



**INGREDIENTE PROFESSIONALE IN FABRICAREA
INGHETATEI SI A PRODUSELOR DE PATISERIE**



Catalog Catalogue

Professional ingredients for Ice-cream and Confectionery

Scurt istoric

Activitatea productiva a familiei Petroni a inceput in 1882 si, de 30 de ani impreuna cu Geladis s-a specializat in domeniul fabricarii inghetatei si a produselor de patiserie. Compania noastra are un istoric bogat in succese si inovatii in domeniu si este prezenta in fiecare continent de pe glob.

Astazi,este una dintre cele mai complete societati de productie.

Produse:

Ingredientele noastre sunt rezultatul anilor de cercetare, inovatie si munca intensa, motivata de pasiunea si grija deosebita fata de clientii nostri astfel ca, ne asiguram in permanenta sa punem la dispozitia acestora produse de cea mai inalta calitate. Ingredientele au misiunea de a inspira creativitatea consumatorilor, de a le oferi, prin combinarea noilor produse si gusturi posibilitatea de a-si depasi limitele imaginatiei. Folosim doar ingrediente atent selectate de cea mai buna calitate, obtinute din culturi garantate. Misiunea noastra este sa oferim mereu produse de calitate superioara, la cele mai inalte standarde europene, garantand, de la siguranta materiilor prime pana la produsul finit. De-a lungul anilor, bazandu-ne pe o vasta traditie dar si cercetari mereu noi, produsele noastre s-au dovedit de neinlocuit venind in sprijinul clientilor si satisfacand orice nevoie in domeniu.

History

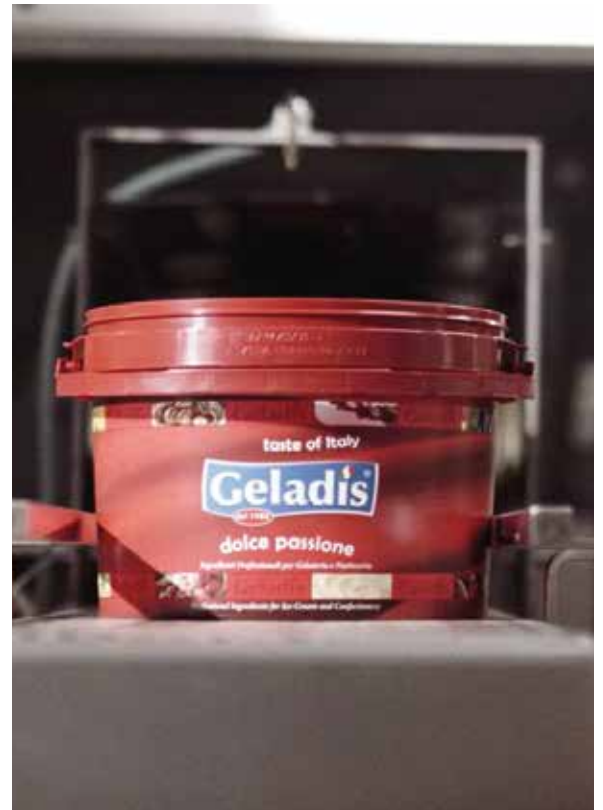
Petroni's family began its business way back in 1882 and for over 35 years with Geladis has specialized in the ice cream and pastry sector.

On every continent you have collected successes and brought something new to the market by constantly renewing yourself. Today it is one of the most complete manufacturing companies.

Products

Our ingredients are the products of years of research, innovation and hard work, all motivated by a passion to provide only the highest quality to consumers. Our ingredients are intended to serve and inspire the creativity of our customers as the possibilities for novel product and flavor combinations are truly limitless as one's imagination.

All of our products begin with selected ingredients obtained from reliable sources. Our commitment to uncompromised standards of quality and safety are unmatched, from the raw ingredients to the final packaging. Throughout the years, our products have proven to satisfy and enhance any occasion whether relying on old favorites or focusing on new innovations.



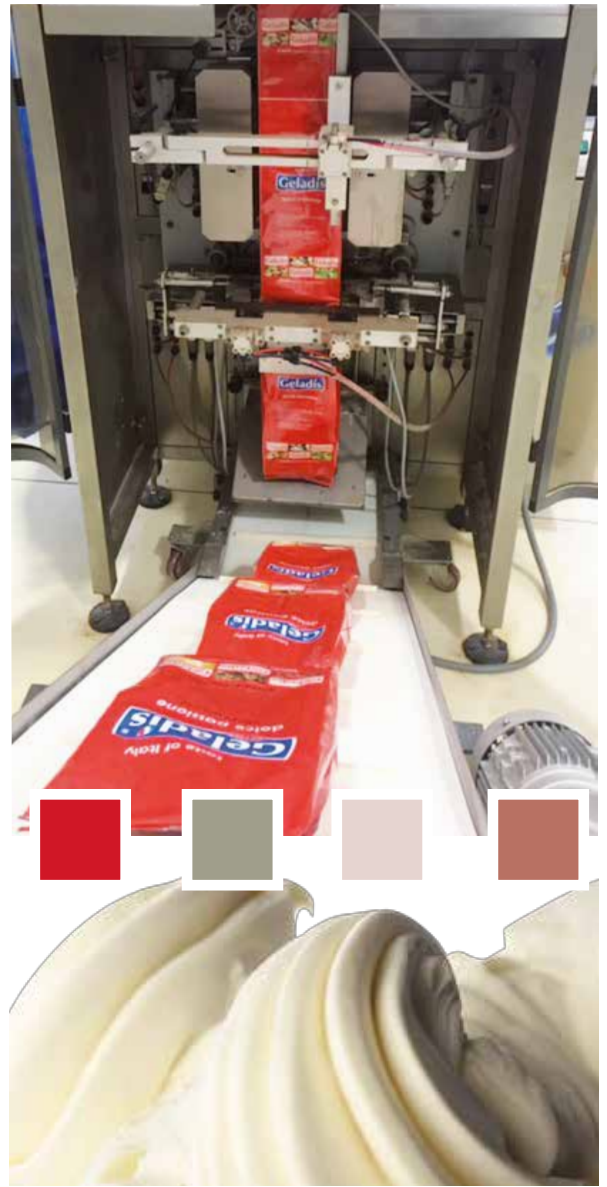
Traditie in inovatie

Producatori de peste un secol
inovatori de 5 generatii





Tradition and innovation
Producers for over a century,
innovators from 5 generations



Training

Geladis este tot mai constienta de nevoia de a investi in instruirea angajatilor sai si de aceea este permanent direct implicata in sustinerea si organizarea de cursuri de formare atat pentru angajatii cat si pentru clientii sai, - cursuri care se tin fie, in „Centrul de Formare” al societatii Geladis, fie, organizandu-le la sediul societatilor clientilor sai. Avem convingerea ca formarea si instruirea tinerilor si nu numai este cheia succesului si, tocmai de aceea, prin vasta noastra experienta si suport continuu venim in sprijinul tuturor organizand cat mai multe traininguri.

Servicii

Geladis are o echipa de agenti de vanzari si consultanti bine pregatita care sta la dispozitia clientilor sai satisfacand astfel orice exigenta a acestora. Punem la dispozitia clientilor nostri un Expert Team foarte dinamic, mereu gata sa intervină in satisfacerea eventualelor nevoi.

Training

More than an producer company, Geladis has an unwavering commitment to education and training of our customers with the organization of courses provided by our Professional Training Center. We believe that education is the key to success and we consider our training as part of our company's service to provide our students with all the tools necessary to be successful in their business with a wide range of knowledge and a continued support.

Service

Geladis has a dedicated sales and service team who serves as an excellent source for all our clients' needs. Our customers are supported by a sales system and a dynamic team that provides comprehensive assistance for any need.

CUPRINS

Index

5

**GAMA
PRODUSELOR
PENTRU
FABRICAREA
INGHETATEI**
Ice-Cream products

11

**PASTE SI
CREME
CLASICE**
*Classic Pastes
and Classic
Swirling Products*

24

**LINIA
BAR**
Bar Line

36

**LINIA
FRUCTE
CONFIATE**
Candied Line

46

COLORANTI
Coloring

18

**PASTE
DE FRUCTE**
Fruit Pastes

28

TOPPINGURI
Toppings

39

**GLAZURI
LUCIOASE**
Mirror Icings

50

**CIOCOLATA
SUPREM**
Supreme chocolate

30

**LINIA
PATISERIE**
Pastry Line

42

**PASTE
PENTRU
MODELAJ**
Model Paste

56

**MATERII
PRIME**
Raw Materials

**GAMA
PRODUSELOR
PENTRU
FABRICAREA
INGHETATEI**

ice-cream products



INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA



INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA



Baze pudra pentru inghetata cu lapte

Powder bases for milk ice-cream.

Baza se prepara la rece si se obtine o inghetata artizanală cremoasă și consistentă. Produsul este sub formă de pudră și este utilizat în amestecul de bază obținându-se astfel o inghetată perfect balansată cu un rezultat optim între consistență și aspectul acesteia în final. Baza se poate prepara și la cald cu o compoziție complexă pentru aceia care adora o inghetată plină de savoare.

Cold base for the preparation of a rich and creamy artisan milk-based ice-cream. Powder product to be used in the preparation of the base mix to obtain a perfectly balanced ice cream with an excellent result of structure and tightness in the tray. Hot base with a composition dedicated to those who love an ice cream that maximizes the flavours with which it is mixed.

Cod. Cod.	Descriere Description	g/lt 		pz 	kg
001	Fiordipanna Antica® 50/F	50 g		8	2.5
002	Fiordipanna Antica® 100/F	100 g		8	2.5
003	Fiordipanna Antica® 100/F Super	100 g		8	2.5
004	Fiordipanna Antica® 200/F	200 g		8	2.5
105	Grancioc 200 F/C	200 g		8	2.5
100	PlusPann (alto volume)	200 g		8	2.5
008	Tris 150 F/C	150 g		8	2.5
104	Basemia 200/C	200 g		8	2.5
106	Dairy	250 g		8	2.5
101	Fiordipanna Antica® 50/C	50 g		8	2.5
102	Fiordipanna Antica® 100/C	100 g		8	2.5
103	Fiordipanna Antica® 100/C Super	100 g		8	2.5
10211	Fiordipanna Neutra 100/C	100 g		8	2
1021	Fiordipanna Neutra 50/C	100 g		8	2

Baze pudra pentru inghetata de fructe

Powder bases for fruit ice-cream.

Modalitatea de preparare a acestei baze este la rece. Este o modalitate perfectă care permite fructelor să se mențină proaspete și gustoase și astfel să obținem o inghetată cu aspect compact și nu lucios, plină de savoare care rezistă bine și la vitrină.

Cold base for the preparation of fruit ice cream. It is a perfect base to enhance all the freshness of the fruit, obtaining an ice cream with a compact structure, not glossy, that keeps its characteristics



Cod. Cod.	Descriere Description	g/lt 		pz 	kg
301	Basefructa® 50/F	50 g		8	2.5
302	Basefructa® 100/F	100 g		8	2.5







Baze pudra pentru inghetata de iaurt

Powder bases for yogurt ice-cream.

Cu produsele din linia iaurt obtinem o inghetata cu un aport redus de calorii si cu aspect foarte cremos. Usor de utilizat atat cu masinile Soft cat si cu cele tradizionale.

