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PASTICCERIA INTERNAZIONALE

worldwide edition



HANDLE WITH CARE AND CURIOSITY "FRAGILE"
By Lorenzo Puca

IT'S ALL IN A GESTURE

10 YEARS OF GELATO WORLD CUP

SUPPLEMENTO AL N. 351, GENNAIO 2024 DI PASTICCERIA INTERNAZIONALE - SPED. IN A. P. - D.L. 353/2003 (CONV. IN L. 27/02/2004 N° 46) ART. 1, COMMA 1, DCB TO - N. 01/2024 - IP - ISSN 0392-4718

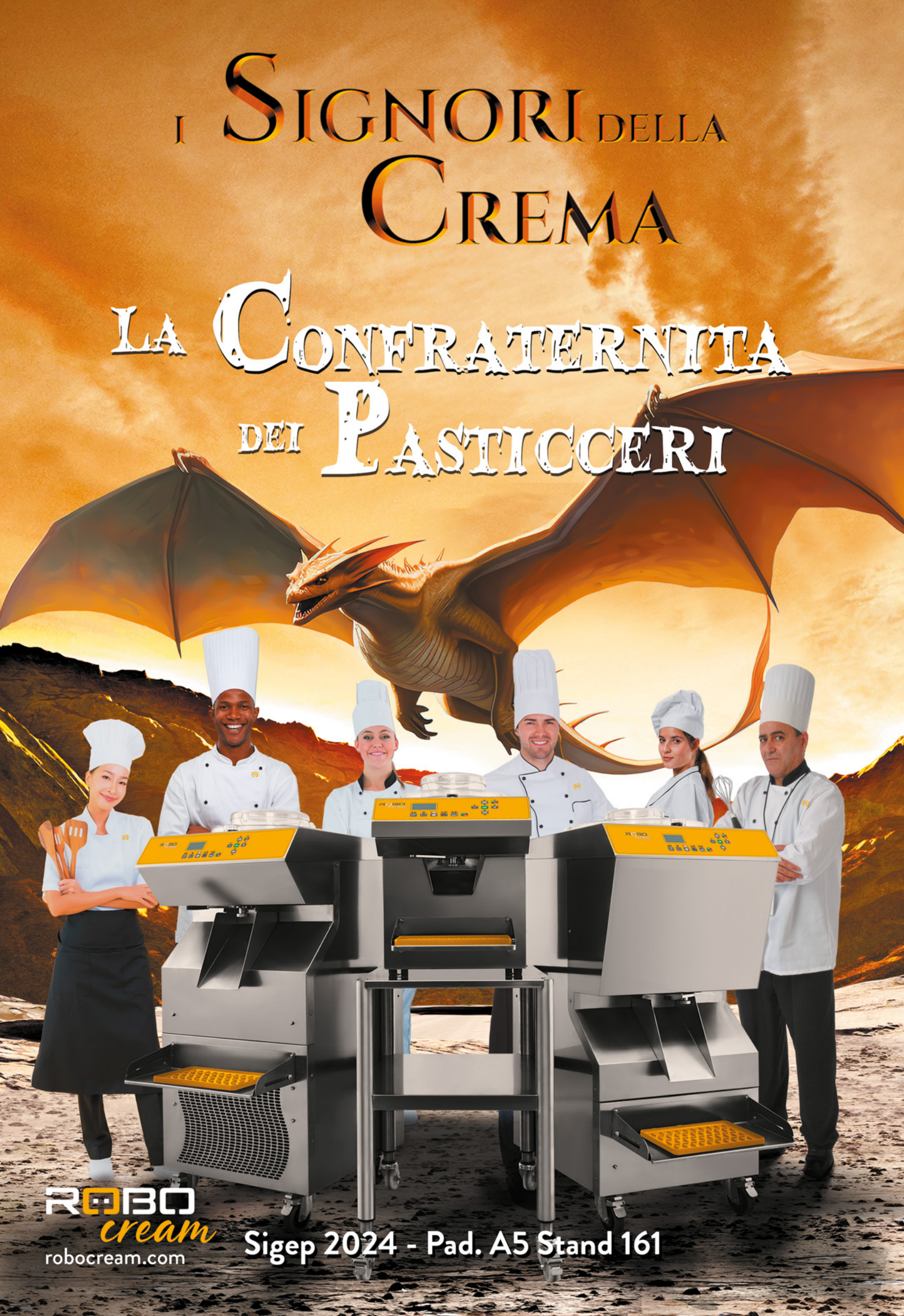
issue forty-four-2024

CHIRIOTTI EDITORI

10064 PINEROLO - ITALIA
wwww.pasticceriainternazionale.com - info@pasticceriainternazionale.it

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Pasticceria Internazionale WorldWide Edition
10064 Pinerolo (Torino)
Viale della Rimembranza 60
tel. +39 0121 393127
info@pasticceriainternazionale.it
www.pasticceriainternazionale.com

Editor-in-chief
Livia Chiriotti
News editors
Cristina Quaglia
Milena Novarino
Web editor
Chiara Mancusi
Marketing manager
Monica Pagliardi
Advertising
Luca Russo
Art director
Anna Boscolo
Printed by
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Carta da fonti gestite in maniera responsabile
FSC® C007139
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Pasticceria Internazionale WorldWide Edition
is happily published in Italy by Chiriotti Editori
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from the publishing house
Supplement of
"Pasticceria Internazionale" n. 351 - 2024

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Chiriotti Editori
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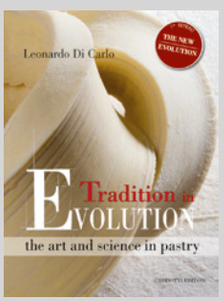
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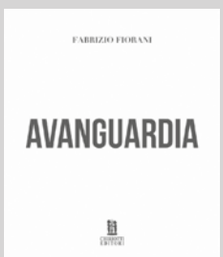


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Handle with care
AND CURIOSITY

"Fragile" is the title of the first book by the pastry world champion Lorenzo Puca



"Genius, madness, humility reside in this genuine world champion, who was able to generate a disruptive force from his artistic and technical skills, from his character, as well as from his fragility. This not only led him to conquer that Coupe du Monde de la Pâtisserie so longed for and dreamed, but also to establish himself as an undisputed talent and great innovator. These qualities finally find maximum expression and a deserved celebration in this volume, which fully reflects his emotional and professional heritage, and illustrates and codifies – in a magnificent way! – his knowledge about sugar".

These words open our new volume by **Lorenzo Puca**. **"Fragile"** is his first book which, right from the title, allude not only to the theme, i.e. sugar art, but also to the author's delicacy, which is expressed on every page where original contents and new techniques are described. A heritage that demonstrate the genius both of Puca and of Italian confectionery art as a whole. New techniques combine with ancient methods and all is explained in detail thanks to Lorenzo's passion, which makes everything clear and joyful, and his enthusiasm and wish to improve, which allow anyone to understand, almost to "touch" every art piece. Each one is the fruit of his innate and educated talent, that has been cultivated through study and his wish to understand, experiment and go further, in a never ending love story with the ductility of sugar, as a matter enhanced by color, three-dimensionality and transparency.

Lorenzo, where does your love for sugar come from?

It dates back to many years ago. I saw some sugar works for the first time during one of my visits to Sigep and I remember being struck by those brilliant colours. From there I began to wonder what it was and how it could be achieved.

How did you learn and cultivate it?

I was self-taught in the beginning and looked for information in books and magazines. At the time nothing was just a click away, so it was all about empirical tests, day after day. I spent years training and practicing the technique which, after all, is always the result of hard work and constancy and anyone can do it. Then, I first took part in a competition in 2014 and after I never stopped training until I won the 2021 edition of the Coupe du Monde de la Pâtisserie.

How do you describe your book?

A technical handbook, very technical. When I started, I immediately asked myself what I wanted to convey to my readers. And, above all, who will my readers be? I tried to separate the artistic from the technical side, because each of us perceives art in our own way, while technique is indisputable. Therefore, I decided to write a book explaining what once I needed to know myself as a beginner. A book that starts from the bases and then explores

every single technique until its maximum expression.

What did it mean to write such a comprehensive book?

