Bigattoz®

Product Catalog

NEW PRODUCT



V3

HALAL

GLUTEN FREE

ISO 22000:2018 certified company

TOPPING

Toppings are a key element in ice cream making, providing a finishing touch that enhances the taste and appearance of ice cream. These delicious toppings can range from classic chocolate and caramel to bolder flavors like berry, mango, or pistachio. In addition to enhancing flavor, toppings can add an aesthetic dimension to ice cream, creating attractive, colorful designs that catch the attention of customers. Additionally, many of these toppings contain valuable ingredients to meet the preferences of health-conscious consumers. Used creatively, toppings allow ice cream makers to customize each serving, transforming a simple ice cream into a unique and memorable dining experience.





CHERRY

1N | 1.2 | 6pcs



AMARETTO

3N | 1.2 | 6pcs



PINEAPPLE

2N | 1.2 | 6pcs



ORANGE

31N | 1.2 | 6pcs



SKY BLUE

4A | 1.2 | 6pcs



CAFFE'

7N | 1.2 | 6pcs



CARAMEL

7N | 1.2 | 6pcs



CHOCOLATE

6N | 1.2 | 6pcs



WHITE CHOCOLATE

6N | 1.1 | 6pcs



COCONUT

9A | 1.1 | 6pcs



STRAWBERRY

10N | 1.2 | 6pcs



WILD BERRY

29N | 1.2 | 6pcs



GIANDUIA

11N | 1.2 | 6pcs



KIWI

12N | 1.2 | 6pcs



RASPBERRY

13N | 1.2 | 6pcs



LEMON

9070N | 1.2 | 6pcs



LICORICE

27N | 1.1 | 6pcs



MANGO

25A | 1.2 | 6pcs



PASSION FRUIT

14N | 1.2 | 6pcs



MINT

17A | 1.2 | 6pcs

TOPPING



HONEY

40N 1.2 6pcs



BLUEBERRY

15A 1.2 6pcs



HAZELNUT

18N 1.1 6pcs



SPREAD CREAM COCOA AND HAZELNUT

1215N 1.1 6pcs



WALNUTS

28N 1.2 6pcs



PANNA COTTA

337N1 1.1 6pcs



PEACH

30N 1 6pcs



PINGUINO

340N1 1.2 6pcs



PISTACHIO

19N 1.2 6pcs



CHOCOLATE CHIP

33N 1.0 6pcs



TIRAMISU'

22N 1.2 6pcs



TROPICAL

20N 1.2 6pcs



VANILLA PREMIUM

16N 1.2 6pcs



ZABAJONE MARSALA AND YOLK

21N 1.2 6pcs

LOTO

36N 1 6pcs



MINI TOPPING

Handy mini bottles of our best-selling toppings to give to your customers



330 gr

8NP CARAMEL

48



330 gr

6NP CHOCOLATE

48



330 gr

10NP STRAWBERRY

48

CREAM BASES

Bigatton milk ice cream powder bases are a versatile and practical solution for those who want to prepare high-quality artisanal ice cream. These bases are appreciated for their ability to guarantee a creamy consistency and an authentic flavor, facilitating the preparation process without compromising the final taste. Available in different variants, Bigatton bases allow you to experiment with a wide range of flavors, our bases can be worked hot and cold with various dosages 50-100-250 or 500 for the complete base.



DOPPIA PANNA 50

100N

2.5 5pcs



PASTO BASE50

106N

2.5 4pcs



DOPPIA PANNA 100

101N

2.5 5pcs



SAN MARINO 50

123N

2.0 6pcs



DOPPIO CIOCCO 100

102N

2.0 5pcs



MAESTRO 100

138N

2.0 5pcs



CREMONT 100

117N

2.0 5pcs



READY MIX F 500

120NG
120NP

20.0 1pcs

1.2 10pcs



FIOR DI PANNA LATTE 50

124N

2.0 5pcs



GELATO CALDO

1106N

2.5 4pcs

FRUIT BASES

Bigatton water fruit ice cream powder bases are a versatile and practical solution for those who want to prepare high quality artisanal ice cream. These bases are appreciated for their ability to guarantee an authentic fruit texture and flavor, facilitating the preparation process without compromising the final taste. Bigatton bases allow you to experiment with a wide range of flavors, our fruit bases can be worked hot and cold with various dosages 50-250 for the complete base to which you can add fruit, sugar or fructose



FRUIT 7 DAYS

134N

2.0 5pcs



LEMON DRY 50

109N

2.5 6pcs



DOPPIA FRUTTA 50

103N

2.5 6pcs



SORBI 50

7050N

1.0 10pcs



B.F.F. 70

115N

2.0 6pcs



TUTTA FRUTTA BASE 250

166NP

1.0 12pcs

ICE CREAM BARMAN BASE

Special base for alcoholic ice cream.



ALCOHOLIC

155N

2.0 4pcs

ICE CREAM STICK BASE

Special base for ice cream on a stick already balanced.



READY STICK

1663N

2.0 5pcs

NEUTRAL - EMULSIFIERS

Range of neutral, pure, with emulsifier, cold or hot for artisanal machines or continuous freezers.



DEMIGEL CR CA

141N

1.0 10pcs



DEMIGEL FR CA

140N

1.0 10pcs



DEMIGEL FRUIT C

9981N

2.5 5pcs



DEMIGEL LATTE B

113N

2.0 6pcs



NEUTRAL S5C

9026NPC

2.0 6pcs



UNIVERSAL NEUTRAL

108NP

1.0 10pcs



NEUTRAL V5

119NP

1.0 10pcs



STAR CREAM

200N

5.0 1pcs

THE VEGANS

Two vegan bases, the first for ice creams with fatty pastes and the second for sugary pastes



BASE VEGAN

164N

1.3 10pcs



BASE VEGAN 1

164N1

1.3 10pcs

AROMATIC POWDERS

Instant products to be used on a white base to obtain tasty and authentic ice creams.



CAFFE' DEHYDRATED

7372N

1.0 6pcs



CHOCOLATE MAGNIFICENT

9512NP

2.0 6pcs



DEHYDRATED LIQUORICE

9288NP

1.0 10pcs



MASCARPONE KING

112N

2.0 5pcs

CLASSIC AND SOFT YOGURT POWDERS



YO GRECO

169N

2.0 5pcs



YO READY

156N

2.165 5pcs



YO SOFT GRANITE

913N

1.0 8pcs



YO SUPREME B

111N

2.0 6pcs



YO ZERO ZERO

157N

2.16 5pcs

Different types of yogurt, both concentrated and ready to use, even without sucrose

Discover our range of soft yogurt flavoured products, designed to please every palate. From classic yogurt, creamy and refreshing, to our low calorie, sucrose-free yogurt, perfect for those looking for a lighter option without compromising on taste. For those who love a rich, full-bodied flavour, we also offer our Greek-style yogurt, which offers a dense and satisfying texture. Each product is easy to use and perfect for creating delicious soft ice cream.

BASIC TECHNICAL ARTISAN PRODUCTS



BIG PAN

1640N

1 6pcs

Big pan to enrich the ice cream with soluble fat. Guaranteed minimum 80% vegetable fats. Gives body to ice cream by also providing milk proteins



BIG SUGAR

1656N

1 6pcs

Big sugar replaces sugar by weight but with 1.5 calories per gram instead of 4.



CITRONAL

1504NP

1 14pcs

Citronal in fruit ice cream enhances the flavor and balances the sweetness, offering a fresh and lively note.



COCOA SUPERPREMIUM 24

1611NP

1 6pcs

Super premium cocoa24 in ice cream offers an even more intense and rich chocolate flavour, thanks to its higher cocoa butter content.



COCOA VAN DORF 10/12

1612NM

1 6pcs

Cacao Van Dorf in ice cream adds a rich chocolate flavor and intense color, enhancing the overall tasting experience.



CREMANT

8355N

1 6pcs

The creamer in ice cream helps maintain a smooth consistency, reducing the formation of ice crystals.



DESTROGEL

1500NP

1 6pcs

Dextrose in ice cream improves consistency and flavor, contributing to a smoother, creamier texture.



FIBER

1510NP

1 6pcs

Fiber in ice cream can improve the texture and increase the nutritional value of the product. It adds body to the ice cream, helping to stabilize the mixture and reduce the formation of ice crystals.



GLUCOLAX POLVERE

1608NM

1 6pcs

Glucose syrup in ice cream prevents the formation of ice crystals, making the ice cream softer and creamier.



LATTOGELMIX

1503N

1 6pcs

Lactogel in ice cream increases creaminess and protein content without adding fat. It helps improve the texture and stability of ice cream, making it smoother and more palatable.



MALTOGEL

1607N

1 6pcs

Maltogel in ice cream improves texture and stability. It contributes to a smooth and creamy consistency and reduces the formation of ice crystals.



VOLUMIZING

204N

1 6pcs

Volumizer in ice cream making improves the texture and stability of the ice cream, making it creamier and more uniform.

