



Product Catalog

NEW PRODUCT



V3



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 1.2 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	

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 BASE 50 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

YOGURT



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

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

ICacao 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

ILactogel 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
301AP

3.0 4pcs
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
339NP

3 4pcs

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.



CAPPUCINO

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



**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



Serving suggestion

CLASSIC AND FANTASY PASTAS



Serving suggestion



GIANDUIA

310NM



DOSE
100G/LT

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



**BITTER
GIANDUIA**

9612NM



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



DOSE OF
50G/LT

American gum flavor with rich pink color. Suitable for children



**TASTE
BIMBO**

348NM



DOSE 70G/LT

American gum flavor with rich pink color. Suitable for children



KISS

313NP



DOSE 80G/LT

American gum flavor with rich pink color. Suitable for children



LAVENDER

884AM



DOSE 50-
60G/LT

American gum flavor with rich pink color. Suitable for children



LEMON PIE

867NM



DOSE 70G/LT

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



LICORICE

312NP



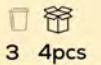
DOSE 70G/LT

Intense and soluble liquorice.



LOTO

1361NM



DOSE 70G/LT

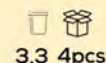
Fine loto spicy biscuit cream

4pcs
DOSE 70G/LT



**MAGIC
MAGIC C**

386AM



DOSE 70G/LT

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



POPPY SEED CAKE

397NM



DOSE 100G/LT

An ethnic pasta reminiscent of freshly baked Eastern European sweets.



**RHUM
AND
RAISIN**

314NM
314NP



DOSE 70G/LT

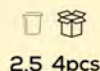
A classic flavored with wine, rum and raisins.

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

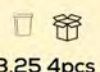
DOSE 70G/LT

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
317AP



3 4pcs
1,4 12pcs

DOSE 40G/LT

Spearmint with coloring.



MINT N

317NM
317NP



3 4pcs
1,4 12pcs

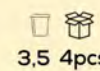
DOSE 40G/LT

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.



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

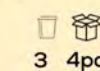
DOSE 70-80G/LT

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
722NP



2,5 4pcs
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.



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



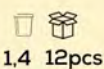
DOSE 100G/LT

The snack famous for its caramel filling with crunchy pieces.



SPRITZ

873NP



DOSE 80G/LT

Venetian pasta with the flavour of the famous aperitif



SUPERCAO

327NM



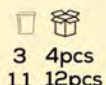
DOSE 70G/LT

Paste that replaces cocoa in cold processes.



YELLOW TIRAMISU

331NM
331NP



DOSE 70G/LT

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



DARK TIRAMISU

9335NM



DOSE 70G/LT

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



NOUGAT

329NM
329NP



DOSE 70G/LT

Torrone paste always soft and with crunchy pieces.



APPLE PIE

714NM



DOSE 150G/LT

Freshly baked apple pie crust.



PHILADELPHIA CAKE

876NM



DOSE 70G/LT

Freshly baked cheesecake dough.



TSOUREKI

733NM



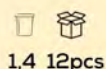
DOSE 70G/LT

Freshly baked Greek pie dough.



UNICORN SKY BLUE

3031AP



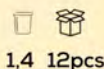
DOSE 50G/LT

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



PINK UNICORN

311AP1



DOSE 50G/LT



VANILLA AROMA PASTE

333NM
333NP



DOSE 40G/LT

Classic yellow Italian vanilla paste.



WHITE VANILLA

9350NM



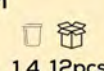
DOSE 40G/LT

Classic white Italian vanilla paste.



VANILLA SUPERPREMIUM

830NP



DOSE 40G/LT

Classic white French vanilla paste.



