



COMPRITAL

A close-up photograph of a white, swirled object, possibly a flower or a piece of art, set against a dark blue background with abstract shapes.

2025

Our true nature is innovation

PASSION, QUALITY AND INNOVATIVE SPIRIT ARE OUR INGREDIENTS FOR A PRODUCT OF EXCELLENCE.

Since 1985, our creative and visionary approach has guided us in the market for gelato and pastry ingredients, enabling us to ensure a comprehensive offering that meets the needs of an increasingly discerning and aware consumer.

In these 40 years of experience and love for quality, we have continued to grow and evolve, gaining a solid position among companies in the industry and bringing the taste and innovation of Made in Italy to the world.

Today, as part of INGREDIENT-TECH PLATFORM, we continue to develop cutting-edge solutions that are increasingly focused on environmental sustainability. A journey made possible by the synergy and professionalism of our team, the sharing of common goals, and constant training.

With more than 35 product lines and a strong network of global partners, we export our know-how around the world supported by Athenaeum, our academy led by internationally renowned Masters.



**BECOME A KEY PLAYER IN THE
FUTURE OF ARTISANAL GELATO,
JOIN US ON THIS JOURNEY.**

Our path is the result of shared values that, like a compass, continue to guide us toward the future of artisanal gelato:

RELATIONSHIP

Our history and success are the result of strong and lasting **relationships**, intense mutual support, and passionate, growth-oriented **teamwork**.

RESPECT

For us, **respect** is a founding value that manifests itself in **ethical and responsible behavior** toward all stakeholders, people, the environment, and the community around us.

EMOTION

With expertise, passion and creativity, we work daily and closely with our customers to generate taste experiences that are able **to convey emotions through the quality of our products**.

ENTREPRENEURIAL SPIRIT

Our entrepreneurial **spirit motivates** us to **exceed our limits** and achieve ever more ambitious goals by combining attention to customer needs, product quality, innovation and training.

1985

It has already been **40 years since the beginning of our adventure**, since the first Comprital plant opened just outside Milan. Our research and development department launches one of our greatest successes: the **Speedy Classic** line. Simple, quick and tasty products that have withstood the passage of time by evolving into *more than 65 different flavors*.

2005

The **Nirvana** base is born: a revolutionary product for the gelato world, capable of guaranteeing balanced, aerated gelato with impeccable structure and perfect showcase holding.

2012

Comprital is experiencing an exciting year as the **official sponsor of the Gelato World Cup**. With our products from the Giubileo Experience line, we lead the **Italian national team** to victory, turning the winners into Athenaeum Comprital teachers.

2014

Athenaeum Comprital's training raises the bar with the ribbon-cutting ceremony of the **new Athenaeum headquarters**, a modern, bright and evocative structure nominated for the Compasso d'oro Award: 500 square meters of classrooms and 30 courses directed by world-renowned Masters. Comprital Polska and Comprital Shanghai are also born.

2016

Thanks to our passion for traditional confectionery flavors, **La Preferita di Parma** joins the Comprital family, completing the offering with top-quality dried fruit pastes. In the same year Comprital launches the **protein gelato line, Ice-Fit**.

2020

Ever-changing products and textures, it's the turn of **Gelosissima Ice Candy Gum**: an easy-to-use cover with an unusual soft texture. Its compact texture and fresh, intense taste make it perfect for embellishing sticks, monoportions, cakes, lollipops, and pastry candy.

2023

Comprital introduces the **Speedy Trilogy** line-natural evolution of the parent line **Speedy Classic** launched 30 years earlier-composed of simple and versatile products characterized by a significant reduction in sugar, the absence of artificial flavors and colorings, and rich in fiber.

1994

Perfecta, the **first fruit base without hydrogenated vegetable fats, is born**. An extremely innovative base for the times, which allows the creation of perfectly scoopable, stable and creamy gelato with any type of fruit.

2009

Giubileo Experience is born, the first program on the market to offer all-natural gelato with a **clean label**. An innovation that combines simplicity, transparency and quality, responding to the demands of an increasingly attentive and aware consumer.

2013

Forming lasting relationships with our customers means working every day to anticipate and meet their needs. Comprital launches the first line of **vegan and VEGANOK-certified products**, but that's not all, **Giubileo Chef Experience** is also born: the first line of bases designed **to combine gelato with the gastronomic world** in creative recipes with vegetables, cheese, meat.

2015

We have always collaborated with the best professionals in the industry: the **I cioccolati di Knam** line signed by Master Ernst Knam was born, clean label gelato bases made with the highest quality ingredients, brown sugar and grapes.

2019

We have always recognized the importance of approaching our path with an open eye to different horizons: the range of gelato and pastry products expands with the launch of **Glasse (glazes) signed by Master Gianluca Fusto**.

2022

Like our products, our services evolve year by year. We are proud to have been the first in the industry to integrate **Augmented Reality** as a **product support tool**; an example of this innovation is our **Alphabetum** digital technical library.

2024

Constantly listening to market trends gives birth to two new lines: **Dolce Asporto**, gelato bases that can be processed at room temperature and allow for the creation of desserts that can be enjoyed right out of the freezer, and **Pure Vegan**, 3 vegan bases with a clean label and specifically designed to be flavored in a balanced way in different combinations.

Certifications

Certified production, the security of perfect quality

Comprital constantly increases its standards, meeting high quality national and international requirements. We carefully select raw materials and focus on each stage of processing, getting engaged in a continuous update to deliver always top quality products.



HALAL CERTIFICATE

Comprital has obtained Halal certification for several of its products, a guarantee for Muslim consumers that the ingredients, the stages of production and packaging of the products certified comply with the ethical rules of the Islamic tradition.



BRC CERTIFICATE

The Standard provides a benchmark for food producers, offering them a set of guidelines for the production of safe food and for product quality management in order to fully meet customers' expectations. It is one of the food safety-related standards recognized by the Global Food Safety Initiative (GFSI), an international initiative whose main purpose is to strengthen and promote food safety throughout the supply chain.



KOSHER CERTIFICATE

The Kosher certificate is related to the production of food fit for consumption and conforming to Kosher food standards, synonymous not only with food fit for consumption by practitioners of the Jewish religion, but also with food of high quality.



VEGANOK

VEGANOK is the most widely used European vegan standard and now has more than 16.000 certified references. A hallmark through which the companies guarantee to their customers both that their products are totally free of animal derivatives and the compliance with strict ethical standards. Adherence to the VEGANOK specification has, for every production reality, been synonymous with transparency, reliability and ethics for over 20 years. Our vegan proposal counts more than 160 VEGANOK-certified references.



PGI (Protected Geographical Indication)

Our Classic Paste "PGI Piedmont Hazelnut" is PGI certified (Protected Geographical Indication), a quality mark for food products, aimed at the customers' protection by certifying the product origin as well as its productive process according to specific standards or rules.

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Key



VEGANOK Certificate



Gluten-free



Lactose-free



Vegan product



Halal certified product



Novelty 2025

DOS: Dose
H/C: Hot / Cold
A/V: Animal / Vegetal Fat
W/M: Water / Milk

The images on pages: 4, 6, 9, 13, 14, 16, 18, 26, 26, 32, 35, 44, 45, 46, 48, 49, 50, 54, 56, 62, 74, 76, 85, inserted for illustrative purposes, are generated through Generative Artificial Intelligence.



For years Comprital's been shaking the gelato industry by anticipating the consumers' needs through the creation of clean label ingredients for a return to nature and simplicity, reflecting the dominant desire of real quality gelato lovers. The Giubileo Experience line enables to display a “clean” ingredient list, which is a critical step to win the customers' trust.

- ☀️ Only grape and cane sugar
- ☀️ No emulsifiers, hydrogenated or refined fats
- ☀️ Only carob and pectin as thickeners
- ☀️ Only selected raw materials



Giubileo Bases

Giubileo line bases are free of emulsifiers, hydrogenated or refined vegetable fats. The recipes include cane and grape sugar, fresh cream and milk, together with high quality ingredients.

Giubileo Bases

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C					
B211A	GIUBILEO LATTE Natural milk base, free of vegetable fats, emulsifiers and artificial flavorings. It gives a gelato with an excellent spreadability, creaminess, silkiness and smoothness even at -20°C. Excellent for the production of cakes and take-away products, thanks to its greater smoothness also at very low storage temperatures.	10%	1	12	Neutral, with a vanilla and honey note	H					
B217B	GIUBILEO FRUTTA PIÙ 100% fruit base, stabilized with pectin and free of emulsifiers. Also suitable to create variegations, gelee, cakes, single portions and fruit syrups.	10%	1	12	Neutral	H					
B212	GIUBILEO FRUTTA Base ideal for making 100% natural sorbets enhancing the flavor and color of fruit without using emulsifiers.	25%	1	12	Neutral	H					
PC670H	SOLUZIONE FRUTTA GIUBILEO Clean label and balanced base, characterized by a high percentage of pure dark chocolate, a full and lasting flavor. Free of emulsifiers and vegetable fats.	31%	1,25	12	Neutral	C					
B214A	GIUBILEO CIOCCOLATO 250 Natural base, free of emulsifiers and only containing natural ingredients. Perfect to make sorbets, cremolata and seedsfreddos.	25%	1	10	Chocolate	H					

Giubileo Pastes

All anhydrous pastes, such as Nocciola delle Langhe PGI, Pistacchio di Bronte PDO, Almond, etc., are pure pastes, free of flavorings, added sugars and emulsifiers and their excellent taste is only due to the initial selection of the fruit and its processing (shelling, roasting and refining).



Giubileo Pastes

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PC650PB	AMARETTO GIUBILEO Paste rich in macaroons crumble with grape sugar and raw cane sugar, with a pleasant bitter almond taste.	100g/L	2,5	2	Macaroon and bitter Almond				●	●
PC626PB	CAFFÈ DEL NONNO GIUBILEO Coffee-based paste with a blend of Arabica and Robusta, raw cane sugar and grape sugar.	50g/L	3	2	Coffee	●	●	●	●	●
PC627PB	CANNELLA GIUBILEO Paste made with pure cinnamon, cane sugar and grape sugar.	50g/L	3	2	Cinnamon	●	●	●	●	
PC637PB	CARAMEL MOU GIUBILEO Paste made from whole condensed milk, caramelized sugar, raw cane sugar and grape sugar, with a typical toffee flavor.	80g/L	3	2	Toffee			●		●
PC646P	CARAMELLO SALATO GIUBILEO Paste with a typical toffee flavor, with a slight salty note, made from whole condensed sweet milk, caramelized sugar, raw cane sugar and grape sugar.	100g/L	3	2	Salty Toffee			●		●
PC634PB	COCCO GIUBILEO Grated coconut paste with raw cane sugar and grape sugar.	100g/L	3	2	Coconut	●	●	●	●	
PC643PB	LIQUIRIZIA ANICE STELLATO GIUBILEO Paste made from liquorice with a note of star anise, with raw cane sugar and grape sugar.	100g/L	2,5	2	Liquorice and anise	●	●	●	●	
PC649PB	MALAGA GIUBILEO Paste made with egg yolk, rum and raisins, raw cane sugar and grape sugar.	100g/L	3	2	Malaga			●	●	
PC628PB	MENTA PIPERITA GIUBILEO Paste made with natural peppermint aroma, raw cane sugar and grape sugar.	40-50g/L	3	2	peppermint	●	●	●	●	
PC640PA	"NOCCIOLA PIEMONTE IGP" GIUBILEO PGI-certified lightly roasted and refined Piedmont hazelnut paste.	100g/L	2,5	2	100% roasted hazelnut paste	●	●	●	●	
PC089P	PISTACCHIO PURO GIUBILEO COLOR Pistachio paste with colorant.	100g/L	2,5	2	100% pistachio paste	●	●	●	●	●
PC583PB	PISTACCHIO PURO GIUBILEO NO COLOR Pistachio paste without colorants.	100g/L	2,5	2	100% pistachio paste	●	●	●	●	●
PC434P	ROSA GIUBILEO Paste made with rose aromatic notes, raw cane sugar and grape sugar.	50g/L	3	2	Rose	●	●	●	●	
PC629PB	TIRAMISÙ GIUBILEO (con mascarpone) White-colored paste, with egg yolk, Madagascar vanilla natural extract, raw cane sugar and grape sugar, characterized by citrus and almond notes.	80 g/L	3	2	Tiramisù			●		
PC636PB	VANIGLIA GIUBILEO (Madagascar) White-colored paste, with egg yolk, Madagascar vanilla natural extract, raw cane sugar and grape sugar, characterized by citrus and almond notes.	50g/L	3	2	Vanilla			●	●	●
PC638PB	ZABAIONE DI ZIBIBBO GIUBILEO Paste made from egg yolk and Sicilian IGT zibibbo.	80g/L	2,5	2	Zabaglione			●	●	
PC639PB	ZUPPA INGLESE GIUBILEO Paste made with marasca cherry liqueur, raw cane sugar and grape sugar.	50g/L	3	2	English trifle			●	●	

Giubileo powdered flavorings

A line of freeze-dried products with a low grammage, to be added to preparations as if they were pastes.

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
P455C	LIQUIRIZIA PURA PREMIUM 100% pure liquorice powder.	25g/L	1	10	Liquorice	●	●	●	●	
P408A	MASCARGEL GIUBILEO Powdered product with a characteristic mascarpone aroma.	50g/L	1	10	Mascarpone			●		●
P394	CIOCCOLATO MIX GIUBILEO Product made with powdered dark chocolate and low-fat cocoa. Ideal for chocolate sorbets, mousses, Bavarian and hot chocolate.	10%	1,5	2	Dark chocolate	●	●	●	●	
P485	TÈ MATCHA GIUBILEO Made from Matcha Tea, without colorants or flavors.	100g/L	1	12	Matcha tea	●	●	●	●	

Gastronomic Gelato

The line for gastronomic gelato consists of clean label bases designed for making salty gelato or sorbets for catering, as a combination and ingredient in gastronomic dishes, but also for offering an innovative product to diversify and expand your gelato product range.

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C					
B354	GIUBILEO CHEF EXPERIENCE CREMA Base characterized by a clean label, free of vegetable fats and emulsifiers, suitable to prepare gastronomic gelato made from cheese, meat and fish. Enables to get a smooth and creamy structure in both the batcher and the Pacojet.	25%	1	10	Neutral	H			●		
B355	GIUBILEO CHEF EXPERIENCE SORBETTO Base characterized by a clean label, free of vegetable fats and emulsifiers, suitable to prepare gastronomic sorbets with vegetables. Suitable to get a smooth and creamy structure in both the batcher and the Pacojet.	32%	1,3	8	Neutral	H	●	●	●	●	



Grape sugar

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C					
PC606A	ZUCCHERO D'UVA (grape sugar) Grape sugar - only available in liquid form - is a natural product, obtained from the must by purification. It is mainly composed of fructose and glucose and is perfect for artisanal gelato, giving it smoothness and silkiness. Comprital's grape sugar has a concentration of approx. 65°C brix, with a slightly fruity and unobtrusive aroma	10-60g/L	1,3	12	Fruity	H/C	●	●	●	●	



Milk Bases

Our milk bases selection offers a wide range fully satisfying any demand of the modern gelato makers.
High, medium and low grammage bases, both for hot and cold processing, with or without vegetable fats.