A much bigger commitment than I thought! We often buy books without thinking about the work and study behind them. A volume on artistic sugar differs greatly from a recipe book in terms of timing and effort. During the photo shoots, I felt like I was living again the training sessions for the World Cup! An infinite amount of work and very little time to do it. But I felt that it had to be done to support my natural and personal evolution, and also because I realized that time had come to share my knowledge and experience with as many people as possible.

Which is your favorite technique?

Pulled sugar: it arouses an explosion of light capable of capturing in an incomparable way.

Which was the art piece that remained in your heart?

The one that made me win the Coupe du Monde!

What do you think about the risk of failure?

Fortunately, I don't think I have ever undertaken a failed project. Failure is a mental condition. Those who risk never fail, because if they can certainly lose a contest, this can be turned into an useful experience. I think that only to waste one's time on futile things that do not improve one's life and professional knowledge can be defined as a failure. For example, my third place at the 2019 edition of Coupe du Monde may have seemed like a failure to some, but for me it was the means to understand how to win in 2021. Without that experience there would not have been that success.



What is most difficult thing to learn in the art of sugar?

Technically speaking, I don't think there is one thing more difficult than another, it's just a question of how much time you spend on one thing rather than another. But if I really had to mention one, it would be the "right time". The right time to pull, the right time to tear, the right time to blow, the right time to let sugar cool…









AMONG THE NOVELTIES IN THE BOOK, THE SCREEN PRINTED BLOWN SUGAR TECHNIQUE OPENS UP NEW FRONTIERS IN TERMS OF CHROMATISM.



FRAGILE - Lorenzo Puca - Chiriotti Editori
shop.chiriottieditori.it (available in Italian)
€ 120 - app € 88,99
Translating the immense creative and technical world of Lorenzo Puca into this editorial project was anything but a simple undertaking. Giving shape and order to so many techniques, so many steps, so much information, both written and illustrated, required months of effort for a truly tough operational team. For this we would like to thank those who contributed with competence and enthusiasm, in particular Simone Spoltore and Taurinense.

Lorenzo, how do you conceive new techniques?
I believe that new things arrive when they are required. In normal routine we focus on everyday life, but when new obstacles arrive, human genius comes into play. In my case, I have spent these last 10 years in the world of competitions and the Coupe du Monde has always been the cradle of the greatest innovations in our field. However, innovation is always the fruit of research and you have to study everything that has already been done and open your mind towards new ideas, even the most extravagant, which can be brilliant, if combined with proper technical skills.

What amazes you the most, when you look at other people's work?
The line of reasoning. It amazes me to see the works of people who think, who reflect on what they do, on what they show... When I observe high level sugar pieces, I almost take technical ability for granted, and I concentrate on examining the details and the way of thinking, the mindset which led to that result.

How is pastry decoration changing?
It is changing a lot, both in the world of competitions and in everyday work. Technology is an unstoppable force that involves us all and most of the time it is of great help. Just think about 3D. In 2013, when I started making the first pieces to reproduce silicone molds for pastry contests, no one knew what it was, it was something very pioneering. However, thanks to much lower costs and a widespread diffusion, today it is accessible to everyone. The same thing goes for thermoforming and water cutting, even if the latter has truly prohibitive costs. I therefore believe that in the future, with the new generations, technology will increasingly dominate even the artisan sector.

Have you any advice for young people?
None in particular, other than investing one's time well. Time is the greatest available resource. The time we invest today will be the result of tomorrow.

And what do you intend to to do when... you grow up?
I don't know it yet. My dream is to open my own pastry shop with the sign "World Champion" written in large letters! I'd say I'm halfway there, all that's missing is the pastry shop!

Who is Lorenzo Puca

World champion at the Coupe du Monde de la Pâtisserie 2021 in Lyon, he is an international consultant and trainer. Born in 1989, he took began at the age of 13 in small and large businesses in his native Pescara, later specializing around Italy. In 2013 he returned to Abruzzo, looking for new challenges and entering the world of competitions with brilliant results. In 2015 and 2018 he won the Italian Senior Pastry Championship at Sigep and, in 2019, he obtained the third place at the Coupe du Monde with Andrea Restuccia and Mattia Cortinovis. In 2020 he won the selection to become a member of the Italian team, with Restuccia and Massimo Pica, that won at Coupe du Monde de la Pâtisserie 2021. Thanks to the considerable expertise acquired, now Puca continues to share his knowledge through consultancy and training in Italy and abroad, further developing his creative skills.






From Via delle Arti to the world

Via delle Arti is the new brand by **Volcke Aerosol**, a large multinational group specializing in third-party contracts in the pharmaceutical, cosmetics and food sectors. Their acquisition of **Solchim** in Fiesco, in the province of Cremona, dated back to 2010 and in January 2023 it was transformed into **Volcke Aerosol Italy**. Now it is at the company premises in Via delle Arti that production takes place on a global level, taking advantage of the technological and innovative opportunities of aerosol applied to food decoration. Here the brand is illustrated by **Dario Steiner**, the president of the Board of Directors: "Via delle Arti is a very important step. It is the result of long time planning with a strong focus on details, in order to improve performance also through investments in terms of personnel and carefully planning the proper kind of message and image to convey. Although the ownership of the group is Belgian, the goal was to preserve our Italian roots even in the name of the brand, as a symbol of Made in Italy excellence, art and craftsmanship."



What products does the new range include?
It is very vast as a response to varied professional needs. It includes more than 25 colors for each category, ranging from natural to food grade synthetics, with a series of specific pantones, to obtain multiple nuances on the same product. There are velvet effect colors, pearly and satin matt colors; unmolding products; specific refrigerants and polishes for chocolate sculptures; protective jellies for both savory and sweet products, which improve durability and a shiny effect. Moreover, cocoa butters and liquid colorings for doughs.
Why is the aerosol technique an advantage?
The considerable advantages of aerosol are known thanks to spray whipped cream, but they are not yet fully exploited. Research is constantly evolving and we are collaborating with the University of Cremona to test aerosol food products. Their benefits include absolute protection from external agents and absence of contamination, as well as functionality, allowing specific targeted and vehicular dosages and ease of use, given that they can replace airbrush. An interesting further development concerns decoration in drinks, considering that aerosols is fit for multiple combinations and mixes.
Does all this require a specific training?
We believe and invest a lot in training, both with our sales agents and customers. This is why we opened a training center at our premises in Fiesco and developed a training course to learn how to use our products.
Did this project include huge investments?
Yes, because a structural development was required adding more warehouses for the R&D labs and to the training center, where agents and clients can test our products and attend classes.
What about the task to convey the value of Made in Italy throughout the world?
Our parent company required the promotion of the Italian origin and character of our brand and production, with major internationalization projects. There are special product lines for export in the United States, in Japan and the Arab countries, including alcohol-free and halal-certified products, and thanks to the versatility and flexibility of our R&D department, we can respond to specific requests. Then, we are also very proud to support the Italian presence at the Coupe du Monde de la Pâtisserie through the Club Italia.
How do you address sustainability?
A manager is responsible of these issues and he also deals with international certifications. Then, we invest in specific R&D in order to work on new technologies and alternative gases to LPG.
viadellearti.it



A new way of making cakes

Block by **Martellato** comes from an idea of the World Chocolate Masters champion **Frank Haasnoot** and three new shapes are added to the range of silicone moulds for making modular desserts. They represent a new concept, which gives the possibility to create the layers of a dessert, to choose an ideal combination and to arrange them into a single portion. It is possible to decide whether to make it with two, three or more flavours, depending on one's creativity. Martellato silicone moulds are designed and produced entirely in Italy and follow high quality standards; a 60 x 40 tray can contain 4 Block items. martellato.it



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slope

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Philp Khoury





CREATED WITH

Camila Garcia Elizalde

aotrom

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Dreams that COME TRUE

He has recently become head chef of the legendary ***Casa Cacao*** *by the Roca brothers. From Italy to Spain, from the province of Cuneo to Girona, a talk with the happy and resolute* ***Lorenzo Turina***