VANILLA PROFESSIONAL

717NP



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
334NP

3 4pcs
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
401NP

3 4pcs
1,4 12pcs

DOSE 70G/LT



PINEAPPLE

402NP

1,4 12pcs

DOSE 70G/LT



WATERMELON

445NP

1,4 12pcs

DOSE 70G/LT



ORANGE

403NM
403NP

3,25 4pcs
1,4 12pcs

DOSE 70G/LT



BLOOD ORANGE

819AM

3 4pcs

DOSE 70G/LT



BANANA

404NM
404NP

3 4pcs
1,4 12pcs

DOSE 70G/LT



CEDAR

426NM

3,25 4pcs

DOSE 100G/LT



COCONUT

406NM
406NP

3,5 4pcs
1,4 12pcs

DOSE 40G/LT



CHERRY

405NM

3 4pcs

DOSE 70G/LT



CRANBERRY

437NM

3 4pcs

DOSE 70G/LT



STRAWBERRY

407NM
407NP

3 4pcs
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
430NP
430AM

3 4pcs
1,4 12pcs
3 4pcs

DOSE 70G/LT



KIWI

411NP

1,4 12pcs

DOSE 70G/LT



RASPBERRY

412NM
412AM

3 4pcs
3 4pcs

DOSE 70G/LT



LIMONCELLO

444NP

1,4 12pcs

DOSE 70G/LT



LEMON GRANSOLE

431NP

1,4 12pcs

DOSE 70G/LT



MANGO

415NM
415NP

3 4pcs
1,4 12pcs

DOSE 70G/LT



PASSION FRUIT F.

416NM

3 4pcs

DOSE 70G/LT

FRUIT PASTAS



GREEN APPLE

417NP

1.4 12pcs

DOSE 70G/LT



POMEGRANATE

450NM

3.25 4pcs

DOSE 70G/LT



MELON

418NM
418NP

3.0 4pcs
1.4 12PCS

DOSE 70G/LT



BLUEBERRY

419AM
419NM

3.5 4pcs
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
425NP

1.4 12pcs
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
with pieces

2.6Kg 4pcs



AMERICAN SNACK

1281NM

with pieces

3Kg 4pcs



CARIBBEAN

1227NM

3Kg 4pcs



CREAM WHISKY

1254NM

3,25Kg 4pcs



BANOFI

1290NM

with pieces

3Kg 4pcs



CEREALS

1284NM

with pieces

2.0Kg 4pcs



CRUNCHY BISCUIT

1216NM

with pieces

2.6Kg 4pcs



BIGNE'

1213NM

with pieces

2Kg 4pcs



CHOCOBISCOTTO

1264NM

with pieces

2.6Kg 4pcs



DULCE DE LECHE-SWEET MILK

352NM1

1.5Kg 12pcs



COOKIE DIGESTIVE

1262NM

with pieces

2,5Kg 4pcs



CHOCOLATE COCONUT

1266NM

with pieces

2.6Kg 4pcs



FUDGE

1240NM

3Kg 4pcs



BLACK COOKIES

1396NM

with pieces

2.6Kg 4pcs



CHOCOLATE RICE

1212NM

with pieces

2,5Kg 4pcs



LEMON PIE CAKE

1282NM

with pieces

2.6Kg 4pcs



BROWNIE TRIPLE CHOCOLATE

1247NM

with pieces

2,5Kg 4pcs



BLACK CHOCOLATE

1226NM

3Kg 4pcs



LOTO COOKIES

1362NM

with pieces

3Kg 4pcs

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.



MACAROONS

3322NM2

with pieces

3Kg 4pcs



MONSTER COOKIES

3668AM

with pieces

3Kg 4pcs



MR TOBY

1275NM

with pieces

2.6Kg 4pcs



MUFFIN CHOCOLATE

1269NM

with pieces

2.6Kg 4pcs



NOCCIOLITA SPREAD CREAM

338NM

with pieces

3Kg 4pcs



BLACK GOLD

1260NM

with pieces

2.6Kg 4pcs



WHITE PRALINE

1283NM

with pieces

2.6Kg 4pcs



BLACK PRALINE

1224NM

with pieces

2.5Kg 4pcs



RED VELVET

12994M

with pieces

3.25kg 4pcs



SCHOKAFE'

