



**EMENDATORI**  
  
**VAYRA 1905**

BETTER PRODUCTS  
BETTER WORLD

CATALOG 2026





The Emendatori family, with over 40 years of experience in the ice cream industry, returns to the market with Vayra, a Ferrara-based company with a great tradition of artisanal quality founded in 1905.

Better Products, Better world is the raison d'être of Emendatori&Vayra1905 and represents its corporate values.

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# Quality improves life.

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A genuine product, with safe traceability of high food value. Quality, versatility, environmental sustainability, opportunities for customization for customers and markets are the foundations of our product strategy.

A complete and eclectic catalog of products for ice cream, pastry and beverages. Finally, our website, an innovative multimedia platform and a practical e-commerce.

Recently Emendatori&Vayra1905 has joined forces and merged operations with Gelco, a traditional company with more than 30 years of experience in customized products and services, and created GEON. With an expansion investment plan of over 7 millions €, the newborn company GEON will play a dominant role in the market, with augmented R&D skills and services to enhance the customer experience.

# Manifesto Of Value

## The Perfect Ice Cream Solutions: simpler, better, longer!

Better products for a better world: this is our mission, our raison d'être. Because we truly believe that quality products improve everyone's lives, every day. That's why we don't settle for anything less than good. We want every gelato in the world to be wonderful.

**And gelato makers want to make a special gelato every day:** extraordinarily good, rich in flavor, and lasting. We work to ensure our customers' complete satisfaction. And so, this is our commitment.

### 1. Make the best ice cream

Our gelato is designed to enable the artisan to offer a product capable of magnificent palate sensations thanks to:

**Incredible creaminess:** a perfectly creamy gelato, capable of melting in the mouth at just the right time.

**The right taste perception:** the perfect sensation on the palate, capable of enhancing the flavors and characteristic and aromatic notes of the gelato without ever tiring.

**Balanced sweetness:** a search for the perfect sweetness, balanced and never dominating the characteristic and authentic flavors chosen by the gelato maker.

**Clear flavors:** a strong perception of flavors, never distorted or altered by predetermined aromatic impositions.

For this reason, we spend much of our time sourcing good, authentic ingredients. Gelato is a simple pleasure. It should always be good, and for us, even better and richer.

## 2. Make ice cream easy to make

We work to ensure that gelato made with our products is easy to make in the gelato parlor: it doesn't force artisans to change their production processes; it adapts, simplifies, and speeds up their expertise, helping them to elevate the quality of the final product.

Everything is designed to ensure the right performance and to better withstand the constant thermal and mechanical stress typical of a gelato display case in the artisanal sector. This ensures a perfect texture and gelato that lasts longer without ever compromising on its deliciousness.

After all, the real savings come from product yield: gelato made with our products maintains its flavor and structure even the next day, reducing any type of production waste. And if gelato is meant to be good, it must be good every day. Even the next day.

## 3. Producing with a New Natural Technology

We're young but the most experienced: decades of experience in the gelato products and machinery sector have shaped our DNA and allowed us to build a team born to innovate, not repeat.

We combine great experiences from the past with an extraordinary vision of the future of gelato, to offer our customers gelato that we define as "contemporary tradition": tastier and more technologically advanced.

We use technological and natural ingredients. And we know how to combine them synergistically to create the "technological engine" of our gelato, enhancing its enjoyment while providing the right performance to last over time

### We want to be different, for every ice cream maker.

For us, working in the artisanal gelato world isn't just a business. It's a mission, and even more so, a love. We want you to choose us for 5 reasons:

01. We are a company of heroic, passionate, and available people.

02. We combine artisan quality with industrial service

03. We want to be appreciated for our production flexibility

04. We constantly invest in product research and development

05. The ice cream maker's result is what interests us

We therefore intend to become the preferred partner for artisan gelato makers who aspire to offer superior gelato that is both palatable and incredibly high-performance and technologically advanced.

