



INNOVATION  
IS OUR STORY



COMPRITAL



## THE INNOVATION IN THE ART OF GELATO HAS HAD OUR NAME FOR 30 YEARS

Our adventure has started 30 years ago. An Italian corporate, in the core of Milan, guided by an extraordinary spirit of innovation. A path that has taken us a long way, until being recognised as the point of reference of Italian gelato, due to the innovation and quality of our products, our creative offers and the high impact of our communication. Today Comprital includes a range of 26 product lines, a qualified research and development department, a production in the edge, in addition to export to more than 68 countries in the world and thanks to our gelato Athenaeum Academy flaunting worldwide famous masters. If your aim is to bring your business to the future of Italian high-quality gelato, come with us...





The COMPRITAL Group was formed in order to achieve a strong position in the market by expanding into international markets and consolidating its expertise with the aim of uniting companies which have achieved excellence in the Italian gelato sector into a single entity.



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OUR  
**VISION**  
IS A WORLD  
TO SHARE  
WITH YOUR  
BUSINESS.



**INNOVATING TRADITION**  
TO BECOME THE MARKET  
REFERENCE FOR CUSTOMERS,  
SUPPLIERS AND COMPETITORS.

WE PURSUE  
EVERY DAY  
THE PASSION  
IN OUR  
**VALUE**  
TO OFFER YOU  
THE BEST  
PRODUCTS.



## QUALITY

The value guiding our steps. Offering our customers unique and emotionally involving taste experiences due to the absolute excellence of products giving the artisan who prepares them the highest levels of usability and safety.

## TRAINING

We believe in the constant development of people and products. A goal that can be reached only through a constant training involving the internal and external world of a company (employees, co-workers, customers and suppliers), because only the exchange and contamination of ideas and different experiences with each other can create future quality.

## ETHICS

Working at the company as we should work in the world: with responsibility, collaboration and mutual respect of the rules. An ethic concept becoming daily behaviour for everything that regards corporate work: the relation with socio-cultural environment, with customers and suppliers and, above all, the relation with employees and co-workers.

## UNIQUENESS

We haven't ever followed rules, but we have invented them. Top tastes and flavors can be reached only through pioneering spirit and visionary courage. Uniqueness means for us more than a value: it belongs to our nature and our instinctive approach to the market.

## QUICKNESS

In a rapidly changing market, quick feedback and punctual answers are values that identify and distinguish us compared to competitors. A mark of dynamic efficiency to offer kindness and professional skills.

## EMOTION

We believe in the explosive strength of emotions. Our research, our quality and our communication are targeted to the heart. Indeed, it's the value of emotion that distinguishes every taste experience from the other. We must offer the artisan which transforms our products, as well as the final consumer, a bold and satisfying "premium" experience.

YOUR  
BUSINESS  
IS THE  
CORE  
OF OUR  
**MISSION.**



**TO REMAIN FAITHFUL TO OUR ORIGINAL  
PIONEERING SPIRIT THROUGH  
PASSIONATE AND INNOVATIVE  
RESEARCH TO BE POSITIONED  
ON THE MARKET AS THE MOST  
DYNAMIC AND ADVANCED PLAYER  
AS WELL AS THE INIMITABLE AUTHOR  
OF THE FUTURE ITALIAN ARTISANAL  
GELATO. A DAILY COMMITMENT  
TO PURSUE WITH TEAM SPIRIT  
AND CONSTANT TRAINING BOTH  
OF EMPLOYEES AND SALES MANAGERS  
TO REACH THE ABSOLUTE EXCELLENCE  
OF PRODUCTS AND SERVICES FOR THE  
COMPLETE CUSTOMERS SATISFACTION.**

TO WIN  
OVER  
THE FUTURE  
WE HAVE  
BUILT A  
STABLE  
**PRESENT.**



## **GROWTH**

EXPANSION OF OUR HEADQUARTERS  
UP TO 10,000 SQ. MT.

## **QUALITY**

A BRC CERTIFIED AND  
ADVANCED PRODUCTION  
DEPARTMENT.

## **INNOVATION**

A R&D DEPARTMENT WHICH  
HAS STARTED GENERATIONS  
OF NEW PRODUCTS.

## **TRAINING**

ATHENAEUM,  
THE PROFESSIONAL TRAINING CENTRE  
WITH THE BEST TRAINERS IN THE WORLD.

**THE WHOLE TASTE OF**

**GROWTH**



**THE RENEWED OPERATING AND PRODUCTION AREA  
OF COMPRITAL EXPANDS UP TO 10,000 SQ. M.**

Who knows us and has seen our growth, and a part of our growth is due to larger areas to give a sufficiently large house to our ideas and transform them into reality. Today Comprital includes four adjacent buildings surrounding a central part of 400 sq. m., from which we started 30 years ago. Areas dedicated to logistic, powder production, paste production and storage: all based on the best handling logics, risk analysis and control of contaminations. We could move and find easier solutions. But the roots of our growth are in Settala, in the outskirts of Milan. And we want to stay here near the families that have allowed us making that path through their work. Today Comprital is a complete factory gathering the different processes of our everyday work flow, a place where we have written our story and we will write our future.







**A CERTIFIED  
PRODUCTION.  
THE GUARANTEE  
OF PERFECT**

# QUALITY

## **A COURSE CHOSEN TO ACHIEVE THE HIGHEST INTERNATIONAL STANDARDS**

Quality resides in our values. Perhaps all that was expected and confirmed by everybody. We wanted its certification through the most difficult path: surely the path accepted and recognised all over the world. The British Retail Certificate (BRC) is an exclusive food safety standard, whilst other standards (for example ISO) are applicable to any possible corporate. That's a state of mind and ethics and not only a range of rules to follow. Once joined BRC's guidelines, you can clearly and more critically see every detail, because the best has no limits. The corporate quality grows together with the quality of people working there, their critical and constructive approach, their love in making the core of the most tasteful Italian product in the world.



