



COMPRITAL

Giubileo Experience Milk Bases Fruit Bases Chocolates Bases for Alcoholic
Gelato and Concentrates Texture Improvers Classical Pastes Fruit Pastes
Speedy Bases for Vegetable Gelato Ripples and Straciatellas Creamy Rip
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2012

ENGLISH

TRADITION

Many embrace it,
while Comprital creates it.

It's demonstrated by its long history. A product collection with technologies which have revolutionised the industry by means of innovations turned into true traditions bringing the gelato making to extraordinary quality levels, in addition to high efficiency and performance. A spirit in the edge for a company making its passion for people a propulsive input that has enabled them to win constantly, thanks to creativity and innovation, the great challenges of future artisanal gelato making.



WE ARE HUNGRY FOR VICTORY

THE ITALIAN NATIONAL TEAM AT GELATO WORLD CUP 2012



COMPRITAL
PLATINUM
SPONSOR
OF THE GELATO
WORLD CUP 2012.

AN EXTRAORDINARY COMMITMENT
CARRIED ON BY THE COMPANY
IN ORDER TO PROMOTE THE QUALITY
AND THE DEVELOPMENT OF THE
ARTISANAL GELATO'S ART
AT AN INTERNATIONAL LEVEL.

A complete product range
to reach the top of the
artisanal gelato industry.

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Giubileo Experience

The excellence of artisanal gelato

Giubileo Experience is a programme allowing the gelato maker to offer unique gelato with the highest quality. The bases are completely free from emulsifying agents as well as vegetable (hydrogenated and refined) fats. The recipes includes cane sugar and grape sugar and fresh cream and milk combined with top quality ingredients such as Pistacchio di Bronte DOP (pistachio), Nocciola IGP (hazelnut), the best crues of cocoa,

and at least 50% of fruit. Therefore the Giubileo Experience gelato is good, genuine and above all according to the market needs that require a simple ingredient list, where raw materials can be recognised by the customer as healthy, genuine and natural products.

Giubileo Milk Base

A completely natural base, free from vegetable fats and emulsifying agents, artificial aromas and synthesis stabilisers. It is free from reducing sugars (dextrose, fructose) and complex sugars (maltodextrin). It's the ideal product to prepare a milk gelato with a very good creamy structure and a natural and delicate flavour, but keeping a perfectly "clean" and clear ingredient list for consumer. In order to achieve the best performance and image of the ingredient list, we recommend using the base combined with the grape sugar that we produce. This sugar, in the prescribed doses, can replace all other existing sugars for gelato mixes (except of saccharose).

Giubileo Chocolate Base

With the same philosophy of the Giubileo Latte, this base contains a high percentage of pure chocolate for a rich and long lasting chocolate gelato. Also in this case, the complete lack of added vegetable fats, emulsifying agents and thanks to raw cane sugar and extracts of natural vanilla, the gelato isn't only very good, but also with an ingredient label which

is itself a spur to sales. Therefore, due to the lack of the usual sugars that the consumer doesn't know well (dextrose, maltodextrin...), we recommend the addition of grape sugar syrup, which was expressly selected to obtain the best gelato's performance. The mix has to be hot prepared either in a pasteurizer or using the Giubileo XLP gelato blender with hot milk.

Giubileo Fruit Base

In this case we searched for the best quality fruit sorbet with the lower number of ingredients on its label. The only stabiliser used for the base is pectin, whilst fats and emulsifying agents were eliminated as well as glucose, dextrose and all other sugars, except of cane sugar. We suggest preparing the sorbet with 50% of fresh or frozen fruit, without adding fruit concentrates, aromas and colourings. We believe that a good sorbet has to be made only with lots of fruit; therefore we have conceived the process of this base. The product has to be prepared with hot water, possibly using the specific programmes of the Giubileo XLP for the best preparation. The same products can be used with cold water in order to prepare a tasteful cremolata (Italian ices).

Giubileo Frutta Più Base

That's a concentrated version of the Giubileo Frutta in order that the gelato maker can characterise the sorbet at the utmost level thanks to the optimal dose of sugar (possibly cane sugar and grape sugar). The artisan can also use the Integra Fibra, a texture improver that we recommend above all to prepare sorbets with juicy fruits (such as lemon juice, for example), which often require the addition of solids to keep their softness. Glucose, dextrose, maltodextrin, starches, emulsifying agents and stabilisers with exotic names were replaced by fructose, pectin and vegetable fibres: all highly appreciated ingredients by the final consumer. Also in this case, the mix has to be hot prepared, possibly using the appropriate Giubileo XLP machine with its dedicated programmes.

Giubileo Products

The Giubileo line is constantly changing, providing the gelato maker with a growing range of products that fit perfectly the Giubileo Experience philosophy.

Giubileo Experience Pastes

Pure raw cane sugar and grape sugar, with no other additives apart natural carob gum and without emulsifiers.

- CAFFÈ DEL NONNO GIUBILEO (Coffee)
- GIUBILEO CANNELLA (Cinnamon)
- CARAMEL MOU GIUBILEO (Toffee)
- COCCO GIUBILEO (Coconut)
- LIQUIRIZIA ALL'ANICE STELLATO GIUBILEO (Star Anise Liquorice)
- MENTA PIPERITA GIUBILEO (Peppermint)
- NOCCIOLA TONDA GENTILE TRILOBATA (Trilobate round hazelnut)
- MANDORLA PREMIUM (Almond)
- NOCCIOLA PIEMONTE IGP GIUBILEO (Piedmont hazelnut - IGP)
- PINOLO PURO (Pure pine seeds)
- PISTACCHIO PURO GIUBILEO (Giubileo pure pistachio)
- PISTACCHIO PURO GIUBILEO SENZA COLORANTI (Giubileo pure pistachio without colourings)
- PISTACCHIO VERDE DI BRONTE DOP (Certified pistachio from Bronte)

- TIRAMISÙ GIUBILEO
- VANIGLIA GIUBILEO (Madagascar vanilla)
- ZABAIONE DI ZIBIBBO GIUBILEO (Zabaglione)
- ZUPPA INGLESE GIUBILEO (English custard)

Giubileo Powders

GIUBILEO CHOCOLATE MIX
An extra pure dark chocolate powder to get all the nuances of the most favourite flavour in the world.

