

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



ITALY

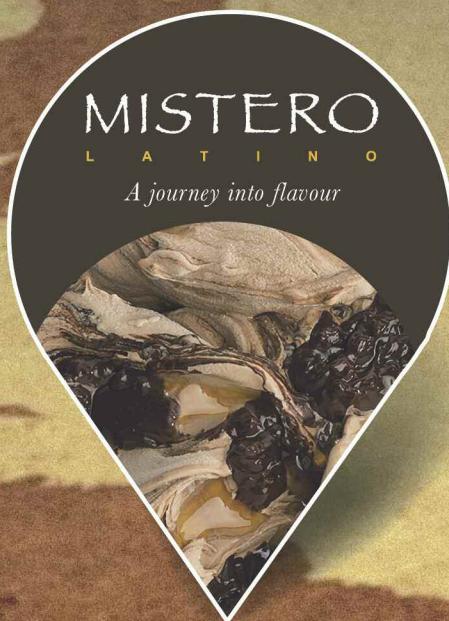
He's even
worse...



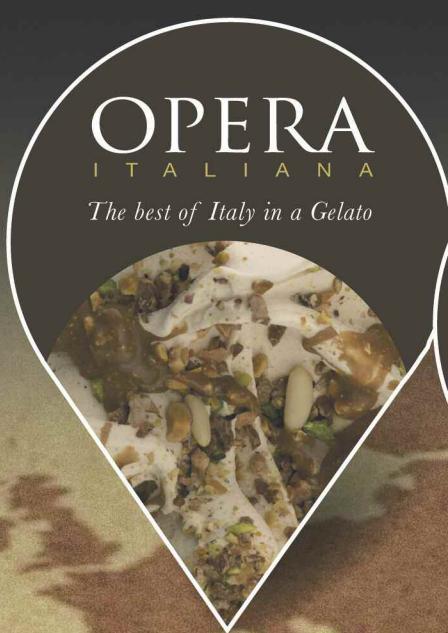
Year 4 - No.8 - JULY-DECEMBER 2015



New journeys



PRODOTTI STELLA S.p.a. via 4 Novembre, 12 Altavilla Vicentina 36077 VI Tel. +39 0444 333600 Fax +39 0444 370828

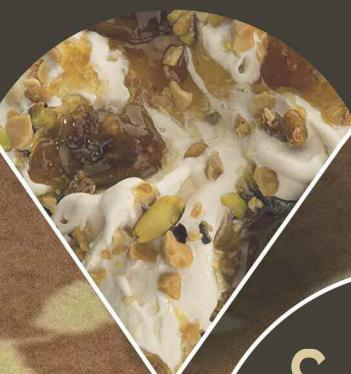


into flavour



MEDITERRANEO

Mosaic of flavours



SAFARI

THE GREAT ADVENTURE



PASSIONE
TROPICALE

An Eden of taste

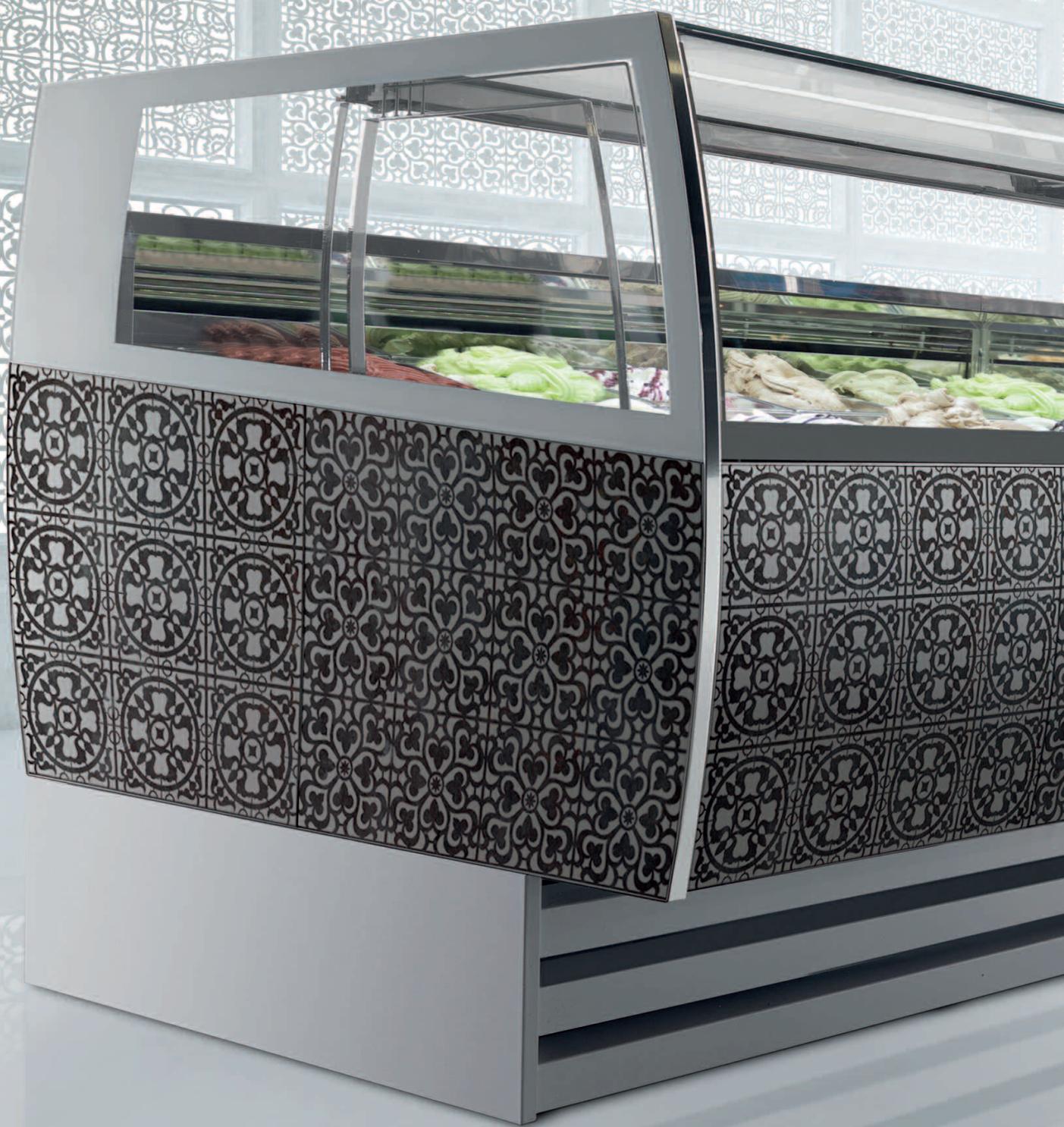


I K O N a sight as you never seen before





ORION
www.orionstyle.it



zoe

Crystal-clear style



FB is a trademark of **CLABO S.p.A.**
Viale dell'Industria, 15 | 60035 Jesi (AN) | Italy
Tel. +39 0731 61531 | Fax +39 0731 6153211

info@fbstyle.it | www.fbstyle.it





*The best ingredients
for your gelato*



Pernigotti S.p.A. - Viale della Rimembranza, 100 - 15067 Novi Ligure (AL)
www.pernigottigelato.it



MILANO 2015
1 MAGGIO • 31 OTTOBRE

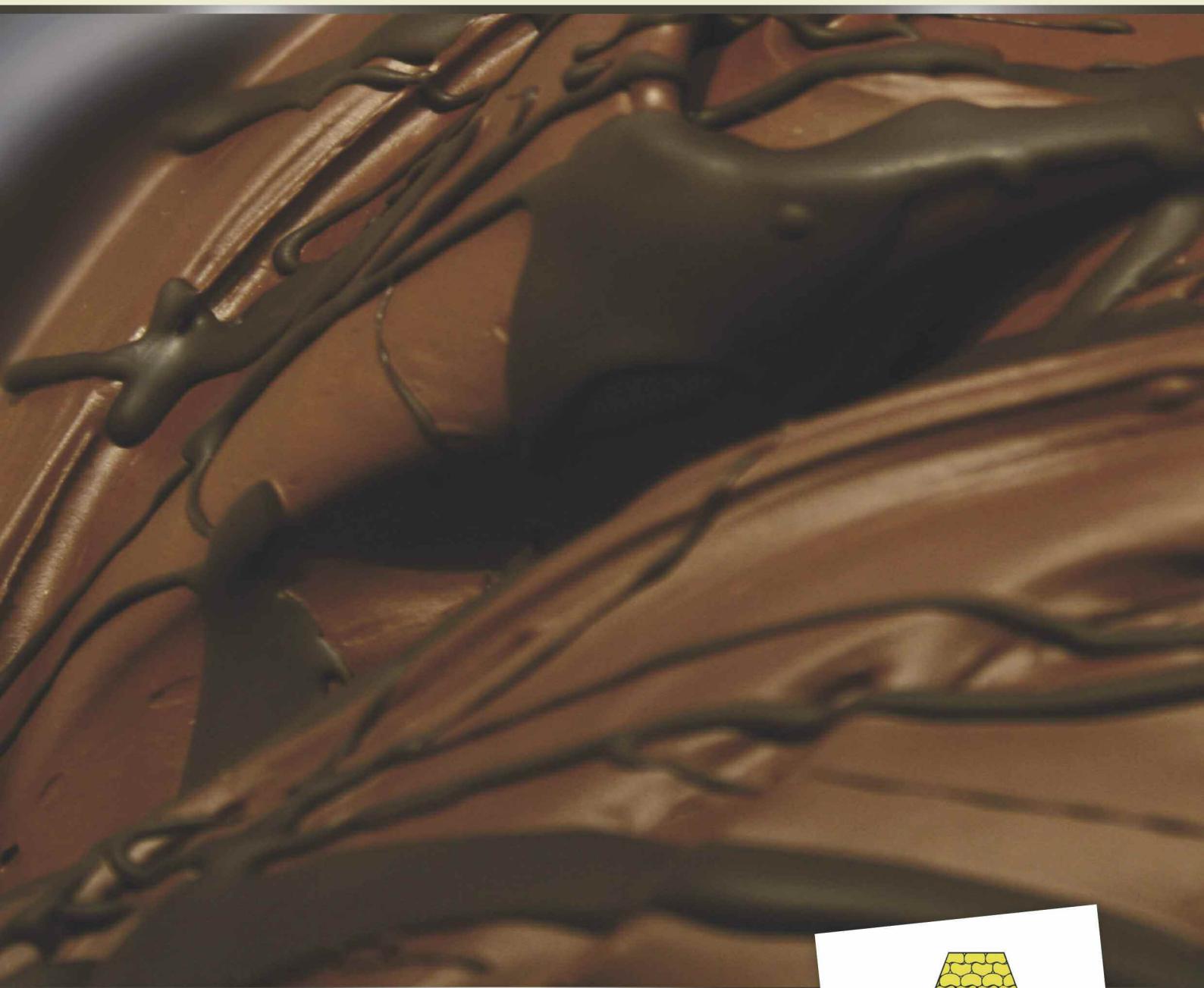


Contributing Sponsor



Alvena

Excellence in Gelato



ALVENA | MILANO ITALY

PH. +39 02 98280138 | WWW.ALVENA.IT





TRADITIONAL

Semi finished line of traditional high quality bases to obtain a very creamy milk gelato base. Just add our flavour paste for exceptionally tasting gelato. You won't believe your taste buds!



PASTES & TOPPINGS

Premium Semi-finished paste products for gelato flavouring. Our line includes a vast number of tastes, such as Pistacchio di Bronte DOP, Hazelnuts, Tiramisù, Gianduia, Strawberry, Vanilla, and Sicilian Citrus Cream.



CHOCOLATE

This line allows you to prepare our award winning dark chocolate gelato and hot chocolate drinks of dark color with an intense, velvety and unique taste.



FRUCTOSE

Our Fructose line holds products from all our lines, sweetened only with fructose with no other sugar added, keeping our gelato healthy, tasty and smooth even after a couple of days.



SOY LINE

Complete line of semi finished vegetal powder bases for gelato such as soy, rice, barley, coconut and omega 3 enriched bases, without animal milk, sweetened with fructose and no added sugar. It's healthy and delicious!



YOGURT

This product allows to prepare an exceptional yogurt gelato and soft frozen ice cream with 80% of fresh yogurt, sweetened with fructose, without sucrose sugar added and with a low lactose content, with or without added flavour.



PARFAIT

Semi finished pastes to employ with fresh liquid heavy cream. Its unique composition grants a delicate product of distinctive lightness, maintaining its softness even at low temperatures of -18° C. Available in flavours such as milk, cocoa and tiramisu.



SLUSH

Our special slush line sweetened with fructose and with no sucrose sugar added, is produced with fresh or frozen fruits, vegetables, drinks and juices. This slush is served at the same temperature of gelato, and therefore, may be kept in the same display as your gelato.

all natural



- No** synthetic colourings
- No** hydrogenated vegetable fats
- No** GMOs
- No** artificial thickeners, stabilizers and emulsifiers
- No** artificial flavourings



PRODOTTI STELLA S.p.a.
via 4 Novembre, 12 Altavilla Vicentina 36077 VI Tel. +39 0444 333600 Fax +39 0444 370828
www.prodottistella.com info@prodottistella.com

Editorial	pag. 13
Contributors	pag. 15
All very quiet	pag. 16
Gelato calls the world	pag. 17
The courage to be bold	pag. 18
Sustainable balance	pag. 22
Forward, with enthusiasm	pag. 26
Following nature	pag. 27
Higher and higher	pag. 28
Off to work, no time for break	pag. 30
A global world	pag. 31
La crème de la crème	pag. 32
Argentina, once upon a time	pag. 34
Eating safe	pag. 38
Filling up on health	pag. 40
Have a good lunch!	pag. 42
Chocolate star	pag. 44
Puntoltaly wire	pag. 46
Recipes: Beppo Tonon	pag. 52
Recipes: Alice Vignoli	pag. 56
Recipes: Antonio Mezzalira	pag. 60
Recipes: Roberto Rinaldini	pag. 64
Recipes: Massimo Carnio	pag. 68
Italy, an amazing country	pag. 72
Do you speak gelato?	pag. 74
Three ingredients for a Guinness	pag. 76
The companies	pag. 80
The shows	pag. 218
Market & Job	pag. 235
In partnership with	pag. 236





Pino
Pinguino

A unique and original flavour



©PreGel

PreGel

PreGel S.p.a. Via Comparoni 64, Gavassetto - 42122 Reggio Emilia - Italy
Tel: +39 0522 394211 Fax: +39 0522 394305 - Info: pregel@pregel.it www.pregel.com





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



Made in Italy is fashionable across the globe. Italian food is highly esteemed everywhere and is considered the best in the world. The first months of the Milan Expo have confirmed this fact, enjoying a great success. Among the many products presented, artisanal gelato is being offered at the Italian pavilion by two great gelato masters who worthily represent all of Italy's gelato artisans. Antonio Morgese and Sergio Colalucci, are the two "captains courageous" who decided to tackle the challenge of the century. For this we decided to dedicate the cover of this issue of puntoltaly to them, a fond homage to the enterprise and expertise of these two "industrious kids". Over the next six months we will be present in many countries to distribute our magazines. First Munich in Germany at the Iba exhibition in September, then back to Dubai for The Specialty Food Festival, followed by the fall trade shows including Host in Milan, Fhc in Shanghai, and the storied Mig in Longarone. And let's not forget Anuga in Cologne. Half the planet in 100 days!

This issue of the magazine includes many excellent ideas from our masters: Beppo Tonon, Roberto Rinaldini, Alice Vignoli, Antonio Mezzalira, Massimo Carnio, who, with their recipes, set global trends. There are also analyses of international themes.

With this edition, puntoltaly celebrates its fourth year. It is becoming increasingly strong and authoritative, and we are proud of it! Anybody who wants to contact us can find us at the international trade shows mentioned above or at our website www.puntoitaly.org.

See you soon!

Franco Cesare Puglisi

PreGel

flavour • • • lounge

From PreGel's unrivalled ability to create flavours comes Flavour Lounge.

This exciting range of new products was developed to fulfill a need for quality products in the bustling bar scene.

Flavour Lounge is designed to create iconic cocktails and a wide array of recipes – from smoothies and shakes to gourmet coffee – to meet consumer demand for on-trend, inspiring and creative drinks.

Almost 50 different products are already available, including a selection of fruit concentrates, a comprehensive range of syrups, colourful rimmers and pre-mixes.

High-quality and extreme mixability for countless beverage applications, plus a distinguishing packaging, gives Flavour Lounge that unique touch of elegance that stands out even in trendy clubs.

Stay tuned for more to come...





Giorgio Balzan

President, Longarone Fiere Dolomiti



Vittorio Bartyan

President, Acomag



Massimo Carnio

Master pastry chef



Patrizia Cecchi

Manager of Rimini
Fiera's Business Unit



Antonio Mezzalira

Master gelato maker



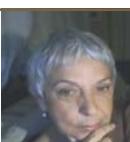
Fabrizio Osti

President, Aiipa



Davide Pini

Marketing expert



Luciana Polliotti

Historical gelato journalist



Roberto Rinaldini

Master pastry chef



Federica Serva

Reporter



Beppo Tonon

Master gelato maker



Alice Vignoli

Master gelato maker

puntoITALY

Milan – Tribunal Registration
no. 444 of 03-08-2011
Six-monthly magazine
Year 4 - No. 8 - July-December 2015

Publishing Director

Franco Cesare Puglisi

Editor

Manuela Rossi

Editorial Staff

Anna Fraschini

Co-ordinator

Gora Di Benedetto

Public Relations Manager

Davide Pini

Public Relations

Ionela Grigoras

Advertising Manager

Paolo Barretta

Advertising

Patrizia Dal Mas

Translations

Patrick Hopkins

Graphic Layout Illustrations

Caterina Verri

Editrade srl – Headoffice

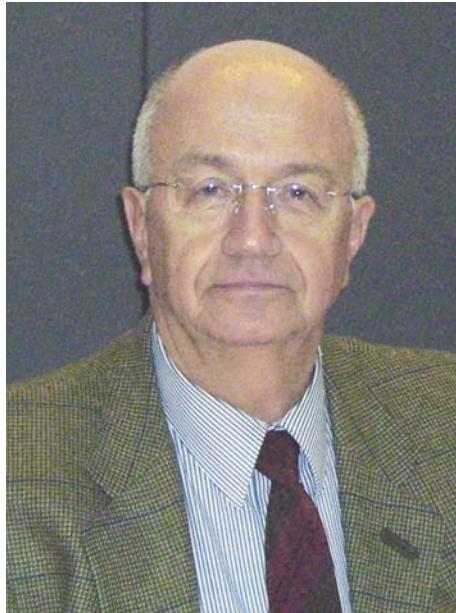
Via Lomellina 37 - 20133 Milan, I
Tel. +39 02 70004960
Fax +39 02 70004962
email: info@editradsrl.it
www.puntoitaly.org

Printing

Sincronia – Legnano (Milan, I)

All rights reserved. The partial or complete reproduction of texts, illustrations and photos by any means is forbidden. Texts and illustrative material, even if unpublished, is not returned to sender. Texts and photos sent in by readers can be freely published and utilized by puntoitaly.

All very quiet



The economy is showing timid signs of recovery. Are there any positive trends in the machine and display case businesses, in Italy and abroad?

I think we have to stop talking about recovery. It's a concept that has completely changed since 2007. The national market is stagnant and there is no inclination towards purchasing and investments. The international market is also suffering and having to deal with geopolitical and ideological difficulties. In particular I am referring to sanctions against Russia, tension in the Middle East, Latin American policies in Venezuela, Argentina, Bolivia, and Ecuador. It remains clear that in the artisanal gelato business the only ones making any progress are those who can innovate technically and commercially. And it's no longer enough just to export products from one side of the planet to the other: you have to have a local presence managing the markets.

The market is stagnant, there seem to be no signs of growth. Here are the observations of Vittorio Bartyan, president of Acomag, the national association of gelato machine, furniture, and equipment manufacturers.

Will Expo 2015 be of any help?

My point of view is that Expo is a big, popular event where countries from across the globe exhibit their food culture and traditions. While for tourists this can be quite successful, making it an international attraction, it has nothing to do with the Expo's *raison d'être*. Taking into consideration its theme, "Feed the Planet, Energy for Life", I think it has been a huge missed opportunity. First of all, because I think it has contributed little to solving the problem of world hunger. Second, it completely ignores the fact that without developing technology specifically for the processing, producing, and storing of food, there remains, and will remain, insufficient food for all.

So no consideration has been given to the technological aspect behind the food supply?

All it takes is a visit to the pavilions at the Expo to see that the national food technology industry has been completely ignored. Consequently, I don't see how this event can give any stimulus to the gelato machine and display case business.

GUSTO BENESSERE®

nel gelato artigianale



NATUR

TUTTASALUTE®

Vegetariano®

0%
DOPPIOZERO

VEGAN

GRUPPO

montebianco

QUALITY, TRADITION AND INNOVATION



ALL THE INGREDIENTS OF NATURE, IN A GREAT ARTISAN GELATO

Montebianco, always attentive to nutritional trends, has developed a range of natural products, selecting the best ingredients to ensure the most natural taste for healthy milk-based and fruit-flavoured artisan gelato.



BASE LATTE
NATUR 100



BASE YOGURT
NATUR 100



BASE FRUTTA
NATUR 50 & 100



No hydrogenated fats



NO EMUL
SIFIERS



No colourings



ONLY
NATURAL
FLAVOURS



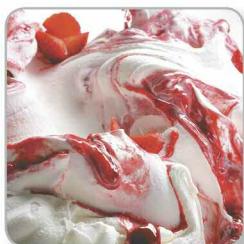
With added
vegetable
fibres





ONLY THE BEST INGREDIENTS IN OUR VEGAN GELATO

Montebianco, as ever in line with the lastest trends, offers a wide range of products to satisfy every requirement your vegan customers might have: we present an assortment of 113 vegan products including our latest, Vegan Base.



BASE VEGAN
for custard-based
gelato ice creams



FRUTTA GOLD
for fruit-flavoured
gelato ice creams



TOP FRUIT
for fruit sorbets



**BASE FRUTTA
NATUR 50 & 100**



No
hydrogenated
fats



No dairy



Suitable for
Vegans



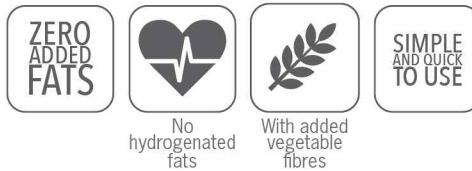


ZERO ADDED FATS, ZERO HYDROGENATED FATS.

Doppiozero has seen great success in the market as it meets current dietary trends, offering wellbeing to those who cannot do without delicious gelato.

All Doppiozero products are indeed made without added fat, and contain no saturated fat. Doppiozero is a unique range of complete mixes, check out our 10 different flavours:

BISQUÌ
CHOCOLATE
CAPPUCCINO
CREAM
FRUIT MILK&HONEY
LEMONKREM
LIQUORICE
VANILLA
YOGHURT



G R U P P O



montebiancowed.com



Gelato calls the world

Expo, industry growth, new trends... Here are the points of view of Fabrizio Osti, president of Aiipa - Gelato Products Group.

Do you think that Expo 2015 will stimulate artisanal gelato business?

Unfortunately, this was a shortcoming of our trade: we weren't able to be present at the Expo as a single entity, representing Italian artisanal gelato with ingredients, machines, associations, trade shows, and magazines in one united voice to tell our story. For months I tried to bring together a fragmented supply chain into what I considered a noble objective, but unfortunately it didn't happen. During the six months of the event, Expo will attract tourists and they will surely eat artisanal gelato. Our product is not hard to find, thanks to the numerous shops in the area. But the best outcome would have been not just to increase sales for one year, as will likely happen, but to help foreign investors understand that, in its simplicity, the model of Italian artisanal gelato shop - a family business - is a format that can be successfully exported to many countries across the globe. I hope that the large presence of artisanal gelato shops at the Expo, the product quality, and the simplicity of the model will spark something in the visitors who come from abroad and are looking to find new ideas at the Expo that they can propose in their own countries.

What are your observations about the growth of artisanal gelato during the first half of the year?

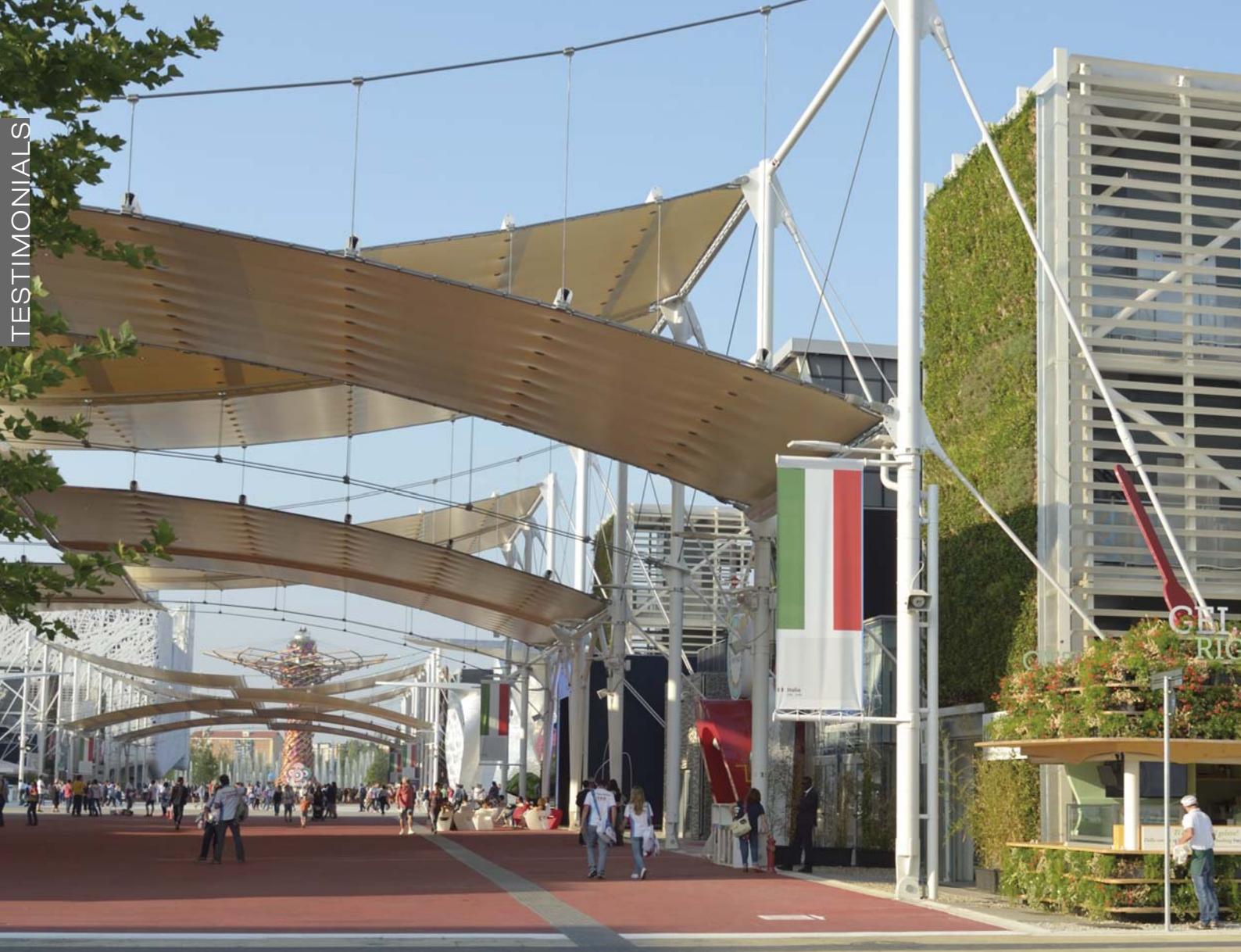
In Italy, artisanal gelato is still strongly linked to seasonality, and, up until now, the year in general has gone well. The Italian market is rather saturated so it's unlikely that there will be any significant increases across the business as a whole. The story is quite different outside of Italy, especially for those working



in emerging markets. Some countries can expect to see important developments both in terms of product consumed (increase of interest in gelato) and new businesses opened, even if they are often different from the typically specialized gelato shops in Italy. Emerging markets include Australia, China, Southeast Asia, the Middle East, and Brazil, where there are already many gelato shops that are starting to expand their menu from the typical sorvete to include products of a higher quality using Italian ingredients.

Any new trends on the horizon?

Quality is always positive and is a powerful driving force. The trend, therefore, is to offer a "great" gelato. Competition among gelato shops in Italy and Europe is strong and the difference is in the eye of the consumer. Other trends include the move towards healthier products, clean labels, organics, vegan... As usual the market will see new flavours, and only time will tell if they become successful or are simply flashes in the pan.



The courage to be bold

by Federica Serva

With the project "Regional Gelato", Antonio Morgese and Sergio Colalucci have embarked on an adventure at the Rigoletto Gelato and Chocolate pavilion at Expo to promote both the Rigoletto brand and the appeal of Italian gelato.



"Thanks to Rigoletto, Italian artisanal gelato will expand worldwide". This is the promise made by Antonio Morgese and Sergio Colalucci, the minds and muscle behind the Rigoletto gelato shop, which has the exclusive management of the Gelato and Chocolate area at the Italian pavilion of Expo Milan 2015, featuring the theme "Regional Gelato". Morgese is manager of Il Rigoletto, a chain with four

shops in Milan. Colalucci is a world gelato champion and international consultant. Together they have built the perfect organizational machine to offer visitors more than 30 flavours and to invent even more in harmony with extemporaneous events, having overcome the difficulty of not having a production area on site and having to restock only at certain hours.

"My idea with Regional Gelato", explains Morgese, "was to represent every region of Italy with flavours that expressed local excellence, made with DOC or PGI products. Given the richness of ingredients and the complexity of producing 350-500 kg of gelato per day for six straight months, I called Sergio Colalucci, the person who taught me, to assist in choosing recipes and organizing production".

"I immediately accepted the invitation," notes Colalucci, "because, notwithstanding the large quantities, I wanted to offer a high-quality gelato, made with milk, cream, fresh fruit, and carefully selected ingredients, just like a normal artisanal shop. The flavours change





every two weeks, switching between standards and regional specialties that reflect the imagination of gelato artisans as they create new flavours for every occasion".

For example, for Italian Republic day they prepared bread "bruschetta" with Italian Pride Gelato, flavoured with pesto, Colonnata lard, and tomato. To celebrate the new "7 Hops Summer Unfiltered" beer from the Angelo Poretti brewery they invented a flavour based on the beer itself. For the Milk and Cocoa festivals, Rigoletto participated by organizing events and flavours in a short time.

For the two artisans, the constant exchange of opinions and ideas on how to run the pavilion has been the best part of this enterprise. It has been enjoyed not only by thousands of visitors of all ages who have tasted flavours including hazelnut, pistachio, gorgonzola variegated with ginger sauce, and Santa Fina cream with saffron and pine nuts, but also by foreign



entrepreneurs. “We have already had a few meetings”, says Morgese, “with delegations from the United States, and there will be others with China and countries that have been designated as strategic by the overseas trade board (Ice)”.

“It’s a sign”, adds Colalucci, “that this experience will help Rigoletto expand abroad, thereby spreading the reach of true Italian gelato”.

Sustainable balance

Observations from Expo Milano 2015.

On May 1, a spectacular flyover of the Italian Air Force's acrobatic "Frecce Tricolori" officially inaugurated Expo Milano 2015. With its theme of "Feed the Planet, Energy for Life", the event aims to sensitize visitors to this concept that is so crucial to future generations, involving them in a global project: 184 days interweaving culture and science, innovation and tradition, sustainability and solidarity, in which it is possible to discover more than 100 national cuisines and their flavours, aromas, and colours.

The exhibition space is a small city developed over a long central corridor, the Decumano (a road that runs east to west), lined with the national pavilions of those countries that chose to participate autonomously. The Cardo (a road that runs north to south) runs through the centre axis of the Decumano, and at this point is located the great Piazza Italia, where Italy symbolically meets the rest of the world. The covering over the Cardo and Decumano is a solution that is both light and technically elegant, designed to allow the free movement of air and managing the microclimate of the site's most important urban intersection. It takes at least two hours to visit ten pavilions. We selected just a few of the numerous interesting possibilities.

A tour of Expo architecture can start at the West Entrance with a visit to Pavilion Zero, which introduces the themes of the Expo. In an area of about 5000 square meters, visitors are taken on a spectacular voyage through man's food history and towards the objective of guaranteeing all inhabitants of the earth the right to safe, nutritious food.

From here we move on to Israel's pavilion, with its geo-





metric vertical garden, a study of the techniques that made it possible for the local population to cultivate the desert. Inspired by the theme "fields of tomorrow", it is a wall 70 meters long and 12 meters high completely covered by living plants, its flowers and colours changing with the seasons. Similar vertical developments can be found in the US pavilion, based on the open concept that recalls a traditional American barn. Its distinctive element is the large vertical farm, which provides a daily harvest. The exhibit illustrates how a country's role in global food is responsible and diversified, while sustainability is obtained through science, technology, innovation, and free trade. There are many stunning effects, like the wadi, a canyon dug into a faux red rock in the desert that leads to the pavilion of the Arab Emirates. Here are explored real challenges to feeding the planet, in particular the interwoven themes of land,



food, energy, and water. Some of the innovative solutions the country has come up with in these areas are highlighted. Palazzo Italia is surprising for the lines created by 900 cement "i.active Biodynamic" panels that, when struck by sunlight, capture polluting agents in

the air and transform them into inert salts. The greenhouse in the pavilion is a metaphor for a space that helps projects and talent to blossom, welcoming and giving visibility to youthful energy. There is also a map of Europe without Italy. A voice asks how our world would be if this country had never existed while images of art, culture, food, geograph-

ical discoveries, and ingenious mechanisms connected to Italy are projected on a screen.

The pavilion "Vino - A Taste of Italy" tells the story of Italian wine, Enotria, the roots and profound culture that characterizes this quality product, showing the uniqueness and unequalled biodiversity of Italian wine production that must be preserved.

This message in support of nature is reflected in many parts of Expo: in the classical architecture of Cascina Triulza, main seat of the Civil Society pavilion, presenting the contribution of volunteering to build a sustainable future; in the open pavilions surrounding a Slow Food organic garden; in the wooden lines and trees of Austria, France, Poland, and Spain.

Great Britain presents an ecological pavilion having extraordinary impact. It is inspired by the movement of a bee that, starting from an orchid, passes through



a flowery field on its return home, the whole accompanied by sounds and visual effects recorded in a real British hive. The beating heart of the Brazilian pavilion is an interactive net connecting three floors. Walking on the suspended net, visitors interact with the surrounding environment. Sensors detect movements, sending impulses that change the surrounding lights and sounds. The visit starts in an open area with vegetables, plants, flowers, and fruit accompanied by interactive tables, offering games and information about Brazilian ethnicities. Belgium's contribution is focused on environmental sustainability, technological innovation, and national identity. The objective is to express the Expo's theme on all levels, from architecture, to interior design, all the way to the variety of food offered, supplying an answer that is both integrated and coherent with the questions raised by the Expo. The structure itself is ecosustainable and represents an

ideal model of urban planning, called Lobe City: a city that is responsible, vivacious, and interactive. Inside are presented and demonstrated the most surprising scientific and technical findings regarding food production, hydroponics, the culture of insects and algae. From the desert of Atacama to Patagonia, from its central green valleys to the eastern islands, the extreme geographical variety of Chile is the main focus presented to Expo visitors. To catch people's attention, the pavilion provides a voyage through the various ecosystems, deserts, rivers, valleys, and mountains, showing how life grows in all of them and the tools for preserving it.

The French pavilion is accessed through a garden maze that reproduces three agricultural landscapes. Visitors arrive in a large cave, making the exhibit a sort of initiatory journey. The solutions of how to "Produce More and Better" are shown in an archway completely



covered with vegetation. The last section is dedicated to "Pleasure and Health", inviting participants to rediscover the pleasure of cooking and eating as a reward for the efforts made, with an expanse of slogans that encourage us to do better for the future of food.

Expo Milano 2015 is also the world's largest restaurant, where it is possible to taste the cuisine of every corner of the planet: a mix of flavours, spices, aromas, and ingredients to please gourmets and lovers of fast food, together with the most demanding palates and

the most careful stomachs when it comes to nutrition. Restaurants, cafeterias, cafés, kiosks, street food... food is served in all its forms to celebrate excellence and quality both while sitting at tables and walking outside.

For information the @AskExpo service has been developed, the "Social info point" the result of collaboration between Twitter Italia and Expo Milano 2015. In real time, the service provides Italian and English language news and practical solutions for visiting the exhibition and discovering the city of Milan.

Forward, with enthusiasm



Longarone Fiere Dolomiti has a new president, Giorgio Balzan, who tells us about his vision for the world of artisanal gelato.

How's your first edition of Mig as president?

To be honest I'm pretty excited, but I think that's understandable. Mig has been on the international scene for more than half a century, so it is quite a responsibility to take the wheel. A fascinating adventure: I've already gotten to know various people involved in the world of gelato, I've seen their enthusiasm and their desire to help the business evolve in a moment when we feel a bit under attack from industrial manufacturers and chains. I think the next edition will follow in the tracks of 2014, a success that was recognized even by the participants at the meeting of the technical organizing committee. We are working with the team at Longarone Fiere, which this year can count on the crucial support of CEO Paolo Garna, to increase even more the presence of gelato professionals at the trade show. We have also made specific efforts in Germany to increase the exhibition's visibility even more, and we have organized initiatives in the Czech Republic, a new market for Italian gelato companies.