Considering the world of confectionery as a whole in terms of geography and the value of international training (otherwise our name wouldn't be "Pasticceria Internazionale"!;), we wouldn't talk of brain drain in this case, but rather of circulation of Italian talent. We have often described young professionals making their way in this world, their ability to bring out new energy and their contribution to the evolution of pastry making, and we still do it, as now with **Lorenzo Turina**. As a young professional, his own projects develop quickly, resulting from his awareness expressed in thought and action. Moreover, his determination recently led him to access one of the temples of bean-to-bar chocolate production, i.e. **Casa Cacao** in Girona, Spain.
Born in 1996, a Piedmontese from Bagnolo Piemonte in the province of Cuneo, and son of cheesemakers, after graduating as an IT accountant Lorenzo embarked on a different journey. He trained at CAST Alimenti school, at the Selmi Training Centre, at the Chocolate Academy Milano with **Davide Comaschi** (where he contributed to the book "Sul Cioccolato" by Chiriotti Editori, **shop.chiriottieditori.it**), and at Molino Bongiovanni. During the pandemic he turned to photography and graphic design, and then opened a gelato shop at the family business premises, **La Fetta** in Bagnolo Piemonte. Then, with an almost imperceptible leap in time, he wound up in Plaça Catalunya in Girona, Spain, at Casa Cacao. There he started dealing with the organization of the production area of the business connected to the



starred - and legendary - El Celler de Can Roca restaurant. The "architect" is Jordi, the youngest of the Roca brothers and a popular pastry chef (also owner of the Rocambolesc gelato shops in Girona, Barcelona, Madrid and Houston, as well as a recent pop up store in Valencia). With his British mentor **Damian Allsop**, **Jordi Roca** conceived this original concept in 2016 and opened in 2020, combining bean-to-bar production, a café and the Casa Cacao Hotel. All this by investing in the supply chain (with direct supplies from Colombia, Ecuador, Venezuela, Peru, the Dominican Republic and India) with careful controls of every stage of production and a sustainable approach.
In this context, after a little more than a year Lorenzo succeeded to Allsop, who had set sail for other shores, and now he works as head chef of Casa Cacao as a production and organization manager, from orders to planning, and to the improvement of the production process. The aim is to promote ever-increasing quality standards, supported by a constant R&D

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activity concerning the varied chocolate offer.
Lorenzo tells all this with the tangible emotion of someone who is living a dream. He deeply loves chocolate and the place is an apotheosis of bean-to-bar, where everything comes directly from the cocoa beans, including bars, chocolates, dragées, spreads... "It all happened so quickly, in a swing of emotions, and I suddenly found myself 'immersed' in a different language and a different place – he says –. But it was a sort of final piece of a puzzle. I felt a lack and, given that I can't sit still, I took the opportunity without thinking too much."

How did you arrive in Spain?
Through a series of coincidences. After many years in Italy, I wanted to work abroad and sent my CV in January 2022, then everything happened quickly. After two weeks I did a test, within a month I was hired and I started immediately. The position of second chef was vacant and, in addition to production, the tasks involved both organization and R&D. A few months of coaching followed and now I am responsible of everything!

How did you overcome language difficulties?
I attended an English course at the time, but I switched to Spanish. Damien Allsop is British and at the beginning I only spoke English, but it came naturally to switch to Spanish. Now, my current colleagues come from several countries: in addition to the Catalans, there are people from Great Britain, Costa Rica, Argentina, Poland, Uruguay... not to mention the interns from all over the world. They are wonderful, open and helpful, and I never feel alone.

Now that you are head chef of Casa Cacao, what are your goals?
Here there is a beautiful concept of planning, which covers a time span of several years. In this way, strategic choices can be planned in advance, including machinery, lines of thought and action, long-term goals, etc. Thus, we have the opportunity to improve and to work better, with increasingly higher quality and maximum reduction of waste.

Who do you interact with directly?
With **Alejandra Riva**, Jordi's wife, who heads Casa Cacao and Rocambolesc, then also with the quality manager **Katy Zawadzka**, and obviously with all the Roca brothers.



How do you find it there?
I'm really happy! It's a great opportunity, because a place like this doesn't exist anywhere else, considering that you learn to be entrepreneur. I have to deal it with management, food cost, packaging, process evaluation, staff… The business is constantly developing and things change rapidly: we are growing a lot. The rhythm suits me perfectly, as I am very direct in my reactions. I believe that it is 'better to have a regret than a remorse', and therefore I like to throw myself headlong into a project, sparing no effort. I have to thank my sister Valentina for this, who always encourages me.

Why did you choose this profession?
My parents never forced me, despite our family business. I loved accounting and computer science, which gave me a scientific approach, but I felt it wasn't my path. Then life led me towards chocolate and the pleasure of working with this raw material.

Why are you so fascinated by chocolate?
I love tasting new chocolates around the world and, some years ago, through a bar of Casa Cacao I understood the "world" behind it. We are 50 years behind wine, but progress is fast.

How do you work on taste?
We use water instead of cream to let the chocolate take center stage with a lighter structure. But since water and chocolate



From left, Alejandra Riva, Lorenzo Turina and Jordi Roca.

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The hand-made rose is a symbol of Sant Jordi's Day, which is celebrated on 23rd April in Catalonia as the Day of Books and Roses. It refers to the legend of Sant Jordi who saved a princess by killing a dragon, from whose blood a garden of red roses grew, and one of them was given to the princess.



do not mix, we work on balancing the recipes of ganaches, fillings, of hot and cold chocolate in order to obtain a proper viscosity and to emulsify without milk or cream.

How is the quality of work in Spain?

There is a different focus on well-being at work. However, I must say that I have always been lucky enough to work with people who had this purpose. Here the working hours are 8, the days off are respected, and brilliance, ideas, and strokes of genius are appreciated. Everyone is taken into account, including interns. There are some definite goals, but brain storming involves the whole team and this is an enhancement for us all. In doing so, ideas grow and evolve. And, moreover, many friends and professional colleagues from everywhere come and visit us, spreading a constructive energy.

Are there differences with Italy?

In Italy there is more attention and adherence to tradition, while here artistic strokes and thinking outside the box are fundamental, to the point that sometimes (he laughs) I miss the Italian monotony!

Which ingredients do you prefer?

I love hazelnuts and I grow them in Piedmont. I am tied to my land, but I have always looked to the French and the Spanish, fascinated by their brilliance and their originality. I don't like uniformity, and this works as a positive influence, helping me to forge my own style and my identity.

How do you work with sugar following the bean-to-bar approach?

Sugar is a fundamental ingredient and other alternatives do not guarantee a





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clean, neutral, unchanged flavor. A right amount of sugar is needed to enhance a specific chocolate and a specific bean and we use an essential minimum quantity to preserve the raw material. We apply this philosophy to bonbons, snacks and drinks, for reasons of both tasting and well-being. We are gluten-free certified. We work very well with tablets, especially Piura (Peru), Chiapas (Mexico) and Victoria (Ecuador), the spreadable Rocacao and El Gran



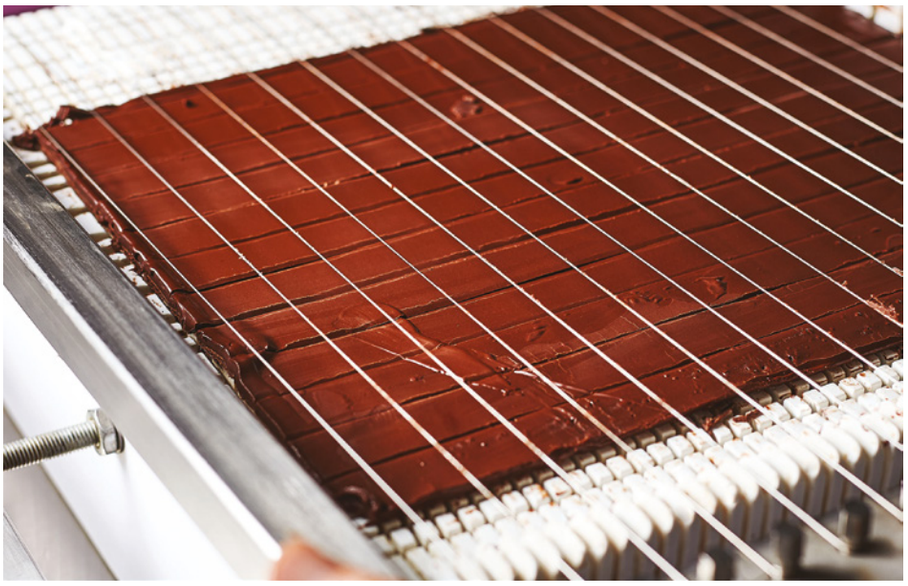
Bonbòn, which is a bigger chocolate, a sort of snack.

