



GELATO WITH A MOUSTACHE
NEW PRODUCTS 2024





MASTERS ARE BORN OF PASSION

There is just one must-have ingredient in our workshops, which is a passion for everything we do. A passion that has inspired the skilful work and dedication of Pernigotti's Maestri Gelatieri Italiani since 1860 and that has always enabled us to create innovative, high-quality recipes to enhance and customise your shop window.

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GLUTEN FREE



PALM OIL FREE



MILK AND DAIRY PRODUCTS



WITHOUT ADDED MILK DERIVATIVES



VEGAN

SPECIALITIES FROM PIEDMONT

The Piedmont region has a remarkable history, which is also our history. It was precisely in this wonderful region that our talent grew and evolved along with the experience gained throughout the years. We were not only born here, but it is also where our exciting journey began: an adventure which, over time, has led to the creation of unique and exquisite gelato flavours.

As a tribute to this beautiful land, we decided to create “**Specialities from Piedmont**”, a series of unique recipes that celebrate the most distinctive aromas, traditions and flavours of this region.

Try our new products: **Krumiri-Bistefani Kit**,
Nougatine Ripple and **Bonet Kit**.



KRUMIRI-BISTEFANI KIT

Krumiri, the famous moustache-shaped biscuits that have become a staple of Piedmontese confectionery, are now the stars of the new **Krumiri-Bistefani Kit**. The unique rounded shape of these simple and elegant biscuits was inspired by the signature handlebar moustache of King Victor Emmanuel II, making them instantly recognisable. The collaboration between Bistefani and Maestri Gelatieri Italiani led to the creation of a flavour that combines fragrant goodness, enveloping sweetness and irresistible crunchiness with the distinctive moustache shape of these biscuits: carefully selected, high-quality ingredients, a symbol of Italian excellence. A taste experience that will have your customers licking their whiskers in delight.



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ITEM AND PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
KRUMIRI-BISTEFANI KIT 12108412	<p>Krumiri Ripple: a spread with a shortcrust pastry and butter flavour, made with 20% Krumiri Bistefani biscuit crumbs.</p> <p>Krumiri Biscuits: Italian whole biscuits, with a delicate taste and crumbly texture, a symbol of Bistefani.</p>	<p>Krumiri Ripple: For gelato: 90 g of product + 1 kg of white base</p> <p>For rippling: to taste</p> <p>Krumiri Biscuits: decorate to taste</p>	<p>Krumiri Ripple: 2 x 5.5 kg buckets</p> <p>Krumiri Biscuits 3 x 290 g bags = 11.87 kg</p>	 

NOUGATINE RIPPLE

The ripple inspired by the most popular egg-shaped chocolate from Piedmont is a combination of the strong flavour of *dark chocolate* with an irresistible heart of *roasted, chopped and caramelised hazelnuts*.



ITEM AND PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
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NOUGATINE RIPPLE 12098740	A creamy and crunchy ripple with a dark chocolate flavour, enriched with 30% delicious hazelnut brittle.	Ripple to taste as desired	2 x 3 kg buckets	
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BONET KIT

Inspired by authentic tradition, the **Bonet Kit**, a creation derived from one of Piedmont's most well-known creamy desserts. The intensity of the finest, *rum*-flavoured *cocoa*, is combined with delicious crunchy *amaretti* biscuits and an intense *caramel* sauce.



ITEM AND PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
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BONET KIT 12108410	Bonet Ripple: Exquisite cocoa ripple, even more tasteful thanks to subtle boozy notes of rum and the addition of crunchy amaretti biscuits. Caramel topping: delicious caramel sauce	Bonet Ripple: 150 g of product + 1 kg of white base Caramel topping: depending on use and preferences	Bonet Ripple: 1 x 5.7 kg bucket Caramel topping: 1 x 1 kg bottle = 6.7 kg	 
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THE GELATO MAKER'S CHOCOLATE

Experimenting, renewing and inventing: these are the ingredients at the heart of our endless passion for the world of **"Chocolate"**, an undying love that motivated us to create two all-new and unprecedented stracciatelle. Give each of your offerings a special twist with the new Stracciatelle: you can use them to decorate your gelato, add them as a delicious finishing touch in the tip of the cone or simply serve them as exquisite flakes to your customers.