Please comment on the first three editions of the European Artisanal Gelato Day.

The official Gelato Day is a potentially very powerful marketing tool but it has not yet aroused the interest



of gelato artisans and consumers as it should. In September we will promote a meeting of gelato associations and press to develop a shared calendar of initiatives that can increase the level of communication dedicated to the fourth annual Gelato Day in March 2016. If artisanal gelato shops truly want to successfully deal with market changes then they have to learn how to make the most of these occasions.

How is the Local Gelato Shops project coming along?

It is a project our CEO Paolo Garna came up with a few years ago, and which today involves about 90 gelato shops throughout the country. There are two objectives: make it possible for gelato artisans to offer unique flavours, increasing their visibility, and at the same time shed more light on local products. The initiative is a clear measure of how Longarone Fiere works to sustain and promote artisanal gelato beyond Mig. It also explains why our trade show is successful, offering participants much more than just sales support, which of course is important, but we also work to promote the artisanal gelato business 360°, focusing on those aspects that illustrate its unique character.

Following nature

SHOWS

Local foods, organic products, and natural flavours will be the centre of focus at the next Mig in Longarone (Belluno, Italy).



The 56th edition of Mig (International Artisanal Gelato Trade Fair), scheduled for 29 November to 2 December 2015 in Longarone, will be focused on the true essence of artisanal gelato: a world interwoven with authentic, natural ingredients that come from the local area and reflect ancient traditions. An orientation towards the use of local products in the gelato shop has characterized Mig in recent years. The initiative that Longarone Fiere supported some years ago together with Artglace - to officialise the European Day of Artisanal Gelato - turned on this crucial point: the parliamentary commission cited this relationship with local products in the act that instituted the day dedicated to gelato. Add to this the fact that the province of Belluno is devoted to organic cultivation, what people are beginning to call an organic district. It is a market niche that leads to "agrigelato shops", a new supply chain that is arousing growing interest.

As usual, the exhibits at Mig will be accompanied by a rich program of events and competitions. Founded in 1970, the international "Gold Cup", now in its 46th edition, involves master gelato artisans from across the world, called to test their technical skills and creativity. In 2015 contestants will challenge each other to make the best ricotta flavour.

Also planned is the 22nd Carlo Pozzi competition, designed to encourage young people at catering schools to become gelato artisans. Participants will prepare, decorate, present, and serve gelato based on the theme "Italian Delights in the Gelato Shop".

Other events include the 14th edition of the "Gelato Shops on the Web", devoted to the best websites of gelato shops, and the 20th annual "Master Gelato Artisans", honouring the artisans and families that have taken abroad the passion and success of Italian artisanship. The third "Innovation Mig Longarone Fiere" award will be given to the most innovative development in artisanal gelato machines, equipment, furnishings, and products.

Evidence of the strong relationship between Mig and the gelato business, during the trade fair will be held the annual assemblies of ArtGlace, the Confederation of European National Associations of Gelato Artisans, and of the primary trade associations of Italian gelato artisans who work abroad (Uniteis, Ital, and Agia). As always, there will also be numerous collateral initiatives, and at the end of the trade show the "Flavour of the Year 2015" will be declared, promoted by GA - National Committee for the Defense and Promotion of Artisanal Gelato and Self Production.

HIGHER AND HIGHER

The latest edition of Sigep (Rimini, Italy, 17-21 January 2015) saw more visitors than before, confirming it as the top showcase for the businesses of artisanal gelato, pastry, and bread.

The numbers speak for themselves, Sigep continues to grow. The 36th edition welcomed 187,233 visitors (+8% compared to 2014), of which 38,122 came from abroad (+10%). To better illustrate the trend, in the past five years the number of visitors has practically doubled. This edition of Sigep saw the launching of a new Gelato World Tour, featuring stops across the globe (debuting in Singapore). The Gelateria Italiana certification was also presented, designed for gelato shops outside of Italy that offer their customers a product worthy of being certified Made in Italy.



A WORLD OF EVENTS

Here are the winners of the competitions that took place during the last Sigep.

Gelato d'Oro. Winners in their respective categories were gelato artisan Giordy Luca Babbo, the chef Alberto Carretta, pastry chef Antonio Capuano, and ice sculptor Amelio Mazzella. These four will form the Italian team that will compete at the Gelato World Championship in 2016.





Best Chocolate Gelato. The jury decided that the very best chocolate gelato was made by Le Procope - Vere Gelaterie Artigianali, from Catanzaro. Runners up were Paolo Antico from Partinico, Palermo, and Antica Gelateria Fortino from Cariati, Cosenza.

One Thousand Ideas for a New Flavour. Of all the ideas presented, top honours went to Enrico Cusenza of Antica Gelateria Strati from Siderno, Reggio Calabria. Second place was awarded to Lucia Gobetto of Lampone e Cioccolato in Castiglione Torinese, Turin, and third place to Gelateria Pasticceria Papa from Sidney, Australia.

The Star of Sugar. A truly international event, first place was earned by Yoshiaki Nagamune from Japan, followed by the Italian Alessandro Comaschi. In third place, Yannick Kiama from France.

Babbi Flavour Award 2015. Won by the poet and author Lucrezia Lerro, who presented a preview of her new work dedicated to gelato.

Junior Pastry World Championship. Young pastry artisans from around the world competed on the theme "Italian Food Style". First place went to Japan, second and third to France and Taiwan.

Senior Pastry and Chocolate Italian Championship. The challenge based on the theme "The DNA of Italian pastry" was won by Lorenzo Puca from Pescara. Silver went to Mario Buono (Castellammare di Stabia, Naples), bronze to Stefan Krueger (Osimo, Ancona).

Junior Pastry and Chocolate Italian Championship. This event, designed for artisans younger than 22 years old, had the theme "Vespa: Icon of Youth" and was won by Mattia Cortinovis (Bergamo), followed by

Andrea Marzo (Venaus, Turin) and Monia Frassineti (Faenza, Ravenna).

Italian Chocolate Championship. The title of Italian Chocolate Champion was won by Massimo Carnio from Valdobbiadene, Treviso, earning him a spot in the finals of the Cacao Barry World Chocolate Masters to be held in Paris in October 2015. Second place was awarded to Sandy Astrali (Castelfranco Veneto, Treviso), and third to Kim Kyunjoon (Novara). **The Italian Pastry Queen.** Silvia Federica Boldetti from Turin will participate in Pastry Queen 2016, having won the best plated dessert, best sculpture, and the award for cleaning and workmanship. The best dessert "jewel" was made by Eleonora Schiavone (Milan).

Rimini Coffee Expo. The Italian World Brewers Cup was won by Rubens Gardelli (Forlì), while first place in the Italian Barista Championship was awarded to Giacomo Vannelli (Cortona, Arezzo). The winner of the Italian Latte Art competition was Pietro Vannelli (Cortona, Arezzo), while top honours at the Italian Coffee in Good Spirits challenge went to Davide Berti (Trento).

Premio Comunicando. The ninth edition of this event, sponsored by the magazine puntoIT and dedicated to gelato and pastry advertising, awarded the 2014 Premio Comunicando to Ali d'Oro for its campaign "The Pillars of Goodness". Other awards: Best Copy to Cartoprint, runners up Elenka and Comprital; Best Visual to Prodotti Stella, runners up Leagel and Silikomart; Best Graphic Design to Ifi, runners up Far Rogelfrut and Pavoni; Best Creativity to Fapec, runners up Bussy and Fructital; Special Brand 2014 to Cookies by Mec3; Readers' Choice for Best Campaign to Violetta by PreGel. Donata Panciera and Pier Paolo Magni were named Communication Ambassadors.



Off to work, no time for break

The Sigep organizational machine never stops, as revealed by Patrizia Cecchi, director of the Rimini Fiera business unit.

How are preparations going for Sigep 2016?

When a trade show becomes a global point of reference, as is the case of Sigep, the activity basically becomes year-long because the number of commitments across the planet multiplies. We work side by side with companies to enter markets of high interest and to consolidate the trade show's brand as a global leader. It all comes together during the trade show itself, in 2016 from 23 to 27 January, including the big events. The long buildup solidifies the trade show's role as trailblazer towards new business, moving towards a horizon filled with excellence, innovation, and quality. Sigep will be the first important world exhibition dedicated to food after Expo 2015 and we are convinced that the theme of food quality made in Italy will have a positive effect on business.

Do you expect to see buyers from new countries?

Sigep already has a strong foothold in all the international markets and the last edition saw more than 38,000 foreign visitors, having practically doubled in the past five years. We are focusing on some macro areas like Asia, North America, and South America with our Top Buyers from the Five Continents program. We have already signed agreements to increase the number of shuttles that connect airports to Rimini. There will be one leaving from Bologna every 20 minutes, while from Malpensa in Milan and Marco Polo in Venice - the main point of arrival for oriental visitors - it is possible to book transportation even at night to

guarantee the possibility of sleeping here in Rimini and therefore being able to get to the trade show immediately in the morning.

And how about the next Gelato World Cup?

There are two new developments. First, the World Cup will be held in the South Hall, the fair quarter's central square, thus guaranteeing increased public visibility over the course of the event. Second, the number of competing teams has increased to 14. Keep in mind the great amount of work devoted to determining the teams from each country, all team members having had to earn their spot through national competitions.

Sigep is also involved with the Gelato World Tour. How is the second edition going?

The format continues to work well, attracting great interest throughout the world. The first edition was successful both with media and the public, with positive results enjoyed by the full supply chain. The first stop of the 2015-2017 tour in Singapore reached more than 50,000 visitors. We are now getting ready for the next stop in Japan (Tokyo, 4-6 September) and defining future stops, deciding among the candidacies received from the USA (New York and Los Angeles) for 2016 and Europe (London and Munich) for 2017, with the grand finale in Rimini on 8-10 September 2017.



A global world



Sigep - International exhibition for the artisan production of gelato, pastry, confectionery, and bakery will welcome professionals from across the world in Rimini, Italy on 23-27 January 2016, for a big trade show rich with global initiatives.

The 37th edition of Sigep confirms its role as key global player in the artisanal gelato trade and primary European showcase for artisanal sweets and coffee. As usual, its format mixes exhibits with thematic presentations, international competitions, demonstrations, and training seminars, all combined into one big event. The 2016 edition will see two prestigious international competitions: the Gelato World Cup and The Pastry Queen, an event dedicated exclusively to women, this year 10 of the best female pastry chefs from five continents.

Chocolate is always an important part of Sigep, even in the gelato and pastry competitions, more than one challenge being dedicated to master chocolate artisans. The international Star of Chocolate competition will involve chocolate artists from across the globe, producing unique sculptures right in front of an attentive public. The International Chocolate Championship will take place in the Pastry Arena, where master chocolate artisans will produce chocolate pastries having a theme of "Jazz Music". Eclairs, hot chocolate served with two petit fours having different structures, desserts in a cup, and artistic sculptures will acquire new shapes and tastes thanks to the technical skills and creativity of participants.

A highly anticipated event is Sigep Pastry Art, a Forum dedicated to the art of decoration, which will include competitions, events, training, and demonstrations.



The Rimini Coffee Expo will offer a voyage to the world of coffee, from the plant to the finished product, highlighting technologies, services, and furnishings. This showcase, featuring the participation of some of Italy's most prestigious brands, completes Sigep's program of exhibits devoted to café/pastry shops, café/gelato shops, and coffee shops, operators finding in a single trade show the full supply chains dedicated to artisanal gelato, pastry, and bread, making the most of their connections with the coffee trade.

Rounding out the program are initiatives promoted by Scae (Specialty Coffee Association of Europe), including the finals of the Italian Barista Championship, Latte Art, and Coffee in Good Spirits.



CRÈME DE LA CRÈME

Selections are taking place across the five continents to choose the teams that will participate in the seventh edition of the Gelato World Cup, scheduled to take place during Sigep 2016.



The 14 national teams that will compete for the title of World Champion at the seventh Gelato World Cup are taking shape. The biannual event will be held in January 2016 in the new South Hall at Sigep in Rimini, Italy. Organized by Gelato e Cultura along with Sigep, the competition becomes more prestigious with each edition, attracting teams from countries across the planet seeking to conquer the highly sought title.

Each team will include four professionals: a gelato artisan, a pastry chef, a chef, and an ice sculptor, all led by a team manager who will represent the team on the technical jury.





The Argentine Team: Daniel Celentanno, Ariel Segesser, Erica Rodriguez.

A new category has been added to the competition. The pastry chefs will have to create an artistic piece made of brittle, a traditional sweet used to make a modern creation.

A special award will be given for the artworks made of brittle and ice sculptures, judged by famous experts in this art, breathing new life into the competition.

In Italy, team members were selected in January during the Sigep Gelato d'Oro competition organized by Rimini Fiera along with Club Arti e Mestieri. The team will include Giordy Luca Babbo, gelato artisan from Castellana Grotte, Bari; Alberto Carretta, chef from Schiavon, Vicenza; Antonio Capuano, pastry chef from Riccia, Campobasso; and Amelio Mazzella, ice sculptor from Regnella.

The Polish team was chosen during Expo Sweet in Warsaw, held 22-25 February. Paweł Petrykowski will be the team's gelato artisan, Przemysław Putynkoeski the pastry chef.

The first two members of the German team were chosen in Hamburg on 13-18 March, during the Internorga trade show. Cosima Winkelmann, will be the team's young pastry chef, and Gianni Toldo the gelato artisan. In Morocco, at the Cremai Salon International des Professionnels de l'Hôtellerie, Restauration et Pâtisserie-Boulangerie in Casablanca (24-27 March), Rachid Zahroun was chosen to be the team pastry chef.

Argentine, Chile and Mexico have been also selected to participate to the Cup during the fair Fithep "Expoalimentaria Mercosur" in Buenos Aires (Argentina). The Argentine team will be composed by Captain Ariel Segesser with Daniel Celentanno and Erica Rodriguez. Chile will be led by Jorge Ortega Vidal, with Ian Bortnik Waisbein, Mexico will be led by Oscar Ortega, Arturo Salinas Sergio Martinez and Diana Carolina Reyes Najera. The World Cup will also include teams from Australia, Japan, Spain, and USA, not to mention other countries that will be requesting the opportunity to participate.



The sweet of the Argentine Team.

ARGENTINA, ON

Our voyage through the history of Italian gelato in Argentina continues: from the post-war period until today. (Part 2)

By Luciana Polliotti

Immediately after the war, Italy was in ruins. The Argentine historian Maria Teresa Monteresi wrote: "While in post-war Italy there was a high rate of unemployment and a worsening of political and social conflicts... in Peron's Argentina state-supported industry needed specialized workers and technicians. Thanks to official agreements and a spontaneous rise in emigration, 500,000 Italians, called by family and friends, entered Argentina between 1947 and 1954". It was the second and last great wave of arrivals from Italy. After the war, the country was seen as a safe place, where there was work and room for social growth. In fact, Argentina was going through an important economic acceleration. If you take what was happening to industry and add to that the condition of being "granary of the world", the result is a marked increase in consumption by the middle and lower classes.

In contrast with the first wave of immigration at the beginning of the 1900s, most of which consisted in people from southern Italy and Campania, the immigrants came mostly from northern Italy, and three quarters of them found home in Buenos Aires and "Gran Buenos Aires", the province of the federal capital.

As far as gelato is concerned, the new arrivals came mostly from the eastern Alps. In those regions (Val di Zoldo, Cadore, Friuli, and so on) the trade of gelato artisan had solid roots. They were professionals who in the 1800s and early 1900s brought gelato to every corner of the globe. Solid people, who had already lived through the worst and therefore had no fear of everyday challenges, even in foreign lands.



Landing in Argentina: Italian immigrants in 1948.



Domenico Saladino and Alessandro Tedeschi at the Children's Hospital (1986).

"We, who have personal experience with bullets and misery, understand work and we know what it means to suffer hunger and pain. These things are not easily forgotten and therefore every day for me is a new birth and a way to thank God for being alive... You have to keep this memory alive, especially the good things that happened. A secret that we gelato artisans have is this: remember the good things and give them away to others when you produce artisanal gelato". These

CE UPON A TIME

words come from Luigi Dalla Torre, a gelato artisan from La Plata.

THE CREAMY GELATO THAT ARGENTINES FALL IN LOVE WITH

With the arrival of gelato artisans from northern Italy, a new school of thought entered in Argentina. In contrast with the Neapolitan school, which had mastered the production of citrus and fruit gelato in general, artisans from Veneto, Trento, and Friuli preferred creamy, milk-based gelato, also with egg cream in an infinite number of varieties.

In those years it was still very difficult to produce gelato. Here is one representative testimony - and we are as far along as the third generation of immigrants - from Luisa De Martino, mother-in-law of the artisan D'Auria di Maiori: "It's not easy to make gelato, and it was even harder before when there weren't machines and you did everything with the sorbettiera filled with ice and salt. The whole process required significant physical effort and lots of sacrifice: peel crates and crates of fruit, carry 70 kg sacks of sugar". Lives revolved around gelato, says Ms De Martino. "At Christmas and New Year's we worked so much that we finished just in time to make a toast to the holiday". Such was life at that time, if you can call it that. Thank goodness for technological developments!

MODERNIZING WITHOUT LOSING THE BEST TRADITION

The new wave of immigrants brought modern developments with them. It is a long wave that lasted through the 1950s. There was a bit of everything: fully trained gelato artisans, with years of professional experience, or with the only objective of progressing socially and boasting a solid work culture and special talent for relating with others. Examples include the Dal Col family from Cibiana del Cadore, the Olivotti

family who, with the Cadore gelato shop, became a point of reference in the artistic and cultural life of the capital. And then there are the Bortolot, from Zoppè, with their Il Piave gelato shop. This family of experts deserves some extra attention because in 2008 Federico participated as captain of the Argentine team at the Gelato World Cup, taking his team to a well-deserved third place (only 10 points behind the very strong French team!). And his brother has an important position in Uniteis, the association of gelato artisans in Germany. And we must also remember Alessandro Tedeschi, who arrived in Argentina in 1951 as a tailor and then reinvented himself as a gelato artisan, becoming so good at his new trade that he opened his first gelato shop in 1966.



The first edition of the magazine for Argentine gelato artisans.

THE FOUNDING OF AFADHYA

An important year for the gelato business in Argentina was 1972, when it was decided to embrace the motto “Unity = + strength” and to establish the Association of Argentine Gelato Artisans. The principal organizers were Silvestro Olivotti, Héctor Giménez, and Ricardo García. Ricardo, about 10 years earlier, had deposited 300 pesos in the bank hoping to establish an association of gelato artisans. On August 31 of that year, 150 gelato artisans met at Ghelco, Rubi, and Starosta, suppliers that worked in the gelato business. On 27 October, after having formulated a provisional charter,

a call was sent out to gelato artisans through the La Razon newspaper, asking them to participate at the association’s first meeting scheduled for 30 October 1972. And so it was. García’s 300 pesos, which in the meantime with interest had become 400, are the nest egg that made it possible to finance the first efforts of Afadhy. Alejandro Tedeschi, current president of the association and member of the Honorary Committee of the Gelato World Cup, remembers those who predicted disaster: “This association won’t last until the cock crows”. And here we are, in 2015 Afadhy is stronger than ever! “None of us, individually, is strong

A very sweet history

Alejandro Tedeschi, president of Afadhy, shares with us the story of the origin of dulce de leche.

“Many years ago, a master gelato artisan was serving a cone of gelato in his shop and noticed that the chocolate was about to finish. He went to his production area and put milk on the stove. In the meantime, his daughter arrived along with his son-in-law and all his grandchildren. The artisan, distracted by his family, forgot about the milk on the stove. They went out to lunch, came back, and, once the family had left, the artisan re-opened his shop and suddenly remembered the milk. He was quite upset as it had been almost six hours. He ran to the production area and instead of milk he found a sort of brown jam. He didn’t want to throw it all away and so he had an idea: he added some ingredients so it would freeze and turned it into a wonderful cream, and that’s how dulce de leche was born”.

Dulce de leche gelato: an argentine specialty

Dulce de leche is Argentina’s Nutella. It is everywhere: breakfast, snacks, sweets, and, obviously, artisanal gelato. In fact, it is the highest selling gelato in Argentina and there are many variations: stracciatella with dulce de leche, with almonds, with hazelnuts, with crunches, with blueberries, and so on. If an artisanal gelato shop didn’t have dulce de leche gelato it would be a tragedy: customers would go on strike in front of the locale. Technically, dulce de leche gelato is very simple as it is a concentrate of sugars, nonfat milk solids, and a small percentage of fats. Artisans of old - and some still today - boiled milk and sugar for hours until they had a concentrated mixture with the typical flavour of dulce de leche. Today, thanks to the evolution of food technology, artisans can use dulce de leche that has already been concentrated, very tasty and dark brown in color.

Recipe

Fresh whole milk	415	g
Water	50	g
Dulce de leche for gelato	360	g
Dehydrated glucose 30 DE	20	g
Neutral stabilizer	5	g
Cream	150	g
Total	1000	g



Eduardo Zacaria, Team manager for Argentina at the 2014 Gelato World Cup



The Argentine team at the 2014 Gelato World Cup.

enough. However, united we have a potential that is much greater than all of the gelato industry put together", Héctor Giménez said in 1973. And he was right because soon after the association, thanks to its members, was able to purchase its own headquarters at Avenida Callao 449 in Buenos Aires. Over time it has grown, with the acquisition of new offices. Thanks to its financial autonomy, it has been able to sustain some memorable battles.

From the beginning, the association's objectives were clear: protect and defend artisanal gelato and its members, foster economic, social, and technological growth among its artisans, and stimulate a unified spirit among its associates.

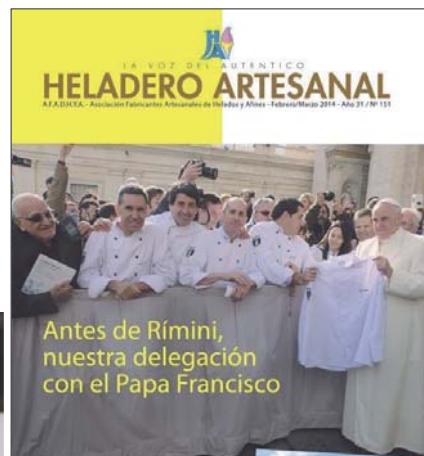
Unfortunately we cannot list all the people who have contributed to making Afadhyá the incredible power it is today. We remember the professionals that have represented all the other gelato artisans, directing the association over the years: Héctor Giménez, Silvestro Olivotti, Reinaldo Capello, Domenico Saladino, Gabriel Famà, Federico Bortolot, Jorge Davalli, Maurizio Ram-poldi, and, since 2008, Alejandro Tedeschi.

Today, thanks also to the efforts of Afadhyá, the Argentine gelato artisans are highly skilled and their gelato can compete at the highest international levels.

Publitech, publisher of specialized trade magazines, organizes Fithep in Buenos Aires, an exhibition dedicated to artisanal gelato, flavor trades, and food technology, and it is here that Afadhyá holds its Latin America Cup. During this competition gelato artisans, chefs, pastry chefs, and ice sculptors from Latin American countries compete for the opportunity to become members of the teams that will vie for the Gelato World Cup, held biannually at Sigep in Rimini.

Bibliography: Historia del helado artesanal, Afadhyá, Buenos Aires, 2011

For the Gelato World Cup, the Argentine team gave a gelato artisan jacket to Pope Francis.



EATING SAFE

The theme for World Health Day 2015 has been food safety, a topic of high relevance to all people on the planet, and multiple stakeholders, including government, civil society, the private sector, and intergovernmental agencies.

Data on the harm caused by foodborne illnesses underscore the global threats posed by unsafe foods, and the need for coordinated, cross-border action across the entire food supply chain, according to World Health Organization (WHO), which on 7 April 2015 dedicated its annual World Health Day to the issue of food safety.

WHO highlighted the challenges and opportunities associated with food safety under the slogan "From farm to plate, make food safe".

"Food production has been industrialized and its trade and distribution have been globalized", says WHO Director General Dr Margaret Chan. "These changes introduce multiple new opportunities for food to become contaminated with harmful bacteria, viruses, parasites, or chemicals".

Dr Chan adds: "A local food safety problem can rapidly become an international emergency. Investigation of an outbreak of foodborne disease is vastly more complicated when a single plate or package of food contains ingredients from multiple countries". Food safety encompasses actions to ensure that all food is as safe as possible. Food safety policies and actions must cover the entire food supply chain, starting in the environment, through primary production, processing, distribution and preparation to consumption. Unsafe



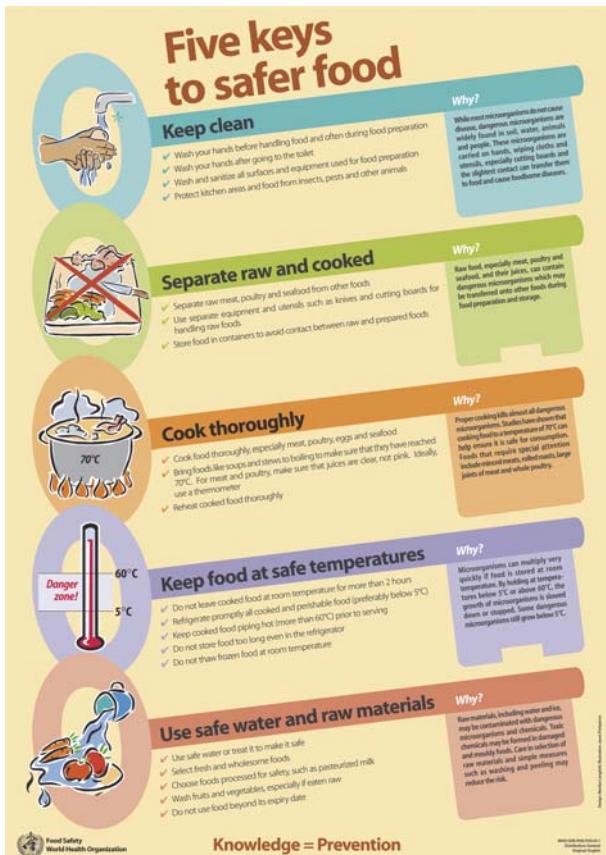
food can cause more than 200 diseases. Examples of unsafe food include undercooked foods of animal origin, fruits and vegetables with parasites. Today, WHO is issuing the first findings from what is a broader ongoing analysis of the global burden of foodborne diseases. The full results of this research, being undertaken by WHO's Foodborne Disease Burden Epidemiology Reference Group (FERG), are expected to be released in October 2015.

Some important results are related to enteric infections caused by viruses, bacteria and protozoa that enter the body by ingestion of contaminated food. The initial FERG figures, from 2010, show that there were an estimated 582 million cases of 22 different foodborne enteric diseases and 351 000 associated deaths. The African region recorded the highest disease burden for enteric foodborne disease, followed

by SouthEast Asia; over 40% people suffering from enteric diseases caused by contaminated food were children aged under 5 years.

Unsafe food also poses major economic risks, especially in a globalized world. In 2011, in Germany the case of sprouts contaminated by *Escherichia coli* caused US\$ 1.3 billion in losses for farmers and industries and US\$ 236 million in emergency aid payments to 22 European Union Member States.

Efforts to prevent such emergencies can be strengthened, however, through development of robust food safety systems that drive collective government and public action to safeguard against chemical or microbial contamination of food. Global and national level measures can be taken, including



HOW SAFE IS YOUR FOOD?



From farm to plate,
make food safe

WORLD HEALTH DAY 2015
#safefood | www.euro.who.int/whd2015



using international platforms, like the joint WHOFAO International Food Safety Authorities Network, to ensure effective and rapid communication during food safety emergencies.

At the consumer end of the food supply chain, the public plays important roles in promoting food safety, from practising safe food hygiene and learning how to take care when cooking specific foods that may be

hazardous (like raw chicken), to reading the labels when buying and preparing food. The WHO Five Keys to Safer Food explain the basic principles that each individual should know all over the world to prevent foodborne diseases.

"It often takes a crisis for the collective consciousness on food safety to be stirred and any serious response to be taken", says Dr Kazuaki Miyagishima, Director of WHO's Department of Food Safety and Zoonoses.

"The impacts on public health and economies can be great. A sustainable response, therefore, is needed that ensures standards, checks and networks are in place to protect against food safety risks".

WHO is working to ensure access to adequate, safe, nutritious food for everyone. The Organization supports countries to prevent, detect and respond to foodborne disease outbreaks - in line with the Codex Alimentarius, a collection of international food standards, guidelines and codes of practice covering all the main foods.

Food safety is a crosscutting issue and shared responsibility that requires participation of non-public health sectors (i.e. agriculture, trade and commerce, environment, tourism) and support of major international and regional agencies and organizations active in the fields of food, emergency aid, and education.

Filling up on health

Some come from far away, others can practically be found in your back yard. And they are great for your health. Superfruits are precious natural allies rich in vitamins, minerals, antioxidants, amino acids, fibres, and other nutrients that are useful for keeping a body fit. They are sold fresh and dried, packaged or loose, and can be used in many authentic sweet and savoury recipes.

For Tibetans, goji berries represent longevity. They are considered to be one of the natural foods that are most nutritious and filled with antioxidants. They can be eaten alone as a snack or added to vegetable couscous, covered with chocolate, or as the main ingredient in mousses and jams.

Widespread throughout northern Europe, chokeberries have a high level of vitamin K which can neither be produced nor stored by our bodies, but which is fundamental for binding calcium in bones. They can be eaten by themselves or added to banana smoothies.



Truly packed with healthy properties, superfruits are increasingly being used in both sweet and savoury recipes.

Chia seeds come from Mexico. For the Aztecs, their name was synonymous with strength. Thanks to their calcium content they are particularly useful for people aged 40 and up, those who are lactose intolerant, and people looking to strengthen bones and muscles. In vegan diets, they are mixed into muffin batter or in soups.

Also known as ground cherries, physalis berries are aromatic and refreshing, filled with vitamins and minerals, including zinc, iron, potassium, phosphorous, magnesium, and fibre. They have been cultivated for their medicinal properties since ancient times.

In fact, the Incas called them "golden jewels". They can be eaten by themselves, on toasted bread with prosciutto or in salads, or chopped and mixed into chocolate cookie batter.



Boasting a flowery aroma, the pitaya is a tropical fruit rich in vitamins C, E, and beta-carotene. Added to ricotta and worked into a mousse, it becomes an original dessert.

Originating from Argentina and Chile, maqui berries contain a high quantity of anthocyanin, powerful antioxidants. They are good to eat by themselves or blended into gazpacho. The berries naturally contain iron, vitamin C, and resveratrol, an antioxidant that slows skin aging. They are perfect as a snack and for



serving with alcoholic and non-alcoholic drinks. A boundless source of health, blueberries are filled with antioxidants and stimulate blood circulation. They can be eaten alone, in jelly, jams, and mousse. The pomegranate is considered a heart-saving fruit due to its nutrients, which sustain and protect the cardiac muscle. It contains vitamin C, K, polyphenols, and anthocyanins. It is a sophisticated addition to salads, sauces, and soups.

Did you know...

The collaboration between the Umberto Veronesi Foundation and members of the artisanal gelato supply chain (Aiipa, Acomag, ArtGlace, Cna Alimentare, Gelato World Cup, Confartigianato, GA, Maestri della Gelateria Italiana, Sigepl, and Editrade's PuntoIT magazine) will continue in 2015. The title of this year's campaign is "Did you know...", illustrating the health benefits of six flavours analysed by the Foundation: hazelnut and its vitamin E helps skin and hair; berries, rich in vitamin C and E, contain antioxidants and salicylates, particularly effective in reducing inflammation; strawberry and raspberry purify the organism thanks to their fibre, minerals, and vitamin C; pistachio, with its vitamins, minerals, proteins, and "good" fats is a great energy snack; blueberries have the strongest antioxidant effect of any fresh fruit, not to mention reducing inflammation and protecting veins and sight; dark chocolate is a source of vitamin B3, minerals like magnesium, and molecules that help keep the body responsive and the mind in a good mood.

In this effort, the Foundation supports Dr Elena Dogliotti as part of the European Athena Project, which has the objective of studying the relationship between the consumption of anthocyanin and cardiovascular risks.

Have a good lunch!

An exhibition mixing irony and nostalgia, critique and substance. Eighteen food concepts made by students at the Scuola Politecnica di Design in Milan, Italy.

The Next Supper presents an eclectic selection of 18 food concepts drawing on inspiration from around the world, made by students at the Scuola Politecnica di Design in Milan. The works of art explore the way eating has changed over the years, offering an original perspective on preparation, eating, and enjoying food, together with others or alone.

In the project of the Cadeau biscuit (designer: Lorenzo Damiani) the sweet is conveniently held by the cup thanks to a notch designed to fit in the border of the container. The Corolla plastic tray (designers: Alessandro Stabile, Isaac Pineiro) can be screwed on to the nut cream jar to enjoy it with fresh fruit, bread or biscuits. The Duck family of glass containers (designer: Cristian Visentin) brings to the table unusual shapes that enhance flavours and provide diners with unexpected emotions. It includes carafe, decanter, oil and vinegar cruets.

Essenza (designers: Enrico Bianchettin, Spyridoula Mantousi, Hariadna Pinate Brito) is a set of three eating tools that allow easier experiences when approaching different food cultures.

Fauna (designer: Isaac Pineiro, Nadadora) is a collection of wooden sandwich picks to add a twist to the evening ritual of tapas, while sipping a glass of wine. In Gold Digger (designers: david/nicolas) manufac-



1



2



3

tured chocolate are hand-painted with edible gold, and placed on a crimson tablecloth to give the impression that they are untouchable and ergo precious.

The project of the IL salt cellar (designer: Concetta Lorenzo) brings back the old gesture of taking up a pinch of salt between the fingers.

The ceramic containers Lateira (designer: Rui Pereira) pays an homage to the typical Portuguese canned fish



4

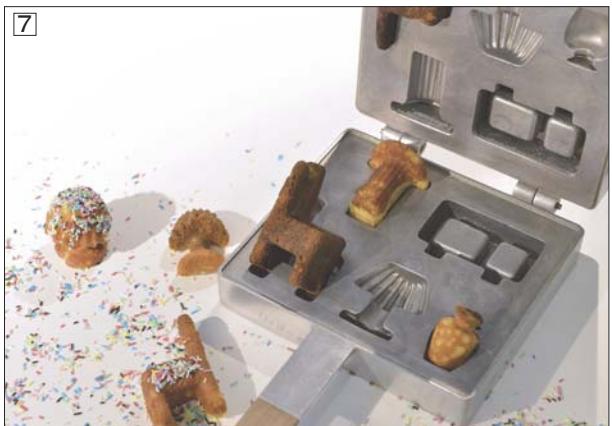
industry via another local tradition: clay ceramics. With Ki.ra (designer: Kostantia Manthou), a ceramic pot with a lid and extra accessories allows to prepare food containers made of bread for an outdoor meal. The drinking set Kushi (designers: Asher Goldberg, Keawkasam Nuttapong, Anna Ortoli) draws on values and gestures belonging



5



6



7

to the offering rituals cherished by many cultures.

The Piatti Tipici project (designer: Marta Carboni) investigates the typical dishes of a group of immigrants in Milan. The ingredients, arranged according to the colour and to the recipe, were photographed. The resulting artwork decorates a series of plates, one of each specialty. Il Sapore dei Mobili project (designers: Rui Pereira, Ryosuke Fukusada) was born as an ironic reflection on the speed of the contemporary furniture industry. The basic ingredient of Slim Chips

(designer: Hafsteinn Júlíusson) is flavoured, edible paper, with almost zero nutritional value. The Un e Mezza tableware collection (designers: Nicolas Mousalem and DGO) is a fluid landscape of little plates that encourages sharing among tablemates. We are the Salt of the Earth project (designer: Laura Affinito) brings back a forbidden gesture as vow of peace for the world. A dining plate decorated with the suggested portions reminds us of the fundamental values of nutrition. Whell of Nutrition (Designers: Hafsteinn Júlíusson, Rui Pereira) comes in three versions: Diet, Extra ordinary and Supersize. The Zag pasta cutter (designer: Alessandro Stabile) comes with six interchangeable patterns. The decoration of the cutting lines make the perimeter the center of attention. 2Taste (designer: Giorgio Bonaguro) is a cheese and honey tasting tool: on the one hand, you have a knife and on the other hand, a honey dripper.

1. Cadeau biscuit, Lorenzo Damiani designer.
2. Slim Chips, Hafsteinn Júlíusson designer.
3. We are the Salt of the Earth project, Laura Affinito designer.
4. Gold Digger chocolate, david/nicolas designers.
5. The Piatti Tipici project, Marta Carboni designer.
6. The Corolla plastic tray, Alessandro Stabile and Isaac Pineiro designers.
7. Il Sapore dei Mobili project, Rui Pereira and Ryosuke Fukusada designers.

CHOCOLATE STAR



Massimo Carnio is the new champion of Italian chocolate, having won the sixth edition of the Italian Chocolate Championship, held during the latest Sigep in Rimini, Italy. He has therefore earned the right to represent Italy at the final of the World Chocolate Masters to be held in Paris on 28-30 October 2015.

The 12 competitors who participated in the Italian championship challenged each other on the theme "Natural Inspirations", offering the jury an authentic voyage of the senses thanks to the purest of high-quality ingredients. With their skill and expertise they illustrated how nature inspired forms, colours, and the consistencies chosen to shape chocolate into powerfully emotional works of art. Reflecting current food trends, the competition called for an artistic piece made of chocolate, a moulded praline made with local ingredients, Chocolate to go (chocolate snack),



and "Patisserie of the day", a pastry made with local, fresh ingredients.

