



**Rogelfrut®**

**BILANCIATURE PER GELATERIA**  
GELATO RECIPE BOOK



# BILANCIATURE CON BASE 50 PER PUREE E SUCCHI ROGELFRUT

- Gelato base acqua al 31% di zuccheri totali
- Limone e lime 20%
- Castagna 30% (base latte), 40% (base acqua)
- Melograno 65%
- Frutta in genere 40%
- Cocco 50%
- Temperatura di esposizione in vetrina da -12°C a -14°C

Bilanciature realizzate con l'utilizzo di puree e succhi, se non diversamente specificato.



# BALANCING WITH 50 BASE FOR ROGELFRUT PURÉES AND JUICES

- 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

Formulations made using purees and juices, unless otherwise specified.

## AÇAI - AÇAI

<b>Saccarosio</b> - Sucrose	468	585	702
<b>Miele</b> - Honey	316	395	474
<b>Glucosio</b> - Glucose	160	200	240
<b>Base 50</b> - 50 base	120	150	180
<b>Açai</b> - Açai	2000	2500	3000
<b>Acqua</b> - Water	936	1170	1404
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## ACEROLA

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

## ALBICOCCA - APRICOT

<b>Saccarosio</b> - Sucrose	468	585	702
<b>Destrosio</b> - Dextrose	316	395	474
<b>Glucosio</b> - Glucose	160	200	240
<b>Base 50</b> - 50 base	120	150	180
<b>Albicocca</b> - Apricot	2000	2500	3000
<b>Acqua</b> - Water	936	1170	1404
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## AMARENA - CHERRY

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

## ANANAS / ANANAS BIO - PINEAPPLE / ORGANIC PINEAPPLE

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

## ANGURIA - WATERMELON

<b>Saccarosio</b> - Sucrose	492	615	738
<b>Destrosio</b> - Dextrose	132	165	198
<b>Glucosio</b> - Glucose	216	270	324
<b>Base 50</b> - 50 base	120	150	180
<b>Anguria</b> - Watermelon	1600	2000	2400
<b>Acqua</b> - Water	1440	1800	2160
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## ARANCIA BIONDA - BLONDE ORANGE

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

## ARANCIA ROSSA - RED ORANGE

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

## AVOCADO E LIME - AVOCADO AND LIME

Saccarosio - Sucrose	560	700	840
Destrosio - Dextrose	160	200	240
Glucosio - Glucose	260	325	390
Base 50 - 50 base	120	150	180
Avocado	1600	2000	2400
Lime	200	250	300
Acqua - Water	1100	1375	1800

### BABY KIWI

**4000 5000 6000**

Saccarosio - Sucrose	500	625	750
Destrosio - Dextrose	120	150	180
Glucosio - Glucose	235	295	354
Base 50 - 50 base	120	150	180
Baby Kiwi	1600	2000	2400
Acqua - Water	1425	1780	2136

**4000 5000 6000**

## BANANA / BANANA BIO - BANANA / ORGANIC BANANA

Saccarosio - Sucrose	560	700	840
Destrosio - Dextrose	152	190	228
Glucosio - Glucose	244	305	366
Base 50 - 50 base	120	150	180
Banana	1600	2000	2400
Acqua - Water	1324	1655	1986

**4000 5000 6000**

## CACO - PERSIMMON

Saccarosio - Sucrose	492	615	738
Destrosio - Dextrose	132	165	198
Glucosio - Glucose	216	270	324
Base 50 - 50 base	120	150	180
Caco - Persimmon	1600	2000	2400
Acqua - Water	1440	1800	2160

**4000 5000 6000**

## CASSIS (RIBES NERO) - BLACKCURRANT

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

## CASTAGNA (BASE ACQUA) - CHESTNUT (WATER BASE)

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

## CASTAGNA (BASE LATTE) - CHESTNUT (MILK BASE)

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

## COCCO - COCONUT

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

## DATTERO (da IQF) - DATE (from IQF)

<b>Saccarosio</b> - Sucrose	260	325	390
<b>Destrosio</b> - Dextrose	100	125	150
<b>Glucosio</b> - Glucose	60	75	90
<b>Base 50</b> - 50 base	120	150	180
<b>Dattero</b> - Date	1600	2000	2400
<b>Acqua</b> - Water	1860	2325	2790

