

PASTRY AND ICE CREAM PARLOUR WITH NATURAL COLOURS

In pastry as well, the time has come to look forward... without abandoning tradition. Games of colours and various consistencies, of contrasts and new flavours. The customers are demanding beautiful and good products, but, above all, healthy and natural... with a clean label

Molini
Spigadoro



The one working with his/her hands is a worker. The one working with his/her hands and head is an artisan. The one working with his/her hands and head and heart is an artist.

San Francesco di Assisi

THE NATURE IN PASTRY

FIRST, WE FALL IN LOVE WITH A FOOD BY SIGHT.

The appearance is the first way in which food relates to us, from which we draw information of taste and freshness.

We eat with our eyes more than we think. Thus, sight and taste create a unique sensation. However, an appealing food is not enough, it should also be genuine, healthy and sustainable, it should be GOOD.

Today, thanks to the increasing attention of the consumer towards nutritional and healthiness (finally) aspects, the good must be healthy, fresh, friendly with the persons and the environment. More attention is granted to the ingredients, to their origin and processing, to the presence of a "clean label" which contains only natural ingredients.

We can say that today we first eat with our eyes, then with our heart and then with our brain!

WE, FROM MOLINI SPIGADORO

We, from Molini Spigadoro, we have realized that the world of pastry is in continuous evolution, that tastes and the demands of our consumers have changed dramatically. We have the duty to seize these new needs with new products, which combine the appearance and quality of the ingredients.



THE SWEETS MUST HAVE A GOOD TASTE AND A BEAUTIFUL APPEARANCE.

I BELIEVE WE ALL AGREE ON THE FACT THAT SWEETS MUST BE GOOD, TASTY AND "SINFUL". BUT HOW ALL THESE COMBINE WITH HEALTH, LINE AND ATTENTION TO NUTRITIONAL VALUES? ACTUALLY, IT IS NOT IMPOSSIBLE.



GUSTO E COLORE

THE BEAUTY OF COLOUR... THE GOOD OF FRUITS AND VEGETABLES

Molini Spigadoro proposes exclusively a line of food ingredients with colouring properties: powder concentrates and extracts coming only from edible plants, fruits and vegetables. The new Chef in Black line comprises special powder ingredients having a specific taste, also able to give a brilliant colour and an appealing appearance.

GUSTO E COLORE ARRIVE IN PASTRY, A MODERN, HEALTHY AND FUTURE-ORIENTED PASTRY.

The GUSTO&COLORE line, with the brand Chef in Black, comprises for 4 references deriving from a process of extraction only from fruits and vegetables, ingredients which **can be used in ALL sweet and salted products**, even in pastry, in creams and ice cream. **These are powders with a distinctive taste to add bright colours and an appetising appearance.**

GUSTO GREEN - contains Spirulina and safflower, has a flavour reminiscent of saffron. Spirulina is a green-blue micro-algae, which contains phycocyanin, a compound of protein and blue/green pigments.

GUSTO PINK - contains radish and cherry, with a specific red-bluish colour flavour.

GUSTO RED - contains beet commonly known as beetroot. The powder of intense red colour derives from the beet juice extract, properly clarified and concentrated.

GUSTO YELLOW - contains a powder pumpkin base extract, with a specific yellow colour flavour and safflower, contains safflower, has a flavour reminiscent of saffron.

LABELLING IN THE LIST OF INGREDIENTS OF THE FINISHED PRODUCT¹:

CONCENTRATE (SAFFLOWER AND SPIRULINA).

RED BEETROOT JUICE CONCENTRATE.

