

ecco!

INSPIRING GELATO





ECCO inspires your creations with a range of ingredients for ice cream and pastries that will make your creations a unique experience.



ecco!

MIABASE

Ice cream bases that guarantee optimal results and high stability whilst on display.



MIACREMA

MIACREMA NEUTRO C

REF: 9000

Neutral concentrated mix for hot process making. The ideal choice for creating cream based gelato bespoke recipes.

10 x 1 kg Bags

4-6 g + 1 L milk + 250 g sugar.



Warm



Fat-free



Flavour-free



Gluten-free



Vegan

MIACREMA 50C

REF: 9001

Base for hot process making, created for those who want to express their skills and demonstrate their experience. The structure obtained is stable, with soft and pleasant flavours that allow it to be combined with a wide variety of ingredients.

10 x 1 kg Bags

50 g mix + 1 L milk + 230 g sugar.



Warm



Fat-free



Flavour-free



Gluten-free

MIACREMA 50 F/C

REF: 9009

Base for hot or cold process making, ideal for creating an ice cream with an optimal structure and a soft milky profile.

10 x 1 kg Bags

50 g mix + 1 L milk + 230 g sugar.



Cold/Warm



Free from hydrogenated fats



Gluten-free

MIACREMA 100C

REF: 9002

Base for hot process making, specially to obtain a creamy gelato. Ideal for getting a perfect consistency with a delicate dairy flavour.

5 x 2 kg Bags

100 g mix + 1 L milk + 230 g sugar.



Warm



Free from hydrogenated fats



Gluten-free

MIACREMA 100F

REF: 9003

Base for cold process making to achieve a well balanced gelato. Ideal for obtaining a gelato with an optimal structure with a light milky flavour.

5 x 2 kg Bags

100 g mix + 1 L milk + 230 g sugar.



Cold



Fat-free



Flavour-free



Gluten-free

MIACREMA 500F/C

REF: 9004

Easy- to-use base for hot or cold process making. Its cream content allows a creamy texture, with a clean and impeccable flavour in the tray.

2 x 5 kg Bags

500 g mix + 1 L water.



Cold/Warm



Free from hydrogenated fats



Flavour-free



Gluten-free

MIAFRUTTA

MIAFRUTTA 50F

REF: 9005

Base for cold process making, specially created for the production of fruit gelatos. Provides a firm and stable structure that enhances the fresh and fruity flavours.

10 x 1 kg Bags

50 g mix + 1 L water + 230g sugar



Cold



Fat-free



Flavour-free



Gluten-free



Vegan

MIOQUICK

MIOQUICK CIOCCO CONTAINS REAL CHOCOLATE

REF: 9006

Ready-to-use mix with real chocolate to create an intense chocolate gelato. Quick and easy to prepare to obtain a creamy and consistent gelato.

10 x 1,6 kg Bags

1.60 kg mix + 2.40 L boiling water



Cold



Free from hydrogenated fats



Gluten-free



Vegan

MIOQUICK CIOCCO BIANCO CONTAINS REAL CHOCOLATE

REF: 9018

Ready-to-use mix with white chocolate. Quick and easy to prepare to obtain a creamy and consistent white chocolate gelato.

10 x 1,6 kg Bags

1.60 kg mix + 2.40 L boiling water



Cold



Gluten-free



Free from hydrogenated fats

MIOSOFT

MIOSOFT LATTE

REF: 9007

An ideal base for making a milk based soft ice cream. Quick and easy to make, for a light, smooth and creamy texture.

10 x 1 kg Bags

1.25 kg mix + 4 L milk.



Free from hydrogenated fats



Gluten-free

MIOSOFT YOGURT

REF: 9008

An ideal base for a yogurt soft ice cream. Quick and easy to make, for a smooth, creamy texture and intense yoghurt flavour.

8 x 1,25 kg Bags

1.25 kg mix + 4 L milk.



Free from hydrogenated fats



Flavour-free



Gluten-free

MIGLIORANTE

ECCOGEL

REF: 140001

Emulsifier in gel form ideal for increasing volume, and improving the creaminess and smoothness of ice cream.

