

Gelato

GELATO INGREDIENTS



Catalogue



Gelato bases

Complete Products



Soft Ice Cream

Complementary Products



Flavouring Paste

Decoration



Slush



Quality

Geldue quality is not coming from improvisation. It is the logical consequence of a precise formulation philosophy, aiming to get the best, patiently and unflinchingly selecting the best raw materials and turning them into excellent gelato products.

Service

Commitment and passion are the everyday fuel of Geldue's engines and the indispensable endowment for satisfying old and new customers. The quality of our products is essential but it would not be enough without a careful and punctual service. Whether it comes to transport logistics or technical and commercial problem-solving, service. Geldue takes pride in being more than just a supplier, but rather a business partner.

Legend

DOSAGE:



per litre
of milk



per litre
of water

PROCESS:



Hot



Cold

PACKAGING:



Bag



Tin



Bottle





Gelato bases

Either for cold or hot processes, Geldue bases will ensure excellent results in terms of taste, texture and user-friendly preparations. The inviting creaminess and easy-to-serve consistency are the most evident characteristics of these bases that prove to be versatile in traditional and creative recipes.





Hot process bases

Code	Product	 		
A01	Gelduesuper	250 gr	H	5 x 4.5 kg
A02	Geldueti 50	50 gr	H	4 x 5 kg
A03	Gelduesse 100	100 gr	H	4 x 5 kg
A11	Base 50 E	50 gr	H	4 x 5 kg
A07	Base Plus	70 gr	H	4 x 5 kg
A10	Base pann	150 gr	H	3 x 5 kg
ATE	Gelduesuper/TE	250 gr	H	4 x 5 kg
B01	Dueti	20 / 25 gr	H	20 x 1 kg
B06	Cinqueti	3/5 gr	H	20 x 1 kg
A14	Geldueci	330 gr	H	4 x 5 kg

Cold process bases

Code	Product	 		
A04	Doppiapanna	50 gr	C	4 x 5 kg
A12	Vegan base		C	4 x 5 kg
A13	Panna 100	100 gr	C	4 x 5 kg

Fruit bases

Code	Product	 		
B02	Dueffe	20 / 25 gr	C	14 X 1 Kg
B05	Cinqueffe	3 / 5 gr	C	20 x 1 kg
B07	Effe 50	50 gr	C	20 x 1 kg
B08	Totaleffe	500 gr	C	20 x 1 kg

Alcoholic bases




Code	Product	 		
B02	Gelduedrink	1 kg + 2,2	C	10 x 1 Kg

Complete Products

In powder and ready to be dissolved in water (or milk, in the case of yogurt), these complete products do not need any pasteurization and are the ideal solution for obtaining delicious sorbets with few quick and easy steps.

In a few minutes, your cabinet will display an irresistible, delicious and colorful gelato.

Mantysel

Code	Product			
C03	Ace (orange, carrot, lemon)	1.25 kg + 2.5	C	12 x 1.25 kg
C20	Watermelon	1.5 kg + 3	C	12 X 1.5 Kg
C07	Orange	1.5 kg + 3	C	12 X 1.5 Kg
C21	Banana	1.5 kg + 3	C	12 X 1.5 Kg
C14	Coffee	1.5 kg + 3	C	12 x 1.5 kg
C15	Strawberry	1.2 kg + 2.4	C	16 x 1.2 kg
C22	Wild berries	1.5 kg + 3	C	12 X 1.5 Kg
C11	Geldue light	1 kg + 2	C	12 x 1 kg
C04	Lemon	1.5 kg + 3	C	12 x 1.5 kg
C06	Limoncello	1.5 kg + 3	C	12 X 1.5 Kg
C23	Mango	1.5 kg + 3	C	12 x 1.5 kg
C08	Green apple	1.5 kg + 3	C	12 x 1.5 kg
C13	Melon	1.5 kg + 3	C	12 x 1.5 kg
C09	Mint	1.5 kg + 3	C	12 x 1.5 kg
C17	Fiordilatte	1.1 kg +2.2	C	18 x 1.1 kg
C10	Peach	1.5 kg + 3	C	12 x 1.5 kg
C01	Ricotta	1,5 kg+ 3	C	12 x 1,5 kg
C16	Vanilla	1.1 kg + 2.2	C	18 x 1.1 kg
C25	Superpanna	1 kg + 2	C	20 x 1 kg
C29	Passionfruit	1.5 kg + 3	C	12 x 1.5 kg
C30	Coconut	1.5 kg + 3	C	12 x 1.5 kg
C31	Milk free coconut	1.5 kg + 3	C	12 x 1.5 kg
C32	Tangerine	1.5 kg + 3	C	12 x 1.5 kg

