

*Fugar products*



## OUR CHOICES

- Operate on the market with PROPRIETY, COHERENCE and PROFESSIONALISM, committing ourselves every day in doing our job in COMPLIANCE with quality manual and relative ISO 9001:2008 procedures, pursuing the excellence on company efficiency.
- Use exclusively no GMO (Genetically Modified Organism) raw materials derivatives.
- Comply with Reg. 1333/2008 "Food Additives". Our company policy make us prefer natural colorings and NOT use azo coloring as E102 / E104 / E110 / E122 / E124 / E129. On clients request, where natural coloring does not allow to reach the shade the customer is accustomed to, is available the alternative containing azo colorings with label comply with Reg. 1333/2008. Those references are marked on catalogue with the symbol \*A\*.


## OUR COMMITMENT

- Offer a wide range of GLUTEN FREE references.
- Adopt severe procedures in selecting suppliers and strict controls in acceptance and during the whole production process.
- Send to clients, together with sale documents, the specifications (technical/allergens sheet) of Fugar products.
- Realize INFORMATIVE NOTES for clients with the aim of keeping them constantly informed and updated about normative obligations and food alerts concerning our sector.

## HALAL CERTIFICATION



Achieved in August 2013, thanks to the authority of Halal certification, which guaranteed the compliance of our products to Islamic Shari'ah. This certification is not only the result of months of Research & Development, but above all it represents our desire of learning, interiorising the cultural heritage of our customers and our constant commitment to satisfy their needs. All Fugar staff is, first of all, a great supporter of ethical principles and of human values. Respect of cultural heritage is for us the basis of our way of doing business.

 = Product certified Halal Italia.


## VEGAN CERTIFICATION



A few years ago we focused our Research & Development on studying products that do not contain milk and ingredients of animal origin, in line with who follows a vegan diet.

The ólvi line born with this reason and also Nonna Lella, which is the Hazelnut and Cocoa cream, the Negro Amargo chocolate in powder and many other references, in addition to the spreadable creams of Coronelli.

Today all these products have the certification VEGANOK.

 = Product certified VEGANOK.


## ORGANIC CERTIFICATION



Keeping up with the trends and in line with the values of Quality, Constant Improvement and Transparency, Fugar wanted to enrich its already wide range of products with a whole organic line.

Our R&D Department carries out a daily selection on suppliers, incoming raw materials supplies and acts in order to guarantee our customers the best qualitative standard possible.

Our organic range of products is guaranteed, controlled and certified by CCPB (Association for the Control of Organic Products), an association able to control and certificate, licensed by the Italian Ministry of Agricultural, Forest and Food Policies.

 = Product certified Organic.

## ISO 9001:2008 CERTIFICATION



Since 1998, Fugar has adopted a quality system ISO 9000, with the aim to realize an organization which holds full control over all human, technical and management components, able to determine the quality of our products and services. All processes, as Research & Development, supplying, production, sales and post sales assistance follow specific procedures, which are constantly checked and monitored by internal and external audit, carried out by DNV (DET NORSKE VERITAS) inspectors, who help us to maintain our system constantly involved and stimulated; improving day by day our performances.

 = New product

**FUGAR<sup>®</sup>**  
**PRODUZIONE**

---

QUALITY HAS  
A NEW COLOR:  
THE FUGAR  
BLACK



---

FUGAR PRODUZIONE S.P.A. VIA DOGANA, 1430 . VERUCCHIO (RN) . ITALY  
PH. +39 (0)541 679470 . FAX +39 (0)541 677456 . WWW.FUGAR.IT . ESTERO@FUGAR.IT





# SKIMMED MILK IN POWDER

The first and unique totally  
Italian milk in powder...  
Also in our ice-cream bases!





# ICE-CREAM BASES


## BASES ENRICHED WITH MILK PROTEINS

For white and yellow ice-cream mixes, with italian powdered milk.



		Content	Packaging
40068	<b>CREAM MILK FLAVOUR</b> Hot Process. Recommended dose: 38 g per 1 kg of mix base.	kg 3 each	6 bags
40305	<b>SUPERCINQUANTA MILK FLAVOUR</b> Hot Process. Recommended dose: 38 g per 1 kg of mix base.	kg 3 each	6 bags
40653	<b>EXPO 50 MILK FLAVOUR</b> Hot Process. Recommended dose: 38 g per 1 kg of mix base.	kg 3 each	6 bags
40070	<b>PANNA CREAM FLAVOUR</b> Hot/cold process. Recommended dose: 38 g per 1 kg of mix base.	kg 3 each	6 bags
40866	<b>LONGARONE 50 CREAM FLAVOUR</b> Hot/cold process. Recommended dose: 40 g per 1 kg of mix base.	kg 3 each	6 bags
40306	<b>LONGARONE 50 MILK FLAVOUR</b> Hot/cold process. Recommended dose: 40 g per 1 kg of mix base.	kg 3 each	6 bags
40832	<b>LONGARONE 50 VANILLA FLAVOUR</b> Hot/cold process. Recommended dose: 40 g per 1 kg of mix base.	kg 3 each	6 bags
40814	<b>SUPERPANNA CREAM FLAVOUR</b> Hot Process. Recommended dose: 75 g per 1 kg of mix base.	kg 3 each	6 bags
40245	<b>SUPERCENTO MILK FLAVOUR</b> Hot Process. Recommended dose: 75 g per 1 kg of mix base.	kg 3 each	6 bags
40815	<b>UOVOCREM</b> Made with pasteurized egg yolk in powder. Hot process. Recommended dose: 75 g per 1 kg of mix base.	kg 3 each	6 bags
41437	<b>BASEMIA 160 MILK FLAVOUR</b> Hot process. Recommended dose: 100 g per 1 kg of mix base.	kg 3 each	6 bags
40816	<b>STABILPANNA CREAM FLAVOUR</b> Hot process. Recommended dose: 100 g per 1 kg of mix base.	kg 3 each	6 bags
41536	<b>PARADISE BASE MILK FLAVOUR</b> Hot process. Recommended dose: 200 g per 1 kg of mix base.	kg 4 each	6 bags
41655	<b>ZOE BASE MILK FLAVOUR</b> Hot Process. Recommended dose: 75 g per 1 kg of mix base.	kg 3 each	6 bags
41441	<b>BASE DEGLI ANGELI</b> Complete base. Just add milk and cream. Hot process. Recommended dose: 10 l of whole fresh milk, 2 l of fresh cream, 4 kg of mix base.	kg 4 each	6 bags
41683	<b>TACHYS BASE</b> Complete base. Just add water and cream. Hot process. Recommended dose: 534 g of water, 166 g of cream, 300 g of mix base.	kg 3 each	6 bags
41748	<b>E-FREE BASE</b> Without additives nor flavourings. Hot process. Recommended dose: 240 g E-Free Base, 620 g of whole fresh milk, 140 g of fresh cream.	kg 3 each	6 bags

## BASES ENRICHED WITH HYDROGENATED VEGETABLE FATS



For white and yellow ice-cream mixes, with italian milk powder.

		Content	Packaging
41117	<b>EUROFUGAR 100 CREAM FLAVOUR</b>  Hot/cold process. Recommended dose: 75 g per 1 kg of mix base.	kg 3 each	6 bags
41146	<b>EUROLATTE 100 MILK FLAVOUR</b> Hot/cold process. Recommended dose: 75 g per 1 kg of mix base.	kg 3 each	6 bags
40291	<b>INSUPERABILE 100 CREAM FLAVOUR</b> Hot/cold process. Recommended dose: 75 g per 1 kg of mix base.	kg 3 each	6 bags
40279	<b>INSUPERABILE 100 MILK FLAVOUR</b> Hot/cold process. Recommended dose: 75 g per 1 kg of mix base.	kg 3 each	6 bags
40786	<b>INSUPERABILE 150 MILK FLAVOUR</b> Hot/cold process. Recommended dose: 115 g per 1 kg of mix base.	kg 3 each	6 bags
41126	<b>EUROPANNA 200 CREAM FLAVOUR</b> Hot/cold process. Recommended dose: 150 g per 1 kg of mix base.	kg 3 each	6 bags

## BASES FOR FRUIT ICE-CREAM

		Content	Packaging
40066	<b>LONGARONE 50 FOR FRUIT</b>  Cold process. Recommended dose: 50 g per 1 litre of milk or water.	kg 3 each	6 bags
41125	<b>FRUIT F/C 50</b>  Cold process. Recommended dose: 50 g of base, 1 litre of water, 300 g of sugar.	kg 3 each	6 bags
40062	<b>FRUIT CR/100</b> Cold process. Recommended dose: 100 g of base, 1 litre of water, 320 g of sugar.	kg 3 each	6 bags
40818	<b>STABILFRUTTA</b> Cold process. Recommended dose: 150 g per 1 litre of milk or water.	kg 3 each	6 bags

## NEUTRO

		Content	Packaging
40372	<b>NEUTRO FOR HOT PROCESS</b>	kg 1 each	6 bags
40071	<b>NEUTRO FOR HOT PROCESS</b> Hot process. Ideal for creams ice-cream. Recommended dose: 4/6 g for 1 litre of milk.	kg 3 each	6 bags
40373	<b>NEUTRO FOR COLD PROCESS</b>	kg 1 each	6 bags
40072	<b>NEUTRO FOR COLD PROCESS</b> Cold process. Ideal for fruit ice-cream. Recommended dose: 4/6 g for 1 litre of milk or water.	kg 3 each	6 bags
40854	<b>NEUTRO HOT-COLD</b>	kg 1 each	6 bags
40390	<b>NEUTRO HOT-COLD</b> Hot/cold process. Recommended dose: 4/6 g per 1 litre of milk.	kg 3 each	2 bags
40583	<b>NEUTRO 2000 HOT-COLD PROCESS</b>  Hot/cold process. Recommended dose: 4/6 g per 1 litre of milk.	kg 3 each	6 bags
41732	<b>VEGAN NEUTRO</b>  Hot/cold process. Recommended dose: 30 g per 1 litre of mix base.	kg 3 each	6 bags





## INTEGRATORS AND SUGARS

		Content	Packaging
41118	<b>FORZALATTE®</b> Protein integrator for ice-cream bases.	kg 3 each	6 bags
40986	<b>GLUCOGEL</b> Syrup BÈ 43 glucose based.	kg 13 each	2 buckets
41182	<b>GLUCODRY</b> Glucose in powder.	kg 3 each	6 bags
40499	<b>ISOMALT</b> Mix of low sweetening saccharides.	kg 5 each	2 buckets
41481	<b>FRUX</b> Mix of fructose and inulin. Ideal to keep the gelato creamier and soft.	kg 3 each	6 bags
41527	<b>SUGARFUGAR</b> Mix of maple syrup, agaves syrup, rice syrup and acacia honey.	kg 6 each	2 buckets

## MILK IN POWDER AND CONCENTRATED MILK

The first and unique totally italian milk in powder, exclusively distributed in Italy by Fugar:  
an added value for ice-creams and confectionery production in which it will be used.

in collaboration with:  
**inalpi**  
LATTERIE  
OGNI GIORNO DAL BUON LATTE

		Content	Packaging
41512	<b>SKIMMED MILK IN POWDER</b>	kg 1 each	12 bags
41513	<b>SKIMMED MILK IN POWDER</b>	kg 25	1 sack
<hr/>			
41712	<b>CONCENTRATED SUGARED MILK</b>	kg 5 each	2 tins



Complete base.  
It's not necessary add milk  
and cream: the fatty part  
is already contained in ólvi®.










