

SWEETMOOD

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

Year 12 - No. 35 - JULY 2023 - € 1.00



ITALY
punto

Ilaria Castellaneta
*the new queen
of desserts*



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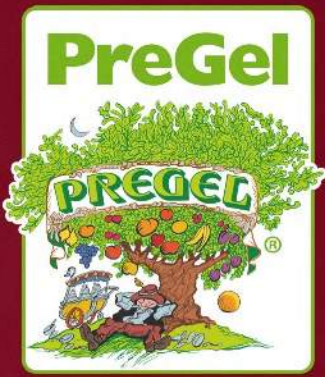
A new way to present your art: an articulated line of showcases for gelato and pastry shops, the result of a careful study of each element that has made it possible to obtain ideal systems to enhance the visibility of the products on display, making them the real protagonists also thanks to the display floor raised and illuminated.



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Per il tuo Gelato

EDITORIAL



Despite everything...

The world keeps spinning, even with endless problems and struggles; nonetheless, it is business as usual. Very high inflation, questionable monetary decisions with continuous increases in the price of money, situations of war, unstable geopolitical circumstances.

And yet, tourism is growing strongly. Italy in particular has overwhelmingly returned to the top of the list of destinations chosen by vacationers, thanks to its artistic treasures, its marvellous cities, its "good food".

Thus, Made-in-Italy food products are also desired throughout the world. The numbers reflect this and all the international events where Italy appears transform into a success.

As it has happened in the past, in this issue of puntotaly we have decided to focus on content where women are the protagonists. Some will comment that these gender distinctions are obsolete and outdated. However, we believe it is beneficial and relevant to place on the international stage the best of our female figures who work in the pastry and gelato arts.

First of all, the Pastry Queen 2023 Ilaria Castellaneta, to whom we dedicate our cover and opening article of this issue. She is followed by many suggestions and ideas from other qualified female professionals in the Italian artisanal confectionery industry.

Happy reading to all! For everything else, we will see you at the international trade-shows as usual or online at www.puntotaly.org.



ITALY

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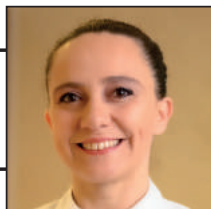
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Perfetto
Per il tuo Gelato

CONTRIBUTORS



Barbara Bettera
Master gelato chef



Federica Boldetti
Master pastry chef



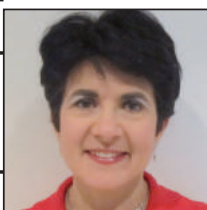
Ilaria Castellaneta
Master pastry chef



Alessandra Poni
Reporter



Lorenza Rizzi
Master pastry chef



Federica Serva
Reporter



Alice Vignoli
Master gelato maker

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Publishing Director

Franco Cesare Puglisi

Editor

Manuela Rossi

Editorial Staff

Anna Frascini

Production Manager

Gora Di Benedetto

Public Relations Manager

Davide Pini

Advertising Manager

Paolo Barretta

Advertising

Patrizia Dal Mas

Translations

Laura Duca, Patrick Hopkins

Graphic Layout Illustrations

ONIDEA adv srl - Milano

Editrade srl – Headoffice

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

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INSPIRED PROFESSIONALS, HAPPY PEOPLE, INSTITUTE OPENS ITS U.S. HUB

Innovation starts with people; this is how at Disaronno Ingredients we seek excellence and promote the culture of Artisanal Gelato with professionalism and passion; for the occasion, the Education, Creation & Application Institute bears the American flag and opens its US hub.

The adoption of a modern working method is the distinctive element that led us to want to expand the headquarters of the Saronno Institute into the United States, creating a space that can promote the excellence of Made in Italy products and the quality of raw ingredients and transmit the heritage of six brands that

have always distinguished themselves within the sector, both nationally and internationally. With the objective to create value for our clients by offering them a space where they can expand their training, develop in-depth knowledge, and accomplish challenging goals, the first classes at this new hub were held on May 16-17-18.

16-17/05 **Introduction to Gelato:** a course that presents the fundamental concepts of artisanal gelato regarding both technical aspects as well as production

18/05 **Fantasy Gelato:** a colourful, fun day where participants learn the main techniques for decorating gelato

"It is a great feeling to see this project come to life, a successful project that will allow us to share and immerse our clients in the culture of Italian-style Artisanal Gelato." This was the comment of Michele Tremolini Director of Operations - Americas. It was a great accom-





plishment that involved firsthand all the people of the branch, especially Lizie Brito, Customer Service Excellence Coordinator, for all the organizational coordination. At the grand opening, two of the top instructors were present, Stefano Macagno, Technical Service Excellence Manager, and Chef Sabrina Mancin, who presented the Introduction to Gelato and Fantasy Gelato courses over the three days. Gelato Shops are the beating heart of the Institute. For this reason, we provide courses based on the various levels of the candidates, and that adopt an approach that can be more or less specific based on the needs of the participants or on the objective that they have set for themselves. To participate in the courses at this new location, or for more information, please write an email to instituteusa@disaronnoingredients.com

To discover more about the Education, Creation & Application Institute's world, visit the dedicated area on our website

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The winner of the 2023 Pastry Queen World Championship held in Rimini discusses memories of her preparation, emotions during the competition and her plans for the future, all in light of her great determination.

How would you define in a few words the pastry chef Ilaria Castellaneta?

Creative, passionate and perfectionist. I aim for excellence, and these are fundamental characteristics in the pastry arts which I approached while studying at university. It was love at first sight. It won me over and caused me to leave the Liberal Arts School to go on to study ingredients and dessert recipes.

Image by Studio23 Martina Acanfora Photographer

Ilaria Castellaneta

the new queen
of desserts

What motivated you to participate in the Pastry Queen World Championship?

When I had the opportunity to participate in the selection rounds of the Pastry Queen World Championship, I immediately accepted with enthusiasm. It was an opportunity to challenge myself and my potential, measure my limits and compare myself with other professionals in the industry. When I was chosen to compete in the championship, my enthusiasm and determination skyrocketed, and I was honoured to represent my country. The wait to compete was very long due to the forced pause caused by the pandemic, but that didn't stop my determination. I was able to push through moments of frustration by thinking about the future. I did not give up and I made it to the finals.



What did the long preparation and the competition leave you as a legacy?

Preparing for a competition of that level involves great commitment and the right attitude. It's a set of ideas, sleepless nights and a lot of desire to make it happen. My preparation left me with a phrase "Only those who want it win", a phrase that I repeated to myself many times and that will remain with me for my entire career, because it is true. If you have the constancy to study and work hard... in the end, you will win. I was coached by Eugenio Morrone, who, in addition to being very prepared, is a beautiful human being. When I was feeling down, he was always there to motivate me, to tell me: "don't worry". I really found it to be fundamental and helpful.

What was the most difficult moment of the Championship and the best moment?

During the competition, there were many difficult and stressful moments that strained my concentration. The most difficult of all of them, where I still having cold sweats just thinking about it, is when the lamp for sugar broke right when I was assembling the statue. And then, it was very difficult to lift the statue to position it on the table. My hands were shaking. The best moment, which may seem obvious, was the award ceremony: "The winner is Italy!". I couldn't believe it; it was an inexpressible emotion. Taking the Italian flag onto the podium was a source of great pride for me. Listening to Mameli's Hymn from the podium gave me goosebumps. After having lifted the trophy together with my coach Eugenio Morrone, I ran to hug my family, who was there to cheer me on and who really supported me during the time I was preparing for the competition.

What are your plans for the future?

After the challenge of the World Pastry Queen, since I work in a restaurant, my dream would be to achieve a Michelin star. It will be a very hard and strenuous journey, but I'm ready to work hard and to study thoroughly to make it possible. Pastry arts in the foodservice world can achieve an even greater importance, and I am committed to this goal.

Regarding your previous experience as a pastry chef in high-level restaurants, which collaboration has been the most formative?

Over the years I have known many working situations, all of which have been formative each in their own way, but the one that taught me the most was my experience at the 1* Michelin restaurant in Lugano (Swiss), Artè al Lago.

Working alongside Chef Diego Bertona and Chef Frank Oerthle was an honour as well as a pleasure. Two great professionals and exceptional human beings.





What features distinguish pastry arts in foodservice?

Pastry arts occupy significant space when there is a Michelin star, being that the last course on the menu is the course that you remember most. It would be a shame to have a beautiful dining experience, then to make it to the end with a dessert that is not up to par. Pastry arts in foodservice must present harmony between flavours and balance the ingredients well. All elements must be well proportioned in the dish and their freshness and seasonality should be highlighted. Furthermore, it should aim for its final effect to be a positive turn of events. These characteristics differentiate pastry arts in foodservice from the classic pastry arts. The task of a pastry chef is to not disappoint customer expectations. To succeed in this requires a lot of study, preparation and dedication to work.

At an international level, how are Italian cuisine and pastry arts perceived today and what future do you see for them?

Everywhere in the world if we talk about Italy, we think of its cuisines and its pastries. The reputation is of excellence, authenticity and sophistication. However, when something becomes so popular, there is a risk of imitations. We must aim to defend Made in Italy products, our local products of excellence, of which Italy is rich. I see the future based on innovation and creativity, but with more consideration for sustainability, health and environmental impact. These issues are becoming increasingly important in the contemporary food world, and I believe that Italian cuisine and pastries will follow this trend, highlighting fresh, seasonal and sustainable ingredients.

Women are still a minority at the top of the culinary and pastry worlds. What qualities does a woman have to rely on to succeed in these industries?

Women were a minority, it's true, but the situation is changing. Women are finally establishing themselves in the foodservice industry. The qualities to focus on are the same as their male colleagues: passion, dedication, discipline, commitment. The chef's hat is one size fits all. It looks good on all heads, without distinction of gender, and the world is noticing that. Reconciling work and family is possible, even for women.





What is your favourite dessert recipe?

The cold bases such as mousses, semifreddoes and creams are my favourite preparations for many reasons. First, they offer a wide range of textures that make them interesting and pleasant to taste. Then, they lend themselves to being customized because they are dynamic. I can test new pairings and combine flavours and textures, stimulating my creativity. I don't have a favourite flavour because I am excited more by the texture rather than the taste, which allows me to play with pairings. I am

a person who likes to experiment, I have a lot of fun. If you don't feel like experimenting, if you are not curious, you will not get ahead in many different areas, not just in pastry arts.

What space does artisanal gelato have in your creations?

Artisanal gelato, including savoury versions, has ample space in what is my idea of pastry arts. Playing with temperatures and textures, while being attentive to the seasonality of the ingredients, make the sensorial experience of tasting it even more intense and pleasant. Based on the preparations, I pair the type of gelato, which has become an important component in desserts thanks to the contrast between hot and cold. This contrast is interesting for the palate and requires careful studying of

how to balance the ingredients.

Would you like to deepen your study of artisanal gelato? Can this "cold dessert" conquer more space in foodservice pastry arts?

In the months leading up to the Pastry Queen Championship, I was lucky enough to get closer to the world of artisanal gelato with my coach Eugenio Morrone, World Champion of Gelato 2020. I discovered new techniques, balancing and theories on coldness, that encouraged me to study this fascinating world in even more detail. "Cold desserts", that is, granita, sorbets and gelato, occupy a large space in the foodservice world even during the winter months. Italian-style, artisanal and high-quality gelato is fundamental, both when served alone or when used to complete a dessert.



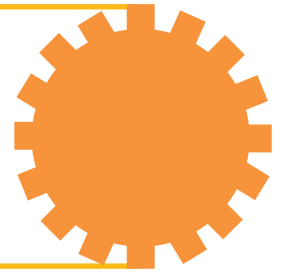


By Ilaria Castellaneta

SWEET PROPORTIONS



Aesthetics and taste come together in an admirable balance, just like the circle and square in which Leonardo's Vitruvian man is inscribed. With this cake, Ilaria Castellaneta triumphed at the 2023 Pastry Queen World Championship.



The Vitruvian man is one of Leonardo's most famous drawings and represents the study of human proportions. The ideal proportions of the human body are inscribed in the two perfect figures: the circle, which symbolizes Heaven, divine perfection, and the square, which symbolizes the Earth. This dessert, round on the outside and squared on the inside, represents a proportion made dessert and combines aesthetics with taste.

COMPOSITION

- Mascarpone Mousse, Vanilla
- Italian Meringue
- Gianduja Cremeux
- Crème Anglaise
- Citrus Cremeux
- Raspberry Gel
- Crunchy
- Milk Chocolate Biscuit

MASCARPONE MOUSSE, VANILLA

INGREDIENTS

- | | |
|------------------------|-------|
| • mascarpone | 500 g |
| • cream | 500 g |
| • Italian meringue | 320 g |
| • powdered jelly | 12 g |
| • cold water for jelly | 60 g |
| • vanilla pod | 1 |

INSTRUCTIONS

Whip the cream and the pulp of a vanilla pod together with mascarpone. Rehydrate and dissolve the gelatin. Dilute the gelatin with a little of the whipped mixture and add it to the mass again. Add the meringue to the mascarpone mixture, dress in the mould.

ITALIAN MERINGUE

INGREDIENTS

- | | |
|-------------|-------|
| • egg white | 110 g |
| • dextrose | 35 g |
| • sugar | 185 g |
| • water | 50 g |

INSTRUCTIONS

Bring the water and sugar to 121°C and pour slowly over the egg whites which are being whipped with the dextrose in the planetary mixer. Whip until cool. Hydrate the gelatin, whip the mascarpone with the cream and vanilla, add the melted gelatin diluted with a little of meringue, add the meringue mixing with a spatula.