Check out the Stracciatelle product line with inclusions:
Dark Salted Crystals, Pistachio Salted Crystals and Renaissance.



DARK STRACCIATELLA WITH MINT CRYSTALS

The strong taste of *dark chocolate* paired with the freshness of *mint* offers a burst of flavour that appeals to the senses and delivers an indulging moment of intense pleasure. The *mint crystals* gently melt in the mouth, providing a refreshing sensation that goes beautifully with the rich and intense taste of *chocolate*.

WHITE STRACCIATELLA WITH COCONUT AND MANGO

A pure blend of freshness and a summery taste. The refined sweet taste of *white chocolate* perfectly blends with the crunchy texture of *coconut* and the tropical fragrance of *mango*, resulting in a delightful balance of exotic flavours.

ITEM AND PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
DARK STRACCIATELLA WITH MINT CRYSTALS 12093230	Stracciatella with a strong dark chocolate flavour, enriched by the addition of mint crystals.	Depending on uses and preferences	2 x 2.7 kg buckets	 

ITEM AND PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
WHITE STRACCIATELLA WITH COCONUT AND MANGO 12093232	White stracciatella with inclusions of roasted coconut and freeze-dried mango, perfectly suited for exotic flavour combinations.	Depending on uses and preferences	2 x 2.7 kg buckets	 



THE WRONG GIANDUJAS

Gianduja is the finest example of Piedmont's chocolate-making tradition and is so much more than just a premium chocolate: it is the true symbol of Piedmont. We decided to give this history a new twist in our new product line "**The Wrong Giandujas**".

Let your customers explore a new dimension of taste with gianduja, where for the first time, in addition to hazelnuts, other nuts are combined with cocoa in our new recipes. Sometimes even a simple "mistake" can lead to a masterpiece.


Bring the timeless taste of our
traditional Gianduja Pastes to your gelato shop.

PISTACHIO GIANDUJA PASTE

The exquisite sophistication of our *gianduja* meets the sweet delight of *pistachio*, a successful combination that is turned into a recipe with an unforgettable flavour. Optimally balanced ingredients ensure a unique taste.



ITEM AND PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
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PISTACHIO GIANDUJA PASTE 12092311	Pistachio-flavoured gianduja paste: with 50% quality pistachios and our own cocoa, with the addition of a pinch of salt.	100 - 200 g of product + 1 kg of white base	2 x 3 kg buckets	
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PEANUT GIANDUJA PASTE

A new product that combines our renowned *gianduja* with *peanut paste* to create an irresistible mix: creamy *peanuts* and sweet *cocoa* and *hazelnut* come together to produce a harmoniously balanced flavour that is both sweet and savoury.



ITEM AND PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
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PEANUT GIANDUJA PASTE 12092291	A peanut gianduja-flavoured paste that will remind your customers of the famous and most delicious bars ever made in history.	100 - 200 g of product + 1 kg of white base	2 x 3 kg buckets	
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SHREDDDED PESTOS



A new masterpiece is born from the combination of authentic tradition and ancient craftsmanship: the “**Shredded Pestos**”.

These new recipes successfully combine pure, top-quality ingredients with more rustic processing. The raw quality of the new Stracciate is ensured as they retain their distinctive properties, captivating customers with their amazing taste.





SALTED ROASTED HAZELNUT STRACCIATA

Our delectable *hazelnuts* offer a whole new pleasurable experience, taking the form of a deeply roasted, coarse-grained paste. It is perfect used either as paste or as ripple, to further enhance the flavour of gelato.

ITEM AND PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
SALTED ROASTED HAZELNUT STRACCIATA 12092694	Deeply roasted raw hazelnut pesto with sea salt.	70 - 100 g of product + 1 kg of white base	2 x 3 kg buckets	 

SALTED ROASTED PISTACHIO STRACCIATA

A deeply roasted *pistachio* paste with a coarse-grained texture. It is perfect used either as paste or as ripple, to further enhance the flavour of gelato.

ITEM AND PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
SALTED ROASTED PISTACHIO STRACCIATA 12092693	Raw pistachio pesto, with sea salt and chlorophyll, and no added flavourings.	70 - 100 g of product + 1 kg of white base	2 x 3 kg buckets	 

MORETTINE

Spreads with an irresistible taste.
The product line that revolutionised traditional rippling and the taste standards of artisanal gelato, offering outstanding practicality and versatility. They can be used for rippling gelato, to create the well-known “cremini” chocolates or to make gelato richer and creamier. In addition, their unique texture and deliciousness make them equally enjoyable on their own.