With the range of yogurt ice cream you get very creamy low-calorie ice cream, which can be made with either the soft machine or the conventional

Cod. Cod.	Descriere Description	g/lt 		pz 	kg 
030	Yogo 30/F	30/50 g	■	8	2.5
335	Yogomio 100/F	100 g	■	8	2.5
23225	Lactiv Yogo	30 g	■	6	1

Zaharuri speciale pentru inghetata

Special sugar for Ice-Cream

Pentru inghetata: ofera volum si tartinabilitate inghetatei

Pentru patiserie: potrivit pentru aluat dospit

Specific product for voluminous and easy to spread ice cream

Specific product indicate for suitable for leavened dough



Cod. Cod.	Descriere Description	pz 	kg 
101022	Polarina	2	4
2300119	Sugar Light	8	2





Neutri

Neutrals

Produse care contin o gama completa de stabilizatori si emulgatori care redau o inghetata cu aspect consistent, compact si cremos.

Complete emulsifiers and stabilizers products, which are able to guarantee and ice cream with a creamy and compact texture.



Cod. Cod.	Descriere Description	g/lt 		pz 	kg 
10113	Neutro Crema	4/10 g	■	6	1
10201	Neutro Italia 5/C	5 g	■	6	1
10203	Neutrofructa 10/F	10 g	■	6	1
10204	Neutro Millennium 10 F/C	10 g	■ ■	6	1
10202	Superneutro 2 F/C	2 g	■ ■	6	1





Baze perfect balansate care contin lapte pudra *Balanced bases for creams.*

Baze perfect balansate pentru obtinerea unei inghetate cu aspect matasos si catifelat.

Perfectly balanced bases ideal to obtain, in any use, a durable fine and velvety ice cream.

Cod. Cod.	Descriere Description	g/lt 		pz 	kg
10212	Mastro C/50	50 g	■	8	2
10310	Cremopan® C/50	40/50 g	■	8	2
10221	Cremopan® F/C 100	100 g	■ ■	8	2
10381	Cremopan® C/100 Neutra	100 g	■	8	2
10241	Fiordipanna F/C 100	100 g	■ ■	8	2
10523	Milky	200 g	■ ■	8	2
10561	Base K2	125 g	■	8	2

Baze perfect balansate pentru inghetata de fructe *Balanced bases for fruit ice-cream*

Balanced bases for fruit ice-cream



Baze specifice pentru inghetata de fructe care contine fie fructe proaspete, fie piure de fructe.

Specific bases ideal to work with both fresh fruit and fruit pastes.

Cod. Cod.	Descriere Description	g/lt 		pz 	kg
10450	Sorbettone F/50	50 g	■	8	2
10822	Lemongel F/100	100 g	■	8	2
10431	Fructopan® F/100	80/100 g	■	8	2





Gama produselor dietetice

Healthy Line

Un rasfat culinar plin de savoare fara grasimi si zahar *Dietetic product. All the quality of our ice cream without fats and sucrose.*





Cod. Cod.	Descriere Description			pz 	kg 
230112	Leggera Banana	<i>Leggera Banana</i>	■	10	1,4
230102	Leggera White	<i>Leggera White</i>	■	10	1,4
230062	Leggera Cafea	<i>Leggera Coffee</i>	■	10	1,4
230040	Leggera Cioco	<i>Leggera Chocolate</i>	■	10	1,6
230122	Leggera Cocos	<i>Leggera Coconut</i>	■	10	1,4
230132	Leggera Capsuni	<i>Leggera Strawberry</i>	■	10	1,2
230052	Leggera Fructe	<i>Leggera Fruit</i>	■	10	1,2
230142	Leggera Lamaie	<i>Leggera Lemon</i>	■	10	1,2
230152	Leggera Pepene Galben	<i>Leggera Melon</i>	■	10	1,2
230030	Leggera Frisca	<i>Leggera Panna</i>	■	10	1,4
230072	Leggera Vanilie	<i>Leggera Vanilla</i>	■	10	1,4
230092	Leggera Iaurt	<i>Leggera Yogurt</i>	■	10	1,4

Gama Wellbeing *Wellbeing Line*



Produsele din aceasta gama sunt bogate in fibre vegetale solubile (inulina). Fibra prezenta in Baza pudra pune in valoare caracteristicile biologice si nutritionale ale inghetatei artisanale.

Wellbeing products are rich of vegetable soluble fibres (inulin). Inulin improve the biological and nutritional characteristics of the homemade ice cream.

Cod. Cod.	Descriere Description	g/lt 		pz 	kg 
230011	Benecream F/100	100	■	8	2
230021	Benefruit F/100	100	■	8	2
2300118	Benecream Light	100	■	8	2

Light
No Fat
Sugar Free





Il gelato artigianale. In metà tempo.

Inghetata artizanala preparata in timp record

Perfect to easily and quickly obtain creamy and spread ice cream.

Cod. Cod.	Descriere Description					
90443	Pepene	Watermelon	1 plic + 2,5 lt apa		10	1,2
91612	Ananas	Pineapple	1 plic + 2,5 lt apa		10	1,2
90382	Portocale Sanguinello	Blood Orange	1 plic + 2,5 lt apa		10	1,2
90432	Cirese	Cherry	1 plic + 2,5 lt apa		10	1,2
90452	Cocos	Coconut	1 plic + 2,5 lt apa		10	1,4
90323	Capsuni	Strawberry	1 plic + 2,5 lt apa		10	1,2
90422	Fructe de padure	Berries	1 plic + 2,5 lt apa		10	1,2
90313	Lamaie	Lemon	1 plic + 2,5 lt apa		10	1,2
90362	Limoncello	Limoncello	1 plic + 2,5 lt apa		10	1,2
90372	Mar Verde	Green Apple	1 plic + 2,5 lt apa		10	1,2
90492	Pepene Galben	Melon	1 plic + 2,5 lt apa		10	1,2
91610	Fructe	Fruit	1 plic + 2,5 lt apa		10	1,2
90233	Cafea	Coffee	1 plic + 2,5 lt apa		10	1,4
90236	Chantilly	Chantilly	1 plic + 2,5 lt apa		10	1,4
92012	Cheesecake	Cheesecake	1 plic + 2,5 lt apa		10	1,4
90223	Ciocolata	Chocolate	1 plic + 2,5 lt apa		10	1,5
91312	Ciocolata Maracaibo	Maracaibo Chocolate	1 plic + 2,5 lt apa		10	1,75
90252	Fiordilatte	Fiordilatte	1 plic + 2,5 lt apa		10	1,4
90212	Tiramisù	Tiramisù	1 plic + 2,5 lt apa		10	1,4
90213	Vanilie	Vanilla	1 plic + 2,5 lt apa		10	1,4
90243	Iaurt	Yogurt	1 plic + 2,5 lt apa		10	1,4





INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA

PASTE SI VARIEGATI CLASICI

*Classic Pastes and
Classic Swirling Products*





Paste clasice

Classic Pastes

Arome clasice gata de uz- de adaugat in amestecul de baza care contine lapte.

Classical Italian flavours to add to a ready milk mixture.

Cod. Cod.	Descriere Description				
703	Amaretto	Amaretto	100 g	2	3/6
5563	Ciocolata Alba	White Baciotto	100 g	2	3
587/3	Ciocolata cu Cafea	Coffee Baciotto	100 g	2	3
5993	Ciocolata Fondanta	Dark Baciotto	100 g	2	3
5883	Baciotto Gianduia	Gianduia Baciotto	100 g	2	3
5893	Ciocolata cu Alune	Hazelnut Baciotto	100 g	2	3
7084	Bisco Lemon	Bisco Lemon	100 g	2	3/5
7085	Bisco Orange	Bisco Orange	100 g	2	3/5
7106	Bisco White	Bisco White	100 g	2	3/5
7071	Babà Giamaicano	Jamaican Babbà	100 g	2	3/6
25024	Bubble Gum	Bubble Gum	80/100 g	2	3/6
708	Biscuite	Cookie	80/100 g	2	3/6
709	Scortisoara	Cinnamon	80 g	2	3/6
712	Caramel	Caramel	80 g	2	3
7166	Caramel Sarat	Salad Caramel	80 g	2	3/6
713	Cassata Siciliana	Cassata Siciliana	100 g	2	3/6
714	Ciokkoblanc (white bianco)	Ciokkoblanc (whitechocolate)	100 g	2	3/5
790	Cream Wafer	Cream Wafer	100 g	2	3/5,5
700	Creme Brulée	Creme Brulée	100 g	2	3/6
7541	Crema Classica	Classic Cream	100 g	2	3/6
716	Cremino	Cremino	100 g	2	3
7141	Ciocolata Bitter	Bitter Chocolate	100 g	2	3/5
791	Coccociocco	Coccociocco	100 g	2	3/5
79012	Fiococereal White	Fiococereal White	100 g	2	2,5



INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA





Paste clasice

Classic Pastes

Arome clasice gata de uz- de adaugat in amestecul de baza care contine lapte.

Classical Italian flavours to add to a ready milk mixture.



Cod. Cod.	Descriere Description				
724	Gianduia	Gianduia	100 g	2	3/6
7716	Lemonpastry	Lemonpastry	100 g	2	3/6
730	Liquirizia	Licorice	100 g	2	3/6
731	Malaga	Malaga	100 g	2	3/6
737	Marron Glacè	Marron Glacè	100 g	2	3/6
742	Menta	Mint	50 g	2	3/6
850	Panettone	Panettone	80 g	2	3/6
7471	Pannacotta	Pannacotta	100 g	2	3/6
799	Pastiera Napoletana	Pastiera Napoletana	80/100 g	2	3/6
752	Fistic Gold	Gold Pistachio	100 g	2	3/6
757	Tartufo	Truffle	100 g	2	3/5
759	Tiramisù	Tiramisù	100 g	2	3/6
760	Torroncino	Torroncino	100 g	2	3/5
761	Torroncino Lemon	Torroncino Lemon	100 g	2	3/5
763	Vanilie Alba	White Vanilla	80 g	2	3/6
765	Vanilie Bourbon	Bourbon Vanilla	80 g	2	3/6
764	Vanilie Galbena	Yellow Vanilla	80 g	2	3/6
766	Zabaione Crema	Zabaglione	100 g	2	3/6
767	Zuppa Inglese	Trifle	50 g	2	3/6





Gama produselor cremoase 50% si stabilizatori

Cremose Line 50% and stabilized

Paste cremoase balansate perfect de gustul intens, optime pentru obtinerea inghetatei si in procesul de aromatizare al cremelor bavareze, mousses si semifreddi.

Fatty balanced and stabilized pastes ideal to prepare ice creams with strong taste and to aromatize bavaroises, mousses and semifreddi.



Cod. Cod.	Descriere Description				
107491	Pasta cremoasa de Migdale <i>Almond Cremosa</i>		100 g	2	3
107981	Pasta cremoasa de Nuca <i>Walnut Cremosa</i>		100 g	2	3
107988	Pasta cremoasa de Alune <i>Hazelnut Cremosa</i>		100 g	2	3
107989	Pasta cremoasa de Fistic <i>Pistachio Cremosa</i>		100 g	2	3

CENTO X CENTO

Cento x cento

Paste cremoase de fructe uscate, atent selectionate din culturi garantate.

Fatty pastes of dried fruit selected among the regional excellences.



Cod. Cod.	Descriere Description				
29722	Arahide 100% <i>American Peanut</i>		80/100 g	2	3
710	Grancaffè Arabica 100% <i>Caffè Arabica</i>		25/30 g	2	3/5
21225	Migdale <i>Mandorla Pura</i>		80/100 g	2	3/5
24624	Migdale Mari <i>Big Almond</i>		80/100 g	2	3
21992	Fistic Mediteranean <i>Mediterranean Pistachio</i>		80/100 g	2	3/5
21954	Fistic Sicilia 100% <i>Sicily Pistachio</i>		80/100 g	2	3/5
747	Nuci Sorrentina <i>Noce Sorrentina</i>		80/100 g	2	3/5
118	Pesto de Fistic <i>Pistachio pesto</i>		100 g	2	3









Alunele de padure

The hazelnuts



Atent selectionate, supuse unei tehnici performante de prajire si rafinare, alunele din Pasta cremoasa dau un plus valoare gamei Gelip, asigurand astfel clientilor nostri cea mai inalta calitate in realizarea diverselor deserturi.

