



general catalogue

Craving sweet sensations



MADE IN ITALY

JOYGE LATO

QA - R&D

JOYGELATO has a Quality Control Laboratory equipped with cutting edge technology with which we carry out controls on raw materials and finished products. Our Research and Product Development Department is able to work out recipes specifically suited to particular customer's needs and test the results in the two confectionery laboratories located in the production sites in Gallarate and Vergiate.

Certifications

Our company, in addition to having adopted an effective HACCP system that guarantees high levels of quality and hygiene in all our products, is also ISO 9001:2008 and BRC Vers. 6 and IFS Ed. 6 Certified for the most important production lines.

Eco-Friendly

Innovation has been supported by diligence and an important long-term choice concerning the production of renewable energy. Two plants addressed to the making of photovoltaic energy have been activated on the roofs of the factories. The solar panels have a maximum output of 1.000 Kw-hour, equal to the average consumption of 250 families. All that, together with the sole use of sources not affecting the natural ones, make us proud to say we make our products with "clean and renewable energy", 100% guaranteed!

Traceability

Thanks to the implementation of specially developed software, *JOYGELATO* is able to guarantee the complete traceability of all of our products. This target is reached through the punctual recording of raw material batch numbers, suppliers, process parameters, analytical checks and data relating to every delivery.

GMO free

Thanks to an accurate selection of suppliers and to a constant control of raw materials, *JOYGELATO* guarantees that no ingredients made of, deriving from or produced from GMOs are employed.



Innovation

Tradition

Expertise



Passion

Quality

Made in Italy

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BASES



JOYBENESSERE



TEXTURE-
IMPROVERS,
STABILIZERS
AND OTHER
PRODUCTS
IN POWDER



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BASES

*Start from a successful base to
create an outstanding GELATO!*



JOYBASE - bases for milk ice-cream

		DOSAGE							
		BASE	Sugar	Water	Milk	Cream 35% fat	Use	Packaging	Code
WITH CREAM IN POWDER	JOYBASE ROYAL CREAM 50 <i>Base for milk ice-cream with cream, perfect to create "mountain-like structured" ice-cream (hydrogenated fat-free)</i>	50 g	250 g		1 lt		hot/cold preparation	6 kg (1 kg x 6)	01070638
	JOYBASE INFINITY CREAM 50 <i>Base for milk ice-cream with cream, it allows you to obtain ice-cream with a creamy, compact structure. It enhances the taste of the added flavouring paste</i>	50 g	250 g		1 lt		hot/cold preparation	6 kg (1 kg x 6)	01070645
	JOYBASE INFINITY CREAM 100 <i>High quality base for milk ice-cream with cream (without vegetable fats). It has a particularly rich flavour and guarantees a creamy, compact structure. Excellent hold in the showcase</i>	100 g	230 g		1 lt		hot/cold preparation	6 kg (1 kg x 6)	01070641
	JOYBASE INFINITY PRO 100 <i>High quality base for milk ice-cream with cream (without vegetable fats). It has a delicate flavour and guarantees a creamy, compact structure. Excellent hold in the showcase</i>	100 g	230 g		1 lt		hot/cold preparation	6 kg (1 kg x 6)	01070667
	JOYBASE BIANCA F 100 <i>Base for milk ice-cream with cream. It has a delicate flavour and guarantees a creamy structure which is warm to the palate</i>	100 g	230 g		1 lt		cold preparation	6 kg (1 kg x 6)	01070739
	JOYBASE PASSION CREAM 50 <i>Base for milk ice-cream with non-hydrogenated vegetable fats. It guarantees a creamy, compact structure, which is warm to the palate</i>	50 g	230 - 250 g		1 lt		hot/cold preparation	6 kg (1 kg x 6)	01070683
WITH NON-HYDROGENATED VEGETABLE FATS	JOYBASE PASSION CREAM 100 <i>Base for milk ice-cream with non-hydrogenated vegetable fats. It guarantees a creamy, compact structure, which is warm to the palate</i>	100 g	230 g		1 lt		hot/cold preparation	6 kg (1 kg x 6)	01070646
	JOYBASE PASSION PRO 100 <i>Base for milk ice-cream with non-hydrogenated vegetable fats. It has a delicate flavour and guarantees a more creamy, compact structure which is warm to the palate</i>	100 g	230 g		1 lt		hot/cold preparation	6 kg (1 kg x 6)	01070741
	JOYBASE MILKY 250 <i>Base for milk ice-cream with non-hydrogenated vegetable fats, with a high dose. It guarantees a stable structure, clean taste and great practicality</i>	250 g	250 g	1 lt			hot preparation	6 kg (1 kg x 6)	01070780
	JOYBASE SEDUCTION 150 <i>Base for milk ice-cream, without flavourings and with non-hydrogenated fats, with a high dose. It guarantees a great practicality and a creamy structure, compact and warm on the palate</i>	150 g	250 g		1 lt		hot preparation	6 kg (1 kg x 6)	01070781
	JOYBASE TALENTO 50 <i>Powder base without fats for artisanal milk ice-cream. It guarantees a creamy, compact structure, easy to customize</i>	40- 50 g	230 - 260 g		1 lt	50 g	hot preparation	6 kg (1 kg x 6)	01070714
JOYBASE LEGGERA 100 <i>Powder base without fats and flavours for milk ice-cream. It guarantees a creamy and stable structure in the showcase, enhancing the ice-cream tastes</i>	100 g	210 - 230 g		1 lt	100 - 150 g	hot preparation	6 kg (1 kg x 6)	01070695	

JOYBASE - bases for fruit ice-cream

	DOSAGE				Use	Packaging	Code
	BASE	Sugar	Water	JOYPASTE			
JOYBASE PREMIUM FRUIT 100 <i>Rich in fiber base, ideal to obtain an excellent fruit sorbet, with a full-bodied structure, even with small amounts of fruit. It guarantees an excellent spreadability and holds in the showcase</i>	100 g	270-300 g	1 lt	100 g	hot/cold preparation	6 kg (1 kg x 6)	01070647
JOYBASE PREMIUM LIMONE 100 <i>Rich in fiber base, ideal to obtain lemon artisanal ice-cream</i>	100 g	300-350 g	1 lt		cold preparation	6 kg (1 kg x 6)	01070674

JOYBASE - universal bases and neutral

	DOSAGE				Use	Packaging	Code
	BASE	Sugar	Water	JOYPASTE			
JOYBASE NEUTRAL FIX <i>Neutral with a stabilizing and thickening effect for fruit and milk ice-cream</i>	5 g per lt of water/milk OR 4 g per kg of white base				hot/cold preparation	6 kg (1 kg x 6)	01070653
JOYBASE NEUTRAL C10 <i>Neutral with a stabilizing, thickening and emulsifying effect for milk ice-cream</i>	15 g per lt of milk OR 10 g/kg of white base				hot preparation	6 kg (1 kg x 6)	01070738
JOYBASE DELYMIX 50 <i>Base with a stabilizing and whipping action for milk and fruit ice-creams. It allows to obtain an ice-cream with a creamy, airy and stable structure in the showcase</i>	50 g	270-300 g	1 lt	100 g	hot/cold preparation	6 kg (1 kg x 6)	01070649
JOYBASE LATTE & FRUTTA 100 <i>Powder base for both milk and fruit artisanal ice-cream</i>	dosage for fruit ice-cream				cold preparation	6 kg (1 kg x 6)	01070718
	100 g	300 g	1 lt	see dosage indicated on label			
	dosage for milk ice-cream						
	100 g	220 g	1 lt milk	see dosage indicated on label			
JOYBASE GELATOGEL <i>Base in paste without emulsifiers for artisanal chocolate ice-cream and for fruit sorbets. To be combined with the Chocolate Range</i>	see dosage indicated on label				hot preparation	7,8 kg (1,3 kg x 6)	01100278

