

#CONGIUSOPUOI

ENTER A WORLD OF BAKERY PRODUCTS.



PASTRY CATALOGUE





GIUSO

A CENTURY OF INNOVATION.

Since 1919 Giuso has worked to uphold its benchmark mission: “to produce ready-mixed and semi-finished ingredients for artisan bakeries and small industrial bakeries, passionately dedicating itself to the constant search for innovative solutions and putting customer satisfaction at the heart of everything we do”.

Along the way, we have focused on the key values that have guided us every day for **100 years**:

- **quality**, meaning the careful selection of ingredients, consolidated production processes that are constantly-monitored and special product lines that are free from added preservatives, flavourings, colourants and oils;
- **innovation**;
- **tradition**;
- **integrity and transparency**;
- **passion**.

We're ready for a new century of innovation.



#CONGIUSOPUOI

TURN YOUR IDEAS INTO FANTASTIC SWEET TREATS.

CANDIED AND SEMI-CANDIED FRUIT

AMORDIFRUTTA LINE

DRAINED CANDIED FRUIT

CANDIED FRUIT IN SYRUP

SEMI-CANDIED FRUIT IN SYRUP

FLAVOURING PASTES

WHOLE CANDIED FRUIT

DRAINED CANDIED FRUIT

CANDIED FRUIT IN SYRUP

OTHER CANDIED FRUIT PRODUCTS

ORANGE PEEL

DIAMANTE CITRON

OTHER CANDIED FRUIT

SPIRITUALS LINE

CHERRIES

TANTOFRUTTO AMARENA
& AMARENATA CHERRIES

CHESTNUTS

FRUIT READY MIXES

ORO PURÉE

SPECIALITIES

AMORDIFRUTTA EXTRA JAMS

NEW&FRU

JELLIES

READY MADE MIXES FOR BAKING



TRADITIONAL BAKERY

CANDIED AND SEMI-CANDIED FRUIT

AMORDIFRUTTA LINE

Giuso excellence presents this line of products, the result of years of experience and a company philosophy inspired by the quality and innovation of production processes and gained over a century working in close contact with the world of artisan bakeries in Italy. They are made using select fresh fruit and contain no preservatives, colourants or sulphur dioxide.

DRAINED CANDIED FRUIT

This undergoes a natural draining process and rigorous quality control, which is still carried out by hand, to ensure excellent quality over time. It is carefully measured to ensure consistency and uniformity in terms of the size of the individual pieces. It is stored at room temperature, doesn't freeze and is suitable for oven baking.

PRODUCT

Apricot cubes 12x12
Amarena cherries
Bergamot cubes 9x9
Bergamot strips
Diamante citron cubes 9x9
Diamante citron cups
Ginger cubes 9x9
Ginger strips
Kumquats
Lemon peel cubes 9x9
Lemon peel strips, size 6x60
Lemon peel quarters
Orange peel cubes 9x9
Orange peel strips, size 6x80
Orange peel quarters
Pear cubes 12x12
Pineapple segments
Tropical mix

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**PACKAGING:** LOOSE IN CARTON

### CANDIED FRUIT IN SYRUP

#### PRODUCT

Orange peel quarters  
Orange wheels

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PACKAGING: TIN

SEMI-CANDIED FRUIT IN SYRUP

Semi-candying, at a sugar level no higher than 65° brix, makes it possible to maintain the original organoleptic properties of the fruit, in particular its fresh taste and characteristic undertones. Is stored at a temperature of +4°C and is suitable for oven baking. Shelf life: 3 years from the date of production.

PRODUCT

Apple cubes 12x12
Blueberries
Blackberries
Diamante citron cubes 9x9
Forest fruits (strawberries, blackberries, blueberries)
Pear cubes 12x12
Orange peel cubes 9x9
Lemon peel cubes 9x9
Pineapple segments
Strawberries
Whole Tonda di Costigliole apricots

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**PACKAGING:** TIN

### FLAVOURING PASTES

Totally natural and preservative and colourant free, these are made by grinding the very best, carefully selected candied fruit. Ideal for replacing alcoholic essences and essential oils for flavouring mixes and for adding fragrance to desserts.

#### PRODUCT

Citron paste  
Ginger paste  
Lemon paste  
Orange paste  
Reggio Calabria bergamot paste

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PACKAGING: BUCKET

WHOLE CANDIED FRUIT

Giuso candied fruit is still prepared using the traditional French candying method and uses only top-quality and carefully-selected ingredients always sourced in the areas of origin of the fruit.

