AMBRA

Decorazioni per Pasticceria

CATALOGO *Catalogue*

2017

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8.30 - 12.30 / 13.30 - 17.30

-

You will browse through the new 2017 catalogue and order on line directly. Our offices are at your disposal Monday to Friday at the following times:
8.30 - 12.30 / 13.30 - 17.30 (local time)

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LEGENDA - key to symbols

	ITALIANO	ENGLISH	FRANÇAIS	ESPAÑOL	DEUTSCH
•	**COLORI**	**COLOUR**	**COULEUR**	**COLORS**	**FARBEN**
a	Argento	Silver	Argent	Plateado	Silberfarben
ar	Arancio	Orange	Orange	Naranja	Orange
ass	Assortito	Assorted	Assorties	Surtido	Assortierte
b	Bianco	White	Blanc	Blanco	Weiss
bd	Bordeaux	Bordeaux	Bordeaux	Bordeaux	Bordeaux
bl	Blu	Blue	Blue	Azul	Blau
br	Bronzo	Bronze	Bronze	Bronce	Bronze
c	Celeste/Maschio	Skyblue/Male	Blue ciel/Garçon	Azul claro/Niño	Himmelblau/Junge
f	Fucsia	Fuchsia	Fuchsia	Fucsia	Fuchsinrot
g	Giallo	Yellow	Jaune	Amarillo	Gelb
l	Avorio	Ivory	Ivoire	Marfil	Elfenbein
ll	Lilla	Lilac	Lilas	Lila	Lila
mr	Marrone	Brown	Marron	Marron	Braun
n	Nero	Black	Noir	Negro	Schwarz
nu	Neutro	Neuter	Neutre	Neutro	Neutrum
o	Oro	Gold	Or	Oro	Goldfarben
r	Rosa/Femmina	Pink/Female	Rose/Fille	Rosa/Niña	Rose/Mädchen
rs	Rosso	Red	Rouge	Rojo	Rot
t	Tea	Tea	Tea	Tea	Tea
v	Verde	Green	Vert	Verde	Grün
vl	Viola	Violet	Violet	Violeta	Violett
•	**MATERIALE**	**MATERIALS**	**MATÉRIAUX**	**MATERIALES**	**MATERIALIENSAB KÜRZUNGEN**
cc	Cioccolato	Chocolate	Chocolat	Chocolate	Schokolade
ce	Cera	Wax	Cire	Cera	Wachs
ci	Ciniglia	Chenille	Chenille	Chenille	Chenille
ct	Cartone	Carton	Carton	Cartón	Karton
ge	Gelatina	Jelly	Gélatine	Gelatina	Gelatine
in	Inox	Inox	Inox	Inox	Inox
mt	Metallo	Iron	Métal	Metall	Metall
pl	Plastica	Plastic	Plastique	Plastico	Plastik
ps	Pastigliaggio	Gum-past	Pastillage	Plàstico	Tragant
re	Resina-Polystone	Polyresin-Polyston	Polyresin-Polyston	Polyresin-Polyston	Polyresin-Polyston
sl	Silicone	Silicon	Silicone	Silicona	Silikon
st	Stoffa	Fabric	Tissu	Tela	Stoff
wf	Cialda	Wafer	Pâte-azyme	Oblea	Waffel
zu	Zucchero	Sugar	Sucre	Azùcar	Zucker
•	**UNITÀ DI MISURA**	**UNITS OF MEASURE**	**UNITÈS DES MESURE**	**UNIDADES DE MEDIDA**	**HASSEINHEITEN**
cm	1cm	1cm = 0,3937 IN	1cm = 0,3937 IN	1cm = 0,3937 IN	1cm = 0,3937 IN
kg	1kg	1kg = 2,2046 LB	1kg = 2,2046 LB	1kg = 2,2046 LB	1kg = 2,2046 LB
m	1m	1m = 1,0936 YD	1m = 1,0936 YD	1m = 1,0936 YD	1m = 1,0936 YD
•	**SIMBOLI**	**SYMBOLS**	**SYMBOLES**	**SÌMBOLOS**	**SYMBOLE**
Dim.	Dimensione	Size	Taille	Tamaño	Mass
Ø	Diametro	Diameter	Diamètre	Diámetro	Durchmesser
Mat.	Materiali	Materials	Matériaux	Materiales	Materialiensabkürzungen
Col.	Colori	Colours	Couleurs	Colores	Farben
Conf.	Confezione	Box	Boîte	Confección	Packung
Peso	Peso	Weight	Poids	Peso	Gewicht
⬡	Termoformato da riempire	Blister to be filled	Thermoformès à remplir	Termoformatos para relleno	Schoco-Formen zu fullen
⬢	CC fondente	dark chocolate	chocolat noir	chocolate negro	Schmelzschokolade
⬢	CC latte	milk chocolate	chocolat au lait	chocolate con leche	Milchschokolade
⬢	CC bianco	white chocolate	chocolat blanc	chocolate blanco	Weisse Schokolade
GF	Senza glutine	Gluten free	Sans gluten	Sin gluten	Glutenfreie

FIORI
FLOWERS

FIORI PER DECORAZIONE - FLOWERS FOR DECORATING

28242	
col:	ass
dim:	Ø3cm
conf:	100

28223	
col:	ass
dim:	Ø2,5cm
conf:	100

28245	
col:	ass
dim:	Ø4,5cm
conf:	24

28241	
col:	ass
dim:	Ø3,5cm
conf:	100

FIORI PER DECORAZIONE - FLOWERS FOR DECORATING

4,5x7cm

3,5x5,5cm

3x4,5cm

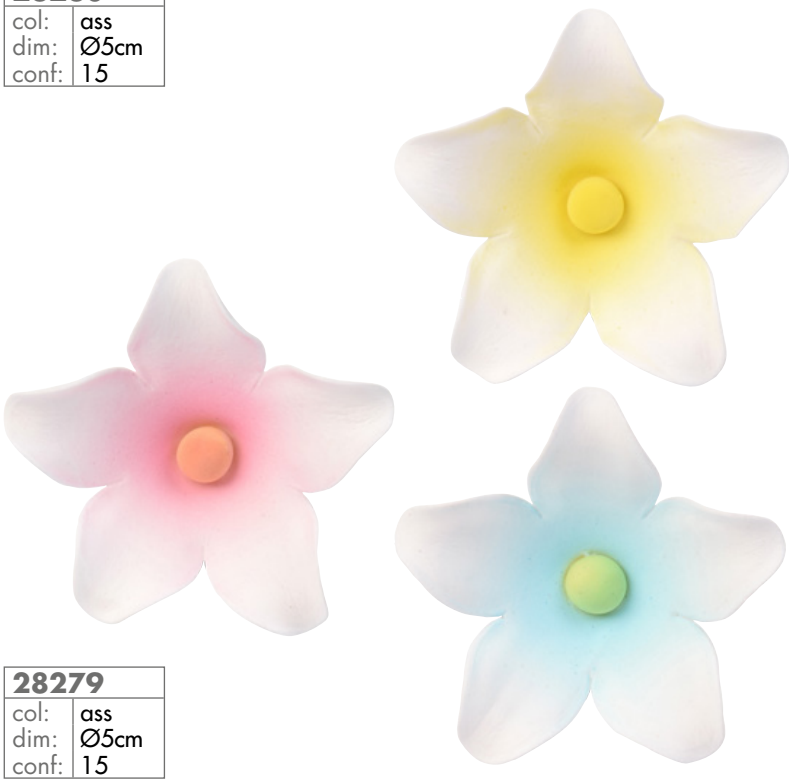
28246	
conf:	24

28251	
col:	ass
dim:	Ø2-4cm
conf:	60

FIORI PER DECORAZIONE - FLOWERS FOR DECORATING

28278	
col:	ass
dim:	Ø5,5cm
conf:	15

28280	
col:	ass
dim:	Ø5cm
conf:	15



28279	
col:	ass
dim:	Ø5cm
conf:	15

28271	
dim:	Ø5cm
conf:	15

FIORI PER DECORAZIONE - FLOWERS FOR DECORATING

28257	
dim:	Ø2,5-7,5cm
conf:	16

28243	
dim:	Ø4-6,5cm
conf:	24

28215	
col:	ass
dim:	Ø5,5cm
conf:	15

FIORI PER DECORAZIONE - FLOWERS FOR DECORATING

28218	
col:	ass
dim:	Ø10,5cm
conf:	15

28216	
col:	ass
dim:	Ø10cm
conf:	15

FIORI PER DECORAZIONE - FLOWERS FOR DECORATING

28232ROS
conf: 12

28232RSS
conf: 12

28232BIA
conf: 12

FIORI PER DECORAZIONE - FLOWERS FOR DECORATING

28275	
dim:	18cm
conf:	12

28276	
dim:	18cm
conf:	12

FIORI PER DECORAZIONE - FLOWERS FOR DECORATING

28274	
col:	ass
dim:	22cm
conf:	10

28211	
dim:	18cm
conf:	8

FIORI PER DECORAZIONE - FLOWERS FOR DECORATING

28272	
col:	ass
dim:	12,5cm
conf:	8

28277	
dim:	18cm
conf:	9

28247	
dim:	18cm
conf:	4

FIORI PER DECORAZIONE - FLOWERS FOR DECORATING

28270	
dim:	34cm
conf:	4

28273	
col:	ass
dim:	16cm
conf:	9

FIORI PER DECORAZIONE - FLOWERS FOR DECORATING

28210	
dim:	17cm
conf:	8

28212	
dim:	19,5cm
conf:	9

28213	
dim:	19cm
conf:	9

28214	
dim:	18cm
conf:	9

FIORI PER DECORAZIONE - FLOWERS FOR DECORATING

28020	
mat:	ps
col:	ass
dim:	Ø5cm
conf:	24

28081	
mat:	ps
dim:	Ø5,5cm
conf:	32

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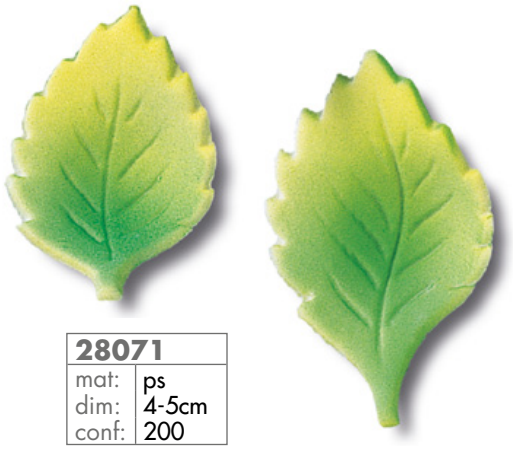
28239	
dim:	19cm
conf:	24

FIORI PER DECORAZIONE - FLOWERS FOR DECORATING

28254	
col:	ass
dim:	6x9cm
conf:	25

28228	
dim:	10cm
conf:	9



28071	
mat:	ps
dim:	4-5cm
conf:	200

28006	
mat:	ps
col:	ass
conf:	120

2,8x4,5cm

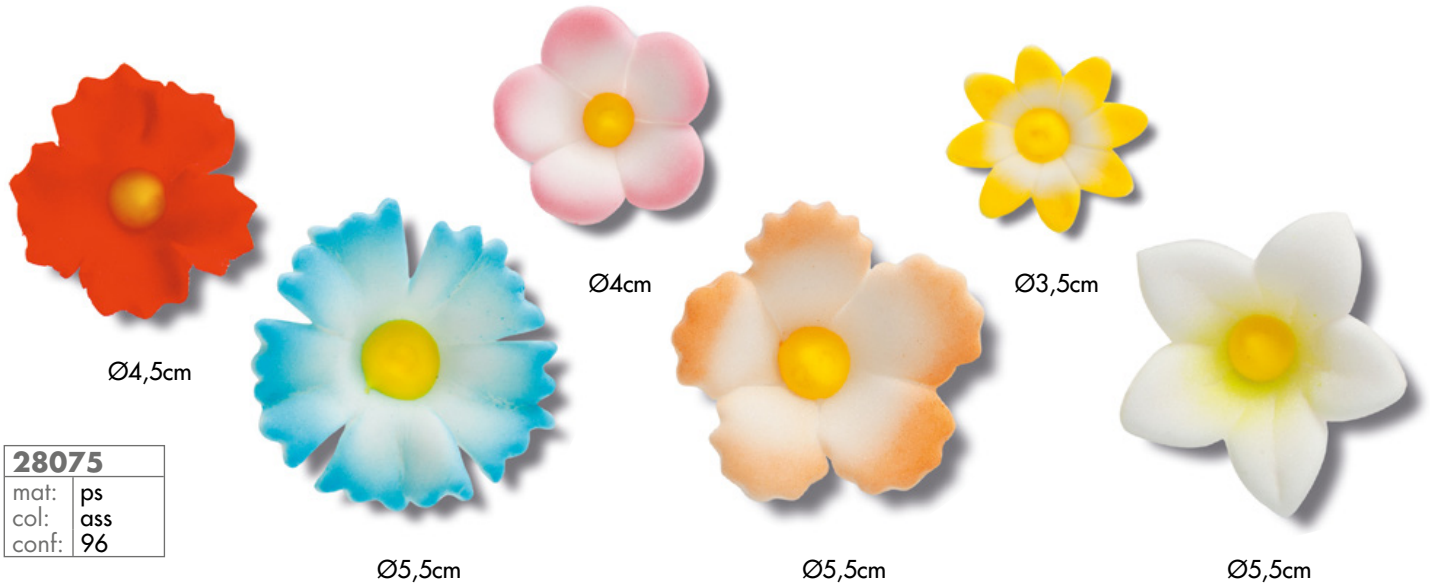
3x5cm

3,5x6cm

FIORI PER DECORAZIONE - FLOWERS FOR DECORATING

28014	
mat:	ps
col:	ass
dim:	Ø4,5cm
conf:	72

28015	
mat:	ps
col:	ass
dim:	Ø4,5cm
conf:	72



Ø4,5cm

Ø4cm

Ø3,5cm

Ø5,5cm

Ø5,5cm

Ø5,5cm

28075	
mat:	ps
col:	ass
conf:	96

FIORI PER DECORAZIONE - FLOWERS FOR DECORATING

28017	
mat:	ps
col:	ass
dim:	3x5,5cm
conf:	90

28012	
mat:	ps
col:	ass
dim:	Ø4,5cm
conf:	72

28022	
mat:	ps
col:	ass
dim:	Ø4,5cm
conf:	24

FIORI PER DECORAZIONE - FLOWERS FOR DECORATING

perlati
pearled

28375	
mat:	ps
dim:	Ø7,5cm
conf:	6

perlati
pearled

28376	
mat:	ps
dim:	Ø5,5cm
conf:	12

perlati
pearled

28377	
mat:	ps
dim:	Ø3,5cm
conf:	30

28316	
mat:	ps
col:	ass
dim:	Ø5cm
conf:	12

28317	
mat:	ps
col:	ass
dim:	Ø2,5cm
conf:	30

FIORI DI ZUCCHERO - SUGAR FLOWERS

perlati
pearled

28351	
mat:	zu
dim:	Ø5,5cm
conf:	12

28401	
mat:	zu
dim:	Ø5,5cm
conf:	12

28391	
mat:	zu
dim:	Ø5,5cm
conf:	12

28411	
mat:	zu
dim:	Ø5,5cm
conf:	12

28352	
mat:	zu
dim:	Ø3,5cm
conf:	30

28402	
mat:	zu
dim:	Ø3,5cm
conf:	30

28392	
mat:	zu
dim:	Ø3,5cm
conf:	30

28412	
mat:	zu
dim:	Ø3,5cm
conf:	30

FIORI DI ZUCCHERO - SUGAR FLOWERS

28450	
mat:	zu
dim:	Ø2,5-4,5cm
conf:	24

28452	
mat:	zu
dim:	Ø2,5-4,5cm
conf:	24

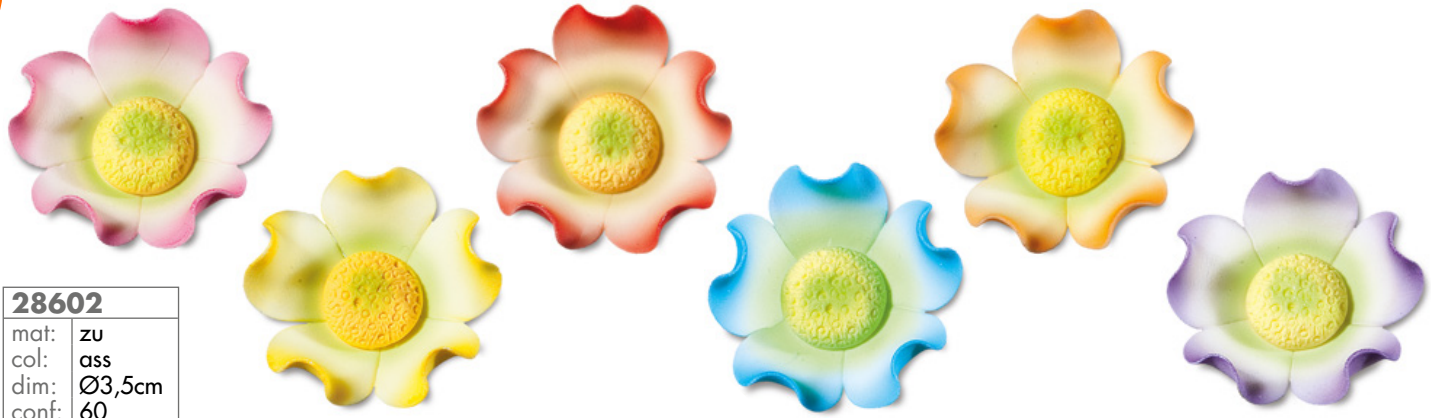
28451	
mat:	zu
dim:	Ø2,5-4,5cm
conf:	24

28453	
mat:	zu
dim:	Ø2,5-4,5cm
conf:	24

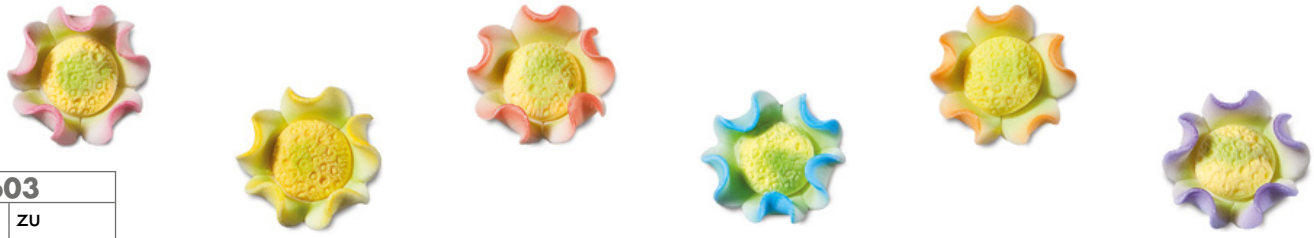
28281	
mat:	zu
col:	ass
dim:	Ø2,2-4,2cm
conf:	60

Gluten Free

FIORI DI ZUCCHERO - SUGAR FLOWERS



28602	
mat:	zu
col:	ass
dim:	Ø3,5cm
conf:	60
Gluten Free	



28603	
mat:	zu
col:	ass
dim:	Ø2cm
conf:	100
Gluten Free	

28605	
mat:	zu
col:	ass
dim:	Ø1,9cm
conf:	100
Gluten Free	

FIORI DI ZUCCHERO - SUGAR FLOWERS

28259	
mat:	zu
col:	ass
dim:	Ø3cm
conf:	100
Gluten Free	

28252	
mat:	zu
col:	ass
dim:	Ø3cm
conf:	100
Gluten Free	

28606	
mat:	zu
col:	ass
dim:	Ø2,5cm
conf:	90
Gluten Free	

FIORI DI ZUCCHERO - SUGAR FLOWERS

28609

mat:	zu
col:	ass
dim:	Ø3,5cm
conf:	100

Gluten Free

27306

mat:	zu
col:	ass
dim:	Ø2,5cm
conf:	120

28233

mat:	zu
col:	ass
dim:	Ø1,9cm
conf:	160

Gluten Free

28608

mat:	zu
col:	ass
dim:	Ø2cm
conf:	200

Gluten Free

28604

mat:	zu
col:	ass
dim:	Ø1cm
conf:	200

Gluten Free

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NEWS

27312

mat:	zu
col:	ass
conf:	240

Ø2,5cm

1,7x2,5cm

1,8x2,5cm

1,7x2,5cm

FIORI DI ZUCCHERO - SUGAR FLOWERS

27036	
mat:	zu
col:	ass
dim:	Ø3,5cm
conf:	40

27031	
mat:	zu
col:	ass-c-r
dim:	Ø2cm
conf:	225

27141	
mat:	zu
col:	ass
dim:	Ø2cm
conf:	320

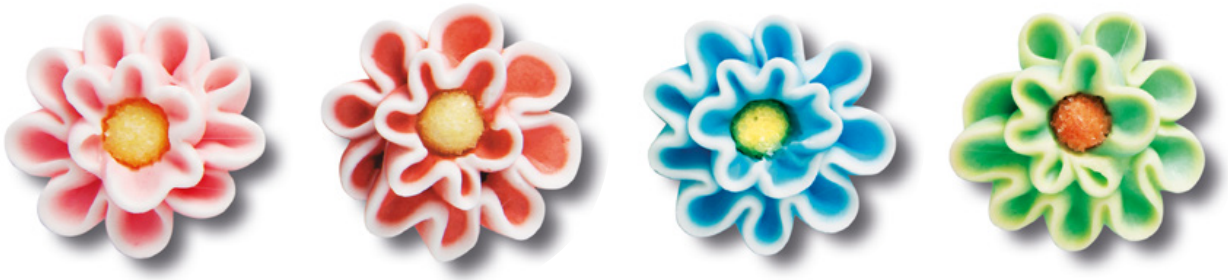
27146	
mat:	zu
col:	ass-c-r
dim:	Ø1,5cm
conf:	512

27322	
mat:	zu
col:	ass
dim:	Ø2cm
conf:	70

FIORI DI ZUCCHERO - SUGAR FLOWERS

27302	
mat:	zu
col:	ass
dim:	Ø5cm
conf:	60

27305	
mat:	zu
col:	ass
dim:	Ø4,5cm
conf:	80



27301	
mat:	zu
col:	ass
dim:	Ø3,5cm
conf:	105

27303	
mat:	zu
col:	ass
dim:	Ø3,5cm
conf:	75

FIORI DI ZUCCHERO - SUGAR FLOWERS

27323	
mat:	zu
col:	ass
dim:	Ø5cm
conf:	24

27321	
mat:	zu
col:	ass
dim:	Ø4,5cm
conf:	30

27116	
mat:	zu
dim:	2,5cm
conf:	180

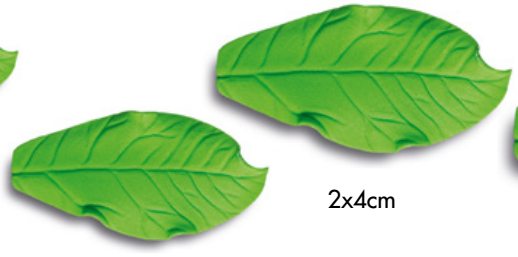
27129	
mat:	zu
dim:	Ø1,1cm
conf:	640

27172	
mat:	zu
dim:	Ø2x2,5cm
conf:	192
Gluten Free	

27175	
mat:	zu
dim:	2,5cm
conf:	96

1,3x3cm

28260	
mat:	zu
conf:	80
Gluten Free	



1,5x3,5cm

2x4cm

2,5x5cm

27166	
mat:	zu
dim:	3cm
conf:	450

FIORI IN OSTIA - WAFER FLOWERS

26610	
mat:	wf
col:	ass
dim:	Ø4,5cm
conf:	100

26612	
mat:	wf
col:	ass
dim:	Ø4,5cm
conf:	100

26080	
mat:	wf
col:	ass-b-c g-r-rs
dim:	Ø4,5cm
conf:	200

FIORI IN OSTIA - WAFER FLOWERS

Aroma caramello vaniglia.
Vanilla caramel fravour.

AN551/05	
mat:	wf
col:	ass
dim:	Ø4cm
conf:	133

FIORI IN OSTIA - WAFER FLOWERS

26605	
mat:	wf
col:	ass
dim:	Ø7,5cm
conf:	72

26655	
mat:	wf
col:	ass
dim:	5cm
conf:	96

26600	
mat:	wf
col:	ass
dim:	3,1-7cm
conf:	260

FIORI IN OSTIA - WAFER FLOWERS

26001	
mat:	wf
col:	ass-b-bl-c g-r-rs-t-v
dim:	Ø4cm
conf:	100

26006	
mat:	wf
col:	ass-b-bl-c g-r-rs-t-v
dim:	Ø5cm
conf:	100

26601	
mat:	wf
col:	ass
dim:	4,5-7,2cm
conf:	164

FIORI IN OSTIA - WAFER FLOWERS

26110	
mat:	wf
col:	ass-b-c g-r-rs
dim:	Ø5cm
conf:	100

26031	
mat:	wf
col:	ass-b-c g-r-rs-t
dim:	Ø5cm
conf:	100

26011	
mat:	wf
col:	ass-b-c g-r-rs-t
dim:	Ø7cm
conf:	50

FIORI IN OSTIA - WAFER FLOWERS

26620	
mat:	wf
col:	ass
dim:	Ø5cm
conf:	36

26621	
mat:	wf
col:	ass
dim:	Ø4cm
conf:	72

Contenitore alimentare idoneo alla cottura in microonde e al congelamento.
Food container suitable for microwave cooking and freezing.

FIORI IN OSTIA - WAFER FLOWERS

RGB05	
mat:	wf
col:	ass
dim:	Ø5cm
conf:	30

RPI01	
mat:	wf
col:	ass
dim:	Ø4cm
conf:	72

RPI03	
mat:	wf
col:	ass
dim:	Ø4cm
conf:	72

FIORI IN OSTIA - WAFER FLOWERS

RM10/05	
mat:	wf
col:	ass
dim:	Ø3cm
conf:	72

Aroma caramello vaniglia.
Vanilla caramel fravour.

RM11/06	
mat:	wf
col:	ass
dim:	Ø3cm
conf:	72

Aroma frutti esotici.
Exotic fruit fravour.

RM12/07	
mat:	wf
col:	ass
dim:	Ø3cm
conf:	72

Aroma frutti rossi.
Red fruit fravour.

FIORI IN OSTIA - WAFER FLOWERS

RP10/05.72	
mat:	wf
col:	ass
dim:	Ø4cm
conf:	72

Aroma caramello vaniglia.
Vanilla caramel fravour.

RP11/06.72	
mat:	wf
col:	ass
dim:	Ø4cm
conf:	72

Aroma frutti esotici.
Exotic fruit fravour.

RP12/07.72	
mat:	wf
col:	ass
dim:	Ø4cm
conf:	72

Aroma frutti rossi.
Red fruit fravour.