JOYQUICK - complete bases

		DOSAGE					
		BASE	Water	Milk	Use	Packaging	Code
35% DARK CHOCOLATE	JOYQUICK EXTRA DARK CHOCOLATE <i>Complete base/ready-to-use for chocolate ice-cream with a strong chocolate taste</i>	1,6 kg	2,5 lt boiling or in pasteurizer (max 50°C)		hot preparation	9,6 kg (1,6 kg x 6)	01070596
37% DARK CHOCOLATE	JOYQUICK EXTRA BLACK CHOCOLATE <i>Complete base/ready-to-use for extra black chocolate ice-cream</i>	1,6 kg	2,5 lt boiling or in pasteurizer (max 50°C)		hot preparation	9,6 kg (1,6 kg x 6)	01070709
60% MILK CHOCOLATE	JOYQUICK MILK CHOCOLATE <i>Complete base/ready-to-use for milk chocolate ice-cream</i>	1,5 kg		3 lt boiling or in pasteurizer (max 50°C)	hot preparation	9 kg (1,5 kg x 6)	01070731
60% CARAMEL MILK CHOCOLATE	JOYQUICK LACTEE CARAMEL CHOC <i>Complete base/ready-to-use for caramel milk chocolate ice-cream</i>	1,5 kg		3 lt boiling or in pasteurizer (max 50°C)	hot preparation	9 kg (1,5 kg x 6)	01070730
55% WHITE CHOCOLATE	JOYQUICK WHITE CHOCOLATE <i>Complete base/ready-to-use for white chocolate ice-cream</i>	1,2 kg		3 lt boiling or in pasteurizer (max 50°C)	hot preparation	7,2 kg (1,2 kg x 6)	01070690
JOYQUICK FIORDILATTE <i>Complete base/ready-to-use for fiordilatte ice-cream</i>		1 kg		3 lt	hot/cold preparation	6 kg (1 kg x 6)	01070652
JOYQUICK MASCARPONE PREMIUM <i>Complete base/ready-to-use for Mascarpone ice-cream</i>		1,2 kg		3 lt	cold preparation	7,2 kg (1,2 kg x 6)	01070720
JOYQUICK YOGHURT <i>Complete base/ready-to-use for yoghurt ice-cream</i>		1,2 kg		3 lt	cold preparation	7,2 kg (1,2 kg x 6)	01070719
JOYQUICK COCONUT <i>Complete base/ready-to-use with coconut flakes for coconut ice-cream</i>		1,2 kg		3 lt	cold preparation	7,2 kg (1,2 kg x 6)	01070721
JOYQUICK LIQUORICE <i>Complete base/ready-to-use for liquorice ice-cream</i>		1,2 kg		3 lt	cold preparation	7,2 kg (1,2 kg x 6)	01070732

JOYQUICK - complete bases

	DOSAGE					
	BASE	Water	JOYPASTE/ Fruit	Use	Packaging	Code
JOYQUICK FRUTTA TOP <i>Neutral complete base/ready-to-use for fruit ice-cream, only by adding fresh fruits or flavouring pastes</i>	1,25 kg	2,6 lt	<i>see dosage indicated on label</i>	<i>cold preparation</i>	7,5 kg (1,25 kg x 6)	01070680
JOYQUICK LEMON <i>Complete base/ready-to-use for artisanal lemon ice-cream</i>	1,25 kg	2,5 lt		<i>cold preparation</i>	7,5 kg (1,25 kg x 6)	01070655
JOYQUICK STRAWBERRY <i>Complete/ready-to-use base for artisanal strawberry ice-cream with pieces</i>	1,25 kg	2,5 lt		<i>cold preparation</i>	7,5 kg (1,25 kg x 6)	01070654
JOYQUICK RASPBERRY <i>Complete/ready-to-use base for artisanal raspberry ice-cream with pieces</i>	1,25 kg	2,5 lt		<i>cold preparation</i>	7,5 kg (1,25 kg x 6)	01070737
JOYQUICK YELLOW PEACH <i>Complete/ready-to-use base for artisanal yellow peach ice-cream with pieces</i>	1,25 kg	2,5 lt		<i>cold preparation</i>	7,5 kg (1,25 kg x 6)	01070729
JOYQUICK GREEN APPLE <i>Complete/ready-to-use base for artisanal green apple ice-cream with pieces</i>	1,25 kg	2,5 lt		<i>cold preparation</i>	7,5 kg (1,25 kg x 6)	01070757
JOYQUICK ORANGE <i>Complete/ready-to-use base for artisanal orange ice-cream</i>	1,25 kg	2,5 lt		<i>cold preparation</i>	7,5 kg (1,25 kg x 6)	01070750
JOYQUICK PINK GRAPEFRUIT <i>Complete/ready-to-use base for artisanal pink grapefruit ice-cream</i>	1,25 kg	2,5 lt		<i>cold preparation</i>	7,5 kg (1,25 kg x 6)	01070751
JOYQUICK MANGO <i>Complete/ready-to-use base for artisanal mango ice-cream with pieces</i>	1,25 kg	2,5 lt		<i>cold preparation</i>	7,5 kg (1,25 kg x 6)	01070749
JOYQUICK WATERMELON <i>Complete/ready-to-use base for artisanal watermelon ice-cream</i>	1,25 kg	2,5 lt		<i>cold preparation</i>	7,5 kg (1,25 kg x 6)	01070752



Bases for semi-frozen desserts and ice-cream on stick

	DOSAGE				Packaging	Code
	BASE	Milk	Cream 35% fat	JOYPASTE		
TENDER DESSERT <i>Neutral mix for frozen spoon desserts and ice-cream "on sticks"</i>	<i>ice-cream on stick/semi-frozen dessert dosage (with batch freezer)</i>				6 kg (1 kg x 6)	01070634
	1 kg	2,5 lt		a.n.		
	<i>ice-cream on stick/semi-frozen dessert dosage (with planetary)</i>					
	300 g		1 lt (4-5°C)	a.n.		