**"A simpler, better, longer lasting ice cream!"**

Signed Gian Maria Emendatori



## NEW PRODUCT

WITH MILK  
BASES

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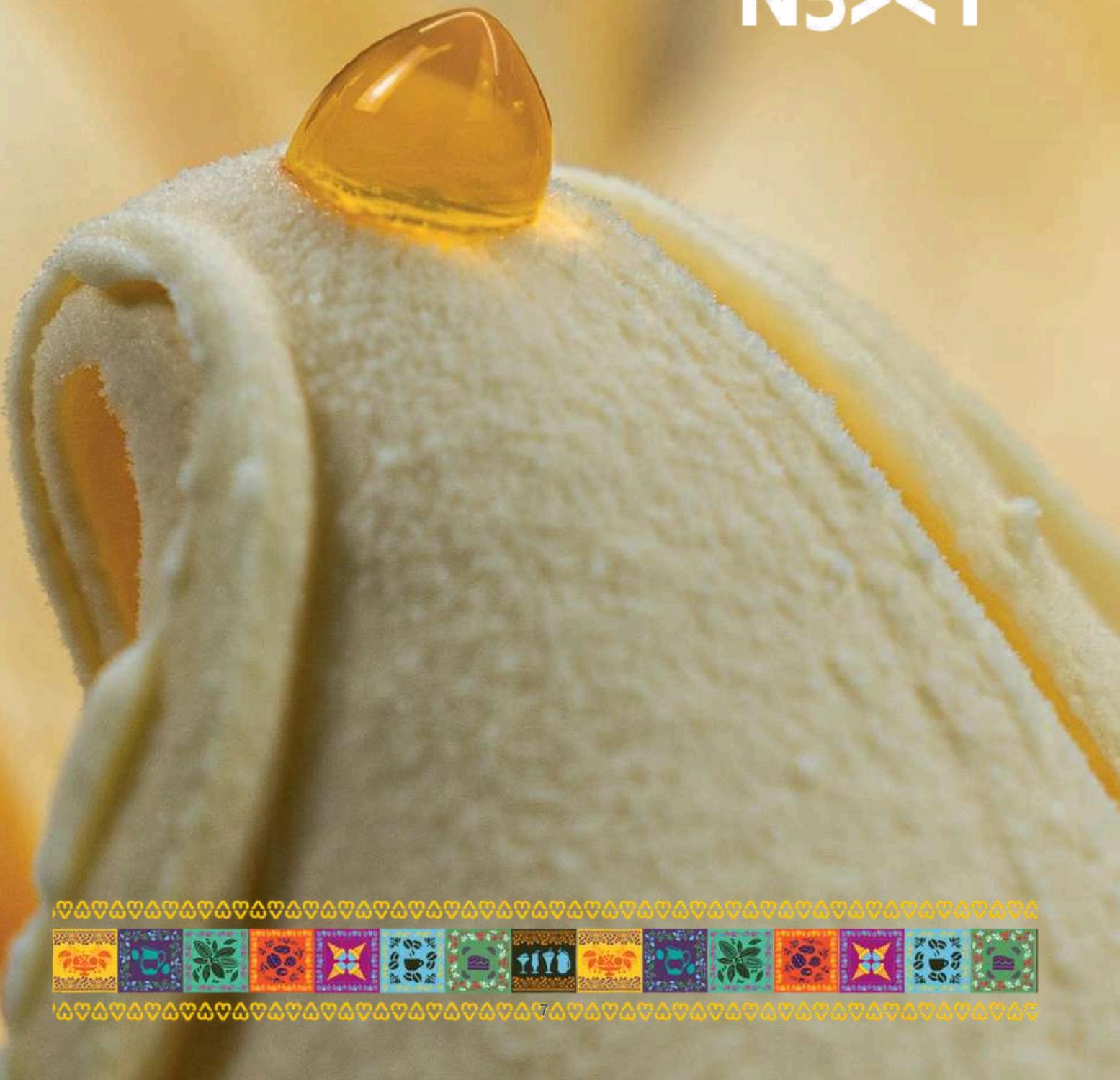
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# BASES N3><T