1214N

with pieces

3Kg 4pcs



SNIKKY

1274NM

with pieces

3Kg 4pcs



SPECULOOS

1225NM

with pieces

2.6Kg 4pcs



TIRAMISU

1267NM

with pieces

3Kg 4pcs



UNICORN

3035AM

with pieces

3Kg 4pcs



WAFERINO

1237NM

with pieces

3Kg 4pcs



WHITE WAFERINO

1238NM

with pieces

3Kg 4pcs

serving suggestion



VARIEGATED FRUIT



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
1200AM

3Kg 4pcs
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



CRANBERRY

1286NM

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



**BLACK CHERRIES
DECORATION**

1616NM

3Kg 4pcs



**BLACK CHERRY
PIECES**

1433NM

2.5Kg 4pcs



**BLACK CHERRY
SYRUP**

1301N

7Kg 1pcs

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.



WFRUTTA



**WFRUTTA FRUTTI
DI BOSCO**



Bigatton dal 1946

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

CB007NM

3.5Kg 4pcs



KARAMEL

CB024AM

3.5Kg 4pcs



CHERRY

CB025AM

3.5Kg 4pcs



COCONUT

CB006AM

3.5Kg 4pcs



ENERGY DRINK

CB004AM

3.5Kg 4pcs



STRAWBERRY

CB020AM

3.5Kg 4pcs



WILD BERRY

CB016AM

3.5Kg 4pcs



KIWI

CB005AM

3.5Kg 4pcs



RASPBERRY

CB017AM

3.5Kg 4pcs



LIME

CB015AM

3.5Kg 4pcs



LEMON

CB011AM

3.5Kg 4pcs



PINK LYCHEE

CB013AM

3.5Kg 4pcs



MANGO

CB031AM

3.5Kg 4pcs



MARACUIA

CB009AM

3.5Kg 4pcs



MARSHMALLOW

CB018AM

3.5Kg 4pcs



GREEN APPLE

CB026AM

3.5Kg 4pcs



POMEGRANATE

CB030AM

3.5Kg 4pcs



MELON

CB014AM

3.5Kg 4pcs



BILBERRY

CB012AM

3.5Kg 4pcs



PEACH

CB033AM

3.5Kg 4pcs



TROPICAL BLU

CB027AM

3.5Kg 4pcs



VANILLA

CB036AM

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 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

2802NP

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.



BUBBLE BALLS PER BARMAN



Kg. 3,50 per 4

CB022 BALLS A CB023 BALLS C

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



READY-MADE PRODUCTS



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



APRICOT
1639N 1,35Kg 10pcs



CHERRY
1632N 1,35Kg 10pcs



ANANS
1628N 1,35Kg 10pcs



WATERMELON
1621N 1,35Kg 10pcs



ORANGE
1638N 1,35Kg 10pcs



BLACK VELVET
1688N 1,35Kg 10pcs



Banana
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-MADE 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-MADE 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



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

 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	 HEART OF CREAM 675N   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.

SOFT YOGURT



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.

RAIBOW SOFT ICE CREAM DECORATIONS



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 stracciatella. 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

335NM



3



4pcs



CAFFÈ

362NM



3



4pcs



PINEAPPLE

379AM



3



4pcs



STRAWBERRY

357AM



3



4pcs



LEMON

258AM



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
AMARETTINI DIA. CM. 2
0.5KG 4pcs