The triumph of Massimo Carnio (owner of the pastry shop Villa dei Cedri in Valdobbiadene, Treviso, Italy), came after four days of careful scrutiny by judges, who gave first place to his artistic piece and moulded praline. Carnio also won the press award for best artistic piece. With his victory, Massimo won numerous prizes, including a visit to the Or Noir production site of Meulan Paris to make an exclusive recipe featuring custom Or Noir chocolate.

Second place was awarded to Sandy Astrali, who made the best pastry of the day. Kim Kyunjoon, chocolate artisan from Villa Crespi restaurant on Orta Lake, won top honours for his chocolate snack, earning him third place overall. Competitors were judged by the best professionals in the business, divided into two juries, one focused on artistry, the other on taste. The artistic jury included Leonardo Di Carlo; Jean Philippe Darcis from Relais Desserts; Carola Stacchezzini,

Massimo Carnio's best praline.

Callebaut ambassador; Stefano Laghi; and Salvatore Toma, Cacao Barry ambassador. The taste jury included Xano Saguer, Cacao Barry ambassador; Pasquale Marigliano, AMPI master and Cacao Barry ambassador; Andreas Acherer from Relais Desserts and Cacao Barry ambassador; Andrea De Bellis, Callebaut ambassador; Carmelo Sciampagna, AMPI master and 2007 Italian chocolate champion; and Fabrizio Galla, AMPI master and 2005 Italian chocolate champion. The honorary president was master chocolate artisan Gianfranco Rosso from Turin. The special award of "Best Juror" as voted by the competitors was Andrea De Bellis, succeeding Andreas Acherer who won the honour in 2013.



Massimo Carnio's best showpiece.



Sandy Astrali, second prize.

So, now it's on to Paris in October to witness another great event in the history of world chocolate. The jury will include Fabrizio Galla from Turin, award-winning international pastry and chocolate champion and runner up at WCM 2005, having earned top honours for the best praline in the world.



Kim Kyunjoon's best chocolate snack.

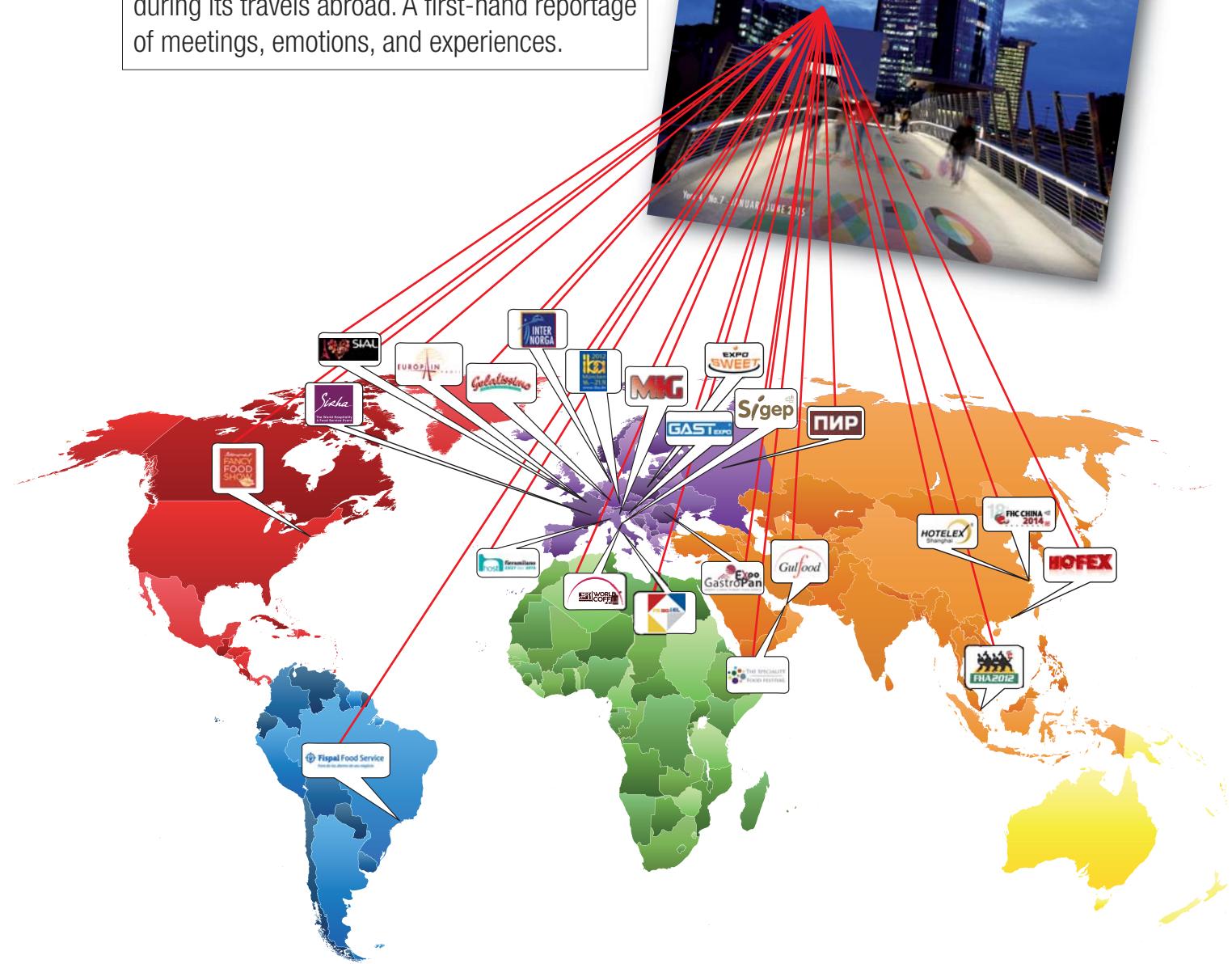
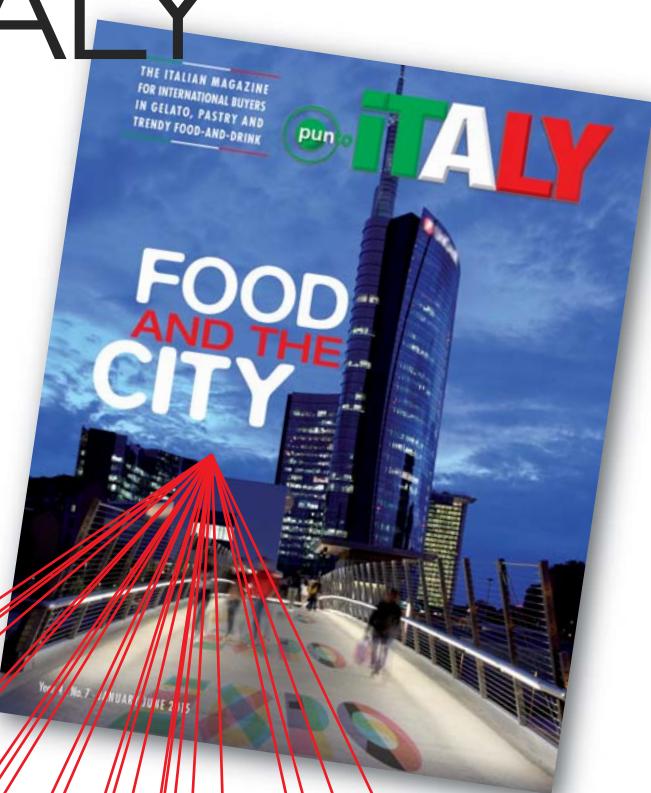


Sandy Astrali's best cake.

PUNTOITALY WIRE

By Davide Pini

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





SIRHA

Lyons (France), 24-28 January

3,050 exhibitors - 189,000 visitors

Just a few days after a successful Sigep in Rimini, where puntoltaly helped to welcome international buyers who flocked to the most important event in the world for true artisanal gelato, we are once again on hand at Sirha in Lyons, the exhibition that hosts the prestigious Bocuse d'Or cooking competition. Lyons is one of the corners of the so-called white magic triangle, together with Turin and Prague, its "magical" aura moves and enchants, especially in the medieval quarter - the "Vieux Lyon" as it is known here - where most of the local tourist attractions are concentrated. It is when

the light of day starts diminishing that this city changes its appearance, artificial lights of all colors envelop buildings and monuments like luxurious evening wear, while museums and shops concede the stage to restaurants, bistro, crepe shops, and pubs. More than anything else it's the numbers that speak loudest about Sirha: 19 competitions, 19,715 chefs, more than 1,600 daily demonstrations, 992 accredited journalists, 46,000 square meters of carpeting over 17 km of aisles, 725 world premieres, 15 tons of food donated to the food bank. And puntoltaly is in the middle of it all, at various stations: the magazines positioned in the newsstands dedicated to the international trade press and a corner in the area dedicated to Italian specialties.



GULFOOD

Dubai (UAE), 8-12 February

5,000 exhibitors - 82,000 visitors

Dubai is the first stop outside Europe on our 2015 tour, the third exhibition in less than a month after Rimini and Lyons, in which puntoltaly meets with international operators to support the excellence that distinguishes the companies that believe in the project and follow it with enthusiasm.

Expectations at Gulfood are particularly high and, as usual, the exhibition does not disappoint: there are exhibitors from no fewer than 120 countries and visitors from more than 170 different nations who, according to surveys gathered by organizers, judge the event to be Good or Excellent in 94% of cases.

Gulfood is without a doubt a great moment of visibility and business, and continues to be the event where

puntoltaly is able to connect with the greatest number of trade operators. I find it extremely stimulating to talk about Italy with people of all ethnicities and religions, whose values, codes, creeds, and tendencies are so different, and all this repeats continuously throughout the five days of the exhibition.

Visiting Dubai in early February is very pleasant for me, a taste of summer made even more delicious this year, with snow making it hard to get to the Malpensa airport in Italy and almost 30 degrees Celsius in Dubai accompanying me through a city that boasts 40 international twinnings.

In Gulfood's presentation booklet, Dubai is described as a city where cultures collide and business thrives, a great honor therefore for puntoltaly to be chosen once again as a media partner in an event that this year celebrated its 20th anniversary.





HOTELEX

Shanghai (China), 30 March - 2 April
1,600 exhibitors - 85,000 visitors

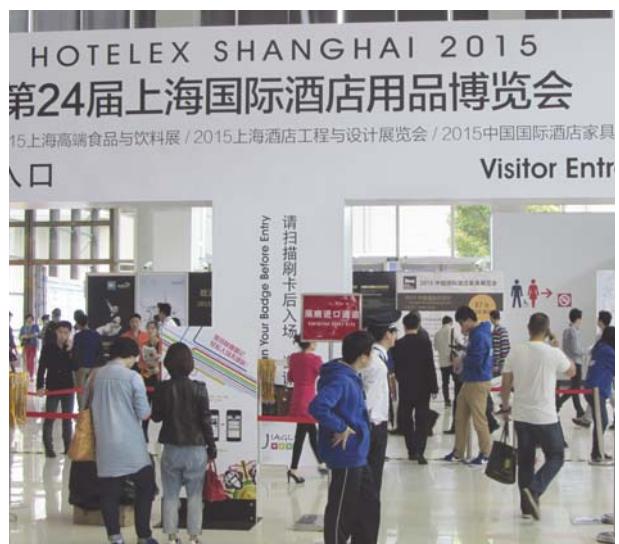
The event in Shanghai concludes a symbolic triptych of exhibitions at which puntitaly has participated for the first time, testimony to the enterprising spirit that has distinguished the project, constantly in search of new stages abroad on which to exhibit Italian food excellence.

The atmosphere in Shanghai is incredible, from the pounding rain on the exhibition's first day with a temperature around 10 degrees Celsius, to the sunny days of 30 degree heat that followed, something which surprised even the exhibition's organizers, who didn't expect such high temperatures in this season, caused by the typhoons that agitated southeast Asia throughout the days of the event and then held me prisoner in the airport for a dozen hours before I could start my long flight home. Shanghai is a magnetic city, a mix of history and modernity that permeates every quarter, a kaleidoscope of culture and feelings that embraces 20 million inhabitants in an area of more than 6,000 square kilometers.

Italian products are highly sought in this event, with specific areas dedicated to pizza and gelato, but once



again it is disappointing to see how most events relating to coffee and cappuccino make no reference to Italy, which, in a certain sense, has lost its paternity of a type of consumption that for us is more a lifestyle than just a product.





HOFEX

Hong Kong (China), 6-9 May

2,400 exhibitors - 40,000 visitors

The usual humid heat accompanied by smog welcomes me to Hong Kong, but even this is part of the ambiguous charm of this city, its name literally meaning "fragrant harbor", a confirmation of the curious contradictions of a city where the rhythms are increasingly frenetic. It is ranked fourth in the world for population density and third for fertility.

The city with the seventh largest GDP in the world is mainly characterized by large skyscrapers along the port, sumptuous shopping malls that contrast with hundreds of shops measuring just a few square meters, and a striking number of people that, especially in rush hours, fill the streets, walking at an incredible pace. All this creates a pulse of vitality and business, the perfect background for those who make a quick stop here at the biannual Hofex, called by organizers "Asia's Leading Food & Hospitality Tradeshow".

The exhibition is well organized, in one of the most el-



egant locations in our world tour, and the results for puntoltaly, the event's only European media partner, are extremely positive, with an interest shown by operators that was much superior to our most optimistic expectations.

Evidently this edition was to be distinguished by great performances and it was a pleasure for me to personally experience the Guinness world record for Largest Coffee Mosaic, made by a team of keen youth supervised by Mr Chris Sun, master barista of Le Méridien Cyberport: 8,888 cups ably filled with different shades of coffee to construct a winning image.

With the long flight back from the Far East thus ends the first semester of puntoltaly, one of the most intense since the project began.



Journey of tastes

Once again in 2015, puntitaly's first semester abroad was spent at five international trade shows, as well as two national exhibitions in Eastern Europe, making the most of domestic trends towards food Made in Italy. These are important opportunities to meet professionals who are very interested in our cuisine, supporting the brands that are present at the exhibitions.



INTERNORGA

Hamburg (Germany), 13 - 18 March
1,300 exhibitors - 95,000 visitors



EXPOSWEET

Warsaw (Poland), 22-25 February
100 exhibitors – 10,000 visitors



GASTROPAN

Targu Mures (Romania), 19-21 March
132 exhibitors – 21,000 visitors

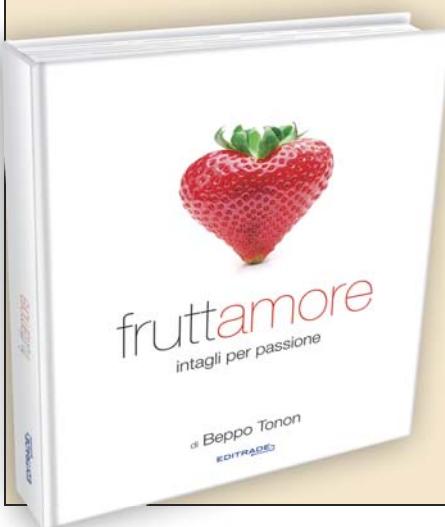
WHO IS BEPPO TONON

By Beppo Tonon



Owner of the restaurant and gelato shop Ca'Lozzio, which is above all a cultural and artistic circle, he won the first prize at the three most important competitions of decorative gelato cups in Longarone (Italy), Alicante (Spain) and Erfurt (Germany). In 2006 he won the Gelato World Cup. He has been

invited to several TV shows in Italy and abroad: for the show Detto Fatto, with which he works from time to time, he used fresh fruits and vegetables to recreate Expo 2015's mascot, Foody. He currently teaches vegetable and fruit sculpture techniques. This recipe is taken from the book *Fruttamore, intagli per passione* (*Fruttamore, carving for passion*) published by Editrade.



AUTUMN LEAVES

The pear leaves that should be used to add a touch of class to gelato, cups, and fruit plates have the elegant bearing of Japanese maples. Relatively easy to make with a slicer and a carving knife, they are perfect for simple compositions and they look great.

Suggested fruit: pears garnished with strawberries.

Gelato flavours: vanilla, fruit.

For decorating: on tarts, placed on a layer of pastry cream, while for the carpaccio spray a few drops of liquor.

Fundamental rule: wash the pears well and leave the skin for both aesthetic and structural reasons.

Equipment: slicer, knife.



A CAREFUL CHOICE

The best pears for this kind of recipe are the longer ones, like Kaiser or Abate. Both mature in autumn/winter and have perfect colouring (rusty in one case, golden with reddish shading in the other) that contrasts nicely with the white pulp. They also have a sugary taste and firm body that doesn't fall apart during cutting.

They should be medium sized, neither too big nor too small.



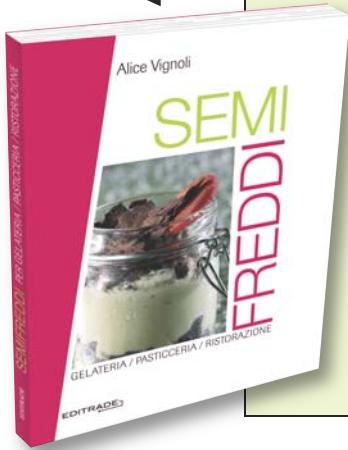


SOME IDEAS

On gelato the slices can be relatively thick, making it possible to build more structured and artistically interesting compositions. On cakes, particularly on tarts, the slices should be slightly thinner but not too much, so as to cover the dessert's surface in a satisfactory manner. For carpaccio the pears should be sliced even thinner, becoming more elastic and therefore more easily folded.



WHO IS ALICE VIGNOLI



By Alice Vignoli



Alice calls herself a “black belt in gelato.” Bolognese by birth, the daughter of a gelato artisan, Alice has built her career around the passion for her work. For years she worked as an instructor at Carpigiani Gelato University, where she displayed her broad knowledge of practical techniques in classic gelato, espresso gelato, and semifreddo pastry making. In 2010, she wrote *Semifreddi*, a book of recipes, followed a few years later by *Alice’s Notebooks*, both published by Editrade. For two seasons, beginning in 2010, she worked as consultant and production manager for Gelaterie Affresco, a chain of retail shops and two production labs. Always abreast of current legislation and HACCP procedures, she also works with gelato companies worldwide. She currently works as a tutor with the television program *Detto Fatto*.

CHOCOLATE SAUCE



INGREDIENTS

Water	g	600	A
Sugar	g	220	B
Cocoa powder 22/24%	g	150	C
Dark chocolate	g	100	D
Dehydrated glucose	g	125	E

TRADITIONAL METHOD

Pour the water into a pot and start heating it. At the same time, mix the dry ingredients (sugar, glucose, and cocoa powder). Sprinkle the dry ingredients into the tepid water and mix with a wire whisk. At the first sign of boiling, add the dark chocolate. Cook until the mixture reaches 90°C (194°F) and then remove from heat. Quickly cool and store at 4°C (39°F) for up to one month.

SUMMARY

Heat A

Mix B + C + E and sprinkle into A

At the first sign of boiling add D

Cook to 90°C (194°F), cool, and store.



PINK SHIVER

Yield: two pans with 18 cm diameter, 4 cm high

INGREDIENTS

<i>Fresh 35% fat cream</i>	g 1000	A
<i>Mascarpone</i>	g 300	B
<i>Raspberry sauce</i>	g 600	C
<i>Italian meringue</i>	g 400	D



RECIPE AND ASSEMBLY

Prepare the moulds by cupping some almond cookie disks the same diameter as the cake mould. Protect the internal edge with a strip of acetate the same height as the mould. Soak the sponge cake with neutral sugar water. Prepare the inserts using a 1 cm high steel circle that is smaller than the mould, filling it with chocolate sauce (see previous recipe). Place in blast freezer. Mix the raspberry sauce and Italian meringue in a bowl. Whip the fresh cream and mascarpone in a mixer until a semi-whipped state is reached. Add the whipped cream to the rest of the ingredients, one spoon at a time, making sure not to deflate the mixture. Portion the semifreddo mixture into the moulds remembering at half way to add the chocolate insert that has been removed from the steel circles. Place the moulds in the blast freezer until they hardens.

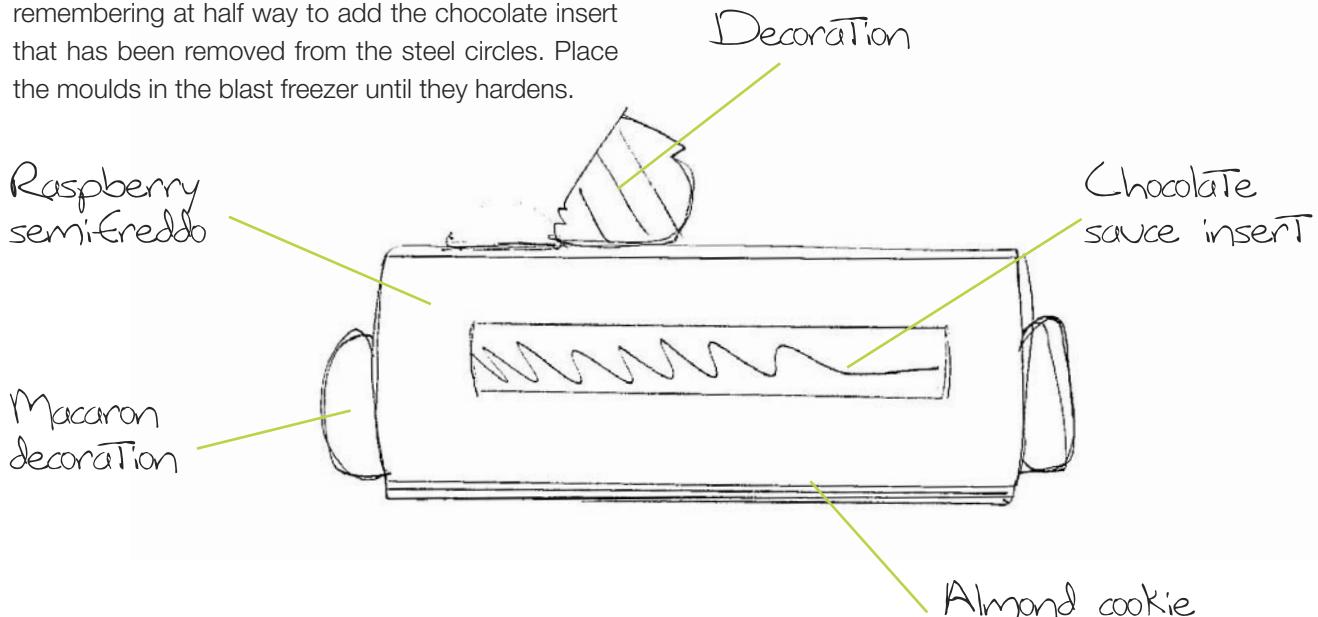
SUMMARY

Mix **C** + **D**.in a bowl.

Whip **A** + **B** in a mixer and add the rest of the ingredients. Portion mixture into the moulds, adding the chocolate sauce insert to the centre.

DECORATION

Once the semifreddo has hardened, cover with a layer of neutral gelatin and then marbleize with raspberry sauce. Remove the mould and position it on the serving plate. Decorate as desired.



STORAGE

The frozen, decorated product can remain in the display case at -19°C (-2°F) for two weeks. Undecorated product that is frozen solid (-32°C or -25°F for one hour) can remain in storage at -19°C (-2°F) for three months.

SUBSTITUTIONS

The whipped ingredients A+B+D can be substituted with a semifreddo base having a neutral flavor.



WHO IS ANTONIO MEZZALIRA

By Antonio Mezzalira



Antonio was born in Sandrigo (Vicenza, Italy) on 30 May 1978. After earning a diploma in surveying in secondary school, he decided to move into the food business. He earned a degree in cooking and continued his training in various restaurants in Padua and Trento, where he was first introduced to frozen desserts by Alfredo Chiocchetti. In his Golosi di Natura (Naturally Gluttonous) gelato shop in Gazzo Padovano, he successfully put into practice all that he had learned, but he also continued experimenting and seeking out ingredients and new combinations, always striving to learn more. He earned prestigious titles like the Golden Cup at the 2008 Mig at Longarone with his Prosecco gelato. In 2013, he won the Gold Cup in the "Plate Gelato" competition held during the Host trade fair, and first place at the Florence Gelato Festival with his Pine Nut flavour. In 2014, he won first place in the Décor Challenge at Sigep for decoration of the display case and the Terme Delice prize at Abano Terme with his Lemon, Lime, and Basil flavour. He is technical director of the 2015 Gelato Festival together with Giorgio Zanatta, and last February he inaugurated the Tonino Leardini Gelato Master School with his gourmet gelato course.

UNIVERSAL GELATO

Three variants of gelato having unique flavours and aromas to celebrate the host capitals of Expos present and past: London, the first city to host the event; Shanghai, the last host in 2010; and Milan, the host in 2015. A sweet tour honouring the most important event in the world.

LONDON (Earl grey tea sorbet)

WITH FRUIT BASE 50

INGREDIENTS:

• lemon juice	10 g
• water	670 g
• sugar	120 g
• dextrose	65 g
• dehydrated glucose syrup 30 DE	60 g
• fruit base 50	35 g
• inulin	40 g
Total	1000 g

WITH FRUIT BASE 100

INGREDIENTS:

• lemon juice	10 g
• water	670 g
• sugar	110 g
• dextrose	50 g
• dehydrated glucose syrup 30 DE	50 g
• fruit base 100	70 g
• inulin	40 g
Total	1000 g

Add 30 g of Earl Grey tea

INSTRUCTIONS

Mix the base with the sugars, then mix in the water. Heat the mixture to 65°C (149°F) and infuse the tea. Let sit for at least an hour and then cool to 4°C (39°F). Add lemon juice and then filter the mixture. Pour mix into the batch freezer and start to freeze. Once completed, extract the sorbet and place it in the blast freezer for five minutes. Place in the display case at -11 to -12°C (10-12°F). Decorate with two slices of lemon.



photo credits: sxc.hu

SHANGHAI

(cream gelato with sweet cinnamon and candied kumquats)

For the gelato

WITH CREAM BASE 50

INGREDIENTS:

• fresh whole milk	550 g
• 35% fat cream	140 g
• skim milk powder	25 g
• sugar	110 g
• dextrose	30 g
• dehydrated glucose syrup 30 DE	40 g
• cream base 50	30 g
• egg yolk	65 g
• sweet cinnamon	10 g
Total	1000 g

WITH CREAM BASE 100

INGREDIENTS:

• fresh whole milk	550 g
• 35% fat cream	140 g
• skim milk powder	20 g
• sugar	100 g
• dextrose	25 g
• dehydrated glucose syrup 30 DE	30 g
• cream base 100	60 g
• egg yolk	65 g
• sweet cinnamon	10 g
Total	1000 g



INSTRUCTIONS

Heat all ingredients except the spices to 85°C (185°F), then cool to 4°C (39°F). Add the powdered cinnamon. Let stand for 12 hours and then filter. Place egg mix in the batch freezer, freeze, and extract. Variegate with candied kumquats, and then place in blast freezer. After a day of cooling at -18°C (0°F), place the gelato in a display case at -12 to -13°C (8-10°F).

SUGGESTION

Decorate the tray with cinnamon sticks and candied kumquats.

For the candied kumquats

• kumquats	1000 g
• water	2000 g
• salt	5 g

For the syrup

• water	1000 g
• sugar	850 g
• glucose paste	150 g

Place the kumquats in a pan and cover them with the 2000 g of water. Add salt and bring to a boil. Delicately drain the fruit. In the meantime, prepare a syrup with the sugars and water. Boil for a few minutes, then add the fruit that has been previously punctured with a sterilized needle. Leave for 24 hours at room temperature. Once the 24 hours have passed, bring the whole to a boil and carefully remove the fruit with a strainer. Let boil another 5 minutes, adding 10 g of sugar, then pour the syrup back over the kumquats. Repeat the operation for two days. Store in their own syrup in hermetically sealed jars.

Please note: it is possible to purchase very good candied kumquats so you can simplify the preparation of this recipe.



For the chocolate puffed rice

• 55% dark chocolate	850 g
• cocoa butter	150 g
• puffed rice	180 g

Slowly melt the chocolate and cocoa butter in a microwave oven or double boiler. Mix puffed rice into the chocolate. Pour the mixture onto a cookie sheet covered with baking paper and let rest in the refrigerator for a few hours. Remove and cut chocolate into pieces to be used as a variegate.

MILANO (saffron cream with chocolate puffed rice)

WITH CREAM BASE 50

INGREDIENTS:

• whole milk	580 g
• 35% fat cream	1500 g
• skim milk powder	40 g
• sugar	110 g
• dextrose	35 g
• dehydrated glucose syrup 30 DE	50 g
• cream base 50	35 g
Total	1000 g

WITH CREAM BASE 100

INGREDIENTS:

• whole milk	580 g
• 35% fat cream	150 g
• skim milk powder	30 g
• sugar	100 g
• dextrose	30 g
• dehydrated glucose syrup 30 DE	40 g
• cream base 100	70 g
Total	1000 g

INSTRUCTIONS

Pasteurize all ingredients at 85°C (185°F) with saffron. Cool to 4°C (39°F) and let rest overnight. Pour mixture into the batch freezer. When the machine finishes, extract the gelato, variegating it with pieces of chocolate puffed rice. Place in blast freezer for five minutes and then in the display case, which should have a temperature of -12 to -13°C (8-10°F).

Add 1 g of saffron for each 3 kg of white base.



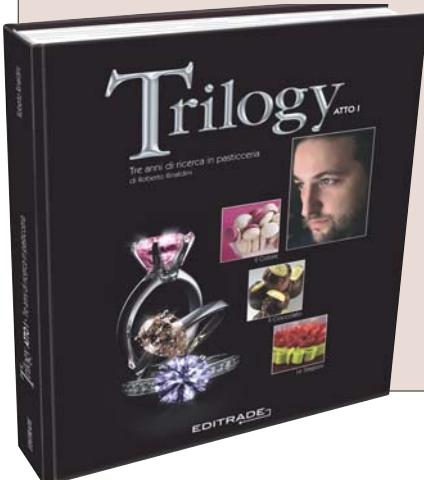
WHO IS ROBERTO RINALDINI

By Roberto Rinaldini



Elected in 2013 "Pastry Chef of the Year" by Ampi, Roberto Rinaldini has twice won the title of World Gelato Champion. At Sige 2014 he received the prize "World Pastry Ambassador" from the magazine puntoIT, and in September of that year he joined Relais Dessert, the French association which brings together the world's pastry and chocolate elite. He was a member of the jury in the cooking talent TV show "Il più grande pasticcere" (The Greatest Pastry Chef). He has created, organized, and consulted on various competitions for

Sige at Rimini, like the Junior Pastry World Cup, The Pastry Queen, The Star of Sugar, and The Star of Chocolate. He has opened Rinaldini Shops in various cities in Italy and in Tokyo, creating elegantly designed environments where desserts are the center of attention in all their expressions. To share the secrets behind his innovative creations, he wrote the book Trilogy, published by Editrade.



HAPPY SUMMER

EXOTIC FRUIT PUREE

INGREDIENTS:

• coconut puree with 10% sugar	50 g
• passion fruit puree with 10% sugar	50 g
• mango puree with 10% sugar	50 g
• litchi puree with 10% sugar	3 g
• water for the gelatin	15 g
• powdered sugar	20 g

INSTRUCTIONS

Soak gelatin in cold water. Heat fruit purees to 30°C (86°F) along with the sugar.

Dissolve the gelatin into a little bit of puree and then combine everything. Immediately drain and freeze.



COCOA BACI DI DAMA

INGREDIENTS:

• 82% fat butter	100 g
• white cane sugar	100 g
• weak flour	80 g
• cocoa powder	20 g
• almond flour	100 g



INSTRUCTIONS

Blend together butter at 18°C (64°F) and sugar. In a separate container, mix flour and cocoa, then sift. Add the almond flour to the first mixture, then the sifted ingredients. Mix together. When ready, with the help of a mould or cutter, shape into disks. Bake at 160°C (320°F) for 12 minutes.



70% DARK CHOCOLATE MOUSSE

INGREDIENTS:

• fresh milk	300 g
• 35% fat cream	100 g
• pasteurized egg yolks	70 g
• powdered sugar	70 g
• 70% dark chocolate covering	250 g
• 35% fat whipped cream	200 g

MILK-CHOCOLATE CREAM

INGREDIENTS:

• fresh milk	200 g
• 35% fat cream	70 g
• pasteurized egg yolks	50 g
• sugar	30 g
• milk-chocolate covering	190 g

INSTRUCTIONS

Prepare a crème anglaise, cooking it at 82°C (180°F). Very slowly pour cream into the melted chocolate, emulsifying with a hand-held emulsifier. Cool the mixture to 35°C (95°F) and add whipped cream. Allow to crystallize in the refrigerator and then fill a pastry bag.

INSTRUCTIONS

Prepare a crème anglaise, cooking it at 82°C (180°F). Very slowly pour cream into the melted chocolate at 35°C (95°F), emulsifying with a hand-held emulsifier. Strain immediately or store at 4°C (39°F) covered with plastic wrap in contact with the mixture.



ASSEMBLY

Strain the exotic fruit puree into the bottom of a glass, keeping it inclined at 45°. Allow to gel at 4°C (39°F). Add a puff of milk-chocolate cream. Place a cocoa Bacio di Dama disk on the puff. Finish off with two lines of chocolate mousse and decorate with red sugar.



WHO IS MASSIMO CARNIO

By Massimo Carnio



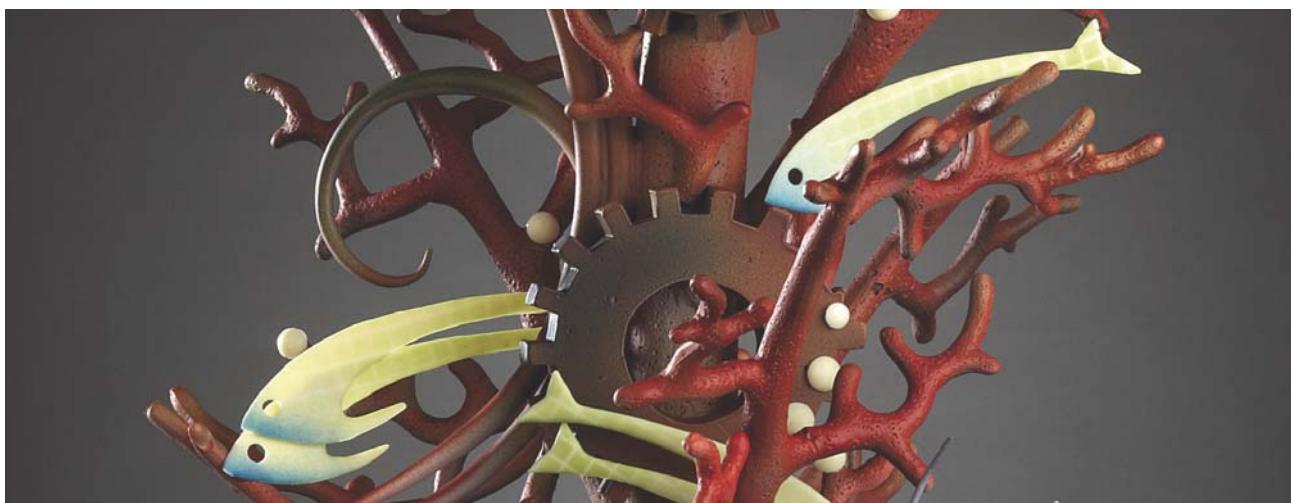
Massimo is a third-generation pastry chef who learned trade secrets from his father and grandfather. Since 2000 he has operated his pastry shop and café "Alla Villa dei Cedri" in Valdobbiadene (Treviso, Italy) which has become a point of reference, especially for breakfasts and his selection of chocolates, in addition to a renowned selection of treats and ceremonial cakes. His passion for working with chocolate started more than 20 years ago. Recently he has specialized in artistic design, learning from the best chocolate masters in the world how to unify elegance and simplicity. Success and personal satisfaction came during the Gelato World Cup at Sigep 2014, where he participated as master chocolate maker for the Italian team, earning the silver medal. His chocolate artwork was much admired during this event, together with a selection of petit fours having the theme "Flowery Flavors". Carnio's already crowded trophy case had to make room for his victory at the prestigious Italian Chocolate Championship, held during Sigep 2015, earning him a spot as Italy's representative at that upcoming final of the Cacao Barry World Chocolate Masters that will be held in Paris in October 2015.

STEAM-SEA

AN ALMOST SURREAL COMPOSITION,
SET AT THE BOTTOM OF THE OCEAN AMONG CORAL, FISH, AND GEARS.

As if everything had to turn to mark the passage of time and life. There is no clear distinction between man and nature, it is not clear if man dominates nature or if the vitality of nature looms over the actions of man. With this backdrop, gears are turned by the power of vapour, but nature tries to have the better, coral growing and hosting a thriving anemone. It is the perfect environment for fish swimming in a sea that is all the same dominated by the strength of man. The composition reflects the cultural and artistic philosophy known as Steampunk, born in the 1980s in contrast with hypertechnological progress, featuring technological developments based on vapour rather than electricity and combustion engines.

The use of silicon and polycarbonate moulds results in simple pieces that, once assembled, create elaborate branches. The smooth style of the anemone provides ample space for art and personal creativity. The fish are light and stylized, the use of an airbrush adding simple yet refined style. The dark, cold colours are perfect Steampunk, only a few points being highlighted with lively colours.



1. Cast chocolate to give shape to the various gears that will come together to create the base. Use a steel ring covered with a silicon mould shaped like a gear. Use this method to make gears of various sizes.





2. Use bivalve silicon moulds to create coral trunk and branches. The typical red colouring is applied with an airbrush using liposoluble colours having a cocoa butter base.