# BASES N3><T

## What is N3xT ?

N3xT is the turning point in the present (NOW) thatushers in the near future (NEXT) of artisanal gelato. The N3xT GENERATION GELATO begins: from gelato to a truly unique experience. N3xT is our revolutionary innovation in gelato bases and neutrals, forever changing the fundamentals of gelato. With N3xT, we imagine and create better, more memorable gelato for a truly superior gelato experience.

For this very reason, N3xT represents an evolutionary push that transforms the old concept of bases and neutrals into an INNOVATIVE SYSTEM FOR ARTISAN GELATO, made exclusively of natural food technology and artisanal know-how, united for a single purpose: to offer superior palatability in artisanal gelato, accessible to all.

We call this: Artisan Intelligence for Gelato.

Cod.	Name	Dosage	Format	Unit Box
EVS20022 - /	★ Base Semifreddo N3xT	/	/	/
EVS20016 - /	★ Base Mousse Cake N3xT	/	/	/



Find out more



# WHY **N3>T** IT'S UNIQUE: THE TRIPLE PERFECTION SYSTEM

The intelligent perfection. The unique system by E&V1905 for creating the perfect gelato.

**SUPERIOR TO THE PALATE:**

surprisingly better.

**DEFINITELY NATURAL:** naturally, more modern, more artisanal, more unique, more gelato.

**INCREDIBLE PERFORMANCE:**

technologically better for longer.



## ICE CREAM SYSTEMS

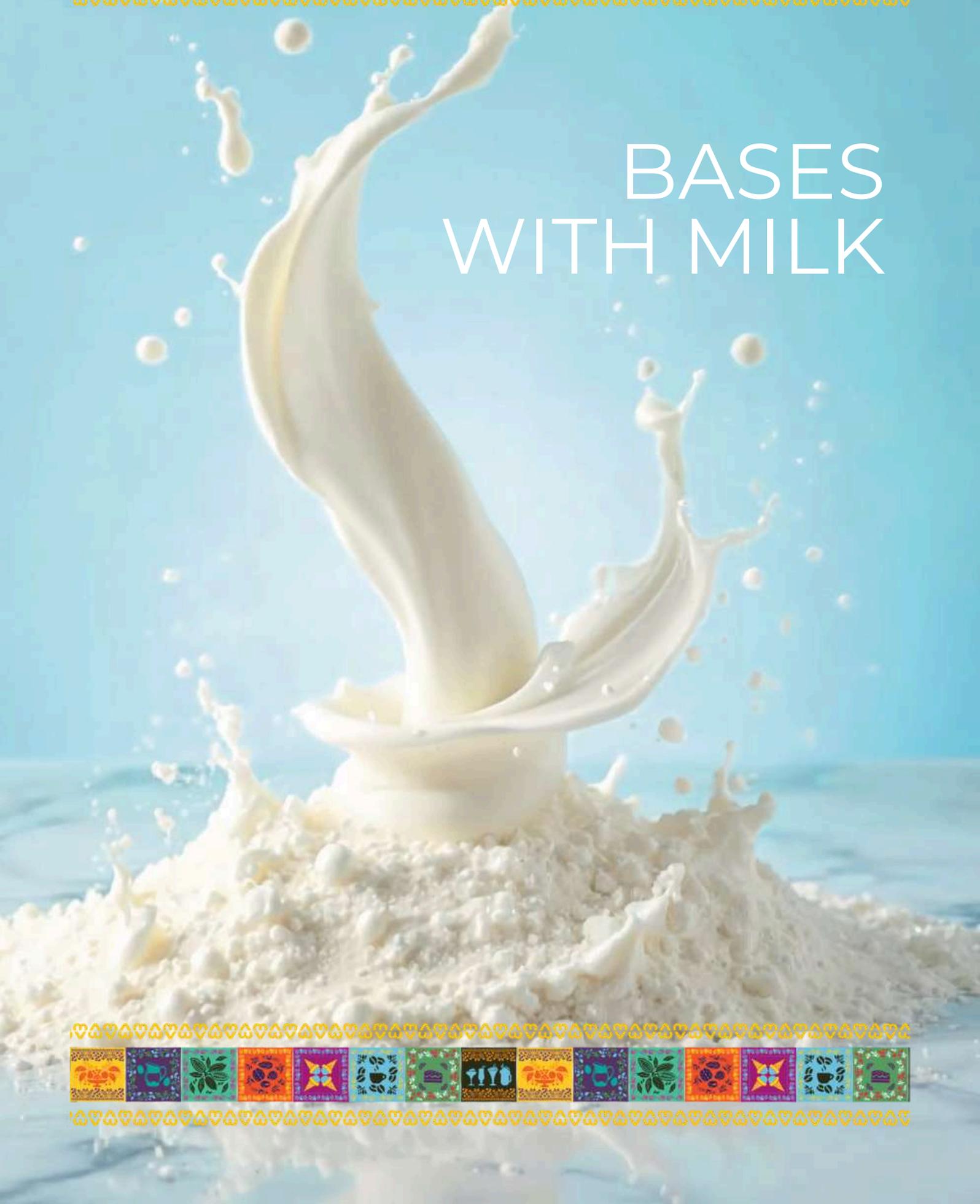
N3xT is the perfect gelato, technical and modern, but above all authentic in flavor, artisanal in texture, technological in performance.