FIORI IN OSTIA - WAFER FLOWERS

26021	
mat:	wf
col:	ass-b-bl-c g-r-rs-t
dim:	Ø3,5cm
conf:	200

26026	
mat:	wf
col:	ass-b-c-g r-rs-t
dim:	Ø4cm
conf:	100

26105	
mat:	wf
col:	ass-c-g-r-rs
dim:	Ø7cm
conf:	70

FIORI IN OSTIA - WAFER FLOWERS

VPA	
mat:	wf
dim:	Ø2cm
conf:	100

26615	
mat:	wf
col:	ass-c-r-g
dim:	Ø4,5cm
conf:	28

FIORI IN OSTIA - WAFER FLOWERS

26350	
mat:	wf
dim:	4cm
conf:	1000

26061	
mat:	wf
dim:	4cm
conf:	1000

26065	
mat:	wf
dim:	4,5cm
conf:	1000

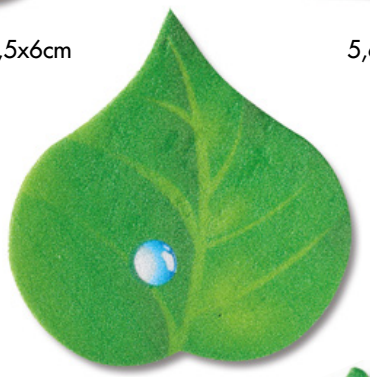
Aroma menta.
Mint fravour.

8x6cm

6,5x6cm

5,6x7cm

6,5x5cm



26654	
mat:	wf
col:	ass
conf:	196

4,5x7,5cm

DECORAZIONI DI ZUCCHERO - SUGAR DECORATIONS

28600

mat:	zu
col:	ass
dim:	4x3cm
conf:	60

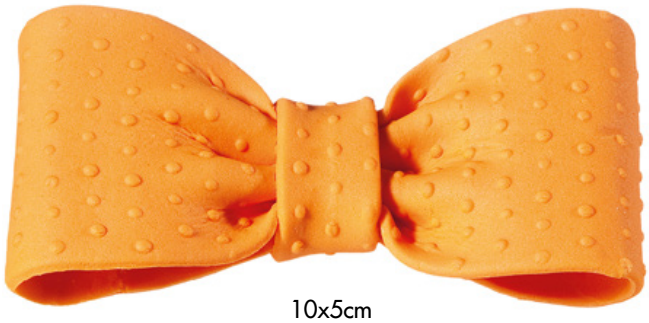
Gluten Free

28234

mat:	zu
col:	ass
dim:	4,8x4,5cm
conf:	24

Gluten Free

DECORAZIONI DI ZUCCHERO - SUGAR DECORATIONS



10x5cm

28235	
mat:	zu
col:	ass
conf:	12
Gluten Free	

5x2cm

28601	
mat:	zu
conf:	12
Gluten Free	

SOGGETTINI
FIGURINES

SOGGETTI IN MARSHMALLOW
MARSHMALLOW FIGURINES

Novità
NEWS

18077	
mat:	mm
col:	ass
dim:	5,8x5,7x1,5cm
conf:	40
Gluten Free	

Novità
NEWS

18078	
mat:	mm
col:	ass
dim:	4,5x5x1,8cm
conf:	40
Gluten Free	

6x5x2cm

7x4,8x2cm

6,5x5,5x2,5cm

Novità
NEWS

18079	
mat:	mm
col:	ass
conf:	40
Gluten Free	

SOGGETTI IN MARSHMALLOW
MARSHMALLOW FIGURINES

6x5,7cm

6,5x5,5cm

24477
mat: mm
col: ass
conf: 30
Gluten Free

5x5,5cm

5x5,5cm

5x5,5cm

6x5,8cm

18062
mat: mm
col: ass
conf: 40
Gluten Free

SOGGETTI IN MARSHMALLOW
MARSHMALLOW FIGURINES

6,5x5,8cm

7x4,5cm

6x5cm

6,8x5,2cm

18074	
mat:	mm
col:	ass
conf:	40
Gluten Free	

SOGGETTI IN GELATINA & ZUCCHERO
JELLY AND SUGAR FIGURINES

18052	
mat:	ge
col:	ass
dim:	2,8cm
conf:	48

3,5x3,5x3,5cm

3x3,5x3cm

3x3x3cm

18057	
mat:	ge/zu
col:	ass
conf:	30

3,5x3,5x3,5cm

5x3x3,5cm

3x4x3,5cm

SOGGETTI IN GELATINA & ZUCCHERO
JELLY AND SUGAR FIGURINES

18049	
mat:	ge/zu
col:	ass
dim:	4x1,7x4cm
conf:	30

18031	
mat:	ge/zu
col:	ass
dim:	3,5x3,8x3,5cm
conf:	30

18043	
mat:	ge/zu
col:	ass
conf:	48

2x1,5x2cm

3x2x3cm

4x2x4cm

SOGGETTI IN GELATINA & ZUCCHERO
JELLY AND SUGAR FIGURINES

18048	
mat:	ge/zu
col:	ass
dim:	3x2,7x3cm
conf:	30

18033	
mat:	ge/zu
col:	ass
dim:	3x3x3cm
conf:	30

SOGGETTI IN GELATINA & ZUCCHERO

Novità
NEWS

18085	
mat:	ge/zu
col:	ass
conf:	30

3,7x4,5x2,5cm

3,8x4,8x2,5cm

3,9x5,2x2,6cm

28258	
mat:	ge/zu
col:	ass
dim:	4x5cm
conf:	30

18032	
mat:	ge/zu
col:	ass
dim:	2,5x4x2,4cm
conf:	30

SOGGETTI IN GELATINA & ZUCCHERO
JELLY AND SUGAR FIGURINES

18016	
mat:	ge/zu
col:	ass
dim:	4x4,5x4cm
conf:	30

18029	
mat:	ge/zu
col:	ass
dim:	4x4,5x4cm
conf:	30

BAU

SOGGETTI IN ZUCCHERO - SUGAR FIGURINES

3,5x5,8cm

2,8x5,2cm

2,6x6cm

18011	
mat:	zu
col:	ass
conf:	30

18084	
mat:	zu
col:	ass
dim:	3,5x4,5x2,8cm
conf:	24

18087	
mat:	zu
col:	ass
dim:	4,5x6x2,5cm
conf:	30

4,5x5x3,5cm

18095	
mat:	zu
col:	ass
conf:	30

5x5,5x3,5cm

4x4,5x3cm

5x4x3,5cm

5,5x5,5x3cm

SOGGETTI IN ZUCCHERO - SUGAR FIGURINES

4x4x2,3cm

4x3cm

4x4x2,5cm

5,3x3,1cm

Ø3,5cm

18088	
mat:	zu
col:	ass
conf:	24

4,5x2,5cm

3,5x2,5cm

Ø3cm

3x4cm

18093	
mat:	zu
col:	ass
conf:	48

SOGGETTI IN ZUCCHERO - SUGAR FIGURINES

4x2,7x2,6cm

4,2x2,8x2,4cm

5x3,5x3cm

Novità
NEWS

18009	
mat:	zu
col:	ass
conf:	24

4x4x2cm

5x2,5x1,5cm

3,4x3,4x2,5cm

18080	
mat:	zu
col:	ass
conf:	24

4x3,7x2cm

2,8x4,5x2cm

5x3,2x2cm

4,5x4x3,4cm

4,6x2x3cm

4,5x3,4x3,4cm

18081	
mat:	zu
col:	ass
conf:	24

SOGGETTI IN ZUCCHERO - SUGAR FIGURINES

Novità NEWS

18013	
mat:	zu
col:	ass
conf:	30

3,2x5,7x3,2cm

3,4x5,6x3,2cm

3,5x6x3,2cm

3,4x5,5x3,4cm

18058	
mat:	zu
col:	ass
dim:	4,7x6,5x4,7cm
conf:	24

18068	
mat:	zu
col:	ass
dim:	3x4cm
conf:	48

Novità
NEWS

18002	
mat:	zu
col:	ass
conf:	40

5x5,2x2,7cm

3,5x5x3,5cm

3,6x5,1x3,2cm

3,8x6x2,8cm

SOGGETTI IN ZUCCHERO - SUGAR FIGURINES

Novità
NEWS

18001	
mat:	zu
col:	ass
dim:	4,8x4x2,5cm
conf:	40

18076	
mat:	zu
col:	ass
dim:	Ø3,5x4,8cm
conf:	30

Ø2,7x5,2cm

18012	
mat:	zu
col:	ass
conf:	30

Ø2,8x5,5cm

24461	
mat:	zu
col:	ass
conf:	24

3,8x6,3x3cm

5x6,3x3,2cm

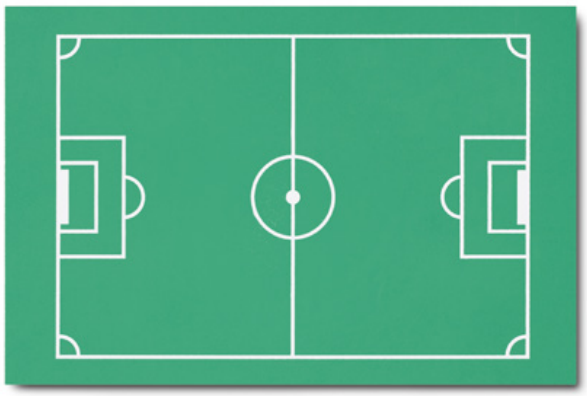
5x5x3cm

SOGGETTI IN ZUCCHERO - SUGAR FIGURINES

18071	
mat:	zu
col:	ass
dim:	3x7cm
conf:	18

18072	
mat:	zu
col:	ass
dim:	3x7cm
conf:	18

18073	
mat:	zu
col:	ass
dim:	3x7cm
conf:	18



16014	
mat:	wf
dim:	20x30cm
conf:	12

SOGGETTI IN ZUCCHERO - SUGAR FIGURINES

3x6,8x4,5cm

58148	
mat:	zu
col:	ass
conf:	30

3x4,7x3cm

2,4x5x2,5cm

4x5x4cm

58147	
mat:	zu
col:	ass
conf:	30

3,2x4,6x1,6cm

58146	
mat:	zu
col:	ass
conf:	30

3x5,7x1,8cm

3,2x4,2x1,8cm

3,5x4,3x1,8cm

3,5x4,6x1,8cm

4x4,2x2,7cm

18075	
mat:	zu
col:	ass
conf:	40

3,3x4,7x2,5cm

3,5x4,8x2,5cm

3,5x4,8x2,8cm

4,5x4x3cm

SOGGETTI IN ZUCCHERO - SUGAR FIGURINES

2,5x2cm

4,5x1,8cm

2x2,8cm

1,4x2,7cm

2,4x2,6cm

Ø2,4cm

18200	
mat:	zu
col:	ass
conf:	12blister

LICENZE
LICENSES

LICENZE - LICENSES

PASTA DI ZUCCHERO
gusto gradevole, colori brillanti, di facile applicazione e resa perfetta nel taglio
Sugar Paste
Tasty, bright colours, easy to use and perfect when cut

Novità
NEWS

58075	
mat:	zu
col:	ass
dim:	Ø22cm
conf:	12

Gluten Free

Novità
NEWS

58230	
mat:	pl
conf:	18

LICENZE - LICENSES

PASTA DI ZUCCHERO
Sugar Paste

58073	
mat:	zu
col:	ass
dim:	Ø22cm
conf:	12

Gluten Free

Novità
NEWS

58233	
mat:	pl
conf:	18

LICENZE - LICENSES

PASTA DI ZUCCHERO
Sugar Paste

58074	
mat:	zu
col:	ass
dim:	Ø22cm
conf:	12

Gluten Free

Novità
NEWS

58231	
mat:	pl
conf:	18

LICENZE - LICENSES

PASTA DI ZUCCHERO
Sugar Paste

58070	
mat:	zu
col:	ass
dim:	Ø22cm
conf:	12
Gluten Free	

57426	
mat:	wf
col:	ass
dim:	Ø22cm
conf:	12

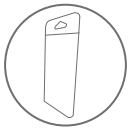
LICENZE - LICENSES

2,4x5x2,5cm

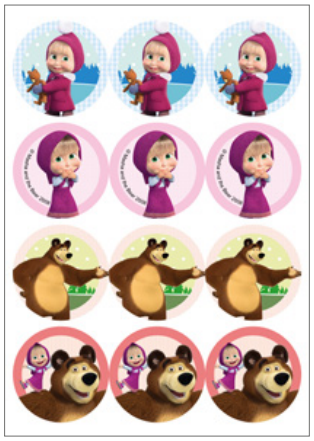
58147	
mat:	zu
col:	ass
conf:	30

4x5x4cm

58143	
mat:	wf
col:	ass
dim:	Ø22cm
conf:	12



58142	
mat:	zu
col:	ass
dim:	Ø6cm
conf:	12fogli
Gluten Free	



12pz 21x30cm

ISTRUZIONI:

- **Con l'ausilio dell'idoneo tagliapasta creare le forme desiderate**
- **Cuocere in forno i biscotti ed attendere che si raffreddino**
- **Stendere un sottile strato di gelatina o colla alimentare sui biscotti**
- **Applicare i Copribiscotti**

HOW TO USE:

- Create the desired shapes with the help of the right cutter
- Cook in the oven the cookies and let them cool
- Spread a thin layer of gelatin or edible glue on the biscuits
- Place the Copribiscotti on the biscuits

PASTA DI ZUCCHERO
Sugar Paste

58072	
mat:	zu
col:	ass
dim:	Ø22cm
conf:	12

Gluten Free

LICENZE - LICENSES

3,2x4,6x1,6cm

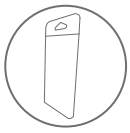
58146	
mat:	zu
col:	ass
conf:	30

3x5,7x1,8cm

3,2x4,2x1,8cm

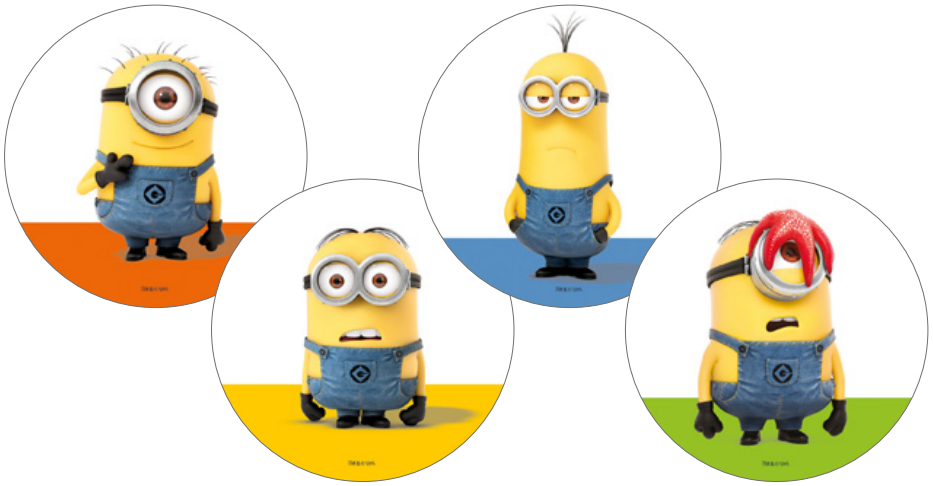
3,5x4,3x1,8cm

3,5x4,6x1,8cm



58144	
mat:	zu
col:	ass
dim:	Ø6cm
conf:	12fogli
Gluten Free	

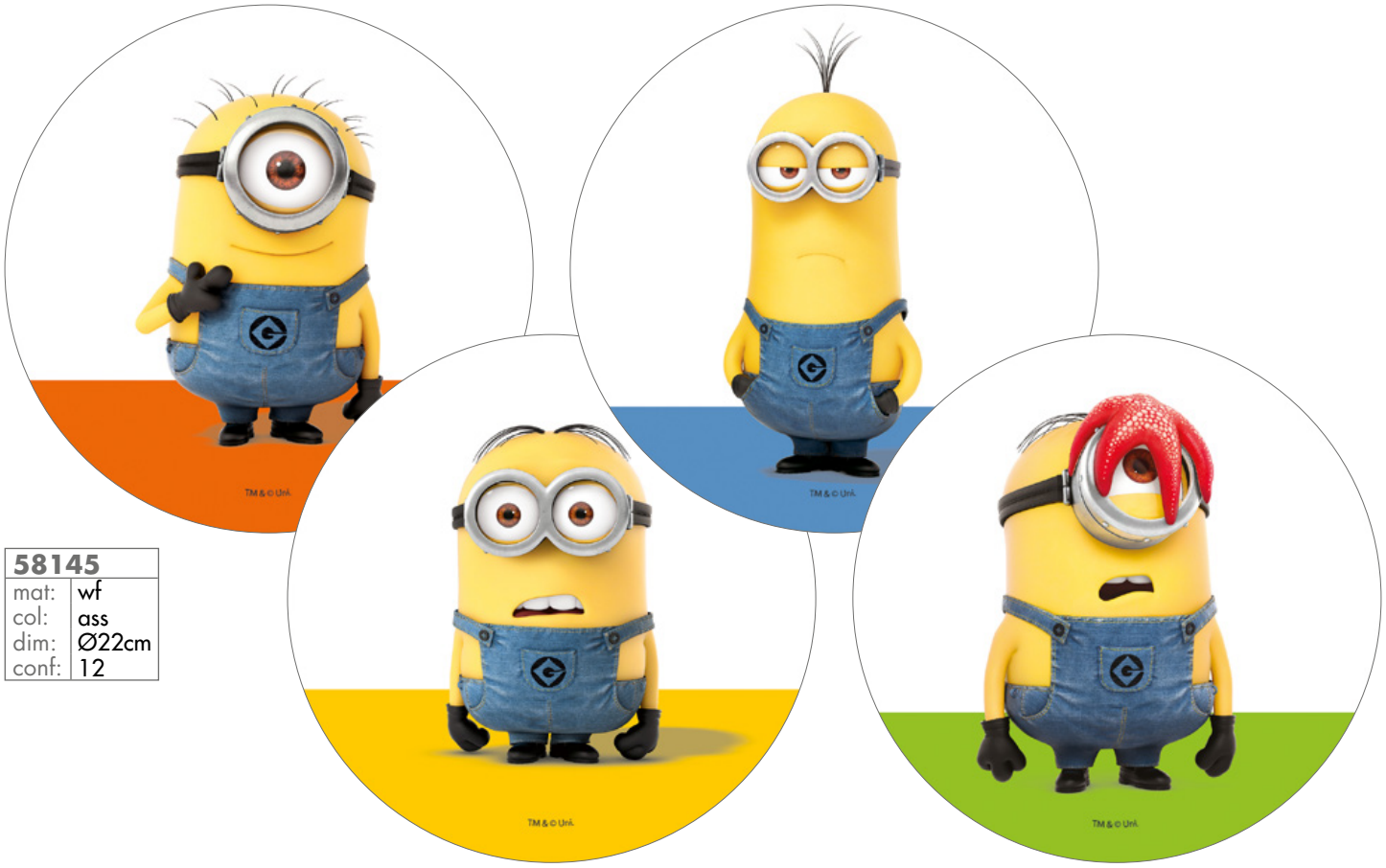
12pz 21x30cm



LICENZE - LICENSES

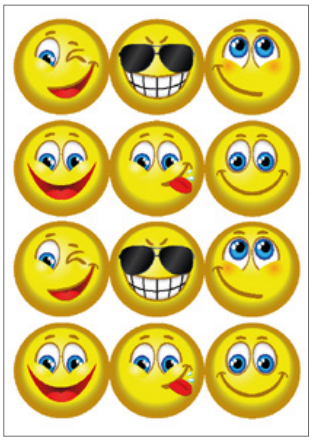
PASTA DI ZUCCHERO
Sugar Paste

58071	
mat:	zu
col:	ass
dim:	Ø22cm
conf:	12
Gluten Free	



58145	
mat:	wf
col:	ass
dim:	Ø22cm
conf:	12

LICENZE - LICENSES



58132	
mat:	zu
col:	ass
dim:	Ø6cm
conf:	12fogli
Gluten Free	

12pz 21x30cm

LICENZE - LICENSES

58005	
mat:	wf
col:	ass
dim:	Ø22cm
conf:	12

LICENZE - LICENSES

53013	
mat:	wf
col:	ass
dim:	Ø22cm
conf:	12

53009	
mat:	wf
col:	ass
dim:	Ø22cm
conf:	12

LICENZE - LICENSES

58105	
mat:	wf
col:	ass
dim:	Ø22cm
conf:	12

58112	
mat:	wf
col:	ass
dim:	Ø14,5cm
conf:	27

LICENZE - LICENSES

58104	
mat:	wf
col:	ass
dim:	Ø22cm
conf:	12

LICENZE - LICENSES

58266
mat: ce/pl
dim: 15cm
conf: 6blister

58267
mat: ce/pl
dim: 15cm
conf: 6blister

58204
mat: pl
conf: 8blister

4,5x5x3,5cm

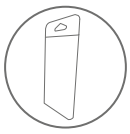
4,5x2x2cm

58205
mat: pl
conf: 8blister

7x5x3cm

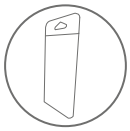
LICENZE - LICENSES

58200
mat: pl
conf: 8blister



4x7x3cm

58201
mat: pl
conf: 8blister



3,5x7x3cm

58216
mat: pl
col: ass
conf: 8blister

4x7x3cm | 6x7,5x3cm | 3,5x7x3cm | 2,5x7x2cm

LICENZE - LICENSES

Novità
NEWS

58234	
mat:	pl
col:	ass
conf:	18

LICENZE - LICENSES

58107	
mat:	wf
col:	ass
dim:	Ø22cm
conf:	12

LICENZE - LICENSES

58217	
mat:	pl
col:	ass
conf:	20

5x7,5x5cm

5,5x8,5x4cm

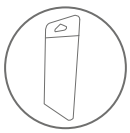
72099	
mat:	ce/pl
col:	ass
dim:	9-10cm
conf:	6blister

58209	
mat:	pl
conf:	8blister

7x9,5x4,5cm

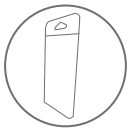
LICENZE - LICENSES

58207	
mat:	pl
conf:	8blister



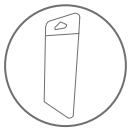
5,5x8,5x4cm

58208	
mat:	pl
conf:	8blister



5x7,5x5cm

58210	
mat:	pl
conf:	8blister



7x9,5x4,5cm

LICENZE - LICENSES

58101	
mat:	wf
col:	ass
dim:	Ø22cm
conf:	12

58102	
mat:	wf
col:	ass
dim:	Ø22cm
conf:	12

LICENZE - LICENSES

58218	
mat:	wf
col:	ass
dim:	Ø22cm
conf:	12

LICENZE - LICENSES

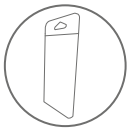
34280	
mat:	zu
dim:	600g
conf:	1
Gluten Free	

3x4,7x3cm

58148	
mat:	zu
col:	ass
conf:	30

3x6,8x4,5cm

72133	
mat:	ce/pl
dim:	9,5cm
conf:	6blister



Novità
NEWS

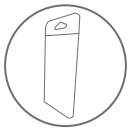
58232	
mat:	pl
conf:	18

LICENZE - LICENSES

58113	
mat:	wf
col:	ass
dim:	Ø22cm
conf:	12

58213	
mat:	pl
conf:	8blister

7x2,5x3cm



Disney · PIXAR
Cars
95

58060	
mat:	wf
col:	ass
dim:	Ø22cm
conf:	12

LICENZE - LICENSES

6x7,5x3cm

2,5x7x2cm

4,5x7x2cm

4,5x5,5x3cm

4x7x4cm

7,5x7cm

3,7x5x3cm

2,8x3,5x3,3cm

2,8x5x2,8cm

3x4,4x3,7cm

3,5x5x2,8cm

3x5,5x3cm

3x6x2,8cm

3,5x6x2,8cm

2,8x5x2,8cm

3x5x2,8cm

58219	
mat:	pl
col:	ass
conf:	20

LICENZE - LICENSES

16330	
mat:	pl
dim:	11cm
conf:	36

15086	
mat:	pl
dim:	17cm
conf:	36

16340	
mat:	pl
dim:	12cm
conf:	144

16350	
mat:	pl
dim:	5cm
conf:	144

16360	
mat:	pl
dim:	10cm
conf:	144

CIOCCOLATO
CHOCOLATE

CIOCCOLATO - CHOCOLATE

3D

Novità
NEWS

70020	
mat:	cc
col:	ass
dim:	4,7x5,6x2cm
conf:	40

Imbustati singolarmente
Singularly wrapped

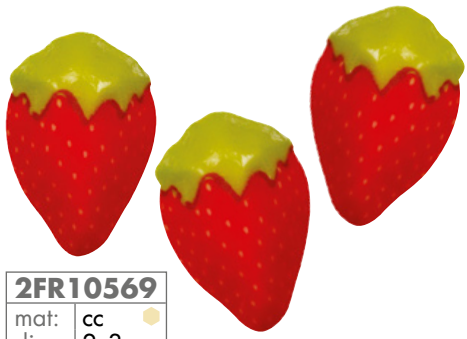
CIOCCOLATO - CHOCOLATE

2MR10070	
mat:	cc
col:	ass
dim:	Ø4,5cm
conf:	60

2AE10071	
mat:	cc
col:	ass
dim:	Ø2,2cm
conf:	280

2BO10863	
mat:	cc
col:	ass
dim:	8x1cm
conf:	160

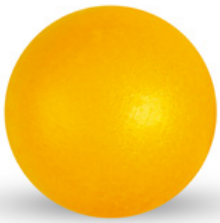
2CI10884	
mat:	cc
dim:	1,8x3,2cm
conf:	200



