



2024

FOOD  
PRODUCTS

PASTRY

BAKERY

ICE CREAM

ARTISAN GELATO

SOLUTIONS



# OUR BRANDS

The Brands that we are glad to represent are the result of 25 years of direct experience, along which we have had occasion to use, test, evaluate and select what we consider not just suppliers, but real Partners to better perform Pastry, Gelato and Ice Cream Creations



## INGREDIENTS

High Standards, Highly selected Raw Materials, Innovation and Tradition. These are the most important characteristics to define Mec3 and Babbi Brands..



## SILICON MOULDS

Top leading manufacturer of Silicon Moulds, Silikomart represents the Worldwide benchmark in the field. Untouchable quality standards, it's goodness has proved by the number of forgery around.



## EQUIPMENTS ! FURNITURES

Technology, Innovation, Simplicity. These characteristics are not available in all Brands, surely they are signatures of the Brands in our selection. Thanks to our partners we are able to supply all food public premises with particular attention to Ice Cream, Gelato shop, Parlors, Bars, as well as manufacturers labs including bakeries, pastries, confectionery.



Since 1962



## PACKAGING

The perfect solution with Italian taste, style and standards, to your sweet creations. Cups, Spoons, styrofoam tubs, trays, all kind of packaging for your amazing production. Available also with your Brand & Label by request. Now enriched with BIO line for a more clean planet



LucaMari Co Ltd Import and distribute in Thailand and surroundings, Italian products made by Top Leading Companies in Pastry, Bakery, Gelato, Ice Cream, Confectionery. All manufacturers are Certified ISO, HACCP, CE, able to propose our customers all last novelties and trends, always according Worldwide certifications for your (and your customers) safety,



# INGREDIENTS

ICE CREAM BASE MIXES

FLAVOURINGS

VARIEGATES AND FILLINGS

COVERINGS

GRAINS

READY TO USE

# INGREDIENTS

## ICE CREAM -GELATO BASE MIXES

PRODUCT	KG x PACK	PACK x BOX	DOSAGE	PROCESS	GLUTEN FREE	VEGAN	BRAND	AVAILABILITY
<p><b>BASE TOP 50 S.A.</b> Without Vegetable Fats <b>CODE : 1.48.01</b></p> <p>particularly rich of milk proteins give optimum volume, body, obtaining a warm base mix, easy to scoop. Creamy, soft, stable texture boost and keep qualities unaltered over the time, suitable to include fats from eggs, cream and nut-based pastes . SUGGESTED RECIPE: 1 Lt. Fresh whole Milk, 180 gr. Fresh Cream, 220 gr. Sugar, 50 gr. skim milk powder, 50 gr. Dextrose, 50 gr. Base Top 50 S. A.</p>	1	8 BAGS	50g/kg mix	 <b>Milk</b>	✓			✓
<p><b>DOPPIA PANNA 50 C/F</b> <b>CODE : 1.13.12</b></p> <p>White Base Mix, low dosage, CREAM flavored, allows to prepare rich, creamy Gelato, due to is high vegetable fats contains. Gives stability when put on display. Creates fine, smooth texture with an elevated dripping point then served on cones SUGGESTED RECIPE: 1 Lt Fresh whole milk, 50 gr. Fresh Cream, 220 gr. Sugar, 60 gr. Skim Milk Powder, 50 gr. Doppia Panna 50 C/F</p>	1	8 BAGS	50g/kg mix	 <b>Milk</b>	✓			✓

## BASE FOR FRUIT SORBETS - LOW DOSAGE

PRODUCT	KG x PACK	PACK x BOX	DOSAGE	PROCESS	GLUTEN FREE	VEGAN	BRAND	AVAILABILITY
<p><b>FRUTTA 50 SDL C/F</b> <b>CODE : 1.14.38</b></p> <p>Semi-Finished Powder product for Fruit flavored sorbets or ice cream, at low dosage, suitable for fresh and frozen fruit. Does not contains milk-by products, adaptable then used cold. Makes fruit Ice Cream with Intense flavor, keeping on display particularly creamy and stable without the use of emulsifying additives SUGGESTED RECIPE:</p>	2	8 BAGS	50g/kg mix	 <b>Water</b>	✓	✓		✓

