



COMPRITAL

Catalogue 2024

Our true nature is innovation

Quality

Innovation

Professionalism

Relationships

Sustainability



COMPRITAL

Established in Milan in 1985 as a family company, Comprital gained a foothold in the market of gelato and pastry products, becoming one of the leading company in the world of gelato and pastry ingredients, exporting its love for quality and innovation worldwide.

Today Comprital is a member of the **CSM INGREDIENTS** platform, continuing along its innovation-oriented path to develop hi-tech ingredients that can meet the new market demands with a view to environmental sustainability.

We're on a collective mission, an engagement stemming from our team's synergy and professionalism, ongoing commitment and training, driving us to break new grounds to meet the technical requirements of the best gelato makers and pastry chefs.

Our customer's business is the core of our company.

With more than 35 semi-finished product lines, a cutting-edge R&D division and advanced production technologies, we spread our know-how all over the world, providing high-level professional training through the world-renowned Masters working at Athenaeum, our excellence center.

If you want to be part of the future of the Italian quality gelato, join us in this trip.

RELATIONSHIPS

Strong internal and external relationships, intensive mutual support and passionate and growth-oriented teamwork are the values underpinning our success.

RESPECT

The people, the environment and the community we belong to are the focus of our attention. This makes respect one of the key values expressed towards all the stakeholders.

EMOTION

Our business is aimed at delivering pleasure through taste, working with our customers to convey emotions to the final consumer. Matching emotion with expertise and professionalism is one of the cornerstones of our system of values.

ENTREPRENEURIAL SPIRIT

Our entrepreneurial spirit leads us to set ambitious targets, to be achieved through customer orientation and a constant research of innovation.

Certifications

Quality-oriented:

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.

Discover our certifications



HALAL CERTIFICATE

The Halal certificate guarantees to Muslim consumers that the ingredients, the production stages and the packaging of the products comply with the ethical rules of the Islamic tradition.



BRC CERTIFICATE

This is the reference standard for food producers, providing a set of guidelines for the production of safe food and quality management, in order to fully meet the customers' expectations.



KOSHER CERTIFICATE

The Kosher certificate is related to the production of high quality food suitable for people practicing the Jewish faith.



VEGANOK

VEGANOK is the most widely used vegan European standard, 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. Our catalog includes more than 160 VEGANOK guaranteed 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 2024

DOS: Dose

H/C: Hot / Cold

A/V: Animal / Vegetal Fat

W/M: Water / Milk



GIUBILEO[®] EXPERIENCE

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	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°. Excellent for the production of cakes and take-away products, thanks to its greater smoothness also at very low storage temperatures.	100g/l	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.	100g/l	1	12	Neutral	H	●	●	●	●	●
B212	GIUBILEO FRUTTA	Base ideal for making 100 % natural sorbets enhancing the flavor and color of fruit without using emulsifiers.	250g/l	1	12	Neutral	C	●	●	●	●	
PC670H	SOLUZIONE FRUTTA GIUBILEO	Natural base, free of emulsifiers and only containing natural ingredients. Perfect to make sorbets, cremolata and semifreddos.	310g/l	1.25	12	Neutral	C	●	●	●	●	
B214A	GIUBILEO CIOCCOLATO	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.	200/250g/l	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	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	Piedmont 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	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)	Paste with the characteristic flavor of the popular Italian tiramisu, with egg yolk, Marsala wine, coffee and fresh mascarpone, cane sugar, grape sugar.	80 g/L	3	2	Tiramisu					●	
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	Description	Dose	Kg	Pcs	Flavor					
P394	CIOCCOLATO MIX GIUBILEO	Product made with powdered dark chocolate and low-fat cocoa. Ideal for chocolate sorbets, mousses, Bavarian and hot chocolate.	70/100g/L	15	2	Dark chocolate	●	●	●	●	
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				●	●
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	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.	250g/L	1	10	Neutral	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.	320g/L	1.3	8	Neutral	C	●	●	●	●	

Grape sugar

Product Code	Product	Description	Dose	Kg	Pcs	Flavor	H/C					
PC606A	ZUCCHERO D'UVA	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.	to taste	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	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	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	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	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.	75g/L	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°. Excellent for the production of cakes and take-away products, thanks to its greater smoothness also at very low storage temperatures.	100g/L	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	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					

Medium-grammage bases

Product Code	Product	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	Traditional base characterized by a rich milk and cream flavor.	100g/L	2.5	4	Cream	H	A/V					
B312	ROYALPANNA	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	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	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	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	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	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	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.	190g/L	2	4	Milk and vanilla	H	V					

High-grammage bases

Product Code	Product	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	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					
B852	COMPRIMIX 500	Balanced and easy-to-use base, with a balanced taste of cream.	330g/L	2.5	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					

Stabilizers

Product Code	Product	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					



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	Description	Dose	Kg	Pcs	Flavor	H/C	A/V FATS					
B848	PERFECTA PLUS	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.	40g/L	2.5	4	Neutral	H/C	-	●	●	●	●	●
B022	PERFECTA	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.	40g/L	2.5	4	Neutral	H/C	-	●	●	●	●	●
B213	PERFECTISSIMA	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.	80g/L	2.5	4	Neutral	H/C	-	●	●	●	●	●
B217B	FRUTTA PIÙ GIUBILEO	Base completamente naturale da utilizzare a caldo, ideale per creare sorbetti o variegature.	100g/L	1	12	Neutral	H	-	●	●	●	●	●

Medium-grammage bases

Product Code	Product	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.	250g/L	1	12	Neutral	H	-	●	●	●	●	●

High-grammage bases

Product Code	Product	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.	310g/L	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	Dose	Kg	Pcs	Flavor	H/C						
P097A	Neutral 3 - 5 FRUTTA	5g/L	1	8	Neutral	H	●	●	●	●	●	●

Vegan Bases

Novelty

PURE
VEGAN

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

Perfect for those who choose a vegan diet and for the lactose intolerant.

PURE VEGAN BASE P.Z. Complete vegan base without artificial flavourings. Designed to be flavoured with sugar pastes only.

BASE PURE VEGAN P.G. Complete vegan base, flavorless and perfectly balanced to be flavored with fatty pastes only.