2FR10569	
mat:	cc
dim:	2x3cm
conf:	228

CIOCCOLATO - CHOCOLATE

3D



2BL09OR.1	
mat:	cc
dim:	Ø2,8cm
conf:	32

2BL09RS.1	
mat:	cc
dim:	Ø2,8cm
conf:	32

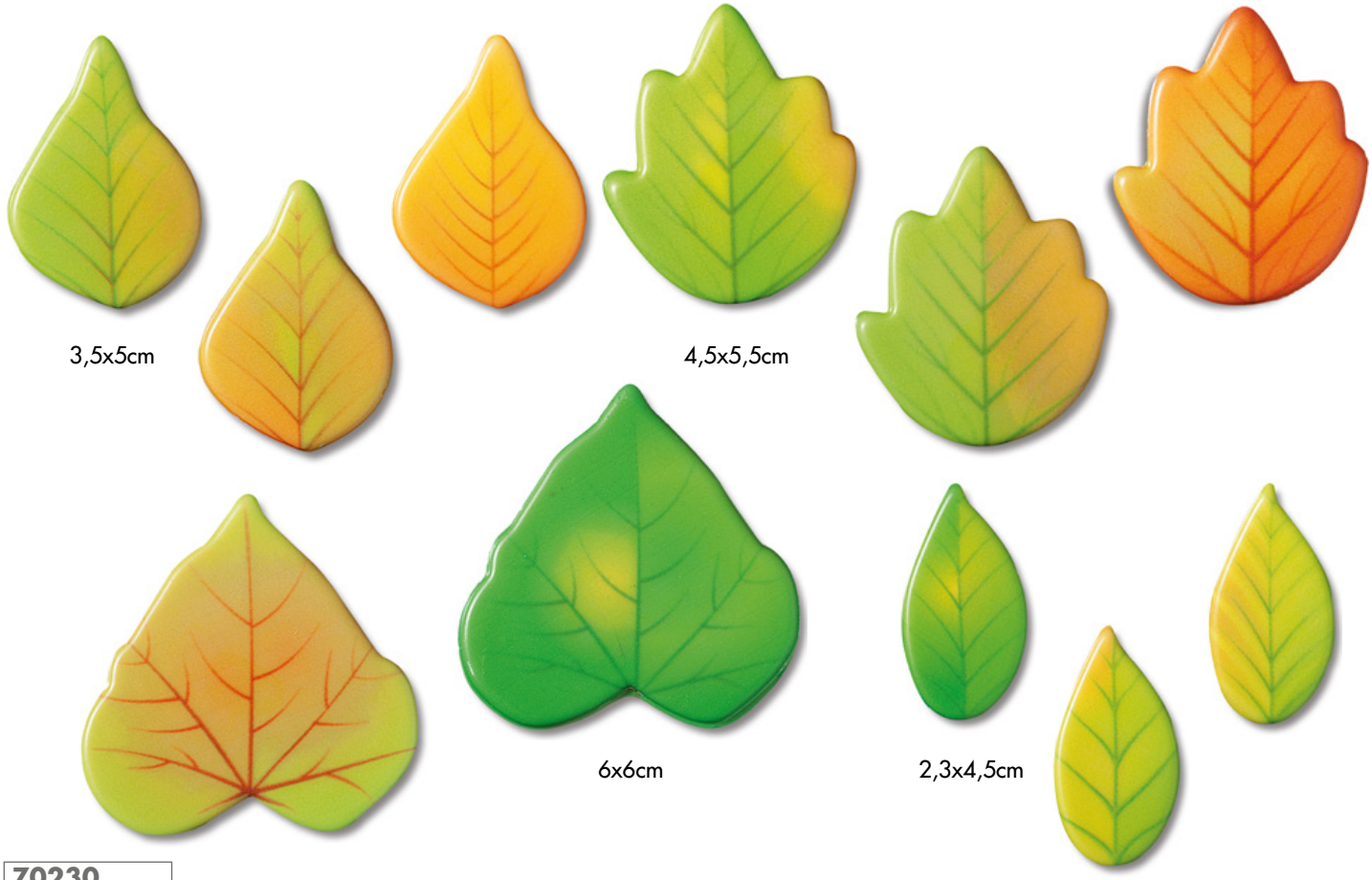
2BL09VE.1	
mat:	cc
dim:	Ø2,8cm
conf:	32

2BL10312	
mat:	cc
col:	ass
dim:	Ø2,8cm
conf:	32

70064	
mat:	cc
dim:	Ø2,8cm
conf:	32

70099	
mat:	cc
dim:	Ø2,8cm
conf:	32

CIOCCOLATO - CHOCOLATE



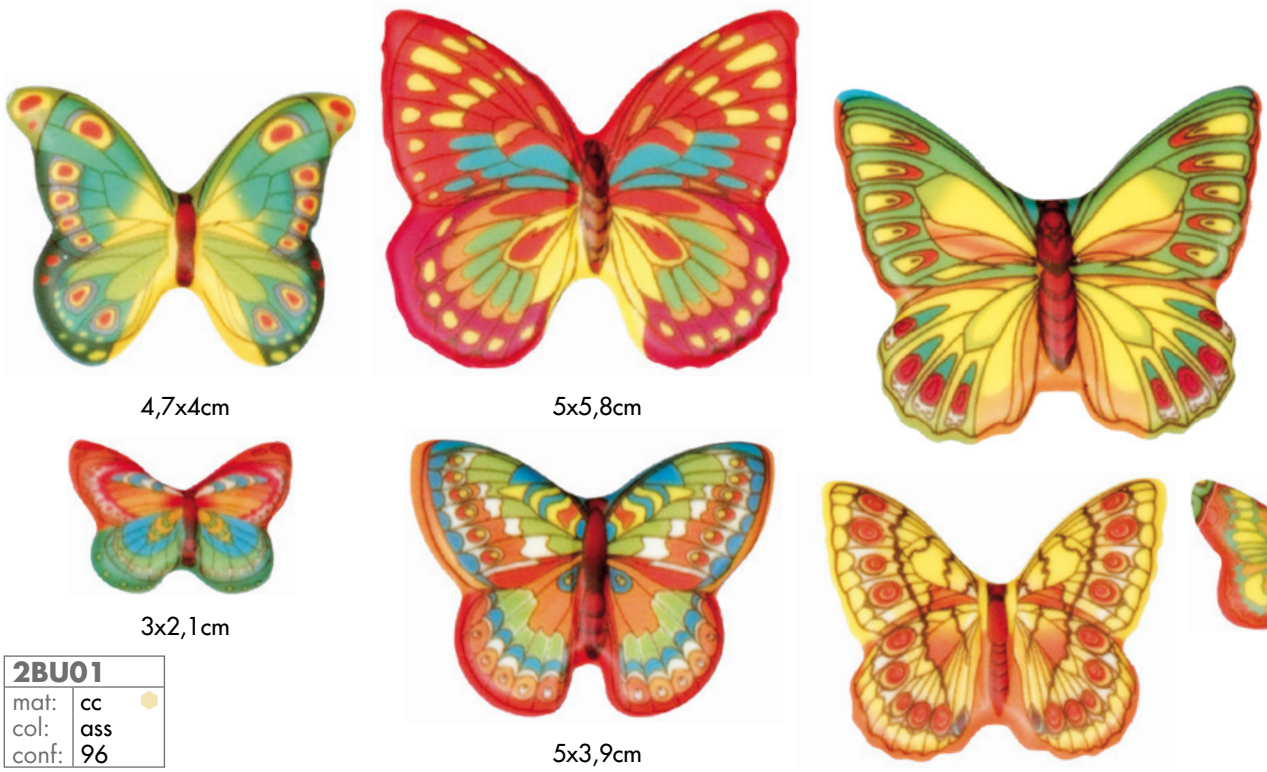
3,5x5cm

4,5x5,5cm

6x6cm

2,3x4,5cm

70230	
mat:	cc
col:	ass
conf:	60
Gluten free	



4,7x4cm

5x5,8cm

3x2,1cm

5x3,9cm

2BU01	
mat:	cc
col:	ass
conf:	96

CIOCCOLATO - CHOCOLATE

70228

mat:	cc
col:	ass
dim:	2,8x10cm
conf:	28

Gluten free

3D

70423

mat:	cc
dim:	Ø3,2cm
conf:	96

Gluten free

70427

mat:	cc
col:	ass
dim:	2,8x10cm
conf:	28

Gluten free

3D

CIOCCOLATO - CHOCOLATE

70390

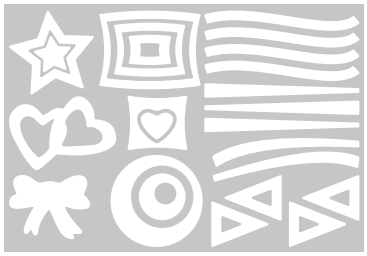
mat:	cc
dim:	3x3cm
conf:	105

Gluten free

70391

mat:	cc
dim:	12x0,8cm
conf:	112

Gluten free

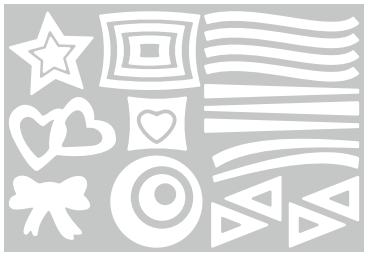


4blister (24pz)

70054

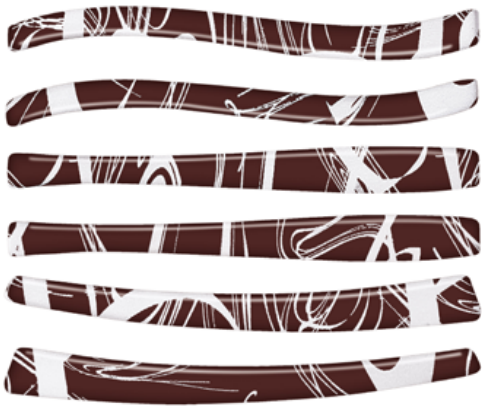
mat:	cc
dim:	27x18cm
conf:	96

CIOCCOLATO - CHOCOLATE



4blister (24pz)

70067	
mat:	cc
dim:	27x18cm
conf:	96

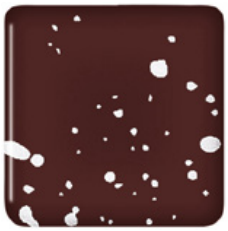


Ø4,5cm

Ø6,7cm

Ø2,5cm

3x4,5cm



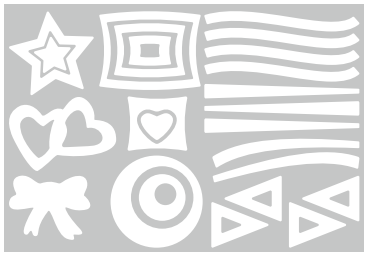
3x3cm

3,5x2,3cm

70097	
mat:	cc
col:	ass
conf:	133

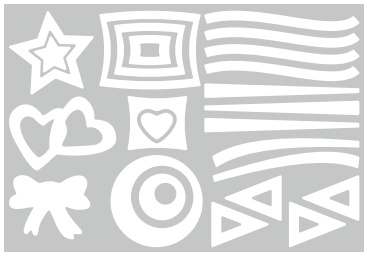
12x0,7cm

CIOCCOLATO - CHOCOLATE



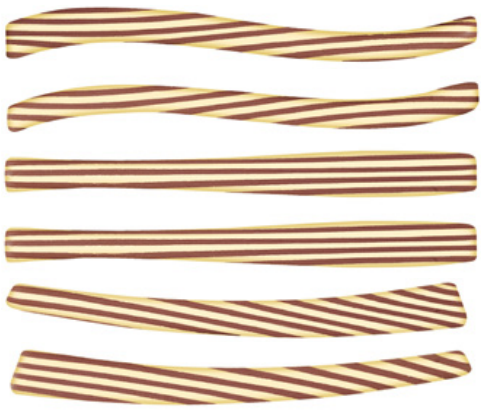
4blister (24pz)

70062	
mat:	cc
dim:	27x18cm
conf:	96



4blister (24pz)

70056	
mat:	cc
dim:	27x18cm
conf:	96



CIOCCOLATO - CHOCOLATE

Ø6,7cm

Ø4,5cm

Ø2,5cm

70071

mat:	cc
conf:	96

70074

mat:	cc
dim:	0,7x12cm
conf:	128

70237	
mat:	cc
col:	ass
dim:	8x5cm
conf:	24
Gluten free	

70238	
mat:	cc
col:	ass
dim:	7x2,3cm
conf:	80
Gluten free	

70395	
mat:	cc
col:	ass
dim:	5,4x4,5cm
conf:	60

CIOCCOLATO - CHOCOLATE

Novità
NEWS

70448	
mat:	cc
col:	ass
dim:	6,5x8cm
conf:	18
Gluten free	

70148	
mat:	cc
col:	ass
dim:	3cm
conf:	160

70283	
mat:	cc
dim:	4,5x3,5cm
conf:	48

70127	
mat:	cc
col:	ass
dim:	3,5x1,5cm
conf:	224

70269	
mat:	cc
col:	ass
dim:	4x3cm
conf:	48

CIOCCOLATO - CHOCOLATE

Novità
NEWS

70445	
mat:	cc
col:	ass
dim:	5,8cm
conf:	40
Gluten free	

9x12cm

3,4x4,4cm

10,5x5,5cm

Novità
NEWS

70446

mat: cc
conf: 32

Gluten free

CIOCCOLATO - CHOCOLATE

3D

70233
mat: cc
dim: 2,6x3,8cm
conf: 64
Gluten free

3D

2OE10938
mat: cc
dim: 2,6x3,7cm
conf: 32

3D

2OE11.1
mat: cc
dim: 2,6x3,7cm
conf: 32

3D

70397
mat: cc
dim: 2,6x3,7cm
conf: 32

70396
mat: cc
dim: 8x5cm
conf: 24
Gluten free

CIOCCOLATO - CHOCOLATE

Novità NEWS

70022	
mat:	cc
dim:	5x6x2,5cm
conf:	40

Imbustati singolarmente
Singularly wrapped

3,5x6x2,6cm

3,6x6x2,4cm

Novità NEWS

70023	
mat:	cc
col:	ass
conf:	40

Imbustati singolarmente
Singularly wrapped

70009	
mat:	cc
col:	ass
conf:	198

3,2x5,3cm

3,5x5,6cm

3,4x5,5cm

70002	
mat:	cc
col:	ass
dim:	14,5cm
conf:	18

CIOCCOLATO - CHOCOLATE

Novità
NEWS

70443	
mat:	cc
col:	ass
dim:	5,8cm
conf:	40

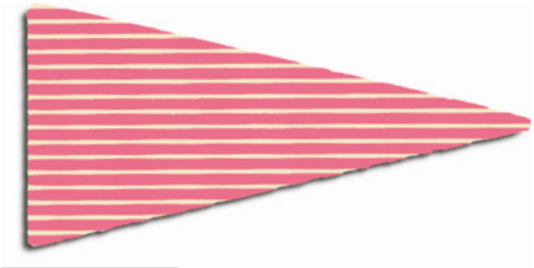
Gluten free

Novità
NEWS

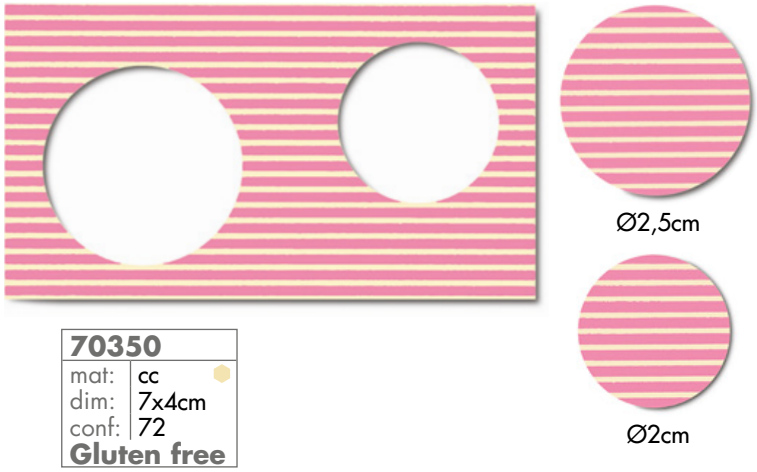
70444	
mat:	cc
col:	ass
dim:	2,9cm
conf:	120

Gluten free

CIOCCOLATO - CHOCOLATE

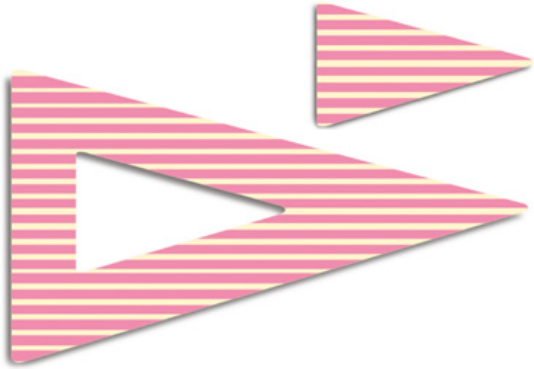


70340
mat: cc
dim: 3,3x7cm
conf: 144
Gluten free



70350
mat: cc
dim: 7x4cm
conf: 72
Gluten free

70360
mat: cc
dim: 2,9cm
conf: 240
Gluten free



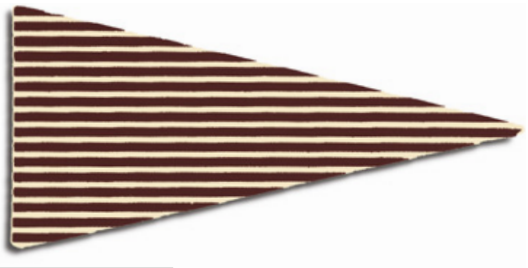
70370
mat: cc
dim: 4x7cm
conf: 120
Gluten free

70380
mat: cc
dim: 9cm
conf: 76
Gluten free

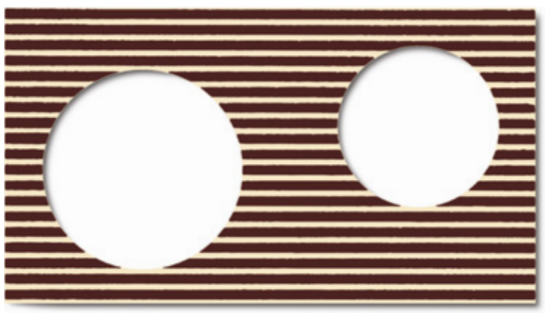
trasferello
transfer sheet

70389
dim: 30x40cm
conf: 12
Gluten free

CIOCCOLATO - CHOCOLATE



70341
mat: cc
dim: 3,3x7cm
conf: 144
Gluten free



Ø2,5cm

Ø2cm

70351
mat: cc
dim: 7x4cm
conf: 72
Gluten free

70361
mat: cc
dim: 2,9cm
conf: 240
Gluten free

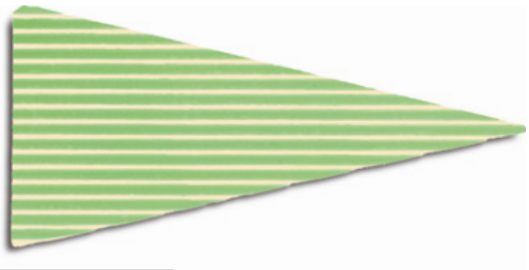
70371
mat: cc
dim: 4x7cm
conf: 120
Gluten free

70381
mat: cc
dim: 9cm
conf: 76
Gluten free

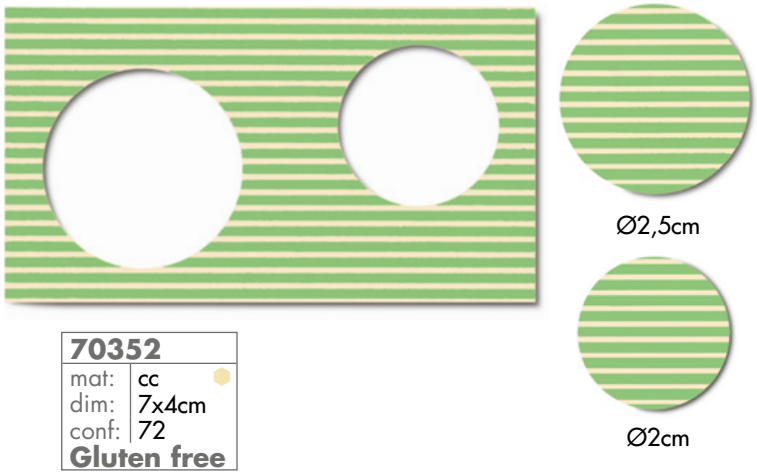
trasferello
transfer sheet

70394
dim: 30x40cm
conf: 12
Gluten free

CIOCCOLATO - CHOCOLATE

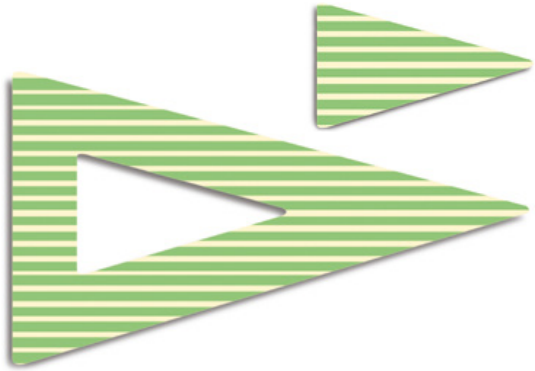


70342
mat: cc
dim: 3,3x7cm
conf: 144
Gluten free



70352
mat: cc
dim: 7x4cm
conf: 72
Gluten free

70362
mat: cc
dim: 2,9cm
conf: 240
Gluten free



70372
mat: cc
dim: 4x7cm
conf: 120
Gluten free

70382
mat: cc
dim: 9cm
conf: 76
Gluten free

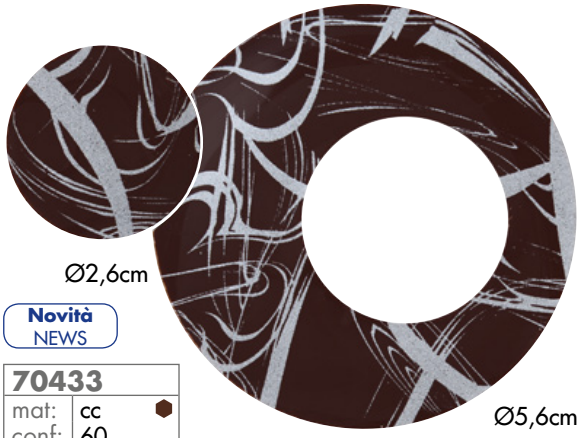
trasferello
transfer sheet

70359
dim: 30x40cm
conf: 12
Gluten free

CIOCCOLATO - CHOCOLATE

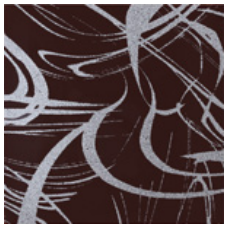
70432
mat: cc
dim: 3,3x7cm
conf: 144
Gluten free

Novità NEWS



Novità NEWS

70433
mat: cc
conf: 60
Gluten free



Novità NEWS

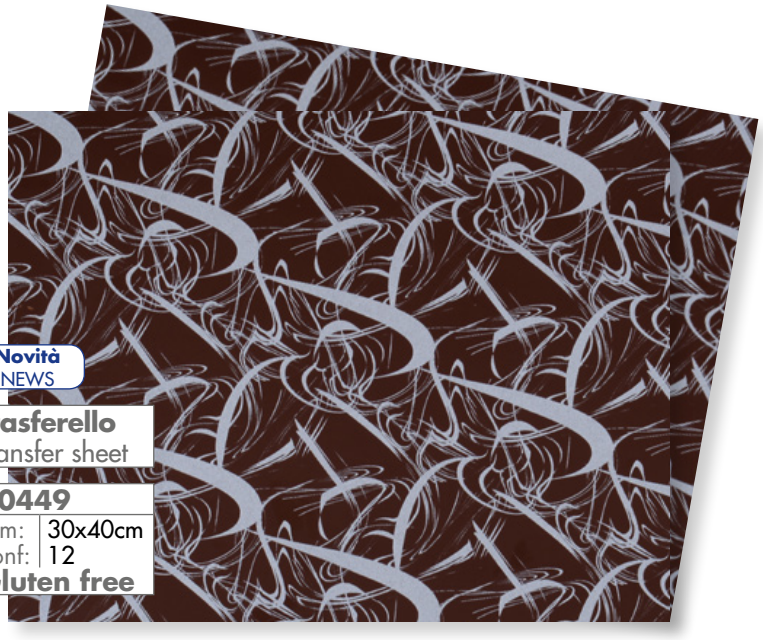
70430
mat: cc
dim: 2,9cm
conf: 240
Gluten free

Novità NEWS

70431
mat: cc
dim: 4x7cm
conf: 120
Gluten free

Novità NEWS

70434
mat: cc
dim: 9cm
conf: 76
Gluten free



Novità NEWS

trasferello
transfer sheet

70449
dim: 30x40cm
conf: 12
Gluten free

CIOCCOLATO - CHOCOLATE

Ø5,6cm

Ø2,6cm

70375

mat:	cc
conf:	60

Gluten free

70373

mat:	cc
dim:	Ø2,8cm
conf:	216

Gluten free

70374

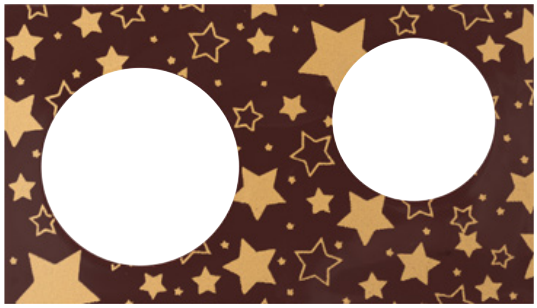
mat:	cc
dim:	9cm
conf:	76

Gluten free

70368

mat:	cc
dim:	2,9cm
conf:	240

Gluten free



70367

mat:	cc
dim:	7x4cm
conf:	72

Gluten free

Ø2,5cm

Ø2cm

70369

mat:	cc
dim:	Ø2,8cm
conf:	144

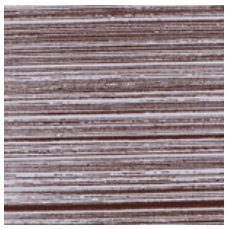
Gluten free

CIOCCOLATO - CHOCOLATE

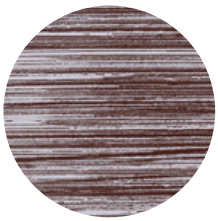
70353
mat: cc
dim: 1,5/10cm
conf: 108
Gluten free

Ø5,6cm Ø2,6cm

70377
mat: cc
conf: 60
Gluten free

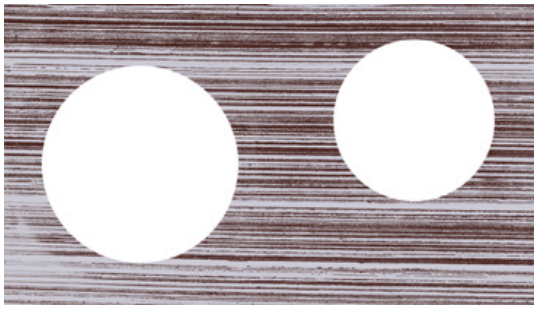


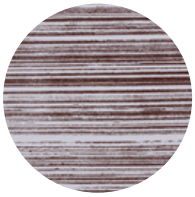
70354
mat: cc
dim: 2,9cm
conf: 240
Gluten free



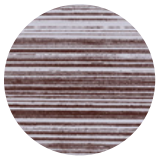
70355
mat: cc
dim: Ø2,8cm
conf: 216
Gluten free