GIANDUJA CREMEUX

INGREDIENTS

- | | |
|------------------|-------|
| • crème anglaise | 250 g |
| • gianduja | 225 g |

INSTRUCTIONS

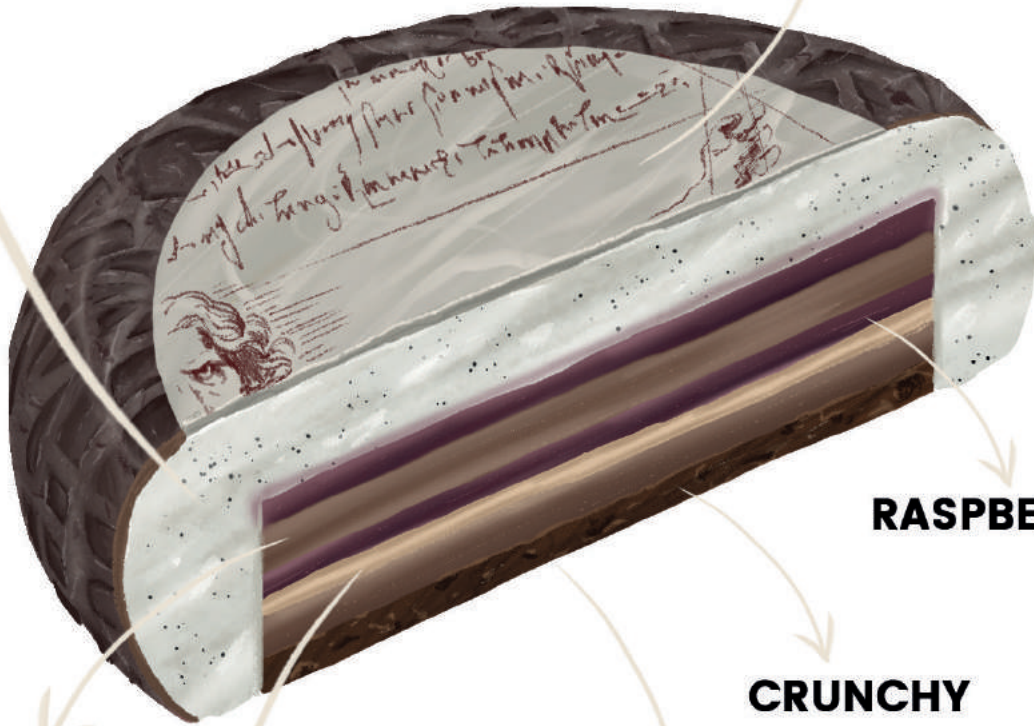
Pour the crème anglaise over the chopped chocolate and emulsify.



MASCARPONE AND VANILLA MOUSSE



CHOCOLATE DECORATION



RASPBERRY GEL

CRUNCHY

GIANDUJA CREMEUX

MILK CHOCOLATE BISCUIT

CITRUS CREMEUX



Image by Peppe Snake

CRÈME ANGLAISE

INGREDIENTS

- fresh cream 35% 125 g
- whole milk 125 g
- egg yolks 50 g
- sugar 25 g
- granular gelatin 2,5 g
- hydration water 12,5 g

INSTRUCTIONS

Bring milk and cream to the boil. Mix the egg yolks without whipping them, pour the hot liquid onto the egg yolks and mix. Bring to 82°C, stirring constantly with the help of a maryse, making a figure of 8 and avoiding incorporating air. Remove from heat and add the hydrated gelatin melted in the microwave, pass the cream through a sieve.

CITRUS CREMEUX

INGREDIENTS

- lemon juice 115 g
- yuzu 40 g
- sugar 15 g
- eggs 180 g
- gelatin mass 18 g
- white chocolate 130 g
- butter 35 g

INSTRUCTIONS

Bring the eggs to the heat with the lemon juice and the sugar at 85°C. Add the gelatin mass and pour over the white chocolate and the butter, below 30°C add the yuzu, put in the mould and cool.

RASPBERRY GEL

INGREDIENTS

- raspberry purée 115 g
- lemon purée 5 g
- sugar 12 g
- dextrose 12 g
- gel mass 18 g

INSTRUCTIONS

Heat the fruit purée with the sugars up to 40°C and add the gelatine mass previously melted.



CRUNCHY

INGREDIENTS

- Paillettes 540 g
- Muscovado sugar 75 g
- powdered glucose syrup 55 g
- sweet almond paste 40 g
- melted Dulcey chocolate 200 g
- peanut oil 160 g

INSTRUCTIONS

Melt the couverture at 45°C and add the oil and almond paste. Matching sugars and mixing well. Finally add the shortbread grain. Spread a very thin layer, place the biscuit on it and chill everything in positive.

MILK CHOCOLATE BISCUIT

INGREDIENTS

- butter 375 g
- sugar 375 g
- egg mixture 525 g
- milk chocolate 300 g
- flour 210 g
- almond powder 270 g

INSTRUCTIONS

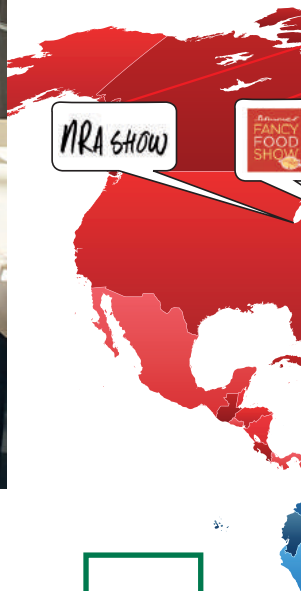
Whip the butter cream with the sugar, add the egg mixture and melted chocolate and whip again. Add the mixed powders and roll out on a baking sheet. Bake at 160°C for 13 minutes.



puntotaly wire



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



SIRHA LYON Lyon (France), 19 - 23 January

Sirha Lyon always has a certain appeal on those who, like us, are interested in previewing the trends of the international foodservice world. And the 21st edition of the tradeshow confirmed its key role in a distinctly global context.

The theme of ecology and sustainable technological developments was at the centre of the exhibition, acting as a common thread to the great challenges in the hotel, restaurant and food in-

dustries in all their facets.

“Sirha Lyon 2023 proved more than ever its ability to mobilize international buyers and a highly qualified visitor base, where over 50% has the power to make decisions” declared Luc Dubanchet, director of the Sirha Food Division and director of Sirha Lyon. “The quality of the offer from the 4,700 brands present – in particular by adopting a sustainable approach – corresponds to the innovative nature of this global trade fair of foodservice, catering and food”.





Buyers and chefs made this show overflow with vitality, both in the exhibition halls as well as during the intense culinary competitions. The Grand Finale of the Pastry World Cup 2023 crowned Japan as the winner, which presented original and impressive creations with climate change as the theme.

The Bocuse d'Or awarded the Danish Brian Mark Hansen, placing Denmark on the highest step of the podium for the third time. The next edition of Sirha Lyon is scheduled for January 23-27, 2025.

SIGEP

Rimini (Italy), 21 - 25 January

When on January 21 we crossed the turnstiles of Sigep, we could not hide our emotions. This year's show was the first show organized once again with its traditional format, after the restrictions caused by the pandemic.

So here we are wandering around the Rimini convention centre which registered a more-than-deserved sold-out: there were more than one



thousand companies present from 34 countries, spread out over 28 pavilions, with an exhibiting surface of 130 thousand square meters. And walking down the aisles, you could feel yourself once again in a vast international environment thanks to the multitude of visitors which, according to the organizers of the event IEG - Italian Exhibition Group, came from 155 countries.

“Sigep has returned to its ideal timing – specified the IEG President Lorenzo Cagnoni during the opening ceremony – after two difficult years for the out-of-home consumption. And yet, as the data confirms, Italian sweets have recovered well and are even growing”.

Among the booths, you could feel the exhibitors' enthusiasm to finally show “in person” their new developments from the last two years in the gelato, pastry, chocolate, coffee and bakery industries (this last one was strengthened thanks to the simultaneous AB Tech Expo). Many of these new developments denote an increasingly growing attention to protecting the environment.

Shows and competitions animated the six Are-

nas, with over a thousand events.

In the meantime, we have already marked our calendars with the next edition's dates: January 20-24, in Rimini as always.



EXPO SWEET

Warsaw (Poland), 28 February - 1 March

The days of the past edition of this Polish exhibition were really intense. Over 25 thousand visitors crowded the booths of some of the most important European companies for pastry, gelato, bakery and HoReCa, with the exhibiting landscape consisting of raw ingredients, equipment and solutions for cutting-edge point of sales.

This exhibiting moment was the backdrop for four prestigious competitions: Ice Cream Championship of Poland, Championship of Poland in Dessert Preparation, the Polish Championship of Students of Confectionery Schools and the Confectionery Decoration Competition.



During the Ice Cream Championship of Poland awards, first place was won by the “Patisserie Marek Moskwa/Lody Szypuła 1974” team, who is thus preparing to compete at the “Gelato World Cup” World Championship scheduled for Sigeo Rimini 2024.

It was also possible to witness the creation of authentic masterpieces made by the champions Renata Martyna and Angelika Chwyć, who will represent Poland at “Cake Designers World Championship 2023” in Milan.

During all the days of the fair, a special area was set up with a record number of confectionery products: more than 100 pieces in six categories. The organizers of Expo Sweet are already preparing the next edition, scheduled for February 25-28, 2024, which promises to be even bigger and richer.



ing exhibitions and developing and managing business relationships with leading companies in the world of agri-food, have contributed to the success of the exhibition. With the same determination, we are already working on the ninth edition, which will take place in March 2025”.



LEVANTE PROF Bari (Italy), 12 - 15 March

Bari is a fascinating city in every season, with its maze of intricate streets that unfold in the historic centre. And the exhibition, organized every two years by DMP in the pavilions of the Fiera del Levante, represents an appealing “call” for specialized visitors that come from the other side of the Adriatic Sea: Balkan States, Albania, Montenegro, Croatia. In addition to these, a large group of professionals from Bulgaria also attend.

The 2023 edition registered an over 30 percent increase in attendance from visitors.

With nearly 200 booths that occupied 20 thousand square meters, there were over 400 specialized exhibitors of the foodservice, pastry and hospitality industries as well as the entire supply chain of the bakery industry.

The events programme of conferences, workshops and competitions was particularly rich, including the “Divina Colomba”, which awards the best artisanal Easter colombas of Italy, the “puntoIT” trophy dedicated to Italian artisanal gelato, and the cocktail competition for the most original and balanced mixed drink.

“Having returned to the traditional dates in Bari - commented Ezio Amendola, President of Levante Prof - and the thirty years of experience in organiz-



The formula

A passion for math, a degree in chemistry, a strong interest in innovation: these are Barbara Bettera's winning ingredients. Twice she has earned the highest spot on the podium of the Coppa d'Oro competition at Mig Longarone.



for success



The educational path is always something that leaves a significant mark on one's life. Then you can choose whether to continue to cultivate your passions or if you prefer to change your way.

Barbara Bettera, an emerging talent in the artisanal gelato world, was able to accomplish both.

After graduating from the scientific high school and obtaining her degree in chemistry and pharmaceutical technologies, she started her professional career first in her family's café, then in a pharmacy. In April 2013, a turning point: she opened her gelato shop "Il Gelato di Barbara" in Rivolta d'Adda, in the province of Cremona (Italy). And here, her familiarity with numbers and her profound knowledge of chemical formulas prove to be valid allies. Everything is mixed with a clever dose of lively curiosity regarding what it is new in the food world.

Success didn't take long. In ten years of business, Barbara put her consolidated knowledge to good use, and her shop has become a real

point of reference for the Cremona area. In 2019 and in 2022, she achieved the Coppa d'Oro award promoted by Mig - Mostra Internazionale del Gelato in Longarone (Belluno, Italy). This double victory was accomplished also thanks to her use of innovative ingredients, obtaining original recipes for the hazelnut and malaga flavours (which were the "themes" of the two editions). Today, she is the only professional who has reached the top step of the podium in this prestigious interna-

tional competition twice.

Among other awards achieved by Barbara, in 2013, she won second place in the Carlo Pozzi competition organized by Sigep Rimini. She also earned the coveted "cones" from Gambero Rosso (one in 2018 - 2019 and two since 2020). Since 2016, her shop is listed among the 100 best Gelato shops of Italy in the Il Golosario guide.

For some years now, Barbara has also been instructing intense training for gelato makers, with basic and advanced courses.





Sensorial laboratory

The lab created by Barbara is a true centre of ideas and creativity. The objective is to keep the great tradition of artisanal gelato alive, renewing it with exclusive proposals. It is the result of continuous research and experimentation.

The offer ranges from gelato to semifreddoes and includes spumoni. It is Barbara herself who organizes the production processes, manages orders and receives goods. Her job goes even further: management and training of personnel, sales assistant, head of marketing and communications of the point of sales, head of HACCP protocols and security...

The aspect that has always distinguished her offer is its high level of customization. In her gelato, she uses a milk base formulated by her and that allows her to make unique creations. Among her most recent specialities, the intriguing Cremoso with calendula flowers and notes of passion fruit is highly requested. It is an original pairing that brings out the aromatic notes of its elegant ingredients.

Barbara has also formulated a personalized recipe for a cold fruit base, and she has developed a program that automatically calculates the recipes for sorbets and alcoholic sorbets: all you have to do is insert the desired parameters and the final recipe is automatically drawn up, which is perfectly balanced. An example? The refreshing fennel sor-

bet, which brings out the sensorial notes of this delicate gift from Mother Nature.

Interest in the constant evolution of the market led Barbara to study and search for more innovative ingredients, such as fibres, proteins, fats and new generation thickeners.

And drawing from the plant-based world, she has developed a custom vegan base, Las Vegan, which can be used to produce all water-based gelatos (which can be used both with a fat-based flavour paste or with a sugar-based one). This offering aroused considerable interest among clients, so much so that there was an 20% annual increase in sales of vegan gelatos.

Barbara's attention to consumers' emerging requests for healthy options encouraged her to produce a line of gelatos with no added sugars: it only contains the sugars naturally present in the milk and fresh fruit that are used in the preparation.

The result of several years of study and research, the line reveals an important strength: it maintains the typical creaminess and flavour of traditional gelato. Today it is available in fiordilatte, chocolate, custard and coffee, and they are all high in fibre. They are perfect for those who want to limit the caloric intake in their diet, for those who follow a keto diet or for those who need to reduce their glycaemic levels.





PINEAPPLE, APPLE, LEMON AND TURMERIC

for the syrup

INGREDIENTS

• water	257,5 g
• sucrose	170 g
• dextrose	25 g
• dry glucose 29de	18 g
• inulin	23 g
• neutro fruit stabilizer	5 g
• ground turmeric	1,5 g

INSTRUCTIONS

Weigh the dry ingredients and mix carefully. Add them to the water and heat to 85°C. Let cool completely.

for the fruit

INGREDIENTS

• yellow apple extract (or centrifugal juice)	200 g
• fresh pineapple extract (or centrifugal juice)	300 g

Suggestion: to prevent oxidation of the apple juice during extraction, add 1 g of citric acid or 30 g of lemon juice directly into the pitcher where the juice will be extracted.

INSTRUCTIONS

When the syrup is thoroughly cooled, add the centrifugal juices and the zest of 1 lemon, mix well then batch freeze.

