



CATALOGUE

ARTISAN GELATO

***“Perfection is a starting point,
research is the path that allows
us to discover ever-new methods.”***

Raffaele Nicoletti - CEO



The formula of master gelato makers, since 1989

Tecnoblend was born from a deep understanding of the production processes of the gelato industry. We are a family-run company where every client is followed with care, and every formulation is designed to **simplify work**, ensure reliability and leave room for creativity.

We understand the needs of those who produce. That is why our approach is different.

Tecnoblend is a bridge between science and craftsmanship, where **every product is created to support the gelato maker**, allowing them to **express their own style while always guaranteeing the same level of quality**.

For more than **30 years**, we have been working alongside gelato makers who never settle.

Whether you are looking for maximum speed and consistency through complete bases, or you want to craft your own ideal formula like a true “cold alchemist”, Tecnoblend offers flexible solutions aligned with your vision: conventional, but also vegan, organic, sugar-free, lactose-free, or tailor-made for you.

Because every ingredient is designed with one goal: **to create the perfect gelato — for the gelato maker and for the consumer. Always.**

Made in Italy We produce entirely in Italy, selecting excellent suppliers to guarantee quality, traceability and authentic flavour.

Professional training Through Scuolagelato Federico II, led by Raffaele Nicoletti, we offer courses for both beginner and experienced gelato makers — practical and technical know-how to master the art of gelato.

Sustainability & clean energy 70% photovoltaic energy, LED lighting, elimination of single-use plastics and optimized packaging: a concrete path towards greener production.

CAPTION



Lactose-free



Bag



Gluten-free



Sack



Vegan OK certified



Bucket



Kosher certified



Bottle



Halal Correct certified



Carton with inner bag



Packaging

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RAW MATERIALS

Your best gelato starts here

Selection of raw materials and functional ingredients for gelateria, as well as for pastry.

MILK AND PROTEINS

Fresh or UHT milk in gelateria comes with challenges: storage, logistics, and batch variability. This is why we have developed high-yield powdered ingredients that replace fresh milk and more. These are specialized dairy preparations. Each product ensures a stable structure and creaminess, consistent results, and full control of air incorporation, guaranteeing greater efficiency. Products exempt from the loading and unloading register.

CODE	PRODUCT	PACK TYPE					
A0070	LATTE&PANNA Skimmed milk with cream. Perfectly replicates the taste of fresh milk.	 8 x 1,5 kg	-	X	-	X	X
A0008	OPTIFAT 26 V Milk with 26% refined coconut vegetable fats. An alternative to fresh whole milk and milk powder. Maximum performance even during gelato storage.	 8 x 1,5 kg	-	X	-	X	X
A0003	OPTIFAT 26 V Milk with 26% refined coconut vegetable fats. An alternative to fresh whole milk and milk powder. Maximum performance even during gelato storage.	 25 kg	-	X	-	X	X
A0009	OPTIMIL 30 Skimmed milk with milk proteins. Ideal for achieving creaminess in gelato and for smooth, velvety creams in pastry applications.	 8 x 1,5 kg	-	X	-	X	X
A0002	OPTIMIL 30 Skimmed milk with milk proteins. Ideal for achieving creaminess in gelato and for smooth, velvety creams in pastry applications.	 25 kg	-	X	-	X	X
A0007	PROMIL 20L20 Skimmed milk with proteins, the optimal substitute for skimmed milk powder. more creaminess, better spatolability, and higher overrun.	 8 x 1,5 kg	-	X	-	X	X
A0001	PROMIL 20L20 Skimmed milk with proteins, the optimal substitute for skimmed milk powder. more creaminess, better spatolability, and higher overrun.	 25 kg	-	X	-	X	X
A0044	PROMIL 3850 Milk proteins at 80%, replacing sodium caseinate, with a pleasant milk aroma. Also offers stabilizing and emulsifying properties.	 8 x 1 kg	-	X	-	X	X
A0022	PROMIL 3850 Milk proteins at 80%, replacing sodium caseinate, with a pleasant milk aroma. Also offers stabilizing and emulsifying properties.	 15 kg	-	X	-	X	X
A0043	INSTANT FAT 26 Milk proteins with 26% coconut vegetable fats. An alternative to whole milk powder.	 25 kg	-	X	-	X	X
A0037	OPTILAT 70 Refined coconut vegetable fats at 70%, an alternative to dairy cream: provides more structure and body to gelato and contains no cholesterol.	 20 kg	-	X	-	X	X
A0012	OPTILAT 70 Refined coconut vegetable fats at 70%, an alternative to dairy cream: provides more structure and body to gelato and contains no cholesterol.	 10 x 1 kg	X	X	-	X	X
A0005	OPTIMIL 150i Milk proteins at 15%, to be used in fruit gelato in place of skimmed milk powder. Excellent also for doughs in baked goods.	 8 x 1,5 kg	-	X	-	X	X
A0048	OPTIMIL 150i Milk proteins at 15%, to be used in fruit gelato in place of skimmed milk powder. Excellent also for doughs in baked goods.	 25 kg	-	X	-	X	X

PLANT-BASED

Plant-based alternatives without compromise. Modern plant-based gelati require carefully selected raw materials capable of replacing dairy (animal proteins and fats) without sacrificing taste or texture.

CODE	PRODUCT	PACK TYPE					
A0102	SOJAMIL Soy milk powder to be used in gelati, pastry creams and doughs.	 10 x 1 kg	X	X	X	X	X
A0094	SOJAMIL Soy milk powder to be used in gelati, pastry creams and doughs.	 10 kg	X	X	X	X	X
O0008	PROPLUS 803 VP Plant-based proteins (pea protein) for gelati and all products where a higher protein content is required. They have whipping properties, increase overrun and improve structure.	 20 kg	X	X	X	X	X



STABILIZERS AND ENHANCERS

Your silent partners

STRUCTURE, CREAMINESS AND STABILITY

Creaminess, body and balanced density can completely transform the experience of tasting a gelato.

All of this comes from structure. And structure is not something that can be improvised.

In artisan gelato making, achieving the right creaminess, preventing ice crystal formation, and ensuring scoopability, stability and shelf life is the essential foundation of a successful product.

This is not only a technical aspect for the gelato maker — the final customer immediately notices the difference as well. A gelato with **good stability** offers fuller creaminess, a **uniform texture** and a **smoother**, more enveloping mouthfeel. It does not melt instantly in your hands, it avoids drips that ruin the experience, and it maintains its shape and flavour for longer.

It makes the difference between rushed consumption and a truly satisfying tasting experience. In addition, a well-balanced structure slows down the release of aromas, making flavour more intense and longer lasting.

Thanks to Tecnoblend stabilizers, you no longer need to compromise: you can design and create your recipes exactly as you envisioned them.

WHY CHOOSE TECNOBLEND STABILIZERS

Perfect structure, every time

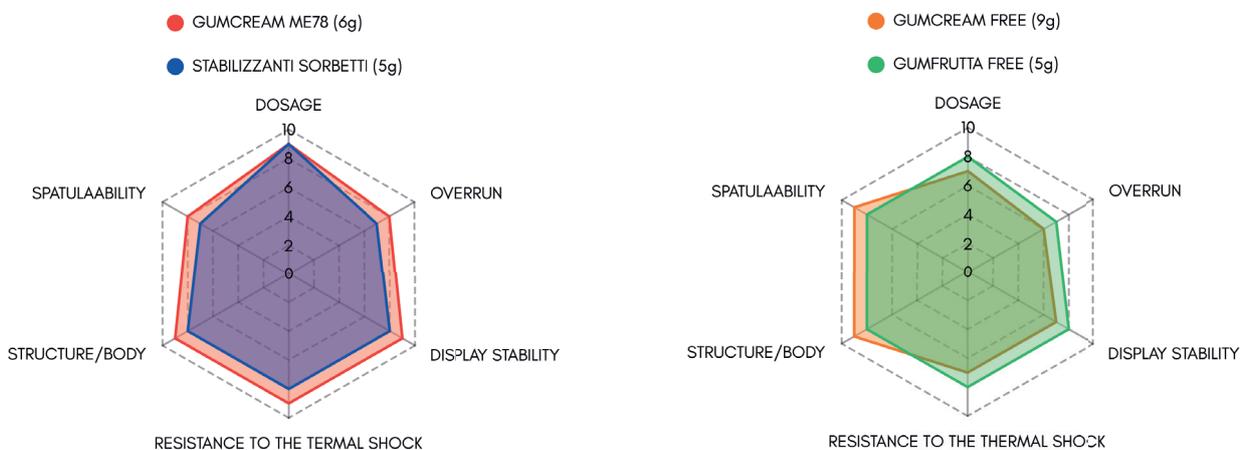
Each blend is formulated to ensure a balanced and stable texture. The gelato becomes more cohesive, easier to scoop and more resistant to temperature fluctuations — even after several days in the display cabinet.

