

I Tartufi, bianco e nero!

A double novelty that will tempt everyone

They are called White and Black and represent the two halves of a total Italian luxury delight!

They are two delicious Gelato truffles, **always soft and creamy even when stored in the freezer: always ready to eat without ever having to wait!**

A couple of totally unique recipes thanks to their exquisite ingredients: the base of the White Truffle is CremAmore Fiordilatte, produced using **fresh milk and fresh cream**. In the centre there is a heart of exquisite Gelato al Caffè, made with **30% espresso coffee**.

The Black Truffle is made from our irresistible Gelato al Cioccolato, with **72% luscious supreme dark chocolate**, with a heart of superb Gelato al Tiramisù made from **mascarpone**.

The containers available also suit a variety of tastes: White and Black come in packs of 2 or 8 pieces

il Bianco



il Nero



Tartufo “il Bianco”:

Weight: 2 x 90g – 2 x180 ml

Box: 12 pieces

Box pallet: 1.152 (96x12)

Dim. Crt: 38.7x19.7x18.2 cm

Comp pallet: 96 (12x8)

Tartufo “il Nero”:

Weight: 2 x 90g – 2 x180 ml

Box: 12 pieces

Box pallet: 1.152 (96x12)

Dim. Crt: 38.7x19.7x18.2 cm

Comp pallet: 96 (12x8)



All ways of being and tasting CremAmore A unique delicacy...different from all the others!

CremAmore has many reasons for distinguishing itself from all other gelato. In fact, we choose to use: **about 60% fresh milk**, only **espresso coffee**, **12% pistacchio Sicily**, up to **35% Italian strawberries** for our fruit Gelato, without any milk or milk by-products.



60% fresh milk



35% Italian strawberries



12% Pistacchio Sicily



30% Espresso coffee

2521 unogrup.com

CREMAMORE®

Il Gelato made in Italy The ultimate taste of quality



www.cremamore.com



Corporate Philosophy

Our mission is to produce excellent **Gelato Artigianale** using all our skills and passion, selecting **only top quality, fresh raw ingredients**. CremAmore Gelato is made every single day: under the star-struck eyes of our customers. The same experience and passion that we offer our retail customers is the same as that dedicated to the Gelato for the retail market, available in Tubs or Cartons.

A **top quality Gelato** that represents the core essence of **cutting-edge certified production technologies** (UNI EN ISO 9001:2008, BRC – Global Standard for Food Safety, IFS Food), based on continuous research for simple and genuine ingredients, **supplied by Italian growers and farmers**: all our cream flavours contain High Quality fresh milk and fresh cream only, while our fruit flavours are prepared without adding milk. In addition, CremAmore Gelato says a firm **NO to preservatives, colourings and hydrogenated fats**. Our Research and experimentation on the testing of new recipes is not only based on the excellence of the raw ingredients and taste, but also on the consistency of the actual finished product. **It is exceptionally creamy, scoopable and always ready to eat, with no waiting times making it healthy, luscious and absolutely special.**

ideal stock
to meet catering
and restaurant
requirements



The CremAmore packaging

Even in the packaging proposed to our customers, **CremAmore Gelato is always genuine and ultra-creamy!** it is able to satisfy their every desire. It comes in 4,900 ml - 2,4 kg cartons, ideal stock to meet catering and restaurant requirements, and also in practical Tubs of 850ml - 425 g or single portion tubs of 175ml - 80 g ideal for immediate consumption.

Flavours available for size:

| Flavours | Small Tub [175 ml - 80g] | Tub [850 ml - 425 g] | Catering cartons [4900 ml - 2,4 kg] |
|---|-----------------------------|-------------------------|--|
| CAFFÈ with 30% exquisite espresso coffee | • | • | • |
| CIOCCOLATO with 72% excellent dark chocolate | • | • | • |
| FIORDILATTE with fresh milk and fresh cream only | • | • | • |
| FRAGOLA with 35% Italian strawberries | • | • | • |
| LIMONE with pure Sicilian lemon juice | NO | • | • |
| NOCCIOLA with delicious Italian grown hazelnuts | NO | • | • |
| PISTACCHIO with 12% authentic Sicilian pistachios | • | • | • |
| STRACCIATELLA with luscious pieces of supreme dark chocolate | NO | • | • |
| VANIGLIA with unbeatable vanilla from the Bourbon islands | • | • | • |
| AMARENA with exquisite Italian grown sour cherries | • | • | • |
| TIRAMISÙ with Mascarpone | NO | • | • |
| PANETTONE with real MAINA panettone | NO | • | • |

Catering cartons:

Weight: 4900 ml - 2,4 kg
Box: 1 piece
Box pallet: 144 (12x12)
Dim. Crt: 36.3x12.2x17.3 cm
Comp pallet: 144 (12x12)



Big Tub:

Weight: 425 g - 850 ml
Box: 6 pieces
Box pallet: 648 (108x6)
Dim. Crt: 24.4x13.2x38.5 cm
Comp pallet: 108 (12x9)



Small Tub:

Weight: 80 g - 175 ml
Box: 12 pieces
Box pallet: 2280 (190x12)
Dim. Crt: 25x17x14 cm
Comp pallet: 190 (19x10)

