

★ ★ ★ ★ ★  
**CAMEL**  
*P*ASTICCERIA

**GENERAL  
CATALOGUE**



Produced of Italy



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*A family history*  
ITALIAN EXCELLENCE SINCE 1943

**CAMEL**  
GROUP



OUR ARTISANAL, GENUINE, UNIQUE METHOD



*The Distillation*  
AN ART UNCHANGED OVER TIME

The outstanding quality of Camels' distillates was born thanks to an artisan vocation unchanged over time. By introducing new modern technologies, the exclusive production process of the alcoholic aroma is guaranteed.

This production process is still based on a traditional method: the slow infusion of the ingredients and the subsequent distillation with discontinuous steam stills or with special botanical stills for spices.

The precious aromas and the original flavours have been exalted thanks to the ability to combine a great experience with the philosophy based on an artisanal production.



OUR ARTISANAL, GENUINE, UNIQUE METHOD



*Raw materials*  
EXCELLENCE PROTAGONISTS

EVERY DAY THE FINEST RAW MATERIALS ARE TRANSFORMED WITH OUR ARTISANAL METHOD INTO HIGH-QUALITY INGREDIENTS FOR HIGH-LEVEL PASTRY.

The creation of a great product starts with the raw materials' selection in their land of origin caring about their authenticity, freshness and constant quality over time: the perfumed Sorrento lemons, the juicy oranges from Sicily and Calabria, the fragrant coffee from South American and the precious cocoa beans from Venezuela and South Africa. Since the beginning, the Company aimed to the symbiosis between innovation and craftsmanship. The high quality research has oriented towards an offer extension: candied fruit, creams, glazes, jellies, jams, until the recent fruit purees range. Nowadays, after 80 years, the Company serves over 12000 customers in Italy and around the world and it is capable of meeting the demands of eclectic customers with the imperative to offer the highest quality, and constant over time.



THE INGREDIENTS  
HAVE BEEN SELECTED  
IN THEIR LAND OF  
ORIGIN, CARING  
ABOUT AUTHENTICITY,  
FRESHNESS AND  
CONSTANT QUALITY.



THE CREATION OF  
A GREAT PRODUCT  
STARTS FROM THE  
RAW MATERIALS'  
SELECTION

## RANGE



# Alcoholic Flavouring

Camels' alcoholic aromas (bagne) are only prepared through an artisanal method of production, that consists of two phases: infusion (for citrus fruit, herbs, vanilla and spices) or fruit fermentation (cherries, pears, marasca cherries...).

Next comes the phase of the distillation in bain-marie pot stills for fruit and in botanical ones for spices and herbs. The resulting product preserves intact the organoleptic features of the original fruit. The high persistence of taste and aroma is guaranteed by this complex and accurate productive process even in case of high dilution. A perfumed and low alcoholic aroma meets the today's market preference, which prefers sweets with a delicate and natural aroma.

Suitable to wet sponge cake and to flavour creams, ganache, pralines.

## SPECIALITIES

Specialities made following the authentic Camels' recipes. They are distilled in traditional hand-operated steam and discontinuous stills that guarantee an authentic and natural product.

Size

2 Litres

**ALKERMES ROSSO 70°**

A fine blend obtained from the infusion and distillation of aromatic herbs and berries combined with exotic spices such as: cinnamon, mace, iris and damask rose.

**ALKERMES CHIARO 70°**

Speciality obtained from the infusion and distillation of aromatic herbs and berries combined with exotic spices such as: cinnamon, mace, iris and damask rose.

**ALKERMES ROSSO NATURALE 70°**

Fine blend obtained from the infusion and distillation of aromatic herbs and berries combined with exotic spices such as: cinnamon, mace, iris and damask rose. The colouring derives from natural ingredients.

**EXO® 60°**

Exclusive blend of aged and selected Rums and tropical citrus fruit. Intense taste with notes of exotic fruit and sugarcane.

**MARASCHINO ZARA 70°**

From an original Camel's recipe. It presents the typical fruity and floral taste of Italian marasca cherries. Selected and distilled fruit with artisanal method.

**MARASCHINO CLASSICO 70°**

The classic and spicy recipe. Selected and distilled Italian marasca cherries with artisanal method, combined with the best spices.

**VANIGLIA 70°**

Mixture of the best vanilla flavours. It gives the authentic aroma of the fine exotic vanilla berries from Tahiti and Madagascar.

**AMARETTO 70°**

Prepared by infusing and distilling selected bitter almonds. The natural production process adds to this alcoholic aroma (bagna) an intense taste of marzipan.