To be eaten at -14/-18°C

	DOSAGE				Packaging	Code
	BASE	Water	Cream 35% fat	JOYPASTE		
JOYDESSERT NEUTRO PREMIUM <i>Neutral preparation for bavaroises, mousses and semifreddi</i>	200 g	300 g (10-15°C)	1 lt	a.n.	6 kg (1 kg x 6)	01070669
JOYDESSERT YOGHURT PREMIUM <i>preparation for yoghurt bavaroises, mousses and semifreddi</i>	300 g	300 g (10-15°C)	1 lt		6 kg (1 kg x 6)	01070668
JOYDESSERT VANILLA PREMIUM <i>Preparation for vanilla bavaroises, mousses and semifreddi</i>	300 g	300 g (10-15°C)	1 lt		6 kg (1 kg x 6)	01070692
JOYDESSERT TOFFEE PREMIUM <i>Preparation for toffee bavaroises, mousses and semifreddi</i>	300 g	300 g (10-15°C)	1 lt		6 kg (1 kg x 6)	01070693
JOYMOUSSE VANILLA <i>Preparation in powder for vanilla mousse</i>	1.000 g	1.500- 2.000 g			6 kg (1 kg x 6)	01070702
JOYMOUSSE STRAWBERRY <i>Preparation in powder for strawberry mousse</i>	1.000 g	1.500- 2.000 g			6 kg (1 kg x 6)	01070703
JOYMOUSSE BANANA <i>Preparation in powder for banana mousse</i>	1.000 g	1.500- 2.000 g			6 kg (1 kg x 6)	01070704

To be eaten at +4/+5°C



JOYBENESSERE

*The bases inspired by the
highest sense of "wellness"*



JOYBENESSERE

	DOSAGE			Use	Packaging	Code
	BASE	Liquid	JOYPASTE/ Fruit			
JOYBENESSERE PURAFRUTTA VEG <i>Neutral complete/ready-to-use base for sorbets with high fruit content, dairy free and without added sucrose. Produced with fructose and with high-fiber content</i>	900 g	1 lt of water (see the recipe)	2 kg of fruit (see the recipe)	cold preparation	5,4 kg (900 g x 6)	01070745
JOYBENESSERE FRUTTASTEVIA VEG <i>Neutral complete/ready-to-use base with sweeteners, among which natural Stevia, without added sugars and emulsifiers. With low calorie content, it is ideal for vegetable bases for fruit ice-cream</i>	1050 g	1 lt of water (see the recipe)	2 kg of fruit (see the recipe)	cold preparation	6,3 kg (1,05 kg x 6)	01070758
JOYBENESSERE CREMASTEVIA VEG <i>Neutral complete/ready-to-use base with sweeteners, among which natural Stevia. Without added sugars and emulsifiers, rich in fibres, for artisanal energy-reduced ice-cream. Dairy free</i>	900 g	2,5-2,8 lt of rice/soy/oat drink (see the recipe)	450 g JOYPASTE hazelnut, pistachio, almond, cocoa intense (see the recipe)	cold preparation	5,4 kg (900 g x 6)	01070768
JOYBENESSERE EXTRACHOC STEVIA VEG <i>Complete/ready-to-use base with sweeteners, among which natural Stevia, without added sugars and emulsifiers, for artisanal energy-reduced chocolate ice-cream. Dairy free</i>	1600 g	2,5 lt of hot water		hot preparation	9,6 kg (1,6 kg x 6)	01070769
JOYBENESSERE SOIA VEG <i>Ready-to-use soya base for artisanal ice-cream that is totally vegetable (dairy free) and made with fructose</i>	1250 g	2,5 lt of hot water		hot preparation	7,5 kg (1,25 kg x 6)	01070773

	DOSAGE				Use	Packaging	Code
	BASE	Milk	Sugar	Cream			
JOYBENESSERE NATURISSIMA 50 <i>Hot base in powder with natural ingredients only, without fats, flavours and emulsifiers, for artisanal milk ice-cream</i>	50 g	1 lt (see the recipe)	230 g	200 g	hot preparation	6 kg (1 kg x 6)	01070767
JOYBENESSERE NATURISSIMA 100 <i>Hot base in powder with natural ingredients only, without fats, flavours and emulsifiers, for artisanal milk ice-cream</i>	100 g	1 lt (see the recipe)	230 g	200 g	hot preparation	6 kg (1 kg x 6)	01070766
JOYBENESSERE NATURISSIMA 150 <i>Hot base in powder with natural ingredients only, without emulsifiers, for artisanal milk ice-cream</i>	150 g	1 lt (see the recipe)	230 g	160 g	hot preparation	6 kg (1 kg x 6)	01070711

TEXTURE-
IMPROVERS,
STABILIZERS
AND OTHER
PRODUCTS
IN POWDER



JOYPLUS - *texture-improvers and stabilizers*

	DOSAGE	Use	Packaging	Code
JOYPLUS FIBRA MIX <i>Texture-improver in powder based on fibers for obtaining creamy and compact fruit and milk ice-creams</i>	20-40 g/1 kg of milk base or fruit base	hot/cold preparation	6 kg (1 kg x 6)	01070675
JOYPLUS PROSOFT <i>Preparation in powder for improving the ice-cream structure. It keeps the ice-cream softer and spreadable in all blends, especially suitable for cream tastes that tend to harden in the showcase</i>	20-50 g/1 of milk or water. Used as replacement of the same quantity of sugar in the recipe	hot/cold preparation	6 kg (1 kg x 6)	01070685
JOYPLUS TRIM <i>Preparation in powder for improving the ice-cream structure slowing down the dripping. It confers density and creaminess without altering the sweetness. Suggested for all types of ice-cream, especially fruit tastes</i>	20-50 g/1 lt of milk or water. Used as replacement of the same quantity of sugar in the recipe	hot/cold preparation	6 kg (1 kg x 6)	01070686
JOYPLUS PANNA PIÙ <i>Texture-improver in powder to make milk ice-cream voluminous, soft and stable</i>	30-60 g/1 lt of milk or water	hot preparation	4,8 kg (800 g x 6)	01070691
JOYPLUS MORBIDISSIMO <i>Texture-improver in powder to increase milk solids in ice-cream. It improves the milk ice-cream structure and creaminess</i>	20-30 g / 1kg of white base	hot/cold preparation	6 kg (1 kg x 6)	01070740

Other products in powder

	DOSAGE	Use	Packaging	Code
FRUTTAMIA GEL <i>Mix in powder based on concentrated lemon juice for the preparation of fruit sauces</i>	See recipes	decoration of ice-cream, soft ice-cream and frozen yoghurt, fruit salads, fruit swirls	6 kg (1 kg x 6)	01070657
LATTE MAGRO INSTANT <i>Powdered skimmed milk, instant granulated</i>	100 g/900 ml of water	to obtain 1 liter of skimmed milk, dispers 100 g of product in 900 ml of water using a whisk. Do not use hot water.	10 kg (1 kg x 10)	01990589

SOFT ICE-CREAM

*Let yourself get carried away
by the softness of a fresh and
nutritious GELATO SOFT!*



