

galatea
Golososa

**CATALOGUE
OF NATURAL,
SIMPLE AND HEALTHY
PASTRY PRODUCTS**



PASTRY WORLD THE GALATEA WAY

Golosa is a research and development centre which seeks to develop solutions for all food sectors:

the aim is to support clients by producing base ingredients that are completely clean and free from gluten and dairy.

The centre's tireless and determined work based on the imperatives of food safety, experience always focused on excellence in raw materials, attention towards organic products and respect for a never-forgotten artisan tradition have allowed Galatea to offer natural, genuine and delicious products free from GMOs, palm oil, hydrogenated fats, artificial flavourings and colourings and cochineal.

Backed by all the certifications and recognition it has received, Galatea embraces a philosophy that responds positively to all aspects of wellbeing.

**THE FIRST AND ONLY ITALIAN FIRM
IN THE SECTOR CERTIFIED
FREE FROM PALM OIL, EMULSIFIERS,
ARTIFICIAL FLAVOURS AND COLOURANTS.**



A wide range of semi-finished goods created with ethical passion and respect for nature, to offer the market a more healthy and nutritionally balanced product.

Golosa, the latest range from Galatea, presents highly functional ingredients for baking, for example whipped cream stabiliser, natural structurants and anti-mould agents for all baked goods, gluten-free cores for shortcrust, puff and choux pastry, sponges, shortbread and plum cake, all ingredients capable of revolutionising the preparation of sweet and savoury items with a 100% natural approach to wellness.

These cores, as well as our shelfri and multifri plus products, arise from our desire to facilitate the work of professionals who choose to offer their customers authenticity and safety and cater for gluten and lactose intolerance, giving them the opportunity for freedom from chemical ingredients and additives, but without sacrificing flavour.

The new Golosa bases and mixes from Galatea are ideal for stabilising products both when reducing temperature - essential to retain fragrance and quality in artisan recipes - and for extending shelf life, thus increasing quality and at the same time reducing production costs.

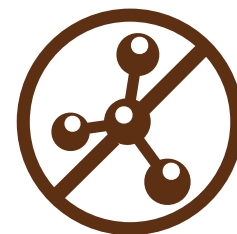
Galatea never forgets the principles of its Clean Label protocol, which transparently states every ingredient present in the preparation.



GLUTEN FREE



FREE FROM ARTIFICIAL THICKENERS



FREE FROM ARTIFICIAL EMULSIFIERS

The entire Galatea range is free from hydrogenated fats, GMOs, synthetic colourants and cochineal.



Golosa is the first and only certified firm in the sector. Action Aid Italia and Movimento Consumatori are also part of Valore Sociale.



LIBERA is the first range of products for pastry certified free from palm oil, emulsifiers and artificial flavours and colourants.



Range of Organic products for pastry certified.



Range of Vegan products for pastry certified.



The FSSC 22000 Food Safety Certification System is based on ISO standards and internationally accepted for checks and certification of food safety throughout the production chain.



**Our lines
for professional
pastry.**

LIBERA

**Libera is a line
that comes from careful
selection of the very best
ingredients; a complete
range of Clean Label
products.**

With Libera, the professional pastry chef can offer customers a product made with selected raw materials whose quality, traceability and safety are beyond question.

The most innovative product in this line is Spiruli®, the natural blue.

ICEA, when certifying the Libera range, stated that "the products in the Libera line are all obtained without emulsifiers, palm oil and artificial flavours and colourants, minimising the use of additives, which are limited to delicate substances with directly natural origins".

ETICA

**Etica is a product line
that uses only selected
raw materials.**

Semi-finished goods to meet the needs of customers seeking more healthy and nutritionally balanced options.

All products in the Etica line are free from hydrogenated fats, GMOs, synthetic colourants and cochineal.

Here is our range of products:



NUCLEO STABILIZZA AND NUCLEO PER FERMAPANNA
page 13



MERINGA PRONTA
page 14



KIT MOUSSE (GELATINE-FREE)
page 15

PRODUCTS FOR MOUSSES AND SEMIFREDDI

Excellent stabilisers for fresh cream, preventing water loss.

