



### FLAVORING PASTES

Gelat'É2.0 Flavouring Pastes are specifically designed to add flavour and "body" to the different flavours of ice cream. Made with **selected raw materials**, they are available both in classic recipes and premium recipes.

	Code	Characteristics	Suggested dosage per liter of mixture
CLASSIC PASTES	<b>100% Pistachio Paste</b>		80 – 100 g
	<b>Sicily Pistachio Paste</b>	Origin: Sicily.	80 – 100 g
	<b>100% Hazelnut Paste</b>	Medium roast.	80 – 100 g
	<b>Piedmont PGI Hazelnut Paste</b>	It's made with hazelnut of the "Tonda Gentile Trilobata" variety, with recognition of the Protected Geographical Indication of Piedmont Hazelnut.	80 – 100 g
	<b>Vanilla Paste</b>	With Bourbon vanilla.	30 g
	<b>Coffee Paste</b>	With 10.5% of freeze dried coffee.	80 – 100 g
	<b>Zabaione Paste</b>	With 36% of egg yolk and Marsala wine.	80 – 100 g
	<b>Caramel Paste</b>	With 88% of caramel.	80 – 100 g
	<b>Biscuit Paste</b>	Pasta flavoured with biscuit and egg yolk.	80 – 100 g
	<b>Tiramisù Paste</b>	With egg yolk, Marsala wine and coffee.	80 – 100 g
<b>Marron Glacés Paste</b>	With 80% of chestnuts in pieces.	100 – 120 g	
<b>Mint Paste</b>		80 – 100 g	
FRUIT PASTES	<b>Coconut Paste</b>	With 29.9% of rapè coconut.	80 – 100 g
	<b>Melon Paste</b>	With 5% of melon.	80 – 100 g
	<b>Strawberry Paste</b>	With 33% of strawberry.	80 – 100 g
	<b>Banana Paste</b>	With 25.7% of banana pulp.	80 – 100 g
	<b>Raspberry Paste</b>	With 29.5% of raspberry in pieces.	80 – 100 g
FRUIT PASTES TO VARIEGATE	<b>Variiegated Caramelized Figs</b>	With caramelized figs (62%), flavouring of citrus and Rhum.	as required
	<b>Variiegated Black Cherry</b>	With 48% of black cherries in pieces.	as required
	<b>Variiegated Berries</b>	With 11% of blueberries, 7% of strawberries, 6% of blackberries and 5% of raspberries.	as required
	<b>Biscokrok Paste</b>	Cocoa and hazelnut cream with 21.3% of crunchy cocoa biscuit.	as required
POWDERS	<b>Gelat'É2.0 Yo.</b>	Semi-finished powder product for yoghurt ice cream. Concentrated product with 40% of yoghurt powder.	30-40 g Use with Gelat'É2.0 White. Cold processing.

Code	Product	Unit	Size	Sales Packaging	Unit per Sales Packaging	Sales Packaging per layers	Layers	Pallet Size
AE30AB	100% PISTACHIO PASTE	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30BS	SICILY PISTACHIO PASTE	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30AA	100% HAZELNUT PASTE	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE52AA	PIEDMONT PGI HAZELNUT PASTE	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30AO	VANILLA PASTE	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30AF	COFFEE PASTE	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30AG	ZABAIONE PASTE	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30AP	CARAMEL PASTE	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30AN	BISCUIT PASTE	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30AU	TIRAMISÙ PASTE	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30BM	MARRON GLACÉS PASTE	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30BD	MINT PASTE	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30BA	COCONUT PASTE	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30BB	MELON PASTE	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30BF	STRAWBERRY PASTE	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30BL	BANANA PASTE	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30BG	RASPBERRY PASTE	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30BC	VARIIEGATED CARAMELIZED FIGS	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30BE	VARIIEGATED BLACK CHERRY	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30AL	VARIIEGATED BERRIES	Bucket	3 kg	Carton 6 kg	2	10	6	120
AE30AZ	BISCOKROK PASTE	Bucket	3 kg	Carton 6 kg	2	10	6	120
AM90YO	Gelat'É2.0 YO'	Bag	1 kg	Carton 6 kg	6	15	4	360