

Fugar products



OUR CHOICES

- Operate on the market with PROPRIETY, COHERENCE and PROFESSIONALISM, committing ourselves every day in doing our job in COMPLIANCE with quality manual and relative ISO 9001:2008 procedures, pursuing the excellence on company efficiency.
- Use exclusively no GMO (Genetically Modified Organism) raw materials derivatives.
- Comply with Reg. 1333/2008 "Food Additives". Our company policy make us prefer natural colorings and NOT use azo coloring as E102 / E104 / E110 / E122 / E124 / E129. On clients request, where natural coloring does not allow to reach the shade the customer is accustomed to, is available the alternative containing azo colorings with label comply with Reg. 1333/2008. Those references are marked on catalogue with the symbol *A*.

OUR COMMITMENT


- Offer a wide range of GLUTEN FREE references.
- Adopt severe procedures in selecting suppliers and strict controls in acceptance and during the whole production process.
- Send to clients, together with sale documents, the specifications (technical/allergens sheet) of Fugar products.
- Realize INFORMATIVE NOTES for clients with the aim of keeping them constantly informed and updated about normative obligations and food alerts concerning our sector.

HALAL CERTIFICATION



Achieved in August 2013, thanks to the authority of Halal certification, which guaranteed the compliance of our products to Islamic Shari'ah. This certification is not only the result of months of Research & Development, but above all it represents our desire of learning, interiorising the cultural heritage of our customers and our constant commitment to satisfy their needs.

All Fugar staff is, first of all, a great supporter of ethical principles and of human values. Respect of cultural heritage is for us the basis of our way of doing business.

 = Product certified Halal Italia.


VEGAN CERTIFICATION



A few years ago we focused our Research & Development on studying products that do not contain milk and ingredients of animal origin, in line with who follows a vegan diet.

The ólvi line born with this reason and also Nonna Lella, which is the Hazelnut and Cocoa cream, the Negro Amargo chocolate in powder and many other references, in addition to the spreadable creams of Coronelli.

Today all these products have the certification VeganOK.

 = Product certified VeganOK.


ORGANIC CERTIFICATION



Keeping up with the trends and in line with the values of Quality, Constant Improvement and Transparency, Fugar wanted to enrich its already wide range of products with a whole organic line.

Our R&D Department carries out a daily selection on suppliers, incoming raw materials supplies and acts in order to guarantee our customers the best qualitative standard possible.

Our organic range of products is guaranteed, controlled and certified by CCPB (Association for the Control of Organic Products), an association able to control and certificate, licensed by the Italian Ministry of Agricultural, Forest and Food Policies.

 = Product certified Organic.

ISO 9001:2008 CERTIFICATION



Since 1998, Fugar has adopted a quality system ISO 9000, with the aim to realize an organization which holds full control over all

human, technical and management components, able to determine the quality of our products and services. All processes, as Research & Development, supplying, production, sales and post sales assistance follow specific procedures, which are constantly checked and monitored by internal and external audit, carried out by DNV (DET NORSKE VERITAS) inspectors, who help us to maintain our system constantly involved and stimulated; improving day by day our performances.

FUGAR[®]
PRODUZIONE

QUALITY HAS
A NEW COLOR:
THE FUGAR
BLACK.



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SKIMMED MILK IN POWDER

The first and unique totally
Italian milk in powder...
Also in our ice-cream bases!



ICE-CREAM BASES


BASES ENRICHED WITH MILK PROTEINS

For white and yellow ice-cream mixes, with italian powdered milk.



		Content	Packaging
40068	CREAM MILK FLAVOUR Hot Process. Recommended dose: 38 g per 1 kg of mix base.	kg 3 each	6 bags
40305	SUPERCINQUANTA MILK FLAVOUR Hot Process. Recommended dose: 38 g per 1 kg of mix base.	kg 3 each	6 bags
40653	EXPO 50 MILK FLAVOUR Hot Process. Recommended dose: 38 g per 1 kg of mix base.	kg 3 each	6 bags
40070	PANNA CREAM FLAVOUR Hot/cold process. Recommended dose: 38 g per 1 kg of mix base.	kg 3 each	6 bags
40866	LONGARONE 50 CREAM FLAVOUR Hot/cold process. Recommended dose: 40 g per 1 kg of mix base.	kg 3 each	6 bags
40306	LONGARONE 50 MILK FLAVOUR Hot/cold process. Recommended dose: 40 g per 1 kg of mix base.	kg 3 each	6 bags
40832	LONGARONE 50 VANILLA FLAVOUR Hot/cold process. Recommended dose: 40 g per 1 kg of mix base.	kg 3 each	6 bags
40814	SUPERPANNA CREAM FLAVOUR Hot Process. Recommended dose: 75 g per 1 kg of mix base.	kg 3 each	6 bags
40245	SUPERCENTO MILK FLAVOUR Hot Process. Recommended dose: 75 g per 1 kg of mix base.	kg 3 each	6 bags
40815	UOVOCREM Made with pasteurized egg yolk in powder. Hot process. Recommended dose: 75 g per 1 kg of mix base.	kg 3 each	6 bags
41437	BASEMIA 160 MILK FLAVOUR Hot process. Recommended dose: 100 g per 1 kg of mix base.	kg 3 each	6 bags
40816	STABILPANNA CREAM FLAVOUR Hot process. Recommended dose: 100 g per 1 kg of mix base.	kg 3 each	6 bags
41536	PARADISE BASE MILK FLAVOUR Hot process. Recommended dose: 200 g per 1 kg of mix base.	kg 4 each	6 bags
41655	ZOE BASE MILK FLAVOUR Hot Process. Recommended dose: 75 g per 1 kg of mix base.	kg 3 each	6 bags
41441	BASE DEGLI ANGELI Complete base. Just add milk and cream. Hot process. Recommended dose: 10 l of whole fresh milk, 2 l of fresh cream, 4 kg of mix base.	kg 4 each	6 bags
41683	TACHYS BASE Complete base. Just add water and cream. Hot process. Recommended dose: 534 g of water, 166 g of cream, 300 g of mix base.	kg 3 each	6 bags
41748	N E-FREE BASE Without additives nor flavourings. Hot process. Recommended dose: 240 g E-Free Base, 620 g of whole fresh milk, 140 g of fresh cream.	kg 3 each	6 bags

BASES ENRICHED WITH HYDROGENATED VEGETABLE FATS




For white and yellow ice-cream mixes, with italian powdered milk.

		Content	Packaging
41117	€UROFUGAR 100 CREAM FLAVOUR  Hot/cold process. Recommended dose: 75 g per 1 kg of mix base.	kg 3 each	6 bags
41146	€UROLATTE 100 MILK FLAVOUR Hot/cold process. Recommended dose: 75 g per 1 kg of mix base.	kg 3 each	6 bags
40291	INSUPERABILE 100 CREAM FLAVOUR Hot/cold process. Recommended dose: 75 g per 1 kg of mix base.	kg 3 each	6 bags
40279	INSUPERABILE 100 MILK FLAVOUR Hot/cold process. Recommended dose: 75 g per 1 kg of mix base.	kg 3 each	6 bags
40786	INSUPERABILE 150 MILK FLAVOUR Hot/cold process. Recommended dose: 115 g per 1 kg of mix base.	kg 3 each	6 bags
41126	€UROPANNA 200 CREAM FLAVOUR Hot/cold process. Recommended dose: 150 g per 1 kg of mix base.	kg 3 each	6 bags

BASES FOR FRUIT ICE-CREAM

		Content	Packaging
40066	LONGARONE 50 FOR FRUIT  Cold process. Recommended dose: 50 g per 1 litre of milk or water.	kg 3 each	6 bags
41125	FRUIT F/C 50  Cold process. Recommended dose: 50 g of base, 1 litre of water, 300 g of sugar.	kg 3 each	6 bags
40062	FRUIT CR/100 Cold process. Recommended dose: 100 g of base, 1 litre of water, 320 g of sugar.	kg 3 each	6 bags
40818	STABILFRUTTA Cold process. Recommended dose: 150 g per 1 litre of milk or water.	kg 3 each	6 bags

NEUTRO

		Content	Packaging
40372	NEUTRO FOR HOT PROCESS	kg 1 each	6 bags
40071	NEUTRO FOR HOT PROCESS Hot process. Ideal for creams ice-cream. Recommended dose: 4/6 g for 1 litre of milk.	kg 3 each	6 bags
40373	NEUTRO FOR COLD PROCESS	kg 1 each	6 bags
40072	NEUTRO FOR COLD PROCESS Cold process. Ideal for fruit ice-cream. Recommended dose: 4/6 g for 1 litre of milk or water.	kg 3 each	6 bags
40854	NEUTRO HOT-COLD	kg 1 each	6 bags
40390	NEUTRO HOT-COLD Hot/cold process. Recommended dose: 4/6 g per 1 litre of milk.	kg 3 each	2 bags
40583	NEUTRO 2000 HOT-COLD PROCESS  Hot/cold process. Recommended dose: 4/6 g per 1 litre of milk.	kg 3 each	6 bags
41732	 VEGAN NEUTRO  Hot/cold process. Recommended dose: 30 g per 1 litre of mix base.	kg 3 each	6 bags



FORZALATTE®

Protein supplement exclusively
derived from milk.

Without vegetable fats and
hydrogenated vegetable fats.