- MASCARGEL GIUBILEO
A mascarpone powder to enhance the delicate taste of this fresh cheese.
- PURE LIQUORICE
A special and sought after taste, ideal for all ice cream shops. For the fans of classic gelato.

Grape sugar

The most natural blend of sugars that can be used in the GELATO making to replace dextrose and inverted sugar. Rich in carbohydrates that make the texture of the ice cream softer and silkier, it ensures the right melting time and a long storage in the GELATO parlours' showcases, in addition to enhance the flavours of the finest paste. The label's writing is simply "grape sugar", a plus that will be appreciated by the customers.

Product	Use (g/l)	Conf. (Kg/N° bags)
Giubileo Milk	150	2.5 x 4
Giubileo Fruit	250	2.5 x 4
Giubileo Frutta Più	125	1 x 10
Giubileo Chocolate	350	1 x 9



Giubileo Experience

The excellence of artisanal gelato

Chocolate Coatings

The special Giubileo coatings without any artificial products, but rich in butter for exceptional smoothness and softness.

GIUBILEO 70% DARK CHOCOLATE
A strong taste for the lovers of contrast and true chocolate.

GIUBILEO WHITE CHOCOLATE
The sweetness and delicacy of the purest white chocolate.
Note: the combination of the two chocolates (three-part of white and one part of dark chocolate) creates a delicious milky chocolate.

Giubileo Biscuits

Today the market trend requires widening the product range even at the gelato parlour, therefore the gelato sandwiches have to flaunt the distinctive quality approach of the Giubileo Experience Programme. We selected biscuits without margarines, but with honey, butter and cane sugar in order to be perfectly in line with the desired gelato types. A winning quality not only on the label, but also to the palate.

Giubileo Crunches

Crunchy pralines with the highest quality and the purest ingredients.

GIUBILEO CARAMELIZED HAZELNUTS
GIUBILEO CRUNCH
GIUBILEO PRALINE ALMONDS
GIUBILEO PRALINE PEANUTS

The Giubileo Programme

The Giubileo Experience is not only a product, but also an actual programme integrating products, technologies and exclusive services for all professionals aimed at reaching the objective of an artisanal gelato with an excellent Italian quality. Subscribing the programme you join the GIUBILEO CLUB, rich in exclusive services: discover them visiting www.giubileoexperience.it

Giubileo XLP Microniser

The unique ingredients of Giubileo Experience are enhanced by processing liquid mixes through the exclusive Giubileo XLP machine, micronising the single flavours (in only one minute) down to 40 microns and ensuring an intense and rich taste and a smooth and silky texture as never before. This specific process, thanks to the particular composition of the bases, without emulsifying agents, operates a new structural adaptation of fats creating a very soft gelato even at the

lowest temperatures. Therefore the gelato prepared by means of the Giubileo Experience's technology is the ideal product to create soft and flavourful cakes, biscuits and sticks even if stored for a long time in home freezers.



Milk Bases

Without vegetable fats

Our research focuses on the composition of milk gelato bases, the true distinctive elements as regards the know-how of the companies producing gelato ingredients. Either bases without (hydrogenated or refined) vegetable fats or bases with vegetable fats are available.

Morbipan 50

A simple base with a strong cream taste. It provides a creamy gelato with a good increase in volume.

Base 50

Very “warm” and creamy base, because of the presence of complex starches. Good cream/milk taste, suitable to enhance the flavour of pastes.

Edelweiss 50

A base with a particularly dry and clean structure and a completely neutral taste (no added flavours) characterised by other ingredients. Suitable for artisans who want to flavour a plain base with their personal touch.

Chimera 50

An innovative base with fractionated milk fats and a very good cold solubility. It provides a creamy, stable and rich gelato even with a low fat recipe. Cream flavour.

Unica 100

A base which is easy to use, with a neutral flavour based on freeze-dried cream which doesn't cover the taste of the flavouring pastes. Thanks to its very good cold solubility, it is ideal for complex and unique recipes.

Bon Bon 150

Product with a high concentration of milk derivatives (EC quality hallmark). The main ingredient is freeze-dried cream. Free from vegetable fats. Classic cream/milk flavour.

Invidia 100

An extraordinary base with fractionated and emulsified milk fats, milk proteins and natural fibres enabling to minimise the amount of stabilisers to obtain a creamy, rich and spoonable gelato. Both cold and hot soluble, with a rich and strong milk and cream flavour due to the natural taste of the milk ingredients. The texture is better than the one obtained with hydrogenated vegetable fats. The dream of many and the Invidia (envy) of as many.

Product	Use (g/l)	H*	Conf. (Kg/N° bags)
Morbipan	50	c	2.5 x 4
Base	50	c	2.5 x 4
Edelweiss	50	c	2.5 x 4
Chimera	50	c/f	2.5 x 4
Unica	100	c/f	2.5 x 4
Bon Bon	150	c	2.5 x 3
Invidia	100	c/f	2.5 x 4

* Use instructions
c = hot process f = cold process

The recommended dose, written besides the base, can often be significantly reduced.



Milk Bases

With vegetable fats



Compripan 50

Compripan is our traditional line. It's still a classic in many Italian and foreign gelato parlours. After having been pasteurized and aged, it offers a good creamy and spoonable gelato for a long time. Milk flavour.

