



**ALVENA**

**DISARONNO**<sup>®</sup>  
— INGREDIENTS —



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# ALVENA

# **ALVENA IS AN ITALIAN COMPANY SPECIALIZED IN THE PRODUCTION OF SEMI-FINISHED PRODUCTS AND SPECIAL PRODUCTS FOR GELATO**

It came to life at the end of the 80s thanks to its founder Ferdinando Peruchetti, forerunner of the times and a character with a unique genius, who immediately turned its attention to innovative products, yoghurt and soy, making them soon the market leader products by consumption in constant and strong growth.

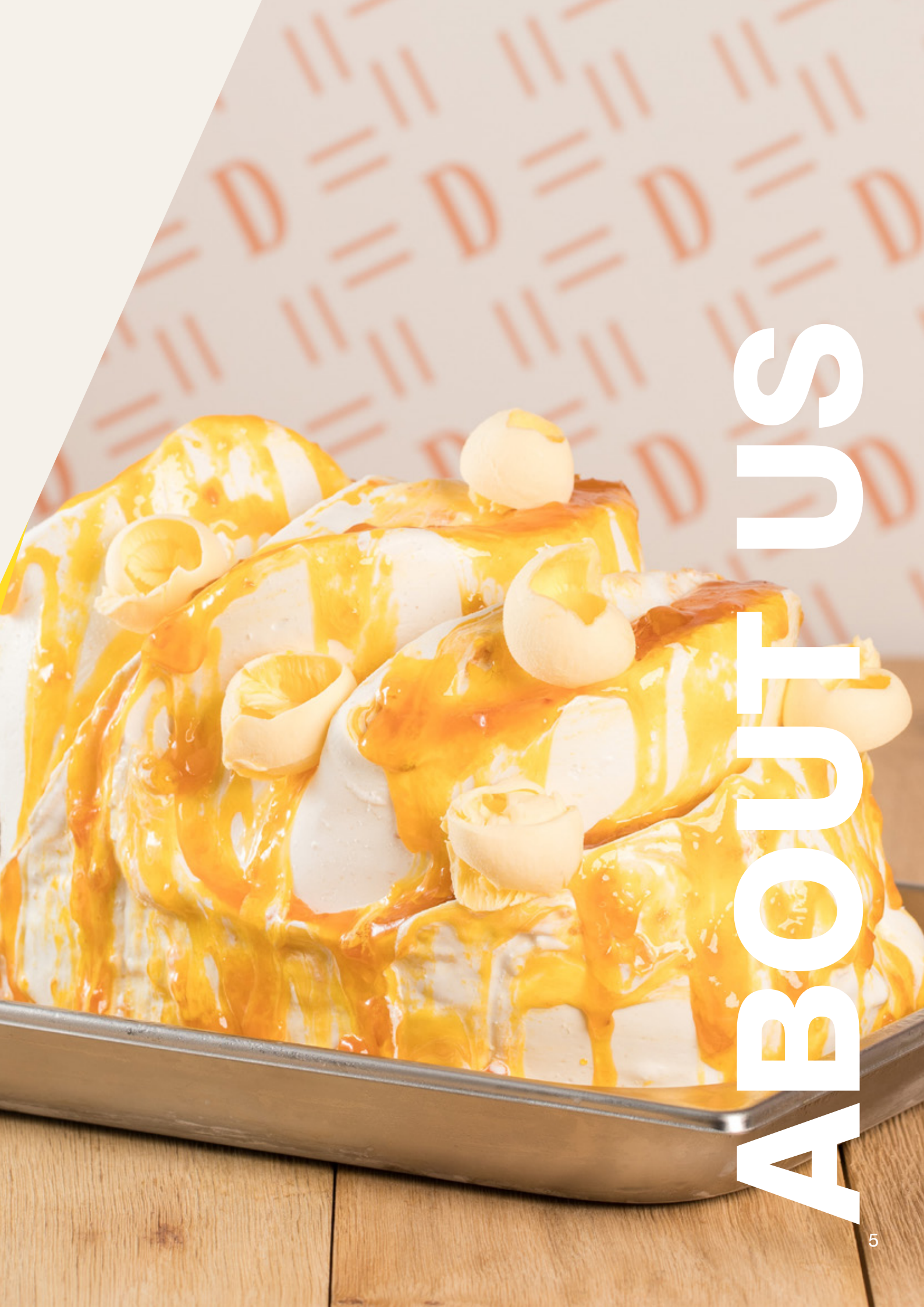
Research, passion and enormous experience immediately characterize the business of Alvena which soon took on an increasingly important and prestigious in the panorama of Italian producers of semi-finished products for gelato.

New product lines are added, reaching a complete range of semi-finished products so as to satisfy every need of gelato makers at 360 °.

All Alvena products are designed and developed by the R&D team with extreme attention to the choice and quality of ingredients and raw materials used for their production.

Alvena's experts develop recipes that are easily achievable in any type of production and the products are accompanied by a complete technical documentation, with all the information nutritional and use.

This has allowed Alvena, over the years, to be a partner of numerous high-level gelato makers and prestigious Italian Industrial Groups.



# ABOUT US

# ALWAYS

# NOWADAYS



# TODAY ALVENA IS PART OF AN IMPORTANT GROUP

and makes use of direct distribution centers, where gelato Makers can find all kinds of of equipment, products and technical assistance to produce and sell an excellent gelato or to open new businesses. In 2011 Alvena, in harmony with the respect is the first company in its sector to use photovoltaics for the energy needs.

Plant products, without milk and animal derivatives, have always represented the DNA corporate.

Over the years, a complete range has been developed that stands out for its technological characteristics.

Alvena is also a gluten-free company, particularly attentive to the trends of market, such as a reduced content of sugars and dairy products.