SINCE 2012  
THE FIRST ITALIAN  
VEGAN OK ICE-CREAM









# BASE FOR ICE-CREAM - ÓLVI® LINE

- It only contains emulsifiers that are naturally present in olive oil and necessary to balance ice-cream;
- Without allergens;
- It does not contain MILK and derivatives;
- It does not contain GLUTEN;
- It does not contain hydrogenated vegetable fats;
- It does not contain fats or ingredients of animal origin;
- Suitable for a "Vegan" diet, certified VeganOK;
- It does not contain saccharose;
- It contains inulin, a vegetable fiber that regulates the balance of intestinal flora and helps to improve the aspect and the texture of the products;
- It is simple and quick to use, you just need to add water to olvi.

		Content	Packaging
41475	 <b>ólvi® BASE</b>   It only contains fructose, sugar naturally included inside the fruit with a double sweetener power than the saccharose and therefore with a less calorie count.	kg 1,1 each	12 bags
41476	 <b>ólvi®</b>   Olive oil lipidic integrator.	kg 1 each	7 bottles
41477	 <b>ólvi® KIT</b>   Complete base composed by one part in powder (ólvi® base) and the other part by an olive oil lipidic liquid integrator. Hot/cold process. Recommended dose: mix 1,1 kg of ólvi® base, 240 g of ólvi® + 2,6 l of water.	kg 5,4 each	4 bags of base + 1 bottle

		Content	Packaging
41506	 <b>ólvi® FRUIT BASE</b> 	kg 1 each	12 bags
41507	 <b>ólvi® FRUIT</b>  Complete base composed by one part in powder (ólvi® fruit base) and the other part by an olive oil lipidic liquid integrator with an aromatic infusion of citrus fruits (ólvi® fruit). Hot/cold process. Recommended dose: mix 1 kg of ólvi® fruit base, 120 g of ólvi® fruit + 1 l of water + 2 kg of fruit.	kg 1 each	7 bottles

**FUGAR<sup>®</sup>**  
**PRODUZIONE**  
*linea biologica*

ORGANIC HAS  
A NEW COLOR:  
THE FUGAR  
WHITE









FUGAR PRODUZIONE S.P.A. VIA DOGANA, 1430 . VERUCCHIO (RN) . ITALY  
PH. +39 (0)541 679470 . FAX +39 (0)541 677456 . [WWW.FUGAR.IT](http://WWW.FUGAR.IT) . [ESTERO@FUGAR.IT](mailto:ESTERO@FUGAR.IT)






# ORGANIC LINE

## BASES AND INTEGRATORS

		Content	Packaging
41660	<b>FRUIT BASE</b>  Cold process. Recommended dose: 1 kg of base, 700 g of water, 1,8 kg of fleshy fruit.	kg 3 each	6 bags
41661	<b>BASE FOR DRIED FRUIT</b>  Cold process. Recommended dose: 900 g of base, 2,6 kg of organic milk, 350 of organic oily paste.	kg 2,7 each	6 bags
41669	<b>CONCA D'ORO BASE</b>  Cold process. Recommended dose for lemon: 1,2 kg of base, 1,450 kg of water, 850 g of organic lemon juice. For other citrus fruits: 1,2 kg of base, 1 kg of water, 1,5-1,7 kg of organic juice.	kg 1,2 each	12 bags
41662	<b>ORGANIC BASE</b>  Hot process. Recommended dose: 100 g per 1 kg of mix base.	kg 3 each	6 bags
41663	<b>COMPLETE ORGANIC BASE</b>  Hot process. Recommended dose: 250 g per 1 kg of mix base.	kg 4 each	6 bags
41672	<b>SUGARMIX BIO</b>  Organic liquid integrator of agaves and maple syrup.	kg 1,5 each	7 bottles

## CREAMY PASTES










		Content	Packaging
41667	<b>ALMOND</b>  Recommended dose: 80/100 g per 1 kg of mix base.	kg 3 each	4 tins
41665	<b>HAZELNUT TONDA GENTILE TRILOBATA</b>  Recommended dose: 80/100 g per 1 kg of mix base.	kg 3 each	4 tins
41675	<b>PISTACHIO SMERALDO</b>  Recommended dose: 80/100 g per 1 kg of mix base.	kg 3 each	4 tins

## COCOA AND DEHYDRATED BERRIES

		Content	Packaging
41671	<b>ORGANIC COCOA</b>  Cocoa 20/22. Dosage at will.	kg 1 each	12 bags
41729	<b>ORGANIC GOJI BERRIES</b>  Berries naturally dehydrated under the sun.	kg 0,850 each	2 jar

## COMPLETE LINE

Cold process, pasteurization is not necessary.

		Content	Packaging
41678	<b>GOJI BERRIES</b>   Recommended dose: mix 1 bag of product with 2,7 kg of water.	kg 1,4 each	12 bags
41681	<b>WHOLEWHEAT BISCUIT</b>  Recommended dose: mix 1 bag of product with 2,750 kg of organic milk.	kg 1,250 each	12 bags
41682	<b>BISCUIT WITH MILK AND HONEY</b>  Recommended dose: mix 1 bag of product with 2,8 kg of organic milk.	kg 1,2 each	12 bags
41679	<b>COFFEE</b>  Recommended dose: mix 1 bag of product with 2,8 kg of organic hot milk.	kg 1,2 each	12 bags
41666	<b>CHOCOLATE</b>  Recommended dose: mix 1 bag of product with 2,750 kg of organic milk	kg 1,250 each	12 bags
41658	<b>LIQUORICE</b>  Recommended dose: mix 1 bag of product with 2,8 kg of organic hot milk.	kg 1,2 each	12 bags
41659	<b>VANILLA</b>  Recommended dose: mix 1 bag of product with 2,8 kg of organic hot milk.	kg 1,2 each	12 bags
41656	<b>GINGER</b>  Recommended dose: mix 1 bag of product with 2,8 kg of organic hot milk.	kg 1,2 each	12 bags





# PASTES

## CREAMY PASTES

Compound ingredients in paste for ice-cream parlor and pastry productions.

		Content	Packaging
41262	<b>ALIBABÀ</b> Babà flavour, with pieces. Recommended dose: 180/200 g per 1 kg of base.	kg 3 each	4 buckets
41455	<b>AMARETTO</b> Recommended dose: 80/100 g per 1 kg of base.	kg 3 each	4 buckets
40587 	<b>BAISERBLANC® - TOP QUALITY</b>  White Gianduia with roasted hazelnut quarters. Recommended dose: 150 g per 1 kg of base.	kg 5 each	2 tins
41580	<b>BISCUIT PASTE - VANILLA FLAVOUR</b> Recommended dose: 60/80 g per 1 kg of base.	kg 3 each	4 tins
41581	<b>BISCUIT PASTE - COCOA FLAVOUR</b> Recommended dose: 100/140 g per 1 kg of base.	kg 2,5 each	4 tins
40048	<b>COFFEE</b>  Recommended dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
40658	<b>WHITE COFFEE</b>  Recommended dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
41646 	<b>CAFFÈ SPECIALE - TOP QUALITY</b>	kg 1,2 each	12 buckets
40972	<b>CAFFÈ SPECIALE - TOP QUALITY</b>	kg 3 each	4 buckets
40638	<b>CAFFÈ SPECIALE - TOP QUALITY</b>  More than 50% of arabica coffee. Recommended dose: 40 g per 1 kg of base	kg 5,5 each	2 tins
41261	<b>CINNAMON</b>  Recommended dose: 100 g per 1 kg of base.	kg 3 each	4 tins
41263	<b>CASSATA WITH RICOTTA</b> Product with fresh sheep ricotta cheese, candied citron and orange peels. Recommended dose: 150/200 g per 1 kg of base.	kg 3 each	4 buckets
40942 	<b>CASSATA DEI CAMPIONI - TOP QUALITY</b> Completely natural prdouct, made of noble raw materials: fresh sheep ricotta cheese, candied citron and orange peels, vanilla berries extract and lemon and orange infusion. Recommended dose: 150/200 g per 1 kg of base.	kg 5,5 each	2 tins
40364	<b>CHOCOLATE</b>  Recommended dose: 100/120 g per 1 kg of base.	kg 5,5 each	2 buckets
40470 	<b>CREME BAISER WITH HAZELNUT TONDA GENTILE TRILOBATA VARIETY - TOP Q.</b> Bitter gianduia with roasted hazelnut quarters. Recommended dose: 150 g per 1 kg of base	kg 5,5 each	2 tins
40046	<b>CREME BAISER</b> Gianduia with roasted hazelnut quarters. Recommended dose: 150 g per 1 kg of base	kg 5,5 each	2 tins
40149	<b>CREME BAISER -SWEET</b> Sweet gianduia with roasted hazelnut quarters. Recommended dose: 200/250 g per 1 kg of base.	kg 5,5 each	2 tins
40007	<b>CRÈME CARAMEL</b>  Recommended dose: 100 g per 1 kg of base.	kg 5,5 each	2 tins
40050	<b>CROCCANTINO WITH RUM</b> With fine grains of brittle. Recommended dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
41680	<b>CUBAITA</b> Product made with honey, almonds and pistachios. Recommended dose: 100/130 g for 1 kg of base.	kg 2,5 each	4 tins



# MASCARPONE

Completely natural!

Realized with fresh mascarpone  
cheese and pasteurized egg yolk.

