



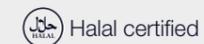
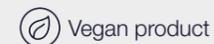
Comprital meets the needs of all professionals with a complete line of products covering all aspects of the worlds of artisanal gelato, patisserie, and cafés. A unique range made with top quality ingredients and raw materials; an original and innovative selection allowing all artisans in the business to express their creativity and reach outstanding results.

Comprital's passionate pursuit of excellence has led the company to become a point of reference on the market, with its creative range of products and highly effective communication. A story that started over thirty years ago in Milan and that has led to the creation of an international group of prestigious companies in the world of Italian gelato.



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The Natural Gelato

Giubileo Experience is a program enabling the gelato maker to offer unique gelato with the highest quality. The bases are completely free from emulsifying agents as well as vegetable (hydrogenated and refined) fats. The recipes includes cane sugar and grape sugar and fresh cream and milk combined with top quality ingredients such as Pistacchio di Bronte DOP, Nocciola IGP (hazelnut), the best crues of cocoa, and at least 50% of fruit.

Therefore the Giubileo Experience gelato is good, fresh and above all suiting market trends that require a simple and clean ingredient list. Where raw materials can be recognised by the customer as healthy, good and natural.

GIUBILEO MILK BASE

A completely natural base, free from vegetable fats and emulsifying agents, artificial aromas and synthesis stabilisers. It is free from reducing sugars (dextrose, fructose) and complex sugars (maltodextrin). It's the ideal product to prepare a milk gelato with a very good creamy structure and a natural and delicate flavor, but keeping a perfectly "clean" and clear ingredient list for consumer. In order to achieve the best performance and image of the ingredient list, we recommend using the base combined with the grape sugar that we produce. This sugar, in the prescribed doses, can replace all other existing sugars for gelato mixes (except of saccharose).

GIUBILEO CHOCOLATE BASE

With the same philosophy of the Giubileo Latte, this base contains a high percentage of pure chocolate for a rich and long lasting chocolate gelato. Also in this case, the complete lack of added vegetable fats, emulsifying agents and thanks to raw cane sugar and extracts of natural vanilla, the gelato isn't only very good, but also with an ingredient label which is itself a spur to sales. Therefore, due to the lack of the usual sugars that the consumer doesn't know well (dextrose, maltodextrin...), we recommend the addition of grape sugar syrup, which was expressly selected to obtain the best gelato's performance.

The mix has to be hot prepared either in a pasteurizer or using the Giubileo XLP gelato blender with hot milk.

Now a milk Chocolate version is also available, with the same quality features of the previous, but with the soft and delicate taste appreciated by all customers.

GIUBILEO FRUIT BASE

In this case we searched for the best quality fruit sorbet with the lower number of ingredients on its label. The only stabiliser used for the base is pectin, whilst fats and emulsifying agents were eliminated as well as glucose, dextrose and all other sugars, except of cane sugar.

We suggest preparing the sorbet with 50% of fresh or frozen fruit, without adding fruit concentrates, aromas and colourings. We believe that a good sorbet has to be made only with lots of fruit; therefore we have conceived the process of this base. The product has to be prepared with hot water, possibly using the specific programmes of the Giubileo XLP for the best preparation. The same products can be used with cold water in order to prepare a tasteful cremolata (Italian ices).

GIUBILEO FRUTTA PIÙ BASE

That's a concentrated version of the Giubileo Frutta in order that the gelato maker can characterise the sorbet at the utmost level thanks to the optimal dose of sugar (possibly cane sugar and grape sugar). The artisan can also use the Integra Fibra, a texture improver that we recommend above all to prepare sorbets with juicy fruits (such as lemon juice, for example), which often require the addition of solids to keep their softness. Glucose, dextrose, maltodextrin, starches, emulsifying agents and stabilisers with exotic names were replaced by fructose, pectin and vegetable fibres: all highly appreciated ingredients by the final consumer. Also in this case, the mix has to be hot prepared, possibly using the appropriate Giubileo XLP machine with its dedicated programmes.

SOLUZIONE FRUTTA

Soluzione Frutta is the solution for the gelato maker who wants easiness and the highest quality. A liquid mix with ingredients that the consumer knows well (cane sugar, grape sugar...), the use of pectin as only stabiliser, and its application to sorbets with a high percentage of fruit (or semifreddo with impeccable label) make it the ideal product for sorbets and Italian ices, with an outstanding list of ingredients. Even the most demanding customer will be convinced, day by day, by this product without milk derivatives and fats. Soluzione Frutta Comprital contains about 70° Bx and 267 Kcal/100g. Today available in the new and practical Tetra Pak packaging.





GIUBILEO PASTE

Pure raw cane sugar and grape sugar, with no other additives apart natural carob gum and without emulsifiers.

AMARETTO

WHITE COFFEE

CAFFÈ DEL NONNO (coffee)

CINNAMON

CARAMEL MOU

SALTED CARAMEL

COCONUT

STAR ANISE LIQUORICE

MALAGA (rhum and raisins)

ALMOND PREMIUM

PEPPERMINT

PIEDMONT HAZELNUT - IGP

PURE PISTACHIO

PURE PISTACHIO WITHOUT COLOURINGS

ROSE

TIRAMISÙ

VANILLA MAPLE

MADAGASCAR VANILLA

ZABAIONE DI ZIBIBBO (Zabajon)

ENGLISH TRIFLE

GIUBILEO POWDERS

GIUBILEO CHOCOLATE MIX

An extra pure dark chocolate powder to get all the nuances of the most favourite flavor in the world.

MASCARGEL GIUBILEO

A mascarpone powder to enhance the delicate taste of this fresh cheese. ideal to make "cheesecake" ice cream flavour.

PURE LIQUORICE

A special and sought after taste, ideal for all gelato shops. For the fans of classic gelato.

MATCHA

For a new Japanese-like high class touch, the true pure Japanese green tea, without addition of colourings or flavors as required by Giubileo. Another excellence and high class touch in your gelato shop.

GIUBILEO BISCUITS

Today the market trend requires widening the product range even at the gelato parlour, therefore the gelato sandwiches have to flaunt the distinctive quality approach of the Giubileo Experience Programme.

We selected biscuits without margarines, but with honey, butter and cane sugar in order to be perfectly in line with the desired gelato types. A winning quality not only on the label, but also to the palate.

CHOCOLATE COPERTURA

The special Giubileo coatings without any artificial products, but rich in butter for exceptional smoothness and softness.

GIUBILEO WHITE CHOCOLATE

The sweetness and delicacy of the purest white chocolate.

GIUBILEO 70% DARK CHOCOLATE

A strong taste for the lovers of contrast and true chocolate.

Note: the combination of the two chocolates (three-part of white and one part of dark chocolate) creates a delicious milky chocolate.

GIUBILEO GRANELLE

Crunchy pralined nuts with the highest quality and the purest ingredients.

GIUBILEO CARAMELIZED PRALINED HAZELNUT GRAINS
GIUBILEO PRALINE ALMONDS

GRAPE SUGAR

The grape sugar is a natural product, only in the liquid status, coming from the grape must through a purification process. It contains above all fructose, glucose, simple sugars and sweet polyalcohols.

This natural compound makes it ideal for handmade gelato giving it softness and silkiness for a long time. The Comprital grape sugar has a concentration of about 65° Bx and about 267 kcal/100g, in addition to a slightly fruity taste and aroma which do not cover the original flavors of gelato enhancing both traditional and fruit flavors. The statement on the label, which is highly appreciated by the consumer looking for clear and natural ingredients, is "grape sugar". Today available in the new and practical Tetra Pak packaging.



GIUBILEO XLP MICRONISER

The unique ingredients of Giubileo Experience are enhanced by processing liquid mixes through the exclusive Giubileo XLP machine, micronising the single flavors (in only one minute) down to 40 microns and ensuring an intense and rich taste and a smooth and silky texture as never before. This specific process, thanks to the particular composition of the bases, without emulsifying agents, operates a new structural adaptation of fats creating a very soft gelato even at the lowest temperatures. Therefore the gelato prepared by means of the Giubileo Experience's technology is the ideal product to create soft and flavorful cakes, biscuits and sticks even if stored for a long time in home freezers.

PRODUCT	USE (G/L)	CONF. (KG/N° BAGS)
GIUBILEO MILK	10%	1 x 12
GIUBILEO CHOCOLATE	25%	1 x 10
GIUBILEO MIX CHOCOLATE	10%	1,5 x 4
GIUBILEO FRUIT	250	2,5 x 4
GIUBILEO FRUTTA PIÙ	125	1 x 10
SOLUZIONE FRUTTA	310	1,25 x 8
COPERTURA	as need	3 x 2



KNAM PROFESSIONAL

Knam Professional is the new chocolate gelato developed for Comprital by Ernst Knam, the international renown Master Chocolatier and famous television personality. Created for gelato makers looking for a deep and bold taste which stands out. To create an iconic gelato with a unique and recognizable taste, just like its creator.

