



FROZEN
YO+



For people aimed at discovering the new horizons of naturalness.

FROZEN YO+

The today
coolest
phenomenon.

It's a wave which is rapidly expanding from Asia to America and then to Europe passing through the Middle East and touching even new areas, where no trendy food has ever arrived before.

The frozen yoghurt is the 2000s "cool food". Its name recalls a healthy life and a light and modern diet, which is attracting a large number of consumers; first of all, women and young people, but the others are interested too, with an attentive eye to their weight. A transversal phenomenon which attracts, is appreciated and convinces at the first bite.

A few market rules to follow: being cool, distinguishing from the others underlining own identity, selecting accurately the target, proposing variable products that can be adapted to the different consumptions (breakfast, snack, lunch, dessert, convivial meetings, and dinners). Plus, being able to design a premise focused on all that and built around a tasty white "mountain" in a cup.



A very large
target: women,
teenagers,
sport people and
the wide public
attentive to
well-being.

Light, genuine
and according
to the new trends.

Very good
in any occasion:
breakfast,
lunch, snack
and dessert.





A history of Italian quality.

We know well that Italy isn't the homeland of the frozen yoghurt, but the Italian expertise was able to transform a good idea into a fulfilling and unique experience, with the right balance between acid and sweet, fresh and creamy.

The century-old know-how in gelato and frozen desserts made of simple and genuine ingredients is reflected by the frozen yoghurt and has enabled us to make it appreciated everywhere in the world, with highly successfully businesses which have been the drive of an increasingly and constantly expanding market.

Comprital has made the history and is one of the protagonists of this successful phenomenon as it researches every day for new ideas to launch on an attentive and aware market that is eager for novelties.



Frozen Yo+ Comprital:
good, genuine
and easy
to prepare!

The innovation
has brought
Comprital to become
in a short time one
of the world market
leaders of frozen
yoghurt.

FROZEN YO+

Versatile
to prepare
and flexible
in business.

The market of frozen yoghurt can (and must) be faced at different levels, from the great chain serving hundreds of portions every day to the coffee shop or restaurant aimed at proposing an health-oriented menu. Therefore, the professional joining the business of frozen yoghurt has to use the correct means (equipment and ingredients) to design the most suitable product for the line.

Frozen yoghurt, express yoghurt, yoghurt gelato, smoothies, yoghurt drinks... every one of this products can be the success key of an attentive producer. Following these principles of flexibility, the frozen yoghurt can be suitable for gyms, cinemas, spas, bars, coffee shops, bookshops, museums, gelato/ice-cream parlours, fast food restaurants and, last but not least, frozen yoghurt shops.



Core business



Ice-cream
gelato
parlour

Frozen
yoghurt
shops

Restaurants
and fast food
restaurants

Bars,
media stores,
museums

Sea cruises

Easy business





Welcome to the future.

We have started many years ago with a product called Frozen Yo+ which today we identify with the adjective "Classic", due to the success we achieved over time.

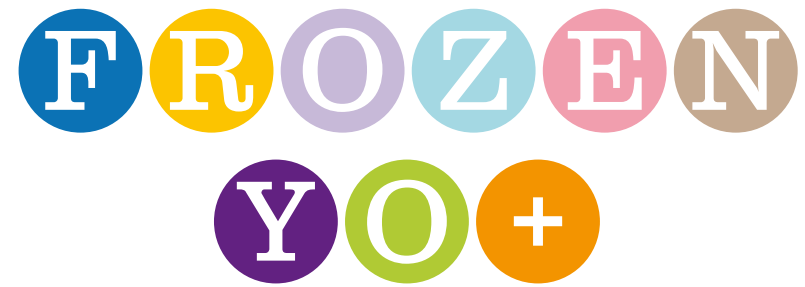
But our research produced mixes which were able to anticipate the customer needs, such as the N version, defined "Natural", due to the lack of saccharose sugar (sweetened with fructose), emulsifying agents and stabilisers, for a "natural" and clean label.

We have created products without lactose, as the yoghurt should be (Frozen Yo+ LF) and others that can be used to produce yoghurt-based trays, sticks, cakes and biscuits (Frozen Yo+ Greek) that can be stored in the freezer for a long time.

Plus a version without added sugars, sweetened with stevia, with very low calories, but so creamy and tasty that it matches perfectly with the Classic version (Frozen Yo+ STV).

Already flavoured products (with the taste of mango, pomegranate, strawberry and chocolate) and specific products for the smoothies make the Comprital yoghurt range the most innovative and the widest in the market, with a young and unique packaging.





The Italian natural frozen yoghurt



The frozen yoghurt for people who love tradition.

The traditional frozen yoghurt, with its acid and fresh taste, fat-free, to be diluted in fresh milk, and fresh yoghurt if you like to add probiotics and extra taste.

FROZEN YO+	
Use (g/l milk)	250
Packaging (kg/N° bags)	1,5 x 10



Dedicated to people who want the highest performance and ease.

Frozen Yo+ is also available in the version W (water) to dilute with water and yoghurt to obtain frozen yoghurt at a lower cost but with the same ease in preparation.

