



THE PERFECT MENU

HO.RE.CA selection

Rogelfrut[®]

Our story began in 1978: that's when Rogel was established in the Varaita Valley, later becoming **F.A.R. (Frutticoltori Associati Rossana)**, a company specialising in the cultivation and processing of seasonal fruit. It marked the beginning of a unique adventure, with nature playing the leading role.

In the early days, we focused on apples, pears, peaches, apricots and other produce grown by local farmers. Over time, our pear and juice production became increasingly significant, and as the specific ice cream market evolved, we expanded our range to meet new demands.

The company has secured the most prestigious certifications, from the **BRC** Global Standard for Food Safety to **Kosher** certification, and from organic certification to the American **FDA** Food and Drug Administration approval. These are essential for effectively penetrating new markets and ensuring our products meet the highest quality standards.

Selecting fruit at its peak ripeness, processing, storage, and finally, distribution: every small step, every detail is crucial. Each expresses and embodies the commitment, authenticity, and philosophy of a company that has always promoted respect for nature in all its forms.

For over forty years, quality, innovation and culture have been part of our story and yours.



Rogelfrut expresses its gratitude to Master Chef Giuseppe Gagliardi, Master Chef Gabriele Vannucci, and mixologist Stefano Renzetti for their valuable contribution, offering their expert advice and recipes, which are featured in this catalogue.

CONTENTS

2

BREAKFAST

4

LUNCH AND DINNER

6

APERITIFS AND
COCKTAILS

8

DESSERTS
WITH FRUIT

10

DESSERTS
WITH NUTS

Start your day right with breakfast: it's the most important meal of the day. To really kickstart your system and set yourself up for success, it's crucial to take the time to enjoy a proper meal. For hotels and guesthouses, breakfast is your chance to shine. It's the first impression you'll make on your guests each day and a key opportunity to win their loyalty and appreciation. Whether your guests prefer something sweet or savoury, the key is to offer nutritious, well-balanced, and high-quality options. We've handpicked a selection of juices that are free from preservatives and added sugars, ideal for any high-quality breakfast buffet.



- Usage instructions: defrost the product before use, either for 12 hours at room temperature or 24 hours in the fridge (°4C). Shake well and pour into a serving jug.
- Once opened, the product will keep for 24 hours in the fridge.

Pure juices to savour

Fresh and refreshing, ready to serve as they are.



Juice and purée blends

Create your own unique juice combinations by mixing and matching, with or without added water.



 BLONDE ORANGE 6x1 kg	 BLOOD ORANGE 12x500 g	 MANDARIN (CIACULLI ORIGIN) 12x500 g	 CARROT 6x1 kg	 LEMON PGI SORRENTO 6x1 kg	 LEMON PRIMO FIORE 12x500 g	 LIME 12x500 g
 POMEGRANATE 6x1 kg	 PINEAPPLE 6x1 kg	 PINK GRAPEFRUIT 12x500 g	 MANGO ALPHONSO 6x1 kg	 TROPICAL MIX 6x1 kg	 YUZU 6x250 g	 GINGER 6x250 g

Fruthies

Rogelfrut smoothies are light and natural. Thanks to their single-serve packaging, preparation is quick and simple. They can be mixed with water, milk, or juice for an energising boost.



AVVENTUROSO (strawberry, raspberry, blackberry)	Single serve plastic	15x150 g
ESOTICO (pineapple, banana, coconut)	Single serve plastic	15x150 g
RILASSATO (strawberry, melon, peach)	Single serve plastic	15x150 g
ROMANTICO (peach, banana, strawberry)	Single serve plastic	15x150 g
SOLARE (pineapple, banana, mango papaya)	Single serve plastic	15x150 g



Preserves, jams and creams

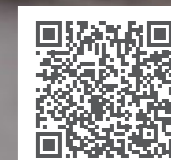
Perfect on toast or rusks, or as a delicious no-cook filling for croissants, cakes, and tarts.



