

SWEETMOOD

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

Year 13 - No. 37 - JANUARY 2024 - € 1.00



Giancarlo Timballo

President of the Gelato World Cup

ITALY



SIGEP

THE DOLCE WORLD EXPO

20-24 JANUARY 2024
RIMINI EXPO CENTRE

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1892

Stella

MONTEBIANCO
all about Gelato

ALVENA

pavone

EUROBISCO

SepA

Chiaravalle

Selection

A close-up photograph of a honeycomb structure, showing the hexagonal cells filled with golden honey. The lighting is warm, creating a rich, golden-brown color palette.

WWE
LEARN
FROM
NATURE

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75 years of confectionery's tradition and innovation



Cannolo granulated puffed rice Cod. CAM004

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Gelato reveals itself
in its absolute beauty.

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**Pistachio pesto
with Cervia salt**

The gelato reveals itself in its absolute beauty. For a sensory journey through tradition and excellence, stemming from the union of two highly prized raw materials that embody craftsmanship and culinary prestige, Anselmi presents Pistachio Pesto with Cervia Salt. Integral and sweet due to the natural drying methods of the salt and the purity of the raw material, it is defined as "the Pope's Salt."

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Gelato reveals itself
in its absolute beauty.



Hazelnut pesto with Fleur de Sel

The gelato reveals itself in sheer splendor, promising a refined palate and a velvety texture that offers a singular experience of sweet crunchiness. Anselmi proudly presents Hazelnut Pesto with Fleur de Sel, a product of unparalleled excellence sourced from the pristine regions of Camargue and Southern France. Harvested during a mere 60-day window when it emerges naturally on the water's surface, Fleur de Sel undergoes no processing, ensuring its inherent saline properties remain untouched. This results in a naturally delicate taste, free from any bitter undertones. Hazelnut Pesto with Fleur de Sel stands as a testament to the seamless fusion of sophistication and flavor.

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Stella.

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The authentic taste
of nature.

Savor the full flavor of fresh fruit with the new Fully Fruit Amarena. A high percentage of whole, pitted sour cherries and puree combine for an intense, authentic, and natural taste. Thanks to a new technology, we offer you a multisensory experience that preserves all the characteristics of fresh fruit unaltered. It's ideal for variegating ice cream, decorating creminis, and as an insert in pralines, truffles, sticks, and popsicles.

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KEFIR: REFINED TASTE WITH A DELICATE TASTE.

With centuries of history, kefir is an ancient source of nutrition that continues to win over enthusiasts around the world. Rich in health benefits is a drink obtained by the fermentation of kefir granules in milk or water. Its creamy texture and slightly sour taste make it a delicious and versatile choice. Kefir soft from Montebianco lends itself to being prepared both in the tray and in the soft machine.

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**STABILMIX REVOLUTION
IS UNSTOPPABLE.**

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Yovitality

Fresh yogurt becomes gelato.

With its velvety texture and rich flavor, Yovitality is a delightful experience for the palate, the secret to deliciously natural well-being. A genuine product, it is crafted to use 80% fresh yogurt to achieve gelato rich in live lactic ferments and reduced lactose content.

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THE STABILMIX REVOLUTION NEVER STOPS

Montebianco has developed a new version of its iconic base, the result of an exclusive pre-activated technology that meets the modern needs of gelato chefs



Innovation is the key word in **Disaronno Ingredients'** vision. In this context, **Montebianco** has created a revolutionary **pre-activated** technology, developing a new Stabilmix that meets the modern needs of gelato chefs who are increasingly taking on the role of being an Entrepreneur.

The Stabilmix range is a true **icon** for the industry. Launched in 1966, it revolutionized the market of artisanal gelato bases. Thanks to its continuous innovation, there is a well-assorted, diversified and complete range. Some of the properties that distinguish this line of products are the absence of hydrogenated fats, the excellent structure in the display case and, most importantly, product recipes that can be customized with the correct use of a pasteurizer.

Stabilmix represents a true production philosophy that derives from the precise knowledge of the needs and working methods of gelato chefs, along with the constant search for quality ingredients and innovative production processes. It is an exercise for **excellence** that has been renewed over time, offering solutions capable of meeting the demands of a market that searches for constantly improving product quality.



2016

STABILMIX - NEW GENERATION

New extraction technology and concentration of the milk and cream flavours.

STABILMIX 50TH ANNIVERSARY

**STABILLATTE
STABILCREAM**

'80 '90

STABILMIX - CONTINUOUS EXPANSION

**STABILMIX COMBI
STABILMIX COMBI LATTE
STABILMIX COMBI PAST FREE
STABILMIX ZEROLATTOSIO**

1966

STABILMIX - THE BEGINNING

2023

STABILMIX - REVOLUTION

New Pre-activated technology:

new versions are born

**STABILMIX REVOLUTION
STABILMIX REVOLUTION LATTE**



To discover the whole range of Stabilmix products, visit the new website at www.montebiancogelato.com or scan the QR code.

Today, a gelato chef must tackle and manage many aspects that have become of utmost importance within any business, such as the increase in cost of raw materials, difficulty in finding personnel, and the reduced spending power of consumers.

Stabilmix Revolution with pre-activated technology combines all the technology of working without heat with the sensory and structural results as if working

with heat. It is thus a solution for the gelato chef's production process, allowing them to obtain excellent quality while simultaneously reducing the production kitchen costs.

The adoption of a modern working method represents a true philosophy based on constant research for innovative ingredients and production processes, of which Montebianco is a testimony.



MONTEBIANCO

all about Gelato

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COMETA



MAGIC



MOON



DREAM



GIOIA



TWIST



POP



DIAMANTE



SPRINT



FENICE



ASTRA



A new way to present your art: an articulated line of display cabinets for ice-cream parlours and pastry shops, the result of an accurate study of each element hat has allowed us to obtain ideal systems to enhance the visibility of the products on display, making them the real protagonists also thanks to the raised and illuminated display surface.

- + Solutions.
- + Visibility.
- + Technology.

SIRIUS



A photograph of a woman with long brown hair and sunglasses, smiling as she holds a waffle cone with two scoops of ice cream (one orange, one white) for a young boy in a white shirt. The background is a soft-focus outdoor setting.

Preserving
quality and tradition.



Beauty coated technology

For over thirty years, ItalProget has been designing and implementing original furnishing ideas and innovative technological solutions for the food & beverage market. Today it is one of the leading manufacturers Italian manufacturers of refrigerated display cabinets for ice cream pastry shops and cafeterias

Bettona (Perugia) / Italy
italproget.it

HAPPY BIRTH

40 years of passion, innovation and delicious



It was **1984** when, in a small town in Romagna, **MEC3** was born.

Since then, **forty years have passed, during which MEC3 has become an industry leader** in the world of artisanal gelato and pastry, achieving worldwide success. Present in over 150 countries, it is known and appreciated for its ability to innovate, its customer-centric philosophy and the environmentally friendly activities that the company has always carried out, along with initiatives for talents and for the territory in which they operate.

Its "mission" is to spread the passion and culture of artisanal Italian-style gelato through new products. **Genuineness, Transparency, Quality, Variety and Smiling** are the values upon which it is founded, and which have made it, over the

years, a "Genuine Company" and a point of reference for the entire industry.

Its history is studded with successes, among which some key dates stand out that have indelibly marked the path of this brand.

The "revolution" took place in **2001** when MEC3 launched **Cookies The Original**, the first and only Biscuit-flavoured gelato that burst into the world of artisanal gelato with its original recipe that remains absolutely unmatched. This was followed by an icon of style and deliciousness, **Quella**, the first hazelnut and cocoa-flavoured spreadable cream for gelato in **2009**. These two products have given a powerful impetus to the company, and in a short time they have become **recognized and appreciated brands** not only by those who use them, but also by the final consumer.

In **2014**, MEC3 became part of Riverside Company. In the

DAY MEC3!

Business at the service of Artisanal Gelato

same year, the company “landed” in Latin America, where a **new production site was inaugurated in Sao Paolo, Brazil** to serve the South American Market.

But **2016 was the turning point**: MEC3 became part of Charterhouse Capital Partners LLP, one of the leading private equity firms in Europe. In 2017, it announced the **acquisition of Modecor Italiana** - a leading European company in the production of pastry decorations - which, in May 2018, was followed by **Giuso Guido S.p.A.** - a historic company specialized in the production of compound ingredients for artisanal gelato and pastry. It was then followed in 2019 by **Blend Coberturas**, at the forefront of industrial products without added sugar, and finally by **Pernigotti Maestri Gelatieri Italiani**, a historic brand from the Piedmont region of Italy.

Thus, a convergence of Italian excellence was created for the gelato and pastry industries at a global level, which in **2020** gave life to the **Casa Optima Group**.

Among its flagship products, in addition to Cookies and Quella, there is the **GranFrutta line**, with which in 2016 MEC3 created a true revolution for fruit, providing gelato

chefs a guaranteed possibility to offer high quality flavours all year round. Another top product is **Paw Patrol**, the licensing that marks the record of innovations in 2022.

2022 was also the year of the official launch of **DOuMIX?**, the product range with which MEC3 entered into the world of beverages.

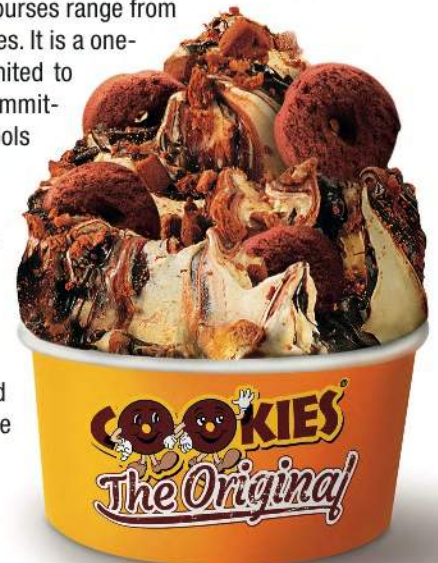
Even if gelato is MEC3's greatest passion, it is most definitely not its only one. Fascinated by the concept of **Corporate Social Responsibility**, the company has been able to combine business with attention to human beings and the environment that surrounds them. MEC3's social choices are expressed in solidarity and cultural initiatives, in scientific collaborations with universities, in giving confidence and opportunities to young generations, in their commitment to the environment, and in the attention to human resources and communication.

Its approach is also highly innovative in terms of training: in 2005, the **International School of Gelato** was established, one of the first in the industry to have introduced the **“one on one” teaching method** with small classes and fully equipped individual workstations. In 2020, it evolved into the **Casa Optima School - Higher education in Sweet Arts & Innovation**, with courses active all year round, from Rimini (Italy) to Dubai, from Miami to Shanghai. Courses range from gelato to pastry and include beverages. It is a one-of-a-kind school, where it is not limited to teaching the techniques, but it is committed to providing all the necessary tools to embark on a path of success.

2024 therefore marks a big milestone, made up of **40 years of passion, innovation and deliciousness** at the service of Artisanal Gelato and all its stakeholders.

But there is still so much to say and tell... and the best story has yet to be written!

www.mec3.com





The factory



A high level of specialization distinguishes The Vanillino Factory, a new reality of Coni Perfetto which guarantees the highest quality standards.

The Vanillino Factory is the new division of Coni Perfetto, dedicated exclusively to the production of waffle cones. The brand, officially presented at Sigep 2024, confirms the company's high level of specialization and it encompasses its many decades of experience in a quickly growing industry. At Vanillino Factory, each production phase is entrusted to a highly trained professional team, which uses cutting-edge equipment.

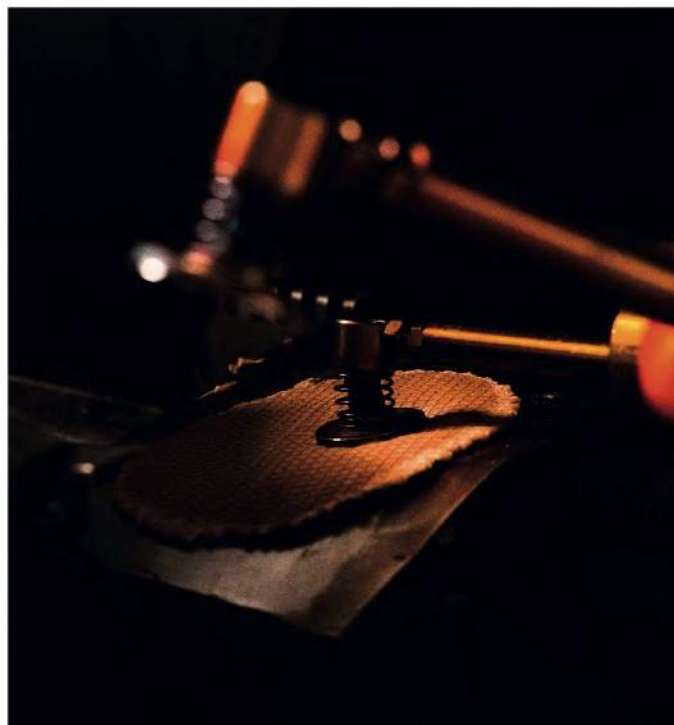
Utmost attention is given not only to the flavour, which is usually the factor that dictates the choice of a cone, but also to all those other aspects that are not always considered but can be the key for differentiating the product.

The company's waffle cones distinguish themselves first of all with their simple and natural recipe that pairs the biscuit flavour with the aroma of wafers. The choice of genuine ingredients that are carefully selected allows them to highlight every specialty made by artisanal maestros.

Their resistance to scooping is another fundamental aspect of the company's offer.

Tests are run on the cone's structure, which are real "crash tests" to guarantee that the product does not break when it is filled with gelato. This is a relevant advantage which allows for the optimization of economic investment: there is no longer any useless - and costly - waste because each purchased cone remains intact during service. Without mentioning the advantage of comfort for the scooping operator.

An additional factor, to which the company pays utmost attention, is the complete protection of the product during the entire transportation process. The packaging is specifically designed to ensure arrival of the cones to their destination as if they had just left the factory while also maintaining their fragrance.



of waffle cones



With Vanillino Factory, Coni Perfetto is already looking towards the future. In recent months, an additional production line has been added to the plant, which will allow for the expansion of the offer. To stay up to date with upcoming developments, just follow the company's social media!

A stylish campaign

Vanillino Factory®

Vanillino Factory is the protagonist of a sweeping press campaign that is sure to get people talking. It consists of four announcements with an impressive visual impact. Over the next few

months, they will be published in the most authoritative industry magazines. In the first three pages of the advertisement, attention is drawn to all the elements that characterize Coni Perfetto's specialization in producing waffle cones: the quest for flavour, the reliability of performance, the accuracy of the packaging. The last page has a very incisive claim: "We don't work to be first, but to be the best". This is the authentic philosophy that the company has always pursued. "The characteristics of our cones make them a unique product in a competitive context", says Raffaele Perfetto, owner of the company. "We are constantly working to increase the perceived value of our cones, because this is the only way to gain the trust of those who use them".

The creation of the Vanillino Factory is part of a progressive and

constant opening up to international markets. The company now has an interesting market share on all five continents and has a high potential for growth. "Let's not forget that even over a distance of thousands of kilometres, our cones arrive intact" concludes Raffaele Perfetto, "and this is certainly an aspect that is of primary importance for exported goods".





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ARABESCHI®
GIANDUIA ROCK GLUTEN FREE

*Rock Yes,
but Gluten Free!*

PreGel

Arabeschi® Gianduiia Rock Gluten Free is an exquisite anhydrous base variegate with a rich Gianduiia flavour and crispy wafer inclusions that give it a **WOW** taste!

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Hall B4 - STAND 040 | PreGel Pastry

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EDITORIAL



Twenty years have passed since the first issue of puntoIT was published, the industry magazine specialized for the Italian market. A few years later, we began our editorial adventure with puntoItaly, our magazine for international markets.

It has been a long journey that has taken us around the world, from Europe to Asia, from the Americas to Africa. We have been present with an exhibitor's booth at 145 international trade shows, distributing over 1,5 million copies and connecting with tens of thousands of buyers.

We are now approaching 2024, starting off with Sigep Rimini, followed by Gelatissimo in Stuttgart and Expo Sweet in Warsaw, contributing to spreading the culture of Italian artisanal sweets, appreciated and prized everywhere.

In this new issue, you will find ample material dedicated to the Gelato World Cup, which is reaching its tenth edition. It is a journey filled with memories and stories from its protagonists, starting with Giancarlo Timballo, historic President of this gelato event, the most important in the world.

Therefore, we look forward to seeing you at the upcoming trade shows, or you can find us online at puntoitaly.org, where you can find all the issues of the magazine and the most recent news.

I wish you all the best with your work.



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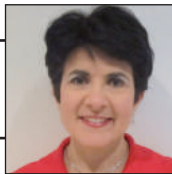
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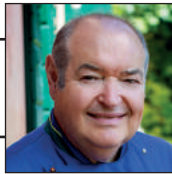
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THE SHOWS



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Per il tuo Gelato

photos by Foto Max-Mattia Serratore

Giancarlo Timballo

the President
of the Gelato
World Cup

In Rimini, during Sigep, the tenth edition of the Gelato World Cup will be held. What new features will distinguish this competition?

The event's organization has been conducted in the name of maximum transparency to ensure fairness and professionalism. Several new features are planned. The first is the internationalization of the organizational chart by including two high-level jury presidents: Martino Piccolo, who has gained extensive experience in Australia, and Kenny Kong, who organized the Gelato World Cup selection rounds in Singapore. Marco Miquel Sirvent from Spain and Emmanuel Ryon from France will join the two competition regulators Sergio Donoli and Sergio Colalucci. In addition, the group of Guarantors will involve highly experienced gelato chefs from different nationalities: five Italians



For twenty years, he has presided with dedication over the organization of the prestigious international competition, constantly elevating an excellent Made in Italy product.

(Cinzia Otri, Osvaldo Palermo, Biagio Settepani, Marco Venturino, Luigi Tirabassi), one Argentine (Maximiliano Cèsar Maccarrone) and one Chinese (Louie Ye). Another important new development is the international technical jury that will work alongside the jury of team managers. It is a team made up of five members from the World Association of Chefs' Societies (Worldchefs), that is, Carlo Sauber, Ljubica Komlenic, Gilles Renusson, Ann Brown, Brendan Hill.

I would also like to say that a code of ethics has been added to the technical regulations for the teams in the name of fair play, with the goal of bringing back the original spirit with which the competition was born and that has somewhat been lost. Today, the teams arrive very fierce and determined to win, while in the past the aim of the competition was to spread the knowledge of artisanal gelato, to strengthen relationships between countries and to establish professional contacts that have often resulted in true friendships.





Looking back to 2003 when the competition was born, how has its organization changed today? And how has the artisanal gelato industry changed in Italy?