JOYSOFT - *soft ice-cream*

	DOSAGE				JOYPASTE	Packaging	Code
	BASE	Water	Milk	Yoghurt			
JOYSOFT FIORDILATTE <i>Powder mix for the production of soft Fiordilatte ice-cream</i>	1 kg	2 lt				6 kg (1 kg x 6)	01070642
JOYSOFT FROZEN YOGHURT <i>Powder mix for the production of soft yoghurt ice-cream with a creamy structure and intense natural yoghurt taste</i>	1,05 kg		4 lt*			6,3 kg (1,05 kg x 6)	01070632
JOYSOFT FROZEN YOGHURT SC <i>Thanks to its fresh, sour taste it is especially appreciated in the USA. It is suitable for plants without an internal air-pump</i>	1 kg		3,5 lt*			6 kg (1 kg x 6)	01070672
JOYSOFT FROZEN YOGURTOP <i>Powder mix for the production of soft yoghurt ice-cream with a fresh and light taste</i>	1,6 kg		4 lt	1 kg		9 kg (1,6 kg x 6)	01070742
JOYSOFT VANILLA <i>Powder mix for the production of soft vanilla ice-cream</i>	1 kg	2 lt				6 kg (1 kg x 6)	01070637
JOYSOFT VANILLA WHITE <i>Powder mix for the production of soft vanilla ice-cream, white colour</i>	1 kg	2 lt				6 kg (1 kg x 6)	01070673
JOYSOFT CHOCOLATE <i>Powder mix for the production of soft chocolate ice-cream</i>	1 kg	2 lt				6 kg (1 kg x 6)	01070644
JOYSOFT STRAWBERRY <i>Powder mix for the production of soft strawberry ice-cream</i>	1 kg	2 lt				6 kg (1 kg x 6)	01070643
JOYSOFT NEUTRAL CREAM <i>Neutral preparation in powder for soft cream ice-cream</i>	1 kg	2 lt			see dosage indicated on label	6 kg (1 kg x 6)	01070697
JOYSOFT NEUTRAL FRUIT <i>Neutral preparation in powder for soft fruit ice-cream</i>	1,25 kg	2 lt			see dosage indicated on label	7,5 kg (1,25 kg x 6)	01070696

* you can replace 1 lt of milk with 1 kg of skimmed yoghurt



FLAVOURINGS

JOYGELATO's R&D team selects the highest quality raw materials to create high-concentrated pastes, that give a classic and extraordinary taste to your GELATO!

JOYGELATO – *flavouring powders*

	DOSAGE	Packaging	Code
JOYGELATO CHEPANNA! <i>Flavouring preparation in powder ideal for making artisanal ice-cream and semifreddi with a cream taste</i>	<i>dosage for ice-cream</i>	6 kg (1 kg x 6)	01070713
	15-30 g/1 kg of white base		
	<i>dosage for pastry</i>		
	15-30 g/1 kg of cream, mousse, semi-frozen desserts		
JOYGELATO YOGHURT <i>Flavouring powder mix for the preparation of yoghurt ice-cream and spoon desserts. It contains milk probiotics</i>	30-40 g/1 kg of white base	6 kg (1 kg x 6)	01070639
JOYGELATO VANILLA <i>Flavouring powder mix for the preparation of artisanal vanilla ice-cream</i>	15 g/1 kg of white base	6 kg (1 kg x 6)	01070681
JOYGELATO CHEESECAKE <i>Flavouring powder mix for the preparation of artisanal ice-cream and semifreddi with Cheesecake taste</i>	50 g/1 kg of white base	6 kg (1 kg x 6)	01070648
JOYGELATO COCONUT <i>Flavouring powder mix for the preparation of artisanal coconut ice-cream</i>	50-60 g/1 kg of white base	6 kg (1 kg x 6)	01070659
JOYGELATO TIRAMISÚ <i>Flavouring powder mix for the preparation of artisanal tiramisù ice-cream</i>	30-40 g/1 kg of white base	6 kg (1 kg x 6)	01070666
JOYGELATO MASCARPONE <i>Flavouring powder mix for the preparation of artisanal ice-cream and semifreddi with Mascarpone taste</i>	30-40 g/1 kg of white base	6 kg (1 kg x 6)	01070717

JOYPASTE – *pastes for milk ice-cream*

	DOSAGE	Packaging	Code
JOYPASTE COCOA INTENSE <i>Concentrated chocolate paste for flavourings</i>	<i>dosage for ice-cream</i>	5 kg	01011170
	70-90 g/1 kg of white base		
	<i>dosage for pastry</i>		
	70-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE WHITE CHOCOLATE <i>White chocolate paste for flavourings</i>	<i>dosage for ice-cream</i>	3 kg	01011202
	100 g/1 kg of white base		
	<i>dosage for pastry</i>		
	100 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE GIANDUJA <i>Gianduja paste for flavourings</i>	<i>dosage for ice-cream</i>	5 kg	01011165
	80-120 g/1 kg of white base		
	<i>dosage for pastry</i>		
	80-120 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE NOCCIOLA PIEMONTE IGP <i>“Nocciola Piemonte IGP” (100%) - hazelnut paste for flavourings</i>	<i>dosage for ice-cream</i>	3 kg	01020218
	80-120 g/1 kg of white base		
	<i>dosage for pastry</i>		
	80-120 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE HAZELNUT PREMIUM <i>Hazelnut (100%) paste for flavourings</i>	<i>dosage for ice-cream</i>	6 kg (1 kg x 6)	01020206
	80-120 g/1 kg of white base		
	<i>dosage for pastry</i>		
	80-120 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE HAZELNUT PREMIUM <i>Hazelnut (100%) paste for flavourings</i>	<i>dosage for ice-cream</i>	5 kg	01020207
	80-120 g/1 kg of white base		
	<i>dosage for pastry</i>		
	80-120 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE NOCCIOLA INTENSE <i>Stabilized hazelnut paste for flavourings</i>	<i>dosage for ice-cream</i>	5 kg	01020212
	50-80 g/1 kg of white base		
	<i>dosage for pastry</i>		
	50-80 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE ALMOND <i>Roasted and refined almond (98%) paste for flavourings</i>	<i>dosage for ice-cream</i>	6 kg (1 kg x 6)	01020202
	40-50 g/1 kg of white base		
	<i>dosage for pastry</i>		
	40-50 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE PISTACCHIO PURA <i>“Pistacchio verde di Bronte DOP” (100%) - pistachio paste for flavourings</i>	<i>dosage for ice-cream</i>	3 kg	01020216
	80-120 g/1 kg of white base		
	<i>dosage for pastry</i>		
	80-120 g/1 kg of custard, cream, ganache, mousse		

JOYPASTE- *pastes for milk ice-cream*

	DOSAGE	Packaging	Code
JOYPASTE PISTACHIO 100% <i>Refined pistachio (100%) paste for flavourings</i>	<i>dosage for ice-cream</i>	6 kg (1 kg x 6)	01020201
	80-120 g/1 kg of white base		
	<i>dosage for pastry</i>		
	80-120 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE PISTACHIO PRIME <i>Pistachio and almond paste for flavourings</i>	<i>dosage for ice-cream</i>	5 kg	01011148
	50 g/1 kg of white base		
	<i>dosage for pastry</i>		
	50 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE PEANUT <i>Peanut paste for flavourings</i>	<i>dosage for ice-cream</i>	6 kg (1 kg x 6)	01020209
	100 g/1 kg of white base		
	<i>dosage for pastry</i>		
	100 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE WALNUT <i>Walnut paste for flavourings</i>	<i>dosage for ice-cream</i>	3 kg	01020217
	100 g/1 kg of white base		
	<i>dosage for pastry</i>		
	100 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE CINNAMON <i>Cinnamon paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100293
	50-70 g/1 kg of white base		
	<i>dosage for pastry</i>		
	50-70 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE TRADIZIONE PASTICCERA <i>Paste with leavened pastry products taste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100300
	50 g/1 kg of white base		
	<i>dosage for pastry</i>		
	50 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE AMORENERO <i>Amorenero" paste for flavourings to match with "Joycream Amorenero"</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100295
	50 g/1 kg of white base		
	<i>dosage for pastry</i>		
	50 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE DONATELLO <i>White chocolate/coconut paste with coconut flakes for flavourings</i>	<i>dosage for ice-cream</i>	3 kg	01011185
	100 g/1 kg of white base		
	<i>dosage for pastry</i>		
	100 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE WAFER <i>Wafer paste for flavourings</i>	<i>dosage for ice-cream</i>	3 kg	01011186
	80 g/1 kg of white base		
	<i>dosage for pastry</i>		
	80 g/1 kg of custard, cream, ganache, mousse		