What about packaging?

Our recycled paper boxes are produced with cascara (the skins of the cocoa beans), to enhance the idea of circularity and to use the raw material as a whole. Furthermore, we favor direct contacts with farmers, without intermediaries, so as to shorten the entire supply chain.

What transformations are taking place in the professional sector?

We are lucky enough to have a beautiful job, but it is no longer enough. We need economic satisfaction and quality time. In the future we will be required to be more productive while remaining artisans, but opening up more and more to technology. The personnel will be reduced and the machinery selected to maintain quality, looking for greater satisfaction for everyone, including the employer, through the management of a smaller, but more competent and productive staff. The French have led the way, choosing to reduce offer rationally.



And what about customer expectations?

Marketing and communication campaigns are becoming increasingly necessary to convey one's values and attention to detail.

How do you look to the future?

I am confident in the new generations. In my colleagues I see the possibility of change, as there is a lot of solidarity and a sense of sharing: we are happy to see the growth of others, which goes beyond envy and the desire to be the best. And there is a lot of dialogue, also thanks to the new ways of communicating and the desire to travel.

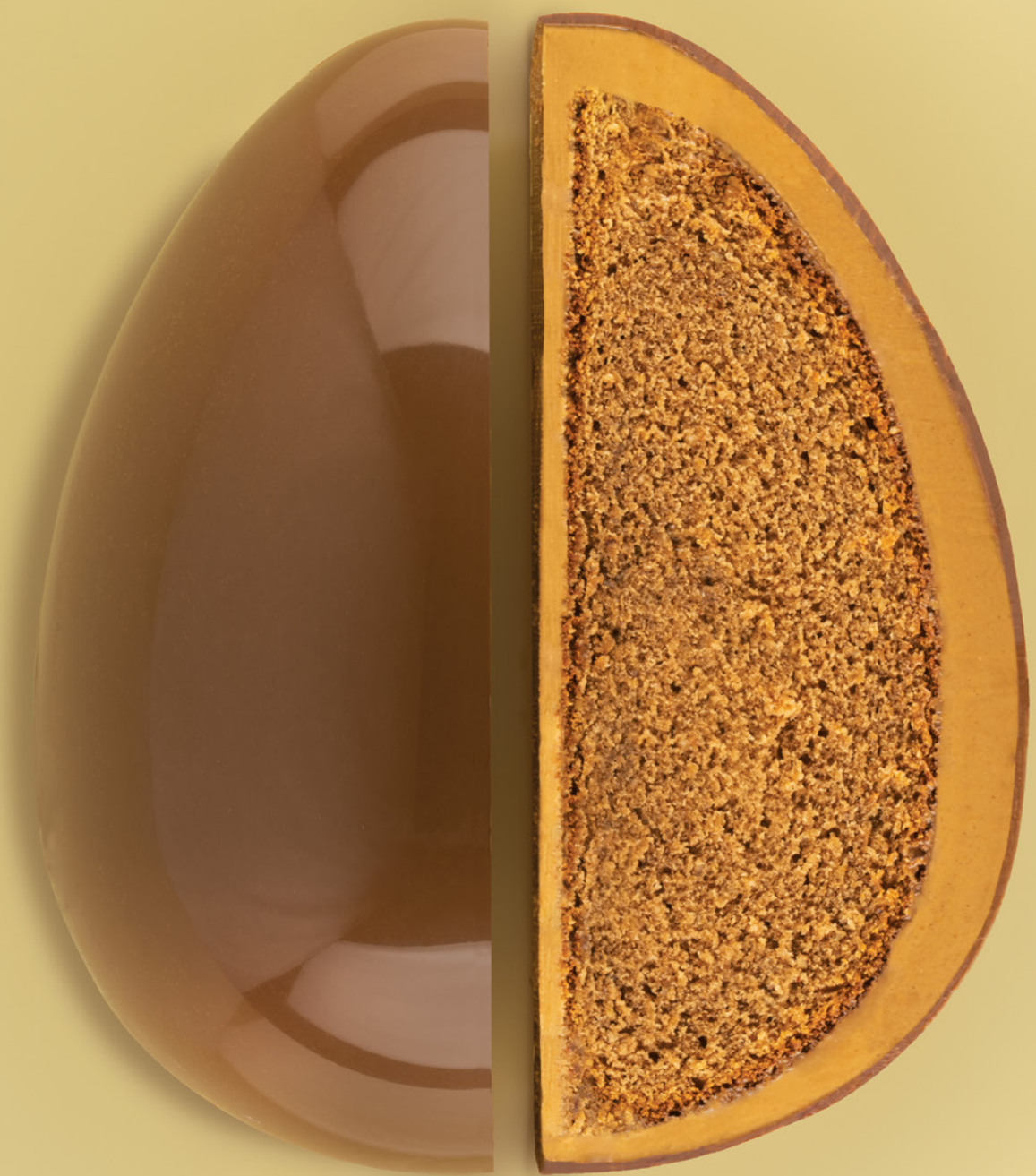
What are your next plans?

Now I see myself here in Spain, which I love very much. But never say never, because sooner or later I will return to Italy for something of my own. In the future I would like to own a business and carry forward my vision of chocolate, taking into account health issues but always in the name of quality.

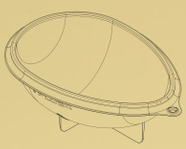


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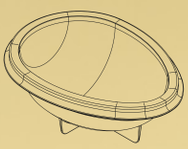
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MADE IN ITALY

High quality flours

The great tradition of artisan pastry is at the heart of **Agugiaro&Figna**, a leading Italian milling company in the field of soft wheat production, with facilities in Collecchio (Parma), Curtarolo (Padova), and Magione (Perugia). This is exemplified by **Le Sinfonie**, a haute pâtisserie brand which includes nine soft wheat flours fit for specific kinds of processing. The flagship is **Magistrale**, which was a fundamental element of the recent winning performance of the Italian team (formed by Aniello di Caprio, Giuseppe Mascolo and Claudio Gatti) at the World Panettone Championship in 2023. A balanced, soft and naturally robust product, which was conceived with **Accademia dei Maestri del Lievito Madre** (the Italian professional association of renowned baking experts), this flour is the emblem of an effective dialogue between the company and the artisan world, as CEO **Riccardo Agugiaro** points out, it because it embodies "the balance between technical needs and the professional and practical requirements of those who work with raw materials every day".





Le Sinfonie includes another product that combines high stability with elasticity, thus being able to withstand high stress during processing. It is **Lievitati**, which was used during the World Panettone Championship as well, and which is now an ideal solution for the making of traditional specialties as the Easter *colomba*.

This high quality flour is obtained through gentle milling and the use of special wheat cultivars, a choice which makes Le Sinfonie range stand out, thus preserving the organoleptic nuances of wheat kernels and enhancing the quality of raw material, that the company seeks both in Italy and around the world. **agugiarofigna.com**

The culture of innovation for a new idea of packaging

"We have chosen to develop cutting-edge solutions able to meet the needs of current and future eco-sustainability. Market responsiveness and social responsibility are now inevitable processes in the business chain: this is why we work to lead an increasingly necessary transformation". This the vision of **Atelier Tomassini**, based on cultural innovation and technological research, creating value for people and the community. Sustainability and flexibility also in purchasing methods are the founding values of their packaging idea, as a response to the new challenge towards efficiency and circular economy.



With the new 2024 catalogue they continue and strengthen the idea to create eco-sustainable products focusing more and more on the ease of recycling. To produce Atelier Tomassini packaging only regenerated cardboard is used which, thanks to the internal PE-protect, which becomes suitable for direct contact with all types of food. Moreover, all products are certified by the Aticelca 501:2019 system that, based on the UNI 11743:2019 standard, guarantees recyclability, thus providing high quality eco-friendly packaging with maximum service. Every choice is conceived through an eco-sustainable vision and the best Italian suppliers are chosen to buy raw materials that respect the principles of circular economy.

