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Gelato recipe book

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# BALANCING WITH 50 BASE FOR ROGELFRUIT PURÉES AND JUICES

(by Ivan Giacobazzo)

- Water base ice cream with 31% total sugars
- Lemon e lime 20%
- Chestnut 30% (milk base), 40% (water base)
- Pomegranate 65%
- Fruit in general 40%
- Coconut 50%
- Display case temperature -12°C to -14°C

### AÇAÍ

Sucrose	468	585	702
Honey	316	395	474
Glucose	160	200	240
50 Base	120	150	180
Açaí	2000	2500	3000
Water	936	1170	1404
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### GRANNY APPLE

Sucrose	484	605	726
Dextrose	132	165	198
Glucose	212	265	318
50 Base	120	150	180
Apple	1600	2000	2400
Water	1452	1815	2178
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### AVOCADO AND LIME

Sucrose	560	700	840
Dextrose	160	200	240
Glucose	260	325	390
50 Base	120	150	180
Avocado	1600	2000	2400
Lime	200	250	300
Water	1100	1375	1800
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### ACEROLA

Sucrose	600	750	900
Dextrose	164	205	246
Glucose	264	330	396
50 Base	120	150	180
Acerola	1600	2000	2400
Water	1252	1565	1878
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### APRICOT

Sucrose	524	655	786
Dextrose	140	175	210
Glucose	228	285	342
50 Base	120	150	180
Apricot	1600	2000	2400
Water	1388	1735	2082
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### BANANA

Sucrose	560	700	840
Dextrose	152	190	228
Glucose	244	305	366
50 Base	120	150	180
Banana	1600	2000	2400
Water	1324	1655	1986
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### ORGANIC BANANA

Sucrose	560	700	840
Dextrose	152	190	228
Glucose	244	305	366
50 Base	120	150	180
Organic banana	1600	2000	2400
Water	1324	1655	1986
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### BLACKBERRY

Sucrose	584	730	876
Dextrose	156	195	234
Glucose	256	320	384
50 Base	120	150	180
Blackberry	1600	2000	2400
Water	1284	1605	1926
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### BLUEBERRY

Sucrose	480	600	720
Dextrose	130	160	190
Glucose	210	260	310
50 Base	120	150	180
Blueberry	1600	2000	2400
Water	1460	1830	2200
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### BERRIES

Sucrose	492	615	738
Dextrose	132	165	198
Glucose	216	270	324
50 Base	120	150	180
Berries	1600	2000	2400
Water	1440	1800	2160
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### BLACKCURRANT

Sucrose	480	600	720
Dextrose	130	160	190
Glucose	210	260	310
50 Base	120	150	180
Blackcurrant	1600	2000	2400
Water	1460	1830	2200
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### CHESTNUT (MILK BASE)

Sucrose	432	540	650
Dextrose	120	150	180
Glucose	188	235	280
Milk Base 50	140	175	210
Chestnut	1200	1500	1800
Milk	1920	2400	2880
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### CHESTNUT (WATER BASE)

Sucrose	552	690	828
Dextrose	100	125	150
Glucose	292	365	438
50 Base	80	100	120
Chestnut	1600	2000	2400
Water	1376	1720	2064
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### GRAPEFRUIT

Sucrose	604	755	906
Dextrose	164	205	246
Glucose	264	330	396
50 Base	120	150	180
Grapefruit	1600	2000	2400
Water	1248	1560	1872
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### FIG

Sucrose	524	655	786
Dextrose	140	175	210
Glucose	228	285	342
50 Base	120	150	180
Fig	1600	2000	2400
Water	1388	1735	2082
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### COCONUT

Sucrose	652	815	978
Dextrose	176	220	264
Glucose	288	360	432
50 Base	140	175	210
Coconut	2000	2500	3000
Water	744	930	1116
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### DATE

Sucrose	260	325	390
Dextrose	100	125	150
Glucose	60	75	90
50 Base	120	150	180
Date	1600	2000	2400
Water	1860	2325	2790
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### GRAVIOLA (GUANABANA)

Sucrose	520	650	780
Dextrose	140	175	210
Glucose	228	285	342
50 Base	120	150	180
Graviola	1600	2000	2400
Water	1392	1740	2088
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## GUAVE

Sucrose	588	735	882
Dextrose	160	200	240
Glucose	256	320	384
50 Base	120	150	180
Guave	1600	2000	2400
Water	1276	1595	1914
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## LEMON PGI SORRENTO

Sucrose	640	800	960
Dextrose	172	215	258
Glucose	280	350	420
50 Base	120	150	180
Lemon	800	1000	1200
Water	1988	2485	2982
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## LIME