The accurate selection of the product, the perfect roasting and the elevated refining make the Hazelnut pastes a real flagship of the entire Gelip productions.

Cod. Cod.	Descriere Description				
2611	Alune brune Cuneese (stabilizate) <i>Brown Cuneese Hazelnut</i>		80/100 g	2	3
745	Alune Reale (brune) <i>Real hazelnut</i>		80/100 g	2	3/5
627/3	Alune TGT Piemonte <i>TGT Piedmont Hazelnut</i>		80/100 g	2	3/5
7451	Alune (stabilizate) <i>Nocciolissima</i>		80 g	2	3/5








Variegati Clasici

Classic Variegates

Produse concepute a fi folosite atat in compozitia inghetatei cat si pentru decorarea acesteia, la fel si pentru mouss-uri si semifreddi.



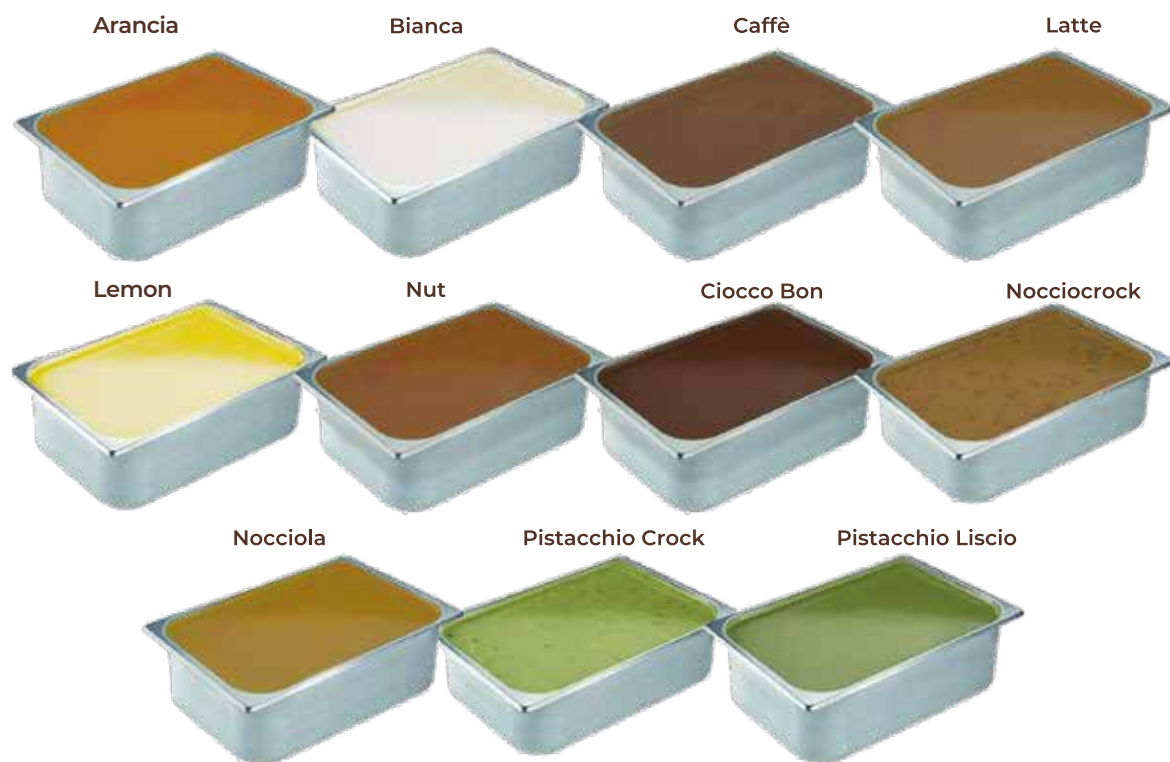
Indicated to decorate the surface and the inside of the ice cream in the tubs, trays, mousses and semifreddi.




Cod. Cod.	Descriere Description			
6323	Baciotto de Cafea	Coffee Baciotto	2	3
6123	Baciotto Fondant	Dark Baciotto	2	3
6333	Baciotto Gianduia	Gianduia Baciotto	2	3
6020	Baciotto Alune	Hazelnut Baciotto	2	3
7107	Bisco Black	Bisco Black	2	3/5
6462	Bisco Lemon	Bisco Lemon	2	3/5
6463	Bisco Orange	Bisco Orange	2	3/5
646	Biscuite de Ciocolata	Chocolate Biscuit	2	3/6
7120	Caramel Sarat	Salated Caramel	2	3/6
643	Crem Caramel	Crem Caramel	2	6
7911	Cocos Wafer	Cocco Wafer	2	3/5
089	Croccandor	Croccandor	2	3/5,5
64643	Fioccoreale Fondant	Dark Fiocco-cereals	2	2,5
64642	Fioccoreale Lapte	Milk Fiocco-cereals	2	2,5
64644	Fioccoreale Fistic	Pistachio Fiocco-cereals	2	2,5
656	Mou Cream	Mou Cream	2	3
6153	Noccio Flakes	Noccio Flakes	2	3/5
42343	Novaciock	Novaciock	2	6
841	Riso Ciocc	Riso Ciocc	2	3/5
22024/4	Stracciatella Asciutta	Stracciatella	2	4
6145	Toffee Arahide	Toffee Peanuts	2	3/5
6141	Toffee Arahide Pralinate	Toffee Peanuts Praline	2	5
680	Ciocconut Arahide cu granule	Ciocconut Peanut with grains	2	3/5
784	Wafer Cacao	Wafer Cocoa	2	3/5,5
788	Wafer Alune	Wafer Hazelnut	2	3/5
7886	Wafer Pralinat Cacao	Cocoa Pralined wafer	2	3
788/1	Wafer Pralinat Alune	Hazelnut Pralined wafer	2	3
7882/5	Wafer Pralinat Alune-Light	Light Hazelnut Pralined wafer	2	3
647	Migdale White cu granule	Wafer Hazelnut	2	3/5
650	Migdale - Cafea cu granule	Mandorlato Coffee with praline	2	3
648	Migdale - Ciocolata cu granule	Chocolate almond with praline	2	3
649	Migdale- Alune cu granule	Hazelnut almond with praline	2	3



Sunt crème concentrate tartinabile, foarte cremoase, indicate în stratificarea înghețatei în vaschete.

The Mantelle are spreadable creams with a high creaminess suitable for stratification in trays.



Cod. Cod.	Descriere Description		pz 	kg 
4066	MANTELLA Portocale	Mantella Orange	3 Kg.	2x Pz. X Box
12989	MANTELLA White	Mantella white	3 Kg.	2x Pz. X Box
4063	MANTELLA Bitter	Mantella Bitter	3 Kg.	2x Pz. X Box
40443	MANTELLA Cafea	Mantella coffee	3 Kg.	2x Pz. X Box
4044	MANTELLA Ciocco Bon	Mantella Ciocco Bon	3 Kg.	2x Pz. X Box
4033	MANTELLA Lapte	Mantella milk	3 Kg.	2x Pz. X Box
4067	MANTELLA Lemon	Mantella Lemon	3 Kg.	2x Pz. X Box
4073	MANTELLA Alune	Mantella hazelnut	3 Kg.	2x Pz. X Box
12991	MANTELLA Noccio Crock	Mantella hazelnut crock	3 Kg.	2x Pz. X Box
403	MANTELLA Nut	Mantella nut	3 Kg.	2x Pz. X Box
6521	MANTELLA Fistic Crock	Mantella ice pistachio	3 Kg.	2x Pz. X Box
6522	MANTELLA Fistic Simplu	Mantella smooth pistachio	3 Kg.	2x Pz. X Box

PASTE DE FRUCTE

Fruit Pastes



INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA



Paste de fructe

Fruit Pastes

Paste concentrate de fructe; pentru un rezultat optim este recomandat sa folositi bazele marca Geladis. Prin consistenta si cremozitatea lor, Pastele de fructe se pot utiliza ca si intaritori in realizarea inghetatei pe baza de fructe chiar si proaspete.

Concentrated fruit pastes. For the most successful ice cream, we suggest to use Geladis bases. Fruit pastes can be used as strengtheners for ice cream made with fresh fruit. A new range of pastes with a high fruit content to quickly make an excellent ice cream, with no need to add fresh fruit.



Cod. Cod.	Descriere Description				
611	Asprolina (acidificante liquido)	Asprolina	20 g	6	1
701	Caise	Apricot	80 g	2	3/6
702	Cirese Negre	Sour Black Cherry	80 g	2	3/6
704	Ananas	Pinapple	80 g	2	3/6
705	Pepene	Watermelon	80 g	2	3/6
706	Portocale	Orange	80 g	2	3/6
738	Banana	Banana	80 g	2	3/6
605	Bitter	Bitter	80 g	2	3/6
575	Cedru	Citron	80 g	2	3/6
576	Cirese	Cherry	80 g	2	3/6
720	Champagne	Champagne	150 g	2	3/6
715	Cocos	Coconut	80 g	2	3/6
721	Capsuni	Strawberry	80 g	2	3/6
722	Fructe de Padure	Mixed Berries	80 g	2	3/6
726	Kiwi	Kiwi	80 g	2	3/6
727	Zmeura	Raspberry	80 g	2	3/6
773	Lemongello	Lemongello	40 g	2	3/6
729	Limone Italia®	Limone Italia®	40 g	2	3/6
732	Mandarine	Tangerine	80 g	2	3/6
735	Mango	Mango	80 g	2	3/6
736	Maracuja	Maracuja	80 g	2	3/6
739	Mar Verde	Green Apple	80 g	2	3/6
741	Pepene Galben	Melon	80 g	2	3/6
743	Afine	Bilberry	80 g	2	3/6
744	Mure	Black Berry	80 g	2	3/6
748	Papaya	Papaya	80 g	2	3/6
750	Pere	Pear	80 g	2	3/6
749	Piersici Galbene	Yellow Peach	80 g	2	3/6
789	Grepuri	Pink Grapefruit	100 g	2	3/6
751	Coacaze negre	Black Current	80 g	2	3/6



INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA



Variegati de fructe

Fruit Variegates

Ideal pentru decorarea in intregime a inghetatei, atunci cand este prezentata in vaschetele specifice, sau in pahare, conuri, cupe etc dar si in interiorul compozitiei. De asemenea este potrivit si in realizarea si decorarea produselor ca: mousses, semifreddi etc.

Indicated to decorate the surface and the inside of the ice cream in the tubs, trays, mousses and semifreddi.

Cod. Cod.	Descriere Description		pz 	kg 
642	Cireșe Negre	Sourcherry	2	3
6433	Ananas	Pineapple	2	6
641	Portocale	Orange	2	3
6516	Cocos	Coconut	2	3
634	Smochine de India	Prickly pear	2	3
6543	Capsuni	Strawberry	2	6
640	Fructe de padure	Berries	2	3
639	Zmeura	Raspberry	2	3
7351	Lamaie	Lemon	2	3
64522	Mango	Mango	2	3
671	Rodie	Pomegranate	2	3
635	Afine	Blueberry	2	3
7545	Pere	Pear	2	3





Baze gata de uz, bogate in fructe uscate, 100% balansate pentru a obtine o inghetata cremoasa si tartinabila , adaugand doar apa.

Ready-to-use balanced bases, rich of 100% fresh fruit and ideal to obtain a creamy and spread ice cream only with the addition of water.

