



2021 | CATALOGUE



ALWAYS ON YOUR SIDE

Why choose Fructital

Fructital has been working in the production of ingredients for gelato and pastry since 1922, always defending the tradition of Italian gelato.

For us tradition is the real innovation!

Starting from the ancient and solid tradition up to the most modern technologies the Company offers its customers a wide range of exclusive products.

... SINCE 1922



The beginnings of our story are in 1922.

Located in Turin, Fructital was born as small provider of natural essences for the confectionery industry.

In the year 2000 the Company was purchased by the Collino family who decided to focus completely on the gelato and pastry sector. The family wanted to maximize the concept of passion and craftsmanship associated with the quality standards that only a flexible and well-organized company is able to guarantee.

100% INTERNAL PRODUCTION



From the ovens for the roasting of nuts to the refining machines for creams, from the syrup cookers to the mixing powder plants, the machines are all designed for the product and not vice versa. Our aim is to defend and maximize the craftsmanship of the finished product. The entire range of items available in the catalogue is from our production.

All our nuts, for example, are roasted in exclusive rotary drum roasters, which exploit the method of indirect heat propagation, and then processed with a cold refining process, able to give the pastes a very fine texture and to enhance all the flavors peculiarities.

JUST-IN-TIME SERVICE



We optimized our orders and warehousing management system so we can now ship all standard orders within maximum 3 business days.

WITH FRUCTITAL IS ALWAYS A TEAM WORK!



Our in-house staff regularly follows training courses held by our own managers and by external staff. Our sales team constantly confronts with experienced chefs to keep the pace with market trends.

ALL ABOUT PARTNERSHIP



Fructital grows up always alongside the customer.

Technical advice, training days, one to one courses, corporate events, and much more.

Today Fructital can count on many partners around the world, with whom takes part in the main sector events.

CERTIFICATIONS



COVID-19

Certification of the company protocol relating to the measures to contrast and contain the spread of the Covid-19 virus in the workplace.






"VERDE DENTRO"

Our electricity supply, whose origin is verified by the certification TÜV SÜD Italy, is produced by plants powered by renewable sources located on the Italian territory and certified by "Guarantees of origin".

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 gluten free  without added sugars  vegan

Bases for Gelato

Milk Gelato bases

High quality powder bases, designed to obtain an excellent artisanal gelato with a smooth and velvety texture. Fructital offers a wide choice of mixtures to be used in different dosages to satisfy the requirements of all artisan gelato makers.



	PO0115	Base Latte 50	H/C	35 g/kg	4 x 5 kg	
		Base with a milk flavour not too pronounced, it allows cream flavours to stand out. It maintains the gelato soft and easy to serve.				
	PO0128	Base Aurora 50	H	35 g/kg	4 x 5 kg	
		Base with a quite strong milk flavour, with animal fats. The structure is at the same time soft and solid, typical features of traditional gelato.				
	PO0138	Magister Creme Stabilizzante Composto 3,5%	H	35 g/kg	8 x 2,3 kg	
		Created in cooperation with Maestri Gelatieri				
		Functional core mix with high technical level, created by using selected types of protein for a creamy gelato, "warm" in the mouth and with a very fine texture. Neutral flavour.				
	PO0132	Base Romana 100	H/C	70 g/kg	4 x 5 kg	
		Neutral full-bodied base, it allows you to obtain a creamy gelato, warm on the palate and stable during time.				
	PO0105	Base Panna 100	H	70 g/kg	4 x 5 kg	
		One of the first "Bases 100" produced by Fructital. It makes a soft-structured gelato, very creamy, with a quite low level of fats. It works very well in the vertical batch freezer.				
	PO0112	Base Panna Regina 100	H/C	70 g/kg	4 x 5 kg	
		With the functional core of Panna 100, but with a higher level of fats. Cream flavour is quite strong and the structure of gelato is rich and creamy.				
	PO0124	Base Olimpia 100	H	70 g/kg	4 x 5 kg	
		It contains special refined vegetable fats which allow to produce a very creamy low fat gelato. Exquisite taste of milk.				
	PO0118	Base Aurora 100	H/C	70 g/kg	4 x 5 kg	
		It only contains animal fats, it gives the gelato an excellent structure and duration in time. It can be also used with cold process. Exquisite taste of cream.				
	PO0131	Base Kailas 100	H/C	70 g/kg	4 x 5 kg	
		A modern base, with a neutral flavour, with innovative ingredients. It resists well to jumps in temperature, compact texture.				
	PO0141	Base Supernova 100	H	70 g/kg	4 x 5 kg	
		Innovative stabilizer for milk base with hot process, with a delicate milk taste. Exceptionally stable in the showcase, it gives the gelato an excellent percentage of overrun with an extremely fine and silky texture.				
	PO0152	Base Fiocco 180	H	120 g/kg	4 x 5 kg	
		Slightly vanilla-flavoured, this base allows you to obtain an excellent balance of ingredients only by adding sugar, milk and cream.				
	PO0142	Base Supermilk	H	140 g/kg	4 x 4 kg	
		This base allows you to obtain an excellent balance of ingredients only by adding sugar, milk and cream. It only contains animal fats. Milk flavour.				
	PO0139	Base Nero Cioc	H	170 g/kg	4 x 5 kg	
		Semi-complete base, to be used both with milk and with water, to obtain an excellent and balanced chocolate gelato.				
	PO0147	Base 365	H	365 g/kg	4 x 5 kg	NEW
		Complete base for the preparation of gelato with the addition of water only. It gives a stable texture. Delicate taste of milk.				

Fruit Sorbet bases

These bases, especially balanced for creamy and structured fruit sorbets, without hydrogenated fats and milk derivatives, are designed to exalt the flavour of fresh fruit.



