

**FABBRI**  
1905

PRODUCTS  
FOR GELATO  
AND PASTRY





PRODUCT  
FOR GELATO



PRODUCT  
FOR PASTRY



**NEW**

Delipaste Classic

## CLASSIC AND SPECIAL PASTES

Ideal for preparing high quality pastry specialities such as cakes, 'semifreddos', ganache and praline, as well as excellent cream-flavoured gelato.

**RANGE AND PACKAGING:** Chocolate, Gianduia (1.2kg tin); Almond, 'Amaretto', Azzurrokrem, 'Biscotti Cookies', Cappuccino, Caramel, Crostata, Liquorice, Malaga, 'Malaga Marsala', 'Malaga Rhum', Marron Glacé, Mint, Moka, 'Nata', 'Panna Cotta', Pantelleria, Rumba, 'Tiramisù', Vanilla, Vanilla Export, Vanilla France, Vanilla Super with vanilla pods, White Mint, 'Zabaione Marsala', 'Zabaione Porto', Zuppa Inglese (approx 1.5kg tin); 'Babà', Caramel, 'Cassata Siciliana', Chocolate, Classic Nougat, Croccantino, Croccantella, 'Gianduia Torino', 'Gianduia Torino' with Hazelnut, 'Hazelnut & cocoa', 'Leche Merengada', 'Lello', Mandorlata, Moka, Nocciolato Bianco, Peanuts, Roasted Almond, Stracciatella, Tiramisù, Vanilla, Vanilla super, Walnut, White Chocolate, White Stracciatella (approx. 4kg bucket).

**SUGGESTED DOSAGE:** For gelato: 50-120g per litre of mix according to the indications on the label of each flavour. For 'semifreddos': 50-120g per kg of mass according to the flavour being used.



Delipaste

## HAZELNUT PASTES AND PISTACHIO PASTE

Ideal for preparing delicious pastry specialities such as cakes, 'semifreddos', ganache and praline with hazelnut as well as excellent gelato.

**RANGE AND PACKAGING:** Hazelnut Cremosa, Pistachio Fine/F, Pure Pistachio (approx. 1kg tin); Pistachio Ground (1.5kg tin); Ground Hazelnut Cremosa Export, Hazelnut Cremosa Export, Hazelnut Pralì, Pistachio Fine, Pistachio Fine/F Pistachio Fine S/U, Pure Pistachio, Pure Pistachio B.O. (approx. 4kg bucket).

**SUGGESTED DOSAGE:**  
For gelato: 50-120g per litre of mix.  
For 'semifreddos': 50-120g per kg of mix.



Delipaste Fruit

## FRUIT PASTES

Ideal for preparing pastry specialities such as cakes, 'semifreddos', ganache and praline and of course for producing excellent fruit-flavoured gelato. Unrivalled for their natural, fresh fruit flavours, they meet hygiene requirements by guaranteeing optimal results both in quantity and in quality. They can be used with or without fresh or frozen fruit.

**RANGE AND PACKAGING:** Amarena, Apricot, Banana, Blackberry, Blueberry, Coconut, Green Apple, Kiwi, Mandarin, Mango, Melon, Orange, Passion Fruit, Pineapple, Raspberry, Strawberry, Wild Fruits, Yellow Peach (1.5kg tin); Raspberry, Strawberry (approx. 4kg bucket).

**SUGGESTED DOSAGE:**  
For gelato: only with Delipaste Frutta: 100g of product per litre of mix.  
With fresh fruit: 50g of product per litre of mix (400g fresh fruit).



## BASES FOR CREAM-FLAVOURED GELATO

Powdered products for preparing mix base for cream-flavoured gelato. They guarantee creamy gelato, good preservation in the tub and excellent structure.

**RANGE AND PACKAGING:** Neutralfive Cream, Neutro 10 Cream, Nevefull (1kg bag); Ricotta Base (1.5kg bag); Neutro SP, Nevemax, Nevepann 100 Mix Superpanna CF, Nevepann 150 Mix (2kg bag); Euromix 100, Euromix 100 FDL, Fantastica, Nevepann 30 Chantilly, Nevepann 50 C, Nevepann 50 CF, Nevepann 50F, Nevepann Baviera 50, Nevepann 100 Mix Yellow Vanilla, Nevepann 250, Supermix, Superpanna Più, Superpanna CF (2.5kg bag).