This has guaranteed great success both domestically and abroad. The brand has made its soy, rice and yoghurt products its strengths, but its The range is constantly being improved and expanded to offer the best.





# MILK BASES



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DAIRY FREE

The powder base line, designed to produce cream gelato, includes a complete range of solutions for every need. Different dosages, flavours and organoleptic characteristics and composition, which can satisfy the most articulated needs of the ice cream maker.

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
<b>Milk Bases</b>						
11BGL0001	ALVEWHITE 100		For the preparation of a balanced mixture for milk gelato. Pleasant aroma of milk and cream, well calibrated that allows the added flavors to bring out.	Dairy	Bag 10 x 1,5 kg	140
11BGL0002	ALVEWHITE 50		For the preparation of a balanced mixture for milk gelato. Pleasant aroma of milk and cream, well calibrated that allows the added flavors to bring out.	Dairy	Bag 20 x 1kg	70
11BGL0006	BASE MILANO Z		To get Gelato with very intense cream taste, with rich and full bodied texture.	Dairy	Bag 8 x 2,5 kg	140-590
11BGL0053 •	BASE TORINO 100		Made of natural origin raw materials only, without emulsifiers, without animal or vegetable added fats, and flavors free. We use just two thickeners, both of them of natural origin: locust bean gum and guar gum. Being totally flavors free, in finished Gelato, it enhances the taste of fresh milk, cream, and flavoring pastes that are added before batching.	Dairy	Bag 10 x 1,5 kg	100
11BGL0061	EASY CREAM		To get an excellent milk flavored gelato, all cold, without emulsifiers nor vegetable fat.	Dairy	Bag 10 x 2 kg	140
11BGL0019 •	ICEMIX		To get Gelato with delicate milk flavor that enhances the taste of flavoring pastes.	Dairy	Bag 8 x 2,5 kg	140-490

# FRUIT BASES



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DAIRY FREE

Even in the case of bases for producing fruit-flavoured gelato and sorbets, the possibility of choice is wide: bases with low dosages, free of milk derivatives, sweetened with fructose, or complete semi-finished products, both in powder and syrup.

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
<b>Fruit Bases</b>						
12BGF0002	ALVEFRUTTA		To be used for gelato mixtures with fresh or frozen fruit or with fruit juices (lemon, orange, tangerine, grapefruit, etc.).	Dairy	Bag 16 x 1kg	50-70
12BGF0016 •	ALVEFRUIT 50		Low dosage, to produce fruit sorbets, fat free and dairy free. It gives great scoopability and creaminess to the finished product.		Bag 20 x 1kg	50-70
12BGF0009	BASE FRUTTA EASYMIX		Stabilized syrup without milk derivatives, with a balanced mix of sugars, easy to use, to obtain sorbets with various fruit flavors (with the use of fresh or frozen fruit).		Bag 2 x 6 kg	540-660
12BGF0008	EASY FRUTTOSIO		Stabilized syrup without milk derivatives, sweetened with fructose, easy to use, to obtain sorbets with various fruit flavors (with the use of fresh or frozen fruit).		Bag 2 x 6 kg	490-540
12BGF0024 •	SORBET LIGHT		Neutral product to produce different flavors fruit sorbets (using fresh or frozen fruit), sweetened with fructose. Its unique feature is to keep sorbet scoopable and creamy over time, particularly suitable for take away.		Bag 10 x 2 kg	430-520
12BGF0021	SNOW LIGHT		Neutral product to obtain sorbets with various fruit flavours (with the use of fresh or frozen fruit), sweetened with fructose. Mainly suitable for banana, pear and apple sorbets, it prevents oxidation, not making them turn black in a tray. The unique feature is to make the finished gelato scoopable and soft in time particularly suitable for take-away.		Sac. 10 x 2 kg	250-430
12BGF0025 •	TUTTAFRUTTA		To produce fruit sorbets, dairy free, and completely without emulsifiers. Rich in vegetable fibers, it keeps Gelato scoopable and creamy in the display cabinet.		Bag 20 x 1kg	140






# SPECIAL BASES










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Alvena was the first to introduce completely vegetable products to make gelato for everyone. The most innovative and trendy lines, respecting nature and consumer well-being, for an ethical and taste choice, also in the alcoholic version

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
<b>Special Bases</b>						
21SBS0184	BASE AVENA		Completely vegetable base, with gluten free oat, sweetened with brown sugar, to produce different flavors sorbets. Suggested pairing with Variegato Cranberry.		Bag 10 x 2 kg	430-540
21SBS0169	BASE BIANCA VEG		Vegan base, to be used with vegetable pastes as hazelnut, pistachio, almond, walnut, coffee, licorice and cocoa. A balanced taste, with a real good texture inside the display cabinet.		Bag 12 x 1,5 kg	540
12BGF0029	BASE EUFORIA		To faithfully reproduce any kind of wine, liquor or cocktail.		Bag 2 x 6 kg	780-490
21SBS0179	BASE ZERO		Base for producing sorbets without added sugar, to be used also with vegetable pastes such as hazelnut, pistachio, almond, walnut and with raw materials such as cocoa, coffee, licorice etc. It does not contain milk and dairy products.		Bag 10 x 2 kg	390-590
21SBS0122	FIORDISOYA		Product to prepare soy Gelato, completely vegetable, dairy free, low calorie, cream flavored, with fructose.	Soy	Bag 10 x 2 kg	490
21SBS0055	RISOLIGHT PRIMAVERA		It can be used with pure pastes to obtain different flavors.		Bag 10 x 2 kg	540
21SBS0156	VEGAN RISOI ENERGY		Rice and soy base, completely vegetable, without milk derivatives, enriched with ginseng and guarana. It can be used with the addition of pastes to make different flavors.		Bag 10 x 2 kg	1 bag + 4 l hot water
21SBS0157	VEGAN NOIR ENERGY		Complete product with dark chocolate flavor, completely vegetable, without milk derivatives, enriched with ginseng and guarana.		Bag 10 x 2 kg	1 bag + 4 l hot water






# CREAM COMPLETE PRODUCTS





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Complete preparations, with a selection of high quality raw materials that give origin to an exquisite cream gelato.