Chocolate Mantysel

Code	Product			
C02	Milk Chocolate	 1.1 kg + 2.2	C	18 x 1.1 kg
C12	Premium Dark	 1.8 kg + 2	C	10 x 1.8 kg
C18	Premium Dark no milk	 2 kg + 2	C	8 x 2 kg
C24	Premium Dark Chocolate Caribbean	 1.8 kg + 2	C	10 x 1.8 kg
CC1	Chocolate 500	 1 kg + 2	C	18 x 1 kg
CS1	Chocolate Super	 130 gr	C	16 x 1 kg

Yogurt Mantysel

Code	Product			
C05	Mantysel	1 kg + 3	C	20 x 1 kg
C19	Greek Mantysel	1 kg + 3	C	20 x 1 kg

Gelato Soft



Three versions guarantee a soft, delicate and creamy result: ready-to-use products (to be simply dissolved into water) and concentrated powders (needing the addition of milk and sugar).




Softygel - complete products

Code	Product			
F23	Watermelon	1.2 kg + 2,5	C	16 X 1.2 Kg
F24	Banana	1.2 kg + 2,5	C	16 X 1.2 Kg
F01	Chocolate	1.1 kg + 2.5	C	18 x 1.1 kg
F03	Strawberry	1.2 kg + 2,5	C	16 X 1.2 Kg
F21	Wild berries	1.2 kg + 2,5	C	16 X 1.2 Kg
F04	Lemon	1.2 kg + 3	C	16 X 1.2 Kg
F06	Mango	1.2 kg + 2,5	C	16 X 1.2 Kg
F05	Fiordilatte	1.1 kg + 2.5	C	18 x 1.1 kg
F02	Vanilla	1.1 kg + 2.5	C	18 x 1.1 kg
F30	Divine cream	1 kg + 2	C	20 x 1 kg
F22	Coffee	1,1 kg + 2,4	C	18 x 1,1 kg
F29	Milk free vanilla	1,2 kg + 2,4	C	16 x 1,2 kg
F16	Milk free chocolate	1,1 kg + 2,2	C	18 x 1,1 kg




Softygel/AS - American Style - complete products

Code	Product			
F18	Chocolate	1 kg + 2	C	20 x 1 kg
F19	Strawberry	1 kg + 2	C	20 x 1 kg
F20	Lemon	1 kg + 2	C	20 x 1 kg
F17	Vanilla	1 kg + 2	C	20 x 1 kg

Softygel/CD - Concentrated products

Code	Product			
F10	Chocolate	80/100 gr	C	12 x 1 kg
F12	Strawberry	35/50 gr	C	12 x 1 kg
F13	Lemon	35/50 gr	C	12 x 1 kg
F11	Vanilla	35/50 gr	C	12 x 1 kg

Frozen yogurt

Code	Product			
F07	Frozydue	1 kg + 3	C	20 x 1 kg
F08	Strawberry frozydue	1 kg + 3	C	20 x 1 kg
F09	Greek Frozydue	1 kg + 3	C	20 x 1 kg
F31	Frozen yogurt W	1 kg + 2	C	20 x 1 kg