PURE VEGAN CHOCOLATE BASE Complete flavour-free vegan base with high percentages of chocolate powder (15%) and low-fat cocoa powder (18.8%).

Basi Pure Vegan

Product Code	Product	Description	Dose	Kg	Pcs	Flavor	H/C	A/V FATS						
B920 ★	BASE PURE VEGAN P.Z.	Complete vegan base without artificial flavors designed to be flavored with only sugar pastes.	480 g/L	1.3	8	Neutral	H	V						
B921 ★	BASE PURE VEGAN P.G.	Complete vegan base, flavorless and perfectly balanced to be flavored with fatty pastes only.	480 g/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%).	670 g/L	1.6	8	Dark chocolate	H	V						



There is a new way to enjoy naturalness

WITH NATURAL INGREDIENTS

CERTIFIED VEGANOK

NATURALLY LACTOSE-FREE

Other Vegan Bases

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

Product Code	Product	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.	480 g/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	1.3	8	Chocolate	H	V						



Special Bases

Novelty



Create at room temperature, taste at -18°C

Comprital offers two gelato bases designed specifically to meet the needs of modern take-out ice cream confectionery.

The Dolce Asporto bases give an innovative product that is workable at room temperature and resistant to melting during take-out.

BASE BIANCA DOLCE ASPORTO: Neutral base to create a gelato that can be worked at room temperature to be used to make takeaway desserts that are perfectly frostable and resistant to melting.

BASE CIOCCOLATO DOLCE ASPORTO: Base with an intense chocolate flavor to create a workable gelato at room temperature to be used to make takeaway desserts that are perfectly frostable and melt-resistant.

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.





Basi Dolce Asporto

Product Code	Product	Description	Dosage	Kg	Pcs	Flavor	H/C	A/V FATS					
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.	470 g/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.	255g/L	2.5	4	Dark chocolate	C	A/V					

More Bases for Special Uses

A range of bases designed to embrace the needs of lactose-intolerant customers looking for gelato that is of quality and completely plant-based.

Product Code	Product	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	125	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			•		



Lactose-Free Bases

Research shows the constant increase, both in Italy and worldwide, in the number of lactose intolerant people. Comprital, supports the gelato maker by providing the tools to meet this new demand, thanks to a lactose-free* gelato with an airy and creamy structure.

* lactose < 0.1%.






LACTOSE FREE 100

From the clean ingredient list, it is free of vegetable fats and emulsifiers. The taste is natural.

LACTOSE FREE 500

A complete base to be processed with only the addition of water, with the same characteristics techniques of base 100 but with vegetable fats.

Lactose-Free Bases

Product Code	Product	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	-			•	•	
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			•	•	•



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	Description	Stato	Dose	Kg	Pcs	Flavor	H/C	A/V					
PF032	CREMOLINA (in Paste)	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, tiramisù and cassata.	Powder	20g/L	1	8	Panna	H/C	V			•		•
PC531P	INTEGRA STRUTTURA (in Paste)	Liquid supplement made with reducing sugars that prevents the formation of ice crystals, improves the structure and gives body to gelato, increasing its spreadability.	Paste	20g/L	3	2	Neutral	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.	Powder	20g/L	1	8	Neutral	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	50-70g/L	1	8	Neutral	C					•	
P138	MERINGA PIÙ	Powdered product ideal for egg white-based products, such as meringues for semifreddos, baking meringues, dacquoise and macaroon.	Powder	400 g/L	2.5	4	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 - 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.	Liquid	10-60g/L	1.3	12	Fruity	H/C	V		•	•	•	•

Speedy Trilogy



The heart of Comprital has always been connected to innovation and attention to market trends. Speedy Trilogy is highly innovative, but stays on the line mapped out by Speedy Classic, one of the best successes for Comprital.

This is a simple, ready-to-use and all-around product, with a selection of flavors in line with the customers' trends integrating elements of aromatic refinement.

- **Neutral:** no emulsifiers, source of fibers, without artificial flavorings and colorants
- **Natural:** with agave nectar and/or coconut, with a significant sugar reduction*
- **Versatile:** suitable for different applications
- **Ready-to-use:** only by adding hot water
- **Sustainable:** monomaterial and recyclable pack

* compared to similar products available on the market



Find them out in Augmented Reality!



Speedy Trilogy

Product Code	Product	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.	454 g/l water	125	8	Pineapple and coconut	C	•	•	•	•	
P1242A	CARAMEL TOFFEE	100 % natural ready to use base with agave nectar. It is a source of fibers and free of emulsifiers, with 28 % less of sugars. A delicious flavor with 30 % reduction of fats.	600 g/l water	15	6	Caramel toffee	H					•
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.	454 g/l water	125	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.	450 g/L water	125	8	Mango, coconut, banana and passion fruit	F	•	•	•	•	
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.	454 g/L water	125	8	Strawberry, lime and elder	F	•	•	•	•	
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.	454 g/L water	125	8	Guava, mango and coconut	F	•	•	•	•	
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.	600 g/L	15	6	Kefir, Strawberry	F					•
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.	454 g/L water	125	10	Lemon	F	•	•	•	•	
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.	454 g/L water	125	10	Lemon and ginger	F	•	•	•	•	
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.	600 g/L water	15	8	Hazelnut	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.	450 g/L	125	8	Peach, mango and maracuja	F	•	•	•	•	
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*.	600 g/L water	15	8	Pistachio	C					•
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.	600 g/L water	15	6	Spirulatte	C					•
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*.	600 g/L water	15	6	Vanilla	C					•

* Compared to similar products available on the market

Novelty

SPEEDY TRILOGY PESCA, MANGO, MARACUJA with pieces

Our innovative Speedy Trilogy line is enriched with a new flavor in line with market trends. A natural, genuine and versatile product in which mango, peach and maracuja come together for an explosion of flavor.

SPEEDY TRILOGY KEFIR FRAGOLA with pieces

A new Speedy Trilogy flavor made with kefir and strawberry chunks. The addition of the freeze-dried strawberry gives a pleasant and unexpected texture.