Cod. Cod.	Descriere Description				
32833	Smochine de India	<i>Prickly Pear</i>	200	2	3,5/6
31133	Fructe de padure	<i>Wild Berries</i>	200	2	3,5/6
30733	Dude	<i>Mulberry</i>	200	2	3,5/6

Variegati Clasici si Fructe

Classic and fruit variegates

Ideal pentru a decora inghetata prezentata atat in vaschete cat si in cupa sau con, diverse deserturi

Ideal to decorate the ice cream tubs, cups and es-serts, filled chocolates, mousses and semifreddi.



Cod. Cod.	Descriere Description			
500124	Variegone Cireșe Negre	<i>Sourcherry Variegone</i>	2	3,5
500725	Variegone Capsuni	<i>Strawberry Variegone</i>	2	3,5
500723	Variegone Fructe de padure	<i>Wood Fruit Variegone</i>	2	3,5




Cremogel - Pronto Gelato

Cremogel - Gata de uz

Este un produs sub forma de pasta, perfect balansat pentru a realiza o inghetata cu bucatele de fructe proaspete, pasteurizata in maniera rapida.



Balanced pastes ideal to obtain an ice cream with fresh fruit pieces quickly pasteurised.

Cod. Cod.	Descriere Description				
40410	Cirese Negre	<i>Sourcherry</i>	1 Brt + 3 Brt Apa o Lapte	6	1,4
40412	Ananas	<i>Pineapple</i>	1 Brt + 3 Brt Apa o Lapte	6	1,4
40413	Banana	<i>Banana</i>	1 Brt + 3 Brt Apa o Lapte	6	1,4
40414	Cocos	<i>Coconut</i>	1 Brt + 3 Brt Apa o Lapte	6	1,4
40416	Capsuni	<i>Strawberry</i>	1 Brt + 3 Brt Apa o Lapte	6	1,4
40417	Fructe de padure	<i>Wild Berries</i>	1 Brt + 3 Brt Apa o Lapte	6	1,4
40418	Kiwi	<i>Kiwi</i>	1 Brt + 3 Brt Apa o Lapte	6	1,4
40420	Limone Italia	<i>Italy Lemon</i>	1 Brt + 3 Brt Apa o Lapte	6	1,4
40421	Mango	<i>Mango</i>	1 Brt + 3 Brt Apa o Lapte	6	1,4
40422	Mar Verde	<i>Green Apple</i>	1 Brt + 3 Brt Apa o Lapte	6	1,4
40423	Pepene Galben	<i>Melon</i>	1 Brt + 3 Brt Apa o Lapte	6	1,4
40424	Smochine de India	<i>Prickly Pear</i>	1 Brt + 3 Brt Apa o Lapte	6	1,4
40425	Dude	<i>Mulberry</i>	1 Brt + 3 Brt Apa o Lapte	6	1,4




Paste din fructe proaspete

Natural Fruit Pastes

Gama Gelip este o gama de paste concentrate cu fructe supuse unui proces de lucru pe cat de modern pe atat de simplu care reuseste astfel sa pastreze prospetimea, autenticitatea si gustul fructelor asa cum sunt proaspat culese.

The Gelip natural fruit pastes are produced using since always selected fruit and simple production processes, but perfect to guarantee all the fragrance and fruit colours to the ice cream. A large range of tastes which maintain unchanged the thousands flavours of fruit.

Cod. Cod.	Descriere Description				
32624	ACE	ACE	80/100 neted	2	3.5
30324	Cirese Negre	Sourcherry	80/100 cu piese	2	3.5
30424	Ananas	Pineapple	80/100 cu piese	2	3.5
30425	Pepene	Watermelon	80/100 cu piese	2	3.5
30515	Portocale	Orange	50 + 10 asprolina	2	3.5
30624	Banana	Banana	80/100 cu piese	2	3.5
30516	Bergamotto	Bergamot	80/100 cu piese	2	3.5
30824	Cocos	Coconut	80/100 cu piese	2	3.5
30924	Smochine	Fig	80/100 cu piese	2	3.5
31024	Capsuni	Strawberry	80/100 cu piese	2	3.5
31224	Kiwi	Kiwi	80/100 cu piese	2	3.5
31624	Mandarine	Mandarin	80/100	2	3.5
31724	Mango	Mango	80/100 cu piese	2	3.5
31824	Mar Verde	Green Apple	80/100 cu piese	2	3.5
31924	Pepene Galben	Melon	80/100 cu piese	2	3.5
33925	Rodie	Pomegranate	80/100	2	3.5
31124	Afine	Blueberry	80/100 cu piese	2	3.5
32324	Fructul Pasiunii	Passion Fruit	80/100 cu piese	2	3.5
32424	Pere	Pear	80/100 cu piese	2	3.5
32524	Piersici	Peach	80/100 cu piese	2	3.5
33514	Grep Roz	Pink Grapefruit	40/50 neted	2	3.5



Specialitati



INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA

Cod. Cod.	Descrizione Description		 g/lt	 pz	 kg
711	Caffè concentrato Columbia <i>Columbia concentrated coffee</i>		20 g	6	2,6
768	Zuppa Inglese Più <i>Trifle plus</i>		30 g	6	2,6
653	Limone Caprese® <i>Limone Caprese® 40 + 20 acidulina</i>			6	2,6



INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA



LINIA BAR
Bar Line


Granite

Slushies

Baze concentrate din care se obtin bauturi sau granite cu un gust intens si racoros.

Concentrated base perfect to obtain drinks or slushies.



Cod. Cod.	Descriere Description			pz 	kg 
1107	Cirese Negre	Black Cherry	1 plic+ Lt 5 apa + 700 g zahar	25	130 g
1080	Pepene	Watermelon	1 plic+ Lt 5 apa + 700 g zahar	25	130 g
1108	Portocale	Orange	1 plic+ Lt 5 apa + 700 g zahar	25	130 g
1125	Cafea	Coffee	1 plic+ Lt 5 apa + 700 g zahar	25	130 g
1109	Capsuni	Strawberry	1 plic+ Lt 5 apa + 700 g zahar	25	130 g
1119	Lamaie	Lemon	1 plic+ Lt 5 apa + 700 g zahar	25	130 g
1120	Menta	Mint	1 plic+ Lt 5 apa + 700 g zahar	25	130 g
1140	Neutra	Neutral	1 plic+ Lt 5 apa + 700 g zahar	25	130 g


Fructe & Gheata

Fruit & Ice

Pasta care permite obtinerea unor cocktail-uri cu gust puternic si aspect natural plin de culoare si savoare.

Paste perfect to obtain a natural cocktail with rich and strong taste.







Cod. Cod.	Descriere Description			pz 	kg 
280011	Cirese Negre	Black Cherry	1	6	1
280211	Ananas	Pineapple	1	6	1
280021	Pepene	Watermelon	1	6	1
280241	Portocale	Orange	1	6	1
280101	Banana	Banana	1	6	1
280031	Cocos	Coconut	1	6	1
280181	Cola	Cola	1	6	1
280041	Capsuni	Strawberry	1	6	1
280121	Fructe de padure	Wild Berries	1	6	1
280051	Kiwi	Kiwi	1	6	1
280141	Lime	Lime	1	6	1
280061	Lamaie	Lemon	1	6	1
280219	Mango	Mango	1	6	1
280091	Pepene Galben	Melon	1	6	1
280081	Mar Verde	Green Apple	1	6	1
280171	Menta	Mint	1	6	1
280131	Piersici	Peach	1	6	1



Produce complete , care se prepara intr-un mod rapid doar adaugand lapte. Ideale in realizarea unei inghetate cremoase si pline de savoare.

A complete product ideal to quickly obtain a creamy and strong tasted ice cream only with the addition of milk.

Cod. Cod.	Descriere Description				
776	Speed Iaurt	Speed Yogurt	lt 3 lapte/milk	■	10 1
564	Speedy Ananas	Speedy Pineapple	lt 3 lapte/milk	■	10 1
582	Speedy Pepene	Speedy Water Melon	lt 3 lapte/milk	■	10 1
522	Speedy Portocale Sanguinello	Speedy Sanguinello Orange	lt 3 lapte/milk	■	10 1
562	Speedy Banana	Speedy Banana	lt 3 lapte/milk	■	10 1
515	Speedy Ciocolata Fondanta	Speedy Black Fondant	lt 3 lapte/milk	■	10 1,1
560	Speedy Cafea	Speedy Coffee	lt 3 lapte/milk	■	10 1
592	Speedy Cannolo Palermitano	Speedy Cannolo Palermitano	lt 3 lapte/milk	■	10 1
593	Speedy Cheesecake	Speedy Cheesecake	lt 3 lapte/milk	■	10 1
589	Speedy Ciocolata	Speedy Chocolate	lt 3 lapte/milk	■	10 1,1
529	Speedy Cocos	Speedy Coconut	lt 3 lapte/milk	■	10 1
561	Speedy Fiordilatte	Speedy Fiordilatte	lt 3 lapte/milk	■	10 1
587	Speedy Capsuni	Speedy Strawberry	lt 3 lapte/milk	■	10 1
580	Speedy Lamaie	Speedy Lemon	lt 3 lapte/milk	■	10 1
583	Speedy Limoncello Amalfitano	Speedy Amalfitan Lemon	lt 3 lapte/milk	■	10 1
584	Speedy Mar Verde	Speedy Green Apple	lt 3 lapte/milk	■	10 1
579	Speedy Pepene Galben	Speedy Melon	lt 3 lapte/milk	■	10 1
565	Speedy Alune	Speedy Hazelnut	lt 3 lapte/milk	■	10 1
559	Speedy Tiramisù	Speedy Tiramisù	lt 3 lapte/milk	■	10 1
558	Speedy Vanilie	Speedy Vanilla	lt 3 lapte/milk	■	10 1
562	Speedy Fructe	Speedy Fruit	lt 3 lapte/milk	■	10 1





Granimix

Granimix

Baze pudra cu arome naturale care permit realizarea unor bauturi racoroase sau a unor granite, in mod simplu si rapid.

Natural aromatized bases in powder which are ideal to obtain, quickly and easily, drinks or slushies.



Cod. Cod.	Descriere Description				
170030	Granimix Cirese Negre	Black Cherry	1 plic + Lt 4/5 apa	20	800 g
170036	Granimix Ananas	Pineapple	1 plic + Lt 4/5 apa	20	800 g
170054	Granimix Pepene	Watermelon	1 plic + Lt 4/5 apa	20	800 g
170035	Granimix Portocale	Orange	1 plic + Lt 4/5 apa	20	800 g
170082	Granimix Portocale Sanguinello	Orange Sanguinello	1 plic + Lt 4/5 apa	20	800 g
170071	Granimix Cafea	Coffee	1 plic + Lt 4/5 apa	20	800 g
170075	Granimix Cocos	Coconut	1 plic + Lt 4/5 apa	20	800 g
170033	Granimix Capsuni	Strawberry	1 plic + Lt 4/5 apa	20	800 g
170043	Granimix Lamaie	Lemon	1 plic + Lt 4/5 apa	20	800 g
170031	Granimix Pepene galben	Melon	1 plic + Lt 4/5 apa	20	800 g
170054	Granimix Menta	Mint	1 plic + Lt 4/5 apa	20	800 g
170073	Granimix Mure	Blackberry	1 plic + Lt 4/5 apa	20	800 g
170091	Granimix Neutro	Neutral	1 plic + Lt 4/5 apa	20	800 g

SMOOTHIE FRUIT



*Prospețime
Natural
Alege
gustul tău!*

Produse care contin fructe pasteurizate in mod natural, ideale pentru realizarea bauturilor de vara, granite si sorbeti.