DRAINED CANDIED FRUIT

PRODUCT

Clementines
Diamante citron cups
Green pears
Green pumpkin slices 20x9 cm
Large apricots w/pit
Medium apricots w/pit
Pineapple slices
Red pears
Red pumpkin slices 20x9 cm
Small apricots w/pit
Small clementines
Small green pears
Small red pears
Small white pears
White pears
White pumpkin slices 20x9 cm
Whole oranges
Assorted whole fruit

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**PACKAGING:** LOOSE IN CARTON

### CANDIED FRUIT IN SYRUP

#### PRODUCT

Figs  
Small figs  
Mandarins

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PACKAGING: TIN

OTHER CANDIED FRUIT PRODUCTS

ORANGE PEEL

PRODUCT

Orange peel slices (small oranges) "Tutta Essenza"
Orange peel strips "Tutta Essenza"
Riviera orange peel cubes 6x6 "Tutta Essenza"
Riviera orange peel cubes 9x9 "Tutta Essenza"
Riviera orange peel quarters "Tutta Essenza"

DIAMANTE CITRON

PRODUCT

Diamante citron cubes 6x6
Diamante citron cubes 9x9

OTHER CANDIED FRUIT

PRODUCT

Mixed citrus puree
Rainbow assortment
White cubes 6x6 mm
White puree

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**PACKAGING:** LOOSE IN CARTON



# TRADITIONAL BAKERY

## SPIRITUALS LINE

A line of semi-candied, fruit flavoured with real liqueur that gives the fruit a unique and identifiable taste and fragrance, making it an invaluable ingredient for preparing unique and original recipes. All these products lend themselves to being used both in baking and to create high-end chocolate delights.

### PRODUCT

Cherries in Maraschino

Cherries in Marsala

Chilean raisins in Rum

Orange strips in Cointreau

PACKAGING: TIN

## CHERRIES

Giuso cherries have always been a key ingredient for creating the staples of Italian baking tradition. Production scrupulously adheres to the rules our company has developed over the years, in other words: careful selection of ingredients, sourced exclusively from the best national production zones and French candying - a special candying method inspired by the principle of minimal processing, which stabilises the fruit over time and does not alter its fundamental organoleptic properties, helping it to retain its natural softness and flavour. Careful removal of the pit from the fruit helps keep it whole.

### PRODUCT

#### AMARENATE CHERRIES

Size 18/20

#### RED CHERRIES

Size 18/20

Size 20/22

Size 22/24

#### GREEN CHERRIES

Size 18/20

Size 20/22

### PIECES

Amarenate cherries

PACKAGING: LOOSE IN CARTON

## AMARENA CHERRIES

Giuso began life in 1919 in a small artisan workshop: for a century it has been synonymous with quality and innovative fruit processing, in particular of Amarena cherries, a tradition and excellence of Giuso used extensively in bakery because they look great and taste fantastic.

Over the years, to satisfy the needs of artisan bakers, Giuso has developed an extensive range of semi-candied Amarena cherries that guarantee excellent yield and quality. Amarena cherries too, meticulously follow the company's production phases: careful selection of ingredients, slow "French-style" candying that is fairly non-invasive to retain the organoleptic properties of the fruit and natural draining of the syrup. At this stage, Giuso Amarena cherries are packed in tins to which a syrup with a lower sugar content is added before sealing and pasteurising. The result is soft, glossy fruit with an intense and penetrating flavour that retains all its natural properties.

## TANTOFRUTTO AMARENA AND AMARENATA CHERRIES

### PRODUCT

#### TANTOFRUTTO AMARENA CHERRIES FOR BAKERY

Real, soft purplish-red Amarena cherries, size 18/20. With 90% fruit content, making them perfect for use in various bakery specialities, such as oven-baked biscuits, as well as for cake fillings and decorating mini pastries.

#### TANTOFRUTTO AMARENATA CHERRIES FOR BAKERY

Made using cherries to satisfy the needs of those who prefer plumper and crunchier fruit. With a 90% content, these are perfect for use in various bakery specialities, such as oven-baked biscuits, as well as for cake fillings and decorating mini pastries.

PACKAGING: TIN



# TRADITIONAL BAKERY

## CHESTNUTS

All Giuso chestnuts are prepared:

- Without preservatives
- Without colourants
- With only natural flavourings, when used.