This recipe creates a mix with about 30 brix, for an approximate serving temperature of -12,5°C.



A party... for charity

In April this year, Barbara celebrated the first ten years of her business with the “Gelato Champions in celebration” initiative.

The event was animated by six gelato maestros who have won the Coppa d'Oro competition over the past few years, just like Barbara did: Giuseppe Zerbato, Roberto Galligani, Andrea Cabano, Curzio Baraggi, Genti Ashiku and from Utrecht (in the Netherlands) Roberto Coletti. And so, exclusive original flavours were made, and a free tasting was offered to all the participants.

Francesco Falasconi also spoke, as he was one of the members of the Gelato World Cup 2012 winning team: he was entrusted with the task of making a series of ice sculptures that left the public... in awe. But that's not all. The event also had a charitable purpose: it was an opportunity to raise funds for Rivolta d'Adda's preschool, which will be used to carry out many projects for young children.

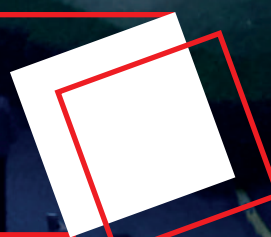
Another “winning formula” developed by Barbara!



Creativity on stage



Milano Design Week has returned to being the most sought-after stage that combines locations and events in the spirit of the project.



Università Statale - Image by F.S.



If there is one “magical” week in Milan where the city completely changes its atmosphere, it is the one when Salone del Mobile.Milano and Fuorisalone take place, the most famous Design Week in the world. This year, it took place in April following its traditional scheduling from before the pandemic. The success of the fair at Rho was undoubtedly remarkable, as it involved over 2 thousand exhibiting brands and attracted over 307 thousand visitors (+15%). The Fuorisalone was also undoubtedly successful (the simultaneous events spread throughout the city), with over 900 events listed online at Fuorisalone.it.

Between Palazzos and courtyards

Born in the Via Tortona district, Fuorisalone has expanded to include other neighbourhoods and streets, transforming Milan into a “magical” maze where you can rediscover the beauty of historic buildings such as Palazzo Litta, Palazzo Serbelloni, Palazzo Visconti and the Circolo Filologico Milanese. It is a perfect opportunity to be impressed by the charm of forgotten places, such as the de-consecrated church of Saint Victor and 40 Martyrs, which hosted the designers selected by the



Installation by Galerie Philia - Image by F.S.



Riva Mobili d'Arte - Image by F.S.

Galerie Philia with the theme of desacralization. You can be surrounded by nature at the Botanical Gardens of Brera and at the courtyards of the University, or you can visit showrooms in a different backdrop, like the one that you could feel at Spazio Lenovo, where technology was accompanied by suggestive piano music and the precious craftsmanship of Riva Mobili d'Arte, which covered the outside of the instrument and displayed a sumptuous dining table. Ultimately, it is possible to explore places that are usually inaccessible, such as the Marchiondi Spagliardi Institute or the former slaughterhouse of Porta Vittoria.



Installation by Ciam

Underground atmosphere

The last of the aforementioned locations was very popular since it was the site of the Alcovà exhibition, which united over 90 designers and institutions, committed to shaping contemporary design culture through innovative practices concerning living environments, products, systems, materials and technological innovation. Among them, Ciam, who created an installation based on the new gelato pozzetti, Circle, arranged on a long panel suspended in darkness. It was curated by Art Director Fabrizio Milesi, who

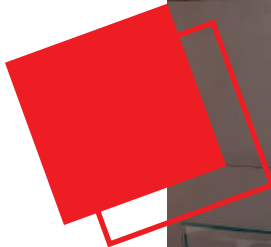
played with contrasts such as off/on, light/dark, noise/silence to engage the visitors' senses and bring out the sensations of freshness and radiance associated with gelato.

From the lathe to the table

Among the historic buildings, Palazzo Borromeo d'Adda with its neoclassical façade and the beautiful inner courtyard may seem at first glance an unlikely place for an exhibition dedicated to the industrial use of metal. Instead, it turned out to be the perfect location for the "Art Metallica" exhibition by Alessi, which presented four projects carried out with some of its most important collaborators. One was "Il Tornitore Matto" (The Mad Turner), which focused on objects that recall the function of containers, including bowls, vases, shelves and glasses.



Installation by Alessi



Special flavours

Gelato was the protagonist in two other events, which united fashion and furnishings. In the luxurious Stella McCartney boutique four special flavours were offered, inspired by the stylist's summer collection built around the concept of "Change The History". The same slogan was on the cart from which the gelato was served: kivi sorbet, strawberry sorbet, turmeric cream with a walnut and chocolate crumble, and a savoury fiordilatte with blue stracciatella. In the unusual "cabinet de curiosités" shop Raw & Co, Lavoratti 1938 chose to present its latest creation: pralines and bars of chocolate filled with artisanal gelato made with high-quality ingredients, such as the Favetta di Terracina strawberry and the Tonda di Giffoni hazelnut.



Installation by Stella McCartney - Image by F.S.



Lavoratti's bar chocolate



Limited edition

Exclusive glasses and cocktails were at the centre of the evenings at Dry Milano. A dedicated installation unveiled the limited edition "Strata" collection of glasses, the result of a Strega Design Collection project. The historic liqueur company Strega Alberti 1860 invited the designer Lucia Massari to design a glass that was inspired by the brand philosophy. Thus, a collection of cocktail glasses was created, each unique and numbered, handmade in Murano (Venice) by Fornace Mian. The establishment's barman, Edris Al Malat, developed a dedicated cocktail made with Strega liquor paired with a fennel-infused gin, white vermouth, sugar and citric acid.



Installation by Strega Design Collection



Explosion of colours

Along the streets of Brera, where the most artistic and fascinating soul of Milan is hidden, Veuve Clicquot spread joy and optimism through colours with its presentation of "La Grande Dame 2015 X Paola Paronetto" at the La Grande Dame Gallery by Veuve Clicquot. The artist Paola Paronetto created for the Champagne house a collection of six coffrets for their new Cuvée, with a range of shades taken from a wide palette that express emotions and positivity. In front of the Gallery, the sculptural composition "Monumental Giants" was set up, consisting of three coloured metal bottles that represented the essence of the creations of Paola Paronetto and the metaphor of the verticality of Veuve Clicquot champagnes.



Installation by Paola Paronetto for Veuve Clicquot - Image by Montuori

On the road to sustainability

Even in the fashion district, there was the atmosphere of the Fuorisalone. In illy's flagship store on via Montenapoleone, for example, the collaboration between the coffee roasting company and Kartell was celebrated in the name of circular economy with a spectacular installation. Lush plant islands welcomed the Re-Chair seats made with recycled coffee capsules as designed by Antonio Citterio, turning a waste item into an object of design. This was the first episode on the possible applications of recycling systems, which was continued by the Eleganza seat designed by Philippe Starck.

Inspirational bottle

Changing your point of view. That is what Campari Soda did with its new chapter of "Design Connection" entrusted to Qeeboo. The two brands presented an original collection of objects inspired by the iconic bottle designed by the futurist Fortunato Depero, such as the lamps Giraffe In Love and Sweet Brother Tom, the vase/wine chiller holder Turtle Carry Drinks, and the Rabbit chairs. Seemingly different objects found a common thread in the vibrant colours and the graphic designs of Campari Soda, mixing pop culture, wonder and art.



Installation by Kartell and Illy

Qeeboo Design Connection for Campari Soda





SNACK

By Silvia Federica Boldetti
Images by Francesca Lazzarini - F2Studio



This shiny and inviting snack seems to be enchanted thanks to the subtle gold dust that covers the peanuts. It is a small delicacy that conceals a double contrast; the sweetness of the chocolate opposes the saltiness of the nuts, while the crispy shortbread merges with the softness of the cremino.

COMPOSITION

- Whipped shortbread
- Peanut paste
- Cremino

WHIPPED SHORTBREAD

Ingredients

- | | |
|---------------------------------|-------|
| • fresh butter | 300 g |
| • powdered cane sugar | 110 g |
| • almond powder | 75 g |
| • egg | 75 g |
| • weak flour | 110 g |
| • corn flour | 75 g |
| • starch | 185 g |
| • salted peanuts for decoration | |

Instructions

Whip butter with powdered cane sugar using the paddle attachment. Add eggs that are at room temperature. Add the dry ingredients and finish the dough. Place in silicon moulds, decorate with three peanuts and bake at 160°C for about 30 minutes.



PEANUT PASTE

Ingredients

- | | |
|------------------|-------|
| • salted peanuts | 500 g |
| • sunflower oil | 80 g |

Instructions

Blend peanuts with sunflower oil obtaining a paste.

CREMINO

Ingredients

- | | |
|------------------------|-------|
| • milk chocolate | 500 g |
| • peanut paste | 300 g |
| • anhydrous butter | 100 g |
| • pailleté feuilletine | 100 g |
| • gold powder | 4 g |

Instructions

Melt chocolate at 45°C. Add anhydrous butter and blend well. Add peanut paste and temper mixture until it reaches 24°C. Add the pailleté feuilletine and pour mixture into the moulds where the shortbread has reached room temperature. Decorate with salted peanuts covered in gold powder.



1. Place the whipped shortbread into moulds



2. Decorate with salted peanuts and bake at 160°C



3. Prepare the cremino by mixing the ingredients





4. Pour cremino into the moulds on top of the shortbread



5. Level the cremino by moving the mould

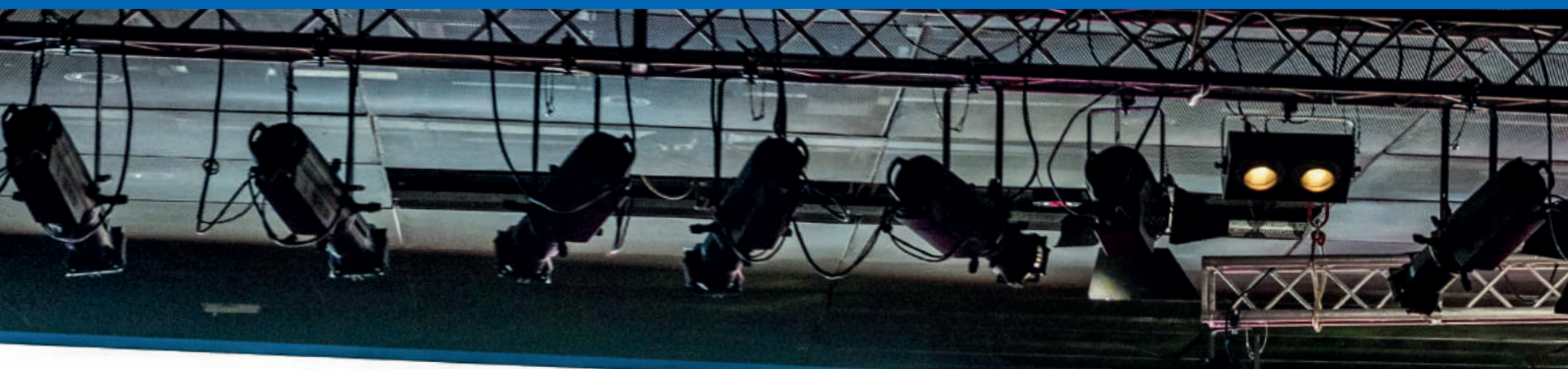


6. Decorate with salted peanuts covered in gold powder

7. Remove from moulds and present the snacks



The spotlight on change



IDENTITÀ MILANO
GOLOSE The International Chef Congress

SIGNORI E SIGNORINE,
LA **EVOLUZIONE**
È SERVITA

#identitamilano2023

ra maritata, Gennaro Esposito

FONDAZIONE
COTARELLA

VELIERE

CHAMPAGNE
BILLECART-SALMON
185

ACQUA PANNA
S.PELLEGRINO

185

BERTO'S
CHEF SOLUTIONS

PARMIGIANO
REGGIANO

FONDAZIONE
COTARELLA

VELIERE

CHAMPAGNE
BILLECART-SALMON
185

FONDAZIONE
COTARELLA

PARMIGIANO
REGGIANO



The eighteenth edition of Identità Milano focused on current events, bringing over 100 speakers on stage and opening new spaces for discussion.



“Ladies and gentlemen, the revolution is served”. This was the theme of Identità Milano 2023, international conference of gourmet cuisine, pastry, mixology and dining room service, held this past January at MiCo Milan Convention Centre. It was focused on the changes going on in the foodservice industry with an inter-

national vision thanks to the return of prestigious foreign chefs. Eighteen years ago, during the first edition in 2005, Ferran Adrià participated. This year, his brother Albert Adrià presented together with a lineup of exceptional chefs such as Alex Atala, Andoni Luis Aduriz, Leonor and Laura Espinosa, Paco Morales.

Renewed format

Together with them, there were several protagonists of the Italian culinary scene, and many more. Alongside chefs of the calibre of Massimo Bottura, Carlo Cracco and Luca Sacchi, Antonia Klugmann, Moreno Cedroni and Luca Abbadir, Niko Romito, personalities from the entertainment and cultural world participated as guests of Golosi di Identità, a new format in collaboration with the Cotarella Foundation to promote studies for a healthy and balanced diet. There was a new session of Identità South America, an extraordinary food and wine journey into the heart of the southern hemisphere. It was also a novelty to have hosted the Italian finals of the S.Pellegrino Young Chef Academy, won by Michele Antonelli. The idea of the organizers Paolo Marchi and Claudio Ceroni is to make Identità Milano a “home” for other events that can be integrated into the general program.



Cristiano Tomei



Marco Ambrosino

The versatility of pasta

From year to year, Identità di Pasta, a pillar of the convention, has encompassed many different formats: long and cut, dry and fresh, orthodox and creative. Pasta, in fact, is not a single product devoid of nuances, but rather a versatile ingredient with different shapes and uses. Thanks to the experimentation of “courageous” chefs, the importance of dry pasta in restaurants in Italy has increased enormously, leaving its traditional territories (Campania, Puglia, Sicily) to ex-

pand into all regions and to become the subject of interpretations, not just a simple base to be dressed. Marco Ambrosino did just that by thinking about pasta as a material to be processed, obtaining a sauce made from the fermentation of pasta, with which he dressed the pasta itself, his “Pasta di conserva”. Cristiano Tomei, starting with the concept of “pasta asciutta”, he created a minestrone soup made only with soup, that is, different types of steamed pasta rehydrated with vegetable extracts.