Sucrose	640	800	960
Dextrose	172	215	258
Glucose	280	350	420
50 Base	120	150	180
Lime	800	1000	1200
Water	1988	2485	2982
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## BABY KIWI

Sucrose	500	625	750
Dextrose	120	150	180
Glucose	235	295	354
50 Base	120	150	180
Baby Kiwi	1600	2000	2400
Water	1425	1780	2136
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## LEMON PRIMO FIORE

Sucrose	640	800	960
Dextrose	172	215	258
Glucose	280	350	420
50 Base	120	150	180
Lemon	800	1000	1200
Water	1988	2485	2982
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## LYCHEE

Sucrose	496	620	744
Dextrose	120	150	180
Glucose	232	290	348
50 Base	120	150	180
Lychee	1600	2000	2400
Water	1432	1790	2148
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### MANDARIN (CIACULLI ORIGIN)

Sucrose	508	635	762
Dextrose	136	170	204
Glucose	220	275	330
50 Base	120	150	180
Mandarin	2600	3250	3900
Water	416	520	624
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### BIO MANGO

Sucrose	524	655	786
Dextrose	140	175	210
Glucose	228	285	342
50 Base	120	150	180
Bio Mango	1600	2000	2400
Water	1388	1735	2082
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### MULBERRY

Sucrose	584	730	876
Dextrose	156	195	234
Glucose	256	320	384
50 Base	120	150	180
Mulberry	1600	2000	2400
Water	1284	1605	1926
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### MANGO

Sucrose	524	655	786
Dextrose	140	175	210
Glucose	228	285	342
50 Base	120	150	180
Mango	1600	2000	2400
Water	1388	1735	2082
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### MELON

Sucrose	504	630	756
Dextrose	136	170	204
Glucose	220	275	330
50 Base	120	150	180
Melon	1600	2000	2400
Water	1420	1775	2130
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### BLONDE ORANGE

Sucrose	508	635	762
Dextrose	136	170	204
Glucose	220	275	330
50 Base	120	150	180
Blonde Orange	2600	3250	3900
Water	416	520	624
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## RED ORANGE

Sucrose	508	635	762
Dextrose	136	170	204
Glucose	220	275	330
50 Base	120	150	180
Red Orange	2600	3250	3900
Water	416	520	624
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## PAPAYA

Sucrose	620	775	930
Dextrose	168	210	252
Glucose	272	340	408
50 Base	120	150	180
Papaya	1600	2000	2400
Water	1220	1525	1830
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## DOUBLE CONCENTRATED PASSION FRUIT

Sucrose	524	655	786
Dextrose	140	175	210
Glucose	236	295	354
50 Base	120	150	180
Double conc. Passion fruit	1000	1250	1500
Water	1980	2475	2970
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## NATURAL PASSION FRUIT

Sucrose	540	675	810
Dextrose	144	180	216
Glucose	236	295	354
50 Base	120	150	180
Double conc. Passion fruit	1600	2000	2400
Water	1360	1700	2040
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## PASSION FRUIT WITH SEED

Sucrose	600	750	900
Dextrose	144	180	216
Glucose	236	295	354
50 Base	120	150	180
Passion with seeds	1600	2000	2400
Water	1300	1625	1950
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## DOUBLE CONCENTRATED PEACH

Sucrose	552	690	828
Dextrose	148	185	222
Glucose	240	300	360
50 Base	120	150	180
Double conc. Peach	1600	2000	2400
Water	1340	1675	2010
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## WHITE PEACH

Sucrose	604	755	906
Dextrose	164	205	246
Glucose	264	330	396
50 Base	120	150	180
White Peach	1600	2000	2400
Water	1248	1560	1872
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## PERSIMMON

Saccarosio	492	615	738
Destrosio	132	165	198
Glucosio	216	270	324
Base 50	120	150	180
Caco	1600	2000	2400
Acqua	1440	1800	2160
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## ORGANIC PINEAPPLE

Sucrose	560	700	840
Dextrose	152	190	228
Glucose	244	305	366
50 Base	120	150	180
Organic Pineapple	1600	2000	2400
Water	1324	1655	1986
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## PEAR

Sucrose	504	630	756
Dextrose	136	170	204
Glucose	220	275	330
50 Base	120	150	180
Pera	1600	2000	2400
Water	1420	1775	2130
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## PINEAPPLE

Sucrose	560	700	840
Dextrose	152	190	228
Glucose	244	305	366
50 Base	120	150	180
Pineapple	1600	2000	2400
Water	1324	1655	1986
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## PLUM (RAMASSIN)

