



ICE CREAM

Our Assortment

Gelato



Ideas for good taste!

Good things come about when many years of experience meet the love to the product and the spirit of innovation – that is our conviction.

At Dreiboppel, we develop products for your everyday life and always give you ideas for good taste, with which you can inspire your customers every day anew. For decades we have been a strong

partner of Bakers and confectioners, confectionery and ice cream manufacturers and the food industry - both domestically and abroad.

Our company is headquartered in Langenfeld (Germany, Northrhine-Westfalia). Here we produce our products for you with the highest quality standards.



Dreiboppel: Quality, certainly

We use the best raw materials for our products, employ controlled manufacturing processes (FSSC Food Safety System Certification 22000) and work together as a team of people that not only love their job, but who live it daily.



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Legend



Gluten free:

Contains less than 20 mg Gluten : 1 kg according to Commission Implementing Regulation (EU) No. 828/2014



Vegan:

Free from animal ingredients



Package size:

Indicates the packaging unit



Dosage:

Specifies the dosage of the product

Food law information for packaged/loose goods is the responsibility of the processor



BASIC MIXES

Perfect ice cream starts with the perfect base

For decades we have been pursuing the goal to meet your requirements as a gelatiere and to ensure the consistently outstanding quality of your ice cream with our products. Our experts in research and development work steadily on the Gelatop ice cream base assortment. Thereby they focus on e.g. new raw materials, changed requirements or sophisticated mixing ratios of the individual components. Because we know that the base gives the supporting structure for your ice cream. This way, in your ice

cream studio, individual ice cream creations with optimal volume, consistency and smoothness are created. Whether high stacked ice cream, long shelf life, particularly creamy taste, cold applications or ice cream bases for making vanilla ice cream - we have the perfect base for you. Ask our ice cream specialists which of our products suits best for your individual application. We are happy to advise you.

Basic Mixes for dairy ice cream

Item-No.	Item	Description			Basic Recipe	Cold	Warm	Package
50010 50012	TriBella 100	<ul style="list-style-type: none"> Neutral, (fresh-) milk taste Warm mouth feel Perfect storage possibilities 	✓		100 g : 1 l Milk	❄️	❄️	10,0 kg 6 x 2,5 kg
51512	TriCrema 100	<ul style="list-style-type: none"> Optimal whipping properties through a specially effective emulsifier milk protein preparation High creaminess in the final product by the milk fat contained in the product already Excellent storage characteristics 	✓		100 g : 1 l Milk	❄️	❄️	6 x 2,5 kg
50810	TriForte 50	<ul style="list-style-type: none"> Especially suitable for achieving sharper contours in dairy ice cream Extremely strong and solid structure and stability 	✓		50 g : 1 l Milk	❄️	❄️	10,0 kg
52713	TriMix 50	<ul style="list-style-type: none"> The perfect ice cream base for professionals Ideal to perfect your own base because it is tasteless 	✓		50 g : 1 l Milk	❄️	❄️	8 x 2,5 kg

Basic Mixes for dairy ice cream

Item-No.	Item	Description			Basic Recipe	Cold	Warm	Package
50520	TriMonte 100	<ul style="list-style-type: none"> Especially for high stacked ice cream For sharp contours and strong stability for several days Ice cream comes dry from the ice cream machine 	✓		100 g : 1 l Milk		❄️	20,0 kg
54508	TriPanna 50	<ul style="list-style-type: none"> Especially for Stracciatella- and cream ice cream, and creations in which a cream character is desired Creamy and compact structure Distinctive taste of cream-milk flavour 			50 g : 1 l Milk	❄️	❄️	2 x 2,5 kg
52213	TriPasto 50	<ul style="list-style-type: none"> The special base for hot processing (pasteurization) Mixture of special thickener ensures optimal air/water/fat emulsion and prevents the formation of ice crystals Smooth structure and a good whipping volume 	✓		50 g : 1 l Milk		❄️	8 x 2,5 kg
57208 57213	TriRapido 50	<ul style="list-style-type: none"> Particularly suitable for the efficient production in the cold method Very good fusion, smooth structure Full-bodied and rich, clean taste even after several days of storage! 	✓		50 g : 1 l Milk	❄️	❄️	2 x 2,5 kg 8 x 2,5 kg
53608	TriVa 50	<ul style="list-style-type: none"> Especially for manufacturing vanilla ice cream Suitable for any other dairy ice cream varieties aswell By spray-dried emulsifiers it is especially suitable for cold processing, but can also be used warm way 	✓		50 g : 1 l Milk	❄️	❄️	2 x 2,5 kg

Basic Mixes for fruit ice cream

Item-No.	Item	Description			Basic Recipe	Cold	Warm	Package
44608	TriFrutta 50	<ul style="list-style-type: none"> The perfect base for any fruit ice cream, perfectly combinable with our pastes, marmorias and toppings The base is acid stable and impresses with its creamy consistency and dry appearance Lactose free 	✓	✓	50 g : 1 l Water	❄️	❄️	2 x 2,5 kg
50408	TriLonga 35	<ul style="list-style-type: none"> Optimal deployment of the fruit taste by the very pleasant, neutral taste Best spreadability and perfect storage properties with consistent quality Lactose free 	✓		35 g : 1 l Water	❄️	❄️	2 x 2,5 kg
NEW 50090	TriZero Fruit 350	<ul style="list-style-type: none"> Ice cream powder with sweeteners The product is only approved for energy-reduced or no-sugar-added recipes Creamy consistency 	✓	✓	350 g : 1 l Water	❄️	❄️	10 kg

Basic Mixes for special ice cream requirements

Item-No.	Item	Description			Basic Recipe	Cold	Warm	Package
62208	Fiore Cremoso 100	<ul style="list-style-type: none"> • Warm mouth-feel through coconut fat • Smooth and silky structure • Creamy taste 	✓	✓	100 g : 1 l Milk	❄️	❄️	2 x 2,5 kg
61108	Fiore Mix 50	<ul style="list-style-type: none"> • Smooth and silky structure • Warm mouth-feel through coconut fat • Slightly vanilla note 	✓		50 g : 1 l Milk		❄️	2 x 2,5 kg
NEW 50090	TriZero Fruit 350	<ul style="list-style-type: none"> • Ice cream powder with sweeteners • The product is only approved for energy-reduced or no-sugar-added recipes • Creamy consistency 	✓	✓	350 g : 1 l Water	❄️	❄️	10 kg
NEW 50080	TriZero Milk 350	<ul style="list-style-type: none"> • Ice cream powder with sweeteners • The product is only approved for energy-reduced or no-sugar-added recipes • Creamy consistency 	✓		350 g : 1 l Milk	❄️	❄️	10 kg
50020	Vegan Base 500	<ul style="list-style-type: none"> • Perfectly balanced flavour profile • Simple application • Lactose free 	✓	✓	500 g : 1 l Water	❄️	❄️	6 x 1,5 kg

Emulsifier and Basic Mix „Allrounder“

Item-No.	Item	Description			Basic Recipe	Cold	Warm	Package
52418	Crema Volumina	<ul style="list-style-type: none"> • Perfect emulsifier formulation for all types of ice cream • Prevents crystallization of water in the finished ice cream and increases the volume • Lactose free 	✓	✓	4 g : 1 l			5,0 kg
53125	TriAlgin	<ul style="list-style-type: none"> • A concentrated ice cream stabilizer • Universally applicable • Lactose free 	✓	✓	4 g : 1 l	❄️	❄️	1,5 kg

Reach even more target groups!