No crystals. No collapse

Thanks to the synergistic action of natural gums and fibres, these stabilizers limit ice crystal formation, slow down gelato meltdown and preserve creaminess and body.

Specific formulations for every type of gelato

We offer stabilizers developed for every style of gelato: from conventional recipes with emulsifiers and additives, to natural and clean label formulations without emulsifiers. Suitable for cream-based gelato, fruit gelato and alcoholic gelato.



STABILIZERS (NEUTRI) FOR CREAM-BASED GELATI

To emulsify fats and stabilize the water, sugars and proteins present in cream-based gelati.

CODE	PRODUCT	USE	DOSAGE	PACK TYPE					
C0083	GUMCREAM FREE With ingredients of natural origin and	HOT	8-10 g/kg	 10 x 1kg	-	X	-	X	X
C0109	without emulsifiers.			 10 kg	-	X	-	X	X
C0049	GUMCREAM ME78 Conventional, with emulsifiers.	HOT	6 g/kg	 10 x 1,2 kg	X	X	X	X	X
C0025				 25 kg	X	X	X	X	X
C0032	GUMCREAM P35 Conventional, with emulsifiers.	HOT	5 g/Kg	 10 x 1,2 kg	X	X	X	X	X
C0033				 25 kg	X	X	X	X	X

STABILIZERS OR NEUTRI FOR FRUIT-BASED GELATI, SORBETS AND GRANITAS

To emulsify fats and stabilize the water, sugars and proteins present in fruit-based gelati.

CODE	PRODUCT	USE	DOSAGE	PACK TYPE					
C0133	ACTIPLUS Plant-based emulsifier in paste form, with whipping properties. It gives a full and velvety creaminess, just like an artisan cream-based gelato.	HOT	4-5 g / kg	 5 kg	X	X	X	X	X
C0117	GUMFRUTTA FREE It enhances the natural color of fruit in gelato, making it bright and glossy. Without emulsifiers, made with ingredients of natural origin. For fruit-based gelati.	HOT/ COLD	5 g / kg	 5 x 1kg	X	X	X	X	X
C0158				 10 kg	X	X	X	X	X
C0044	GUMSORBETTO For granulated sorbets with small ice crystals ("French style") and for stick popsicles.	COLD	5 g / kg	 10 kg	X	X	X	X	X
C0097	Contains low overrun, around 25%.			 10 x 1,2 kg	X	X	X	X	X
C0118	STABILIZZANTE SORBETTI Gives the gelato a creamy structure, an overrun of 30% and a matte (non-glossy) appearance. For fruit-based gelati, with emulsifiers.	COLD	5 g / kg	 10kg	X	X	X	X	X
C0114				 10x 1,2 kg	X	X	X	X	X
C0082	PECTINA 150 Lemon pectin. For fruit-based gelati and sorbets, and for preparing base syrup.	HOT	5 g / kg	 5 x 1kg	X	X	X	X	X

CLEAN LABEL STABILIZERS FOR CREAM-BASED AND FRUIT-BASED GELATI

To emulsify fats and stabilize the water, sugars and proteins present in fruit-based gelati.

CODE	PRODUCT	USE	DOSAGE	PACK TYPE					
C0050	PURO STABILIZZANTE CREMA&FRUTTA For clean label gelati, 100% natural, with no E-numbers and no colorants.	HOT/ COLD	7-10 g / kg	 10 x 1,2 kg	X	X	X	X	X

STRUCTURE ENHANCERS

Integrators to build and improve your recipes. They help achieve better spatolability and reduce the melting rate in cream-based and fruit-based gelati.

CODE	PRODUCT	USE	PACK TYPE					
N0467	CREAMY GELATO Blend of sugars. Provides creaminess and spatolability in cream-based gelati.	-	 8 x 1,5 kg	X	X	X	X	X
N0051	FAT PIÙ Refined vegetable fats with milk proteins. Slows the melting rate in cream-based gelati.	-	 8 x 1 kg	-	X	-	X	X
N0050	FIBRA PIÙ Plant fibers. Slows the melting rate in fruit-based gelati.	-	 8 x 1,5 kg	X	X	X	X	X
N0231	PANNAPLUS Cream-based blend. Enhances flavor and structure in cream-based gelati.	-	 8 x 1,5 kg	-	-	-	X	X
N0054	PROMIL GEL Milk-protein blend. Provides creaminess and increases overrun.	-	 8 x 1,5 kg	-	X	-	X	X
N0092	VEGAN FAT Refined vegetable fats, lactose-free and suitable for vegans. Improves structure.	-	 8 x 1 kg	X	X	X	X	X

A close-up photograph of white frosting or cream applied in various decorative swirls and patterns on a light-colored surface. The frosting is thick and has a soft, velvety texture. The lighting is bright, highlighting the peaks and valleys of the swirls.

BASES AND NUCLEI

The basis for your creativity

BASES

Blends of ingredients made of stabilizers, milk solids and sugars, for the production of cream-based gelati, fruit-based gelati and sorbets.

CREAM BASES

CODE	PRODUCT	USE	DOSAGE	PACK TYPE					
N0003	CREAM DELICATA 50 C Rich in milk solids and fat-free, cream flavor. For a light gelato.	HOT	35 g / kg	 8 x 1,5 kg	-	X	-	X	X
N0007	CREAM DELICATA 100 C	HOT	70 g / kg	 8 x 1,5 kg	-	X	-	X	X
N0004	CREAM GOLD 50 C Rich in refined coconut vegetable fats, cream flavor. For a full-bodied gelato.	HOT	35 g / kg	 8 x 1,2 kg	-	X	-	X	X
N0009 N0498	CREAM GOLD 100 C	HOT	70 g / kg	 8 x 1,2 kg  3 x 4 kg	-	X	-	X	X
N0080	CREAM NETTUNO 50 C/F Rich in milk solids and emulsifiers, without flavorings. For a lower-fat yet full-bodied gelato.	HOT/ COLD	35 g / kg	 3 x 5 kg	-	X	-	X	X
N0079	CREAM NETTUNO 100 C/F	HOT/ COLD	70 g / kg	 3 x 5 kg	-	X	-	X	X
N0118	CREAM NETTUNO 150 C/F	HOT/ COLD	100 g / kg	 3 x 5 kg	-	X	-	X	X
N0388	BASE ORO TRADIZIONALE 200 C/F Rich in refined coconut vegetable fats. Cream flavor. For a full-bodied gelato that is still light on the palate.	HOT/ COLD	150 g / kg	 8 x 1,2 kg	-	X	-	X	X
N0277	CREAM ORO 150 C Well balanced between sugars, milk solids and fats. Cream flavor. For a full-bodied gelato that is still light on the palate.	HOT	130 g / kg	8 x 1,5 kg	-	X	-	X	X
N0402	BASE CIOCCOLATO 200 C/F For the production of chocolate gelato.	HOT/ COLD	200 g / kg	8 x 1,5 kg	-	X	-	X	X
N0184	CREAM PANNA 50 C Rich in dairy cream, with no vegetable fats, milk flavor. For gelati made only with animal fats.	HOT	35 g / kg	8 x 1,5 kg	-	X	-	X	X
N0183	CREAM PANNA 100 C	HOT	70 g / kg	8 x 1,5 kg	-	X	-	X	X
N0021	CREAM ROVERELLA C Complete, requires only cream, sugar and water to be added. Milk flavor.	HOT	320 g / kg	3 x 5 kg	-	X	-	X	X
N0250	CREAM SUPERPANNA 50 C Rich in dairy cream, with no vegetable fats, cream flavor. For gelati made only with animal fats.	HOT	35 g / kg	8 x 1,5 kg	-	X	-	X	X
N0249	CREAM SUPERPANNA 100 C	HOT	70 g / kg	8 x 1,5 kg	-	X	-	X	X
N0086	CREAM VENUS 50 C Rich in milk solids and emulsifiers, cream flavor. For a lower-fat yet full-bodied gelato.	HOT	35 g / kg	3 x 5 kg	-	X	-	X	X
N0055	CREAM VENUS 100 C	HOT	70 g / kg	3 x 5 kg	-	X	-	X	X
N0085	CREAM VENUS 50 C/F Rich in milk solids and emulsifiers, cream flavor. For a lower-fat yet full-bodied gelato.	HOT/ COLD	35 g / kg	3 x 5 kg	-	X	-	X	X
N0082	CREAM VENUS 100 C/F	HOT/ COLD	70 g / kg	3 x 5 kg	-	X	-	X	X
N0268	CREAM VENUS 150 C/F	HOT/ COLD	100 g / kg	3 x 5 kg	-	X	-	X	X
N0043	YOGURT GELATO For the production of mantecato and soft gelato made with 75% yogurt.	COLD	250 g / kg	10 x 1 kg	-	X	-	X	X