**4000 5000 6000**

## DRAGON FRUIT E ANANAS - DRAGON FRUIT AND PINEAPPLE

<b>Saccarosio</b> - Sucrose	600	750	900
<b>Destrosio</b> - Dextrose	150	187,5	225
<b>Glucosio</b> - Glucose	250	312,5	375
<b>Base 50</b> - 50 base	120	150	180
<b>Dragon Fruit</b>	1000	1250	1500
<b>Ananas</b> - Pineapple	500	625	750
<b>Yuzu</b>	200	250	300
<b>Acqua</b> - Water	1180	1475	1770

**4000 5000 6000**

## FRAGOLA - STRAWBERRY

<b>Saccarosio</b> - Sucrose	492	615	738
<b>Destrosio</b> - Dextrose	132	165	198
<b>Glucosio</b> - Glucose	216	270	324
<b>Base 50</b> - 50 base	120	150	180
<b>Fragola</b> - Strawberry	1600	2000	2400
<b>Acqua</b> - Water	1440	1800	2160

**4000 5000 6000**

## FRAGOLA BIO - ORGANIC STRAWBERRY

<b>Saccarosio</b> - Sucrose	612	765	918
<b>Destrosio</b> - Dextrose	168	210	252
<b>Glucosio</b> - Glucose	268	335	402
<b>Base 50</b> - 50 base	120	150	180
<b>Fragola BIO</b> - Organic strawberry	1600	2000	2400
<b>Acqua</b> - Water	1232	1540	1848

**4000 5000 6000**

## FRAGOLA E RABARBARO - STRAWBERRY AND RHUBARB

<b>Saccarosio</b> - Sucrose	480	600	720
<b>Destrosio</b> - Dextrose	120	150	180
<b>Glucosio</b> - Glucose	220	275	330
<b>Base 50</b> - 50 base	140	175	210
<b>Fragola</b> - Strawberry	1200	1500	1800
<b>Rabarbaro</b> - Rhubarb	800	1000	1200
<b>Acqua</b> - Water	1040	1300	1560

**4000 5000 6000**

## FRUTTI DI BOSCO - BERRIES

<b>Saccarosio</b> - Sucrose	492	615	738
<b>Destrosio</b> - Dextrose	132	165	198
<b>Glucosio</b> - Glucose	216	270	324
<b>Base 50</b> - 50 base	120	150	180
<b>Frutti di bosco</b> - Berries	1600	2000	2400
<b>Acqua</b> - Water	1440	1800	2160

**4000 5000 6000**

## FRUTTO DEL CACAO - CACAO FRUIT

<b>Saccarosio</b> - Sucrose	496	620	744
<b>Destrosio</b> - Dextrose	120	150	180
<b>Glucosio</b> - Glucose	232	290	348
<b>Base 50</b> - 50 base	120	150	180
<b>Frutto del cacao</b> - Cacao Fruit	1600	2000	2400
<b>Acqua</b> - Water	1432	1790	2148

**4000 5000 6000**

## FICO - FIG

<b>Saccarosio</b> - Sucrose	524	655	786
<b>Destrosio</b> - Dextrose	140	175	210
<b>Glucosio</b> - Glucose	228	285	342
<b>Base 50</b> - 50 base	120	150	180
<b>Fico</b> - Fig	1600	2000	2400
<b>Acqua</b> - Water	1388	1735	2082

**4000 5000 6000**

## FICO D'INDIA - PRICKLY PEAR

Saccarosio - Sucrose	552	690	828
Destrosio - Dextrose	148	185	222
Glucosio - Glucose	240	300	360
Base 50 - 50 base	120	150	180
Fico d'India - Prickly pear	1600	2000	2400
Acqua - Water	1340	1675	2010
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## GELSI (da IQF) - MULBERRY (from IQF)