SPEEDY TRILOGY ESOTICO with pieces

An exotic Flavor is added to the Speedy Trilogy line. A natural product, genuine and versatile that will surprise you with its mix of mango, coconut, passion fruit and banana for a summery, fresh flavor perfect for warmer days.



Speedy Classic



The founder line of Comprital range.

A line of powdered products for gelato, easy to use thanks to the user-friendly single-dose bags. Suitable for easily and quickly make a flawless artisanal gelato.

The range consists of more than 65 flavors, including fruit, cream, chocolate and yogurt flavors.

- Outstanding structure
- Perfectly balanced ingredients
- Ready to use, only requires the addition of water or milk

A versatile multi-application line: batch freezer, soft-serve machine, slush machine, planetary mixer, micro-gelato, blender.

Novelty

SPEEDY CLASSIC GIANDUIA CRUNCH

Our Creme line welcomes a new flavour enhanced by the crunch effect of roasted and refined hazelnuts in pieces (23.5%). A quick and easy product perfect for reproducing the taste of one of the best-loved chocolates.

Find them out in Augmented Reality!



Speedy Classic Cream

Product Code	Product	Dose	Water/ Milk	Kg	Pcs	Flavor	H/C					
P774	BABYBLUE	450g/L	M	125	8	Fior di latte	C					
P1266	CANNELLA	450g/L	M	125	10	Cinnamon	C					
P482	CARAMELLO SALATO	450g/L	M	125	8	Salted caramel	C					
P154A	CIOCCOLATO	450g/L	M	125	8	Chocolate	C					
P451	CIOCCOLATO BIANCO	450g/L	M	125	8	White chocolate	C					
P158	CIOCCOLATO BIANCO&COCCO	450g/L	M	125	8	White chocolate and coconut	C					
P257A	CIOCCOLATO FONDENTE	450g/L	W/M	125	8	Dark chocolate	C					
P435	CREMA	450g/L	M	125	8	Custard	C					
P776	CREMA CAFFÈ	450g/L	M	125	10	Creamy coffee	C					
P781	CREMA CATALANA	450g/L	M	125	8	Burnt custard	C					
P320	FIOR DI LATTE	450g/L	M	125	8	Fior di latte	C					
P1312 ★	GIANDUIA CRUNCH	450 g/L	M	125	10	Cocoa and hazelnut	C					
P775	GIANDUIOTTO	450g/L	M	125	10	Gianduia	C					
P330	GRAN CIOCCOLATO ELVETIA	600g/L	W	15	8	Dark chocolate	H					
P374A	GRAN CIOCCOLATO ELVETIA EXTRA BITTER	670g/L	W	16	8	Dark chocolate	H					
P025C	LATTE DI COCCO	450g/L	M	125	8	Coconut milk	C					
P777	MALAGA CON UVETTA	450g/L	M	125	8	Malaga	C					
P483	MANDORLA	450g/L	M	125	10	Almond	C					
P429	MASCARPONE	450g/L	M	125	8	Mascarpone	C					
P481	MATCHA	450g/L	M	125	8	Matcha tea	C					
P036A	MENTA	450g/L	W	125	10	Mint	C					
P338	NOCCIOLA	450g/L	M	125	10	Hazelnut	C					
P339	PISTACCHIO REALE	450g/L	M	125	10	Pistachio	C					
P434	RICOTTA	450g/L	M	125	8	Ricotta	C					
P426	TIRAMISÙ	450g/L	M	125	8	Tiramisu	C					
P1249	VANIGLIA	450g/L	M	125	10	Vanilla	C					
P045A	VANIGLIA GIALLA	450g/L	M	125	10	Yellow vanilla	C					
P396	YOGURT	440g/L	M	11	10	Yogurt	C					
P233	YOGURT CON FRUTTOSIO	440g/L	M	11	10	Yogurt	C					

Speedy Classic Fruit

Product Code	Product	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	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	•	•	•	•	

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.

The majority of our vegan products is **VEGANOK** certified and includes a line of more than 160 products to make a gelato free of any animal-by products, but still keeping the authentic taste of the best artisanal tradition.



Find them out in Augmented Reality!



Bases

Product Code	Product	Description	Dose	Kg	Pcs	Flavor	H/C							
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.)	470 g/L	1.3	8	Neutral	H	●	●	●	●			
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.	255 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	1.3	8	Dark chocolate	H	●	●	●	●			
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.	480 g/L	1.3	8	Neutral/ rice	H	●	●	●	●	●		
B848	PERFECTA PLUS	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.	40g/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.	100g/L	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.	250g/L	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.	310g/L	1.25	12	Neutral	C	●	●	●	●			
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	Dose	Kg	Pcs	Flavor	H/C							
P097A	Neutral 3 - 5 FRUTTA	5g/L	1	8	Neutral	H	●	●	●	●	●		

Supplements

Product Code	Product	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	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	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	10	Pineapple and coconut	C	●	●	●				
P1313 ★	ESOTICO	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.	450 g/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	10	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	10	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	100% natural ready-to-use VEGANOK certified base with agave nectar. Source of fibers and without emulsifiers.	450 g/L	1.25	8	Peach, mango and maracuja	C	●	●	●	●			

* Compared to similar products available on the market

Classic Pastes

Product Code	Product	Description	Dose	Kg	Pcs	Flavor					
PC720P	ARACHIDE	Pure roasted and refined peanut paste	100g/L	2.5	2,5	100% roasted peanut paste	●	●	●	●	●
PC014P	BABYBLUE (colore azzurro)	Blue-colored paste with a pleasant aroma of vanilla milk	50g/L	3	2	Vanilla milk	●	●	●	●	●
PC005P	BUBBLE GUM (colore rosa)	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	Piedmont peppermint	●	●	●	●	●
PC728	NOCCIOLA DOLCEVITA	Pure toasted and refined Italian hazelnuts paste.	100g/L	2.5	2	100% roasted 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 and 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	●	●	●	●	●
PC818 ★	PISTACCHIO GOLDEN GREEN	Toasted and refined pistachio paste, with a dash of salt and a note of chlorophyll for a distinctive color.	100 g/L	2.5	2	98% pistachio paste	●	●	●	●	●
PC818 ★	PISTACCHIO MEDITERRANEO	Toasted and refined Mediterranean pistachio blend.	100 g/L	5	2	99.6% pistachio paste	●	●	●	●	●