### PIEDMONT CHESTNUS

The fruits used for Piedmont chestnuts are Marrone, Marrubia and red and black Garrone varieties and are grown in the region of Piedmont. Piedmont chestnuts have a very complex, but delicate flavour and a slightly crunchy effect on the palate.

#### PRODUCT

Giant Piedmont chestnuts

Large Piedmont chestnuts

Medium Piedmont chestnuts

### NAPLES CHESTNUTS

What defines this product is its significant sugar content, which makes it enjoyable to eat fresh too. It has a crunchy texture and is not too floury.

#### PRODUCT

Large Naples chestnuts

Medium Naples chestnuts

### PGI MUGELLO CHESTNUTS

Fresh, in shell Mugello chestnuts are medium-large in size and primarily ellipsoidal shaped, with a not very pronounced tip and normally one side that tends to be flat and the other that is markedly convex.

#### PRODUCT

PGI Mugello chestnuts

**PACKAGING:** TIN

### LARGE CANDIED CHESTNUTS

Large candied chestnuts have a delicate but delicious flavour and look glossy and appealing, ready to be displayed in shop windows and sold to the public. Presented in pastry cases in sealed, in-flow packed trays.

**PACKAGING:** PASTRY CASES IN SEALED TRAYS

### BROKEN CHESTNUT PIECES

These belong to a family of products that are ideal for various uses: select chestnut pieces, contain many whole chestnuts that are only slightly cracked, along with broken chestnut pieces; non-select chestnut pieces instead contain only candied chestnut pieces and no whole chestnuts; dry chestnut pieces contain dry, pieces of candied chestnuts that are totally natural and preservative free.

#### PRODUCT

Select chestnut pieces

Non-select chestnut pieces

**PACKAGING:** TIN

Dry chestnut pieces

**PACKAGING:** LOOSE IN CARTON

### SMALL CHESTNUTS

Small chestnuts are too small to be included in the category of Piedmont chestnuts although they boast all the same typical characteristics in terms of flavour and consistency.

#### PRODUCT

Small chestnuts 110/130

**PACKAGING:** TIN



## FRUIT READY MIXES

### ORO PURÉE

Oro purée has always been a flagship product for Giuso. What makes this line special above all, is the production process: the purée is prepared by concentrating the fruit sealed in vacuums at low temperatures so that the water content evaporates slowly and the fruit is concentrated without being damaged. In fact, this process guarantees the best results in terms of both organoleptic properties and consistency, making Oro purées delicious and guaranteeing excellent performance.

#### PRODUCT

##### ORO PRE-OVEN APRICOT PURÉE

A product with a dense consistency, yet easy to work with, that does not lose its shape when cooked and therefore, does not leak out of pastries or biscuits. Made using a high content of fresh apricots (50%) from the Campania and Basilicata regions and cane sugar.

##### ORO POST-OVEN APRICOT PURÉE

A particularly creamy purée that is perfect for using with a piping bag and ensures fantastic results for filling after baking. Made using a high content of fresh apricots (50%) from the Campania and Basilicata regions and cane sugar.

##### ORO UNICA APRICOT PURÉE

A purée for universal use that guarantees excellent performance results for both post-oven filling or for pre-oven uses: great consistency combined with excellent workability. Made using a high content of fresh apricots (50%) from the Campania and Basilicata regions and cane sugar.

##### ORO UNICA AMARENA CHERRY PURÉE

With a high fruit content (50%) and a creamy consistency, it is easy to work with, using either a piping bag or spatula and it guarantees excellent performance results both in both pre- and post-oven use. Characteristic taste of Giuso Amarena cherries.

##### ORO UNICA BLACKBERRY PURÉE

Can be used both pre- and post-oven. Has a very high fruit content (35%) and does not contain preservatives.

##### ORO UNICA CHERRY PURÉE

With a high fruit content (50%) and a creamy consistency, it is easy to work with, using either a piping bag or spatula and guarantees excellent performance results in both pre- and post-oven use.

#### PRODUCT

##### ORO UNICA FIG PURÉE

With a high content of select Italian figs (70%) and a creamy consistency, it is easy to work with, using either a piping bag or spatula and guarantees excellent performance results in both pre- and post-oven use.

##### ORO UNICA FRUITS OF THE FOREST PURÉE

With a high fruit content (50%) and creamy consistency, it is easy to work with, using either a piping bag or spatula, it guarantees excellent performance results in both pre- and post-oven use.