Extra - Smooth preserves			Extra - Preserves with pieces		
APRICOT	Tin	4x1,5 kg	APRICOT	Tin	4x1,5 kg
PEACH	Tin	4x1,5 kg	BLUEBERRIES	Tin	4x1,5 kg
PLUM	Tin	4x1,5 kg	FIGS	Tin	4x1,5 kg
RASPBERRY	Tin	4x1,5 kg	PEACH	Tin	4x1,5 kg
STRAWBERRY	Tin	4x1,5 kg	PLUM	Tin	4x1,5 kg
SWEET/SOUR CHERRY	Tin	4x1,5 kg	SWEET/SOUR CHERRY	Tin	4x1,5 kg
WILD BERRIES	Tin	4x1,5 kg	STRAWBERRIES	Tin	4x1,5 kg
Jam			Cream		
ORANGE 65%	Tin	4x1,5 kg	CHESTNUT 65%	Tin	4x1,5 kg

Tips from the Pastry Chef Master Chef Gabriele Vannucci

- Have you ever tried using our premium jams as a no-cook filling for tarts, croissants, and muffins? Compared to baking with them, you'll find several advantages:
 - using jams as a **no-cook filling** preserves the natural fruit flavour that's often altered during the baking process
 - your creations will have a **fresher, lighter texture**
 - the natural fruit **colours will stay vibrant**, making your tarts, for example, more visually appealing



DOWNLOAD THE FRUTHIES RECIPE BOOK

The aperitif, a beloved ritual that has been part of Italian culture for centuries. It's a time to unwind, socialise and enjoy delicious cocktails alongside an array of nibbles. Having an aperitif is about more than just enjoying an alcoholic or non-alcoholic drink, it's a moment of pure conviviality. **Our range of juices and purées will help you create an extensive cocktail menu**, with expert guidance from Stefano Renzetti, leading mixologist and industry trainer.

Room temperature purées and juices

Intense flavours and colours meet practical convenience with our resealable packaging: free from added sugars and seeds, these are perfect for creating semifreddos, mousses and plated desserts.



Fruit and citrus purées and juices

Fresh and refreshing-serve as they are or create your own blends.

