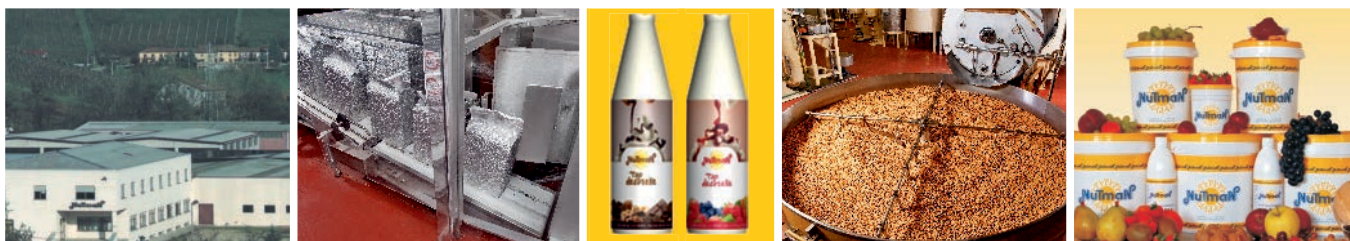




 gelato



There are many flavours,  
but...there is only one **Nutman**.



The Nutman Group srl was established in 1948 under the name "I.D.P. dei F.LLI PERNIGOTTI" in Via Palestro 2 in Canelli, by the brothers Teresio & Lorenzo Pernigotti for the production of torrone nougat made with Piemonte hazelnuts (which was a reasonable success even abroad, where the nougat was exported) and amaretti (traditional Piedmontese biscuits). Such an activity certainly gained an advantage from its geographical location, since Canelli is considered to be the heart of the Langhe, an area famous, amongst other things, for the cultivation of PGI hazelnuts.

In 1972, the company moved to Viale Indipendenza and entered the ice-cream market, enlarging its range of products with semi-manufactured Piedmontese hazelnut products, with Hazelnut Paste in particular holding its place over time as one of the cornerstones of the business, keeping its excellent quality unaltered; and it was really in the middle of the Seventies that the name of the business was changed to "I.D.P. NUTMAN". It was only in 1996 that the business would become "Nutman Group Srl".

During the 1980s, production was increased further thanks to classic Pastes such as Gianduia and Torroncino. This latter product uses Nutman-made nougat, which the company had already been making for a long time.

Later on, in 1988 in fact, the company moved to Viale Italia, where they are still based. Here, production started on all high quality ingredients for ice-cream manufacture and it was particularly in this period that Nutman started to produce high quality bases, such as fruit pastes, as well as completing and perfecting production of cream pastes.

Today, the Nutman product range can lay claim to offering all semi-manufactured products for ice-cream manufacture, and some semi-manufactured products for confectionery. In short, the choice available to be offered to the appropriate clients has been completed thanks to commercialised confectionery products and chocolate decorations imported from Belgium.

The apple of the company's eye is certainly symbolised by the processing of hazelnuts, and in particular by the PGI Hazelnut Paste, as well as the cream pastes, including the outstanding Gianduia and Torroncino already mentioned, as well as a wide range that includes such products of unquestionable excellence as the Coffee or Chocolate pastes, to mention only a few.

The production lines are filled with all sorts of products and they have clearly evolved over time. Indeed, over the last few years, the company has acquired the latest machinery, ever more at the vanguard of technology, that has allowed production to be markedly improved and accelerated.

In 1988, Nutman created an internal analysis laboratory. Since then, it has been continually perfected, and now that it is fully equipped, the company is in a position to check its own production directly, using the most preeminent of analyses.

Since 2003, the Nutman Group has also held the UNI EN ISO 9001:2008 certification from the DNV organisation on behalf of the entire establishment.

**The philosophy of the Nutman Group is suggested by its own slogan:**  
**"There are many flavours, but there is only one Nutman".**





# HAZELNUT PRODUCTS AND HAZELNUT PASTES

Producing hazelnut paste has always been our passion, ever since the company was established. A great deal of dedication, many years of experience and the company's location in the heart of the Langhe region allows us to boast of having one of the highest-quality products on the market.

	G/KG	PACKED WEIGHT
<b>OPTIMA HAZELNUT PASTE</b> Produced by grinding roasted T.G.T. hazelnuts of similar size. Light roast.	80 - 100	kg 1/5
<b>PRELIBA HAZELNUT PASTE</b> Produced by grinding roasted T.G.T. hazelnuts of various sizes. Medium roast.	80 - 100	kg 1/5
<b>STABILISED PRELIBA HAZELNUT PASTE</b> Produced by grinding roasted T.G.T. hazelnuts, with the addition of around 1% stabiliser.	80 - 100	kg 1/5
<b>VESUVIO HAZELNUT PASTE</b> Produced by grinding roasted T.G.T. hazelnuts of various sizes. Strong roast.	80 - 100	kg 1/5
<b>DELICIA HAZELNUT PASTE</b> Produced by grinding roasted Italian (Roman, Neapolitan, etc.) hazelnuts. Strong roast.	80 - 100	kg 1/5
<b>PRALINÉ HAZELNUT PASTE</b> Produced by refining hazelnut brittle.	80 - 100	kg 1/5