**SAINT GEORGE GIALLO 70°**

A great Italian classic. It comes from a mixture of more than 16 herbs such as: calamus, angelica, nutmeg and star anise, combined with the freshness of citrus fruit. The result is a unique bouquet.

**MADERAS 60°**

The exclusive Camel's recipe combines the aromatic notes of the best Brandy, the finest fortified wines and the raisins, with the orange and cocoa's ones.

**COCKTAIL 70°**

Mixture of aged Rums, selected brandies and citrus fruit, that creates a sweet and delicate alcoholic aroma (bagna) recalling the notes of the fruit compote.

**FRESCO FRESCO 70°**

Slow infusion and distillation. Unexpected freshness born from the aromatic preparation with the typical taste of lime and mint.

## RHUMS



Size

2 Litres

**CORUNAS VANILLA 70°**

Aged in oak wood barriques in presence of vanilla berries. It keeps warm and velvety tones, pleasant with intense flavour.

**JAMAIQUE BIANCO 70°**

The king of traditional pastry: an old recipe that combines aged Rums and cane spirit.

**SAVARIN & BABÀ 70°**

Enveloping taste with citrus notes and a hint of vanilla bourbon. Intense golden colour typical of the Caribbean rums.

## CREMEUSE - CREAM BASED FLAVOURINGS

By combining the alcoholic aroma (bagna) with the freshness of the cream, a creamy product is obtained and it preserves all the perfumes of fresh fruit.

The mixing with milk cream at the temperature of 5° maintains milk's delicate taste and its nutritional values.

Size

2 Litres

**CREMEUSE FRAGOLA 18°**

Liqueur obtained with the infusion of strawberries and milk cream.

**CREMEUSE GIANDUIA 18°**

Liqueur obtained with the infusion of cocoa, hazelnuts and milk cream.

**CREMEUSE VANIGLIA 18°**

Liqueur obtained with the infusion of vanilla and milk cream.

## COFFEE



Size

2 Litres

**CAFFÈ KENIA SCURO 40°**

Infusion of Robusta coffee beans. The manual process preserves the intense and fragrant original aroma. Strongly recommended for Tiramisù.

**CAFFÈ MOKA SCURO 70°**

Infusion and distillation of Robusta ground coffee. Velvety and persistent aroma.



SUGARCANE FOR THE DISTILLATION OF  
JAMAIQUE BIANCO RUM.



THE BEST ROBUSTA COFFEE BLENDS ARRIVE AT  
DISTILLERIE CAMEL WHERE THEY ARE INFUSED  
FOR MORE THAN 3 WEEKS AND SUBSEQUENTLY  
DISTILLED.



ALCOHOL FREE

Non-alcoholic aromas that guarantee a high yield and the natural taste of Camels' products.

Size	2 Litres
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**VANIGLIA NATURALE**

Tahitian vanilla aroma with delicate taste.

**CONFETTO**

Mediterranean almonds perfume with vanilla tones.

**TROPICANA**

Mix of exotic flavours and fruit pulp.

**FRUTTI DI BOSCO**

Fragran aroma of small fresh berries.

LOW-ALCOHOLIC

The delicate perfumes and the high yield of these products make them suitable for sweets with a low alcoholic perception, keeping the taste and the fragrance unchanged.

Size	2 Litres
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**PRIMIZIE DI FRUTTA 70°**

Peach, melon, cherry and other fruit infused and distilled to provide a fresh and fruity product.

**VANIGLIA BROWN 70°**

A delicate and persistent vanilla flavoured aroma.

**MELANGE 70°**

Distillation and infusion of sweet Mediterranean fruit and tropical perfumes for creamy sweets. Delicate and sweet taste.

**ZAGARA 70°®**

A Mediterranean aroma presenting the whole range of fragrances and flavours typical of Sicilian citrus fruit and orange flowers.

**CREMA CACAO 70°**

Infusion and distillation of real Venezuelan cocoa beans.

**LIMONCELLO 70°**

Infusion and distillation of juicy Mediterranean lemons.

CITRUS AND FRUIT

Aromas that keep unchanged the fragrance of fresh fruit and citrus fruit harvested solely in Italy.

Size	2 Litres
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**DUCHESSA 70°**

A mixture of Brandy and sweet oranges distillate. The classic matching of citrus fruit and distillate of aged wine.

**ARANCIA 70°**

Infusion and a distillation of authentic Mediterranean oranges for an intense flavour of sun-ripened fruit.

