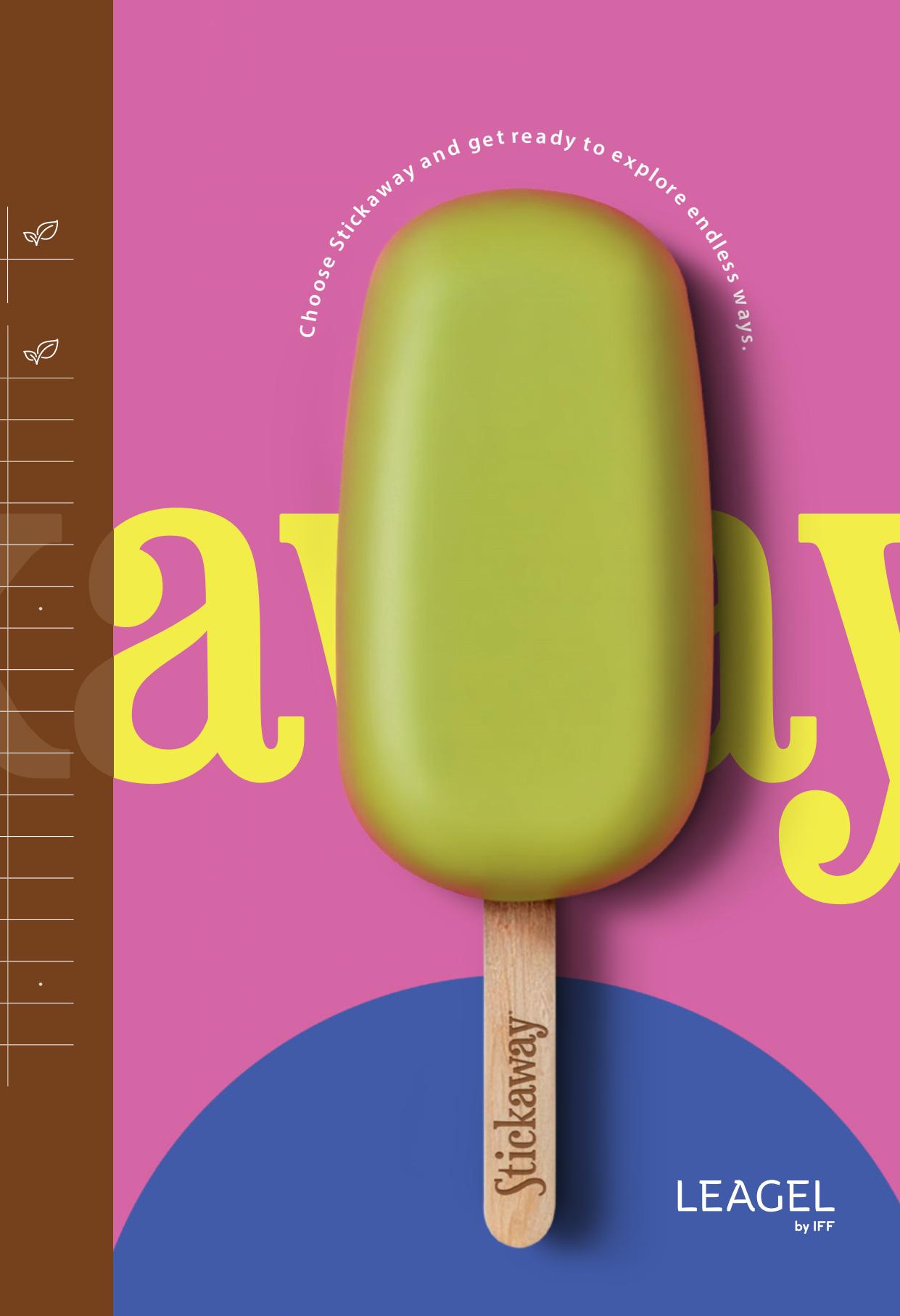


GIVE IN TO TEMPTATION WITH THE STICKAWAY RANGE.					
CODE	PRODUCT				
115101	Stickaway® Base	.	150	6 x 2 kg	C
CODE	PRODUCT		PACKAGING		
220430	Stickaway® Coffee covering	.	6 x 1.2 kg	W (30°)	
220930	Stickaway® Caramel covering	.	6 x 1.2 kg	W (30°)	
220230	Stickaway® Milk Chocolate covering	.	6 x 1.2 kg	W (30°)	
220130	Stickaway® White Chocolate covering	.	6 x 1.2 kg	W (30°)	
222030	Stickaway® White Chocolate covering with Spirulina	.	6 x 1.2 kg	W (30°)	
220330	Stickaway® Dark covering	.	6 x 1.2 kg	W (30°)	.
220830	Stickaway® Lemon covering	.	6 x 1.2 kg	W (30°)	
220630	Stickaway® Pure Pistachio covering	.	6 x 1.2 kg	W (30°)	
220730	Stickaway® Strawberry covering	.	6 x 1.2 kg	W (30°)	
220530	Stickaway® Pure Hazelnut covering	.	6 x 1.2 kg	W (30°)	
222230	Stickaway® Crunchy - Mango covering	.	6 x 1.2 kg	W (30°)	
222330	Stickaway® Crunchy - Raspberry covering	.	6 x 1.2 kg	W (30°)	
220201	Stickaway® Milk Chocolate covering - 5kg	.	2 x 5 kg	W (30°)	
220101	Stickaway® White Chocolate covering - 5kg	.	2 x 5 kg	W (30°)	
220301	Stickaway® Dark covering - 5kg	.	2 x 5 kg	W (30°)	.
220601	Stickaway® Pistachio covering - 5kg	.	2 x 5 kg	W (30°)	
220701	Stickaway® Strawberry covering - 5kg	.	2 x 5 kg	W (30°)	

Stickaway® LEAGEL

by IFF

www.leagel.com



ABOVE AND BEYOND

There is always something to discover beyond the hard shell!