A ready-to-use quick and easy mix, excellent for classic or fruit meringues, mousses and semifreddi.

By combining these two products, you can create fabulous desserts without isinglass or gelatine.



GALAFARCI
page 17

GALAFARCI

A ready-to-use clean label product, ideal for filling baked goods and semifreddi.



GLASSE FRUTTA
page 19

GLASSE DECOR

Ready-to-use glazes for high quality products.



GLASSY AND VEGAN GLASSY
page 21

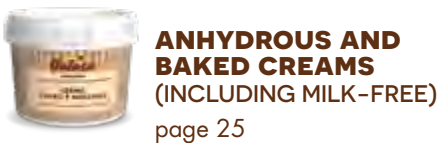
Mix for fruit mirror glaze without gelatine.



SEMIFREDDI & PARFAIT
page 23

SEMIFREDDI & PARFAITS

A perfect product for a quick and easy preparation of semifreddi and various desserts.



ANHYDROUS AND BAKED CREAMS (INCLUDING MILK-FREE)
page 25

ANHYDROUS CREAMS

A series of ready-to-use creams and semi-finished products, ideal for the preparation of fillings, pralines and all kinds of creams.



READY-TO USE CREAMS
page 27

READY-TO USE CREAMS

Four fantastic ready-to use creams: cocoa, fruit, lemon, panna cotta.



STABILMOUSSE
page 28

VARIOUS PRODUCTS

An easy product for the preparation of mousses, semifreddi and different desserts.



VITA FRUTTA
page 29

Delays oxidation in all fruit and vegetables.



FROZEN DESSERT
page 31

FROZEN DESSERT

Flavours: cocoa, vanilla, Spiruli®, fruits, yogurt, coffee and vegan.



FRANGIPANE CREAM
page 33



NUCLEO RIPIENI
page 35



MULTIFRI PLUS
page 37



MULTI SOFT
page 39

CORES FOR PASTRY

The ideal base for all fillings for baked goods, from tarts to pastries.

A high-tech product for all recipes, baked or otherwise, with ricotta cheese.

Ideal for thickening tomato sauces, prevents loss of moisture in oven-baked glazes.

Stabiliser for fresh cream. A high-tech base for thickening or emulsifying.



SHELFRI
page 40



SHELFRI BAKERY
page 41



CORES FOR SHORTCRUST PASTRY, SPONGE CAKE, PLUM CAKE, SHORTBREAD AND PASTA CHOUX
page 43



CORE FOR VEGETABLE FAT
page 45

CORES FOR PASTRY

A semi-finished product for all unleavened but risen baked goods.

A semi-finished product that provides high-tech support for all risen baked goods.

100% natural cores totally replace conventional flour.

A unique product to create a solid fat from a liquid.



CROISSANT MIX
page 47



SLICED BREAD MIX
page 49



PUFF PASTRY MIX
page 51

PASTRY MIXES

Ready-to-use croissant mix.

A quick and easy mix for delicious gluten-free bread, easy to digest.

An easy-to-use mix with top quality ingredients for an unparalleled end result.



READY MIX FOR VEGAN SPONGE CAKE
page 53



READY-TO-USE ICING FOR BAKED GOODS
page 55

PASTRY MIXES

A quick and easy mix without animal-derived ingredients.

Icing for baked goods, with and without egg white.

A ready-to-use mix for fruit jellies in any flavour you can possibly imagine.

OUR PRODUCTS

NATURAL
HEALTHY AND
SIMPLE





NUCLEO STABILIZZA AND NUCLEO PER FERMAPANNA

PRODUCTS FOR SEMIFREDDI

Excellent stabilisers for fresh cream, preventing water loss.

Excellent emulsifiers, enable ice lollies and fruit juices to be made from purée, preventing the separation of liquid and solids. Also useful for the preparation of vegetable drinks (almond, rice, hazelnut, pistachio).

When used in combination with our Meringa Pronta, Nucleo Stabilizza is an excellent substitute for isinglass or gelatine in semifreddi, mousses and bavarois, for both chilled and frozen desserts.