TYPE OF ICE CREAM	SYSTEM N3xT	DESCRIPTION	DOSAGE AND USE	CHARACTERISTICS
UNIVERSAL creams, fruits vegans and alcoholic beverages	<b>N3xT</b>	Performance core at very low dosage	10g - 15 g/kg mix cold and hot use	100% Clean label, vegan, lactose-free, no artificial emulsifiers
	<b>N3xT PLUS</b>	Low-weight ice cream system for creams, fruit, vegan and alcoholic beverages	35g - 50 g/Kg Mix 50g x 1lt of milk cold and hot use	
ICE CREAM CREAM	<b>N3xT More CREME</b>	Medium-dosage ice cream system	120g/Kg Mix 210g + 1lt milk + 310 cream + 210g sugar. Cold and hot use	100% Clean label, no artificial emulsifiers
	<b>N3xT MAX CREME</b>	High-dosage ice cream system	250g/Kg Mix. 450g + 1lt milk + 320 g cream. Cold and hot use	
FRUIT SORBET	<b>N3xT CREMOSO FRUTTA</b>	Medium-dosage sorbet system with a creamy texture	130g/Kg Mix. 450g + 1lt water + 500g sugar. Cold and hot use	100% Clean label, vegan, lactose-free, no artificial emulsifiers
	<b>N3xT PURA FRUTTA</b>	Medium-dose sorbet system with a more compact and cold structure without the "E"	130g/Kg Mix. 400g + 1lt water + 370g sugar. Cold and hot use	100% Clean Label, vegan, lactose-free, no artificial emulsifiers, no "E"





# BASES WITH MILK





# FUSIONE A FREDDO

IL VERO GUSTO DEL GELATO  
PIÙ FACILE, PIÙ CREMOSO, PIÙ BUONO



Ideal Base  
for all flavors



Without  
pasteurization

Longer and better  
creminess

Less annual  
operational costs\*

\* From €3,000/year savings, contact us to find out more

## BASES FOR ICE CREAM WITH MILK

The quality of a product is evident from the choice of raw materials, but also from the hand of those who prepare them. Our recipes are developed by professionals who do not compromise on quality and sustainability. We preserve tradition by looking to the future, which is why we have reinvented “Cold Fusion”.