FROZEN YO+ W	
Use (g/l water)	430
Packaging (kg/N° bags)	1,5 x 8



The true goodness doesn't need any word.

The cleanest label: without thickeners, emulsifying agents and saccharose sugar, but sweetened with fructose. Fresh and creamy with the same dilution of the Classic version.

N	
Use (g/l milk)	250
Packaging (kg/N° bags)	1,5 x 10



Compact and creamy for new market segments.

Highly creamy and solid yoghurt that can be used to produce trays, sticks, cakes and biscuits; perfect for take away too.

GREEK	
Use (g/l milk)	340
Packaging (kg/N° bags)	1,2 x 10



The yoghurt designed for lactose intollerants.

Without lactose as the fresh yoghurt. Suitable for an attentive diet, but as much tasty as the classic version.

LF	
Use (g/l water)	430
Packaging (kg/N° bags)	1,5 x 8



Without sugars and sweetened with stevia.

The first yoghurt "with no added sugars" but sweetened with stevia, the natural 2000s sweetener. With very low calories (30% less than a standard product) and rich in fibres.

STV	
Use (g/l water)	430
Packaging (kg/N° bags)	1,5 x 8



Drink yoghurt!

The ideal product to prepare an icy yoghurt drink in a blender or in a slush maker. The dose changes depending on the application.

SMOOTHY BASE	
Use (g/l milk or water)	200
Packaging (kg/N° bags)	0,6 x 8



Flavoured
As the frozen yoghurt isn't only yoghurt.

Pomegranate, strawberry, chocolate and many other flavours prepared in a bag with the right acidity and sweetness. The 1.5 kg bag has to be diluted with milk or milk and yoghurt. Plus, with our line of traditional paste and fruits and our toppings, you can create tens of different tastes.

FLAVOURED	
Use (g/l milk)	250
Packaging (kg/N° bags)	1,5 x 10

FROZEN YO+



Frozen Yo+ N sweetened with fructose

The true goodness
doesn't need
any word.

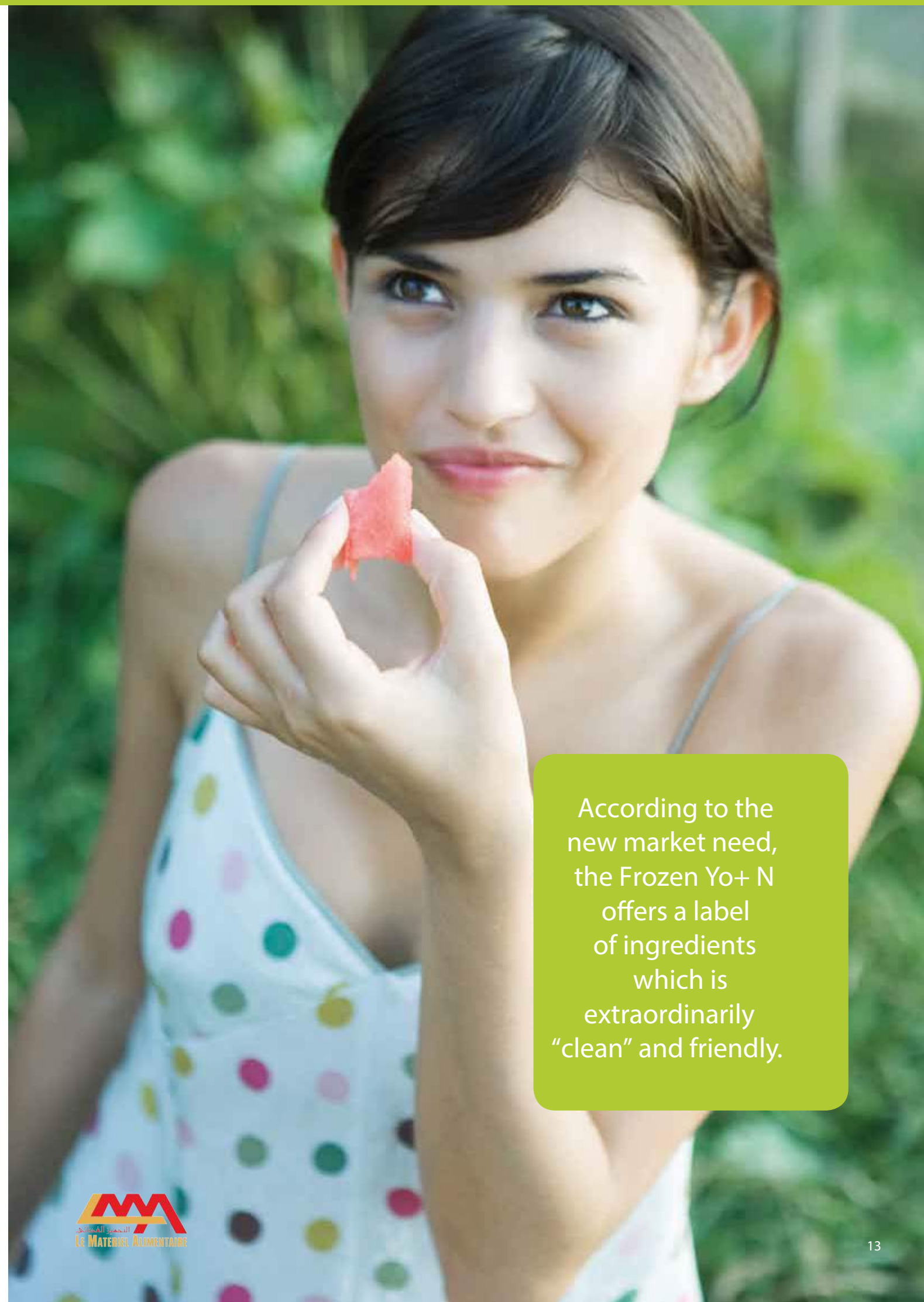
The consumers aim increasingly more to products flaunting a simple and clean label of ingredients. For the N version we replaced sugar with fructose and eliminated all emulsifying agents and stabilisers. The product was studied to support a high percentage of fresh yoghurt (up to 50% of liquids) to reach the most natural taste. The practical 1.5 kg packaging must be diluted with 6-litres milk or with a mix of milk and yoghurt (up to 3 litres + 3 litres);

