



INTRODUCTION

When imported bakery, pastry and ice-cream products were scarce, these products were considered a luxury item among the people in Saudi Arabia.

Al-Babtain Food believed we needed to do something to improve the nation's quality of life. With this objective in mind, we became a pioneer in the business of importing bakery, pastry and ice-cream products.

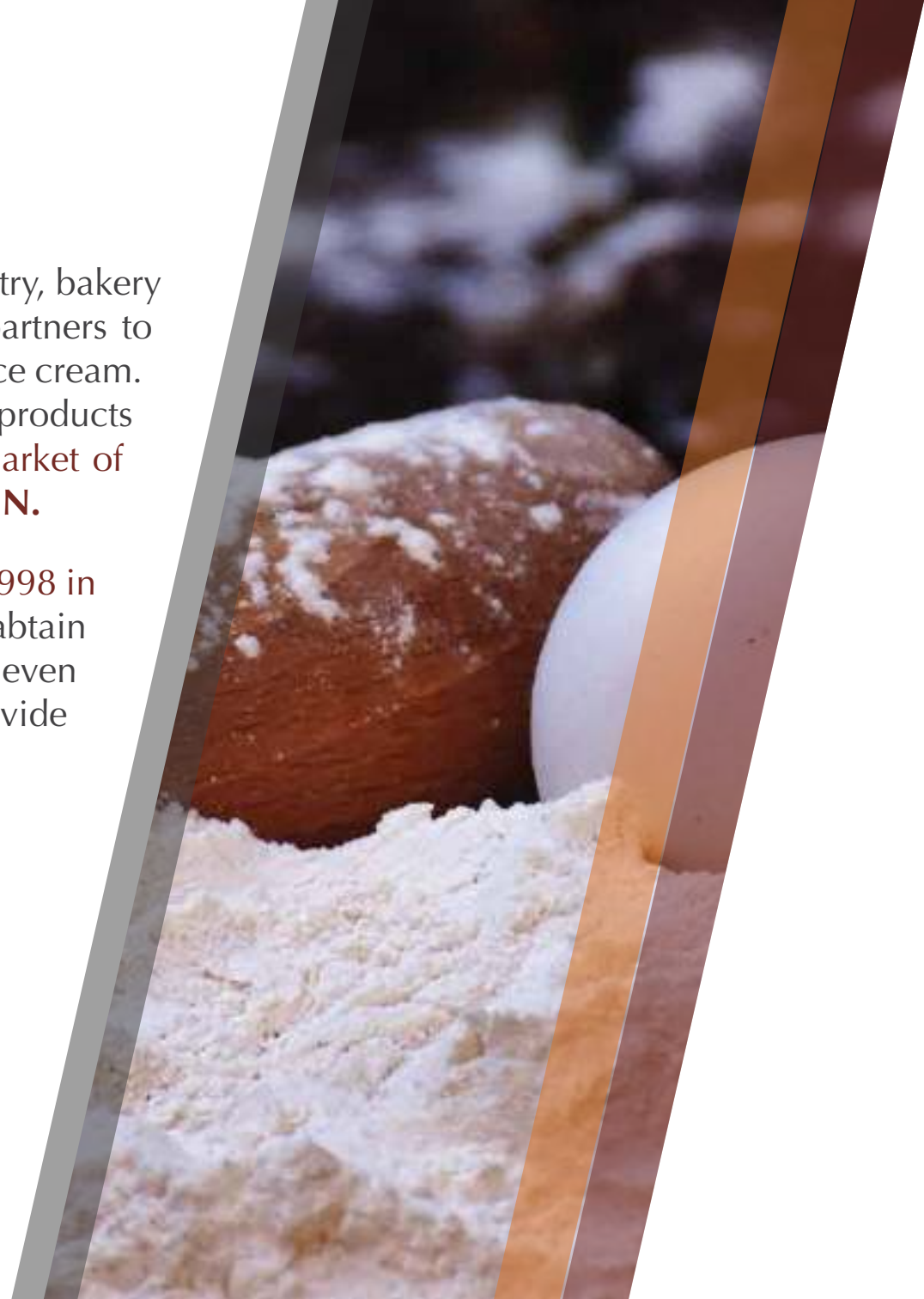
Our mission since then has become the "Distribution of high quality imported food products at competitive prices."