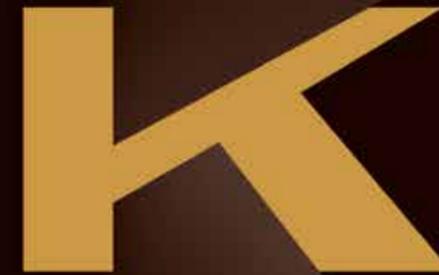
KNAM PROFESSIONAL

Knam Professional is a pre-weighed powder to be diluted exclusively in hot water, to obtain a dark chocolate gelato with a strong and unique aroma.

In the bag there are, separated, some dark chocolate drops that can be diluted with the powder, or added separately in the batch freezing phase, both whole or melted, intensifying the decisive flavor of the gelato.

Knam Professional is free of milk derivatives, therefore ideal for the preparation of a vegan gelato, free of hydrogenated vegetable fats and palm oil, free of artificial flavors.

PRODUCT	USE (G/L)	CONF. (KG/N° BAGS)
KNAM PROFESSIONAL 	2,21	1,8 x 5



KNAM IL CIOCCOLATO

Ernst Knam has created for Comprital a chocolate range made with high quality ingredients, without added vegetable fats, emulsifiers*, and with cane and grape sugars.



CLASSIC CHOCOLATE

Mix in powder for chocolate gelato available in bags of 1.3 kg to dilute with milk (possibly warm). It consists of a mix of top quality chocolate and cocoa characterised by a colour tending to polished mahogany, with unique flavor. Sweetened with golden caster cane sugar and grape sugars in order to enhance the slightly fruity taste of the finished product and the naturalness of chocolate. The absence of emulsifying agents and the use of only natural ingredients (such as only one stabilizer like carob seed gum) make the label very attractive for the final customer. It is free from colourings, artificial aromas, but it contains only a skilful combination of vanilla extracts with other spices.

WHITE CHOCOLATE

As a natural development of Knam's chocolate world, the white chocolate is delicate to the palate with hints of berries and vanilla. A top-quality product revealing the whole class of the best master's inventions.

DARK CHOCOLATE SAUCE

A delicious and creamy dark chocolate sauce with persistent flavor. Ideal alone, for ripples, layers in gelato, or to prepare milk chocolate shakes. The sauce can be easily served by Smart dispenser.

PRODUCT	USE (G/L)	CONF. (KG/N° BAGS)
CLASSIC CHOCOLATE 	500	1,3 x 8
WHITE CHOCOLATE 	500	1,3 x 8
DARK CHOCOLATE SAUCE 	TO TASTE	3 x 2

* No emulsifying agents in powdered products



The Milk Bases

Our research focuses on the composition of milk gelato bases, the true distinctive elements as regards the know-how of the companies producing gelato ingredients. Either bases without (hydrogenated or refined) vegetable fats or bases with vegetable fats are available.



BASE 50

Very “warm” and creamy base, because of the presence of complex starches. Good cream/milk taste, suitable to enhance the flavor of pastes.

CHIMERA 50

An innovative base with fractionated milk fats and a very good cold solubility. It provides a creamy, stable and rich gelato even with a low fat recipe. Cream flavour.

UNICA 100

A base which is easy to use, with a neutral flavor based on freeze-dried cream which doesn't cover the taste of the flavoring pastes. Thanks to its very good cold solubility, it is ideal for complex and unique recipes.

ITALIA 50 / 250

Three complete basic mixtures (add sugar to Italia 250) to prepare a well-balanced gelato with the highest ease and practicalness. A very good quality-price ratio minimizing production errors with the certainty of repeatability of result make the new Italia line a guarantee of success for the users.

BILANCIATA BASE 100

A traditional base, free from vegetable fats, only hot soluble, as required by professionals. Starch with different viscosities inside it makes the gelato creamy, smooth and velvety, long-lasting in the shop window with a natural, clean and rightly persistent taste. A traditional base for a modern and elegant gelato.

BASE HEIDI

A high dosage base for milk gelato, with a dose of 300 g/l, in order to obtain a top quality gelato texture in a simple and practical way, both cold and hot, minimising possible errors due to weighting. Thanks to its flexibility, it resists to different temperatures and thermal shocks and can be adapted to every show case.

SAN MARCO 100

It's the base with the best value for price, soluble in cold and hot milk, creamy and well spoonable. It originates with a neutral flavor, but today it's available also in a cream version.

INVIDIA 100

An extraordinary base with fractionated and emulsified milk fats, milk proteins and natural fibres enabling to minimise the amount of stabilisers to obtain a creamy, rich and spoonable gelato. Both cold and hot soluble, with a rich and strong milk and cream flavor due to the natural taste of the milk ingredients. The texture is better than the one obtained with hydrogenated vegetable fats. The dream of many and the Invidia (envy) of as many.

IDRA 50

Very similar to the Chimera, it contains vegetable fats to obtain a clear milk flavor and an extraordinary resistance to thermal shocks. Completely soluble in cold milk.

NIRVANA 100 / 100 R

A high success all over the world due to the stability and richness of this base. It has a neutral flavor (a cream flavored version is also available) and is soluble both in cold and hot milk. Generally it's combined with Integra Latte and Integra Panna to obtain unique, rich, spoonable gelato with a long lasting creaminess. The R version is prepared with refined vegetable oils.

BASE PLUS 50

This is a base that further differentiates Comprital's range presenting a top quality, clean ingredient list. Rich in milk protein and innovative fibres, including acacia and baobab, with no fats, sugar free, and with no emulsifiers.

MUSA 150

A soluble product in cold or hot milk, easy to use. Indeed, it allows obtaining a gelato with a high overrun and an excellent “warm” texture. Plus, it maintains its spoonable feature for a long time. Milk-cream flavor.

ROYAL BASE 180

A strong milk flavor for this base with a long and successful tradition: even with simple recipes it provides a gelato with an excellent and long lasting texture. Thanks to this base the gelato flavors are rich and tasteful.

COMPRIPAN 100

An improved and enriched version of Compripan 50, to obtain an excellent gelato with quite simple recipes.

PRODUCT		USE (G/L)	H*	CONF. (KG/N° BAGS)
BASE 50		50	C	2,5 x 4
CHIMERA		50	C/F	2,5 x 4
COMPRIPAN 100		100	C	2,5 x 4
UNICA		100	C/F	2,5 x 4
BILANCIATA BASE		100	C	2,5 x 4
INVIDIA		100	C/F	2,5 x 4
IDRA 50		50	C/F	2,5 x 4
PLUS 50		50	C/F	2,5 x 4
NIRVANA 100 / 100 R		100	C/F	2,5 x 4
NIRVANA PANNA		100	C/F	2,5 x 4
SAN MARCO		100	C/F	2,5 x 4
SAN MARCO PANNA		100	C/F	2,5 x 4
ROYAL BASE		180	C	2 x 4
ROYAL PANNA		180	C	2 x 4
MUSA		150	C/F	2,5 x 4
BASE HEIDI		300	C/F	2 x 4
ITALIA 50		50	C/F	2,5 x 4
ITALIA 250		250	C/F	2 x 4

C = hot process / F = cold process

The recommended dose, written besides the base, can often be significantly reduced.

The Fruit Bases

Stabilising mixes to obtain fruit sorbets without milk and fats, with a long lasting, creamy and spoonable texture. In order to obtain special results, the bases can be combined with Integra Fibra and cremolina (see page 36-37). The entire know-how and experience of comprital in a bag.



PERFECTA

A low-dose fruit base without milk or fats. It offers the highest performances in terms of stability and texture, even with the most acid ingredients such as lemon and passion fruit. This product is quickly and completely soluble, in fact it does not require any ageing time, even if cold prepared. The gelato becomes creamy and spoonable for a very long time thanks to the optimal distribution of air bubbles in the sorbet. Combine it with the INTEGRA line: the result will be amazing.

PERFECTA PLUS

The evolution of Perfecta, the fruit base that made history of quality sorbets. In this version, without emulsifiers, it is possible to obtain a gelato with the same creaminess and stability over time as the classic version, but with a more compact and intense color to enhance the naturalness of the added fruit.

SPEEDY FRUTTA

The quickest and simplest way to make an excellent sorbet with cane sugar and fructose using fresh or frozen fruit. The final result is a creamy sorbet with a rich texture. Besides, the use of Speedy Frutta in the gelato machines allows speeding up the production and reduces the possibility of errors.

SPEEDY FRUTTA STV

The Speedy range includes now a product without added sugars to make a sorbet with a lot of fresh fruit, but with low-calories and glycaemic index. A new product based on the sweetening features of Stevia, natural ingredient by now increasingly more used in the world. The quick preparation (water, product and fresh fruit) makes it the ideal accessory in the show case of handmade gelato makers, who are attentive to the most innovative market trends.

