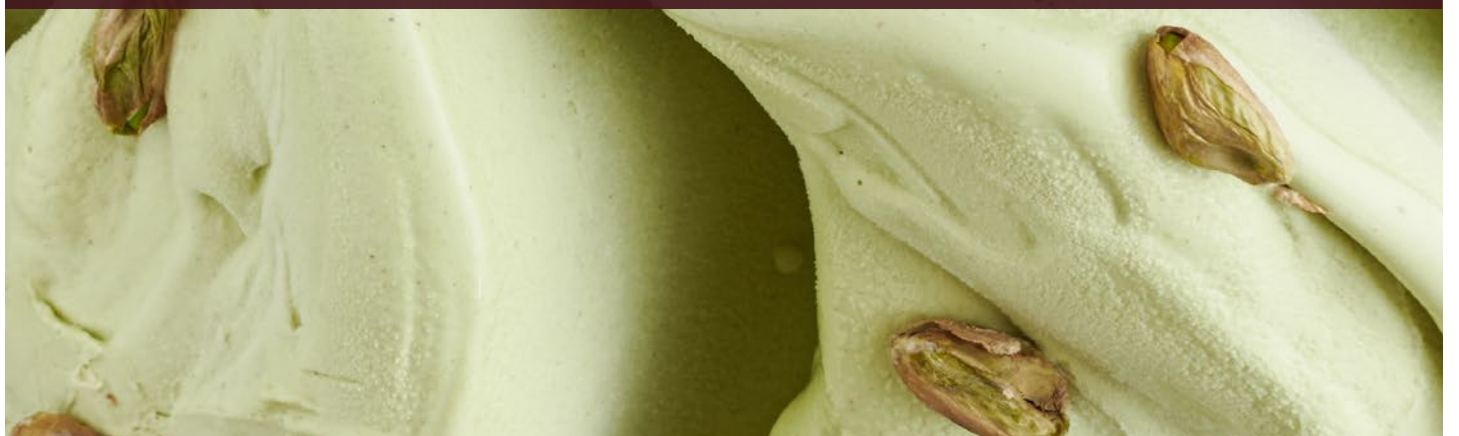




Catalogue
Gelateria







MARTIN BRAUN GRUPPE

The Martin Braun-Gruppe produces and distributes a complete assortment of convenience products with a focus on sweet and savoury bakery products, bread/rolls, desserts and ice cream for professional applications in over 70 countries around the world. The Group is integrated into the Geschwister Oetker Beteiligungen KG and focused on high quality ingredients, processing technology, service and consulting and customer satisfaction.

Cresco Italia

AN ITALIAN STORY

“Cresco Italia” is our brand dedicated to ice-cream. Everything started in 1999, when two young business men, after a 20 years of experience in the pastry field, faced a new adventure into the world of Gelato.

Today Cresco Italia offers a wide range of high quality ingredients: Ice-cream bases, Improvers, Ready Lines, Cream Pastes, Fruit pastes, Flavourings, exciting Variegati & Gelatella, Toppings and decorations for endless varieties in the application.

Every year we go on new sensory journeys of discovery. In this season, we’ve created exciting trend flavors such as Rose, Yuzu, Rice Pudding, and Raspberry, while incorporating a special mix of textures that will elevate your ice cream experience to the next level.



Quality and Sustainability

CERTIFICATES

Cresco Italia supports cultural heritage

NOCCIOLA PIEMONTE I.G.P.

Hazelnuts from Piemont - The Nocciola Piemonte I.G.P. is grown in Piemont. The designation "I.G.P." guarantees you high quality and exquisite taste of the first-class-nut.

CACAO CARAIBI

Cocoa from the Caribbean - The cocoa is grown in Santo Domingo. The name "Cacao Caraibi" guarantees you aromatic and finest cocoa from the Caribbean.

