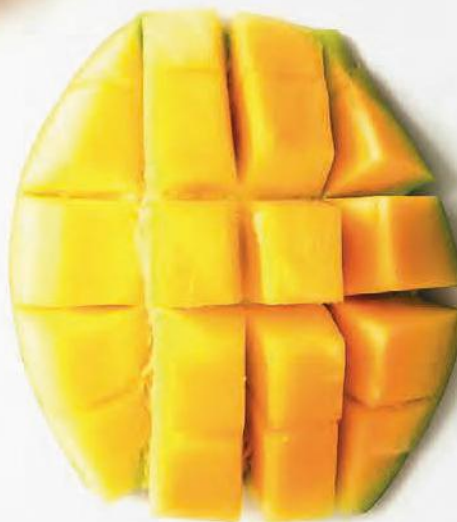
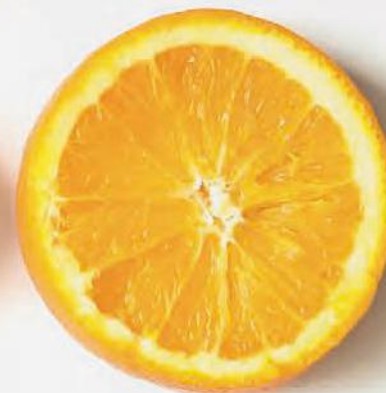
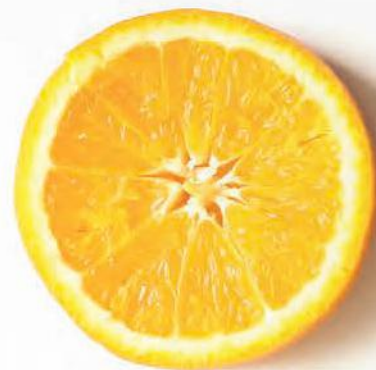


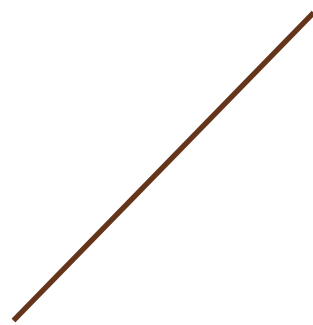
GENERAL CATALOGUE

**SUPERIOR  
QUALITY  
FOR GELATO**

**LEAGEL**

ingredienti per gelateria e pasticceria





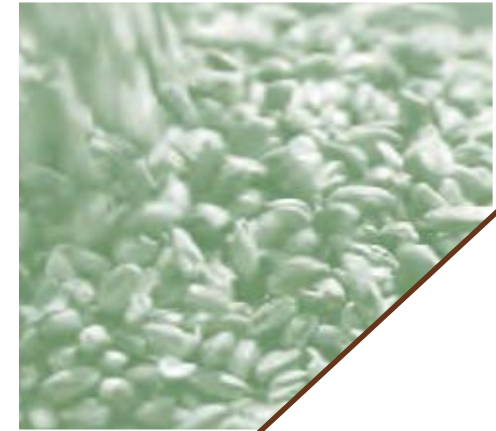
WE CREATED A  
GOOD GELATO,  
THEN WE DECIDED  
TO GO FURTHER.



Founded in the early 90s, **Leagel** is a producer of semi-finished products for gelato and pastry shop, that in less than 15 years managed to reach the vision of its founders: **to achieve excellence in the production and compete successfully in a national and international commercial field.**

All our activities are guided by a simple and transparent business philosophy stemming from the teachings of the founder Mr. **Tonino Leardini**, who managed to convey his devotion to the art of confectionery to all people working in **Leagel**. Continuous efforts based on a narrow relationship of complete trust with our clients that know they can count on a young and dynamic company, able to provide them with constant technical support, customization to meet the requirements of the different clients and constant innovations in products and successful business strategies.

**HIGH TECHNOLOGY  
TO RESPECT  
THE FLAVORS  
OF ARTISANAL  
TRADITION**





OUR PRODUCTS CONSIST OF THE BEST RAW MATERIALS,  
ELABORATED WITH CARE AND PASSION, TO PRESERVE  
ALL THE FLAVOR AND AROMA OF TRUE ITALIAN ARTISAN GELATO.

Leagel represents nowadays an important benchmark in this field; we have a capillary selling network in Italy and Germany and a very developed net of importers and distributors all over the World. With two productions facilities, the first in the Republic of San Marino and the second in Sete Lagos, in the heart of Brazil, we strive, day by day, to divulgate overseas, the art of Italian gelato. The quality of our products is our constant commitment and its development is our daily mission. We are able to offer our customers several products with unique features in this field, obtained with equipment built specifically to our branch requirements. The experience of our food technologists and the modern production equipments and control are the basic elements for the continuing development of our production activities.

# LEGEND



DOSAGE FOR  
1 LT. OF MILK/CREAM



DOSAGE FOR  
1 LT. OF WATER



DOSAGE FOR  
1 KG. OF BASE MIX



GLUTEN FREE



PACKAGING



WORKING  
H= HOT • C= COLD



CERTIFIED PRODUCT  
VEGAN OK

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# BASES

## MILK BASES

There is no limit to the variety of ice-cream flavours that you can create, although they all share the base, which is perhaps the most important element in making ice-cream to achieve the taste and consistency of preference. Leigel offers a full range of powder mix bases, easy or elaborated, to fulfil the requirements of ice-cream makers.








COD.	DESCRIPTION				
114201	ArtiKa 100	●	70	6 x 2 Kg	H
111301	Base Classic 50	●	35	6 x 2 Kg	H
111401	Base Classic 100	●	70	6 x 2 Kg	H
111001	Base Cuor di Panna 50 Cold	●	35	6 x 2 Kg	H/C
115401	Base Eccelsa	●	70	6 x 2 Kg	H
115601	Milk Base Gelato Master School	●	120	6 x 2 Kg	H
115101	Base Stickaway®	●	100	6 x 2 Kg	C
115701	Base Superior 100	●	70	6 x 2 Kg	H/C
152501	Base Vegan 	●	280 + migl.	12 x 1,1 Kg	H (50°)
114901	Competition 100	●	70	6 x 2 Kg	H
114605	Complet	●	330	10 Kg	H
111601	La Numero Uno	●	70	6 x 2 Kg	H
110101	Lea Pan 50	●	35	6 x 2 Kg	H
110201	Lea Pan 50 H/C	●	35	6 x 2 Kg	H/C
110301	Lea Pan 100	●	70	6 x 2 Kg	H
110401	Lea Pan 100 H/C	●	70	6 x 2 Kg	H/C
110601	Lea Pan 100 Mix	●	70	6 x 2 Kg	H
110801	Lea Pan 150	●	100	6 x 2 Kg	H
114701	Lea Pan 250 H/C	●	166	6 x 2 Kg	H/C
115001	Panna Love	●	70	6 x 2 Kg	H/C
114301	Panna 100	●	70	6 x 2 Kg	H
114801	Panna 50 H/C	●	35	6 x 2 Kg	H/C
115801	Natura 100 GMS	●	100	6 x 2 Kg	H
112701	Base Cuor di Panna 50 Plus Cold	●	35	6 x 2 KG	H/C
111901	Tuttapanna 50 H/C	●	35	6 x 2 KG	H/C
114101	Base Giò 50	●	35	6 x 2 KG	H
114401	Royal 50 H/C	●	35	6 x 2 KG	H/C
 115901	Base Centurione	●	70	6 x 2 Kg	H

# B FRUIT BASES





Leigel fruit bases exalt fruity flavours, and give to your ice-cream the genuine taste typical of fresh picked fruits, and help you to produce a very creamy ice-cream.