PERFECTISSIMA

The evolution of a product which has made the great history of our Company. Indeed it was difficult to imagine a further improvement of our fruit base, but the experience we have made over ten years of researches has allowed us doing a new technological step forward. Perfectissima is a new goal for the enhancement of fruit gelato thanks to the new balance of the combination of the Perfecta's typical stabilisers and emulsifying agents with a refined mix of vegetable fibres and complex carbohydrates. So Perfectissima has originated with a dose of 80 grams per litre, cold soluble, but usable also with the practical sugar syrups. The Perfectissima's advantages consist of a top and long lasting creamy texture (but without using milk fats and derivatives), a great stability to thermal shocks and, above all, the natural look of fruit and its bold colour for a showcase displaying wonderful natural tones.

SOLOFRUTTA

That's the top quality sorbet. Did you ever imagine to produce a sorbet using only fruit without water? Now it's possible with Solofrutta. Liquidize 3 kg of strawberries, dilute a Solofrutta bag with the juice, mix them together and then freeze them. The sorbet will contain 75% of fruit. But, since Solofrutta consists of fructose and fruit fibres, the fruit content and its derivatives will amount to more than 98% in the sorbet. And why shouldn't you try the special recipes for a chocolate or yoghurt sorbet with Solofrutta?

SOLUZIONE FRUTTA

Soluzione Frutta is the solution for the gelato maker who wants easiness and the highest quality. A liquid mix with ingredients that the consumer knows well (cane sugar, grape sugar...), the use of pectin as only stabiliser, and its application to sorbets with a high percentage of fruit (or semifreddo with impeccable label) make it the ideal product for sorbets and Italian ices, with an outstanding list of ingredients. Even the most demanding customer will be convinced, day by day, by this product without milk derivatives and fats. Soluzione Frutta contains about 70° Bx and 267 Kcal/ 100 g. Today available in the new and practical Tetra Pak packaging.

PRODUCT	VEGAN	USE (G/L)	CONF. (KG/N° BAGS)
PERFECTISSIMA		80	2,5 x 4
PERFECTA PLUS		50	2,5 x 4
SPEEDY FRUTTA		500	0,9 x 12
PERFECTA		40	2,5 x 4
SOLOFRUTTA		300	0,9 x 12
SPEEDY FRUTTA STV		360	0,9 x 12
SOLUZIONE FRUTTA GIUBILEO		31%	1,250 x 10
CREAMFRUIT		10%	2,5 x 3
FRUTTA PIÙ GIUBILEO		10%	1 x 12
FRUTTA GIUBILEO		25%	1 x 12
NEUTRO 3- 5 FRUTTA		5	1 x 8

The Bases for specific gelato

Comprital has always monitored the market trends, and can offer several lines that can meet edge customer demands, like low cal, vegan or alcoholic gelato.

FREE!

A line in powder to dilute with water obtaining in a short time a gelato without added sugars and fats, with low-caloric content, allowing to achieve a taste like the top Italian artisanal gelato. The Free! line doesn't contain aspartame.

FREE! CHOCOLATE*

FREE! LEMON

FREE! VANILLA*

*contain lactose.

VEGETALIA

A line of products in powder form ready to be diluted with water for a soya based gelato without saccharose, milk derivatives and gluten. The customers can choose the "neutral" version which can be flavored with natural pastes.

SPEEDY FRUTTA STV

Gelato free from added sugars made with a lot of fresh fruit but with low calories and glycaemic index. A novelty based on the features of Stevia sweetener. The quick preparation (water, product and fresh fruit) makes it the ideal accessory on the window shelf of handmade gelato makers, who are attentive to the most innovative market trends.

RISO & SOIA

The combination of these two vegetables, rice and soya, allows preparing a gelato with clean and fresh taste without sucrose sugar, gluten and milk, with only a few calories and a low glyceric index. The Riso & Soia line is available in different ready tastes, easy to prepare.

ALCOLICA

This is our base to make sorbets with wines and spirits: an elegant trend which is becoming increasingly fashionable for attentive artisans. Local wines for connoisseurs or fashion drinks for the youngest shops, Alcolica "bears" well any type of alcoholic drink your want to offer, it is suitable for your creativity and gives fresh and flavorful feelings to the palate.

PRODUCT		USE (G/L)	CONF. (KG/N° BAGS)
FREE CHOCOLATE	 	500	1 x 10
FREE LEMON	  	500	1 x 10
FREE VANILLA	 	500	1 x 10
RISO & SOIA	   	500	1,25 x 8
VEGETALIA	   	500	2,5 x 4
SPEEDY FRUTTA STV	   	350	0,9 x 12
ALCOLICA		500	1 X 10

The Concentrates

Gelato means also colour and taste. Some powdered concentrated products achieve a higher quality compared with the most famous flavoring paste and we are proud to offer a wide and impeccable range.

This line takes the winning and aromatic scent of the Speedy products. They have to be used in small doses and added to the bases as the flavoring pastes.

SUPERLEMON

Lemon flavored powder product with stabiliser, natural flavor and lyophilized lemon juice.

LIQUIRIZIA PURA PREMIUM

100% liquorice natural powder without flavor enhancers and sugars.

SUPERYÒ

Powder product with yoghurt and natural flavors for a delicate taste rich in whole yoghurt.

YOPIÙ

Powder product with yoghurt and a bold and persistent flavor. A classic of gelato making.

RINFORZA GUSTO PANNA

Powder product, cold or hot soluble, to boost the flavor of milk gelato at pleasure.

MASCARGEL

A mascarpone powder to strenghten the taste of your gelato or to create new flavors (ie cheesecake).

CIOCCOLATO MIX GIUBILEO

An extra pure dark chocolate powder to get all the nuances of the most favourite flavor in the world.

MATCHA

For a new Japanese-like high class touch, the true pure Japanese green tea, without addition of colourings or flavors as required by Giubileo. Another excellence and high class touch in your gelato shop.

CIOCCOLATO 130

In Comprital we believe that the best chocolate is in powder and not in paste. Cioccolato 130 is the evidence: added to the white powder, rom 80 to 130 grams per litre, it will give you all shades from milk chocolate to dark chocolate.

SUPERLEMON S.A.

The fragrance of famous speedy limone in this concentrated powder mix. Without stabilisers, it must be added to the fruit mixture, as a simple flavor, without dosing more components, as it often occurs with flavoring paste.

PRODUCT		USE (G/L)	CONF. (KG/N° BAGS)
SUPERLEMON	   	35	1 x 10
LIQUIRIZIA PURA PREMIUM	   	25	1 x 2
MASCARGEL	 	50	1 x 8
SUPERYÒ		50	1 x 10
YOPIÙ	 	50	1 x 10
RINFORZA GUSTO PANNA		20	1 x 8
CIOCCOLATO MIX GIUBILEO	   	10/15%	1,5 x 4
MATCHA	   	100	1 x 12
CIOCCOLATO 130	   	130	2 x 4
SUPERLEMON S.A.	   	35	1 x 10

The *Vegan* Gelato



Comprital presents a complete line of over 100 Vegan OK certified products, with no animal-derived ingredients, meeting the needs of gelato makers, pastry chefs, and bar and restaurant businesses.

With the Comprital vegan products you can prepare:

- GELATO TUBS – YOGURT TUBS
- BAKERY PRODUCTS – CAFÉ PRODUCTS
- SEMIFREDDI – GELATO CAKES
- SINGLE SERVE-DESSERTS

VEGAN BASE

The perfect vegan base to create your Vegan OK certified gelato.

CHOCOLATE VEGAN BASE

Dairy free dark chocolate base with Vegan Ok certification

VEGAN SEMIFREDDO

Preparation for vegan cakes, semifreddi and single-serve desserts, with brown sugar, agave, vanilla extract, no emulsifiers, and coconut milk.

VEGANYO

The taste of yogurt in an all-vegan product, with no animal-derived ingredients. Try it with the strawberry, passion fruit, or wild berries ripple sauce for a true flavoursome experience.

VEGAN MONELLA

Ripple sauce chocolate and hazelnut with no animal-derived ingredients. An exclusive recipe signed by Emanuele Di Biase, the greatest vegan pastry chef.

WHITE VEGAN MONELLA

A Vegan OK certified white dairy free spread with no animal-derived ingredients, made with rice flour and sunflower oil.

VEGAN MONELLA WITH RASPBERRIES

A cocoa and hazelnut sauce with no animal-derived ingredients with crunchy freeze-dried raspberries.

PRODUCT		USE (G/L)	CONF. (KG/N° BAGS)
VEGAN BASE		500	1,3 x 8
CHOCOLATE VEGAN BASE		500	1,3 x 8
VEGAN SEMIFREDDO		250	1,3 x 10
VEGANYO		480	1,3 x 8
VEGAN MONELLA		TO TASTE	3 x 2
WHITE VEGAN MONELLA		TO TASTE	3 x 2
VEGAN MONELLA WITH RASPBERRIES		TO TASTE	3 x 2

OURS IS THE ONLY VEGAN STORY



Emanuele Di Biase, the leading vegan pastry chef, author of the Gelato Vegan recipes.