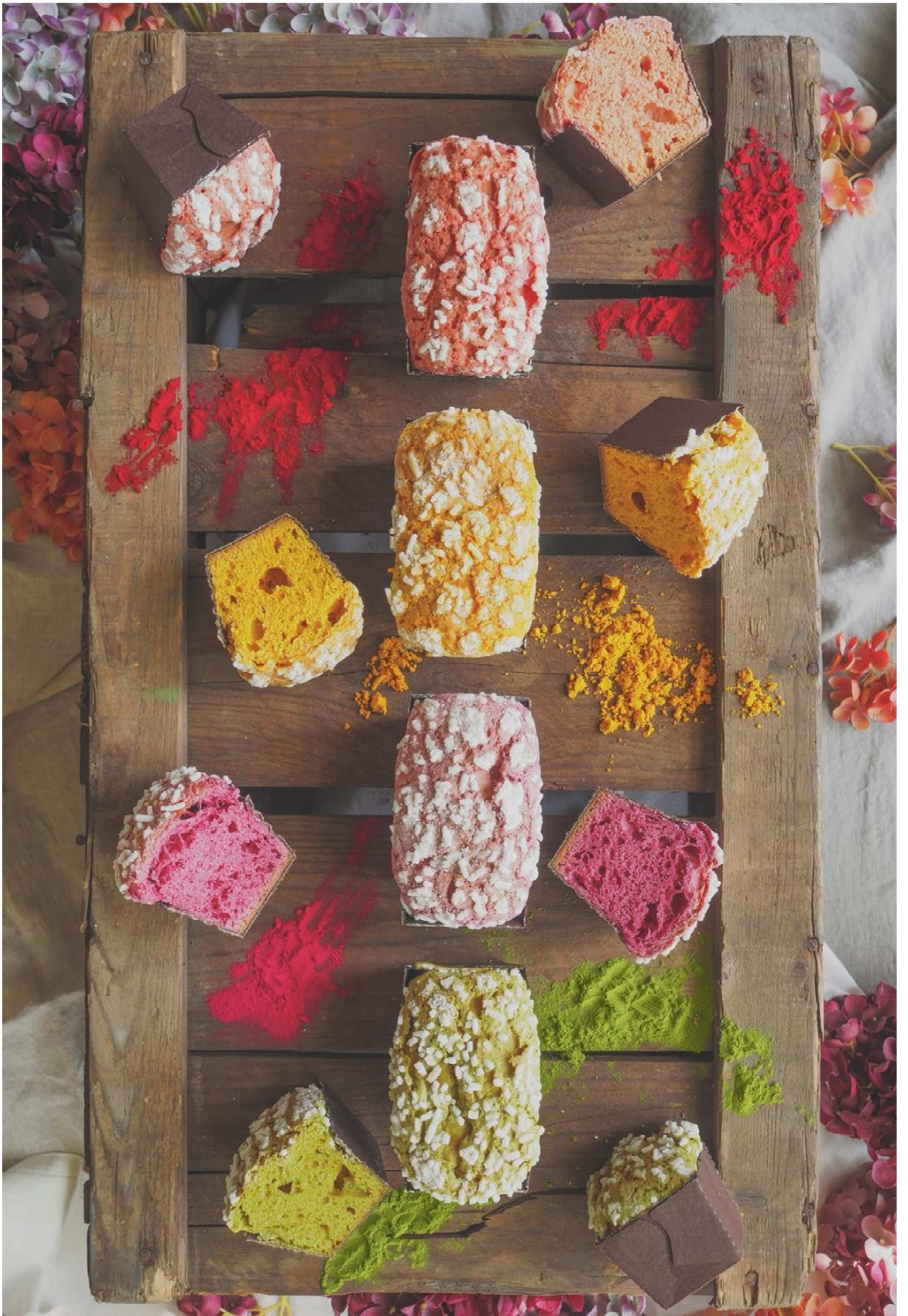


CONCENTRATE (PUMPKIN AND SAFFLOWER)

CONCENTRATE (SWEET POTATO, RADISH, CHERRY AND APPLE)



¹ Check the labelling of your products together with your experts according to the reference regulations.



WHY USING GUSTO E COLORE? FROM NATURE FLAVOUR TO GIVE COLOUR

NATURE OFFERS A RANGE OF COLOURS TO CREATE EMOTIONS.

We can use GUSTO E COLORE

- To SURPRISE our customers
- To draw the ATTENTION of a curious customer
- To REPLACE a synthetic colouring agent
- To REINFORCE a colour of an ingredient which is less perceivable

Which are the main APPLICATIONS of GUSTO E COLORE?

- ❖ PASTRY
- ❖ ICE CREAM
- ❖ BAKERY
- ❖ FRESH PASTA
- ❖ COOKING

COLOUR IS A MEANS TO EXERCISE AN INFLUENCE DIRECTLY TOWARDS THE HEART.
THE COLOUR IS THE FLAVOUR. THE EYE IS THE HAMMER. THE HEART IS A PIANO
WITH MANY STRINGS. THE ARTIST IS THE HAND WITH WHICH OR WITH WHICH KEY
MAKES THE HEART VIBRATE.

