




# *Products Catalogue 2018*



# Index

- 4** Bases for artisan gelato
  - 4** Milk gelato bases
  - 5** Fruit sorbet bases
- 5** Supplements for artisan gelato
- 6** Special bases for artisan gelato
  - 6** Linea Senza - Totally natural
  - 6** Linea Stevia - No sugar added
  - 7** Linea Vega - Vegan
  - 7** Linea Soia - Soy gelato
- 8** Les Parfaits
- 9** Fruit pastes
  - 9** Linea Più
- 10** Classic pastes
- 11** Specialty pastes
- 12** Semprepronti Line
  - 12** Semprepronti fruit
  - 12** Semprepronti milk
  - 13** Semprepronti chocolate
- 13** Linea Fondente Origine - Dark chocolate
- 13** Soft ice
- 14** Variegates - Ripples
  - 14** Fruit variegates
  - 14** Milk&chocolate variegates
- 15** Toppings
- 16** Bases for frozen desserts
  - 16** Coperture Élite
  - 17** Touche Miroir - Mirror glazes
  - 17** Touche Satin - Opaque glazes
- 17** Decorations & grains
- 18** Bases for ice slush
- 18** Frozen coffee
- 18** Hot chocolate drink
- 19** Pastry Line
- 19** Lab Line
  - 19** Milk stabilizers
  - 19** Fruit stabilizers

The products marked with this symbol  do not contain any ingredient of animal origin

## Passion

Fructital was founded in 1922 as a small supplier of natural essences for the confectionery industry.

Over the years it has grown and in the year 2000 it was purchased by Collino's family who decided to focus completely on the gelato business. The choice was motivated by the specific desire to maximize the concept of craftsmanship and to associate it with the quality standards that only a small company is able to guarantee.

## Quality

We rely on high-quality ingredients and carefully selected raw materials in order to offer our customers only the best.

We personally select the raw materials, we roast, we refine and we work following step by step the different processing methods. Our aim is to keep the original taste and to guarantee freshness and authenticity.

The assiduous research on ingredients has the purpose to improve the pursuit of natural products, an adjective which nowadays is of utmost importance and that means, for example, a limited use of food additives or preservatives.

## Craftmanship

Our production systems are designed to defend and maximize the craftsmanship of the finished product, from the ovens for the roasting of nuts to the refining machines for creams, from the syrup cookers to the mixing powder plants. The machines are all designed for the product and not vice versa.

All the nuts are roasted internally with artisan care and transformed into paste with a special process of cold refining that brings out the best taste and texture.

## Research

Fructital is constantly changing: in recent years we have increased the Research&Development area in order to create new products and to improve the production processes. We always offer our customers the opportunity to create exclusive products providing the expertise and the creativity of a team of well-established professionals.

We go on with investments to improve the plants and the production areas, in order to increase the efficiency of the service and of the delivery to the customers and to offer to the production workers a safe and pleasant working environment.



# Bases for artisan gelato

## Milk gelato bases

High quality powder bases, designed to obtain an excellent artisanal gelato with a smooth and velvety texture. Fructital offers a wide choice of mixtures to be used in different dosages to satisfy the requirements of all artisan gelato makers.



Code	Name	Temp	Dosage	Packaging	Description
PO0115	<b>Base Latte 50</b>	H/C	35 g/kg	4 x 5 kg	Base with a milk flavour not too pronounced, it allows cream flavours to stand out. It maintains the ice cream soft and easy to serve.
PO0128	<b>Base Aurora 50</b>	H	35 g/kg	4 x 5 kg	Base with a quite strong milk flavour, with animal fats. The structure is at the same time soft and solid, typical features of traditional ice cream.
PO0132	<b>Base Romana 100</b>	H/C	70 g/kg	4 x 5 kg	Neutral full-bodied base, it allows you to obtain a creamy ice cream, hot at taste and stable during time.
PO0105	<b>Base Panna 100</b>	H	70 g/kg	4 x 5 kg	One of the first "Bases 100" produced by Fructital. It makes a soft-structured ice cream, very creamy, with a quite low level of fats. It works very well in the vertical batch freezer.
PO0112	<b>Base Panna Regina 100</b>	H/C	70 g/kg	4 x 5 kg	With the functional core of Panna 100, but with a higher level of fats. Cream flavour is quite strong and the structure of the ice cream is rich and creamy.
PO0124	<b>Base Olimpia 100</b>	H	70 g/kg	4 x 5 kg	It contains special refined vegetable fats which allow to produce a very creamy low fat ice cream. Exquisite taste of milk.
PO0118	<b>Base Aurora 100</b>	H/C	70 g/kg	4 x 5 kg	It only contains animal fats, it gives the ice cream an excellent structure and duration in time. It can be also used with cold process. Exquisite taste of cream.
PO0131	<b>Base Kailas 100</b>	H/C	70 g/kg	4 x 5 kg	A modern base, with a neutral flavour, with innovative ingredients. It resists well to jumps in temperature, and it is suitable for the production of high ice cream.
PO0152	<b>Base Fiocco 180</b>	H	120 g/kg	4 x 5 kg	Slightly vanilla-flavoured, this base allows you to obtain an excellent balance of ingredients only by adding sugar, milk and cream.
PO0142	<b>Base Supermilk</b>	H	140 g/kg	4 x 4 kg	This base allows you to obtain an excellent balance of ingredients only by adding sugar, milk and cream. It only contains animal fats. Milk flavour.
PO0139	<b>Base Nero Cioc</b>	H	170 g/kg	4 x 5 kg	Semi-complete base, to be used both with milk and with water, to obtain an excellent and balanced chocolate ice cream.
PO0130	<b>Base Santamonica</b>	H/C	330 g/kg	4 x 5 kg	Complete base, it only needs the addition of water or water and cream. It gives structure and creaminess to the ice cream and intensifies all the flavours. It has a soft milk flavour.

Available upon request also in 2 kgs bag.