CLASSIC AND FANTASY PASTAS



AMARETTO

300NP 1.2 12pcs

DOSE 70G/LT

The intense flavour of almond biscuits in a dough rich in biscuit crumbs



AMERICAN SNACK

870NM 3,5 4pcs

DOSE 70G/LT

The intense flavour of an American snack rich in caramel and chocolate



PEANUT

396NM 2.5 4pcs

DOSE 70/100G/LT

Pure peanut in refined paste.



BLUE C

301AM 3.0 4pcs
301AP 1,4 12pcs

DOSE 50G/LT

Classic blue pasta with a gum flavour



KISS WHITE

336NM 3.0 4pcs
1 12pcs

DOSE 80/100G/LT

Hazelnuts and white chocolate with toasted nuances and whole and chopped hazelnuts



BAKLAVA

885NM 3.0 4pcs

DOSE 100/120G/LT

A classic of Middle Eastern pastry. Chopped nuts and spices such as cinnamon and cloves



BANOFI

878NM 3.0 4pcs

DOSE 80G/LT

Banofi is a delicious English dessert that combines bananas, cream and toffee on a crunchy biscuit base.



WHITE CHOCOLATE

339NM 3 4pcs
339NP

DOSE 100G/LT

White chocolate cream and intense milk.



BIG CHERRY

707NP 1.4 12pcs

DOSE 100G/LT

Chocolate cream with semi-candied cherry pieces



BEER

871NM 3,25 4pcs

DOSE 50G/LT

Classic and intense flavour of non-alcoholic beer.



COOKIE DIGESTIVE

858NM 2.6 4pcs

DOSE 70/80G/LT

The Digestive biscuit is a crunchy, sweet and slightly salty British biscuit.



COOKIE SPECULOOS

706NP 1.4 12pcs

DOSE 60G/LT

Speculoos is a traditional Belgian, Dutch and German biscuit. It has a sweet and spicy flavour, with notes of cinnamon, cloves, ginger and nutmeg.



BLACK COOKIES

1395NM 3,0 4pcs

DOSE 100/120G/LT

A pastry that resembles a popular cookie consisting of two chocolate cookies with a sweet cream filling in the center. It is known for its chocolate and vanilla flavor and crunchy texture.



BLACK VELVET

888NM 3,0 4pcs

DOSE 40G/LT

For a coal black ice cream with a light vanilla flavour



BLUE MONSTER

3667AM 3,0 4pcs

DOSE 60G/LT

Dedicated to children, the blue monster ice cream with delicate fruity hints

CLASSIC AND FANTASY PASTAS



CAFFE' MOKA

304NM 2.5 4pcs
304NP 1 12pcs
DOSE 40G/LT

Soluble hydrated coffee paste for ice cream, semifreddo and mousse.



CAFFE' MAGNIFICO

350NM 2.5 4pcs
DOSE 20/40G/LT

Refined anhydrous coffee paste, excellent for pastry making



CINNAMON

343NP 1.4 12 pcs
DOSE 40G/LT

Cinnamon concentrate for ice cream and pastry specialties.



CAPPUCCINO

398NM 3 4pcs
398NP 1.4 12pcs
DOSE 60/70G/LT

Original flavor of the famous Italian cappuccino



SALTED BUTTER CARAMEL

734NM 3 4pcs
DOSE 70/150G/LT

Salted butter caramel is a paste that combines caramelized sugar, cream, and creamy butter with a pinch of sea salt. It is known for its sweet and salty flavor and its soft, sticky texture.



CUCUMBER

3040NM 3 4pcs
DOSE 70G/LT

A special pasta for a true vegan flavor.



CHEESE CAKE

709NM 3 4pcs
709NP 1.4 12pcs
DOSE 60G/LT

Cheesecake dough for a creamy and sweet ice cream dessert made of sweet cheese like Philadelphia, on a base of crunchy biscuits. It can be enriched with various toppings and fruit, chocolate or caramel sprinkles.



CHERRY

394NP 1.00 12pcs
DOSE 150G/LT

The paste that imitates the famous Boero-type chocolates



CHOCO COOKIE

857NM 3 4pcs
DOSE 60/70G/LT

original pasta with the flavor of freshly baked chocolate biscuits.



CIOCCORICCO

307NM 3,25 4pcs
DOSE 70G/LT

The taste and texture of a chocolate and coconut snack with intrusions



COLA

303NP 1.4 12pcs
DOSE 50G/LT

Here is the flavour-colour of the famous cola drink.



CARAMEL CREAM

305NM 3 4pcs
305NP 1,4 12pcs
DOSE 40G/LT

Classic creme caramel flavoured pasta



CREMA AL WHISKY

850NM 3 4pcs
DOSE 70G/LT

Whiskey Cream is a creamy Irish style whiskey and cream flavoured paste.



CATALAN CREAM

849NP 1,4 12pcs
DOSE 70G/LT

Intense flavour of crema catalana, a popular dessert in Spanish patisserie.



WAFER CREAM

726NM 2,6 4pcs
DOSE 80/100G/LT

A creamy paste rich in fat and small crunchy wafers

CLASSIC AND FANTASY PASTAS



CREAM THE VENETIANS

729NP 1,4 12pcs

DOSE 70G/LT

The recipe for I Veneziani cream contains the intense flavour of a sweet egg cream with a sour note.



CROCCANTINO RHUM

306NP 1,4 12pcs

DOSE 40/50G/LT

Rum and sugar crunchies with hazelnuts



CRUNCY COOKIE

387NM 3 4pcs

DOSE 60G/LT

High class pasta that recalls the intense flavour of freshly baked biscuits





CARAMEL SAUCE

352NM 3 4pcs

DOSE 40G/LT

Real dulce de leche argentinian style



FIOR DI LATTE PLUS

309NP 1,4 4pcs

DOSE 50G/LT

Only full creme taste



GERANIUM

2968NM 3 4pcs

DOSE 50G/LT

Geranium flower taste e color





Bigatton



Serving suggestion

CLASSIC AND FANTASY PASTAS



Serving suggestion



JAFFA ORANGE

869NM

3 4 pcs

DOSE 70-80 G/LT

Chocolate flavor with candied orange peel



SAFRAN

1339NM

3 4 pcs

DOSE 70G/LT



GIANDUIA

310NM

3 4pcs

DOSE 100G/LT

For ice cream with giaduia rich in premium cocoa and quality hazelnuts



BITTER GIANDUIA

9612NM

3 4pcs

DOSE 70G/LT

For ice cream with jade rich in premium cocoa and quality hazelnuts with reduced sugar content.



BUBBLY

PINK AMERICAN

311 AM
311AP

3,25 4pcs
1,4 12pcs

DOSE OF 50G/LT

American gum flavor with rich pink color. Suitable for children



TASTE BIMBO

348NM

3 4pcs

DOSE 70G/LT

American gum flavor with rich pink color. Suitable for children



KISS

313NP

3 4pcs

DOSE 80G/LT

American gum flavor with rich pink color. Suitable for children



LAVENDER

884AM

3 4pcs

DOSE 50-60G/LT

American gum flavor with rich pink color. Suitable for children



LEMON PIE

867NM

3,25 4pcs

DOSE 70G/LT

Lemon pie cake made into a paste to obtain an ice cream with a faithful flavor.



LICORICE

312NP

1 12pcs

DOSE 70G/LT

Intense and soluble liquorice.



LOTO

1361NM

3 4pcs

DOSE 70G/LT

Fine loto spicy biscuit cream

4pcs
DOSE 70G/LT



MAGIC MAGIC C

386AM

3,3 4pcs

DOSE 70G/LT

A pasta for children who love magic and wizards. Bright color and woodsy flavor.



POPPY SEED CAKE

397NM

3 4pcs

DOSE 100G/LT

An ethnic pasta reminiscent of freshly baked Eastern European sweets.



RHUM AND RAISIN

314NM
314NP

3,25 4pcs
1,4 12pcs

DOSE 70G/LT

A classic flavored with wine, rum and raisins.

CLASSIC AND FANTASY PASTAS



PURE ALMOND

299NM 2,5 4pcs

DOSE 70-100G/LT

Pure almond for specialties.



ROASTED ALMOND PG

388NP 1,2 12pcs

DOSE 70-100G/LT

Almond with a rich candy flavour.



MARRON GLACE

315NP 1,4 12pcs

DOSE 70G/LT

Intense paste of glazed chestnuts with pieces.



MARSHMALLOW

854NM 3,25 4pcs

DOSE 70G/LT

Paste with the flavor and texture of rich American marshmallow.



MINT C

317AM 3 4pcs
317AP 1,4 12pcs

DOSE 40G/LT

Spearmint with coloring.



MINT N

317NM 3 4pcs
317NP 1,4 12pcs

DOSE 40G/LT

Spearmint with natural colorant.



WHITE MINT

9090NM 3,5 4pcs

DOSE 40G/LT

White mint for specialties.