it's enough to keep unaltered the powder/liquid ratio and to adjust the product depending on tastes. The Frozen Yo+ N flaunts a slightly fruity taste, the typical creamy texture of frozen yoghurt and a good stability to melting, even without stabilisers. The final ingredients will be milk, yoghurt, fructose, prebiotic vegetable fibre, glucose syrup, citric acid and flavours.



NUTRITIONAL VALUES FOR 100 g OF PRODUCT OBTAINED WITH SKIMMED MILK

kCalories	105
kJoule	440
Protein	3,7 g
Sugars (mono and disaccharides)	21 g
- of which: lactose	5,5 g
- other sugars	15,5 g
Fats	0,2 g
Fibers	1 g



According to the
new market need,
the Frozen Yo+ N
offers a label
of ingredients
which is
extraordinarily
"clean" and friendly.

FROZEN YO+



Frozen Yo+ STV sweetened with stevia

Low calories without
sugars and fats:
the sweetness
found its perfection.

The first yoghurt without added sugars and sweetened with stevia, the natural sweetener appreciated all over the world. For this version all sugars (except of lactose which milk and yoghurt contain naturally) were eliminated. Their partial replacement with fibres makes the product "rich in fibres". The total calories of the product amount to 70 kcal/100 grams,

thus 30% less than any other fat-free frozen yoghurt: a value which is very close to the pure fresh yoghurt. All that without affecting the persistent and fresh flavour and the creamy and rich texture, even without fats. Easy preparation, as we use water and yoghurt at room temperature. The Frozen Yo+ STV is the product that the frozen yoghurt market was expecting.



NUTRITIONAL VALUES FOR 100 g OF FINAL PRODUCT	
kCalories	71
kJoule	297
Protein	3,0 g
Sugars (mono and disaccharides)	6,2 g
- of which: lactose	5,9 g
- other sugars	0,3 g
Fats	0,1 g
Fiber	6,0 g

The frozen yoghurt
that the market expected:
without added sugars and
rich in fibres, but without
renouncing to the yoghurt's
flavour and creamy
consistency.

FROZEN YO+



Frozen Yo+ Greek the revolution of the yoghurt

The first frozen yoghurt
in cup, tray, stick...
as you want it!

The Greek yoghurt is famous in the world due to its creamy consistency and compactness. A rich and flavourful product, with some fats, but well-balanced for a healthy and natural diet. The Frozen Yo+ Greek version follows this principle and gives the operator the opportunity to prepare it in different ways, which were unimaginable until today: sticks, cakes, trays and biscuits to consume at the premise or comfortably at home.

A different, rich and creamy frozen yoghurt for home consumption, a market segment that cannot be faced with standard products, as in the home freezers they would become hard and poorly flavoured. A product that can be batched by mean of a soft serve machine or professional gelato freezer directly in the gelato tray, in order to obtain a yoghurt to serve with spoon or scoop, just like a tasteful "yoghurt gelato", even with honey and walnuts according to the Greek tradition.



The Frozen Yo+ Greek
is the only one
that can be stored
in a tray and served
with a spatula
like a tasty
"yoghurt gelato"!



FROZEN
YO+

Greek

Frozen Yo+ Greek the revolution of the yoghurt

A new
sweetness
to bite!



This Frozen Yo+ version offers a universe of recipes and proposals that couldn't be imagined before. The good performance of the Frozen Yo+ Greek in the home freezers enables to tune all the products that are generally exclusively produced in the gelato/ice-cream world, such as sticks, biscuits, single-portions, cakes and trays.

The consumer, who chooses the frozen yoghurt, has expected for years the opportunity to take home a cake with yoghurt and strawberries or yoghurt stick with white chocolate topping and pistachio chips or a sandwich of yoghurt and butter biscuits. At home the yoghurt can be eaten in different occasions (after dinner, parties, light snack...) and it make these occasions healthy and tasty.