Low-grammage bases

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C	A/V Fats					
B054A	BASE 50 Clean label and vegetable fat-free base for a creamy, fresh and compact gelato.	50g/L	2,5	4	Milk/cream	H	A			●		
B824	BASE ITALIA 50 Characterized by a vanilla flavor, for a balanced gelato both in terms of structure and taste.	50g/L	2,5	4	Milk - vanilla	H/C	-			●		●
B825A	BASE PLUS 50 Neutral base, free of emulsifiers, flavorings, rich in fibers like acacia and baobab.	50g/L	1	10	Neutral	H	-			●		
B037	CHIMERA 50 Vegetable fat-free base. The use of milk fats makes the product stable, silky, rich and resistant to thermal shocks.	50g/L	2,5	4	Milk and butter notes	H/C	A			●		●
B035	IDRA 50 Milk base to make a creamy and dry gelato, with an excellent resistance to temperature changes.	50g/L	2,5	4	Milk	H/C	V			●		●

Medium-grammage bases

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C	A/V Fats					
B898	BASE NATURALE 75 Milk base characterized by a clean label, free of any vegetable fats and emulsifiers. Creamy, silky, resistant to temperature changes. Ensures an excellent overrun over time.	7,5%	1	10	Neutral, with notes of milk, cream and vanilla.	H	A			●		
B211A	LATTE GIUBILEO Natural milk base, free of vegetable fats, emulsifiers and artificial flavorings. Delivers a gelato with an excellent spreadability, creaminess, silkiness and smoothness even at -20°C. Excellent for the production of cakes and take-away products, thanks to its greater smoothness also at very low storage temperatures.	10%	1	12	Neutral, with a vanilla and honey note	H	A			●		●
B346	BILANCIATA 100 Vegetable fat-free milk base, characterized by a balanced aroma of milk and cream for a compact gelato that is warm to the palate.	100g/L	2,5	4	Milk/cream	H	A			●		
B032	INVIDIA 100 Vegetable fat-free base. The use of fractionated milk fats makes the product stable, silky, rich and resistant to thermal shocks.	100g/L	2,5	4	Cream with a note of butter	H/C	A			●		●
B147	BASE SAN MARCO 100 Complete base characterized by a creamy and stable structure.	100g/L	2,5	4	Milk	H/C	V			●		●
B927	BASE SAN MARCO 100 KOSHER Complete base characterized by a creamy and stable structure.	100g/L	2,5	4	Milk	H/C	V			●		●

Medium-grammage bases

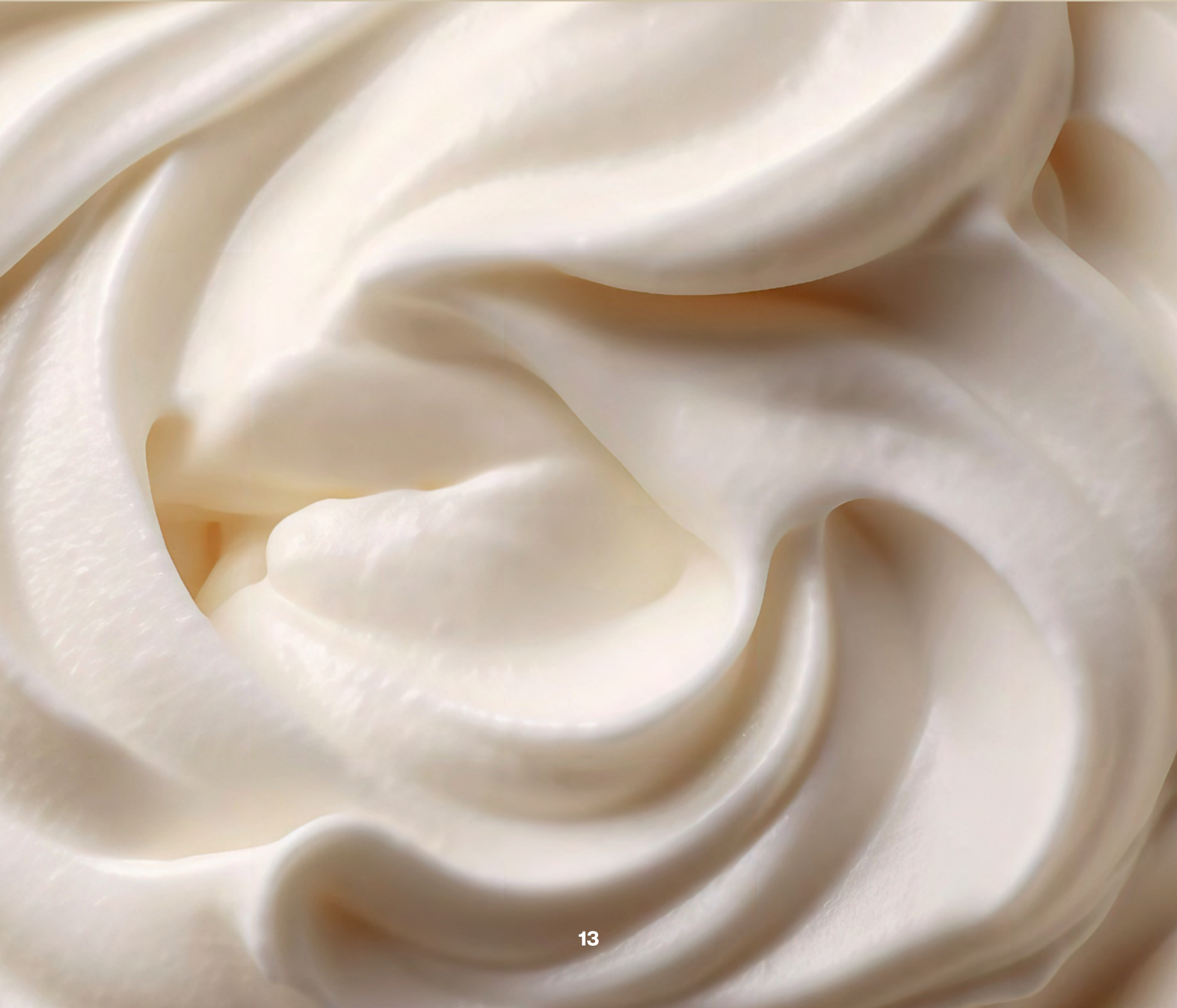
Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C	A/V Fats					
B148	BASE SAN MARCO 100 PANNA Milk base both for hot and cold process, characterized by a pronounced aroma of cream, excellent spreadability, creaminess and showcase holding.	100g/L	2,5	4	Cream	H/C	A/V			●		●
B024A	COMPRIPAN 100 Raditional base characterized by a rich milk and cream flavor.	100g/L	2,5	4	Cream	H	A/V			●		
B312	ROYALPANNA 180 Vegetable fat-free milk base, made with simple ingredients. Characterized by a balanced aroma of cream and vanilla, rich flavor, excellent structure and creaminess.	180g/L	2	4	Cream and vanilla	H	A			●		●
B026D	UNICA 100 Vegetable fat-free base, characterized by a strong aroma of milk and cream. It gives a soft and creamy gelato, with a clean taste and a dry structure with a high overrun.	100g/L	2,5	4	Milk, with notes of cream and vanilla	H/C	A			●		●
B005	NIRVANA 100 Base for hot and cold process, ideal to make a creamy gelato with a balanced flavor profile. It provides an excellent holding, in particular for showcase gelato, and high spreadability.	100g/L	2,5	4	Milk	H/C	V			●		●
B118	NIRVANA PANNA 100 Base for hot and cold process, ideal for showcasing tall gelato with excellent spreadability, smoothness and creaminess.	100g/L	2,5	4	Milk, Cream and Vanilla	H/C	V			●		●
B202	NIRVANA R 100 Base with a neutral taste, both for hot and cold process, to achieve an excellent structure and creaminess.	100g/L	2,5	4	Neutral	H/C	V			●		●
B138	MUSA 150 Ideal to make a gelato warm to the palate, creamy and spreadable, with a structure resistant to temperature changes.	150g/L	2,5	4	Milk	H/C	V			●		●
B311A	ROYALBASE 180 Base characterized by a strong aroma of milk and vanilla for a creamy gelato with an excellent structure and showcase holding.	180g/L	2	4	Milk and vanilla	H	V			●		●
B897	ROYALBASE PLUS 180 Base characterized by a strong aroma of milk and vanilla for a creamy gelato with an excellent structure and showcase holding. To be processed only by adding milk, cream and granulated sugar.	180g/L	2	4	Milk and vanilla	H	V			●		

Stabilizers

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C					
P114A	NEUMILK 5/C	5g/L	2,5	4	Neutral	H		●	●	●	●
P094	Neutral 3 - 5 LATTE	5g/L	1	10	Neutral	H			●		●

High-grammage bases

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C	A/V Fats					
B356	BASE ITALIA 250 Rich base with a fresh flavor, with a mild milk and vanilla aroma to bring out the best of the different flavorings.	250g/L	2	4	Milk and vanilla	H	V			●		●
B165B	HEIDI 300 Balanced and easy-to-use base, characterized by a strong cream flavor for a gelato with a soft and creamy structure.	300g/L	2	4	Cream	H	V			●		●
B913	DOLOMITI 500 Balanced and easy-to-use base, with a neutral taste and excellent performance both for cold and hot process.	500g/L	2,5	4	Milk	H/C	V			●		



Fruit Bases

A selection of stabilized blends free of milk or fats, for making sorbets characterized by an excellent creaminess and spreadability.



Low-grammage bases

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C	A/V Fats					
B848	PERFECTA PLUS 50 Base suitable both for hot and cold process, free of emulsifiers. It enables to obtain a creamy gelato and enhances the color of the added fruit.	50g/L	2,5	4	Neutral	H/C	-	●	●	●	●	
B022	PERFECTA 50 Low grammage base, stable and creamy with any type of fruit, suitable both for hot and cold process. It keeps and excellent creaminess and duration.	50g/L	2,5	4	Neutral	H/C	-		●	●	●	●
B213	PERFECTISSIMA 100 Base that enables sorbets to keep the original color of fruit and a natural and strong flavor. Delivers an excellent creaminess, overrun and resistance to thermal shocks.	100g/L	2,5	4	Neutral	H/C	-		●	●	●	●
B217B	FRUTTA PIÙ GIUBILEO 100% natural base for hot process, ideal to make sorbets and ripples.	10%	1	12	Neutral	H	-	●	●	●	●	●

Medium-grammage bases

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C	A/V Fats					
B212	FRUTTA GIUBILEO 100% natural base to be used with hot process to make sorbets that bring out the best flavor and color of the fruit.	25%	1	12	Neutral	H	-	●	●	●	●	

High-grammage bases

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C	A/V Fats					
B150	SOLOFRUTTA Perfect to make smooth and creamy sorbets with a high content of fruit.	300g/L	0,9	12	Neutral	C	-		●	●	●	●
PC670H	SOLUZIONE FRUTTA GIUBILEO A natural base with syrup, free of emulsifiers and with only natural ingredients, cane sugar and grape sugar. Perfect to make sorbets and cremolata with cold process.	31%	1,25	12	Neutral	C	-	●	●	●	●	
P778	SPEEDY FRUTTA STEVIA Ready-made product rich in fibres and ideal to make a sorbet with an excellent structure and creaminess.	360g/L	0,9	12	Neutral	C	-		●	●	●	●
P190	SPEEDY FRUTTA Ready-made product to make easy and quick fruit sorbets with cold process.	450g/L	0,9	12	Neutral	C	-		●	●	●	●

Stabilizers

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C					
P097A	NEUTRO 3 - 5 FRUTTA	5g/L	1	8	Neutral	H	●	●	●	●	●

Vegan Bases

A range of bases designed to embrace the needs of vegan customers, lactose-intolerant customers looking for quality, all-vegetable gelato.



A vegan, clean label and naturally lactose-free line that does not give up the variety of flavors and characteristics of traditional gelato for an authentic and irresistible experience.



Pure Vegan Bases

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C	A/V Fats					
B920	BASE PURE VEGAN P.Z. Full vegan base free of artificial flavorings, perfectly balanced to be flavored with sugar pastes only (caramel, coffee, etc.).	480g/L	1,3	8	Neutral	H	V	•	•	•	•	
B921	BASE PURE VEGAN P.G. Clean label vegan base, free of flavorings and perfectly balanced to be flavored with fatty pastes only (hazelnut, pistachio, etc.).	480g/L	1,3	8	Neutral	H	V	•	•	•	•	
B922	BASE PURE VEGAN CIOCCOLATO Full vegan base free of flavorings, with a high percentage of chocolate powder (15 %) and low-fat cocoa powder (18.8 %).	670g/L	1,6	8	Dark chocolate	H	V	•	•	•	•	

Other Vegan Bases

A range of bases designed to embrace the needs of lactose-intolerant customers looking for quality, all-vegetable gelato.

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C	A/V Fats					
B358	BASE VEGANA Neutral base for gelato free of animal-by products, designed to get the same creaminess and structure as a milk-based gelato.	480g/L	1,3	8	Neutral/rice	H	V	•	•	•	•	•
P374D	BASE CIOCCOLATO VEGANA Base for creating a dark chocolate gelato free of animal-by products, with cocoa and pure dark chocolate.	670g/L	1,6	8	Chocolate	H	V	•	•	•	•	•
P851	VEGANYÒ Base for making yogurt-flavored gelato free of animal derivatives. With brown sugar and grape sugar.	480g/L	1,3	8	Yogurt		.	•	•	•		

Lactose Free Bases

Many researches highlight the steady increase, in Italy and worldwide, of people with lactose intolerance. At Comprital, we support the gelato maker by ensuring that he or she can offer lactose free* gelato with an aerated and creamy texture.

*with lactose less than 0.1%

LACTOSE FREE 100

Natural “Lactose free 100” base features a clean ingredient list free of vegetable fats and emulsifiers. Enriched with baobab and citrus fiber and chicory ensures a neutral taste to harmonize with any preparation for gelato labeled “lactose free” (with lactose less than 0.1%) with an aerated and creamy texture.

LACTOSE FREE 250

NEW

“Lactose free 250” is a semi-complete base, very easy to use, to be processed with only the addition of water and characterized by a creamy, aerated texture.

LACTOSE FREE 500

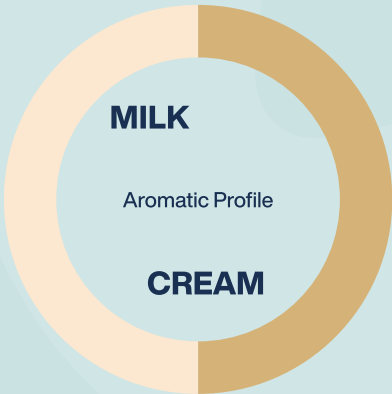
“Lactose free 500” is a complete, ready-to-use base with only the addition of water. It has the same characteristics as “Lactose free 100” but with the presence of vegetable fats. It is completed inside with every ingredient necessary for the preparation of the best lactose free gelato.