PISTACCHIO KERMAN

Pistachios from Kerman - The pistachio is grown in the Kerman region. The name "Pistacchio Kerman" guarantees you pistachios of the highest quality from Iran.

CAFFÈ ARABICA COLOMBIA

Coffee from Colombia - The coffee is grown in Colombia. The name "Caffè Arabica Colombia" guarantees you gourmet coffee of first-class quality.

VANIGLIA BOURBON MADAGASCAR

Bourbon vanilla from Madagascar - The vanilla is grown in Madagascar. The name "Vaniglia Bourbon Madagascar" guarantees you high quality Bourbon Vanilla.

COCCO DI SULÙ

Coconuts from Sulù - The coconuts are grown in Sulù. The name "Cocco di Sulù Philippines" guarantees you aromatic coconuts of the highest quality from the Philippines.

YUZU GIAPPONE

Yuzu from Japan - Yuzu belongs to the citrus family and is grown in Japan. The name "Yuzu Giappone" guarantees you aromatic and intense Yuzu from Far Eastern Asia.

IFS Food

IFS Food (International Featured Standards Food) is an internationally accepted audit standard with the aim of guaranteeing absolutely safe food production and eliminating risks for consumers. The standard is based on the basic requirements for hygiene (GMP) and safety (HACCP) set by the Codex Alimentarius worldwide and goes far beyond these requirements. The annual controls and monitoring by the standard holder ensures independent monitoring of compliance. The legal requirements for a HACCP concept (Hazard Analysis and Critical Control Point) and Hygiene GMP (Good Manufacturing Practice) are carefully observed as the basis for certification. **The Martin Braun KG is IFS certified since 2007.**

ISO 9001

The Martin Braun KG is ISO certified since **1994**, being one of the first companies in Germany with this certification in the food industry. The ISO regulations are primarily an instrument for continuously increasing customer satisfaction in all business processes. Through its quality management, Martin Braun is able to re-align all activities to the needs of its customers. The success of these measures is regularly reviewed and is part of a continuous improvement process in all aspects, from development to production and sales to administrative procedures.

HACCP

HACCP (Hazard Analysis and Critical Control Point) is a systematic approach to the identification, evaluation, and control of food safety hazards. Complying with the HACCP regulations allows Martin Braun to have a better control throughout the processes in its production and therefore enabling it **to guarantee continuously safe products.**

ENVIRONMENTAL RESPONSIBILITY

The protection of the environment is part of the Martin Braun KG philosophy. The company sees it as its duty to motivate and instruct its employees to be more environmentally conscious and requests this also from partners and providers of raw materials, packaging and services.

HALAL

The Martin Braun KG is halal certified since 2009. Several Cresco Italia products are Halal-certified to follow Islamic food manufacturing and ingredient standards.

Content

SAPORI DAL MONDO

On the trail of superior taste.

6

WE ♥ GELATO

Experience unforgettable Italian taste. Easy to use, but fully customizable thanks to our extensive product variety and recipe ideas.

8

BASI

The Base is always the starting point for making an ice cream. Over the years Cresco has developed a complete range of milk, universal and fruit bases to satisfy every requirement.

16

PASTE CREMA

Cream Pastes are made of high quality raw materials and provide a very special and delightful taste and texture. The numerous choices of different, rich flavours can be used not only for gelato, but are also perfectly suitable to flavour all kinds of parfais, pastries and cakes.

18

PASTE FRUTTA

From traditional flavours to the most special and original ones – the range of Fruit Pastes offers a wide choice of different varieties. The Fruit Pastes contain the highest possible percentage of fruit and fruit juice, guaranteeing a high quality and an artisan flavour.

22

READY LINE

Ready Line products have a high convenience level. Only by adding milk or water you achieve delicious gelato, soft ice-cream and shakes.

24

VARIEGATI & GELATELLA

A huge range of trendy and traditional Variegati and Gelatellas, ready for covering, layering, marbling or decorating gelato, semifreddi, mousses or desserts. Available with crunchy pieces for a trendy mix of textures, this range adds a special finish to all sorts of ice cream and pastries.