4. Use two half spheres made of dark chocolate to form the anemone. Starting from the base, add the various fringes, maintaining fluid and uniform movement.



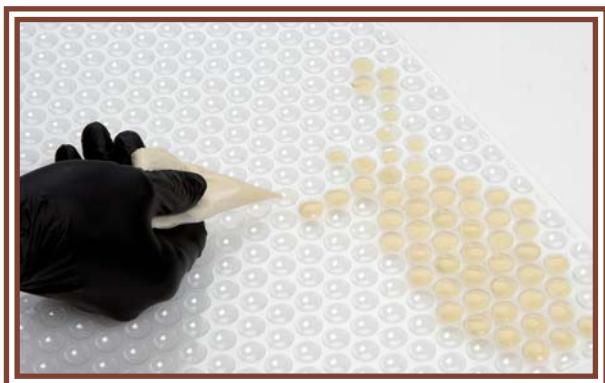
3. Use a cutter on dark chocolate callets to create stars and fringes that will combine to make the anemone. Each tip will be sprayed silver to make them shiny and to provide a sense of movement.



5. Use the cutter again to crumble the milk-chocolate callets, giving them the shape of a rock.



6. Use a silicon mat to slowly pour white chocolate over the stylized fish. Use a grill to spray green colouring, making the fish look like it has scales.



7. Use a bubbled acetate mat and tempered white chocolate to make half spheres that represent air bubbles around the fish.



Italy, an amazing country

By Davide Pini

photo credits: Whybin\Tbwa



The true story of a unique magic.

"Once upon a time..." is how most children's fairy tales start, cheering young ones all over the world before they fall asleep. And it is pretty clear that in Italy there are plenty of ingredients to truly make a unique tale. It starts with that strange form, a shape like a boot that pushes out into the Mediterranean Sea, making it immediately recognizable even from space, and it continues with an incredible number of fortresses and castles found in every region, once home to kings, queens, and princesses from faraway lands. The so-called art cities are a sort of immense museum containing works made by hundreds of artists who, over the centuries, have demonstrated their irrepressible creativity in such a fertile manner that they have filled even the principal foreign museums located throughout the world.

ART AND COOKING IN SMALL TOWNS

In reality, it is the tale that is lived in every little town

that shapes Italy, where lesser known artists have left their posterity works that are full of magic, and where you always run into the most spontaneous of Italy's art forms: cooking.

The richness and quality of ingredients that abundantly grow in Italy, first and foremost vegetables and fruit, but also wheat, mushrooms, and spices, have stimulated the fantasy of every family that, over the centuries, has invented dishes that became famous the world over and that boast a large number of attempted imitations worldwide.

In recent years, the harmonic and artistic style of Japanese cuisine has influenced the modern trend of producing each dish as finger food, and cooks in Scandinavia have hoarded international awards, but nobody dares call into question the elevated quality of Italian cuisine. You can travel all over Italy and stop in any eating establishment - award-winning restaurants, pubs, trattorias, pizzerias - and everywhere you will find flavour and hospitality, and you will live a delicious chapter of the never-ending Italian story.

IN EVERY CITY A DIFFERENT CUISINE

There are countries that have a national dish that everyone recognizes, a single symbol that best represents the style, culture, and history of an entire civilization, and which is recognized as the true standard bearer not only at home but abroad.

This is not the case for Italy. For sure everybody in the world associates a specific dish with Italy, but if you survey the people you know you will see that the dish is almost always different. Spaghetti, pizza, gelato,

coffee - not to mention wines and cured meats - everybody can think of a food that represents Italy, but the choices that come up reveal no fewer than ten different possibilities. Just think about pasta alone. Spaghetti or bucatini? Amatriciana or ragu? And what about the most famous interpretation, Fettuccine Al-fredo, which in Italy doesn't exist on any menu? From the Alps to Sicily, Italy is a kaleidoscope of local dishes, varied and wide-ranging, so much so that even impassioned Italians cannot be sure to have tried all the available varieties during their lifetimes. In addition to the completely different dishes available in the various regions, there are many that seem the same, maybe even having the same name, but their local interpretations are so different that there are endless debates on which one best interprets the country's culinary tradition.

ORIGINAL CUISINES, BUT FUSED

Italy's position, pushing into the heart of Europe in the north and reaching out into the middle of the Mediterranean in the south has resulted in strong fusions of food and culture. There are French influences to be found in Liguria, Piedmont, and Aosta, regions along the French border, while in Veneto, Trentino, and Friuli there are strong Austro-Hungarian tendencies. The period of Spanish domination influenced many dishes in Milan and Sardinia, while in Tuscany one finds echoes of English cuisine, due to their strong presence in the 18th century.

Other fusions are found in Sicily, where there are mixtures of Roman and Arab traditions, since the region was actually an Arab province, and, more recently, it has experienced powerful influences from northern Africa. So, occasional tourists are quite amazed to discover that Italian cuisine is not only pasta and pizza, especially when eating ham hocks in Alto Adige, presented exactly like in Germany, or authentic Moroccan couscous in Sicily.

WHAT TO EAT AND WHERE

Consequently it is hard to give simple advice on how to organize a culinary expedition, but if you're looking to

eat the best dish based on where you are, a good place to start might be to break things down by ingredient. North: fish, potatoes, rice, beef, polenta, cheese, and red wine are the ingredients in the principal northern recipes.

Centre: prosciutto, sausage, pork, roast, soups, and hand-made pasta (especially the tortellini in Emilia Romagna, border region between north and south).

South: tomatoes, bell peppers, olives and oil, artichokes, oranges, ricotta, tuna, sardines, and capers are important ingredients in the local cuisine.

However, this list isn't definitive. Italy's culinary tradition is so strong and extensive that you will never find two Italians who can agree on any type of classification. But this is part of the charm of Italian's cuisine. The only thing you can really be sure about is that, in general, wherever you go you can be sure to easily find a locale where you can eat really well.

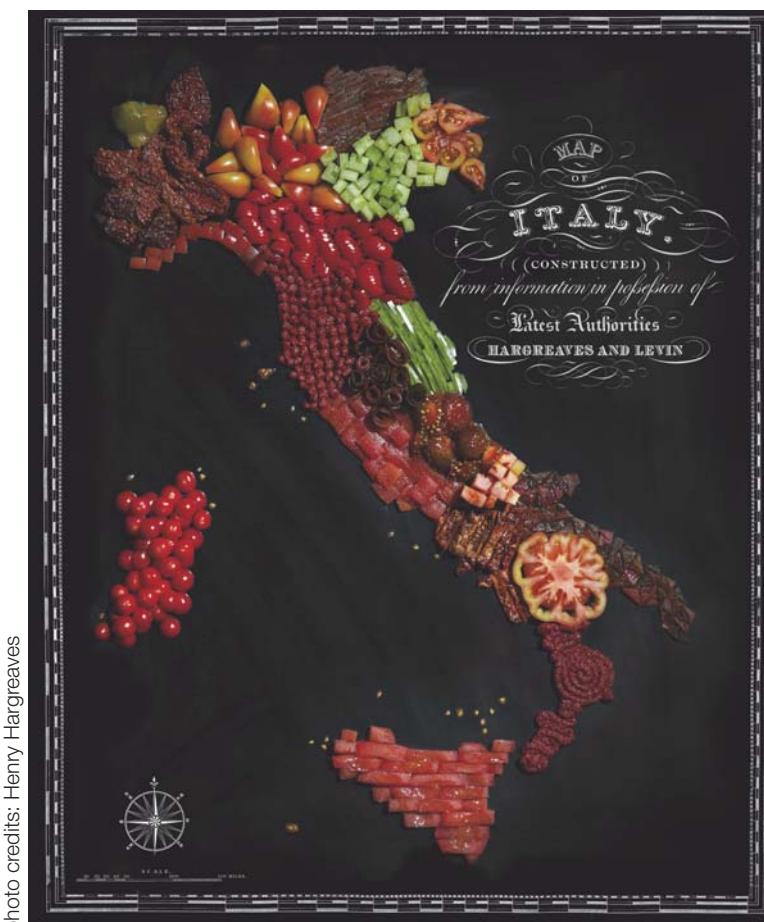


photo credits: Henry Hargreaves

DO YOU SPEAK GELATO?

The London edition of the Gelato Festival crowned Paolo Pomposi from the Badiani gelato shop in Florence.



A crowd of 50,000 visitors participated at the London edition of the Gelato Festival, held 26-28 June 2015 in the British capital. Over the course of the weekend, five tons of gelato were produced, including original delights that won over consumers of all ages. The event's winner was Paolo Pomposi from the Badiani gelato shop in Florence, with his Dolce Vita, a specialty based on the Buontalenti flavour (cream, milk, sugar, egg) with added layers of hazelnut chocolate.

All the gelato artisans who participated in the challenge came up with high-level creations, distinguished by an accurate selection of ingredients. Christian Oddono (Oddono's Gelati, London) offered the flavour Bacio di Dama (Lady's Kiss), milk gelato with pistachio, chocolate topping, and hazelnut and chopped pistachio variegated, made with fresh milk, 48% fresh cream, butter, chocolate topping, cocoa powder, pistachio paste without added colouring, chopped pistachios, and noisette paste (chocolate and hazelnut). The mango, green chili, lime, and coriander sorbet created by Thomas Joyce (South Street gelato shop, London) surprised tasters with its original and unusual combination of flavours.





Massimiliano Leoncini (Fabulous Ice Fires, London) created the flavour Black Pearl of London, made of milk, cream, sugar, rabdi, mascarpone, green cardamom, saffron, kewra, rose water, oyster wafer, chili pepper topping, and black pearl. Featuring authentic aromas, the flavour Gino's Hazelnut by Raul Nardino (Gino Gelato, London) was made with whole milk, cream, sugar, and hazelnut.

For those eating vegan, the duo Andrea Saglietti and

Nicolò Arietti (La Gourmandise / D'Antan, Turin) designed the flavour Together for London - Vegan After Eight, made with water, cocoa powder, Pancalieri mint, sugar, and extra dark chocolate.

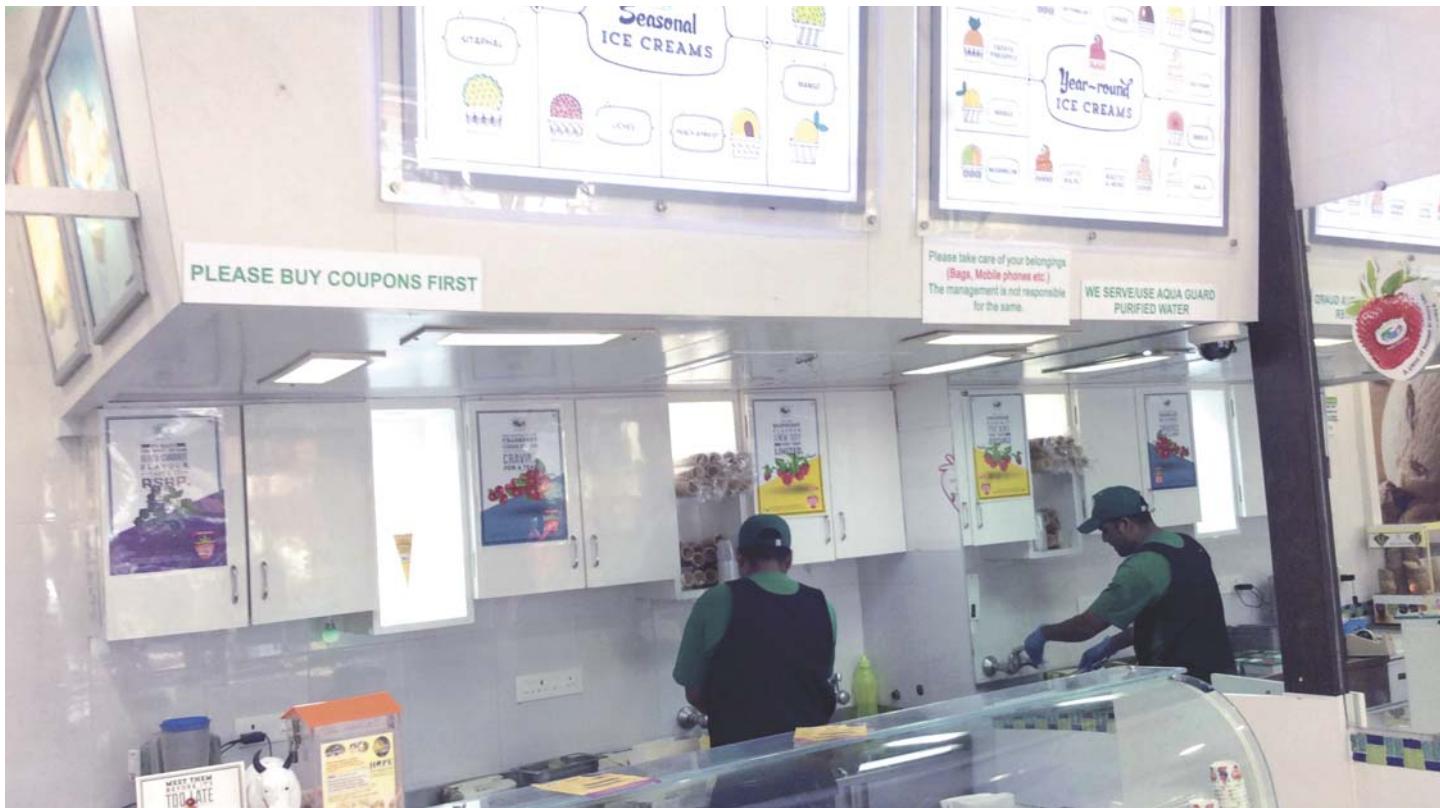
Gelato Festival is the event that every summer demonstrates the desire for gelato in all its forms, innovation in production technology, and the high quality of ingredients. In 2015 the tour will travel throughout Italy and the rest of Europe, for the first time stopping in Sicily and then continuing on through other great cities like Florence, Rome, Turin, and Milan. The winner of each stop as determined by the combined scoring from a technical jury and the public will participate at the European final of the Gelato Festival to be held in Florence

on 1-4 October 2015.

During each stop of the 11-day event, master gelato artisans present their competition flavours during cooking shows at Caterina, the Gelato Festival school. A technical jury judges the flavours and chooses the best. The public does their voting by placing Gelato Cards in ballot boxes for each flavour. The combined score, technical and popular, determines the winner who will compete at the European final.

Three ingredients world record -

Artisan gelato from Kamaths Ourtimes - Natural Ice Cream. The dynamic business based in Mumbai (India) sells its specialities through 118 franchised points of sale, making 12 tons of fresh product every day! What is the secret of its success? Just a few natural ingredients and extensive daily distribution.



for a Guinness - breaking gelato!



The success of Kamaths Ourtimes - Natural Ice Cream can be summed up in two words: natural ingredients. Two simple words, but words that for the artisan gelato sector have an authentic meaning, representing freshness and naturalness.

The company was established in Mumbai (India) in 1984, when its founder, Mr. Kamath, opened the first ice cream parlour. His specialities, made using an ice and salt-type ice cream machine, were immediately a hit thanks to their authenticity. That success led the entrepreneur to gradually expand his business. Today, Natural Ice Cream has a state-of-the-art production centre, with a daily output of tons of tubs sent to its

118 points of sale in the city and surrounding areas, all part of a franchised system.

And even though the amounts have considerably increased, the characteristics of fresh natural gelato are still the same, just like 30 years ago.

A TECHNOLOGICAL HEART

The production unit, located in the north-eastern zone of Mumbai, has a covered area of 2400 square metres, arranged on three levels (each measuring 800 square metres), on a total area of around 1500 square metres. The staff is made up of 155 employees who work 9 hours a day, 7 days a week, under the guid-



ance of production manager Mr. Girish Pai. The production cycle begins with the arrival of fresh buffalo milk, straight from milking (containing around 7% fats), which is stored in huge refrigerated stainless steel silos. A modern, innovative pasteurising plant prepares the mixture and, after evaporating off part of the liquid in the milk, inserts it in large ageing vats. Once it is ready, the mixture made up exclusively of milk and sugar is conveyed by a pumping system into the gelato making mixing and freezing room. Here 12 Telme Ecogel 40-120 machines complete production of gelato with the addition of fruit. The factory also houses another 8 Telme Ecogel 40-120 machines on stand-by, which are used to guarantee suitable rotation and maintenance of the equipment, carried out by in-house technicians.

Daily production, 360 days a year, is 12 tons of gelato (around 1000 kg per machine) and is split into 20/22 flavours.

Once made, gelato is divided into portions manually: 70 percent of product is placed in 500 g tubs, whilst the remaining 30 percent is put in 1500 g boxes. These packages travel through a cooling tunnel to a large cold storage room.

The production unit also has an in-house analysis laboratory, where two microbiologists work, taking daily samples of raw materials, mix and finished gelato.

GELATO IS SERVED

Gelato is delivered to the various points of sale on trucks which are not refrigerated. The product is

packed in boxes covered with a layer of expanded polystyrene, each holding 18 kg of gelato and 7 kg of ice in blocks. Thanks to this system, Natural Ice Cream guarantees that the temperature of gelato will not change by more than 1°C within 8 hours from packaging. The product is delivered within 24 hours of being made and the points of sale sell it the same day.

The points of sale only sell Natural Ice-Cream products (they don't even sell drinks, such as water, coffee or tea). They have a surface area between 30 and 100 square metres and only provide a takeaway service. There is a small area outside each where customers can enjoy gelato just purchased, although most prefer to eat it at home.



TELME[®]

VBF HBF



**POWERFUL, RELIABLE,
ECOLOGICAL MACHINES!**

www.telme.it

TELME S.p.A. - Via S. Pertini 10 - 26845 Codogno (Lodi) Italia - Tel. +39.0377.466660

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 production 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 deserts 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.





BRAZIL: SPANNING THREE GENERATIONS

Brazil, that vast and mysterious land inspiring dreams of freedom, is today one of the areas in the world experiencing the greatest socio-economic development. The Accademia Bigatton network could not fail to be actively involved in the development of the gelato sector in this stupendous country. The Chiappetta family, which has had an historic presence in the catering market



Alfredo Chiappetta



Renato Chiappetta



Adriano Chiappetta



Alfredo Chiappetta and Matteo Scarello
at the World Gelato Championship

spanning three generations, has created an Academy workspace in San Paolo. Coordinated by Adriano Chiappetta, an expert in gelato making and creative cuisine, is supported by the President, Alfredo Chiappetta, and his son Renato. In this Academy as in others, the courses for gelato and confectionery are organised according to the rigorous standards of the Accademia Bigatton system, and make natural use of local raw materials produced by Brazil's flourishing agricultural sector.





Brasile



Emporio CHIAPPETTA LTDA
Rua Antonio Dos Santos Neto, 135
02028020 SANTANA-SAN PAULO SP
BRASIL



MAURITIUS: THE SOUTHERN-MOST SCHOOL IN THE WORLD

A professional chef, Alessandro Pitaccolo, is shown from the waist up, smiling at the camera. He is wearing a black chef's jacket with red piping on the cuffs and collar, and a small heart-shaped patch on the left chest featuring the Italian flag. He has his hands on his hips and is leaning against a stainless steel counter. In the background, there are several bags of "Baci Perugina" chocolates and a digital scale.

A color portrait of Denis Goyet, a middle-aged man with light-colored, wavy hair. He is wearing a light blue, short-sleeved button-down shirt and is smiling warmly at the camera. The background is dark and out of focus, showing some shelves and glassware.

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.

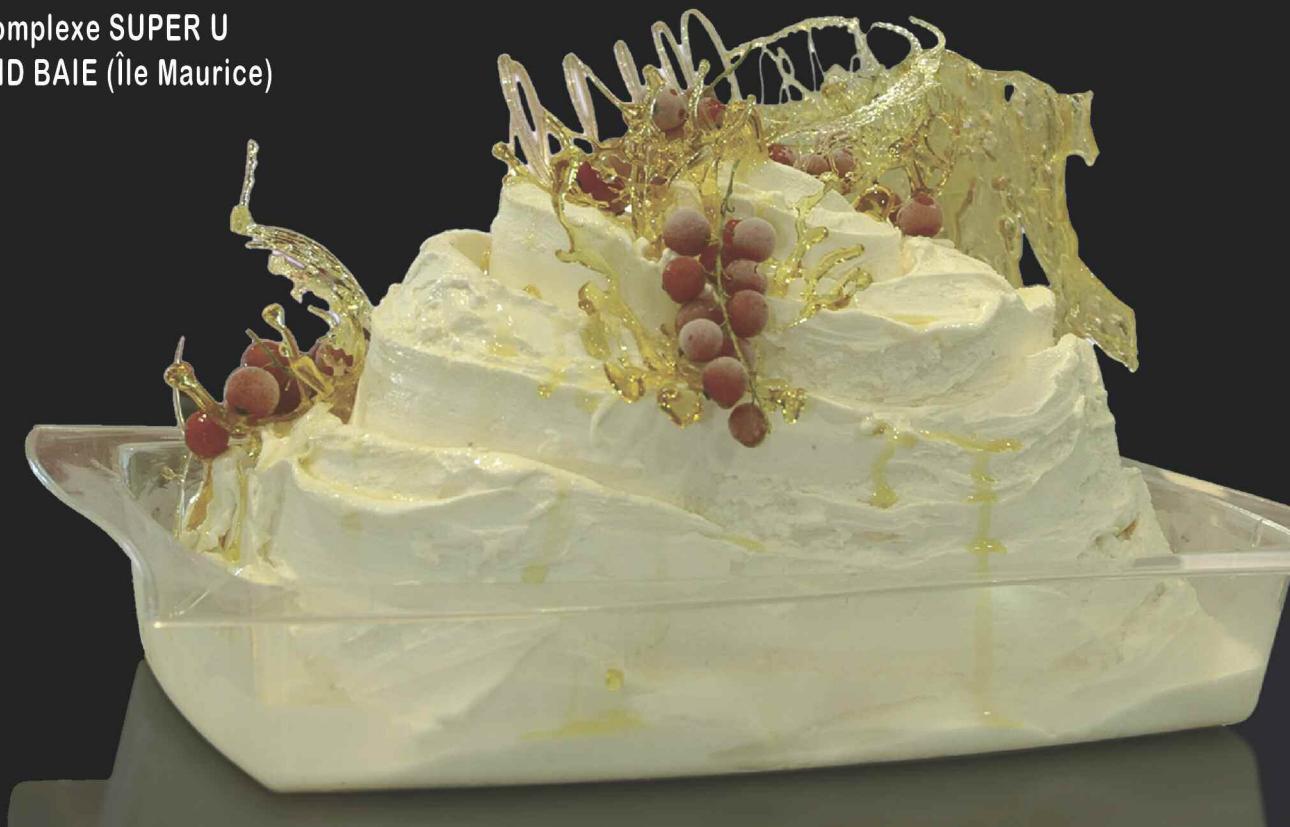




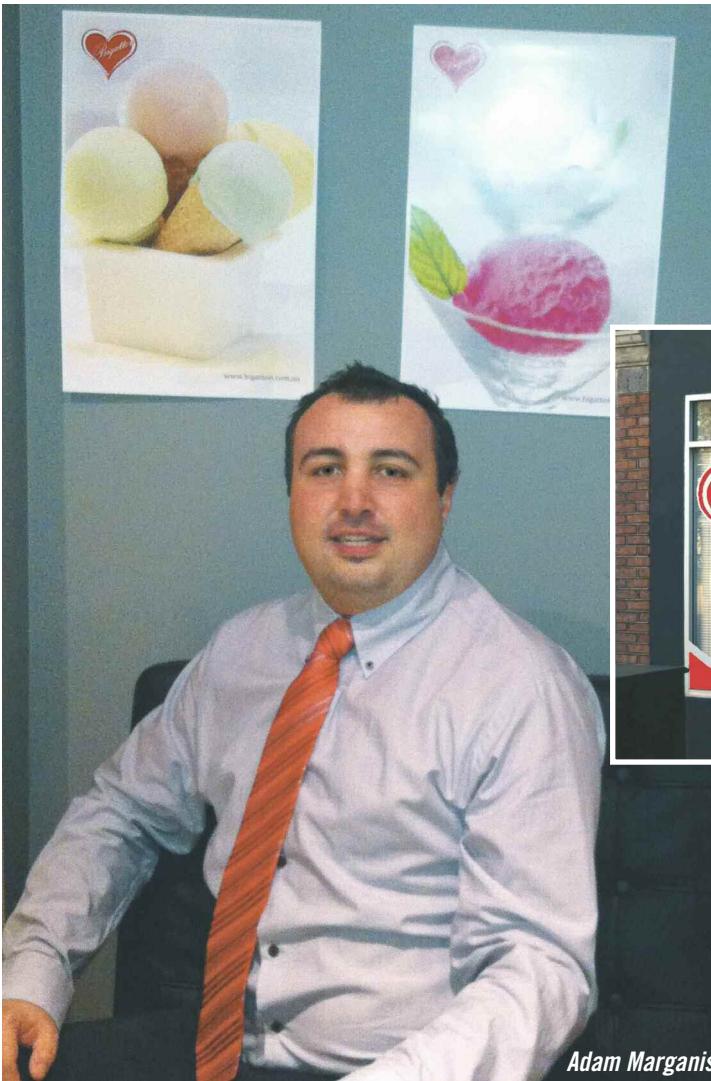
Mauritius

Executive Destination
Management Ltd

Route de la Salette
Complexe SUPER U
GRAND BAIE (Île Maurice)



AUSTRALIA: WIDE HORIZONS



Adam Marganis



Australia, the distant and marvellous land of the kangaroos, is the setting for the intense activity of one of the dynamic Academies, part of the Accademia Bigatton network, that Bigatton has opened around the world. For Bigatton, Australia has always been an important market for artisan gelato; and today, with the collaboration of Bigatton Australia Pty Ltd, the Italian company can give a creative response to all those gelato makers, of both the older generation and the new, who wish to revitalise or else open new artisan gelato enterprises in this marvellous land. In collaboration with the Manager, Adam Marganis, a highly experienced gelato connoisseur, the Academy offers targeted courses in English, and collaborates actively in the creation of gelato outlets throughout Australia.





Australia



Tullamarine, Victoria, 3043
14/189b South Centre Road
AUSTRALIA



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

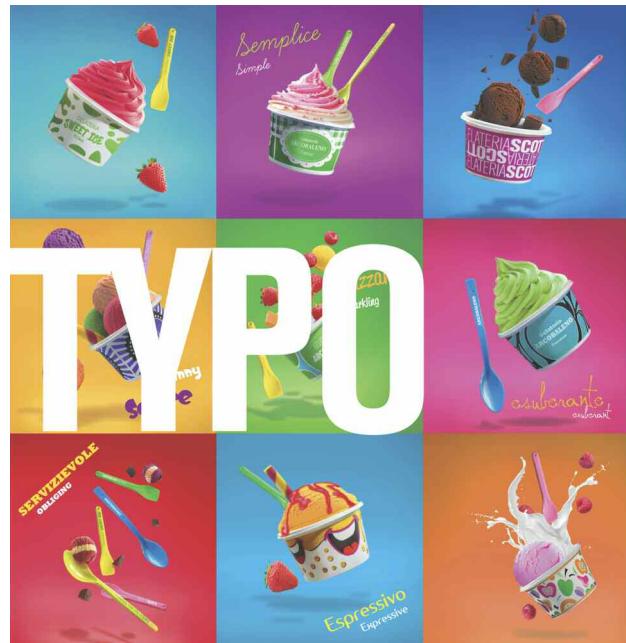


MONDO DOLCE
Av. du COMBATTANT SUPRÈME
5000 MONASTIR
TUNISIE



THE RIGHT TYPO

Typo is the exclusive personalization system developed by Alcas to make original and seductive cups and spoons. The service adapts perfectly to the needs of all gelato artisans, with multiple production possibilities depending on their graphic and communication needs. Thanks to this system of unlimited customization, it is possible to create unique, captivating graphics that highlight the brand name. To make this service even more unique, through its website Alcas offers the Typo designing system. In just a few simple steps,



customers can select the cup and artwork desired, and then add the shop's name for an appealing custom solution. Upon completion, the software offers a three-dimensional view of the newly minted cup, with all the details necessary to complete the order.



TYPO

Sunny



EXPLOSIVE



Simple



Direct



Sparkling



exuberant



OBLIGING



Expressive



NATURAL

...what type
are you?
Create your
own cup !

customization at will



New

The personalization
system on plastic cups



Today, Alcas is now offering you the possibility of letting yourself be recognized everywhere. How? Thanks to the Typo service, a customization system which can make your cups unique, original and attractive.



www.alcas.it

50

Alcas®

1963

ANSELLI

MILANO SINCE 1930





A great event for our city, a great event for us.
We'll wait for you to Host 2015.

host | **Milano**

39th International Hospitality Exhibition

23_27.10.2015 fieramilano

FIERA MILANO

UFI
Approved Event

Official Partner

EXPO

MILANO 2015
1 MAY - 31 OCTOBER



ANSELLI MILANO SINCE 1930



Anselli has recently celebrated 84 years of activity. The company, in its history, has been placed in the market of Italian artisan gelato, knowing how to interpret the trends in the most innovative way. The company is constantly evolving and careful to changes in the market, it has gained recognition nationally and internationally for the quality of services provided.

Today, as throughout its history, Anselli keep a family profile and has still in its catalogue the products which have been proposed at the very beginning, jointly by what, during the time, it

was able to create to make the activities of gelato makers more and more professional. Its most innovative proposals include DopoCena, a tasty alternative for the take away. They consists of glasses of gelato prepared following tasty recipes, garnished with combinations of sauces and grains, smartly decorated, a party for the eyes and the mouth.

Bon Bon is a typical Italian high confectionery product that offers an alternative to the gelato during cold season. In a wafer internally coated with chocolate is placed a heart of par-





fait, covered with fine chocolate.

In a cone of plexiglass, Conotorta encloses a delightful cake. Based on the classic Italian pastry recipes, Anselli has created a parfait dessert easy to eat like a gelato cone, a class dessert for walking.

A portion of parfait with a heart of gelato, beautifully decorated to create a dessert nice to see and good to taste: that's Kubetto, a little sweet pleasure.

Minitorte are tempting cakes of gelato of two servings. Ideal for a romantic date, they have been created because households are always more frequently composed by two people.

Over the past 20 years, the Milano-based company has implemented its range of highly innovative products making choices through which its customers have achieved business success, being able to be different, as

much as possible, to the competitors. During this process the main way was always been to design, construct and launch a successful gelato shop.

For Anselli professionalism and business skills were, and still are, the basis on which to build a relationship, precise and punctual, with their customers.

So the store is transformed in time and the know-how allows to keep the value of the handmade product.

The market requires skill and preparation, trough the years Anselli cooperate with the gelato makers to create many new points of sale. Together they have identified the location, the setting of the shop up to the choice of equipment for the laboratory.

A global advising, completed with the widest attention to the training, where the techniques of production of the gelato meets the ability to engage the consumer.



DELICIOUS CREATIONS

Babbi gourmand world widens with three new Golose - Pistachio, Dark Chocolate and White Chocolate - that complete the product family together with the other traditional flavours - Classic, Gianduia, and Nocciolate. Thanks to their versatility Babbi Golose can be used straight in the tub, mixed or to variegate gelato. They are also perfect as icing on ice-cream cakes or semifreddi and are ideal when used in chocolate fountains. Their sweet and full flavour makes them an irresistible temptation.



Over 60 years of experience in working with pistachios, makes Golosa Pistachio Babbi a high-quality product and a must-have for every Gelato shop.



PISTACHIO PIE

Pie-flavoured gelato with pistachio cream

Ingredients

• White base	4000 g
• Babbi Frangipane Cream Paste	320 g
• Babbi Pistachio Golosa	as required
• Babbi Cookie Crunch	as required
TOTAL	4320 g

Procedure

Prepare the gelato following the recipe. Variegate in layers with Babbi Pistachio Golosa and decorate with Babbi Crunch Cookie Granules.

BABBI's World of Delights

The new BABBI
Golose are here.

BABBI Golose have expanded:
three new flavours, **Pistachio**,
Dark Chocolate and **White**
Chocolate join **Golosa Classica**,
Gianduia and **Nocciolatte**,
to offer wonderful interpretations.

BABBI



Follow us:



www.babbi.it

BABBI SRL - Via Caduti di Via Fani, 80
47032 Bertinoro (FC) - Italy
Tel +39 0543 448598 - info@babbi.it

BABBI

BABBI WAFERS CONQUER GELATO

The line of variegates with Babbi Wafers makes gelato even more delicious. The delicate texture of Babbi Wafers perfectly matches the soft sweet-ness of the cream, creating unique and truly delightful flavours. It is a range of soft and crunchy products that adds a touch of originality to the best gelato shops: a surprise even for the most demanding customers.

Caffèkrok is one of these delicious varie-gates: it is a coffee cream enriched with Babbi coffee wafers and hazelnut pralines. It is perfect for enhancing the flavour of a coffee gelato or to make a zabaione gelato even more delicious. Gianduiakrok, delightful hazelnut chocolate cream with crunchy wafers, is another variegate that perfectly suites cream or hazelnut gelato. And then there's Pistachiokrok, a cream with pistachio and white chocolate blended with Babbi Wafers and pistachio pralines: it is ideal with vanilla or mas-



carpone gelato. Praliné is a delightful hazel-nut and cocoa cream rich in Babbi hazelnut Wafers: don't miss it in the original combina-tion with peanut Gelato Finally, for those who love exotic flavours, Babbi has created Cocco-krok, a variegate with a coconut cream base mixed with Babbi wafers and grated coconut, great with chocolate or almond gelato.

The line of Babbi Variegates with Wafers is an extremely various range of products that ad-dresses those gelato artisans who love offering to their customers both traditional and original products. The result is a delicious and unique flavour, just like the legendary Babbi Waferini. Find out more: www.babbi.it



BABBI's World of Sweetness



**Magic sweetness
with BABBI
express gelato.**

Soave BABBI gelato captivates all lovers of ice-cream. Creamy, soft, delicate, in the fresh flavours of **Fruit, Yoghurt, Chocolate, White Vanilla** also available rice-based.



Follow us:



www.babbi.it

BABBI

BABBI SRL - Via Caduti di Via Fani, 80
47032 Bertinoro (FC) - Italy
Tel +39 0543 448598 - info@babbi.it



SOFT AND CREAMY

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 gelatier.





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 0421 271554

INTRIGUING AND TASTY

The muffin, that well-known American confection, is also now part of Italian culture, and is to be found in lots of points of sale and fast food outlets.

Delicious in both the white version enriched with chocolate drops and the black cocoa version with bilberries, it has now established itself as an alternative to the classic Italian brioche. Bigatton promptly decided to create an intriguing semi-finished product that comes in two versions, each with the appropriate flavouring. Used in a white base with a neutral flavour, it produces the taste and classic look of the American muffin; the bits contained in the flavouring create a blend of tastes that appeal to adults and children alike. The product is also recommended for stuffing cakes and semifreddi.

The Muffin Bianco (white) kit is composed of 2 3-kg jars of Muffin Bianco paste, 2 3.25-kg pails of Muffin Cioccolato flavouring and 1 1-kg bag of Gocce di Cioccolato (chocolate drops). The Muffin Nero (black) kit is composed of 2 3-kg jars of Muffin Cioccolato paste, 2 3.25-kg pails of Mirtillo (bilberry) flavouring and 1 1.9-kg bag of Wfrutta Mirtillo.



The art of blending
the flavours of
gelato and confectionary !



The best ingredients for ice cream and pastries since 1946
www.bigatton.com . bigatton@bigatton.com . Bigatton Produzione +39 0421 271554

KIT Muffin cioccolato cod.3312NM - bianco cod.3311NM

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.