Atelier Tomassini products are manufactured in Bettona, "a small medieval village in the beautiful valley of Assisi, where the relationship between man and nature is at the center of every project". **ateliertomassini.com**



Le Sinfonie

Farine in pasticceria

Colour harmonies in pastry

Le Sinfonie is the line of flours created to meet the needs of pastry professionals, ensuring precise and consistent results. Discover all the features and qualities of the dedicated products for different pastry making techniques.

AGUGIAROFIGNA.COM

10 years of GELATO WORLD CUP



***Coppa del Mondo della Gelateria**, the international competition devoted to artisan gelato, made its debut in Torino in 2003. Now renamed **Gelato World Cup** and based on a renewed format, the 2024 edition takes place in Rimini at Sigep, welcoming 12 teams from all over the world, i.e. Argentina, Brazil, China, South Korea, Germany, Italy, Peru, Poland, Singapore, Taiwan, Hungary, and Mexico. To celebrate this 10th edition, we go back to the 2020 edition won by the Italian team, with an evocative recipe inspired by the sylvan theme "The secrets of the forest", chosen by **Massimo Carnio**, pastry chef; **Ciro Chiummo**, ice sculptor; team manager **Beppo Tonon**; **Eugenio Morrone**, gelato maker, and **Marco Martinelli**, chef.*



THE MYSTERY IN THE GRASS

A walk among thick trees in a forest gets one's eyes used to dim light and it is not unusual to spot the magic of mushrooms that grow among moss and bark. Chestnuts have always been the bread in this secluded world and have become the heart of this composition. Once roasted, they spread a sweet smoked and dried fruit scent and here it combines with the floral and caramel notes of ripe Williams pears. Then, suddenly, currant reveals itself with its pleasant acidic contrast, while the meringue and vanilla semifreddo forms the backdrop. The mushroom is placed, as in nature, on a bed of moss made with a pistachio sponge, springing from a roasted chestnut crumbly earth.

Innovation

This single portion was made without added sugars. Its sweetness and anti-freezing properties are given by sugar alcohols (maltitol and xylitol) used in low quantities. The extract of stevia contributes to its sweet character.

Roasted chestnut gelato

milk	**g**	**409.8**
cream	**g**	**170**
roasted chestnut	**g**	**160**
xylitol	**g**	**95**
fibers	**g**	**90**
skimmed milk powder	**g**	**70**
stabilizer	**g**	**5**
stevia (extract)	**g**	**0.2**

Allergens: milk

Warm up milk and cream at 40°C, add xylitol, fiber and skimmed milk powder, stabilizer and stevia (extract) previously mixed together. Blend and bring the mixture to 85°C. Turn chestnuts into a paste using a cutter and add to the mix. Blend carefully, let cool down and stand at 4°C for 12 hours. Mix and then freeze in the batch freezer.

Pear sorbet

pear	**g**	**740**
xylitol	**g**	**90**
water	**g**	**84.8**
fibers	**g**	**80**
stabilizer	**g**	**5**
stevia (extract)	**g**	**0.2**

Warm up water at 85°C, add fibers and stabilizer previously mixed. Let cool to 44°C. Peel pears, remove seeds and blend them until smooth. Add to the mix with xylitol and stevia (extract) and mix carefully. Freeze in the batch freezer.

Blackcurrant gélée

blackcurrant	**g**	**780**
maltitol	**g**	**160**
fibers	**g**	**50**
pectin	**g**	**10**

Brings all the ingredients to a boil. Let cool down into te moulds.

Pistachio sponge

whole eggs	**g**	**580**
maltitol	**g**	**180**
pistachio pesto	**g**	**180**
flour	**g**	**60**

Allergens: eggs, gluten, nuts

Mix all the ingredients. Pour in a siphon and fill two moulds of 50 g. Cook in a microwave oven for about 45 seconds at full power.

Roasted chestnut crumble

roasted chestnut flour	**g**	**480**
butter	**g**	**240**
maltitol	**g**	**240**
egg yolk	**g**	**40**
cocoa		**q.s.**

Knead the ingredients until a homogeneous, bat grainy texture is obtained. Spread on a baking sheet and bake in a fan oven at 155°C for about 20 minutes. Sprinkle with the cocoa powder one at room temperature.

Mascarpone and vanilla semifreddo

mascarpone	**g**	**250**
custard	**g**	**100**
meringue base	**g**	**300**
whipped cream	**g**	**350**
vanilla bean	**g**	**1**

Allergens: milk, eggs.

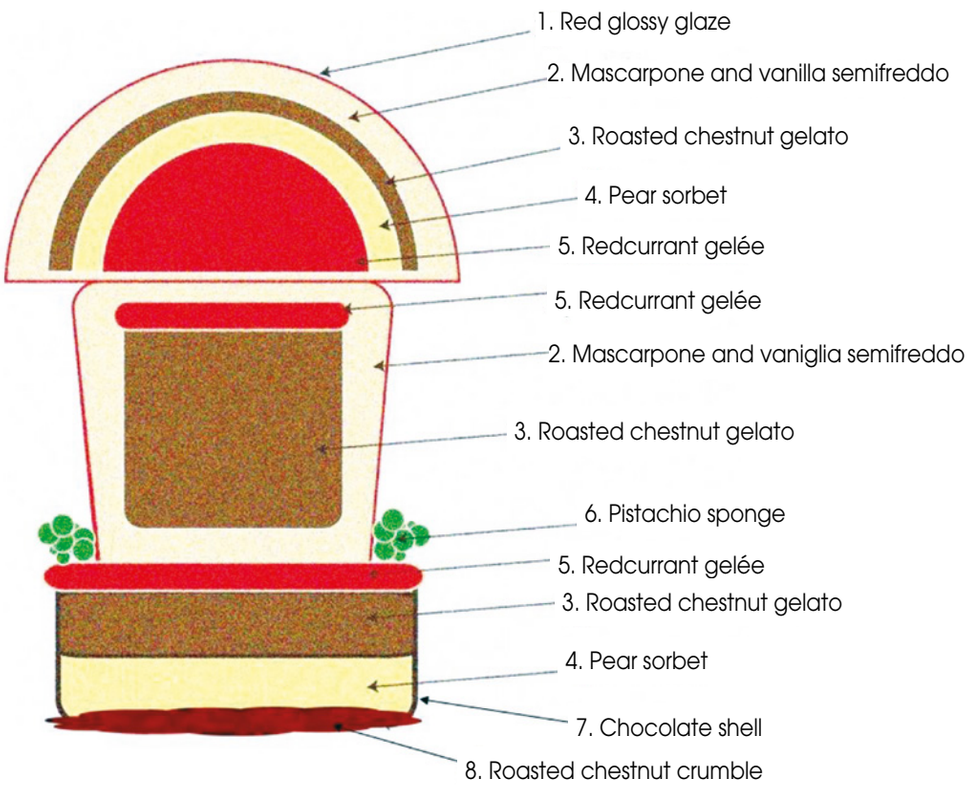
Mix carefully mascarpone, meringue base and custard. Fold in the partially whipped cream.

Meringue base

maltitol	**g**	**630**
egg white	**g**	**370**

Allergen: eggs

Blend and bring to 65°C. Put in a stand mixer and whip until cool.