**CURACAO OLANDESE 70°**

A slow infusion and distillation of exotic bitter oranges with a rich and intense flavour.

**MANDARINO 70°**

Infusion and a distillation of Calabrian tangerines, to preserve the fresh and delicate taste of this Italian fruit.



## READY TO USE

Practical and ready-to-use as they do not need dilution. Prepared without using any colouring and preservatives. They are suitable to prepare fresh and light pastries, thanks to the low alcoholic content. Ideal for traditional and spoon desserts.



Size

1 Litre

**CAFFÈ KENIA 14°**

Realized through a manual operated infusion of the best Robusta coffee beans that keeps the aroma fragrant and unchanged.

**ALKERMES ROSSO NATURALE 14°**

Infusion and distillation of aromatic herbs and berries: cinnamon, mace, iris and damask rose. The colouring is obtained with natural ingredients.

**MARASCHINO 14°**

Obtained by distilling authentic marasca cherries. Delicate, persistent classic aroma.

**JAMAIQUE 14°**

Intense and persistent aroma based on aged Rum.

**PRIMIZIE 14°**

Infusion and distillation of peach, melon, cherry and other fruit.

**FRESCO FRESCO 14°**

Infused and distilled with lime notes.

**SAINT GEORGE 14°**

Aroma based on aromatic herbs such as: calamus, angelica, nutmeg, star anise and other spices.

**VANIGLIA BROWN 14°**

The vanilla bean's perfume enshrined in a delicate and persistent aroma.

**LIMONCELLO 14°**

Obtained with the infusion and distillation of very perfumed Italian lemons.

**CREMA CACAO 14°**

Infusion and distillation of Venezuelan cocoa beans.

**KARAMEL 14°**

Notes of bitter sweet caramel.



## PURE DISTILLATES 100%

Noble ingredients for the preparation of pralines and ganache. Diluted with sugar syrup. They are high quality aromas.

Size

1 Litre

**RHUM AGRICOLE 50°**

A masterful blend of craft Rums from Jamaica and Martinica. It is the expression of the Caribbean warm aroma aged in small oak wood barrels.

**SELECTION KIRSCH 50°**

Ripe Italian cherries craft distilled in hand-operated bain-marie stills. Fresh and fruity with hints of almond, refined in wood barrels.

**SELECTION WILLIAMS 50°**

Williams pears distilled in hand-operated bain-marie stills. 12 months aged in ashwood barrels, it presents a very intense and persistent aroma.

## NATURAL INFUSION 100%

Size

1 Litre

**ORANGE ROYAL 60°**

The union between the oranges of the Mediterranean coast and the Italian aged Brandy, creates an intense and sophisticated aroma.

**ORIGINAL TRIPLE SEC 60°**

An original recipe handed down for generations in order to create a natural infusion of citrus fruit: orange, mandarin and lemon that create a classic and international taste, appreciated for its sharp freshness.



RANGE



# Aroma Più natural aromas

Thanks to the choice of fruit, spices and natural ingredients of the highest quality, a line of dense aromas has been created as an excellent complement in preparing shortcrust pastry, leavened, creams and ice-creams. The “Vaniglia Tahiti” and the “Caffè” are authentic aromatic pastes. The peculiar system of raw materials’ extraction works by pressing with low pressure, or by infusing. These hand-operated processes guarantee the absolute authenticity declared on the label.

AROMA PIÙ

The excellence of the Sicilian citrus fruit, the vanilla beans proceeding from Tahiti islands and the coffee blends from Indonesia and Brazil, mark out the best pastry laboratories’ production.

Size	1 Litre
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**GRAN DORÈ** 

Prepared with Sicilian citrus fruit. It is the ideal product to flavour any cream and fried doughs.

**CROISSANT** 

Prepared with essential oils of oranges and lemons from Sicily, Tahitian vanilla and natural butter.

**GRAN FORNO**

Skilful and specific blend with perfumes of Bourbon vanilla.

**BURRO** 

Artisanal production with first quality butter and vanilla.

**VANIGLIA TAHITI** 

100% pure Polynesian natural vanilla extract.

**VANIGLIA**

Prepared with natural extract of Bourbon vanilla.

**VANILLA MADAGASCAR** 

Prepared with natural vanilla extract.



**MANDORLA**

The unmistakable almond taste with scents of amaretto.

**LIMONE DI SICILIA** 

Obtained by pressing Sicilian lemons only.

**CAFFÈ**

Prepared with coffee extract.

**ARANCIA** 

Obtained by pressing Sicilian oranges.