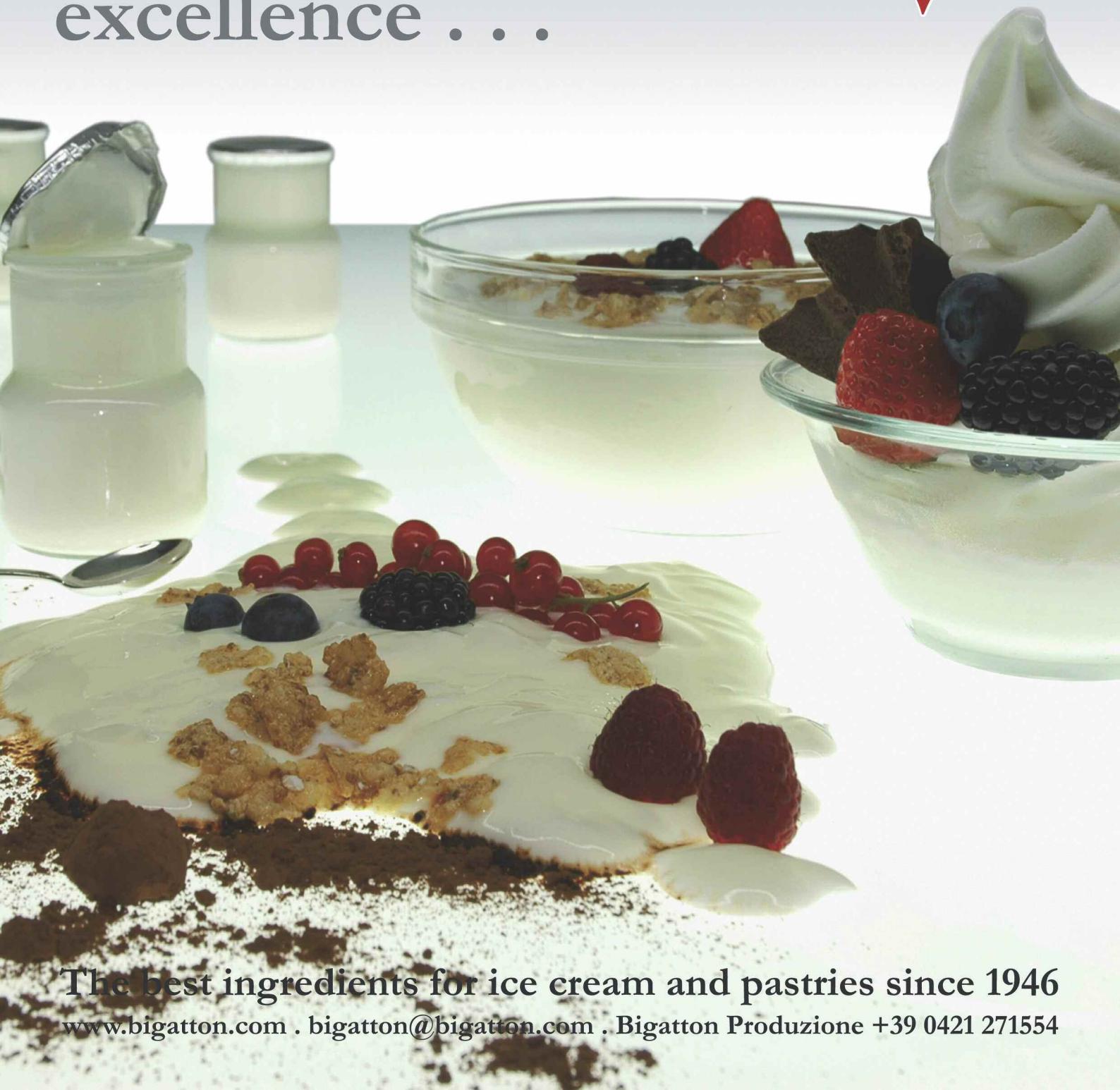
The careful selection of raw materials that are impeccable from a health and organoleptic point of view, and their application, tested in the company's research and development laboratory with the active help of masters from the Accademia Bigatton, have led to the creation of absolutely unique products 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.



The best yogurt
flavours par
excellence . . .



The best ingredients for ice cream and pastries since 1946
www.bigatton.com . bigatton@bigatton.com . Bigatton Produzione +39 0421 271554

LIGHT AND HEALTHY

Bigatton's great advance in the world of healthy eating is Yo Zero Zero. The product is formulated without sucrose and is sweetened with Bigatton's "Big Sugar" mix that is a replacement for sugars. The artisan thus has the option of creating a yoghurt-flavoured gelato with glycaemic impact that is virtually nil, reduced calories, and a natural fibre content. Yo Zero Zero is therefore a product that is in per-

fect harmony with the most advanced trends in healthy eating that are evident throughout the world. The base recipe for obtaining a delicious soft and counter-served gelato, light and yoghurt-flavoured, requires the use of 270-300 g of Yo Zero Zero to one litre of milk. Then mix it cold, leave to rest for ten minutes, and freeze in the traditional way. Yo Zero Zero comes in 2.16-kg bags, in 4-bag boxes.





I can satisfy my cravings ...
and still keep in shape !

The new taste Yogurt Zero Zero

The best ingredients for ice cream and pastries since 1946

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

BRAVO

TRITTICO, PATAMIX, K24EVO, THREE JEWELS FOR YOUR LAB



TRITTICO BRAVO, MULTI-FUNCTIONAL MACHINE

Technology and functionality identify Trittico, a multifunctional machine, an entire laboratory in less than one square metre, with more than 40 programs that allow many preparations also customizable, from gelato to pastry, from chocolate to savoury food.

Your right-hand in every recipe,

Trittico is customizable in work tools thanks to the optionals which can be consulted and configured online on configurator.bravo.it.

Chocolate fountains and fabulous éclairs won't be a dream anymore, they become reality thanks to Kit Evo, that allows your Trittico to temper chocolate, and to Kit Pate a Choux, designed to create a perfect Pâte à choux.



PATAMIX, SPECIALIST OF PÂTE À CHOUX

The latest news at Bravo, which, with Christophe Adam - well-known guru of éclairs - has realized Patamix, a technology entirely dedicated to pâte à choux, with two automatic programs: pâte à choux with traditional method and according to Christophe Adam's recipes.

The distinctive feature of this machine is the innovative mixing system with one fixed and one mobile part, whose combined motion ensures a product texture without comparison. Patamix is highly performing and allows pro-

fessional pastry chefs to work half-load and run repeated consecutive cycles without clean the machine in between them.

K24 EVO: PROFESSIONAL TEMPERING

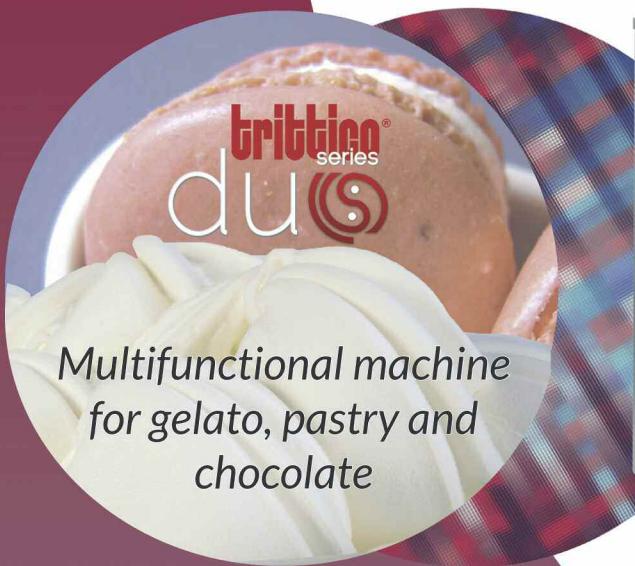
Chocolate is a pleasure for the senses and a precious food to which Bravo has dedicated K24Evo, the continuous tempering machine for a perfect chocolate production.

With a 24kg capacity tank, K24Evo has refined and patented technologies, as the anti-congealing lamps which heat the grid of the conveyor belt to avoid the chocolate solidification, or the stainless steel tap which supply the arc diffuser for a total enrobing.

An important plus is the Magic Carpet, unique coating belt with reverse device to invert the belt direction and enrobe the truffles perfectly.

Discover Trittico, Patamix and K24 on www.bravo.it and at Iba Munich (12-17 September), Host Milan (23-27 October), Mig Longarone (BL, Italy, 29 November-2 December).





Multifunctional machine
for gelato, pastry and
chocolate



by Cristophe Adam

Specialist of
pâte à choux
pata mix



Professional
chocolate tempering

**K24
EVO**



BRAVO S.P.A.

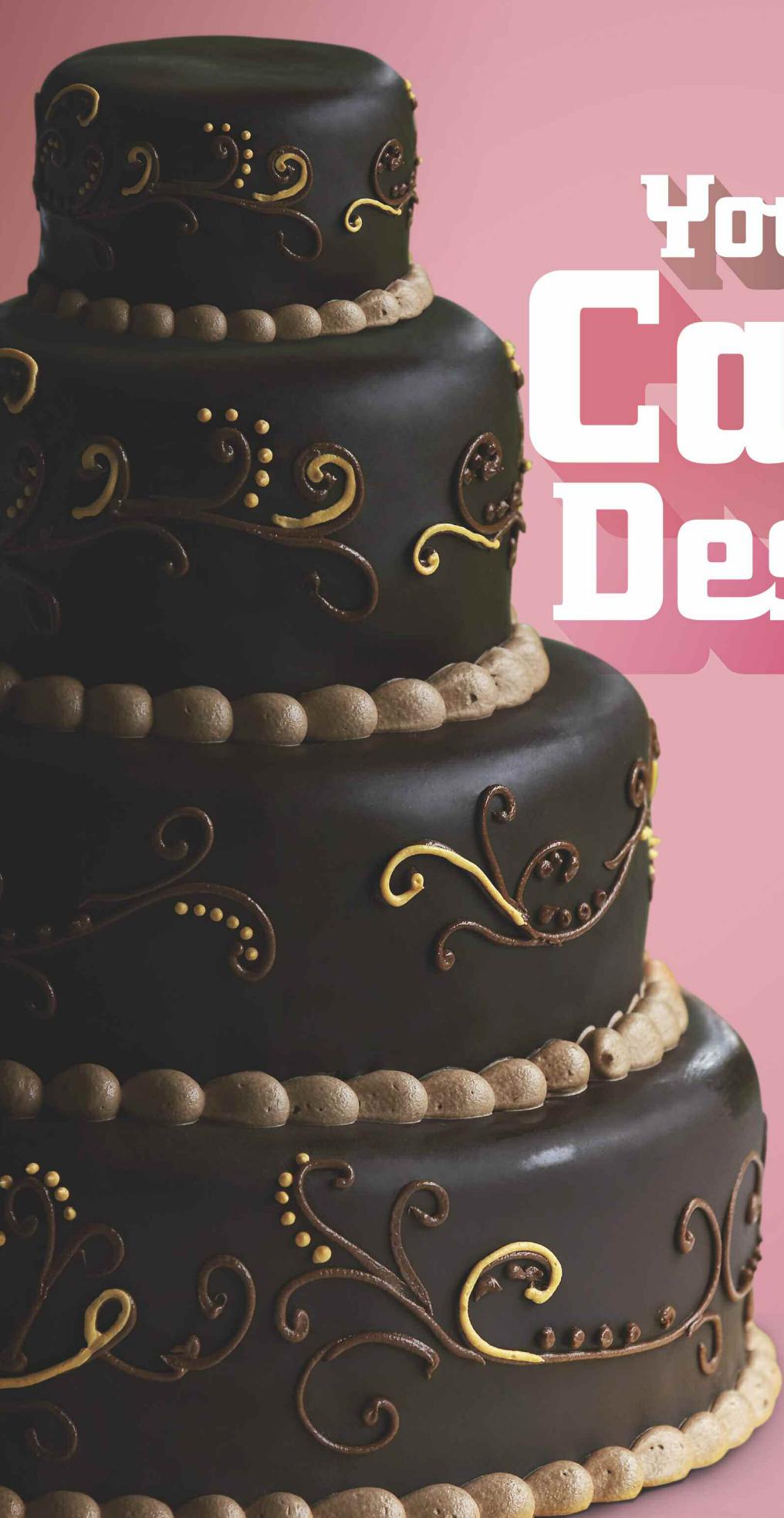
Vicenza, Italy

Tel. 0039.0444.707.700

<http://configurator.bravo.it>

bravo.it - bravo.france.fr - bravo.asia - bravonorthamerica.com





Your Cake Design



Powered by:

MAESTRO HE HIGH EFFICIENCY

Upgrade your gelato and pastry shop with MAESTRO HE. It will help you produce your recipes more easily.

It's the perfect assistant for inspired cake designers.

- 10 Artisanal Gelato programs
- 6 sauces and toppings programs
- 6 pastry cream programs
- 6 chocolate programs
- 6 programs useful for desserts and gelato

IDEATRE: A CREATIVE REVOLUTION IN THE WORLD OF FOOD

IdeaTre is a machine that will revolutionize the retail food world. It reinvents shop architecture, revolutionizes processes, and puts on a show. IdeaTre perfectly encapsulates production, storage, and presentation of the many artisanal gelato specialties. With IdeaTre, gelato artisans add value with creativity, preparing gelato right in front of customers, involving them with exclusive recipes and production aromas, like fresh fruit and spreadable chocolate and hazelnut creams, original complements to high-quality artisanal production.

But IdeaTre can also make sorbets, slushes, mousse, pastry creams, jams, poached fruit, sauces, and savory creams for other interesting creations in both the sweet and savory worlds. The machine has a compact, linear design, with four vertical cylinders dropped into a work counter, and can be installed in multiples (8, 12, 16, 24...) according to production plans. Each cylinder can be heated to 105°C (221°F) and then dropped in only a few minutes to -15°C (5°F). Each four-cylinder module can produce 10-130 kg/h in just one linear meter of space.

The biggest advantage? The artisan can finally dedicate the proper attention to customers. It has never been this simple to take care of customers: explain recipes, intrigue viewers by producing gelato as they watch, attract with aromas, build loyalty, and motivate to taste the wide range of sweet and savory flavors of artisanal gelato, quality pastry, and creative cuisine. Info: www.carpigiani.com



GELATO AND WELLNESS: NEW TRAINING TRENDS



Carpigiani Gelato University has developed a calendar of advanced gelato courses for artisans dedicated to wellness, incorporating trends linked to organic foods and vegan and hypoglycemic diets.

The “Low Glycemic Index Gelato” course is designed to help diabetics enjoy gelato without side effects, offering alternative production solutions that reduce gelato’s glycemic load. The seminar lasts two days and is taught by Gianpaolo Valli, senior instructor at CGU. The next scheduled course is November 25th and 26th.

“Gelato Smart Food” is the title of the course presented in collaboration with Smart Food, a project of the European Oncology Institute (IEO) having the mission of identifying healthy foods with plant origins, educating consumers about healthy and preventive eating. The course provides the necessary training to develop gelato flavors with specific healthy characteristics, certified by IEO, with special attention to the nutritional quality of ingredients and preparation techniques. The two days of training are scheduled on November 23rd and 24th 2015. Carpigiani Gelato University was established in 2003 as the educational division of Carpigiani, with a mission of



disseminating quality artisanal gelato culture. Today it is internationally recognized as a breeding ground for successful gelato artisans. In the 2013-2014 academic year, 400 courses were held in 10 languages, involving 6,000 students at 12 campuses worldwide. The main campus is located in Anzola Emilia (Bologna, Italy) and other satellite campuses can be found in the UK, USA, Argentina, Japan, China, Germany, Russia, France, Brazil, and Dubai. Info: www.gelatouniversity.com - info@gelatouniversity.com.



We have a secret tool
that allows us to look
to the future



It is the strength of our group

To look to the future it takes passion, determination and courage. For 75 years we have served the magical world of artisan ice cream with our tubs and paper cups, and we do so using the most advanced technologies and know-how of the Seda group, world leader in food packaging.

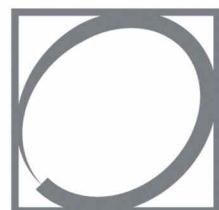
Naturally we operate to the highest quality standards (BRC IoP grade A), both in terms of food safety and environmental sustainability; we only use paper sourced from responsible forest management, which is thus environmentally, socially and economically sustainable (FSC), and all our products are made in accordance with Regulation M.O.C.A.

This is us: passionate and determined to continue looking to the future, serving the most demanding ice cream makers.



CARTOPRINT, IN THE SERVICE OF GOOD ARTESAN ICE CREAM SINCE 1939





Cartoprint

NATURE SAYS THANKS!

Cartoprint's commitment to care the environment started a long, long time ago. For 75 years, the company has invested significant resources to produce paper cups that respect the highest quality standards. The paper used is certified FSC, meaning that it comes from forests managed correctly and responsibly, according to rigorous environmental, social, and financial standards. In addition to selectively choose its raw materials, Cartoprint has always used modern production systems that can guarantee a minimum impact on the environment.

An important example of the company's green research is the NaturellyCartoprint line of cups, completely biodegradable, compostable, and recyclable. The range includes cups for yogurt, gelato, and hot and cold drinks, all



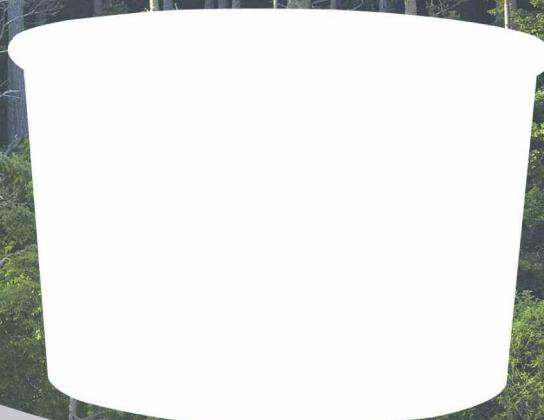
The mark of
responsible forestry

made with cardboard and Mater-bi, a biopolymer derived from OGM-free vegetable oils. The products are natural and easy to dispose of, made from paper acquired from responsibly managed sources. The line is certified DinCertco and Ok Compost and can be made with paper certified FSC® or PEFC™. Naturelly-

Cartoprint is the result of continuous research carried out by Seda group, committed to supplying products developed to meet the growing packaging and food safety needs of its customers.



With Cartoprint the taste is better!



With Cartoprint the taste is better because for 75 years we have been producing tubs and paper cups to the highest quality standards (BRC IoP Grade A), both in terms of food safety and environmental sustainability. We only use paper from responsible forest management, which is thus environmentally friendly, socially beneficial, economically sustainable (FSC) and all our products comply with Regulation M.O.C.A. All this allows us to offer an excellent product and place an even higher value on taste!



Cartoprint



CARTOPRINT, IN THE SERVICE OF ARTISAN ICE CREAM SINCE 1939

DESIGN COLLECTION TABULA



TABULARASA

RASA



Progetto grafico MARINI



MANHATTAN

Viale dei Pini, 9
Petrignano di Assisi / PG - Italy
Tel. 075 80161
Fax 075 8016215
info@ciamgroup.it

www.ciamweb.it

Design & Tecnologia su misura
 Ciam®

SINCE 1977 TAILOR MADE
TECHNOLOGY AND ITALIAN DESIGN

A professional portrait of a man with dark, wavy hair and a well-groomed beard. He is dressed in a dark suit jacket over a white collared shirt and a dark, textured patterned vest. The background is a warm-toned wooden wall, and the lighting is soft, highlighting his features.

A portrait of a man with dark, wavy hair and a well-groomed beard. He is wearing a white button-down shirt under a dark, patterned vest, which is over a dark suit jacket. The background is a warm-toned wooden wall.

Ciam is ambassador in the world of Italian design and technology. Ciam's headquarter and production facilities are in Assisi, in the Center of Italy not too far from Rome and Florence. Ciam activity began with production of bar furniture for the local market. The success

achieved led the company to increase its dimensions extending quickly range of products with refrigerated display counters. In few years Ciam gains a leadership position on professional refrigeration and shop fitting sectors in many European countries. In 1997 the company focuses its attention to artisanal gelato sector and proposes Maxigel: this date signs the beginning of a story rich of success and innovation. In 2001 Ciam presents Spherika, in 2003 Prodigie and Amika, in 2005 Ice Window with its tubs in transparent polycarbonate. In 2007 Ciam celebrates its thirtieth Anniversary with Space, a showcase

line characterized by sinuous forms and high performance, and 6040 G1, a beautiful squared showcase with a new patented sliding system of the glass structure that becomes quickly one of its most representative model. In 2010 Ciam presents Mya and Mya Plus, a fantastic new line of professional showcases with exclusive finishing, high flexibility, perfect visibility of product displayed and the possibility to control the temperature all over the display volume. Mya Plus introduces a new Led lighting system that offers low consumption and a great product's display en-





hancement. In 2011 Ciam proposes Ciao followed by Vertigo to satisfy respectively specific request from artisanal and professional pastry sector. 2013 Ciam is again one of the most interesting company, ready to fascinate its customer with a large range of new proposals: Ice Queen, Tortuga, the new line of total refrigerated showcases, available for fresh or frozen food.

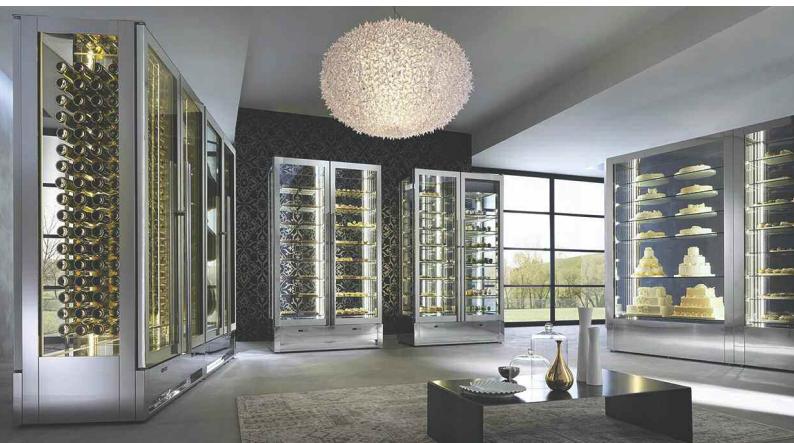
2015 is the year of Design. Ciam presents two new concepts for bar, coffee shops, bakery store, pastry and ice cream parlour - Tabula Rasa and Epoque - and a total re-style of the Design Collection, with new solutions and new materials.

Under the technology point of view, two new models: Mya Narrow - Mya Comby and 6040 R5 with the innovative double opening glass structure.

Federico Malizia, Ceo of Ciam, describes the secret of company growing success all over the world: "Our success is the consequence of the experience gained along two generations, the capability of combining the creative



artisanal mastery with efficient industrial facilities and with advanced processes: the endless renewal of company offer, the ethic in taking decisions and managing employees, returned by Ciam workers with a deep sense of ownership and responsibility, passion and love for job".



VEGAN GELATO INDEED THE BEST TASTE IS IN THE THINGS WE LOVE



*Open up your
gelato parlour
to vegan gelato*



Comprital offers a complete range of cutting edge products with ethic VEGAN OK certification to prepare an italian style gelato free from animal elements:

Vegan Base Mix / Vegan Chocolate Base Mix / Knam's Dark Chocolate Sauce

Hazelnut Gentile Trilobata Paste / Pistacchio Puro Reale Paste

Perfectissima Fruit Base / Soluzione Frutta Giubileo Fruit Base

With Comprital's vegan products you will free obtain the VEGAN OK certification; receive the promotional material for your point of sale with the official logo VEGAN OK and your shop will be suggested on website www.veganok.com and Tuttovegan application.

comprital.com



esedra-mi.it

REVOLUTIONARY EXCELLENCE



“Revolutionising tradition” is the idea that has always underpinned the Giubileo Experience project, the brainwave of Comprital’s Chairman, Gianni Osti - to return to the tradition of gelato made with the old ingredients, those of “yesteryear”, but with the wonderful variety and quality of the gelato of today. On this path of discovery, which has involved years of tests and research studies carried out internally or contracted out to university institutes, the company has looked for new natural ingredients unique features and new technological means that would lift the quality. The final result represents the maximum expression of “the Comprital experience” for those professionals who wish to reach the pinnacle of achievement in the world of gelato. Together with the unique taste belonging to a particular district, a quality product always has a story to tell. The absolute quality of certified Bronte DOP pistachios, certified IGP hazelnuts, and the best cru cocoa from environmentally sustainable plantations, carries over into recipes which proclaim the noble and unique properties of the ingredients. For this reason, Giubileo Experi-

ence offers the gelatier a product and a process in which quality is guaranteed and openly advertised in a notice listing the ingredients,

The Giubileo XLP, a machine that micronises each individual ingredient in just one minute, down to 40 microns, ensuring a full, rich taste and a smooth, silky texture.





which exclude vegetable fats, emulsifiers, and synthetic stabilisers. Fresh milk, dextrose, cane sugar, fresh cream... these are the pages of the story of a good gelato waiting to be narrated to the artisan gelatier's most attentive customers. The uniqueness of the Giubileo Experience ingredients is emphasised by the way the liquid mixtures are treated, using the Giubileo XLP, a machine that micronises each individual ingredient in just one minute, down to 40 microns, ensuring a full, rich taste and a smooth, silky texture. The treatment involves a physical and structural rearrangement of the ingredients, creating a softer gelato even at very low temperatures. In this way it is possible to create cakes, biscuits and gelati on a stick - replacing the usual semifreddi - so that they all stay soft and tasty even after they have been kept in a domestic freezer for a long time. To participate in the Giubileo Experience programme means belonging to an exclusive group in continual evolution. The Giubileo Club recognises the uniqueness of each client who has made

quality their watchword (with meetings, targeted professional updates and exclusive services); and it offers a protected area on its website at www.giubileoeexperience.it where new ideas, recipes and advertising material for the point of sale are always to be found, a dedicated Facebook page for the exchange of information between professionals in the sector who are members, and especially the "Manuale dell'Eccellenza" (Manual of Excellence), continuously updated by reate professionals in the sector and by clients themselves, who, through participation in occasions such as the Giubileo Cup, make their experience publicly available in the form of new recipes, presentations and advice. Giubileo Experience makes a rich array of communication material available with the product, consisting of high definition images, promotional notices, and ideas to use in the point of sale. Comprital is a Platinum Sponsor of the Gelato World Cup and Giubileo Experience is a partner of the 2012 world champions who are teaching at the Comprital Athenaeum school.



ZOE MEANS LIFE



Forms come to life in the new FB's display cabinet, which comes to offer a new precious professional tool for gelato makers and pastry chefs from all around the world. A sleek design where the essential softens to make room for an elegant convexity.

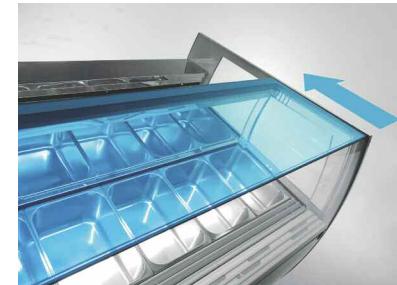
Zoe is a diamond that shines on every side, also thanks to the double LED lighting. Zoe is beauty in all its aspects. Zoe is not only the thrill to experience the beauty in its purest

form, but also a wealth of technology. It is innovation in form but also in contents.

Time is the most valuable asset we have. Now you can devote time to yourself and to your customers thanks to a unique technical solution with no glass

that opens upwards or downwards but just a simple sliding canopy, which allows a quick and easy cleaning.

A complete transparency that makes room for your magical creations: the true stars of your shop. Zoe is entirely made of extra-clear glass. Every single piece, from the canopy to the front and side panels, is made of glass.



FB, STORIES OF SUCCESS

FB is a complete and flexible industrial reality, specialized in the entire project cycle of the manufacture of showcases, the style, the design, the development of technology, the production of thousands of units every year. The company was founded in 1980 in Capezzano Pianore (Lucca, Tuscany), innovative on the market of handmade gelato technology thanks to the invention of the double ventilated cold.

In 2004 FB is acquired by Clabo. In this way a total revolution of its world takes place, both from the point of view of technological development of range of product and the revaluation of the trademark. In this context the new Sintesi II Atto is presented in the year 2007, restyling of the old

model "Sintesi", the showcase that has characterized for many years the FB production.

FB has an unique aim: to build showcases for professionals of gelato and pastry. Our many years of experience have enabled us to develop and test technologies to ensure a perfect storage and display of the product.





ZOE

Crystal-clear style

FB is a trademark of **CLABO S.p.A.**

Viale dell'Industria, 15 | 60035 Jesi (AN) | Italy
Tel. +39 0731 61531 | Fax +39 0731 6153211

info@fbstyle.it | www.fbstyle.it



ONE FOR ALL

Frigomat, always focused onto the evolving demands of the gelato and pastry artisans, has developed and produced a complete line of multifunction machines: Twin Chef LCD. They combine the operation of cookers and batch freezers, allowing the quick preparation of every type of specialty: fresh gelato, sorbets, custard, pastry creams, ganache, chocolate tempering, jams, fruit gelatine, puddings... The machines are equipped with the IES electronic system, an exclusive patented system ensuring a highly precise operation level, at the desired temperatures, reducing the energy consumption. The cooker features the glycol bain-marie system, both for the heating and for the cooling functions, with the possibility to set-up the heating temperature up to 115°C (240°F) without affecting the organoleptic proprieties of the product. The cooker and the batch freezer can be used separately, thanks to an external extraction/transfer spigot. Its simple rotation enables the direct extraction of product after cooking, without going through the freezing cylinder. Moreover, the spigot can be completely disassembled. Because of its large diameter, it is possible to quickly empty the cooker, even in presence of very thick mixtures.

The Twin Chef LCD offers an interactive recipe menu with more than 30 pre-set recipes (including four chocolate

tempering programs), recalling automatically the necessary ingredients during the different cycle phases.

The menu recipes come from the new Frigomat recipe book, supplied along with every machine and developed, in exclusivity for the Chef series, by the pastry chefs of the well-known Boscolo Etoile Academy. Custard, shiny glaze, and coconut cream are just some of the recipes the operator can choose among to organize his work, supported also by the suggestions "by Boscolo", with the guarantee of the Frigomat quality.



TWIN CHEF

COMBINED MACHINES

HIGH TECHNOLOGY the Frigomat machines enclose within a protective steel case its cutting-edge technology, devised to help in your work, last over time, and never leave you in the lurch.

HIGH QUALITY the Frigomat machines meet the top-quality standards your work requires, to bring you results that are certain and constant every time. This is a truly professional investment.

HIGH RANGE Frigomat offers you a wide choice of machines to match your needs. Whether small, medium or large, the machines will always give perfect results, are easy to use, and practical to maintain.

HIGH SERVICES Frigomat is always at your disposal to assist you and advise on purchasing the machine that best suits your work. The company will always intervene speedily and efficiently, to resolve your working needs.



THE POWER OF EXPERIENCE,
THE PASSION FOR THE FUTURE



GELATO AND
PASTRY MACHINES





ORIGINAL MADE IN ITALY CREATIONS



The beginnings of Fructital are in 1922 in Piedmont, Northern Italy, in the production of ingredients and semi-finished products for the artisanal gelato and pastry-making industry. Since then, the company has combined the ancient and strong tradition and the most modern technologies to offer its customers a wide choice of quality products.

One of Fructital's strengths is that all its products are designed and manufactured within the company. The working philosophy is oriented to a continuous research for ingredients in order to limit the introduction of additives and to maximize the use of natural food. Each product is developed and tested in the company laboratory, to guarantee the highest quality standards. All raw materials are refined and processed within our workshop with traditional methods. "Tonda Gentile Trilobata" hazelnut, pistachio nut from Sicily, high percentage use of first choice fruit: these are just a few examples of what our company does to ensure the artisan a genuine gelato, whose quality is appreciated all over the world. Investments in research and development are constant over time.



Step by step technical and start-up support is designed specifically for each single customer from the little artisan to the large confectionery company, so that the aspirant gelato maker finds in Fructital a complete partner, ready to offer advice and training. Fructital is also investing to ex-

pand and improve the production area, in order to offer a safe and pleasant environment to its team and a punctual service to its customers.

Years go by, tastes and technologies change and Fructital is renewed every time.

Since 1922, always with the same passion.



Gelato is a serious business.



And we know it.

Since 1922 we have accurately selected superior quality raw materials to produce every day the ingredients for the best gelato. Your gelato.

 **FRUCTITAL®**
www.fructital.it

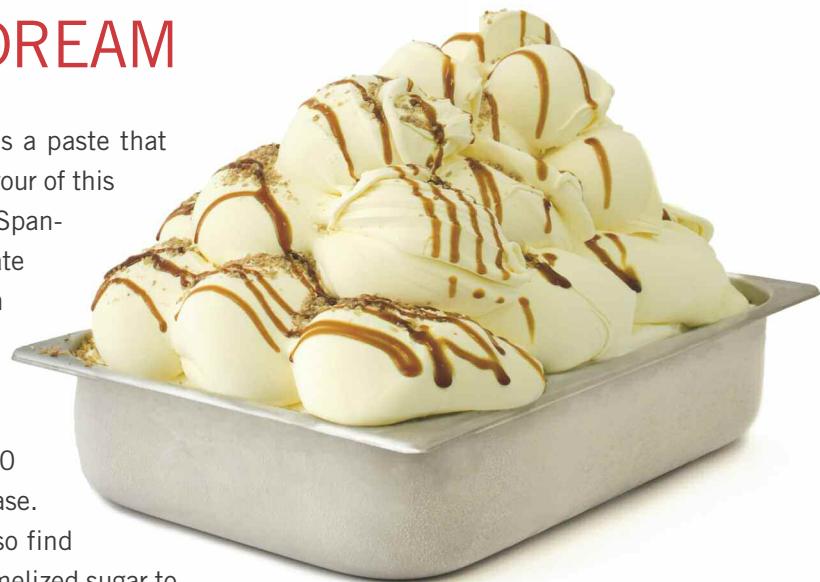
LINEASTEVIA: LIGHT... WITH PLEASURE

The new LineaStevia Fructital offers a complete line of products containing powdered extract of Stevia Rebaudiana, the zero-calorie sweetener of natural origin. A new taste experience that combines the pleasure of the palate with attention to health. Stevia has a sweetening power 200/300 times greater than that of sucrose, then it is sufficient a small amount to reach the level of sweetness desired, and this translates into a gelato with reduced caloric intake. The line includes LatteStevia, ideal for making milk flavours with the addition of milk, and FruttaStevia for fruit flavours prepared with water and unsweetened fruit pulp. New for the 2015 season YoStevia, a complete powder product for a tasty Yogurt gelato without sugar added. It can be used both in the soft ice cream machine and for the classic gelato. Many Fructital flavours may be used in combination with the base LatteStevia to propose a completely sugar-free gelato.



SPANISH DREAM

The new Catalan Cream is a paste that faithfully recreates the flavour of this universally known typical Spanish spoon dessert. A delicate egg custard enriched with light aromatic notes of vanilla and cinnamon. The product can be used with a dosage of 80/100 grams per litre of white base. Inside the box you will also find 2 bags of granulated caramelized sugar to be used to sprinkle on gelato in order to recreate the typical Spanish crunchy caramel. In combination you can add some Caramel Topping to enrich your flavour even more.



Your gelato without sugar added

Naturally
LIGHT

 **FRUCTITAL®**
...bontà e tradizione nel gelato dal 1922

LineaStevia
www.fructital.it



AN ARTISAN FOR THE ARTISAN

Galatea by Milk&Fruit, specialized in the production of artisanal gelato ingredients, was established in 2003 in Treviso, Italy, based on an idea of Stefano Pillot. Generations of Pillots have worked as artisans, focused on quality, transparency, and work ethic.

Galatea, which considers itself a true artisan at the service of gelato artisans, hones to precise values that guide all business decisions. From the beginning it has excluded the use of hydrogenated fats, GMO, synthetic colourings, and carmine. The company's strategy has always been to produce gelato ingredients exclusively from quality raw materials and natural colourings and flavourings, employing clean production processes that allow for the traceability of all components. We have always utilized clean labels that prohibit vague terms and artificial ingredients, everything being clear and easy to understand. Galatea is the first and only company in the business to earn a Social Value certification from ICEA.

BIO LINE

Respect for nature, both by producers and consumers. Galatea's Bio line for artisanal gelato, certified by ICEA, developed out of this philosophy. All links in the production chain are monitored by entities authorized by MIPAAF.

LIBERA LINE

The result of a careful selection of the best in-

gredients, Libera is a complete range of "Clean Label" products. With Libera, artisans can offer their customers a gelato that is made with clearly known origins and quality, traceability, and safety. The most innovative product in the

line is Spirulì®, the natural blue gelato. In certifying Libera, ICEA has verified that "All the products of the Line Libera are obtained without the use of emulsifiers, palm oil, artificial flavours and colourings by limiting to a minimum the use of additives, selected from among those milder boasting more direct natural origin".

VEGAN FRIENDLY LINE

In addition to organic and natural products, there is a great demand for ingredients compatible with vegan diets. Galatea quickly responded to this demand by developing a dedicated line of gelato products. All products in this line are certified Vegan, some of them are also certified Bio Vegan. Vegan and Bio Vegan products are certified from ICEA.

For more information: www.galateagelato.com





EXHIBITION 2015:
HOST 23 - 27 October. MILANO
MIG 29 November - 2 December. LONGARONE (BL)

WE PRODUCE PRODUCTS FOR ARTISAN GELATO
100%
Ethic, passion and expertise

EXHIBITION 2016:

SIGEP 23 - 27 January. RIMINI
GELATISSIMO 20 - 24 February. STUTTGART



**CERTIFIED
 "NATURALLY GOOD"!**



Galatea is the 1st and only certified company in the field



LIBERA, the 1st line of products to be certified having no artificial flavors and colorings



ORGANIC range of products and chocolate with organic FAIRTRADE cocoa



The range of products for Vegan and Organic Vegan gelato



GELDUE

COMMITMENT AND PASSION



For thirty years, Geldue has been manufacturing semi-finished products for gelato, always combining the quality of its solutions with an equal efficiency in serving the customer. Geldue's technical and commercial staff places its hand-on experience and flexibility at complete disposal of the clientele, never failing in offering premium quality products that meet even the most demanding customers' requests.

Commitment and passion are the everyday fuel of Geldue's engines and the indispensable endowment for satisfying old and new customers. In the ever changing world of business the quality of products is essential but it would not be enough without a careful and punctual service. Whether it comes to transport logistics or technical and commercial problem-solving, Geldue takes pride in being more than just a supplier, but rather a business partner. With its agents and distributors network, the company sells its products on the Italian territory as well as in several foreign countries spread in Europe, Africa, Oceania, North America, South and Centre America, Middle and Far East.

Geldue manufactures its semi-finished products having in mind the best Italian gelato tradition, offering a wide choice of items such as: milk and water base products, either for cold



or hot process, already balanced and pre-mixed, thus ensuring excellent results in terms of taste, texture and user-friendly preparation; complete products in powder, ready to be dissolved in water or milk; soft ice cream products (and frozen yogurt); products for slush in many delicious and coloured flavours; flavouring pastes, with a wide variety of pastes ranging from the most traditional to the most original flavours; decorations.





