



**elenka**

**Fine gelato  
and pastry  
ingredients**



**PRODUCT CATALOGUE**

## KEY



USE  
HOT / COLD



RECOMMENDED DOSAGE  
GRAMMES X LITRE



DESCRIPTION



TYPE OF PACKAGING



PACKING

## TYPES OF PACKAGING



BAG



CAN



PAIL



BOTTLE



LARGE BOTTLE



SMALL BOTTLE



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## THE BEGINNING OF A STORY THAT TALKS ABOUT QUALITY

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SINCE 1959

Italy was experiencing its *economic boom* years when Antonino Galvagno decided to launch his very own entrepreneurial idea. He started producing spirits and liqueurs to supply bars in his home town of Palermo. It didn't take long for the stroke luck to come along that all entrepreneurs dream of - perhaps by chance, or perhaps by mistake, he made a discovery that became a tremendous success. The "Zuppa Inglese" flavour was born: originally, this was supposed to be an alcoholic drink that tasted like a dessert which was very popular at the time. However, it turned out not to be very suitable for a liqueur, but perfect for making gelato.

Its immediate success soon spread outside of Sicily and the Zuppa Inglese was followed by another great invention: "Dariloy", one of the first ever balanced bases for gelato. Elenka took off and opened a new industrial plant with modern machinery, enabling it to achieve large-scale production. From that day on, new products began to replicate the success of their predecessors, such as "La Nocciola" hazelnut paste and "Pistacchio OroVerde®", which made Elenka famous throughout the world as an ambassador for *Made in Italy* quality.

Antonino Galvagno (in the middle)  
with two of his first partners

## TOP QUALITY WITH AN ARTISAN SOUL

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### THE PRODUCTION



### INGREDIENTS

PGI hazelnuts from Piedmont, pistachio nuts from Etna, Sicilian almonds and chocolate from Modica are just some of the ingredients that arrive to our production plant, thanks to our strong Italian roots.



### TRANSFORMATION

Innovation supporting traditional, skilled craftsmanship and respect for the properties of each ingredient are some of the most important aspects of our production process.

### DISTRIBUTION

Master gelato makers and patissiers from all over the world can count on an extensive and efficient distribution network, which fully understands its customers' needs and is therefore able to provide the most suitable solutions, in a skilled and professional manner.



### QUALITY

Strict and constant inspections are carried out at each stage of the production process, with the utmost diligence. In this way, it is possible to create a healthy and genuine product able to meet high standards in terms of quality and food safety.





# GELATO

**BASES  
PASTES  
DECORATIVE**

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Elenka's range of products for gelato are the result of its great passion and high level of professionalism, as certified by the many prestigious awards and international prizes it has won to date.

The skills it has developed over the last 60 years, working alongside master gelato makers, have allowed it to create a wide range of products that have become a point of reference in the art of gelato.

From its bases to its cream pastes, from its ripple sauces to its toppings, Elenka's range of semi-finished products for ice-cream parlours comes from a careful selection of ingredients and are all prepared in accordance with strict safety standards, fully respecting the properties and authenticity of each ingredient. It is precisely this level of care and attention that allows master gelato makers to work with complete peace of mind, offering their customers a delicious range of gelatos that are sure to be a success.



# BASES

CREAM BASES  
FRUIT BASES  
SEMIFREDDOS  
CREAM DESSERTS

The base is a key element in the composition of the base mixture to prepare gelato, as it creates a stable product that won't be affected by balancing errors. Elenka's bases are made from a range of perfectly-dosed ingredients, each making its own contribution to the success of a perfect, artisan gelato.

Thanks to its long experience in processing and producing ingredients for professional use, Elenka has successfully developed a line of complete bases, representing the perfect blend of artisanship and innovation and meeting different preparation requirements.

Subject to the strictest quality controls, these bases comply with food safety and hygiene regulations, they do not alter the organoleptic properties of their ingredients and they take account of how master artisans make their gelato and the equipment they use.

## CLASSIFICATION OF BASES

TYPE OF BASE	TYPE OF PROCESSING	DOSAGE
<b>CREAM BASES:</b> used for milk-based gelato	 <b>Hot</b> if pasteurisation is required	 <b>High</b> 250 / 500 g
<b>FRUIT BASES:</b> used for fruit-flavoured gelato	 <b>Cold</b> if dissolved at room temperature	<b>Medium</b> 100 / 200 g  <b>Low</b> 30 / 50 g

# CREAM BASES

A complete line of bases, adding structure and creaminess to gelato. The characteristics of these products depend on the quantity used, the type of processing (hot / cold) and the base mixture (milk / water) and each contributes its own unique features to the finished product, offering a range of solutions to meet master artisans' needs in addition to highly professional performance.



## LOW AND MEDIUM DOSES

COD.	PRODUCT		 PER LITRE OF MILK			PKG x KG
125	BASE 100 F		100			20 X 1
128	DAILYCREAM		150			7 x 3
771	LATTEPANNA 150		150			8 x 3
773	LATTEPANNA 50		50			
123	MILK CREAM		100			
831	NOVACREAM 100		100			20 x 1
878	NOVACREAM 50		50			
1071	NATURALL		100			
786	OPTIMA 30		30			
113	PREZIOSA P/F 50		50			
112	PREZIOSA 100		100			

## HIGH DOSES

COD.	PRODUCT						PKG x KG
			MILK	WATER			
1140	ANITA			300			10 x 1,6
292	BASE PERSONALIZZATA			500			
1073	BASE STECCO			300			4 x 5
106	DARILOI			250			
354	MONTELENKA			500			20 x 1
790	PREZIOSA 250			250			8 x 2.5
1072	VEGETALE VEGAN			650			8 X 2.6



## POWDERED MILK

These products are fundamental for their protein content and only use the best types of milk on the market. Their composition guarantees incredibly high-quality performance.

COD.	PRODUCT	PER LITRE OF WATER		PKG x KG	
180	COMPLETO "L"	100			20x1
880	COMPLETO "L" PLUS	100			
895	LATTE SCREMATO GRANULARE	100			15x1
941	LATTE SPRAY	100			20x1

## NEUTRALS

These highly innovative products are used to prepare base mixtures and offer high standards in terms of long-lasting smoothness, creaminess and stability for the finished gelato.