COD.	DESCRIPTION				
120401	Cremafrutta	●	35	6 x 2 Kg	H/C
120101	Lea Frutt 50	●	35	6 x 2 Kg	H/C
120301	Lea Frutt 100	●	70	6 x 2,5 Kg	H/C
120501	Specialfrutta	●	35	6 x 2 Kg	H/C
120701	Lemon 50	●	35	6 x 2,5 Kg	H/C
126901	Fruit Base 50 Gelato Master School 	●	35	6 x 2 Kg	H/C

# N NEUTRALS

To help ice-cream makers to assemble their own base, we created a complete range of neutrals eventually to be widened with improvers and other raw materials.

COD.	DESCRIPTION				
130501	Neutral N110g Hot	●	6-8	6 x 2 Kg	H
130401	Neutral Lea Cal 10 Cold	●	8-10	6 x 2 Kg	H/C
130601	Neutral CL 10	●	8-10	6 x 2 Kg	H
130101	Neutral Milk 5 Hot	●	5	6 x 2 Kg	H
130701	Neutral Fruit 5 Cold	●	5	6 x 2 Kg	H/C
131201	Neutral Gelato Master School	●	5	6 x 2 Kg	H

# INTERGASTORI

## SUPPLEMENTS TEXTURE IMPROVERS







Wide range of pastes and powders to be added to milk or fruit base to exalt flavour, creaminess, spreadability and show case's life. Varying the dosage, you can achieve the suitable quality to your needs.

COD.	DESCRIPTION				
260101	Lea Fin	●	10-30	2 x 5 Kg	H/C
141001	Lea Plus Protein	●	20-40	6 x 2 Kg	H/C
140901	Lea Maltodex	●	10-30	6 x 2 Kg	H/C
141301	Miglioratore in bag (improver for fruit and milk ice-cream)	●	10-30	6 x 1,3 Kg	H/C
260201	Miglioratore a base di olio d'oliva 	●	30-60	6 x 0,8 Kg	C
141601	Glucosil Gelato Master School	●	40-50	6 x 2 Kg	H/C
142001	Protein Plus Gelato Master School	●	40	6 x 2 Kg	H/C












## WARM ICE-CREAM

Warm ice-cream is a pleasant cross-over between classic ice-cream and cold dessert. With a sublime and intense flavour, warm ice-cream is soft and creamy, warm to the palate and tempting to the eye. Especially suitable during the winter season, it helps you to create a wide range of interesting flavours adding to the warm ice-cream base the concentrated pastes.

COD.	DESCRIPTION					
160801	Panna Mont	●		500	6 x 2,5 Kg	C
164401	Soy Mousse	●		600	6 x 2,5 Kg	C
160701	Panna Melody	●		500	6 x 2 Kg	C
164701	Vegan Mousse 	●		600	6 x 2,4 Kg	C

# I LOVE SOY®

Soy ice-cream offers you in a tasty, healthy and equilibrate way all the nutritional values of soy without missing the taste of a creamy traditional ice-cream. It is lactose and cholesterol free, with fructose, rich in fibres as well animal fats free.

COD.	DESCRIPTION				
150101	Soy base with fructose 	●	500	12 x 1,25 Kg	H (50°)
150401	Chocolate Soy with fructose 	●	500	12 x 1,25 Kg	H (50°)
151001	Green Apple Soy with fructose 	●	500	12 x 1,25 Kg	H (50°)
151101	Vanilla Soy with fructose 	●	500	12 x 1,25 Kg	H (50°)
151501	Soy Cream 	●	500	12 x 1,25 Kg	H (50°)



# RICE ICE-CREAM

Rice ice-cream is a healthy and tasty alternative to traditional ice-cream. It was created especially for people doing a gluten-free diet (such as sufferers of celiac disease) as well as for people intolerant to cow's milk and don't want to miss the pleasure of an ice-cream.

COD.	DESCRIPTION				
153001	Rice & Cream 	●	540	10 x 1,35 Kg	H (50°)
153101	Rice & Vanilla 	●	540	10 x 1,35 Kg	H (50°)

# VEGAN GELATO

With Vegan Gelato you can prepare an entire show case of vegan ice cream flavours, choosing from the wide range of Leagel products with the “VeganOk” label, the ethical certification of the vegan world. You can use these products to prepare vegan ice cream and vegan mousses in cream or fruit-based flavours.



COD.	DESCRIPTION				
152501	Base Vegan	●	280 + migl.	12 x 1,1 Kg	H (50°)
126901	Fruit Base 50 Gelato Master School	●	35	6 x 2 Kg	H/C
260201	Miglioratore a base di olio d'oliva	●	30-60	6 x 0,8 Kg	C
164701	Vegan Mousse	●	600	6 x 2,4 Kg	C
150101	Soy base with fructose	●	500	12 x 1,25 Kg	H (50°)
150301	A.C.E. Soy with fructose	●	500	12 x 1,25 Kg	H (50°)
150401	Chocolate Soy with fructose	●	500	12 x 1,25 Kg	H (50°)
151001	Green Apple Soy with fructose	●	500	12 x 1,25 Kg	H (50°)
151101	Vanilla Soy with fructose	●	500	12 x 1,25 Kg	H (50°)
151501	Soy Cream	●	500	12 x 1,25 Kg	H (50°)
153001	Rice & Cream	●	540	10 x 1,35 Kg	H (50°)
153101	Rice & Vanilla	●	540	10 x 1,35 Kg	H (50°)
152801	Chamomile, Lemon Balm and Passion flower	●	450	12 x 1,2 Kg	C
152901	Liquorice, Mint and Fennel	●	450	12 x 1,2 Kg	C
152701	Blueberry, Elderberry & Lemon	●	450	12 x 1,2 Kg	C
126501	Easy Green Tea	●	500	12 x 1,25 Kg	C
152601	Pear & Ginger Vegan	●	450	12 x 1,2 Kg	C
113605	Box Chocolate Super Black	●	695	12,8 Kg	H (50°)
212905	Paste Nocciola Piemonte PGI	●	100	1 x 3,5 Kg	H/C
213305	Avola's Almond Paste	●	100	1 x 3,5 Kg	H/C
312505	Vanilla Gold Paste	●	30	1 x 3,5 Kg	H/C
212605	Pesto di Pistacchi (Pistachios Pesto)	●	100	1 x 3,5 Kg	H/C
214605	Alvola Almond Pesto	●	100	1 x 3,5 Kg	H/C
214705	Hazelnut Pesto	●	100	1 x 3,5 Kg	H/C
213205	Dark Chocolate Covering Grand Cru	●	—	1 x 3,5 Kg	H
214405	Paste Nocciola Piemonte PGI Strong	●	80	2 x 3,5 Kg	C
232301	Loveria® Dark	●	—	2 x 5,5 Kg	C
232401	Vegella®	●	—	2 x 5,5 Kg	C
126401	Base Fruitube	●	200	6 x 2,5 Kg	C
212630	Pesto di Pistacchi (Pistachios Pesto) in small tin	●	100	6 x 1,2 Kg	C
312530	Vanilla Gold in small tin	●	30	6 x 1,5 Kg	C
213705	Pistachio Pure Sicily	●	80	1 x 3,5 Kg	H/C
214905	Pistacchio Verde di Bronte PDO	●	80	1 x 3,5 Kg	H/C

