



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

Year 12 - No. 33 - JANUARY 2023 - € 1.00

ITALY
punto

Marco Venturino
gelato chef of the year



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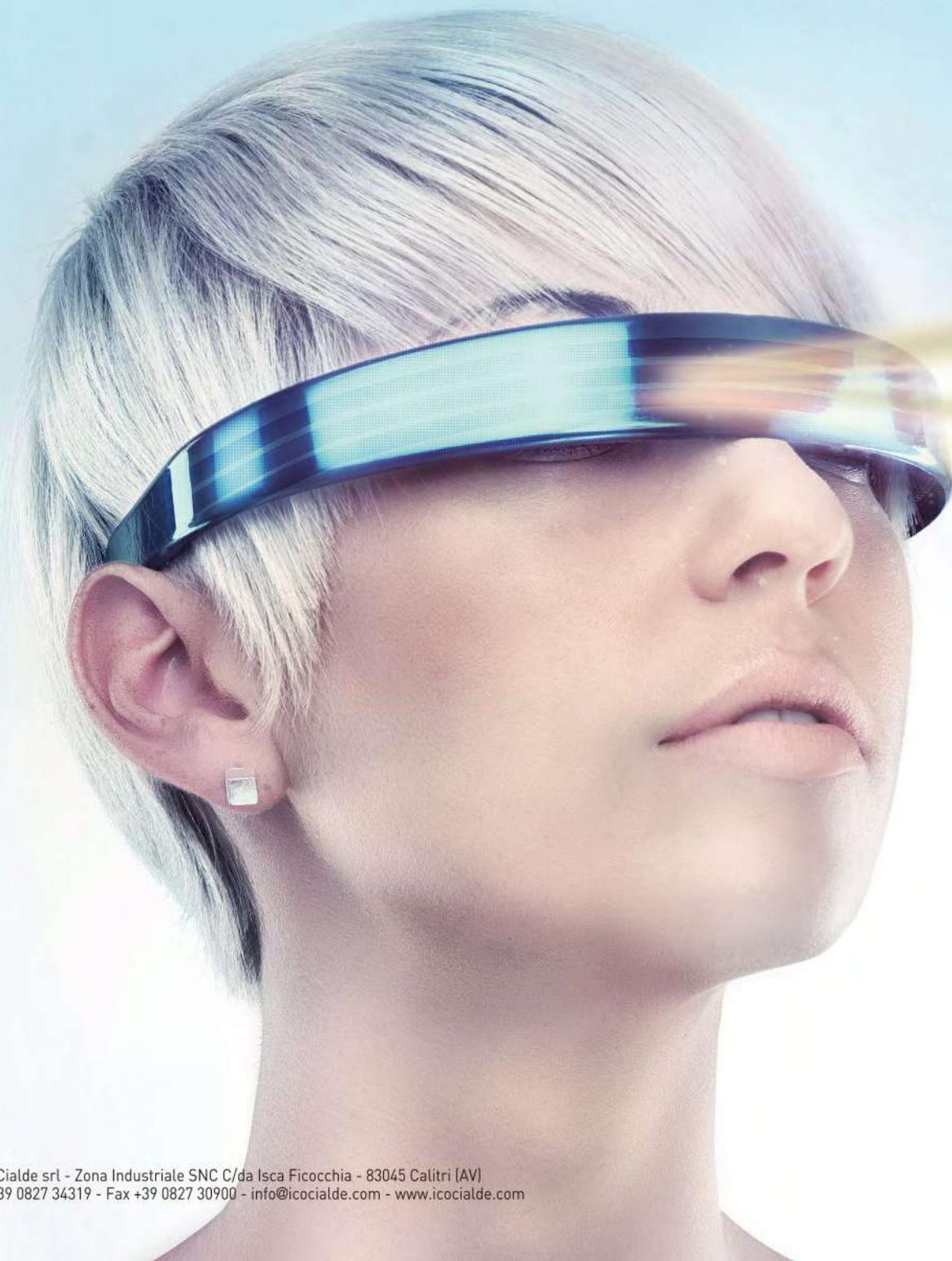
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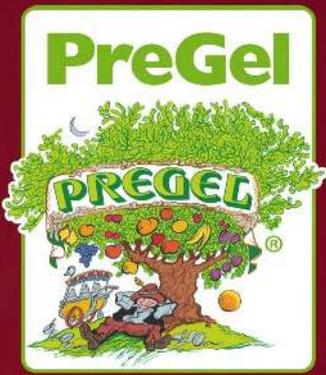
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TRENDY FOOD-AND-DRINK**

Year 12 - No. 33 - JANUARY 2023 - € 1.00

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Sergio Colalucci

EDITORIAL



Forward with determination!

International contexts are still restless. Energy and raw material costs have skyrocketed; inflation shows no sign of abating. The ECB and the Fed try to counteract rising prices by raising interest rates. Questionable decisions, to say the least. Consumers already tried by the “high costs of living” see the costs of mortgages and loans increase heavily. Same story for small businesses, of which the food industry represents a substantial part. The result: everyone consumes less.

And yet, as already highlighted last semester, “food” is going strong. We have continued participating in several international tradeshows, gathering opinions and verifying the situation. Made in Italy products, especially the ones dedicated to artisanal sweets, are growing strongly and are appreciated globally.

Now, we are starting again with our “exhibition tour”, stopping in Lyon for Sirha, in Rimini for Sigep and in Warsaw for Expo Sweet. We will bring, as always, “lightning bolts” of Italian artisanal confectionery culture around the world. We continue to move forward with determination with our work.

In this issue, you will find many interesting offerings, with the cover and the opening interview dedicated to Marco Venturino, “gelato chef of the year”, who jumped to the top of the world ranking of Gelato Festival World Masters. Then, you will find recipes, curiosities, the proposals of many companies. In synthesis, this is the new puntotally, which has reached and exceeded eight thousand subscribers scattered in the four corners of the globe. Of this, we are very proud.

As usual, we will see you at the upcoming tradeshows or online at www.puntoitaly.org. Keep up the hard work and Happy New Year to all!



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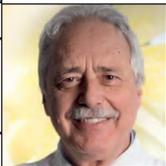
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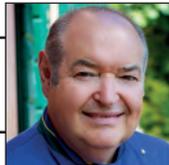
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Perfetto
Per il tuo Gelato



INNOVATION STARTS WITH PEOPLE

Innovation starts with people; this is how at Disaronno Ingredients we seek excellence and promote the culture of Artisanal Gelato with professionalism and passion. The goal is clear: to create value for our customers and give them 360° support. Training, the

development of in-depth knowledge, and the exchange of experiences and skills are fundamental resources for the growth of any company.

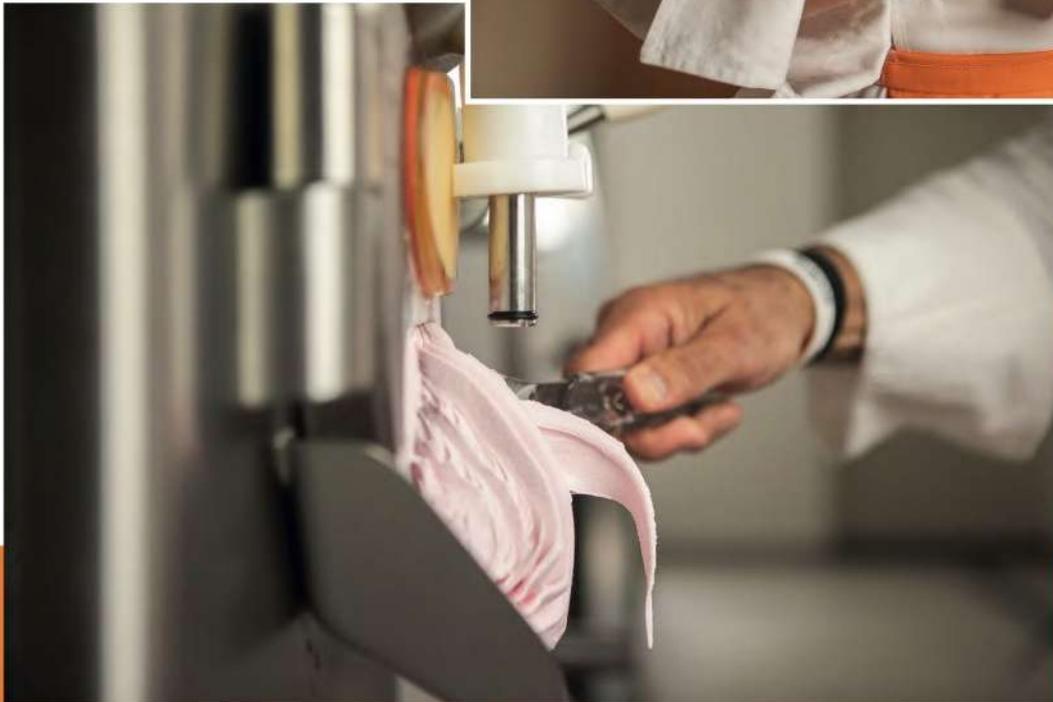
With the creation of the **Education, Creation & Application Institute**, we want to do more.

We have created an incubator of knowledge, experiences and skills at all levels: a training laboratory dedicated to ingredients for gelato and pastry at the service of our customers and aspiring professionals in the sector, with challenging objectives and training courses that can bring value to the entire supply chain.

The adoption of a modern working method is the distinctive element that led us to create a space that can promote the excellence of Made in Italy products, the quality of raw ingredients and transmit the Heritage of six brands that have always distinguished themselves within the sector, both nationally and internationally.

Basic courses, advanced courses, and thematic courses on both gelato and pastry offer a specially designed training program that accompanies both current as well as future professionals during every stage of their professional journey, thanks to a group of Technical Chef experts and





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specialized teachers. In the name of excellence, collective demonstrations, local events, direct support for the opening of new businesses, and the development and perfection of dedicated recipes complete the wide range of services created for our customers.

The Gelato shop in all its forms is the beating heart of the Institute. For this reason, we have foreseen courses which are divided by the various levels of the candidates, and which adopt a specific approach according to the needs of the participant or the objectives that he/she has set for him/herself. As training and 360° consulting are at the heart of our philosophy and the total support of the customer is our challenge, not only will subjects exclusive to the gelato industry be treated, but also busi-

ness, marketing and communication aspects will be covered within the proposed courses. The Modern Gelato Shop is not only gelato. The Cold Pastry department inside stores is growing and performing well; for this reason, we have studied and developed three different proposals that also address this subject.

All courses will take place at the Education, Creation & Application Institute in Saronno (Varese, Italy) where each participant will have a complete station with all the necessary equipment and will be supported by several Technical Chefs with international experience.

To participate, it is necessary to fill out the registration request form on the www.disaronnoingredients.com website, in the dedicated "Institute" section.



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21-25 JANUARY 2023

EXPOSWEET- WARSAW
26/02-01 MARCH 2023

Hall A3/ Stand 001/041/081

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EXPOSWEET - Warsaw
26.02 - 01.03 2023

Hall 1, Stand 31

GIARDINI



With his flavour “Bocca di Rosa”, he jumped to the top of the Gelato Festival World Masters ranking, launching himself into the vortex of professional and mediatic popularity.

Since July 14, 2022, a gelato maker from Varazze, located in the province of Savona (Italy), Marco Venturino, has had his life changed. On that date in the International Press Office in Rome, he was proclaimed the “gelato maker of the year”, rising to the top of the Gelato Festival World Masters ranking, the prestigious competition dedicated to artisanal gelato, with thousands of participants from all over the world.

With the delivery of the “Three Crowns”, he was awarded for his constant search for quality and his tireless participation in various rounds of the tournament, culminating with earning third place overall in the world, and the first among the Italians, in the grand finale held in Bologna a few months earlier.

The ranking, as in many competitions, assigns points based on the placements obtained, on victories at both a national and international level, and it also awards dedication to participating.

For over 10 years, Marco Venturino has been “running” his race, being challenged, putting in tireless effort and obtaining prestigious achievements. We met with him and interviewed him for our magazine.

Marco Venturino

gelato chef
of the year



Marco, how has your life changed after your success with Gelato Festival World Masters?

It has changed a lot. Professionally speaking, the popularity gained from the Gelato Festival title substantially increased the amount of work, bringing us to results much higher than those before Covid. As far as the media aspect is concerned, it was a real revolution. I was launched into a crazy world, going through dozens and dozens of interviews, tv and radio appearances both in Italy and abroad, as well as being on newspapers and popular magazines. A real boom in views

on social media. A huge gratification for my job. I suggest all gelato makers to try and undertake the challenge of competing in tournaments and competitions. Sooner or later, an opportunity can arise for everyone.

How much has your family influenced your success?

My family has had a huge impact. We are a very tight team, my wife, my daughter and me. We play as a team and three heads think and play better than one.

How did the idea of proposing the gelato flavour “Bocca di Rosa”, which rose to the worldwide podium of the competition, come about?

Bocca di Rosa is a flavour created by my daughter Carola. I perfected it, transforming it from theory into reality. It was born from brilliant combination of music and gelato, through the famous song of Fabrizio De André, the unforgettable Italian singer-songwriter from our Liguria region.

Was the choice to focus on local products a winning one?

Absolutely yes. We focus heavily on highlighting local products and we always have our local customers in mind. Local products are certainly a great success with tourists, but for us, our local clients are very important: it is important for them to discover and rediscover the pairings and the flavours we propose. We launched years ago our flavour “Liguretto” (a registered brand) which is a lemon

and basil sorbet, as basil is a Ligurian excellency. Also “Bocca di Rosa” is made with an infusion of roses that come from our land.

What were the other important milestones of your career?

Definitely the last ten years represent the true turning point. In 2013, with our gelato shop “I Giardini di Marzo”, we placed seventh at the competition promoted by “Gastronauta”. In 2014, we took first place at “Gelati d’Italia ad Orvieto”, and the following year we won the PuntoIT trophy during the Levante Prof tradeshow, which opened the doors to the Gelato Festival competition. From there, we went on to the Italian selection round, then the European one and to the world finals in December 2021, where I placed third overall and first among the Italians. This journey of participation and professional successes has allowed me to reach the top, becoming the first overall in the world in the Gelato Festival World Masters ranking.





In these difficult times, what advice do you have for gelato chefs for growing their businesses and to rise to the forefront of the industry?

Invest in your business. Always focus on the quality of what is produced and offered to your customers. Participate in competitions and tournaments which always represent a moment of exchange and professional enrichment with many colleagues. Invade social media, which today are essential tools to make yourself known by a large public. Persevere and never give up.

Artisanal gelato is experiencing a very positive moment despite international problems and skyrocketing costs of energy and ingredients. Yet it remains a simple product with an excellent value for money. Do you agree

with this assessment and what future do you foresee for the industry?

I completely agree with the content of the question. Artisanal gelato is in the hearts of consumers of all ages and all professions. It is a product that everyone can access, and I see a rosy future despite the obvious difficulties we face today. It is an Italian excellency that must be produced at its best, sold well and communicated in a perfect way.



Which was the most important professional intuition of your career?

Definitely it was having come up with “Liguretto”, my lemon and basil sorbet, and having registered it. This flavour opened many institutional doors, starting with my region. It has been considered an excellency of our territory, which has given value to Liguria both nationally and internationally. And I’m very proud of that.

The most significant professional mistake of your career?

I don’t have any specific regrets, perhaps always having a humble approach to the things that gradually happened around me. But if I had been more arrogant, I wouldn’t have been me. I leave arrogance to others; I think it is always a sign of weakness.

What is Marco Venturino’s main goal for the future?