As I said, the playful mood of the first editions has been waning. A more professional-level and competitive spirit has taken over both as an evolution of our society, as well as in the preparation for the competition and in the interest of sponsor companies. The event's organization started changing with the increase of trials, such as the culinary gelato trial. About ten years ago, that type of gelato preparation was in its infancy, and it has seen an interesting progression. The addition of a chef de cuisine in the teams represented a sort of clo-



sure of the circle, in the sense that it completed the composition of professionalism in the wake of kitchen brigades of the past centuries, where cooks, pastry chefs, chocolatiers and decorators all worked. By training and competing together, it is possible to learn from each other. Ideas and advice can be exchanged. The gelato chef today cannot limit himself to scooping balls onto a cone. He has to have a broader professionalism that touches on cold pastries, desserts, chocolate. When the Gelato World Cup was born, this need was not yet felt, and this event has helped fulfil it. The competition plays an important role as a trailblazer of trends.

Looking abroad, in these twenty years of the World Cup, in which countries has the attention to gelato grown the most?

One of the first destinations of the selections abroad was Buenos Aires, where the Italian tradition of artisanal gelato is very much alive. There are numerous gelato shops managed by our fellow compatriots who immigrated there in the early 1900s. Just as it happens here, traditions are influenced by local habits, giving life to original flavours such as Dulce de leche. If in South America, Argentina is the number one country for the success and level of gelato shops, in Brazil, Peru and Uruguay, the number of businesses and the level of the gelato chefs' preparation is growing. Personally, I have received a consultancy request from Chile, a sign of interest in gelato also in this country.

The World Cup has also opened up to the Far East, as demonstrated by the participation of South Korea, Singapore and Taiwan in this year's edition. I was surprised by China. I could not have imagined such skill in the creation of gelato. The number of professionals is limited, but their preparation is truly noteworthy because they work hard, study and leave nothing to chance. For years now Japan has shown to be a top-ranking country for desserts with pastry and gelato shops with a high level of professionalism.

It should be emphasized that the development of gelato abroad would not have been possible without the entire industry which exports machines, display cases, ingredients. In this sense, the sponsor companies of the World Cup make a fundamental contribution not only to the competition, but to the entire industry.



Timballo's gelato shop





Are the values of yesterday, which brought this event to life, that is growth of the gelato artisan as a profession, research and sharing of traditions, motivation for new generations, still present? Or have they changed over time?

These values have remained over time, and they continue to inspire the organization of the Gelato World Cup. We have worked to spread the culture of gelato without commercial interests, maintaining an open and transparent position. Our interest is to support the tradition of true Italian-style artisanal gelato.

What does it mean for a professional to participate in this competition? What does it contribute to their career?

Participating in this competition as a professional is very important. It represents an occasion to further their know-how. It opens their world to other aspects of sweets and the intertwined relationships with their peers. Lastly, if communication is well



managed, it can be a springboard for a career. I recall the 2006 edition. The team consisted of Sergio Colalucci, Beppo Tonon, Roberto Rinaldini, who became stars in their fields. In 2012, Ernst Knam, unknown at the time, was a member of the team, and he has since become the “King of chocolate”.

Let me be clear, participation requires significant personal investment in that an intense training program is necessary to try and try again the recipes for each work that will be presented at the grand finale in Rimini. The last fifteen days of preparation are crucial for concentration and for stress management.

In these twenty years as President of the Gelato World Cup, is there an anecdote that you are particularly fond of?

One episode is particularly engrained into my memory. In 2006, the Czech Republic was competing, which trained for some time in Udine since it was the first time it was participating. The team manager was a well-known pastry chef, of a certain age, with whom I have developed a great friendship. When he arrived at the competition, he

showed up with a jacket full of medals! A relic from the Communist regime in Czechoslovakia.

What is the future for the Gelato World Cup?

“As for tomorrow, nothing is certain” wrote Lorenzo de Medici. We are working to give a future to this initiative even if Sergio Colalucci and Sergio Dondoli, who join me as Vice Presidents, and I are starting to reach a certain age. We are looking for partners willing to work as we did in 2003, on a voluntary basis for the organization of the competition. We have dedicated, or rather sacrificed, many hours of our jobs and of our personal time for meetings, events, selection rounds. I believe, despite everything, in the younger generations and in the possibility of finding someone who will join us. We have made an agreement with Conpait, the Italian Pastry Chef Federation (Confederazione Pasticcieri Italiani) in 2022, and in 2024 we started our partnership with Worldchefs, World Association of Chefs’ Societies. We move forward strongly with our contract with Sigep for the organization of the event, and with new developments towards internationalization to execute an event for the entire world of gelato.





By Giancarlo Timballo
photo by FOTO MAX-Mattia Serratore

FROM UNUSUAL





Two creations by Giancarlo Timballo, one featuring unusual spices, the other more traditional with all the sweetness of berries.

Spiced gelato

CREAM

INGREDIENTS:

- whole cow's milk 634 g
- anhydrous butter 90 g
- nonfat dry milk 50 g
- sugar 130 g
- dextrose 70 g
- pasteurized egg yolks 20 g
- stabilizer for creams 6 g
- star anise, cinnamon, cardamom

INSTRUCTIONS

Prepare the base. Place the three spices in the pasteurizer's infusion chamber.

SAUCE

INGREDIENTS:

- prunes, dates, dried figs, raisins 2000 g
- sugar 500 g
- glucose 43 DE 500 g
- water 500 g
- orange distillate 100 g

INSTRUCTIONS

Cut the fruit (2,000 g in equal parts) into small pieces. Blanch in water to remove any impurities. Cook the fruit in the syrup prepared from the sucrose, dextrose 43 DE, and water. When it comes to a boil, add the orange distillate at 70°C. Simmer and then cool. Layer the sauce in the gelato as it comes out of the batch freezer.







Berry cheesecake semifreddo

NEW NEUTRAL CHEESECAKE SEMIFREDDO

INGREDIENTS:

• fresh cream 38% fat	333 g
• mascarpone	166 g
• whole yogurt	199 g
• E330 citric acid	2 g
• Italian meringue	149 g
• 70% extra fruit syrup base	149 g
• Cristal thickener 3/5 GR/KG	2 g

FRUIT JELLY

INGREDIENTS:

• berry pulp	759 g
• inverted sugar	152 g
• trehalose	76 g
• isinglass	11 g
• E330 citric acid	2 g

ASSEMBLY

Spread 2/3 of the semifreddo on the gluten-free streusel base. Cool in the blast chiller and top with the berry sauce to the edge of the mould.

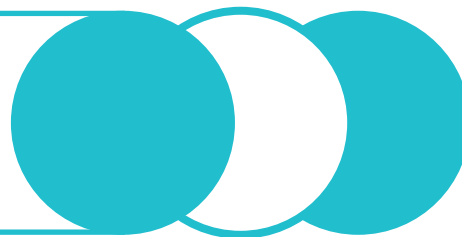


It all started in 2002...





“ Giancarlo Timballo retraces the story of the Gelato World Cup which changed the way to create a culture of Italian gelato and how to communicate about it.



...“on a night of slight inebriation”, as one of the founders of the Gelato World Cup, Pierpaolo Magni, loves to recall. We were in Turin for the Dolc'è tradeshow together with Pierpaolo, Luciana Polliotti, Alfio Tarateta and Eliseo Tonti and it came to us the idea to organize an event in a European context that would give dignity and importance to Italian-style artisanal gelato. They were years of great excitement. The industry was rebelling against the situation of a levelling-off of professionalism. Standardization was being caused by numerous openings of very commer-

cial gelato shops, and they weren't always supported by a decent training of the gelato makers. I, too, was one of the new gelato makers coming from another profession. However, I was lucky enough to meet people who donated and instilled in me motivation and advice that were very important for my new career. They planted in me a seed of curiosity and the perception that this job would be a passionate one if carried out in the right way. On this journey, two great trainers helped me: the unforgettable Carlo Pozzi and Luca Caviezel.



Turning point

However, it still wasn't enough just to learn how to make our product well. We gelato chefs were still way behind in our communication skills, and we were overwhelming fearful of the other categories of flavour. In the eyes of our clients, we were still just "makers of gelato" (as Carlo Pozzi would amusingly define it), with a cart and a horn. We decided to create an event that could stimulate new generations so that gelato could be elevated to a high professional level. This was one of the cornerstones of our project, which focused on the knowledge of other traditions in the world of gelato and on the sharing of cultures from different countries.

The management team takes shape

Characters such as Gabriel Paillasson, Iginio Mas-sari, Emilia Chiriotti helped us take our first big

steps. They gave us precious and authoritative advice, in addition to the aforementioned Luca Caviezel and Carlo Pozzi, authentic interpreters of the Italian-style artisanal gelato's new journey.

Three distinguished Italian gelato chefs joined our organizing group, Mauro Petrini, Sergio Dondoli and Sergio Colalucci. Other very important personalities supported us in running the project: Paola Franz, Barbara Campana, Claudia Santoro and Alessandra Pacini. A true team of professionals created the management group, all animated by a desire to strengthen the pulse of communicating about Italian-style artisanal gelato. With them, a great friendship was born. Together with them, I realized that the true values of life are not just professional successes, but so much so are also sharing and reciprocal help. Without them, the Gelato World Cup would have never made it to the level it is today.

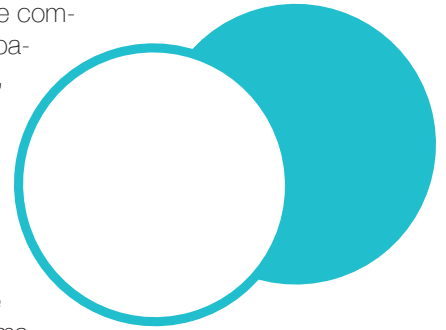
Lots of support

I would also like to mention some people who have helped us in an important way, such as the Argentine journalist Ana Galibert, who ensured the presence of the Argentine and Brazilian teams, and Franco Cesare Puglisi, who believed in our project from the beginning, becoming together with Livia Chiriotti media partners of the Cup with their respective magazines.

On competition days, many professionals worked with us as assistants, including Mentore Valandro and Enzo Copetti. I would like to remember the many students from the technical institutes and their companions, who gave a sense of professionalism throughout the event. They supported serving, welcoming and helping in the kitchen, where the legendary Stefano Buttazoni has delighted us, for many editions, with his typical dishes of Friulian cuisine. In the latest editions, we have counted more than a hundred collaborators active on the competition floor, coordinated by the incessant work of the management and the irreplaceable Spiridione Ripaldi.

Complete teams

A special thanks goes to the numerous teams that have succeeded each other in the previous nine editions, made up of great professionals from the world of food. They put themselves on the line by demonstrating seriousness and dedication to the project. I would also like to thank all the companies in the industry that have accompanied us with their valuable contribution, believing in the value of our proposal. With the passing of each edition, we have also aimed to expand the circle of members forming each team, which by adding chefs de cuisine and ice sculptors now contain all the various crafts of flavour. In this way, the professional exchange within the teams is ensured at 360 degrees and the results are increasingly of the utmost level. This is how we came to launch the high fashion of artisanal gelato all over the world, stimulating and launching new flavours and new ways of serving gelato.





IEG's role

None of this could have happened without the contribution and support of the various managers of IEG-Italian Exhibition Group who worked with our management team, starting with Mariarosa Bettini, Angela Bellavista, Patrizia Cecchi, Giorgia Maioli and Gabriella De Girolamo, Flavia Morelli, up to Valentina Sorgente, Vanessa Rinaldini together with the Sigep team, to the historical technicians of the tradeshow, Walter Fabbri, Andrea Silvagni and the entire IEG Operation team.

The real proponent of the Gelato World Cup's success was the late president of IEG, Lorenzo Cagnoni, a person of great moral and professional depth. He was the first to believe in the project and encouraged us with foresight to continue in the name of awareness of our work. Ours was not a real acquaintance, but every time I was lucky enough to meet him, he gave me the impression of dealing with a wise, honest, very valuable person with an enviable intellectual honesty.

Ready to go

We have arrived at the 10th edition without realizing that twenty years have passed. So much has occurred as we have constantly tried to always do our best. In planning this edition, we decided to give more impetus to collaborations with the various associations in our industry and in the world of pastry and cuisine with an international perspective, including prestigious names in the world of gelato and pastry



such as: Massimiliano Maccarrone, president of Afadhya in Argentina; Marco Miquel Sirvent, president of Anhcea Asociación Nacional de Heladeros Artesanos; Emanuel Rjon, a prestigious member of the French gelato artisan's union CNGF; Angelo Musolino, president of Conpait; the World Association of Chefs' Societies; Sal De Riso, president of Ampì, Beppo Tonon, several times team manager of the Italian team and president of the presentation jury. The search for collaboration will continue. I want to mention again the company DRG Comunicazione, which manages our press office, as

well as the new entry of Francesca Brianese into the secretariat, because we believe it is essential to work as a team, support each other and learn from everyone.

Finally, I would like to mention the constant, reassuring and professional presence of Eleonora Cozzella, who has impeccably conducted the last editions.

This is the path we want to take, together with many actors from the various professions of flavour, certain that it is possible to give impetus to the Italian tradition of cuisine and fine living.



THE CREATIVITY OF CHAMPIONS

We are dedicating our recipe feature to creations made by some of the Maestros who have risen to the highest step of the podium during the past editions of the Gelato World Cup. These trendy proposals are to be admired (and enjoyed) for their skilful originality.



BEPPO TONON

His professional career began in 1967, when he moved to Germany to work in a gelato shop. When he moved back to Italy, he opened his own shop and he started his research in the world of fruit and vegetable carving. He placed first in Gelato Sundae competitions held in Longarone (Italy) in 1996, Alicante (Spain) in 1998 and Erfurt (Germany) in 2004. In 2006, he won the Gelato World Cup

held during Sigep in Rimini, as a captain of the Italian team that he was also a member of. He participates in TV shows, teaches fruit and vegetable carving techniques at professional schools and is the author of multiple books on the subject. He also writes for various industry magazines. He currently lives in Oderzo (Treviso), where he manages "Cà Lozzio", a gelato shop-restaurant that is also a cultural and artistic centre.

Sioux cup

Gala apples, with their intense red smooth and waxy skin are ideal for this preparation. Plus, they have a pleasant and sweet flavour, with a fulfilling and crunchy pulp. With a sharp knife, cut the apples lengthwise, then with a small carving knife make a few longitudinal cuts. Thinly slice the apple. Delicately handling the fruit with utmost care as to not damage it, divide the slices into small groups. Hold each group of slices with your left hand, and with the help of your right hand, spread them out as if they were a deck of poker cards. Wash a large and not too ripe strawberry, then remove the leaves. Place leaf-side down on a cutting board. Make several parallel cuts with a smooth knife making sure

to not cut all the way through. Rotate the fruit 90° and repeat the parallel slices. Place the strawberry in the middle of a flower corolla made with orange peels; the petals are created by using an incision knife starting with cutting through the fruit to remove the pulp. With a smooth knife, create a crown of deep incisions, making a series of elongated petals, being careful not to break them.

Suggestion. The suggested gelato flavours are fruit ones with dull colours, so that the decorative flower will stand out.







SERGIO COLALUCCI

After having assisted his father, a gelato chef, in the family business, in 1990 he took over the management together with his brother. He started his journey with maestro Luca Caviezel and over the years he developed a purely technical experience by attending numerous highly specialized courses and by stud-

ying subjects related to the art of gelato, such as food science and nutrition. In 2004, he placed third at the “Gelato in Tavola” competition and in 2006, he won together with his team the Gelato World Cup at Sigep Rimini. His production kitchen is the backdrop for continuous experimentation, which searches for unique flavours, aromas and flavour pairings.



Revelations

COMPOSITION

- Cooked rice
- Saffron gelato

Decorations

- Sugar flower
- Saffron threads
- Grains of cooked rice

COOKED RICE

INGREDIENTS:

- | | |
|---------------|-------|
| • whole milk | 225 g |
| • Roma rice | 77 g |
| • sucrose | 102 g |
| • white glaze | 50 g |

INSTRUCTIONS

Cook the rice in the milk until you obtain a rice cream, being careful to not overcook it.

SAFFRON GELATO

INGREDIENTS:

- | | |
|----------------------|-------|
| • whole milk | 255 g |
| • cream | 146 g |
| • skim milk powder | 64 g |
| • dextrose | 20 g |
| • neutro for creams | 3 g |
| • saffron paste ste. | 77 g |
| • cooked rice | 434 g |

INSTRUCTIONS

Pasteurize all ingredients at 85° then add the rice. Batch freeze.

SUGAR FLOWER

INGREDIENTS:

- | | |
|-----------------|-------|
| • Isomalt sugar | 200 g |
|-----------------|-------|

INSTRUCTIONS

Heat to 180° then proceed with the pulled sugar technique.

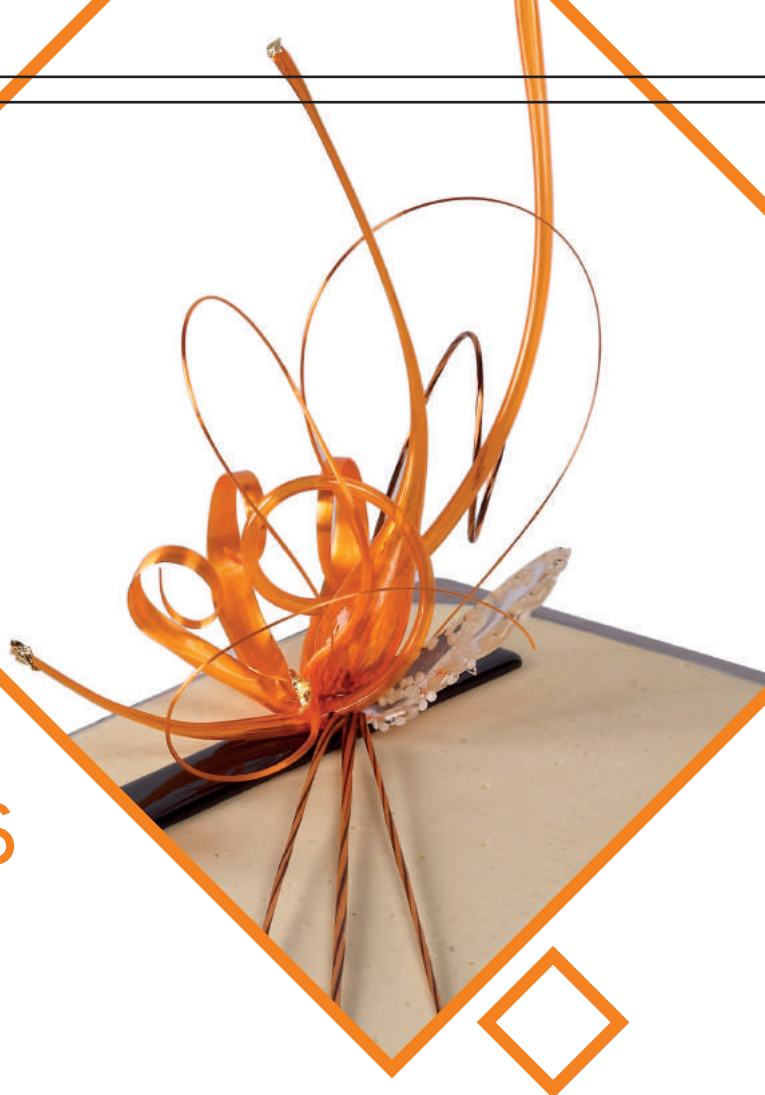
SAFFRON THREADS

INSTRUCTIONS

Place them on top of the gelato next to the flower.

