

Chocolate

FUGAR[®]
PRODUZIONE

HONESTY, CONSISTENCY AND PROFESSIONALISM

Through a structure organised throughout the national territory, Fugar produces and distributes products with high added value to professional ice cream makers and pastry chefs who seek the best quality.

Today's market calls for flexibility, innovation and, above all, sensitivity to interpret what our clients and consumers need.

We help our clients to realise their entrepreneurial vision to reach new and increasingly challenging goals.

FUGAR
PRODUZIONE

*“In order to be
irreplaceable one
must always be
different.”*

Coco Chanel

Chocolate

FROM THE FINEST COCOA TO TOP QUALITY CHOCOLATE

Our chocolates contain carefully selected raw ingredients from highly suitable areas.

We only use high quality cocoa butter, cocoa mass, sugar and milk.

Flavourings and support ingredients enhance the chocolate taste and organoleptic characteristics.

A LUXURY FOR EVERYONE.

This premium collection is dedicated to sophisticated consumers with a discerning palate and a fascination for chocolate and its infinite confectionery applications.

The fruits come from ancient fazendas that generations of skilled farmers have founded in the heart of the South American and African equatorial forests.

They give life to a range of chocolates whose processing stages are supervised and directed by a master who is at once a cacaotier, i.e. who follows the production of chocolate starting from the fruit, and a chocolatier, i.e. who processes only the final product.

We can describe Fugar chocolate by the scents and fragrances it releases.

It is born to give childhood joys.



*"Life without
chocolate
is a life
that lacks
something
important."*

Federic Morton

Chocolate



MOON

WHITE CHOCOLATE



It tastes like creamy milk, caramel and vanilla notes in perfect balance.



AURIGA

WHITE CHOCOLATE



Smoothy and creamy, a rich taste that never tires.



ORION

WHITE CHOCOLATE
WITH CARAMEL



Caramel chocolate with notes of toffee, butter, cream and a pinch of salt. Amber colour with golden reflections.



JUPITER

DARK CHOCOLATE



This blend is perfectly balanced, can be combined with a variety of ingredients.



ERCOLE

EXTRA DARK CHOCOLATE



This bitter dark chocolate with roasted notes has an intense cocoa taste delicately rounded off with a hint of coffee and chestnuts.



SAO TOMÉ

DARK CHOCOLATE



São Tomé beans, Amelonado variety (Forastero).

Intense taste and hints of red and yellow fruits.



VENUS

NATURALLY PINK CHOCOLATE



Intense fruity notes with fresh acidulous hints.

Surprise with a completely new chocolate taste and colour.



HEART

MILK CHOCOLATE



A latest-generation chocolate with a pure and intense cocoa aroma.



SIRIUS

MILK CHOCOLATE



Cocoa with a warm colour and full-bodied flavour, with sweet caramel hints.



SANTO DOMINGO

DARK CHOCOLATE



Santo Domingo beans, Forastero variety.

Spicy floral, olive and fruity wine notes.



COCOA MASS

100% COCOA

The pure, unsweetened taste of your chocolate.

100% intense cocoa.

MOON

MILK CHOCOLATE

PACK Buckets by 3,7 kg

PACKAGING Carton by 2 buckets

LOOK Botton

FUGAR CODE 41996

Cocoa min.	Milk	Fats
28%	22%	36%

FLUIDITY



The most rounded chocolate ever. Your first choice, if you are looking for a chocolate that brilliantly lends itself to a wide variety of applications. Simply expect perfection.

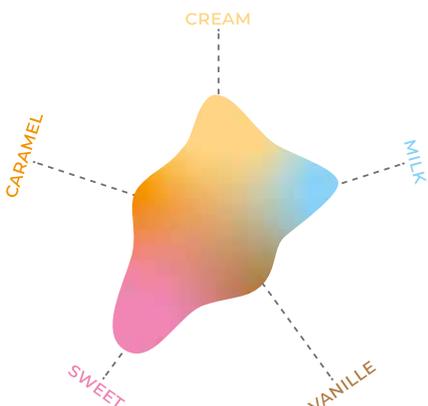
ORIGIN OF COCOA BEANS

To obtain a rich and balanced taste, we mix cocoa beans from 3 different countries of origin: Ivory Coast, Ghana and Ecuador.