Benefits:

- 100% natural ingredients without animal gelatine
- optimises ingredients
- fast to use
- increases business capacity

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
78307	Nucleo stabilizza	see recipe booklet	1,00	6	Libera	●	●
78326	Nucleo stabilizza	see recipe booklet	15,00	1	Libera	●	●
78319	Nucleo per fermapanna	see recipe booklet	1,00	6	Libera	●	●

- for recipes and quantities, consult the data sheet



GLUTEN FREE

FREE FROM ARTIFICIAL THICKENERS

FREE FROM ARTIFICIAL EMULSIFIERS



MERINGA PRONTA

PRODUCTS FOR SEMIFREDDI

A ready-to-use quick and easy mix, excellent for classic or fruit meringues, mousses and semifreddi.

Used with our Nucleo Stabilizza, replaces isinglass/gelatine in the preparation of mousses and semifreddi, both chilled and frozen.

Benefits:

- rapid preparation
- excellent quality, 100% natural
- allows expansion of the product range

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
78321	Meringa Pronta	see recipe booklet	1,00	5	Libera		●

- for recipes and quantities, consult the data sheet



KIT MOUSSE (gelatine-free)

PRODUCTS FOR SEMIFREDDI

By combining these two products, you can create fabulous chilled and frozen desserts without the aid of isinglass or gelatine, with great structure and texture.

Benefits:

- 100% natural ingredients
- fast to use
- opportunity to expand business
- unique products

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
60100 KIT MOUSSE GELATINE-FREE							
78321	Meringa Pronta	see recipe booklet	1,00	4	Libera		●
78307	Nucleo stabilizza	see recipe booklet	1,00	2	Libera	●	●

- for recipes and quantities, consult the data sheet



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GALAFARCI

GALAFARCI

**A ready-to-use clean label product,
ideal for filling baked goods and semifreddi.**

Benefits:

- fast to use
- clean label
- opportunity to expand business

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
78002	Fragola Strawberry	to taste	1,20	6	Libera	●	●
78003	Frutti di Bosco Wild berries	to taste	1,20	6	Libera	●	●
78001	Gelina	to taste	1,20	6	Libera	●	●

- for recipes and quantities, consult the data sheet



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GLASSE FRUTTA

GLASSE DECOR

Ready-to-use glazes for high quality products.

Natural, quick to prepare, ideal for glazing desserts, mousses and semifreddi.

Benefits:

- easy and quick to use
- a ready-to-use product, ideal for chilled or frozen dishes

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
78101	Albicocca <i>Apricot</i>	to taste	3,00	2	Libera	●	●
78102	Cioccolato <i>Chocolate</i>	to taste	3,00	2	Libera	●	●
78103	Fragola <i>Strawberry</i>	to taste	3,00	2	Libera	●	●
78104	Limone <i>Lemon</i>	to taste	3,00	2	Libera	●	●
78105	Neutra	to taste	3,50	2	Libera	●	●

- for recipes and quantities, consult the data sheet





GLASSY AND VEGAN GLASSY

GLASSE DECOR

Mix for mirror glaze and fruit glaze.

Quick and easy to use, natural ingredients (heating is not required prior to use).

Benefits of Glassy:

- easy and quick to use
- ready-to-use product

Benefits of Vegan Glassy:

- gelatine-free
- no ingredients from animal sources
- quick and easy to use
- can increase business in the vegan sector

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
38100	Glassy	see recipe booklet	2,00	4	Etica	●	●
78107	Vegan Glassy	see recipe booklet	2,00	4	Libera	●	●

- for recipes and quantities, consult the data sheet



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SEMIFREDDI E PARFAIT

SEMIFREDDI & PARFAITS

The perfect base for quick and easy preparation of semifreddi and different desserts.

Gives excellent structure without altering flavour.