Sucrose	428	535	642
Dextrose	116	145	174
Glucose	188	235	282
50 Base	120	150	180
Plum	2000	2500	3000
Water	1148	1435	1722
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## POMEGRANATE

Sucrose	380	475	570
Dextrose	104	130	156
Glucose	168	210	252
50 Base	120	150	180
Pomegranate	2600	3250	3900
Water	628	785	942
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## RASPBERRY

Sucrose	504	630	756
Dextrose	136	170	204
Glucose	220	275	330
50 Base	120	150	180
Raspberry	1600	2000	2400
Water	1420	1775	2130
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## STRAWBERRY

Sucrose	492	615	738
Dextrose	132	165	198
Glucose	216	270	324
50 Base	120	150	180
Strawberry	1600	2000	2400
Water	1440	1800	2160
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## PRICKLY PEAR

Sucrose	552	690	828
Dextrose	148	185	222
Glucose	240	300	360
50 Base	120	150	180
Prickly Pear	1600	2000	2400
Water	1340	1675	2010
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## ORGANIC RASPBERRY

Sucrose	604	755	906
Dextrose	164	205	246
Glucose	264	330	396
50 Base	120	150	180
Organic Raspberry	1600	2000	2400
Water	1248	1560	1872
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## ORGANIC STRAWBERRY

Sucrose	612	765	918
Dextrose	168	210	252
Glucose	268	335	402
50 Base	120	150	180
Organic Strawberry	1600	2000	2400
Water	1232	1540	1848
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### SOUR CHERRY

Sucrose	492	615	738
Dextrose	132	165	198
Glucose	216	270	324
50 Base	120	150	180
Sour Cherry	1600	2000	2400
Water	1440	1800	2160
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### WATERMELON

Sucrose	544	680	816
Dextrose	148	185	222
Glucose	240	300	360
50 Base	120	150	180
Watermelon	2800	3500	4200
Water	148	185	222
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### TROPICAL MIX

Sucrose	244	305	366
Dextrose	84	105	126
Glucose	140	175	210
50 Base	120	150	180
Tropical Mix	1800	2250	2700
Water	1612	2015	2418
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### YUZU

Sucrose	640	800	960
Dextrose	120	150	180
Glucose	340	425	510
50 Base	120	150	180
Yuzu Juice	2000	2500	3200
Water	2580	3225	3870
	<b>4000</b>	<b>5000</b>	<b>6000</b>





# GRANITA BALANCING WITH ROGELFRUT PURÉES AND JUICES

- Granitas with 20% total sugars
- Syrup Base with 60% sugar
- Lemon 23%
- Pomegranate 80%
- Pink grapefruit 45%
- Mandarin 65%
- Orange 65%
- Coconut 50%
- All fruit 40%
- Display case temperature -8°/-10°C

In both production methods, the sugar used is sucrose. The addition of other sugars reduces the formation of ice crystals typical of granitas.

The granularity depends on the production method (slower freezing results in larger crystals).

Recipes developed for use with granita or ice cream machines with granita/cream function.

# DIRECT METHOD

## BABY KIWI

Sucrose	125	250	500
Baby Kiwi	400	800	1600
Water	475	950	1900
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## LEMON

Sucrose	180	360	720
Lemon	230	460	920
Water	590	1180	2360
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## MANGO

Sucrose	135	270	540
Mango	400	800	1600
Water	465	930	1860
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## PAPAYA

Sucrose	150	300	600
Papaya	400	800	1600
Water	450	900	1800
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## CONCENTRATED PEACH

Sucrose	150	300	600
Conc. Peach	400	800	1600
Water	450	900	1800
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## COCONUT

Sucrose	170	340	680
Coconut	500	1000	2000
Water	330	660	1320
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## MANDARIN

Sucrose	135	270	540
Mandarin	650	1300	2600
Water	215	430	860
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## MELON

Sucrose	130	260	520
Melone	400	800	1600
Water	470	940	1880
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## CONCENTRATED PASSION FRUIT

Sucrose	145	290	580
Double conc. Passion Fruit	200	400	800
Water	655	1310	2620
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## PRICKLY PEAR

Sucrose	150	300	600
Prickly Pear	400	800	1600
Water	450	900	1800
	<b>1000</b>	<b>2000</b>	<b>4000</b>

### POMEGRANATE

Sucrose	50	100	200
Pomegranate	800	1600	3200
Water	150	300	600
	<b>1000</b>	<b>2000</b>	<b>4000</b>