JOYPASTE - *pastes for milk ice-cream*

	DOSAGE	Packaging	Code
JOYPASTE TORRONCINO <i>Torroncino paste for flavourings</i>	<i>dosage for ice-cream</i>	3 kg	01060314
	70 g/1 kg of white base		
	<i>dosage for pastry</i>		
	70 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE AMARETTO <i>Amaretto paste for flavourings</i>	<i>dosage for ice-cream</i>	3 kg	01011258
	40 g/1 kg of white base		
	<i>dosage for pastry</i>		
	40 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE VANILLA CARIBE <i>Vanilla paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100254
	20-30 g/1 kg of white base		
	<i>dosage for pastry</i>		
	20-30 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE VANILLA MADAGASCAR/BOURBON <i>Vanilla Bourbon paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100222
	20-30 g/1 kg of white base		
	<i>dosage for pastry</i>		
	20-30 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE WHITE VANILLA <i>White vanilla paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100294
	20-30 g/1 kg of white base		
	<i>dosage for pastry</i>		
	20-30 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE BESAMEMUCHO <i>"BesamemUCHO" paste for flavourings to match with "Joycream BesamemUCHO"</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100259
	40 g/1 kg of white base		
	<i>dosage for pastry</i>		
	40 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE ZABAIONE <i>Zabaione paste for flavourings</i>	<i>dosage for ice-cream</i>	3 kg	01520531
	80-120 g/1 kg of white base		
	<i>dosage for pastry</i>		
	80-120 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE ZABAIONE TRADITION <i>Traditional Zabaione paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100291
	80-120 g/1 kg of white base		
	<i>dosage for pastry</i>		
	80-120 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE CARAMEL <i>Caramel paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100219
	40-50 g/1 kg of white base		
	<i>dosage for pastry</i>		
	40-50 g/1 kg of custard, cream, ganache, mousse		

JOYPASTE - *pastes for milk ice-cream*

	DOSAGE	Packaging	Code
JOYPASTE TOFFEE <i>Toffe paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100304
	50 g/1 kg of white base		
	<i>dosage for pastry</i>		
	50 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE CAPPUCCINO <i>Cappuccino paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100221
	60-80 g/1 kg of white base		
	<i>dosage for pastry</i>		
	60-80 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE COFFEE <i>Coffee paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100226
	20-40 g/1 kg of white base		
	<i>dosage for pastry</i>		
	20-40 g/1 kg of custard, cream, ganache, mousse		
JOYCAFFÈ GRANGUSTO <i>Liquid flavour with sweet intense coffee</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100221
	20 g/1 kg of white base		
	<i>dosage for pastry</i>		
	20 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE MINT <i>Mint paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100226
	30-40 g/1 kg of white base		
	<i>dosage for pastry</i>		
	30-40 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE WHITE MINT <i>White mint paste, without colouring, for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100289
	30-40 g/1 kg of white base		
	<i>dosage for pastry</i>		
	30-40 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE BISCUIT <i>Biscuit paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100223
	40-50 g/1 kg of white base		
	<i>dosage for pastry</i>		
	40-50 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE BISCUIT PREMIUM <i>Biscuit paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100287
	40-50 g/1 kg of white base		
	<i>dosage for pastry</i>		
	40-50 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE TIRAMISÚ <i>Tiramisú paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100229
	70-90 g/1 kg of white base		
	<i>dosage for pastry</i>		
	70-90 g/1 kg of custard, cream, ganache, mousse		

JOYPASTE - *pastes for milk ice-cream*

	DOSAGE	Packaging	Code
JOYPASTE MALAGA <i>Malaga paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100244
	80 g/1 kg of white base		
	<i>dosage for pastry</i>		
	80 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE BUBBLEFAN <i>Bubble-gum paste for flavourings, pink colour</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100239
	40-50 g/1 kg of white base		
	<i>dosage for pastry</i>		
	40-50 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE BUBBLE BLUE <i>Bubble-gum flavouring paste with blue colour</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100288
	40-50 g/1 kg of white base		
	<i>dosage for pastry</i>		
	40-50 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE LIGHT-BLUE <i>Light-blue paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100242
	50-60 g/1 kg of white base		
	<i>dosage for pastry</i>		
	50-60 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE MASTIC <i>Mastic paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100247
	20-30 g/1 kg of white base		
	<i>Dosage for pastry</i>		
	20-30 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE BANOFFEE <i>Banana-toffee paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100262
	80 g/1 kg of white base		
	<i>dosage for pastry</i>		
	80 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE ZUPPA INGLESE <i>Zuppa inglese paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100264
	40-50 g/1 kg of white base		
	<i>dosage for pastry</i>		
	40-50 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE CREME BRULEE <i>Crème Brulée paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100296
	60-70 g/1 kg of white base		
	<i>dosage for pastry</i>		
	60-70 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE CUSTARD <i>Custard paste paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100265
	60-70 g/1 kg of white base		
	<i>dosage for pastry</i>		
	60-70 g/1 kg of custard, cream, ganache, mousse		

JOYPASTE - *pastes for milk ice-cream*

	DOSAGE	Packaging	Code
JOYPASTE RICOTTA <i>Ricotta paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100292
	100 g/1 kg of white base		
	<i>dosage for pastry</i>		
	100 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE CASSATA SICILIANA <i>Cassata siciliana paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100268
	70 g/1 kg of white base		
	<i>dosage for pastry</i>		
	70 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE DULCE DE LECHE <i>Dulce de leche paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100269
	30-40 g/1 kg of white base		
	<i>dosage for pastry</i>		
	30-40 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE PANNA COTTA <i>Panna cotta paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100270
	70 g/1 kg of white base		
	<i>dosage for pastry</i>		
	70 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE PUNCH <i>Punch paste for flavourings</i>	<i>dosage for ice-cream</i>	3 kg	01100260
	70 g/1 kg of white base		
	<i>dosage for pastry</i>		
	70 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE ROSA <i>Rose paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100284
	65 g/1 kg of white base		
	<i>dosage for pastry</i>		
	65 g/1 kg of custard, cream, ganache, mousse		