INTEGRATORS AND SUGARS

		Content	Packaging
41118	FORZALATTE® Protein integrator for ice-cream bases.	kg 3 each	6 bags
40986	GLUCOGEL Syrup BÈ 43 glucose based.	kg 13 each	2 buckets
41182	GLUCODRY Glucose in powder.	kg 3 each	6 bags
40499	ISOMALT Mix of low sweetening saccharides.	kg 5 each	2 buckets
41481	FRUX Mix of fructose and inulin. Ideal to keep the gelato more creamy and soft.	kg 3 each	6 bags
41527	SUGARFUGAR Mix of rice syrup, agaves syrup, acacia honey and maple syrup.	kg 6 each	2 buckets

MILK IN POWDER AND CONCENTRATED MILK

The first and unique totally italian milk in powder, exclusively distributed in Italy by Fugar:
an added value for ice-creams and confectionery production in which it will be used.

in collaboration with:

inalpi
LATTERIE
OGNI GIORNO DAL BUON LATTE

		Content	Packaging
41512	SKIMMED MILK IN POWDER	kg 1 each	12 bags
41513	SKIMMED MILK IN POWDER	kg 25	1 sack
.....			
41712	CONCENTRATED SUGARED MILK	kg 5 each	2 tins



ÓLVI®

Complete base.










It's not necessary add milk
and cream: the fatty part
is already contained in ólvi®.





SINCE 2013
THE FIRST ITALIAN
VEGAN OK ICE-CREAM



BASE FOR ICE-CREAM - ÓLVI® LINE

- It only contains emulsifiers that are naturally present in olive oil and necessary to balance ice-cream;
- Without allergens;
- It does not contain MILK and derivatives;
- It does not contain GLUTEN;
- It does not contain hydrogenated vegetable fats;
- It does not contain fats or ingredients of animal origin;
- Suitable for a “Vegan” diet, certified VeganOK;
- It does not contain saccharose;
- It contains inulin, a vegetable fiber that regulates the balance of intestinal flora and helps to improve the aspect and the texture of the products;
- It is simple and quick to use, you just need to add water to olvi.

		Content	Packaging
41475	 ólvi® BASE   It only contains fructose, sugar naturally included inside the fruit with a double sweetener power than the saccharose and therefore with a less calorie count.	kg 1,1 each	12 bags
41476	 ólvi®   Olive oil lipidic integrator.	kg 1 each	7 bottles
41477	 ólvi® KIT   Complete base composed by one part in powder (ólvi® base) and the other part by an olive oil lipidic liquid integrator. Hot/cold process. Recommended dose: mix 1,1 kg of ólvi® base, 240 g of ólvi® + 2,6 l of water.	kg 5,4 each	4 bags of base + 1 bottle

		Content	Packaging
41506	 ólvi® FRUIT BASE 	kg 1 each	12 bags
41507	 ólvi® FRUIT  Complete base composed by one part in powder (ólvi® fruit base) and the other part by an olive oil lipidic liquid integrator with an aromatic infusion of citrus fruits (ólvi® fruit). Hot/cold process. Recommended dose: mix 1 kg of ólvi® fruit base, 120 g of ólvi® fruit + 1 l of water + 2 kg of fruit.	kg 1 each	7 bottles

FUGAR[®]
PRODUZIONE
linea biologica

ORGANIC HAS
A NEW COLOR:
THE FUGAR
WHITE.



ORGANIC LINE

BASES AND INTEGRATORS

		Content	Packaging
41660	FRUIT BASE Cold process. Recommended dose: 1 kg of base, 700 g of water, 1,8 kg of fleshy fruit.	kg 3 each	6 bags
41661	BASE FOR DRIED FRUIT Cold process. Recommended dose: 900 g of base, 2,6 kg of organic milk, 350 of organic oily paste.	kg 2,7 each	6 bags
41669	CONCA D'ORO BASE Cold process. Recommended dose for lemon: 1,2 kg of base, 1,450 kg of water, 850 g of organic lemon juice. For other citrus fruits: 1,2 kg of base, 1 kg of water, 1,5-1,7 kg of organic juice.	kg 1,2 each	12 bags
41662	ORGANIC BASE Hot process. Recommended dose: 100 g per 1 kg of mix base.	kg 3 each	6 bags
41663	COMPLETE ORGANIC BASE Hot process. Recommended dose: 250 g per 1 kg of mix base.	kg 4 each	6 bags
41672	SUGARMIX BIO Organic liquid integrator of agaves and maple syrup.	kg 1,5 each	7 bottles

CREAMY PASTES

		Content	Packaging
41667	ALMOND Recommended dose: 80/100 g per 1 kg of mix base.	kg 3 each	4 tins
41665	HAZELNUT TONDA GENTILE TRILOBATA Recommended dose: 80/100 g per 1 kg of mix base.	kg 3 each	4 tins
41675	PISTACHIO SMERALDO Recommended dose: 80/100 g per 1 kg of mix base.	kg 3 each	4 tins

COCOA AND DEHYDRATED BERRIES

		Content	Packaging
41671	ORGANIC COCOA Cocoa 20/22. Dosage at will.	kg 1 each	12 bags
41729	ORGANIC GOJI BERRIES Berries naturally dehydrated under the sun.	kg 0,850 each	2 jar

COMPLETE LINE

Cold process, pasteurization is not necessary.

		Content	Packaging
41678	GOJI BERRIES Recommended dose: mix 1 bag of product with 2,7 kg of water.	kg 1,4 each	12 bags
41681	WHOLEWHEAT BISCUIT Recommended dose: mix 1 bag of product with 2,750 kg of organic milk.	kg 1,250 each	12 bags
41682	BISCUIT WITH MILK AND HONEY Recommended dose: mix 1 bag of product with 2,8 kg of organic milk.	kg 1,2 each	12 bags
41679	COFFEE Recommended dose: mix 1 bag of product with 2,8 kg of organic hot milk.	kg 1,2 each	12 bags
41666	CHOCOLATE Recommended dose: mix 1 bag of product with 2,750 kg of organic milk	kg 1,250 each	12 bags
41658	LIQUORICE Recommended dose: mix 1 bag of product with 2,8 kg of organic hot milk.	kg 1,2 each	12 bags
41659	VANILLA Recommended dose: mix 1 bag of product with 2,8 kg of organic hot milk.	kg 1,2 each	12 bags
41656	GINGER Recommended dose: mix 1 bag of product with 2,8 kg of organic hot milk.	kg 1,2 each	12 bags



PASTES

CREAMY PASTES

Compound ingredients in paste for ice-cream parlor and pastry productions.

		Content	Packaging
41262	ALIBABÀ Babà flavour, with pieces. Recommended dose: 180/200 g per 1 kg of base.	kg 3 each	4 buckets
41455	AMARETTO Recommended dose: 80/100 g per 1 kg of base.	kg 3 each	4 buckets
40587 	BAISERBLANC® - TOP QUALITY  White Gianduia with roasted hazelnut quarters. Recommended dose: 150 g per 1 kg of base.	kg 5 each	2 tins
41580	COOKIE PASTE - VANILLA FLAVOUR Recommended dose: 60/80 g per 1 kg of base.	kg 3 each	4 tins
41581	COCOA COOKIE PASTE Recommended dose: 100/140 g per 1 kg of base.	kg 2,5 each	4 tins
40048	COFFEE  Recommended dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
40658	WHITE COFFEE  Recommended dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
41646 	CAFFÈ SPECIALE - TOP QUALITY	kg 1,2 each	12 buckets
40972	CAFFÈ SPECIALE - TOP QUALITY	kg 3 each	4 buckets
40638	CAFFÈ SPECIALE - TOP QUALITY  More than 50% of arabica coffee. Recommended dose: 40 g per 1 kg of base	kg 5,5 each	2 tins
41261	CINNAMON  Recommended dose: 100 g per 1 kg of base.	kg 3 each	4 tins
41263	CASSATA WITH RICOTTA Product with fresh sheep ricotta cheese, candied citron and orange peels. Recommended dose: 150/200 g per 1 kg of base.	kg 3 each	4 buckets
40942 	CASSATA DEI CAMPIONI - TOP QUALITY Completely natural product, made of noble raw materials: fresh sheep ricotta cheese, candied citron and orange peels, vanilla berries extract and lemon and orange infusion. Recommended dose: 150/200 g per 1 kg of base.	kg 5,5 each	2 tins
40364	CHOCOLATE  Recommended dose: 100/120 g per 1 kg of base.	kg 5,5 each	2 buckets
40410	CHOCORICE Chocolate cream with puffed rice. Recommended dose: 150 g per 1 kg of base.	kg 3 each	2 tins
40470 	CREME BAISER WITH HAZELNUT TONDA GENTILE TRILOBATA VARIETY - TOP Q. Bitter gianduia with roasted hazelnut quarters. Recommended dose: 150 g per 1 kg of base	kg 5,5 each	2 tins
40046	CREME BAISER Gianduia with roasted hazelnut quarters. Recommended dose: 150 g per 1 kg of base	kg 5,5 each	2 tins
40149	CREME BAISER -SWEET Sweet gianduia with roasted hazelnut quarters. Recommended dose: 200/250 g per 1 kg of base.	kg 5,5 each	2 tins
40007	CARAMEL CUSTARD  Recommended dose: 100 g per 1 kg of base.	kg 5,5 each	2 tins
40050	CROCCANTINO WITH RUM With fine grains of brittle. Recommended dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
41680	CUBAITA Product made with honey, almonds and pistachios. Recommended dose: 100/130 g for 1 kg of base.	kg 2,5 each	4 tins



MASCARPONE

Completely natural!

Realized with fresh mascarpone
cheese and pasteurized egg yolk.