The Savoury Gelato

The last frontier of culinary creativity: savoury gelato has become a solid trend embraced by the best international chefs. Gelato combined in recipes with vegetables, cheese and meat is an innovative concept that attracts a growing number of gourmands. Having always been in favour of innovation in terms of gelato ingredients, Comprital today presents Giubileo Chef Experience: a line of gelato bases designed especially for savoury recipes assuring top quality and high performance results meeting the needs of the highest and most refined cuisine.

SORBET BASE

It is the ideal base to prepare vegetable sorbets. Available in powder it is simple and easy to prepare in the batch freezer by adding water. It offers a fresh and clean result enhancing the taste of ingredients which are the protagonists of the recipes.

CREAM BASE

It is the perfect base for a rich and smooth gelato that with a great structure will be perfectly suitable to recipes with high-flavor ingredients such as cheese, fish, meat and truffle. The right amount of fresh milk must be added to the base in the batch freezer.

PRODUCT		USE (G/L)	CONF. (KG/N° BAGS)
SORBET BASE		32 %	1,3 x 8
CREAM BASE		25 %	1 x 10





Classic

SPEEDY

Simple, quick and ready-made for an impeccable preparation. That's the speedy: a line of gelato mixes in powder form. All ingredients in one bag to dilute with milk or water depending on the selected flavor. Easy to store and use thanks to the user-friendly single-dose bags: the ideal product for an artisanal production requiring increasingly quicker time in preparation without affecting the final result.



The peculiarity of Speedy products resides in the perfect ingredients' balance to obtain an impeccable texture. Now we added to the wide and well-known range of fruit flavors, a range of classical flavors with true Sicilian pistachio, Italian hazelnut and pure Dutch chocolate. Differently diluted, they can be used in a soft serve machine to produce express gelato, mono-portions and gelato cakes in a quick and easy way that couldn't be reached by means of the traditional processes.

SPEEDY CLASSIC IS INCREDIBLY VERSATILE. IT OFFERS GREAT RESULTS IN DIFFERENT MACHINES

BATCH FREEZER

BLENDER

SOFT SERVE

PLANETARY MIXER

SLUSH MACHINE

MICRO GELATO MACHINE

51 FLAVOURS

ACE		GRAN CIOCCOLATO ELVETIA		POMEGRANATE	
ACE WITH FRUCTOSE		GRAN CIOCCOLATO ELVETIA EXTRA BITTER		RICOTTA CHEESE*	
GREEN ACE		GRAN MILK CHOCOLATE ELVETIA		SALTED CARAMEL*	
APRICOT		GREEN ACE		SANGUINELLA ORANGE (Blood orange)	
ARANCELLO (Orange)		GREEN APPLE		SOLEADA (Tropical)	
BABY BLUE*		KIWI		STRAWBERRY	
BUBBLE GUM*		LEMON		TANGERINE	
CARAMEL MOU*		LEMON COSTIERA		TIRAMISU*	
CREMA (Egg Custard)*		LIME		WALNUT*	
CREMA CATALANA (Creme Brulée)*		LIMONCELLO		WATERMELON	
CHOCOLATE*		MANDARIN		WHITE CHOCOLATE*	
COCONUT MILK*		MASCARPONE (Cheesecake)*		WHITE CHOCOLATE & COCONUT*	
COFFEE CREAM (Cappuccino flavor)*		MATCHA (Green Tea)*		YELLOW PEACH	
DARK CHOCOLATE*		MELON		YELLOW VANILLA*	
FIORDILATTE (White Vanilla)*		MINT		YOGHURT*	
FRUIT		PANNA COTTA*		YOGHURT WITH FRUCTOSE*	
FRUIT STEVIA		PINK GRAPEFRUIT			
GIANDUIOTTO (Hazelnut-Chocolate)*					

* To dilute with milk

14 FLAVOURS WITH FRUIT SLICES

For this top product line, the fruit was freeze-dried and sliced (slices or cubes). After rehydrating, it provides 20% of fruit to the finished gelato. Many flavors are available for a high quality gelato, easy to prepare.

PINEAPPLE		SOLEADA	
BANANA		MANGO ALPHONSO	
STRAWBERRY		GREEN APPLE	
MANGO		PEAR YELLOW	
WILD BERRIES		PEACH	
MALAGA		BLUEBERRY	
MELON		BLACKBERRY	

PRODUCT	USE (G/L)	CONF. (KG/N° BAGS)
SPEEDY	500	1,25 x 8/10
SPEEDY WITH FRUIT SLICES	500	1,25 x 8
YOGHURT	440	1,1 x 10
YOGHURT WITH FRUCTOSE	440	1,1 x 10

Speedy

feel the nature



Comprital, the company that put together the first complete range of gelato powder preparations, radically redefines its offer to obtain a versatile and naturally delicious gelato in line with the latest trends.

20% LESS FAT*

20% LESS SUGAR*

GLUTEN FREE

WITH AGAVE SUGAR AND COCONUT SUGAR

NO ARTIFICIAL COLOURS AND FLAVOURS

NO HYDROGENATED FATS

NO PALM OIL

Only natural flavours and colourings in this new line that is not only to be tasted but also narrated: the single-origin coffees and cocoas, the revised classics, and the innovative flavours, so that your customers' experience can begin with your words and end on their lips. With the simplicity and genuineness that leaves a smile on the faces of young and old alike.

SPEEDY FEEL THE NATURE IS INCREDIBLY VERSATILE. IT OFFERS GREAT RESULTS IN DIFFERENT MACHINES

BATCH FREEZER

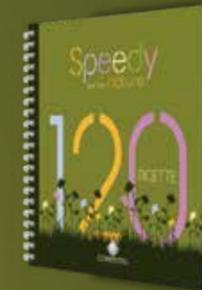
BLENDER

SOFT SERVE

PLANETARY MIXER

SLUSH MACHINE

MICRO GELATO MACHINE



Furtermore, with the new Speedy Nature recipe book, with 120 approaches, you can offer your customers many alternatives to the usual gelato. 120 original gelato recipes, cold creams, cremolate, semifreddi, and frozen drinks!

25 FLAVOURS

ARABIC COFFEE		MASCARPONE		RED FRUITS with pieces	
BLAC CARBON		MATCHA		RED GHANA CHOCOLATE	
CASSIS & KARKADÈ		MILK AND MINT		APPLE, CINNAMON AND VANILLA	
CITRUS (lemon, orange, grapefruit)		MILK CREAM		SPIRULATTE (with spirulina extract)	
COCONUT		PASSION FRUIT with pieces		STRAWBERRY with pieces	
HAZELNUT		PEACH		TIRAMISU	
LEMON		PINEAPPLE with pieces		YOGURT AND HONEY	
LEMON AND GINGER		PISTACHIO			
MANGO AND YUZU		RASPBERRY, LYCHEES, ROSE			

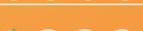
PRODOTTO	USE (G/L)	CONF (KG/N° BAGS)
SPEEDY FEEL THE NATURE FRUIT TASTES	300	1,1 x 10
SPEEDY FEEL THE NATURE CREAM TASTES	360	1,4 x 8
SPEEDY FEEL THE NATURE YOGURT AND HONEY	325	1,3 x 10

* Compared to similar products on the market.

The Classical Pastes

Classic pastes rich in noble and exclusive flavors. The premium line features precious paste flavors free from vegetable fats and often also from sugar, but rich in noble products such as cocoa butter, chocolate, hazelnuts, almonds. Besides they are often free from colourings.

- AMARETTO GIUBILEO 
- AMBROGIO (milk chocolate with pieces of nuts) 
- TOASTED PEANUT 
- BABYBLUE 
- FIOR DI LATTE 
- BUBBLE GUM 
- WHITE COFFEE GIUBILEO 
- GRANDFATHER'S COFFEE 
- GIUBILEO PREMIUM COFFEE 
- CINNAMON GIUBILEO 
- CARAMEL (Crème caramel) 
- CARAMEL MOU GIUBILEO 
- SALT CARAMEL GIUBILEO 
- CHOCO PASTE 
- WHITE CHOCOLATE 
- COCONUT 
- COCONUT GIUBILEO 
- CREMVANILLE (with vanilla pods and eggs) 
- RUM CROCCANTINO 
- CREAM CHEESE** 
- FROLLINO BISCUIT PASTE 

- GIANDUIA PREMIUM 
- GIANDUIOTTA 
- STAR ANISE LIQUORICE GIUBILEO 
- PREMIUM LIQUORICE 
- MALAGA GIUBILEO (rhum and raisins) 
- PREMIUM ALMOND 
- MARRON GLACÉ PREMIUM 
- MINT 
- PEPPERMINT GIUBILEO 
- MERINGUE
- NOCCIOLA PIEMONTE IGP GIUBILEO 
- HAZELNUT GS 
- GREAT FLAVOR DARK HAZELNUT 
- HAZELNUT TGT 
- HAZELNUT DOLCEVITA** 
- WALNUT (walnuts as first ingredient) 
- WHITE PANNACOTTA 
- EXTRA PISTACHIO 
- PURE PISTACHIO REALE (No colourings) 