Product with natural pasteurised fruit ideal for the preparation of drinks, slushies and sorbets.

Cod. Cod.	Descriere Description				
8400	Pepene	Watermelon	lt 2,8 apa/water	6	1.4
8410	Portocale	Orange	lt 2,8 apa/water	6	1.4
8420	Ananas	Pineapple	lt 2,8 apa/water	6	1.4
8430	Cocos	Coconut	lt 2,8 apa/water	6	1.4
8440	Dude	Mulberry	lt 2,8 apa/water	6	1.4
8450	Capsuni	Strawberry	lt 2,8 apa/water	6	1.4
8460	Smochine de India	Prickly pear	lt 2,8 apa/water	6	1.4
8470	Lamaie	Lemon	lt 2,8 apa/water	6	1.4
8480	Mango	Mango	lt 2,8 apa/water	6	1.4
8490	Pepene Galben	Melon	lt 2,8 apa/water	6	1.4
8500	Rodie	Pomegranate	lt 2,8 apa/water	6	1.4
8510	Passion Fruit	Passion Fruit	lt 2,8 apa/water	6	1.4
8520	Fructe de Padure	Wild Berries	lt 2,8 apa/water	6	1.4
8530	Bergamotto	Bergamotto	lt 2,8 apa/water	6	1.4
8540	Piersici	Peach	lt 2,8 apa/water	6	1.4

TOPPING-URI

Toppings








Topping-uri

Toppings

O gama completa si variata de garnituri cu cafea, cappuccino si ciocolata, perfecte pentru a da culoare inghetatei.

A full range of toppings, ideal to decorate ice cream and to flavour coffee, cappuccino and hot chocolate.

Cod. Cod.	Descriere Description			
801	Cirese Negre	Black Cherry	6	1
8012	Portocale	Orange	6	1
802	Blumun	Blumun	6	1
804	Cafea	Coffee	6	1
805	Caramel	Caramel	6	1
834	Cirese	Cherry	6	1
817	Cioccodens	Cioccodens	6	1
1236	Ciocolata	Chocolate	6	1
807	Capsuni	Strawberry	6	1
814	Fructe de padure	Mixed Berries	6	1
820	Gianduia	Gianduja	6	1
808	Kiwi	Kiwi	6	1
809	Zmeura	Raspberry	6	1
083	Lemongelo	Lemongello	6	1
810	Liquirizia	Liquorice	6	1
827	Mandarine	Tangerine	6	1
811	Menta	Mint	6	1
818	Nocciocaff	Nocciocaff	6	1
8191	Alune	Hazelnut	6	1
803	Nut Cream	Nut Cream	6	1
819	Tiramisù	Tiramisù	6	1
812	Toffee	Toffe	6	1
838	Vanilie	Vanilla	6	1
816	Zabaione	Zabaione	6	1

**LINIA
PATISERIE
COFETARIE**

Pastry Line



INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA







Paste Arome

Flavouring paste

Produse sub forma de paste concentrate, ideale pentru a da un gust mai intens si o culoare mai vie cremelor de patiserie, cele cu frisca si produselor de panificatie.

Concentrated products in paste to flavour and colour custards, whipped cream and bakery products.

Cod. Cod.	Descriere Description				
1355	Caise	Apricot	5/10 g	6	1
1338	Ananas	Pinapple	5/10 g	6	1
1356	Anason	Anisette	5/10 g	6	1
1339	Portocale	Orange	5/10 g	6	1
1335	Banana	Banana	5/10 g	6	1
1340	Benevento	Benevento	5/10 g	6	1
1342	Unt	Butter	5/10 g	6	1
1349	Cafea	Coffee	5/10 g	6	1
1331	Ciocolata	Chocolate	5/10 g	6	1
13431	Cozonac	Cozonac	5/10 g	6	1
1348	Colomba	Colomba	5/10 g	6	1
1343	Croissant	Croissant	5/10 g	6	1
1354	Orange Blossoms	Orange Blossoms	5/10 g	6	1
1332	Capsuni	Strawberry	5/10 g	6	1
1889	Grand Marnier	Grand Marnier	5/10 g	6	1
1341	Kiwi	Kiwi	5/10 g	6	1
1334	Lamaie	Lemon	5/10 g	6	1
1345	Migdale	Bitter Almond	5/10 g	6	1
1351	Alune	Hazelnut	5/10 g	6	1
1352	Pandoro	Pandoro	5/10 g	6	1
1344	Panettone	Panettone	5/10 g	6	1
1347	Fistic	Pistachio	5/10 g	6	1
1333	Rhumking	Rumking	5/10 g	6	1
1346	Torrone	Torrone	5/10 g	6	1
1336	Vanillarom	Vanillarom	5/10 g	6	1
1337	Zabaione	Zabaione	5/10 g	6	1



INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA



Arome naturale fara coloranti utilizati inainte sau dupa coacere

Natural flavoring without any artificial colouring before/after cooking

Produce in paste concentrate, ideale pentru aromatizarea cremelor de patiserie, cele cu frisca si produselor de panificatie.

Concentrated products in paste to flavour custards, whipped cream and bakery products.

Cod. Cod.	Descriere Description				
2005	Lemon Plus	Lemon Plus	5/10 g	6	2
2006	Orange Plus	Orange Plus	5/10 g	6	2



Linia arome naturale

Armony Line - Natural flvaoring



Cod. Cod.	Descriere Description				
31462	Portocale	Orange	4/100 g	6	1
31463	Croissant	Croissant	4/100 g	6	1
31464	Unt	Butter	4/100 g	6	1
31466	Lamaie	Lemon	4/100 g	6	1
31461	Panettone	Panettone	4/100 g	6	1
31468	Fistic	Pistachio	4/100 g	6	1









Creme pentru aroma de frisca

Crema Panna Arom

Paste aromatizate concentrate cu gust intens, ideale pentru creme bavareze, mousses si semifreddi. *Flavouring in paste with a strong taste to prepare bavaoises, mousses and semifreddi.*

Cod. Cod.	Descriere Description				
8803	Amaretto	Amaretto	20 g	6	1,5
8801	Caise	Apricot	20 g	6	2
8802	Cirese Negre	Sour black cherry	20 g	6	2
8805	Ananas	Pinapple	20 g	6	2
8830	Portocale	Orange	20 g	6	2
8806	Banana	Banana	20 g	6	2
8810	Caffè Italia	Caffè Italia	20 g	6	1,5
8811	Ciocolata	Chocolate	20 g	6	1,5
8808	Capsuni	Strawberry	20 g	6	2
8804	Fructe de Padure	Mixed Berries	20 g	6	2
8812	Kiwi	Kiwi	20 g	6	2
8815	Zmeura	Raspberry	20 g	6	2
8820	Alune	Hazelnut	20 g	6	1,5
8816	Mandarine	Tangerine	20 g	6	2
8817	Migdale	Almond	20 g	6	1,5
8818	Marron Glacè	Marron Glacè	20 g	6	1,5
8819	Mar Verde	Green Apple	20 g	6	2
8823	Afine	Bilberry	20 g	6	2
8824	Nuci	Walnut	20 g	6	1,5
8821	Fistic Pur	Pistachio	20 g	6	1,5
88212	Fistic Mediterranean	Mediterranean Pistachio	20 g	6	1,5
8826	Tartufo	Truffle	20 g	6	1,5
8827	Tiramisù	Tiramisù	20 g	6	1,5
8828	Vanilie	Vanilla	20 g	6	1,5
8825	Zabaione Crema	Zabaione Cream	20 g	6	1,5
8829	Zuppa Inglese	Trifle	20 g	6	1,5



Linia AGI

Gama produselor de aromatizare made in italy, marca geladis

Agi line

Concentrated products to flavour bakery products.

Cod. Cod.	Descriere Description				
1401	AGI Aroma Portocale <i>AGI Aroma Orange</i>		1x1000	6	0,400
1402	AGI Aroma Rom Fantasy <i>AGI Aroma Rhum Fantasy</i>		1x1000	6	0,400
1403	AGI Aroma Limone Insubria <i>AGI Aroma Limone Insubria</i>		1x1000	6	0,400
1404	AGI Aroma Pandoro <i>AGI Aroma Pandoro</i>		1x1000	6	0,400
1405	AGI Aroma Benevento <i>AGI Aroma Benevento</i>		1x400	6	0,400
1406	AGI Aroma Brioche <i>AGI Aroma Brioche</i>		1x1000	6	0,400
1407	AGI Aroma Unt <i>AGI Aroma Butter</i>		1x1000	6	0,400
1408	AGI Aroma Scortisoara <i>AGI Aroma Cinnamon Ceylon</i>		1x1000	6	0,400
1409	AGI Aroma Croissant <i>AGI Aroma Croissant</i>		1x1000	6	0,400
1410	AGI Aroma Panettone <i>AGI Aroma Panettone</i>		1x1000	6	0,400
1411	AGI Aroma Colomba <i>AGI Aroma Colomba</i>		1x1000	6	0,400
1419	AGI Aroma Vanilie <i>AGI Aroma Vanilla</i>		1x1000	6	0,400

Linia siropuri nealcoolice

Inzuppi Line - Non-alcoholic drench

Siropuri nealcoolice pentru aromatizarea si insiroparea cremelor si blaturilor de tort si prajituri, pan di spagna.

Non-alcoholic bagna ideal to flavour creams and sponge cakes.



Cod. Cod.	Descriere Description				
1020	Inzuppi Alchermes <i>Inzuppi Alchermes</i>		lt 3 apa/water	6	1
1007	Inzuppi Cirese Negre <i>Inzuppi Black Cherry</i>		lt 3 apa/water	6	1
1015	Inzuppi Ananas <i>Inzuppi Pineapple</i>		lt 3 apa/water	6	1
1018	Inzuppi Benevento <i>Inzuppi Benevento</i>		lt 3 apa/water	6	1
1004	Inzuppi Bisco <i>Inzuppi Cookies</i>		lt 3 apa/water	6	1
1010	Inzuppi Cafea <i>Inzuppi Coffee</i>		lt 3 apa/water	6	1
1003	Inzuppi Ciocolata <i>Inzuppi Chocolate</i>		lt 3 apa/water	6	1
1009	Inzuppi Capsuni <i>Inzuppi Strawberry</i>		lt 3 apa/water	6	1
1008	Inzuppi Fructe de Padure <i>Inzuppi Wild Berries</i>		lt 3 apa/water	6	1
1019	Inzuppi Maraschino <i>Inzuppi Maraschino</i>		lt 3 apa/water	6	1
1013	Inzuppi Lamaie <i>Inzuppi Lemon</i>		lt 3 apa/water	6	1
1002	Inzuppi Rom <i>Inzuppi Rhum</i>		lt 3 apa/water	6	1
1001	Inzuppi Vanilie <i>Inzuppi Vanilla</i>		lt 3 apa/water	6	1
1005	Inzuppi Zuppa Inglese <i>Inzuppi Trifle</i>		lt 3 apa/water	6	1



Base Crazy Mousse®

Crazi mousse® Base

Baze pudra fara grasimi vegetale ideale in prepararea deserturilor precum: tiramisu, mousses si semifreddi.

Powder base without any vegetable fat to prepare tiramisù, mousses and ice-cream cakes.