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

## GRAVIOLA - SOURSOP

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

## GUAVA

Saccarosio - Sucrose	588	735	882
Destrosio - Dextrose	160	200	240
Glucosio - Glucose	256	320	384
Base 50 - 50 base	120	150	180
Guava	1600	2000	2400
Acqua - Water	1276	1595	1914
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## LAMPONE - RASPBERRY

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

## LAMPONE BIO - ORGANIC RASPBERRY

<b>Saccarosio</b> - Sucrose	604	755	906
<b>Destrosio</b> - Dextrose	164	205	246
<b>Glucosio</b> - Glucose	264	330	396
<b>Base 50</b> - 50 base	120	150	180
<b>Lampone BIO</b> - Organic raspberry	1600	2000	2400
<b>Acqua</b> - Water	1248	1560	1872
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## LIME

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

## LIMONE PRIMO FIORE (BIO) - (ORGANIC) LEMON PRIMO FIORE

<b>Saccarosio</b> - Sucrose	640	800	960
<b>Destrosio</b> - Dextrose	172	215	258
<b>Glucosio</b> - Glucose	280	350	420
<b>Base 50</b> - 50 base	120	150	180
<b>Limone PF</b> - Lemon PF	800	1000	1200
<b>Acqua</b> - Water	1988	2485	2982
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## LIMONE SORRENTO IGP - LEMON PGI SORRENTO

Saccarosio - Sucrose	640	800	960
Destrosio - Dextrose	172	215	258
Glucosio - Glucose	280	350	420
Base 50 - 50 base	120	150	180
Limone IGP - Lemon PGI	800	1000	1200
Acqua - Water	1988	2485	2982

## LITCHI - LYCHEE

**4000 5000 6000**

Saccarosio - Sucrose	496	620	744
Destrosio - Dextrose	120	150	180
Glucosio - Glucose	232	290	348
Base 50 - 50 base	120	150	180
Litchi - Lychee	1600	2000	2400
Acqua - Water	1432	1790	2148

**4000 5000 6000**

## MANDARINO DI CIACULLI - MANDARIN (CIACULLI ORIGIN)

Saccarosio - Sucrose	508	635	762
Destrosio - Dextrose	136	170	204
Glucosio - Glucose	220	275	330
Base 50 - 50 base	120	150	180
Mandarino - Mandarin	2600	3250	3900
Acqua - Water	416	520	624

**4000 5000 6000**

## MANGO - MANGO BIO / ORGANIC MANGO

Saccarosio - Sucrose	524	655	786
Destrosio - Dextrose	140	175	210
Glucosio - Glucose	228	285	342
Base 50 - 50 base	120	150	180
Mango	1600	2000	2400
Acqua - Water	1388	1735	2082

**4000 5000 6000**

## MELA GRANNY SMITH - GRANNY APPLE

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

## MELOGRANO - POMEGRANATE

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

## MELONE - MELON

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

## MIX TROPICALE - TROPICAL MIX

<b>Saccarosio</b> - Sucrose	244	305	366
<b>Destrosio</b> - Dextrose	84	105	126
<b>Glucosio</b> - Glucose	140	175	210
<b>Base 50</b> - 50 base	120	150	180
<b>Mix Tropicale</b> - Tropical mix	1800	2250	2700
<b>Latte</b> - Milk	1612	2015	2418
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## MIRTILLO - BLUEBERRY

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

## MORA - BLACKBERRY

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

## PAPAYA

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

## PASSION FRUIT / CON SEMI - WITH SEEDS

Saccarosio - Sucrose	600	750	900
Destrosio - Dextrose	144	180	216
Glucosio - Glucose	236	295	354
Base 50 - 50 base	120	150	180
Passion fruit	1600	2000	2400
Acqua - Water	1300	1625	1950
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## PASSION FRUIT / doppio concentrato - double concentrated