# FLAVORINGS FOR BAKERY, ICE CREAM, PASTRIES

PRODUCT	KG x PACK	PACK x BOX	DOSAGE x KG of MIX	GLUTEN FREE	VEGAN	BRAND	AVAILA BILITY
<b>MACAROON PASTE</b> PASTA AMARETTO CODE : 2.02.23 Paste with Almond taste to aromatize pastry cakes, Ice Cream and other preparation with Macaroon fragrance	3	4 Bucket	80-100 gr x kg mix	✓	✓		
<b>LIGHT BLUE</b> AZZURRO CODE : 1.24.07 Paste to obtain LIGHT BLUE colored flavor, with light mint taste	3	4 Bucket	80-100 gr x kg mix	✓	✓		
<b>BLU SKY</b> PASTA AZZURRO CIELO CODE : 14037 Paste to obtain LIGHT BLUE colored flavor, with chewing gum taste	5	2	50 gr x kg mix	✓			✓
<b>COFFEE PASTE</b> PASTA CAFFE' "ONE" CODE : 1.23.75 100 % White Chocolate Paste	1	6 Bucket	80-100 gr x kg mix	✓	✓		
<b>WHITE CHOCOLATE</b> BIANCOCIOC CODE : 14092 100 % White Chocolate Paste	6	2	100 gr x kg mix	✓			✓
<b>WHITE CHOCOLATE</b> CIOCCOLATO BIANCO CODE : 2.02.33 100 % White Chocolate Paste	3	4 Bucket	100 - 120 gr x kg mix	✓			
<b>FRENCH VANILLA Senza uovo / Egg free</b> CODE : 1.23.40 Vanilla paste French style	3	4 Bucket	25-35 gr. x kg of mix	✓	✓		
<b>PASTA FRENCH VANILLA</b> CODE : 14054 Vanilla paste French style	3	2	25-35 gr. x kg of mix	✓			✓
<b>VANILLA</b> PASTA VANIGLIA "ONE" CODE : 1.23.76 Vanilla paste	1	6 Bucket	25-35 gr. x kg of mix	✓	✓		
<b>GIANDUIA</b> PASTA GIANDUIA CODE : 14022 Hazelnut and Cocoa in a well equilibrated mix as per "Piemonte" Italian region Tradition	5,5	2	80 gr x kg mix				
<b>GIANDUIA</b> PASTA GIANDUIA "ONE" CODE : 1.23.80 Hazelnut and Cocoa in a well equilibrated mix as per "Piemonte" Italian region Tradition	1	6	80-100 gr x kg mix	✓			