26

TOPPING

The range of Toppings adds the perfect finish to your creation. With a large selection of flavours this range adds exciting shades to gelato, frozen yogurt, mousses and desserts.

30

CRESCO MEETS PASTRY

Did you know, Cresco products are not only suitable for ice cream applications, but are also perfectly applicable for high quality pastry results? Be inspired by our concept "Cresco meets Pastry".

32

SAPORI DAL MONDO

On a Pleasure Trip

around the world

Caribbean cocoa

from the Caribbean



Piemonte hazelnuts

from Italy



Arabica coffee

from Columbia



A selection of high-quality raw materials, which have been carefully selected in their countries of origin in order to ensure authentic taste.



Kerman pistachios

from Iran



Yuzu

from Japan



Cocco di Sulù

from the Philippines



Bourbon vanilla

from Madagascar



Gelateria Italia

*La passione
per il gelato*



On a joint voyage of discovery

Every year, we embark on a sensory journey of discovery to uncover high-quality raw materials for an authentic taste. This year, we have developed the "la passione per il gelato" together with three food specialists. Become inspired and let yourself be enchanted by an unforgettable taste experience.

Damir

Chef
from Germany
📷 [therealdamirovic](#)



Anais

Pastry Chef
from France
📷 [Anais_lechefenbox](#)



Cinzia

Food Content Creator
from Italy
📷 [lapaginadelgoloso](#)

Scan now
and get
inspired!



Caribbean
Chocolate



Bourbon Vanilla
Madagascar



Pistacchio
Kerman



Nocciola
Piemonte



Scan now and
get the recipes

Strawberry *Dream*



Yuzu *Giappone*



Mango *Passion Fruit*



Yogurt *Amarena Cherry*

Milkshakes

*Creamy ice cream meets milk
and exciting ingredients!*



Everyone knows them, everyone loves them, and everyone is awed when milkshakes are served with delicious sauces, toppings and decorations. Milkshakes fascinate old and young alike, and these days can be found on virtually every menu - as a drink, as a dessert on the spot or as a takeaway while you are on the go. The well-known and popular flavours from chocolate to fruity offer various options for biscuit pieces, crunchy nuts or flavourful fruit pieces.

Inspire your customers with a delicious diversity of creamy, milky, and fruity sweet shakes!



Scan now and
get inspired!

Advantages



Flavours that are currently popular with a large target group worldwide



Suitable as a drink, a dessert on the spot or as a takeaway version while on the go.



Every flavour can be created easily with the versatile Cresco range



Additional turnover with popular variations

Gelato ♥ Pastry

*Tempting treats meet
creamy ice cream*

The wonderful smell alone puts a smile on people's faces: classic waffles, Belgian waffles, oven-fresh waffles and French profiteroles are indispensable in today's world of flavours. But we are taking creativity one step further. Our trendy treats elevate these baked goods with creamy ice cream, delicious toppings and colourful decoration to another level. Because we go with the motto: "You also eat with your eyes."

Whether as a dessert on the spot, offered from a stall in an amusement park or as a takeaway when you are on the go, these treats are suitable for each occasion and offer infinite creative possibilities.

Inspire your customers with infinite creative possibilities. Sweet, creamy and simply irresistible!



Advantages



Flavours that are currently popular with a large target group worldwide



Easy, on-site production according to your requirements



Takeaway versions encourage impulse buys



Every flavour can be easily created with the versatile Cresco range



Infinite creative possibilities put you a step ahead of your competitors

Vegan delights

Creamy and simply delicious!

The demand for vegan ice cream creations is ever-increasing. More and more consumers want to avoid animal products on ethical grounds and rather eat vegan. Young individuals (ages 15 – 28) in particular see themselves as drivers of the dietary movement and describe themselves as flexitarians – i.e. they consciously choose less animal-based food.

