

# TOP CREAMERY

Trusted name in premixes, bases, powders and syrups for: coffee • milk tea • fruit tea • smoothies • yogurt • soft-serve • gelato • bakery • culinary

**TOP Creamery** is a trusted name in producing premixes, bases, powders, and syrups for a wide range of food and beverage applications. From coffee and milk tea to fruit tea and smoothies to yogurt drinks and soft-serve ice cream, we have a product to suit every need. In addition to our core range of products, we also offer a range of ingredients versatile for bakery, pastry products, and culinary requirements, making us a one-stop solution for all of your food and beverage needs.

We have built a reputation for producing high-quality, consistent products that our customers can rely on. Our state-of-the-art production facilities, combined with our dedication to using only the finest ingredients, ensure that our products meet the highest standards of quality and taste.

We are proud to be an ingredients solution partner for many businesses, including micro businesses, SMEs, hotels and restaurants, cafes, franchises, commissaries, and ice cream parlors. Our team of experienced professionals is dedicated to providing personalized service and support to each of our customers, ensuring they have all the resources they need to succeed in their respective industries.

At **TOP Creamery**, we are committed to sustainability and ethical practices in our operations. We source our ingredients from reputable suppliers who share our commitment to these values. We are constantly looking for ways to reduce our environmental impact and improve the lives of our employees and the communities in which we operate.

“Our group is **TOP** for its creamy and consistent base ingredients, premixes, powders, and syrups, as well as its commitment to continuous innovation. We are dedicated to providing the highest level of service and are committed to consistently delivering excellence.



Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





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## Company History

**TOP Creamery** has its roots in the creation and processing of premix powders for soft-serve ice cream. The founders, who have extensive experience in the food and beverage industry and a natural talent for identifying the specific qualities of a product just by tasting it, used these premix powders in their own soft-serve ice cream business and received rave reviews from customers. It was clear that the success of their formulated products was inevitable.

**TOP Creamery Food Manufacturing Corporation** was founded with the goal of helping small entrepreneurs succeed in the food and beverage industry. Initially, it was a manufacturer and supplier of premix powders to a small group of clients. But as word of their high-quality products spread, the list of clients grew rapidly. Today, the company offers a wide range of products for various applications in beverages, coffee, bubble tea, pastries, and cocktails, and has established distribution all over the country. Our goal is to help small business owners and established brands maximize their profits by providing them with cost-effective, internationally-quality products.

To meet the growing demand for our products, we have relocated to a larger manufacturing and warehousing facility at our current address. At the heart of our success is our core commitment to quality.

TOP Creamery Beverage Powders at **TOP Creamery**, we are meticulous in our production process, from selecting raw materials to conducting post-production inspections. We source essential ingredients from countries known for producing high-quality and premium beverage products, such as Italy, the US, Japan, Poland, and Germany. These ingredients are carefully tested and chosen to meet international food and beverage product standards.

Our company is driven by three main objectives:

- (1) to produce high-quality food and beverage ingredients that meet international standards at a cost-effective price,
- (2) to help every entrepreneur craft their own success story, and
- (3) to help businesses maximize their profits by providing quality products that are also cost-effective.

We also offer complete business solutions, including food and beverage business overviews, training in milk tea, soft-serve ice cream, and frappes, online short courses related to the food business, and mentorship in areas, such as marketing, costing, business setup, and management. In these changing times brought on by the pandemic, we are committed to providing the necessary support and resources to help small businesses thrive.



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**TOP Creamery** is a leading brand in the ice cream powder, coffee, and milk tea business, serving popular shops, international franchises, and cafes all over the country. We have a strong reputation among small business owners and have helped thousands of entrepreneurs launch successful soft-serve ice cream and milk tea businesses over the years.

## our mission

It is the objective of our company to facilitate the expansion of business ventures for both upcoming entrepreneurs and seasoned corporations within the food and beverage sector. We strive to accomplish this through the provision of top-notch premixes, bases, powders, and syrups at cost-effective prices. Our dedication to producing ingredients of the highest caliber, yet at a price point that allows for profitability, is integral to our commitment to the success of the food and beverage businesses we serve.

## our vision

Our company aspires to attain preminent status as a premier maker of premixes, bases, powders, and syrups in the country through our commitment to specialization and the introduction of novel and trend-forward flavors. We envision ourselves as the most dependable and innovative manufacturing firm in the world, providing globally competitive ingredients that will assure customer satisfaction and foster enduring business relationships in the food and beverage, food service, and food manufacturing sectors.

## our core values

### Reliability and Dependability

We are committed to providing excellent customer service to our clients as we cater to their various requests and accommodate flavor preferences.

### Consistency and Efficiency

We ensure the high quality of our products and services while maintaining their affordability so that we can also help our business partners succeed.

### Innovation and Creativity

We strive to further enhance our products through research and continue to develop new and refreshing flavors that will suit the taste of our diverse target markets.

### Passion and Excellence

We demonstrate uniqueness in each and every product we develop because we want to exceed customer expectations and prioritize customer satisfaction at all times.



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## OUR PORTFOLIO:

### Powders

- soft-serve ice cream powders
- milk tea powders
- coffee powders
- beverage powders
- yogurt (froyo) powders
- gelato powders
- fried or rolled ice cream powders
- shakes and slushes powders
- hot and cold blended drink powders
- creamers and other powders
- pure ingredients powders

### Bases

- gelato bases
- frappe bases
- yogurt bases
- soft-serve bases

### Syrups

- coffee syrups
- fruit syrups
- specialty syrups

### Foodservice Premixes

- baking and foodservice premixes
- waffle premixes
- long fries powder
- seasoning powders

### Others

- coffee beans
- loose tea leaves
- fruit jams
- pearls, sinkers and toppings
- ice cream cones
- tools, cups and accessories

## OUR SERVICES:

### Business Training Programs

- Coffee 101: Barista Foundation Learner Course
- Coffee 102: Barista Intermediate Learner Course
- Coffee 103: Barista Professional Learner Course
- Milk Tea Plus Specialty Beverages For Business Course (milk teas, frappes, fruit teas, yogurt drinks, fruit sodas)
- Soft-Serve Ice Cream/Frozen Yogurt For Business Course
- 3-In-1 Total Business Solution (Barista Foundation, Milk Tea, Soft-Serve)
- Elite One-On-One Business Trainings (exclusive one-on-one, personalized trainings)

### Business Packages

- coffee/cafe business packages
- milk tea business packages
- fruit tea business packages
- yogurt drink business packages
- soft-serve business packages
- foodservice business packages
- home and trial kits

### Product Customizations

- bases
- beverage powders
- ice cream and dessert powders
- syrups
- other powders and premixes

### Tutorials and Recipes

- for coffees
- for iced blended drinks
- for frappes
- for milk teas
- for yogurt-based drinks
- for smoothies
- for milkshakes
- for fruit teas
- for carbonated fruit drinks/italian fruit sodas
- for culinary offerings

### Others

- rebranding and private labeling
- conceptualization and consultations
- menu development
- client trainings

## OUR BRANDS:

### Beverage Powders

- Barista Supreme Series Powders
- Supreme Series Powders
- Pure Series Powders
- Milk Tea Classic Powders
- Hot and Cold Blended Drink Powders

### Soft-Serve Powders

- Supreme Mix Series Soft-Serve Ice Cream Powders
- TOP Mix Series Soft-Serve Ice Cream Powders
- Summer Mix Series Soft-Serve Ice Cream Powders

### TOP Series Line

- TOP Series Powders
- TOP Series Syrups
- TOP Series Frozen Yogurt Powders
- TOP Series Gelato Powders
- TOP Series Ice Cream Roll Powders

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The **Barista Supreme Series** is our signature line of coffee powders for businesses, expertly crafted in partnership with a leading Italian beverage and culinary ingredients company. Our powders are of the same high quality as found in the best cafes in Europe, yet at a much lower cost, allowing your own businesses to increase profits. Additionally, our powders are made without added sugar, relying on natural flavors and high-quality milk for a naturally sweet taste.

**Applications:** Flavored Iced and Hot Coffees, Frappes, Milk Teas, Smoothies, and more



Coffee Latte  
(Cafe Au Lait)  
Powder



Cappuccino  
(Cafe Noir)  
Powder



Caramel  
Macchiato  
Powder



Double Chocolate  
(Doppio Cioccolato)  
Powder



Double Dutch  
Powder



Java Chips  
Powder



Matcha Latte  
Powder



Mocha Latte  
(Moka Latte)  
Powder



White Chocolate  
Powder

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## TOP SERIES Syrup

The TOP Series Syrups are products of the highest quality and suitable for a wide range of applications. We offer a range of syrups, including our fruits line, confectionery line, sugar line, and specialty line of syrups, including the Espresso Syrup and Jasmine Tea Syrup. They are just the perfect addition to a beverage or dish.

**Applications:** Frappes, Iced Coffee, Hot Coffee, Cocktails, Mocktails, Milk Teas, Juices, Shaved Ice Desserts, For Drizzles, and more



Almond Syrup



Apple Syrup



Avocado Syrup



Banana Syrup



Blackberry Syrup



Blue Curaçao Syrup



Bubble Gum Syrup



Blueberry Syrup



Brown Sugar Syrup



Butterscotch Syrup



Caramel Syrup



Cheesecake Syrup



Cherry Syrup



Chocolate Syrup



Cinnamon Syrup



Cookie Dough Syrup



Cookie Syrup



Crème Brûlée Syrup



Creamy Coconut Syrup



Creamy Vanilla Syrup

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**Applications:** Frappes, Iced Coffee, Hot Coffee, Cocktails, Mocktails, Milk Teas, Juices, Shaved Ice Desserts, For Drizzles, and more



Macadamia Nut Syrup



Mango Syrup



Melon Syrup



Mint Syrup



Mojito Syrup



Muscovado Syrup



Orange Syrup



Papaya Syrup



Passion Fruit Syrup



Pear Syrup



Philippine Mango Syrup



Peach Mango Syrup



Peach Syrup



Pineapple Syrup



Pumpkin Spice Syrup



Raspberry Syrup



Rose Syrup



Salted Caramel Syrup



Soy Milk Syrup



Strawberry Syrup

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**Applications:** Frappes, Iced Coffee, Hot Coffee, Cocktails, Mocktails, Milk Teas, Juices, Shaved Ice Desserts, For Drizzles, and more



Sugar Syrup



Sweet Grapes Syrup



Sweet Potato Syrup



Tiramisu Syrup



Toffee Nut Syrup



Watermelon Syrup



White Chocolate Syrup



Wintermelon Syrup



Yogurt Syrup



Yuzu Syrup

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## TOP CREAMERY COFFEE BEANS

At **TOP Creamery**, we offer the pinnacle of coffee experiences to connoisseurs. We source only the finest single-origin and commercial blend beans from the world's premier regions and select them through meticulous processes, delivering incomparable quality. Our small-batch roasting technique guarantees a perfectly balanced flavor in every cup.

Our philosophy prioritizes freshness, enhancing the appeal of each sip. We know that offering a wide range of distinctive coffees is critical to appealing to varied tastes, thus raising customer experience standards.

Partnering with us is an investment in your business, as we provide TOP-quality, value-oriented coffee beans for cafes, coffee shops, beverage businesses, hotels, and restaurants worldwide. Give your customers access to an extraordinary coffee experience with the **TOP Creamery Coffee Beans**.



Atok Benguet  
Premium Grade



Brazil Cerrado  
Premium Grade



Columbia Caribecafe  
Premium Grade



Guatemala Huehuetenango  
Premium Grade



Milano Blend 80-20  
Chain Grade



Trieste Blend 70-30  
Chain Grade



Vietnam Lam Dong  
Chain Grade

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## TAIWAN TEA LEAVES

The TOP Creamery Tea Leaves offerings are perfect for both the traditional way of serving tea and milk tea beverages. Our imported Black Tea Leaves are carefully harvested and processed by a family of artisanal tea farmers. The tea leaves we have in our portfolio are of such reputable quality that it is served in famous tea shops in Taiwan, Australia, the United States, Hong Kong, Japan, France, and Germany.



Assam Black Tea  
Loose Leaves  
Powder



Ceylon Uva Black Tea  
Loose Leaves  
Powder



Jasmine Green Tea  
Loose Leaves  
Powder



Roasted Oolong Tea  
Loose Leaves  
Powder



Sun Moon Lake Black Tea  
Loose Leaves  
Powder



Sun Moon Lake No18  
Black Tea  
Bags

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## Milk Tea Classic POWDERED FLAVORS

The **Milk Tea Classics** are our milk tea powders made with a natural tea powder extract, which sets them apart from other powdered flavors in the same category. By using a natural tea powder extract, we can provide a more authentic and satisfying taste experience for our customers. It sets our milk tea powders apart from others on the market and makes them a top choice for those looking for a high-quality, naturally flavored milk tea option.

**Applications:** Milk Tea/Bubble Tea/Boba Tea, Shakes, Slushes, Ice Cream Flavors, Ice Candies, Ice Drops, Ice Pops and more



Bamboo Charcoal Powder



Brown Sugar Powder



Caramel Powder



Chocolate Powder



Hokkaido Powder



Matcha Powder



Okinawa Powder



Thai Milk Tea Powder



Wintermelon Powder

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## PURE SERIES POWDERS

Pure Series is our line of concentrated natural powders for your business. Our powders are a versatile and cost-effective way to add unique flavors to your recipes. With just 5 to 7 grams per serving needed to impart a strong, natural taste, you can feel confident using our ingredients to create a wide range of products without worrying about excess sweetness or milkiness. These ingredients inspire creativity and help bring your brand to life with delicious, all-natural flavors.

**Applications:** Milk Teas, Frappes, Ice Cream Flavors, Cakes, Flavors for Coffees, Pastries, Flavors for Baking, Fillings, and more



Pure Activated Charcoal Powder



Pure Coffee Powder



Pure Matcha Powder



Pure Yogurt Powder

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## Blended Series

BEVERAGE POWDERS

The **Blended Series** is our versatile powder suitable for use in both hot and cold beverages. Simply mix with water or milk to create a delicious hot chocolate or cappuccino. These products are perfect for cafes, beverage businesses, hotels, and restaurants. And they could also be perfect at home for kids and adults.