TASTE

Balanced · Notes of milk · Creamy · Hints of vanilla

TASTE PROFILE



This authentic Belgian chocolate is made predominantly with milk from Belgian pastures and local sugar beets.

It tastes like creamy milk, caramel and vanilla notes in perfect balance.

It can be paired with a wide range of ingredients and flavours, from tart to bitter, from spices to herbs, and from fruit to beers.

WHITE BASE WITH FUGAR TACHYS BASE

Basic recipe for all gelato flavors with the addition of chocolate.

INGREDIENTS

- 530 g Water
- 170 g Fresh cream (35% m.g.)
- 300 g Tachys Base (Fugar code 41683)

MAKING

Heat the water to 40-50°C, add the Tachys powder base and the cream. Heat the mix at 85° and let it cool.

WHITE CHOCOLATE MOON GELATO

INGREDIENTS

- 560 g White base
- 250 g Water
- 1 g Salt
- 190 g Moon - White chocolate (Fugar code 41996)

MAKING

Bring the water to boil and pour it over the chocolate, homogenize with the immersion blender in order to get a ganache; then mix the other ingredients and homogenize again. Batch freeze with Cream program.

AURIGA

MILK CHOCOLATE

PACK Buckets by 3,7 kg
PACKAGING Carton by 2 buckets
LOOK Botton
FUGAR CODE 41997

Cocoa min.	Milk	Fats
32%	22.3%	40.9%

FLUIDITY



The most rounded chocolate ever. Your first choice, if you are looking for a chocolate that brilliantly lends itself to a wide variety of applications. Simply expect perfection.

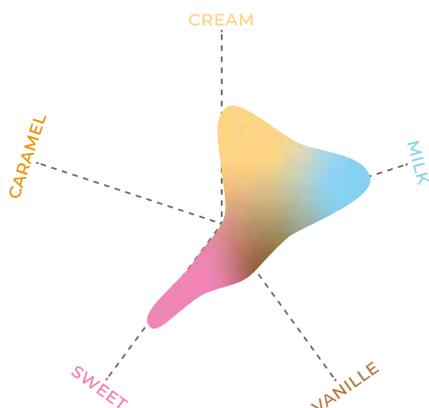
ORIGIN OF COCOA BEANS

To obtain a rich and balanced taste, we mix cocoa beans from 3 different countries of origin: Ivory Coast, Ghana and Ecuador.

TASTE

Intense milk · Rich · Creamy
· Moderately sweet

TASTE PROFILE



Surprising, with a drop of fresh milk.

This recipe is the smoothest and creamiest in the white chocolate range. Enjoy a rich taste that never tires.

Pair this chocolate with everything, from exotic spices like saffron to a range of fruits.

CHOCOLATE AURIGA GELATO

INGREDIENTS

- 585 g White Base (see recipe page 9)
- 225 g Water
- 1 g Salt
- 190 g Auriga - White chocolate (Fugar code 41997)

MAKING

Bring the water to boil and pour it over the chocolate, homogenize with the immersion blender in order to get a ganache; then mix the other ingredients and homogenize again. Batch freeze with Cream program.



ORION

WHITE CHOCOLATE
WITH CARAMEL

PACK Buckets by 3,7 kg

PACKAGING Carton by 2 buckets

LOOK Botton

FUGAR CODE 42004

Cocoa min.	Milk	Fats
30.4%	28.3%	37%

FLUIDITY



The most rounded chocolate ever. Your first choice, if you are looking for a chocolate that brilliantly lends itself to a wide variety of applications. Simply expect perfection.