AROMA PIÙ BRILLIANT

The ideal product that enhances the natural colour of your preparations. It enhances the original raw materials’ perfumes and tastes.

Size	1 Litre
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**LIMONE BRILLANTE** 

Prepared with oils obtained by pressing Sicilian lemons.

**MANDARINO BRILLANTE** 

Prepared with oils obtained by pressing Sicilian mandarins.

**ARANCIA BRILLANTE** 

Prepared with oils obtained by pressing Sicilian oranges.

## RANGE



# Fruit

The artisanal production keeps unaltered the precious aromas and original fruit flavours.

The candying process of fresh fruit, the preparation of jams and purees without preservatives, colourings, artificial flavours are the result of a careful production.

## FRUIT RANGE

### FRUTTA PIÙ

The candying process of fruit at cold temperature maintains it soft and tasty - in this way it becomes resistant to high and low temperatures, while keeping an optimal consistency. It is therefore perfect for the creation of bakery products, semifreddi (Italian soft ice-creams) and ice-creams. The fruit size and the accurate selection of raw materials guarantee a high quality product.

Size

drained 800 g



#### STRAWBERRY

Sweet and juicy small fruit softly candied.

#### BLUEBERRY

Delicate medium-sized fruit, softly candied.

#### MIXED RED BERRIES

Fragrant strawberries and selected raspberries with soft candying.

### FRUIT FOR BAKING

First-quality diced fruit, ideal for bakery products. It does not release water during cooking.

#### FRUTTI MELA 90% (2,5 Kg)

Diced apple with 90% of fruit.

#### FRUTTI PERA 90% (2,7 Kg)

Diced pear with 90% of fruit.



## UHT FRUIT PUREE

Born from the best selected fresh fruit, harvested at the right degree of ripeness, for puree of 100% natural fruit only.

Size	1 Kg
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## CAMEL RASPBERRY PUREE

Contains 100% fruit.

## CAMEL MANGO PUREE

Contains 100% fruit.



## CAMEL STRAWBERRY PUREE

Contains 100% fruit.

## RAISINS AND CHERRIES

Selected directly in their lands of origin. Only the finest fruit are selected in order to be combined with Camels' precious distillates and liqueurs.

## AMARELLE 15° (3L)

Wild pitted cherries in light Kirsch liqueur.

## CILIEGIE DI VIGNOLA CON PICCIOLO AL KIRSCH 23° (3,05 Kg)

High quality intact fruit in light Kirsch liqueur.

## UVA SULTANA IN LIQUORE 15° (2,3 kg sgocc.)

"Sultan raisins", Australian "6 crowns" selection, infused with light Marsala liqueur and aged Brandy.



## MARMELADE AND JAMS

Only the best fruit processed with vacuum technology at low temperature. This processing enables to keep their freshness intact. Gluten-free, devoid of colourings, artificial flavours and GMO. Camels' purees and jams are a versatile and high quality products.



## ALBICOCCA CONFETTURA EXTRA (3,2 Kg)

Extra jam prepared with 50% of Italian apricot.

## ALBICOCCA PASSATA SUPERIORE (12 Kg)

Prepared with 50% of Italian apricot.

## MARMELLATA AMARA DI ARANCE (3 Kg)

Prepared with 70% of orange fruit.

## MIRTILLI CONFETTURA EXTRA (3,2 Kg)

Extra jam prepared with 50% of blueberry fruit.

## MORESKA CONFETTURA EXTRA (3,2 Kg)

Extra jam classic sour cherry compote with 160% of fruit.

## ALBICOCCA PASSATA TIPICA MORBIDA (12 Kg)

Prepared with 40% of Italian apricot.

## ALBICOCCA PASSATA 70 (3,2 Kg)

This outstanding product contains 70% of apricot.

## MORA PASSATA (5,5 Kg)

Prepared with 35% of blackberry.

## PASSATA ALBICOCCA SUPERIORE (3,2 Kg)

Prepared with 50% of Italian apricot.

## PRUNELLATA CONFETTURA EXTRA (3 Kg)

This typical extra jam contains 100% plum.

## STRACCIATA VERA AMARENA (3,2 Kg)

Sour black cherries extra jam with 120% fruit.

## ALBICOCCA PASSATA 70 DA FORNO (3,2 Kg)

Prepared with 70% of apricot. High heat resistant in oven.

## ALBICOCCA PASSATA TIPICA ORIGINALE (6 Kg)

Prepared with 40% of Italian apricot.