**PRODUCTION LAYOUT  
BASED ON THE HACCP  
PRINCIPLES (RISK  
ANALYSIS AND CONTROL  
OF CRITICAL POINTS).**

**COMPRITAL IS  
ONE OF THE INDUSTRY  
COMPANIES  
WHICH OBTAINED  
THE CEE STAMP  
FOR THE PRODUCTION  
OF INGREDIENTS  
WITH HIGH MILK  
CONTENT.**

**THE ENTIRE PRODUCTION  
IS MONITORED BY  
THE ITALIAN VETERINARY  
OFFICE COORDINATED  
BY THE CENTRAL SITE  
OF BRUSSELS.**





**WE LOVE TRADITION  
AND THAT'S WHY WE**

**UPDATE**

**IT**

**A PIONEERING R&D DEPARTMENT HAS MADE COMPRITAL  
THE INNOVATOR OF TRADITION AND THE REFERENCE POINT  
OF EXCELLENCE IN THE GELATO WORLD.**

Comprital originated referring to its R&D department, created and grown over years thanks to the Fabrizio Osti's dedication to research and innovation. Today this department covers a new loft of 350 sq. m., where young and motivated food technologists work. A staff that day after day works following the subtle inspiration given by an exotic fragrance, a new note to the palate. A team built on a common desire that motivates and involves: creating ingredients for an increasingly amazing gelato, fresh and targeted to the taste and heart of new consumers all over the world, with a special thought to the people who have taught us to live the gelato with emotion, joy and enthusiasm: the children.





**RESEARCH & DEVELOPMENT IS THE ENGINE OF THE COMPANY VISION:  
TO INNOVATE TRADITION IN A CONSTANT SEARCH OF QUALITY FOR HEALTHY GELATO,  
ACKNOWLEDGED BY THE CUSTOMER.**

**1994**

Comprital created the first base with CEE certificate rich of milk and free from hydrogenated vegetable fats.

**2004**

Comprital was the first to introduce the technology of fractioned fats in milk. The same performances of vegetable fats, but with consumer-friendly label.

**2010**

With Giubileo Experience a gelato, which completely satisfied the consumers' needs, was created. Therefore the ingredients' quality has become the strength of marketing communication.



# WE CARE

**WE TAKE CARE OF THE GROWTH OF OUR CUSTOMERS.  
THAT'S WHY THEY HAVE CHOSEN US FOR 30 YEARS.**

What is our distinctive point compared with competitors? How many times do people ask this question before closing an agreement? We summed up our unique value proposition with the sentence “we take care of you” which can mean different concepts such as “we are interested in your business” or “your business is matter of our concern”. That involves an emotional relation with our customers, whoever they are and wherever they are. Emotion, sharing values, accord and sympathy create unique relations between customer and supplier searching for a communal growth and value in what we make and we sell. Why are our customers satisfied and happy? Because many of them have felt so since our establishment... because “we take care” of them. And that’s all.





Athenaeum  
COMPRITAL



# TRAINING

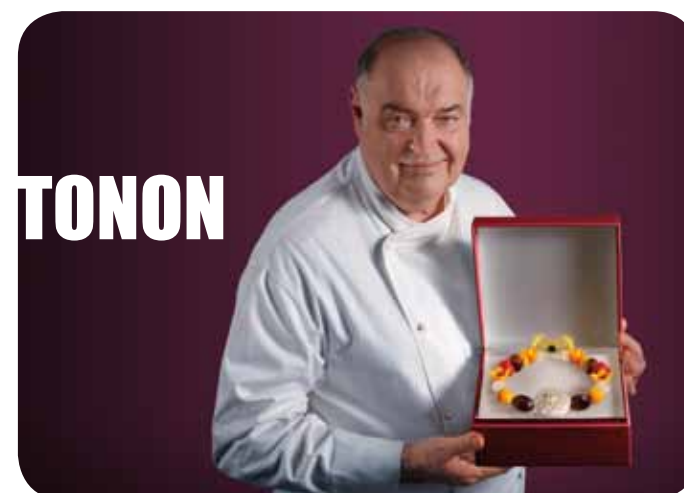
## LEAVING A MARK

**TRAINING HAS ALWAYS BEEN OUR GREATEST VALUE. THAT'S WHY WE MADE "ATHENAEUM COMPRITAL": THE BEST TRAINING CENTRE FOR GELATO MAKERS. A DREAM THAT HAS BECOME REALITY THANKS TO THE COMMITMENT OF FRANCESCO OSTI. A SPACE OF LIGHT, COLOUR AND DESIGN, WHERE TO BUILD AGAIN YOUR CREATIVITY; WHERE TRAINING BECOMES EMOTIONS, CULTURAL DEVELOPMENT AND ACTUAL EXPERIENCE TO SEE WITH YOUR OWN EYES THE FUTURE OF ITALIAN EXCELLENCE GELATO MAKING.**