Discover our precious “pepita”:
Morettina Pepita and **Morettina Pepita Bianca**.



MORETTINA PEPITA D'ORO

An irresistible cream with plenty of *whole hazelnuts* combines a smooth and crunchy texture in a single bite, in which artisan gelato and a creamy spread come together. An overwhelming experience that gives a complete new meaning to taste. Pepita D'oro is the ultimate pleasure for the palate and the eye, a real gem that can be savoured at any time.



ITEM AND PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
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MORETTINA
PEPITA D'ORO
12093067

A milk chocolate and caramel-flavoured spread with 20% whole roasted hazelnuts and hot additions, which give it an extra crunchy texture and a gold colour.

Ripple to taste as desired

2 x 5.5 kg
buckets



MORETTINA SNACK

The taste of our finest *gianduja* with *hazelnuts* and *cocoa* goes perfectly with the crunchy texture of our *mini breadsticks*, producing a tempting sweet and slightly savoury contrast that no one will be able to resist. An ideal taste for a delicious and enjoyable break.



ITEM AND PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
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MORETTINA
SNACK
12093060

A spreadable gianduja cream enriched with gluten-free mini breadsticks that provide an irresistible creamy and crunchy texture.

Ripple to taste as desired

2 x 5 kg
buckets



A top-down view of various gelato ingredients arranged on a dark, textured surface. In the top left, a glass jar of yellow gelato with a metal whisk is partially visible. To its right, a small metal bowl contains several whole brown eggs. Further right, a small pile of cashews is scattered, and a larger metal bowl in the top right corner is filled with more cashews. In the center, a cracked egg shows its bright yellow yolk. Below the egg, a small pile of white, shredded coconut is scattered. To the right of the coconut, several pieces of dark chocolate are broken into smaller chunks. In the bottom left, a coconut is cut open, revealing its white flesh. To the right of the chocolate, a small bowl is filled with finely chopped green pistachios. In the bottom right corner, a small pile of pistachios is scattered. The entire scene is set against a dark, textured background, creating a rich and appetizing visual.



THE RIPPLES

The ultimate manifestation of our love for the most mouth-watering gelato comes in the form of our most exquisite ripples, included in our “**The Ripples**” product line, by Pernigotti Maestri Gelatieri Italiani.



ZABAIONE IMPERATORE RIPPLE




A delight that is set to make history. Inspired by Roman tradition, we created Zabaione Imperatore. A gelato with a regal flavour, created by combining the strong taste of *Marsala* wine with the goodness of egg yolk. A scrumptious sweet cream with a strong and enveloping taste and a velvety smooth texture.

ITEM AND PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
ZABAIONE IMPERATORE RIPPLE 12093400	A rich and distinctive taste, enriched by boozy notes due to the high content of Marsala wine and egg yolk. Its creamy texture is in keeping with tradition, ensuring a truly delightful experience.	Ripple to taste during extraction	2 x 3.5 kg buckets	 



PEANUT AMORE RIPPLE

The slightly sweet, toasted and buttery taste of *cashew nuts* meets the sweetness of *honey* and delicious *caramel*, resulting in a unique flavour. The usual pairing of creaminess and crunchiness is achieved with this *cone wafer* and roasted, salted *chopped cashew nuts*.



ITEM AND PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
PEANUT AMORE RIPPLE 12092028	A smooth honey and caramel cream, topped with a crispy cone wafer and salted, roasted cashew nuts. Delicious and sophisticated, it is sure to impress with its sweet yet slightly savoury notes.	As ripple: ripple to taste during extraction As a flavouring: 80 - 100 g of product + 1 kg of white base	2 x 5 kg buckets	  

PISTACHIO RUSTIC NOUGAT RIPPLE

Impossible not to fall in love with so much goodness. One of Italy's traditional confectionery products is now the star of a creamy and crunchy *pistachio*-flavoured ripple enriched with our *Rustic Nougat brittle*. For a pleasure worth twice as much.