		PO0135	Base Fructifruit 50	H/C	35 g/kg	8 x 2 kg	
			Recommended in sorbets with high percentage of fruit. This base is innovative, with xanthan gum, without dairy products, without flavours and without fats.				
			PO0114	Base Frutta 50	H/C	35 g/kg	8 x 2 kg
			Base with vegetable refined fats, it does not contain dairy products. It can be also used with hot process.				
			PO0140	Magister Frutta Stabilizzante Composto 3,5%	H/C	35 g/kg	8 x 2 kg
			Created in cooperation with Maestri Gelatieri				
			Functional core mix with high technical level. Thanks to the features of selected ingredients it can give creaminess, great structure and intense taste to the sorbet.				
			PO0156	Fruttissima 100	H/C	70 g/kg	8 x 2 kg
			Prepared with xanthan gum and enriched with fibers, recommended for sorbets with high percentage of fruit.				
			PO0106	Base Frutta 100	H/C	70 g/kg	8 x 2 kg
			Recommended for use with fruit paste, very creamy and structuring. It can be also used with hot process.				
			PO0179	Fructilemon 100	H/C	75 g/kg	8 x 2 kg
			Specific base for the production of lemon sorbet.				
			PO0108	Base Frutta Completa	H/C	250 g/kg	8 x 2 kg
			Complete balanced base. You only need to add water and fruit.				
			PO0144	Base TuttaFrutta	H/C	250 g/kg	8 x 2 kg
			Complete balanced base, without saccharose, with fructose, can be used with water and fruit.				
			PO0166	Base Bollicine	H/C	250 g/kg	6 x 1 kg
			Base for the production of alcoholic sorbets, it confers creaminess and maintains structure.				

Special Bases for Gelato

Vega & Stevia Line

A line of products for the gelato maker who wants to propose his clients a tasty artisan gelato, keeping the caloric intake under control and at the same time eliminating the consumption of milk and derivatives.
The Vega & Stevia line offers a wide range of references to meet even the most specific needs. It includes complete bases without added sugars, bases without any type of animal derivative and finally completely vegan bases without added sugars.

WE
LOVE
vegan

No added sugar



PO1201	LatteStevia neutral gelato base	1 bag in 2,5 l of milk (75°C) + 400 g cream*	9 x 1 kg
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No milk and derivatives



PO0175	BiancaVega neutral gelato base	1 bag in 2,5 l of water (75°C)*	6 x 1,5 kg
PO0176	YoVega yogurt	1 bag in 2,5 l of water (75°C)	6 x 1,5 kg

No milk and derivatives, no added sugar



PO0178	BiancaVega&Stevia neutral gelato base	1 bag in 2,5 l of water (75°C)*	6 x 1,5 kg
PO0180	CioccoVega&Stevia chocolate	1 bag in 2,5 l of water (90°C)	8 x 1,65 kg
PO0182	YoVega&Stevia yogurt	1 bag in 2,5 l of water (75°C)	6 x 1,5 kg
PO0183	Vaniglia Vega&Stevia vanilla	1 bag in 2,5 l of water (75°C)	6 x 1,5 kg
PO1203	FruttaVega&Stevia base for fruit sorbet	1 bag in 1,2/1,3 l of water (75°C) + 2 kg fruits*	9 x 1,05 kg
PO0181	LemonVega&Stevia lemon sorbet	1 bag in 2,8/3 lt of water (75°C)	12 x 1,25 kg

*Available, upon request, the specific recipe book for the different flavours.

For your artisan Gelato
ZERO MILK AND DERIVATIVES | ZERO ADDED SUGARS




Senza Line

The line of Fructital bases which is characterized by the use of fibers with high water binding capacity, rich in proteins, for a totally natural and "clean label" gelato and sorbet.

without emulsifiers

				
 PO0165 Natura Latte for milk gelato	H	50 g/kg	8 x 2 kg	
  PO0169 Natura Frutta for fruit sorbet	C	35 g/kg	8 x 2 kg	
 PO0151 Base Ambra Latte for milk gelato	H	100 g/kg	4 x 5 kg *	
  PO0177 Frutta Golosa for fruit sorbet	C	100 g/kg	8 x 2 kg	

with natural emulsifiers only

 PO0172 Neuro Natura Golosa 10 for milk gelato	H	10 g/kg	3 x 2 kg
 PO0173 Natura Golosa 100 for milk gelato	H	70 g/kg	4 x 5 kg *
 PO0174 Natura Golosa 190 for milk gelato	H	130 g/kg	4 x 5 kg *

* Available upon request also in 2 kg bag










Soy Line

Soy gelato is entirely vegetable, rich in fibers and sugar free. Perfect for those who want to offer their customers a good artisan gelato cream flavoured, that does not contain dairy products.

				
  SO0101 Fructisoy Chantilly cream		1 bag in 2,5 lt. hot water (75°C)	10 x 1,25 kg	

Supplements for Gelato

Ingredients that in addition to milk or fruit base contribute to a structural and sensorial improvement of gelato and sorbet.

				
 IN0101 Fructipan fat supplement	H/C	20 g/kg	3 x 2 kg	
Low-dose powder product containing milk proteins and emulsifying refined fats which allow to increase the fat percentage in gelato, giving at the same time a better overrun, softness and spreadability and exalting the flavour of gelato.				
 IN0102 Fructimilk protein supplement	H/C	20 g/kg	3 x 2 kg	
Low-dose powder product for preparation of milk based gelato. The special proteins inside Fructimilk give the gelato a softer and full bodied structure, giving a warmer feeling to the palate. In addition, having a control function on the formation of ice crystals, they prolong the stability in the tray.				
  IN0103 Fructifibra fiber supplement	H/C	20 g/kg	3 x 2 kg	
Low-dose powder product for preparation of fruit sorbet. The special hygroscopic fiber, contained in Fructifibra, capture a high amount of free water and make the sorbet "drier" and less shiny, with a longer dripping time.				
  IN0105 Fructisoft softener and overrun enhancer	H/C	2-10 g/kg	3 x 2 kg	
Low-dose powder product with emulsifiers with high whipping power, maltodextrins and vegetable fiber. This product is suitable for preparation of gelato both milk based and water based. Its special formulation supports the increase of overrun in gelato.				



Perfetta line



Perfetta Line

Perfetta line is one of the most innovative creation from Fructital.







Creams which maintain their softness even at a temperature of -15°C.

Perfetta can be served alone as it is or used as filling for cakes or frozen desserts or to create "Cremini".