- PISTACCHIO VERDE DI BRONTE DOP (No colourings) 
- PRALICREM (choco-hazelnut cream) 
- RUM & RAISIN 
- ROSE GIUBILEO 
- PURE PISTACHIO GIUBILEO 
- PURE PISTACHIO GIUBILEO (No colourings) 
- SPALMARELLA (spreadable cream) 
- SULTANA (malaga with egg yolk) 
- TIRAMISU GIUBILEO (with mascarpone cheese) 
- IMPERIAL TIRAMISU (with mascarpone cheese) 
- TORRONCINO (nougat) 
- APPLE PIE 
- TUOCREM PREMIUM (egg cream) 
- MAPLE VANILLA 
- VANILLA D WITH PODS 
- FRENCH VANILLA 
- VANILLA GIUBILEO 
- VANILLA N 
- YELLOW VANILLA N 
- TAHITI VANILLA 
- WHISKY 
- ZABAJONE DI ZIBIBBO 
- PREMIUM ZABAGLIONE 
- ZUPPA INGLESE GIUBILEO (English Trifle) 

PRODUCT	USE (G/L)	CONF. (KG/N° VASE)
CLASSIC PASTE	50 - 100	3 x 2
CLASSIC PASTE SMART LINE	50 - 100	1 x 6

The Fruit Pastes

Our line of fruit paste is called "Primafrutta". Many years ago we have chosen to make them differently, in order that the "fruit" ingredient is always the first of the list. That changed the entire production process using modern and "non-burning" preparing devices with the most delicate fruit, they keep unaltered their fragrance and naturalness.

- PINEAPPLE 
- ORANGE 
- BANANA 
- STRAWBERRY 
- WILD BERRIES 
- KIWI 
- RASPBERRY 
- TANGERINE 
- MANGO 
- MANGO ALPHONSO 
- GREEN APPLE 
- MELON 
- BLUEBERRY 
- BLACKBERRY 
- PEAR 
- PEACH 
- PINK GRAPEFRUIT 
- POMEGRANATE 
- WATERMELON 

PRODUCT	USE (G/L)	CONF. (KG/N° VASE)
FRUIT PASTES	80 - 100	3 x 2



The Texture Improvers

We introduced the Integra line because we have been the first to understand the new needs of modern gelato artisans (showcases, transport, high-displayed gelato...). The line includes low-dose products (from 5 to 20 g/litre), without flavor, cold and hot soluble and “self-balancing” to solve all the gelato problems without changing anything in the recipe. There’s anything magic but all that’s due to our forerunning experience.

INTEGRA LATTE

A protein integrator used to make the gelato “warmer”, thanks to a longer dripping time, and also longer lasting in the shop showcases. Hot and cold soluble.

INTEGRA PANNA

A fat integrator used to improve the texture and stability of gelato (e.g. ideal for table service). It helps the high display of gelato combined with its “classical” bases. It also corrects the “softness” of some flavors such as zabaglione, rum & raisins, tiramisù, cassata...

INTEGRA FIBRE

An integrator with vegetable fibres, but without sugars (sweetened with fructose), fats and milk derivatives. It increases the intensity and the stability of sorbets. It slows down dripping and prevents from the formation of ice crystals. Suitable either for fruit sorbets (also when combined with Integra Frutta) or to enrich milk based gelato..

INTEGRA STRUTTURA

A reducing, sugar-based liquid integrator. It improves the texture and the spoonable features of the gelato as well as its long lasting features. Completely soluble at low temperature, it’s the optimal sugar mix to obtain a higher silkiness for some gelato flavors.

CREMOLINA

Low dosage emulsifier in paste, ideal in cold processes. When added to sorbets or gelato with a few fats (including the products for soft machines such as vanilla, chocolate and yoghurt), it increases the gelato volume and its spoonable features.

GRAPE SUGAR

Fully natural liquid sugar syrup for a best dispersion in mixtures even if cold. Its addition to the mixture makes the gelato creamy and workable with spatula or scoop, delaying its recrystallization and giving the gelato a slight fruity aftertaste enhancing the other added flavors.



	INTEGRA LATTE	INTEGRA PANNA	INTEGRA FIBRE	INTEGRA STRUTTURA	CREMOLINA
Quick dripping	●		●		
Too soft showcase gelato		●	●		
Too hard showcase gelato	●		●	●	●
Gelato with a scarce spoonable feature	●	●		●	●
Not sufficiently hot gelato to the palate	●	●	●		
Scarcely rich gelato		●	●		
Short lasting showcase gelato	●		●	●	●

PRODUCT	VEGAN	USE (G/L)	CONF. (KG/N° BAGS OR VASE)
INTEGRA LATTE		20	1,0 x 8*
INTEGRA PANNA		20	1,0 x 8*
INTEGRA FIBRE		20	1,0 x 8*
INTEGRA STRUTTURA (in paste)		20	3 x 2**
CREMOLINA (in paste)		3	5 kg**
GRAPE SUGAR		20	1,3 x 10**
NEUTRO 3-5 LATTE		5	1 x 10*
NEUMILK 5/C		5	2,5 x 4*
PIÙGEL			2 x 5*
MERINGA PIÙ			2,5 x 4*

* Bags/ ** Vases

The Chocolates

Chocolate is the king of handmade gelato and comprital wants to help the gelato makers with a complete line to support their choices. Chocolate or simply cocoa-based powders or paste. Our line offers all that you need to create the best product in your counter.



GRAN CIOCCOLATO ELVETIA

Ready-made powder with 70% pure chocolate obtained by a special process which maintains the same flavor of the best Swiss chocolate. It has to be diluted with hot water for a true chocolate gelato with top organoleptic and structural qualities.e.

GRAN CIOCCOLATO ELVETIA EXTRA BITTER

Intense black colour, fragrant and aromatic, and with a very strong and persistent aroma. Scents of cocoa, coffee and roasted barley. A real chocolate sorbet with creamy texture with a bold and long lasting flavor, slightly bitter but with a sweet note. It contains chocolate with 70% cocoa mass allowing to obtain a high quality product. It's completely free from milk derivatives and contains only fructose to better underline the flavor of chocolate.

GRAN MILK CIOCCOLATO ELVETIA

The milk chocolate is still one of the favoured, above all by youngster and children. Sweet and round with persistence to the palate, taste by taste, with milk and vanilla notes which marry perfectly with the other flavors on the cone without hiding them, as if darker chocolates were used. The milk chocolate from the Elvetia line is made of true milk chocolate and the product is, as always, quick and safe in use.

SPEEDY CHOCOLATE AND SPEEDY DARK CHOCOLATE

The chocolate gelato in a bag. Practical and easy to use, like all other Speedy products (see page 48), these cocoa and chocolate based powders are the right tool for a quick and effective preparation of a very good chocolate gelato, both in batch freezer and in soft ice machine (express gelato).

CIOKO BLACK 250

Mix of unique cocoa powders coming from faraway cultivations. This stable and cold soluble product allows making quickly and easily a dark and bitter chocolate gelato.

CIOCCOLATISSIMA

A powder mix to prepare a dense and creamy chocolate drink to serve hot, in line with the true Italian tradition.

CIOCCOLATO MIX GIUBILEO

An extra pure dark chocolate powder to get all the nuances of the most favourite flavor in the world.

CIOCCOLATO 130

A new ideal cocoa mix to flavor your base obtaining a top quality gelato, dark in colour and with a rich flavor. Ideal to diluite in cold mix.

SPEEDY WHITE CHOCOLATE

Delicate, creamy, sweet and vanilla flavored. The white chocolate is a beloved flavor difficult to make for the gelato maker due to its delicate taste. Therefore, we thought to deliver to the handmade gelato maker a product rich in cocoa butter and vanilla notes, the true base of white chocolate, with the addition of all the other ingredients that make Speedy a successful line. Slightly amber-coloured in the show case, it stands out clearly if compared with the white flavors; and it melts to the palate with the typical butter consistency of the cocoa fat. A must-have!

GIANDUIOTTA

If you believe that a good Gianduia chocolate can be made with 100 g of paste per litre of mix, you haven't ever tasted the Gianduiotta. Complete paste with all the ingredients. Melt 40% of the product in 60% of milk (!) and then batch it. A gelato with more than 45% of solids, a true cream to spread that stays in a tray without a problem for many days. A true revolution in the field of pastes, that will bring to a new conception and use of them, a path towards the the excellence of tastes that we have always wanted to obtain.

MONELLA

Password: exaggerate! Monella is a chocolate and hazelnut cream either to put alone on a tray at -15°C or to create layers similar to the "Cremino" chocolate paired with hazelnut gelato, white chocolate... A feeling rich in soft and creamy chocolate which melts to the palate dissolving the cold feeling of gelato and leaving the customer astonished and ravished. If the gelato is "pleasure", Monella makes it even better.