Classic Pastes

Product Code	Product	Description	Dose	Kg	Pcs	Flavor					
PC089P	PISTACCHIO PURO GIUBILEO	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 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	●	●	●	●	●



Fruit Pastes

Product Code	Product	Description	Dose	Kg	Pcs	Flavor					
PF273	MANGO ALPHONSO POLPA	Mango Alphonso pulp, characterized by an intense and pleasant flavor.	to taste	3.1	4	100% Mango Alphonso purée.	●	●	●	●	●
PC105P	PRIMAFRUTTA ANANAS	Sugar-based fruit concentrates to stabilize color and flavor in fruit-based sorbets and gelato and to flavor semifreddo.	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	●	●	●	●	●
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	●	●	●	●	●	

Powdered flavorings

Product Code	Product	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 powder without flavorings and sugars.	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	●	●	●	●	●

Smart Pastes

Product Code	Product	Description	Dose	Kg	Pcs	Flavor					
PC025D	COCCO	Dried coconut paste.	100g/L	1	6	Coconut	●	●	●	●	●
PC046D	PISTACCHIO PURO REALE COLOR	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	●	●	●	●	●



Ripples

Product Code	Product	Description	Dose	Kg	Pcs	Flavor					
PC791	ALBICOCCA	Apricot sauce with pieces of semi-candied apricots.	to taste	3	2	Apricot with pieces	●	●	●	●	●
PF199C	AMARENA	Sour cherry sauce rich in whole black cherries.	to taste	3.5	2	Sour cherry with pieces.	●	●	●	●	●
PC757	ARANCIA (con filetti d'arancia)	Orange sauce with candied orange fillets.	to taste	3	2	Orange with pieces.	●	●	●	●	●
PC786	FICO AL CARMELLO	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	●	●	●	●	●
PC760	LIMONE E ZENZERO	Lemon and ginger sauce with semi-candied lemon fillets.	to taste	3	2	Lemon and ginger with 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	●	●	●	●	●
PC798	MELA	Compote of apple puree and semi-candied apple pieces.	to taste	3	2	Apple with pieces	●	●	●	●	●
PF292P	PASSION FRUIT	Passion fruit sauce with maracuja seeds.	to taste	3.5	2	Passion Fruit with seeds	●	●	●	●	●
PC790	PESCA	Yellow peach sauce with semi-candied peach pieces	to taste	3	2	Peach with pieces	●	●	●	●	●
PC093P	TORTA DI MELE	Apple pie flavored cream.	to taste	3	2	Apple pie	●	●	●	●	●

Monelle






Product Code	Product	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 dehydrated raspberries.	●	●	●	●	●
PC696	MONELLA VEGAN	Chocolate and hazelnut cream without any animal ingredients.	to taste	3	2	Chocolate and hazelnuts	●	●	●	●	●

Glazes

Codice Product	Product	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	Description	Dose	Kg	Pcs	Flavor					
PF026D	COPERT CIOK (Stracciatella)	Stracciatella ideal for crispy and thin coatings of gelato pops and semifreddo.	to taste	3	2	Chocolate	●	●	●	●	●

Topping

Code	Name	Dos.	Kg	Pcs	Flavour					
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	●	●	●	●	●





Hot drinks

Product Code	Product	Description	Dose	Kg	Pcs	Flavor					
P1192	CIOCCOLATISSIMA PLUS	A mix of chocolate and powdered cocoa designed for the preparation of hot chocolates. Can also be used for making hot chocolate sauces for desserts, whether flat or poached.	200g/L	0.8	10	Chocolate	●	●	●	●	●






Granita

Codice Product	Product	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	●	●	●	●	●
P103A	GRANI MENTA	170g/L	0.6	20	Mint	●	●	●	●	●
P109A	GRANI PESCA	170g/L	0.6	20	Peach	●	●	●	●	●

Semifreddos

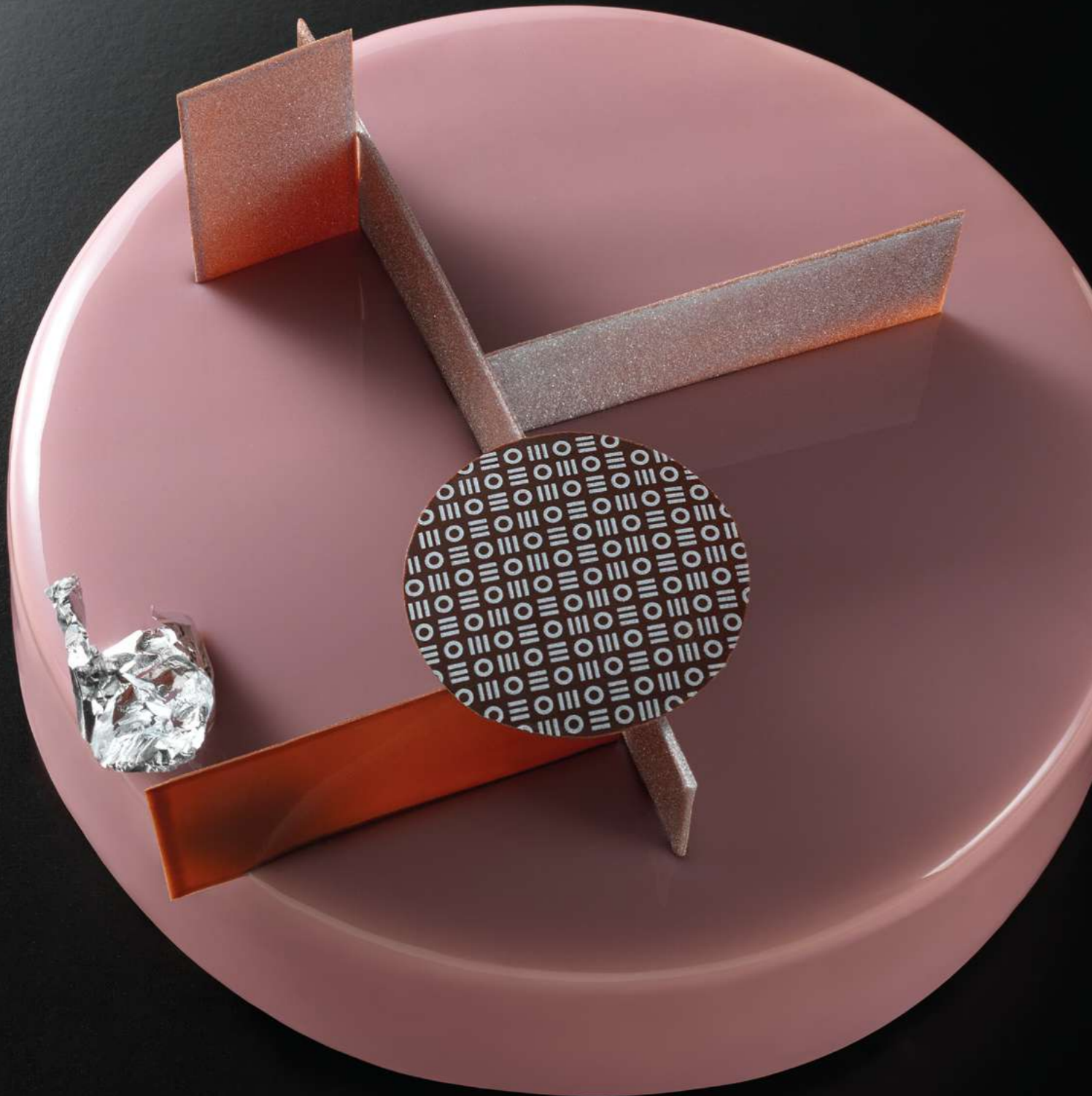
Product Code	Product	Description	Dose	Kg	Pcs	Flavor					
P1000	SEMIFREDDO VEGAN	Powdered preparation to make vegan semifreddos, free of emulsifier and any animal-by product.	200g/L	1	10	Vanilla	●	●	●	●	●
PC670H	SOLUZIONE FRUTTA GIUBILEO	Natural multi-purpose emulsifier-free fruit base to make sorbets, cremolatas and semifreddos.	310g/L	1.25	12	Neutral	●	●	●	●	●