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
<b>Cream Complete Products</b>						
21SBS0172	BANANA BREAD		Typical American dessert. It faithfully reproduces the taste of the original product with aromatic notes of cake, banana and cinnamon.	Dairy	Bag 12 x 1,5 kg	1 bag + 2,800 lt water
11BGL0050	WHITE SOFT		Cream flavour.	Dairy	Bag 10 x 2 kg	300
 21SBS0187	BRUNO GREZZO		Semi-finished decaffeinated coffee powder with beans, without milk derivatives.		Bag 10 x 2 kg	350 g + 650 g boiling water or 540 g + 1 liter boiling water

# FRUIT COMPLETE PRODUCTS

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Complete preparations and powder and syrup neuters.

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
<b>Fruit Complete Products</b>						
21SBS0009	ALVELIMO		For lemon sorbets, completely vegetable.		Bag 10 x 2 kg	1 bag + 4 lt boiling water
21SBS0181	BERRY SOFT		Complete product to make a soft sorbet with berries flavor, without pieces.		Bag 10 x 2 kg	490
21SBS0035	DIECOCCO		For coconut sorbets, completely vegetable, with coconut flakes, sweetened with fructose.		Bag 10 x 2 kg	1 bag + 3 lt boiling water
21SBS0138	FASTFRUIT MELA VERDE		For green apple flavored sorbets.		Bag 12x 1,5 kg	1 bag + 3 lt boiling water
21SBS0139	FASTFRUIT PESCA		For peach flavored sorbets.		Bag 12x 1,5 kg	1 bag + 3 lt boiling water
21SBS0136	FASTFRUIT POMPELMO ROSA		For grapefruit flavored sorbets.		Bag 12x 1,5 kg	1 bag + 3 lt boiling water
14PGF0034	FRUTTIAMO CHINOTTO		For chinotto-flavored sorbets, gelato and granita.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (granita)
14PGF0035	FRUTTIAMO COCCO		For coconut-flavored sorbets, gelato and granita.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (granita)
14PGF0011	FRUTTIAMO FRAGOLA		For strawberry-flavored sorbets, gelato and granita.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (granita)
14PGF0010	FRUTTIAMO FRUTTI DI BOSCO		For berry-flavored sorbets, gelato and granita.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (granita)
14PGF0006	FRUTTIAMO LAMPONE		For raspberry-flavored sorbets, gelato and granita.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (granita)
14PGF0044	FRUTTIAMO MANDORLA		For almond-flavored sorbets, gelato and granita.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (granita)
14PGF0016	FRUTTIAMO MANGO		For mango-flavored sorbets, gelato and granita.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (granita)
14PGF0004	FRUTTIAMO MELAGRANA		For pomegranate-flavored sorbets, gelato and granita.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (granita)
14PGF0014	FRUTTIAMO MELONE		For melon-flavored sorbets, gelato and granita.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (granita)
14PGF0007	FRUTTIAMO MIRTILLO		For blueberry-flavored sorbets, gelato and granita.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (granita)
14PGF0018	FRUTTIAMO PESCA		For peach-flavored sorbets, gelato and granita.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (granita)
14PGF0036	FRUTTIAMO SPRITZ		For spritz-flavored sorbets, gelato and granita.		Jar 8 x 1,9 kg	1 jar + 2.6 lt water (sorbet) 1 jar + 3.85 lt water (granita)
21SBS0189	TROPICALE PROTEICO		Semi-finished powder with tropical flavour, with chia seeds.		Bag 10 x 2 kg	1 bag + 3 lt boiling water






# FRUIT

Product to create fruit sorbets.



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Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
<b>Fruit</b>						
41PFC0115 •	POLPA DI MANGO 100%		Product for making fruit sorbets.		2 x 5	To taste





# CREAM FLAVOURS

Paste products to add to the mix to characterize the taste.



