



News 2018

Bergamotto

Low-dosage paste flavored exclusively **with essential oil of Calabrian Bergamot**, excellent for making sorbets, milk-based gelato (not containing any acid), semifreddi, nougat and chocolates or other pastry.

Fragola Premium

Born from the evolution of our pasta Fragola to which **we have improved the aromatic profile and acidity. You can obtain the typical color of fresh strawberries** with the sole use of natural coloring.

Excellent to obtain a tasty fruit sorbet even used alone, and very interesting on a milk base, to make a Strawberry&Cream flavor gelato.

Leche Merengada

Taking inspiration from the original recipe of the Spanish drink based on **milk, egg white, lemon peel and cinnamon**, we created a low-dosage paste that recalls all these aromatic traditional notes.

Excellent for making a classic gelato or a semifreddo, enriched and decorated with a sprinkle of our Cannella Più as required by tradition or with the variegato Sorriso al Latte to add a crunchy effect.

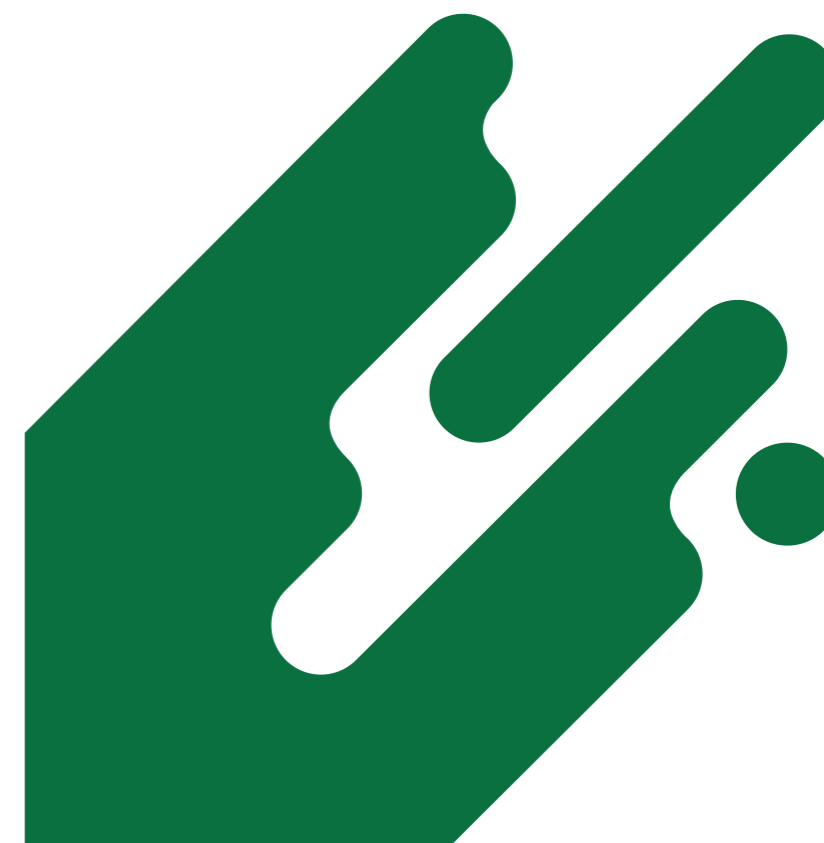
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Pesto di Nocciola TGT

The range of **Tonda Gentile Trilobata Hazelnut** pastes obtained only by this type of hazelnuts growing in Langhe area, is enriched with a new product with different granulometries and refining that characterize and identify even more the sensory perception.

Nocciola Italia

To complete our range of 100% Nocciola pastes, we have added the new Nocciola Italia, born from the mélange of **exclusively Italian hazelnuts** with strong roasting degree and cold refining.

Passion Fruit Variegato

Variegato **rich in fruit purée and crunchy seeds**, thanks to its typical flavor it allows to play with the most varied combinations, ranging from sweet to acid, it has an excellent variegation hold by perfectly clinging to the ice-cream, while used in filling it remains soft at negative temperatures. Excellent as a variegato for a soft ice cream made with our Yogurt Soft or for a traditional gelato made with our Yogolat or Yogurt Più.

Apricot Variegato

Variegato **rich in fruit**, it has an excellent variegation hold by perfectly clinging to the ice-cream while used in filling it remains soft at negative temperatures. Excellent to enrich a sorbet made with our Cioccolato Fondente Nero or combined with a "fiordilatte" gelato for an unusual pairing.

Orange Variegato

Variegato rich in **candied fillets of Italian oranges** that give the product a pleasant mix of textures, has an excellent variegation hold by clinging perfectly to the ice cream while used in filling it remains soft at negative temperatures. Excellent as a variegato for a sorbet obtained with our Cioccolato Extra Bitter.



Pesto di Pistacchio Puro Extra

The range of Pistachio pastas is enriched with a new product born from the same mélange of Pistachios already used for our **Pistacchio Puro Extra** but with different granulometries and refining that characterize and identify even more the sensory perception.

Pistacchio California

Completely new, this pasta is obtained exclusively from **Californian Pistachios**, always by cold refining; given the classic light color of the raw material and the high percentage of fiber contained in it we have embellished the mixture with a very small percentage of natural coloring.