	PACKED WEIGHT
<b>ROASTED AND SHELLD P.G.I. PIEMONTE HAZELNUTS (14/15 MM)</b>	kg 1/5
<b>WHOLE ROASTED ITALIAN HAZELNUTS (14/15 MM)</b>	kg 1/3/5
<b>ROASTED T.G.T. HAZELNUTS (14/15 MM)</b>	kg 1/3/5
<b>GROUND HAZELNUT (3/5 MM)</b>	kg 1/3/5
<b>FINE GROUND HAZELNUTS (1/3 MM)</b>	kg 1/3/5
<b>COARSE GROUND HAZELNUT (5/8 MM)</b>	kg 1/3/5
<b>GROUND HAZELNUT PRALINE (4/5 MM)</b>	kg 1/5
<b>HAZELNUT FLOUR</b>	kg 1/5
<b>HAZELNUT BRITTLE</b>	kg 1/5



**Tempting tip:**

For a more appetising presentation, we suggest a filling and decoration of whole roasted Italian hazelnuts.

*A special line produced using the highest-quality ingredients dedicated to the most traditional flavours of Italian gelato, selecting only the finest ingredients, in exclusive packaging.*

	G/KG	PACKED WEIGHT
<b>BACIO DEL PIEMONTE</b> with gianduvia, T.G.T. ground hazelnuts and whole T.G.T. hazelnuts.	80 - 100	kg 3
<b>CAFFÉ DEL NONNO DANTE</b> coffee-flavoured, but with a delicate roast.	60 - 80	kg 3
<b>GIANDUIA, BITTER</b> our best T.G.T. hazelnut paste blended with the best Dutch cocoa for an exceptionally balanced flavour.	60 - 80	kg 3
<b>P.G.I. PIEMONTE HAZELNUT</b> Produced by grinding only P.G.I. Piemonte hazelnuts. Very light roast.	80 - 100	kg 3
<b>PURE SICILIAN PISTACHIO</b>	80 - 100	kg 3
<b>BOURBON VANILLA</b>	80 - 100	kg 3
<b>5 GRAINS</b> produced using malt, rye, barley, oats and rice	80 - 100	kg 3

★★★★★  
**LE SELEZIONI**



**PRECIOUS INGREDIENTS**  
*with everlasting style*
































# CLASSIC PASTES

*Our classic pastes are manufactured to an extremely high quality that, when combined with a base mixture, makes the best flavours of the Italian tradition unique. Available in over 70 flavours.*

	G/KG	PACKED WEIGHT
<b>AMARETTO</b> with the flavour of the famous fine liqueur.	80 - 100	 kg 1/5
<b>ANTIGUA</b> bitter gianduia, coarse ground hazelnuts, the finest Caribbean rum, for an excellent (nutty) truffle.	80 - 100	 kg 1/5
<b>PEANUT</b>	80 - 100	 kg 1/5
<b>ARANCIOK</b> chocolate and orange, a mix reminiscent of the famous Fiesta snack.	80 - 100	 kg 1/5
<b>BACIO DI DAMA</b> with the flavour of the famous Bacio di Dama biscuit, that is to say, hazelnut paste and cocoa.	80 - 100	 kg 1/5
<b>BICERIN DI CAVOUR</b> chocolate and coffee, a mix for the ice-cream maker's imagination.	80 - 100	 kg 1/5
<b>BISCUIT</b>	40 - 50	 kg 1/5
<b>BUBBLE GUM BLUE</b> chewing-gum flavour.	80 - 100	 kg 1/5
<b>BUBBLE GUM PINK</b> chewing-gum flavour.	80 - 100	 kg 1/5
<b>WHITE COFFEE</b> a concentrated coffee flavour, but without the classic coffee colour.	80 - 100	 kg 1/5
<b>BRAZIL COFFEE</b> concentrated product with a full-fat paste base for an excellent coffee flavour.	80 - 100	 kg 1/5
<b>EXTRA COFFEE</b> roasted and ground coffee using the "exclusive" Nutman system for a refined, concentrated flavour.	80 - 100	 kg 1/5
<b>CINNAMON</b>	80 - 100	 kg 1/5
<b>CARAMELLA MOU</b> toffee flavour.	80 - 100	 kg 1/5
<b>CAREZZA D'AUTUNNO BIANCA</b> white chocolate and coarse ground hazelnuts, the classic taste of "Bacio Bianco".	80 - 100	 kg 1/5
<b>CAREZZA D'AUTUNNO SCURA</b> gianduia and coarse ground hazelnuts, the classic taste of "Bacio".	80 - 100	 kg 1/5
<b>SICILIAN CASSATA</b>	80 - 100	 kg 1/5
<b>CHANTILLY</b> cream flavour.	50 - 80	 kg 1/5
<b>CHEESE CAKE</b> with the flavour of the famous American dessert.	80 - 100	 kg 1/5
<b>AZTEC CHOCOLATE (CHILLI)</b> just like that drunk by the Ancient Aztecs, the finest chocolate and spicy chilli for a rush of heat and energy.	80 - 100	 kg 1/5
<b>WHITE CHOCOLATE</b>	80 - 100	 kg 1/5
<b>CREAM CARAMEL</b> caramel flavour.	80 - 100	 kg 1/5
<b>EGG CREAM</b>	80 - 100	 kg 1/5
<b>CATALAN CREAM</b>	50 - 80	 kg 1/5
<b>WHISKY CREAM</b>	80 - 100	 kg 1/5
<b>RUM BRITTLE</b> the flavour of Jamaican rum blended with the pleasant taste of ground hazelnut brittle.	80 - 100	 kg 1/5
<b>CUNESE WITH RHUM</b> the strong and aromatic flavour pairing of chocolate, marron glaces and Jamaican rum.	80 - 100	 kg 1/5
<b>DARK GIANDUIA</b> our best T.G.T. hazelnut paste combined with the best Dutch cocoa with added sugar and darker cocoa.	80 - 100	 kg 1/5
<b>GIANDUIA TORINO</b> our best T.G.T. hazelnut paste combined with the best Dutch cocoa with added sugar.	80 - 100	 kg 1/5
<b>GRAN TORRONE CANELLI</b>	80 - 100	 kg 1/5
<b>REFINED GRAN TORRONE CANELLI (SMOOTH)</b>	80 - 100	 kg 1/5






