COD.	PRODUCT		PER LITRE			PKG x KG	
			MILK	WATER			
421	CREMOX		5				20 x 1
126	DOMOZETA		5				
110	SERIE ORO		5				

## ENHANCERS AND SUPPLEMENTS

This line of products gives the perfect finishing touch to both gelato and patisserie products. First of all, it allows products to stay creamy for longer and, second of all, it makes biscuits, sponge and various desserts much softer. morbidezza a biscotti, pan di spagna e a vari dessert.

COD.	PRODUCT		PER LITRE OF MIX		PKG x KG	
118	BASE 786		as required			12x1.5
351	MIGLIORATORE PER CREME		20			
694	PANNOSA	30	20x1			
685	TECHNOICE	10 / 20				

## LOW-CALORIE BASES

Designed for low-calorie gelato, this line of bases goes perfectly with flavours that don't contain sugar or milk derivatives, such as hazelnut, pistachio, almond, pine nut and peanut.

COD.	PRODUCT		PER LITRE OF WATER		PKG x KG	
591	DIETER		500			20X1
295	FRULIGHT		300 X 300			8X3
325	HIPOSOYA		500			20x1

**BASES**

**COMPLETE BASES**

Perfectly combining innovation and quality ingredients, these bases are complete, also in terms of their flavour. Simply add water or milk for a gelato with an intense and authentic taste. Elenka has focused on this line to promote and valorise Italy's very own excellent products, such as chocolate from Modica (*Nero Modicano*), new traditions, such as cheesecake, or classic flavours, such as chocolate (*Cioquick*).

**CHEESECAKE**

COD.	PRODUCT	PER LITRE OF WATER/MILK			PKG x KG
1059	CHEESECAKE 500	350 / 400	A pre-balanced and practical base to recreate the flavour of this American speciality, made using powdered mascarpone and milk proteins.		10x1,5

**YOGURT E SOFT**

COD.	PRODUCT	PER LITRE OF WATER/MILK			PKG x KG
1054	CIOKO SOFT 400	350 / 400	Using skimmed cocoa powder, this gives the gelato a chocolate flavour.		10x1,2
847	GRAN YOGA 500	500	Complete and perfectly balanced. This allows you to create a yoghurt-flavoured gelato with a well-balanced hint of acidity and perfect creaminess. Ideal also for frozen yoghurt and single-portion cream desserts.		10x1,5
1055	SOLE SOFT 400	350 / 400	This allows you to prepare an excellent soft-serve gelato with a milk flavour, optimising turnaround times without compromising on quality.		10x1,2
1116	BASE YO	500	Powder base that provides a pronounced yogurt taste with a highness and pleasant note of acidity		10x1,5
1053	YOGO SOFT 400	350 / 400	A yoghurt-flavoured paste made with milk enzymes to create soft serve gelato, frozen yoghurt and single-portion cream desserts.		10x1,2





**COMPLETE BASES**

# CHOCOLATE

Elenka's line of chocolate products share the same quality as their main ingredient. The best cocoa on the market is used to create a diversified range of products in terms of flavour and preparation methods for gelato, semifreddos and desserts. From the excellent bitter cocoa used to make the Cioquick complete base, to the chocolates that truly express Italy and its traditions, such as the Modicano line and our kits for Brownies. These lines also share their great versatility in the preparation process for gelato and patisserie products. From gelato to semifreddos and mousses, every master artisan can count on these products for their flavour, consistency and practicality.



This line uses Modica chocolate, an ancient recipe dating back to the Aztecs and brought to Sicily by the Spanish conquerors. This is particularly well-suited for use in various flavourings, and is great for the taste buds as well as the eyes.

COD	PRODUCT	 PER LITRE OF WATER/MILK		 PKG x KG
0124	BASE NERO MODICANO	660	A perfectly pre-balanced base to be used with water to bring out its intensity or milk to obtain a softer consistency.	 10x1.6
1074	COATING NERO MODICANO	as required	Made by processing Modica chocolate, available also in granules, this adds flavour and crunchiness to gelato made using the base from the same range.	 4x3



CHOCOLATE

# cioquick

A complete, flavoursome base created using the best blends of cocoa on the market. A harmonious mix that creates an intense and lingering flavour thanks to the excellent balancing of all ingredients. This product makes gelato creamy and easy-to-scoop over time and comes in dark chocolate and white chocolate flavours.

COD.	PRODUCT	PER LITRE OF WATER/MILK		PKG x KG
297	FONDENTE	650	A blend of the best quality cocoa available on the market. A harmonious mix with aromatic notes that give it an intense, lingering and perfectly balanced flavour.	10x1.6
056	BIANCO		Made by processing incredibly fine white chocolate, this product creates gelato with excellent and long-lasting creaminess.	

# CACAO

COD.	PRODUCT	PER LITRE OF MIX		PKG x KG
101	CACAO AMARO	70	The excellent quality of the blends used guarantees an intense, lingering and authentic chocolate taste. Perfect also for patisserie products.	20 x 1

## KIT BROWNIES

Our Brownies base and Fanta Brownies ripple sauce, available in a single kit, recreate the authentic flavour of this traditional American recipe. The first is a complete and perfectly balanced kit, the second enriches the flavour with its delicious crunchiness.

COD.	PRODUCT	PER LITRE OF WATER/MILK		PKG x KG
1079	BROWNIES (BROWNIES KIT)	660	A complete and perfectly balanced, cocoa-based product in powder form which, when used together with our Fanta Brownies ripple sauce, accurately recreates the flavour of this popular recipe from the US.	10x1.6





## FRUIT BASES

Ideal to create fruit-flavoured gelato that is creamy, stable and easy-to-scoop. These bases go perfectly with mixtures using seasonal fresh fruit as well as those that use fruit pastes. They differ in terms of whether or not they contain milk and milk derivatives, vegetable fats or fibres and none of them contain gluten or hydrogenated fats.