MERINGUE

318NM 3 4pcs

DOSE 70G/LT

Pasta with the flavor and texture of rich pastry meringues.



MOJITO STRAWBERRY

859NM 3,25 4pcs

DOSE 70G/LT

Strawberry mojito drink is made into a paste for refreshing summer ice creams.



MR CLONEY

875NP 1,4 12pcs

DOSE 50G/LT

We have dedicated this grey ice cream to Him that will enchant the ladies. Taste anise and mint



MR TOBBY

862NM 2,6 4pcs

DOSE 70-80G/LT

Tobby and a fabulous chocolate transformed into an ice cream flavour with delicious intrusions of the best nougat



WHITE MUFFIN

852NM 3 4pcs

DOSE 70-80G/LT

Muffin dough to garnish with blueberries



CHOCOLATE MUFFINS

861NM 3 4pcs

DOSE 70-80G/LT

Muffin dough to garnish with chocolate



KING'S HAZELNUT

866NM 2,5 4pcs

DOSE 70G/LT

Fabulous quality in this pure paste obtained with the best toasted hazelnuts



BIG HAZELNUT

722NM 2,5 4pcs
722NP 1,2 12pcs

DOSE 70G/LT

Fabulous quality in this pure paste obtained with the best hazelnuts roasted at low temperature.

CLASSIC AND FANTASY PASTAS



HAZELNUT SMOOTH GOLD

320NM 2,5 4pcs
320NP 1,2 12pcs

DOSE 70G/LT

Fabulous quality in this pure paste obtained with the best toasted hazelnuts



WALNUTS

319NP 1,2 12pcs

DOSE 50G/LT

Fabulous quality in this pasta obtained with the best toasted nuts



BLACK GOLD

855NM 3 4pcs

DOSE 100-120G/LT

It's black the black gold, pasta with biscuits stuffed into pieces



GOLD PROFITEROL

856NM 3 4pcs

DOSE 50G/LT

All the flavour of profiteroles.



EGG EGG CREAM

356NM 3 4pcs
356NP 1 12pcs

DOSE 20-80G/LT

A pasteurized egg yolk paste created to enrich white bases with a creamy flavor. Excellent for semifreddo and pastry specialties.



PANNA COTTA

337NM 3,25 4pcs

DOSE 70G/LT

Classic panna cotta pasta typical Italian dessert.



PINOLO

326NP 1,2 12pcs

DOSE 40G/LT

All the flavour of pine nuts.



PISTACHIO GRANULES

325NM 3 4pcs

DOSE 50G/LT

German style pistachio with grains.



SMOOTH PISTACHIO

324NP 1,4 12pcs

DOSE 50G/LT

Smooth German style pistachio.



PISTACCHIO SUPREME LISCIO

1 12pcs

DOSE 50G/LT



PISTACCHIO PURO ORO

349NM 2,5 4pcs
349NP 1,2 12pcs

DOSE 50-100G/LT



DUBAI CIOCCOLATO STILE 2

1383NM 3 4pcs

DOSE 50-100G/LT



DUBAI CIOCCOLATO STILE

1382NM 3 4pcs

DOSE 50-100G/LT



POP CORN

323NP 1,4 12pcs

DOSE 70G/LT
DOSE 70G/LT

Surprise your customers with the real taste of salty popcorn.



WHITE PRALINE

715NP 1,2 12pcs

DOSE 70-130G/LT

A classy pastry reminiscent of white almond chocolates.



BLACK PRALINE

391NM 2 4pcs
391NP 0,9 12pcs

DOSE 150G/LT

A classy pastry reminiscent of gianduia spreadable chocolates, rich in hazelnut and toasted rice intrusions.



PRALINELLA

392NP 1 12pcs

DOSE 150G/LT

Special paste made of praline grains of dried fruits.



RICOTTA

720AP 1,4 12pcs

DOSE 40G/LT

Intense ricotta flavor for Sicilian cannoli ice cream and pastries.



RICE

711AP 1,4 12pcs

DOSE 70G/LT

China is nearby with this unique flavor that allows for many elaborations.

CLASSIC AND FANTASY PASTAS



SNIKKY

863NM

3 4pcs

DOSE 100G/LT

The snack famous for its caramel filling with crunchy pieces.



SPRITZ

873NP

1,4 12pcs

DOSE 80G/LT

Venetian pasta with the flavour of the famous aperitif



SUPERCAO

327NM

3 4pcs

DOSE 70G/LT

Paste that replaces cocoa in cold processes.



YELLOW TIRAMISU

331NM
331NP

3 4pcs
1,1 12pcs

DOSE 70G/LT

Venetian pasta with the flavour of the famous Venetian dessert in yellow tones.



DARK TIRAMISU

9335NM

3 4pcs

DOSE 70G/LT

Venetian pasta with the flavour of the famous Venetian dessert in dark shades.



NOUGAT

329NM
329NP

2,5 4pcs
1 12pcs

DOSE 70G/LT

Torrone paste always soft and with crunchy pieces.



APPLE PIE

714NM

3 4pcs

DOSE 150G/LT

Freshly baked apple pie crust.



PHILADELPHIA CAKE

876NM

3 4pcs

DOSE 70G/LT

Freshly baked cheesecake dough.



TSOUREKI

733NM

3 4pcs

DOSE 70G/LT

Freshly baked Greek pie dough.



UNICORN SKY BLUE

3031AP

1,4 12pcs

DOSE 50G/LT

Pair of blue and pink pastes to make the two-tone unicorn ice cream



PINK UNICORN

311AP1

1,4 12pcs

DOSE 50G/LT



VANILLA AROMA PASTE

333NM
333NP

3 4pcs
1,4 12pcs

DOSE 40G/LT

Classic yellow Italian vanilla paste.



WHITE VANILLA

9350NM

3 4pcs

DOSE 40G/LT

Classic white Italian vanilla paste.



VANILLA SUPERPREMIUM

830NP

1,4 12pcs

DOSE 40G/LT

Classic white French vanilla paste.



VANILLA PROFESSIONAL

717NP

1,4 12pcs

DOSE 40G/LT

Classic white bourbon vanilla paste.

CLASSIC AND FANTASY PASTAS



WHISKY

332NM 3 4pcs

DOSE 70G/LT

Classic Scotch Whisky Cream Paste with cooked milk infusion.



EGGNOG-ZABAIONE

334NM 3 4pcs
334NP 1,1 12pcs

DOSE 70G/LT

Very Italian paste of egg cream and Marsala for ice cream and pastry.



NON-ALCOHOLIC ZABAGLIONE

9336NM 3 4pcs

DOSE 70G/LT

Very Italian paste of egg cream and Marsala for ice cream and pastry but in a non-alcoholic version.



ZUPPA INGLESE

335N 2,6 4pcs

DOSE 20-30G/LT

Sicilian egg cream and alchermes paste for ice cream and pastry.



COTTON CANDY

708NP 1.4 12pcs

DOSE 70G/LT

Intense pink paste with the flavour of cotton candy.

A simple recipe:
1 kg of Bigatton Ready mix to be dissolved in 2 liters of water.
The classic pasta you desire gr:
See the label for the dose per litre.
Rest.
Freeze.
For an intense creaminess, pasteurize.
For an excellent result, add 30 g of Bigatton dextrogel if you use fatty pastes.
In the case of alcoholic pastes, add 30 g of fresh milk.

A simple recipe:
300 gr. of Double cream 100 Bigatton mixed with 750 gr. of sugar. Dissolve well in 3 litres. of whole milk. Possibly pasteurize for greater creaminess.
Use the liquid base obtained with classic or variegated pastes as desired.
For an excellent result:
Fatty and variegated pastas add half the weight of Destrogel's fatty pasta.
Alcoholic pastes add half the weight of the alcoholic paste to liquid milk.
Sugar pastes add 100g. of cream per liter of base

FRUIT PASTAS



APRICOT

400NP 1,4 12pcs

DOSE 70G/LT



BLACK CHERRY

401NM 3 4pcs
401NP 1,4 12pcs

DOSE 70G/LT



PINEAPPLE

402NP 1,4 12pcs

DOSE 70G/LT



WATERMELON

445NP 1,4 12pcs

DOSE 70G/LT



ORANGE

403NM 3,25 4pcs
403NP 1,4 12pcs

DOSE 70G/LT



BLOOD ORANGE

819AM 3 4pcs

DOSE 70G/LT



BANANA

404NM 3 4pcs
404NP 1,4 12pcs

DOSE 70G/LT



CEDAR

426NM 3,25 4pcs

DOSE 100G/LT



COCONUT

406NM 3,5 4pcs
406NP 1,4 12pcs

DOSE 40G/LT



CHERRY

405NM 3 4pcs

DOSE 70G/LT



CRANBERRY

437NM 3 4pcs

DOSE 70G/LT



STRAWBERRY

407NM 3 4pcs
407NP 1,4 12pcs

DOSE 70G/LT



STRAWBERRY MILK

7676NP 1,4 12pcs

DOSE 70G/LT



STRAWBERRY SICILY

443NM 3 4pcs

DOSE 70G/LT



BERRIES

430NM 3 4pcs
430NP 1,4 12pcs
430AM 3 4pcs

DOSE 70G/LT



KIWI

411NP 1,4 12pcs

DOSE 70G/LT



RASPBERRY

412NM 3 4pcs
412AM 3 4pcs

DOSE 70G/LT



LIMONCELLO

444NP 1,4 12pcs

DOSE 70G/LT



LEMON GRANSOLE

431NP 1,4 12pcs

DOSE 70G/LT



MANGO

415NM 3 4pcs
415NP 1,4 12pcs

DOSE 70G/LT



PASSION FRUIT F.

