

# GTA™

• GIUPPONI •

*per talenti artigiani*



## crèmes CATALOG

The images are a representation of the finished product following the process or represent the packaging of the semi-finished product of the ingredient



# TRADITIONAL CLASSIC PASTES

Concentrate to flavor a neutral base.



## CREAM

**COFFEE CREAM**  
1 kg can



**CREM CARAMEL**  
1 kg can



**COOKIE CREAM**  
3 kg can



**GIANDUIA AGF®**  
3 kg can



**GRAND SULTAN (MALAGA)**  
1 kg can



## FRUIT

**CHERRY**  
1 kg can



**STRAWBERRY**  
1 kg can



**RASPBERRY**  
1 kg can



**BERRIES**  
1 kg can





## TRADITIONAL CLASSIC PASTES

Concentrate to flavor a neutral base.



**LEMON**  
1 kg can



**SPEARMINT**  
1 kg can



**MANGO**  
1 kg can



**ALBA EXTRA® HAZELNUT PASTE**  
1 kg can



**WALNUTS**  
1 kg can





## TRADITIONAL CLASSIC PASTES

Concentrate to flavor a neutral base.

### PISTACHIO



**PURE PISTACHIO**  
1 kg can



**EARLY PICKED PISTACHIO (PISTACHIO PESTO)**  
3 kg can



**PURE SICILIAN PISTACHIO**  
1 kg can



**100% PURE SICILIAN PISTACHIO**  
1 kg can





## TRADITIONAL CLASSIC PASTES

Concentrate to flavor a neutral base.



**TIRAMISU'**  
1 kg can



**TORRONCINO S**  
(with sunflower oil)  
1 kg can



**ZABAJONE "N"**  
1 kg can



**SPONGE CAKE AND CUSTARD**  
1 kg can





## TOPPING

Special products to variegate ice cream on cones or cups, or to be used on frozen desserts or single portions.



**CHERRY**  
Bottle of 0.75 kg



**COFFEE**  
Bottle of 0.75 kg



**CREM CARAMEL**  
Bottle of 0.75 kg



**STRAWBERRY**  
Bottle of 0.75 kg



**BERRIES**  
Bottle of 0.75 kg



**MANGO**  
Bottle of 0.75 kg





## POWDER PREPARATION – BASES

Line of well-balanced POWDER PRODUCTS for the quick and easy creation of semifreddo and mousse by the glass. To be processed in a planetary mixer. It is used by adding water (for fruit bases) or milk (for cream bases).