**Applications:** Frappes, Iced Coffee, Hot Coffee, Cocktails, Mocktails, Milk Teas, Juices, Shaved Ice Desserts, For Drizzles, and more



Black Forest Powder



Cappuccino Powder



Caramel Macchiato Powder



Chocolate Powder



Coffee Latte Powder



Dark Chocolate Powder



Mango Powder



Milk Chocolate Powder (made with HERSHEY'S)



Mocha Powder



Red Velvet Powder

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The **Supreme Series** is our premium line of powdered flavors specifically designed for cafe and milk tea businesses for use in bubble teas, frappes, and other beverage preparations. These flavors offer a 20% level of sweetness compared to other powdered flavors in the market, where your baristas and beverage servers could use fewer portions to deliver the ideal flavor you still want for your signature drinks. By using these powders, you can confidently serve your customers a wide range of flavorful and customizable drinks that meet their taste preferences.

**Applications:** Frappes, Bubble Teas, Flavored Iced and Hot Coffees, Pastries, Fillings, and more



Choco Truffle Powder



Cream Cheese Powder



Double Dutch Powder



Greek Yogurt Powder



Nougat Powder



Rocky Road (less sugar) Powder



Toffee Caramel Powder

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## TOP SERIES POWDERED FLAVOR

TOP SERIES Powdered Flavors are highly versatile powders that can be used in a wide array of applications. They have bold, full-bodied flavors and a sweetness level. Our brand is the TOP choice for flavored powders in the Philippines, used by the country's most popular milk tea bars. In addition to bubble teas, these powders can be used in a variety of applications that could benefit your business, from small to large chains and franchise concepts.

**Applications:** Bubble Teas, Shakes, Slushes, Ice Cream Flavors, Ice Candies, Ice Scrambles, Pastries, Fillings and more



Avocado Powder



Banana Powder



Blueberry Powder



Buko Pandan Powder



Cheesecake Powder



Cheesy Mango Powder



Choco Hazelnut Powder



Choco Strawberry Powder



Milk Chocolate (with Choco Chips) Powder



Cookies & Cream Powder



Honeydew Powder



Lychee Powder



Mango Lychee Powder

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**Applications:** Bubble Teas, Shakes, Slushes, Ice Cream Flavors, Ice Candies, Ice Scrambles, Pastries, Fillings and more



Matcha Powder



Melon Powder



Pandan Powder



Salted Caramel Powder



Strawberry Powder



Sweet Grapes Powder



Sweet Potato Powder



Taro Powder



Ube Macapuno Powder



Ube Powder



Vanilla Powder



White Caramel Powder



Yogurt Powder

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## BASE POWDERS

Our **Base Powders** are designed to enhance the texture of a variety of products, including yogurt drinks, frappes, ice cream, milk teas, and coffees. When paired with our syrups, fruit jams, or powdered flavors, these bases can elevate the overall flavor of your final signature beverages.

**Applications:** Bubble Tea, Frappes, Ice Cream Flavors, Cakes, Flavors for Coffee, Gelato, and more



Buttermilk Powder



Cocoa Powder



Frappe Base Powder



Skimmed Milk Powder



TOP Creamer (1kg) Powder



TOP Creamer (5kg) Powder



Vegan - TOP Creamer (1kg) Powder



Vegan - Frappe Base (1kg) Powder



Smoothie Base (1kg) Powder

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At TOP Creamery, we pride ourselves on being ice cream professionals. We have expertly developed and created the **Supreme Mix Series** powders – high-quality ice cream premixes suitable for use in hotels and other professional settings. The range is known for its exceptional quality, surpassing even that of the ice cream capital of the world, Italy. Our premixes are designed to help food and beverage brands in the Philippines overcome two of the biggest challenges they face in their supply chains: cost and availability. By using our premixes, these brands can save money and ensure that they have a consistent, reliable supply of top-quality ice cream for their customers.

**Applications:** Soft Serve Ice Cream, Frappes, Ice Cream Cakes, Desserts, Cake Fillings, Pastries, and more



Avocado Powder



Black Vanilla Powder



Cheesy Mango Powder



Choco Hazelnut Powder



Chocolate Powder



Chocolate Truffle Powder



Cookies & Cream Powder



Cream Cheese Powder



Creamy Coconut Powder



Dark Chocolate Powder



Double Dutch Powder



Durian Powder



Mango Powder

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**Applications:** Soft Serve Ice Cream, Frappes, Ice Cream Cakes, Desserts, Cake Fillings, Pastries, and more



Matcha Powder



Milk Chocolate  
(made with Hershey's)  
Powder



Milky Cheese  
Powder



Peanut Butter  
Powder



Purple Yam  
Powder



Rocky Road  
Powder



Sweet Corn  
Powder



Thai Milk Tea  
Powder



Vanilla  
Powder



Vanilla  
(sugar - free)  
Powder



Vegan - Vanilla  
Powder



White Chocolate  
Powder



Wintermelon  
Powder

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## TOP MIX SOFT-SERVE POWDERS

TOP Creamery's premium line of soft-serve ice cream powders created perfectly for the Philippine palate. It is developed to be the top-choice, soft-serve ice cream solution for restaurants, food franchises, mall kiosks, community markets, and neighborhood convenience stores. The product quality is unmistakable with its flawless creaminess, and its higher overruns bring about the best taste profiles at great value for money. It features more than 15 flavors, ranging from ice cream's best-selling flavors to today's trending flavors, as well as new unique tastes to discover!

**Applications:** Soft-Serve Ice Cream, Frappes, Ice Cream Cakes, Desserts, Cake Fillings, Pastries and more



Avocado Powder



Buko Pandan Powder



Caramel Powder



Cheese Powder



Classic Milk Tea Powder



Creamy Vanilla Powder



Espresso Powder



French Vanilla Powder



Honeydew Powder



Mango Powder



Melon Powder



Mocha Powder



Pandan Powder



Pastillas Powder



Strawberry Powder



Swiss Chocolate Powder



Toffee Caramel Powder



Ube Macapuno Powder



Ube Powder

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## Summer mixe

### SOFT-SERVE POWDERS

Our team of food and beverage ingredients specialists has expertly created the **Summer Mix Series**, a line of soft-serve ice cream premixes specifically for franchising brands. These premixes strike the perfect balance between quality and cost, ensuring the profitability and sustainability of your business. Whether you are looking to establish a strong brand identity or simply want the best premixes for your soft-serve ice cream business, these products are an excellent choice. Carefully crafted to provide the perfect foundation for your business success, the first step towards building a thriving soft-serve ice cream business.

**Applications:** Soft Serve Ice Cream, Frappes, Sorbetes, Desserts, Cake Fillings, Pastries and more



Buko Pandan Powder



Caramel Powder



Cheese Powder



Chocolate Powder



Mango Powder



Melon Powder



Pandan Powder



Pastillas Powder



Strawberry Powder



Toffee Caramel Powder



Ube Macapuno Powder



Ube Powder



Vanilla Powder

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## TOP SERIES FROZEN YOGURT POWDERS

TOP Creamery's **Frozen Yogurt** is perfect for frozen yogurt shops, cafes, and dessert bars. Our frozen yogurt powders are preferred for those who value quality and flavor. It features a variety of delicious fruit flavors and indulgent classics. Our diverse selection allows you to craft memorable frozen yogurt creations that will ensure repeat visits from your customers.

**Applications:** Frozen Yogurt Ice Cream, Yogurt-based Drinks, Shakes, Fillings, Pastry, Cake, and more



Base  
Powder



Melon  
Powder



Strawberry  
Powder

*Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing*





## TOP SERIES GELATO POWDERS

Unleash your gelato creativity with **TOP Creamery's** exceptional gelato powders. Elevate your desserts with our premium powders, offering a wide range of flavors to craft delectable gelato masterpieces that impress even the most discerning palates.

**Applications:** Soft Serve Ice Cream, Gelato Flavor, Frappes, Shakes, and more



Avocado Powder



Choco Hazelnut Powder



Cookies & Cream Powder



Cream Cheese Powder



Dark Chocolate Powder



Mango Powder



Matcha Powder



Salted Caramel Powder



Strawberry Powder



Ube Powder



Vanilla Powder

*Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing*



## TOP SERIES FRIED/ROLLED ICE CREAM POWDERS

TOP Creamery's Fried/Roll Ice Cream is a delightful fusion of culinary artistry and innovative dessert-making. Liquid ice cream is rapidly frozen on a cold surface and expertly rolled into delicate scrolls. What sets it apart is the innovative twist of frying the rolled ice cream, creating a delightful contrast of creamy textures. Customers can customize their treats with premium toppings, making it a visually captivating and interactive dessert experience that satisfies sweet cravings.

**Applications:** Ice Cream Rolls, Desserts, Fillings, and more



Chocolate Powder



Dark Chocolate Powder



Mango Powder



Melon Powder



Strawberry Powder



Ube Powder



Vanilla Powder

*Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing*



# TOP CREAMERY

Trusted name in premixes, bases, powders and syrups for: coffee • milk tea • fruit tea • smoothies • yogurt • soft-serve • gelato • bakery • culinary



Beverage experts in Taiwan – the origin of Bubble Tea – specially created **TOP Creamery's fruit jams** bursting with natural flavors and made with fresh, high-quality fruits. This portfolio of jams is our dedication to providing you with a delightful beverage and culinary experience. The **TOP Creamery** fruit jams are the perfect choice for customers seeking unique and delicious flavors made with only the finest ingredients.

**Applications:** Milk Teas, Frappes, Cocktails, Mocktails, Juices, Desserts, Cakes, Pastries, and more



Blueberry (1kg)  
Fruit Jam



Blueberry (4.2kg)  
Jam



California (1kg)  
Fruit Jam



Grapefruit (1kg)  
Fruit Jam



Kiwi (1kg)  
Fruit Jam



Kiwi (4.2kg)  
Jam



Mango (4.2kg)  
Jam



Mango (1kg)  
Fruit Jam



Passion (1kg)  
Fruit Jam



Pineapple (1kg)  
Fruit Jam



Strawberry (4.2kg)  
Jam



Strawberry (1kg)  
Fruit Jam

*Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing*





## Sinkers & Toppings

At TOP Creamery, we are dedicated to enhancing every beverage and frozen dessert with the ideal finishing touch. Our commitment is reflected in our diverse array of premium sinkers and toppings. Whether you prefer traditional tapioca pearls or crave the indulgence of popping boba and coffee jelly, our selection ensures that your creations reach new heights of flavor and delight.

**Applications:** Milk Tea, Coffee, Desserts, Fruit Tea, Yogurt-based Drinks, Frappes, Smoothies, and more



Basil Seeds



Butterfly Pea Powder



Cherry Popping Boba



Coffee Jelly (1kg)



Coffee Jelly (3.2kg)



Cream Puff Powder



Crushed Cookies



Egg Pudding Powder



Lychee Popping Boba



Mango Popping Boba



Nata de Coco



Peach Popping Boba



Plain Mini Mochi



Rainbow Crystal Ball



Rainbow Jelly (1kg)



Rainbow Jelly (3.2kg)



Salted Cheese Foam Powder (750g)



Strawberry Mini Mochi



Strawberry Popping Boba



Taiwan Tapioca Pearls

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## FOODSERVICE & SEASONING POWDERS

Food service businesses often grapple with the time-consuming task of preparing high-quality baked goods and snacks. **TOP Creamery** addresses this challenge by offering premix solutions that reduce preparation time, effort, and operational complexities. All of this can be achieved without compromising on the premium quality that **TOP Creamery** is known for, providing excellent value for money.

**Applications:** Pop Corn, Fries, Delicacies, Desserts, Pastries, and more



Long Fries Powder



Chocolate Waffle Powder



Vanilla Waffle Powder



Barbecue Powder



Cheddar Cheese Powder



Cheese Powder



Sour Cream Powder

*Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing*



# TOP CREAMERY

Trusted name in premixes, bases, powders and syrups for: coffee • milk tea • fruit tea • smoothies • yogurt • soft-serve • gelato • bakery • culinary



In the heart of northern Italy is a business that exemplifies innovation in every facet of its trade. With over 30 years of experience in the gelato industry, **Comprital's** use of natural ingredients and innovative techniques has earned them the title of "chef's choice." If you're searching for gelato mixes, bases, and ingredients of authentic natural flavors and emulsifiers, **Comprital** is the solution. This Milan-based manufacturer of semi-processed ingredients for gelato and pastry offers a range of products, including milk and fruit bases, soft gelato, texture improvers, classical and fruit pastes, and frozen yogurt. They are the perfect partner for both artisan and industrial gelato producers in Italy and abroad.

Since its inception, **Comprital** has respected the traditional Italian gelato-making technique while embracing cutting-edge research to achieve optimal performance and natural results. This commitment to quality is what has made Italian gelato so well-known internationally. The company is a leading producer of gelato ingredients in Italy and has partnered with specialized distributors around the world to reach customers in other countries. And now, **Comprital** has partnered with **TOP Creamery** as its trusted partner to represent them in the Philippines.