The demand for vegan products is increasing as more and more people are giving up animal products for ethical or health reasons (e.g. lactose intolerance).

With our new Vegan Base 500 combined with almost 40 of our ice cream pastes of our assortment you can expand your ice cream counter by delicious vegan varieties.

VEGAN ICE CREAM PLEASURE



VARIETY OF FLAVOURS FOR ICE CREAM

Special taste and colour with our ice creams

They are easy to process and offer a wide range of flavours - the right offer for everyone.

Whether classic flavours such as vanilla or trendy varieties such as salted caramel - we offer you a diverse selection of ice cream pastes and flavours.

In our research and development department, we work with great know-how to constantly optimize our products. The selection of raw materials and their control play a crucial role for us at Gelatop. Only high quality raw materials are used to make our ice cream pastes,




because only this leads to producing high-quality ice cream. We guarantee this through strict quality controls.

In addition to the quality of the products, we implement possible changes in food law for you at an early stage and consistently through recipe adjustments of our products.

The satisfaction of your customers is very important to us. Therefore, we are happy to advise you on the right choice for your ice cream.

Ice Cream Pastes

Item-No.	Item	Description			Dosage per 1 kg mix	Package
29608	Advocaat	<ul style="list-style-type: none"> • With 30% egg brandy • With natural flavour 			40-50 g	5,0 kg
27208	Banana	<ul style="list-style-type: none"> • With 24% banana pulp • With natural flavour 	✓	✓	40 g	5,0 kg
46508	Banana Americana	<ul style="list-style-type: none"> • With 19% banana pulp 	✓	✓	40-50 g	5,0 kg
28808	Black Forest Cherry Brandy	<ul style="list-style-type: none"> • With 55% original black forest cherry brandy • With natural flavour 	✓	✓	40-50 g	5,0 kg
42100	Butter Bisquits	<ul style="list-style-type: none"> • Strong taste of butter bisquits 			50 g	5,0 kg
28608	Caffé Macchiato	<ul style="list-style-type: none"> • With intense brown colour, toasted and slightly caramel 	✓		40-50 g	5,0 kg

Item-No.	Item	Description	 	Dosage per 1 kg mix	Package 
41208	Caramella	<ul style="list-style-type: none"> • Cream caramel and slightly roasted taste • With natural flavour 	✓	60-70 g	5,0 kg
39306	Cherry Cola	<ul style="list-style-type: none"> • With 40% concentrated cherry juice 	✓ ✓	50 g	3,0 kg
27708	Coconut	<ul style="list-style-type: none"> • With 25% coconut flakes and 13% coconut powder • With natural flavour 	✓	100 g	5,0 kg
40508	Cookies	<ul style="list-style-type: none"> • Orange coloured paste with sweet bisquit note 	✓	50 g	5,0 kg
27108	Cream	<ul style="list-style-type: none"> • Cream-coloured paste with slightly roasted note • With natural flavour 	✓	40-60 g	5,0 kg
44906	Creme Brulee	<ul style="list-style-type: none"> • With natural flavour 	✓	40-60 g	3,0 kg
23108	Cremona	<ul style="list-style-type: none"> • White paste with cream-taste • Especially for stracciatella ice cream 	✓ ✓	40 g	5,0 kg
39208	Delfino blue	<ul style="list-style-type: none"> • Blue paste with sweet vanilla taste, slightly fruity 	✓ ✓	50 g	5,0 kg
26604 26608	Dragonfruit	<ul style="list-style-type: none"> • Red paste with 5% dragonfruit juice concentrate 	✓ ✓	50 g	1,0 kg 5,0 kg
24408	Hazelnut Totale	<ul style="list-style-type: none"> • With 40% hazelnut pulp 	✓ ✓	60-70 g	5,0 kg
25008	Hazelnut without pieces	<ul style="list-style-type: none"> • Hazelnut pulp 	✓ ✓	60-80 g	5,0 kg
24908	Hazelnut with pieces	<ul style="list-style-type: none"> • Hazelnut pulp with 10% hazelnut pieces 	✓ ✓	60-80 g	5,0 kg
29506	Irish Cream	<ul style="list-style-type: none"> • With 15% Irish Cream liqueur • With natural flavour 	✓	50 g	3,0 kg
47406	Jelly Bear	<ul style="list-style-type: none"> • Pink-coloured paste with sweet fruity taste 	✓ ✓	40-50 g	3,0 kg

Item-No.	Item	Description	 	Dosage per 1 kg mix	Package 
24508	Malaga	<ul style="list-style-type: none"> • 28% raisins and 10% malaga liqueur wine • With natural flavour 	✓ ✓	80-100 g	5,0 kg
28308	Mango	<ul style="list-style-type: none"> • With 30% mango pulp • With natural flavour 	✓ ✓	40 g	5,0 kg
39408	Marshmallow	<ul style="list-style-type: none"> • Orange-coloured paste with sweet vanillin taste 		40-60 g	5,0 kg
25708	Marzipan	<ul style="list-style-type: none"> • With 40% marzipan • With natural flavour 	✓ ✓	60 g	5,0 kg
44306	Melon	<ul style="list-style-type: none"> • With 4% honey melon juice concentrate, fruity ripe melon taste • Orange colour 	✓ ✓	50 g	3,0 kg
29706	Mint	<ul style="list-style-type: none"> • Green paste with typical fresh mint taste • With natural mint flavour 	✓ ✓	20-30 g	3,0 kg
23508	Miranda Peanuts	<ul style="list-style-type: none"> • 100 % peanut puree 	✓ ✓	60-80 g	5,0 kg
41306	Mocha	<ul style="list-style-type: none"> • With 39% roasted coffee 	✓ ✓	10 g	3,0 kg
28506	Orange	<ul style="list-style-type: none"> • With 21% dried orange juice • Natural orange flavour 	✓	40 g	3,0 kg
44108	Orange Cola	<ul style="list-style-type: none"> • With 22% concentrated orange juice 	✓ ✓	50 g	5,0 kg
27608	Peach Passionfruit	<ul style="list-style-type: none"> • With 15% peaches and 8% passionfruit juice concentrate • With natural flavour 	✓ ✓	100 g	5,0 kg
42390	Pistachio 100	<ul style="list-style-type: none"> • Pure and natural pistachio taste • Unsweetened and unsalted • Appealing colour 	✓ ✓	100 g	3,0 kg
41408	Pistachio smooth	<ul style="list-style-type: none"> • With 5% pistachio pulp • With natural flavour 	✓ ✓	60 g	5,0 kg



Ingredients (1 ice cream bucket):

44608 Trifrutta 50	150 g
Sugar	780 g
Water	2.200 g
Mango puree	800 g
28308 Ice Cream Paste Mango	120 g
53304 Fruit Acid	as required

Instructions:

Combine Trifrutta 50 with sugar. Add water, mango puree and Ice-Cream Paste Mango. If needed, add Dreiboppel Fruit Acid. Mix well, let it rest for about 15 minutes, and freeze.