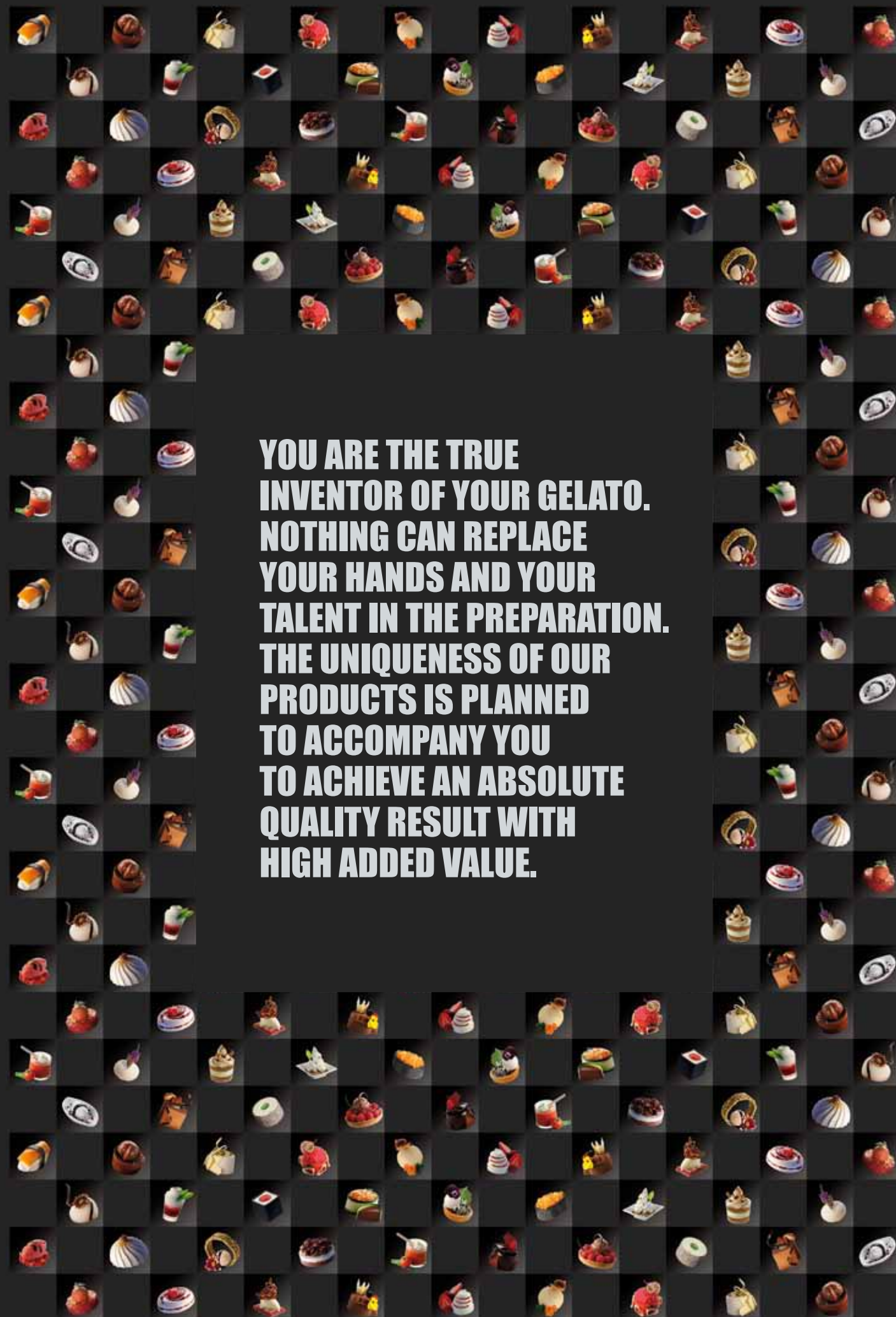


# OUR TEACHERS HAVE CHANGED THE HISTORY OF GELATO. THEY CAN CHANGE YOURS TOO.

Our teachers at Athenaeum are masterclass champions who we have recruited from the world's best. Professional people who have changed the history of gelato through endless experiment. Each one offers his or her own personal mark but they are all united in their passion for this profession and the generosity of their teaching.







**YOU ARE THE TRUE  
INVENTOR OF YOUR GELATO.  
NOTHING CAN REPLACE  
YOUR HANDS AND YOUR  
TALENT IN THE PREPARATION.  
THE UNIQUENESS OF OUR  
PRODUCTS IS PLANNED  
TO ACCOMPANY YOU  
TO ACHIEVE AN ABSOLUTE  
QUALITY RESULT WITH  
HIGH ADDED VALUE.**

**WE DON'T  
SELL GELATO'S  
INGREDIENTS.  
WE INVENT THEM.**



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# GIUBILEO EXPERIENCE

**GIUBILEO EXPERIENCE IS A PROGRAM ENABLING 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, NOCCIOLA IGP (HAZELNUT), THE BEST CRUES OF COCOA, AND AT LEAST 50% OF FRUIT.**

**THEREFORE THE GIUBILEO EXPERIENCE GELATO IS GOOD, FRESH AND ABOVE ALL SUITING MARKET TRENDS THAT REQUIRE A SIMPLE AND CLEAN INGREDIENT LIST. WHERE RAW MATERIALS CAN BE RECOGNISED BY THE CUSTOMER AS HEALTHY, GOOD AND NATURAL.**

## 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 flavor, 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.

## 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.**



# GIUBILEO EXPERIENCE

## 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
- WHITE COFFEE
- CAFFÈ DEL NONNO GIUBILEO (Coffee)
- CANNELLA GIUBILEO (Cinnamon)
- CARAMEL MOU GIUBILEO
- COCCO GIUBILEO (Coconut)
- LIQUIRIZIA ALL'ANICE STELLATO
- GIUBILEO (Star Anise Liquorice)
- MENTA PIPERITA GIUBILEO (Peppermint)
- MALAGA GIUBILEO (Rhum and raisins)
- MANDORLA PREMIUM (Almond)
- NOCCIOLA PIEMONTE IGP GIUBILEO (Piedmont hazelnut - IGP)
- NOCCIOLA GENTILE
- TRILOBATA (Trilobate round hazelnut)
- NOCCIOLA TONDA GENTILE TRILOBATA
- PREMIUM (Trilobate round hazelnut premium)
- 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)
- ROSE
- SALTED CARAMEL
- SPECULOOS
- TIRAMISÙ GIUBILEO
- VANIGLIA GIUBILEO (Madagascar vanilla)
- MAPLE VANILLA
- ZABAIONE DI ZIBIBBO GIUBILEO (Zabajon)
- ZUPPA INGLESE GIUBILEO (English trifle)

## GIUBILEO POWDERS

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

**MASCARGEL GIUBILEO**  
A mascarpone powder to enhance the delicate taste of this fresh cheese. ideal to make “cheesecake” ice cream flavour.

**PURE LIQUORICE**  
A special and sought after taste, ideal for all gelato shops. For the fans of classic gelato.

**MATCHA - NEW**  
For a new Japanese-like high class touch, the true pure Japanese green tea, without addition of colourings or flavors as required by Giubileo. Another excellence and high class touch in your gelato shop.

## CHOCOLATE COPERTURA

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 GRANELLE

Crunchy pralined nuts with the highest quality and the purest ingredients.

- GIUBILEO CARAMELIZED HAZELNUTS
- GIUBILEO PRALINED HAZELNUT GRAINS
- GIUBILEO PRALINE ALMONDS
- GIUBILEO PRALINE PEANUTS

## GIUBILEO CLUB

Those who take part in this programme automatically becomes a member of the Giubileo Club with its wealth of exclusive services and privileges such as free Athenaeum courses with the best teachers in the sector, a copy of the Manual of Excellence, a prestigious book of recipes, tips and tricks; exclusive web pages of unique recipes; a VIP lounge with reserved area during the principle trade fairs; a free subscription to Punto IT; a wealth of advertising material for your business; a complementary supply of È Più high quality milk and cream; use of our special discounts with Bragard for the purchase of haute cuisine uniforms and a consultancy service for all questions of a technical and commercial nature.

Product	Use (g/l)	Conf. (kg/N° bags)
Giubileo Milk Base	150	2,5 x 4
Giubileo Fruit Base	250	2,5 x 4
Giubileo Frutta Più	125	1 x 10
Giubileo Chocolate Base	350	1 x 9
Chocolate Copertura	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 flavors of gelato enhancing both traditional and fruit flavors. 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 flavors (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 flavorful cakes, biscuits and sticks even if stored for a long time in home freezers.



