



# 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.



Comprital is a company certified by BRC Global Standards, the leading programme in the world of safety and corporate quality used by more than 20,000 food companies in over 90 countries. The certification is issued by a network of high qualified auditors. The standard guarantees the uniformity of quality, operating and safety criteria and that the producer is in compliance with law obligations, but above all with a high standard of safety for the consumer. Today the BRC standards mean an access key for the supply by the most important international food groups.

# WORLD CHAMPIONS

THE WORLD CHAMPIONS OF GELATO  
CHOOSE GIUBILEO EXPERIENCE













COMPRITAL  
PLATINUM SPONSOR  
OF THE GELATO  
WORLD CUP 2014

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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## 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 cruets 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.

Now a milk Chocolate version is also available, with the same quality features of the previous, but with the soft and delicate taste appreciated by all customers.

### 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.

### Sugar Pastes for Cake Design

A new project developed for the Giubileo line that makes cakes and their softness our strong points. These sugar toppings, the bases of cake design, are with cocoa butter

(no other vegetable oils) and are studied to be stored at -20°C. This makes them unique in the world of sugar pastes for cake design that are generally studied for storing at a positive temperature. The Giubileo types (one per topping and one per decoration) stay smooth and dry and can be easily portioned, even if they are just taken from the freezer.

DOLCE COPERTURA  
DOLCE COPERTURA PER MODELLARE

### Soluzione Frutta

Soluzione Frutta is the solution for the gelato maker who wants easiness and the highest quality. A liquid mix with ingredients that the consumer knows well (cane sugar, grape sugar...), the use of pectin as only stabiliser, and its application to sorbets with a high percentage of fruit (or semifreddo with impeccable label) make it the ideal product for sorbets and Italian ices, with an outstanding list of ingredients. Even the most demanding customer will be convinced, day by day, by this product without milk derivatives and fats. Soluzione Frutta Comprital contains about 70° Bx and 267 Kcal/100g. Today available in the new and practical Tetra Pak packaging.





# The new generation gelato



## 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 Pastes

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

- AMARETTO GIUBILEO
- CAFFE BIANCO GIUBILEO (White coffee)
- CAFFÈ DEL NONNO GIUBILEO (Coffee)
- CANNELLA GIUBILEO (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)
- MALAGA GIUBILEO (Rhum and raisins)
- 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)
- MAPLE 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 gelato shops.  
For the fans of classic 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's Programme

Who subscribes the programme has the right to join the Giubileo Club, which is rich in exclusive services and privileges, as follows: training courses held by the champions from the Italian team of the Word Championship of Gelato Making; the Manual of Excellence, luxurious book with recipes, suggestions and tips; the private Internet area where to find precious recipes; the VIP Lounge with reserved spaces on occasion of the most important trade fairs; free subscriptions to Punto IT; discounts on the book from the Biblioteca Culinaria and rich communication material for the sales point.

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
Toppings	Q.B.	3 x 2
Soluzione Frutta	310	1,25 x 8

## Grape sugar

The grape sugar is a natural product, only in the liquid status, coming from the grape must through a purification process. It contains above all fructose, glucose, simple sugars and sweet polyalcohols. This natural compound makes it ideal for handmade gelato giving it softness and silkiness for a long time. The Comprital grape sugar has a concentration of about 65° Bx and

about 267 kcal/100g, in addition to a slightly fruity taste and aroma which do not cover the original flavours of gelato enhancing both traditional and fruit flavours. The statement on the label, which is highly appreciated by the consumer looking for clear and natural ingredients, is "grape sugar". Today available in the new and practical Tetra Pak packaging.

## 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.





# IL CIOCCOLATO DI KNAM

**Without vegetable fats**  
**Without emulsifying agents**  
**With cane and grape sugars**

The chocolate's King is Ernst Knam. Master Knam together with Comprital created a new chocolate gelato with regal taste and features. An exclusive recipe inspired by his most famous confectionery creations consisting of the best crus of selected cocoas and the best raw materials.