# RELAXING GELATO®








Quality herbal teas are turned into ice cream to make you live a new sensory experience. Tastes of flowers, roots and herbs are harmoniously blended, giving birth to an ice cream which delights mind and body.

COD.	DESCRIPTION				
152801	Chamomile, Lemon Balm and Passion flower 	●	450 + migl.	12 x 1,2 Kg	C (50°)
152901	Liquorice, Mint and Fennel 	●	450 + migl.	12 x 1,2 Kg	C (50°)
152701	Blueberry, Elderberry & Lemon 	●	450 + migl.	12 x 1,2 Kg	C (50°)







# CREAM READY POWDERS “EASY”

It is a complete range of already flavoured powders for milk ice-cream, that will help the modern ice-cream maker to offer the most traditional flavours of the Italian ice-cream by using only one product. A new way to make ice-cream, easy, fast, avoiding the risk of mistakes by balancing the various raw materials and guaranteeing an elevated and unchanging quality. Suitable also for soft ice-cream.

COD.	DESCRIPTION					
122801	Easy Coffee	●	450	10 x 1,35 Kg	C	
123001	Easy Milk	●	400	10 x 1,2 Kg	C	
122601	Easy Yogurt with fructose	●	400	10 x 1,2 Kg	C	
122401	Easy Ricotta	●	400	10 x 1,2 Kg	C	
126801	Easy Salted Caramel	●	400	10 x 1,2 Kg	C	
123901	Easy Cheesecake	●	600	8 x 1,5 Kg	C	
123801	Rice Cream	●	680	8 x 1,7 Kg	H (90°)	
 123701	Vegan Rice Cream 	●	665	8 x 1,6 Kg	H (90°)	
153401	Black Coconut	●	500	12 x 1,25 Kg	C	

# FRUITCUB3

Fruitcub3 is the practical and revolutionary solution for a natural and tasty gelato. Complete concentrated pastes with over 70% fruit content, easy to use and perfect for preparing sorbets but also Sicilian granitas, cocktails and smoothies.

COD.	DESCRIPTION				
344030	Pear	●	1 pack x 2 l	6 x 1,55 Kg	C
344130	Passion Fruit	●	1 pack x 2 l	6 x 1,55 Kg	C
344230	Papaya	●	1 pack x 2 l	6 x 1,55 Kg	C
344330	Alphonso Mango	●	1 pack x 2 l	6 x 1,55 Kg	C
344430	Raspberry	●	1 pack x 2 l	6 x 1,55 Kg	C
344530	Strawberry	●	1 pack x 2 l	6 x 1,55 Kg	C
344630	Blueberry	●	1 pack x 2 l	6 x 1,55 Kg	C
344730	Black Cherry	●	1 pack x 2 l	6 x 1,55 Kg	C
<b>NEW</b> 344830	Guava	●	1 pack x 2 l	6 x 1,55 Kg	C
<b>NEW</b> 344930	Prickly Pear	●	1 pack x 2 l	6 x 1,55 Kg	C
<b>NEW</b> 345030	Mulberry	●	1 pack x 2 l	6 x 1,55 Kg	C

# EASY FRUIT READY POWDERS "EASY"

It is a complete range of already flavored powders to make fruit ice-cream by only adding either water or water and fruits.

A new way to make ice-cream, easy, fast, avoiding the risk of mistakes by balancing the various raw materials and guaranteeing an elevated and unchanging quality. Suitable also for Sorbet.



COD.	DESCRIPTION				
120901	Easy A.C.E.	●	500	12 x 1,25 Kg	C
121001	Easy Pineapple	●	500	12 x 1,25 Kg	C
121101	Easy Watermelon	●	500	12 x 1,25 Kg	C
121201	Easy Arancello	●	500	12 x 1,25 Kg	C
121301	Easy Banana	●	500	12 x 1,25 Kg	C
121401	Easy Coconut	●	500	12 x 1,25 Kg	C
121501	Easy Strawberry	●	500	12 x 1,25 Kg	C
121601	Easy Strawberry with pieces	●	500	12 x 1,25 Kg	C
121701	Easy Wild fruits	●	500	12 x 1,25 Kg	C
121801	Easy Lemonello	●	500	12 x 1,25 Kg	C
121901	Easy Lemon Bon Bon	●	500	12 x 1,25 Kg	C
122001	Easy Green Apple	●	500	12 x 1,25 Kg	C
122101	Easy Melon	●	500	12 x 1,25 Kg	C
125401	Easy Pear	●	500	12 x 1,25 Kg	C
122201	Easy Peach	●	500	12 x 1,25 Kg	C
122301	Easy Pink Grapefruit	●	500	12 x 1,25 Kg	C
126501	Easy Green Tea 	●	500	12 x 1,25 Kg	C
122501	Easy Tropical	●	500	12 x 1,25 Kg	C
152601	Pear & Ginger Vegan 	●	450	12 x 1,2 Kg	C

# “GELATO AL CIOCCOLATO” CHOCOLATE ICE-CREAM



Always sensitive to consumers and market trends, Leagel re-invented and re-interpreted the chocolate’s classic flavour, creating 4 innovative tastes, without being uselessly outlandish; they will conquer ice-cream lover’s heart immediately! Easy to prepare by adding only water, suitable also to be rippled. Together with the products some advertising material is also available to promote these flavours in the selling-points.

COD.	DESCRIPTION				
113005	BOX NERO It contains 8 bags of mix, each 1,8 Kg	●	820	14,4 Kg	H (80°)
113105	BOX MAXILATTE It contains 8 bags of mix, each 1,5 Kg + 1 bag of decoration of 1 Kg		600	13 Kg	H (80°)
113205	BOX AVORIO It contains 8 bags of mix, each 1,5 Kg	●	600	12 Kg	H (80°)
113605	BOX SUPER BLACK 	●	695	12,8 Kg	H (80°)



# MONORIGINE CHOCOLATE

A ready-to-use powdered product to taste the aromas of the finest single-origin cocoas. Each variation inspires a journey to the origins of taste to tell the excellence of a product with an authentic character.