Giubileo Chef Experience

Product Code	Product	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.	320g/L	1.3	8	Neutral	H	●	●	●	●	●

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	Description	Dose	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	F					
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	F					
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	F					
P1000	SEMIFREDDO VEGAN	Powdered preparation to make vegan semifreddos, free of emulsifier and any animal-by product.	Powder	200g/L	1	10	Vanilla	F					
PC670H	SOLUZIONE FRUTTA GIUBILEO	Natural multi-purpose emulsifier-free fruit base to make sorbets, cremolatas and semifreddos.	Paste	310g/L	125	12	Neutral	F					
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	F					
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	F					
PC553	GRANMOUSSE PANNA	Paste product to make semifreddos for gelato parlors, characterized by a rich cream flavor.	Paste	500g/L	1	6	Cream	F					
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	F					
PC039P	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	F					

Complementary products

Product Code	Product	Description	Stato	Dose	Kg	Pcs	Flavor	H/C					
P1104	COLD GELÉE	A mixture of sugars and cold gelatine, perfect to create gels for cakes, semifreddos and gelato with ripples and fruit purées.	Powder	80-100g/L	1	10	Neutral	H					
P138	MERINGA PIÙ	Ideal for egg white-based products, such as meringues for semifreddos, baking meringues, dacquoise and macaron.	Powder	400g/L	2.5	4	Neutral	F/C					

Dessert Products

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



Dessert Products

Product Code	Product	Description	Stato	Dose	Kg	Pcs	Flavor	H/C					
P138	MERINGA PIÙ	Ideal for egg white-based products, such as meringues for semifreddos, baking meringues, dacquoise and macaron.	Powder	400 g/L	2,5	4	Neutral	H/C					
B901	CREAMOUSSE	Specific powdered product for the creation of mousses and Bavarians, panna cotta. It can be used as a cream fixer.	Powder	100g/L	1	10	Cream	H/C					
P1235	CREMA PER TIRAMISÙ	Powdered product to make a stable mascarpone cream at positive temperature. Matched with other pastry products it can be used to make mousses, Bavarians, cremosos and other desserts with mascarpone cream.	Powder	180g/L di panna - 15% su miscela totale	0,9	10	Mascarpone	C					
P1233	CUSTARD CREAM BASE	Powdered product ideal to make custard easily and quickly. It is also excellent to make egg yolk-based products like creamy dessert, custard, Bavarian and semifreddo.	Powder	300g/L	1	10	Milk	H/C					
B1015	EVULCREAM	Semi-finished powdered gelling and stabilizing product, ideal to make mousses, Bavarians, panna cotta, fruit inserts and aspic.	Powder	130/150 g/L	1,5	10	Milk	Dissolve the product in 35-40°C water					
B908	FINICREAM	Clean label powdered product to make a panna cotta with a smooth and silky texture.	Powder	100g/L	0,6	15	Neutral	H					
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	50-70g/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					

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.

Frozen Yogurt

Product Code	Product	Description	Dose	Kg	Pcs	Flavor	H/C					
P1308 ★	FROZEN KEFIR	An ideal superfood for those looking for a tasty and healthy option. Perfect to be enjoyed natural or customised to the creativity of the ice-cream maker.	250 g/L	1,5	10	Kefir Yogurt	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		•		•	
P759	FROZEN YOPIÙ GRECO	Creamy and compact whole yogurt flavored product. Characterized by a warm texture, similar to traditional gelato. Suitable for making cakes, sticks, biscuits and single portions.	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		•	•	•	
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		•		•	
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		•		•	



Novelty

FROZEN KEFIR






Our frozen line introduces Flavor Kefir, an innovative product in line with the current market trends.

An ideal superfood for those looking for a tasty and healthy option. Perfect to be enjoyed natural or customised according to the creativity of the ice-cream maker.

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.

Soft gelato

Product Code	Product	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.