## Fruit sorbet bases

These bases, especially balanced for creamy and structured fruit sorbets, without hydrogenated fats and milk derivatives, are designed to exalt the flavour of fresh fruit.



Code	Name	Temp	Dosage	Packaging	Description
PO0135	<b>Base Fructifruit 50</b>	C	35 g/kg	8 x 2 kg	Recommended in sorbets with high percentage of fruit. This base is innovative, with xanthan gum, without dairy products, without flavours and without fats.
PO0114	<b>Base Frutta 50</b>	C	35 g/kg	8 x 2 kg	Base with vegetable refined fats, it does not contain dairy products.
PO0156	<b>Fruttissima 100</b>	C	70 g/kg	8 x 2 kg	Prepared with xanthan gum and enriched with fibers, recommended for sorbets with high percentage of fruit.
PO0106	<b>Base Frutta 100</b>	C	70 g/kg	8 x 2 kg	Recommended for use with fruit paste, very creamy and structuring, it can be also used with hot process.
PO0108	<b>Base Frutta Completa</b>	C	250 g/kg	8 x 2 kg	Complete balanced base. You only need to add water and fruit.
PO0144	<b>Base TuttaFrutta</b>	C	250 g/kg	8 x 2 kg	Complete balanced base, without saccharose, with fructose, can be used with water and fruit.
PO0166	<b>Base Bollicine</b>	C	250 g/kg	6 x 1 kg	The new base for the production of alcoholic ice cream, it confers creaminess and maintains structure.

## Supplements for artisan gelato

Ingredients that in addition to milk or fruit base mixture contribute to a structural and sensorial improvement of gelato and sorbet.



Code	Name	Temp	Dosage	Packaging
IN0101	<b>Fructipan</b> fat supplement	H/C	20 g/kg	3 x 2 kg
IN0102	<b>Fructimilk</b> protein supplement	H/C	20 g/kg	3 x 2 kg
IN0103	<b>Fructifibra</b> fibre supplement	H/C	20 g/kg	3 x 2 kg
IN0105	<b>Fructisoft</b> softener and overrun enhancer	H/C	2-10 g/kg	3 x 2 kg



## Special bases for artisan gelato

### Linea Senza - Totally natural

The line of Fructital bases which is characterized by the use of fibres with high water binding capacity, rich in proteins, for a totally natural and "clean label" gelato and sorbet.

Without emulsifiers



	PO0165	<b>Natura Latte</b> (for milk gelato)	H	50 g/kg	8 x 2 kg
♥	PO0169	<b>Natura Frutta</b> (for fruit sorbet)	C	35 g/kg	8 x 2 kg
	PO0151	<b>Base Ambra Latte</b> (for milk gelato)	H	100 g/kg	4 x 5 kg *
♥	PO0177	<b>Frutta Golosa</b> (for fruit sorbet)	C	100 g/kg	8 x 2 kg

With natural emulsifiers only

	PO0172	<b>Neutro Natura Golosa 10</b> (for milk gelato)	H	10 g/kg	3 x 2 kg
	PO0173	<b>Natura Golosa 100</b> (for milk gelato)	H	70 g/kg	4 x 5 kg *
	PO0174	<b>Natura Golosa 190</b> (for milk gelato)	H	130 g/kg	4 x 5 kg *

\* Available upon request also in 2 kgs bag.

### Linea Stevia - No sugar added

Complete high quality powder product with Stevia extract, the natural zero calorie sweetener.

Stevia Rebaudiana is a plant which grows in Central and Southern America, widely known for its sweet leaves. Its sweetening power is about 200-300 times greater than that of sucrose and it is enough to add a very small amount to obtain the desired sweetness.



	PO1201	<b>LatteStevia</b> for milk gelato	as per Recipe Book	9 x 1 kg
♥	PO1203	<b>FruttaStevia</b> for fruit sorbet	as per Recipe Book	9 x 1,05 kg
	PO1202	<b>YoStevia</b> for yogurt gelato	as per Recipe Book	9 x 1,1 kg
	PO1204	<b>FreeStevia</b> for milk gelato, lactose free and without added sugars	1 bag in 2,6 lt. hot water (60°C)	6 x 1,5 kg

### Linea Vega - Vegan

The new vegan line from Fructital: a range of products with no animal derivatives and completely Palm free that can be consumed even by lactose intolerants. The line includes LatteVega, vegan base for gelato, YoVega for vegan yogurt and LatteVega&Stevia, with no sugar added and sweetened with Stevia extract.



♥	PO0175	<b>LatteVega</b> for milk gelato	1 bag in 2,5 lt. hot water (60°C)	6 x 1,5 kg
♥	PO0176	<b>YoVega</b> for yogurt gelato	1 bag in 2,5 lt. hot water (60°C)	6 x 1,5 kg
♥	PO0178	<b>LatteVega&amp;Stevia</b> for milk gelato, no added sugar	1 bag in 2,5 lt. hot water (60°C)	6 x 1,5 kg

### Linea Soia - Soy gelato

Soy gelato is entirely vegetable, rich in fibers and sugar free. Perfect for those who want to offer their customers a good artisan gelato chocolate or cream flavoured, that does not contain dairy products.



♥	SO0101	<b>Fructisoy Chantilly</b> fresh cream	1 bag in 2,5 lt. hot water (60°C)	10 x 1,25 kg
♥	SO0102	<b>Fructisoy Cioccolato</b> chocolate	1 bag in 2,5 lt. hot water (60°C)	10 x 1,25 kg



## Les Parfaits

Les Parfaits are one of the last creations from Fructital. Creams which maintain their softness even at a temperature of -15°C. Les Parfaits can be served alone as they are or used as filling for cakes or frozen desserts.