Flours for breakfast



"Changing flour is never easy, but with Molino Grassi I was happy right from the start".
The Italian pastry chef and member of AMPI (Accademia Maestri Pasticceri Italiani) **Sandro Ferretti** explains how he started using **Lievitati** and **Sfoglia** by **La Pasticceria Bio Molino Grassi**, stating that these flours helped him to obtain "excellent results in processing, leavening and baking. Considering that we make large quantities, changing such a fundamental ingredient usually requires study and fine-tuning, but here there were no problems: everything went smoothly from the very first trials". He is the owner of Ferretti Dessert in Mosciano Sant'Angelo, Te, a confectionery company whose aim is to combine creativity and accuracy in order to give artisan production the chance of large numbers and wide distribution, that in this case include 40 thousand desserts a day, 5 production lines, 45 employees and a R&D lab.
La Pasticceria Bio Molino Grassi was conceived to give professionals the opportunity to work with





Sandro Ferretti and Massimo Grossi.

organic technical flours from 100% Italian wheat, and Ferretti himself presented this range to a professional audience during a recent class held at Molino Grassi. For the occasion he showed some examples of use focusing on breakfast recipes and croissants in particular, ranging from Italian-style classics to his innovative "cubic" croissants (obtained through a special process, consisting of a classic flaky croissant dough compressed into a steel cube-shaped form) and baked donuts.
lapasticceriabio.it

Gourmet Creams



The new soft and smooth **Doppiolatte** by **PreGel** is a ready to use anhydrous cream included in the **Farcimax®** family. Its delicate milky flavour makes it the idea solution for filling tartlets, mignons, tarts, breakfast pastries and other products. Thanks to its versatility, it is possible to combine it with the pastes and flavours by PreGel to obtain exclusive Gourmet Creams. They can be served with other baked pastries and can be further enriched with the **PreGel CrumbOlé** and **Arabeschi®**. Farcimax® Doppiolatte is available in packs containing 2 buckets of 5 kg. pregel.it



PreGel

GOURMET PERSONALIZATION

The new soft and smooth **Farcimax® Doppiolatte by PreGel** is a ready-to-use anhydrous cream with a delicate **milk flavour**, ideal for filling tartlets, mignons, tarts, breakfast pastries and many other pastry applications.

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It's all
IN A GESTURE

***Gianluca Fusto** has a penchant for the extreme: both hyper classic and futuristic, he follows ever-evolving rules and constantly questions them, in a return to the origins and to the importance of gestures*



A pastry chef for 35 years, **Gianluca Fusto** is an overflowing concentration of energy, inspiration, creativity and fragility, which is now expressed in his **Fusto Milano**. He describes it as "a place made of people, a 'gym' where it is possible to think and to live work experiences in new ways, where heart, mind and brain work as a whole, where taste and respect for raw materials are obsessive, in order to enhance their essence with the least possible manipulation".

The exchanges with Gianluca as an internationally experienced professional are a continuous flow of emotions, descriptions, thoughts, etc. His productive and communicative urgency increasingly goes beyond mere technique "in search of taste, pairings, and emotions, I look for the soul of products. Every day I ask myself how to make people live true passions and to convey it in my desserts". An ambition reflected in his varied offer, that includes bonbons, entremets, jams, biscuits, leavened products.

"Our production of chocolates reaches 400 thousand pieces a year, based on cream combined with traditional or unusual ingredients, and cremini". The same ingredients are also used for cakes, such as his version of the apple cake, which is periodically updated working on textures. Moreover, there are the made-to-order versions, even for important brands, and his biscuits, which are studied to be suitable for people affected by food intolerances. "I like to call them good, not free from", he specifies.

Since 2002 his career has been a crescendo, as the fruit of a questioning mind, and his wife and partner **Linda** has been beside him as a sensitive "propulsive balance". Together they have studied, evolved and found new ways of being, even against the grain (the "extremes" mentioned at the beginning of the article). An example is their "speakeasy boutique", the "hidden" pastry shop in Milan, whose name jokingly alludes to the places where, during the Prohibition in the USA, alcohol was illegally sold. Another is the collaboration with Bulgari Hotels & Resorts, which began 5 years ago, and Gianluca is the supplier, creative director and consultant for specific projects, from London to Rome, and even outside Europe. "It is not a classic franchise, because each place is different and has a distinct personality". Future extensions are on the way, "taking our time to define the contractual details. The French are good at this, while we often open with the euphoria of the moment, but unexpected obstacles have to be overcome afterwards".



Fusto's world in Milan is made of two rooms derived from a former gym in an old school. Sustainability is developed through the distribution of spaces, taking into account the presence of people, customers and employees. These last are all women, the manager is Pia and the working schedule goes from 9.30 am to 6.30 pm. The rationalization follows the 4-step rule, i.e. all the products and machinery are located 4 steps away.

DIGNITY TO CRAFTSMANSHIP

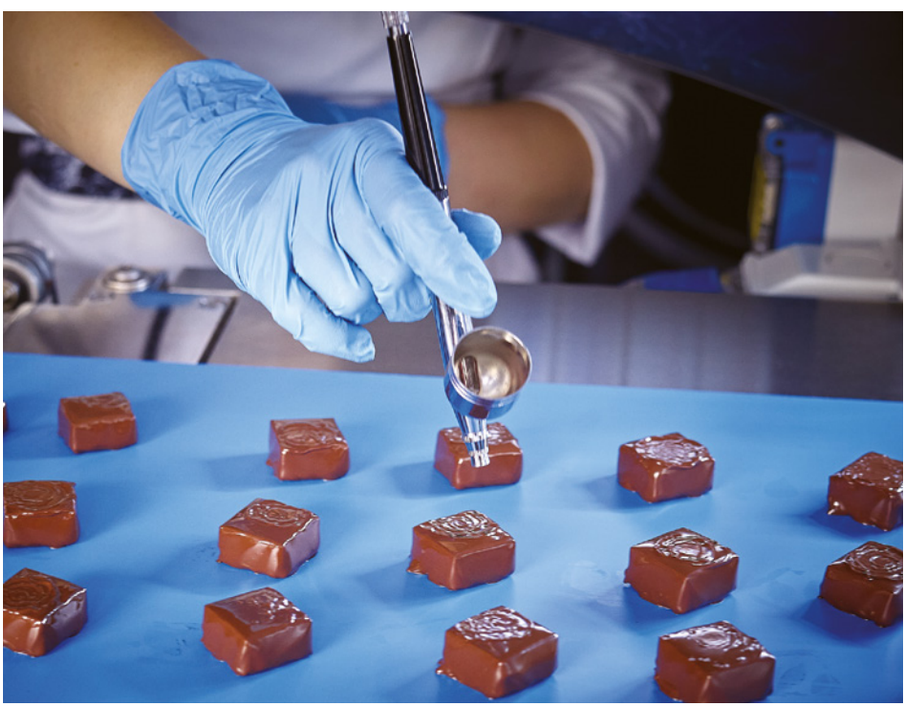
"Sometimes I anticipated trends, sometimes I went against the grain, but now I want to slow down". With this remark Fusto describes his mindset: "I recently went into a bit of a crisis and, in a society which tends to total automation, I decided to step back to gestural expression. I know how fundamental machinery is for reproducibility, but sensitivity is needed and it is not easy to grasp the balance between the two aspects when you work incessantly."

Gianluca, could you explain it in more detail?

Now it is important for me to understand what is happening in Italy, in the world, and what to do at home. As an Italian artisan my main purpose is to to restore the value of gestures, in the wake of a tradition that combines head, heart and brain in favor of a genuine handmade production.

How do you apply this?

Through a new concept of artisan production, which keeps up with technology combined with soul and gestures. The most futuristic machinery and technological equipment must be at our service: the true creative it the one who uses them and treats raw materials with maximum accuracy, in order to produce something capable of providing emotions and to make the tasting experience unique.



Chocolates have a strong technical connotation of French inspiration, but the aim of enhancing Italian products. For example, the bonbon based on Piedmontese corn flour, used to make a praline with polenta combined with Acqualagna porcini mushrooms; the one made with peppers, cherries and Tonka beans, or the one including candied capers, coffee and bergamot. Chocolate is here treated from a gastronomic point of view, without favoring single origin cocoas.



Inaugurated in 2020, the workshop is a synthesis of the vision of Gianluca and Linda about pastry and chocolate making and contemporary communication. Confectionary products should stand out for their clean taste, a drastic reduction in sugars and fats which favors the tasting experience, through a study of chewing and playing on the melting points of recipes. They always include 3 main ingredients, 3 melting points and a different length, for an aromatic journey with a strong impact.



The elegant simplicity of a biscuit pack.

What does unique mean to you?
Only yours, something that customers experience only from you, a product that is the result of putting into practice everything you have inside, between heart, hand and head, which must combine in every step.

Can you make a practical example?
Now we are working a lot on biscuits: it seems a simple thing, but it takes time, because simplicity must be enhanced, through the analysis of inclusions, toasting, ingredients and their transformation. Our biscuit sare square-shaped, but they amplify the balance according to a precise rule: shape x height x friability.

Do you turn creativity into rules?
I want and need to codify some basic rules to obtain clearness in the creative phase and in the search for taste. Everyone talks about creativity, but to obtain the essence you have to be clear on what to look for in the creative act, with a series of rules which define your *modus operandi*. Then little by little, because it takes time, the one who tastes can find a personal visual and tasting scheme, as the result of the exasperation of the detail, intended in a positive and productive way.