Benefits:

- rapid preparation
- easy to use
- high quality raw materials

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
90800	Meringa Pronta Bio	see recipe booklet	1,00	5	Bio		●
78321	Meringa Pronta	see recipe booklet	1,00	5	Libera		●
24007	Parfait	330	2,00	8	Etica		●
24002	Semifreddo Superior	330	2,00	8	Etica		●

- for recipes and quantities, consult the data sheet



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ANHYDROUS AND BAKED CREAMS

(including milk-free)

ANHYDROUS AND BAKED CREAMS

A series of ready-to-use creams and semi-finished goods, ideal for the preparation of fillings, pralines and all kinds of creams.

The creams are also available in a dairy-free version, and are naturally gluten-free.

Benefits:

- rapid preparation
- unique products
- allows expansion of the product range and therefore business

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
78701	Nocciotella	to taste	5,50	2	Libera	●	●
78705	Nocciotella	to taste	10,00	2	Libera	●	●
78706	Crema Cacao e Nocciola Vegana <i>Cocoa and Hazelnut Vegan Cream</i>	to taste	5,50	2	Libera	●	●
78702	Pasta Cremino <i>Cremino Paste</i>	to taste	3,00	2	Libera	●	●
78707	Gianduia Semi Dura al Latte <i>Semi-hard Milk Gianduia</i>	to taste	3,00	2	Libera	●	●
78708	Gianduia Fondente <i>Dark Gianduia</i>	to taste	3,00	2	Libera	●	●
78703	Base Chiara <i>Light Base</i>	to taste	5,50	2	Libera	●	●
78704	Base Scura <i>Dark Base</i>	to taste	5,50	2	Libera	●	●

- for recipes and quantities, consult the data sheet



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INSTANT CREAMS

INSTANT CREAMS

Three fantastic instant creams: cocoa, fruit and lemon.

Just add the liquid component (milk, vegetable juice or fruit purée) to obtain a high quality cream, ideal for fillings or ready-to-use desserts, excellent served hot or cold.

The different liquids used determine the presence or absence of lactose for people who are intolerant or prefer a vegan diet.

Benefits:

- 100% natural base, gluten and milk-free
- a unique product
- fast to use
- opportunity to increase business
- creative products for bars, bakeries and restaurants

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
78250	Crema Istantanea Bianca <i>Bianca Instant Cream</i>	see recipe booklet	1,00	5	Libera	●	●
78251	Crema Istantanea Cacao <i>Cocoa Instant Cream</i>	see recipe booklet	1,00	5	Libera	●	●
78252	Crema Istantanea Limone <i>Lemon Instant Cream</i>	see recipe booklet	1,00	5	Libera	●	●

- for recipes and quantities, consult the data sheet



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STABILMOUSSE

VARIOUS PRODUCTS

An easy-to-use product for the preparation of mousses, semifreddi and other desserts.

Gives excellent structure without altering flavour.

Benefits:

- easy and quick to use
- top quality ingredients
- allows expansion and improvement of the product range

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
24009	Stabilmousse	see recipe booklet	1,00	5	Etica		●

- for recipes and quantities, consult the data sheet



VITA FRUTTA

VARIOUS PRODUCTS

Delays the oxidation of all fruit and vegetables for use in finished products.

Easy to use, does not affect flavour and prevents wasted ingredients.

Benefits:

- high quality natural product
- prevents waste
- allows expansion of the product range

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
24012	Vita Frutta	see recipe booklet	1,00	5	Libera	●	●

- for recipes and quantities, consult the data sheet



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FROZEN DESSERT

FROZEN DESSERT

Flavours available: cocoa, vanilla, Spiruli®, yogurt, coffee and vegan. Also Vegan base for fruit flavours and Vegan base for cream flavours.

They're not granitas, and they're not ice creams, they're frozen desserts, ideal at any time of day and in any type of bar, pastry or catering service seeking to offer customers a product that's healthy, delicious and unique.