BabyBlue  
Classical Paste



San Marco  
100 Milk Base



Top Amarena  
Topping Sauce



Top Brunella  
Topping Sauce



Top Caffe  
Topping Sauce



Top Caramello  
Topping Sauce



Top Cioccolato  
Topping Sauce



Top Crema Cioccolato  
Bianco Topping Sauce



Top Fragola  
Topping Sauce



Top Frutti di Bosco  
Topping Sauce



Top Lampono  
Topping Sauce



Top Menta  
Topping Sauce



Top Nocciola Premium  
Topping Sauce



Top Pistacchio  
Topping Sauce



Top Tiramisu  
Topping Sauce



Top Toffee Mou  
Topping Sauce



Top Tropical  
Topping Sauce



Top Vaniglia  
Topping Sauce



Bubble Gum  
Classical Paste



Comprital Idrá  
50 Milk Base

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





# TOP CREAMERY

Trusted name in premixes, bases, powders and syrups for: coffee • milk tea • fruit tea • smoothies • yogurt • soft-serve • gelato • bakery • culinary



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Comprital Mentha  
Classical Paste



Nocciola Scura  
Gran Sapore  
Classical Paste



Perfecta  
Fruit Base



Pistacchio Puro  
Reale Classical Paste



Primafrutta Anguria  
Fruit Paste



Primafrutta Fragola  
Fruit Paste



Primafrutta Mirtillo  
Fruit Paste



Speedy Gran  
Cioccolato Elvetia  
Gelato Mix



Vaniglia Francese  
Classical Paste



Variegato Amarena  
Ripple Sauce



Variegato Fragoline  
Ripple Sauce



Variegato Frollino  
Ripple Sauce



Yopiu Frozen  
Yogurt Powder

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### • Key Points

- : Natural Richness | Exceptional Creaminess
- : Makes 100 servings per pack
- : net weight - 1kg (35.27oz); 20 units per box

### • Suggested Preparation

- : Dissolve one (1) pack of Supreme Mix Soft-Serve Ice Cream Powder with 2.5 liters of water.
- : (Optional) Add 1 liter of full cream milk.
- : Mix well for 2 to 3 minutes.
- : Pour the mixture into the ice cream machine.
- : Serve when ready.

### • History

- : creating a premium-end soft-serve premix
- : comparable to Italian quality standards
- : could match with global premix names

### • Quality & Features

- : more natural flavor
- : highest fat content
- : higher yield
- : smooth texture
- : SUPREME CREAMINESS

### • Product Application

- : soft serve ice cream, fried ice cream, homemade ice cream, gelato flavor, baked fillings, shakes, frappes

### • Target Market

- : A-Market
- : Hotel Standard Soft Serve
- : 'DQ' branding level

### • Differentiation & Competitive Advantage

- : at par, if not better, than Italian ice cream brands
- : HALF THE PRICE
- : cost-efficient due to outsourcing and production processes

### • Key Selling Points

- : Italian Quality Ice Cream at half the price

### • Responses to Customers

- : you need to import and buy from Italy to experience this quality and product standards
- : demonstrate how customers will profit; show the "how to make soft-serve" YouTube video

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## TOP MIX

SOFT-SERVE ICE CREAM POWDERS

### • Key Points

- : Creamy Perfection | Premium Crafted Soft-Serve Powders
- : Makes 100 servings per pack
- : net weight - 1kg (35.27oz); 20 units per box

### • Suggested Preparation

- : Dissolve one (1) pack of TOP Mix Soft-Serve Ice Cream Powder with 2.5 liters of water.
- : (Optional) Add 1 liter of full cream milk.
- : Mix well for 2 to 3 minutes.
- : Pour the mixture into the ice cream machine.
- : Serve when ready.

### • History

- : the pioneer line that launched TOP Creamery
- : offered at community markets
- : quality as those in malls
- : fast food concepts were the only one offering

### • Quality & Features

- : premium quality at a highly affordable price
- : perfect for start-up businesses
- : high-fat content level (but less than the SUPREME MIX SERIES)

### • Product Application

- : soft serve ice cream, fried ice cream, homemade ice cream, gelato flavor, baked fillings, shakes and frappes, dirty ice cream flavors, ice cream cakes, desserts, cake fillings, pastry

### • Target Market

- : A&B Markets
- : Mall-Based and Franchising Standard Soft Serve Level
- : 'McDonald's' branding level

### • Differentiation & Competitive Advantage

- : high overruns at a lesser price
- : smooth texture as that of the SUPREME MIX SERIES
- : the line demonstrates TOP Creamery's key expertise

### • Key Selling Points

- : the line that transformed TOP Creamery from a food cart business supplier to a key player in frozen desserts (AND beverages) with a nation-wide representation

### • Responses to Customers

- : expensive? (COMPARE the product vs. others in quality and overruns)
- : quality + affordable + 2X overrun
- : undeniable taste and texture
- : proven product as TOP Creamery's testament to its success

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## SOFT-SERVE ICE CREAM POWDERS

### • Key Points

- : Skillfully Blended Soft-Serve Powders | Sweet Indulgence at Affordable Excellence
- : Makes 100 servings per pack
- : net weight - 1kg (35.27oz); 20 units per box

### • Suggested Preparation

- : Dissolve one (1) pack of Summer Mix Soft-Serve Ice Cream Powder with 2.5 liters of water.
- : (Optional) Add 1 liter of full cream milk.
- : Mix well for 2 to 3 minutes.
- : Pour the mixture into the ice cream machine.
- : Serve when ready.

### • History

- : created a more inexpensive option from the TOP MIX SERIES

### • Quality & Features

- : higher non-dairy milk content vs. dairy

### • Product Application

- : soft serve ice cream, fried ice cream, homemade ice cream, gelato flavor, baked fillings, shakes and frappes, dirty ice cream flavors

### • Target Market

- : B&C Markets
- : Mall-Based and Franchising Standard Soft Serve Level
- : Restaurant Standard Soft Serve Level
- : Upscale Community Standard Soft Serve Level
- : Jollibee' branding level

### • Differentiation & Competitive Advantage

- : 97% profile similarity with the TOP MIX SERIES
- : SUMMER MIX SERIES priced lower due to the used of Non-Dairy Milk

### • Key Selling Points

- : a lower-priced option for the TOP MIX SERIES
- : No. 1 Brand Line of Soft Serve Premix Powders in the Philippines

### • Responses to Customers

- : expensive? (offer a side-by-side comparative taste of the SUMMER MIX SERIES vs. other brands)
- : compare: 1) taste, 2) texture, 3) yield
- : let them experience the quality and the yield first hand

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## TOP SERIES FROZEN YOGURT POWDERS

### • Key Points

- : Artisanal Yogurt Perfection | crafted frozen yogurt powders for an authentic, creamy froyo experience
- : Makes 70 servings per pack
- : net weight - 1kg (35.27oz); 20 units per box

### • Suggested Preparation

#### For 16oz Yogurt Smoothies

- : Pour 30-50g of Frozen Yogurt in a blender with 20-30g fruit jam/fruit syrup/powdered flavor.
- : Add 220g of ice then blend.
- : Pour in a glass.
- : Add diced fresh fruit.
- : Serve.

#### For Frozen Yogurt Ice Cream

- : Dissolve one (1) pack of Frozen Yogurt Powder with 2.5 liters of water.
- : (Optional) Add 1 liter of full cream milk.
- : Mix very well and leave it at least 30 minutes.
- : Pour the mixture into the ice cream machine.
- : Serve.

### • History

- : an objective of creating Frozen Yogurt offering similar to those from Italy – at an affordable price
- : the pursuit of TOP Creamery to expand its market base in addition to the C&D markets

### • Quality & Features

- : use of REAL Yogurt Powders derived from live yogurt culture
- : made using ingredients from authentic Italian brands famous for making Italian gelato

### • Product Application

- : frozen yogurt, rolled yogurt, homemade yogurt, gelato flavor, baked fillings, yogurt cakes, shakes, flavor booster (yogurt taste to fruit flavor shakes and frappes)

### • Target Market

- : A&B Markets
- : Mall-Based Standards
- : High-end restaurant concepts
- : Buffet concepts
- : Premium Cafes

### • Differentiation & Competitive Advantage

- : the only frozen yogurt in the country with real yogurt as its profile

### • Key Selling Points

- : Experience an authentic Italian gelato yogurt at half the price (The number one yogurt concept on the Philippines uses TOP Creamery)

### • Responses to Customers

- : expensive? compare and taste and experience
- : compare: 1) taste, 2) texture, 3) yield
- : see the difference in quality as a key reference as to the product value

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## TOP SERIES GELATO POWDER

### • Key Points

- : The art of traditional gelato simplified
- : Makes 70 servings per pack
- : net weight - 1kg (35.27oz); 18 units per box

### • Suggested Preparation

- : Dissolve one (1) pack of TOP Series Gelato Powder with 2.5 liters of water.
- : For best result, mix it very well and set aside for at least 30 minutes.
- : Pour the mixture into the Gelato Ice Cream Machine.
- : Serve and enjoy!

### • History

- : created a Philippine produced ready mix for gelato or homemade gelato

### • Quality & Features

- : hassle-free preparation solution (no complex mixing of liquid/solid components, milk flavors, sugar stabilizers)
- : could be prepared at home without a gelato machine

### • Product Application

- : gelato, home-made ice cream, soft-serve ice, shakes and frappes

### • Target Market

- : A Market for the Gelato industry
- : B&C Markets for homemade ice cream and other secondary applications

### • Differentiation & Competitive Advantage

- : no other offering found elsewhere except from TOP Creamery

### • Key Selling Points

- : simplified gelato preparation that could even be made at home

### • Responses to Customers

- : question: the customary way of making a gelato is better...
- : no difference in quality of traditional gelato making vs. TOP Creamery
- : same ingredients for custom gelato making are all there in one pack!

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## TOP SERIES FRIED/ROLLED ICE CREAM POWDERS

### • Key Points

: premium gourmet quality Ice Cream Roll Powders meticulously made for frozen dessert businesses  
: net weight - 1 kg (35.27oz); 18 units per box

### • Suggested Preparation

: Put 500 grams/half pack of TOP Creamery Fried Roll Ice Cream Powder with 900ml of water in a blender.  
: Blend until completely mixed.  
: Get a small amount of mixed powder into the pre-cooled fried ice cream machine pan.  
: Distribute evenly. Wait for 45 seconds, scrape, roll, and serve.  
: Best serve with toppings.

### • History

: created to address a novelty demand last 2017

### • Quality & Features

: readily available  
: fast freezing  
: great taste

### • Product Application

: ice cream rolls  
: fried rolled ice cream

### • Target Market

: ice cream rolls business concepts

### • Differentiation & Competitive Advantage

: easily accessible  
: only 1 (of two) offering the product in the market with a reliable supply

### • Key Selling Points

: TOP Creamery is the number one brand for ice cream premixes that even includes Ice Cream Rolls Solutions

### • Responses to Customers

: expensive?  
: TOP Creamery will always prioritize quality as a value-for-money element for its offerings  
: compare the products to see the difference and understand the value

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## BASE POWDERS

Bases

- **History**

- : realized that there was demand for bases during a syrup demo
- : Frappe Base: first base product
- : vanilla products could also be considered as bases (ice cream and powdered flavors)

- **Quality & Features**

- : universal application for beverages (and desserts)
- : Frappe Base takes longer to melt
- : for Frappe Base – results in smoother texture for beverages

- **Product Application**

- : frappes, ice candies, taste and texture improvers for beverages, milk tea mouthfeel improver

- **Target Market**

- : all business market classes with beverage and dessert offerings (from cafes, to those selling candies)

- **Differentiation & Competitive Advantage**

- : better quality in smooth profile
- : prolongs the cold beverage quality than those offered by imported brands, but at 70% of their pricing

- **Key Selling Points**

- : the best option for businesses as opposed to using the more expensive products of imported brands

- **Responses to Customers**

- : question: the drinks become sweeter when using the Frappe Base?
- : simply reduce the sweetener of your preparations

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## • Key Points

- : Signature Premixes for Elevating the Beverage Experience
- : Makes 25 cups of 16 oz beverage drinks based on recommended preparation
- : net weight - 750g (26.45oz); 20 units per box

## • Suggested Preparation

### For 16oz Iced Blended Coffee

- : Add two (2) scoops (30 grams) of Supreme Series Powdered Flavor in a blender.
- : Add 220 grams of ice, 30 grams of Frappe Base Powder, and 100ml of water.
- : Blend.
- : Pour in a glass.
- : Serve.

### For Milk Tea

- : Mix two (2) scoops of Supreme Series Powdered Flavor with 150ml of Tea, 20 grams of creamer, and ice.

## • History

- : created in response to the Taiwan imported powdered flavors in the Philippine market
- : developed for better quality and customizable sweetness levels

## • Quality & Features

- : superior quality at 50% less of the sweetness levels
- : more flavors could be added w/o compounding the sweetness
- : favorable for barista beverage craftsmanship

## • Product Application

- : milk tea, flavored iced and hot coffee, hot chocolate, frappes, baking fillings, pastries

## • Target Market

- : A&B market
- : premium cafes and milk tea bars
- : highlight those that are looking for a more upfront flavor and less sugary profile

## • Differentiation & Competitive Advantage

- : most suited for those who want to further customize their beverages with a versatile powder that can adapt to an array of flavors and sweetness

## • Key Selling Points

- : a superior option to the Taiwan imported powdered flavors but at half the price

## • Responses to Customers

- : question: it is bland... it is not sweet enough...
- : the objective is to show the flavor profiles rather than pure sweetness
- : simply add your sweeteners to your desired final beverage profile

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## TOP SERIES POWDERED FLAVOR

### • Key Points

- : The Versatile Beverage Premix Powder | for bubble teas, frappes, shakes, smoothies, slushes, popsicles, shaved ice, specialty beverages & desserts and more
- : Makes 22 cups of 16 oz beverage drinks based on recommended preparation
- : net weight - 1kg (35.27oz); 20 units per box

### • Suggested Preparation

- : Add two and a half (2 ½) scoops (36 grams) of TOP Series Powdered Flavor.
- : Add 150ml of Tea, and 20 grams of creamer for milk tea (or 220 grams of ice and 60ml of milk for shakes and smoothies).
- : Mix the preparations for milk tea (use a blender for shakes and smoothies).
- : Pour in a glass.
- : Serve.