416NM 3 4pcs

DOSE 70G/LT



LICHEE

812NP 1,4 12pcs

DOSE 70G/LT

FRUIT PASTAS



GREEN APPLE

417NP 1.4 12pcs

DOSE 70G/LT



POMEGRANATE

450NM 3.25 4pcs

DOSE 70G/LT



MELON

418NM 3.0 4pcs
418NP 1.4 12PCS

DOSE 70G/LT



BLUEBERRY

419AM 3,5 4pcs
419NM 3,5 4pcs

DOSE 70G/LT



SEA

420NP 1,4 12pcs

DOSE 70G/LT



MONEY

422NP 1,4 12pcs

DOSE 70G/LT



PEACH

423NP 1,4 12pcs

DOSE 70G/LT



PINK GRAPEFRUIT

428NP 1,4 12pcs

DOSE 70G/LT



ROSE

425NM 1,4 12pcs
425NP 3.0 4PCS

DOSE 70G/LT



TROPICAL A.C.E.

427NP 1,4 12pcs

DOSE 70G/LT

Concentrated fruit paste collection with pieces intended for the production of fruit-flavored sorbets or ice creams with a dosage of only 70 grams of paste per kg of sorbet. They can be used as a reinforcement of sorbets produced with frozen or fresh fruit. In this case, 30 grams of fruit paste per kg of sorbet or ice cream will be sufficient.

A simple recipe:
1 liter of water.
280-300 gr. of sugar.
100 gr. of fruit paste.
50 gr. the base Seven days Bigatton.
Mix everything cold.
Rest.
Freeze.
For an intense creaminess, heat the mixture to 40 degrees.

A simple recipe 2:
0.8 lt. of water.
200 gr. of blended fruit
260-280 gr. of sugar.
30 gr. of fruit paste.
45 gr. the base Seven days Bigatton.
Mix everything cold.
Rest.
Freeze.
For an intense creaminess, heat the mixture to 40 degrees.

CREAM VARIEGATED

Mix the CREAM VARIEGATIONS well, smoothing them out and incorporating any fatty parts that have risen to the surface. Keep them at room temperature before incorporating them into the ice cream. Avoid pouring the heated variegated mixtures as they would damage the ice cream.





SALSA PISTACHIO
1230NM — 3,5 — 4pcs



CARAMEL SALTED BUTTER
1291NM — 2.6Kg — 4pcs
with pieces



AMERICAN SNACK
1281NM — 3Kg — 4pcs
with pieces



CARIBBEAN
1227NM — 3Kg — 4pcs



CREAM WHISKY
1254NM — 3,25Kg — 4pcs



BANOFI
1290NM — 3Kg — 4pcs
with pieces



CEREALS
1284NM — 2.0Kg — 4pcs
with pieces



CRUNCHY BISCUIT
1216NM — 2.6Kg — 4pcs
with pieces



BIGNE'
1213NM — 2Kg — 4pcs
with pieces



CHOCOBISCOTTO
1264NM — 2.6Kg — 4pcs
with pieces



DULCE DE LECHE-SWEET MILK
352NM1 — 1,5Kg — 12pcs



COOKIE DIGESTIVE
1262NM — 2,5Kg — 4pcs
with pieces



CHOCOLATE COCONUT
1266NM — 2.6Kg — 4pcs
with pieces



FUDGE
1240NM — 3Kg — 4pcs



BLACK COOKIES
1396NM — 2.6Kg — 4pcs
with pieces



CHOCOLATE RICE
1212NM — 2,5Kg — 4pcs
with pieces



LEMON PIE CAKE
1282NM — 2.6Kg — 4pcs
with pieces



BROWNIE
TRIPLE CHOCOLATE
1247NM — 2,5Kg — 4pcs
with pieces



BLACK CHOCOLATE
1226NM — 3Kg — 4pcs



LOTO COOKIES
1362NM — 3Kg — 4pcs
with pieces

CREAM VARIEGATED -RIPPLES

Mix the CREAM VARIEGATIONS well, smoothing them out and incorporating any fatty parts that have risen to the surface. Keep them at room temperature before incorporating them into the ice cream. Avoid pouring the heated variegated mixtures as they would damage the ice cream.



MACAROONS

3322NM2 — 3Kg — 4pcs

with pieces



MONSTER COOKIES

3668AM — 3Kg — 4pcs

with pieces



MR TOBY

1275NM — 2.6Kg — 4pcs

with pieces



MUFFIN CHOCOLATE

1269NM — 2.6Kg — 4pcs

with pieces



NOCCIOLITA SPREAD CREAM

338NM — 3Kg — 4pcs



BLACK GOLD

1260NM — 2.6Kg — 4pcs

with pieces



WHITE PRALINE

1283NM — 2.6Kg — 4pcs

with pieces



BLACK PRALINE

1224NM — 2.5Kg — 4pcs

with pieces



RED VELVET

12994M — 3.25kg — 4pcs

with pieces



SCHOKAFE'

1214N — 3Kg — 4pcs

with pieces



SNIKKY

1274NM — 3Kg — 4pcs

with pieces



SPECULOOS

1225NM — 2.6Kg — 4pcs

with pieces



TIRAMISU

1267NM — 3Kg — 4pcs

with pieces



UNICORN

3035AM — 3Kg — 4pcs



WAFERINO

1237NM — 3Kg — 4pcs

with pieces



WHITE WAFERINO

1238NM — 3Kg — 4pcs

with pieces

serving suggestion



VARIEGATED FRUIT - RIPPLES

FRUIT VARIEGATIONS. Take the quantity needed for a 5 litre tub.
(300-600 gr. as desired) Place in the fridge until cool and add to the ice cream.



APRICOT
1250NM 3.25Kg 4pcs



BLACK CHERRY
1200NM 3Kg 4pcs
1200AM 3Kg 4pcs



BITTER ORANGE
1323NM 3.25Kg 4pcs



CRANBERRY
1286NM 3Kg 4pcs



CARAMELIZED FIG
1288NM 3Kg 4pcs



STRAWBERRY
1203NM 3Kg 4pcs



WILD STRAWBERRY
1207NM 3.25Kg 4pcs



BERRIES
1205NM 3.25Kg 4pcs



GOLDEN ORANGE
1228NM 3Kg 4pcs



RASPBERRY
1289NM 3.25Kg 4pcs



LIME
1221NM 3.25Kg 4pcs



MANDARIN
1209NM 3.25Kg 4pcs



MANGO
1252NM 3.25Kg 4pcs



MANGO PINEAPPLE
1259NM 3.25Kg 4pcs



PASSION FRUIT
1287NM2 3.50Kg 4pcs



PASSION FRUIT
1223NM 3.25Kg 4pcs



GREEN APPLE
1208NM 3.25Kg 4pcs



POMEGRANATE
1248NM1 3Kg 4pcs



BLUEBERRY
1201NM1 3Kg 4pcs



PEAR
1324NM 3.25Kg 4pcs



ORANGE PEACH
1217NM 3.25Kg 4pcs



GINGER
1250AM 3.25Kg 4pcs



ELDER
1325NM 3Kg 4pcs



DELICIOUS CREMINO



BRONTOLINA 2

785NM1 3Kg 4pcs



BRONTOLINA

785NM 3Kg 4pcs



CANDY BLUE OCEAN

780AM 3Kg 4pcs



CINNAMON

770AM 3Kg 4pcs



LEMON CHEESECAKE

798AM 3Kg 4pcs



CHOCOLATE

783NM 3Kg 4pcs



CREAM

782NM 3Kg 4pcs



CRUNCHY

788NM 3Kg 4pcs



DOLCE CARAMEL

784NM 3Kg 4pcs



LAVENDER

795AM 3Kg 4pcs



ALMOND

786NM 3Kg 4pcs



MASTICA

796NM 3Kg 4pcs



HAZELNUT

781NM 3Kg 4pcs



WHITE GOLD

790NM 3Kg 4pcs



BLACK GOLD

791NM 3Kg 4pcs



RED VELVET

794AM 3Kg 4pcs



ROSE

793AM 3Kg 4pcs



TIRAMISU

797AM 3Kg 4pcs



TORRONCINA

787NM 3Kg 4pcs



SAFFRON

792AM 3Kg 4pcs







Start with an empty container in which you want to make your layered ice cream.
Place a first layer of ice cream in the container. You can use a spoon or spatula to distribute it evenly.
Once you have an even layer of ice cream, add a layer of spread. Make sure it is thin enough that it doesn't dominate the flavor of the ice cream, but thick enough to be visible.
Repeat these steps, alternating layers of ice cream and spreadable cream, until the container is full. The last layer will be spreadable cream. Before making it, it is advisable to place the container in the blast chiller.
Once you're done, place the ice cream in the blast chiller to cool completely. This will help keep the layers separate when you serve it.
When ready to serve, use a spoon or cone to reveal the beautiful layers of ice cream and spread. Remember, the key to getting perfect layers is to make sure each layer is cool enough before adding the next. This will prevent them from mixing together.