Creation by Karime Lopez



The plant-based trend

From edition to edition, Identità Milano has given space to “natural cuisine”, in all its many facets. This concept has always been interpreted with varying nuances. In 2023, the focus was specifically on plant-based cuisine, one of the most dynamic frontiers in the contemporary world of gastronomy. During his debut at the convention, Antonio Chiodi Latini talked about the “cuisine of the past”, that is, the path taken in the past starting from plant-based cuisine, and the “cuisine of the present”, that is, how new techniques, suitable for plant-based foods, are giving results that are often surprising. Strengthened by the value of memory, Karime Lopez was inspired by “mole”, a dish from Mexico, her country of origin, recreating it with Italian ingredients and adding a feminine touch by decorating it with a butterfly.



Signature pizzas

Pizza is one of the specialities that best represents the culinary culture of Italy. Starting with the first appearances of pizza chefs next to chefs on the stage at Identità Milano, it has moved on to an entire session dedicated to this dish. This session offered many ideas thanks to the work of famous maestros along with that of young rising talents. The undisputed maestro is Franco Pepe, who along with the obsessive care for flour blends, the leavening process and the dough, has added giving value to local products and the ability to communicate pizza beyond regional borders by making it a subject of dialogue between chefs. His sweet pizza is innovative, made with a bufala mozzarella cheesecake base, Riccio tomato preserves, and a basil and olive oil reduction. The creations of Giacomo Devoto (chef) and Gianmarco Ferrandi (expert of leavening) are also innovative, as they work in the gourmet world by uniting the long and meticulous work of preparing doughs with the pairing of refined and sophisticated toppings.



Creation by Franco Pepe

Giacomo Devoto and Gianmarco Ferrandi





Creation by Paolo Brunelli

Room for dessert

Gelato and Desserts did not miss out on Identità Milano 2023. “Identità di Gelato” has earned its dedicated space thanks to talking about the evolution of the “cold dessert”, moving from the display case in a shop to an item on the restaurant menu. This year offered three completely different visions: the tasting and research flight with Paolo Brunelli with raspberry sorbet; the journey into olfactive memories with Stefano Guizzetti, by creating a composition with aromas of the land. He transposed the Japanese kakigori dessert into a dish with deer tartar and vegetables from Paolo Griffa’s garden. After the professional pastry and restaurant dessert sessions, Identità Milano proposed a new session of Identità Dolce with two big personality protagonists: Marco Pedron and Luca Montersino. The first is a Pastry thinker and the second a contemporary chef as they love to define themselves. They talked about their choices in life and experimentation with ingredients and techniques.



Creation by Marco Pedron



By Lorenza Rizzi
Pasticceria La Circe Bio - San Felice
Circeo (Latina, Italy)

VEGAN CAKE





This cake will win you over with its extreme simplicity and for its flavours that will take you back. Organic and high-quality ingredients have been chosen, such as PGI hazelnuts from the Langhe area and coconut blossom sugar. Its genuine flavour can be brought out when accompanied with an apricot jam or coconut whipped cream.

INGREDIENTS:

- flour 260 g
- organic coconut blossom sugar 130 g
- grape sugar 50 g
- dark chocolate 70 g
- raw cocoa powder 30 g
- organic soy or oat milk 250 g
- sunflower oil 90 g
- powder leavening agent 16 g
- chopped hazelnuts 100 g
- vanilla bean 1

INSTRUCTIONS

Combine flour, cocoa powder and leavening agent. Add vanilla seeds to milk. In the meantime,

melt the dark chocolate in the microwave. Add sugar, oil, grape sugar and salt to the stand mixer; mix with the paddle attachment at medium speed for ten minutes. While the mixer is still mixing, slowly pour in the soy or oat milk at room temperature, then add the melted chocolate and keep mixing for another three minutes. Then gradually add the flour in three parts. Lastly, add the chopped hazelnuts and mix quickly. Pour the mixture into a mould with a 20/22 cm diameter. Bake at 175°C in a non-ventilated oven for 30/35 minutes.





Ladies of mixology



Women and cocktails: two words that are growingly more common behind the bar. Pallini, a historic Italian distillery, has developed an entirely female project.

Pallini, a historic Italian distillery, has launched a challenge with a focus on women. At the past Bar Show 2023, a prestigious industry event held in Rome during last May, the company staged the project “Women Do it better. Or Not? Shake it up with Pallini to find the answer”. This is the new leitmotif of this entrepreneurial business managed predominantly by women (it is guided by Micaela Pallini, member of the family’s fifth generation).

The initiative’s objective is to create an informal gathering space where good drinks merge with the possibility to express female

creativity and the art of innovation in the cocktail industry.

Women and mixology are two sparkling ingredients that, when united in harmonious agreement, reveal the ability to create true magic behind the bar, and much more. Also in the beverage industry, the search for greater balance and exchange on par with recent times is bringing ideas and practices characterized by a high level of innovation.

In this project, Pallini has involved the bartenders of ShakHer, a group of female bar professionals born in 2019 from an idea of Roberta Martino together with

some of her colleagues. It is a valuable partnership of two realms that share the same passions and ideals with the intention to put them into practice in the spirits and mixology industry, as could be seen firsthand at Pallini’s booth during Bar Show.

The preview

The day before the start of the Bar Show, at the Roman cocktail bar Drink Kong (which rightfully finds itself in the prestigious ranking of the World’s 50 Best Bars) the numerous participants were able to enjoy a special drink list prepared by Pallini, made with No.3 London Dry Gin, a spirit artfully made after two years of research. This journey of taste was led by three barwomen: Martina Proietti, Brand Ambassador of No.3 Gin, Gulia Cuccurullo and Kyriaki Dachtlyoudi, respectively Bar Manager and Bartender of London’s Artesian Bar.

SPRING BREAK

by *Martina Proietti, Brand Ambassador of Pallini No.3 Gin*

- Pallini No.3 London Dry Gin
- Spring Cordial
- Lime and lavender foam

Spring Cordial is a preparation that is obtained by working the following ingredients at room temperature: asparagus, basil, rice vinegar, sugar, and a mixture of citric acid, malic acid and water.

This mixture, when combined with No.3 London Dry Gin, brings to life a drink with soft and botanical aromas that are balanced with the more acidic lime and lavender foam.

Food pairing

Spinach dumplings with Parmigiano Reggiano foam



Martina Proietti, Brand Ambassador of Pallini No.3 Gin

ELOTE

by *Giulia Cuccurullo, Bar Manager of the Artesian Bar in London*

- Pallini No.3 London Dry Gin
- Nixta
- Ancho Reyes Verde
- Coffee powder
- Soy Yoghurt
- Asahi Beer

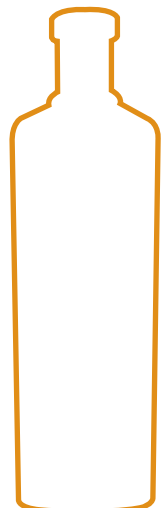
For the realization of this drink, all the ingredients, except Asahi Beer, are well blended then centrifuged in a special machine for about 40 minutes. This process causes the aromas of the ingredients to be released inside the drink, but the solid part of the coffee powder and soy yoghurt are separated, leaving a clear liquid.

Food pairing

Spring rolls (Vietnamese style) with mixed raw vegetables and sweet chili sauce



Giulia Cuccurullo, Bar Manager of the Artesian Bar in London



Kyriaki Dachtyloui, Bartender of the Artesian Bar in London

REISHI NEGRONI

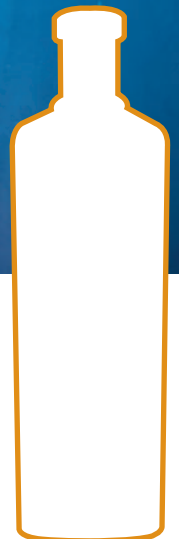
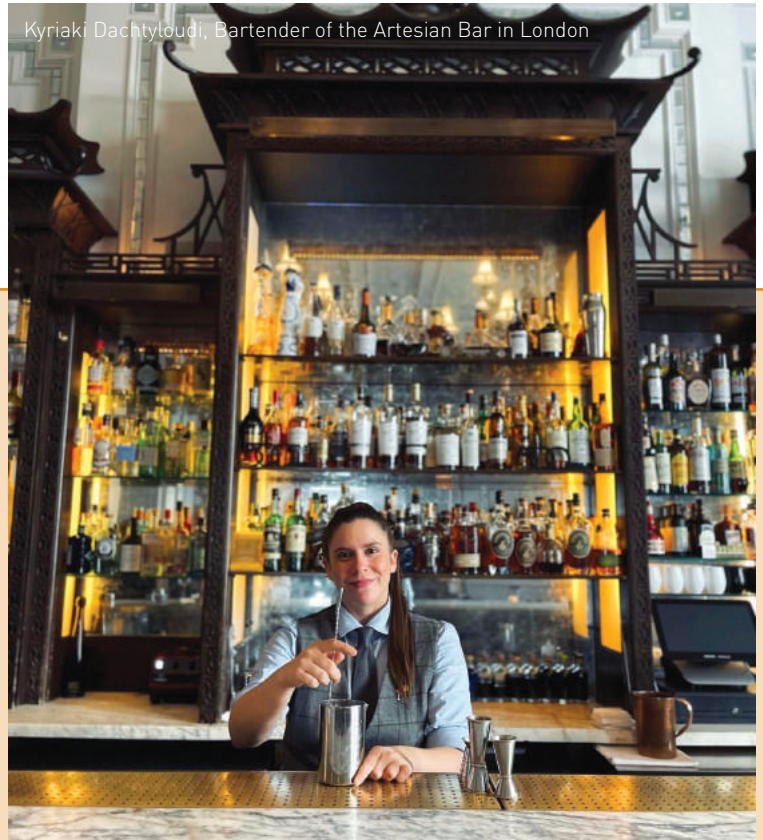
by Kyriaki Dachtyloui, Bartender of the Artesian Bar in London

- Pallini No.3 London Dry Gin
- Red Vermouth
- Bitter
- Pink peppercorn
- Reishi mushrooms
- Chocolate milk

The preparation of this cocktail involves two important steps: a sous-vide cooking at low temperature of reishi mushrooms and pink pepper in a mix of red vermouth and bitters, to which No.3 London Dry Gin is added. Subsequently, the mixture undergoes a milk washing technique with chocolate milk which, thanks to the help of time (about two hours) and a coffee filter, gives the cocktail a bright colour and a smooth flavour.

Food pairing

Chicken Tacos, lettuce, celery and Ranch Sauce

**Land and water**

On opening day of the Bar Show, the Pallini stand welcomed female guests to offer exclusive signature drinks.

In the evening, at the Pantheon Iconic Rome Hotel, an event was set up starring two gins that have made sustainability and environmental awareness part of their DNA: Aquamaris and Procera, respectively a gin made with sea water which preserves its unaltered properties (thanks to the presence of over 60 minerals) and the first premium artisanal gin from Kenya, made with ten African botanicals carefully selected from the territory. Sicily and Africa, water and land come together to bring to life a sensorial experience that has its roots in the care-

ful choice of raw ingredients and in respect for the environment: both gins try to reduce wasting water and they promote sustainable production with local and when possible zero-km ingredients. The sensorial journey to discover the Aquamaris gin was entrusted to Giovanni Torre, the young owner and bar manager of Catania's Circus Cocktail, as well as the Brand Ambassador of this Sicilian gin. Roberta Martino of ShakHer created original cocktails with Procera gin.



Roberta Martino, creator of ShakHer, a group of female bar professionals

WOMEN DO IT BETTER...

SHAKE IT UP WITH PALLINI TO FIND THE ANSWER

OR NOT?

SHAKHER

PALLINI

Sensorial explorations

The “Women Do it better. Or Not? Shake it up with Pallini to find the answer” project was born with the aim of bringing out female creativity in the mixology industry using products from Pallini’s portfolio. Martina Proietti and Roberta Martino, guests “behind the bar” for bars that participate in the initiative, create a series of engaging activities for customers with the goal to explore the flavours and the quality of the ingredients of their cocktails. The drinks can also be accompanied by a special food pairing.



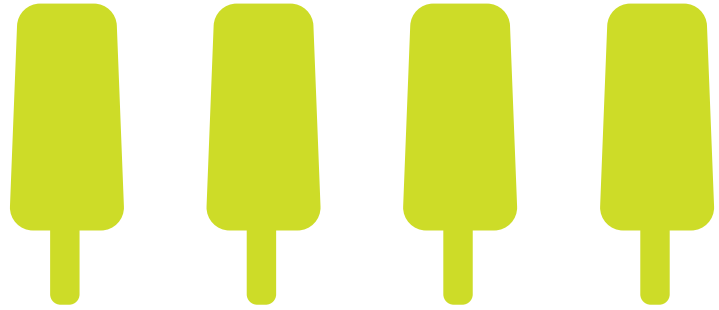
By Alice Vignoli
Images by Giancarlo Bononi

BOOZY POPSICLES



The happy hour ritual takes on a unique spin with two sorbets on a stick with rum and refreshing ingredients. A creative version of the cocktails most loved around the world that will definitely surprise your clients.

Mojito



MOJITO SORBET ON A STICK

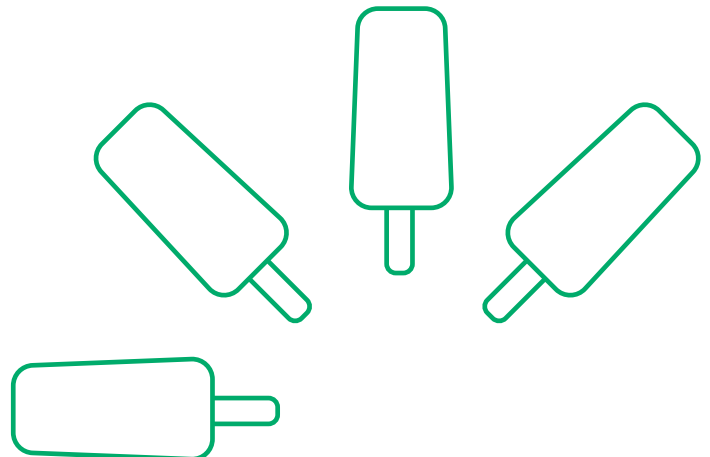
Ingredients	Quantity (g)	Sugars (g)	Sugars (%)
Lime juice	200	10,0	5%
Water	519	0,0	0
Sucrose	196	196,0	100%
Cold fruit base 50	50	40,0	80%
White rum, three years old	35	14,0	40%
Total	1000	260,0	26%

You can substitute part of the sucrose with brown sugar, maintaining the same proportions.