Chocolates

Product Code	Product	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	•	•	•	•	•
P394	CIOCCOLATO MIX GIUBILEO	Product made with powdered dark chocolate and low-fat cocoa. Ideal for chocolate sorbets, mousses, Bavarian and hot chocolate.	70/100g/L	15	2	Dark chocolate			•	•	•	
B214A	GIUBILEO CIOCCOLATO	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.	100/250g/L	1	10	Chocolate	H			•		•
PC782	SUPERCIOCK FONDENTE	Cocoa mixture and cocoa mass paste.	100g/L	5	2	Dark chocolate		•	•	•	•	
PF927	GIANDUIOTTA	Paste for the preparation of Gianduia cream.	500g/L	5	2	Gianduia				•		
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			•		•
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	15	8	Dark chocolate	H			•		•
P374A	SPEEDY GRAN CIOCCOLATO ELVETIA EXTRA BITTER	Ready to use and user-friendly chocolate paste.	670g/L	16	8	Dark chocolate	H		•	•	•	•
PF924A	MONELLA	Chocolate and hazelnut cream.	to taste	5	2	Chocolate and hazelnuts				•		•
P1192	CIOCCOLATISSIMA PLUS	A mix of chocolate and powdered cocoa designed for the preparation of hot chocolates. Can also be used for making hot chocolate sauces for desserts, whether flat or poached.	200g/L	0.8	10	Chocolate		•	•	•	•	



Knam's Chocolates

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 product



Knam's Chocolates

Product Code	Product	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	13	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	13	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.	450g/L	18	5	Dark chocolate with chocolate drops	H	•	•	•	•	
PC679P	LA SALSA CIOCCOLATO DI KNAM	Dark chocolate vegan cream soft even at low temperatures. Can be used as filling, ripple, milkshake or to layer the gelato.	to taste	3	2	Chocolate	-	•	•			•

Find them out in Augmented Reality!



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.

Novelty

PISTACCHIO GOLDEN GREEN

A new version of one of the most beloved flavors in the pastry and gelato tradition Italian. Roasted and refined pistachio paste (98 %) enriched with a pinch of salt and a hint of chlorophyll for a unique color.

PISTACCHIO MEDITERRANEO

Bland of toasted and refined pistachios of Mediterranean origin.

Classic Pastes

Product Code	Product	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	2,5	100 % roasted peanut paste	●	●	●	●	
PC014P	BABYBLUE (colore azzurro)	Blue-colored paste with a pleasant aroma of vanilla milk	50g/L	3	2	Vanilla milk	●	●	●	●	●
PC005P	BUBBLE GUM (colore rosa)	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 (con stecche di vaniglia)	Paste to make 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 Paste	Paste with egg yolk, with a characteristic buttery cookie flavor.	50g/L	2.5	2	Buttery cookie					● ●
PC569P	GIANDUIA PREMIUM	Classic Gianduaia paste, rich in hazelnuts.	100g/L	2.5	2	Gianduaia	●	●	●	●	●
PF927	GIANDUIOTTA	Paste for the preparation of Gianduaia cream.	500g/L	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	●	●	●	●	

Classic Pastes

Product Code	Product	Description	Dose	Kg	Pcs	Flavor					
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	Piedmont peppermint	●	●	●	●	
PC072P	MERINGA	Crumbled meringues paste.	100g/L	3	2	Meringue					
PC728	NOCCIOLA DOLCEVITA	Pure toasted and refined Italian hazelnuts paste.	100g/L	2.5	2	100% roasted 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 and 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	●	●	●	●	
PC818 ★	PISTACCHIO GOLDEN GREEN	Toasted and refined pistachio (98 %) paste, with a dash of salt and a note of chlorophyll for a distinctive color.	100 g/L	2.5	2	98% pistachio paste	●	●	●	●	
PC807 ★	PISTACCHIO MEDITERRANEO	Toasted and refined Mediterranean pistachio blend.	100 g/L	5	2	99.6% pistachio paste	●	●	●	●	
PC089P	PISTACCHIO PURO GIUBILEO	"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	●	●	●	●	

Classic Pastes






Product Code	Product	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 (con uvetta)	Paste with 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 (crema spalmabile)	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 (con 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	Tiramisu	•				
PC098P	TIRAMISÙ IMPERIALE (con mascarpone)	Paste with egg yolk, Marsala wine, coffee and fresh mascarpone.	100g/L	2.5	2	Tiramisu	•				
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	Whiskey			•	•	
PC638PB	ZABAIONE DI ZIBIBBO GIUBILEO	Paste made from egg yolk and Sicilian IGT zibibbo.	80 g/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.

Fruit Pastes

Product Code	Product	Description	Dose	Kg	Pcs	Flavor					
PF273	MANGO ALPHONSO POLPA	Mango Alphonso pulp, characterized by an intense and pleasant flavor.	to taste	3.1	4	100% Mango Alphonso purée.	•	•	•	•	
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	Sugar-based fruit concentrates to stabilize color and flavor in fruit-based sorbets and gelato and to flavor semifreddo.	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			3	2	Peach	•	•	•	•	
PC190P	PRIMAFRUTTA POMPELMO ROSA		100g/L	3	2	Pink grapefruit			•	•	






Smart Line

Product Code	Product	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 Flavorings

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

Powdered Flavorings

Product Code	Product	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	•	•	•	•	•
P1188	CIOCCOLATO BIANCO	Powdered white chocolate product with pleasant notes of milk and vanilla.	50/70g/L	1	10	White 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%	15	2	Dark chocolate			•	•	•
P455C	LIQUIRIZIA PURA PREMIUM	100% pure liquorice powder without flavorings and sugars.	25g/L	1	10	100 % pure liquorice	•	•	•	•	•
P408A	MASCARGEL GIUBILEO	Powdered product with a characteristic mascarpone aroma to reinforce the taste of fresh cheese.	50g/L	1	8	Mascarpone				•	•
P265	RINFORZA Flavor 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	10	Cream				•	
P015B	SUPERLEMON	Powdered product with natural flavorings and lemon juice to be used as a fruit base.	35g/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	•	•	•	•	•
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				•	
P485	TÈ MATCHA GIUBILEO	Made from Japanese Matcha Tea, without flavorings and colorants.	100g/L	1	12	Matcha tea	•	•	•	•	•
P1189	TIRAMISÙ	Powdered product with the classic flavor of mascarpone cream with a light note of roasted coffee. It is ideal to create tiramisù recipes.	50g/L	1	10	Tiramisu				•	•
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				•	•

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 %.