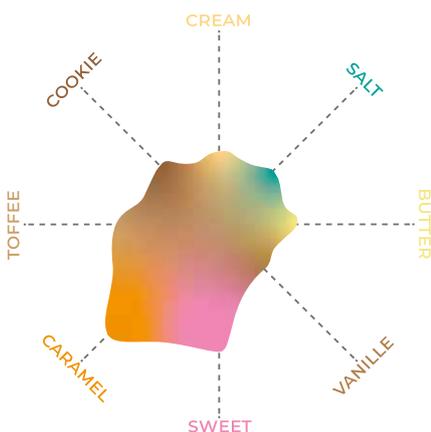
ORIGIN OF COCOA BEANS

To obtain a rich and balanced taste, we mix cocoa beans from 3 different countries of origin: Ivory Coast, Ghana and Ecuador.

TASTE

Intense · Balanced · Intense toffee notes

TASTE PROFILE



Need more caramel? Try ORION.

Crafted by expert hands and with a selection of refined ingredients, such as caramelised sugar and caramelised milk, this caramel chocolate has rich notes of toffee, butter, cream and a pinch of salt.

Enjoy its amber colour with golden reflections

Recipes



ORION CHOCOLATE GELATO

INGREDIENTS

- 470 g White base (see recipe page 9)
- 340 g Whole milk
- 190 g Orion - White chocolate with caramel (Fugar code 42004)

MAKING

Bring the milk to boil and pour it over the chocolate, homogenize with the immersion blender in order to get a ganache; then mix the other ingredients and homogenize again. Batch freeze with Cream program.

WHITE CHOCOLATE AND ORION GELATO

INGREDIENTS

- 560 g White base (see recipe page 9)
- 100 g Water
- 160 g Whole milk
- 1 g Salt
- 150 g Moon/Auriga - White chocolate (Fugar code 41996/41997)
- 30 g Orion - White chocolate with caramel (Fugar code 42004)

MAKING

Bring the water and milk to boil, pour them over the chocolates and homogenize with the immersion blender in order to get a ganache, then mix the other ingredients and homogenize again. Batch Freeze with Cream program.

VENUS

NATURALLY PINK CHOCOLATE

PACK Buckets by 3,7 kg

PACKAGING Carton by 2 buckets

LOOK Botton

FUGAR CODE 42013

Cocoa min.	Milk	Fats
47.3%	26.3%	36%

FLUIDITY



The most rounded chocolate ever. Your first choice, if you are looking for a chocolate that brilliantly lends itself to a wide variety of applications. Simply expect perfection.

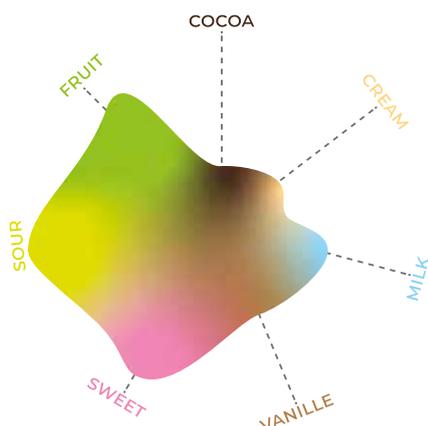
ORIGIN OF COCOA BEANS

To obtain a rich and balanced taste, we mix cocoa beans from 3 different countries of origin: Ivory Coast, Ghana and Ecuador.

TASTE

Intense fruity notes · fresh acidulous hints

TASTE PROFILE



Surprise with a completely new chocolate taste and colour.

Immerse yourself in its ruby colour. Lose yourself in the richness of its fruity bouquet, with its fresh and slightly acidic notes. Contains no added colouring agents or fruit flavours.

Colour and unique taste invite you to explore new combinations and new ideas.

Recipe

PINK VENUS CHOCOLATE GELATO

INGREDIENTS

600 g	White base (see recipe page 9)
100 g	Water
1 g	Salt
150 g	Venus - Naturally pink chocolate (Fugar code 42013)
100 g	Unsweetened raspberry puree

MAKING

Bring water to 80°C. Add the chocolate and emulsify with forced mixing.