	G/KG	PACKED WEIGHT
<b>JOGY (POWDER)</b> concentrated powdered yogurt with a very high yield.	25 - 35	 kg 1
<b>LIQUORICE</b>	80 - 100	 kg 1/5
<b>MALAGA</b> with added raisins.	80 - 100	 kg 1/5
<b>SWEET ALMOND</b>	80 - 100	 kg 1/5
<b>PURE ALMOND</b>	80 - 100	 kg 1/5
<b>MARRON GLACES</b> with pieces of candied chestnuts.	80 - 100	 kg 1/5
<b>MARZIPAN</b>	80 - 100	 kg 1/5
<b>MASCARPONE</b>	80 - 100	 kg 1/5
<b>MERINGUE</b>	80 - 100	 kg 1/5
<b>NUT</b> with nut kernels.	80 - 100	 kg 1/5
<b>NUT BAUTING</b> chocolate and coconut flavour.	80 - 100	 kg 1/5
<b>NUTOVO</b> pasteurised egg yolk: 50% egg, 50% sugar.	80 - 100	 kg 1.25
<b>OVOVAN</b> egg and vanilla flavour.	30 - 40	 kg 1/5
<b>OVOVAN WITH BERRIES</b>	30 - 40	 kg 1/5
<b>SPONGE</b>	50 - 70	 kg 1/5
<b>PANNA COTTA</b>	60 - 80	 kg 1/5
<b>PINOLATA</b> sweetened pinenut flavour, with whole pinenuts.	80 - 100	 kg 1/5
<b>NATIONAL PURE PINE NUT</b>	80 - 100	 kg 1
<b>PISTACHIO</b> sweetened cream flavoured with pistachio and almond.	80 - 100	 kg 1/5
<b>PISTACHIO ETNA (100% NATURAL)</b> pure pistachio with natural colouring.	80 - 100	 kg 1
<b>MEDITERRANEAN PISTACHIO</b> produced from a mix of whole and crushed pistachios, with natural colouring.	80 - 100	 kg 5
<b>PRALINÉ PISTACHIO</b> produced by refining pistachio brittle.	80 - 100	 kg 5
<b>PURE PISTACHIO WITH COLOURING</b>	80 - 100	 kg 1
<b>PURE PISTACHIO WITH NO COLOURING</b>	80 - 100	 kg 1
<b>POKENUT YELLOW</b> cream and mint flavour.	80 - 100	 kg 1/5
<b>POKENUT RED</b> cream and strawberry flavour.	80 - 100	 kg 1/5
<b>PRONTO STRACCIATELLA</b> vegetable coating made with ground chocolate, ready to be mixed into ice cream without melting it.	A.Q. (APPROPRIATE QUANTITY)	 kg 3.5
<b>SMURF BLUE</b> cream and vanilla flavour.	80 - 100	 kg 1/5
<b>RAFFAELLO</b> flavoured with the famous chocolate praline.	80 - 100	 kg 1/5
<b>RISTRETTO CAFFÈ</b> concentrated coffee to be used to improve the production of coffee ice cream, but best used on its own at 25/35 gr per litre.	30 - 40	 kg 1.4/2.7
<b>ROCHER NUT</b> flavoured with the famous chocolate praline.	80 - 100	 kg 1/5
<b>PANNA COTTA SAUCE</b> caramel flavour sauce to accompany panna cotta ice cream.	A.Q. (APPROPRIATE QUANTITY)	 kg 1
<b>STRACCIATELLA SICILIA</b> chunks of chocolate nougat flavoured with cinnamon.	A.Q. (APPROPRIATE QUANTITY)	 kg 2
<b>TIRAMISÙ</b>	80 - 100	 kg 1/5
<b>TRADICAO</b> creme de cacao.	80 - 100	 kg 1/5
<b>YELLOW VANILLA</b>	80 - 100	 kg 1/5
<b>ZABAGLIONE DELLA NONNA</b>	80 - 100	 kg 1/5
<b>ZUPPA INGLESE</b>	30 - 40	 kg 1.4/2.7

**Tempting tip:**

Crispy Snack is a recipe for preparing the Tradicao flavour, with variations using Varicream Croccomilk or alternatively White Chocolate paste with Varicream Croccodioc.

# FRUIT PASTES

Nutman fruit pastes, combined with a base mixture, allow excellent fruit ice creams to be produced. Suitable for complementing fresh or frozen fruit ice creams. Exotic fruit flavours are also available for original creations.

	G/KG	PACKED WEIGHT
<b>AGRETTO</b> excellent acidifier for fruit ice cream.	30	 kg 2.7
<b>AGRETTO + 0.250 GR. LEMONSUC</b> lemon flavour.	30	 kg 2.95
<b>AGRETTO AND LEMONSUC (BOX)</b> lemon flavour.	30	 kg 2.7 + 1
<b>APRICOT</b>	80 - 100	 kg 1/5
<b>SOUR CHERRY</b>	80 - 100	 kg 1/5
<b>PINEAPPLE</b>	80 - 100	 kg 1/5
<b>WATERMELON</b>	80 - 100	 kg 1/5
<b>ORANGE</b>	80 - 100	 kg 1/5
<b>BANANA</b>	80 - 100	 kg 1/5
<b>CITRON</b>	80 - 100	 kg 1/5
<b>CHERRY</b>	80 - 100	 kg 1/5
<b>COCONUT</b>	80 - 100	 kg 1/5
<b>STRAWBERRY</b>	80 - 100	 kg 1/5
<b>WILD STRAWBERRY</b>	80 - 100	 kg 1/5
<b>MIXED BERRIES</b>	80 - 100	 kg 1/5
<b>KIWI</b>	80 - 100	 kg 1/5
<b>RASPBERRY</b>	80 - 100	 kg 1/5
<b>LEMONSUC</b> the freshest lemon flavour.	3 - 4	 lt 1
<b>LEMON 100 (POWDER)</b>	100	 kg 2
<b>MANDARIN</b>	80 - 100	 kg 1/5
<b>MANGO</b>	80 - 100	 kg 1/5
<b>PASSION FRUIT</b>	80 - 100	 kg 1/5
<b>GREEN APPLE</b>	80 - 100	 kg 1/5
<b>YELLOW MELON</b>	80 - 100	 kg 1/5
<b>ICE WHITE MINT</b>	80 - 100	 kg 1/5
<b>GREEN MINT</b>	80 - 100	 kg 1/5
<b>BLUEBERRY</b>	80 - 100	 kg 1/5
<b>BLACKBERRY</b>	80 - 100	 kg 1/5
<b>NUT COLA</b>	80 - 100	 kg 1/5
<b>PEAR</b>	80 - 100	 kg 1/5
<b>PEACH</b>	80 - 100	 kg 1/5
<b>PINK GRAPEFRUIT</b>	80 - 100	 kg 1/5
<b>VIOLET</b>	80 - 100	 kg 1/5















A reinvention of the Banana Split dessert in an easy recipe made from Banana paste, varied by adding dark chocolate Varicream and decorated with Top Decorelle Cream Caramel.

**Tempting tip:**

# READY-TO-USE POWDERED PRODUCTS

**FRUIT 500** *All the fruit flavour in a ready-to-use product. Maximum convenience!*

	G/KG	PACKED WEIGHT
ACE	1 packet + 2.75 L water	 kg 1.25
WATERMELON	1 packet + 2.75 L water	 kg 1.25
ORANGE	1 packet + 2.75 L water	 kg 1.25
BANANA	1 packet + 2.75 L water	 kg 1.25
STRAWBERRY	1 packet + 2.75 L water	 kg 1.25
LIME	1 packet + 2.75 L water	 kg 1.25
LIMONCELLO	1 packet + 2.75 L water	 kg 1.25
LEMON	1 packet + 2.75 L water	 kg 1.25
MANDARIN	1 packet + 2.75 L water	 kg 1.25
GREEN APPLE	1 packet + 2.75 L water	 kg 1.25
MELON	1 packet + 2.75 L water	 kg 1.25
PEACH	1 packet + 2.75 L water	 kg 1.25







Pour the contents of the packet into a jug.








Pour 2.5 L of water into the jug.

**Fruit 30** *Range with 30% fruit in the finished product.*

	G/KG	PACKED WEIGHT
WATERMELON	1 packet + 2.75 L water	 kg 1.25
BANANA	1 packet + 2.75 L water	 kg 1.25
STRAWBERRY	1 packet + 2.75 L water	 kg 1.25
RASPBERRY	1 packet + 2.75 L water	 kg 1.25



**THE CLASSICS** *The classics, powdered and ready to use as semi-manufactured products for ice cream manufacturing. They allow an excellent artisan ice cream to be produced with the simple addition of water or milk. Created to meet the demands of convenience and speed for the artisan ice cream maker.*

	G/KG	PACKED WEIGHT
EXTRA WHITE CHOCOLATE	1 packet + 2.5 L hot water	 kg 1.6
EXTRA DARK CHOCOLATE	1 packet + 2.5 L hot water	 kg 1.6
RICOTTA	1 packet + 2.5 L hot water	 kg 1.8
GREEN TEA	1 packet + 2.7 L hot water	 kg 1.25
VENERA NERA WITH PALMARITOS DOP CHOCOLATE	1 packet + 2.7 L hot water	 kg 1.6



Mix well, possibly with a whisk, in order to obtain a smooth, creamy mixture.

**YO LIFE** *Thick yoghurt sweetened with fructose. Ready to use.*

	G/KG	PACKED WEIGHT
WHITE	1 packet + 3 L of milk or 1 packet + 1 L of yoghurt + 1 L of milk	 kg 1.25
STRAWBERRY	1 packet + 3 L of milk or 1 packet + 1 L of yoghurt + 1 L of milk	 kg 1.25

**SOFT** *Ready to use for soft ice cream.*

	G/KG	PACKED WEIGHT
FIOR DI LATTE	1 packet + 4 L water	 kg 1.6
YOGHURT	1 packet + 4 L water	 kg 1.6

**Tempting tip:**

Ricotta flavour can also be paired with the Cassata Siciliana paste as a variation.






