



- For bakeries and confectionery
- For chocolate products
- For ice cream industry
- For dairy plants
- For sauces, ketchup, mustard, mayonnaise production
- For meat and fish industry
- For soup, chip, snack, cracker production





Flavours for all industries

- **Liquid and powder flavours** (more than 100 types can be ordered individually for each client's needs), packing — 1, 10 or 20l
- **Aromatic compounds with herbs and spices** (more than 100 types can be ordered individually for each client's needs), packing — 10 or 15l
- **Aroma pastas** (for ice creams, cream, butter/margarines); dosage 35-120g for 1000ml of mass):

Assortment: Almonds, Amarena Cherries, Apricots, Bananas, Biscotti, Caramel-Latte, Caramel, Creme Brulee, Chocolate, Coconuts, Egg Liqueur, Wild Berries, Green Apple, Hazelnut, Kiwi, Lemon, Mango, Melon, Coffee Mocca, Panna Cotta, Oranges, Peach, Peanut, Peppermint, Pineapple, Pistachios, Raspberry, Strawberry, Walnut, Tartuffo, Tiramisu, Vanilla Bourbon, Vanilla, Vanilla with Zests, Vanilla-Caramel, Whiskey.

Packing — 3kg





“Cocoa cream” line

- Cocoa creams for confectionery non-thermostable
 - Hazelnut cocoa cream (for injection)
 - Cocoa cream with hazelnut aroma (spreadable)
 - Milky cocoa cream
 - Black cocoa cream
 - Strawberry milk cream
 - Pistachio milk cream
 - Peanut cocoa cream (for injection)
 - Milky cream
- Cocoa creams for confectionery thermostable
 - Peanut cocoa cream (2 types)
 - Nougat cream (Nutella-like)
 - Hazelnut cocoa cream
 - Milky cocoa cream (spreadable)

Packing — 12 or 20kg



* All creams can be mixed with margarine or sweet cream. Once opened, no need to store in a refrigerator.



“Cremesa cream” line

- Creams for confectionery **thermostable**

- Cremesa Coffee
- Cremesa Vanilla
- Cremesa Apricot
- Cremesa Cappuccino
- Cremesa Caramel
- Cremesa Strawberry
- Cremesa Wild Berry
- Cremesa Lemon
- Cremesa Apple
- Cremesa Cherry
- Cremesa Hazelnut/Chocolate
- Cremesa Truffle/Chocolate

Packing — 12kg



* All creams can be mixed with margarine or sweet cream. Once opened, no need to store in a refrigerator.



“Glaze” line

- Decorgels for cake decorations
- Caramel
- Chocolate
- White
- Cherry
- Strawberry
- Lemon
- Kiwi and Seeds
- Neutral

Packing — 3kg





“Savoury” line

- Savoury fillings thermostable
- Ham
- Cheese
- Minced Meat
- Mushroom
- Pizza flavour
- Salami
- Spinach
- Tuna
- Vegetable

Prepared following your recipes!!!

- “Salsa pomodoro” thermostable potato paste
- 1000ml water + 200ml water



Packing — 15kg



“Variagato” and “Topping” lines

- Variagato — for decoration of ice cream, confectionery, desserts (with fruit

- Amarena Cherry
- Strawberry
- Caramel
- Exotic Fruits
- Wild Berry
- Melon
- S’nick with Hazelnuts and Wafer Pieces
- Stracciatella
- Tiramisu with Biscuit Pieces
- Wafers — with Hazelnuts and Wafer Pieces

Packing — 3kg



- Toppings — for decoration of ice cream, desserts, confectionery, also suitable for coffee, hot chocolate, cocktails

- Amarena Cherry
- Toffee
- Caramel
- Strawberry
- Chocolate
- Wild Berry
- Mango
- Kiwi
- Coffee
- Maple

Packing — 1kg





Stabilizers for ice cream

- **Crema 50 — a stabilizer for hard ice cream**
 - Suitable for hot and cold treatment
 - Dosage 1 — 30/50g: 1000ml mix
 - Dosage 2 — 50/80g: 1000ml milk
 - Packing — 2.5kg or 10kg
- **Basis for soft ice cream**
 - Vanilla, Chocolate, Strawberry
 - Dosage 1-1.250kg: 3.500kg water and milk
 - Packing — 2.5kg or 20kg