## Knam's chocolate

Mix in powder for chocolate gelato available in bags of 1.3 kg to dilute with milk (possibly warm). It consists of a mix of top quality chocolate and cocoa characterised by a colour tending to polished mahogany, with unique flavour. Sweetened with golden caster cane sugar and grape sugars in order to enhance the slightly fruity taste of the finished product and the naturalness of chocolate. The absence of emulsifying agents and the use of only natural

ingredients (such as only one stabilizer like carob seed gum) make the label very attractive for the final customer. It is free from colourings, artificial aromas, but it contains only a skilful combination of vanilla extracts with other spices.

Product	Use (g/l)	Conf. (Kg/N° bags)
Il Cioccolato di Knam	480	1,3 x 8



**NEW!**

**The absolute power of taste**

*Ernst Knam*



# Milk Bases

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.

## Bilanciata Base 100

A traditional base, free from vegetable fats, only hot soluble, as required by professionals. Starch with different viscosities inside it makes the gelato creamy, smooth and velvety, long-lasting in the shop window with a natural, clean and rightly persistent taste. A traditional base for a modern and elegant gelato.

## 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
Bilanciata	100	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.



## 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 e 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



# 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 16-17). 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.

## Speedy Frutta STV

The Speedy range includes now a product without added sugars to make a sorbet with a lot of fresh fruit, but with low-calories and glycaemic index. A new product based on the sweetening features of Stevia, natural ingredient by now



increasingly more used in the world. The quick preparation (water, product and fresh fruit) makes it the ideal accessory in the show case of handmade gelato makers, who are attentive to the most innovative market trends.

## 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?

## Soluzione frutta

Soluzione Frutta is the solution for the gelato maker who wants easiness and the highest quality. A liquid mix with ingredients that the consumer knows well (cane sugar, grape sugar...), the use of pectin as only stabiliser, and its application to sorbets with a high percentage of fruit (or semifreddo with impeccable label) make it the ideal product for sorbets and Italian ices, with an outstanding list of ingredients. Even the most demanding customer will be convinced, day by day, by this product without milk derivatives and fats. Soluzione Frutta contains

about 70° Bx and 267 Kcal/100g. Today available in the new and practical Tetra Pak packaging.

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
Speedy Frutta STV	350	0,9 x 12
Soluzione frutta	310	1,3 x 8



# 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 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 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.

## 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 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.

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

## 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	●			●	●	●





# Chocolates

Chocolate is the king of handmade gelato and COMPRITAL wants to help the gelato makers with a complete line to support their choices. Chocolate or simply cocoa-based powders or dough. Our line offers all that you need to create the best product in your counter.



## 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.

## 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 Milk Cioccolato Elvetia

The milk chocolate is still one of the favoured, above all by the young and the little. Sweet and round with persistence to the palate, taste by taste, with milk and vanilla notes which

marry perfectly with the other flavours on the cone without hiding them, as if darker chocolates were used. The milk chocolate from the Elvetia line is made of true milk chocolate and the product is, as always, quick and safe in use.

## 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).

## Speedy White Chocolate

Delicate, creamy, sweet and vanilla flavoured. The white chocolate is a beloved flavour difficult to make for the gelato maker due to its delicate taste. Therefore, we thought to deliver to the handmade gelato maker a product rich in cocoa butter and vanilla notes, the true base of white chocolate, with the addition of all the other ingredients that make Speedy a successful line. Slightly amber-coloured in the show case, it stands out clearly if compared with the white flavours; and it melts to the palate with the typical butter consistency of the cocoa fat. A must-have!



## 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.

## Ciocolato 130

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

## Monella

Password: exaggerate! Monella is a chocolate and hazelnut cream either to put alone on a tray at -15°C or to create layers similar to the "Cremino" chocolate paired with hazelnut gelato, white chocolate... A feeling rich in soft and creamy chocolate which melts to the palate dissolving the cold feeling of gelato and leaving the customer astonished and ravished. If the gelato is "pleasure", Monella makes it even better.