GelDue[®]
ICE CREAM PRODUCTS

*Italian Ice Cream
all over the world.*

Via D. Cimarosa, 33 - 40033 Casalecchio di Reno (Bologna) ITALY
Tel. +39 051 6132910 - Fax: +39 051 6132928 - E-mail: info@geldue.it

www.geldue.it

GEL MATIC

GEL MATIC: QUALITY AND VERSATILITY

When it comes to gelato, there are countless business types and products. Soft serve, gelato, frozen yogurt, and other similar products represent an added value for any food-related business: gelato or yogurt stores - manned or self-service - kiosks, franchising chains, and any HORECA business like coffee bars, cafés, restaurants, and hotels.

In this varied scenario, the versatility of the machines plays a central role. Gel Matic has always focused its technological research on this. In fact, its range of units has been specifically designed to meet any need, first of all in terms of space and productivity.

It is possible to choose among countertop and floor models, one or more flavours, as well as different production capacities and control systems. Gel Matic machines allow one to prepare excellent gelato, frozen yogurt, sorbets and milkshakes.

Versatility is combined with quality, consumers' top criterion when choosing gelato. That's why, for more than 40 years, Gel Matic has focused on the express blending and freezing processes, a sophisticated, advanced technique for the production of freshly made



gelato, frozen on demand, that requires small quantities of thickeners and emulsifiers. Even better, the Gel Matic machines can be used with any kind of mixture, from fresh ingredients to powder mixes or ready-to-use UHT bases.

With Gel Matic machines one can unleash his creativity to prepare delicious cups, ice cream sticks, sundaes, shakes, cakes, frozen patisserie desserts, and much more. For more information, visit our website at www.gelmatic.com



ONLY ONE MACHINE IS NEEDED.



AS LONG AS IT'S GEL MATIC.



Since 1972 Gel Matic has been the market leader in soft serve, express gelato, frozen yogurt, frozen patisserie dessert and milkshake machines.

Gel Matic Italia S.r.l. - Via Zanica, 6C - I 24050 - Grassobbio (BG) Italy
Tel. +39.035.525138 - Fax +39.035.4522397 - www.gelmatic.com - info@gelmatic.com


GEL MATIC
THE TASTE OF QUALITY

SWEET EVOLUTION

The winning philosophy of Granulati Italia is encapsulated in its very name. In 1976 Oscar Nesta, together with his partners, founded Solkristal, one of the first companies in Italy to import and study a system for instantizing and granulating food products. The company made its entry onto the Italian market with a line of semi-finished products for gelato and confectionery, bearing the Gelatitalia trademark. In 1982 the company restructured and took the name Granulati Italia. It consolidated its presence in the world of artisan production, and became the first company to use the instantizing process for semi-finished products for gelato. As testimony to the advanced processes introduced by the company, a line of complete granular products under the Gelatitalia label was presented for the creation of fruit gelato, a true precursor of today's series of complete products.

In 1985 Gelatitalia presented its first epoch-making base, Granulat 50, which opened up the market to modern concepts of gelato stabilising and balancing, a base that still today retains its loyal customers. The development

of the company meant that it soon became urgent to find larger premises, and 1995 saw the shift into today's factory at Boltiere (Bergamo Province). Gelatitalia boasts a complete range of semi-finished products for making gelati and semifreddi, suitable to meet the different requirements of the modern market. Bonfrutta and Friofrutta are two fruit bases for gelato, the first to work hot, the second cold, each making it possible to obtain a creamy and spatula-friendly batch-churned gelato, without fats, milk or milk derivatives. Granulati Italia uses technologically advanced production lines, including its granulating and instantizing plant and a recently introduced ultrasound installation for the microencapsulation of ingredients.



DARK CHOCOLATE HEART

Outstanding among the company's most innovative products is its Tao Nero, which offers the pleasure of a gelato with the full taste of dark chocolate. It has the advantage of containing no milk or milk derivatives, and is therefore ideal for all chocolate fans who nevertheless suffer from lactose intolerance. This complete product has a quick and very simple method of working, and requires no pasteurisation. The dosage is two kg of product (equivalent to 2 bags) to 3 litres of warm water. To support sales there is a complete package of merchandising, including t-shirt, bandana, taste marker and totem pole.





TAO
N E R O

A dark chocolate without milk or dairy products



All the taste of chocolate,
with all the lightness of water.

Complete the range of flavours with TAO NERO, a plain chocolate of extraordinary quality, made with the addition of water, the purity of which enhances the distinct and full taste of the cacao. An ice cream without milk or dairy products, ideal for lovers of dark chocolate, perfect for those with lactose intolerance.


GELATITALIA

www.gelatitalia.it | +39 035 4824335

DOLCE, TUFFO

Crispy biscuit spoon for dipping into creamy ice-cream, delicious hot chocolate or simply your usual coffee.



Dolce Tuffo is the spoon-shaped biscuit ideal for dipping into your favourite sweet temptation. To ring the changes at breakfast, for a relaxing break in a coffee bar or as an extra touch for a special guest.

Dolce Tuffo has a delicate cinnamon flavour and contains only genuine ingredients.

WITH REAL
CINNAMON
POWDER



COLOURANT
FREE



NO
HYDROGENATED
FATS



GMO
FREE

Special kit

- 750 g Dolce Tuffo biscuits
- 3 kg Zabaglione P
- 3 kg Variegated coffee
- 1 Flavour tag
- 1 Poster
- 1 Window decal



GRUPPO



montebianco

montebiancowed.com



Now there's a brand-new yummy, yoghurt gelato. **Yogurtoso.**

The Montebianco Research Centre, with the aid of its innovative and highly sensitive analytical equipment, has been able to develop a unique and exclusive range of flavours to create a selection of products with an exceptional yoghurt flavour. Indeed, Yogurtoso will allow you to prepare traditional or Soft gelato ice creams with strong, long-lasting flavours. Discover the unique and special flavour notes offered by Yogurtoso, now available in two versions.



YOGURTOSO SOFT

Innovative product for a soft gelato ice cream, with an excellent creamy structure.

YOGURTOSO 100

Cold-workable 100 g Yoghurt Base, allowing you to hand-craft your own personalised and delicious yoghurt gelato ice creams.
With powdered yoghurt at the top of the list of ingredients.

G R U P P O



montebiancoweb.com

PASSION AND TRADITION

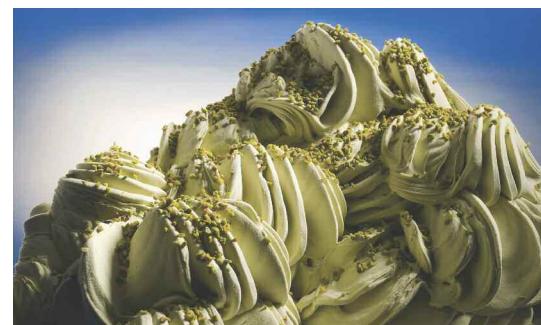
For 50 years Gruppo Montebianco has produced ingredients for artisanal gelato, continuously investing in innovation, quality, and excellence. Since 1892, Anselmi has been the historical brand of the group, embodying the values of passion and tradition typical of artisanal gelato, inspiring research



into high-quality, local ingredients. Examples include the gelato flavour Green Bronte Pistachio PDO (Anselmi was the first to offer it), certified by the Ministry of Agricultural Policy, Piedmont Hazelnut PGI, and Avola Almond Milk (from Sicily). All ingredients having certified origins are carefully monitored by the group's Research Center, which makes sure there is no adulteration

and contamination with other nuts, and that, for example, the pistachios truly come from Bronte. To do this, a molecular map of pistachios from the area is developed and then compared to the lots that are delivered to the company. Similar controls are carried out for PGI hazelnuts, the Avola almond milk, and so on.

This link to local products is very important, more than ever today with consumers that are very attentive, informed, and able to recognize the added value of quality ingredients.



EXCELLENT INGREDIENTS

Green Bronte Pistachio PDO, besides being available in 100% pure paste, is also a key ingredient in other Anselmi products: Stracciatella with a Green Bronte Pistachio base to make typical chocolate chip but with the unique flavour of Sicilian pistachio; Perla del Sud paste, featuring a Mediterranean mix of flavours like the warm Bronte pistachio com-

bined with delicately toasted almond and fresh lemon essential oil; the Perla del Sud Variegate, a new addition, to enrich the flavour and colour of gelato in the display case.





Perla del Sud

THE RICH, GENUINE TASTE OF TRADITIONAL
MEDITERRANEAN FLAVOURS

When the warmth of Italian Green Bronte Pistachios PDO meets the flavour of delicately toasted almonds and the fresh bite of lemon essential oil: that's Perla del Sud.

For a cool, delicate flavour experience.

Perla del Sud is available in two versions: as a flavouring paste and as a variegato, both free from hydrogenated fats and made with the original Green Bronte Pistachios PDO.



GRUPPO
 montebianco
montebiancowed.com



Le Crémolotte

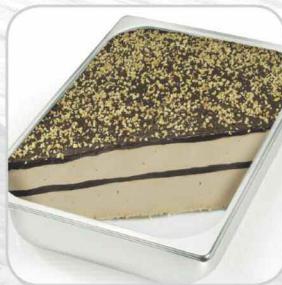
The temptation you can't resist

Montebianco presents "Le Cremolotte", a lavish selection of mouthwatering, versatile creams for use in artisanal gelato, confectionery and coffee shops.

All "Le Cremolotte" products are free from hydrogenated fats and are still creamy even at -15°C.

Let your imagination inspire you

Delicious as they are, they can be poured straight into a tub or batched with milk; perfect for rippling or making tempting cream desserts, they are also an original ingredient for enriching, decorating and filling your own creations with taste and imagination.





"Le Cremolotte" creams are also perfect for use in coffee shops and in confectionery; try them as a delicious addition to cakes and ice-cream gateaux, as a pancake or pastry filling, or to bring a special touch to drinks in the café.

Wide selection of flavours

Nocciolotta

La croccante, with
crispy biscuit

Nocciolotta

La morbida, very creamy

Nocciolotta

La pastosa, extra dense,
with 22% cocoa and hazelnut

Ciocolotta

Fondente, dark
chocolate

Ciocolotta

Bianca, white
chocolate

Mandolotta

With 50%
almonds

Coccolotta

With real coconut
flakes

Yogolotta

With low-fat
yoghurt powder

Pistacchiotta

With 50%
pistachio nuts

NEW

NEW

IRRESISTIBLE TEMPTATIONS



They have a French name but a heart that's all Italian: Éclairs, a great little development from Gruppo Montebianco. Light and aromatic, they are cream puffs having the typical shape of éclairs (measuring 37 x 115 mm), perfect for any kind of event, including weddings, parties, brunches, and cocktails. They are made with carefully selected ingredients and do not contain hydrogenated fats, colouring, or OGM. Included in the catalogue of products offered by the Casa Dolce Casa bakery, Éclairs represent a unique component in a thousand recipes, both sweet and savoury. To assist professionals in conceiving new applications, Montebianco has developed an elegant recipe book with new proposals based on Éclairs. It includes 10 ex-



clusive sweet and savoury recipes designed by chef Emanuele Saracino, a great artist in both pastry and Italian cuisine. Ten masterpieces of taste Made in Italy that will be admired for their refined quality. Montebianco Éclairs are available in 200 g bags (box of 9 bags).



Specially for you to...

Create mouthwatering sweet and
savoury confectionery
Impress your guests by delighting
their eyes and taste-buds
Treat yourself to delicious tidbits



"Sweet & Savoury" TEMPTATIONS



The Montebianco Group presents its Casa Dolce Casa Eclairs, the latest chic, glamorous fashion straight from France. Free from hydrogenated fats, colorants and GMOs, they are perfect for filling and decorating in sweet or savoury versions, for a unique, special dessert, a sophisticated dinner or a trendy cocktail buffet.



Contact your local agent to request the exclusive
Eclair recipe booklet by Emanuele Saracino.

WAREWASHING MACHINES



Since 1967 Hoonved's industrial washing machines have been designed and manufactured with maximum attention to quality, hygiene, reliability and technological innovation. In 1996 Hoonved became part of the Ali Group, a world leader in the design, and production of foodservice equipment. Today Hoonved offers a complete range of glasswashers, dishwashers, utensil washers and rack-conveyor machines for bars, restaurants, pastry shops, bakery, butchery, gelato shops, catering and food processing industries.

Production is entirely carried out in its Italian factory which includes the R&D, the marketing and commercial department, carpentry, two assembly lines, and warehouse for spare parts-machines and after sales service. Fast delivery times are guaranteed for machines and spare parts.

The company organizes professional training for our dealers to improve their knowledge of the washing machines. After sales service relies on a database of spare parts, exploded views and multi-languages specifications, able to support any request for technical assistance. Every dealer can see all data 24 hours a day on the company's website. Hoonved machines respect the European regulations, the WRAS for England and UL certification for the USA and Canada. The quality system of our company has been found to comply with the requirements of UNI EN ISO 9001:2008.



HOONVED®



Serie C E



Serie CAP



Serie S T E



Serie A P E



C90E



C81E

SPARKLING RESULTS
EVERYTIME



Serie HT-HTP



Serie EDI



REALLY SOFT GELATO

Icetech soft machines are manufactured in several models, Happy and Euro, and they can be divided into 1- or 3 flavours counter machines, with or without pump, as well as into 3 flavours machines for floor with or without pump. Icetech soft machines are assisted by a modern electronic board controlling gelato consistency at any time by enabling the operator to monitor and to read the consistency values and the preservation temperature on the display.

They are manufactured in order to produce really soft gelato having excellent consistency while enabling the operator to customise consistency, just as it may wish.

The points of strength of Icetech soft machines are: electronic control of gelato consistency; electronic control of preservation temperatures; basic level indicator in tanks; high-overrun gear pumps; stirring system in stainless steel with counter-agitator and interchangeable scrapers; tropicalised-air version for high performance levels; high refrigerating power installed for high gelato production; ergonomic design for decoration purposes.



we'll attend
the next...

we'll attend
the next...

HOST

Milano

23rd-27th

October

2015

Pav. 14P
Stand C24/D29

MIG

Longarone

29th November

2nd Dicember

2015

Pav. A/1
Stand 0/P 31
33/9-11



GELATO EQUIPMENT SHOP DESIGN

BATCH FREEZERS



AGEING VATS



SOFT ICE-CREAM AND YOGURT



MULTIFUNCTION MACHINES



PASTEURIZERS



FRIGO GELO GROUP - ICETECH

Via Piemonte, 2 - 24052 Azzano San Paolo (BG) Italy

Tel. +39/035 320400 - Fax +39/035 320380

www.frigogelo.it frigogelo@frigogelo.it

ACADEMIA IFI: FROM TAVULLIA TO SINGAPORE



"Increase sales by improving service" course by Academia Ifi at Ifi's headquarters in Tavullia.

Set up with the intention of providing theoretical knowledge and practical skills to those who wish to open or who already own gelato parlours or bars, Academia Ifi has successfully completed its first cycle of "Increase sales by improving service" courses held at Ifi's headquarters in Tavullia and has conquered South-East Asia with its "My first gelato parlour" mini-course during the first Asian stage of the Gelato World Tour. The "Increase sales by improving service" course was held on 23 February, 9 March and 13 April and attracted participants from all over Italy, from Padua to Campobasso, who gave the course excellent marks in the evaluation questionnaires handed in at the end of the lessons. The four tutors: Achille Sassoli, Cinzia Otri, Mauro Cerrina and Claudio Casciano alternated theory and practice through which the attendees learned how they can increase their business turnover immediately through service and sales techniques. Ac-

ademia Ifi had just as warm a welcome in Singapore during the Gelato World Tour. At its first appearance before an international audience, Academia Ifi had a full house. The free "My first gelato parlour" mini courses, which were put on several times a day during the three days of the event, attracted vast numbers of visitors interested in finding out more about how to design premises and put together a business plan, to create a gelato parlour or make their existing one a successful business.

Learn more about Academia Ifi and its courses at www.ifi.it

"My first gelato parlour" course by Academia Ifi at Gelato World Tour in Singapore.



GELATO EVERYWHERE

CAN YOU IMAGINE
GELATO...



studiopiert web & graphic agency

...AT THE
GREENGROCER'S?

WITH IFI GELATO GOES WELL ~~WITH EVERYTHING~~ WHERE



FURNISHINGS FOR
CONTRACTS
AND FOOD & BEVERAGE

IFI S.p.A.
Strada Selva Grossa 28/30
61010 Tavullia (PU) - Italy
Tel. +39 0721 200208 - Fax +39 0721 200282
www.ifi.it - export@ifi.it

Socialize with IFI



ifi.it

PANORAMA TECHNOLOGY



Some configurations



... and more



DIVA

Diva is the new exponent of the elegance by Isa: a perfect balance between design, aesthetics and functionality that enhances the food appeal of the product and gives a touch of charme to the environment, thanks to the volumes, that fit together in a harmonious way, the wide transparent surfaces of the glass frame and thanks to the sober and refined nuances of the front and side panels.





Diva,
the new exponent
of the elegance

ISA

WHAT A SHOW!



Isa is introducing the second generation of its Gelato Supershow, designed to make the visual appeal of gelato even more spectacular. The display case has thinner side supports to allow for a panoramic view from the sides to the front. It also features a full-LED illumination system to best highlight gelato colours

and decorations. The tray supports are completely transparent to give the product more visual depth.

Gelato Supershow is equipped with high-performance condensers for either remote or integral application. Together with the double ventilation system, the condensers provide incredible performance when it comes to temperature, keeping it constant and uniform in every part of the display case, as well as optimizing energy consumption. It is available in the "aria" version, which uses natural CO₂ refrigerant instead of traditional refrigerating fluids, a cutting edge technology that opens new horizons with regards to ecological sustainability, containment of noxious emissions, and respect for the environment without sacrificing performance.





With two different heights, five widths, and fittings for eight to 24 trays in two dimensions, Gelato Supershow is an extremely flexible display system that effectively responds to the many needs of the sales area, from a free-standing setup for a high-impact dedicated area, to complex layouts with linear or corner multiplexing that reshape spaces with an unexpected combination of materials and visualisation.





DIVA

Diva is the new exponent of the elegance by Isa: a perfect balance between design, aesthetics and functionality that enhances the food appeal of the product and gives a touch of charme to the environment, thanks to the volumes, that fit together in a harmonious way, the wide transparent surfaces of the glass frame and thanks to the sober and refined nuances of the front and side panels.





Diva,
the new exponent of the elegance

ISA

UNIQUE PERSONALITY

Isa's Kaleido is a system of refrigerated display cases for gelato and pastry shops featuring a decisive character expressed through a special design that plays with volumes, lines, and materials. Kaleido lets customers get close to the product thanks to wide front and lateral glass surfaces and an inclined display, to better appreciate the gelato from every angle. Full-LED illumina-

nation enhances product colours, consistency, and decorations, while the double ventilation refrigeration system guarantees a constant temperature throughout the display surface. For pastries, Kaleido is the ideal combination of aesthetics and functionality. The full-mode double ventilation system uniformly distributes air flow across each shelf for an optimal



operating temperature in every corner of the case. The Kaleido family is equipped with latest generation integral or remote application condensers featuring the exclusive Isa energy system technology that makes it possible to maintain performance even in the most difficult

operating conditions, while optimizing energy consumption. Available in two heights and three widths, Kaleido can be set up in personalized layouts, with linear or corner multiplexing, and configured to meet the requirements of any space.





Olimpica



www.isaitaly.com

Olimpica Bold is the pastry and ice cream display cabinet by ISA.
The unique lines and the attention to details are the contemporary
interpretation of a design philosophy based on the equation
simplicity=beauty in order to bring out the pure essence.



Olimpica Bold,
the worth of the difference



Olimpica Mesh,
the value of the difference

Olimpica



www.isaitaly.com

Olimpica Mesh is the pastry and ice cream display counter by ISA. It is one of the clearest expressions of a project having a strong personality, with a design that surprises for dynamism and lightness skillfully blending contemporary lines and innovative shapes.



ISA

CRYSTAL EFFECT

Bright as a diamond and elegant as a tuxedo, the Cristal Tower vertical display case from Isa is a technological and design jewel with an abundance of charisma and aesthetic appeal that will astonish, charm, and excite in gelato and pastry shops, cafés, and food markets. The display case combines the transparency of tempered plate glass on four sides with a shiny black body and trim, creating a frame that captures the attention and enhances products with a spectacular level of visibility from all points of view.

Cristal Tower has a one-piece body insulated with ecological polyurethane foamed with CO₂ and a steel frame for the glass. It is a structural design that guarantees solidity and resilience without sacrificing its minimalist elegance.

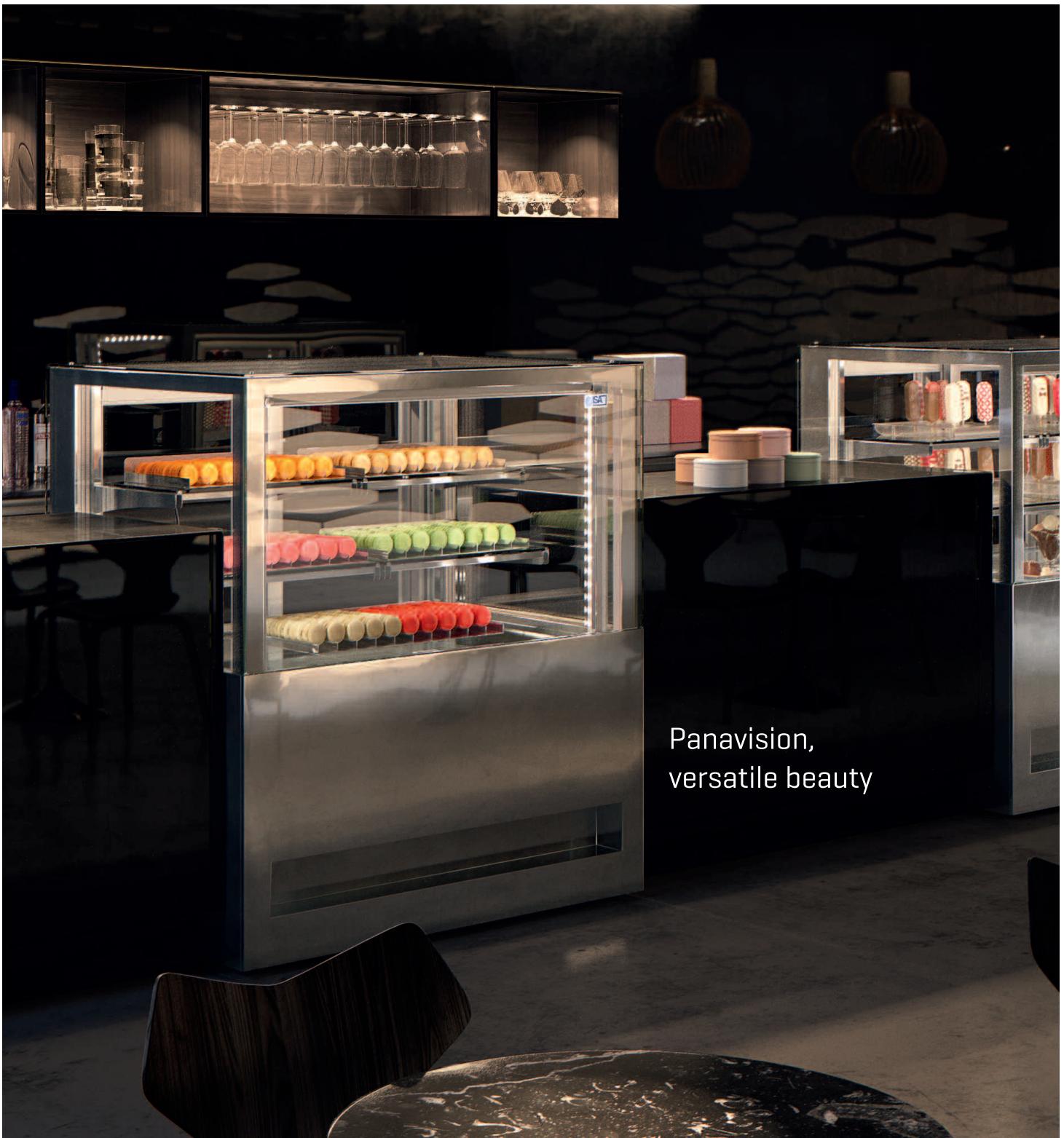


168



The display is illuminated with a LED strip integrated into the structure to best highlight every detail without affecting the internal temperature, allowing for perfect storage. The five shelves can be easily adjusted for height and can support up to 25 kg (55 lbs) each.

Ready for rapid installation, self-standing, and equipped with pivoting double castors with positioning brake, Cristal Tower is available in three sizes and four configurations for operating temperature, relative humidity control, and refrigerating system. This makes the system ideal for storing and displaying a wide range of products like gelato cakes, pastries, chocolates, pralines, and even drinks.



Panavision,
versatile beauty

PANAVISION

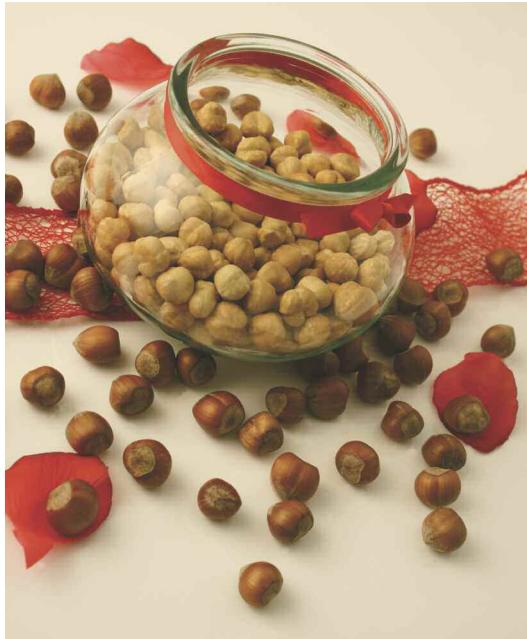


Panavision is the normal and low temperature display cabinet for ice cream cakes, semifreddi, and individual portions made by ISA. The performance of Panavision is absolutely impeccable: visibility, capacity and quality can satisfy any customers' requirement both aesthetically and technically, thanks to the Made in Italy design.





AN AUTHENTIC STORY



Many success stories start with a tale. This is the tale of the birth and growth of La Gentile, the leading producer of Piedmont PGI hazelnuts.

As a youth, Carlo Canova worked as a gelato and pastry artisan. He saw that hazelnuts were bought unshelled and it was necessary to find bakers who would roast them, with erratic results. Working with hazelnut chops and pastes was also often imprecise. These experiences led him to develop an industrial product to be offered to professionals, including perfectly selected and toasted hazelnuts with uniform colour, calibrated hazelnut chops and refined hazelnut paste. Together with his wife Caterina, skilled manager and precise bookkeeper, he decided to start this



new adventure. Thus was born in 1964 La Gentile di Canova C. e C.

The successes achieved each year made it possible for Carlo and Caterina to expand their business, allowing them to collaborate with medium-large customers, and then even industrial ones. Success was possible also thanks to the company's philosophy: pay attention to the product, love for the job, and always try to improve and employ the latest technology.

Today La Gentile has two production plants, 30 employees, and a range of thousands of products including all shellfruits, pralined nuts, chocolate coated and cream for the whole food market. We work with many of the most important worldwide food groups, but we didn't forget our origins. In fact, our famous "black and gold"

packaging can still be found in some of the most renowned gelato and pastry shops.

In 2008, the company earned the most important certifications with the highest grade, and today it is the proud owner of an FSSC certificate (Food Safety System Certification). La Gentile is a small company that thinks big and that looks at the world.

La Gentile

CORTEMILIA



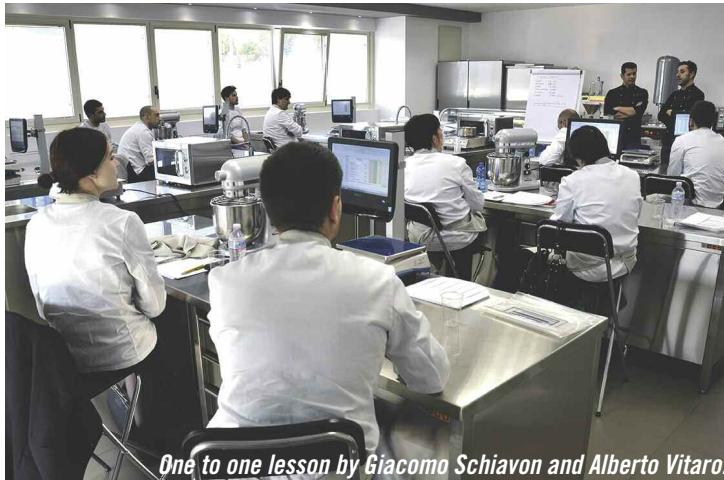
*our ingredients:
passion
reliability,
quality!*

Since 1964 La Gentile s.r.l. is leader in shellfruits manufacturing, especially Piemonte PGI hazelnuts: shelled hazelnuts, roasted hazelnuts, chopped, coated chops, refined paste, pralined paste and creams. Our products are natural ingredients for chocolate, icecream, biscuits, candy and all kind of sweets.

La Gentile S.r.l. - Via Bergolo, 29
12074 CORTEMILIA (CN) - ITALIA
Tel. +39 0173 81105 - Fax: +39 0173 81108
www.lagentile.com - info@lagentile.com

LEAGEL

GELATO MASTER SCHOOL



One to one lesson by Giacomo Schiavon and Alberto Vitaro.



The excellence of artisanal semifreddo by Mario Ragona.

Tonino Leardini Gelato Master School is an exclusive training environment boasting a prestigious faculty of master Italian gelato artisans who are experts in the production of high-quality artisanal gelato.

Named after the master gelato artisan Tonino Leardini, the school's mission is to teach proper techniques and use of best ingredients to prepare superior quality gelato, welcoming both expert gelato artisans and beginners who are looking to get into the trade for the first time. The objective is to develop skilled professionals who run successful businesses. The school focuses on an innovative and exclusive one-on-one teaching method. In the classroom, instructor and students are supported by multimedia technology and modern professional equipment, making it possible to teach techniques on how to recognize the best in-

gredients for making a high-quality gelato. The Tonino Leardini Gelato Master School was established by Leagel, a cutting-edge company that produces pastry and gelato ingredients made with excellent raw materials using advanced production technologies.

For info: www.gelatomasterschool.com



Semifreddo by Mario Ragona.



Nocciola Igp Piemonte by Raoul Trozzo.



Gelato Carbonara Style by Antonio Mezzalira.





TONINO LEARDINI

GELATO MASTER SCHOOL



Official Premium Partner



Cristina Rossi

is taking over the management of her family's three gelato parlours:

"I enrolled at the Gelato Master School, since it represented the surest way to achieve my educational goals and become a true gelato expert."

THE SECRETS TO YOUR SUCCESS



MULTIMEDIA
TECHNOLOGY



ONE-ON-ONE
INTERACTION



SELECTION
OF THE BEST
INGREDIENTS



EXTENSIVE
EXPERIENCE
IN THE FIELD

Technology as a learning aid, **one-on-one interaction** with qualified teachers, and **the acquisition of the knowledge necessary for selecting the best possible ingredients** for superior quality gelato, all thanks to over 40 years of work and innovation in the industry. **This is our school's recipe for your success.**

Tel. +378 999435 • www.gelatomasterschool.com

by LEAGEL

QUELL'ALTRO: HIS MAJESTY THE DARK CHOCOLATE

Quell'altro®
The original

What is the common denominator of the world's best gelato and pastry chefs? Mec3 provides you with the answer, it's "Q factor"! The "Q factor" distinguishes the family of creams dedicated to gelato and pastry, created for exalting the biggest talents.

Mec3 has the pleasure to present the latest of the range of the sweetest existing products: Quell'altro®, which has rapidly won the well deserved title of "His Majesty the Dark Chocolate"! A triumph of intense pleasure, it's a dark chocolate flavoured cream that can be used both as a gelato flavour and as an ingredient for the preparation of the most imaginative recipes.

The cream that was missing complements the rich offer of the “team” led by Quella®, the original Hazelnut and Cocoa flavoured cream, today also available in two new practical consistencies to help the gelato professional make the most of his recipes: Quella La’® dedicated to pastry making with a perfect creaminess for the preparation of unrivalled fillings in pastry creations, and Quella Li®

dedicated to frozen pastry creations, with its ideal fluidity for creating perfect glazing. Without forgetting Quell'altra®, the white chocolate flavoured cream for gelato and Quello®, the amber coloured caramel flavoured cream.



Quell'Altra®

Quella®
The original

Quello[®]
The original

THE GREATEST TALENTS ARE RECOGNIZED BY THE



The best gelato and pastry chefs have a secret, it's the **QFactor**: the common denominator that distinguishes the extraordinary range of creams dedicated to gelato and pastry making. **Quella® the original** hazelnut and cocoa flavour, **Quell'altra®** the first white chocolate flavour. **Quello®** the unique caramel flavour and the 2015 novelty: **Quell' altro®** with the intense flavour of dark chocolate.

QFactor: to enhance your talent.

FOR FURTHER INFORMATION CONTACT USE AT



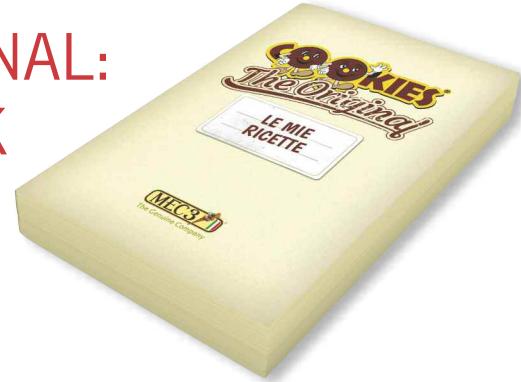
+39.0541.859411

mec3@mec3.it

mec3.com

MEC3
The Genuine Company

COOKIES THE ORIGINAL: A NEW RECIPE BOOK



The secret of Cookies® is the unique and original combination of the Biscottino® paste with the delicious variegate and pieces of crunchy shortbread biscuits, an embrace between the flavour of the traditional Italian shortbread, a soft cocoa and hazelnut cream and irresistible grains of cocoa shortbread biscuits. However Cookies® is not just an ingredient for gelato. Its versatility allows you to create a series of infinite recipes, all available in an exclusive recipe book dedicated to this product: from gelato flavours prepared with the biscottino paste to those with Cookies® variegate, to the pralines with a dark chocolate or milk chocolate flavoured coating. Six flavours for the showcase can be prepared using Cookies® the Original Paste: strawberry cheesecake, paradise cake, mixed berry tartlet, fig strudel, delight cake, Quella® tartlet. And another 6 can be prepared using Variegate Cookies® The Original: Dark & Cookies®, White & Cookies®, Milky & Cookies®, Cubano, Coffee and Cookies®, Muffin. All mouth-watering! Not to

mention the showcase dedicated to take-away, where the gelato maker can let loose his imagination creating gelato on sticks and cakes, all with the Cookies® brand! Not forgetting the mini cones, the biscuit gelato and spoon. And it doesn't finish here because Cookies® is also black and white, for creating a scrumptious gelato combining the delicate creaminess of the white chocolate flavour with the energetic crunchiness of the extra dark shortbread biscuits. Torta stregata cake, apple & cinnamon, Cookies® Black Forrest, Black Meringue and coffee are the flavours that can be created using Cookies® Black Paste; whilst Black & Mr. Nico, Hazelnut Black, Torronero, Scrok & Black, Gianduja Black, Coconut Black are those that can be prepared using Cookies® Black Variegate.



SALVATAGGIO

.....
NO ONE
can resist
COOKIES.
.....



CREAMY, CRUNCHY, DELICIOUS, COOKIES IT'S THE ORIGINAL BISCUIT AND CHOCOLATE CREAM FLAVOURED GELATO. YOU WILL BE OVERWHELMED BY A WAVE OF GENUINE PLEASURE.

FOR FURTHER INFORMATION CONTACT US AT:



+39.0541.859411



mec3@mec3.it



mec3.com

MEC3
The Genuine Company



medac[®]
Industriacartotecnica

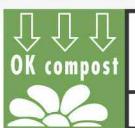
protegge la qualità, rispetta l'ambiente

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

THE TASTE IS A WONDERFUL TRIP

New cups Hot & City. Add taste of the journey to your ice cream.

Hot & City is the new line of hot drinking and coffee paper cups with original design that reproduces some of the most fascinating cities in the world: from Milano to London, from New York to Paris, from Rio De Janeiro to Naples. Stylish, durable, produced with maximum respect for the environment, the cups Hot & City are thought to be as a travel companion with which explore the most beautiful corners of the planet and discover deeply the taste of every ice cream.



APPOINTMENT IN THE CITY



Medac has updated the look of its cups for gelato, hot and cold drinks, using a fresh and international image. Each cup features a brightly coloured fruit next to a pearl-gray illustration of a monument from cities all over the world: Sydney's Harbour Bridge, the Eiffel Tower in Paris, the Duomo in Milan, London's

Tower Bridge, the Brandenburg Gate in Berlin, the Coliseum in Rome...
The fruit on the



cups represents essence of a voyage of the senses seeking out the most authentic flavours. This globetrotters collection includes the Ice & City gelato cups, a complete line with sizes ranging from small 60 ml cups for young consumers to large 1000 ml cups for the most voracious gelato lovers. Elegant, durable, and made with maximum attention to the environment, the "Ice & City" cups are travel companions that take to the most enchanting corners of the planet, bringing out the best flavour in every gelato.



"Drinks & City" is the new Medac line of cups for cold drinks. The cups awaken consumers' thirst for adventure through a selection of drinks, from frappes to shakes, ranging in size from 200 ml to 700 ml. The city meets the freshness of fruit in an explosion of flavours.

Finally, "Hot & City"



is the new hot-drink cups collection, featuring sizes from 80 ml to 580 ml. They are perfect for sipping coffee, tea, and hot chocolate as you wait for the next departure on your journey across the globe.