5 Kg Bucket

5-10 g per kg of mix.



Flavour-free



Fat-free



Gluten-free



Vegan

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INSAPORIANTI

Concentrated pastes that add colour and flavour to your gelatos, bringing personality to your creations.



CREAM PASTE

| | | | | | | |
|---|--|---|----------------------|---|---|---|
|  | VANIGLIA REF: 320035 Vanilla paste with vanilla pod extract. |  3,5 kg Bucket | 20 g per kg of mix. |  |  |  |
|  | GIANDUIA REF: 320036 Paste with a high content of hazelnut and cocoa. |  3,5 kg Bucket | 90 g per kg of mix. |  |  |  |
|  | NOCCIOLA REF: 320024 100% Italian hazelnut paste. |  3,5 kg Bucket | 100 g per kg of mix. |  |  |  |
|  | PISTACCHIO REF: 320025 100% Pistachio paste. |  3,5 kg Bucket | 100 g per kg of mix. |  |  |  |

FRUIT PASTE

| | | | | | | |
|---|---|---|---|---|---|---|
|  | FRAGOLA REF: 320037 Paste with strawberry pieces and pulp. |  3,5 kg Bucket | 25 g per kg of mix with fruit. 75 g per kg of mix without fruit. |  |  |  |
|  | FRUTTI DI BOSCO REF: 320038 Red fruit paste with real fruit pieces and pulp. |  3,5 kg Bucket | 25 g per kg of mix with fruit. 75 g per kg of mix without fruit. |  |  |  |
|  | MANGO REF: 320039 Mango paste with the characteristic colour and flavour. |  3,5 kg Bucket | 25 g per kg of mix with fruit. 75 g per kg of mix without fruit. |  |  |  |
|  | COCCO REF: 320040 Coconut paste with a high shredded coconut content. |  3,5 kg Bucket | 70 g per kg of mix. |  |  |  |



FLAVOURING POWDERS

| | | | | | |
|---|---|---|---------------------|---|---|
|  | LIMONE REF: 9014 Lemon powder concentrate. |  4 x 1 Kg Bags | 50 g per kg of mix. |  |  |
|  | CHEESECAKE REF: 9015 Cheese powder concentrate, with the traditional cheesecake flavour. |  4 x 1 Kg Bags | 40 g per kg of mix. |  | |
|  | YOGURT REF: 9016 Yoghurt concentrate with a mild sour touch. |  4 x 1 Kg Bags | 40 g per kg of mix. |  | |
|  | CAFFÈ REF: 9017 Coffee concentrate. |  4 x 1 Kg Bags | 30 g per kg of mix. |  |  |



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VARIEGATO

A selection of ripples specially designed to add flavour, creaminess, colour and different textures to your creations



VARIEGATO



CIOCCO
REF: 320001

Typical rich dark chocolate flavour.

3,5 kg Bucket



CIOCCO BIANCO
REF: 320002

Characteristic white chocolate flavour with an intense milky profile.

3,5 kg Bucket



NOCCIOLA
REF: 320003

Perfect combination of cocoa and roasted Italian hazelnut.

3,5 kg Bucket



NOCCIOLA BIANCA
REF: 320004

Excellent balance between milky notes and roasted Italian hazelnut.

3,5 kg Bucket



PISTACCHIO
REF: 320005

Intense flavour and characteristic colour, from the finest pistachios.

3,5 kg Bucket



BISCOTTO D'ORO
REF: 320032

Sweet and toasted flavour typical of the traditional golden biscuit.

3,5 kg Bucket



MOCACCINO
REF: 320033

Irresistible combination of characteristic chocolate flavour with intense coffee notes.

3,5 kg Bucket



CARAMELLO SALATO
REF: 320009

Characteristic caramel taste with a hint of salt, attractive shiny golden colour.

3,5 kg Bucket



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VARIEGATO **Chunky**



VARIEGATO CHUNKY



BUENISSIMO
REF: 320010

Combination of milky and cocoa flavours with an intense background of hazelnut and small pieces of crunchy wafer.