What are you going to work on after biscuits?
On small cakes to define three shapes and use some specific recipes. And then we are doing numerous tests on bonbons and pralines to obtain their Italian versions, contemporary and mine.





all colours of Nature!



An innovative line: five flours specific for different pastry needs, **all organic and made with 100% Italian wheat.**

LA PASTICCERIA BIO

MOLINO GRASSI

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D5 / 51

www.lapasticceriabio.it

So is the recipe a point of arrival and not the starting point?
I'm not interested in talking about mere recipes. By going back to the real sense of craftsmanship, we live, think and reflect differently. Strength is not a recipe, but who you are in your heart, in your gestures and in your mind. This must appear in your work with the courage to forget your ego in order to listen to the customer, because you are only a passage between techniques, ingredients and culture to meet the customer's pleasure through gestures and thoughts. For example, today there are three main recipes concerning chocolate – namelaka, mousse and whipped ganache – and everyone feels almost obliged to use them. But this is not how pastry making should be made, because techniques and choices must be at the service of ingredients and customers, regardless of trends, of 'that's what everyone does'.

Is this the point where the new Gesto project takes shape?
Tests have an economic impact, they cannot be sold, and require time and energy, but for me they are vital to express myself, to grow, to be me. It is the fruit of my conceptual evolution, of 35 years of experience, between cutting-edge technology and my artisan vision, in a balance that I rediscovered after having defined my basic rules.

This change is visible in your new website. How did you modify it?
We changed the graphics, the browsing and the message, with a new balance between images and words. And finally the focus of interest is work, gesture, and not me. I am aware of who I am and of my position, just as I am aware that I cannot be fit for everyone, but I wish that my choices could make many think.

Any other news?
We want to make our Milan store even more welcoming, also outside with artistic installations, because a place influences gestures and sensorial qualities: I love brightness, cleanliness and order. And then we are also thinking about rebranding our packaging, also to make it increasingly transportable over long distances, considering that our boxes are already designed for this purpose, given that delivery is an important part of our sales.

How is the Milan store going to change?
We are thinking about future concepts, because projects must evolve. I really wanted the "speakeasy", but I'm wondering what it means to have a point of sale today which is different from "ordinary" pastry shops and sustainable. And then we must not forget that high quality in confectionery is not an unchanging certification, but it must be acknowledged by market. **gianlucafusto.com**



LAST SEPTEMBER IN PARIS, GIANLUCA AND LINDA FUSTO WERE AWARDED THE DISCOVERY GEM AWARDS BY LA LISTE, THE FRENCH RANKING AND RESTAURANTS GUIDE (FOTO MEDIATOME).



A verse by the Italian poet Alda Merini is written on each box to "seal" the moment of taste.

L.C.
Photos Carlo Baroni

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menz-gasser.it

Professional line highlights



Among the most innovative products of **Icam Professional** line, there are the **Chocolate Nuances**. Baking stable chunks made with natural ingredients, they are available in 7 tastes unique in shape and consistency, characterized by an intense, full-bodied, and clean taste. They can withstand high baking temperatures, providing unprecedented flavors. Furthermore, with the simple addition of about 6% cocoa butter, they become colourful and brilliant chocolate couvertures.
Icam Professional creams include some new items, such as **Limonette**, a tribute to traditional Italian sweets with delicate notes of lemon; **Caramel Cream**, in line with the latest trends; **Zabuò**, a ready-to-use zabaglione paste with intense notes of Marsala and egg, perfect in its pure version or as a flavouring. Finally, the range of couverture chocolates welcomes the introduction of **Choco Coco dark chocolate 60%** with coconut sugar and inulin, an innovative, nutrient and healthy product with a rich and intense flavor, which shows his versatility in various recipes.
icamprofessionale.com

Enter the world of the Lords of the Cream!

The **ROBOcream** machines were designed in order to simplify everyday work while obtaining the best productive output in terms of high quality custard and creams. They also allow time and money saving and ensure safety and multifunctionality at the same time.
These machines can work autonomously with maximum consistency in achieving results and allowing the user to concentrate on other important tasks. Easy to use and high-performance models, they are equipped with simple and intuitive interfaces and make it possible both to replicate traditional recipes and to create new ones.
robocream.com



Expertise that makes your life easier



The claim of the title by **Menz & Gasser** is addressed to customers implying a positive approach, constant research and a variety of solutions. As an example, the **Baking Line** is a wide range of items consisting of semi-finished products with a high fruit content (up to 180 g of fruit per 100 g of finished product), which were developed to ensure reliability and complete satisfaction to pastry chefs through consistency in quality, numerous options (20 flavors), and excellent stability at high temperatures.
The Baking Line is the result of an intense R&D activity, constant investments in innovation and new technologies, a maximum focus on safety and, above all, the company's ability to develop solutions that meet diverse needs. Moreover, the packaging consists of 6 kg fully recyclable buckets, as an example and a consequence of the company's concern for sustainability. "Playing an active social role within our community, ensuring the well-being of our employees, and committing to the defense of environment with concrete actions: for us this is sustainability". menz-gasser.it



The quality and functionality of the packaging Atelier Tomassini facilitates and enhances the work of pastry chefs throughout Europe.

With the new Banda Panna&Fragola we are continuing the path of eco-sustainability, focusing on ease of use and recycling. We protect our beautiful planet with responsible choices: we make the packaging with an ecofriendly material, energy and economy saving systems. Thanks to the internal side PE-protect®, our packaging becomes suitable for direct contact with food.

To make a real ecological revolution, all Atelier Tomassini products are certified by the Aticelca® 501 system that guarantees recyclability as paper.

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Passion for packaging

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The metamorphosis OF THE SOSPIRI

How to celebrate a territory through the evolution of traditional recipes and aesthetics

Sospiri are the typical sweet specialties of Bisceglie, a small city in the province of Barletta-Andria-Trani, in the Apulia region. Their origins date back to medieval times but they recently made a comeback thanks to **Nicola Giotti**, a confectioner from Giovinazzo in the province of Bari. He is internationally known as the inventor of the "indirect, specular and glossy" airbrushing technique and he also very active in the promotion of local confectionery products.
Giotti is no stranger to the renewal of traditional sweets and desserts and he brought the Sospiri (trans. *sighs*) back into the spotlight in collaboration with his colleague **Damaride Russi**. Their shape recalls the female breast, suggesting the power of seduction and a link to the ancient population of the Peucezi, that inhabited the area of current central Apulia. Moreover, they are a kind of declaration of love based on fondant icing and its ancient Middle Eastern origin. In the dialect of Giovinazzo sugar is called *sceléppe* (*giuleppe*), a masculine noun that derives from the Persian *gulab* (pink water), transformed into *giulab* (boiled water) through the Arabic influence, up to the late Latin *julapium*. The linguistic evolution reflects the one involving the story of the ingredient itself up to its current composition – including sugar, water and syrup – and the Middle Eastern practice to flavor it or serve it with a rose-based liqueur called *rosolio*. "The Sospiri concentrates the spirit of the people of our land – specifies Giotti –, their passionate nature, their sense of hospitality and the essence of feeling, represented by the rose, and the white coloring, as a symbol of purity. Our pastry shop has been producing almond sweets since 1947. Sospiri were the first to be introduced when we had to expand our offer".
The addition of a special artistic touch further transformed the Sospiri into *trulli* (singular, *trullo*) – the iconic traditional Apulian dry stone huts with conical roofs – through airbrushing on glazed products. The stone effect was obtained with a stencil, while the other elements such as the door and the white lime coating were made of icing and marzipan.



Nicola Giotti with his book "Metamorfosi" by Chiriotti Editori (shop.chiriottieditori.it), which illustrates his indirect specular and glossy airbrushing technique.

news

In the heart of Romagna

The history of **Molino Naldoni** dates back to 1705, with a water mill located in the heart of Romagna. After three centuries, the acquired knowledge and the passion for the art of milling are the most important ingredients of their range and among the professional flours, the ones for pastry making stand out. There are 4 of them available in 25 kg packing bags.