COD.	PRODOTTO				
 113705	BOX ECUADOR MONORIGINE 	●	665	12,8 Kg	C (80°)
 113805	BOX SANTO DOMINGO MONORIGINE 	●	665	12,8 Kg	C (80°)
 113905	BOX GHANA MONORIGINE 	●	665	12,8 Kg	C (80°)

# POWER PROTEIN GELATO

POWER is a line of powdered products to prepare an artisan gelato with three times as much protein as the traditional one and with a low fat content.

	COD.	PRODOTTO				
<b>NEW</b>	127001	Power Vanilla	●	540	10 x 1,4 Kg	H (50°)
<b>NEW</b>	127101	Power Cocoa	●	600	10 x 1,5 Kg	H (50°)
<b>NEW</b>	127201	Power Banana	●	540	10 x 1,4 Kg	H (50°)
<b>NEW</b>	127301	Power Salted Caramel	●	540	10 x 1,4 Kg	H (50°)

# LINEA





It is a new low-calories line, ideal for people taking care to their weight and who want to get out of a whim without sacrificing taste and be in a good shape. Linea does not contain sugar being sweetened with stevia, a natural sweetener extracted from the stevia plants that grow in the mountains of South America. Linea, not to give up the shape!

	COD.	DESCRIPTION				
	125901	Linea Vanilla	●	540 g	10 x 1,4 Kg	C
	126001	Chocolate flavoured Linea	●	670 g	8 x 1,6 Kg	C



# SOFT ICE CREAM LINE

A range of perfectly balanced bases in powder form which requires only adding milk to obtain a very creamy and tasteful soft ice-cream.

	COD.	DESCRIPTION				
	162801	Lea Pan Softeis	●	350	6 x 2,5 Kg	C
	160101	Lea Ciocc Softeis	●	350	6 x 2,5 Kg	C
	160301	Yogo Softeis (with fructose)	●	350	6 x 2,5 Kg	C
	161801	Frozen Yogurt	●	270	12 x 1,08 Kg	C

# ICE MIX





With Ice Mix you can easily prepare any kind of alcoholic ice cream, a sparkling idea to experience the aperitif atmosphere at your ice-cream parlour too!

COD.	DESCRIPTION				
126701	Base Ice Mix	●	300	14 x 1 Kg	C (50°)
314905	Spz Paste	●	50	2 x 3,5 Kg	C

# SPECIALTIES AND FLAVOURING PRODUCTS

A large range of products to improve the taste of cakes and ice cream flavours. Perfect in ice-cream parlours and pastry shops to personalize your creations with a touch of flavour that makes the difference!
















COD.	DESCRIPTION				
140401	YogoLea	●	30	6 x 2 Kg	C
140301	Lea Yogo 30	●	30	6 x 2 Kg	C
140201	Mascarpone 30	●	30	6 x 2 Kg	C
311905	Rinforzo Panna (flavourings for milk base)	●	10-30	2 x 3,5 Kg	C
310501	Coffee 20 (Concentrated)	●	20	4 x 3 Kg	C
313101	Zuppa Inglese 30 (Concentrated)	●	30	4 x 3 Kg	C
321301	Lemonella 25 (Lemon Concentrated)	●	25	6 x 2,7 Kg	C
141701	Cheesecake 50 Gelato Master School	●	50	6 x 2 Kg	C
141801	Ricotta 50 Gelato Master School	●	50	6 x 2 Kg	C
141901	Mascarpone 50 Gelato Master School	●	50	6 x 2 Kg	C
327030	Blood Orange Part A Paste	●	40	6 x 1,5 Kg	C
326930	Blood Orange Part B Paste	●	40	6 x 1,5 Kg	C
327230	Tardivo di Ciaculli Mandarin Part A Paste	●	40	6 x 1,5 Kg	C
327130	Mandarin Part B Paste	●	40	6 x 1,5 Kg	C
327430	Lemon Sicily Primofiore Part A Paste	●	40	6 x 1,5 Kg	C
327330	Lemon Part B Paste	●	40	6 x 1,5 Kg	C
142201	Yogurt 50 Gelato Master School	●	50	6 x 2 Kg	C
142101	Chai 50	●	50	6 x 2 Kg	C

# GOLD LINE®

Gold Line is the most ambitious goal achieved in this research. Diamond spearhead of Leigel production, this line combines the best Italian gelato tradition to innovation through the most modern methods of production. Gold Line offers a selection of "classic" flavours made unique through the choice of refined and exclusive raw materials deriving from the respective areas of excellence. High quality ingredients, therefore, for a variety of unique and exclusive flavours. Gold Line offers to ice cream makers a range of refined and high quality products, to create a unique and excellent ice cream, and to the most demanding and attentive Customers an indispensable opportunity to enjoy an ice cream for connoisseurs.



COD.	DESCRIPTION				
212905	Paste Nocciola Piemonte PGI 	●	100	1x 3,5 Kg	H/C
213305	Avola Almond Paste 	●	100	1x 3,5 Kg	H/C
312505	Vanilla Gold Paste 	●	30	1x 3,5 Kg	H/C
212605	Pesto di Pistacchi (Pistachios Pesto) 	●	100	1x 3,5 Kg	H/C
214605	Avola Almond Pesto 	●	100	1x 3,5 Kg	H/C
214705	Hazelnut Pesto 	●	100	1x 3,5 Kg	H/C
213205	Dark Chocolate Covering Grand Cru 	●	—	1x 3,5 Kg	H
213705	Pistachio Pure Sicily 	●	80	1x 3,5 Kg	H/C
214905	Pistacchio Verde di Bronte PDO 	●	80	1x 3,5 Kg	H/C

# GOLD LINE®

# CREAM PASTES FOR MILK ICE-CREAM

Cream pastes are added to the milk base before freezing in order to flavour your ice-cream. They can be used with a different dosage, depending on the consistency and flavour's intensity you want to achieve, and are made with first quality materials. The wide range of cream pastes consists of classic and traditional pastes as well as progressive and author-created. Some of them are therefore available in kit together with publicity materials.



