



BASES

Bases are products in powder and represent the starting point for creating your Gelato showcase. The number besides each product name says the amount of Base (in grams) to add to 1 liter of milk or water.

MILK BASES

MIX WITH MILK



Code	Product	Packaging	Dosage gr/lt	Process	
F723	NEUTRO 5 AU <i>Concentrated high performance mix of emulsifiers and thickeners.</i>	8 x 1,5 kg	3 - 5 gr	Hot	● ● ● ● ● H K
N909	NEUTRO 20 <i>Concentrated high performance mix of emulsifiers and thickeners.</i>	6 x 2 kg	20 gr	Hot	● ● ● ● ●
F500	BASE 50 ADRIATICA <i>Creamy and firm structure with Fiordilatte flavor. Recipe: 50 g powder + 250 g sugar + 1 lt milk.</i>	4 x 4 kg	50 gr	Hot	●
N893	BASE PREMIUM 50 <i>Delicate milk taste. Creamy and strong structure. Recipe: 50 g powder + 230 g sugar + 1 lt milk.</i>	8 x 2 kg	50 gr	Hot/Cold	●
F502	FIORDILATTE 50 C/F <i>Creamy and structured Gelato. Fiordilatte flavor. Recipe: 50 g powder + 260 g sugar + 1 lt milk.</i>	8 x 2 kg	50 gr	Hot/Cold	● ● ● ● ● H K
F524	GELOBASE 50 AU <i>For a Gelato that is creamy and warm at the palate. It will boost flavoring pastes. Recipe: 50 g powder + 250 g sugar + 1 lt milk.</i>	8 x 2 kg	50 gr	Hot	● ● ● ● ● K
F513	BASE 100 DAIRYCREAM <i>With cream powder and high quality proteins. No vegetable fats. Recipe: 100 g powder + 230 g sugar + 1 lt milk.</i>	4 x 4 kg	100 gr	Hot/Cold	●
N894	BASE CESAR 100 <i>Fiordilatte flavor. Rich and soft texture, stable over time. Recipe: 100 g powder + 230 g sugar + 1 lt milk.</i>	6 x 2 kg	100 gr	Hot/Cold	● ● ● ● ● K

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Code	Product	Packaging	Dosage gr/lt	Process	
F557	PURE MILK BASE 100 High quality Gelato, 100% natural. No E additives. Recipe: 100 g powder + 250 g sugar + 50 g cream + 1 lt milk.	4 x 4 kg	100 gr	Hot	● H K
F516	FIORDILATTE Firm and structured Gelato. Fiordilatte flavor. No vegetal fats. Recipe: 100 g powder + 220 g sugar + 1 lt milk.	4 x 4 kg	100 gr	Hot	●
F522	FIORDILATTE 100 C/F Creamy and structured Gelato. Fiordilatte flavor. Recipe: 100 g powder + 240 g sugar + 1 lt milk.	8 x 2 kg	100 gr	Hot/Cold	● H K
F526	GLOBASE 100 AU High quality and functional ingredients. Creamy and structured Gelato. Recipe: 100 g powder + 240 g sugar + 1 lt milk.	8 x 2 kg	100 gr	Hot	● H K
F525	GLOBASE NEUTRA 100 White base with neutral flavor. Recipe: 100 g powder + 220 g sugar + 1 lt milk.	8 x 2 kg	100 gr	Hot	● H K
F544	VANIGLIA GIALLA CN Traditional yellow base. Recipe: 100 g powder + 240 g sugar + 1 lt milk.	4 x 4 kg	100 gr	Hot	●
F503	BASE 120 COMPLET USA Includes fats and vegetable proteins. Recipe: 120 g powder + 230 g sugar + 1 lt milk.	2 x 4,8 kg	120 gr	Hot	● ● ● ● H K
F504	BASE 150 COMPLET Both hot and cold process. Recipe: 150 g powder + 210 g sugar + 1 lt milk.	2 x 6 kg	150 gr	Hot/Cold	●
F539	BASE AUGUSTO 185 High quality. Great structure and long term creaminess. Recipe: 185 g powder + 190 g sugar + 1 lt milk.	4 x 3,7 kg	185 gr	Hot	● H K
F540	BASE 200 LE VELE Premium quality. Warm at the palate and creamy Gelato, just adding milk and sugar. Recipe: 200 g powder + 230 g sugar + 1 lt milk.	4 x 4 kg	200 gr	Hot	●



BASES

MILK BASES

MIX WITH WATER



Code	Product	Packaging	Dosage gr/lt	Process	
F506	BASE 280 COMPLET A <i>Base enriched with cream powder. Recipe: 280 g powder + 250 g sugar + 1 lt water.</i>	2 x 5,6 kg	280 gr	Hot	●
F886	BASE SPAGNA <i>Good volume and conservation properties. Recipe: 350 g powder + 190 g sugar + 1 lt water.</i>	2 x 6 kg	350 gr	Hot	● H K
F722	READY BASE 500 C/F <i>High quality complete base. Recipe: 500 g powder + 1 lt water.</i>	8 x 2 kg	500 gr	Hot/Cold	● H K
F531	BASE 580 COMPLET <i>Premium quality complete base. Recipe: 580 g powder + 1 lt water.</i>	1 x 23,2 kg	580 gr	Hot	●