THE COMPANY

Al Babtain Food offers high quality products in pastry, bakery and ice cream to be provided with love to our partners to make a tasty healthy cakes, breads or even cup of ice cream. At Al Babtain Food, we are carefully selected our products and that explains why we are **number 1 in the market of saudi arabia**. We are here to assist you to **BAKE FUN**.

Al Babtain Food founded by Al Babtain Family in **1998 in riyadh**, saudi arabia. Throughout the years, Al Babtain Food expanded through in the kingdom within eleven branches to be close to our clients in order to provide the high quality services.



OUR VISION



BAKERY



PASTRY



ICE-CREAM

The Leading Provider of
Bakery, Pastry and Ice-Cream Ingredients
in The Kingdom of Saudi Arabia.

BAKERY



PASTRY



ICE-CREAM



OUR INTERNATIONAL PARTNERS



OUR BUSINESS DIVISIONS



BAKERY

- DRY YEAST
- IMPROVERS
- BREAD MIXES
- SEEDS



PASTRY

- MIXES
- FILLINGS & TOPPINGS
- GLAZES
- SUGAR PASTES
- LIQUID FOOD COLORING
- CHOCOLATES
- WHIPPING CREAM



ICE-CREAM

- SOFT ICE-CREAM
- GELATO
- STICK ICE-CREAM
- FROZEN YOGURT

BAKERY





DRY YEAST

PRODUCT : INSTANT DRY YEAST

Dried yeast varieties are available for lean doughs like bread and rolls and also for high sugar doughs like brioche and highly fruited products.

Use : All Doughs Raised

IMPROVERS

Improvers have been a common ingredient in bread since the early 1950. they were initially added to speed up the production process in plant bakeries where square (condensed) loaves of bread were manufactured on a large scale.

Bread improvers not only reduce the time that the Bread takes to rise during fermentation, but also improves its texture, volume, softener and shelf life. This is done by the action of enzymes included (such as amylase and protease) on starch and gluten.

IMPROVERS

- General Improver (All Purpose)
- Special Improver
(Frozen Improver, Softener Improver, Volume Improver)

BREAD MIXES

The complete baking mixes for Bread and Baked products are the result of product development carried out at the very highest level and while taking all individual customer demands into account.

HIGH FIBREN GRAIN

PROBODY

CHIBATTA

CHIA BREAD

NORDLAENDER

MALZ PLUS

KRAFTBREAD

QUINOA BREAD

CORN BREAD MAIZE MIX

POTATO BUN MIX

BREAD MIXES



HIGH FIBRE'N GRAIN

Concentrated premix for the preparation of high fibre bread, rolls, baguettes and more.

Delicious taste and good shelf life.



CHIA BREAD

This gluten free bread recipe features wholesome chia seeds. The homemade loaf is enriched with honey, fresh lemon and your favourite mixed seeds.



KRAFTBREAD

Concentrated premix for the preparation of speciality bread. This product has a mild malt taste and an excellent shelf life. It contains sour dough and sunflower seeds, linseed, coarse ground rye and soybean.

BREAD MIXES



PROBODY

Premix for the preparation of a bread rich in protein with whole grain elements and seeds.



NORDLAENDER

Premix for the preparation of a dark rye and wheat bread with many sunflower seeds. Very long shelf life. With intense rye-malt taste.



QUINOA BREAD

Quinoa is a real high-quality ingredient and is referred to as the Gold of the Incas". Quinoa is an excellent source of vegetable protein.

BREAD MIXES



CIABATTA

Concentrated premix for a wide variety of mediterranean-styled breads. Due to the high water absorption, the product has a particularly light, moist crumb.



MALZ PLUS

Malz Plus is a malty, good tasty premium base mixture for preparation of pastries and bread.



CORN BREAD MAIZE MIX

Mixture for flavourful breads with corn.