1411NP
COCOA TRUFFLE
1KG 10pcs



1405NP
COCONUT TURNIP
1KG 6pcs



1406AP
MULTICOLOR CODETTA
1KG 14pcs



1495NP
CRISPY BLACK & WHITE
0.5KG 6pcs



1494NP
CRISPY CACAO
0.5KG 6pcs



1493NP
CRISPY VANILLA
0.5KG 6pcs



1414AP
CUBES FOR CASSATA
1KG 8pcs



1424NP
CHOCOLATE CHIPS
1KG 12pcs



1400NP
AMARETTI GRAIN
1KG 7pcs



1230NM
AMARETTO
3,5 4pcs



1431NP
CHOCOLATE COFFEE BEANS
1KG 12pcs



1230NM
AMARETTO
3,5 4pcs



1438NP
PRALINED PEELED ALMOND
GRANULES
1KG 10pcs



1416N
MERINGUE GRAIN
0.5KG 6pcs



1407NP
HAZELNUT CRACKS
2KG 5pcs



1443NP
PISTACHIO GRANULATION
1KG 8pcs



1401NPP
RICE GRAIN
0.5 8pcs



1419N
NOUGAT GRAIN
1KG 10pcs

ARTISAN DECORATIONS



1463AP
MULTICOLOR LENSES
1KG 12pcs



1442NP
PRALINE ALMONDS
1KG 10pcs



1409NP
MARRON GLACE
PIECES
1KG 8pcs



1444N
MICROBIGNE'
0.26 4pcs



1441NP
MICROMERINGHE
1KG 5pcs



1491NP
MINI COOKIES
1KG 6pcs



1432NP
HAZELNUTS IN QUARTERS
2KG 5pcs



1408NM
WHOLE HAZELNUTS
2KG 5pcs



1421NP
PIECES OF WALNUTS
1KG 9pcs



1445A
STARS MAGIC MAGIC
1KG 12pcs



1436NP
CHOCOLATE WAFER BALLS
WITH MILK
1KG 8pcs



1437NP
CHOCOLATE WAFER BALLS
WHITE
1KG 8pcs



1430NP
DARK CHOCOLATE WAFER
BALLS
1KG 8pcs



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 bavaris. 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)

Brilliant. A family of high-class products to obtain a brilliant and semi-transparent decoration on your semifreddo. Dosage: to taste. Gently mix the brilliant 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

BRILLIANT TRANSPARENT NEUTRAL



1183AM

3,25 4pcs

BRILLIANT 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

Water-soluble flavours for flavouring semifreddo



0347A 1,4 12pcs

PEAR FLAVOUR



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.



1104NP
PIU' PANNA

3,5 4pcs

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



1103NM
PROFITEROL COCOA

3,5 4pcs

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



1132N
BASIC SEMIFREDDO

3,5 4pcs

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
APRICOT SPALMY

1,4 12pcs



1156N
SPALMY AMARENA

1,4 12pcs



1159N
ORANGE SPALMY

1,4 12pcs



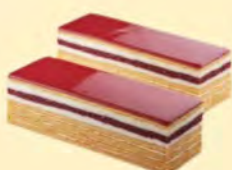
1158N
CARAMEL SPREAD

1,4 12pcs



1151N
SPALMY FRAGOLA

1,4 12pcs



1150A
SPALMY WILD BERRIES

1,4 12pcs



1153N
SPALMY LIMONE

1,4 12pcs



1157N
NEUTRAL SPALMY

1,4 12pcs



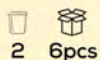
1154N
SPALMY VANIGLIA

1,4 12pcs



1102N
SPEEDY COLD

Instant custard. 300 gr.
per liter of milk

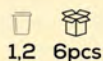


1108N
SPEEDY HOT

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



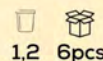
1001N
ALKERMES SOUP



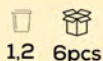
Concentrates to dissolve in water and sugar to create a non-alcoholic syrup to brush on the sponge cake. Dosage: 1000 gr. water for 400-500 gr. of sugar and 200 gr. of Zuppetta.