70356
mat: cc
dim: 9cm
conf: 76
Gluten free





Ø2,5cm



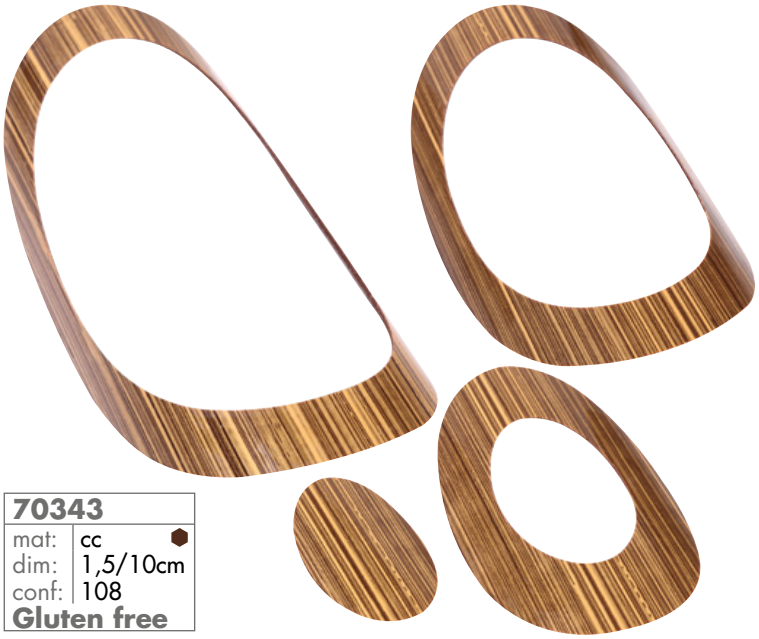
Ø2cm

70357
mat: cc
dim: 7x4cm
conf: 72
Gluten free

Novità NEWS

70441
mat: cc
dim: 4x7cm
conf: 120
Gluten free

CIOCCOLATO - CHOCOLATE



70343
mat: cc
dim: 1,5/10cm
conf: 108
Gluten free

Ø5,6cm

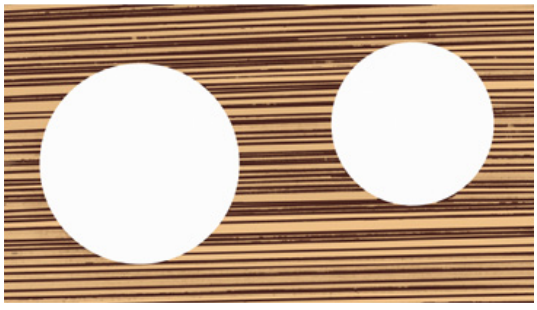
Ø2,6cm

70376
mat: cc
conf: 60
Gluten free

70344
mat: cc
dim: 2,9cm
conf: 240
Gluten free

70345
mat: cc
dim: Ø2,8cm
conf: 216
Gluten free

70346
mat: cc
dim: 9cm
conf: 76
Gluten free



70347
mat: cc
dim: 7x4cm
conf: 72
Gluten free

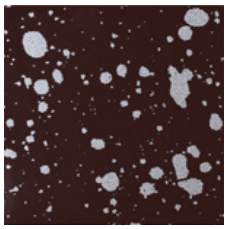
Ø2,5cm

Ø2cm

Novità
NEWS

70439
mat: cc
dim: 4x7cm
conf: 120
Gluten free

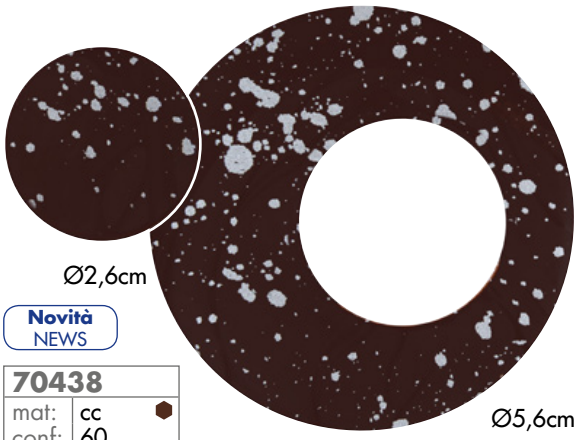
CIOCCOLATO - CHOCOLATE



Novità NEWS

70435
mat: cc
dim: 2,9cm
conf: 240
Gluten free

70385
mat: cc
dim: 9cm
conf: 76
Gluten free



Novità NEWS

70438
mat: cc
conf: 60
Gluten free

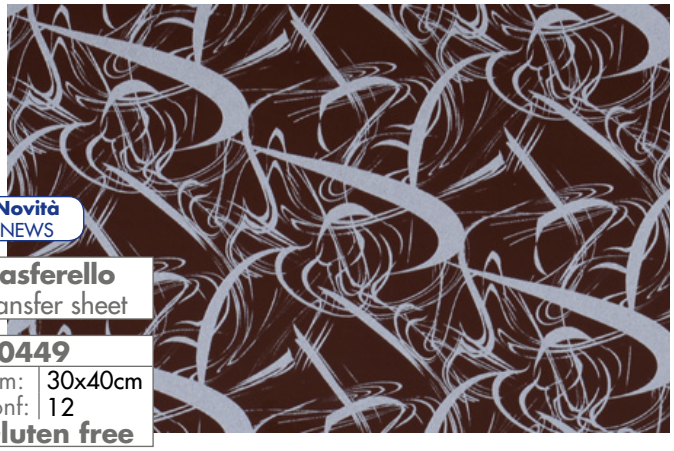
Novità NEWS

70437
mat: cc
dim: 3,3x7cm
conf: 144
Gluten free

Novità NEWS

70436
mat: cc
dim: 4x7cm
conf: 120
Gluten free

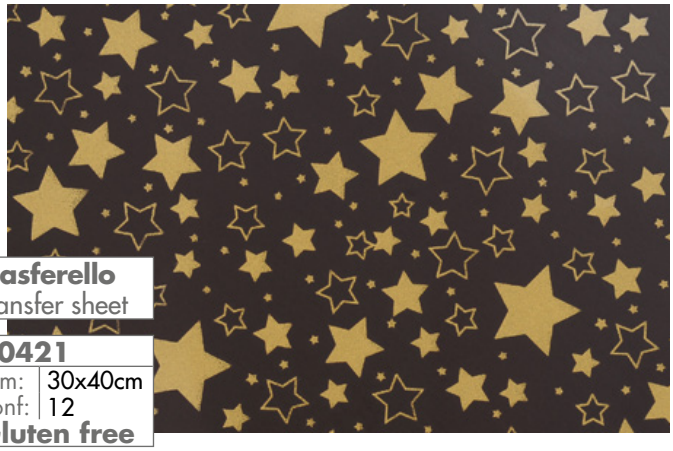
CIOCCOLATO - CHOCOLATE



Novità
NEWS

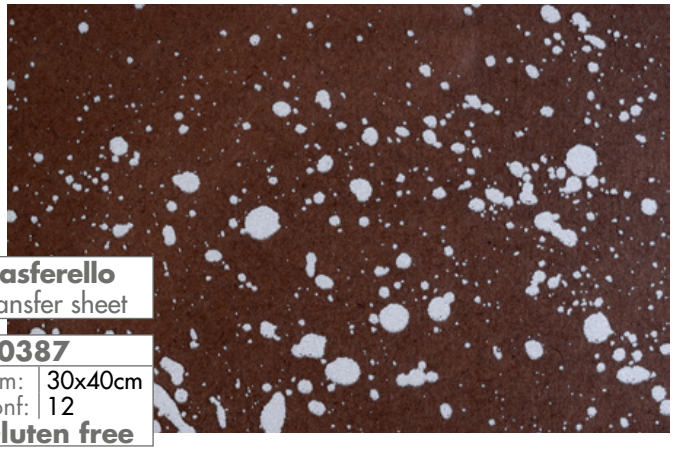
trasferello
transfer sheet

70449
dim: 30x40cm
conf: 12
Gluten free



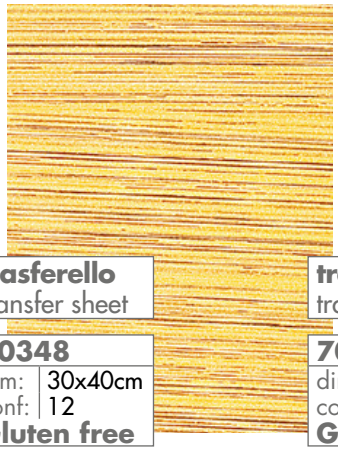
trasferello
transfer sheet

70421
dim: 30x40cm
conf: 12
Gluten free



trasferello
transfer sheet

70387
dim: 30x40cm
conf: 12
Gluten free

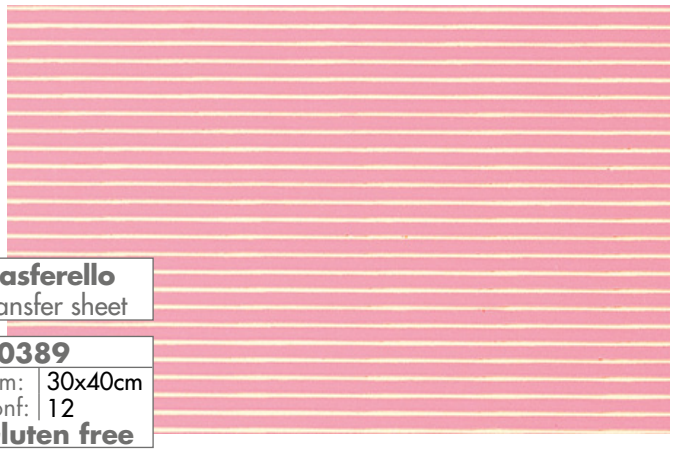


trasferello
transfer sheet

70348
dim: 30x40cm
conf: 12
Gluten free

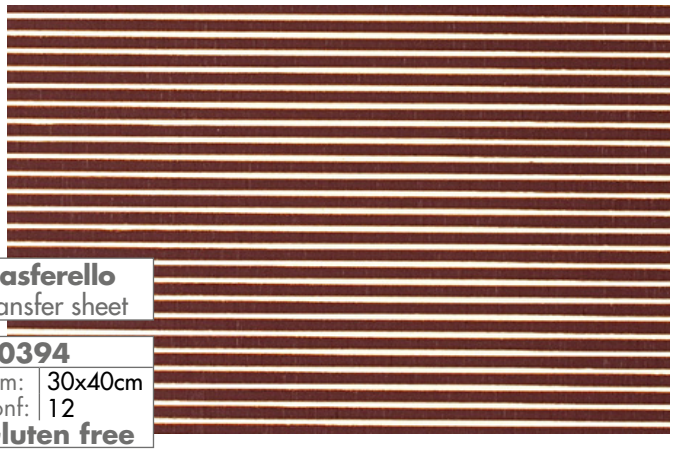
trasferello
transfer sheet

70358
dim: 30x40cm
conf: 12
Gluten free



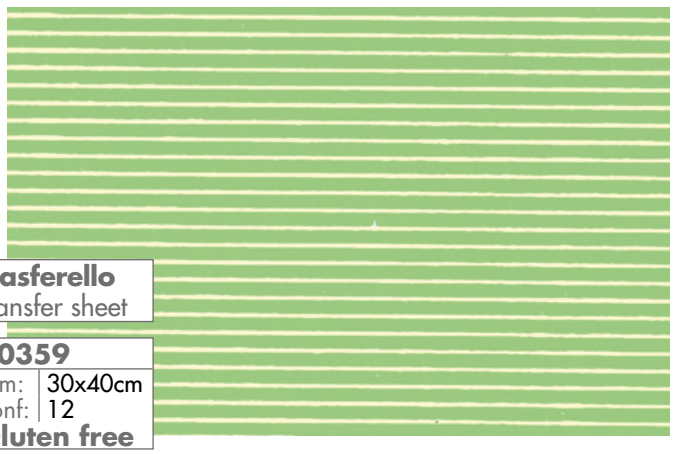
trasferello
transfer sheet

70389
dim: 30x40cm
conf: 12
Gluten free



trasferello
transfer sheet

70394
dim: 30x40cm
conf: 12
Gluten free



trasferello
transfer sheet

70359
dim: 30x40cm
conf: 12
Gluten free

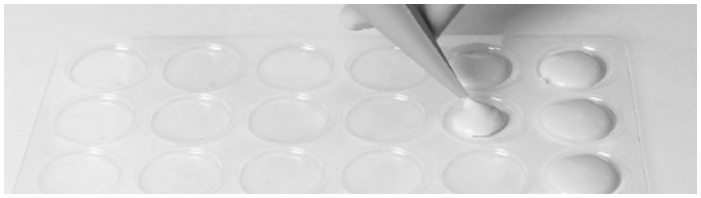
trasferello
transfer sheet

70293
dim: 30x40cm
col: ass
conf: 12
Gluten free

COME UTILIZZARE I TERMOFORMATI
HOW TO USE THE CHOCOLATE TRANSFER SHEETS

PRONTO ALL'USO
1) Termoformato vuoto con grafica.
2) Dopo aver riempito un sac a poche con cioccolato o surrogato, riempire i vostri termoformati.
3) Con l'aiuto di una spatola rasate i vostri stampi.
4) Dopo circa 30 minuti di frigorifero, i vostri cioccolatini decorati sono pronti.

READY TO USE
1) Empty transfer sheet with graphics.
2) After filling a piping bag with chocolate or surrogate, fill your blisters.
3) Smooth the surface with the help of a spatula.
4) After placing in the fridge for about 30 minutes, your chocolate decorations are ready to use.



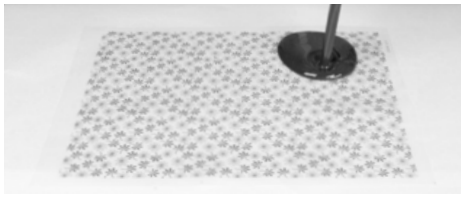
2

4

ISTRUZIONI USO TRASFERIBILI SU CIOCCOLATO
INSTRUCTIONS FOR USING CHOCOLATE TRANSFER SHEETS

1) Far fondere il cioccolato a bagno maria o utilizzando una temperatrice, mantenere una temperatura di 29°C-29,5°C per il cioccolato fondente o 28,5°C per il cioccolato bianco o cioccolato latte al fine di poter lavorare al meglio.
2) Appoggiare il trasferibile sul piano di lavoro (assicurandosi che la stampa sia rivolta verso l'alto).
3) Stendere il cioccolato sul trasferibile, con l'aiuto di una spatola.
4) Il cioccolato cristallizza a 18°C. L'ideale è lasciar solidificare il cioccolato ed il trasferibile sul piano di lavoro del pasticcere. Dando il tempo di raffreddare in modo naturale, si otterrà la miglior brillantezza del cioccolato.
5) Utilizzando il frigorifero si otterrà una riduzione del tempo di cristallizzazione del cioccolato (circa 10 minuti), è tuttavia consigliabile il passaggio n°4 per almeno 3/5 minuti, al fine di preservare l'aspetto brillante sul cioccolato quando il trasferibile sarà tolto.
6) Eliminare delicatamente il foglio di trasferibile quando il foglio ed il cioccolato saranno completamente solidificati e raffreddati.
7) Seguire le stesse procedure utilizzando gli stampi chablon.

1) Melt the chocolate in baine-marie or using a tempering machine, keeping a temperature between 29°C -29,5°C for dark chocolate and 28,5°C for white chocolate for best results.
2) Place the transfer sheet on the work surface (make sure the printed surface is face up).
3) Using a spatula , smooth the chocolate on the transfer sheet evenly.
4) Chocolate crystallizes at 18°C. If you allow the chocolate to cool naturally, you will obtain a shinier finish of the chocolate.
5) Using the fridge reduces the crystallization time of the chocolate (about 10 minutes), it is however advisable to do step 4 for at least 3/5 minutes, in order to maintain a shiny effect when the choco transfer is removed.
6) Carefully remove the transfer sheet only when the chocolate is completely cool and solid.
7) Follow the same procedure when using the chablon moulds.



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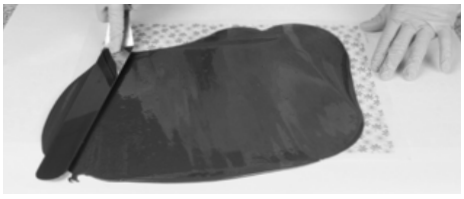
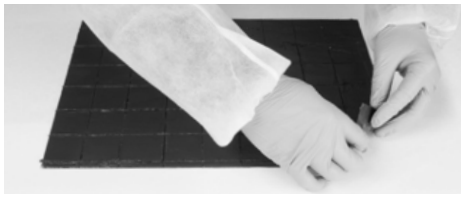


3



6

CIOCCOLATO PERSONALIZZATO
CUSTOMIZED CHOCOLATE

A - Ø3,8cm

70600 conf: 1440 **Targhette***	**70601** conf: 2880 **Targhette**
70602 conf: 1320 **Impronte***	**70603** conf: 2640 **Impronte**

B - 4,4x3,4cm

70610 conf: 1440 **Targhette***	**70611** conf: 2880 **Targhette**
70612 conf: 1320 **Impronte***	**70613** conf: 2640 **Impronte**

C - 4,7x2,8cm

70620 conf: 1440 **Targhette***	**70621** conf: 2880 **Targhette**
70622 conf: 1320 **Impronte***	**70623** conf: 2640 **Impronte**

D - 3,8cm

70630 conf: 1440 **Targhette***	**70631** conf: 2880 **Targhette**
70632 conf: 1320 **Impronte***	**70633** conf: 2640 **Impronte**

E - 3,8x3cm

70640 conf: 1440 **Targhette***	**70641** conf: 2880 **Targhette**
70642 conf: 1320 **Impronte***	**70643** conf: 2640 **Impronte**

F - 3,8cm

70650 conf: 1440 **Targhette***	**70651** conf: 2880 **Targhette**
70652 conf: 1320 **Impronte***	**70653** conf: 2640 **Impronte**

I PRODOTTI IN CIOCCOLATO SARANNO DISPONIBILI TUTTO L'ANNO.
CHOCOLATE PRDUCTS WILL BE AVAILABLE ALL YEAR.

***70999 Contributo fisso impianti** / Fixed mould charge

ORDINA I TUOI PERSONALIZZATI
ORDER YOUR CUSTOM CHOCOLATES

Fotocopia e completa questa pagina, trasmettila a mezzo fax, posta o e-mail (scansione) oppure tramite il tuo agente di zona.
Copy and complete this page, send it via fax, mail or e-mail (pdf) or submit to your area sales representative.

Le differenti forme (pag 125):
The different shapes (page 125):

☐ A ☐ B ☐ C ☐ D ☐ E ☐ F

Cioccolato pronto all'uso:
Ready to use chocolate:

☐ 706_____
completa il codice/ complete the code

Blister da riempire:
Empty blister to be filled:

☐ 706_____
completa il codice/ complete the code

Colori di stampa:
Printing colours:

☐ argento/silver ☐ bianco/white ☐ marrone/brown
☐ giallo/yellow ☐ oro/gold ☐ altro, contattaci
other, contact us

Tipo di cioccolato:
Type of chocolate:

☐ fondente ● dark ☐ bianco ● white

Stampa a:
Print in:

☐ 1 colore 1 colour ☐ 2 colori 2 colours

i prezzi di listino sono riferiti a stampa con 1 solo colore
the price list refers to 1 colour printing only

Stile di stampa del testo e posizionamento:
Print style (font) and placement:

Ambra's	AMBRA'S	*Ambra's*	*Ambra's*	Ambra's
☐ bellevue	☐ cooperplate	☐ monotype corsiva	☐ palace	☐ times new roman

Inserisci il tuo testo e/o disegno in questo spazio:
Insert your text and/or design in this space:

Le tue coordinate:
Company information:

Ragione sociale:
Company name:_____

Indirizzo:
Adress: _____

Tel / Fax / E-mail:
Phone / Fax / E-mail:_____

Codice Cliente:
Client code: _____

PREPARATI & DECORAZIONI
MIXES AND DECORATIONS

MACARONS - MACARONS

Novità
NEWS

58750	
mat:	bs
dim:	Ø3,5cm
conf:	384

Novità
NEWS

58751	
mat:	bs
dim:	Ø3,5cm
conf:	384

DECORAZIONI IN GELATINA
JELLY DECORATIONS

20pz

58710	
mat:	ge
dim:	Ø1cm
conf:	8blister
Gluten free	

58711	
mat:	ge
dim:	Ø1cm
conf:	8blister
Gluten free	

58712	
mat:	ge
dim:	Ø1cm
conf:	8blister
Gluten free	

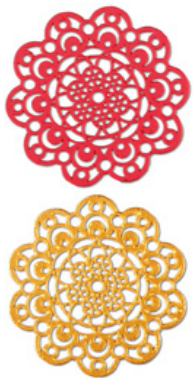
58713	
mat:	ge
dim:	Ø1cm
conf:	8blister
Gluten free	

58714	
mat:	ge
dim:	Ø1cm
conf:	8blister
Gluten free	

58715	
mat:	ge
dim:	Ø1cm
conf:	8blister
Gluten free	

Valorizza e arricchisci le tue creazioni con queste splendide serie di diamanti in morbido jelly che ricreano le preziosità e luminosità di un vero diamante.
Enhance and enrich your creations with this beautiful soft jelly diamond set that simulates the opulence and radiance of a real diamond.

PIZZO PRONTO ALL'USO - READY TO USE LACE

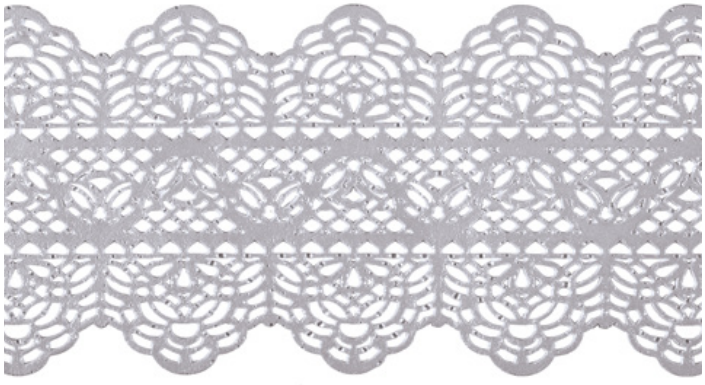


Dona un tocco di classe al tuo dolce con i nuovi pizzi o centrini alimentari.
Add a touch of class to your cake with the new edible lace or doilies.

58730
col: a-o-rs
dim: Ø5cm
conf: 12
Gluten free

58731
col: a-o-rs
dim: Ø5cm
conf: 12
Gluten free

58732
col: a-o-rs
dim: 7,5x3,8cm
conf: 6
Gluten free

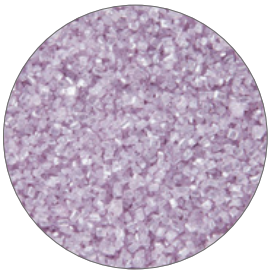


58733
col: a-o-rs
dim: 7,5x3,8cm
conf: 6
Gluten free

58734
col: a-o-rs
dim: 7,5x3,8cm
conf: 6
Gluten free

CRISTALLI DI ZUCCHERO - SUGAR CRYSTALS

lilla
lilac

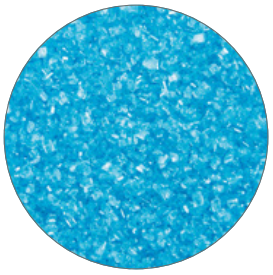


37799	
mat:	zu
dim:	500g
conf:	4

bianco
white

37800	
mat:	zu
dim:	500g
conf:	4

azzurro
skyblue

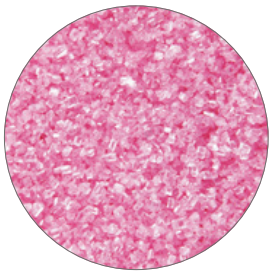


37801	
mat:	zu
dim:	500g
conf:	4

giallo
yellow

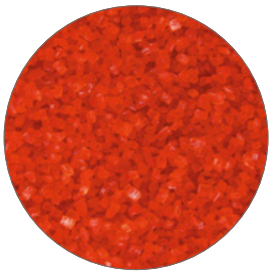
37802	
mat:	zu
dim:	500g
conf:	4

rosa
pink



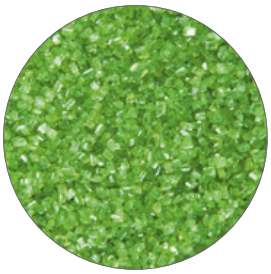
37803	
mat:	zu
dim:	500g
conf:	4

rosso
red



37804	
mat:	zu
dim:	500g
conf:	4

verde
green



37805	
mat:	zu
dim:	500g
conf:	4

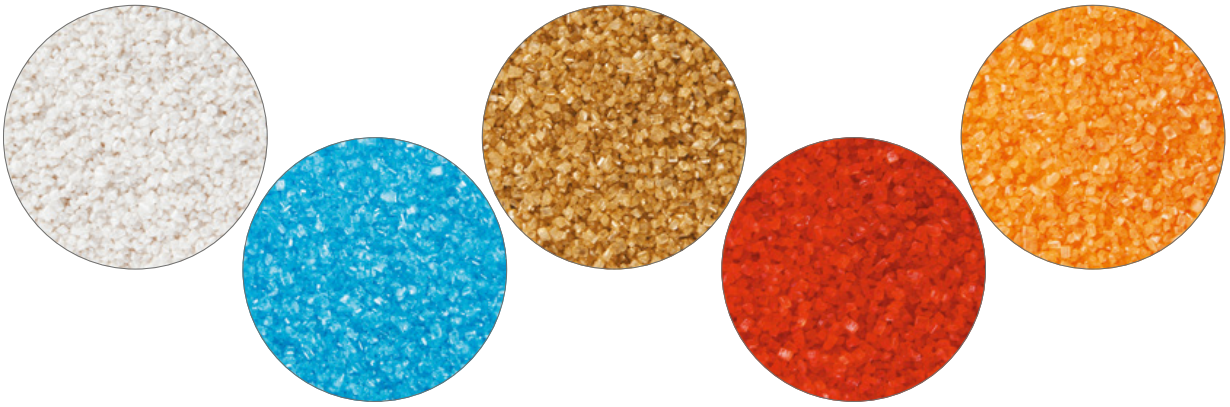
oro
gold

37806	
mat:	zu
dim:	500g
conf:	4

arancio
orange

37808	
mat:	zu
dim:	500g
conf:	4

assortito
assorted



37796	
mat:	zu
dim:	500g
conf:	5

assortito
assorted

37797	
mat:	zu
dim:	500g
conf:	5

DECORAZIONI DI ZUCCHERO - SUGAR DECORATIONS

avorio
ivory

33040	
mat:	zu
dim:	900g
conf:	1

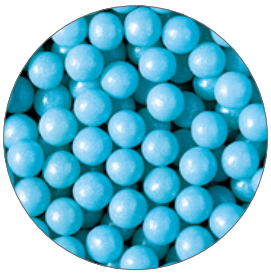
giallo
yellow

33041	
mat:	zu
dim:	900g
conf:	1

verde
green

33042	
mat:	zu
dim:	900g
conf:	1

azzurro
skyblue



33043	
mat:	zu
dim:	900g
conf:	1

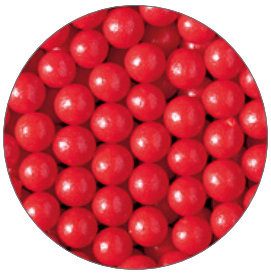
arancio
orange

33044	
mat:	zu
dim:	900g
conf:	1

lilla
lilac

33045	
mat:	zu
dim:	900g
conf:	1

rosso
red



33046	
mat:	zu
dim:	900g
conf:	1

rosa
pink

33020	
mat:	zu
dim:	900g
conf:	1

giallo
yellow

33026	
mat:	zu
dim:	800g
conf:	1

DECORAZIONI DI ZUCCHERO - SUGAR DECORATIONS

Ø4mm

33015	
mat:	zu
dim:	900g
conf:	1

Ø5mm

33016	
mat:	zu
dim:	900g
conf:	1

Ø7mm

33017	
mat:	zu
dim:	900g
conf:	1

Ripieni di cioccolato. Chocolate filled

Ø1,6cm

33023	
mat:	zu/cc
dim:	900g
conf:	1

Ø6mm

33018	
mat:	zu
dim:	900g
conf:	1

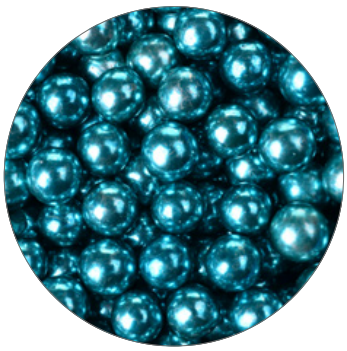
Ripieni di cioccolato. Chocolate filled

Ø1,6cm

33025	
mat:	zu/cc
dim:	900g
conf:	1

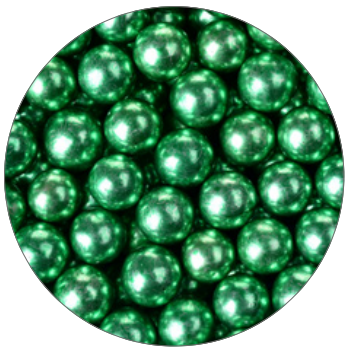
Ø6mm

33014	
mat:	zu
col:	ass
dim:	900g
conf:	1



Ø6mm

33019	
mat:	zu
dim:	900g
conf:	1



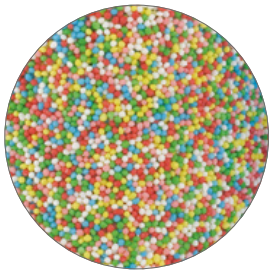
Ø6mm

33021	
mat:	zu
dim:	900g
conf:	1

DECORAZIONI DI ZUCCHERO - SUGAR DECORATIONS

assortito
assorted

34260	
mat:	zu
dim:	750g
conf:	1



assortito
assorted

34261	
mat:	zu
dim:	750g
conf:	1

giallo
yellow

34265	
mat:	zu
dim:	750g
conf:	1

rosa
pink

34266	
mat:	zu
dim:	750g
conf:	1

verde
green

34267	
mat:	zu
dim:	750g
conf:	1

rosso
red

34268	
mat:	zu
dim:	750g
conf:	1

bianco
white

34270	
mat:	zu
dim:	750g
conf:	1

azzurro
skyblue

34271	
mat:	zu
dim:	750g
conf:	1

assortito
assorted

34272	
mat:	zu
dim:	1kg
conf:	1
Gluten free	

rosso
red

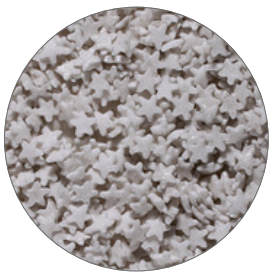
34273	
mat:	zu
dim:	1kg
conf:	1
Gluten free	

assortito
assorted

34274	
mat:	zu
dim:	1kg
conf:	1
Gluten free	

argento
silver

34277	
mat:	zu
dim:	600g
conf:	1
Gluten free	



oro
gold

34278	
mat:	zu
dim:	600g
conf:	1
Gluten free	

assortito
assorted

34279	
mat:	zu
dim:	600g
conf:	1
Gluten free	

assortito
assorted

34281	
mat:	zu
dim:	600g
conf:	1
Gluten free	

CODETTE IN WAFER - WAFER CONFETTI

37869	
mat:	wf
col:	ass-b-c-g ll-r-t-v
dim:	250g
conf:	1

Gluten free
Azo free

Aroma vaniglia.
Vanilla fravour.