BREAD MIXES



POTATO BUN MIX

POTATO BREAD MIX is a bread mix that has a real potato bread flavour and it contains granules and potato flakes , to give the real potato bread flavour.

SEEDS AND FLAKES

Cereal and seed mix with hazelnuts for sprinkling over baked goods (Bread and Rolls) or for incorporation into the dough. Improves flavour and texture.

SEEDS AND FLAKES



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graph TD; A[SEEDS AND FLAKES] --- B[MIXED SEEDS]; A --- C[OAT FLAKES]; A --- D[PUMPKIN SEEDS]; A --- E[SUNFLOWER SEEDS]
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MIXED SEEDS

OAT FLAKES

PUMPKIN SEEDS

SUNFLOWER SEEDS

SEEDS AND FLAKES



MIXED SEED

A selection of seed and grains for the decoration of a variety of products. Especially recommended for the preparation of savoury snacks such as rustic seed sticks.



OAT FLAKES

Our rolled oats can be used in a variety of baked goods, such as bread, rolls, cakes, cookies or grain bars. Incorporated into the dough or used as a topping, they provide a pleasant taste and enhance the appearance of the final product.



PUMPKIN SEEDS

Pumpkin seeds are ideal for use in bakery products, can be incorporated into the dough or used for decoration.

SEEDS AND FLAKES



SUNFLOWER SEEDS

This product has a "nutty" flavour and is very popular, especially when roasted. Used for decoration and also for incorporation into doughs. Favoured also for its nutritional qualities.

PASTRY



PASTRY

At Al-Babtain Food company, our pastry category is fully dedicated to answer demands from the market and industry from pastry shops to chocolatiers, fine dining restaurants or banqueting, our range offers products and services to all types of outlets. Under one roof, our customer can find cake mixes, fillings and toppings, decorations, fruit fillings, chocolate ingredients, colouring and many more.



MIXES



SPONGE CAKE

MUFFIN

CUPCAKE

ENGLISH CAKE

AMERICAN MUFFIN

MOUSSE CAKE

DONUT

RED VELVET

BROWNIES

COOKIES

FLORENTA

CUSTARD CREAM

CREAM POWDER

MIXES



SPONGE CAKE MIX VANILLA & CHOCOLATE

Premix for first-class sponge batters. The sponge bases have a high volume and a long shelf life. Also ideal for victoria sponge and swiss rolls.



MUFFIN MIX VANILLA & CHOCOLATE

Premix for the preparation of moist muffins and tray cakes.



CUPCAKE MIX VANILLA & CHOCOLATE

A very simple sponge cake mixture with a hint of vanilla or chocolate. Great as a blank canvas for a delicious topping!

MIXES



ENGLISH CAKE VANILLA & CHOCOLATE

Premix for the preparation of delicious pound cakes. Without the fruit topping sinking into the batter.



AMERICAN MUFFIN CHOCOLATE

Chocolate muffin mix is a 100% ready premix suitable for muffins, loaf cakes, ring cakes, etc. Crème cake is made in the usa.



MOUSSE CAKE

Premix for the preparation of mousse, mousse cakes and slices with vegetable stabilizers. Do not contain gelatine of beef.

MIXES



DONUT MIX

Mixture with selected ingredients for the production of tender and tasty donuts.



RED VELVET MIX

Red velvet cake is a complete mix of specialty ingredients for producing layer cakes for any decorative cake occasion or for any type of loaf cake.



BROWNIES MIX

Premix for the preparation of typical american brownies (chocolate cake). Very moist and dense crumb.

MIXES



COOKIES MIX

Premix for typical american cookies.



FLORENTA

Powdered florentine mix for the easy preparation of florentines, bee stings, slices and other delicacies. Versatile, multi-purpose product.



CUSTARD CREAM

Filling crème for the preparation of products like Eclairs or cupcakes. Crème denise is not bake stable, but freeze and thaw stable.

