



DOLCE ASPORTO

**Create at room temperature,
taste at -18°C**



COMPRITAL


DOLCE
ASPORTO



Take-away is becoming an increasingly important component in the food industry, including the artisan gelato business.

The ability to bring along a sweet moment to share with friends or family makes **take-away** not only a practical choice, but an opportunity to enjoy, wherever you want, the quality and **authentic flavors of artisanal gelato**.

To this end, Comprital has developed the **Dolce Asporto** line of bases: three gelato bases designed specifically for **take-away gelato solutions**. These bases offer an **innovative product** that can be processed at **room temperature** and is **resistant to melting** during transport, ensuring an excellent taste experience even outside the point of sale.

INNOVATIVE

They are designed to be easily workable at **room temperature**.

IMPECCABLE

The **high stability** makes your creations **perfectly frostable** and clean when cut.

IMMEDIATE

They allow portioning and consumption even at **-18°C**, eliminating waiting time.



Your creations will be perfect to be consumed as soon as they are taken out of the freezer.

Available in three versions

NEW

BASE FRUTTA DOLCE ASPORTO

An innovative neutral-tasting base, ideal for flavoring with fresh fruits, pastes and fruit purees. Perfect for creating fruit gelato that is workable at room temperature and suitable for making perfectly frostable and melt-resistant take-out desserts.



BASE CIOCCOLATO DOLCE ASPORTO

Chocolate version with a rich and persistent taste. The same technical characteristics as the white base make it ideal for making perfect desserts from “freezer to table.”






BASE BIANCA DOLCE ASPORTO

An innovative neutral-tasting, versatile base with high stability and spreadability. Its resistance to melting and thawing make it perfect for making frozen pastry products.



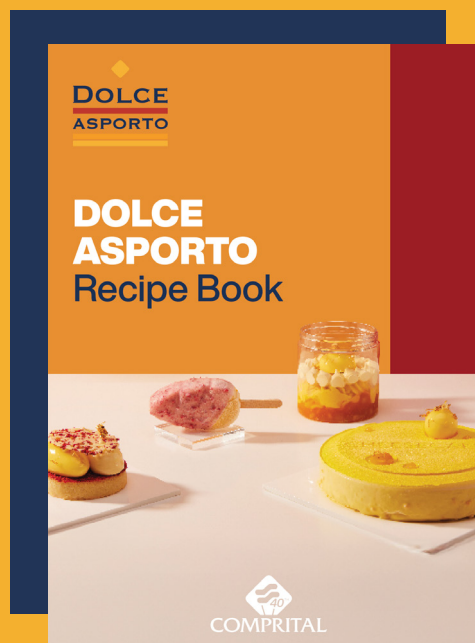
Discover the new section
dedicated to Dolce Asporto
on the new Comprital website!

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C	A/V Fats			
NEW B947	BASE FRUTTA "DOLCE ASPORTO" Neutral base for making fruit gelato that can be processed at room temperature and suitable for making take-away desserts that are perfectly frostable and resistant to melting. Ideal for being flavored with fresh fruit, pastes and fruit purees.	270g/L	2,5	4	Neutral	H	-	●	●	●
B924	BASE BIANCA "DOLCE ASPORTO" Neutral base to make a gelato that can be processed at room temperature and for take away desserts suitable for glazing and resistant to melting.	250g/L	2,5	4	Neutral	H	A		●	
B1034A	BASE CIOCCOLATO "DOLCE ASPORTO" Strong chocolate-flavored base to make a gelato that can be processed at room temperature and for take away desserts suitable for glazing and resistant to melting.	460g/L	2,5	4	Dark Chocolate	H	A/V		●	

DOLCE ASPORTO RECIPE BOOK

Creative gelato cake ideas, single serve, gelato sticks, jars.

Browse the
Dolce Asporto
recipe book
and make
perfect desserts
from freezer to table!



New Covers born to embellish your creations!

Line of intensely flavored and enveloping covers perfect for making crispy covers for gelato sticks and cookies, bon bons and for stracciatelle in tubs.

Product Code	Product and Description	Dose	Kg	Pcs	Flavor				
NEW PC828	COPERTURA BIANCA White chocolate flavor coating perfect for making crispy coatings for sticks and gelato cookies, bon bons and for stracciatelle in tubs.	to taste	3	2	White Chocolate				●
NEW PC827	COPERTURA CIOCCO LATTE Milk chocolate flavor coating perfect for making crispy coatings for sticks and gelato cookies, bon bons and for stracciatelle in tubs.	to taste	3	2	Ciocccolato al latte				●
NEW PC830	COPERTURA YOGURT CON FRUTTI ROSSI A yogurt-flavored coating with strawberry and raspberry inclusions, it offers a delicious contrast between the freshness of yogurt and the vibrancy of red fruits. Perfect for making crispy coatings for gelatosticks and cookies, bon bons and for stracciatelle in tubs.	to taste	3	2	Yogurt and red fruits				●
NEW PF106D	COPERTURA FONDENTE (STRACCIATELLA EXTRA) Intense and enveloping dark chocolate flavor coating, rich in cocoa butter perfect for making crunchy covers for gelato sticks and cookies, bon bons and for stracciatelle in tubs.	to taste	3	2	Dark Chocolate		●	●	●
NEW PC829	COPERTURA FONDENTE CON COCCO Dark chocolate-flavored coating enriched with 10% raped coconut, perfect for making crunchy coatings for gelato sticks and cookies, bon bons and for stracciatelle in tubs.	to taste	3	2	Dark Chocolate and Coconut	●	●	●	●
NEW PC831	COPERTURA FONDENTE CON POP CORN CARAMELLATO Dark chocolate-flavored coating enriched with caramelized corn inclusions, perfect for making crispy coatings for gelato sticks and cookies, bon bons, and for stracciatelle in tubs.	to taste	3	2	Dark chocolate and pop corn	●	●		●

If necessary, heat the product in a water bath or microwave at 35/40°C. Mix before use.



Diversifying the proposition in gelato and confectionery in a simple and strategic way, helps to meet the demands of different types of customers but, above all, helps to deseasonalize the offer.

All this is only possible by staying up-to-date with industry trends, the needs of your customers, and exploiting ingredients to their full potential. Athenaeum courses will help you on this path with the guidance of our Masters.

If you are interested in expanding and deepening your skills in the field of **take-away gelato and confectionery**, you can't miss the course dedicated to desserts, cakes, single-portions, and logs interpreted in a modern way through the connection between gelato and confectionery.



**Discover the
Athenaeum
course
calendar!**



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