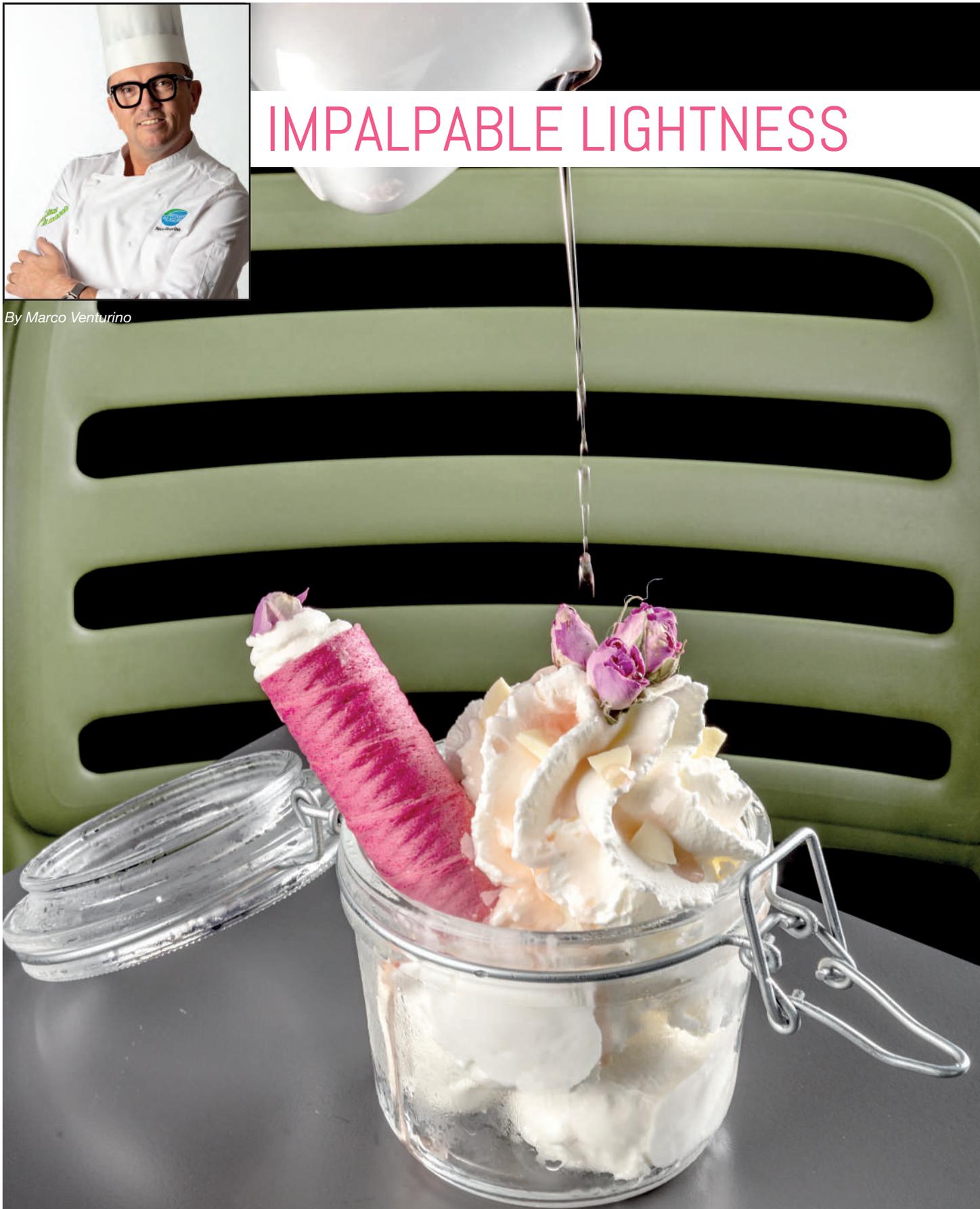
To become a judge in gelato competitions both nationally and internationally, and to offer my gelato in restaurants. A perfect marriage of good food with excellent artisanal gelato.





By Marco Venturino

IMPALPABLE LIGHTNESS



Bocca di rosa

INGREDIENTS

- white base 500 g
- white chocolate 300 g
- rose water 200 g

INSTRUCTIONS

Prepare the pasteurized base. Melt the white chocolate in the microwave and add a little bit of the base to the white chocolate, emulsifying everything. When it is well blended, add more white chocolate and the rose water that has been prepared in advance by leaving Rugosa-, Gallica- and Mucosa-variety rose petals in infusion. Pour the obtained mixture into the batch freezer. If possible, decorate with rose petals and serve.



Rose petals, Genovese basil and lots of artistry to create two specialties that honour the Ligurian territory.





Liguretto

(lemon and basil sorbet)

INGREDIENTS

- lemon sorbet mix 900 g
- PDO Genovese basil 100 g

INSTRUCTIONS

Prepare the lemon sorbet. Leave aside 50 g of the sorbet water, in which the basil leaves should be emulsified. Once it is all well blended, pour mixture into the batch freezer. If possible, decorate with PDO Genovese basil leaves together with a slice of dehydrated lemon and serve.

puntotaly wire



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



SÜDBACK - GELATISSIMO Stuttgart (Germany), 22 - 25 October

Inebriated by the irresistible fragrances of pastry and bakery that permeated the exhibition centre of this German city, we visited the various stands with the aim of “gathering” the moods of the public and exhibiting companies. We had no doubts: everywhere there is a renewed desire to invest and restart businesses at full capacity. Over 35 thousand professional visitors who flooded the exhibition halls were able to experience first-hand the most recent developments regarding ingredients, products, technologies, furnishings and equipment in the dynamic bakery arts industry. And commercial trades did not take long to arrive. There was also considerable interest for Gelatissimo, the area dedicated to artisanal gelato organized within the Südback 2022 context.

The rich program of collateral initiatives featured a full calendar of in-depth events held at the Bäcker-Trend-Forum and the Konditoren-Trend-Forum. Expectations were high for the allocation of the Südback Trend Awards, dedicated to innovations in the industry. Among the winners, a digital system that regulates CO2 levels during production and a line of completely natural fruit purees that do not require refrigeration, greatly simplifying production. The dates for the next edition have been confirmed, scheduled for October 26 - 29, 2024.





FHA–Food & Beverage and ProWine Singapore 2022 Opening Ceremony



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to Singapore

Mr. Ian Roberts
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FOOD&HOTEL ASIA Singapore, 25 - 28 October

We returned to Singapore, after many postponements, in one of the cities where the pandemic was most felt and was strictly monitored with many limitations.

The FHA HoReCa 2022 event, whose name comes after halving the event in respects to pre-pandemic levels, ended with resounding success after four enthusiastic days of B2B exchanges among players in the hotel-restaurant-bar industry. This tradeshow is clear proof of the HoReCa industry's strength, which is recovering all over the world. Its numbers include over 34 thousand participants from 85 different coun-

tries, with 34% coming from abroad and 66% local visitors.

As customary to the show, there were numerous competitions, including FHA Culinary Challenge and the very popular Barista Team Championship. But special interest was garnered by the Asian Pastry Cup, a selection round for the World Pastry Cup which will be held in Lyon in January 2023. Malaysia triumphed over South Korea and Chinese Taipei, coming in second and third respectively.

Our participation was greatly satisfying thanks to being able to meet Italian exhibitors again, who were present in force returning to this location that has always been a point of reference for Far Eastern markets.

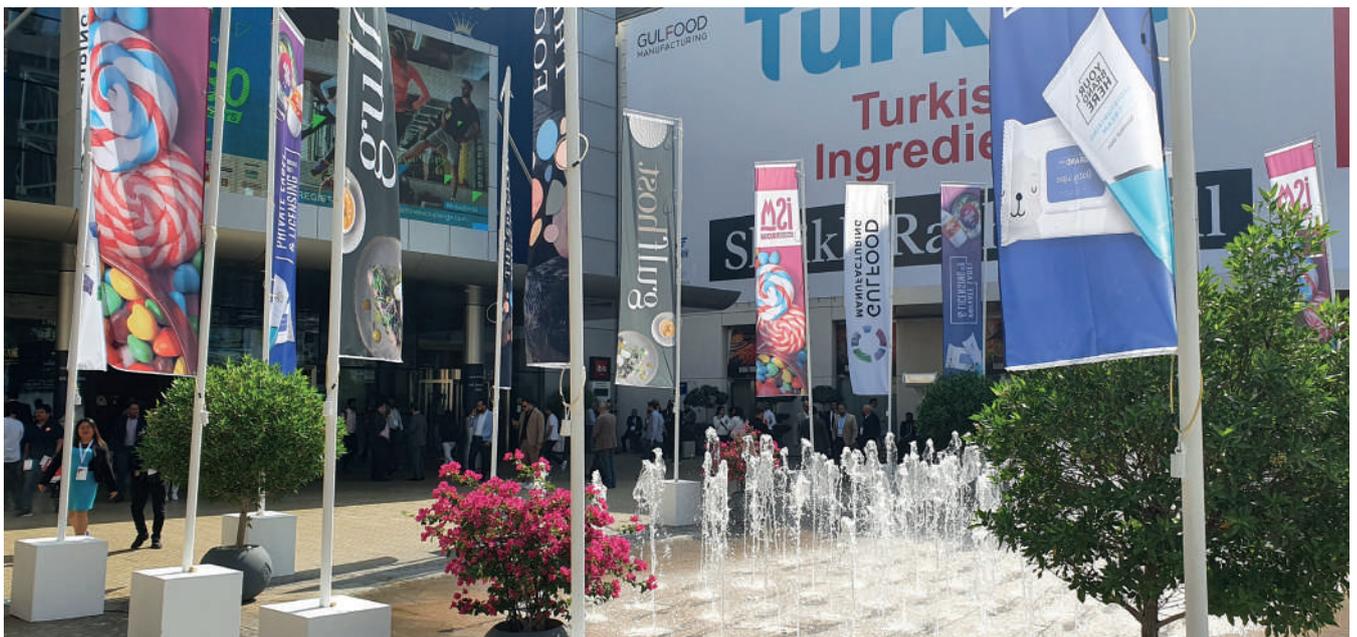


**SPECIALITY FOOD FESTIVAL
Dubai (UAE), 8 -10 November**

The United Arab Emirates never gave up on their trade fairs in the agri-food world, showing undoubtedly strong organizational skills, even despite the significant multi-ethnic crowd that characterizes every event in this country. As usual, this November edition brought into the Dubai World Trade Centre a partnership of exhibitions each with a strong following: Gulfood Manufacturing,

Gulffhost and Speciality Food Festival, making for a lively terrain of experiences and a meeting place for all that is related to artisanry, good food and exotic ingredients. Speciality Food Festival is the ideal destination for buyers of the foodservice, hospitality and retail industries to discover artisanal secrets. It is an exhibition that unites the best chefs, restaurateurs, hoteliers, resellers and service suppliers for restaurants in the region, and it is where they face the most urgent needs and opportunities of the industry.

Our puntoltaly area was located close to Top Table, an area dedicated to culinary masterclasses, workshops and competitions between award-winning Chefs. Over a hundred intriguing recipes were prepared and narrated in front of an always enthusiastic crowd. Once again, returning to Dubai proved to be highly satisfying, filled with meetings with international professionals that continue to search for inspiration in the fascinating offer of all that is Made in Italy.





MIG
Longarone (Italy), 27 - 30 November

It definitely was not a coincidence that the organizers of Mig Longarone chose an entirely green-coloured logo to identify this 62nd edition. Sustainability and connection to the territory were the cardinal rules that acted as a theme for this exhibition. This theme was reiterated by the prestigious MIG Green Award, that aims to recognize the effort of exhibiting companies regarding their care for the environment.

As tradition dictates, there were numerous competitions dedicated to gelato chefs, such as the 52nd edition of the Coppa d'Oro 2022. The flavour this year was Malaga raisin, and the competition was won for the second time by Barbara Bettera.

The Mastri Gelatieri Award was awarded to the Giolitti family from Rome, which has reached its fifth generation. They are authentic ambassadors of artisanal gelato in the world with numerous shops open in Europe, America and Asia.

The winners of the Artglace competition were also announced. The face-off between Austria and German was won by the Austrian gelato chefs, as they convinced the jury with flavours such as Mozart, Orange Stracciatella and Sacher.

The 2nd edition of the "Una Pralina in Gelateria" competition was won by Robbie Pezzuol for best chocolate praline.

The next edition has already been scheduled: November 26 - 29, 2023 for a Mig... that keeps getting greener!



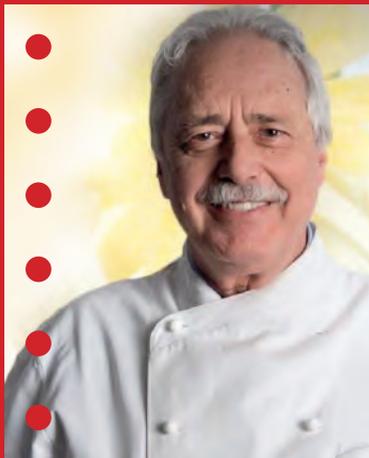


The country of strawberries

It is the favourite fruit of Japanese consumers, and it is one of the prized ingredients used by Maestro Pino Scaringella during his Italian gelato course held in Tokyo.



image by Roberto Ravera



By Pino Scaringella

The jumbo jet takes off from Turin with Tokyo as its destination, in the Land of the Rising Sun. After fifteen hours of flight, I finally land at the Narita International Airport.

The sky is clear and full of light, and the temperature is about 10°C. I have to admit that the discomfort of jetlag starts to set in: it is seven hours ahead of Italian time.

I reach the Odaiba district by car. It is a futuristic and surreal neighbourhood of Tokyo. It is built entirely on a recycled terrain made of trash: millions of tons thrown into the Ariake Bay for years. Here you can find the headquarters of the biggest Japanese and International companies together with stores, cafés and restaurants.

Nearby there is the Fuji Television building, designed by the architect Kenzo Tange, as well as a French- and Italian-style “Wedding Village” created for people who want to get married the European way.

I'm staying at a hotel in front of the Ariake Bay, not far from the building that hosts the exhibition

area of Tokyo. It looks like a huge spaceship ready to take off, with four large upside-down pyramid structures.

I am really tired. It is time to go to sleep. Tomorrow, I have a very busy day ahead of me. I need to prepare the room, the ingredients and documents for my class on Italian gelato dedicated to about seventy entrepreneurs specialized in coffee, pastry and foodservice.

Choice ingredients

The next morning, I take the Yurikamome, an elevated metro that travels at a considerable speed on a monorail. I am heading towards the Shimbashi station, the terminus of Tokyo's metro. I don't even consider taking a taxi, due





to the traffic. Taking the Yamanote line, I make it to Ginza, the elegant shopping neighbourhood. It is the pulsing heart of luxury and high life, and it's where you can find cafés, shops and prestigious international fashion brands. Men and women dressed in a western apparel walk next to ladies who wear the traditional kimono.

But business calls. I need to purchase the fruit that I will use during my course as ingredients for sorbets and gelato.

I jump on the metro and arrive in the Sukiwabashi neighbourhood, home of the large department stores. In a fresh produce shop, I find the ingredients but... holy smoke, they are expensive!

I focus my attention on the strawberries, which are the most loved fruit in Japan: they can be found in many pastry recipes.



image by Freepik

With gelato they are widely used as an ingredient for very refreshing sorbets. An exquisite cream-based gelato made with fresh milk, cream, condensed milk and strawberries in a poached sauce is also in great demand.

Japanese are so fond of strawberries that they dip them directly into condensed milk!

And there are so many varieties. The official website of the Ministry of Agriculture of Japan lists over three hundred, although not all of them are commercially available. There is the "classic" red variety (sold at 10 euros per kilogram) along with varieties that are purple, black and yellow... Particularly sought after are the pure white strawberries, called Hatsukoi No Kaori (which translated sounds like "perfume of first love"). In this regard, my amazement is twofold, not only for the colour but also for the cost: 10 euros for a strawberry that weighs about 80 grams. That means a whopping 120 euros per kilogram!

Once I have selected the strawberries, I dedicate myself to the choice of melons, watermelons (round, square and heart-shaped) and cherries. The latter are packaged in a box of 15 pieces, just as if they were chocolates. The price? 3.5 euros per cherry...

I feel like I'm in a jewellery store: even the cost of mandarin oranges and mangoes is really prohibitive. But I must admit that the quality is certainly high. After completing my purchases, I go to the central railway station of Tokyo, where the fastest train in the world departs, the "Shinkansen", also famous for its punctuality and considerable frequency. Here I am at the location where I will hold the course. I make sure that everything is in order and then... to bed!

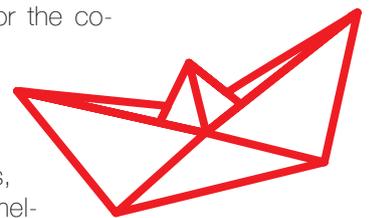


image by Roberto Ravera



The greatest job in the world

The alarm goes off at 6 AM. I get ready and arrive at the headquarters.

Three very intense days await me, with non-stop training from 9 AM to 6 PM (only a short break for lunch is planned).

I have a delicate task: to convey to the students the enthusiasm for what I believe is the greatest job in the world. It will not only be a matter of "teaching" how to prepare Italian gelato: I need to promote the image of this authentic symbol of Made in Italy excellence...

... That's it. I presented, discussed, produced, tasted and instilled the idea of gelato. Sometimes I rejoiced and sometimes I suffered, but I am sure I was able to convey the message that is most dear to me. The final applause and the requests to take a picture with me were very gratifying.