WASSILY KANDINSKY



APPLICATIONS IN PASTRY

LEAVENED AND SWEETS - A FEW SUGGESTIONS

<PHOTO ON TOP TO THE LEFT>

SWEET TAGLIATELLE WITH ORANGES

The sweet tagliatelle is a fried pastry prepared in Emilia Romagna during the Carnival period. Our version is even more cheerful and festive thanks to the addition of Gusto e Colore, the colouring agents are only fruit and vegetable based that offer the dough brilliant colours and delicate flavours.

USE→TAGLIATELLE DOUGH - 20 g of GUSTO e COLORE for every kg of flour

<PHOTO ON TOP TO THE RIGHT>

RAINBOW DONUT

The rainbow donut is a cheerful and colourful recipe that will surely please the children. Perfect during the Carnival period, it can be prepared for birthday parties or simply for a snack with friends. The coloured icing is the final touch that... makes it irresistible!

USE→DONUT DOUGH - 35 g of GUSTO e COLORE for every kg of flour

USE→GLAZE – 5/10 g for 150 g of icing sugar

<PHOTO ON THE BOTTOM TO THE LEFT>

MULTICOLOUR BRAID

The multicolour braid is an original multicolour version of the pain de mie. A soft and light bread suitable for sweet and savoury combinations. Perfect for a cheerful and colourful breakfast, spread with jam or hazelnut cream, or for a savoury snack that will make children happy.

USE→BREAD DOUGH - 25 g of GUSTO e COLORE for every kg of flour

<PHOTO ON THE BOTTOM TO THE RIGHT>

MULTICOLOUR BUONDÌ

The multicolour Buondì are perfect for a healthy, cheerful and tasty snack. The dough follows the one of the Christmas Panettone, so, in this case, we made a double dough by putting Gusto e Colore in both of them. You can add Gusto e Colore even in the second dough, after breaking the first one, for a simpler multicolour effect.

USE→DOUGH - 35 g/45 g of GUSTO e COLORE for every kg of flour

NOTE: The recommended dosages can be changed according to the dough and personal taste. Because they contain NATURAL PIGMENTS, there are no limit dosages. They adapt to both sweet and savoury doughs as the aroma is very delicate and pleasant.

The natural pigments are partially THERMOLABILE, so the result is also linked to the type of baking and baking degrees. The higher the oven temperature, the more intense is the dispersing colour. It is enough to add a little more during kneading.



APPLICATIONS IN PASTRY

SPONGE CAKE AND CHEESE CAKE - A FEW SUGGESTIONS

<PHOTO ON TOP>

TWO-COLOUR SWIVEL

The two-colour swivels can be left as a roll or as biscuits, in other words, they are reheated in the oven to make them crisp. These fantastic swivels, good and spectacular, soft or crunchy, are easy to prepare, the important part is of course the two-colour. We have chosen the Gusto e Colore PINK.

USE → DOUGH - 25/30 g of GUSTO E COLORE for every kg of flour

<PHOTO ON THE BOTTOM>

GREEN ROLL WITH FILLING

GUSTO GREEN and milk cream: a delicious and inviting combination to prepare a snack with flakes that brings together children and adults! In this recipe we present a soft roll from biscuit dough that wraps a soft filling made with milk cream, a delicate filling particularly suitable for garnishing cakes and desserts.

USE → BISCUIT DOUGH - 35 g of GUSTO e COLORE for every kg of flour

<PHOTO ON THE BOTTOM>

GREEN CHEESE CAKE

The yogurt and ricotta cheesecake is the perfect dessert to serve as at the end of a meal, especially in spring and summer. You can make it as a single cake or as a single portion using the muffin mould, thus creating small, delicious morsels, perfect for parties. To give a fresh and appetising appearance, different from the usual, divide your cream of ricotta and colour it with GUSTO E COLORE GREEN. Then mix them together in the mould, and you will obtain a nice two-tone effect.

USE → CREAM DOUGH - 20/25g of GUSTO e COLORE for every litre of cream/milk/yogurt

NOTE: The recommended dosages can be changed according to the dough and personal taste. Because they contain NATURAL PIGMENTS, there are no limit dosages. They adapt to both sweet and savoury doughs as the aroma is very delicate and pleasant.

