



**P** 1860  
**PERNIGOTTI**

*The best ingredients  
for your gelato*



Innovation, excellent ingredients, investments in technology and passion for work, have transformed a small workshop in Piedmont in one of the most famous Italian brands. The processing of cocoa and dry fruit based products is the pillar of Pernigotti history.

**1860**

Stefano Pernigotti opens a renowned grocery store in the center of Novi Ligure.

**1868**

Due to the success of his products, the entrepreneur founds the company Pernigotti & Son.

**1882**

The excellent quality is rewarded with the coat of arms as official supplier of the Royal House.

**Early XX<sup>th</sup> century**

The company is one of the most important in the market, thanks to modern machinery and high quality recipes.

**1914**

During World War I the government prohibits the use of sugar in confectionery. Paolo Pernigotti changes the recipe of Nougat replacing sugar with concentrated honey.

**1927**

The company starts the industrial production of Gianduiotto, the Piedmont praline characterized by a delicious mixture of chocolate and hazelnuts.

**1936**

Pernigotti enters, among the first, the market of gelato ingredients with the "creams" and becomes one of the leading companies.

**1950-70**

The company proceeds in its development with a wide range of products, tastes, shapes and flavors.

**1998**

The company focuses more and more in gianduia segment with its interpretation in different products: gianduiotto, cremino and "nocciolato".

**2003**

An important innovation drives Pernigotti with the launch of a range of ingredients to make several chocolate favored gelato.

**2013**

The company overcomes **150 years** from its birth and with the acquisition by Tokosz family undertakes its relaunch focusing on product quality and a strong range restyling.

## CERTIFICATIONS

Pernigotti always pays attention to the procedures and the quality of raw materials to offer the best products to its customers.

### Process Certification:

Pernigotti spa complies with the applicable requirements of the IFS Food Standard - vers. 6 April 2014 - ColD: 50363 and BRC - Global Standard for Food Safety Issue 7: January 2015 - BRC Registration number 1994110.

### Traceability Certificates:

Pernigotti certifies with DNV the traceability in growing, harvesting, storage, shelling, roasting, refining, packing and shipping for Piedmont hazelnuts IGP paste and Bronte Pistachio DOP Paste.

### Product Certifications:

An extensive range of products Pernigotti is certified Kosher and Halal.



# INDEX

The Pernigotti display .....	p.6	<b>Ready to use flavors</b> .....	p.44
All chocolate flavors.....	p.8	<b>Kit</b> .....	p.46
Classic Pastes.....	p.10	<b>Soft Ice</b> .....	p.47
Pernigotti the Brands.....	p.12	<b>Variegates</b> .....	p.48
Fruit .....	p.14	Cream variegates.....	p.48
Yogurt and Wellness .....	p.16	Fruit variegates.....	p.49
Variegates .....	p.18	<b>Bases</b> .....	p.50
Bases .....	p.20	Fruit bases .....	p.50
Semifreddi and Pastry.....	p.22	Pura e Ricca Line .....	p.51
Food Service.....	p.24	Master Ice Line.....	p.52
<b>All chocolate flavors</b> .....	p.26	Deliziosa Line.....	p.52
Chocolate flavor gelato.....	p.26	Low dosages bases .....	p.53
Stracciatelle and Couvertures .....	p.27	Medium dosages bases.....	p.54
Cocoa.....	p.28	High dosages bases .....	p.56
Morettina Line.....	p.28	Neutri - stabilisers.....	p.56
Couvertures.....	p.29	Integrators.....	p.57
<b>Classic Pastes</b> .....	p.30	Milk.....	p.58
Hazelnut .....	p.30	<b>Decorations and Toppings</b> .....	p.59
Pistachio .....	p.31	Decorations .....	p.59
Gianduia.....	p.32	Pastry Decoration.....	p.60
Vanilla .....	p.33	Toppings .....	p.60
Other Pastes.....	p.33	<b>Semifreddi and Pastry</b> .....	p.61
<b>Specialties for cream gelato</b> .....	p.36	Gelato Caldo .....	p.61
<b>Pernigotti the Brands</b> .....	p.37	Ingredients for semifreddi .....	p.62
<b>Fruit</b> .....	p.39	Couvertures.....	p.63
Lemon.....	p.39	Chocolate Creams .....	p.64
Fruit Pastes.....	p.40	Gusticrema.....	p.65
Cremolati .....	p.41	Passate.....	p.66
Fruttapronta.....	p.41	<b>Food Service</b> .....	p.68
<b>Yogurt and Wellness</b> .....	p.42	Hot Chocolate .....	p.68
Yogurt .....	p.42	Cremasempre.....	p.69
Soy.....	p.42	Granita .....	p.69
Rice.....	p.43	Lemon Sorbet.....	p.69
Vegan .....	p.43		

# THE PERNIGOTTI DISPLAY

Pernigotti offers a wide and deep range of products to give a gelato-maker the opportunity of a display-cabinet rich in flavours with a focus on chocolate and classic pastes.



## ALL CHOCOLATE FLAVORS

CACAO  
GRANCACAO  
CACAO SAO TOMÉ E PRINCIPE  
PUROLATTE  
BIANCO  
CIOCCOLATO FONDENTE  
FONDENTE EXTRA-NERO  
FONDENTE S.DOMINGO  
FONDENTE ECUADOR  
FONDENTE PERÙ  
STRACCIATELLE E RICOPERTURE  
STRACCIATELLA CUBA  
PANI E COPERTURE  
MORETTINE

## THE CLASSICS

NOCCIOLA  
PISTACCHIO  
GIANDUIA  
VANIGLIA  
CAFFÈ  
ZABAIONE

## BRANDS

AMOR  
GIANDUIA  
CREMINO  
RUSTEGO

## OTHER CREAMS

ARACHIDE  
CARAMELLO  
CASSATA SICILIANA  
CREMA GUSTO FROLLINO  
CREMA GUSTO FROLLINO PLUS  
CREMINO FLUIDO  
CROCCANTINO RHUM FLUIDO  
DOLCI STELLE  
GIOIA MIA  
GIOIA MIA FLUIDA  
GOLOSELLA  
GRAN AMARETTO FLUIDO  
MALAGA GRAN MARCA  
MANDORLA ELITE  
MENTA SENZA COLORANTI

MENTA VERDE  
NOCE  
PANNA COTTA  
PASTA CELESTINO  
TARTUFO  
TIRAMISÙ  
TORRONCINO  
CREMA DI MARRONI  
ZUPPA INGLESE GM  
CREMA ITALIANA  
GUSTO MASCARPONE  
GUSTO RICOTTA  
LEMONELLO  
LIQUIRIZIA IN POLVERE

## FRUIT

ALBICOCCA  
ANANAS  
ANGURIA  
ARANCIA  
BANANA  
COCCO  
FIORI DI SAMBUCO  
FRAGOLA  
FRUTTI DI BOSCO  
GELSO  
KIWI  
LAMPONE  
LIME  
LIMONE  
MANDARANCIO  
MANDARINO  
MANDARINO-MIKAN  
MANGO  
MARACUJA  
MELA VERDE  
MELOGRANO  
MELONE  
MIRTILLO  
PESCA  
RIBES NERO

## YOGURT AND WELLNESS

SORBETTO AL RISO  
BASE SOIA  
BASE YOGURT  
GUSTO YOGURT  
YOGURT SOFT  
BASE VEGAN

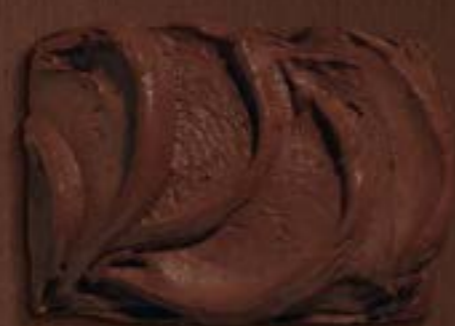
## VARIEGATES

AMARENA  
ARANCIA DOLCE  
FRAGOLA  
FRAGOLINA DI BOSCO  
FICO  
FRUTTI DI BOSCO  
MELOGRANO  
AMOR  
CASSATA  
CHOCK  
CIOCCOLATO  
CIOCCOCROCK  
CREMA DI MARRONI  
CROCCHI  
FROLLINO  
FROLLINO AL CIOCCOLATO  
GIANDUIOTTO  
GIANDUIOTTO PRALINATO  
GLASSA FONDENTE  
GOLOSELLA  
GRANBIGNÉ  
MANDORLONE  
PISTACCHIO CON GRANELLA  
RUSTEGO

CIOCCOLATO FONDENTE EXTRA NERO



CIOCCOLATO FONDENTE



CIOCCOLATO FONDENTE SANTO DOMINGO



CIOCCOLATO AL LATTE



CACAO



CIOCCOLATO BIANCO



STRACCIATELLA



CIOCCOLATO GIANDUIA



CACAO  
 GRANCACAO  
 CACAO SAO TOMÉ E PRINCIPE  
 PUROLATTE  
 BIANCO  
 CIOCCOLATO FONDENTE  
 FONDENTE EXTRA-NERO  
 FONDENTE S.DOMINGO  
 FONDENTE ECUADOR  
 FONDENTE PERÙ  
 STRACCIATELLE E RICOPERTURE  
 STRACCIATELLA CUBA  
 PANI E COPERTURE  
 MORETTINE



## ALL CHOCOLATE FLAVORS

Pernigotti was born as a confectionary company in 1860 and it is the ideal partner for the selection of high quality chocolate ingredients. **In 2003 Pernigotti introduced innovative products to make an excellent dark chocolate flavored gelato.**

Since then the development has never stopped with a complete line of ingredients based on cocoa.

A wide range including the unique cocoa, the chocolate flavours (with several single origins), Stracciatella and the creams of Morettina line.



NOCCIOLA  
PISTACCHIO  
GIANDUIA  
VANIGLIA  
CAFFÈ  
ZABAIONE

## CLASSIC PASTES

Pernigotti bases its competence on the capability to process high quality raw materials.

The Classic Pastes line includes the most traditional and appreciated flavors: **Hazelnut, Pistachio, Vanilla, Crema della Nonna, Coffee and Zabaione (Eggnog).**



The icon of Pernigotti Gianduia tradition.



A flavor inspired by Amor&Pleasure, the wafer snack with chocolate cream and hazelnut grains.



A specialty of Pernigotti tradition.



A Nougat flavor inspired by a renowned brand for festivity.



# PERNIGOTTI THE BRANDS

Pernigotti is an important company in the confectionary market and has been investing to grow a share in the segments of chocolate, snacks and nougat.

Pernigotti is differentiating for Gianduia flavors with the classic Gianduia pastes and the ingredients for **Gianduiotto**.

One of the most classic praline, **Cremino**, is now available as a gelato flavor.

All pastes and variegates named after **Rustego** line follow the long tradition of Pernigotti nougats. A tradition going on since 1860, the origin of the production of gelato pastes.

**Amor** is a younger and innovative line. A tasteful flavor designed to replicate the sensory profile of the snack Amor&Pleasure: a chocolate and wafer flavored gelato with a milk chocolate variegate, rich in hazelnut crumble and crispy wafers.



ALBICOCCA  
ANANAS  
ANGURIA  
ARANCIA  
BANANA  
COCCO  
FIORI DI SAMBUCCO  
FRAGOLA  
FRUTTI DI BOSCO  
GELSO  
KIWI  
LAMPONE  
LIME

LIMONE  
MANDARANCIO  
MANDARINO  
MANDARINO-MIKAN  
MANGO  
MARACUJA  
MELA VERDE  
MELOGRANO  
MELONE  
MIRTILLO  
PESCA  
RIBES NERO

## FRUIT

A complete line to satisfy every need with a wide range of products.