THE CHERRIES



AMARENA 90

9777N 3.20Kg 4pcs



AMARENATA 60

1300N 3.20Kg 4pcs

BIGATTON Candied Amarena Cherries are sweet and sour cherries, immersed in sugar syrup and sour cherry juice. Perfect for cakes, biscuits and ice cream, they add sweetness and a touch of acidity. They do not require refrigeration after opening, making them a practical and delicious ingredient for your desserts.



BLACK CHERRY SYRUP

1301N 7Kg 1pcs



BLACK CHERRIES DECORATION

1616NM 3Kg 4pcs



BLACK CHERRY PIECES

1433NM 2.5Kg 4pcs







WFRUTTA



Our Delicata Semi-Candied Fruit is the ideal ingredient for ice cream, pastries and semifreddo. It does not require refrigeration after opening and is also perfect for baking, making it the perfect addition to your panettone.

256NP WFRUTTA FRUTTI DI BOSCO KG. 1,9 X 4

CRAZY BALLS PER BUBBLE TEA



PINEAPPLE
CB002AM 3.5Kg 4pcs



RED MELLON
CB021AM 3.5Kg 4pcs



ORANGE
CB003NM 3.5Kg 4pcs



BANANE
CB029AM 3.5Kg 4pcs



KARAMEL
CB007NM 3.5Kg 4pcs



CHERRY
CB032AM 3.5Kg 4pcs



CHOCOLATE
CB024AM 3.5Kg 4pcs



COCONUT
CB025AM 3.5Kg 4pcs



COOKIES
CB036AM 3.5Kg 4pcs



DRAGON FRUIT
CB028AM 3.5Kg 4pcs



ENERGY DRINK
CB035AM 3.5Kg 4pcs





STRAWBERRY
CB006AM 3.5Kg 4pcs



WILD BERRY
CB004AM 3.5Kg 4pcs



KIWI
CB020AM 3.5Kg 4pcs



RASPBERRY
CB016AM 3.5Kg 4pcs



LIME
CB005AM 3.5Kg 4pcs



LEMON
CB017AM 3.5Kg 4pcs



PINK LYCHEE
CB015AM 3.5Kg 4pcs



MANGO
CB011AM 3.5Kg 4pcs



MARACUIA
CB013AM 3.5Kg 4pcs



MARSHMALLOW
CB031AM 3.5Kg 4pcs



GREEN APPLE
CB009AM 3.5Kg 4pcs



POMEGRANATE
CB018AM 3.5Kg 4pcs



MELON
CB026AM 3.5Kg 4pcs



BILBERRY
CB014AM 3.5Kg 4pcs



PEACH
CB012AM 3.5Kg 4pcs



TROPICAL BLU
CB033AM 3.5Kg 4pcs



VANILLA
CB027AM 3.5Kg 4pcs

Popping Bobas are small gelatinous spheres filled with fruit juice that explode in your mouth, adding a touch of fun and flavor to any drink or dessert. They are especially popular in Bubble Tea, a drink originating in Taiwan that combines tea, milk, and sugar with these colorful and tasty pearls.
Bubble Tea is a versatile drink that can be customized with a variety of tea and milk flavors, as well as different additions like Popping Bobas. Whether you prefer your Bubble Tea sweet or not so sweet, with milk or without, Popping Bobas always add an element of surprise that makes every sip a unique experience.

SYRUPS FOR BUBBLE TEA



Bubble Tea Syrups transform a simple tea drink into a unique tasting experience. With a variety of flavors, from classic fruit to exotic flavors, they allow you to customize your Bubble Tea by adding both flavor and sweetness.

Pineapple, watermelon, strawberry, raspberry, lemon, lychee, mango, green apple, blueberry, passion fruit, peach. Practical 1,3 lt. bottles with dosing pump. 12 bottles per carton. 10-20 gr. per glass of bubble tea.

SOLUBLE TEA POWDER



GREEN TEA LIGHT

3800NP 0.5Kg 20 pcs



BLACK TEA

3802NP 0.5Kg 20 pcs

Add 20 gr. in a litre of cold or hot water to obtain the tea you desire

HOW TO MAKE THE PERFECT BUBBLE TEA

Start by making the tea. Mix 20 grams of tea powder with a liter of water until it is completely dissolved.

- **Fill the glass about halfway with the prepared tea.**
- **Pour the Popping Bobas to your taste. 30-50 gr. per glass.**
- **Pour about 20 grams of bubble tea syrup into the glass.**

Fill the rest of the glass with tea, leaving some room for ice if desired. Finally, add a straw with a diameter of 10 mm, ideal for sipping the Popping Bobas Tea.











BUBBLE BALLS PER BARMAN



CB022 BALLS A



CB023 BALLS C

Kg. 3,50 per 4

Special popping bobas with the flavor of Italian aperitifs to be used to decorate the famous Veneto spritz



READY SPEEDY PRODUCTS



A.C.E.
1601N 1,35Kg 10pcs



APRICOT
1639N 1,35Kg 10pcs



CHERRY
1632N 1,35Kg 10pcs



ANAN
1628N 1,35Kg 10pcs



WATERMELON
1621N 1,35Kg 10pcs



ORANGE
1638N 1,35Kg 10pcs



BLACK VELVET
1688N 1,35Kg 10pcs



BANAN
1609A 1,35Kg 10pcs



BLUE SKY
1622A 1,35Kg 10pcs



BODY FITNESS
1677N 1,35Kg 10pcs



CAFFE'
1610A 1,35Kg 10pcs



CAMALEONT
1689N 1,35Kg 10pcs



CINNAMON
1630N 1,35Kg 10pcs



CARAMEL
1634N 1,35Kg 10pcs



SALTED BUTTER CARAMEL
1633N 1,35Kg 10pcs



MILK CHOCOLATE
1386N 1,35Kg 10pcs



WHITE CHOCOLATE
1385N 1,35Kg 10pcs



BUONISSIMO
CHOCOLATE
1331N 1,35Kg 10pcs



DARK CHOCOLATE
1673N 1,35Kg 10pcs



COCONUT
1626N 1,35Kg 10pcs

READY SPEEDY PRODUCTS



STRAWBERRY
1603N 1,35Kg 10pcs



STRAWBERRY LIGHT
696N 1,35Kg 10pcs



BERRIES
1642N 1,35Kg 10pcs



GIANDUIA
1695N 1,35Kg 10pcs



KIWI
1627A 1,35Kg 10pcs



RASPBERRY
1637N 1,35Kg 10pcs



MILK CREAM
1635N 1,35Kg 10pcs



LEMON PIE
1679N 1,35Kg 10pcs



LIME
1654A 1,35Kg 10pcs



LIMONCELLO
1643A 1,35Kg 10pcs



LEMON
1600N 1,35Kg 10pcs



MALAGA
1678N 1,35Kg 10pcs



MANDARIN
1644N 1,35Kg 10pcs



MANGO
1645N 1,35Kg 10pcs



PASSION FRUIT
1646N 1,35Kg 10pcs



GREEN APPLE
1647A 1,35Kg 10pcs



POMEGRANATE
1369N 1,35Kg 10pcs



MELON
1602N 1,35Kg 10pcs



MERINGATA
1672N 1,35Kg 10pcs



BLUEBERRY
1636A 1,35Kg 10pcs

READY SPEEDY PRODUCTS



SEA
1648A 1,35Kg 10pcs



MUFFIN
1691N 1,35Kg 10pcs



HAZELNUT
1624A 1,35Kg 10pcs



PEACH
1650N 1,35Kg 10pcs



PISTACHIO
1620A 1,35Kg 10pcs

Bigatton



PINK GRAPEFRUIT
1651N 1,35Kg 10pcs



RICE
1655N 1,35Kg 10pcs



TIRAMISU
1694N 1,35Kg 10pcs

Explore the versatility and convenience of our Pronto Ice by Bigatton powdered products. Perfectly balanced in taste and incredibly easy to use, simply dilute in water or milk to obtain the desired consistency. These products, simple and quick to prepare, are packaged in convenient bags, ideal for storage and use. Each bag produces a 5-litre tub of delicious ice cream or sorbet. Our wide range of flavours includes fruit, creams and yoghurt, the products can be used with a batch freezer, soft ice cream machine, slush machine or planetary mixer. Discover the pleasure of creating with Pronto Ice by Bigatton!