RECIPE TIP: MANGO SORBET



Pistachio-Power in a 3-kg-bucket

With our vegan ice cream paste Pistachio 100 you bring pure pistachio flavour to your ice cream range!

PISTACHIO 100



Item-No.	Item	Description			Dosage per 1 kg mix	Package
41608	Pistachio with pieces	<ul style="list-style-type: none"> With 7% pistachio pieces With natural flavour 	✓	✓	60 g	5,0 kg
27906	Plum	<ul style="list-style-type: none"> With 30 % plum 	✓	✓	50 g	3,0 kg
25806	Raspberry	<ul style="list-style-type: none"> With 25% raspberry pulp With natural flavour 	✓	✓	40 g	3,0 kg
44806	Rhubarb	<ul style="list-style-type: none"> With 30% rhubarb pulp With natural flavour 	✓	✓	50 g	3,0 kg
25408	Roasted Almond	<ul style="list-style-type: none"> With 10% almond pulp 	✓	✓	40-50 g	5,0 kg
44706	Sea buckthorn	<ul style="list-style-type: none"> With 10% sea buckthorn pulp 	✓	✓	50 g	3,0 kg
25608	Strawberry	<ul style="list-style-type: none"> With 20% strawberry pulp With natural flavour 	✓	✓	40 g	5,0 kg
45408	Strawberry Europa	<ul style="list-style-type: none"> With 20% strawberry pulp 	✓	✓	40-50 g	5,0 kg
26410	Truffle Praliné	<ul style="list-style-type: none"> Composition of exclusive cocoa varieties Intense chocolaty, slight nut note 	✓	✓	100 g	5,0 kg
26808	Walnut	<ul style="list-style-type: none"> With 66% walnut pulp With natural flavour 	✓	✓	100 g	5,0 kg
43308	White Cream	<ul style="list-style-type: none"> With 10% sweetened skimmed condensed milk With natural flavour 	✓		50 g	5,0 kg
25906	Wild Berries	<ul style="list-style-type: none"> With 17% wild berries 	✓	✓	40-60 g	3,0 kg
40608	Woodruff	<ul style="list-style-type: none"> Green paste with the typical german herb flavour 	✓	✓	30 g	5,0 kg

Vanilla-Ice-Cream Pastes

Item-No.	Item	Description			Dosage per 1 kg mix	Package
26304 26308	Vanilla 263	<ul style="list-style-type: none"> Yellow-brown paste with intense vanilla taste Fine flowery and rounded taste With extracted vanilla pods For ice cream with vanilla taste 	✓	✓	20 g	1,0 kg 5,0 kg
40108	Vanilla Bourbon	<ul style="list-style-type: none"> Yellow-brown paste with intense vanilla taste With natural bourbon vanilla flavour For vanilla ice cream 	✓	✓	30 g	5,0 kg
NEW 42410	Vanilla Bourbon Puro	<ul style="list-style-type: none"> Pure vanilla taste With extracted vanilla pods powder 	✓	✓	10 g	3,0 kg
28708	Vanilla Piú	<ul style="list-style-type: none"> Yellow-brown paste with mild vanilla taste with lemon rounding off For ice cream with vanilla taste 	✓	✓	25 g	5,0 kg
42808	Vanilla Zoldo	<ul style="list-style-type: none"> Yellow-orange paste speckled with brown pieces with a sweet vanilla taste with lemon-note For ice cream with vanilla taste 	✓	✓	25 g	5,0 kg
21804	Dreidoppel Paste Vanilla BOURBON	<ul style="list-style-type: none"> With natural bourbon vanilla flavour Light vanilla pod note 	✓	✓	3 g	1,0 kg
22004	Dreidoppel Paste Vanilla Morony	<ul style="list-style-type: none"> Intense vanilla taste With extracted vanilla pods powder With natural bourbon vanilla flavour 	✓	✓	7 g	1,0 kg



Ice cream creations from the chocolate sommelière!

Inspired by exquisite filled chocolate truffle variations, Gelatop chocolate sommelière Petra vom Bey has achieved an exceptional taste experience consistent with ongoing chocolate trends: the Truffle Praliné Ice Cream Paste!

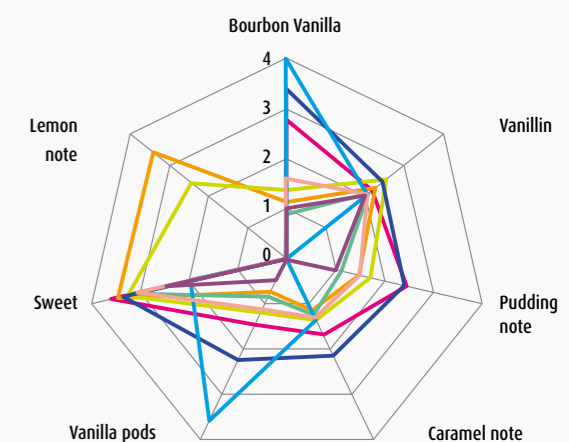
Our Ice Cream Paste Truffle Praliné will convince chocolate lovers:

- uses exclusive cocoa varieties
- intense chocolate taste
- light nutty notes, creamy finish

TRUFFLE PRALINÉ






- Vanilla 263 (26308)
- Vanilla Zoldo (42808)
- Vanilla Piú (28708)
- Vanilla Bourbon Royal (47004)
- Vanilla Bourbon (40108)
- Vanilla Bourbon Puro (42410)
- Vanilla Bourbon (21804)
- Vanilla Morony (22004)






VANILLA TO YOUR TASTE



Flavours for ice cream, liquid

Item-No.	Item	Description			Dosage per 1 kg mix	Package 
71304	Cream	<ul style="list-style-type: none"> intensive cream taste slight butter rounding 	✓	✓	3 g	1,0 l
42004	Rum Jamaica	<ul style="list-style-type: none"> Natural flavour with 43% original Jamaica Rum 	✓	✓	3 g	6 x 1,0 l
42304	Rum Supra	<ul style="list-style-type: none"> Natural flavour with 45% original Jamaica Rum 	✓	✓	3 g	6 x 1,0 l
45804	UVA Varieta	<ul style="list-style-type: none"> Natural flavour with wine-type taste, ideal for Malaga ice cream 	✓	✓	3 g	1,0 l
47004	Vanille Bourbon Royal	<ul style="list-style-type: none"> Natural bourbon vanilla flavour with extracted vanilla pods 	✓	✓	5 g	1,0 l