PRODUCT	USE (G/L)	CONF. (KG/N° BAGS OR VASES)
CIOKO BLACK	250	2 x 4*
CIOCCOLATO 130	130	2 x 5*
CIOCCOLATISSIMA	200	0,8 x 10*
SPEEDY CHOCOLATE	500	1,25 x 8*
SPEEDY DARK CHOCOLATE	500	1,25 x 8*
SPEEDY GRAN CIOCCOLATO ELVETIA	500	1,5 x 8*
SPEEDY EXTRA BITTER GRAN CIOCCOLATO ELVETIA	500	1,5 x 6*
SPEEDY MILK GRAN CIOCCOLATO ELVETIA	500	1,5 x 8*
SPEEDY WHITE CHOCOLATE	100	1,25 x 8*
MONELLA	TO TASTE	5 x 2**
GIANDUIOTTA	TO TASTE	5 x 2**
GIUBILEO CHOCOLATE*	25%	1 x 10*
GIUBILEO MILK CHOCOLATE*	30%	1,2 x 10**
CHOCOLATE MIX GIUBILEO	10%	1,5 x 4**
CHOCO PASTA**	100	2,5 x 2**
WHITE CHOCOLATE PASTE**	100	2,5 x 2**
KNAM - CLASSIC CHOCOLATE*	500	1,3 x 8*
KNAM - WHITE CHOCOLATE*	500	1,3 x 8*
KNAM - PROFESSIONAL	2,2	1,8 x 5 *
KNAM - CHOCOLATE SAUCE**	TO TASTE	3 x 2**

* Bags/ ** Vases



THE SEMIFREDDO
AND GELATO
RECIPES OF
PASTICCERIA
ZERO CAN BE
DOWNLOADED HERE.

Pasticceria ZERO

Pasticceria Zero is the program developed by Comprital to bring in your Gelato shop an innovative cold pastry solution suitable for every season, with maximum simplicity.

A sweet goal that is easily reachable thanks to the extraordinary versatility of Comprital's products and to the recipes of our masters.

ANIMA

Stabilizing base for the preparation of a completely natural semifreddo. The stabilization of whipped cream is assisted by the presence of albumin with jelly and unmodified starches.

Anima has no vegetable fats and no aromas to keep the taste of the characteristic elements unaltered such as fresh cream and any meringue you would want to add to increase the softness of the finished product.

PRODUCT	USE (G/L)	CONF. (KG/N° BAGS)
ANIMA 	150	2 x 4



Gelato Pralines



Gelato Cakes



Fusion Style



Semifreddi



Mignon



Single Portions



Tarts



le
glasse
di fusto



gianluca fusto glazes

Gianluca Fusto, internationally renowned master pastry chef and chocolatier designed for Comprital an exclusive line of glazes for hot and cold pastry.

9 exceptional and innovative flavors, with high quality raw materials and a concentration fruit never seen before, able to give an extraordinary sensory experience to professionals and to its customers.

FLAVORS

NEUTRAL		CARAMEL WITH SALTED BUTTER	
STRAWBERRY		PISTACHIO	
MANGO & YUZU		RASPBERRY	
COCOA		WHITE	
LEMON			

PRODUCT	USE (G/L)	CONF. (KG/N° VASE)
LE GLASSE DI FUSTO	Q.B.	3,3 Kg x 2



NEUTRAL



STRAWBERRY



MANGO & YUZU



COCOA



LEMON



CARAMEL WITH SALTED BUTTER



PISTACHIO



RASPBERRY



WHITE

glam

edition



vo
gue

edition

gianluca fusto glazes

GLAM EDITION

“When Comprital recognized the great success of the glazes and asked me to add to the family of the Fusto’s Glazes, what popped up in my head was the idea of a new edition to launch each year to progressively enrich the offer.”

“That’s how the **GLAM EDITION** was born: glazes with metallic hues, to be used alone or in combination to create marble effects, for unprecedented results.”

VOGUE EDITION

“Fusto Glazes have a unique selling proposition on the market. For this reason, I wanted to continue surprising professionals by offering them a product which can surprise and amaze their customers in turn.”

“The glazes I had in mind would combine both the natural characteristics and flavours of the previous glazes with trendy combinations of tastes and colours: that’s how **THE VOGUE EDITION** was born”

Gianluca Fusto



GOLD



SILVER



BRONZE

GLAM EDITION



BLACK



CASSIS AND LAVENDER



BLACKBERRY AND BLUEBERRY

VOGUE EDITION

PRODUCT	USE (G/L)	CONF. (KG/N° VASE)
GOLD GLAZE	Q.B.	3,3 Kg x 2
SILVER GLAZE	Q.B.	3,3 Kg x 2
BRONZE GLAZE	Q.B.	3,3 Kg x 2
BLACK GLAZE	Q.B.	3,3 Kg x 2
CASSIS AND LAVENDER GLAZE	Q.B.	3,3 Kg x 2
BLACKBERRY AND BLUEBERRY GLAZE	Q.B.	3,3 Kg x 2



Gelosissima

Ice Candy Gum

Soft gelato coating

Gelosissima Ice Candy Gum is an innovative range of semi-finished products in powder form, for cold applications, for creating fantastic coatings and decorations for gelato parlours and pastry shops. With the addition of only water you get a product with a texture that is soft and compact, translucent, with a fresh and intense taste, perfect for creations that are youthful, playful and original. Ice Candy Gum comes in 5 ready-made and 1 neutral flavours, for those with boundless creativity.



COLA



LEMON



GREEN APPLE



STRAWBERRY



BUBBLE GUM



NEUTRAL

PRODUCT		USE (G/L)	CONF. (KG/N° VASE)
ICE CANDY GUM COLA	 	500	0,45 x 6
ICE CANDY GUM LEMON	 	500	0,45 x 6
ICE CANDY GUM GREEN APPLE	 	500	0,45 x 6
ICE CANDY GUM STRAWBERRY	 	500	0,45 x 6
ICE CANDY GUM BUBBLE GUM	 	500	0,45 x 6
ICE CANDY GUM NEUTRAL	 	250	0,45 x 6

The Bases for Semifreddo

Complete range for the preparation of semifreddos, spoon desserts, gelato pastry and mono portions.

MONRÒ

It's the first product to prepare cakes, semifreddi, mono-portions and hot gelato free from hydrogenated vegetable fats, but with selected and high quality milk fats. The milk fats give the semifreddos and the hot gelato a very clean taste and texture to the palate. Their slow and regular melting features are free from oiliness, which is characteristic of hydrogenated vegetable fats. The powder has to be simply diluted with cold milk or cream and later whipped into a planetary mixer. The increase in volume is similar to that with vegetable fats (250-300%) and it features the same stability over time (it doesn't collapse at room temperature). In the showcase it maintains a higher softness compared with the products with vegetable fats, both as take-away gelato or hot gelato, and also in the freeze room as a semifreddo.

BIANCOCREAM

Its production started many years ago with semifreddos and mono portions. Later it was adapted to some recipes aimed at producing the first "Hot Gelato" following the requests of some of our customers. The whipped product is extremely stable, creamy and rich, featuring a clean taste. The selection of ingredients makes it very natural to the palate without the typical aftertaste of these products.

GRANMOUSSE

A range of vegetable fat free pastes, quick to prepare and ideal for semifreddi. Dilute 500 g of Granmousse with 1 litre of cream. Use either a planetary mixer or an electric whipping machine to obtain a ready-made semifreddo.

GRANMOUSSE CHOCOLATE

A strong bitter chocolate flavor.

GRANMOUSSE PANNA

A well-balanced recipe to enhance the natural cream taste.

NEUTRAL GRANMOUSSE

Non-flavored granmousse base to be flavored at your own preference by adding any paste from our Giubileo, Classic and Primafrutta range.

THE GLAZES

Designed by Gianluca Fusto, exceptional and innovative flavors (see page 34), with high quality raw ingredients and a fruit concentration never seen before. A line of unique cold glazes that respects and enhances the scent, the color, the flavor and aroma of the original ingredient.

COLD GELÉE

Sugar and jelly cold mix, ideal to create a gelée insert for cakes, semifreddi and gelato using ripples and fruit puree.

SEMIFREDDO VEGAN

Preparation for vegan cakes, semifreddi and single-serve desserts, with brown sugar, agave, vanilla extract, no emulsifiers, and coconut milk.

FILLING

SOUR CHERRY

ORANGE

WILD STRAWBERRIES

CARAMELIZED FIG

PRALICREM

SPALMARELLA

APPLE PIE

ANIMA

Stabilizing base for the preparation of a completely natural semifreddo. The stabilization of whipped cream is assisted by the presence of albumin with jelly and unmodified starches. Anima has no vegetable fats and no aromas to keep the taste of the characteristic elements unaltered such as fresh cream and any meringue you would want to add to increase the softness of the finished product.

PERFETTO

Completely natural and easy to use powdered preparation for semifreddo, resulting in an easy to unmold but stable and rich product.