Complementary Products



Improvers

Code	Product			
P01	Nevedue	20 gr	H	4 x 5 kg
Z01	Morbidue	3 / 5 gr	C	1 x 5 kg

Concentrated flavouring powders - Mantysel / CD

Code	Product			
D04	Lemon 50	35/50 gr	C	14 x 1 kg
D07	Mascarpone 50	35/50 gr	C	10 x 1 kg
D06	Yogodue 50	35/50 gr	C	10 x 1 kg




Mantysel special

Code	Product			
C26	Vanilla Special	See recipe	C	1 x 20 kg
C27	Chocolate special	See recipe	C	1 x 20 kg
C28	Lemon special	See recipe	C	1 x 20 kg

Mousse / Gelato caldo

Code	Product			
P02	Gelmoussedue	See recipe	C	4 x 5 kg
P04	Master Chef Cream	See recipe	C	4 x 5 kg

Cocoa

Code	Product			
Q01	Cocoa 22-24% f.m.	See recipe	C	15 x 1 kg
Q03	Cocoa 10-12% f.m.	See recipe	C	15 x 1 kg
Q02	Cioccodue	See recipe	C	12 x 1 kg



Sanitizer

Code	Product	
M01	Sanadue	1 x 5 kg

Flavouring Pastes

A wide variety of pastes ranging from the most traditional to the most original flavours. All Geldue pastes are entirely manufactured with high quality raw materials and advanced producing cycles enhancing their organoleptic characteristics.

Fruit paste

Code	Product		
E01	Apricot	80/100 gr	2 x 3.5 kg
E04	Pineapple	80/100 gr	2 x 3.5 kg
E45	Watermelon	80/100 gr	2 x 3.5 kg
E05	Orange	80/100 gr	2 x 3.5 kg
E06	Banana	80/100 gr	2 x 3.5 kg
E11	Coconut	80/100 gr	2 x 3.5 kg
E17	Passion fruit	80/100 gr	2 x 3.5 kg
E20	Kiwi	80/100 gr	2 x 3.5 kg
E48	Lemon	80/100 gr	2 x 3.5 kg
E44	Mandarin	80/100 gr	2 x 3.5 kg
E39	Mango	80/100 gr	2 x 3.5 kg
E26	Apple	80/100 gr	2 x 3.5 kg
E27	Melon	80/100 gr	2 x 3.5 kg
E50	Papaya	80/100 gr	2 x 3.5 kg
E70	Pear	80/100 gr	2 x 3.5 kg
E33	Peach	80/100 gr	2 x 3.5 kg
E81	Grapefruit	80/100 gr	2 x 3.5 kg
E68	Pink grapefruit	80/100 gr	2 x 3.5 kg
E47	Tropical	80/100 gr	2 x 3.5 kg



Red fruit and berries paste

Code	Product		
E02	Blackcherry	80/100 gr	2 x 3.5 kg
E09	Cherry	80/100 gr	2 x 3.5 kg
E16	Strawberry	80/100 gr	2 x 3.5 kg
E77	Wild strawberry	80/100 gr	2 x 3.5 kg
E72	Wild berries	80/100 gr	2 x 3.5 kg
E37	Raspberry	80/100 gr	2 x 3.5 kg
E78	Pomegranate	80/100 gr	2 x 3.5 kg
E29	Bilberry	80/100 gr	2 x 3.5 kg
E30	Blackberry	80/100 gr	2 x 3.5 kg

Superfruit line - rich in pulp and pieces

Code	Product		
E90	Blackcherry	80/100 gr	2 x 3.5 kg
E91	Strawberry	80/100 gr	2 x 3.5 kg
E92	Wild berries	80/100 gr	2 x 3.5 kg
E94	Nectarin peach	80/100 gr	2 x 3.5 kg