FRUIT BASES

CODE	PRODUCT	USE	DOSAGE	PACK TYPE					
N0157	FRUIT FIBRA 50 Rich in plant fibers and free from fats and flavorings.	COLD	35g / kg	 8 X 1,7 kg	X	X	X	X	X
N0045	FRUIT FREDDO 50 Rich in refined coconut vegetable fats and free from flavorings.	COLD	35g / kg	 8 X 1kg	X	X	X	X	X

NATURAL BASES

CODE	PRODUCT	USO A	DOSAGE	PACK TYPE					
N0188	CREMANATURALE EVO 100 With ingredients of natural origin, without emulsifiers and without flavorings. For natural cream-based gelati without fats.	HOT	70g / kg	 8 X 1,5 kg	-	X	-	X	X
N0189	FRUIT FREDDO 50 With ingredients of natural origin, without emulsifiers and without flavorings. For natural fruit-based gelati.	COLD	35g / kg	 8 X 1,5 kg	X	X	X	X	X

CLEAN LABEL BASES

CODE	PRODUCT	USO A	DOSAGE	PACK TYPE					
N0071	PURO BASE 50 CREMA&FRUTTAC/F 100% natural, with no E-numbers and no colorants. For cream-based and fruit-based gelati.	HOT/ COLD	35g / kg	 8 X 1,5 kg	X	X	X	X	X

VEGAN BASES

CODE	PRODUCT	USO A	DOSAGE	PACK TYPE					
N0472	ADA VEGAN 100 Lactose-free and free from ingredients of animal origin. For cream-based and fruit-based gelati.	COLD	70g / kg	 10 x 1kg	X	X	X	X	X

ALCOHOLIC BASES

CODE	PRODUCT	USE	DOSAGE	PACK TYPE					
N0049	CREAM ALCOLICA 100 For alcoholic cream-based gelati.	HOT	100 g/kg	 10 x 1,2 kg	-	X	-	-	X
N0053	FRUIT ALCOLICA 50 For alcoholic fruit-based gelati.	COLD	50 g/kg	 10 x 1,2 kg	X	X	X	-	X

CALO KIT

Kit for those who want to make gelati with no added sugars using bases. The resulting gelati are low in calories and have a low glycemic index.

CODE	PRODUCT	USE	DOSAGE	PACK TYPE					
N0510	CALO VEGAN BASE FAT C/F Base to be used with fat-based pastes.	HOT/ COLD	120 g/kg	 8 x 1,5 kg	X	X	X	X	X
N0511	CALO VEGAN BASE SWEET C/F Base to be used with fruit or sugar-based pastes.	HOT/ COLD	60-80 g/kg	 8 x 1,5 kg	X	X	X	X	X
N0508	FIBRA SWEET Fiber blend to be used with Calo Vegan Base Sweet.	-	20-100 g/kg	 8 x 1,5 kg	X	X	X	X	X
N0509	NUCLEO LIGHT Sweetener blend for cold-process base.	COLD	20-100 g/kg	 8 x 1,7 kg	X	X	X	X	X

NUCLEI

Natural liquid bases, already pasteurized and with high dosage, for those who do not have a pasteurizer and want to produce cream-based and fruit-based gelati in mantecato form, mini formats and on a stick. Made with ingredients of natural origin and without emulsifiers.

CODE	PRODUCT	USE	DOSAGE	PACK TYPE					
N0459	NUCLEOCREMA NATURALE For cream-based gelati	COLD	150 g/kg	 2 x 5 kg	X	X	X	X	X
N0460	NUCLEOFRUTTA NATURALE For fruit-based gelati	COLD	400 g/kg	 2 x 5 kg	X	X	X	X	X



FLAVORS

Authenticity, intensity, identity

PASTES

Characterizing ingredients in semi-liquid form (referred to as “pasta”), used to provide flavor and color to the gelato.

PASTE CREMA *also available in the 4 x 1 kg variant

	CODE	PRODUCT	DOSAGE	PACK TYPE					
ARACHIDE	I0326	PASTA ARACHIDE Peanut, with flavoring	70-100 g / kg	 2x 3kg *	X	X	X	X	X
	I0462	PASTA PEANUTS Peanut, with flavoring. Maintains a homogeneous structure	70-100 g / kg	 2x 3kg *	X	X	X	X	X
BACIO	I0009	PASTA BACIOTTO AMARO With hazelnut grains. Maintains a homogeneous structure	70-100 g / kg	 2x 3kg	-	X	-	X	X
	I0010	PASTA BACIOTTO DOLCE Sweet Bacio, with hazelnut grains. Maintains a homogeneous structure	70-100 g / kg	 2x 2,5kg	-	X	-	X	X
BISCOTTO	I0011	PASTA BISCOTTO Biscuit	50 g / kg	 2x 3kg	-	X	-	X	X
	I0429	PASTA BISCOTTINO S Biscuit	50 g / kg	 2x 3kg *	-	X	-	X	X
CAFFÈ	I0014	PASTA CAFFÈ' Intense coffee	20-30 g / kg	 5x 1kg	X	X	X	-	X
	I0015	PASTA CAFFÈ' MOKA Espresso coffee	20-30 g / kg	 2x 3kg	X	X	X	X	X
	F0003	ELDORADO CAFFÈ' SOLUBILE Instant-soluble coffee powder	25g / 1l	 8x 500g	X	X	X	X	X
CARMELLO	I0441	PASTA CAMELITO Salted caramel	30-50 g / kg	 2x 3kg	-	X	-	X	X
	I0016	PASTA CARMELLO AL LATTE Milk caramel	30-50 g / kg	 2x 3kg	-	X	-	X	X
	I0324	PASTA LATTE VUALÀ Dulce de Leche	20-30 g / kg	 2x 3kg *	-	X	-	X	X
	I0017	PASTA CREM CAMEL Cream caramel	50-70 g / kg	 2x 3kg	-	X	-	X	X
	I0032	PASTA HONEYCOMB Honey caramel	50-70 g / kg	 2x 3kg	X	X	-	X	X
CIOCCOLATO	I0013	PASTA CACAO FONDENTE Dark chocolate, maintains a homogeneous structure	70-100 g / kg	 2x 3kg	-	X	-	X	X
	I0321	PASTA CIOCCOLATO BIANCO White chocolate	70-100 g / kg	 2x 3kg	-	X	-	X	X
	D0023	CARIGUA CACAO 22/24 100% cocoa powder, cocoa butter content 22%-24%	-	 10x 1kg	X	X	X	X	X
	D0022			 1x 10kg	X	X	X	X	X
CREME	I0236	PASTA CREMA CANNELLA Cinnamon cream	30-50 g / kg	 2x 3kg	-	X	-	X	X
	I0270	PASTA CREMA GIALLA Egg cream	30-50 g / kg	 2x 3kg	X	X	-	X	X
	I0438	PASTA LECHE MERENGADA Leche Merengada - Leche Rizada	50-70 g / kg	 2x 3kg	X	X	X	X	X
	I0455	PASTA CREME BRULEE Crème brûlée	50 g / kg	 2x 3kg	-	X	-	X	X
GIANDUJA	I0023	PASTA GIANDUJA AMARA Bitter gianduja, maintains a homogeneous structure	70-100 g / kg	 2x 3kg	-	X	-	X	X
	I0024	PASTA GIANDUJA DOLCE Sweet gianduja, maintains a homogeneous structure	70-100 g / kg	 2x 3kg *	-	X	-	X	X
MANDORLA	I0027	PASTA MANDORLA Almond, with flavoring	70-100 g / kg	 2x 3kg	X	X	X	X	X
	I0432	PASTA MANDORLA DI TORITTO Toritto almond, Puglia origin	70-100 g / kg	 2x 5kg *	X	X	X	X	X