Someone even told me: "You, sensei (master) Pino, are the ambassador of Italian gelato in Japan". Who knows. One thing is certain: I was there.



A little bit of relaxation

Once the course was over, I allowed myself a couple of days to visit Tokyo. The first stop was in Akihabara, the district for electronics, department stores and shopping. Lots of lights and lots of people in constant movement.



Entire multistorey buildings and small shops, a continuous and open-air “discount shopping centre”, neon lights on every building, loud and deafening sounds... As I walk, brightly dressed shop assistants with megaphones yell what’s on sale.

I realize as I wander from one neighbourhood to another that Tokyo is a city of a thousand faces.

Districts such as Shinjuku and Shibuya, for example, are dotted with department stores, theatres and art galleries. The Ueno district offers a magnificent park to walk in, it has a zoo

and is home to prestigious national museums. Half of Japan’s student population lives in Tokyo, and the majority lives in the Ochanomizu neighbourhood: it is a picturesque district known for its musical instrument shops and the Russian Orthodox cathedral, St. Nikolai. As I make it to Sunday evening, I had walked so much in the last few days, my legs hurt. Waiting for me at dinner is a typical and traditional Japanese meal. For my first course I am having Soba, a slightly spicy and tasty specialty. They are noodles made from buckwheat usually served dipped into a sauce made with soybean oil and seasoned with Wasabi sauce (green horseradish), pieces of ginger and a nest of onions. As my entree, I had Tempura, lightly fried fish and vegetables. All was accompanied with a good beer, and to finish, a shot of the classic Sake liquor, a distilled drink made from rice. And tomorrow, I travel back home!



Image by Roberto Ravera





Strawberry Cream Gelato

INGREDIENTS:

- whole milk with 3,5% fat content 1100 g
- cream with 35% fat content 650 g
- condensed milk with 8% fat content 600 g
- sugar 340 g
- glucose 29 DE 170 g
- cream base 50 with 3,5% fat content 140 g
- fresh or frozen strawberry pulp 1000 g

TOTAL 4000 g

INSTRUCTIONS

Mix sugar, glucose and cream base. Add the obtained mixture to milk at room temperature. Add condensed milk, mix well then blend. Heat mix to 85°C, then let cool. Add strawberries, blend well until an even mixture is obtained, then batch freeze to -9/-10°C.



By Pierpaolo and Riccardo Magni
 Images by Francesca Lazzarini F2 Studio

THE NEW AESTHETICS

These pages present a recipe from the book “Reverse fusion. For a (delicious) Gelato Style”, which gathers the creations invented by gelato Maestros Pierpaolo and Riccardo Magni. It intends to present one of the top Italian excellencies with a contemporary spin, offering gelato chefs a unique tool to make themselves stand out not only from a flavour stance but also regarding the display of their gelato: a key element to continue to succeed in acquiring more clients.



The world of gelato is thus interwoven with the world of pastries, cuisine, ice and chocolate sculptures, giving life to a fascinating exchange of knowledge and flavours.

The book, written in collaboration with gelato historian Luciana Polliotti, is published by Editrade, and it is available in English on portalegelato.it.

OF GELATO

Frozen fruit soup

When a skilful mix of fruit meets unexpected ingredients as the rice, a dish with refined flavours and an absolutely original presentation is created.

COMPOSITION

- Aromatic syrup
- Diced fresh fruit
- Zucchini and mint gelato
- Sweet rice

AROMATIC SYRUP

INGREDIENTS

- | | |
|---------------------|-------|
| • water | 650 g |
| • sugar | 100 g |
| • apricot juice | 200 g |
| • lime zest | 1 |
| • vanilla pod | 1/2 |
| • peppermint leaves | 8 |

INSTRUCTIONS

Combine all ingredients and bring to a boil. Refrigerate.



DICED FRESH FRUIT

INGREDIENTS

- bananas 150 g
- mango 150 g
- apricots 150 g
- strawberries 150 g
- kiwi 80 g
- raspberries 100 g
- currants 80 g
- pineapple 200 g

INSTRUCTIONS

Cut the fruit into cubes and marinate in the syrup. Refrigerate.



ZUCCHINI AND MINT GELATO

INGREDIENTS

- water 231 g
- zucchini 300 g
- onions 30 g
- dry milk 40 g
- cream 35% fat 150 g
- extra virgin olive oil 40 g
- salt 4 g
- dextrose 130 g
- milk base 100 75 g
- mint and parsley leaves 10

INSTRUCTIONS

Sauté the onion with the zucchini, finish cooking with mint and parsley leaves. Weigh the cooked zucchini. The difference from the initial weight is the water that evaporated during cooking, which must be reinstated. Pasteurize all the ingredients except for the cooked zucchini, which will be mixed and added to the mixture before freezing in the batch freezer.

SWEET RICE

INGREDIENTS

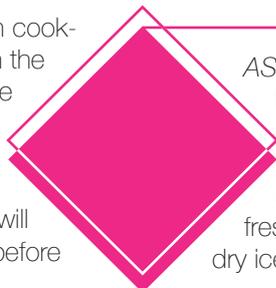
- Carnaroli rice 100 g
- water 1000 g
- milk 500 g
- sugar 50 g
- salt 1 g
- vanilla pod 1/2

INSTRUCTIONS

Add the rice to cold water and bring to a boil for about two minutes. Drain, rinse with cold water, and finish cooking in the milk. Add the sugar and chill.

ASSEMBLY AND DECORATION

Marinate in the cold syrup. Keep covered at 2-4°C to allow the different flavours to harmonize. Place the soup in the serving dish, complete with three small quenelles of cooked rice, three of gelato. Decorate with fresh shoots. When serving, close with a glass bell adding dry ice for a smoke effect.







By Beppo Tonon
Images by Studio Phototecnica

ELEGANT BOWL





This double corolla flower, formed by a mango with a papaya heart, allows you to create an original dessert in a bowl, replicating a typically Asian style.

For this type of slicing, select a mango that is perfectly ripe so that it has a firm and elastic texture. This way each slice can be folded without breaking. The first step is to thoroughly wash the fruit, then cut it lengthwise. Delicately remove the seed without damaging the pulp. Set the slicer to obtain about a two-millimetre thickness (naturally this depends on how ripe the fruit is). Delicately fold the slice in two, then fold it again. To create the heart of the composition, a double corolla flower, start by washing a papaya. Cut it horizontally and use the upper half. With a smooth-blade knife with a sharp tip, carve the petals with semi-circular cuts while exerting a slight undulating movement to realize a wavy petal. Continue with a circular cut inside of the fruit and remove the excess. Thus, the first corolla has been obtained. Repeat the four semi-circular cuts, a second circular cut and remove the excess to obtain the second corolla of petals. Continue in the same manner until you reach the centre of the papaya.

Suggestion. The fruit carpaccio can be used to prepare sundae glasses with enticing compositions.



EVERYBODY



MADE IN ITALY

image by macrovector_official - Freepik



image by Freepik



It is an unmistakable brand throughout the world, synonymous with undisputed quality and with creativity at its maximum levels. And in Japan...



Many countries have a specific image which identifies its production attitude in the global market. For example, Made in Germany is synonymous with sturdiness and reliability, whereas Made in Japan symbolizes high technology and functionality. And Made in Italy has always expressed excellency regarding creativity, design and quality.

From prêt-à-porter footwear to bicycles and cars, as well as specialty foods and wines, Italian products that bear this title are particularly sought after in every corner of the planet. Often the reasons tourists visit Italy is to discover in-person the locations where Made in Italy products come from, to observe how the products are made, and



to connect with the tradition and the culture that created them. And it is difficult to return home without bringing with oneself at least one keepsake.

There are countless artisanal and industrial productions that are Made in Italy and that boast international brands and certifications, such as DOC (Denominazione di Origine Controllata - controlled designation of origin) and DOP (Denominazione di Origine Controllata e Garantita - controlled and guaranteed designation of origin) wines, or PDO (Protected Designation of Origin) cheeses. Others, such as fabrics, furnishings and clothing accessories are protected by patents that guarantee their uniqueness. Both protection consortia as well as individual producers intervene to guarantee the origin, design and creation of Made in Italy products, whereas independent agencies certify their quality and monitor against adulteration and counterfeiting.



image by KamranAydinov - Freepik

Protected by the law

Italian Law no. 166/2009 recognized the exclusivity of the 100% Made in Italy label, and it protects it through certification. This certification not only is a status symbol for the product, but it is also an essential declaration for the producer. It can be applied to products from all sectors, and

it becomes an integral part of them. Its prestige makes the product unique, and it gives consumers the guarantee of its Italian origins and of the quality of what they are buying.

The certification is issued by the Institute for the Protection of Italian Manufacturers, and it complies with all the parameters foreseen by the current legislation: adoption of certification guidelines, definition of procedures, management through forms and records. Producers that have the 100% Made in Italy Certification are subjected to a series of checks to verify that they are respecting the requirements of the law: entire production in Italy, use of Italian materials/ingredients (that must be of top quality), original designs, traditional Italian working methods. In the documentation that they must complete to request it, they provide proof that they meet the requirements. The Institute then carries out an on-site audit to verify the compliance with documented evidence.



image by Pino Scaringella



image by tirachardz-Freepik



Most loved in Japan

The Italian agri-food basket exported to Japan is composed of distinct high-quality products located in the high price range. At the top of the ranking, we find excellencies such as extra virgin olive oil, wine, cheeses and cured meats. They are PDO and PGI products, a segment where Italy plays a leading role in Europe not only for the number of certifications it has obtained, but also for its ability to make them a real driving force for its economy and territories.

Just think that the Japanese market represents 7% of the Italian olive exports, with peaks of 17% for some of the particularly select oils from the south. Its positioning reflects the strong appreciation of Japanese customers for quality, as well as the excellent perception of Made in Italy goods.

Italian wine is considered a second favourite for the country, after French wines, even with the rapid rise of Made in USA wines which holds third place.

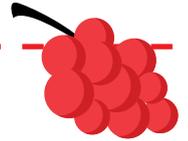
There is also a boom of Italian cheeses being sold in Japan, a key market for the international expansion of Made in Italy dairy products. Mozzarella plays the leading role as it is the most exported cheese in Japan, followed by Grana Padano, Parmigiano Reggiano and Gorgonzola.



image by stockking-Freepik



image by Freepik



Gelato, too

Italian cuisine won the hearts of the Japanese a long time ago and the Land of the Rising Sun has often “Japanized” many specialties that combined recipes from the Boot with local ingredients.

Italian companies specialized in ingredients for gelato have long since landed in Japan, where they have found partners ready to welcome great artisanal traditions. Even some historic gelato shops have crossed the ocean to open a shop directly in the most populous cities of the country, Tokyo being first.

What is offered in the display case is a happy (and sometimes a bit extravagant) marriage of cultures. Next to typical traditional Italian flavours like Stracciatella, chocolate and hazelnut, you can find unique proposals such as corn, purple sweet potatoes and even ramen.



image by yuya kitada-unsplash



Free trade

In 2019, the free trade agreement between the European Union and Japan (JEFTA) came into force, thanks to which most entry duties and nearly all the obstacles due to technical regulations that limited growth potential (specifically those regarding food safety, brand protection, and the automotive industry) were eliminated. Food & Beverage is one of the industries that benefits the most from the agreement thanks to the elimination of Japanese duties on many products and to the recognition of over two-hundred European geographical indications (PDOs) defined by member states, including 45 Italian ones.



image by katemangostar-Freepik



Italian Sounding

Following the popularity of Made in Italy products, over time a parallel economy has developed, which causes incalculable damages to Italian companies as it steals market shares from protected products. This phenomenon is known as "Italian Sounding", that is, using geographical names, images and brands that bring to mind Italy to promote and market products that cannot be attributed to Italy. It is the most blatant form of unfair competition, and it misleads consumers, especially in the agri-food industry. In the world, Italian Sounding products generate an estimated revenue of about 54 million euros per year (147 million euros per day), more than double the actual value of Italian agri-food exports. At least two thirds of all products sold abroad with assumed Italian origins are only seemingly connected to Italy.





By Antonio Mezzalana
images by Lisa Fregosi

GELATO WITH RICE



Rice, a staple of Japanese cuisine, is a novel ingredient that can be used to create intriguing and light flavours. These recipes include the use of black rice, rich in nutrients and minerals; red rice with antioxidant properties; and Carnaroli rice. These three churned gelatos, ribboned with spiced fresh fruit sauces, are characterized by intense flavours.

Tortino di riso

(Italian rice cake)

with cream base 50

INGREDIENTS:

• fresh whole milk	550 g
• cream with 35% fat content	110 g
• skim milk powder	30 g
• sucrose	100 g
• dextrose	40 g
• dry glucose syrup 30 DE	50 g
• cream base 50	30 g
• egg yolk	90 g

Total 1000 g

with cream base 100

INGREDIENTS:

• fresh whole milk	550 g
• cream with 35% fat content	110 g
• skim milk powder	30 g
• sucrose	90 g
• dextrose	30 g
• dry glucose syrup 30 DE	40 g
• cream base 100	60 g
• egg yolk	90 g

Total 1000 g

INSTRUCTIONS

Blend well all the ingredients then heat to 85°C in the pasteurization vat. As the mixture cools, use an immersion blender to add the seeds from one vanilla bean and the zest of one lemon for every 4 kg of gelato. At 4°C, extract the mix from vat, then stir in 125 g of cooked Carnaroli rice for every kilogram of mix. Batch freeze then extract the gelato. Decorate with lemon zest, pieces of crumble and two cinnamon sticks.

Carnaroli rice preparation

• whole milk	2000 g
• Carnaroli rice	500 g
• ground cinnamon	20 g
• dextrose	600 g

Bring milk to a boil. Rinse rice then pour it into the pot with the milk. Wait 15 minutes then add cinnamon and dextrose. Cook rice for about another ten minutes. Taste to see if the rice is cooked, then drain. Reuse any leftover milk for the gelato mix. Blast chill the rice to 4°C and store in the refrigerator at the same temperature.

Crumble

• 00 wheat flour	220 g
• cubed butter at room temperature	200 g
• raw cane sugar	100 g
• granulated sugar	100 g
• salt	2 g
• vanilla bean	1

Mix all the ingredients in a stand mixer with the paddle attachment. Place a steel pastry ring on a baking tray lined with baking paper. Fill ring with the crumble dough that has been freshly prepared in the stand mixer. Bake at 150°C for about ten minutes.

Red forest

with fruit base 50

INGREDIENTS:

- water 660 g
- sucrose 120 g
- dextrose 80 g
- dry glucose syrup 30 DE 55 g
- inulin 50 g
- fruit base 50 34 g
- salt 1 g

Total 1000 g

with fruit base 100

INGREDIENTS:

- water 660 g
- sucrose 110 g
- dextrose 75 g
- dry glucose syrup 30 DE 45 g
- inulin 40 g
- fruit base 100 69 g
- salt 1 g

Total 1000 g

Add 1 g of bay leaf to every kg of gelato

INSTRUCTIONS

Blend well all the ingredients (except the bay leaf which will be added later), then heat to 85°C in the pasteurization vat. Once the mix has been pasteurized, cool it to 4°C. Add crushed bay leaves and let steep at 4°C covered in the refrigerator for at least twenty-four hours. Strain, then add 125 g of cooked whole grain red rice. Stir into the mix without blending. Pour the mix into the blast freezer and start the freezing program. Extract the sorbet and ribbon with mixed berry sauce. Decorate with bay leaves.

Mixed berry sauce

- mixed berries 2000 g
- inverted sugar 1400 g
- apple pectin 40 g
- sucrose sugar 200 g
- dry glucose 30 DE 150 g
- lemon juice 30 g
- xanthan gum 2 g

Heat whole berries and inverted sugar to 96°C. Mix well pectin, xanthan gum, sucrose and glucose then add to berry mixture when it reaches 65°C; lastly, add the lemon juice, then cool to 4°C. Use after one day of rest. The sauce can be stored in the refrigerator at 4°C.

Whole grain red rice preparation

- water 2000 g
- whole grain red rice 500 g
- dextrose 600 g
- salt 4 g

Bring water to a boil then add red rice. Wait forty minutes then add dextrose and salt. Cook rice for another thirty minutes. Taste to see if the rice grains are soft, otherwise continue cooking. Drain. Blast chill rice to 4°C and store in the refrigerator at the same temperature.