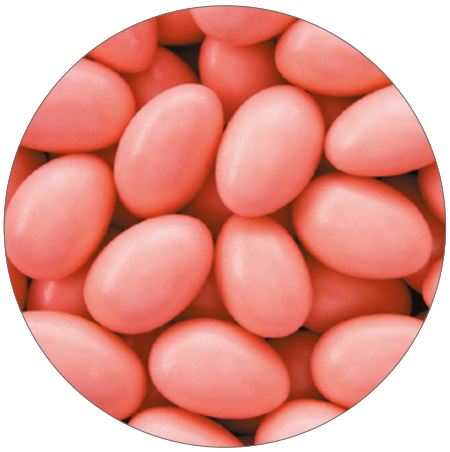
Ideali per decorare torte, gelati e panne.
Ideal for cakes, ice-cream and cream decorations.

CONFETTI - SUGAR COVERED ALMONDS

Morbidi confetti di mandorla e cioccolato al latte ai gusti di frutta.
Soft sugar covered fruit flavoured almond and milk chocolate candies.

misto
mixed

33060
dim: 500g
conf: 1
Gluten free



fragola
strawberry

33061
dim: 500g
conf: 1
Gluten free

limone
lemon

33062
dim: 500g
conf: 1
Gluten free

cocco
coconut

33063
dim: 500g
conf: 1
Gluten free

mela verde
green apple

33064
dim: 500g
conf: 1
Gluten free

pesca
peach

33065
dim: 500g
conf: 1
Gluten free

arancia
orange

33066
dim: 500g
conf: 1
Gluten free

CONFETTI - SUGAR COVERED ALMONDS

33001
dim: 1kg
conf: 1
Gluten free

33002
dim: 1kg
conf: 1
Gluten free

33003
dim: 1kg
conf: 1
Gluten free

33004
dim: 1kg
conf: 1
Gluten free

33010
dim: 1kg
conf: 1
Gluten free

33009
dim: 1kg
conf: 1
Gluten free

33022
dim: 1kg
col: ass
conf: 1
Gluten free

33050
dim: 1kg
col: ass
conf: 1
Gluten free

33024
dim: 1kg
col: ass
conf: 1
Gluten free

33027
dim: 1kg
col: ass
conf: 1
Gluten free

PASTA DI ZUCCHERO - SUGAR PASTE

37827ROS
mat: zu
dim: 250g
conf: 12
Gluten free

37827CEL
mat: zu
dim: 250g
conf: 12
Gluten free

37827GIA
mat: zu
dim: 250g
conf: 12
Gluten free

37827RSS
mat: zu
dim: 250g
conf: 12
Gluten free

37827NER
mat: zu
dim: 250g
conf: 12
Gluten free

37827BLU
mat: zu
dim: 250g
conf: 12
Gluten free

37827VER
mat: zu
dim: 250g
conf: 12
Gluten free

37827FUC
mat: zu
dim: 250g
conf: 12
Gluten free

37827LIL
mat: zu
dim: 250g
conf: 12
Gluten free

bianco
white

37827BIA
mat: zu
dim: 250g
conf: 12
Gluten free

37827ARA
mat: zu
dim: 250g
conf: 12
Gluten free

37827MAR
mat: zu
dim: 250g
conf: 12
Gluten free

PASTA DI ZUCCHERO - SUGAR PASTE

Novità NEWS

37842ROS
mat: zu
dim: 1kg
conf: 6
Gluten free

Novità NEWS

37842CEL
mat: zu
dim: 1kg
conf: 6
Gluten free

Novità NEWS

37842GIA
mat: zu
dim: 1kg
conf: 6
Gluten free

Novità NEWS

37842RSS
mat: zu
dim: 1kg
conf: 6
Gluten free

Novità NEWS

37842NER
mat: zu
dim: 1kg
conf: 6
Gluten free

Novità NEWS

37842BLU
mat: zu
dim: 1kg
conf: 6
Gluten free

Novità NEWS

37842VER
mat: zu
dim: 1kg
conf: 6
Gluten free

bianco white

37839
mat: zu
dim: 1kg
conf: 6
Gluten free

bianco white

37839SIN
mat: zu
dim: 1kg
conf: 1
Gluten free

Per copertura e per la creazione di piccole decorazioni. Ideale anche per utilizzo ad alte temperature.
For covering surfaces and for small decorations. Also ideal for use at high temperatures.

37840
mat: zu
dim: 5kg
conf: 1
Gluten free

PASTA PER MODELLING - MODELING PASTE

Per la creazione di soggetti 3D.
For creating 3D figurines.

37119	
mat:	zu
dim:	100g
conf:	4
Gluten free	

glitterata nera
black with glitter

37123	
mat:	zu
dim:	100g
conf:	4
Gluten free	

perlata argento
pearly silver

37124	
mat:	zu
dim:	100g
conf:	4
Gluten free	

perlata oro
pearly gold

37121	
mat:	zu
dim:	1kg
conf:	1

37785	
mat:	zu
dim:	6kg
conf:	1

Con puro burro di cacao, facile da lavorare. Si mantiene morbida anche a lavoro ultimato.
With pure cocoa butter, easy to use. Stays soft even after completing the job.

PASTA DI GOMMA - GUM PASTE

37828	
mat:	zu
dim:	1kg
conf:	1

Per la creazione di fiori. Grazie all'elevata elasticità, si può stendere con spessori estremamente sottili e resistenti.
For creating flowers. Thanks to its great flexibity, this paste can be rolled out extremely thin but stays strong.

CIOCCOLATO PLASTICO - PLASTIC CHOCOLATE

37812	
mat:	cc
dim:	1kg
conf:	1

37786	
mat:	cc
dim:	6kg
conf:	1

Per la realizzazione di decorazioni come sostituto del marzapane con un gusto delicato.
For making decorations to substitute the traditional marzipan with a delicate taste.

ISOMALTO IN POLVERE - ISOMALT POWDER

37815	
mat:	zu
dim:	2kg
conf:	1

37140	
mat:	zu
dim:	300g
conf:	1

Per creare decorazioni
To create decorations

ISTRUZIONI:
Sciogliere l'isomalto in grani in un recipiente resistente ad alte temperature in forno a microonde a 180°C o direttamente sul fuoco. Aggiungere qualche goccia di Colorante in gel o del colorante in polvere per ottenere una decorazione colorata. Mescolare il composto e modellarlo manualmente o con gli appositi stampi in silicone.
HOW TO USE:
Melt the Isomalt grains in a container for high temperatures in the microwave at 180°C or directly over a flame. Add some drops of gel food colouring or powder food colouring to get a coloured decoration. Mix the compound manually or use the appropriate silicon moulds.

GHIACCIA REALE - ROYAL ICING

37816	
mat:	zu
dim:	1,5kg
conf:	1

37141	
mat:	zu
dim:	400g
conf:	1

Utilizzandola nel sac à poche è indicata per "scrivere" e realizzare piccole decorazioni.
Con l'aiuto di bocchette è ideale per realizzare fiori.
Use in the sac-a-poche to write or create small decorations.
Ideal for creaing flowers using the appropriate nozzles.

ISTRUZIONI:
Mescolare con fruste elettriche 100g di semilavorato e 15g di acqua e montare il composto per qualche minuto fino ad ottenere la consistenza desiderata. Se si desidera colorare la massa, aggiungere qualche goccia di Colorante in gel.
HOW TO USE:
Whip 100g of mix and 15g water with an electric whisk for a few minutes until getting desired consistency. To colour, add a few drops of gel food colouring.

GELATINA ALIMENTARE NEUTRA
NEUTRAL FOOD GELATINE

Per lucidare e migliorare la stabilità dei prodotti in cialda e pasta di zucchero applicati sulla torta. Per proteggere la frutta dall'ossidazione.
Apply on the cake to get a shiny effect and to stabilize the wafer or sugar paste item. Protects fruit from oxidation.

gelatina
jelly

37610	
mat:	ge
dim:	1kg
conf:	1

gelatina spray
jelly spray

38095	
mat:	ge
dim:	250g
conf:	1
Gluten free	

PREPARATI - MIXES

Prodotto indurente, da aggiungere alla pasta di zucchero per fare modelling, permette di ottenere la consistenza desiderata e mantenere la forma realizzata. Tempo di asciugatura: 30 minuti.
Hardener, to be added to the sugar paste for modelling, helps obtain the desired consistency and to fix the desired shape. Drying time: 30 minutes.

CMC

38231	
dim:	18g
conf:	6
Gluten free	

Colla a freddo per applicare decorazioni sui dolci.
Ready to use glue to apply decorations on desserts.

colla alimentare
edible glue

38230	
dim:	25g
conf:	6
Gluten free	

PIZZO MAGICO - MAGIC LACE

Prodotto in polvere per la creazione di decorazioni effetto centrini e pizzi in zucchero.
Powder mix for creating sugar decorations with doily and lace effect.

ISTRUZIONI:
Versare nel frullatore ad immersione o nel robot da cucina 100g di prodotto e 50 g di acqua (mantenere sempre queste proporzioni). Aggiungere qualche goccia di Colorante in gel per ottenere un pizzo colorato. Mescolare il tutto per 3 minuti alla massima velocità per ottenere un composto cremoso. Versare il composto nello stampo riempiendo tutte le fessure aiutandosi con un raschietto.
Lasciare asciugare all'aria per 4/6 ore. Smodellare quindi delicatamente il pizzo.
DOVE USARLI:
Torte, pasticcini, cup cake, biscotti, cioccolato, etc
HOW TO USE:
Blend 100g of mix and 50g of water with an immersion blender or kitchen robot (always use these proportions). Add a few drops of gel food colouring to obtain a coloured lace. Mix for 3 minutes at maximum speed until creamy. Pour the mixture into the mould being sure to fill evenly - use a spatula to help. Let it air dry for 4/6 hours. Carefully remove the lace when ready.
TO BE USED ON:
Cakes, pastries, cupcakes, cookies, chocolate, etc

bianco
white

4/6 ore
4/6 hours

37145	
mat:	zu
dim:	500g
conf:	3

Prodotto pronto all'uso oro e argento per la creazione di decorazioni effetto centrini e pizzi in zucchero.
Ready to use gold and silver product for creating sugar decorations with doily and lace effect.

ISTRUZIONI:
Mescolare bene prima dell'uso. Stendere il composto negli appositi stampi in silicone facendolo aderire perfettamente aiutandosi con una spatola. Lasciare asciugare all'aria per 6/8 ore o in forno a 80°C per 10/12 minuti.
Per ottenere un decoro più sostenuto, una volta asciugato il pizzo nello stampo stendere un secondo strato di prodotto nello stampo facendolo aderire e far asciugare. Smodellare quindi delicatamente il pizzo.
DOVE USARLI:
Torte, pasticcini, cup cake, biscotti, cioccolato, etc
HOW TO USE:
Mix the products before use. Spread the mixture on the appropriate silicon moulds using a spatula to make it adhere perfectly. Let the product air dry for 6/8 hours or in the oven for 10/12 minutes at a temperature of 80°C.
To get a stronger decoration, once the lace dries in the mould, spread a second layer of the product in the mould sticking it to the existing one and let dry. Carefully remove the lace form the mould.
TO BE USED ON:
Cakes, pastries, cupcakes, cookies, chocolate, etc

argento
silver

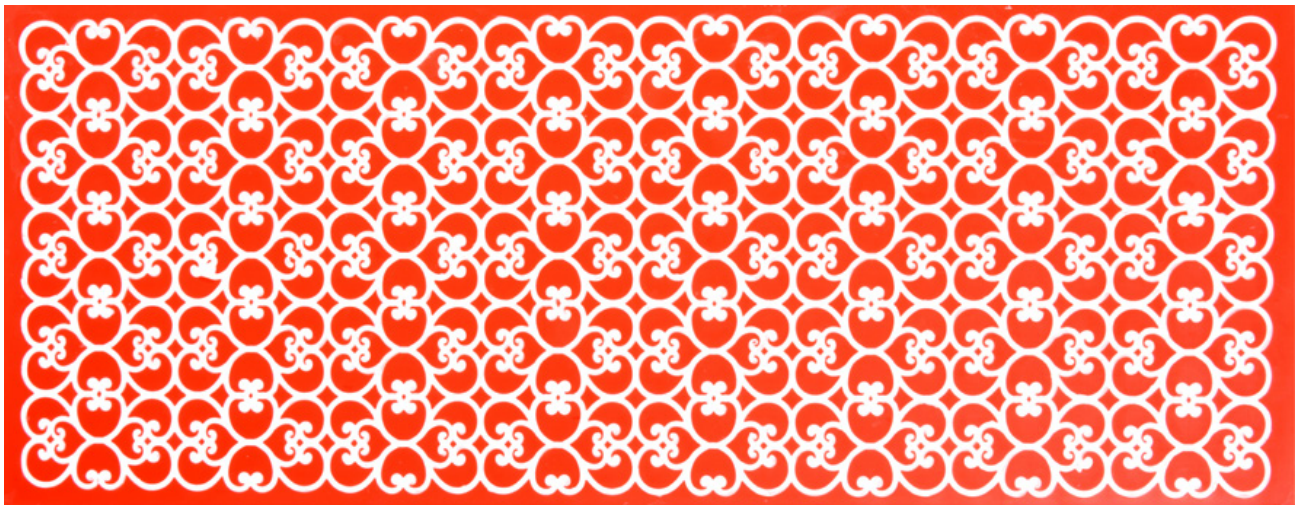
oro
gold

37147	
mat:	zu
dim:	200g
conf:	1
Gluten free	
Azo free	

37148	
mat:	zu
dim:	200g
conf:	1
Gluten free	
Azo free	

10/12 minuti
10/12 minutes

STAMPI PER PIZZO MAGICO
MOULDS FOR MAGIC LACE



Novità
NEWS

37323	
mat:	sl
dim:	28,3x11cm
conf:	1

Novità
NEWS

37320	
mat:	sl
dim:	16,5x5cm
conf:	1

Novità
NEWS

37321	
mat:	sl
dim:	10x5,4cm
conf:	1

Novità
NEWS

37322	
mat:	sl
dim:	Ø8,3cm
conf:	1

37360	
mat:	pl
dim:	15,5x11cm
conf:	10

37365	
mat:	sl
dim:	40x10cm
conf:	1

37366	
mat:	sl
dim:	40x10cm
conf:	1

SPRAY - SPRAY

37780
dim: 400ml
conf: 1

Raffreddante spray rapido
Quick cool spray

Raffreddante spray alimentare dotato di pratica cannuccia unidirezionale ideale per raffreddare rapidamente e fissare il cioccolato.
Cooling spray with a monodirection straw suitable to rapidly cool and/or fix chocolate.

ISTRUZIONI:
Spruzzare il prodotto sulla superficie che si vuole trattare da una distanza di circa 20cm.
HOW TO USE:
Spray a uniform layer of product on the surface you want to treat from a distance of about 20cm.

37781
dim: 400ml
conf: 1
Gluten free

Lucidante spray
Food Glazing Spray

Prodotto per la protezione e la lucidatura di superfici alimentari.
Product for protecting and glazing of food surfaces.

ISTRUZIONI:
Spruzzare il prodotto sulla superficie che si vuole trattare da una distanza di circa 20cm.
DOVE USARLI:
Cioccolato, marzapane, zucchero colato, soffiato e tirato.
HOW TO USE:
Spray a uniform layer of product on the surface you want to treat from a distance of about 20cm.
TO BE USED ON:
Chocolate, marzipan, poured, blown and pulled sugar.

37782
dim: 400ml
conf: 1
Gluten free

Olio spray staccante
Non-stick spray oil

Staccante alimentare inodore e insapore ideale per la rimozione di prodotti da teglie e stampi.
Odorless and tasteless non-stick spray suitable for easily removing products from baking trays and moulds.

ISTRUZIONI:
Spruzzare uno strato omogeneo di prodotto sulla superficie che si vuole trattare da una distanza di circa 20-30cm.
HOW TO USE:
Spray a uniform layer of product on the surface you want to treat from a distance of about 20-30cm.

GELATINA TRASPARENTE COLORATA
TRANSPARENT COLOURED GELATINE

Per decorare torte. Per lucidare e migliorare la stabilità dei prodotti in cialda e pasta di zucchero applicati sulla torta. Per proteggere la frutta dall'ossidazione.
To decorate cakes. Apply on the cake to get a shiny effect and to stabilize the wafer or sugar paste item on the cake. Protects fruit from oxidation.

neutro
neutral

37630	
mat:	ge
dim:	25g
conf:	20
Gluten free	
Azo free	

celeste
skyblue

37631	
mat:	ge
dim:	25g
conf:	20
Gluten free	
Azo free	

giallo
yellow

37632	
mat:	ge
dim:	25g
conf:	20
Gluten free	
Azo free	

rosa
pink

37633	
mat:	ge
dim:	25g
conf:	20
Gluten free	
Azo free	

rosso
red

37634	
mat:	ge
dim:	25g
conf:	20
Gluten free	
Azo free	

marrone
brown

37635	
mat:	ge
dim:	25g
conf:	20
Gluten free	
Azo free	

verde
green

37636	
mat:	ge
dim:	25g
conf:	20
Gluten free	
Azo free	

bianco
white

37637	
mat:	ge
dim:	25g
conf:	20
Gluten free	
Azo free	

neutro
neutral

celeste
skyblue

giallo
yellow

rosa
pink

rosso
red

marrone
brown

verde
green

bianco
white

37620	
mat:	ge
col:	ass
dim:	25g
conf:	60
Gluten free	
Azo free	

GELATINA COLORATA CON GLITTER
COLOURED GELATINE WITH GLITTER

con glitter
with glitter

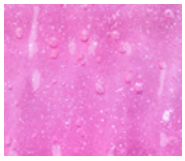
Per decorare torte. Gelatina alimentare colorata con glitter.
For cake decorating. Coloured food gelatine with glitter.

celeste
skyblue

37645	
mat:	ge
dim:	25g
conf:	20
Gluten free	
Azo free	

giallo
yellow

37646	
mat:	ge
dim:	25g
conf:	20
Gluten free	
Azo free	



rosa
pink

37647	
mat:	ge
dim:	25g
conf:	20
Gluten free	
Azo free	

rosso
red

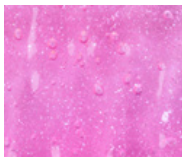
37648	
mat:	ge
dim:	25g
conf:	20
Gluten free	
Azo free	

verde
green

37649	
mat:	ge
dim:	25g
conf:	20
Gluten free	
Azo free	

celeste
skyblue

giallo
yellow



rosa
pink

rosso
red

verde
green

37640	
mat:	ge
col:	ass
dim:	25g
conf:	60
Gluten free	
Azo free	

con glitter
with glitter

PENNARELLI ALIMENTARI
FELT TIP MARKERS WITH EDIBLE INK

38176RSS
dim: 17cm
conf: 4
Gluten free
Azo free

38176MAR
dim: 17cm
conf: 4
Gluten free
Azo free

38176NER
dim: 17cm
conf: 4
Gluten free
Azo free

PENNARELLI DOPPIA PUNTA
DOUBLE TIP MARKERS

Pennarelli alimentari base acqua per superfici.
Water-based felt tip markers with edible ink for surfaces.

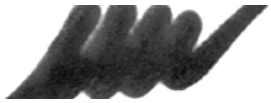
DOVE USARLI:
Pasta di zucchero, confetti, cialda e pastigliaggio.
TO BE USED ON:
Sugar paste, sugar covered almonds, wafer and gum-paste.

38175
col: ass
dim: 17cm
conf: 8
Gluten free
Azo free

PENNARELLI ALIMENTARI
FELT TIP MARKERS WITH EDIBLE INK

38170ARA
dim: 14,5cm
conf: 4
Gluten free
Azo free

38170GIA
dim: 14,5cm
conf: 4
Gluten free
Azo free



38170NER
dim: 14,5cm
conf: 4
Gluten free
Azo free

38170RSS
dim: 14,5cm
conf: 4
Gluten free
Azo free

38170CEL
dim: 14,5cm
conf: 4
Gluten free
Azo free

38170MAR
dim: 14,5cm
conf: 4
Gluten free
Azo free

38170ROS
dim: 14,5cm
conf: 4
Gluten free
Azo free

38170VER
dim: 14,5cm
conf: 4
Gluten free
Azo free

PENNARELLI ALIMENTARI
FELT TIP MARKERS WITH EDIBLE INK

Pennarelli alimentari base acqua per superfici.
Water-based felt tip markers with edible ink for surfaces.

DOVE USARLI:
Pasta di zucchero, confetti, cialda e pastigliaggio.
TO BE USED ON:
Sugar paste, sugar covered almonds, wafer and gum-paste.