SOFT ICECREAM POWDERS



BANANA 500
668N
2.5KG 4pcs



PISTACHIO 500
605N
2.5KG 4pcs



MILK FLOWER 500
674N
2.5KG 4pcs



CAFFE' 500
604N
2.5KG 4pcs



CHOCOLATE 500
601N
2.5KG 4pcs



RED VELVET
1910A
1.25KG 4pcs



VANILLA BIANCA 500
671N
2.5KG 4pcs



STRAWBERRY 500
602N
2.5KG 4pcs



KBUENO
678N
2.5KG 4pcs



VANILLA 500
600N
2.5KG 4pcs



HAZELNUT 500
669A
2.5KG 4pcs



LEMON 500
603N
2.5KG 4pcs



CARAMEL 500
601N
2.5KG 4pcs



CUORE DI PANNA
675N
2.5KG 4pcs



CIOCCOLATO 500 NO SUGAR
601N-1
2.5KG 4pcs



RHUM AND RAISIN 500
669A
2.5KG 4pcs

Bigatton powdered products for soft ice cream are the ideal solution for those looking for quality, convenience and ease of use. Perfectly balanced in taste, these products are incredibly easy to prepare: just dilute them in water or milk to obtain a creamy and delicious soft ice cream. Packaged in practical single-serving bags, each bag produces a suitable for the tank of a standard machine, making storage and use simple. Our wide range of flavors, which includes fruit, creams, chocolates and yogurt, allows you to vary the offer and surprise your customers every day.

RAIBOW SOFT ICE CREAM DECORATIONS



1000 & 1 LINE CARAMEL

679N 7KG



1000 & 1 LINE CHOCOLATE

684N 7KG



1000 & 1 LINE STRAWBERRY

681N 7KG



1000 & 1 LINE WILD BERRIES

680A 7KG



1000 & 1 LINE KIWI

682A 7KG



1000 & 1 LINE LEMON

683A 7KG

Bigatton special syrups for Rainbow soft serve machines are designed to take your soft serve ice cream to the next level. Available in a variety of flavors, these syrups are perfect for adding a pop of color and extra flavor to your ice cream. They are easy to use thanks to the dispenser integrated into your machine, which allows you to distribute the syrup evenly and precisely. Whether you are looking to create a rainbow ice cream or simply add a pop of flavor, special syrups for soft serve machines like Rainbow are the ideal solution. Discover the difference they can make in your soft serve ice cream!

COVERINGS

Dilute the desired flavor coating in a bain-marie (maximum 40 degrees) mix until you get a homogeneous mixture, pour on the ice cream as it comes out of the batch freezer to get a classic stracciatelle. To make covered sticks, quickly immerse the piece to be covered, let the excess drip off. Do not use wet utensils and do not put water in our product.



CHOCOLATE CHIP AMARA

1700NM

3 4pcs



CHOCOCOCCO

366NM

3 4pcs



CHOCOLATE CHIP

328NM

3 4pcs



GIANDUIA

367NM

3 4pcs





CHOCOLATE CHIP BIANCA

355NM

3 4pcs



CAFFE'

362NM

3 4pcs





PINEAPPLE

379AM

3 4pcs



STRAWBERRY

357AM

3 4pcs



LEMON

358AM

3 4pcs



CHERRY

377AM

3 4pcs





ORANGE

360AM

3 4pcs



MANGO

382AM

3 4pcs





HAZELNUT

371NM

3 4pcs



CARAMEL

363NM

3 4pcs



RAW CHOCOLATE

1319NM

3 4pcs



COCONUT

365NM

3 4pcs



WHITE PEARL

9033NM

3 4pcs



PISTACHIO

372AM

3 4pcs

ARTISAN DECORATIONS



1410N 0,5KG 4pcs
AMARETTINI DIA. CM. 2



1411NP 1KG 10pcs
COCOA TRUFFLE



1405NP 1KG 6pcs
COCONUT TURNIP



1406AP 1KG 14pcs
MULTICOLOR CODETTA



1495NP 0.5KG 6pcs
CRISPY BLACK & WHITE



1494NP 0.5KG 6pcs
CRISPY CACAO



1493NP 0.5KG 6pcs
CRISPY VANILLA



1414AP 1KG 8pcs
CUBES FOR CASSATA



1424NP 1KG 12pcs
CHOCOLATE CHIPS



1400NP 1KG 7pcs
AMARETTI GRAIN



1402NP 1 12pcs
GRANELLA AL CACAO



1431NP 1KG 12pcs
CHOCOLATE COFFEE BEANS



1415NP 1 8pcs
GRANELLA DI CROCCANTE



1438NP 1KG 10pcs
PRALINED PEELED ALMOND GRANULES



1416N 0.5KG 6pcs
MERINGUE GRAIN



1407NP 2KG 5pcs
HAZELNUT CRACKS



9023NP 1 10pcs
GRANELLA AL CAFFE



1443NP 1KG 8pcs
PISTACHIO GRANULATION



1401NPP 0.5 8pcs
RICE GRAIN



1419N 1KG 10pcs
NOUGAT GRAIN

ARTISAN DECORATIONS



1463AP 1KG 12pcs
MULTICOLOR LENSES



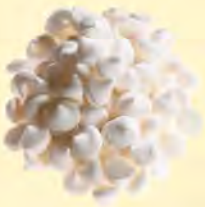
1442NP 1KG 10pcs
PRALINE ALMONDS



1409NP 1KG 8pcs
MARRON GLACE PIECES



1444N 0.26 4pcs
MICROBIGNE'



1441NP 1KG 5pcs
MICROMERINGHE



1491NP 1KG 6pcs
MINI COOKIES



1432NP 2KG 5pcs
HAZELNUTS IN QUARTERS



1408NM 2KG 5pcs
WHOLE HAZELNUTS



1421NP 1KG 9pcs
PIECES OF WALNUTS



1445A 1KG 12pcs
STARS MAGIC MAGIC



1436NP 1KG 8pcs
CHOCOLATE WAFER BALLS WITH MILK



1437NP 1KG 8pcs
CHOCOLATE WAFER BALLS WHITE



1430NP 1KG 8pcs
DARK CHOCOLATE WAFER BALLS

DESSERT PRODUCTS



9943N 2KG 6pcs
CHOCOCHOCOK
100 gr. with 100 gr. of sugar per litre of milk. Hot processing



9878N 1.25KG 6pcs
CONCENTRATE THE LEMON
120 gr. with 60 gr. of sugar per litre of water.



9878N 1.25KG 6pcs
PEACH TEA CONCENTRATE
120 gr. with 60 gr. of sugar per litre of water.



9881N 2.5KG 4pcs
DESSERT CREAM CARAMEL
150 gr. per litre of milk. Hot processing



9880N1 2.5KG 5pcs
PANNA COTTA DESSERT
100 gr. for half a litre of milk and half a litre of cream. Hot processing



9882N 1KG 12pcs
DESSERT TIRAMISU
300 gr. per liter of milk or cream. Cold processing in a planetary mixer.



9782N 1KG 12pcs
DESSERT TIRAMISU' COMPLETE
150 gr. per liter of cream. Cold processing in a planetary mixer.



9890N 1.2KG 6pcs
MACEDONIA UP
Use as is by pouring it over the fruit salad to prevent it from browning.



9884A 1KG 8pcs
STRAWBERRY MOUSSE



9885N 1KG 8pcs
CHOCOLATE MOUSSE



9883N 1KG 10pcs
NEUTRAL MOUSSE

Quickly produce a mousse of the desired flavor with 500 gr. of product and 1000 gr. of cold milk. The neutral mousse can be flavored with pastes or aromas.

SEMIFREDDI & CO.



1130NM 1 12pcs

BASE 18 BELOW ZERO

Base that allows you to make a semifreddo that remains soft at -18 degrees. Dosage: 50 gr. of B18S with 150 gr. of egg yolk and 250 gr. of cream and 50 gr. of water.



1125NP 1,1 12pcs

PERFECT BAVARIAN

Base that allows you to make a perfect bavarois. Dosage: 1000 gr. of BV with 1000 gr. of cream and 300 gr. of milk or water.



5500N 2 7pcs

GOOD BISCUIT

Powder base that allows you to make a perfect sponge cake. Dosage: 100 gr. of BB with 140 gr. eggs, 100 gr. water, 140 gr of sugar and 90 gr. of flour.



1182AM 3,25 4pcs

BRILLIANT BLUE (TUTTIFRUTTI)

Brillant. A family of high-class products to obtain a brilliant and semi-transparent decoration on your semifreddo. Dosage: to taste. Gently mix the brillant until it becomes fluid and finally pour it on the semifreddo previously chilled.