Kali

with fruit base 50

INGREDIENTS:

- water 660 g
- sucrose 120 g
- dextrose 80 g
- dry glucose syrup 30 DE 55 g
- inulin 50 g
- fruit base 50 34 g
- salt 1 g
- chili peppers to taste

Total 1000 g

with fruit base 100

INGREDIENTS:

- water 660 g
- sucrose 110 g
- dextrose 75 g
- dry glucose syrup 30 DE 45 g
- inulin 40 g
- fruit base 100 69 g
- salt 1 g
- chili peppers to taste

Total 1000 g

INSTRUCTIONS

Blend well all the ingredients (except the chili peppers), then heat to 65°C in the pasteurization vat. Once the mix has been pasteurized, cool it to 4°C. Add finely chopped fresh chili peppers and the previously cooked black rice. Stir well without blending. Pour mix into the blast freezer and start the freezing program. Extract the sorbet and ribbon with mango sauce. Add fresh red chillis to the gelato pan.



Whole grain black rice preparation

- water 2000 g
- whole grain black rice 500 g
- dextrose 600 g
- salt 4 g

Bring water to a boil then add black rice. Wait forty minutes then add dextrose and salt. Cook the rice for about another twenty minutes. Taste to see if the rice grains are soft, otherwise continue cooking until soft. Drain. Blast chill to 4°C and store in refrigerator at the same temperature.

Mango sauce

- mango puree 2000 g
- inverted sugar 1400 g
- apple pectin 40 g
- sucrose syrup 200 g
- dry glucose 30 DE 150 g
- lemon juice 30 g
- xanthan gum 2 g

Heat mango puree and inverted sugar to 96°C. Mix well pectin, xanthan gum, sucrose and glucose then add to mango mixture when it reaches 65°C; lastly, add lemon juice, then let cool to 4°C. Use after one day of rest. The sauce can be stored in the refrigerator at 4°C.



By Alice Vignoli
Images by Studio Phototecnica

SOFT GELATO TAKE-OUT



Soft gelato to take away is a great business opportunity for the artisan. It also offers the advantage of being able to plan the production.

It is necessary to carefully introduce the take-off softener. Looking at the composition, there are no reference percentages totally different from the pulse soft product. In general, the product is higher in solids and in single recipes the flavouring ingredient is increased in order to be clearly perceived at the service temperature of -14/-18°C. How to overcome this great gelato service gap, -4/-6°C of a freezing 45% at -14/-18°C of a gelato takeaway? Once identified that the enemy who makes the cold in the gelato is the total water of the recipe, you can intervene on two parameters: the overrun and the percentage of total recipe solid. Increasing the absolute value of both parameters decreases automatically the available water space in the recipe.

The service temperature of the soft gelato to take away at -14/-18°C allows this product to be stocked and sold in a totally different way from the traditional pulse soft gelato, to the advantage of shelf life that extends considerably.

One of the major advantages of producing soft por-



tions is the versatility of making different subjects across the same line, just as it happens in catering. The products can then be completed at different times, depending on the needs of the counter. For a gelato maker, the possibility of planning the production of gelato for takeaway several days a month is important not to overload the laboratory daily with other productions in addition to the gelato and to have always "semi-pasta" different pastries, mignon up to pie.

They also offer a good profitability, since they are sold on a piece and not by weight.

SOFT TO TAKE AWAY BALANCE PARAMETERS

Ingredients	From	To
Sugars	19%	24%
Fats	7%	11%
Lean milk solids	8%	11%
Other solids	0%	5%
Total solids	38%	45%

Savory

Mini cannoli filled with savory soft gelato and served as finger food for buffets or aperitifs

COMPOSITION

- Neutral-flavored cannoli
- Savory soft gelato of your choice
- Bamboo finger food sticks
- Roasted peanuts
- Cocoa beans
- Candied lemon peel



1.

1. Dispense the savory soft gelato directly into the cannoli using the portioning accessory.



2.

2. Once the cannolo has hardened in the blast freezer cut it in half with a diagonal slice.

3. Insert a finger food stick in the slanted end.



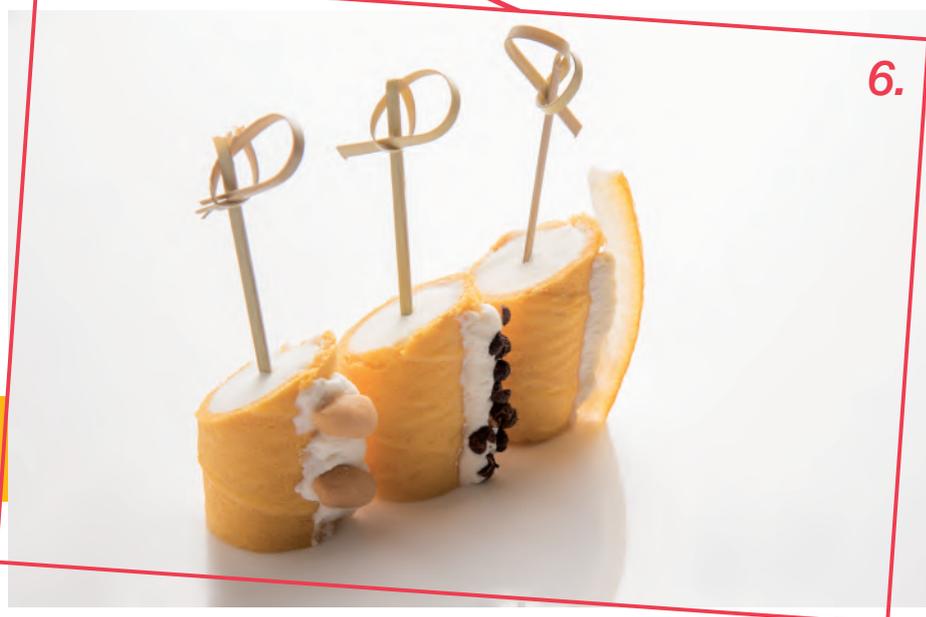
3.



4. On the outside of the cannolo apply a savoury mousse.

5. Add some crunch with peanuts, beans, or lemon peel as desired.

6. Place on trays and serve without waiting for them to warm up, or store them at -18°C .



Under the Caribbean sun



image by Giorgia Doglioni



Gerry and Sylvie's gelato shop rests in a dreamy location and in its ten years of business, it has become an authentic point of reference for those with a sweet tooth in Guadeloupe.

It all started in 2013 with Gerry's idea to move with a friend to Guadeloupe, in the Caribbean, after having worked in the artisanal gelato sector. Since the island is part of Europe, the administrative process to open a food establishment is much simpler. And so, a small gelato shop on the beaches of Sainte-Anne was born, where true Italian-style artisanal gelato is made "like in the good old days". Things go well for the business

so, in 2015, his sister Sylvie together with her husband Cristian decide to leave Italy and join Gerry. In this way they can share a magnificent adventure where Italian gelato is king. They decide to move the shop to the main street of the city. The inhabitants of the island didn't know what true Italian-style gelato was. They were convinced that Gelato "à l'italienne" (as they still call it) was soft serve. Despite this small initial



cultural obstacle, Gerry and Sylvie's gelato quickly starts to win over the residents of Sainte-Anne. After two years of hard work 7 days a week, the Gelato shop changes its look. Gerry and Sylvie purchase an old house on the main street. They renovate it and convert part of it into a gelato shop, which has an amazing large 80-square-metre terrace: the ideal place to welcome, spoil and take care of their clients. The name, Gelato E Cappuccino Maitre Glacier Italien, was not just

randomly chosen. In addition to the gelato, they also offer the prized illy-brand coffee in whole beans, used to make an exquisite cappuccino. Gerry and Sylvie truly are ambassadors of Italy's gelato and coffee culture in Guadeloupe! They also offer breakfast options and homemade sweets that can be easily enjoyed on their terrace.



TESTIMONIALS



Only natural ingredients

The production is rigorously artisanal, and it starts with the bases created by Gerry and Sylvie. They do not use ready-made bases as it is against their idea of "true artisanal gelato". They use mostly local products, especially fresh fruit purchased directly from the local market.

Gerry and Sylvie's research and development

activities are focused on the continuous search for new flavours made with typical fruit from Guadeloupe such as dragon fruit, soursop, papaya, avocado, mammee... They also heavily use flowers, including shell ginger (which the locals use in infusion to make an herbal tea) and red sorrel (a variety of hibiscus).





7 years, characterized by its smooth flavour. Other flavours that are always present in the display case are vanilla, chocolate, peanut, ginger, coconut (made with fresh local coconut), mango, green lemon and a papaya and passion fruit mix. Gerry and Sylvie even make their own cones. They are prepared fresh every morning and are available in three different sizes.

Shell ginger in particular is considered an “elixir for long life”. This flower is rich with properties that are anti-inflammatory, antiseptic, antipyretic, antioxidant, diuretic; it also regulates blood pressure and resolves gastrointestinal issues... it is easy to say that a scoop of this gelato is not only good for the body but also for the soul!

As for their cream-based flavours, their latest developments include black sesame, pralines, cashews and salted caramel.

Guadeloupe is famous for its rum: this is why it is never missing from the shop's offer. It is used to make a rum raisin flavour and a rum chocolate one. These two specialties are highly requested, and their secret lies in the use of Damoiseau rum aged



DISCOVERING ITALY THROUGH PIZZA

A gourmet journey between the Italian landscapes (Part 4)



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

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

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



CHEFS' MASTERPIECES

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



Brand: Demetra

Founded: 1986

Headquarters: Talamona (Sondrio) - Italy

Products: the catalogue includes over 600 products in different sizes, most of which are made in the company's own production facilities.

Website: www.demetrafood.it

When you talk about Piedmont, it is immediately associated with wine, truffles and hazelnuts. In virtue of the fertile lands that characterizes the territory, its regional capital city was the first city to be recognized as a national capital. Turin is a fascinating and magical city which, together with Lyon and Prague, forms the so-called triangle of white magic; seen from above, the three cities truly do form this geometric shape.

Piedmont

Ingredients for one pizza:

- 70 g Demetra "Polpapizza" tomato sauce
- 80 g mozzarella
- 50 g Demetra three-coloured bell pepper fillets
- 45 g beef carpaccio
- 15 g Castelmagno D.O.P. cheese
- 5 g chopped hazelnuts from Langhe region

INSTRUCTIONS

Top pizza dough with tomato, mozzarella and peppers, then bake in the oven. Once the pizza has finished baking, top with beef carpaccio, Castelmagno cheese and hazelnuts.



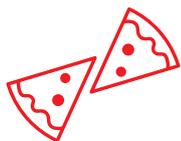
Veneto

Ingredients for one pizza:

- 45 g Demetra white asparagus cream
- 70 g mozzarella
- 50 g Demetra "Fantasia" vegetable mix
- 50 g chicken
- Wiberg chives, to taste
- salt and pepper, to taste
- extra virgin olive oil, to taste

INSTRUCTIONS

Prepare the chicken by baking it in the oven for a few minutes with oil, salt and pepper. When it is done baking, shred it into large pieces. Top the pizza dough with all the ingredients and bake in the oven. When done, season with chives.



For more than a thousand years, between the VII and XVIII centuries, the Veneto region was part of the powerful Venice Republic. It stores thousands of enviable treasures. Many of these are found in the city that represents a dream on water, capable of exuding charm from every corner that cannot be found anywhere else. We are referring to Venice, a city that has been copied in various parts of the world yet remains an unforgettable memory for those who have been lucky enough to admire it in person.



Marche

Ingredients for one pizza:

- 40 g Demetra artichoke and truffle cream
- 80 g mozzarella
- 70 g Demetra grilled artichokes
- 6 slices of PDO Fabriano salami
- black truffles from Acqualagna, to taste
- Wiberg parsley, to taste

INSTRUCTIONS

Top pizza with cream, mozzarella and artichokes then bake in the oven. When the pizza is done baking, top with salami, black truffles and parsley.

Much of the Marche region is hilly. The villages are mostly located on the summits and the farmland, obtained from sharecropping, is characterized by numerous plots bordered by centuries-old oak trees and spotted with farmhouses. It is one of the areas richest with traditional villages perched on rolling hills, but the region is also known for its 185 kilometres of coast and for its mountains, whose highest peak, Mount Vettore, reaches 2.478 meters in altitude.



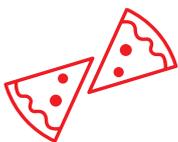
Lazio

Ingredients for one pizza:

- 40 g Demetra pecorino cheese cream
- 70 g mozzarella
- 1 egg
- 30 g fresh cream
- 10 g grated pecorino
- 50 g guanciale
- Wilberg Peppercorn cuvée, to taste

INSTRUCTIONS

Top pizza dough with mozzarella, egg whisked with fresh cream and grated pecorino cheese, and guanciale, then bake in the oven. Once the pizza is done baking, top with pecorino cheese cream and pepper.



It is the second most populous Italian region, even though it is the ninth biggest. It has five provinces, including the national capital Rome, which also has Vatican City nestled within its territory: a pearl of just 0,44 square kilometres, headquarters for the Pope and the highest-ranking Catholic officials. The centre of Rome is an open-air museum, with a density of historical monuments that is one of a kind on this planet in the fascinating area of the Imperial Fora.



Sicily

Ingredients for one pizza:

- 40 g Demetra pistachio sauce
- 75 g mozzarella
- 6 Demetra sundried tomatoes with olive oil
- 4 Demetra "Speciali di Sicilia" anchovy fillets

INSTRUCTIONS

Top pizza dough with pistachio sauce, mozzarella, and sun-dried tomatoes, then bake in the oven. Once the pizza is done baking, top with anchovies.

The vastest region of Italy is Sicily, the largest island in the Mediterranean. It was enclosed in the Kingdom of Sicily for a solid 686 years before being united with the Kingdom of Italy in 1860 with a referendum that followed the Expedition of the Thousand led by Giuseppe Garibaldi during the Risorgimento. The region hosts Etna, a volcano with a diameter of over 40 kilometres wide and a base perimeter of about 135 km. It occupies a surface of 1.265 square kilometres, and it is still active today.



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.





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



A river of fragrant treats



Waferini have been Babbi's flagship product since the company was established: they are small rectangle wafers with an inimitable fragrance, and they melt in your mouth. Today, they can be transformed into a gelato or delicious pastry creations thanks to the tasty Waferini Variegates.

These flavourful Variegates - available in Hazelnut, Pistachio, Gianduja, Coconut, Coffee, Lemon - are made with exquisite creams and are rich with original Babbi Waferini. They are perfect for decorating gelato or pastry creations, adding a touch that is fragrant and irresistibly good.

Also available for dessert professionals is a kit inspired by the iconic and historic box of Waferini Ro-

magna. The kit is composed of two products: Vanilla Waferini Paste and Hazelnut Waferini Variegata. The Vanilla Waferini Paste is a flavour paste for gelato that is obtained by processing a high percentage of Babbi's Vanilla-flavoured Waferini. It is lightly coarse, making it possible to obtain a particular texture for a unique sensorial experience for the palate. Its colour and flavour are faithful to the original Vanilla Babbi Waferini. The Hazelnut Waferini Variegata is a creamy variegata sauce where the unique aroma of Babbi Wafers are immersed in a creamy hazelnut-flavoured sauce. It is perfect for creating ribbons in gelato and for recreating the exquisite Babbi Waferini Romagna in gelato form.

BABBI



BABBI

PICCOLI PIACERI QUOTIDIANI

1952



Deliciousness
to be discovered

For us, deliciousness is a quality to always explore and that every time brings us sweet surprises and moments of magic. We do all of this with selected ingredients and expert know how in order to surprise you and cuddle you. Let yourself be involved in this sweet travel!

babbi.com #ilovebabbi



SIGEP
THE DOLCE WORLD EXPO

Rimini
21-25/01/2023
HALL A7-C7 - STAND 031

Free to be 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 and the new Golosa Nocciola B-Free and Golosa Pistacchio B-Free are soft and velvety creams that not only hide a unique and intense taste, but also present a refined and innovative formulation that gives to Golose 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. Finally, the two fruit Variegati complete the range: Cranberry Variegato and Peach Variegato B-Free, rich in fruit, in fact contain respectively a minimum of 40% and 45% of fruit.



BABBI



BABBI

PICCOLI PIACERI QUOTIDIANI

1952



Deliciousness to be discovered

For us, deliciousness is a quality to always explore and that every time brings us sweet surprises and moments of magic. We do all of this with selected ingredients and expert know how in order to surprise you and cuddle you. Let yourself be involved in this sweet travel!