Idra 50

Very similar to the Chimera, it contains vegetable fats to obtain a clear milk flavour and an extraordinary resistance to thermal shocks. Completely soluble in cold milk.

Compripan 100

An improved and enriched version of Compripan 50, to obtain an excellent gelato with quite simple recipes.

Nirvana 100 and 100 R

A high success all over the world due to the stability and richness of this base. It has a neutral flavour (a cream flavoured version is also available) and is soluble both in cold and hot milk. Generally it's combined with Integra Latte and Integra Panna to obtain unique, rich, spoonable gelato with a long lasting creaminess. The R version is prepared with refined vegetable oils.

San Marco 100

It's the base with the best value for price, soluble in cold and hot milk, creamy and well spoonable. It originates with a neutral flavour, but today it's available also in a cream version.

Musa 150

A soluble product in cold or hot milk, easy to use. Indeed, it allows obtaining a gelato with a high overrun and an excellent “warm” texture. Plus, it maintains its spoonable feature for a long time. Milk-cream flavour.

Royal Base 180

A strong milk flavour for this base with a long and successful tradition: even with simple recipes it provides a gelato with an excellent and long lasting texture. Thanks to this base the gelato flavours are rich and tasteful.

Groundgel 500

A high dosage base, soluble in water, which can be characterised by various flavours. It is the ideal product at the gelato parlours as regards safety, ease in handling and quickness in preparation.

Heidi Base

A high dosage base for milk gelato, with a dose of 300 g/l, in order to obtain a top quality gelato texture in a simple and practical way, both cold and hot, minimising possible errors due to weighting. Thanks to its flexibility, it resists to different temperatures and thermal shocks and can be adapted to every show case.

Product	Use (g/l)	H*	Conf. (Kg/N° bags)
Compripan	50	c	2 x 4
Idra	50	c/f	2.5 x 4
Compripan	100	c	2.5 x 4
Nirvana	100	c/f	2.5 x 4
Nirvana R	100	c/f	2.5 x 4
San Marco	100	c/f	2.5 x 4
Musa	150	c/f	2.5 x 4
Royal Base	180	c	2 x 4
Groundgel	500	c	2.5 x 4
Base Heidi	300	c/f	2 x 4

*Use instructions
c = hot process f = cold process

Chocolates



Gran Cioccolato Elvetia Extra Bitter

Intense black colour, fragrant and aromatic, and with a very strong and persistent aroma. Scents of cocoa, coffee and roasted barley. A creamy texture with a bold and long lasting flavour, slightly bitter but with a sweet note. It contains chocolate with 70% cocoa mass allowing to obtain a high quality product. It's completely free from milk derivatives and contains only fructose to better underline the flavour of chocolate.

Gran Cioccolato Elvetia

Ready-made powder with 70% pure chocolate obtained by a special process which maintains the same flavour of the best Swiss chocolate. It has to be diluted with hot water for a true chocolate gelato with top organoleptic and structural qualities.

Cioko Black 250

Mix of unique cocoa powders coming from faraway cultivations. This stable and cold soluble product allows making quickly and easily a dark and bitter chocolate gelato.

Cioccolatissima

A powder mix to prepare a dense and creamy chocolate drink to serve hot, in line with the true Italian tradition.

Speedy Chocolate and Speedy Dark Chocolate

The chocolate gelato in a bag. Practical and easy to use, like all other Speedy products (see page 22), these cocoa and chocolate based powders are the right tool for a quick and effective preparation of a very good chocolate gelato, both in batch freezer and in soft ice machine (express gelato).

Super Cioko

Chocolate paste with a round and smooth flavour.

Choco Paste

Sugar-free dark chocolate paste.

Cioccolato 130

A new ideal cocoa mix to flavour your base obtaining a top quality gelato, dark in colour and with a rich flavour.

Product	Use (g/l)	Conf. (Kg/N° bags)
Gran Cioccolato Elvetia	600	1.5 x 8
Gran Cioccolato Elvetia Extra Bitter	600	1.5 x 6
Cioko Black	250	2.5 x 4
Speedy Chocolate	500	1.25 x 8
Speedy Dark Chocolate	500	1.25 x 8
Choco Paste	100	3 x 2
Super Cioko	100	3 x 2
Cioccolato	130	2.5 x 4
Cioccolatissima	200	0.8 x 10



Fruit Bases

Stabilising mixes to obtain fruit sorbets without milk and fats, with a long lasting, creamy and spoonable texture. In order to obtain special results, the bases can be combined with Integra Frutta, Integra Fibra and Cremolina (see page 18). The entire know-how and experience of Comprital in a bag.



Perfecta

A low-dose fruit base without milk or fats. It offers the highest performances in terms of stability and texture, even with the most acid ingredients such as lemon and passion fruit. This product is quickly and completely soluble, in fact it does not require any ageing time, even if cold prepared. The gelato becomes creamy and spoonable for a very long time thanks to the optimal distribution of air bubbles in the sorbet. Combine it with the INTEGRA line: the result will be amazing.

Speedy Frutta

The quickest and simplest way to make an excellent sorbet with cane sugar and fructose using fresh or frozen fruit. The final result is a creamy sorbet with a rich texture. Besides, the use of Speedy Frutta in the gelato machines allows speeding up the production and reduces the possibility of errors.