Flavours for ice cream, powdered

Item-No.	Item	Description			Dosage per 1 kg mix	Package 
56308	Buttermilk	<ul style="list-style-type: none"> With 12% buttermilk powder, with natural flavour 	✓		100 g	2 x 2,5 kg
53908	Chocolate	<ul style="list-style-type: none"> With 55% cocoa powder 	✓		100 g	2 x 2,5 kg
54208	JoMix	<ul style="list-style-type: none"> Typical whole milk yoghurt character, creamy mild 	✓		30-50 g	2 x 2,5 kg
54308	Limonette	<ul style="list-style-type: none"> Lemon juice preparation, tastes fruity and typical like lemon 	✓	✓	25 g	2 x 2,5 kg
53708	Limone Puro	<ul style="list-style-type: none"> With 17% concentrated lemon juice powder With natural flavour 	✓	✓	60 g	2 x 2,5 kg
57108	Mascarpone	<ul style="list-style-type: none"> With 10% mascarpone powder, tastes creamy, fresh and slightly sour 	✓		50 g	2 x 2,5 kg
53208	Quacotta	<ul style="list-style-type: none"> With 10% curd cheese powder, typical curd cheese taste With natural flavour 	✓		100 g	2 x 2,5 kg

Miscellaneous

Item-No.	Item	Description			Package
53304	Fruit acid, liquid	<ul style="list-style-type: none"> Citric acid solution to improve acid in fruit ice cream 	✓	✓	6 x 1,0 l
55108	GelaFrutta	<ul style="list-style-type: none"> Ready-to-use-mix for fruit salads, to cover fruits 	✓	✓	5,0 kg



SOFT ICE CREAM










Divine pleasure

The two types of soft ice cream, vanilla and chocolate, are characterized by their intense taste and make the hearts of young and old beat faster. Either on their own or in combination. The typical creamy texture and perfect structure are ensured in consistently high quality.

The rational production is guaranteed by simple processing and the possibility of cold or warm application.

Enjoy them pure, decorated with a crisp chocolate cover or a colourful decoration – the wide variety of toppings knows no limits.

Soft Ice Cream Powder

Item-No.	Item	Description			Basic Recipe 1 bag	cold 	warm 	Package 
NEW 52113	Chocolate	<ul style="list-style-type: none"> Creamy texture and perfect structure Delicate chocolate taste 	✓		3 l Water			8 x 1,35 kg
NEW 52013	Vanilla	<ul style="list-style-type: none"> Creamy texture and perfect structure Light vanilla taste For manufacturing ice cream with vanilla taste 	✓		3 l Water			8 x 1,35 kg



ICE CREAM JOY? PRONTO!

Pronto – the quick solution

Thanks to our Prontos you can efficiently optimize your organizational processes and thus your time management in your ice cream kitchen.

Because our Prontos are the practical helpers for quick and easy cold processing. The perfectly balanced ingredients of each of the

14 varieties just have to be mixed with water or milk – let sit – freeze – done.

With Pronto, delicious ice cream creations can be manufactured – quick and reliable – and the consistently high quality of your offer will thrill your customers.

Prontos

Item-No.	Item	Description			Basic Recipe 1 bag	Package
47200	Black Chocolate	<ul style="list-style-type: none"> Tart taste of dark chocolate Dark brown colour Lactose free 	✓	✓	2,6 l Water	6 x 1,75 kg
30119	Cherry	<ul style="list-style-type: none"> With 30% powdered sweet cherry preparation 	✓	✓	2,8 l Water	6 x 1,2 kg
35719	Creamy Semolina	<ul style="list-style-type: none"> With 14% wheat semolina and 5% cream powder 			3 l Milk	6 x 1,2 kg
47119	Dark Chocolate	<ul style="list-style-type: none"> Unmistakable taste of dark chocolate With 23 % low fat cocoa powder and 5 % cocoa powder Dark brown colour Creamy consistency even after storage 	✓		2,6 l Water	6 x 1,75 kg
NEW 47210	Dragon	<ul style="list-style-type: none"> Fruity sweetness and subtle acidity Intense colour without artificial colourings 	✓	✓	2,8 l Water	6 x 1,2 kg
NEW 47620	Milk Chocolate	<ul style="list-style-type: none"> Intense milk chocolate taste Appealing colour Contains 63 % milk chocolate 	✓		2,6 l Water	6 x 1,75 kg

Prontos

Item-No.	Item	Description			Basic Recipe 1 bag	Package
NEW 47500	Multi Frutti	<ul style="list-style-type: none"> With the sweet and fruity taste of multi-fruit candies Also suitable for making fruit ice cream. To do this, you need to replace the water by the appropriate amount of fruit juice. 		✓	3 l Water	6 x 1,2 kg
47600	Pink & Chocolate	<ul style="list-style-type: none"> Taste of white chocolate with a touch of berries Pleasant acid-note 	✓		3 l Water	6 x 1,75 kg
47300	Salted Caramel	<ul style="list-style-type: none"> Creamy caramel with a balanced pinch of salt 	✓		3 l Milk	6 x 1,285 kg
13028	Seahorse	<ul style="list-style-type: none"> With multi fruit taste Also available as a Kit 			3 l Milk	6 x 1,2 kg
32519	Sour Apple Rings	<ul style="list-style-type: none"> With apple puree powder, typical taste like the gelly candy 			2,8 l Water	6 x 1,2 kg
34919	Watermelon	<ul style="list-style-type: none"> With 13% water melon juice powder 		✓	2,8 l Water	6 x 1,2 kg
68019	White Chocolate	<ul style="list-style-type: none"> With 30% white chocolate 	✓		2,6 l Water	6 x 1,75 kg
30219	Yoghurt Greek Type	<ul style="list-style-type: none"> Creamy and full taste of greek yoghurt 	✓		3 l Milk	6 x 1,2 kg
36519	Yoghurt Poppy Seed	<ul style="list-style-type: none"> With 9% skimmed milk yoghurt powder and 2% steamed poppy seeds 	✓		3 l Milk	6 x 1,2 kg



1. Mix 1 bag Pronto of your choice with the recommended liquid and let sit minimum for 20 minutes.



2 Put the ice cream mix into the freezer ...



3. ... freeze and ready! Afterwards decorate the ice cream tray as you wish.

PRONTO - 3 EASY STEPS



TOPPINGS FOR ICE CREAM

Put something on top!

With our ice cream toppings and dessert sauces, ice cream sundaes can be decorated easily and impressive.

Straight from the practical bottle with an flavour-sealed flip-top closure, you can quickly decorate your sundaes.

All ice cream toppings convince by an authentic, original taste and the optimal flowable consistency that does not clump.

Variety ranges from fruity aromatic to warm and sweet.