COD.	PRODUCT		 PER LITRE OF WATER		 PKG x KG
129	CREAMFRUT		100	Incredibly high-quality performance with the same structure as cream-based gelato, thanks to the addition of milk derivatives.	20x1
691	FRUTTELLA 50		50	This makes the gelato incredibly creamy thanks to the presence of vegetable fibres. Does not contain milk or milk derivatives.	
295	FRULIGHT		300 x 300	In this base, fructose and glucose replace sucrose, giving it sweetening power. The finished gelato will have a long-lasting structure and creaminess.	8x3
108	GELFRUT		20	A complete and perfectly balanced neutral with emulsifiers and stabilisers able to give the gelato long-lasting creaminess and stability.	20x1
117	GELAIN 5096		50	Ideal for personalised recipes, thanks to its low dosage. This gives the gelato a dry and creamy structure thanks to the use of milk proteins.	
146	NOLAT BASE FRUTTA		50	Ideal for fruit-flavoured gelato with a consistency that is more like sorbet	



## COMPLETE FRUIT BASES

Already flavoured, these bases are designed for those who do not want to compromise on the quality of their fruit-flavoured gelato, but also require a practical and versatile semi-finished product.

### CONCA D'ORO

Ideal for granitas, sorbet and gelato with a granular consistency.

COD.	FLAVOURS	 PER LITRE OF WATER		 PKG x KG		
134	ACE 500	500		10x1.5		
266	CITRUS MIX					
264	PINEAPPLE					
265	WATERMELON					
314	ORANGE					
162	STRAWBERRY					
344	LIMONCELLO					
313	LEMON 500					
321	LEMON 100				100	20 x 1
358	LEMON 50				50	
263	MELON	500		20 x 1.5		
262	PEACH					
558	PINK GRAPEFRUIT					
LOW DOSES						
321	LIMONE 100	100		20 x 1		
358	LIMONE 50	50				

### FRUTTAQUICK

Ideal for creamy gelato that's very easy to scoop.

COD.	FLAVOURS	 PER LITRE OF WATER		 PKG x KG
082	ACE	500		10x1.5
083	CITRUS MIX <i>mix of citrus fruits</i>			
084	PINEAPPLE			
085	WATERMELON			
086	ORANGE			
087	STRAWBERRY			
089	LEMON			
358	LEMON 50			
090	MELON			
091	PEACH			



## SEMIFREDDOS

This line of products helps master artisans to prepare semifreddos for the display cabinet or as single portions. These bases may be neutral and blended with different flavours, or may already be complete; in both cases, they create a stable structure that makes the semifreddo easy to slice, representing a valid help in terms of both practicality and performance of the finished product.

COD.	PRODUCT	MILK CREAM		RECIPE	PKG x KG
		MILK	CREAM		
629	BASE NEUTRA PER SEMIFREDDO			This base creates a structure and consistency that are perfect for mousses, cakes, single-portion desserts or single-portion semifreddos. Available in a range of flavours, practical and quick to use.  <b>RECIPE</b> Recommended quantities: fresh milk 1 l Montelenka 500 g Semifreddo base 500 g If you wish to use 1l fresh cream, then you must only use 300 g of semifreddo base.	18 x 1
600	SEMIFREDDO AL CAFFÈ				
604	SEMIFREDDO AL CIOCCOLATO				
632	SEMIFREDDO ALLA MANDORLA	500	350		
633	SEMIFREDDO ALLA PANCOTTA				
605	SEMIFREDDO ALLA VANIGLIA				
1073	BASE STECCO	300		A pre-balanced base to quickly prepare handmade, quality gelato on a stick in a practical way. It remains creamy over time.	4 x 5
805	CIOCCOSPEEDY MOUSSE		500	This adds stability and a chocolate flavour to cake and dessert mixes. Quick and easy to use thanks to its excellent miscibility, simply whip up in a planetary mixer with water.	20 x 1
815	MILKASPEEDY MOUSSE	500		Compared with Cioccospeedy Mousse, this gives a clear hint of milk and is well-suited to a variety of flavourings, bringing out the flavours that it is used with.	4 x 5
354	MONTELENKA		500 EACH LITER OF WATER	Ideal for obtaining a very stable vegetable-based cream or to prepare "warm" gelato, i.e. with a more creamy and lighter structure. Perfect also for semifreddos, mousses and decorative creams.	20 X 1
365	TOP MOUSSE		150	Whipped up using fresh cream. Ideal for cakes and single-portion desserts. The finished product will be more stable and will keep its excellent structure over time, even at positive temperatures.	

## BASES FOR SINGLE-PORTION CREAM DESSERTS

Just a few simple steps are all it takes to make excellent and inviting, single-portion cream desserts, thanks to this line of products made up of a neutral base flavoured with *fior di latte*, which you can blend with any cream paste or the most popular flavours, such as coffee, cappuccino and yoghurt.

COD.	PRODUCT	X LITRO		RECIPE	PKG x KG
		MILK	WATER		
092	BASE CREMINO	500		Used to create the fior di latte flavour. This brings out the flavour of whichever cream paste it is used with.	20 x 1
911	GRAN CAFFÈ	450/500		That inviting aroma of coffee. You can add your desired quantity of espresso coffee to strengthen the flavour.	
834	GRAN CAPPUCCINO		500	That perfect cappuccino flavour. You can add your desired quantity of espresso coffee (30 / 35 small cups per 3 litres).	





## CREAM PASTES

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CREAM PASTES  
LA NOCCIOLA  
PISTACHIOS  
SICILIAN SPECIALITIES  
ESTRATTO FINISSIMO DI ZUPPA INGLESE  
FRUIT PASTES

These are used to flavour gelato and are made by transforming our carefully selected source ingredients. Both cream pastes and fruit pastes are available and can be used not only for preparing gelato but also in patisserie products, to flavour mousses and creams for example. Thanks to our experience and the processing techniques that have been passed down through generations and tested by technology able to guarantee absolute respect for all ingredients, Elenka has created a full range of flavours that offer incredibly high quality at the same time as being practical to use. Our “La Nocciola” (hazelnut) and “Pistacchio OroVerde” (pistachio) pastes, our exquisite extract of zuppa inglese and our Cassata Siciliana are just a few examples of how our company has managed to successfully convey Italy’s characteristic artisanship in its products, giving them an unmistakable and authentic flavour.

### FROM RAW FRUIT TO PASTE

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We make our pastes using only the best raw ingredients. In this way, we can be sure to preserve all the flavour that each ingredient has to offer. For generations, we’ve been drawing on Italy’s and Sicily’s wonderful gelato and patisserie traditions, allowing recipes and techniques to be passed down, of which we boast extensive knowledge. Exclusive transformation systems supported by new technologies guarantee that each basic ingredient is fully respected, from its selection right through to the packaging of the semi-finished good. This is the secret to our authenticity and the uniqueness of our pastes.