JOYPASTE - *pastes for fruit ice-cream*

	DOSAGE	Packaging	Code
JOYPASTE AMARENA CHERRY <i>Amarena cherry paste for flavourings</i>	<i>dosage for ice-cream</i>	3 kg	01100241
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE STRAWBERRY <i>Strawberry paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100217
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE RASPBERRY <i>Raspberry paste for flavouring</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100220
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE BLUEBERRY <i>Blueberry paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100243
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE CASSIS <i>Cassis paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100245
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE BLACKBERRY <i>Blackberry paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100238
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE WILD BERRIES <i>Wild berries paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100234
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE PINEAPPLE <i>Pineapple paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100235
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE BANANA <i>Banana paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100224
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		

JOYPASTE - *pastes for fruit ice-cream*

	DOSAGE	Packaging	Code
JOYPASTE PASSION FRUIT <i>Passion fruit paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100263
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE MANGO <i>Mango paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100231
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE LIME <i>Lime paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100249
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE PEAR <i>Pear for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100232
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE PEACH <i>Peach paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100236
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE APRICOT <i>Apricot paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100237
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE MELON <i>Melon paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100225
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE WATERMELON <i>Watermelon paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100248
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE ORANGE <i>Orange paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100228
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		

JOYPASTE - *pastes for fruit ice-cream*

	DOSAGE	Packaging	Code
JOYPASTE RED ORANGE SICILIA <i>Red orange paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100257
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE TANGERINE <i>Tangerine paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100227
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE PINK GRAPEFRUIT <i>Pink grapefruit paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100258
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE LEMON <i>Lemon paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100230
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE GREEN APPLE <i>Green apple paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100246
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE KIWI <i>Kiwi paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100261
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE POMEGRANATE <i>Pomegranate paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100297
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		
JOYPASTE TROPICAL <i>Tropical paste for flavourings</i>	<i>dosage for ice-cream</i>	7,2 kg (1,2 kg x 6)	01100298
	80-120 g/1 lt of water		
	<i>dosage for pastry</i>		
	60-90 g/1 kg of custard, cream, ganache, mousse		

JOYPASTE PASTRY - *flavouring pastes for pastry*

	DOSAGE	Packaging	Code
JOYPASTE PASTRY STRAWBERRY <i>Strawberry flavouring paste</i>	40-80 g/1 kg of cream, ganache, mousse	7,2 kg (1,2 kg x 6)	01100281
JOYPASTE PASTRY RASPBERRY <i>Raspberry flavouring paste</i>	40-80 g/1 kg of cream, ganache, mousse	7,2 kg (1,2 kg x 6)	01100282
JOYPASTE PASTRY LEMON <i>Lemon flavouring paste</i>	40-80 g/1 kg of cream, ganache, mousse	7,2 kg (1,2 kg x 6)	01100280
JOYPASTE PASTRY MANGO <i>Mango flavouring paste</i>	40-80 g/1 kg of cream, ganache, mousse	7,2 kg (1,2 kg x 6)	01100283

VARIEGATI

*Free your imagination
to create and decorate
your GELATO variegato!*



JOYCREAM - *variegati*

JOYCREAM are creams especially studied to keep a creamy and spreadable consistency at -15°C. Using them for ice-cream swirls, you will obtain surprising flavours, and the decoration will lend a unique and tempting appearance to your ice-cream showcase.

	DOSAGE		
	JOYCREAM	Packaging	Code
NOCCIOLATA ICE <i>Gianduja cream</i>	<i>at will</i>	5 kg	01011005
NOCCIOLATA ICE CROCK <i>Gianduja cream with crunchy crêpe slivers</i>	<i>at will</i>	5 kg	01011006
JOYCREAM NOCCIOLATA WHITE <i>Milk and hazelnut cream</i>	<i>at will</i>	5 kg	01011150
JOYCREAM WHITE <i>White chocolate flavoured cream</i>	<i>at will</i>	5 kg	01011063
JOYCREAM DARK <i>Dark chocolate flavoured cream</i>	<i>at will</i>	5 kg	01011065
JOYCREAM MORELLINO <i>Hazelnut/cocoa spreadable cream</i>	<i>at will</i>	5 kg	01011211
JOYCREAM WAFERNUT NOIR <i>Cocoa/hazelnut cream with little wafers and roasted hazelnut grits</i>	<i>at will</i>	5 kg	01011069
JOYCREAM WAFERNUT CLAIR <i>Hazelnut cream with little wafers and roasted hazelnut grits</i>	<i>at will</i>	5 kg	01011074
JOYCREAM PISTACCHIO <i>Pistachio cream with pistachio grits</i>	<i>at will</i>	5 kg	01011077
JOYCREAM BESAMEMUCHO <i>Gianduja cream with roasted hazelnut grits and crunchy crêpe slivers</i>	<i>at will</i>	5 kg	01011098
JOYCREAM CHOCOBISCOTTO <i>Dark chocolate flavoured cream with cocoa biscuit chunks</i>	<i>at will</i>	5 kg	01011081
JOYCREAM AMORENERO <i>Extra dark cocoa cream cream with cocoa biscuit chunks</i>	<i>at will</i>	5 kg	01011152
JOYCREAM NOCCIOLINA <i>Cocoa cream with peanuts</i>	<i>at will</i>	5 kg	01011153
JOYCREAM COCONTY <i>Milk chocolate/coconut flavoured cream with coconut flakes</i>	<i>at will</i>	5 kg	01011075

JOYCREAM - *variegati*

	DOSAGE		
	JOYCREAM	Packaging	Code
JOYCREAM DONATELLO <i>White chocolate/coconut flavoured cream with coconut flakes and little wafers</i>	<i>at will</i>	<i>5 kg</i>	<i>01011076</i>
JOYCREAM SUPREMO <i>Milk/hazelnut cream with cocoa biscuit drops</i>	<i>at will</i>	<i>5 kg</i>	<i>01011161</i>
JOYCREAM CROCCANTISSIMO <i>Cocoa and skimmed milk cream with crispy cereal spherules</i>	<i>at will</i>	<i>5 kg</i>	<i>01011160</i>
JOYCREAM CORN FLAKES <i>Hazelnut cream for ice-cream with corn flakes</i>	<i>at will</i>	<i>5 kg</i>	<i>01011156</i>
JOYCREAM TOFFEE <i>Toffee cream</i>	<i>at will</i>	<i>3,5 kg</i>	<i>01100267</i>
JOYCREAM CARAMEL <i>Caramel cream</i>	<i>at will</i>	<i>3,5 kg</i>	<i>01100266</i>
JOYCREAM CARAMEL BISCOTTO <i>Caramel flavoured cream with butter biscuit chunks</i>	<i>at will</i>	<i>5 kg</i>	<i>01011260</i>
JOYCREAM LEMONBISCOTTO <i>Lemon flavoured cream with butter biscuit chunks</i>	<i>at will</i>	<i>5 kg</i>	<i>01011259</i>
JOYCREAM MERINGA <i>White chocolate cream with meringue drops</i>	<i>at will</i>	<i>4 kg</i>	<i>01011184</i>
JOYCREAM AMARETTO <i>Chocolate cream with small amaretti and amaretto biscuit grains</i>	<i>at will</i>	<i>4 kg</i>	<i>01011183</i>
JOYCREAM TORRONCINO <i>White chocolate/almond cream with torrone grains</i>	<i>at will</i>	<i>5 kg</i>	<i>01011179</i>
JOYCREAM MALAGA <i>Malaga cream</i>	<i>at will</i>	<i>3,5 kg</i>	<i>01100271</i>
JOYCREAM CASSATA SICILIANA <i>Cassata siciliana cream</i>	<i>at will</i>	<i>3,5 kg</i>	<i>01100273</i>
JOYCREAM TIRAMISÚ <i>Tiramisú cream</i>	<i>at will</i>	<i>3,5 kg</i>	<i>01100272</i>





JOYFRUIT - *variegati*

JOYFRUIT are variegati with extraordinary quality pieces or whole fruit, with a very high content of selected fruit, which confers a unique flavour to this range of products. The special formulation preserves all the natural qualities of fresh fruit, avoiding the unwanted darkening of its colour. Their soft consistency makes JOYFRUIT ideal for swirls and decoration of artisanal gelato, soft ice-cream, spoon desserts and desserts.