Perfectissima

The evolution of a product which has made the great history of our Company. Indeed it was difficult to imagine a further improvement of our fruit base, but the experience we have made over ten years of researches has allowed us doing a new technological step forward. Perfectissima is a new goal for the enhancement of fruit gelato thanks to the new balance of the combination of the Perfecta's typical stabilisers and emulsifying agents with a refined mix of vegetable fibres and complex carbohydrates. So Perfectissima has originated with a dose of 80 grams per litre, cold soluble, but usable also with the practical sugar syrups. The Perfectissima's advantages consist of a top and long lasting creamy texture (but without using milk fats and derivatives), a great stability to thermal shocks and, above all, the natural look of fruit and its bold colour for a showcase displaying wonderful natural tones.

Solofrutta

That's the top quality sorbet. Did you ever imagine to produce a sorbet using only fruit without water? Now it's possible with Solofrutta. Liquidize 3 kg of strawberries, dilute a Solofrutta bag with the juice, mix them together and then freeze them. The sorbet will contain 75% of fruit. But, since Solofrutta consists of fructose and fruit fibres, the fruit content and its derivatives will amount to more than 98% in the sorbet. And why shouldn't you try the special recipes for a chocolate or yoghurt sorbet with Solofrutta?

Product	Use (g/l)	Conf. (Kg/N° bags)
Perfectissima	80	2.5 x 4
Speedy Frutta	500	0.9 x 12
Perfecta	40	2.5 x 4
Solofrutta	400	0.9 x 12



Texture Improvers

We introduced the Integra line because we have been the first to understand the new needs of modern gelato artisans (showcases, transport, high-displayed gelato...). The line includes low-dose products (from 5 to 20 g/litre), without flavour, cold and hot soluble and “self-balancing” to solve all the gelato problems without changing anything in the recipe. There’s anything magic but all that’s due to our forerunning experience.



Integra Latte

A protein integrator used to make the gelato “warmer”, thanks to a longer dripping time, and also longer lasting in the shop showcases. Hot and cold soluble.

Integra Panna

A fat integrator used to improve the texture and stability of gelato (e.g. ideal for table service). It helps the high display of gelato combined with its “classical” bases. It also corrects the “softness” of some flavours such as zabaglione, rum & raisins, tiramisù, cassata...

Integra Frutta

A fat integrator similar to Integra Panna as regards the results and features, but without any milk derivatives and therefore ideal when added to fruit sorbets or milk-free products (vegetable gelato).

Integra Fibre

An integrator with vegetable fibres, but without sugars (sweetened with fructose), fats and milk derivatives. It increases the intensity and the stability of sorbets. It slows down dripping and prevents from the formation of ice crystals. Suitable either for fruit sorbets (also when combined with Integra Frutta) or to enrich milk based gelato.

Integra Struttura

A reducing, sugar-based liquid integrator. It improves the texture and the spoonable features of the gelato as well as its long lasting features. Completely soluble at low temperature, it’s the optimal sugar mix to obtain a higher silkiness for some gelato flavours.

Cremolina

Low dosage emulsifier in paste, ideal in cold processes. When added to sorbets or gelato with a few fats (including the products for soft machines such as vanilla, chocolate and yoghurt), it increases the gelato volume and its spoonable features

	Integra Latte	Integra Panna	Integra Frutta	Integra Fibre	Integra Struttura	Cremolina
Quick dripping	●			●		
Too soft showcase gelato		●	●	●		
Too hard showcase gelato	●			●	●	●
Gelato with a scarce spoonable feature	●	●	●	●	●	●
Not sufficiently hot gelato to the palate	●	●	●	●		
Scarcely rich gelato		●	●	●		
Short lasting showcase gelato	●			●	●	●

Product	Use (g/l)	Conf. (Kg/N° bags or vase)
Integra Latte	20	1.0 x 8*
Integra Panna	20	1.0 x 8*
Integra Frutta	20	1.0 x 8*
Integra Fibre	15	1.0 x 8*
Integra Struttura	20	4 x 2**
Cremolina	3/5	5 kg**

* Bags ** Vase



Bases for Vegetable Gelato

Without saccharose

Comprital has always monitored the market trends, above all as regards well-being, and today it can offer 3 lines for a good gelato with low calories, ideal to meet different needs.

Free!

A line in powder to dilute with water obtaining in a short time a gelato without added sugars and fats, with low-caloric content, allowing to achieve a taste like the top Italian artisanal gelato. The Free! line doesn't contain aspartame. A kit consisting of an information displayer measuring 70 x 100 cm and table-standing cards is included.

FREE! GREEN ACE
FREE! CAPPUCCINO*
FREE! CHOCOLATE*
FREE! LEMON
FREE! VANILLA *
FREE! YOGHURT

* contain lactose

Vegetalia

A line of products in powder form ready to be diluted with water for a soya based gelato without saccharose, milk derivatives and gluten. The customers can choose the "neutral" version which can be flavoured with natural pastes.

VEGETALIA
VEGETALIA FRUTTA (Fruit)
VEGETALIA CACAO (Cocoa)
VEGETALIA VANIGLIA (Vanilla)

Riso & Soia (Rice & Soy)

With an attentive eye to the new demands, we are glad to leave aside tradition and to find new responses. Without sugar, and with low-calorie, without gluten and milk and with a low glycemic content. We put all these nutritional features in only a product, called like its main components: Rice & Soy. Indeed, the healthy oriental diet has based for millennia just on rice and soy. The mix of these two vegetables allows preparing a gelato with a cleaner and fresher taste compared with the ones made only in soya or only in rice. Besides, it's healthy, free from cholesterol, rich and with only a few fats, in addition to a very low glycemic content compared with a traditional milk gelato.