**CREAM PASTES**

**GELATO**



COD.	PRODUCT	PER LITRE OF MIX		PKG x KG
1040	ALÌ BABBÀ	50	Fully conveys the flavour of Neapolitan Babbà	
402	AMARETTO DI SICILIA	40	That real amaretto flavour thanks to the use of almonds, cocoa, honey and egg yolk.	
320	ANGELICA	5	Ideal if you want to personalise the "Fior di latte" flavour.	4 x 3
556	ARACHIDE	100	The best peanuts, skilfully toasted, create an intense and lingering flavour.	
825	BISCOTTO	100	This recreates a biscuit flavour by using concentrated egg.	
367	BUBBLE GUM	30	This adds the appealing aroma and typical colour of bubble gum.	
557	CAFFÈ 30	30	Made using an Arabic variety, this creates a gelato with an elegant and floral aroma.	18 x 1
483	CAFFÈ BIANCO	50	Made using coffee extracts with the unique characteristic of giving the gelato a white colour.	4 x 3
260	CAFFÈ SOLUBILE LIOFILIZZATO	14	Made from a selection of prestigious coffees, this paste dissolves perfectly. It is also perfect for patisserie products.	28 x 0.25
304	RINFORZO CAFFÈ	15	A concentrate made using selected coffee extracts. It dissolves perfectly thanks to its liquid consistency and low dosage. It gives gelato an intense and lingering taste, and is also perfect for preparing the cappuccino flavour.	6 x 2.6
1039	CREMOTTOCENTO	150	The fragrance of crème patissière with hints of lemon.	
427	CROCCANTINO AL SIRUM	100	This adds the flavour of croccantino, which is handmade and finely ground, and is enriched with a rum flavouring.	
430	DICS	150 / 200	Cocoa, hazelnuts and whole, roasted hazelnuts are some of the ingredients used to create that irresistible <i>Bacio</i> flavour.	
454	DICS BIANCO	100	Compared with Dics, this variant has a white chocolate flavour.	4 x 3
345	GELO DI MARE	50	This gives gelato a blue colour and hints of fior di latte.	
440	GIANDUYOTTO	100 / 150	Being declared winner at the 2007 <i>Sigep</i> expo in Rimini certifies the excellence of this paste, which accurately reflects the flavour of this Piedmont speciality.	
432	LIQUIRIZIA	100	An excellent cream paste that adds the full fragrance of liquorice.	
411	MALAGA	100	This adds the aroma of the traditional Spanish wine, enriched with raisins soaked in Marsala wine.	
075	MASCARPONE	40 / 50	Made with exquisite, powdered mascarpone and enriched with skimmed milk. Ideal to prepare the Cheesecake flavour.	20 x 1
426	MENTA VERDE	100	This adds the flavour of mint, which feels fresh and natural on the taste buds.	
426N	with natural colourings			4 x 3
235	FORTEMENTA	30	Even more concentrated and intense than our Menta Verde paste, this is recommended for gelato with a strong flavour, creating a wonderful sense of freshness.	
235N	with natural colourings			

COD.	PRODUCT	PER LITRE OF MIX		PKG x KG
408	MIELAT	50	This adds the flavour of milk and honey and is particularly recommended if you want to personalise fior di latte gelato, as it adds clear aromatic notes.	4 x 3.5
0162	PASTA MIELE	50	Ideal to prepare the "ApeRosa" flavour, with a taste of honey and subtle hints of citrus fruits. Available in a kit with the pink ripple sauce.	4 x 3
482	MOOU	50	A paste that adds the flavour of this traditional milk toffee.	
416	NOCE	60	Selected walnuts to create a gelato with a delicate and lingering flavour.	4 x 2.5
818	OVOVAN	30	This contains egg yolks which characterise the gelato's aromatic notes.	
481	PANCOTTA	50	This paste adds the flavour of panna cotta.	
703	POP CORN	100	Provided in a kit made up of 2 milks, each weighing 3 kg, and 2 bottles of topping with the same flavour, giving everything the taste of popcorn.	
422	ROSE DI RIVIERA	40	This gives gelato a wonderful rose fragrance, creating a delicate, fresh and elegant flavour.	4 x 3
471	SETTOVO	50	This replaces eggs when making gelato and patisserie products. 50 g of Settovo are the equivalent of 350 g of egg yolks.	
1083	SOLE (KIT 'O SOLE MIO)	50	A cream paste characterised by citrusy notes and a wonderful, fresh flavour. Available in a kit with green and <i>black dripping</i> ripple sauces.	
436	TARTUFONE	100	Made from selected hazelnuts, almonds and exquisite cocoa.	
443	TIRAMISÙ	100	Whole eggs, coffee extracts and a touch of Marsala wine, recreating the wonderful flavour of this traditional dessert.	2 x 6
453	TORRONE	100	Made from a selection of excellent almonds and enhanced by exquisite honey, powdered milk and egg yolk for that authentic flavour.	2 x 4
397	VANIGLIA BIANCA	30	An intense vanilla flavour creating a gelato that has a neutral colour, tending towards white.	4 x 3
433	VANIGLIA CONCENTRATA GIALLA	30	A concentrated paste with a clear and long-lasting flavour. It gives the gelato a stronger colour, tending towards yellow.	2 x 6
0152	VANIGLIA NATURALE	30	Made by processing vanilla pods and natural ingredients. It gives the gelato an intense and lingering flavour.	14 x 1
1049	VANIGLIA NERA	50	This paste creates a unique dark colour with a strong visual impact, thanks to the use of vegetable carbon, which makes the end product easy to digest.	4 x 3
814	VANILKON	30	A paste made by processing vanilla pods, for a gelato with characteristic small dots.	2 x 6
425	ZABAIONE	100	This adds the flavour of milk and honey and is particularly recommended if you want to personalise fior di latte gelato, as it adds clear aromatic notes.	4 x 3.5