Cod. Cod.	Descriere Description				
693	Base Crazy Mousse® <i>Crazy Mousse®</i>		300 g + lt 1 cremă/cream	10	2
691	Base Crazy Mousse® Ciocolata <i>Chocolate Crazy Mousse®</i>		300 g + lt 1 cremă/cream	10	2
695	Base Crazy Mousse® Tiramisù <i>Tiramisù Crazy Mousse®</i>		300 g + lt 1 cremă/cream	10	2
694	Base Crazy Mousse® Iaurt <i>Yogurt Crazy Mousse®</i>		300 g + lt 1 cremă/cream	10	2
699	Base Crazy Mousse® Cheesecake <i>Cheesecake Crazy Mousse®</i>		300 g + lt 1 cremă/cream	10	2
698	Crazy Mousse® Fast <i>Neutro Crazy Mousse® Fast Neutro</i>		300 g + lt 1 cremă/cream	10	2
696	Crazy Mousse® Neutro <i>Crazy Mousse® Neutro</i>		300 g + lt 1 cremă/cream	10	2

Bavareze, mousses si semifreddi

Bavaroises, Mousses and Ice-cream Cake

Baze pudra fara grasimi vegetale ideale in prepararea deserturilor precum: tiramisu, mousses si semifreddi.

Powder base with vegetable fats to prepare bavaroises, mousses and semifreddi.



Cod. Cod.	Descriere Description				
401	Fiordineve <i>Fiordineve</i>		300 g	8/10	2,5
690	Semifruà <i>Semifruà</i>		250 g	10	2
6900	Semifruà Sarat <i>Salad Semifruà</i>		250 g	10	2
688	Stabilpanna (stabilizator frisca) <i>Stabilpanna (stabilizer for cream)</i>		40/50 g	8/10	2,5
401/2	Superpann <i>Superpann</i>		500 g	10	2

Biscuiti si Cereale

Biscuits and grains



Cod. Cod.	Descriere Description			
6723	Frollino Chiaro <i>Amaretto</i>		2	1
6719	Bisco Black <i>Jamaican Babbà</i>		2	1,4
6720	Granella Bisco Black <i>Cassata Siciliana</i>		2	2
9451	Granella de Arahide <i>Ciokkoblanc (whitechocolate)</i>		2	2
9452	Granella de Alune Prajite <i>Cream Wafer</i>		2	3
9453	Granella de Alune Pralinate <i>Creme Brulée</i>		2	3
9454	Granella de Fistic <i>Cremino</i>		2	1
9456	Granella de Amaretto <i>Classic Cream</i>		2	2



INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA



**LINIA
FRUCTE
CONFIATE**

Candied Line



Grand aroma - fructe confiate aromatizate

Flavour candied fruit

Fructe confiate in sirop aromatizat.

Candied fruit whit flavoured syrup.

Cod. Cod.	Descriere Description		pz 	kg
1261	Cubulețe Portocale 9x9 <i>Grand Aroma Orange cubes 9x9 Grand Arom</i>		2	4
1264	Cubulete Portocale 9x9 Grand Aroma Panettone <i>Orange cubes panettone flavour 9x9</i>		2	4
1956	Cubulete Pere 10x10 White <i>Grand Aroma Pear cubes 12x12 Grand Arom</i>		2	4
1160	Cubulete Ghimbir 6x6 <i>Grand Aroma Zenzero 6x6 Grand Arom</i>		2	4
1259	Cubulete Cedru 6x6 <i>Grand Aroma Cedar 6x6 Grand Arom</i>		2	4
1252	Cubulete Cedru 9x9 <i>Grand Aroma Cedar 9x9 Grand Arom</i>		2	4

Fructe Naturale Semi-confiate *Natural semicandied fruit*

Cod. Cod.	Descriere Description		pz 	kg
1260	Cubulete Ananas 12x12 <i>Grand Aroma Pinapple cubes 12x12 Grand Arom</i>		2	4
1364	Cubulete Caise Naturale 10x10 <i>Apricot cubes Natural 10x10</i>		2	4
1277	Cubulete Portocale 10x10 Gran Natura <i>Orange cubes 10 x10 Gran Natura</i>		1	4
1285	Cubulete Cedru Naturale 10x10 <i>Cedar cubes Natural 10x10</i>		2	4
1286	Cubulete Mere Naturale 10x10 <i>Apple cubes Natural 10x10</i>		2	4
1282	Cubulete Pere Naturale 10x10 <i>Pear cubes Natural 10x10</i>		2	4
1953	Cubulete Piersici Naturale 10x10 <i>Peach Cubes Natural 10x10</i>		2	4
1283	Cubulete Lamai Naturale 10x10 <i>Lemon Cubes Natural 10x10</i>		2	4
5918	Cubulete Lamai Naturale 6x6 <i>Lemon Cubes Natural 6x6</i>		2	4
1287	Bucati Ananas Naturale <i>Pinapple cubes of Natural</i>		2	4
1275	Fructe de Padure Semiconfiate <i>Semi-candied wild berries</i>		2	4

“Frutta Più” Confiate *Candied “Frutta Più”*

Fructe alese si confiate in sirop. *Selected candied fruit in syrup.*

Cod. Cod.	Descriere Description		pz 	kg
1255	Cirese rosii 18-20 / 22-24 <i>Red Cherries 18-20 / 22-24</i>		2	4
1256	Cirese Verzi 18-20 / 22-24 <i>Green Cherries 18-20 / 22-24</i>		2	4
1251	Cubulețe Portocale 6x6 <i>Orange Cubes 6x6</i>		2	4
1250	Cubulețe Portocale 9x9 <i>Orange Cubes 9x9</i>		2	4
1253	Cubulețe Cedru 6x6 <i>Citron Cubes 6x6</i>		2	4
1252	Cubulețe Cedru 9x9 <i>Citron Cubes 9x9</i>		2	4
1257	Felii de Portocale <i>Sliced Orange</i>		2	4
1266	Mix de Fructe Întregi <i>Whole Mixed Fruit</i>		2	4
1254	Macedonia <i>Fruit Salad</i>		2	4
1258	Coji de Portocale <i>Orange Peel in quarters</i>		2	4
1249	Rondelile de Portocale <i>Orange Tondini</i>		2	4
512L	Bucăți de coji de lămâie <i>Lemon peel in quarters</i>		2	4
1281	Cedru a coppe <i>Cedro a coppe</i>		2	4
1212	Smochine Întregi <i>Whole figs</i>		2	4






Umpluturi multiuso

Multipurpose fillings

Produse obtinute cu fructe de calitate atent selectionate ideale pentru umpluturi si glazuri pentru deserturi; pot fi folosite atat inainte cat si dupa coacere.

Fillings made with the top quality fruit used to filling and icing before/after cooking.



Cod. Cod.	Descriere Description				
230	Novigel Gelatina Neutra Caldo	Nappage Neutral jelly for hot processing		2	7
232	Novigel Gelatina Neutra Fast	Nappage Neutral jelly fast		2	6
233	Novigel Gelatina Caise	Novigel Apricot jelly		2	7
240	Novigel Spray	Novigel Spray		1	15
018	Sos de Caise Gold	Gold Apricot purée		1	6/12,5
238	Sos Rosu Mix de Fructe	Mixed Berries purée TuttiFrutti		1	7






Cirese Negre

Sour black cherry



Cirese Negre confiate, ideale pentru inghetate, deserturi si semifreddi. Diversitatea soiurilor de Cirese Negre face ca prezenta lor, in toate formele (fie bucatele, fie intregi, in sirop etc) sa fie indispensabila in finalizarea deserturilor delicioase.

Candied sour black cherries ideal for ice creams, desserts and semifreddi. This product is available in many different variants, "with" or "without" syrup, whole or in pieces.

Cod. Cod.	Descriere Description				
1909	Cirese Negre Intregi	Whole Sour Black Cherry		2	4
890	Cirese Negre tip Barletta	Barletta Sour Black Cherry		4	5
078	Cirese Negre Seci	Sour Black Cherry		2	4
1907	Cirese Negre Confiat in Sirop Puglia	Puglia Sour Black Cherry		2	4
1905	Cirese Negre Gold 100%	Amarena Gold 100% with Syrup		2	3,5



GLAZURI (LUCIOASE) CU ASPECT DE OGLINDA

Mirror Icings



dal 1985
Geladis

INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA



Glazuri lucioase de ciocolata

Chocolate mirror icings

Glazuri excelente de ciocolata, ideale pentru deserturi si semifreddi, perfect intacte si dupa felierea acestora, cu aspect de oglinda atat la temperaturi pozitive cat si negative.



Excellent chocolate icing for desserts and semifreddi, perfect and easy to cut and always shiny at both positive and negative temperature.

Cod. Cod.	Descriere Description		pz 	kg 
1234	Brill Gel - Mirror Ciocolata		2	3/6
1233	Brill Gel - Mirror Ciocolata Alba		2	3/6
1243	Brill Gel - Mirror Ciocolata Capsuni		2	3/6
1237	Brill Gel - Mirror Ciocolata Lamaie		2	3/6
1290	Brill Gel - Mirror Ciocolata Fistic		2	3/6




Glazuri neutre si de fructe

Neutral and fruit mirror icings

Glazuri excelente de fructe, ideale pentru deserturi si semifreddi, perfect intacte si dupa felierea acestora, cu aspect de oglinda atat la temperaturi pozitive cat si negative.



Excellent neutral or fruit icing for desserts and semifreddi, perfect and easy to cut and always shiny at both positive and negative temperature.

Cod. Cod.	Descriere Description		pz 	kg 
1238	Brill Gel - Mirror White		2	3/6
1228	Brill Gel - Mirror Cirese Negre		2	3/6
1232	Brill Gel - Mirror Portocale		2	3/6
1217	Brill Gel - Mirror Caramel		2	3/6
1235	Brill Gel - Mirror Capsuni		2	3/6
1241	Brill Gel - Mirror Fructe de padure		2	3/6
1242	Brill Gel - Mirror Kiwi		2	3/6
1229	Brill Gel - Mirror Lamaie		2	3/6
1239	Brill Gel - Mirror Mar Verde		2	3/6
1231	Brill Gel - Mirror Neutro		2	3/6
1240	Brill Gel - Mirror Fistic		2	3/6



Glazuri cu efect metalizat, cu aspect de oglinda

Metallized mirror icings

Glazuri excelente cu efect metalizat , ideale pentru deserturi si semifreddi, perfect intacte si dupa felierea acestora, cu aspect de oglinda atat la temperaturi pozitive cat si negative.

Mouldable paste, for desserts and semifreddi, perfect and easy to cut and always shiny at both positive and negative temperature.

Cod. Cod.	Descriere Description			
13280	Brill Gel - Mirror Albastru Metalizat	<i>Metallic Blue</i>	2	3/6
12280	Brill Gel - Mirror Visiniu Metalizat	<i>Metallic Black Cherry</i>	2	3/6
12320	Brill Gel - Mirror Portocaliu Metalizat	<i>Metallic Orange</i>	2	3/6
12170	Brill Gel - Mirror Caramel Metalizat	<i>Metallic Caramel</i>	2	3/6
12180	Brill Gel - Mirror Capsune Metalizat	<i>Metallic Strawberry</i>	2	3/6
12410	Brill Gel - Mirror Fructe de padure Metalizat	<i>Metallic Berries</i>	2	3/6
12420	Brill Gel - Mirror Kiwi Metalizat	<i>Metallic Kiwi</i>	2	3/6
12190	Brill Gel - Mirror Lamai Metalizat	<i>Metallic Lemon</i>	2	3/6
12390	Brill Gel - Mirror Mar Verde Metalizat	<i>Metallic Green Apple</i>	2	3/6
12310	Brill Gel - Mirror Neutro Metalizat	<i>Metallic Neutral</i>	2	3/6
12400	Brill Gel - Mirror Fistic Metalizat	<i>Metallic Pistachio</i>	2	3/6
12330	Brill Gel - Mirror Auriu Metalizat	<i>Metallic Gold</i>	2	3/6
12370	Brill Gel - Mirror Argintiu Metalizat	<i>Metallic Silver</i>	2	3/6






Decoragel

Decoragel

O gama completa de gelatine pentru decorarea torturilor si al deserturilor in general.