**Fruit Pastes:** rich in fruit and with natural origin colorings ideal to replace or integrate fresh or frozen fruit.

**Cremolati:** ready to use pastes to make an excellent sorbet or gelato adding milk or water.

**Fruttapronta:** ready to use powder bases to get a sorbet containing till 20% of dehydrated fruit.





SORBETTO AL RISO  
BASE SOIA  
BASE YOGURT  
GUSTO YOGURT  
YOGURT SOFT  
BASE VEGAN

## YOGURT AND WELLNESS

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Pernigotti R&D is concentrated in developing a range following soy and rice items, Pernigotti supports the customer in the production of excellent flavors combining pleasure and health.





AMOR  
 CASSATA  
 CHOCK  
 CIOCCOLATO  
 CIOCCOCROCK  
 CREMA DI MARRONI  
 CROCCHI  
 FROLLINO  
 FROLLINO AL CIOCCOLATO  
 GIANDUIOTTO  
 GIANDUIOTTO PRALINATO  
 GLASSA FONDENTE  
 GOLOSELLA  
 GRANBIGNÉ  
 MANDORLONE  
 PISTACCHIO CON GRANELLA  
 RUSTEGO

AMARENA  
 ARANCIA DOLCE  
 FRAGOLA  
 FRAGOLINA DI BOSCO  
 FICO  
 FRUTTI DI BOSCO  
 MELOGRANO

## VARIEGATES

**Fruit variegates:** very rich in fruit, do not slide and do not melt gelato.

**Cream variegates:** delicious, crunchy and rich in flavor.

Born from the long-term of Pernigotti, to variegate and decorate any gelato flavor.



FRUIT BASES  
PURA E RICCA LINE  
MASTER ICE LINE  
DELIZIOSA LINE  
TOP  
ELITE  
NUVOLATTE  
LATTEPANNA  
MASSIMA  
PREMIUM  
NEUTRI - STABILISERS  
INTEGRATORS

## BASES

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A wide choice of bases and integrators that allows to work with the preferred production methods and the favourites ingredients. From the production with traditional recipes to ready to use products to satisfy the most sophisticated needs.

A wide range of high quality **fruit bases** that proves the specialization of a company that has been working on the market for 80 years.

The main lines are:

**Pura e Ricca Line**, the top range, distinguished by an outstanding naturalness (emulsifiers free);

**Master Ice Line**, to optimize gelato maintenance in the display cabinet. Gelato shows up with an excellent structure and outstanding creaminess;

**Deliziosa Line**, for a competitive gelato in terms of prize/quality ratio.





SEMIFREDDI  
COPERTURE  
CREME AL CIOCCOLATO  
PASSATE

## SEMIFREDDI AND PASTRY

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A whole range of products for pastry making to prepare desserts and semifreddi. The wide choice of chocolate creams and couvertures witnesses the competence of Pernigotti in the world of chocolate.



CIOCCOLATA CALDA  
CREMA SEMPRE  
GRANITA  
SORBETTO AL LIMONE




















## FOOD SERVICE

High quality and high service products, suitable for a wide customer base including ice cream parlours, coffee bars and restaurants: from cold creams to hot chocolate for all seasons.

# ALL CHOCOLATE FLAVORS

## CHOCOLATE FLAVOR GELATO














Excellent quality ready to use products with a high percentage of chocolate in powder. Thanks to the Pernigotti competence, the quality and origin of cocoa and the high percentage of cocoa butter these products allow to make a wide range of chocolate gelato different in colour and flavor.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT	
12091012	 <b>Base Grancacao</b>	A ready to use base for a creamy gelato perfectly balanced and rich in Pernigotti cocoa. The balanced mix of ingredients gives an easy-to-serve texture to gelato.	1 bag + 2.5 kg of hot water	bag	1,8	6	
12091621	 <b>Cacao Soft-Ice</b>	Ready to use base with Pernigotti cocoa for a creamy and balanced soft-ice. To use adding water or milk.	1 bag + 4 L of water and/or milk	bag	1,6	6	
12093761	 <b>Cioccolato Bianco</b>	Ready to use base characterised by sweet and aromatic flavour of white chocolate. Contains 43% of white chocolate in powder.	1 bag + 2.2 kg of boiling water	bag	1,6	7	 
12092051	<b>Cioccolato Bianco</b>	Paste with 20% of white chocolate.	70 gr/L mix	bucket	2,5	2	 
12093026	 <b>Purolatte</b>	Ready to use base with delicate milk chocolate flavour. Containing 40% of powdered milk chocolate.	1 bag + 2.5 kg of boiling water	bag	1,75	6	
12093058	 <b>Cacao Monorigine Sao Tomè</b>	Ready to use base with an high percentage of 100% Sao Tomè and Principe origin cocoa to get a creamy and perfect to work gelato with an intense sensory profile with a note of coffee.	1 sacchetto + 2,5 L di acqua	bag	1,8	7	
12093341	 <b>Gelato al Cioccolato Fondente</b>	For a pure dark chocolate gelato, milk or dairy products free and no fats but cocoa butter made working directly a chocolate bar. The first semi-finished product, appearing on the market in 2003, created for the production of dark chocolate gelato.	1 kg of Extra Bitter chocolate to mix with 1 jar of Gelagel, 2 jars of boiling water. To improve creaminess to add 300 g of Cocoa and 150 g of sugar.	carton	15	18	
12091068	 <b>Base Pura e Ricca Cioccolato Fondente</b>	Ready to use products with 85% of powdered chocolate. Emulsifiers free and no fat but cocoa butter. With natural flavours, gluten free and fructose sweetened.	1 bag + 2.2 L of water	bag	1,8	6	  

Pura e Ricca  
Cioccolato Fondente  
cod. 12091068













Fior di Panna  
cod.12091173  
con  
Stracciatella Fluida  
cod. 12093061

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT	
12093781	 <b>Purofondente Cioccolato Fast</b>	Ready to use base Ideal for a classic dark chocolate flavour. Containing 60% of dark chocolate in powder. Milk or dairy products free. No fats but cocoa butter.	<b>Gelato:</b> 1 bag + 2.1 of kg boiling water <b>Soft Ice:</b> 1 bag + 250 gr of sugar + 4,5 L of boiling water	bag	1,9	7	
12093771	 <b>Purofondente Extranero</b>	Ready to use base for a gelato particularly intense in colour and flavour. Contains 60% of dark chocolate in powder. Milk or dairy products free. No fats but cocoa butter.	1 bag + 2.5 kg of boiling water	bag	1,8	7	
12093751	 <b>Fondente Monorigine Santo Domingo</b>	Ready to use base containing 57% of powdered dark chocolate. Exclusively with Santo Domingo cocoa, among the best in the world. Milk and dairy products free. No fats but cocoa butter.	1 bag + 2.2 of kg boiling water	bag	1,8	7	 
12093792	 <b>Fondente Monorigine Ecuador</b>	Ready to use base with 83% of powder dark chocolate. With 100% of Ecuador cocoa with a refined and intense chocolate flavour. Milk and dairy products free. No fat but cocoa butter.	1 bag + 2.5 kg of boiling water	bag	1,8	7	 
12093794	 <b>Fondente Monorigine Perù</b>	Ready to use base with 80% of powder dark chocolate. With 100% of Peru cocoa with a refined and intense chocolate flavour. Milk and dairy products free. No fat but cocoa butter.	1 bag + 2.5 kg of boiling water	bag	1,8	7	 

## STRACCIATELLA AND COUVERTURES

Cocoa based products to make Stracciatella flavor and Pinguini couvertures.











CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT	
12093221 12093261	<b>Stracciatella</b>	With extraordinary solubility, it melts rapidly in the mouth with the gelato releasing an intense chocolate flavour.		tin tin	5,5 25	2 1	 
12093061	<b>Stracciatella Fluida *</b>	With extraordinary solubility, it melts rapidly in the mouth with the gelato releasing an intense chocolate flavour. With emulsifiers to avoid separation.		tin	5,5	2	 
12093791	<b>Stracciatella al Cioccolato di Cuba</b>	An high quality stracciatella using Cuba chocolate. Very soluble, melts quickly in the mouth spreading an intense chocolate flavour.		tin	2,5	2	 
12093020	<b>Ricopertura Bianca</b>	Fluid couverture for the rapid and uniform production gelato sticks.		tin	2,5	2	 
12093141 12093181	<b>Ricopertura Pinguini</b>	Fluid couverture to make uniform gelato sticks quickly. With a strong taste of chocolate.		tin tin	5,5 10	2 1	 



\* with emulsifier











## COCOA

A balanced blend of fine cocoa beans from the best crops in the world to guarantee a characteristic unique flavor with an unmistakable perfume and a perfect solubility.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12090001 12090023 12090021	<b>Cacao 20/22</b>	A perfectly balanced blend of fine cocoa beans from the best crops in the world gives a characteristic flavor with an unmistakable perfume and a perfect solubility.	70/80 gr/L mix	bag	1	6  
12090011 12090033	<b>Cacao Gelati Naturale</b>		70/80 gr/L mix	bag	1	6   
12090041	<b>Cacao 10/12</b>	Low fat cocoa got from the best cocoa beans.	70/80 gr/L mix	bag	1	6    
12090061	<b>Cacao Zuccherato</b>	Cocoa with added sugar perfectly soluble with a characteristic flavour and aroma.	Spread as you want	bag	1	6  

## MORETTINA LINE

The soft cocoa and hazelnut creams can be used just as they are in the display tub. These products are perfect for new layered gelato creations, especially for cremino flavors.





















CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12093027	<b>Morettina Pernigotti Gelateria</b>	An hazelnut and cocoa cream ready to be used in the display tub.	To pour the cream in the tub. Leave in the blast freezer for 25-30 minutes or to leave the tub in the display cabinet waiting for 2 hours.	bucket	6	2    
12093029	<b>Morettina Chiara</b>	A cream ready to be used in the display tub with a delicate flavour of almond. An ideal combination with Morettina to create the cremino flavour.		bucket	6	2   
12093034	<b>Morettina Bianca</b>	A cream ready to be used in the display tub with a delicate white chocolate flavour.		bucket	6	2   
12093711	<b>Morettina Snack</b>	A cream ready to be used in the display tub with mini-grissini (typical Italian bread-sticks).		bucket	2,5	2

Nocciola G.M. Chiara  
cod. 12092581  
con  
Morettina Pernigotti  
cod. 12093027



## COUVERTURES

A wide range of chocolate bars and drops characterized by quality and naturality.

CODE PRODUCT	ARTICLE	DESCRIPTION	CHARACTERISTICS	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12100221	<b>Gocce Fondente Gold 34</b>	Dark chocolate couverture ideal to be used in gelato as stracciatella or decoration.	Fats: 34% Cocoa min: 56%	bag	10	1  
12100041 12100211	<b>Gocce Fondente Gold 38</b>		Fats: 38% Cocoa min: 60%	bag	5 10	2 1  
12100231	<b>Gocce Extra Bitter Gold 70</b>		Fats: 42% Cocoa min: 70%	bag	10	1  
12100241	<b>Gocce Latte Gold 36</b>	Milk chocolate couverture ideal to be used in gelato as stracciatella or decoration.	Fats: 36% Cocoa min: 35%	bag	10	1  
12100251	<b>Gocce Bianco Gold 35</b>	White chocolate couvertures, ideal for the preparation of chocolate eggs, filled chocolates, glazes and for use in the gelato shop.	Fats: 35%	bag	10	1  
12100471	<b>Pani Fondente Gold 34</b>	Dark chocolate couverture ideal to be used in gelato as stracciatella or decoration.	Fats: 34% Cocoa min: 56%	bag	0,5	10  
12100461	<b>Pani Fondente Gold 38</b>		Fats: 38% Cocoa min: 60%	bag	0,5	10  
12100501	<b>Pani Extra Bitter Gold 70</b>		Fats: 42% Cocoa min: 70%	bag	0,5	10  
12100491	<b>Pani Noisette Gold 35</b>	Gianduia chocolate couverture ideal to be used in gelato as decoration.	Hazenuts: 22% Fats: 39%	bag	0,5	10  
12100521	<b>Pani Bianco Gold 35</b>	White chocolate couverture ideal to be used in gelato as decoration.	Fats: 35%	bag	0,5	10  

Pani Extra Bitter Gold 70- cod 12100501



Pani Noisette Gold 35 - cod 12100491



Pani Bianco Gold 35 - cod 12100521






















Pani Fondente Gold 34- cod 12100471



# CLASSIC PASTES

## HAZELNUT

A range of hazelnut pastes to be chosen for origin, roasting intensity and emulsified versions.













CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT	
12092474	<b>Nocciola Piemonte I.G.P.</b>	The only hazelnut paste in Italy with a monitored and certified supply chain according to the 22005 standards of the International Certification Body DNV (Det Norske Veritas) 100% IGP-certified Piedmont roasted hazelnut. No flavourings.	70 gr/L mix	bucket	2,8	2	    
12092481 12092521 12092561	<b>Nocciola G.M. Scura</b>	The absolutely classic paste characterised by the Pernigotti "boosted" roasting technique, for a unique, intense aroma. 100% roasted hazelnuts with natural flavourings.	70 gr/L mix	bucket bucket bucket	5,4 10 25	2 1 1	   
12092601 12092621 12092641	<b>Nocciola G.M. Fluida Scura *</b>	The absolutely classic paste characterised by the Pernigotti "boosted" roasting technique, for a unique, intense aroma. 100% toasted hazelnuts with natural flavourings. The addition of an emulsifier delays the natural separation of the paste and allows for better conservation and easier handling.	70 gr/L mix	bucket bucket bucket	5,4 10 25	2 1 1	   
12092581	<b>Nocciola G.M. Chiara</b>	Lightly roasted for a more delicate taste. 100% roasted hazelnuts without flavourings.	70 gr/L mix	bucket	5,4	2	   
12092661	<b>Nocciola G.M. Fluida Chiara *</b>	Lightly roasted for a more delicate taste. 100% roasted hazelnuts without flavourings. The addition of an emulsifier delays the natural separation of the paste and allows for better conservation and easier handling.	70 gr/L mix	bucket	5,4	2	  

Nocciola Piemonte I.G.P.  
cod. 12092474



## PISTACHIO

A range of pistachio pastes with different origin and purity.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT	
12092761	<b>Pistacchio Sicilia Bronte</b>	The only Italian pistachio paste with its supply chain monitored and certified according to the 22005 standards of the International Certification Body DNV (Det Norske Veritas). 100% DOP-certified Bronte green pistachios, roasted. Without aromas and colourings.	70 gr/L mix	bucket	2,5	2	   
12092441	<b>Pistacchio Sicilia "Platino" *</b>	With the best pistachios from Sicily. With colourings from vegetable extracts, salt and emulsifiers. No flavourings.	70 gr/L mix	bucket	2,5	2	 
12092163	<b>Pistacchio Puro 100% "Natura"</b>	Pure pistachio of the highest quality, with salt, emulsifiers. No colorings or flavourings.	70 gr/L mix	bucket	2,5	2	  
12092005	<b>Pistacchio Puro 100%</b>	Pure pistachio of the highest quality, with salt, emulsifiers. No colorings or flavourings.	70 gr/L mix	bucket	2,5	2	 
12092811	<b>Pistacchio *</b>	A mixture of almonds, hazelnuts, pistachios and sugar. With emulsifiers, flavourings and colourings.	70 gr/L mix	bucket	5,5	1	

Pistacchio Puro  
cod. 12092005



\* with emulsifier



## GIANDUIA

The delicious recipe from Piedmont, based on a mix of hazelnut and cocoa, finds in Pernigotti range the most delicious variations.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12092161 12092201	<b>Gianduia</b>	The absolutely classic gianduia paste from a mixture of hazelnuts, sugar and cocoa.	100 gr/L mix	bucket bucket	6 10	2 1
12092171	<b>Gianduia Fluida*</b>	The absolutely classic gianduia paste from a mixture of hazelnuts, sugar and cocoa, with the addition of refined fats for easier handling.	100 gr/L mix	bucket	6	2
12092231	<b>Gianduia Senza Zucchero</b>	The absolutely classic gianduia paste from a mixture of hazelnuts and cocoa. Sugar free.	100 gr/L mix	bucket	6	2
12093005	<b>Gianduiotto</b>	The classic gianduia paste made with IGP-certified hazelnut, sugar and cocoa.	100/150 gr/L mix	bucket	3	2



Gianduia  
cod. 12092161



\* with emulsifier

## VANILLA

A range of vanilla pastes different in flavor and color.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12093521	<b>Vaniglia</b>	Paste with vanilla aroma, no vanilla seeds for a gelato with consistent colour and lemon aftertaste. With natural colorings.	70 gr/L mix	bucket	3	2
12093563	<b>Vaniglia Classica</b>	Paste with vanilla aroma and powdered vanilla seeds, for a gelato with small vanilla dots and the distinctive flavour.	70 gr/L mix	bucket	3	2
12093173	<b>Vaniglia Pura</b>	Pure paste with natural aroma of vanilla and powdered seeds to obtain a gelato with small vanilla dots and intense taste.	30 gr/L mix	bucket	3	2
12093183	<b>Vaniglia Top</b>	Paste with vanilla aroma and powdered vanilla seeds, for a gelato with small vanilla dots and the distinctive flavour. With natural colorings.	30/40 gr/L mix	bucket	7	1
12093534	<b>Vaniglia Pura Top</b>	Pure paste with natural aroma of bourbon vanilla from Madagascar and powdered seeds to obtain a gelato with small vanilla dots and intense taste.	20/25 gr/L mix	bucket	3	2

## OTHER PASTES

Pastes to make the most classic flavors of the Italian tradition.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12093024	<b>Cafè Supremo</b>	Instant soluble coffee in 100% arabica granules. Excellent solubility.	25/30 gr/L mix	bag	0,5	8
12092301	<b>Gran Caffè</b>	Paste with roasted coffee and extract of coffee.	70 gr/L mix	bucket	5	1
12093391	<b>Granzabaione "C"***</b>	The classic zabaione taste excellent also for pastry making. With a base of sugar, evaporated milk, egg yolks and Marsala wine.	70 gr/L mix	jar	4,8	1
12093631	<b>Crema della Nonna</b>	For transforming a white base into an excellent cream. With evaporated milk, egg yolks and a delicate lemon peel flavouring.	100/250 g of product per 1 kg of mix	bucket	5	1

Vaniglia Pura  
cod. 12093173

\*\*\* with alcohol



# SPECIALTIES FOR CREAM GELATO

A range of ingredients in paste or powder developed in 80 years of Pernigotti activity made with high quality raw materials.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12092064 12092173	<b>Arachide</b>	100% peanut paste. Salt free.	70 gr/L mix	bucket	5	1
12092111	<b>Caramello</b>	Sugar paste with the typical caramello colour and taste.	150 gr/L mix	bucket	3	2
12092071	<b>Cassata Siciliana</b>	Candied fruit flavoured with cinnamon, vanilla and cream.	69 gr/L mix	bucket	5	1
12093010	<b>Crema Gusto Frollino</b>	Cream with sugar, egg yolks and condensed milk. Ideal for both gelato and pastry shops and to match with the variegate Frollino.	40/50 gr/L mix	bucket	3,5	1
12093153	<b>Crema Gusto Frollino Plus</b>	With a stronger frollino flavour if compared to Crema Gusto Frollino.	40/50 gr/L mix	bucket	3,5	1
12092151	<b>Cremino Fluido *</b>	Light colour paste flavoured following the well-known praline.	70 gr/L mix	bucket	5,5	1
12092181	<b>Croccantino Rhum Fluido* **</b>	Crispy almond croccant in hazelnut paste with rum flavor.	100 gr/L mix	bucket	5	1













Malaga Gran Marca  
cod. 12092361

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12091951	<b>Dolci Stelle</b>	Ready to use cream and vanilla flavoured base characterized by blu colour with decoration.	1 bag + 3 L of water	carton	1,15	12
12092241	<b>Gioia Mia</b>	Gianduia paste with whole hazelnuts.	100 gr/L mix	bucket	5,5	2
12092261	<b>Gioia Mia Fluida *</b>	Gioia Mia with refined vegetable fats for greater creaminess.	100 gr/L mix	bucket	5,5	2
12092251	<b>Golosella</b>	The spreadable gianduia cream taste (hazelnuts, sugar and cocoa).	150 gr/L mix	bucket	5,5	2
12092141	<b>Gran Amaretto Fluido *</b>	Paste with hazelnut and cocoa with bitter almond flavour.	70 gr/L mix	bucket	5,5	1
12092361	<b>Malaga Gran Marca **</b>	Paste with 45% of sultanas and muscat raisins with natural colorings.	100 gr/L mix	bucket	7	1
12092371	<b>Mandorla Elite</b>	100% almond paste.	100 gr/L mix	bucket	2,4	2
12093043	<b>Menta senza coloranti</b>	Paste based on sugar colourings free ideal for the "After Eight" flavour.	70 gr/L mix	bucket	3	2
12093501	<b>Menta Verde</b>	Sugar based paste with colourings.	70/100 gr/L mix	bucket	3	2
12092681	<b>Noce</b>	Paste with the particularly persistent flavour of walnut, with refined vegetable oils.	70 gr/L mix	bucket	5,5	1
12092411	<b>Panna Cotta</b>	Light colour paste made with condensed milk with the colour and taste of the typical Italian dessert.	70 gr/L mix	bucket	6	1
12092043	<b>Pasta Celestino</b>	Blu colored sugar paste to make a chewing-gum flavoured gelato.	40/50 gr/L mix	bucket	3,5	2
12092973	<b>Pasta di Panna Nata</b>	Sugar paste to flavour with a strong vanilla milky flavour. Ideal to characterize fiordilatte cream.	70/100 gr/L mix	bucket	7	1
12093231	<b>Tartufo **</b>	Cocoa paste with rum flavour.	70 gr/L mix	bucket	5,2	1
12093311	<b>Tiramisu **</b>	With a delicate coffee flavour to create a gelato with the taste of one of the most popular Italian confections.	70 gr/L mix	bucket	5,2	1
12092861	<b>Torroncino</b>	Soft paste of fine Pernigotti almond-and-hazelnut torrone grains, with vegetable fats to maintain softness.	70/100 gr/L mix	bucket	3,5	2
12093025	<b>Variegato/ Crema di Marroni</b>	49% of chestnut cream with candied chestnuts in pieces (38%), Antioxidants, flavourings or colourings free.	Variegate as you want	bucket	5,6	1
12093351	<b>Zuppa Inglese GM **</b>	An intensely colored paste made with condensed skimmed milk, yolks, Marsala and dry white wine coloured.	70 gr/L mix	bucket	5,2	1



\* with emulsifier \*\* with alcohol

# SPECIALTIES FOR CREAM GELATO

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12091036	 <b>Crema Italiana</b>	With milk, cream and dehydrated egg yolks. Typical aroma of lemon peel.	1 bag + 3 L of milk	bag	1,2	10 
12093661	<b>Gusto Mascarpone</b>	Product in powder made by dehydrated mascarpone.	40/50 gr/L mix	bag	2	3 
12091060	 <b>Gusto Ricotta</b>	Ready to use product ideal for the Sicilian cassata flavour with 28% of dehydrated sheep-milk ricotta and powder cream.	1 bag + 2.5 L of water	bag	1,2	10 
12091034	 <b>Lemonello</b>	With an infusion of lemon peel and vegetable fibre. Without fats or milk and dairy products.	1 bag + 2.7 L of water	bag	1,3	6 
12093161	<b>Liquirizia in Polvere</b>	Pure liquorice in powder form.	30/35 gr/L mix	bag	1	3   










Pasta Amor  
cod. 12092009

# PERNIGOTTI - THE BRANDS











A flavor based on Amor&Pleasure, the wafer snack filled with chocolate cream and hazelnut crumble.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12093040	<b>Kit Amor</b>	One kit for a flavour following Amor&Pleasure snack. Composed of one 2,5 kg bucket of Amor paste + one 4 kg bucket of Amor variegate.	Paste: 80 gr per L of mixture. Variegate as you want (min 300-350 gr per tub)	carton	6,5	1  
12092009	<b>Pasta Amor</b>	Chocolate and wafer flavoured paste to make Amor flavour. Colorings and OMG free. Only natural flavourings.	80 gr x 1 L of mixture	bucket	2,5	2   
12092010	<b>Variegato Amor</b>	Chocolate variegate rich in wafer and hazelnut to create Amor&Pleasure flavours. Only natural flavourings.	Variegate as you want	bucket	4	1  



The Nougat paste named after one of the most important brand in the festivity market.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12093039	<b>Kit Rustego</b>	One kit for a flavour following the range of white nougats. Composed of one 2,5 kg bucket of Rustego paste + one 5 kg bucket of Rustego variegate.	70 gr/L mix	cartone	7,5	1  
12092007	<b>Pasta Rustego</b>	Inspired by Pernigotti's traditional nougat. A smooth paste with an almond, hazelnut and honey base. With cane sugar, corn oil, and natural flavourings. Characterised by a delicate, distinctive lemon aftertaste.	80 gr per 1 kg of mix	bucket	2,5	2  
12092008	<b>Variegato Rustego</b>	A creamy variegate to fill gelato in the display tub, with 30% Torrone Rustego grains.	Variegate as you want	bucket	5	1  
12092881	<b>Torrone Rustego Gran Marca</b>	Paste with 70% of Rustego nougat with almonds and hazelnut.	70/100 gr/L mix	bucket	4,5	2 
12092921	<b>Torrone Rustego Gran Marca grana grossa</b>	Paste with 70% of Rustego nougat with almonds and hazelnut. The size is ideal for decoration.	70/100 gr/L mix	bucket	4,5	2 





The icon of Pernigotti Giandua tradition.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12093005	<b>Gianduiotto</b>	The classic giandua paste made with IGP-certified hazelnut, sugar and cocoa.	100/150 g per 1 L of mixture	bucket	3	2
12093042	<b>Variegato Gianduiotto</b>	Variegate with IGP-certified hazelnuts and cocoa to complete Gianduiotto flavour.	Variegate as you want	bucket	5,5	1



A specialty of Pernigotti tradition.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12093027	<b>Morettina Pernigotti Gelateria</b>	An hazelnut and cocoa cream ready to be used in the display tub.	To pour the cream in the tub. Leave in the blast freezer for 25-30 minutes or to leave the tub in the display cabinet waiting for 2 hours.	bucket	6	2
12093029	<b>Morettina Chiara</b>	A cream ready to be used in the display tub with a delicate flavour of almond. An ideal combination with Morettina to create the cremino flavour.		bucket	6	2



Pasta Rustego  
cod. 12092007



Morettina Chiara  
cod. 12093029

# FRUIT

## LEMON

A wide choice for the preferred fruit flavor.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12091077	<b>Base Lemon 50</b>	Only water and sugar need to be added to produce a fresh Lemon gelato/sorbet. With natural flavours, fat, milk and dairy products free.	50 g of base + 400 g of sugar + 1 L of water	bag	1	10
12091551	<b>Nuova Base Limone</b>	Ready to use base, to make Lemon flavour only by adding water.	1 bag + 2,5 L of water	bag	1	12
12091741	<b>Tuttolimone</b>	Base with natural flavourings and vegetable fibres. No fats and milk and dairy products free.	1 bag + 2,5 L of water	bag	1,25	12













Nuova Base Limone  
cod. 12091551



























## FRUIT PASTES

High quality pastes used to replace or to integrate fruit in sorbets.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12094816	<b>Arancia</b>	5% of peels and 20% of juice.		bucket	3,5	2  
12094817	<b>Albicocca</b>	45% of fruit smooth paste.		bucket	3,5	2  
12094034	<b>Gelso</b>	30% of fruit with fruit pieces.		bucket	3,5	2  
12094035	<b>Mandarancio Mikan</b>	21% of fruit smooth paste.		bucket	3,5	2  
12094491	<b>Banana</b>	25% of fruit smooth paste.		bucket	3,5	2   
12094501	<b>Fragola</b>	45% of fruit with fruit pulp, cubes and seeds.		bucket	3,5	2   
12094511	<b>Mango</b>	38% of fruit smooth paste.		bucket	3,5	2  
12094521	<b>Lampone</b>	30% of fruit with pulp and seeds.		bucket	3,5	2  
12094531	<b>Melograno</b>	30% of fruit smooth paste.		bucket	3,5	2  
12094561	<b>Ananas</b>	40% of fruit and fruit cubes.	<b>Fruit replacement:</b> 70 gr/L mix	bucket	3,5	2  
12094571	<b>Cocco</b>	17% of coconut and pieces of shredded coconut.	<b>Integration:</b> 40/50 gr/L mix	bucket	3,5	2  
12094581	<b>Frutti di Bosco</b>	21% of fruit with pulp and seeds.		bucket	3,5	2  
12094591	<b>Melone</b>	40% of fruit smooth paste.		bucket	3,5	2  
12094781	<b>Pesca Gialla</b>	45% of fruit with pulp and cubes.		bucket	3,5	2  
12094791	<b>Ribes Nero</b>	30% of fruit with pieces.		bucket	3,5	2  
12094801	<b>Mirtillo</b>	Pasta con polpa e semi e il 30% di frutta.		bucket	3,5	2  
12094811	<b>Mela Verde</b>	35% of fruit and fruit cubes.		bucket	3,5	2  
12094812	<b>Lime</b>	20% of fruit smooth paste.		bucket	3,5	2  
12094813	<b>Fior di Sambuco</b>	10% of elderberry smooth paste.		bucket	3,5	2  
12094814	<b>Maracuja</b>	20% of fruit smooth paste.		bucket	3,5	2  
12094815	<b>Kiwi</b>	34% of fruit with pulp and seeds.		bucket	3,5	2  

## CREMOLATI

Ready to use pastes, complete with sugars and stabilizers. With high fruit percentage and natural origin colourings.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12095021	 <b>Ananas</b>	Complete base in paste with 32% of fruit.	1 bucket + 2 buckets of water	bucket	1,5	6  
12095022	 <b>Banana</b>	Complete base in paste with 30% of fruit. Without colourings or emulsifiers.		bucket	1,5	6  
12095024	 <b>Cocco</b>	Complete base in paste with 14,5% of fruit. Without colourings or emulsifiers.	1 bucket + 1 bucket of milk + 1 bucket of water	bucket	1,5	6  
12095025	 <b>Fragola</b>	Complete base in paste with 50% of fruit.	1 bucket + 2 buckets of water	bucket	1,5	6  
12095026	 <b>Frutti di Bosco</b>	Complete base in paste with 52% of fruit (strawberries, blueberries, raspberries and blackberries).		bucket	1,5	6  
12095029	 <b>Melone</b>	Complete base in paste with 3,5% of fruit.		bucket	1,5	6  
12095030	 <b>Mirtillo</b>	Complete base in paste with 32% of fruit.	1 bucket + 1/4 bucket of milk + 3/4 bucket of water	bucket	1,5	6  
12095036	 <b>Pesca 100% Frutta Italiana</b>	Complete base in paste with 35% of italian fruit.	1 bucket + 2 buckets of water	bucket	1,5	6  

## FRUTTAPRONTA

Ready to use products in powder, with dehydrated fruit. With more than 20% of rehydrated fruit. No fats and milk and dairy products free.















CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12106009	<b>Cocco</b>	Ready to use base.	1 bag + 3 L of milk	bag	1,3	6 
12106002	<b>Fragola</b>		1 bag + 2,7 L of water	bag	1,25	6  
12106006	<b>Anguria</b>			bag	1,25	6  
12106013	<b>Limone</b>			bag	1,35	6  
12106015	<b>Mango</b>			bag	1,35	6  
12106020	<b>Melone</b>			bag	1,25	6  
12106022	<b>Pompelmo rosa</b>			bag	1,3	6  



# YOGURT AND WELLNESS

## YOGURT

Ready to use powder products with dehydrated yogurt, to make or to flavor a gelato rich in taste and wellness. Perfect to be decorated with fruit variegates.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12091075	 <b>Base Yogurt Più</b>	A complete base with 15% of yogurt. With natural flavours and vegetable fat free.	<b>Gelato:</b> 1 bag + 3 L of whole or skimmed milk <b>Soft ice:</b> 1 bag+ 500 gr of water + 2 L of milk	bag	1,25	6 
12091076	 <b>Base Pura e Ricca gusto Yogurt</b>	Ready to use base for a natural yogurt flavour with 12% of dehydrated yogurt. Emulsifier free with natural flavours. Ideal also for soft gelato.	<b>Gelato:</b> 1 bag + 1 kg of yogurt + 2 L of milk <b>Soft Ice:</b> 1 bag + 1,2 kg of water+ 1 kg of yogurt + 1 L of milk	bag	1,25	6  
12091431	 <b>Base Yogurt</b>	Ready to use base with dehydrated yogurt.	1 kg + 3 L of milk	bag	1	12 
12091631	 <b>Yogurt Soft-Ice</b>	Ready to use base with dehydrated yogurt for a creamy soft-ice perfectly balanced. To be used with water or milk.	1 bag + 4 L of whole or skimmed milk + 1 kg of yogurt	bag	1,6	6   
12093361	<b>Gusto Yogurt</b>	Powder product rich in yogurt to flavour the mixture.	40 gr/L mix	bag	2	3 
12093373	<b>Yogo Plus</b>	Powder product rich in yogurt with higher in acidity to flavour the mixture.	40 gr/L mix	bag	2	3  



## SOY

Ready to use powder product to work by adding water. Based on soy proteins and cocoa butter. 100 gr of gelato generate only 118 calories and 4% of fats.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12091085	 <b>Base Pronta Soia</b>	Ready to use soy base with a low percentage of soy fat to improve taste. Gluten, lactose, sucrose, GMO and animal fats free.	1,25 kg + 2,5 L of water	bag	1,25	10 



## RICE

Ready to use powder product. Based on dehydrated rice and cocoa butter. 100 gr of gelato generate only 138 calories and 4% of fats.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	SIZE	KG	PCS
12091065	 <b>Sorbetto al Riso</b>	Ready to use base sweetened with fructose and maltitol, milk and dairy products and gluten free. An alternative to cream gelato.	1 bag + 2.5 L of water	bag	1,3	6 

## VEGAN

Ready to use base to work adding water and other flavors.



















CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12091634	 <b>Base Vegan</b>	A 100% vegetal ready to use base to flavour with pastes. With fructose, soya proteins and carob. Sucrose, milk and dairy products, palm oil and flavourings free.	1 bag + 2,7 kg of water + 400 gr of paste	bag	1	10  


































Sorbetto al Riso  
cod. 12091065

# READY TO USE FLAVORS

A selection of high quality flavors suitable for a quick process adding water or milk.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12091095	 <b>Base Deliziosa Plus</b>	Base to use adding water to get a creamy gelato with a very good overrun.	500 gr of base + 1 L of water or 500 gr of base + 1,2 L of water + 50 gr of Softyplus. For a creamier gelato, 500 gr of water can be replaced by 500 gr of milk.	bag	2	6 
12091711	 <b>Base Multimix 04</b>	Complete base to use with water. For a better creaminess 50% of water can be replaced by milk.	330 g of base + 670 gr of water	bag	2	6 
12091085	 <b>Base Pronta Soia</b>	Ready to use soy base with a low percentage of soy fat to improve taste. Gluten, lactose, sucrose, GMO and animal fats free.	1,25 kg + 2,5 L of water	bag	1,25	10 
12091431	 <b>Base Yogurt</b>	Ready to use base with dehydrated yogurt.	1 kg + 3 L of milk	bag	1	12 
12091075	 <b>Base Yogurt Più</b>	A complete base with 15% of yogurt. With natural flavours and vegetable fats free.	<b>Gelato:</b> 1 bag + 3 L of whole or skimmed milk <b>Soft ice:</b> 1 bag + 500 gr of water + 2 L of milk	bag	1,75	6 
12091076	 <b>Base Pura e Ricca gusto Yogurt</b>	Ready to use base for a natural yogurt flavour with 12% of dehydrated yogurt. Emulsifier free with natural flavours. Ideal also for soft gelato.	<b>Gelato:</b> 1 bag + 1 kg of yogurt + 2 L of milk <b>Soft ice:</b> 1 bag + 1,2 kg of water + 1 kg of yogurt + 1 L of milk	bag	1,25	6  
12091012	 <b>Base Grancacao</b>	A ready to use base for a creamy gelato perfectly balanced and rich in Pernigotti cocoa. The balanced mix of ingredients gives an easy-to-serve texture to gelato.	1 bag + 2,5 kg of hot water	bag	1,8	6 
12091086	 <b>Base NRG</b>	A ready to use mix to make sorbets and granite with energy or soft drinks. Flavourings and colors of natural origin.	<b>Gelato:</b> 1 bag + 1 kg of yogurt + 2 L of milk <b>Granita:</b> 1 bag + 1,2 kg of water + 1 kg of yogurt + 1 L of milk	bag	1	12  

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12091068	 <b>Base Pura e Ricca Cioccolato Fondente</b>	Ready to use product chocolate in powder with 85%. Emulsifiers free and no fat but cocoa butter. With natural flavours, gluten free and fructose sweetened.	1 bag + 2,2 L of water	bag	1,8	6  
12091621	 <b>Cacao Soft-Ice</b>	Ready to use base with Pernigotti cocoa for a creamy and balanced soft-ice. To use adding water or milk.	1 bag + 4 L of water and/or milk	bag	1,6	6 
12093761	 <b>Cioccolato Bianco</b>	Ready to use base characterised by sweet and aromatic flavour of white chocolate. Contains 43% of white chocolate in powder.	1 bag + 2,2 L of boiling water	bag	1,6	7  
12091036	 <b>Crema Italiana</b>	With milk, cream and dehydrated egg yolks. Typical aroma of lemon peel.	1 bag + 3 L of milk	bag	1,2	10
12091951	 <b>Dolci Stelle</b>	Ready to use cream and vanilla flavoured base characterized by blu colour with decoration.	1 bag + 3 L of water	carton	1,15	12 
12093792	 <b>Fondente Monorigine Ecuador</b>	Ready to use base with 83% of powder dark chocolate. With 100% of Ecuador cocoa with a refined and intense chocolate flavour. Milk and dairy products free. No fat but cocoa butter.	1 bag + 2,5 kg of boiling water	bag	1,8	7  
12093794	 <b>Fondente Monorigine Perù</b>	Ready to use base with 80% of powder dark chocolate. With 100% of Peru cocoa for an intense chocolate flavour. Milk and dairy products free. No fat but cocoa butter.	1 bag + 2,5 kg of boiling water	bag	1,8	7  
12093751	 <b>Fondente Monorigine Santo Domingo</b>	Ready to use base containing 57% of chocolate in powder. Exclusively with Santo Domingo cocoa, among the best in the world. Milk and dairy products free. No fats but cocoa butter.	1 bag + 2,2 of kg boiling water	bag	1,8	7  
12091060	 <b>Gusto Ricotta</b>	Ready to use product ideal for the Sicilian cassata flavour with 28% of dehydrated sheep-milk ricotta and powder cream.	1 bag + 2,5 L of water	bag	1,2	10 
12091034	 <b>Lemonello</b>	With an infusion of lemon peel and vegetable fibre. Without fats or milk and dairy products.	1 bag + 2,7 L of water	bag	1,3	6 
12093058	 <b>Monorigine Sao Tomè</b>	Ready to use base with an high percentage of 100% Sao Tomè and Principe easy cocoa to get a creamy and to work gelato with an intense sensory profile with a note of coffee.	1 bag + 2,5 kg of boiling water	bag	1,8	7  
12091551	 <b>Nuova Base Limone</b>	Ready to use base, to make lemon flavour only adding water.	1 bag + 2,5 L of water	bag	1	12 
12093781	 <b>Purofondente Cioccolato Fast</b>	Ready to use base Ideal for a classic dark chocolate flavour. Containing 60% of dark chocolate in powder. Milk or dairy products free. No fats but cocoa butter.	<b>Gelato:</b> 1 bag + 2,1 of kg boiling water <b>Soft Ice:</b> 1 bag + 250 gr of sugar + 4,5 L of boiling water	bag	1,9	7 



Purolatte  
cod. 12093026

# READY TO USE FLAVORS

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12093771	<b>Purofondente Extranero</b>	Ready to use base for a gelato particularly intense in colour and flavour. Contains 60% of dark chocolate in powder. Milk or dairy products free. No fats but cocoa butter.	1 bag + 2,5 kg of boiling water	bag	1,8	7
12093026	<b>Purolatte</b>	Ready to use flavour with delicate milk chocolate flavour. Containing 40% of powdered milk chocolate.	1 bag + 2,5 kg of boiling water	bag	1,75	6
12091084	<b>Sorbetto al Limone</b>	Ready to use product to be served plain or adding prosecco or vodka. With natural flavourings. Fat, milk and dairy products, OMG and gluten free.	1 bag + 3 L of water	bag	1	12
12091065	<b>Sorbetto al Riso</b>	Ready to use base sweetened with fructose and maltitol. Milk and dairy products and gluten free. An alternative to cream gelato.	1 bag + 2,5 L of water	bag	1,3	6
12091741	<b>Tuttolimone</b>	Base with natural flavourings and vegetable fibres. Without fats or milk and milk derivatives.	1 bag + 2,5 L of water	bag	1,25	12
12091611	<b>Vaniglia Soft-Ice</b>	Ready to use base with a delicate vanilla flavouring to get a creamy soft-ice perfectly balanced. To be used with milk or water.	1 bag + 4 L of water and/or milk	bag	1,6	6
12091045	<b>Granita neutra</b>	Semi-finished product to make granita with very small size ice crystal. To be flavoured with syrups.	1 bag + 7 L of cold water or 150 gr per 1 L of water	bag	1,05	10

## KIT

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12093039	<b>Kit Rustego</b>	One kit for a flavour following the range of white nougats. Composed of one 2,5 kg bucket of Rustego paste + one 5 kg bucket of Rustego variegata.	70 gr/L mix	carton	7,5	1
12093040	<b>Kit Amor</b>	One kit for a flavour following the Amor&Pleasure snack. Composed of one 2,5 kg bucket of Amor paste + one 4 kg bucket of Amor variegata.	Paste: 80 gr per L of mixture. To variegata as you want (min 300-350 gr per tub)	carton	6,5	1
12093035	<b>Kit Crema di Marroni</b>	Ready to use chestnut base with a bucket of variegata and one of candied chestnut to make a perfect chestnut flavour.		carton	17	1

# SOFT ICE

Ready to use powder ingredients specific for soft ice cream machines and the production of perfectly balanced soft-ice gelato. To use with water and/or milk.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12091621	<b>Cacao Soft-Ice</b>	Ready to use base with Pernigotti cocoa for a creamy and balanced soft-ice. To use adding water or milk.	1 bag + 4 L of water and/or milk	bag	1,6	6
12091611	<b>Vaniglia Soft-Ice</b>	Ready to use base with a delicate vanilla flavouring to get a creamy soft-ice perfectly balanced. To be used with milk or water.	1 bag + 4 L of water and/or milk	bag	1,6	6
12091631	<b>Yogurt Soft-Ice</b>	Ready to use base with dehydrated yogurt for a creamy soft-ice perfectly balanced. To be used with water or milk.	1 bag + 4 L of whole or skimmed milk + 1 kg of yogurt	bag	1,6	6
12091076	<b>Base Pura e Ricca gusto Yogurt</b>	Ready to use base for a natural yogurt flavour with 12% of dehydrated yogurt. Emulsifier free with natural flavours. Ideal also for soft gelato.	<b>Gelato:</b> 1 bag + 1 kg of yogurt + 2 L of milk. <b>Soft ice:</b> 1 bag + 1,2 kg of water + 1 kg of yogurt + 1 L of milk	bag	1,25	6
12091095	<b>Base Deliziosa Plus</b>	Ready to use base to be adding water to get a creamy gelato with a very good overrun.	500 gr of base + 1 L of water or 500 gr of base + 1,2 L of water + 50 gr of Softyplus. For a creamier gelato, 500 gr of water can be replaced by 500 gr of milk.	bag	2	6
12106013	<b>Fruttapronta Limone</b>	Ready to use base; milk or milk dairy products free and with no vegetables fats.	1 bag + 3,6 L of milk	bag	1,35	6
12106002	<b>Fruttapronta Fragola</b>			bag	1,25	6
12106006	<b>Fruttapronta Anguria</b>			bag	1,25	6
12106015	<b>Fruttapronta Mango</b>		1 bag + 3,4 L of water	bag	1,35	6
12106020	<b>Fruttapronta Melone</b>			bag	1,25	6
12106022	<b>Fruttapronta Pompelmo rosa</b>			bag	1,3	6

Yogurt Soft-Ice  
cod. 12091631





# VARIEGATES

















## CREAM VARIEGATES

Creamy pastes suitable to decorate gelato in the display tub; to be used as you like by pouring in gelato during the extraction phase.