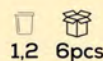
1003N
COFFEE SOUP



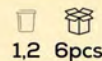
1007A
MANDARIN SOUP



1002N
MARASCHINO SOUP



1009N
HAZELNUT SOUP



FOOD COLORINGS



7003A
BLU

1 6pcs



7001N
YELLOW

1 6pcs



7002N
RED

1 6pcs



7004A
GREEN

1 6pcs

BIG GELO PRODUCTS FOR POPSICLES AND GRANITAS

Practical liquid pastry colors, liquid and ready to use



903NM
ORANGE

3,25 4pcs



905NM
STRAWBERRY

3,25 4pcs



902AM
MENTA

3,25 4pcs



904NM
TROPICANA

3,25 4pcs

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



1230NM
CHERRY

7



1230NM
ORANGE

7



1230NM
COLA

7



1230NM
STRAWBERRY

7



1230NM
LEMON

7



1230NM
MINT

7



1230NM
TROPICAL

7

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



CROCK CONE AND SWEET CREPE



5502N
CROCK CONE

2 6pcs

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



1230NM
CROCK CONE without flour

2,5 6pcs

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.



1230NM
SWEET CREPE

2 4pcs

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
COFFEE VELVET

0,9 8pcs



1320N
HAZELNUT VELVET

0,9 8pcs



1321N
PISTACHIO VELVET

0,9 8pcs



1322N
VANILLA VELVET

0,9 8pcs

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



CAB001
BABY CANNOLI

PCS 665 



CAB002
TWO-TONE BABY CANNOLI

PCS 665 



CAB010
BABY COCONUT CANNOLI

PCS 384 



CAB006
BABY CANNOLI WITH CODEZZA

PCS 300 



CAB009
BABY AMARETTO
CANNOLI

PCS 384 



CAB005
BABY CANNOLI GR. COCOA

PCS 384 



CAB022
BABY CANNOLI GR. COFFEE

PCS 384 



CAB007
BABY CANNOLI COCOA
POWDER

PCS 384 



CAB003
COVERED BABY
CANNOLI

PCS 504 



CAB004
BABY RICE CANNOLI

PCS 300 



CAL001
LONG CANNOLI

PCS 160 



CAL002
LONG TWO-TONE CANNOLI

PCS 160 



CAL010
LONG COCONUT
CANNOLI

PCS 117 



CAL006
LONG CANNOLI WITH
COLORED PIECES

PCS 96 



CAL009
LONG CANNOLI GR.
AMARETTO

PCS 104 



CAL005
LONG CANNOLI GR. COCOA

PCS 96 



CAL011
LONG LEMON
CANNOLI

PCS 117 



CAL007
LONG CANNOLI COCOA
POWDER

PCS 104 



CAL003
LONG COVERED CANNOLI

PCS 117 



CAL004
LONG RICE CANNOLI

PCS 96 

CANNOLI ARTISAN PRODUCTION



CAM001
MINI CANNOLI
PCS 320 



CAM002
TWO-TONE MINI CANNOLI
PCS 320 



CAM012
MINI COFFEE CANNOLI
PCS 234 



CAM010
MINI COCONUT CANNOLI
PCS 234 



CAM006
CANNOLI MIGNON
TAIL
PCS 192 



CAM009
CANNOLO MIGNON GR.
AMARETTO