1181AM 3,25 4pcs

BRILLIANT WILD BERRIES



1184AM 3,25 4pcs

BRILLIANT TRANSPARENT CHERRY



1195AM 3,25 4pcs

BRILLIANT TRANSPARENT ORANGE



1196NM 3,25 4pcs

TRANSPARENT CARAMEL BRILLIANT



1109AM 3,25 4pcs

BRILLIANT TRANSPARENT STRAWBERRY



1119NM 3,25 4pcs

BRILLIANT TRANSPARENT LEMON



1118NM 3,25 4pcs

BRILLANT TRANSPARENT NEUTRAL



1183AM 3,25 4pcs

BRILLANT GREEN



1101N 2,5 6pcs

CHARLY TORTINA

Charly tortina is a formidable cream holder to obtain cream decorations that remain in the right shape for a long time.
Dosage: 100-150 gr. per liter of cream.



1334A 1 10pcs

BUTTER CREAM POWDER

To obtain a delicious buttercream for cupcakes, mix this very fine powder with the right amount of water in a planetary mixer. Flavorable and colorable as desired.



3279NM 3 4pcs

PISTACHIO SPREAD AND FILLING CREAM

Fill as is on any pastry product that requires an impeccable pistachio filling.



7374N 1 12pcs

DECOR ICE

Create colored crystals by following the clear instructions printed on each package.



0344A 1,4 12pcs

GREEN APPLE FLAVOUR



0347A 1,4 12pcs

PEAR FLAVOUR

Water-soluble flavours for flavouring semifreddo



1123AM 3,5 4pcs

STRAWBERRY GELOLAC



1188AM 3,5 4pcs

WILD BERRY GELOLAC

Gelolac. A family of high-class products to obtain a brilliant but covering decoration on your semifreddo.
Dosage: to taste. Gently mix the Gelolac until it becomes fluid and finally pour it on the semifreddo previously chilled.



1120AM 3,5 4pcs

LEMON GELOLAC



1122AM 3,5 4pcs

PISTACHIO GELOLAC



1105N 3 4pcs

GLASGEL

Classic transparent gel for protecting sweets



1954NM 3,5 4pcs

MIRROIR NERO

Classic carbon black covering gel for semifreddo specialties.



1124AM 3,5 4pcs

GELOLAC CARAMEL

SEMIFREDDI & CO.



1104NP 3,5 4pcs
PIU' PANNA

Quickly create a solid vegetable cream. 400 gr. per lt. of milk



1103NM 3,5 4pcs
PROFITEROL COCOA

Quickly create a filling or stuffing for profiteroles. Mix 1 kg. of product with 500 gr. of whipped cream.



1132N 3,5 4pcs
BASIC SEMIFREDDO

Quickly create a base for semifreddo that can be flavored as desired. Dosage: 440 gr. per liter of milk.



Spalmy. Perfect for decorating semifreddo and flat pastries.

1155N 1,4 12pcs
APRICOT SPALMY



1156N 1,4 12pcs
SPALMY AMARENA



1159N 1,4 12pcs
ORANGE SPALMY



1158N 1,4 12pcs
CARAMEL SPREAD



1151N 1,4 12pcs
SPALMY FRAGOLA



1150A 1,4 12pcs
SPALMY WILD BERRIES



1153N 1,4 12pcs
SPALMY LIMONE



1157N 1,4 12pcs
NEUTRAL SPALMY



1154N 1,4 12pcs
SPALMY VANIGLIA



1102N 2 6pcs
SPEEDY COLD

Instant custard. 300 gr. per liter of milk



1108N 2 5pcs
SPEEDY HOT

Hot-worked custard. 100 gr. per litre of milk and 400 gr. sugar



1001N 1,2 6pcs
ALKERMES SOUP

Concentrates to dissolve in water and sugar to create a non-alcoholic syrup to brush on the sponge cake. Dosage: 1000 gr. water for 400-500 gr. of sugar and 200 gr. of Zuppetta.



1003N 1,2 6pcs
COFFEE SOUP



1007A 1,2 6pcs
MANDARIN SOUP



1002N 1,2 6pcs
MARASCHINO SOUP



1009N 1,2 6pcs
HAZELNUT SOUP

FOOD COLORINGS

Practical liquid pastry colors, liquid and ready to use



7003A 1 6pcs
BLU



7001N 1 6pcs
YELLOW



7002N 1 6pcs
RED



7004A 1 6pcs
GREEN

BIG GELO PRODUCTS FOR POPSICLES AND GRANITAS



903NM 3,25 4pcs
ORANGE



905NM 3,25 4pcs
STRAWBERRY



902AM 3,25 4pcs
MENTA



904NM 3,25 4pcs
TROPICANA

Concentrated syrups for slushes, 35 gr. per litre of finished product. Add only sugar and water to reach the desired brix



2404NG 7
CHERRY



2400NG 7
ORANGE



2401NG 7
COLA



2407NG 7
STRAWBERRY



2405NG 7
LEMON



2402NG 7
MINT



2403NG 7
TROPICAL

Classic syrups to be used with a 1 to 4 or 1 to 5 dilution.

CROCK CONE AND SWEET CREPE



5502N 2 6pcs
CROCK CONE

Semi-finished powder to be diluted in water to obtain delicious crunchy cones. 1 kg. for 500 gr. water.



5506N 2,5 6pcs
CROCK CONE without flour

Semi-finished powder to be diluted in water and flour to obtain delicious crunchy cones. 550 gr for 450 gr. flour for 1000 gr. water.



5501N 2 4pcs
SWEET CREPE

Semi-finished powder to be diluted in water to obtain delicious crepes or wafers. 1000 gr. for 1500 gr. water and 50 gr. oil.

POWDER PRODUCTS FOR GRANIT MAKERS



912NM 0,9 8pcs
COFFEE VELVET



1320N 0,9 8pcs
HAZELNUT VELVET



1321N 0,9 8pcs
PISTACHIO VELVET



1322N 0,9 8pcs
VANILLA VELVET

Semi-finished products to be diluted in milk to obtain ice creams or semifreddos in the glass.
One sachet for 3 litres of whole milk.

CANNOLI ARTISAN PRODUCTION



	PCS	
CAB001	665	8
BABY CANNOLI		



	PCS	
CAB002	665	8
TWO-TONE BABY CANNOLI		



	PCS	
CAB010	384	8
BABY COCONUT CANNOLI		



	PCS	
CAB006	300	8
BABY CANNOLO WITH CODETTA		



	PCS	
CAB009	384	8
BABY AMARETTO CANNOLI		



	PCS	
CAB005	384	8
BABY CANNOLO GR. COCOA		



	PCS	
CAB022	384	8
BABY CANNOLO GR. COFFEE		



	PCS	
CAB007	384	8
BABY CANNOLO COCOA POWDER		



	PCS	
CAB003	504	8
COVERED BABY CANNOLI		



	PCS	
CAB004	300	8
BABY RICE CANNOLI		



	PCS	
CAL001	160	8
LONG CANNOLI		



	PCS	
CAL002	160	8
LONG TWO-TONE CANNOLO		



	PCS	
CAL010	117	8
LONG COCONUT CANNOLI		



	PCS	
CAL006	96	8
LONG CANNOLO WITH COLORED PIECES		



	PCS	
CAL009	104	8
LONG CANNOLO GR. AMARETTO		



	PCS	
CAL005	96	8
LONG CANNOLO GR. COCOA		



	PCS	
CAL011	117	8
LONG LEMON CANNOLI		



	PCS	
CAL007	104	8
LONG CANNOLO COCOA POWDER		



	PCS	
CAL003	117	8
LONG COVERED CANNOLO		



	PCS	
CAL004	96	8
LONG RICE CANNOLI		

CANNOLI ARTISAN PRODUCTION



	PCS	
CAM001	320	8
MINI CANNOLI		



	PCS	
CAM002	320	8
TWO-TONE MINI CANNOLI		



	PCS	
CAM012	234	8
MINI COFFEE CANNOLI		



	PCS	
CAM010	234	8
MINI COCONUT CANNOLI		



	PCS	
CAM006	192	8
CANNOLI MIGNON TAIL		



	PCS	
CAM009	208	8
CANNOLO MIGNON GR. AMARETTO		



	PCS	
CAM005	192	8
MIGNON CANNOLO GR. COCOA		



	PCS	
CAM022	192	8
LONG COFFEE CANNOLI		



	PCS	
CAM015	234	8
CANNOLO MIGNON LEMON COCONUT		



	PCS	
CAM011	234	8
LEMON MINI CANNOLI		



	PCS	
CAM0013	234	8
ALMOND MINI CANNOLI		



	PCS	
CAM021	234	8
HAZELNUT MINI CANNOLI		



	PCS	
CAM019	234	8
PISTACHIO MINI CANNOLI		



	PCS	
CAM007	208	8
CANNOLO MIGNON COCOA POWDER		



	PCS	
CAM003	234	8
COVERED CANNOLI		



	PCS	
CAM004	192	8
CANNOLI MIGNON RICE		



	PCS	
FA01	400	8
LITTLE BUTTERFLY		



	PCS	
FA02	400	8
TWO-TONE BUTTERFLY		

COPITE



PCS 168 8
COSO10
COPITA MINI OVAL COCONUT



PCS 168 8
COSO06
COPITA MINI OVAL CODETTA



PCS 168 8
COSO09
COPITA MINI OVAL GR. AMARETTO



PCS 168 8
COSO05
MINI OVAL COPITA GR. COCOA



PCS 224 8
COSO03
COPITA MINI OVAL COVERED



PCS 168 8
COSO04
COPITA MINI OVAL RICE



PCS 192 8
COST10
MINI ROUND COCONUT COPITA



PCS 192 8
COST06
COPITA MINI ROUND CODETTA



PCS 192 8
COST09
COPITA MINI ROUND GR. AMARETTO



PCS 192 8
COST05
MINI ROUND COCOA GR.