# ICEFIT FITNESS GELATO

**A NEW HIGH ENERGY GELATO IN ANSWER TO TODAY’S DEMAND. IN ANSWER TO THIS TREND COMPRITAL HAS DEVELOPED A HIGH-PROTEIN GELATO WITH MORE THAN DOUBLE THE AMOUNT OF PROTEIN FOUND IN A STANDARD GELATO AND WHICH AMOUNTS TO A QUARTER OF THE GELATO’S TOTAL CALORIES\***

The Comprital high-protein gelato is high in protein and low in fat, so that it is light and tasty at the same time. The ingredients are in powder form and easy to use (a sachet to be diluted in a prescribed amount of luke-warm water); it comes in a variety of flavours

that will appeal to the customer: vanilla, caramel, chocolate and strawberry yoghurt. Also provided the nutritional information and set of simple recipes allowing you to fulfil the “high-protein” claim in a variety of flavours.



**TO PROPOSE IT ALSO  
IN SINGLE PORTIONS**

\* Dedicated himself to creating gelato that was silky, smooth and creamy.

Product	Use (g/l)	Conf, (kg/N° bags)
Icefit Gelato	550	1,25 x 8

**SIN-FREE TEMPTATIONS**





# VEGAN GELATO LAUNCHING NEW TRENDS

THE CHOICE TO BE VEGAN IS INVOLVING INCREASINGLY MORE PEOPLE, IN PARTICULAR AS REGARDS NEW GENERATIONS. THEREFORE, IT IS ACQUIRING THE WEIGHT OF AN ACTUAL CONSUMPTION TREND THAT ADVANCED GELATO MAKING CAN PERCEIVE AND TRANSFORM INTO A BUSINESS OPPORTUNITY. TODAY COMPRITAL OFFERS A COMPLETE LINE OF AVANT-GARDE PRODUCTS TO PREPARE A GELATO FREE FROM ANIMAL INGREDIENTS, BUT FAITHFUL TO THE EXCITING TASTE OF THE BEST HANDMADE TRADITION.

## VEGAN BASE

A completely vegetable base for making gelato suitable for vegans, certified by Vegan Ok, the principle body protecting Vegans in Italy.

## VEGAN CHOCOLATE BASE

A dark chocolate containing no milk products, guaranteed by the Vegan OK association.

## VEGANYO

A yoghurt flavour for an all vegan product, without any animal products. Try it in the delicious strawberry, passion fruit or forest fruits flavours.



## DISPLAY YOUR PASSION

Advertise new trends in gelato flavours and the exclusive quality of your gelateria. Here are two essential ingredients for the success of a gelateria today.

That is why comprital is offering selected shops its own brand advertising campaign for vegan gelato. All you need to do is send Comprital your logo to obtain the files to print posters of your advertising campaign choosing from a choice of styles. A unique chance to advertise the exclusive “difference” of your gelateria in your area.

Product	Use (g/l)	Conf. (kg/N° bags)
Vegan Base	480	1,3 x 8
Vegan Chocolate Base	480	1,3 x 8
VeganYo	480	1,3 x 8

# GELATO VEGAN

BECAUSE WE EXPERIENCE THE BEST TASTE IN WHAT WE LOVE TO EAT.



# IL CIOCCOLATO DI KNAM EVOLUTION

**ERNST KNAM, INTERNATIONALLY FAMOUS CHOCOLATE MASTER AND TV STAR, SIGNS FOR COMPRITAL NEW OFFERS WHICH WILL EMOTION THE WORD OF EXCELLENCE GELATO MAKING. ALL PRODUCED WITH HIGH-QUALITY RAW MATERIALS, FREE FROM ADDED VEGETABLE FATS AND FROM EMULSIFYING AGENTS\*, WITH CANE AND GRAPE SUGAR.**

## CLASSIC 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 flavor. 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.

## WHITE CHOCOLATE

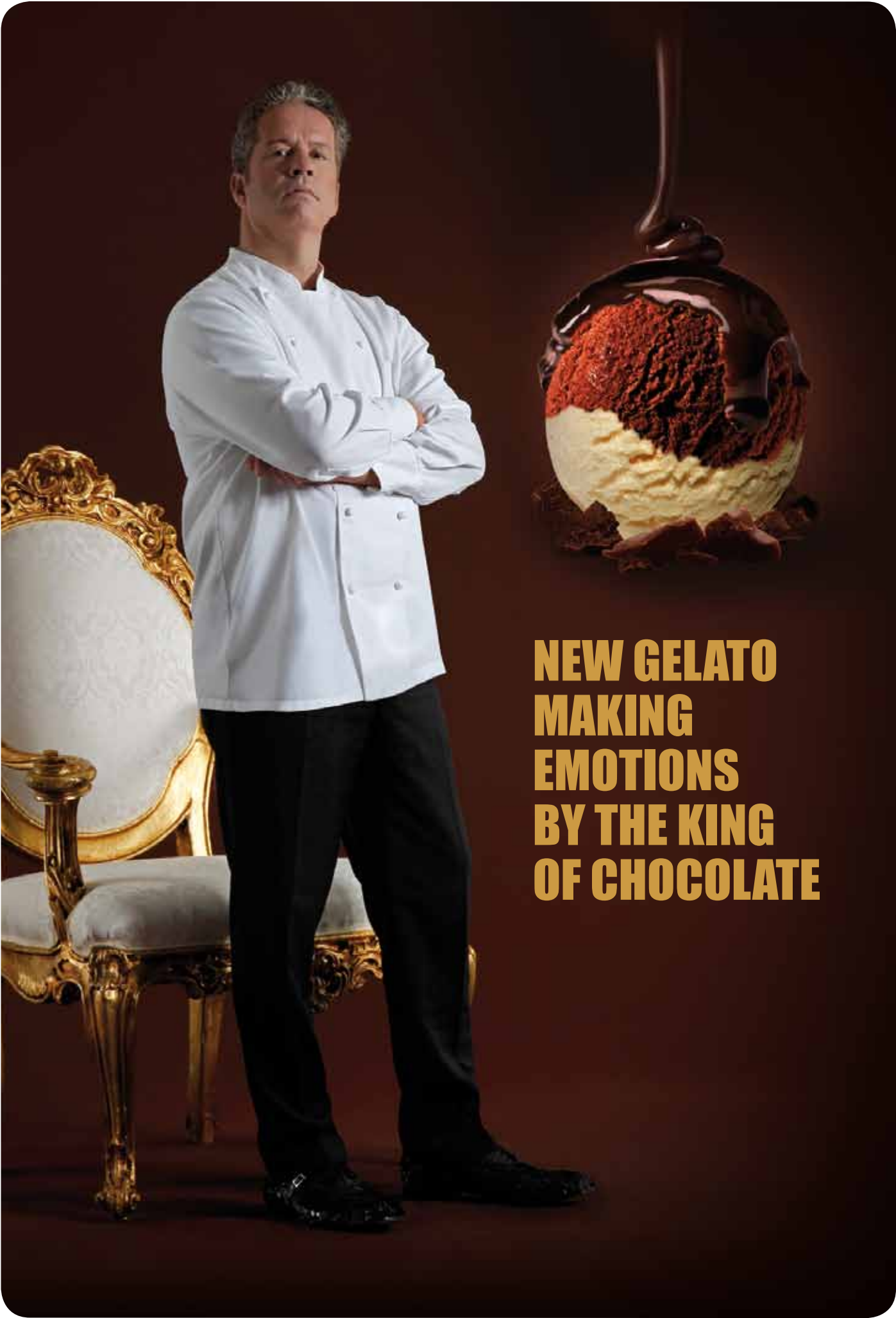
As a natural development of Knam’s chocolate world, the white chocolate is delicate to the palate with hints of berries and vanilla. A top-quality product revealing the whole class of the best master’s inventions.