PCS 208 



CAM005
MIGNON CANNOLO GR.
COCOA
PCS 192 



CAM022
LONG COFFEE CANNOLI
PCS 192 



CAM015
CANNOLO MIGNON
LEMON COCONUT
PCS 234 



CAM011
LEMON MINI CANNOLI
PCS 234 



CAM0013
ALMOND MINI CANNOLI
PCS 234 



CAM021
HAZELNUT MINI CANNOLI
PCS 234 



CAM019
PISTACHIO MINI
CANNOLI
PCS 234 



CAM007
CANNOLO MIGNON COCOA
POWDER
PCS 208 



CAM003
COVERED CANNOLI
PCS 234 



CAM004
CANNOLI MIGNON RICE
PCS 192 



FA01
LITTLE BUTTERFLY
PCS 400 



FA02
TWO-TONE BUTTERFLY
PCS 400 

COPITE



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 168  8



COSO03
COPITA MINI OVAL
COVERED

PCS 224  8



COSO04
COPITA MINI OVAL RICE

PCS 168  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 192  8



COST11
MINI ROUND LEMON
COPITA

PCS 216  8



COST21
MINI ROUND HAZELNUT COPY

PCS 216  8



COST03
COPITA MINI ROUND COVERED

PCS 216  8



COST04
ROUND MINI RICE COPITA

PCS 192  8

CORNETTI



COR010
CORNETTO COCCO

PCS 180 



COR006
CORNETTO CODETTA

PCS 165 



COR009
CORNETTO GR. AMARETTO

PCS 165 



COR005
CORNETTO GR. CACAO

PCS 165 



COR015
CORNETTO LEMON COCCO

PCS 180 



COR011
CORNETTO LIMONE

PCS 180 



COR003
CORNETTO RICOPERTO

PCS 180 



COR004
CORNETTO RISO

PCS 165 

TARTUFINI



NU009
TARTUFO AL AMARETTO

PCS 576 



NU010
TARTUFO COCCO

PCS 576 



NU003
TARTUFO RICOPERTO

PCS 576 



VENTAGLI FANS



CI001
CIALDA TONDA

PCS 1000  1



LB8100
LOVE BOX BLACK

PCS 1  16



LB8101
LOVE BOX CLASSIC

PCS 1  16



LB8102
LOVE BOX MIX

PCS 1  16



VE0002
VENTAGLI BARATTOLO

PCS 480  6



VE007
VENTAGLI BARATTOLO
BANANA

PCS 480  6



VE0008
VENTAGLI BARATTOLO
FRAGOLA

PCS 480  6



VE0001
VENTAGLI CARTONE

PCS 400  15



VE0009
VENTAGLI CUORE

PCS 400  12



VE0014
VENTAGLI CUORE BANANA

PCS 400  12



VE0013
VENTAGLI CUORE FRAGOLA

PCS 400  12



VE0015
VENTAGLI CUORE KIWI

PCS 400  12

SFOGLIE PASTRIES FILLED WITH COCOA



SF0001
SFOGLIE BICOLORE

PCS 200 
12

SIGARETTE



SIO003
SIGARETTE CORTE
BARATTOLO

PCS 400 
6



SIO021
SIGARETTE CORTE BARATTOLO
AMICO

PCS 400 
6



SIO011
SIGARETTE CORTE BARATTOLO
ARANCIO-FRAGOLA

PCS 400 
6



SIO010
SIGARETTE CORTE BARATTOLO
ARANCIO-KIWI

PCS 400 
6



SIO008
SIGARETTE CORTE
BARATTOLO BANANA-
ARANCIO

PCS 400 
6



SIO017
SIGARETTE CORTE BARATTOLO
BANANA-FRAGOLA

PCS 400 
6



SIO016
SIGARETTE CORTE BARATTOLO