RISO & SOIA
RISO & SOIA CACAO

Product	Use (g/l)	Conf. (Kg/N° bags)
Free!	500	1 x 10
Rice & Soy	500	1.25 x 8
Vegetalia	500	2,5 x 4
Vegetalia Frutta (Fruit)	500	1 x 10
Vegetalia Cacao (Cocoa)	500	1.25 x 10
Vegetalia Vaniglia (Vanilla)	500	1.25 x 10



Bases for Alcoholic Gelato and Concentrates

Gelato isn't only a creamy texture, but also it means colour and taste. Some concentrated powders reach the top quality more than the most famous flavouring pastes. Therefore we are proud to offer a wide and impeccable range of them. And for the lovers of innovations, there is a base for alcoholic gelato: delicious to the palate.

Alcolica

This is our base to make sorbets with wines and spirits, an elegant trend which is becoming more and more popular. Local wines for connoisseurs or trendy drinks for the young: Alcolica "supports" very well every kind of alcoholic drink, it satisfies your fantasy and offers fresh and tasty feelings.

Concentrates

This line takes the winning and aromatic scent of the Speedy products. They have to be used in small doses and added to the bases as the flavouring pastes.

SUPERLEMON
Lemon flavoured powder product with stabiliser, natural flavour and lyophilized lemon juice.

SUPERLIQUIRIZIA PURA
100% liquorice natural powder without flavour enhancers and sugars.

SUPERYÒ
Powder product with yoghurt and natural flavours for a delicate taste rich in whole yoghurt.

YOPIÙ

Powder product with yoghurt and a bold and persistent flavour. A classic of gelato making.

RINFORZA GUSTO LATTE
Powder product, cold or hot soluble, to boost the flavour of milk gelato at pleasure.

RINFORZA GUSTO PANNA
Powder product, cold or hot soluble, to boost the flavour of milk gelato at pleasure.

MASCARGEL
A mascarpone powder to strengthen the delicate taste of this fresh cheese.

Product	Use (g/l)	Conf. (Kg/N° bags)
Alcolica	500	1 x 10
Superlemon	35	1 x 10
Superliquirizia	25	1.5 x 2
Mascargel	50	1 x 8
Superyò	50	1 x 10
Yopiù	50	1 x 10
Rinforza Gusto Latte	20	1 x 8
Rinforza Gusto Panna	20	1 x 8



Speedy - Simply Gelato

Simple, quick and ready-made for an impeccable preparation. That's the Speedy: a line of gelato mixes in powder form. All ingredients in one bag to dilute with milk or water depending on the selected flavour. Easy to store and use due to the practical single-dose bags: the necessary complement for an artisanal product requiring increasingly quicker time in preparation without affecting the final result.

Speedy

The peculiarity of Speedy products resides in the perfect ingredients' balance to obtain an impeccable texture. Now we added to the wide and well-known range of fruit flavours, a range of classical flavours with true Sicilian pistachio, Italian hazelnut and pure Dutch chocolate. Differently diluted, they can be used in a soft serve machine to produce express gelato, mono-portion and gelato cakes in a quick and easy way that couldn't be reached by means of the traditional processes.

Flavours

ACE
 ACE WITH FRUCTOSE
 GREEN ACE
 APRICOT
 ARANCELLO
 SANGUINELLA ORANGE (Blood orange)
 TOFFEE
 COFFEE SHAKE
 CHOCOLATE*
 PLAIN CHOCOLATE*
 WATERMELON
 ENERGY
 FIOCCO (Cream flavour)*
 FIORDILATTE (White vanilla)
 STRAWBERRY
 KIWI

COCONUT MILK*
 LIME
 LIMONCELLO
 LEMON
 AMALFI LEMON
 LIQUORICE*
 MANDARIN
 MAPO
 MASCARPONE
 GREEN APPLE
 MELOGRANO
 MELON
 MINT
 HAZELNUT *
 YELLOW PEACH
 PISTACHIO *
 PINK GRAPEFRUIT
 RICOTTA CHEESE*
 SOLEADA (Tropical)
 GREEN TEA
 TIRAMISÙ
 YELLOW VANILLA*
 YOGOFIOC
 YOGHURT WITH FRUCTOSE
 YOGHURT*
 WHITE CHOCOLATE & COCONUT*

* To dilute with milk

With fruit slices

For this top product line, the fruit was freeze-dried and sliced (slices or cubes). After rehydrating, it provides 20% of fruit to the finished gelato. Many flavours are available for a high quality gelato, easy to prepare.

PINEAPPLE - BANANA
 STRAWBERRY - WILD BERRIES
 MANGO - MANGO ALPHONSO
 MELON - BLUEBERRY
 BLACKBERRY - YELLOW PEACH
 PEAR - SOLEADA (TROPICAL)

Product	Use (g/l)	Conf. (Kg/N° bags)
Speedy	500	1.25 x 8/10
Speedy with fruit slices	500	1.25 x 8
Yoghurt without sugar	440	1.1 x 10



Frozen Yoghurt and Soft Serve

The frozen yoghurt is a trendy gelato which is becoming well-known from continent to continent. 2011 can be considered the year of its launch in Europe. We have always been attentive to this phenomenon, as today we are one of the leading producers of frozen yoghurt's mixes thanks to our expansion on the foreign markets. In addition to three variants (standard, natural and water-based), the customer can select many other types (for example, lactose-free) which are produced upon request.

Frozen Yopiù

That's the name of our mix powder, well-known all over the world to produce the best frozen yoghurt. We have prepared a product free from fats, with a well-balanced protein/prebiotic fibre ratio that, when in contact with the yoghurt's components, activates all fundamental and healthy milk enzymes for our well-being. The result is a complete, creamy, fresh and light Frozen Yoghurt with the right slightly acid aftertaste. The true taste of the Health. Available also in the NATURAL version (without stabilisers and emulsifying agents) and in the W version (water-based instead of milk-based).

For more information, please visit the website: www.frozenyoghurt.biz



Preparations for soft serve ice cream

Powder product for soft serve machines.