Other ingredients: mint leaves

Instructions

- Squeeze the limes until you have the amount of juice desired.
- Add the zest of one lime to the juice.
- Add the other ingredients – except the rum – to the juice, following the recipe proportions. Add mint leaves as desired to the mix. Let stand for a few minutes.
- Add the rum and then start the aeration phase by using a powerful mixer to blend the mixture.
- Use a confectionery funnel to quickly pour the mix into the steel moulds that have been pre-cooled in the blast freezer for ice pops.
- Insert the wooden sticks into the moulds using the stick holder. Allow to crystallize for about 30 minutes.
- Once crystallization is complete, extract the mould and stick-holder assembly from the blast freezer and dip it into a tray of cold water to facilitate removal of the treats from the moulds.
- Place the treats one by one on a tray covered with baking paper.
- Place the sorbet on a stick in the display case for sale or store for later use.





Piña Colada

PINEAPPLE SORBET WITH COCONUT COVERING

Ingredients	Quantity (g)	Sugars (g)	Sugars (%)
Pineapple pulp	400	48,0	12%
Water	342	0,0	0
Sucrose	158	158,0	100%
Cold fruit base 50	50	40,0	80%
Coconut milk	30	6,0	20%
Rum	20	8,0	40%
Total	1000	260,0	26%

Decoration: dehydrated coconut flour or shredded coconut

Instructions

- Cut and clean the fresh pineapple until you have the amount of pulp desired. You can also use frozen fruit or pineapple in syrup as long as you rebalance the recipe according to the sugar content.
- Add the other ingredients – rum included – to the pulp, following the recipe proportions. Let stand for a few minutes.
- Start the aeration phase by using a powerful mixer to blend the mixture until it is uniform and shiny.
- Use a confectionery funnel to quickly pour the mix into the steel molds that have been pre-cooled in the blast freezer for ice pops.
- Insert the wooden sticks into the molds using the stick holder. Allow to crystallize for about 30 minutes.
- Once crystallization is complete, extract the mold and stick-holder assembly from the blast freezer and dip it into a tray of cold water to facilitate removal of the treats from the molds.
- While the sorbet is still humid dip it into the coconut flour until it is completely covered.
- Place the treats one by one on a tray covered with baking paper.
- Place the sorbet on a stick in the display case for sale or store for later use.





A tradition that always stays alive



The “aperitivo”, or Italian happy hour, has always been an essential moment in the routines of Italians. It is a true ritual characterized by peculiar aspects.

The aperitivo is a symbol of Italian lifestyle. It is a moment for sharing and to be social; a place where ideas are exchanged and where new ones are developed; the pleasant end to a long day. Traditionally, the aperitivo consisted in a glass of vermouth, an aromatized wine born in Turin two hundred years ago, which was accompanied by potato chips, olives and other salty snacks. This wine is an ingredient in many cocktails, for example, the famous Martini. During the eighties and nineties, in Milan, a new format called “happy hour” was born, composed of a drink and a very rich buffet which comprised, among other things, pasta, meat and vegetables. It was so rich that many people, especially younger adults, would substitute their dinner with it. This format is now outdated as it is the quality and not the quantity that must distinguish the Italian aperitivo. It must also represent a skilful combination of food and beverage.

Official identikit

Last year, Federico Gordini, founder of Milano Wine Week Group, a well-known Milanese organization specialized in the food and wine sector, wanted to



celebrate this ritual by launching the World Aperitivo Day. It is to be celebrated on May 26th of every year. The event has the patronage of the Italian Ministry of Foreign Affairs and International Cooperation and of the Italian Trade Agency for the foreign promotion and internationalization of Italian companies. On this occasion, the Manifesto of the Aperitivo was drafted, which lists ten rules that describe the best practices, codifying its founding values. These rules must be followed in order

to create a real Italian-style aperitivo. It was also announced that in 2023, there would be the first edition of the Aperitivo Festival. In fact, this year in Milan from May 26-28, the Festival entertained the public and professionals with tastings, masterclasses, samplings and live music. There were fifteen of the most expert international mixologists and over four thousand people participated in the event. “This edition starts right in the Tortona area where Fuorisalone was born” - explained Federico Gordini, president of MWW Group - “We believe that food is an element missing at the event dedicated to Design”. In 2025, in fact, for the first time, the Fuorisalone will be dedicated to food and to the aperitivo, and it take place simultaneously with the TuttoFood tradeshow.

Fundamental elements

There are two main criteria for the Italian-style aperitivo. The first is related to the importance of the combination of a drink with a culinary preparation, created through pairings; the second is related to the choice of ingredients, which should be at least fifty percent Made-in-Italy. It is important to use certified products with regulated supply chains in order to safeguard the originality of Italian products. It is also important to develop a culture of pairing Italian products with those of food and beverage traditions from all over the world. Here are a few examples of appetizers that have baccalà, or Italian salted cod, as the main ingredient: with a savoury cantuccio, pine nuts, potatoes, and Taggiasca olives, inspired by the Italian region of Liguria; a savoury tartlet, with beet powder and burrata cheese; lastly, as a croquet placed on an asparagus cream. Chef Viviana Varese presented a crunchy pacchero (a type of typical Italian pasta) paired with a revisited eggplant parmesan presented as a mousse and garnished with chives. Chef Daniel Canzian created, in his restaurant, the “bubbles and pasta” theme, that is, a glass of sparkling wine with three types of pasta: cacio e pepe with mentuccia (Lesser calamint); pasta, potatoes and mussels; and rigatoni all’amatriciana. Chef Carlo Cracco created the saffron sandwich with mustard and gold caviar, paired with the “Lemon Sherbet” cocktail, made Gin and Limoncello.



Image by Freepik

Preferences according to research

For 75 percent of Italian, the aperitivo is a fundamental tradition. This statistic emerges from the research titled “Italians and the ritual of the aperitivo” by “CGA by NIQ”. The “aperitivo lovers” are young, live in mid- to large-sized cities, and have an above-average income. The favourite drinks? Cocktails are chosen by 37 percent of consumers, followed by the 30 percent who choose sparkling wine; a good percentage choose alcohol-free or low alcohol aperitivos (26 percent) or non-alcoholic drinks (18 percent). Among the cocktails, the Aperol Spritz is the most requested, followed by the Campari Spritz. 65 percent of Italian consumers are willing to pay more for a better-quality drink when they go out for an aperitivo.



Dedicated to historic establishments

On the occasion of the Aperitivo Festival, each year the World Aperitivo Award will also take place; a plaque will be given to the bars that have written the history of the Italian aperitivo. This year, it was awarded to one of the historical bars of Milan, Bar Basso, the meeting place for artists and VIP especially during the '60s and '70s; here the bartender Mirko Stocchetto invented the famous Negroni Sbagliato cocktail. The plaque was given to Mirko's son, Maurizio Stocchetto. "Il Negroni Sbagliato" is a revisitation of the Negroni, a cocktail created in the early 1930s in Florence, made with Campari, red vermouth and gin. Here is how the twist on it was born: one night, in 1972, while Mirko was preparing a Negroni for a client, he accidentally grabbed a bottle of sparkling wine instead of gin. He realized that this version made sense, so he continued to pour the sparkling wine

and proceeded to call it "Sbagliato", which means "mistaken" in Italian. During the '70s and '80s, the Negroni Sbagliato was popular, but it could only be found at the Bar Basso; then, around the '90s, many other cocktail bars opened up and the Negroni Sbagliato was prepared throughout Italy.

The Manifesto of the Aperitivo

1) The Aperitivo is a ritual of Italian tradition which pairs a drink with a culinary product or preparation; 2) it is held before lunch and before dinner and it does not replace either meal 3) it should be made with at least 50 percent of Made-in-Italy products; 4) it should be an occasion to talk about Italian products; 5) it is the quality that counts, not the quantity; 6) it is an occasion to combine international drinks and cuisines; 7) sustainable choices should be experimented with; 8) the place where it is served and the professionals who serve it play a fundamental role; 9) it offers a convivial setting for blending with other fields of culture, including music, design, art and fashion; 10) it is a tool for the diffusion of Italian taste and lifestyle.

MANIFESTO OF THE APERITIVO

- 1 The **APERITIVO** is an original ritual of the Italian tradition that combines a beverage with a food product or culinary concoction;
- 2 The **APERITIVO** can be practiced at two different times of the day, both at home and in catering venues: before lunch and before dinner, without it being a substitute for either meal;
- 3 To uphold the Italian spirit of this tasty custom, the **APERITIVO** must be at least 50% Made in Italy - that is, at least half of the ingredients used in the pairing must be produced in Italy and their origin must be guaranteed throughout their production chain;
- 4 The pairing between beverage and food - which should allow room for creative expression - must enhance the ingredients and transform the action of tasting into an experience, eliciting the opportunity to tell the story of the products employed;
- 5 The quality of an **APERITIVO** is not measured in terms of the quantity of drink or food presented, but rather by the quality of the pairing and of the individual elements of the composition, which act as a guarantee for the consumer;
- 6 The **APERITIVO** offers an opportunity for the world of Italian beverage, food and culinary traditions to encounter its international counterparts, favoring the best international culinary practices such as the Mediterranean Diet;
- 7 The **APERITIVO** provides an opportunity to practice sustainable choices, both with regard to the instruments and techniques involved, and to the use of seasonal products and/or products made by companies with a reported attention for sustainability in terms of their production methods, of the environment and of social responsibility;
- 8 An essential role in spreading and revealing the value of the **APERITIVO** is played by catering venues and professionals, whose work should uphold the principles of hospitality, quality, typicality and creativity that characterize Italian tradition;
- 9 The **APERITIVO** provides a convivial setting for the encounter with other fields of culture - from music to design, from art to fashion;
- 10 The **APERITIVO** is an instrument for building awareness of the Italian lifestyle, enabling new opportunities for the consumption of Italian-made products across international markets.

The art of innovation



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

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

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





Accademia
Bigatton®

Mauritius: the southern-most school in the world



Alessandro Pitaccolo



Denis Goyet

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

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





Mauritius

Ice Cream
Production Ltd

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

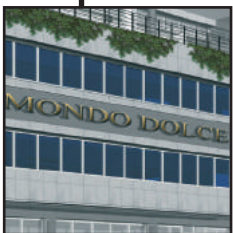


Tunisia: an historic presence



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

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





Tunisia



MONDO DOLCE SARL
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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



hhost
Milano

13-17/10/2023
HALL 10

STAND A34-A42/C33-C41

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





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**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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13-17/10/2023
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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

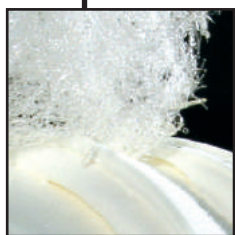
BIGATTON



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

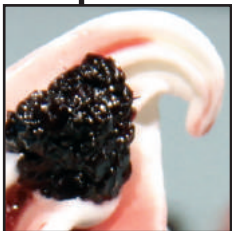
Because of the new worldwide trend in healthy foods, with yoghurt as a leading player, the Bigatton research unit has created a line of semi-finished products devoted to this important segment of the market.

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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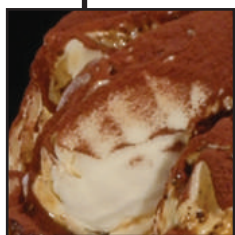
Authentic recipe

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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Sous vide revolution

Blow, the new sous vide cooking technology by Bravo, allows the creation of superior quality products. It is an innovative machine that allows to work with five different vacuum levels, quickly and at low temperatures, preserving and enhancing the properties and flavors of each ingredient, optimizing raw materials and energetic consumption. It is composed of a machine compatible with Bravo technology which creates a vacuum environment, a cover made of an aluminum alloy and plexiglass equipped with an anti-fog glass wiper and a funnel with butterfly valve and finally a spiral tube fitted with a valve. Sous vide cooking represents the standard of excellence, allowing to create superior quality products: the flavor is enhanced and the taste authentic, with a persistent aromatic perception. Furthermore, it preserves the organoleptic properties and the function of proteins, and by avoiding oxidation, it extends the shelf life of the products. Always intuitive, versatile, easy to clean, now Bravo machines can also combine vacuum technology, to be selected in the processes you prefer. Blow can work with Trittico®, Mixcream®, Pastmatic® and Equilibrio®, the exclusive digital work system that includes a dedicated recipe pack.

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A JOB OF EXCELLENCE

sous vide
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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

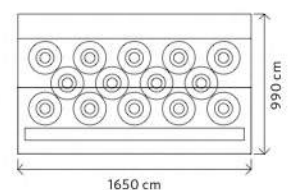
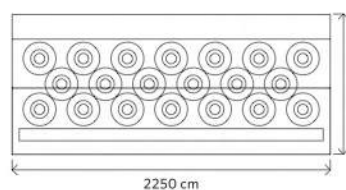
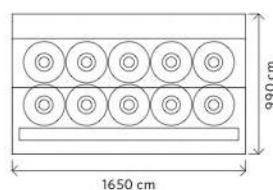
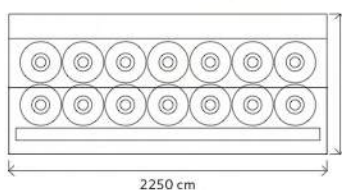
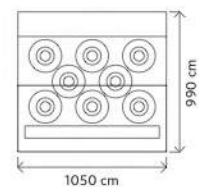
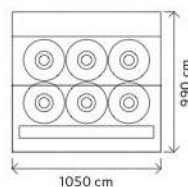


Explore Vista



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**.

