

Sweets and fruits

... so tempting, they stir pleasure!



INSTANT
The product instantly melts in 80°C water.



VEGETABLE
The product does not contain animal origin ingredients.



TO BE COOKED
The product needs cooking.



DAIRY-VEGETABLE
The product does not contain animal origin ingredients except for milk, milk components and honey.



WITHOUT FATS
The product has been produced without hydrogenate fats.



EGG DAIRY-VEGETABLE
The product does not contain animal origin ingredients except for milk, milk components, eggs, egg components and honey.



WITHOUT JELLY
The product does not contain jelly.



NO DECLARATION
The product does not contain colourings, preservatives, antioxidants, sapidity enhancers, intense sweeteners or sulphur oxides.

CREME CARAMEL



cod. 45002

Pouch 11 portions approx.
100g x 14 pcs. = 1,4 kg



154 portions of a spoon dessert produced only with boiling milk. It is completed by sugar-candy.

SUGAR-CANDY



cod. 45003

BOTTLE
1,0 l = 1,35 kg



Natural sugar-candy to be used for creme caramel and other traditional dessert garnitures.

PANNA COTTA



cod. 45001

Pouch 11 portions approx.
140g x 12 pcs. = 1,68 kg



132 portions of a classic Italian dessert, with an addition of milk and fresh cream. It must not boil. To be served in any occasion.

CATALAN CREAM



cod. 45004

Pouch 11 portions approx.
140g x 12 pcs. = 1,68 kg



132 portions of a fantastic catalan cream flavoured with lemon peel and vanilla. It is hot prepared adding milk and fresh cream.

ALMOND PUDDING



cod. 45033

Pouch 11 portions approx.
100g x 14 pcs. = 1,4 kg



154 portions of an original alternative to panna cotta with a pleasant almond flavour. To be hot prepared with milk and fresh cream.

TIRAMISU' BASE



cod. 45041

Pouch 34 portions approx.
400g x 6 pcs. = 2,4 kg




204 portions of a base that, adding mascarpone cream and milk, permits to obtain a tasty and solid tiramisù.



MOUSSE BASE




cod. 45042 
Pouch 22 portions approx.
 300g x 6 pcs. = 1,8 kg



132 portions of a moussed to be personalized to taste, to be prepared adding only water.

SEMIFREDDO BASE




cod. 45005 
Pouch 23 portion approx.
 400g x 6 pcs. = 2,4 kg



140 portions of a base to be flavoured to taste with topping or liqueurs and to be kept in the freezer. It is prepared with milk and fresh cream.

"CLASSIC" CHOCOLATE MOUSSE




cod. 45007 
Pouch 14 portions approx.
 400g x 6 pcs. = 2,4 kg



84 portions of the "par excellence" mousse, solid and tasty, with Swiss chocolate. It can be prepared both with water and milk.

"BLACK" CHOCOLATE MOUSSE




cod. 45008 
Pouch 14 portions approx.
 400g x 6 pcs. = 2,4 kg



84 portions of a 65% Swiss chocolate mousse, prepared with milk and cream. With black chocolate flakes it results dark, soft and silky.

"WHITE" CHOCOLATE MOUSSE




cod. 45009 
Pouch 14 portions approx.
 400g x 6 pcs. = 2,4 kg



84 portions of a white chocolate mousse, with white Swiss chocolate flakes. It is prepared with milk and fresh cream.

ORANGE YOGHURT MOUSSE




cod. 45021 
Pouch 25 portions approx.
 500g x 6 pcs. = 3,0 kg



150 portions of a soft mousse with a sourish flavour and natural colour; for very fresh sweets, it is prepared with milk and cream.

RASPBERRY AND BLUEBERRY YOGHURT MOUSSE




cod. 45022 
Pouch 25 portions approx.
 500g x 6 pcs. = 3,0 kg



150 portions of a consistant and fresh mousse with wild berry pieces. It is half prepared with fresh cream and half with milk.

DECORATING MOUSSE



cod. 45043 
Pouch 24 portions approx.
 400g x 6 pcs. = 2,4 kg



144 portions of a decorating mousse. A very solid product, ideal to decorate cakes and desserts, a great helper for any pastry.