Cakes, sticks,
biscuits...
Frozen Yo+ Greek
expands its creative
proposal without
affecting the ease
in preparation.



FROZEN YO+

The flavour of the frozen yoghurt has no borders.

Cakes, sticks, biscuits...
Frozen Yo+ Greek expands
its creative proposal
without affecting the ease
in preparation.



Discover lots of recipes on: www.frozenyoghurt.biz

The table
service



The cakes



The sticks and
the biscuits





The tray storing

The first frozen yoghurt that can be stored in a tray to be served by a scoop!

The Frozen Yo+ Greek in tray is produced by a soft serve machine and decorated with Comprital honey topping and walnut kernels.



The table service

Many proposals to serve the yoghurt with class and creativity.

STRAWBERRY CUP

Frozen Yo+ Strawberry cup with a milk chocolate base, fresh strawberries and blueberries.



SMERALDA CUP

Frozen Yo+ cup decorated with Comprital kiwi topping and slices of fresh kiwi.





The table service



HONEY CLOUD

Frozen Yo+ N scoop decorated with Comprital honey topping on a dark chocolate cake with cornflakes.



The table service



RED LIGHT

Frozen Yo+ STV serve decorated with Comprital strawberry topping and wild berries.



The sticks

The ideal solution for people who want a fast snack, but genuine and tasty.



BABY BEARS

Bear-shaped stick made with Frozen Yo+ Greek with the addition of Comprital Primafrutta Mango and Primafrutta Fragola decorated with Giubileo Comprital white and dark chocolate.



The biscuits

A product uniting the genuineness of yoghurt with the deliciousness of biscuit.



WHITE BISCUIT

Biscuit filled with Frozen Yo+ Greek, coated with Giubileo Comprital white chocolate and nuts.



The cakes

Simple and quick to prepare in order to propose the consumption of frozen yoghurt also at home!



CAKE WITH YOGHURT AND STRAWBERRY

Cake of Frozen Yo+ Greek filled with Comprital Strawberry Variegato and decorated with Strawberry Topping Comprital and fresh strawberry.



The cakes



CAKE WITH HONEY AND WALNUTS

Cake of Frozen Yo+ Greek decorated with Comprital honey topping and walnut kernels.



The cakes



"CIAMBELLA" CAKE WITH YOGHURT AND FRUIT

Cake of Frozen Yo+ Greek with the addition of Primafrutta Fragola and decorated with season fruit.



The cakes



CORNFLAKES CAKE

Cake of Frozen Yo+ Greek decorated with cornflakes, wild berries and stripes of Giubileo Comprital white chocolate.