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THE DOLCE WORLD EXPO

Rimini
21-25/01/2023
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Lemon and creativity

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

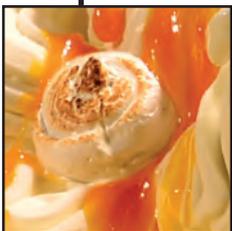
It is a unique, inimitable paste that allows you to create a gelato with a sophisticated flavour that resembles the world famous lemon meringue pie.

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

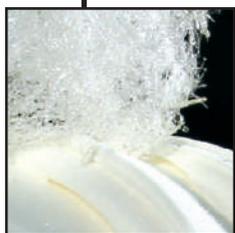
BIGATTON



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 . . .



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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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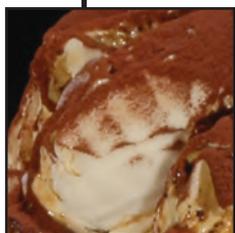
Authentic recipe

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

One machine for all creations



Bravo - since 1967 a leader industry in the production of machines for artisanal 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 six generations of continuity and progress since 1974.

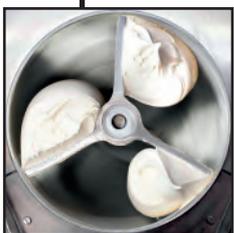
Trittico is an advanced technology that works with a very simple mechanism and it is of easy interaction with the professional, who, with only one machine and in less than one square meter, can make gelato, sorbets, different pastry creams, whipped products, jams, marmalades, jellies, chocolate and creams, 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.



BRAVO

New customizable programs

Only you can know what makes your recipes unique. For this reason, from now you can set all the different parameter values as you prefer, and save them in twelve customizable programs directly into your Trittico Executive equipped with touch screen! Stir at a slower pace? No problem. Raising the temperature? Sure. Set your own cooking time? Of course. Add that secret ingredient? Done. This feature will allow you to custom your recipes in tons of combinations.



NOT ALL SUPERHEROES WEAR CAPES



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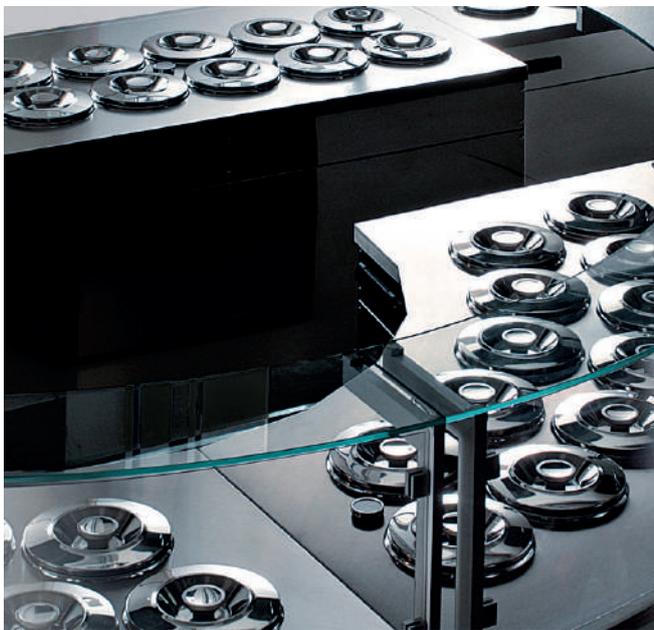
The multifunctional machine always by your side in the lab, ready to support you in the making of your wonderful pastry, gelato and chocolate creations.

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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

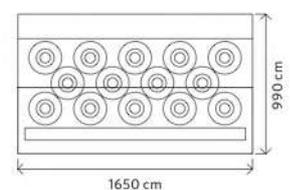
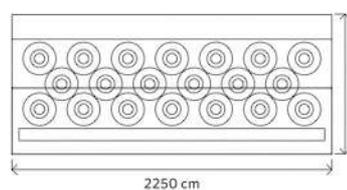
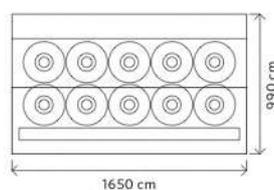
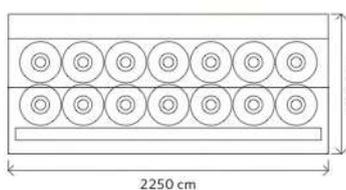
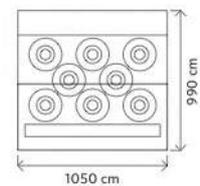
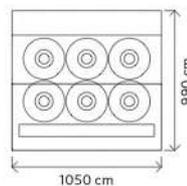


ADVANCED TECHNOLOGY REFRIGERATION

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



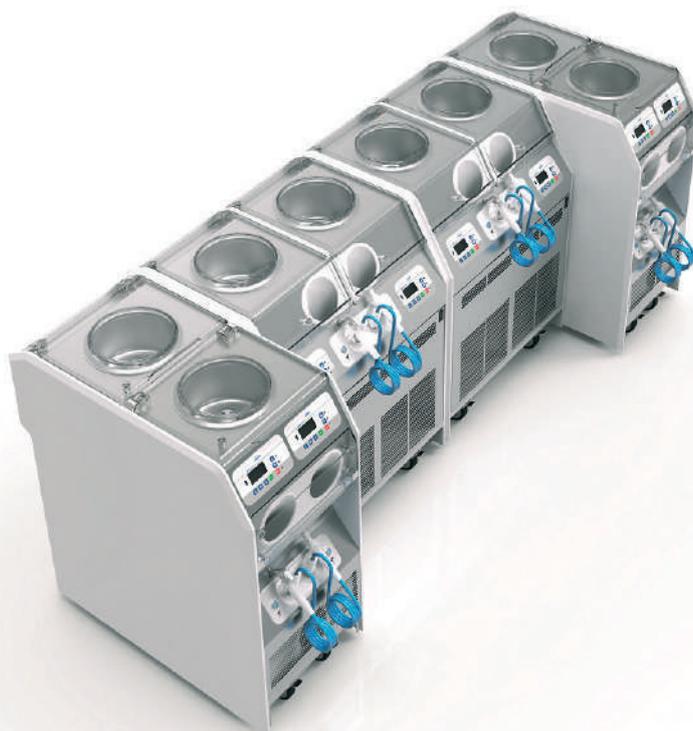
HIGH VISIBILITY AND INNOVATIVE WAY TO SHOWCASE THE GELATO. The gelato is contained into **wider carapina pans** (diameter 260 mm) which **improve the visibility and the ease of use**.



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.



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



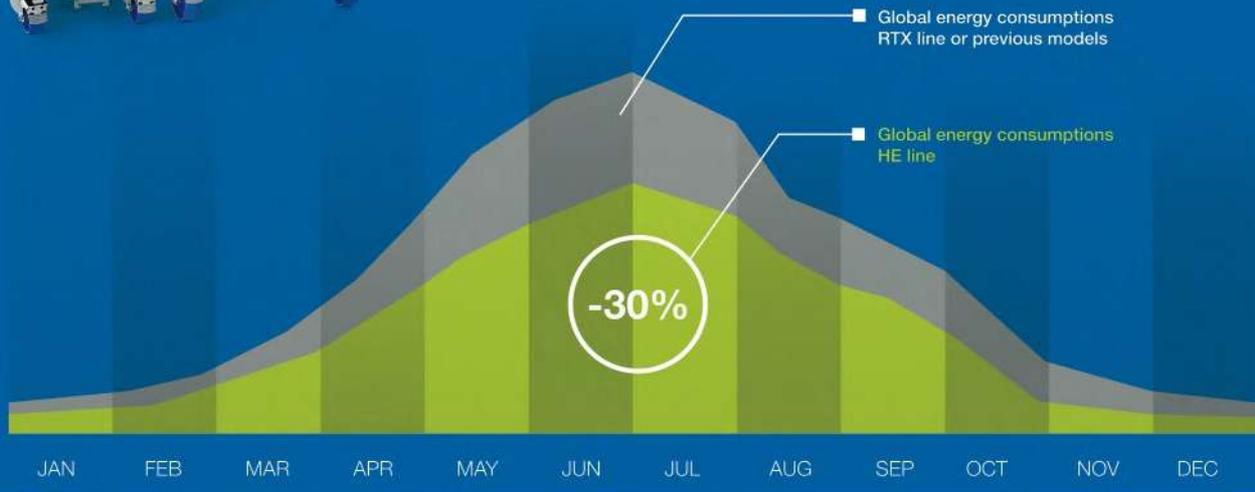
HE line high efficiency



Energy saving

up to **30%***

*Compared with RTX line or previous models. Electricity and water consumption for batch freezers, only water for pasteurizers.



For over 80 years we have been living the v



Cartoprint. Mature by experience, youthful by passion.

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

W W W . C A R T O P R I N T . C O M

Natural inspiration



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

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

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

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



CARTOPRINT



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



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

THE PACKAGING OF GREAT ICE CREAM MAKERS SINCE 1939

 **Cartoprint**

Seda International Packaging Group

Ambassadors of sweetness



The centuries-old tradition of Vayra (historic company of Ferrara, Italy, founded in 1905) and the experience of the Emendatori family in the world of artisanal gelato have joined forces: two pillars of the Italian gelato culture thus become a single reality.

Vayra is one of those companies that has lived and contributed to the history of its territory, since the time when the founder Mario Vayra produced cones and syrups in his small workshop in Ferrara. Giordano Emendatori's nickname is "the gelato maker of gelato makers". He is the mentor of E&V1905 and a protagonist together with his son Gian Maria. The Emendatori family has been leading the artisanal gelato market for over 40 years.

Emendatori&Vayra1905 was founded with the idea that gelato should be one of life's little pleasures. It has the power to bring people together and bring a smile to their faces.

For this reason, the company thinks gelato should be a moment of joy not only for those who taste it, but also for those who make it. The company wants to be an ambassador of a gentle and sustainable revolution in the industry, making the distribution of gelato products easier, faster, more varied and more fun.

Its customers are true partners who actively participate in the study of new creations with ideas and suggestions.

E&V1905 also offers the possibility to customize products, giving the opportunity to choose from a wide range of preparations that are always different and innovative.

One of the things that makes it unique is the speed with which it takes care of orders. Knowing that timing is key when it comes to gelato, the company is committed to providing a timely delivery service worldwide.

Its catalogue is one of the most complete and versatile in the industry and it includes products for gelato, pastry, chocolate, cafés and bars, as well as many others for various confectionery applications. And its production techniques are revolutionizing the way gelato is made, with bases developed to be cold processed (that is, without using a pasteurizer) allowing you to achieve greater benefits in terms of quality of the finished gelato, practicality in the preparation of mixes, recipe optimization for each flavour, and at the same time to obtain savings in terms of processing times, water consumption and, in general, energy savings.



EMENDATORI VAYRA 1905

♡♡♡♡♡♡♡♡ **BETTER PRODUCTS** ♡♡♡♡♡♡♡♡
BETTER WORLD

STRAWBERRY CHEESECAKE

made with Base Cheese
and Fruttella Fragola



Discover
all our bases

**COLD
FUSION**

Your gelato is an artwork

less yearly
operational costs

more creaminess
and better flavor

no
pasteurization

ideal base product
for all flavors

follow us

ev1905.it



A story that starts way back

FABBRI 1905



High quality and choice ingredients, rigorous and high-tech processes, attention focused on market demands and the needs of professionals. These are the aspects that make Fabbri 1905 an international point of reference in the world of pastry and gelato: a family that for more than 115 years and for five generations has had as its mission to gift moments of happiness, bringing the best of Italy - and of Bologna - to over 100 countries.

This philosophy translates into highly innovative and artisanal products, certified according to the most important market standards.

For the new season, all eyes will be on the three vases, all with the same shape, which contain the many treasures of the Fabbri house: the iconic and inimitable Amarena Fabbri, the heart and soul of infinite specialties; Fabbri Strawberry, delightful semi-candied small-calibre strawberries in their own syrup; Fabbri Ginger, a spicy delicacy with ginger pieces immersed in a ginger and turmeric syrup. And it is always the uniqueness of Amarena Fabbri which characterizes the launch of the new Amarena Fabbri Brittle, the latest member of the Snackolosi family, a delicious crunchy cream with hazelnut

and almond brittle and sour cherry pieces.

Chocolate and Pistachio are the two new additions to Glazes and Nappage line, and the Nutty Wow line is expanded with a Dark Chocolate, using an 18% single-origin cocoa from Ghana and a Pistachio with over 30% of pistachios.

The novelties continue with new Simplé, the complete products line which help to make an excellent artisanal gelato in just 10 minutes: Dairy-free Dark Chocolate with a high percentage of cocoa, no added sugars and no dairy products, White Chocolate, Dark Chocolate and Chocolate with chili pepper.

Furthermore new developments can be found in the Free From products, a philosophy in which the Bologna-based company has always believed and invested: meticulous selection of raw ingredients and attention to the dietary needs of different types of consumers. The wide range of products without artificial colours and flavours now includes two new clean-label bases. After Neve Free, the short ingredient list base for milk-based flavours, now NeveFrutta Free is presented, a base to make sorbets with only five ingredients.





FABBRIO
1905

An Italian tradition since 1905



Discover here
THE CATALOGUE WITH ALL THE
GELATO AND PASTRY NOVELTIES FOR
2023



Novelties 2023



* Historic Trade Mark

Lactose-free milk and cream

With almost sixty years of history behind them, Frascheri constantly innovates its range of traditional products to offer excellence to gelato shops that are most attentive to the newest market trends. How? With the "lactose free" versions of its most famous products.

Ideal for modern gelato and pastry shops, Frascheri's lactose-free UHT milk and Arianna Cream with 35% fat maintain the organoleptic properties, the goodness and the typical structure of traditional products.

Frascheri's products therefore expand and improve, yet they constantly retain their distinctive qualities: the raw material is 100% Italian milk; all the products have been created by professionals and tailored for them; the professional line is complete, with products that meet the styles of gelato and pastry shops with different modern dietary needs. White, reliable and free from lactose, Frascheri's UHT Arianna Cream with 35% fat is an ingredient that joins the rest of Frascheri's lactose-free products: it is 100% Italian and specifically designed to give professionals reliable ingredients, always in line with the latest food trends.



Butter, too!

New this year, Frascheri's lactose-free Arianna butter offers professionals the opportunity to prepare their specialties while considering the emerging requests from the market. This way, it will keep getting easier for pastry and gelato chefs to follow tradition while respecting the nutritional needs of their clients. Available in 1000-gram portions, the new product makes everyone agree, professionals and clients, for sweet arts inspired by classic specialties, but that can bring with them all the positive aspects of innovation.

For information, visit the website www.frascheriprofessionale.com



FRASCHERI



Panna Arianna

Ingredients for your pastry and ice-cream jewellery, also lactose free



PRESENT AT:

SIGEP
THE DOLCE WORLD EXPO

PAD. C 3
STAND 046



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

Frasheriprofessionale

Frasheriprofessionale

Frasheriprofessionale

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

Technology for a Green Soul

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



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

Discover the new green solutions on [frigomat.com](https://www.frigomat.com)   

SIRHA 2023
(LYON, 19-23 JANUARY)

HIP 2023
(MADRID, 6-8 MARCH)

SIGEP 2023
(RIMINI, 21-25 JANUARY)

HOST 2023
(MILAN, 13-17 OCTOBER)

The first self-cleaning batch freezer

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



SIRHA 2023
(LYON, 19-23 JANUARY)

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Innovation in the service of tradition

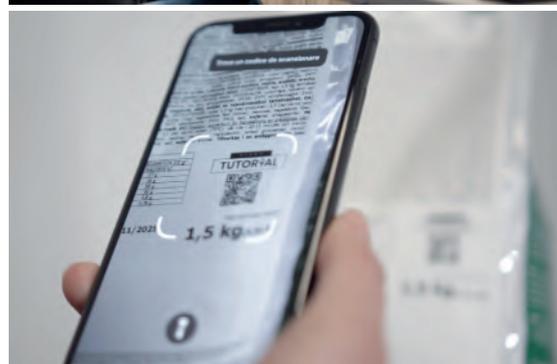
FRUCTITAL



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's "Ideario" was born with the same goal, to make available a special selection of ideas and combinations that can be a source of inspiration in composing your gelato and pastry recipes. With particular attention to new market trends, "Ideario" consists of five different categories of products ranging from gelato to cold pastry to meet all the most specific needs.

Furthermore, the new "Video Tutorials" are now available by scanning the QR-code directly on the product label. They allow you to have all the information on the use and application of the product at your fingertips.