However, customers expect 100% indulgence!

Our vegan ice cream delights based on plant drinks are a special seduction and creamy at the same time. Whether it is the classic Kerman pistachio, a delicate chocolate ice cream or our Far Eastern Yuzu Giappone - create a special taste experience for a balanced lifestyle.

Your benefits



Simple and quick preparation on site



Delicious plant drink-based ice creams with pure flavour and creaminess



Every flavour of the versatile Cresco range is easy to recreate



Perfectly fitting to current food trends: for a modern selection at the ice cream counter that stands out



A vegan lifestyle is not only environment- and climate-friendly but is also an alternative for people with lactose intolerance.



Vegan base

Clean label ice cream base for vegan ice cream and sorbet

That's special:

- ♡ For fruity and creamy vegan ice cream varieties
- ♡ Versatile use for maximum enjoyment: suitable for the preparation of vegan ice creams pastes, fruit purees as well as with fresh or frozen fruit
- ♡ Easy preparation: Heat the liquid in the pasteuriser to 85 °C. Mix the dry ingredients, add at 45 °C and pasteurise further. Flavour the hot base, mix and freeze immediately.
- ♡ Without hydrogenated fats
- ♡ Without palm oil
- ♡ Without allergens
- ♡ Without gluten-containing ingredients according to the recipe (according to Appendix II LMIV)

Tip: The base **Lyra 50** is also suitable for vegan fruit ice cream.













Basi

MILK BASES

ART. NO.	PRODUCT		UNIT	DOSAGE	USAGE
3305055	NOVARCON 50 To obtain a particular smooth and warm structure	   	1 kg	50 g	●
3306140	PERFETTA 50 Premium base made with cocoa butter. Warm and delicious at the palate with a smooth structure and an excellent shop window life	  	1 kg	50 g	●
3304867	TUCANA 10 Mix of stabilizers and emulsifiers to personalize the white base recipe. Perfect for industrial applications	    	1 kg	10 g	●



UNIVERSAL BASES

ART. NO.	PRODUCT		UNIT	DOSAGE	USAGE
3304866	BASE UNICA 100 Base with a neutral flavour and a creamy, compact structure. Excellent for making milk and fruit gelato	  	1 kg	100 g	● ●
3306375	BASE UNICA ZERO Ice cream base with sweetener, for creations without added sugar	 	1 kg	1 kg	● ●
3306149	BASE VEGAN Clean-Label ice cream base for the production of vegan ice cream creations	    	1 kg	250 g	●



FRUIT BASES

ART. NO.	PRODUCT		UNIT	DOSAGE	USAGE
3306104	LYRA 50 Ideal base for making fruit ice-cream without any milk derivatives and with a creamy, aerated structure	    	1 kg	50 g	● ●



IMPROVERS
























ART. NO.	PRODUCT		UNIT	USAGE
3306036	SMUTER To make the ice-cream smoother and to avoid crystallization	     	1.2 kg	● ●





Paste Crema

CREAM PASTES

ART. NO.	PRODUCT		UNIT	DOSAGE
3300300	COOKIE/ BISCOTTO¹ For a typical cookie flavour		3 kg	40-60 g
<small>SAFORI DAL MONDO</small> 3306022	CAFFÈ ARABICA COLOMBIA¹ With aromatic Colombian Arabica coffee	   	3 kg	70-100 g
3100046	CHOC'OR Chocolate paste for a typical praline flavour		3 kg	100-130 g
1334903	CIOCCOLATO BIANCO For a white chocolate flavour	  	3 kg	80-100 g
3100054	CIOCCOLATO/CHOCOLATE For a rich chocolate flavour	  	3 kg	70-100 g
3300310	DULCE DE LECHE² For a typical Dulce de Leche flavour of cooked milk combined with caramelized sugar		3 kg	70-100 g
3306032	MASCARPONE Made with 50 % mascarpone		3 kg	80-100 g
3302673	GREEN MINT/MENTA VERDE¹ For a fresh mint flavour	    	3 kg	70-100 g
3100063	WALNUT/NOCE For a creamy walnut flavour		3 kg	70-100 g
3100060	ITALIAN HAZELNUT MTA NOCCIOLA ITALIA MTA Made with Italian hazelnuts	  	3 kg	70-90 g























