PA0417	<b>Perfetta</b> Chocolate and hazelnuts	2 x 4 kg
♥ PA0434	<b>Perfetta Fondente</b> Dark chocolate	2 x 4 kg
PA0421	<b>Perfetta Cioccolato Bianco</b> White chocolate	2 x 4 kg
PA0422	<b>Perfetta Nocciola</b> Hazelnuts	2 x 4 kg
PA0438	<b>Perfetta Caramel</b>	2 x 4 kg
PA0423	<b>Perfetta Pistacchio</b> Pistachio	2 x 4 kg
PA0424	<b>Perfetta Caffè</b> Coffee	4 x 2 kg
PA0427	<b>Perfetta Cubana</b> Rum and nougat	4 x 2 kg
PA0425	<b>Perfetta Limone</b> Lemon	4 x 2 kg
PA0440	<b>Perfetta Arancia</b> Orange	4 x 2 kg

### KIT0108 Kit Passione Perfetta

3 cartons at your choice among Perfetta, Perfetta dark chocolate, Perfetta white chocolate, Perfetta Hazelnut, Perfetta Caramel + free 2 lt. dispenser

Uses:

- mixed with milk (50% Perfetta + 50% milk) and used directly in the batch freezer
- alone in the tube to create tasty "cremini" in combination with gelato
- as a filling for cakes, frozen desserts, gelato sticks and mini portions
- as a variegate, to enrich your gelato with a new delicious taste
- with the "Passione Perfetta" dispenser to create cups or to serve with waffle cones



## Fruit pastes

The use of a high percentage of first quality selected fruit and the accurate processing technique lead to the production of pastes that can be used as an effective alternative to the use of fresh fruit or simply as an addition to the fruit itself, providing the ice cream excellent quality, constant flavour and color.



♥ FR0101	<b>Albicocca</b> Apricot	80-100 g/kg	4 x 2 kg
♥ FR0102	<b>Amarena</b> Black cherry	80-100 g/kg	4 x 2 kg
♥ FR0103	<b>Ananas</b> Pineapple	80-100 g/kg	4 x 2 kg
♥ FR0105	<b>Banana</b>	80-100 g/kg	4 x 2 kg
♥ FR0106	<b>Cocco</b> Coconut	80-100 g/kg	4 x 2 kg
♥ FR0107	<b>Fragola</b> Strawberry	80-100 g/kg	4 x 2 kg
♥ FR0139	<b>Fragola Premium</b> Strawberry	<b>NEW</b> 80-100 g/kg	4 x 2 kg
♥ FR0116	<b>Kiwi</b>	80-100 g/kg	4 x 2 kg
♥ FR0108	<b>Lampone</b> Raspberry	80-100 g/kg	4 x 2 kg
♥ FR0122	<b>Mango</b>	80-100 g/kg	4 x 2 kg
♥ FR0125	<b>Mela verde</b> Green apple	80-100 g/kg	4 x 2 kg
♥ FR0132	<b>Melograno</b> Pomegranate	80-100 g/kg	4 x 2 kg
♥ FR0113	<b>Melone</b> Melon	80-100 g/kg	4 x 2 kg
♥ FR0114	<b>Mirtillo</b> Blueberry	80-100 g/kg	4 x 2 kg
♥ FR0131	<b>Passion Fruit</b>	80-100 g/kg	4 x 2 kg
♥ FR0118	<b>Pera</b> Pear	80-100 g/kg	4 x 2 kg
♥ FR0117	<b>Pesca</b> Peach	80-100 g/kg	4 x 2 kg
♥ FR0121	<b>Sottobosco</b> Mixed berries	80-100 g/kg	4 x 2 kg

Citrus pastes can also be used in milk gelato recipes.

♥ FR0104K	<b>Arancia</b> Orange	40-60 g/kg	4 x 2 kg
♥ FR0140K	<b>Bergamotto</b> Bergamot	<b>NEW</b> 40-60 g/kg	4 x 2 kg
♥ FR0109K	<b>Limone</b> Lemon	40-60 g/kg	4 x 2 kg
♥ FR0110K	<b>Mandarino</b> Mandarin	40-60 g/kg	4 x 2 kg
	Each carton comes with: Acido citrico (citric acid)	1-3 g/kg	4 x 0,2 kg

## Linea Più

Concentrated powder flavours, excellent to give gelato a stronger and natural taste.



PO0601	<b>Yogurt Più</b> with yoghurt powder	40-60 g/kg	3 x 2 kg
♥ PO0901	<b>Cocco Più</b> with coconut flakes and coconut milk	80-100 g/kg	6 x 1,5 kg
♥ PO0902	<b>Lemon Più</b> with natural lemon flavor	40-60 g/kg	6 x 1,5 kg
♥ PO0903	<b>Panna Più</b> cream	15-25 g/kg	3 x 1,5 kg
♥ PO0413	<b>Caffè Più</b> 100% coffee blend	15-25 g/kg	8 x 0,5 kg
♥ PO0412	<b>Liquirizia Più</b> 100% liquorice powder	15-25 g/kg	3 x 1,5 kg
♥ PO0905	<b>Cannella Più</b> with pure cinnamon powder	40-60 g/kg	3 x 2 kg
PO0906	<b>Mascarpone Più</b> with mascarpone cheese powder	25-35 g/kg	3 x 1,5 kg
PO0908	<b>Cheesecake Più</b> with cheese powder	80-100 g/kg	6 x 1,5 kg

## Classic pastes

To produce these pastes Fructital uses selected high quality raw materials such as “Tonda Gentile Trilobata” hazelnuts, pistachio nuts and almonds from Sicily, the best cocoa powders and the finest coffee mixtures. All raw materials are strictly tested, mixed and refined in the company production site in order to obtain constant high quality ingredients.