### • History

- : originally intended to serve as powdered flavors for shakes
- : competitive price offerings for the shake category are too low
- : pivoted the development to be a complete beverage solution

### • Quality & Features

- : UNIVERSAL powdered flavor application
- : flavorful and sweet
- : inexpensive with its all-in-one content (milk, flavor, sweetness)

### • Product Application

- : milk tea, shakes, slushes, iced coffee, hot chocolate, frappes, baking fillings and flavors, cakes, desserts, ice cream flavors, ice scrambles, pastries

### • Target Market

- : B,C,D Markets
- : targeted to customers with profit maximization as a first priority
- : convenience of operations as a second priority
- : for those requiring a complete and full flavor powdered flavor solution

### • Differentiation & Competitive Advantage

- : widest range of flavored profile offerings
- : 95% Taiwan quality at 50% of the cost

### • Key Selling Points

- : the TOP Series Powdered Flavors is positioned to be the best brand line for multi-beverage applications

### • Responses to Customers

- : expensive?
- : compare the products to appreciate the quality and value-for-money
- : ingredients are imported from the best countries of origin reputed to be of the highest quality source

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## Milk Tea Classic POWDERS

### • Key Points

- : Crafted Bubble Tea Premix Powders with Natural Tea Extracts
- : Makes 11 cups of 16 oz milk tea based on recommended preparation
- : net weight - 500g (17.63oz); 40 units per box

### • Suggested Preparation

- : Add two and a half (2 ½) scoops (36g) of Milk Tea Classic Powdered Flavor.
- : Add 150ml of Tea, 20 grams of creamer, and 160 grams of ice.
- : Mix the preparation.
- : Add 60 grams of Tapioca Pearls to a glass
- : Pour mixture into a glass, and serve.

### • History

- : create the classic flavors of Milk Teas which would complete with the Milk Tea powders of Taiwan

### • Quality & Features

- : REAL TEA LEAVES + powdered flavor ingredients (tea+milk components)
- : a great beverage solution offered for the ready-to-go milk tea businesses

### • Product Application

- : milk teas, iced candies, slushies, shakes, ice cream flavors, ice candies, ice drops, ice pops

### • Target Market

- : B,C,D Markets
- : all levels of milk tea concepts: stand alone, stalls, franchise, milk tea bars, etc.

### • Differentiation & Competitive Advantage

- : better quality from Taiwan at half the price
- : full flavor and sweetness profile

### • Key Selling Points

- : better than the milk tea powders from Taiwan
- : comes in smaller, convenient pack size
- : more stable and consistent supply

### • Responses to Customers

- : expensive?
- : products from Taiwan are way more expensive than our MILK TEA CLASSIC line
- : but if compared to China, pricing is lower but quality is incomparable

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## Blended Series POWDERS

### • Key Points

- : Masterful premix powders for hot & cold beverage creations
- : Makes 33 cups of hot 8 oz and 11 cups of iced 16 oz based on recommended preparation
- : net weight - 500g (17.63oz); 36 units per box

### • Suggested Preparation

- : Add (36g) of Blended Series Powder.
- : Add (2) tablespoons of TOP Creamery's Frappe Base Powder with 100ml of water in a blender
- : Add 220 grams of crushed ice and mix well all ingredients in the blender.
- : Pour in a glass.
- : Serve.

### • History

- : the first offering was the Hot & Cold Chocolate Blend, intended for floats
- : the tremendous success of the product expanded the brand line

### • Quality & Features

- : perfect profile for kiosk/stall-based operations : well-suited for cold floats, beverages as well as hot drinks

### • Product Application

- : floats, frappes, shakes, baking and pastry flavors, hot chocolate, flavored iced and hot beverages, fillings, coffee

### • Target Market

- : All Market Segments (A-D)
- : all food and beverage business setups (hotels, restaurants, bed and breakfasts, cafes)

### • Differentiation & Competitive Advantage

- : simple preparation (just add water)
- : versatile solubility in both hot and cold beverage applications
- : in small 500 gram packing

### • Key Selling Points

- : cost-effective; where you pay half the price for the same, if not better quality, with the imported counterparts

### • Responses to Customers

- : question: different brand lines but flavors are just the same thing
- : wide range of solutions offered for various profiles, flavor, business needs
- : TOP Creamery has customers' requirements at its priority

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing







### • Key Points

: blended powders for the exceptional artisan craftsmanship of your finest signature coffee beverages  
 : Makes 107 cups of hot 8 oz and 50 cups of iced 16 oz based on recommended preparation  
 : net weight - 750g (26.45oz); 14 units per box

### • Suggested Preparation

#### For 16 oz Frappe Serving

: Blend 15g Barista Supreme Powder, 30g of Frappe Base, one to two (1-2) shots of espresso, and 220g of ice in a blender

#### For 8 oz Hot Coffee

: Dissolve 7g Barista Supreme Powder in one to two (1-2) shots of espresso  
 : Add 150ml steamed milk. As an options, also add one to two (1-2) pumps of TOP Series Sugar Syrup

### • History

: created to compete with the international brands such as Mocafe

### • Quality & Features

: versatility of profile with no sugar added and more concentrated flavors  
 : smaller portion servings needed to achieve full flavor profile

### • Product Application

: frappe, iced coffee, hot coffee, milk teas, smoothies

### • Target Market

: A&B Markets  
 : Upscale Coffee Shops  
 : Premium Restaurants  
 : Hotels

### • Differentiation & Competitive Advantage

: natural flavors  
 : 7 grams and 15 grams per serving requirements for hot and cold preparations (instead of the competitions' 20-25 gram portions)

### • Key Selling Points

: 20-30% superior than Mocafe (leading brand of powders for coffee) but the pricing is half

### • Responses to Customers

: question: does not want to adopt because the brand is unfamiliar  
 : test and compare to see the results  
 : all ingredients hails from Europe

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## PURE SERIES POWDERS

### • Key Points

: 100% Natural Ingredients for Beverage & Culinary Creativity  
: net weight - 200g (7.05oz); 30 units per box

### • Suggested Preparation

: Add 5-7g of Pure Series Powder in a blender.  
: Add 30g of Frappe Base and 30g of fruit jam/fruit syrup/powdered flavor.  
: Add 220g of crushed ice and mix all the ingredients well.  
: Add slices/cubes of fresh fruit.  
: Serve.

### • History

: a line created to address the market demand for PURE, unprocessed ingredients for various business markets such as hotels and restaurants

### • Quality & Features

: pure, natural ingredients directly sourced from quality countries of origin such as Italy, Japan, and Taiwan

### • Product Application

: pastries, beverages, milk teas, frappes, cakes, dips, sauces, food and beverage manufacturing, ice cream flavors, flavors for coffees, flavors for baking, filling

### • Target Market

: businesses serving the A Market  
: those looking for full control in customizing the ingredients according to their requirements  
: the looking for such ingredient offerings for creating artisan recipes for food and beverages

### • Differentiation & Competitive Advantage

: PURE Matcha – authentic beverage grade processed in Kyoto, Japan  
: PURE Yogurt – Italian origin, reputable for superior palate and natural flavors

### • Key Selling Points

: 100% PURE  
: no additives, no preservatives  
: authentic origins Matcha (Japan), Yogurt (Italy), Activated Charcoal (Taiwan)

### • Responses to Customers

: expensive?  
: It is PURE and CONCENTRATED with just 5 grams per serving required to release the natural flavor profiles for your food and beverage applications

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## TOP SERIES Syrup

### • Key Points

: flavored syrups specially for beverages  
: net volume - 750ml (25.36 fl oz); 12 units per box

### • History

: started with just a few lineups to see if it is a category could perform well since the original expertise had been with powdered flavors, bases and premixes

### • Quality & Features

: upfront flavors and sweetness levels  
: European based ingredients and sources  
: a lower overall costing per serving

### • Product Application

: cocktails, mocktails, milk teas, coffee flavors, frappes, iced drinks, slushies, desserts, pastries, juices, shaved iced desserts, for drizzles

### • Target Market

: businesses serving the A, B, C Markets  
: businesses using Flavored Syrup solutions  
: hotels and restaurants; catering businesses, cafes, franchising, etc.

### • Differentiation & Competitive Advantage

: product availability  
: similar ingredient sources used by the imported brand names  
: only 50% the price of these imported brands

### • Key Selling Points

: TOP Creamery sourcing (quality origin and logistics) and manufacturing process (production efficiencies) leads to a high-quality product line at high-cost efficiencies

### • Responses to Customers

: expensive?  
: COMPARE and test the difference  
: experience 2X the quality at half the price

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing







## TAIWAN ORIGIN PRODUCTS

Products from Taiwan

- **History**

: anticipating that Milk Tea will be next trend to explore, a series of trainings has been done with ingredients companies in Taiwan, and tie ups have been established to bring products in the Philippines

- **Quality & Features**

: a lineup of products meticulously selected by the owners themselves, along with Bubble Tea experts in Taiwan for the Philippine market  
: quality the priority consideration

- **Product Application**

: bubble tea, coffee, yogurt, pastries, baking

- **Target Market**

: All Market Segments (A-D)  
: Diverse food & beverage business sectors: i.e. hotels and restaurants; catering businesses, cafes, franchising, etc.

- **Differentiation & Competitive Advantage**

: Authentically Taiwan (as opposed to most claim where the product origin is actually from China)

- **Key Selling Points**

: The best ingredients supplier from the birthplace of Bubble Tea available only at TOP Creamery  
: offerings are FDA certified

- **Responses to Customers**

: expensive?  
: products sourced from the country of origins with the best ingredients – not just in Taiwan. – Italy, France, Japan, Korea, US

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





Bases, Frozen Yogurt Powders, Pastry Chef Ingredients, Barista Supplies, and Consumer Products

• **History**

: The Fabbri 1905 legacy spans more than a century, with five generations of the Fabbri family passing down their genius and experience. This legacy is now brought to the Philippines by TOP Creamery.

• **Quality & Features**

: renowned for providing exceptional products in culinary creativity

• **Product Application**

: pastries, beverages, variegato, beverages, gelatos, ice cream, soft serve, parfaits, pastries, pralines, desserts, mousse, semifreddo, glaze, coating, gelatins, stracciatella

• **Target Market**

: Gelato makers, pastry chefs, chefs and bartenders  
 : Businesses aware of Fabbri 1905  
 : International concepts in the Philippines who knows the Fabbri line

• **Differentiation & Competitive Advantage**

: a lineage that has infused the heart of Italian confectionery and pastry traditions into global kitchens and laboratories

• **Key Selling Points**

: centennial authentic italian sweet craftsmanship that is sure to elevate appetizing dishes at luscious beverages

• **Responses to Customers**

: expensive?  
 : products imported from the country of origin with the best of ingredients

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## COMPRITAL Italian Gelato Base, Flavors, Toppings

- **History**

: TOP Creamery took over the brand representation from a foodservice distribution company that closed  
: We also managed the previous roster of accounts looking for this product/brand

- **Quality & Features**

: one of the best gelato ingredients provider in Italy and in the world

- **Product Application**

: pastries, beverages, frappes, and gelatos

- **Target Market**

: A&B Markets  
: Businesses aware of Comprital  
: International concepts in the Philippines who knows the Comprital line

- **Differentiation & Competitive Advantage**

: consistent supply availability  
: a global household name for authentic Italian gelato ingredients

- **Key Selling Points**

: authentic gelato ingredients at the best cost over other brands i.e. Pregel, Fabbri, Mec3

- **Responses to Customers**

: other brands are better and more well known?  
TEST to compare  
: we can ensure the most consistent supply at the best cost possible  
: TOP Creamery can further customize to bring higher cost efficiencies

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## PREPARATION GUIDE



### TOP SERIES POWDERED FLAVOR

### Milk Tea Classic POWDERS

#### Frappe Preparation 16oz

- 2 scoops (30 grams) of Supreme Series Powdered Flavor in 220 grams of ice, 30 grams of Frappe Base Powder, and 60 ml of water in a blender.

#### Milk Tea Preparation 16oz

- 2 scoops (30 grams) of Supreme Series Powdered Flavor in 150ml of tea, 20 grams of creamer, 160 grams of ice, poured in a glass with 60 grams of Tapioca Pearls.

#### Milk Tea Preparation 16oz

- 2 ½ scoops (36 grams) of TOP Series Powdered Flavor in 150ml of tea, 30 grams of creamer, 160 grams of ice, poured in a glass with 60 grams of Tapioca Pearls.

#### Shakes/Smoothies Preparation 16oz

- 2 ½ scoops (36 grams) of TOP Series Powdered Flavor in 220 grams of ice and 60 ml of milk in a blender.

#### Milk Tea Preparation 16oz

- 2 ½ scoops (36 grams) of Milk Tea Classic Powdered Flavor in 150ml of tea, 20 grams of creamer, 160 grams of ice, poured in a glass with 60 grams of Tapioca Pearls.

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



## PREPARATION GUIDE

### Blended Series

POWDERS



### PURE SERIES

POWDERS



#### Hot Serving Preparation 8oz

- 15 grams of Blended Series in 1 shot of espresso and 180ml of steamed milk.

#### Shakes/frappe Preparation 16oz

- 2 ½ scoops (36 grams) of Blended Series Powdered Flavor in 220 grams of ice, 30 grams of Frappe Base Powder, and 100 ml of water (or milk) in a blender.

#### Hot Serving Preparation 8oz

- 7 grams of Barista Supreme in 1-2 shots of espresso and 150ml of steamed milk.

#### Frappe Preparation 16oz

- 15 grams of Barista Supreme Powder in 45 grams Frappe Base Powder, 1-2 shots of espresso, and 220 grams of ice in a blender.

#### Yogurt Smoothies Preparation

- Add 5-7g of Pure Series Powder, 30g of Frappe Base, 30g of fruit jam/fruit syrup/powdered flavor, and 220g of crushed ice to a blender, garnish with slices/cubes of fresh fruit, and serve.

#### Shake/Frappe Application

- 30g for 16oz
- 40g for 22oz

#### Smoothies/Sorbet

- 15g for 16oz
- 20g for 22oz

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



## PREPARATION GUIDE



### Soft-Serve Ice Cream Preparation

- Dissolve one (1) pack of Supreme Mix Soft-Serve Ice Cream Powder with 2.5 liters of water, optionally adding 1 liter of full cream milk, mix well for 2 to 3 minutes, pour the mixture into the ice cream machine, and serve when ready.



### Soft-Serve Ice Cream Preparation

- Dissolve one (1) pack of TOP Mix Soft-Serve Ice Cream Powder with 2.5 liters of water, optionally adding 1 liter of full cream milk, mix well for 2 to 3 minutes, pour the mixture into the ice cream machine, and serve when ready.



### Soft-Serve Ice Cream Preparation

- Dissolve one (1) pack of Summer Mix Soft-Serve Ice Cream Powder with 2.5 liters of water, optionally adding 1 liter of full cream milk, mix well for 2 to 3 minutes, pour the mixture into the ice cream machine, and serve when ready.