Ice Cream Toppings

Item-No.	Item	Description				Package
57504	Amarena Cherry	<ul style="list-style-type: none"> With 25 % amarena cherry preparation (includes 39 % cherry) With natural flavour 	✓	✓		6 x 1,0 kg
58504	Amaretto	<ul style="list-style-type: none"> Tastes like the famous amaretto brandy 	✓	✓		6 x 1,0 kg
56800	BAM! 	<ul style="list-style-type: none"> Bright red-pink colour Fruity-sour taste With glittering effect 	✓	✓		6 x 1,0 kg
58804	Banana	<ul style="list-style-type: none"> With 35 % banana pulp With natural flavour 	✓	✓		6 x 1,0 kg
59304	Blueberry	<ul style="list-style-type: none"> With 10 % blueberry juice concentrate and 5% blueberries With natural flavour 	✓	✓		6 x 1,0 kg
59804	Caramel	<ul style="list-style-type: none"> Brown sauce with a creamy and mild buttery taste 	✓			6 x 1,0 kg
59204	Cherry	<ul style="list-style-type: none"> With 15 % sour cherries and 2 % sour cherry juice concentrate With natural flavour 	✓	✓		6 x 1,0 kg
59704	Chocolate	<ul style="list-style-type: none"> With 11 % low fat cocoa powder 	✓			6 x 1,0 kg
57604	Choco-Mint	<ul style="list-style-type: none"> With 11 % low fat cocoa powder, typical After Eight taste 	✓			6 x 1,0 kg




Ice Cream Toppings

Item-No.	Item	Description				Package
59004	Coconut	<ul style="list-style-type: none"> With 17 % coconut powder With natural flavour 	✓			6 x 1,0 kg
56204	Creme Caramel	<ul style="list-style-type: none"> Delicate creamy caramel taste 	✓			6 x 1,0 kg
56704	Forest Berry	<ul style="list-style-type: none"> With 17 % forest berries With natural flavour 	✓	✓		6 x 1,0 kg
59904	Hazelnut	<ul style="list-style-type: none"> With 17 % hazelnut pulp 	✓			6 x 1,0 kg
58004	Kiwi	<ul style="list-style-type: none"> With 20 % kiwi pulp 	✓	✓		6 x 1,0 kg
58904	Mango	<ul style="list-style-type: none"> With 18 % mango pulp With natural flavour 	✓	✓		6 x 1,0 kg
61204	Mint	<ul style="list-style-type: none"> With natural mint flavour 	✓	✓		6 x 1,0 kg
59604	Mocha	<ul style="list-style-type: none"> With natural coffee flavour 	✓	✓		6 x 1,0 kg
57804	Passionfruit	<ul style="list-style-type: none"> With 9 % passionfruit juice concentrate With natural flavour 	✓	✓		6 x 1,0 kg
58204	Praliné	<ul style="list-style-type: none"> With 11 % hazelnut pulp and 2% low fat cocoa powder 	✓	✓		6 x 0,9 kg
59404	Raspberry	<ul style="list-style-type: none"> With 5 % raspberry pulp With natural flavour 	✓	✓		6 x 1,0 kg
59504	Strawberry	<ul style="list-style-type: none"> With 10 % strawberry pulp 	✓	✓		6 x 1,0 kg
56004	Tiramisu-Type	<ul style="list-style-type: none"> Classic taste like Italian tiramisu 				6 x 1,0 kg
59104	Tropic	<ul style="list-style-type: none"> With 9 % fruit juice concentrate With natural flavour 	✓	✓		6 x 1,0 kg
58704	Vanilla	<ul style="list-style-type: none"> With natural vanilla bourbon flavour 	✓			6 x 1,0 kg
57404	Walnut	<ul style="list-style-type: none"> With 9 % walnut pulp With natural flavour 	✓			6 x 1,0 kg

Ice Cream Toppings, Sugarfree

Item-No.	Item	Description			 Package
63104	Caramel Sugarfree	<ul style="list-style-type: none"> • With 1 % caramel sugar syrup • With sweetener 	✓		6 x 1,0 kg
64504	Chocolate Sugarfree	<ul style="list-style-type: none"> • With 9 % low fat cocoa powder • With sweetener 	✓	✓	6 x 1,0 kg
62704	Strawberry Sugarfree	<ul style="list-style-type: none"> • With 4 % strawberry pulp • With sweetener 		✓	6 x 1,0 kg

Dessert Sauces

Item-No.	Item	Description			 Package
33210	Chocolate	<ul style="list-style-type: none"> • With 11 % low fat cocoa powder 	✓		10,0 kg
33310	Raspberry	<ul style="list-style-type: none"> • With 5 % raspberry pulp 	✓	✓	10,0 kg
52608	Stracciatella Glaze	<ul style="list-style-type: none"> • With 15 % low fat cocoa powder • Perfect for stracciatella ice cream 	✓	✓	5,0 kg
33110	Strawberry	<ul style="list-style-type: none"> • With 6 % strawberry pulp 	✓	✓	10,0 kg



MARMORIA /VARIEGATO

Make your ice cream an eyecatcher




Once effectively decorated with our Marmorias, the ice cream in your counter appeals even more. The brilliant colours and different consistencies make the ice cream even more seductive and a real eye-catcher.

Our Marmorias do not freeze and remain viscous in the ice cream, which creates an exciting mouthfeel. Since they are thicker than our

ice cream toppings, the decoration remains stable on the ice cream bucket.

With our Marmorias, you can not only decorate, but also flavour in many different variations – either single or creatively combined for continuing new taste moments.

Marmoria/Variegato out of the bottle

Item-No.	Item	Description			 Package
54804	Amarena Cherry	• 20 % amarena cherry preparation	✓	✓	1,2 kg
51304	Cinnamon	• With a typical spicy, sweet and aromatic cinnamon taste	✓		1,2 kg
55804	Elderberry	• Fruity elderberry taste, slightly flowery	✓	✓	1,2 kg
55204	Lime	• With 6 % lime juice concentrate	✓	✓	1,2 kg
51404	Orange	• With 7 % orange juice concentrate	✓	✓	1,2 kg
61482	Peach	<ul style="list-style-type: none"> • With 15 % peach pieces • With natural flavour 		✓	1,2 kg
54604	Peach Passionfruit	• With 15 % peach and 5 % passionfruit concentrate	✓	✓	1,2 kg
57304	Praline Royal	• With 9 % hazelnuts, 4 % hazelnut pulp and 11 % low fat cocoa powder	✓		1,0 kg
54904	Raspberry	• With 20 % raspberry pulp	✓	✓	1,2 kg
50704	Rhubarb	• With 20 % rhubarb purée, with natural flavour	✓	✓	1,2 kg
61304	Sea buckthorn	• Fruity, fresh, sour taste of seabuckthorn, with natural flavour	✓	✓	1,2 kg



Quite crunchy!