Decorate with Variegato Pear Nutman.



# VARIATIONS

Range of products made from a sweet base with and without pieces, ideal for decorating ice creams insides and surface.

	PACKED WEIGHT
<b>APRICOT</b> with fruit pieces.	 kg 5
<b>SOUR CHERRY</b> with fruit pieces.	 kg 5
<b>AMARENATA TUTTO FRUTTO</b> semi-candied sour cherry.	 kg 5,6
<b>AMARENATISSIMA (ICE CREAM MANUFACTURE)</b> whole candied sour cherries in sour cherry syrup.	 kg 5
<b>COFFEE</b>	 kg 5
<b>CARAMELLATTE</b>	 kg 5
<b>STRAWBERRY</b> with fruit pieces.	 kg 5
<b>MIXED BERRIES</b> with fruit pieces.	 kg 5
<b>BLUEBERRY</b> with fruit pieces.	 kg 5
<b>MOSCATO</b> with passito.	 kg 5
<b>NUT CHERRY, RED</b> whole maraschino cherries.	 kg 5
<b>PEAR</b> with fruit pieces.	 kg 2.9
<b>PEACH-ORANGE</b> with fruit pieces.	 kg 5
<b>TIRAMISÙ</b> tiramisù cream with crumbled sponge fingers.	 kg 5



A more original recipe, but still effective, pairs Mascarpone paste with Tiramisù. The new way of enjoying Tiramisù ice cream!



## VARICREAM

Tempting tip:

Range of products made from a full-fat cream base with and without pieces, ideal for decorating ice creams insides and surface.

	PACKED WEIGHT
<b>BIGNÈ</b> hazelnut chocolate cream with added cream puff.	 kg 5
<b>BISCUIT</b> hazelnut chocolate cream with added chunks of biscuit.	 kg 5
<b>WHITE CHOCOLATE</b>	 kg 6
<b>CRUNCH CHOCOLATE</b> hazelnut chocolate cream with added hazelnut brittle.	 kg 5
<b>CHOCOLATE AND CEREALS</b> hazelnut chocolate cream with added caramelised grains.	 kg 5
<b>DARK CHOCOLATE</b>	 kg 5
<b>CIOKO ARTIC</b> hazelnut chocolate cream, liquid even in display windows at -14°C	 kg 6
<b>CREMINO-CRUNCH</b> hazelnut cream with hazelnut brittle.	 kg 5
<b>CREMINO- CEREALS</b> hazelnut milk cream with caramelised grains.	 kg 5
<b>FLUID CREMINO</b> hazelnut milk cream.	 kg 5
<b>CROCCOCIOK</b> hazelnut chocolate cream with mini puffed grains.	 kg 5
<b>CROCCOMILK</b> hazelnut chocolate cream with mini puffed grains.	 kg 5
<b>BLACK FOREST</b> dark chocolate cream with candied sour cherries.	 kg 5
<b>HAVANA CAFFÈ</b> chocolate coffee cream.	 kg 6
<b>FLUID NOCCIOLATA</b> hazelnut chocolate cream.	 kg 6
<b>SUPERPEANUT</b> hazelnut chocolate cream with salted peanuts.	 kg 5



# GARNISHES

Everything you need for garnishing ice creams, semifreddos and plated desserts, making your desserts unique.

## Toppings

Smooth liquid sauces with a sweet base, packaged in handy bottles to facilitate the work of the ice cream maker, available in a wide range of flavours.

	PACKED WEIGHT
BALSAMIC VINEGAR	 kg 1
SOUR CHERRY	 kg 1
ORANGE	 kg 1
COFFEE	 kg 1
CREAM CARAMEL	 kg 1
WHITE CHOCOLATE CREAM	 kg 1
DARK CHOCOLATE CREAM	 kg 1
CHOCOLATE	 kg 1
STRAWBERRY	 kg 1
MIXED BERRIES	 kg 1
KIWI	 kg 1
LEMON	 kg 1
MINT	 kg 1
BLUEBERRY	 kg 1
NOCCIOLA CREAM (HAZELNUT CREAM)	 kg 1
FLUID NOCCIOLATA	 kg 1
STRACCIATELLA dark coating for ice cream in a bottle	 kg 1



## SPECIAL PRODUCTS

	PACKED WEIGHT
HAPPY KIT with 5 dispensers (meringue chunks, amaretto biscuit chunks, hundreds and thousands, mini chocolate chips, Harlequin chocolate bonbons)	5 dispensers
AMARETTINI	 kg 2
GRATED COCONUT	 kg 1
GRAINS BRITTLE	 kg 1
ALMOND BRITTLE	 kg 1/5
AMARETTO BISCUIT CHUNKS	 kg 5
DARK CHOCOLATE CHUNKS	 kg 1
MERINGUE CHUNKS	 kg 6
PURE PISTACHIO CHUNKS	 kg 1
PISTACHIO PRALINE CHUNKS	 kg 1
TORRONE NOUGAT CHUNKS	 kg 2
SWEET SHELLLED ROASTED ALMONDS	 kg 1
NUT COFFEE (FREEZE-DRIED COFFEE GRANULES)	 kg 1
PIC DECOR	 600 PCS.
NATIONAL SHELLLED WHOLE PINENUTS	 kg 1
ROASTED SHELLLED WHOLE PISTACHIOS	 kg 1