Lactose Free Bases

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C	A/V Fats					
B902	BASE LACTOSE FREE 100 Base characterized by a clean ingredient list, free of any vegetable fats and emulsifiers. Neutral flavor.	100g/L	1	10	Milk	H/C	-			•	•	
B946	BASE LACTOSE FREE 250 A semi-complete base that is very easy to work with just the addition of water and sugar, and features a creamy, aerated texture.	250g/L	2	4	Milk	H/C	V			•	•	
B904	BASE LACTOSE FREE 500 A full base to be processed only with the addition of water, with the same technical features of Base 100, but with vegetable fats.	500g/L	2,5	4	Milk	H	V			•	•	•

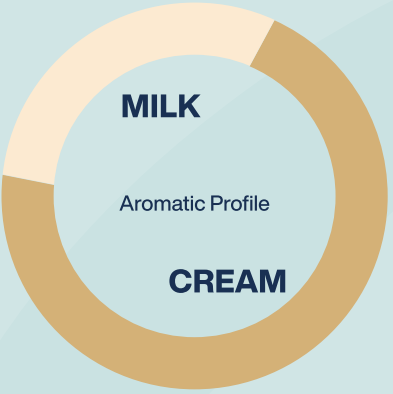
LACTOSE FREE 500



LACTOSE FREE 250



LACTOSE FREE 100



Bases for Special uses

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 confectionery**. 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.



Create at room temperature,
taste at -18°C

Three gelato bases designed specifically to meet the needs of **modern take-away frozen pastries**, giving an innovative product that is workable at room temperature and resistant to melting during take-away.

PERFECT DESSERTS FROM THE FREEZER TO THE TABLE!

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.

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	C	-					
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	Vanilla	C	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	C	A/V					

More Bases for Special Uses

A range of bases designed to embrace the needs of a vegan, lactose-intolerant, sugar-conscious but still seeking the authentic taste of good artisanal gelato.

Product Code	Product and Description		Dose	Kg	Pcs	Flavor	H/C	A/V Fats					
P316	FREE CACAO	Product line that can be processed with water to make a gelato free of added sugars and fats easily and quickly. Ideal for reduced-sugar diets. Do not contain aspartame.	500g/L	1	10	Cocoa	C diluted in hot water	-				•	•
P314	FREE LIMONE		500g/L	1	10	Lemon	C diluted in hot water	-		•	•	•	
P315	FREE VANIGLIA		500g/L	1	10	Vanilla	C diluted in hot water	-			•		•
B168	RISO & SOIA Enables to prepare a gelato with a clean and fresh taste, without sucrose, gluten and milk.		500g/L	1,25	8	Rice and soy	C diluted in hot water	-		•	•	•	•
B087	VEGETALIA Product to be processed with water to make a soy- based gelato free of sucrose, milk derivatives and gluten.		500g/L	2,5	4	Soy and Vanilla	C diluted in hot water			•	•	•	•
B091	ALCOLICA (base per gelati al liquore) Base suitable for gelato and sorbets flavored with alcoholic products. It keeps a stable, creamy and silky structure.		500g/L	1	10	Neutral	C	V			•		



Supplements

Low-grammage technical ingredients, that can also be used with cold process, enabling to deal with some gelato issues: structure, creaminess, spreadability, holding, volume, dripping.



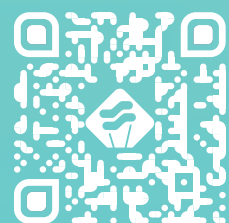
Product Code	Product and Description	Form	Dose	Kg	Pcs	Flavor	H/C	A/V					
PF032	CREMOLINA (in pasta) Supplement made with emulsifiers in paste form. A technical ingredient that increases the volume of gelato, as well as its spreadability and keeping the structure.	Paste	3g/L	5	1	Neutral	H/C			•	•	•	
P007A	INTEGRA LATTE Milk protein supplement making the gelato warm to the palate, improving both the structure and the showcase holding. Moreover, it slows down the dripping process and increases the creaminess.	Powder	20g/L	1	8	Neutral	H/C				•		•
P011	INTEGRA PANNA Vegetable fats and protein supplement suitable for making a tall, full and airy gelato. Fine-tunes the structure and holding of the gelato to correct any difference in smoothness between flavors like zabaglione, malaga, tiramisu and cassata.	Powder	20g/L	1	8	Cream	H/C	V			•		•
P152	INTEGRA FIBRE Vegetable fibers and fructose supplement, free of sucrose, fats and milk derivatives. Prevents the formation of ice crystals and improves showcase holding, giving the gelato a creamier, full and stable appearance. Perfect to correct water separation defects in sorbets.	Powder	20g/L	1	8	Neutral	H/C		•	•	•	•	•
P018A	PIUGEL Product useful to increase the gelato body, decrease the freezing and the sweetness point.	Powder	10-50g/L	2	5	Neutral	H/C				•		
PC606A	ZUCCHERO D'UVA (grape sugar) Grape sugar - only available in liquid form - is a natural product, obtained from the must by purification. It is mainly composed of fructose and glucose and is perfect for artisanal gelato, giving it smoothness and silkiness. Comprital's grape sugar has a concentration of approx. 65°C brix, with a slightly fruity and unobtrusive aroma.	Liquid	10-60g/L	1,3	12	Fruity	H/C	V	•	•	•	•	•
P1232	SPEEDY +4 Powdered product that, added to the products of the Speedy line, enables to create a stable mousse at positive temperature. Speedy +4 can be stored at a temperature of -18°C, without having to make undesired structure changes.	Powder	80g/L	1	8	Neutral	H				•		
B951	BASE MERINGA Powdered product ideal for egg white-based products, such as meringues for semifreddos, baking meringues, dacquoise and macaroon.	Powder	400g/L	1	10	Neutral	H/C				•	•	•

Speedy Classic

Simple, quick and tasty

Our parent line offers ready-to-eat powdered products, perfectly balanced and to be diluted in water or milk according function of taste. Products simple, quick and practical.

The line offers a wide range of flavors - fruits, creams, chocolates and yogurt.



Find them out
in Augmented
Reality!



A versatile line with multiple applications:



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 gelato Shops

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



Planetary

Advantages:
Suitable for producing excellent parfais and gelato without a whipped cream maker. Ideal for patindeakes, 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.

Speedy Classic Cream

Product Code	Product and Description	Dose	Water/ Milk	Kg	Pcs	Flavor	H/C					
P774	BABYBLUE	450g/L	M	1,25	8	Fior di latte	C			•		
P482	CARAMELLO SALATO	450g/L	M	1,25	8	Salted caramel	C			•		•
P154A	CIOCCOLATO	450g/L	M	1,25	8	Chocolate	C			•		•
P451	CIOCCOLATO BIANCO	450g/L	M	1,25	8	White Chocolate	C			•		•
P158	CIOCCOLATO BIANCO&COCCO	450g/L	M	1,25	8	White chocolate and coconut	C			•		•
P257A	CIOCCOLATO FONDENTE	450g/L	W/M	1,25	8	Dark chocolate	C			•		•
P435	CREMA	450g/L	M	1,25	8	Custard	C			•		•
P776	CREMA CAFFÈ	450g/L	M	1,25	10	Craemy Coffee	C			•		
P781	CREMA CATALANA	450g/L	M	1,25	8	Burnt Custard	C			•		•
P320	FIOR DI LATTE	450g/L	M	1,25	8	Fior di latte	C			•		•
P1312	GIANDUIA CRUNCH	450g/L	M	1,25	10	Cocoa and Hazelnut	C			•		
P775	GIANDUIOTTO	450g/L	M	1,25	10	Gianduaia	C			•		•
P330	GRAN CIOCCOLATO ELVETIA	600g/L	W	1,5	8	Dark chocolate	H			•		•
P374A	GRAN CIOCCOLATO ELVETIA EXTRA BITTER	670g/L	W	1,6	8	Dark chocolate	H		•	•	•	•
P025C	LATTE DI COCCO	450g/L	M	1,25	8	Coconut Milk	C			•		•
P483	MANDORLA	450g/L	M	1,25	10	Almond	C			•		•
P429	MASCARPONE	450g/L	M	1,25	8	Mascarpone	C			•		•
P481	MATCHA	450g/L	M	1,25	8	Matcha tea	C			•		•
P036A	MENTA	450g/L	W	1,25	10	Mint	C			•		•
P338	NOCCIOLA	450g/L	M	1,25	10	Hazelnut	C			•		•
P339	PISTACCHIO REALE	450g/L	M	1,25	10	Pistachio	C			•		•
P434	RICOTTA	450g/L	M	1,25	8	Ricotta	C			•		
P426	TIRAMISÙ	450g/L	M	1,25	8	Tiramisù	C			•		•
P045A	VANIGLIA GIALLA	450g/L	M	1,25	10	Yellow Vanilla	C			•		•
P396	YOGURT	440g/L	M	1,1	10	Yogurt	C			•		•
P233	YOGURT con FRUTTOSIO	440g/L	M	1,1	10	Yogurt	C			•		

Speedy Classic Fruit

Product Code	Product and Description	Dose	Water/ Milk	Kg	Pcs	Flavor	H/C					
P044A	ACE (multivitamin A+C+E)	450g/L	W	1,25	10	ACE	C		•	•	•	
P053A	ACE con FRUTTOSIO	450g/L	W	1,25	10	ACE	C		•	•	•	
P283	ACE VERDE	450g/L	W	1,25	10	Apple, kiwi and Lemon	C		•	•	•	
P026A	ALBICOCCA	450g/L	W	1,25	10	Apricot	C		•	•	•	
P047A	ARANCELLO	450g/L	W	1,25	10	Orange	C		•	•	•	
P282	ARANCIA SANGUINELLA	450g/L	W	1,25	10	Blood orange	C		•	•	•	•
P020A	DOLCEANGURIA	450g/L	W	1,25	10	Watermelon	C		•	•	•	•
P260	FRAGOLA	450g/L	W	1,25	10	Strawberry	C		•	•	•	•
P071A	KIWI	450g/L	W	1,25	10	Kiwi	C		•	•	•	•
P074A	LIME	450g/L	W	1,25	10	Lime	C		•	•	•	•
P034A	LIMONCELLO	450g/L	W	1,25	10	Limoncello	C		•	•	•	
P307B	LIMONE	450g/L	W	1,25	10	Lemon	C		•	•	•	•
P259	LIMONE COSTIERA	450g/L	W	1,25	10	Lemon	C		•	•	•	
P038A	MANDARINO	450g/L	W	1,25	10	Mandarin	C		•	•	•	•
P037A	MELA VERDE	450g/L	W	1,25	10	Green apple	C		•	•	•	•
P430	MELOGRANO	450g/L	W	1,25	10	Pomegranate	C		•	•	•	•
P076A	MELONE	450g/L	W	1,25	10	Melon	C		•	•	•	•
P049A	PESCA GIALLA	450g/L	W	1,25	10	Yellow peach	C		•	•	•	•
P050A	POMPELMO ROSA	450g/L	W	1,25	10	Pink grapefruit	C		•	•	•	•
P082A	SOLEADA	450g/L	W	1,25	10	Tropical	C		•	•	•	•
P190	SPEEDY FRUTTA	450g/L	W	0,9	12	Neutral	C		•	•	•	•
P778	SPEEDY FRUTTA STEVIA	360g/L	W	0,9	12	Neutral	C		•	•	•	•

Speedy Classic Fruit with Pieces

Product Code	Product and Description	Dose	Water/ Milk	Kg	Pcs	Flavor	H/C					
P245	ANANAS con pezzi	450g/L	W	1,25	8	Pineapple	C		•	•	•	•
P243	BANANA con pezzi	450g/L	M	1,25	8	Banana	C			•		•
P244	FRAGOLA con pezzi	450g/L	W	1,25	8	Strawberry	C		•	•	•	•
P246	FRUTTI DI BOSCO con pezzi	450g/L	W	1,25	8	Mixed berries	C		•	•	•	•
P427	MANGO ALPHONSO con pezzi	450g/L	W	1,25	8	Mango alphonso	C		•	•	•	•
P287	MANGO con pezzi	450g/L	W	1,25	8	Mango	C		•	•	•	•
P247	MELA VERDE con pezzi	450g/L	W	1,25	8	Green apple	C		•	•	•	•
P254	MELONE con pezzi	450g/L	W	1,25	8	Melon	C		•	•	•	•
P292	MIRTILLO con pezzi	450g/L	W	1,25	8	Blueberry	C		•	•	•	•
P293	MORA con pezzi	450g/L	W	1,25	8	Blackberry	C		•	•	•	•
P294	PERA con pezzi	450g/L	W	1,25	8	Pear	C		•	•	•	•
P248	PESCA GIALLA con pezzi	450g/L	W	1,25	8	Yellow peach	C		•	•	•	•
P290	SOLEADA con pezzi	450g/L	W	1,25	8	Tropical	C		•	•	•	•

Speedy Mix

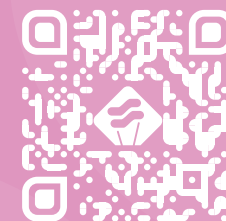


Speedy Mix is our project related to the Speedy world. Comprital's technical approach to products has led, over the years, to being able to use the Speedy line in many different applications, and with Speedy Mix we also introduce **foodpairing logic** to create surprising taste connections. A **creative approach** that allows us to be able to exploit the wide range of Speedy by creating **thousands of reasoned and winning combinations**, optimizing raw materials and production. A further creative push dedicated to a product that has made history in the gelato world.



Mix 2 pouches of different flavors and create new exclusive recipes

Mixing Speedy of different flavors allows for special contrasts and aromatics, creating many versions of the same starting flavor.



Discover the
Speedy Mix
Recipe Book!

Speedy Trilogy

Speedy Trilogy innovates strongly but remains in continuity with Speedy Classic, one of our greatest successes.

A simple, natural, versatile and ready-to-use product with just the addition of hot water. The line offers a range of flavors characterized by high aromatic sophistication and in line with consumer trends for gelato that is a source of fiber and significantly reduced in sugar*, without emulsifiers and with agave and coconut sugar.

It comes in a single-material and recyclable pack.

*Compared to similar products on the market.



Find them out
in Augmented
Reality!



NATURAL

No emulsifiers, source of fibers, without artificial flavorings and colorants.

GENUINE

With agave nectar and/or coconut, with a significant sugar reduction*.

VERSATILE

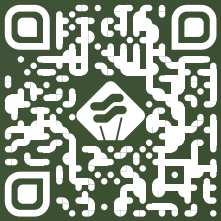
Suitable for different applications.

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C					
P1238A	ANANAS E COCCO con pezzi 100% natural ready to use base with agave nectar. It is a source of fibers and free of emulsifiers, with 30% less of sugars*. Contains dried coconut.	454g/L water	1,25	8	Pineapple and Coconut	C	•	•	•	•	•
P1247A	CASSIS E KARKADÈ con pezzi 100% natural ready to use base with agave nectar. It is a source of fibers and free of emulsifiers, with 30% less of sugars*.	454g/L water	1,25	8	Cassis and karkadè	C	•	•	•	•	•
P1313	ESOTICO con pezzi 100% natural ready to use base with agave nectar. Source of fibers and without emulsifiers. A distinctive flavor rich in mango, coconut, passion fruit and banana.	454g/L water	1,25	8	Mango, Coconut, Banana and Passion Fruit	C	•	•	•	•	•
P1241A	FRAGOLA, LIME E SAMBUCCO con pezzi 100% natural ready to use base with agave nectar. It is a source of fibers and free of emulsifiers, with 30% less of sugars*. Contains freeze-dried pieces of strawberry.	454g/L water	1,25	8	Strawberry, lime and elder	C	•	•	•	•	•
P1248A	GUAVA, MANGO E COCCO con pezzi 100% natural ready to use base with agave nectar. It is a source of fibers and free of emulsifiers, with 30% less of sugars*.	454g/L water	1,25	8	Guava, Mango and Coconut	C	•	•	•	•	•
P1311	KEFIR FRAGOLA con pezzi Ready-made 100% natural Kefir base, rich in proteins, minerals and vitamins, with agave nectar and free of emulsifiers. Enriched with freeze-dried strawberry pieces.	600g/L	1,5	6	Kefir, Strawberry	C			•		

*Compared to similar products on the market.