Traditional paste

Code	Product		
E49	Biscuit	80/100 gr	2 x 3 kg
E07	Coffee	35/50 gr	2 x 3 kg
E80	Cinnamon	80/100 gr	2 x 3.5 kg
E83	Cappuccino	80/100 gr	2 x 3.5 kg
E85	Crème brûlée	80/100 gr	2 x 3 kg
E76	Cream & lemon	80/100 gr	2 x 3 kg
E66	Cremona - custard cream	80/100 gr	2 x 3 kg
E60	Dulce de leche - toffee	80/100 gr	4 x 2.5 kg
E84	Fiordilatte	80/100 gr	2 x 3.5 kg
E28	Mint	80/100 gr	2 x 3.5 kg
E61	Meringata	80/100 gr	2 x 3.5 kg
E40	Vanilla	35/50 gr	2 x 3.5 kg
E63	Vanilla with seeds	35/50 gr	2 x 3.5 kg
E99	Biscuit Cric & Croc	35/50 gr	2 x 3 kg
E98	Vanilla Bourbon	35/50 gr	2 x 3.5 kg
E96	White Mint	80/100 gr	2 x 3.5 kg
E93	Spekulooos	80/100 gr	2 x 3 kg
E64	Granny's biscuit	80/100 gr	2 x 3 kg



Chocolate paste

Code	Product		
E74	Chocobiscuit	80/100 gr	2 x 3 kg
E75	Choco-coconut	80/100 gr	2 x 3 kg
E59	White chocolate	80/100 gr	2 x 3 kg
E10	Chocorum	80/100 gr	2 x 3 kg
E14	Cocoacream	80/100 gr	2 x 3 kg
E18	Gianduia	80/100 gr	2 x 3 kg
E57	Nocciolata	80/100 gr	2 x 3 kg
E36	Smack	80/100 gr	2 x 3 kg
E58	White Smack	80/100 gr	2 x 3 kg

Traditional cakes paste

Code	Product		
E56	Cassata	80/100 gr	2 x 3.5 kg
E54	Panettone	80/100 gr	2 x 3.5 kg
E69	Panna cotta	80/100 gr	2 x 3.5 kg
E55	Tiramisù	80/100 gr	2 x 3 kg
E41	Zabaione	80/100 gr	2 x 3 kg
E42	Zuppa inglese	35/50 gr	2 x 3.5 kg
E86	Tiramisù - alcohol free	80/100 gr	2 x 3 kg

Nuts paste

Code	Product		
E03	Macaroon	80/100 gr	2 x 3 kg
E52	Peanut	80/100 gr	2 x 3 kg
E15	Croccantino	80/100 gr	2 x 3 kg
E23	Almond	80/100 gr	2 x 3 kg
E24	Marron glacé	80/100 gr	2 x 3 kg
E25	Marzipan	80/100 gr	2 x 3 kg
E31	Alba hazelnut	80/100 gr	2 x 3 kg
E35	Stabilized hazelnut	80/100 gr	2 x 3 kg
E73	Hazelnut P	80/100 gr	2 x 3 kg
E43	Hazelnut - Piemonte I.G.P	80/100 gr	2 x 3 kg
E51	Pine seeds	80/100 gr	2 x 3 kg
E34	Pistachio	80/100 gr	2 x 3 kg
E62	Emerald pistachio	80/100 gr	2 x 3 kg
E19	Pure pistachio	80/100 gr	2 x 3 kg
E19NC	Pure pistachio NC	80/100 gr	2 x 3 kg
E19C	California pistachio	80/100 gr	2 x 3 kg
E19S	Sicily pistachio	80/100 gr	2 x 3 kg
E19P	Pistachio pesto	80/100 gr	2 x 3 kg
E19PNC	NC pistachio pesto	80/100 gr	2 x 3 kg
E38	Nougat	80/100 gr	2 x 3 kg
E87	Pure almond	80/100 gr	2 x 3 kg
E32	Walnut	80/100 gr	2 x 3 kg
E97	Peanuts butter	80/100 gr	2 x 3 kg