	PA0417 Perfetta hazelnut-choco	2 x 4 kg
	 PA0434 Perfetta Fondente dark chocolate	2 x 4 kg
	PA0421 Perfetta Cioccolato Bianco white chocolate	2 x 4 kg
	PA0422 Perfetta Nocciola hazelnut	2 x 4 kg
	PA0438 Perfetta Caramel	2 x 4 kg
	PA0423 Perfetta Pistacchio pistachio	2 x 4 kg
	PA0424 Perfetta Caffè coffee	2 x 4 kg
	PA0425 Perfetta Limone lemon	2 x 4 kg
	PA0440 Perfetta Arancia orange	2 x 4 kg

No milk and derivatives, no added sugar

  	PA0441 PiùChePerfetta hazelnut-choco	2 x 4 kg
  	PA0442 PiùChePerfetta Pistacchio pistachio	2 x 4 kg

KIT0108 Kit Passione Perfetta

3 boxes at your choice among the item of the Perfetta line
+ free "Passione Perfetta" dispenser
(except Perfetta Pistacchio and PiùChePerfetta Pistacchio)



USES

- alone in the tube to create tasty "cremini" in combination with gelato
- mixed with 50% milk and used directly in the batch freezer
- as a variegate, to enrich your gelato with a new delicious taste
- as a filling and/or glazing for cakes, frozen desserts, gelato sticks and mini portions
- with the "Passione Perfetta" dispenser to create cups or to serve with waffle cones
- to be used as it is in the chocolate fountain

Flavouring Pastes

Classic Pastes

To produce these pastes Fructital uses selected high quality raw materials such as "Tonda Gentile Trilobata" hazelnuts, pistachio nuts and almonds from Sicily, the best cocoa powders and the finest coffee mixtures. All raw materials are strictly tested, mixed and refined in the company plant site in order to obtain constant high quality ingredients.



		PA0119-4 Amaretto Premium amaretto liqueur	70-100 g/kg	2 x 4 kg
		PA0103-4 Arachide salata 100% pure salted peanut	80-100 g/kg	2 x 3,5 kg
		PA0118-4 Bacio Bianco white chocolate with hazelnuts pieces	80-100 g/kg	2 x 4 kg
		PA0108-4 Bezo Ciock chocolate with hazelnuts pieces	80-100 g/kg	2 x 4 kg
		PA0133-4 Caffè RCF roasted and refined coffee	80-100 g/kg	2 x 3,5 kg
		PA0185-4 Cioccolato sweet chocolate	80-100 g/kg	2 x 4 kg
		PA0120-4 Cioccolato bianco white chocolate	80-100 g/kg	2 x 4 kg
		PA0176-4 Cioccolato Nero Dark dark chocolate	80-100 g/kg	2 x 4 kg
		PA0106-4 Gianduja Amara Premium chocolate and hazelnut, with high percentage of hazelnut	80-100 g/kg	2 x 4 kg
		PA0197-4 Gianduja Dolce Premium with 46% of hazelnut	80-120 g/kg	2 x 4 kg
		PA0125-4 Giandujotto Super chocolate and hazelnut, with almonds	80-100 g/kg	2 x 4 kg
		PA0126-4 Gran Torino chocolate, coffee, Amaretto	80-100 g/kg	2 x 4 kg
		PA0146-4 Krem Rafael white chocolate, almonds, coconut	80-100 g/kg	2 x 3,5 kg
		PA0145-4 Krem Rok chocolate with hazelnut grains	80-100 g/kg	2 x 3,5 kg
		PA0121-4 Mandorla 100% Premium pure almond, intense flavour	80-100 g/kg	2 x 3,5 kg
		PA0122-4 Mandorla Pura 100% pure almond	80-100 g/kg	2 x 3,5 kg
		PA0159-4 Mandorla tostata paste with roasted almonds	80-100 g/kg	2 x 3,5 kg
		PA0112-4 Nocciola Gran Tostata blend of varieties with a very high degree of roasting NEW	80-100 g/kg	2 x 3,5 kg
		PA0192-4 Nocciola Pura 100% blend of Italian hazelnuts with a medium degree of roasting	80-100 g/kg	2 x 3,5 kg
		PA0128-4 Nocciola Varietà Tonda Gentile Trilobata lightly roasted	80-100 g/kg	2 x 3,5 kg
		PA0161-4 Nocciola Varietà Tonda Gentile Trilobata M. with a medium degree of roasting	80-100 g/kg	2 x 3,5 kg
		PA0166-4 Nocciola Varietà Tonda Gentile Trilobata Special with a high degree of roasting	80-100 g/kg	2 x 3,5 kg
		PA0151-4 Noce walnut	70-100 g/kg	2 x 4 kg
		PA0105-4 Pistacchio Export paste with pistachio taste, intense colour and flavour	70-100 g/kg	2 x 4 kg
		PA0193-4 Pistacchio Selezione blend of pistachios, lightly coloured	80-100 g/kg	2 x 3,5 kg
		PA0104-4 Pistacchio Puro 100% blend of high quality pistachios	80-100 g/kg	2 x 3,5 kg
		PA0140-4 Pistacchio Puro Extra blend of high quality pistachios, lightly salted and coloured	80-100 g/kg	2 x 3,5 kg
		PA0153-4 Pistacchio Puro Oro Sicilian pistachios	80-100 g/kg	2 x 3,5 kg
		PA0190-4 Pesto di Pistacchio Puro Extra pistachio pesto, lightly salted and coloured	100-120 g/kg	2 x 3,5 kg
		PA0154 Torroncino con Pistacchi nougat in grains with green pistachios	100-120 g/kg	2 x 2,5 kg
		PA0111 Torrone Italia Premium nougat in grains with hazelnuts	100-120 g/kg	2 x 2,5 kg

Specialty Pastes

Sugar based, cooking pastes.

From the classics to the most innovative flavours to enrich your showcase.