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C					
P1237	LIMONE 100% natural ready to use base with agave nectar. It is a source of fibers and free of emulsifiers, with 30% less of sugars.	454g/L water	1,25	10	Lemon	C	•	•	•	•	
P1240	LIMONE E ZENZERO 100% natural ready to use base with agave nectar. It is a source of fibers and free of emulsifiers, 30% less of sugars; it is one of the most popular versions of lemon flavor.	454g/L water	1,25	10	Lemon and ginger	C	•	•	•	•	
P1244	NOCCIOLA 100% natural ready to use base with agave nectar, 16.2% of roasted and refined Italian hazelnuts. It is a source of fibers and free of emulsifiers, 27% less of sugars and 52% less of fats.	600g/L water	1,5	8	Hazelnut	H			•		
P1309	PESCA, MANGO E MARACUJA 100% natural ready-to-use VEGANOK certified base with agave nectar. Source of fibers and without emulsifiers.	450g/L	1,25	8	Peach, mango and maracuja	C	•	•	•	•	
P1245	PISTACCHIO Natural ready to use base with agave nectar and 18.7% of pistachios. Free of emulsifiers, 27% less of sugars and 33% less of fats*.	600g/L water	1,5	8	Pistachio	H			•		
P1243A	SPIRULATTE 100% natural ready to use base with agave nectar. It is a source of fibers and free of emulsifiers; its typical color is given by the spirulina extract.	600g/L water	1,5	6	Spirulatte	H			•		
P1239A	VANIGLIA 100% natural ready to use base with agave nectar. It is a source of fibers and free of emulsifiers, with natural vanilla aroma and notes of Bourbon. More than 17% less of sugars and 62% of fats*.	600g/L water	1,5	6	Vanilla	H			•		

*Compared to similar products on the market.



Discover the
Speedy Trilogy
Recipe Book!

Semifreddos

Full line of powdered and paste ingredients for the preparation of cakes, semifreddos, single portions, spoon desserts, gelato pastries, hot gelato. A balance of ingredients to achieve creamy, airy and stable products



Bases for semifreddos

Product Code	Product and Description	Form	Dose	Kg	Pcs	Flavor	H/C					
P1052	SEMIFREDDO PERFETTO Easy-to-use powdered preparation free of vegetable fats and emulsifiers. Enables to quickly make a stable and creamy semifreddo, cuttable at -18°C.	Powder	140g/L	2	4	Vanilla	C				•	•
P1272	SEMIFREDDO LACTOSE FREE Easy-to-use lactose free preparation free of vegetable fats and emulsifiers. Enables to quickly make a stable and creamy semifreddo, cuttable at -18°C.	Powder	140g/L	2	4	Vanilla	C				•	•
P1103	SEMIFREDDO ANIMA 100% natural base, ideal to prepare semifreddos. Free of vegetable fats and flavorings to retain the taste of the characterizing elements. Ideal to be used in combination with meringue or other egg products.	Powder	150g/L	2	4	Neutral	C				•	•
P1000	SEMIFREDDO VEGAN Powdered preparation to make vegan semifreddos, free of emulsifier and any animal-by product.	Powder	200g/L	1	10	Vanilla	C	•	•	•	•	
PC670H	SOLUZIONE FRUTTA GIUBILEO Natural multi-purpose emulsifier-free fruit base to make sorbets, cremolatas and semifreddos.	Paste	31%	1,25	12	Neutral	C	•	•	•	•	
P291	MONRÒ Free of vegetable fats product, designed for the production of semifreddos, walking desserts or hot gelato.	Powder	500g/L	2,5	4	Neutral	C				•	•
PC554	GRANMOUSSE Neutral Paste to prepare semifreddos for gelato parlors. Used with flavoring pastes allows to create multiple flavored dessert.	Paste	400g/L	1	6	Neutral	C				•	•
PC553	GRANMOUSSE PANNA Paste product to make semifreddos for gelato parlors, characterized by a rich cream flavor.	Paste	500g/L	1	6	Cream	C				•	
P006B	BIANCOCREAM Powdered product to be diluted in cold milk. Whipped in a planetary mixer with a flavoring paste, it is ideal to make mousses for cakes and semi-frozen single portions, or for an excellent hot gelato with milk and whipped gelato. Added to the mix, it can give the gelato more creaminess, warmth and volume.	Powder	500g/L	2,5	4	Neutral	C				•	•
PC039P	SEMIFREDDO FIOR DI LATTE Paste product to make semifreddos for gelato parlors, characterized by a rich milk flavor.	Paste	to taste	3	2	Fior di latte	C				•	

Complementary products

Product Code	Product and Description	Form	Dose	Kg	Pcs	Flavor	H/C					
NEW B949	BASE GELÉE -18 A mixture of sugars and cold gelatine, perfect to create gels for cakes, semifreddos and gelato cakes with ripples and fruit purées.	Powder	8-10%	1	10	Neutral	H				•	•
NEW B951	BASE MERINGA Ideal for egg white-based products, such as meringues for semifreddos, baking meringues, dacquoise and macaron.	Powder	400g/L	1	10	Neutral	H/C				•	•

Dessert Products

A wide range of powdered ingredients to make baked meringues, dacquoise, macarons, mousses, Bavarians, custard cream, Crema Inglese, panna cotta.



Quick pastry

Product Code	Product and Description	Form	Dose	Kg	Pcs	Flavor	H/C					
NEW B949	BASE GELÉE -18 A mixture of sugars and cold gelatine, perfect to create gels for cakes, semifreddos and gelato with ripples and fruit purées.	Powder	8-10%	1	10	Neutral	H			•	•	
NEW B950	BASE DESSERT Powdered product with a clean label ideal for making classic desserts with a smooth and creamy texture such as panna cotta, crema catalana, puddings and creamy inserts.	Powder	100g/L	1	10	Neutral	H			•	•	
NEW B948	BASE GELÉE +4 Powdered product with gelling and stabilising function. Perfect for making mousses, Bavarian creams, panna cotta, fruit inserts and aspics.	Powder	130 / 150g/L	1	10	Milk	Dissolve the product in 35-40°C water			•	•	
NEW B953	BASE CREMA AL MASCARPONE Powdered product for creating a temperature-stable mascarpone cream. Combined with other positive pastry products it is ideal for making classic desserts such as tiramisu and cheesecake.	Powder	180g/L di Cream - 15% su miscela totale	1	10	Mascarpone	C			•		
NEW B952	BASE CREMA PASTICCIERA An ideal powder product for making custard quickly and easily. Also excellent for making egg yolk-based preparations such as creams, custards, Bavarian creams and parfais.	Powder	300g/L	1	10	Milk	H/C			•		
NEW B951	BASE MERINGA Ideal for egg white-based products, such as meringues for semifreddos, baking meringues, dacquoise and macaron.	Powder	400g/L	1	10	Neutral	H/C			•	•	•

Other pastry products

Product Code	Product and Description	Form	Dose	Kg	Pcs	Flavor	H/C					
P1232	SPEEDY +4 Powdered product that, added to the products of the Speedy line, enables to create a stable mousse at positive temperature. Speedy +4 can be stored at a temperature of -18°C, without having to make undesired structure changes.	Powder	80g/L	1	8	Neutral	H			•		
B907	STABCREAM VANILLE Perfect product to fix whipped cream over time. It is characterized by a pleasant vanilla flavor.	Powder	80g/L	1	10	Vanilla	H/C			•	•	
PF913B	RAPID GEL Neutral, glossy, transparent cold gelatine.	Paste	to taste	6	1	Neutral	C	•	•	•	•	

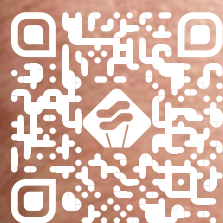
Quick Pastry

COLLECTION

PASTICCERIA



Riccardo Magni



Discover the
Recipe Book!

Your ally for flawless desserts

Your ally for flawless desserts Pastry and gelato are worlds of creativity, precision and passion, but also of daily challenges. Today, professionals in this field are faced with increasingly tight deadlines and **the need to create desserts** that are **beautiful, good** and, at the same time, **practical to make**.

Our ingredients are more than tools, they are true allies for those who want to make **high-quality, contemporary** and **safe desserts**. Designed to simplify your daily work, they enable you to **save time**, optimize costs and tackle even the most complex processes with confidence, turning them into **assured successes**.

The **Pastry Recipe Book**, created by Athenaeum Comprital in collaboration with **Master Pastry Chef Riccardo Magni**, was created to meet these needs. Here you will **find innovative, practical** and **affordable solutions** that maximize the potential of **Comprital products**.

Whether you are a **gelato maker, pastry chef** or **catering professional**, this Recipe Book aims to inspire and support you in transforming the potential of Comprital ingredients into unique creations that will stand out in the marketplace and win over the most demanding palates.

Within this cookbook you will find aesthetically appealing and tasteful ideas that can be implemented with the practicality necessary for daily work. Each proposal is designed to be easily replicable and adaptable to your needs, without ever losing sight of feasibility.



**Get inspired by the
new recipe book**



Frozen Yogurt

A line of powdered products to make frozen yogurts, smoothies, cold drinks, as well as cakes, sticks, single portions.

Easy-to-use products, with a performing flavor and structure.



Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C					
P1308	FROZEN KEFIR A kefir-based product created to make frozen gelato to be offered plain or enriched according to the gelato maker's imagination.	250g/L	1,5	10	Yogurt Kefir	C				•	
P654	FROZEN YOPIÙ Product for frozen yogurts free of fats and characterized by a sour and intense flavor of low-fat yogurt.	250g/L	1,5	10	Low-fat yogurt.	C				•	•
P680	FROZEN YOPIÙ N Natural product for frozen yogurt with a 100% clean recipe. Free of fats, emulsifiers and stabilizers, it is fresh and light, with fructose in place of sucrose.	250g/L	1,5	10	Low-fat yogurt.	C				•	•
P759	FROZEN YOPIÙ GREEK Creamy and compact product with the taste of greek yogurt.	340g/L	1,2	10	Whole yogurt	C				•	•
P698	FROZEN YOPIÙ LACTOSE FREE Lactose-free product delivering the same flavor of classic frozen yogurt.	375g/L	1,5	10	Low-fat yogurt.	C				•	•
P757	FROZEN YOPIÙ STV Rich in fibers and without added sugars, it is an easy-to-use product with a low-calorie content thanks to stevia.	375g/L	1,5	8	Low-fat yogurt.	C				•	•
P724	FROZEN YOPIÙ W Ready-to-use and user-friendly product, to be diluted in water and yogurt.	400g/L	1,5	8	Low-fat yogurt.	C				•	•

Soft Gelato

Ready-to-use powdered products that can be diluted in water and milk to quickly and easily make a creamy and soft gelato also with soft serve machines.



Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
P145	SOFT CIOCCOLATO	400g/L	1,6	8	Chocolate				•	•
P143	SOFT PANNA	400g/L	1,6	8	Cream				•	•
P347	SOFT PANNA PREMIUM	400g/L	1,6	8	Cream				•	•
P452	SOFT VANIGLIA	400g/L	1,6	8	Vanilla				•	•

Chocolates

Chocolate is the king of artisanal gelato and Comprital wants to stand by the artisans by offering a full line of ingredients to support their choices. Powdered or paste, chocolate or cocoa-based products. Our line offers all that you need to create the best product for your counter.

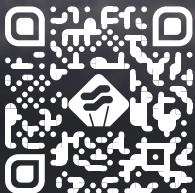


Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C					
B156C	CIOCCOLATO 130 Powdered cocoa product useful for making gelato and semifreddo, even for cold process. To be used on white blend or pastry preparations.	130g/L	2	4	Chocolate	H/C	•	•	•	•	•
PC511P	CIOCCOLATO BIANCO 100% white chocolate paste, perfect for cold process preparations.	100g/L	2,5	2	White Chocolate				•		•
B136B	CIOKO BLACK 250 Ready to use base both for hot and cold process, characterized by a dark color and a strong cocoa taste.	250g/L	2	4	Cocoa/Chocolate	H/C			•		•
P394	CIOCCOLATO MIX GIUBILEO Product made with powdered dark chocolate and low-fat cocoa. Ideal for chocolate sorbets, mousses, Bavarian and hot chocolate.	10%	1,5	2	Dark chocolate		•	•	•	•	
PF927	GIANDUIOTTA Paste for the preparation of Gianduia cream.	500g/L	5	2	Gianduia				•		
B214A	GIUBILEO CIOCCOLATO 250 Clean label and balanced base, characterized by a high percentage of pure dark chocolate, a full and lasting flavor. Free of emulsifiers and vegetable fats.	25%	1	10	Chocolate	H			•		•
PF924A	MONELLA Chocolate and hazelnut cream.	to taste	5	2	Chocolate and hazelnuts				•		•
P154A	SPEEDY CIOCCOLATO Ready to use and user-friendly chocolate paste.	450g/L	1,25	8	Chocolate				•		•
P451	SPEEDY CIOCCOLATO BIANCO Ready to use and user-friendly white chocolate paste.	450g/L	1,25	8	White Chocolate				•		
P257A	SPEEDY CIOCCOLATO FONDENTE Ready to use and user-friendly dark chocolate paste.	450g/L	1,25	8	Dark chocolate				•		•
P330	SPEEDY GRAN CIOCCOLATO ELVETIA Ready to use and user-friendly chocolate paste.	600g/L	1,5	8	Dark chocolate	H			•		•
P374A	SPEEDY GRAN CIOCCOLATO ELVETIA EXTRA BITTER Ready to use and user-friendly chocolate paste.	670g/L	1,6	8	Dark chocolate	H		•	•	•	•
PC782	SUPERCIOCK FONDENTE Cocoa mixture and cocoa mass paste.	100g/L	5	2	Dark chocolate		•	•	•	•	

I Cioccolati di Knam

Master Ernst Knam designed for Comprital a chocolate line made with top-class raw materials, without added vegetable fats, with cane and grape sugar, without emulsifiers. *

*for powdered products



Find them out
in Augmented
Reality!



Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C					
P479	IL CIOCCOLATO BIANCO DI KNAM Balanced base made of pure white chocolate with hints of vanilla beans. Free of added vegetable fats and emulsifiers.	500g/L	1,3	8	White Chocolate	H					
P456	IL CIOCCOLATO DI KNAM Simple and balanced base made with a blend of the finest chocolates. Thanks to the absence of vegetable fats, emulsifiers and artificial flavorings, allows to create a high quality gelato characterized by a strong chocolate flavor.	500g/L	1,3	8	Chocolate	H					
P1101	KNAM PROFESSIONAL Powdered product characterized by a rich dark chocolate flavor, for a creamy sorbet with a full and round taste.	670g/L	1,8	5	Dark chocolate with chocolate drops	H					



Classic Pastes

A full line of pastes offering more than 50 high quality versions to create both Italian traditional flavors as well as modern recipes to be used both for gelato and pastry products.



Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PC650PB	AMARETTO GIUBILEO Paste made from macaroons, grape sugar and raw cane sugar, characterized by strong bitter almond notes.	100g/L	2,5	2	Macaroon and bitter almond				•	•
PC002P	AMBROGIO Cocoa and hazelnut paste with praline hazelnuts.	100g/L	2,5	2	Cocoa and hazelnut paste with praline hazelnuts.			•		•
PC720P	ARACHIDE Pure roasted and refined peanut paste.	100g/L	2,5	2	100% roasted peanut paste	•	•	•	•	
PC014P	BABYBLUE (blue color) Blue-colored paste with a pleasant aroma of vanilla milk.	50g/L	3	2	Milk - vanilla	•	•	•	•	•
PC005P	BUBBLE GUM (pink color) Pink-colored paste with the typical flavor of the popular chewing gum	100g/L	3	2	Chewing gum	•	•	•	•	•
PC626PB	CAFFÈ DEL NONNO GIUBILEO Real coffee-based paste with a blend of Arabica and Robusta, raw cane sugar and grape sugar.	50g/L	3	2	Coffee	•	•	•	•	•
PC508P	CAFFÈ Pure liquid coffee paste.	50g/L	3	2	Coffee	•	•	•	•	•
PC627PB	CANNELLA GIUBILEO Paste made with pure cinnamon, cane sugar and grape sugar.	50g/L	3	2	Cinnamon	•	•	•	•	
PC637PB	CARAMEL MOU GIUBILEO Paste made from whole condensed milk, caramelized sugar, raw cane sugar and grape sugar, with a typical toffee flavor.	80g/L	3	2	Toffee			•		•
PC646P	CARAMELLO SALATO GIUBILEO Paste made from condensed whole sweet milk and caramelized sugar, raw cane sugar, grape sugar, with a typical toffee flavor and a special salty note.	100g/L	3	2	Salty Toffee			•		•
PC511P	CIOCCOLATO BIANCO 100% white chocolate paste, perfect for cold process preparations.	100g/L	2,5	2	White Chocolate			•		•
PC025C	COCCO Dried coconut paste.	100g/L	3	2	Coconut	•	•	•	•	
PC634PB	COCCO GIUBILEO Grated coconut paste with raw cane sugar and grape sugar.	100g/L	3	2	Coconut	•	•	•	•	
PC770	CREAM CHEESE Paste with delicate and refined flavor of mascarpone, for a gelato with a soft and creamy texture.	70/ 100g/L	3	2	Mascarpone			•		•
PC073P	CREM VANILLE (with vanilla pods) Paste to mek preparations with egg custards and vanilla.	50g/L	3	2	Vanilla custard			•	•	
PF035P	CROCCANTINO AL RHUM Paste with the characteristic aroma of Rum brittle, with hazelnuts and honey.	100g/L	3	2	Rum brittle, with hazelnuts and honey		•		•	
PC003P	FIOR DI LATTE Paste with a pronounced milky taste, to characterize various preparations as desired.	50g/L	3	2	Milk			•		•
PC507P	FROLLINO PASTA Paste with egg yolk, with a characteristic buttery cookie flavor.	50g/L	2,5	2	Buttery cookie			•		•
PC569P	GIANDUIA PREMIUM Classic Giandua paste, rich in hazelnuts.	100g/L	2,5	2	Giandua	•	•	•	•	•
PF927	GIANDUIOTTA Paste for the preparation of Giandua cream.	500g/L	5	2	Giandua			•		•

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PC643PB	LIQUIRIZIA ANICE STELLATO GIUBILEO Paste made from liquorice with a note of star anise, with raw cane sugar and grape sugar.	100g/L	2,5	2	Liquorice and anise	●	●	●	●	
PC649PB	MALAGA GIUBILEO Paste made with egg yolk, rum and raisins, raw cane sugar and grape sugar.	100g/L	3	2	Malaga			●	●	
PC580P	MANDORLA PREMIUM Pure toasted and refined almond paste.	100g/L	2,5	2	100% toasted almond paste	●	●	●	●	
PC034P	MENTA Paste with a strong and fresh mint flavor.	50g/L	3	2	Mint	●	●	●	●	●
PC628PB	MENTA PIPERITA GIUBILEO Paste made with natural peppermint aroma, raw cane sugar and grape sugar.	40/ 50g/L	3	2	peppermint	●	●	●	●	
PC072P	MERINGA Crumbled meringues paste.	100g/L	3	2	Meringue					
PC728	NOCCIOLA DOLCE VITA Pure toasted and refined Italian hazelnuts paste.	100g/L	2,5	2	100% toasted hazelnut paste	●	●	●	●	●
PC640PA	“NOCCIOLA PIEMONTE IGP” GIUBILEO PGI-certified lightly roasted and refined Piedmont hazelnut paste.	100g/L	2,5	2	100% roasted hazelnut paste	●	●	●	●	
PC521P	NOCCIOLA SCURA GRAN SAPORE PGI Piedmont lightly roasted nd refined hazelnut paste.	100g/L	2,5	2	100% roasted hazelnut paste	●	●	●	●	●
PC532P	NOCCIOLA SCURA GRAN SAPORE STABILIZZATA Paste stabilized to prevent natural oil separation, made from refined and strongly roasted Italian hazelnuts.	100g/L	2,5	2	100% roasted hazelnut paste	●	●	●	●	●
PC041P	NOCCIOLA TONDA GENTILE TRILOBATA Pure refined and roasted TGT hazelnut paste.	100g/L	2,5	2	100% roasted hazelnut paste	●	●	●	●	●
PC050P	NOCE Paste made from refined and crushed walnuts.	100g/L	2,5	2	Walnut with crushed walnuts.		●	●	●	
PC074P	PANNA COTTA BIANCA Paste with the typical flavor of panna cotta.	100g/L	3	2	Panna cotta			●		●
PF103PCL	PISTACCHIO EXTRA Paste with pistachio and almonds.	100g/L	2,5	2	Pistachio	●	●	●	●	
PC807	PISTACCHIO MEDITERRANEO Toasted and refined Mediterranean pistachio blend.	100 g/L	5	2	99.6 % pistachio paste	●	●	●	●	
PC089P	PISTACCHIO PURO GIUBILEO COLOR Pistachio paste with colorant.	100g/L	2,5	2	100% pistachio paste	●	●	●	●	●
PC583PB	PISTACCHIO PURO GIUBILEO NO COLOR Pistachio paste without colorants.	100g/L	2,5	2	100% pistachio paste	●	●	●	●	●
PC046P	PISTACCHIO PURO REALE COLOR Pure pistachio paste.	100g/L	2,5	2	100% pistachio paste	●	●	●	●	●
PC433P	PISTACCHIO PURO REALE NO COLOR Pure Mediterranean pistachio paste, without colorants.	100g/L	2,5	2	100% pistachio paste	●	●	●	●	●
PC624PB	PISTACCHIO VERDE DI BRONTE DOP COLOR Pure Bronte PDO pistachio paste.	100g/L	2,5	2	100% pistachio paste	●	●	●	●	
PC707P	PISTACCHIO VERDE DI BRONTE DOP NO COLOR Pure Bronte PDO pistachio paste, without colorants.	100g/L	2,5	2	100% pistachio paste	●	●	●	●	

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PF902D	PRALICREM Hazelnut and cocoa (22-24) spreadable cream, ideal for filling pastries.	to taste	3,5	2	Hazelnut and cocoa cream			●		
PC530P	RHUM & RAISINS (with raisins) Paste a base di Rum, egg yolk and raisin..	100g/L	3	2	Rum, egg yolk and raisin.			●	●	
PC434P	ROSA GIUBILEO Paste made with rose aromatic notes, raw cane sugar and grape sugar.	50g/L	3	2	Rose	●	●	●	●	
PF906D	SPALMARELLA (spreadable cream) Hazelnut and cocoa (10-12) spreadable cream, ideal for filling pastries.	to taste	3,5	2	Hazelnuts and Cocoa			●		
PC012P	SULTANA Paste with egg yolk, raisin and Marsala wine.	100g/L	3	2	Malaga			●	●	
PC782	SUPERCIOCK FONDENTE Cocoa mixture and cocoa mass paste.	100g/L	5	2	Dark chocolate	●	●	●	●	●
PC629PB	TIRAMISÙ GIUBILEO (with mascarpone) Paste with the characteristic flavor of the popular Italian tiramisu, with egg yolk, Marsala wine, coffee and fresh mascarpone, cane sugar, grape sugar.	80g/L	3	2	Tiramisù			●		
PC098P	TIRAMISÙ IMPERIALE (with mascarpone) Paste with egg yolk, Marsala wine, coffee and fresh mascarpone.	100g/L	3	2	Tiramisù			●		
PF115P	TORRONCINO Nougat paste with honey and hazelnuts.	100g/L	2,5	2	Hazelnut and honey nougat			●	●	
PC092P	TORTA DI MELE Spicy paste made from apple juice.	50g/L	3	2	Apple pie	●	●	●	●	
PC048P	VANIGLIA D con BACCHE Delicate straw-colored vanilla with white wine and pods..	50g/L	3	2	Vanilla	●	●	●	●	
PC555P	VANIGLIA FRANCESE Ivory yellow vanilla with grassy and woody notes.	50g/L	3	2	Vanilla	●	●	●	●	
PC636PB	VANIGLIA GIUBILEO (Madagascar) White-colored paste, with egg yolk, beans with Madagascar vanilla natural extract, raw cane sugar and grape sugar, characterized by citrus and almond notes.	50g/L	3	2	Vanilla			●	●	●
PC517P	VANIGLIA N GIALLA Yellow vanilla with floral and honey notes.	50g/L	3	2	Vanilla			●	●	●
PC533P	VANIGLIA TAHITI Yellow vanilla with woody and toasted notes, rich in berries.	50g/L	3	2	Vanilla	●	●	●	●	●
PC523P	WHISKY Whiskey-based paste.	50g/L	3	2	Whisky			●	●	
PC638PB	ZABAIONE DI ZIBIBBO GIUBILEO Paste made from egg yolk and Sicilian IGT zibibbo.	80g/L	2,5	2	Zabaglione			●	●	
PC505P	ZABAIONE PREMIUM Paste with egg yolk and Marsala wine.	100g/L	2,5	2	Zabaglione			●	●	
PC639PB	ZUPPA INGLESE GIUBILEO Paste made with marasca cherry liqueur, raw cane sugar and grape sugar.	50g/L	3	2	English trifle			●	●	

Fruit Pastes

Primafrutta is the fruit paste line offering more than 20 flavors, where fruit is the first item of the ingredient list.

A line of concentrates enabling to create sorbets characterized by a strong flavor and a natural color.



Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PC105P	PRIMAFRUTTA ANANAS	100g/L	3	2	Pineapple	●	●	●	●	●
PC107P	PRIMAFRUTTA ANGURIA	100g/L	3	2	Watermelon	●	●	●	●	●
PC108P	PRIMAFRUTTA ARANCIA	100g/L	3	2	Orange	●	●	●	●	●
PC110P	PRIMAFRUTTA BANANA	100g/L	3	2	Banana	●	●	●	●	●
PC130P	PRIMAFRUTTA FRAGOLA	100g/L	3	2	Strawberry	●	●	●	●	●
PC135P	PRIMAFRUTTA FRUTTIBOSCO	100g/L	3	2	Mixed berries	●	●	●	●	●
PC140P	PRIMAFRUTTA KIWI	100g/L	3	2	Kiwi	●	●	●	●	●
PC145P	PRIMAFRUTTA LAMPONE	100g/L	3	2	Raspberry	●	●	●	●	●
PC149P	PRIMAFRUTTA MANDARINO	100g/L	3	2	Mandarin			●	●	
PC151P	PRIMAFRUTTA MANGO	100g/L	3	2	Mango	●	●	●	●	●
PC153	PRIMAFRUTTA MANGO ALPHONSO	100g/L	3	2	Mango alphonso	●	●	●	●	●
PC155P	PRIMAFRUTTA MELA VERDE	100g/L	3	2	Green apple	●	●	●	●	●
PC158P	PRIMAFRUTTA MELOGRANO	100g/L	3	2	Pomegranate	●	●	●	●	●
PC160P	PRIMAFRUTTA MELONE	100g/L	3	2	Melon	●	●	●	●	●
PC165P	PRIMAFRUTTA MIRTILLO	100g/L	3	2	Blueberry	●	●	●	●	●
PC170P	PRIMAFRUTTA MORA	100g/L	3	2	Blackberry	●	●	●	●	
PC175P	PRIMAFRUTTA PASSION FRUIT	100g/L	3	2	Passion fruit	●	●	●	●	●
PC180P	PRIMAFRUTTA PERA	100g/L	3	2	Pear	●	●	●	●	●
PC185P	PRIMAFRUTTA PESCA	100g/L	3	2	Peach	●	●	●	●	●
PC190P	PRIMAFRUTTA POMPELMO ROSA	100g/L	3	2	Pink grapefruit			●	●	
PF273	MANGO ALPHONSO POLPA Mango Alphonso pulp, characterized by an intense and pleasant flavor.	to taste	3,1	4	100% Mango Alphonso purée.	●	●	●	●	

Smart line

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PC025D	COCCO Dried coconut paste.	100g/L	1	6	Coconut	●	●	●	●	
PC046D	PISTACCHIO PURO REALE Pure pistachio paste.	100g/L	1	6	100% pistachio paste	●	●	●	●	●
PC555B	VANIGLIA FRANCESE Ivory yellow vanilla with grassy and woody notes.	50g/L	1	6	Vanilla	●	●	●	●	

Powdered Flavoring

A line of powdered concentrates with a low grammage, designed as an alternative to the popular flavoring pastes.



Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
P265	RINFORZA GUSTO PANNA Hot & cold process soluble powdered product. Thanks to its marked creamy flavor, it is ideal for adding flavor to gelato as you like.	20g/L	1	8	Cream			●		
P455C	LIQUIRIZIA PURA PREMIUM 100% pure liquorice powder without flavorings and sugars.	25g/L	1	10	100% pure liquorice	●	●	●	●	
P015B	SUPERLEMON 50 Powdered product with natural flavorings and lemon juice to be used as a fruit base.	50g/L	1	10	Lemon		●	●	●	●
P054A	SUPERLEMON S.A. Powdered product with natural flavorings and lemon juice, free of stabilizers, to be used as a flavoring for fruit bases.	35g/L	1	10	Lemon	●	●	●	●	●
P408A	MASCARGEL GIUBILEO Powdered product with a characteristic mascarpone aroma to reinforce the taste of fresh cheese.	50g/L	1	10	Mascarpone			●		●
P003B	SUPERYÒ Product made with yogurt and natural flavorings, with a smooth and slightly sour taste of whole yogurt.	50g/L	1	10	Whole yogurt			●		
P1189	TIRAMISÙ Powdered product with the classic flavor of mascarpone cream with a light note of roasted coffee. It is ideal to create tiramisu recipes.	50g/L	1	10	Tiramisù			●		●
P1187	YOGURT GRECO Powdered Greek yogurt product.	50g/L	1	10	Greek yogurt			●		
P400	YOPIÙ Product with a marked and lasting yogurt flavor with a pleasant sour note.	50g/L	1	10	Yogurt			●		●
P1188	CIOCCOLATO BIANCO Powdered white chocolate product with pleasant notes of milk and vanilla.	50/70g/L	1	10	White Chocolate			●		●
P485	TÈ MATCHA GIUBILEO Made from Japanese Matcha Tea, without flavorings and colorants.	100g/L	1	12	Matcha tea	●	●	●	●	
B156C	CIOCCOLATO 130 Powdered cocoa product useful for making gelato and semifreddo, even for cold process. To be used on white blend or pastry preparations.	130g/L	2	4	Chocolate	●	●	●	●	●
P394	CIOCCOLATO MIX GIUBILEO Product made with powdered dark chocolate and low-fat cocoa. Ideal for chocolate sorbets, mousses, Bavarian and hot chocolate.	10%	1,5	2	Dark Chocolate	●	●	●	●	

Fruit Ripples

A wide range of fruit-based products for different textures and flavors, designed to enrich gelato. Some products are also characterized by a formula including fruit in percentage exceeding 54 %.



Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PF199C	AMARENA Sour cherry sauce rich in whole black cherries.	to taste	3,5	2	Sour cherry with pieces	•	•	•	•	
PC757	ARANCIA (with orange fillets) Orange sauce with candied orange fillets.	to taste	3	2	Orange with pieces	•	•	•	•	•
PC786	FICO AL CARAMELLO Fig, caramel sauce and caramelized figs sauce.	to taste	3	2	Fig with pieces	•	•	•	•	•
PF198D	FRAGOLINE Strawberry sauce with whole strawberries.	to taste	3,5	2	Strawberry with pieces			•	•	
PF291P	FRUTTI DI BOSCO Mixed berries sauce with whole red fruits.	to taste	3,5	2	Mixed berries with pieces	•	•	•	•	•
PC789	LAMPONE Raspberry sauce with raspberry pulp and pieces.	to taste	3	2	Raspberry with fruit pulp and pieces			•	•	
PC801	LIMONE LIME BERGAMOTTO Lemon, lime and bergamot sauce with semi-candied lemon and lime fillets.	to taste	3	2	Lime and Bergamot with pieces	•	•	•	•	•
PC787	MANGO Mango sauce with pieces of semi-candied mango.	to taste	3	2	Mango with pieces	•	•	•	•	•
PC788	MANGO PASSION YUZU Sauce with mango, passion fruit and yuzu, a characteristic and very fragrant Japanese citrus fruit.	to taste	3	2	Mango, Passion fruit and Yuzu	•	•	•	•	•
PF292P	PASSION FRUIT Passion fruit sauce with maracuja seeds.	to taste	3,5	2	Passion Fruit with seeds	•	•	•	•	•

Cream Ripples

A wide range of cream ripples for different textures - creamy, soft or crunchy - and flavors designed to enrich gelato.



Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PC785	CHOCO COFFEE CRUNCH Cocoa, coffee and crispy wafer cream.	to taste	2,5	2	Cocoa and coffee with wafer		•		•	
PC056P	CHOCO CRUNCH Chocolate cream with wafers and crunchy chopped hazelnuts.	to taste	2,5	2	Chocolate with wafer					•
PC702	CHOCO RICE BIANCO White chocolate cream with crunchy puffed rice.	to taste	2,5	2	White chocolate with puffed rice					•
PC792	COCO CRUNCH White chocolate, almond and coconut cream with crunchy almonds and coconut flakes.	to taste	2,5	2	White chocolate, coconut and almond					•
PC743	CREMA CHOCO-REO Chocolate cream enriched by cocoa cookies, suitable for delicious ripples.	to taste	2,5	2	Chocolate and cookie					•
PC510P	FROLLINO Dark chocolate cream with pieces of cocoa cookies.	to taste	2,5	2	Dark chocolate with pieces of cocoa cookies					•
NEW PC826	LAMPONE BISCOTTO Raspberry-flavored cream enriched with 10% of gluten-free cookie crumbs.	to taste	3	2	Raspberry cookie			•		
PC815	LIMONE BISCOTTO Gluten-free lemon cream with 10% crushed cookies.	to taste	3	2	Lemon cookie			•		
PF296P	NOCCIOLA CRUNCH Hazelnut cream, with crunchy chopped hazelnuts pralines.	to taste	3	2	Hazelnut with chopped hazelnuts			•		•
PC706	PEANUT CRUNCH Peanut cream with salted crunchy peanuts.	to taste	2,5	2	Peanut with salted crunchy peanuts			•		•
PF295P	PISTACCHIO CRUNCH Pistachio cream, with crunchy candied pistachios.	to taste	3	2	Pistachio with crunchy pistachios			•		•
PF902D	PRALICREM Hazelnut and cocoa (22-24) spreadable cream, ideal for filling pastries.	to taste	3,5	2	Hazelnuts and cocoa			•		
PF906D	SPALMARELLA Hazelnut and cocoa (10-12) spreadable cream, ideal for rippling and filling pastries.	to taste	3,5	2	Hazelnuts and cocoa			•		
PC816	SPECULOOS Cinnamon spicy cookie cream free of artificial flavorings. Enriched with 37% of fine crushed cookie.	to taste	3	2	Cinnamon cookie		•		•	
PC528P	TOFFEE MOU Toffee flavored cream.	to taste	3	2	Toffee Mou			•		•
PC093P	TORTA DI MELE Apple pie flavored cream.	to taste	3	2	Apple pie	•	•	•	•	•
PC524P	WHISKY Whiskey cream.	to taste	3	2	Whisky			•		



Monelle

Creams based on white, milk or dark chocolate, hazelnut, pistachio, ideal for use as such in tubs (cremini), for marblings cake fillings and ice cream single portions or parfait (semifreddo) portions.

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PF924A	MONELLA Chocolate and hazelnut cream.	to taste	5	2	Chocolate and hazelnuts			•		•
PF929	MONELLA BIANCA White chocolate cream.	to taste	2,5	2	White Chocolate			•		•
PC749	MONELLA CIOCCOLATO AL LATTE Milk chocolate cream with a soft and persistent flavor of milk chocolate.	to taste	3	2	Roasted peanut			•		•
PC751	MONELLA FONDENTE Dark chocolate cream.	to taste	3	2	Dark chocolate	•	•	•	•	•
PC784	MONELLA FONDENTE con LAMPONE Dark chocolate cream enriched with dehydrated raspberries.	to taste	3	2	Dark chocolate and dehydrated raspberries	•	•	•	•	•
PC752	MONELLA PISTACCHIO Cream rich in roasted and refined pistachios.	to taste	3	2	Pistachio			•		•
PC809	MONELLO SALATO Chocolate and hazelnut cream with a dash of salt.	to taste	2,5	2	Salted caramel			•		•
PC696	MONELLA VEGAN Chocolate and hazelnut cream without any animal ingredients.	to taste	3	2	Chocolate and hazelnuts	•	•	•	•	•

Le Glasse di Fusto

Gianluca Fusto, internationally renowned Master pastry chef and chocolatier, created for Comprital an exclusive line of Glazes for hot and cold pastries. A range unique in its intensity of aromas, fragrances, colours and textures.



Classic edition

An exclusive line of cold glazes for cakes, consisting of exceptional and innovative flavors, with the finest raw materials and an unprecedented concentration of fruit, that deliver an exclusive sensory experience without affecting the scent, color, flavor and aroma of the original ingredient.

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PC813	LA GLASSA AMARENA	to taste	3,3	2	Sour cherry			•	•	
PC753	LA GLASSA BIANCA	to taste	3,3	2	Neutral	•	•	•	•	•
PC747	LA GLASSA CACAO	to taste	3,3	2	Cocoa	•	•	•	•	•
PC759	LA GLASSA CARMELLO AL BURRO SALATO	to taste	3,3	2	Salted butter caramel			•		•
PC746	LA GLASSA FRAGOLA	to taste	3,3	2	Strawberry			•	•	
PC817	LA GLASSA FRUTTI DI BOSCO	to taste	3,3	2	Mixed berries (Raspberry, Blackberry, Blueberry and Strawberry)			•	•	
PC756	LA GLASSA LAMPONE	to taste	3,3	2	Raspberry			•	•	
PC755	LA GLASSA LIMONE	to taste	3,3	2	Lemon	•	•	•	•	
PC754	LA GLASSA MANGO-YUZU	to taste	3,3	2	Mango and yuzu	•	•	•	•	
PC748	LA GLASSA NEUTRA	to taste	3,3	2	Neutral	•	•	•	•	•
PC758	LA GLASSA PISTACCHIO	to taste	3,3	2	Pistachio	•	•	•	•	•

Vogue edition

A line of unique glazes on the market in a number of ways. A mix of naturalness and taste for trendy flavor combinations.

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PC779	LA GLASSA CASSIS E LAVANDA	to taste	3,3	2	Cassis and lavender	•	•	•	•	•
PC778	LA GLASSA MORA E MIRTILLO	to taste	3,3	2	Blackberry and Blueberry	•	•	•	•	•
PC777	LA GLASSA NERA	to taste	3,3	2	Neutral	•	•	•	•	•

Crock edition

These products can be used both on gelato and semifreddo with the structure of a coating that goes from soft to crunchy, thanks to inclusions. Applications, with their opaque appearance and shiny shades, can be easily cut at -18°C and their texture is creamy at tasting.

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PC794	LA GLASSA BIANCA CROCK	to taste	3	2	White Chocolate with almon			•		•
PC795	LA GLASSA FONDENTE CROCK	to taste	3	2	Dark chocolate with cocoa beans			•		
PC796	LA GLASSA GIANDUIA CROCK	to taste	3	2	Gianduia with hazelnuts			•		•
PC804	LA GLASSA PISTACCHIO CROCK	to taste	3	2	Pistachio			•		•

Glam edition

Glazes with metallic effects to be used, either as they are or by marbling, to achieve amazing results.

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PC776	LA GLASSA BRONZO	to taste	3,3	2	Neutral	•	•	•	•	•
PC775	LA GLASSA ORO	to taste	3,3	2	Neutral	•	•	•	•	•



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Coatings

A new line of intense and enveloping flavor Coatings perfect for making crispy coatings 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	Milk chocolate					
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					

Coatings

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
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 popcorn					



Stracciatelle

A range of products suitable to make tub stracciatella, crunchy coatings for sticks as well as to enrich gelato cones and cups.

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PF026D	COPERT CIOK (stracciatella) Stracciatella ideal for crispy, thin coatings of sticks, gelato cookies and semifreddos.	to taste	3	2	Chocolate	•	•	•	•	
PC717	NERO FONDENTE Bottled chocolate, liquid above 20°C, which becomes solid when it comes in contact with gelato. Convenient for stracciatella in tubs, cups and cones.	to taste	0.8	6	Dark Chocolate			•		
PF106D	STRACCIATELLA EXTRA Quality stracciatella with cocoa butter for extra elasticity and meltiness.	to taste	3	2	Chocolate		•	•	•	

Gelosissima Ice Candy Gum

An easy-to-use coating with an unusual consistency, whose features include:

- Soft and compact texture,
- Fresh and intense flavor, suitable for original creations
- Five flavors to make creative sticks, single portions, cakes, lollipops, pastry candies.

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
P1142	ICE CANDY GUM BUBBLE GUM	450g of product in 450g of water	0,45	6	Bubble Gum			•	•	
P1143	ICE CANDY GUM COLA	450g of product in 450g of water	0,45	6	Cola			•	•	
P1145	ICE CANDY GUM FRAGOLA	450g of product in 450g of water	0,45	6	Strawberry			•	•	
P1144	ICE CANDY GUM LIMONE	450g of product in 450g of water	0,45	6	Lemon			•	•	
P1141	ICE CANDY GUM MELA VERDE	450g of product in 450g of water	0,45	6	Green apple			•	•	
P1140	ICE CANDY GUM Neutral	450g of product in 450g of water	0,45	6	Neutral			•	•	



Topping

BE THE TOP

A line of ready to use sauces for decorating desserts, gelato cups, frozen yogurts, including both classic and trendy flavors.



Topping

Product Code	Product and Description	Dose	Kg	Pcs	Flavor				
PC305	AMARENA	to taste	1	6	Sour cherry			•	•
PC306	BANANA	to taste	1	6	Banana	•	•	•	•
PC308	CAFFÈ	to taste	1	6	Coffee	•	•	•	•
PC315	CARAMELLO	to taste	1	6	Caramel	•	•	•	•
PC310	CIOCCOLATO	to taste	1	6	Chocolate	•	•	•	•
PC814	CREMA CIOCCOLATO BIANCO	to taste	0,8	6	White Chocolate			•	
PC320	FRAGOLA	to taste	1	6	Strawberry			•	•
PC323	FRUTTI BOSCO	to taste	1	6	Mixed berries			•	•
PC325	KIWI	to taste	1	6	Kiwi	•	•	•	•
PC330	LAMPONE	to taste	1	6	Raspberry			•	•
PC333	MENTA	to taste	1	6	Mint	•	•	•	•
PC783	MIELE	to taste	1	6	Honey			•	•
PC717	NERO FONDENTE	to taste	0,8	6	Dark chocolate			•	
PC398	NOCCIOLA PREMIUM	to taste	0,8	6	Hazelnut		•	•	•
PC730	PISTACCHIO	to taste	0,8	6	Pistachio	•	•	•	•
PC317	TOFFEE MOU	to taste	1	6	Toffee Mou			•	
PC347	VANIGLIA	to taste	1	6	Vanilla			•	

Granite and Cold Creams

Range of products to be diluted
with water or milk, usable either
in slush maker and in the blender.



Granite

Powdered products to be diluted with water or milk and used in a slush maker or blender to be then possibly enriched with topping or flavoring pastes.

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
P115A	GRANI AMARENA	170g/L	0,6	20	Sour cherry	•	•	•	•	
P110A	GRANI ARANCIA	170g/L	0,6	20	Orange	•	•	•	•	
P122A	GRANI AZZURRO	170g/L	0,6	20	-	•	•	•	•	
P099A	GRANI BASE	150g/L	1	10	Neutral	•	•	•	•	
P113A	GRANI COLA	170g/L	0,6	20	Cola	•	•	•	•	
P112A	GRANI FRAGOLINA	170g/L	0,6	20	Strawberry	•	•	•	•	
P100A	GRANI LIMONE	170g/L	0,6	20	Lemon	•	•	•	•	
P107A	GRANI MELA VERDE	170g/L	0,6	20	Green apple	•	•	•	•	
P109A	GRANI PESCA	170g/L	0,6	20	Peach	•	•	•	•	

Drinks and Cold Creams

A range of easy-to-use preparations for making milkshakes, smoothies and iced drinks.