PREPARATION

Batch freeze the Saffron Gelato. While extracting, variegate with Cooked Rice and a few Saffron Threads. Smooth out the gelato in a previously chilled pan and cool quickly. Decorate with Sugar Flower, Saffron Threads and Grains of Cooked Rice.





ERNST KNAM

Born in Germany, after many years spent in the most prestigious Michelin-starred restaurants of the world, he made it to Italy and entered Gualliero Marchesi's kitchen as Head Pastry chef. In 1992, he opened his famous pastry shop in Milan. His creations stand out for their elegance, for their uncommon flavour pairings and for the use of seasonal ingredients. They are often the result of influences and mixtures with the world of design, fashion, architecture and art. He has collaborated with several designers, including Lorenzo Palmeri, with whom he designed Home, a chocolate praline dedicated to Expo 2015.

A familiar face on TV, he has received various international recognitions, including first place in the pastry category at Toque d'Or in Lucerne in 1988 and 1990, Best Pastry Chef in Italy in 2004 at Brussels. He was proclaimed as the Italian Chocolate Champion 2009/2010, Italian Champion of Finger Food in 2011, and World Champion at the Gelato World Cup in 2012 as captain of the Italian team and as the chocolate sculptor.



The field

COMPOSITION

- Multigrain sponge cake
- Syrup
- Pineapple, mango and pink pepper petals gelatine
- Yogurt Mousse

MULTIGRAIN SPONGE CAKE

INGREDIENTS:

- powdered sugar 75 g
- toasted pine nuts 50 g
- egg yolks 150 g
- orange blossom honey 65 g
- yogurt 110 g
- muesli 45 g
- egg whites 220 g
- sugar 45 g
- flour 85 g
- whole wheat flour 85 g
- baking powder 10 g
- raisins 45 g
- walnut pieces 45 g

INSTRUCTIONS

Whip egg yolks with powdered sugar. In a separate bowl, whip egg whites with sugar. In another bowl, mix muesli, yogurt and honey. In another bowl, mix toasted pine nuts, walnut pieces, raisins, flour, whole wheat flour and baking powder. Add 1/3 of the whipped egg whites to the whipped yolks; add the rest of the egg whites and continue to delicately mix. Add the mixture to the muesli, yogurt and honey mixture, then to the mixture of dry ingredients. Mix well. Pour the final mixture (about 150 g) into 16 cm diameter moulds. Bake at 180°C for about 20 minutes.

SYRUP

INGREDIENTS:

- lemon blossom honey 250 g
- water 300 g
- glucose 50 g

INSTRUCTIONS

Bring the ingredients to a boil then let cool to 50°C.

PINEAPPLE, MANGO AND PINK PEPPER PETALS GELATINE

INGREDIENTS:

- passion fruit juice 250 g
- cubed pineapple 250 g
- cubed mango 250 g
- sugar 50 g
- agar agar 3 g
- pink pepper petals 5 g

INSTRUCTIONS

In a saucepan, bring the passion fruit juice to a boil. Add the sugar and agar agar and melt. Add cubed mango, cubed pineapple and pink pepper petals to the passion fruit juice. Pour the gelatine into a mould with a 14 cm diameter.

YOGURT MOUSSE

INGREDIENTS

- yogurt 600 g
- inverted sugar 80 g
- isinglass 15 g
- slightly whipped cream 600 g
- tempered milk chocolate 150 g

INSTRUCTIONS

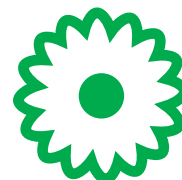
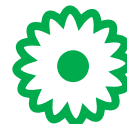
Heat the inverted sugar with the yogurt. Rehydrate the isinglass in cold water, then squeeze the water out of it and add it to the yogurt. Whisk all the ingredients together. Add pieces of tempered chocolate and mix together to create a stracciatella.

ASSEMBLY

Wet sponge cake with honey syrup.

Compose cake by pouring the yogurt mousse into the mould with the sponge cake. Add the gelatine insert, and top with another layer of mousse.

Decorate with a green glaze and white glucose to create a spiderweb effect. Finish decorating by placing a few daisies made with sugar paste.





DIEGO CROSARA

He comes from a family of pastry chefs, who instilled in him a passion for this noble art already at a young age. After several years, he decided to abandon the pastry kitchen to dedicate himself to his greatest passion: consultancy and teaching. He has been present at the most well-known pastry competitions. In 2006, he won the Culinary Cup in Luxembourg and the title of World Pastry Champion. In 2010, he won the silver medal at the WPTC Worldwide Pastry competition, competing as the captain of the Italian National Pastry team.

Two years later, his experiences as a coach for the Women's Pastry Queen International Championship and for the Gelato World Cup proclaimed him as a World Champion. In 2016, he was the winner of the Gelato World Cup. He is an author of several books, and in 2012, he won the "Best Italian Book" award at the Gourmand World Cookbook Award in Paris with his volume titled "Mignon".



Salmon and tomato cube

Amounts for 60 3x3 cm cubes

COMPOSITION

- Soft savoury biscuit
- Salmon bavaois
- Tomato gelatine

SOFT SAVOURY BISCUIT

INGREDIENTS:

- | | |
|-----------------|-------|
| • egg yolks | 150 g |
| • egg whites | 230 g |
| • sugar | 40 g |
| • salt | 15 g |
| • flour | 130 g |
| • potato starch | 50 g |

INSTRUCTIONS

In a stand mixer, whip the egg whites together with the sugar and salt. When the whites are almost fully whipped, slowly pour in the egg yolks, slowing down the mixing speed; using a spatula, carefully add the flours that have been previously sifted. On a silpat silicon baking sheet, roll out the dough to a 4 mm thickness and bake at 240°C for 5 minutes. Remove from oven and place immediately in the blast chiller.

SALMON BAVAROIS

INGREDIENTS:

- | | |
|------------------------------|-------|
| • fresh salmon | 700 g |
| • white or red Tropea onions | 100 g |
| • olive oil | 100 g |
| • tomato paste | 15 g |
| • fresh whole milk | 200 g |
| • isinglass sheets | 20 g |
| • slightly whipped cream | 500 g |
| • cubed smoked salmon | 200 g |

INSTRUCTIONS

Sauté onions in olive oil. Add the salmon and season with salt and pepper. Then add the tomato paste and cook for 2 minutes; add milk, heat until boiling, then blend. Add previously rehydrated gelatine then strain; cool to 30°C. Add cubed smoked salmon and lighten the mixture with the slightly whipped cream.

TOMATO GELATINE

INGREDIENTS:

- | | |
|--------------------|----------|
| • tomato puree | 500 g |
| • isinglass sheets | 15 g |
| • dry oregano | 1 g |
| • salt and pepper | to taste |

INSTRUCTIONS

Blend the tomato pulp with the salt and pepper. Season with oregano and add the animal-original gelatine that has been previously rehydrated and dissolved in a small amount of tomato pulp that was heated in the microwave. Pour into half-sphere-shaped silicon moulds and blast freeze at a frozen temperature.

ASSEMBLY

Place the cookie on the bottom of a square-shaped mould then pour on the bavaois and blast chill. Cut into cubes. Remove tomato gelatine from mould and place a half-sphere on every cube. Consume at +10°C.



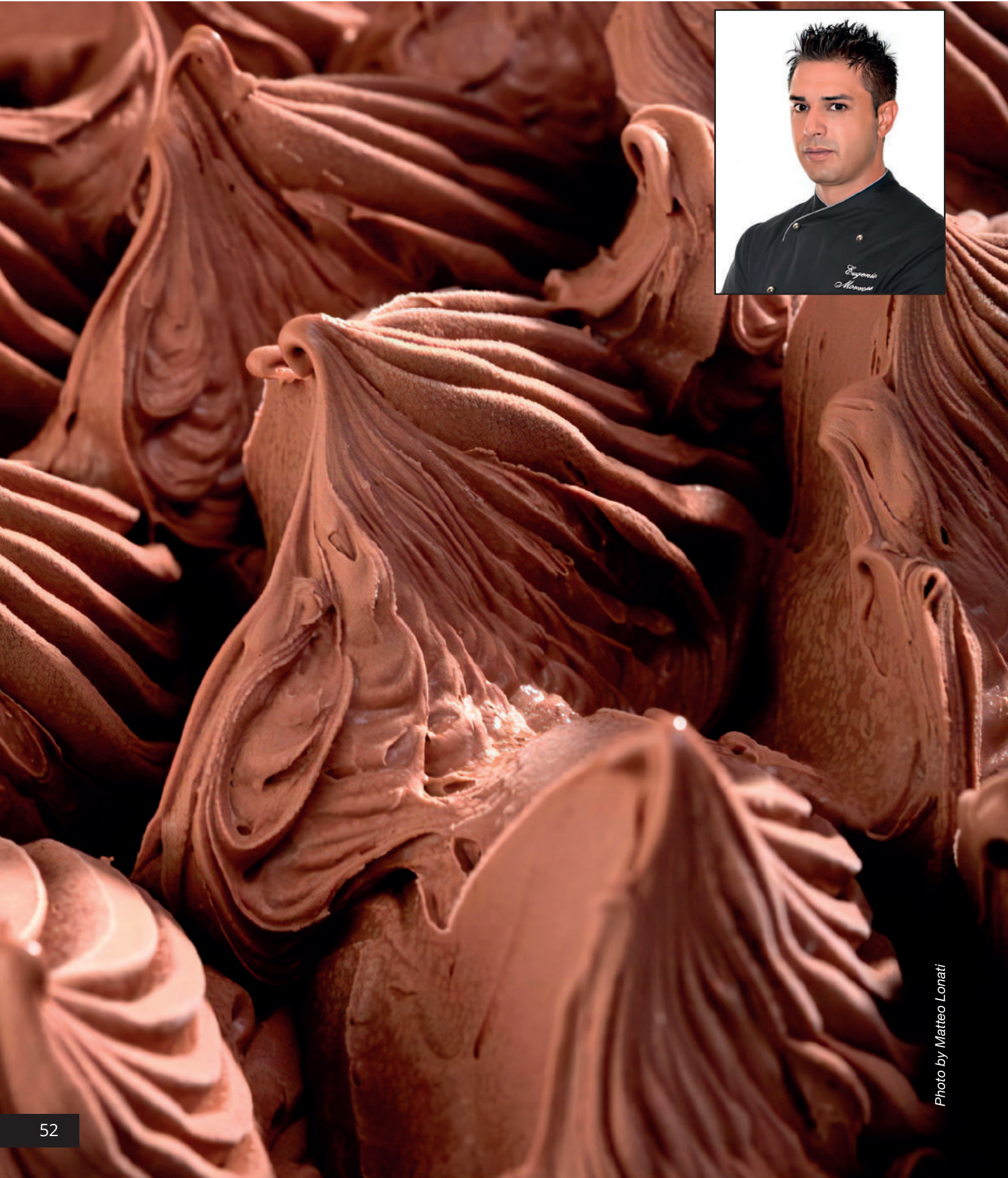


Photo by Matteo Lonati

EUGENIO MORRONE

He began his professional experience in an artisanal workshop in Calabria (Italy). In 2004, he moved to Rome and a few years later he opened his own business, "Il Cannolo Siciliano". He has always combined working in the production kitchen with an in-depth study of theory and technique. With these two aspects, his goal was to directly apply the principles he learned. He also teaches and offers technical consultancy. He recently opened a new business, "Fiordiluna il Gelato", also in Rome. He has won prestigious contests such as the

Gelato Festival Rome - European Champion in 2016, the excellence award at the Sigep in Rimini in 2017 and the Gelato Festival All Star in 2018. In the same year, he was crowned Master Gelato Maker of the Year - Reader Award, Food and Travel Magazine, and his shop was proclaimed Best Gelato Shop in Italy by Gastronauta and Best Gelato Shop by Gambero Rosso - Foreign Press. In 2019, he won the Sigep Gelato D'Oro and in 2020, he climbed to the highest step of the podium at the Gelato World Cup. In 2022, he was inducted into the Gelato Festival World Ranking Hall of Fame.

Delicate chocolate



INGREDIENTS

• water	528 g
• rice malt	220 g
• cocoa mass	140 g
• fibre	70 g
• cocoa 22-24	40 g
• carob seed powder	2 g

INSTRUCTIONS

Heat water to 70°C. Mix together all solid ingredients (except cocoa mass) then add them to the water, mixing thoroughly. Heat to 85°C. Chop up the mass then pour the water onto it in three stages, emulsifying according to the technique described in "Emulsion". Batch freeze. While extracting, swirl in almond crumble and raspberry sauce.

Emulsion

Pour one third of the liquid at a temperature of 85°C onto the chopped mass. Wait a few seconds, then with a silicon spatula mix with fast and circle movements starting from the centre. Mix until the mixture is uniform and shiny. Add another third of the liquid and repeat. Lastly, add the last third, then repeat again. Blend with mixer.

The optimal service temperature is -10°C/-12°C. Store at -15°C.



image by freepik



MASSIMO CARNIO

He grew up in a family of pastry chefs and learned the secrets of the trade from his father and grandfather. Since 2000, he has been running his pastry shop and café “Villa dei Cedri” in Valdobbiadene (Treviso, Italy). For several years, he has specialized in artistic pieces by learning the art of the best master chocolatiers in the world, uniting elegance with simplicity. His first success came in 2013,

when he won the Coppa d’Oro, chocolatiers category, which allowed him to participate in the Gelato World Cup 2014 as the maestro chocolatier of the Italian team, which earned the silver medal. The following year, he obtained the title of Italian chocolate champion in the Cacao Barry World Chocolate Master. This important success allowed him to represent Italy at the world competition, arriving among the top five finalists at the 2015 Paris Chocolate Show. On this occasion, with his dessert “Triumph of Raspberries and Chocolate”, he won the award for Best Dessert in the World. In 2020, he climbed to the top step of the podium by winning the Gelato World Cup at Sigep.

Photo by Mauro De Rocco - Mauro Milan





COMPOSITION

- Caramelized inverted puff pastry
- Gianduja chocolate chips
- Diplomat cream

CARAMELIZED INVERTED PUFF PASTRY

Panetto

INGREDIENTS:

- flour 500 g
- “sfoglia” pastry flour 100 g

Pastello

INGREDIENTS:

- butter 120 g
- “sfoglia” pastry flour 600 g
- milk powder 25 g
- water 200 g
- white Vermouth 50 g
- salt 10 g
- powdered sugar as needed

INSTRUCTIONS

In a stand mixer equipped with the hook attachment, knead the “panetto”. Once the butter and the flour are combined, stop the mixer and form the dough into a well-shaped rectangle. Store in the refrigerator. Then, knead the “pastello”. Place all the ingredients in a stand mixer equipped with the hook attachment and run the mixer until an elastic dough is obtained. Form into a square and let rest in the refrigerator, covering the “pastello” with a plastic sheet. With the help of a dough sheeter, roll out the “panetto” so that it can completely envelop the “pastello”. Then position the “pastello” in the centre and cover it by folding the sides towards the centre. Laminate the first two folds consisting of 3 and 4 folds, then let rest in the refrigerator until it reaches the ideal cooled temperature to roll out the puff pastry. Laminate again with two more folds, one with 3 folds and another with 4. Let cool in the refrigerator again. Laminate the puff pastry dough to a thickness of 1,5 mm, then cut it into 3 cm strips. Wrap the puff pastry dough strips around steel rings with a diameter of 20, 14 and 8 cm, then insert other rings with a diameter of 22, 16 and 10 cm. Position the rings on perforated baking trays. Bake at 175°C for 25 minutes with the valve closed. Once they are baked and cooled, remove from the rings and cover with powdered sugar. Caramelize in the oven heated to 220°C for two minutes with the valve closed. Bake circles of dough to make 22 cm diameter disks to place on the bottom.

GIANDUJA CHOCOLATE CHIPS

Hazelnut paste à l'ancienne

INGREDIENTS:

- raw hazelnuts 200 g
- powdered sugar 200 g
- vanilla bean 1

INSTRUCTIONS

Toast the hazelnuts in a 150°C oven for 25 minutes. In a bowl, mix the powdered sugar with the vanilla seeds and toasted hazelnuts. Spread out onto baking trays lined with baking paper, then bake at 180°C until it caramelizes. Let cool then chop until a coarse puree is obtained.

Chocolate chips

INGREDIENTS:

- Cuba 70% dark chocolate 500 g
- hazelnut paste à l'ancienne 150 g

INSTRUCTIONS

Temper the dark chocolate then add the hazelnut paste. Spread out onto silicon mats. Once cooled, cut into small pieces.

DIPLOMATIC CREAM

INGREDIENTS

- fresh liquid cream 500 g
- fresh milk 500 g
- sweetened egg yolk 600 g
- granulated sugar 100 g
- rice starch 100 g
- whipped fresh cream 500 g
- gianduja chocolate chips 650 g
- gelatine powder 15 g
- vanilla bean 2

INSTRUCTIONS

In a saucepan, bring the liquid cream and milk to a boil. In a pot, whisk the egg yolk with the sugar. Add the vanilla seeds and previously sifted rice starch. Slowly pour the milk and cream onto the egg yolks while continuing to whisk. Finish cooking without exceeding 85°C, then add the gelatine. Immediately blast chill after covering with plastic wrap. Once the cream is cooled, pour it into the stand mixer equipped with the paddle attachment, then at a slow speed mix for a few minutes. Lastly, gradually fold in the whipped cream and gianduja chocolate chips.

FINISHING

Position the three puff pastry rings on top of a disk of puff pastry. Centre them well so that you have the same distance from each other along the entire diameter. Using a pastry bag, evenly fill the rings with the stracciatella diplomat cream. Lastly, decorate the top of the cake with chocolate leaves, using the same ones for the artistic piece. Wrap the perimeter of the cake with a 4-cm-high band of white chocolate with gold spots.



puntotaly wire



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



INTERNATIONAL PIZZA EXPO & CONFERENCE

Las Vegas, USA, March 28-30

Las Vegas is a city that needs no introduction. A glittering oasis rising out of the Nevada desert, it is synonymous with gambling, glitz, and glamor. Its vibrant nightlife, countless casinos, and endless entertainment options make it a popular destination for thrill seekers.

When it comes to food, pizza remains a local favourite, with hundreds of establishments offering a myriad of versions.

No wonder, then, that it is here that one of the most widely attended events dedicated

to this culinary specialty is held every year. More than 9,000 buyers from around the world were registered at the 39th International Pizza Expo, interested in getting a preview of new trends in ingredients, equipment, and services.

The trade show has also always been an opportunity to engage with big names in the industry, such as Tony Gemignani, winner of 13 world titles in pizza making.

The World Pizza Games featured more than 130 participants, who competed in spectacular acrobatic displays.