### Yogurt Smoothies Preparation 16oz

- Pour 30-50g of Frozen Yogurt along with 20-30g of fruit jam/fruit syrup/powdered flavor into a blender, add 220g of ice, blend, pour into a glass, add diced fresh fruit.

### Frozen Yogurt Ice Cream

- Dissolve one (1) pack of Frozen Yogurt Powder with 2.5 liters of water, optionally adding 1 liter of full cream milk, mix very well and let it sit for at least 30 minutes, then pour the mixture into the ice cream machine and serve.



### Gelato Ice Cream Preparation

- Dissolve one (1) pack of TOP Series Gelato Powder with 2.5 liters of water, mix very well, and set aside for at least 30 minutes for best results, then pour the mixture into the Gelato Ice Cream Machine, serve, and enjoy!



### Fried/Rolled Ice Cream Preparation

- Put 500 grams/half pack of TOP Creamery Fried Roll Ice Cream Powder with 900ml of water in a blender, blend until completely mixed, then pour a small amount of the mixture into the pre-cooled fried ice cream machine pan, distribute evenly, wait for 45 seconds, scrape, roll, and serve, best enjoyed with toppings.

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## PREPARATION GUIDE



### Waffle Preparation

- Using a wire whisk or mixer, combine 500g of waffle powder with 270ml of water, 4 eggs, and 4 tablespoons of cooking oil until the mixture thickens, preheat the waffle pan, brush it with cooking oil, and cook each side for 2 minutes.



### Long Fries Preparation

- Dissolve the mixture in 1.8 liters of water, mash it well, set it aside for at least 30 minutes, deep fry, serve, and add toppings of your choice.

### TOP SERIES SAUCE MIX + SEASONING POWDER

### Sauce Dip Preparation

- Combine Sauce Mix + Seasoning Powder and warm water, and stir until the desired texture is achieved.

### Powder Flavoring Preparation

- Sprinkle the Sauce Mix + Seasoning Powder onto your dish and serve.

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



## APPLICATION GUIDE

	soft serve	ice cream roll	ice cream flavor	ice cream cake	gelato flavor	frozen yogurt/drink	ice scramble	ice candy drop/pop	iced/hot coffee	frappe	milk tea	shakes	slush/smoothie	floats	juice	soda	iced teas	cocktail/mocktail	other beverages	flavor booster	dips sauces	baked/ pastry/cake/fillings	dessert topping/drizzle
Supreme Mix	✓	✓	✓		✓					✓		✓										✓	
TOP Mix	✓	✓	✓	✓	✓					✓		✓										✓	
Summer Mix	✓	✓	✓		✓					✓		✓										✓	
Frozen Yogurt					✓	✓						✓								✓		✓	
Gelato Powder	✓				✓					✓		✓											
Fried/Roll Ice Cream		✓																					
Supreme Powdered Flavor						✓		✓	✓	✓	✓	✓	✓	✓					✓			✓	
TOP Series Powdered Flavor			✓			✓	✓	✓	✓	✓	✓	✓	✓	✓					✓			✓	
Milk Tea Classic			✓					✓			✓	✓	✓						✓				
Blended Series								✓	✓	✓	✓	✓	✓						✓			✓	
Barista Supreme								✓	✓	✓	✓	✓	✓						✓			✓	
Pure Series			✓					✓	✓	✓	✓	✓	✓						✓		✓	✓	
TOP Series Syrups						✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓			✓	✓
Comprital					✓					✓									✓			✓	✓

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## FABBRI 1905 Gluten-Free Gourmet Sauces



TOP Caramello  
(Caramel) 950g  
Php 1,205



TOP Caramello al Burro Salato  
(Salted Butter Caramel) 950g  
Php 1,445



TOP Choco-Bianco  
(White Chocolate) 950g  
Php 1,050



TOP Cioccolato  
(Chocolate) 950g  
Php 1,140



TOP Fragola  
(Strawberry) 950g  
Php 1,075



TOP Gold Choco Fodente  
(Dark Chocolate) 800g  
Php 1,575



TOP Gold Pistacchio  
850g  
Php 3,700



TOP Lampone  
(Raspberry) 950g  
Php 1,130

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing







## FABRI 1905 Delipaste Gluten-Free Pastes



Mint 1.5kg  
Php 2,275



French Vanilla 1.5kg  
Php 2,555



Tiramisu  
Non-Alcoholic 1.25kg  
Php 2,690



Chocolate 1.2kg  
Php 3,005



Coffee Moka Vegan 1.35kg  
Php 3,100



Caramel Taste  
Salted Butter 1.5kg  
Php 3,535



Giandua  
(Chocolate with  
Hazelnut Paste) 1.2kg  
Php 3,865



Nocciola  
(Hazelnut) 1kg  
Php 5,450



Pure Pistacchio 1kg  
Php 7,505

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## FABRI 1905 Delipaste Gluten-Free Pastes



Pink Bubble Gum 4.5kg  
Php 8,600



Blue Bubble Gum 4.5kg  
Php 8,490



Cotton Candy 4.5kg  
Php 9,340



Coffee Moka Vegan 4.5kg  
Php 9,430



Oveto  
(Ferrero Chocolate Egg) 4kg  
Php 9,845



Gianduia  
(Chocolate with  
Hazelnut Paste) 4.3kg  
Php 12,890



Nocciola  
(Creamy Hazelnut) 3.5kg  
Php 13,985



Pure Pistacchio 3.6kg  
Php 26,195

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## FABRI 1905 Delipaste Gluten-Free Fruit Pastes



Amarena Cherry 1.5kg  
Php 2,685



Blueberry 1.5kg  
Php 3,240



Raspberry 1.5kg  
Php 3,895



Strawberry 1.5kg  
Php 2,285



Strawberry Natural 1.5kg  
Php 2,460



Strawberry Premium Natural 1.5kg  
Php 2,905

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing







## FABBRI 1905 Variegato Gluten-Free Marbling-Filling Paste



Variegato Amarena Cherry  
with Fruit Pieces 1.5kg  
Php 2,655



Variegato Fichi Caramellati  
(Caramelized Figs) 1.5kg  
Php 2,675



Variegato Mela e Cannella  
(Apple and Cinnamon) 1.5kg  
Php 3,395



Variegato Strawberry  
with Fruit Pieces 4.3kg  
Php 6,920

## FABBRI 1905 Snackolosi Gluten-Free Marbling-Filling Paste



Snackolosi Crunchy Mango  
and Macadamia 3.8kg  
Php 18,115



Snackolosi Ovetto  
(Ferrero Chocolate Egg) 4kg  
Php 10,525



Snackolosi Speculoos 4.2kg  
Php 13,085

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## FABRI 1905 Simple Gelato System Gluten-Free Premix Pastes



Mint 1.5kg  
Php 2,170



Vanilla 1.5kg  
Php 2,190



Cotton Candy Vegan 1.5kg  
Php 2,485



Strawberry 1.5kg  
Php 2,605



Pink Cotton Candy 1.5kg  
Php 2,495



Watermelon 1.5kg  
Php 2,710



Blueberry 1.5kg  
Php 3,330



Raspberry 1.5kg  
Php 4,070

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## FABBRI 1905 Super Soft Soft-Serve Ice Cream Gluten-Free Powders



Chocolate 1.5kg  
Php 2,755



Yogurt 1.25kg  
Php 1,505



Vanilla 1.5kg  
Php 2,435



Yogurt 1.5kg  
Php 2,510

## FABBRI 1905 Simple Gelato System Gluten-Free Premix Pastes



Cioccolato Gusto Fondente  
(Dark Chocolate) 1.5kg  
Php 3,200



Cioccolato Nero Fondente  
(Extra Dark Chocolate) 1.5kg  
Php 3,305

## FABBRI 1905 Yoghito Yog 30 Yogurt Gluten-Free Flavoring Powder 1kg



Php 2,615

## FABBRI 1905 Yogofull Piu Yogurt Ice Cream Premix Powder 1.05kg



Php 2,460

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing







## FABRI 1905 Nevapann 50 and 100 C/F Gluten-Free Ice Cream Base Powders



Nevapann 50 C/F 2.5kg  
Php 4,035



Nevapann 100 C/F 2.25kg  
Php 5,140

## FABRI 1905 Cacao Purissimo Bollo Oro Vegan Powder



Nocciola  
(Creamy Hazelnut) 3.5kg  
Php 13,985

## FABRI 1905 Morbifrutta Vegan Fruit Base Powder



Morbifrutta 1kg  
Php 1,645

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## FABRI 1905 Vegan Fruit and Syrup



Amarena Cherry 1.25kg  
Php 2,215



Fragola  
(Strawberry) 3.2kg  
Php 6,730

## FABRI 1905 Glasse e Nappage Gluten-Free Icing Glaze



Chocolate 1.5kg  
Php 2,055



Pistacchio 3.8kg  
Php 7,510

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



## FABBRI 1905 APPLICATION GUIDE

FABBRI 1905 PORTFOLIO	Nevepann	Morbifruita	Supersoft Yogurt	Delipaste	Hazelnut Delipaste	Pistacchio Delipaste	Mixybar Syrups	Marbling Line - Snackolosi (sub-line)	Icing/glazes	Marbling Line	Simple'	Strawberry in syrup	Passata	Amarena sour cherry in syrup / Amarena Drained	Cacao bo	Gourmet Sauces	Frappe	Fabbri Spirits (Gin,Bitter,SpecialCherries)
Halal	✓	✓	✓			✓											✓	✓
Gluten-free	✓	✓	✓	✓	✓	✓		✓	✓	✓				✓	✓	✓	✓	✓
Dairy Free	✓	✓	✓			✓							✓	✓	✓	✓	✓	✓
Vegan	✓	✓	✓			✓							✓	✓	✓	✓	✓	✓
APPLICATION																		
Base	✓	✓	✓															
Premix	✓	✓	✓								✓							✓
Flavoring			✓	✓	✓	✓					✓				✓	✓		
Variegation/marbling								✓		✓								
Topping										✓		✓		✓	✓	✓		
Garnish										✓		✓		✓	✓			
Filling								✓		✓		✓	✓					
Glaze								✓	✓	✓								
Coating								✓	✓	✓								
ICE CREAM																		
Gelatos	✓	✓		✓	✓	✓		✓		✓	✓			✓	✓			
Ice Cream	✓	✓		✓	✓	✓		✓		✓	✓			✓	✓			
Soft Serve	✓	✓	✓	✓	✓	✓					✓						✓	
Yogurt												✓						
Sorbet				✓	✓	✓					✓							
Stracciatella								✓										
PASTRIES																		
Pastries				✓	✓	✓		✓	✓	✓		✓	✓	✓	✓	✓		
Cakes								✓		✓		✓	✓	✓				
Baking												✓	✓	✓				
Croissants												✓	✓					
Tarts												✓					✓	
Pancakes																	✓	
Confectionery				✓	✓	✓												
Pralines				✓	✓	✓												

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## FABBRI 1905 APPLICATION GUIDE

FABBRI 1905 PORTFOLIO	Nevepann	Morbifrutta	Supersoft Yogurt	Delipaste	Hazelnut Delipaste	Pistacchio Delipaste	Mixybar Syrups	Marbling Line - Snackolosi (sub-line)	Icing/glazes	Marbling Line	Simple'	Strawberry in syrup	Passata	Amarena sour cherry in syrup / Amarena Drained	Cacao bo	Gourmet Sauces	Frappe	Fabbri Spirits (Gin,Bitter,SpecialCherries)	
<b>DESSERTS</b>																			
Desserts				✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓	✓			
Mousse				✓	✓	✓		✓		✓	✓		✓		✓				
Semifreddo				✓	✓	✓		✓	✓	✓	✓				✓				
Parfaits				✓	✓	✓		✓											
Fruit Salads											✓	✓							
Gelatin																			
<b>BEVERAGES</b>																			
Beverages							✓				✓	✓					✓	✓	✓
Coffee							✓										✓	✓	✓
Milk shake							✓				✓	✓					✓		
Smoothies							✓				✓								
Slushies							✓				✓								
Granita							✓				✓								
Chocolate drinks							✓												
Iced tea							✓												
Cocktails							✓											✓	
Mocktails							✓												
Aperitifs							✓											✓	

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



Trusted name in premixes, bases, powders and syrups for: coffee • milk tea • fruit tea • smoothies • yogurt • soft-serve • gelato • bakery • culinary



In the heart of northern Italy is a business that exemplifies innovation in every facet of its trade. With over 30 years of experience in the gelato industry, **Comprital's** use of natural ingredients and innovative techniques has earned them the title of "chef's choice." If you're searching for gelato mixes, bases, and ingredients of authentic natural flavors and emulsifiers, **Comprital** is the solution. This Milan-based manufacturer of semi-processed ingredients for gelato and pastry offers a range of products, including milk and fruit bases, soft gelato, texture improvers, classical and fruit pastes, and frozen yogurt. They are the perfect partner for both artisan and industrial gelato producers in Italy and abroad.

Since its inception, **Comprital** has respected the traditional Italian gelato-making technique while embracing cutting-edge research to achieve optimal performance and natural results. This commitment to quality is what has made Italian gelato so well-known internationally. The company is a leading producer of gelato ingredients in Italy and has partnered with specialized distributors around the world to reach customers in other countries. And now, **Comprital** has partnered with **TOP Creamery** as its trusted partner to represent them in the Philippines.