frozenyoghurt.biz



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SPEEDY



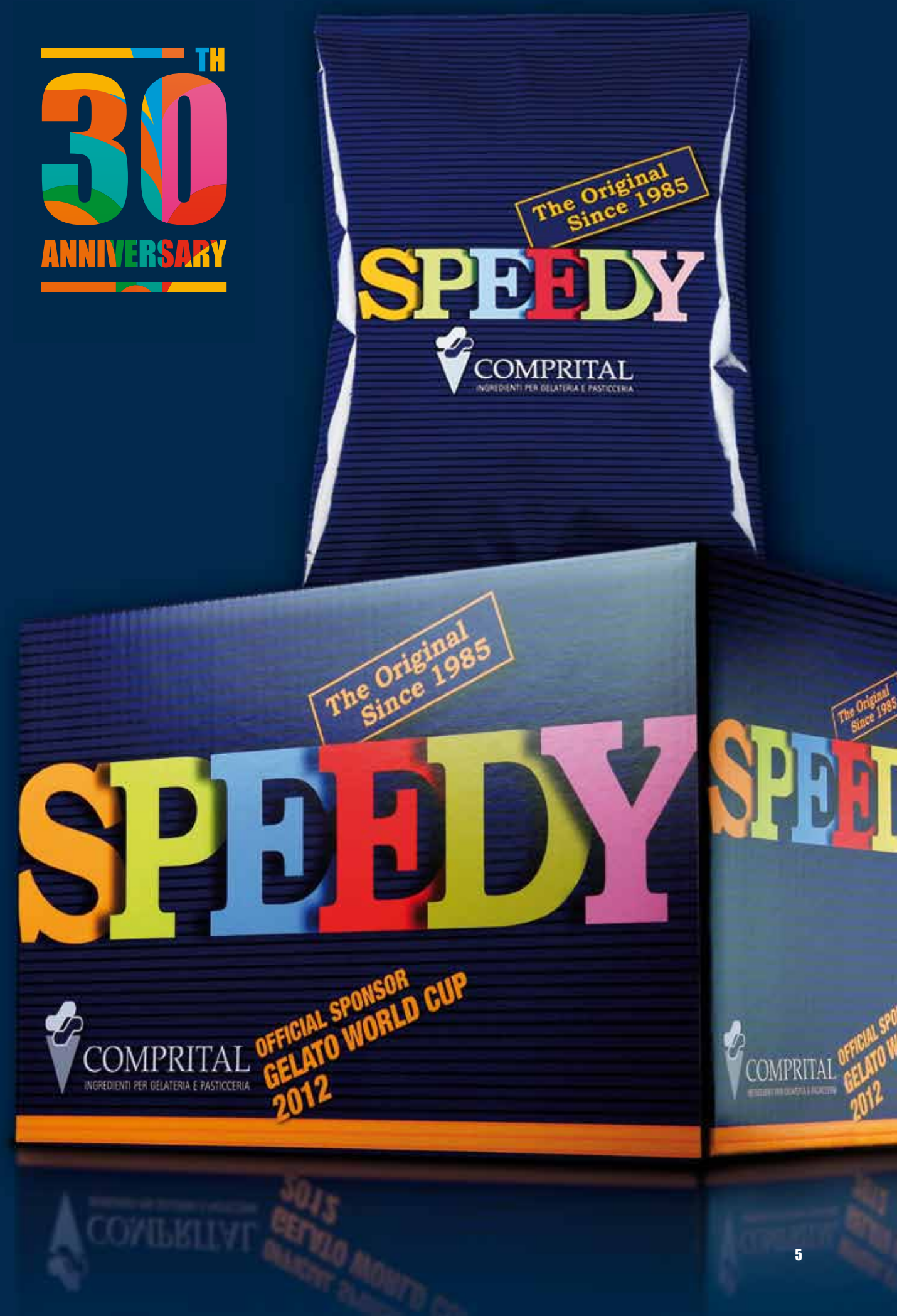
SIMPLY GELATO



Comprital is a company certified by BRC Global Standards, the leading programme in the world of safety and corporate quality used by more than 20,000 food companies in over 90 countries. The certification is issued by a network of high qualified auditors. The standard guarantees the uniformity of quality, operating and safety criteria and that the producer is in compliance with law obligations, but above all with a high standard of safety for the consumer. Today the BRC standards mean an access key for the supply by the most important international food groups.

SPEEDY. SINCE 1985 THE EASIEST WAY TO MAKE GELATO

Easy, quick and always ready for an impeccable preparation. It's Speedy, a line of gelato powder mixes easy to use in practical single-dose bags, ideal to produce quickly top-quality artisanal gelato. Speedy have been our main strenght for thirty years and it can become also yours.



THE WHOLE TASTE OF SIMPLICITY

Thanks to Speedy, it is easy to prepare a very good artisanal gelato: it is sufficient to dilute the bag's content with water or milk, depending on tastes, and the gelato is immediately ready. Created for the professional market, Speedy features top flexibility being suitable to the production of soft serve ice cream, cold creams, gelato cakes, smoothies and everything suggested by your creativity.