The 40th edition is scheduled for March 19-21, 2024.



HOST
Milan, Italy, October 13-17

As soon as you walk through the HostMilano turnstiles you immediately sense an atmosphere of open internationality. Top players in professional hospitality, out-of-home, and food retail come here from all over the world. And here you can preview many of the latest developments that have not yet been officially launched on the market. More than 180 thousand visitors attended the 43rd edition of the trade show. Of these, more than 42% were from 166 countries.

Innovation for HostMilano is also synonymous with training and professional development. There were more than 800 scheduled events.

In its first edition, Chocolate Culture provided a space dedicated to chocolate culture with the aim of highlighting Italian master artisans and their specialties. Maestro chocolatier Davide Comaschi and his team of experts delved into different aspects of the food – from science to culture and business – with the masters of ALMA and the Chocolate Academy in Milan. During the event they talked about chocolate in the gelato shop and how this ingredient is the key to expanding sales throughout the year and more. Franco Cesare Puglisi, publisher of puntotally, focused on the quality of the product range and professionalism of the service as key elements for growth. “Gelato shops could educate customers about quality chocolate by holding free tasting sessions in their stores, also to increase gelato sales year round,” said Puglisi, who concluded with a quote from Benjamin Franklin: “The bitterness of poor quality remains long after the sweetness of low price is forgotten.”

Also making its debut was the World Panettone Championship organized by the Academy of Masters of Sourdough Starter and Italian Panettone, which saw the Italian team victorious.

The spotlight was also turned on the gelato-pastry world with the return of luxury pastries of the world curated by Iginio Massari, who focused on current trends.

The World Trophy of Pastry Gelato and Chocolate went to France, while Poland won the Cake Designers World Championship. The World Trophy of Professional Tiramisu was awarded to China, followed by Italy and France.

Design was the focus of the Smart Label - Host Innovation Award, a prestigious recognition of sustainable innovation that saw 26 products awarded out of a total of 157 entries received from all over the planet.

The 44th edition of HostMilano is scheduled to be held on October 17-21, 2025.





FOOD & HOSPITALITY CHINA
Shanghai, China, November 8-10

The return to China in November 2023 should be seen as the most concrete sign of the beginning of a new cycle for our magazine, which during the pandemic had to deal with the difficulties that impacted all companies that conduct business abroad.

China actually closed its borders for a few years, at least in terms of willingness to host foreign businesses at its events, and even the 2023 edition saw fewer Europeans than usual.

This made our presence even more significant, the event seeing more than 150,000 visitors to the 200,000 square meters of exhibition space, with more than 50 nations hosted.

The event was held within the Shanghai Sinoexpo under the guidance of Informa Market International Exhibition Co. and organizations such as the Shanghai Cuisine Association, China Chamber of Commerce for Import and Export of Foodstuffs, Native Produce and Animal By-Products to name the most influential.

Once again, the many topical exhibition areas were enriched by interesting forums, confirming the event's desire to broaden the sectors involved.





MONTE-CARLO GASTRONOMIE Principality of Monaco, November 24-27

Wandering around the booths at the Monaco event, we breathed in an air of pleasant conviviality. About 100 companies specialized in gastronomic products from France, Italy, and other parts of Europe presented their fine foods in an area measuring about 2,500 square meters, offering tasting and shopping opportunities.

The showcased products, all carefully selected, stood out for their authentic flavours: wines, champagnes, cognacs, armagnacs, and liqueurs from the producers' estates, as well as salmon, foie gras, seafood, truffles, caviar, chocolates, sweets, cheeses, cured meats, organic products, jams, and much more.

A prominent place was also reserved for table and kitchen accessories.

The event was supported by an array of associations, including Monaco Goût et Saveurs, the Association of Italian and French Maîtres d'Hôtel, the Monegasque Sommelier Association, the Riviera Côte d'Azur Slow Food Association, and the Monegasque Hotel Industry Association.

A large number of cooking enthusiasts took part in the fifth edition of the Maestro Chef competition. Contestants were judged on creativity, presentation, flavour, and ability to reduce waste.





MIG
Longarone, Italy, November 26-29

The art of combining novel ingredients in gelato is one of the emerging trends in recent years. And the 63rd Mig in Longarone offered many interesting insights to stimulate professionals' creativity. The Veneto Region's booth showcased the region's excellent products, from Polesine white garlic to saffron from the Dolomites, not to mention rice from Verona, Piave and Asiago cheese, and Valpolicella wine. The "Gold of the Dolomites" flavour was presented in a series of cooking shows and demonstrations, made with Bellunese saffron and PDO Dolomite honey, expertly blended with Feltre nuts and 24-karat gold.

The recipes of the first finalists of "Gelato for the Olympics" also featured exclusive flavours, the contest having been organized by Mig in anticipation of Milan-Cortina 2026. Fourteen master gelato artisans competed by coming up with a flavour designed with the Olympics in mind. Top finishers included Vanessa Piantari with the "Snow" flavour, Silvia Bianco with "Morello" made with Eraclea nut and goat's milk, Mauro Crivellaro with "Shades of Green," and Giovanni Talo and Marco Reato with "On the Slopes." These five gelato professionals qualified for the grand finale and will compete against the other



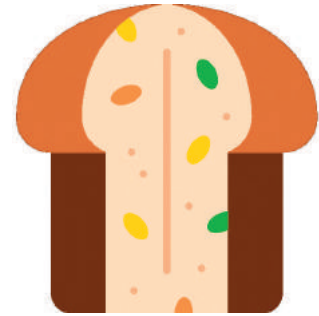
five finalists to be chosen at Mig 2024. The winner will decide the official flavour of the Olympics. The Gold Cup competition had dark chocolate as its theme. More than 100 gelato artisans competed, offering creations of undisputed quality. First prize went to Alberto Luisotto (Eiscafe Crema Gelato, Gröbenzell, Germany), ahead of Cristiano Antoniazzi (Gelateria Dolce Gelato, Gorizia, Italy) and Antonio Tacco (Huesca, Spain). The best dark chocolate by a young competitor, on the other hand, was made by Sara Gallonetto (Gelateria Gallonetto, Venice, Italy), who won the Under 32 Cup. The flavour of the year that will be featured on the 12th European Artisan Gelato Day next March 24th was also announced at Mig: “Gaufre de Liège,” chosen by Belgium to pay homage to one of its most characteristic and popular desserts. The last Mig also opened its doors to science, hosting a conference organized by CNR on agri-food technologies for Innovation, a dialog between research and companies focused on gelato.





image by Freepik

Fearless sweetness



“ For reasons of health or wellness, the taste for sweets with reduced or no sugar is growing, as shown by a recent experiment.

“Sugar-free” or “low-sugar.” The trend of consuming desserts and gelato with these characteristics is now a solid reality. The development of products with a low glycemic load has shifted from being an effort targeting a small niche of consumers who for health reasons need to limit their sugar intake to a market demand to satisfy a broader segment of consumers seeking wellness. This is confirmed, for example, by GS1 Italy’s Immagino Observatory (June 2023 edition), which analyzed the sales of nearly 133 thousand FMCG products in Italy. Claims of low sugar, high protein, and lactose-free have also increased sales in volume and not only in value. The characteristics of these products are so important to consumers that they don’t change their purchasing behaviour in supermarkets.



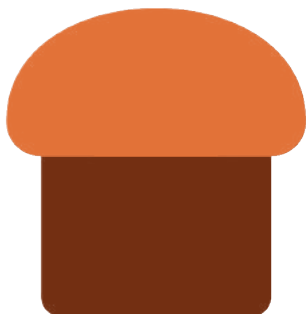
Recommended dose

According to the WHO (World Health Organization), consumption of free sugars should be limited to no more than 10% of daily intake, that is, no more than 50 grams equal to 12 teaspoons. This value does not include so-called intrinsic sugars (i.e., those naturally found in fruits and vegetables) and those found in dairy products (milk and yogurt).

New recipes

The orientation toward “sugar-free” as well as “lactose-free” cakes, cookies, and gelato is also seen in the growth of offerings in the shop windows of bakeries and gelato shops, and therefore in the search for recipes. Recent evidence of this was the presentation of low- or no-sugar desserts at Campus Salute in Naples (Italy) last October. Michele Cappiello of the pastry shop bearing his name in Santa Maria Capua Vetere, Caserta, Ca-

Michele Cappiello



nio Cumuniello of the pastry shop named after him in Genzano di Lucania, Potenza, and Guido Sparaco from his pastry shop in Castel Morrone, Caserta, respectively presented “Healthy Cake,” an apple cake, “Illusion,” a cocoa, almond, and banana cake, and “Addiction,” a cheesecake.



Guido Sparaco



Research partnership

The initiative is the fruit of the collaboration between PAART Movimento per la Pasticceria d’Arte Ente del Terzo Settore, which the three pastry chefs are members of, sharing the goal of safeguarding the heritage of pastry skills based only on natural ingredients, and the UNESCO Chair of Naples, which aims to promote the health of the population through programs related to culture, nutrition, and the environment.

Test passed

The three desserts were subjected to a sensory test conducted by nutritionists Claudia Vetrani and Sara Aprano, who are part of the UNESCO Chair team in Naples. The purpose was to verify that there were no discernible differences in taste and aroma between cakes made according to the original recipe with sugar and the revised recipe with alternative sweeteners to sugar (or no

added sweeteners). The apple cake was sweetened with stevia, the cheesecake with maltitol, and the cocoa, almond, and banana cake was prepared without added sweeteners. The tests were passed by all cakes made with alternative sweeteners, tasting essentially the same as those sweetened in the traditional way, except for a slight aftertaste in the apple cake and the cocoa, almond, and banana cake.



Other options

The test showed how brilliantly an alternative to common sugar - which is sucrose made from cane or beet and composed of glucose and fructose - can be obtained. As Elena Dogliotti, a nutrition biologist, explains, "Among natural sweeteners, the ones that provide calories in addition to sucrose are the other simple sugars (glucose, fructose, lactose, maltose, sucralose) and polyalcohols. The best known simple sugar after glucose and sucrose is fructose, the sugar in fruit. One and a half times sweeter than ordinary sugar, it has slightly fewer calories." Polyhydric alcohols such as sorbitol, xylitol, maltitol, and the recent erythritol have fewer calories and lower glycemic load, but as with any food they should not be overused.

Need for balance

Among calorie-free sweeteners, a distinction is made between natural and synthetic. Among the former, the best known is the extract from the plant *Stevia rebaudiana*, which has long been used in South America not only for the sweetening properties of its leaves but also as an anti-inflammatory and antioxidant. The latter include saccharin, aspartame, acesulfame k, and cyclamate, all of which have much higher sweetening power than sucrose, ranging from 50 to 500 times. "Consumers," Elena Dogliotti concludes, "can choose moderation, balance, variety, and the quality of foods and a physically active life in order to indulge in a little 'sweetness' without fear."

The excellence of panettone

The "Health Cake," "Illusion," and "Addiction" cakes were also presented at "Re Panettone®" at the Novegro Exhibition Park (Milan) on December 2-3, 2023. Now in its 16th year, the event promotes the craftsmanship of panettone, a dessert that is increasingly popular abroad and consumed year-round in several countries. The exhibit featured excellent artisanal panettoni made using natural ingredients.




image by jcomp on Freepik

The rise of veganism



image by wirestock on Freepik



More and more consumers are choosing to eat a plant-based diet not only to protect animals, but also to enjoy health benefits and defend the planet. The dishes offered by chefs have reached the highest levels. And in the pastry shop... 

The spread of veganism has seen exponential growth in recent years. More and more people are choosing to adopt a lifestyle based on resources that are not taken from the animal kingdom.

There are many reasons for this trend. According to several studies, most consumers become vegan out of a desire to ensure animal welfare. There are also those who do it for health purpose, since it seems that a plant-based diet can significantly reduce the risk of cardiovascular disease and type 2 diabetes. And there are those who make the switch in order to do their part to protect environmental sustainability: livestock farming – especially of grazing animals – produces gases that contribute to the greenhouse effect.

As a general trend, consumers are looking for simpler aliments that focus on value and sustainability. They are increasingly wary of processed foods and are looking for alternatives that they perceive as more natural.

Estimating the vegan population is not easy. Some research suggests that there are about 79 million vegans worldwide. While it's true that compared to a global population of about 8 billion this percentage is not that significant, it's also true that this figure is growing steadily and reflects a fundamental shift in consumer behavior.

In terms of demographics, statistics show that more than half of those adopting a plant-based diet are women. In addition, nearly half of vegans belong to the Millennial generation, while Gen X accounts for about 20%.

Surmountable obstacles

With all these positive numbers, it certainly seems that the rise of plant-based food trends is not just a passing fad. It's a movement that is changing our diet, our culture, and our conscience. It reflects a profound change in the way we relate to food.

However, some obstacles to the spread of veganism persist. First, there is a belief on the part of a large segment of consumers that fruits and vegetables alone are not a sufficient source of protein, minerals, and other types of nutrients that are es-



image by Alexandra Golovac on unsplash



image by Cocobols on unsplash

essential for a balanced diet. However, with careful planning and a varied diet it is not difficult to meet these nutritional needs.

Another factor is the higher cost of an exclusively plant-based diet, which can be an impediment for those in lower income brackets. It must be said in this regard that as demand for such products increases, prices are likely to become more affordable.

Flavour evolution

Gone are the days when a plant-based meal consisted of boring salads and unappealing tofu dishes. In recent years the culinary landscape has evolved to accommodate the change taking place. Chefs around the world are exploring the remarkable potential of plant-based ingredients. The application of techniques such as fermentation, vacuum cooking, and molecular gastronomy has been groundbreaking for veggie dishes, which are now able to compete in complexity and taste with their animal-based counterparts. From juicy plant-based burgers that “bleed” beet juice to dairy-free cheeses with authentic savoriness, culinary artists are expanding the boundaries of cooking to new, unexplored horizons.

And while vegan burgers have been the trend in recent years, plant-based seafood is now becoming



image by Freepik

the food to keep an eye on in the immediate future.

Virtuous examples

Today, being a vegan no longer means being forced to always cook at home or simply changing your daily diet to fruits and vegetables. More than ever consumers are looking for restaurants that offer a vegan meal with attention to every detail and

including every course, from appetizers to desserts.

Vegan burgers, pizzas, and cafes are gaining in popularity as bars and restaurants are designing their business models to cater not only to vegan consumers, but also to those who wish to spend an evening dining unconventionally. The availability of alternatives to meat and dairy products has made it eas-

The role of social media

Social media have also played a key role in spreading vegan lifestyles. Food bloggers, influencers, and celebrities have used their digital platforms to showcase small plant-based masterpieces and share personal stories about adopting cruelty-free diets. The unexpected allure of dishes rich in appeal has captured the attention of a wide audience. Not only have they aroused considerable curiosity, but they have also provided a source of inspiration, leading more and more people to explore this culinary choice. The accessibility of information on the web, from recipes to nutritional advice, has facilitated the transition to a plant-based diet, making it even easier for newcomers to embrace this lifestyle.

image by Eaters Collective on unsplash



ier for food service establishments to expand their offerings with more plant-based dishes. And there are also those who have completely “converted” to veganism, at the same time also promoting a sustainable, greener lifestyle. This makes it possible to offer customers a full ecological experience. For example, Purezza is a vegan pizzeria with locations in Brighton, Camden, and Manchester (in England). Giving up mozzarella cheese did not stop it from winning first prize at the 2019 World Pizza Championships, beating more than 6,500 pizzerias around the world. The winning pizza included whole wheat dough infused with BrewDog Punk IPA beer and topped with marinated tempeh, mushrooms, sautéed kale and bean sauce, as well as vegan mozzarella and a fermented cashew cheese. The Purezza team is currently in the process of opening a vegan mozzarella factory. La Table de Collete, on the other hand, is an ecological Parisian gourmet restaurant. It offers a series of dishes specifically designed to significantly reduce carbon emissions. The “Bon pour le climat” (good for the climate) calculator is used to choose ingredients that emit the least carbon dioxide into the atmosphere. The restaurant’s five-course vegetarian menu emits 800 grams of carbon dioxide, eight times less than meat dishes. Renewable energy is used to directly grow fruits and vegetables and offers an exclusively seasonal menu.

Don’t forget dessert

Pastry is the most difficult kind of cooking because it relies on a proper balance of scientific relationships that leave no room for improvisation. It requires precision in portions, preparation, and resting times. Every detail must be perfect.

In addition to all these difficulties, plant-based pastry must deal with another issue of no small significance. What makes traditional pastries so creamy and tasty are the fats. Butter, milk and eggs are the basic ingredients, strictly banned from vegan cooking. But this isn’t really a problem. A new generation of high-class vegan pastries has emerged, making every specialty irresistible.

As a result, numerous vegetarian establishments have sprung up offering delicious desserts, as visually appealing as they are delicious.

Examples include Viga Bakery in London (England), Pansy in Milan (Italy), Bernds Welt in Grabern (Austria), La Besnéta in Barcelona (Spain), Julietta Pastry Lab in Rome (Italy), and Chimneys in Berlin (Germany). Some of the most popular vegan desserts in-



Image by Freepik

clude cheesecake made with tofu or cashew cream and garnished with fresh fruit or chocolate ganache.

Another classic is chocolate cake, made with soy or almond

milk and garnished with cocoa frosting. Gelato is also often included in pastry shop menus, made from non-dairy milk and offered in a virtually infinite range of flavours.



Image by kroschka nastya ok freepik



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
Av. du COMBATTANT SUPRÊME
5000 MONASTIR
TUNISIE



A person wearing a wide-brimmed hat and a light-colored shirt is walking away from the camera through a vast tea plantation. The rows of tea bushes stretch into the distance. In the background, there are rolling hills and mountains under a sunset sky with soft, golden light. The overall mood is serene and natural.

BABBI

PICCOLI PIACERI QUOTIDIANI

1952

AMBASSADORS OF TASTE

Babbi Ambassadors of Taste have walked the world looking for authentic recipes, collecting secrets and unique flavours along the path. Every gelato tells a story, every tasting is a step of a journey that turns the ordinary act of savouring into an extraordinary experience.



FORESTA NERA
Germany



BAKLAVA
Middle East



MANGO
India



LAKRIDS
Denmark



PROFUMO D'ORIENTE
Middle East



TIRAMISÙ
Italy



AUTUMN DREAM
Canada



MATCHA
Japan



SPECULOOS
Belgium



LECHE MERENGADA
Spain



AMERICAN BREAKFAST
U.S.A.



MASTIC
Greece

A complete line of ingredients



Tradition and innovation are two fundamental components for Babbi; attention to customers and their constantly evolving eating habits is the basis of every creation of the Italian company. This is why Babbi has created an entire family of sugar-free ingredients for artisanal gelato and pastry: the B-Free products. The line consists of bases (Milk Base and Fruit Base), complete blends (Lattelatte Yogurt B-Free and Fruttafrutta Matcha B-Free), Golose (Hazelnut, Pistachio and Peanut Butter), Variegated Sauces (Cranberry and Peach) and – new product presented at Sigep 2024 – the Pronto Mousse B-Free: it is a complete mix for making mousses, bavarois, panna cotta and other cold pastry preparations without any added sugar.