# COATINGS RANGE

*For liquid use after melting in a bain-marie*

## COATINGS FOR ICE CREAM

*Made from non-hydrogenated vegetable fats. NATURAL COLOURINGS.*

	PACKED WEIGHT
ORANGE	 kg 5
WHITE (VANILLA)	 kg 5
CHOCOLATE	 kg 5
STRAWBERRY	 kg 5
MILK	 kg 5
LEMON	 kg 5
HAZELNUT	 kg 5
PISTACHIO	 kg 5



## ICE CREAM COATINGS *maximum*

*Made from cocoa butter with a minimal addition of vegetable fats for better fluidity. Superior quality.*

	PACKED WEIGHT
WHITE	 kg 5
DARK	 kg 5



**Tempting tip:**

Excellent for:  
Ice creams on sticks - Ice cream wafers -  
Pralines - Stracciatella - Semifreddi








# SLUSH RANGE

## ICE drink



A range of creams for slush makers, to be served fresh, with a creamy appearance and a delicate taste.

	G/KG	PACKED WEIGHT
CAPPUCCINO	1 packet + 2.5 L milk	 kg 1
CHOCO	1 packet + 2.5 L milk	 kg 1
COFFEE	1 packet + 2.5 L milk	 kg 1
MILK	1 packet + 2.5 L milk	 kg 1
YOGO	1 packet + 2.5 L milk	 kg 1

**Tempting tip:**



Free your imagination for other possible pairings.



## COCKTAILS FOR SLUSH MAKERS



A valid alternative to traditional slushes. Non-alcoholic cocktail range.

	G/KG	PACKED WEIGHT
STRAWBERRY DAIQUIRI	see recipe book	 kg 1
MOJITO	see recipe book	 kg 1
PIÑA COLADA	see recipe book	 kg 1



# ICE CREAM KIT

Everything you need to produce ice cream in one single package.

## 5 GELATO Scereali



6 kg 5 Grain Paste, 5 kg Varicream Chocolate and Grains, 1 kg Grain Brittle, No 1 Ice Cream Sign, No 250 Balloons, No 1 Poster

## Biscotto



5 kg Biscuit Paste, 5 kg Varicream Biscuit, 1 kg Cookies, No 1 Poster

## COCKTAIL



2 x 1 kg Pina Colada Paste, 2 x 1 kg Mojito Paste, 2 x 1 kg Daiquiri Paste, No 3 Ice Cream Signs, No 1 Recipe Book

## Pesca al Moscato



5 kg Peach Paste, 5 kg Variegato Moscato, 2 bottles Moscato wine, No 1 poster



5 kg Peanut Paste, 5 kg Varicream Superpeanut, 1 kg Salted Peanuts, No 1 poster

## COLOURED COATINGS



5 kg Orange Coating, 5 kg Strawberry Coating, 5 kg Lemon Coating, 5 kg Pistachio Coating, No 1 set of 2 Steccoflex Classic, No 1 window display

## maximum COATINGS



10 kg Maximum White Coating, 10 kg Maximum Dark Coating, 1 kg Hazelnut Chunks, 1 kg Meringue Chunks, No 1 set of 2 Cookieflex Classic, No 1 window display



5 kg Mascarpone, 5 kg Variegato Tiramisù, 1 kg Cocoa Powder, No 1 Ice Cream Sign, No 1 display








9 kg Ricotta, 5.8 kg Variegato Pear, No 1 Ice Cream Sign, No 1 display



# SEMIFREDDI

## SEMIGELCREAM

*A versatile product, for use with cream or vegetable cream. A range balanced with flavour.*

	G/KG	USAGE	PACKED WEIGHT
CHOCOLATE	1 kg + 2 kg vegetable cream or 1 kg + 2.4 kg dairy cream	C	 kg1
LEMON	1 kg + 2 kg vegetable cream or 1 kg + 2.4 kg dairy cream	C	 kg1
MERINGUE	1 kg + 2 kg vegetable cream or 1 kg + 2.4 kg dairy cream	C	 kg1
NEUTRAL	1 kg + 2 kg vegetable cream or 1 kg + 2.4 kg dairy cream	C	 kg1
VANILLA	1 kg + 2 kg vegetable cream or 1 kg + 2.4 kg dairy cream	C	 kg1

## ALADIN

*For use only with cow's cream. Suitable for anyone searching for the best result for the palate.*

	G/KG	USAGE	PACKED WEIGHT
ALADIN (MIX FOR SEMIFREDDI)	300 gr Aladin + 1 kg vegetable cream + sufficient paste flavouring	C	 kg 1.8








## FIOCO DI NEVE

*Suitable for anyone searching for greater ease of use and the most spectacular result for semifreddi and "hot ice cream".*

	G/KG	USAGE	PACKED WEIGHT
FIOCO DI NEVE (IMPROVER FOR BASES AND SEMIFREDDI)	see recipe book	C	 kg 2

## NON-ALCOHOLIC CONCENTRATES

*Non-alcoholic concentrates with an excellent intense flavour for soaking sponges to produce semifreddi.*

CODE	G/KG	PACKED WEIGHT
ALKERMES	1 L + 2 L water	 L 1
COFFEE	1 L + 2 L water	 L 1
CURACAO	1 L + 2 L water	 L 1
MIXED BERRIES	1 L + 2 L water	 L 1
GIALLO (BENEVENTO)	1 L + 2 L water	 L 1
MARASCHINO	1 L + 2 L water	 L 1
RUM	1 L + 2 L water	 L 1
VANILLA	1 L + 2 L water	 L 1



# LOW CALORIE BASES

**STARlight**

0 sugar, 0 fat, 0 dairy derivatives.