**ALESSIA 100 F/C BASE**  
2 kg bag



**FREEZE DRIED COFFEE**  
1 kg bag



**FRUIT CREAM BASE 50**  
50 cold bag of 2 kg



**LICORICE POWDER**  
1 kg bag



**BASE CREAMS 100 F**  
2 kg bag





## POWDER PREPARATION - SPEEDY



**SPEEDY FIORDILATTE**  
1.250 kg bag



**SPEEDY LEMON**  
1,250 kg bag



**SPEEDY STRAWBERRY**  
1,250 kg bag







## POWDER PREPARATION FOR **SOFT SERVE ICE CREAM**



**SOFT SALTED CARAMEL**  
1,2 kg bag



**SOFT CHOCOLATE**  
1,6 kg bag



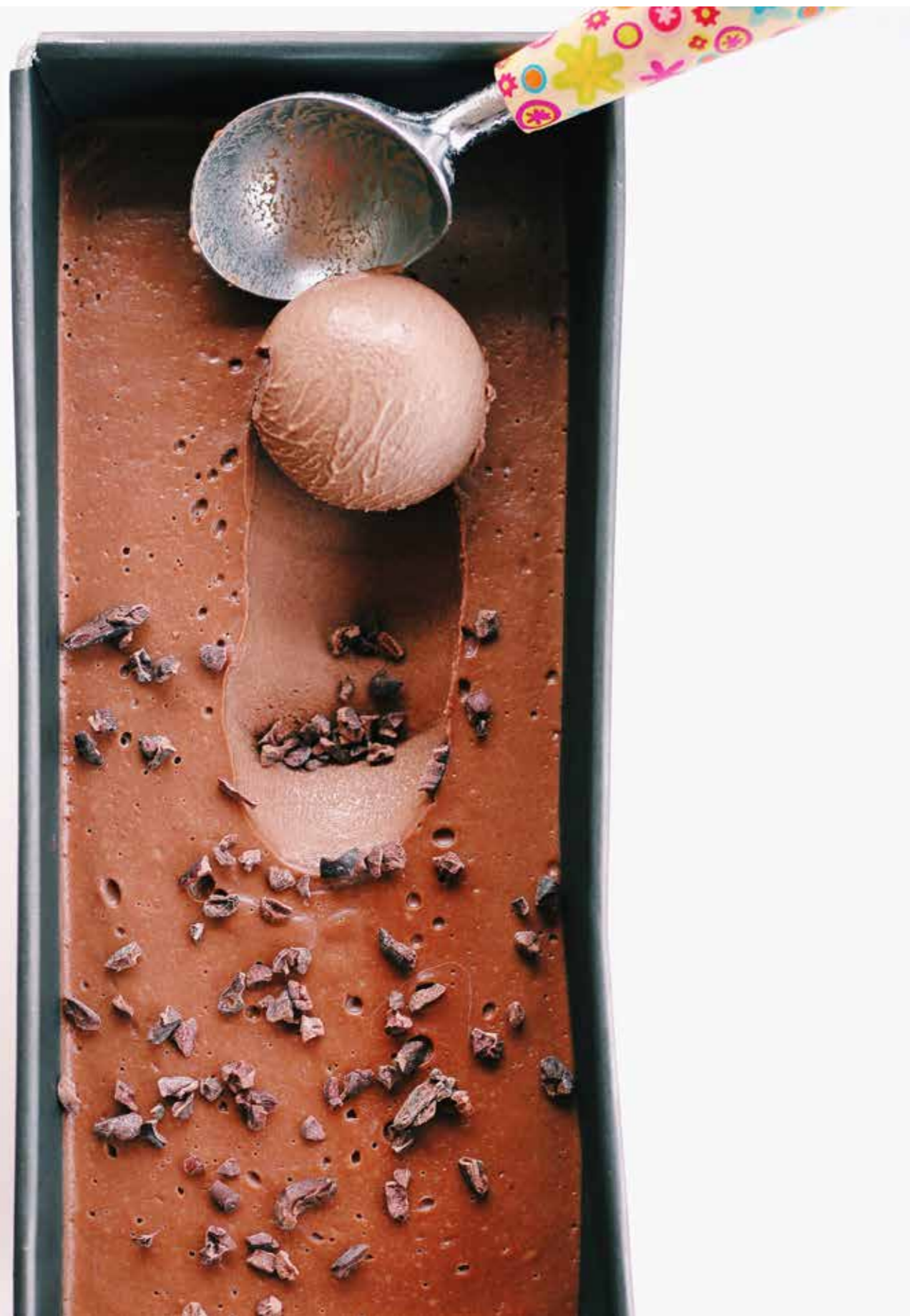
**SOFT STRAWBERRY**  
1,6 kg bag



**SOFT FIORDILATTE**  
1,6 kg bag



## VARIEGATED



**VARIEGATED CHERRY  
SWEET FRUIT**  
1 kg can



**VARIEGATED STRAWBERRY**  
1 kg can



**VARIEGATED WILD BERRIES**  
1 kg can



**COFFEE  
VARIEGATED**  
3.5 kg can



**SALTED CARAMEL  
VARIEGATED**  
3.5 kg can



**VARIEGATED WAFFERS**  
3.5 kg can



**PISTACHIO  
VARIEGATE (with grain)**  
3 kg can





## BASE FOR SEMIFREDDOES



**SUPERPANNA MOUNTING FOR SEMIFREDDI  
AND MOUSSE**  
Bag of 2 kg





## STECCO CREMES LINE

Coating for ice cream on a stick (1 Jar x 4 l).



**CREAM STICK  
DARK TASTE**  
Jar of 5 kg



**CREAM STICK  
PISTACHIO TASTE**  
Jar of 2,5 kg



**CREAM STICK  
WHITE CHOCOLATE TASTE**  
Jar of 5 kg



**CREAM STICK  
CAPPUCCINO TASTE**  
Jar of 2,5 kg



**CREAM STICK  
BASE CREAMS ALESSIA**  
Jar of 2 kg



## ICE CREAM DECORATION GRAIN



**CRUNCHY GRAIN**  
Bags of 3 kg / 5 kg



**PRALINED ALMOND GRAIN**  
Bags of 3 kg / 5 kg



**PISTACHIOS GRAIN**  
Bags 2 kg / 5 kg



**CRISPY GRAIN**  
Bags 3 kg / 5 kg



**NOUGAT GRAIN**  
Bag of 1 kg



## PREPARATION FOR MERINGUE ITALIAN



**ITALIAN MERINGUE**  
Bags of 3 kg / 5 kg





**GTA**<sup>TM</sup>  
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