## Gianduiotta

If you believe that a good Giandua chocolate can be made with 100 g of paste per litre of mix, you haven't ever tasted the Gianduiotta. Complete paste with all the ingredients. Melt 40% of the product in 60% of milk (!) and then batch it. A gelato with more than 45% of solids, a true cream to spread that stays in a tray without a problem for many days. A true revolution in the field of pastes, that will bring to a new conception and use of them, a path towards the excellence of tastes that we have always wanted to obtain.

## Ciocolatissima

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

Product	Use (g/l)	Conf. (Kg/N° bags or vase)
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*
Ciocolato	130	2,5 x 4*
Ciocolatissima	200	0,8 x 10*
Gran Cioccolato Elvetia al Latte	600	1,5 x 8*
Speedy Cioccolato Bianco	500	1,25 x 8*
Monella	Q.B.	5 x 2**
Gianduiotta	Q.B.	5 x 2**

\* Bags \*\* Vase





# Low-Calorie Gelato Bases

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)

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

## Speedy Frutta STV

The Speedy range includes now a product without added sugars to make a sorbet with a lot of fresh fruit, but with low-calories and glycaemic index. A new product based on the sweetening features of Stevia, natural ingredient by now increasingly more used in the world. The quick preparation (water, product and fresh fruit) makes it the ideal accessory in the show case of handmade gelato makers, who are attentive to the most innovative market trends.

## Speedy Fiordilatte STV

The Speedy Fior di Latte with stevia is both a flavour (white vanilla) and a base that can be characterized. When melt in milk (1 bag per 2.8 litres of milk) and batched, it becomes a white vanilla gelato without added sugars, with low calories and sweetened with stevia, the natural sweetener which is increasingly more used in the world due to its ancient properties. Adding the different available pastes (obviously without added sugars), the product can be prepared in different versions, for people who want always updated show cases with the most modern trends.

Product	Use (g/l)	Conf. (Kg/N° bags)
Free!	500	1 x 10
Riso & Soia	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
Speedy Frutta STV	350	0,9 x 12
Speedy Milk Cream STV	500	1,25 x 8

# 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.

## Concentrati

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 PREMIUM**  
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.

**CIOCCOLATO MIX GIUBILEO**

**CIOCCOLATO 130**

**SUPERLEMON S.A.**

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
Ciocolato Mix Giubileo	10/15%	1,5 x 4
Ciocolato 130	130	2,5 x 4
Superlemon S.A.	35	1 x 10



# 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-portions 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)
- BABY BLUE
- BUBBLE GUM
- COFFEE CREAM
- COFFEE SHAKE
- TOFFEE
- CHOCOLATE\*
- WHITE CHOCOLATE
- WHITE CHOCOLATE & COCONUT\*
- PLAIN CHOCOLATE\*
- CREMA CATALANA
- WATERMELON
- ENERGY
- FIORDILATTE (White vanilla)
- STRAWBERRY
- GIANDUIOTTO
- GRAN CIOCCOLATO ELVETIA
- GRAN CIOCCOLATO ELVETIA EXTRA BITTER
- GRAN MILK CHOCOLATE ELVETIA
- KIWI
- COCONUT MILK\*
- LIME
- LIMONCELLO
- LEMON

- LEMON COASTAL LIQUORICE\*
- MALAGA (rum and raisins)
- MANDARIN
- MAPO
- MASCARPONE
- GREEN APPLE
- MELOGRANO
- MELON
- MINT
- HAZELNUT \*
- WALNUT
- YELLOW PEACH
- PISTACHIO \*
- PINK GRAPEFRUIT
- RICOTTA CHEESE\*
- SOLEADA (Tropical)
- GREEN TEA N
- TIRAMISÙ
- YELLOW VANILLA\*
- YOGHURT
- YOGHURT WITH FRUCTOSE
- ZABAGLIONE (egg nog)
- PUMPKIN and AMARETTO
- PANNA COTTA\*\***