✓	PA0119-4	<b>Amaretto Premium</b> Amaretto liqueur	70-100 g/kg	2 x 4 kg
✓	PA0103-4	<b>Arachide salata</b> 100% Pure salted peanut	80-100 g/kg	2 x 3,5 kg
	PA0118-4	<b>Bacio Bianco</b> White chocolate with hazelnuts pieces	80-100 g/kg	2 x 4 kg
✓	PA0108-4	<b>Bezo Ciocck</b> Chocolate with hazelnuts pieces	80-100 g/kg	2 x 4 kg
✓	PA0133-4	<b>Caffè RCF</b> Coffee roasted and refined	80-100 g/kg	2 x 3,5 kg
✓	PA0185-4	<b>Cioccolato</b> Sweet chocolate	80-100 g/kg	2 x 4 kg
	PA0120-4	<b>Cioccolato bianco</b> White chocolate	80-100 g/kg	2 x 4 kg
✓	PA0176-4	<b>Cioccolato Nero Dark</b> Dark chocolate	80-100 g/kg	2 x 4 kg
	PA0113-4	<b>Croccantino al Rhum</b> Hazelnut crunchy bar with rum	100-120 g/kg	2 x 3 kg
✓	PA0106-4	<b>Gianduja Amara Premium</b> Chocolate and hazelnut	80-100 g/kg	2 x 4 kg
	PA0125-4	<b>Giandujotto Super</b> Chocolate and hazelnut, with almonds, sweeter	80-100 g/kg	2 x 4 kg
	PA0126-4	<b>Gran Torino</b> Chocolate, coffee, Amaretto	80-100 g/kg	2 x 4 kg
	PA0146-4	<b>Krem Rafael</b> White chocolate, almonds, coconut	80-100 g/kg	2 x 3,5 kg
	PA0145-4	<b>Krem Rok</b> Chocolate with hazelnut grains	80-100 g/kg	2 x 3,5 kg
✓	PA0121-4	<b>Mandorla Gelateria 100% Premium</b> Pure almond	80-100 g/kg	2 x 3,5 kg
✓	PA0159-4	<b>Mandorla tostata</b> Roasted almonds	80-100 g/kg	2 x 3,5 kg
✓	PA0192-4	<b>Nocciola Italia</b> Mix of Italian hazelnuts with a high degree of roasting <b>NEW</b>	80-100 g/kg	2 x 3,5 kg
✓	PA0128-4	<b>Nocciola Varietà Tonda Gentile Trilobata *</b> Pure TGT hazelnuts lightly roasted	80-100 g/kg	2 x 3,5 kg
✓	PA0161-4	<b>Nocciola Varietà Tonda Gentile Trilobata M. *</b> Pure TGT hazelnuts with a medium degree of roasting	80-100 g/kg	2 x 3,5 kg
✓	PA0166-4	<b>Nocciola Varietà Tonda Gentile Trilobata Special *</b> Pure TGT hazelnuts with a medium-high degree of roasting	80-100 g/kg	2 x 3,5 kg
✓	PA0189-4	<b>Pesto di Nocciola TGT</b> Hazelnut pesto <b>NEW</b>	100-120 g/kg	2 x 3,5 kg
✓	PA0151-4	<b>Noce</b> Walnut	70-100 g/kg	2 x 4 kg
✓	PA0193-4	<b>Pistacchio California</b> Californian pistachios, salted and coloured <b>NEW</b>	80-100 g/kg	2 x 3,5 kg
	PA0105-4	<b>Pistacchio Export</b> Paste with pistachio taste, intense colour and aroma	70-100 g/kg	2 x 4 kg
✓	PA0104-4	<b>Pistacchio Puro 100%</b> Pure high quality pistachios	80-100 g/kg	2 x 3,5 kg
✓	PA0140-4	<b>Pistacchio Puro Extra</b> Pure pistachio, salted and coloured	80-100 g/kg	2 x 3,5 kg
✓	PA0153-4	<b>Pistacchio Puro Oro</b> Pure high quality Sicilian pistachios	80-100 g/kg	2 x 3,5 kg
✓	PA0190-4	<b>Pesto di Pistacchio Puro Extra</b> Pistachio pesto <b>NEW</b>	100-120 g/kg	2 x 3,5 kg
	PA0154	<b>Torroncino con Pistacchi</b> Nougat with green pistachios	100-120 g/kg	2 x 2,5 kg
	PA0111	<b>Torrone Italia Premium</b> Nougat with hazelnuts	100-120 g/kg	2 x 2,5 kg

\* The whole line of Classic Pastes is produced in our warehouse, roasting and cold refining all ingredients. For TGT Piemonte hazelnuts we propose different grades of roasting to meet the requirements of all gelato artisans.

## Speciality pastes

Sugar based, cooking pastes. From the classics to the most innovative flavours to enrich your showcase.