Add the white base (cold). Add raspberry purée and freeze.



HEART

MILK CHOCOLATE

PACK Buckets by 3,7 kg

PACKAGING Carton by 2 buckets

LOOK Botton

FUGAR CODE 41999

Cocoa min.	Milk	Fats
41%	24%	35%

FLUIDITY



The most rounded chocolate ever. Your first choice, if you are looking for a chocolate that brilliantly lends itself to a wide variety of applications. Simply expect perfection.

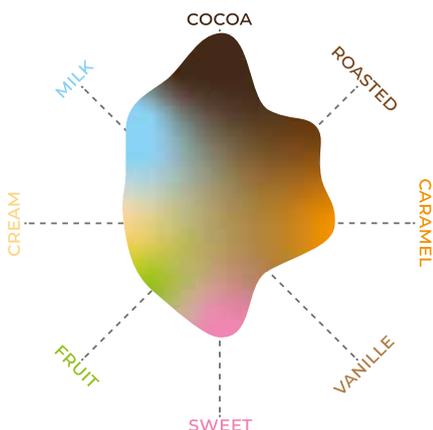
ORIGIN OF COCOA BEANS

Cocoa beans from the Ivory Coast, mainly of the Forastero variety.

TASTE

A lightly sweetened milk glazing chocolate with an intense taste of cocoa and milk.

TASTE PROFILE



A "latest-generation chocolate" with a pure and intense cocoa aroma, the result of the use of an innovative and unique fermentation method.



Recipes

MILK CHOCOLATE HEART GELATO

INGREDIENTS

654 g	White base (see recipe page 9)
165 g	Water
1 g	Salt
180 g	Heart - Milk chocolate (Fugar code 41999)

MAKING

Bring the water to boil and pour it over the chocolate, homogenize with the immersion blender in order to get a ganache; then mix the other ingredients and homogenize again. Batch freeze with Cream program.

MILK CHOCOLATE WITH COCOA MASS

INGREDIENTS

654 g	White base (see recipe page 9)
145 g	Water
1 g	Salt
180 g	Heart - Milk chocolate (Fugar code 41999)
20 g	Cocoa mass (Fugar code 42005)

MAKING

Bring the water to boil and pour it over the chocolate, homogenize with the immersion blender in order to get a ganache; then mix the other ingredients and homogenize again. Batch freeze with Cream program.

SIRIUS

MILK CHOCOLATE

PACK Buckets by 3,7 kg

PACKAGING Carton by 2 buckets

LOOK Botton

FUGAR CODE 41998

Cocoa min.	Milk	Fats
31,7%	21,5%	34%

FLUIDITY



To create ripple effects and flavour mousses, ganaches and much more. Perfect for creating ripple effects and flavouring chocolate mousses, ganaches and creams. And for fat-based creams and mixtures with a creamier consistency.

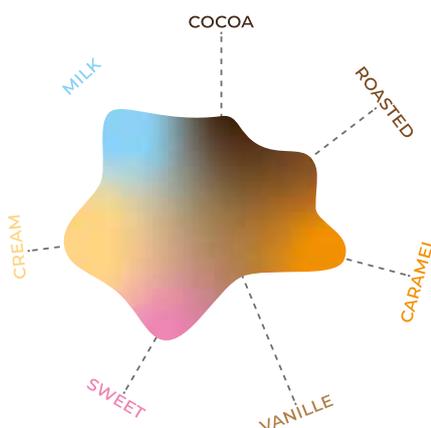
ORIGIN OF COCOA BEANS

To obtain a rich and balanced taste, we mix cocoa beans from 3 different countries of origin: Ivory Coast, Ghana and Ecuador.

TASTE

Rich in cocoa · Balanced · Notes of milk · Hints of caramel

TASTE PROFILE



Create with this perfect cocoa, milk and caramel recipe.