\* To dilute with milk  
\*\*A new flavor

### 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
- MALAGA - MANGO
- MANGO ALPHONSO
- GREEN APPLE - 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





# SPEEDY

## Express Gelato

**Incredibly versatile. It offers great results in different machines satisfying the different levels of investment.**

The quick preparation and the repeatability of the result, together with the stability of costs, are the winning keys of the modern restaurateur. Gelato – a recognised Italian excellence such as pizza and pasta – is the ideal complement for many businesses such as restaurants, coffee shops, yoghurt parlours and fast foods, in order to offer strategically a quality product.

The express gelato concept is the quickest way towards success for many business wick are still looking for different levels of performance depending on the different levels of investment.

### Speedy in batch freezers

For people who want to invest in professional equipment (batch freezer) the Speedy line is the best way to produce high quality gelato, without the need to search for every single raw material.

### Speedy in a micro gelato machine

The ideal solution to offer gelato in small business such as bars, coffee shops, gyms and book stores. The combination among a simple preparation, the ease in service and the pureness of taste with the lowest investment.

The fresh gelato in a bar can be the right complement to an already rich product range. The micro gelato machines, deriving from slush makers, are the functional mean for an economical approach to propose a soft gelato in a simple and quick way with a high impact.



### Speedy in soft serve machine

The same results of a big gelato shop with reasonable costs to bring daily a true fresh gelato in restaurants, big coffee shops, yoghurt parlours and hotels... In a perfectly repeatable way, tray by tray, even with non-professional operators.

The true advantage of gelato, even if made in the soft serve machine, is to be stored for a long time at a temperature below zero. That means the opportunity to produce small tubs to store in a freezing cabinet (for example, in a restaurant) or in a small showcase (for example, in a coffee shop or in a yoghurt shop) to serve it with spatula during the day.



### Speedy in Planetary Machines

Do you want to prepare and ice cream or an ice-cream cake but you haven't any batch freezer? Speedy can be made perfectly in a planetary machine with fresh cream. Whip one of the 50 flavours and make a cake or simply put it in the shop window. An "American style" rich and creamy gelato with a higher quality compared with the one you find today on the market. Mousses or custards can be made with the same product and store them tranquilly in the refrigerator for 3 days. No sooner said than done.

### Speedy in the Slush Maker

The process of Speedy products in a slush maker produces not only water ices, but also rich sorbets or flavoured creams. The Speedy fior di latte (white vanilla) is an ideal natural milk shake to flavour with our toppings. The other flavours are ready to serve in a glass without any flavouring. With the fruit flavours you can add much fresh fruit obtaining an exceptional result!

### Speedy in the Mixer

Speedy, milk (or water), ice and then mix them together. The Speedy products are boundless and allow preparing shakes and smoothies in a simply and quick way. 50 available flavours are the guarantee to surprise the customers with an endless menu, through a clean and quick process for you.





# FROZEN YO+

## The today coolest phenomenon

Frozen yoghurt is the 2000s “cool food”. Its name recalls a healthy life and a light and modern diet. The century-old know-how in gelato and frozen desserts made of simple and genuine ingredients is reflected by the frozen yoghurt and has enabled us to make it appreciated everywhere in the world. Comprital has made the history and is one of the protagonists of this successful phenomenon as it researches every day for new ideas to launch on an attentive and aware market that is eager for novelties.

### Frozen Yo+

We have started many years ago with a product called Frozen Yo+ which today we identify with the adjective “Classic”, due to the success we achieved over time. Frozen Yo+ with its acid and fresh taste, fat free and based on fresh milk and yoghurt is available also in the W version (water) to simply dilute with water and yoghurt.

### Frozen Yo+ LF

Without lactose as the fresh yoghurt. Suitable for an attentive diet, but as much tasty as the classic version.

### Frozen Yo+ Water

A product to dilute simply with water and yoghurt.

### Flavoured

Pomegranate, chocolate strawberry and many other flavours, in a ready-to-use bag, with the right level of acidity and sweetness. The 1.5 kg bag has to be diluted with milk or milk and yoghurt. If this wasn't sufficient, our pastes and toppings enable to create lots of interpretations.

### Pastes for frozen yoghurt

Specific pastes for frozen yoghurt:  
STRAWBERRY - MANGO  
FOREST FRUIT - PASSION FRUIT  
PEACH - POMEGRANATE



### Frozen Yo+ N

The consumers aim increasingly more to products flaunting a simple and clean label of ingredients. For the N version we replaced sugar with fructose and eliminated all emulsifying agents and stabilisers. The product was studied to support a high percentage of fresh yoghurt (up to 50% of liquids) to reach the most natural taste. The Frozen Yo+ N flaunts a slightly fruity taste, the typical creamy texture of frozen yoghurt and a good stability to melting, even without stabilisers. The final ingredients will be milk, yoghurt, fructose, prebiotic vegetable fibre, glucose syrup, citric acid and flavours.

### Frozen Yo+ STV

The first yoghurt without added sugars and sweetened with stevia, the natural sweetener appreciated all over the world. For this version all sugars (except of lactose which milk and yoghurt contain naturally) were eliminated. Their partial replacement with fibres makes the product “rich in fibres”. The total calories of the product amount to 70 kcal/100 grams, thus 30% less than any other fat-free frozen yoghurt: a value which is very close to the pure fresh yoghurt. All that without affecting the persistent and fresh

flavour and the creamy and rich texture, even without fats. Easy preparation, as we use water and yoghurt at room temperature. The Frozen Yo+ STV is the product that the frozen yoghurt market was expecting.

### Frozen Yo+ Greek

The Greek yoghurt is famous in the world due to its creamy consistency and compactness. A rich and flavourful product, with some fats, but well-balanced for a healthy and natural diet. The Frozen Yo+ Greek version follows this principle and gives the operator the opportunity to prepare it in different ways, which were unimaginable until today: sticks, cakes, trays and biscuits to consume at the premise or comfortably at home. A different, rich and creamy frozen yoghurt for home consumption, a market segment that cannot be faced with standard products, as in the home freezers they would become hard and poorly flavoured. A product that can be batched by mean of a soft serve machine or professional gelato freezer directly in the gelato tray, in order to obtain a yoghurt to serve with spoon or scoop, just like a tasteful “yoghurt gelato”, even with honey and walnuts according to the Greek tradition.

### Smoothy base

The ideal product to prepare an icy yoghurt drink in a blender or in a slush maker. The dose changes depending on the application.

Product	Use (g/l)	Conf. (Kg/N° bags)
Frozen Yo+	250	1,5 x 10
Frozen Yo+ W	430	1,5 x 8
Frozen Yo+ N	250	1,5 x 10
Frozen Yo+ Greek	340	1,2 x 10
Frozen Yo+ LF	430	1,5 x 8
Frozen Yo+ STV	430	1,5 x 8
Frozen Yo+ Soft	360	1,6 x 8
Base Smoothy	200	0,6 x 8
Flavoured	250	1,5 x 10



# 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.



A specific product line for soft serve machines: quality, quickness, full and clean tastes, ease in use. These are our keywords in the universe of soft serve.



## 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 YOGHURT

## Mix for sorbets in slush machine

- SORBI LIMONCELLO
- SORBI LEMON
- SORBI MANDARIN
- SORBI GREEN APPLE

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



## Soft Yoghurt

Soft Yoghurt is the ideal product for people wanting creamy and warm yoghurt to pair with a fruit or chocolate hot sauce. Dilute it with water (and yoghurt if you want to add active milk bacteria); the product is perfectly well balanced and can remain in the machine for days without problems. The product doesn't fit self-pasteurising machines.