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Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
13PGC0094	ARACHIDE		Peanut paste, excellent either alone or combined with Variegato arachide.	Peanut, nuts.	Tin 4 x 2,5 kg	100
13PGC0047	CARAMELLO		Caramel flavor.		Tin 4 x 3 kg	80-100
13PGC0066	CARAMELLO SALATO		Salty caramel flavor.		Tin 4 x 3 kg	80-100
13PGC0071	CASSATA MC		Sicilian cassata flavor with maxi candied fruit. Also to be used as a variegated.	Sulfur dioxide and sulphites.	Tin 4 x 3 kg	100-120
13PGC0026 •	CANNELLA		Cinnamon flavor.		Tin 4 x 3 kg	40-60
13PGC0081	CANTUCCIO FIORENTINO		It reproduces the taste of typical Tuscan Cantucci and it is well combined to an excellent Variegato cantuccio fiorentino.	Eggs, nuts, milk	Tin 4 x 3 kg	80-120
13PGC0007	CREMA AGLI AGRUMI DI SICILIA		Excellent both on its own and paired with crunchy almond and pistachio granules..	Eggs, milk	Tin 4 x 3 kg	80-100
13PGC0035	CREMA AL MIELE		Cream flavor with honey.	Eggs, milk	Tin 4 x 3 kg	50-70
13PGC0121 •	CREMA CATALANA		With the unmistakable taste of cream and caramelized sugar. Best paired with caramel topping and micro-encapsulated cane sugar.	Eggs, milk	Tin 4 x 3 kg	100
13PGC0085	CREMA FRE-E		Cream flavor with natural aroma.	Eggs	Jar 8 x 1,8 kg	100
13PGC0048 •	CREUOVO		Egg cream flavor.	Eggs	Tin 4 x 3 kg	80-100
13PGC0129	CREUOVO ZERO		Egg cream flavor with no added sugars, suitable for use with Base Zero.	Eggs	Tin 4 x 3 kg	100
13PGC0005	CRÈME LOUISE		Creamy egg-flavored paste with light aromatic notes of lemon and cinnamon.	Eggs	Tin 4 x 3 kg	80-100
13PGC0128	COTTON CANDY		Blue-colored with a cotton candy flavor. To decorate with colorful sugar letters, micro-encapsulated cane sugar, caramel topping, or salted caramel.		Tin 4 x 3 kg	100
13PGC0013	GRAN CREMA AL MASCARPONE		Mascarpone flavor.	Eggs, milk	Tin 4 x 3 kg	80-100
13PGC0030	LIQUIRIZIA		Licorice flavor.		Tin 4 x 3 kg	80-100
13PGC0018	MANDORLA TOSTATA		Made only by 100% Sicilian almonds.	Nuts	Tin 4 x 3 kg	120
14PGF0025	MALAGA		Malaga Flavor, rich in sultanas soaked in Marsala, to be combined with the Malaga Variegated.		Tin 4 x 3 kg	80-120
13PGC0022	MENTA BIANCA DI PANCALIERI		Concentrated, enriched with Peppermint grown in Pancalieri.		Tin 4 x 3 kg	20-30
13PGC0034	MENTA GREEN		Mint taste with a green color.		Tin 4 x 3 kg	40-60
13PGC0039	NOCE PURA 100%		Made only from 100% Sorrento walnuts.	Nuts	Tin 4 x 2,5 kg	80-100
13PGC0038	NOCCIOLA SUPERIOR	 	Selected and toasted hazelnut paste, with a taste round and punchy.	Nuts	Tin 4 x 2,5 kg	80-100
13PGC0058	ORIGINAL CHEESECAKE		Taste faithful to the classic and original American dessert. To be paired with Variegated berries.	Dairy	Tin 4 x 3 kg	100
13PGC0093	PANERA GENOVESE		Taste of the typical Genoese dessert, with an intense coffee flavor.	Dairy	Tin 4 x 3 kg	100
13PGC0046 •	PASTA BISCOKREM		Biscuit flavour, to be combined with the biscokrok variegated.	Eggs, milk	Tin 4 x 2,5 kg	50
13PGC0037	PASTA NOCCIOLA ALBA EXTRA®		Hazelnut paste, with only selected hazelnuts from Cuneo and Asti.	Nuts	Tin 4 x 2,5 kg	80-100
13PGC0101	PASTA OROBIANCO Kg 3		Milk flavor to be combined with Oronero Variegated to obtain a gelato with a flavor similar to the famous OREO biscuit.	Dairy	Tin 4 x 3 kg	100
13PGC0102	PASTA PANE,BURRO E ...		Bread and butter flavour, to be combined with apricot variegated or microencapsulated cane sugar.	Dairy	Tin 4 x 3 kg	100
13PGC0042	POLPA DI COCCO		Coconut flavour, rich in shredded coconut flakes.	Sulfur dioxide and sulphites.	Tin 4 x 3 kg	100
13PGC0044	PISTACCHIO 100% TOP	 	Pistachio paste, with pistachios 100% Sicily.	Nuts	Tin 4 x 2,5 kg	80-100

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/t
13PGC0040	PISTACCHIO PURO		Pistachio paste, with selected pistachios.	Nuts	Tin 4 x 2,5 kg	80-100
13PGC0106	PISTACCHIO SICILIA		Pistachio paste, with pistachios 100% Sicily without dyes.	Nuts	Tin 4 x 2,5 kg	80-100
13PGC0029	PISTACCHIO VERDE BRONTE DOP		Green pistachio paste from Bronte PDO.	Nuts	Tin 4 x 2,5 kg	80-100
13PGC0104	PRALINATO MEDITERRANEO	 	Skilful mix of almonds, hazelnuts and cashews, enriched with an exquisite praline grain of almond and hazelnut.	Nuts	Tin 4 x 2,5 kg	100
13PGC0050	RICOTTA		With fresh sheep's milk ricotta, excellent both alone and paired with the Variegato caramelized figs, Variegated pear or the Cassata MC.	Eggs, milk	Tin 4 x 3 kg	130-150
13PGC0097	SBIRULINA "ABC..."		It resembles the candy flavor. Contains seaweed SPIRULINA (a green-blue micro algae) and apple.	Dairy	Tin 4 x 3 kg	80-100
13PGC0051	TIRAMISÙ AL MASCARPONE		With fresh eggs and mascarpone and marsala wine.	Eggs, milk	Tin 4 x 3 kg	80-100
13PGC0064	VANIGLIA AURORA		Vanilla taste.	Eggs	Tin 4 x 3 kg	30-50
13PGC0053	VANIGLIA BACCHE N.A		Alcohol-free vanilla taste.	Eggs	Tin 4 x 3 kg	50
13PGC0092	VANIGLIA FREE EGG		Egg-free, yellow in color, completely vegetable.		Tin 8 x 1,9kg	50
13PGC0054	ZABAGLIONE		Taste of eggnog.	Dairy	Tin 4 x 3 kg	100-140





# VARIEGATES AND DECORATIONS



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Paste products to decorate gelato and pastry products.