CODE PRODUCT	ARTICLE	DESCRIPTION	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT	
12093064 12093253	 <b>Variegato al gusto Cioccolato Fondente</b>	Variegating paste, dark chocolate flavoured. Use as it is or adding inclusions.	bucket	5,5	1	
12093065 12093263	 <b>Variegato al gusto Cioccolato Bianco</b>	Variegating paste, white chocolate flavoured. Use as it is or adding inclusions.	bucket	5,5	1	
12093066 12093273	 <b>Variegato al gusto Cioccolato al Latte</b>	Variegating paste, milk chocolate flavoured. Use as it is or adding inclusions.	bucket	5,5	1	
12093012	 <b>Variegato Frollino al Cioccolato</b>	Variegating paste, with 30% of "frollino" biscuit, IGP-certified hazelnut paste and low-fat cocoa. Ideal match with Crema Frollino and all kinds of chocolate gelato	bucket	5	1	
12093251	 <b>Variegato Golosella</b>	Variegating gianduia paste with toasted hazelnuts and low-fat cocoa.	bucket	6	1	
12098731	 <b>Salsa Crocchi Nocchie</b>	Variegating paste, particularly rich in grains hazelnut a to increase the crunchy effect.	bucket	5	1	
12098753	 <b>Variegato Chock</b>	Gianduia creamy paste rich in plain and pralinated hazelnut pieces and wafers. Particularly suitable for variegating chocolate gelato.	bucket	5	1	
12093641	 <b>Gusto Cioccocrok</b>	Variegating paste containing crunchy cereals (puffed rice) dipped in a soft and thick cocoa paste. Ideal for variegating gelato and desserts.	bucket	4	1	
12093042	 <b>Variegato Gianduiotto</b>	Variegating with IGP-certified hazelnuts and cocoa to complete Gianduiotto flavour.	bucket	5,5	1	
12093551	 <b>Variegato Gianduiotto Pralinato</b>	Variegating paste with gianduiotto taste and a crunchy effect, containing 20% of praline nuts.	bucket	5	1	
12093731	 <b>Glassa Fondente</b>	Variegating paste, dark chocolate flavoured with low-fat cocoa (11%). Ideal to decorate gelato as it stays soft also at negative temperatures.	bucket	5,5	1	 
12092391	 <b>Variegato Mandorlone</b>	Variegating paste with almonds and almond crumbs.	bucket	5	1	
12093018	 <b>Variegato Cassata</b>	Almond-based paste, ideal match with candied fruit to variegating Sicilian cassata gelato.	bucket	3	2	
12093019	 <b>Variegato Pistacchio con Granella</b>	Soft paste with whole pistachios and pistachio crumbs, ideal for variegating ricotta and almond flavoured gelato. Without flavourings and with natural origin colourings.	bucket	3	2	
12093431	 <b>Gusto Granbignè</b>	Fragrant mini-bignèes in a variegating cocoa paste, ideal for profiteroles flavoured gelato.	bucket	7	1	 
12093671	 <b>Variegato Frollino</b>	Variegating paste with almonds, hazelnuts and cocoa, containing 22% of biscuit in small pieces, ideal match with "frollino" flavoured cream.	bucket	5	1	

## FRUIT VARIEGATES

Ready to use pastes particularly rich in fruit pulp and pieces: to variegating as you like during the extraction from the machine. They do not melt gelato or slide on gelato in the display tub.









CODE PRODUCT	ARTICLE	DESCRIPTION	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT	
12095034	 <b>Variegato Amarena Top</b>	With 40% of sour cherries, whole and in pieces aNatural origin colourings.	bucket	3,5	2	 
12095251	 <b>Variegato Amarena Old</b>	With 20% of sour cherries whole and in pieces. Nitrogenous colourings.	bucket	3,5	2	  
12095871	 <b>Variegato Melograno</b>	With 43% of pomegranate, 30% of pomegranate seeds. Natural origin colourings.	bucket	3,5	2	  
12095872	 <b>Variegato Lampone</b>	With 45% of raspberry pulp. Natural origin colourings.	bucket	3,5	2	  
12095261	 <b>Variegato Fragola</b>	With 37% of strawberries. Natural origin colourings.	bucket	3,5	2	  
12094022	 <b>Variegato Fragolina di Bosco</b>	With 25% of wild strawberries. Natural origin colourings.	bucket	3,5	2	  
12095271	 <b>Variegato Frutti di Bosco</b>	With 49% of fruits of the forest Natural origin colourings.	bucket	3,5	2	  
12094012	 <b>Variegato Fico</b>	With 66% of figs in pieces. Natural origin colourings.	bucket	3,5	2	  
12094027	 <b>Variegato Arancia Dolce con scorzette</b>	With 20% of fruit and 5% pieces of peel. Natural origin colourings.	bucket	3,5	2	 



# BASES

Semi-finished products in powder with different fats content, complete with emulsifiers, sugars and proteins.





















## FRUIT BASES

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12091055   	<b>Base Fruttomax</b>	Specific for sorbets with high fruit percentage. Excellent also for yogurt. Sucrose free, contains only fructose. Fats, milk and dairy products free.	1 bag + water + fruit following the recipe	bag	0,9	6
12091981   	<b>Base Superfrutta F.C.</b>	Ideal for sorbets production.	<b>Cold:</b> 180 gr of base + 770 gr of sugar + 1,65 L of water + 1,2 kg of fresh fruit + 200 gr of fruit paste <b>Hot:</b> Syrup - 300 gr of base + 3,05 kg of sugar + 6,65 L of water - every 650 gr of syrup 300 gr of fresh fruit or 50 gr of fruit paste	bag	2	6
12091301  	<b>Base Fruit 50 F</b>	Excellent base to make stable and creamy fruit sorbets.	<b>With fruit paste:</b> 50 gr of base + 1 L of water + 270 gr of sugar + 120 gr of fruit paste. <b>With fresh or froze fruit:</b> 50 gr of base + 0,66 L of water + 340 g of sugar + 450 gr of fruit. 30 gr of fruit paste can be added.	bag	2	6
















Base Pura e Ricca per frutta  
cod. 12091067








## PURA E RICCA LINE

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT	Animal Fats	Vegetable Fats	Fat %	Milk and dairy products	Mountain Gelato
12091067   	<b>Base Pura e Ricca per frutta</b>	All natural base for sorbets with a high content of fresh fruit. Emulsifiers, fat and milk and dairy products free.	<b>Eg:</b> 400 g of base + 1,320 L of hot water + 680 g of sugar	bag	1	12					
12091078    	<b>Base Pura e Ricca Creme 100</b>	The first all natural low fat (1%) base specific to be balanced with fresh cream or egg yolk. Gelato made with this base enhance taste perception.	100 gr of base + 255 gr of sugar + 1 L of milk + 230 gr of fresh cream + 25 gr of skimmed powder milk	bag	2	6	●		1%	●	
12091032     	<b>Base Pura e Ricca Creme</b>	Exclusively natural ingredients (without emulsifying additives). Rich in vegetable fibres, milk fats and milk proteins.	140 gr of base + 250 gr of sugar + 1 L of milk + 160 gr of fresh cream	bag	2	6	●		14,5%	●	
12091068    	<b>Base Pura e Ricca Cioccolato Fondente</b>	Ready to use products with 85% of powdered chocolate. Emulsifiers free and no fat but cocoa butter. With natural flavours, gluten free and fructose sweetened.	1 bag + 2.2 L of water	bag	1,8	6		●	15%		
12091076    	<b>Base Pura e Ricca gusto Yogurt</b>	Ready to use base for a natural yogurt flavour with 12% of dehydrated yogurt. Emulsifier free with natural flavours. Ideal also for soft gelato.	<b>Gelato:</b> 1 bag + 1 kg of yogurt + 2 L of milk <b>Soft Ice:</b> 1 bag + 1,2 kg of water + 1 kg of yogurt + 1 L of milk	bag	1,25	6	●		10,5%	●	

## MASTER ICE LINE






















CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT	Animal Fats	Vegetable Fats	Fat %	Milk and dairy products	Mountain Gelato
12091015   	<b>Base Master Ice 200</b>	Perfectly balanced, this base allows to make a perfect gelato stable in the display cabinet for several days without adding fresh cream.	1 L of milk + 200 gr of base + 200 gr of sugar	bag	2	6	●	●	25,50%	●	●
12091016   	<b>Base Master Ice Plus</b>	Rich in powder cream. It makes possible the production of high quality gelato only adding water and sugar. It is stable even if displayed high in the appropriate cabinet.	1 L of water + 300 gr of base + 260 gr of sugar	bag	2	6	●	●	30%	●	●
12091014    	<b>Base Master Ice 150</b>	Thanks to a perfect mix of ingredients allows to make an extremely creamy gelato, stable even if displayed high in the appropriate cabinet.	1 L of milk + 150 gr of base + 240/250 gr of sugar	bag	2	6	●	●	18%	●	●
12091056   	<b>Base Master Ice 50</b>	Fat free base with milk flavours that, despite the lack of vegetable fats, helps to make a well structured and creamy gelato.	50 gr base + 1 L milk + 220/250 gr sugar. For a creamier gelato: 50 gr base + 1 L milk + 250/270 gr sugar + 50 gr skimmed powder milk + 150 gr cream.	bag	2	6				●	

## DELIZIOSA LINE

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT	Animal Fats	Vegetable Fats	Fat %	Milk and dairy products	Mountain Gelato
12091094   	<b>Base Deliziosa</b>	Base rich in fats and proteins to get a stable and creamy gelato.	1 L of milk + 120 gr of base + 210 gr of sugar + 50 gr of cream	bag	2	6		●	35%	●	
12091095    	<b>Base Deliziosa Plus</b>	Ready to use base to get a creamy gelato with a very good overrun.	500 gr of base + 1 L of water or 500 gr of base + 1,2 L of water + 50 gr of Softyplus. For a creamier gelato, 500 gr of water can be replaced by 500 gr of milk.	bag	2	6		●	12%	●	









































## LOW DOSAGE BASES

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT	Animal Fats	Vegetable Fats	Fat %	Milk and dairy products	Mountain Gelato
12091481   	<b>Basetop 50 Vaniglia</b>	Vanilla flavoured. No fat base with ingredients creating an extraordinary easy-to-serve texture.	50 gr of base + 250 gr of sugar + 1 L of milk	bag	2	6				●	
12091441   	<b>Basetop 50 Panna</b>	Extraordinary easy-to-serve texture. Delicate thick cream flavour. Sweetened with dextrose. With milk proteins and vegetable fibres. Fat free.	50 gr of base + 250 gr of sugar + 1 L of milk	bag	2	6				●	
12091793    	<b>Base Nuvolatte 50</b>	To get a gelato with a stable structure with sugars other than sucrose and refined fats.	50 gr of base + 250 gr of sugar + 1 L of milk	bag	2	6		●	16,5%	●	
12091641   	<b>Base Elite 50 Panna</b>	Delicate cream flavoured base. With skimmed and whole milk. With milk proteins and vegetable fibres.	50 gr of base + 250 gr of sugar + 1 L of milk	bag	2	6	●		2,5%	●	
12091903   	<b>Base Gran Marca 50</b>	No fat base to enhance milk and cream and to get an easy-to-serve texture.	50 gr of base + 250 gr of sugar + 1 L of milk	bag	2	6				●	
12091943   	<b>Base Premium 50 F.C.</b>	Ideal to get a gelato with very high sensory performance, a good structure and an easy to serve texture.	50 gr of base + 250 gr of sugar + 1 L of milk	bag	2	6				●	
12091173  	<b>Fior di Panna Plus</b>	Low dosage base to work at cold with a strong cream flavour to enhance white flavours (Fiordipanna, Stracciatella, Sour Cherry Variagate,...)	40 g per L of milk	bag	2	6	●		10%	●	



## MEDIUM DOSAGE BASES

CODE PRODUCT	ARTICLE	DESCRIPTION	COMPOSITION	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT	Animal Fats	Vegetable Fats	Fat %	Milk and dairy products	Mountain Gelato
12091221   	<b>Basedue</b>	Delicate milk flavour, without fats. Rich in powdered skimmed milk.	100 gr of base + 250 gr of sugar + 1 L of milk	bag	2	6				●	
12091241   	<b>Basetre</b>	Milk/vanilla flavour. With refined fats. Without sucrose.	100 gr of base + 250 gr of sugar + 1 L of milk	bag	2	6		●	20%	●	
12091891    	<b>Basetre plus</b>	Milk/vanilla flavour. With refined fats. Without sucrose.	100 gr of base + 250 gr of sugar + 1 L of milk	bag	2	6		●	20%	●	
12091491   	<b>Basetop 100 Vaniglia</b>	Vanilla flavoured. The mix helps to get a very good overrun.	100 gr of base + 250 gr of sugar + 1 L of milk	bag	2	6		●	35%	●	
12091451   	<b>Basetop 100 Panna</b>	Cream flavoured. It helps improve the body of the gelato.	100 gr of base + 250 gr of sugar + 1 L of milk	bag	2	6		●	35%	●	
12091261   	<b>Stabilvan 100 P</b>	Intense flavour of cream. Thanks to vegetable fats, gelato lasts longer in the tub. It can be integrated by Forzapiù and Strutturapiù.	100 gr of base + 250 gr of sugar + 1 L of milk	bag	2	6		●	40%	●	
12091651   	<b>Base Elite 100 Panna</b>	With a delicate cream flavour to make a soft and silky gelato with an appropriate mix of milk protein and sugars.	100 gr of base + 250 gr of sugar + 1 L of milk	bag	2	6		●	31%	●	
12091381    	<b>Doppiabase 100 F.C.</b>	To make a very good gelato with all processes.	100 gr of base + 250 gr of sugar + 1 L of milk	bag	2	6		●	20,5%	●	
12091111   	<b>Base Nuvolatte S.A.</b>	For a creamy flavourings free gelato with very good overrun. With refined fats to guarantee a better texture conservation.	100 gr of base + 250 gr of sugar + 1 L of milk	bag	2	6		●	28%	●	