The natural pigments are partially THERMOLABILE, so the result is also linked to the type of baking and baking degrees. The higher the oven temperature, the more intense is the dispersing colour. It is enough to add a little more during kneading.



APPLICATIONS IN PASTRY

CREAM PUFF AND PULLMAN LOAF - A FEW SUGGESTIONS

<PHOTO ON TOP>

CRUNCHY CREAM PUFF

This is a classic recipe, in a crunchy special version, that enriches both aesthetically and in terms of taste. For the choux pastry the recipe is the same as always, while for the crunch we have followed a new recipe that uses the 4 Gusto e Colore. The surprise effect and taste are assured!

USE → DOUGH - 25 g of GUSTO E COLORE for every kg of flour

<PHOTO ON THE BOTTOM>

RAINBOW PULLMAN LOAF

The rainbow pullman loaf is an original multicolour version of the pain de mie. A soft and light bread made without eggs and butter; the simplicity of the preparation ensures a certain result even for the less experienced in leavened. Perfect for a cheerful and colourful breakfast, spread with jam or hazelnut cream, or for a savoury snack that will make children happy. Find out how to make it with our flour and vegetable colouring agents Gusto e Colore, extracted from fruits and vegetables.

USE → BISCUIT DOUGH - 35 g of GUSTO e COLORE for every kg of flour

NOTE: The recommended dosages can be changed according to the dough and personal taste. Because they contain NATURAL PIGMENTS, there are no limit dosages. They adapt to both sweet and savoury doughs as the aroma is very delicate and pleasant.

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APPLICATIONS IN PASTRY

SPONGE CAKE AND DOUGS - A FEW SUGGESTIONS

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RED VELVET SINGLE PORTION

The red velvet cake is one of the most beloved and spectacular American cakes characterised by its intense red colour. We have thought to repropose it in a single portion version, preparing delicious red velvet cube.

USE → DOUGH - 35 g of GUSTO E COLORE for every kg of flour

<PHOTO ON THE BOTTOM>

RAINBOW CAKE

The rainbow cake is an American dessert composed of 6 overlapped disks, each one with a colour that recalls the colours of the rainbow, the cake is filled with a white cream to bring out the beauty of the cake and then it is iced. The rainbow cake is a very beautiful cake to see and very good to eat. We have prepared it using our GUSTO e COLORE, entirely NATURAL, individually or mixing them together.

USE → LAYER DOUGH - 25/35 g of GUSTO e COLORE for every kg of flour

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The natural pigments are partially THERMOLABILE, so the result is also linked to the type of baking and baking degrees. The higher the oven temperature, the more intense is the dispersing colour. It is enough to add a little more during kneading.



APPLICATIONS IN PASTRY

VARIOUS DOUGHTS - A FEW SUGGESTIONS

<PHOTO ON TOP TO THE LEFT>

MACARONS

The macarons are delicious and refined pastries, a real pleasure for the palate, prepared with egg whites, almond flower and sugar. In this recipe, we added to the macarons dough a pinch of GUSTO e COLORE (instead of the classic synthetic colouring agent) to obtain delicate nuances of various colours.

USE→ DOUGH - 20 g of GUSTO E COLORE for every kg of flour

<PHOTO ON THE BOTTOM>

GREEN CHECKERBOARD CAKE

The Checkerboard Cake is a funny and tasty dessert which has the shape of the board game. We have decided to make a new chessboard, adding GUSTO e COLORE to the dough instead of cocoa, for a new and surprising effect. Try and make it even with other colours!

USE→DOUGH - 25g/35g of GUSTO e COLORE for every kg of flour

NOTE: The recommended dosages can be changed according to the dough and personal taste. Because they contain NATURAL PIGMENTS, there are no limit dosages. They adapt to both sweet and savoury doughs as the aroma is very delicate and pleasant.

The natural pigments are partially THERMOLABILE, so the result is also linked to the type of baking and baking degrees. The higher the oven temperature, the more intense is the dispersing colour. It is enough to add a little more during kneading.



