



CUZCO

**A CENTURY OF EXCELLENCE THAT
OFFERS YOU THE LUXURY OF REAL CHOCOLATE ALL YEAR ROUND.**



GIUSO

UN SECOLO DI INNOVAZIONE



CUZCO, SYMBOL OF INNOVATION FOR CHOCOLATE GELATO.

The **Cuzco Line** has revolutionized the creation of gelato with **real chocolate**. The substantial difference lies in the use of real chocolate, and not just simple **cocoa**, allowing you to create gelato with a rich, intense, and unmistakable flavour.

UNIQUE CHARACTERISTICS

Thanks to their **unique characteristics** and the **real chocolate** present in the recipe, all the products of the line Cuzco allow you to reach unexpected results.

RICHNESS OF INGREDIENTS

The use of **not only cocoa** but also **high-quality real chocolate** reduced to powder by an exclusive procedure, for creations with an authentic and embracing taste.

PRACTICALITY OF USE

The Cuzco products combine **high quality products** with the **extreme simplicity of preparation**, guaranteeing the artisans of sweetness a result that is always balanced in taste and structure.

VERSATILITY AND CUSTOMIZATION

The **variety of references** in the assortment and the **different types of chocolate used**, allow you to stimulate your customers taste buds and curiosity giving them the occasion to discover the delicate nuances and consistencies from the world of chocolate.

THE PLEASURE OF REAL CHOCOLATE, NOT JUST IN THE GELATO SHOP.

Offer the **excellence of real chocolate all-round**: innovative and sought-after products with **noble ingredients**, perfect for every season of the year and to complete the offer in the best gelato shops.

A LINE OF INFINITE CREATIONS:

🍷 CUZCO GELATO

🍷 CUZCO GELATO GOURMET

🍷 CUZCO VARIEGATES

🍷 CUZCO COCOA

🍷 CUZCO IN A CUP

🍷 CUZCOMOUSSE



CUZCO - GELATO

THE COMPLETE PREPARATIONS, FOR A SUPERB GELATO.

It's the luxury of real chocolate, that has an aroma of simplicity. All the products of the Cuzco line are made with quality chocolates, without flavourings or with natural flavourings, without added vegetable fats*.

CUZCO ALLOWS THE ARTISAN GELATO CHEFS TO:

- to easily obtain a product of great quality
- always guarantee a balanced gelato
- guarantee workability and softness

CUZCO DARK CHOCOLATE SUPERIOR

With real dark chocolate, for a gelato with a distinctive dark colour and a taste that recalls precious bars of dark chocolate. For a superior taste experience. Amongst all the references of the Line, this is the one that boasts the highest percentage of dark chocolate.

CUZCO DARK CHOCOLATE

With real dark chocolate, for a classic gelato yet always up to date, with a particularly dark colour and a marked flavour of cocoa. Without flavourings.

CUZCO CHOCOLATE AND MILK

With real chocolate and milk, characterized by the presence of only natural flavourings, for a pale, delicate gelato yet with a strong personality.

CUZCO WHITE CHOCOLATE

With real white chocolate, for a gelato with the delicate taste of white chocolate.



DARK CHOCOLATES WITHOUT MILK DERIVATIVES

CUZCO DARK BLACK CHOCOLATE

without milk derivatives

With real dark chocolate, allowing you to create a chocolate gelato without added milk derivatives. It has a very dark colour and a strongly characterized flavour but balanced and full. Characterized by the presence of only natural flavourings.

CUZCO DARK CHOCOLATE TOTAL NOIR

without milk derivatives

For a chocolate gelato without added milk derivatives and characterized by an intense full-bodied flavour. The use of a very dark cocoa naturally creates an incredibly black colour, without added colours.

CUZCO SANTO DOMINGO WITH DARK CHOCOLATE

without milk derivatives

With cocoa mass and cocoa of Dominican Republic origin only, giving you the possibility to create a gelato with a marked, persistent, and satisfying taste, ideal for the lovers of very dark chocolate. Without flavourings.

A bitter taste characterized by strong floral and fruity aromatic notes. Without added milk derivatives.

CUZCO SÃO TOMÉ DARK

without milk derivatives

With real dark chocolate, cocoa from São Tomé and a high percentage of cocoa mass. For a gelato with a strongly characterized, balanced and full flavour, from which fruity notes with slightly acid connotations emerge, typical of natural cocoa. Without added milk derivative.