The B-Free range thus includes a complete range of innovative ingredients that nods at new trends, without ever sacrificing flavour.

BABBI





FRAGRANT AND CRUNCHY VARIEGATE SAUCES

Waferini, Babbi flagship product since the establishment of the company, are ready to become gelato or pastry creation thanks to the new line of Waferini Variiegati sauces. These creams are rich with “small cubes” of Babbi Waferini that add a fragrant touch to gelato and pastry creations. They are available in many flavours: Hazelnut, Pistachio, Gianduja, Coconut, Coffee and Lemon.

The line also includes a unique kit inspired by the iconic pack of Waferini Romagna and it consists of the Vanilla Waferini Paste and the Hazelnut Waferini Variiegate: the flavoured paste for gelato is obtained by processing a high percentage of Babbi Vanilla Waferini and is slightly coarse, making it possible to obtain a particular texture for a unique sensorial experience; the ripple is a creamy hazelnut-flavoured sauce perfect for recreating the Babbi Waferini Romagna in gelato form.



Lemon and creativity

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

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

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

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

BIGATTON



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



Lemon Pie - cod. 867NM

The best ingredients for ice cream and pastries since 1946

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

Soft and creamy

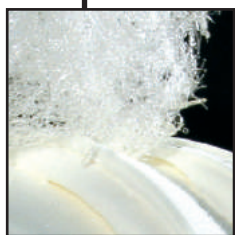
BIGATTON



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

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

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





Our cream bases mix !

Doppia Panna - art.101N - 137N

The best ingredients for ice cream and pastries since 1946

www.bigatton.com . bigatton@bigatton.com . Bigatton Produzione +39 02 271551

Great benefits, impeccable taste

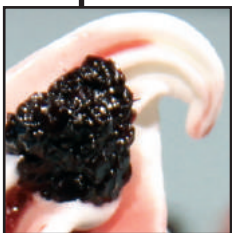
Because of the new worldwide trend in healthy foods, with yoghurt as a leading player, the Bigatton research unit has created a line of semi-finished products devoted to this important segment of the market.

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

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

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

BIGATTON



The best yogurt
flavours par
excellence . . .



The best ingredients for ice cream and pastries since 1946

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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

www.bigatton.com - www.accademiabigatton.com

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

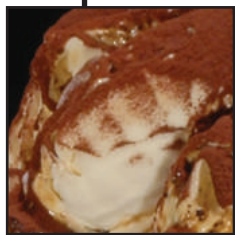
Authentic recipe

BIGATTON



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

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



Our
Italian treasure



Kit Dolce Tiramisù - cod. 3309NM

The best ingredients for ice cream and pastries since 1946

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

Half a century of made in Italy innovations

Trittico, Bravo's iconic machine turns 50 and it is still a symbol of innovation and efficiency in the dessert world.

In 2024 Bravo, a leading company in the production of a wide range of machines for the dessert world, celebrates the 50th anniversary of the machine that, since the first patent in 1974, has made the company known not only in Italy but also in the rest of the world.

The idea of Trittico was born from Genesio Bravo, founder of the company, who with foresight and tenacity managed to develop a machine that could combine the phases of gelato production revolutionizing the process known until then. Trittico changed the rules and allowed even small labs to make high-quality gelato, according to their



needs. It's made of two independent tanks connected by an internal duct, working in a continuous cycle optimizing time and work in the laboratory. Since then, innovation in Bravo has never stopped: the concept of Trittico and the other machines are constantly developing to meet the exigencies of a dynamic market that needs not only up-to-date technology but also support for the creativity of gelato professionals and pastry chefs. For twenty years, the technology of Trittico has become a reference for the world of pastry and chocolate too. Born from a unique and winning idea, constantly evolving, Trittico is the reliable partner for every professional and it is still a symbol of the values that distinguish the company: the high quality of the 100% Made in Italy materials and manufacturing, the research for the most advanced solutions, the attention to detail, the high-quality performance and the durability of its technology. Discover more on www.bravo.it/en

BRAVO

trittico 50



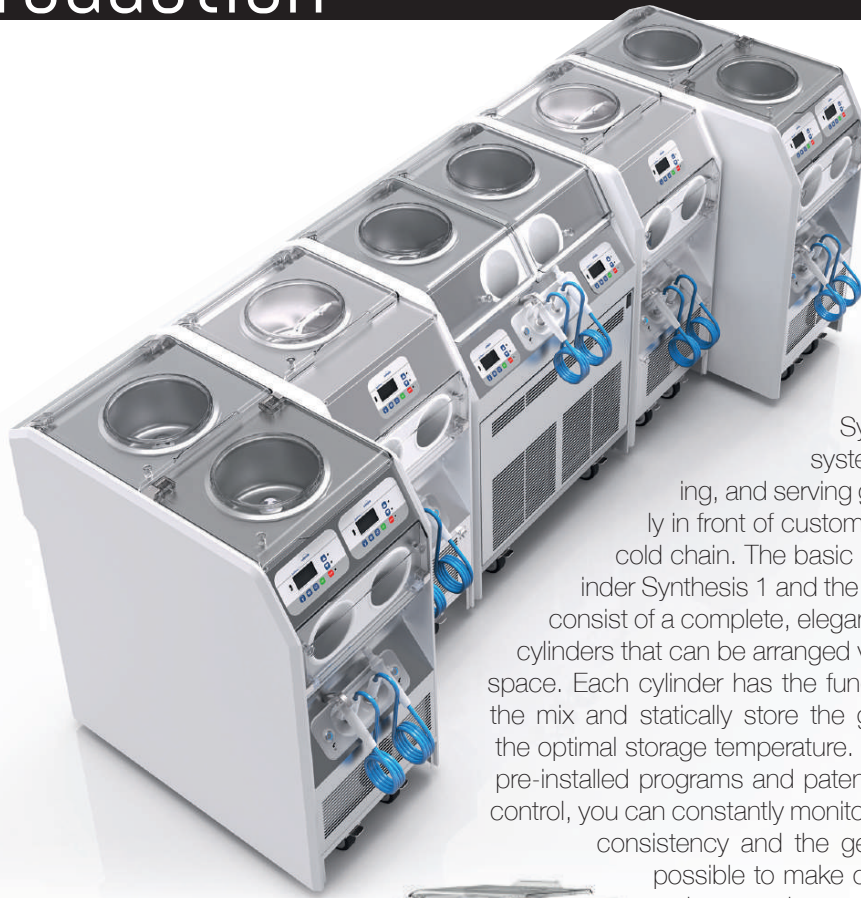
trittico 50

50 years of an icon that revolutionized the dessert business

Behind every idea, there is not just a story to tell; it's the combination of various elements that makes it unique: the 100% Made in Italy high-quality materials and craftsmanship, the patents, the attention to detail, the value over time, and the performance of its technology. All of this makes Trittico® a certainty over time: **50 years of the success of an original idea that remains and evolves.**



Modular system for real-time production



Producing gelato in front of customers is one of the hottest trends in frozen desserts. Carpigiani introduces the latest addition to the Synthesis family: the single-cylinder Synthesis 1, which joins its “big sister” the dual-cylinder Synthesis 2.

Synthesis is Carpigiani’s modular system for producing, statically storing, and serving gelato in a single solution directly in front of customers and without interrupting the cold chain. The basic modules include the single-cylinder Synthesis 1 and the dual-cylinder Synthesis 2. Both consist of a complete, elegant workstation with independent cylinders that can be arranged vertically or horizontally to fit any space. Each cylinder has the functions to pasteurize and freeze the mix and statically store the gelato while also programming the optimal storage temperature. Thanks to the LCD display with pre-installed programs and patented Hard-O-Tronic consistency control, you can constantly monitor the values of the programmed consistency and the gelato being frozen. It is always possible to make changes using the display controls to produce a perfect gelato according to the requirements of the recipe.



CARPIGIANI





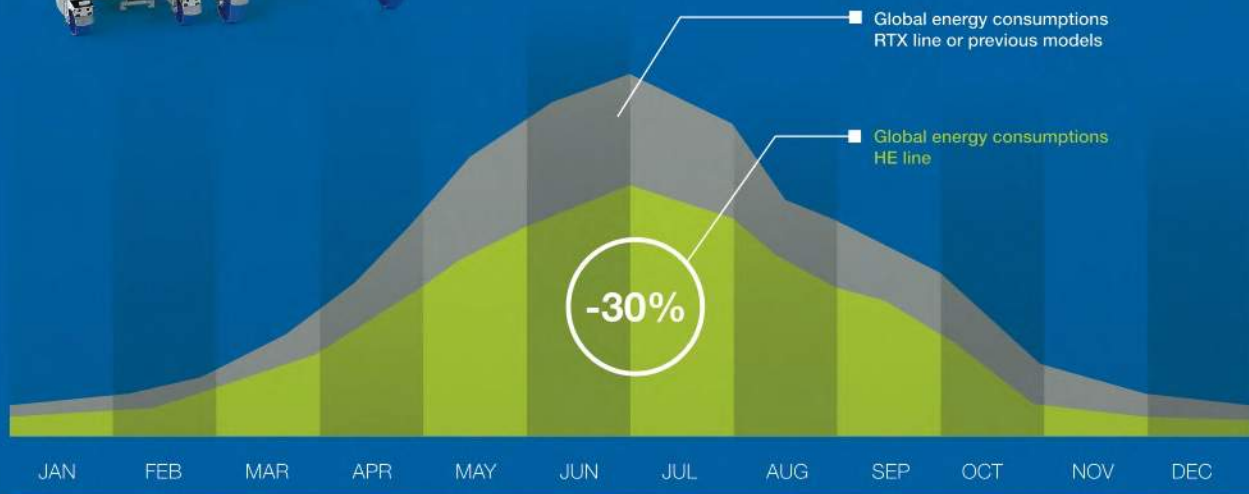
HE line high efficiency



Energy saving

up to **30%***

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





Bonds of trust

Paper packaging for the greatest ice cream makers since 1939.

85 years at your side with leading experience, uncompromising dependability and constant passion.

www.cartoprint.com

 **Cartoprint**

Seda International Packaging Group





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 brush-strokes 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



Paper packaging Did you know...

Sustainable forests

For each tree used, 3-5 new trees are replanted.

Between 2005 and 2020, European forests grew 58.390 km². That is an area as bigger than Switzerland!

We choose to exclusively use fibres from responsibly managed forests, which meet the highest level of environmental, economic and social standards in the world (FSC®, PEFC™ and SFI® certifications).

The cycle of life

Paper can have many lives!

Paper packaging can adapt perfectly to a circular economy, since it is easy to gather and recycle. Its precious fibres can be used up to 25 times!

Paper packing materials are the most recycled, with an average of 81,5% in the EU (*Eurostat 2020*) and of 85,1% in countries like Italy.



ECO-Design

Where innovation meets sustainability.

A well-designed packing material, produced in an appropriate way and responsibly disposed of, has many advantages.

At Cartoprint, every day, we have always considered the entire life cycle of every product, providing the best performance in the industry while reducing impact on the environment.

 **Cartoprint**

www.cartoprint.com

Seda International Packaging Group



Calibro Zero: dedicated to everyone



All products developed by Maestro Colalucci stand out thanks to their highest level of quality, professionalism and innovation. They can be adjusted completely based on the needs of the client, regardless of whether it is a single gelato shop, a franchise, a distributor or another company. Thanks to this particularity, Colalucci is able to satisfy the most diversified needs, respecting the values that make his production a prestigious expression of the most authentic "Made in Italy".
www.colalucci.it



COLALUCCI

Maestro Sergio Colalucci, owner of Colalucci company, is a well-known professional at an international level. He is an attentive observer of market developments. For over forty years, he has been creating exclusive proposals that meet the needs of emerging consumers. He supplies innovative ingredients to artisans, with the aim to make a concrete contribution to the cultural growth of the industry.

The health trends of recent years have led the Maestro to study and develop new formulations in harmony with the demands of health- and wellness-oriented foods. That is how Calibro Zero was born: an exclusive patented gelato dedicated to everyone, without exception. Calibro Zero is formulated to be sugar-free, including not only sucrose but also all other types of sugar: therefore, it can be enjoyed by those who suffer from diabetes or by those who must be particularly careful when introducing sucrose or any other type of sugar into their diet.

It is also gluten-, milk- and egg- free, proving to be suitable for those who have intolerances or allergies to these ingredients. Last but not least, it is ideal for those who choose to follow a healthy diet, for weight reasons or because they follow a vegan diet. Calibro Zero is the result of research and development activities that lasted about eight years, carried out in collaboration with nutrition experts.



*I put all
my passion*



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

Sergio Colalucci



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



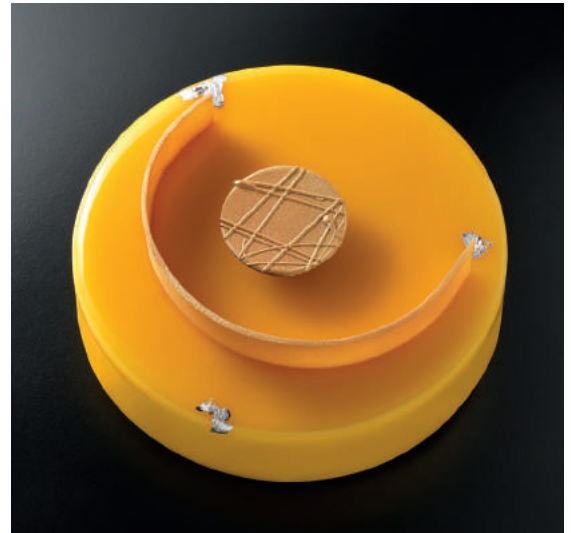
COLALUCCI
DAL 1974
CAMPIONE DEL MONDO
2006
Sergio Colalucci

Ever bigger throughout the world

COMPRITAL



Comprital was founded in 1985, in Milan, Italy. From a small family business, it has grown to a solid position among the biggest companies in the gelato and pastry ingredients sector. With more than 35 semi-finished product lines, a state-of-the-art research and development department and state-of-the-art production technologies, Comprital takes its know-how all over the world and offers high-level professional training at Athenaeum, its center of excellence led by world-renowned Masters. The company has developed many products over the years in line with the tastes and needs of the market. For example Speedy Classic is a parent range of Comprital, established in 1985. It is a line of more than 65 references for a simple, perfectly balanced product that is easy and quick to prepare thanks to the practical single-serving pouch. A wide range of fruit flavours, creams, chocolates with a high versatility of use: batch freezer, micro-freezer, planetary mixer, blender, slush maker, soft machine. A further creative drive by Comprital has resulted in Speedy Mix. By mixing products from the Speedy Classic range, unique contrasts and aromatics can be achieved, creating countless variations from a single basic flavour. This innovative approach makes it possible to take advantage of Speedy's wide range, creating thousands of combinations, optimizing raw materials and production. On the other hand, to create temperature-stable mousses and Bavarians just combine Speedy +4 with Speedy Classic and you'll get truly special desserts. Speedy Classic, over the years has evolved into Speedy Trilogy, a line capable of meeting the needs of a new market that is more at-



tentive to authenticity and sustainability, thanks to a natural, ready-to-use product with just the addition of hot water. Comprital's other successes include Giubileo Experience, the first program on the market for completely natural and clean label gelato, and Le Glasse di Fusto, four lines of glazes created by Maestro Gianluca Fusto and dedicated to hot and cold pastries.

There are also in its catalogue more than 160 references certified VeganOK and a wide range of milk and fruit bases of various weights, cream and fruit variegates, parfait preparations, soft ice cream, toppings and more.

For more information:
<https://www.comprital.com/en/>





Triple Goodness

Let yourself be captivated by the authenticity of **Speedy Trilogy** products, with refined flavors and a sophisticated aromatic profile for a unique taste experience.

Genuine

With agave and/or coconut sugar

With a significant reduction
in sugars*

*compared to similar products on the market

Natural

Without emulsifiers

Source of fiber

Versatile

Suitable for various
applications

Ready to use with
just the addition
of hot water



COMPRITAL

comprital.com

Via Verdi, 53 - 20049 Settala - Milan - Italy
Tel. +39 02 95770829



Full of fruit, deliciousness and well-being



Fabbri 1905's 2024 year will be dedicated to high quality fruit in gelato and pastry as well as the advancement of an offering that is shaped more and more by the well-being and health needs of all consumers. All without forgetting their classic flagship products and many other delicious creations. This Italian company continues to confirm its ability to listen to and anticipate requests from the market, as it is company made strong by over 115 years of experience. It is also guided by the passion of a family that has for five generations continued to write new pages in the history of Italian sweets: a world made up of traditions and a visionary spirit, genuineness and quality ingredients, sustainability, research and innovation.

For the new season, the spotlight will be shining on Sorbé, a true revolution for the world of sorbets. It is a range of already pasteurized complete products with an authentic fruit flavour thanks to an unprecedented concentration of fruit: up to 90% in the product and 36% in the gelato tub. It is a line of natural products without any artificial food colourings or flavours and with no preservatives. It allows you to create a true fruit sorbet in just a few minutes. It starts with two must-have flavours: strawberry and Alphonso mango.

There is a take on the fruit theme also for Snackolosi and Coatings: after the success of the crunchy Snackolosi with the Fabbri Amarena Sour Cherry flavour, 2023's top seller, the range of products will be expanding with the irresistible Snackolosi Mango and Macadamia, an explosion of flavours and textures that can be used in many ways. The icon of the family, Fabbri's Amarena sour cherry, will surprise you yet again as a crunchy coating with mix-ins: pieces of Amarena sour cherries and an almond and hazelnut brittle for gelato popsicles and very special frozen pastries.

In the world of products dedicated to your well-being, Fabbri 1905 is expanding its offer of lactose-free products. There will now be a lactose-free Supercremosa base and a lactose-free milk chocolate Simplé.

Delipaste Ovetto and Snackolosi Ovetto, respectively a flavour paste and an anhydrous cream, let you recreate the favourite snack of Italians (a chocolate egg) in your gelato and pastry shop.

Lastly, all eyes are on three iconic syrup specialties: Fabbri Amarena, Fabbri Strawberry, Fabbri Ginger. Growingly appreciated in pastry preparations, they make leavened baked goods special and give a unique touch to every creation.