## DARK CHOCOLATE SAUCE

A delicious and creamy dark chocolate sauce with persistent flavor. Ideal alone, for ripples, layers in gelato, or to prepare milk chocolate shakes. The sauce can be easily served by Smart dispenser.

Product	Use (g/l)	Conf. (kg/N° bags)
Il Cioccolato di Knam Classic Chocolate	480	1,3 x 8
Il Cioccolato di Knam White Chocolate	480	1,3 x 8
Il Cioccolato di Knam Dark Chocolate Sauce	Q.B.	1,0 x 6

\* No emulsifying agents in powdered products



**NEW GELATO MAKING EMOTIONS BY THE KING OF CHOCOLATE**



# 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**

## BASE 50

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

## CHIMERA 50

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

## UNICA 100

A base which is easy to use, with a neutral flavor based on freeze-dried cream which doesn’t cover the taste of the flavoring 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 flavor.

## ITALIA 500 / ITALIA 250

Two complete basic mixtures (add sugar to Italia 250) to prepare a well-balanced gelato with the highest ease and practicalness. A very good quality-price ratio minimizing production errors with the certainty of repeatability of result make the new Italia line a guarantee of success for the users.

## 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.

## 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.

## GROUNDGEL 500

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

## IDRA 50

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



## 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 flavor.

## 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 flavor (a cream flavored 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 flavor, but today it’s available also in a cream version.

## ROYAL BASE 180

A strong milk flavor 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 flavors are rich and tasteful.

## 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 flavor 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* c/f	Conf. (kg/N° bags)
Base	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
Bilanciata Base	100	c	2,5 x 4
Invidia	100	c/f	2,5 x 4
Idra	50	c/f	2,5 x 4
Compripan	100	c	2,5 x 4
Nirvana 100 e 100 R	100	c/f	2,5 x 4
San Marco	100	c/f	2,5 x 4
Groundgel	500	c	2,5 x 4
Royal Base	180	c	2 x 4
Musa	150	c/f	2,5 x 4
Heidi Base	300	c/f	2 x 4
Italia	250	c/f	2 x 4
Italia	500	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.

# 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 46-47). THE ENTIRE KNOW-HOW AND EXPERIENCE OF COMPRITAL IN A BAG.**

## 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.

## 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.

## 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/ 100 g. Today available in the new and practical Tetra Pak packaging.

## 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.

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	1,250 x 10



# BASES FOR SPECIFIC GELATO

COMPRITAL HAS ALWAYS MONITORED THE MARKET TRENDS, AND CAN OFFER SEVERAL LINES THAT CAN MEET EDGE CUSTOMER DEMANDS, LIKE LOW CAL, VEGAN OR ALCOHOLIC GELATO.

## 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 TEA - 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 flavored with natural pastes.

VEGETALIA  
VEGETALIA CACAO  
VEGETALIA VANIGLIA

## RISO & SOIA

The combination of these two vegetables, rice and soya, allows preparing a gelato with clean and fresh taste without sucrose sugar, gluten and milk, with only a few calories and a low glyceric index. The Riso & Soia line is available in different ready tastes, easy to prepare.

RISO & SOIA - RISO & SOIA CACAO

## SPEEDY FRUTTA STV

Gelato free from added sugars made with a lot of fresh fruit but with low calories and glycaemic index. A novelty based on the features of Stevia sweetener. The quick preparation (water, product and fresh fruit) makes it the ideal accessory on the window shelf of handmade gelato makers, who are attentive to the most innovative market trends.

## ALCOLICA

This is our base to make sorbets with wines and spirits: an elegant trend which is becoming increasingly fashionable for attentive artisans. Local wines for connoisseurs or fashion drinks for the youngest shops, Alcolica “bears” well any type of alcoholic drink your want to offer, it is suitable for your creativity and gives fresh and flavorful feelings to the palate.

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 Cacao	500	1,25 x 10
Vegetalia Vaniglia	500	1,25 x 10
Speedy Frutta STV	350	0,9 x 12
Alcolica	500	1 x 10

# CONCENTRATES

GELATO MEANS ALSO COLOUR AND TASTE. SOME POWDERED CONCENTRATED PRODUCTS ACHIEVE A HIGHER QUALITY COMPARED WITH THE MOST FAMOUS FLAVORING PASTE AND WE ARE PROUD TO OFFER A WIDE AND IMPECCABLE RANGE.

## 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 flavoring pastes.

### SUPERLEMON

Lemon flavored powder product with stabiliser, natural flavor and lyophilized lemon juice.

### SUPERLIQUIRIZIA PURA PREMIUM

100% liquorice natural powder without flavor enhancers and sugars.

### SUPERYÒ

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

### YOPIÙ

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

### RINFORZA GUSTO LATTE

Powder product, cold or hot soluble, to boost the flavor of milk gelato at pleasure.

### RINFORZA GUSTO PANNA

Powder product, cold or hot soluble, to boost the flavor of milk gelato at pleasure.

### MASCARGEL

A mascarpone powder to strenghten the taste of your gelato or to create new flavors (ie cheesecake).

### CIOCCOLATO MIX GIUBILEO

An extra pure dark chocolate powder to get all the nuances of the most favourite flavor in the world.