PRODUCT	USE (G/L)	CONF. (KG/N° BAGS OR VASE)
MONRÒ	500	2,5 x 4*
BIANCOCREAM	500	2,5 x 4*
ANIMA	150	2 x 4*
LE GLASSE	TO TASTE	3,3 x 2**
COLD GELÉE	8/10%	1 x 10*
VEGAN SEMIFREDDO	250	1,3 x 10*
FRUIT FILLINGS	TO TASTE	3 x 2**
CHOCOLATE FILLINGS	TO TASTE	2,5/3 x 2**
GRANMOUSSE NEUTRA	400	1 x 6**
GRANMOUSSE	500	1 x 6**
SEMIFREDDO PERFETTO	150	2 x 4*
MERINGA PIÙ	130	2,5 x 4*

* Bags / ** Vase

EXCELLENCE i variegati

The Ripples and Stracciatellas (Choco chips)

Full-flavoured, creamy, crunchy or smooth, rich in colour and taste: just as you always wanted them: Comprital's ripple sauce range is designed to make your gelato even more special to meet the tastes of your most demanding customers and even to be used for high impact scrumptious cakes. An exclusive range exalting your unique flavour combinations, allowing your creativity to express itself at the highest levels.



RIPPLES

CHOCO RICE 
Chocolate cream with crunchy rice.

CHOCO RICE BIANCO 
White chocolate cream with crunchy rice.

ALMOND CROCK 
White chocolate, almond and crunchy meringue.

MANGO AND YUZU 
Yuzu and passion fruit sauce with mango pulp.

PISTACCHIO CRUNCH 
Pistachio with crunchy pistachio confection.

NOCCIOLA CRUNCH 
Hazelnut with chopped praline hazelnuts.

MONELLO CROCK 
Caramel with hazelnut brittle.

NEAPOLITANER CREAM
Wafer biscuit, toasted hazelnuts and cocoa based cream.

PESCA E ZAFFERANO
Peach sauce with a touch of saffron. 

PEANUT CRUNCH 
Peanuts, caramel with spices and crunchy oat flakes.

DELIZIA DI COCCO 
Coconut cream.

CHOCO CRUNCH 
Chocolate with wafers and granulated crunchy hazelnut.

COFFEE CROCK 
Coffee chocolate with crunchy almonds and hazelnuts.

FROLLINO
Soft milk chocolate with pieces of crunchy cocoa cookies.

SCROCCOLO
Hazelnut crunchy ripple sauce.

OTHER FLAVORS

CHOCO-REO CREAM

SOUR CHERRY PREMIUM 

ORANGE PREMIUM with orange zest 

CARAMELIZED FIG 

WILD STRAWBERRIES 

FOREST FRUIT 

KNAM CHOCOLATE SAUCE 

PASSION FRUIT 

PRALICREM 

SPALMARELLA 

TOFFEE MOU 

APPLE PIE 

LEMON AND GINGER 

WHISKY 

STRACCIATELLAS

NERO FONDENTE

This bottled chocolate becomes liquid at more than 20°C and solid and crispy when in contact with the gelato. It's easy to use as stracciatella in trays, cups and even cones to offer the customer a tasteful dessert. It's neither the traditional stracciatella nor a chocolate topping. Therefore, it's called Nero Fondente (Dark Chocolate) and packed in a black bottle.

COPERT CIOK

The most suitable stracciatella for chocolate-coated gelato. Good value for money.

STRACCIATELLA EXTRA

Chocolate coating with cocoa butter for top quality results.

WHITE CHOCOLATE 100% GIUBILEO

A white chocolate paste with a strong flavor.

DARK CHOCOLATE 70% GIUBILEO

A strong taste for lovers of the true dark chocolate.

PRODUCT	USE (G/L)	CONFEZIONI (KG/N° BOTT. OR VASES)
RIPPLE PASTE	TO TASTE	2,5/3 kg x 2 **
WITH FRUIT	TO TASTE	3 x 2*
WITH CHOCOLATE	TO TASTE	2,5/3 x 2*
NERO FONDENTE 	TO TASTE	0,8 x 6**
WHITE CHOCOLATE 100% GIUBILEO 	TO TASTE	3 x 2**
DARK CHOCOLATE 70% GIUBILEO 	TO TASTE	3 x 2**
COPERT CIOCK 	TO TASTE	3 x 2*
STRACCIATELLA EXTRA 	TO TASTE	3 x 2**

* Bottle / ** Vase

Monelle

Ripple Creams

Le Monelle is a line of very versatile chocolate and hazelnut ripple creams suitable for a variety of uses in gelato making and patisserie.

Le Monelle also come in a Vegan line, with no animal-derived ingredients.

MONELLA

Chocolate and hazelnut ripple cream ready for the tub at -15 °C or to create “cremino-style” layers.

WHITE MONELLA

White ripple cream with distinct milk notes and a hint of vanilla. Ready to use in the gelato tub at -15 °C or to create “cremino-style” layers.

MONELLO

Caramel flavour cream with a distinct and recognizable taste.

PRODUCT		USE (G/L)	CONF. (KG/N° VASE)
MONELLA	 	TO TASTE	5 x 2
MILK CHOCOLATE MONELLA	 	TO TASTE	3 x 2
WHITE MONELLA	 	TO TASTE	2,5 x 2
DARK MONELLA	    	TO TASTE	3 x 2
PISTACHIO MONELLA	 	TO TASTE	3 x 2
MONELLO	 	TO TASTE	2,5 x 2
MONELLO CROCK	 	TO TASTE	2,5 x 2
VEGAN MONELLA	    	TO TASTE	3 x 2
WHITE VEGAN MONELLA	    	TO TASTE	3 x 2
VEGAN MONELLA WITH RASPBERRIES	   	TO TASTE	3 x 2



VEGAN MONELLA

Ripple sauce chocolate and hazelnut with no animal-derived ingredients. An exclusive recipe signed by Emanuele Di Biase, the greatest vegan pastry chef.

WHITE VEGAN MONELLA

A Vegan OK white dairy free spread with no animal-derived ingredients, made with rice flour and sunflower oil. Indulge.

VEGAN MONELLA WITH RASPBERRIES

A cocoa and hazelnut sauce with no animal-derived ingredients with crunchy freeze-dried raspberries. A certified Vegan OK product.

BE THE TOP

COMPRITAL

PROFESSIONAL SAUCES



The Topping sauces

BE THE TOP is Comprital's line of topping sauces with a wide range of flavours to add colour and taste to your gelato. A product line whose name is matched with a unique and exclusive sauce dispenser. Perfect thickness, distinct taste, great affinity with all kinds of gelato, cakes, semifreddos or gourmet dishes. A range of classic and modern flavours you can use to add your signature to your latest creation. **BE THE TOP**, choose the best.



BE THE TOP

SOUR CHERRY		HAZELNUT CREAM		NERO FONDENTE	
BANANA		STRAWBERRY		HAZELNUT	
BRUNELLA		WILD BERRIES		ORIENTAL	
COFFEE		KIWI		PEACH AND SAFFRON	
CARAMEL		RASPBERRY		PISTACHIO	
CHOCOLATE		MANGO		TIRAMISÙ	
WHITE CHOCOLATE CREAM		MINT		TOFFEE MOU	
HAZELNUT AND CHOCOLATE CREAM		HONEY		TROPICAL	
DARK CHOCOLATE CREAM		BLUEBERRY		VANILLA	
		MONELLA VEGAN		ZABAGLIONE	

PRODUCT	USE (G/L)	CONF. (KG/N° BOTTLES)
BE THE TOP 1 KG	TO TASTE	1 x 6
BE THE TOP 0,8 KG	TO TASTE	0,8 x 6

H&C



Hot & Cold

Italian Creativity comes to your Coffee Bar.
A world of hot and cold recipes
that are easy and quick to prepare,
thanks to Comprital's versatile products.
Suitable for everyone: even novices
can achieve great results.

i-Freeze

A full range of easy-to-use powders, ideal for preparing ice-based milkshakes. Also ideal to prepare hot drinks decorated with whipped cream and ground nuts and crumbles.

FLAVOURS

i-FREEZE NEUTRAL	 	i-FREEZE CARAMEL	 
i-FREEZE SALTED CARAMEL	 	i-FREEZE CHOCOLATE	 
i-FREEZE VANILLA	 	i-FREEZE STRAWBERRY	  
i-FREEZE MINT CHOCOLATE	 	i-FREEZE CREAM BRULEE	 
i-FREEZE COOKIES & CREAM	 	i-FREEZE MANGO & YUZU	 
i-FREEZE BANANA	 		
i-FREEZE LEMON ZEST	  		
i-FREEZE BLACK VANILLA	 		

PRODUCT	USE (G/L)	CONF. (KG/N° BAGS)
i-FREEZE	30/50	1 x 10

COFFEE



HOT MILKSHAKE



HOT CHOCOLATE



FRAPPÈ



FROZEN DRINK



FROZEN CREAM



COCKTAIL



SOFT DRINK



The products for Slush Machine Blenders

Powder products to dilute with water or milk and use in slush machine or blender and then flavor at pleasure with our toppings or pastes.