PULVERIZED PASTES

ART. NO.	PRODUCT		UNIT	DOSAGE
3306109	CACAO NOBLESSE Pulverized paste for vegan chocolate ice cream	    	1 kg	50-80 g
<small>SAFORI DAL MONDO</small> 3306096	COCCO DI SULÙ Pulverized premium paste with Philippine coconut		1 kg	80-100 g
3304826	YOGURT 50 Pulverized paste with yogurt flavour		1 kg	40-50 g
3306092	YOGURT TIPO GRECO 100 Pulverized paste with a typical Greek Yogurt flavour		1 kg	80-100 g
<small>SAFORI DAL MONDO</small> 3306489	YUZU GIAPPONE Pulverized premium paste with Japanese Yuzu	    	1 kg	80-100 g
3306547	KEFIR Pulverized paste with Kefir flavour	  	1 kg	80-100 g



CREAM PASTES

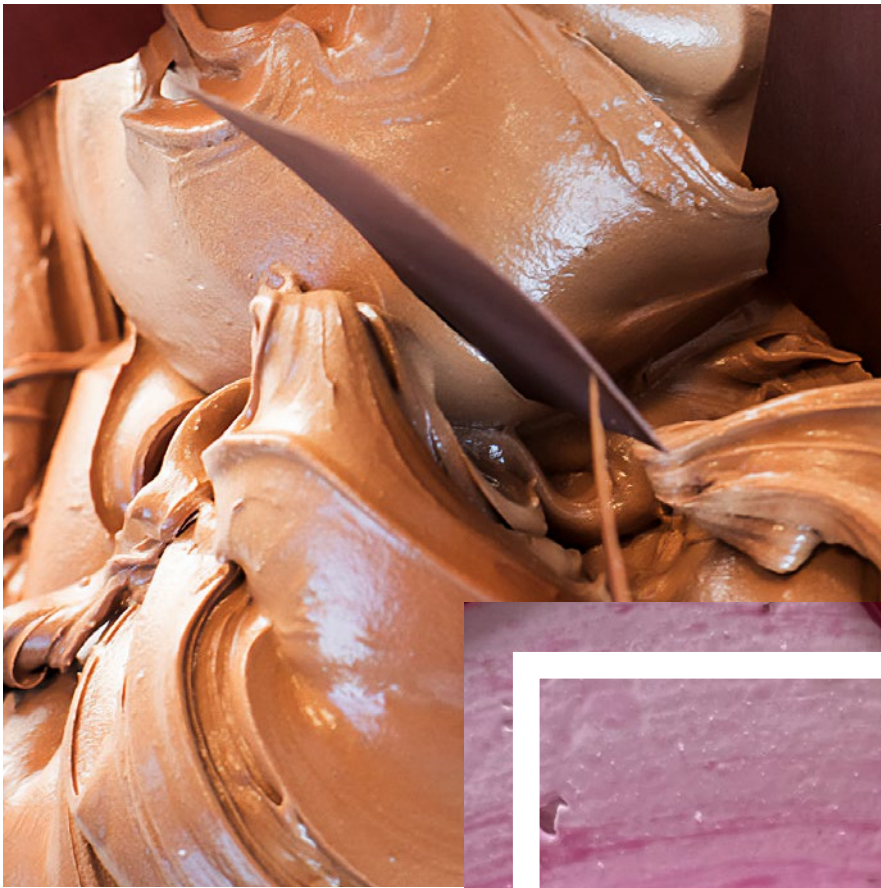
ART. NO.	PRODUCT		UNIT	DOSAGE
 3100062	NOCCIOLA PIEMONTE IGP Made from 100 % Italian hazelnuts	    	3 kg	80-100 g
3304829	NUBE Blue paste with chewing gum flavour	 	3 kg	40-50 g
3305487	PEANUT Made from 100 % roasted peanuts, packed in a metal tin	    	3 kg	80-100 g
3100065	PISTACHIO/PISTACCHIO Pistachio paste containing 30 % pistachios	 	3 kg	70-100 g
 3100066	PISTACCHIO KERMAN¹ Premium pistachio paste containing 99 % Iranian pistachios	    	3 kg	80-100 g
1333803	PISTACCHIO KERMAN NATURA Made with 100 % Iranian pistachios without colouring	    	3 kg	80-100 g
3100131	PISTACCHIO ORIGINARIO STB¹ Stabilized pistachio paste containing 70 % pistachios	   	3 kg	80-100 g
3306033	TIRAMISU CON MASCARPONE Tiramisu paste with mascarpone	 	3 kg	80-100 g
3304816	CLASSIC VANILLA/VANIGLIA CLASSICA¹ For a typical vanilla flavour	   	3 kg	30-50 g
 3306040	VANIGLIA MADAGASCAR Premium vanilla paste with Bourbon Vanilla pod	    	3 kg	40-50 g
3306035	ZABAIONE¹ Made with marsala wine and egg yolk	  	3 kg	80-100 g
3306490	HONEY CURCUMA Made with 25 % honey and curcuma flavour	   	3 kg	80-100 g
3306606	READY CREAM RICE PUDDING NEW Paste with rice pudding flavour and 16,6 % rice grains	  	1,5 kg	750 g