##### ORO UNICA PEACH PURÉE

With a high content of select Italian peaches (50%) and a creamy consistency, it is easy to work with, using either a piping bag or spatula, it guarantees excellent performance results in both pre- and post-oven use.

**PACKAGING:** BUCKET



# TRADITIONAL BAKERY

## SPECIALITIES

The products in this line were developed as a response to specific needs, linked to the territory and local traditions.

### PRODUCT

#### AMARENA CHERRY COMPOTE

Made using only IQF (Individually Quick Frozen) fruit, it is packed with fruit (over 120% of fruit content used), with a markedly sour flavour and almost purple in colour. Ideal for both pre- and post-oven use.

#### PUGLIA VISCIOLA CHERRY PRESERVE

Created to meet the specific demands of local bakers looking for the particularly sour taste typical of these cherries. With a very high fruit content (125%) and a reddish cherry colour, it has a dry texture and only slightly crushed fruits.

#### SETTECOLLI VISCIOLA CHERRY PRESERVE

With a less sour taste, a smooth texture and containing pieces of fruit. Bright red in colour with a fruit content of 45%.

#### SPECIAL PLUM PRESERVE

This is flavouring free and is made with a very high fruit content, sometimes as much as 200%. It is stabilised using apple pectin and has a low sugar content. This makes the product softer, less sweet and with a fresher and tarter taste. The texture is compact, but soft and easy to work, using either a spatula or piping bag. Guarantees excellent performance during baking.

#### VISCIOLA CHERRY COMPOTE

Characterised by the typical flavour of Visciola cherries it has up to 100% fruit content. It evokes the rather sour and astringent notes of the fruit, which is not too sweet. It is compact, but soft and easy to spread. Boasts excellent resistance to cooking and is ideal for use both pre-oven or as an uncooked filling.

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PACKAGING: BUCKET

AMORDIFRUTTA EXTRA JAMS

The recipe for Amordifrutta extra jams has been developed to maximise the organoleptic properties of the fruit, as they are made using: a lot of fruit, always more than 50% and sometimes as much as 70% for apricot and peach jams.

Amordifrutta extra jams ensure excellent technical performance results: resistance to cooking, a texture suited to numerous uses in bakery and a pleasant palate for cold use.

PRODUCT

Blueberries

Cherries

Classic apricots

Classic blueberries

Classic cherries

Classic raspberries

Classic strawberries

Navel oranges

Rome Star peaches

Senga Sengana strawberries

Tonda di Costigliole apricots

Willamette raspberries

Chestnut cream

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**PACKAGING:** BUCKET

## NEW & FRU

A creamy mix with whole fruit or fruit pieces for use as a filling and/or to decorate cold desserts or baked goods. Fruit content 70%.

### PRODUCT

Apples

Blueberries

Cherries

Forest fruits

Pears

Pineapple

Strawberries

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PACKAGING: TIN

JELLIES

PRODUCT

GELOSA JELLY

Ready neutral glaze for glazing baked specialities. Ideal for glazing for temperatures ranging between -18°C and +4°C. Does not become opaque or freeze, remaining workable and spreadable at all times.

GIUSOGEL APRICOT

For hot uses. Prepared by adding 25-30% of water and activating by cooking at around 85°C. Ideal for pouring directly onto fruit, using a spoon or brush. Sets at a temperature that varies between 67°C and 70°C.

GIUSOGEL NEUTRAL

For hot uses. Prepared by adding 25-30% of water and activating by cooking at around 85°C. Ideal for pouring directly onto fruit, using a spoon or brush. Sets at a temperature that varies between 67°C and 70°C. Due to the reversibility of the system of thickeners, it can be reheated several times without losing its functional properties and organoleptic characteristics.

READY-TO-USE GIUSOGEL

For cold uses. With marked adhesive properties, making it ideal for more demanding applications such as fruit stored at +4°C or for glazing vertical creations at both positive and negative temperatures. Covers the product in a compact, creamy and transparent layer, fully enhancing the natural sheen of the fruit.