Product Code	Product and Description	Dose	Kg	Pcs	Flavor				
P630	ICE CAFFÈ Powdered product for Columbia coffee-flavored cold creams in slush machines.	250g/L	1	10	Coffee		•		•
P322A	BASE SMOOTHY Perfect for the preparation of smoothies and frozen yogurt drinks flavored with fresh fruit, toppings and creams in slush machine or blender.	200g/L	0,6	16	Yogurt		•		•
PC670H	SOLUZIONE FRUTTA GIUBILEO Natural base, free of emulsifiers and only containing natural ingredients. Perfect to make sorbets, cremolata and semifreddos.	31%	1,25	12	Neutral	•	•	•	

VEGANOK

Veganok represents a hallmark through which the companies guarantee to their customers both that their products are totally free of animal derivatives and the compliance with strict ethical standards. The acceptance of the VEGANOK standards means transparency, reliability and ethics.

Adherence to the VEGANOK specification expresses transparency, reliability and ethics. The majority of our vegan offering is certified VEGANOK and includes a line of over 160 products to prepare an gelato free of any element of animal origin but faithful to the taste of the best artisan tradition.



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Bases

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C					
B921	BASE PURE VEGAN P.G. Clean label vegan base, free of flavorings and perfectly balanced to be flavored with fatty pastes only (hazelnut, pistachio, etc.) With cane saugar, cocoa butter, citrus fibers.	480 g/L	1,3	8	Neutral	H	●	●	●	●	
B920	BASE PURE VEGAN P.Z. Full vegan base free of artificial flavorings, perfectly balanced to be flavored with sugar pastes only (caramel, coffee, etc.)	480 g/L	1,3	8	Neutral	H	●	●	●	●	
B922	BASE PURE VEGAN CIOCCOLATO Full vegan base free of flavorings, with a high percentage of chocolate powder (15%) and low-fat cocoa powder (18.8%).	670 g/L	1,6	8	Dark chocolate	H	●	●	●	●	
B848	PERFECTA PLUS 50 Base suitable both for hot and cold process, free of emulsifiers. It enables to obtain a creamy gelato and enhances the color of the added fruit.	50g/L	2,5	4	Neutral	H/C	●	●	●	●	
B217B	FRUTTA PIÙ GIUBILEO 100% natural base to be used with hot process, ideal to make sorbets and ripples.	10%	1	12	Neutral	H	●	●	●	●	●
B212	FRUTTA GIUBILEO 100% natural base to be used with hot process to make sorbets that bring out the best flavor and color of fruit.	25%	1	12	Neutral	H	●	●	●	●	
PC670H	SOLUZIONE FRUTTA GIUBILEO A natural base with syrup, free of emulsifiers and with only natural ingredients, cane sugar and grape sugar. Perfect to make sorbets and cremolata with cold process.	31%	1,25	12	Neutral	C	●	●	●	●	
B358	BASE VEGANA Neutral base for gelato free of animal-by products, designed to get the same creaminess and structure as a milk-based gelato.	480g/L	1,3	8	Neutral/rice	H	●	●	●	●	●
P851	VEGANYÒ Base for making yogurt-flavored gelato free of animal derivatives. With brown sugar and grape sugar.	480g/L	1,3	8	Yogurt	H	●	●	●	●	●
P374D	BASE CIOCCOLATO VEGANA Base for creating a dark chocolate gelato free from animal-by products, with cocoa and pure dark chocolate.	670g/L	1,6	8	Chocolate	H	●	●	●	●	●

Stabilizers

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C					
P097A	NEUTRO 3 - 5 FRUTTA	5g/L	1	8	Neutral	H	●	●	●	●	●

Supplements

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C					
P152	INTEGRA FIBRE Vegetable fibers and fructose supplement, free of sucrose, fats and milk derivatives. Prevents the formation of ice crystals and improves showcase holding, giving the gelato a creamier, full and stable appearance. Perfect to correct water separation defects in sorbets.	20g/L	1	8	Neutral	H/C	●	●	●	●	●
PC606A	ZUCCHERO D'UVA (grape sugar) Grape sugar - only available in liquid form - is a natural product, obtained from the must by purification. It is mainly composed of fructose and glucose and is perfect for artisanal gelato, giving it smoothness and silkiness. Comprital's grape sugar has a concentration of approx. 65° brix, with a slightly fruity and unobtrusive aroma.	10-60g/L	1,3	12	Fruity	H/C	●	●	●	●	

Speedy Trilogy

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C					
P1238A	ANANAS E COCCO con pezzi 100% natural ready to use base with agave nectar. It is a source of fibers and free of emulsifiers, with 30% less of sugars*. Contains dried coconut.	454g/L water	1,25	8	Pineapple and Coconut	C	●	●	●	●	
P1247A	CASSIS E KARKADÈ con pezzi 100% natural ready to use base with agave nectar. It is a source of fibers and free of emulsifiers, with 30% less of sugars*.	454g/L water	1,25	8	Cassis and karkadè	C	●	●	●	●	
P1313	ESOTICO con pezzi 100% natural ready to use base with agave nectar. Source of fibers and without emulsifiers. A distinctive flavor rich in mango, coconut, passion fruit and banana.	450g/L water	1,25	8	Mango, Coconut, banana and passion fruit	C	●	●	●	●	
P1241A	FRAGOLA, LIME E SAMBUCO con pezzi 100% natural ready to use base with agave nectar. It is a source of fibers and free of emulsifiers, with 30% less of sugars*. Contains freeze-dried pieces of strawberry.	454g/L water	1,25	8	Strawberry, lime and elder	C	●	●	●	●	
P1248A	GUAVA, MANGO E COCCO con pezzi 100% natural ready to use base with agave nectar. It is a source of fibers and free of emulsifiers, with 30% less of sugars*.	454g/L water	1,25	8	Guava mango and Coconut	C	●	●	●	●	
P1237	LIMONE 100% natural ready to use base with agave nectar. It is a source of fibers and free of emulsifiers, with 30% less of sugars*.	454g/L water	1,25	10	Lemon	C	●	●	●	●	
P1240	LIMONE E ZENZERO 100% natural ready to use base with agave nectar. It is a source of fibers and free of emulsifiers, 30% less of sugars*; it is one of the most popular versions of lemon flavor.	454g/L water	1,25	10	Lemon and ginger	C	●	●	●	●	
P1309	PESCA, MANGO E MARACUJA con pezzi 100% natural ready-to-use VEGANOK certified base with agave nectar. Source of fibers and without emulsifiers.	450g/L	1,25	8	Peach mango and maracuja	C	●	●	●	●	

*Compared to similar products on the market.

Classic Pastes

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PC720P	ARACHIDE Pure roasted and refined peanut paste.	100g/L	2,5	2	100% roasted peanut paste	●	●	●	●	
PC014P	BABYBLUE (blue color) Blue-colored paste with a pleasant aroma of vanilla milk	50g/L	3	2	Milk - vanilla	●	●	●	●	●
PC005P	BUBBLE GUM (pink color) Pink-colored paste with the typical flavor of the popular chewing gum	100g/L	3	2	Chewing gum	●	●	●	●	●
PC626PB	CAFFÈ DEL NONNO GIUBILEO Real coffee-based paste with a blend of Arabica and Robusta, raw cane sugar and grape sugar.	50g/L	3	2	Coffee	●	●	●	●	●
PC508P	CAFFÈ Pure liquid coffee paste.	50g/L	3	2	Coffee	●	●	●	●	●
PC627PB	CANNELLA GIUBILEO Paste made with pure cinnamon, cane sugar and grape sugar.	50g/L	3	2	Cinnamon	●	●	●	●	
PC025C	COCCO Dried coconut paste.	100g/L	3	2	Coconut	●	●	●	●	
PC634PB	COCCO GIUBILEO Grated coconut paste with raw cane sugar and grape sugar.	100g/L	3	2	Coconut	●	●	●	●	
PC569P	GIANDUIA PREMIUM Classic Gianduaia paste, rich in hazelnuts.	100g/L	2,5	2	Gianduaia	●	●	●	●	●
PC643PB	LIQUIRIZIA ANICE STELLATO GIUBILEO Paste made from liquorice with a note of star anise, with raw cane sugar and grape sugar.	100g/L	2,5	2	Liquorice and anise	●	●	●	●	
PC580P	MANDORLA PREMIUM Pure toasted and refined almond paste.	100g/L	2,5	2	100% toasted almond paste	●	●	●	●	
PC034P	MENTA Paste with a strong and fresh mint flavor.	50g/L	3	2	Mint	●	●	●	●	●
PC628PB	MENTA PIPERITA GIUBILEO Paste made with natural peppermint aroma, raw cane sugar and grape sugar.	40/50g/L	3	2	peppermint	●	●	●	●	
PC728	NOCCIOLA DOLCE VITA Pure toasted and refined Italian hazelnuts paste.	100g/L	2,5	2	100% toasted hazelnut paste	●	●	●	●	●
PC640PA	"NOCCIOLA PIEMONTE IGP" GIUBILEO PGI-certified lightly roasted and refined Piedmont hazelnut paste.	100g/L	2,5	2	100% roasted hazelnut paste	●	●	●	●	
PC521P	NOCCIOLA SCURA GRAN SAPORE PGI Piedmont lightly roasted nd refined hazelnut paste.	100g/L	2,5	2	100% roasted hazelnut paste	●	●	●	●	●
PC532P	NOCCIOLA SCURA GRAN SAPORE STABILIZZATA Paste stabilized to prevent natural oil separation, made from refined and strongly roasted Italian hazelnuts.	100g/L	2,5	2	100% roasted hazelnut paste	●	●	●	●	●
PC041P	NOCCIOLA TONDA GENTILE TRILOBATA Pure refined and roasted TGT hazelnut paste.	100g/L	2,5	2	100% roasted hazelnut paste	●	●	●	●	●
PF103PCL	PISTACCHIO EXTRA Paste with pistachio and cashew.	100g/L	2,5	2	Pistachio	●	●	●	●	
PC807	PISTACCHIO MEDITERRANEO Toasted and refined Mediterranean pistachio blend.	100 g/L	5	2	99.6% pistachio paste	●	●	●	●	
PC089P	PISTACCHIO PURO GIUBILEO COLOR Pistachio paste with colorant	100g/L	2,5	2	100% pistachio paste	●	●	●	●	●

Classic Pastes

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PC583PB	PISTACCHIO PURO GIUBILEO NO COLOR Pistachio paste without colorants.	100g/L	2,5	2	100% pistachio paste	●	●	●	●	●
PC046P	PISTACCHIO PURO REALE COLOR Pure Mediterranean pistachio paste.	100g/L	2,5	2	100% pistachio paste	●	●	●	●	●
PC433P	PISTACCHIO PURO REALE NO COLOR Pure Mediterranean pistachio paste, without colorants.	100g/L	2,5	2	100% pistachio paste	●	●	●	●	●
PC624PB	PISTACCHIO VERDE DI BRONTE DOP COLOR Pure Bronte PDO pistachio paste.	100g/L	2,5	2	100% pistachio paste	●	●	●	●	
PC707P	PISTACCHIO VERDE DI BRONTE DOP NO COLOR Pure Bronte PDO pistachio paste, without colorants.	100g/L	2,5	2	100% pistachio paste	●	●	●	●	
PC434P	ROSA GIUBILEO Paste made with rose aromatic notes, raw cane sugar and grape sugar.	50g/L	3	2	Rose	●	●	●	●	
PC782	SUPERCIOCK FONDENTE Cocoa mixture and cocoa mass paste.	100g/L	5	2	Dark chocolate	●	●	●	●	●
PC092P	TORTA DI MELE Spicy paste made from apple juice.	50g/L	3	2	Apple pie	●	●	●	●	
PC048P	VANIGLIA D con BACCHE Delicate straw-colored vanilla with white wine and pods.	50g/L	3	2	Vanilla	●	●	●	●	
PC555P	VANIGLIA FRANCESE Sweet white vanilla with pods, caramel and almond notes.	50g/L	3	2	Vanilla	●	●	●	●	
PC533P	VANIGLIA TAHITI Yellow vanilla with woody and toasted notes, rich in berries.	50g/L	3	2	Vanilla	●	●	●	●	●

Smart Line

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PC025D	COCCO Dried coconut paste.	100g/L	1	6	Coconut	●	●	●	●	
PC046D	PISTACCHIO PURO REALE Pure Mediterranean pistachio paste.	100g/L	1	6	100% pistachio paste	●	●	●	●	●
PC555B	VANIGLIA FRANCESE Sweet white vanilla with pods, caramel and almond notes.	50g/L	1	6	Vanilla	●	●	●	●	

Fruit Pastes

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PC105P	PRIMAFRUTTA ANANAS	100g/L	3	2	Pineapple	●	●	●	●	●
PC107P	PRIMAFRUTTA ANGURIA	100g/L	3	2	Watermelon	●	●	●	●	●
PC108P	PRIMAFRUTTA ARANCIA	100g/L	3	2	Orange	●	●	●	●	●
PC110P	PRIMAFRUTTA BANANA	100g/L	3	2	Banana	●	●	●	●	●
PC130P	PRIMAFRUTTA FRAGOLA	100g/L	3	2	Strawberry	●	●	●	●	●
PC135P	PRIMAFRUTTA FRUTTIBOSCO	100g/L	3	2	Mixed berries	●	●	●	●	●
PC140P	PRIMAFRUTTA KIWI	100g/L	3	2	Kiwi	●	●	●	●	●
PC145P	PRIMAFRUTTA LAMPONE	100g/L	3	2	Raspberry	●	●	●	●	●
PC149P	PRIMAFRUTTA MANDARINO	100g/L	3	2	Mandarin	●	●	●	●	●
PC151P	PRIMAFRUTTA MANGO	100g/L	3	2	Mango	●	●	●	●	●
PC153	PRIMAFRUTTA MANGO ALPHONSO	100g/L	3	2	Mango alphonso	●	●	●	●	●
PC155P	PRIMAFRUTTA MELA VERDE	100g/L	3	2	Green apple	●	●	●	●	●
PC158P	PRIMAFRUTTA MELOGRANO	100g/L	3	2	Pomegranate	●	●	●	●	●
PC160P	PRIMAFRUTTA MELONE	100g/L	3	2	Melon	●	●	●	●	●
PC165P	PRIMAFRUTTA MIRTILLO	100g/L	3	2	Blueberry	●	●	●	●	●
PC170P	PRIMAFRUTTA MORA	100g/L	3	2	Blackberry	●	●	●	●	
PC175P	PRIMAFRUTTA PASSION FRUIT	100g/L	3	2	Passion fruit	●	●	●	●	●
PC180P	PRIMAFRUTTA PERA	100g/L	3	2	Pear	●	●	●	●	●
PC185P	PRIMAFRUTTA PESCA	100g/L	3	2	Peach	●	●	●	●	●
PF273	MANGO ALPHONSO POLPA Mango Alphonso pulp, characterized by an intense and pleasant flavor.	to taste	3,1	4	100% Mango Alphonso purée.	●	●	●	●	