It is the milk chocolate of choice of chefs all over the world. Cocoa with a warm colour and full-bodied flavour, with sweet caramel hints.

It is a chocolate appreciated all over the world, full-bodied and with great workability. To be combined with a wide range of spicy, fruity, milk flavours or liqueurs.

Recipe

MILK CHOCOLATE SIRIUS GELATO

INGREDIENTS

654 g	White base (see recipe page 9)
175 g	Water
1 g	Salt
180 g	Sirius - Milk chocolate (Fugar code 41998)

MAKING

Bring the water to boil and pour it over the chocolate, homogenize with the immersion blender in order to get a ganache; then mix the other ingredients and homogenize again. Batch freeze with Cream program.



JUPITER

DARK CHOCOLATE

PACK Buckets by 3,7 kg
PACKAGING Carton by 2 buckets
LOOK Botton
FUGAR CODE 42000

Cocoa min.	Fats
54.5%	37%

FLUIDITY



The most rounded chocolate ever. Your first choice, if you are looking for a chocolate that brilliantly lends itself to a wide variety of applications. Simply expect perfection.

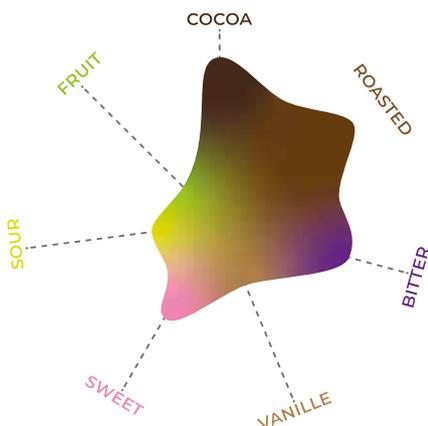
ORIGIN OF COCOA BEANS

To obtain a rich and balanced taste, we mix cocoa beans from 3 different countries of origin: Ivory Coast, Ghana and Ecuador.

TASTE

Intense cocoa · Balanced · Velvety · Hints of fruit

TASTE PROFILE



This blend is perfectly balanced, can be combined with a variety of ingredients and is very versatile.

It guarantees excellent results, every time.

Recipe

DARK CHOCOLATE JUPITER GELATO

INGREDIENTS

- 570 g White base (see recipe page 9)
- 240 g Water
- 1 g Salt
- 190 g Jupiter - Dark chocolate (Fugar code 42000)

MAKING

Bring the water to boil and pour it over the chocolate, homogenize with the immersion blender in order to get a ganache; then mix the other ingredients and homogenize again. Batch freeze with Cream program.



ERCOLE

EXTRA DARK CHOCOLATE

PACK Buckets by 3,7 kg

PACKAGING Carton by 2 buckets

LOOK Botton

FUGAR CODE 42001

Cocoa min.	Fats
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64%	41%
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FLUIDITY



For perfect, thin chocolate coating. Perfect for moulded chocolates and covered pralines. Ideal for both hand and automatic tempering.

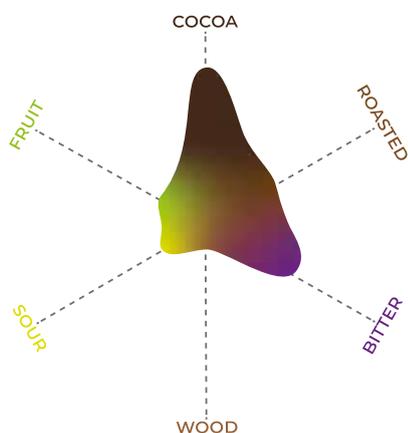
ORIGIN OF COCOA BEANS

Primarily West African cocoa beans, especially of the Forastero variety.

TASTE

Intense cocoa · Delicately rounded · Hint of coffee and chestnuts

TASTE PROFILE



This dark glazing chocolate with toasted notes has a powerful cocoa aroma, delicately enriched by a hint of coffee and chestnuts.

