



News 2019

Linea Vega & Stevia

A line of products dedicated to those who seek a healthy lifestyle but without renouncing to the pleasure of enjoying traditional gelato.

The Vega & Stevia line boasts complete bases **without any type of derivative of animal origin, therefore even without milk and its derivatives, and it is also without added sugars.**

Given the success of the BiancaVega&Stevia base, the range has been now enriched with three innovative proposals: CioccoVega&Stevia to obtain a creamy dark chocolate gelato rich in cocoa mass.

YoVega&Stevia to make a full-bodied yoghurt gelato and finally **LemonVega&Stevia** for a lemon sorbet.

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Variegato Lemon Cake

Thanks to its peculiar taste and structure, will help you recreating in gelato version the traditional dessert of which it takes the name.

It is presented as **a very fine lemon cream with a strong presence of butter biscuits.**

Excellent proposed in combination with the gelato made with our pasta Lemon Cake or Biscotto.

Variegato Zenzero

With its unmistakable taste, **rich of cubes of the best ginger from the Far East** gives gelato a touch of originality for those looking for an unusual, persistent and engaging taste.

Very interesting in combination with chocolate gelato, made with our Semprepronti Cioccolato Fondente Nero, Cioccolato Extra Bitter or Cioccolato Biancolatte.

Buenissimo

Variegato with **milk chocolate and Tonda Gentile Trilobata hazelnut with crunchy wafer pieces** to satisfy even the most gluttonous customers.

Try the winning combination with a gelato made with our pasta Bacio Bianco, with the new Buenissimo as a ripple and enriched with Copertura Elite Extra Fondente as a final touch.

PiùChePerfetta

The Perfetta line is enriched with a new irresistible product: "PiùChePerfetta" a cocoa and Tonda Gentile Trilobata hazelnut cream **without milk and without added sugar**, ready to be used as it is in directly the gelato tray.

The reduced caloric intake, compared to the equivalent traditional products, makes PiùChePerfetta an irresistible novelty able to satisfy not only consumers intolerant to milk and its derivatives, but also those who are more attentive to the consumption of sugars.

More Than Perfect, hence its name, can be used as it is in the gelato tray or in the realization (finally!) of cremini without milk and without added sugars obtained by alternating the PiùChePerfetta with a gelato made with our base BiancaVega&Stevia.



Cioccolato Biancolatte

Complete product for the realization of a white chocolate gelato, uniquely with the addition of water. With **26% of white chocolate** into the finished gelato, stands out for its rich and unmistakable taste that reflects exactly what the lovers of the most famous white chocolate in the world look for.

Gianduja Dolce Premium

Gianduja Dolce Premium characterized by a very high percentage of **Tonda Gentile Trilobata Hazelnut**, which in this case represents as much as **46%** of the product, with a gentle and round note.

Fructilemon 100

Powder base for making lemon sorbets with an intense flavor typical of freshly squeezed citrus.

Rich in **dehydrated lemon juice and natural lemon flavor.**

To prepare it, it is necessary to add only water and sugar.