

RUBICONE

GELATO & PASTRY EST. 1959



PRODUCT CATALOGUE

Milk Bases



Mix With Milk

Cod.	Product	Packaging	Dosage gr/lt	Process		Price@kg
F723	Neutro 5 Au <i>Concentrated high performance mix of emulsifiers and thickeners.</i>	8 x 1,5 kg	3- 5 g	HOT	● ● ● ● ● ● ● ● ● ●	920.-
F500	Base 50 Adriatica <i>Creamy and solid structure with Fiordilatte aroma</i>	4 x 4 kg	50 g	HOT	●	
N893	Base Premium 50 <i>Delicate milk taste. Creamy texture and strong structure.</i>	8 x 2 kg	50 g	HOT/COLD	●	
F502	Fiordilatte 50 C/F <i>Creamy and structured Gelato. Fiordilatte flavor.</i>	8 x 2 kg	50 g	HOT/COLD	● ● ● ● ● ● ● ● ● ●	
F524	Gelobase 50 Au <i>For a creamy and warm at the palate Gelato. It will enhance Flavoring Pastes.</i>	8 x 2 kg	50 g	HOT	● ● ● ● ● ● ● ● ● ●	
F513	Base 100 Dairycream <i>With cream powder and high quality proteins. No vegetable fats.</i>	4 x 4 kg	100 g	HOT/COLD	●	
N894	Base Cesar 100 <i>Fiordilatte flavor. Rich and soft texture, stable over time.</i>	6 x 2 kg	100 g	HOT/COLD	● ● ● ● ● ● ● ● ● ●	
F557	Pure Milk Base 100 <i>High quality Gelato, 100% natural. No E additives</i>	4 x 4 kg	100 g	HOT	● ● ● ● ● ● ● ● ● ●	
F537	Base Vaniglia Gialla 100 <i>Traditional yellow base.</i>	4 x 4 kg	100 g	HOT	●	
F516	Fiordilatte <i>Solid and structured Gelato. Fiordilatte flavor. No vegetal fats.</i>	4 x 4 kg	100 g	HOT	●	
F522	Fiordilatte 100 C/F <i>Creamy and structured Gelato. Fiordilatte flavor</i>	8 x 2 kg	100 g	HOT/COLD	● ● ● ● ● ● ● ● ● ●	
F526	Gelobase 100 Au <i>High quality and functional ingredients. Creamy and high Gelato</i>	8 x 2 kg	100 g	HOT	● ● ● ● ● ● ● ● ● ●	584.-
F525	Gelobase Neutra 100 <i>White base with neutral flavor.</i>	8 x 2 kg	100 g	HOT	● ● ● ● ● ● ● ● ● ●	
F503	Base 120 Complet Usa <i>Complete base with fats and vegetable protein. Dairy free.</i>	2 x 4,8 kg	120 g	HOT	● ● ● ● ● ● ● ● ● ●	
F504	Base 150 Complet <i>Both hot and cold process. A perfect Gelato just adding sugar and milk.</i>	2 x 6 kg	150 g	HOT/COLD	●	
F539	White Base Augusto 185 <i>Premium quality. Great structure and long term creaminess.</i>	4 x 3,7 kg	185 g	HOT	● ● ● ● ● ● ● ● ● ●	

Mix With Water

Cod.	Product	Packaging	Dosage gr/lt	Process		Price@kg
F540	White Base 200 Le Vele <i>Warm at the palate and creamy Gelato, just adding milk and sugar.</i>	4 x 4 kg	200 g	HOT	●	
F562	Base Vegan 200 C/F <i>No animal ingredients. The original Vegan Gelato</i>	4 x 4 kg	200 g	HOT/COLD	● ● ● ● ● ●	
F506	Base 280 Complet A <i>Soft and elegant aroma, enriched with cream powder</i>	2 x 5,6 kg	280 g	HOT	●	
F886	Base Spagna <i>Good volume and conservation properties just adding sugar and water.</i>	2 x 6 kg	350 g	HOT	● ● ● ● ● ●	
F722	Ready Base 500 C/F <i>Complete base for premium Gelato just adding water.</i>	10 x 2 kg	500 g	HOT/COLD	● ● ● ● ● ●	
N885	Coconut Water <i>Complete base made with coconut water</i>	8 x 1,5 kg	500 g	COLD	● ● ● ● ● ●	
F531	Base 580 Complet <i>Complete premium and perfectly balanced base, just adding water</i>	1 x 23,2 kg	580 g	HOT	●	