CREAMY PASTES

		Content	Packaging
41644	GIANDUIA	kg 1,2 each	12 buckets
40052	GIANDUIA	kg 5,5 each	2 tins
	 Made with cocoa and hazlenuts. Reccomended dose: 80/100 g per 1 kg of base.		
40973 	BITTER GIANDUIA - TOP QUALITY	kg 3 each	4 buckets
40492	BITTER GIANDUIA - TOP QUALITY	kg 5,5 each	2 tins
	Made with cocoa 22/24 and hazelnut Tonda Gentile Trilobata. Reccomended dose: 80/100 g per 1 kg of base.		
40053	BITTER GIANDUIA	kg 5,5 each	2 tins
	Made with cocoa and hazelnuts. Reccomended dose: 80/100 g per 1 kg of base.		
40707	WHITE GIANDUIA	kg 5,5 each	2 tins
	 Made with hazelnut and cocoa butter. Reccomended dose: 100/130 g per 1 kg of base.		
41268	GRAND ORANGE®	kg 3 each	4 buckets
	Orange brandy flavour. Reccomended dose: 80/100 g per 1 kg of base.		
41568	GUMMY GUMMY	kg 5,5 each	2 buckets
	 Bubble gum flavour. Reccomended dose: 80/100 g per 1 kg of base.		
41673	GUMMY GUMMY BLUE	kg 5,5 each	2 buckets
	 Bubble gum flavour. Reccomended dose: 80/100 g per 1 kg of base.		
41272	LIQUORICE	kg 3 each	4 tins
	Reccomended dose: 100 g per 1 kg of base.		
40012	MALAGA	kg 5,5 each	2 buckets
	With raisins. Reccomended dose: 100 g per 1 kg of base.		
40151	MALAGA IN	kg 5,5 each	2 tins
	With sultana raisins. Reccomended dose: 100 g per 1 kg of base.		
41457	MANDORLA DOLCE	kg 3 each	4 buckets
	 Reccomended dose: 80/100 g per 1 kg of base.		
41652 	ALMOND - 100% PURE- TOP QUALITY	kg 1,1 each	12 buckets
40440	ALMOND - 100% PURE- TOP QUALITY	kg 5,5 each	2 tins
	 Product realized exclusively with top quality almonds. Golden medal winner as best almond compound ingredient awarded by Italian Master Pastry Chefs Academy. Reccomended dose: 80/100 g per 1 kg of base.		
40496	MANDORLONE	kg 5,5 each	2 tins
	With almond grains. Reccomended dose: 100/120 g per 1 kg of base.		
40430	BLUE SEA	kg 5,5 each	2 buckets
	Smurf flavour. Reccomended dose: 80/100 g per 1 kg of base.		
40014	CHESTNUT	kg 5,5 each	2 buckets
	 With candied chestnuts. Reccomended dose: 80/100 g per 1 kg of base.		
40489 	MASCARPONE (TIRAMISÙ) - TOP QUALITY	kg 5,5 each	2 buckets
	Completely natural product, fresh mascarpone cheese and pasteurized egg yolk based. Reccomended dose: 150/180 g per 1 kg of base.		
40490 	MASCARPONE WITH COFFEE - TOP QUALITY	kg 5,5 each	2 buckets
	Completely natural product, fresh mascarpone cheese and pasteurized egg yolk based. Reccomended dose: 150/180 g per 1 kg of base.		
40303	TIRAMISÙ	kg 5,5 each	2 buckets
	Whole pasteurized egg, mascarpone cheese and coffee based product. Reccomended dose: 150 g per 1 kg of base.		













HAZELNUT TONDA GENTILE 100% PURE

100% pure product.

Realized exclusively with Hazelnut variety
Tonda Gentile. Golden medal winner
as best hazelnut awarded by
Italian Master Pastry Chefs Academy.



CREAMY PASTES

		Content	Packaging
40437	MINT Recommened dose: 50 g per 1 kg of base.	kg 5,5 each	2 buckets
41260	WHITE MINT Without colorings. Recommened dose: 80/100 g per 1 kg of base.	kg 3 each	4 buckets
41645	WALNUT	kg 1,2 each	12 buckets
40049	WALNUT  With grains. Recommened dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
41647	 HAZELNUT TONDA GENTILE TRILOBATA - 100% PURE - TOP QUALITY	kg 1 each	12 buckets
41488	HAZELNUT TONDA GENTILE TRILOBATA - 100% PURE - TOP QUALITY	kg 3 each	4 buckets
40464	HAZELNUT TONDA GENTILE TRILOBATA - 100% PURE - TOP QUALITY 100% Pure product realized exclusively with hazelnut Tonda Gentile Trilobata. Golden medal winner as best hazelnuts purée awarded by Italian Master Pastry Chefs Academy. Recommened dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
41648	 GRAN NOCCIOLA (HAZELNUT) - 100% PURE - TOP QUALITY	kg 1 each	12 buckets
40056	GRAN NOCCIOLA (HAZELNUT) - 100% PURE- TOP QUALITY  100% Pure product realized with chosen hazelnuts. Dark roasting. Recommened dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
41649	 GRAN NOCCIOLA (HAZELNUT) - 100% PURE - TOP QUALITY	kg 1 each	12 buckets
41224	GRAN NOCCIOLA (HAZELNUT) - 100% PURE- TOP QUALITY 100% Pure product realized with chosen hazelnuts. Light roasting. Recommened dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
41225	HAZELNUT - 100% PURE 100% Pure product. Light roasting. Recommened dose: 80/100 g per 1 kg of base.	kg 5 each	2 buckets
40853	HAZELNUT - 100% PURE	kg 5 each	2 tins
40678	HAZELNUT - 100% PURE  100% Pure product. Dark roasting. Recommened dose: 80/100 g per 1 kg of base.	kg 10 each	2 buckets
41730	 KROCK HAZELNUT 100% Pure product. Mashed hazelnut. Recommened dose: 100/150 g per 1 kg of base.	kg 1 each	12 buckets
40460	NOCCIOLATA AMERICANA (PEANUT)  100% American peanuts. Recommened dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
40878	PANNACOTTA Recommened dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 buckets
41650	 PINE KERNELS - 100% PURE- TOP QUALITY	kg 1,1 each	12 buckets
41486	PINE KERNELS - 100% PURE- TOP QUALITY	kg 3 each	4 buckets
40388	PINE KERNELS - 100% PURE- TOP QUALITY  100% Pure product Golden medal winner as best pine kernel purée awarded by Italian Master Pastry Chefs Academy. Recommened dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
41274	PINOLATA® Pasteurized egg yolk, cocoa butter and whole pine kernels based product. Recommened dose: 130 g per 1 kg of base.	kg 3 each	4 buckets



PISTACHIO SMERALDO®

100% pure product.

With aflatoxins certificate of
analysis made on each batch.

Golden medal winner as
best pistachio paste awarded by
Italian Master Pastry Chefs Academy.



CREAMY PASTES

		Content	Packaging
41497 	PISTACHIO SMERALDO® - 100% SICILIAN - TOP QUALITY	kg 3 each	4 buckets
40471	PISTACHIO SMERALDO® - 100% SICILIAN - TOP QUALITY	kg 5,5 each	2 tins
	100 % Pure Product. Accompanied by aflotoxins analysis certificate. Golden medal winner as best pistachio paste awarded by Italian Master Pastry Chefs Academy. Recommened dose: 70/80 g per 1 kg of base.		
41664 	PISTACHIO SMERALDO® - 100% SICILIAN - TOP QUALITY	kg 1,1 each	12 buckets
40706	PISTACHIO SMERALDO® - 100% SICILIAN - TOP QUALITY	kg 5,5 each	2 tins
	100% Pure product without colorings . Accompanied by aflotoxins analysis certificate. Recommened dose: 70/80 g per 1 kg of base.		
41417 	PISTACHIO SMERALDO® - 100% SICILIAN *A* - TOP QUALITY	kg 5,5 each	2 tins
	100% Pure product. Accompanied by aflotoxins analysis certificate. Recommened dose: 70/80 g per 1 kg of base		
41489 	PISTACHIO - 100% PURE - TOP QUALITY	kg 3 each	4 buckets
40702	PISTACHIO - 100% PURE - TOP QUALITY	kg 5,5 each	2 tins
	100 % Pure Product. Accompanied by aflotoxins analysis certificate. Recommened dose: 70/80 g per 1 kg of base.		
41651 	PISTACCHIO PURO 100% - TOP QUALITY	kg 1,1 each	12 buckets
40586	PISTACCHIO PURO 100% - TOP QUALITY	kg 5,5 each	2 tins
	 100% Pure product without colorings . Accompanied by aflotoxins analysis certificate. Recommened dose: 70/80 g per 1 kg of base.		
41416 	PISTACHIO - 100% PURE *A* - TOP QUALITY	kg 5,5 each	2 tins
	100 % Pure Product. Accompanied by aflotoxins analysis certificate. Recommened dose: 70/80 g per 1 kg of base.		
40598 	PISTACHIO WITH GRAINS - 100% PURE - TOP QUALITY	kg 5,5 each	2 tins
	100 % Pure Product. Accompanied by aflotoxins analysis certificate. Recommened dose: 70/80 g per 1 kg of base.		
41419 	PISTACHIO WITH GRAINS - 100% PURE *A* - TOP QUALITY	kg 5,5 each	2 tins
	100 % Pure Product. Accompanied by aflotoxins analysis certificate. Recommened dose: 70/80 g per 1 kg of base.		
40731 	REGINA DI SABA PISTACHIO - 100% PURE	kg 5,5 each	2 tins
	 100 % Pure Product. Accompanied by aflotoxins analysis certificate. Recommened dose: 70/80 g per 1 kg of base.		
40408	PISTACHIO	kg 5,5 each	2 tins
	Recommened dose: 80/100 g per 1 kg of base.		
41487 	PRALINONE® - TOP QUALITY	kg 3 each	4 buckets
40042	PRALINONE® - TOP QUALITY	kg 5,5 each	2 tins
	 Almonds and hazelnuts based product, with pieces of caramelised almonds. Recommened dose: 130 g per 1 kg of base.		
40353	RICE	kg 5,5 each	2 buckets
	Cream based product with rice grains. Recommened dose: 250 g per 1 kg of base.		
40021	ROSE	kg 5,5 each	2 buckets
	Recommened dose: 80/100 g per 1 kg of base.		
41247	SUSANNA®	kg 3 each	4 buckets
	Enhancer cream flavour. Recommened dose: 30 kg per 1 kg of white base.		
40303	TIRAMISÙ	kg 5,5 each	2 buckets
	Pasteurized whole egg, mascarpone cheese and coffee based product. Recommened dose: 150 g per 1 kg of base.		