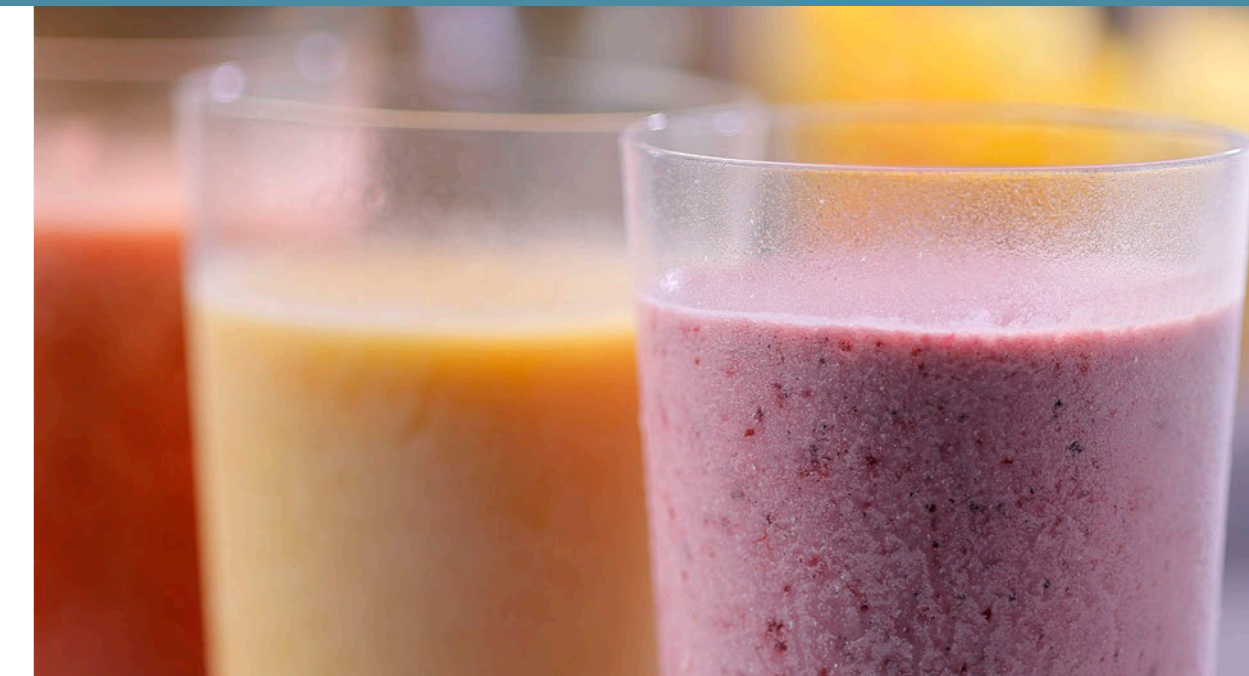


Tips from the Mixologist

Stefano Renzetti

- Smart defrosting**
 Defrost purées in the fridge if you're using them after 24 hours. For shorter timeframes, leave at room temperature (max °24 C) for 12 hours. Once thawed, store in the fridge and use within a few days. Shake well before use to ensure a smooth consistency.
- Measuring and flavour balance**
 Start with small quantities and gradually add more until you achieve the desired taste. Fruit purées can be sweet or tart, so it's important to balance these elements with other cocktail ingredients such as alcohol, sugars and juices.
- Innovation and creativity**
 Experiment with different purée combinations or blend them
- Non-alcoholic cocktails**
 Fruit purées are excellent for creating mocktails, providing delicious options for those who prefer alcohol-free drinks.
- Presentation**
 Use fruit purées to garnish cocktails, for example by creating colour layers or garnishing with fresh fruit. This not only enhances the drink's appearance but also adds freshness and aroma.

with herbs, spices and other ingredients to create unique cocktails. Purées can be used not only for flavour but also to add colour and texture to drinks.



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DOWNLOAD THE COCKTAIL RECIPE BOOK

End your guests' meal with an unforgettable celebration of flavours: **from timeless classics to contemporary innovations**, our product range will support all your creations, helping you craft **unique and distinctive desserts**.

Frutta&Sapori Purées (6x1 kg)



APRICOT MANGO ALPHONSO PASSION FRUIT RASPBERRY



STRAWBERRY FOREST FRUITS

Frutta&Sapori (5x1 kg)



STRAWBERRIES (DESTALKED) FRUTTA & SAPORI FOREST FRUITS FRUTTA & SAPORI RASPBERRIES (WHOLE) FRUTTA & SAPORI MELON PIECES FRUTTA & SAPORI WILD BLUEBERRIES FRUTTA & SAPORI

Purées and juices



APRICOT 6x1 kg FRUTTI DI BOSCO 6x1 kg LEMON PRIMO FIORE 6x1 kg MANGO ALPHONSO 6x1 kg



PASSION FRUIT 6x1 kg PINEAPPLE 6x1 kg RASPBERRIES 6x1 kg STRAWBERRY 6x1 kg

IQF Fruit (2x2.5 kg)



STRAWBERRY CALIBRATE RASPBERRIES (WHOLE)



FOREST FRUIT SALAD - 4 FRUITS BLUEBERRIES (WILD)



LEMON PRIMO FIORE 6x1 kg



RASPBERRIES 6x1 kg

IQF Fruit (5x1 kg)



DRAGON FRUIT (CUBES) MANGO KAEW 20x20



PASSION FRUIT (CUBES with seeds) PITTES DATES (MEDJOUL)

Coulis (6x250 g)

Versatile toppings perfect for crêpes and pancakes, delicious with yoghurt, fruit salads, and ideal for creating refined dishes.