CODE	PRODUCT	DOSAGE	PACK TYPE					
NOCCIOLA	I0033 PASTA NOCCIOLA 100% S 100% hazelnut, medium roast	70-100 g / kg	 2x 5 kg *	X	X	X	X	X
	I0422 PASTA NOCCIOLA SWING Hazelnut, medium roast, maintains a homogeneous structure	70-100 g / kg	 2x 5 kg	X	X	X	X	X
	I0428 PASTA NOCCIOLA TONDA GENTILE TRILOBATA 100% "Tonda Gentile Trilobata" Italian hazelnut, medium roast	70-100 g / kg	 2x 5 kg *	X	X	X	X	X
	I0518 PASTA NOCCIOLA ITALIANA 1100% Italian hazelnut, medium roast	70-100 g / kg	 2x 5 kg	X	X	X	X	X
PISTACCHIO	I0234 PASTA PISTACCHIO Pistachio and almonds, with flavoring	30-50 g / kg	 2x 2,5 kg	X	X	X	X	X
	I0484 PASTA PISTACCHIO EXTRA Pistachio and almonds, with flavoring, intense color. Sugar-based	70-100 g / kg	 2x 3 kg	X	X	X	X	X
	I0069 PASTA PISTACCHIO GOLD Toasted pistachio and pumpkin seeds	70-100 g / kg	 2x 5 kg	X	X	X	X	X
	I0372 PASTA PISTACCHIO GRANELLATO Pistachio with grains and flavoring, intense color. Sugar-based	70-100 g / kg	 2x 3 kg	X	X	X	X	X
	I0423 PASTA PISTACCHIO INTEGRALE 100% pistachio, made from unpeeled pistachios. Grainy texture	70-100 g / kg	 2x 2,5 kg *	X	X	X	X	X
	I0374 PASTA PISTACCHIO LUCANO 100% pistachio, grown in Basilicata. Grainy texture	70-100 g / kg	 2x 2,5 kg *	X	X	X	X	X
	I0466 PASTA PISTACCHIO PESTO Salted pistachio, made from toasted pistachios	70-100 g / kg	 2x 2,5 kg	X	X	X	X	X
	I0040 PASTA PISTACCHIO SUPERIOR 100% 100% pistachio, made from peeled pistachios. Smooth texture	70-100 g / kg	 2x 2,5 kg *	X	X	X	X	X
VANIGLIA	I0298 PASTA VANIGLIA BOURBON Vanilla with an intense, bold aromatic note	20-30 g / kg	 2x 3 kg	X	X	X	X	X
	I0513 PASTA VANIGLIA BOURBON CON BACCHE Vanilla with an intense, bold aromatic note, with beans and extract	20-30 g / kg	 2x 3 kg	X	X	X	X	X
	I0222 PASTA VANIGLIA GOLD Vanilla with a delicate aromatic note, with beans and extract	20-30 g / kg	 2x 3 kg	X	X	X	X	X
	I0271 PASTA VANIGLIA MADAGASCAR Vanilla with a delicate floral aromatic note, with beans and extract	20-30 g / kg	 2x 3 kg	X	X	X	X	X
	I0050 PASTA VANIGLIA NATURALE Vanilla with a delicate natural aromatic note, with beans and extract	20-30 g / kg	 2x 3 kg	X	X	X	X	X
I0414 PASTA VANIGLIA TAHITI Vanilla with a sweet aromatic note, with beans	20-30 g / kg	 2x 3 kg	X	-	-	X	X	
KIDS	I0312 PASTA BLUE KID Natural vanilla, blue color	70-100 g / kg	 2x 3 kg	X	X	X	X	X
	I0035 PASTA BUBBLE BLUE Chewing gum, blue color	70-100 g / kg	 2x 3 kg	X	X	X	X	X
	I0037 PASTA BUBBLE PINK Chewing gum, pink color	70-100 g / kg	 2x 3 kg	X	X	-	-	X
	I0038 PASTA BUBBLE YELLOW Chewing gum, yellow color	70-100 g / kg	 2x 3 kg	X	X	X	X	X

*also available in the 4 x 1 kg variant

CODE	PRODUCT	DOSAGE	PACK TYPE					
I0002	PASTA ANTONELLA Cocoa and hazelnut	70- 100g / kg	 2x 3kg	-	X	-	X	X
I0231	PASTA CASSATA SICILIANA Sicilian cassata with candied fruit	250g / kg	 2x 3kg	X	X	-	-	X
I0049	PASTA CHEESECAKE Cheesecake	50g / kg	 2x 3kg	X	X	X	X	X
I0022	PASTA CROCCANTINO AL RHUM Croccantino al rhum	50- 70g / kg	 2x 3kg	X	X	-	X	X
I0058	PASTA ECMEK Turkish delight	50g / kg	 2x 3kg	-	X	-	X	X
I0354	PASTA LOLITA Hazelnut and wafer	50- 70g / kg	 2x 2,5kg *	X	X	-	X	X
I0047	PASTA LOTUS Biscuit, caramel and cinnamon	50g / kg	 2x 3kg	-	X	-	X	X
I0296	PASTA MALAGA Marsala liqueur and rum, with sultanas	70-100g / kg	 2x 3kg	X	X	X	-	X
I0028	PASTA MARRON GLACES Marron glacés, with pieces	50- 70g / kg	 2x 3kg	X	X	X	X	X
I0361	PASTA MASCARPONE Mascarpone	70-100g / kg	 2x 3kg	-	X	-	X	X
I0362	PASTA MASTIHA Mastiha from Chios	70-100g / kg	 2x 3kg	-	X	-	X	X
I0350	PASTA MENTA EXTRA Spearmint	30- 50g / kg	 2x 3kg	X	X	X	X	X
I0297	PASTA PANNA COTTA Panna cotta	70-100g / kg	 2x 3kg	-	X	-	X	X
I0509	PASTA ROSA Rose, typical floral profile	70-100g / kg	 5x 1,25kg	X	X	X	X	X
I0045	PASTA TIRAMISU' Tiramisù	70- 100g / kg	 2x 3kg	X	X	-	-	X
I0046	PASTA TORRONE Nougat	70- 100g / kg	 2x 3kg	X	X	-	X	X
I0457	PASTA YOPLA' Yogurt	50g / kg	 2x 3kg *	X	X	X	X	X
I0235	PASTA ZABAGLIONE Zabaglione	70- 100g / kg	 2x 3kg	-	X	-	-	X
I0212	PASTA ZUPPA INGLESE Zuppa inglese	20- 30g / kg	 5x 1,25kg	X	X	-	-	X
I0034	PASTA SEMI DI ZUCCA Toasted pumpkin seeds, green color	70- 100g / kg	 2x 2,5kg	X	X	X	X	X

*also available in the 4 x 1kg variant

PASTE FRUTTA

CODE	PRODUCT	DOSAGE	PACK TYPE					
C0085	LEMONINA Liquid acidifier	20 g / kg	 6 x 1 kg	X	X	X	X	X
E0259	AROMA LIMONE BONIFICATORE Natural lemon flavor	1-2 g / kg (max.)	 60 g	X	X	X	X	X
I0253	PASTA AMARENA Amarena, with pieces	10 g / kg)	 2 x 5 kg *	X	X	X	X	X
I0051	PASTA ANANAS Pineapple	70 - 100 g / kg	 2 x 5 kg *	X	X	X	X	X
I0026	PASTA ANGIURIA Watermelon	70 - 100 g / kg	 2 x 5 kg *	X	X	X	X	X
I0100	PASTA BANANA Banana, white color	70 - 100 g / kg	 2 x 5 kg *	X	X	X	X	X
I0258	PASTA BANANA GIALLA Banana, yellow color	70 - 100 g / kg	 2 x 5 kg *	X	X	X	X	X
I0515	PASTA CILIEGIA Cherry, with pieces	70 - 100 g / kg	 2 x 5 kg	X	X	X	X	X
I0101	PASTA COCCO Coconut, with pieces	70 - 100 g / kg	 2 x 5 kg *	X	X	X	X	X
I0088	PASTA FICO VERDE Green fig, with pieces	70 - 100 g / kg	 2 x 5 kg *	X	X	X	X	X
I0233	PASTA FRAGOLA Strawberry, with pieces	70 - 100 g / kg	 2 x 5 kg *	X	X	-	-	X
I0260	PASTA FRAGOLINA DI BOSCO Wild strawberry, with pieces	70 - 100 g / kg	 2 x 5 kg *	X	X	-	-	X
I0242	PASTA FRUTTI DI BOSCO Mixed berries, with pieces	70 - 100 g / kg	 2 x 5 kg *	X	X	X	X	X
I0025	PASTA FRUTTO DELLA PASSIONE Passion fruit	70 - 100 g / kg	 2 x 5 kg *	X	X	X	X	X
I0256	PASTA KIWI Kiwi	70 - 100 g / kg	 2 x 5 kg *	X	X	X	X	X
I0096	PASTA LAMPONE Raspberry, with pieces	70 - 100 g / kg	 2 x 5 kg *	X	X	-	-	X
I0263	PASTA MANGO ALPHONSO Mango Alphonso, with pieces	70 - 100 g / kg	 2 x 5 kg	X	X	X	X	X
I0517	PASTA MANGO EXTRA Mango, with pieces	70 - 100 g / kg	 2 x 5 kg *	X	X	X	X	X
IN0274	PASTA MELA VERDE Green apple, with pieces	70 - 100 g / kg	 4 x 1 kg	X	X	X	X	X
I0068	PASTA MELOGRANO Pomegranate	70 - 100 g / kg	 2 x 5 kg	X	X	X	X	X
I0018	PASTA MELONE Melon, with pieces	70 - 100 g / kg	 2 x 5 kg *	X	X	X	X	X
IN0276	PASTA MELONE GIALLETTO Yellow melon	70 - 100 g / kg	 4 x 1 kg	X	X	X	X	X

*also available in the 4 x 1 kg variant

CODE	PRODUCT	DOSAGE	PACK TYPE					
I0095	PASTA MIRTILLO Blueberry, with pieces	70-100 g / kg	 2x5 kg *	X	-	-	X	X
IN0278	PASTA PERA Pear	70-100 g / kg	 4x1 kg	X	X	X	X	X
I0029	PASTA PESCA Peach	70-100 g / kg	 2x5 kg *	X	X	X	X	X
IN0309	PASTA RIBES NERO Blackcurrant, with pieces	70-100 g / kg	 4x1 kg	X	X	X	X	X

PASTES WITH NO ADDED SUGARS

To be used with the Calo Kit.

