edizione

Panificazione • Pasticceria
Gelateria • Pizzeria
Ristorazione • Hotellerie

1st Edition

Bread baking • Pastry
Gelato • Pizza
Foodservice • Hospitality

10-13 November 2022

TIRANA

Termine iscrizioni 30 settembre 2022



ITALY for HO-RE-CA

D.M.P. SRL

promotrice ed organizzatrice della manifestazione internazionale professionale LEVANTE PROF di Bari ed editrice della rivista specializzata "Panificazione&Pasticceria" informa che dal **dal 10 al 13 Novembre 2022** è in programma la Prima Edizione di **ITALY FOR HO-RE-CA** manifestazione dedicata ai settori della panificazione, pasticceria, gelateria, pizzeria, ristorazione e hotellerie con la partecipazione esclusiva di Aziende italiane per macchinari, attrezzature, materie prime, semi lavorati, prodotti finiti e arredamenti.

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

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

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

D.M.P. SRL fornirà a richiesta supporto per il disbrigo di pratiche burocratiche e doganali.

Italian Food & Equipments
TRADESHOW

D.M.P. SRL

*promoter and organizer of the international professional event LEVANTE PROF in Bari (Italy), and editor of the industry magazine "Panificazione &Pasticceria" informs that the first edition of **ITALY FOR HO-RE-CA** is scheduled for November 10-13, 2022. It is an event dedicated to the bread-baking, pastry, gelato, pizza, foodservice and hospitality industries, and Italian companies specializing in machinery, equipment, raw ingredients, semi-finished products, finished products, and furnishings will be participating.*

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

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

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

D.M.P. SRL can provide support upon request for the handling of paperwork and customs.



Info: D.M.P. SRL - Tel. (+ 39) 06 6634333 r.a. - mail: info@italyforhoreca.it

Edgardo Amendola Mob. +39 335 5680634 - Ezio Amendola Mob. +39 335 6893068

www.italyforhoreca.it - www.facebook.com/italyforhoreca.it

e-mail: info@italyforhoreca.it

The relaunch of an ancient passion

27 - 30 November 2022 - WWW.MOSTRADELGELATO.COM/EN



Mig is the first trade fair event of the season dedicated to the world of artisanal gelato.

Everyone in the industry knows that being there means being the first to intercept customer demands.

This year, Mig's proposal to rediscover a key event for gelato makers all over Europe continues: over 60 years of experience and knowledge of the industry, of changes and challenges.

Gelato also attracts new investors and new entrepreneurs from unconventional sectors.

Mig wants to meet them in order to introduce and guide them to the culture and knowledge of artisanal gelato by emphasizing not only the production stages but also the origin of raw materials, thus highlighting a new concept of date certain traceability of ingredients. In a dedicated area, under the auspices of the gelato makers' associations, ingredients will be processed with machines and quality products offered by the exhibiting companies.

Among the scheduled events there will be the historic "Coppa d'Oro" competition now in its 52nd edition (this year showcasing the Malaga flavour), the "Gelato a due" competition, conferences and technical-professional meetings.

Sustainability in all its forms

Date certain traceability, processing steps, certified guarantee of the finished product, eco-sustainability,

energy saving, innovative materials will be the leit-motifs of the exhibition.

Skilled meetings will be organized around these themes and consultancy services on the various topics will be available through experts, including international ones. By involving the exhibiting companies consultants will know how to concretely advise entrepreneurs that want to benefit from new opportunities regarding change, tax relief and ecological transition.

A space will be dedicated to German-speaking gelato makers, and within this area the meetings and topics offered will be in German.

The "Green Award - 2nd Edition" will be awarded again this year: one to the most sustainable booth and one of the best sustainability communication in the industry.



MIG



D I S C O V E R

MIG

MIG

LONGARONE - DOLOMITI

27.11.2022 - 30.11.2022

The **plastic-free** fair for Gelato

62nd International Artisan Gelato Exhibition



Register for
free entry to
the **MIG 2022
PROFESSIONAL**
reserved for Trade
visitors

www.mostradelgelato.com/en/ticket2022

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www.mostradelgelato.com



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

GELATERIA

52nd Coppa d'Oro - Malaga flavour

Chocolate in the winterseason

NEW TRADE VISITORS

Traceability of ingredients

SUSTAINABILITY

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

NEW EXHIBITION SPACES

MIG Professional

A world of exciting competitions

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



Professionals in the artisanal gelato and sweets industry have already marked the dates in their calendars. From January 21st to 25th, 2023, everyone will be at the Rimini Convention Centre for Sigep, the Dolce World Expo. The international exhibition for artisanal gelato, pastry, bakery and coffee by Italian Exhibition Group, leader in the sweet foodservice world, will return to its traditional time slot and it will take over the entire convention centre.