A full range of jellies to decorate cakes and desserts.

Cod. Cod.	Descriere Description			
62705	Decoragel Azurii	<i>Decoragel Light Blue</i>	6	2
62708	Decoragel Caramel	<i>Decoragel Caramel</i>	6	2
62709	Decoragel Galben	<i>Decoragel Yellow</i>	6	2
62701	Decoragel Neutro	<i>Decoragel Neutral</i>	6	2
61702	Decoragel Roz	<i>Decoragel Pink</i>	6	2
62703	Decoragel Rosu	<i>Decoragel Red</i>	6	2
62704	Decoragel Verde	<i>Decoragel Green</i>	6	2



INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA



PASTE DE MODELAJ

Model Paste



Ciocolata modelatoare de plastic

Plastic chocolate

Pasta pentru modelaj, ideala pentru a realiza diferite forme, desene artistice si invelisuri pentru torturi.

Modelling paste, ideal for the realization of shapes, artistic drawings and cake covers.



Cod. Cod.	Descriere Description		pz 	kg 
2236	Decor Ciock Portocaliu <i>Decor Ciock Orange</i>		6	2
2224	Decor Ciock Azuriu <i>Decor Ciock Light Blue</i>		6	2
222	Decor Ciock Alb <i>Decor Ciock White</i>		2	2/6
2232	Decor Ciock Albastru <i>Decor Ciock Blue</i>		6	2
2229	Decor Ciock Carne <i>Decor Ciock Skin</i>		6	2
2235	Decor Ciock Bleu <i>Decor Ciock Sky Blu</i>		6	2
2234	Decor Ciock Ciocolata <i>Decor Ciock Chocolate</i>		6	2
2221	Decor Ciock Fucsia <i>Decor Ciock Fucsia</i>		6	2
2225	Decor Ciock Galben <i>Decor Ciock Yellow</i>		6	2
2227	Decor Ciock Glicine <i>Decor Ciock Wisteria</i>		6	2
2237	Decor Ciock Mov <i>Decor Ciock Lillac</i>		6	2
2228	Decor Ciock Negru <i>Decor Ciock Black</i>		6	2
2226	Decor Ciock Roz <i>Decor Ciock Pink</i>		6	2
2231	Decor Ciock Rosu <i>Decor Ciock Red</i>		6	2
2223	Decor Ciock Verde <i>Decor Ciock Green</i>		6	2
2238	Decor Ciock Violet <i>Decor Ciock Violet</i>		6	2





Paste de modelaj cu grasimi vegetale

Model Pastes with vegetable fats

Pasta elastica, usor de modelat, ideala in realizarea diferitelor forme, desene artistice si invelisuri pentru torturi.

Mouldable paste, ideal for the realization of shapes, artistic drawings and cake covers



Cod. Cod.	Descriere Description		pz 	kg
110	Decor Model cu grasimi vegetale	<i>Decor Model with vegetable fats</i>	2	4
2315	Decor Model Full Portocaliu	<i>Decor Model Full Orange</i>	6	2
2314	Decor Model Full Azuriu	<i>Decor Model Full Light Blue</i>	6	2
109	Decor Model Full Alb	<i>Decor Model Full White</i>	2	2/6
2321	Decor Model Full Albastru	<i>Decor Model Full Blue</i>	6	2
2311	Decor Model Full Carne	<i>Decor Model Full Skin</i>	6	2
2384	Decor Model Full Bleu	<i>Decor Model Sky Blu</i>	6	2
2418	Decor Model Full Ciocolata	<i>Decor Model Full Chocolate</i>	6	2
2320	Decor Model Full Fucsia	<i>Decor Model Full Fucsia</i>	6	2
2313	Decor Model Full Galben	<i>Decor Model Full Yellow</i>	6	2
2317	Decor Model Full Glicine	<i>Decor Model Full Wisteria</i>	6	2
2322	Decor Model Full Mov	<i>Decor Model Full Lillac</i>	6	2
2318	Decor Model Full Negru	<i>Decor Model Full Black</i>	6	2
2316	Decor Model Full Roz	<i>Decor Model Full Pink</i>	6	2
2312	Decor Model Full Rosu	<i>Decor Model Full Red</i>	6	2
2323	Decor Model Full Verde	<i>Decor Model Full Green</i>	6	2
2319	Decor Model Full Violet	<i>Decor Model Full Violet</i>	6	2

Paste de zahar

Sugar Pastes

Paste modelabile, elastice, ideale pentru a realiza forme de flori si frunze etc.

Modelling paste, ideal for the realization of leaves and flowers.






Cod. Cod.	Descriere Description		pz 	kg
1380	Gum Paste Albe	<i>White</i>	12/20	0,500/1
1201	Decor Glace	<i>Decor Glace</i>	20	1
8207	Decor Dantelat	<i>Decor Pizzi</i>	12/20	0,500/1
11044	Decor Top Special	<i>Decor Top Special</i>	2	6

Decor Mand

Decor Mand

Ideal pentru toppinguri de tort
Ideal for cake roofing






Cod. Cod.	Descriere Description			
108	Decor Marțipan	<i>Decor Marzipan</i>	2	6
128	Decor Mand	<i>Decor Mand</i>	4	2,5
319	Decor Mand Verde	<i>Decor Mand Green</i>	4	2,5
116	Decor Mand Plastic	<i>Decor Mand Plastic</i>	2	4

Paste de modelaj cu unt de cacao

Model Pastes with cocoa butter

Pastă de modelat cu unt de cacao
ideala pentru decoratiuni artistice

Modelling paste for artistic decorations.

Cod. Cod.	Descriere Description			
11311	Modelling Premium	<i>Modelling Decor</i>	6	2/4/6
113162/2	Modelling Premium Portocaliu	<i>Modelling Premium Orange</i>	6	2
11317/2	Modelling Premium Azuriu	<i>Modelling Premium Sky blue</i>	6	2
1138-2	Modelling Premium Albastru Cobalt	<i>Modelling Premium Blu Cobalto</i>	6	2
1139/2	Modelling Premium Albastru	<i>Modelling Premium Blue</i>	6	2
11313/2	Modelling Premium Carne	<i>Modelling Premium Carne</i>	6	2
11311/2C	Modelling Premium Bleu	<i>Modelling Premium Blue</i>	6	2
11311/2CI	Modelling Premium Ciocolata	<i>Modelling Premium Chocolate</i>	6	2
11311/2F	Modelling Premium Fucsia	<i>Modelling Premium Fucsia</i>	6	2
1137/2	Modelling Premium Galben	<i>Modelling Premium Yellow</i>	6	2
11312/2	Modelling Premium Glicine	<i>Modelling Premium Wisteria</i>	6	2
1132/2	Modelling Premium Negru	<i>Modelling Premium Black</i>	6	2
11316/2	Modelling Premium Roz	<i>Modelling Premium Pink</i>	6	2
1131/2	Modelling Premium Rosu	<i>Modelling Premium Red</i>	6	2
1133/2	Modelling Premium Verde	<i>Modelling Premium Green</i>	6	2
11318/2	Modelling Premium Verde Inchis	<i>Modelling Premium dark Green</i>	6	2
113322	Modelling Premium Violet	<i>Modelling Premium Violet</i>	6	2



INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA



COLORANTI

Coloring



Coloranti pudra

Powder colourings

Produse sub forma de pulbere, ideale pentru decorarea alimentelor, in special pentru torturi, biscuiti, martipan si paste de migdale.

Powder colourings ideal for the decoration of products such as cakes, cookies, marzipan and almond paste.

Cod. Cod.	Descriere Description		pz 	kg 
2015	Galben Lamai	Lemon Yellow	20	0,250
2016	Galben ou	Egg Yellow	20	0,250
2017	Rosu Lucios	Brilliant Red	20	0,250
2020	Azuriu	Light Blue	20	0,250
2022	Alb	White	20	0,250
2027	Albastru	Blue	20	0,250
2021	Galben	Yellow	20	0,250
2026	Negru	Black	20	0,250
2023	Rosu	Red	20	0,250
2024	Verde	Green	20	0,250

Coloranti pudra metalizata

Metallic powder colourings

Produse sub forma de pulbere, ideale pentru a colora produsele care contin o cantitate mare de grasime.

Colourings for fatty masses.

Cod. Cod.	Descriere Description		pz 	kg 
2031	Argintiu	Silver	20	0,25
2034	Bronz	Bronze	20	0,25
2032	Aramiu	Copper	20	0,25
2033	Rosu	Red	20	0,25
2030	Auriu	Gold	20	0,25





Coloranti lichizi liposolubili

Lipodispersible liquid food colourings

Produs ideal pentru colorarea in masa sau pe suprafete ale produselor care au in compozitia lor un continut mare de grasimi.

Colourings for fatty masses.

Cod. Cod.	Descriere Description		pz 	kg
547	Portocaliu	Orange	11	0,250
548	Alb	White	11	0,250
549	Albastru	Blue	11	0,250
534	Brown Ciocolata	Brown Chocolate	11	0,250
550	Galben	Yellow	11	0,250
551	Roz	Pink	11	0,250
552	Rosu Lucios	Brilliant Red	11	0,250
553	Rosu Capsune	Strawberry Red	11	0,250
554	Verde	Green	11	0,250

Coloranti lichizi perlati pentru aerograf

Liquindi pearly - food colorings for airbrush

Coloranti alimentari lichizi cu efect perlat pentru creatii de vis.

Liquid food colouring which give a pearly effect to your creations.

Cod. Cod.	Descriere Description		pz 	kg
535	Portocaliu Perlat	Pearly Orange	11	0,250
536	Azuriu Perlat	Pearly Light Blue	11	0,250
537	Brown Ciocolată Perlat	Pearly Chocolate Brown	11	0,250
538	Galben lămâie perlat	Pearly Lemon Yellow	11	0,250
539	Galben ou Perlat	Pearly Egg Yellow	11	0,250
546	Negru Lucios Perlat	Pearly Brilliant Black	11	0,250
540	Roz Lucios Perlat	Pearly Brilliant Pink	11	0,250
541	Roșu Lucios Perlat	Pearly Brilliant Red	11	0,250
542	Roșu căpșune Perlat	Pearly Strawberry Red	11	0,250
543	Verde Lucios Perlat	Pearly Brilliant Green	11	0,250
544	Verde Fistic Perlat	Pearly Pistachio Green	11	0,250
545	Violet Lucios Perlat	Pearly Brilliant Violet	11	0,250



Coloranti lichizi pentru aerograf

Liquid food colorings for airbrush

Coloranti alimentari lichizi pentru decorarea prajiturilor acoperite cu frisca, crema, pasta de zahar si gofre.

Food colouring, ideal for the decoration of whipped cream, custard, sugar paste and waffles.

Cod. Cod.	Descriere Description		pz 	kg 
520	Portocaliu	Orange	11	0,250
521	Azuriu	Light Blue	11	0,250
500	Alb	White	11	0,250
523	Albastru	Blue	11	0,250
524	Brown Ciocolata	Chocolate Brown	11	0,250
525	Galben Lamai	Lemon Yellow	11	0,250
526	Galben ou	Egg Yellow	11	0,250
533	Negru Lucios	Brillant Black	11	0,250
527	Roz Lucios	Brillant Pink	11	0,250
528	Rosu Lucios	Brillant Red	11	0,250
510	Rosu Capsune	Strawberry Red	11	0,250
530	Verde Lucios	Brillant Green	11	0,250
531	Verde Fistic Lucios	Pistachio Green	11	0,250
532	Violet Lucios	Brillant Violet	11	0,250
534	Lichid de curățare pentru aerograf	Cleaning Liquid	11	0,250

Coloranti Gel *Gel Colouring*

Coloranti alimentari sub forma de gel, pentru decorarea prajiturilor acoperite cu frisca, crema, pasta de zahar si gofre.