DUE 2 IN 1

ART. NO.	PRODUCT		UNIT	DOSAGE
1336903	COFFEE CRUNCH DUE/2IN1 With coffee and crunchy cocoa nibs. For flavouring ice cream and perfect for marbling and decorating as Variegato	 	3 kg	80-100 g
3306666	ROSE DUE/2IN1 NEW With natural rose flavour and pieces of dried rose petals. For flavouring ice cream and perfect for marbling and decorating as Variegato	    	3 kg	100-150 g







Paste Frutta

FRUIT PASTES















ART. NO.	PRODUCT		UNIT	DOSAGE
3300920	AMARENA With typical Amarena cherry flavour		3 kg	70-100 g
3302680	ANANAS/PINEAPPLE With typical pineapple flavour		3 kg	70-100 g
3300960	BANANA³ With typical banana flavour		3 kg	70-100 g
3300970	FRAGOLA/STRAWBERRY With typical strawberry flavour		3 kg	70-100 g
3300980	FRUTTI DI BOSCO/WILD BERRIES⁵ With typical wild berry flavour		3 kg	70-100 g
3300990	KIWI¹ With typical kiwi flavour		3 kg	70-100 g
3301000	LAMPONE/RASPBERRY¹ With typical raspberry flavour		3 kg	70-100 g
3302668	MANGO¹ With typical mango flavour		3 kg	70-100 g
3301080	MARACUJA/PASSION FRUIT⁴ With typical passion fruit flavour		3 kg	70-100 g
3301250	MELA VERDE/GREEN APPLE¹ With typical green apple flavour		3 kg	70-100 g
3301050	MELONE/MELON¹ With typical melon flavour		3 kg	70-100 g
3301060	MIRTILLO/BLUEBERRY⁵ With typical blueberry flavour		3 kg	70-100 g













Ready
Line

WITH MILK (1 BAG + 2,5/3 LITER)