Recipe

EXTRA DARK CHOCOLATE ERCOLE GELATO

INGREDIENTS

570 g	White base (see recipe page 9)
220 g	Water
1 g	Salt
20 g	Dextrose
190 g	Ercole - Extra dark chocolate (Fugar code 42001)

MAKING

Bring the water to boil and pour it over the chocolate, homogenize with the immersion blender in order to get a ganache; then mix the other ingredients and homogenize again. Batch freeze with Cream program.



SAO TOMÉ

SINGLE ORIGIN
DARK CHOCOLATE

PACK Buckets by 3,7 kg

PACKAGING Carton by 2 buckets

LOOK Botton

FUGAR CODE 42002

Cocoa min.	Fats
70%	39.4%

FLUIDITY



The most rounded chocolate ever. Your first choice, if you are looking for a chocolate that brilliantly lends itself to a wide variety of applications. Simply expect perfection.

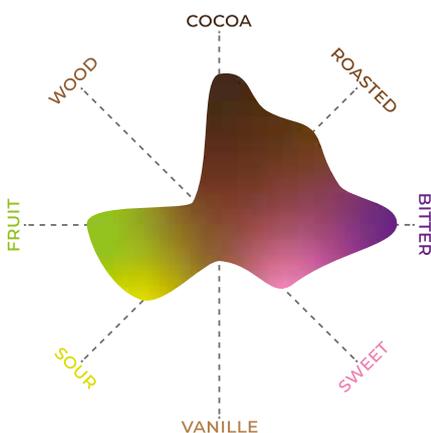
ORIGIN OF COCOA BEANS

São Tomé beans, Amelonado variety (Forastero).

TASTE

Intense cocoa · Hints of red and yellow fruits

TASTE PROFILE



Made with variety of Amelonado cocoa beans from the island of São Tomé.

It has a very intense and complex taste, rich in roasted cocoa and fresh fruity notes of apricot, red fruits, citrus and even a hint of tea.

Excellent to taste as it is. For combinations, our chefs recommend combining it with fruits that have a medium-high degree of acidity and sweetness.

SINGLE ORIGIN DARK CHOCOLATE SAO TOMÉ GELATO

INGREDIENTS

570 g	White base (see recipe page 9)
220 g	Water
1 g	Salt
40 g	Dextrose
170 g	Sao Tomé - Single origin dark chocolate (Fugar code 42002)

MAKING

Bring the water to boil and pour it over the chocolate, homogenize with the immersion blender in order to get a ganache; then mix the other ingredients and homogenize again. Batch freeze with Cream program.

SINGLE ORIGIN DARK CHOCOLATE SAO TOMÉ SORBET

INGREDIENTS

590 g	Water
1 g	Salt
20 g	Jupiter dry glucose syrup 28 De
54 g	Saccharose
95 g	Dextrose
215 g	Sao Tomé - Single origin dark chocolate (Fugar code 42002)
25 g	Fruit Base F/C 50 (Fugar code 41125)

MAKING

Create a ganache with the chocolate and 200 g. of water removed from the recipe. Bring the remaining water to boil, add the powders and homogenize with the immersion blender; add the ganache and homogenize again. Leave to cool. Batch freeze with Cream program.

SANTO DOMINGO

SINGLE ORIGIN
DARK CHOCOLATE

PACK Buckets by 3,7 kg

PACKAGING Carton by 2 buckets

LOOK Botton

FUGAR CODE 42003

Cocoa min.	Fats
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70%	42%
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FLUIDITY



For perfect, thin chocolate liners. Perfect for moulded chocolates and covered pralines. Ideal for both hand and automatic tempering.

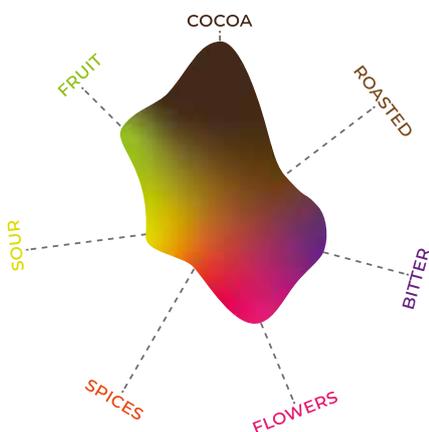
ORIGIN OF COCOA BEANS

Santo Domingo beans, Forastero variety.

