



CREME FREDDE

A CENTURY OF INNOVATION TO
AMAZE YOU AND AMAZE OTHERS
WITH UNPRECEDENTED CONSISTENCIES





**FROZEN CREAMS,
FOR NEW IDEAS
IN THE GELATO SHOP**

Transform the showcase into the most popular destination: modern and innovative flavours with lively combinations and captivating consistencies. The **Frozen Creams** are ideal for all the gelato chefs that wish to **enrich the showcase** and **set free their creativity**, offering gelato proposals with a consistency and fullness of continuously new flavours, which attract more and more consumers in search of particular taste experiences.

UNIQUE CHARACTERISTICS

NOBLE INGREDIENTS

The **careful selection** of **raw materials** and the combination of **rich** and **delicious ingredients** give the creams a simply irresistible, superb flavour.

WIDE RANGE

The vast assortment of flavours gives you the possibility to create **unlimited combinations**, releasing your creativity to prepare infinite new proposals.

VERSATILITY AND TRANSVERSALITY OF USE

The consistency of the Frozen Creams allows the artisan gelato chef to experiment with new and intriguing combinations: they are perfect for both **gelato** and **modern pastry preparations allowing you to vary and customize your offer** all year round.



SUGGESTIONS FOR USE

PURE

pour into the gelato pan inserted in the refrigerated cabinet or in the blast chiller until the product reaches the correct consistency.

MIXED

at 50% with milk and batch freeze, to create an intense gelato flavour.

As a VARIEGATE for gelato

to create attractive and innovative combinations.

LAYERED

to create frozen cremini as solid inserts or creamy layers and for modern pastry inserts.





**A LINE
OF INFINITE FLAVOURS
TO SEDUCE THE PALATE.**

The Frozen Creams offer infinite suggestions of deliciousness,
the **complete range** consists in:

- **THE GREAT CLASSICS**
- **FRUIT DELIGHTS**





THE GREAT CLASSICS

TIMELESS TASTES, FOR INFINITE DELICIOUSNESS

In the assortment of Frozen Creams, the **great classics** should never be missing.
With intense and distinct flavours, and smooth and embracing consistencies.
Sumptuous goodness is concealed in the most traditional ingredients.



AMBER CARAMEL CREAM

Salted butter caramel flavoured cream, an extraordinary and refined contrast.

WHITE CREAM

White chocolate flavoured cream, ideal for those that wish
to propose a sweeter and much more delicate flavour.

WHITE CREAM PISTACHIO

Pistachio cream, for those in search of an intense and embracing flavour.

CHIARA CREAM

Hazelnut and milk flavoured cream, for those who prefer
to offer a superb traditional praline flavour.

NERELLA CREAM

Cocoa and hazelnut flavoured cream, for those that wish
to offer their customers a full and intense flavour.

NERELLA NUT CREAM

Hazelnut and cocoa flavoured cream, rich and tasty thanks to a **greater presence
of hazelnut paste** compared to the classic version.



FRUIT DELIGHTS

THE CRISPY SIDE OF FRUIT

The encounter between the **delicacy of the white chocolate and the unexpected crunchiness of the lyophilized fruit** elevates the senses in a whirlwind of sheer delight.

With a crispy consistency, remaining soft and silky even at negative temperatures and with a brilliant colour.

The line is even **trendier than ever thanks to the novelties:**

Sour Black Cherry and Mango.

Two novelties that will enrich the showcase with vivacity and creativity.

NOVELTIES 2021

SOUR BLACK CHERRY CREAM WITH PIECES

A symbolic flavour for Giuso. A **white chocolate** and sour **black cherry** flavoured cream with a smooth consistency, enriched with a touch of crispiness donated by the sour black cherry.

The singular contrast created by the delicious white chocolate and the natural acidity of the black cherry is amazing.

MANGO CREAM WITH PIECES

White chocolate and **mango** flavoured cream with a soft consistency, enhanced by crispy pieces of mango. Combine the fragrant and exotic taste of mango with the delicacy of white chocolate.