## COMPRITAL Be-the-Top Topping Sauce Line



Amarena  
(Cherry) 1kg  
Php 1,075



Brunella (Hazelnut  
& Chocolate) 800g  
Php 845



Caffe  
(Coffee) 1kg  
Php 1,380



Caramello  
(Caramel) 1kg  
Php 890



Cioccolato  
(Chocolate) 1kg  
Php 655



Crema Cioccolato Bianco  
(White Chocolate) 800g  
Php 550



Fragola  
(Strawberry) 1kg  
Php 745



Frutti di Bosco  
(Mixed Berries) 1kg  
Php 1,150



Lampono  
(Raspberry) 1kg  
Php 1,125



Menta  
(Mint) 1kg  
Php 1,390



Nero Fondente  
(Chocolate Chip) 800g  
Php 1,500



Nocciola Premium  
(Hazelnut) 800g  
Php 1,010



Pistacchio  
800g  
Php 1,220



Tiramisu  
950g  
Php 1,045



Toffee Mou  
(Butter Caramel) 1kg  
Php 945



Tropical 1kg  
Php 1,110



Vaniglia  
(Vanilla) 1kg  
Php 755

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



# TOP CREAMERY

Trusted name in premixes, bases, powders and syrups for: coffee • milk tea • fruit tea • smoothies • yogurt • soft-serve • gelato • bakery • culinary



In the heart of northern Italy is a business that exemplifies innovation in every facet of its trade. With over 30 years of experience in the gelato industry, **Comprital's** use of natural ingredients and innovative techniques has earned them the title of "chef's choice." If you're searching for gelato mixes, bases, and ingredients of authentic natural flavors and emulsifiers, **Comprital** is the solution. This Milan-based manufacturer of semi-processed ingredients for gelato and pastry offers a range of products, including milk and fruit bases, soft gelato, texture improvers, classical and fruit pastes, and frozen yogurt. They are the perfect partner for both artisan and industrial gelato producers in Italy and abroad.

Since its inception, **Comprital** has respected the traditional Italian gelato-making technique while embracing cutting-edge research to achieve optimal performance and natural results. This commitment to quality is what has made Italian gelato so well-known internationally. The company is a leading producer of gelato ingredients in Italy and has partnered with specialized distributors around the world to reach customers in other countries. And now, **Comprital** has partnered with **TOP Creamery** as its trusted partner to represent them in the Philippines.

## COMPRITAL Classical Paste Line



BabyBlue (Blue)  
Classical Paste 3kg  
Php 5,500



Bubble Gum (Pink)  
Classical Paste 3kg  
Php 5,500



Caffe (Coffee)  
Premium Classical Paste 3kg  
Php 6,800



Menta (Mint)  
Classical Paste 3kg  
Php 5,500



Monella (Hazelnut and Chocolate)  
Classical Paste 5kg  
Php 5,500



Nocciola Scura Gran Sapore  
(Roasted and Dark Hazelnut)  
Classical Paste 2.5kg  
Php 10,100



Pistacchio Puro Reale  
Classical Paste 3kg  
Php 12,955



Tiramisu Imperiale  
Classical Paste 3kg  
Php 6,000



Vaniglia Francese  
(French Vanilla)  
Classical Paste 3kg  
Php 5,500

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





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## COMPRITAL Ripple Sauce Line



Variegato Amarena  
(Cherry) 3.5kg  
Php 6,800



Variegato Choco  
Coffee Crunch 3.5kg  
Php 5,500



Variegato Coco  
Crunch 2.5kg  
Php 5,500



Variegato Fico AL Caramello  
(Caramelized Fig) 3kg  
Php 5,500



Variegato Fragoline  
(Strawberry) 3.5kg  
Php 6,800



Variegato Frollino  
(Chocolate Cookie) 2.5kg  
Php 5,500



Variegato Toffee Mou  
(Butter Caramel) 3kg  
Php 5,500

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



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## COMPRITAL Milk Base Line



Base San Marco 100  
Milk Base 2.5kg  
Php 3,740



Idra 50  
Milk Base 2.5kg  
Php 4,500

## COMPRITAL Fruit Paste Line



PrimaFrutta Anguria  
(Watermelon) Fruit Paste 3kg  
Php 5,500



PrimaFrutta Fragola  
(Strawberry) Fruit Paste 3kg  
Php 6,000



PrimaFrutta Mirtillo  
(Blueberry) Fruit Paste 3kg  
Php 5,500

## COMPRITAL Fruit Base Line



Perfecta  
Fruit Base 2.5kg  
Php 4,800



SoloFrutta  
Base Powder 0.9kg  
Php 700



Mascargel Giubileo  
Powder 1kg  
Php 2,500

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



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## COMPRITAL Concentrates



Cioccolato (Chocolate)  
130 Base Powder 2kg  
Php 3,740

## COMPRITAL Speedy Classic Gelato Mixes Line



Speedy Gran Cioccolato (Chocolate)  
Elvetia Gelato Mix 1.5kg  
Php 2,200



Speedy Cioccolato  
(Chocolate) 1.25kg  
Php 1,700

## COMPRITAL Frozen Yogurt/Gelato Mix Powders Line



Yopiu Frozen  
Yogurt Powder 1.5kg  
Php 1,900



Comprital  
SOFT PANNA 1.6 kg  
Php 750

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## COMPRITAL APPLICATION GUIDE

COMPRITAL PORTFOLIO	halal	gluten free	dairy free	vegan	base	premix	flavoring	variegation/marbling	topping	garnish	gelatos	ice cream	soft serve	yogurt	sorbet	pastries	cakes
Comprital Be-the-Top Amarena (Cherry) Topping Sauce		✓	✓						✓	✓	✓	✓	✓	✓			
Comprital Be-the-Top Brunella (Hazelnut and Chocolate) Topping Sauce		✓							✓	✓	✓	✓	✓	✓			
Comprital Be-the-Top Caffè (Coffee) Topping Sauce		✓	✓	✓					✓	✓	✓	✓	✓	✓			
Comprital Be-the-Top Caramello (Caramel) Topping Sauce		✓	✓	✓					✓	✓	✓	✓	✓	✓			
Comprital Be-the-Top Cioccolato (Chocolate) Topping Sauce		✓	✓	✓					✓	✓	✓	✓	✓	✓			
Comprital Be-the-Top Crema Cioccolato Bianco (White Chocolate) Topping Sauce		✓							✓	✓	✓	✓	✓	✓			
Comprital Be-the-Top Fragola (Strawberry) Topping Sauce		✓	✓						✓	✓	✓	✓	✓	✓			
Comprital Be-the-Top Frutti di Bosco (Mixed Berries) Topping Sauce		✓	✓						✓	✓	✓	✓	✓	✓			
Comprital Be-the-Top Lampone (Raspberry) Topping Sauce		✓	✓						✓	✓	✓	✓	✓	✓			
Comprital Be-the-Top Menta (Mint) Topping Sauce		✓	✓	✓					✓	✓	✓	✓	✓	✓			
Comprital Be-the-Top Nero Fondente (Chocolate Chip) Topping Sauce		✓							✓	✓	✓	✓	✓	✓			
Comprital Be-the-Top Nocciola Premium (Hazelnut) Topping Sauce		✓	✓						✓	✓	✓	✓	✓	✓			
Comprital Be-the-Top Pistacchio Topping Sauce		✓	✓	✓					✓	✓	✓	✓	✓	✓			
Comprital Be-the-Top Toffee Mou (Butter Caramel) Topping Sauce		✓							✓	✓	✓	✓	✓	✓			
Comprital Be-the-Top Vaniglia (Vanilla) Topping Sauce		✓							✓	✓	✓	✓	✓	✓			
Comprital Variiegato Amarena (Cherry) Ripple Sauce		✓	✓	✓				✓			✓	✓					
Comprital Variiegato Fragoline (Strawberry) Ripple Sauce		✓	✓					✓			✓	✓					
Comprital Variiegato Choco Coffee Crunch Ripple Sauce			✓	✓				✓			✓	✓					
Comprital Variiegato Frollino (Chocolate Cookie) Ripple Sauce								✓			✓	✓					
Comprital Variiegato Toffee Mou (Butter Caramel) Ripple Sauce			✓					✓			✓	✓					
Comprital Variiegato Coco Crunch Ripple Sauce	✓							✓			✓	✓					
Comprital Variiegato Fico AL Caramello (Caramelized Fig) Ripple Sauce		✓	✓	✓				✓			✓	✓					
Comprital BabyBlue (Blue) Classical Paste	✓	✓	✓	✓			✓				✓	✓	✓			✓	✓
Comprital Caffè (Coffee) Premium Classical Paste		✓	✓	✓			✓				✓	✓	✓			✓	✓
Comprital Menta (Mint) Classical Paste	✓	✓	✓	✓			✓				✓	✓	✓			✓	✓
Comprital Nocciola Scura Gran Sapore (Roasted and Dark Hazelnut) Classical Paste	✓	✓	✓	✓			✓				✓	✓	✓			✓	✓
Comprital Pistacchio Puro Reale Classical Paste	✓	✓	✓	✓			✓				✓	✓	✓			✓	✓
Comprital Vaniglia Francese (French Vanilla) Classical Paste		✓	✓	✓			✓				✓	✓	✓			✓	✓
Comprital Bubble Gum (Pink) Classical Paste	✓	✓	✓	✓			✓				✓	✓	✓			✓	✓
Comprital Tiramisu Imperiale Classical Paste		✓					✓				✓	✓	✓			✓	✓
Comprital Monella (Hazelnut and Chocolate) Classical Paste	✓	✓					✓				✓	✓	✓			✓	✓
Comprital Primafrutta Anguria (Watermelon) Fruit Paste		✓	✓	✓			✓				✓	✓	✓			✓	✓
Comprital Primafrutta Fragola (Strawberry) Fruit Paste	✓	✓	✓	✓			✓				✓	✓	✓			✓	✓
Comprital Primafrutta Mirtillo (Blueberry) Fruit Paste		✓	✓	✓			✓				✓	✓	✓			✓	✓
Comprital Base San Marco 100 Milk Base	✓	✓			✓						✓	✓					
Comprital Idra 50 Milk Base	✓	✓			✓						✓	✓					
Comprital Perfecta Fruit Base	✓	✓	✓	✓	✓						✓	✓					
Comprital SoloFrutta Base Powder	✓	✓	✓	✓	✓						✓	✓					
Comprital Cioccolato (Chocolate) 130 Base Powder	✓	✓	✓	✓			✓				✓	✓					
Comprital Speedy Gran Cioccolato (Chocolate) Elvetia Gelato Mix	✓	✓				✓					✓	✓	✓				
Comprital Speedy Cioccolato (Chocolate) 1.25kg	✓	✓				✓					✓	✓	✓				
Comprital Yopiu Frozen Yogurt Powder	✓	✓					✓				✓	✓	✓				

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## TRAINING PROGRAMS



### COFFEE 101: BARISTA FOUNDATION LEARNER COURSE

(1 day, 8 hours, maximum 8 participants)

Php 5,000 per person

The Foundation Barista Skills module offers a specialized training program tailored for those entering the coffee industry or possessing limited barista experience. It encompasses essential aspects, such as an introduction to coffee, encompassing its history and diverse bean varieties. Additionally, it delves into coffee farming and processing, exploring the regions of cultivation, processing methods, and factors influencing flavor. Roasting and blending techniques are covered, unveiling the secrets behind various coffee profiles. The course also imparts fundamental skills in espresso preparation, milk steaming and pouring, and the art of crafting diverse coffee drinks. This comprehensive training imparts initial insights into coffee business perspectives and equips aspiring baristas with the necessary knowledge and skills in the coffee industry, an ideal starting point for coffee enthusiasts seeking skills enhancement or business venture in this realm.



### COFFEE 102: BARISTA INTERMEDIATE LEARNER COURSE

(1 day, 8 hours, maximum 8 participants, Coffee 101 required)

Php 10,000 per person

The Intermediate Barista Skills module serves as a specialized training program for enthusiasts, entrepreneurs, and seasoned baristas who have already completed the Coffee 101: Foundation Barista Skills or possess equivalent experience. It encompasses crucial areas of expertise, including the scientific intricacies of espresso, such as the chemical reactions during extraction and the manipulation of grind settings to achieve desired flavors. Espresso machine maintenance and calibration are emphasized, alongside advanced techniques for extracting the perfect shot and achieving optimal milk textures. The course also delves into brewed coffee fundamentals, exploring various brewing methods, extraction science, and flavor profiling. Furthermore, menu development, encompassing a range of coffee-based drinks, frappes, milk shakes is covered, along with some helpful business perspectives in coffee shop and cafe businesses. This comprehensive training is the next-level skills enhancement for experienced baristas for higher knowledge and tools to consistently produce well-balanced cups of coffee.



### COFFEE 103: BARISTA PROFESSIONAL LEARNER COURSE

(2 days, 16 hours, maximum 4 participants, Coffee 101 & 102 required)

Php 15,000 per person

The Professional Barista Skills module is an esteemed training program tailored for coffee business entrepreneurs, aficionados, and experienced baristas seeking to refine their coffee expertise. With a focus on espresso science, grinder and machine selection and maintenance, latte art, menu creation, and hygiene and safety, this comprehensive course equips participants with the necessary knowledge and skills to excel in their businesses and professions. From unraveling the scientific intricacies of espresso to mastering milk steaming and pouring techniques, participants emerge as artisans of the barista craft, ready to leave an indelible mark on the coffee industry. Along with insightful business perspectives, the 2-day program is an immersive total experience for the coffee skill enhancement.

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## TRAINING PROGRAMS



### MILK TEA plus SPECIALTY BEVERAGES FOR BUSINESS COURSE

(1 day, 8 hours, maximum 8 participants)  
Php 5,000 per person

Indulge in the world of Milk Tea plus Specialty Beverages for Business Course, a training program that immerses participants in the history, origin, types, and processes of these delightful concoctions. Delve into the art of tea leaves blending, allowing for the creation of authentic and unique recipes. Explore the diverse applications of different milk types, enhancing the teas with a touch of richness. Master the preparation of tapioca pearls, achieving that sought-after chewiness and flavor reminiscent of renowned brands. Engage in menu building, crafting an array of enticing drinks from Black Tea to Fruit Tea and Soda Base. Witness captivating demonstrations of walling, messy cup techniques, and milk foam applications reminiscent of beloved milk tea shops. Delight in the creation of yogurt-based drinks. Finally, equip yourself with the tools of financial analysis, effectively evaluating costs to determine optimal selling prices and return on investment. Immerse yourself in this captivating training program with business perspectives, where the fusion of artistry and business acumen leads to mastery in the realm of Milk Tea and Specialty Beverages.



