

## COMPRITAL AT SIGEP 2026: SOLUTIONS, APPLICATIONS AND NEW BUSINESS IDEAS FOR AN EVOLVING GELATO SECTOR

*The company – part of the integrated platform Necture – played a leading role at SIGEP in Rimini (Italy), supporting professionals in the development of new business ideas and applications*

January 22<sup>nd</sup>, 2026 – **Comprital, a benchmark company in innovation for gelato and pastry ingredients and part of Necture** – an integrated platform for the development and manufacturing of high-quality food ingredients and value-added solutions – **recently took part at SIGEP 2026** (Rimini, Italy, 16–20 January), presenting solutions and innovations designed to support professionals in building new business opportunities.

On this occasion, Comprital proposed a vision centred on quality, creativity and application versatility, illustrating how the gelato segment and the world of frozen desserts are progressively moving beyond the traditional boundaries of the gelateria, opening up new opportunities for bars, cafés, Ho.Re.Ca. venues, takeaway-oriented formats and de-seasonalised consumption models.

### **Dolce Asporto, Pasticceria Veloce and Ho.Re.Ca.: new business opportunities for contemporary gelato**

The first stage of Comprital's exhibition journey focused on an application-driven narrative, **showing how gelato can evolve from a seasonal product into a cross-functional solution** capable of adapting to different channels, consumption moments and service models, becoming a year-round business opportunity.

Within this context, the Dolce Asporto range (Take-Away Desserts) is designed to take gelato beyond the gelateria, encouraging takeaway sales and at-home consumption through ice-cream cakes, sticks and bon-bons that can be enjoyed straight from the freezer. **Alongside this proposal, the Pasticceria Veloce range (Quick Pastry) supports professionals in building a broad, high-turnover dessert offering with easy replicability, ideal for extending business activity throughout the year.**

Completing the narrative are **solutions dedicated to the Ho.Re.Ca. world**, developed to meet the needs of restaurants, hotels, catering services and bars that require operational efficiency, consistent quality and reliable results. Comprital's professional bases and mixes help optimise processing times, costs and storage space, while maintaining high standards even in complex, high-volume production environments.

The result is a coherent story that shows how gelato today can be enjoyed 12 months a year, going beyond the display case to become a contemporary, flexible, service-oriented dessert. Whatever the format or

channel, Comprital supports professionals with solutions designed to simplify daily operations and tangibly expand business potential. **As explained by Adriano Bert, CEO of Comprital S.p.A.:**

*"In more mature markets, it is essential to continue guiding the consumer. Gelato is not just a cup or a cone, but a true contemporary dessert, capable of expressing itself in multiple forms. Spreading this awareness means contributing to the creation of a new, broader and more modern gelato culture."*

### **Speedy: one single range, endless applications**

In line with this vision and journey, Comprital devoted significant space to **Speedy Classic**, the range that more than any other embodies the concept of application versatility as a business lever. **With over 65 references**, Speedy Classic is designed to make gelato and desserts accessible even in contexts without a laboratory or specialised staff, expanding usage opportunities in bars, cafés and quick-service formats.

Starting from a single range, it is possible to create traditional gelato, mousses, cold creams and soft gelato, building a complete frozen dessert offering. **The mix, which can be used simply with water, cream or milk, enables intuitive applications thanks to compact machinery, suitable even for limited spaces.**

Among the solutions presented were also systems that allow gelato production without relying solely on traditional batch freezers, using machines that operate in full view, turning production into an engaging experience for consumers. **SIGEP also saw the debut of the new Speedy Classic Salted Butter Caramel and Choco Coffee flavours, characterised by a bold and contemporary sensory profile.**

### **Soft and Frozen Yogurt: from product to a ready-to-use business format**

Significant attention was also given to the world of **Soft Gelato and Frozen Yogurt**, showcased in a visually striking exhibition area featuring **six operational machines and twelve flavours**, allowing visitors to directly assess yield, service methods and application potential.

In this area, Comprital presented a true turnkey business idea, including everything needed to build and manage the offer: from mixes to toppings, crumbles and variegates. A complete solution designed for immediate start-up, meeting the growing demand for customisation while ensuring ease of management, fast service and consistency in the final result.

### **Other product innovations for 2026**

Alongside application storytelling, SIGEP 2026 was also an opportunity to present additional product innovations completing Comprital's offering for the new year. These include an expansion in the world of spreads with **the introduction of the Monelle Dubai line, available in Salted Caramel, Chocolate & Hazelnut, and Pistachio flavours.**

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The range is further enriched by **new lactose-free** powdered mixes, designed for light and easily digestible soft gelato, as well as flavours inspired by iconic ingredients and international trends – such as Matcha for soft gelato and **Mandarin** for frozen yogurt – and new bases like **Easy Chocolate Base**, along with solutions dedicated to cold creams, granitas and iced coffee.

Participation in SIGEP 2026 thus confirms Comprital's role as a **strategic partner for the evolution of the sector**, supporting professionals not only with high-performance ingredients but also with an application-driven vision focused on growth, operational simplicity and business sustainability, in line with the innovation journey promoted by Nexture.

Comprital's trade fair calendar will continue throughout the year with **participation in Expo Sweet in Warsaw (22–25 February 2026) – Hall 1, Stand 27** – where the company will present its 2026 innovations, with a particular focus on the soft segment through the launch of the **new premium Soft Arte line**.

### Comprital

Founded in 1985 in Settala (Italy) as a family business and part of the Italcanditi Group since 2020, Comprital has achieved a solid position among market leaders in ice cream and pastry ingredients over the years, thanks to international market expansion and the establishment of its know-how based on quality and continuous innovation. A daily commitment supported by teamwork and the constant training of staff and customers to achieve excellence in product and service quality and meet customer expectations. With the creation of Comprital Polska and Comprital Shanghai in 2014, the opening of the modern Athenaeum training center also in 2014, and the acquisition of La Preferita in 2016, Comprital is now a cutting-edge company present in over 60 countries worldwide with 35 product lines and more than 3500 validated recipes. Together with CSM Ingredients, HIFOOD, Vitalfood by Italcanditi and Prodotti Rubicone, Comprital is part of Nexture, an integrated platform for the innovation and production of high-quality food ingredients and value-added solutions.

For more information: [www.comprital.com](http://www.comprital.com)

### CONTATTI

#### Comprital / Nexture

Ionela Grigoras, Marketing & Communication, [ionela.grigoras@comprital.com](mailto:ionela.grigoras@comprital.com)  
Silvia Assirelli, Head of Corporate Communication, [silvia.assirelli@nexture.com](mailto:silvia.assirelli@nexture.com)

#### Ad Hoc Communication Advisors

Sara Mastrorocco, Mob: +39 335 1415590 – e-mail: [sara.mastrorocco@ahca.it](mailto:sara.mastrorocco@ahca.it)  
Ivan Barbieri, Mob: +39 335 1415581 – e-mail: [ivan.barbieri@ahca.it](mailto:ivan.barbieri@ahca.it)  
Maria Lucia Boi, Mob: +39 342 6523390 – e-mail: [marialucia.boi@ahca.it](mailto:marialucia.boi@ahca.it)