MIXES



CREAM POWDER

Topping cream powder (CHANTILLY)



FILLINGS AND TOPPINGS

FILLINGS & TOPPINGS

CHOCOLATE

CREAM

FRUIT



CHOCOLATE FILLINGS & TOPPINGS

01

A range of chocolate fillings and toppings preserving the freshness of long shelf life soft bakery and patisserie goods

02

Meet consumer needs (taste and freshness) and industrial needs

03

Allow a large and versatile choice of finished products in line with the consumer trends



CHOCOLATE FILLINGS & TOPPINGS



SAUCE



RIPPLES SAUCES
IN BOTTLE



CRUNCHY



CHOCOLATE SAUCE



CHOCOLATE SAUCE FILLINGS & TOPPINGS



Spread cream chocolate flavoured ideal to be used for the rippling of ice cream, cakes and filling in croissants or rolls to enrich them with a heavenly smooth filling with an intense chocolate taste. Also it can be used as topping to decorate the ice cream and desserts

AVAILABLE IN MANY DIFFERENT FLAVOUR



CHOCOLATE CRUNCHY



CHOCOLATE CRUNCHY FILLINGS & TOPPINGS



Spread cream with inimitable crunchiness, crispy rice included for extra crunchy sensations available in many different flavouring with inimitable crunchiness ideal for ice cream and pastry

AVAILABLE IN MANY DIFFERENT FLAVOUR



CHOCOLATE RIPPLES SAUCES IN BOTTLE



CHOCOLATE RIPPLES SAUCES IN BOTTLE



These bottled sauces are different from the normal toppings for the quantity of high quality ingredients they contain. Our range are made with natural flavours and come in "easy squeeze" bottles to give a rich and delicious finish.

AVAILABLE IN MANY DIFFERENT FLAVOUR



FRUIT FILLINGS AND TOPPINGS



FRUIT

70% and 50% fruit content, perfect fruit integrity, ideal for decoration, premium fruit preparation made of 70% and 50% whole fruits.



JAM

35% to 10% fruit content, bake stable bakery jams suitable for injection, filling and spreading applications. ideal for filled (macarons, biscuits, danishes, swissrolls,...)



CREAM FILLINGS



WATER-BASED FILLING

VANILLA & CHOCOLATE

Filling for leavened products, tarts, croissants and Danish pastries



FAT-BASED FILLING

Fat-based fillings, unique to its kind in terms of variety and specificity. The range includes products that can be used not only before baking, but also afterwards - whether as a filling or aroma - as well as a wide variety of flavours. All creams are free of hydrogenated fats.

GLAZES



GLITTER

FLAVOURED SILVERY COLD PASTRY JELLIES

Silvery pastry cold jellies are vegetable originated products. The silvery which gives attractive look to the products are natural edible food colourings. It can be used on cakes, tarts, ice-cream, fruit salads and deserts for decoration and covering. jellies are applied on the product directly.



HOT & COLD GLAZE

The decorative cold cake jellies are totally plant originated and may be used for decorating and coating the cakes, pies, ice-cream, fruit salads and deserts. It prevents the air contact of your pies and cakes and therefore stops drying and blackening. It protects the original colour and gives a transparent and permanent shine.

SUGAR PASTES



CAKE COATING SUGAR DOUGH

A product that enables the chiefs to create artistic decorations on the cakes. You may use it for all your decorative acts. The most important texture is its easy kneading and non-sticking feature.



MOULDING HARD MAQUETTE DECOR DOUGH

It is used for coated cakes. Decorated cakes, mould cakes and all sorts of decorative acts. It is easily kneaded and does not stick to the hand. No dullness, sweating and cracking. Provides a right and fresh view. It is eatable.

LIQUID FOOD COLORING



LIQUID FOOD COLORING

It is used in creams, sweets, gels, cookies and in any food deemed suitable by the food codex. It has been certified in 12 colours. It gives the colour to the product in a very short time.



CHOCOLATE

CHOCOLATES



COMPOUND

A complete range of compounds boasting excellent value for money and ease of use, thus satisfying the broadest range of baking needs: coverings, fillings and decorations for biscuits, cakes, croissants, leavened and semifreddo products. The range includes discs, drops and flakes.