Benefits:

- 100% clean label
- rapid preparation
- excellent profit margins
- allows expansion of business by offering seasonal products without investment

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
72005	Frozen Dessert Cioccolato <i>Frozen Dessert Chocolate</i>	1 bag per 3 lt	1,25	12	Libera	●	●
72001	Frozen Dessert Crema Caffè <i>Frozen Dessert Coffee Cream</i>	1 bag per 3 lt	1,00	12	Libera	●	●
72002	Frozen Dessert Fragola <i>Frozen Dessert Strawberry</i>	1 bag per 3 lt	1,00	12	Libera	●	●
72003	Frozen Dessert Limone <i>Frozen Dessert Lemon</i>	1 bag per 3 lt	1,10	12	Libera	●	●
72009	Frozen Dessert Neutro per Creme <i>Frozen Dessert Neutral for Creams</i>	see recipe booklet	1,15	12	Libera	●	●
72006	Frozen Dessert Spiruli <i>Frozen Dessert Spiruli</i>	1 bag per 3 lt	1,10	12	Libera	●	●
72007	Frozen Dessert Vaniglia <i>Frozen Dessert Vanilla</i>	1 bag per 3 lt	1,00	12	Libera	●	●
72008	Frozen Dessert Vegan per Frutta <i>Frozen Dessert Vegan for Fruits</i>	see recipe booklet	1,10	12	Libera	●	●
72004	Frozen Dessert Yogurt <i>Frozen Dessert Yoghurt</i>	1 bag per 3 lt	1,00	12	Libera	●	●

- for recipes and quantities, consult the data sheet



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FRANGIPANE CREAM

CORES FOR PASTRY

The ideal base for all fillings for baked goods, from tarts to pastries.

Easy, quick and natural, ideal for creating and personalising various types of filling for baked goods.

Benefits:

- clean label
- rapid preparation
- opportunity to expand business
- creativity in products

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
78340	Crema Frangipane <i>Frangipane Cream</i>	see recipe booklet	2,00	4	Libera	●	●

- for recipes and quantities, consult the data sheet



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NUCLEO RIPIENI

CORES FOR PASTRY

**A high-tech mix for
all recipes, baked or otherwise,
based on ricotta cheese.**

Stabilises and firms the ricotta cheese at the same time.
Prevents water loss.

Benefits:

- optimises ingredients
- 100% clean label
- opportunity to expand business
- simple to use
- unique product

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
78345	Nucleo Ripieni	see recipe booklet	1,00	5	Libera		●
78344	Nucleo Ripieni	see recipe booklet	15,00	1	Libera		●

- for recipes and quantities, consult the data sheet



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MULTIFRI PLUS

CORES FOR PASTRY

An innovative, hi-tech product, ideal for thickening tomato sauces; prevents moisture loss in oven glazes and after freezing.

Thanks to its hydrocolloid (water-retaining) function, baked goods remain softer and moister.

Benefits:

- small amounts needed
- fast to use
- totally clean label
- optimises ingredients
- can increase business

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
78317	Multifri plus	see recipe booklet	1,00	6	Libera	●	●
78335	Multifri plus	see recipe booklet	15,00	1	Libera	●	●

- for recipes and quantities, consult the data sheet





MULTI SOFT

CORES FOR PASTRY

A highly advanced base for thickening and emulsifying regardless of temperature; works with both hot and cold ingredients.

Multi soft allows wonderful fruit pastes to be created from the peel of citrus fruits after squeezing.

Benefits:

- 100% natural
- unique product and low dosage
- optimises ingredients
- can increase business

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
78348	Multi soft	see recipe booklet	2,00	4	Libera	●	●

- for recipes and quantities, consult the data sheet



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SHELFRI

CORES FOR PASTRY

A semi-finished product formulated for all risen and non-leavened baked goods such as muffins, sponges, plum cakes etc.

Benefits:

- improves structure, making the product softer, moister and more elastic
- reduces the typical structural sinking after cooking
- increases shelf life by reducing the action of water

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
38304	Shelfri	see recipe booklet	1,00	6	Etica	●	●
38305	Shelfri	see recipe booklet	15,00	1	Etica	●	●
78315	Shelfri naturale	see recipe booklet	1,00	6	Libera	●	●
78333	Shelfri naturale	see recipe booklet	15,00	1	Libera	●	●

- for recipes and quantities, consult the data sheet



SHELFRI BAKERY

CORES FOR PASTRY

A semi-finished product that provides high-tech support for all risen baked goods.

