

A top-down view of various gelato items on a light blue wooden surface. There are two waffle cones with chocolate gelato, two scoops of chocolate gelato, two cinnamon sticks, a metal scoop with gelato, and a small tray with gelato and a mint leaf.

# gelato

SPECIAL SELECTION BY

1978 - 2018

A logo celebrating 40 years, with "40" in a stylized font and a small Italian flag graphic below it.

40<sup>th</sup>



*OUR*



- **NEUTRAL BASES**
- **SPEEDY** (ready mixes)
- **PASTES**



# Products



OUR PASTES ARE SPECIFICALLY STUDIED TO BE USED IN COMBINATION WITH THE NEUTRAL BASES OR TO ENHANCE THE FLAVOUR OF THE SPEEDY READY MIXES.



HAZELNUT  
PISTACHIO  
GIANDUIA  
CREAM  
ZABAGLIONE (EGGNOG)  
CARAMEL

PUFFO  
COCONUT  
BANANA  
MANGO  
MARACUJA  
PEACH

MELON  
STRAWBERRY  
WILD BERRIES  
RASPBERRY  
BLUEBERRY



Our pastes are made with selected raw materials to guarantee the highest quality and best flavour.



# Preparation

## NEUTRAL BASE FOR MILK GELATO

HAZELNUT

CREAM

PISTACHIO

ZABAGLIONE (eggnog)

GIANDUIA

CARAMEL

PUFFO

COCONUT

BANANA

Our range of neutral base is studied to fulfil the requirements of ice cream masters. Create and personalize flavours with our collection of ice cream pastes.



NEUTRAL MILK BASE

PASTE

### DOSAGE:

500 g. neutral milk base

+ 1 lt milk

+ 8/10% of paste



# with paste

Our bases give your ice cream a perfect consistency, a creamy texture and ensure a long durability of the finished product.

## NEUTRAL BASE FOR FRUIT GELATO

MANGO

MARACUJA

PEACH

MELON

STRAWBERRY

WILD BERRIES

RASPBERRY

BLUEBERRY



NEUTRAL FRUIT BASE

PASTE

### DOSAGE:

- 50 g neutral fruit base
- + 180 g sugar
- + 670 ml water
- + 8/10% of paste



# Preparation

## SPEEDY MIXES MILK FLAVOURS

FIOR DI LATTE (MILK)

VANILLA WITH BERRIES

MADAGASCAR VANILLA

COFFEE

CREAM \*

HAZELNUT \*

HAZELNUT PREMIUM \*

PISTACHIO \*

PISTACHIO PREMIUM \*

BANANI \*

CARAMEL MOU \*

COCONUT \*

YOGHURT \*

CHOCOLATE \*

Our Speedy range consists of already flavoured mixes, fast and easy to prepare by adding water or milk in a cold process. All the ingredients are perfectly balanced, for a rich taste and a flawless texture.



## SPEEDY MIX MILK FLAVOURS

FOR A STRONGER FLAVOUR



\* ADDITION  
OF PASTE  
(5%)



DOSAGE:

3 lt milk

(or fresh cream)



# with speedy mixes

Our bases give your ice cream a perfect consistency, a creamy texture and ensure a long durability of the finished product.

## SPEEDY MIXES FRUIT FLAVOURS

GREEN APPLE

LEMON

STRAWBERRY\*

ORANGE

PEACH\*

FOREST BERRIES\*

LIMONCELLO

MELON\*

RASPBERRY\*



## SPEEDY MIXES FRUIT FLAVOURS

FOR A STRONGER FLAVOUR



ADDITION OF  
FRESH FRUIT  
(10%)



\*ADDITION  
OF PASTE  
(5%)

DOSAGE:  
3 lt water



1978 - 2018



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