SOFT YOGURT
SOFT PANNA (Vanilla)
SOFT CIOCCOLATO (Chocolate)
SOFT FRAGOLA (Strawberry)
SOFT LIMONE (Lemon)
FROZEN YOPIÙ (Yoghurt)

Product	Use (g/l)	Conf. (Kg/N° bags)
Frozen Yopiù	250	1.5 x 10
Frozen Yopiù N	250	1.5 x 10
Frozen Yopiù W	400	1.5 x 8
Preparations for soft serve ice cream	400	1.6 x 8
Soft Yoghurt	400	1.6 x 8



Classical Pastes

Classic pastes rich in noble and exclusive flavours. The Alta Qualità line features precious paste flavours free from vegetable fats and often also from sugar, but rich in noble products such as cocoa butter, chocolate, hazelnuts, almonds. Besides, they are free from colourings.

Classical Pastes

AMARETTO	HAZELNUT TONDA GENTILE TGT (100% pure)	TUORLO VIVO (Sugared egg yolk)
AMBROGIO (With milk chocolate)	HAZELNUT ITALIA	VANILLA 35
APPLE PIE	PANNA COTTA	VANILLA WITH PODS
BABYBLUE (Sky blue)	PEANUT	VANILLA N
BIANCOMIL (Cream/vanilla)	PINE NUTS (With pine nuts as main ingredient)	VANILLA TAHITI
BUBBLE GUM	PURE PINENUTS	FRENCH VANILLA
COFFEE PREMIUM	PISTACHIO	YELLOW VANILLA N
CARAMEL (Crème caramel)	PISTACHIO EXTRA	WALNUT (With walnuts as main ingredient)
CHOCO PASTA (Sugar free chocolate)	PISTACHIO PURO GIUBILEO	WHISKY
WHITE CHOCOLATE	PISTACHIO PURO GIUBILEO (No colourings)	ZABAGLIONE PREMIUM (Egg nog)
CREMINGLESE (With eggs and alkermes)	PISTACHIO BRONTE DOP	
CREMVANILLE (With vanilla sticks and eggs)	PURE ROYAL PISTACHIO	
CREMOLINA (Emulsifier in paste)	PRALICREM (Spoonable hazelnut/cocoa)	
CROCCANTINO AL RHUM (Rum crocant)	RHUM & RAISINS	
CUOR NOCCIOLA (Bacio)	SPALMARELLA (Spoonable hazelnut/cocoa)	
FROLLINO (Butter cookie)	ST. HONORÈ	
GIANDUIA PREMIUM	SULTANA (Italian Raisins)	
LIQUORICE PREMIUM	SUPERCIOKO (With sugar)	
ALMOND PREMIUM (100% pure)	TIRAMISÙ IMPERIALE (With mascarpone)	
MARRON GLACÉ PREMIUM	TORRONCINO	
MINT	TUOCREM PREMIUM (Egg custard)	
MERINGUE	TUOCREM LEMON PREMIUM	
HAZELNUT 100 PLUS (Stabilised)		
HAZELNUT SCURA GRAN SAPORE		

Product	Use (g/l)	Conf. (Kg/N° vase)
Classical Pastes	50-100	2.5 o 3 x 2



Fruit Pastes - Primafrutta

We decided to produce our line of fruit pastes many years ago with the aim to obtain a paste where fruit was always in the first place in the ingredient list. Therefore the entire production process has changed by means of machines which don't burn the most delicate fruit to a crisp but, on the contrary, maintain its freshness and naturalness.

Fruit Pastes

APRICOT	MANGO ALPHONSO
PINEAPPLE	GREEN APPLE
ORANGE	MELON
BANANA	BLUEBERRY
STRAWBERRY	BLACKBERRY
WILD BERRIES	PASSION FRUIT
KIWI	PEAR
RASPBERRY	PEACH
MANDARIN	PINK GRAPEFRUIT
MANGO	POMEGRANATE

Product	Use (g/l)	Conf. (Kg/N° vase)
Fruit Pastes	80-100	3 x 2



Ripples and Stracciatellas (choc chips)

Easily spreadable products suitable to cover the gelato surface or as a stuffing. They are tasty, coloured, with a lot of slices (of nuts, dried fruit, coated dried fruit ...). Plus they give the gelato a more inviting look and a crispier texture.



Creamy Ripples and Toppings

Sauces in a bottle for the finest result for decoration and flavouring

Our toppings are made with the best possible ingredients, starting from the bottle, made of soft plastic for food, with anti-drip cap and washable label. We make them nice and handy because you will use them in front of your client, so their use has to be handy, quick and clean. The product is shiny and tasty; it gently leans on the gelato and slowly descends towards the cup.



Ripples

AMBROGIO
Milk chocolate with granulated crunchy hazelnut.

CHOKO CRUNCH
Chocolate with wafers and granulated crunchy hazelnut.

COFFEE CROCK
Coffee chocolate with crunchy almonds and hazelnuts.

FROLLINO
Soft milk chocolate with pieces of crunchy cocoa cookies.

SCROCCOLO
Hazelnut syrup with brittle.

OTHER FLAVOURS
Sour Cherry
Sour Cherry Premium
Orange
Caramelized Fig
Wild Strawberries
Liquorice
Mapo (Lime)
Pralicrem
Profiterella
Spalmarella
Toffee Mou
Apple Pie
Whisky

Stracciatellas

NERO FONDENTE
This bottled chocolate becomes liquid at more than 20°C and solid and crispy when in contact with the gelato. It's easy to use as stracciatella in trays, cups and even cones to offer the customer a tasteful dessert. It's neither the traditional stracciatella nor a chocolate topping. Therefore, it's called Nero Fondente (Dark Chocolate) and packed in a black bottle... Indeed it's different from anything else, especially from imitations.