## CREAMY PASTES

		Content	Packaging
41644	GIANDUIA	kg 1,2 each	12 buckets
40052	GIANDUIA	kg 5,5 each	2 tins
	H Made with cocoa and hazlenuts. Reccomended dose: 80/100 g per 1 kg of base.		
40973	BITTER GIANDUIA - TOP QUALITY	kg 3 each	4 buckets
40492	BITTER GIANDUIA - TOP QUALITY	kg 5,5 each	2 tins
	Made with cocoa 22/24 and hazelnut Tonda Gentile Trilobata. Reccomended dose: 80/100 g per 1 kg of base.		
40053	BITTER GIANDUIA	kg 5,5 each	2 tins
	Made with cocoa and hazelnuts. Reccomended dose: 80/100 g per 1 kg of base.		
40707	WHITE GIANDUIA	kg 5,5 each	2 tins
	H Made with hazelnut and cocoa butter. Reccomended dose: 100/130 g per 1 kg of base.		
41268	GRAND ORANGE®	kg 3 each	4 buckets
	Orange brandy flavour. Reccomended dose: 80/100 g per 1 kg of base.		
41568	GUMMY GUMMY	kg 5,5 each	2 buckets
	H Bubble gum flavour. Reccomended dose: 80/100 g per 1 kg of base.		
41673	GUMMY GUMMY BLUE	kg 5,5 each	2 buckets
	H Bubble gum flavour. Reccomended dose: 80/100 g per 1 kg of base.		
41272	LIQUORICE	kg 3 each	4 tins
	Reccomended dose: 100 g per 1 kg of base.		
40012	MALAGA	kg 5,5 each	2 buckets
	With raisins. Reccomended dose: 100 g per 1 kg of base.		
40151	MALAGA IN	kg 5,5 each	2 buckets
	With sultana raisins. Reccomended dose: 100 g per 1 kg of base.		
41457	SWEET ALMOND	kg 3 each	4 buckets
	H Reccomended dose: 80/100 g per 1 kg of base.		
41652	ALMOND - 100% PURE- TOP QUALITY	kg 1,1 each	12 buckets
40440	ALMOND - 100% PURE- TOP QUALITY	kg 5,5 each	2 tins
	H Product realized exclusively with top quality almonds.		
	Golden medal winner as best almond compound ingredient awarded by Italian Master Pastry Chefs Academy.		
	Reccomended dose: 80/100 g per 1 kg of base.		
40496	MANDORLONE	kg 5,5 each	2 tins
	With almond grains. Reccomended dose: 100/120 g per 1 kg of base.		
40430	BLUE SEA	kg 5,5 each	2 buckets
	Smurf flavour. Reccomended dose: 80/100 g per 1 kg of base.		
40014	CHESTNUT	kg 5,5 each	2 buckets
	H With candied chestnuts. Reccomended dose: 80/100 g per 1 kg of base.		
40489	MASCARPONE (TIRAMISÙ) - TOP QUALITY	kg 5,5 each	2 buckets
	Completely natural product, fresh mascarpone cheese and pasteurized egg yolk based.		
	Reccomended dose: 150/180 g per 1 kg of base.		
40303	TIRAMISÙ	kg 5,5 each	2 buckets
	Whole pasteurized egg, mascarpone cheese and coffee based product.		
	Reccomended dose: 150 g per 1 kg of base.		













# HAZELNUT TONDA GENTILE 100% PURE

100% pure product.

Realized exclusively with Hazelnut variety  
Tonda Gentile. Golden medal winner  
as best hazelnut awarded by  
Italian Master Pastry Chefs Academy.



## CREAMY PASTES

		Content	Packaging
40437	MINT Recommened dose: 50 g per 1 kg of base.	kg 5,5 each	2 buckets
41260	WHITE MINT Without colorings. Recommened dose: 80/100 g per 1 kg of base.	kg 3 each	4 buckets
41645	WALNUT	kg 1,2 each	12 buckets
40049	WALNUT  With grains. Recommened dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
41647	 HAZELNUT TONDA GENTILE TRILOBATA - 100% PURE - TOP QUALITY	kg 1 each	12 buckets
41488	HAZELNUT TONDA GENTILE TRILOBATA - 100% PURE - TOP QUALITY	kg 3 each	4 buckets
40464	HAZELNUT TONDA GENTILE TRILOBATA - 100% PURE - TOP QUALITY 100% Pure product realized exclusively with hazelnut Tonda Gentile Trilobata. <b>Golden medal</b> winner as best hazelnuts purée awarded by Italian Master Pastry Chefs Academy. Recommened dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
41648	 GRAN NOCCIOLA (HAZELNUT) - 100% PURE - TOP QUALITY	kg 1 each	12 buckets
40056	GRAN NOCCIOLA (HAZELNUT) - 100% PURE- TOP QUALITY  100% Pure product realized with chosen hazelnuts. <b>Dark roasting.</b> Recommened dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
41649	 GRAN NOCCIOLA (HAZELNUT) - 100% PURE - TOP QUALITY	kg 1 each	12 buckets
41224	GRAN NOCCIOLA (HAZELNUT) - 100% PURE- TOP QUALITY 100% Pure product realized with chosen hazelnuts. <b>Light roasting.</b> Recommened dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
41225	HAZELNUT - 100% PURE 100% Pure product. <b>Light roasting.</b> Recommened dose: 80/100 g per 1 kg of base.	kg 5 each	2 tins
40853	HAZELNUT - 100% PURE	kg 5 each	2 tins
40678	HAZELNUT - 100% PURE  100% Pure product. <b>Dark roasting.</b> Recommened dose: 80/100 g per 1 kg of base.	kg 10 each	2 buckets
41730	HAZELNUT KROCK 100% Pure product. <b>Hazelnut krock.</b> Recommened dose: 100/150 g per 1 kg of base.	kg 1 each	12 buckets
40460	NOCCIOLATA AMERICANA (PEANUT)  100% American peanuts. Recommened dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
40878	PANNACOTTA Recommened dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 buckets
41650	 PINE NUTS - 100% PURE- TOP QUALITY	kg 1,1 each	12 buckets
41486	PINE NUTS - 100% PURE- TOP QUALITY	kg 3 each	4 buckets
40388	PINE NUTS - 100% PURE- TOP QUALITY  100% Pure product <b>Golden medal</b> winner as best pine nuts purée awarded by Italian Master Pastry Chefs Academy. Recommened dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
41274	PINOLATA® Pasteurized egg yolk, cocoa butter and whole pine nuts based product. Recommened dose: 130 g per 1 kg of base.	kg 3 each	4 buckets





# PISTACHIO SMERALDO®

100% pure product.

With aflatoxins certificate of  
analysis made on each batch.

Golden medal winner as  
best pistachio paste awarded by  
Italian Master Pastry Chefs Academy.



## CREAMY PASTES

		Content	Packaging
41497 	PISTACHIO SMERALDO® - 100% SICILIAN - TOP QUALITY	kg 3 each	4 buckets
40471	PISTACHIO SMERALDO® - 100% SICILIAN - TOP QUALITY	kg 5,5 each	2 tins
100 % Pure Product. Accompanied by aflotoxins analysis certificate. Golden medal winner as best pistachio paste awarded by Italian Master Pastry Chefs Academy. Reccomended dose: 70/80 g per 1 kg of base.			
41664 	PISTACHIO SMERALDO® - 100% SICILIAN - TOP QUALITY	kg 1,1 each	12 buckets
40706	PISTACHIO SMERALDO® - 100% SICILIAN - TOP QUALITY	kg 5,5 each	2 tins
100% Pure product <b>without colorings</b> . Accompanied by aflotoxins analysis certificate. Reccomended dose: 70/80 g per 1 kg of base.			
41417 	PISTACHIO SMERALDO® - 100% SICILIAN *A* - TOP QUALITY	kg 5,5 each	2 tins
100% Pure product. Accompanied by aflotoxins analysis certificate. Reccomended dose: 70/80 g per 1 kg of base			
41489 	PISTACHIO - 100% PURE - TOP QUALITY	kg 3 each	4 buckets
40702	PISTACHIO - 100% PURE - TOP QUALITY	kg 5,5 each	2 tins
100 % Pure Product. Accompanied by aflotoxins analysis certificate. Reccomended dose: 70/80 g per 1 kg of base.			
41651 	PISTACCHIO PURO 100% - TOP QUALITY	kg 1,1 each	12 buckets
40586	PISTACCHIO PURO 100% - TOP QUALITY	kg 5,5 each	2 tins
 100% Pure product <b>without colorings</b> . Accompanied by aflotoxins analysis certificate. Reccomended dose: 70/80 g per 1 kg of base.			
41416 	PISTACHIO - 100% PURE *A* - TOP QUALITY	kg 5,5 each	2 tins
100 % Pure Product. Accompanied by aflotoxins analysis certificate. Reccomended dose: 70/80 g per 1 kg of base.			
40598 	PISTACHIO WITH GRAINS - 100% PURE - TOP QUALITY	kg 5,5 each	2 tins
100 % Pure Product. Accompanied by aflotoxins analysis certificate. Reccomended dose: 70/80 g per 1 kg of base.			
41419 	PISTACHIO WITH GRAINS - 100% PURE *A* - TOP QUALITY	kg 5,5 each	2 tins
100 % Pure Product. Accompanied by aflotoxins analysis certificate. Reccomended dose: 70/80 g per 1 kg of base.			
40731 	QUEEN OF SABA PISTACHIO - 100% PURE	kg 5,5 each	2 tins
 100 % Pure Product. Accompanied by aflotoxins analysis certificate. Reccomended dose: 70/80 g per 1 kg of base.			
40408	PISTACHIO	kg 5,5 each	2 tins
Reccomended dose: 80/100 g per 1 kg of base.			
41487 	PRALINONE® - TOP QUALITY	kg 3 each	4 buckets
40042	PRALINONE® - TOP QUALITY	kg 5,5 each	2 tins
 Almonds and hazelnuts based product, with pieces of caramelised almonds. Reccomended dose: 130 g per 1 kg of base.			
40353	RICE	kg 5,5 each	2 buckets
Cream based product with rice grains. Reccomended dose: 250 g per 1 kg of base.			
40021	ROSE	kg 5,5 each	2 buckets
Reccomended dose: 80/100 g per 1 kg of base.			
41791 	SWEET CRUST	kg 3 each	4 buckets
Taste like spicy biscuit "Speculoos". Reccomended dose: 80/100 g per 1 kg of base.			
41247	SUSANNA®	kg 3 each	4 buckets
Enhancer cream flavour. Reccomended dose: 30 kg per 1 kg of white base.			

\*A\* = AZO colorings (E102, E104, E110, E122, E124, E129). See "our choices" page 2.





# TOFFEE




Tasteful and strong paste  
as the famous candy.