LEMON CREAM



cod. 45013

Pouch 23 portions approx.
320g x 6 pcs. = 1,92 kg



138 portions of a fresh and tempting to be prepared only with milk and to be served cold, even as an alternative to sorbet.

STRAWBERRY CREAM



cod. 45015

Pouch 23 portions approx.
320g x 6 pcs. = 1,92 kg



138 portions of a cream with strawberry pieces. To be cold prepared with milk and to be served in glasses or small cups accompanied with whipped cream.

STRACCIATELLA CREAM



cod. 45016

Pouch 23 portions approx.
320g x 6 pcs. = 1,92 kg



138 portions of a soft and milky-flavoured cream with plain chocolate flakes, to be cold prepared with fresh milk.

CAPPUCCINO CREAM



cod. 45006

Pouch 23 portions approx.
320g x 6 pcs. = 1,92 kg



138 portions of a dense, perfumed and coffee flavoured cream. It is prepared with milk, or half fresh cream and half milk.

COCONUT CREAM



cod. 45039

Pouch 23 portions approx.
320g x 6 pcs. = 1,92 kg



138 portions of an exotic taste cream with white chocolate flakes; it is cold prepared with milk.

CHOCOLATE CREAM



cod. 45025

Pouch 23 portions approx.
320g x 6 pcs. = 1,92 kg



138 portions of a soft cream to be served small cups or glasses. It is cold prepared with milk or milk and cream.

BRULE' CREAM



cod. 45020

Pouch 23 portions approx.
320g x 6 pcs. = 1,92 kg



138 portions of a typical grigionese caramel-flavoured cream. To be served in small cups or glasses, it is prepared with cold milk.

APRICOT CREAM



cod. 45011

Pouch 23 portions approx.
320g x 6 pcs. = 1,92 kg



138 portions of a cream prepared with milk. It results perfumed and it contains small pieces of highly sugary drained fruit. Perfect to accompany desserts or to be served in cups.

EGG AND COGNAC CREAM



cod. 45018

Pouch 25 portions approx.
500g x 6 pcs. = 3,00 kg



150 portions of a cream to be prepared with milk and to be accompanied by dry biscuits. Ideal for tiramisù-like tempting preparations.

SABAYON CREAM



cod. 45037



Pouch 25 portions approx.
500g x 6 pcs. = 3,00 kg



150 portions of a useful base to obtain a rich dessert adding milk, wine or fruit juices.

BAVARIAN CREAM BASE



cod. 45040



Pouch 24 portions approx.
400g x 6 pcs. = 2,4 kg



144 portions of a versatile base to flavour with any kind of topping or liqueur at will.

VANILLA SAUCE IN POWDER



cod. 45030



Pouch 24 portions approx.
400 g x 6 pcs. = 2,4 kg



144 portions of an ideal cream to accompany dry or cold desserts. It is prepared with milk and it can be served both cold and warm.

LIQUID VANILLA SAUCE

READY-MADE



cod. 45044



CARTON

1000g x 12 pcs. = 12 kg



Practical cartons of ready-made vanilla sauce. Perfect both to hot and cold garnish cakes.

LIMONCELLO



cod. 50476
BOTTLE

1500ml x 6 pcs.

cod. 50477
BOTTLE

700ml x 12 pcs.

Lemon liqueur: an unfailing after-meal digestive to serve cold. Also ideal to prepare sorbets or fruit salads.

LIQUORIZIA



cod. 50478
BOTTLE

700ml x 10 pcs.

Obtained from selected plant roots, it is an original, refreshing and digestive after-meal alternative to be served cold.



LEMON SORBET



cod. 50474

Pouch 45 portions approx.
1250g x 10 pcs.

A creamy and refreshing lemon taste sorbet to be prepared adding only water. Ideal during meals as dessert, it can be personalized to taste.

GREEN APPLE SORBET



cod. 50449

Pouch 45 portions approx.
1250g x 10 pcs.

A product that, adding water, permits to obtain a creamy, green apple sweet taste sorbet. Ideal during meals as dessert, it can be personalized to taste.