APPLICATIONS IN PASTRY

FROSTING AND GLAZING - A FEW SUGGESTIONS

<PHOTO ON TOP TO THE LEFT>

CREAM PUFF WITH FROSTING COLOUR

The cream puffs with colour frosting are delicious sweets that give joy only when seeing them. The dough of the cream puffs meets the delicious cream coloured and flavoured thanks to GUSTO e COLORE.

USE → FROSTING – 5/10 g for 500 ml of cream

<PHOTO ON THE BOTTOM>

ÉCLAIR

Super coloured, super delicious, super fanciful: in short, the Eclairs are truly Super! An éclair is a long and thin pastry made with choux dough, filled with cream and icing, of French origin. We have characterised it by making colourful and tasty icings with our GUSTO e COLORE.

USE → WATER-BASED ICING – 5/10 g for 150 g of icing sugar

NOTE: The recommended dosages can be changed according to the dough and personal taste. Because they contain NATURAL PIGMENTS, there are no limit dosages. They adapt to both sweet and savoury doughs as the aroma is very delicate and pleasant.

The natural pigments are partially THERMOLABILE, so the result is also linked to the type of baking and baking degrees. The higher the oven temperature, the more intense is the dispersing colour. It is enough to add a little more during kneading.



APPLICATIONS IN PASTRY

ICINGS - A FEW SUGGESTIONS

<PHOTO ON TOP>

CAKE POPS

The cake pops are cake balls served as if they were colourful lollypops. They can be decorated in various ways: with sugar paste, chocolate, water-based icing and everything that your imagination can come up with! We suggest an irresistible water-based icing made with Gusto e Colore, natural colouring agents extracted from fruits and vegetables.

USE → WATER-BASED ICING – 5/10 g for 150 g of icing sugar

<PHOTO ON THE BOTTOM>

RAINBOW DONUT

The rainbow donut is a cheerful and colourful recipe that will surely please the children. Perfect during the Carnival period, it can be prepared for birthday parties or simply for a snack with friends. The coloured icing is the final touch that... makes it irresistible!

USE → DONUT DOUGH - 35 g of GUSTO e COLORE for every kg of flour

USE → WATER-BASED ICING – 5/10 g for 150 g of icing sugar

NOTE: The recommended dosages can be changed according to the dough and personal taste. Because they contain NATURAL PIGMENTS, there are no limit dosages. They adapt to both sweet and savoury doughs as the aroma is very delicate and pleasant.

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APPLICATIONS IN PASTRY

CREAMS AND FROSTING - A FEW SUGGESTIONS

<PHOTO ON TOP>

MUFFIN WITH MULTICOLOUR FROSTING

The muffins with rainbow frosting are delicious sweets that give joy only when seeing them. The soft fragrant dough of the muffin meets the delicious cream coloured and flavoured with Gusto e Colore, the colouring agents with fruit and vegetable extracts.

USE → FROSTING – 5/10 g for 500 ml of cream

THEY ARE PERFECT FOR CHEESE-CAKES, CUSTARD, WHIPPED CREAM, MASCARPONE CREAMS, RICOTTA CREAMS, ETC.

NOTE: The recommended dosages can be changed according to the dough and personal taste. Because they contain **NATURAL PIGMENTS**, there are no limit dosages. They adapt to both sweet and savoury doughs as the aroma is very delicate and pleasant.

The natural pigments are partially **THERMOLABILE**, so the result is also linked to the type of baking and baking degrees. The higher the oven temperature, the more intense is the dispersing colour. It is enough to add a little more during kneading.

PACK 450 G

- *NEW JAR in PET
- *Dose-metering cap
- *Practicality
- *Preservation





APPLICATIONS IN ICE CREAM PARLOUR

ICE-CREAMS, MOUSSES, PARFAITS AND SORBETS - A FEW SUGGESTIONS

Let's look carefully at the colours of the ice cream, do they seem to reflect the raw material present in the name? If they are too bright, if the green apple is green like the mint, the watermelon is red and the strawberry is too pink even in winter, it is likely that they are not natural, some substances help them to be so. This does not mean that there are no securities, the colour of the green apple ice-cream is white (what colour is the pulp of the apple?). The essential oil obtained from the mint leaves is colourless, therefore the mint is also white, while we know for a long time that pistachio tends to be dark green/brownish, even if someone uses chlorophyll to give it an inviting tone of green.

You could tell us that the consumer would never buy a white mint ... and it's true. However, there are natural ingredients, extracted only from fruits and vegetables that can help you replace your chemical colouring agent.