**WELL-BALANCED
INGREDIENTS
FROM THE
BEGINNING.**

**WATER, MILK
AND PRACTICAL
SINGLE-DOSE BAG.
AND THAT'S ALL.**

**ARTISANAL GELATO,
EXPRESS GELATO:
FROM SOFT SERVE TO COLD
CREAMS AND SMOOTHIES.**



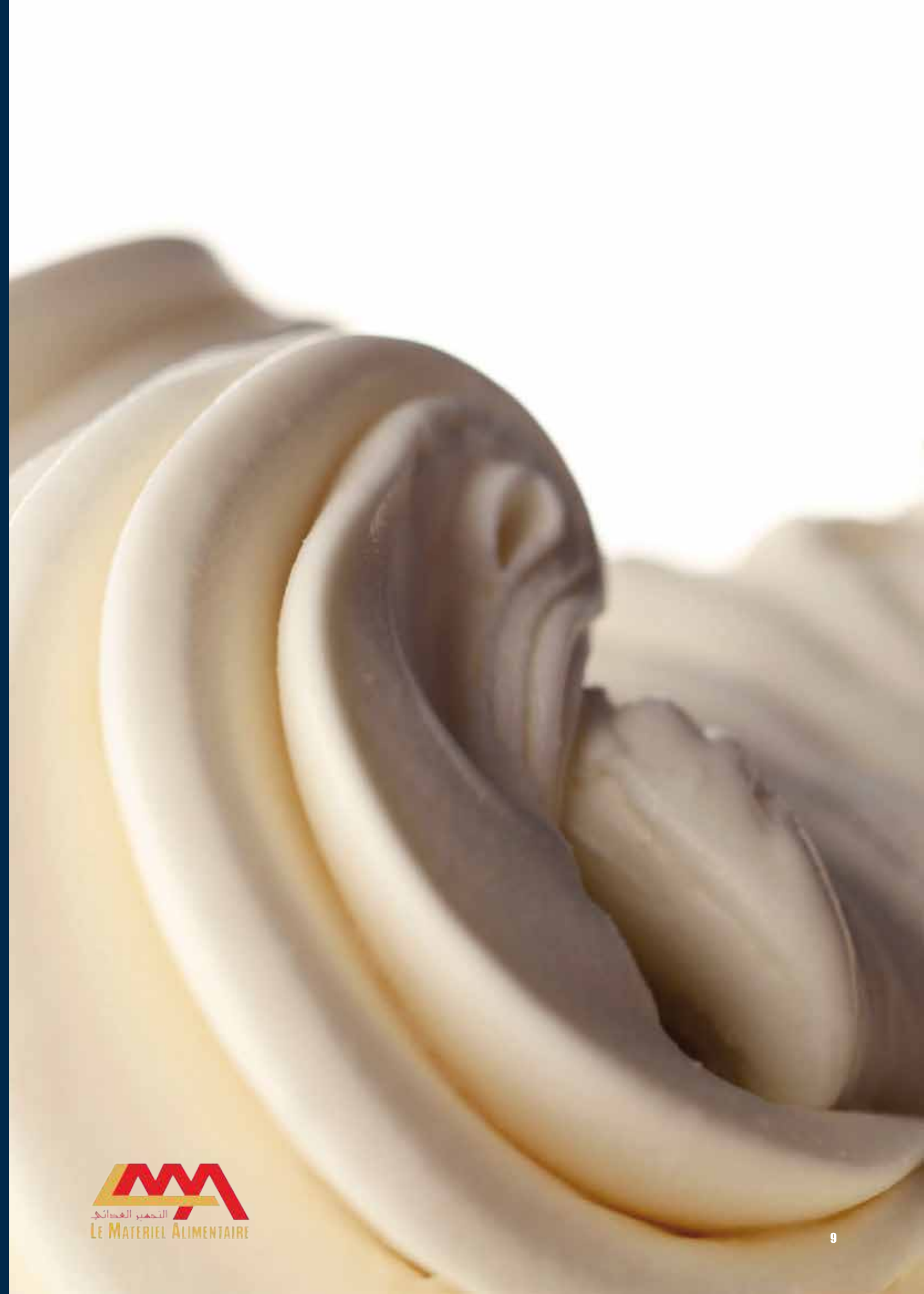
NATURALLY GOOD

The Speedy mixes are made through an accurate selection of ingredients such as true pistachio, hazelnut and almond paste, true chocolate and dry fruit. Created to satisfy customers in any aspect, in taste balance, in ice cream texture, Speedy are free from hydrogenated vegetable fats, azo dyes, dairies (in case of fruit flavors). Speedy mixes are Halal-certified, whilst the BRC method class A certifies our food quality.

**AN EXCEPTIONAL
TEXTURE WITH
HIGH STABILITY.**

**FREE FROM
HYDROGENATED
VEGETABLE FATS
AND AZO DYES.**

**BRC
HALAL-CERTIFIED.**



THE WIDEST RANGE OF FLAVOR IN THE MARKET

SPEEDY

ITALIAN QUALITY IN MORE OF 70 TASTES

The strength of a line is its quality and the wide choice offered. With Speedy mixes we wanted and obtained all traditional and fruit tastes frequently introducing high-success new flavors. The Speedy line is constantly growing, year by year, since 1985, when Speedy Limone was launched on the Italian market. And, since then, we've come a long way which left its mark in the Italian gelato history.

**SELECTED
INGREDIENTS
SUCH AS
PISTACHIO AND
ITALIAN
HAZELNUT.**

**THE ELVETIA
LINE WITH
PURE 70%
DARK
CHOCOLATE.**

**FRUIT SPEEDY
WITH OR WITHOUT
SLICES (UP TO
20% OF FRUIT
IN THE FINISHED
GELATO).**

MILK FLAVORS

Almond
Baby blue
Bubble gum
Caramel mou
Coconut milk
Coffee cream
Coffee shake
Crema Catalana (Creme Brulée)
Crema (egg custard)
Crème caramel
Energy
Fior di latte (white vanilla)
Gianduiotto (choco-hazelnut)
Hazelnut
Hazelnut chiara
Malaga (rhum and raisin)
Mascarpone
Matcha
Panna cotta
Pistachio

Pistachio reale
Pumpkin & amaretto
Ricotta cheese
Salted Caramel
Tiramisù
Walnut
Yellow vanilla
Yoghurt
Yoghurt with fructose
Zabaione (egg nog)

CHOCOLATE FLAVORS

Chocolate
Dark chocolate
Gran cioccolato Elvetia
Gran cioccolato
Elvetia extra bitter
Gran milk chocolate Elvetia
White chocolate
White chocolate & coconut

FRUIT FLAVORS

Ace (multivitamin)
Ace with fructose
Almond
Arancello (orange)
Green Ace
Green apple
Green Tea N
Kiwi
Lime
Limoncello
Lemon
Lemon costiera
Liquorice
Mapo (tangerine-grapefruit)
Melon
Mint
Pink Grapefruit
Pomegranate
Red Orange (Sanguinella)
Soleada (tropical)

Strawberry
Tangerine
Watermelon
Yellow peach

FRUIT FLAVORS WITH PIECES

Banana
Blueberry
Blackberry
Green Apple
Mango
Mango Alphonso
Melon
Pineapple
Pear
Soleada (tropical)
Strawberry
Wild Berries
Yellow Peach