STRAWBERRY TOPPING



cod. 50456
BOTTLE
1000ml x 6 pcs.

Ready-made. Tasty and coloured garniture for desserts, ice creams, mousses, creams...

SOFT FRUIT TOPPINGS



cod. 50459
BOTTLE
1000ml x 6 pcs.

Ready-made. Tasty and coloured garniture for desserts, ice creams, mousses, creams...

RASPBERRY TOPPING



cod. 50490
BOTTLE
1000ml x 6 pcs.

A raspberry flavoured decoration to give colour to desserts, ice-creams, mousses and creams.

KIWI TOPPING



cod. 50454
BOTTLE
1000ml x 6 pcs.

The fancy kiwi taste to give colour to desserts, ice-creams, mousses and creams.

NUT TOPPING



cod. 50491
BOTTLE
1000ml x 6 pcs.

A nut flavoured decoration to give colour to desserts, ice-creams, mousses and creams.

COFFEE TOPPING



cod. 50458
BOTTLE
1000ml x 6 pcs.

A coffee flavoured decoration to give colour to desserts, ice-creams, mousses and creams.

CARAMEL TOPPING



cod. 50455
BOTTLE
1000ml x 6 pcs.

Ready-made. Tasty and coloured garniture for desserts, ice creams, mousses, creams...

CHOCOLATE TOPPING



cod. 50453
BOTTLE
1000ml x 6 pcs.

Ready-made. Tasty and coloured garniture for desserts, ice creams, mousses, creams...

CRANBERRIES In fruit syrup



cod. 08015
JAR
580g x 6 pcs.

Measured cranberries in their juice, ready to prepare and garnish desserts or to accompany panna cotta and ice creams.

SOFT FRUIT In fruit syrup



cod. 08016
JAR
580g x 6 pcs.

A mix of blackberries, cranberries and currants in their juice, ready to prepare desserts or to garnish panna cotta and ice creams.

BLACKBERRY In fruit syrup



cod. 08017
JAR
580g x 6 pcs.

Measured blackberries in a soft fruit juice, ready to prepare and garnish desserts or to accompany panna cotta ice creams.



CHESTNUTS

In syrup



cod. 08019
TIN 1/1
800g x 12 pcs.

Peeled and parboiled, sweet and compact chestnuts. Ideal to prepare elaborated dishes or to garnish puddings and desserts.

CHESTNUTS

In honey



cod. 08020
TIN 1/1
800g x 12 pcs.

Peeled and parboiled chestnuts are slightly sweetened with honey. Ideal to prepare sweets and desserts or to accompany ice-cream.

SLICED PINAPPLE

In syrup



cod. 51919 | cod. 51901
TIN 1/1 | TIN 3/1
600g x 12 pcs. | 3060g x 6 pcs.

First-choice tasty and compact pineapples: ideal for cakes and breakfast buffets. Tin can 1/1: 14/16 pieces. Tin can 3/1: 50/55 pieces.

PEACHES

In syrup



cod. 51916
TIN 3/1
2600g x 6 pcs.

Halved tasty and compact yellow peaches, ideal for hot and cold preparations. 25/30 pieces per tin can.

APRICOTS

In syrup



cod. 51915
TIN 3/1
2600g x 6 pcs.

Halved tasty and compact selected apricots, ideal for hot and cold preparations: tarts, cakes. Tin can 3/1: 75/80 pieces.

PLUM

In syrup



cod. 51918
TIN 1/1
800g x 12 pcs.

Sweet and measured plums in syrup. Excellent when warm for desserts or to be served with grappa and liqueurs.

FRUIT SALAD

In syrup



cod. 51900
TIN 3/1
2600g x 6 pcs.

Peaches, pears, pineapples, grapes, cherries: a ready-made mix for classic fruit salads or ice cream and dessert preparations.

WILLIAMS PEARS

In syrup



cod. 51917
TIN 3/1
2600g x 6 pcs.

Whole excellent Williams pears ready for oven preparations, tarts and sophisticated side-dishes. Tin can 3/1: 25/30 pieces.