CODE PRODUCT	ARTICLE	DESCRIPTION	COMPOSITION	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT	Animal Fats	Vegetable Fats	Fat %	Milk and dairy products	Mountain Gelato
12091731   	<b>Base Nuvolatte</b>	For an extremely creamy gelato. Milk/cream flavoured. With refined fats to guarantee a longer texture conservation.	100 gr of base + 250 gr of sugar + 1 L of milk	bag	2	6		●	28%	●	
12091040  	<b>Base Doppia Base Italiana</b>	Gelato made with this base has a very good texture, creaminess and a cream flavour.	100 gr of base + 250 gr of sugar + 1 L of milk	bag	2	6		●	20,5%	●	
12091771  	<b>Base Tuttapanna 100</b>	Only milk fats allow to get a gelato with a very good overrun.	100 gr of base + 250 gr of sugar + 1 L of milk	bag	2	6	●		16,5%	●	
12091333  	<b>Base Massima 100</b>	Rich in milk and milk fats to make gelato vegetable fats free with a good texture and creaminess.	300 gr of base + 260-300 gr of sugar + 1 L of water	bag	2	6	●		19%	●	
12091881   	<b>Base 125 Plus Gelato Alto</b>	Specifically designed to get heap-shaped gelato higher than the surface of the display tub. Good overrun and structure to be used easily.	125 gr of base + 240 gr of sugar + 1 L of milk	bag	2	6	●	●	27%	●	●

Basetop 100 Panna  
cod. 12091451



## HIGH DOSAGE BASES

CODE PRODUCT	ARTICLE	DESCRIPTION	COMPOSITION	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT	Animal Fats	Vegetable Fats	Fat %	Milk and dairy products	Mountain Gelato
12091711 	<b>Base Multimix 04</b>	Complete base to use only with water. For a better creaminess 50% of water can be replaced by milk.	330 g of base + 670 gr of water	bag	2	6		●	16,5%	●	
12091054 	<b>Base Gelo Complit</b>	Semi-finished product only with milk fats to make a workable and well structured gelato.	250 gr fo base + 100 gr of sugar + 1 L of milk	bag	2	6	●		2%	●	
12091025 	<b>Nuova Base Latte Più 250</b>	Ready to use base to use with water and/or milk. To make a creamier gelato milk can be used instead a part of water.	250 gr of base + 260/270 gr of sugar + 1 L of water. To get a creamier product 300g of water can be replaced by 300g of milk.	bag	2	6	●	●	31,5%	●	
12091323 	<b>Base Lattepanna 300</b>	Rich in powdered milk and dehydrated cream. Adding only water and sugar you will get a very good gelato with no vegetable fats.	300 gr of base + 260-300 gr of sugar + 1 L of water	bag	2	6	●		24%	●	
12091634 	<b>Base Vegan</b>	A 100% vegetal ready to use base to use with flavouring pastes. With fructose, soya proteins and carob flour. Sucrose, milk and dairy products, palm oil and flavourings free.	1 bag + 2,7 kg of water + 400 gr of paste	bag	1	10		●	4%		

## NEUTRI - STABILISERS

Only stabilers and emulsifiers to make a full of volume gelato with higher stability.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12091011 	<b>Neutro</b>	100% carob seed flour.	3/5 gr/L mix	bag	1	3
12091521 	<b>Neutro Speciale Crema</b>	A mix of stabilizers and emulsifyiers with no added sugars specifically designed to increase the volume and serving texture of cream gelato.	7/10 gr/L mix	bag	2	3
12091531 	<b>Neutro Speciale Frutta</b>	A balanced mix sugar free but with proteins and vegetable fibers capable to give an excellent texture to fruit sorbets.	7/10 gr/L mix	bag	2	3







## INTEGRATORS

To improve performance of gelato and sorbets.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12091087 	<b>Softyplus</b>	To improve spreadability of cream gelato, in particular hazelnut, cocoa and pistachio that tend to harden. Fat free.	30/50 g per litre of milk or water, replacing sugar in the same proportion.	bag	2,5	5
12091088 	<b>Creamyplus</b>	To improve fruit sorbet texture. Fat and milk and dairy products free.	30/50 g per litre of milk or water, replacing sugar in the same proportion.	bag	2,5	5
12091351 	<b>Pangel</b>	An evaporated milk enriched with egg yolks and thickeners. A unique and traditional product devised by Pernigotti, exceptional as an addition to gelato mixtures or to enrich the recipes of semifreddi.	200 gr per 1 L of mixture.	bucket	5	1
12091781 	<b>Integratore Forzapiù</b>	To use instead of skimmed milk improving the body of gelato and reducing sugar crystalization maintaining a silky texture.	15/30 gr per 1 L of mixture.	bag	2	3
12091851 	<b>Strutturapiù</b>	A mix of emulsifiers and stabilisers to improve the overrun and texture of cream flavours.	5/10 gr per 1 L of mixture.	bag	2	3
12093011 	<b>Panovo</b>	Only fresh pasteurised egg yolk and sugar. Perfect to substitute for or add to the use of fresh eggs.	100 g of Panovo is equivalent to 3 egg yolks + 50 g of sugar.	jar	1,25	6
12099401 	<b>Morbidina</b>	Maintains soft gelato like containing hazelnut and chocolate. As for fruit, avoids defects in the display cabinet.	3/4 g per L of mixture with fat creams; 2 g per L of mixture with sorbets.	bucket	5	1

## MILK



Skimmed or whole milk processed to absorb immediately the water lost during drying.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12101171  	<b>Latte concentrato materia grassa 9%</b>	Evaporated milk with 5% of fatty matter and 9% of sugar. Used to replace liquid milk or as an integrator.	Following the recipe.	bag in box	5	2
12101121 12101201  	<b>Latte scremato in polvere granulare</b>	High quality powder skimmed milk, rich in protein to integrate mix balancing.	<b>as integrator:</b> 50/100 g per litre. <b>to replace</b> 1 litre of skimmed milk: 880 g of warm water + 120 g powdered skimmed milk.	bag	25	1
12101211  	<b>Latte intero in polvere granulare</b>	High quality powder whole milk, rich in protein to integrate mix balancing.	<b>as integrator:</b> 50/100 g per litre. <b>to replace</b> 1 litre of skimmed milk: 880 g of warm water + 120 g powdered skimmed milk.	bag	1	10

# DECORATIONS AND TOPPINGS

## DECORATIONS





A range of products based on dried or candied fruit suitable to fill and decorate gelato in the display tub and in the cup, semifreddi, cakes and single portions.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12098601	<b>Nocciole Intere Tostate</b>	Whole roasted hazelnuts.	For filling and adorning	bag	2	3  
12098181	<b>Nocciole Piemonte IGP Tostate</b>	Whole roasted IGP-certified Piedmont hazelnuts.		bag	2	3  
12098621	<b>Granella Nocciole Tostate</b>	Roasted hazelnuts in pieces..		bag	2	3  
12098521	<b>Granella Pistacchio Tostato</b>	100% roasted granulated pistachios. GMOs and gluten free. Vacuum-packed.		bag	1	3  
12092401	<b>Marroni</b>	Candied chestnuts, whole and in pieces, in a caramelised syrup.	Variegate as you want	bucket	5,85	1  
12093032	<b>Marroni Canditi al Naturale</b>	Pure chestnuts candied in pieces, antioxidants, flavourings or colourings free.		bucket	3,9	1  
12098641	<b>Granella di Torrone</b>	Classic Pernigotti torrone with almonds and hazelnuts (43%) in grains for decoration.	For filling and adorning	bag	2	3  
12098651	<b>Granella Torrone Grana Grossa</b>	Classic Pernigotti torrone with almonds and hazelnuts (43%) in bigger pieces to ripple gelato in the tub.		bag	2	3  
12098661	<b>Granella Amaretti</b>	Granulated amaretti, produced with sugar, 18% almonds, apricots and egg white.		carton	4	1
12098441	<b>Amarenata 60% frutto intero</b>	Mouth-watering cherries candied in syrup.		bucket	7	1  
12098431	<b>Amarena 60% frutto intero</b>	Soft cherries candied in syrup.		bucket	3,5	2  
12098013	<b>Frutta Candita Gold</b>	Specific for sicilian cassata.		carton	3	1  



## PASTRY DECORATIONS

A wide choice of products for desserts and single portions decorations.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12098451	<b>Amarenata Extra</b>	90% cherries candied in syrup.	As you want	bucket	3,5	2  
12098461	<b>Amarene Extra</b>	90% sour cherries candied in syrup.		bucket	3,5	2  

## TOPPING

To decorate gelato in the tub without melting it or sliding on gelato surface.


CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12098004	<b>Topping Cacao</b>	Ideal decoration with intense taste of chocolate.	As you want	bottiglia	1	4  
12098005	<b>Topping Caramello</b>	Caramel to decorate gelato cups and glazing cakes with Intense flavour of burnt sugar.		bottiglia	1	4  
12098022	<b>Topping Amarena</b>	23% fruit decoration.		bottiglia	1	4  
12098026	<b>Topping Fragola</b>	37% fruit decoration.		bottiglia	1	4  
12098039	<b>Topping Frutti Di Bosco</b>	35% fruit decoration.		bottiglia	1	4  



# SEMIFREDDI AND PASTRY

## GELATO CALDO

Ready to use powder product ideal to produce a creamy dessert less cold and softer than gelato easy to work at the same temperature as gelato.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12091061	<b>Gran Mousse</b>	To make warm gelato and mousses. A balanced mix of sugars with vegetable fats and emulsifiers. Stabilizers free.	350 gr of product + 350 gr of gelato mix + 300 gr of milk.	bag	2	6 



Gelato Caldo:

Gran Mousse  
cod. 12091061

Gusticrema Zabaione  
cod. 12111061

## INGREDIENTS FOR SEMIFREDDI

A range of powder products ideal to make cakes, single portions and semifreddi. They can be flavored with Gusticrema and maintained at below or above zero temperature.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT	
12107001	<b>Semifreddo Crema/Frutta (+5)</b>	To make semifreddi and desserts at positive temperature. Balanced mix of sugars and stabilizers. Vegetable fats free. It can be worked with fruit pastes.	1 L of cream + 250 gr of milk + 200 gr of product.	bag	2	6	☒
12107011	<b>Semifreddo Crema (-18°C)</b>	To make semifreddi and desserts at negative temperature. Balanced mix of sugars and stabilizers. Vegetable fats free.	500 gr per 1 L of milk.	bag	2	6	☒
12099541	<b>Decopantop</b>	To make semifreddi (also with Pangel). It can be added to gelato mixture.	<b>Integrator:</b> 40/50 gr per 1 L of mixture. <b>Semifreddi:</b> 500 gr per 1 L of milk.	bag	2	6	☒
12107121	<b>Stabilpanna</b>	To improve whipped cream texture. Sugar, gelatine, starch and stabilizers.	80 gr per 1 kg of cream.	bag	2	6	☒
12107141	<b>Specchio neutra</b>	Gel to glaze cakes and semifreddi. To be conserved in the fridge, No crystalization. Milk and dairy products free. It can be flavoured with Gusticrema and toppings.	Following the sufrage to decorate.	bucket	3,5	2	☒ ☒ ☒
12107151	<b>Specchiocioc</b>	Gel to glaze cakes and semifreddi. To be conserved in the fridge, No crystalization. Milk and dairy products free.	Following the sufrage to decorate.	bucket	3,5	2	☒ ☒ ☒



SEMIFREDDO CREMA (-18°C)  
cod. 12107011

## COUVERTURES

Pernigotti was born in 1860. Our chocolate couvertures are obtained from a blend of the finest cocoa. Different fat and cocoa butter content to satisfy any market need.