	PA0225-4 Biscotto cookies	70-100 g/kg	2 x 4 kg
		PA0240-4 Bubble Gum Blu	40-60 g/kg 2 x 4 kg
		PA0157-4 Caffè Premium with 100% Arabica coffee	70-100 g/kg 2 x 4 kg
		PA0260-4 Caramel Beurre Salé salted caramel with butter	70-100 g/kg 2 x 4 kg
		PA0237-4 Caramella Mou caramel candy	70-100 g/kg 2 x 4 kg
		PA0221-4 Chantilly fresh cream	70-100 g/kg 2 x 4 kg
		PA0244-4 Crema Catalana Spanish dessert	70-100 g/kg 2 x 4 kg
		PA0241-4 Crema Vaniglia vanilla cream	40-60 g/kg 2 x 4 kg
		PA0263-4 Cremalatte Cookies white vanilla cookies filling	70-100 g/kg 2 x 4 kg
		PA0226-4 Creme Caramel	70-100 g/kg 2 x 4 kg
		PA0269-4 Dulce de Leche caramelized milk cream	40-60 g/kg 2 x 4 kg
		PA0271-4 Leche Merengada with lemon and cinnamon	40-60 g/kg 2 x 4 kg
		PA0233-4 Lemon Cake	70-100 g/kg 2 x 4 kg
		PA0219-4 Liquirizia liquorice	40-60 g/kg 2 x 4 kg
		PA0204-4 Malaga sweet wine with raisins	70-100 g/kg 2 x 4 kg
		PA0205-4 Marron Glacé with glazed chestnuts	70-100 g/kg 2 x 4 kg
		PA0207-4 Menta Bianca Piperita di Pancalieri white mint	40-60 g/kg 2 x 4 kg
		PA0208-4 Menta Verde green mint	40-60 g/kg 2 x 4 kg
		PA0208-4N Menta Verde N. green mint AZO free	40-60 g/kg 2 x 4 kg
		PA0239-4 Ovocrema superiore concentrated egg cream	70-100 g/kg 2 x 4 kg
		PA0220-4 Panna Cotta from the Italian dessert	70-100 g/kg 2 x 4 kg
		PA0222-4 Rosa rose	70-100 g/kg 2 x 4 kg
		PA0242-4 Rhum Raisin rum with raisins	70-100 g/kg 2 x 4 kg
		PA0248-4 Speculoos from the original recipe of Lorus cookies	70-100 g/kg 2 x 4 kg
		PA0245-4 Tiramipiùsù Italian dessert, light alcoholic note	70-100 g/kg 2 x 4 kg
		PA0216-4 Tiramisù Italian dessert, strong alcoholic and coffee note	70-100 g/kg 2 x 4 kg
		PA0218-4 Vaniglia Bourvan CB vanilla with vanilla seeds and with a light lemon flavour	40-60 g/kg 2 x 4 kg
		PA0224-4 Vaniglia Bourvan vanilla without vanilla seeds and with a light lemon flavour	40-60 g/kg 2 x 4 kg
		PA0236-4 Vaniglia Francese CB French vanilla with vanilla seeds, sweet taste	40-60 g/kg 2 x 4 kg
		PA0264-4 Vaniglia Premium vanilla with seeds and egg yolk	25-35 g/kg 2 x 4 kg
		PA0270-4 Vaniglia Bianca Madagascar white vanilla with seeds, natural flavour	25-35 g/kg 2 x 4 kg
		PA0272-4 Vaniglia Bianca Gourmet white vanilla with seeds, intense flavour	25-35 g/kg 2 x 4 kg
		PA0223-4 Viola violet	70-100 g/kg 2 x 4 kg
		PA0268-4 Zabaione egg yolks, sugar, Marsala DOC wine	80-120 g/kg 2 x 4 kg
		PA0247-4 Zucchero filato azzurro blue cotton candy	70-100 g/kg 2 x 4 kg
		PA0246-4 Zucchero filato rosa pink cotton candy	70-100 g/kg 2 x 4 kg
		PA0215-4 Zuppa Inglese from the traditional Italian dessert (biscuits, pudding and liquor)	70-100 g/kg 2 x 4 kg









Fruit Pastes

The use of a high percentage of first quality selected fruit and the accurate processing technique lead to the production of pastes that can be used as an effective alternative to the use of fresh fruit or simply as an addition to the fruit itself, providing the sorbet excellent quality, constant flavour and color.

Interesting for making gelato sticks, "semifreddo" and single portions.

				
 	FR0101 Albicocca apricot		80-100 g/kg	4 x 2 kg
 	FR0102 Amarena black cherry		80-100 g/kg	4 x 2 kg
 	FR0103 Ananas pineapple		80-100 g/kg	4 x 2 kg
 	FR0105 Banana		80-100 g/kg	4 x 2 kg
 	FR0106 Cocco coconut		80-100 g/kg	4 x 2 kg
 	FR0107 Fragola strawberry		80-100 g/kg	4 x 2 kg
 	FR0139 Fragola Premium strawberry		80-100 g/kg	4 x 2 kg
 	FR0121 Frutti di bosco mixed berries		80-100 g/kg	4 x 2 kg
 	FR0116 Kiwi		80-100 g/kg	4 x 2 kg
 	FR0108 Lampone raspberry		80-100 g/kg	4 x 2 kg
 	FR0122 Mango		80-100 g/kg	4 x 2 kg
 	FR0125 Mela verde green apple		80-100 g/kg	4 x 2 kg
 	FR0113 Melone melon		80-100 g/kg	4 x 2 kg
 	FR0114 Mirtillo blueberry		80-100 g/kg	4 x 2 kg
 	FR0131 Passion Fruit maracuja		80-100 g/kg	4 x 2 kg
 	FR0118 Pera pear		80-100 g/kg	4 x 2 kg
 	FR0117 Pesca peach		80-100 g/kg	4 x 2 kg

Citrus pastes can also be used in milk or cream recipes.

 	FR0104-1 Arancia orange - Pocket line	NEW PACKAGING	40-60 g/kg	6 x 1,1 kg
 	FR0140-1 Bergamotto bergamot - Pocket line	NEW PACKAGING	40-60 g/kg	6 x 1,1 kg
 	FR0109 Limone lemon	NEW PACKAGING	40-60 g/kg	2 x 4 kg
 	FR0110 Mandarino mandarin	NEW PACKAGING	40-60 g/kg	2 x 4 kg
	Citric acid available upon request		1-5 g/kg	3 x 2 kg

Più Line

Concentrated powder flavours, excellent to give gelato an intense and natural taste.

				
 	PO0901 Cocco Più with coconut flakes and coconut milk		80-100 g/kg	6 x 1,5 kg
 	PO0908 Cheesecake Più with cheese powder		80-100 g/kg	6 x 1,5 kg
 	PO0601 Yogurt Più with yogurt powder		40-60 g/kg	3 x 2 kg
 	PO0906 Mascarpone Più with mascarpone cheese powder		25-35 g/kg	3 x 1,5 kg
 	PO0413 Caffè Più 100% Arabica coffee		15-25 g/kg	6 x 0,5 kg
 	PO0903 Panna Più cream flavour NEW RECIPE		15-25 g/kg	3 x 1,5 kg
 	PO0905 Cannella Più with pure cinnamon powder		40-60 g/kg	3 x 2 kg
 	PO0902 Lemon Più with natural lemon flavour		40-60 g/kg	6 x 1,5 kg
 	PO0412 Liquirizia Più 100% liquorice powder		15-25 g/kg	3 x 1,5 kg



Semprepronti Line

These products are complete and easy-to-use. You only need to add water or milk to optimize time and effort and get a constant and balanced gelato with no need of pasteurization. It is possible to use the whole Semprepronti line also in the soft ice machine adapting the dosage of the liquid part.