**SUGGESTED DOSAGE (per litre of milk):** Neutro SP, Neutralfive Cream: 5gr; Neutro 10 Cream: 10gr; Nevepann 30 Chantilly: 30gr; Nevepann 50 C, Nevepann 50 CF, Nevepann 50 F, Nevepann Baviera, Superpanna Più, Superpanna CF: 50gr; Nevepann 100 Mix Superpanna CF, Euromix, Euromix FDL: 100gr; Nevemax: 125gr; Nevepann 150 Mix: 150gr; Fantastica: 225gr; Nevepann 250: 250gr; Nevefull: 400gr; Supermix: 500gr (per litre of water); Ricotta: 500gr.

## BASES IN PASTE

Bases in paste, easy to use, both in cold and warm process. NEUTROGEL: neutre taste. TUTTOGEL PASTOCEL: milk cream taste. VANILLA PASTOCEL: vanilla taste.

**RANGE AND PACKAGING:** NeutroGel, Tuttogel Pastocel, Vanilla Pastocel (1.350kg tin).

**SUGGESTED DOSAGE:** 80/100g per litre of milk.

## READY TO USE BASES

CREMOLPANN: for gelato classic flavours. NEUTRAL: for fruit gelato and sorbets.

**RANGE AND PACKAGING:** Cremolpann, Neutral (1.500kg tin).

**SUGGESTED DOSAGE:** 1 part of product + 2 parts of water or milk.

## PRODUCTS FOR CHOCOLATE ICE-CREAM



The best quality of cocoa to prepare chocolate ice-creams and high quality pastry specialities.

**RANGE AND PACKAGING:** Gran Cioccolato, Gran Fondente (2.5kg bag); Cacao Bollo Oro (1kg bag), Cacao Bollo Verde (5kg bag).



## BASES FOR FRUIT-FLAVOURED GELATO

Powdered products for preparing mix base for fruit-flavoured gelato. They guarantee gelato that stores well in the tub with excellent structure.

**RANGE AND PACKAGING:** Nevefrutta (2.5kg bag); Neutralfive Fruit, Neutro 10 Fruit, Nevepann 50 for fruit, Nevepann 100 for fruit (without vegetable fat) (1kg bag).

**SUGGESTED DOSAGE (per litre of water):** Neutralfive fruit: 5gr; Neutro 10 Fruit: 10gr; Nevefrutta, Nevepann 50 Fruit: 50gr; Nevepann 100 Fruit: 100gr.

## FLAVOURED BASES

**RANGE AND PACKAGING:** Lemon/L, Orange/L (1kg bag).

**SUGGESTED DOSAGE:** 50gr per litre of water.



## IMPROVERS AND EMULSIFIERS

IMPROVER: powdered product rich in solid and noble ingredients to improve the texture of gelato.  
FABBRISOFF: emulsifier ideal for gelato and pastry preparations.

**RANGE AND PACKAGING:** Fabbrisoff (5kg bucket); Improver (integratore) (2,500kg bag).

**SUGGESTED DOSAGE:** Improver: 10-50g per litre of mix.  
Fabbrisoff for gelato: 3-5g per litre of mix.  
Fabbrisoff for pastry: 10-15g per litre of mix.

Simple



## COMPLETE PRODUCTS FOR FRUIT GELATO AND DESSERTS

Perfectly balanced mixtures of fruit concentrates with stabilisers, emulsifiers and sugars. Perfect for the quick and simple preparation of delicious gelato, 'semifreddos' and fruit mousses. They are also ideal for soaks for pastry making and fruit pastries. Simple range includes ready-to-use products in paste and in powder.