# FLAVORINGS FOR BAKERY, ICE CREAM, PASTRIES

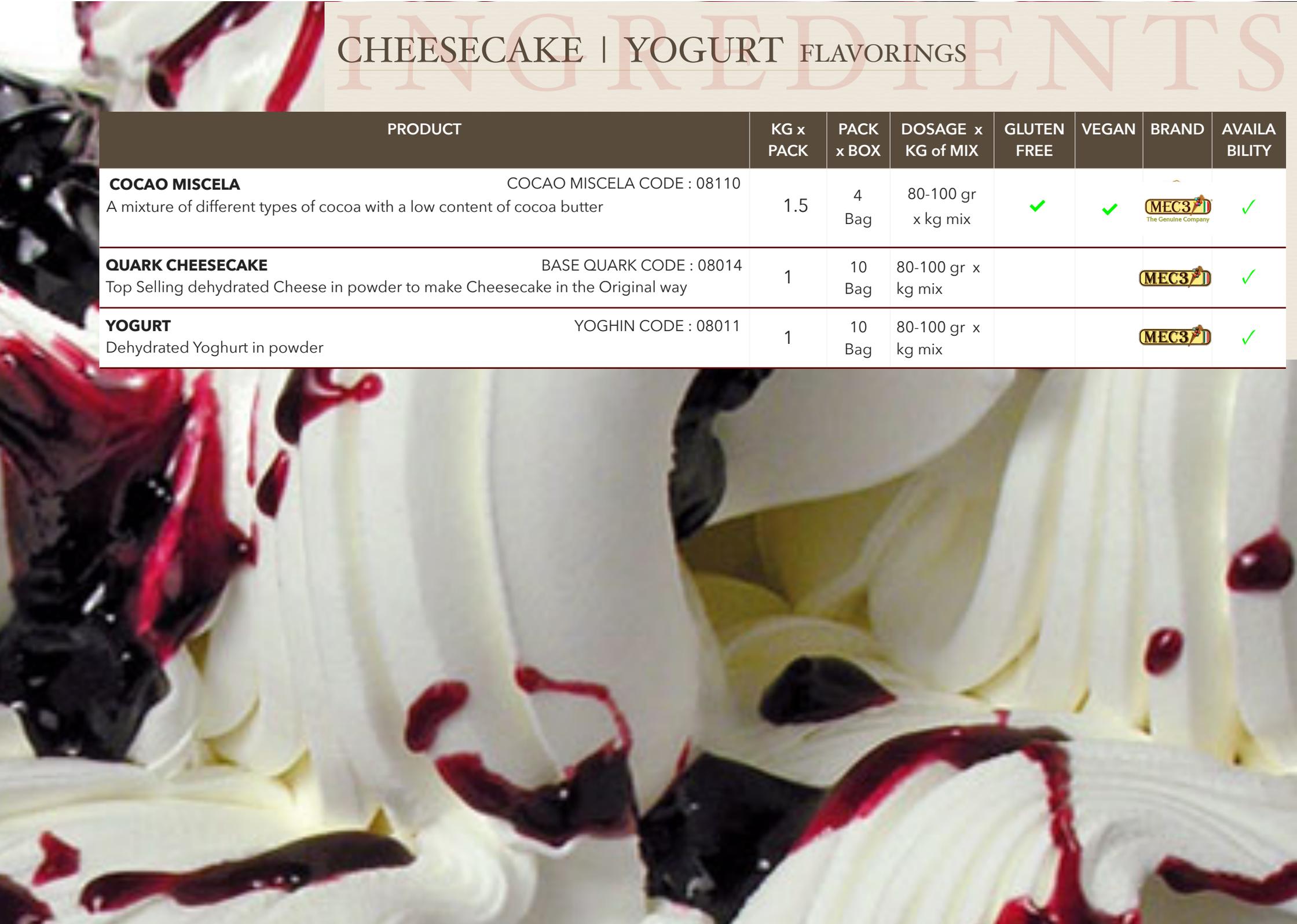
PRODUCT	KG x PACK	PACK x BOX	DOSAGE x KG of MIX	GLUTEN FREE	VEGAN	BRAND	AVAILABILITY	
<b>GREEN MINT</b> Mint Paste, Green Color	PASTA MENTA VERDE CODE : 1.34.02	3	4 Bucket	80-100 gr. x kg of mix	✓	✓		
<b>GREEN MINT</b> Mint Paste, Green Color	PASTA MENTA CODE : 14035A	3	2 Bucket	80-100 gr x kg mix				✓
<b>PANNA COTTA</b> A Natural Paste Product to aromatize Panna Cotta Italian Cake taste to Ice Cream, bakery and any Pastry preparation	PASTA PANNA COTTA CODE : 14088	3	2 Bucket	80-100 gr x kg mix				
<b>PANNA COTTA</b> A Natural Paste Product to give Panna Cotta Italian Cake taste to Ice Cream, bakery and any Pastry preparation	PASTA PANNA COTTA SPECIAL CODE : 1.24.01	3	4 Bucket	80-100 gr x kg mix	✓			✓
<b>PRALINE</b> Amazing Paste perfect to produce Ice Cream with "Rocher Truffle" taste and effect, also good to aromatize or fill pastry or baked cakes, single servings etc.	PASTA PRALINE CODE : 1.24.72	3	4 Bucket	80-100 gr x kg mix		✓		
<b>TIRAMISU</b> A Natural Paste Product to give the aroma of Tiramisù Italian Cake taste to Ice Cream, bakery and any Pastry preparation	PASTA TIRAMISU CODE : 14302A	4,5	2 Bucket	70 gr x kg mix				
<b>TIRAMISU</b> A Natural Paste Product to give the aroma of Tiramisù Italian Cake taste to Ice Cream, bakery and any Pastry preparation	PASTA TIRAMISU SPECIAL CODE : 1.24.38	3	4 Bucket	80-100 gr x kg mix	✓			✓
<b>NOUGAT</b> A Natural Paste with pieces and aroma of Nougat, to prepare Italian Gelato, Ice Cream, or to fill cakes in layers such as Mousses, Cremoso, or simply baked cakes	PASTA TORRONCINO CODE : 2.02.33	3	4 Bucket	100 - 120 gr x kg mix	✓			✓
<b>ZABAIONE</b> A creamy paste with smell and taste of Marsala Wine, a very specific aromatic wine/liquor originally born in Sicily, Italy	PASTA ZABAIONE ROMA CODE : 1.39.19	3	4 Bucket	25-35 gr. x kg mix	✓			
<b>AMARETTO</b> A creamy paste with smell and taste of almond and Hazelnut	PASTA AMARETTO CODE : 2.02.23	3	4 Bucket	80-100 gr x kg mix	✓			✓