### MATCHA

For a new Japanese-like high class touch, the true pure Japanese green tea, without addition of colourings or flavors as required by Giubileo. Another excellence and high class touch in your gelato shop.

### CIOCCOLATO 130

In Comprital we believe that the best chocolate is in powder and not in paste. Cioccolato 130 is the evidence: added to the white powder, from 80 to 130 grams per litre, it will give you all shades from milk chocolate to dark chocolate.

### SUPERLEMON S.A.

The fragrance of famous speedy limone in this concentrated powder mix. Without stabilisers, it must be added to the fruit mixture, as a simple flavor, without dosing more components, as it often occurs with flavoring paste.

Product	Use (g/l)	Conf. (kg/N° bags)
Superlemon	35	1 x 10
Liquirizia Pura Premium	25	2 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
Cioccolato Mix Giubileo	10/15%	1,5 x 4
Cioccolato 130	130	2,5 x 4
Superlemon S.A.	35	1 x 10

# CLASSICAL PASTES

CLASSIC PASTES RICH IN NOBLE AND EXCLUSIVE FLAVORS. THE PREMIUM LINE FEATURES PRECIOUS PASTE FLAVORS FREE FROM VEGETABLE FATS AND OFTEN ALSO FROM SUGAR, BUT RICH IN NOBLE PRODUCTS SUCH AS COCOA BUTTER, CHOCOLATE, HAZELNUTS, ALMONDS. BESIDES THEY ARE OFTEN FREE FROM COLOURINGS.

## CLASSICAL PASTES

AMARETTO  
AMARETTO GIUBILEO  
AMBROGIO (milk chocolate with pieces of nuts)  
PEANUT  
BABYBLUE (Light blue)  
BIANCOMIL (Fiordilatte)  
BUBBLE GUM  
WHITE COFFEE GIUBILEO  
GRANDFATHER'S COFFEE GIUBILEO  
PREMIUM COFFEE  
CINNAMON GIUBILEO  
CAMEL (Crème caramel)  
CAMEL MOU GIUBILEO  
CHOCO PASTE without sugar  
WHITE CHOCOLATE  
COCONUT  
COCONUT GIUBILEO  
IMPERIAL CRÈME CAMEL  
CREMINGLESE (With eggs and Alkermes)  
CREMVANILLE (With vanilla pods and eggs)  
RUM CROCCANTINO  
CUOR NOCCIOLA (hazelnut with dark chococlote)  
FROLLINO BISCUIT PASTE  
GIANDUIA PREMIUM  
GIANDUIOTTA  
STAR ANISE LIQUORICE GIUBILEO  
PREMIUM LIQUORICE  
MALAGA GIUBILEO (rhum and raisins)  
PREMIUM ALMOND  
MARRON GLACÉ PREMIUM  
MINT  
PEPPERMINT GIUBILEO  
MERINGUE  
MONELLA  
ITALIA HAZELNUT  
NOCCIOLA PIEMONTE IGP GIUBILEO  
HAZELNUT GS  
GREAT FLAVOR DARK HAZELNUT  
HAZELNUT TGT  
WALNUT (Walnuts as first ingredient )  
WHITE PANNACOTTA

PURE PINE NUT  
PISTACHIO  
EXTRA PISTACHIO  
PURE PISTACHIO REALE  
PURE PISTACHIO GIUBILEO  
PURE PISTACHIO GIUBILEO (No colourings)  
PISTACCHIO VERDE DI BRONTE DOP  
PRALICREM (choco-hazelnut cream)  
RUM & RAISIN  
**ROSE GIUBILEO**  
**SALT CARAMEL GIUBILEO**  
SPALMARELLA (Spreadable cream)  
**SPECULOOS GIUBILEO**  
SULTANA (Malaga with egg yolk)  
SUPERCIOKO (With sugar)  
TIRAMISU GIUBILEO (With mascarpone cheese)  
IMPERIAL TIRAMISU (With mascarpone cheese)  
TORRONCINO (nougat)  
APPLE PIE  
TUOCREM PREMIUM (Egg cream)  
TUORLO VIVO (pasteurised egg yolk)  
VANIGLIA 35  
MAPLE VANILLA  
VANILLA D WITH PODS  
FRENCH VANILLA  
VANILLA GIUBILEO  
VANILLA N  
YELLOW VANILLA N  
TAHITI VANILLA  
WHISKY  
ZABAJONE DI ZIBIBBO GIUBILEO (sabajon)  
PREMIUM ZABAGLIONE  
ZUPPA INGLESE GIUBILEO (English Trifle)

Product	Use (g/l)	Conf. (kg/N° vase)
Classical Pastes	50-100	2,5 o 3 x 2

# FRUIT PASTES

OUR LINE OF FRUIT PASTE IS CALLED “PRIMAFRUTTA”. MANY YEARS AGO WE HAVE CHOSEN TO MAKE THEM DIFFERENTLY, IN ORDER THAT THE “FRUIT” INGREDIENT IS ALWAYS THE FIRST OF THE LIST. THAT CHANGED THE ENTIRE PRODUCTION PROCESS USING MODERN AND “NON-BURNING” PREPARING DEVICES WITH THE MOST DELICATE FRUIT, THEY KEEP UNALTERED THEIR FRAGRANCE AND NATURALNESS.

## FRUIT PASTES

APRICOT  
PINEAPPLE  
ORANGE  
BANANA  
STRAWBERRY  
WILD BERRIES  
KIWI  
RASPBERRY  
TANGERINE  
MANGO  
MANGO ALPHONSO  
GREEN APPLE  
MELON

BLUEBERRY  
BLACKBERRY  
PASSION FRUIT  
PEAR  
PEACH  
PINK GRAPEFRUIT  
POMEGRANATE  
WATERMELON

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





# 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 FLAVOR, 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 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 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 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 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	●			●	●	●

## 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 flavors such as zabaglione, rum & raisins, tiramisù, cassata...

## 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 flavors.

## 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.

## GRAPE SUGAR

Fully natural liquid sugar syrup for a best dispersion in mixtures even if cold. Its addition to the mixture makes the gelato creamy and workable with spatula or scoop, delaying its recrystallization and giving the gelato a slight fruity aftertaste enhancing the other added flavors.

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**
Grape Sugar	20	1,3 x 10**

\* Bags \*\*Vases



# SPEEDY

**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 FLAVOR.  
EASY TO STORE AND USE THANKS TO THE USER-FRIENDLY SINGLE-DOSE BAGS:  
THE IDEAL PRODUCT FOR AN ARTISANAL PRODUCTION 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 flavors, a range of classical flavors 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.