Benefits:

- improves structure, making the product softer, moister and more elastic
- reduces the typical structural sinking after cooking
- increases shelf life by reducing the action of water

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
38306	Shelfri Bakery	see recipe booklet	1,00	10	Etica	●	●
38307	Shelfri Bakery	see recipe booklet	15,00	1	Etica	●	●

- for recipes and quantities, consult the data sheet



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CORES FOR SHORTCRUST PASTRY, SPONGE CAKE, PLUM CAKE, SHORTBREAD AND PASTA CHOUX

CORES FOR PASTRY

**100% natural bases
totally replace conventional flour.**

A highly advanced base for thickening and emulsifying regardless of temperature; works with both hot and cold ingredients.

Benefits:

- totally clean label
- unique product
- an opportunity to expand business: the products' high quality and natural formulation distinguish them from the rest of the market

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
78304	Nucleo per bigné <i>Core for Pasta Choux</i>	see recipe booklet	1,00	6	Libera	●	●
78323	Nucleo per bigné <i>Core for Pasta Choux</i>	see recipe booklet	15,00	1	Libera	●	●
78303	Nucleo per pan di spagna <i>Core for Sponge Cake</i>	see recipe booklet	1,00	6	Libera	●	●
78322	Nucleo per pan di spagna <i>Core for Sponge Cake</i>	see recipe booklet	15,00	1	Libera	●	●
78312	Nucleo per pasta fresca <i>Core for Fresh Pasta</i>	see recipe booklet	2,00	4	Libera	●	●
78331	Nucleo per pasta fresca <i>Core for Fresh Pasta</i>	see recipe booklet	15,00	1	Libera	●	●
78301	Nucleo per pasta frolla <i>Core for Shortcrust Pastry</i>	see recipe booklet	1,00	6	Libera	●	●

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
78320	Nucleo per pasta frolla <i>Core for Shortcrust</i>	see recipe booklet	15,00	1	Libera	●	●
78311	Nucleo per pastella <i>Core for Batter</i>	see recipe booklet	2,00	4	Libera	●	●
78330	Nucleo per pastella <i>Core for Batter</i>	see recipe booklet	15,00	1	Libera	●	●
78306	Nucleo per plum cake <i>Core for Plum Cake</i>	see recipe booklet	1,00	6	Libera	●	●
78325	Nucleo per plum cake <i>Core for Plum Cake</i>	see recipe booklet	15,00	1	Libera	●	●
78305	Nucleo per shortbread <i>Core for Shortbread</i>	see recipe booklet	1,00	6	Libera	●	●
78324	Nucleo per shortbread <i>Core for Shortbread</i>	see recipe booklet	15,00	1	Libera	●	●

- for recipes and quantities, consult the data sheet



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CORE FOR VEGETABLE FAT

CORES FOR PASTRY

A unique product which creates solid fat from a liquid.

Ideal in all sectors, from bakery to restaurants.

Benefits:

- rapid preparation
- many types of fat can be created
- opportunity to expand business

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
78313	Nucleo per grasso vegetale <i>Core fore Vegetable Fat</i>	see recipe booklet	1,00	6	Libera	●	●

- for recipes and quantities, consult the data sheet



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CROISSANT MIX

PASTRY MIXES

A ready-to-use mix for gluten-free croissants.

This product is extremely easy to use; careful research into high quality ingredients enables the creation of healthy and highly digestible products.

Benefits:

- easy to use
- optimises ingredients
- top quality raw materials
- opportunity to expand business

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
38303	Mix per Croissant <i>Croissant Mix</i>	see recipe booklet	2,00	8	Etica		●

- for recipes and quantities, consult the data sheet



GLUTEN
FREE

FREE FROM
ARTIFICIAL THICKENERS

FREE FROM
ARTIFICIAL EMULSIFIERS



SLICED BREAD MIX

PASTRY MIXES

A quick and easy mix for delicious gluten-free bread, easy to digest.