# PREMIUM INGREDIENTS FLAVORINGS

PRODUCT	KG x PACK	PACK x BOX	DOSAGE x KG of MIX	GLUTEN FREE	VEGAN	BRAND	AVAILABILITY
<b>HAZELNUT PASTE</b> PASTA NOCCIOLA PIEMONTE I.G.P. CODE : 1.24.13 100% Pure Hazelnut from Piemonte Region, Italy, P.G.I.(Protected Geographical Indication)	3	4 Bucket	80-100gr/Kg	✓	✓		✓
<b>PISTACHIO</b> PESTO DI PISTACCHIO CODE : 1.39.09 100 % Pistachio paste, Italian selection, a bit salted, with a very far "rough" effect in the mouth, to let feel occasional grain effect	3	4 Bucket	80-100gr/Kg	✓	✓		✓
<b>PISTACHIO</b> PASTA PISTACCHIO "ONE" CODE : 1.23.73	1	6 Bucket	80-100gr/Kg	✓			✓
<b>ALMOND</b> PASTA MANDORLA "ONE" CODE : 1.23.74 Almond Paste for Ice Cream, Bakery, Pastry cakes	1	6 Bucket	80-100gr/Kg	✓	✓		✓
<b>BISCOTTINO - The Original Cookies Flavor</b> The Original Paste from which Cookies Phenomenon Started	4,5	2 Bucket	50 gr/kg				✓
<b>COOKIES PASTE</b> PASTA BIS-KO' CODE : 1.24.90 Paste with "Cookies" taste, to create Cookies Gelato Favor, or Ice Cream, also very good to aromatize baked preparations or pastry cakes	3	4 Bucket	80-100 gr x kg mix	✓	✓		✓

# CHEESECAKE | YOGURT FLAVORINGS

PRODUCT	KG x PACK	PACK x BOX	DOSAGE x KG of MIX	GLUTEN FREE	VEGAN	BRAND	AVAILABILITY
<b>COCAO MISCELA</b> A mixture of different types of cocoa with a low content of cocoa butter	1.5	4 Bag	80-100 gr x kg mix	✓	✓	 MEC3 The Genuine Company	✓
<b>QUARK CHEESECAKE</b> Top Selling dehydrated Cheese in powder to make Cheesecake in the Original way	1	10 Bag	80-100 gr x kg mix			 MEC3	✓
<b>YOGURT</b> Dehydrated Yoghurt in powder	1	10 Bag	80-100 gr x kg mix			 MEC3	✓