ART. NO.	PRODUCT		UNIT	DOSAGE
3304831	ARCOYOG Perfect for the creation of Frozen Yogurt	 	1 kg	250 g
<small>SAFORI DAL MONDO</small> 3306101	CACAO CARAIBI Premium powdered product for the convenient application of chocolate ice cream, made with finest Caribbean cocoa	   	1,25 kg	500 g
<small>SAFORI DAL MONDO</small> 3306116	COCCO DI SULÙ Premium powdered product for the convenient application of coconut ice cream, made with finest coconut from the Philippines		1,25 kg	400 g
3306118	CIOCCOLATO BIANCO/ WHITE CHOCOLATE Powdered product with white chocolate flavour for the convenient application		1,2 kg	400 g
3306115	CIOCCOLATO NERO FONDENTE/ DARK CHOCOLATE Powdered product with dark chocolate flavour for the convenient application	  	1,2 kg	500 g
3306136	CREMA VANIGLIA/CREAM & VANILLA¹ Powdered product with vanilla flavour for the convenient application		1,2 kg	400 g
3306100	FIORDILATTE Powdered product with cream flavour for the convenient application		1,2 kg	400 g
3306099	YOGURT Powdered product with yogurt flavour for the convenient application		1,2 kg	400 g



WITH WATER (1 BAG + 2,5 LITER)

ART. NO.	PRODUCT		UNIT	DOSAGE
3306138	ARANCIA ROSSA/RED ORANGE Powdered product with red orange flavour for the convenient application		1,25 kg	500 g
3306093	LIMONE/LEMON Powdered product with lemon flavour for the convenient application		1,25 kg	500 g
3306121	LIMONCELLO Powdered product with typical limoncello flavour for the convenient application	  	1,25 kg	500 g
3306133	MELONE/MELON¹ Powdered product with melon flavour for the convenient application		1,25 kg	500 g
3306132	TROPICALE¹/TROPICAL¹ Powdered product with tropical flavour for the convenient application		1,25 kg	500 g
3306139	WATERMELON¹ Powdered product with watermelon flavour for the convenient application		1,25 kg	500 g
























Variegati & Gelatella



*Indulge your customers with new flavour
compositions and textures.*





























Just scan & get creative

VARIEGÓ CREAM

ART. NO.	PRODUCT		UNIT
3100084	CHOC'OR With waffle pieces and hazelnuts	 	3 kg
3100155	CHOCO FRIZZY With popping grains for an exciting crackling effect		3 kg
3100258	CHOCOMILKY & CEREALS With puffed cereals		3 kg
3100082	COOKIES With cookie pieces	 	3 kg
1335503	CROCCHOC With biscuit pieces and hazelnuts		3 kg
3100181	MILLEVELI With roasted hazelnuts and biscuit pieces		3kg
3100230	PISTACHIO¹ With pistachio pieces	  	3 kg
1336503	SPECULOFF With caramel cookie pieces and a typical Belgium speculoos flavour	 	3 kg
1334703	STRAWBERRY & MILK With freeze-dried strawberries and skimmed milk powder	  	3 kg
1337003	COOKIE & MILK With dark cookie pieces in a white cream		3 kg
1341803	ROASTED APPLE & MILK With freeze-dried apple pieces and roasted apple flavour in a white cream.	  	3 kg
1336903	COFFEE CRUNCH DUE/2IN1 With coffee and crunchy cocoa nibs. Perfect for marbling, decorating and flavouring all kinds of ice creams	 	3 kg
1341503	CHOCO PEANUT With peanut caramel chocolate flavour.	 	3 kg
3100077	MACAO DARK CHOCOLATE/ MACAO FONDENTE For marbling and decorating, perfect for stracciatella applications	  	3 kg
3306666	ROSE DUE/2IN1 NEW With natural rose flavour and pieces of dried rose petals. For flavouring ice cream and perfect for marbling and decorating as Variegato	    	3 kg