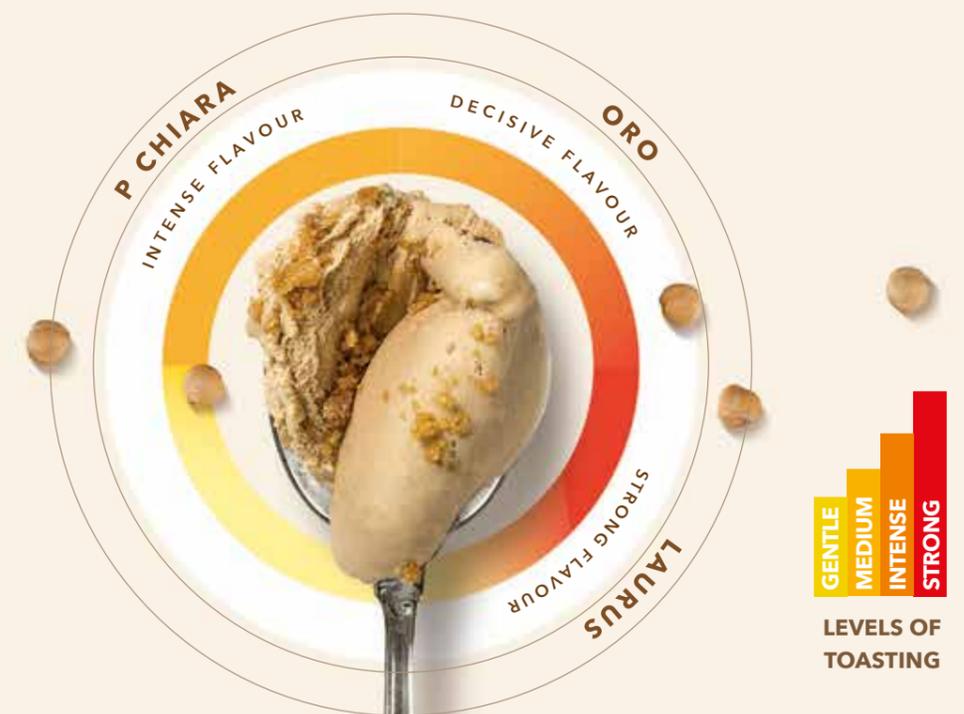


CLASSICS

# LA NOCCIOLA

This line of cream pastes is the jewel in Elenka's crown. Always boasting a high degree of innovation, over the years we have maintained our artisan approach to processing, characterised by techniques passed down through generations. PGI Piedmont hazelnuts and other excellent Italian varieties are used to make this complete, aromatic range, from more delicate and lingering flavours to more decisive notes.

COD.	PRODUCT	PER LITRE OF MIX			PKG x KG
486	LAURUS	80	"Intense" toasting gives a decisive and robust flavour. The colour takes on the characteristic dark shades typical of toasted hazelnut. Ideal for anyone who loves that hazelnut taste right from the first bite.		
769	ORO	100	Compared with Laurus, this has a gentler toasting process. The more delicate flavour allows you to taste more aromatic notes and lasts longer. The colour is also lighter.		2X5,5
414	P. CHIARA without aromas	120	From the "La Nocciola" line of pastes, this is the variety that is toasted in the most "gentle" way, and its flavour is even more delicate, with richer and more persistent aromatic notes. <b>Does not contain flavourings.</b>		



# PISTACHIO

Our pistachio paste line is another jewel in Elenka's crown. This can be seen through the great success achieved by our multi-award winning Pistacchio OroVerde (pistachios from Etna), by our Trinacria paste (Sicilian pistachios) and our 100% Puro paste (pistachios from countries famous for their production). Our excellent ingredients, meticulous processing procedures and strict quality controls all add to making these pistachio pastes among the best on the market.

COD.	PRODUCT	X LITRO DI MIX		PKG x KG
479	ORO VERDE®	80	Prestigious pistachios from Etna are used to make this paste. They have an unmistakably delicate, floral and intense flavour thanks to the area where they are grown. They are processed in full respect of their properties and then undergo incredibly strict quality control procedures. They are delicately toasted by experts, bringing out their entire spectrum of flavours. This paste gives the gelato a delicate, lingering and very elegant flavour. It does not contain flavourings or artificial colourings.	14 X 1
835	TRINACRIA	80	Made using excellent Sicilian pistachios from areas boasting unique characteristics, which are then "gently" toasted. This product stands out for its rich, intense and lingering flavour that is typical of Sicilian nuts. It does not contain flavourings or artificial colourings.	
1120	PESTO DI PISTACCHI	as required	A base that enhances the flavour of raw pistachio skilfully toasted, having a grainy texture.	4 X 2,5
775	PURO 100%	80	This is made by carefully selecting foreign pistachios, coming from regions that are famous for this type of cultivation. They give the gelato an intense flavour.	
420	P	40	This is often used for dessert specialities. Due to its composition, almonds are also used in addition to pistachios.	



**LAND**

Etna's lava soil give the nuts aromatic notes that are unique the world over.

**TRANSFORMATION**

An ancient tradition passed down through generations, from the toasting of the raw fruit to the transformation into paste, keeping all the nut's flavours intact.

**INGREDIENT**

We select the world's best pistachios that boast unparalleled fragrance and are collected just a few kilometres from us.





**CREAM PASTES**

**SICILIAN SPECIALITIES**

Elenka has embraced Sicily's vast tradition, focusing on the utmost respect for ancient recipes, thanks to its roots in the region. The local flavours of the Cassata Siciliana, Cannoli and almonds, to name just a few, are all authentically expressed in this line of products.