Saccarosio - Sucrose	524	655	786
Destrosio - Dextrose	140	175	210
Glucosio - Glucose	236	295	354
Base 50 - 50 base	120	150	180
Passion fruit	1000	1250	1500
Acqua - Water	1980	2475	2970
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## PASSION FRUIT / NATURALE - NATURAL

Saccarosio - Sucrose	540	675	810
Destrosio - Dextrose	144	180	216
Glucosio - Glucose	236	295	354
Base 50 - 50 base	120	150	180
Passion fruit	1600	2000	2400
Acqua - Water	1360	1700	2040
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## PERA - PEAR

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

## PESCA BIANCA - WHITE PEACH

Saccarosio - Sucrose	604	755	906
Destrosio - Dextrose	164	205	246
Glucosio - Glucose	264	330	396
Base 50 - 50 base	120	150	180
Pesca bianca - White peach	1600	2000	2400
Acqua - Water	1248	1560	1872
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## PÊCHE DE VIGNE

<b>Saccarosio</b> - Sucrose	604	755	906
<b>Destrosio</b> - Dextrose	164	205	246
<b>Glucosio</b> - Glucose	264	330	396
<b>Base 50</b> - 50 base	120	150	180
<b>Pêche de vigne</b>	1600	2000	2400
<b>Acqua</b> - Water	1248	1560	1872
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## PESCA / doppio concentrato - double concentrated PEACH

<b>Saccarosio</b> - Sucrose	552	690	828
<b>Destrosio</b> - Dextrose	148	185	222
<b>Glucosio</b> - Glucose	240	300	360
<b>Base 50</b> - 50 base	120	150	180
<b>Pesca</b> - Peach	1600	2000	2400
<b>Acqua</b> - Water	1340	1675	2010
	<b>4000</b>	<b>5000</b>	<b>6000</b>

## POMPELMO - GRAPEFRUIT

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

## RIBES ROSSO - RED CURRANT

<b>Saccarosio</b> - Sucrose	584	730	876
<b>Destrosio</b> - Dextrose	156	195	234
<b>Glucosio</b> - Glucose	256	320	384
<b>Base 50</b> - 50 base	120	150	180
<b>Ribes rosso</b> - Red currant	1600	2000	2400
<b>Acqua</b> - Water	1284	1605	1926
	<b>4000</b>	<b>5000</b>	<b>6000</b>

### SUSINA RAMASSIN - PLUM (RAMASSIN)

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

### UVA FRAGOLA - STRAWBERRY GRAPES

<b>Saccarosio</b> - Sucrose	584	730	876
<b>Destrosio</b> - Dextrose	156	195	234
<b>Glucosio</b> - Glucose	256	320	384
<b>Base 50</b> - 50 base	120	150	180
<b>Uva fragola</b> - Strawberry grapes	1600	2000	2400
<b>Acqua</b> - Water	1284	1605	1926
	<b>4000</b>	<b>5000</b>	<b>6000</b>



# BILANCIATURE GRANITE CON PUREE E SUCCHI ROGELFRUT

- Granite al 20% di zuccheri totali
- Sciroppo Base al 60% di zucchero
- Limone 23%
- Melograno 80%
- Pompelmo rosa 45%
- Mandarino 65%
- Arancia 65%
- Cocco 50%
- Tutta la frutta 40%
- Temperatura di esposizione in vetrina -8°/-10°C

In entrambi i sistemi di produzione lo zucchero utilizzato è saccarosio. L'aggiunta di altri zuccheri limita la formazione dei cristalli di ghiaccio tipici della granite. La granulosità dipende dalla tecnica di produzione (cristalli più grandi corrispondono a un congelamento più lento).

Ricette studiate per utilizzo in granitore o mantecatore con funzione granite / cremolata.