Our Stracciatella Glaze is not only ideal for making stracciatella ice cream - it also makes crunchy toppings for soft ice cream.

Stracciatella Glaze (52608)

- With 15 % low fat cocoa powder
- Perfect for stracciatella ice cream
- Vegan
- 5,0 kg



A „MUST-HAVE“



Item-No.	Item	Description				Package
53004	Sour Cherry	<ul style="list-style-type: none"> With 35 % sour cherries With natural flavour 	✓	✓		1,2 kg
52504	Strawberry	<ul style="list-style-type: none"> With 22 % strawberries 	✓	✓		1,2 kg
54704	Toffee	<ul style="list-style-type: none"> With 18 % condensed milk 	✓			1,2 kg

Marmoria/Variegato out of the bucket

Item-No.	Item	Description				Package
55506	Amarena Cherry	<ul style="list-style-type: none"> With 60 % amarena cherry preparation (includes 38 % cherries) No artificial colouring 	✓	✓		3,0 kg
55406	Caramel	<ul style="list-style-type: none"> Typical sweet caramel taste 	✓			3,0 kg
58406	Cookies	<ul style="list-style-type: none"> With 16 % cookie pieces 				3,0 kg
66010	Crema Magica Dark	<ul style="list-style-type: none"> Cocoa cream for layering, marbling and refining or freeze as an ice cream 	✓			5,0 kg
66020	Crema Magica Milk Hazelnut	<ul style="list-style-type: none"> Hazelnut cream for layering, marbling and refining or freeze as an ice cream 	✓			5,0 kg
NEW 66030	Crema Magica White	<ul style="list-style-type: none"> Food preparation with milk cream taste for layering, marbling and refining or freeze as an ice cream 	✓			5,0 kg
56406	Espresso	<ul style="list-style-type: none"> With 6 % decaffeinated coffee powder 	✓	✓		3,0 kg
51206	Gianduja	<ul style="list-style-type: none"> With 17 % low fat cocoa powder and 16 % hazelnut 	✓			3,0 kg



Gelato Crema Magica

- For layering, marbling, refining or freeze as an ice cream
- Special consistency: liquid at room temperature, at minus temperatures, it convinces with its delicate melting and optimal portionability
- Three delicate variants:
 - „White“ with milk cream taste (66030) **NEW**
 - „Dark“ with chocolate taste (66010)
 - „Milk Hazelnut“ (66020)
- 5,0 kg-bucket

Take a look at our application video!



IRRESISTIBLY GOOD



KITS

The All-In-One-Packages

With our attractive Kits we offer you a package with the main components you need to manufacture and promote a special ice cream.

Kits

Item-No.	Item	Description	The kit contains
00803	Kit Creme Brulee	The dairy ice cream type Crème Brûlée combines the exclusive French flair of warm Crème Brûlée with the cold pleasure of ice cream. The ice cream paste contained in the kit creates the typical taste of a slight egg touch and cream. The brown sugar confectionery is folded in the finished ice cream, which gives it the bite and the characteristic taste of Crème Brûlée.	<ul style="list-style-type: none"> Ice Cream Paste Crème Brûlée (3,0 kg) Decoration Brown Sugar Crunch (3,0 kg) Instructions how to manufacture dairy ice cream Crème Brûlée Counter label and Ice Cream sticker
00503	Kit Marshmallow	Dairy ice cream marshmallow with Mini Marshmallows. Milk ice marshmallow, combined with the fruity Marmoria Strawberry and delicious, colorful, fresh Mini Marshmallows. A real eye-catcher in every ice cream counter.	<ul style="list-style-type: none"> Ice Cream Paste Marshmallow (5,0 kg) Marmoria Strawberry (2 x 1,2 kg) Mini Marshmallows (3 x 1,0 kg) Instructions how to manufacture dairy ice cream Marshmallow Counter label and Ice Cream sticker Catch tie clip
10003	Kit Seahorse	The perfect addition to your children's ice cream range. Gelato's Seahorse Ice Cream Kit will be the hit of the coming season. What's special about it: the tropical fruity taste, the bright colour and the red Crackle Crystals, that crackle and prickle in your mouth. Seahorse Ice Cream – a dream come true for ice cream lovers of all ages!	<ul style="list-style-type: none"> Pronto Seahorse (6 x 1,2 kg) Decor Crackle Crystals (1,5 kg)





DOUGH MIXES

Waffles, the perfect companion and Cookie Dough, the trendy treat

Make your ice cream a year-round business. Ice cream in combination with warm treats such as waffles attracts guests even in the colder months to a cozy stay in your ice cream parlour!

With our Cookie Dough Mix, you can bring this trendy experience to your ice cream counter. Whether pure as a scoop or as a soft component marbled into the ice cream.

Dough-Mixes

Item-No.	Item	Description	 	Basic Recipe	Package
44000	Cookie Dough Mix	<ul style="list-style-type: none"> • Premix for ready-to-eat cookie dough • Intense buttery, vanilla flavour and the soft, doughy consistency • Enjoy pure or with an individual finish-off 		1.000 g Cookie Dough Mix : 130 g Water : 220 g Edible Oil	10 kg
43922	Waffle Mix	<ul style="list-style-type: none"> • Ready-to-use-mix for the preparation of waffles 		1.000 g Waffle Mix : 800 g Water or milk	10 kg

Cookie Dough, for marbling or layering!

Take a look at our application video!



INGREDIENTS:

1 ice cream bucket	
Ice Cream Mix	4.000 g
26308 Ice Cream Paste Vanilla 263	40 g
44000 Cookie Dough Mix (see basic recipe)	1.000 g
52808 Decor Borken Splitter	80 g

MARBLING:

Mix ice cream mix with Ice Cream Paste Vanilla 263 and freeze. Finish off the cookie dough with Decor Borken Splitter, freeze and marble under the ice cream.

LAYERING:

Finish off cookie dough with Decor Borken Splitter, divide into two even parts, press into a silicone mould and freeze. Mix the ice cream mix with Ice Cream Paste Vanilla 263 and freeze. Spread and smoothen half of the ice cream from the machine in a bucket, adding a layer of cookie dough. Take the rest of the ice cream from the machine, spread and smoothen it on top, then press on the second layer of cookie dough.





DECORATION

Good taste is not only palatable – but also visible. Our extensive range of decorations – with attractive decors based on chocolate or sugar – for every occasion and season.

Here you will find everything for the optical enhancement of your ice cream creations and pastries - from playful to noble, for young and old. Let yourself be inspired!