Cod.	Name	Dosage	Format	Unit Box
EVS07094 - /	★ Base Mara Agua	1,3Kg	1,3 Kg	x 8
EVS01010 - EME38	Base Vegan Crema	400 g	1 Kg	x 10



Find out more



# BASES FOR FRUIT ICE CREAM

To make a quality sorbet it is important to use (a lot) of fruit developed in a recipe ad hoc. Our proposal is very articulated, low-dosage products, prepared to create your own syrup, up to complete and practical bases to which you can add only water and fruit. To obtain ice creams with different consistencies, both “sorbet” and “creamy and velvety”.

Cod.	Name	Dosage	Format	Unit Box
<b>EVS05005 - EME04</b>	Base Fruttax 50 Vellutata	50 g	2 Kg 2	x 5
<b>EVS05006 - EME05</b>	Base Fruttax 50 Sorbettosa	50 g	Kg 0,9	x 5
<b>EVS05015 - EME39</b>	Base Fruttax Complet 900 Sorbettosa	300 g	Kg	x 10



Find out more

# COMPLETE BASES WITH FLAVOR

Complete bases to be used only with milk, cream or yogurt to obtain ice creams and sorbets of high quality, also ideal as bases for frozen creams and gourmet soft ice cream.

<b>EVS05020 - EME06</b>	Base Limone 100	100 g	1 Kg	x 10
<b>EVS05025 - EME07</b>	Base Limone Complet	500 g	1,5 Kg	x 8



Find out more



## COCOA BASED PRODUCTS

Powdered products based on fine cocoa and chocolate mass, both in essential form to flavor ice cream bases, pastry preparations and drinks and complete bases to make high-end ice creams and chocolate sorbets.

Cod.	Name	Dosage	Format	Unit Box
EVS01054 - /	★ Base Cioccolato della Nonna	600 g	1,5 Kg	x 6
EVS01057 - EME02	Base Chocomix	100 g	1 Kg	x 10
EVS07008 - EME03	Base Cioccolato Gourmet	200 g	0,8 Kg	x 12
EVS01045 - EME01	Base Sorbetto Cioccofondente	660 g	1,65 Kg	x 6



Find out more



# FLAVORS





# PURE PASTE 100%

The classic 100% pure and noble pastas, from the best selection of Italian and Mediterranean dried fruit, they differ in origin, degree of roasting and processing. Our pure pastes are ideal for ice cream and pastry applications.

Cod.	Name	Dosage	Format	Unit Box
EVS23002 - /	★ Fresh Pistacchio	100/120 g	3 Kg 3	x 4
EVS23001 - /	★ Fresh Nocciola	100/120 g	Kg 3	x 4
EVS23003 - /	★ Fresh Mandorla	100/120 g	Kg 5,5	x 4
EVS07095 - /	★ Nocciola Bona	100 g 100	Kg 5,5	x 2
EVS07050 - EME17	Nocciola Stabilizzata	g 100 g	Kg 5,5	x 2
EVS07047 - EME16	Nocciola Vayra1905	100 g 100	Kg 3	x 2
EVS07097 - EME15	★ Pistacchio Super Food	g 100 g	Kg 3	x 4
EVS07070 - EME13	Pistacchio Elite - 100% Sicilia		Kg 3	x 4
EVS07080 - EME14	Pistacchio Premium - 100% Mediterraneo		Kg	x 4



Find out more

# TRADITIONAL FLAVORS IN PASTE

The most famous flavours of the Italian confectionery tradition in the form of top quality, practical and balanced flavouring paste.