# GRANITA BALANCING WITH ROGELFRUIT 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.

# METODO DIRETTO

## AMARENA - SOUR CHERRY

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

## ANANAS - PINEAPPLE

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

## ARANCIA ROSSA E BIONDA - RED AND BLONDE ORANGE

<b>Saccarosio</b> - Sucrose	135	270	540
<b>Ananas</b> - Pineapple	650	1300	2600
<b>Acqua</b> - Water	215	430	860
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## BABY KIWI

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

## COCCO - COCONUT

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

# DIRECT METHOD

## FICO D'INDIA - PRICKLY PEAR

<b>Saccarosio</b> - Sucrose	150	300	600
<b>Fico d'India</b> - Prickly Pear	400	800	1600
<b>Acqua</b> - Water	450	900	1800
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## FRAGOLA - STRAWBERRY

<b>Saccarosio</b> - Sucrose	125	250	500
<b>Fragola</b> - Strawberry	400	800	1600
<b>Acqua</b> - Water	475	950	1900
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## LAMPONE - RASPBERRY

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

## LIMONE - LEMON

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

## MANDARINO - MANDARIN

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

# METODO DIRETTO

## MANGO

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

## MELOGRANO - POMEGRANATE

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

## MELONE - MELON

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

## MIX TROPICALE - TROPICAL MIX

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

## PAPAYA

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

# DIRECT METHOD

## PASSION FRUIT CONCENTRATO / CONCENTRATED

<b>Saccarosio</b> - Sucrose	145	290	580
<b>Passion fruit conc.</b> - Concentrated	200	400	800
<b>Acqua</b> - Water	655	1310	2620
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## PESCA CONCENTRATA - CONCENTRATED PEACH

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

## POMPELMO ROSA - PINK GRAPEFRUIT

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

# METODO INDIRECTO

## Scioppo base per granite al 60% / Syrup base for granitas 60%

Saccarosio - Sucrose 600

Acqua - Water 400

**1000**

## AMARENA - SOUR CHERRY

Scioppo - Syrup base 205 410 820

Amarena - Sour Cherry 400 800 1600

Acqua - Water 395 790 1580

**1000 2000 4000**

## ANANAS - PINEAPPLE

Scioppo - Syrup base 255 510 1020

Ananas - Pineapple 400 800 1600

Acqua - Water 345 690 1380

**1000 2000 4000**

## ARANCIA ROSSA E BIONDA - RED AND BLONDE ORANGE

Scioppo - Syrup base 135 270 540

Ananas - Pineapple 650 1300 2600

Acqua - Water 215 430 860

**1000 2000 4000**

## BABY KIWI

Scioppo - Syrup base 205 410 820

Baby Kiwi 400 800 1600

Acqua - Water 395 790 1580

**1000 2000 4000**

## COCCO - COCONUT

Scioppo - Syrup base 285 570 1140

Cocco - Coconut 500 1000 2000

Acqua - Water 215 430 860

**1000 2000 4000**

# INDIRECT METHOD

## FICO D'INDIA - PRICKLY PEAR

Scioppo - Syrup base	245	490	980
Fico d'India - Prickly Pear	400	800	1600
Acqua - Water	355	710	1420
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## FRAGOLA - STRAWBERRY

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

## LAMPONE - RASPBERRY

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

## LIMONE - LEMON

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

## MANDARINO - MANDARIN

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

# METODO INDIRECTO

## MANGO

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

## MELOGRANO - POMEGRANATE

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

## MELONE - MELON

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

## MIX TROPICALE - TROPICAL MIX

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

## PAPAYA

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

# INDIRECT METHOD

## PASSION FRUIT CONCENTRATO / CONCENTRATED

Scioppo - Syrup base	245	490	980
Passion fruit conc. - Concentrated	200	400	800
Acqua - Water	555	1110	2220
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## PESCA CONCENTRATA - CONCENTRATED PEACH

Scioppo - Syrup base	250	500	1000
Pesca Conc. - Concentrated Peach	400	800	1600
Acqua - Water	350	700	1400
	<b>1000</b>	<b>2000</b>	<b>4000</b>

## POMPELMO ROSA - PINK GRAPEFRUIT

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

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