A = AZO colorings (E102, E104, E110, E122, E124, E129). See "our choices" page 2.



TOFFEE




Tasteful and strong paste
as the famous candy.



CREAMY PASTES

		Content	Packaging
41424	 TOFFEE - TOP QUALITY  Toffee flavour. Recommended dose: 150/200 g per 1 kg of base.	kg 5,5 each	2 buckets
41653	TORRONCINO	kg 1,1 each	12 buckets
40058	TORRONCINO  With nougat grains. Recommended dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
40593	NOUGAT T.T. Traditional nougat in dry grains. Recommended dose: 100/150 g per 1 kg of base.	kg 5,5 each	2 buckets
41654	VANILLA IN	kg 1,3 each	12 buckets
40051	VANILLA IN With extract and vanilla berry. Recommended dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
41279	VANILLA 30	kg 3 each	4 buckets
40667	VANILLA 30 With extract and vanilla berry. Recommended dose: 30 g per 1 kg of base.	kg 5,5 each	2 tins
40348	 EGG FLIP - TOP QUALITY Pasteurized egg yolk, superior Marsala, vanilla berries extract based product. Without colorings. Recommended dose: 100/150 g per 1 kg of base.	kg 5,5 each	2 buckets
40059	 SPECIAL EGG FLIP - TOP QUALITY Pasteurized egg yolk, superior Marsala, vanilla berries extract based product. Natural colorings. Recommended dose: 100/150 g per 1 kg of base..	kg 5,5 each	2 buckets
40379	 CONCENTRATED EGG FLIP - TOP QUALITY Pasteurized egg yolk, superior Marsala, vanilla berries extract based product. Recommended dose: 80/120 g per 1 kg of base.	kg 5,5 each	2 buckets
40257	EGG FLIP IN Pasteurized egg yolk, fine Marsala, vanilla berries extract based product. Recommended dose: 100/120 g per 1 kg of base.	kg 5,5 each	2 buckets
40022	ZUPPA INGLESE Recommended dose: 100 g per 1 kg of base.	kg 5,5 each	2 buckets
40592	ZUPPA INGLESE Liquid flavouring extract. Recommended dose: 20 g per 1 kg of base.	kg 1,5 each	6 bottiglie

SALTY PASTES

		Content	Packaging
41577	 SALTY PEANUTS Pure product, with pieces and sweet salt coming from Cervia. Recommended dose: 100/150 g per 1 kg of base.	kg 3 each	4 buckets
41578	 SALTY PISTACHIO Pure product, with pieces and sweet salt coming from Cervia. Recommended dose: 100/150 g per 1 kg of base.	kg 3 each	4 buckets
41579	 SALTY ALMOND Pure product, with pieces and sweet salt coming from Cervia. Recommended dose: 100/150 g per 1 kg of base.	kg 3 each	4 buckets

N.B. Both references **40593 TORRONE T.T.** and **40592 ZUPPA INGLESE** are not creamy pastes. Fugar recommends them to enrich your creations.

COMPLETE LINE

CREAMS

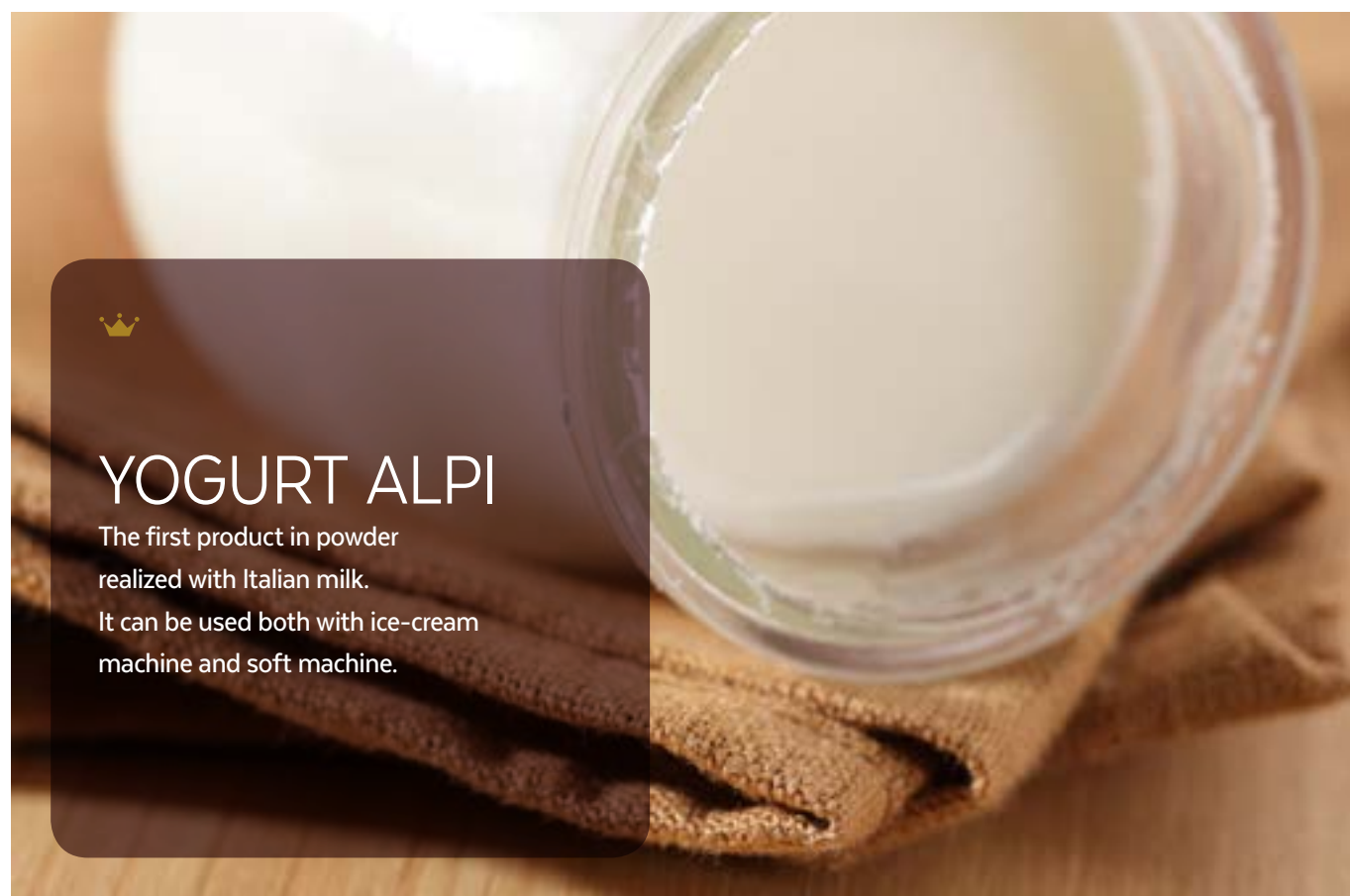
Products in powder made with freeze-dried and dehydrated ingredients, suitable for soft ice-cream.

		Content	Packaging
41739	N FAIRY DUST Recommened dose: mix 1 bag of product with 2,4 kg of whole milk and 0,8 kg of fresh cream.	kg 1,1 each	12 bags
41740	N STAR WARRIOR Recommened dose: mix 1 bag of product with 2,4 kg of whole milk and 0,8 kg of fresh cream.	kg 1,1 each	12 bags
41734	N CHEESECAKE Recommened dose: mix 1 bag of product with 3 l of whole milk.	kg 1,2 each	12 bags
41421	CHOCOLATE Recommened dose: mix 1 bag of product with 1,25 l of water and 1,25 l of whole milk.	kg 1,25 each	12 bags
41241	CINNAMON CHOCOLATE Recommened dose: mix 1 bag of product with 1,25 l of water and 1,25 l of whole milk.	kg 1,25 each	12 bags
41300	CHILLI PEPPER CHOCOLATE Recommened dose: mix 1 bag of product with 1,25 l of water and 1,25 l of whole milk.	kg 1,25 each	12 bags
41725	N WHITE CHOCOLATE Recommened dose: mix 1 bag of product with 2,5 l of whole milk and 0,5 kg of fresh cream. Pasteurize and put into ice-cream machine.	kg 1,1 each	12 bags
41537	CHOCOLATE NEGRO AMARGO  Recommened dose: emulsify with a stick blender 1,5 kg of product with 2 l of hot water.	kg 1,5 each	12 bags
41738	N MANNA KIT Composed by 10 bags of Manna by 1,2 kg + 2 buckets of Manna cream by 3 kg + advertising material. Recommened dose: mix 1 bag of Manna with 3 l of whole milk. Put into the ice-cream machine and variegate with Manna Cream.	kg 18 tot.	1 carton
41227	LIQUORICE Recommened dose: mix 1 bag of product with 1,25 l of water and 1,25 l of whole milk.	kg 1,25 each	12 bags
41668	MASCARPONE Recommened dose: mix 40 g per 1 kg of base or whipped cream.	kg 2 each	6 bags
41229	MINT Recommened dose: mix 1 bag of product with 1,25 l of water and 1,25 l of whole milk.	kg 1,25 each	12 bags
41230	ROSE Recommened dose: mix 1 bag of product with 1,25 l of water and 1,25 l of whole milk.	kg 1,25 each	12 bags

YOGURT & SOFT LINE

Products in powder suitable for soft ice-cream.