Wine and Spirits paste

Code	Product		
E79	Irish coffee	80/100 gr	2 x 3.5 kg
E22	Rum & raisins	80/100 gr	2 x 3.5 kg
E88	Whisky	80/100 gr	2 x 3.5 kg

Candies paste

Code	Product		
E67	Bubble-gum	80/100 gr	2 x 3.5 kg
E08	Caramel	80/100 gr	2 x 3.5 kg
E13	Blue cream	80/100 gr	2 x 3.5 kg
E21	Liquorice	80/100 gr	2 x 3.5 kg
E53	Cotton Candy	80/100 gr	2 x 3.5 kg

Decoration




Winning ideas meant for pleasing the palate and also the eye. Ideal products for cakes, semifreddi and mousse too


Fruit ripple

Code	Product	
I10	Blackcherry	2 x 3.5 kg
I11	Strawberry	2 x 3.5 kg
I12	Blackcherry extra	2 x 3.5 kg
I18	Passion fruit	2 x 3.5 kg
I53	Wildberries	2 x 3.5 kg
I54	Caramelized figs	2 x 3.5 kg
I56	Raspberry	2 x 3.5 kg
I24	Billberry	2 x 3 kg
I98	Mango	2 x 3.5 kg


Classic ripple

Code	Product	
I01	Waferciok	2 x 3 kg
I02	Cereals & chocolate	2 x 2.5 kg
I03	Profiterole	2 x 3 kg
I15	Whisky	2 x 3.5 kg
I19	Salted caramel	2 x 3.5 kg
I20	Choco crush	2 x 3 kg
I21	White Choco crush	2 x 3 kg
I22	Chococrok	2 x 3 kg
I25	Choco-coconut	2 x 3 kg
I26	Toffee	6 x 1.3 kg
I30	Farcidue	1 x 13 kg
I36	Bignolosa	2 x 2.5 kg
I47	Nocciolflakes	2 x 3 kg
I51	Black & black	2 x 3 kg
I52	Chocobiscuit	2 x 3 kg
I55	Nocciolata	2 x 3 kg
I57	Cassata	2 x 3.5 kg
I58	Lemon biscuit	2 x 3 kg
I59	Coffee	2 x 3.5 kg
I61	Caramel	2 x 3 kg
I90	Pink chocolate	2 x 3 kg
I91	Super Peanut	2 x 3 kg
I92	Vamolà	2 x 5 kg
I93	White Vamolà	2 x 5 kg
I94	Pistachio	2 x 3 kg
I95	Dark Vamolà	2 x 5 kg
I96	Ginger	2 x 3.5 kg
I97	Vamolà pistachio	2 x 5 kg
I99	Pistachio & grains	2 x 3 kg

Coloured chocolate coating

Code	Product	
T02	Orange chocolate coating - orange flavoured	1 x 5 kg
T01	White chocolate coating - vanilla flavoured	1 x 5 kg
E12	Dark chocolate coating - stracciatella	2 x 3 kg
T04	Yellow chocolate coating - lemon flavoured	1 x 5 kg
T06	Milk chocolate coating	1 x 5 kg
T03	Pink chocolate coating - strawberry flavoured	1 x 5 kg
T05	Green chocolate coating - pistachio flavoured	1 x 5 kg

Nuts

Code	Product	
R03	Peanut grains	6 x 2 kg
R04	Caramelized almond grains	4 x 3 kg
R01	Hazelnut grains	6 x 2 kg
R10	Pistachio grains	6 x 2 kg
R11	Nougat grains	5 x 1 kg
R08	Orange flavoured croccante grains	4 x 3 kg
R02	Whole hazelnuts	6 x 2 kg
R20	Croccante grains	4 x 3 kg
R21	Sugar coated hazelnut grains	4 x 3 kg