COUVERTURE

Pralines, hollow shells, bars, fillings, coverings, decorations, mousses and ice cream: recipes in alba chocolate range are designed to satisfy the broadest range of applications in the chocolate and confectionery sector. The result is a chocolate that is easy to use and versatile, guaranteeing best results.

CHOCOLATE SHAPES

Chocolates come in various shapes and sizes but their taste and colour depend on the percentage of cacao. There is extra dark chocolate, followed by dark, milk, bitter sweet and white. The latest entrant on the scene is called semi-sweet. If a chocolate has more than 50 percent cacao, it is termed dark.

BLOCKS



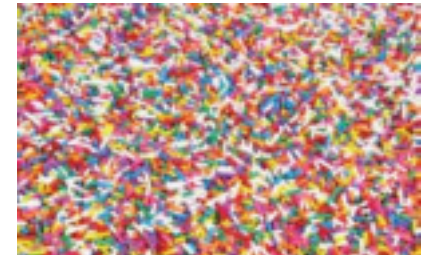
CHIPS



DISCS



SPRINKLES



WHIPPING CREAM

UNSWEETENED

FOR COOKING PREPARATIONS



SWEETENED

FOR PASTRY PREPARATIONS



A close-up photograph of several scoops of ice cream. The central scoop is a deep red color, while the surrounding scoops are white with red speckles. A semi-transparent dark red rectangular box is centered over the image, containing the text "ICE-CREAM" in white. On the left side of the image, there are faint, light gray abstract circular shapes.

ICE-CREAM

ICE-CREAM

With a mix of our unique capabilities, highest quality ingredients and attention to detail, we supply the ice-cream market with great tasting, safe, and innovative products. at albabtain food we covered all types of soft ice cream, gelato, stick ice cream and frozen yogurt



ICE-CREAM

ICE-CREAM

SOFT ICE-CREAM



GELATO



STICK ICE-CREAM



FROZEN YOGURT



SOFT ICE-CREAM

A wide range of products for preparing tasty gelato soft, by just adding water, the ingredients are already dosed and balanced for obtaining an excellent product, reducing the preparation time and maintaining maximum quality. Carefully selected raw materials in a Soft product not only in consistency but also in price. A line designed for expressing all its shapes, flavours and combinations paying particular attention to the market demands and our customers' requirements.



SOFT ICE-CREAM



SOFT-ICE VANILLA BLACK

Semi-finished product in powder form for the preparation of soft ice cream flavoured with vanilla.



SOFT-ICE COTTON CANDY

Semi-finished product in powder form for the preparation of soft-ice cotton candy cream.



SOFT-ICE BLUE SKY

Semi-finished product in powder form for the preparation of soft-ice blue sky base.

GELATO

We love artisanal gelato; with its unique taste prepared only with genuine ingredients gelato! we are experts; this is why you can rely on us, certain to find all you require for creating truly delicious preparations. thirty years of research, quality and imagination have created many innovative and irresistible: bases, variegates and special products to satisfy everyone's taste. You'll be spoilt for choice !



GELATO

GELATO

BASE



READY MIX



PASTES



IMPROVERS



WE ARE NO. 1 IN GELATO

01 GELATO BASE

Bases and neutral products are essential for the preparation of a delicious italian gelato by carefully mixing the ingredients, they give the right structure to the gelato, making it creamy, soft and preservable. the mec3 line of bases and neutral products allow options for different levels of completeness, created in order to answer the needs of the gelato maker; from neutral products in essential shape, to be completed according to the individual creativity of the gelato maker, to the most complete bases. also options for different kinds of preparation: warm or cold.

A HIGH PERFORMANCE STEADY BASE, QUICK AND EASY TO USE

02 GELATO QUALITY IMPROVERS

Improvers are ingredients useful to give the gelato a better quality by adding improvers to the base mixture of milk or fruit, you achieve a more complete and consistent product.

THE USE OF THESE PRODUCTS MAKE THE GELATO CREAMIER, MORE CONSISTENT, SOFTER AND THE GELATO QUALITY IS MAINTAINED FOR LONGER

WE ARE NO. 1 IN GELATO

03 READY MIX

The freshness of fruit and the greatest practicality of use this is the 500 line from mec3, always attentive to the evolving needs of its customers the product is enriched with woodland fruits that explode with all their delicious taste in your gelato.