EVS07094 - /	★ Spanish Latte	50 g	3 Kg 3	x 4
EVS07075 - /	★ Yo Greek	60 g	Kg 3,5	x 4
EVS07074 - EME12	Dulce De Leche Pasta	30 g	Kg 3	x 4
EVS07062 - EME10	Cocco Pasta	80 g	Kg 3	x 4
EVS07065 - EME11	Gianduja Bitter Pasta	100 g	Kg 3,5	x 4
EVS07040 - EME08	Vaniglia Tahiti Pasta	25 g	Kg 3,5	x 4
EVS07043 - EME09	Vaniglia Bourbon Madagascar Pasta	25 g	Kg	x 4



Find out more



# CREAMS TO DECORATE FILL AND AMAZE



# Le Belle

creme artigianali  
personalizzabili

Superior creams dedicated to artisanal processing in ice cream and pastry. Rich in taste, creamy and scoopable, they are available in different flavors to conquer the palate of young and old.

## LE BELLE "THE BEAUTIFUL RANGE"

Cod.	Name	Dosage	Format	Unit Box
EVS09029 - /	★ Bella d'Or	At will	6 Kg	x 2
EVS09030 - /	★ Bella d'Or Crunch	At will	5,5 Kg	x 2
EVS09016 - /	★ Bella Chiara	At will	6 Kg	x 2
EVS09004 - EME18	Bella	At will	6 Kg	x 2
EVS09020 - EME19	Bella Bionda	At will	6 Kg	x 2



Find out more

# biscottis

## I BISCOTTI PIÙ AMATI DEL MONDO FATTI GELATO

Delicious artisanal creams for ice cream, crunchy and tasty. Softness and creaminess meet the crumbliness of biscuits, from the classic shortbread Italian to the spekuloos biscuit loved all over the world.

## BISCOTTIS WORLD'S THEBESTCOOKIESMADE GELATO

Cod.	Name	Dosage	Format	Unit Box
EVS09074 - /	★ BISCOTTIS Gocciolino Amaro	At will	3 Kg	x 4
EVS09104 - EME20	BISCOTTIS Chocolate	At will	3 Kg	x 4
EVS09066 - EME21	BISCOTTIS Caramel	At will	3 Kg	x 4



Find out more



# VAYRAGATI

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Dried fruit, premium biscuits, wafers, waffles and crunchy inclusions make this line of handcrafted products the best ally of our ice cream maker to spoil his customers.

Cod.	Name	Dosage	Format	Unit Box
EVS09113 - /	★ Bella D'or Crunch Acreamy ice cream ripplewith a crunchy touch, ideal for enriching and decorating ice cream and pastry products. Featuring a creamy consistency enriched with crunch, it gives ice cream a pleasant contrast of textures and a rich, enveloping flavor. Professional confectionery product, suitable for garnishing or ripples; not intended for direct consumption.	At will	3 Kg	x 4
EVS09073 - /	★ Pistacchio D'or Crunch A pistachio ice cream with a rich, crunchy texture and an intense, aromatic flavor. Perfect for garnishing ice cream and desserts, or as a spread in professional products. For professional use only. Not for direct consumption.	At will	3 Kg	x 4
EVS09040 - /	★ Macchiato Rocks Acreamy coffee-flavored ripple, enriched with an intense crunch for a delicious and bold effect. Ideal for enhancing ice cream, desserts, and pastry creations, or as a professional spread. For professional use only. Sale for direct consumption prohibited.	At will	3 Kg	x 4
EVS09075 - /	★ Caramhello Salato A creamy variegated sauce with the sweet and enveloping flavor of caramel, with a slightly salty touch that enhances its depth and complexity. Perfect for enhancing ice cream, desserts, and pastry creations, or as a professional spread. For professional use only. Sale for direct consumption prohibited.	At will	3 Kg	x 4
EVS09071 - /	★ Turkish Baklava Acreamy variegated sauce inspired by the flavor of Turkish baklava, sweet and enveloping, with the natural sweetness of date sugar adding depth and richness to ice cream or dessert. Ideal for garnishing, enhancing ice cream and pastry creations, or as a professional spread. For professional use only. Sale for direct consumption prohibited.	At will	2,5 Kg	x 4
EVS09112 - /	★ Roasted Corn & Caramel A sensational combination that will delight both adults and children: a velvety cream that combines the sweetness of caramel with the intense flavor of toasted corn. Its unique texture and creaminess are thanks to farina bona, a Slow Food Presidium and a historic ingredient tied to the traditions of the Italian and Swiss Alps.	At will	3 Kg	x 4
EVS09031 - EME22	Cherry Mate Delicious combination of coconut, black cherries and chocolate: a perfect harmony between the delicacy and intensity of the coconut flavour, enriched with a delicious black cherry syrup and embellished with milk chocolate chips.	At will	2,5 Kg	x 4