Decongel glazes

Code	Product	
W12	Neutral	1 x 6 kg
W26	Chocolate	1 x 6 kg
W13	Strawberry	1 x 6 kg
W22	Caramel	1 x 6 kg
W25	Lemon	1 x 6 kg

Cone mixes

Code	Product	 		
S01	Cone mix	1 kg + 0,8	C	12 x 1 Kg
S02	Cone mix - yellow	1 kg + 0,8	C	12 x 1 Kg
S03	Cone mix - pink	1 kg + 0,8	C	12 x 1 Kg
S04	Cone mix - blue	1 kg + 0,8	C	12 x 1 Kg


Topping

Code	Product	
I38	Alkermes	6 x 1 kg
I09	Blackcherry	6 x 1 kg
I13	Coffee	6 x 1 kg
I14	Caramel	6 x 1 kg
I06	Chocolate	6 x 1 kg
I07	Strawberry	6 x 1 kg
I27	Mixed berries	6 x 1 kg
I08	Kiwi	6 x 1 kg
I16	Raspberry	6 x 1 kg
I32	Mango	6 x 1 kg
I17	Mint	6 x 1 kg
I37	Honey	6 x 1 kg
I04	Dulce de leche	6 x 1 kg
I28	Hazelnut	6 x 1 kg
I35	Vanilla	6 x 1 kg
I05	Zabaione	6 x 1 kg

Various

Code	Product	
N01/C	Whole blackcherries in syrup	4 x 5.6kg
W02	Chocolate biscuit grains	15 x 0.8 kg
W04	Cuky grains	15 x 0.8 kg
W06	Tiny meringues	12 x 0.35 kg
W03	Multicoloured chocolate peas	9 x 1.5 kg
W05	Multicoloured tiny stars	9 x 1 kg
W01	Kit decoration	6.2 kg

Slush

The image shows two glasses filled with a vibrant red slush. The slush has a coarse, crystalline texture. A fresh green mint leaf is placed on top of the slush in the foreground glass. The glasses are set on a rustic wooden surface. The background is softly blurred, showing more of the wooden surface and another glass of slush.

In many delicious and coloured flavours, these easy-to-use powders just have to be dissolved in water and in few minutes the liquid mix is ready for the slush-machine.

Granygel

Code	Product		
L19	Ace	1,5 kg + 3,5/4	12 x 1,25 kg
L20	Orange	1,5 kg + 3,5/4	12 x 1,5 kg
L21	Coffee	1,5 kg + 3,5/4	12 x 1,5 kg
L22	Strawberry	1,5 kg + 3,5/4	16 x 1,2 kg
L23	Lemon	1,5 kg + 3,5/4	12 x 1,5 kg
L24	Limoncello	1,5 kg + 3,5/4	12 x 1,5 kg
L25	Green Apple	1,5 kg + 3,5/4	12 x 1,5 kg
L26	Melon	1,5 kg + 3,5/4	12 x 1,5 kg
L27	Mint	1,5 kg + 3,5/4	12 x 1,5 kg
L28	Peach	1,5 kg + 3,5/4	12 x 1,5 kg

Granygel / CD

Code	Product		
L17	Orange	150 gr + 750 sugar+ 5 lt water	14 x 1 kg
L10	Cappuccino	150 gr + 750 sugar+ 5 lt water	14 x 1 kg
L11	Cherry	150 gr + 750 sugar+ 5 lt water	14 x 1 kg
L12	Strawberry	150 gr + 750 sugar+ 5 lt water	14 x 1 kg
L13	Lemon	150 gr + 750 sugar+ 5 lt water	14 x 1 kg
L14	Green apple	150 gr + 750 sugar+ 5 lt water	14 x 1 kg
L15	Mint	150 gr + 750 sugar+ 5 lt water	14 x 1 kg
L16	Peach	150 gr + 750 sugar+ 5 lt water	14 x 1 kg