### RANGE AND PACKAGING:

**Simple paste:** Ace, Apricot, Banana, Blueberry, Coconut, Cranberry, Green Apple, Kiwi, Melon, Lemon, Mojito, Mulberry, Neutral, Papaya, Pineapple, Raspberry, Strawberry, Watermelon, Wild Fruits, Wild Strawberry, Williams Pear, Yellow Peach (1.5kg tin).  
**Simple powder:** 'Arancello', Blood Orange, 'Coccobello', Green Tea, Lemon, Lime, 'Limoncello', 'Mandarinello', Pink Grapefruit (1.25kg bag).

### SUGGESTED DOSAGE:

*Gelato:* 1 part Simple + 2 parts water or milk.  
*'Semifreddos':* 500g product + 1 litre cream.  
*For soaks:* 1 part product + 2 parts water.



## PRODUCTS FOR YOGURT-BASED GELATO AND SWEETS

A range of complete and concentrated products for making delicious whipped and soft-ice gelato, and sweets with yogurt.

**RANGE AND PACKAGING:** Yogofull Più (strong flavour), Fabbriyog (strong flavour), Yog 30 with vitamin E (delicate flavour), Yogurt Light (approx. 1kg bag).

**SUGGESTED DOSAGE:** *Yogofull*, for artisan-made gelato mix 1 bag with 3lt of milk. For soft gelato, mix 1 bag with 3.8lt of milk and pour into the tub. *Yogurt Light:* mix 1 bag with 2.5lt of milk; *Fabbriyog* and *Yog 30* dilute 30g of product in 1lt of white base.

For yogurt-based gelato and sweets

Simple



## COMPLETE PRODUCTS FOR CREAM-FLAVOURED GELATO AND DESSERTS

Balanced, complete products for rich, creamy gelato and 'semifreddos'. Simple range includes ready-to-use products in paste and in powder.

### RANGE AND PACKAGING:

**Simple paste:** Basegel, Chocolate, Cotton Candy, Cremolpann, Glace Blue, Hazelnut, Liquorice, Mint, Pistachio, Sparkling Cola, Tiramisù, Vanilla, Zuppa Inglese (1.5kg tin).  
**Simple powder:** Choco Espresso, Cinnamon, Coffee espresso (1.25kg tin); Chocolate with Chilli Pepper (1kg bag); Dark Chocolate (1.5kg bag).

### SUGGESTED DOSAGE:

*Gelato:* 1 part product + 2 parts water or milk.  
*'Semifreddos':* 500g product + 1 litre cream.  
*For soaks:* 1 part product + 2 parts water.



## CONCENTRATED FLAVOURING POWDERS

Powdered products to flavour any kind of preparations particularly suitable for cold process.

**RANGE AND PACKAGING:** Fabbriemon, Fabbriyog (strong flavour), Mascarpone 40, New York CheeseCake, Pamatis (for pannacotta, mascarpone and tiramisù), Yog 30 with Vitamin E (1kg bag).

### SUGGESTED DOSAGE:

*Fabbriemon, Mascarpone 40, New York Cheesecake, Pamatis:* 50 g per litre of mix.  
*Fabbriyog and Yog 30 vit E:* 30 g per litre of mix

Concentrated flavouring powders

## Amarena Fabbri



### AMARENA FABBRI

The symbol of a great tradition, these Amarena cherries candied in syrup are the embodiment of quality and sweetness. They are the perfect ingredient for high quality pastry specialities and are excellent on gelato, 'semifreddos' and in fruit salads.

**RANGE AND PACKAGING:** Magnum 20/22, 18/20, Tuttofrutto 20/22, Tuttofrutto 18/20 (3.2kg tin). Dried 16/18 (1.85kg tin). Amarena Brisure (2,75Kg tin). Amarena (120g jar).

## Variegati Fabbri



### VARIEGATI (TOPPING FOR MARBLING)

Fabbri specialities to marble artisan gelato in the tub.

**RANGE AND PACKAGING:** Amarena, Amarena Export, Amarena Light, Biscotti-Cookies, Caramel, Caramelized figs, Cherry, Crockoloso Almonds and Honey, Crockoloso Almonds and Pine, Crockoloso Biscotto Crock, Crockoloso Cioccobianco with meringues, Crockoloso Coffee, Crockoloso Gianduia, Crockoloso Hazelnut, Crockoloso Pistachio, Hazelnut & Cocoa, Lime, Mango, Mou, Orange with pieces, Passion Fruit with seeds, Peanuts, Raspberry, Strawberry, Wild Fruits (approx. 4kg bucket).