The new Medac cups are made with multi-layered virgin cellulose and are certified UNI EN ISO 9001:2008 for the specialties they will contain.



A PERFECT MIX

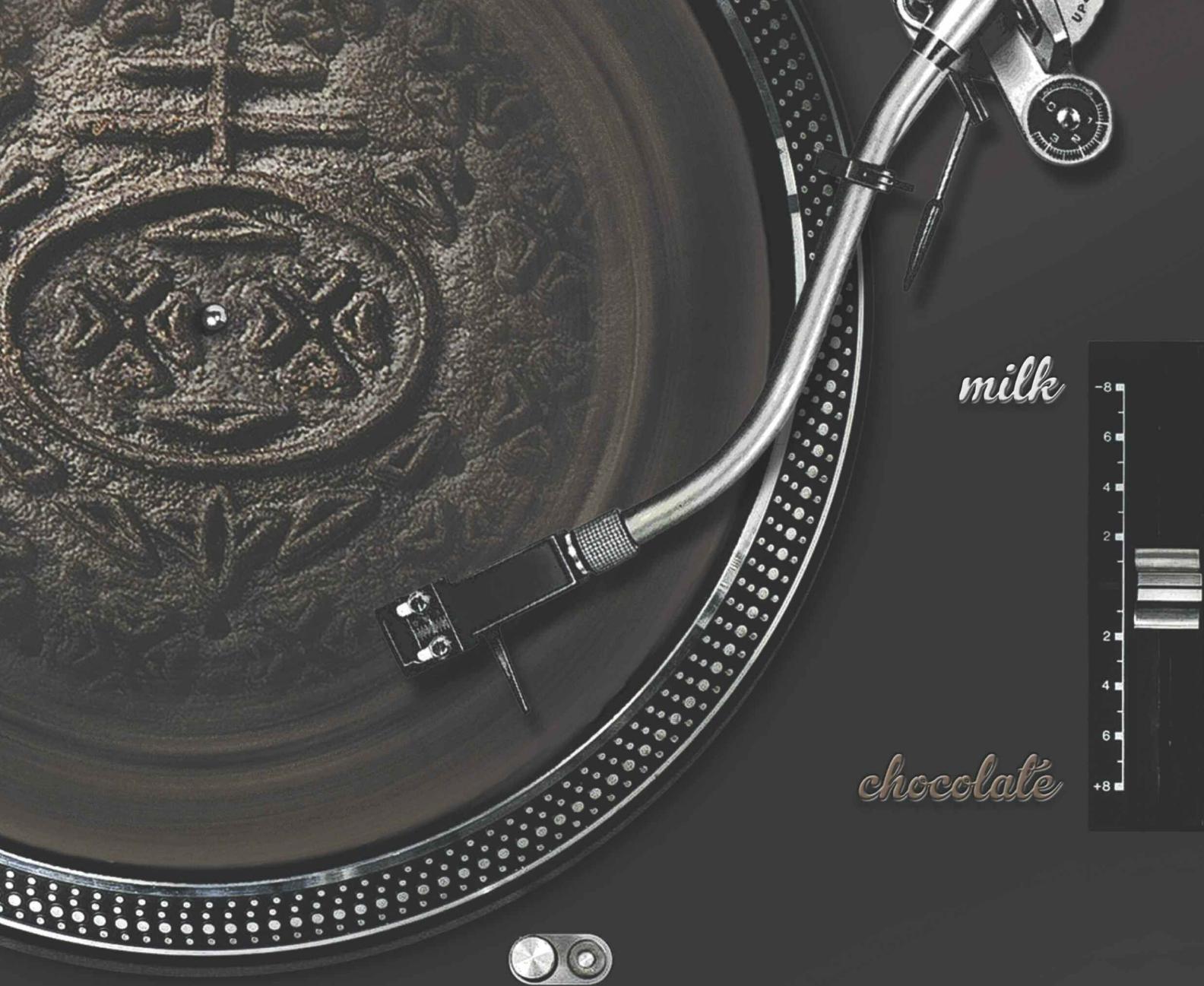
BISCONERO



The 2015 season will bring major changes in gelato shops. In fact, Nutman has developed a new kit for the perfect mix. Milk, a timeless standard, is enriched with a cascade of black cookie crumble that gives the gelato some crunch. The gelato is then covered with a classic, creamy dark chocolate sauce that also includes cookie crunch for a modern pop flavour. It is a mix of flavours that will climb the charts and that will be a big hit with customers. Chil-

dren will love it for the sweet, melodious flavour, and adults will appreciate the crunchy notes, because great success requires harmony between simplicity and character. Delicious any time of the day, for a break at the right rhythm. In addition to 5 kg of Bisconero paste, 5 kg of Bisconero Vari-cream, and 1 kg of dark chocolate crunch, the gelato kit also includes 500 free Bisconero cups, a flavour marker, and a poster. Tune in to the Nutman channel: www.nutman-group.com





BISCONERO *Perfect mix*



SEMILAVORATI E DECORAZIONI PER GELATERIA E PASTICCERIA

Nutman Group srl - viale Italia 166/168 - Canelli (At)
Tel. 0141.835225 - info@nutman-group.com - www.nutman-group.com



AN OLYMPIAN FLAVOUR

YOGURT GRECO



Greek yogurt has ancient origins, from the dawn of time, and it has always been appreciated for its healthy properties. Naturally rich in protein and low in fat, it has a flavour that is different from traditional yogurt. Filling and satisfying to the palate, but without any risk to your figure. Experts agree that Greek yogurt is a fully qualified part of the Mediterranean diet and therefore healthy, simple, natural, good, and useful for maintaining wellness. In other words, it represents a lifestyle choice.

Nutman offers a complete Greek Yogurt base, ready for immediate use. It already contains necessary sugars and requires only the addition of fresh milk. If you want a product with more body, you can also add cream and fresh Greek yogurt.

The product has a very low level of acidity and a compact, creamy structure compared to classic yogurt. It is produced at cold temperatures whether you are using it for traditional artisanal gelato in a batch freezer or in soft machines. With the addition of unsweetened fresh cream you can use it in a slush machine to make a cold dessert.



YOGURT GRECO



AN OLYMPIC FLAVOUR



SEMILAVORATI E DECORAZIONI PER GELATERIA E PASTICCERIA

NUTMAN GROUP SRL - VIALE ITALIA 166/168 - CANELLI (AT)

TEL. 0141.835225 - INFO@NUTMAN-GROUP.COM - WWW.NUTMAN-GROUP.COM

THE MOST IMITATED ORIGINAL

How can we make something beautiful if it is already nice? Just make it fantastic. It's absolutely the showcase more admired and more imitated of our market, a real point of reference for customer all over the word. The display cabinet 365 can be employed at any moment of the year, whatever the season. This is because the temperature setting can be personalized from -20°C to +4°C, according to the product displayed. The display space can also be divided up and organised according to various requirements, thanks to a special system that makes it possible to raise, lower or hide the shelves automatically,



by the single touch of a button. Fifty different ways of displaying and conserving are thus available to choose from, for gelato, pastries, or snacks. Or for all of them together. With 365 of the best locals in the world change their appearance in a few minutes.

ORION IS A CLABO'S TRADEMARK

Orion was born thanks to the idea and the commitment of Eng. Claudio Bocchini, who led with growing success the "Family" brand in the entrepreneurship of furnishings and refrigerated display cabinets for catering and restoration.

Orion, a brand specialized in the manufacture of showcases in series, is the best known brand in Europe, thanks to the production of more than 5000 cabinets each year, offered worldwide. Fundamental, in this scenario, also the contribution of a well structured and competent sales network.



Among the technological innovations of Orion, the introduction of spherical double glass and the opportunity to exhibit in a single showcase products requiring different holding temperatures.

As always, Orion aims to offer to professionals of gelato and pastry showcases that are an expression of high-performance technology and aesthetics.



A JOURNEY THROUGH PASSION

365



Design without compromise:
the most appreciated showcase by pastry
and gelato professionals throughout the world.

The most
imitated original

browse the site: www.orionstyle.it

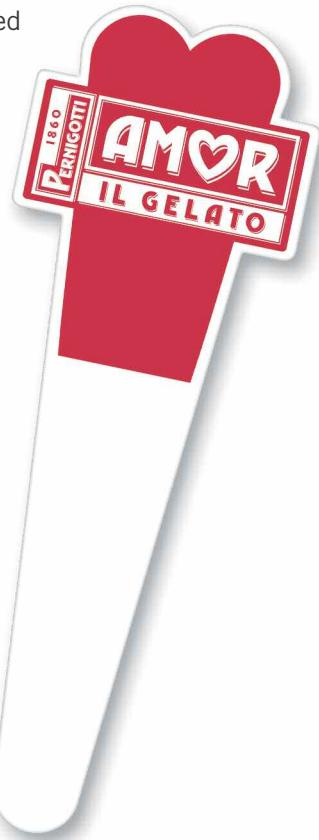
PERNIGOTTI

I LOVE AMOR



Amor Pernigotti is a delicate chocolate cream with wafer flavouring and a creamy chocolate variegate rich in aromatic wafer and hazelnut crunch. Made with carefully selected ingredients, these products have no artificial flavourings, OGM, or colourings. The paste contains brown sugar, corn oil (a high-quality product rich in polyunsaturates) and chocolate wafer flavouring, exclusively produced for Pernigotti.

The dosage is 80 g Amor paste per litre of mix, while for Amor variegate it is suggested an average of 300-350 g per 4 kg tray of gelato. The products are sold both individually (a carton of Amor paste contains two 2.5 kg buckets, the variegate comes in 4 kg bucket) and it is also available the practical Amor Kit, consisting in one bucket of paste and one of variegate. If the kit is purchased before 31th August 2015 the customer will receive the exclusive POP marketing materials featuring the Amor colours and logo: flavour marker, window decal, steel spatula and gelato cups. And not only that. Gelato artisans who choose Amor can enter the name and address of their shop in www.appgelato.it so they can be easily identified by consumers looking for this excellent flavour. Amor can be found at each of the 19 stops of the Gelato Festival (16 in Italy, 3 abroad), so everyone can say: I love Amor!





AMOR

IL GELATO

WAFFLE,
HAZELNUT GRAIN
AND CHOCOLATE.

A NEW FLAVOUR
TO BE DISCOVERED!



MILANO 2015
1 MAGGIO • 31 OTTOBRE



Contributing Sponsor

PERNIGOTTI



GELATO RUSTEGO, DELICIOUS NOUGAT

Rustego is Pernigotti's most classic and refined nougat, the crown jewel of a company that started producing nougat since 1936. The product made the history of this Italian specialty, with its recipe rich in almonds, hazelnuts and honey. Appreciated by consumers of all ages, today it is available as a fresh artisanal gelato flavour, relaunching and rejuvenating a classic gelato taste. Gluten-free, Rustego paste is made with brown sugar, honey, corn oil (a high-quality product rich in polyunsaturates), Rustego nougat flavouring (exclusively developed for Pernigotti with a hint of lemon), almond and hazelnut paste. To make it even more delicious, Pernigotti has created Rustego variegata, made with corn oil, crunchy and crumbly nougat and almonds. Both products contain no artificial flavourings, OGM, or colourings.

The dosage is 80 g of paste per litre of mix, while for the variegata it is suggested to use 300-350 g per 4 kg tray of product.

These two new creations from Pernigotti, besides being sold individually (a carton contains two 2.5 kg buckets, the variegata comes in 5 kg bucket), are also available in a practical kit (1 bucket of paste + 1 of variegata). With the



purchase of a first kit, customers receive a flavour marker and spatula featuring the unmistakable logo Rustego II Gelato Pernigotti, a marketing support that will help make Rustego absolutely unique!



RUSTEGO

IL GELATO

A NEW FLAVOUR INSPIRED BY AMOUS PERNIGOTTI NOUGAT LINE.

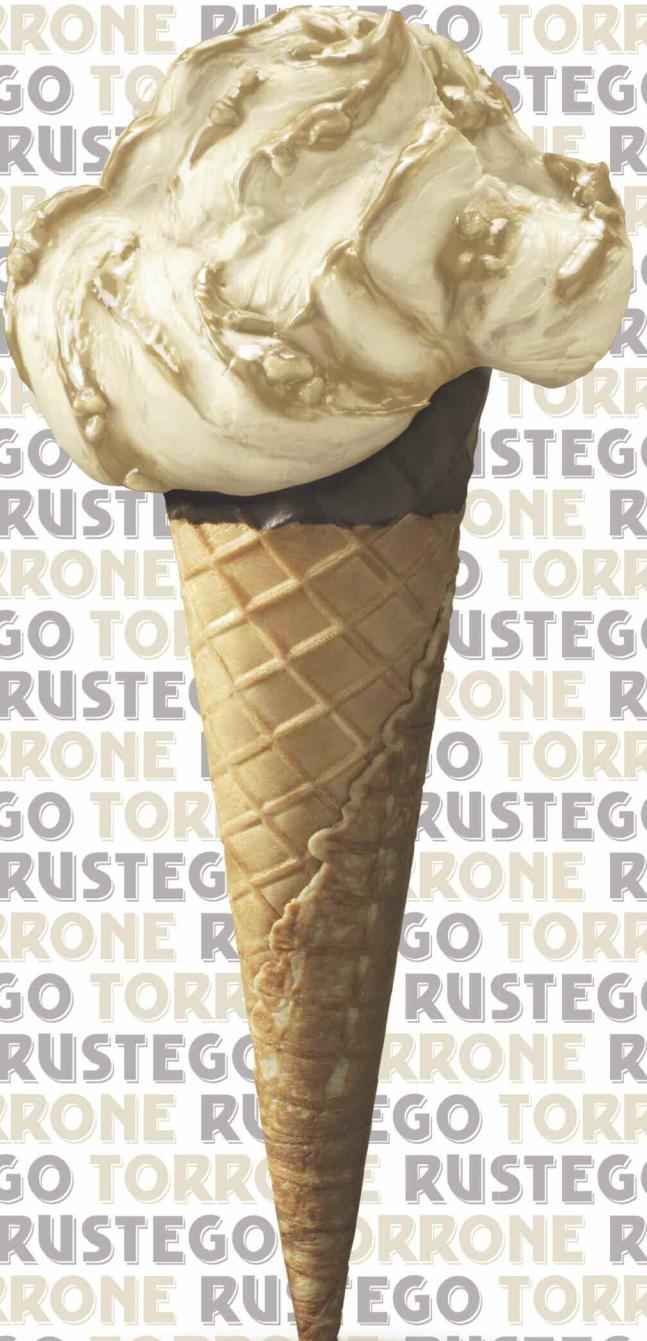
A NEW FLAVOUR TO BE DISCOVERED!



MILANO 2015



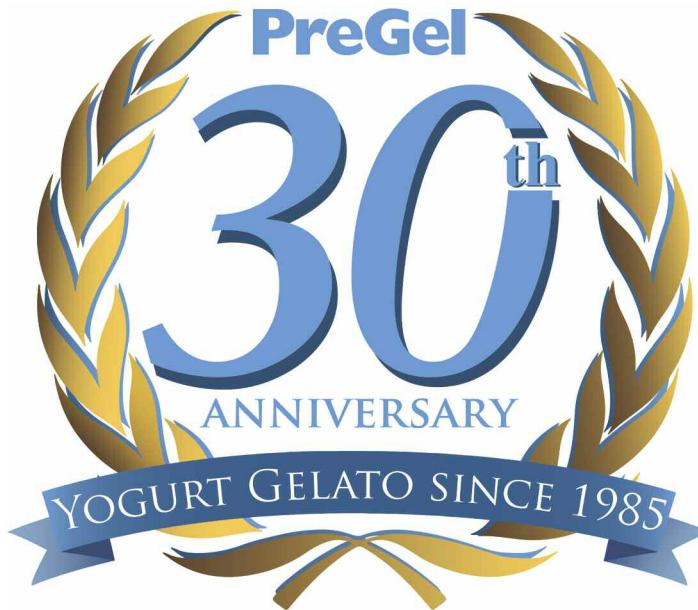
Contributing Companies



RUSTEGO TORRONE RUSTEGO TORRONE RUSTEGO TORRONE

PreGel

30 YEARS OF SUCCESS TOGETHER



In 1985, PreGel launched Yogi®, the first yogurt flavoured gelato.

Developed from the strong intuition of our founder, and through hard work and research, PreGel's yogurt flavored gelato revolutionized the artisanal gelato market, introducing a new product category.

The launch of soft serve, Frozen Yogi®, has given life to the proliferation of both large international chains of yogurt shops, as well as thousands and thousands of independent retailers around the world. The main reason behind Yogi®'s great success is the unique taste that cannot be imitated. Thirty years later, PreGel is pleased to celebrate Yogi® yogurt gelato together with all those who have contributed to its great success, and is ready to face future challenges with the same passion and determination.



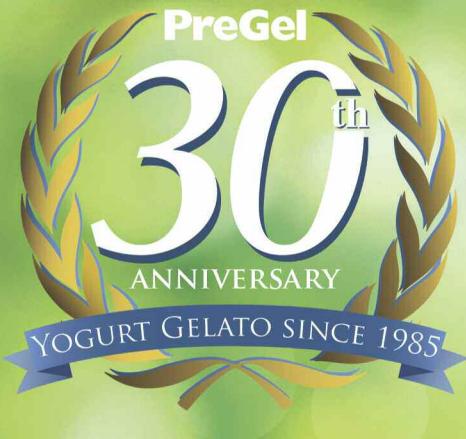
192



©PreGel

©PreGel

We have been producing yogurt gelato for 30 years



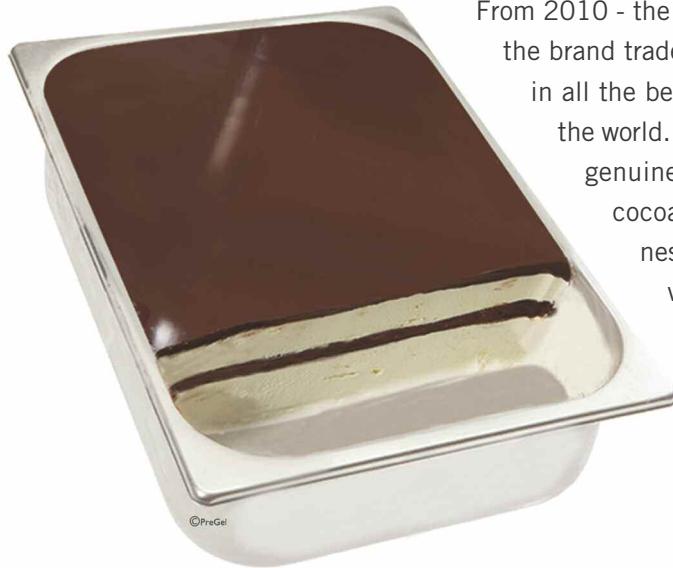
©PreGel

PreGel PreGel S.p.a. Via Comparoni 64, Gavasseto - 42122 Reggio Emilia - Italy
Tel: +39 0522 394211 Fax: +39 0522 394305 - Info: pregel@pregel.it www.pregel.com



Pre
Gel

A UNIQUE AND ORIGINAL FLAVOUR

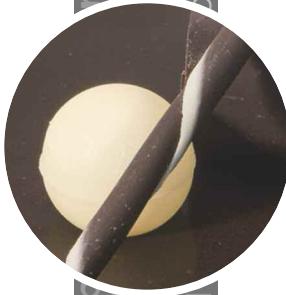


From 2010 - the year of its birth - PinoPinguino has become the brand trademark for PreGel, gaining a place of honour in all the best gelato shop windows in Italy and all over the world. The reasons for this success? Its unique and genuine taste that comes from a combination of cocoa and hazelnuts; its unmistakable creaminess, even at low temperatures; its incredible versatility, which allows it to be used in a variety of applications - as a topping, filling or flavouring for gelato, frozen yogurt, soft serve or pastry.



MASTER OF VERSATILITY

The founder of the family is PinoPinguino classico, with its unique chocolate and hazelnut flavour, but there are many variations of PinoPinguino, and they all are irresistible. There is Pino Nero with a dark chocolate flavour, Pino Bianco (white chocolate), a perfect addition to fruit gelato, and of course the delicate Pino Almond, or the delicious Pino Wafferino (chocolate & wafer pieces), Pino Croccante and Pino Nocciolino (hazelnut crunch), soft and creamy but rich with crunchy pieces. Then, last but not least: Pino Peanut, a perfect combination for a sweet and salty taste. PinoPinguino can be enjoyed pure: just pour it into a pan to obtain a soft and creamy gelato, or use it to layer a gelato pan and other frozen desserts. It is also perfect to drizzle on top of cups of gelato, to create delicious gelato pops, or to use with milk to make a wonderful soft gelato. However, the applications of PinoPinguino are not limited to the gelato world: you can use it when making and decorating cakes, for delicious mini portions or gourmet cafe desserts.





A few recipes...



Elisir Pino

- spread out a first layer of gelato made with Zabajone Vittoria Paste on the bottom of the tub;
- add a layer made with PinoPinguino classic (80%) and Arabeschi® Coffee Crunch (20%);
- proceed with a second layer of gelato made with Zabajone Vittoria Paste;
- add a layer of petit beurre biscuits soaked in a mixture made with Zuppi Coffee and San Marzano liquor.
- complete with a layer made with PinoPinguino classic (80%) and Arabeschi® Coffee Crunch (20%).



PinoPinguino

- spread out a first layer of gelato on the bottom of the tub;
- add a layer of the desired PinoPinguino;
- proceed with a second layer of gelato;
- complete with another layer of PinoPinguino.



Don Pino

- spread out a first layer of gelato made with Pistachio Anatolia Paste on the bottom of the tub;
- add a layer made with PinoPinguino Almond (50%) and PinoPinguino Croccante (50%);
- proceed with another layer of gelato made with Pistachio Anatolia Paste;
- complete with a layer made with PinoPinguino Almond (50%) and PinoPinguino Croccante (50%).



Pino Peanut

- spread out a first layer of gelato made with Salty Peanut Paste on the bottom of the tub;
- add a layer of PinoPinguino Peanut;
- proceed with a second layer of gelato made with Salty Peanut Paste;
- complete with a layer of PinoPinguino Peanut.

©PreGel



PreGel

HAUTE PÂTISSERIE BY JUST ADDING WATER

From now on, treating your customers to two haute pâtisserie specialty pastries has become simpler.

With Macaron Mix and Éclair Mix, the new PreGel powder mixes, all ingredients are perfectly balanced, and all you have



to do is add warm water to obtain exquisite macarons and éclairs to be filled when ready. Furthermore, these mixes are both gluten free.

Thanks to PreGel's Macaron Mix and Éclair Mix, haute pâtisserie is available for all. To complete the offer, PreGel suggests Cà d'Oro Dessert Cream and Vellutine Creams, gluten free products ideal to fill, garnish and coat these little treats.

Name	Dosage	Notes
Macaron Mix	2 kg + 440 g water	Gluten Free
Éclair Mix	330 g + 410 g water	Gluten Free

GLUTEN
FREE



PreGel

Éclairs & Macarons

Haute Pâtisserie by just adding water



© PreGel

PreGel

PreGel S.p.a. Via Comparoni 64, Gavasseto - 42122 Reggio Emilia - Italy
Tel: +39 0522 394211 Fax: +39 0522 394305 - Info: pregel@pregel.it www.pregel.com

PREGEL INTERNATIONAL TRAINING CENTERS

The PreGel International Training Center, the professional school created by PreGel for gelato and pastry artisans, is present in every corner of the Earth. Its students speak many languages of the world, and the instructors boast extensive experience in the businesses of specialty frozen desserts and pastry. PreGel's training facility is not just a singular campus. In addition to the headquarters at Reggio Emilia, Italy, it is possible to attend courses in Charlotte, NC, USA; Melbourne, Australia, and all 13 PreGel subsidiaries located worldwide.

Training courses at PreGel's International Training Centers are based on well-established teaching methods, as shown by the professional success of its students around the globe. In fact, the training combines theory taught in the classroom and intense hands-on practice in the production area. In addition, there is a direct rapport between instructor and student, which facilitates personalized learning.

The company's decades of experience have made it possible to provide an extensive range of training developed for both advanced professionals and those who want to open a gelato shop for the first time.

Training courses for gelato and pastry artisans at PreGel's International Training Centers are



designed to supply all the tools necessary to learn the production of quality artisanal frozen desserts together with refined pastry specialties. They also guarantee the support necessary to efficiently manage a business, examine operating costs and maximize profits. Finally, thanks to a strong global presence that has always distinguished the company, PreGel's International Training Centers always provide cutting edge ideas and solutions that interpret market trends in various geographic areas. This guarantees students across the planet professional training that is always up to date and calibrated to the local market.

For information: www.pregel.com
www.pregel.it/internationaltrainingcenter



PreGel

Your passion. Our ingredients.



Founded in Italy in 1967, in the province of Reggio Emilia, PreGel became, in about 50 years of operation, a world leader in the sector of ingredients and semi-finished goods for Gelato Shops, Pastry Shops, Yogurt Shops, and Coffee Shops.

Today PreGel is known as an essential point of reference for all professionals in this sector.

PreGel's calling has always been to make products that are able to combine both quality and innovation, while continuing to keep up with the market development of artisanal gelato around the world.

PreGel was the first to introduce into the gelato market Tiramisù, Gran Stracciatella Reale, and of course, Yogi®: the first yogurt flavored gelato, now famous around the world. In the 90's, PreGel first launched frozen yogurt – Frozen Yogi® – to go with fresh fruit.

The biggest international frozen yogurt chains use PreGel's yogurt flavoring, which is still unique despite attempts to replicate it.

PreGel has over 80.000 sqm industrial premises, two production facilities – one in Italy and one in the United States – and 14 subsidiaries on 5 continents, which distribute products in over 130 countries.

©PreGel

Not only Kookie



PRODOTTI STELLA S.p.a. via 4 Novembre, 12 Altavilla Vicentina 36077 VI



Tel. +39 0444 333600 Fax +39 0444 370828 - www.prodottistella.com info@prodottistella.com





I WANT KOOKIE



Four biscuits and four flavours of gelato. Dark chocolate biscuits filled with vanilla cream, caramelized biscuits, cream biscuits with dark chocolate cream and butter cookies with apricot glazing. Which of these delights would you like to sample?

Kookie&Cream: black on the outside and white on the inside. In the gelato, you can savour delicious milk cream with crunchy dark chocolate biscuits, thanks to the white vanilla-flavoured paste, the creamy chocolate cookie-flavoured variegato and the little decorative black cocoa cookies.

Kookie&Caramel: the flavour of caramelized biscuits - also known as "Speculoos" - is now available for gelato in the form of: a paste with a long-lasting caramelized biscuit taste, a variegato and crumbs of caramelized biscuits.

Kookie&Chocolate: the typical American Chocolate Chip Cookie, with dark chocolate drops in creamy, crumbly shortbread.



cuit-based semifreddo flavours you like, as well as sticks, single portions and plated desserts.

With Prodotti Stella, every biscuit can become a gelato flavour, to the delight of biscuits fans and experimental food lovers! For more information please contact: www.prodottistella.com
- info@prodottistella.com

I Want Kookie

Kookie Sfogliatine



Kookie & Caramel



Kookie & Chocolate



Kookie & Cream



PRODOTTI STELLA S.p.a.
via 4 Novembre, 12 Altavilla Vicentina 36077 (VI) Italy
Tel. +39 0444 333600 Fax +39 0444 370828 www.prodottistella.com info@prodottistella.com



THE SMOOTHIE'S EVOLUTION

A smoothie? A cream? A granita? It is much, much more than this! Smoothini is a new type of smoothie. It is refreshing but not cold. With finely crushed ice, it is smooth to the palate. Two expertly mixed ingredients make it the perfect flavour. Strawberry and white tea, mango and guaranà, green tea and jasmine, raspberry and hibiscus, chinotto and ginseng, kiwi and banana. And this is just for starters! Wholesomeness and naturalness are the main features of Smoothini. Containing only products that belong to the All Natural family, this is a true commitment to nature and the genuine flavours that it has to offer. All Natural means no GMOs, no artificial colourants, no stabilizers, no emulsifiers; in other words, only high quality ingredients. A drink that is suitable for any time of the day, from breakfast to dinner, from zero to 99 years and over!



An extremely customizable drink that will satisfy the trendiest taste; just add a touch of alcohol to make Smoothini the star of your business, for an alternative drink.

Be ready to shock your senses. A wonderful explosion of flavours that will keep you asking for more!





We are
made
of this



antartika.it



Prodotti Stella S.p.A.
Via IV Novembre, 12 Altavilla Vicentina 36077 (VI) ITALY T +39 0444 333600 F +39 0444 370828
www.prodottistella.com | info@prodottistella.com



rogelfrut rogelfrut

ROGEE FRUIT

ONLY THE BEST PART OF THE FRUIT



Are you looking for the perfect ingredient to decorate and fill your desserts with incredible flavour? Try coulis and poached fruit from Rogelfrut!

Quality is Rogelfrut's principal focus, selecting the best fruit and processing it in a rigorous manner to offer your gelato and pastry shops only the best and freshest flavour. The recipe for our coulis includes only fruit and a little bit of sugar, no added flavourings, colourings, or preservatives. Poached fruit is perfect for decorating your creations with flavour. These little jewels of colour, flavour, and brightness will give your desserts the touch of a true master. Thanks to the excellence of its products, today Rogelfrut is a global point of reference in the gelato and pastry businesses. Come discover our full range of products and make the most of the unmistakable flavour of true Italian style.





FRUIT COULIS

12 FLAVORS OF FRESH FRUIT PERFECTLY PRESERVED READY TO USE



IDEAL TO
VARIEGATE,
YOGURT,
SORBETS

FOR COCKTAIL
Sparkling'fruit
Caipirina's
Smoothie fruit
Mojito's fruit
Daiquiri's fruit



DESSERTS,
SAUCES,
FROZEN DESSERTS,
MOUSSES,
TOPPINGS

apricot · coconut · strawberry · mix berry
raspberry · lemon · lime · mandarin · mango
mango and passion fruit · pomegranate · passion fruit



Rogelfrut[®]

Via Circonvallazione, 4 - 12020 Rossana (Cn)
Tel. +39 0175 64141 - info@rogelfrut.com



Frozen fruit coulis

Just fresh fruit with the addition of 20% sugar.
Through their fresh color and 100% natural,
the Rogelfrut fruit coulis are perfect
for any type of topping.

GELATO TESTED FOR THE TROPICAL WEATHER...WITH STAFF ICE SYSTEM

Do you feel making gelato even at the highest temperatures like an illusion? From now on it won't be like this thanks to Staff Ice System! The company in Rimini specialized since 1959 in cold equipment has designed a "tropicalized" machine, made to operate in extreme weather conditions and in countries where water is a rare commodity... An optional characterized by great technological innovation, the result of the hard work in research of the Staff's engineers, that you can apply both in batch freezers and pasteurizers, as well as in the multifunction machines. So not only gelato, but also custard creams, jams, sauces, culinary preparation and much more, to facilitate the job for professionals in the field. Easy to use in its standard functions, each machine of Staff's range is for the gelato maker,



the pastry chef and the caterer a huge resource: the perfect integration between basic electronics and the Inverter enables you to obtain any kind of mix, as made by hand.

The constant investment in research and development, designing, search the most current design, with a look to the environment, it has always been the philosophy of Staff Ice System. Operational and food safety, as well as energy saving, are at the heart of each design.

For more info: www.staff1959.com





SMART GEL, SMART MIX e SMART SWEET are the rising stars of the Staff company.

Engineered to win over a woman's world.



MADE FOR YOU



SPONSOR UFFICIALE DI



STAFF ICE SYSTEM

V. Anna Frank, 8 / RIMINI Italy / Ph. +39 0541 373250 office@staff1959.com / www.staff1959.com

PERFECTE 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

la Passione per il Gelato



 **TADDIA**
coccola il Gelato

Per questo ha creato una gamma completa ed esclusiva di accessori per la gelateria. Naturalmente la grande scelta di colori e contenitori è apprezzata dai clienti, come ogni prodotto di TADDIA.

Taddia S.p.A. - Via Viara, 2250
40024 Castel San Pietro Terme (BO)
Tel. 051.944973 - Fax 051.941262
www.taddia.com - info@taddia.com

GELATO SPECIALISTS

Unigel's history has always intertwined with the latest developments in the field of handmade gelato. Founded in 1966 by Luigi Gadda and Fanny Colciago in the budding industrial area of Zingonia, in the province of Bergamo, and located in the manufacturing hub of northern Italy, Unigel is a company specialized in the production of ingredients for handmade as well as for industrial gelato and pastry. Since its early days the company has invested in research and innovation, gaining a primary position in the Italian and international markets for ingredients used in cold production.

At present the company offers a wide range of products to meet the requirements of both handmade and industrial ice-cream producers:

- Nordpol® is a historic brand, registered in Milan in 1936, which is linked to a strong craft tradition in Italy. It includes neutri, bases, pastes, products for “variegate”, soft ice, toppings, ready-to-use products etc and is specifically targeted at handmade-gelato shops.
 - Unigumm® is a brand comprising products designed for large food manufacturers, including thickening agents, stabilizers, gelling agents and other technical products.

The continuous search for customised and innovative solutions, which is one of Unigel's key points of strength, is carried out in a technologically advanced laboratory by a staff boasting decades of international technical experience. These assets have played an important part in extending the company's penetration into international markets.

Unigel is in full expansion: the company is currently consolidating existing commercial relations while seeking new partners in order to increase its business even more.



PERFECT BALANCE

Bitter and sweet blend perfectly in an intense flavour, resulting in an intriguing taste for the palate.

“Oro paste” with its delicate flavour of condensed milk enriched with honey, combines with the sophisticated taste of “Oro Nero variegato”, a dark-chocolate cream mixed with cookie powder. To produce soft, creamy gelato the recipe suggests 50-80 g of “Oro paste” per litre of milk. The variegato can be used as desired in the gelato or to decorate the tray. “Oro paste” is available in 6 kg cartons, while “Oro Nero variegato” is sold in 3 kg buckets.

**uni
GEL** nordpol

SINCE 1936,
THE FUTURE
OF ARTISANAL
GELATO.



Via Torino 24, Ciserano loc. Zingonia, Bergamo, Italy
tel. +39 035 883154
fax +39 035 883020
info@unigelitalia.com

800 833057

unigelspa.it

YOUR MODULAR SHOP

Giotto 4.5 by Ve.Co.Gel is a design for a modular shop with reduced dimensions (only 4.5 metres in diameter). It is equipped with a visible workroom which can be assembled according to one's needs. It is made up of 8 units, each of them can be used for a different purpose, as gelato shop, bakery, coffee shop, chocolate shop, milk bar, kebab shop and so on, and, above all, it can be added to over time with one or more units. Giotto 4.5 is made of prestigious materials including stainless steel, painted steel, tempered glass panels, Okite, which make it easy to transport it, to dismantle and to re-built it according to different commercial needs. Overhead power supply, water supply and drains make Giotto 4.5 a fantastic and practical solution to be placed in



corridors in shopping centres, in airports... since it does not need any fixed floor drains, thus making it ideal for even the most remote location.

Giotto 4.5 is the result of the know-how and the experience that Ve.Co.Gel has developed over many years in the design

and production of fully-equipped shop premises. In addition to structures and furniture, the project includes the accessories, necessary materials and staff training in production and sales.

It goes without saying that Giotto 4.5 has all the necessary health and safety certification.



MODULATE YOUR BUSINESS



GROUP  Since 1974

IL GELATO A SERVIZIO COMPLETO

www.vecogel.com

ITALY

Padova - Udine - Verona



YOGORINO MADE IN ITALY

Yogorino is a franchising project dedicated to the world of yoghurt stores, gelato stores, cafés and snack bars. The company's mission is to spread the food philosophy that what counts is quality, and to create a retail network at international level. This is a commitment to spread the made in Italy brand throughout the world. The project involves the provision of functional furniture for premises of any dimensions. The modular elements are easy to fit together and the designs are adaptable and do not require a large space or any particular configuration of the rooms available. 30 square metres are all that are needed to open a Yogorino point of sale. The yoghurt store is handed over key in hand, complete with signs and installations. The backup includes initial training, ongoing support, and regular updates on innovations. Personalised materials for advertising and sales promotion is guaranteed.



IN EXCELLENT HEALTH

Yogorino products are probiotic foods, bringing health benefits by stimulating the activity of the digestive system. That is why they are rightly considered to be functional foods, defined by recent nutritional studies as fundamental for the psychosomatic equilibrium of the human organism. Quite apart from their intrinsic balanced nutritional content (carbohydrates, fats and proteins), they trigger reactions that are essential for life, such as probiotic fermentation activated by probiotic fibres, indispensable for a perfect state of health since they reduce the risks of cardiovascular or infectious illnesses or of those related to the immune system.



WHO WE ARE

Year company was founded:
1993

Year franchising was founded:
1998

Direct Sales Stores:
0

Franchise stores in Italy and abroad:
more than 300

WHAT WE LOOK FOR

Average surface for each store (sqm.)
30/50

Cathment basin:
10,000 inhabitants

Ideal location:
town center, seaside resorts, airports,
shopping malls, etc.

Previous experience:
Not required

Minimum staff:
1+1

Initial investment from:
Euro 30,000.00

Average yearly turnover:
Euro 180,000.00/210,000.00

WHAT WE REQUIRE

Entry fee:
Yes

Sales Royalties:
No

Contract term:
5 years (renewable)

OUR GUARANTEES

- 1) 17 years in the franchising market
- 2) producer of semi-finished products
- 3) research of innovative technological systems
- 4) development of high quality Italian products

OUR TARGET

creating successfull businessmen.