Benefits:

- unique product
- opportunity to expand business



CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
38300	Mix per Pancarrè /Baguette <i>Sliced Bread/Baguette Mix</i>	see recipe booklet	2,00	8	Etica	●	●

- for recipes and quantities, consult the data sheet



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PUFF PASTRY MIX

PASTRY MIXES

An easy-to-use mix with top quality ingredients for an unparalleled end result.

Ideal in all sectors, from bakery to restaurants.

Benefits:

- rapid preparation
- optimises ingredients
- opportunity to expand business

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
38301	Mix per pasta sfoglia <i>Puff Pastry Mix</i>	see recipe booklet	2,00	8	Etica	●	●
38302	Mix per pasta sfoglia <i>Puff Pastry Mix</i>	see recipe booklet	15,00	1	Etica	●	●

- for recipes and quantities, consult the data sheet



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READY MIX FOR VEGAN SPONGE CAKE

PASTRY MIXES

A quick, ready-to-use mix for vegan sponge cakes.

Ideal as a base for cakes and desserts in general for those who prefer a diet without animal products

Suggestion:

Excellent combined with our instant creams.

Benefits:

- rapid preparation
- excellent quality
- 100% natural
- opportunity to expand business by creating products which respond to market demand



CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
78346	Mix Pronti per PDS Vegano <i>Ready Mix for Vegan Sponge Cake</i>	see recipe booklet	2,00	4	Libera	●	●

- for recipes and quantities, consult the data sheet





READY-TO-USE ICING FOR BAKED GOODS

PASTRY MIXES

**Icing for baked goods,
with and without egg white.**

Only top quality, 100% natural ingredients.

Benefits:

- no moisture loss; the pack can be stored for more than 60 days
- top quality ingredients
- 100% natural
- rapid preparation
- increases business capacity

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
78318	Ghiaccia Pronta per Lievitati <i>Ready-to-use Icing for Baked goods</i>	see recipe booklet	2,00	8	Libera	●	●
78337	Ghiaccia Pronta per Lievitati <i>Ready-to-use Icing for Baked goods</i>	see recipe booklet	15,00	1	Libera	●	●
78342	Ghiaccia Pronta per Lievitati s/alb <i>Ready-to-use Icing for Baked g. w/out egg white</i>	see recipe booklet	2,00	8	Libera	●	●
78338	Ghiaccia Pronta per Lievitati s/alb <i>Ready-to-use Icing for Baked g. w/out egg white</i>	see recipe booklet	15,00	1	Libera	●	●

- for recipes and quantities, consult the data sheet



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JELLY MIX

PASTRY MIXES

A ready-to-use mix for fruit jellies in any flavour you can possibly imagine.

Benefits:

- rapid preparation (just add the desired purée)
- excellent quality of finished product
- no additives, 100% natural
- opportunity to expand business by broadening the product range

CODE	PRODUCT	DOSAGE GR/KG OF MIX	KG X BAG	BAGS X BOX	LINE	VEGAN	GLUTIN FREE
78347	Mix per Gelatine Jelly Mix	see recipe booklet	2,00	4	Libera	●	●

- for recipes and quantities, consult the data sheet



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WHEN GREAT PASTRY DOES SOME GOOD.

galatea

In line with our proven ethical principles (Valore Sociale certification), we have established a collaboration with the social brand **Valemour**.

The scheme allows us to offer you a range of customised aprons produced by the cooperative, at no profit to ourselves.

HOW DOES IT WORK?

1. Place an order with your Galatea representative;
2. We forward your order to Benedetta at **Valemour**;
3. Benedetta will contact you to arrange delivery and payment, which goes directly from you to **Valemour**;
4. The aprons will be sent straight to your patisserie;
5. Aprons cost € 25.00 + VAT.

Valemour is a social enterprise whose mission is to support people with Downs syndrome and learning difficulties to enter the world of employment.

By buying Valemour products and accessories, you are contributing to training courses and personalised support. The firm operates Training Hubs where people with disabilities can gain skills, trades and knowledge about workers' rights and responsibilities.

Visit the website www.valemour.it



galatea

prodotti per gelato artigianale

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