Powdered flavorings

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
B156C	CIOCCOLATO 130 Powdered cocoa product useful for making gelato and semifreddo, even for cold process. To be used on white blend or pastry preparations.	130g/L	2	4	Chocolate	●	●	●	●	●
P455C	LIQUIRIZIA PURA PREMIUM 100% pure liquorice in Powder senza aromi e zuccheri.	25g/L	1	10	100% pure liquorice	●	●	●	●	
P054A	SUPERLEMON S.A. Powdered product with natural flavorings and lemon juice , free of stabilizers, to be used as a flavoring for fruit bases.	35g/L	1	10	Lemon	●	●	●	●	●
P485	TÈ MATCHA GIUBILEO Made from Japanese Matcha Tea, without flavorings and colorants.	100g/L	1	12	Matcha tea	●	●	●	●	

Ripples

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PF199C	AMARENA Sour cherry sauce rich in whole black cherries.	to taste	3,5	2	Sour cherry with pieces	●	●	●	●	
PC757	ARANCIA (with orange fillets) Orange sauce with candied orange fillets.	to taste	3	2	Orange with pieces	●	●	●	●	●
PC786	FICO AL CARAMELLO Fig, caramel sauce and caramelized figs sauce.	to taste	3	2	Fig with pieces	●	●	●	●	●
PF291P	FRUTTI DI BOSCO Mixed berries sauce with whole red fruits.	to taste	3,5	2	Mixed berries with pieces	●	●	●	●	●
PC801	LIMONE LIME BERGAMOTTO Lemon, lime and bergamot sauce with semi-candied lemon and lime fillets.	to taste	3	2	Lime and Bergamotto with pieces	●	●	●	●	●
PC787	MANGO Mango sauce with pieces of semi-candied mango.	to taste	3	2	Mango with pieces	●	●	●	●	●
PC788	MANGO PASSION YUZU Sauce with mango, passion fruit and yuzu, a characteristic and very fragrant Japanese citrus fruit.	to taste	3	2	Mango, Passion fruit and Yuzu	●	●	●	●	●
PF292P	PASSION FRUIT Passion fruit sauce with maracuja seeds.	to taste	3,5	2	Passion Fruit with seeds	●	●	●	●	●
PC093P	TORTA DI MELE Apple pie flavored cream.	to taste	3	2	Apple pie	●	●	●	●	●

Monelle

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PC751	MONELLA FONDENTE Dark chocolate cream.	to taste	3	2	Dark chocolate	●	●	●	●	●
PC784	MONELLA FONDENTE con LAMPONE Dark chocolate cream enriched with dehydrated raspberries.	to taste	3	2	Dark chocolate and lamponi disidratati	●	●	●	●	●
PC696	MONELLA VEGAN Chocolate and hazelnut cream without any animal ingredients.	to taste	3	2	Chocolate and nocciole	●	●	●	●	●

Le Glasse di Fusto

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PC753	LA GLASSA BIANCA	to taste	3,3	2	White Chocolate	●	●	●	●	●
PC747	LA GLASSA CACAO	to taste	3,3	2	Cocoa	●	●	●	●	●
PC755	LA GLASSA LIMONE	to taste	3,3	2	Lemon	●	●	●	●	
PC754	LA GLASSA MANGO-YUZU	to taste	3,3	2	Mango and yuzu	●	●	●	●	
PC748	LA GLASSA NEUTRA	to taste	3,3	2	Neutral	●	●	●	●	●
PC758	LA GLASSA PISTACCHIO	to taste	3,3	2	Pistachio	●	●	●	●	●
PC776	LA GLASSA BRONZO	to taste	3,3	2	Neutral	●	●	●	●	●
PC775	LA GLASSA ORO	to taste	3,3	2	Neutral	●	●	●	●	●
PC779	LA GLASSA CASSIS E LAVANDA	to taste	3,3	2	Cassis and lavender	●	●	●	●	●
PC778	LA GLASSA MORA E MIRTILLO	to taste	3,3	2	Blackberry and Blueberry	●	●	●	●	●
PC777	LA GLASSA NERA	to taste	3,3	2	Neutral	●	●	●	●	●

Coatings

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PC829	COPERTURA FONDENTE con COCCO Dark chocolate-flavored coating enriched with 10% raped coconut, perfect for making crunchy covers for gelato sticks and cookies, bon bons and for stracciatelle in tubs.	to taste	3	2	Dark chocolate and coconut	●	●	●	●	
PC831	COPERTURA FONDENTE con POP CORN CAMELLATO Dark chocolate-flavored coating enriched with caramelized corn inclusions, perfect for making crispy covers for gelato sticks and cookies, bon bons, and for stracciatelle in tubs.	to taste	3	2	Dark Chocolate and pop corn	●	●		●	
PF026D	COPERT CIOK (Stracciatella) Stracciatella ideal for crispy and thin coatings of gelato pops and semifreddo.	to taste	3	2	Chocolate	●	●	●	●	

Topping

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
PC306	BANANA	to taste	1	6	Banana	●	●	●	●	
PC308	CAFFÈ	to taste	1	6	Coffee	●	●	●	●	
PC315	CARAMELLO	to taste	1	6	Caramel	●	●	●	●	
PC310	CIOCCOLATO	to taste	1	6	Chocolate	●	●	●	●	
PC325	KIWI	to taste	1	6	Kiwi	●	●	●	●	
PC333	MENTA	to taste	1	6	Mint	●	●	●	●	
PC730	PISTACCHIO	to taste	0,8	6	Pistachio	●	●	●	●	

Semifreddos

Product Code	Product and Description	Form	Dose	Kg	Pcs	Flavor	H/C					
P1000	SEMIFREDDO VEGAN Powdered preparation to make vegan semifreddos, free of emulsifier and any animal-by product.	Powder	200g/L	1	10	Vanilla	C	●	●	●	●	
PC670H	SOLUZIONE FRUTTA GIUBILEO Natural multi-purpose emulsifier-free fruit base to make sorbets, cremolatas and semifreddos.	Paste	31%	1,25	12	Neutral	C	●	●	●	●	

Giubileo Chef Experience

Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C					
B355	GIUBILEO CHEF EXPERIENCE SORBETTO Base characterized by a clean label, free of vegetable fats and emulsifiers, suitable to prepare gastronomic sorbets with vegetables. Suitable to get a smooth and creamy structure in both the batcher and the Pacojet.	32%	1,3	8	Neutral	H	●	●	●	●	

Granita

Product Code	Product and Description	Dose	Kg	Pcs	Flavor					
P115A	GRANI AMARENA	170g/L	0,6	20	Sour cherry	●	●	●	●	
P110A	GRANI ARANCIA	170g/L	0,6	20	Orange	●	●	●	●	
P122A	GRANI AZZURRO	170g/L	0,6	20	-	●	●	●	●	
P099A	GRANI BASE	170g/L	1	10	Neutral	●	●	●	●	
P113A	GRANI COLA	170g/L	0,6	20	Cola	●	●	●	●	
P112A	GRANI FRAGOLINA	170g/L	0,6	20	Strawberry	●	●	●	●	
P100A	GRANI LIMONE	170g/L	0,6	20	Lemon	●	●	●	●	
P107A	GRANI MELA VERDE	170g/L	0,6	20	Green apple	●	●	●	●	



Comprital Athenaeum

Our services and technologies by your side in a path of professional growth.

Designed by architect Paolo Maldotti, Athenaeum is a modern design piece of architecture, shortlisted for the **Compasso d'oro Award**. An open and bright structure hosting a demo area, the soft serve tasting area and digitally connected workstations.

The color selected for furniture is inspired to the raw materials for the preparation of gelato as well as to the taste in their pairing; but the most distinctive element is nature: visitors can feel in touch with nature in every single spot of the building.

Since its foundation in 2014, Athenaeum hosted thousands of professionals who trained at Comprital.

Flavor Engineers

Our engineers offer all their experience and knowledge, developing year after year hundreds of practical training classes and theoretical masterclasses for gelato makers and pastry chefs, both for individuals and groups. The training is carried out at our Athenaeum training center in Milan, throughout the national territory and abroad, to be always close to the needs of our customers and support their professional growth. To this end we have also developed two tools: Augmented Reality and Alphabetum, accessible from any mobile, delivering exclusive contents, video tutorials, cookbooks and advises from the Masters, to find new ideas consistent with the market trends.



Excellence training

Every year, in collaboration with some of the most renowned national and international Masters, we offer high quality courses at our Milan headquarters, designed to provide gelato makers and pastry chefs with practical tools and innovative ideas, with the aim of enriching their offerings and increasing the success of their business. Starting this year, to make Athenaeum's signature high-level training more and more accessible, courses with our Masters will also be held at the headquarters of the most important distributors thanks to the project:

Athenaeum on tour. NEW

Our Masters



Gianluca Fusto

Gianluca Fusto worked under the guidance of Alain Ducasse before joining the École du Grand Chocolat Valrhona in Tain-l'Hermitage, as the first foreign pastry chef of the faculty. His collaboration with food chemists, physicists and engineers led him to fully understand the world of taste, and in 2021 he opened the labo boutique FUSTO Milano, the first speakeasy pastry and chocolate shop in Italy where creativity and innovation emulsify.



Emanuele Di Biase

Emanuele Di Biase started to "have a finger in the pie" at the age of 8, in 1989 he became apprentice pastry chef at the Jolly pastry shop in Prato, whilst he attended the professional pastry and cooking school of Florence, achieving the diploma in only one year. In 2003 he won the gold medal at the INTERNAZIONALI D'ITALIA contest, the first of many global recognitions. As the director and owner of the VEGANOK ACADEMY, he created vegan products for the food, cooking, pastry and gelato industries.



Riccardo Magni

He's a pastry chef engaged in the world of pastry for over two decades, alternating work and training and attending institutes like the Ecole Lenôtre and Bellouet Conseil in France and the Richemont of Lucerne. He's been working for a long time with important Italian and foreign pastry companies and he's currently all-out engaged in the activity of advisor and teacher, collaborating as a trainer with leading companies.



Stefano Ferrara

Working as a gelato maker for over 20 years, Stefano Ferrara is the owner of the renowned Stefano Ferrara Gelato Lab and DOC ITALY ambassador of taste. He approached work personally, gaining knowledge in gelato chemistry and physics as well as carrying out a research and several tests on raw materials such as fibers (that he's been studying for over 13 years), stabilizers and different sugars.



Mattia Mainardi

His experience and passion for the world of gelato led him to delve into the sensory world of ingredients, guiding him in an innovative approach to proposing new flavors and combinations. He grows within Comprital as an international demonstrator and now holds the position of Athenaeum manager and product application manager.



Alessandro Tiscione

When he was only 18 years old he already taught cooking in amateur courses at Gambero Rosso, but his unrestrained passion for pastry quickly led him to join the main restaurants and to win contests all around the world. He's a talented and valued pastry advisor, as well as a trainer at the Gambero Rosso Academy, and today he works with major companies of the confectionery industry.





Services

Our main goal is to constantly improve our service quality. This is why we implemented our services, available to every and any professional. A training path starting from **Athenaeum**, with **classes held by major Masters**, through **Augmented Reality**, up to the digital library of **Alphabetum**, full of advanced sensory data sheets.

Augmented Reality

Comprital's Augmented Reality is an advanced tool that will allow you to meet our Masters and go through an immersive experience! Scan the **QR Code on the pack** and access exclusive contents, as well as dynamic training and tips.

Explore all of our worlds full of recipes, video tutorials, advanced sensory data sheets and many technical details.



Discover it through the Augmented Reality by scanning the QR Code on the packs.

Alphabetum

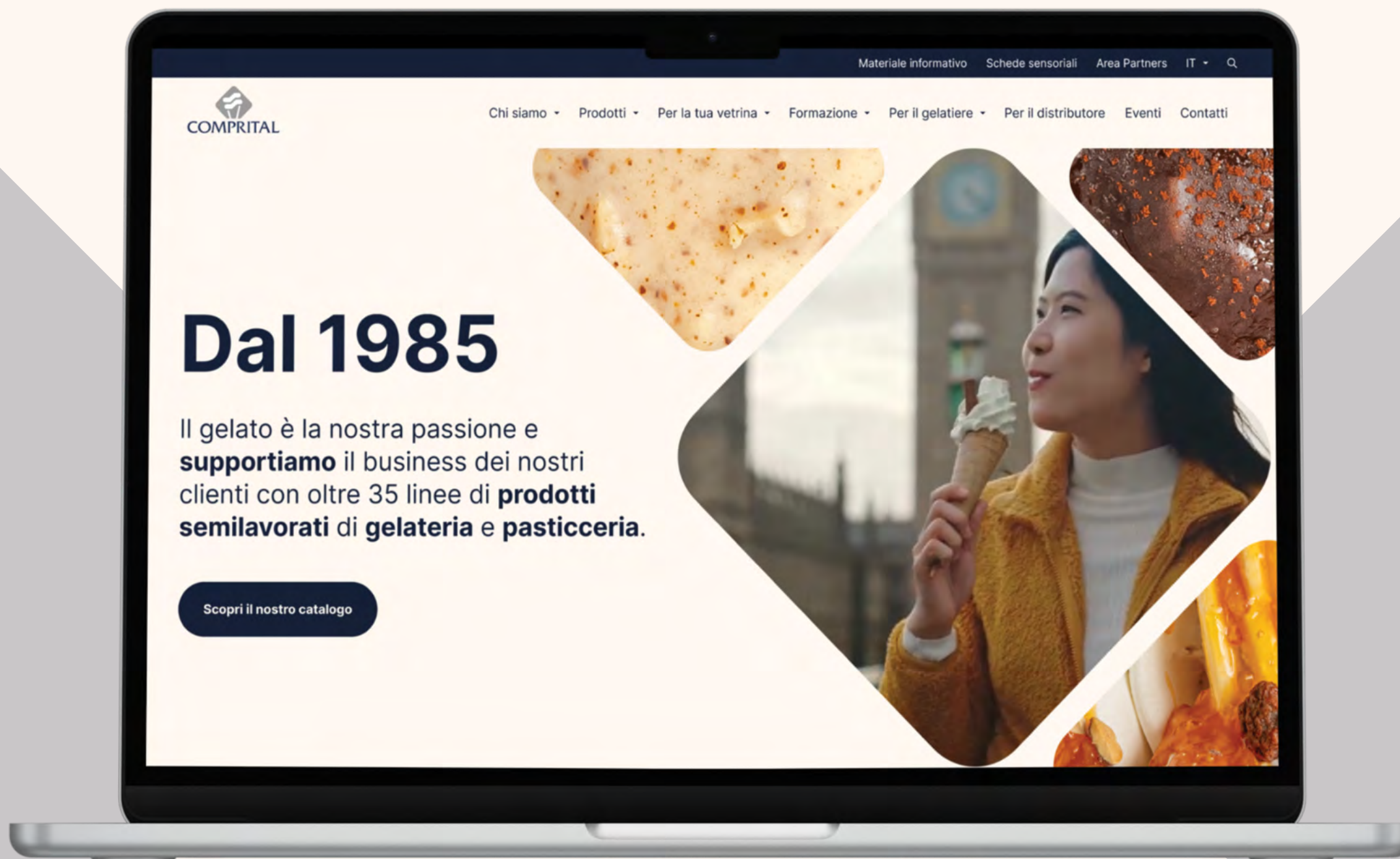
Alphabetum is a digital library providing technical information and sensory profiles in a modern version. This is an innovative approach always at hand and constantly updated thanks to the digital format and the creative input of our Masters.



Let's celebrate together 40 years of success with our new website!



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