COD.	PRODUCT	PER LITRE OF MIX		PKG x KG
301	AGROLINA CIACULLI	25 (PER 1 LITRE OF WATER)	A lemon-flavoured concentrate that creates an intense sensation of freshness. An excellent alternative to fresh fruit, also for the preparation of granitas and drinks.	6x2.7
402	AMARETTO DI SICILIA	40	Made from a selection of exquisite almonds and hazelnuts that give gelato the flavour of Sicilian-style amaretto.	4 X 3
190	BONIFICATORE	1	A concentrate to complement the lemon flavour obtained with <b>Agrolina Ciaculli</b> .	15x1
271	CANNOLO	100	This gives gelato the authentic flavour of this Sicilian dessert, enriched by the typical <i>zuccata</i> (candied pumpkin) and cubes of candied orange.	2 x 3
737N 837N	CASSATA SICILIANA 1 kg pack	250	Thanks to the presence of freeze-dried ricotta and <b>candied fruit</b> , this product gives gelato the real flavour of Cassata Siciliana, with all the characteristic taste of this traditional Sicilian cake. It can also be used to prepare cakes and semifreddo desserts.	2 x 5
438	CASSATA SICILIANA (without candied fruit)	60	This paste is different from the above because it does not contain <b>candied fruit</b> . This is why the recommended dose is much lower.	2 x 6
197	CROCCANTE DI MANDORLA	130 / 150	Made according to artisan tradition with almonds and caramelised sugar, which are then turned into granules. For a gelato with an intense flavour, offering the authentic taste of tradition. This product can also be used as granules for sprinkling.	4 x 2
409	GELSOMINO	40	All the fragrance of jasmine petals, creating a paste that makes gelato elegant and delicate, in traditional Sicilian style.	18 x 1
261	MANDORLA SICILIA	130	Exquisite Sicilian almonds, giving the gelato an intense and lingering flavour. Also excellent for granitas and almond milk as well as for preparing creams for patisserie products.	4 x 3
772	MANDORLA TOSTATA	80 / 100	A paste characterised by skilfully toasted almonds, giving the gelato a more decisive flavour. Also perfect to flavour creams for patisserie products.	4 x 2.5
216	PINOLI	80	Carefully-selected, exquisite Sicilian pine nuts, gently toasted to give the gelato a natural, delicate and lingering flavour.	14 x 1

# ESTRATTO FINISSIMO DI ZUPPA INGLESE L'ORIGINALE



# Z

Our "Estratto finissimo di zuppa inglese" (Exquisite extract of zuppa inglese) has enjoyed plenty of success, becoming a real symbol for the tradition of gelato making, as can be seen by the many attempts to copy it. "L'originale" (the original) was also the company's first ever product, whose invention dates back to the end of the 1950s and the start of the 1960s. This unique flavour has won over gelaterias and patisseries just as much as lovers of gelato, still managing to amaze people thanks to its new, modern and tantalising ripple versions.



COD.	PRODUCT	PER LITRE OF MIX		PKG x KG
303	ESTRATTO FINISSIMO DI ZUPPA INGLESE	30	Only a small amount is needed to give gelato clear aromatic notes and hints of Alchermes. Available also in a ripple version, this product will surprise you with just how versatile it can be in combination with other flavours.	6 X 2.6

# FRUIT PASTES

Elenka's fruit pastes give a real sense of fresh, natural fruit that's just been picked, Ancient artisan know-how is supported by innovative processing techniques and controls, guaranteeing the top quality of each paste and ensuring gelato makers get a safe product with an authentic flavour.



COD.	PRODUCT	PER LITRE OF WATER			 PKG x KG			
		ADDITION	SUBSTITUTION					
401	ALBICOCCA			A paste made from apricot juice, which gives a real sense of freshness.	4 x 3			
470 — 470N	AMARENA	100	70	This can also be used during the gelato extraction phase to get a perfect, flavour-packed ripple, thanks to our careful selection of black cherries. Available with natural colourings.	2 x 6			
804 — 804N	FRUTTA DI AMARENE IN GOVERNO	as required		Candied black cherries soaked in syrup; ideal to create a ripple effect in gelato or to prepare tasty drinks by diluting the syrup in water. Also available with natural colourings.				
403	ANANAS			This gives a fresh pineapple flavour and can be used to substitute or integrate fruit. Available with natural colourings.	4 x 3			
1061	COCCO			Selected coconut transformed into a paste to recreate the full flavour of the fruit.	4 x 2.5			
431	KIWI			Made with selected kiwi fruits, giving gelato a rich, fresh flavour as well as the fruit's typical green colour.	 4 x 3			
482 — 482N	FRAGOLE FRAGOLE 100 <i>with natural colourings</i>	100	70	These differ depending on the type of ingredient used. Both pastes are characterised by the presence of chopped fruit, which is why they give gelato such a fresh and intense flavour. Also available with natural colourings.				
487 — 487N	FRAGOLINE & FRAGOLINE 100 <i>with natural colourings</i>							
485 — 485N	FRUTTI DI BOSCO <i>with natural colourings</i>							
406	FRUTTO SOMALO							Selected bananas transformed into a paste, giving gelato an intense and lingering flavour.
347 — 347N	LAMPONE <i>with natural colourings</i>							A paste made from the flesh and juice of raspberries. Also available with natural colourings
446	MANGO						A paste made by processing selected mangos.	
336	MELA VERDE	100	70	A paste made by processing selected apples.				
424	MELONE			A paste made by processing melon purée				
413	MIRTILLO			A paste made using blueberry juice.				
418	PESCA GIALLA SETTEMBRINA			A paste made using peach purée.				
337	PERA			A paste made using pear purée.				



## RIPPLE SAUCES

Our line of delicious creams that can be added to and used to decorate gelato, enriching its flavour. These are made by processing selected ingredients such as fruit, chocolate, hazelnuts, almonds or pistachios. They are ready to use and have the unique characteristic of remaining well-attached to the surface of the gelato, without melting or altering it.

### FANTA

COD.	PRODUCT			PKG x KG
757	FANTA BISCOTTINO	The biscuit flavour is obtained by processing handmade shortbread.		4 x 3
1057	FANTA BROWNIES	Tasty and crunchy, this sauce recreates the flavour of this chocolate-based American dessert.		4 x 3
857	FANTA CROCKELLA BIANCA	Made with crunchy cereals and white chocolate.		2 X 5
976	FANTA CROCKELLA PISTACCHIO	Made with crunchy cereals and pistachio.		2 X 5
850	FANTA CROCKELLA SCURA	Made with cereals, hazelnuts and cocoa.		4 x 3
758	FANTA NOCCIOCROCK	With crunchy hazelnuts and cereals.		4 x 3
754	FANTA NOCCIOLA	A hazelnut cream to garnish and add to gelato and desserts.		4 x 3

### FANTA CRUMBLE

1058	FANTA CRUMBLE	A crunchy ripple sauce that's ideal for decorating gelato or preparing bases for cakes and semifreddos.		4 X 2,5
1081	FANTA CRUMBLE CIOCCOLATO	With chocolate granules.		4 X 2,5
1080	FANTA CRUMBLE PISTACCHIO	With finely chopped pistachios.		4 X 2,5
0159	FANTA CRUMBLE ROSSO	Flavour of red fruits.		4 x 3
1137	FANTA CRUMBLE CANNOLO	The taste of Sicilian cannolo in a tasty and adaptable crumble, ideal for both, ice cream and pastry preparations.		4 x 3