## Soft Panna (White Vanilla)

The soft panna and its Premium version are some of our more traditional and well-known products in the world. Soluble in water or in water and milk for the "superpremium" version, they feature a clean taste and a creamy consistency. Very good in gravity machines, they develop all their potentialities in pump machines. In addition, the Premium version fits the pasteurising machines too.

## Soft Chocolate

The soft chocolate, ideal for the most gourmands, features a full taste of dark chocolate. Suitable with both gravity machines and pump, it can be used also with self-pasteurising machines.

## Soft Strawberry/ Lemon

For the most demanding customers, our soft line includes also strawberry and lemon: creamy and tasteful products thanks to our attentive selection of flavours. Suitable for both gravity machines and pump machines, they cannot be used with self-pasteurising machines.

## Preparations for soft serve gelato

Powder product for soft serve machines.

- SOFT YOGURT
- SOFT PANNA (White Vanilla)
- SOFT CIOCCOLATO (Chocolate)
- SOFT FRAGOLA (Strawberry)
- SOFT LIMONE (Lemon)

Product	Use (g/l)	Conf. (Kg/N° bags)
Preparation for Gelato Soft	400	1,6 x 8
Soft Yogurt	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  
 AMARETTO GIUBILEO  
 AMBROGIO (With milk chocolate)  
 APPLE PIE  
 BABYBLUE (Sky blue)  
 BIANCOMIL (Cream/vanilla)  
 BUBBLE GUM  
 WHITE COFFEE  
 COFFEE PREMIUM  
 CINNAMON GIUBILEO  
 CARAMEL (Crème caramel)  
 CARAMEL MOU  
 CHOCO PASTA (Sugar free chocolate)  
 COCONUT  
 COCONUT GIUBILEO  
 WHITE CHOCOLATE  
 CREMINGLESE  
 (With eggs and alkermes)  
 CREMVANILLE  
 (With vanilla sticks and eggs)  
 CREMOLINA (Emulsifier in paste)  
 CROCCANTINO AL RHUM  
 (Rum crocant)  
 CUOR NOCCIOLA (Bacio)  
 FROLLINO (Butter cookie)  
 GIANDUIA PREMIUM  
 GIANDUIOTTA  
 LIQUORICE PREMIUM  
 MALAGA GIUBILEO  
 MARRON GLACÉ PREMIUM  
 MINT  
 MERINGUE

MONELLA  
 HAZELNUT 100 PLUS (Stabilised)  
 HAZELNUT SCURA GRAN SAPORE  
 HAZELNUT TONDA GENTILE TGT  
 (100% pure)  
 HAZELNUT ITALIA  
 HAZELNUT CHIARA  
 PREMIUM TGT  
 PANNA COTTA  
 PEANUT  
 PINE NUTS  
 (With pine nuts as main ingredient)  
 PURE PINENUTS  
 PISTACHIO  
 PISTACHIO EXTRA  
 PISTACHIO PURO GIUBILEO  
 PISTACHIO PURO GIUBILEO  
 (No colourings)  
 PISTACHIO BRONTE DOP  
 PURE ROYAL PISTACHIO  
 PRALICREM  
 (Spoonable hazelnut/cocoa)  
 RHUM & RAISINS  
 SPALMARELLA  
 (Spoonable hazelnut/cocoa)  
 ST. HONORÉ  
 SULTANA (Italian Raisins)  
 SUPERCIOKO (With sugar)  
 TIRAMISÙ IMPERIALE  
 (With mascarpone)  
 TORRONCINO  
 TUOCREM PREMIUM (Egg custard)  
 TUOCREM LEMON PREMIUM  
 TUORLO VIVO (Sugared egg yolk)