There are many new developments and events in progress that cannot be missed, each one confirming once again how this exhibition is central to the industry. They range from being held at the same time as A.B. Tech Expo, to the important international competitions, such as the first edition of the Gelato Europe Cup, which joins the return of the Pastry World Championships Juniores and the competition that will crown the Pastry Queen 2023. All of this will pass through the Vision Plaza. Promoted by Sigep in conjunction with Gelato World Cup's Club Italia, the Gelato Europe Cup will be the biggest new development of Sigep 2023. During the competition, the European teams, each consisting of gelato and pastry chefs, will be selected. These teams will then compete in the 10th edition of the Gelato World Cup, which will also be held at the Rimini convention centre in January 2024.

The World Finale of Juniores Pastry and the international championship of Pastry Queen for female pastry chefs will be the fundamental expressions of the utmost level of mastery and craftsmanship. At the Vision Plaza, the hot topics of the moment will be addressed: how have consumers changed habits? Which are the situations regarding "out of home" consumption through the world? Which trends will dominate the sweet foodservice industry around the globe? In such a complex context that is subject to continuous evolutions, Sigep will consolidate its status as the point of reference for the macro trends of the industry through the Vision Plaza. Authoritative industry experts and opinion leaders will present their views of the future of the sweet business through a rich program of talk shows, workshops and educational meetings. Last but not least, A. B. Tech Expo, dedicated to technologies and products for bread baking, pastries and sweets. Reaching its seventh edition, the event will exalt the flour arts in a unique and extraordinary meeting due to its variety of technology paired with products, ingredients and business concepts. The companies that are the main players in the Italian bakery industry will be the absolute protagonists – together with the leading European brands, presenting the most innovative solutions that represent the industry.

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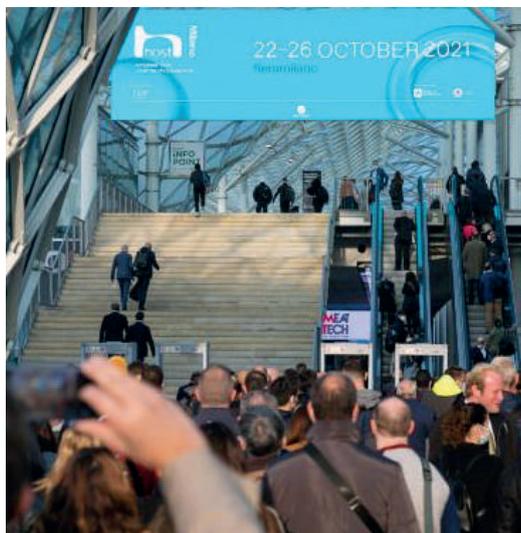


ITCA
ITALIAN TRADE AGENCY



Sweet trends

13 - 17 October 2023 - [HTTPS://HOST.FIERAMILANO.IT/EN/](https://host.fieramilano.it/en/)



HostMilano is the international trade fair dedicated to the universe of foodservice and hospitality. It is held every two years and it offers everything needed to create a successful establishment: from raw ingredients to semi-processed ones, from machines and equipment to professional tools, from furniture to tableware, all with an in-depth perspective on trends, technologies and innovations. During the past edition, sweets played as usual a fundamental role in the macro area of Gelato Pastry, Coffee, Bar and Vending.

Design, sustainability and automation are this year's themes. They have been chosen by the event to create a new offer regarding furnishings and display cases for sweets and gelato. It starts with a "vertical" gelato shop, the new concept that reinterprets the idea of the service counter by eliminating the traditional display barriers. It ranges all the way up to vertical display cases that are perfectly integrated and level with the wall and includes refrigerated displays with drawer openings. In the Gelato & Pastry areas, the main trends of the moment reflect the demand for artisanal products that are "free from" yet take particular care in regard to flavour and structure. On the market, products with no added sugar have been introduced, together with lactose-free bases, that use dairy products that have had the lactose removed, and emulsifier-free bases, formulated with just stabilizers, fibres and plant-based proteins. In response to the vegan trend, gelato bases and pastry sta-



bilizers have been developed from rice and are sucrose-free, completely plant-based and VeganOK certified. With the same approach, an entirely gluten-free family of products for baked goods has also been created.

Sweets, gelato, but also lots of chocolate: a growing demand of a quality artisanal product is being observed, along with the integration of chocolate products into pastry and gelato shops. This demand is thus creating new dedicated establishments that celebrate chocolate as their absolute protagonist. HostMilano is already gearing up for its next meeting at the Fieramilano exhibition centre. The 43rd edition will exhibit all the HoReCa industries present: Professional Foodservice, Bakery, Pizza, Pasta, Coffee, Tea, Bar, Coffee machines, Vending, Gelato Pastry, Furnishings, Technology and Tableware.

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

Services offered

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



incorporating



Collective Representation

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



Plus

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





**ORGANIZZAZIONE
VITTORIO CASELLI SPA**

TRADE FAIRS AROUND THE WORLD

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

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

Some of the **trade fairs** managed by
the **Organizzazione
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