38170
col: ass
dim: 14,5cm
conf: 8
Gluten free
Azo free

MATERIALI DI CONSUMO PER STAMPANTI
CONSUMABLES FOR PRINTERS

Canon

Cartucce edibili compatibili con stampanti Canon.
Edible cartridges compatible with Canon printers.

mod:
- **MG5750**
- **MG5751**
- **MG5752**
- **MG5753**
- **MG6850**
- **MG6851**
- **MG6852**
- **MG6853**

Novità NEWS	Novità NEWS	Novità NEWS	Novità NEWS	Novità NEWS
nero grande big black	**nero** black	**ciano** cyan	**giallo** yellow	**magenta** magenta
37565	**37560**	**37561**	**37562**	**37563**
dim: 22ml	dim: 11ml	dim: 11ml	dim: 11ml	dim: 11ml
conf: 1	conf: 1	conf: 1	conf: 1	conf: 1
Gluten free	**Gluten free**	**Gluten free**	**Gluten free**	**Gluten free**
Azo	**Azo**	**Azo free**	**Azo**	**Azo**

Cartucce edibili compatibili con stampanti Canon.
Edible cartridges compatible with Canon printers.

mod:
- **IP7250**
- **MG5450**
- **MG5550**
- **MG5650**
- **MG6450**
- **MG6650**
- **IX6850 (A3)**
- **MX725**
- **MX925**

nero grande big black	**nero** black	**ciano** cyan	**giallo** yellow	**magenta** magenta
37545	**37540**	**37541**	**37542**	**37543**
dim: 22ml	dim: 11ml	dim: 11ml	dim: 11ml	dim: 11ml
conf: 1	conf: 1	conf: 1	conf: 1	conf: 1
Gluten free	**Gluten free**	**Gluten free**	**Gluten free**	**Gluten free**
Azo	**Azo**	**Azo free**	**Azo**	**Azo**

Cartucce edibili compatibili con stampanti Canon.
Edible cartridges compatible with Canon printers.

mod:
- **IP4850**
- **IP4950**
- **MG5250**
- **MG5350**
- **MG5150**
- **IX6550 (A3)**

nero grande big black	**nero** black	**ciano** cyan	**giallo** yellow	**magenta** magenta
37525	**37520**	**37521**	**37522**	**37523**
dim: 19ml	dim: 10ml	dim: 10ml	dim: 10ml	dim: 10ml
conf: 1	conf: 1	conf: 1	conf: 1	conf: 1
Gluten free	**Gluten free**	**Gluten free**	**Gluten free**	**Gluten free**
Azo	**Azo**	**Azo free**	**Azo**	**Azo**

MATERIALI DI CONSUMO PER STAMPANTI
CONSUMABLES FOR PRINTERS

Canon

Colorante alimentare per ricarica cartucce Canon. Food colours for refill Canon cartridges.

nero
black

37845
dim: 100ml
conf: 1
Gluten free
Azo

ciano
cyan

37848
dim: 100ml
conf: 1
Gluten free
Azo free

giallo
yellow

37847
dim: 100ml
conf: 1
Gluten free
Azo

rosso
red

37846
dim: 100ml
conf: 1
Gluten free
Azo

cialda spessa
thick wafer

37865
mat: wf
dim: A3
conf: 100
Gluten free

cialda leggera
thin wafer

37871
mat: wf
dim: A4
conf: 100
Gluten free

cialda spessa
thick wafer

37866
mat: wf
dim: A4
conf: 100
Gluten free

fogli in pasta di zucchero
sugar sheets

37891
mat: zu
dim: A4
conf: 25

ATTREZZATURE & COLORANTI

TOOLS AND FOOD COLOURS

COLORANTI SPRAY BASE ALCOOL EFFETTO VELLUTO PER SUPERFICI

ALCOHOL-BASED VELVET EFFECT SPRAY FOOD COLOURS FOR SURFACES

Novità
NEWS

ISTRUZIONI:
Spruzzare uno strato omogeneo di prodotto sulla superficie che si vuole trattare da una distanza di circa 20cm.
DOVE USARLI:
Semifreddi, mousse e prodotti congelati.
HOW TO USE:
Spray a uniform layer of product on the surface you want to treat from a distance of about 20cm.
TO BE USED ON:
Parfait, mousse and frozen products.

rosso
red

38220
dim: 250ml
conf: 1
Azo

cc latte
milk cc

38221
dim: 250ml
conf: 1
Azo free

cc fondente
dark cc

38222
dim: 250ml
conf: 1
Azo free

bianco
white

38223
dim: 250ml
conf: 1
Azo free

rosa
pink

38224
dim: 250ml
conf: 1
Azo free

verde
green

38225
dim: 250ml
conf: 1
Azo free

giallo
yellow

38226
dim: 250ml
conf: 1
Azo free

celeste
skyblue

38227
dim: 250ml
conf: 1
Azo free

rosso
red

38228
dim: 250ml
conf: 1
Azo free

COLORANTI SPRAY PASTELLO BASE ALCOOL PER SUPERFICI

ALCOHOL-BASED PASTEL SPRAY COLOURINGS FOR SURFACES

ISTRUZIONI:
Spruzzare uno strato omogeneo di prodotto sulla superficie che si vuole trattare da una distanza di circa 20cm.
DOVE USARLI:
Cioccolato e masse grasse, prodotti a base di zucchero e prodotti da forno.
HOW TO USE:
Spray a uniform layer of product on the surface you want to treat from a distance of about 20cm.
TO BE USED ON:
Chocolate and fatty mixtures, sugar-based products and baked products.

arancio orange	**celeste** skyblue	**giallo** yellow	**nero** black	**rosa** pink	**rosso** red	**verde** green
38290	**38291**	**38292**	**38294**	**38295**	**38296**	**38297**
dim: 250ml	dim: 250ml	dim: 250ml	dim: 250ml	dim: 250ml	dim: 250ml	dim: 250ml
conf: 1	conf: 1	conf: 1	conf: 1	conf: 1	conf: 1	conf: 1
Gluten free	**Gluten free**	**Gluten free**	**Gluten free**	**Gluten free**	**Gluten free**	**Gluten free**
Azo	**Azo free**	**Azo free**	**Azo free**	**Azo free**	**Azo free**	**Azo free**

COLORANTI SPRAY PERLATI BASE ALCOOL PER SUPERFICI

ALCOHOL-BASED PEARLY SPRAY COLOURINGS FOR SURFACES

ISTRUZIONI:
Spruzzare uno strato omogeneo di prodotto sulla superficie che si vuole trattare da una distanza di circa 20cm.
DOVE USARLI:
Cioccolato e masse grasse, prodotti a base di zucchero e prodotti da forno.
HOW TO USE:
Spray a uniform layer of product on the surface you want to treat from a distance of about 20cm.
TO BE USED ON:
Chocolate and fatty mixtures, sugar-based products and baked products.

argento silver	**oro** gold	**bronzo** bronze	**giallo** yellow	**rosa** pink	**rosso** red	**celeste** skyblue
38020	**38021**	**38022**	**38025**	**38027**	**38029**	**38030**
dim: 100ml	dim: 100ml	dim: 100ml	dim: 100ml	dim: 100ml	dim: 100ml	dim: 100ml
conf: 1	conf: 1	conf: 1	conf: 1	conf: 1	conf: 1	conf: 1
Gluten free	**Gluten free**	**Gluten free**	**Gluten free**	**Gluten free**	**Gluten free**	**Gluten free**
Azo free	**Azo free**	**Azo free**	**Azo free**	**Azo free**	**Azo free**	**Azo free**

MINI COLORANTI SPRAY PERLATI BASE ALCOOL PER SUPERFICI

ALCOHOL-BASED MINI PEARLY SPRAY COLOURINGS FOR SURFACES

ISTRUZIONI:
Spruzzare uno strato omogeneo di prodotto sulla superficie che si vuole trattare da una distanza di circa 20cm.
DOVE USARLI:
Cioccolato e masse grasse, prodotti a base di zucchero e prodotti da forno.
HOW TO USE:
Spray a uniform layer of product on the surface you want to treat from a distance of about 20cm.
TO BE USED ON:
Chocolate and fatty mixtures, sugar-based products and baked products.

oro brillante
gold sparkle

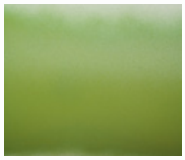
38148
dim: 50ml
conf: 1
Gluten free
Azo free

argento
silver

38149
dim: 50ml
conf: 1
Gluten free
Azo free

oro
gold

38150
dim: 50ml
conf: 1
Gluten free
Azo free



verde
green

38157
dim: 50ml
conf: 1
Gluten free
Azo

rosso
red

38158
dim: 50ml
conf: 1
Gluten free
Azo

celeste
skyblue

38159
dim: 50ml
conf: 1
Gluten free
Azo free

rame
cooper

38152
dim: 50ml
conf: 1
Gluten free
Azo free

giallo
yellow

38154
dim: 50ml
conf: 1
Gluten free
Azo free

rosa
pink

38156
dim: 50ml
conf: 1
Gluten free
Azo free

COLORANTI LIPOSOLUBILI LIQUIDI PASTELLO PER MASSE

LIPOSOLUBLE LIQUID PASTEL FOOD COLOURS FOR MASSES

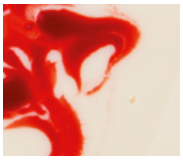
ISTRUZIONI:
Aggiungere direttamente il colorante nella massa da colorare. Agitare bene prima dell'uso.
DOVE USARLI:
Cioccolato, masse grasse e prodotti da forno.
HOW TO USE:
Add the colouring directly to the mass you want to colour. Shake the melted product well before using.
TO BE USED ON:
Chocolate, fatty mixtures and baked products.

giallo
yellow

38160	
dim:	100ml
conf:	1
Gluten free	
Azo free	

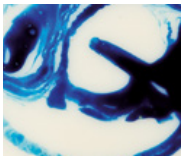
verde
green

38161	
dim:	100ml
conf:	1
Gluten free	
Azo free	



rosso
red

38162	
dim:	100ml
conf:	1
Gluten free	
Azo free	



blu
blue

38163	
dim:	100ml
conf:	1
Gluten free	
Azo free	

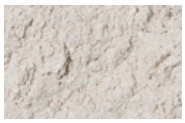
COLORANTI LIPOSOLUBILI PERLATI IN POLVERE PER SUPERFICI

LIPOSOLUBLE PEARLY POWDER FOOD COLOURS FOR SURFACES

ISTRUZIONI:
Applicare sulla superficie da decorare con un pennello o con le dita il colorante tal quale o diluito con alcool.
DOVE USARLI:
Cioccolato e masse grasse, prodotti a base di zucchero e prodotti da forno.
HOW TO USE:
Apply the colouring as is or diluted with alcohol directly on the surface to be decorated with a brush or using your finger.
TO BE USED ON:
Chocolate and fatty mixtures, sugar-based products and baked products.

oro
gold

38070	
dim:	25g
conf:	1
Gluten free	
Azo free	



argento
silver

38071	
dim:	25g
conf:	1
Gluten free	
Azo free	

COLORANTI LIPOSOLUBILI PERLATI IN POLVERE PER SUPERFICI

LIPOSOLUBLE PEARLY POWDER FOOD COLOURS FOR SURFACES

ISTRUZIONI:
Applicare sulla superficie da decorare con un pennello o con le dita il colorante tal quale o diluito con alcool.
DOVE USARLI:
Cioccolato e masse grasse, prodotti a base di zucchero e prodotti da forno.
HOW TO USE:
Apply the colouring as is or diluted with alcohol directly on the surface to be decorated with a brush or using your finger.
TO BE USED ON:
Chocolate and fatty mixtures, sugar-based products and baked products.

arg. brillante
silver sparkle

38193	
dim:	5g
conf:	6
Gluten free	
Azo free	

oro
gold

38194	
dim:	5g
conf:	6
Gluten free	
Azo free	

argento
silver

38195	
dim:	5g
conf:	6
Gluten free	
Azo free	

celeste
skyblue

38196	
dim:	5g
6	1
Gluten free	
Azo free	

rosa
pink

38197	
dim:	5g
6	1
Gluten free	
Azo	

rosso
red

38198	
dim:	5g
conf:	6
Gluten free	
Azo	

COLORANTI LIPOSOLUBILI PASTELLO IN POLVERE PER SUPERFICI E MASSE

LIPOSOLUBLE PASTEL POWDER FOOD COLOURS FOR SURFACES AND MASSES

ISTRUZIONI:
Aggiungere alla massa per colorarla o applicare sulla superficie da decorare con un pennello o con le dita il colorante tal quale o diluito con alcool.
DOVE USARLI:
Cioccolato e masse grasse, prodotti a base di zucchero e prodotti da forno.
HOW TO USE:
Add the colouring to the mass to colour or use as is or diluted with alcohol directly on the surface to be decorated with a brush or using your finger.
TO BE USED ON:
Chocolate and fatty mixtures, sugar-based products and baked products.

bianco
white

celeste
skyblue

blu
blue

blu oceano
ocean blue

verde pino
green pine

verde
green

giallo
yellow

arancio
orange

rosso shock
red shock

viola
violet

rosa
pink

rosa confetto
candy pink

carne
skin

marrone
brown

nero
black

38270	
col:	ass
dim:	5g
conf:	15
Gluten free	
Azo	
Azo free	

rosa confetto
candy pink

38275	
dim:	5g
conf:	6
Gluten free	
Azo free	

giallo
yellow

38276	
dim:	5g
conf:	6
Gluten free	
Azo	

blu
blue

38277	
dim:	5g
conf:	6
Gluten free	
Azo free	

rosso shock
red shock

38278	
dim:	5g
6	1
Gluten free	
Azo	

nero
black

38283	
dim:	5g
6	1
Gluten free	
Azo free	

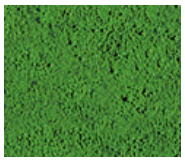
verde
green

38284	
dim:	5g
conf:	6
Gluten free	
Azo	

COLORANTI IDROSOLUBILI PASTELLO IN POLVERE PER SUPERFICI E MASSE

WATER SOLUBLE PASTEL POWDER FOOD COLOURS FOR SURFACES AND MASSES

ISTRUZIONI:
Aggiungere alla massa per colorarla o applicare sulla superficie da decorare con un pennello o con le dita il colorante tal quale o diluito con acqua.
DOVE USARLI:
Prodotti a base di zucchero e prodotti da forno.
HOW TO USE:
Add the colouring to the mass to colour or use as is or diluted with water directly on the surface to be decorated with a brush or using your finger.
TO BE USED ON:
Sugar-based products and baked products.



verde
green

38060	
dim:	25g
conf:	1
Gluten free	
Azo free	

giallo
yellow

38061	
dim:	25g
conf:	1
Gluten free	
Azo free	

rosso
red

38062	
dim:	25g
conf:	1
Gluten free	
Azo free	

blu
blue

38063	
dim:	25g
conf:	1
Gluten free	
Azo free	

nero
black

38064	
dim:	25g
conf:	1
Gluten free	
Azo free	

COLORANTI IN GEL IDROSOLUBILI PASTELLO IN GELATINA PER MASSE

WATER SOLUBLE PASTEL GEL FOOD COLOURS FOR MASSES

18g

ISTRUZIONI: Aggiungere direttamente il colorante nella massa da colorare.
DOVE USARLI: Prodotti a base di zucchero e prodotti da forno.
HOW TO USE: Add the colouring directly to the mass you want to colour.
TO BE USED ON: Sugar-based products and baked products.

assortito
assorted

38300
mat: ge
col: ass
dim: 18g
conf: 60
Gluten free
Azo
Azo free

arancio
orange
38310 Azo

celeste
skyblue
38311 Azo free

giallo
yellow
38312 Azo

rosso
red
38316 Azo

marrone
brown
38313 Azo

nero
black
38314 Azo

rosa
pink
38315 Azo

verde
green
38317 Azo

viola
violet
38318 Azo

bianco
white
38319 Azo free

blu scuro
dark blue
38320 Azo

verde foglia
leaf green
38321 Azo

pesca
peach

38322
mat: ge
dim: 18g
conf: 20
Gluten free
Azo

arancio
orange
38080 Azo

celeste
skyblue
38081 Azo free

giallo
yellow
38082 Azo

marrone
brown
38083 Azo

nero
black
38084 Azo

rosa
pink
38085 Azo

rosso
red
38086 Azo

30g

verde
green
38087 Azo

viola
violet
38088 Azo

blu scuro
dark blue
38200 Azo

rosa baby
baby pink
38201 Azo free

vino
wine

38211
mat: ge
dim: 30g
conf: 1
Gluten free
Azo

AEROGRAFO
AIRBRUSH

aeropenna
airbrush

37002	
dim:	14,5cm
conf:	1

set completo compressore, aeropenna e tubo di raccordo
complete set with compressor, airbrush and connecting tube

37005	
conf:	1

compressore e tubo di raccordo
compressor and connecting tube

37006	
dim:	25x23x13cm
conf:	1

tubo di raccordo
connecting tube

37007	
dim:	2m
conf:	1

COLORANTI IDROSOLUBILI PER AEROGRAFO PERLATI PER SUPERFICI
WATER-SOLUBLE PEARLY AIRBRUSH FOOD COLOURS FOR SURFACES

ISTRUZIONI:
Nebulizzare con aerografo in quantità necessarie secondo l'effetto che si vuole ottenere. Pulire bene l'aerografo a fine lavoro.
DOVE USARLI:
Prodotti a base di zucchero e prodotti da forno.
HOW TO USE:
Apply a just the quantity of product needed to achieve the desired effect. Clean the airbrush once finished.
TO BE USED ON:
Sugar-based products and baked products.

oro
gold

38120	
dim:	190ml
conf:	1
Gluten free	
Azo free	

argento
silver

38121	
dim:	190ml
conf:	1
Gluten free	
Azo free	

COLORANTI IDROSOLUBILI PER AEROGRAFO PASTELLO PER SUPERFICI

WATER-SOLUBLE PASTEL AIRBRUSH FOOD COLOURS FOR SURFACES

ISTRUZIONI:
Nebulizzare con aerografo in quantità necessarie secondo l'effetto che si vuole ottenere. Pulire bene l'aerografo a fine lavoro.
DOVE USARLI:
Prodotti a base di zucchero e prodotti da forno.
HOW TO USE:
Apply a just the quantity of product needed to achieve the desired effect. Clean the airbrush once finished.
TO BE USED ON:
Sugar-based products and baked products.

azoico

nero
black

37700
dim: 190ml
conf: 1
Gluten free
Azo

verde
green

37703
dim: 190ml
conf: 1
Gluten free
Azo

rosso
red

37704
dim: 190ml
conf: 1
Gluten free
Azo

rosa
pink

37705
dim: 190ml
conf: 1
Gluten free
Azo

bruno ciocc.
brown

37706
dim: 190ml
conf: 1
Gluten free
Azo

viola
violet

37708
dim: 190ml
conf: 1
Gluten free
Azo

gia. limone
lemon yellow

37709
dim: 190ml
conf: 1
Gluten free
Azo

gia. uovo
egg yellow

37710
dim: 190ml
conf: 1
Gluten free
Azo

azo free

nero
black

38140
dim: 190ml
conf: 1
Gluten free
Azo free

verde
green

38141
dim: 190ml
conf: 1
Gluten free
Azo free

rosso
red

38142
dim: 190ml
conf: 1
Gluten free
Azo free

rosa
pink

38143
dim: 190ml
conf: 1
Gluten free
Azo free

celeste
skyblue

38145
dim: 190ml
conf: 1
Gluten free
Azo free

gia. limone
lemon yellow

38146
dim: 190ml
conf: 1
Gluten free
Azo free

gia. uovo
egg yellow

38147
dim: 190ml
conf: 1
Gluten free
Azo free

cel. brillante
bright skyblue

37707
dim: 190ml
conf: 1
Gluten free
Azo free

blu
blue

37702
dim: 190ml
conf: 1
Gluten free
Azo free

bianco
white

37701
dim: 190ml
conf: 1
Gluten free
Azo free

COLORANTI LIPOSOLUBILI PERLATI IN POLVERE SPRAY PER SUPERFICI

LIPOSOLUBLE PEARLY POWDER SPRAY FOOD COLOURS FOR SURFACES

DOVE USARLI:
Cioccolato e masse grasse, prodotti a base di zucchero e prodotti da forno.
TO BE USED ON:
Chocolate and fatty mixtures, sugar-based products and baked products.

argento
silver

38177
dim: 10g
conf: 1
Gluten free
Azo free

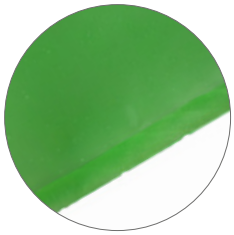
oro
gold

38178
dim: 10g
conf: 1
Gluten free
Azo free

ATTREZZATURA - TOOLS

SAC À POCHE REALIZZATO CON UNO SPECIALE MATERIALE CHE GARANTISCE UNA PRESA ANTISCIVOLO.
PIPING BAG MADE WITH A SPECIAL MATERIAL THAT GUARANTEES A NON-SLIP GRIP.

37484	
mat:	pl
dim:	30cm
conf:	100



37485	
mat:	pl
dim:	55cm
conf:	100

Nuova saldatura, ancora più resistente.
New and improved seal, even more resistant.

SAC A POCHE IN COTONE E RIVESTIMENTO INTERNO IN POLIURETANO
THICK COTTON PIPING BAG WITH POLYURETHANE LINING

37474	
dim:	34cm
conf:	3

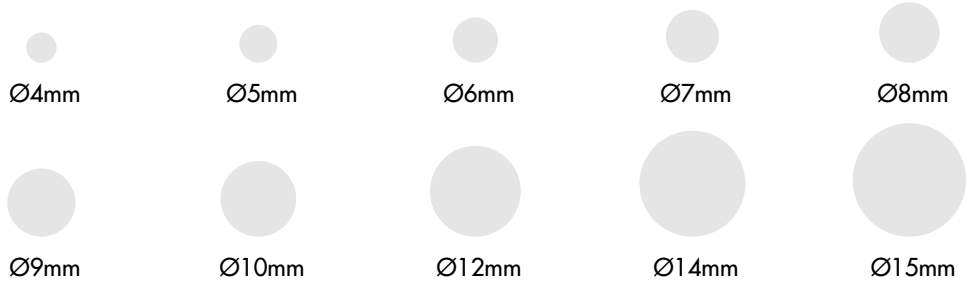
37480	
dim:	40cm
conf:	3

37475	
dim:	50cm
conf:	3

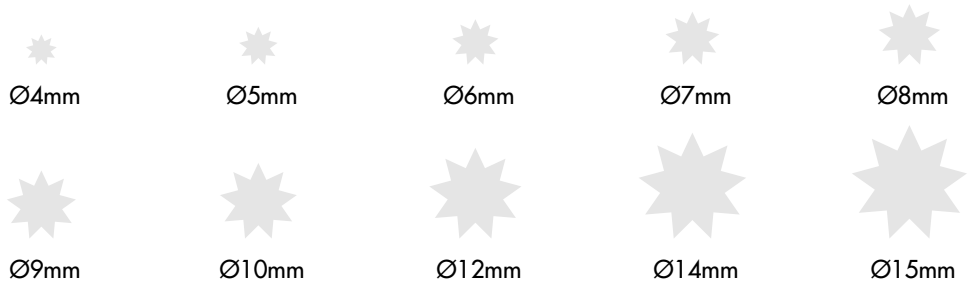
37481	
dim:	60cm
conf:	3

ATTREZZATURA - TOOLS

BOCCHETTE IN ACCIAIO INOX
STAINLESS STEEL NOZZLES



37412	
mat:	in
conf:	10



37413	
mat:	in
conf:	10

Assortimento 39pz:
36 bocchette
e 3 adattatori.
39pcs assortment:
36 nozzles
and 3 adaptors.

37411	
mat:	in
dim:	30x23x6cm
conf:	1

Assortimento 53pz
Assortment 53pcs

50355	
mat:	in
dim:	25x18x4,5cm
conf:	1

ATTREZZATURA - TOOLS

NATRO ACETATO. IDEALE PER CREARE SEMIFREDDI E TORTE DI DIVERSE ALTEZZE
ACETATE RIBBON. IDEAL FOR CREATING PARFAITS AND CAKES WITH VARIOUS EIGHTS

37403	
mat:	pl
dim:	305mx3cm
conf:	1

37416	
mat:	pl
dim:	305mx4cm
conf:	1

37415	
mat:	pl
dim:	305mx5cm
conf:	1

37406	
mat:	pl
dim:	305mx6cm
conf:	1

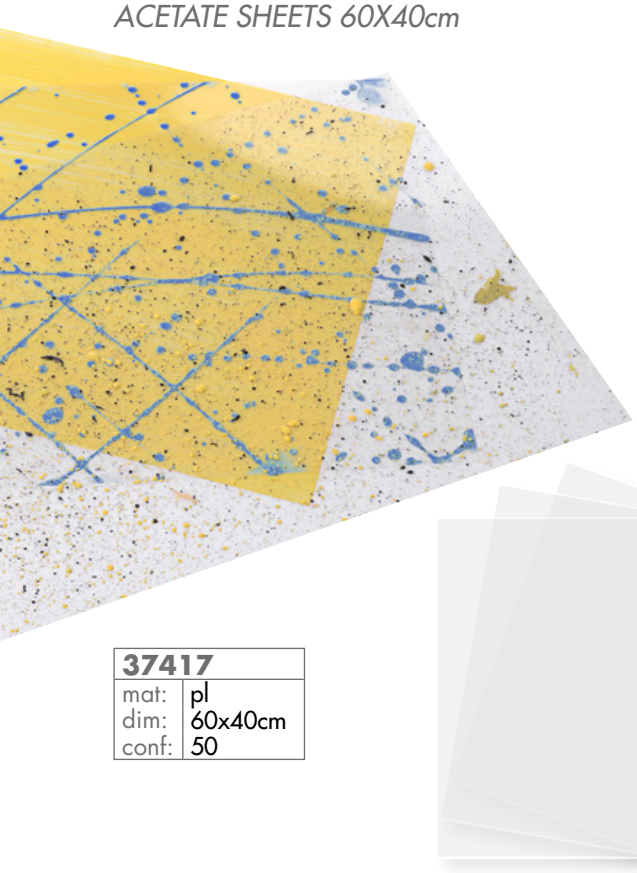
NATRO ACETATO PRETAGLIATO. IDEALE PER CREARE SEMIFREDDI, TORTE GELATO E MONOPORZIONI.
PRE-CUT ACETATE RIBBON. IDEAL FOR CREATING PARFAITS, ICE CREAM CAKES AND MONOPORTIONS.

37418	
mat:	pl
dim:	24x3cm
conf:	1000

37419	
mat:	pl
dim:	24x4cm
conf:	1000

ATTREZZATURA - TOOLS

FOGLI IN ACETATO 60X40cm
ACETATE SHEETS 60X40cm



37417	
mat:	pl
dim:	60x40cm
conf:	50

PENNELLO IN SETOLA NATURALE
NATURAL BRISTLE PASTRY BRUSH

37451	
dim:	2cm
conf:	2

37450	
dim:	4cm
conf:	2

37455	
dim:	6cm
conf:	2

37452	
dim:	3cm
conf:	2

37453	
dim:	5cm
conf:	2

37454	
dim:	7cm
conf:	2

SPATOLE RIGIDE IN ABS
ABS RIGID SPATULAS

Resistenti a temperature fino a 100°C.
Heat resistant up to 100°C.

37431	
mat:	pl
dim:	30cm
conf:	2

37432	
mat:	pl
dim:	35cm
conf:	2

37433	
mat:	pl
dim:	40cm
conf:	2

RIPIANO GIREVOLE PER TORTA
REVOLVING DECORATING STAND

37288	
mat:	pl
dim:	Ø23cm
conf:	1

ATTREZZATURA - TOOLS

37604	
mat:	pl
dim:	6x9cm
conf:	25

40000	
col:	ass
conf:	144

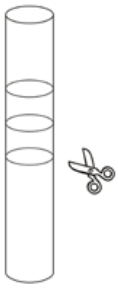
40005	
col:	ass
dim:	6,5cm
conf:	100

40006	
col:	ass
dim:	6,5cm
conf:	1000

40010	
col:	ass
dim:	Ø8x10cm
conf:	144

ATTREZZATURA - TOOLS

COLONNE DISTANZIALI
CAKE DOWELS/PILLARS



37099	
mat:	pl
dim:	Ø1,9x20cm
conf:	50

SOTTOTORTA IN CARTONE PER TORTE
CARDBOARD BASE FOR CAKES

37090	
mat:	ct
dim:	25x25x1,2cm
conf:	5

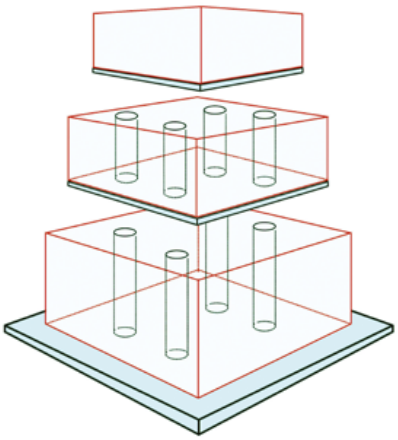
37091	
mat:	ct
dim:	30x30x1,2cm
conf:	5

37092	
mat:	ct
dim:	35x35x1,2cm
conf:	5

37093	
mat:	ct
dim:	40x40x1,2cm
conf:	5

37094	
mat:	ct
dim:	45x45x1,2cm
conf:	5

37095	
mat:	ct
dim:	50x50x1,2cm
conf:	5



ATTREZZATURA - TOOLS

SOTTOTORTA IN CARTONE PER TORTE
CARDBOARD BASE FOR CAKES

37080	
mat:	ct
dim:	Ø20x1,2cm
conf:	5

37081	
mat:	ct
dim:	Ø25x1,2cm
conf:	5

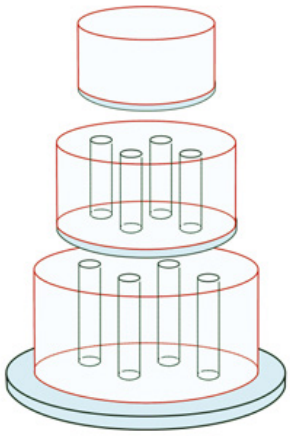
37082	
mat:	ct
dim:	Ø30x1,2cm
conf:	5

37083	
mat:	ct
dim:	Ø35x1,2cm
conf:	5

37084	
mat:	ct
dim:	Ø40x1,2cm
conf:	5

37085	
mat:	ct
dim:	Ø45x1,2cm
conf:	5

37086	
mat:	ct
dim:	Ø50x1,2cm
conf:	5



ALZATE - CAKE STANDS

Alzata in plastica 3 piani.
Ø piatti 28cm,
altezza 35cm.
3 Levels plastic cake stand.
Plates Ø 28cm, height 35cm.