## VANIGLIA ALL'ACERO\*

VANILLA 35  
 VANILLA WITH PODS  
 VANILLA N  
 VANILLA TAHITI  
 FRENCH VANILLA  
 YELLOW VANILLA N  
 WALNUT  
 (With walnuts as main ingredient)  
 WHISKY  
 ZABAGLIONE DI ZIBIBBO  
 (Egg nog)  
 ZABAGLIONE PREMIUM (Egg nog)  
 ZUPPA INGLESE GIUBILEO

\*A New Taste

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

### AVOCADO\*

APRICOT  
 PINEAPPLE  
 ORANGE  
 BANANA  
 STRAWBERRY  
 WILD BERRIES  
 KIWI  
 RASPBERRY  
 MANDARIN  
 MANGO

### MANGO ALPHONSO

GREEN APPLE  
 MELON  
 BLUEBERRY  
 BLACKBERRY  
 PASSION FRUIT  
 PEAR  
 PEACH  
 PINK GRAPEFRUIT  
 POMEGRANATE

### WATERMELON\*

\*Nuovo gusto

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.

## 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.
- MONELLA**  
Chocolate and hazelnut cream to put raw in a tray at -15°C or to create layers for a “cremino” like preparation.
- CROCCORISO**
- OTHER FLAVOURS**  
Sour Cherry - Sour Cherry Premium  
Orange - Caramelized Fig  
Wild Strawberries - Liquorice  
Mapo (Lime) - Pralicrem  
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 CIOCK**  
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 Ciock	Q.B.	3 x 2*
Stracciatella Extra	Q.B.	3 x 2*
Monella	Q.B.	5 x 2*

\* Vase \*\* Bottle



# Creamy Ripples and Toppings

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.

## 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.

## Topping

- SOUR CHERRY  
BANANA  
COFFEE  
CAMEL  
CHOCOLATE  
STRAWBERRY  
WILD BERRIES  
KIWI  
RASPBERRY  
MINT  
HONEY  
BLUEBERRY  
HAZELNUT PREMIUM  
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



**NEW!**

# Smart

mini creams dispenser

Today a simple touch is sufficient to enrich your gelato with a creamy core and offer unique taste's experience. All that is possible thanks to the special Gianduiotta cream by Comprital and to "Smart": the exclusive and compact mini dispenser. An idea extending your offer that can be used as topping, cream in cup or creamy core of coffee.

## Gianduiotta

The product created for Smart is Gianduiotta: a soft cream with cocoa and hazelnuts with the right sweetness to be tasted as decoration, or better, as a creamy "filling" for your gelato cones.

A sweet memory that will make you unforgettable even for the most forgetful customers. The exclusive punched display with high impact on the public is equipped!

Product	Use (g/l)	Conf. (Kg/N° vase)
Gianduiotta	Q.B.	5 x 2



**WHEN GELATO HAS A CORE!**



# 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.

## 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.



## Glassé

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

GLASSÉ CHOCOLATE  
GLASSÉ STRAWBERRY

## Sugar pastes for Cake Design

These sugar toppings, the base of cake design, are with cocoa butter (no other vegetable oils) and are studied to be stored at -20°C. This makes them unique in the world of sugar pastes for cake design that are generally studied for storing at a positive temperature. The Giubileo types (one per topping and one per decoration) keep dry and can be portioned, even if they are just taken from the freezer.

DOLCE COPERTURA  
DOLCE COPERTURA TO MOULD  
BLACK DOLCE COPERTURA  
FOR SUSHI GELATO

## Fillings

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

Product	Use (g/l)	Conf. (Kg/N° bags or bott.)
Monrò	500	2,5 x 4
Biancocream	500	2,5 x 4
Cremì	400	1 x 10*
Glassè	Q.B.	3 x 2*
Fruit Fillings	Q.B.	3 x 2**
Chocolate Fillings	Q.B.	2,5-3 x 2**

\* Bags \*\* Bottle

## 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

## 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 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 CREAM**  
A well-balanced recipe to enhance the natural cream taste.