STRAWBERRY CREAM WITH PIECES

White chocolate and **strawberry** flavoured cream with a velvety consistency, enhanced by the crunchy touch of fruit and an attractive colour. Its amazing taste is characterized by a slightly acidic sweetness.

LEMON CREAM WITH PIECES

White chocolate and **lemon** flavoured cream with a creamy consistency, enriched by the crunchy touch of the fruit and by the bright colour.

The freshness of the Mediterranean summer is combined with the sweetness of the white chocolate.

MANGO CRISPY TROPICAL CREMINO

Base:

500 g of Mango Cream with pieces

Place in the blast freezer for 5 minutes.

Internal layer:

1500 g White Cream
+ 1800 g hot whole milk
+ 300 g Superpremium Coconut

Batch freeze and variegate in extraction with 200 g of Chocobello cream.

Surface:

500 g Mango cream with pieces

Place in the blast freezer for 5 minutes.



NOVELTY 2021



DECORATION

Decorate as desired with slices or cubes of fresh Mango, curls of fresh coconut and a sprinkling of Superpremium Coconut.

CREMINO CRISPY SOUR BLACK CHERRY WITH PISTACHIO SAUCE

Base:

500 g of Sour Black Cherry Cream with pieces

Place in the blast freezer for 5 minutes.

Internal layer:

1800 g White Cream
Pistachio
+ 1800 g hot whole milk

Batch freeze.

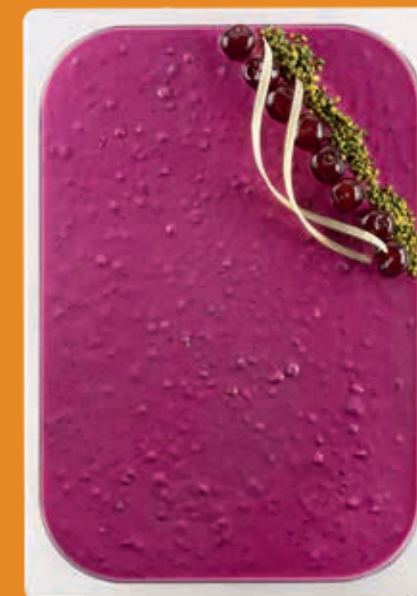
Surface:

500 g Sour Black Cherry Cream with pieces

Place in the blast freezer for 5 minutes.



NOVELTY 2021



DECORATION

Decorate as desired with Amordifrutta Sour Black Cherry semi-candied in syrup, grains of pistachio and curls of white chocolate.

CREMINO MANGO CRISPY SUPERIOR

Base:

500 g of Mango cream with pieces

Place in the blast freezer for 5 minutes.

Internal layer:

1500 g Cuzco Dark Chocolate Superior
+ 2500 g hot water

Batch freeze.

Surface:

500 g Mango cream with pieces

Place in the blast freezer for 5 minutes.



NOVELTY 2021



DECORATION

Decorate as desired with slices or cubes of fresh Mango and curls of dark chocolate.

CREMINO ZUPPA INGLESE CRISPY

Base:

500 g of Sour Black Cherry cream with pieces

Place in the blast freezer for 5 minutes.

Internal layer:

3500 g white base + 200 g Zuppa Inglese Paste

Batch freeze and in extraction variegate with 200 g of Choconoble Dark.

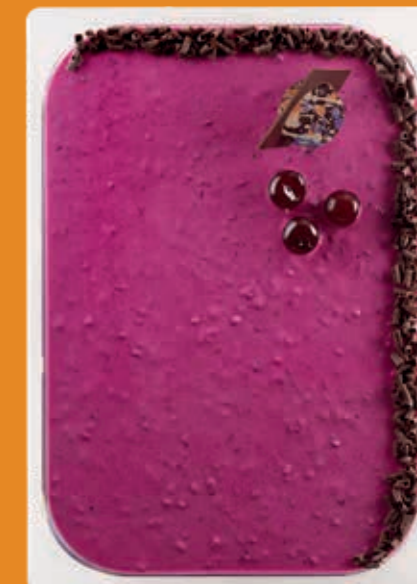
Surface:

500 g Sour Black Cherry cream with pieces

Place in the blast freezer for 5 minutes.