	PA0225-4	<b>Biscotto</b> Cookies	70-100 g/kg	2 x 4 kg
✓	PA0235-4	<b>Bubble Gum</b> pink	70-100 g/kg	2 x 4 kg
✓	PA0157-4	<b>Caffè Premium</b> Premium coffee	70-100 g/kg	2 x 4 kg
✓	PA0260-4	<b>Caramel Beurre Salé</b> Salted butter with caramel	70-100 g/kg	2 x 4 kg
	PA0237-4	<b>Caramella Mou</b> Caramel candy	70-100 g/kg	2 x 4 kg
✓	PA0221-4	<b>Chantilly</b> Fresh cream	70-100 g/kg	2 x 4 kg
	PA0244K	<b>Crema Catalana</b> Spanish dessert	70-100 g/kg	2 x 4 kg
	Each carton comes with: Granella di zucchero (caramelized sugar)		as per your taste	2 x 0,5 kg
	PA0241-4	<b>Crema Vaniglia</b> Vanilla cream	40-60 g/kg	2 x 4 kg
	PA0263-4	<b>Cremalatte Cookies</b> White vanilla cookies filling	70-100 g/kg	2 x 4 kg
✓	PA0226-4	<b>Crema Caramel</b>	70-100 g/kg	2 x 4 kg
	PA0269-4	<b>Dulce de Leche</b> Caramelized milk cream	40-60 g/kg	2 x 4 kg
✓	PA0202-4	<b>Grand Manier</b> Cognac and distilled essence of orange	70-100 g/kg	2 x 4 kg
	PA0271-4	<b>Leche Merengada</b> with lemon and cinnamon <b>NEW</b>	40-60 g/kg	2 x 4 kg
	PA0233-4	<b>Lemon Cake</b>	70-100 g/kg	2 x 4 kg
✓	PA0219-4	<b>Liquirizia</b> Liquorice	40-60 g/kg	2 x 4 kg
✓	PA0204-4	<b>Malaga</b> Marsala wine with raisins	70-100 g/kg	2 x 4 kg
✓	PA0205-4	<b>Marron Glacé</b> With glazed chestnuts	70-100 g/kg	2 x 4 kg
✓	PA0207-4	<b>Menta Bianca Piperita di Pancalieri</b> White mint	40-60 g/kg	2 x 4 kg
✓	PA0208-4	<b>Menta Verde</b> Green mint	40-60 g/kg	2 x 4 kg
✓	PA0208-4N	<b>Menta Verde N.</b> Green mint AZO free	40-60 g/kg	2 x 4 kg
✓	PA0213-4	<b>Moscato</b> Muscat wine	70-100 g/kg	4 x 2 kg
	PA0239-4	<b>Ovocrema superiore</b> Concentrated egg cream	70-100 g/kg	2 x 4 kg
	PA0220-4	<b>Panna Cotta</b> From the Italian dessert	70-100 g/kg	2 x 4 kg
✓	PA0222-4	<b>Rosa</b> Rose	70-100 g/kg	2 x 4 kg
	PA0242-4	<b>Rhum Raisin</b> Rhum with raisins	70-100 g/kg	2 x 4 kg
	PA0248-4	<b>Speculoos</b> Lotus Belgian cookies	70-100 g/kg	2 x 4 kg
	PA0245-4	<b>Tiramipiùsù</b> Italian dessert, light alcoholic note	70-100 g/kg	2 x 4 kg
	PA0216-4	<b>Tiramisù</b> Italian dessert, strong alcoholic note	70-100 g/kg	2 x 4 kg
✓	PA0218-4	<b>Vaniglia Bourvan CB</b> vanilla with vanilla beans and with a light lemon flavour	40-60 g/kg	2 x 4 kg
✓	PA0224-4	<b>Vaniglia Bourvan</b> vanilla without vanilla beans and with a light lemon flavour	40-60 g/kg	2 x 4 kg
✓	PA0236-4	<b>Vaniglia Francese CB</b> French vanilla with vanilla beans, sweeter	40-60 g/kg	2 x 4 kg
	PA0264-4	<b>Vaniglia Premium</b> Vanilla with beans	25-35 g/kg	2 x 4 kg
✓	PA0270-4	<b>Vaniglia Bianca Madagascar</b> White vanilla with beans	25-35 g/kg	2 x 4 kg
✓	PA0223-4	<b>Viola</b> Violet	70-100 g/kg	2 x 4 kg
	PA0268-4	<b>Zabaglione</b> Egg yolks, sugar, sweet wine	70-100 g/kg	2 x 4 kg
✓	PA0247-4	<b>Zucchero filato azzurro</b> Blue cotton candy	70-100 g/kg	2 x 4 kg
✓	PA0246-4	<b>Zucchero filato rosa</b> Pink cotton candy	70-100 g/kg	2 x 4 kg
✓	PA0215-4	<b>Zuppa Inglese</b> from the traditional Italian dessert (biscuits, pudding and liquor)	70-100 g/kg	2 x 4 kg

## Semprepronti Line

These products are complete and easy-to-use. You only need to add water or milk to optimize time and effort and get a constant and balanced ice cream with no need of pasteurization. It is possible to use the whole Semprepronti line also in the soft ice machine adapting the dosage of the liquid part.

### Semprepronti fruit



♥ PO0230	<b>Ace</b> Orange, carrot, lemon	1 bag in 2,4/2,6 lt. water	12 x 1,25 kg
♥ PO0234	<b>Ananas</b> Pineapple	1 bag in 2,4/2,6 lt. water	12 x 1,25 kg
♥ PO0235	<b>Anguria</b> Watermelon	1 bag in 2,4/2,6 lt. water	12 x 1,25 kg
♥ PO0252	<b>Arancia Sanguinella</b> Blood orange	1 bag in 2,4/2,6 lt. water	12 x 1,25 kg
♥ PO0243	<b>Banana</b>	1 bag in 2,4/2,6 lt. water or in 1,3 lt. of water + 1,3 lt. of milk	12 x 1,25 kg
♥ PO0225	<b>Fragolissima</b> Strawberry	1 bag in 2,4/2,6 lt. water	12 x 1,25 kg
♥ PO0231	<b>Frutti di bosco</b> Mixed berries	1 bag in 2,4/2,6 lt. water	12 x 1,25 kg
♥ PO0248	<b>Lime</b>	1 bag in 2,4/2,6 lt. water	12 x 1,25 kg
♥ PO0224	<b>Limoncello</b> Italian lemon liqueur	1 bag in 2,4/2,6 lt. water	12 x 1,25 kg
♥ PO0250	<b>Limone</b> Lemon	1 bag in 2,4/2,6 lt. water	12 x 1,25 kg
♥ PO0221	<b>Limone Sicilia</b> Sicilian lemon	1 bag in 2,4/2,6 lt. water	12 x 1,25 kg
♥ PO0237	<b>Mandarino</b> Mandarin	1 bag in 2,4/2,6 lt. water	12 x 1,25 kg
♥ PO0267	<b>Mango</b>	1 bag in 2,4/2,6 lt. water	12 x 1,25 kg
♥ PO0229	<b>Mela Verde</b> Green apple	1 bag in 2,4/2,6 lt. water	12 x 1,25 kg
♥ PO0233	<b>Melone</b> Melon	1 bag in 2,4/2,6 lt. water	12 x 1,25 kg
♥ PO0232	<b>Pesca</b> Peach	1 bag in 2,4/2,6 lt. water	12 x 1,25 kg
♥ PO0222	<b>Pompelmo Rosa</b> Pink grapefruit	1 bag in 2,4/2,6 lt. water	12 x 1,25 kg
♥ PO0259	<b>Soleros</b> Guava-passion fruit	1 bag in 2,4/2,6 lt. water	12 x 1,25 kg
♥ PO0277	<b>The Verde</b> Kabuse green Tea	1 bag in 2,4/2,6 lt. water	12 x 1,25 kg