FABBRI 1905



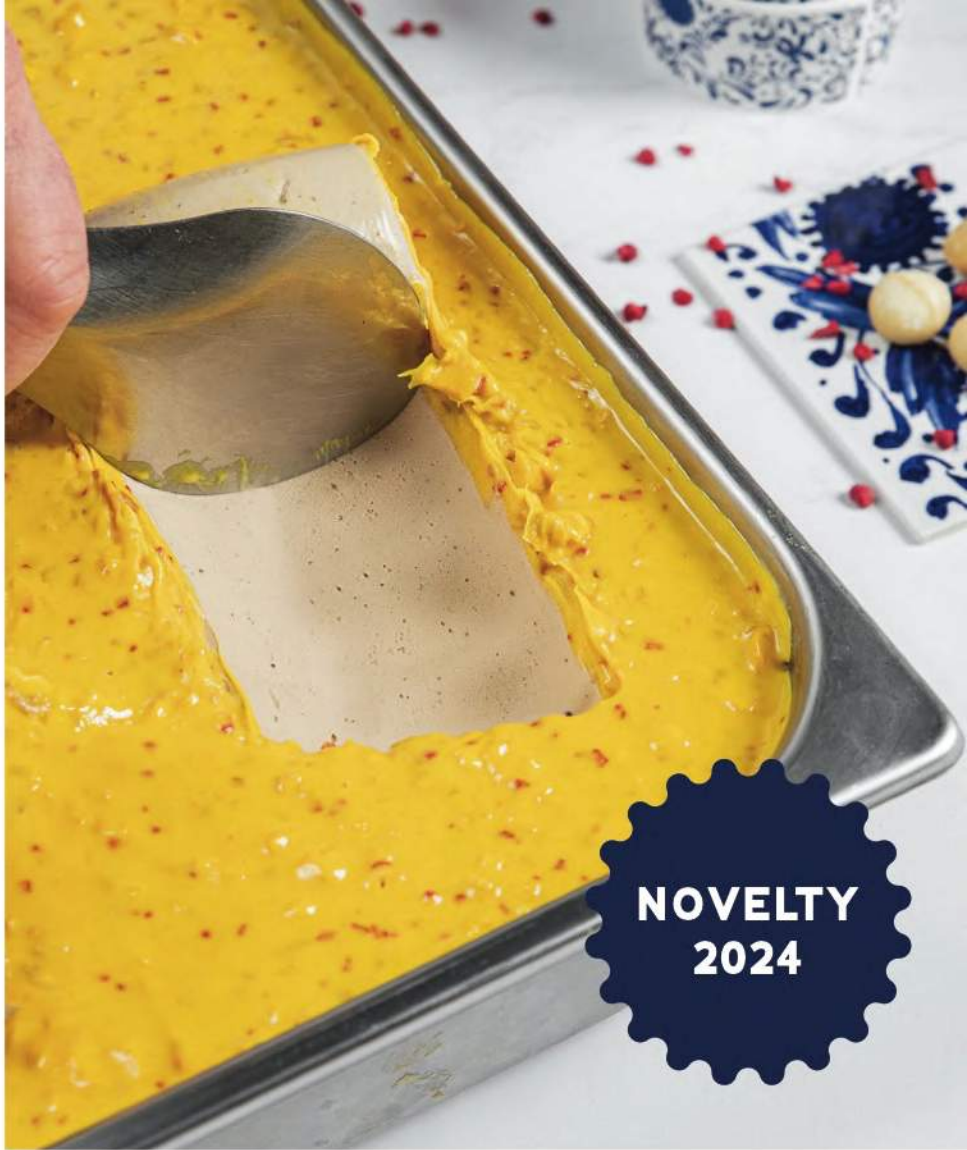


Snackolosi[®]
FABRI
1905

**MANGO AND MACADAMIA
CRUNCHY**

**UNIQUE
AND EXCELLENT
TO CREATE
NEW TASTE EXPERIENCES**

The new Alphonso
mango-flavoured cream
with crunchy inclusions:
mango, macadamia
and raspberry



**NOVELTY
2024**



Let yourself be enveloped
by all our **NOVELTIES**.
WATCH THE VIDEO!



The first self-cleaning batch freezer

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

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

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



FRIGOMAT



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

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



The power of experience, the passion for the future.



frigomat.com   

Innovation in the service of tradition

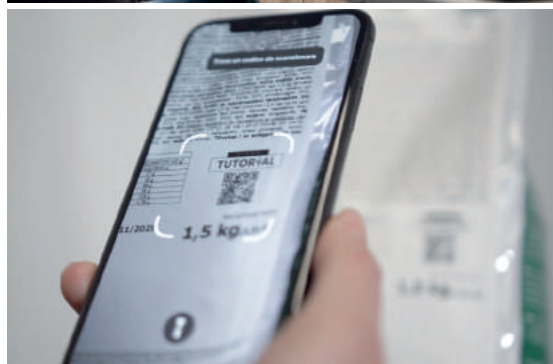
FRUCTITAL



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.





bontà e tradizione nel gelato dal 1922

Variegato Fragola

PREMIUM



 **DEARIO**

 **FRUCTITAL**

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



Rich in fruit pulp and strawberry pieces
totally free from milk and its derivatives.
Ideal in gelato and cold pastry applications

Selected encounters for true connoisseurs

Tasty inspiration

New proposal from the Variegati Line by Fructital, ideal for make original and captivating combinations. Buenissimo Pistacchio, a rich pistachio cream with crunchy wafers, inspired by the Buenissimo recipe, is a versatile product both in gelato and cold pastry applications. It is suggested to use it in variegation of a pistachio and white chocolate gelato, obtained with the paste "Pistacchio Puro Extra" and "Cioccolato Bianco".

BUENISSIMO PISTACCHIO IN SHORT

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



An always soft cream

Per fettina Arachide is finally available in the "Per fettina" range. Product totally free of milk and derivatives, with high percentage toasted salty peanuts, Per fettina Arachide is a multi-use cream that maintains softness and spreadability even at negative temperatures. It is ideal in gelato for use for "Cremino" or as a variegate, and excellent for filling frozen desserts. Per fettina Arachide is suggested in the "Cremino Twist" recipe, used in variegation of a mou gelato, made with "Caramella Mou" paste, enriched with "Crumble Express Caramello".

PER FETTINA ARACHIDE IN SHORT

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



FRUCTITAL

**TOGETHER WE TRACE
THE PATH TO YOUR SUCCESS**

Since 1922, we've been crafting compound ingredients for gelato and pastry

The formula for **success** is made of top-quality products, comprehensive consulting and full-scale support. This is the added value of our recipe for building a growth-oriented journey **together**.



Silky versatility



Two new flavours, vanilla and strawberry, expand the “Gusto Cream” line, which immediately established itself with its lemon flavour. The line consists of special flavour pastes that are fluid and silky, so smooth that they can be used to flavour all the various consistencies of cold pastries, as well as yogurts and gelato, mixing easily.

Their yield is excellent when flavouring baked goods such as cupcakes, muffins, plum cakes, sponge cakes, croissants.

Lemon, Vanilla and Strawberry Gusto Cream are available in 1,3 kg buckets, and the box contains twelve buckets.



FUGAR





**FLAVOUR, WITHOUT
LOSING TEXTURE!**

3 unmistakable flavours
**Lemon
Strawberry
and Vanilla**

*For custard
and whipped cream*

Gusto cream *Lemon* | *Strawberry* | *Vanilla*

Special concentrated pastes, available in the flavours lemon, strawberry and vanilla. They are perfect to grant a renovated taste and smell to your custard and whipped cream without changing their textures. Excellent performance in gelato and yogurt but also to characterize the flavour of leavened products.

Gusto cream, a whole new flavour.

www.fugar.it  

FUGAR[®]
PRODUZIONE

Even bigger



FUGAR

The growth of Fugar's Gustosé, a line of soft creamy fillings, is unstoppable.

Gustosé are creamy variegates with an enveloping flavour that provides intense and delicious pleasure.

They offer the perception of "silky" smoothness, as soft as a kiss.

They have been available in the following flavours: dark chocolate (Darkosé), white chocolate (Biancosé), gianduia (Ciokkosé), pistachio (Pistacchiosé), salted caramel (Goldosé), and chestnut (Castagnosé). Now, the line is expanding to offer three new

flavours: chunky pistachio (Pistacchiosé Rock), dark chocolate with chocolate crumble (Darkosé Rock) and hazelnut pralines (Pralinosé).

The entire Gustosé line comes in 5,5 kg buckets. Each box contains two buckets.



ONLY CRUMBS, REALLY?

The crunchy taste for those who want more!



CRUMBLE

Classic, Caramel and Choco

GLUTEN-
FREE

Multifunctional, crunchy and surprising!

Fugar Crumble is suitable to replace ordinary cake or semifreddo bases. It makes the gelato crunchier, the taste of cream, or Bavarian cream, richer and it can be used during cooking. Add it also to chocolate for a crunch effect! Classic, characterized by a vanilla-biscuit taste, Caramel, with its amber hue and caramelised flavour, and Choco, with its choco-biscuit taste. Fugar Crumble, more than just crumbs!



www.fugar.it  

FUGAR[®]
PRODUZIONE

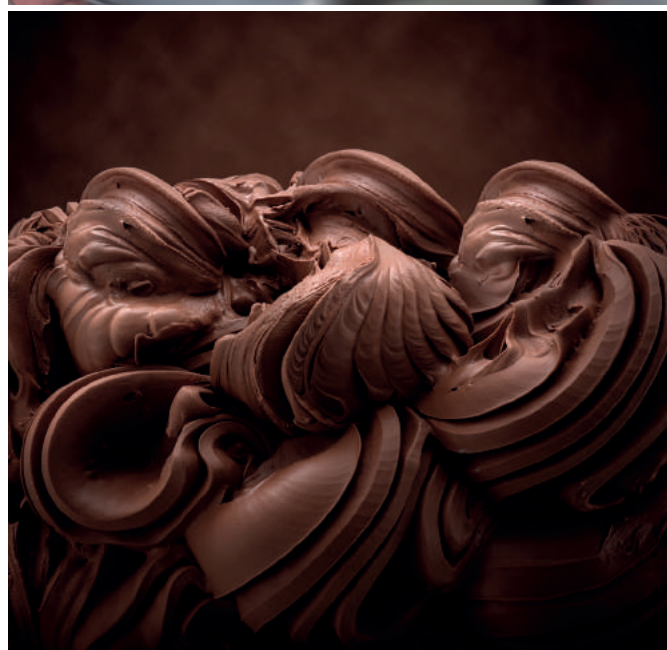
Elite chocolate



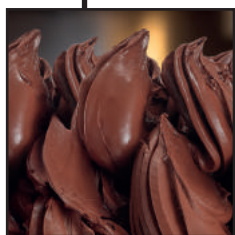
Chocolate flavoured gelato is the authentic flagship product of Gelatitalia, which created a special line of six different complete bases that are easy and quick to use, so you can add delicious, perfect-executed specialties to your display case.

Tao Nero is a dark chocolate which is to be prepared by adding only water, maintaining a strong and well-defined chocolate flavour. Tao Bianco, on the other hand, allows you to obtain a creamy white-chocolate flavoured gelato, with a slight hint of vanilla.

The four Tao Single-Origin chocolates cannot be missed, as their raw ingredients come from selected chocolate plantations of superior quality and with surprising aromatic profiles. In this way, it is possible to obtain a full-bodied chocolate with a strong personality. The range includes Tao Single-Origin Peru, which is characterized by its delicate notes and a flavour profile of unparalleled elegance. Tao Single-Origin São Tomè is appreciated for its intense flavour with fragrant and aromatic fruity tones. Dark chocolate lovers will definitely appreciate the Tao Single-Origin Santo Domingo, which has finishing notes of fresh fruit. Last but not least, the Tao Single-Origin Ecuador, is a dark chocolate with a harmonious flavour and aromatic notes of rum, whisky and nuances of tobacco.



GELATITALIA

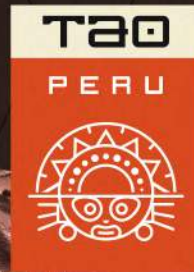


Tao Single-origin

For your Chocolate lover customers

Four high quality chocolates to offer your customers unique sensory experiences. TAO single-origin are complete products whose raw material comes from

selected plantations where the best cocoa in the world is grown. Show the irresistible appeal of chocolates with great character and surprising aromatic hints.




GELATITALIA

gelatitalia.it | +39 035 4824335



Forty years of excellence



Founded by Alberto Scagliarini and now led by Chiara Scagliarini, this year Geldue reaches a milestone of excellence in the world of gelato ingredients: forty years of business serving professionals. Alberto's dynamic vision laid the foundation, while Chiara's determination pushed the company into new markets. From gelato bases to irresistible flavour pastes, Geldue has been able to delight palates all over the world. Over time, the range has expanded with products for soft serve, varie-gates and granitas, up to introducing innovative ingredients for pastry. The key to Geldue's success lies in the constant commitment to the pursuit of utmost quality and in the tireless passion to satisfy customers. Each product reflects the dedication of a team that puts its heart into the art of creating unforgettable flavour experiences. Under the innovative guidance of Chiara, Geldue has embraced new challenges and have consolidated its position in the

industry, leading the company to global expansion. The authentic flavour of Geldue's products is now known in every corner of the world. As it celebrates its fortieth anniversary, the company continues to look to the future with foresight.

Geldue will continue to carry on its legacy of quality and innovation, while promising to delight the senses with new and exciting products. With this ode to flavour and dedication, Geldue is and will always be the ideal companion for any adventure in the world of gelato.

Coconut delight

Among the new developments sprinkled throughout the Geldue catalogue, a prominent position is dedicated to Coconut Mantygel. With the perfect balance between its ease of use and its surprising flavour, it is dedicated to all professionals who want to save time and always obtain a product of utmost quality. Its preparation is very simple: just dissolve the contents of a 1.5 kg bag in 3 litres of water to obtain a balanced gelato, with high overrun and an unmistakable flavour. The dairy-free version of the product meets everyone's needs, with the creaminess and enveloping taste of coconut without any compromises.



GELDUE



gel due

40th
1984-2024

for Gelato lovers

NUOVO COCONUT MANTYGEL

Also available
as a Dairy-free
Delight

Every spoonfull
is a tropical escape

Effortless
excellence



gel due

Via D. Cimarsa, 33
40033 Casalecchio di Reno
(Bologna) ITALY

T +39 051 6132910
F +39 051 6132928

info@geldue.it
geldue.it

@ geldue
f geldue

gel due
GELATO INGREDIENTS



Five tiramisus in one

GRANULATI ITALIA



Lebù is an exclusive ready-to-use mix that allows you to create five different types of tiramisu-flavoured desserts, using machinery already present in the production kitchen.

This is the latest success of Granulati Italia, the result of over forty years of commitment in the field of semi-finished products for gelato and pastry shops and cafés. Simple and quick to prepare, it lends itself to giving that distinctive touch to the most diverse types of food establishments, such as gelato shops, pastry shops, yogurt shops, bars or restaurants, including mobile ones like kiosks and food trucks. To express your creativity at its utmost level, just use Lebù Cream and Lebù Topping. Lebù Cream is a powdered product that, with the addition of ingredients normally used in the kitchen, allows you to obtain different specialties that taste like one of the most symbolic desserts of Italian pastry: soft serve, puddings, cold creams, semifreddoes and gelato. Lebù Topping is a garnish made with coffee and ladyfingers, ideal for completing the rich flavour of the dessert.

Creamy and velvety, soft serve is a unique variant take of tiramisu, prepared with a soft serve machine. To make spoon desserts, you use a stand mixer. They can be served in glasses and can be frozen, allowing consumers to enjoy them in the comfort of their own homes. Even semifreddoes are made using the stand mixer: this is how you obtain a rich, layered and enveloping dessert, ideal to be served either at a restaurant or at fairs and traveling events.

Cold creams are a delicious snack for summer afternoons. Add whole milk and use a gelato machine to make them. They will be irresistible when you add the ladyfinger topping.



With Lebù it is also easy to make tiramisu-flavoured gelato, faithfully recreating all the sweet and bitter notes of this Italian specialty, thanks to the unmistakable union of mascarpone, eggs, ladyfingers and coffee. It provides a quick and practical solution for creating delicious artisanal gelatos with a batch freezer.

Lebù Cream and Lebù Topping are available separately or together with a Starter Kit which contains two jars of powder mix and one bottle of the topping.



Lebù

One solution for 5 recipes!

Lebù is the brilliant solution to recreate the authentic taste of tiramisu choosing the suitable way of preparation for your business. With Lebù in fact you can get **traditional ice creams, soft, semifreddos, spoon desserts and cold creams.**

A unique and versatile solution for delight your customers with the most Italian flavor!



A powder mixture and a coffee topping
in paste with crumbled ladyfingers.
Nothing more simple!



Buono come il tiramisù

GRANULATI ITALIA Spa
Boltiere BG - Italy | tel. +39 035.4824335

www.comeiltiramisu.it

Novelties for every application

Icam Cioccolato is the Lecco-based company boasting 75 years of experience in the production of high-quality Italian chocolate. It's absolutely delicious for the palate, but it also contributes positively to the planet, making it an authentic reference point for all professionals. Through the brands Icam Professional and Agostoni, the company offers a wide range of highly performing products to satisfy the needs of pastry chefs, chocolatiers, and gelato makers, offering to their customers a unique taste experience.



Among the most innovative and recent products, the company introduces two new additions to the Chocolate Nuances range, baking stable chunks made of white or milk chocolate. Unique in shape and texture, these chocolate cubes are characterized by an intense, full-bodied, and clean taste. The special feature of this product is its resistance to high-temperature, thus imparting unprecedented flavours to any baking recipe. Moreover, with the simple addition of about 6% cocoa butter, the chunks become a delicious, colorful and shiny chocolate couverture, ideal for use in various chocolate, pastry, and gelato recipes. Starting from last autumn, the product range is enriched with two new flavours: Hazelnut Milk and Spiced Milk. The first recipe, with 10% hazelnut paste, has a roasted aroma and bal-

anced sweetness, a real treat for the senses; the second one, characterized by intense spice notes including pepper, nutmeg, cinnamon, and cloves, is ideal for the winter season. Furthermore, three new creams are added to further expand Icam Professional product offering: Limonette, with delicate lemon notes, a tribute to traditional Italian sweets; Caramel Cream, designed to meet the latest trends, excellent for chocolate and pastry preparations; and

Zabuò, a ready-to-use zabaglione paste with intense notes of Marsala and egg, to be used as a flavouring or in its pure form.

Finally, the range of Chocolate couverture welcomes the introduction of Choco Coco dark chocolate 60% a very innovative chocolate with coconut sugar and inulin to offer the market a different chocolate nutrient and healthy but at the same time with a rich and intense chocolate flavour and a versatile recipe for all the applications.



ICAM



AGOSTONI
CIOCCOLATO ITALIANO DAL 1946



ONE THOUSAND IDEAS,
ONE THOUSAND RECIPES
BUT ONLY
ONE CHOCOLATE.



SIGEP

THE DOLCE WORLD EXPO

Pavilion B3
Booth 074

Marco Aliberti

PASTRY CHEF IN MONTORO SUPERIORE, ITALY – Pasticceria Aliberti
Member of the Accademia Maestri del Lievito Madre e del Panettone Italiano

When you mix passion with experience,
the promise of a masterpiece is never far away.

For over 75 years ICAM Professional and Agostoni have fed the creativity
of pastry chefs, chocolatiers and ice cream makers worldwide.

And now we are back with the origin of taste: we are back with our Italian chocolate.

Integrated touch screen control panel

Vario Icona Chef is the new combo machine for gelato and pastry designed by Icem 1927 to celebrate the thirtieth anniversary of the Compacta machine.