## RANGE



# Candied fruit

The fruit's original qualities are preserved thanks to the slow artisanal candying process. A wide assortment ranging from traditional peels and cubes to entire or large-sized fruit.

## CANDIED FRUIT RANGE

### IN SYRUP

A high quality range of fruit is the best of Camel's production. The carefully selected fresh fruit is candied slowly, obtaining qualitative results.

#### **CILIEGIE DI MAROSTICA** (drained 3,6 Kg)

Candied Marostica I.G.P. cherries.

#### **FIGOMORO DI CANEVA** (drained 3,6 Kg)

Whole figs candied Figomoro quality-

#### **FICHI INTERI** (drained 3,6 Kg)

Whole figs.

#### **MELA A CUBETTI 12X12** (drained 3,6 Kg)

100% diced Italian apples mm 12x12. Calibrated.

#### **PERA WILLIAMS 10X10** (drained 3,6 Kg)

100% diced Italian Williams pear, mm 10x10. Calibrated.

#### **PESCHE MEZZE** (drained 3,6 Kg)

Half peaches.

#### **ALBICOCCHES MEZZE** (drained 3,6 Kg)

Half apricots.

#### **ALBICOCCHES A QUARTI** (drained 2,52 Kg)

Candied apricots in quarters.

#### **ARANCIA A RONDELLE** (drained 3,6 Kg)

Oranges into rounds.



#### **PERA WILLIAMS 14X14** (drained 3,6 Kg)

100% diced Italian Williams pear, mm 14x14. Calibrated.

#### **AMARENA INTERA** (drained 2,5 Kg)

Sour cherries.

#### **CEDRO DIAMANTE 9X9** (drained 3,6 Kg)

Diced candied citron mm 9x9. Calibrated.

#### **SCORZONE LIMONE COSTIERA** (drained 3,6 Kg)

Peels of Sorrento lemons I.G.P into quarters.

#### **SCORZA ARANCIA NAVEL 9X9** (drained 3,6 Kg)

Diced peel mm 9x9. Calibrated.

#### **SCORZONE D'ARANCIA NAVEL** (drained 3,6 Kg)

Navel orange peels divided into quarters.

#### **CILIEGIE AMARENATE** (drained 3,6 Kg)

Candied sour cherries.

### PASTES OF CANDIED FRUIT

The aroma and intense flavour of freshly picked fruit make them ideal in the flavouring of pastries or in the perfuming of desserts.

#### **ARANCIA SCORZONE IN PASTA** (3 Kg)

Orange peel paste.

#### **LIMONE SCORZONE IN PASTA** (3 Kg)

Calabria Lemon peel paste.

#### **PASTA DI ZENZERO** (3 Kg)

Ginger dough.

VACUUMED

Camels' high-quality artisanal candied fruit in a practical version without candying syrup.

**FILETTI DI LIMONE (3 Kg)**

Lemon peel cut into calibrated curved slices. Average size: mm 80x60x5

**ARANCIA NAVEL 9X9 (3 Kg)**

Navel orange peel diced mm 9x9. Calibrated.

**ARANCIA NAVEL A FILETTI (2 Kg)**

Navel orange calibrated slices. Average size: mm 80x60x5.

**ARANCIA NAVEL A QUARTI (3 Kg)**

Peel in quarters.

**CEDRO DIAMANTE 9X9 (3 Kg)**

Diced candied citron mm 9x9. Calibrated.

**LIMONE 9X9 (3 Kg)**

Diced lemon peel mm 9x9. Calibrated.



**ARANCIA NAVEL 10X10 (3 Kg)**

Diced orange peel mm 10x10. Calibrated.

**ARANCIA NAVEL 12X12 (3 Kg)**

Diced orange peel mm 12x12. Calibrated.

CHESTNUTS

Harvested by hand, deprived of spores and impurities; immersed with the purpose of stabilizing the amides, reducing the presence of tannins and refining the fruit's flavour.

**MARRONI AVELLINO GROSSO (drained 4 Kg)**

Classic chestnut. Size: 4 pcs x hg. Calibrated.

**CREMA DI MARRONI (5,6 Kg)**

100% chestnut puree.

**MARRONCINI PIEMONTE (drained 3,8 Kg)**

The excellence of chestnut. Size: 6 pcs x hg. Calibrated.

**MARRONI PIEMONTE GROSSO (drained 4 Kg)**

The excellence of chestnut. Size: 4 pcs x hg. Calibrated.

**MARRONI PIEMONTE MEDIO (drained 4 Kg)**

The excellence of chestnut. Size: 5 pcs x hg. Calibrated.