### Semprepronti milk



PO0810	<b>Cioccolato Biancolatte</b> White chocolate	1 bag in 2,6/2,8 lt. hot milk (75°C)	10 x 1,25 kg
PO0270	<b>CioccoMalto</b> Chocolate and Malt	1 bag in 2,6/2,8 lt. hot milk (75°C)	10 x 1,25 kg
PO0802	<b>Cocco</b> Coconut	1 bag in 2,6/2,8 lt. milk	8 x 1,40 kg
PO0603	<b>Crema Antica</b> Traditional egg cream	1 bag in 3 lt. milk	10 x 1,36 kg
PO0803	<b>Fior di Latte</b> Milk	1 bag in 2,6/2,8 lt. milk	10 x 1,25 kg
PO0811	<b>Ricotta</b> Ricotta cheese	1 bag in 2,6/2,8 lt. milk	8 x 1,25 kg
PO0806	<b>Vaniglia Gialla Francese C/B</b> French vanilla with beans	1 bag in 2,6/2,8 lt. milk	10 x 1,25 kg
PO0808	<b>Yogolat con fruttosio</b> Yogolat with fructose	1 bag in 2,6/2,8 lt. milk	10 x 1,25 kg

## Semprepronti chocolate



PO0238	<b>Cioccolato</b> Chocolate	1 bag in 2,1/2,3 lt. hot water (90°C)	10 x 1,5 kg
♥ PO0240	<b>Cioccolato Fondente Nero</b> Dark chocolate - no milk	1 bag in 2,1/2,3 lt. hot water (90°C)	10 x 1,5 kg
♥ PO0269	<b>Cioccolato Extra Bitter</b> Black chocolate - no milk	1 bag in 2,1/2,3 lt. hot water (90°C)	10 x 1,5 kg

## Linea Fondente Origine - Dark chocolate

Predosed base mix, exclusively developed for the production of dark chocolate sorbet with high percentage of cocoa (65% - 80%). Without milk or derivatives and no emulsifiers.



♥ PO0278	<b>Miscela Fondente Origine</b>	800 g dark chocolate chips in 2 lt. of hot water (90°C) + 1 bag product	10 x 1,2 kg
----------	---------------------------------	---	-------------

Dissolve 800 g of Dark Chocolate with high percentage of cocoa (65% - 80%) in 2 liters of water previously heated (90°), stirring the mixture until complete dissolution of chocolate. Add the entire bag of Miscela Fondente Origine stirring with a whisk or immersion blender. Let stand for 5-10 minutes and freeze.



## Soft ice

Ready powder bases specific for soft ice machine. They ensure a great result in terms of volume and texture.



PO0226	<b>Pronto Soft Chantilly</b> Fresh cream	1 bag in 4 lt. milk	10 x 1,4 kg
PO0227	<b>Pronto Soft Cioccolato</b> Chocolate	1 bag in 4 lt. milk	8 x 1,8 kg
PO0605	<b>Yogurt Soft</b> Yogurt	1 bag in 4 lt. milk and 2 kg yogurt or 1 bag in 5 lt milk	10 x 1,6 kg



## Variegates - Ripples

A wide range of variegating pastes obtained from the processing of selected raw materials. Our variegates are greedy proposals that allow the ice cream maker to create new and attractive combinations. In addition to gelato decoration they are also excellent for fillings and glazing of cakes and parfaits.

### Fruit variegates

♥	FR0425	Variegato Albicocca Apricot	NEW	2 x 4 kg
♥	FR0401	Variegato Amarena With black cherry in pieces	NEW RECIPE	2 x 4 kg
♥	FR0401R	Variegato Amarena Rubino With red cherry in pieces	NEW RECIPE	2 x 4 kg
♥	FR0405	Variegato Arancia With candied orange	NEW	2 x 4 kg
♥	FR0402	Variegato Fragola Strawberry		2 x 4 kg
♥	FR0413	Variegato Fragoline di Bosco Wild strawberries	NEW RECIPE	4 x 2 kg
♥	FR0410	Variegato Fichi Caramellati With caramelized figs		2 x 4 kg
♥	FR0408	Variegato Frutti di Bosco Mixed berries		2 x 4 kg
♥	FR0406	Variegato Lampone Raspberry		2 x 4 kg
♥	FR0415	Variegato Lime With candied lime cubes		2 x 4 kg
♥	FR0421	Variegato Mango With fresh mango cubes		2 x 4 kg
♥	FR0419	Variegato Melograno With pomegranate seeds	NEW RECIPE	2 x 4 kg
♥	FR0424	Variegato Passion Fruit With passion fruit seeds	NEW	2 x 4 kg
♥	FR0420	Variegato Pesca With peach slices		2 x 4 kg
♥	FR0501	Amarenata With whole cherries size 18/20		2 x 4 kg
♥	FR0501R	Amarenata Rubino With red whole cherries size 18/20		2 x 4 kg