ITEM AND PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
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PISTACHIO RUSTIC NOUGAT RIPPLE 12092013	A new, creamy ripple with 20% pistachio and Rustic Nougat brittle, with added almonds, hazelnuts and honey. Crunchy, unique and unbelievably delicious.	Depending on uses and preferences	2 x 5 kg buckets	 
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COCCOBELLO RIPPLE

This new product captures the fresh taste of *coconut* combined with a dense *milk chocolate*-flavoured ripple, which reminds us of summer flavours with its slightly exotic note.



ITEM AND PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
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COCCOBELLO RIPPLE 12098750	A ripple that combines the taste of milk chocolate with refreshing coconut shavings, a creamy and velvety smooth texture, with coconut bits that melt beautifully in the mouth.	As a flavouring: 80-100 g + 1 kg of white base As ripple: to taste	2 x 3 kg buckets	 
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AROMAS OF ITALY

Savouring rhymes with travelling in our minds; we always strive to push ourselves further by researching the traditional flavours of our land. This ambition of ours brought us to Sardinia, a region where deliciousness and quality meet.

And these characteristics are exactly why we decided to expand our “**Aromas of Italy**” product line.

Enjoy indulging in the aromas and excellent products of Italy with the **Profumo di Sicilia Kit** and the **Profumo Costiera Amalfitana Kit**.



PROFUMO DI SARDEGNA KIT

Myrtle, with its piercing, fragrant taste, *mixed sheep's milk ricotta*, with its strong flavour, and sweet *honey* are the main ingredients of the new **Profumo di Sardegna kit**. A journey through pleasure to rediscover the flavours and fragrances of authentic Sardinian tradition.

ITEM AND PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
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PROFUMO DI SARDEGNA KIT
12108411

Profumo di Sardegna Ricotta Base:
Flavouring powder with ricotta made from cow's and sheep's milk.
Profumo di Sardegna Honey Morettina:
A one-of-a-kind honey spread.
Profumo di Sardegna Crumble Topping:
Myrtle-flavoured biscuit crumble, deep purple in colour.

Profumo di Sardegna Ricotta Base:
50 g of product
+ 1 kg of white base
Profumo di Sardegna Honey Morettina:
100 g/kg
Profumo di Sardegna Crumble Topping:
decorate to taste

Profumo di Sardegna Ricotta Base:
2 x 1.5 kg bags
Profumo di Sardegna Honey Morettina:
1 x 6 kg buckets
Profumo di Sardegna Crumble Topping:
2 x 2.5 kg bags
= 14 kg