READY TO USE PRODUCT FOR THE PREPARATION OF SORBET ICE CREAM WITH TASTE AND SMALL PIECES OF FRUIT. CHARACTERIZED BY EXQUISITE TASTE, PERFECT COLOUR AND CREAMY TEXTURE WITHOUT CRYSTALLIZATION

04 PASTES

Fine gelato concentrated flavouring pastes made from the highest quality raw ingredients.

All natural products obtained by implementing strict selection of raw materials such as fruit, concentrated juices, dried fruit, essences and extracts.

IDEAL FOR FLAVOURING GELATO, ICE-CREAM, SORBET, FILLINGS, CREAMS, MOUSSES, GANACHE, CANDIES AND VARIOUS PASTRY-ITEMS

GELATO BASE

BASE FOR MILK GELATO



PANNA BASE

Semi finished powder for the production of milk base in the ice cream.



BASE SOAVE

A classic among milk gelato bases, brings taste and unbelievable stability in the gelato tub without using palm oil.



BASE ALBA

Base alba contains non-hydrogenated vegetable fats and emulsifiers for the preparation of a creamy gelato with high overrun. A high performance steady base, warm to the palate for a drip resistant gelato even at high temperatures in the showcase.

GELATO BASE

BASE FOR MILK GELATO



BASE "G" CREME

As a great connoisseur and always dedicated to the pleasures of gelato, Emendatori developed two bases without sugars or flavour additives, making it possible to limit calories without sacrificing the pleasures of artisan gelato of the finest quality.

The secret of these bases are the glycosides from the stevia plant, a new and revolutionary natural sweetener that, unlike other sugar substitutes on the market, have no side effects.

With a sweetening power up to 270 times greater than sucrose, and totally without calories, steviol glycosides have been used for many centuries in South America. Stevia has now reached Europe, and MEC3 is the first company to launch its use in the gelato sector.

GELATO BASE

BASE FOR MILK GELATO



BASE ALBA COMPLETA

Base alba completa has all the characteristics and qualities of the base alba now even more practical to use .

This is the ideal base for extremely busy moments when its essential to simplify and speed up activities without jeopardizing the high quality of the product .

Complete with sugar, ready for use.



BASE 6

Mixture of stabilizers and emulsifiers allowing to personalize the base recipe to a great extent.

Complete with sugar, ready for use.

GELATO BASE

BASE FOR FRUIT GELATO



SUPERGELMIX

For a stable, creamy and airy structure, guaranteeing better firmness in the tub.



BASE G FRUIT GELATO

Base for fruit gelato with steviol glycosides developed for gelatos made with only fresh fruit.

Base for fruit gelato with steviol glycosides.



FRUIT BASE LE VELLUTATE

Special base for the preparation of fruit flavour with a particularly velvety structure.

Innovative base for the preparation of a new type of fruit flavours with a velvety structure. only with fructose

GELATO QUALITY IMPROVERS



SOFTIN

Increases the volume of fruit gelatos, giving them a silkier texture.

Softin can be added directly into the batch freezer during the final phases of processing.



SOMIX

Delays dripping and improves the gelato structure.
Delays dripping and gives greater body without increasing sweetness.

Recommended for all gelatos, but above all on fruit flavours.



SOFFICE

Makes gelato texture finer and softer, and in particular cream flavours.

Recommended for all cream flavours, but above all on those that tend to harden..

GELATO QUALITY IMPROVERS



PAN MEC E

Increases the percentage of fat in ice-cream.

Makes gelato creamier and warmer on the palate.



MEC FRUTTA PLUS

Improves the structure of fruit gelatos.

Improves the structure of fruit gelatos, without increasing sweetness.

Without food fibers



MEC FIBRA PLUS

Enhances the firmness of gelatos without making them sweeter.

Contains vegetable fibres, increasing the solids in fruit gelatos and therefore making them fuller and firmer, without adding to their sweetness.