## Top Fabbri



### TOPPING

Delicious sweet toppings that become more viscous at low temperatures and are used for the decoration and variegation of desserts, puddings, gelato, 'semifreddos' and mousses.

**RANGE AND PACKAGING:** Amarena, 'Amaretto', Balsamic Vinegar, Blueberry, Caramel, Choco-Bianco, Chocolate, Chocolate Chilli-flavoured, Cocoa, Coffee, Dulce de Leche, Hazelnut, Kiwi, 'Limoncello', Mint, Orange, Raspberry, Strawberry, Tropical Blue, Wild Fruits, Wild Strawberry, Yellow Peach, Yellow Vanilla (950g bottle); Coffee, Zabaione (900g bottle); Hazelnut & Cocoa (800g bottle).

## Kroccant



### KROCCANT

This is soft and creamy while you pour it, but becomes a delicious, crunchy, chocolate coating when it touches gelato, semifreddo or other frozen desserts.

**RANGE AND PACKAGING:** Chocolate, Chocobianco (780g PE bottle).

## Pastovocrem



### PASTEURIZED EGGS

Pasteurized egg yolks for egg-based ice-cream and pastry making ('semifreddos', mousse, confectioner's custard, egg custard, pastry, 'pate a bombe' [custard for filling 'bigné']).

**RANGE AND PACKAGING:** Pastovocrem (1.4kg jar).

**SUGGESTED DOSAGE:** For the correct dosage, remember that 140g of Pastovocrem is equivalent to 70g of egg yolk and 70g of sugars.

## Decorations Fabbri



### DECORATIONS

Ready to use, evenly-sized decorations available in many different variations. Ideal for high quality, original pastry making.

**RANGE AND PACKAGING:**  
Stracciatella Chips (5kg carton),  
Croccante (2.5kg bag), Grained Toasted Hazelnuts,  
Whole Toasted Hazelnuts (2kg bag).



## Dialight

### DIALIGHT



For an absolutely delicious gelato which is low in calories.

**RANGE AND PACKAGING:** Dialight  
Base, Dialight fruit base (750g  
bag). Powders (ready to use): Chocolate,  
Vanilla, Yogurt (750g bag).



### GLAZES

Delicious, ready to use jelly ideal for decorating cakes and 'semifreddos'.

**RANGE AND PACKAGING:** Frescafrutta  
Gelée, TOP Gelée (1.450kg tin).



## Top Gelée

## Cremafredda and Cremagelato

### CREMAFREDDA AND CREMAGELATO

Powder products to prepare Cremefredde and Cremagelato; you need only a granita machine + a bag of product

**RANGE AND PACKAGING:**  
Cremafredda Chocolate, Coffee,  
Fiordilatte, Yogurt (750g bag); Cremagelato  
Chocolate, Fiordilatte, Vanilla, Yogurt (500g bag).

**SUGGESTED DOSAGE:**  
*Cremafredda:* 1 bag of product + 3 lt of milk.  
*Cremagelato:* 1 bag of product + 2 lt of milk.



## Soft-ice

### PRODUCTS FOR SOFT-ICE

Ready-flavoured powder products for preparing the mix to be used in soft-ice machines.

**RANGE AND PACKAGING:** Chocolate,  
'Fior di latte', Yoghourt (1kg bag).

**SUGGESTED DOSAGE:** Chocolate, 'Fior di latte' and  
Yoghourt: 1kg product + 2.2 litres water or milk.



## Sugardecor

### SUGAR FOR DECORATIONS

It is a mix of sugars and isomalt, ideal for decorations and sugar sculptures. Very easy to use, it is perfect to get endless creations even with beautiful colours.

**RANGE AND PACKAGING:**  
Sugardecor (1,500kg bag).



## Lemon Paste

### LEMON PASTE

A special product to flavour cream and custard and to create not only original desserts but also praline ganache and fillings of all kinds. For gelato it is perfect for "Lemon Delight" flavour.