CUZCO GELATO GOURMET



THE NON PLUS ULTRA, FOR CHOCOLATE LOVERS.

The Cuzco Line provides the artisan gelato chef with exclusive flavours and **intriguing combinations**, that will take the chocolate gelato to unprecedented levels, satisfying the most curious and refined palates. A pleasurable sensorial journey in the most primitive and exotic notes of chocolate.

CUZCO GOURMET DARK "TONKA"

With real dark chocolate and the flavour of "Tonka". For a gelato with a rich and embracing taste, with vanilla and almond notes typical of the Tonka Bean. Without added milk derivatives.

CUZCO GOURMET DARK AND SICHUCAN PEPPER

With real dark chocolate, São Tomé origin cocoa and Sichuan pepper from China. For a gelato with a rich and strongly characterized flavour, with citrus and spicy notes. Without added milk derivatives.

CUZCO GOURMET DARK AND COFFEE

With real dark chocolate and grains of coffee, for a gelato with an embracing taste of chocolate enriched with the decisive and aromatic notes of coffee. The presence of coffee grains guarantees a pleasant and interesting crunchiness when tasted.



CUZCO - VARIEGATES

- NOVELTIES - THE VARIEGATES, TO EXALT THE CHOCOLATE.

The gelato becomes even more precious and fulfilling, thanks to the two new chocolate flavoured Cuzco variegates. Two **excellent and innovative proposals** ready to enrich the showcase and to offer a unique sensorial experience of sheer pleasure. Ideal combined with gelato Cuzco and perfect for creating new flavours giving unexpected sensations.

CUZCO VARIEGATE WHITE WITH COCOA GRUE

White chocolate flavoured variegata, enriched with cocoa grue, that give the palate a pleasant and crunchy fragrance. A unique product on the market, created following the philosophy of Cuzco: the nibs are the most precious part of the cocoa bean, the crunchy consistency and intense and persistent flavour go perfectly with the lushness of the white variegata.

CUZCO VARIEGATE WITH COARSE GRAINS OF " CHOCOLATE OF MODICA PGI "

Dark chocolate flavoured variegata enriched with coarse grains created with the "Chocolate of Modica PGI", with a dark brown colour and a crunchiness typical of the Chocolate of Modica. A flavour that recalls "primordial chocolate" with its coarseness, a symbol of Sicilian tradition. Without the addition of milk derivatives.



CUZCO - COCOA

- NOVELTIES - COCOA, IN ITS MOST VERSATILE DRESS

Very fine cocoa powder perfect for giving a **floral and fruity flavour**, and an intense colour. A unique product for numerous creations: from artisanal gelato to modern pastry, from chocolates to artisanal pastry creations.

CUZCO SANTO DOMINGO COCOA 10/12

Cocoa from beans of Dominican origin, without flavourings, with a brown colour and a natural aromatic flavour, typical of the Santo Domingo Cocoa beans: one of the finest cocoa's in the world suitable for lovers of exotic chocolate.

APPLICATIONS AND SUGGESTIONS

The unique notes of the Santo Domingo cocoa make it the ideal ingredient for the following applications:

- Gelato
- Modern Pastries
- Baked pastries
- Chocolates and Nougats
- Biscuits



CUZCOMOUSSE

CUZCO EXCELLENCE, IN ITS SOFTEST VERSION

Modern pastry preparations to amaze the senses with an intense taste of chocolate, Cuzco becomes Cuzcomousse, the **pure chocolate, soft, creamy, and embracing** adaptation. Ideal for creating mousse, desserts served in a glass or on a plate with a **balanced flavour**, for an unforgettable taste experience.

CUZCOMOUSSE

Contains up to **60% real chocolate powder**.
Without flavourings and without added fats. Use cold with cream.
To give all your creations all the richness of dark chocolate.
DOSAGE: 200/270 g/Kg

CUZCOMOUSSE WHITE

Contains 29% of white chocolate. Use cold with cream. For sweet proposals characterized by the delicate and delicious flavour of white chocolate.
DOSAGE: 230/330 g/Kg

APPLICATIONS AND SUGGESTIONS

Cuzcomousse and Cuzcomousse White are ideal for the following preparations:

- Modern pastries
- Desserts served in a glass
- Plated desserts



CUZCO IN A CUP

REAL CHOCOLATE, TO ENJOY ONE SIP AFTER ANOTHER

Created to offer the precious quality of the Cuzco line even during the coldest seasons, Cuzco in a Cup is the hot drink **with real dark chocolate in the recipe**. A product that is simply inevitable in the offer of the best gelato and pastry shops.