COD.	DESCRIPTION				
215005	Bacio di Dama	●	100	2 x 3,5 Kg	C
310105	Biscuit	●	60	2 x 3,5 Kg	C
310205	Blu Gum	●	60	2 x 3,5 Kg	C
310405	Bubble Gum	●	60	2 x 3,5 Kg	C
210205	Coffee	●	50	2 x 3,5 Kg	C
310605	White Coffee	●	50	2 x 3,5 Kg	C
310705	Cinnamon	●	50	2 x 3,5 Kg	C
310805	Caramel Gold	●	80	2 x 3,5 Kg	C
310905	Citrus Fruits Cassata	●	100	2 x 3,5 Kg	C
313805	Ciao Pippy	●	50	2 x 3,5 Kg	C
210305	White Chocolate	●	80	2 x 3,5 Kg	C
214205	Dark Chocolate	●	100	2 x 3,5 Kg	C
311105	Crem Caramel	●	80	2 x 3,5 Kg	C
313705	Catalan Cream	●	80	2 x 3,5 Kg	C
311305	Crema della Nonna	●	80	2 x 3,5 Kg	C
210605	Cuoricino	●	80	2 x 3,5 Kg	H/C
210805	Donny	●	80	2 x 3,5 Kg	C
313405	Gelato Rock®	●	60	2 x 3,5 Kg	C
210905	Gianduja	●	80	2 x 3,5 Kg	C
211005	Bitter Gianduja	●	80	2 x 3,5 Kg	H/C
314805	Gingerbread	●	50	2 x 3,5 Kg	C
214505	Lemon Pie	●	50	2 x 3,5 Kg	C
311505	Mare Azzurro (Blue)	●	60	2 x 3,5 Kg	C
311605	Marron Glacé	●	80	2 x 3,5 Kg	C
313505	Muffin®	●	50	2 x 3,5 Kg	C
213405	Peanut	●	80	2 x 3,5 Kg	C
211105	Sweet Almond	●	80	2 x 3,5 Kg	C

# CREAM PASTES FOR MILK ICE-CREAM



COD.	DESCRIPTION				
211401	Hazelnut Italia	●	80	2 x 5 Kg	H/C
214405	Nocciola Piemonte PGI Strong 	●	100	2 x 5 Kg	H/C
211301	Hazelnut Principe	●	100	2 x 5 Kg	H/C
213805	Hazelnut Reale	●	80	2 x 3 Kg	H/C
213601	Hazelnut "Rocca"	●	80	2 x 5 Kg	H/C
211505	Walnut	●	80	2 x 3,5 Kg	C
211605	Cocoa & Hazelnut	●	80	2 x 3,5 Kg	H/C
311805	Panna Cotta	●	50	2 x 3,5 Kg	C
314705	Pavlova	●	50	2 x 3,5 Kg	C
211905	Pistachio Extra	●	80	2 x 3,5 Kg	C
212705	Pistachio Pure Mediterraneo	●	80	2 x 3,5 Kg	H/C
214305	Pistachio Pure Nature	●	80	2 x 3,5 Kg	H/C
213905	Pistachio Reale	●	80	2 x 3 Kg	C
214805	Pure Pistachio Premium	●	80	2 x 3,5 Kg	C
212105	Pralina	●	80	2 x 3,5 Kg	C
312005	Sultano d'Oro (malaga)	●	100	2 x 3,5 Kg	H
312105	Sultano d'Oro Juice	●	100	2 x 3,5 KG	C
312305	Tiramisù	●	80	2 x 3,5 Kg	C
312705	Vanilla 25 C with pods	●	25	2 x 3,5 Kg	C
312805	Vanilla Cream 50 with eggs and pods	●	50	2 x 3,5 Kg	C
315205	Vanille Française	●	30	2 x 3,5 Kg	C
315305	Vanille Prestige	●	30	2 x 3,5 Kg	C
312905	Vanilla	●	80	2 x 3,5 Kg	C
313605	Vanilla Supreme	●	25	2 x 3,5 KG	H/C
313005	Zabaione (eggnog)	●	80	2 x 3,5 Kg	C
315105	Cotton Candy	●	70	2 x 3,5 Kg	C

# FRUIT PASTES

It is a range of concentrated pastes to be added to your base. Leagel uses a new modern working-process to unchange the freshness, genuineness and the taste of the fruits like they were fresh picked. Quality and freshness in the name of Nature!









COD.	DESCRIPTION				
322505	Açaí	●	80	2 x 3,5 Kg	C
320105	Apricot	●	80	2 x 3,5 Kg	C
320205	Pineapple	●	80	2 x 3,5 Kg	C
320405	Orange	●	80	2 x 3,5 Kg	C
320505	Banana	●	80	2 x 3,5 Kg	C
320605	Cherry	●	80	2 x 3,5 Kg	C
320705	Coconut	●	80	2 x 3,5 Kg	C
320805	Cola	●	60	2 x 3,5 Kg	C
320905	Strawberry Extra	●	80	2 x 3,5 Kg	C
321005	Wildberries	●	80	2 x 3,5 Kg	C
321105	Kiwi	●	80	2 x 3,5 Kg	C
321205	Raspberry	●	80	2 x 3,5 Kg	C
321405	Liquorice	●	80	2 x 3,5 Kg	C
321505	Mandarin	●	80	2 x 3,5 Kg	C
321605	Mango	●	80	2 x 3,5 Kg	C
322705	Mango Alphonso	●	80	2 x 3,5 Kg	C
321705	Passion Fruit	●	80	2 x 3,5 Kg	C
321805	Green Apple	●	80	2 x 3,5 Kg	C
326705	Pomegranate	●	70	2 x 3,5 Kg	C
321905	Melon	●	80	2 x 3,5 Kg	C
323105	White Mint	●	80	2 x 3,5 Kg	C
322005	Green Mint	●	50	2 x 3,5 Kg	C
322105	Blueberry	●	80	2 x 3,5 Kg	C
322205	Blackberry	●	80	2 x 3,5 Kg	C
322405	Peach	●	80	2 x 3,5 Kg	C

# LOVERIA

Loveria is an irresistible cream for gelato parlours and more! Soft and with an intense taste, it is ideal for rippling your gelato, decorating or icing cakes, garnishing and filling crepes and cones or to prepare the famous cremino gelato and delicious iced lattes.





COD.	DESCRIPTION				
231301	Loveria® Classic	●	—	2 x 5,5 Kg	C
232001	Loveria® White	●	—	2 x 5,5 Kg	C
233101	Loveria® Coffee	●	—	2 x 5,5 Kg	C
232301	Loveria® Dark 	●	—	2 x 5,5 Kg	C
233001	Loveria® Milk	●	—	2 x 5,5 Kg	C
232101	Loveria® Hazelnut	●	—	2 x 5,5 Kg	C
232201	Loveria® Pistachio	●	—	2 x 5,5 Kg	C
232801	Loveria® Caramel	●	—	2 x 5,5 Kg	C
231330	Classic (small jar)	●	—	6 x 1,2 Kg	C
232030	White (small jar)	●	—	6 x 1,2 Kg	C
232130	Hazelnut (small jar)	●	—	6 x 1,2 Kg	C
232230	Pistachio (small jar)	●	—	6 x 1,2 Kg	C
232330	Dark (small jar) 	●	—	6 x 1,2 Kg	C
232830	Caramel (small jar)	●	—	6 x 1,2 Kg	C

# CREAM RIPPLING SAUCES

Cream rippling sauces were created to decorate, ripple or fill ice-cream, cold desserts and crêpes. Made with high quality products, they remain soft even inside ice-cream and bind different flavours together.

They help ice-cream makers to personalize their products in an imaginative way and to offer in very easy and effective way new charming flavours.