		Content	Packaging
40699	YOGURT [H] Recommended dose: 30 g per 1 kg of base.	kg 0,8 each	6 bags
41723	N COMPLETE YOGURT Cold process. Recommended dose: mix 1 bag of product with 3 l of whole milk.	kg 1,2 each	12 bags
41724	N YOGURT WORLD 30 Cold process. Recommended dose: 30 g per 1 kg of base.	kg 1,2 each	12 bags
41509	YOGURT ALPI The first product in powder made with Italian milk. Recommended dose for batch-freezer: mix 350 g of Yogurt Alpi with 1 l of whole milk. Recommended dose for soft machine: mix 1 bag of Yogurt Alpi with 4,5/5 l of whole milk. (See label for detailed instructions).	kg 1,4 each	12 bags
41128	€UROYOYOGURT [H] Recommended dose for batch-freezer: mix 350 g of Euroyogurt with 1 l of whole milk. Recommended dose for soft machine: mix 1 bag of Euroyogurt with 4,5/5 l of whole milk. (See label for detailed instructions).	kg 1,4 each	12 bags
41594	SOFFICI DOLCEZZE - CHOCOLATE Recommended dose for soft machine: mix 1 bag of product with 400 g of fresh cream and 3,15 kg of fresh milk. (See label for detailed instructions).	kg 1,45 each	12 bags
41595	SOFFICI DOLCEZZE - FIORDILATTE Recommended dose for soft machine: mix 1 bag of product with 1 kg of fresh cream and 2,75 kg of fresh milk. (See label for detailed instructions).	kg 1,25 each	12 bags
41728	N SOFFICI DOLCEZZE - YOGURT Recommended dose for soft machine: mix 1 bag of product with 3 l of water. (See label for detailed instructions).	kg 1,1 each	12 bags





STRACCIATELLA

More than 79% of chocolate,
with cocoa butter,
without hydrogenated vegetable fats.



STRACCIATELLA AND GLAZES

Ideal to make stracciatella ice-cream and for ice-cream parlor creations: cones, ice-cream on sticks, cookies and hard pieces in general.

Products ready to use.

		Content	Packaging
40472	 STRACCIATELLA - TOP QUALITY 	kg 5,5 each	2 buckets
41743	 VEGAN STRACCIATELLA 	kg 3 each	4 buckets
40047	GLAZE  Chocolate flavour.	kg 5,5 each	2 buckets
40632	COMMERCIAL GLAZE Chocolate flavour.	kg 5,5 each	2 buckets
41454	CHOCOLATE GLAZE  Chocolate flavour.	kg 3 each	4 buckets
41567	MILK-CHOCOLATE GLAZE Milk-chocolate flavour.	kg 3 each	4 buckets
41565	DAMA BIANCA GLAZE White-chocolate flavour.	kg 3 each	4 buckets
41453	ALMOND GLAZE  Almond flavour.	kg 3 each	4 buckets
41586	HAZELNUT GLAZE Hazelnut flavour.	kg 3 each	4 buckets
41459	PISTACHIO GLAZE  Pistachio flavour.	kg 3 each	4 buckets
41585	STRAWBERRY GLAZE Strawberry flavour.	kg 3 each	4 buckets
41587	RASPBERRY GLAZE Raspberry flavour.	kg 3 each	4 buckets
41588	LEMON GLAZE Lemon flavour.	kg 3 each	4 buckets
41566	BANANA GLAZE Banana flavour.	kg 3 each	4 buckets



100% FRUIT PASTES

High fruit concentration.

To obtain 1 Kg of paste
is used 1 Kg of fruit.



FRUIT PASTES

Compound ingredients in paste for ice-cream parlor and pastry productions.

		Content	Packaging
40867	 APRICOT Recommened dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 tins
40002	 SOUR-CHERRY With fruit pieces. Recommened dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 tins
40836	SOUR-CHERRY IN Recommened dose: 80/100 g per 1 kg of fruit base.	kg 5,5 each	2 buckets
40003	 PINEAPPLE  Recommened dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 tins
40005	BANANA  Recommened dose: 80/100 g per 1 kg of white base.	kg 3 each	4 tins
41259	CHERRY IN Recommened dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 buckets
40006	COCONUT Recommened dose: 80/100 g per 1 kg of white base.	kg 5,5 each	2 buckets
40920	COCONUT IN Recommened dose: 80/100 g per 1 kg of white base.	kg 5,5 each	2 buckets
40367	 FIG Recommened dose: 130/150 g per 1 kg of fruit base.	kg 3 each	4 tins
40407	 STRAWBERRY Recommened dose: 70/90 g per 1 kg of fruit base.	kg 3 each	4 tins
40837	STRAWBERRY IN  Recommened dose: 80/100 g per 1 kg of fruit base.	kg 5,5 each	2 buckets
40162	WILD STRAWBERRY Recommened dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 tins
40417	 KIWI  Recommened dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 tins
40871	 RASPBERRY Recommened dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 tins
41258	RASPBERRY IN  Recommened dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 tins
40011	LEMON Recommened dose: 80/100 g per 1 kg of base.	kg 3 each	4 tins
41266	GREEN APPLE IN With fruit pieces. Recommened dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 tins
40360	 MELON CAVAILLON Recommened dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 tins
40019	 PEACH Recommened dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 tins
40565	 FRUIT OF THE FOREST With fruit pieces. Recommened dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 tins
40888	FRUIT OF THE FOREST IN  Recommened dose: 80/100 g per 1 kg of fruit base.	kg 5,5 each	2 tins



COMPLETE LINE - FRUIT

Products in powder made with freeze-dried and dehydrated ingredients, suitable for soft ice-cream.

		Content	Packaging
41165	PINEAPPLE Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41163	YELLOW ORANGE Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41142	BLOOD ORANGE Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41143	BANANA Recommened dose: mix 1 bag of product with 2,2 l of water.	kg 1,25 each	12 bags
41742	 BAOBAB  Recommened dose: mix 1 bag of product with 3 l of lukewarm water.	kg 1,4 each	12 bags
41237	CHERRY Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41145	COCONUT Recommened dose: mix 1 bag of product with 2,2 l of water.	kg 1,25 each	12 bags
41120	STRAWBERRY Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41166	MULBERRY Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
40700	LEMON A & B Recommened dose: 10 g of product "A", 10 g of product "B", 400/450 g of sugar, 1 l of water (or 0,5 l of water and 0,5 l of milk)	kg 1 each	3+3 bags
40907	LEMON B  Recommened dose: 10 g per 1 kg of fruit base.	kg 1 each	6 bags
41119	LEMON Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
40041	LIMONBELLO Lemon liqueur flavour. Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41167	TANGERINE Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41302	MANGO Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41303	MARACUJA Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41238	APPLE Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41141	MELON Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41168	BLUEBERRY Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41169	BLACKBERRY Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41239	PEAR Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41121	PEACH Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41129	PINK GRAPEFRUIT Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41122	FRUIT OF THE FOREST Recommened dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags



NONNA LELLA

Hazelnut and cocoa cremino realized exclusively with excellent raw material and noble vegetable fats (olive oil and sunflower seeds oil). It doesn't contain milk, milk derivatives nor saccharose.








VARIEGATO




CREAMY

To variegate, fill and personalize ice-creams, cakes, semifreddo, mousse and pralines.

Products ready to use.

			Content	Packaging
41752		BLANCO	kg 1,2 each	12 buckets
41758		BLANCO	kg 3 each	4 buckets
		Almond cream.		
41753		CAFECOA	kg 1,2 each	12 buckets
41759		CAFECOA	kg 3 each	4 buckets
		Cocoa and coffee cream.		
41248		CAFFELATTE	kg 6 each	2 buckets
		White coffee cream.		
41384		CIOCCOLOCA	kg 6 each	2 buckets
		Hazelnut and chocolate cream. At room temperature is ideal to fill ice-cream cones and waffles.		
		Put in ice-cream tray becomes an excellent ice-cream flavour to put on ice-cream cones and cups..		
41321		CREMA DE SOL®	kg 3 each	4 buckets
		Milk cream - dulce de leche.		
41292		HAZELNUT & COCOA CREAM	kg 3 each	4 buckets
40870		HAZELNUT & COCOA CREAM	kg 6 each	2 buckets
40038		HAZELNUT & COCOA CREAM	kg 12 each	2 buckets
		Smooth and dense cream made with excellent raw materials and noble vegetable oil as the sunflower seeds oil.		
		Suitable also for baking. Product ready to use.		
41756		NONNA LELLA	kg 1,2 each	12 buckets
41762		NONNA LELLA	kg 3 each	4 buckets
41519		NONNA LELLA	kg 6 each	2 buckets
		Hazelnut and cocoa cream. Ready to use.		
		Without milk and derivatives, it contains only noble fats and raw brown sugar. Product certified "Vegan OK".		
41582		COOKIE CREAM - VANILLA FLAVOUR	kg 5 each	2 buckets
41584		COCOA COOKIE CREAM	kg 5 each	2 buckets
41309		CHESTNUTS CREAM 	kg 3 each	4 buckets
41388		HAZELNUT CREAM	kg 3 each	4 buckets
41389		HAZELNUT CREAM WITH CARAMELISED HAZELNUT GRAINS 	kg 3 each	4 buckets
41754		HAZELNUT	kg 1,2 each	12 buckets
41760		HAZELNUT	kg 3 each	4 buckets
		Hazelnut cream.		
41391		PINE KERNELS CREAM	kg 3 each	4 buckets
41310		PISTACHIO CREAM	kg 3 each	4 buckets
41755		NOBILE	kg 1,2 each	12 buckets
41761		NOBILE	kg 3 each	4 buckets
		Pistachio cream.		
41314		PISTACHIO CREAM WITH CARAMELISED PISTACHIO GRAINS	kg 3 each	4 buckets
41757		PREZIOSO	kg 1,2 each	12 buckets
41764		PREZIOSO	kg 3 each	4 buckets
		Pistachio cream with caramelised pistachio grains.		