TASTE

Intense cocoa · Spicy floral · Olive · Fruity wine

TASTE PROFILE



This dark glazing chocolate originally from Santo Domingo has a marked cocoa character, underlined by a pleasant bitter taste with persistent floral and fruity notes.

SINGLE ORIGIN DARK CHOCOLATE SANTO DOMINGO GELATO

INGREDIENTS

570 g	White base (see recipe page 9)
220 g	Water
1 g	Salt
40 g	Dextrose
170 g	Santo Domingo - Single origin dark chocolate (Fugar code 42003)

MAKING

Bring the water to boil and pour it over the chocolate, homogenize with the immersion blender in order to get a ganache; then mix the other ingredients and homogenize again. Batch freeze with Cream program.

SINGLE ORIGIN DARK CHOCOLATE SANTO DOMINGO SORBET

INGREDIENTS

590 g	Water
1 g	Salt
20 g	Jupiter dry glucose syrup 28 De
54 g	Saccharose
95 g	Dextrose
215 g	Santo Domingo - Single origin dark chocolate (Fugar code 42003)
25 g	Fruit Base F/C 50 (Fugar code 41125)

MAKING

Create a ganache with the chocolate and 200 g. of water removed from the recipe. Bring the remaining water to boil, add the powders and homogenize with the immersion blender; add the ganache and homogenize again. Leave to cool. Batch freeze with Cream program.

COCOA MASS

100% INTENSE COCOA

PACK Buckets by 3,7 kg

PACKAGING Carton by 2 buckets

LOOK Botton

FUGAR CODE 42005

Cocoa min.

100%

ORIGIN OF COCOA BEANS

The base is made up of a blend of beans mainly from West Africa, whose strong cocoa taste is then enhanced by the finest top notes and aromas created by the addition of beans from Asia and Latin America.

TASTE

The pure, unsweetened taste of your chocolate.



Cocoa Mass is 100% pure cocoa obtained from roasted beans, which are ground to obtain a smooth and homogeneous product.

This unsweetened chocolate soul, great for fine-tuning and enhancing the flavour of chocolates, can easily be mixed into chocolate for a more intense taste and colour, or create your own signature recipe.

Recipes

SINGLE ORIGIN DARK CHOCOLATE SAO TOMÉ AND COCOA MASS GELATO

INGREDIENTS

600 g	White base (see recipe page 9)
200 g	Water
1 g	Salt
120 g	Sao Tomé - Single origin dark chocolate (Fugar code 42002)
30 g	Cocoa mass (Fugar code 42005)

MAKING

Bring the water to boil and pour it over the chocolate and cocoa, homogenize with the immersion blender to obtain a ganache; add the remaining ingredients and homogenize again. Batch freeze with cream program.

SINGLE ORIGIN DARK CHOCOLATE SANTO DOMINGO AND COCOA MASS GELATO

INGREDIENTS

600 g	White base (see recipe page 9)
200 g	Water
1 g	Salt
120 g	Santo Domingo - Single origin dark chocolate (Fugar code 42003)
30 g	Cocoa mass (Fugar code 42005)

MAKING

Bring the water to boil and pour it over the chocolate and cocoa, homogenize with the immersion blender to obtain a ganache; add the remaining ingredients and homogenize again. Batch freeze with cream program.



*"Nothing
great
was ever
achieved
without
enthusiasm."*

Ralph Waldo Emerson

Fugar Produzione S.p.A.

Via Dogana, 1430 - 47826 Verucchio (RN) - Italy
Tel. +39.0541 679470 - Fax +39.0541 677456
www.fugar.it – estero@fugar.it

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