PCS 192 8
COST22
COPITA MINI ROUND COFFEE GRAN



PCS 192 8
COST15
COPITA MINI ROUND LEMON COCONUT



PCS 216 8
COST11
MINI ROUND LEMON COPITA



PCS 216 8
COST21
MINI ROUND HAZELNUT COPY



PCS 216 8
COST03
COPITA MINI ROUND COVERED



PCS 192 8
COST04
ROUND MINI RICE COPITA

CORNETTI



PCS
COR010 180 8
CORNETTO COCCO



PCS
COR006 165 8
CORNETTO CODETTA



PCS
COR009 165 8
CORNETTO GR. AMARETTO



PCS
COR005 165 8
CORNETTO GR. CACAO



PCS
COR015 180 8
CORNETTO LEMON COCCO



PCS
COR011 180 8
CORNETTO LIMONE



PCS
COR003 180 8
CORNETTO RICOPERTO



PCS
COR004 165 8
CORNETTO RISO

TARTUFINI



PCS
NU009 576 8
TARTUFO AL AMARETTO



PCS
NU010 576 8
TARTUFO COCCO



PCS
NU003 576 8
TARTUFO RICOPERTO



VENTAGLI FANS



	PCS	
CI001	1000	1
CIALDA TONDA		



	PCS	
LB8100	1	16
LOVE BOX BLACK		



	PCS	
LB8101	1	16
LOVE BOX CLASSIC		



	PCS	
LB8102	1	16
LOVE BOX MIX		



	PCS	
VE0002	480	6
VENTAGLI BARATTOLO		



	PCS	
VE007	480	6
VENTAGLI BARATTOLO BANANA		



	PCS	
VE0008	480	6
VENTAGLI BARATTOLO FRAGOLA		





	PCS	
VE0001	400	15
VENTAGLI CARTONE		



	PCS	
VE0009	400	12
VENTAGLI CUORE		



	PCS	
VE0014	400	12
VENTAGLI CUORE BANANA		



	PCS	
VE0013	400	12
VENTAGLI CUORE FRAGOLA		



	PCS	
VE0015	400	12
VENTAGLI CUORE KIWI		

SFOGLIE PASTRIES FILLED WITH COCOA



	PCS	
SF0001	200	12
SFOGLIE BICOLORE		

SIGARETTE



	PCS	
SIO003	400	6
SIGARETTE CORTE BARATTOLO		



	PCS	
SIO021	400	6
SIGARETTE CORTE BARATTOLO AMICO		



	PCS	
SIO011	400	6
SIGARETTE CORTE BARATTOLO ARANCIO-FRAGOLA		



	PCS	
SIO010	400	6
SIGARETTE CORTE BARATTOLO ARANCIO-KIWI		



	PCS	
SIO008	400	6
SIGARETTE CORTE BARATTOLO BANANA-ARANCIO		



	PCS	
SIO017	400	6
SIGARETTE CORTE BARATTOLO BANANA-FRAGOLA		



	PCS	
SIO016	400	6
SIGARETTE CORTE BARATTOLO FRAGOLA-AZZURRO		



	PCS	
SIO012	400	6
SIGARETTE CORTE BARATTOLO KIWI-BANANA		



	PCS	
SIO009	400	6
SIGARETTE CORTE BARATTOLO KIWI-FRAGOLA		



	PCS	
SIO013	400	6
SIGARETTE CORTE BICOLORE BARATTOLO		



	PCS	
SIO001	250	4
SIGARETTE CORTE SCATOLA		



	PCS	
SIO004	200	6
SIGARETTE LUNGE BARATTOLO		

SIGARETTE



PCS
SIO023 200 6
SIGARETTE LUNGHE
BARATTOLO AMICO



PCS
SIO014 200 6
SIGARETTE LUNGHE
BARATTOLO ARANCIO-
FRAGOLA



PCS
SIO007 200 6
SIGARETTE LUNGHE
BARATTOLO ARANCIO-KIWI



PCS
SIO005 200 6
SIGARETTE LUNGHE
BARATTOLO BANANA-
ARANCIO



PCS
SIO018 200 6
SIGARETTE LUNGHE
BARATTOLO BANANA-
FRAGOLA



PCS
SIO024 200 6
SIGARETTE LUNGHE
BARATTOLO FRAGOLA-
AZZURRO



PCS
SIO002 200 6
SIGARETTE LUNGHE
BARATTOLO KIWI-BANANA



PCS
SIO006 200 6
SIGARETTE LUNGHE
BARATTOLO KIWI-FRAGOLA



PCS
SIO015 200 6
SIGARETTE LUNGHE
BICOLORE BARATTOLO



SIGARETTE JOLLY



	PCS	
SIJC10	264	6

SIGARETTE JOLLY COCCO



	PCS	
SIJC06	264	6

SIGARETTE JOLLY CODETTA



	PCS	
SIJC09	180	6

SIGARETTE JOLLY GRAN. AMARETTO



	PCS	
SIJC05	192	6

SIGARETTE JOLLY GRAN. CACAO



	PCS	
SIJC04	180	6

SIGARETTE JOLLY GRAN. RISO



	PCS	
SIJC03	336	6

SIGARETTE JOLLY RICOPERTE

CONI PER



	PCS	
CON023	700	1

CONO GRANDIOSO (700 PZ)



	PCS	
CON003	930	1

CORNETTO 930



	PCS	
CON016	930	1

CORNETTO 930 BLACK



	PCS	
CON004	930	1

CORNETTO ARANCIO



	PCS	
CON021	300	1

CORNETTO EXTRA (300 PZ)



	PCS	
CON005	930	1

CORNETTO GIALLO



	PCS	
CON001	180	1

CORNETTO JUMBO (180 PZ)



	PCS	
CON012	192	1

CORNETTO MINI ROSSO



	PCS	
CON013	180	1
CORNETTO MINI VERDE		



	PCS	
CON007	930	1
CORNETTO ROSSO		



	PCS	
CON006	930	1
CORNETTO VERDE		



1807NPP PISTACHIO CREAM GR 200
1808NPP NOCCIOLITA GR 200
1809NPP DARK HAZELNUT GR 200



DUBAI CIOCCOLATO



DUBAI CIOCCOLATO 2

How to Make a Perfect Dubai Chocolate Ice Cream

Simply add Dubai Chocolate paste to your white base or your light chocolate base. Use a dosage of your choice between 100 and 150 gr. per lt. You can also use this paste as a variegated or spreadable cream in layers to create your Dubai chocolate cremino. To further enrich this ice cream you can integrate the variegation with dark chocolate chips or stracciatella.


NOVITÀ®
2025
LOTO
GUSTO BIMBO
DUBAI CHOCOLATE
ORO

BIGATTON PRODUZIONE FACTORY



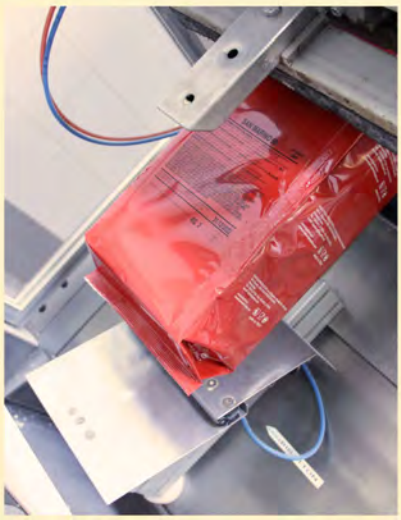

Gelato
italian








IL MIGLIOR
Gelato italiano
BEST
italian Gelato
Bigatto's

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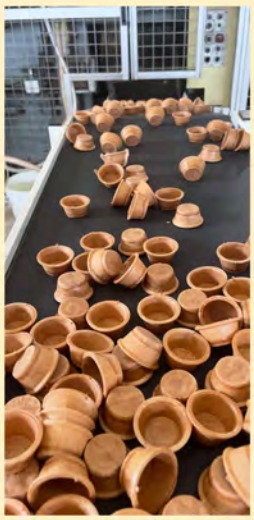














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