**MARRONI A PEZZI (drained 4 Kg)**

Scraps of good size chestnuts reduced into large bits.

**PASTA DI MARRONI (3 Kg)**

100% chestnut paste.



RANGE



# Jelly and Glaze

The jelly and cold glazes line is prepared with an artisanal method of production that distinguishes Camel's outstanding quality. Carefully selected raw materials aimed to offer a broad range of easy-to-use products: finishing off and decorating high patisserie sweets have never been so easy.

JELLY AND COLD GLAZES

The ideal product to glaze quickly and easily (to ice) jam tarts, tartlets, fruit baskets and babas. An incredible result of brilliance and transparency, even directly on the grill. Suitable to glaze semifreddi, with a particular care of drying the frost on the top. Brilliant results also on wafer papers and on the cream.



Size	5 Kg
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**COCOA MORBIDA**

Dutch selected cocoa and top quality fruit pectins. The employment of salt-free osmotized water allows to obtain a unique jelly glaze, even suitable for soft mirror glazing.

**NEUTRA MORBIDA**

Has been studied to be ready-to-use without needing to break the gel before the application. It could be rolled out with a brush or a sac-a-poche. It keeps the shine and does not freeze until -18°.

**NEUTRA**

The "Neutra" jelly glaze is made up of a combination of sugar, glucose, and selected fruit pectins. This composition has been created in order to obtain a specific ph that makes the jelly stable.

SHUGLASS WHITE

Shuglass ready-to-use is less sweet than sugar and does not stick after glazing. It is dampness resistant keeping the perfect brilliance unaltered even at negative temperatures.



Size	7 Kg
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TRADITIONAL HOT JELLY

The ideal product to glaze quickly and easily jam tarts, tartlets, fruit baskets and babas. An incredible result of brilliance and transparency, even directly on the grill. Indicated to glaze semifreddi and to be used on the cream.

Size	13 Kg
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**GEL-FAST ALBICOCCA SPRAY**

Apricot-flavoured gel ready-to-use. Suitable to spray with the appropriate device. Simply insert the suction tube into the holder's practical hole and set the regulating machine at 75°-80° C.

**NEUTRA (dilutable)**

Neutral-flavoured gel for hot use, water dilutable at 50-60%. High efficiency.

**ALBICOCCA (dilutable)**

Jelly with apricot pulp for hot use, water dilutable at 50-60%. High efficiency.



## RANGE



# Chocolate Creams

Camels' creams are created with the aim of reaching the maximum concerning taste, quality and service.

The first quality selected cocoa beans and the Piemonte IGP hazelnuts are handcrafted achieving a 100% Italian product. The use of the finest ingredients combined with Roller milk

confer an excellent taste without equals.

Without hydrogenated fats.

## CHOCOLATE CREAMS RANGE

### CHOCOLATE CREAMS

#### CREMA PIEMONTE FORNO

Spreadable Gianduia cream prepared with the exclusive ingredient of Piemonte IGP hazelnuts. The hazelnuts, sieved for baking, confer an exceptional aroma to the product.

The balanced sweetness provided by the quality of raw materials is combined with its creamy appearance that is easy to spread at different temperatures.

#### CREMA VIENNA

Spreadable cream with an unmistakable flavour of dark chocolate, fruity aftertaste and a delicate hint of hazelnut. The Vienna spreadable cream remains always shiny, soft and perfect for cutting.

#### CREMA PIEMONTE

Spreadable Gianduia cream prepared with Piemonte IGP hazelnuts. Piemonte hazelnuts confer a unique and exceptional aroma to the product. The addition of fine cocoa makes it unique and elegant.

#### PASTA CACAO AMARA

Spreadable dark-coloured cream with a compact texture. The product's sweetness is slightly noticeable. The considerable amount of cocoa mass confers to the product an intense and pleasant taste of dark chocolate.

#### PASTA CREMINO

Exceptional basis for pralines, it is light-coloured and its balanced sweetness exalts the hazelnut flavour with a delicious cocoa butter aftertaste.



Size

5 Kg

#### CREMA PREMIUM

anche in versione Palm Oil Free

Glaze cream with a remarkable taste of dark chocolate, without hazelnuts.

The high quality cocoa gives an intense and persistent perfume. Easy to cut and shiny in the showcase.

#### CREMA BIANCA

anche in versione Palm Oil Free

Spreadable shiny ivory-white coloured cream. Sweet taste of fresh milk and balanced sweetness able to release all the quality of whole milk. Its appearance is creamy and velvety. The "Crema Bianca" is ready to use and is used pure.