### SOFT-SERVE ICE CREAM/FROZEN YOGURT FOR BUSINESS COURSE

(1 day, 8 hours, maximum 8 participants)  
Php 5,000 per person

Embark on the frozen odyssey of Soft-Serve Ice Cream/Frozen Yogurt for Business Course. Discover the historical roots and select ingredients with finesse. Master the machine dispensers—gravity, pump, air pump—and tend to their maintenance. Innovate your menu, stand out. Witness captivating demonstrations of installation and assembly. Craft soft-serve art, blending it with delectable mix-ins. Embrace the highest standards of hygiene and safety. Evaluate costs, find optimal prices and returns. Immerse yourself in this enlightening training program with business perspectives, where knowledge and craftsmanship pave the way to sweet success in Soft-Serve Ice Cream and Frozen Yogurt.

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## TRAINING PROGRAMS



### 3-in-1 TOTAL BUSINESS SOLUTION

(3 days, 8 hours per day, maximum 24 hours total)

Php 10,000 per person

Enter the realm of the 3-in-1 Total Business Solution, a comprehensive training program that encompasses the Foundation Barista Skills module, Milk Tea plus Specialty Beverages for Business, and Soft-Serve Ice Cream/Frozen Yogurt for Business courses. The Foundation Barista Skills module unveils the essentials of the coffee world, from its intriguing history to diverse bean varieties, farming and processing techniques, and the art of roasting and blending. Aspiring cafe entrepreneurs and baristas learn the techniques of espresso preparation, milk steaming, and drink creation. The Milk Tea course explores the rich origins and processes of these delightful beverages, teaching the art of tea blending, milk application, menu creation, and business perspectives. Participants also indulge in the secrets of tapioca pearls and yogurt-based drinks. In the Soft-Serve Ice Cream/Frozen Yogurt course, learners uncover the historical background and ingredient selection, gain expertise in machine dispensers, learn proper maintenance, and excel in menu innovation. Witness captivating demonstrations, prioritize hygiene and safety, and embrace the financial analysis necessary for business success. Immerse yourself in this comprehensive training program where knowledge, creativity, and craftsmanship converge to ignite success in the coffee, milk tea, and frozen delights industries.



### ELITE ONE-ON-ONE BUSINESS TRAININGS

(one-on-one personalized exclusive trainings, available for:)

- Coffee 101: Barista Foundation, Php 20,000 per person
- Milk Tea plus Specialty Beverages for Business Course, Php 20,000 per person
- Soft-Serve Ice Cream/Frozen Yogurt for Business Course, Php 20,000 per person

The Elite One-on-One Business Training offers an exclusive and personalized coaching experience with our experienced beverage specialists and innovators, and soft-serve ice cream innovators. Participants have the opportunity to select a specific business track tailored to their needs, including the Coffee 101, 102, and 103 courses, as well as the Milk Tea plus Specialty Beverages and Soft-Serve Ice Cream/Frozen Yogurt programs. These trainings can be further customized to accommodate attendees' unique business concepts. Delve into the world of flavors, gain industry insights, and master the art of preparation using TOP-quality ingredients and professional equipment. The training also includes valuable resources such as costing calculators, return on investment studies, custom recipe development, and hands-on sessions. Immerse yourself in this exclusive training and unlock the secrets to success in the coffee, milk tea, and soft-serve industries.

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## SMALL BUSINESS PACKAGES



Thai Milk Tea Business Package  
from Php 6,065



Hong Kong Bubble Tea  
Business Package  
from Php 6,065



Taiwan Boba Tea Business Package  
from Php 6,540



The Art of Manual Brewing  
Business Package  
from Php 7,055



Yogurt Drink Business Package  
from Php 7,175



Gaggia Milano Ultimate Cafe  
Business Package  
from Php 338,625

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## SMALL BUSINESS PACKAGES



Barista Frappe Business Package  
from Php 10,890



Pop Up Mobile Coffee Cart  
Business Package  
from Php 11,925



Milk Tea + Specialty Beverages  
Business Package Solution  
from Php 15,160



Total Milk Tea + Coffee  
Business Package  
from Php 17,080



Ultimate Milk Tea  
Business Package Solution  
from Php 17,630



Small Cafe Business Package  
from Php 208,360

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## SMALL BUSINESS PACKAGES



All-Time Bestseller Soft Serve  
Ice Cream Business Package  
Php 225,430



FROYO Frozen Yogurt Business Package  
Php 229,010



Professional Soft-Serve Ice Cream  
Business Package  
Php 244,175



Professional Cafe Business Package  
from Php 248,995



Ultimate Soft Serve Business Package  
Php 257,000



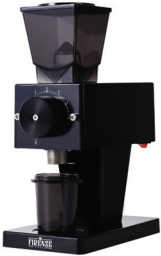
Ultimate Cafe Business Package  
from Php 260,840

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## MACHINES AND GRINDERS



### Firenze COMPACT Burr Coffee Grinder Pro

Php 9,000

The compact design of the espresso grinder with ABS housing ensures a space-saving solution without compromising on performance. With an adjustable 1-8 grinding gear, you can effortlessly cater to different coffee profiles, from espresso to French press. The 60mm diameter SS flat burr guarantees fast and smooth grinding, while the 120g bean hopper keeps your coffee supply fresh.

**Product Specification:**

- Compact Design with ABS Housing
- Adjustable 1-8 Grinding Gear
- Size: 630 x 370 x 268mm
- net weight: 2.8 kg
- gross weight: 3.1 kg



### Firenze ELITE Burr Coffee Grinder Pro

Php 37,000

This coffee bean grinder ensures consistent, uniform grinds for an exceptional coffee experience. With an adjustable 1-8 grinding gear, you can easily control the coarseness for various brewing methods. The 1.2L bean hopper allows for uninterrupted grinding during peak hours. Its compact 316 x 288 x 678mm design fits seamlessly into any cafe setup.

**Product Specification:**

- 64mm Italian Stainless Steel Blade
- Adjustable 1-8 Grinding Gear
- Bean Hopper Capacity: 1.2L
- Size: 316 x 288 x 678mm
- net weight: 9.7 kg
- gross weight: 13 kg



### Firenze IL NERO Dual Group Heads Espresso Machine Pro

Php 179,000

a powerhouse of performance designed for coffee franchises and discerning cafe owners. With an impressive 4200 Watt dual group configuration, this commercial coffee machine delivers exceptional brewing power and consistency, ensuring every cup is a masterpiece. The dual boiler heating system guarantees simultaneous coffee and steam production, allowing for efficient and uninterrupted workflow.

**Product Specification:**

- 4200 Watt Power/ Dual Group
- Dual Boiler Heating System
- 550ml for Coffee + 10.5L for Steam
- Voltage HZ:220V/60Hz
- Size: 934 x 655 x 710mm
- net weight: 54 kg
- gross weight: 65 kg

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## MACHINES AND GRINDERS



### Madin MD-207 High Performance Commercial Blender

This blender delivers a customized smoothie in just 30 seconds, tailored to your desired texture. Its advanced 3D pitcher design and integrated blade create multiple water flows, resulting in consistently smooth and refined ingredient textures. The German carbon steel knife effortlessly chops ice cubes for a perfectly blended result. Crafted with safety in mind, the BPA-free polycarbonate pitcher and all-metallic bearing ensure durability and efficiency.

Php 18,190

Product Specification:

- Advanced 3D Pitcher Design
- Unmatched Blade Performance
- Size: 30 x 33 x 41 cm
- weight: 6 kg



### Madin MD-206A+ Professional Industrial Blender

This blender automatically adjusts speed based on ingredient weight for optimal results. Enjoy fast performance, chopping ice in 15 seconds and blending beverages in 30 seconds. The 3D pitcher and blade design ensure smoother textures. Made with durable polycarbonate and a BPA-free pitcher, this blender is built to last.

Php 20,075

Product Specification:

- Weight: 6 kg
- Dimensions: 30 x 33 x 41 cm
- 220 – 240 V / 50-60 Hz
- 1100W



### Madin T-122 Commercial Tea Maker

This tea maker is perfect for making bubble tea, including tea extraction, shaking, and milk frothing. You can use the tea extractor to brew your tea, the shaker to mix it thoroughly, and the milk frother to add a creamy topping, all with simple and easy operation. The T-122 ensures consistency in quality and taste, which is crucial for customer satisfaction.

Php 40,050

Product Specification:

- 220-240V / 50/60Hz
- 600W
- Weight: 6.5 kg
- Dimensions: 32 x 37 x 53 cm



### Madin T-35SE Blend Icon Heavy Duty Blender

The perfect companion for beverage and food businesses seeking intelligent and efficient blending solutions. With 5 micro-computer automatic programs, creating your favorite beverages is a breeze, thanks to the intuitive touch-based interface. The soundproof cover ensures safety with its built-in protection device, automatically shutting off the machine when opened.

Php 53,940

Product Specification:

- Weight: 9.76 kg
- Dimensions: 39 x 34 x 63 cm
- 220-240V - 50/60Hz
- 1800W
- Capacity: Smoothie Special Jar 1.2L/Juice and hot drink special jar 2.0L

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## MACHINES AND GRINDERS



### Gaggia G5 Grinder

Php 66,360

The Gaggia G5 Grinder offers precise grind adjustments through its highly precise calibration ring situated atop the coffee bean hopper. This unique feature, along with an integrated tamper featuring metal support, can be conveniently assembled on either side of the machine based on the barista's preference.

#### Technical Features:

- Grinding activation by microswitch
- Exclusive hopper design with calibration ring
- Integrated tamper with metal support, with right or left-hand assembly option
- 1.54-inch TFT colour display
- Capacitive keyboard

#### Product Specification:

- Width: 207 mm
- Depth: 349 mm
- Height: 517 mm
- Weight: 12 kg
- Voltage: 230 V / 50-60 Hz
- Maximum absorbed power: 259 W
- Hopper capacity: 1.1 kg
- Flat grinding blades: 59 mm
- Grinding output: 2,5 gr/second



### Gaggia LA NERA 1GR Espresso Machine

Php 155,880

The Gaggia La Nera 1GR Espresso Machine embodies modernity in coffee machine design to meet current trends and fulfill the needs of today's coffee culture. It delivers the unparalleled satisfaction that only the finest espresso can evoke. La Nera offers baristas compact dimensions and user-friendly operation, using predominantly stainless steel construction.

#### Product Features:

- Copper boiler with independent heat exchanger for each group
- Electronic control of the boiler water level
- LED-illuminated working area
- LED-illuminated chrome pushbuttons for each group: 4 programmable direct selection buttons and 1 "Continuous" button
- Hot water outlet and steam wand with quarter-turn tap mechanism
- Distance between the cup tray and the coffee spout: 91 mm
- Remote control of both the machine performance and parameters via the SMARTIA platform (the kit is available on request)
- Cup rails as an option for the 2 GROUPS COMPACT model
- Professional capsule filter holders (Caffitaly®, Espresso Point®, Hausbrandt®, Lavazza Blue® and Nespresso®) and specific filter for ESE paper pods as an option

#### Product Specification:

- Width: 45 cm
- Depth: 52 cm
- Height: 42 cm
- Weight: 35 Kg
- Voltage: 230 V / 50-60 Hz
- Steam boiler power: 2700 W
- Steam boiler capacity: 5 Lt

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



## MACHINES AND GRINDERS



### Gaggia LA NERA 2GR Espresso Machine

Php 196,515

The Gaggia La Nera 2GR Espresso Machine embodies modern design to meet current trends and today's coffee culture needs, delivering unparalleled espresso satisfaction. Available in 1-group and 2-group options, La Nera offers baristas compact dimensions, user-friendly operation, and a predominantly stainless steel construction.

#### Product Features:

- Copper boiler with independent heat exchanger for each group
- Electronic control of the boiler water level
- LED-illuminated working area
- LED-illuminated chrome pushbuttons for each group: 4 programmable direct selection buttons and 1 "Continuous" button
- Hot water outlet and steam wand with quarter-turn tap mechanism
- Distance between the cup tray and the coffee spout: 91 mm
- Remote control of both the machine performance and parameters via the SMARTIA platform
- Remote control of both the machine performance and parameters via the SMARTIA platform (the kit is available on request)
- Cup rails as an option for the 2 GROUPS COMPACT model
- Professional capsule filter holders (Caffitaly®, Espresso Point®, Hausbrandt®, Lavazza Blue® and Nespresso®) and specific filter for ESE paper pods as an option

#### Product Specification:

- Width: 57 cm
- Depth: 53 cm
- Height: 42 cm
- Weight: 46 Kg
- Voltage: 230 V / 50-60 Hz
- Steam boiler power: 3200 W
- Steam boiler capacity: 8 Lt



### Gaggia LA DECISA 2GR Dual Group Heads Espresso Machine

Php 256,785

Gaggia La Decisa Dual Group Heads Espresso Machine is the ideal solution to meet the current market demands. In addition to its assured performance, its excellent ergonomics render this coffee machine a highly practical and user-friendly choice for baristas.

#### Product Features:

- Maximum absorbed power: 3190-3780 W
- Steam boiler power: 3000-3200 W
- Steam boiler capacity: 13 Lt
- Copper boiler with independent heat exchanger for each group
- Electronic control of the boiler water level
- LED-illuminated working area
- LED-illuminated chrome pushbuttons for each group: 4 programmable direct selection buttons and 1 "Continuous" button
- Hot water outlet and steam wand with quarter-turn tap mechanism
- Distance between the cup tray and the coffee spout: 91 mm
- Remote control of both the machine performance and parameters via the SMARTIA platform (the kit is available on request)
- Cup rails as an option for the 2 GROUPS COMPACT model
- Professional capsule filter holders (Caffitaly®, Espresso Point®, Hausbrandt®, Lavazza Blue® and Nespresso®) and specific filter for ESE paper pods as an option

#### Product Specification:

- Width: 758 mm
- Depth: 589 mm
- Height: 563 mm
- Weight: 58 Kg
- Voltage: 220-240 V or 380-415 V 3N / 50-60 Hz

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## MACHINES AND GRINDERS



### Gaggia Ruby Pro - 1 Group Commercial Espresso Machine

This innovative Gaggia Ruby Pro – 1 Group Commercial Espresso Machine is available in two adaptable options, pour-over and direct connection, ensuring it meets a variety of needs with ease.

