

Base Supernova 100

Innovative **stabilizer for milk base with hot process**, with a delicate milk taste. **Exceptionality stable** in the showcase, it gives the gelato an **excellent percentage of overrun** with an extremely fine and silky texture.

The delicacy of the natural milk flavour and its clean taste make it easy to enhance noble pure pastes as well as the use of high quality cream for a unique Fior di Latte.



Basi Magister

Functional core mixes with high technical level, born from the cooperation of Fructital Research&Development with Maestri Gelatieri. The low dosage allows the gelato maker the maximum flexibility in customizing his own recipes.

Magister Creme

To be used at 3,5% dosage, created by using **selected types of protein** for a creamy gelato, "warm" in the mouth and with a very fine texture.

Excellent stability and creaminess in the showcase, the neutral flavour allows to enhance any paste used.

Magister Frutta

To be used at 3,5% dosage, created to obtain a creamy and "warm" sorbet. Excellent stability and creaminess in the showcase, suitable for sorbets with **high percentages of pulp fruit** as well as for **citrus juice**.

Masters of Taste

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Variegati Gluten Free

To enrich even more the features of our Variegati Line, the great classics are available now with gluten-free biscuits becoming **100% Gluten Free**.

Variegato Lemon Cake, **Variegato Gran Tiramisù Italiano**, **Variegato Black&White** and **Variegato Meliga** will be now available in gluten-free version, while the **Variegato Biscotto** will be available both in the traditional and also in the gluten-free version.

Variegato Red Velvet

Among the innovations proposed in the new range of **Gluten Free** variegati, **Variegato Red Velvet**, which thanks to its peculiar taste and structure, used in combination with gelato made with Masarpone Più, will reproduce in gelato version the typical dessert of which it takes the name. This variegato is rich of gluten free sponge cake with a delicate fruity note that will stand out in any showcase for its spectacular bright red colour.

Variegato Gran Pistacchio

The Variegati line is also enriched with a new proposal which for the first time is both **vegan and also without added sugars**: the **Variegato Gran Pistacchio**. This new product is made of a pistachio cream enriched with roasted pistachio pieces which give it an extraordinary crunchiness and versatility. The big amount of **pistachio in paste and in pieces, 48%** inside the product, make it perfect both as a variegato and as a filling for frozen desserts.

Più Che Perfetta Pistacchio

Delicious pistachio cream with multiple uses, for making Cremini and many other creations, all **without milk and derivatives and without added sugars**. A unique product which, thanks to the high quantity of **pistachio, 30% inside the product**, and to the absence of sugars releases at its best the peculiarities of taste and persistence of this noble ingredient.



Vaniglia Vega&Stevia

The Vega&Stevia Line includes complete bases **without any type of derivative of animal origin** and it is also **without any added sugar**.

After the success of the complete products from the line CioccoVega&Stevia for a chocolate gelato, YoVega&Stevia for a yogurt-flavoured gelato, LemonVega&Stevia for a sugar-free lemon sorbet, **Vaniglia Vega&Stevia** will be added to the range, a complete product to be prepared only by adding water, to make a gelato with an unmistakable vanilla taste.



Vaniglia Bianca Gourmet

Low-dosage flavouring paste from the Specialty line, it stands out for its roundness and flavour intensity, **with no added colourings**.

This pasta has a smooth texture with a big amount of vanilla beans, it can be used as a flavouring both in gelato and also in pastry applications.

Mandorla Pura 100%

100% pure paste, obtained from **light roasting and cold refining of Italian almonds**, it enriches the line of 100% pure Fructital products of the Classic Pastes line. The natural delicacy of the flavour makes it exceptional for making a traditional gelato or for a sorbet or a slush.