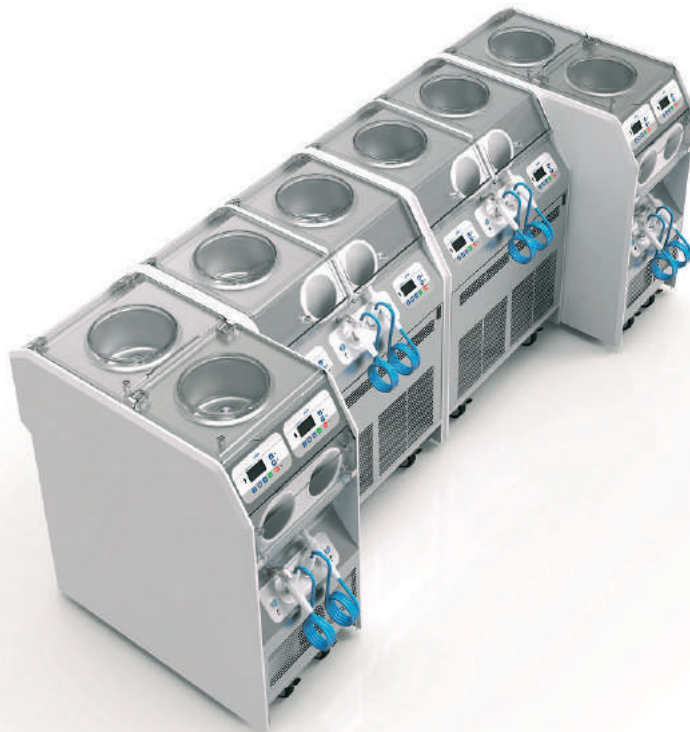
HIGH VISIBILITY AND INNOVATIVE WAY TO SHOWCASE THE GELATO. The gelato is contained into **wider carapina pans** (diameter 260 mm) which **improve the visibility and the ease of use**.



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



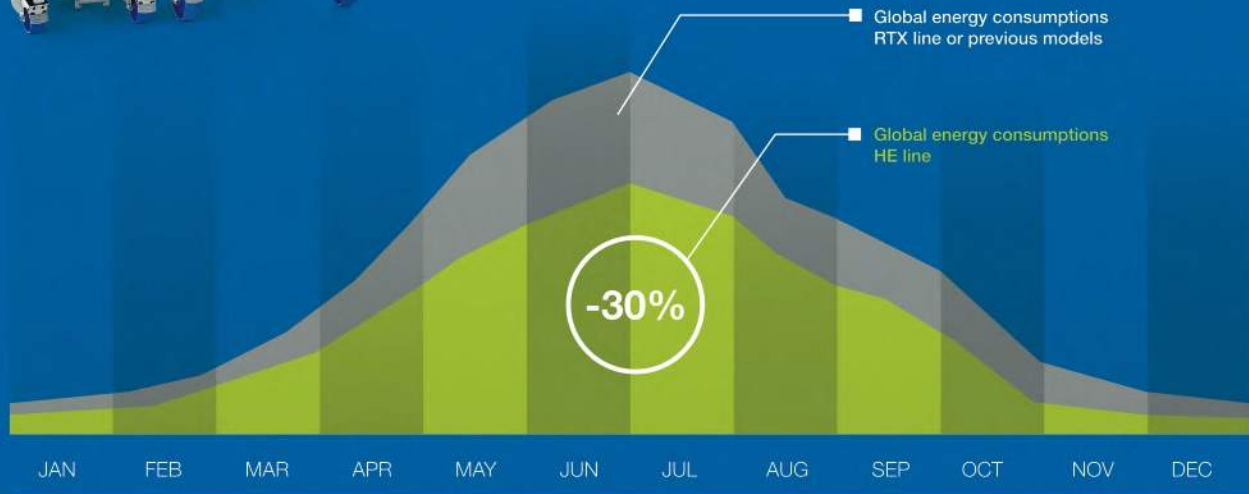
HE line high efficiency



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.

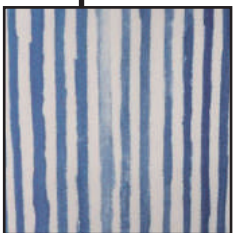
The "Fruttart" design, a mix of colours and brushstrokes with striking, bright nuances, and the "Panarea" design, which, with its pattern of different shades of blue, recalls the vast horizons and the crystal-clear water typical of the Sicilian coastline. It is not just the new designs that focus on 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

Traditionally irresistible

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.

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.





Snackolosi
 NUT BRITTLE
AMARENB FABBRI®

**AN ICON
 OF GOODNESS
 IN A CRUNCHY
 VERSION!**



Discover here the video
 with all the **gelato and pastry
 novelties for 2023**



4,2 KG BUCKET

MILK CREAM
 WITH WILD CHERRY
 PIECES
 15% HAZELNUT AND
 ALMOND CRUNCH



USE IT ON GELATO AND FOR CRUNCHY STICK



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.

NETCODE



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)



HOST 2023

(MILAN, 13-17 OCTOBER)

SIRHA EUROPAIN 2024

(PARIS, 21-24 JANUARY)

SIGEP 2024

(RIMINI, 20-24 JANUARY)

GELATISSIMO 2024

(STUTT GART, 3-7 FEBRUARY)

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.

TWIST

THE ONLY
SELF-CLEANING
BATCH FREEZER
IN THE WORLD



FRIGOMAT

ENJOY YOUR TIME

AUTOMATIC WASHING SYSTEM OF THE WHOLE PRODUCTION CIRCUIT, WHICH RELIEVES THE OPERATOR FROM THE MANUAL WASHING AND FROM THE REASSEMBLING OF THE PARTS BY MEANS OF PRE-SET AUTOMATIC PROGRAMS. **ZERO WASTE, ZERO STRESS.**

frigomat.com



VISIT US

HOST Milan
13-17 OCTOBER 2023

SIGEP Rimini
20-24 JANUARY 2024

EUROPAIN Paris
21-24 JANUARY 2024

GELATISSIMO Stuttgart
3-7 FEBRUARY 2024

Innovation in the service of tradition

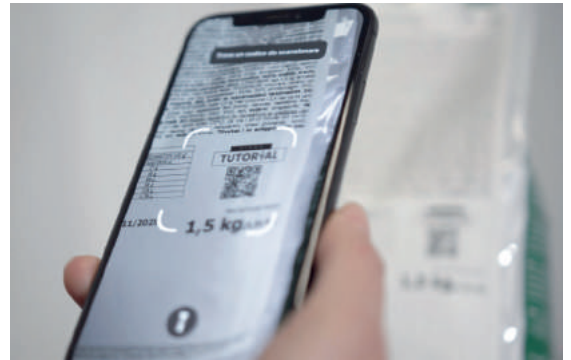
FRUCTITAL



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.



VARIEGATO GRAN Tropical

VARIEGATO GRAN Amarena



DEARIO

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



Two unique variegates - red cherry and mango-maracuja
with a high percentage of fruits,
totally free from milk and derivatives and without added sugar

All the freshness of summer

FRUCTITAL

Versatility in tub

The new pomegranate flavoured sorbet from the "Semprepronti" line, is ideal for the artisan who wants to offer an innovative and trendy flavour in the showcase with the guarantee of an unchanged result over time. Not simply a sorbet but a real elixir inspired by a fruit with extraordinary properties thanks to the high percentage of mineral salts such as potassium and magnesium. Also recommended in a soft ice machine by adapting the recipe.

SEMPREPRONTI POMEGRANATE IN SHORT

- packaging: 12 bags x 1,25 kg
- dosage: 1,25 kg product in 2,4/2,6 l water
- shelf life: 36 months

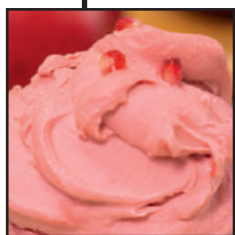


In tune with the trends

Modern consumer needs are constantly evolving, especially the increasing attention to the consumption of sugars and to the intake of milk and its derivatives. It is therefore increasingly important not to overlook this trend also in gelato and pastry. Cocco Vega&Stevia, with its high percentage of grated coconut and dehydrated coconut milk, is excellent for proposing a must-have for the summer season in a totally innovative version. Suggested in the combination "Coco Loco" with Fructital PiùChePerfetta.

COCCO VEGA&STEVIA IN SHORT

- packaging: 6 bags x 1,65 kg
- dosage: 1,65 kg product in 2,2/2,4 l water
- shelf life: 36 months



Perfettina



 **DEARIO**

CONTATTACI PER
SCOPRIRE TUTTI GLI
ABBINAMENTI SUGGERITI
www.fructital.it



Smooth cocoa and hazelnut cream,
totally free from milk & derivatives
versatile both in Gelato and in Cold Pastry

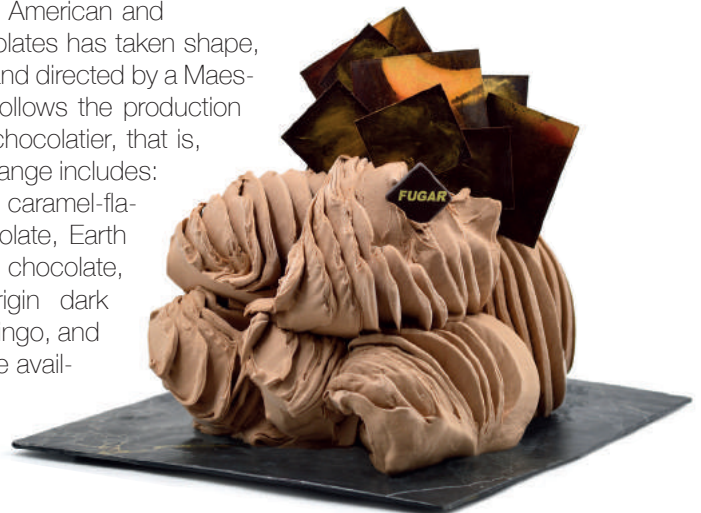
Bouquet of excellence



Studies, tests and consultations with distillation experts have brought Fugar to create a new Rhum liqueur for elegant pastry preparations. In the Italian tradition, the sublimation of this alcoholic aroma can be understood after having soaked a babà in it, because adding rum to a leavened dessert like the babà with its spongelike and airy consistency enhances the flavours. When tasting Fugar's Rhum, the enveloping and intense expression of flavours leads to a satisfying final, without the sensation of alcohol burning the palate. The new liqueur comes from a selected mix of farmer's rum from Martinique, made even softer by being sweetened by honey. The olfactory cleaning, essential in alcohol, represents a new point of reference in the market. Fugar's Rhum Vesuvio Babà has received the title of "Quality Product" by APEI, Ambassador Pastry Chefs of Italian Excellence.


The elite of chocolate

Chocolates by Fugar are produced with carefully selected raw materials. The main ingredients come from the best areas and therefore only quality cocoa butter, cocoa mass, sugar and milk are used. The supporting aromas and ingredients enhance the flavours and the organoleptic properties. The fruits come from ancient fazendas founded by generations of skilled farmers in the heart of the South American and African equatorial forests. A range of chocolates has taken shape, whose processing phases are supervised and directed by a Maestro who is both a cacao tier, that is, who follows the production of chocolate starting from the fruit, and a chocolatier, that is, who works only with the final product. The range includes: Moon and Auriga white chocolates, Orion caramel-flavoured white chocolate, Venus ruby chocolate, Earth and Sirius milk chocolates, Jupiter dark chocolate, Hercules extra-dark chocolate, single-origin dark chocolates from Sao Tomé and Santo Domingo, and intense 100% cocoa mass. All products are available in 3,7 kg buckets, and each carton contains two buckets.



FUGAR





a world of Chocolate

MOON and AURIGA
white chocolate

EARTH and SIRIO
milk chocolate

VENUS
pink chocolate

ORION
gold chocolate

HERCULES
extra dark chocolate

JUPITER
dark chocolate

SAO TOMÉ and SANTO DOMINGO
single-origin chocolate

COCOA MASS
100% cocoa



From the finest cocoa to top quality chocolate. Our chocolates contain carefully selected raw ingredients and the main ingredients come from suitably dedicated areas.

This premium collection is dedicated to sophisticated consumers with a discerning palate and a fascination for chocolate and its infinite confectionery applications.

Fugar Chocolate, a luxury for everyone.

FUGAR[®]
PRODUZIONE

www.fugar.it  

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
sale
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®

6 machines Endless creativity

Impress your clients
with flavourful and
unconventional cones.

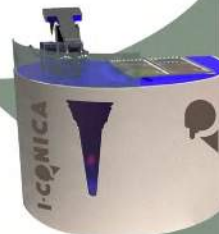


LIGHT
3 cones in 1 minute
The small lightweight
counter-top machine
that can be placed in
any food establishment.

LOGO
Change flavours,
change styles
Customize the
shape of the cone
with each batch
and experiment
with endless
possibilities.



FLEX
All-in-one
The counter that will
impress you with its
flexibility: two-in-one,
fresh cones and gelato
are ready.



DUO
Wafers and
cones galore
A patented stand-
alone solution on
wheels to make
wafers and cones.



MATIC
The automatic
machine of
your dreams
The patented
machine that
prints four cones
in one minute.



BREAK
Alternative happy
hour?
Discover the newest
development in the food
world: small glasses
and mini cones for an
alternative happy hour.



Discover the world of I-CONICA

i-conica.it

+39 3534406133
commerciale@microandi.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® Ccycled™ (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 60-63% recycled

RII-PRODOTTORE-21

REMADE IN ITALY
www.remadeinitaly.it

IMBALLAGGI ALIMENTARI

imballaggialimentari.eu



REMAXIGEL



NEWS 2022

WINNER CONAI
CIRCULAR CREATIVITY

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

Cycled™
by BASF

host Milano
INTERNATIONAL
HOSPITALITY EXHIBITION

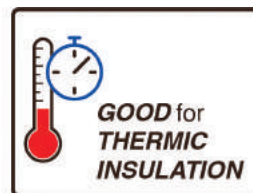
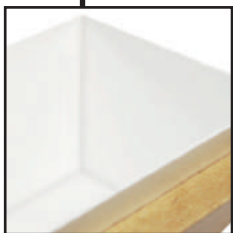
13-17 OCTOBER 2023
fieramilano

PAD. 9 - STAND U27 U33

FOR THE ENVIRONMENT

The evolution of takeaway

Papergel, the new and innovative paper gelato thermobox by Imballaggi Alimentari, is a completely sustainable product, recyclable and made of FSC certified paper from controlled forests. It is characterized by the solution "Ice control", that allows a high thermal resistance barrier thanks to the inner tube, and the edge "Easy Spread" that allows you to easily scoop out the gelato. The product represents a further step in the choice of sustainable actions. Papergel is the result of continuous technological research, working on highly productive modern lines with all the requirements and certifications to protect the consumer. It is a patented product, and can be recycled into paper collection, so its slogan is... "use and recycle me".