### FANTA FRUTTA

1052	FANTAFRUTTA ORANGE*	With the only exception of pistachio Fantafrutta, products in this line of ripple sauces are characterised by the presence of chopped fruit.  * Products packaged in a controlled atmosphere		4 x 3
751N	FANTAFRUTTA STRAWBERRY*			
752	FANTAFRUTTA WILDBERRIES*			
752N	With natural colourings			
1050	FANTAFRUTTA RASPBERRY*			
1051	FANTAFRUTTA LEMON*			
1069	FANTAFRUTTA PEAR*			
753	FANTAFRUTTA PISTACHIO			

### OTHER RIPPLE SAUCES

1085	BLACK DRIPPING	This adds flavour and crunchiness and is made from a delicious cocoa biscuit and hazelnut crumble. This is used for the ripple sauce for the "O sole mio" flavour.		1 X 2,5
1084	GREEN DRIPPING	This has a pasty consistency and is made from pistachios, almonds and peanuts. As with our "black dripping" sauce, it is part of the "O sole mio" kit.		4 x 3
1154	CARAMELLO SALATO	Caramel variegation with a pleasant and tantalizing salty note given by the sea salt of Mothia, which is an integral sea salt.		2 X 7
842	DULCE DI LATTE	This adds the flavour of dulce de leche, a typical recipe from Latin America.		2 x 5
853	NOCCIOLA PRALINATA	Made with 55% hazelnuts and 45% cane sugar.		4 x 3
081	PISTACCHIO GOLOSO	Pistachio and cereal-based.		2 x 2,5
963	PISTACCHIO PRALINATO	With 55% of pistachos		2 x 6
843	RISO BIANCO	Puff rice and white chocolate-based.		4 x 3
864	RISO BIANCO PRALINATO	Praline rice and white chocolate-based.		4 x 3
860	RISO NERO	With cereals, hazelnuts and skimmed cocoa.		4 x 3
346	UNICA PER VARIEGARE	Hazelnut and exquisite 10/12 cocoa-based		4 x 3
076	WAFEL GOLOSO	This gives the flavour of waffles, used in the blend, together with hazelnuts and skimmed cocoa.		4 x 3
1153	TOFFEE CARAMEL	Delicious variegation that gives the taste of the typical candy.		4 x 3





RIPPLE SAUCES

# Otella



Our line of exquisite cocoa and hazelnut-based creams, ideal for preparing cremino in a tray, layered gelato, ganache and mousse. This has the advantage of not freezing at low temperatures and being extremely versatile. It is also perfect for preparing gelato, once it becomes creamy and is served in a tub, without the need for any further steps.



COD.	PRODUCT		 PKG x KG
856	CLASSICA / Cocoa and hazelnuts		
0115	BIANCA / White chocolate		
1056	FONDENTE		
0123	NOCCIOLA		
0156	ARACHIDE		4 x 2,5
0153	ROSA / Hints of red fruits		
0154	MANDORLA		
0155	MANDORLA CROCK / with crunchy ground almonds		

## COATINGS

These products have the advantage of solidifying in a very short amount of time once they come into contact with the gelato, thereby creating a thin, even and delicious coating thanks to ingredients of the finest quality.

COD.	PRODUCT		 PKG x KG
475	BIANCA	Made with cocoa butter, this gives the flavour and typical colouring of white chocolate.	4 X 2.5
734	CIOCCO-NERO	Cocoa paste and skimmed cocoa are some of the main ingredients, giving a dark chocolate taste.	2 X 5
477	GIALLA FRUTTO SOMALO	Made with banana purée. Perfect performance in terms of aesthetics and flavour.	4 x 2.5
348	GIALLA LIMONE	With its lemon flavour, this uses vegetable colourings and skimmed, powdered milk.	4 x 2.5
0118	NERO MODICANO	This is made by processing Modica chocolate, present also in granules, and makes the gelato tastier and crunchier. Ideal together with the base from the same Modica line.	
0157	BIANCO MODICANO	A coating made by processing white chocolate.	4 X 3
0158	ROSA MODICANO	A coating made by processing raw white cocoa paste and the flesh of red fruits, which add flavour and an attractive colour.	
489	NOCCIOLA	Made with selected hazelnuts, this adds flavour and a perfectly even appearance.	4 x 2.5
369	PANORMUS	Made with cocoa and skimmed milk, this is one of Elenka's great classics for gelaterias.	2 x 5.5
476	VERDE PISTACCHIO	Made with pistachios and almonds, this is perfect for however you want to use it.	4 x 2.5
478	ROSSA	An even appearance and attractive colour.	

## GRANULES

This line of products can be used for decorating gelato and, in some cases, also to make it. This is the case for our "Croccante di mandorla" (almond crunch) or "Torrone granellato" (chopped nougat), which recreate the flavour of these specialities.

COD.	PRODUCT		 PKG x KG
197	CROCCANTE DI MANDORLA*	These granules are made by processing caramelised Sicilian almonds by hand. To make gelato, we recommend a dosage of 130 / 150 g per 1 litre of mix.	2 x 7
349	NOCCIOLE TOSTATE	Chopped hazelnuts that have been carefully toasted.	2 x 5
350	NOCCIOLE INTERE	Toasted, whole hazelnuts.	
1041	NOCCIOLE INTERE GIFFONI	Whole hazelnuts from the "Giffoni" variety.	
202	TORRONE GRANELLATO	Chopped nougat to decorate gelato and desserts. This may also be used during the creaming phase to add flavour to the gelato.	2 x 2.5

## TOPPINGS

Characterised by their semi-dense consistency, these products are used to decorate gelato, mousses, semifreddos and desserts in general. They attach perfectly to surfaces and do not solidify at low temperatures, maintaining their wonderful shine.

COD.	PRODUCT	 PKG x KG	 PKG x KG
306	AMARENA		8 / 16 x 1
308	CAFFÈ		
311	CARAMELLO		
305	CIOCCOLATO		
787	KIWI		
307	FRAGOLA		
300	FRUTTI DI BOSCO		
312	FRUTTO SOMALO		
846	LIMONCELLO		
738	NOCCIOLA		
739	PISTACCHIO		
741	SAMBUCA		
063	SANGRIA		
1034	SEA SALT CREAM		
740	WHISKY		



# PATISSERIE

SOAK  
FLAVOURING PASTES  
GALZES  
BAKING MIXES  
PATISSERIE MIXES  
FARCITELLA

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Full and enchanting flavours that, when combined with top-performing products, allow any master patissier to express their creativity in the best way possible.