SEMPREPRONTI
Melagrana



Always a step ahead

FRUCTITAL



Inviting softness

Given the success of Perfettina Pistacchio, Fructital is now offering an innovative product, cocoa and hazelnut flavoured, which is totally free from milk and derivatives. Perfettina is a multi-use cream that maintains softness and spreadability even at negative temperatures. Ideal in gelato for use as it is for Cremino or as a variegate, it is also excellent for filling frozen desserts. Perfettina is particularly recommended in the "Goloso" recipe, used in variegation of a Gianduja gelato (made with Gianduja Dolce Premium on a BiancaVega base), and enriched with abundant hazelnut grains.



Ideal combination

The range of Gran Variegati is expanding. All these products are free from milk and derivatives and without added sugar, versatile both in gelato and in cold pastry. Variegato Gran Tropical (mango and maracuja) and Variegato Gran Amarena (black cherry), with their high percentage of fruits, represent the ideal combination of tradition and innovation for the artisan who is looking for a trendy proposal that can respond to even the most specific needs of the modern consumer.



PERFETTINA IN SHORT

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

GRAN VARIEGATI IN SHORT

- packaging: 2 bucket x 4 kg
- dosage: 100 g/kg gelato
- shelf life: 36 months

Cocco Vega & Stevia



DEARIO



CONTACT US TO DISCOVER
ALL THE SUGGESTED
COMBINATIONS
www.fructital.it



Coconut flavoured,
without milk & derivatives and without added sugars,
to offer a must-have of the summer season
in a totally innovative version

Lemon seduction



Fugar's Gusto Cream Lemon is a flavouring paste designed to define gelato and pastry specialties with the characteristic aroma of the most sought-after citrus fruit. It has a smooth and silky texture, and it is made with lemon juice without any citric acid. Thanks to these characteristics, it releases the flavour and aroma of lemon in all mixtures, without deflating whipped creams, mixes and batters. It is a fundamental flavour in desserts such as "Lemon Delight" and "Torta della nonna". It is perfect for flavouring yogurt-flavoured gelato or soft serve.



A flavour that conquers the palate

The new Bagne Cake liqueurs infuse desserts with an elegant and harmonious balance both in taste and aroma. Formulated with less than 5 proof alcohol content, they accentuate the flavours and fragrances of desserts and cakes with the same aromas that define them. They are available in four different essences: Ciambella, Lemon Delight, Apple Pie and Crostata. So an apple pie will have an even more intense and enveloping apple cider fragrance. Lemon-flavoured desserts will have an accentuated typical aroma, with refreshing notes of citrus. The Crostata will capture your senses with an enveloping bouquet made of butter, apricots and baked pastry dough scents. The line of cake liqueurs is completed with the Ciambella one which strengthens the unique sensations and flavours of traditional ciambella, making them irresistible.



FUGAR





FLAVOUR WITHOUT LOSING TEXTURE!

*Unmistakeable
lemon flavour*

*For custard
and whipped cream*



Gusto cream *Lemon*

Special flavouring paste with lemon juice, ideal for giving custard and whipped cream a fresh taste, without changing the texture of your pastry creations.

Gusto cream, a whole new flavour.

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). Joining the classic Gnam! line are the delicious and irresistible Gnam! Crock spreadable creams, enriched with crunchy mix-ins. This year, the range is considerably expanded, adding three intriguing new variations joining Gnam! Bonita and Gnam! Caramelized Hazelnuts. With an exclusive citrus flavour, Gnam! Lemon Crock is enhanced with crunchy biscuit pieces whereas Gnam! Crock Salè Chocolate is studded with a river of salted hazelnut pieces. The line is completed with Gnam! Crock Cokita made with milk chocolate and inviting coconut flakes. 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!Crock
COchita
MILK CHOCOLATE
+ COCONUT FLAKES

THREE NEW SPREADABLE SEDUCTIONS

The Gnam! line is enriched with three irresistible spreadable creams with crunchy inclusions. To create more and more inviting ice creams or to fill with taste every creation!



Gnam!Crock
lemon
LEMON CREAM
+ BISCUIT GRAIN



Gnam!Crock
Salè
CHOCOLATE CREAM
+ SALTY HAZELNUT
GRAIN

Gnam!
RESIST IS IMPOSSIBLE

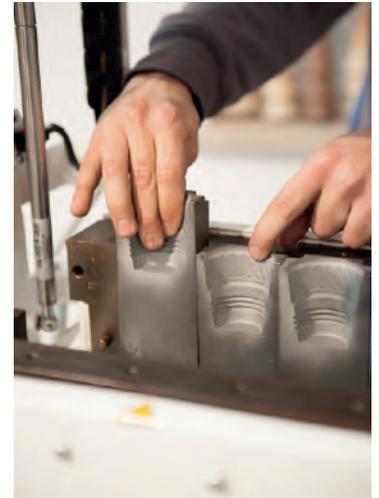


la
GELATITALIA

gelatitalia.it | +39 035 4824335



Do-it-yourself cones



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

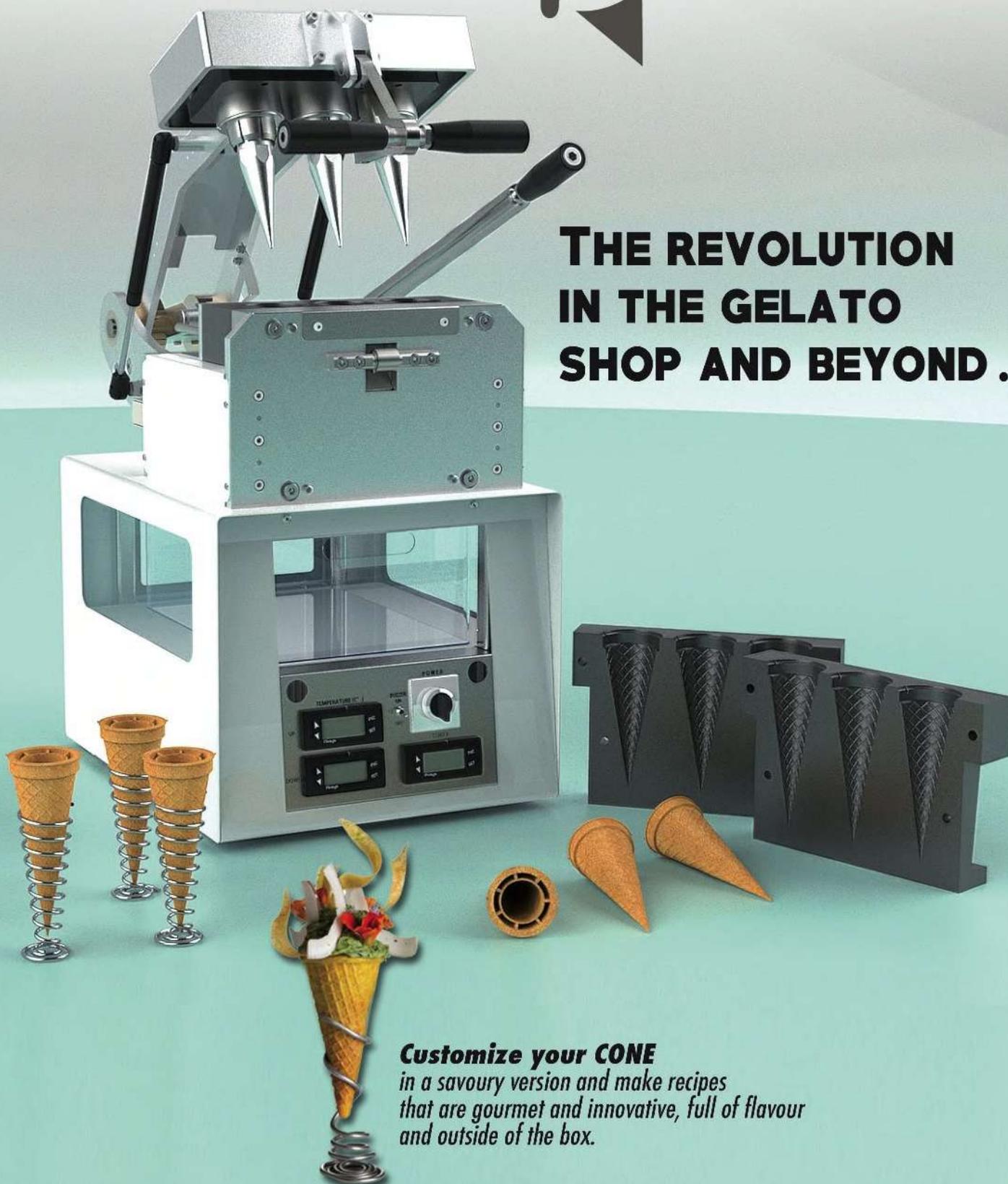
Made entirely in Italy, it is covered by two patents. For information www.i-conica.it



I-CONICA

I-CONICA®

**THE REVOLUTION
IN THE GELATO
SHOP AND BEYOND...**



Customize your CONE
*in a savoury version and make recipes
that are gourmet and innovative, full of flavour
and outside of the box.*

Request a demo now! Email us at: commerciale@microandi.it - Visit: www.i-conica.it

The recycled and recyclable gelato thermo box



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 reason 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 represents sustainability: this is why in November 2022 it was awarded by Conai - National Packaging Consortium, within the Circular Creativity Section.

Re-Maxigel is available in four sizes: 350 g, 500 g, 750 g and 1000 g. Each carton contains 60 pieces. From 2023 the Re-Maxigel line is extended with "Re-Maxigel Nature", the same gelato thermo box but with a natural brown color.

For more information: www.imballaggialimentari.eu



certified product

Imballaggi
alimentari Srl
REMAXIGEL

A 60-69%
recycled

RH-PRODOTTORE-21

MADE
IN ITALY
www.remadesitaly.it

IMBALLAGGI
ALIMENTARI

imballaggialimentari.eu



REMAXIGEL



NEWS 2022



REINVENT THE MATERIAL



With the chemical recycling, plastic waste is converted into pyrolysis oil. This oil is used to produce Styropor® Cycled™ for producing our ice cream thermo boxes. The recycled portion is allocated to Styropor® Cycled™ using a mass balance approach.

BOX-GEL
ICE CREAM PACKING

WE EXHIBIT AT

SIGEP
THE DOLCE WORLD EXPO

21/25 January 2023
Rimini Expo centre
PAD. A7 - STAND 007

FOR THE ENVIRONMENT

Eco-friendly matching lids

The "Paper Lids" line make up the new environmentally friendly range by Imballaggi Alimentari, designed and created to complete their range of paper drink cups. Matching the lid's cellulose material with that of the cups helps the consumers separate their trash; therefore, recycling is facilitated as foreseen by the recent European directive.



Imballaggi Alimentari has thus created coordinated accessories made with two different types of paper. The lids produced with white paper and lined with PE can be recycled with paper waste after being used. They hence contribute to the circular economy as they aim to reduce not only the consumption of natural resources and raw materials, but also the amount of trash ending up in landfills.



The Bio-Eco lids made with bamboo paper and lined with PLA can be disposed of with organic waste since they are biodegradable and compostable. Alternatively, they can also be recycled with paper waste. Furthermore, the lids, just like the single-use cups made of the same material, are environmentally friendly because they are made with bamboo cellulose, a raw material that helps prevent deforestation. Bamboo has a quick and spontaneous growth cycle, avoiding uselessly cutting down tall trees that need at least thirty years to grow back. To satisfy new consumption habits, the new paper lids are suitable for delivery, takeaway, and on-the-go consumption. They are ideal for topping single-use paper cups for hot and cold drinks, and they are available as flat no hole lids, to preserve the warmth and aroma of drinks such as coffee and cappuccinos; with a spout perfect for sipping as you walk; and with a cross-cut straw-slot for drinks with a straw. For more information: www.imballaggialimentari.eu





imballaggialimentari.eu



Think green, have a drink!

THE NEW MONOMATERIAL LINE FOR BEVERAGE: PAPER CUPS, LIDS AND STRAWS.

WE EXHIBIT AT
SIGEP
THE DOLCE WORLD EXPO

21/25 January 2023
Rimini Expo centre
PAD. A7 - STAND 007

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





Supercapri
evocative design
high performance

SUPERCAPRI

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



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

Automatic weighing of powder ingredients



Unica by Lawer is a sophisticated dosing system for powdered ingredients that ensures maximum accuracy and efficiency in the laboratory preparations. It automatically manages and doses micro ingredients for food recipes such as desserts, gelato, bread and pizza, without the need for operators to carry out the operations manually in the laboratory. Thanks to this advanced equipment it is possible to obtain a series of exclusive advantages.

First of all, the weighing of the ingredients that make up the recipe can be repeated indefinitely without errors: the "human error" component is definitively eliminated. In this way constant product quality is guaranteed.

Furthermore each operation is recorded and stored in the machine management software, thus allowing total production traceability.

All this makes it possible to optimize company management. The right and constant dosage of raw materials allows cost control, fewer errors, less costs, more quality on the finished product.

Dosing correctly enables the control and planning of raw material purchases, reducing stocks and therefore reducing costs.

Production times are optimized, hours and costs for laboratory personnel are reduced.

And that's not all. Thanks to Unica, it will be possible to produce the required recipes without knowing their composition. In this way you protect your creativity and the know-how developed.



LAWER





 **LAWER**[®]
dosing & dispensing systems

Since 1970
the Italian Quality for the
true Accuracy

Automatic Powder Weighing

single, double and multiple
scale weighing systems

ACCURACY
REPEATABILITY
TRACEABILITY
SUSTAINABILITY



SIGEP

THE DOLCE WORLD EXPO

HALL C1 – STAND 050

Lawer SpA – Italy www.lawer.com



A new symphony in the gelato shop

LEAGEL



Inspired by the most colourful and sweetest band of little singers on the silver screen, Trolls is the new kids' gelato flavour that also delights adults, surprising in taste and visually appealing. Leagel starts the new season with an important and ambitious project dedicated to the artisanal gelato shop, an extremely high-potential business opportunity designed to increase sales and raise awareness thanks to the famous international cinema licence. The new cream and raspberry

flavoured Trolls Gelato delights everyone with its sweet-sour fruity note, enhanced by a crunchy white chocolate and spirulina coating in 100% natural blue colour and a sprinkle of Red Fruit Crumble. A complete, ready-to-use and versatile kit that is suitable for a variety of applications: memorable birthday cakes, mouth-watering gelato on a stick, extravagant milk shakes and creamy soft serve ice cream. An ideal product to expand the offer in the gelato shop, optimise investments and maximise production processes.



Gadgets and more

It's love at first sight with the cute Mini-Trolls, the collectible gadgets available to the gelato maker to build customer loyalty with a gift that leaves a mark.

Perfect to give away with every cone or cup or together with the Trolls birthday cake... for all your young guests! Leagel has also developed a kit for the gelato maker to better promote the Trolls flavour at the point of sale: display signs, totem stand, window decal, flavour sign... many functional and playful tools to customise the gelato shop in style. Learn more and watch the applications video at www.leagel.com



— A NEW —
SYMPHONY
IN THE GELATO
PARLOUR



DREAMWORKS

Trolls



DreamWorks Trolls © DWA LLC



Bring **TROLLS GELATO** to your shop and surprise your little customers with exclusive **COLLECTIBLE GADGETS**. With the **TROLLS GELATO KIT** you can diversify your offer and also prepare birthday cakes, gelato on a stick, milkshakes and soft serve ice cream.

Get original point-of-sale communication material!