## CREAMY PASTES

		Content	Packaging
40303	<b>TIRAMISÙ</b> Pasteurized whole egg, mascarpone cheese and coffee based product. Recommended dose: 150 g per 1 kg of base.	kg 5,5 each	2 buckets
41424	 <b>TOFFEE - TOP QUALITY</b>  Toffee flavour. Recommended dose: 150/200 g per 1 kg of base.	kg 5,5 each	2 buckets
41653	<b>TORRONCINO</b>	kg 1,1 each	12 buckets
40058	<b>TORRONCINO</b>  With nougat grains. Recommended dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
40593	<b>NOUGAT T.T.</b> Traditional nougat in dry grains. Recommended dose: 100/150 g per 1 kg of base.	kg 5,5 each	2 buckets
41654	<b>VANILLA IN</b>	kg 1,3 each	12 buckets
40051	<b>VANILLA IN</b> With extract and vanilla berry. Recommended dose: 80/100 g per 1 kg of base.	kg 5,5 each	2 tins
41279	<b>VANILLA 30</b>	kg 3 each	4 buckets
40667	<b>VANILLA 30</b> With extract and vanilla berry. Recommended dose: 30 g per 1 kg of base.	kg 5,5 each	2 tins
40348	 <b>ZABAGLIONE - TOP QUALITY</b> Pasteurized egg yolk, superior Marsala, vanilla berries extract based product. <b>Without colorings.</b> Recommended dose: 100/150 g per 1 kg of base.	kg 5,5 each	2 buckets
40059	 <b>SPECIAL ZABAGLIONE - TOP QUALITY</b> Pasteurized egg yolk, superior Marsala, vanilla berries extract based product. <b>Natural colorings.</b> Recommended dose: 100/150 g per 1 kg of base..	kg 5,5 each	2 buckets
40379	 <b>CONCENTRATED ZABAGLIONE - TOP QUALITY</b> Pasteurized egg yolk, superior Marsala, vanilla berries extract based product. Recommended dose: 80/120 g per 1 kg of base.	kg 5,5 each	2 buckets
40257	<b>ZABAGLIONE IN</b> Pasteurized egg yolk, fine Marsala, vanilla berries extract based product. Recommended dose: 100/120 g per 1 kg of base.	kg 5,5 each	2 buckets
40022	<b>ZUPPA INGLESE</b> Recommended dose: 100 g per 1 kg of base.	kg 5,5 each	2 buckets
40592	<b>ZUPPA INGLESE</b> Liquid flavouring extract. Recommended dose: 20 g per 1 kg of base.	kg 1,5 each	6 bottles

## SALTY PASTES

		Content	Packaging
41577	 <b>SALTY PEANUTS</b> Pure product, with pieces and sweet salt coming from Cervia. Recommended dose: 100/150 g per 1 kg of base.	kg 3 each	4 buckets
41578	 <b>SALTY PISTACHIO</b> Pure product, with pieces and sweet salt coming from Cervia. Recommended dose: 100/150 g per 1 kg of base.	kg 3 each	4 buckets
41579	 <b>SALTY ALMOND</b> Pure product, with pieces and sweet salt coming from Cervia. Recommended dose: 100/150 g per 1 kg of base.	kg 3 each	4 buckets

N.B. Both references **40593 TORRONE T.T.** and **40592 ZUPPA INGLESE** are not creamy pastes. Fugar recommends them to enrich your creations.

# COMPLETE LINE

## CREAMS

Products in powder made with freeze-dried and dehydrated ingredients, suitable for soft ice-cream.

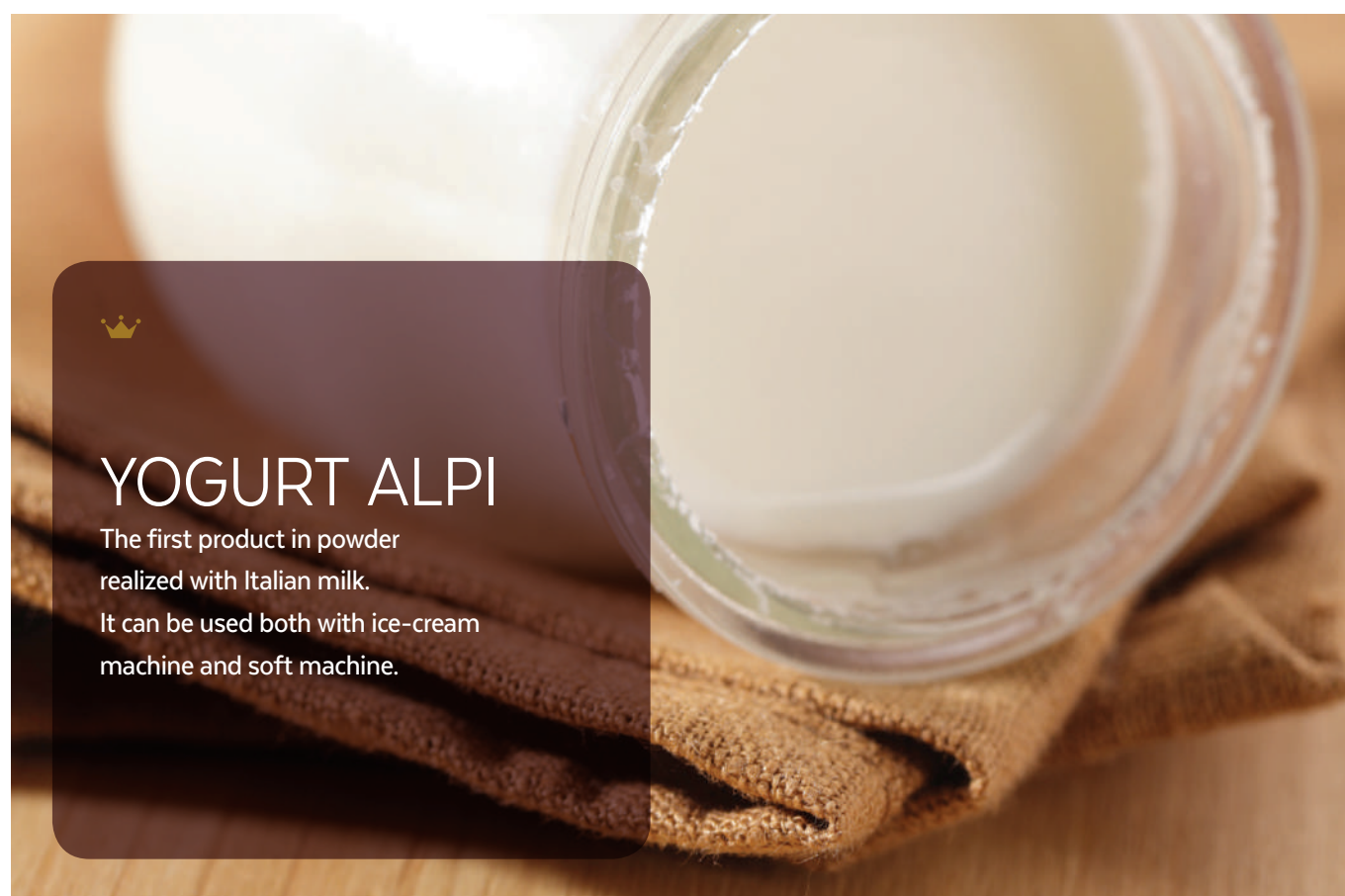
		Content	Packaging
41739	<b>FAIRY DUST</b> Recommened dose: mix 1 bag of product with 2,4 kg of whole milk and 0,8 kg of fresh cream.	kg 1,1 each	12 bags
41740	<b>STAR WARRIOR</b> Recommened dose: mix 1 bag of product with 2,4 kg of whole milk and 0,8 kg of fresh cream.	kg 1,1 each	12 bags
41734	<b>CHEESECAKE</b> Recommened dose: mix 1 bag of product with 3 l of whole milk.	kg 1,2 each	12 bags
41421	<b>CHOCOLATE</b> Recommened dose: mix 1 bag of product with 1,25 l of water and 1,25 l of whole milk.	kg 1,25 each	12 bags
41241	<b>CINNAMON CHOCOLATE</b> Recommened dose: mix 1 bag of product with 1,25 l of water and 1,25 l of whole milk.	kg 1,25 each	12 bags
41725	<b>WHITE CHOCOLATE</b> Recommened dose: mix 1 bag of product with 2,5 l of whole milk and 0,5 kg of fresh cream. Pasteurize and put into ice-cream machine.	kg 1,1 each	12 bags
41537	<b>CHOCOLATE NEGRO AMARGO</b>  Recommended dose: emulsify with a stick blender 1,5 kg of product with 2 l of hot water.	kg 1,5 each	12 bags
41733	<b>MANNA</b> Recommened dose: mix 1 bag of product with 3 l of whole milk.	kg 1,2 each	12 bags
41227	<b>LIQUORICE</b> Recommened dose: mix 1 bag of product with 1,25 l of water and 1,25 l of whole milk.	kg 1,25 each	12 bags
41668	<b>MASCARPONE</b> Recommened dose: mix 40 g per 1 kg of base or whipped cream.	kg 2 each	6 bags
41229	<b>MINT</b> Recommened dose: mix 1 bag of product with 1,25 l of water and 1,25 l of whole milk.	kg 1,25 each	12 bags



## YOGURT & SOFT LINE

Products in powder suitable for soft ice-cream.

		Content	Packaging
40699	<b>YOGURT</b> <b>H</b> Recommended dose: 30 g per 1 kg of base.	kg 0,8 each	6 bags
41723	<b>COMPLETE YOGURT</b> Cold process. Recommended dose: mix 1 bag of product with 3 l of whole milk.	kg 1,2 each	12 bags
41724	<b>YOGURT WORLD 30</b> Cold process. Recommended dose: 30 g per 1 kg of base.	kg 1,2 each	12 bags
41509	<b>YOGURT ALPI</b> The first product in powder made with Italian milk. Recommended dose for batch-freezer: mix 350 g of Yogurt Alpi with 1 l of whole milk. Recommended dose for soft machine: mix 1 bag of Yogurt Alpi with 4,5/5 l of whole milk. (See label for detailed instructions).	kg 1,4 each	12 bags
41128	<b>EUROYOGURT</b> <b>H</b> Recommended dose for batch-freezer: mix 350 g of Euroyogurt with 1 l of whole milk. Recommended dose for soft machine: mix 1 bag of Euroyogurt with 4,5/5 l of whole milk. (See label for detailed instructions).	kg 1,4 each	12 bags
41594	<b>SOFFICI DOLCEZZE - CHOCOLATE</b> Recommended dose for soft machine: mix 1 bag of product with 400 g of fresh cream and 3,15 kg of fresh milk. (See label for detailed instructions).	kg 1,45 each	12 bags
41595	<b>SOFFICI DOLCEZZE - FIORDILATTE</b> Recommended dose for soft machine: mix 1 bag of product with 1 kg of fresh cream and 2,75 kg of fresh milk. (See label for detailed instructions).	kg 1,25 each	12 bags
41728	<b>SOFFICI DOLCEZZE - YOGURT</b> Recommended dose for soft machine: mix 1 bag of product with 3 l of water. (See label for detailed instructions).	kg 1,1 each	12 bags





# STRACCIATELLA

More than 79% of chocolate,  
with cocoa butter,  
without hydrogenated vegetable fats.



## STRACCIATELLA AND GLAZES

Ideal to make stracciatella ice-cream and for ice-cream parlor creations: cones, ice-cream on sticks, cookies and hard pieces in general.

Products ready to use.

		Content	Packaging
40472 	<b>STRACCIATELLA - TOP QUALITY</b> 	kg 5,5 each	2 buckets
41743	<b>VEGAN STRACCIATELLA</b> 	kg 3 each	4 buckets
40047	<b>GLAZE</b>  Chocolate flavour.	kg 5,5 each	2 buckets
40632	<b>COMMERCIAL GLAZE</b> Chocolate flavour.	kg 5,5 each	2 buckets
41454	<b>CHOCOLATE GLAZE</b>  Chocolate flavour.	kg 3 each	4 buckets
41567	<b>MILK-CHOCOLATE GLAZE</b> Milk-chocolate flavour.	kg 3 each	4 buckets
41565	<b>DAMA BIANCA GLAZE</b> White-chocolate flavour.	kg 3 each	4 buckets
41453	<b>ALMOND GLAZE</b>  Almond flavour.	kg 3 each	4 buckets
41586	<b>HAZELNUT GLAZE</b> Hazelnut flavour.	kg 3 each	4 buckets
41459	<b>PISTACHIO GLAZE</b>  Pistachio flavour.	kg 3 each	4 buckets
41585	<b>STRAWBERRY GLAZE</b> Strawberry flavour.	kg 3 each	4 buckets
41588	<b>LEMON GLAZE</b> Lemon flavour.	kg 3 each	4 buckets
41566	<b>BANANA GLAZE</b> Banana flavour.	kg 3 each	4 buckets





# 100% FRUIT PASTES

High fruit concentration.  
To obtain 1 Kg of paste  
is used 1 Kg of fruit.