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**PACKAGING:** BUCKET

## READY MIXES FOR BAKING

### PRODUCT

#### INTEGRACREMA

Pastry cream supplement made using egg yolk. It performs numerous key functions to optimise the product as it improves the structure of the cream, is resistant to cycles of freezing and defrosting, intensifies the colour and flavour of the egg and improves shelf life. Quantity g/Kg: 40/50

#### PERCREMA PASTICCERA

Semi-processed pastry cream product using a traditional cooked recipe. Simplifies preparation. Quantity g/Kg: 70

#### PERMERINGHE

Semi-processed product for preparing excellent baked meringues. Easy to use, it makes it possible to quickly make large-scale bases for meringues by whisking in a mixer with icing sugar and water. Contains egg white. Quantity g/Kg: 110/140

#### PRONTACREMA

Ready-to-use semi-processed product for the cold-method preparation of pastry cream, made by adding milk or water. Quantity g/Kg: 260/310

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PACKAGING: BAG



#CONGIUSOPUOI

BROADEN THE HORIZONS OF YOUR PATISSERIE ART.

PREPARATION OF LARGE-SCALE BASES

PRODUCTS FOR PREPARING
LARGE-SCALE BASES

UNICO LINE

GLAZES

CRYSTAL LINE

SPLENDIDEE LINE

GLASSAPIÙ LINE

OTHER PRODUCTS



PREPARATION OF LARGE-SCALE BASES

PRODUCTS FOR PREPARING LARGE-SCALE BASES

PRODUCT

SEMIFREDDO BASE

A highly-innovative and prestigious base that optimises the yield, structure and resistance of semifreddo desserts in display tubs (ice-cream counter). Used at low quantities, only 150g per litre of cream, it makes it possible to easily create a soft, creamy and delicately-flavoured cream in a mixer.

It is:

- fat free
- does not contain emulsifiers
- contains only natural flavourings

Quantity g/kg mix: 115

CHARM

A texturiser and stabiliser for cream-based preparations to be served at positive temperatures (0°/+4°C). An effective substitute for traditional jelly (isinglass) as it is easier to use because heat activation is not necessary. Made with no added fats.

Quantity g/kg mix: 140

PERFETTO -18

A texturiser and stabiliser for whipped cream, which makes cutting it possible even at -18°C. For creating high-quality and high-impact semifreddo desserts that are quick to make. Can be used with or without egg and is suitable for using with both a cream whisk and a mixer. With no added fats.

Quantity g/kg mix: 110/166

PERMOUSSE

A product designed specifically for producing mousse for using in either cakes served at the counter or for individual portions. Easy to prepare, using just milk and Per-Mousse, its formula means you can make a soft neutral mousse that can then be flavoured in numerous ways. It is also ideal for making so-called "hot gelato". Made without added hydrogenated vegetable fats.

Quantity g/kg mix: 286/375

PACKAGING: BAG

PRODUCT

L'AMERINGA

A product that comes from great Italian baking tradition. It is a mix for producing excellent Italian meringue practically, reliably and quickly. It contains no flavourings and is prepared using water. Uses: for creating classic semifreddo desserts, making cream lighter, decorating.

Quantity g/kg mix: 120/330

NEUTRAL BASECREMA

A product for preparing all types of creams using the cold method with the addition of milk, water or fruit. Does not contain egg, in order to exalt the flavours used in the recipes. Perfectly resistant to cycles of freezing and defrosting. Made without the use of flavourings or milk.

Quantity g/kg: 100/120

PREMIAPANNA

This is a cream improver that helps keeps it soft and with an excellent structure for a long time. It also solves the problem of syneresis (or water/fat separation) and is ideal where recipes demand a good cream structure with long-lasting resistance. Can be used in a cream whisk or a mixer and is prepared without flavourings. Uses: cream for semifreddo desserts, cream to decorate cakes, cream to garnish desserts served in bowls.

Quantity g/kg mix: 40/80

PACKAGING: BAG

GG OVO

Modern legislation and the demand for consistent quality and hygiene make this egg yolk and sugar-based product an invaluable ingredient in any recipe. The special pasteurisation process, which uses mild technology, maintains the natural organoleptic properties of the top-quality egg yolks used in the recipe. Made using only egg yolk and sugar, without the addition of flavourings and preservatives.

Quantity g/kg mix: as required

PACKAGING: GLASS BOTTLE

PRODUCT

CUZCOMOUSSE

This product combines the best chocolates and raw ingredients with the very latest technology to create a pure chocolate mousse. Made using pure chocolate spray, it contains 60% dark chocolate. It is made without added flavourings or added fats and is used with cream. Uses: for mousses, spoon desserts, display desserts and plated desserts.

Quantity g/kg mix: 230/330

WHITE CUZCOMOUSSE

This product combines the best chocolates and raw ingredients with the latest technology to create a pure chocolate mousse. Made using pure chocolate spray, it contains 30% white chocolate. Made without added fats and using only natural flavourings it makes it possible to create uniquely-flavoured white chocolate mousses that are delicate and sweet, but never too filling. Uses: for mousses, spoon desserts, display desserts and plated desserts.