Semprepronti Fruit



		PO0230	Ace orange, carrot, lemon	1 bag in 2,4/2,6 l of water	12 x 1,25 kg
		PO0234	Ananas pineapple	1 bag in 2,4/2,6 l of water	12 x 1,25 kg
		PO0235	Anguria watermelon	1 bag in 2,4/2,6 l of water	12 x 1,25 kg
		PO0252	Arancia Sanguinella blood orange	1 bag in 2,4/2,6 l of water	12 x 1,25 kg
		PO0243	Banana	1 bag in 2,4/2,6 l of water or in 1,3 l of water + 1,3 l of milk	12 x 1,25 kg
		PO0225	Fragolissima strawberry	1 bag in 2,4/2,6 l of water	12 x 1,25 kg
		PO0231	Frutti di bosco mixed berries	1 bag in 2,4/2,6 l of water	12 x 1,25 kg
		PO0248	Lime	1 bag in 2,4/2,6 l of water	12 x 1,25 kg
		PO0224	Limoncello Italian lemon liqueur	1 bag in 2,4/2,6 l of water	12 x 1,25 kg
		PO0250	Limone lemon	1 bag in 2,4/2,6 l of water	12 x 1,25 kg
		PO0221	Limone Sicilia Sicilian lemon	1 bag in 2,4/2,6 l of water	12 x 1,25 kg
		PO0237	Mandarino mandarin	1 bag in 2,4/2,6 l of water	12 x 1,25 kg
		PO0267	Mango	1 bag in 2,4/2,6 l of water	12 x 1,25 kg
		PO0229	Mela Verde green apple	1 bag in 2,4/2,6 l of water	12 x 1,25 kg
		PO0233	Melone melon	1 bag in 2,4/2,6 l of water	12 x 1,25 kg
		PO0232	Pesca peach	1 bag in 2,4/2,6 l of water	12 x 1,25 kg
		PO0222	Pompelmo Rosa pink grapefruit	1 bag in 2,4/2,6 l of water	12 x 1,25 kg
		PO0259	Soleros guava/passion fruit	1 bag in 2,4/2,6 l of water	12 x 1,25 kg

Semprepronti Milk



		PO0802	Cocco coconut	1 bag in 2,6/2,8 l of milk	8 x 1,40 kg
		PO0603	Crema Antica traditional egg cream	1 bag in 3 l of milk	10 x 1,36 kg
		PO0803	Fior di Latte milk	1 bag in 2,6/2,8 l of milk	10 x 1,25 kg
		PO0811	Ricotta ricotta cheese	1 bag in 2,6/2,8 l of milk	8 x 1,25 kg
		PO0806	Vaniglia Gialla Francese C/B French vanilla with seeds	1 bag in 2,6/2,8 l of milk	10 x 1,25 kg
		PO0808	Yogolat con fruttosio yogurt with fructose	1 bag in 2,6/2,8 l of milk	10 x 1,25 kg

Semprepronti Chocolate



	PO0810	Cioccolato Biancolatte white chocolate with 55% of chocolate callets	1 bucket in 2/2,2 l of water (90°C)	4 x 1,8 kg	
	PO0812	Cioccolato al latte milk chocolate with 40% of chocolate callets NEW	1 bag in 2,2/2,4 l of water (90°C)	7 x 1,8	
	PO0238	Cioccolato chocolate	1 bag in 2,1/2,3 l of water (90°C)	10 x 1,5 kg	
		PO0240	Cioccolato Fondente Nero dark chocolate	1 bag in 2,1/2,3 l of water (90°C)	10 x 1,5 kg
		PO0269	Cioccolato Extra Bitter extra dark Chocolate	1 bag in 2,1/2,3 l of water (90°C)	10 x 1,5 kg
		PO0245	Cioccolato Fondente Madagascar Madagascar single origin chocolate NEW	1 bag in 2,3/2,5 l of water (90°C)	10 x 1,6 kg

Origine Line

Innovative base mixes, specifically designed for making gelato which is characterized by the use of a high percentage of the main ingredient.



		PO0278	Miscela Fondente Origine	800 g dark chocolate chips + 2 l of hot water (90°C) + 1 bag product	10 x 1,2 kg
		PO0280	Yogurt Origine NEW	2,6 kg yogurt + 0,4 kg cream + 1 bag product	9 x 1 kg

Bases for Soft Ice

Ready powder bases specific for soft ice machine. They ensure a great result in terms of volume and texture.



	PO0226	Pronto Soft Chantilly fresh cream	1 bag in 4 l of milk	10 x 1,4 kg
	PO0227	Pronto Soft Cioccolato chocolate	1 bag in 4 l of milk	8 x 1,8 kg
	PO0605	Yogurt Soft yogurt	1 bag in 4 l of milk and 2 kg yogurt or 1 bag in 5 l of milk	10 x 1,6 kg

Variegati



Milk & Chocolate Variegati

Our Variegati are greedy proposals that allow the ice cream maker to create new and attractive combinations. In addition to gelato decoration they are also excellent for fillings and glazing of cakes and parfaits.