A characterizing feature is its LCD touch screen that is very intuitive to use. This screen, together with smart technology, greatly simplifies the interaction between the machine and the operator. Thanks to the Icona system, you can switch from one operation to another with just a few taps on the screen, allowing you to quickly manage recipes, preferences and messages.

With the "heating" function, a pasteurization cycle can be started, adjustable up to 105°C. A visual alarm and sound will go off when the selected temperature has been reached. A third inverter on the boiling chamber allows for utmost flexibility when managing the minimum required quantity of mix, and it allows you to easily make every type of specialty preparation.

The mix is transferred into the freezing cylinder through an external spigot: since it is independent, especially dense products can be directly extracted from the boiling chamber.

The patented Revo door unites the ease of frontal loading with an exclusive insulation system which optimizes freezing times. There is a special "all in one" beater with new, state of the art "slide-in" scrapers, making it possible to effortlessly switch from gelato mixes to pastry preparations. The new design concept has equipped the door with an adjustable piston. This allows for the easy extraction of mix to the side of the machine. Additionally, thanks to the new arm with a height-adjustable shelf, you can position a container to easily extract products from the boiling chamber. Made with a low environmental impact in mind, the Vario system reduces consumption by 30 percent, whereas the Hybrid system allows for 80 percent savings in water consumption.

The Dialog system allows for constant monitoring of the machine and its production cycles. Thanks to a dedicated app, you can download user manuals and videos, activate your extended warranty and contact the company's customer service office.



ICETEAM 1927



453 INOX

Come and discover
the new ICETEAM 1927
counter-top soft machine
with R290 cooling.



SIGEP

THE DOLCE WORLD EXPO

20 - 24 JANUARY 2024

PAV. C3
STAND 074

Do-it-yourself cones



Today the professional gelato chef can offer not only high-quality artisanal specialties, but also freshly made cones produced right in front of their customer's eyes. I-Conica is the exclusive machine designed to make four cones in less than a minute, allowing customers to enjoy them fresh, fragrant and... highly personalized. The client can decide the shape of their cone, since the mould in the equipment is really simple to change. You can also add your business logo or request a custom mould. Even the flavour of the cone can be personalized at the moment of production: from classic vanilla to fragrant coffee, or even up to unusual offers such as rosemary, citrus or star anise. You will be spoilt for choice! I-Conica can also be used by cafes and bistros to make savoury cones for gourmet recipes. With a standard base mix, it is possible to produce 700-800 cones depending on their size.



Flexible management

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

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

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

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



I-CONICA



I-CONICA

the revolution in the gelato shop

With I-CONICA LIGHT you can make fresh cones choosing the SHAPE • SIZE • FLAVOUR unleashing your endless creativity!



I-CONICA Light

3 cones in 1 minute

Made in Italy
for a superior
quality.

Compact, light, and easy to position in any space, I-CONICA Light is the counter-top machine that can produce three wafer cones at a time in about one minute.

Join the I-CONICA world

i-conica.it

+39 3534406133

commerciale@microandi.it

Baked, filled and enjoyed

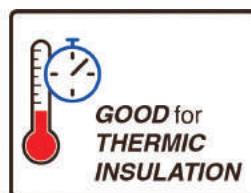
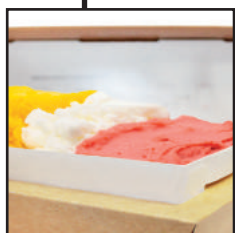


I-CONICA
LIGHT

I-CONICA®

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

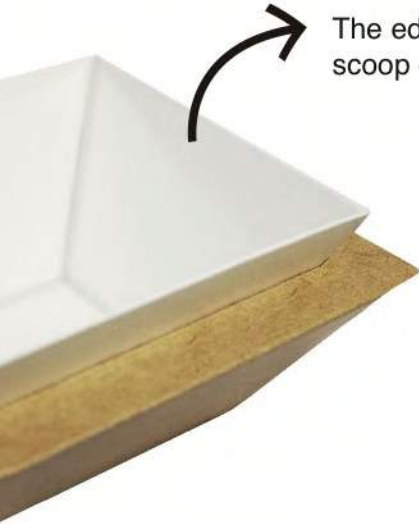


“ICE CONTROL”

Inner tube,
high thermal resistance.

“EASY SPREAD”

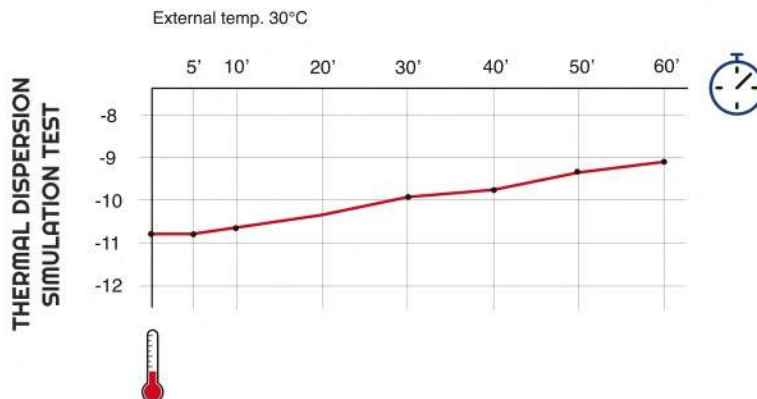
The edge that allows you to easily
scoop out the ice cream.



Use and Recycle me!
PAP 21 / PAPER

PATENTED MODEL

Thermal insulation where you least expect it!



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

RH-PROD0432-21



IMBALLAGGI
ALIMENTARI

imballaggialimentari.eu



REMAXIGEL



NEWS 2022



REINVENT THE MATERIAL



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



WE EXHIBIT AT

SIGEP
THE DOLCE WORLD EXPO

20/24 January 2024
Rimini Expo Centre
PAD. A7 - STAND 007

FOR THE ENVIRONMENT

Sweeping views



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

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

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



ISA





Supercapri
evocative design
high performance

SUPERCAPRI

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



Develop your business



Anil Yadav - Sales and marketing manager.



Warehouse.

ITAL DAIRY



Haccp certificate.



Office.

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

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

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



Ital Dairy

our passion your creation



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

Ital Dairy Fz-ltc

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

Just more gusto



Loveria by Leagel is the irresistible cream for artisanal gelato, pastry and coffee. Soft and intensely flavourful, it is ideal for making famous cremino gelato, or for creating rich coffees, cappuccinos and delicious iced lattes. You can also use it as a rippling sauce in gelato, to decorate or glaze cakes, or to fill cones and crepes. With Loveria, every creative desire can become a reality.

It is a versatile, easy-to-use product. It is available in fourteen flavours, ranging from classic flavours such as gianduja and pistachio, to more unusual ones such as the brand new Loveria Crunchy – Pecan: the flavour and texture revolution missing in your display case, perfect for modern cremino gelato and in step with the most sought-after flavour trends.

Video recipes and recipe books

To stay up to date with the Loveria world and with the latest trends in the gelato shop, don't miss the exclusive video recipes dedicated to the iconic cremino: layered gelato as delicious as it can get! Follow our Instagram @leagel_gelato and discover them all.

Fill yourself up with ideas for your shop with the "Cremino" and "Iced Latte" by Loveria recipe books: download them from Leagel's website and browse through the trendy proposals designed to make your display case and your coffee-based drinks unique.

And for the gelato shop, discover all the gadgets on loveria.it.



LEAGEL



www.leagel.com

READY
TO JUST SAY
'I CRAVE'?

Loveria® is the cream for artisan gelato parlours that will make your every wish come true. Soft and with an intense flavor, it's just what you need to make the iconic cremino gelato. Upgrade your next creation, whether your gelato needs a bit of a boost or the semifreddo a little decorating. The right companion to make everything better: from glazing cakes, to garnishing cones, to stuffing crêpes and making iced lattes. Available in 13 delicious flavors: Classic (Gianduja), Dark Chocolate (Vegan), White Chocolate, Hazelnut, Pistachio, Caramel, Milk Chocolate, Coffee, Almond, Crunchy-Dark Chocolate (Vegan), Peanut&Caramel, Peanut and Coconut.

Open Loveria, set your genie free.

LOVERIA®

JUST MORE GUSTO



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!

Linea Dori 3000 s.r.l. - Via di Vigna Girelli 48b - 00148 Rome
Website: www.lineadori.com - www.fornieriedori.it
Tel: + 39 06/65671626 - Mob: + 39 3341386352
e-mail: fabioladori@lineadori.com - camilladori@lineadori.com



Like a legend



MARTINI GELATO

Aymara is a line of powdered bases by Martini Gelato designed to make a wide selection of top-quality chocolate gelatos. With its name that recalls the legendary origins of cocoa, and thanks to a careful selection of raw materials and advanced production techniques, it allows to create gelato tubs with the most elegant notes of this prized ingredient.

And it doesn't end there: each base can be paired with Ariba chocolate disks, to obtain an even more delicious result and to make the presentation in the display case irresistible.

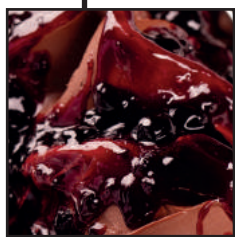
Always sensitive to the emerging market demands, Martini Gelato has also created Aymara Cioccolatte, one of the new lactose-free developments of 2024. It offers all the flavour of milk chocolate... but without the milk! It is a delicious gelato loved by both adults and children, and it meets the needs of those who follow a milk-free or vegan diet.

Versatility is the dominant characteristic of the Aymara line, especially thanks to products like Aymara Universal, the universal base that can be paired with different types of Ariba single-origin dark chocolate disks to create all the different flavour variations that you desire. For example, Ariba Faracao, a 78% dark chocolate from Madagascar, gives recipes a sweetly bitter and aromatic taste, whereas Ariba Watacao, a 70% dark chocolate from Ghana, offers an intense cocoa flavour.

The authentic flagship product of Martini Gelato is the Aymara line of bases dedicated to the world of dark chocolate. There truly is a vast selection of

products and they allow lots of room for creativity. The Aymara catalogue includes a kit with Modica chocolate, with its gritty and crunchy texture, which is accompanied with products made with a selection of cocoa nibs from the Dominican Republic, which are characterized by excellent quality and unparalleled aromatic notes. To meet the demands of true chocolate enthusiasts, there are also bases to create elegant creations with extra dark chocolate.

It's really true: with Martini Gelato, your showcase enters into the legend of chocolate!





Martini

PROFESSIONAL

WE FEED
YOUR PASSIONS



Martini Professional: made to be by your side. Every day.

www.martiniprofessional.it

Follow us:



See you at SIGEP
Hall A5 Stand 121
20-24 January 2024

SIGEP
THE DOLCE WORLD EXPO 

Room for creativity... but savoury



Gelato for lunch, dinner, as a snack and for happy hour? It can be done: just choose the innovative Salty creations line, designed by Mec3 to give value to delicious recipes with savoury gelato and to create new consumption opportunities that expand the offer of artisanal gelato and soft serve shops, cafés, bistros, restaurants and catering businesses.

Salty Creations allow you to unleash your creativity, creating artisanal gelato and soft serve sundaes, snacks and finger foods for surprising happy hours, delicious quick lunches, inviting gourmet dishes or complete à la carte menus.

There are five ingredients to keep on hand, but the possibilities are truly endless.

Salty Creations Base is a neutral savoury base for milk-based savoury gelato to which ingredients or Mec3 savoury flavour pastes can be added, whereas Gourmet Sorbet Base is ideal for offering gastronomic sorbets. There are also three exclusive savoury pesto to flavour batch-frozen gelato or to top inviting soft serve sundaes: Hot Paprika Mix, a peanut and almond pesto with paprika, Salty Curry Mix, a peanut and almond pesto with curry, and Pistachio Salty Selection, a salted pistachio pesto with which you can also create tasty sweet gelato flavours.

Starting from here and by adding ingredients at the discretion of the gelato artisan, you can amaze customers with appetizing to-go cups, for example, "Pumpkin and Amaretto" or "Salmon and Avocado".

Even the famous Spaghetti Ice, the famous dessert which has become a classic in Germany, can now be offered in a savoury version.

There are many ideas to expand the selling opportunities in vertical display cases with an assortment of savoury pastries that can be sold to-go. They will win over the eyes and the palates of consumers: pralines, mini popsicles, mini buns and jars will be must-have items for every gelato shop, because every moment is a good one to take a delicious break.

Cafés, restaurants, catering businesses and bistros will have an extra ally to help renew their lunch menu: with Salty Creations, they can add an unusual touch to their poké bowls, just like they can reinvent their most loved recipes such as veal with tuna sauce or the caprese salad.

Happy hour will be unrivalled thanks to small culinary masterpieces such as small pizzas, nachos, or reinterpreted bruschetta thanks to the refreshing and unusual addition of savoury gelato.


Mec3 has created a rich recipe book where you can find all the information you need to easily make many offerings with gelato flavour pastes, fish, cheese, cured meats, creams and vegetable sorbets.

Salty Creations: make it an occasion for salty gelato!

For information: www.mec3.com

MEC3

Salty
CREATIONS



The occasion
makes
the gelato
salty

Salty
CREATIONS

Break the traditions of gelato!

Gelato for lunch, dinner, as a snack or for an aperitif? It can be done! The innovative savoury gelato line **Salty creations** has been designed to enhance your creative flair, to create unexpected combinations, and to multiply occasions for consumption. Only with MEC3, in addition to the **Salty Creations Base** and **Sorbetto Gourmet Base**, you have three exclusive salty pesto's, **Hot Paprika Mix**, **Salty Curry Mix** and **Pistachio Salty Selection**. Try it also in the Soft Ice cream Version!

1984 - 2024
MEC3
The Genuine Company

+39.0541.859411
mec3@mec3.it • mec3.com

The showcase of specialties

Mec3's Specialites add value to every gelato shop, making them unique and attractive thanks to innovative products that differentiate themselves. Consumers will not be able to resist.

In 2024, the range will be expanded with three delicious offerings that cannot be missed.

Ready for a new show?

After the success of the Caramel-flavoured Let's Pop, a new delicacy is ready to hit the box office of flavour: Choco-Coconut Pop Corn variegate, a soft chocolate and coconut flavoured cream with caramelized popcorn and toasted coconut. In combination with the Roasted Coco Base, it gives life to a special experience with every bite, conquering customers from their first glance. The variegate and the base, thanks to their versatility, lend themselves to multiple applications, even with pastry, where they can be used to creatively decorate refreshing cakes stored at refrigerator temperatures, inviting semifreddoes and delicious gelato cakes.

All the charm of the Mediterranean

Limoncello is known and appreciated all over the world as a pleasant and flavourful end to a meal. This is a typical product of Italy's culinary tradition, and Mec3 is offering it in an extraordinary gelato version: by uniting the Limoncello flavour paste and variegate, a new flavour is born with a rich and full-bodied texture, characterized by a refreshing creaminess. Perfect every day of the year with its typically Italian flavour, Limoncello promises an intoxicating sensory experience with the flavours and aromas of the Mediterranean.



Sweet and savoury pairings

Brezel Cream is the novelty that will conquer lovers of sweet and savoury food pairings, thanks to its typical malt flavour and the pleasant saltiness of the abundant salted Brezel pieces that make it especially delicious. It is an ambivalent product as it can be used both as a flavour paste or as a variegate to faithfully reproduce the famous savoury knot-shaped snack as a flavour in the gelato shop. It is also ideal when used as a variegate in combination with caramel, white or milk chocolate, vanilla and many more flavours.

For information: www.mec3.com



MEC3



GELATO LIMONCELLO A SIP OF CREAMY FRESHNESS



JUST TASTE IT AND YOU'LL FEEL LIKE YOU'RE IN ITALY!



Try the gelato Limoncello, the MEC3 novelty that combines
Paste and Limoncello Variegato in a gelato that's unique
for its **rich and full-bodied consistency**.

A fresh delicacy with an Italian taste, perfect all year round
and loved the world over!

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Exceed expectations



Cookies Coffee Wow is a new product by Mec3. It unites the intense flavour of coffee with crunchy biscuits and a delicious chopped hazelnut praline, giving life to a surprising flavour combination. It completely revolutionizes the concept of a classic coffee-flavoured gelato.

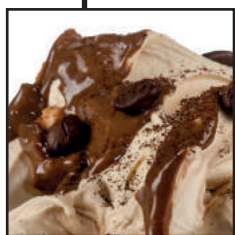
It is a mix of pleasure that has never been experienced before, and it is suitable for a wide variety of clients since it is gluten free. With the winning flavour combination of biscuits and coffee, it can please even your customers with the most traditionalist palates.

Cookies Coffee Wow is available in a practical 8,5 kg kit, composed of a 3 kg bucket of Cookies Coffee Wow flavour paste, a 5,5 kg can of Cookies Coffee Wow and a friendly flavour marker that will distinguish the newest member of the family of biscuit-flavoured products.

For information: www.mec3.com



MEC3





Turn the expectations upside down

FORGET THE USUAL COFFEE GELATO WITH



Cookies® Coffee Wow
the new flavour that turns **coffee**,
crunchy **shortbread**,
and delicious **hazelnut praline**
grains into an amazing gelato.
Impress your customers
with the winning combination
of biscuit and coffee, **a mix**
of flavours never tried before!

→ **Gluten free!**

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Change shape to your crumble cake



Crumble Mania is an international offer that transforms the most delicious crumble cakes into a gelato: the Anglo-Saxon Apple Crisp, the Austrian Linzer Crumble, the American Crispy Pumpkin Pie, and many other tantalizing offerings are ready to be enjoyed on a cone or in a cup.

Mec3 has created many recipes that unite the creaminess of new flavour pastes like Vanilla & Tonka and Country Cake, with a boost from the new line of unique, full-bodied, and fruity Velvet variegate sauces. Plus, there is the crunchiness of their Instacrumble.

Country Cake flavour paste is perfect for creating a gelato flavour that tastes like a cake made with oatmeal bran. Plus, it is gluten free.

The aromatic note of Tonka beans, which is being used more and more by the best chefs de cuisine and pastry chefs to flavour cookies, cakes, and desserts, characterizes the new Vanilla & Tonka flavour paste. Its uniqueness resides in the combination of aromas like almond, vanilla, and honey with a light aftertaste of tobacco.

Velvet Apple, Velvet Raspberry, Velvet Pumpkin Pie, and Velvet Mango make up the new line of Velvet variegate sauces, characterized by a high percentage of fruit. Their texture is particularly full-bodied and velvety.

Lastly, Cinnamon Instacrumble is the newest member of the Instacrumble family: it is cinnamon-flavoured and gluten-free, perfect for creating a delicious crunchy texture in gelato, cakes and semifreddoes.

Crumble Mania is an irresistible mix of consistencies and flavours that transform the most famous crumble cakes into gelato, with a new way to present the gelato in the pan that will win you over at first glance.

For information: www.mec3.com



MEC3



THE CRUMBLE CAKE CHANGES SHAPE



CRUMBLE MANIA

An international proposal that transforms
the most delicious crumble cake into gelato.