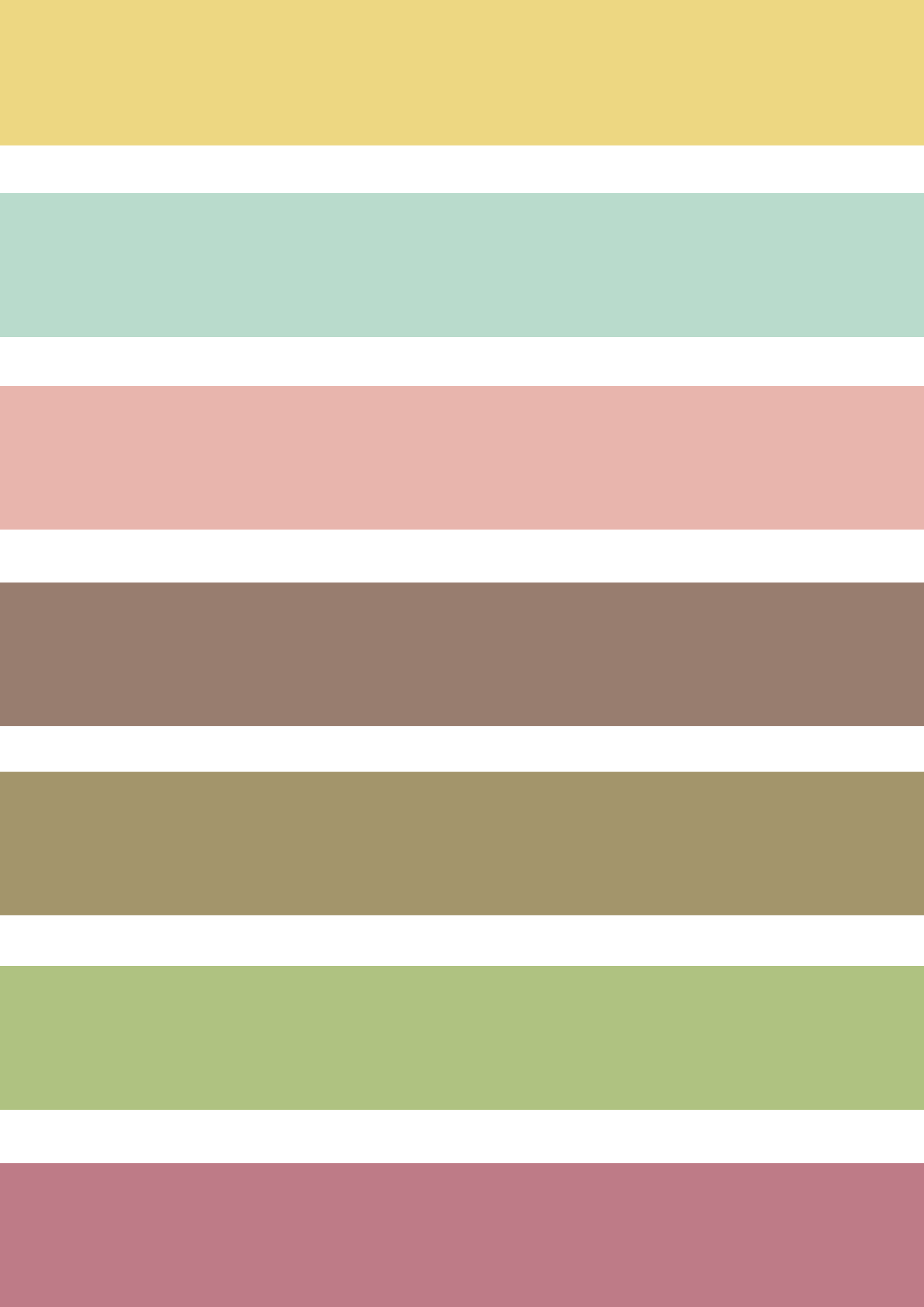
Granycrem

Code	Product		
L18	Coffee Cream	1,1 kg + 3	12 x 1,1 kg



40th

1984-2024





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