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
19VCG0028	ALBICOCCA		With lots of pieces of fruit. Ideal for variegating ice cream with the flavour of bread, butter and...		Tin 4 x 3 kg	To taste
19VCG0040	AMARENA PIÙ 60%		Rich in fruit (60%) of large caliber (22/24). Ideal for variegating gelato, semifreddos, single portions and yogurt.	Sulphur dioxide and sulphites.	Tin 4 x 3 kg	To taste
19VCG0007	AMARENA VARIEGATA		With candied cherries in pieces.	Sulphur dioxide and sulphites.	Tin 4 x 3 kg	To taste
19VCG0034	ARACHIDE		With salted peanuts. Hazelnut and cocoa flavour.	Peanut, Nuts, soy, milk.	Tin 4 x 2,5 kg	To taste
19VCG0039	ARACHIDE BIANCO		With salted peanuts. Excellent for variegating salted caramel.	Peanut, milk.	Tin 4 x 2,5 kg	To taste
19VCG0012	ARANCIA SCORZA		Rich in fruit pieces. Ideal for variegating any type of chocolate gelato.	Sulphur dioxide and sulphites.	Tin 4 x 3 kg	To taste
19VCG0017	BISCOKROK		Very fine cocoa and hazelnut cream, enriched with pieces of shortbread. Ideal for variegating Biscokrem.	Peanut, soy, milk.	Tin 4 x 3 kg	To taste
19VCG0026	CANTUCCIO FIORENTINO		Rich in original cantucci grains (gluten-free). Ideal for variegating the Cantuccio Fiorentino.	Peanut, Nuts, Lupin and milk derivatives.	Tin 4 x 2,5 kg	To taste

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
19VCG0075	CIOCCOLATO GREZZO		Variegato with an intense and persistent dark chocolate flavor with microencapsulated cane sugar granules that provide a crunchy and full-bodied sensation on the palate.		Tin 4 x 3 kg	To taste
19VCG0071	COCCORELLO		A mix of flavors with the aroma of white chocolate, coconut, and crunchy almond granules.	Nuts, soy, milk.	Tin 4 x 2,5 kg	To taste
19VCG0073	CRANBERRY		Rich in fruit pieces, with a dark red color and intense cranberry flavor. Perfect to pair with Base Avena, ideal for variegating gelato, sorbets, semifreddi, yogurt, and chocolate.		Tin 4 x 3 kg	To taste
19VCG0057	CRAZY ROUGE		Raspberry, Rhubarb, and Elderflower. A very unique mix that offers a harmonious fruity bouquet, ideal for variegating Pralinato Mediterraneo or Vaniglia Aurora.		Tin 4 x 3 kg	To taste
13PGC0011	CROCCANTELLA		Crunchy sauce with hazelnut and cocoa flavor.	Nuts, soy, milk.	Tin 4 x 3 kg	To taste
19VCG0008	CUOR DI AMARENA INTERA		With whole candied sour cherries.	Sulphur dioxide and sulphites.	Tin 4 x 3 kg	To taste
19VCG0076	DRAGON FRUIT ZERO		Dragon fruit, also known as pitahaya or dragon fruit, originates from Central America. Its exterior ranges from pink to reddish-brown, while the interior is white or red with seeds. Rich in minerals. No added sugars.		Tin 4 x 3 kg	To taste
19VCG0052	EXOTIC		Made with mango, passion fruit, and guava, it is fresh and energizing, ideal for variegating yogurt.		Tin 4 x 3 kg	To taste
19VCG0025	FICHI CAMELLATI		Rich in fruit pieces. Recommended for variegating gelato with ricotta flavor.		Tin 4 x 3 kg	To taste
19VCG0019	FRAGOLINA DI BOSCO		With a minimum fruit content of 45%. Ideal for variegating gelati, semifreddi, and single portions.		Tin 4 x 3 kg	To taste
19VCG0032	FRUTTI DI BOSCO		With a minimum fruit content of 45%. Ideal for variegating gelato with cheesecake flavor.		Tin 4 x 3 kg	To taste
19VCG0046	LIMONE ZENZERO		Rich in small fruit pieces, ideal for variegating gelato with honey cream flavor.	Sulphur dioxide and sulphites.	Tin 4 x 3 kg	To taste
19VCG0036	LIME FRESH		Lime-flavored, with a fresh note, rich in small fruit pieces. Ideal for variegating sorbet with mojito flavor.	Sulphur dioxide and sulphites.	Tin 4 x 3 kg	To taste
19VCG0072	LITCHI e PESCA		Made with lychee puree and peach cubes, ideal for variegating flavors like yogurt, fiordilatte, etc.		Tin 4 x 3 kg	To taste
19VCG0042	MANDORLA TOSTATA		Excellent variegato with almond pieces.		Tin 4 x 2,5 kg	To taste
19VCG0029	MELA E CANNELLA		Rich in apple pieces. Recommended pairing with Biscokrem Paste.		Tin 4 x 3 kg	To taste
19VCG0035	MARRONI		Rich in pieces.		Lat. 4 x 3 kg	To taste
19VCG0056	NOCCIOLA KROK		Hazelnut-based and enriched with crunchy wafers. Perfect to pair with Panera Paste or Coconut Pulp.	Nuts, milk.	Tin 4 x 2,5 kg	To taste
19VCG0047	ORONERO		Perfect to pair with Orobianco Paste to create a gelato with a flavor similar to the famous OREO cookie.	Nuts, soy, milk.	Tin 4 x 3 kg	To taste
19VCG0020	PERA		With a minimum fruit content of 45%. Ideal for variegating gelati, semifreddi, and single portions.		Tin 4 x 3 kg	To taste
19VCG0051	PISTACCHIO KROK		Pistachio paste-based, with a mix of granules that make it exquisite and crunchy on the palate.	Nuts, soy, milk.	Tin 4 x 2,5 kg	To taste
19VCG0037	VARIEGATO CHIA		Tropical-flavored variegato with chia seeds, completely plant-based.		Tin 4 x 3 kg	To taste
19VCG0077	VARIEGATO MOKKA GREZZO		Variegato with cocoa/hazelnut/coffee notes, microencapsulated sugar with a slight saltiness, and almond granules without added dairy derivatives.	Nuts	Lat. 4 x 3	To taste
19VCG0078	VARIEGATO OMEGA-3 NUT MIX		Variegato with dried fruit (contains walnut, hazelnut, almond) and a source of Omega-3.	Milk, nuts, soy	Lat. 4 x 3	To taste
19VCG0049	ZUCCHERO DI CANNA MICROINCAPSULATO		Made with cocoa butter, ideal for variegating the flavor of «Pane, burro e...»		Bag 24 x 0,5 kg	To taste