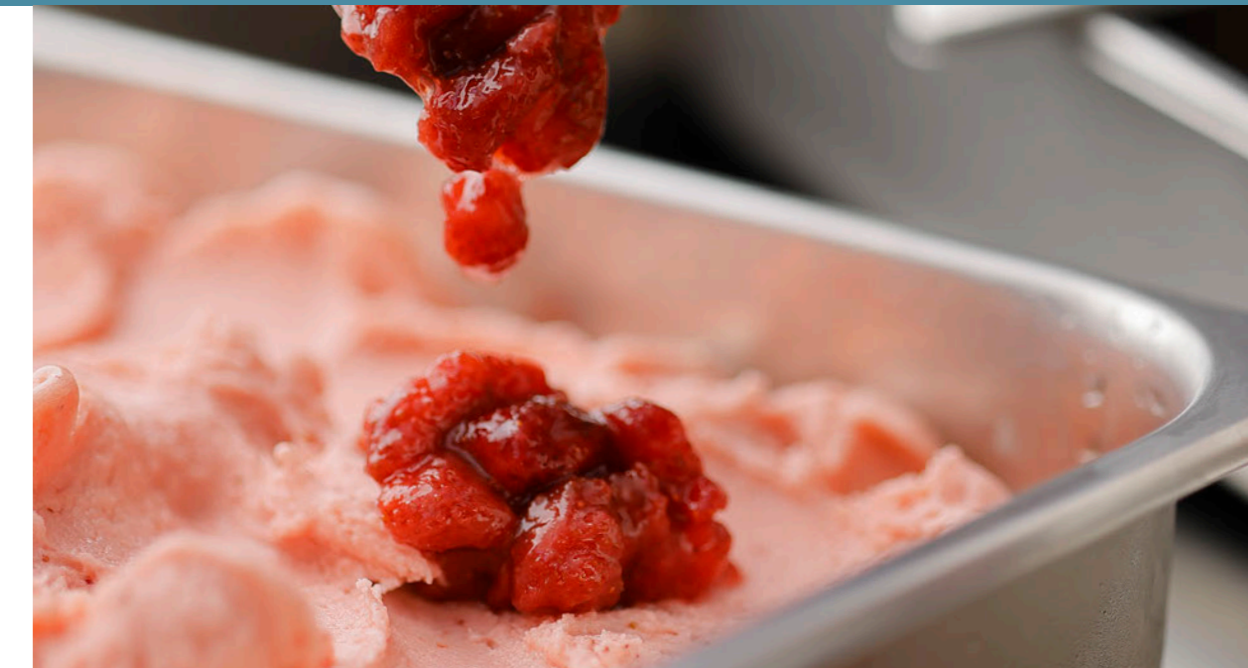
FOREST BERRIES MANGO PASSION FRUIT STRAWBERRY RASPBERRIES MANGO +PASSION FRUIT

Special purées in tubs (5x1 kg)

A selection of purées ideal for creating sorbets, plated desserts, semifreddos and modern patisserie fillings.



MILK COCONUT AÇAÍ SOURSOP PINK GUAVA LYCHEE CHESTNUT GREEN FIGS COCOA FRUIT



Fruit pochée (6x1 kg)

Low in sugar (55° Brix), this semi-candied fruit has a soft texture ideal for restaurants and patisserie, perfect for decorations, fillings and inclusions. Available in 5 flavours, it's also great for rippling through ice cream.



CHERRY STRAWBERRY FOREST FRUITS MANGO ALPHONSO YELLOW PEACH



DOWNLOAD THE PASTRY RECIPE BOOK

In all their forms, hazelnuts are an irreplaceable ingredient thanks to their versatility. Perfect for plated desserts, fillings and decorations, they also add unmistakable richness and flavour as a crunchy addition to savoury dishes and salads.