PaperGel

ICE CREAM THERMOBOX



imballaggialimentari.eu

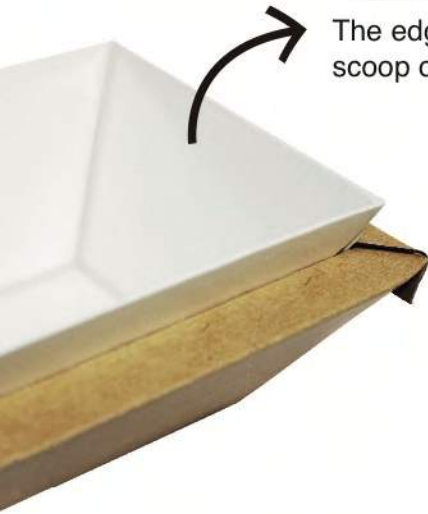


"ICE CONTROL"

Inner tube,
high thermal resistance.

"EASY SPREAD"

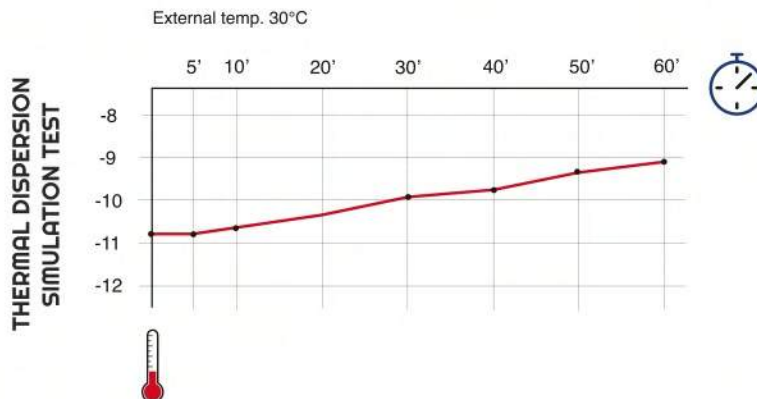
The edge that allows you to easily
scoop out the ice cream.



Use and Recycle me!
PAP 21 / PAPER

PATENTED MODEL

Thermal insulation where you least expect it!



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.

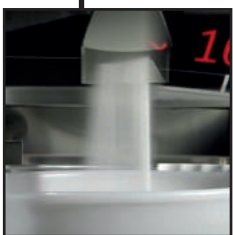
Dosing correctly enables the control and planning of raw material purchases, reducing stocks and therefore reducing costs.

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

Automatic powder weighing systems

Single, double and multiple scale



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There is a new trend in gelato shops



From north to south there is a new trend in gelato shops: it's Trolls gelato by Leagel. Cream and raspberry meet a crunchy white chocolate and spirulina covering in 100% natural blue colour, all enriched by the fragrant red fruit Crumble.

"Irresistible", as defined by those who have chosen it for their shop, and so say the customers who, once spotted in the display case, never leave it again. "The fruity flavour is very much appreciated by children", says Michele Nasti of the Eiscafé Casal in Karlsruhe (Germany), and continues: "This novelty has brought visibility among kids, who can't wait to come back to us!".

Mini Trolls are the ultimate collectible gadgets

But that's not all, the collectible Mini Trolls gadgets have also made their way to both children and teens. The gadgets, so cool and playable, are unique and a real novelty in the gelato shop. Mr. Nasti recounts how it often happens that even more than one gadget is given as a gift "to some child who is particularly eager to complete the collection!". Franco Fulgoni of the Caraibi's gelato shop in Parma (Italy), on the other hand, explains how the gadgets convince at first sight and consequently stimulate curiosity about the gelato flavour: "Mini Trolls are undoubtedly the key to entry but, once tasted, the flavour convinces and is chosen regardless of the gadget. We have made an impres-

sion among both children and teenagers up to the age of 16/17!".

Trolls Gelato: a real sales success

From gelato and soft serve to birthday cakes, gelato on a stick and milkshakes - there is plenty to choose from. The Trolls project is an all-round sales success that appeals to gelato makers and customers alike and that, thanks to its rich point-of-sale communication material and the versatility of its products, never ceases to amaze. To learn more, visit leagel.com.



LEAGEL



— A NEW —
SYMPHONY
IN THE GELATO
PARLOUR



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

The tradition of quality wood!

— LINEA DORI 3000



Since 1950, Linea Dori 3000 srl has been a reference for the design and production of wooden tools for bakeries and pizzerias.

Our products are made with not chemically treated wood and the production process is carried out without using glues or any other product that could be harmful in contact with food.

Dori production is granted by its registered authenticity trademark, which is heat-branded on each item.

Wood...the best material for pizza peels and server boards for bakeries, pizzerias and restaurants.

According to bakery and pastry technical manuals, wooden server boards are the best solution to show and preserve bread, pizza, sweets etc. thanks to their high hygroscopicity (moisture absorbing ability) and their inalterability to air and light exposure.

When wooden products come into contact with food, they do not change their composition, provided that wood is properly sanitized in line with the Italian legislation on food hygiene (law 283/62, DPR 327/80).



Warranty and declaration of conformity

We declare that our wooden serving boards are finished with a water-based treatment, so they are perfectly suitable for food contact, and they all come with a warranty certificate and the declaration of conformity.



Quality is served...



...naturally, on a Dori cutting board!

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Website: www.lineadori.com - www.fornieriedori.it
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e-mail: fabioladori@lineadori.com - camilladori@lineadori.com



Destination world

MASTRO INGREDIENTS 1985



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

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

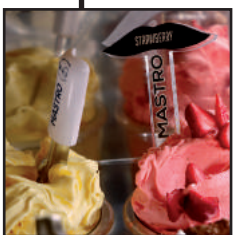
Mastro Ingredients 1985's semi-finished products conserve the original aromas of the raw ingredients, and they are developed to simplify the work of professionals as much as possible.

Custom formulations

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

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

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



**MASTRO INGREDIENTS 1985
IS THE RIGHT PARTNER FOR YOU!**

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



GELATO & MUCH MORE !

**CREATE YOUR BASE
FOR YOUR OWN
PERFECT GELATO**

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



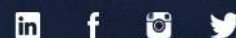
**WE ARE
CERTIFIED**



CONTACT US



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



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
The original
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.

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New
2023



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 Variagate, and Green Balance, where Kefir Paste is mixed with the innovative Seeds & Fruit Cream Variagate 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

A kaleidoscope of specialties



Harmonious symphony

Created on the notes of flavours, Sinfonia Italiana (Italian Symphony) is the perfect chord of selected high-quality ingredients: the Italian tradition of white gianduja joins the contemporary and trendy flavour of salted caramel, enriched 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! Sinfonia Italiana is available in a kit consisting of one 4.2-kg bucket of White Gianduja Pasta, one 6 kg-tin of Variegato Salty Caramel Cream and one bag of gluten-free salted cocoa Instacrumble.

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 irresistible 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 three 1-kg bags of Roasted Coconut base and one 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!

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**New
2023**

MEC3 

The Genuine Company

The big screen in your display case

With Let's pop, the big screen makes its way into the gelato shop. The authentic flavour of popcorn and salted caramel are now offered in an original gelato version. Entertainment made with a popcorn flavour paste and a salted caramel popcorn variegate sauce is ready to rock the box office of flavour. The salted caramel variegate is appealing to the eyes and delicious to enjoy, as it is made with crunchy and flavourful whole popcorn kernels covered with caramel. Thanks to its versatility, it can be used to create numerous recipes when paired with other delicious products. For a special experience with each bite, to win over connoisseurs of deliciousness, both young and old.

For information: www.mec3.com



MEC3





***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!**

MEC3 brings the great cinema to the gelato shop. The protagonists of **Let's Pop** are the **Popcorn flavour paste** and **Popcorn Salty Caramel Variegata**, two blockbusters for a snack which will be a smash hit in the box office.

**New
2023**



The Genuine Company

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Everything
you can
imagine
is real...

Pablo Picasso



protegge la qualità, rispetta l'ambiente

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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.](#)



New CUP&PLAY Collection

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



Creativity is served

Imagination, design and a strong vocation for being environmentally friendly is the skilful mix that has distinguished the articulated range of Medac gelato cups for over sixty years. Each phase of the production process, from the design of the containers to the packaging, is carried out entirely in-house, in compliance with the strictest regulations. This commitment is confirmed by prestigious independent certification bodies recognized internationally. The choice of using fully recyclable materials and the use of production methods in tune with the ecosystem make it a business actively engaged in safeguarding natural resources. This is attested by the UNI EN ISO 14001 “Environmental management systems” certification, which has been awarded to the company since 2006. The product catalogue offered throughout the world is one of the richest ones you could imagine. And together with a range of lively cups with classic patterns (such as the underwater world, clowns and fruit), Medac presents multiple “themed” lines characterized by highly innovative design solutions. Let’s discover them together.



E as ecology

A small ladybug is the symbolic image chosen as the leitmotif of the E-CUP® line. Completely biodegradable, compostable and recyclable, the cups are available in various sizes (from 78 to 550 ml) and they are made with FSC® certified pure cellulose paper paired with a bioplastic film. To preserve nature and help the consumer to dispose of the product in a sustainable way, Medac has carried out the restyling of the E-CUP® graphics: by scanning the QR code with your smartphone, you can access the website and quickly download information regarding the environmental labeling available in 5 languages. To simplify the management of accessories dedicated to takeaway, Medac’s Uno x Due lids with low environmental impact are available, where each one can be used on two different sized cups. Developed in accordance with EN 13432 : 2002, Medac’s E-CUP® and Uno x Due lines are certified “OK Compost” by the independent agency TÜV Austria.



MEDAC



Recycling, while having fun

Made entirely of recyclable paper, the Cup&Play cups can be admired for their refined graphics that recall the world of origami. By scanning the QR code printed on the outside of the cup, you can directly access a part of Medac's website where there is detailed information regarding the environmental labelling. In this way, the final consumer is informed about the container's correct disposal in the paper recycling. Furthermore, he can also view instructions on how to recreate the origami pictured on the cup.

A trip around the world

Vienna, Paris, Amalfi, London, Berlin, New York... the Ice&City line is dedicated to the main tourist destinations in every corner of the globe. On each cup, you can find the image of a symbolic monument of the most famous international cities together with a brightly coloured fruit. The range is constantly being expanded to continuously offer to professional artisans containers with a new look, each designed to make you dream about far-off destinations while you are enjoying a good gelato. Available in 22 options with sizes that range from 66 to 1176 ml, the Ice&City cups are made with multiple layers of pure virgin cellulose paper, and they can be disposed of in the separate collection of paper.



To enjoy on the go

The innovative scope of Medac's offers is the result of a detailed analysis of market developments, which is more and more attentive to the demand for environmentally friendly solutions. In this context, the Lid2Fly® was born, a lid made of recyclable paper that not only reduces the number of accessories needed to package gelato cups to go, but also revolutionizes the management of accessories in the point of sales. On the inside, there is a perforated lining that, once removed and folded along the lines, is transformed into the Spoon2Fly® gelato spoon, easy to handle and suited for use with every consistency of gelato. The Lid2Fly® lid is designed with Medac's Uno x Due concept; therefore, it can be used on two different sized cups.

Incomparable personality

Medac cups can also be an efficient marketing tool. The gelato chef has the possibility to request the logo of his business and a desired message on the cup, thus creating a personalized image. It is also possible to take advantage of Medac's technical and creative team to design unique graphics. You can choose from a very wide range of colours, which can be found in the exclusive guides made by Medac.

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.

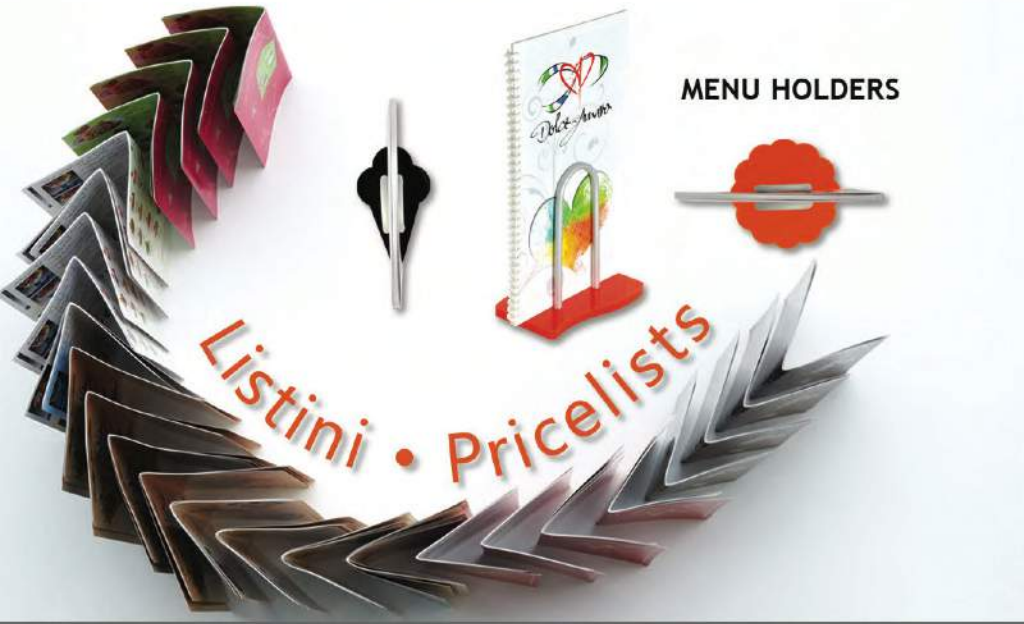
For information: www.nero-luce.com

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YOU COULD SETTLE, OR CHOOSE NEROLUCE

TASTEMARK LABELS WITH
REPLACEABLE TAGS



MENU HOLDERS



CONE HOLDERS - EQUIPMENT - CONTAINERS

ADVERTISING WASTE BINS



SHAPED LED LIGHTS - BACKLIT MENU BOARDS - ILLUMINATED SIGNS



EISCAFE
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milch bar

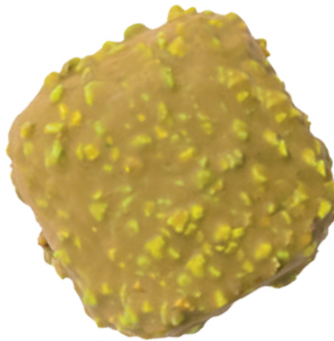
The crunchy side of goodies

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





THE BEST PIEDMONTESE HAZELNUTS IN THE PRODUCT SYMBOL OF OUR HISTORY



Hazelnut paste made only with the variety of hazelnuts **Piedmontese Tonda Gentile Trilobata**, medium roasted. Ideal to produce a gelato characterized by a **soft** but **strong hazelnut taste**.