COD.	DESCRIPTION				
233301	Bacio di Dama	●	—	2 x 5 Kg	C
232901	BiscottoBlack	—	—	2 x 5 Kg	C
231701	Variegato Buonissimo!	—	—	2 x 4 Kg	C
232701	Buonissimo! White	—	—	2 x 4 Kg	C
233201	Choco Lemon	—	—	2 x 5 Kg	C
233401	Choco Raspberry	●	—	2 x 5 Kg	C
233501	Choco Speculoos	—	—	2 x 5 Kg	C
230101	Ciocchella®	●	—	2 x 6 Kg	C
230401	Ciocco-Biscuit	—	—	2 x 5 Kg	C
230801	Ciocco-Coffee	—	—	2 x 5 Kg	C
230501	Ciocco-Coconut	●	—	2 x 5 Kg	C
231101	Ciocco-Flakes	—	—	2 x 4 Kg	C
<b>NEW</b> 233601	Choco Flakes - Pistachio	—	—	2 x 4 Kg	C
230601	Ciocco-Hazelnut	●	—	2 x 5 Kg	C
231901	Ciocco-Pistachio	●	—	2 x 5 Kg	C
230701	Ciocco-Rice	—	—	2 x 4 Kg	C
231001	Gelato Rock® Variegato	●	—	2 x 5 Kg	C
231801	Variegato Malt'Ovo	—	—	2 x 5 Kg	C
231201	Muffin® Variegato	—	—	2 x 5 Kg	C
232601	Ciocco-Crunch	—	—	2 x 5 Kg	C
232401	Vegella® 	●	—	2 x 5,5 Kg	C
231601	White Chocolate flavoured Rippling Sauce	●	—	6 x 900 g	C

# FRUIT RIPPLING SAUCES

Mainly made up of fruit, rich in pieces, they are suitable to decorate, ripple or fill ice-cream, cold desserts, crêpes and yogurt. The working-process used to elaborate them unchanges flavors and soft consistency.







COD.	DESCRIPTION				
330305	Black Cherry in Glass	●	—	6 x 2 Kg	C
330301	Black Cherry	●	—	2 x 6 Kg	C
334505	Blueberry	●	—	6 x 2 Kg	C
334405	Caramelized Figs	●	—	2 x 3,5 Kg	C
333505	Cherry Red	●	—	2 x 3,5 Kg	C
330505	Fig	●	—	6 x 2 Kg	C
330605	Strawberry	●	—	6 x 2 Kg	C
332605	Fruit Passion	●	—	6 x 2 Kg	C
334305	Ginger	●	—	6 x 2 Kg	C
330705	Wildberries	●	—	6 x 2 Kg	C
331805	Raspberry	●	—	6 x 2 Kg	C
330805	Lemon-Cedar	●	—	6 x 2 Kg	C
334605	Lemon (with Peel)	●	—	6 x 2 Kg	C
332405	Mandarin	●	—	6 x 2 Kg	C
333905	Mango	●	—	6 x 2 Kg	C
330905	Apple - Cinnamon	●	—	6 x 2 Kg	C
334005	Pomegranate	●	—	6 x 2 Kg	C
331005	Green Apple	●	—	6 x 2 Kg	C
331105	Mou	●	—	6 x 2 Kg	C
334705	Lingonberry	●	—	6 x 2 Kg	C
334205	Orange Rippling Sauce (with peel)	●	—	6 x 2 Kg	C
332905	Pear	●	—	6 x 2 Kg	C
331305	Peach - Orange	●	—	6 x 2 Kg	C
331405	Sultano d'Oro	●	—	6 x 2 Kg	C
331505	Strawberry with fructose	●	—	2 x 3,5 Kg	C
331605	Wildberries with fructose	●	—	2 x 3,5 Kg	C
334130	Lemon Pie	●	—	6 x 1,5 Kg	C
330105	Wild Cherries with Syrup in glass	●	—	6 x 2 Kg	C
330101	Wild Cherries with Syrup	●	—	2 x 6 Kg	C

# COVERING LINE STICKAWAY®

A unique mix of flavours, for Lovers of Chocolate, in seven inimitable high quality flavours. Without hydrogenated vegetable fat, no artificial colorings, with a high percentage of chocolate, Leagel covers are suitable to enrich and decorate ice creams, frozen desserts, portions and, absolutely new, ice-cream on stick. A new trend for ice-cream shops, ice-cream stick is easy to prepare, with a strong visual impact and the success is guaranteed.



COD.	DESCRIPTION				
115101	Base Stickaway®	●	100	6 x 2 Kg	C
220930	Stickaway® Caramel	●	—	6 x 1,2 Kg	H (30°)
220130	Stickaway® White Chocolate covering	●	—	6 x 1,2 Kg	H (30°)
220230	Stickaway® Milk Chocolate covering	●	—	6 x 1,2 Kg	H (30°)
220330	Stickaway® Dark Chocolate covering	●	—	6 x 1,2 Kg	H (30°)
220430	Stickaway® Coffee covering	●	—	6 x 1,2 Kg	H (30°)
220530	Stickaway® Pure Hazelnut covering	●	—	6 x 1,2 Kg	H (30°)
220630	Stickaway® Pure Pistachio covering	●	—	6 x 1,2 Kg	H (30°)
220730	Stickaway® Strawberry covering	●	—	6 x 1,2 Kg	H (30°)
220830	Stickaway® Lemon covering	●	—	6 x 1,2 Kg	H (30°)
210401	Chocolate covering for stracciatella	●	—	2 x 5 Kg	H (30°)
210430	Chocolate covering for stracciatella in bottle	●	—	6 x 900 g	H (30°)

# COVERING

# TOPPINGS

Serving ice-cream is like art: the creation of sweets or desserts requires the ability to combine different shapes, colours and flavours. Leagel offers you a huge selection of fruit and cream sauces that will help you to bring colour and flavour to your creations.








COD.	DESCRIPTION				
350301	Black Cherry	●	—	6 x 1 Kg	C
350401	Orange	●	—	6 x 1 Kg	C
350501	Banana	●	—	6 x 1 Kg	C
350601	Coffee	●	—	6 x 1 Kg	C
353301	Coconut	●	—	6 x 1 Kg	C
350801	Caramel	●	—	6 x 1 Kg	C
350701	Chocolate	●	—	6 x 1 Kg	C
352201	Catalan Cream	●	—	6 x 1 Kg	C
352801	Strawberry	●	—	6 x 1 Kg	C
351101	Wildberries	●	—	6 x 1 Kg	C
351201	Kiwi	●	—	6 x 1 Kg	C
351301	Raspberry	●	—	6 x 1 Kg	C
352701	Mango	●	—	6 x 1 Kg	C
351401	Melon	●	—	6 x 1 Kg	C
351501	Mint	●	—	6 x 1 Kg	C
352401	Honey	●	—	6 x 1 Kg	C
351601	Blueberry	●	—	6 x 1 Kg	C
351701	Mou	●	—	6 x 1 Kg	C
250201	Walnut	●	—	6 x 1 Kg	C
250101	Hazelnut	●	—	6 x 1 Kg	C
351801	Tiramisù	●	—	6 x 1 Kg	C
351901	Tropical	●	—	6 x 1 Kg	C
352001	Vanilla	●	—	6 x 1 Kg	C
352101	Eggnog	●	—	6 x 1 Kg	C

# BAR AND RESTAURANT LINE

The perfect end of a meal is a fine dessert that brightens the table and refreshes the palate. With Leagel's line of restaurant products it is now easier than ever to make puddings, custards, crêpes and lots of other sweet temptations!



