

Yummita

your new italian tasting addiction



PROFESSIONAL PRODUCTS
FOR GELATO AND PASTRY



PRODUCT CATALOGUE





Base for gelato

5



Base for gelato

6



Sugarfree base for gelato

6



Vegan base for gelato

7



Integratori (stabilizers)

7



Softy gelato

8



Softy gelato Milk

9



Sorbet softy Water

9



Pronto gelato (ready gelato)

10



Pronto gelato (ready gelato)

11



Pastry line

12



Pastry line

13



Coming soon

13

Why italian gelato and pastry are the best in the world



Italy has long been synonymous with culinary excellence, and its gelato and pastry traditions stand as shining examples of this heritage.

Gelato

Gelato unlike regular ice cream, is crafted with a lower fat content and churned at a slower rate, resulting in a creamier, denser, and more flavorful dessert. Its roots date back to the Renaissance, when artisans like Bernardo Buontalenti introduced sophisticated recipes to the Italian courts.

Italian pastry traditions

Italian pastry traditions are equally rich, with iconic creations like tiramisu, cannoli, and panettone representing centuries of mastery and attention to detail. These delicacies are celebrated worldwide for their balance of flavors, fresh ingredients, and artisanal techniques.

This legacy of excellence has made Italian gelato and pastries the gold standard for quality, inspiring chefs and businesses across the globe.



The story behind Yummita



Yummita was founded by a group of Italians who have been living in India for over 20 years, working in the field of gourmet gelato and pastry. Having always relied on authentic Italian products, they decided to take a bold step: to produce all gelato and pastry ingredients directly in India.

This decision was driven by the desire to reduce costs and gain greater creative freedom, without compromising on the authenticity and quality of Italian tradition. They achieved this by using the traditional recipes of a renowned Italian company and relocating the production to India.

Yummita was born to offer genuine Italian flavors, crafted locally with cutting-edge German technology and globally sourced premium ingredients.

This approach allows us to combine tradition with innovation while providing affordable solutions to the market.



Our Product Lines

At Yummita, we pride ourselves on offering a comprehensive selection of products for professionals in the gelato, pastry, and beverage industries.





Base for gelato

High-quality bases and functional ingredients to ensure perfect texture, creaminess, and stability in gelato production.





Base for gelato

Item code	Product name	Description	Dosage	Packages
BA50SR2	Base 50 Sanremo	A smooth, white chocolate-infused base that adds rich creaminess and elegance to any flavor	1 L milk + 50 gr base + 150 gr sugar	3 kg x 6 Bags
BA50MN6	Base 50 Milano Natural	A health-friendly base offering full creaminess with no hydrogenated fats—clean label, full flavor	1 L milk + 50 gr base + 150 gr sugar	3 kg x 6 Bags
BA50PN8	Base 50 Panna	Delivers deep chocolate flavor with a creamy texture—ideal for indulgent, smooth creations	1 L milk + 50 gr base + 150 gr sugar	3 kg x 6 Bags
BA100SN3	Base 100 Supernova	White base with lower fat contains	1 L milk + 100 gr base + 150 gr sugar	3 kg x 6 Bags
BA100CR7	Base 100 Creamy	White warm base with vegetable fat	1 L milk + 100 gr base + 150 gr sugar	3 kg x 6 Bags
BA100TN9	Base 100 Torino	White gelato base with richness in fat and warmer in temperature	1 L milk + 100 gr base + 150 gr sugar	3 kg x 6 Bags
BA100CO11	Base 100 Ready Cold	Base that requires no hot preparation and ideal for fast preparation with rich and creamy texture	1 L milk + 100 gr base + 150 gr sugar	3 kg x 6 Bags
BA150CP4	Base 150 Complete	A complete base of artisanal gelato with hint of creaminess	1 L milk + 150 gr base + 150 gr sugar	3 kg x 6 Bags
BA200UN5	Base Universal 200	A complete base inspired by Italian tradition—rich, smooth, and authentically creamy	1 L milk + 200 gr base + 150 gr sugar	3 kg x 6 Bags



Sugarfree base for gelato

Item code	Product name	Description	Dosage	Packages
BASGFR39	Base Milk Sugar Free	A premium-quality base designed for crafting delicious, smooth, and creamy sugar-free gelato. Made with selected ingredients and natural sweeteners for authentic Italian taste without added sugar	1 L milk + 300 gr	1.8 kg x 9 Bags



