

SPEEDY

World

Classic
SPEEDY

SPEEDY **MI X**

SPEEDY
TRILOGY

SPEEDY **4**



COMPRITAL

Classic SPEEDY

Simple, fast and tasty

The **parent line** of the Comprital range.

A line of powdered gelato mixes, easy to use in the practical single-serving pouches. Ideal for producing flawless artisan gelato quickly and easily.

More than **60 flavours** including fruit, cream, chocolate and yoghurt.

- ◆ Exceptional structure
- ◆ Perfectly balanced ingredients
- ◆ Ready to use with just the addition of water or milk

A **versatile** line with multiple applications: food processor, soft machine, slush maker, planetary, micro-freezer, blender.

SPEEDY in:

Batch Freeze



Advantages:

Flavors high rotation.

No need for pasteuriser.

Soft Serve



Advantages:

It allows also non-professional operators to make multiple preparations: gelato, frozen yoghurt, cakes, sticks and sundaes.

Micro Ice Cream Shops



Advantages:

Ideal for offering "cream" ice creams in small establishments. Maximum results with minimum investment.

Planetary



Advantages:

Suitable for producing excellent parfais and ice cream without a whipped cream maker. Ideal for creating cakes, mousses, spoon desserts.

Slush maker



Advantages:

Perfect for making excellent sorbets, cold creams (crema fredda) and milk shakes.

Blender



Advantages:

Perfect for creating milkshakes, smoothies and slushies easily and quickly.



The Range of Flavours

◆ Speedy Classic Cream:

Babyblue *(Milk)*

Caramello Salato *(Salted caramel)*

Cioccolato *(Chocolate)*

Cioccolato Bianco *(White chocolate)*

Cioccolato Bianco&Cocco *(Kiwi)*

Cioccolato Fondente *(Dark chocolate)*

Crema *(Custard)*

Crema Caffé *(Creamy coffee)*

Crema Catalana *(Burnt custard)*

Fior di Latte *(Fior di latte)*

Gianduia Crunch *(Cocoa and hazelnut)*

Gianduiotto *(Gianduia)*

Gran Cioccolato Elvetia *(Dark chocolate)*

Gran Cioccolato Elvetia Extra Bitter
(Dark chocolate)

Latte di Cocco *(Coconut milk)*

Mandorla *(Almond)*

Mascarpone *(Mascarpone)*

Matcha *(Matcha tea)*

Menta *(Mint)*

Nocciola *(Hazelnuts)*

Pistacchio Reale *(Pistachio)*

Ricotta *(Ricotta)*

Tiramisù *(Tiramisu)*

Vaniglia Gialla *(Yellow vanilla)*

Yogurt *(Yogurt)*

Yogurt con Fruttosio *(Yogurt)*

◆ Speedy Classic Fruit:

Ace (Multivitamin A+C+E) *(ACE)*

Ace con Fruttosio *(ACE)*

Ace Verde *(Apple, kiwi and lemon)*

Albicocca *(Apricot)*

Arancello *(Orange)*

Arancia Sanguinella *(Blood orange)*

Dolceanguria *(Watermelon)*

Fragola *(Strawberry)*

Kiwi *(Kiwi)*

Lime *(Lime)*

Limoncello *(Limoncello)*

Limone *(Lemon)*

Limone Costiera *(Lemon)*

Mandarino *(Tangerine)*

Mela Verde *(Green apple)*

Melograno *(Pomegranate)*

Melone *(Melon)*

Pesca Gialla *(Yellow peach)*

Pompelmo Rosa *(Pink grapefruit)*

Soleada *(Tropical)*

Speedy Frutta *(Neutral)*

Speedy Frutta Stevia *(Neutral)*

◆ Speedy Classic Fruit with pieces:

Ananas * *(Pineapple)*

Banana * *(Banana)*

Fragola * *(Strawberry)*

Frutti Di Bosco * *(Mixed berries)*

Mango Alphonso * *(Mango alphonso)*

Mango * *(Mango)*

Mela Verde * *(Green apple)*

Melone * *(Melon)*

Mirtillo * *(Blueberry)*

Mora * *(Blackberry)*

Pera * *(Pear)*

Pesca Gialla * *(Yellow peach)*

Soleada * *(Tropical)*

*With pieces





Tripled Goodness

The Speedy Trilogy line is designed to meet the needs of a constantly evolving market. A genuine, natural and versatile product, able to capture the consumer's attention by offering a wide range of refined flavours with a refined aromatic profile.

- **Natural:** no emulsifiers, source of fibre, no artificial flavours and colours
- **Genuine:** with agave sugar and/or coconut, significantly reduced sugar content*
- **Versatile:** can be used in various applications
- **Ready to use:** with just the addition of hot water
- **Pack:** sustainable single-material and recyclable

*Compared to similar products available on the market.

The Range of Flavours

Speedy Trilogy Fruit:

Ananas e cocco * (*Pineapple and coconut*)

Cassis e karkadè * (*Cassis and karkadè*)

Esotico * (*Exotic*)

Fragola, lime e sambuco *
(*Strawberry, lime and elder*)

Guava, mango e cocco *
(*Guava, mango and coconut*)

Kefir fragola * (*Strawberry kefir*)

Limone (*Lemon*)

Limone e zenzero (*Lemon and ginger*)

Pesca, mango e maracuja *
(*Peach, mango and maracuja*)

Speedy Trilogy Cream:

Nocciola (*Hazelnut*)

Pistacchio (*Pistachio*)

Spirulatte (*Spirulatte*)

Vaniglia (*Vanilla*)

*With pieces



SPEEDY +4

Immediately ready mousses

Speedy + 4 is a powder product which, when added to the Speedy line products, makes it possible to obtain a **stable mousse at a positive temperature** and storable down to a temperature of -18°C without any **undesirable structural changes**.

It can be used with any reference from the Speedy line, quickly and easily makes it possible to obtain a wide proposal of mousses of different flavourings.



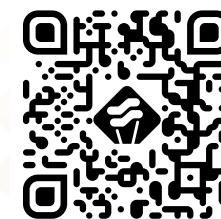
SPEEDY MIX

Create new exclusive recipes

Speedy Mix takes the Speedy line to the **next level** by introducing food pairing logic to create surprising **taste connections**. By mixing Speedy products of different flavours, you can achieve **particular contrasts and aromas**.

A **creative approach** that allows you to create hundreds of reasoned and winning combinations, optimising raw materials and production. A further creative boost dedicated to a product that has made history in the world of gelato.

Mix 2 or more different flavors



Find out 500 pairing proposals on the digital recipe book Speedy Mix

SPEEDY MI **X** CREATION

Unleash your creativity,
share it with the Comprital world.

Speedy Mix Creation is the space where Comprital customers can **express their passion**, imagination and creativity by **sharing it with a community** of ice-cream experts.

A collection of original creations, made with Speedy products and perfect **for inspiring** and **being inspired** by the work of other professionals.

Create: Let your imagination run wild and create your own Speedy Mix. Combine 2 or more Speedy flavours, choose a variegated Comprital and enrich your creation with original decorations.

Share: Take a photo, write your recipe and send it to **marketing@comprital.com**. Each month Comprital will select the most creative recipe and share it on its Instagram profile so that it can be an inspiration to other professionals in the world of gelato and confectionery.

Get inspired: Follow **Comprital's** social media profiles and get inspiration for your gelato flavours.





COMPRITAL

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