COD.	DESCRIPTION					
161901	Instant Chocolate Pudding	●	150		10 x 1,5 Kg	H
162001	Instant Vanilla Pudding	●	150		10 x 1,5 Kg	H
162301	Crema Golosa a freddo (pastry cream powder)	●	400-450		6 x 2 Kg	C
162401	Sweet crepes mix		840		6 x 2,5 Kg	C
162101	Crem Caramel	●	130		10 x 1,5 Kg	H
162201	Panna Cotta	●	140		10 x 1 Kg	H
161201	Tiramisù	●	270		6 x 2 Kg	C
162701	Hot Chocolate mix	●	250		6 x 2,5 Kg	H
164601	Catalan Cream	●	180		6 x 1,8 Kg	C
161301	Lemon Sorbet	●	500		12 x 1,25 Kg	C
162901	Ice Coffee	●	500		12 x 1,25 Kg	C






# EASY ICE LINE

Easy Ice is the new powder's line to make ice cream..... in the slush machine! Easy Ice allows you to get a real ice cream without using traditional machines, but with a special slush machine. It is neither a sorbet, nor a granita, nor a soft ice cream, it is a real ice cream! Ideal to enlarge the offer of bars, restaurants and hotels.

COD.	DESCRIPTION				
165001	Easy Ice Milk	●	425	12 x 0,850 Kg	C
165201	Easy Ice Yogurt	●	425	12 x 0,850 Kg	C
165301	Easy Ice Coffee	●	425	12 x 0,850 Kg	C

# FRUITUBE





Fruitube is the tube all fruit, taste and nature. An original suggestion for the ice cream shops, a new way to enjoy fruits at the beach or in town! Tasty and thirst-quenching, always fresh, synonymous of health and goodness. Fruitube is easy to be prepared in a few simple steps, with lots of fresh fruit, fat free and sweetened with fructose. It is the cheerful and refreshing break for adults, genuine snack for children, recharge for sportsmen and natural fulfilment for those who wants to keep a good shape!

COD.	DESCRIPTION				
126401	Base Fruitube 	●	200	6 x 2,5 Kg	C
404401	Kit Fruitube It includes: 15kg Base Fruitube® + 1 Display for 28 tubes + 200 Tubes + 2 Recipe books + 1 Totem + 2 Poster				



# GRANITA SYRUPS

Granita-slush halfway between a sorbet and an iced drink, originally the invention of Sicilian ice-cream makers is easy to use and the good quality of the ingredients is the guarantee of success. Leagel's syrups, with their high fruit purée content, will help you to offer thirst-quenching, intensely flavoured and natural coloured granita.





COD.	DESCRIPTION				
360201	Black Cherry	●	250	4 x 3 Kg	C
360301	Orange	●	250	4 x 3 Kg	C
360401	Cola	●	250	4 x 3 Kg	C
360501	Strawberry	●	250	4 x 3 Kg	C
360701	Lemon	●	250	4 x 3 Kg	C
360801	Green Apple	●	250	4 x 3 Kg	C
360901	Mint	●	250	4 x 3 Kg	C
361101	Tropical Blue	●	250	4 x 3 Kg	C
161701	Neutral for Granita (in powder)	●	150 - 200	6 x 2,5 Kg	C

# GRAINS

## DECORATIVE GRAINS

In the last few years, customers are looking for a more yummy and crunchy ice-cream. With Leagel's decorative grains you will be able to personalize your ice-cream by creating new combinations of different tastes, which will catch the eyes and delight the palate.



COD.	DESCRIPTION				
410901	Entire Toasted TGT Hazelnuts	●	—	6 x 2 Kg	
<b>NEW</b> 417201	Toasted Hazelnuts cultivar Tonda di Giffoni	●	—	6 x 2 Kg	
416201	Grain for Cheesecake	●	—	8 x 1 Kg	
410201	Granella Cuore (sugared hazelnut pieces)	●	—	6 x 2 Kg	
413401	Grains for Catalan Cream	●	—	6 x 2 Kg	
416701	Lemon Pie grains	●	—	8 x 1 Kg	
413201	Almond grains	●	—	10 x 1 Kg	
414501	Meringue grains	●	—	6 x 1 Kg	
410401	Hazelnut grains	●	—	6 x 2 Kg	
410501	Pistachio grains	●	—	10 x 1 Kg	
410701	Sugared Almonds	●	—	6 x 2 Kg	
411001	Coconut rapée	●	—	6 x 1,5 Kg	
417001	Cotton Candy Decoration	●	—	6 x 2 Kg	
<b>NEW</b> 411101	Hazelnut Granellone	●	—	6 x 2 Kg	
<b>NEW</b> 411801	Pistachio Granellone	●	—	10 x 1 Kg	

## COCOA AND LICORICE

COD.	DESCRIPTION				
411401	Seleção	●	60	8 x 1,5 Kg	H
416801	Liquorice Powder Amarelli	●	30	6 x 1 Kg	C
<b>NEW</b> 417101	DMK Condensed Milk	●	—	1 x 5 Kg	

# KITS



COD.	DESCRIPTION	INCLUDES
404401	Kit Fruitube®	15kg Base Fruitube® + 1 display for 28 tubes + 200 Tubes + 2 recipe books + 1 totem + 2 poster
400601	Kit Crema Catalana	3,5 kg Paste + 2 Kg Grain + 2 Kg Topping for Crema Catalana + 1 flavour sign
405801	Kit Lemon Pie	3,5 kg Lemon Pie Paste, 6 kg Lemon Pie Rippling Sauce, 2 Kg Lemon Pie Grain, 1 flavour sign, 1 instruction sheet
406901	Kit Luna Rossa	3,5 kg Pistachio's Pesto, 3.5 kg Vanilla Gold, 4 Kg Ciocco-Rice, 4,5 Kg Raspberry glaze with mirror effect, 1 flavour sign new, 1 instruction sheet
407201	Kit Bacio di Dama	3,5 kg Bacio di Dama Paste, 5 kg Bacio di Dama Rippling Sauce, 1 flavour sign, 1 instruction sheet
407401	Kit Iced Latte	1,2 Kg for each of the following Loveria®: Loveria® Classic, Loveria® White, Loveria® Hazelnut, Loveria® Pistachio, Loveria® Dark, Loveria® Caramel, 6 mini Loveria® dispensers, 2 Iced Latte rotors, 1 Iced Latte cylinder display, 1 "Iced Latte & Smoothies" recipe book
407501	Kit Smoothies	1,55 Kg for each of the following Fruitcub3: Fruitcub3 Pear, Fruitcub3 Passion Fruit, Fruitcub3 Papaya, Fruitcub3 Alphonso Mango, Fruitcub3 Raspberry, Fruitcub3 Strawberry, Fruitcub3 Blueberry, Fruitcub3 Black Cherry, 2 Smoothies Rotors, 1 Smoothies cylinder display, 1 "Iced Latte & Smoothies" recipe book
<b>NEW</b> 407901	Kit Monorigine Chocolate	1 Box Ecuador Monorigine, 1 Box Santo Domingo Monorigine, 1 Box Ghana Monorigine, 1 Box Monorigine Canvases (3 units)

# PASTRY LINE

A RANGE OF SPECIFIC PRODUCTS DESIGNED TO PROVIDE TO ICE-CREAM MAKERS AND PASTRY SHOP MASTERS, PROFESSIONAL SOLUTIONS OF PRACTICAL USE AND EXCELLENT QUALITY FOR THE PRODUCTION OF ICE CREAM CAKES, PARFAITS, MOUSSES AND PORTIONS.