Item-No. 98701
Chocolate Granules
dark chocolate
5,0 kg



Item-No. 50008
Chocolate Chips
dark chocolate
5,0 kg



Item-No. 08401
Mini Chocolate Shavings
dark chocolate
2,5 kg



Item-No. 52808
Chocolate Flakes
dark chocolate
5,0 kg



Item-No. 99101
Black Cookie Crunch
Cocoa shortbread pieces
approx. 5-12 mm, 5,0 kg



Item-No. 39930
Confetto Crisp
Rice crispies, coated
2,0 kg



Item-No. 91901
Brown Sugar Confectionery

3,0 kg



Item-No. 51706
Hazelnut Crocant

3,0 kg



Item-No. 51806
Almond Crunch

approx. 6-8 mm, 3,0 kg



Item-No. 96901
White Shavings
white chocolate
2,0 kg



Item-No. 97301
Dark Shavings
dark chocolate
2,0 kg



Item-No. 95804
Confetti
Confectionery, bake stable
approx. 6-7 mm, 1,0 kg



Item-No. 90100
Mini Marshmallows
Marshmallow confectionery
8 x 1,0 kg



Item-No. 94508
Nonpareille
coloured sugar confectionery
5,0 kg



Item-No. 95702
Coloured Schokolinos,
chocolate lentils
approx. 9 mm, freeze stable, 3,0 kg

All Products at a glance. From A to Z.

Item	Package	Item No	Page
Buttermilk	2 x 2,5 kg	56308	12
Chocolate	2 x 2,5 kg	53908	12
Cookie Dough Mix	10,0 kg	44000	22
Crema Magica Dark	5,0 kg	66010	20
Crema Magica Milk Hazelnut	5,0 kg	66020	20
Crema Magica White	5,0 kg	66030	20
Crema Volumina	5,0 kg	52418	6
Decor Almond Crunch	3,0 kg	51806	25
Decor Black Cookie Crunch	5,0 kg	99101	24
Decor Brown Sugar Confectionery	3,0 kg	91901	25
Decor Chocolate Chips	5,0 kg	50008	24
Decor Chocolate Flakes	5,0 kg	52808	24
Decor Chocolate Granules	5,0 kg	98701	24
Decor Coloured Schokolinos	3,0 kg	95702	25
Decor Confetti	1,0 kg	95804	25
Decor Confetto Crisp	2,0 kg	39930	24
Decor Dark Shavings	2,0 kg	97301	25
Decor Hazelnut Crocant	3,0 kg	51706	25
Decor Mini Chocolate Shavings	2,5 kg	08401	24
Decor Mini Marshmallows	8 x 1,0 kg	90100	25
Decor Nonpareille	5,0 kg	94508	25
Decor White Shavings	2,0 kg	96901	25
Dessert Sauce Chocolate	10,0 kg	33210	18
Dessert Sauce Raspberry	10,0 kg	33310	18
Dessert Sauce Strawberry	10,0 kg	33110	18
Dreidoppel Paste Vanilla BOURBON	1,0 kg	21804	11
Dreidoppel Paste Vanilla Morony	1,0 kg	22004	11
Fiore Cremoso 100	2 x 2,5 kg	62208	6
Fiore Mix 50	2 x 2,5 kg	61108	6
Fruit acid, liquid	6 x 1,0 l	53304	12
	5,0 l	53308	
GelaFrutta	5,0 kg	55108	12
Ice Cream Flavour Cream	1,0 l	71304	12
Ice Cream Flavour Vanilla Bourbon Royal	1,0 l	47004	12
Ice Cream Paste Advocaat	5,0 kg	29608	7
Ice Cream Paste Banana	5,0 kg	27208	7
Ice Cream Paste Banana Americana	5,0 kg	46508	7
Ice Cream Paste Black Forest Cherry Brandy	5,0 kg	28808	7
Ice Cream Paste Butter Bisquit	5,0 kg	42100	7
Ice Cream Paste Caffé Macchiato	5,0 kg	28608	7
Ice Cream Paste Caramella	5,0 kg	41208	8
Ice Cream Paste Cherry Cola	3,0 kg	39306	8
Ice Cream Paste Coconut	5,0 kg	27708	8
Ice Cream Paste Cookies	5,0 kg	40508	8
Ice Cream Paste Cream	5,0 kg	27108	8
Ice Cream Paste Creme Brulee	3,0 kg	44906	8
Ice Cream Paste Cremona	5,0 kg	23108	8
Ice Cream Paste Delfino blue	5,0 kg	39208	8

Item	Package	Item No	Page
Ice Cream Paste Dragonfruit	1,0 kg	26604	8
	5,0 kg	26608	
Ice Cream Paste Hazelnut Totale	5,0 kg	24408	8
Ice Cream Paste Hazelnut with pieces	5,0 kg	24908	8
Ice Cream Paste Hazelnut without pieces	5,0 kg	25008	8
Ice Cream Paste Irish Cream	3,0 kg	29506	8
Ice Cream Paste Jelly Bear	3,0 kg	47406	8
Ice Cream Paste Malaga	5,0 kg	24508	9
Ice Cream Paste Mango	5,0 kg	28308	9
Ice Cream Paste Marshmallow	5,0 kg	39408	9
Ice Cream Paste Marzipan	5,0 kg	25708	9
Ice Cream Paste Melon	3,0 kg	44306	9
Ice Cream Paste Mint	3,0 kg	29706	9
Ice Cream Paste Miranda Peanuts	5,0 kg	23508	9
Ice Cream Paste Mocha	3,0 kg	41306	9
Ice Cream Paste Orange	3,0 kg	28506	9
Ice Cream Paste Orange Cola	5,0 kg	44108	9
Ice Cream Paste Peach Passionfruit	5,0 kg	27608	9
Ice Cream Paste Pistachio 100	3,0 kg	42390	9
Ice Cream Paste Pistachio smooth	5,0 kg	41408	9
Ice Cream Paste Pistachio with pieces	5,0 kg	41608	10
Ice Cream Paste Plum	3,0 kg	27906	10
Ice Cream Paste Raspberry	3,0 kg	25806	10
Ice Cream Paste Rhubarb	3,0 kg	44806	10
Ice Cream Paste Roasted Almond	5,0 kg	25408	10
Ice Cream Paste Sea buckthorn	3,0 kg	44706	10
Ice Cream Paste Strawberry	5,0 kg	25608	10
Ice Cream Paste Strawberry Europa	5,0 kg	45408	10
Ice Cream Paste Truffle Praliné	5,0 kg	26410	10
Ice Cream Paste Vanilla 263	1,0 kg	26304	11
	5,0 kg	26308	
Ice Cream Paste Vanilla Bourbon	5,0 kg	40108	11
Ice Cream Paste Vanilla Bourbon Puro	3,0 kg	42410	11
Ice Cream Paste Vanilla Piú	5,0 kg	28708	11
Ice Cream Paste Vanilla Zoldo	5,0 kg	42808	11
Ice Cream Paste Walnut	5,0 kg	26808	10
Ice Cream Paste White Cream	5,0 kg	43308	10
Ice Cream Paste Wild Berries	3,0 kg	25906	10
Ice Cream Paste Woodruff	5,0 kg	40608	10
Ice Cream Topping Amarena Cherry	6 x 1,0 kg	57504	16
Ice Cream Topping Amaretto	6 x 1,0 kg	58504	16
Ice Cream Topping BAM!	6 x 1,0 kg	56800	16
Ice Cream Topping Banana	6 x 1,0 kg	58804	16
Ice Cream Topping Blueberry	6 x 1,0 kg	59304	16
Ice Cream Topping Caramel	6 x 1,0 kg	59804	16
Ice Cream Topping Caramel Sugarfree	6 x 1,0 kg	63104	18
Ice Cream Topping Cherry	6 x 1,0 kg	59204	16
Ice Cream Topping Chocolate	6 x 1,0 kg	59704	16
Ice Cream Topping Chocolate Sugarfree	6 x 1,0 kg	64504	18

All Products at a glance. From A to Z.