Fruit Bases

Cod.	Product	Packaging	Dosage gr/lt	Process		Price@kg
F706	Neutro Finissimo <i>Concentrated high performance mix of emulsifiers and thickeners.</i>	8 x 1,5 kg	5 g	HOT/COLD	● ● ● ● ● ● ● ●	1,027.-
F725	Base Frutta Industry <i>For a perfect fruit base, using the pasteurizer.</i>	4 x 3 kg	50 g	HOT	● ● ● ● ● ●	
F726	Vegetal Fruit 50 <i>Structured sorbet, flavors exaltation without dripping.</i>	6 x 2 kg	50 g	COLD	● ● ● ● ● ● ● ●	532.-
F728	Vegetal Fruit 70 <i>Creaminess and perfect conservation inside display cabinet</i>	6 x 2 kg	70 g	COLD	● ● ● ● ● ● ● ●	
F558	Pure Fruit Base 70 <i>100% natural sorbet, no E additives, with natural fibres</i>	4 x 4 kg	70 g	HOT	● ● ● ● ● ● ● ●	
N957	Base Happy Hour <i>Base for producing alcohol based sorbets.</i>	8 x 1,5 kg	150 g	COLD	● ● ● ● ● ●	
F733	Ready Fruit 500 Vegetal <i>Complete base on which you just have to add water, fruit or fruit pastes</i>	4 x 3 kg	500 g	COLD	● ● ● ● ● ●	

● Gluten Free ● Lactose Free ● Dairy Free ● Vegan ● Halal ● Kosher





Chocolate

Cod.	Product	Packaging	Dosage gr/lt	Mix with	Price@kg
F827	Cacao Amaro 22-24 <i>Premix of fine Cocoa powders to get a chocolate flavored Gelato, tasty and fragrant. Hot process.</i>	4 x 3 kg	60-80 g	Milk Base	
F948	Cocoa Plus <i>Chocolate flavoring powder to be added to White Base. Hot or cold process.</i>	4 x 3 kg	80-100 g	Milk Base	
F508	Cioccogel 100 <i>Complete chocolate flavored base to be added with milk and sugar only. Hot process.</i>	4 x 4 kg	100 g	Milk	693.-
F510	Cioccogel 150 W/fats <i>Complete chocolate flavored base to be added with milk and sugar only. With pure cocoa butter. Hot process</i>	4 x 3 kg	150 g	Milk	
N048	Cioccogel 350 W <i>Complete premix including fats, sugars and milk powder for creating a delicious Milk Chocolate Gelato.</i>	2 x 7 kg	350 g	Water	
F822	Cioker <i>Cocoa mass with an high content of cocoa butter. Use it to enhance Chocolate taste of Gelato.</i>	4 x 3 kg	15-20 g	Milk Base	

Lemon



Mix With Water

Cod.	Product	Packaging	Dosage gr/lt	Mix with	Price@kg
N21	Lemon 50 <i>Lemon sorbet with stabilizers and flavors.</i>	4 x 3 kg	50 g	Water	
F730	Vegetal Lemon 100 <i>Extra creamy Lemon sorbet with stabilizers and flavors.</i>	4 x 3 kg	100 g	Water	532.-
F714	Ready Lemon <i>Complete premix for a creamy and fragrant lemon sorbet.</i>	6 x 1,25 kg	500 g	Water	