FRAGOLA-AZZURRO

PCS 400 
6



SIO012
SIGARETTE CORTE BARATTOLO
KIWI-BANANA

PCS 400 
6



SIO009
SIGARETTE CORTE
BARATTOLO KIWI-
FRAGOLA

PCS 400 
6



SIO013
SIGARETTE CORTE BICOLORE
BARATTOLO

PCS 400 
6



SIO001
SIGARETTE CORTE SCATOLA

PCS 250 
4



SIO004
SIGARETTE LUNGE BARATTOLO

PCS 200 
6

SIGARETTE



SIO023
SIGARETTE LUNGHE
BARATTOLO AMICO

PCS 200
6



SIO014
SIGARETTE LUNGHE
BARATTOLO ARANCIO-
FRAGOLA

PCS 200
6



SIO007
SIGARETTE LUNGHE
BARATTOLO ARANCIO-KIWI

PCS 200
6



SIO005
SIGARETTE LUNGHE
BARATTOLO BANANA-
ARANCIO

PCS 200
6



SIO018
SIGARETTE LUNGHE
BARATTOLO BANANA-
FRAGOLA

PCS 200
6



SIO024
SIGARETTE LUNGHE
BARATTOLO FRAGOLA-
AZZURRO

PCS 200
6



SIO002
SIGARETTE LUNGHE
BARATTOLO KIWI-BANANA

PCS 200
6



SIO006
SIGARETTE LUNGHE
BARATTOLO KIWI-FRAGOLA

PCS 200
6



SIO015
SIGARETTE LUNGHE
BICOLORE BARATTOLO

PCS 200
6



SIGARETTE JOLLY



SIJC10
SIGARETTE JOLLY
COCCO

PCS
264



SIJC06
SIGARETTE JOLLY CODETTA

PCS
264



SIJC09
SIGARETTE JOLLY GRAN.
AMARETTO

PCS
180



SIJC05
SIGARETTE JOLLY GRAN.
CACAO

PCS
192



SIJC04
SIGARETTE JOLLY
GRAN. RISO

PCS
180



SIJC03
SIGARETTE JOLLY RICOPERTE

PCS
336



CONI PER



CON023
CONO GRANDIOSO
(700 PZ)

PCS
700



CON003
CORNETTO 930

PCS
930



CON016
CORNETTO 930 BLACK

PCS
930



CON004
CORNETTO ARANCIO

PCS
930



CON021
CORNETTO EXTRA
(300 PZ)

PCS
300



CON005
CORNETTO GIALLO

PCS
930



CON001
CORNETTO JUMBO (180 PZ)

PCS
180



CON012
CORNETTO MINI ROSSO

PCS
192





CON013
CORNETTO MINI
VERDE

PCS
180



CON007
CORNETTO ROSSO

PCS
930



CON006
CORNETTO VERDE

PCS
930



Happy Family[®]



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



1382NM DUBAI CHOCOLATE 4X3,00KG

How to Make a Perfect Dubai Chocolate Ice Cream

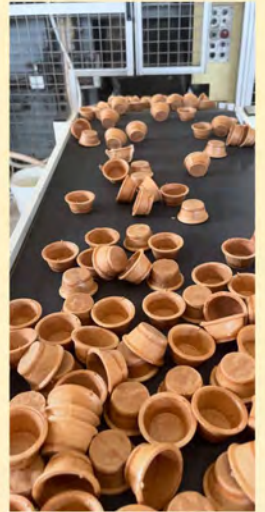
Simply add Dubai Chocolate paste to your white base or your light chocolate base. Use a dosage of your choice between 100 and 150 gr. per lt. You can also use this paste as a variegated or spreadable cream in layers to create your Dubai chocolate cremino. To further enrich this ice cream you can integrate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

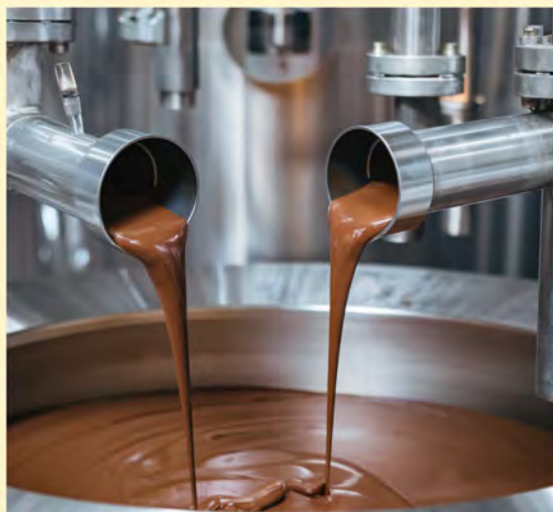
NOVITÀ[®] 2025



BIGATTON PRODUZIONE FACTORY







BIGATTON PRODUZIONE snc

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