

MULTICREAM

NO OGM

GLUTEN FREE

HYDROGENATED
FATS FREE



itaste
italian flavor

MULTICREAM

Le creme fredde da granitore sono diventate "Multicream"!

L'esperienza di anni passati alla produzione di preparati per creme fredde da granitore e l'evoluzione delle necessità di mercato, hanno condotto la nostra azienda a concepire delle creme fredde da granitore con una struttura innovativa, versatile e MULTIFUNZIONALE. Infatti le nostre creme Multicream si possono preparare sia con latte che con acqua, sia nei classici granitori (sorbettiere), sia nei nuovi modelli che possono raggiungere temperature sino a -12° per ottenere una vera crema gelato soft. Sono state testate, con ottimi risultati, anche nelle classiche macchine per gelati soft, per avere il massimo della versatilità.

BEST QUALITY

Tutti le creme sono senza grassi idrogenati, senza OGM, eventualmente solo con coloranti naturali e assolutamente senza glutine in quanto vengono sottoposte a continui controlli per poter certificare questa dichiarazione.

Ne abbiamo per tutti i gusti e tanti altri possono essere prodotti su richieste particolari



MULTICREAM DOLCEYO' DELICATO

The Multicream cold cream with yogurt called DOLCEYO', as befits the name, is a cream frozen yogurt created specifically for lovers of yogurt with a sweet and not absolutely sour taste.

The cream is very reminiscent of the taste of yogurt and milk.

In fact, we only recommend the preparation based on water as much milk powder is already used in the recipe.



Reference 9-12962

Data sheet

F. To 1000g

U.M. pz

Packing Envelope

Pcs / Ct 20

Ct / Pallet 32

Dilution 1 sachet + 1.5 Lt Water

Yield 4.5 liters

Shelf Life 36 Months

Non-hydrogenated fats

Gluten Gluten free

Non-hydrogenated fats

Milk and Derivatives

Contains Milk Or Milk Derivatives

Vegan No

Natural Chirating Dyes

It can be personalized using fruit pulps such as our FRUIT & TASTE to obtain multiple flavors with yogurt. Also excellent for the preparation of fruit salad compositions. The DOLCEYO' yogurt cream is in a 1 kg bag and we recommend mixing it in 1.5 Lt of water for both the preparation in the classic slush machine, both for the preparation of the soft ice cream using the new generation slush machines that reach temperatures of -12 ° / -14 °.

The ice cream can be customized by adding 200g of directly into the slush tank FRUIT & TASTE. In this way you can get an excellent yogurt ice cream with the desired fruit taste.

VANILLA MULTICREAM

The Multicream vanilla cold cream is a historical product of our company.
The taste is simple but intense as only pure vanilla pod can transmit.
A true delicacy among the many versatile creams produced by our company.
It is in a 900g bag and can be prepared indifferently with milk or water.



Reference 9-31008
Data sheet
F. To 800g
U.M. pz
Packing Envelope
Pcs / Ct 20
Ct / Pallet 32
Dilution 1 sachet + 2 Lt Milk
Yield 4.5 liters
Shelf Life 36 Months
Non-hydrogenated fats
Gluten Gluten free
Non-hydrogenated fats
Milk and Derivatives
Contains Milk Or Milk Derivatives
Vegan No
Natural Chirating Dyes

For the preparation of the cream in the classic slush machine, we recommend mixing the bag in 2 Lt of milk or in 1,5 Lt of water and pour everything into the classic slush machine.

For those wishing to obtain a soft ice cream using the new generation slush machines they reach temperatures also of -12° / -14° , the recommended dilutions are:

1 bag + 2 Lt of milk or 1 bag + 1.5 Lt of water.

Laboratory tests have verified that the product prepared only with water is c keep quietly for about a week in the slush machine without any problem

In product prepared with milk it has a shelf life in slush lower than a product prepared only with water.

This is due to the natural deterioration of the milk which, although long-lasting, once opened it should be consumed within a maximum of 3-4 days.

MULTICREAM AT FIORDILATTE

Cold cream Multicream with fiordilatte is also known as cream for COLD EXPRESS and is in a 800g bag.

It is the most versatile cream in our range since in addition to being able to be prepared indifferently with milk or with water, it can be customized as desired both with the classic ice cream pastes (like our inventafacile pasta), either with fruit pulps or other flavoring.



Reference 9-40012

Data sheet

F. To 800g

U.M. pz

Packing Envelope

Pcs / Ct 20

Ct / Pallet 32

Dilution 1 sachet + 2 Lt Milk

Yield 4 Liters

Shelf Life 36 Months

Non-hydrogenated fats

Gluten Gluten free

Milk and derivatives

Contains Milk Or Milk Derivatives

Vegan No

Dyes Without Dyes

It can be used so ready to obtain the classic "cold espresso" or used as a "neutral" base to obtain many other flavors. Mixed together with a pure paste of pistachio you can get an exceptional pistachio cream.