## FRUIT PASTES

Compound ingredients in paste for ice-cream parlor and pastry productions.

		Content	Packaging
40002	 <b>SOUR-CHERRY</b> With fruit pieces. Recommended dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 tins
40836	<b>SOUR-CHERRY IN</b> Recommended dose: 80/100 g per 1 kg of fruit base.	kg 5,5 each	2 buckets
40005	<b>BANANA</b>  Recommended dose: 80/100 g per 1 kg of white base.	kg 3 each	4 tins
41259	<b>CHERRY IN</b> Recommended dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 buckets
40006	<b>COCONUT</b> Recommended dose: 80/100 g per 1 kg of white base.	kg 5,5 each	2 buckets
40920	<b>COCONUT IN</b> Recommended dose: 80/100 g per 1 kg of white base.	kg 5,5 each	2 buckets
40407	 <b>STRAWBERRY</b> Recommended dose: 70/90 g per 1 kg of fruit base.	kg 3 each	4 tins
40837	<b>STRAWBERRY IN</b>  Recommended dose: 80/100 g per 1 kg of fruit base.	kg 5,5 each	2 buckets
40162	<b>WILD STRAWBERRY</b> Recommended dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 tins
40417	 <b>KIWI</b>  Recommended dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 tins
40871	 <b>RASPBERRY</b> Recommended dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 tins
41258	<b>RASPBERRY IN</b>  Recommended dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 tins
40011	<b>LEMON</b> Recommended dose: 80/100 g per 1 kg of base.	kg 3 each	4 tins
40019	 <b>PEACH</b> Recommended dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 tins
40565	 <b>FRUIT OF THE FOREST</b> With fruit pieces. Recommended dose: 80/100 g per 1 kg of fruit base.	kg 3 each	4 tins
40888	<b>FRUIT OF THE FOREST IN</b>  Recommended dose: 80/100 g per 1 kg of fruit base.	kg 5,5 each	2 buckets

## COMPLETE LINE - FRUIT

Products in powder made with freeze-dried and dehydrated ingredients, suitable for soft ice-cream.

		Content	Packaging
41165	<b>PINEAPPLE</b> Recommended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41163	<b>YELLOW ORANGE</b> Recommended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41142	<b>BLOOD ORANGE</b> Recommended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41143	<b>BANANA</b> Recommended dose: mix 1 bag of product with 2,2 l of water.	kg 1,25 each	12 bags
41742	<b>BAOBAB</b>  Recommended dose: mix 1 bag of product with 3 l of lukewarm water.	kg 1,4 each	12 bags







## COMPLETE LINE - FRUIT

		Content	Packaging
41237	<b>CHERRY</b> Reccomended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41145	<b>COCONUT</b> Reccomended dose: mix 1 bag of product with 2,2 l of water.	kg 1,25 each	12 bags
41120	<b>STRAWBERRY</b> Reccomended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41166	<b>MULBERRY</b> Reccomended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41798	<b>N LAMPON BAMBÙ</b> Reccomended dose: mix 1 bag of product with 3 kg of warm water and 0,135 kg of ólvi® fruit.	kg 1,5 each	10 bags
41799	<b>N LEMON BAMBÙ</b> Reccomended dose: mix 1 bag of product with 3 kg of warm water and 0,135 kg of ólvi® fruit.	kg 1,5 each	10 bags
40700	<b>LEMON A &amp; B</b> Reccomended dose: 10 g of product "A", 10 g of product "B", 400/450 g of sugar, 1 l of water (or 0,5 l of water and 0,5 l of milk).	kg 1 each	3+3 bags
40907	<b>LEMON B</b> <b>H</b> Reccomended dose: 10 g per 1 kg of fruit base.	kg 1 each	6 bags
41119	<b>LEMON</b> Reccomended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
40041	<b>LIMONBELLO</b> Lemon liqueur flavour. Reccomended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41167	<b>TANGERINE</b> Reccomended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41302	<b>MANGO</b> Reccomended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41303	<b>MARACUJA</b> Reccomended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41238	<b>APPLE</b> Reccomended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41141	<b>MELON</b> Reccomended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41168	<b>BLUEBERRY</b> Reccomended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41169	<b>BLACKBERRY</b> Reccomended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41239	<b>PEAR</b> Reccomended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41121	<b>PEACH</b> Reccomended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41129	<b>PINK GRAPEFRUIT</b> Reccomended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags
41122	<b>FRUIT OF THE FOREST</b> Reccomended dose: mix 1 bag of product with 2,5 l of water.	kg 1,25 each	12 bags



# NONNA LELLA®

Hazelnut and cocoa cremino realized exclusively with excellent raw material and noble vegetable fats (olive oil and sunflower seeds oil). It doesn't contain milk, milk derivatives nor saccharose.




# VARIEGATO

## CREAMY

To variegate, fill and personalize ice-creams, cakes, semifreddo, mousse and pralines.

Products ready to use.

		Content	Packaging
41752	BLANCO	kg 1,2 each	12 buckets
41758	BLANCO	kg 3 each	4 buckets
	 Almond cream.		
41753	CAFECOA	kg 1,2 each	12 buckets
41759	CAFECOA	kg 3 each	4 buckets
	 Cocoa and coffee cream.		
41384	CIOCCOLOCA	kg 6 each	2 buckets
	 Hazelnut and chocolate cream. At room temperature is ideal to fill ice-cream cones and waffles. Put in ice-cream tray becomes an excellent ice-cream flavour to put on ice-cream cones and cups..		
41321	CREMA DE SOL®	kg 3 each	4 buckets
	 Milk cream – dulce de leche.		
41292	 HAZELNUT & COCOA CREAM	kg 3 each	4 buckets
40870	HAZELNUT & COCOA CREAM	kg 6 each	2 buckets
40038	HAZELNUT & COCOA CREAM	kg 12 each	2 buckets
	 Smooth and dense cream made with excellent raw materials and noble vegetable oil as the sunflower seeds oil. Suitable also for baking. <b>Product ready to use.</b>		
41756	 NONNA LELLA®	kg 1,2 each	12 buckets
41762	NONNA LELLA®	kg 3 each	4 buckets
41519	NONNA LELLA®	kg 6 each	2 buckets
	 Hazelnut and cooca cream. <b>Ready to use.</b> Without milk and derivates, it contains only noble fats and raw brown sugar.		
41582	BISCUIT CREAM - VANILLA FLAVOUR	kg 5 each	2 buckets
41584	COCOA BISCUIT CREAM	kg 5 each	2 buckets
41388	 HAZELNUT CREAM	kg 3 each	4 buckets
41389	 HAZELNUT CREAM WITH CARAMELISED HAZELNUT GRAINS 	kg 3 each	4 buckets
41754	HAZELNUT	kg 1,2 each	12 buckets
41760	HAZELNUT	kg 3 each	4 buckets
	 Hazelnut cream.		
41391	 PINE NUTS CREAM	kg 3 each	4 buckets
41310	 PISTACHIO CREAM	kg 3 each	4 buckets
41755	NOBILE	kg 1,2 each	12 buckets
41761	NOBILE	kg 3 each	4 buckets
	 Pistachio cream.		
41314	 PISTACHIO CREAM WITH CARAMELISED PISTACHIO GRAINS	kg 3 each	4 buckets
41757	PREZIOSO	kg 1,2 each	12 buckets
41764	PREZIOSO	kg 3 each	4 buckets
	 Pistachio cream with caramelised pistachio grains.		
41737	MANNA CREAM	kg 3 each	4 tins
41243	CRICKS	kg 5,5 each	2 buckets
	 Hazelnut and white chocolate cream with caramelised hazelnut grains.		






## FUGAR PRODUCTS

		Content	Packaging
40914	<b>CUBANA</b> Hazelnut, cocoa and coffee cream.	kg 6 each	2 buckets
41249	<b>DOLCE SORRISO</b>  Cappuccino flavour cream with caramelised puffed rice.	kg 5 each	2 buckets
40763	<b>IORELLA</b> Cocoa and chosen hazelnuts based cream. Smooth and dense product.	kg 12 each	2 buckets
41786	 <b>VARIEGATO FRAGOLINA</b> Cream with semi-candied wild strawberries.	kg 5 each	2 buckets
41788	 <b>VARIEGATO FROLLINO</b> Cream with cocoa shortbreads pieces.	kg 5 each	2 buckets
41387	<b>MISTER B</b>  Hazelnut and cocoa cream with mignon puff.	kg 6 each	2 buckets
40307	<b>RICHARD®</b>  Hazelnut and cocoa cream with caramelised hazelnut grains.	kg 5,5 each	2 buckets
41228	 <b>SWEET CRUST (VARIEGATO)</b> Taste like spicy biscuit "Speculoos".	kg 3 each	4 buckets
41228	<b>SWEET MOON®</b> Hazelnut and white chocolate cream.	kg 6 each	2 buckets
41235	<b>TOOTTER</b>  Hazelnut and cocoa cream with biscuit rings.	kg 5,5 each	2 buckets
41787	 <b>VARIEGATO WAFER</b> Cream with fat-reduced cocoa, hazelnuts and crumbled wafer.	kg 4,5 each	2 buckets

## VARIEGATO FRUIT TASTE

To variegate, fill and personalize ice-creams, cakes, semifreddo, mousse and pralines.



Products ready to use.

		Content	Packaging
41771	<b>SOUR-CHERRY</b>	kg 5,5 each	2 buckets
41124	<b>CREMARANCIO®</b> Brandy cream with orange small cubes enriched with candied orange peels and aged wine infusion.	kg 3 each	4 tins
41306	<b>CARAMELISED FIGS</b> 	kg 3 each	4 tins
40997	<b>FIOR DI PESCARANCIO</b> Orange cream with peach small cubes.	kg 3 each	4 tins
40203	<b>STRAWBERRY</b>	kg 5,5 each	2 buckets
40196	<b>WILD STRAWBERRY</b> Wild strawberry cream.	kg 3 each	4 tins
41245	<b>BRANDY PEACHES</b> Brandy cream with peach small cubes.	kg 3 each	4 tins
40582	<b>FRUIT OF THE FOREST</b>  Cream with fruit pieces.	kg 5,5 each	2 buckets
40652	<b>SPAGNOLA OF SOUR-CHERRIES</b>  The real variegate of sour-cherries with whole fruit pieces.	kg 3 each	4 tins



## HONEY LINE

Honey fruit creams with semi-candied fruit in pieces. Products ready to use.