**RANGE AND PACKAGING:** Lemon (1.5kg tin).



# Products for mousses, semifreddos and warm gelato



## PRODUCTS FOR MOUSSES, SEMIFREDDOS AND WARM GELATO

SELEN: powder base for semifreddos, warm gelato and Espresso Cream. MOUSSECREAM+5: powder gelatine for mousses, pannacotta and bavaoises. PANNAMOUSSE: powder gelatine, more concentrated than Moussecream+5, ideal to be used with siphons. PANNWIP: a perfect alternative to vegetable cream. NEUTROGEL: base in paste for semifreddos.

**RANGE AND PACKAGING:** Pannwip S (2kg bag); Selen (1,250kg bag); Moussecream+5, Pannamousse (1kg bag); Neutrogel (1,350kg bag).

### SUGGESTED DOSAGE:

*Pannwip S:* for semifreddos 500g per litre of milk.

*Neutrogel:* 80-100g per litre of mix.

*Selen:* for semifreddos 100g + 500g of milk cream; for warm gelato 250g + 500g of milk.

*Moussecream:* 70/100g + 500g of milk cream.

*Pannamousse:* 50g + 500g of milk cream.



## ICINGS AND NAPPAGES



Excellent products with delicious taste to ice cakes, always glossy and perfect to cut.

**RANGE AND PACKAGING:** Amarena Nappage, Apricot Nappage, Caramel Nappage, Chocolate Icing, **Lemon Nappage**, Neutral Nappage, Passion Fruit Nappage, Pistachio Nappage, Strawberry Nappage (approx. 4kg bucket).

# Icings and nappages



## COLATE FRUIT FILLINGS WITH PIECES



Ideal for preparing fruit pies, croissants, fillings and cakes. These delicious fruit purees with pieces of fruit keep their top quality even after cooking.

**RANGE AND PACKAGING:** Amarena Fabbri Colata, Amarena Colata Classic, Amarena Colata Brusca (Sour).

# Colate Fabbri



## PASSATE SMOOTH FRUIT FILLINGS



Ideal for preparing croissants and cakes. These Passata are fruit purees without pieces of fruit, creamy and easy to spread.

**RANGE AND PACKAGING:** Amarena Fabbri Passata, Apricot Passata for croissants, Apricot Passata for fruit pies and crepes, Strawberry Passata, Peach Passata, Wild Fruits Passata (approx. 4kg bucket).

# Passate Fabbri



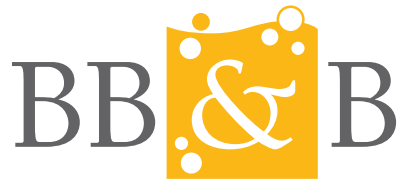
## FRAGOLOSA



Semi-candied whole strawberries in syrup. Ideal both for frozen and baked desserts.

**RANGE AND PACKAGING:** Fragolosa (3,200kg tin).

# Fragolosa



## **Bangkok Beer & Beverages Co., Ltd.**

### **Bangkok**

2467, 2467/1 New Petchburi Road, Bangkok, Huaykwang, Bangkok 10310

Tel: (66)2 716 5521-4 Ext. 207-210 Fax: (66)2 716 5525

E-mail: [sales@bbb.co.th](mailto:sales@bbb.co.th) [www.bbb.co.th](http://www.bbb.co.th)

### **Samui**

119/35 Moo 1, Bophut, Koh Samui, Surat Thani 84320

Tel: (66)77 427 310, 427 380 Fax: (66)77 427 489

Mobile: (66)81 734 2027, (66)81 551 5055

### **Phuket**

39/43 Moo 6 Soi Pracharuemjai, Sakdidet Road, Tambon Wichit, Phuket 83000

Tel: (66)76 200 751-3 Fax: (66)76 200 754

### **Chiang Mai**

26 Soi 17, Nimmarnheymin Road, T. Suthep, A. Muang, Chiang Mai 50200

Mobile: (66)81 746 8499

### **Pattaya**

VS Classic Wines Ltd.

61/55 Moo 3, Sukhumvit Road, T. Banchang, A. Banchang, Rayong 21130

Tel: (66)38 882 873 Fax: (66)38 882 874