# YOGURT

Powder products for yogurt gelato and frozen yogurt, to be used also in batch freezer or cold cream machine.



 VEGAN OK

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 DAIRY FREE

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
<b>Yogurt</b>						
21SBS0142 •	YOFREE S.A.		Complete product for making yogurt gelato using only fresh whole or skim yogurt. Free of added flavors, sugars, and fats.	Milk derivatives	Bag 10 x 2 kg	330
21SBS0188	YOMEGA3		Powdered mix with natural yogurt flavor, low-calorie, and a source of Omega 3.	Milk derivatives	Bag 10 x 2 kg	One 2 kg bag + 4.7 kg yogurt
21SBS0180 •	YOMILK		Complete product to be used with milk to create soft yogurt-flavored gelato.	Milk derivatives	Bag 10 x 2 kg	280
13PGC0065	YOPLÀ 50		Yogurt paste to be used in the white mix. Its main and distinctive feature, in terms of both quality and taste, is the presence of 28% fresh yogurt, free of hydrogenated fats.	Milk derivatives	LATTA 4 X KG 3	50
21SBS0084	YOVITAL C2 S.A.		To be combined with sugar or fructose and used with fresh whole or skim yogurt. Non-flavored product.	Milk derivatives	Bag 3 x 5 kg	90-110
21SBS0069 •	YOVITALITY F 22/24		Complete product to be used with yogurt to make yogurt gelato without added sucrose, sweetened only with fructose. A gelato containing 75% to 80% fresh yogurt, rich in live cultures, with very low lactose content. Flavored version.	Milk derivatives	Bag 10 x 2 kg	280-320
21SBS0078	YOVITALITY F 22/24 S.A.		Complete product to be used with yogurt to make yogurt gelato without added sucrose, sweetened only with fructose. A gelato containing 75% to 80% fresh yogurt, rich in live cultures, with very low lactose content. Non-flavored version.	Milk derivatives	Bag 10 x 2 kg	250-370
21SBS0087	YOVITALITY GRECO		Complete product to be used directly with yogurt to create Greek yogurt gelato, without added sucrose, sweetened with fructose. A gelato with 75% fresh yogurt, rich in live cultures, with very low lactose content.	Milk derivatives	Bag 10 x 2 kg	330
21SBS0092	YOVITALITY Z 20/27		Complete product to be used with yogurt to make yogurt gelato with sugar. Flavored version. A gelato containing 75% to 80% fresh yogurt, rich in live cultures, with very low lactose content.	Milk derivatives	Bag 10 x 2 kg	250-370
21SBS0094 •	YOVITALITY Z 20/27 S.A.		Complete product to be used with yogurt to make yogurt gelato with sugar. Non-flavored version. A gelato containing 75% to 80% fresh yogurt, rich in live cultures, with very low lactose content.	Milk derivatives	Bag 20 x 1 kg	250-370





# CHOCOLATES

Balanced powder mixes to obtain delicious chocolate gelato in all its variations: dark, milk, without milk derivatives, sweetened with fructose, with cocoa beans, with no added sugar or cocoa mass.











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Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
21SBS0010 •	ALVEMORO Z		Complete product with dark chocolate flavor, free of milk and milk derivatives, with a mix of dark cocoa powders.		Bag 4 x 6 kg	670
11BGL0051	BROWN SOFT		Complete product for making soft gelato with chocolate flavor.	Milk, soy	Bag 10 x 2 kg	300
24PCC0012	CIOBON LAIT		Complete preparation for hot chocolate with milk chocolate flavor.	Milk derivatives.	Bag 10 x 1,2 kg	1 bag + 2.8 lt water or milk
24PCC0010	CIOBON NOIR		Complete preparation for hot chocolate with dark chocolate flavor.	Milk derivatives.	Bag 10 x 1,2 kg	1 bag + 2.8 lt water or milk
24PCC0018	CIOBON NOIR VEG		Complete preparation for hot chocolate with dark chocolate flavor, entirely plant-based.	Soy	Bag 10 x 1,2 kg	1 bag + 2.8 lt water or milk
21SBS0029	CIOCOLAT LAIT Z		Complete product with milk chocolate flavor.	Soy, milk	Bag 10 x 2 kg	1 bag + 3 lt boiling water
21SBS0031 •	CIOCOLAT NOIR Z®		Complete product with dark "bitter" chocolate flavor, featuring various types of chocolate and cocoa.	Milk derivatives	Bag 10 x 1,92 kg	1 bag + 2.08 lt boiling water
21SBS0182	CIOCCOLATONE		Complete product with chocolate flavor, containing cocoa mass, cocoa, and dark chocolate, free of milk and milk derivatives.		Bag 10 x 1,89 kg	1 bag + 2.61 lt boiling water
21SBS0050 •	MORO CIOCOLAT NOIR F		Complete product with dark "bitter" chocolate flavor, sweetened only with fructose.	Milk derivatives	Bag 10 x 1,8 kg	1 bag + 2.2 lt boiling water
21SBS0185 •	MORO GREZZO		Complete powder product to be used with water to make sorbets with intense chocolate flavor, containing cocoa nibs.		Bag 10 x 2 kg	1 bag + 3 lt boiling water
21SBS0162	MORO PURO		Dark chocolate flavor. A versatile product offering multiple benefits: low dosage, free of milk and derivatives, with only natural emulsifiers. Customizable by adding any type of couverture or dark chocolate, including single-origin.		Bag 12 x 1.52 kg	1 bag + 2.52 lt boiling water
21SBS0183 •	NOIR ZERO		Complete product with dark chocolate flavor, free of added sugars, containing cocoa mass, and entirely plant-based.		Bag 10 x 2 kg	1 bag + 3.26 lt boiling water
21SBS0186 •	SUPER GIANDUIA		Born from an unexpected idea, this product helps gelato makers easily and quickly produce gelato with gianduia flavor. It can be prepared with water or milk as desired.	Milk derivatives	Bag 10 x 2 kg	1 bag + 3 lt boiling water