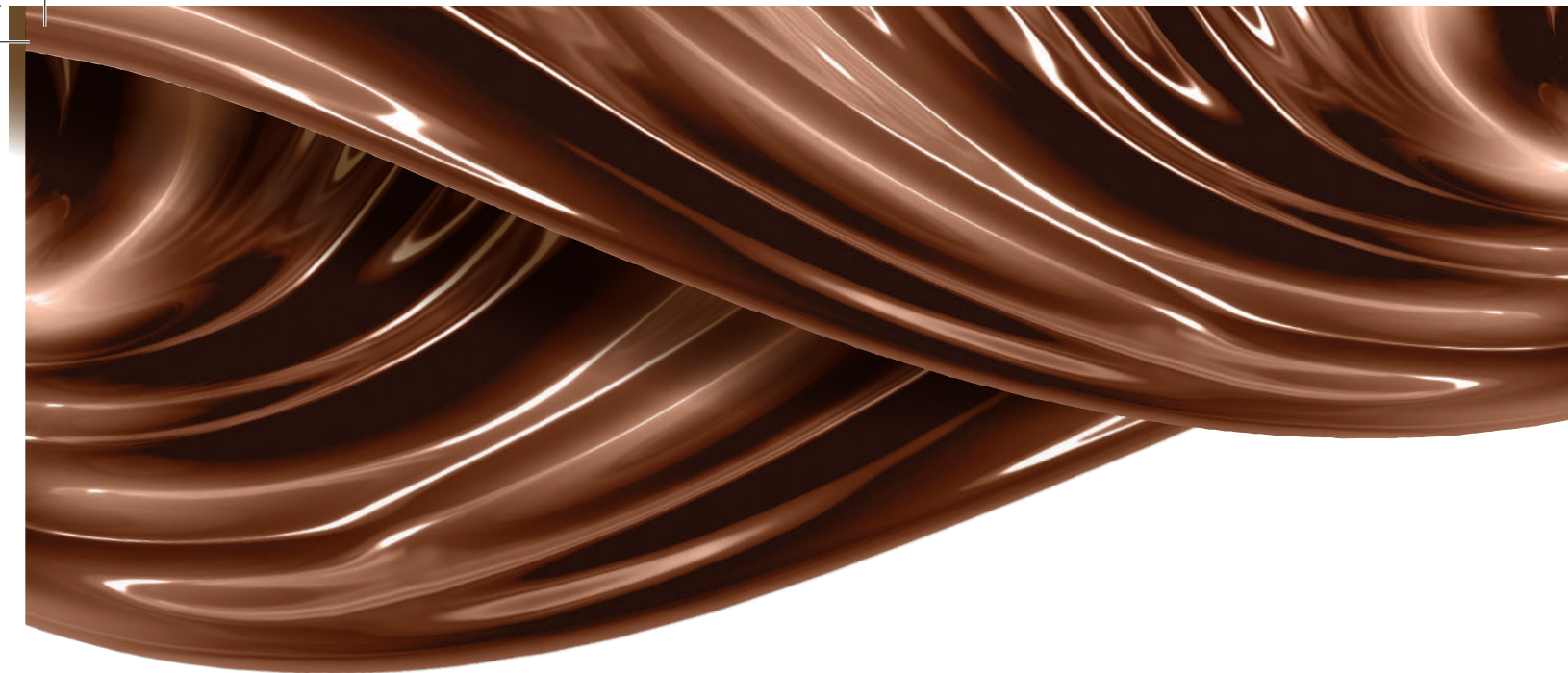
		Content	Packaging
41313	HONEY APRICOTS 	kg 3 each	4 tins
41307	HONEY STRAWBERRIES	kg 3 each	4 tins
41308	HONEY PEACHES 	kg 3 each	4 tins



## GRAPPA LINE

Grappa fruit cream with semi-candied fruit in pieces. Product ready to use.

		Content	Packaging
41316	GRAPPA PEARS	kg 3 each	4 tins



A SAVOURY  
TASTING EXPERIENCE

*flan  
guenelle*



## FLAN

Compound ingredient in paste to realize flan for ice-cream show case. **Pasteurization is not necessary.**

Thanks to its creamy texture it can be shown in ice-cream tray and put on ice-cream cones and cups; it's also indicated to realize spoon cakes.

		Content	Packaging
41470	<b>MULATTINO-FLAN</b> White coffee flavour. Recommended dose for one ice-cream tray: mix 3 kg of product with 2,5 l of whole milk.	kg 6 each	2 buckets
41474	<b>NUTLI-FLAN</b> <b>H</b> Hazelnut and chocolate flavour. Recommended dose for one ice-cream tray: mix 3 kg of product with 2,5 l of whole milk.	kg 6 each	2 buckets
41472	<b>ROCK-FLAN</b> <b>H</b> Hazelnut and cocoa flavour with caramelised hazelnut grains. Recommended dose for one ice-cream tray: mix 3 kg of product with 2,5 l of whole milk.	kg 6 each	2 buckets
41473	<b>TARTU-FLAN</b> Hazelnut, cocoa and coffee flavour. Recommended dose for one ice-cream tray: mix 3 kg of product with 2,5 l of whole milk.	kg 6 each	2 buckets
41461	<b>DOLCEBOSCO-FLAN</b> <b>H</b> Fruit of the forest flavour with fruit pieces. Recommended dose for one ice-cream tray: mix 1,5 kg of product with 2,5 l of whole milk.	kg 6 each	2 buckets
41471	<b>PEARCOCCA-FLAN</b> Pear flavour with apricot small cubes. Recommended dose for one ice-cream tray: mix 1,5 kg of product with 2,5 l of whole milk.	kg 6 each	2 buckets
41744	<b>SUGARED ALMOND-FLAN</b> <b>E</b> Recommended dose for one ice-cream tray: mix 2 kg of product with 2,6 kg of hot water and 300 g of dextrose. Emulsify and batch-freeze.	kg 6 each	2 buckets
41751	<b>ORANGE-FLAN</b> <b>E</b> Recommended dose for one ice-cream tray: mix 2 kg of product with 2,6 kg of hot water and 300 g of dextrose. Emulsify and batch-freeze.	kg 6 each	2 buckets
41745	<b>FRUITS OF THE FOREST-FLAN</b> <b>E</b> Recommended dose for one ice-cream tray: mix 2 kg of product with 2,6 kg of hot water and 300 g of dextrose. Emulsify and batch-freeze.	kg 6 each	2 buckets
41750	<b>MANGO-FLAN</b> <b>E</b> Recommended dose for one ice-cream tray: mix 2 kg of product with 2,6 kg of hot water and 300 g of dextrose. Emulsify and batch-freeze.	kg 6 each	2 buckets

## QUENELLE

A new creation by a velvety texture, inspired by the natural French semifreddo, finally joins our productions.

Thanks to Quenelle you can create very glamour and attractive trays of assembled product, and fill them over the brims without using vegetable fats or a surplus of emulsifiers.

		Content	Packaging
41639	<b>QUENELLE THE CREAMIES</b> Recommended dose: mix 250-280 g of product with 1 l of fresh cream and whip in planetary. Add flavoured pastes to obtain different flavours.	kg 3 each	6 bags



## SUPERSEMIFREDDO

Neutral product completely natural,  
pasteurized egg yolk and whole milk based.



## BIANCHERÒ

Completely natural!  
Without hydrogenated  
vegetable fats and saccharose.  
It contains only fructose.  
Easy to use.

# SEMIFREDDO AND MOUSSE

## SEMIFREDDO

		Content	Packaging
41291 	<b>SUPERSEMIFREDDO</b>	kg 5 each	2 buckets
40704	<b>SUPERSEMIFREDDO</b> Compound ingredient in paste, neutral, pasteurized egg yolk and whole milk based. Ideal to realize soft and thick semifreddo allowing an immediate tasting even if kept at negative temperature (-20°). <b>YELLOW BASE</b> for semifreddo.	kg 9 each	2 buckets
41430 	<b>BIANCHERÒ</b>  Compound ingredient in powder specific for the preparation of soft texture cakes and semifreddo even at low temperatures. Polyvalent neutral base , recommended also for ice-cream maker pastry, ice-cream on sticks and cookies. <b>WHITE BASE</b> for semifreddo.	kg 3 each	6 bags
41779 	<b>BIANCHERÒ VEGAN</b>  Compound ingredient in powder, certified VEGANOK. Specific for the preparation of cakes and semifreddo, puddings, chocolate, dessert, ice-cream on sticks and mousse 100% vegan.	kg 3 each	6 bags
41564	<b>BANANERÒ</b> Compound ingredient in paste, enriched with dehydrated banana. Specific for the preparation of cakes and semifreddo, ice-cream on sticks and cookies.	kg 3 each	6 bags
41601	<b>CUKKERÒ</b> Compound ingredient in powder cookies based. Specific for the preparation of cakes and semifreddo, ice-cream on sticks and cookies.	kg 3 each	6 bags
41602	<b>COCOA CUKKERÒ</b> Compound ingredient in powder cocoa cookies based. Specific for the preparation of cakes and semifreddo, ice-cream on sticks and cookies.	kg 3 each	6 bags

## MOUSSE

Complete compound ingredients, ideal to realize mousse. Easy and quick realization.  
Negative temperature is necessary only for long preservation.

		Content	Packaging
40895	<b>ORANGE MOUSSE</b>	kg 3 each	6 bags
40433	<b>PINEAPPLE MOUSSE</b>	kg 3 each	6 bags
40374	<b>COFFEE MOUSSE</b>	kg 3 each	6 bags
40346	<b>CHOCOLATE MOUSSE</b>	kg 3 each	6 bags
40351	<b>STRAWBERRY MOUSSE</b>	kg 3 each	6 bags
40278	<b>YOGURT MOUSSE</b>	kg 3 each	6 bags
40259	<b>LEMON MOUSSE</b>	kg 3 each	6 bags
40376	<b>PEACH MOUSSE</b>	kg 3 each	6 bags
40434	<b>FRUIT OF THE FOREST MOUSSE</b>	kg 3 each	6 bags











## PRINCETON

At negative temperature up to  $-18^{\circ}\text{C}$  keeps a creamy structure, shiny and undivided, making possible the immediate tasting.