	DOSAGE		
	JOYFRUIT	Packaging	Code
JOYFRUIT APRICOT <i>Apricot sauce for swirls and decorations</i>	<i>at will</i>	3,5 kg	01030403
JOYFRUIT AMARENA CHERRY <i>Amarena cherry sauce for swirls and decorations</i>	<i>at will</i>	3,5 kg	01030400
JOYFRUIT AMARENA INSTINCT <i>Amarena cherry sauce for swirls and decorations no artificial colors and flavors</i>	<i>at will</i>	3,5 kg	01030447
JOYFRUIT CASSIS <i>Cassis sauce for swirls and decorations</i>	<i>at will</i>	3,5 kg	01030406
JOYFRUIT RASPBERRY <i>Raspberry sauce for swirls and decorations</i>	<i>at will</i>	3,5 kg	01030426
JOYFRUIT STRAWBERRY <i>Strawberry sauce for swirls and decorations</i>	<i>at will</i>	3,5 kg	01030409
JOYFRUIT WILD STRAWBERRY <i>Wild strawberry sauce sauce for swirls and decorations</i>	<i>at will</i>	3,5 kg	01030425
JOYFRUIT WILD BERRIES <i>Wild berries sauce for swirls and decorations</i>	<i>at will</i>	3,5 kg	01030402
JOYFRUIT LIME <i>Lime sauce for swirls and decorations</i>	<i>at will</i>	3,5 kg	01030410
JOYFRUIT BLUEBERRY <i>Blueberry sauce for swirls and decorations</i>	<i>at will</i>	3,5 kg	01030405
JOYFRUIT PEACH <i>Peach sauce for swirls and decorations</i>	<i>at will</i>	3,5 kg	01030404
JOYFRUIT ORANGE <i>Orange sauce for swirls and decorations</i>	<i>at will</i>	3,5 kg	01030427
JOYFRUIT GREEN FIG <i>Green fig sauce for swirls and decorations</i>	<i>at will</i>	3,5 kg	01030446
JOYFRUIT APPLE PIE <i>Apple pie flavoured sauce for swirls and decorations</i>	<i>at will</i>	3,5 kg	01100299
JOYFRUIT TROPICAL <i>Tropical fruit sauce for swirls and decorations</i>	<i>at will</i>	3,5 kg	01030448
JOYFRUIT MANGO <i>Mango sauce for swirls and decorations</i>	<i>at will</i>	3,5 kg	01030460

COUVERTURES & STRACCIATELLE

Thanks to the high content of pure chocolate (from 62% to 75%) Joygelato Couvertures & Stracciatelle are unique products with no equals on the market! Ideal to create a crunchy ice-cream on stick or an awesome "Stracciatella".



JOYCOUVERTURE - *couvertures & stracciatelle*

		Packaging	Code
75% PURE CHOCOLATE	JOYCOUVERTURE EXTRA CHOC DARK <i>High quality coating - 75% dark chocolate</i>	5 kg	01010887
75% PURE CHOCOLATE	JOYCOUVERTURE EXTRA CHOC WHITE <i>High quality coating - 75% white chocolate</i>	5 kg	01010886
75% PURE CHOCOLATE	JOYCOUVERTURE EXTRA CHOC MILK <i>High quality coating - 75% milk chocolate</i>	5 kg	01011268
12,5% LOW-FAT COCOA	JOYCOUVERTURE DARK <i>Dark coating</i>	5 kg	01010695
16% SKIMMED MILK IN POWDER	JOYCOUVERTURE WHITE <i>White coating</i>	5 kg	01011197
63,5% PURE CHOCOLATE	JOYCOUVERTURE PISTACHIO <i>High quality pistachio coating - 63,5% pistachio white chocolate</i>	5 kg	01011105
70% PURE CHOCOLATE	JOYCOUVERTURE GIANDUIOTTO <i>High quality coating with gianduja chocolate - 70% gianduja chocolate</i>	3 kg	01011108
63,5% PURE CHOCOLATE	JOYCOUVERTURE CAPPUCCINO <i>High quality Cappuccino coating - 63,5% cappuccino white chocolate</i>	3 kg	01011107
62% PURE CHOCOLATE	JOYCOUVERTURE STRAWBERRY <i>High quality strawberry coating - 62% white chocolate</i>	3 kg	01011106
62% PURE CHOCOLATE	JOYCOUVERTURE ORANGE <i>High quality orange coating - 62% white chocolate</i>	3 kg	01011104
62% PURE CHOCOLATE	JOYCOUVERTURE LIMONCELLO <i>High quality Limoncello coating - 62% white chocolate</i>	3 kg	01011103

TOPPING

*Decorate your GELATO or dessert
with creativity!*



JOYTOPPING

	Packaging	Code
JOYTOPPING CHOCOLATE <i>Confectionery product for chocolate decorations</i>	6 kg (1 kg x 6)	01990555
JOYTOPPING COFFEE <i>Confectionery product for coffee decorations</i>	6 kg (1 kg x 6)	01990559
JOYTOPPING CARAMEL <i>Confectionery product for caramel decorations</i>	6 kg (1 kg x 6)	01990557
JOYTOPPING HAZELNUT <i>Confectionery product for hazelnut decorations</i>	6 kg (1 kg x 6)	01990582
JOYTOPPING STRAWBERRY <i>Confectionery product for strawberry decorations</i>	6 kg (1 kg x 6)	01990561
JOYTOPPING LAMPONE <i>Confectionery product for raspberry decorations</i>	6 kg (1 kg x 6)	01990598
JOYTOPPING WILD BERRIES <i>Confectionery product for wild berries decorations</i>	6 kg (1 kg x 6)	01990563
JOYTOPPING AMARENA CHERRY <i>Confectionery product for amarena cherry decorations</i>	6 kg (1 kg x 6)	01990584
JOYTOPPING TROPICAL <i>Confectionery product for tropical decorations</i>	6 kg (1 kg x 6)	01990579
JOYTOPPING MANGO <i>Confectionery product for mango decorations</i>	6 kg (1 kg x 6)	01990600



EMULSIFIERS
AND SUGAR
SYRUPS

Emulsifiers

We recommend using SVELTO for fruit ice-cream/sorbets but also for milk ice-cream. In the first case it carries out an anti-crystallization function, making the ice-cream softer and creamier; instead, with milk ice-cream, it perfectly emulsifies the fats and liquids which can be found in the recipes, allowing to obtain ice-cream with an extraordinary, longlasting creaminess.