CODE	PRODUCT	DOSAGE	PACK TYPE					
I0514	PASTA CALO CAMEL Caramel	50 g / kg	 2x3 kg	X	X	X	X	X
I0510	PASTA CALO BISCOTTO Biscuit	50 g / kg	 2x3 kg	-	X	-	X	X
I0511	PASTA CALO FRAGOLA Strawberry, with pieces	70 g / kg	 2x5 kg	X	X	-	-	X

FLAVOURINGS

Powder products that provide or enhance flavor.

CODE	PRODUCT	DOSAGE	PACK TYPE					
I0322	CHEESECAKE Cheesecake	20-30 g / kg	 8x1,5 kg	-	X	-	X	X
I0121	KEFIRBON Kefir	20-30 g / kg	 8x1,5 kg	-	X	-	X	X
I0008	LEMONBON Lemon	20-30 g / kg	 8x1,5 kg	X	X	X	X	X
I0505	MASCABON Mascarpone	20-30 g / kg	 6x1 kg	X	X	X	X	X
I0006	PANNYBON Cream	20-30 g / kg	 8x1,5 kg	X	X	X	X	X
I0003	VANIBON White vanilla	20-30 g / kg	 8x1,5 kg	X	X	X	X	X
I0254	VANIGIA' Vanilla	20-30 g / kg	 8x1,5 kg	X	X	X	X	X
I0001	YOGOBN NATURE Yogurt	20-30 g / kg	 8x1,5 kg	-	X	-	X	X

*also available in the 4 x 1 kg variant



EASY LINE

EASY LINE

SOFT, CREAMY AND PERFECTLY BALANCED GELATO — READY IN JUST 10 MINUTES

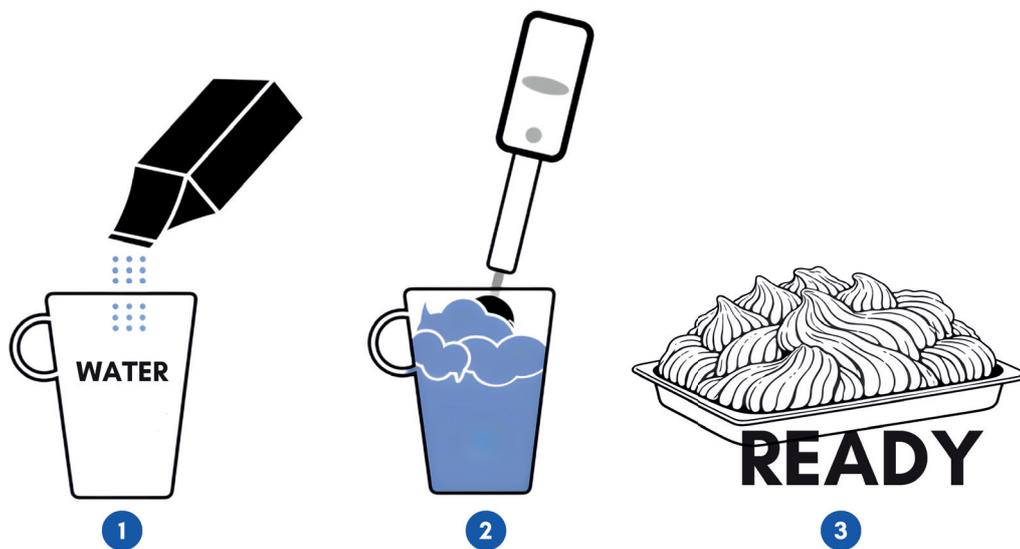
With Easy Line, you can create **artisan gelato that is always perfect**, even during the busiest moments or when you want to experiment with new flavours without risk.

Each bag of Easy Line yields up to **4 kg of ready-to-sell gelato**.

Just add **water** — or milk for the dedicated line — making it ideal for professionals looking for consistent quality without complications.

Want to create complex flavours with exotic ingredients or mixes that normally require pasteurization? Easy Line allows you to manage them with simplicity and consistency.

Always artisan. Just easier.



1 BAG + WATER = 4KG OF ICE CREAM

Why choose Easy Line?

The security of perfect structure — every time

Our Easy Line formulations are already perfectly balanced to guarantee creaminess, scoopability and stability in the display cabinet. Leave behind gelato that collapses within minutes or turns into hard icy blocks: Easy Line keeps everything under control.

More creativity, fewer surprises

Just add water — except for Easy & Latte, where you simply add the milk of your choice. In just ten minutes you obtain professional gelato, identical every time, even if different staff prepare it or if you work with different raw ingredients. For fruit gelato, you can add your own fresh fruit to personalize flavour and texture, while always maintaining a technically balanced base that protects you from formulation mistakes.

Total simplicity. Zero complications

With Easy you can truly respond to any request: without changing your workflow, you can expand your display with lactose-free, vegan, high-protein or sugar-free gelato options.



EASY & LATTE

EASY & LATTE

Gelato for restaurants (-20°C).

Designed to create very rich gelati, the so-called “hard pieces,” ideal for making gelato cakes, semifreddi, zuccotti and spumoni.

CREAM FLAVORS

CODE	PRODUCT	DOSAGE	PACK TYPE					
IN0330	EASY&LATTE CHEESECAKE Cheesecake	1,2 kg / 3l	 10 x 1,2 kg	-	X	-	X	X
N0427	EASY&LATTE CIOCCOLATO Chocolate	1,2 kg / 3l	 10 x 1,2 kg	-	X	-	X	X
N0425	EASY&LATTE CIOCCOLATO BIANCO White chocolate, with pieces	1,2 kg / 3l	 10 x 1,2 kg	-	X	-	X	X
N0332	EASY&LATTE CREME BRULEE Crème brûlée	1,2 kg / 3l	 10 x 1,2 kg	-	X	-	X	X
N0334	EASY&LATTE OLÈ Vanilla and dark chocolate	1,2 kg / 3l	 10 x 1,2 kg	-	X	-	X	X
N0331	EASY&LATTE PARFAIT Parfait	1,2 kg / 3l	 10 x 1,2 kg	-	X	-	X	X
N0505	EASY&LATTE PARFAIT CIOCCOLATO Chocolate parfait	1,2 kg / 3l	 10 x 1,2 kg	-	X	-	X	X
N0424	EASY&LATTE YOGURT Yogurt	1,2 kg / 3l	 10 x 1,2 kg	-	X	-	X	X



A close-up photograph of brown leather, showing its natural grain and some wear. The leather is a rich, warm brown color. The texture is visible, with some creases and a slightly uneven surface. The lighting is soft, highlighting the texture. The text 'EASY CONVENTIONAL' is overlaid in the center in a white, bold, sans-serif font. The word 'EASY' is on the top line, and 'CONVENTIONAL' is on the bottom line. The text is centered horizontally and vertically.

**EASY
CONVENTIONAL**

EASY CONVENTIONAL

Perfectly balanced complete ingredients for the production of conventional cold-process gelati, requiring only the addition of water.