COPERT CIOK
The most suitable stracciatella for chocolate-coated gelato. Good value for money.

STRACCIATELLA EXTRA
Chocolate coating with cocoa butter for top quality results.

WHITE CHOCOLATE GIUBILEO
A white chocolate paste with a strong and natural flavour.

DARK CHOCOLATE 70% GIUBILEO
A strong taste for lovers of contrast and true dark chocolate.

Product	Use (g/l)	Conf. (Kg/N° bott. or vase)
Ripple sauces		
With fruit	Q.B.	3 x 2*
Whit chocolate	Q.B.	2.5-3 x 2*
Nero Fondente	Q.B.	0.8 x 6**
White chocolate	200	3 x 2**
Dark chocolate 70%	Q.B.	3 x 2**
Copert Cioc	Q.B.	3 x 2*
Stracciatella Extra	Q.B.	3 x 2*

* Vase ** Bottle

Bottled ripple sauces

These bottled sauces are different from the normal toppings for the quantity of high quality ingredients they contain.

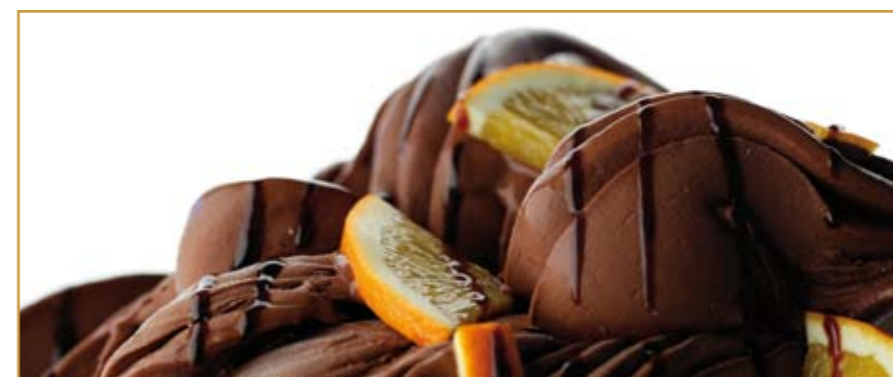
CREMA CIOCCOLATO BIANCO (WHITE CHOCOLATE)
A thick and silky cream with the delicate flavour of white chocolate. To be used directly on gelato or to flavour coffee, yoghurt or hot chocolate.

CREMA CIOCCOLATO FONDENTE (DARK CHOCOLATE)
A strong and persistent flavour of dark chocolate is the main aspect of this real chocolate sauce. We advice to use it on gelato, cakes, yoghurt, coffee and to enhance hot chocolate drinks.

CREMA CIOCCOLATO AL RHUM (RUM CHOCOLATE)
The intense flavour of dark chocolate blends with the finest Jamaican Rhum in this rich chocolate sauce. Perfect for decorating gelato, for cake filling and to flavour coffee or hot chocolate drinks.

CREMA NOCCIOLA (HAZELNUT)
Creamy syrup with the intense and typical flavour of Piedmont hazelnut. Perfect for gelato but also for coffee, cake filling and hot chocolate drinks.

CREMA NOCCIOLA E CIOCCOLATO (HAZELNUT/CHOCOLATE)
The finest hazelnut from Piedmont together with our rich chocolate make this sauce the ideal enrichment for gelato, cakes and coffee.



Toppings

SOUR CHERRY
BANANA
COFFEE
CAMEL
CHOCOLATE
STRAWBERRY
WILD BERRIES
KIWI
RASPBERRY
MINT
HONEY
BLUEBERRY
HAZELNUT
TIRAMISÙ
TOFFEE MOU
TROPICAL
VANILLA
ZABAGLIONE

Product	Use (g/l)	Conf. (Kg/N° bott.)
Topping	Q.B.	1 x 6
Ripple sauces	Q.B.	0.8 x 6

Products for Slush Machine/Blenders

Set of products in powder to be diluted in milk and water. They should be used in an ice slush machine or blender in order to obtain cold and creamy drinks to be served in 70/120 cc glasses. They can be then decorated with all sorts of toppings or granulated hazelnut, almonds or others.

Mix for sorbets in slush machine

SORBI LIMONCELLO
 SORBI LEMON
 SORBI MANDARIN
 SORBI MANGO
 SORBI GREEN APPLE

Creamy Slushes (for slush machines or blenders)

In order to obtain a very creamy and velvety product, please use a bag of ICE (1 kg) product with the addition of 3 litres of milk. In order to obtain a fresher and less creamy product, please use a bag of ICE product (1 kg) with the addition of 3 litres of milk and 2 litres of water. These products can be processed also with milk and ice into a mixer.

CREMA ICE CAFFÈ
 A creamy Columbia coffee flavoured slush.

CREMA ICE CIOCCOLATO
 A chocolate slush, intense and velvety taste to the palate.

CREMA ICE LATTE
 A soft, silky and velvety slush, snow-white in colour, with a delicious milky taste.

CREMA ICE LATTE DI MANDORLE
 A velvety sorbet flavoured by Sicilian and Apulian almonds with scents of Orange peel and Marzipan.

Granitissime (slush)

Powder products in packs to be diluted in 3 litres of water to obtain tasty crushed-ice drinks.