Designed to combine efficiency with sophistication, the Ruby Pro exemplifies modern espresso craftsmanship. Its compact build makes it a perfect fit for smaller spaces while maintaining the high-quality performance expected from a professional machine, catering to those who appreciate excellence within limited confines.

#### Product Features:

- **Programmable Dosing:** Includes two programmable dose options and one continuous button per group.
- **Precise Boiler Control:** Features electronic control for maintaining boiler water levels.
- **Convenient Water Refill:** Internal water tank is easy to refill (specific to the pour-over version).
- **Steam and Hot Water Options:** Comes equipped with a steam wand and a hot water outlet.
- **Capsule Compatibility:** Includes professional capsule filter holders and an optional ESE paper pod filter.
- **Versatile Models:** Available in pour-over and direct connection options to suit different setups.
- **Compact Design:** Space-saving construction ideal for areas with limited room.
- **Customizable Controls:** Offers three programmable direct selection buttons for personalized use.
- **User-Friendly Features:** Designed with ergonomic, anti-slip filter handles and non-slip feet for stability.
- **Effortless Maintenance:** Equipped with an easily removable drip tray, complete with a “full” indicator for the pour-over version.
- **Advanced Pump System:** Direct connection version includes a professional rotary pump for optimal water flow.
- **Precision Performance:** Integrated high-precision pressure gauge ensures consistent results.
- **Simple Maintenance:** Allows for easy water tank refills and reliable electronic boiler level control

#### Product Specification:

- dimensions: 16.8 in (W) x 14.5 in (H) x 20.2 in (D)
- weight: 55 lbs
- power: 120 V, 60 Hz, 1560 W
- boiler capacity: 5 Liters
- water reservoir: 3 Liters (pour over), N/A (direct connection)
- pumps: 2 vibration (pour over), Rotary (direct connection)
- certifications: ETL approved

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## MACHINES AND GRINDERS



### Gelprom GP 100 Series Soft Serve Machine – Frozen Yogurt Machine

Php 219,000

This counter top, single flavor soft serve machine delivers impressive performance with key features like a pre-cooling system, ultra-compact design, and a hopper agitator for consistent mixtures. Its lower noise technology and independent pump system ensure a smooth and efficient operation. With a stainless steel beater and cylinder, it freezes quickly while saving energy.

#### Product Specification:

- size: 323x781x914mm
- weight (net/gross) 95kg/115kg
- power supply: 220V/60HZ
- rated power input: 1.8KW
- hopper capacity: 12 liters
- freezing cylinder: 2 liters
- mix deliver system: gravity feed
- compressor: Embraco Italian Compressor
- hourly production kg: 30KG
- hourly production 80g servings: 350 cones

#### key highlights:

- counter top, single flavor soft serve machine
- pre-cooling system
- ultra-compact space-saving soft serve ice cream machine
- hopper agitator keeps mixtures in fluid consistency
- lower noise technology
- independent pump system for gear life and flexible pump performance
- stainless steel beater and cylinder for fast freeze down time saving on energy

#### details:

- digital control panel
- hopper agitator mixer
- independent refrigeration system
- maintains product temperature during long standby periods
- dispense counter display
- low-level indicating light
- microprocessor control regulates refrigeration
- freezing cylinder protection
- protection against over, low, and overload voltages
- transparent discharge door

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



## MACHINES AND GRINDERS



### Gelprom GP 100 PRO Series Soft Serve Ice Cream – Frozen Yogurt Machine

Php 231,000

This countertop single-flavor soft ice cream machine features a 3-liter freezing cylinder for enhanced capacity. Key features include a pre-cooling system, gravity feed, and space-saving design for consistent and efficient soft-serve and frozen yogurt dispensing. Enjoy quieter operation with lower noise technology, and benefit from the independent pump system and stainless steel components for fast freeze times and energy savings.

#### Product Specification:

- size: 398x750x850mm
- weight (net/gross) 115kg/140kg
- power supply: 220V/60HZ
- rated power input: 1.8KW
- hopper capacity: 12 liters
- freezing cylinder: 3 liters
- mix deliver system: gravity feed
- compressor: Embraco Italian Compressor
- hourly production kg: 42KG
- hourly production 80g servings: 540 cones

#### key highlights:

- counter top, single flavor soft serve ice cream machine
- with 3-liter freezing cylinder
- pre-cooling system
- gravity feed
- space-saving soft ice cream machine
- high consistency and efficiency for dispensing quality soft-serve and frozen yogurt
- lower noise technology
- independent pump system for gear life and flexible pump performance
- stainless steel beater and cylinder for fast freeze down time saving on energy

#### details:

- digital control panel
- hopper agitator mixer
- independent refrigeration system
- maintains product temperature during long standby periods
- dispense counter display
- low-level indicating light
- microprocessor control regulates refrigeration
- freezing cylinder protection
- protection against over, low, and overload voltages
- transparent discharge door

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## MACHINES AND GRINDERS



### Gelprom GP 300 T Series Soft Serve Machine – Frozen Yogurt Machine 3-Nozzle

Php 248,000

This counter top machine offers 2 flavors plus a mix, allowing you to create a variety of delectable treats. With key features like a pre-cooling system, adjustable overrun control, and gravity feed, it ensures high consistency and efficiency in dispensing quality soft-serve and frozen yogurt. Experience smooth operations with its hopper agitator, lower noise technology, and independent pump system.

#### Product Specification:

- size: 500x700x960mm
- weight (net/gross) 145kg/175kg
- power supply: 220V/60HZ
- rated power input: 2.55KW
- hopper capacity: 12x2 liters
- freezing cylinder: 2x2 liters
- mix deliver system: gravity feed
- compressor: Embraco Italian Compressor
- hourly production kg: 40KG
- hourly production 80g servings: 500 cones

#### key highlights:

- counter top with twin flavor soft serve machine
- pre-cooling system
- gravity feed soft ice cream machine
- adjustable overrun and consistency control
- high consistency and efficiency for dispensing quality soft-serve and frozen yogurt
- hopper agitator keeps mixtures in fluid consistency
- lower noise technology
- independent pump system for gear life and flexible pump performance
- stainless steel beater and cylinder for fast freeze down time saving on energy

#### details:

- digital control panel
- hopper agitator mixer
- independent refrigeration system
- maintains product temperature during long standby periods
- dispense counter display
- low-level indicating light
- microprocessor control regulates refrigeration
- freezing cylinder protection
- protection against over, low, and overload voltages
- transparent discharge door

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



## MACHINES AND GRINDERS



### Gelprom GP 300T AP Series Soft Serve Ice Cream – Frozen Yogurt Machine 3-Nozzle

Php 304,000

*This device is known for its durability and user-friendly design, making it ideal for small businesses looking to offer soft ice cream. It has a robust production capacity, allowing it to produce up to 48 liters of ice cream per hour. The machine operates quietly and is designed with a soundproof system, ensuring a pleasant environment in your shop.*



### Gelprom GP 300 DC/T Series Soft Serve Ice Cream – Frozen Yogurt Machine 3-Nozzle

Php 334,000

*This compact device offers two flavors plus a mix for a variety of treats. Equipped with a pre-cooling mechanism, adjustable overrun regulation, and gravity feed, it ensures consistent, efficient soft-serve and frozen yogurt dispensing. Enjoy seamless operations with its hopper agitator, reduced noise technology, and independent pump system.*



### Gelprom GP 300 DC/T-AP Series Soft Serve Ice Cream – Frozen Yogurt Machine 3-Nozzle

Php 374,000

*This compact appliance offers two flavors plus a mix for a variety of treats. Key features include a pre-cooling mechanism, adjustable overrun regulation, and gravity feed for consistent, efficient soft-serve and frozen yogurt dispensing. Smooth operations are ensured by its hopper agitator, noise reduction technology, and independent pump system.*

#### Product Specification:

- Production: 68 Lt/hr
- Feeding: Gear Air Pump
- Hopper: 2 x 8 Lt
- Cylinder: 2 x 2 Lt
- Power: 3,5 kW
- Dimensions: 513x833x1520mm
- Weight: 240 kg
- Packing Dimensions: 640x930x1680mm
- Gross Weight: 270 kg

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## GAGGIA FULLY AUTOMATIC MACHINES

# LA BRILLANTE



ES+IN+FM



ES+2IN+FM

MODEL		ES+IN+FM [NO HOT WATER SPOUT]	ES+IN+FM
		9P0100	9P0101
Dimensions (W x D x H) and weight	mm / kg	308 x 570 x 629 / 29	308 x 570 x 629 / 29
Voltage	V / Hz	230-240 / 50-60	230-240 / 50-60
Maximum absorbed power	W	1900	1900
Milk system		PrimeMilk	PrimeMilk
Coffee group capacity	gr	Z4000: 14	Z4000: 14
Coffee bean hopper capacity	kg	0.6	0.6
Solubles hopper capacity	lt	0.9	0.9
Coffee boiler capacity	lt	0.5	0.5
Steam boiler capacity	lt	0.5	0.5
Steam wand		No	No
Number of direct selections		Up to 8 per single page (7" touchscreen)	Up to 8 per single page (7" touchscreen)
Recommended output (cups/day)		Up to 100	Up to 100
<b>PRICE</b>		<b>Php 355,950.00</b>	<b>Php 361,540.00</b>

MODEL		ES+2IN+FM
		9P0103
Dimensions (W x D x H) and weight	mm / kg	308 x 570 x 629 / 29
Voltage	V / Hz	230-240 / 50-60
Maximum absorbed power	W	1900
Milk system		PrimeMilk
Coffee group capacity	gr	Z4000: 14
Coffee bean hopper capacity	kg	0.6
Solubles hopper capacity	lt	0.9 each
Coffee boiler capacity	lt	0.5
Steam boiler capacity	lt	0.5
Steam wand		No
Number of direct selections		Up to 8 per single page (7" touchscreen)
Recommended output (cups/day)		Up to 100
<b>PRICE</b>		<b>Php 392,990.00</b>

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## GAGGIA FULLY AUTOMATIC MACHINES

# LA SOLARE



ES+2IN+FM



2ES+IN+FM



2ES+IN+FM+SW

MODEL		ES+2IN+FM	2ES+IN+FM
		<b>962770</b> [14GR]	<b>962780</b> [14GR]
Dimensions (W x D x H) and weight	mm / kg	368 x 583 x 783 / 47	368 x 583 x 783 / 47
Voltage	V / Hz	230-240 / 50-60	230-240 / 50-60
Maximum absorbed power	W	3200	3200
Milk system		PrimeMilk	PrimeMilk
Coffee group capacity	gr	Z4000 iX: 14	Z4000 iX: 14
Coffee bean hopper(s) capacity	kg	1.2	1.2 each
Solubles hopper(s) capacity	lt	1.5 each	1.5
Coffee boiler capacity	lt	0.8	0.8
Steam boiler capacity	lt	0.8	0.8
Steam wand		No	No
Number of direct selections		Up to 10 per single page (7" touchscreen)	Up to 10 per single page (7" touchscreen)
Recommended output (cups/day)		Up to 200	Up to 200
<b>PRICE</b>		<b>Php 621,290.00</b>	<b>Php 642,200.00</b>

MODEL		2ES+IN+FM+SW
		<b>962781</b> [14GR] / <b>962783</b> [21GR]
Dimensions (W x D x H) and weight	mm / kg	368 x 583 x 783 / 47
Voltage	V / Hz	230-240 / 50-60
Maximum absorbed power	W	3200
Milk system		PrimeMilk
Coffee group capacity	gr	Z4000 iX: up to 21
Coffee bean hopper(s) capacity	kg	1.2 each
Solubles hopper(s) capacity	lt	1.5
Coffee boiler capacity	lt	0.8
Steam boiler capacity	lt	0.8
Steam wand		Yes
Number of direct selections		Up to 10 per single page (7" touchscreen)
Recommended output (cups/day)		Up to 200
<b>PRICE</b>		<b>Php 660,130.00</b>

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## GAGGIA FULLY AUTOMATIC MACHINES

# LA RADIOSA



ES+2IN+FM



2ES+IN+FM



POWERSTEAM HT

MODEL		ES+2IN+FM	2ES+IN+FM
		<b>962750</b>	<b>962760</b>
Dimensions (W x D x H) and weight	mm / kg	368 x 583 x 783 / 47	368 x 583 x 783 / 47
Voltage	V / Hz	230-240 / 50-60	230-240 / 50-60
Maximum absorbed power	W	3200	3200
Milk system		EvoMilk	EvoMilk
Coffee group capacity	gr	Z4000: 14	Z4000: 14
Coffee bean hopper(s) capacity	kg	1.2	1.2 each
Solubles hopper(s) capacity	lt	1.5 each	1.5
Boiler capacity	lt	0.8	0.8
Steam wand		No	No
Number of direct selections		Up to 12 per single page (10" touchscreen)	Up to 12 per single page (10" touchscreen)
Recommended output (cups/day)		Up to 250	Up to 250

**PRICE**

Php 795,770.00

Php 815,490.00

MODEL		2ES+IN+FM	POWERSTEAM HT 2ES+IN
		<b>962757 [14GR] / 962756 [21GR]</b>	<b>962755</b>
Dimensions (W x D x H) and weight	mm / kg	368 x 583 x 783 / 47	368 x 583 x 783 / 47
Voltage	V / Hz	230-240 / 50-60	400 (3N) / 50-60
Maximum absorbed power	W	3200	6000
Milk system		EvoMilk	-
Coffee group capacity	gr	Z4000 iX: up to 21	Z4000 iX: 21
Coffee bean hopper(s) capacity	kg	1.2 each	1.2 each
Solubles hopper(s) capacity	lt	1.5	1.5
Boiler capacity	lt	0.8	Coffee boiler: 0.8 / Steam boiler: 1.6
Steam wand		No	Yes, PowerSteam HT
Number of direct selections		Up to 12 per single page (10" touchscreen)	Up to 12 per single page (10" touchscreen)
Recommended output (cups/day)		Up to 250	Up to 250

**PRICE**

Php 833,415.00

Php 741,990.00

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