





Ice cream bases that guarantee optimal results and high stability whilst on display.



MIABASE

MIACREMA NEUTRO C Neutral concentrated mix for hot process making. The ideal 10 x Bags 1 kg choice for those who want to create their own cream based Flavour Free Gluten Free gelato bespoke recipes. **MIACREMA 50C** Base for hot process making, created for those who want to express their skills and demonstrate their experience. 10 x Bags 1 kg The structure obtained is stable, with soft and pleasant Flavour Free Gluten Free flavours that allow it to be combined with a wide variety of ingredients. MIACREMA 50 F/C Base for hot or cold process making for those who want 10 x Bags 1 kg to express their skills and give way to their creative instinct resulting in an ice cream with an optimal Cold/Warm Free from hidrogenated fats Gluten Free structure and soft a milky profile. **MIACREMA 100C** Base for hot process making, specially to obtain a 5 x Bags 2 kg creamy gelato. Ideal to get a perfect consistency with a Free from hidrogenated fats Warm Gluten Free delicate dairy flavour. **MIACREMA 100F** Base for cold process making to achieve a well-5 x Bags 2 kg balanced gelato. Ideal for obtaining a gelato with an Flavour Free Gluten Free optimal structure with a light milky flavour. MIACREMA 500F/C Easy to use base for hot or cold process making. Its 2 x Bags 5 kg cream content makes it suitable for obtaining a creamy Cold/Warm Free from hidrogenated fats Flavour Free Gluten Free texture, with a clean and impeccable flavour in the tray. **MIAFRUTTA 50F** Base for cold process making, specially created for the 10 x Bags 1 kg production of fruit gelatos. Provides a firm and stable Free from Gluten Free Dairy Free structure that enhances the fresh and fruity flavours. hidrogenated fats MIOQUICK CIOCCO CONTAINS REAL CHOCOLATE Ready-to-use mix with real chocolate to create an 4 x Bags 1,6 kg intense chocolate gelato. Quick and easy to prepare to Flavour Free Dairy Free Gluten Free obtain a creamy and consistent gelato. Vegan friendly. **MIOSOFT LATTE** An ideal base for making a milk based soft ice cream. 10 x Bags 1 kg Quick and easy to make, for a light, smooth and creamy Gluten Free texture. **MIOSOFT YOGOURT**

An ideal base for a yogurt soft ice cream. Quick and easy to make, for a smooth, creamy texture and intense yoghurt flavour.

8 x Bags 1,25 kg









Selection of ripples specially designed to add flavour, creaminess, colour and different textures to your creations.



VARIEGATO





CIOCCO

Typical rich dark chocolate flavour.









CIOCCO BIANCO

Characteristic white chocolate flavour with an intense milky profile.

Buket 3,5 kg







NOCCIOLA

Perfect combination of cocoa and roasted Italian hazelnut.

Buket 3,5 kg







NOCCIOLA BIANCA

Excellent balance between milky notes and roasted Italian hazelnut.

Buket 3,5 kg







PISTACCHIO

Intense flavour and characteristic color, from the finest pistachios.

Buket 3,5 kg







CARAMELLO SALATO

Characteristic caramel taste with a hint of salt, attractive shiny golden colour.

Buket 3,5 kg





VARIEGATO CHUNKY





BUENISSIMO

Combination of milky and cocoa flavours with an intense background of hazelnut and small pieces of crunchy wafer.

Buket 3,5 kg







BUENISSIMO BIANCO

Remarkable white chocolate taste with roasted hazelnut and small cubes of crunchy wafer.

Buket 3,5 kg







BONBON CROCCANTE

Intense notes of cocoa and roasted hazelnut with a selection of caramelised chopped hazelnuts and crunchy wafer pieces.

☐ Buket 3,5 kg





CHIPS COOKIES

Dark chocolate flavoured cream with chunks of chocolate chip cookies.

☐ Buket 3,5 kg





BISCOTTO NERO

Excellent extra dark chocolate taste with original cocoa cookie pieces.

□ Buket 3,5 kg





COCCOTELLO

Perfect combination of white chocolate flavour containing coconut, crispy wafer cubes and shredded coconut.

Buket 3,5 kg





SPECULOOS

Authentic Speculoos flavour, with crunchy pieces of traditional Belgian biscuit.

Buket 3,5 kg



VARIEGATO FRUTTI





AMARENA

Great selection of the well-known Italian cherry, giving an intense flavour and distinct elegant appearance.

☐ Buket 3,5 kg









FRUTTO DELLA PASSIONE

A burst of colour and unique taste of the tropics.

Buket 3,5 kg



Gluten Free





FRUTTI DI BOSCO

A selection of the best variety of red fruits.

Buket 3,5 kg









FRAGOLINA

Traditional and exceptional touch of natural strawberry.

Buket 3,5 kg



Gluten Free







MANGO

Excellent tropical mango flavour, sweet and fruity, with a delicate sour touch.

Buket 3,5 kg



Gluten Free





Concentrated pastes that add colour and flavour to your gelatos, bringing personality to your creations.

PASTA AROMATIZANTE FLAVOURING PASTES





PASTA DI NOCCIOLE 100% Italian hazelnut paste.

Buket 3,5 kg









PASTA DI PISTACCHIO 100% Pistachio paste.

Buket 3,5 kg











Wide variety of sauces created for multiple applications offering a unique touch of colour and flavour to your desserts, yoghurts, crepes, ice creams, waffles and much more.

SALSA DIP TOPPING SAUCES





CIOCCOLATO BITTER

Dark chocolate flavoured sauce.

Buket 3,5 kg







CIOCCOLATO BIANCO

White chocolate flavoured sauce.

8 x Bottles 1,1 kg Buket 3,5 kg







CIOCCOLATO AL LATTE

Milk chocolate flavoured sauce.

Buket 3,5 kg







NOCCIOLA

Cocoa and hazelnut sauce.

8 x Bottles 1,1 kg Buket 3,5 kg



Anti-drip Bottle





NOCCIOLA BIANCA

White chocolate flavoured and hazelnut sauce.









Pistachio sauce.





Anti-drip Bottle





PISTACCHIO



Thermo-sealed Bucket



Gluten Free



SPECULOOS

Authentic traditional Belgian biscuit sauce.









CARAMELLO

Caramel toffee sauce.

8 x Bottles 1,1 kg









COOKIES & CREAM

Milk chocolate flavoured sauce with small cocoa biscuit pieces. Buket 3,5 kg







DULCE DE LECHE

Dulce de Leche sauce.

8 x Bottles 1,1 kg



Gluten Free



CACAO

Cocoa sauce.

8 x Bottles 1,1 kg



Gluten Free





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