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.



THE *WOW* SIDE OF CHOCOLATE GELATO



WHITE CHOCOLATE AND IBIZA SALT

Ready to use powder which combines **taste** and **convenience**. The ideal solution to bring in your showcase a unique gelato taste: all the **delicacy of white chocolate** characterized by a salty touch given **by the original Ibiza Salt**.



INGREDIENTS AND DECORATIONS FOR GELATO AND PASTRY

Nutman Group S.r.l. - Viale Italia 166/168 - Canelli (Asti) - Tel. +39 0141 835225
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The juiciest fruit for your gelato

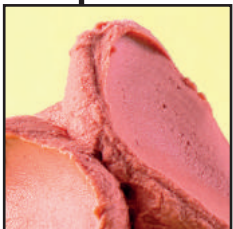
Prontofruit® is the new PreGel's line of pasteurised full-fruit products – for soft and creamy gelato – that have the intense flavours of the best ripe fruit. Prontofruit® are ready-to-make products that are easy to use as they are reconstituted with the addition of just water. They contain more than 50 percent fruit and are packaged in a practical

easy-open tin. These products are chunk-free and are perfect for making soft gelato, soft serve, and ice lollies with the purest flavour of the best fruit.

Prontofruit® are sold in 6-packs of 1.8 kg cans and are available in the flavours of strawberry, raspberry, mango, and passion fruit.



— PREGEL —



PreGel

HAVE FUN WITH

ProntoFruit®

A new line of fully pasteurised products with the intense flavours of the best ripe fruit with more than 50% fruit.

MANGO

STRAWBERRY

PASSION FRUIT

RASPBERRY

with more than
50%
fruit

 **EASY
OPEN!**



www.pregel.com
info@pregel.com

Elixir of well-being

Kefir, from the Armenian “keif” (meaning “well-being”), is a drink with an ancient history – of Caucasian origin – made from fermented milk and is considered an elixir of long life.

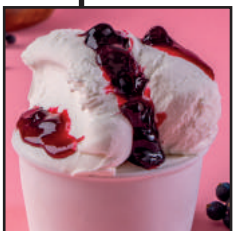
It is said to have been used as an invigorating tonic by the armies of the ancient people of Asia, who drank it in place of water to give them the strength they needed to face their enemies in battle.

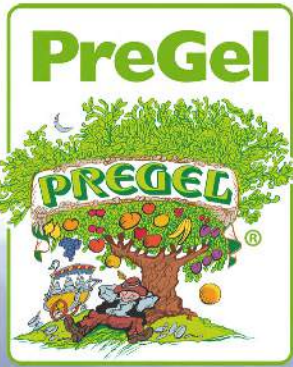
With Kefir Sprint™, you can easily create gelato with this unique flavour that is becoming increas-

ingly popular worldwide. With its pleasant, and slightly sharp flavour, it perfectly complements our fruit-flavoured Arabeschi®, especially Cassis, PreGel's newest Arabeschi®. The Cassis Arabeschi® is made from only the best cassis (blackcurrant varieties) which are selected to produce this glossy-looking, deep purple sauce rich in whole fruits. Kefir Sprint™ is available in packs of 8 x 1.2 kg bags and Arabeschi®Cassis is sold in 2 x 3 kg buckets.



— PREGEL





NEW

KEFIR

Try the distinctive flavour of this fermented beverage with an ancient history that is considered an elixir of long life.



Pair it with the new Arabeschi® Cassis, full of mouth-watering whole fruits.



www.pregel.com
info@pregel.com

A cooling system... without water

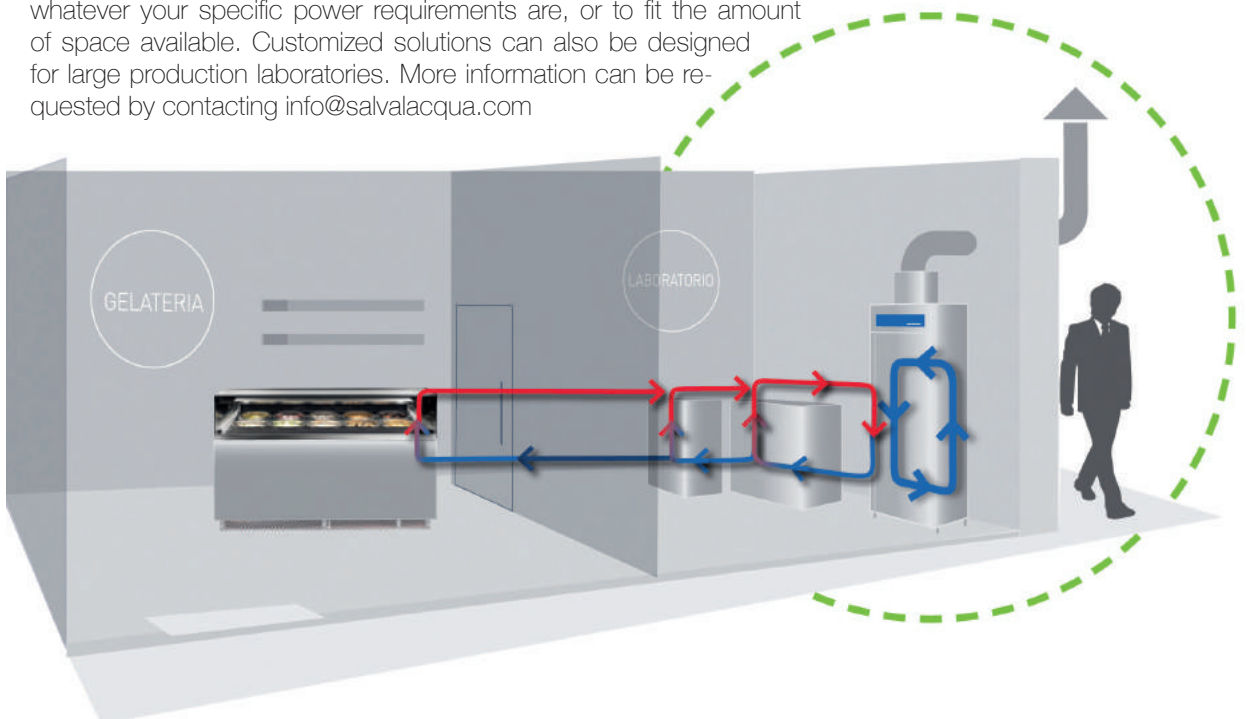
In a gelato production laboratory, equipment such as batch freezers, pasteurizers, blast freezers, display cases and other machinery all have motors with water-cooled condensers, which guarantees better performance while reducing both noise and heat. However, this equipment has to be cooled, in general,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

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



NOVELTY
LINE
COMPAT
FOR
ALL
SPACES



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



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

The value of experience

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



TADDIA



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



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

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



WWW.TADDIA.COM



60 YEARS AS THE COMPLETE SOLUTION FOR ICE CREAM ARTISTS

A stars and stripes paste

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

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

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

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

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





TORRONALBA

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



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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

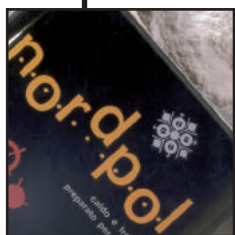
A breath of fresh air is blowing in Unigel. The company, pursuing a project of business expansion and production empowerment, has recently moved to new headquarters in Ciserano, very close to Bergamo.

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



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The equation of taste

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

LESS is MORE



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Previews for the season

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



From left: Antonio Mezzalira president of the jury, Gerardo Pozo winner of the Coppa de Oro, Maximiliano Maccarrone president Afadhya.



The creation of Gerardo Pozo, winner of the Coppa de Oro

Preparations are underway for the 63rd edition of Mig - Mostra Internazionale del Gelato, on stage as always at Longarone (Belluno, Italy) at the end of November. The event has countless strengths that make it a real catalyst for the artisanal gelato industry.

First, the period it takes place is universally recognized as the ideal moment to get into contact with the exhibiting companies and to evaluate the new offers in ingredients and equipment. These are products that often drive market trends of the following season and that, once inserted into the point of sales, help the gelato artisan be on the cutting-edge.

Furthermore, Mig is a tradeshow traditionally focused on artisanal gelato, which allows visitors to get all the information and updates they want in real time without being overwhelmed.

And its open international vision allows it to be always ready for change. From gelato in foodservice to mixology, up to including chocolates in the gelato shop... each aspect represents a precious opportunity to dialogue with the market while considering cross-selling possibilities. Furthermore, at Mig 2023, thanks to a network of international experts, you will find numerous presentations and current methods that will be useful for building a solid and lasting business.

The European project is underway

Last June in Argentina the first edition of the "Coppa de Oro" took place. Organized in collaboration with the Argentine Gelato Chefs Association, AFADHYA, the competition led to the selection of the Albiceleste ge-



lato artisans who will compete at the Coppa d'Oro finals taking place at Mig 2023.

Also in June, representatives of Longarone Fiere went to Berlin, Germany, for the first meeting with the partners of the GelatOn the Road project, financed by the European Commission through its "Creative Europe" program.

The initiative, which foresees participation from 16 partners and involves 12 countries, lasts 36 months and has the objective to create the first "European Gelato Route". The aim is to promote and preserve the cultural heritage and the local identity of gelato as an artisanal, high-quality product. As many gelato shops as possible will be added to the network, thanks also to a dedicated app. The shops will be able to dialogue with each other during Mig, the meeting place for the project for the next three years.

MIG



MIG

Longarone

Focused on the market and its trends, we are working together for the future of the Artisan Gelato #MIG2023

63rd International Artisan Gelato Exhibition

November
26th — 29th 2023
Longarone, BL
Italia

Opening hours
10 a.m. > 6 p.m.
Nov 29th 10 a.m. > 4 p.m.

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Con il Patrocinio di



The international dolce world

20 - 24 January 2024 - [HTTPS://EN.SIGEP.IT/](https://en.sigep.it/)



Sigep's 2024 program is being filled with content. The International tradeshow for artisanal gelato, pastry, bakery, chocolate and coffee by Italian Exhibition Group will be back at the Rimini Convention Centre on January 20 - 24 with many classic events and various new developments.

For the gelato world, it is certainly worth noting the long-awaited return of the Gelato World Cup, which will celebrate its tenth edition. The competition will be held from Saturday to Tuesday, while on Wednesday (the last day of the tradeshow), the Italian selection rounds for Gelato d'Oro competition will be held, that is, the Italian team that will compete at the European level will be selected.

Regarding logistics, it is important to know that the Arena will be returning to the heart of the gelato area, right in the pavilions dedicated to the industry: an ideal location at the service of the entire community.

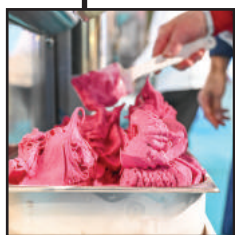
Now in its 45th edition, Sigep will be an opportunity to learn about innovations in all the participating industries (there will also be room for start-ups, thanks to the collaboration with Italian Trade Agency) and to enjoy a complete overview of all the new developments in the market: raw materials and ingredients, machines and equipment, but also furnishings, packaging and services.

Beyond artisanal gelato, which Sigep is known for, the tradeshow also provides space for pastry, bakery, chocolate and coffee: the pastry area gathers the top exhibitors in the ingredients industry, while including all the technologies, furnishings, packaging, decorations and services. Within the Pastry Arena and at the partner companies' booths, the best of the best of the confectionary arts will take the stage.

The entire bakery industry is represented, including machinery and production systems, raw materials and ingredients, furnishings and equipment, display cases and packaging, accessories for product presentation, franchisors, professional training, services and associations. At Sigep, you can also find the best of the "food of the gods". In a single tradeshow, professionals can find the most prestigious companies from the entire chocolate supply chain, together with the great tradition of pastry arts. At the show, there will be an extraordinary exhibition which starts from the coffee plantations, will go through all the stages of processing, to end with a tasting of the drink. Also during Sigep, there will be the final rounds of the WCE (World Coffee Events) international competition.

For the most updated program, www.sigep.it

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20-24 JANUARY 2024
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First look behind the scenes

3 - 7 FEBRUARY 2024 - WWW.GELATISSIMO.COM



GELATISSIMO

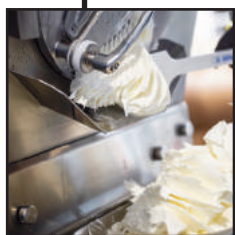
Everyone involved in the making and selling of gelato will be coming to Stuttgart (Germany) from 3 to 7 February 2024 for Gelatissimo, the largest trade fair for gelato north of the Alps. Important partner companies have already confirmed their attendance and given a first glimpse of what to expect in Stuttgart.

"Eisunion has been exhibiting at Gelatissimo right from the very start" explains Thomas Brück, Managing Director of Eisunion. "Despite the difficulties our industry has experienced these past few years, there was no question about us taking part in 2024 and showcasing our new ideas. Our customers are hungry for more and have high expectations when it comes to Gelatissimo 2024." The company will be presenting its concept solutions for the sustainable gelato shop and demonstrating a more environmentally conscious business approach that uses recyclable or reusable materials for packaging, scoops and cups.

Domenico Sposito, Sales Manager at Carpigiani Deutschland, is one such exhibitor who is very much looking forward to the event. Together with his team, he plans to present their new gelato machines, which have been designed to alleviate the challenges posed by the ongoing shortage of personnel, as well as the financial burden of rising energy costs. "With these new machines, it's possible to reduce freezing time by almost

3 hours a day, without any loss of quality. This not only saves time, but also up to 30 percent water and electricity," explains Sposito. "Our way of contributing towards a more environmentally friendly world."

The team from Fabbri will be focusing on three key areas at the trade fair and, together with talented names from the food service industry, demonstrating a number of product highlights: Rosa Pinasco from Gelateria Profumo di Rosa in Genoa will be presenting the company's artisanal gelato. "Austria's newly crowned Patissière of the Year, Jaimy Reisinger from Restaurant Artis in Graz, will be showcasing the sweet treats and small desserts at the heart of classic patisserie. We are delighted to have them involved," says Johannes Roiner from G. Fabbri Deutschland. Both women will be predominantly using vegan products, another area highlighted by Fabbri.





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Served
ice-cold.**



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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.

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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

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Gelato
CUP

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
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