### Milk & chocolate variegates

♥	PA0401	Copertura Stracciatella Cioccolato Fondente Dark chocolate chips		2 x 4 kg
	PA0182	Crunchy Peanut Peanut cream & peanut pieces		2 x 4 kg
	PA0165	Fiocchi Crunchy Milk chocolate & crunchy cereals		2 x 3,5 kg
	PA0435	Giandujetta Chocolate & hazelnut cream		2 x 4 kg
	PA0138	Sorriso al latte White chocolate & crispy rice		2 x 3 kg
	PA0139	Sorriso al cioccolato Dark chocolate & crispy rice		2 x 3 kg
	PA0150	Variegato Biscotto Chocolate & artisan cookies		2 x 4 kg
	PA0181	Variegato Black&White Dark chocolate & artisan black cookies		2 x 4 kg
	PA0147	Variegato Cointreau Chocolate, candied orange & orange liquor		2 x 4 kg
	PA0188	Variegato Dulce de Leche Caramelized milk cream		2 x 4 kg
	PA0187	Variegato Krem Rafael White chocolate, almond, coconut & crunchy wafer		2 x 4 kg
	PA0148	Variegato Krem Rok Chocolate, hazelnuts & crunchy wafer		2 x 4 kg
	PA0433	Variegato Mandorlato Almond cream & pralinated almonds		2 x 4 kg
	PA0177	Variegato Meliga White chocolate & artisan Italian cookies		2 x 4 kg
	PA0416	Variegato Peanut Chocolate & peanuts		2 x 4 kg
	PA0410	Variegato Pistacchio Pistachio cream & salted pralinated pistachios		2 x 4 kg
	PA0170	Variegato Speculoos Lotus Belgian cookies		2 x 4 kg
	PA0436	Variegato Gran Tiramisù Italiano With coffee & Savoiardi cookies		2 x 4 kg

## Toppings

In handy bottles with a new design with a practical drip cap, toppings are essential to decorate cups and bowls with various flavours and colours using your imagination and professionalism.



♥	TO0105	Topping Amarena Black cherry	6 x 1 kg
♥	TO0119	Topping Ananas Pineapple	6 x 1 kg
♥	TO0111	Topping Caffè Coffee	6 x 1 kg
♥	TO0107	Topping Caramel	6 x 1 kg
♥	TO0130	Topping Caramel Beurre Salé	6 x 1 kg
♥	TO0106	Topping Cioccolato Chocolate	6 x 1 kg
♥	TO0101	Topping Fragola Strawberry	6 x 1 kg
♥	TO0102	Topping Kiwi	6 x 1 kg
♥	TO0103	Topping Lampone Raspberry	6 x 1 kg
♥	TO0133	Topping Lemon Cedro Lemon and cedar	6 x 1 kg
♥	TO0116	Topping Mela verde Green apple	6 x 1 kg
♥	TO0120	Topping Melone Melon	6 x 1 kg
♥	TO0114	Topping Menta Mint	6 x 1 kg
	TO0129	Topping Miele Honey	6 x 1 kg
♥	TO0104	Topping Mirtillo Blueberry	6 x 1 kg
	TO0126	Topping Mou Toffee	6 x 1 kg
♥	TO0110	Topping Nocciola Hazelnut	6 x 1 kg
♥	TO0121	Topping Noce Walnut	6 x 1 kg
♥	TO0115	Topping Pesca Peach	6 x 1 kg
♥	TO0117	Topping Sottobosco Mixed berries	6 x 1 kg
	TO0112	Topping Tiramisù	6 x 1 kg
♥	TO0113	Topping Tropical	6 x 1 kg
♥	TO0127	Topping Blue Candy Light blue cotton candy	6 x 1 kg
♥	TO0128	Topping Pink Candy Pink cotton candy	6 x 1 kg
	TO0109	Topping Zabaglione Egg yolk and Marsala wine	6 x 1 kg



## Bases for frozen desserts



**PO0133 Bianco Monviso** Base for semifreddi cakes 500 g in 1000 g milk and 1500 g cream 3 x 2 kg

Bianco Monviso, one product, many uses:

- for decoration: 300 g Bianco Monviso + 1 lt pasteurized white base
- for hot ice cream: 300 g Bianco Monviso + 400 g milk + 300 gr gelato
- for frozen desserts: 500 g Bianco Monviso + 1000 g milk + 1500 g cream + 150-250 g/kg flavouring paste



**PO0207 Panna Top** Whipped cream stabilizer 60/80 g in 1000 g cream 3 x 2 kg

**PO0168 BiancoStecco** Base for gelato sticks 260 g in 600 g milk, 140 g cream and 150-250 g flavouring paste 3 x 2 kg

## Copertura Elite

Ready-to-use couvertures, available in eight different flavours. Without hydrogenated fats and artificial food colorings they come in a practical plastic resealable bucket that can be easily heated in the microwave.



♥	<b>PA0420 Copertura Élite Extra Fondente</b> Dark chocolate	4 x 2 kg
	<b>PA0412 Copertura Élite Cioccolato Bianco</b> White chocolate	4 x 2 kg
	<b>PA0414 Copertura Élite Pistacchio Puro</b> Pure pistachio	4 x 2 kg
	<b>PA0418 Copertura Élite Nocciola TGT</b> TGT hazelnut	4 x 2 kg
	<b>PA0413 Copertura Élite Fragola</b> Strawberry	4 x 2 kg
	<b>PA0419 Copertura Élite Limone</b> Lemon	4 x 2 kg
	<b>PA0431 Copertura Élite Arancia</b> Orange	4 x 2 kg
	<b>PA0432 Copertura Élite Caffè</b> Coffee	4 x 2 kg

With grains:



	<b>PA0437 Copertura Élite Crock Nocciola</b> Chocolate & hazelnut with grains	4 x 2 kg
	<b>PA0439 Copertura Élite Crock Mandorla</b> White chocolate & almond with grains	4 x 2 kg



## Touche Miroir - Mirror glazes

Products excellent for glazing with a mirror effect frozen desserts and single-portions.



♥	<b>GS0101 Touche Miroir Bianca</b> White	4 x 2 kg
♥	<b>GS0102 Touche Miroir Cioccolato</b> Chocolate	4 x 2 kg
♥	<b>GS0103 Touche Miroir Fragola</b> Strawberry	4 x 2 kg
♥	<b>GS0104 Touche Miroir Limone</b> Lemon	4 x 2 kg
♥	<b>GS0105 Touche Miroir Trasparente</b> Transparent	4 x 2 kg
♥	<b>GS0106 Touche Miroir Arancia</b> Orange	4 x 2 kg

## Touche Satin - Opaque glazes

Products excellent for glazing with a mat effect frozen desserts and single-portions.