CREAM AND FRUIT FLAVORS

CODE	PRODUCT	WATER DOSAGE FOR				PACK TYPE	    				
		GELATO	SOFT	GRANITA	FRAPPÉ (milk)						
N0024	EASY BANANA Banana	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0087	EASY BANOFFE Banana, cream and toffee	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0033	EASY BISCOTTO Biscuit	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0172	EASY BLUE KID Vanilla, light blue color	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0153	EASY BUBBLE PINK Strawberry chewing gum, pink color	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0036	EASY CAFFÈ Coffee	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0037	EASY CIOCCOLATO Milk chocolate	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0001	EASY COCCO Coconut, with pieces	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0039	EASY CREMA BIANCA Fior di latte	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0447	EASY GIANDUJA Gianduja, with hazelnut grains	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0267	EASY KAIMAKI Kaimaki, Greek	2 L	3 L	-	6 L	 10x1,2 kg	-	X	-	X	X
N0187	EASY LOTUS Lotus biscuit	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0378	EASY MANDORLA Almond	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0470	EASY MARSHMALLOW Marshmallow	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0167	EASY MASTIHA Mastiha di Chios	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0180	EASY MENTA BIANCA Mint, white color	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0170	EASY MENTA FREDDA Mint, light color	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0390	EASY NEROCARIGUA Dark chocolate, with pieces	2,2 L	3 L	-	6 L	 8x1,8 kg	-	X	-	X	X
N0400	EASY PERLANERA VANIGLIA Vanilla, black color	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0448	EASY RUBINOROSA Ruby chocolate, with pieces	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0040	EASY TIRAMISÙ Tiramisù	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0123	EASY VANIGLIA GIALLA Yellow vanilla with beans	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0466	EASY VIOLETTA Mixed berries, purple color	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X
N0041	EASY YOGURT Yogurt	2,5 L	3 L	-	6 L	 8x1,5 kg	-	X	-	X	X



**EASY LACTOSEFREE
& VEGAN**

Lactose-free and free from ingredients of animal origin.

LACTOSE-FREE FLAVORS

CODE	PRODUCT	WATER DOSAGE FOR				PACK TYPE					
		GELATO	SOFT	GRANITA	FRAPPÉ (milk)						
N0116	LACTOSEFREE ANGURIA Watermelon	2,5 L	3 L	5L	6 L	 10 x 1,25 kg	x	x	-	-	x
N0103	LACTOSEFREE FRAGOLA Strawberry, with pieces	2,5 L	3 L	5L	6 L	 10 x 1,25 kg	x	x	-	-	x

LACTOSE-FREE AND VEGAN CREAM FLAVORS

CODE	PRODUCT	WATER DOSAGE FOR				PACK TYPE					
		GELATO	SOFT	GRANITA	FRAPPÉ (milk)						
N0038	LACTOSEFREE CIOCCOLATO NERO Dark chocolate, with chocolate pieces	2,2 L	3 L	-	6 L	 8 x 1,8 kg	x	x	x	x	x
N0501	LACTOSEFREE CIOCCOLATO EXTRA DARK Dark chocolate, black color, with chocolate pieces	2,2 L	2,8 L	-	6 L	 8 x 1,8 kg	x	x	x	x	x
N0369	LACTOSEFREE CIOKO FR Dark chocolate sorbet	2,5 L	3 L	-	6 L	 8 x 1,5 kg	x	x	x	x	x
N0044	LACTOSEFREE FIORDILATTE Fiordilatte	2,5 L	3 L	-	6 L	 8 x 1,5 kg	x	x	x	x	x
N0305	VEGAN CAFFÈ Coffee	2,5 L	3 L	-	6 L	 8 x 1,5 kg	x	x	x	x	x
N0302	VEGAN NOCCIOLA Hazelnut, with grain	2,2 L	2,8 L	-	6 L	 8 x 1,8 kg	x	x	x	x	x
N0301	VEGAN PISTACCHIO Pistachio, with grain	2,2 L	3 L	-	6 L	 8 x 1,8 kg	x	x	x	x	x
N0300	VEGAN TIRAMISÙ Tiramisù	2,5 L	3 L	-	6 L	 8 x 1,5 kg	x	x	x	x	x
N0299	VEGAN VANIGLIA Vanilla, with berries	2,5 L	3 L	-	6 L	 8 x 1,5 kg	x	x	x	x	x

LACTOSE-FREE AND VEGAN FRUIT FLAVORS

CODE	PRODUCT	WATER DOSAGE FOR				PACK TYPE					
		GELATO	SOFT	GRANITA	FRAPPÉ (milk)						
N0112	LACTOSEFREE ACE Orange, carrot and lemon	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0435	LACTOSEFREE AMARENA Amarena	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0104	LACTOSEFREE ANANAS Pineapple	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0383	LACTOSEFREE ANGURIA MEDITERRANEA Mediterranean watermelon	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0124	LACTOSEFREE ARANCIA Orange	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0291	VEGAN BANANA GIALLA Banana	2,5 L	3 L	5 L	6 L	 8 x 1,5 kg	x	x	x	x	x
N0293	VEGAN COCCO Coconut, with piece	2,5 L	3 L	5 L	6 L	 8 x 1,5 kg	x	x	x	x	x
N0088	LACTOSEFREE CILEGIA Cherry	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0120	LACTOSEFREE EXOTIC Exotic fruits	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0089	LACTOSEFREE FICO D'INDIA Prickly pear	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0364	LACTOSEFREE FRAGOLA ROSSA Strawberry, red color, with pieces	2 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0102	LACTOSEFREE FRUTTI DI BOSCO Mixed berries, with pieces	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0387	LACTOSEFREE GOJI MANDARINO Mandarin and goji	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0084	LACTOSEFREE LAMPONE Raspberry, with pieces	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0445	LACTOSEFREE LEMONCELLO Limoncello	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0101	LACTOSEFREE LIME Lime	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0028	LACTOSEFREE LIMONE Lemon	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0090	LACTOSEFREE LITCHI Lychee	2,2 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x

CODE	PRODUCT	WATER DOSAGE FOR				PACK TYPE					
		GELATO	SOFT	GRANITA	FRAPPÉ (milk)						
N0122	LACTOSEFREE MANDARINO Mandarin	2,5 L	3 L	5L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0110	LACTOSEFREE MANGO ALPHONSO Mango Alphonso, with pieces	2,5 L	3 L	5L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0098	LACTOSEFREE MELA VERDE Green apple, with pieces	2,5 L	3 L	5L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0105	LACTOSEFREE MELONE Melon, with pieces	2,5 L	3 L	5L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0173	LACTOSEFREE MELONE GIALLETTO Yellow melon, with pieces	2,5 L	3 L	5L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0109	LACTOSEFREE MIRTILLO Blueberry, with pieces	2,5 L	3 L	5L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0100	LACTOSEFREE PESCA Yellow peach, with pieces	2,5 L	3 L	5L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0078	LACTOSEFREE PESCA BIANCA White peach, with pieces	2,5 L	3 L	5L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0121	LACTOSEFREE POMPELMO ROSA Grapefruit	2,5 L	3 L	5L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0099	LACTOSEFREE GRAPE Grape	2,5 L	3 L	5L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0386	LACTOSEFREE ZENZERO LIMONE Ginger and lemon	2,5 L	3 L	5L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0292	VEGAN BANANA Banana	2,5 L	3 L	5L	6 L	 8 x 1,5 kg	x	x	x	x	x
N0365	VEGAN MELOGRANO Pomegranate	2,5 L	3 L	5L	6 L	 10 x 1,25 kg	x	x	x	x	x

FRUIT FLAVORS WITH EXTRA FRUIT

CODE	PRODUCT	WATER DOSAGE FOR				PACK TYPE					
		GELATO	SOFT	GRANITA	FRAPPÉ (milk)						
N0462	LACTOSEFREE LOVE ANANAS Pineapple	2,5 L	3 L	5 L	6 L	 810 x 1,25 kg	x	x	x	x	x
N0095	LOVE ANGURIA Watermelon, with pieces	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	-	x	x
N0463	LACTOSEFREE LOVE FRAGOLA Strawberry, with pieces	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0107	LOVE LIMONE Lemon, with pieces	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	-	x	x
N0093	LOVE MANDARINO Mandarin, with pieces	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	-	x	x
N0464	LACTOSEFREE LOVE MIRTILLO Blueberry, with pieces	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0465	LACTOSEFREE LOVE FRUTTI DI BOSCO Mixed berries, with pieces	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0468	LACTOSEFREE LOVE MANGO ALPHONSO Mango Alphonso, with pieces	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x

COCKTAIL FLAVORS

CODE	PRODUCT	WATER DOSAGE FOR				PACK TYPE					
		GELATO	SOFT	GRANITA	FRAPPÉ (milk)						
N0070	LACTOSEFREE GIN TONIC Gin tonic	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	-	x
N0136	LACTOSEFREE MOJITO Mojito	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	x	x
N0073	LACTOSEFREE NEGRONI Negroni	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	-	x
N0072	LACTOSEFREE SPRITZ Spritz	2,5 L	3 L	5 L	6 L	 10 x 1,25 kg	x	x	x	-	x





EASY CALO

EASY CALO

No added sugars, low glycemic index and 40% fewer calories compared to traditional gelati.