# FRUIT FLAVORINGS FOR BAKERY, ICE CREAM, PASTRIES

PRODUCT	KG x PACK	PACK x BOX	DOSAGE x KG of MIX	GLUTEN FREE	VEGAN	BRAND	AVAILABILITY
<b>MANGO PASTE</b> <b>PASTA MANGO CODE : 1.26.14</b> 100% Natural Mango Fruit in paste, to prepare Sorbets, Ice Cream, Gelato, Mousses, fillings, and any other pastry preparation. USAGE : 30-50 gr/Lt to reinforce, or simply homogenize and balance the taste. In 70-100 gr to substitute Fresh or frozen fruit	3	4 Bucket	60-70 gr x kg mix	✓	✓		✓
<b>STRAWBERRY PASTE</b> <b>PASTA FRAGOLA CODE : 18047A</b> 100% Top Quality Italian Strawberry in paste with seeds, to prepare Sorbets, Ice Cream, Gelato, Mousses, fillings, and any other pastry preparation. USAGE : 30-50 gr/Lt to reinforce, or simply homogenize and balance the taste. In 70-100 gr to substitute Fresh or frozen fruit	3	2 Bucket	60-70 gr x kg mix	✓			✓
<b>STRAWBERRY PASTE</b> <b>PASTA FRAGOLA "ONE" CODE : 1.23.78</b> 100% Top Quality Italian Strawberry in paste with seeds, to prepare Sorbets, Ice Cream, Gelato, Mousses, fillings, and any other pastry preparation. USAGE : 30-50 gr/Lt to reinforce, or simply homogenize and balance the taste. In 70-100 gr to substitute Fresh or frozen fruit	1	6 Bucket	80-100 gr x kg mix	✓	✓		
<b>WILD/MIXED BERRIES PASTE</b> <b>PASTA FRUTTI DI BOSCO CODE : 1.26.07</b> 100% Mix Berries in paste with seeds, to prepare Sorbets, Ice Cream, Gelato, Mousses, fillings, and any other pastry preparation. USAGE : 30-50 gr/Lt to reinforce, or simply homogenize and balance the taste. In 70-100 gr to substitute Fresh or frozen fruit	3	4 Bucket	80-100 gr x kg mix	✓			
<b>PASTA MELA VERDE</b> <b>PASTA MELA VERDE CODE : 18099A</b> 100% Natural Paste of Green Apple Fruit to prepare Sorbets, Ice Cream, Gelato, Mousses, fillings, and any other pastry preparation. USAGE : 30-50 gr/Lt to reinforce, or simply homogenize and balance the taste. 70-100 gr to substitute Fresh or frozen fruit	3	2 Bucket	60-70 gr x kg mix	✓			✓
<b>BLUEBERRY PASTE</b> <b>PASTA MIRTILLO CODE : 1.26.19</b> 100% Natural Blue berry with pieces, to prepare Sorbets, Ice Cream, Gelato, Mousses, fillings, and any other pastry preparation. USAGE : 30-50 gr/Lt to reinforce, or simply homogenize and balance the taste. In 70-100 gr to substitute Fresh or frozen fruit	3	4 Bucket	60-70 gr x kg mix	✓	✓		✓
<b>KIWI PASTE</b> <b>PASTA KIWI CODE : 18062A</b> 100% Natural Paste of Kiwi Fruit to prepare Sorbets, Ice Cream, Gelato, Mousses, fillings, and any other pastry preparation. USAGE : 30-50 gr/Lt to reinforce, or simply homogenize and balance the taste. In 70-100 gr to substitute Fresh or frozen fruit	3	2 Bucket	100 - 120 gr x kg mix	✓			✓

# VARIEGATE & FILLINGS FOR ICE CREAM, PASTRY, BAKERY

PRODUCT	KG x PACK	PACK x BOX	DOSAGE x KG of MIX	GLUTEN FREE	VEGAN	BRAND	AVAILABILITY
<b>PRALINE' VARIEGATE</b> A very special taste of creamy product, which contains all nut's grains, to variegate Ice creams tubs, create special original flavors, or simply fill pastry and baked cakes	3	4 Bucket	At Will				
<b>VARIEGATO PRALINE CODE : 1.24.37</b> A very special taste of creamy product, which contains all nut's grains, to variegate Ice creams tubs, create special original flavors, or simply fill pastry and baked cakes							
<b>CIOCOKROK FONDANT</b> Dark Chocolate cream with pieces of crunchy wafers, to prepare Italian Gelato, Ice Cream flavors, or to fill cakes in layers such as Mousses, Cremoso, simply baked cakes and more,	3	4 Bucket	At Will	✓			
<b>VARIEGATO CIOCOKROK FONDANTE CODE : 1.24.93</b> Dark Chocolate cream with pieces of crunchy wafers, to prepare Italian Gelato, Ice Cream flavors, or to fill cakes in layers such as Mousses, Cremoso, simply baked cakes and more,							
<b>PISTACHIOKROK</b> A cream of Pistachio with pieces of crunchy wafers, to prepare Italian Gelato, Ice Cream flavors, or to fill cakes in layers such as Mousses, Cremoso, simply baked cakes and more	2,5	4 Bucket	At Will				
<b>VARIEGATO PISTACCHIOKROK CODE : 1.23.15</b> A cream of Pistachio with pieces of crunchy wafers, to prepare Italian Gelato, Ice Cream flavors, or to fill cakes in layers such as Mousses, Cremoso, simply baked cakes and more							
<b>COOKIES</b> The perfect match for Cookies Flavor as Variegate on top of Cookies Ice Cream	3	4 Bucket	At Will	✓			✓
<b>VARIEGATO BIS-KO KROK CODE : 1.24.92</b> The perfect match for Cookies Flavor as Variegate on top of Cookies Ice Cream							
<b>COOKIES</b> The perfect match for Cookies Flavor as Variegate on top of Cookies Ice Cream	3	4 Bucket	At Will	✓			
<b>VARIEGATO COOKIES THE ORIGINAL CODE : 14322</b> The perfect match for Cookies Flavor as Variegate on top of Cookies Ice Cream							
<b>NEROKROK VARIEGATE</b> As BISCOKROK, but in Black Version, for OREO Cookies Flavor	3	4 Bucket	At Will	✓			
<b>VARIEGATO NEROKROK CODE : 1.23.45</b> As BISCOKROK, but in Black Version, for OREO Cookies Flavor							



# VARIEGATE & FILLINGS - FRUITS FOR ICE CREAM, PASTRY, BAKERY

PRODUCT	KG x PACK	PACK x BOX	DOSAGE x KG of MIX	GLUTEN FREE	VEGAN	BRAND	AVAILABILITY
<b>CARAMELIZED FIGS VARIEGATE</b> <b>VAR. FICHI CAMELLATI CODE 1.26.26</b> Figs in pieces, caramelized in their own syrup as per typical Italian style, amazing on Cheesecake flavors	3	4 Bucket	At Will	✓			
<b>COCCO KROK VARIEGATE</b> <b>VARIEGATO COCCOKROK CODE : 1.23.24</b> Amazing mix of coconut and wafer in pieces, to produce Ice Cream with "Raffaello Truffle" taste and effect, also good to aromatize or fill pastries or baked cakes	3	4 Bucket	At Will				
<b>RASPBERRY VARIEGATE</b> <b>FIORDILAMPONE CODE : 14143</b> Raspberries in pieces, in their own sauce/syrup, to variegate, decorate and fill Ice Cream and pastries	3	2 Bucket	At Will				
<b>RASPBERRY VARIEGATE</b> <b>VARIEGATO LAMPONE CODE : 1.26.30</b> Raspberries in pieces, in their own sauce/syrup, to variegate, decorate and fill Ice Cream and pastries	3	4 Bucket	At Will	✓	✓		
<b>SOUR CHERRY VARIEGATE</b> <b>VARIEGATO AMARENA CODE : 1.26.03</b> Sour Black berries in pieces, in their own sauce/syrup, to variegate, decorate and fill Ice Cream and pastries	3	4 Bucket	At Will	✓	✓		✓
<b>STRAWBERRY VARIEGATE</b> <b>FIORDIFRAGOLA CODE : 14143</b> Strawberries in pieces, in their own sauce/syrup, to variegate, decorate and fill Ice Cream and pastries	3	2 Bucket	At Will				
<b>FICHI CAMELLATI</b> <b>VARIEGATO FICHI CAMELLATI CODE : 1.26.26</b> Semi-finished paste product containing soft, whole caramelized FIGS, ideal to create swirls in ice-cream tubs or directly in ice-cream cups.	3	4 Bucket	At Will	✓			✓
<b>WILD/MIX BERRIES VARIEGATE</b> <b>FIORDIBOSCO CODE : 18089</b> Wild mix berries in pieces, in their own sauce/syrup, to variegate, decorate and fill Ice Cream and pastries	3	2 Bucket	At Will				
<b>ARANCIA</b> <b>VARIEGATO ARANCIA CODE : 1.23.71</b> Semi-finished paste product containing soft, orange	3	4 Bucket	At Will	✓	✓		✓
<b>WHOLE BLACK CHERRY VARIEGATE</b> <b>AMARENA FRUTTO EXTRA CODE: 1.32.02</b> Whole Black cherries "extra size", in syrup, amazing for decorations and fillings	3	4 Bucket	At Will	✓	✓		



% ARABICA





M.M. Mochi



INDIGO  
Restaurant Group



swissôtel LE CONCORDE  
BANGKOK





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