NOVELTY 2021



DECORATION

Decorate as desired with Amordifrutta Sour Black Cherry semi-candied in syrup, curls, and decorations of dark chocolate.

MADAGASCAR VANILLA AND CRISPY SOUR BLACK CHERRY SEMIFREDDO


NOVELTY 2021

INGREDIENTS

Cream	1000 g
Perfetto -18	200 g
Superpremium Madagascar Vanilla paste	20 g
Sour Black Cherry Cream With Pieces	as req.
Chocolate flavour Splendidee Glaze	as req.

COMPOSITION

Line a single-portion silicone mould with the Vanilla Semifreddo, create an insert of Sour Black Cherry Cream With Pieces in the centre, cover with another layer of Vanilla semifreddo and finish with a cocoa wafer biscuit. Place in the blast freezer for approximately 30 minutes.



DECORATION

Glaze with Chocolate flavour Splendidee Glaze.
Decorate with Amordifrutta Sour Black Cherry semi-candied in syrup and gently place flakes of gold leaf as desired.

PISTACCHIO AND CRISPY SOUR BLACK CHERRY SEMIFREDDO


NOVELTY 2021

INGREDIENTS

Cream	1000 g
Perfetto -18	200 g
Pistachio Mediterraneo Gold Paste	120 g
Sour Black Cherry Cream With Pieces	as req.
Milk flavour choconoble	150 g
Amaretti biscuit grains	500 g
White Splendidee glaze	as req.

COMPOSITION

Line a single-portion silicone mould with the Pistachio Mediterraneo semifreddo, create an insert of Sour Black Cherry Cream With Pieces in the centre, cover with another layer of Pistachio Mediterraneo semifreddo and terminate with a base made with Amaretti biscuit grains and melted milk flavour Choconoble. Place in the blast freezer for approximately 30 minutes.



DECORATION

Glaze with White Splendidee glaze.
Decorate with pistachio grains and feathers made with milk chocolate.

YOGURT AND CRISPY MANGO SEMIFREDDO


NOVELTY 2021

INGREDIENTI

Cream	1000 g
Perfetto -18	200 g
Peryo'	40 g
Mango Cream With Pieces	as req.
Choconoble White	150 g
Caramelized Biscuit grains	500 g
Splendidee Pistachio Glaze	as req.

COMPOSITION

Line a single-portion silicone mould with the Yogurt Semifreddo, create an insert of Mango Cream With Pieces in the centre, cover with another layer of Yogurt Semifreddo and finish with a base made with caramelized biscuit grains and melted white Choconoble. Place in the blast freezer for approximately 30 minutes.



DECORATION

Glaze with Mango cream with pieces or Splendidee Pistachio Glaze.
Decorate with a sprinkling of Pistachio grains and white chocolate decorations.



CREME FREDDE

TECHNICAL DATA SHEET

CODE	PRODUCT	PACK. KG	PACK PER BOX	DOSAGE G/KG MIXTURE	GLUTEN FREE	WITHOUT ADDED MILK DERIVATIVES
011BI155	Sour Black Cherry Cream with Pieces	5,5	2		✓	
011BJ155	Mango Cream with Pieces	5,5	2		✓	
011BC155	Strawberry Cream with Pieces	5,5	2		✓	
011BD155	Lemon Cream with Pieces	5,5	2		✓	
011AZ155	Amber Caramel Cream	5,5	2		✓	
011AD155	White Cream	5,5	2		✓	
011AY155	White Cream Pistachio	5,5	2		✓	
0119I155	Chiara Cream	5,5	2		✓	
01192155	Nerella Cream	5,5	2		✓	
011AW155	Nerella Nut Cream	5,5	2		✓	



Giuso Guido Spa with sole shareholder
Company under the management and coordination of Cone Investment UK Ltd
Regione Cartesio | 15012 Bistagno (AL) Italy | giuso.it