"500" Product line with fruit pieces (Ready Mix)

AVAILABLE IN MANY DIFFERENT FLAVOURS



BLACK GOURMET 500

A vanilla flavoured gelato with vegetable carbon, for a final effect of total black

Simple to prepare, good to taste



LEMON 500 WITH PIECES

A powder product rich in pieces of lemon rind, a top quality

GELATO PASTES



CLASSIC AND SPECIAL PASTES

They are natural products obtained through working with strictly selected raw materials such as fruit, concentrated juices, dried fruit, essences and extracts.

Essential to provide taste and solidity to the base mixture of the gelato and are ideal also for pastry-making. pastes for milk gelato to add to the mixture before freezing, to give the gelato their typical taste.

AVAILABLE IN MANY DIFFERENT FLAVOURS.



CONCENTRATED FRUIT PASTES

Everyone knows that fruit is an unbeatable basic ingredient for making particularly refreshing, delicious and inviting gelato. but the fact is that fruit is a seasonal product, and is not always at its best when the gelato maker needs it. that is why mec3 pastes for fruit gelato are the answer; the best fruit products, available whenever you want them. because mec3 selects only prime-quality, freshly processed fruit for its products, concentrated fruit pastes with an extraordinary fresh flavour. mec3 pastes are perfect for making excellent fruit gelato, or for enhancing the taste of gelato made with fresh or frozen fruit. use them to add a tang of fruit to your favourite recipes, to flavour "semifreddo" dessert or even pastry creams. pastes for fruit gelato; the pastes for high concentrated fruit gelato. if added to the fresh fruit they exalt its taste.

AVAILABLE IN MANY DIFFERENT FLAVOURS.

A close-up photograph of a stick ice cream. The ice cream is dark brown, likely chocolate, and is topped with white chocolate chips, gold sprinkles, and a small pink flower. The stick is held by a hand, and the background is blurred. A semi-transparent purple rectangle is overlaid on the image, containing the text "STICK ICE-CREAM" in white, serif, all-caps font.

STICK ICE-CREAM

STICK ICE-CREAM

The First In The Kingdom !

Albabtain food company is the importer, distributor and partner of the world's no.1 manufacturer in gelato ingredients (mec3). we are the first to import and export gelato ingredients within saudi arabia

What Makes Us Different

We are the only company in the Kingdom that specializes exclusively in excellent ingredients for the creation of gelato and related products such as pralines, gelato on sticks, desserts and cakes. We are proud to be considered the professionals in the industry with an infinity of the finest ingredients to choose from

OUR INDUSTRY IS GELATO AND DESSERTS AND WE PERFECT IT !

STICK ICE-CREAM



BASE TYPE M

The base type “M”. This new base allows you to develop gelati that remain easy to scoop and soft to the palate even at very low temperatures and to maintain their structure at high temperatures.



COATING TYPE M

The pistachio coating type ‘m’ is a semi-finished pistachio flavoured paste, the best, to give a precious touch to both gelato and the showcase. Use exactly as it is, it’s ideal for variegating artisanal gelato and for filling semifreddi and cakes and for practically an infinite range of uses. An ideal solution for gelato on sticks, pralines, semifreddi, it has a surprisingly crunchy effect.

A background image showing a hand holding a white plate with a swirl of frozen yogurt on a stick. The yogurt is white with red and pink layers. The background is blurred, showing other people and food. A green semi-transparent rectangle is overlaid on the image, containing the text.

FROZEN YOGURT

FROZEN YOGURT

Frozen yogurt is a frozen dessert made with yogurt and sometimes other dairy products including non-dairy products. It is usually more tart than ice cream, as well as lower in fat due to the use of milk instead of cream. It is different from ice milk (more recently termed low-fat or light ice cream) and conventional soft serve.



FROZEN YOGURT



YOGOMEC EVOLUTION

Creamy frozen yoghurt with a distinct tartness.

An extraordinary taste uniting an extreme tartness with a structure that is creamy and not too cold on the palate.

LOW-FAT YOGURT



YOGOMEC TART

American-style frozen yogurt.

America's favourite, with a tangy taste and a cold structure, particularly suitable for machines without an internal air pump.