Fruit Ripples

Product Code	Product	Description	Dose	Kg	Pcs	Flavor					
PC791	ALBICOCCA	Apricot sauce with pieces of semi-candied apricots.	to taste	3	2	Apricot with pieces	•	•	•	•	•
PF199C	AMARENA	Sour cherry sauce rich in whole black cherries.	to taste	3.5	2	Sour cherry with pieces.	•	•	•	•	•
PC757	ARANCIA (con filetti d'arancia)	Orange sauce with candied orange fillets.	to taste	3	2	Orange with pieces.	•	•	•	•	•
PC786	FICO AL CAMELLO	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	•	•	•	•	•
PC760	LIMONE E ZENZERO	Lemon and ginger sauce with semi-candied lemon fillets.	to taste	3	2	Lemon and ginger 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	•	•	•	•	•
PC798	MELA	Compote of apple puree and semi-candied apple pieces.	to taste	3	2	Apple with pieces	•	•	•	•	•
PF292P	PASSION FRUIT	Passion fruit sauce with maracuja seeds.	to taste	3.5	2	Passion Fruit with seeds	•	•	•	•	•
PC790	PESCA	Yellow peach sauce with semi-candied peach pieces	to taste	3	2	Peach with pieces	•	•	•	•	•

Cream Ripples

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



Novelty

VARIEGATED SPECULOOS

The wide range of cream variegates is enlarged with the new biscuit and cinnamon flavour cream, enriched with 37% fine biscuit grains for an unforgettable crunch texture.

VARIEGATED LEMON BISCUIT

A new lemon-flavoured cream variegate with 10% gluten-free biscuit grains, an intense flavour and a crunch texture for an amazing taste experience.

Cream Ripples

Product Code	Product	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.					•
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					•
PC093P	TORTA DI MELE	Apple pie flavored cream.	to taste	3	2	Apple pie	•	•	•	•	•
PC524P	WHISKY	Whiskey cream.	to taste	3	2	Whiskey					•

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.

Monelle

Product Code	Product	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	Caramel-based cream with a pinch 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	•	•	•	•	•

Novelty

Monello salato

Caramel-based cream with a pinch of salt.

Le Glasse di Fusto

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.

Novelty

LA GLASSA AMARENA

The Classic edition line of Glasse is enriched with a new flavor made with 20% black cherry juice and characterized by a fragrance and color unmistakable.

LA GLASSA FRUTTI DI BOSCO

Joining the Classic Glasse line edition a new reference characterized by a high percentage of berries. A mix of raspberries, blackberries, blueberries and strawberries 22.5 %. Made to enhance fragrance, color, flavor and aroma of the ingredients.

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	Dose	Kg	Pcs	Flavor					
PC813 ★	LA GLASSA AMARENA	to taste	3.3	2	Sour cherry					
PC753	LA GLASSA BIANCA	to taste	3.3	2	White chocolate	●	●	●	●	●
PC747	LA GLASSA CACAO	to taste	3.3	2	Cocoa	●	●	●	●	●
PC759	LA GLASSA CARAMELLO 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	●	●	●	●	●

Glam edition

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

Product Code	Product	Dose	Kg	Pcs	Flavor					
PC775	LA GLASSA ORO	to taste	3.3	2	Neutral	●	●	●	●	●
PC776	LA GLASSA BRONZO	to taste	3.3	2	Neutral	●	●	●	●	●

Vogue edition

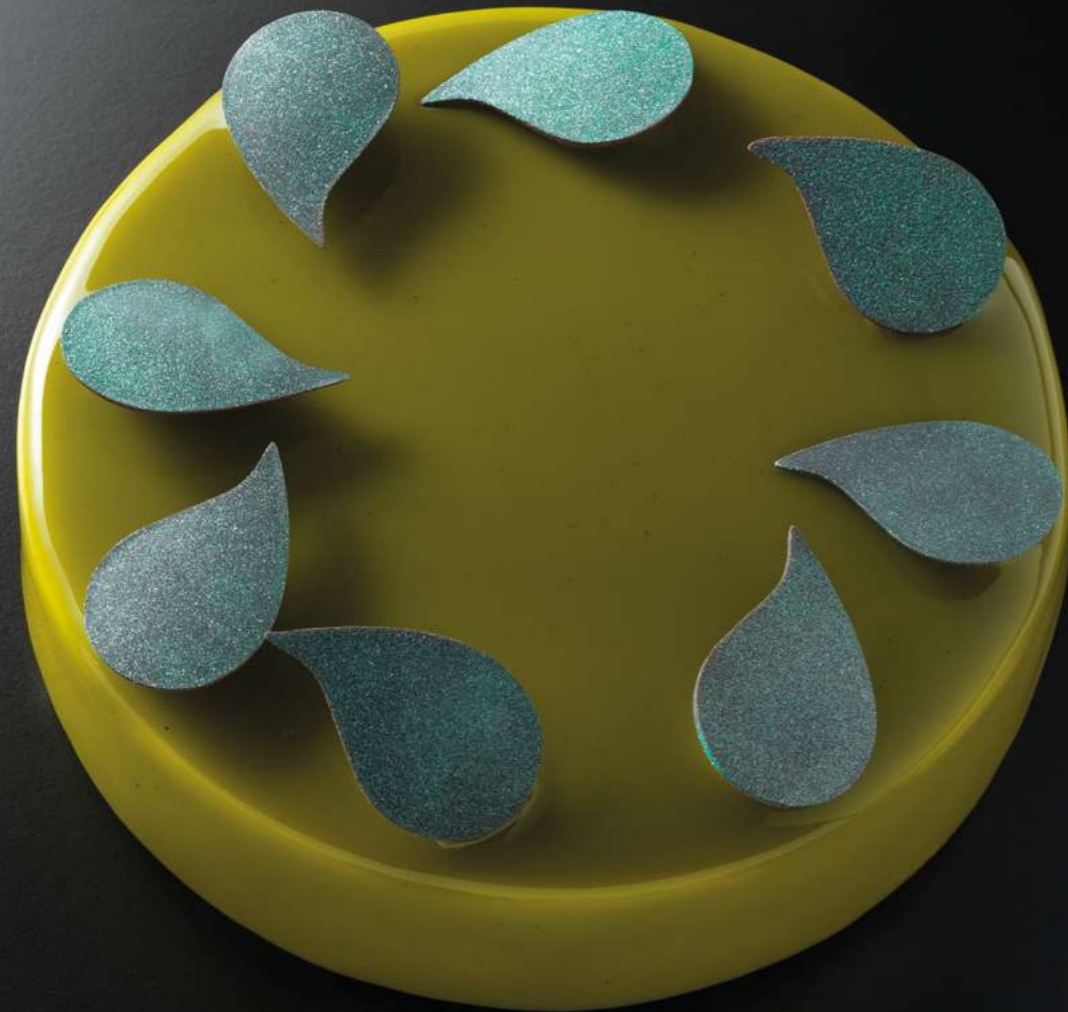
A line of unique glazes on the market in a number of ways. A mix of naturalness and taste for trendy flavor combinations.