	DOSAGE	Packaging	Code	Advantages
SVELTO 178/C <i>Whipping agent for ice-cream</i>	4-6 g/1 kg of mix	5 kg	01100149	<i>It increase the volume of the ice-cream conspicuously; it gives ice-cream a homogeneous structure and an excellent creaminess stabilizing its consistency in the display freezer while making the ice-cream always look fresh and appealing.</i>

Sugar syrups

REVOLUTION are technical sugar syrups which can partially substitute sugar.

	DOSAGE	Packaging	Code	Advantages
JOYGELATO REVOLUTION CREAM <i>Ready to use syrup for milk ice-cream</i>	<i>Each 100 gr of sucrose can be replaced by 140 gr of Revolution Cream. Do not replace more than 30% of the sucrose of the recipe</i>	6 kg	01030353	<i>Thanks to these items, ice-cream gets a creamier and smoother structure for a long time. They reduce the excessive sweetness and intensify the taste. Furthermore, a non-crystallization and an anti-freeze action is granted. As they are liquid products, these articles enable the correction of ready-to-use bases without causing any problem of dispersion.</i>
JOYGELATO REVOLUTION FRUIT <i>Ready to use syrup for milk ice-cream</i>	<i>Each 100 gr of sucrose can be replaced by 120 gr of Revolution Fruit. Do not replace more than 30% of the sucrose of the recipe</i>	6 kg	01030354	
GLUCOSE <i>Glucose syrup with a medium-level D.E. (36-39)</i>	<i>It is advisable to replace no more than 30% of the sucrose</i>	14 kg	01030173	<i>It confers structure to the ice-cream, reduces the excessive sweetness and avoids graining and grittiness defects thanks to its anti-crystallizing action.</i>
INVERT SUGAR <i>Invert sugar syrup</i>	<i>It is advisable to replace no more than 20-25% of the sucrose</i>	14 kg	01030331	<i>High anti-freezing power, anti-crystallization action. It helps to delay the oxidation process. Its use is recommended in mixtures rich in solids (for ex. chocolate, hazelnut etc.). It has a high sweetening power.</i>

DECORATIONS

*Make your GELATO look
precious and cheerful!*



Decorations

	Description	Size	Packaging
CHOCOLATE GRAINS <i>Dark chocolate - 47% cocoa min.</i>	<i>chocolate grains</i>	<i>2-4 mm</i>	<i>10 kg cartons</i>
SHINY CHOCOLATE GRAINS <i>Dark chocolate - 47% cocoa min.</i>	<i>chocolate glossy grains</i>	<i>2-4 mm</i>	<i>10 kg cartons</i>
SFERETTE <i>Dark chocolate or coffee chocolate</i>	<i>glossy spherules of chocolate</i>	<i>ø 4-7 mm</i>	<i>16 kg cartons (2 kg x 8)</i>
CODETTE <i>Dark, milk, white chocolate</i>	<i>chocolate vermicelli for decoration</i>	<i>ø 1 mm length 5 mm</i>	<i>20 kg cartons (1 kg x 20 - 5 kg x 4) 16 kg cartons (2 kg x 8)</i>
SCAGLIETTE <i>Dark, milk, white chocolate</i>	<i>chocolate flakes for decoration</i>	<i>thickness 0,5 mm width 1,5-3 mm</i>	<i>20 kg cartons (1 kg x 20 - 5 kg x 4) 16 kg cartons (2 kg x 8)</i>
CIOCCOLINE <i>Milk chocolate</i>	<i>chocolate in little pieces</i>	<i>thickness 2 mm width 2-4 mm length 3-10 mm</i>	<i>20 kg cartons</i>
CRUNCHY BEADS <i>Dark, milk, white or mix chocolate</i>	<i>crunchy beads coated with chocolate</i>	<i>ø 2-3 mm</i>	<i>16 kg cartons (2 kg x 8)</i>
WHOLE ROASTED HAZELNUTS	<i>100% whole hazelnuts</i>		<i>16 kg cartons (4 kg x 4)</i>
HAZELNUTS GRAINS	<i>100% roasted hazelnut grains</i>		<i>16 kg cartons (4 kg x 4)</i>
DULCAMARA	<i>amaretto granules</i>		<i>5 kg cartons</i>
BISCUIT GRANULES	<i>granulated biscuit with butter</i>		<i>8 kg cartons (1 kg x 8)</i>
MERINGA DROPS	<i>small Meringa drops</i>		<i>4 kg cartons (500 g x 8)</i>
AMARETTO DROPS	<i>small Amaretto drops</i>		<i>5,2 kg cartons (650 g x 8)</i>

CHOCOLATES

To create a GELATO with the most refined and intense notes of chocolate...



Chocolates

SINGLE-ORIGIN

		% Fat	Fluidity	Packaging	Code
85% COCOA	JOY NOIR PEROU <i>Single origin dark chocolate</i>	44-46 cocoa butter	●●●●●	10 kg drops (2,5 kg x 4)	01011289
46% COCOA	JOY LAIT MADAGASCAR <i>Single origin extra fine milk chocolate</i>	42-44 cocoa butter	●●●●●	10 kg drops (2,5 kg x 4)	01011290

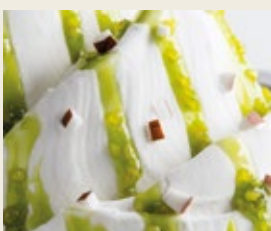
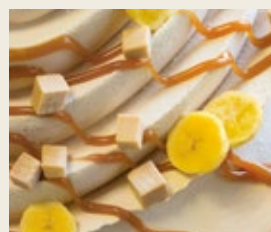
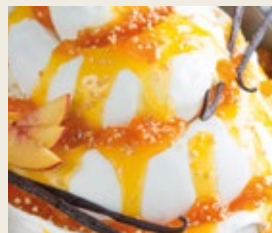
EXTRA CHOCOLATES

72% COCOA	RENO DARK <i>Sumatra Extreme</i>	40-42 cocoa butter	●●●●●	5 kg drops	01010667
			●●●●●	10 kg drops (5 kg x 2)	01010393
34% COCOA	RENO MILK <i>Java Superior</i>	37-39 cocoa butter and dairy butter	●●●●○	5 kg drops	01010666
			●●●●○	10 kg drops (5 kg x 2)	01010423
32% COCOA	RENO LACTEE CARAMEL <i>Madagascar</i>	37-39 cocoa butter and dairy butter	●●●●○	5 kg drops	01011068
			●●●●○	10 kg drops (5 kg x 2)	
31,5% COCOA	RENO WHITE <i>Sulawesi Imperial</i>	38-40 cocoa butter and dairy butter	●●●●○	5 kg drops	01010728
			●●●●○	10 kg drops (5 kg x 2)	01010727

COCOA

100% COCOA	JOYCACAO 22/24	22-24 cocoa butter		6 kg (1 kg x 6)	001070760
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In order to prepare chocolate sorbets and ice-cream, we suggest using JOYBASE GELATOGEL (page 8)





www.joygelato.com