CREAM FLAVORS

CODE	PRODUCT	WATER DOSAGE FOR				PACK TYPE					
		GELATO	SOFT	GRANITA	FRAPPÉ (milk)						
N0175	CALOSTEVIA CIOCK Chocolate	2,5 L	-	-	-	 8 x 1,5 kg	-	X	-	X	X
N0174	CALOSTEVIA CREMA Fiordilatte	2,5 L	-	-	-	 8 x 1,5 kg	-	X	-	X	X
N0179	CALOSTEVIA CREMA SALEP Milk and salep drink (Turkey)	2,5 L	-	-	-	 8 x 1,5 kg	-	X	-	X	X
N0181	CALOSTEVIA NOCCIOLA Hazelnut with hazelnut grains	2,5 L	-	-	-	 8 x 1,5 kg	-	X	-	X	X
N0441	CALOSTEVIA YOGURT Yogurt	2,5 L	-	-	-	 8 x 1,5 kg	-	X	-	X	X
N0182	CALOSTEVIA PISTACCHIO Pistachio with pistachio grains	2,5 L	-	-	-	 8 x 1,5 kg	-	X	-	X	X

VEGAN CREAM FLAVORS

CODE	PRODUCT	WATER DOSAGE FOR				PACK TYPE					
		GELATO	SOFT	GRANITA	FRAPPÉ (milk)						
N0493	CALO VEGAN CREMA Vegan milk cream	2,5 L	-	-	-	 8 x 1,5 kg	X	X	X	X	X
N0494	CALO VEGAN CIOCK Vegan chocolaten	2,5 L	-	-	-	 8 x 1,5 kg	X	X	X	X	X

FRUIT FLAVORS

CODE	PRODUCT	WATER DOSAGE FOR				PACK TYPE					
		GELATO	SOFT	GRANITA	FRAPPÉ (milk)						
N0309	CALOSTEVIA FRAGOLA Strawberry, with pieces	2,5 L	-	-	-	 10 x 1,25 kg	-	X	-	X	X
N0178	CALOSTEVIA FRUTTI DI BOSCO Mixed berries, with pieces	2,5 L	-	-	-	 10 x 1,25 kg	-	X	-	X	X
N0310	CALOSTEVIA LIMONE Lemon	2,5 L	-	-	-	 10 x 1,25 kg	X	X	X	X	X
N0176	CALOSTEVIA MANGO ALPHONSO Mango Alphonso, with pieces	2,5 L	-	-	-	 10 x 1,25 kg	X	X	X	X	X
N0177	CALOSTEVIA MANDARINO Mandarin	2,5 L	-	-	-	 10 x 1,25 kg	X	X	X	X	X



EASY SUPER

EASY SUPER

High in protein and with no added sugars.

CODE	PRODUCT	WATER DOSAGE FOR				PACK TYPE	    
		GELATO	SOFT	GRANITA	FRAPPE (milk)		
N0434	SUPER CALO CARAMELITO Salted caramel	2,5 L	-	-	-	 8 x 1,5 kg	- X - X X
N0461	SUPER CALO CIOCCOLATO Chocolate	2,5 L	-	-	-	 8 x 1,5 kg	- X - X X
N0432	SUPER CALO ESOTICO Exotic fruits	2,5 L	-	-	-	 8 x 1,5 kg	- X - X X
N0433	SUPER CALO YOPLA' FRUTTI DI BOSCO Yogurt and mixed berries	2,5 L	-	-	-	 8 x 1,5 kg	- X - - X



A close-up photograph of a dessert featuring a white cream base with intricate, swirling patterns of pink and red, likely from raspberries. Several dark, glossy raspberries are scattered throughout the composition, along with a few vanilla beans. The overall aesthetic is clean and elegant, with a focus on natural ingredients and artistic plating.

VARIEGATES

To diversify, enhance, surprise

VARIEGATES

Sweet sauces for decorating gelati in the display pan; they remain soft in the showcase at -14°C.

FRUIT VARIEGATES

CODE	PRODUCT	DOSAGE	PACK TYPE					
IM0051	VARIEGATO AMARENA Amarena, with pieces	q.b.	 2x5 kg	X	X	X	X	X
M0125	VARIEGATO ARANCIO Orange, with pieces	q.b.	 2x5 kg	X	X	X	X	X
M0184	VARIEGATO CILIEGIA Cherry, with pieces	q.b.	 2x5 kg	X	X	X	X	X
M0132	VARIEGATO FICO VERDE Fig, with pieces	q.b.	 2x5 kg	X	X	X	X	X
M0123	VARIEGATO FRAGOLINA DI BOSCO Wild strawberry, with pieces	q.b.	 2x5 kg	X	X	X	X	X
M0153	VARIEGATO FRUTTI DI BOSCO Mixed berries, with pieces	q.b.	 2x5 kg	X	X	X	X	X
M0116	VARIEGATO LAMPONE Raspberry, with pieces	q.b.	 2x5 kg	X	X	X	X	X
M0090	VARIEGATO LIME Lime, with pieces	q.b.	 2x5 kg	X	X	X	X	X
M0115	VARIEGATO LIMONE Lemon	q.b.	 2x5 kg	-	-	-	X	X
M0138	VARIEGATO MANGO ALPHONSO Mango Alphonso, with pieces	q.b.	 2x5 kg	X	X	X	X	X
M0158	VARIEGATO MELOGRANO Pomegranate, with pieces	q.b.	 2x5 kg	X	X	X	X	X
M0159	VARIEGATO MIRTILLO Blueberry, with pieces	q.b.	 2x5 kg	X	X	X	X	X
M0031	VARIEGATO PASSION FRUIT Passion fruit, with pieces	q.b.	 2x5 kg	X	X	X	X	X
M0092	VARIEGATO PESCARANCIO Peach and orange, with pieces	q.b.	 2x5 kg	X	X	X	X	X
IN0329	VARIEGATO RIBES NERO Blackcurrant, with pieces	q.b.	 4x1 kg	X	X	X	X	X

CREAM VARIEGATES

CODE	PRODUCT	DOSAGE	PACK TYPE					
M0081	VARIEGATO ARACHIDE Cocoa and hazelnut with peanut pieces	q.b.	 2x5 kg	-	X	-	X	X
M0098	VARIEGATO APPLE PIE Apple pie	q.b.	 2x5 kg	-	-	-	X	X
M0151	VARIEGATO BIANCORISO White chocolate with crunchy cocoa cereal	q.b.	 2x5 kg	-	-	-	X	X
M0154	VARIEGATO BISCOTTO Cocoa and hazelnut with chocolate cookie pieces	q.b.	 2x5 kg	-	-	-	X	X
M0131	VARIEGATO CARMELITO Salted caramel	q.b.	 2x5 kg	-	X	-	X	X
M0078	VARIEGATO CAMELLATTE Milk caramel	q.b.	 2x5 kg	-	X	-	X	X
M0188	VARIEGATO CEREALI BIANCO White chocolate with crunchy white cereal	q.b.	 2x5 kg	-	-	-	X	X
M0101	VARIEGATO CHEESECAKE Cheesecake	q.b.	 2x5 kg	-	-	-	X	X
M0143	VARIEGATO CIOKOBROWNIES Cocoa and hazelnut with cocoa cake cubes	q.b.	 2x5 kg	-	-	-	X	X
M0155	VARIEGATO CREMABUENA White chocolate and hazelnut with crunchy wafer pieces	q.b.	 2x5 kg	-	-	-	X	X
M0179	VARIEGATO CROCCOMIX CACAO Cocoa and hazelnut with hazelnut and wafer grains	q.b.	 2x5 kg	-	-	-	X	X
M0117	VARIEGATO DUBAI CHOCOLATE White chocolate and pistachio with kataifi pieces	q.b.	 2x5 kg	-	-	-	X	X
M0136	VARIEGATO FROLLINO Cocoa and hazelnuts enriched with small cocoa shortbread pieces	q.b.	 2x5 kg	-	-	-	X	X
M0040	VARIEGATO GIANDUJA Gianduja with hazelnut grains, biscuit and wafer	q.b.	 2x5 kg	-	-	-	X	X
M0079	VARIEGATO LATTE GRANELLATO Milk chocolate with hazelnut grains	q.b.	 2x5 kg	-	X	-	X	X
M0156	VARIEGATO LATTE VUALÀ Dulche de leche	q.b.	 2x5 kg	-	X	-	X	X
M0157	VARIEGATO LOLITA Hazelnut wafer	q.b.	 2x5 kg	-	-	-	X	X
M0093	VARIEGATO MIELE Honey	q.b.	 2x5 kg	X	X	-	X	X
M0100	VARIEGATO OLÉ Dark chocolate with shortbread pieces	q.b.	 2x5 kg	-	-	-	X	X
M0112	VARIEGATO ORONERO Vanilla with small crunchy extra-dark cookies	q.b.	 2x5 kg	-	-	-	X	X
M0180	VARIEGATO PISTACCHIO Pistachio with caramelized pistachio grains	q.b.	 2x5 kg	-	X	-	X	X
M0106	VARIEGATO SPECULOSO Caramel and cinnamon	q.b.	 2x5 kg	-	X	-	X	X
M0015	VARIEGATO TIRAMISÙ Tiramisù with cookie grains	q.b.	 2x5 kg	X	-	-	X	X