MORE OF 70 TASTES

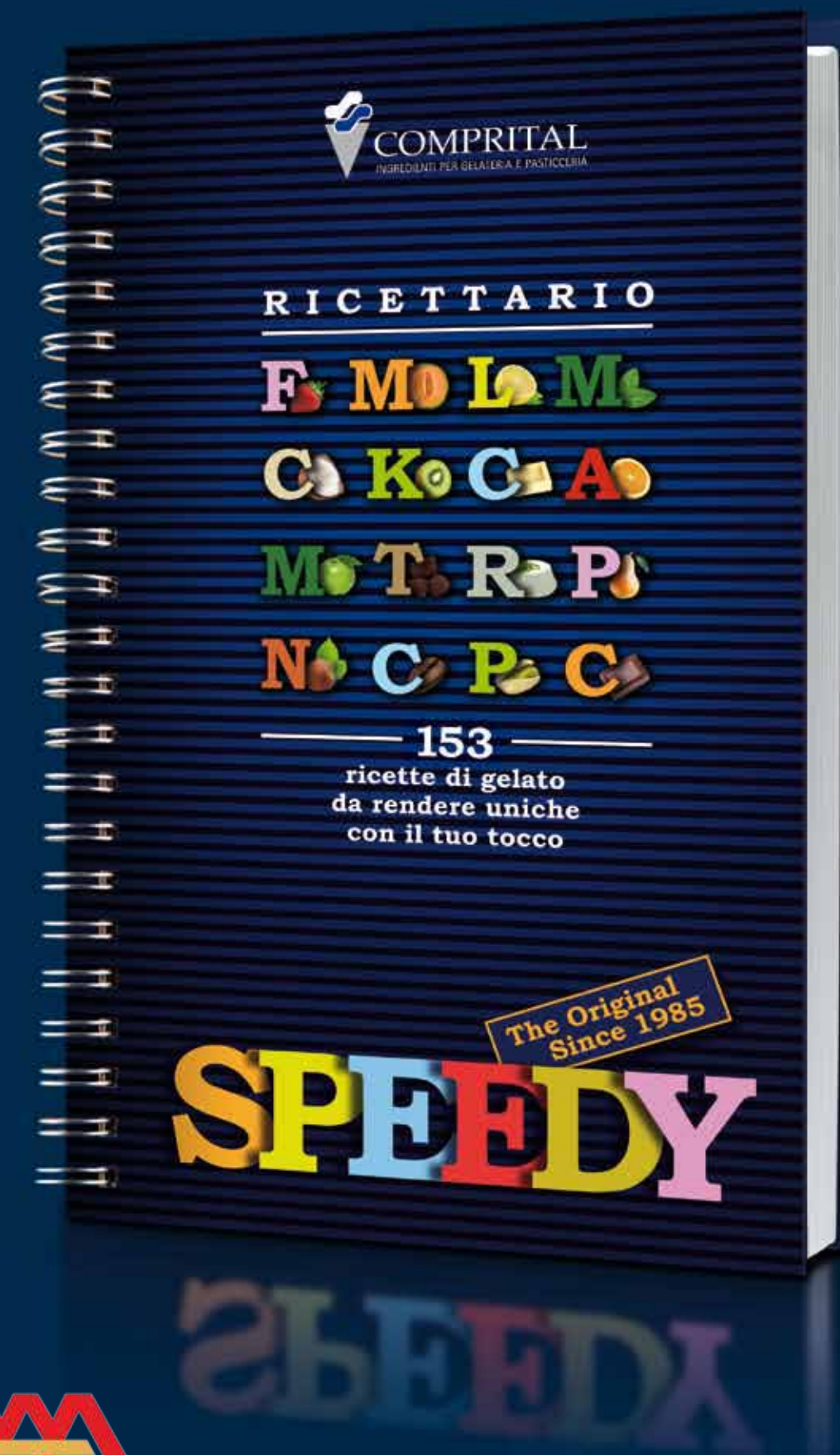
153 RECIPES FOR YOUR CREATIVITY

The Speedy mixes can be personalized through the addition of fresh fruit, mascarpone cheese, spirits, paste, ripples and anything coming from the expert artisan's creativity. The "Speedy Recipe Book" illustrates more than 150 recipes created by our master gelato makers in order to discover every day new flavourful interpretations.

DISCOVER HOW
TO PERSONALISE
YOUR RECIPES.

ENRICH YOUR
TASTE RANGE.

OFFER EVERY
DAY A NEW
VARIATION
TO YOUR MENU.



A VERSATILE PREPARATION

GREAT RESULTS
IN EACH MACHINE,
MATCHING ANY LEVEL
OF INVESTMENT



BATCH FREEZER
HIGH-QUALITY
ARTISANAL GELATO
IN A SHORT TIME AND
HIGH PRODUCTION
PERFORMANCES.



SOFT SERVE
TOP ICE CREAM
RESULTS WITH
EXPRESS GELATO.



**MICRO GELATO
MACHINE**
BRINGING GELATO
CREAM INTO
SMALL SHOPS.



**PLANETARY
MIXER**
TO PRODUCE VERY
GOOD SEMIFREDDI
AND ICE CREAMS
WITHOUT
BATCH FREEZER.



**SLUSH
MACHINE**
TO OBTAIN VERY
GOOD SORBETS,
COLD CREAMS AND
MILK SHAKES.



BLENDER
FRAPPÉS
SMOOTHIES AND
GRANITA IN A QUICK
AND EASY WAY.