GROSS MARGIN

over 400%

WHAT WE OFFER

*Logics, sales, training and technical
assistance, exclusivity rights, full know-how,
product updates.*



yogorino® ITALY

e-mail: export@yogorino.com
web: www.yogorino.com

A VERY SPECIAL EDITION

23-27 OCTOBER 2015 - WWW.HOST.FIERAMILANO.IT



With 14 pavilions, 2 more than in 2013, covering over 100,000 sqm dedicated to innovation, taste and style, Host2015 (Fiera Milano-Rho, 23-27 October) will accommodate this year more than 1,900 exhibitors, 40% of them from outside Italy.

HostMilano is making big preparations for the 135,000+ professionals expected from all over the world for this 39th edition. A breaking news is expected to be the veritable boom in the gelato segment, an authentic flagship of Italy, featuring all the Italian and international top players. A survey by Host2015 shows that Italy, and namely Milan, is where people discover new, exciting tastes: for the French it's basil and avocado, green tea and biscuits for Russians, and even broccoli for Spaniards. Not coincidentally, Italy is home to a record of 21,000 gelaterias.

Besides gelato, Italy holds a unique international allure in the hospitality sector, as may be seen by the level of investment by exhibitors. As regards Europe-based firms, Host has seen double-digit growth in the presence of market-leading German (+14%) and French (+16%) companies. There has been double-digit growth also in the number of companies from Switzerland and Holland, while Spain (+4%) is also on an upward trajectory. The USA (+24%) is a source of great satisfaction, and has now joined the top five of the most represented foreign countries.

With more physical space in which to conduct business-matching activities, HostMilano can build on the strengths that have made it leader in its field. The event includes more than 1,500 top international buyers from 60 countries, carefully selected and vetted thanks also to the collaboration with the Italian Trade Agency, to produce a well-balanced mix that combines the most dynamic emerging economies with the strongest traditional markets. Organizers have also invited purchasing managers from 5- to 7-star boutique hotels, hotels de charme and design hotels, and large delegations are arriving from China, Russia, and India.



in Milano

Equipment Coffee Food
162 Countries and 1900 companies



International Hospitality Exhibition
Oct 23_27 2015 fieramilano



Official Partner



MILANO 2015
1 MAY • 31 OCTOBER

BIGGER AND BIGGER

27-29 OCTOBER 2015 - WWW.SPECIALITY.AE



Dubai World Trade Centre's annual trio of niche food shows - The Speciality Food Festival, Seafex and Sweets & Snacks Middle East - ended with exceptional exhibitor and visitor attendance from across the region and around the globe. The highly-anticipated food shows - which ran across 14,040 sqm of exhibition space from 9-11 November 2014 - covered everything from the finest gourmet products and ingredients, fresh and frozen fish, molluscs and crustaceans, to confectionary, biscuits, bakery goods, chocolates and crisps. In total, more than 13,000 visitors attended the shows to source, trade and network with more than 550 exhibitors from 57 countries.

Having grown 200 per cent since its 2010 debut, The Speciality Food Festival - a specialist platform for producers, suppliers, importers and exporters of gourmet, halal and organic products - welcomed its largest participation of national pavilions including Ar-

gentina, newcomers Korea, Taiwan and Belgium, as well as a stable of Europe's traditional fine food stalwarts such as France, the UK, Spain, Portugal and Italy.

With so many international companies lining up at the show, it was an Emirati barista who stole the limelight. Lining up against more than 40 regional and internationally-experienced baristas in a series of skill-based brewing, pouring and creativity competitions, Osama Balshalat won the Latte Art Competition at the inaugural Speciality Coffee Challenge, an elite new coffee-making championship. Balshalat also finished a commendable sixth in the hotly-contested Espresso and Cappuccino Competition.

The eighth edition of Sweets & Snacks Middle East, a dedicated trade show for suppliers of sweets, confectionery and snacks, recorded a 13 per cent year-on-year visitor increase. In total, more than 240 suppliers from 37 countries exhibited at the show, a 40 per cent increase on 2013.





Source the finest
Gourmet products at the
speciality food festival



With over 50 countries offering the very best gourmet products, meet and network with new suppliers, find the right products for your customers, and feel inspired by new flavours from around the world.



Do business with over 200
gourmet specialists and maximise
your opportunity to expand
your business



See what's new out there! Walk
through the gastronomical features
and satisfy your customers'
needs for newer tastes



Earn CPD points at specialised
workshops and meet industry experts
as they explore best practices to
shape the future of your industry

Register for **FREE** to the show! Visit www.speciality.ae/register

Additional benefits: Entry to SEAFEX, Sweets & Snacks Middle East and Gulfood Manufacturing

ORGANISED BY



POWERED BY



OFFICIAL PUBLISHER



OFFICIAL TRAVEL
PARTNER



CO-LOCATED WITH



EXCLUSIVE
OFFICIAL
PUBLICATION



OFFICIAL
MEDIA PARTNERS



MAKING BUSINESS IN CHINA

11-13 NOVEMBER 2015 - WWW.FHCCHINA.COM



Demand for space at the 19th edition of FHC China, for imported food and hospitality products and held alongside the 3rd edition of ProWine China, for wine and spirits in Shanghai this November, has grown dramatically. The show organisers, China International Exhibitions Ltd have reserved an additional 40% more space over the 2014 edition to accommodate new bookings this year, taking the show to over 80,000 square metres.

FHC China is the only show in China dedicated to imported food and beverages. All exhibitors are either international suppliers or Chinese importers and distributors of imported products. The rapid expansion of the 2015 exhibition scheduled for 11-13 November in Shanghai directly reflects China's growing demand for imported foods. The increasingly discerning Chinese consumer, particularly in the large urban areas, want more variety, better quality and safer products, than are available from local food manufacturers.

Building on the successes of the 2014 show, this year the exhibition will include separate areas for general foods and international pavilions; Tea & Coffee China; Meat China; Beer China and ProWine for wine & spirits. Two new

food and beverage features will be added to FHC 2015 include Chocolate China and Beer China. Both sectors offer the opportunity for international suppliers to meet the growing number of target customers for their specialist products over the three day show.



The National Bureau of Statistics of China forecasts that China will become the world's largest market for imported foods by 2018. In 2013 China imported US\$8.83 billion of food products. For the first eight months of 2014 from January to August 2014, the import of foods had already reached \$7.38 billion, representing a 15% increase on the same period in 2013.



19th FHC CHINA 2015

SHANGHAI



ufi
Approved Event

2015.11.11-13

SHANGHAI NEW INTERNATIONAL
EXPO CENTRE (SNIEC), CHINA

HELD ALONGSIDE



FEATURING



CHINA'S GLOBAL
FOOD & HOSPITALITY
TRADE SHOW

INCORPORATING



China International Exhibitions Ltd
Room 2402 Singular Mansion, No 318-322,
Xian Xia Road, Shanghai, 200336, China
Tel: +86 21 6209 5209
Fax: +86 21 6209 5210
Email: fhc@chinaallworld.com
Contact: Lily Zhu



China International Exhibitions Ltd - Hong Kong Office
Unit 1203, 12/F, Harcourt House,
39 Gloucester Road, Wanchai,
Hong Kong SAR
Tel: +852 2876 5119
Fax: +852 2520 0750/2528 3103
Email: gladys@chinaallworld.com
Contact: Gladys Lui

oes INTERNATIONAL

Overseas Exhibition Services Ltd
12th floor Westminster Tower
3 Albert Embankment
London SE1 7SP UK
Tel: +44 (0)20 7840 2132
Fax: +44 (0)20 7840 2111
Email: mcox@oesallworld.com
Contact: Martyn Cox



ASIA

International Expo Management Pte Ltd
10 Kallang Avenue,
#09-15 Aperia Tower 2,
Singapore 339510
Tel: +65 6233 6766
Fax: +65 6233 6768
Email: davin@iemallworld.com
Contact: Devin Er



www.fhcchina.com

ALLWORLD
EXHIBITIONS





OVER A CENTURY OF ARTISAN GELATO MAKING

29 NOV. - 2 DEC. 2015 - WWW.MOSTRADELGELATO.COM

MIG, the International Gelato Exhibition held at Longarone (Belluno Province, Italy), is the oldest trade fair dedicated to artisan gelato. It started back in December 1959, transforming the city into the world capital of gelato making. The trade fair was created on the initiative of artisans of the area, at the crossroads of the gelato makers of Valle di Zoldo and Valle di Cadore, who would return to their homes in winter, at the end of the season working in gelato shops in Germany, Austria, the Netherlands and other European countries. Over time, the expo has assumed an increasingly important role, as testified by the annual attendance of over 25,000 people, almost half of whom are foreign operators from about 50 countries. Particularly significant in this regard is the fact that Artglace, the European Artisan Gelato Confederation, has set up its headquarters at the Longarone Trade Fair. During the Mig, conferences are held on the most important issues of the day, and also meetings and international competitions, such as the "Coppa d'Oro" (Gold Cup), which in 2014 focused on "Persimmon" flavoured gelato, and the "Carlo Pozzi" Prize (Original Creations Festival), an award reserved to students of Italian hospitality institutes. Other prestigious prizes are the "Gelaterie in Web" (Gelato Shops on the Web), awarded to the best gelato shop websites, the new prize "Le Gelaterie più selfie" and the "Maestri Gelatieri" (Master Gelato Makers) prize, awarded to a family or a person who has made a special contribution to promoting artisan gelato in the world. Since 2013, Longarone Fiere yearly also promotes, in the frame of the expo, the "Innovazione Mig Longarone Fiere" International Award, showing the results



of research and innovation in the products and processes related to the activities of artisan gelato makers. It is a competition among business ideas having an innovative and original content, developed by Italian and foreign manufacturers and/or service companies.

The Award is promoted by Longarone Fiere with the support of AIIPA and ACOMAG.

PROMOTING ITALIAN GELATO AND PROFESSIONAL TRAINING

Alongside Mig, Longarone Fiere Dolomiti is promoting a series of initiatives serving the world of gelato. Mig is always attended by a lot of young people: they are the future talents picking up the baton of the Italian gelato makers that over the past decades have promoted all around the world the very true "gelato" taste, an Italian excellence. Professionalism is always more than the basic requirement to open a gelato shop: training and continuous upgrading of skills are therefore a substantial prerequisite. On the premises of the Conference Centre at Longarone Fiere Dolomiti, a fully equipped gelato laboratory is available during the year to associations and institutes aiming to organize their professional courses for gelato makers.



1959 TRADITION  INNOVATION 2015



depoli & cometto

56th International Gelato Exhibition

Machinery, equipment and products
for artisan gelato production

Longarone 2015

29th November – 2nd December



[facebook.com/mig.longarone](https://www.facebook.com/mig.longarone)
www.mostradelgelato.com



info

Tel. +39 0437 577577
fiera@longaronefiere.it



DOWNLOAD THE E-TICKET

FOR MIG 2015

www.mostradelgelato.com/ticket



M I G P A S S I O N E U N I C A

ALL THE FIGURES OF A SUCCESS STORY

23-27 JANUARY 2016 - WWW.SIGEP.IT



The Sigep story is characterized by an increasing success that began with its inauguration, on January 17th 1980. The first edition, featuring 180 companies from the gelato and pastry sector occupying 9,500 square meters of exhibit space, was attended by 30,000 trade visitors. The idea of staging a busy program of spectacular events alongside the expo area was a winner right from the start.

Today, more than ever, the secret of the very high calibre of the side events is their organization, which involves all-round proactive collaboration by the most important associations of the various sectors' artisans.

The figures have continually rewarded Sigep, which, at its 36th edition in 2015, hosted 187,233 trade visitors (38,122 coming from abroad), which constantly increase, as do the products offered by over 1,000 companies occupying 110,000 square meters.

Other very significant figures were the over 615 accredited journalists.

International relations are ensured by a network of collaborators in forty countries. To bring supply and demand together in the most efficient manner, the project Top Buyers from Five Continents has been operating for years.

International contests, technical demos, seminars and conferences are an integral part of what Sigep has to offer and are perfect opportunities for communication

and exchange between companies, trade members, media and trade associations representing the entire production chains and the sector's opinion leaders.

A series of contests staged during Sigep and around the world during the year ensure that artisanal gelato is a key player in every season and at all latitudes: The Gelato World Cup selections and the Gelato World Tour.

Last, but not least, since 2014 there is also the www.sistemasigep.com platform, useful for opening gelato parlours all over the world; since 2015 Sigep is collaborating on the prestigious project for the certification of Italian Gelato parlours abroad, with the patronage of the Ministry of Foreign Affairs.



The art of Italian taste in the world

SIGEP



*Rimini, Italy
23rd-27th January
2016*

[sigep.it](#)     

Sigep
RIMINI

37th International Exhibition for the Artisan Production of Gelato, Pastry, Confectionery and Bakery

Organized by:



RiminiFiera
business space



Gelato World Cup

7th Edition 2016

Platinum sponsor



 COMPRITAL
INGREDIENTI PER GELATERIA E PASTICCERIA



21st - 25th January 2017 Rimini - Italy

A.B.TECH EXPO AND SIGEP TOGETHER MULTIPLY THE BUSINESS

VISITORS A.B.TECH and SIGEP 2015

187,233

VISITORS + 8%*
*compared to Sigep 2014



FOREIGN VISITORS
+10%*
*compared to Sigep 2014

38,122



TOP BUYERS from 5 continents

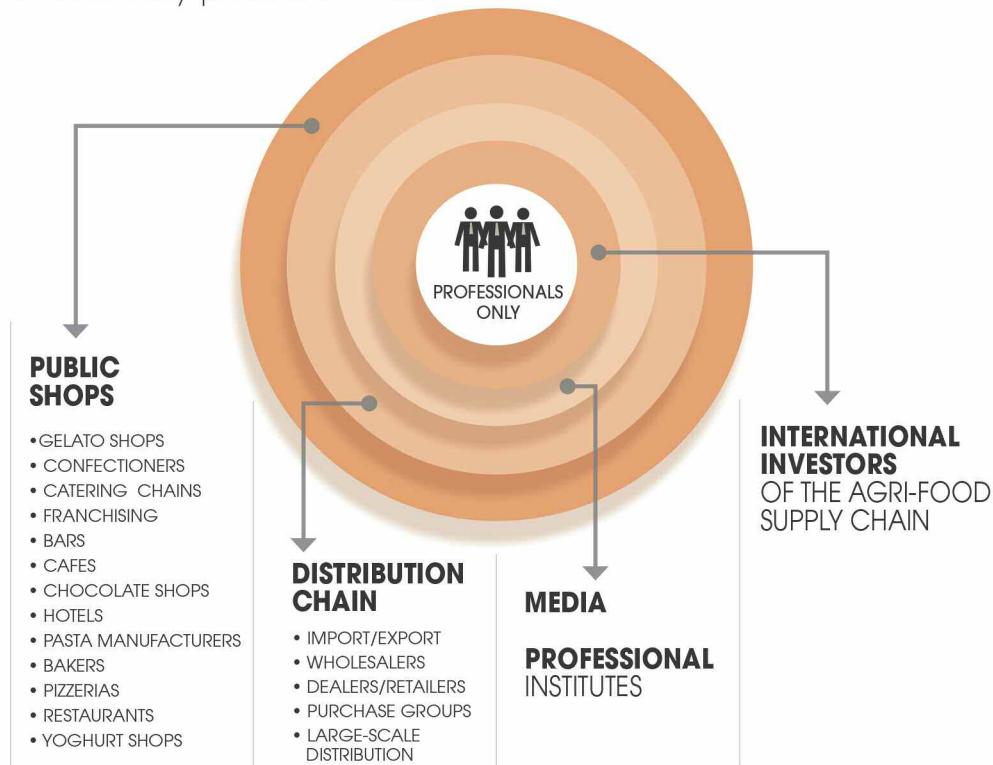
Fulcrum of relations is the Top Buyers from 5 continents project which includes the organization of B2B meetings between an increasing number of buyers and exhibitors by means of a web platform in 7 different languages which supports the buyers in creating a meeting agenda by means of accurate matchmaking.



A.B.TECH EXPO: ARTISAN TALENT MEETS INDUSTRIAL RECORDS

AB-TECH EXPO 2017 is a not-to-be-missed showcase for doing business in the sector and discovering all the new production and consumption trends, new local formats and new marketing concepts.

The made-in-Italy reference companies and leading European brand names will be the outright protagonists in Rimini and will be presenting the most innovative and representative solutions for the bread and pizza, cake and confectionery production chain.



5th INTERNATIONAL EXHIBITION OF TECHNOLOGY & PRODUCTS FOR BAKERY, PASTRY AND CONFECTIONERY



tech expo

BAKERY & TECHNOLOGIES

www.abtechexpo.it

PIZZA

BAKERY

PASTRY

PACKAGING

CONFECTIONERY

TOP
TECH
PESO

Bakery
EVENTS

Promoted and Organized by:



RiminiFiera
business space

Rimini Fiera SpA Via Emilia, 155 - 47921 Rimini RN ITALY

Promoted by:



CONSORZIO
SIPAN



38th INTERNATIONAL EXHIBITION
FOR THE ARTISAN PRODUCTION OF GELATO
PASTRY, CONFECTIONERY AND BAKERY

Gambarini&Muti

Sigep
RIMINI

UFI
Approved
Event

A REAL PARTNER FOR EXPORT



Consortium Romagna Alimentare was established in 1980 with the cooperation of the Chambers of Commerce of Ravenna and Forlì (Italy). Only after the city of Rimini became a province, the third Chamber of Commerce joined the other two in supporting the Consortium. Romagna Alimentare started thus its activity 34 years ago collecting into the structure small medium sized companies located in the area and operating in the food and beverage sector in order to make them grow at international level and increase their export.

Currently the member companies are about twenty, heterogeneous and highly representative of our land of the Romagna region: they produce typical food like bread substitutes (piadina, cascioni, croutons, sticks, flat piadina, focaccia, bread for bruschetta, buns, sandwich

bread and so on), raw materials for bakery, confectionery and pizzeria, for HORECA and food service - wine and balsamic vinegars, apple vinegars, typical wines, sparkling wines and top quality amarone, couscous, dried pasta made with 100% Italian wheat, liquors for domestic use, spirits and grappa from 22 autoctonous vines, Christmas and Easter cakes, high quality confectionery, eggs and derived products, chicken, rabbit and pork meat, typical charcuterie and IGP products like mortadella, dried fruit and a wide range of cheeses matured after ancient traditional methods from Romagna: inside tufa caves or covered with bee wax, seasoned under ashes or olive leaves, under grape marc or walnut leaves, and so on... beside a wide range of organic products and deep frozen items.

In order to promote these items and the companies brands, Romagna Alimentare disposes of promotional means like taking part in international fairs, meetings with buyers, B2B with selected operators, show cookings, press conferences.



R

Since 1980 we have been promoting all over the world the values of the typical food products from Romagna. Dal 1980 promozioniamo nel mondo il valore dei prodotti tipici della Romagna.

www.consortioromagna.it

CONSORZIO romagna ALIMENTARE



SINCE 1980 TYPICAL FOOD FROM
ROMAGNA ALLA OVER THE WORLD

CONSORTIUM ROMAGNA ALIMENTARE

gathers small medium enterprises located in Romagna (the eastern part of Emilia-Romagna which meets the Adriatic Sea) to promote their products and let them be appreciated all over the world. In 35 years of activity we have gained new markets in more than 60 foreign countries. Our member companies have always found in the Consortium a valid partner to develop their export and their internationalization systems. Consortium ROMAGNA ALIMENTARE has taken part uninterruptedly in the most prestigious international fairs for many years, among them Anuga, Cibus, Sial, Sirha, IFE, Alimentaria, Tuttofood. Not to forget important events like systematic workshops in the Scandinavian and Balcan Countries.

www.consortioromagna.it



CONSORZIO *romagna* ALIMENTARE



A COMPLETE PARTNER FOR TRADE FAIRS

The Organizzazione Vittorio Caselli operates in the following product sectors: clothing - agriculture - food and wine - interior design and furniture - catering and hospitality equipment - consumer and producer goods - communications - air conditioning, heating and ventilation, building and construction - electronics, energy and lighting - jeweller's and goldsmith's work - packaging, food processing - wood (machines and technology) - marble - medical and dental - plastics and rubber - health - print machines and products - textiles (machines and equipment) - transport - tourism - utensils and metal work; 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.

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.



Andrea Caselli, grandson of the founder Vittorio.

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. In particular it should be remembered that 2015 will see the barriers come down between the ASEAN countries (Myanmar, Brunei, Cambodia, the Philippines, Indonesia, Laos, Malaysia, Singapore, Thailand, Vietnam), which will become a single market formed of 10 countries, with 600 million consumers. 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:**



**...and lots
more!**



**ORGANIZZAZIONE
VITTORIO CASELLI SPA**
Via Magenta, 19 50123 Florence - Italy
Tel. +39 055 284292 - Fax +39 055 283364
Email: caselliorg@caselli.it - www.caselli.it



itITALY.org



The Website

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

Market & job

Gelato maker, 55 years, from Turin (Italy). Master of taste, since 2004 the winner of several regional and national competitions, working in the field since 1977, having closed his business for family reasons, is seeking employment (including seasonal), willing to move abroad. Contacts:

marigomarco1959@gmail.com
mob: (+39) 329 4914285

Leading company in the field of semi-finished products for gelato and pastry shops is looking for sales managers for Germany and Austria. Requirements: strong motivation for sale; ability to work to targets within a workgroup in continuous expansion; strong managerial skills; strong interpersonal and organizational skills; spoken and written German knowledge; car owners. We offer: high-level sales commissions, rewards to the achievement of the objectives and refund of expenses.

Please send your cv to:
info@galatea-gelati.com

Leagel srl, well-established company operating in the sector of semi-finished products for gelato and pastry, is looking for sales agents for Germany, for expansion of its sales network.

Requirements: experience in the food field, competence, organizational skill, professionalism, German knowledge and willing to relocate on the territory.

We offer: very interesting and highly motivating emoluments. Please send your cv to:
jobs@leagel.com
or fax (+378) 0549 999477

A foreign company operating in the gelato and pastry sector is searching for a gelato and pastry chef demonstrator with an excellent English knowledge. Headquarters and employment contract are abroad.

Please send your cv to
info@gsgservice.net

For sale long-established business of production and selling of artisanal Italian gelato for contractors (gelato shops, restaurants, catering). Large and well-established customer base, fully equipped laboratory, insulated van for delivery, everything according to law with licences issued by the State of California.

Location: Los Angeles (California)
Please contact:
mobile +39 340 3303039

I'm planning to open a food service activity in the south-east of England (Hampshire county). I'm looking for a highly skilled roaster/cook who can manage the production of rotisserie specialties, pizza by the slices, and delicatessen. Will be offered a permanent contract with a salary related to experience.

Please contact mpoliafico@gmail.com

For sale artisanal gelato shop in the old town centre next to Villa d'Este. Location: Tivoli (Rome, Italy)
Please contact:
mobile +39 348 4763618 (Delfina Salvati)
e-mail: dolcecasativoli@libero.it

Italian Pastry Chef is looking for job in England.
Please contact:
mobile +39 328 8045958
e-mail: intilefilippo@gmail.com

THIS SECTION IS AT YOUR DISPOSAL FOR FREE ADVERTISEMENTS ON JOB OPPORTUNITIES, BUYING AND SELLING OF REAL ESTATE, AND EQUIPMENT. FOR MORE INFORMATION PLEASE WRITE TO INFO@PUNTOITALY.ORG

Shows



ANUGA

Koelnmesse - Messeplatz
50679 Köln
Deutschland
Tel. (+49) 1806 002200
www.anuga.com
anuga@koelnmesse.de

Shanghai, China
www.fhcchina.com
fhc@chinaallworld.com



EUROPAIN

Parc des Exposition de Paris-Nord Villepinte
93420 Villepinte
France
Tel. +33 (0)4 78 176 351
www.europain.com
contactvisiteurs@gl-events.com



GASTRO PAN

Exhibition Center
540304 Targu Mures
Romania
Tel. (+40) 266 219392
www.gastropan.com
info@gastropan.ro



EXPO SWEET

ul. Marsa 56c
04-242 Warszawa
Poland
Tel. (+48) 22 4659623
www.exposweet.pl
ezig@exposweet.pl



GELATISSIMO

Messepiazza 1
70629 Stuttgart
Deutschland
www.messe-stuttgart.de/gelatissimo
info@messe-stuttgart.de



FANCY FOOD

Jacob K. Javits Convention Center
655 West 34th Street
New York, NY 10001
USA
www.specialtyfood.com



GULFOOD

Dubai World Trade Centre
Dubai, United Arab Emirates
www.gulfood.com
gulfood@dwtc.com



HOFEX

Hong Kong Convention & Exhibition Centre
1 Expo Drive, Wanchai
Hong Kong
www.hofex.com



FHA FOOD HOTEL ASIA

Singapore Expo Convention and Exhibition Centre
Singapore
www.foodnhotelasia.com
jocelyn@sesallworld.com



HOST

S.S. del Sempione 28
20017 Rho, Italy
Tel. (+39) 02 49971
www.host.fieramilano.it
host@fieramilano.it



FHC CHINA

Shanghai New International Expo Centre



 **HOTELEX SHANGHAI**

Shanghai New International Expo Centre
Shanghai, China
Tel. (+86) 21 3339 2232
www.hotelex.cn
helen.fan@ubmsinoexpo.com

 **IBA**

Am Messesee
81829 München
Deutschland
www.iba.de
visitor@iba-online.de

 **INTERNORGA**

Hamburg Messe
20357 Hamburg
Deutschland
Tel. (+49) 4035 690
www.internorga.com

 **LEVANTE PROF**

Via del Fontanile Arenato 144
00163 Roma, Italy
Tel. (+39) 06 6634333
www.dmpsrl.eu
info@dmpsrl.eu

 **MIG**

Via del Parco 3 - Palazzo delle Mostre
32013 Longarone, Italy
Tel. (+39) 0437 577577
www.longaronefiere.it
fiera@longaronefiere.it

 **PA.BO.GEL.**

Via del Fontanile Arenato 144
00163 Roma, Italy



Tel. (+39) 06 6634333

www.dmpsrl.eu
info@dmpsrl.eu

 **SIAL**

Parc des Expositions de Paris-Nord Villepinte
93420 Villepinte
France
Tel. (+33) 01 76771358
www.sialparis.com
visit@sialparis.com

 **SIGEP-AB TECH-WORLD COFFEE**

Via Emilia 155
47921 Rimini, Italy
Tel. (+39) 0541 744111
www.riminifiera.it
infovisitatori@riminifiera.it

 **SIRHA**

Eurexpo - Boulevard de l'Europe
69680 Chassieu, France
Tel. (+33) 04 78176223
www.sirha.com
visiteursirha@gl-events.com

 **TECNOSORVETES**

Expo Centre Norte
São Paulo, SP, Brazil
www.tecnosorvetes.com.br
visitante.ts@btsmedia.biz

 **THE SPECIALITY FOOD FESTIVAL**

Dubai World Trade Centre
Dubai, United Arab Emirates
Tel. (+971) 4 308 6462
www.speciality.ae
speciality@dwtc.com



ACADEMIA BIGATTON

Via S. Giacomo 55/A
30026 Portogruaro (Ve)
Tel. (+39) 0421 271554
Fax (+39) 0421 271943
www.accademiacatton.com
info@accademiacatton.com

ACOMAG

Via Boschetti, 51
24050 Grassobbio (Bg)
Tel. +39 035 4522358
Fax +39 035 3843821
www.acomag.it
acomag@acomag.it

AIIPA

CORSO di Porta Nuova 34
20121 Milano
Tel. (+39) 02 654184
Fax (+39) 02 654822
www.aiipa.it
aiipa@aiipa.it

ALCAS

Via dell'Industria 13/15
50056 Montelupo Fiorentino (Fi)
Tel. (+39) 0571 59561
Fax (+39) 0571 992201
www.alcas.it
info@alcas.it

ALVENA

Via Bergamo 19/Bis
20098 S. Giuliano Milanese (Mi)
Tel. (+39) 02 98280138
Fax (+39) 02 98280081
www.alvena.it
info@alvena.it

ANSELLI

Via Reiss Romoli 8/10
20019 Settimo Milanese (Mi)
Tel. (+39) 02 33503582
Fax (+39) 02 33503694
www.anselli.it
info@anselli.it

BABBI

Via Caduti di via Fani 78/80
47032 Bertinoro (Fc)
Tel. (+39) 0543 448598
Fax (+39) 0543 449010
www.babbi.it
info@babbi.it

BIGATTON PRODUZIONE

Via S. Giacomo 55
30026 Portogruaro (Ve)
Tel. (+39) 0421 271554
Fax (+39) 0421 271943
www.bigatton.com
bigatton@bigatton.com

BRAVO

Via della Tecnica, 5
36075 Montecchio Maggiore (Vi)
Tel. (+39) 0444 707700
Fax (+39) 0444 499333
www.bravo.it
info@bravo.it

CARPIGANI

Via Emilia 45
40011 Anzola Emilia (Bo)
Tel. (+39) 051 6505111
Fax (+39) 051 732178
www.carpigiani.com
info@carpigiani.it

CARTOPRINT

Via Roma 107
21042 Caronno Pertusella (Va)
Tel. (+39) 02 96399911
Fax (+39) 02 9659010
www.cartoprint.com
infocartoprint@sedagroup.org

CIAM

Viale dei Pini 9
06081 Petrignano di Assisi (Pg)
Tel. (+39) 075 80161
Fax (+39) 075 8016215
www.ciamweb.it
info@ciamgroup.it

COMPRITAL

Via G. Verdi 49
20090 Settala (Mi)
Tel. (+39) 02 95770829
Fax (+39) 02 95379118
www.comprital.com
comprital@comprital.com

CONSORZIO ROMAGNA

Viale L.C Farini 14
48121 Ravenna
Tel. (+39) 0544 37097
Fax (+39) 0544 36143
www.consorziromagna.it
info@consorziromagna.it

FB

Via dell'Industria 15
60035 Jesi (An)
Tel. (+39) 0731 61531
Fax (+39) 0731 6153413
www.fbstyle.it
info@fbstyle.it

FRIGOMAT

Via I° Maggio 28
26862 Guardamiglio (Lo)
Tel. (+39) 0377 415011
Fax (+39) 0377 451079
www.frigomat.com
info@frigomat.com

FRUCTITAL

Via Circonvallazione 20
10060 Buriasco (To)
Tel. (+39) 0121 56587
Fax (+39) 0121 56597
www.fructital.it
info@fructital.it

GALATEA

Via Venezia 11
31028 Tezze di Vazzola (Tv)
Tel. (+39) 0434 598109
Fax (+39) 0434 572373
www.galateagelato.com
info@galatea-gelati.com

GEL MATIC ITALIA

Via Zanica 6/C
24050 Grassobbio (Bg)
Tel. (+39) 035 525138
Fax (+39) 035 4522397
www.gelmatic.com
info@gelmatic.com

GELDUE

Via D. Cimarosa 33
40033 Casalecchio di Reno (Bo)
Tel. (+39) 051 6132910
Fax (+39) 051 6132928
www.geldue.it
info@geldue.it

GRANULATI ITALIA

Via B. Colleoni 10
24040 Boltiere (Bg)
Tel. (+39) 035 4824335
Fax (+39) 035 4824337
www.gelatitalia.it
info@gelatitalia.it

GRUPPO MONTEBIANCO

Via Archimede 311
21047 Saronno (Va)
Tel. (+39) 02 982931
Fax (+39) 02 98293350
www.montebiancoweb.com
info@montebiancoweb.com

HONVED - ALI

Via U. Foscolo 1
21040 Venegono Superiore (Va)
Tel. (+39) 0331 856111
Fax (+39) 0331 865223
www.hoonved.com
info@hoonved.com

ICETECH

Via Piemonte 2
24052 Azzano S. Paolo (Bg)
Tel. (+39) 035 320400
Fax (+39) 035 320380
www.icetechitaly.it
info@icetechitaly.it

IFI

Strada Selva Grossa 28/30
61010 Tavullia (Pu)
Tel. (+39) 0721 20021
Fax (+39) 0721 201773
www.ifi.it
info@ifi.it

ISA

Via del Lavoro 5
06083 Bastia Umbra (Pg)
Tel. (+39) 075 80171
Fax (+39) 075 8000900
www.isaitaly.com
customerservice@isaitaly.com

LA GENTILE

Via Bergolo 29
12074 Cortemilia (Cn)
Tel. (+39) 0173 81105
Fax (+39) 0173 81108
www.lagentile.com
info@lagentile.com

LEAGEL

Strada delle Seriole 55
47894 Chiesanuova (Rsm)
Tel. (+378) 0549 999435
Fax (+378) 0549 999477
www.leagel.com
info@leagel.com

MEC 3

Via Gaggio 72
47832 S. Clemente (Rn)
Tel. (+39) 0541 859411
Fax (+39) 0541 859412
www.mec3.it
mec3@mec3.it

MEDAC

Via R. Wenner 52
84131 Salerno
Tel. (+39) 089 301466
Fax (+39) 089 302069
www.medac.it
info@medac.it

NUTMAN GROUP

Viale Italia 166/168
14053 Canelli (At)
Tel. (+39) 0141 835225
Fax (+39) 0141 835240
www.nutman-group.com
info@nutman-group.com

ORG. V. CASELLI

Via Magenta 19
50123 Firenze
Tel. (+39) 055 284292
Fax (+39) 055 283364
www.caselli.it
caselliorg@caselli.it

ORION

Via dell'Industria 15
60035 Jesi (An)
Tel. (+39) 0731 61531
Fax (+39) 0731 6153413
www.orionstyle.com
infoweb@orionstyle.com

PREGEL

Via Comparoni 64
42122 Reggio Emilia
Tel. (+39) 0522 394211
Fax (+39) 0522 394305
www.pregel.com
pregel@pregel.it

PRODOTTI STELLA

Via 4 Novembre 12
36077 Altavilla Vicentina (Vi)
Tel. (+39) 0444 333600
Fax (+39) 0444 370828
www.prodottistella.com
info@prodottistella.com

ROGELFRUT

Via Circonvallazione 4
12020 Rossana (Cn)
Tel. (+39) 0175 64141
Fax (+39) 0175 64456
www.rogelfrut.com
info@rogelfrut.com

STAFF ICE SYSTEM

Via Anna Frank 8
47924 Rimini
Tel. (+39) 0541 373250
Fax (+39) 0541 371376
www.staff1959.com
office@staff1959.com

TADDIA

Via Viara 2250
40024 Castel S. Pietro Terme (Bo)
Tel. (+39) 051 944973
Fax (+39) 051 941262
www.taddia.com
info@taddia.com

TELME

Via S. Pertini, 10
26845 Codogno (Lo)
Tel. (+39) 0377 466660
Fax (+39) 0377 466690
www.telme.it
telme@telme.it

UNIGEL

Via Torino 24
24040 Ciserano Loc. Zingonia (Bg)
Tel. (+39) 035 883154
Fax (+39) 035 883020
www.unigelspa.it
info@unigelitalia.com

VECOGEL

VII Strada 24/26
35129 Padova
Tel. (+39) 049 8075911
Fax (+39) 049 2106617
www.vecogel.com
info@vecogel.com

YOGORINO

Via B. Colleoni 10
24040 Boltiere (Bg)
Tel. (+39) 035 0778165
Fax (+39) 035 4824337
www.yogorino.com
info@yogorino.com

Ongoing tradition for the last 67 years



Cannolo granulated puffed rice Cod. CAM004

The best ingredients for ice cream and pastries since 1946

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

www.accademiabigatton.com



Albania	Danimarca	Libia	Repubblica Ceca
Algeria	Ecuador	Lituania	Repubblica Sudafricana
Antigua e Barbuda	Egitto	Lussemburgo	Repubblica Dominicana
Antille Olandesi	Emirati Arabi Uniti	Macedonia	Reunion
Arabia Saudita	Estonia	Madagascar	Romania
Argentina	Finlandia	Maldivi	Russia
Australia	Francia	Malesia	Scotia
Austria	Georgia	Malta	Senegal
Bahrain	Germania	Marocco	Serbia
Belgio	Ghana	Mauritius	Seychelles
Benin	Grecia	Messico	Singapore
Bielorussia	Guatemala	Montenegro	Slovacchia
Bosnia-Herzegovina	Hawaii	Nigeria	Slovenia
Brasile	India	Norvegia	Spagna
Brunei	Inghilterra	Nuova Caledonia	Stati Uniti d'America
Bulgaria	Iran	Nuova Zelanda	Svezia
Burkina Faso	Irlanda	Oman	Svizzera
Canada	Islanda	Paesi Bassi	Swaziland
Capo Verde	Israele	Panama	Tailandia
Cile	Italia	Perù	Tunisia
Cina	Kenia	Polinesia Francese	Turchia
Cipro	Kosovo	Polonia	Ucraina
Corea del Sud	Kuwait	Portogallo	Ungheria
Costa Rica	Lettonia	Qatar	Vietnam
Croazia	Libano	Regno Unito	Yemen

Distributori Bigatton nel mondo
Distribuidores Bigatton en el mundo
Bigatton dealers in the world



BIGATTON PRODUZIONE s.n.c.
di Bigatton
Gianfranco e Giampaolo

Portogruaro (Ve) Italy
via S. Giacomo 55/a - 30026
tel. +39 0421.271554
fax. +39 0421.271943

www.bigatton.com



Un grande successo grazie a voi . . .

A huge success thanks to you . . .



I migliori prodotti per gelateria e pasticceria dal 1946
The best ingredients for ice cream and pastries since 1946

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

www.accademiabigatton.com