**NEUTRAL GRANMOUSSE**  
With neutral taste to satisfy creativity.

## 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.

## 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

Product	Use (g/l)	Conf. (Kg/N° bags or bott.)
Granmousse neutra	400	1 x 6*
Granmousse	500	1 x 6*
Rosoli	Q.B.	1 x 6**
Decorì	Q.B.	1 x 6*

\* bags \*\* Bottle







**SONIA  
BALACCHI**

**WORLD CHAMPION  
OF CONFECTIONERY**



**CIRO  
FRADDANNO**

**GELATO MAKING  
TEACHER  
CAST ALIMENTI,  
ATHENAEUM  
COORDINATOR**



**FILIPPO  
NOVELLI**

**CHEF  
WORLD CHAMPION  
OF GELATO**



**ERNST  
KNAM**

**CHOCOLATE MAKING MASTER  
WORLD CHAMPION OF GELATO**



**PIERPAOLO  
MAGNI**

**CONFECTIONERY  
MASTER  
TWO TIMES  
WORLD  
CHAMPION  
OF GELATO**



## **WHERE GREAT MASTERS COME TO THE SCENE**

**The world of the excellence gelato making  
has a new centre in the lead, a new academy.  
Book immediately your place in the forefront.**



## WHERE TRAINING BECOMES “EMOTIONS”

Only a great master can transform a training course into an exclusive and emotional experience underling the true professional development of participants. Today Athenaeum Comprital represents the “true” house of great masters, an exclusive training school in Italy chosen by the leading masters to pass on their innovative creativity.

## THE HISTORY OF GELATO TAKES A NEW DIRECTION

Athenaeum Comprital offers a wide range of constantly evolving courses subdivided into professional levels: from basic methods to the most advanced ones linked to the newest trends. Discover all them clicking on: [www.comprital.it/corsi](http://www.comprital.it/corsi)

## THE NEW ARCHITECTURE OF TASTE

The new spaces of Athenaeum Comprital, an ensemble of aesthetic suggestion and functionality, originate from the visionary creativity of architect Paolo Maldotti, who sums up the philosophy by which he was inspired as follows:

“Every project has an origin. Athenaeum Comprital is my project of an origin. I started designing the roots of a tree to give them a shape and an architectural concept. Not a material, visible, perceivable, recognisable design, but a project of the idea that generates another idea that brings to a dream. The project of Athenaeum Comprital started from inside and then was contaminated until grazing the building from outside. You go inside and walk like suspended between sky and earth, where the ceilings vanish and a light-blue sky appears. Who goes in the Athenaeum must perceive the entrance as the moment of birth of a complete path rich in symbols. And from that moment, the architecture accompanies the idea of spaces. Stops marked by a few elements that characterise every room and are linked to every function. With this project I hope to have given a flavour and a taste to an idea becoming architecture.”

Paolo Maldotti  
Architect



## LIA MILAZZO

CAKE DESIGNER



## EMANUELE DI BIASE

FIVE TIMES  
WORLD CHAMPION  
OF CONFECTIONERY



## BEPPO TONON

FRUIT CARVER  
WORLD CHAMPION  
OF GELATO



## ERNST KNAM

CHOCOLATE MAKING MASTER  
WORLD CHAMPION OF GELATO



## PIERPAOLO MAGNI

CONFECTIONERY  
MASTER  
TWO TIMES  
WORLD  
CHAMPION  
OF GELATO



## LEONARDO CESCHIN

GELATO MAKING MASTER  
WORLD CHAMPION  
OF GELATO



## CARMELO BRANCATO

CONFECTIONERY MASTER



## SONIA BALACCHI

WORLD CHAMPION  
OF CONFECTIONERY



## CIRO FRADDANNO

GELATO MAKING  
TEACHER  
CAST ALIMENTI,  
ATHENAEUM  
COORDINATOR



## FILIPPO NOVELLI

CHEF  
WORLD CHAMPION  
OF GELATO





[www.comprital.com](http://www.comprital.com)



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