35048	
dim:	35cm
conf:	1

35077	
dim:	21cm
conf:	1

Alzata in plastica 2 piani.
Ø piatti 24-34cm, altezza 21cm.
2 Levels plastic cake stand. Plates Ø 24-34cm, height 21cm.

35078	
dim:	36cm
conf:	1

Alzata in plastica 3 piani.
Ø piatti 19-24-34cm, altezza 36cm.
3 Levels plastic cake stand. Plates Ø 19-24-34cm, height 36cm.

ALZATE - CAKE STANDS

Alzata in silver plated e piatti in vetro 3 piani. Ø piatti 30cm, altezza 57cm.
3 Levels silver plated cake stand with glass plates. Plates Ø 30cm, height 57cm.

35020	
dim:	57cm
conf:	1

35079	
dim:	50cm
conf:	1

Alzata in plastica 4 piani. Ø piatti 19-24-31-34cm, altezza 50cm.
4 Levels plastic cake stand. Plates Ø 19-24-31-34cm, height 50cm.

35080	
dim:	70cm
conf:	1

Alzata in plastica 5 piani. Ø piatti 19-24-31-39-44cm, altezza 70cm.
5 Levels plastic cake stand. Plates Ø 19-24-31-39-44cm, height 70cm.

ATTREZZATURA - TOOLS

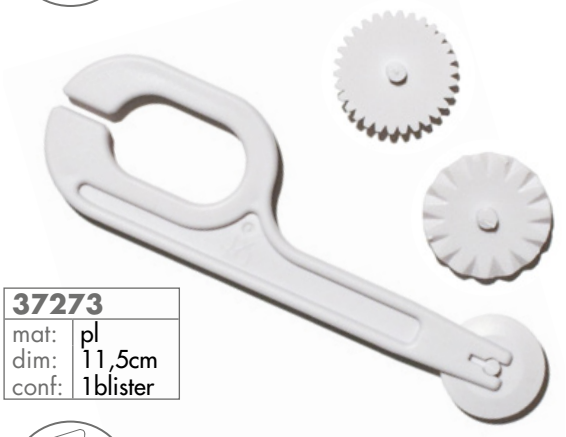
37245	
mat:	pl/mt
dim:	18cm
conf:	1blister

Spatole
Spatulas

37246	
mat:	pl/mt
dim:	20cm
conf:	1blister

37247	
mat:	pl/mt
dim:	25,5cm
conf:	1blister

37287	
mat:	ct
dim:	15cm
conf:	24



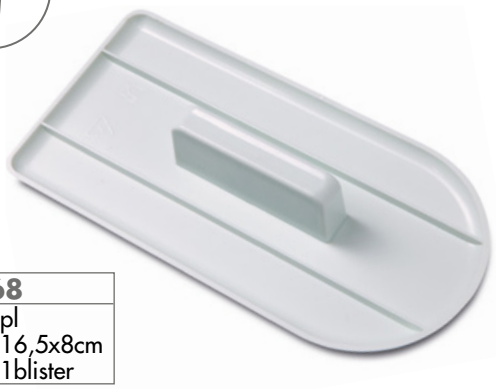
37273	
mat:	pl
dim:	11,5cm
conf:	1blister

Rotella taglia e decora
Roller for cutting and decorating

37243	
mat:	pl
dim:	16,5cm
conf:	1blister

Strumento tagliapasta
Paste cutting tool

37241	
mat:	pl
dim:	18x7,5cm
conf:	1blister



37268	
mat:	pl
dim:	16,5x8cm
conf:	1blister

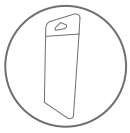
ATTREZZATURA - TOOLS

37270	
mat:	pl
dim:	Ø3,5x10cm
conf:	1blister

Rullo tagliapasta decorativo. Permette di realizzare strisce o nastri in pasta di zucchero di misure e forme differenziate
Decorative rolling cutter. Helps make strips or ribbons of sugar paste of different sizes and shapes

Pennelli in silicone per modeling
Silicone brush for modeling

37249	
mat:	sl
dim:	19,5cm
conf:	1blister

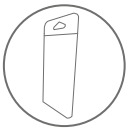


5pz

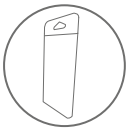
Mattarelli
Rolling pins

37265	
mat:	pl
dim:	Ø4x50cm
conf:	1

37150	
mat:	pl
dim:	33cm
conf:	1blister

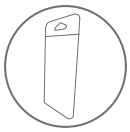


37151	
mat:	pl
dim:	33cm
conf:	1blister



STAMPINI - MOULDS

37193
mat: pl
conf: 1blister

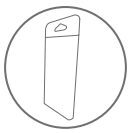


2pz

2,5x8cm

3x8cm

37195
mat: pl
conf: 1blister



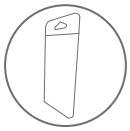
3pz

Ø4cm

Ø3cm

Ø2,5cm

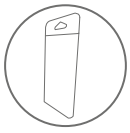
37263
mat: pl
conf: 1blister



4pz

Ø3,2cm Ø2,4cm Ø2,2cm Ø2cm

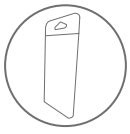
37290
mat: pl
conf: 1blister



4pz

Ø7-6cm Ø5,3-4,5cm Ø4-3,5cm Ø3-2,5cm

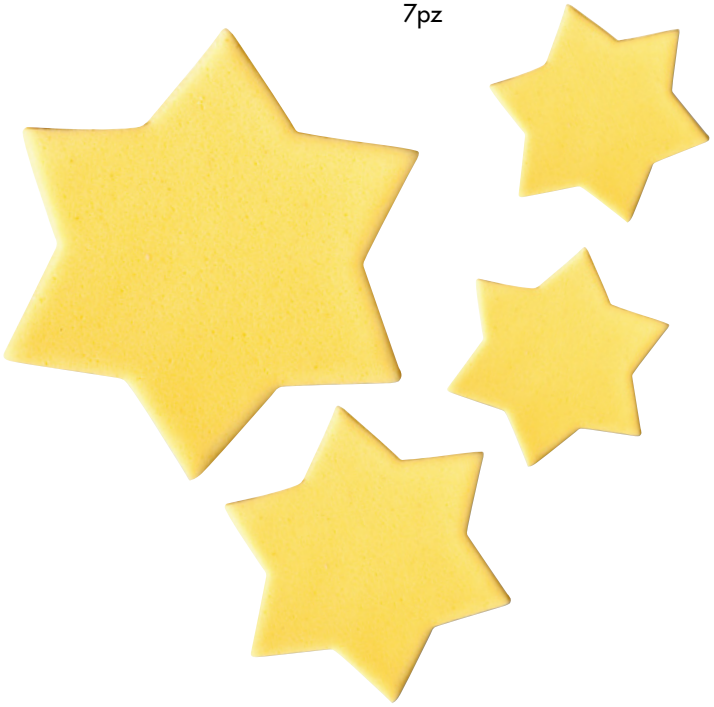
37282
mat: pl
dim: 15x2,4cm
conf: 1blister



STAMPINI - MOULDS

37274	
mat:	pl
dim:	Ø3-12cm
conf:	1kit

7pz



37275	
mat:	pl
dim:	Ø2-11cm
conf:	1kit

7pz

37174	
mat:	pl
dim:	5x5cm
conf:	4blister

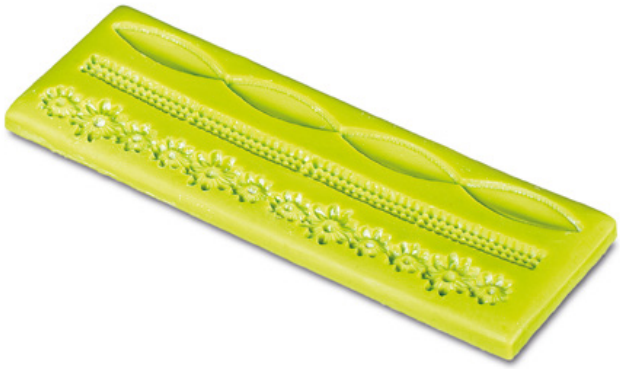
37175	
mat:	pl
dim:	5,5x4,3cm
conf:	4blister

37176	
mat:	pl
dim:	5,5x4,5cm
conf:	4blister

STAMPINI - MOULDS

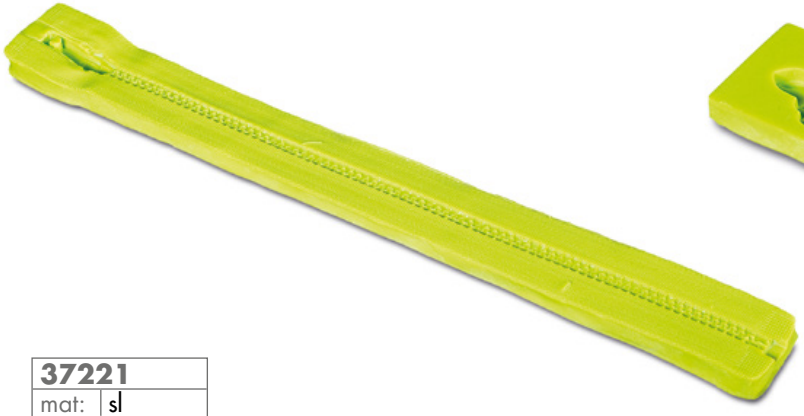
37160	
mat:	sl
dim:	10x7x1cm
conf:	1blister

37167	
mat:	sl
dim:	Ø8cm
conf:	1blister

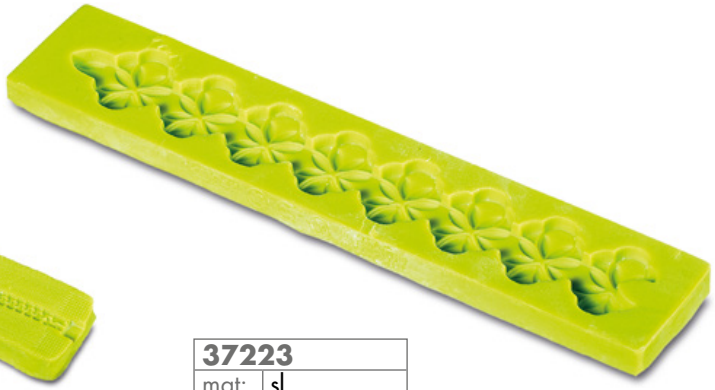


37222	
mat:	sl
dim:	15,5x5,5cm
conf:	1blister

37227	
mat:	sl
dim:	2,5x2,5cm
conf:	1blister



37221	
mat:	sl
dim:	30x3cm
conf:	1blister



37223	
mat:	sl
dim:	19,5x3,5cm
conf:	1blister

RICORRENZE
FESTIVITIES

SPOSI - WEDDING ORNAMENTS

Novità
NEWS

10026	
mat:	re
col:	ass
dim:	18cm
conf:	4

10587	
mat:	re
col:	ass
dim:	14cm
conf:	4

SPOSI - WEDDING ORNAMENTS

10602	
mat:	re
dim:	15cm
conf:	2

10603	
mat:	re
dim:	15cm
conf:	2

10607	
mat:	re
dim:	17cm
conf:	2

10608	
mat:	re
dim:	17cm
conf:	2

SPOSI - WEDDING ORNAMENTS

Novità
NEWS

10036	
mat:	re
dim:	17cm
conf:	4

Novità
NEWS

10039	
mat:	re
dim:	17cm
conf:	4

SPOSI - WEDDING ORNAMENTS

10626	
mat:	re
dim:	12,5cm
conf:	6

10624	
mat:	re
dim:	15cm
conf:	6

10524	
mat:	re
dim:	15cm
conf:	2

SPOSI - WEDDING ORNAMENTS

10560	
mat:	re
col:	ass
dim:	17cm
conf:	2

10625	
mat:	re
dim:	15cm
conf:	6

10551	
mat:	re
dim:	10cm
conf:	2

SPOSI - WEDDING ORNAMENTS

10606	
mat:	re
col:	ass
dim:	14cm
conf:	4

10440	
mat:	re
col:	ass
dim:	18cm
conf:	4

SPOSI - WEDDING ORNAMENTS

10622	
mat:	re
dim:	13cm
conf:	4

SPOSI - WEDDING ORNAMENTS

10554	
mat:	re
dim:	12cm
conf:	2

10588	
mat:	re
col:	ass
dim:	17,5cm
conf:	2

SPOSI - WEDDING ORNAMENTS

Novità
NEWS

10041	
mat:	re
dim:	17cm
conf:	2

10601	
mat:	re
col:	ass
dim:	12,5cm
conf:	4

SPOSI - WEDDING ORNAMENTS

10619	
mat:	re
col:	ass
dim:	16cm
conf:	4

SPOSI - WEDDING ORNAMENTS

10612	
mat:	re
col:	ass
dim:	17,5cm
conf:	4

SPOSI - WEDDING ORNAMENTS

10222	
mat:	pl
dim:	12cm
conf:	10

10620	
mat:	pl
dim:	12,5cm
conf:	6

10613	
mat:	re
col:	ass
dim:	18cm
conf:	4

SPOSI - WEDDING ORNAMENTS

10563	
mat:	re
col:	ass
dim:	13cm
conf:	4

10590	
mat:	re
col:	ass
dim:	14cm
conf:	4

SPOSI - WEDDING ORNAMENTS

10611	
mat:	re
col:	ass
dim:	10-16cm
conf:	6

L'assortimento può subire variazioni
The assortment may vary

SPOSI - WEDDING ORNAMENTS

10621	
mat:	re
col:	ass
dim:	10-18,5cm
conf:	6

L'assortimento può subire variazioni
The assortment may vary

SPOSI - WEDDING ORNAMENTS

11019	
mat:	re
col:	ass
dim:	7,5x10,5cm
conf:	4

11020	
mat:	re
col:	ass
dim:	7,5x10,5cm
conf:	4

SPOSI - WEDDING ORNAMENTS

11018	
mat:	re
col:	ass
dim:	16cm
conf:	4

11037	
mat:	pl
dim:	8cm
conf:	10

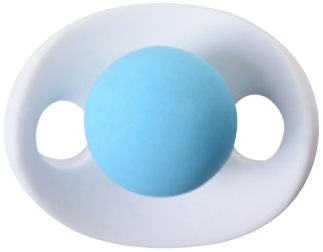
11038	
mat:	pl
dim:	8cm
conf:	10

11021	
mat:	pl
dim:	17cm
conf:	4

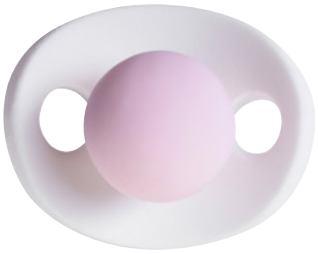
11022	
mat:	pl
dim:	17cm
conf:	4

BATTESIMO - BIRTH-BABTISM

4,3x3,6x2,4cm



5,5x4,7x0,5cm



Novità
NEWS

12083	
mat:	zu
col:	c-r
conf:	24

Gluten free

3x6,5cm

5x5,5cm

6x4cm

2x5,5cm

12216	
mat:	zu
col:	c-r
conf:	9kit

BATTESIMO - BIRTH-BABTISM

2x2,8cm

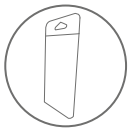
4,5x1,8cm

2,4x2,6cm

2,5x2cm

1,4x2,7cm

18200	
mat:	zu
col:	ass
conf:	12blister



Ø2,4cm

12001	
mat:	wf
col:	ass
dim:	Ø22cm
conf:	12

BATTESIMO - BIRTH-BABTISM

12606	
mat:	re
col:	c-r
dim:	8cm
conf:	4

12607	
mat:	re
col:	c-r
dim:	10cm
conf:	4

BATTESIMO - BIRTH-BABTISM

12610	
mat:	re
col:	c-r
dim:	5,5cm
conf:	6

12604	
mat:	re
col:	c-r
dim:	9cm
conf:	4

12608	
mat:	re
col:	c-r
dim:	10cm
conf:	4

BATTESIMO - BIRTH-BABTISM

12609	
mat:	re
col:	c-r
dim:	9cm
conf:	4

12069	
mat:	re
col:	c-r
dim:	20cm
conf:	4

BATTESIMO - BIRTH-BABTISM

12567	
mat:	re
col:	c-r
dim:	7cm
conf:	12

12452	
mat:	re
col:	c-r
dim:	7,5cm
conf:	8

12070	
mat:	re
col:	c-r
dim:	12cm
conf:	4

BATTESIMO - BIRTH-BABTISM

12600	
mat:	re
col:	ass
dim:	8cm
conf:	4

12078	
mat:	re
col:	c-r
dim:	10cm
conf:	8

12504	
mat:	re
col:	c-r
dim:	9cm
conf:	4

BATTESIMO - BIRTH-BABTISM

12455	
mat:	re
col:	c-r
dim:	12,5cm
conf:	4

12077	
mat:	re
col:	c-r
dim:	7cm
conf:	8

12602	
mat:	re
col:	c-r
dim:	9cm
conf:	8

BATTESIMO - BIRTH-BABTISM

12079	
mat:	re
col:	ass
dim:	9-11,5cm
conf:	6

L'assortimento può subire variazioni
The assortment may vary

COMUNIONE E CRESIMA
COMMUNION AND CONFIRMATIONS

Novità
NEWS

14012	
mat:	re
col:	c-r
dim:	15,5cm
conf:	4

Novità
NEWS

14055	
mat:	re
col:	c-r
dim:	17cm
conf:	4

14202	
mat:	zu
col:	ass
dim:	10cm
conf:	12

COMUNIONE E CRESIMA
COMMUNION AND CONFIRMATIONS

14602	
mat:	re
col:	c-r
dim:	13cm
conf:	4

14603	
mat:	re
dim:	9cm
conf:	4

14561	
mat:	re
col:	c-r
dim:	15cm
conf:	4

COMUNIONE E CRESIMA
COMMUNION AND CONFIRMATIONS

14085	
mat:	pl
col:	c-r
dim:	12cm
conf:	20

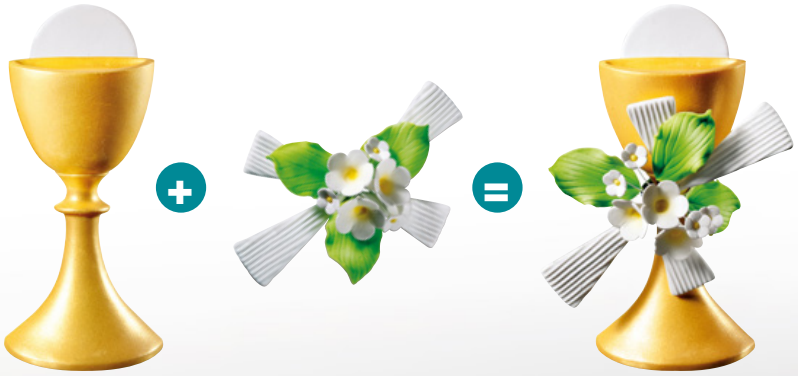
14106	
mat:	pl
dim:	12cm
conf:	10

14200	
dim:	13x8cm
conf:	8

COMUNIONE E CRESIMA
COMMUNION AND CONFIRMATIONS

6x13cm

14201	
col:	ass
conf:	4



8x10cm

COMUNIONE E CRESIMA
COMMUNION AND CONFIRMATIONS

14071	
mat:	re
col:	c-r
dim:	17cm
conf:	4

14025	
mat:	re
col:	c-r
dim:	12,5cm
conf:	4

COMUNIONE E CRESIMA
COMMUNION AND CONFIRMATIONS

14608	
mat:	re
col:	c-r
dim:	14cm
conf:	6

14101	
mat:	pl
dim:	9cm
conf:	10

14053	
mat:	pl
col:	c-r
dim:	12cm
conf:	12

COMUNIONE E CRESIMA
COMMUNION AND CONFIRMATIONS

14527	
mat:	re
col:	ass
dim:	10cm
conf:	6

L'assortimento può subire variazioni
The assortment may vary

14610	
mat:	wf
col:	ass
dim:	Ø22cm
conf:	12

COMUNIONE E CRESIMA
COMMUNION AND CONFIRMATIONS

14609	
mat:	wf
col:	ass
dim:	Ø22cm
conf:	12

FESTIVITÀ
HOLIDAYS

S. VALENTINO - VALENTINE'S DAY

Novità
NEWS

70448	
mat:	cc
col:	ass
dim:	6,5x8cm
conf:	18
Gluten free	

LOVE

S. VALENTINO - VALENTINE'S DAY

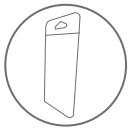
70283	
mat:	cc
dim:	4,5x3,5cm
conf:	48

70127	
mat:	cc
col:	ass
dim:	3,5x1,5cm
conf:	224

70269	
mat:	cc
col:	ass
dim:	4x3cm
conf:	48

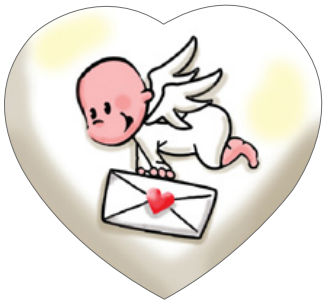
70148	
mat:	cc
col:	ass
dim:	3cm
conf:	160

S. VALENTINO - VALENTINE'S DAY



20011	
mat:	zu
col:	ass
dim:	Ø6,4cm
conf:	12fogli
Gluten Free	

12pz 21x30cm



37827RSS	
mat:	zu
dim:	250g
conf:	12
Gluten free	

Per copertura e per la creazione di piccole decorazioni.
For covering surfaces and for small decorations.