## DESSERT

		Content	Packaging
41619	<b>CHOCOLATE PUDDING</b> Compound ingredient in powder to realize chocolate pudding. Reccomended dose: 240 g of product and 1 l of whole milk. (See label for detailed instructions).	kg 1,44 each	12 bags
41780	 <b>VEGAN CHOCOLATE PUDDING</b>  Compound ingredient in powder to realize vegan chocolate pudding. Reccomended dose: 400 g of compound ingredient per 1000 g of water. (Dose for 14 servings by 100 g).	kg 1,2 each	12 bags
41781	 <b>VEGAN CRÈME BRÛLÉE</b>  Compound ingredient in powder to realize vegan crème brûlée. Reccomended dose: 400 g of compound ingredient per 1000 g of water. (Dose for 14 servings by 100 g).	kg 1,2 each	12 bags
41620	<b>CARAMEL CUSTARD</b> Compound ingredient in powder to realize caramel custard. Reccomended dose: 180 g of product and 1 l of whole milk. (See label for detailed instructions).	kg 1,44 each	12 bags
41621	<b>CRÈME BRÛLÉE</b> Compound ingredient in powder to realize crème brûlée. Reccomended dose: 180 g of product, 500 g of fresh cream and 500 g of whole milk. (See label for detailed instructions).	kg 1,44 each	12 bags
41783	 <b>PANCOTTA VEGAN</b>  Compound ingredient in powder. Ideal to realize vegan semifreddo and vegan puddings. Reccomended dose: 400 g of compound ingredient per 1000 g of water. (Dose for 14 servings by 100 g).	kg 1,2 each	12 bags
40345	<b>PANNACOTTA</b> Compound ingredient in powder. Ideal to realize semifreddo and puddings.	kg 3 each	6 bags

## MOUSSE AND SEMIFREDDO STABILIZIERS

		Content	Packaging
40119	<b>STABILIZIER FOR MOUSSE (neutral)</b>  Ideal for mousse, semifreddo, whipped cream and custard.	kg 3 each	6 bags
40817	<b>STABILIZED MIX</b> Special stabilizer in powder for semifreddo. Help keeping the compactness and structure of semifreddo.	kg 3 each	6 bags

## PRINCETON GLAZES

		Content	Packaging
41290	 <b>PRINCETON</b> Special dark chocolate covering ideal to realize profiteroles, truffles and semifreddo. Product ready to use.	kg 6 each	2 buckets

## GLAZES IN PASTE

Special smooth glazes ideal to glaze, variegate, fill and decorate both at positive and negative temperature.  
They remain soft, creamy and shiny. Products ready to use

		Content	Packaging
41800	<b>SOUR-CHERRY</b>	kg 3 each	4 tins
40341	<b>CARAMEL</b>	kg 3 each	4 tins
40320	<b>STRAWBERRY</b>	kg 3 each	4 tins
40323	<b>RASPBERRY</b>	kg 3 each	4 tins
40344	<b>LEMON</b>	kg 3 each	4 tins
40331	<b>VANILLA</b>	kg 3 each	4 tins

## FUGAR PRODUCTS











### EXTRA SHINE GLAZES

Special gelatines without pieces ready to use. Ideal to glaze, variegate and decorate.

Transparent products, ready to use.

		Content	Packaging
41469	 <b>NEUTRA EXTRA SHINE</b>  Neutral flavour.	kg 3 each	4 buckets
41466	 <b>ORANGE EXTRA SHINE</b> Orange flavour.	kg 3 each	4 buckets
41467	 <b>CARAMEL EXTRA SHINE</b> Caramel flavour.	kg 3 each	4 buckets
41468	 <b>CURAÇAO EXTRA SHINE (White)</b> Curaçao flavour.	kg 3 each	4 buckets
41464	 <b>STRAWBERRY EXTRA SHINE</b> Strawberry flavour.	kg 3 each	4 buckets
41465	 <b>RASPBERRY EXTRA SHINE</b>  Raspberry flavour, with small seeds.	kg 3 each	4 buckets

Covering products, ready to use.

		Content	Packaging
41685	 <b>LIGHT BLUE EXTRA SHINE</b>	kg 3 each	4 buckets
41327	 <b>COFFEE EXTRA SHINE</b>  Coffee flavour.	kg 3 each	4 buckets
41323	 <b>CIOK EXTRA SHINE</b>  Dark chocolate flavour.	kg 3 each	4 buckets
41324	 <b>CIOKBLANC EXTRA SHINE</b>  White chocolate flavour.	kg 3 each	4 buckets
41325	 <b>HAZELNUT EXTRA SHINE</b>  Hazelnut flavour.	kg 3 each	4 buckets
41326	 <b>PISTACHIO EXTRA SHINE</b> Pistachio flavour.	kg 3 each	4 buckets

### REAL COVER GLAZES

Special smooth glazes, without pieces, ideal to glaze at negative temperature.

Covering products, ready to use.

		Content	Packaging
41561	 <b>REAL COVER BLANC</b> With cocoa butter, product ready to use.	kg 3 each	4 buckets
41562	 <b>REAL COVER CIOK</b> With chocolate, product ready to use.	kg 3 each	4 buckets



## PASTRY LINE

### PANDIS®

Complete mix for classic and coloured sponge cakes. Easy and quick realization.

		Content	Packaging
41130	<b>CLASSIC PANDIS®</b> Classic flavour.	kg 3 each	6 bags
40996	<b>CHOCOLATE PANDIS®</b> Chocolate flavour.	kg 3 each	6 bags





GIADA

Compound ingredient in paste ideal to glaze on mignon puff, cakes and sweets at positive temperature. It remains undivided and creamy, it does not crack.

		Content	Packaging
41289	GIADA® BIANCA	kg 5 each	2 buckets
40567	GIADA® BIANCA	kg 10 each	2 buckets
Neutral flavour, to flavour with hazelnut, pistachio, coffee paste and other flavours at will. Product ready to use.			
40633	GIADA®	kg 12 each	2 buckets
Dark chocolate flavour, product ready to use.			

FILLINGS FOR PRALINE

		Content	Packaging
41288	PRALIPIENO	kg 5 each	2 buckets
 Neutral ganache to personalize at will. Add 100 g of flavoured paste per each kg of product.			

VANILLA AND VANILLIN



		Content	Packaging
44351	VANILLA PODS 20/22	kg 0,5 each	2 bottles
44353	VANILLA PODS 20/22	kg 3 each	2 tins
Bourbon Givrè variety (pods).			
40076	VANILLA BOURBON	kg 1 each	6 bottles
Vanilla pods liquid infusion. Dilution 1x1000.			
40212	VANILLIN BOURBON	kg 1 each	6 bags
In crystals, with vanilla Bourbon pods extract.			
40211	VANILLIN	kg 1 each	6 bags
In crystals.			

## GELATINES TRILLY LINE

Shiny gelatines in paste for productions at positive temperature. Transparent products, ready to use.

		Content	Packaging
41322	<b>TRILLY</b> Neutral flavour.	kg 3 each	4 buckets
41317	<b>COCCA TRILLY *A*</b> Apricot flavour.	kg 3 each	4 buckets

## GELATINES IN POWDER

		Content	Packaging
40065	<b>TOTAL GELATIN</b> Gelatin in powder "complete" for pastry products at positive temperature. <b>With 1 kg of product you get 3 kg of jelly.</b>	kg 4 each	6 bags
40474	<b>GELATIN</b> Gelatin in powder for pastry products at positive temperature. Neutral flavour. <b>With 100 g of product you get 3 kg of jelly. Excellent performance product.</b>	kg 3 each	6 bags
41795	 <b>GELÉE VEGAN</b>  Gelée vegan in powder ideal to create cake insert, dessert and to glaze. It can be used in its neutral form, adding water or flavouring with fruit puree.	kg 3 each	6 bags

## COCONUT

		Content	Packaging
40983	<b>GRATED COCONUT - 100% PURE </b>	kg 4 each	2 buckets
40728	<b>GRATED COCONUT - 100% PURE</b> 100% Pure natural coconut from Sri Lanka.	kg 25	1 sack

## HYFOAMA

		Content	Packaging
41251	<b>HYFOAMA</b> Compound ingredient in powder, ideal for meringues and icing decorations.	kg 0,65 each	6 bags

## ISOMALT

		Content	Packaging
40499	<b>ISOMALT</b>  Ideal to realize artistic sugar .	kg 5 each	2 buckets

\*A\* = AZO colorings (E102, E104, E110, E122, E124, E129). See "our choices" page 2.





## SUSANNA® 70°

One of the first Fugar references.  
On pastry sector from 1978 it  
is still thought as the “magic  
touch” for cream cakes.



## GRAND ORANGE® 40°

Special orange flavored brandy 40°.  
High quality golden medal winner as the  
best orange flavored liquor, awarded by  
the Italian Master Pastry Chefs Academy.



# LIQUEURS

## LIQUEURS 70°

Realized with infusions 6 time concentrated. Dilution shown on label.

			Content	Packaging
40077	40077/ET	 SUSANNA® 70°	2 liters each	6 bottles
40078	40078/ET	 ARANCETO® 70°	2 liters each	6 bottles
40087	40087/ET	BENEVENTO 70°	2 liters each	6 bottles
40989	40989/ET	LEMON 70°	2 liters each	6 bottles
40082	40082/ET	MARASCHINO SPECIAL 70°	2 liters each	6 bottles
40080	40080/ET	RUM FANTASY WHITE 70°	2 liters each	6 bottles
40387	40387/ET	RUM FANTASY DARK 70°	2 liters each	6 bottles
40063	40063/ET	RUM VESUVIO WHITE 70°	2 liters each	6 bottles
40396	40396/ET	ALKERMES RED 70° *A*	2 liters each	6 bottles
41405	41405/ET	ALKERMES RED 70°	2 liters each	6 bottles
40092	40092/ET	COFFEE 70°	2 liters each	6 bottles
40079	40079/ET	DELICE 70°	2 liters each	6 bottles
40096	40096/ET	MARASCHINO CHERRY 70°	2 liters each	6 bottles
40099	40099/ET	VANILLA 70°	2 liters each	6 bottles
40084	40084/ET	AMARETTO 70°	2 liters each	6 bottles
40088	40088/ET	CHERRY 70° *A*	2 liters each	6 bottles
40093	40093/ET	CURAÇAO 70°	2 liters each	6 bottles
40454	40454/ET	STRAWBERRY 70° *A*	2 liters each	6 bottles
41406	41406/ET	STRAWBERRY 70°	2 liters each	6 bottles
40094	40094/ET	FRUIT SALAD 70°	2 liters each	6 bottles
40095	40095/ET	TANGERINE 70°	2 liters each	6 bottles

## LIQUEURS 40°

			Content	Packaging
40101	40101/ET	 GRAND ORANGE® 40°	2 liters each	6 bottles
<p>Special orange flavoured brandy 40°. Dilution shown on label.            High quality <b>golden medal</b> winner as the best orange flavoured liqueur,            awarded by the Italian Master Pastry Chefs Academy.</p>				

\*A\* = AZO colorings (E102, E104, E110, E122, E124, E129). See "our choices" page 2.

/ET = TAX-FREE AND SEAL-FREE - Products subject to excise duty. The movements of products subject to excise duty are allowed only with relative accompanying document EAD.

## FUGAR PRODUCTS

### CREAMY LIQUEURS 18°

Concentrated milk and infusion based semi-dense creamy liqueurs. Ideal to soak sponge cake keeping it soft and compact even at negative temperature (-20°). **Do not dilute.**

		Content	Packaging
40755 40755/ET	ARANCETO 18° *A*	2 liters each	6 bottles
40753 40753/ET	COFFEE 18°	2 liters each	6 bottles
40754 40754/ET	STRAWBERRY 18°	2 liters each	6 bottles
40035 40035/ET	GIANDUIOTTO 18°	2 liters each	6 bottles
40302 40302/ET	ZABAGLIONE 18°	2 liters each	6 bottles

### JUNIOR LIQUEURS

Alcohol content below 5°. For long preservation the product must be used pure, if diluted is recommended the consumption within 48 hours.