3,5 kg Bucket



BUENISSIMO BIANCO
REF: 320011

Remarkable white chocolate taste with roasted hazelnut and small cubes of crunchy wafer.

3,5 kg Bucket



BONBON CROCCANTE
REF: 320012

Intense notes of cocoa and roasted hazelnut with a selection of caramelised chopped hazelnuts and crunchy wafer pieces.

3,5 kg Bucket



COCCOTELLO
REF: 320029

Perfect combination of white chocolate flavour containing coconut, crispy wafer cubes and shredded coconut.

3,5 kg Bucket



CIOCCO POP
REF: 320031

Traditional and intense chocolate flavour with crunchy cereal balls.

3,5 kg Bucket



CHIPS COOKIES
REF: 320013

Dark chocolate flavoured cream with chunks of chocolate chip cookies.

3,5 kg Bucket



BISCOTTO NERO
REF: 320014

Excellent extra dark chocolate taste with original cocoa cookie pieces.

3,5 kg Bucket



SPECULOOS
REF: 320028

Authentic Speculoos flavour, with crunchy pieces of traditional Belgian biscuit.

3,5 kg Bucket



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VARIEGATO **Frutti**



VARIEGATO FRUTTI



FRAGOLINA
REF: 320020

Traditional and exceptional touch of natural strawberry.

3,5 kg Bucket



FRUTTI DI BOSCO
REF: 320021

A selection of the best variety of red fruits.

3,5 kg Bucket



AMARENA
REF: 320022

Great selection of the well-known Italian cherry, giving an intense flavour and distinct elegant appearance.

3,5 kg Bucket



MANGO
REF: 320026

Excellent tropical mango flavour, sweet and fruity, with a delicate sour touch.

3,5 kg Bucket



FRUTTO DELLA PASSIONE
REF: 320023

A burst of colour and unique taste of the tropics.

3,5 kg Bucket



ARANCIA
REF: 320034

Traditional orange flavour and colour with pieces of candied peel.

3,5 kg Bucket





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SALSA Dip

Wide variety of sauces created for multiple applications offering a unique touch of colour and flavour to your desserts, yoghurts, crepes, ice creams, waffles, and much more.



SALSA DIP TOPPING SAUCES

| | | | |
|---|--|-------------------------------------|---|
|  | CIOCCOLATO BIANCO REF: 44162 White chocolate flavoured sauce. | 8 x 1,1 kg Bottles 3,5 kg Bucket |    |
|  | CIOCCOLATO LATTE REF: 320018 Milk chocolate flavoured sauce. | 3,5 kg Bucket |   |
|  | CACAO REF: 44500 Cocoa sauce. | 8 x 1,1 kg Bottles |    |
|  | NOCCIOLA REF: 44160 Cocoa and hazelnut sauce. | 8 x 1,1 kg Bottles 3,5 kg Bucket |    |
|  | NOCCIOLA BIANCA REF: 44163 White chocolate flavoured and hazelnut sauce. | 8 x 1,1 kg Bottles 3,5 kg Bucket |    |
|  | PISTACCHIO REF: 320019 Pistachio sauce. | 8 x 1,1 kg Bottles 3,5 kg Bucket |    |
|  | COOKIES AND CREAM REF: 290020 Milk chocolate flavoured sauce with small cocoa biscuit pieces. | 3,5 kg Bucket |  |
|  | SPECULOOS REF: 290019 Authentic traditional Belgian biscuit sauce. | 8 x 1,1 kg Bottles 3,5 kg Bucket |   |
|  | CARAMELLO REF: 230098 Caramel toffee sauce. | 8 x 1,1 kg Bottles |   |
|  | DULCE DE LECHE REF: 320027 Dulce de Leche sauce. | 8 x 1,1 kg Bottles |   |

COMPLEMENTARY PRODUCTS

CACAO 20-22%
REF: 7015
Cocoa powder 20-22%, dark brown in colour, ideal for all types of preparations.

8 x 1 kg Bags

STRACCIATELLA
REF: 43104
Cocoa coating ideal for making ice cream with crunchy pieces.

5 kg Bucket





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