CODE PRODUCT	ARTICLE	DESCRIPTION	PACKAGING	KG	PCS	CHARACTERISTICS	MODELLING	GANACHE	MOUSSE AND SAUCES	DECORATION
12100221	<b>Gocce Fondente Gold 34</b>	Dark chocolate couverture in drops, ideal for the preparation of pralines, chocolate eggs, fillings, glazes.	bag	10	1	Fats: 34% Cocoa Min: 56%	●	●	●	●
12100041 12100211	<b>Gocce Fondente Gold 38</b>		bag bag	5 10	2 1	Fats: 38% Cocoa Min: 60%	●	●	●	●
12100231	<b>Gocce Extra Bitter Gold 70</b>		bag	10	1	Fats: 42% Cocoa Min: 70%	●	●	●	●
12100241	<b>Gocce Latte Gold 36</b>	Milk chocolate couverture in drops, ideal for the preparation of pralines, chocolate eggs, fillings, glazes or decoration.	bag	10	1	Fats: 36% Cocoa Min: 35%	●	●	●	●
12100251	<b>Gocce Bianco Gold 35</b>	White chocolate couverture in bars, ideal for the preparation of pralines, chocolate eggs, fillings, glazes.	bag	10	1	Fats: 35%	●	●	●	●
12100471	<b>Pani Fondente Gold 34</b>	Dark chocolate couverture in bars, ideal for the preparation of pralines, chocolate eggs, fillings, glazes.	bag	0,5	10	Fats: 34% Cocoa Min: 56%	●	●	●	●
12100461	<b>Pani Fondente Gold 38</b>		bag	0,5	10	Fats: 38% Cocoa Min: 60%	●	●	●	●
12100501	<b>Pani Extra Bitter Gold 70</b>		bag	0,5	10	Fats: 42% Cocoa Min: 70%	●	●	●	●
12100491	<b>Pani Noisette Gold 35</b>	Gianduia chocolate couverture in bars, ideal for the preparation of pralines, chocolate eggs, fillings, glazes.	bag	0,5	10	Nocciole: 22% Fats: 39%	●	●	●	●
12100521	<b>Pani Bianco Gold 35</b>	White chocolate couverture in bars, ideal for the preparation of pralines, chocolate eggs, fillings, glazes.	bag	0,5	10	Fats: 35%	●	●	●	●



## CHOCOLATE CREAMS

Creams perfect for fillings and decorating before and after baking.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12099002	<b>Morettina per crostate g.e.</b>	Hazelnuts and cocoa cream ideal for decoration before cooking. To be used during the summer.	Following pastry uses.	bucket	12	1
12099004 12099005	<b>Morettina per farciture g.e.</b>	Hazelnuts and cocoa cream ideal for fillings before cooking. To be used during the summer.		bucket bucket	12 25	1 1
12099006 12099007	<b>Morettina "E" g.e.</b>	Hazelnuts and cocoa cream ideal for fillings and decoration before cooking. To be used during the summer.		bucket bucket	12 25	1 1
12099551 12099061	<b>Morettina per crostate g.i.</b>	Hazelnuts and cocoa cream ideal for fillings before cooking. To be used during the cold season.		bucket bucket	12 25	1 1
12099531 12099041	<b>Morettina per farciture g.i.</b>	Hazelnuts and cocoa cream ideal for fillings before cooking. To be used during the cold season.		bucket bucket	25 12	1 1
12099231 12099251	<b>Morettina "E" g.i.</b>	Hazelnuts and cocoa cream ideal for fillings and decoration before cooking. To be used during the cold season.		bucket bucket	12 25	1 1
12099051	<b>Morettina "S"</b>	Hazelnuts and cocoa cream ideal for decoration before cooking.		bucket	12	1
12099201	<b>Morettina "PIEMONTE" Winter</b>	Cream with cocoa and 12% of IGP hazelnut. To be used during the cold season.		bucket	6	1
12099204	<b>Morettina "PIEMONTE" Summer</b>	Cream with cocoa and 12% of IGP hazelnut. To be used during the summer.		bucket	6	1
12099261	<b>Morettina Bitter Santo Domingo</b>	Cream with low fat cocoa from S.Domingo (10%) and hazelnut. To be used before or after cooking.		bucket	6	1
12099151 12099091	<b>Cioccocream "M"</b>	Bitter Cream with cocoa and hazelnut. To flavour creams.		bucket bucket	12 5,5	1 2
12099171 12099191	<b>Cioccobianca</b>	Milk and milk protein cream. To decorate cakes and croissants after oven.		bucket bucket	5,5 12	2 1
12092203	<b>Cioccobitter</b>	Cocoa and hazelnut paste ideal to flavor gelato mixes, creams and to fill cakes and semifreddi. Milk and dairy products free.		bucket	5,5	2
				<b>Gelato:</b> 70/100 gr per 1 kg of mix <b>Pastry:</b> 50/70 g per 1 kg of mix		

## GUSTICREMA

Pastes with no acidity to flavor semifreddi, whipped cream, custard, gelatine and to decorate gelato.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12111001	<b>Gusticrema Fragola</b>	Ideal to flavour whipped cream, "pasticcera" cream and semifreddi maintaining the structure.	40 gr per 1 kg of mass	jar	1,3	2
12111011	<b>Gusticrema Frutti di Bosco</b>		40 gr per 1 kg of mass	jar	1,3	2
12111021	<b>Gusticrema Pistacchio</b>		70 gr per 1 kg of mass	jar	1,3	2
12111031	<b>Gusticrema Vaniglia</b>		50 gr per 1 kg of mass	jar	1,3	2
12111041	<b>Gusticrema Cioccolato</b>		70 gr per 1 kg of mass	jar	1,3	2
12111051	<b>Gusticrema Tiramisù</b>		70 gr per 1 kg of mass	jar	1,3	2
12111061	<b>Gusticrema Zabaione</b>		70/100 gr per 1 kg of mass	jar	1,3	2
12111071	<b>Gusticrema Nocciola</b>		70 gr per 1 kg of mass	jar	1,3	2
12111081	<b>Gusticrema Arancia</b>		40 gr per 1 kg of mass	jar	1,3	2
12111091	<b>Gusticrema Limone</b>		40 gr per 1 kg of mass	jar	1,3	2
12111101	<b>Gusticrema Gianduia</b>		70 gr per 1 kg of mass	jar	1,3	2
12111131	<b>Gusticrema Pera</b>		50 gr per 1 kg of mass	jar	1,3	2
12111141	<b>Gusticrema Caffè</b>		70 gr per 1 kg of mass	jar	1,3	2

Delizia al Limone:







Base Pronta al Cioccolato Bianco  
cod. 12093761

Gusticrema Limone  
cod. 12111091



## PASSATE

Fruit purees to use for pastry making and cold filling.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12096241	<b>Albicocca Universal</b>	Apricot paste ideal for cold and oven decoration.	Bake at 170-180°C for 20-25 min. For cold use it can be used for filling and decoration.	bucket	12,5	1   
12096251	<b>Albicocca "M"</b>	Soft and clear apricot paste ideal for cold and oven decoration.	Bake at 170-180°C for 20-25 min. For cold use it can be used for filling and decoration.	bucket	12,5	1   



Torta Semifreddo

Specchio neutra  
cod.12107141

Gusticrema Fragola  
cod. 12111001



























Profiteroles

Glassa Fondente  
cod.12093731

# FOOD SERVICE

## HOT CHOCOLATE













Powder ingredients for hot chocolate drinks, particularly rich in powder chocolate with natural flavors. To use in single service cups or chocolate pot.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
15002044	<b>Ciocolata Classica</b>	Powder for chocolate hot drink to use in chocolate machine. Only natural flavourings.	<b>For hot chocolate machine:</b> 1 bag + 2,5 L of milk. <b>For a cup:</b> 27 gr + 120 mL of milk.	bag	500	12   
15002042	<b>Ciocolata Fondente Peperoncino</b>	Powder for dark chocolate chili flavoured hot drink. Flavourings free.		bag	30	50   
15002049	<b>Ciocolata Fondente</b>	Powder for dark chocolate hot drink. Flavourings free.		bag	27	50   
15002574	<b>Ciocolata Classica</b>	Powder for chocolate hot drink. Only natural flavourings.		bag	27	50   
15002575	<b>Ciocolata Fondente S. Domingo</b>	Powder for dark chocolate hot drink made with S. Domingo Cocoa. Flavourings free.		bag	27	50   
15002576	<b>Ciocolata Fondente Zenzero</b>	Powder for dark chocolate ginger flavoured hot drink. Only natural flavourings.		bag	27	50   
15002577	<b>Ciocolata Fondente Arancia</b>	Powder for dark chocolate orange flavoured hot drink. Only natural flavourings.		bag	27	50   
15002578	<b>Ciocolata Fondente Amarena Rum</b>	Powder for dark chocolate sour cherry and rum flavoured hot drink. Only natural flavourings.		bag	27	50   
15002579	<b>Ciocolata Bianco</b>	Powder for white chocolate hot drink. Only natural flavourings.	bag	28	50	






## CREMASEMPRE

Ready to use powder ingredient. To make soft, tasty creams in the slush machine.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12091037	<b>Crema sempre Caffè</b>	Ready to use coffee product to be used in the slush machine.	1 bag + 3 L of milk or replacing 500 gr of milk with 500 gr of cream	bag	1,1	10   
12091039	<b>Crema sempre Yogurt</b>	Ready to use yogurt product to be used in the slush machine.		bag	1,1	10   
12091038	<b>Crema sempre Cioccolato</b>	Ready to use chocolate product to be used in the slush machine.		bag	1,2	10   
12091062	<b>Crema sempre Cioccolato Fondente</b>	Ready to use dark chocolate product to be used in the slush machine.	1 bag + 2,8 L of water	bag	1,6	8   




## GRANITA

Ready to use ingredient in powder to make a granita with very thin ice crystal. To be flavored with syrups during extraction phase.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12091045	<b>Granita neutra</b>	Semi-finished product to make granita with very small size ice crystal. To be flavoured with syrups.	1 bag + 7 L of cold water or 150 gr per 1 L of water	bag	1,05	10   

## LEMON SORBET

Ingredient in powder to work adding water. With natural flavors. Milk and dairy products and fat free. Ideal to make fresh sorbets in the slush machine.

CODE PRODUCT	ARTICLE	DESCRIPTION	DOSAGE	PACKAGING	KG FOR PACK	PCS FOR SALES UNIT
12091084	<b>Sorbetto al Limone</b>	Ready to use product to be served plain or adding prosecco or vodka. With natural flavourings. Fat, milk and dairy products, OMG and gluten free.	1 bag + 3 L of water	bag	1	12   







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