Vegan base for gelato

Item code	Product name	Description	Dosage	Packages
BAVESF34	Base Vegan Sugar Free	Dairy-free, plant-based base perfect for smooth and creamy vegan desserts	1 L water + 300 gr	1.8 kg x 9 Bags



Integratori (stabilizer)

Item code	Product name	Description	Dosage	Packages
INPCR82	Proto Cream	A base for getting quick gelato ready	50-100 gr powder per kg mix	1.5 kg x 10 Bags
INSLK50	Silky Soft	A base for getting more silky and more shiny gelato	50-100 gr powder per kg mix	1.5 kg x 10 Bags
INCSE31	Creamy Sense	A base to get more creaminess to your gelato as per your choices	50-100 gr powder per kg mix	1.5 kg x 10 Bags
ITRFR92	Interfibra	Enhances creaminess, reduces surface shine, slows melting, and improves nutritional content	50-100 gr powder per kg mix	1.5 kg x 10 Bags
PISFT41	Poli Soft	Enhances creaminess and spoonability, especially for anhydrous-based pastes	30-80 gr powder per kg mix	1.5 kg x 10 Bags



Softy gelato

High-quality mixes for creating creamy, smooth, and rich soft ice cream, perfect for both classic and innovative flavors





Softy gelato milk

Item code	Product name	Description	Dosage	Packages
SFTYO12	Yogurt Softy Gelato	Light and refreshing milk-based frozen yogurt	1 L milk + 400 gr	2 kg x 9 Bags
SFTVAFR32	Vanilla Softy Gelato	Delicately sweet, milk-based softy with a light and smooth texture	1 L milk + 350 gr	2 kg x 9 Bags
SFTCHO52	Belgian Chocolate Softy Gelato	Rich chocolate flavor in a smooth, milk-based softy for a lighter treat	1 L milk + 500 gr	2 kg x 9 Bags
SFTSTR43	Strawberry Softy Gelato	Fruity and fresh milk-based softy with natural strawberry flavor	1 L milk + 350 gr	2 kg x 9 Bags
CABUSA78	Salty Butter Caramel Softy Gelato	Milk-based version of our sweet and salty softy for a refreshing twist	1 L milk + 350 gr	2 kg x 9 Bags
SFTCOF18	Coffee Softy Gelato	Creamy milk-based softy infused with smooth coffee flavor	1 L milk + 350 gr	2 kg x 9 Bags



Sorbet softy water

Item code	Product name	Description	Dosage	Packages
SFTFS01	Frozen Yogurt Sorbet softy	Light and refreshing water-based frozen yogurt with a smooth coffee flavor	1 L water + 487 gr	2 kg x 9 Bags
SFTFS02	Grancioccolato Sorbet softy	Intense chocolate-flavored softy made from water for a lighter indulgence	1 L water + 800 gr	2 kg x 9 Bags
SFTFS03	Salted pan softy Sorbet	Sweet and salty water-based softy with a smooth, refreshing finish	1 L water + 480 gr	2 kg x 9 Bags
SFTFS04	Strawberry Sorbet softy	Fruity and fresh water-based softy with natural strawberry flavor	1 L water + 430 gr	2 kg x 9 Bags
SFTFS05	Mango Sorbet Softy	Tropical mango softy made from water for a vibrant, juicy taste	1 L water + 400 gr	2 kg x 9 Bags



Pronto gelato (quick gelato)

Complete powdered flavors that simplify gelato production while maintaining premium quality and taste.





Pronto gelato (quick gelato)