Learn more at
www.leagel.com

LEAGEL

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



An embrace of Sicilian flavours

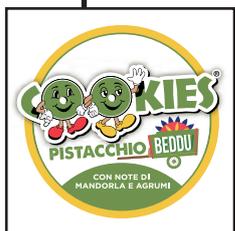


With the new Cookies® Pistachio Beddu Kit, Mec3 brings the flavours and aromas of Sicily to the display case. Crunchy short-bread biscuits, pistachio grains and a pistachio variegate dive into a creamy biscuit-flavoured gelato, enhanced with almond and citrus notes. Thus, a trendy flavour is created: a perfect mixture of consistencies that takes you on a new journey with each bite. It is very delicious as it is, and it is even better when used creatively to make original creations in the gelato shop:

from the colourfully delicious Vanilla & Raspberry to the crispy Green & Red Fruits; from the elegant Dark Orange Pistachio with chunks of chocolate, to the delightfully exquisite and crunchy Mixed Berries and Meringues. The Pistachio Beddu Kit contains one 3-kg package of Cookies® Pistachio Beddu paste and a 5,5-kg package of Cookies® Pistachio Beddu variegate. For information: www.mec3.com

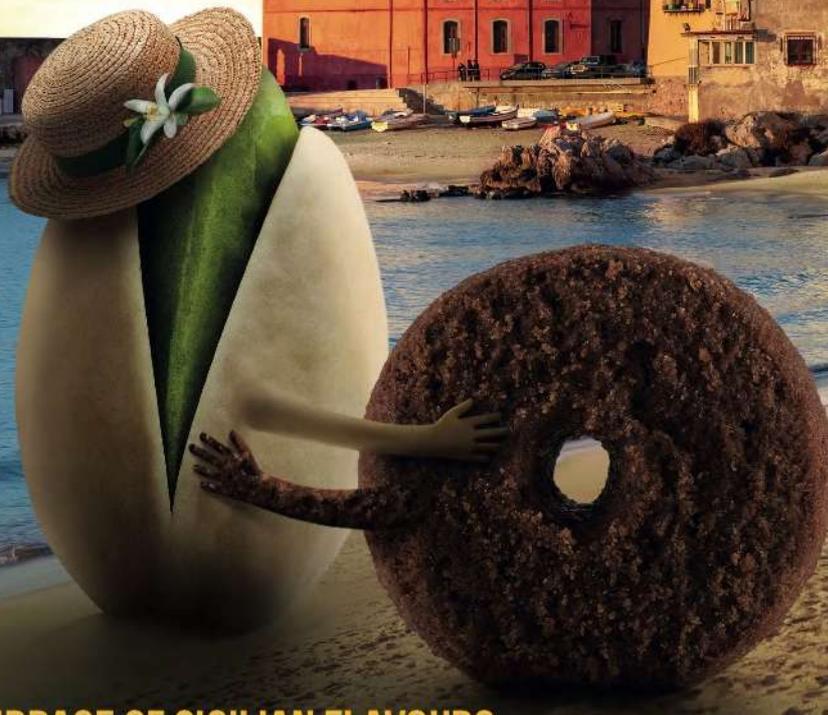


MEC3





*From Sicily
with Love*



AN EMBRACE OF SICILIAN FLAVOURS

The new Kit Cookies[®] Pistacchio Beddu introduce the flavours and fragrances of Sicily to your showcase! Impress with a **biscuit gelato** with notes of **almond and citrus**, covered with a **crunchy pistachio variegate** with **shortbread biscuits and pistachio grains**.

An unmissable taste experience!

+39.0541.859411 · mec3@mec3.it · mec3.com



**New
2023**



The Genuine Company

The queen of creams is even more irresistible than ever



Quella, the queen of spreadable creams for gelato, meets for the first time the crunchy and aromatic force of fruit, and presents itself in an exclusive version that will conquer all its fans: Quella ChokoFrù. This delicious mix of aromas and textures is proposed in two new flavours.

They are ideal when used as a variegate, perfect for a filling and ready to enhance every creation with new layers of creamy crunchiness. In Quella Raspberries & Hazelnuts, the taste of milk chocolate is combined with crispy bursts of candied hazelnut pieces and refreshing dehydrated raspberries, creating an overwhelming game of textures. New evolutions of taste and crunchiness characterize

Quella Orange&Almonds, the result of the combination of a dark chocolate cream, almond brittle and orange-flavoured crumbles. It is perfect in layers, to create delicious cremini, crunchy variegates or intriguing flavour combinations. It is available in boxes with 2 5,5-kg cans. For information: www.mec3.com



MEC3

Quella
ChokoFrù



Quella ChokoFrù
The original

FRUIT REVOLUTIONIZES THE CRUNCHINESS

The queen of the creams, for the first time, encounters the crunchy and aromatic impact of the fruit. Its **Quella® ChokoFrù**, a line in two revolutionary flavours: Milk chocolate flavoured **Quella® Raspberries & hazelnuts** and dark chocolate flavoured **Quella® Orange & Almonds**.

A mixture of flavours and consistencies never tried before.

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

New
2023



The Genuine Company

A kaleidoscope of specialties



For the new season, Mec3 presents many new innovations in the name of taste and creativity. With Let's pop, the big screen enters the gelato shop. The authentic flavours of popcorn and salted caramel are now offered in a unique gelato version. A performance made with Popcorn flavour paste and Pop Corn Salty Caramel variegate is ready to break the box office of taste. Nice to look at and great to eat, the crunchy and delicious to enjoy Pop Corn Salty Caramel variegate with whole caramel popcorn pieces, thanks to its versatility, can be used with numerous recipes and paired with other scrumptious products. A special experience with each bite, which will win over both small and big connoisseurs of deliciousness.

Harmonious symphony

Created on the notes of flavours, Sinfonia Italiana (Italian Symphony) is the perfect combination of selected high-quality ingredients: the Italian tradition of white gianduja joins the contemporary and trendy flavour of salted caramel, made even more rich with a crunchy symphony of salted cocoa crumble. A delicious and satisfying snack to make every moment of the day unforgettable. Furthermore, thanks to the versatility of its ingredients, ideal for making semifreddo and gelato cakes, Sinfonia Italiana is also a valuable aid with pastries!



Tropical temptation

Tropical Twist is Mec3's new specialty destined to become the most irresistible flavour of summer, thanks to a cheerful and exotic recipe: Roasted Coconut-flavoured base with toasted coconut pieces is mixed with the Velvet Mango variegate with its soft and velvety texture. Excellent as gelato served on a cone, it also lends itself to multiple applications in the pastry arts to make and decorate in an imaginative way refreshing cakes at refrigerator temperatures, enticing semifreddoes and delicious gelato cakes. Tropical Twist is available in a kit consisting of 3 1-kg bags of Roasted Coconut base and 1 5-kg bucket Velvet Mango Variegate. For information: www.mec3.com



MEC3



Tropical temptations



**Tropical
Twist**

Cocco & mango, un tuffo
nella golosità.

**CAPTIVATE EVERYONE WITH THIS UNIQUE
WHIRLPOOL OF FLAVOURS AND CONSISTENCIES**

Tropical Twist is the new MEC3 flavour that fascinates everyone with its exotic, delightful and fresh mood. A roasted coconut flavour with grains of toasted coconut and the irresistible variegated Velvet Mango, with its smooth and velvety consistency.

Enrich your showcase with the truly irresistible taste of summer!

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

**New
2023**

MEC3 

The Genuine Company

Pure pleasure in nutrient-rich foods



The rediscovery of nutrient-rich foods, which have returned to being a part of our food habits, also influences the most contemporary trends in the gelato shop. Thanks to a company as innovative as Mec3, the “I Feed Good” specialties are now in the display case, a new development that transforms nutrient-rich foods into pure pleasure to enjoy bite after bite.

The exceptional protagonist is the Kefir Paste, the first concentrated paste with fresh Kefir to make rich and full-bodied artisanal gelato: all the flavour of Kefir with its distinctive slightly sour note.

Thus, two flavours that have never been seen before are born, with a crunchiness that will win everyone over at first taste: Golden Vitality, which pairs Kefir Paste with Honey & Cereals Cream Variegate, and Green Balance, where Kefir Paste is mixed with the innovative Seeds & Fruit Cream Variegate with dehydrated blueberries and salted caramelized pumpkin seeds.



MEC3



I Feed good

STAY TASTY STAY WELL

CEREALS

HONEY

BLUEBERRIES

PUMPKIN SEEDS



THE MEC3 NOVELTIES THAT TRANSFORM INGREDIENTS RICH IN NUTRIENTS INTO PURE PLEASURE TO EAT BY THE SPOONFUL.

Discover **Golden Vitality** and **Green Balance**, which combine the **Kefir Paste** with the **Honey & Cereals Cream Variegate** with **honey and cereals** and with the innovative **Variegate Seeds & Fruit Cream** with **dried blueberries** and **salted caramelized pumpkin seeds**.

Try these two unique and innovative flavours with their astounding crunchiness!

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

New 2023

MEC3
The Genuine Company

TASTE IS A WONDERFUL JOURNEY

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

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



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



protegge la qualità, rispetta l'ambiente

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



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





Boarding Pass
First Class

TO WORLD CLASS FIRST

SEAT 12 A1

FROM ITALY

TO WORLD

CLASS FIRST

BARCODE

Hot

Drinks

Ice

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 trip around the world... in a cup

Medac's Hot&City drink cups for hot drinks are like elegant photographs that portray the artistic beauties of the world: London, Paris, New York, Rio de Janeiro...

Each stop is dedicated to a city's symbolic monument, depicted in delicate, soft grey graphics. It is paired with a brightly coloured fruit which suggests the perfect drink to be served in that container. Thus, a journey of the senses is undertaken, allowing one to enjoy many classic or original drinks that stand out thanks to a splash of creativity. Available in nine sizes, the Hot&City cups are made of multi-layered pure-cellulose paper, and they are entirely recyclable. There is the CE marking on each cup, in accordance with the European Directive 2014/32/UE on measuring instruments (recognized in Italy with the Italian Law D. Lgs. n. 22 of 2 February 2007 and following modifications). In this way, the accuracy of the line on the cup indicating the drink's volume is certified.

And to make takeaway even more practical, each cup can be paired with a lid. Meanwhile, the trip around the world with Medac continues to discover new destinations to visit and... taste!



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).

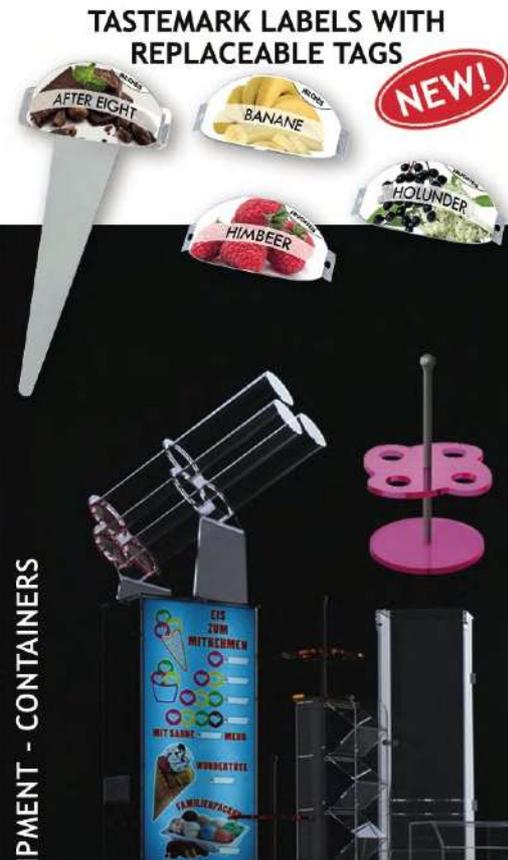
And it isn't over yet because special care is taken for pricelists written in German. They are reread and revised by a translator who is a native German speaker.

For information: www.nero-luce.com

Nero Luce

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

YOU COULD SETTLE, OR CHOOSE NEROLUCE



ADVERTISING WASTE BINS



SHAPED LED LIGHTS - BACKLIT MENU BOARDS - ILLUMINATED SIGNS



EISCAFE Venezia

milch bar

The crunchy side of goodies

The most extreme delicacy meets the utmost crunchiness in the exclusive Covercrunch line by Nutman, the cover you will never live without! They are silky and greedy glazes, practical and ready to use, made irresistible by crunchy inclusions that give life to unique contrasts of textures in your sweet creations. They can be used both as a cover for stick gela-

to and as a cover for modern pastry (semifreddo, mousse). Opaque with glossy shades, they guarantee a homogeneous coverage and a clean cut: the result is an attractive aesthetic result in your trendy showcase. The range includes three references, to meet everyone needs. Covercrunch Hazel-

nut is a white chocolate and hazelnut cover with pralined hazelnut grains inclusions.

Covercrunch Almond is made of a white chocolate and almond cover with pralined almond grains inclusions.

Covercrunch Pistachio is a white chocolate and pistachio cover with pralined pistachio grains inclusions.

They are packed in 3 kg buckets and each carton contains 2 buckets. Dosage, as desired.



NUTMAN





AN EXPLOSION OF DELICACY!

THE **CRUNCHY** GLAZES YOU WON'T LIVE WITHOUT

An exclusive line of ready to use and easy to use glazes made unique by their **crunchy inclusions** which give a **pleasant crunchy touch** to all creations. Ideal for **stick gelato** and **modern pastry covers**.

Range: **ALMOND - PISTACHIO - HAZELNUT**



INGREDIENTS AND DECORATIONS FOR GELATO AND PASTRY

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



All the intensity of precious cedar



NUTMAN

Nutman has ever looked for the excellence, starting from raw materials, to guarantee the highest quality of its semi-finished products.

Santa Maria Cedar Variegate is the ideal paste to bring all the aromaticity of the so-called "Green Gold of Calabria" (a region of Italy) in your artisanal gelato. It is a unique product that comes from the best Calabrese cedars, specifically, from Santa Maria del Cedro, a renewed location in the "Riviera dei Cedri". With its smooth and velvety texture and its bright

green colour, it will bring all the unmistakable intensity and the aroma of the precious citrus in your gelato.

Santa Maria Cedar Variegate is everything you need to experiment new contrasts of unique tastes with your creativity.

The product is packed in 3 kg buckets and each carton contains two buckets. As a flavouring paste, the dosage is 80 grams per kilogram of mix, while as a variegate it can be used as desired.





All the Calabria's "green gold" aroma in your showcase

Cedar paste which can be used both as a **flavoring paste** and as a **variegate**, to experiment, with all your creativity, **unique contrasts of flavor** thanks to the intensity and the **aroma of the precious citrus** from Calabria.



INGREDIENTS AND DECORATIONS FOR GELATO AND PASTRY

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



Style evolution



With the Cosmo vertical display case, Orion raises the standards of quality, performance and design in the world of refrigeration, guaranteeing conservation at utmost levels even in extreme environmental conditions. The recent restyling of the case introduced new bases, giving the structure a minimal look. Joining classic white, there is now the black option for glass screen printing, which is more elegant in urban contexts and in Food & Beverage establishments. The transparent surfaces and the illumination system which highlights the products on display offer an especially engaging visual experience. The refrigeration system uses R290 gas, which guarantees a significant reduction in emissions of pollutants into the air. Depending on the type of establishment and the needs of the customer, Cosmo offers a wide range of operating temperatures, going from refrigerator to freezing temperatures. The no-frost version can switch from displaying pastry products to showcasing frozen creations in different moments throughout the day. As a product that is already widely used in travel



hubs such as airports and service stations, today Cosmo is a must-have not only in gelato and pastry shops but also in any food establishment. Over the past few years, it has become an essential element for takeaway and delivery purchases. Furthermore, its vertical display helps transform the waiting time in a point-of-sale into an important shopping experience.

ORION



SIGEP Rimini
21/25 January 2023
Pav. C5 - Stand 039

ORION

UPSTUDIOCREATIVO.IT



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.



orionstyle.com

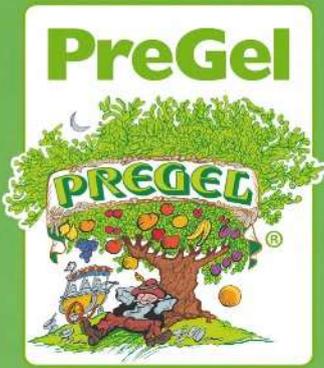
Wellness delight

PREGEL



With Zero Line, PreGel addresses gelato lovers who do not want to deprive themselves of the goodness of gelato, but aim to be more dietary conscious. These three complete fruit products are designed to make sorbets, soft gelato and ice lollies without fat, milk derivatives and added sugar, sweetened with Stevia. All the references of the

Zero Line are easy to use as they are reconstituted with just the addition of water, allowing you to obtain delicious gelato in no time. The flavours offered that stand out for their fresh, natural and balanced taste are Lemon, Passion Fruit and Pink Grapefruit. The references of the Zero Line are available in packs of 10 1.32 kg bags.



The Quality of PreGel ZERO LINE

Three complete fruit products with
no added sugar, sweetened with Stevia,
no fat and no milk derivatives.

This family was developed for
those who do not want to deprive
themselves of the goodness of
gelato, but aim to be more dietary
conscious.