VARIEGÓ FRUIT

ART. NO.	PRODUCT		UNIT
3306041	AMARENA⁶ With typical Amarena cherry flavour	   	3 kg
3306042	ARANCIA/ORANGE⁶ With typical orange flavour	  	3 kg
3301313	FRAGOLA/STRAWBERRY⁷ With typical strawberry flavour	 	3 kg
3301279	FRUTTI DI BOSCO/WILD BERRIES⁷ With typical wild berry flavour	  	3 kg
3306275	GINGER^{1 8} With typical ginger flavour and candied ginger pieces	  	3 kg
3305973	MANGO-MARACUYA (WITH SEEDS)⁷ With typical mango-maracuya flavour	   	3 kg
3306667	YUZU LEMON NEW With typical yuzu flavour and candied lemon peel	    	3 kg
3306609	LAMPONE/RASPBERRY NEW With typical raspberry flavour and candied raspberry pieces	   	3 kg



GELATELLA

ART. NO.	PRODUCT		UNIT
1333403	CHOCOMILKY With milk chocolate flavour	 	3 kg
1335203	FROLLINA With biscuit pieces and a unique pastry flavour	 	3 kg
1333503	PRALINWHITE With caramelized almonds and white chocolate powder	 	3 kg





















Topping

TOPPING

ART. NO.	PRODUCT		UNIT
3305947	AMARENA	   	1 kg
3305950	CARAMELLO/CARAMEL ¹	   	1 kg
3305939	CIOCCOLATO/CHOCOLATE ⁸	 	1 kg
3305946	FRAGOLA/STRAWBERRY ¹		1 kg
3305952	FRUTTI ROSSI/RED FRUITS ¹	   	1 kg
3305945	LAMPONE/RASPBERRY	   	1 kg
3305943	MANGO	   	1 kg



**Sustainable and
edible ice cream
spoons, coffee stirrer
and more!**

vegan
sustainable
plasticfree

Spoontainable

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Cresco
meets
Pastry



Cresco meets Pastry

The Cresco product assortment, consisting of high quality Cream Pastes, exciting Variiegati and premium Sapori dal Mondo products, adds exciting shades and flavours to all sorts of chocolates and pastries. Every Cresco product offers endless varieties in the application, for more than ice cream results.

The Cream Pastes are particularly suitable as high quality ingredients for premium specialities. Finest raw materials of designated origins can be found in the premium offer of the Sapori dal Mondo range. The versatile concept of Variiegati perfectly adds exciting crunchy shades, for a modern mix of textures. This concept combines the pure indulgence of Cresco products with modern ideas for premium selections, suitable for all occasions. Ask us for more ideas and the entire concept!

YOUR BENEFITS

- ♡ Versatile usage of the Cresco product assortment
- ♡ Suitable for ice cream and pastry applications
- ♡ High quality raw materials for premium specialities
- ♡ Optical highlights and modern ideas offering additional potentials





we ❤️





Gelato



Legend

	Vegetarian**
	Vegan***
	Only natural flavouring
	Without hydrogenated fats according to this recipe*
	Without flavouring
	Without lactose according to the recipe*
	without gluten-containing ingredients according to the recipe* (according to regulation (EU) No 1169/2011)
	Ice Cream
	Soft Ice Cream
	Sorbet
	Perfect for the application in pastry

* Despite the greatest care during production, unintentional cross contamination cannot be safely excluded

** Articles are produced without ingredients of animal origin with the exception of egg, milk and honey products.

*** Articles are produced without ingredients of animal origin

The information relates exclusively to the ice cream ingredients, not to the final ice cream according to the basic recipe. Changes after printing date cannot be ruled out.

- 1 with colouring
- 2 with colouring and preservative, when used according to the basic recipe, sulphur content <10 ppm
- 3 with antioxidant
- 4 with preservative and antioxidant
- 5 with colouring, when used according to the base recipe, sulphurised <10 ppm
- 6 sulphurized, with colouring and preservative
- 7 with antioxidant, colouring and preservative
- 8 with preservative

● COLD APPLICATION

● WARM APPLICATION



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