# TOPPING



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Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
<b>Topping</b>						
18TOP0026	AMARENA		Topping without added sugar; sugars present derive from fruit. For its organoleptic and structural characteristics it is ideal for decorating cups («Coppa amarena»), ice cream cones in particular with fiordilatte, vanilla and yogurt flavors.		Bott. 14 x 1kg	To taste
18TOP0030	CACAO		Topping without added sugar; the sugars present derive from the ingredients Characterising. For its dark flavor and due to its structure, it lends itself to the classics used in ice cream parlors to decorate cups, cones and ice cream cups and single portions.		Bott. 14 x 1kg	To taste

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lit
18TOP0029	CAMEL	🌱	Topping without added sugar; the sugars present derive from the ingredients Characterising. For its characteristics organoleptic and structure, it is ideal for decorate ice cream cups, cones and cups and single portions.		Bott. 14 x 1kg	To taste
18TOP0025	FRAGOLA	🌱	Topping without added sugar; sugars present derive from fruit. For its organoleptic characteristics and structure is Ideal for decorating cups, cones and cups of ice cream (in particular with fiordilatte and yogurt) and single portions.		Bott. 14 x 1kg	To taste
18TOP0028	FRUTTI DI BOSCO	🌱	Topping without added sugar; sugars present derive from fruit. For its organoleptic characteristics and structure is ideal for decorating ice cream cups and cones, in particular to the Yogurt, Fiordilatte and Vanilla and single portions.		Bott. 14 x 1kg	To taste
18TOP0027	MANGO	🌱	Topping without added sugar; sugars present derive from fruit. It is characterized by a very intense flavor of mangoes.		Bott. 14 x 1kg	To taste





# SLUSHES



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Liquid preparations, to be used with fresh or frozen fruit, vegetables, soft drinks, juices etc. Unique feature: “self-freezing”, which does not require the use of traditional Machinery. It can be frozen in a blast chiller or freezer.

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
17SSG0017	GRANIFAST Z		Neutral mix of reducing sugars to make granitas in various flavors. Sweetened with sucrose.		Tank 2 x 7 kg	200-330 / lt mix
17SSG0021	GRANIFAST ZERO		Syrup made from a balanced and stabilized mixture of polyols and fibers to be used for granitas without added sugars in various fruit flavors and granitas with pure plant-based pastes.		Bucket 2 x 6 kg	250 / lt mix
17SSG0004	GRANIFRUTTA		Neutral mix of reducing sugars for granitas in various flavors. Free of added sucrose, sweetened with fructose.		Tank 2 x 7 kg	200-330 / lt mix
17SSG0006	GRANIMENTA		Mix of reducing sugars for mint-flavored granitas. Free of added sucrose, sweetened with fructose.		Tank 2 x 7 kg	200-330

# PASTRY



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Solutions for the preparation of semifreddi and desserts.

Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
16SPS0032	ALVEPAN		Cream flavor. Product to be whipped in a planetary mixer with water to create a completely plant-based semifreddo. Can be customized with flavors used in gelato production.	Soy	Bag 10 x 2 kg	670-820
16SPS0039	AMARENA GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 25°/35°C.		Tin 4 x 3 kg	To taste
16SPS0058	ARANCIA/VANIGLIA GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 25°/35°C.		Tin 4 x 3 kg	To taste
16SPS0057	BAGNA ANALCOLICA AI FRUTTI ROSSI		Red fruits flavor.		Bottle 9 x 1,5 kg	490
16SPS0001	BAGNA ANALCOLICA CAFFÈ		Coffee flavor.		Bottle 9 x 1,5 kg	490
16SPS0002	BAGNA ANALCOLICA VANIGLIA		Vanilla flavor.		Bottle 9 x 1,5 kg	490
16SPS0049	BISCOTORTA		With butter and cocoa.	Nuts, soy, milk	Bag 12 x 1 kg	Q.B.
16SPS0009	BONCAKES LATTE		Neutral milk-flavored paste to be whipped with 35%-38% cream. Contains fresh milk, sweetened with fructose. Can be customized with flavors used in gelato production.	Milk derivatives	Jar 9 x 0,6 kg	125-330
16SPS0036	CARAMELLO GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 25°/35°C.		Tin 4 x 3 kg	To taste
16SPS0037	CIOCCOBIANCO GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 30°/40°C.	Milk derivatives	Tin 4 x 3 kg	To taste
16SPS0033	CIOCCOLATO GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 30°/40°C.	Milk derivatives	Tin 4 x 3 kg	To taste
16SPS0048	GLASSA CRYSTAL		Excellent shine even at -20°C. Usage temperature 25°/35°C. Neutral and transparent product.		Tin 4 x 3 kg	To taste
16SPS0034	FRAGOLA GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 25°/35°C.		Tin 4 x 3 kg	To taste
16SPS0040	LAMPONE GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 25°/35°C.		Tin 4 x 3 kg	To taste
16SPS0059	LIMONE & YUZU GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 25°/35°C.		Tin 4 x 3 kg	To taste
16SPS0047	MANGO GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 25°/35°C.		Tin 4 x 3 kg	To taste
16SPS0060	PISTACCHIO GLASSA LUCIDA		Excellent shine even at -20°C. Usage temperature 25°/35°C.	Nuts	Tin 4 x 3 kg	To taste
16SPS0054	SEMICAKES		To be used with cream only to create semifreddos that can be stored at both negative and positive temperatures (max 2 days).	Milk derivatives	Bag 10 x 2 kg	250
41PFC0034	SQUISITA CIOKBIANCO		Soft cream with white chocolate flavor.	Milk derivatives	Tin 4 x 2,5 kg	To taste
41PFC0113	SQUISITA EXTRA FONDENTE		Soft cream with bitter cocoa flavor.	Nuts, milk	Tin 4 x 2,5 kg	To taste
41PFC0042	SQUISITA PISTACCHIO		Soft cream with pistachio flavor.	Nuts, milk	Tin 4 x 2,5 kg	To taste
41PFC0164	SQUISITOSA		Spreadable cream with cocoa and hazelnut flavor.	Nuts, milk	Tin 4 x 2,5 kg	To taste
16SPS0051	TORTA VEG		Vanilla flavor. Completely plant-based.	Soy	Bag 12 x 1 kg	To taste