Item	Package	Item No	Page
Ice Cream Topping Choco-Mint	6 x 1,0 kg	57604	16
Ice Cream Topping Coconut	6 x 1,0 kg	59004	17
Ice Cream Topping Creme Caramel	6 x 1,0 kg	56204	17
Ice Cream Topping Forest Berry	6 x 1,0 kg	56704	17
Ice Cream Topping Hazelnut	6 x 1,0 kg	59904	17
Ice Cream Topping Kiwi	6 x 1,0 kg	58004	17
Ice Cream Topping Mango	6 x 1,0 kg	58904	17
Ice Cream Topping Mint	6 x 1,0 kg	61204	17
Ice Cream Topping Mocha	6 x 1,0 kg	59604	17
Ice Cream Topping Passionfruit	6 x 1,0 kg	57804	17
Ice Cream Topping Praliné	6 x 0,9 kg	58204	17
Ice Cream Topping Raspberry	6 x 1,0 kg	59404	17
Ice Cream Topping Strawberry	6 x 1,0 kg	59504	17
Ice Cream Topping Strawberry Sugarfree	6 x 1,0 kg	62704	18
Ice Cream Topping Tiramisu-Type	6 x 1,0 kg	56004	17
Ice Cream Topping Tropic	6 x 1,0 kg	59104	17
Ice Cream Topping Vanilla	6 x 1,0 kg	58704	17
Ice Cream Topping Walnut	6 x 1,0 kg	57404	17
JoMix	2 x 2,5 kg	54208	12
Kit Creme Brulee		00803	21
Kit Marshmallow		00503	21
Kit Seahorse		10003	21
Limone Puro	2 x 2,5 kg	53708	12
Limonette	2 x 2,5 kg	54308	12
Marmorina Amarena Cherry	1,2 kg	54804	19
Marmorina Amarena Cherry	3,0 kg	55506	20
Marmorina Caramell	3,0 kg	55406	20
Marmorina Cinnamon	1,2 kg	51304	19
Marmorina Cookies	3,0 kg	58406	20
Marmorina Elderberry	1,2 kg	55804	19
Marmorina Espresso	3,0 kg	56406	20
Marmorina Gianduja	3,0 kg	51206	20
Marmorina Lime	1,2 kg	55204	19
Marmorina Orange	1,2 kg	51404	19
Marmorina Peach	1,2 kg	61482	19
Marmorina Peach Passionfruit	1,2 kg	54604	19
Marmorina Praline Royal	1,0 kg	57304	19
Marmorina Raspberry	1,2 kg	54904	19
Marmorina Rhubarb	1,2 kg	50704	19
Marmorina Sea buckthorn	1,2 kg	61304	19
Marmorina Sour Cherry	1,2 kg	53004	20
Marmorina Strawberry	1,2 kg	52504	20
Marmorina Toffee	1,2 kg	54704	20
Mascarpone	2 x 2,5 kg	57108	12
Pronto Black Chocolate	6 x 1,75 kg	47200	14
Pronto Cherry	6 x 1,2 kg	30119	14
Pronto Creamy Semolina	6 x 1,2 kg	35719	14
Pronto Dark Chocolate	6 x 1,75 kg	47119	14
Pronto Dragon	6 x 1,2 kg	47210	14

Item	Package	Item No	Page
Pronto Milk Chocolate	6 x 1,75 kg	47620	14
Pronto Multi Frutti	6 x 1,2 kg	47500	15
Pronto Pink & Chocolate	6 x 1,75 kg	47600	15
Pronto Salted Caramel	6 x 1,285 kg	47300	15
Pronto Seahorse	6 x 1,2 kg	13028	15
Pronto Sour Apple Rings	6 x 1,2 kg	32519	15
Pronto Watermelon	6 x 1,2 kg	34919	15
Pronto White Chocolate	6 x 1,75 kg	68019	15
Pronto Yoghurt Greek Type	6 x 1,2 kg	30219	15
Pronto Yoghurt Poppy Seed	6 x 1,2 kg	36519	15
Quacotta	2 x 2,5 kg	53208	12
Rum Jamaika	6 x 1,0 l	42004	12
Rum Supra	6 x 1,0 l	42304	12
Soft Ice Cream Powder Chocolate	8 x 1,35 kg	52113	13
Soft Ice Cream Powder Vanilla	8 x 1,35 kg	52013	13
Stracciatella Glaze	5,0 kg	52608	18
TriAlgin	1,5 kg	53125	6
TriBella 100	10,0 kg	50010	4
	6 x 2,5 kg	50012	
TriCrema 100	6 x 2,5 kg	51512	4
TriForte 50	10,0 kg	50810	4
TriFrutta 50	2 x 2,5 kg	44608	5
TriLonga 35	2 x 2,5 kg	50408	5
TriMix 50	8 x 2,5 kg	52713	4
TriMonte 100	20,0 kg	50520	5
TriPanna 50	2 x 2,5 kg	54508	5
TriPasto 50	8 x 2,5 kg	52213	5
TriRapido 50	2 x 2,5 kg	57208	5
	8 x 2,5 kg	57213	
TriVa 50	2 x 2,5 kg	53608	5
TriZero Fruit 350	10,0 kg	50090	5, 6
TriZero Milk 350	10,0 kg	50080	6
UVA Varieta	1,0 l	45804	12
Vegan Base 500	6 x 1,5 kg	50020	6
Waffle Mix	10,0 kg	43922	22



Modern in tradition

Since 1899, we have been the specialist for the development and production of fruity and sweet flavours. As a traditional company with 12 decades of experience, we understand better than nearly anyone how to combine traditional craft with modern inspiration.

From Langenfeld into the world

Our wide product range, from cream stabilisers to baking mixes to flavours and pastes for fine pastry, lightens daily operations in bakeries and confectioneries, and is exported from Langenfeld (Rhineland) all over the world.

Our core competence: taste

With over 80 different pastes for fine pastry and flavours – from classic to trendy – we provide you with subtly balanced flavour nuances and characteristic colours for the preparation of customised creations, from delicate cakes to efficient traybakes.
Dreidoppel – Ideas for good taste! Since 1899.

Discover our product range for more creativity in bakeries, pastry shops and ice-cream parlours at www.dreidoppel.de