For the preparation of the cream in the classic slush machine, we recommend mixing the bag in 2 Lt of milk or 1.5 Lt of water and pour everything into the classic slush machine.

For those wishing to obtain a soft ice cream using the new generation slush machines they reach temperatures also of -12 ° / -14 °, the recommended dilutions are: 1 bag + 2 Lt of milk or 1 bag + 1.5 Lt of water.

Laboratory tests have verified that the product prepared only with water is preserved quietly for about a week in the slush machine without any problem

Fior di Panna cream, like all Multicream creams, even with the preparation with water, resulted extremely creamy and can be personalized as desired with "L'INVENTACILE PASTE" by pouring it a few grams directly into the cup of product dispensed by the slush machine.

MULTICREAM YOGURITO

The Multicream cold cream with yogurt has been called for many years with the fancy name YOGURITO. It is a frozen yogurt cream that has always had considerable success both in Italy and in the rest of the world.

His recipe is now historic for our company.

The cream is very reminiscent of the taste of natural yogurt, even if the taste is not so acidulous.



Reference 9-12960

Data sheet

F. To 800g

U.M. pz

Packing Envelope

Pcs / Ct 20

Ct / Pallet 32

Dilution 1 sachet + 3 Lt Milk

Yield 5 Liters

Shelf Life 24 Months

Non-hydrogenated fats

Gluten Gluten free

Non-hydrogenated fats

Milk and Derivatives

Contains Milk Or Milk Derivatives

Vegan No

Natural Chirating Dyes

It is still a dessert cream with an excellent balance of sweetness.

It can be personalized using fruit pulps such as our FRUIT & TASTE to obtain flavors multiple yoghurt. Also excellent for the preparation of fruit salad compositions.

The yoghurt cream is in an 800g bag and can be prepared indifferently with milk or water.

For the preparation of the cream in the classic slush machine, we recommend mixing the bag in 3 Lt of milk or in 2 Lt of water and pour everything into the classic slush machine.

For those wishing to obtain a soft ice cream using the new generation slush machines which they reach temperatures as low as -12° / -14° , the recommended dilutions are:

1 sachet + 2,5 Lt of milk or 1 sachet + 2 Lt of water.

Laboratory tests have verified that the product prepared only with water is preserved quietly for about a week in the slush machine without any problem.

COCONUT MULTICREAM

The Multicream cold cream with coconut is one of the latest additions to the family of versatile creams. It is in an 800g bag and we have used the only aromatic part of pure coconut milk powder. The cream can be prepared indifferently with milk or water.



Reference 9-40014

Data sheet

F. To 800g

U.M. pz

Packing Envelope

Pcs / Ct 20

Ct / Pallet 32

Dilution 1 sachet + 2 Lt Milk

Yield 4 Liters

Shelf Life 24 Months

Non-hydrogenated fats

Gluten Gluten free

Milk and derivatives

Contains Milk Or Milk Derivatives

Vegan No

Dyes Without Dyes

For the preparation of the cream in the classic slush machine we recommend mixing the sachet in 2 Lt of milk or 1.5 Lt of water and pour everything into the classic slush machine.

For those wishing to obtain a soft ice cream using the new generation slush machines they reach temperatures also of -12° / -14° , the recommended dilutions are: 1 sachet + 2 Lt of milk or 1 sachet + 1.5 Lt of water.

Laboratory tests have verified that the product prepared only with water can be kept safely for about a week in the slush machine without any problem

We remind you that for all products prepared with milk, the slush machine must always be left on at least in conservation mode (refrigerator), to avoid its acidification.

In product prepared with milk it has a shelf life in slush lower than a product prepared only with water.

This is due to the natural deterioration of the milk which, although long-lasting, once opened it should be consumed within a maximum of 3-4 days.

PISTACHIO MULTICREAM

The Multicream PISTACHIO cold cream is one of the latest additions to the versatile creams family. It is in an 800g bag and the cream can be prepared indifferently with milk or water.



Reference 9-40017

Data sheet

F. To 800g

U.M. pz

Packing Envelope

Pcs / Ct 20

Ct / Pallet 32

Dilution 1 sachet + 2 Lt Milk

Yield 4.5 liters

Shelf Life 36 Months

Non-hydrogenated fats

Gluten Gluten free

Non-hydrogenated fats

Vegan No

For the preparation of the cream in the classic slush machine, we recommend mixing the bag in 2 Lt of milk or 1.5 Lt of water and pour everything into the classic slush machine.

For those wishing to obtain a soft ice cream using the new generation slush machines they reach temperatures also of -12° / -14° , the recommended dilutions are: 1 sachet + 2 Lt of milk or 1 sachet + 1.5 Lt of water.

Laboratory tests have verified that the product prepared only with water does keep quietly for about a week in the slush machine without any problem

We remind you that for all products prepared with milk, the slush machine must always be left on at least in conservation mode (refrigerator), to avoid its acidification. In prepared product with milk it has a storage time in the slush machine less than a product prepared only with water.