SHELLED HAZELNUTS ROASTED HAZELNUTS HAZELNUT PASTE HAZELNUT FLOUR

Premium Tonda Gentile Trilobata Hazelnuts

A classic range of hazelnuts, perfect for creams, ice creams, cakes and all types of desserts.



Roasted hazelnuts	Vacuum Bag	10x1 kg
Shelled hazelnuts	Vacuum Bag	2x5 kg
Hazelnut Paste	Tin	2x5 kg

Tonda Extra Hazelnuts

Roasted hazelnuts	Vacuum Bag	10x1 kg
Shelled hazelnuts	Vacuum Bag	10x1 kg
Hazelnut paste (light or dark)	Tin	2x5 kg
Hazelnut flour	Vacuum Bag	4x2,5 kg



Nut granules

We have created a versatile range using the **finest nuts**, perfect for **ice cream parlours, patisseries, restaurants, and cafes**. Our roasted and praline granules are meticulously selected by skilled hands in our Rossana (CN) facilities, following a traditional Piedmontese recipe. The final touch that turns every creation into a masterpiece



TOASTED HAZELNUT Granules and Large Granules

25% PRALINE PISTACHIO Granules

30% PRALINE ALMOND Slivers

50% CARAMELISED HAZELNUT Granules

Ideal for: **fillings, semifreddos, gelato toppings, coating gelato sticks, and garnishing coffees and aperitifs**



Tips from the Pastry Chef Master Chef Giuseppe Gagliardi Cremino Crumble

Ingredients:

- **CRUMBLE**
- 225 g Pastry flour
- 75 g Extra fine cornflour
- 50 g Potato starch
- 50 g Almond powder
- 200 g Butter
- 125 g Extra fine sugar
- 35 g Pasteurised egg yolks
- 75 g **Rogelfrut TGT Hazelnuts**
- 5 g Baking powder

HAZELNUT CREMINO ROCHER

- 500 g White Chocolate
- 250 g **Rogelfrut TGT Hazelnut Paste**
- 20 g Sunflower oil
- 50 g **Rogelfrut TGT Hazelnut Grains**




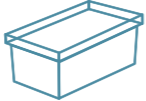



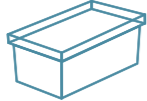









Melt the chocolate at 45°C, then add all the other ingredients. Temper on marble at 22°C.

- Dice the butter and knead all the ingredients in the planetary mixer using the paddle attachment until small clumps form in the mixture. Separate by hand, and leave to set in the fridge at +4°C.

- Place 260 g of crumble mix inside the 18 cm diameter rings on a micro-perforated silicone mat and perforated baking tin with perforated Forsil strips inside. Bake at 160° for around 40 minutes with the valve open. Temper the cremino and glaze the crumble at 20°C. Decorate with hazelnut fragments covered with edible gold dust.



DOWNLOAD THE
PASTRY RECIPE
BOOK

	PACKAGING
PURÉES AND JUICES	 6 x 1 kg elopack  12x 0,5 kg elopack  6 x 250 ml resealable bottles for the yuzu and ginger products)  6 x 1 kg resealable tubs
IQF FRUIT	 2x2,5 kg bags  4x2,5 kg bags  5x 1 kg bags
FRUIT POCHEES	 6 x 1 kg resealable tubs
FRUTHIES	 15 x 150 g single-dose bags Single-product packaging
COULIS	 6 x 250 ml resealable bottles
PRESERVES, JAMS AND CREAM	 4x1,5 kg Tin  250 g customisable jar
PRODUCT AT ROOM TEMPERATURE	 6 x 1 kg elopack
HAZELNUTS	 Whole roasted hazelnuts and grains: 1 kg and 2 kg vacuum bags - 1 kg thermosealed bags  Hazelnut Paste: 5kg tin  Shelled Hazelnuts: 5 kg vacuum bag  Hazelnut Flour: 2.5 kg vacuum bag