WE SAY NO TO CHEMICAL COLOURING AGENTS, ENOUGH WITH INCOMPREHENSIBLE ACRONYMS AMONG THE INGREDIENTS. YES TO EXTRACTS WITH COLOURING PROPERTIES, YES TO GUSTO E COLORE.

<PHOTO ON THE SIDE>

STRAWBERRY FLAVOUR ICE CREAM

In order to make your strawberry red, we added a pinch of GUSTO RED to the fresh fruit preparation.

USE → 3/5 g of GUSTO RED based on beetroot for every litre of fresh milk

<PHOTO ON THE BOTTOM>

SAFFRON FLAVOUR ICE CREAM

In order to make your saffron flavour yellow, we added a pinch of GUSTO YELLOW to the preparation.

USE → 3/4 g of GUSTO YELLOW based on pumpkin and safflower for every litre of fresh milk

NOTE: The recommended dosages can be changed according to the preparation and personal taste. Because they contain natural pigments, there are no limit dosages. They adapt to any taste as the aroma is very delicate and pleasant.

The natural pigments are partially THERMOLABILE, so the result is also linked to the type of preparation. When processed at cold, it maintains all the intensity, while when cooked, it is advisable to add a little more.



APPLICATIONS IN ICE CREAM PARLOUR

ICE-CREAMS, MOUSSES, PARFAITS AND SORBETS - A FEW SUGGESTIONS

Let's look carefully at the colours of the ice cream, do they seem to reflect the raw material present in the name? If they are too bright, if the green apple is green like the mint, the watermelon is red and the strawberry is too pink even in winter, it is likely

<Photo ON TOP>

MINT FLAVOUR ICE CREAM

In order to make your mint green, we added our GUSTO GREEN to the mint leaves and the natural essence.

USE → 2/4 g of GUSTO GREEN based on spirulina and safflower for every litre of fresh milk

<PHOTO ON THE SIDE>

LAVENDER FLAVOUR MOUSSE

In order to make your lavender blossom, we added our GUSTO PINK to the natural infusion.

USE → 3 g of GUSTO PINK based on radish and cherry for every litre of fresh milk

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The natural pigments are partially THERMOLABILE, so the result is also linked to the type of preparation. When processed at cold, it maintains all the intensity, while when cooked, it is advisable to add a little more.



APPLICATIONS IN ICE CREAM PARLOUR

ICE-CREAMS, MOUSSES, PARFAITS AND SORBETS - A FEW SUGGESTIONS

<PHOTO ON TOP>

WATERMELON ICE CREAM

In order to make red the watermelon flavour without using synthetic colours

USE → 2/4 g of GUSTO RED in your preparation

<PHOTO ON THE BOTTOM>

MELON ICE CREAM

In order to make your melon flavour orange without using synthetic colours, mix GUSTO e COLORE RED + YELLOW.

USE → 2/4 g of GUSTO e COLORE in your preparation

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The natural pigments are partially THERMOLABILE, so the result is also linked to the type of preparation. When processed at cold, it maintains all the intensity, while when cooked, it is advisable to add a little more.



APPLICATIONS IN ICE CREAM PARLOUR

ICE-CREAMS, MOUSSES, PARFAITS AND SORBETS - A FEW SUGGESTIONS

<PHOTO ON TOP>

PISTACHIO ICE CREAM

In order to make the pistachio flavour green without using synthetic colours

USE → 2/4 g of GUSTO GREEN in your preparation

<PHOTO ON THE BOTTOM>

ICE CREAM OF VARIOUS FLAVOURS

We have added various GUSTO E CALORE to the basic ice cream, vanilla flavour.

USE → 2/4 g of GUSTO e COLORE in your preparation

NOTE: The recommended dosages can be changed according to the preparation and personal taste. Because they contain natural pigments, there are no limit dosages. They adapt to any taste as the aroma is very delicate and pleasant.

The natural pigments are partially THERMOLABILE, so the result is also linked to the type of preparation. When processed at cold, it maintains all the intensity, while when cooked, it is advisable to add a little more.

**OTHER APPLICATIONS IN
THE NEXT SPECIAL
EDITION**

**BREAD
&
FRESH
PASTA**



A few previews for you in the next pages--









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