Excellent for
soft serves



Ideal for fruit
sorbets



Perfect for
artisanal gelato



DISCOVER THE THREE FLAVOURS OF THE ZERO LINE



Lemon



Passion Fruit



Pink Grapefruit



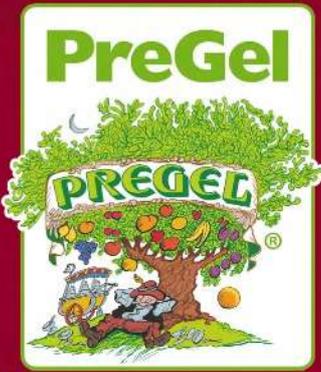
www.pregel.com
info@pregel.com

Crispy versatility

Versatile and delicious, CrumbOlé is one of the crunchy and most fun lines in the Gelato world. Thanks to their special texture, they can be used for many purposes: as a variegate and decoration for artisanal and soft gelato, as a base or crunchy insert in semifreddi or gelato cakes, as well as for various applications in the world of pastry and beverages. In order to allow more and more people to enjoy these tempting inclusions that add interest to any gelato, this year PreGel offers the Gluten Free version of CrumbOlé Cocoa and Lemon, which will allow the gelato maker to add an extra touch of flavour and crunch to their sweet gluten-free creations. These new flavours join the other two references aimed at those on a gluten-free diet, Cereals and Cocoa Beans Gluten Free and Classic, and are sold in packs of 2 buckets of 3.5 kg each.

— PREGEL





CRUMBOLÉ GLUTEN FREE

More and more people will be able to enjoy the goodness and crunchiness of PreGel's famous CrumbOLé!

You can now enjoy two new **gluten free** products from the **most fun** and **versatile** line of gelato products.

Don't miss the other
Gluten Free flavours:

*Classic and
Cereals and Cocoa Bean*



**CRUMBOLÉ
LEMON GLUTEN FREE**

**CRUMBOLÉ
COCOA GLUTEN FREE**



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

A cooling system... without water

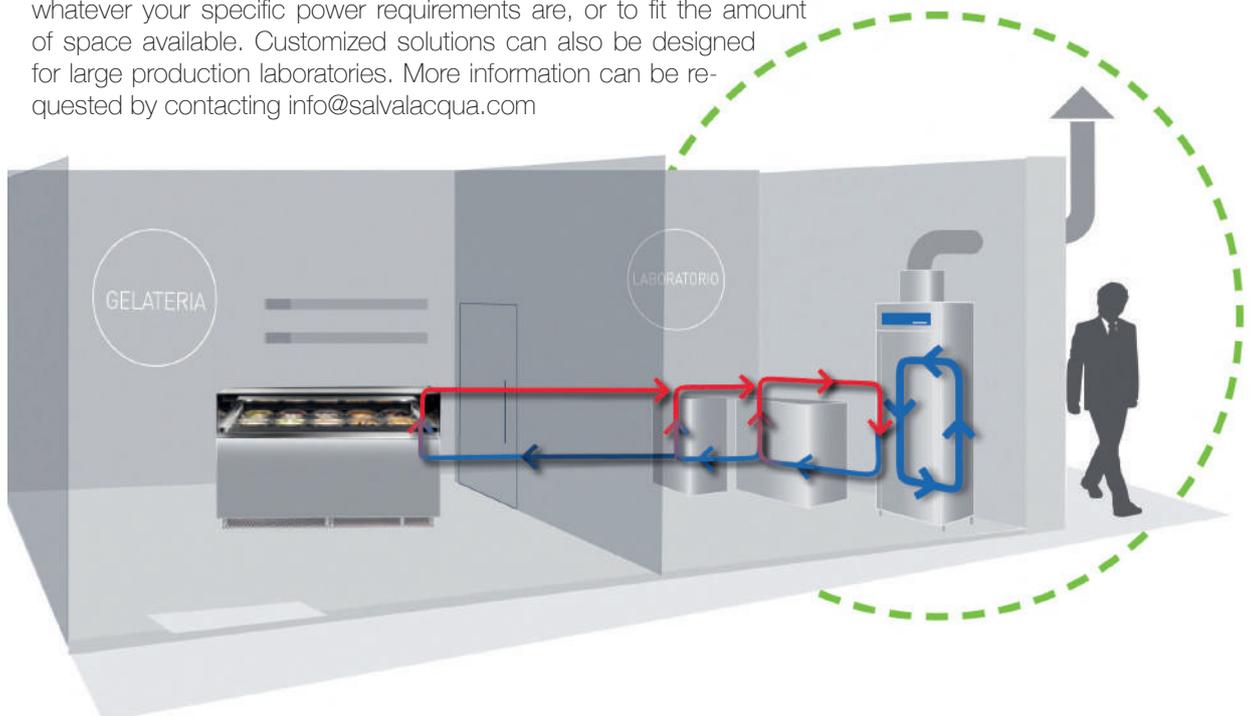
In a gelato production laboratory, equipment such as batch freezers, pasteurizers, blast freezers, display cases and other machinery all have motors with water-cooled condensers, which guarantees better performance while reducing both noise and heat. However, this equipment has to be cooled, in general,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



SALVALACQUA



SAVE WATER AND MONEY IN YOUR ICE CREAM PARLOR



MORE AND MORE
ICE CREAM PARLORS

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

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WATER ECONOMIZER _ A BRAND OF BRX



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LINE
COMPAT
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ALL
SPACES



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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

Chocolate fit for a prince

Torrionalba presents the “Cioccolato Principe” from Modica, a gluttonous offer that will keep your most elegant and demanding customers coming back for more.

Characterized by an intense brown colour, this product is praised for its unmistakable flavour of toasted cocoa, echoing the ancient Aztec recipes. Its ingredients include the prized chocolate from Modica, which has joined the list of prestigious foods that are declared World Heritage by Unesco. It is a cold-processed chocolate, since it is processed at 40° C; therefore, the sugar that is added fails to melt, hence giving the final product its distinctive grainy texture.

The Torrionalba kit is composed of six bags of “Cioccolato Principe,” six bars of PGI-certified Chocolate of Modica with 90% of bitter cocoa, and one 1.20 kg bag of “La Contessa,” delicious chocolate pieces with PGI Chocolate of Modica.

An ancient story

When the Spanish ruled Sicily during the 16th century, the Conquistadores went to Mexico. Upon their return, they introduced cocoa to the Sicilian island. With this unique ingredient, they also introduced the “xocoàtli” recipe to the Sicilians. It was a grainy paste made from cocoa beans that were ground with a smooth, round stone. The original product was grainy and bitter, and it was used in meat sauces or it was grated onto salads. Alternatively, it was consumed alone as a dietary supplement.

Today, the Modican chocolate bar maintains the traditional uneven brown colour, with a crunchy and grainy texture. And thanks to Torrionalba’s “Cioccolato Principe of Modica,” this unique product is now entering the gelato shop as a protagonist.

TORRONALBA





TORRONALBA

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



*Variegato
Delizia di Cocco*

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Tradition projected towards the future

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

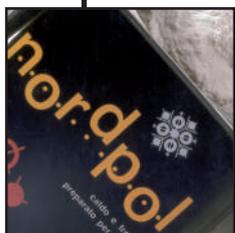
A breath of fresh air is blowing in Unigel. The company, pursuing a project of business expansion and production empowerment, has recently moved to new headquarters in Ciserano, very close to Bergamo.

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



Major international competitions return

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



The best of the out-of-home food industry will meet at the Rimini Convention Centre from January 21 to 25 for the 44th edition of Sigep – the Dolce World Expo, by Italian Exhibition Group. The international tradeshow for artisanal gelato, pastry, chocolate, baking and coffee will take place simultaneously with the 7th edition of A.B. Tech Expo. Not only will it reveal the latest products and the most updated market analyses, but it will also give value to master artisans thanks to a full calendar of challenges and competitions taking place in dedicated Arenas set up at the Rimini exhibition centre.

Sigep's entire premises will host its industries while boasting partnerships with the most important artisan and business associations, with Maestro pastry and gelato chefs and with the

Italian Trade Agency. In this exceptional setting, the leading competitions will take place on both an Italian and an international level, such as the European selections for the Gelato World Cup, challenges between pastry chefs and the coronation of the Pastry Queen 2023. These occasions cannot be missed where the Maestros of the sweet arts will be called to express the best of their abilities while each time being inspired by a specific theme: ranging from the great classics of animated movies to the nuances of the Amazon's nature, all the way up to confronting the genius of Leonardo. There will also be Bread in The City, dedicated to bread bakers, as well as the seven final rounds of Italy regarding specialties of the coffee world. Among the multiple competitions that will animate the Sigep 2023 Arenas, we want to remind you of: Gelato Europe Cup (January 21 and 22, Dolce Arena), Italian Pastry Championship for Italian Juniores and Seniores (January 21 and 23, Pastry Arena), Pastry World Championships Juniores (January 24 and 25, Dolce Arena), Pastry Queen World Championship (January 24 and 25, Dolce Arena), Bread in The City (January 22, Bakery World Cup, Bakery Arena), Sigep Giovani (January 25).

For the most updated and complete calendar of events: www.sigep.it

SIGEP



21-25
JANUARY
2023
RIMINI EXPO
CENTRE
ITALY

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

THE
ITALIAN
WAY
TO LIVE
DOLCE

SIGEP

THE DOLCE WORLD EXPO

sigep.it



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Welcome to Poland

26 February – 1 March 2023 - WWW.EXPOSWEET.PL



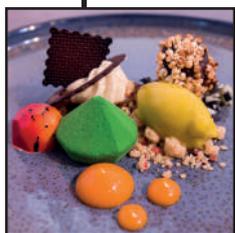
EXPO SWEET



Expo Sweet 2023 is the largest confectionery and gelato fair in Poland. More than 150 of Europe's most important confectionery, gelato, bakery and HoReCa companies will be present with their offer in three huge exhibition halls. Over 25,000 visitors are expected at the event, mainly owners of confectioneries, gelato shops, cafes and restaurants.

State-of-the-art, efficient and innovative machinery, top quality products, raw materials and semi-finished products, countless top specialists, chefs, confectioners, numerous trainings and dozens of beautiful confectionery decorations in a special exhibition area are just part of what the

Organizers of Expo Sweet have prepared for you. In addition to the fair part, five different confectionery competitions will be organized - the European Championship in Cake Decorating, the Polish Ice Cream Championship, the Polish Championship in Dessert Preparation, the Polish Championship of Confectionery Students and International Championships of Decorative Element. In this edition of the fair, once again, the value of cash prizes in the Competitions is over 25,500 euros. Be sure to mark Expo Sweet's dates in your calendars, book your plane tickets, get your cars ready and come to Warsaw to the Expo XXI hall at 12/14 Prądzińskiego St.





2023

POLAND'S Sweetest Event



26.02 - 1.03.2023

This is the place to be

www.exposweet.pl

Dedicated to Made in Italy

12 - 15 March 2023 - DMP SRL.EU



develop their businesses in a national and international environment.

The main Italian companies have confirmed their participation so they can present their latest product developments and set the latest market trends. During the event, exhibitors will have the possibility to participate in B2B meetings with buyers from Albania, organized by the Tirana Chamber of Commerce, FI Solutions - Balcando and Nucleus, an Albanian association of Artisans and Small businesses. This way they can establish business relationships

Levante Prof, a prestigious biennial showcase of the most authentic wine and food products made in Italy, is scheduled for March 12 - 15, 2023 at the Fiera del Levante Convention Centre in Bari (Italy). Organized by DMP Srl, the event hosts a complete and highly specialized offer of the bakery, pastry, pizza and fresh pasta, gelato, beer, wine, bar and café, restaurant, packaging and hospitality industries. Reaching its 8th edition, the tradeshow unites the entire wheat production chain, the transformation and processing of raw ingredients, packaging and furnishings in one location and offers to all industry professionals a concrete opportunity to

and synergically evaluate business opportunities in the Land of Eagles.

In addition, other initiatives with Balkan countries are scheduled in order to increase participation in the events through new offerings.

To complete the rich schedule of events, there are meetings regarding sales development opportunities in the agrifood industry, educational seminars (including cooking demos, seminars, conferences and a pizza contest), in-depth workshops on producing classic Italian leavened products, masterclasses and competitions at an expert professional level.

LEVANTE PROF



8^a EDIZIONE levante prof salone internazionale

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12 • 15
marzo 2023

BARI



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In the sign of growth

26 - 29 November 2023 - WWW.MOSTRADELGELATO.COM/EN



The 62nd edition of Mig - Mostra Internazionale del Gelato Artigianale ended with a positive trend that laid the groundwork for further growth in 2023. There were almost ten thousand visitors and over three thousand operators coming from 37 different countries. As per tradition, attendance from German and Austrian markets was the most prominent.

A considerable number of new developments were presented by the exhibiting companies, such as products, machines, equipment and services for gelato shops, proving that this exhibition is an ideal place to work with quality: from the care taken towards relationships, to the amount of time that can be dedicated to potential clients and suppliers in a show committed exclusively to the gelato industry.

The survey conducted among final consumers present at the exhibition on opening day was greatly appreciated and interesting, as it declared the gelato trends of 2023. The most popular flavours were milk-based, in particular, white chocolate and pistachio.

New this year was the digital communication agreement established with Food Professional Network, which conducted a series of live streams which involved thousands of professionals remotely.

Prestigious events

As usual, the program of collateral events was very lively, an ideal compendium of the exhibiting moment.



The prestigious Coppa d'Oro, reaching its 52nd edition, saw for the second time Barbara Bettera climb to first place with her Malaga Raisin flavour, followed by Sergio Del Favero and Thomas Infanti in second and third place. The three professionals will advance to the final rounds of Coppa Italia di Gelateria which will be held in Rome in November 2023. This year, the Mastri Gelatieri Award went to the historic Giolitti family, which has reached its fifth generation of Gelato chefs operating in Rome and in other countries throughout the world.

Among the acknowledgements handed out during the last day of the exhibition, there were also the Mig Green Awards, created to raise awareness on sustainability in the gelato shop.

MIG





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OF **TRADITION**

26th - 29th NOVEMBER 2023
LONGARONE - DOLOMITI

63rd International
Gelato Exhibition

www.mostradelgelato.com

A complete partner for trade fairs

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

Services offered

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



incorporating



Collective Representation

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



Plus

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





**ORGANIZZAZIONE
VITTORIO CASELLI SPA**

TRADE FAIRS AROUND THE WORLD

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

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

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

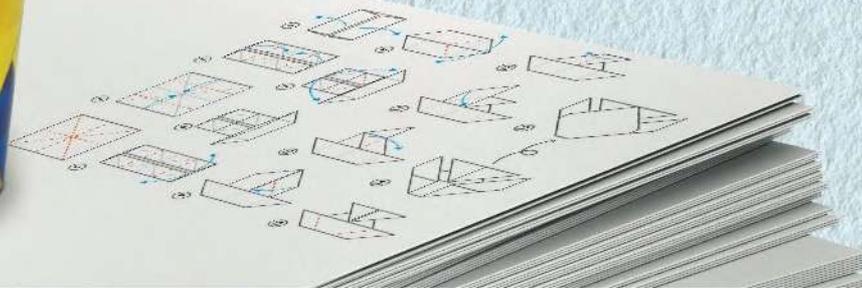


**ORGANIZZAZIONE
VITTORIO CASELLI SPA**
Via Magenta, 19 50123 Florence - Italy
Tel. +39 055 284292 - Fax +39 055 283364
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Pablo Picasso



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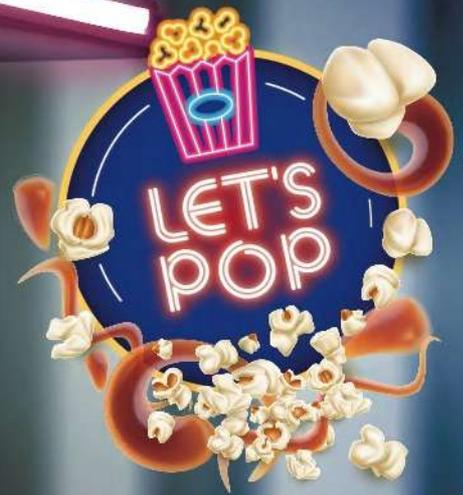
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New Collection

Imagine a world where ideas take shape and, from a simple sheet of paper, transform into darting little fishes. Here they are, diving from the new ICE & PLAY® ice cream cups and swimming in the unspoiled sea. Yes, because thanks to Medac's eco-sustainable commitment, the environment around us is more and more green: the cups ICE & PLAY® at the end of their use must be disposed of in paper that, once recycled, will create new objects, as the imagination suggests. Everything you can imagine, Medac turns into reality. Point your smartphone at the QR code of the new ICE & PLAY® cups and visit the Medac website. You can then have fun building origami and discover how they should be properly disposed of in the recycling bin.





***COMING SOON FOR THE
FIRST TIME IN ONLY THE
BEST GELATO SHOPS!***

**GET READY TO OFFER
THE AUTHENTIC TASTE
OF POPCORN AND SALTED
CARAMEL IN AN EXTRAORDINARY
GELATO VERSION!**

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**New
2023**



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