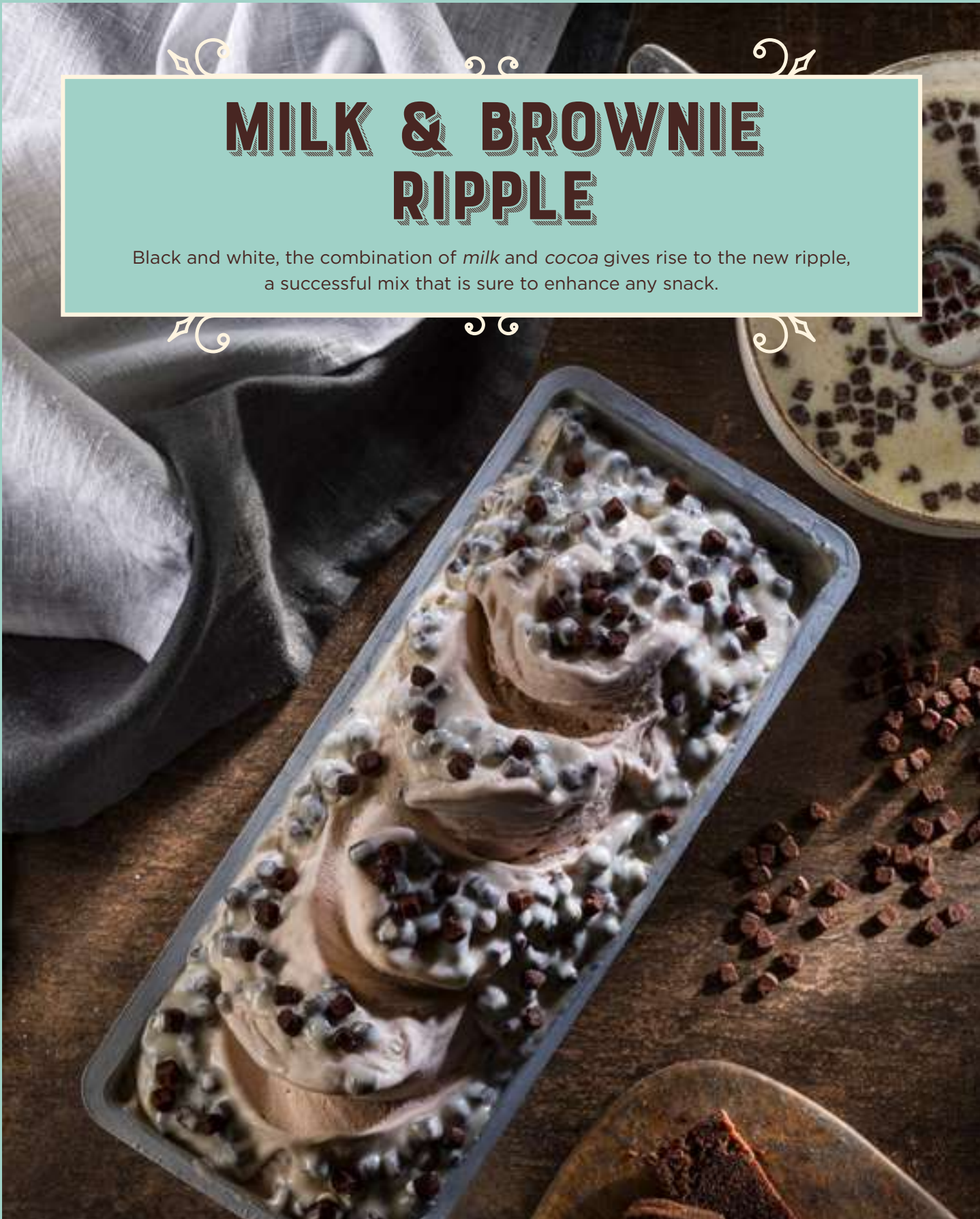
KIDS




Once again this year, our Maestri Gelatieri decided to let their imagination run wild and create a new flavour dedicated to the “**Kids**” product line. And in order to do this, they have come up with a new ripple: an outstanding recipe that will catch the eye in gelato shops.

The scrumptious **Frizzy Pannafragola Kit** and **Banano Kit** will appeal to every child’s palate.

MILK & BROWNIE RIPPLE

Black and white, the combination of *milk* and *cocoa* gives rise to the new ripple, a successful mix that is sure to enhance any snack.



ITEM AND PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
MILK & BROWNIE RIPPLE 12098751	Cream-flavoured ripple enriched with many tasty chocolate brownies.	For rippling: as it is For gelato: 100 g of product + 1 kg white base or for richer gelato 1 kg of product + 1 l of boiling hot whole milk	2 x 5 kg buckets	  

GELAGEL

A product line that offers perfectly balanced, top-quality artisan gelato purées. These purées are obtained through a state-of-the-art processing method that preserves the freshness and retains all the properties of fruit. This product line offers nine extremely versatile flavours that can be used as Sicilian-style granitas, ice lollies and smoothies. It can also be used in confectionery to amaze customers, as it is an excellent ingredient for semifreddo and glazes.




A high proportion of fruit, to bring the authentic pleasure of fruity gelato to all gelato shops.

Gelagel Frutta, to discover the natural pleasure of fruit.

Don't forget to check out our classic and trendy flavours: **Tropical Passion, Peach Melba, Melannurca Campana IGP, Coconut, Prickly Pear, Strawberry, Lime, Mango and Pear.**

RED FRUITS GELAGEL

With an added burst of sweet freshness, the new **Gelagel** is a sensational *mix of cherries, strawberries, raspberries and pomegranate*.

ITEM AND PRODUCT CODE	DESCRIPTION	QUANTITY	PACKAGING	CHARACTERISTICS
RED FRUITS GELAGEL 12091209	A high proportion of red fruits: cherry pulp, strawberry and raspberry purée, and pomegranate juice. A deep, eye-catching red hue for a delectable combination of strong, fresh tastes with a slightly acidic note. Fragrant and creamy: truly unique.	1.65 kg of product + 2.1 l of water	6 x 1.65 kg buckets	  



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