





1.49.29 - PRONTO MOUSSE B-FREE

Features:

Complete mix for making mousses/Bavarian creams/panna cotta and other cold pastry preparations with no added sugar. The product can be used in the same proportions as Pronto Mousse. The flavouring is delicate cream.

Dosage / Use: 250g/litro di Panna

Certification:



Packaging: sacchetto 1kg







1.48.58 - NEUTRO UNIVERSALE 10 C/F

Features:

Pure neutral with totally active and functional "cold" ingredients. Excellent emulsifying capacity. Contains fibres. No flavourings.

Dosage / Use: 0,7-1% della miscela (7-10g/kg mix)

Certification:





Packaging: sacchetto 1kg







1.23.0132 - PASTA MASTIC

Features:

A low dosage paste for flavouring ice cream and pastry preparations with the typical fragrant notes of resin from the Lentisk plant harvested on Chios island (Greece). It contains the natural essence of Mastic.

Dosage / Use: 25g/kg

Certification:









1.23.0138 - PASTA DULCE DE LECHE EXTRA

Features:

Concentrated paste that can be used to make ice cream and pastry preparations with Dulce de Leche flavour. Contains natural flavourings and concentrated milk.

Dosage / Use: 50g/kg

Certification:







1.23.0143 - GOLOSA CARAMELLO SALATO

Features:

New salted caramel-flavoured golosa cream. Soft and creamy, it contains salted caramel butter and natural flavourings. Contains no colouring agents.

Dosage / Use: q.b.

Certification:







1.23.0142 - VARIEGATO CARAMEL & PECAN

Features:

Salted caramel butter ripple sauce with salted praline pecans and pure salted caramel crystals.

Dosage / Use: q.b.

Certification:







1.26.73 - PASTA GELSO NERO

Features:

Concentrated flavouring paste for making black mulberry flavoured ice cream and slushies. Contains 30% fruit.

Dosage / Use: 80-100g/kg

Certification:









1.23.041 - FARCICREAM CIOCCOLATO LATTE

Features:

Milk chocolate filling cream, latest addition to the Babbi Farcicream family.

Dosage / Use: q.b.

Certification:



