

## **CRUNCHY, EXOTIC, INNOVATIVE: PRODOTTI RUBICONE REDEFINES THE GELATO EXPERIENCE AT SIGEP AND GULFOOD 2026**

***Crunchy textures, exotic flavors, and ready-to-use solutions: Prodotti Rubicone's Made-in-Italy innovation takes center stage with new ranges dedicated to toppings, coatings and dessert mixes alongside fresh flavors such as green mango and salted caramel***

Bertinoro (Italy), 15<sup>th</sup> January 2026 – **Prodotti Rubicone**, an Italian company that has been producing gelato and pastry ingredients since 1959 and exports to more than 84 countries worldwide, today part of **Nexture** – the integrated platform for the innovation and production of high-quality food ingredients and value-added solutions – is unveiling its latest 2026 innovations this month at two major international trade fairs: **SIGEP (Rimini, Italy, January 16–20) and Gulfood (Dubai, January 26–30)**.

At **Sigep**, Prodotti Rubicone will exhibit at **Booth 086, Hall C1**, while at **Gulfood** it will be present at two locations: **Booth A1-40, Hall 1**, and **Booth Z2-J4, Za'abeel Hall 2**.

At both events, Prodotti Rubicone will unveil new solutions for gelato, soft ice cream, frozen yogurt and desserts, introducing three product lines designed to elevate consumer experiences and unleash untapped creative potential:

- **TOPPING CAKE LINE** – Bottled sauces with sponge cake inclusions, ideal for decorating gelato, soft ice-cream, frozen yogurt, and spoon desserts.
- **READY DESSERT LINE** – Ready-to-use powdered products for mousse preparation in granita makers combining ease of use with excellent performance.
- **STRACCIATELLA LINE** – Flavored coatings available in a wide range of varieties, which harden upon contact with cold surfaces, to create a distinctive crunchiness and visual appeal.

Alongside these product lines, Prodotti Rubicone is also introducing innovative solutions aligned with current market trends, such as **Ready Green Mango**, a complete powdered base for green mango gelato or soft ice-cream – green mango, indeed, is highly appreciated and growingly popular especially in Asian and Middle Eastern markets. Another key innovation is the **Salty Caramel Flakes Coating**, a salted caramel flavored coating enriched with sea salt flakes and caramel granules. This product delivers a sophisticated sweet-and-salty contrast with a crunchy texture, designed for consumers seeking unique, gourmet and unexpected sensory experiences.



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Special focus will also be placed on **Açai-based references**, including **Top Fruit Açai**, a concentrated paste and **Soft Açai powder**. Both products are vegan, gluten-free and 100% Made in Italy, meeting the growing consumer demand for natural ingredients with beneficial properties and exotic flavor profiles.

Through these innovations, Prodotti Rubicone continues to strengthen its position as a trusted partner for gelato and pastry professionals worldwide, supported by the ongoing commitment of its **Research & Development team** to enhancing existing solutions and developing new products in line with evolving market needs and emerging consumer trends.

### Prodotti Rubicone

Founded in 1959 in the province of Cesena (Italy) as a small company dedicated to the production of artisanal ice cream, Prodotti Rubicone soon established itself as one of the Italian benchmarks in the ice cream sector, becoming one of the first companies to devise Bases for artisanal ice cream and put them on the market. Entering the Italcanditi Group in 2019, today Prodotti Rubicone offers a complete line of ingredients, with 570 products for gelato and pastry shops, from traditional ones to the most innovative formulations - such as the Vegan, Gluten Free, Hi-Pro and Sugar Free lines - exporting to 84 countries worldwide. This growth is the result of constant commitment and investment in research and training, in particular with the activities of the Gelato College, a school that offers gelato and pastry courses based on direct practice in the laboratory. Together with CSM Ingredients, HIFOOD, Vitalfood by Italcanditi e Comprital, Prodotti Rubicone is part of Nexture, an integrated platform for the innovation and production of high-quality food ingredients and value-added solutions. For more information: <https://prodottirubicone.com/>

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