FUGAR PRODUCTS

		Content	Packaging
41243	CRICKS  Hazelnut and white chocolate cream with caramelised hazelnut grains.	kg 5,5 each	2 buckets
41462	CUBANA	kg 3 each	4 buckets
40914	CUBANA Hazelnut, cocoa and coffee cream.	kg 6 each	2 buckets
41249	DOLCE SORRISO  Cappuccino flavour cream with caramelised puffed rice.	kg 5 each	2 buckets
40763	IORELLA Cocoa and chosen hazelnuts based cream. Smooth and dense product.	kg 12 each	2 buckets
41387	MISTER B  Hazelnut and cocoa cream with mignon puff.	kg 6 each	2 buckets
40307	RICHARD®  Hazelnut and cocoa cream with caramelised hazelnut grains.	kg 5,5 each	2 buckets
41228	SWEET MOON® Hazelnut and white chocolate cream.	kg 6 each	2 buckets
41235	TOOTTER  Hazelnut and cocoa cream with biscuit rings.	kg 5,5 each	2 buckets

VARIEGATO FRUIT TASTE

To variegate, fill and personalize ice-creams, cakes, semifreddo, mousse and pralines.



Products ready to use.

		Content	Packaging
41255	SOUR-CHERRY	kg 3 each	4 tins
41124	CREMARANCIO® Brandy cream with orange small cubes enriched with candied orange peels and aged wine infusion.	kg 3 each	4 tins
41306	CARAMELISED FIGS 	kg 3 each	4 tins
40997	FIOR DI PESCARANCIO Orange cream with peach small cubes.	kg 3 each	4 tins
40203	STRAWBERRY	kg 5,5 each	2 buckets
40196	WILD STRAWBERRY Wild strawberry cream.	kg 3 each	4 tins
41244	PEARS AND APRICOTS  Pear cream with apricot small cubes.	kg 3 each	4 tins
41245	BRANDY PEACHES Brandy cream with peach small cubes.	kg 3 each	4 tins
40582	FRUIT OF THE FOREST  Cream with fruit pieces.	kg 5,5 each	2 buckets
40652	SPAGNOLA OF SOUR-CHERRIES  The real variegate of sour-cherries with whole fruit pieces.	kg 3 each	4 tins



HONEY LINE

Honey fruit creams with semi-candied fruit in pieces. Products ready to use.

		Content	Packaging
41313	HONEY APRICOTS 	kg 3 each	4 tins
41307	HONEY STRAWBERRIES	kg 3 each	4 tins
41308	HONEY PEACHES 	kg 3 each	4 tins



GRAPPA LINE

Grappa fruit creams with semi-candied fruit in pieces. Products ready to use..

		Content	Packaging
41312	GRAPPA APRICOTS	kg 3 each	4 buckets
41316	GRAPPA PEARS	kg 3 each	4 tins



A SAVOURY
TASTING EXPERIENCE

*flan
guenelle*

FLAN

Compound ingredient in paste to realize flan for ice-cream show case. **Pasteurization is not necessary.**

Thanks to its creamy texture it can be shown in ice-cream tray and put on ice-cream cones and cups; it's also indicated to realize spoon cakes.

		Content	Packaging
41470	MULATTINO-FLAN White coffee flavour. Recommened dose for one ice-cream tray: mix 3 kg of product with 2,5 l of whole milk.	kg 6 each	2 buckets
41474	NUTLI-FLAN  Hazelnut and chocolate flavour. Recommened dose for one ice-cream tray: mix 3 kg of product with 2,5 l of whole milk.	kg 6 each	2 buckets
41472	ROCK-FLAN  Hazelnut and cocoa flavour with caramelised hazelnut grains. Recommened dose for one ice-cream tray: mix 3 kg of product with 2,5 l of whole milk.	kg 6 each	2 buckets
41473	TARTU-FLAN Hazelnut, cocoa and coffee flavour. Recommened dose for one ice-cream tray: mix 3 kg of product with 2,5 l of whole milk.	kg 6 each	2 buckets
41461	DOLCEBOSCO-FLAN  Fruit of the forest flavour with fruit pieces. Recommened dose for one ice-cream tray: mix 1,5 kg of product with 2,5 l of whole milk.	kg 6 each	2 buckets
41471	PEARCOCCA-FLAN Pear flavour with apricot small cubes. Recommened dose for one ice-cream tray: mix 1,5 kg of product with 2,5 l of whole milk.	kg 6 each	2 buckets
41744 	COMFIT-FLAN  Recommened dose for one ice-cream tray: mix 2 kg of product with 2,6 kg of hot water and 300 g of dextrose. Emulsify and batch-freeze.	kg 6 each	2 buckets
41751 	ORANGE-FLAN  Recommened dose for one ice-cream tray: mix 2 kg of product with 2,6 kg of hot water and 300 g of dextrose. Emulsify and batch-freeze.	kg 6 each	2 buckets
41745 	FRUITS OF THE FOREST-FLAN  Recommened dose for one ice-cream tray: mix 2 kg of product with 2,6 kg of hot water and 300 g of dextrose. Emulsify and batch-freeze.	kg 6 each	2 buckets
41750 	MANGO-FLAN  Recommened dose for one ice-cream tray: mix 2 kg of product with 2,6 kg of hot water and 300 g of dextrose. Emulsify and batch-freeze.	kg 6 each	2 buckets

QUENELLE

A new creation by a velvety texture, inspired by the natural French semifreddo, finally joins our productions.

Thanks to Quenelle you can create very glamour and attractive trays of assembled product, and fill them over the brims without using vegetable fats or a surplus of emulsifiers.

		Content	Packaging
41639	QUENELLE THE CREAMIES Recommened dose: mix 250-280 g of product with 1l of fresh cream and whip in planetary. Add flavoured pastes to obtain different flavours.	kg 3 each	6 bags



SUPERSEMIFREDDO

Neutral product completely natural,
pasteurized egg yolk and whole milk based.






BIANCHERÒ

Completely natural!
Without hydrogenated
vegetable fats and saccharose.
It contains only fructose.
Easy to use.

SEMIFREDDO AND MOUSSE

SEMIFREDDO

		Content	Packaging
41291 	SUPERSEMIFREDDO	kg 5 each	2 buckets
40704	SUPERSEMIFREDDO	kg 9 each	2 buckets
	Compound ingredient in paste, neutral, pasteurized egg yolk and whole milk based. Ideal to realize soft and thick semifreddo allowing an immediate tasting even if kept at negative temperature (-20°). YELLOW BASE for semifreddo.		
41430 	BIANCHERÒ	kg 3 each	6 bags
	 Compound ingredient in powder specific for the preparation of soft texture cakes and semifreddo even at low temperatures. Polyvalent neutral base , recommended also for ice-cream maker pastry, ice-cream on sticks and cookies. WHITE BASE for semifreddo.		
41564	BANANERÒ	kg 3 each	6 bags
	Compound ingredient in paste, enriched with dehydrated banana. Specific for the preparation of cakes and semifreddo, ice-cream on sticks and cookies.		
41601	CUKKERÒ	kg 3 each	6 bags
	Compound ingredient in powder cookies based. Specific for the preparation of cakes and semifreddo, ice-cream on sticks and cookies.		
41602	COCOA CUKKERÒ	kg 3 each	6 bags
	Compound ingredient in powder cocoa cookies based. Specific for the preparation of cakes and semifreddo, ice-cream on sticks and cookies.		

MOUSSE

Complete compound ingredients, ideal to realize mousse. Easy and quick realization.
Negative temperature is necessary only for long preservation.

		Content	Packaging
40895	ORANGE MOUSSE	kg 3 each	6 bags
40433	PINEAPPLE MOUSSE	kg 3 each	6 bags
40374	COFFEE MOUSSE	kg 3 each	6 bags
40346	CIOCCO MOUSSE	kg 3 each	6 bags
40351	STRAWBERRY MOUSSE	kg 3 each	6 bags
40278	YOGURT MOUSSE	kg 3 each	6 bags
40259	LEMON MOUSSE	kg 3 each	6 bags
40376	PEACH MOUSSE	kg 3 each	6 bags
40434	FRUIT OF THE FOREST MOUSSE	kg 3 each	6 bags




PRINCETON

At negative temperature up to -18°C keeps a creamy structure, shiny and undivided, making possible the immediate tasting.

DESSERT

		Content	Packaging
41619	CHOCOLATE PUDDING Compound ingredient in powder to realize chocolate pudding. Recommened dose: 240 g of product and 1 l of whole milk. (See label for detailed instructions).	kg 1,44 each	12 bags
41620	CARAMEL CUSTARD Compound ingredient in powder to realize caramel custard. Recommened dose: 180 g of product and 1 l of whole milk. (See label for detailed instructions).	kg 1,44 each	12 bags
41621	CRÈME BRÛLÉE Compound ingredient in powder to realize crème brûlée. Recommened dose: 180 g of product, 500 g of fresh cream and 500 g of whole milk. (See label for detailed instructions).	kg 1,44 each	12 bags
40345	PANNACOTTA Compound ingredient in powder. Ideal to realize semifreddo and puddings.	kg 3 each	6 bags

MOUSSE AND SEMIFREDDO STABILIZIERS

		Content	Packaging
40119	STABILIZER FOR MOUSSE (neutral)  Ideal for mousse, semifreddo, whipped cream and custard.	kg 3 each	6 bags
40817	STABILIZED MIX Special stabilizer in powder for semifreddo. Help keeping the compactness and structure of semifreddo.	kg 3 each	6 bags

PRINCETON GLAZES

		Content	Packaging
41290 	PRINCETON	kg 6 each	2 buckets
40774	PRINCETON Special dark chocolate covering ideal to realize profiteroles, truffles and semifreddo. Product ready to use.	kg 12 each	2 buckets

GLAZES IN PASTE









Special smooth glazes ideal to glaze, variegate, fill and decorate both at postive and negative temperature.
They remain soft, creamy and shiny. Products ready to use

		Content	Packaging
40317	SOUR-CHERRY	kg 2 each	4 pots
40341	CARAMEL	kg 3 each	4 tins
40320	STRAWBERRY	kg 2 each	4 pots
40323	RASPBERRY	kg 3 each	4 tins
40344	LEMON	kg 3 each	4 tins
40331	VANILLA	kg 2 each	4 pots











EXTRA SHINE GLAZES

Special jellies without pieces ready to use. Ideal to glaze, variegate and decorate..

Transparent products, ready to use.

		Content	Packaging
41469	 NEUTRA EXTRA SHINE  Neutral flavour.	kg 3 each	4 buckets
41466	 ORANGE EXTRA SHINE Orange flavour.	kg 3 each	4 buckets
41467	 CARAMEL EXTRA SHINE Caramel flavour.	kg 3 each	4 buckets
41468	 CURAÇAO EXTRA SHINE (White) Curaçao flavour.	kg 3 each	4 buckets
41464	 STRAWBERRY EXTRA SHINE Strawberry flavour.	kg 3 each	4 buckets
41465	 RASPBERRY EXTRA SHINE  Raspberry flavour, with small seeds.	kg 3 each	4 buckets


Covering products, ready to use

		Content	Packaging
41685	 LIGHT BLUE EXTRA SHINE	kg 3 each	4 buckets
41327	 COFFEE EXTRA SHINE  Coffee flavour.	kg 3 each	4 buckets
41323	 CIOK EXTRA SHINE  Dark chocolate flavour.	kg 3 each	4 buckets
41324	 CIOKBLANC EXTRA SHINE  White chocolate flavour.	kg 3 each	4 buckets
41325	 HAZELNUT EXTRA SHINE  Hazelnut flavour.	kg 3 each	4 tins
41326	 PISTACHIO EXTRA SHINE Pistachio flavour.	kg 3 each	4 tins

REAL COVER GLAZES

Special smooth glazes, without pieces, ideal to glaze at negative temperature.

Covering products, ready to use.

		Content	Packaging
41561	 REAL COVER BLANC With cocoa butter, product ready to use.	kg 3 each	4 buckets
41562	 REAL COVER CIOK With chocolate, product ready to use.	kg 3 each	4 buckets

PASTRY LINE

PANDIS®

Complete mix for classic and coloured sponge cakes. Easy and quick realization.

		Content	Packaging
41130	CLASSIC PANDIS® Classic flavour.	kg 3 each	6 bags
40996	CHOCOLATE PANDIS® Chocolate flavour.	kg 3 each	6 bags
40992	STRAWBERRY PANDIS® Strawberry flavour	kg 3 each	6 bags
40995	LEMON PANDIS® Lemon flavour.	kg 3 each	6 bags






GIADA

Compound ingredient in paste ideal to glaze on mignon puff, cakes and sweets at positive temperature. It remains undivided and creamy, it does not crack.

		Content	Packaging
41289	GIADA® BIANCA	kg 5 each	2 buckets
40567	GIADA® BIANCA	kg 10 each	2 buckets
Neutral flavour, to flavour with hazelnut, pistachio, coffee paste and other flavours at will. Product ready to use.			
40633	GIADA®	kg 12 each	2 buckets
Dark chocolate flavour, product ready to use.			

FILLINGS FOR PRALINE

		Content	Packaging
41288	PRALIPIENO	kg 5 each	2 buckets
 Neutral ganache to personalize at will. Add 100 g of flavoured paste per each kg of product.			

VANILLA AND VANILLIN

		Content	Packaging
44351	VANILLA PODS 20/22	kg 0,5 each	2 bottles
44353	VANILLA PODS 20/22	kg 3 each	2 tins
Bourbon Givrè variety (pods).			
40076	VANILLA BOURBON	kg 1 each	6 bottles
Vanilla berries liquid infusion. Dilution 1x1000.			
40212	VANILLIN BOURBON	kg 1 each	6 bags
In crystals, with vanilla Bourbon berries extract.			
40211	VANILLIN	kg 1 each	6 bags
In crystals.			

JELLIES TRILLY LINE

Shiny jellies in paste for productions at positive temperature. Transparent products, ready to use.

		Content	Packaging
41322	TRILLY Neutral flavour.	kg 3 each	4 buckets
41317	COCCA TRILLY *A* Apricot flavour.	kg 3 each	4 buckets
41319	LEMON TRILLY *A* Lemon flavour.	kg 3 each	4 buckets

JELLIES IN POWDER

		Content	Packaging
40065	TOTAL JELLY Jelly in powder “complete” for pastry products at positive temperature. With 1 kg of product you get 3 kg of jelly.	kg 4 each	6 bags
40474	JELLY Jelly in powder for pastry products at positive temperature. Neutral flavour. With 100 g of product you get 3 kg of jelly. Excellent performance product.	kg 3 each	6 bags

COCONUT

		Content	Packaging
40983	GRATED COCONUT - 100% PURE 	kg 4 each	2 buckets
40728	GRATED COCONUT - 100% PURE 100% Pure natural coconut from Sri Lanka.	kg 25	1 sack

HYFOAMA

		Content	Packaging
41251	HYFOAMA Compound ingredient in powder, ideal for meringues and icing decorations.	kg 0,65 each	6 bags

ISOMALT

		Content	Packaging
40499	ISOMALT  Ideal to realize artistic sugar .	kg 5 each	2 buckets

A = AZO colorings (E102, E104, E110, E122, E124, E129). See “our choices” page 2.



SUSANNA® 70°

One of the first Fugar references.

On pastry sector from 1978 it is still thought as the “magic touch” for cream cakes.



GRAND ORANGE® 40°

Special orange flavored brandy 40°.

High quality golden medal winner as the best orange flavored liquor, awarded by the Italian Master Pastry Chefs Academy.

Per torte alla panna

Susanna®

GRAND ORANGE


LIQUEURS

LIQUEURS 70°

Realized with infusions 6 time concentrated. Dilution shown on label.

			Content	Packaging
40077	40077/ET	 SUSANNA® 70°	2 liters each	6 bottles
40078	40078/ET	 ARANCETO® 70°	2 liters each	6 bottles
40087	40087/ET	BENEVENTO 70°	2 liters each	6 bottles
40989	40989/ET	LEMON 70°	2 liters each	6 bottles
40082	40082/ET	MARASCHINO SPECIAL 70°	2 liters each	6 bottles
40080	40080/ET	RUM FANTASY WHITE 70°	2 liters each	6 bottles
40387	40387/ET	RUM FANTASY DARK 70°	2 liters each	6 bottles
40063	40063/ET	RUM VESUVIO WHITE 70°	2 liters each	6 bottles
41450	41450/ET	RUM RE GEORGE 70°	2 liters each	6 bottles
40396	40396/ET	ALKERMES RED 70° *A*	2 liters each	6 bottles
41405	41405/ET	ALKERMES RED 70°	2 liters each	6 bottles
40092	40092/ET	COFFEE 70°	2 liters each	6 bottles
40079	40079/ET	DELICE 70°	2 liters each	6 bottles
40096	40096/ET	MARASCHINO CHERRY 70°	2 liters each	6 bottles
40099	40099/ET	VANILLA 70°	2 liters each	6 bottles
40084	40084/ET	AMARETTO 70°	2 liters each	6 bottles
40088	40088/ET	CHERRY 70° *A*	2 liters each	6 bottles
40093	40093/ET	CURAÇAO 70°	2 liters each	6 bottles
40454	40454/ET	STRAWBERRY 70° *A*	2 liters each	6 bottles
41406	41406/ET	STRAWBERRY 70°	2 liters each	6 bottles
40094	40094/ET	FRUIT SALAD 70°	2 liters each	6 bottles
40095	40095/ET	TANGERINE 70°	2 liters each	6 bottles

LIQUEURS 40°

			Content	Packaging
40101	40101/ET	 GRAND ORANGE® 40°	2 liters each	6 bottles
<p>Special orange flavoured brandy 40°. Dilution shown on label.</p> <p>High quality golden medal winner as the best orange flavoured liqueur, awarded by the Italian Master Pastry Chefs Academy.</p>				

A = AZO colorings (E102, E104, E110, E122, E124, E129). See "our choices" page 2.

/ET = TAX-FREE AND SEAL-FREE - Products subject to excise duty. The movements of products subject to excise duty are allowed only with relative accompanying document EAD.

