



TUTTI

Expertise

- 40 years
 of expertise and innovation
- Award-winning, extensive product portfolio
- Proprietary patent for excellent quality
- Around 60 varieties of Creamy & Fruity flavors

TUTTI Benefits

- Reliable quality in every serving
 classic and fruity flavors.
- Versatile use
 Suitable for restaurants, hotels, and kiosks
 fits any food service environment.
 For soft-serve or classic gelato.
- Stable value for money

 Competitive costs, predictable profitability.
- Quick and easy preparation
 Minimal time and labor required.

- High quality ingredients
 Complies with the strictest microbiological standards.
- Long shelf life
 Maintains quality for up to 24 months.
- Popular among both young people and families.



Ice cream powders



Chocolate

Chocolate, Dark Chocolate Extra dark chocolate



Milk

Vanilla, Cream-Vanilla, Vanilla/Cream Neutral White, Macchiato, Coconut, Walnut with rum, Caramel, Pistacchio, Raffaello, Yogurt base, Salty Caramel



Fruit

Lemon, Strawberry, Raspberry, Sour Cherry, Pineapple, Peach, Blueberry, Orange, Mango, Lime, Black currant, Watermelon, Passion fruit



Fit & Easy

Chocolate, Vanilla, Lemon, Strawberry, Yogurt, Strawberry yogurt **TUTTI** New Generation

Water-based fruit ice cream powders

- Sorbet like texture and taste
- Simple preparation
- Only need to add water (2-2,2l)

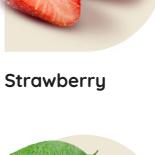
Four available flavours



Frozen yogurt dessert

- With real yogurt powder
- Delicious and healthy
- Can be flavoured and decorated variously by:
 - / fresh, dried or canned fruits
 - / muesli
 - / any kind of toppings or syrups





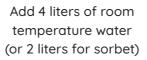


Lemon taste



Ready in 4 simple steps







thoroughly



Let it rest for 10 minutes



Pour into the ice cream machine



Logistic data

Product	Weight
Extra dark chocolate ice cream powder	10 x 2 kg
Milk ice cream powder	10 x 2-2,04 kg
Fruit ice cream powder	10 x 2-2,04 kg
Fit & Easy ice cream powder	10 x 1 kg
Frozen yogurt	10 x 2 kg
Sorbet	5 x 1 kg

Shelf life is 24 months for all products



40 years of experience in powder-based food technology

TUTTI Ltd.

- **S** +36 96 583 200
- tutti@tutti.hu
- www.tutti.hu