 PRODUCT	TASTE	GANACHE	STUFFING	GLAZING	CREAMS	DECORATING	PRALINERY	ICE - CREAM	BAKERY PRODUCT
Pasta al cacao amara	Extra amara	★			★		★	★	
Crema Vienna	Dark chocolate-flavoured	★	★	★	★	★	★	★	
Crema Piemonte	Gianduia	★	★	★	★	★	★	★	
Crema Piemonte Forno	Gianduia								★
Crema Premium	Dark chocolate-flavoured	★	★	★	★	★	★	★	
Crema Bianca	Milk	★	★	★	★	★	★	★	
Pasta Cremino	Hazelnut	★	★	★	★	★	★	★	

SIGNATURE CHOCOLATE CREAM

A selection of signature chocolate cream, made with only selected natural ingredients, usable for packaging of glass jars to be proposed to the discerning clientele. No hydrogenated fats. Signature spreads are created using the best existing fats together with the use of milk of the roller type, which does not saponify.

Size

5 Kg



**DIANA CREMA FONDENTE EXTRA**

Extra dark spreadable cream. Without hydrogenated fats.

**ARMONIA CREMA PISTACCHIO**

Pistachio spread. Without hydrogenated fats.

**DAFNE CREMA GIANDUIA**

Gianduja spread. Without hydrogenated fats.

**MAYA CREMA ZABAIONE**

Eggnog spread. Without hydrogenated fats.



## RANGE



# Specialities

Line of specialities prepared following our exclusive recipes.

## AROMATIZED PASTE

**PASTA NOCCIOLA CHIARA (2,5 Kg)**

Hazelnut flavoring paste perfect for making mousses, Bavarians or to flavor creams, desserts and ice creams.

**PASTA PISTACCHIO EXCELLENCE(1Kg)**

Pistachio flavoring paste perfect for making mousse, Bavarian cream or flavoring creams, desserts and ice creams.

## ALMOND LINE

Carefully selected almonds processed following Stephan's method.

**MARZAPANE 70 (6,25 Kg)**

Exclusive recipe made with a mass of pure almonds and sugar.

**PASTA REALE MODEL (2,5 Kg)**

Almond and sugar paste mouldable and soft.



## ZABAIONE

**ZABAIONE (2,5 Kg)**

With Marsala and eggs. Ideal for semifreddi and creams' aromatization. Without preservatives, colourings and stabilizers.

## MARSALA

**MARSALA 17° (2 L)**

The great Sicilian wine with an unmistakable taste. Vital ingredient for sweets and creams belonging to the Italian traditional pastry.

## RANGE



  
**Evolinea**  
 THE EVOLUTION OF QUALITY

A complete UHT product line without preservatives or additives. These products guarantee the absolute quality and integrity of the proteins, thanks to the most modern processing methods.

With high service level and maximum flexibility oriented, they always ensure perfect, quick and waste-free results. The practical Tetrapack packaging facilitates storage and stock management.

## DESSERT

A range of products with high service level, useful in a variety of combinations. It facilitates the menu rotation, allows customization and reduces the food-cost. The product's constant quality and flavour are guaranteed by a careful processing, and ingredients presenting high quality organoleptic properties.

Size

1 Litre

**BASE GIULIA UHT**

A ready-to-use UHT base made only from Italian milk and eggs, ideal for the preparation of Bavarian creams and creamy desserts.

Natural, extremely easy to use, time-saving, ensuring high quality and invariable results over time. Store at room temperature. Without preservatives, colourings or flavours.

**CREMA ITALIA UHT**

The classic Italian custard. First-rate ingredients such as eggs and cream produced with only selected fresh milk from Italian pastures, in addition the fragrance of exotic vanilla. Store at room temperature. Without preservatives, colourings or flavours.

**PANNA COTTA UHT**

The classic Italian dessert to offer the absolute quality of intact cream and original. Only selected fresh cream from Italian pastures in addition to the scent of exotic vanilla. Store at room temperature. Without preservatives, colourings or flavours.

**SPUMA PARFAIT UHT**

A classic UHT base for parfaits, it allows to make a large number of desserts, fast and easy, in particular parfaits, mousses and ice desserts. Made with top-quality ingredients, only selected fresh milk sourced from Italian pastures, eggs and milk. Stored at a temperature between 0°C and +4°C. Without colouring, preservatives, flavourings.