DOSAGE

DOSAGE PER CUP: Dissolve completely 40/80 g of Cuzco in a Cup together with 100/ 200 g of cold water in a container or directly in the cup and amalgamate well to obtain a smooth and homogeneous mixture. Heat bringing to the boil using the hotplate or the steam wand of the coffee machine for a few seconds until it reaches the desired consistency. To obtain a denser product continue to boil mixing carefully. In the recipes with aromatized pastes, it's advisable to add the latter at the end of the procedure, before decorating.

DOSAGE FOR THE CHOCOLATE MACHINE: Dissolve completely 400 g of Cuzco in a Cup together with 1 L of cold water in a container, then pour the mixture directly into the chocolate machine. Raise the temperature of the chocolate machine to maximum bringing the mixture to the boil, finally lower the temperature and keep it constant at approximately 40/45 degrees.

CUZCO IN A CUP

A powder preparation with **15% of real dark chocolate in the recipe**, for a hot beverage with a persistent and satisfying taste.

The **preparation in just water** allows you to easily obtain a hot beverage with a **smooth and creamy consistency and an intense flavour**.

Without added ingredients deriving from milk and without the addition of vegetable fats.

APPLICATIONS AND SUGGESTIONS

For those that love the sweetness of milk chocolate, it's possible to prepare Cuzco in a Cup following the traditional method: substituting the water with milk to obtain a product with a corpulent and irresistible taste.

DOSAGE

DOSAGE PER CUP: Dissolve completely 50 g of Cuzco in a Cup together with 200 g of COLD MILK and follow the previously explained procedure.

DOSAGE FOR THE CHOCOLATE MACHINE: Dissolve completely 250/300 g of Cuzco in a Cup together with 1 L of cold milk and follow the previously explained procedure.

TECHNICAL DATA SHEET

CODE	PRODUCT	PACK. KG	PACK PER BOX	DOSAGE G/KG MIXTURE	GLUTEN FREE	WITHOUT ADDED MILK DERIVATIVES	VEGAN OK
CUZCO - GELATO							
000AP120	Cuzco White Chocolate	1,20	10 bags	315	✓		
000AG150	Cuzco Dark Chocolate	1,50	10 bags	375	✓		
000BZ160	Cuzco Dark Black Chocolate Without Milk Derivatives	1,60	10 bags	400	✓	✓	✓
000AH150	Cuzco Dark Chocolate Superior	1,50	10 bags	375	✓		
000MA160	Cuzco Dark Chocolate Total Noir Without Milk Derivatives	1,60	10 bags	400	✓	✓	✓
000AF120	Cuzco Chocolate and Milk	1,20	10 bags	285	✓		
000CM160	Cuzco Santo Domingo with Dark Chocolate Without Milk Derivatives	1,60	10 bags	400	✓	✓	
000IK160	Cuzco São Tomé Dark Without Milk Derivatives	1,60	10 bags	400	✓	✓	✓
CUZCO - GELATO GOURMAND							
000MG130	Cuzco Gourmet Dark and Coffee	1,30	10 bags	325	✓		
000MI160	Cuzco Gourmet Dark and Sichuan Pepper	1,60	10 bags	400	✓	✓	
000MJ160	Cuzco Gourmet Dark "Tonka"	1,60	10 bags	400	✓	✓	
CUZCO - VARIEGATES							
013BR225	Cuzco Variegate White with Cocoa Grue	2,50	2 buckets	as req.	✓		
013BZ225	Cuzco Variegate with Coarse Grains of "Chocolate Of Modica Pgi"	2,50	2 buckets	as req.	✓	✓	✓
CUZCO - COCOA							
000NA100	Cuzco Santo Domingo Cocoa 10/12	1,00	6 bags	70	✓	✓	✓
CUZCOMOUSSE							
00212204	Cuzcomousse	2,00	4 bags	230/330	✓		
00221204	Cuzcomousse White	2,00	4 bags	230/330	✓		
CUZCO IN A CUP							
000MZ100	Cuzco in a Cup	1,00	4 bags	DOSAGE PER CUP 80 g of Cuzco in a Cup +200 ml of water; DOSAGE FOR THE CHOCOLATE MACHINE 400 g of Cuzco in a Cup + 1 L of water	✓	✓	



Giuso Guido Spa with sole shareholder

Company under the management and coordination of Cone Investment UK Ltd
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