37275	
mat:	pl
dim:	Ø2-11cm
conf:	1kit

7pz

S. VALENTINO - VALENTINE'S DAY

10x5cm

5x2cm

28601	
mat:	zu
conf:	12
Gluten Free	

rosso
red

34273	
mat:	zu
dim:	1kg
conf:	1
Gluten free	

20027	
mat:	zu
col:	ass
dim:	4x4cm
conf:	24

20003	
mat:	re
col:	ass
dim:	11,5cm
conf:	4

S. VALENTINO - VALENTINE'S DAY

28228	
dim:	10cm
conf:	9

20026	
mat:	ps
dim:	4,5cm
conf:	40

28247	
dim:	18cm
conf:	4

FESTA DELLA MAMMA - MOTHER'S DAY

30315	
mat:	wf
col:	ass
dim:	Ø22cm
conf:	12

70395	
mat:	cc ⬢
col:	ass
dim:	5,4x4,5cm
conf:	60

6x5,5cm

8,5x4,5cm

8x8cm

21026	
col:	ass
conf:	40

FESTA DEI NONNI - GRANDPARENTS' DAY

20049	
mat:	st
dim:	12cm
conf:	48

20050	
mat:	st
dim:	25cm
conf:	12

Ø5cm

10cm

24372	
mat:	pl
conf:	72

24373	
mat:	pl
dim:	7cm
conf:	72

24374	
mat:	pl
dim:	7cm
conf:	72

15319	
mat:	re
col:	ass
dim:	7,5cm
conf:	6

PASQUA - EASTER

3D

Novità
NEWS

70022	
mat:	cc
dim:	5x6x2,5cm
conf:	40

Imbustati singolarmente
Singularly wrapped

3,6x6x2,4cm

3,5x6x2,6cm

3D

Novità
NEWS

70023	
mat:	cc
col:	ass
conf:	40

Imbustati singolarmente
Singularly wrapped

PASQUA - EASTER

9x12cm

3,4x4,4cm

10,5x5,5cm

Novità
NEWS

70446

mat:	cc
conf:	32

Gluten free

70009

mat:	cc
col:	ass
conf:	198

3,2x5,3cm

3,5x5,6cm

3,4x5,5cm

PASQUA - EASTER

3D

70233	
mat:	cc
dim:	2,6x3,8cm
conf:	64
Gluten free	

3D

2OE10938	
mat:	cc
dim:	2,6x3,7cm
conf:	32

3D

2OE11.1	
mat:	cc
dim:	2,6x3,7cm
conf:	32

3D

70397	
mat:	cc
dim:	2,6x3,7cm
conf:	32

70396	
mat:	cc
dim:	8x5cm
conf:	24
Gluten free	

PASQUA - EASTER

Novità
NEWS

70445	
mat:	cc
col:	ass
dim:	5,8cm
conf:	40

Gluten free

PASQUA - EASTER

4,7x5,5x2,3cm

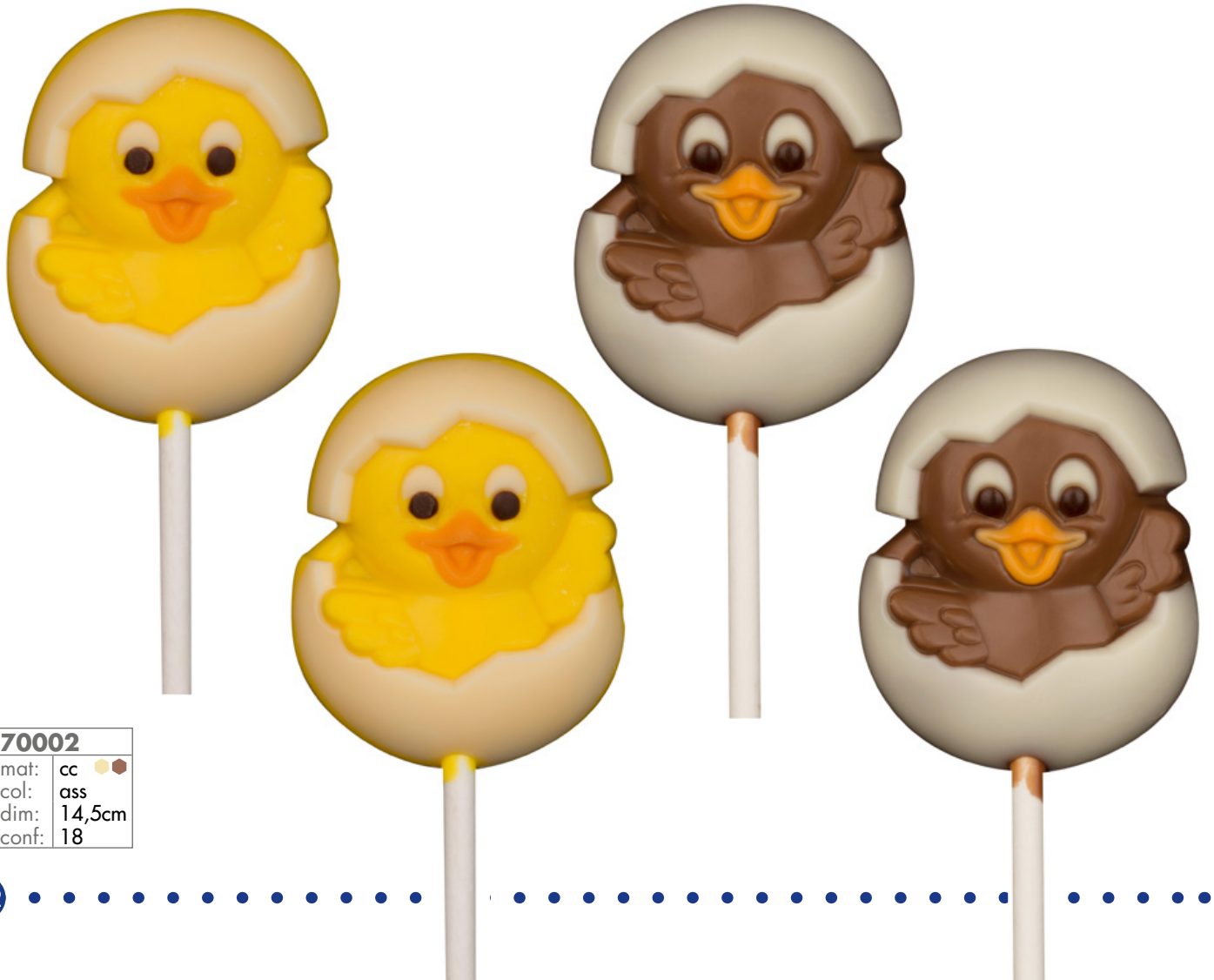
5x5,5x2,5cm

4,3x5,3x2,2cm

4,2x6x2cm

Novità
NEWS

23008	
mat:	mm
col:	ass
conf:	40



70002	
mat:	cc
col:	ass
dim:	14,5cm
conf:	18

PASQUA - EASTER

Novità
NEWS

23004	
mat:	zu
col:	ass
conf:	40

3,9x6,1x3cm

3,5x5,5x2,4cm

3,2x5,9x2,4cm

3,4x6x2,7cm

23040	
mat:	zu
col:	ass
dim:	3,4x4,3x1,5cm
conf:	24

24069	
mat:	zu
col:	ass
dim:	4,5cm
conf:	48

PASQUA - EASTER

23038	
mat:	zu
col:	ass
dim:	3,6x4,5x2,2cm
conf:	30

23039	
mat:	zu
col:	ass
dim:	3,5x5x2,7cm
conf:	24

PASQUA - EASTER

3,8x4,8x2,6cm

Novità
NEWS

23003	
mat:	zu
col:	ass
conf:	40

3,5x5,5x2,5cm

3,4x5,4x3,3cm

23005	
mat:	zu
col:	ass
dim:	2,5cm
conf:	96

23009	
mat:	zu
col:	ass
dim:	3x3cm
conf:	48

23032	
mat:	zu
dim:	2,5cm
conf:	96

28258	
mat:	ge/zu
col:	ass
dim:	4x5cm
conf:	30

3,5x2,5cm

18093	
mat:	zu
col:	ass
conf:	48

4,5x2,5cm

Ø3cm

3x4cm

PASQUA - EASTER

9,5x8cm

2,6x1,9cm

6,5x4,5cm

9x5cm

8x4,5cm

23095	
mat:	ps
col:	ass
conf:	75

23136	
mat:	ps
col:	ass
dim:	9,5x4cm
conf:	50

PASQUA - EASTER

7x7cm

6,5x6,5cm

23097	
mat:	ps
col:	ass
conf:	46

3x2cm

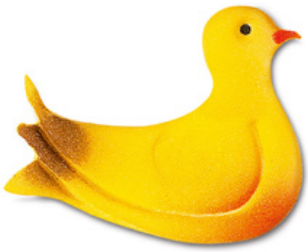
5x4cm

23116	
mat:	ps
col:	ass
dim:	4cm
conf:	57

23126	
mat:	ps
dim:	5cm
conf:	100

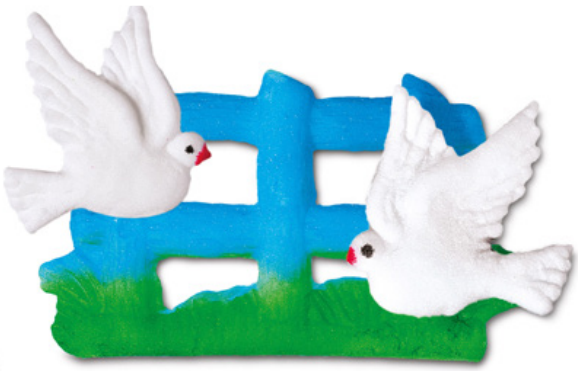
23131	
mat:	ps
dim:	4cm
conf:	100

PASQUA - EASTER



4,5x3,5cm

4,7x4cm



8,7x4cm

4,5x5,4cm

2,8x4,3cm

23109	
mat:	ps
col:	ass
conf:	70

3x3,5cm

3x2,8cm

5x3,5cm

3x3cm

3x2cm

23096	
mat:	ps
col:	ass
conf:	70

4,5x4cm

5x6cm

23146	
mat:	ps
dim:	4cm
conf:	144

PASQUA - EASTER

Uova in cioccolato fondente finemente confettate.
Finely sugar coated dark chocolate eggs.

22930	
mat:	zu/cc
col:	ass
dim:	6cm
conf:	60
Gluten free	

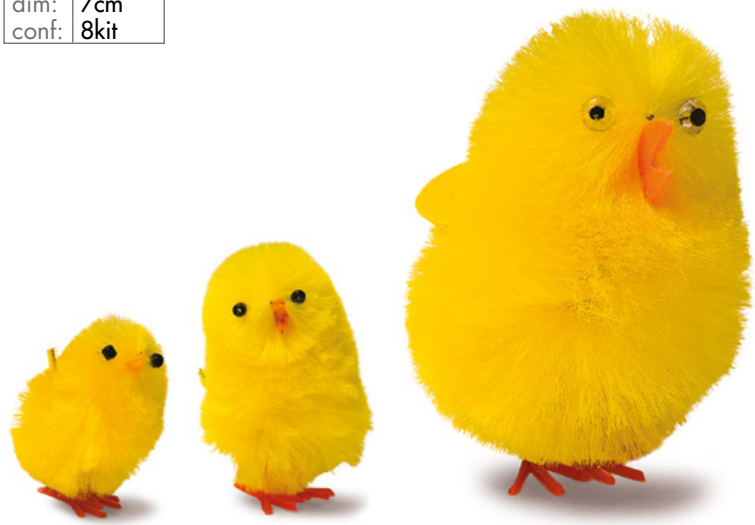
22931	
mat:	zu/cc
col:	ass
dim:	3cm
conf:	2,5kg
Gluten free	

Ovetti di cioccolato al latte ripieno di crema alla nocciola finemente confettata.
Finely sugar coated milk chocolate eggs filled with hazelnut cream.

PASQUA - EASTER

4pz

23178	
mat:	ci
col:	ass
dim:	7cm
conf:	8kit



23176	
mat:	ci
dim:	3cm
conf:	60

23181	
mat:	ci
dim:	4cm
conf:	36

23166	
mat:	ci
dim:	8,5cm
conf:	15

32031	
mat:	st
dim:	16cm
conf:	12

32060	
mat:	st
dim:	17cm
conf:	48

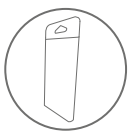
PASQUA - EASTER

1POU05	
mat:	pl
col:	ass
dim:	3,2cm
conf:	48

1LA05	
mat:	pl
col:	ass
dim:	4cm
conf:	72

5,5x4cm

23175	
mat:	st
col:	ass
conf:	6blister



9pz

9x6cm

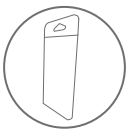
18 ANNI - 18th BIRTHDAY

15107	
mat:	pl
dim:	8cm
conf:	6

15109	
mat:	pl
dim:	Ø10cm
conf:	6

28290	
dim:	18cm
conf:	3

19085	
mat:	ce/pl
dim:	15cm
conf:	10blister



2pz

LAUREA - GRADUATION

15153	
mat:	re
col:	ass
dim:	9cm
conf:	4

15152	
mat:	re
col:	ass
dim:	13cm
conf:	4

LAUREA - GRADUATION

15600	
mat:	re
col:	ass
dim:	6,5cm
conf:	4

15601	
mat:	re
col:	ass
dim:	8cm
conf:	4

AUGURI GENERICI - SPECIAL OCCASIONS

Novità
NEWS

70444

mat:	cc
col:	ass
dim:	2,9cm
conf:	120

Gluten free

Novità
NEWS

70443

mat:	cc
col:	ass
dim:	5,8cm
conf:	40

Gluten free

AUGURI GENERICI - SPECIAL OCCASIONS

30040	
mat:	ps
col:	ass
dim:	12x6cm
conf:	24

30041	
mat:	ps
col:	ass
dim:	12x6cm
conf:	24

Parabens

30042	
mat:	ps
col:	ass
dim:	12x6cm
conf:	24

Feliz Aniversario

30043	
mat:	ps
col:	ass
dim:	12x6cm
conf:	24

Joyeuses Anniversaire

30044	
mat:	ps
col:	ass
dim:	12x6cm
conf:	24

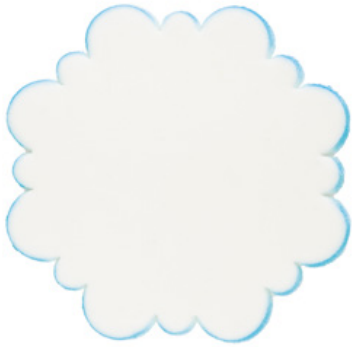
Happy Birthday

30045	
mat:	ps
col:	ass
dim:	12x6cm
conf:	24

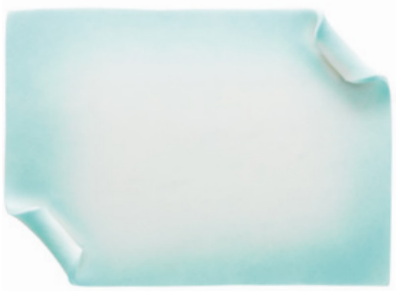
30125	
mat:	ps
col:	ass
dim:	9x4cm
conf:	40

30126	
mat:	ps
col:	ass
dim:	9x4cm
conf:	40

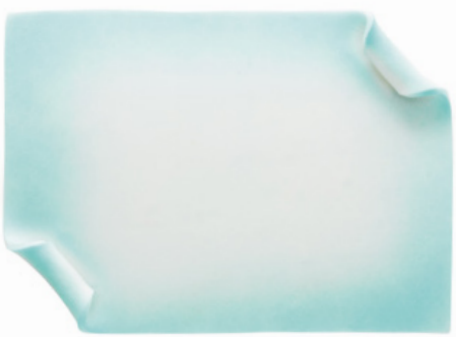
AUGURI GENERICI - SPECIAL OCCASIONS



30177	
mat:	ps
col:	ass-b
dim:	Ø9,5cm
conf:	32



30174	
mat:	ps
col:	ass-b
dim:	9,5x7cm
conf:	18



30173	
mat:	ps
col:	ass-b
dim:	14x10cm
conf:	8

AUGURI GENERICI - SPECIAL OCCASIONS

30080	
mat:	ps
col:	ass-c-r
dim:	11x4cm
conf:	32

30081	
mat:	ps
col:	ass-c-r
dim:	11x4cm
conf:	32

Parabens

30082	
mat:	ps
col:	ass-c-r
dim:	11x4cm
conf:	32

Feliz Aniversario

30083	
mat:	ps
col:	ass-c-r
dim:	11x4cm
conf:	32

Joyeuses Anniversaire

30084	
mat:	ps
col:	ass-c-r
dim:	11x4cm
conf:	32

Happy Birthday

30085	
mat:	ps
col:	ass-c-r
dim:	11x4cm
conf:	32

30100	
mat:	ps
col:	ass-c-r
dim:	9x4cm
conf:	60

30101	
mat:	ps
col:	ass-c-r
dim:	9x4cm
conf:	60

Parabens

30102	
mat:	ps
col:	ass-c-r
dim:	9x4cm
conf:	60

Feliz Aniversario

30104	
mat:	ps
col:	ass-c-r
dim:	9x4cm
conf:	60

Joyeuses Anniversaire

30105	
mat:	ps
col:	ass-c-r
dim:	9x4cm
conf:	60

Happy Birthday

30106	
mat:	ps
col:	ass-c-r
dim:	9x4cm
conf:	60

AUGURI GENERICI - SPECIAL OCCASIONS

30107	
mat:	ps
col:	ass
dim:	8,5x4cm
conf:	24

30108	
mat:	ps
col:	ass
dim:	8,5x4cm
conf:	24

AUGURI GENERICI - SPECIAL OCCASIONS

15041	
mat:	pl
conf:	12

15066	
mat:	pl
dim:	10cm
conf:	36

15077	
mat:	pl
conf:	12

6,5x15x4,5cm

CANDELE, NUMERI & NASTRI
CANDLES, NUMBERS AND RIBBONS

CANDELE - CANDLES

Novità NEWS

19095N0	
mat:	ce/pl
dim:	12cm
conf:	6

Novità NEWS

19095N1	
mat:	ce/pl
dim:	12cm
conf:	6

Novità NEWS

19095N2	
mat:	ce/pl
dim:	12cm
conf:	6

Novità NEWS

19095N3	
mat:	ce/pl
dim:	12cm
conf:	6

Novità NEWS

19095N4	
mat:	ce/pl
dim:	12cm
conf:	6

Novità NEWS

19095N5	
mat:	ce/pl
dim:	12cm
conf:	6

Novità NEWS

19095N6	
mat:	ce/pl
dim:	12cm
conf:	6

Novità NEWS

19095N7	
mat:	ce/pl
dim:	12cm
conf:	6

Novità NEWS

19095N8	
mat:	ce/pl
dim:	12cm
conf:	6

Novità NEWS

19095N9	
mat:	ce/pl
dim:	12cm
conf:	6

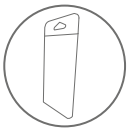
Novità NEWS

19096	
mat:	ce/pl
dim:	12cm
conf:	6

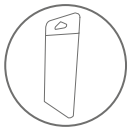
23

CANDELE - CANDLES

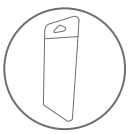
72133	
mat:	ce/pl
dim:	9,5cm
conf:	6blister



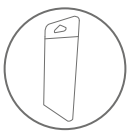
72099	
mat:	ce/pl
col:	ass
dim:	9-10cm
conf:	6blister



58266	
mat:	ce/pl
dim:	15cm
conf:	6blister



58267	
mat:	ce/pl
dim:	15cm
conf:	6blister



CANDELE - CANDLES

19087	
mat:	ce/pl
col:	ass
dim:	6x8cm
conf:	12blister

5pz

CANDELE - CANDLES

19014	
mat:	ce/pl
col:	c-r-rs
dim:	11cm
conf:	100

19015	
mat:	ce/pl
col:	c-r-rs
dim:	11cm
conf:	30

19016	
mat:	ce/pl
dim:	11cm
conf:	12

19017	
mat:	ce/pl
col:	c-r-rs
dim:	11cm
conf:	12

19018	
mat:	ce/pl
dim:	11cm
conf:	12

19019	
mat:	ce/pl
dim:	11cm
conf:	12

CANDELE - CANDLES

19098	
mat:	pl
dim:	8,5cm
conf:	10blister

CANDELE - CANDLES

19008	
mat:	pl
dim:	4,6cm
conf:	100

19010	
mat:	pl
dim:	5,5cm
conf:	100

19009	
mat:	pl
dim:	4cm
conf:	100

45"

19064	
mat:	ce/pl
dim:	12cm
conf:	45

19085	
mat:	ce/pl
dim:	15cm
conf:	10blister

2pz

CANDELE - CANDLES

19052	
mat:	ce/pl
col:	b-bl-c-g r-rs-v
dim:	20cm
conf:	12

19003	
mat:	ce/pl
col:	b-c-g-r rs-v
dim:	Ø1cm
conf:	100

19002	
mat:	ce/pl
col:	b-c-g-r rs-v
dim:	7cm
conf:	100

19001	
mat:	ce/pl
col:	b-c-g-r rs-v
dim:	8cm
conf:	100

CANDELE - CANDLES

19027	
mat:	ce/pl
col:	ass
dim:	7,5cm
conf:	24

19020	
mat:	ce/pl
col:	c-g-r-rs
dim:	6cm
conf:	30

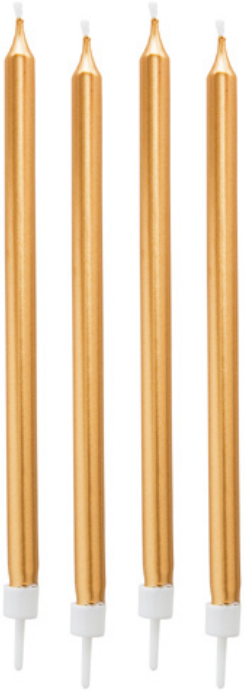
19090	
mat:	ce/pl
col:	ass
dim:	11cm
conf:	240

CANDELE - CANDLES

19031	
mat:	ce/pl
col:	ass
dim:	9,5cm
conf:	12blister

6pz

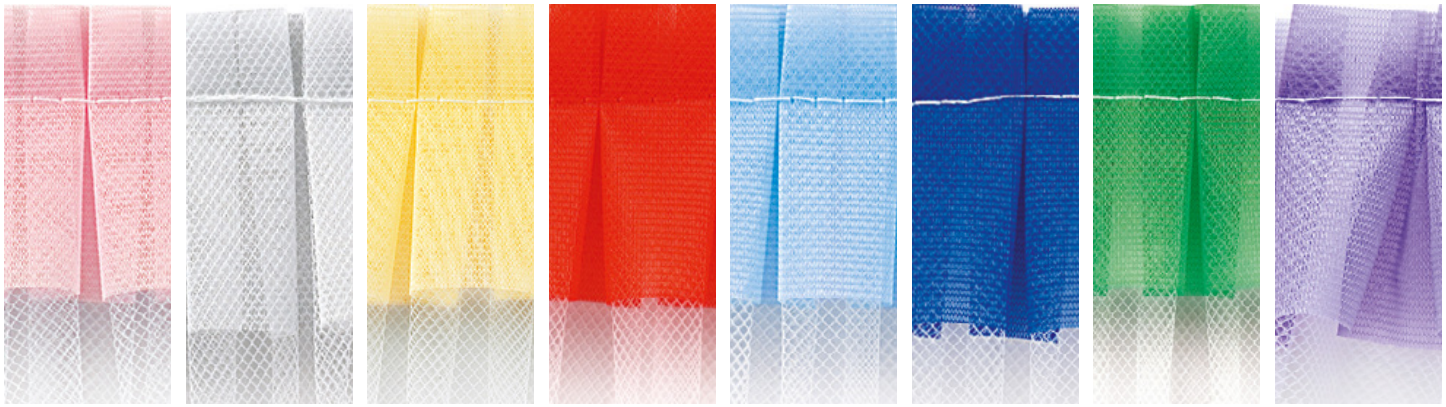
19065	
mat:	ce/pl
dim:	15cm
conf:	16



19066	
mat:	ce/pl
dim:	15cm
conf:	16

19067	
mat:	ce/pl
col:	ass
dim:	15cm
conf:	16

NASTRI E GIROTORTA - CAKE-RIBBONS

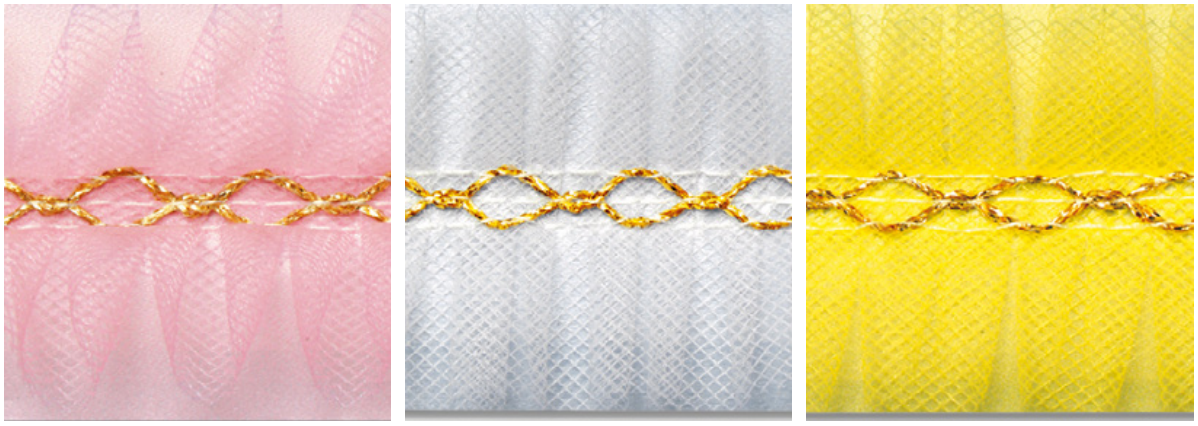


32025	
mat:	st
col:	b-bl-c-g ll-r-rs-v
dim:	6cm
conf:	20m

32021	
mat:	pl
col:	a-o
dim:	6cm
conf:	20m

NASTRI E GIROTORTA - CAKE-RIBBONS

32016	
mat:	pl
col:	a-b-bl-c g-ll-o-r rs-t-v
dim:	5cm
conf:	15m

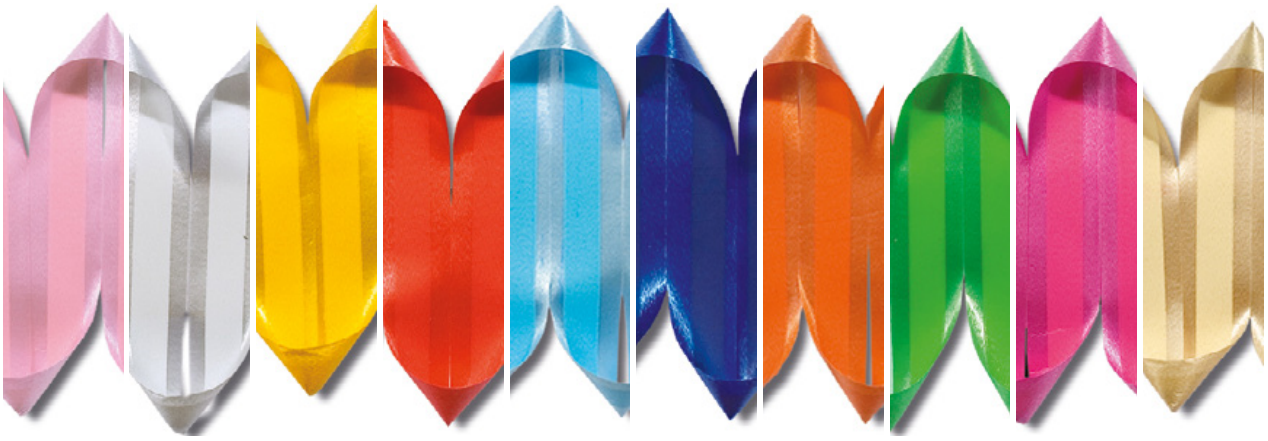


32001	
mat:	pl
col:	b-c-g r-rs-v
dim:	5,5cm
conf:	15m

ALERT

NASTRI E GIROTORTA - CAKE-RIBBONS

32013	
mat:	pl
col:	b-c-g r-rs-v
dim:	5,5cm
conf:	40m



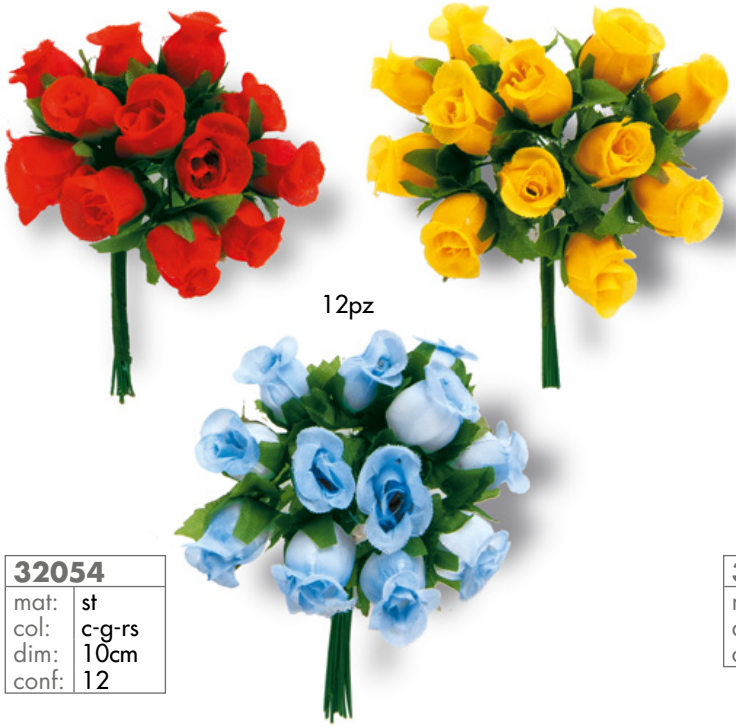
32014	
mat:	pl
col:	ar-b-bl c-f-g-i r-rs-v
dim:	5,5cm
conf:	40m

NASTRI E GIROTORTA - CAKE-RIBBONS

32036	
mat:	st/pl
col:	b-c-r
dim:	5cm
conf:	100

32050	
mat:	st
col:	g-r
dim:	10cm
conf:	12

32051	
mat:	st
col:	b-r
dim:	15cm
conf:	12



12pz

32054	
mat:	st
col:	c-g-rs
dim:	10cm
conf:	12

32058	
mat:	st
dim:	19cm
conf:	24

NASTRI E GIROTORTA - CAKE-RIBBONS

32026	
mat:	st
col:	b-bl-c-g r-rs-v
dim:	Ø25cm
conf:	500

23175	
mat:	st
col:	ass
conf:	6blister

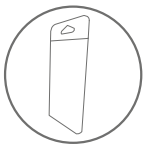
9pz

9x6cm

5,5x4cm

CHIUSURE 2017:	HOLIDAYS 2017:
2-5 gennaio	2-5 January
24 aprile	24 April
7-22 agosto	7-22 August
7 dicembre	7 December
27-29 dicembre	27-29 December

SIMBOLI - SYMBOLS



Prodotto in blister appendibile
Product packed in blister pack with hanging slot

Prodotto in scatola finestrata
Product packed in window box

Prodotto imbustato singolarmente
Product singularly wrapped

Contenitore alimentare idoneo alla cottura in microonde
Food container suitable for microwave cooking

Contenitore alimentare idoneo al congelamento
Food container suitable for freezing.

Aroma caramello vaniglia
Vanilla caramel fravour

Aroma frutti esotici
Exotic fruit fravour

Aroma frutti rossi
Red fruit fravour

Aroma vaniglia
Vanilla fravour

Aroma menta
Mint fravour

Fragola
Strawberry

Limone
Lemon

Cocco
Coconut

Mela verde
Green apple

Pesca
Peach

Arancia
Orange

2017 anno XXII - N.°40

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