Everything you need to bring, even in ice-cream parlour, the goodies and the quality of confectionery.



## STABILIZERS

Products in powder for the basic preparation of mousses, parfaits and cream specialties.







COD.	DESCRIPTION					
164101	Stabilizer for Semifreddo	●	100	6 x 2 Kg	C	
165901	Stabilizer for Bavaresi	●	200	6 x 2 Kg	C	
160801	Panna Mont	●	500	6 x 2,5 Kg	C	
164401	Soy Mousse	●	600	6 x 2,5 Kg	C	
164701	Vegan Mousse	●	600	6 x 2,4 Kg	C	
162301	Crema Golosa a freddo (pastry cream powder)	●	500	6 x 2 Kg	C	
162301	Crema Golosa a Freddo	●	400-450	6 x 2 Kg	C	

# PASTRY LINE

## CREAM AND FRUIT PASTES

High concentrated they are used particularly to flavor whipped cream, parfaits, mousses and all other creations in pastry shop.






COD.	DESCRIPTION				
210130	Amaretto in small tin	●	80	6 x 1,2 Kg	C
210230	Coffee in small tin	●	50	6 x 1,2 Kg	C
311330	Crema della Nonna in small tin	●	80	6 x 1,5 Kg	C
210530	Croccantino al Rhum in small tin	●	80	6 x 1,2 Kg	C
211030	Bitter Gianduja in small tin	●	80	6 x 1,2 Kg	C
211130	Sweet Almond in small tin	●	80	6 x 1,2 Kg	C
211430	Hazelnut Italy in small tin	●	80	6 x 1,2 Kg	C
212630	Pesto di Pistacchi (Pistachios Pesto) in small tin 	●	100	6 x 1,2 Kg	C
212730	Pistachio Pure Mediterraneo in small tin	●	80	6 x 1,2 Kg	C
312330	Tiramisù in small tin	●	80	6 x 1,5 Kg	C
212330	Torroncino in small tin	●	100	6 x 0,9 Kg	C
312530	Vanilla Gold in small tin 	●	30	6 x 1,5 Kg	C
313030	Zabaione (Eggnog) in small tin	●	80	6 x 1,2 Kg	C
325130	Orange Pastry	●	80	6 x 1,5 Kg	C
320530	Banana in small tin	●	80	6 x 1,5 Kg	C
320730	Coconut in small tin	●	80	6 x 1,5 Kg	C
325230	Strawberry Pastry	●	40	6 x 1,5 Kg	C
325330	Wildberries pastry	●	40	6 x 1,5 Kg	C
325430	Raspberry Pastry	●	40	6 x 1,5 Kg	C
326830	Lemon 40 Pastry	●	40	6 x 1,5 Kg	C

# PASTRY LINE

## FILLINGS





Line of products in paste form to be used, even in combination with rippling sauces, to fill and decorate cakes, ice-creams and parfaits.

COD.	DESCRIPTION				
340130	Apricot	●	—	6 x 1,5 Kg	C
340230	Crem Caramel	●	—	6 x 1,5 Kg	C
340330	Strawberry	●	—	6 x 1,5 Kg	C
340430	Wildberries	●	—	6 x 1,5 Kg	C
340530	Raspberry	●	—	6 x 1,5 Kg	C
340630	Lemon	●	—	6 x 1,5 Kg	C
340830	Peach	●	—	6 x 1,5 Kg	C



## GLAZES WITH MIRROR EFFECT

They are designed to cover cakes, parfaits and cream puffs and characterize the taste of any pastry creations, remain bright even at negative temperatures, are scoopable, smooth and adhere perfectly to any shape of cake.

COD.	DESCRIPTION				
341130	White	●	—	6 x 1,5 Kg	C
341230	Dark	●	—	6 x 1,5 Kg	C
341330	Orange	●	—	6 x 1,5 Kg	C
341430	Strawberry	●	—	6 x 1,5 Kg	C
341530	Wildberries	●	—	6 x 1,5 Kg	C
341630	Raspberry	●	—	6 x 1,5 Kg	C
341730	Passion Fruit	●	—	6 x 1,5 Kg	C
342030	Neutral Gelee	●	—	6 x 1,5 Kg	C
342130	Pistachio	●	—	6 x 1,5 Kg	C



“ EVERY HUMAN BEING IS BORN AS SOMETHING NEW, NEVER EXISTED BEFORE. EVERYONE OF US HAS ITS OWN SPECIAL WAY OF SEEING, HEARING, TOUCHING, TASTING AND THINKING. SINCERELY THANKS TO ALL PEOPLE THAT EVERY DAY GIVE A BIG OR SMALL PART OF THEMSELVES, TO MAKE LEAGEL THE COMPANY IT IS. ”

*Tonino Leardini*



**THE TONINO  
LEARDINI GELATO  
MASTER SCHOOL IS  
A TRAINING AND  
SPECIALIZATION  
INSTITUTE FOR  
GELATO MAKERS  
LOOKING FOR AN  
HIGH QUALITY  
PROFESSIONAL  
TRAINING PROGRAM.**





TONINO LEARDINI GELATO MASTER SCHOOL, DEDICATED TO THE MASTER GELATOMAKER TONINO LEARDINI, IS AN EXCLUSIVE GELATO SCHOOL BOASTING A PRESTIGIOUS TEACHING STAFF, VERY EXPERIENCED IN THE CREATION OF HIGH QUALITY GELATO.

The School comes from an idea of Leagel, one of the market's leading producers of artisanal ingredients and semi-finished products for gelato and pastry, which became a referring point in the high quality products segment. The company has always been, besides working the best raw materials through leading-edge methods, providing to gelato and pastry makers a professional training service through highly qualified demonstrators and 40 years experience. The Tonino Leardini Gelato Master School was established with the aim to diffuse the knowledge of the proper techniques and the best ingredients, for gelato experts as well as for beginners who want to get closer to this field.



**SUPERIOR  
QUALITY  
FOR GELATO**

**LEAGEL s.r.l.**

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