LOW-FAT YOGURT



YOGOMEC TART CHOCOLATE FLAVOUR

Yogurt and chocolate irresistibly mixed together

The yogurt dedicated to connoisseurs. The recipe for a perfect balance between the sweetness of chocolate and the sharpness of yogurt.

FROZEN YOGURT



YOGOMEC CLASSIC

The classic taste of frozen yoghurt

The classic and unmistakable taste of MEC3 Frozen Yogurt. A success that has renewed the popularity of Frozen Yogurt throughout the world.

LOW-FAT YOGURT



YOGOMEC FRESH

The sharpest and coolest yogurt

The most refreshing version of Frozen Yogurt, biting sharp and cool on the palate.

LOW-FAT YOGURT



ALBABTAIN FOOD
البابطين الغذائية





SMOOTHIES



COFFEE SPECIALITIES

MEC3 IN CUPS

Our international respected supplier “MEC3” presents a selection of products for the coffee shop, ideal for meeting different needs throughout the various moments of the season and involving a greater number of consumers: SMOOTHIES to answer the growing demand for freshness and well-being, COFFEE SPECIALITIES for warming up and enticing even those with The sweetest tooth to increase and differentiate your offer.

The line MEC3 IN CUPS favours the encounter between taste, service and versatility, thanks to a proposal of high quality ingredients that will become your allies for experimenting intriguing and innovative proposals and for making all the “great classics” of the line.



SMOOTHIES



SMOOTHIES



MARACUJA BY GRANFRUTTA

Maracuja By Granfrutta® for the creation of intense and fruity smoothies that with each sip will remind you of a tropical summer.



MIXED BERRIES BY GRANFRUTTA

Mixed Berries by Granfrutta® created for the quick and easy preparation of smoothies with an extraordinary freshness that will astonish you from the very first taste.

SMOOTHIES



PINEAPPLE BY GRANFRUTTA

Pineapple by Granfrutta® it's possible to create smoothies bursting with goodness and freshness capable of satisfying even those with the most demanding palate.



RASPBERRY BY GRANFRUTTA

Raspberry by Granfrutta® is ideal for the preparation of smoothies with a deliciously refreshing taste, perfect for every season.

SMOOTHIES



PEACH BY GRANFRUTTA

Peach by Granfrutta® is a perfect solution for preparing excellent smoothies with a fresh and velvety taste.



STRAWBERRY BY GRANFRUTTA

Strawberry by Granfrutta® is ideal for preparing fruity smoothies with an intense and refreshing flavour to satisfy the taste buds of all ages.

SMOOTHIES



MANGO ALPHONSO BY GRANFRUTTA

Mango alphonso by Granfrutta® distinguished by its vibrant colour and its fresh, thirst-quenching taste, ideal for creating trendy smoothies.



BANANA BY GRANFRUTTA

Banana by Granfrutta® represents a perfect solution for the preparation of excellent, appetizing smoothies.



COFFEE SPECIALITIES

COFFEE SPECIALITIES



CAMEL FLAVOUR BY QUELLA FAMILY

Camel Flavour by Quella® Family offers the possibility to create excellent delicious daily coffee alternatives.



PISTACHIO BY QUELLA FAMILY

La versatilità di Pistachio by Quella® allows you to create many innovative, rich and intense flavour combinations.



WHITE CHOCOLATE BY QUELLA FAMILY

White Chocolate Flavour by Quella® offers the possibility to create delicious coffee and velvety smoothies.

COFFEE SPECIALITIES



DARK CHOCOLATE BY QUELLA FAMILY

Dark chocolate flavour by Quella® is the missing ingredient for the preparation of specialities with a dominant taste, to be added to good coffee.



PEANUT BY QUELLA FAMILY

Peanut by Quella® Family is a concentration of wholesome pleasure, ideal for the preparation of special coffee.



QUELLA BY QUELLA FAMILY

Why not try the original QUELLA, always within easy reach. A concentration of flavour and passion, perfect for the preparation of special coffee.



www.albahrainfood.com | [@albahrainfood](https://www.instagram.com/albahrainfood)

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