Our passion combined with tradition, our attention to all aspects of the production process, but also innovation, allow us to satisfy the needs of even the most modern patisseries, which are today looking for products with great versatility in addition to safe and genuine ingredients.

Elenka's range of patisserie products fully reflect the company's values: we combine tradition with innovation, authenticity and safety. These are the values that have always characterised our world-famous brand, which has become a synonym for excellence and reliability.





## PÂTISSERIE

### SOAKS

These products are used in patisseries and gelaterias to achieve hydro-alcoholic solutions with the desired alcohol content that can add flavour and long-lasting softness (even at low temperatures) to sponge, biscuits and any other product that requires added flavour as well as a touch of alcohol.

COD.	PRODUCT		PKG x L
618	ALKERMES		6 X 2
621	AMARETTO		
615	BENEVENTO		
619	CAFFÈ		
620	GRAND'ARANCIO		
634	GRAN LIMONE		
617	MARADRAY		
623	PORTO CARIBE GOCCIA		
616	PORTO CARIBE RISERVA		
622	VANIGLIA		

STRENGTH	SUGAR (kg)	WATER (kg)
FOR 1 LARGE BOTTLE		
7%	9.0	8.8
9%	7.3	6.5
11%	5.1	5.3
14%	4.2	4.0
16%	3.4	3.2

### FLAVOURING PASTES

Pastes for patisseries to add flavour to yellow cream or cream.

The unique feature of these pastes is that you only need a few grammes per kg to give the product all the freshness and sweetness of fruit, as they don't contain any acidifying agents.

COD.	PRODUCT	 PER KG OF YELLOW CREAM OR CREAM		PKG x L
606	ARANCIA	10		8 X 1
796	BANANA			
855	BISCOTTO			
838	BURRO			
608	FRAGOLA			
609	LIMONE			
607	MANDARINO			
652	MANDORLA			
836	PANETTONE			

### GLAZES

Glossy, mirror and glittery effects to enhance cakes, desserts and gelato.

All patissiers know how delicate the glazing process can be, which is why Elenka's line of glazes offers a real help in terms of performance and appearance.

COD.	PRODUCT			PKG x KG	
268	BIANCOGLASS			1x7	
267	CIOCOGLASS			4x3	
165	GELATIN GLASSÉ			1x7	
1045	AMARENA				1x5
1046	MANDARINO				
1047	ORO				
1048	TOFFEE CARMELLO				

### BAKING MIXES

A perfectly balanced mix made with wheat flour, allowing for innovative, practical and quick preparation of oven-baked products such as Sicilian brioche, croissants and sponge cake, without compromising on high quality. This guarantees that each mixture will have all the flavour and characteristics of the original, homemade recipes.

COD.	PRODUCT			PKG x KG
0110	BRIOCHE SICILIANA			5 x 2
0111	PAN DI SPAGNA			

## PATISSERIE MIXES

Innovation and tradition come together to create a line of products that can free the creativity of any master patissier. Creams, preserves and essences for anyone looking for practicality without compromising on high quality.

COD.	PRODUCT			 PKG x KG
<b>CREAMS / COATINGS / FLAVOURS</b>				
503	CREMA PASTICCERA	This replaces milk in the traditional recipe and takes away the need for one egg yolk, doubling the amount of time the cream can be kept for. This is made using a hot processing technique, with a 100 g dose for every 900 g of water, 350 g sugar, 100 g starch, 50 g "00"-type flour and 2 egg yolks.		8 x 3
795	MR DARK	This is an incredibly versatile product and is perfect as a creamy filling with an intense chocolate flavour, and as a semi-glossy coating with long-lasting evenness. Ideal for profiteroles, sponge-based cakes and satin-effect glazes.		1 X 12
770	PRONTO CREMA	A powdered mix to make ready-to-use crème patissière. This is made using a cold processing technique with a 400 g dose for 1 l of water or 350 g for 1 l of milk. It gives a clear egg flavour to the end product.		5 x 4
559	PASTA UNICA BIANCA	This is different from the "Unica" version as it has a white chocolate flavour. This can also be used to make white chocolate gelato.		4 X 3
502	UNICA	An incredibly versatile product, ideal for making mousses, creams for cakes and glazes, especially for filling profiteroles or creating Sachertorte-style glazes. This adds an intense and seductive flavour of chocolate and hazelnuts.		2 X 6
905	VANILLINA PURA	This adds an intense flavour and excellent performance no matter what the end product.		4 X 1.5
505			14 X 0.5	
<b>PRESERVES/FRUIT PUREES</b>				
851	AMARENA			
248	ALBICOCCHE	This stands out for its content of 35% fruit, which is carefully selected and processed in full respect of its properties. A specific production process keeps the original flavour intact for a long time, no matter what the end product. Preserves for "oven-baked" products maintain their original flavour and structure even at high baking temperatures.		1 x 12
748	ALBICOCCHE TIPO FORNO			
841	FRAGOLE			
876	PASSATA DI ALBICOCCHE	Made with selected apricots, this stands out for its processing technique, which involves a different balancing of ingredients. Excellent performance even at high temperatures.		1 x 14



**PÂTISSERIE**

**FARCITELLA**

Elenka's range of fillings include its "Farcitella" products, which are undoubtedly the most popular. These stand out for the careful selection of ingredients and for their perfect performance no matter what the kind of patisserie product, at both low and high temperatures.

COD.	PRODOTTO		 	
317	BIANCA	With an exquisite and delicious white chocolate flavour.		
1128				1 x 8 4 x 3
210	GOLD	The best varieties of hazelnuts represent 14% of the content, adding an intense and elegant flavour, not to mention the superior quality able to enhance any recipe.		
1065				1 x 14 1 x 8
910				4 x 3
1064	NOCCIOLA	Obtained from a selection of high quality hazelnuts.		
1130				1 x 8 4 x 3
1029	PISTACCHIO	The perfect combination of white chocolate and pistachios, which represent 20% of the content.		
1129				1 x 8 4 x 3





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