- **Ginevra** 100% Italian grains, recommended for crumbly products such as shortcrust pastry and biscuits.
- **Nizza** 100% Italian grains, fit for sponge cakes, cream puffs, donuts and pastry sheets.
- **Praga** a high strength flour (W35) for long leavening with high loads of sugars and fats. It is therefore suitable for making croissants, brioches and Maritozzi.
- **Vienna** a very high strength flour (W440), fit for leavened traditional specialties such as panettone, pandoro and colomba.

Moreover, the range includes 1 kg packaging bags for amateur pastry chefs. This flour is obtained from national grains and suitable for home-made recipes that do not require professional and complex equipment.



The Italian pastry chef Sebastiano Caridi.

For Molino Naldoni milling is a true art and every day it grinds over 450 tons of soft wheat, mainly sourced in Italy. Their quality flours without enzymes or chemical additives are intended for professionals, industries and end consumers.
molinonaldoni.it

GIOTTI pasticceri 70 anni 1947-2017

SOSPIRI

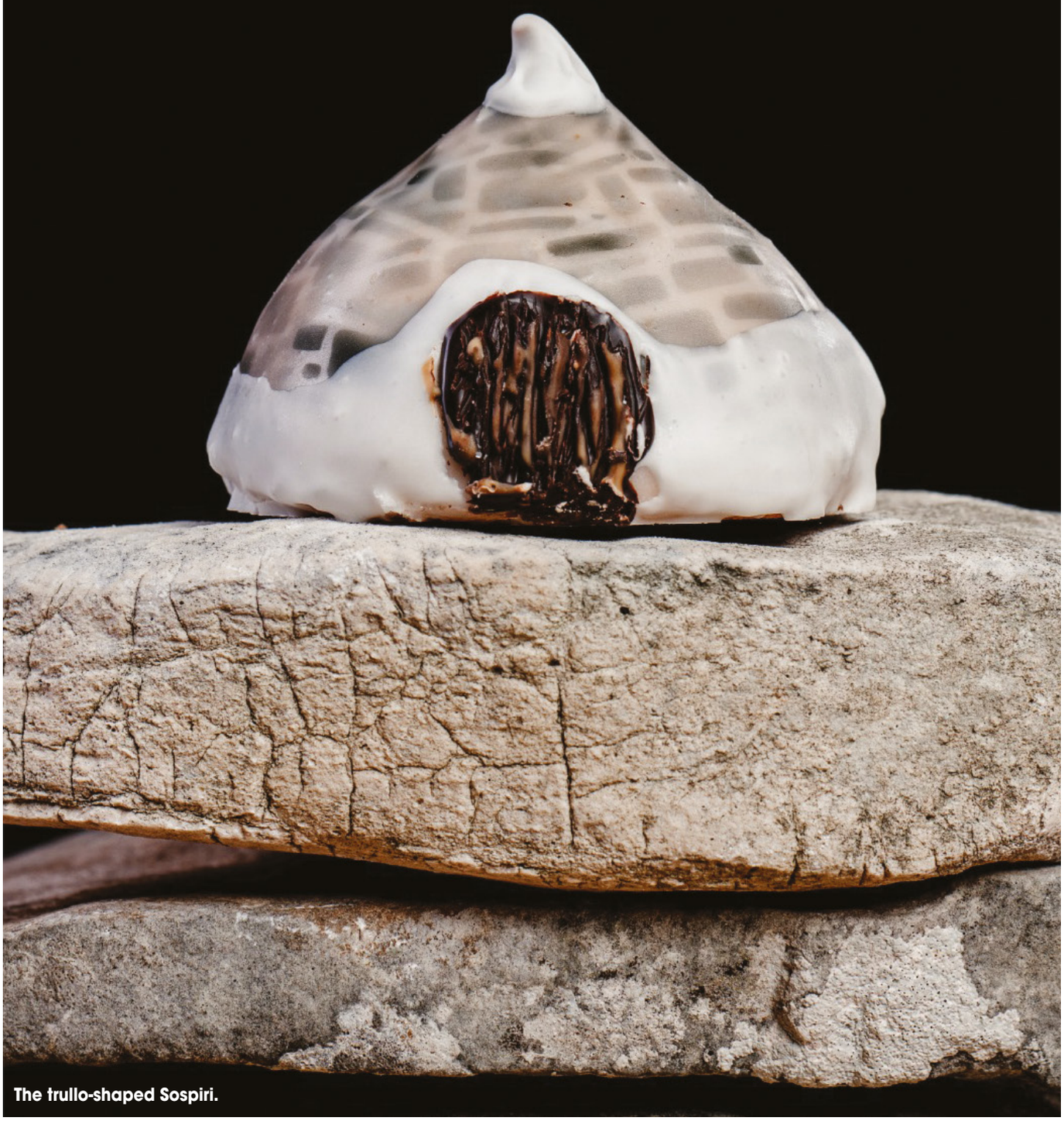
AEROGRAFIA INDIRETTA SPECULARE LUCIDA

DANILO BRACAZZI Fotografia

egg yolks	**g**	**90**
whole eggs	**g**	**100**
granulated sugar	**g**	**150**
flour	**g**	**250**
egg whites	**g**	**660**
sugar	**g**	**180**

Mix the egg yolks, sugar and flour without beating. Separately, whip the egg whites and the remaining sugar. Make a soft emulsion with the two bases, then form the Sospiri with a pastry bag, giving them the classic shape of a breast. Bake at 180°C for approximately 15 minutes, valve open.

Nicola Giotti and Damaride Russi
giottipasticceri.it
The video of the making of the recipe is on pasticceriainternazionale.it



The trullo-shaped Sospiri.

The original wafer cannolo

In 1967, the young Italian pastry chef **Luigi Vandone** created the first wafer *cannolo*, a light and crunchy artisan product, whose recipe was based on flour, sugar and a little quantity of fats, with natural ingredients and preservative free.



Conceived to facilitate the work of artisans, it was characterized by a double internal and external covering of cocoa and enriched by sweet crumbs. This was the origin of **Bussy** and nowadays an expanded range of wafer products is available and divided into three families – to be filled, to decorate, to take home – to which the Purpurry line of decorations is added. The wafer cannoli range itself is diversified in taste, size and grains, giving the opportunity to invent numberless recipes with classic fillings such as ganache, custard, semifreddo, gelato, ricotta, frozen yogurts, fruit jams, etc. The new pistachio rolled wafer line deserves a special place as an irresistible combination of wafers covered with dark cocoa and crunchy green pistachio grains, for an explosion of taste and flavors. All these products stand out thanks to their quality and good taste, resulting from a calibrated recipe



for unsurpassed crunchiness, and the accurate selection of raw materials, their variety of shapes and flavours and versatility combine to shorten preparation time. Moreover, they can be stored at room temperature with a long shelf life. To find out more, **bussy.it**

Modular system

The latest addition to the Synthesis family is the single-cylinder **Sythesis 1**, launched at Sigep, which joins its "big sister" the dual-cylinder Synthesis 2. Synthesis by **Carpigiani** is a modular system for producing, statically storing, and serving gelato in a single solution directly in front of customers and without interrupting the cold chain.
The basic modules include the single-cylinder Synthesis 1 and the dual-cylinder Synthesis 2, and both consist of a complete, elegant workstation





with independent cylinders, that can be arranged vertically or horizontally to fit any space. Each cylinder can pasteurize and freeze the mix and statically store gelato while also programming the optimal storage temperature. Thanks to the LCD display with pre-installed programs and patented Hard-O-Tronic consistency control, you can constantly monitor the values of the programmed consistency and the gelato being frozen. It is always possible to make changes using the display controls, to produce a perfect gelato according to the requirements of the recipe.
carpigiani.com/en

Bussy



The Cannolo

The Bussy's wafer Cannoli have been designed to guarantee excellent results and to indulge the creativity of all dessert artists. Carefully selected ingredients, ease of preparation and guarantee of long-lasting crunchiness make them the perfect ingredient for all pastry creations. Surprising your customers will be easier than you imagined.

CIALDE BUSSY BRICELETS DE VEVEY MILANO 1967



Wafer Biscuit



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Marco Venturino

GELATO MAKER IN VARAZZE, ITALY - Gelateria I Giardini di Marzo
1st place in the Gelato Festival World Ranking 2022

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