



CODE 62241

Pernigotti paste

Gioia Mia

Chocolate Hazelnut Paste with Whole Roasted Hazelnuts

Description: Gioia Mia contains a high percentage of whole roasted hazelnuts and has the typical Gianduia taste.

Dosage for gelato: 100g/ltr (3.35oz/qt) of mother base

Dosage for pastry: 70g/kg (1.12oz/lb) of pastry or whipped cream

How to use: Carefully weigh all the dry and liquid ingredients. Mix everything together with a commercial blender before pouring it into the batch freezer.

Advantages:

- Unique gianduia chocolate taste
- Premium whole roasted hazelnuts
- Gluten, OGM, and hardened vegetable fat free
- No artificial color



Nocciole Intere

Whole Roasted Hazelnuts with no skins

CODE 68601

Description: Italian whole roasted hazelnut with no skin to use as a topping and/or to decorate gelato.

Shelf Life: 60 months

Storage: Keep cool and dry

Packaging: 3/2kg (4.41lbs)/cs



- | | |
|---------------------|----------------|
| • Milk | 685 gr/24.12oz |
| • Doppibase (61381) | 75 gr/2.64oz |
| • Sugar | 135 gr/4.75oz |
| • Gioia Mia(62241) | 105 gr/3.70oz |
| • Nocciole Intere | to taste |

Gioia Mia recipe

*Additional recipes are available upon request

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2010
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YEARS
OF QUALITY



SHELF LIFE · 60 months

STORAGE · Keep cool and dry

PACKAGING · 2/5.5kg (13.23lbs)/cs