CREAMY LIQUEURS 18°

Concentrated milk and infusion based semi-dense creamy liqueurs. Ideal to soak sponge cake keeping it soft and compact even at negative temperature (-20°). **Do not dilute.**

		Content	Packaging
40755 40755/ET	ARANCETO 18° *A*	2 liters each	6 bottles
40753 40753/ET	COFFEE 18°	2 liters each	6 bottles
40803 40803/ET	CHERRY 18°	2 liters each	6 bottles
40754 40754/ET	STRAWBERRY 18°	2 liters each	6 bottles
40035 40035/ET	GIANDUIOTTO 18°	2 liters each	6 bottles
40302 40302/ET	EGG FLIP 18°	2 liters each	6 bottles

JUNIOR LIQUEURS

Alcohol content below 5°. For long preservation the product must be used pure, if diluted is recommended the consumption within 48 hours.


		Content	Packaging
40859	ALKERMES *A*	2 liters each	6 bottles
41407	ALKERMES	2 liters each	6 bottles
40861	COFFEE	2 liters each	6 bottles
40863	MARASCHINO CHERRY	2 liters each	6 bottles
40865	VANILLA	2 liters each	6 bottles
40856	ORANGE	2 liters each	6 bottles
40857	STRAWBERRY *A*	2 liters each	6 bottles
40858	FRUIT OF THE FOREST	2 liters each	6 bottles
40745	TROPICAL	2 liters each	6 bottles

A = AZO colorings (E102,E104,E110,E122,E124,E129). See "our choices" page 2.



/ET = TAX-FREE AND SEAL-FREE - Products subject to excise duty. The movements of products subject to excise duty are allowed only with relative accompanying document EAD.

CUSTARD & CHOCOLATE

CUSTARD

		Content	Packaging
40881 	SUPERCREMA	kg 5 each	2 buckets
	Compound ingredient in paste. Ideal to realize custard and chantilly and to enrich ice-cream bases. Usable both hot and cold process in substitution of egg yolk.		
41390	CREMAMICA	kg 3 each	6 bags
	Compound ingredient in powder to realize custard with cold process. Recommended dose: 500 g of Cremamica and 1 l of U.H.T. milk or water.		
40075 40075/ET	AROMA SPECIAL FOR CUSTARD	kg 1 each	6 bottiglie
	Vanilla, cinnamon, coffee infusion and lemon peel based liquid flavour. Ideal to flavour custard and ice-cream base. Dilution 1x1000.		

COCOA AND CHOCBON

		Content	Packaging
41763 	GRAN CACAO (COCOA) 22/24 DARK	kg 2,5 each	6 bags
	 Exclusive Fugar mix obtained by the combination of 5 excellent varieties of selected cocoa 22/24. Golden medal winner for the high quality cocoa, awarded by the Italian Master Pastry Chefs Academy.		
41452	SKIMMED COCOA 10/12 LIGHT	kg 2,5 each	6 bags
	Skimmed cocoa.		
40436	CHOCBON	kg 3 each	6 bags
	Compound ingredient in powder to make delicious hot chocolate.		





FILLINGS AND CHOCOLATE COVERINGS

		Content	Packaging
40806 	CREOLA®	kg 6 each	2 buckets
40811	CREOLA®	kg 12 each	2 buckets
	 Chocolate cream ideal for fillings and baking. Product ready to use.		
41429	THICKER HAZELNUT & COCOA CREAM	kg 6 each	2 buckets
40304	THICKER HAZELNUT & COCOA CREAM	kg 12 each	2 buckets
	Smooth and dense cream, cocoa 22/24 and best hazelnuts based. Ideal for filling with a very good baking resistance . Product ready to use.		
41180	DARK CHOCOLATE	kg 10	1 sack
	Small dark chocolate buttons. Fat substance about 38%.		
40718	DARK CHOCOLATE	kg 10	1 sack
	Dark chocolate in drops. 15.000/16.000 drops per kg.		






DRIED FRUIT



HAZELNUTS AND GRAINS

		Content	Packaging
40493	WHOLE HAZELNUTS TONDA GENTILE TRILOBATA  Tonda Gentile Trilobata variety, roasted.	kg 3 each	6 bags
40938	CHOPPED HAZELNUT QUARTERS TONDA GENTILE TRILOBATA Tonda Gentile Trilobata variety, ideal to realize Easter eggs and bacio ice-cream flavour.	kg 3 each	6 bags
40495	CHOPPED HAZELNUT TONDA GENTILE TRILOBATA	kg 1 each	12 bags
40469	CHOPPED HAZELNUT TONDA GENTILE TRILOBATA  Tonda Gentile Trilobata variety, roasted.	kg 3 each	6 bags
41222	WHOLE HAZELNUTS	kg 3 each	6 bags
44128	WHOLE HAZELNUTS Chosen variety, roasted.	kg 5 each	3 bags
41223	CHOPPED HAZELNUT	kg 3 each	6 bags
44126	CHOPPED HAZELNUT Chosen variety, roasted.	kg 5 each	3 bags
40750	CARAMELISED HAZELNUTS QUARTERS 	kg 2 each	9 bags
40807/E	CHOPPED CARAMELISED HAZELNUT  Calibrated grains.	kg 3 each	6 bags
40371	CHOPPED CARAMELISED TRUFFLED HAZELNUT Ideal to cover ice-cream truffles.	kg 4 each	6 bags
44127	CHOPPED CROQUANT 	kg 3 each	6 bags

PISTACHIOS AND GRAINS

		Content	Packaging
40956	PISTACHIO SMERALDO®  Whole Sicilian pistachios, chosen and roasted.	kg 1 each	12 bags
40957	CHOPPED PISTACHIO SMERALDO®  Sicilian pistachios grains, chosen and roasted.	kg 1 each	12 bags
40677	CHOPPED PISTACHIO Chosen and roasted.	kg 1 each	12 bags
40029	CHOPPED CARAMELISED PISTACHIO  Calibrated grains.	kg 2 each	9 bags



ALMONDS, PINE KERNELS AND GRAINS

		Content	Packaging
40117	CARAMELISED ALMONDS IN PIECES 	kg 2 each	9 bags
40819	CHOSEN WHOLE PINE KERNELS	kg 1 each	12 bags
41686	CUBAITA IN GRAINS With honey, almonds and pistachios.	kg 2,5 each	2 buckets
41631	 CARAMELISED SUGAR IN GRAINS	kg 3 each	6 bags



SYRUPS - SOUR-CHERRY - BABÀ - TOPPING

SLUSHES IN POWDER

		Content	Packaging
41304	ORANGE Reccomended dose: mix 1 bag of product with 2,8 l of water.	kg 1,25 each	12 bags
41135	COCONUT  Reccomended dose: mix 1 bag of product with 3 l of water.	kg 1,25 each	12 bags
41144	LEMON  Reccomended dose: mix 1 bag of product with 2,8 l of water.	kg 1,25 each	12 bags
41305	MINT Reccomended dose: mix 1 bag of product with 2,8 l of water.	kg 1,25 each	12 bags

SYRUPS

		Content	Packaging
40512	SOUR-CHERRY With sour-cherry juice. Reccomended dose: 1 l of product, 5/6 l of cold water.	kg 6,5 each	2 jerry cans
40514	ORANGE With orange juice and infusion. Reccomended dose: 1 l of product, 5/6 l of cold water.	kg 6,5 each	2 jerry cans
40705	STRAWBERRY With strawberry juice. Reccomended dose: 1 l of product, 5/6 l of cold water.	kg 6,5 each	2 jerry cans
40709	GELCOLA Cola flavour. Reccomended dose: 1 l of product, 5/6 l of cold water.	kg 6,5 each	2 jerry cans
40513	LEMON With lemon juice and infusion. Reccomended dose: 1 l of product, 5/6 l of cold water.	kg 6,5 each	2 jerry cans
40511	MINT With mint essential oil. Reccomended dose: 1 l of product, 5/6 l of cold water.	kg 6,5 each	2 jerry cans

AMARENATE

		Content	Packaging
41282	AMARENATA SPECIAL	kg 3,5 each	4 tins
40394	AMARENATA SPECIAL  62% of fruit which 50% of dripped cherries.	kg 7 each	2 tins
41281	AMARENATA PASTICCERIA	kg 3,5 each	4 tins
40397	AMARENATA PASTICCERIA  87% of fruit which 75% of dripped cherries.	kg 7 each	2 tins



BABÀ

		Content	Packaging
40846	BABÀ MIGNON RUM Pot by 39/40 babà mignon rum.	kg 1,6 each	4 pots




TOPPING

Ideal for decorating ice-cream cups. Food plastic bottles with anti-drop cap.

Products ready to use.

		Content	Packaging
41184	SOUR-CHERRY	kg 1,1 each	6 bottiglie
41188	COFFEE	kg 1,1 each	6 bottiglie
41183	CHOCOLATE	kg 1,1 each	6 bottiglie
41185	STRAWBERRY	kg 1,1 each	6 bottiglie
41187	HAZELNUT	kg 1,1 each	6 bottiglie
41192	UOVOCREMCARAMEL	kg 1,1 each	6 bottiglie

COFFEE CREAM AND SORBETS

		Content	Packaging
41445	COFFEE CREAM  Recommended dose: mix 1 bag of product with 2,5 l of whole milk and 0,5 l of fresh cream. Pour into the slush machine and serve after about 3 hours.	kg 0,850 each	12 bags
41727	 COFFEE SORBET Recommended dose: mix 1 bag of product with 3 l of water. Pour into the sorbet machine.	kg 1 each	12 bags
41722	 LEMON SORBET Recommended dose: mix 1 bag of product with 3 l of water. Pour into the sorbet machine.	kg 1 each	12 bags

We have even the cherry

EVERYTHING FOR PASTRY, ICE CREAM, CATERING AND BAR



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