## CHOCOLATE

G/KG	USAGE	PACKED WEIGHT
1 packet + 2 L water	C	kg 1.10
<b>AVERAGE NUTRITIONAL VALUES PER 100 G</b>		
Energy value		Kcal. 240 KJ. 1003
Protein		138g
Carbohydrate		56g
Dietary fibre		28g

## FRUIT

G/KG	USAGE	PACKED WEIGHT
1 packet + 1.55 L water + 1.3 fruit	C	kg 1.10
<b>AVERAGE NUTRITIONAL VALUES PER 100 G</b>		
Energy value		Kcal. 215 KJ. 899
Protein		mg. 18
Carbohydrate		81g
Dietary fibre		16g

## VANILLA

G/KG	USAGE	PACKED WEIGHT
1 packet + 2 L water	C	kg 1.10
<b>AVERAGE NUTRITIONAL VALUES PER 100 G</b>		
Energy value		Kcal. 247 KJ. 1003
Protein		208g
Carbohydrate		56g
Dietary fibre		24g



## IPOMIX

Made using only fructose.

	G/KG	USAGE	PACKED WEIGHT
IPOMIX	1 L milk + 285 gr ipomix	H	kg 2

# NEUTRAL PRODUCTS

Powdered thickeners, stabilisers and emulsifiers for ice cream manufacture.

	G/KG	USAGE	PACKED WEIGHT
REAL CREAM	4 - 6	H - C	kg 2
REAL FRUIT	7 - 10	H - C	kg 2

# MIZAR BASE

Enriched bases.

	G/KG	USAGE	PACKED WEIGHT
CREAM (FOR INDUSTRIAL USE ONLY)	25	H	kg 2
FRUIT (FOR INDUSTRIAL USE ONLY)	25	H	kg 2

# BASES


The Bases are the products essential to producing a good artisan gelato, as combining them with the main ingredients such as milk, sugar etc., lends the ice cream an excellent structure and softness. They are powdered products that can be combined with liquid ingredients (water, milk or fresh cream) and solid ingredients (sugar, powdered milk, milk protein, etc.) to obtain a base mixture to which Classic or Fruit Pastes can be added according to the ice cream flavour that you wish to prepare.

## MILK BASES

A neutral base to be used by adding our classic pastes to produce creamy ice creams.

### BASE ECCELSA 50

Milk base 50, formulated very recently, with the best thickeners and emulsifiers on the market, finished with the addition of milk protein.

G/KG	G/L	USAGE	PACKED WEIGHT
35	50	H - C	 kg 2

#### SAMPLE RECIPE FOR 30 KG

Milk	20,000 g
Cream	2,500 g
Sugar	5,000 g
Base Eccelsa	1,200 g
Deglugel	800 g
Skimmed milk powder	500 g

### BASE SUPREMA 100

Milk base 100, with only dairy fats. Very stable when displayed, milk-protein balanced, with no added flavourings.

G/KG	G/L	USAGE	PACKED WEIGHT
70 - 100	80-120	H	 kg 2

#### SAMPLE RECIPE FOR 30 KG

Milk	20,400 g
Cream	1,700 g
Sugar	4,400 g
Base Suprema	2,800 g
Deglugel	700 g

### BASE REALE 150

Milk base 150, with only dairy fats. Also suitable for machines with many functions, such as Trittico. Very stable when displayed, with no added flavourings.

G/KG	G/L	USAGE	PACKED WEIGHT
125	150	H	 kg 2

#### SAMPLE RECIPE FOR 30 KG

Milk	18,000 g
Cream	3,750 g
Sugar	4,500 g
Base Reale	3,750 g

### BASE DIAMANTE D.P.D./NO FLAVOURINGS

Milk base 200 with or without flavourings, fully adaptable to any type of manufacture and with any paste flavouring. Perfect hold in display and easy to use.


G/KG	G/L	USAGE	PACKED WEIGHT
180	200	H	 kg 2

#### SAMPLE RECIPE FOR 30 KG

Sugar	4,290 g
Base Diamante	4,290g
Milk	21,420g

### FIOR DI LATTE 50 DANISH DOUBLE CREAM

Milk base 50, fat free. One of the main bases produced by Nutman, easily adapted to the ice cream maker's requirements.

G/KG	G/L	USAGE	PACKED WEIGHT
35	50	H - C	 kg 2


#### SAMPLE RECIPE FOR 30 KG

Milk	19,400 g
Cream	3,200 g
Sugar	5,200 g
Skimmed milk powder	500 g
Fior di latte 50	1,300 g
Deglugel	400 g



**FIOR DI LATTE 100 D.P.D./ NO FLAVOURINGS**

Classic Fior di latte 100 base with or without flavourings, with refined vegetable fats (non-hydrogenated). Create a simple, classic ice cream with neutral ingredients.