This is due to the natural deterioration of the milk which, although a long shelf life, once opened it should be consumed within a maximum of 3-4 days.

WHITE CHOCOLATE MULTICREAM

Our Multicream cold cream with white chocolate can be prepared either with milk or with water. The cream contains cocoa butter to enhance the taste of white chocolate. For the preparation of the cream in the classic slush machine, we recommend mixing the bag in 1.5 Lt milk or 1.5 Lt of water and pour everything into the classic slush machine.



Reference 9-40016

Data sheet

F. To 800g

U.M. pz

Packing Envelope

Pcs / Ct 20

Ct / Pallet 32

Dilution 1 sachet + 1.5 Lt Milk

Yield 4 Liters

Shelf Life 36 Months

Non-hydrogenated fats

Gluten Gluten free

Milk and derivatives

Contains Milk Or Milk Derivatives

Vegan No

Dyes Without Dyes

For a more delicate taste of milk chocolate, it is prepared by mixing the bag with 2,5 Lt of milk.

For those wishing to obtain a soft ice cream using the new generation slush machines which they reach temperatures as low as -12° / -14° , the recommended dilutions are:

1 bag + 1.5 liters of water or 1 bag + 2 liters of milk.

Laboratory tests have verified that the product prepared only with water is preserved quietly for about a week in the slush machine without any problem.

The Chocolate cream, like all Multicream creams, while preparing with water, was extremely creamy and can be customized as desired with "L'INVENTACILE PASTE" pouring a few grams directly into the cup of product dispensed by the slush machine.

MULTICREAM WITH CHOCOLATE

Chocolate Multi Cream is a cream produced and certified.



Reference 9-400118

Data sheet

F. To 800g

U.M. pz

Packing Envelope

Pcs / Ct 20

Ct / Pallet 32

Dilution 1 sachet + 2,5 Lt Milk

Yield 5 Liters

Shelf Life 36 Months

Non-hydrogenated fats

Gluten Gluten free

Milk and derivatives

Contains Milk Or Milk Derivatives

Vegan No

Dyes Without Dyes

For a more delicate taste of milk chocolate, it is prepared by mixing the bag with 2,5 Lt of milk. For those wishing to obtain a soft ice cream using the new generation slush machines which they reach temperatures as low as -12° / -14° , the recommended dilutions are:

1 bag + 1.5 liters of water or 1 bag + 2 liters of milk.

Laboratory tests have verified that the product prepared only with water is preserved quietly for about a week in the slush machine without any problem.

The Chocolate cream, like all Multicream creams, while preparing with water, was extremely creamy and can be customized as desired with "L'INVENTACILE PASTE" pouring a few grams directly into the cup of product dispensed by the slush machine.

HAZELNUT MULTICREAM

The Multicream hazelnut cold cream is a real delicacy among many versatile creams produced by our company. Contains hazelnut flour to enhance its taste. It is in an 800g bag and can be prepared indifferently with milk or water.



Reference 9-40015

Data sheet

F. To 800g

U.M. pz

Packing Envelope

Pcs / Ct 20

Ct / Pallet 32

Dilution 1 sachet + 2 Lt Milk

Yield 4.5 liters

Shelf Life 36 Months

Non-hydrogenated fats

Gluten Gluten free

Non-hydrogenated fats

Milk and Derivatives

Contains Milk Or Milk Derivatives

Vegan No

Natural Chirating Dyes

For the preparation of the cream in the classic slush machine, we recommend mixing the bag in 2 Lt of milk or in 1,5 Lt of water and pour everything into the classic slush machine.

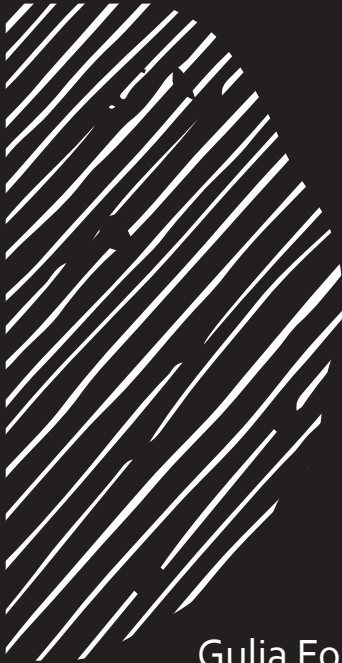
For those wishing to obtain a soft ice cream using the new generation slush machines which they reach temperatures as low as -12° / -14° , the recommended dilutions are:

1 bag + 2 Lt of milk or 1 bag + 1.5 Lt of water.

Laboratory tests have verified that the product prepared only with water is preserved quietly for about a week in the slush machine without any problem

In a product prepared with milk it has a storage time in the slush machine less than a product prepared only with water. This is due to the natural deterioration of the milk which, even if stored for a long time, once opened it should be consumed within a maximum of 3-4 days.

ITALIAN MULTICREAM



itaste
italian flavor



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