	PA0195	Buenissimo cocoa and hazelnut cream with crunchy wafer crumbs	2 x 4 kg
	PA0401	Copertura Stracciatella Cioccolato Fondente dark chocolate for Stracciatella	2 x 4 kg
	PA0182	Crunchy Peanut peanut cream & peanut pieces	2 x 4 kg
	PA0165	Fiocchi Crunchy milk chocolate & crunchy cereals	2 x 3,5 kg
	PA0435	Giandujetta cocoa & hazelnut cream	2 x 4 kg
	PA0138	Sorriso al latte white chocolate & crispy rice	2 x 3 kg
	PA0139	Sorriso al cioccolato dark chocolate & crispy rice	2 x 3 kg
	PA0200	Variegato Biscotto chocolate & cookies	2 x 4 kg
	PA0181	Variegato Black&White dark chocolate & black cookies	2 x 4 kg
	PA0147	Variegato Cointreau chocolate, candied orange & orange liquor	2 x 4 kg
	PA0188	Variegato Dulce de Leche caramelized milk cream	2 x 4 kg
	PA0187	Variegato Krem Rafael white chocolate, almonds, coconut & crunchy wafer	2 x 4 kg
	PA0148	Variegato Krem Rok chocolate, hazelnuts & crunchy wafer	2 x 4 kg
	PA0199	Variegato Red Passion with soft red spongecake	2 x 4 kg
	PA0191	Variegato Lemon Cake lemon cake cream with cookies	2 x 4 kg
	PA0433	Variegato Mandorlato almond cream & pralinated almonds	2 x 4 kg
	PA0177	Variegato Meliga white chocolate & cookies	2 x 4 kg
	PA0416	Variegato Peanut chocolate & peanuts	2 x 4 kg
	PA0410	Variegato Pistacchio pistachio cream & salted pralinated pistachios	2 x 4 kg
	PA0170	Variegato Speculoos from the original recipe of Lotus cookies NEW RECIPE	2 x 4 kg
	PA0201	Variegato Gran Tiramisù Italiano with coffee & Savoirdi cookies	2 x 4 kg

No milk and derivatives, no added sugar

			PA0415	Variegato Gran Nocciola cocoa and hazelnut cream, with roasted hazelnuts pieces NEW	2 x 4 kg
			PA0411	Variegato Gran Pistacchio pistachio cream, with roasted pistachio pieces	2 x 4 kg

Fruit Variiegati



FR0425	Variegato Albicocca apricot	2 x 4 kg
FR0401	Variegato Amarena with black cherry in pieces	2 x 4 kg
FR0401R	Variegato Amarena Rubino with red cherry in pieces	2 x 4 kg
FR0405	Variegato Arancia with candied orange	2 x 4 kg
FR0402	Variegato Fragola strawberry	2 x 4 kg
FR0413	Variegato Fragoline di Bosco wild strawberries	4 x 2 kg
FR0410	Variegato Fichi Caramellati with caramelized figs	2 x 4 kg
FR0408	Variegato Frutti di Bosco mixed berries	2 x 4 kg
FR0406	Variegato Lampone raspberry	2 x 4 kg
FR0415	Variegato Lime with candied lime cubes	2 x 4 kg
FR0421	Variegato Mango with mango cubes	2 x 4 kg
FR0424	Variegato Passion Fruit with maracuja seeds	2 x 4 kg
FR0420	Variegato Pesca with peach slices	2 x 4 kg
FR0501R	Amarenata Rubino with red whole cherries size 20/22	2 x 4 kg

Coperture Élite

Ready-to-use coatings, available in different flavours. Without hydrogenated fats and artificial food colorings they come in a practical plastic resealable bucket that can be easily heated in the microwave.



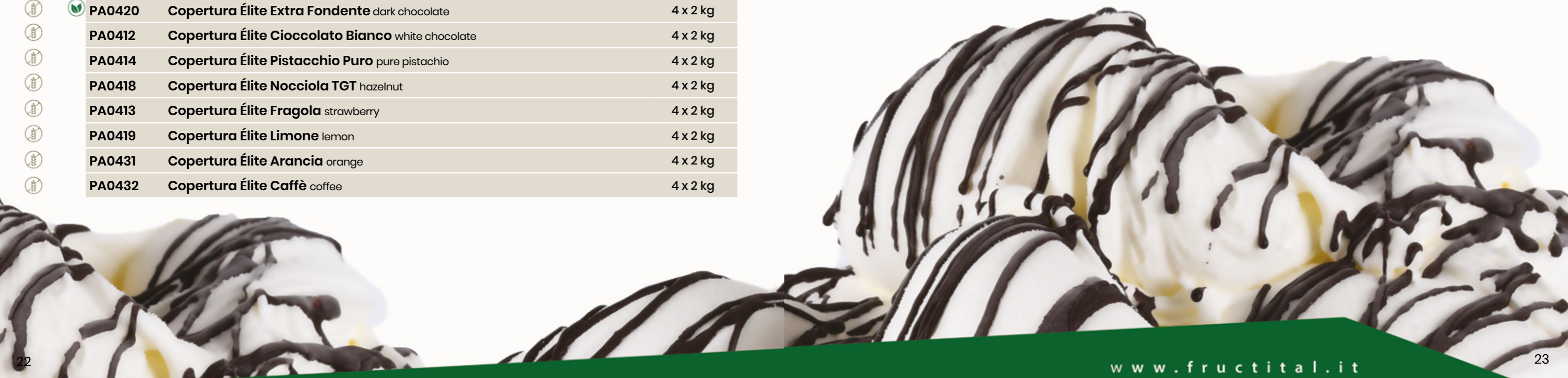
PA0443	Copertura Élite Extra Bitter no milk and derivatives, no added sugar	NEW	4 x 2 kg
PA0420	Copertura Élite Extra Fondente dark chocolate		4 x 2 kg
PA0412	Copertura Élite Cioccolato Bianco white chocolate		4 x 2 kg
PA0414	Copertura Élite Pistacchio Puro pure pistachio		4 x 2 kg
PA0418	Copertura Élite Nocciola TGT hazelnut		4 x 2 kg
PA0413	Copertura Élite Fragola strawberry		4 x 2 kg
PA0419	Copertura Élite Limone lemon		4 x 2 kg
PA0431	Copertura Élite Arancia orange		4 x 2 kg
PA0432	Copertura Élite Caffè coffee		4 x 2 kg

Toppings

In handy bottles with a practical drip cap, toppings are essential to decorate cups and bowls with various flavours and colours using your imagination and professionalism.



TO0105	Topping Amarena black cherry, with fruit pulp	6 x 1 kg
TO0111	Topping Caffè coffee	6 x 1 kg
TO0107	Topping Caramello caramel	6 x 1 kg
TO0130	Topping Caramel Beurre Salé salted caramel with butter	6 x 1 kg
TO0106	Topping Cioccolato chocolate	6 x 1 kg
TO0101	Topping Fragola strawberry, with fruit pulp	6 x 1 kg
TO0117	Topping Frutti di bosco mixed berries, with fruit pulp	6 x 1 kg
TO0102	Topping Kiwi with fruit pulp	6 x 1 kg
TO0103	Topping Lampone raspberry, with fruit pulp	6 x 1 kg
TO0129	Topping Miele honey	6 x 1 kg
TO0126	Topping Mou toffee	6 x 1 kg
TO0110	Topping Nocciola hazelnut	6 x 1 kg
TO0112	Topping Tiramisu'	6 x 1 kg
TO0113	Topping Tropical	6 x 1 kg
TO0127	Topping Blue Candy light blue cotton candy	6 x 1 kg
TO0128	Topping Pink Candy pink cotton candy	6 x 1 kg
TO0109	Topping Zabaione egg yolk and Marsala wine	6 x 1 kg



Pocket line

NEW LINE

The new line of 12 flavoring pastes in a practical and attractive 1 kg bucket. The creativity of the artisan has a new ally: Pocket allows you to expand your range of applications in a versatile way, always guaranteeing freshness and quality.