SPEEDY IN BATCH FREEZER



**HIGH-QUALITY
ARTISANAL GELATO
IN A SHORT TIME AND
HIGH PRODUCTION
PERFORMANCES.**

Speedy is ideal product to make high quality gelato in simple and serial way, optimising the investment in machinery.

Thanks to the ease in use, with Speedy you can produce high amounts of gelato with a wide range of tastes without stocking up all single raw materials.

**A WIDE
RANGE OF
TASTES.**

**SINGLE-DOSE
BAG,
READY TO USE.**

**NO
NEED TO
PASTEURISE.**



SPEEDY IN SOFT SERVE



**TOP ICE CREAM
RESULTS WITH
EXPRESS GELATO.**

Low costs, but great results to bring real fresh gelato to restaurants, cafés, frozen yoghurt stores, hotels... With the Soft Serve machine you can produce trays to store in a negative freezer or in a small showcase to serve gelato by spatula or scoop during the day and have the machine available to serve other products such as, for example, frozen yoghurt, using one of the many Speedy flavor, fresh yoghurt with water or milk.

**FOR EXPRESS
GELATO AND
FROZEN YOGHURT.**

**EASY TO USE
EVEN FOR
NON-PROFESSIONAL
OPERATORS.**

**CONES AND CUPS,
CAKES, AFFOGATOS,
STICKS AND
BISCUITS.**



SPEEDY IN MICRO GELATO MACHINE



**BRINGING
GELATO CREAM
INTO SMALL SHOPS.**

The ideal solution to offer the ice cream in small business such as bars, coffee shops, gyms and book stores. A combination between ease in preparation and ease in serving, in addition to a pure taste with the lowest investment.

**THE IDEAL
SOLUTION
FOR SMALL
SHOPS.**

**CONES
AND CUPS,
DESSERTS AND
AFFOGATOS.**

**TOP RESULTS
AT A VERY
LOW COST.**



SPEEDY IN PLANETARY MIXER



**TO PRODUCE VERY GOOD
SEMIFREDDI AND
ICE CREAMS WITHOUT
BATCH FREEZER.**

Would you like to make an ice cream, but you haven't a batch freezer? Speedy works perfectly also in planetary mixer: using fresh cream, you will obtain an "American" rich and creamy gelato. Through the same easy technique and tools, you can prepare tasteful mousse and semifreddo with the different available flavors to delight your customers.

**FOR AN
"AMERICAN",
RICH AND
CREAMY GELATO.**

**IDEAL FOR CAKES,
MOUSSES,
AND CUSTARDS.**

**NO INVESTMENTS
IN EXPENSIVE
MACHINES.**



SPEEDY IN SLUSH MACHINE



**TO OBTAIN
VERY GOOD SORBETS,
COLD CREAMS AND
MILK SHAKES.**

Speedy in the slush machine doesn't produce simple granita, but rich sorbets and flavoured cold creams. The Speedy Fior di Latte (milk vanilla) is a very good neutral milk shake base to flavor with our toppings. The other flavors are ready to serve. With the fruit tastes, you will obtain exceptional results enriching them with fresh fruit or fresh yoghurt. Speedy Yoghurt is the ideal basic powder mix to make wonderful smoothies with fruit or toppings.

**TO SERVE RICH
SORBETS AND
COLD CREAMS.**

**YOU CAN PREPARE
VERY GOOD MILK
SHAKE ENRICHED
WITH FRESH FRUIT.**

**FOR TASTEFUL
YOGHURT
AND CREAMY
SMOOTHIES.**



SPEEDY IN BLENDER



**FRAPPÉS
SMOOTHIES AND
GRANITA IN A QUICK
AND EASY WAY.**

Speedy powder, milk (or water), ice cubes and just blend. Speedy has no borders and works very well to prepare ice shakes, smoothies and granita. All available tastes enable to have an infinite menu with quick and smooth process. Alternatively, Speedy Frutta and fresh fruit for a natural product or Speedy Frutta Stevia and fresh fruit for a fruit shake without added sugars. Plus, you can add your creativity.

**THE ENTIRE
LINE OF SPEEDY
TASTES IS
AVAILABLE.**

**A WIDE RANGE
OF READY
FLAVORS.**

**DEDICATED
TO ALL BLENDER
USERS.**





Athenaeum
COMPRITAL

TRAINING

LEAVING A MARK

Ice cream, cakes, desserts, sticks, creams, shakes and so on: thanks to its high versatility, you can reach top performances like a chef. If you are looking for new inputs for your creativity, you can find them at [Athenaeum Comprital](https://compritalathenaeum.it), the most advanced training centre in the sector, located in Milan. A dream which has become reality thanks to the talent and commitment of Francesco Osti, with a team of world champions: a “dream team”, ready to make you discover your personal imprint in the world of artisanal gelato with the opportunity of dedicated training courses. Discover our training courses on: compritalathenaeum.it







speedygelato.com



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