CODE	PRODUCT	DOSAGE	PACK TYPE					
M0139	VARIEGATO TORRONCINO Nougat with pieces	q.b.	 2x5 kg	-	X	-	X	X
M0144	VARIEGATO VELVETBROWNIES White chocolate with red velvet cake cubes	q.b.	 2x5 kg	-	X	-	-	X
M0009	VARIEGATO WAFERBUENO White chocolate and hazelnut with chocolate wafer pieces	q.b.	 2x5 kg	-	X	-	X	X
M0160	VARIEGATO WAFERCACAO GRANELLATO Milk chocolate with wafer and hazelnut grains	q.b.	 2x5 kg	-	-	-	X	X

SUGAR-FREE VARIEGATES

Variiegates with no added sugars, low glycemic index, to be used with the Calo kit.

CODE	PRODUCT	DOSAGE	PACK TYPE					
M0183	VARIEGATO CALO AMARENA Amarena, with pieces	q.b.	 2x5 kg	X	X	X	X	X
M0186	VARIEGATO CALO BISCOTTO Biscuit with biscuit grains	q.b.	 2x5 kg	-	-	-	X	X
M0030	VARIEGATO CALO TROPICAL MIX Tropical fruits, with pieces	q.b.	 2x5 kg	X	X	X	X	X
M0182	VARIEGATO CALO FRAGOLA Strawberry, with pieces	q.b.	 2x5 kg	X	X	X	X	X

LE MODELLE

Fat-based anhydrous creams for gelateria — they provide flavor as well as being spreadable.

CODE	PRODUCT	DOSAGE	PACK TYPE					
I0402	AMYDARK Dark cocoa	q.b.	 2x5 kg	-	X	-	X	X
I0475	CARMEN Caramel with hazelnut grains	q.b.	 2x5 kg	-	X	-	X	X
I0477	EVA White chocolate	q.b.	 2x5 kg	-	X	-	X	X
I0476	FIONAPISTACCHIO Pistachio	q.b.	 2x5 kg	-	X	-	X	X
I0465	JASMIN White chocolate and caramel	q.b.	 2x5 kg	-	X	-	X	X
I0478	NAOMI Cocoa and hazelnut	q.b.	 2x5 kg	-	X	-	X	X

A close-up, top-down view of a cup of white ice cream. The ice cream is swirled and topped with numerous dark chocolate shavings of various sizes. The background is a soft, out-of-focus white, suggesting the rest of the cup or a clean surface.

TOPPING AND STRACCIATELLA

The perfect ending in every cup

TOPPING

Sweet sauces for decorating gelato cups, cakes and desserts. They are served at room temperature.

CODE	PRODUCT	DOSAGE	PACK TYPE					
M0016	TOPPING ACERO Maple	q.b.	 6x1kg	X	X	X	X	X
M0060	TOPPING AMARENA Amarena	q.b.	 6x1kg	X	X	X	X	X
M0181	TOPPING ANTONELLA SUPER Coconut, hazelnuts and cocoa	q.b.	 6x1kg	-	X	-	X	X
M0005	TOPPING CARMELLO Caramel	q.b.	 6x1kg	-	X	-	X	X
M0072	TOPPING CARMELLO SALATO Salted caramel	q.b.	 6x1kg	X	X	X	X	X
M0006	TOPPING CIOCCOLATO Dark chocolate	q.b.	 6x1kg	X	X	X	X	X
M0052	TOPPING FRAGOLA Strawberry	q.b.	 6x1kg	X	X	-	-	X
M0056	TOPPING FRUTTI DI BOSCO Mixed berries	q.b.	 6x1kg	X	X	X	X	X
M0068	TOPPING CAMELLATTE SALATO Salted caramel and milk	q.b.	 6x1kg	-	X	-	X	X
M0017	TOPPING VANIGLIA Vanilla	q.b.	 6x1kg	X	X	X	X	X

STRACCIATELLE

Ingredients for making stracciatella-flavored gelato and for coating stick gelati and mini formats.

CODE	PRODUCT	DOSAGE	PACK TYPE					
L0010	ICE LATTE Milk chocolate, for thicker coatings.	q.b.	 5x2kg	-	X	-	X	X
L0011	ICE FONDENTE Dark chocolate, for thicker coatings.	q.b.	 5x2kg	X	X	X	X	X
L0012	ICE BIANCA White chocolate, for thicker coatings.	q.b.	 5x2kg	-	X	-	X	X
L0013	ICE NOCCIOLA Hazelnut, for thicker coatings.	q.b.	 5x2kg	-	X	-	X	X
I0292	STRACCIATELLA AL LATTE Milk chocolate.	q.b.	 6x0,9kg	-	X	-	X	X
I0355		q.b.	 1x5kg	-	X	-	X	X
I0293	STRACCIATELLA BIANCA White chocolate.	q.b.	 6x0,9kg	-	X	-	X	X
I0356		q.b.	 1x5kg	-	X	-	X	X
I0043	STRACCIATELLA FONDENTE Dark chocolate.	q.b.	 6x0,9kg	X	X	X	X	X
I0406		q.b.	 1x5kg	X	X	X	X	X



SOFTERIE AND FROZEN YOGURT

Light freshness, intense pleasure

MANTECATO GELATO MADE WITH A SOFT MACHINET

You don't have a batch freezer but want to serve freshly churned gelato? The complete Fresco bases allow you to do it with a simple soft machine. Flavor them with the Cream Pastes and serve a gelato with extreme creaminess at the perfect temperature.

CODE	PRODUCT	USE	DOSAGE	PACK TYPE					
N0276	FRESCOBASE For cream-based gelati with fat-based pastes such as hazelnut, pistachio, gianduja, etc. (100 g/kg)	COLD	550 g / kg	 10 x 1,1kg	-	X	-	X	X
N0274	FRESCOLATTE For fior di latte gelato. Can be flavored with cream-based pastes (50 g/kg).	COLD	650 g / kg	 8 x 1,3 kg	-	X	-	X	X
N0275	FRESCOYOGURT For yogurt-flavored gelato.	COLD	600 g / kg	 8 x 1,2 kg	-	X	-	X	X

SOFT

Complete and balanced bases for producing classic soft gelato.

CODE	PRODUCT	USE	DOSAGE	PACK TYPE					
N0133	SOFT CARAMELLO MOU Toffee	COLD	4 kg / 8 l	 4 x 4 kg	X	-	-	X	X
N0057	SOFT CIOCCOLATO Chocolate	COLD	4 kg / 8 l	 4 x 4 kg	-	X	-	X	X
N0058	SOFT FIORDILATTE Fior di latte	COLD	4 kg / 8 l	 4 x 4 kg	-	X	-	X	X
N0059	SOFT FRAGOLA Strawberry	COLD	4 kg / 8 l	 4 x 4 kg	X	-	-	X	X
N0126	SOFT NOCCIOLA Hazelnut	COLD	4 kg / 8 l	 4 x 4 kg	X	-	-	X	X
N0081	SOFT PISTACCHIO Pistachio	COLD	4 kg / 8 l	 4 x 4 kg	X	-	-	X	X
N0061	SOFT VANIGLIA GIALLA Vanilla	COLD	4 kg / 8 l	 4 x 4 kg	X	-	-	X	X
N0060	SOFT YOGURT Yogurt	COLD	4 kg / 8 l	 4 x 4 kg	X	-	-	X	X

FROZEN YOGURT

Bases for producing Frozen Yogurt with a soft machine, ideal for yogurt shops.

CODE	PRODUCT	USE	DOSAGE	PACK TYPE					
N0251	FROZENYOGO 10 10% classic or Greek yogurt, or milk must be added.	COLD	250 g / kg	 10 x 1,3 kg	-	X	-	X	X
N0252	FROZENYOGO 40 40% classic or Greek yogurt must be added.	COLD	200 g / kg	 10 x 1,1 kg	-	X	-	X	X





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