Discover the recipes that unite the creaminess of the **new Pastes Vanilla & Tonka** and **Country Cake**, with the extraordinary rich and fruity boost of the **new Velvet variegates** and the crunchiness of the **Instacrumble**. An irresistible mixture of consistencies and flavours!



DISCOVER
ALL THE
REFERENCES



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IN TUNE WITH



A melodious symphony rises itself from nature: **H²O CUP**, the new line of Medac ice cream cups, for ever more responsible recycling. Characterized by a fruit-inspired design, **H²O CUP** is produced with paper coated with a water-based dispersion



protegge la qualità, rispetta l'ambiente

Medac S.r.l. - Via R. Wenner, 52 - 84131 Salerno - Italy
Tel. +39 089 301466 - Fax +39 089 302069



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

NATURE



What a wonderful world

barrier. In this way it promotes the recovery of a greater amount of cellulose fibers, obtaining a highly recyclable material in perfect harmony with the environment.



Medac: a green **Heart** for the **Earth**.

A Heart for the Earth

Medac's constant commitment to responsible recycling has led it to develop the new line of H-CUP gelato cups.

The name itself already reveals its environmentally friendly vocation. The H is the first letter of Heart and the last letter of Earth; therefore, as expressed in the claim that represents the leitmotif of the containers, Medac's "heart is dedicated to Earth". H also recalls the first letter of H₂O, the chemical formula of water, a natural element that is the basis of the design concept of the line. The paper used to make the H-CUP range has an innovative water dispersion barrier that dissolves during the recycling process, favouring the recovery of a greater quantity of cellulose fibres.

Last but not least, it reflects Medac's expertise in always keeping up with the times by offering a product that is even more nature-friendly because it is recyclable in a better way and therefore more sustainable. Even the graphics chosen to distinguish the new cups are in tune with the environment. On the outside, colourful fruit is depicted, inviting the consumption of every flavour of gelato without losing sight of the theme of ecology: the small logo that contains the words "Heart" and "Earth" immediately makes you understand the attention the containers have towards the environment.



To convey its message globally, Medac has expanded its website with a new section dedicated to sustainability. In this way, the professional visitor can learn about the principles underlying the company's responsible approach that integrates sustainability into every aspect of its business in order to offer a concrete contribution to protecting the planet.

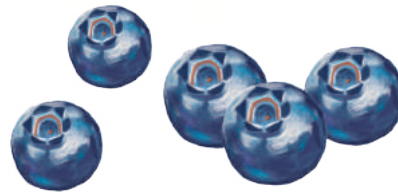
The new section of the website, offers an overview of the numerous actions undertaken over the years by the company, reorganized according to ESG criteria. These criteria take into account the various initiatives carried out within environmental protection, social protection (such as the recent establishment of the Carlo Mendozzi Foundation to support young entrepreneurs), and governance, with the adoption of the strictest management systems certified by accredited international bodies.



MEDAC



Thanks to its strategic choices in terms of design, production and raw materials, the company was awarded the Ecovadis Gold Medal in 2023. This is a prestigious recognition that attests its commitment to the development of practices oriented towards environmental and social sustainability. It represents the latest step, in chronological order, on the path that has allowed the company to obtain the UNI EN ISO 14001 “Environmental Management Systems” certification since 2006. Because Medac heart has always been dedicated to Earth.



H-CUP Identikit

- **Meaning of the name.** The H is the first letter of Heart and the last letter of Earth. It also recalls the chemical formula of water, a natural element that is the basis of the design concept of the line.
- **Plus.** The cups are even more nature-friendly because they are recyclable in a better way and therefore more sustainable.
- **Design concept.** Their paper has an innovative water dispersion barrier that dissolves during the recycling process, favouring the recovery of a greater quantity of cellulose fibres.
- **Graphics.** Colourful, cheerful, captivating, refined at the same time, it recalls the world of fruit with clear and immediate images.
- **Range.** The wide product line is available in different sizes.

Cremini for everyone



Dedicated to gelato professionals, the new Veg&Good Cremini line by Nutman combines taste, deliciousness and well-being. These soft creams are formulated to meet the dietary needs of all consumers, including those who, out of necessity or for health choices, follow a specific diet: perfect for those who are intolerant to gluten or lactose, or for those who need to monitor their sugar intake. In addition to being gluten-free, they are also free of added dairy derivatives, sugars and flavourings. There are no animal-derived ingredients, making them perfect for vegans. Easy and ready to use, they guarantee an excellent level of performance when used as they are in gelato pans or for layered cremini, as well as with batch-churned gelato or as a delicious ribbon sauce. The range includes three irresistible specialties: Cremino Veg&Good White with a neutral flavour, which can also be flavoured as desired; Cremino Veg&Good Gianduja, with a smooth and balanced flavour of cocoa and hazelnuts; Cremino Veg&Good Pistachio, which is characterized by the unmistakable aromatic notes of the nut. Nutman Cremini are available in 3 kg buckets and each box contains two buckets.



NUTMAN





Cremini
VEG & GOOD

When taste meets well-being

A new line that combines **taste, delicacy** and **well-being**. **Soft creams** for gelato creations that meet the needs of everyone as they are **without milk derivatives, without ingredients of animal origin, without sugar nor flavors**. Easy and ready to use, they guarantee excellent performance used **as they are in tray** or in **layered gelato**, but also as a **variegate**. An essential range that meets everyone tastes: **White**, with its neutral taste it can be flavored as desired, **Gianduia, Pistachio**.



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



Perfectly executed sorbets

With Sorbettiamo, Nutman literally revolutionizes the way fruit sorbets are made. It is a complete and ready-to-use product, and it comes in the form of a syrup. It simplifies and reduces production time for artisanal specialties, while at the same time preserving the authentic freshness of fruit. Just by adding water and fruit, it is possible to quickly create sorbets that can be stored perfectly in the display case and that have an impeccable serving texture.

The product guarantees an excellent level of performance when used with any type of fresh fruit as well as with concentrated fruit pastes, frozen fruits and fruit purees. Furthermore, the neutral flavour of the syrup fully highlights the fruit flavour in the sorbet, resulting in a surprisingly refreshing flavour.

Gluten- and dairy- free, Sorbettiamo is also suitable for vegan consumers.

It is available in 6 kg buckets, and each box has two buckets.

To make perfectly executed sorbets, Nutman has developed a special recipe book with a lot of new and creative ideas.

NUTMAN





Not the usual fruit sherbet

A complete, ready to use product which simplifies and reduces the sherbet production time preserving all the authentic freshness of fruit. Just by adding water and fruit, this syrup allows you to make quickly

fruit sherbets with the perfect consistency and scoopability. Practical and exclusive to bring all the explosiveness and freshness of fruit in your showcase.



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



Crunchiness and pistachio flavour



CrumbOlé® are one of PreGel's most popular lines, a success that stems from the fact that they are able to add a crunchy and tasty touch to even the simplest gelato, making it immediately more interesting. This family of crunchy inclusions expands this year with a new addition that exalts one of the gelato parlour's principle ingredients: Pistachio. CrumbOlé® Pistachio Gluten Free is characterised by a bright green colour and is enriched with roasted pistachios grains that make it even more unique and irresistible. This new CrumbOlé® is gluten-free, a quality that makes it suitable for use to enrich gelatos, cold pastry desserts and milkshakes to be offered to more and more people.

The characteristic flavour of pistachio blends well with the good shortbread taste of Pasta Classica Frollita, PreGel's 2024 novelty, or with the freshness of Arabeschi® Orange Ripples N to create an elegant gelato flavour. Furthermore, CrumbOlé® Pistachio Gluten Free can also be used to make the base of a chocolate semifreddo to be decorated with the timeless Arabeschi® Cherry Bon. CrumbOlé® Pistachio Gluten Free is available in packs of two 3.5 kg buckets.



PREGEL



*Pistacchio is
now CrumbOlé®!*

NEW

CRUMBOLÉ®
PISTACCHIO GLUTEN FREE

PreGel

A delicious novelty has arrived for Gelateria's crunchiest family
with the incomparable flavour of the finest pistachios.

• MADE WITH ROASTED PISTACHIOS • BRILLIANT COLOUR • GLUTEN FREE •

Try CrumbOlé® Pistachio Gluten Free in your gelato, soft serve,
semifreddos, gelato cakes and milkshakes!



www.pregel.com
info@pregel.com

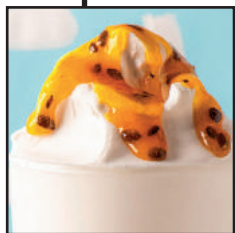
TRY IT FOR YOURSELF!

Hall C5 - STAND 115 | PreGel Gelato
Hall B4 - STAND 040 | PreGel Pastry

SIGEP
THE DOLCE WORLD EXPO

A superb alley, even lighter

PREGEL



Soft and creamy or crisp and crunchy. Smooth and velvety or enriched with full-bodied fruit pieces. PreGel's Arabeschi® are an indispensable ally in the kitchen. Made from the finest raw materials, they are available in a wide variety of flavours: from the most classic and popular to the most refined and sophisticated, in order to meet the needs and tastes of all consumers. To satisfy the needs of line-conscious consumers, this year PreGel is launching three new products with no added sugar, yet a superb taste. Arabeschi® Orange Zero has all the freshness of the citrus fruit and is characterized by its delicious orange zest that pairs perfectly with chocolate or yogurt gelato. Arabeschi® Mango Zero has the exotic flavour of the tropical fruit and is packed with tasty fruit pieces, while Arabeschi® Passion Fruit Zero is without pieces, yet it has the characteristic seeds of this fragrant fruit. The latter two products are sweetened with Stevia, and all three new Arabeschi® Zero are on a hydrated basis and made from selected raw materials. These novelties are suitable for creating a light gelato flavour, such as in combination with Base Light & Stevia and Yogur Light & Stevia. Arabeschi® Orange Zero is available in packs of two 3 kg buckets, while Arabeschi® Mango Zero and Arabeschi® Passion Fruit Zero are sold in packs of six 1 kg bottles.

NEW

ARABESCHI® ORANGE ZERO

TRY IT WITH CIOCCONERO® SPRINT® ZERO
FOR A *tasty gelato* WITH
no added sugar!



PreGel

ARABESCHI® ORANGE ZERO

Fresh, tasty and with a genuine flavour without added sugar.
With this variegate, rich in orange zest pieces, you can create delicious
gelato to accomodate your more dietary conscious customers.



www.pregel.com
info@pregel.com

SIGEP
THE DOLCE WORLD EXPO

TRY IT FOR YOURSELF!

Hall C5 - STAND 115 | PreGel Gelato
Hall B4 - STAND 040 | PreGel Pastry

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





Scopri di più



TADDIA

Per gli artisti del gelato e del caffè

Chef's imagination



TORRONALBA

Torronalba presents Gelato Fantasy, its new and exclusive kit that includes a complete range of products designed to stimulate the imagination of professionals actively working in the production kitchens of modern restaurants. These ingredients, once they have been skilfully mixed together, make it possible to create several sweet and savoury specialities, making gelato an integral part of the menu.

Made in full harmony with the most advanced market trends, the kit is dedicated to those who are constantly looking for improvement and who wish to create innovation proposals to amaze their customers and acquire new ones.

Gelato Fantasy is the brainchild of chef Stefano Marinucci, who has combined his skills and his creativity with Torronalba's fifty years of experience in creating and preparing quality products.

Together with the Fantasy Milk Gelato Base, Fantasy Sorbet Gelato Base and Party Mix Base, the kit includes two classic Torronalba products: the Alba Hazelnut paste and the Puro Oro Pistachio paste. To make the result even more irresistible, the Olivetto topping, the Pomegranate Variegated and the Ginger Variegated are offered.

Particularly comprehensive, the accessories include a 3-litre pitcher, a spatula and an apron. And to make well-executed creations, just follow the instructions in the recipe book that is included with the kit.



*New York Cheesecake:
taste America!*



TORRONALBA



Follow us:



TORRONALBA S.R.L.

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Tradition projected towards the future

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

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

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

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

A brand-new plant

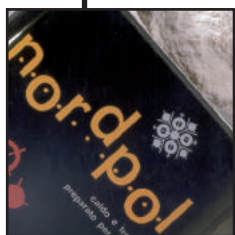
A breath of fresh air is blowing in Unigel. The company, pursuing a project of business expansion and production empowerment, has recently moved to new headquarters in Ciserano, very close to Bergamo.

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

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



UNIGEL



Less is More line

The equation of taste

$$\text{—} = \text{+}$$

sugars *Wellbeing*

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

quadriflora.it

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

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

LESS is MORE



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



Prestigious showcase for Dolce

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



Anticipation is growing for Sigep - The World Dolce Expo, organized by Italian Exhibition Group. The 45th edition will be held January 20 - 24 at the Rimini Convention Centre. The tradeshow is a showcase for excellence in the artisanal gelato, pastry, bakery, coffee and chocolate industries. The event is constantly growing, as shown by the numbers: 28 pavilions, within a renewed functional layout for the visit of buyers and operators, with over 1200 brands that will occupy the 129 thousand square meters of exhibition space. Thanks to the collaboration with the industries' artisanal and industrial Associations, along with the national and global associations of gelato and pastry chefs, bakers, barmen and coffee specialists, the 2024 edition will foster new business and networking opportunities while providing insights into foreign markets. This is an inevitable path considering Sigep's international projection confirmed by its recent expansion into Asian markets: in 2023, the greatest new development was opening in the Chinese market with Sigep China, held in the city of Shenzhen (bordering Hong Kong), as well as the launch of Sigep Asia in Singapore. The six "Arenas" dedicated to workshops, demonstrations and the most important international competitions in the industry have been confirmed.

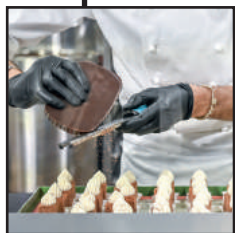
In the Pastry Arena, there will be the World Junior Pastry Championship, reserved for the best talents under 23 years of age, whereas the Italian Senior and Junior Pastry Championship will be held with the themes "Traveling East" and "A sustainable future", respectively. The Bakery Arena will host the "Young Ideas" competition, aimed at talents of the flour arts from the Italian hospitality schools and professional training institutions.

The Gelato World Cup is returning to the Gelato Area, the most important competition in the world that includes trials in gelato, pastry, chocolate, foodservice and ice sculpture. Participants must face 7 gelato production tests, 3 artistic tests and the execution of a final buffet where each team will exhibit their results of the trials. Furthermore, with Sigep Gelato d'Oro, the best Italian gelato and pastry professionals will be awarded, and they will go on to participate in the second edition of the Gelato Europe Cup, scheduled for Sigep 2025.

The events in the Coffee Arena related to the finals of the Italian Barista and Coffee Championship are also highly anticipated: there will be 6 competitions that will allow the finalists to access the international circuit of the World Coffee Events and represent Italy in the world.

Stay up to date with news about Sigep: www.sigep.it

SIGEP





THE ITALIAN
WAY TO LIVE
DOLCE

SIGEP

THE DOLCE WORLD EXPO

20-24 JANUARY 2024
RIMINI EXPO CENTRE
ITALY

45TH International Trade Show of Artisan Gelato,
Pastry, Bakery and the Coffee World



sigep.it

ORGANIZED BY

**ITALIAN
EXHIBITION
GROUP**
Providing the future

IN COLLABORATION WITH



ITCA
ITALIAN TRADE AGENCY

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WITH THE PATRONAGE OF



Rimini Romagna
Capitale Italiana della Cultura candidato 2026
rimini

Finally back again!

3 - 7 FEBRUARY 2024 - WWW.GELATISSIMO-EXPO.COM



GELATISSIMO

The exhibitors and industry employees are saying the following with enthusiasm: "Intergastra and Gelatissimo are finally back again!".

For the last four years the organizing team has been working to ensure that this event in Stuttgart will be something extraordinary.

"A great deal has happened during the last four years" said Markus Tischberger, project manager for Intergastra and Gelatissimo. "We have set the bar higher for the trade fair. Intergastra 2024 will not only be faster, more digital and more compact, we will also pay more attention to live events and personal interaction. In addition, there will be more opportunities for networking. We have drawn up a varied accompanying programme together with our partners such as the Baden-Württemberg branch of the German Hotel and Restaurant Association, the German Chefs' Association, the Federal Association of the German Vending Industry and many others besides. With spectacular stage shows, competitions and numerous meeting areas, we will offer visitors a trade fair experience which they won't forget".

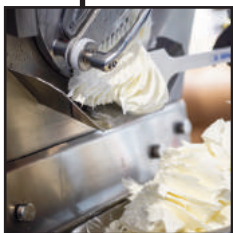
The rich program of collateral initiatives will feature a full calendar of in-depth events.

The best gelato maestros will be called to challenge each other at the Grand Prix Gelatissimo, which has reached its fifth edition.

In the first three days the competitors will be



asked to give their best in making hazelnut, yogurt and strawberry gelato. The three winners of each day will compete in the creation of a mango sorbet and the final winner will receive the highly coveted "Coppa Gelatissimo" trophy. During the last day of the fair, Intercoppa will be held. It will see the fifteen best gelato makers who have distinguished themselves in the four previous editions of the Gran Premio Gelatissimo competing on the "Cremino Gianduja" flavour for the final prize, a Fiat 500.





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At südback, the exhibition for the bakery and confectionery trades to be held from 26 to 29 October 2024 in Messe Stuttgart (Germany), around 650 exhibitors will meet professional visitors who come from all over the world. At the trade fair stands companies present on 65,000 square metres of gross exhibition space the key areas of working and operating technology, raw materials, merchandise, shop fixtures and fittings, sales promotion, as well as services associated with the bakery and confectionery trades.

In the diverse accompanying programme professional visitors exchange information and ideas with colleagues, international market leaders and other experts on current trends and discuss developments and future opportunities of the industry.

On all trade fair days visitors of südback can experience an exciting and diverse programme for products and sales in the bakery trade. The programme in the Bakers' Trend Forum includes both entertaining demonstrations on certain topics and interesting, refined and new recipes.

In the Confectioners' Trend Forum of the State As-

sociation of Guilds of Baden-Württemberg Confectioners visitors can be inspired by the presentation of new technologies and ideas of professional confectioners.

There will also be high-level challenges on the programme.

The famous award of the bakery and confectionery trade – the südback Trend Award – is a top-class award with the aim of acknowledging developments in terms of technical innovations, design and concepts.

At Carlo-Wildt Trophy, creativity and craftsmanship are wanted to present original ideas which look and taste delicious, have harmonic colouring and meet the given theme.

SÜDBACK





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october 2024

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september 2025

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suedback.de

Trade Fair for the Bakery
and Confectionery Trades



A complete partner for trade fairs

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

Services offered

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



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Collective Representation

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



Plus

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





**ORGANIZZAZIONE
VITTORIO CASELLI SPA**

TRADE FAIRS AROUND THE WORLD

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

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

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



**ORGANIZZAZIONE
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