Item code	Product name	Description	Dosage	Packages
QGCHO27	Belgian chocolate Pronto Gelato	A rich, creamy gelato made with premium chocolate for an indulgent treat	1 L milk + 450 gr	2 kg x 9 Bags
QGPNA57	Fiordipanna Cream Pronto Gelato	Plain creamy and sweet white gelato	1 L milk + 450 gr	2 kg x 9 Bags
CLBRSD93	Caramel Butter Salted Pronto Gelato	Smooth gelato with a perfect balance of caramel and salted butter for a sweet and savory flavor	1 L milk + 450 gr	2 kg x 9 Bags
QGYOG41	Yogurt Pronto Gelato	Smooth and refreshing yoghurt gelato	1 L milk + 450 gr	2 kg x 9 Bags
QGRCS32	Ready chocolate sugarfree Pronto Gelato	Creamy rich chocolate with no added sugar	1 L milk + 300 gr	2 kg x 9 Bags
QGGCP21	Gran cioccolato Pronto Gelato	Deluxe chocolate gelato with high quality products	1 L milk + 400 gr	2 kg x 9 Bags
QGMAN70	Mango Pronto Gelato	Creamy and vibrant mango gelato, bursting with tropical fruit flavor	1 L Water + 450 gr	2 kg x 9 Bags
QGSTR42	Strawberry Pronto Gelato	Sweet and smooth strawberry gelato, made with real fruit for a delicious treat	1 L Water + 450 gr	2 kg x 9 Bags
QGLEM60	Lemon Pronto Gelato	Tangy and refreshing lemon gelato, perfect for a citrus burst	1 L Water + 450 gr	2 kg x 9 Bags



Pastry line

Essential ingredients for professional pastry chefs, from mixes for classic Italian desserts to ready-to-use solutions for creams, mousses, and more





Pastry line

Item code	Product name	Description	Dosage	Packages
PL88033	Meringa Facile	Quick and stable meringue base for light, airy pastry creations	500 ml water + custard sugar 800 gr + 200 gr mix	2 kg x 9 Bags
PL02941	Panna Cotta	Silky base for panna cotta and crème caramel with a smooth, creamy texture	fresh cream 170 gr + milk 75 + 17.5 gr	2 kg x 9 Bags
PL06007	Cremin Tiramisu	Ready-to-use tiramisu cream with rich mascarpone and coffee flavor	wipping cream 32% 250 gr + base 125 gm	2 kg x 9 Bags
PL12914	Base Mousse Neutral	Versatile mousse base for creating light and fluffy dessert layers	wipping cream 32% 312.5 gr + milk 62.5 ml + 50 gr base	2 kg x 9 Bags
PL41959	Base Mousse Chocolate	An eggless chocolate mousse mix containing cocoa powder and gelling agents	wipping cream 32% 312.5 gr + base 72 gr + milk 62.5 ml	2 kg x 9 Bags
PL59491	Base Mousse Mango	Savoury or sweet dish with the consistency of a dense foam	wipping cream 32% 312.5 gr + base 52 gr + milk 62 ml	2 kg x 9 Bags
PL59429	Chocolate Mousse Premium	Creamy chocolate foam with premium chocolate	wipping cream 32% 312.5 gr + base 72 gr + milk 62.5 ml	2 kg x 9 Bags
PL59493	Strawberry Mousse	Perfect fruit flavour cream foam with hint of sweet taste	wipping cream 32% 312.5 gr + base 62 gr + milk 62.5 ml	2 kg x 9 Bags
PL19313	Semifreddo brown chocolate	Chocolate semifreddo with rich cocoa flavor and a creamy, light texture. A refined dessert with an authentic, lingering taste	Whipping Cream 32% 125 gr + Base 36 gr + Milk 20 ml	2 kg x 9 Bags
PL31322	Belgian chocolate semifreddo	Premium chocolate semifreddo with a velvety texture that melts in your mouth, offering a rich, intense chocolate experience	Whipping Cream 32% 125 gr + Base 35 gr + Milk 20 ml	2 kg x 9 Bags
PL68941	Semifreddo Neutral	Classic semifreddo base with a smooth texture and neutral flavor for customization	wipping cream 32% 250 gr + base 50 + milk 40 gr	2 kg x 9 Bags



Coming soon

Custard cream (cold preparation) - Custard cream (hot preparation)- Bavarese strawberry - White truffle - Black truffle - Tiramisu cookies - Vanilla sponge - Chocolate sponge - Belgain waffle - Waffle cone dough



White label solutions and customised recipes

Yummita products are also available as a white label solution, allowing you to use them under your own brand name.

We can develop a customised recipe tailored to your specific needs, ensuring it perfectly meets your customers' preferences, whether that means adjusting sugar levels, fat content, or other ingredients.

This exclusive recipe will be yours alone and will not be shared with any other Yummita clients.





We invite you to join us on this journey
of culinary excellence, where tradition
meets innovation.

Contacts



+91 895 667 9761



info@yummita.com



www.yummita.com