## FLAVORS

ACE  
ACE WITH FRUCTOSE  
ALMOND\*  
APRICOT  
ARANCELLO (Orange)  
BABY BLUE\*  
BUBBLE GUM\*  
CARAMEL MOU\*  
CREMA (Egg Custard)\*  
CREMA CATALANA (Creme Brul e)\*  
CR ME CARAMEL\*  
CHOCOLATE\*  
COCONUT MILK\*  
COFFEE CREAM (Cappuccino flavor)\*  
COFFEE SHAKE\*  
DARK CHOCOLATE\*  
ENERGY  
FIORDILATTE (White Vanilla)\*  
GIANDUIOTTO (Hazelnut-Chocolate)\*  
GRAN CIOCCOLATO ELVETIA  
GRAN CIOCCOLATO ELVETIA EXTRA BITTER  
GRAN MILK CHOCOLATE ELVETIA  
GREEN ACE  
GREEN APPLE  
GREEN TEA N  
HAZELNUT\*  
HAZELNUT CHIARA\*  
KIWI

LEMON  
LEMON COSTIERA  
LIME  
LIMONCELLO  
LIQUORICE\*  
MALAGA (Rhum and Raisins)\*  
MAPO (Tangerine-Grapefruit)  
MASCARPONE (Cheesecake)\*  
MATCHA (Green Tea)\*  
MELON  
MINT  
PANNA COTTA\*  
PINK GRAPEFRUIT  
PISTACHIO  
PISTACHIO REALE\*  
POMEGRANATE  
PUMPKIN and AMARETTO\*  
RICOTTA CHEESE\*  
SALTED CARAMEL\*  
SANGUINELLA ORANGE (Blood orange)  
SOLEADA (Tropical)  
STRAWBERRY  
TANGERINE  
TIRAMIS \*  
WALNUT\*  
WATERMELON  
WHITE CHOCOLATE\*  
WHITE CHOCOLATE & COCONUT\*  
YELLOW PEACH  
YELLOW VANILLA\*  
YOGHURT\*  
YOGHURT WITH FRUCTOSE\*  
ZABAIONE (Sabajon)\*

\* To dilute with milk

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	440	1,1 x 10

## 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 flavors are available for a high quality gelato, easy to prepare.

PINEAPPLE - BANANA - STRAWBERRY  
MANGO - MANGO ALPHONSO - WILD BERRIES  
GREEN APPLE - MELON - BLUEBERRY - PEAR  
BLACKBERRY - YELLOW PEACH - SOLEADA

## INCREDIBLY VERSATILE. IT OFFERS GREAT RESULTS IN DIFFERENT MACHINES SATISFYING THE DIFFERENT LEVELS OF INVESTMENT.

## SPEEDY IN BATCH FREEZER

Investing on the Speedy professional tools is the best way to produce easily repeatable high-quality gelato. Thanks to the ease in use, with Speedy you can produce high amounts of gelato with a wide range of tastes without stocking up all single raw materials.

## SPEEDY IN BLENDER

Speedy, milk or water, ice cubes and just blend. Speedy has no borders and and is perfect to prepare ice shakes, smoothies and granita. All available tastes enable to have an infinite menu with a quick and clean work. Alternatively, Speedy Frutta and fresh fruit for a natural product or Speedy Frutta Stevia and fresh fruit for a fruit shake without added sugars. Plus, you can add your creativity.

## SPEEDY IN SOFT SERVE

Low costs, but great results to bring actual fresh gelato to restaurants, coffee shops, yoghurt parlours, hotels... With the Soft Serve machine you can produce trays to store in a negative board or in a small display cabinet to serve gelato with spatula or scoop during the day and have the machine free to serve other products such as, for example, frozen yoghurt, using one of the many Speedy flavors, fresh yoghurt with water or milk.

## SPEEDY IN PLANETARY MIXER

Do you want to make a gelato, but you haven't a batch freezer? Speedy develops a great work also in the planetary mixer, and using fresh cream, you will obtain an "American" rich and creamy gelato. Through the same easy technique and tools, you can prepare tasteful mousses and semifreddi with the different available flavors to delight your customers.

## SPEEDY IN SLUSH MACHINE

Speedy in the slush machine doesn't produce granita, but rich sorbets and flavored cold creams. The Speedy Fior di Latte is a very good neutral milk shake to flavor with our toppings. The other flavors are ready ready to serve. With Speedy fruit flavors, you will obtain exceptional results enriching them with fresh fruit. Speedy Yoghurt is the ideal base to make wonderful smoothies with fruit or toppings.

## SPEEDY IN MICRO GELATO MACHINE

The ideal solution to offer the gelato in small business such as bars, coffee shops, gyms and book stores. A combination between ease in preparation and ease in serving, in addition to a pure taste with the lowest investment.





# 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 PASTE. 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 flavor 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 real chocolate sorbet with creamy texture with a bold and long lasting flavor, 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 flavor of chocolate.

## CIOCCOLATISSIMA

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

## 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.

## GRAN MILK CIOCCOLATO ELVETIA

The milk chocolate is still one of the favoured, above all by youngster and children. Sweet and round with persistence to the palate, taste by taste, with milk and vanilla notes which marry perfectly with the other flavors 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 48), 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).

## 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.



## SPEEDY WHITE CHOCOLATE

Delicate, creamy, sweet and vanilla flavored. The white chocolate is a beloved flavor 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 flavors; and it melts to the palate with the typical butter consistency of the cocoa fat. A must-have!

## GIANDUIOTTA

If you believe that a good Gianduia 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.

## CIOCCOLATO 130

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

## GIUBILEO CHOCOLATE MIX

An extra pure dark chocolate powder to get all the nuances of the most favourite flavor in the world.

Product	Use (g/l)	Conf. (kg/N° bags o 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*
Cioccolato	130	2,5 x 4*
Cioccolatissima	200	0,8 x 10*
Gran Milk Cioccolato Elvetia	600	1,5 x 8*
Speedy White Chocolate	500	1,25 x 8*
Monella	Q.B.	5 x 2**
Gianduiotta	Q.B.	5 x 2**

\* Bugs \*\*Secchiellivase

# RIPPLES AND STRACCIATELLAS (CHOCO CHIPS)

EASILY SPREADABLE PRODUCTS SUITABLE TO COVER THE GELATO SURFACE OR AS A FILLING. 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 crunchy ripple sauce.