		Content	Packaging
40859	ALKERMES *A*	2 liters each	6 bottles
41407	ALKERMES	2 liters each	6 bottles
40861	COFFEE	2 liters each	6 bottles
40863	MARASCHINO CHERRY	2 liters each	6 bottles
40865	VANILLA	2 liters each	6 bottles
40856	ORANGE	2 liters each	6 bottles
40857	STRAWBERRY *A*	2 liters each	6 bottles
40858	FRUIT OF THE FOREST	2 liters each	6 bottles
40745	TROPICAL	2 liters each	6 bottles






\*A\* = AZO colorings (E102,E104,E110,E122,E124,E129). See "our choices" page 2.

/ET = TAX-FREE AND SEAL-FREE - Products subject to excise duty. The movements of products subject to excise duty are allowed only with relative accompanying document EAD.




# CUSTARD & CHOCOLATE



## CUSTARD

		Content	Packaging
40881	 <b>SUPERCREMA</b>	kg 5 each	2 buckets
	Compound ingredient in paste. Ideal to realize custard and chantilly and to enrich ice-cream bases. Usable both hot and cold process in substitution of egg yolk.		
41390	<b>CREMAMICA</b>	kg 3 each	6 bags
	Compound ingredient in powder to realize custard with cold process. Reccomended dose: 500 g of Cremamica and 1 l of U.H.T. milk or water.		
40075 40075/ET	<b>AROMA SPECIAL FOR CUSTARD</b>	kg 1 each	6 bottiglie
	Vanilla, cinnamon, coffee infusion and lemon peel based liquid flavour. Ideal to flavour custard and ice-cream base. Diluition 1x1000.		
41796	 <b>VEGAN NEUTRAL CUSTARD</b>	kg 1,2 each	6 bags
	 Compound ingredient in powder to realize vegan custard, flavouring at will. Reccomended dose: 400 g of product and 1000 g of fruit mash or fruit or vegetable extract.		
41789	 <b>VEGAN CUSTARD</b>	kg 1,2 each	6 bags
	 Compound ingredient in powder to realize vegan custard. Reccomended dose: 400 g of product and 1000 g of water. Flavouring at will.		

## COCOA AND HOT CHOCOLATE

		Content	Packaging
41763	 <b>GRAN CACAO (COCOA) 22/24 DARK</b>	kg 2,5 each	6 bags
	 Exclusive Fugar mix obtained by the combination of 5 excellent varieties of selected cocoa 22/24. <b>Golden medal</b> winner for the high quality cocoa, awarded by the Italian Master Pastry Chefs Academy.		
41452	<b>SKIMMED COCOA 10/12 LIGHT</b>	kg 2,5 each	6 bags
	Skimmed cocoa.		
40436	<b>CHOCBON</b>	kg 3 each	6 bags
	Compound ingredient in powder to make delicious hot chocolate.		
41782	 <b>VEGAN HOT CHOCOLATE</b>	kg 1,25 each	12 bags
	 Compound ingredient in powder ideal to realize vegan hot chocolate.		

## FILLINGS AND CHOCOLATE COVERINGS

		Content	Packaging
40806	 <b>CREOLA®</b>	kg 6 each	2 buckets
40811	<b>CREOLA®</b>	kg 12 each	2 buckets
	 Chocolate cream ideal for fillings and baking. Product ready to use.		
41429	<b>THICKER HAZELNUT &amp; COCOA CREAM</b>	kg 6 each	2 buckets
40304	<b>THICKER HAZELNUT &amp; COCOA CREAM</b>	kg 12 each	2 buckets
	Smooth and dense cream, cocoa 22/24 and best hazelnuts based. Ideal for filling with a <b>very good baking resistance</b> . Product ready to use.		
41180	<b>DARK CHOCOLATE</b>	kg 10	1 sack
	Small dark chocolate buttons. Fat substance about 38%.		
40718	<b>DARK CHOCOLATE</b>	kg 10	1 sack
	Dark chocolate in drops. 15.000/16.000 drops per kg.		














# DRIED FRUIT




## HAZELNUTS AND GRAINS

		Content	Packaging
40493	<b>WHOLE HAZELNUTS TONDA GENTILE TRILOBATA</b>  Tonda Gentile Trilobata variety, roasted.	kg 3 each	6 bags
40938	<b>CHOPPED HAZELNUT QUARTERS TONDA GENTILE TRILOBATA</b> Tonda Gentile Trilobata variety, ideal to realize Easter eggs and bacio ice-cream flavour.	kg 3 each	6 bags
40469	<b>CHOPPED HAZELNUT TONDA GENTILE TRILOBATA</b>  Tonda Gentile Trilobata variety, roasted.	kg 3 each	6 bags
41222	<b>WHOLE HAZELNUTS</b>	kg 3 each	6 bags
44128	<b>WHOLE HAZELNUTS</b> Chosen variety, roasted.	kg 5 each	3 bags
41223	<b>HAZELNUT GRAINS</b>	kg 3 each	6 bags
44126	<b>HAZELNUT GRAINS</b> Chosen variety, roasted.	kg 5 each	3 bags
40750	<b>CARAMELISED HAZELNUTS QUARTERS </b>	kg 2 each	9 bags
40807/E	<b>CARAMELISED HAZELNUT GRAINS</b>  Calibrated grains.	kg 3 each	6 bags
40371	<b>CARAMELISED TRUFFLED HAZELNUT GRAINS</b> Ideal to cover ice-cream truffles.	kg 4 each	6 bags
44127	<b>CHOPPED CROQUANT </b>	kg 3 each	6 bags

## PISTACHIOS AND GRAINS

		Content	Packaging
40956	<b>PISTACHIO SMERALDO®</b>  Whole Sicilian pistachios, chosen and roasted.	kg 1 each	12 bags
40677	<b>PISTACHIO GRAINS</b> Chosen and roasted.	kg 1 each	12 bags
40029	<b>CARAMELISED PISTACHIO GRAINS</b>  Calibrated grains.	kg 2 each	9 bags

## ALMONDS, PINE NUTS, GRAINS AND SEEDS

		Content	Packaging
40117	<b>CARAMELISED ALMONDS IN PIECES </b>	kg 2 each	9 bags
40819	<b>CHOSEN WHOLE PINE NUTS</b>	kg 1 each	12 bags
41686	<b>CUBAITA IN GRAINS</b> With honey, almonds and pistachios.	kg 2,5 each	2 buckets
41631	<b>CARAMELISED SUGAR IN GRAINS</b>	kg 3 each	6 bags
41790	 <b>CARAMELISED SEEDS MIX</b>  Caramelised sunflower, pumpkin and flax seeds ideal to enrich and decorate vegan desserts.	kg 3 each	6 bags





# SYRUPS - SOUR-CHERRY - BABÀ - TOPPING

## SLUSHES IN POWDER

		Content	Packaging
41304	<b>ORANGE</b> Recommened dose: mix 1 bag of product with 2,8 l of water.	kg 1,25 each	12 bags
41135	<b>COCONUT</b> H Recommended dose: mix 1 bag of product with 3 l of water.	kg 1,25 each	12 bags
41144	<b>LEMON</b> H Recommended dose: mix 1 bag of product with 2,8 l of water.	kg 1,25 each	12 bags
41305	<b>MINT</b> Recommened dose: mix 1 bag of product with 2,8 l of water.	kg 1,25 each	12 bags

## SYRUPS

		Content	Packaging
40512	<b>SOUR-CHERRY</b> With sour-cherry juice. Recommened dose: 1 l of product, 5/6 l of cold water.	kg 6,5 each	2 jerry cans
40514	<b>ORANGE</b> With orange juice and infusion. Recommened dose: 1 l of product, 5/6 l of cold water.	kg 6,5 each	2 jerry cans
40705	<b>STRAWBERRY</b> With strawberry juice. Recommened dose: 1 l of product, 5/6 l of cold water.	kg 6,5 each	2 jerry cans
40709	<b>GELCOLA</b> Cola flavour. Recommened dose: 1 l of product, 5/6 l of cold water.	kg 6,5 each	2 jerry cans
40513	<b>LEMON</b> With lemon juice and infusion. Recommened dose: 1 l of product, 5/6 l of cold water.	kg 6,5 each	2 jerry cans
40511	<b>MINT</b> With mint essential oil. Recommened dose: 1 l of product, 5/6 l of cold water.	kg 6,5 each	2 jerry cans

## AMARENATE

		Content	Packaging
41282	<b>AMARENATA SPECIAL</b>	kg 3,5 each	4 tins
40394	<b>AMARENATA SPECIAL</b> H 62% of fruit which 50% of dripped cherries.	kg 7 each	2 tins
41281	<b>AMARENATA PASTICCERIA</b>	kg 3,5 each	4 tins
40397	<b>AMARENATA PASTICCERIA</b> H 87% of fruit which 75% of dripped cherries.	kg 7 each	2 tins







## BABÀ

40846

## BABÀ MIGNON RUM

Pot by 39/40 babà mignon rum.

Content

kg 1,6 each

Packaging

4 pots

## TOPPING

Ideal for decorating ice-cream cups. Food plastic bottles with anti-drop cap.

Products ready to use.

41184

## SOUR-CHERRY

Content

kg 1,1 each

Packaging

6 bottiglie

41188

## COFFEE

kg 1,1 each

6 bottiglie

41183

## CHOCOLATE

kg 1,1 each

6 bottiglie

41185

## STRAWBERRY

kg 1,1 each

6 bottiglie

41192

## UOVOCREMCARAMEL

kg 1,1 each

6 bottiglie

## COFFEE CREAM AND SORBETS

41445

## COFFEE CREAM

**H** Recommended dose: mix 1 bag of product with 2,5 l of whole milk and 0,5 l of fresh cream.  
Pour into the slush machine and serve after about 3 hours.

Content

kg 0,850 each

Packaging

12 bags

41727

## COFFEE SORBET

Recommended dose: mix 1 bag of product with 3 l of water. Pour into the sorbet machine.

kg 1 each

12 bags

41722

## LEMON SORBET

Recommended dose: mix 1 bag of product with 3 l of water. Pour into the sorbet machine.

kg 1 each

12 bags

# We have even the cherry

EVERYTHING FOR PASTRY, ICE CREAM, CATERING AND BAR



**FUGAR**<sup>®</sup>  
COMMERCIALE  
CASH & CARRY

# *At school of excellence*



Arte Dolce School, more than twenty years  
dedicated to learning, training and specialization  
of pastry, ice cream, bakery and catering arts.



Via Flaminia 196 (ang. Via Rosmini) Rimini - IT - ph. +39 (0)541 370616 - [www.artedolce.it](http://www.artedolce.it)



# **FUGAR<sup>®</sup>** **PRODUZIONE**

FUGAR PRODUZIONE S.p.A.  
Via Dogana, 1430 . Verucchio (RN) . Italy  
Tel. +39.(0)541.679470 . Fax +39.(0)541.677456  
[www.fugar.it](http://www.fugar.it) . [estero@fugar.it](mailto:estero@fugar.it)



REV. 01/2017

COMPANY WITH  
QUALITY SYSTEM  
CERTIFIED BY DNV GL  
= ISO 9001 =