Quantity g/kg mix: 230/330

PACKAGING: BAG

UNICO LINE

Simplicity, a great range of uses and flexibility are what these new structuring bases offer. Various different product/service levels that can be used indifferently for preparations at positive temperatures (mousses, Bavarian creams) and/or negative temperatures (semifreddo desserts). Thanks to the various options available and other complementary ingredients, it will be possible to create new and unique desserts using just one product.

PRODUCT

UNICO 1

Neutral stabilising and structuring base for cream made using natural additives (jelly and starch), which are active cold; contains grape sugar but no flavourings. Perfect for products to be served at positive temperatures and also ideal for semifreddo to be stored and served at -18°C (reduced quantity).

Quantity g/kg mix: 50

UNICO 2

Stabilising and structuring base for cream made using natural additives (jelly and starch), which are active cold; enriched with vegetable fibres and milk proteins, makes it possible to prepare stable, creamy and soft bases even in simple recipes. Contains grape sugar but no flavourings. Perfect for products served at positive temperatures and not only. Provides structure to semifreddoes stored and served at -18°C (reduced quantity), making them easy to portion even straight out of the freezer and are stable to sudden temperature changes.

Quantity g/kg mix: 100

UNICO 3

Complete semifreddo base (use with milk) made using non-hydrogenated vegetable fats; with only natural flavourings and containing grape sugar. Ideal for quick and easy production of large quantities of semifreddo bases that are light and airy, perfectly neutral and extremely stable to variations in temperature (for example, in transit).

Quantity g/kg mix: 330

PACKAGING: BAG



Ideal product for glazing that can be used at both positive (+2°/+4°C) and negative temperatures (-15°/-18°C). Guarantees uniform cover of both flat surfaces and vertical edges; excellent adherence even during defrosting, a clean and sharp cut and doesn't freeze or become opaque at low temperatures.

CRYSTAL LINE

A line of products for glazing traditional and modern bakery products and desserts, with a transparent effect. Colours are bright and glossy, but natural and the flavour is pleasant and delicious. Can be worked cold, guaranteeing ease of application using either a spatula or for pouring.

PRODUCT

CARAMEL

Quantity g/kg: as required

FOREST FRUITS

Quantity g/kg: as required

LEMON

Quantity g/kg: as required

ORANGE

Quantity g/kg: as required

STRAWBERRY

Quantity g/kg: as required

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PACKAGING: BUCKET

## SPLENDIDEE LINE

A line of sweet glazes and traditional and modern bakery mixes that provide good coverage. Colours are bright and glossy and the flavour is delicate and pleasant. To optimise use, we recommend heating the product in a bain-marie or in a microwave up to a temperature of between 38°C and 40°C.

### PRODUCT

#### AMARENA CHERRY

Quantity g/kg: as required

#### CARAMEL

Quantity g/kg: as required

#### CHOCOLATE

Quantity g/kg: as required

#### LEMON

Quantity g/kg: as required

#### ORANGE

Quantity g/kg: as required

#### PISTACHIO

Quantity g/kg: as required

#### STRAWBERRY

Quantity g/kg: as required

#### WHITE

Quantity g/kg: as required

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PACKAGING: BUCKET

GLASSAPIÙ LINE

Ideal products for glazes that need to provide good coverage. White GlassaPiù can be flavoured and coloured as desired. Chocolate GlassaPiù, which is made with cocoa, is ideal for glazing Sacher tortes.

PRODUCT

CHOCOLATE

Quantity g/kg: as required

WHITE

Quantity g/kg: as required

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PACKAGING: BUCKET

## OTHER PRODUCTS

### PRODUCT

#### GELOSA JELLY

Ideal for glazing at temperatures ranging from -18°C to +4°C. It does not become opaque or freeze, remaining workable and spreadable at all times. Quantity g/kg: as required

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PACKAGING: BUCKET

ISOMALT

This is a technological sugar used to make pulled sugar decorations that are exceptionally transparent and resistant to humidity. Can be used to create effects like blown sugar, marbling, curling and anything else the creative artisan can imagine. Quantity g/kg: as required

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PACKAGING: BUCKET





**Giuso Guido Spa con unico socio**

Società soggetta all'attività di direzione e coordinamento di Cone Investments UK Ltd

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