

ENJOY WHAT IS INFINITELY GOOD !

As an inexhaustible source of inspiration, the world of ice-creams is at the heart of our creations. According to your manufacturing method we offer different solutions for: taste, texture, color and other food ingredients.

Taste

Liquid and powder flavors, aromas in natural pastes (fruits, flowers, herbs, spices, confectionery).
Fruit purees (100% pure or in preparation)

Texture

Stabilizers for ice cream artisans.

Colour

Wide range of liquid natural colorings or powders to refine your finishes

Other food ingredients

Caramel pastry, natural pastes.



OUR FLAVORS
NATURAL IDENTIC
ALCOHOL-FREE
WITHOUT ALLERGENS
WITHOUT OGM'S
HALLAL & CASHER

Our Ice range

CLASSIC	FANCY	FRUITY
Almond	Blue Ice (Baby Blue)	Amarena
Coffee	Bubble Gum	Pineapple
Caramel	Coco Chocolate	Banana
Mint	Hazelnut Chocolate	Blackcurrant
Honey	Cookies	Cherry
Hazelnut	Dulce de leche	Lemon
Nuts	Fior di latte (Nata)	Raspberry
Nuts	Macadamia	Mango
Nougat	Macarons	Melon
Nougatine	Panna cotta	Papaya
Pistachio	Speculos	Watermelon
Vanilla	Tiramisu	Peach

Cream Cheese - Chantilly Cream

Custard

Mousse

Our Creation



FINESSE

- Cotton candy
- Salted butter caramel
- Oreo
- Gingerbread
- Candy Apple
- Strawberry tart
- Vanilla & Pecan Nuts

MARBLING & TOPPINGS

- Apricot Clafoutis
- Soft Caramel Coffee
- Chocolate Caramel
- Lime
- Caramelized figs
- Strawberry Raspberry
- Peach Melba

OUR ADDITIONALS

- Almond chips
- Natural concentrate and fruit coulis
- Inclusions
- Liquid Karasirup
- Montélimart nougat, cream & chips
- Moka paste
- Natural toasted hazelnut paste
- Nougat Pastes
- Coconut powder
- Caramelized milk powder
- Skimmed Milk Powder
- Liquid toffee, toffee paste and flakes

Ice cream - Dessert cream - Sorbet - Flan & pudding - Toppings

Toppings - Forage - Preparation mix