G/KG	G/L	USAGE	PACKED WEIGHT
75 - 80	100	H - C	 kg 2

**SAMPLE RECIPE FOR 30 KG**

Milk	21,000 g
Cream	650 g
Sugar	5,000 g
Fior di latte 100	2,800g
Deglugel	150 g

**FIOR DI LATTE 100 G.A. D.P.D./ NO FLAVOURINGS**

Milk base 100 with or without flavourings, perfectly balanced for SMOOTHER GELATO with refined vegetable fats (non-hydrogenated).


G/KG	G/L	USAGE	PACKED WEIGHT
75	100	H - C	 kg 2

**SAMPLE RECIPE FOR 30 KG**

Milk	21,000 g
Cream	500 g
Sugar	5,000g
Fior di latte 100 G.A.	2,800g
Deglugel	500 g

**FIOR DI LATTE 200 D.P.D./ NO FLAVOURINGS**

Classic Fior di Latte 200 base with or without flavourings, with refined vegetable fats. Suitable for those who use water in pasteurisation.








G/KG	G/L	USAGE	PACKED WEIGHT
175-180	180-200	H - C	 kg 2

**SAMPLE RECIPE FOR 30 KG**

Water	14,400 g
Milk	5,000 g
Sugar	5,000 g
Deglugel	200 g
FdL 200 SA	5,400 g

## BASES FOR FRUIT ICE CREAMS






*Neutral base to be used by adding our fruit pastes and/or fresh or frozen fruit to produce fresh sorbets or creamy fruit ice creams.*

	G/KG	G/L	USAGE	PACKED WEIGHT
<b>FRUIT BASE 50 WITH MILK</b> Fruit base 50 with dairy derivatives. Ideal for Fior di frutta ice creams, with a milk base.	35	50	C	 kg 2
<b>FRUIT BASE 50 WITHOUT MILK</b> Fruit base 50 without dairy derivatives. Ideal for fruit sorbets.	35	50	C	 kg 2
<b>FRUIT BASE UP WITHOUT MILK</b> Latest generation fruit base without dairy derivatives or any type of fats. For use mainly in fresh fruit and yoghurt sorbets.	35	50	C	 kg 2
<b>CREAM FRUIT 50</b> Fruit base 50, very easy to use, with a very high yield. For a final result of a fruit ice cream without fats or milk, but very creamy. We advise its use especially with fresh or frozen fruit.	35	50	C	 kg 2
<b>FRUIT BASE EXTRA 100</b> Fruit base 100 without dairy derivatives, but with vegetable fibre that lends a creamy structure to the final product that allows it to keep the fruit flavours at the same temperature as cream flavours when on display.	80	100	C	 kg 2
<b>FULL FRUIT BASE</b> Fruit base to complement all ingredients. High level of creaminess, without dairy derivatives or fats.	275	300	C	 kg 2
<b>FIDIX</b>	25	30	1 packet + 3 L water	 kg 2

# IMPROVERS AND FLAVOURINGS

Product range that, when added to the base mixture, give a personalised touch as much to the flavour (fior di latte, neutral, vanilla) as to the structure (better creaminess, consistency, preservation).

## ADDITIVES

	G/KG	USAGE	PACKED WEIGHT
DEGLUGEL (MIX OF SUGARS)	20% Z.T.	H - C	 kg 2
INOPLUS	A.Q. (APPROPRIATE QUANTITY)	H - C	 kg 2
MEGAGLUCOSE	20% Z.T.		 kg 2
FLAVOUR MIX	5-10		 kg 1
MORBIGEL (EMULSIFIER)	2 - 3	H - C	 kg 5

## FLAVOURINGS

	G/KG	USAGE	PACKED WEIGHT
CREAM FLAVOUR	A.Q. (APPROPRIATE QUANTITY)	H - C	 kg 1
PURE 100% VANILLIN	A.Q. (APPROPRIATE QUANTITY)	H - C	 kg 1

## ACIDIFIERS

	G/KG	USAGE	PACKED WEIGHT
CITRIC ACID	A.Q. (APPROPRIATE QUANTITY)	H - C	 kg 1

## COCOA POWDER

	G/KG	USAGE	PACKED WEIGHT
COCOA 10-12	A.Q. (APPROPRIATE QUANTITY)	H - C	 kg 25
COCOA 22-24	A.Q. (APPROPRIATE QUANTITY)	H - C	 kg 1/5/25

## MILK

	G/KG	USAGE	PACKED WEIGHT
FULL FAT MILK POWDER	A.Q. (APPROPRIATE QUANTITY)	H - C	 kg 1
INSTANT SKIMMED MILK POWDER	A.Q. (APPROPRIATE QUANTITY)	H - C	 kg 1
SWEETENED CONDENSED MILK (9% FAT)	A.Q. (APPROPRIATE QUANTITY)	H - C	 kg 5



**Nutman Group s.r.l.**  
**Semi-manufactured products and decorations**  
**for ice-cream manufacture and confectionery**

Viale Italia 166/168 - Canelli (Asti)  
Tel. +39.0141.835225 Fax +39.0141.835240  
[www.nutman-group.com](http://www.nutman-group.com) email: [info@nutman-group.com](mailto:info@nutman-group.com)