It will surprise you every time when the perfect, crunchy coating gives way to reveal a core of soft gelato, and even more so when the velvety texture is hiding precious little nuggets waiting to release their intense flavour. This contrast between crunch and creaminess is Stickaway's greatest strength, creating a gourmet treat expressed in a wide range of variations, including choc-ices and mini-cones, creative, original stracciatella flavors, ripples for tubs, coatings for semifreddo and single-portions, and, of course, impeccable gelatos on a stick.



Stickaway®

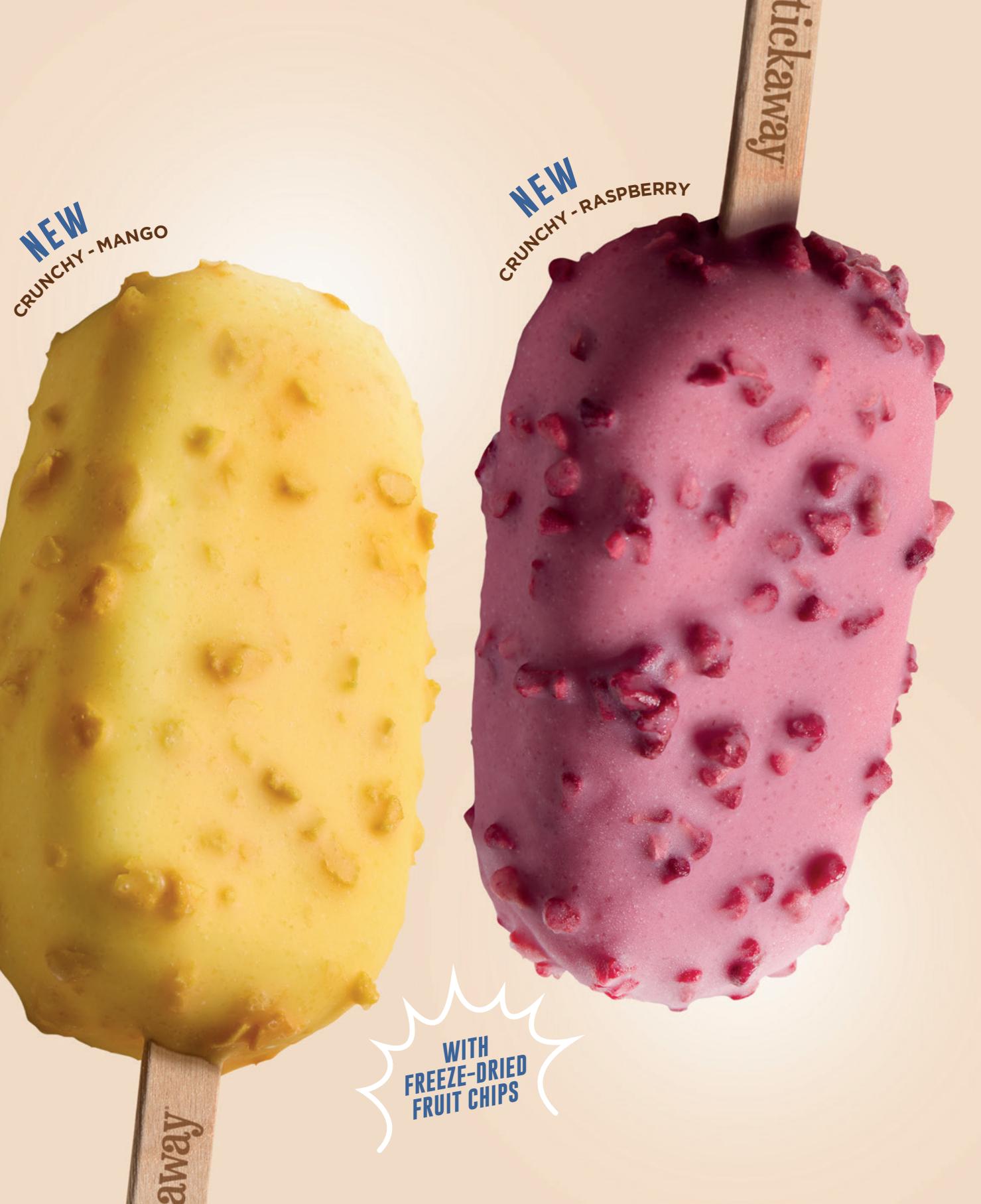
10+2

The line of Stickaway coatings has a high percentage of chocolate, and contains no hydrogenated vegetable fats.

Stickaway is a must-have in gelato parlours for preparing perfect gelato on a stick.

Thanks to our **dedicated gelato base** and **12 incredibly delicious coatings**, you can offer your customers enticing possibilities. And that's not all, Stickaway is a **versatile range** that will unleash your creativity: put it to the test with other creations!

To prepare the gelato base flavor, you can use our special Stickaway Base and whip it in a mixer, adding optional flavouring ingredients. After blast freezing, coat it to create unique, irresistible flavour combinations and bring out the **wonderful contrast** between the creamy, indulgent texture of the gelato in the middle, and the crunch of the Stickaway coating.



Diversify
your offer for customers.
Speed up counter service.
Inspire your imagination.

Stickaway®