Code	Flavor	Weight	Quantity
FR0104-1	Arancia orange	40-60 g/kg	6 x 1,1 kg
FR0140-1	Bergamotto bergamot	40-60 g/kg	6 x 1,1 kg
PA0273-1	Caffè Plus coffee NEW	40-60 g/kg	6 x 1,1 kg
PA0260-1	Caramel Beurre Salé salted Caramel with butter	70-100 g/kg	6 x 1,1 kg
FR0141-1	Fragola Plus strawberry NEW	40-60 g/kg	6 x 1,1 kg
FR0109-1	Limone lemon	40-60 g/kg	6 x 1,1 kg
FR0110-1	Mandarino mandarin	40-60 g/kg	6 x 1,1 kg
PA0121-1	Mandorla 100% Premium pure Almond	80-100 g/kg	6 x 1 kg
PA0166-1	Nocciola TGT Special pure Hazelnut with a high degree of roasting	80-100 g/kg	6 x 1 kg
PA0105-1	Pistacchio Export paste with pistachio taste, intense colour and aroma	70-100 g/kg	6 x 1,1 kg
PA0140-1	Pistacchio Puro Extra pure blend of high quality pistachios, salted and coloured	80-100 g/kg	6 x 1 kg
PA0270-1	Vaniglia Bianca Madagascar white vanilla with seeds, natural flavour	25-35 g/kg	6 x 1,1 kg

Also citrus pastes, not containing added citric acid, can be used in milk or cream based recipes.







Cold Pastry

Bases for frozen Desserts

	PO0133 Bianco Monviso base for frozen desserts	500 g in 1000 g milk and 1500 g cream	 	3 x 2 kg
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U S E S

- for Semifreddi (alternative recipe): 300 g Bianco Monviso + 1 l pasteurized white base
 - for decoration: 250 g Bianco Monviso + 1000 g cream + 250 g milk
 - for "hot" ice cream: 300 g Bianco Monviso + 400 g milk + 300 g gelato
- for stable whipped cream: 100 g Bianco Monviso + 800 g cream + 100 g dextrose

	PO0207 Panna Top	60/80 g in 1000 g cream	 	3 x 2 kg
	PO0208 Gelée Top NEW	for the preparation of "gelée" for filling and decoration of frozen desserts		3 x 2 kg

P R E P A R A T I O N

100 g Gelée Top + 400 g water + 500 g paste/fruit variegato

1. Dissolve 100 g of Gelée Top in 400 g of water (20°C) and mix. Let it rest at room temperature until gelling is obtained (about 1 h);
2. Flavour the mix with 500 g of pasta or variegato and mix again, taking care to obtain a homogeneous mixture;
3. Use the mixture at a temperature of 15-20°C.

In case the Gelée Top is used as a covering for desserts, it is advisable to polish the surface with Touche Miroir Trasparente (GS0105).
NB: the mixture can be stored in the refrigerator (+ 4°C) for 72 h and reused after heating at a temperature of 15-20°C.

Touche Miroir – Mirror Glazes

Excellent products for icing with a mirror effect frozen desserts and single- portions.
These glazes are ready to use at room temperature.

		GS0101 Touche Miroir Bianca white	4 x 2 kg
		GS0102 Touche Miroir Cioccolato chocolate	4 x 2 kg
		GS0103 Touche Miroir Fragola strawberry	4 x 2 kg
		GS0104 Touche Miroir Limone lemon	4 x 2 kg
		GS0105 Touche Miroir Trasparente transparent, suggested to polish fruits for decoration	4 x 2 kg
		GS0106 Touche Miroir Arancia orange	4 x 2 kg