<b>EVS09061 - EME23</b>	<p><b>Paris Brest</b> Delicate butintense praline hazelnut cream, enriched with an almond brittle and fragrant praline almond sticks.</p>	At will	3 Kg	x 4
<b>EVS09062 - EME24</b>	<p><b>Dubai Chocolate</b> Deliciouspistachio cream, toasted sesame and crunchy toasted kadayif (or kunaifa) threads (or “angel hair”), the typical Arab pastry thread.</p>	At will	3 Kg	x 4
<b>EVS09107 - EME28</b>	<p><b>Caramello Tostato</b> Caramel sauce with caramelized sugar and light notes of dried fruit to enhance the flavor and make it unmistakable.</p>	At will	3,5 Kg	x 4
<b>EVS09080 - EME26</b>	<p><b>Rock 'n Rolla</b> Cocoaand hazelnuts spread, enriched with pralined hazelnuts, wafer pieces and quartered hazelnuts.</p>	At will	3 Kg	x 4
<b>EVS09088 - EME27</b>	<p><b>Pecan Twist</b> Pecanandcaramels spread, enriched with wafer powder and crunchy crumbs of fine caramelized Texas pecans.</p>	At will	3 Kg	x 4
<b>EVS09084 - EME25</b>	<p><b>Snick o' Nuts</b> Saltedpeanutbutter spread enriched with roasted peanuts and fragrant wafers.</p>	At will	3 Kg	x 4



# Fruttelle

colora il mondo di frutta

The most innovative and versatile range of fruit preparations in the sector. A high percentage of fruit, attention to the origins of raw materials and artisanal processing make it possible to obtain these ideal products for rippling ice cream, reinforcing sorbet recipes, creating glazes for cakes, developing slushes and creating imaginative combinations for new trendy flavors.

## FRUTTELLE VAYRAGATI

Cod.	Name	Dosage	Format	Unit Box
EVS05005 - EME34	★ Maracuja	At will	3,5 Kg	x 4
EVS05006 - EME35	★ Albicoccola	At will	3,5 Kg	x 4
EVS11081 - EME31	Fragola	At will	3,5 Kg	x 4
EVS11086 - EME32	Frutti di Bosco	At will	3,5 Kg	x 4
EVS11091 - EME33	Lampone	At will	3,5 Kg	x 4

## FRUTTELLE PASTE

EVS10051 - EME29	Pasta Banana	70 g	3,5 Kg	x 4
EVS10079 - EME30	Pasta Fragola	70 g	3,5 Kg	x 4



Find out more





MASCARPONE  
FRAGOLA E AMARETTO





## COVERTURE

Cod.	Name	Dosage	Format	Unit Box
EVS13036 - /	★ Copertura Pistacchio	At will	3 Kg	x 4
EVS13035 - /	★ Copertura Nocciola	At will	3 Kg	x 4
EVS13037 - /	★ Copertura Fragola e Lampone	At will	3 Kg	x 4
EVS13028 - EME36	Copertura Stracciatella	At will	3 Kg	x 4
EVS13030 - EME37	Copertura Gold Caramel	At will	3 Kg	x 4





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