VEGAN BASES

MIX WITH WATER



Code	Product	Packaging	Dosage gr/lt	Process	
F562	BASE VEGAN 200 C/F <i>Vegan Base. Recipe: 200 g powder + 250/280 g sugar + 1 lt water.</i>	8 x 2 kg	200 gr	Hot/Cold	● ● ● H K
N677	COCONUT WATER BASE <i>Vegan base with coconut water. Recipe: 1 bag + 3 lt water or 430 g + 1 lt water.</i>	8 x 1,3 kg	430 gr	Cold	● ● ● H

CHOCOLATE



Code	Product	Packaging	Dosage gr/lt	Process	
F827	COCOA POWDER 22-24 <i>Premix of fine Cocoa powders to get a chocolate flavored Gelato, tasty and fragrant. Hot process.</i>	4 x 3 kg	60 - 80 gr	Milk base	● ● ● H K
F948	COCOA PLUS <i>Chocolate flavoring powder to be added to White Base. Hot or cold process.</i>	4 x 3 kg	80 - 100 gr	Milk base	● ● ●
F508	CIOCCOGEL 100 <i>Complete chocolate flavored base to be added with milk and sugar only. Hot process.</i>	4 x 4 kg	100 gr	Milk	● ● ● H
F510	CIOCCOGEL 150 W/FATS <i>Complete chocolate flavored base to be added with milk and sugar only. With pure cocoa butter. Hot process.</i>	4 x 3 kg	150 gr	Milk	● ● H K
N048	CIOCCOGEL 350 W <i>Complete premix including fats, sugars and milk powder for creating a delicious milk chocolate Gelato.</i>	2 x 7 kg	350 gr	Water	●
F822	CIOKER <i>Cocoa mass with an high content of cocoa butter. Use it to enhance chocolate taste of Gelato.</i>	4 x 3 kg	15 - 20 gr	Milk base	● ● ● ●
F564	CHOCOLATE EXTRA BLACK <i>Dark chocolate taste, intense black color with vegetable carbon.</i>	6 x 1,8 kg	1 bag + 2,5 L water	Water	● ● ● ● H
F775	CHOCOLATE EXTRA DARK <i>Intense dark chocolate.</i>	6 x 2,2 kg	1 bag + 2,5 L water	Water	● ● ● ●
F955	HI-PRO CHOCOLATE <i>High protein content. Chocolate taste.</i>	8 x 1,55 kg	1 bag + 2,5 L water	Water	● ● H K
F519	READY CHOCOLATE EXTREME <i>Extra strong chocolate sorbet.</i>	6 x 2,2 kg	1 bag + 2,5 L water	Water	● ● ● ● H K
F511	READY CHOCOLATE VEGETAL <i>Dark chocolate sorbet.</i>	6 x 1,875 kg	1 bag + 2,5 L water	Water	● ● ● ● H K
N968	READY CHOCOLATE SUGARFREE <i>Dark chocolate sorbet.</i>	8 x 1,65 kg	1 bag + 2,5 L water	Water	● ● ● ● ● H



INTEGRATORS

Integrators are technical products for improving the structure of your Gelato and customizing the final result.



Code	Product	Packaging	Dosage gr/lt	
F816	DIGEL MIX 60 <i>Mix of reducing sugars and fibers to prevent Gelato hardening inside display cabinet.</i>	4 x 4 kg	60 gr	● ● ● ● H K
F824	INTEGRA BASE 20-50 <i>Mix of low sweetness sugars, emulsifiers and fibres for milk bases.</i>	8 x 1,5 kg	20 - 50 gr	● ● ● ● H K
F898	INTEGRA FIBRE <i>Mix of fibers and sugars perfectly balanced to improve structure of fruit sorbets.</i>	8 x 1,5 kg	15 - 20 gr	● ● ●
F823	INTEGRA FRUIT 20-50 <i>Mix of low sweetness sugars, emulsifiers and fibres for fruit bases.</i>	6 x 2 kg	20 - 50 gr	● ● ● ● H K
F505	INTEGRATORE PROTEIN PLUS <i>Mix of high quality milk proteins that ensures structure and a correct overrun.</i>	6 x 2 kg	20 - 40 gr	●
F817	LACTOCREAM / 60 <i>Vegetable fats for milk bases. An alternative to cream.</i>	2 x 5 kg	30 - 60 gr	● ● ● H K
N075	LACTOCREAM VEGAN <i>Vegetable fats mix for milk bases, vegan.</i>	2 x 5 kg	30 - 60 gr	● ● ●
F819	SETINA FRUIT EMULSIFIER PASTE <i>Emulsifier in paste. To be used with cold process before freezing.</i>	2 x 5 kg	3 - 4 gr 	● ● ● ● H K
F831	SKIM MILK SPRAY <i>Skimmed milk powder. Increases solids content in milk bases.</i>	12 x 1 kg	q.b.	●