**MONELLA**  
Chocolate and hazelnut cream to put raw in a tray at -15°C or to create layers for a “cremino” like preparation.

**OTHER FLAVORS**  
Sour Cherry Premium - Orange - Caramelized Fig Wild Strawberries - Mapo (Lime) - **Monello** **Passion Fruit** - Pralicrem - **Rum&Raisins** - Spalmarella - Toffee Mou - Apple Pie - Whisky Forest Berries - **Coconut Delight**

## 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.

**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 flavor.

**DARK CHOCOLATE 70% GIUBILEO**  
A strong taste for lovers of the true dark chocolate.



Product	Use (g/l)	Conf. (kg/N° bott. o vase)
Ripples		
With Fruit	Q.B.	3 x 2*
With Chocolate	Q.B.	2,5-3 x 2*
Nero Fondente	Q.B.	0,8 x 6**
White Chocolate	Q.B.	3 x 2**
Ciocco 70%	Q.B.	3 x 2**
Copert Ciok	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.

## RIPPLES SAUCES IN BOTTLE

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 flavor of white chocolate. To be used directly on gelato or to flavor coffee, yoghurt or hot chocolate.

**CREMA CIOCCOLATO FONDENTE (DARK CHOCOLATE)**  
A strong and persistent flavor 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 NOCCIOLA (HAZELNUT)**  
Creamy syrup with the intense and typical flavor 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.

Product	Use (g/l)	Conf. (kg/N° bottles)
Topping	Q.B.	1 x 6
Ripple Sauces	Q.B.	0,8 x 6

## TOPPING

SOUR CHERRY	MINT
BANANA	HONEY
COFFEE	BLUEBERRY
CARAMEL	HAZELNUT PREMIUM
CHOCOLATE	TIRAMISÙ
CHOCO-HAZELNUT	TOFFEE MOU
STRAWBERRY	TROPICAL
WILD BERRIES	VANILLA
KIWI	ZABAGLIONE
RASPBERRY	
MANGO ALPHONSO	





# FROZEN YO+

**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 vailable 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+ 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 flavors.



## FROZEN YO+ GREEK

The Greek yoghurt is famous in the world due to its creamy consistency and compactness. A rich and flavorful 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 flavored. 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.

## FROZEN YO+ WATER

A product to dilute simply with water and yoghurt.

## 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.

## FROZEN YO+ STV

The first frozen 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 flavor 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.

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
Smoothy Base	200	0,6 x 8
Flavored	250	1,5 x 10

# SOFT GELATO

**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.**

## SUPERSOFT PANNA/CIOCCOLATO

The supersoft line is ideal to obtain high-level products in the soft-serve device. High creamy consistency with milk or milk and cream, they bear up to 12% of fat in the finished product without mixing. A true pleasure, unique in the soft serve panorama.

## SOFT PANNA/SOFT PANNA PREMIUM

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 flavors. Suitable for both gravity machines and pump machines, they cannot be used with self-pasteurising machines.

## SOFT STRAWBERRY CREAM

A creamy strawberry flavoured soft gelato. Soft in taste and smooth on the palate.



Product	Use (g/l)	Conf. (kg/N° bags)
Preparation for Gelato Soft	400	1,6 x 8
Soft Yogurt	400	1,6 x 8
Spersoft White Vanilla and Chocolate	300	1,6 x 8

# PRODUCTS FOR SLUSH MACHINE/BLENDERS

**POWDER PRODUCTS TO DILUTE WITH WATER OR MILK AND USE IN SLUSH MACHINE OR BLENDER AND THEN FLAVOR AT PLEASURE WITH OUR TOPPINGS OR PASTES.**

## CREME ICE

Powder products to dilute with milk and water and use in the slush machine or in the blender. The flavor of the final results can be characterised by toppings or ripples.

## ICE CAFFÈ

A creamy Columbia coffee flavored slush.

## ICE CIOCCOLATO

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

## ICE LATTE

Slightly vanilla-flavored milk. The ideal mixture for milk shakes or smoothies to flavor with our toppings.

## ICE VANIGLIA

Mellow flavor of the most precious vanilla.

## SOLOFRUTTA

For smoothies and fruit shakes without milk.

## SMOOTHY BASE

For smoothies and shakes with the unique taste of yoghurt.

Product	Use (g/l)	Conf. (kg/N° bags)
Creme Ice	250	1 x 10
Grani Base	150	1 x 10
Grani	170	0,6 x 20

## 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





# SMART MINI CREAMS DISPENSER

**TODAY A SIMPLE TOUCH IS SUFFICIENT TO ENRICH YOUR GELATO WITH A CREAMY “HEART” AND OFFER A UNIQUE TASTE EXPERIENCE. ALL THAT IS POSSIBLE THANKS TO THE SPECIAL CREAMS BY COMPRITAL AND TO “SMART”: THE EXCLUSIVE AND COMPACT MINI DISPENSER. AN IDEA EXTENDING YOUR OFFER THAT CAN BE USED AS A TOPPING SAUCE, CREAM IN CUP OR CREAMY “SHOT” IN 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!

## KNAM’S DARK CHOCOLATE SAUCE

A delicious and creamy dark chocolate sauce with persistent flavor. Ideal alone, for ripples, layers in gelato, or to prepare milk chocolate shakes. The sauce can be easily served by Smart dispenser.

Product	Use (g/l)	Conf. (kg/N° vase)
Gianduiotta	Q.B.	5 x 2
Il Cioccolato di Knam Dark Chocolate Sauce	Q.B.	1,0 x 6



# BASES FOR SEMIFREDDO

**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-portion 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.

## CREMÌ

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



# BASES FOR SEMIFREDDO

## 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 flavor with eggs and with a note of vanilla bourbon.

### GRANMOUSSE CHOCOLATE

A strong bitter chocolate flavor.

### GRANMOUSSE PANNA

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

### NEUTRAL GRANMOUSSE

Non-flavored granmousse base to be flavored at your own preference by adding any paste from our Giubileo, Classic and Primafrutta range.

## 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.

## GLASSÉ

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

GLASSÉ CHOCOLATE  
GLASSÉ STRAWBERRY

## DECORI

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.

## FILLING

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

Product	Use (g/l)	Conf. (kg/N° bags o bott.)
Monrò	500	2,5 x 4
Biancocreem	500	2,5 x 4
Cremi	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**
Granmousse Neutra	400	1 x 6*
Granmousse	500	1 x 6*
Decorì	Q.B.	1 x 6*

\* 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





**INNOVATION  
IS OUR STORY**



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