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INGREDIENTS FOR
ICE CREAM



We can offer other ethical or sustainable certifications for your products, by request.







PREMIUM FLAVORING PASTES FOR ICE CREAM & DESSERTS

The flavoring pastes are the heart of any ice cream, which defines clear and distinctive its natural flavor note.

We combine carefully selected ingredients, aromas, colors and other flavor determining components which are tuned to one another into simple, handy basic materials for the ice-cream industry.

- Rich, authentic taste with natural fruit content
- Visible fruit or ingredient pieces for a genuine, artisanal look (e.g., strawberry seeds, kiwi seeds, vanilla bean pieces)
- Suitable for pastry, bakery and gelato creations
- Extensive selection of flavors and profiles
- Constantly enriched with new and innovative solutions

Available packaging:
3.5 kg PP pails; 1 kg PP jars





GELATO BASES

THE PERFECT FOUNDATION FOR EXCEPTIONAL GELATO.

Together with the flavoring components, stabilizers represent the central part of a successful ice cream recipe. We offer a range of emulsifier/stabilizer compounds which optimally covers all types of ice-cream – from industrial to artisanal.

The products are tested constantly in our competence center and then developed further.

- Smooth and creamy texture
- Excellent overrun and stability
- Easy processing and reliable performance
- Balanced formulations for outstanding taste
- Available for a variety of recipes and production needs

Available packaging:
2.5 kg Bags





VARIEGATI FOR ICE CREAM & DESSERTS

Easy to use;

Highly versatile range– suitable for ice cream, pastry, gastronomy or home cooking.

Visible fruit pieces and creamy/crunchy combinations

From classic to the most exotic or refined tastes, you can find your favourite choice in our product range

Stop by our tasting station and see for yourself.

- ✓ The Key Ingredient that Turns Ice Cream Into **Gelato**.
- ✓ Boosts the Taste and brings Variety;
- ✓ Increases Visual Appearance;
- ✓ Refines and complete the Product as a whole
- ✓ Gives the possibility to diversify the product range,
- ✓ Transforms a simple product into a refined, **Premium Creation**.

Available packaging:
3.5 kg PP pails





TOPPINGS FOR ICE CREAM & DESSERTS

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food ingredients

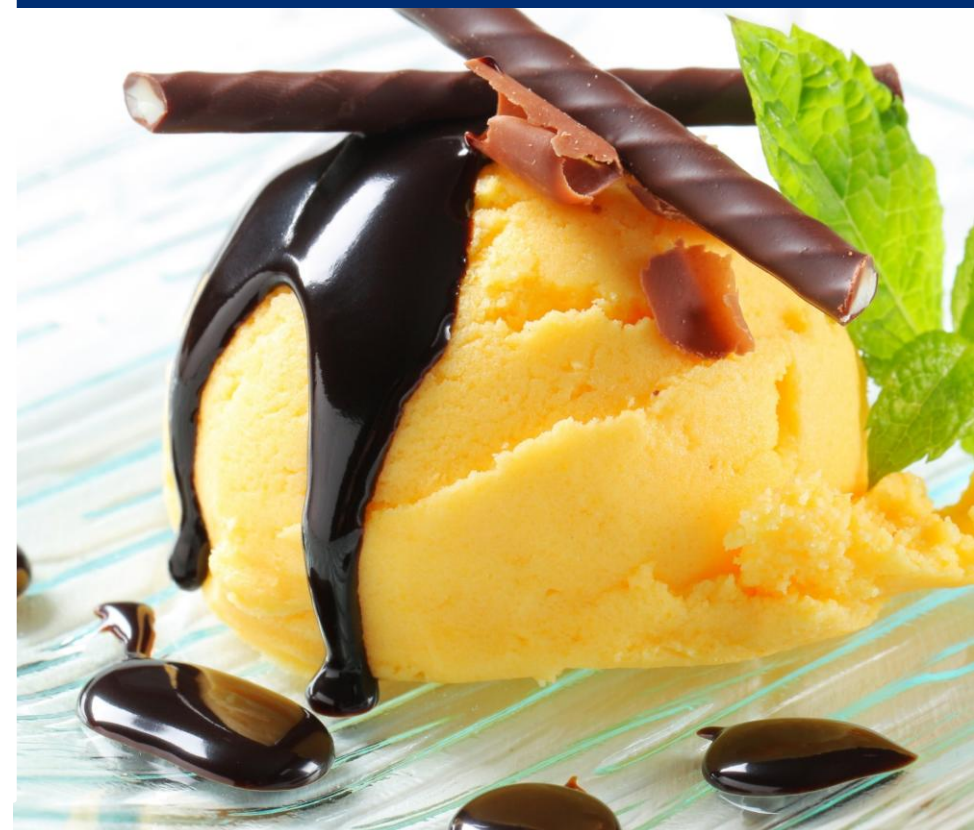
Available packaging:
1 kg PP bottles
250 g PP bottles

