

Florentia



PREMIUM PROFESSIONAL PRODUCTS FOR GELATO | FROZEN YOGHURT | PATISSERIE | CAFE | BAR

SOLUTIONS FOR GELATERIA



QUALITY, YOU CAN TASTE

AUSTRALIAN MADE

PREMIUM RAW INGREDIENTS

COLOURED NATURALLY

HYDROGENATED VEGETABLE
FAT FREE RANGES

TRANS FAT FREE RANGES

INTENSE TEXTURES, AROMAS
AND FLAVOURS

CONSISTENCY, YOU CAN RELY ON

ACHIEVE PERFECTLY
BALANCED GELATO AND
SORBET BASES

REDUCE PRODUCTION TIME
AND PREPARATION

MINIMAL WEIGHING OF RAW
INGREDIENTS REQUIRED

CONSISTENTLY GREATER
YIELDS ACHIEVED



ABOUT FLORENTIA

Florentia is an Australian company committed to producing the highest quality flavourings and technical ingredients for gelato artisans.

Through innovation, research and ongoing development, Florentia continuously strive to achieve an unmatched product quality in terms of taste, texture, aroma, colour, functionality and wellbeing.

Produced in Australia, our products are a true reflection of the artisans that use them - we use only natural colours, the finest natural Australian ingredients and non hydrogenated vegetable fats.

COMPLETE PRODUCT SOLUTIONS FOR YOUR GELATERIA

With constant demands on your time and resources, Florentia have the ability to provide you with the convenience of one point of call for all the requirements of your gelateria.

Our complete range of products include:

- Powder Bases
- Flavour Pastes / Powders
- Production Essentials
- Toppings
- Packaging / Cones
- Specialised Utensils





GELATO BASES

Florentia's comprehensive range of gelato bases are made to the highest standard using natural Australian ingredients.

Produced using non hydrogenated vegetable fats, we provide our customers with a comprehensive range of premium quality products that are free from trans fat - an important consideration for today's consumer.

Florentia's stabiliser base systems have the versatility for use in both hot (pasteurisation) and cold process making.

Formulated as a truly complete base, additional improvers and emulsifiers are not required - saving you a great deal of time in weighing and adding extra costly ingredients.

With a gelato base system to suit artisan makers across all levels and skillsets, Florentia's range of products result in a gelato that is easier to scoop and one that will consistently maintain well in the scooping cabinet.

SEMI-MANUFACTURED PRODUCTS FOR ARTISAN GELATO

Florentia's semi-manufactured products are the ideal essential ingredients designed to meet the practical needs of gelato artisans of all levels.

Our collection of flavour pastes use real Australian ingredients. Rather than creating wholly artificial syrups, Florentia create flavour infusions using natural distilled extracts and when creating our plump rich fruit flavour paste we only use whole fruits. These are the key products which guarantee your customers will be delighted with the real authentic flavours of your gelato.

Using only real, natural ingredients also means that our products are free of artificial colours, and trans fats - an increasingly important factor for today's consumers.

Florentia's concentrated flavour pastes and gelato bases have been precisely formulated, so that when used in conjunction, a perfectly balanced gelato is guaranteed. This means that all of your flavours in the scooping cabinet will scoop and display consistently. No more melting lemon and rock hard chocolate!

Using Florentia pastes will also result in reduced preparation time, and will ensure that the highest levels of hygiene are maintained.

A UNIQUE VERSATILITY

Not only for gelato. Florentia concentrated flavour pastes are also suitable for use in:

Patisserie applications

Flavour ganaches, patisserie creams and other fine pastries.

Chocolate

Flavour ganaches, creams and chocolate.

Frozen Yoghurt / Soft serve

Create your own unique flavours by adding to bases or use for toppings.





AFTER-SALES SUPPORT

The quality of Florentia's after-sales support is one of the key reasons for our continued success in today's demanding marketplace. We are dedicated to ensuring that our ingredients and service continue to deliver returns for our customers at the highest level.

Every Florentia product comes with a personalised recipe card that is easy to follow and clearly details pre-calculated production volumes.

By choosing Florentia products, clients not only choose flavour excellence but gain access to a wealth of resources in addition to a network of highly trained and experienced team of support professionals. In accordance with our policy requirements you will also have access to marketing packages designed to assist you with your ongoing marketing efforts.

ADVANCED TRAINING

Training Courses

Classroom-style training usually in groups of 12 or less. Specific product-related hands on training will teach you how to work with your selected products. You will also gain a quick insight into Florentia's other products and how they can be of additional benefit to your gelato and/or work processes.

On-Site Training Courses

These courses are conducted in your laboratory by one of our Product Specialists. The course content may be varied to suit the specific requirements of the customer and as such should be considered as consultancy based training.

PRIVATE LABEL PROJECTS

Florentia have the ability and expertise to work with you to tailor solutions and products according to your specific needs, projects and product requirements.

Our technical directors have a great deal of experience across a variety of applications and production methods.

With our customers utmost privacy in mind, all projects of this nature are handled in a confidential manner if required.



Florentia

Contact your local distributor:



UNIT 1/151 GRANITE STREET, GEEBUNG QLD 4034

Telephone: 0400 010 045 | Email: steve@benchmarkfs.com.au | www.benchmarkfs.com.au

FLORENTIA PTY LTD - 25 EDGAR BUGGY STREET, GUILDFORD NSW, SYDNEY, AUSTRALIA

Telephone: +61 2 9637 5076 | Facsimile: +61 2 9760 0902 | Email: info@florentia.com.au | www.florentia.com.au