Product Code	Product	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	●	●	●	●	●

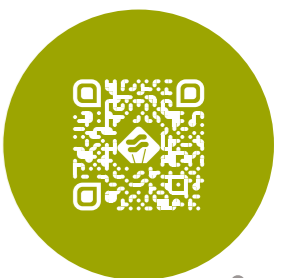
Crock edition

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	Dose	Kg	Pcs	Flavor					
PC794	LA GLASSA BIANCA CROCK	to taste	3	2	White chocolate with almonds			●		●
PC795	LA GLASSA FONDENTE CROCK	to taste	3	2	Dark chocolate with cocoa beans			●		
PC796	LA GLASSA GIANDUIA CROCK	to taste	3	2	Gianduaia with hazelnuts			●		●
PC804	LA GLASSA PISTACCHIO CROCK	to taste	3	2	Pistachio with pistachios			●		●



Find them out
in Augmented
Reality!



Coatings

Stracciatella

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	Description	Dose	Kg	Pcs	Flavor					
PF026D	COPERT CIOK	Stracciatella ideal for crispy and thin coatings of gelato pops and semifreddo.	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	Dose	Kg	Pcs	Flavor					
P1142	ICE CANDY GUM BUBBLE GUM	450 g of product in 450g of water	0.45	6	Bubble Gum	●	●			
P1143	ICE CANDY GUM COLA	450 g of product in 450g of water	0.45	6	Cola	●	●			
P1145	ICE CANDY GUM FRAGOLA	450 g of product in 450g of water	0.45	6	Strawberry	●	●			
P1144	ICE CANDY GUM LIMONE	450 g of product in 450g of water	0.45	6	Lemon	●	●			
P1141	ICE CANDY GUM MELA VERDE	450 g of product in 450g of water	0.45	6	Green apple	●	●			
P1140	ICE CANDY GUM Neutral	450 g 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	Dose	Kg	Pcs	Flavor					
PC305	AMARENA	to taste	1	6	Sour cherry		•	•		
PC306	BANANA	to taste	1	6	Banana	•	•	•	•	
PC309	BRUNELLA	to taste	0.8	6	Gianduaia			•		
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			•		
PC347	VANIGLIA	to taste	1	6	Vanilla			•		



Hot & Cold

Granita

Powdered products to be diluted in water or milk, for use in slush machine or blender, to be then enriched with toppings or flavoring pastes.

Product Code	Product	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	•	•	•	•	•
P103A	GRANI MENTA	170g/L	0.6	20	Mint	•	•	•	•	•
P109A	GRANI PESCA	170g/L	0.6	20	Peach					•
PC670H	SOLUZIONE FRUTTA GIUBILEO	310g/L	1.5	12	Neutral	•	•	•	•	•

Ice Caffè

Powdered product for Columbia coffee-flavored cold creams in slush machines.

Product Code	Product	Dose	Kg	Pcs	Flavor					
P630	ICE CAFFÈ	250g/L	1	10	Coffee					•

Base Smoothy

Perfect for the preparation of smoothies and frozen yogurt drinks, flavoured with fresh fruit, toppings and creams in slushies or blenders.

Product Code	Product	Dose	Kg	Pcs	Flavor					
P322A	BASE SMOOTHY	200g/L	0.6	16	Yogurt					•

Ciocolatissima plus

A mix of chocolate and powdered cocoa designed for the preparation of hot chocolates.

Product Code	Product	Dose	Kg	Pcs	Flavor					
P1192	CIOCCOLATISSIMA PLUS	200g/L	0.8	10	Chocolate	•	•	•	•	•

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 ADI Design Index. 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.



Excellence Training

Theoretical and practical courses held by front-row Masters who will guide you with their expertise through your professional training.

These courses are focused on the world of gelato and pastry-making and directed by renowned pastry chefs: Gianluca Fusto, Emanuele Di Biase, Riccardo Magni, Stefano Ferrara, Mattia Mainardi, Alessandro Tiscione

TASTE 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.

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 gelato led him to examine in depth the sensory world of ingredients, through an innovative approach to the proposal of new flavors and pairings.



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.



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.

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



Let yourself be guided by our Masters and discover the offer of theoretical and practical courses dedicated to your professional training

www.compritalathenaeum.it
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SPEEDY MI X CREATION

Unleash your creativity and share it with Comprital community.

Speedy Mix Creations is the area where Comprital customers can express their passion, fantasy and creativity, sharing their work with a community of experienced gelato makers.

A collection of original creations, made with Speedy products and suitable for inspiring and getting inspired by the works of other professionals.

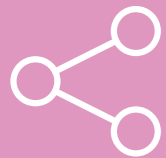


Create



Let your imagination run wild and create your original Speedy Mix. Match 2 or more Speedy flavors, select a Comprital ripple, dried or fresh fruit and enrich your creation with an original decoration

Share



Take a picture, write down your recipe and send it to xxx@xxxx.it. Every month Comprital will select the best recipe and share it on its Instagram profile, so that this may inspire other gelato and pastry professionals.

Get inspired

Follow Comprital's profile and get inspired for your next gelato flavor.





COMPRITAL

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