Gel food colourings ideal for the decoration of whipped cream, custard, sugar paste and waffles.

Cod. Cod.	Descriere Description		pz 	kg 
460	Color Gel Alb	Color Gel White	10	0,300
461	Color Gel Albastru	Color Gel Blue	10	0,300
462	Color Gel Galben	Color Gel Yellow	10	0,300
463	Color Gel Negru	Color Gel Black	10	0,300
464	Color Gel Rosu	Color Gel Red	10	0,300

Coloranti Spray *Spray Colouring*

		pz 	kg 
111047	Velvet Spray Portocaliu	6	0,400
111044	Velvet Spray Azuriu (Azo free)	6	0,400
111039	Velvet Spray Alb	6	0,400
111041	Velvet Spray Galben	6	0,400
111043	Velvet Spray Maro deschis	6	0,400
111040	Velvet Spray Maro inchis	6	0,400
111042	Velvet Spray Roz (Azo free)	6	0,400
111045	Velvet Spray Rosu	6	0,400
111046	Velvet Spray Verde	6	0,400

Supreme
Chocolate[®]

dal 1985
Geladis[®]

INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA



Creme Tartinabile Ideale pentru Umpluturi

Spreadable fillings creams

Creme pentru umpluturi, ideale pentru produse de patiserie si/sau panificatie, mignon.

Spreadable creams ideal to fill desserts, small cakes and bakery products.




Cod. Cod.	Descriere Description		pz 	kg 
450/6	Cremella Alune Ciocco Bon		2	6
170	Cremella White		1	13
98227	Cremella Fistic 8%		2	3/6/13
98229	Cremella Fistic 19%		2	6
992	Maxi Cream - 8% Alune		1	13
993	Morella Bitter		1	13
990	Noccio Cream 2% Alune		1	13
991	Noccio Cream White		1	13
997	Forno Cream Cacao (coacere)		1	13
998	Forno Cream Gianduia (coacere)		1	13
6170	Ciocco Crisp Nut		2	5
6171	Ciocco Crisp Bitter		2	5
6172	Ciocco Crisp White		2	5
6173	Ciocco Crisp Cafea		2	5
6175	Ciocco Crisp Fructe de padure		2	5
6177	Ciocco Crisp Fistic		2	5

Invelisuri pentru inghetate

Ice-cream coating

Invelisuri exclusive pentru inghetate. *Exclusive ice-cream coatings*



Cod. Cod.	Descriere Description		pz 	kg 
138	Negrita Fondanta		2	5
136	Negrita Portocale		2	3/5
135	Negrita Lapte		2	3/5
137	Negrita White		2	3/5
134	Negrita Capsune		2	3/5
133	Negrita Lamaie		2	3/5
132	Negrita Fistic		2	3/5
155	Negrita Crock Arahide		2	3
153	Negrita Crock Fondanta		2	3
160	Negrita Crock Lapte		2	3
162	Negrita Crock Alune		2	3
165	Negrita Crock Fistic Gold		2	3
161	Negrita Crock Fistic Pur 100%		2	3



INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA



Invelisuri si umpluturi

Coating and Filling products

Crema de ciocolata pentru invelisuri specifice torturilor Sacker, cozonaci, bomboane de ciocolata si semifreddi.

Chocolate cream to coverage sacker, panettoni, pralines and small chocolates.

Cod. Cod.	Descriere Description			
1605	Morbidì Glass Portocale		2	3/5
324	Morbidì Glass Ivory		2	3/5
1643	Morbidì Glass Ciocolata cu lapte		2	3/5
3251	Morbidì Glass Ciocolata fondanta		2	3/5
1646	Morbidì Glass Capsuni		2	3/5
1647	Morbidì Glass Fructe de pădure		2	3/5
1649	Morbidì Glass Giandua		2	3/5
1631	Morbidì Glass Lamaie		2	3/5
1650	Morbidì Glass Migdale		2	5
1652	Morbidì Glass Fistic 100%		2	3/5
1651	Morbidì Glass Fistic Gold		2	3/5



Invelisuri si umpluturi crock

Coating and Filling crock products

Gama produselor pentru umpluturi si invelisuri crock.



Cod. Cod.	Descriere Description			
1616	Morbidì Crock Arahide		2	3
1601	Morbidì Crock Cafea		2	3
1615	Morbidì Crock White		2	3
1614	Morbidì Crock Ciocolata Fondanta		2	3
1613	Morbidì Crock Ciocolata de Lapte		2	3
1617	Morbidì Crock Alune		2	3
1611	Morbidì Crock Fistic Gold		2	3
1612	Morbidì Crock Fistic Pur 100%		2	3
1603	Morbidì Crock Capsuni		2	3
1602	Morbidì Crock Fructe de pădure		2	3



INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA

Linia ciocolata supreme Surogat de ciocolată

Supreme Chocolate Line - Surrogate

ideala pentru invelisuri pentru biscuiti

Ideal for coating confectionery products



Cod. Cod.	Descriere Description		pz 	kg
601	Cacao 22/24	Cocoa 22/24	10	1
1211	Ciocco Brill 100 Ivory	Ciocco Brill 100 Ivory	1	5/15
1210	Ciocco Brill 100 Bitter	Ciocco Brill 100 Bitter	1	5/15
1216	Ciocco Brill Lapte	Ciocco Brill Milk	1	5/15
1215	Ciocco Mignon Bitter Pur	Ciocco Mignon Bitter	1	5/15
1223	Cocoflakes White	White Cocoflakes	6	1,5
1221	Cocoflakes Fondant	Bitter Cocoflakes	6	1,5
1222	Ciocco Scaglietta Lapte	Milk Cocoflakes	6	1,5

Glazuri Icings

Crema de ciocolata pentru glazuri de torturi, bigne si profiterol. Cremaoasa si moale chiar si la temperaturi scazute.

Chocolate cream ideal to cover and glaze cakes, cream puffs and profiteroles. Soft even at low temperature.

Cod. Cod.	Descriere Description		pz 	kg
330	Profiglass Ivory	Profiglass Ivory	2	5
3333	Profiglass Ciocolata	Profiglass Chocolate	2	5
33335	Profiglass Ciocolata Fondanta	Profiglass DarkChocolate	2	5
332	Profiglass Gianduia	Profiglass Gianduia	2	5
333	Profiglass Lamaie	Profiglass Lemon	2	5
334	Profiglass Lapte Crock	Profiglass Crock Milk	2	5
3303	Profiglass Ivory Crock	Profiglass Crock Ivory	2	5
3336	Profiglass Croccandor	Profiglass Croccandor	2	5
33031	Profiglass Fistic Crock	Profiglass Crock Pistachio	2	5

Invelisuri Eclair

Eclair Coatings

Crema de ciocolata pentru glazuri de torturi, bigne' si profiterol

Chocolate cream ideal to cover cakes, cream puff and profiteroles.



Cod. Cod.	Descriere Description		pz 	kg
21116	Cover Eclair Portocale	Orange	2	3
21118	Cover Eclair Cafea	Coffee	2	3
21119	Cover Eclair Fondant	Dark Chocolate	2	3
21115	Cover Eclair Capsuni	Strawberry	2	3
21117	Cover Eclair Lapte	Milk	2	3
21112	Cover Eclair Alune	Hazelnut	2	3
21113	Cover Eclair Fistic	Pistachio	2	3
21111	Cover Eclair White	White	2	3






Creme cu alcool ideale pentru umpluturi

Alcohol-Based Creams ideal for Fillings.

Creme pentru umpluturi specifice produselor de panificație- care au termen de conservare îndelungat.

Creams for filling of bakery products that allow a long storage.

Cod. Cod.	Descriere Description		pz 	kg 
5512	Cremissima Portocale	Cremissima Orange	2	6
5509	Cremissima Cafea	Cremissima Coffee	2	6
5507	Cremissima Zabaione	Cremissima eggnog	2	6
5510	Cremissima Lamaie	Cremissima Lemon	2	6
5511	Cremissima Vanilie	Cremissima Vanilla	2	6
5501	Cremissima ciock	Cremissimaciock	2	6




Creme pentru umpluturi, pe baza de apa.

Filling Cream



Creme de patiserie, gata de uz, pe baza de apa; ideale pentru umpluturi la deserturi, semifreddi etc. Post/ ante coacere.

Ready custard ideal to fill desserts, ice-cream cakes and small cakes. Before/after cooking.

Cod. Cod.	Descriere Description		pz 	kg 
491	Cremella Portocale	Cremella Orange	2	6
494	Cremella Ciocolata	Cremella Chocolate	2	6
492	Cremella Lamaie	Cremella Lemon	2	6
493	Cremella Vanilie	Cremella Vanilla	2	6
497	Cremella Cocos	Cremella Cocco	2	6

IZOMALT GATA COLORAT IN PASTE



INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA

Cod. Art. Cod.	Descrizione Descrivere		 DZ	 kg
120	Sweet Glass (Isomalt) Alb	<i>Sweet Glass (Isomalt)</i>	4	2
1203	Sweet Glass Pulbere azuriu	<i>Sweet Glass Blue powder</i>	20	500 g
1205	Sweet Glass Pulbere Galben	<i>Sweet Glass Yellow powder</i>	20	500 g
1206	Sweet Glass Pulbere Rosu	<i>Sweet Glass Red powder</i>	20	500 g
1207	Sweet Glass Pulbere Verde	<i>Sweet Glass Green powder</i>	20	500 g






INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA

**MATERIE
PRIME**
Raw Materials



Zaharuri

Gama diferitelor tipuri de zahar - Different kinds of sugar

Cod. Cod.	Descriere Description		pz 	kg 
602	Dextroza	Dextrocrem	4	5
126	Dolceneve	Dolceneve (Hydrophobic sugar)	4	5
510	Sirop de glucoza	Glucose Syrup	1	7/14
127	Smart	Smart (Shining product before cooking)	4	5
211	Zahar fondant de trestie	Pure Cane Fondant Sugar	1	15
214	Zahar fondant extrafin	Extra fine Fondant Sugar	1	15
ZU93	Pasta de Zahar transparenta	Icing Sugar	4	5
Z13	Invertigel (zahar specific inghetatei)	Invertigel (special sugar for ice-cream)	1	14



Lapte si derivate




Milk and milk derivatives

Cod. Cod.	Descriere Description		pz 	kg 
620	Lapte praf integral	Full-Cream Powdered milk Granular	10	1
615	Lapte praf degresat	Skimmed Powdered milk	10	1
612	Crema proteica	Protein Cream	8	2,5

Produse complementare

Complementary Products



Cod. Cod.	Descriere Description		pz 	kg 
235	Unt de Cacao	Cocoa Butter	6	1,5
125	Drojdie chimica	Baking (chimical Yeast)	2	5
237	Modi-Mix Stabilizatori (pentru produse lichide)	Liquid Stabilizer (for liquid products)	8	2,5
604	Setacrem (pasta- emulgator)	Setacream emulsifier product in paste	2	5



INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA



Scarica il nostro catalogo



Attenzione particolare per l'ambiente grazie all'utilizzo di pannelli solari



INGREDIENTI PROFESSIONALI PER GELATERIA E PASTICCERIA
Professional ingredients for Ice-cream and Confectionery

Agent distributor

Nuova Geladis S.r.l.

ITALY - 76017 - San Ferdinando di Puglia (BT) - Via Germania (zona P.I.P.)

Tel. +39 0883 628427 - Fax +39 0883 625105

geladis@geladis.it - www.geladis.it

