

UHT sterilisation and pasteurisation systems for the **ice-cream producers, confectioneries** and the entire food sector

We propose the recipes, we supply the preparation, technical and technological know-how of a large range of dedicated products.

All in one!!!

CREAM NOT HYDROGENATED VEGETABLES

MILK PROTEINS REFINED

EGGS ALMOND

SALT FLAVOURING

WATER SOYA SALT MILK GLUCOSE



- 1 Sugared cream to be whipped with **not hydrogenated fats.**
- 2 Sugared vegetable cream 22-27% vegetable fat.
- 3 Vegetable cream for catering 15% vegetable fat.
- 4 Ice-cream bases with vegetable fat.
- 5 Chocolate with vegetable fat.
- 6 Pastry cream with vegetable fat.
- 7 Soft sorbets with vegetable fat.
- 8 Vegetable fat milk.
- 9 Almond drink.
- 10 Natural soya drink.
- 11 Organic-farming rice-based drink.