# NEUTERS AND SUPPLEMENTS

Products for the preparations in gelato and pastry.



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Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
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## Neuters and supplements

15NSE0001	ALVECITROS		Citric solution.		Crt. kg 10,8 Bottle kg 1,2	To taste
15NSE0007	ALVEMONOS		Neutral for Cream gelato		Bag 18 x 1	5
15NSE0035	AROMA PANNA		Liquid cream flavor.		Bottle 9 x 1,2 kg	10-15
15NSE0036	AROMA VANIGLIA		Liquid vanilla flavor.		Bottle 9 x 1,2 kg	10-15
14PGF0031	CREMAROMA ALBI-COCCA		Apricot-flavored liquid flavoring.		Bottle 9 x 1,2 kg	30-40
14PGF0030	CREMAROMA ARANCIA		Liquid flavoring with orange flavor.		Bottle 9 x 1,2 kg	30-40
12BGF0012	FRUTTO AL 42		Product based on food additives, suitable for mixtures of water-based gelato with the addition of fruit or juices.		Bag 10 x 2 kg	5-10
12BGF0010	FRUTTABELLA		Antioxidant for fresh fruit.		Bottle 9 x 1,5 kg	90
16SPS0023	GELLINA		Fresh fruit polish		Bag 9 x 1,5 kg	To taste
15NSE0022	INTEGRALVE		Supplement for cream gelato bases	Dairy	Bag 14 x 1kg	20-30
16SPS0050	JELLY MIX		Gelatinizing powder product for Gelato and Pastry.		Bag 24 x 0,5 kg	15-25
14PGF0019	LIMONISSIMO		Natural lemon flavoring.		Bottle 9 x 1,5 kg	To taste
15NSE0024	NEUTROCREM		Vegan base, to be used with vegetable pastes such as hazelnut, neutral for Cream Gelato.	Dairy	Bag 16 x 1 kg	10
15NSE0031	SUCROGEL N.2		Mix of reducing sugars.		Bag 4 x 5 kg	30-50





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**ALVENA**

**DISARONNO®**  
— INGREDIENTS —



Code	Product	Characteristics	Description	Allergens	Pack/kg	Dose g/lt
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## Neuters and supplements

15NSE0001	ALVECITROS		Citric solution.		Crt. kg 10,8 Bottle kg 1,2	To taste
15NSE0007	ALVEMONOS		Neutral for Cream gelato.		Bag 18 x 1	5
15NSE0035	AROMA PANNA		Liquid cream flavor.		Bottle 9 x 1,2 kg	10-15
15NSE0036	AROMA VANIGLIA		Liquid vanilla flavor.		Bottle 9 x 1,2 kg	10-15
14PGF0031	CREMAROMA ALBI-COCCA		Apricot-flavored liquid flavoring.		Bottle 9 x 1,2 kg	30-40
14PGF0030	CREMAROMA ARANCIA		Liquid flavoring with orange flavor.		Bottle 9 x 1,2 kg	30-40
12BGF0012	FRUTTO AL 42		Product based on food additives, suitable for mixtures of water-based gelato with the addition of fruit or juices.		Bag 10 x 2 kg	5-10
12BGF0010	FRUTTABELLA		Antioxidant for fresh fruit.		Bottle 9 x 1,5 kg	90
16SPS0023	GELLINA		Fresh fruit polish.		Bag 9 x 1,5 kg	To taste
15NSE0022	INTEGRALVE		Supplement for cream gelato bases.	Dairy	Bag 14 x 1kg	20-30
16SPS0050	JELLY MIX		Gelatinizing powder product for Gelato and Pastry.		Bag 24 x 0,5 kg	15-25
14PGF0019	LIMONISSIMO		Natural lemon flavoring.		Bottle 9 x 1,5 kg	To taste
15NSE0024	NEUTROCREM		Vegan base, to be used with vegetable pastes such as hazelnut, neutral for Cream Gelato.	Dairy	Bag 16 x 1 kg	10
15NSE0031	SUCROGEL N.2		Mix of reducing sugars.		Bag 4 x 5 kg	30-50