### PINK GRAPEFRUIT

Sucrose	175	350	700
Pink Grapefruit	450	900	1800
Water	375	750	1500
	<b>1000</b>	<b>2000</b>	<b>4000</b>

### SOUR CHERRY

Sucrose	125	250	500
Sour Cherry	400	800	1600
Water	475	950	1900
	<b>1000</b>	<b>2000</b>	<b>4000</b>

### TROPICAL MIX

Sucrose	70	140	280
Tropical Mix	400	800	1600
Water	530	1060	2120
	<b>1000</b>	<b>2000</b>	<b>4000</b>

### PINEAPPLE

Sucrose	150	300	600
Pineapple	400	800	1600
Water	450	900	1800
	<b>1000</b>	<b>2000</b>	<b>4000</b>

### RASPBERRY

Sucrose	130	260	520
Raspberry	400	800	1600
Water	470	940	1880
	<b>1000</b>	<b>2000</b>	<b>4000</b>

### STRAWBERRIES

Sucrose	125	250	500
Strawberries	400	800	1600
Water	475	950	1900
	<b>1000</b>	<b>1280</b>	<b>4000</b>

### ORANGE

Sucrose	135	270	540
Orange	650	1300	2600
Water	215	430	860
	<b>1000</b>	<b>2000</b>	<b>4000</b>

# INDIRECT METHOD

## Syrup base for granitas 60%

Sucrose	600
Water	400
	<b>1000</b>

## BABY KIWI

Syrup base	205	410	820
Baby Kiwi	400	800	1600
Water	395	790	1580
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## COCCO

Syrup base	285	570	1140
Coconut	500	1000	2000
Water	215	430	860
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## LEMON

Syrup base	305	610	1220
Lemon	230	460	920
Water	465	930	1860
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## MANDARIN

Syrup base	225	450	900
Mandarin	650	1300	2600
Water	125	250	500
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## MANGO

Syrup base	225	450	900
Mango	375	750	1500
Water	400	800	1600
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## MELON

Syrup base	215	430	860
Melone	400	800	1600
Water	385	770	1540
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## ORANGE

Syrup base	225	450	900
Orange	650	1300	2600
Water	125	250	500
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## PAPAYA

Syrup base	280	560	1120
Papaya	400	800	1600
Water	320	640	1280
	<b>1000</b>	<b>2000</b>	<b>4000</b>

### CONCENTRATED PASSION FRUIT

Syrup base	245	490	980
Passion Fruit	200	400	800
Water	555	1110	2220
	<b>1000</b>	<b>2000</b>	<b>4000</b>

### PINEAPPLE

Syrup base	255	510	1020
Pineapple	400	800	1600
Water	345	690	1380
	<b>1000</b>	<b>2000</b>	<b>4000</b>

### POMEGRANATE

Syrup base	80	160	320
Pomegranate	800	1600	3200
Water	120	240	480
	<b>1000</b>	<b>2000</b>	<b>4000</b>

### RASPBERRY

Syrup base	215	430	860
Raspberry	400	800	1600
Water	385	770	1540
	<b>1000</b>	<b>2000</b>	<b>4000</b>

### STRAWBERRY

Syrup base	205	410	820
Strawberry	400	800	1600
Water	395	790	1580
	<b>1000</b>	<b>2000</b>	<b>4000</b>

### CONCENTRATED PEACH

Syrup base	250	500	1000
Peach	400	800	1600
Water	350	700	1400
	<b>1000</b>	<b>2000</b>	<b>4000</b>

### PINK GRAPEFRUIT

Syrup base	290	580	1160
Pink Grapefruit	450	900	1800
Water	260	520	1040
	<b>1000</b>	<b>2000</b>	<b>4000</b>

### PRICKLY PEAR

Syrup base	245	490	980
Prickly Pear	400	800	1600
Water	355	710	1420
	<b>1000</b>	<b>2000</b>	<b>4000</b>

### SOUR CHERRY

Syrup base	205	410	820
Sour Cherry	400	800	1600
Water	395	790	1580
	<b>1000</b>	<b>2000</b>	<b>4000</b>

### TROPICAL MIX

Syrup base	120	240	480
Tropical Mix	400	800	1600
Water	480	960	1920
	<b>1000</b>	<b>2000</b>	<b>4000</b>



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**FAR Soc.Agr.Coop**

Via Circonvallazione, 4 - 12020 Rossana (CN) - Italy

**Proppy-Gel srl**

Via delle Gaide, 2 - 12026 Piasco (CN) - Italy

Tel.+ 39 0175 64141 - [info@rogelfrut.com](mailto:info@rogelfrut.com)