ADVANTAGES	RECOMMENDATIONS	CONSERVATION AND HOW TO USE
The product is ready to use and comes in recyclable packaging (to be recycled with 'paper'). Perfect for meeting the needs of different clients.	A highly versatile line which is easy to use, perfect in ice-cream, for sorbets, granitas and smoothies as a replacement for fresh fruit. Purées and juices are perfect for use in bakeries, for the production of inserts, frozen deserts and in modern confectionery in general, as well as more unique applications such as the production of flavoured craft beers with spontaneous fermentation or for use in the preparation of alcoholic and non-alcoholic cocktails.	Store at a temperature lower than -18°C and use preferably within the recommended date. Conservation in the freezer: 30 days at -12°C, 7 days at -6°C, 1 day in the refrigerator. We recommend defrosting in the original packaging at room temperature or inside the refrigerator for 12 hours.
A selection of individually frozen fruits for different types of processing. A product that guarantees consistency in terms of aesthetics and taste throughout the year, with all the good qualities of freshly picked ripe fruit.	Ideal for the decoration of tarts and desserts, both classic and modern cakes, and fruit salads. Perfect in ice-cream, as a replacement for fresh fruit in the creation of sorbets, ice cream and parfais.	Store at a temperature lower than -18°C and use preferably within the recommended date. To be used as required. In order to best maintain all the organoleptic qualities of the fruit, defrost at room temperature or in a refrigerator at 4°C for about 8-12 hours.
An easy to use range with a low sugar content (55°Bx) that keeps its softness even at negative temperatures.	Perfect for ice cream ripples and swirls, thanks to its softness and characteristic bodied texture, even at low temperatures. They can be used for the creation of soft inserts, decorations or as a base for the creation of ripples and swirls with a high fruit content.	Store at a temperature lower than -18°C and use preferably within the recommended date. In order to best maintain all the organoleptic qualities of the fruit, defrost at room temperature or in a refrigerator at 4°C for about 8-12 hours.
Single-dose portion for the preparation of drinks, cocktails and fruit-based smoothies	Pour the 150 g bag into the blender and add 250 ml of liquid (apple juice, orange juice, milk, yoghurt, etc.). Blend to the required consistency and serve in a 400 ml glass. Find out more with our recipes.	Store at a temperature lower than -18°C and use preferably within the recommended date. To preserve the best of all the organoleptic qualities of the fruit, use the product from frozen.
From restaurants to cocktail bars, a one of a kind product. A recipe free from preservatives, colouring agents and added flavourings, with a high fruit content.	Ideal for the creation of the most innovative drinks, from aperitifs to after dinner. Perfect for the decoration of restaurant dessert dishes.	Conserve at a temperature lower than -18°C. In the freezer: 30 days at -12°C, 7 days at -6°C, 1 day in the refrigerator.
A range of jams in lab and retail versions, characterised by a slow pasteurization and the concept of less is more when it comes to ingredients.	A range of products with a high fruit percentage, free from pectin, stable for cooking and freezing. Perfect for high quality handmade processing, both the smooth jams and those with pieces are ideal for maintaining the true taste of the fruit.	Store at room temperature. After opening, we recommended storing at 4°C with the airtight lid, for about 7-10 days.
A new way of managing a product at room temperature.	A seasonal preview that offers two must-have items suitable for the different sectors and reflects the potential of a range that is constantly renewing and evolving in response to market needs.	Store at room temperature. After opening, we recommended storing at 4°C, for about 7-10 days.
A unique and complete range, in vacuum packaging and tins so as to preserve the roasted fragrance.	Hazelnuts have always been found in creams, ice cream, pastries and in its classic combination with chocolate. Grains and pastes (in light and dark versions), are perfect for the most extravagant creations, guaranteeing excellent and consistent results.	Store at room temperature in a cool and dry place, away from light sources.

Rogelfrut®

rogelfrut.com



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