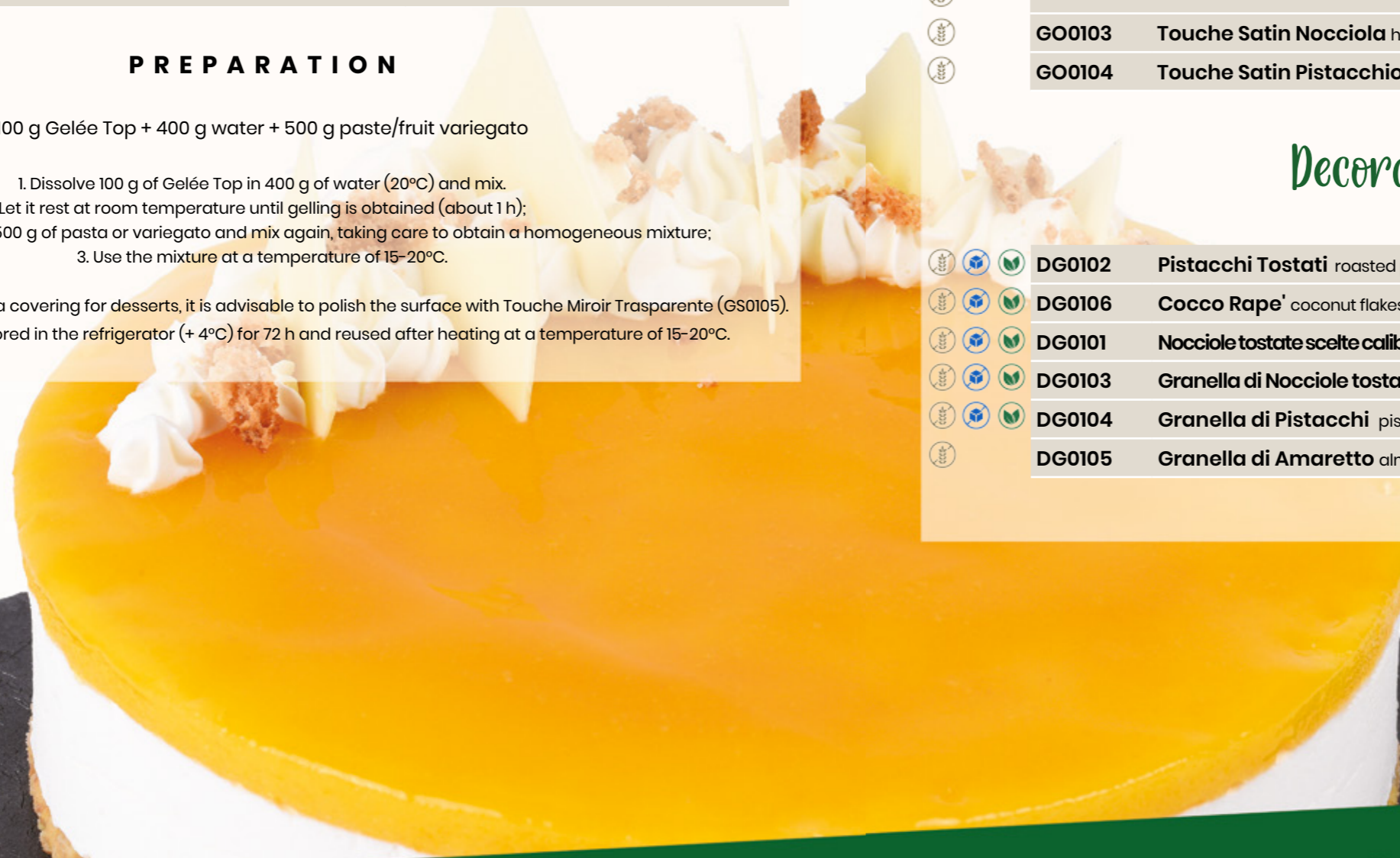
Touche Satin – Opaque Glazes

Excellent products for icing with a mat effect frozen desserts and single- portions.
These glazes are ready to use at room temperature.

	GO0101 Touche Satin Cioccolato chocolate	4 x 2 kg
	GO0102 Touche Satin Cioccolato Bianco white chocolate	4 x 2 kg
	GO0103 Touche Satin Nocciola hazelnut	4 x 2 kg
	GO0104 Touche Satin Pistacchio pistachio	4 x 2 kg

Decorations & Grains

		DG0102 Pistacchi Tostati roasted pistachios	2 x 2 kg
		DG0106 Cocco Rape' coconut flakes	3 x 1 kg
		DG0101 Nocciole tostate scelte calibro 14 varietà "Tonda Gentile Trilobata" size 14 hazelnuts	3 x 5 kg
		DG0103 Granella di Nocciole tostate varietà "Tonda Gentile Trilobata" hazelnut grains	2 x 2 kg
		DG0104 Granella di Pistacchi pistachio grains	2 x 2 kg
		DG0105 Granella di Amaretto almond macaroon grains	3 x 1 kg



Semprepronti for Ice Slush

Easy to use products, only by adding water you can create a wide range of flavours and colors.
Ready to be used in the slush machine.



		GR0101 Granita Amarena black cherry	1 bag in 8 l of water	12 x 1,25 kg
		GR0108 Granita Anguria watermelon	1 bag in 8 l of water	12 x 1,25 kg
		GR0102 Granita Fragola strawberry	1 bag in 8 l of water	12 x 1,25 kg
		GR0104 Granita Limone lemon	1 bag in 8 l of water	12 x 1,25 kg
		GR0105 Granita Menta mint	1 bag in 8 l of water	12 x 1,25 kg
		GR0118 Granita Neutra neutral	1 bag in 8 l of water	8 x 1,25 kg
		GR0106 Granita Pesca peach	1 bag in 8 l of water	12 x 1,25 kg

Frozen Coffee

Soft, fresh, smooth: this is the Fructital cold coffee cream. A tasty preparation for slush machine to create a masterpiece of sweetness only by adding milk. A fresh and intense delight for coffee lovers.



	CF0101 Coffee Ice	1 bag in 3 l milk	6 x 1 kg
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Hot Chocolate drink

A delicate and tasty hot drink for chocolate lovers.

From the careful selection of the best cocoa powders comes our hot chocolate in various flavours.
A complete line to create full-bodied and fragrant hot beverages, to be prepared with milk.



		PO0703 Cioccolato in tazza "FONDENTE" dark chocolate To obtain a Vegan drink, replace milk with water	250 g/l	6 x 1 kg
		PO0702 Cioccolato in tazza "BIANCO" white chocolate	250 g/l	6 x 1 kg
		PO0704 Cioccolato in tazza "AL LATTE" milk chocolate	250 g/l	6 x 1 kg

Pastry Line

The Pastry Line pastes can be used to flavour creams, excellent also for stuffing and fillings for cakes and pralines.
The "Fior di Nocciola" references are very interesting, to be offered for sale to the final consumer in combination with cakes and dry biscuits. To complete the line we also have some dark chocolate chips with a high percentage of cocoa and white chocolate chips.



	PA0132 Pasta Noisette Spalmabile hazelnut chocolate spread	2 x 4 kg	
	PA0134 Pasta Noisette Spalmabile Bianca hazelnut white chocolate spread	2 x 4 kg	
	PA0142 Fior di Nocciola "Cacao" hazelnut chocolate spread	24 x 150 g	
	PA0143 Fior di Nocciola "Latte" hazelnut white chocolate spread	24 x 150 g	
		CC01 Fondente Origine Blend callets	2 x 2,5 kg
		CC03 Fondente Origine Madagascar callets	2 x 2,5 kg
		CC02 Copertura Cioccolato Bianco callets	2 x 2,5 kg

Lab Line

Functional core mixes with low dosage.
The ratio of the ingredients is designed in order to obtain the greatest benefits

Milk Stabilizers



		PO0202 Stabilizzante Cream Gel 5	H	5 g/kg	3 x 2 kg
		PO0206 Neutro Crema 10	H	10 g/kg	3 x 2 kg
		PO02S3 Neutro S3 recommended for homogeneization	H	5 g/kg	3 x 2 kg

Fruit Stabilizers



		PO0204 Stabilizzante Frutta 5	H/C	5 g/kg	3 x 2 kg
		PO02S4 Neutro S4 recommended for homogeneization	H	5 g/kg	3 x 2 kg

Artisans like You





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