**CREAM**

Whipping UHT cream. Only made with Italian cream source selected and carefully centrifuged from fresh milk. Store at a controlled temperature (0°-4° C), very white-coloured, gluten-free, highly resistant to syneresis, can be whipped again. Without flavourings, preservatives or stabilizers, for a taste and structure inimitable.



Size	1 Litre
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**PANNA 35% UHT**

UHT cream made only from selected fresh milk from Italian pastures. Ideal for many types of processing. The high quality of the product makes it possible to obtain a cream with a very white color, with no added ingredients. Store at a temperature between 0°C and + 4°C.

**PANNA 38% UHT**

UHT cream made with only selected fresh milk from Italian pastures. Ideal for many types processing. State of the art technologies make it possible to obtain an ultra white cream with no added ingredients. Store at a temperature between 0°C and + 4°C.

**PANNA LACTOSE FREE**

Lactose-free UHT cream. Thanks to the latest generation plant, it is suitable for the preparation of products for consumers who are lactose intolerant. Ideal for many types of processing. Cream with an off-white color and natural flavor. Store at a temperature between 0°C and + 4°C.



**ICE CREAM BASES**

Ice cream bases with natural ingredients without vegetable fats, with only milk and fresh Italian cream. +15% overrun compared to powdered bases

Size	5 Litres
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**FIORDILATTE**

From highest quality ingredients, fresh Italian milk and fresh Italian cream, we produce the UHT ready-made liquid ice cream with fiordilatte flavor. Without preservatives, flavorings and vegetable fats. Store once open in the refrigerator between 0°C and +4°C.

**BASE UNIK**

From the highest quality ingredients, fresh Italian milk and fresh Italian cream, comes the Unik universal neutral liquid blend that can be customized to make ice cream in cream flavors. Without preservatives, flavorings and vegetable fats. Store once open in the refrigerator between 0°C and +4°C.

**BASE FRUTTA**

Base fruit from highest quality ingredients we produce the liquid fruit base ice cream mix, suitable for fruit - flavored ice cream, fatty pastes and vegan sorbets. Without preservatives, flavorings and vegetable fats. Store once open in the refrigerator between 0°C and +4°C.



## RANGE



# Bagne and cream filling

The alcoholic aromas and filling creams are totally innovative thanks to their particular density, obtained with natural ingredients that allow total and widespread fillings on the whole leavened product. In order to obtain a thorough filling, our company has specially designed and manufactured the FARCI® machinery; thanks to its purposely designed cannulae, we achieve perfect filling in vertical stripes along the whole leavened product. FARCI® has been created to use the homonymous product lines: Farci Bagna and Farci Cream. Their particular density avoids product leaks once the cannulae are lifted.

## FILLING CREAMS RANGE

### FARCI® BAGNA

Product with a particular density obtained with natural ingredients and allowing a complete filling on the whole leavened cake. Exclusive recipes of the Camel tradition in alcoholic flavourings.

Size

4,5 Litres



#### JAMAIQUE 16°

Old recipe with aged Rhum notes.

#### EXÒ 16°

Exclusive recipe with aged Rhum and tropical citrus fruit.

#### LIMONCELLO 16°

Original recipe with typical scent of Amalfi coast lemons.

#### MARASCHINO 16°

Fruity and flowery taste of Italian cherries.

#### MADERAS 16°

Exclusive recipe with a taste of fortified wines, raisins, orange and cocoa.

#### SAINT GEORGE 16°

An original blend of more than 16 herbs combined with the freshness of citrus fruits for an unmistakable bouquet.

### FARCI® CREAM

Product with a particular density obtained with natural ingredients allowing a thorough vertical filling in the leavened product. Ideal also for small leavened products filling.

Size

5 Kg



#### CIOCCOLATO FONDENTE

Unique dark chocolate flavoured cream with a balanced sweetness.

#### ZABAIONE

Typical Italian cream with fresh eggs and Marsala wine.

#### GIANDUIA

Cream with Piedmont PGI hazelnuts and milk chocolate.

#### CARAMELLO SALATO

Traditional caramel-flavored cream with salty notes.

#### PISTACCHIO VERDE

Original high quality pistachio cream with a delicate taste.

#### BIANCA NEUTRA

Neutral cream with balanced sweetness ideal for any customisation.



*Serving professionals  
for 80 years*





**DISTILLERIE CAMEL S.P.A.**

Via della Roggia 20  
33040 Povoletto (UD) - ITALIA  
[info@cameldistillerie.it](mailto:info@cameldistillerie.it)  
[www.cameldistillerie.it](http://www.cameldistillerie.it)