	<b>GO0101 Touche Satin Cioccolato</b> Chocolate	4 x 2 kg
	<b>GO0102 Touche Satin Cioccolato Bianco</b> White chocolate	4 x 2 kg
	<b>GO0103 Touche Satin Nocciola</b> Hazelnut	4 x 2 kg
	<b>GO0104 Touche Satin Pistacchio</b> Pistachio	4 x 2 kg

## Decorations & grains



♥	<b>DG0102 Pistacchi Tostati</b> Roasted pistachios	2 x 2 kg
♥	<b>DG0106 Cocco Rapè</b> Coconut flakes	3 x 1 kg
♥	<b>DG0101 Nocciole tostate calibro 14 varietà "Tonda Gentile Trilobata"</b> Size 14 TGT hazelnuts	2 x 2 kg
♥	<b>DG0103 Granella di Nocciole tostate varietà "Tonda Gentile Trilobata"</b> TGT hazelnut grains	2 x 2 kg
♥	<b>DG0104 Granella di Pistacchi</b> Pistachio grains	2 x 2 kg
	<b>DG0105 Granella di Amaretto</b> Almond macaroon grains	3 x 1 kg

## Bases for ice slush

Easy to use products, only by adding water you can create a wide range of flavours and colors. Ready to be used on the slush machine.



♥	GR0101	Granita Amarena Black cherry	1 bag in 8 lt. water	12 x 1,25 kg
♥	GR0108	Granita Anguria Watermelon	1 bag in 8 lt. water	12 x 1,25 kg
♥	GR0102	Granita Fragola Strawberry	1 bag in 8 lt. water	12 x 1,25 kg
♥	GR0104	Granita Limone Lemon	1 bag in 8 lt. water	12 x 1,25 kg
♥	GR0105	Granita Menta Mint	1 bag in 8 lt. water	12 x 1,25 kg
♥	GR0118	Granita Neutra Neutral	1 bag in 8 lt. water	8 x 1,25 kg
♥	GR0106	Granita Pesca Peach	1 bag in 8 lt. water	12 x 1,25 kg

## Frozen coffee

Soft, fresh, smooth: this is the Fructital cold coffee cream. A tasty preparation for slush machine to create a masterpiece of sweetness only by adding milk. A fresh and intense delight for coffee lovers.



CF0101	Coffee Ice	1 bag in 3 lt. milk	6 x 1 kg
--------	------------	---------------------	----------

## Hot chocolate drink

A delicate and tasty hot drink for chocolate lovers. From the careful selection of the best cocoa powders comes our hot chocolate in various flavours. A complete line to create full-bodied and fragrant hot beverages, to be prepared with milk or with water to obtain a vegan drink.



♥	PO0703	Ciocolato in tazza "FONDENTE" Black chocolate	250 g/l	6 x 1 kg
	PO0702	Ciocolato in tazza "BIANCO" White chocolate	250 g/l	6 x 1 kg
	PO0704	Ciocolato in tazza "AL LATTE" Milk chocolate	250 g/l	6 x 1 kg
♥	PO0705	Ciocolato in tazza "NOCCIOLA" Hazelnut	250 g/l	6 x 1 kg
♥	PO0706	Ciocolato in tazza "CANNELLA" Cinnamon	250 g/l	6 x 1 kg
♥	PO0707	Ciocolato in tazza "CILIEGIA" Cherry	250 g/l	6 x 1 kg
	PO0709	Ciocolato in tazza "COCCO" Coconut	250 g/l	6 x 1 kg
♥	PO0710	Ciocolato in tazza "MENTA" Mint	250 g/l	6 x 1 kg
♥	PO0708	Ciocolato in tazza "ARANCIA" Orange	250 g/l	6 x 1 kg

For a VEGAN chocolate use soy milk or water.

## Pastry Line

The Pastry Line pastes can be used to flavour creams, excellent also for stuffing and fillings for cakes and pralines. To complete the line we also have some dark chocolate chips with a high percentage of cocoa and white chocolate chips.



PA0132	Pasta Noisette Spalmabile Hazelnut chocolate spread	2 x 4 kg
PA0134	Pasta Noisette Spalmabile Bianca Hazelnut white chocolate spread	2 x 4 kg
PA0142	Fior di Nocciola "Cacao" Hazelnut chocolate spread	24 x 150 g
PA0143	Fior di Nocciola "Latte" Hazelnut white chocolate spread	24 x 150 g

♥	CC01	Fondente Origine Blend Callets	2 x 2,5 kg
♥	CC03	Fondente Origine Madagascar Callets	2 x 2,5 kg
	CC02	Copertura Cioccolato Bianco White chocolate callets	2 x 2,5 kg



## Lab Line

Thickener and emulsifiers mixtures of different weights. The ratio of the ingredients is designed in order to obtain the greatest benefits derived from the synergie of the ingredients that compose them.

### Milk stabilizers



♥	PO0202	Stabilizzante Cream Gel 5	H	5 g/kg	3 x 2 kg
	PO0206	Neutro Crema 10	H	10 g/kg	3 x 2 kg
♥	PO02S3	Neutro S3	H	5 g/kg	3 x 2 kg

### Fruit stabilizers



♥	PO0204	Stabilizzante Frutta 5	H/C	5 g/kg	3 x 2 kg
♥	PO02S4	Neutro S4	H	5 g/kg	3 x 2 kg

**Notes**

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

**FRUCTITAL SRL**

Via Circonvallazione, 20  
10060 Buriasco (TO) Italy

Tel.: +39 0121 56587 Fax: +39 0121 56597

E-mail: [info@fructital.it](mailto:info@fructital.it)

[www.fructital.it](http://www.fructital.it)