CREME ICE

Powder products to dilute with milk and water and use in the slush machine or in the blender. The flavor of the final results can be characterised by toppings or ripples.

ICE CAFFÈ

A creamy Columbia coffee flavored slush.



ICE CIOCCOLATO

A chocolate slush, intense and velvety taste to the palate.



ICE VANIGLIA

Mellow flavor of the most precious vanilla.



SOLOFRUTTA

For smoothies and fruit shakes without milk.



BASE SMOOTHY

For smoothies and shakes with the unique taste of yoghurt.



GRANITISSIME

Powder products in packs to be diluted in 3 litres of water to obtain tasty crushed-ice drinks.



GRANI ACE

GRANI SOUR CHERRY

GRANI PINEAPPLE

GRANI ORANGE

GRANI AZZURRO (Blue)

GRANI BASE (Neutral base)

GRANI COLA

GRANI STRAWBERRY

GRANI KIWI

GRANI LEMON

GRANI MANDARIN

GRANI GREEN APPLE

GRANI MINT

GRANI PEACH

PRODUCT	USE (G/L)	CONF. (KG/N° BAGS)
CREME ICE	250	1 x 10
GRANI BASE	150	1 x 10
GRANI	150	0,6 x 20





FROZEN YO+

The Frozen Yoghurt

Frozen Yoghurt is the 2000s “cool food”. Its name recalls a healthy life and a light and modern diet. The century-old know-how in gelato and frozen desserts made of simple and genuine ingredients is reflected by the frozen yoghurt and has enabled us to make it appreciated everywhere in the world. Comprital has made the history and is one of the protagonists of this successful phenomenon as it researches every day for new ideas to launch on an attentive and aware market that is eager for novelties.

FROZEN YO+

We have started many years ago with a product called Frozen Yo+ which today we identify with the adjective “Classic”, due to the success we achieved over time. Frozen Yo+ with its acid and fresh taste, fat free and based on fresh milk and yoghurt is available also in the W version (water) to simply dilute with water and yoghurt.

FROZEN YO+ LF

Without lactose as the fresh yoghurt. Suitable for an attentive diet, but as much tasty as the classic version.

VEGANYO

The taste of yogurt in an all-vegan product, with no animal-derived ingredients. Try it with the strawberry, passion fruit, or wild berries ripple sauce for a true flavoursome experience.

FROZEN YO+ N

The consumers aim increasingly more to products flaunting a simple and clean label of ingredients. For the N version we replaced sugar with fructose and eliminated all emulsifying agents and stabilisers. The product was studied to support a high percentage of fresh yoghurt (up to 50% of liquids) to reach the most natural taste. The Frozen Yo+ N flaunts a slightly fruity taste, the typical creamy texture of frozen yoghurt and a good stability to melting, even without stabilisers. The final ingredients will be milk, yoghurt, fructose, prebiotic vegetable fibre, glucose syrup, citric acid and flavors.

FROZEN YO+ STV

The first frozen yoghurt without added sugars and sweetened with stevia, the natural sweetener appreciated all over the world. For this version all sugars (except of lactose which milk and yoghurt contain naturally) were eliminated. Their partial replacement with fibres makes the product “rich in fibres”. The total calories of the product amount to 70 kcal/100 grams, thus 30% less than any other fat-free frozen yoghurt: a value which is very close to the pure fresh yoghurt. All that without affecting the persistent and fresh flavor and the creamy and rich texture, even without fats. Easy preparation, as we use water and yoghurt at room temperature. The Frozen Yo+ STV is the product that the frozen yoghurt market was expecting.

FROZEN YO+ GREEK

The Greek yoghurt is famous in the world due to its creamy consistency and compactness. A rich and flavorful product, with some fats, but well-balanced for a healthy and natural diet. The Frozen Yo+ Greek version follows this principle and gives the operator the opportunity to prepare it in different ways, which were unimaginable until today: sticks, cakes, trays and biscuits to consume at the premise or comfortably at home. A different, rich and creamy frozen yoghurt for home consumption, a market segment that cannot be faced with standard products, as in the home freezers they would become hard and poorly flavored. A product that can be batched by mean of a soft serve machine or professional gelato freezer directly in the gelato tray, in order to obtain a yoghurt to serve with spoon or scoop, just like a tasteful “yoghurt gelato”, even with honey and walnuts according to the Greek tradition.

FROZEN YO+ WATER

A product to dilute simply with water and yoghurt.

SMOOTHIES BASE

The ideal product to prepare an icy yoghurt drink in a blender or in a slush maker. The dose changes depending on the application.



PRODUCT	USE (G/L)	CONF. (KG/N° BAGS)
FROZEN YO+	250	1,5 x 10
FROZEN YO+ W	400	1,5 x 8
FROZEN YO+ N	250	1,5 x 10
FROZEN YO+ GREEK	340	1,2 x 10
FROZEN YO+ LF	375	1,5 x 10
FROZEN YO+ STV	375	1,5 x 8
VEGANYO	480	1,3 x 8
SMOOTHIES BASE S	200	0,6 x 16



SOFT GELATO

A line of products specific for soft serve machines. Quality, rich definite flavours, quick and easy to use: these are our keywords for our soft gelato range.

CLASSICS

The quintessential Comprital soft serve gelato: creamy and soft in structure and flavour.

MILK FRUIT

Milk for rich and flavoursome gelati.

SORBET FRUIT

To be used only with water, for a light and authentic taste.

SPECIALS

Unique and sophisticated flavours.

BLACK MAMBA WITH CHARCOAL



PRODUCT		USE (G/L)	CONF. (KG/N° BAGS)
MILK FRUIT STRAWBERRY		400	1,6 x 8
STRAWBERRY SORBET		400	2 x 5
SOFT BLACK MAMBA ALMOND		400	1,4 x 8
SOFT BLACK MAMBA VANILLA		400	1,4 x 8
SOFT CHOCOLATE		400	1,6 x 8
SOFT CARAMEL MILK		400	1,6 x 8
SOFT VANILLA		400	1,6 x 8
SOFT YELLOW VANILLA		400	1,6 x 8
SOFT CREAM		400	1,6 x 8
SOFT PREMIUM CREAM		400	1,6 x 8
SOFT YOGURT		400	1,6 x 8
SUPERSOFT CREAM		325	1,3 x 8



Athenaeum Comprital is the best training centre for professional gelato-makers. A bright, high-tech, and accurately designed space close to Milan where you can redefine your creativity, where training becomes a personal and hands-on experience in the name of the future Italian gelato-making excellence. A school where knowhow and emotion become one, a place for dynamic and creative exchanges.

Athenaeum teachers are top ranking professionals, winners of some of the most prestigious international competitions. Personalities that have made gelato history thanks to their incessant quest for quality and innovation.



Knam



Fusto



Novelli



Di Biase



Tiscione



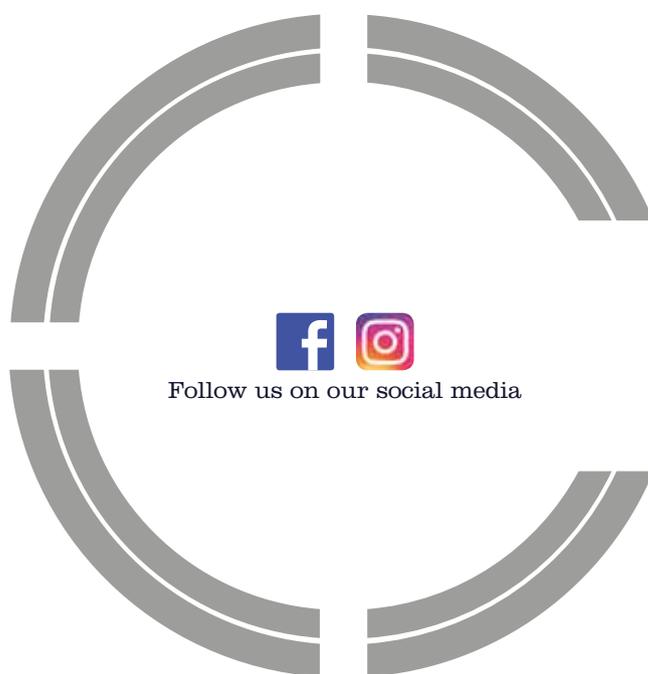
Mainardi



Isernia

Innovating tradition
to become the market reference
for customers, suppliers
and competitors.

Comprital is a company certified by BRC Global Standards, the leading programme in the world of safety and corporate quality used by more than 20,000 food companies in over 90 countries. The certification is issued by a network of high qualified auditors. The standard guarantees the uniformity of quality, operating and safety criteria and that the producer is in compliance with law obligations, but above all with a high standard of safety for the consumer. Today the BRC standards mean an access key for the supply by the most important international food groups.



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