The ideal decoration for every kind of ice cream or dessert!

Creamy or fruity dessert sauces that bring a flavor boost and spectacular look to ice cream, desserts, cakes, pastries, fruit salads, cocktails or coffee.

A diversified range of dessert syrups for gelato shops, coffee shops, restaurants, bars as well as for home use.

- | | |
|----------------------------------|-------------------------------------|
| ➤ Amarena cherry | ➤ Kiwi |
| ➤ Banana | ➤ Lemon |
| ➤ Banacuja | ➤ Limoncello |
| ➤ Bloodorange | ➤ Maple Syrup |
| ➤ Blueberry | ➤ Mango |
| ➤ Caramel | ➤ Maracuja |
| ➤ Caramel & Brandy | ➤ Melon |
| ➤ Chocolate | ➤ Mint |
| ➤ Chocolate & Rum | ➤ Modena (Balsamic Vinegar & Honey) |
| ➤ Chocolate & whiskey | ➤ Nocciola |
| ➤ Chocolate | ➤ Nocciola & Caffè |
| ➤ Chocolate white | ➤ Pistachio |
| ➤ Coconut | ➤ Raspberry |
| ➤ Coffee | ➤ Strawberry |
| ➤ Red Fruits from Dracula's Land | ➤ Tiramisù |
| ➤ Elderflower | ➤ Vanilla |
| ➤ Exotic | ➤ Walnut |
| ➤ Forest Fruits | ➤ Zabaion |
| ➤ Honey | |
| ➤ Honey & Chestnuts | |



BEYOND TASTE:

FUNCTIONAL GELATO SOLUTIONS

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IMMUN**expert**

Functional ingredients
Boosted with vitamins or
superfruits
High fruit content
Great Taste & Texture

PROTEIN **PLUS**

Rich in protein
Sugar free or low sugar
Low and no calorie sweeteners
Great Taste & Texture



Transforms traditional gelato into value-added products that meet today's consumer expectations for nutrition, wellness and lifestyle choices.

expertlight

Low sugar content (<5%)
Lower energy value
Low and no calorie sweeteners
Great taste and texture, no after-taste

Vegan **Pro**

Recipes and products without animal derived ingredients, suitable for customers who chose a vegan lifestyle, for those that are health-conscious, or for lactose intolerance..

ICE CREAM

STRUCTURE

- Stabilizer-emulsifier complexes
- Bases for artisan ice cream
- Complete bases for artisan ice cream
- Bases for soft ice cream

TASTE

- Flavors – 1-4 kg/1000 kg dosage
- Compositions (flavors + color + extracts /concentrates)
- Paste (flavors + color + extracts /concentrates /juices/purees/fruits)

APPEARANCE

- Ripples,
- Toppings,
- Variegates
- Coatings.





Join us
into the
WORLD of TASTE!

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