GRANIBASE (Neutral base)
 GRANI ACE
 GRANI SOUR CHERRY
 GRANI PINEAPPLE
 GRANI ORANGE
 GRANI BLOOD ORANGE
 GRANI AZZURRO (Blue)
 GRANI COLA
 GRANI STRAWBERRY
 GRANI KIWI
 GRANI LIME
 GRANI LIMONCELLO
 GRANI LEMON
 GRANI MANDARIN
 GRANI GREEN APPLE
 GRANI MINT
 GRANI BLUE MINT
 GRANI PEACH
 GRANI PEACH-APRICOT
 GRANI GREEN TEA
 GRANI PEACH TEA
 GRANI YOGHURT

Product	Use (g/l)	Conf. (Kg/N° bags)
Sorbets	400	1.25 x 10
Crema Ice	250	1 x 10
Grani Base	150	1 x 10
Grani	170	0.6 x 20
Grani Caffè	200	0.6 x 20





Bases for Semifreddo, Hot Gelato and Tub Cakes

Complete range for the preparation of semifreddos, spoon desserts, gelato pastry and mono portions.

Monrò

It's the first product to prepare cakes, semifreddi, mono-portions and hot gelato free from hydrogenated vegetable fats, but with selected and high quality milk fats. The milk fats give the semifreddos and the hot gelato a very clean taste and texture to the palate. Their slow and regular melting features are free from oiliness, which is characteristic of hydrogenated vegetable fats. The powder has to be simply diluted with cold milk or cream and later whipped into a planetary mixer. The increase in volume is similar to that with vegetable fats (250-300%) and it features the same stability over time (it doesn't collapse at room temperature). In the showcase it maintains a higher softness compared with the products with vegetable fats,

both as take-away gelato or hot gelato, and also in the freeze room as a semifreddo.

Biancocream

Its production started many years ago with semifreddos and mono portions. Later it was adapted to some recipes aimed at producing the first "Hot Gelato" following the requests of some of our customers. The whipped product is extremely stable, creamy and rich, featuring a clean taste. The selection of ingredients makes it very natural to the palate without the typical aftertaste of these products.

Product	Use (g/l)	Conf. (Kg/N° bags)
Monrò	500	2.5 x 4
Biancocream	500	2.5 x 4



One for One

One for One is a marketing project dedicated to the gelato parlours aimed at standing out. But not only, it's also an idea completed by special recipes, modern glass kits, tablestanding taste cards, advertising poster, recipe book, customised hats and the new transparent box to take away the gelato-gift (and the semifreddi in mono portions). A gift for everybody. One for one.

The advertising material is available combined with:

SOLOFRUTTA - MONRÒ
ALCOLICA - CREMÌ



Bases for Semifreddo, Hot Gelato and Tub Cakes

Cremì

A powder base to dilute with whole milk for excellent dessert custards. By adding any type of paste you can create endless flavours. Ideal to stuff the cannoli and the fruit cakes. The dessert can be stored at +4°C or below zero.

Granmousse

A range of vegetable fat free pastes, quick to prepare and ideal for semifreddi. Dilute 500 g of Granmousse with 1 litre of cream. Use either a planetary mixer or an electric whipping machine to obtain a ready-made semifreddo.

GRANMOUSSE CAFFÈ
From a selected Arabic coffee blend.

GRANMOUSSE CHANTILLY
Delicate cream flavour with eggs and with a note of vanilla bourbon.

GRANMOUSSE CHOCOLATE
A strong bitter chocolate flavour.

GRANMOUSSE LEMON CREAM
Egg custard with a lemon zest.

GRANMOUSSE STRAWBERRY
Natural flavour with strawberry juice.

GRANMOUSSE WILD BERRIES
Combination of strawberries, raspberries and blueberries.

GRANMOUSSE LEMON
Natural lemon flavour with juice and essential oils.

GRANMOUSSE HAZELNUT
An intense roasted hazelnut flavour.

GRANMOUSSE PANNA
A well-balanced recipe to enhance the natural cream taste.

GRANMOUSSE VANILLA
With the unmistakable note of Tahiti vanilla.

GRANMOUSSE SABAYON
Egg nog with superior Marsala.

GRANMOUSSE NEUTRAL
A neutral taste as a base for your creativity.

Glassé

A cake icing to decorate semifreddi for a simple, elegant and high-impact result.

GLASSÉ CHOCOLATE
GLASSÉ STRAWBERRY
GLASSÉ LEMON

Fillings

SOUR CHERRY
AMBROGIO
ORANGE
WILD STRAWBERRIES
CARAMELIZED FIG
PRALICREM
SPALMARELLA
APPLE PIE

Sorbifreddi

These are innovative semifreddi: the combination between the creamy consistency of semifreddo and the typical freshness of sorbet. The Sorbifreddi are all that. Under the iced peel of the sorbet there is a soft and wrapping core. The ideal after-meal dessert that your customers will appreciate together with their friends even in the hottest days. The idea which enhances the image of your parlour thanks to this unique and distinctive product.

I Rosoli

The liqueurs are inspired by old recipes made through the natural maceration and distillation process of fine officinal herbs. Diluted at 30 °C, they are put in practical 1 lt glass bottles. In particular, ideal to soak your specialties.

ORANGE ROSOLIO
BENEVENTO ROSOLIO
CARIBBEAN ROSOLIO
COFFEE ROSOLIO
FLORENCE ROSOLIO
MARASCA CHERRIES ROSOLIO

Decorì

A special sugar for solid decorations to coat semifreddi, cakes, gelato and single portions; it melts easily in the microwave oven and crystallises acquiring the selected shape during the cooling process forming pieces of sugar that can be used to decorate your dessert.

Product	Use (g/l)	Conf. (Kg/N° bags or bott.)
Cremì	400	1 x 10*
Granmousse neutra	400	1 x 6*
Granmousse	500	1 x 6*
Glassé	Q.B.	3 x 2*
Fruit Fillings	Q.B.	3 x 2**
Chocolate Fillings	Q.B.	2.5-3 x 2**
Rosoli	Q.B.	1 x 6**
Decorì	Q.B.	1 x 6*

* Bags ** Bottle





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