



GIORNATA



PRODUCT CATALOG

The complete solution for *Your business!*

Giornata is an industry specialized in the manufacture of powdered formulas to optimize the production of kitchens, guaranteeing quality and flavor. We have a complete line of sauces, desserts, syrups, seasonings, drinks, as well as mashed, creams, supplements and much more.

With high production capacity, we have the technology necessary to meet the demand of our customers, with inputs produced under a strict quality standard

We serve the most diverse segments :

- Catering Companies
- Vending Machine
- Own brands
- Hospital Networks
- Franchises
- Food service
- Armed forces
- Large retail chains

And more!

Powder for preparing *Tomato sauce*

METHOD:

Dilute 400 g of powder in up to 4.4 liters of water. Bring to high heat stirring to the boil. Lower the heat and cook for about 3 minutes with a spatula so as not to stick. Finish with seasoning to taste.

*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

It can be used for finishing pasta, such as lasagna, spaghetti, pancake, for pie fillings, for meat accompaniment among others. It can be combined with fresh tomatoes or pulp to accentuate the taste and texture.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**



expiration date
1 year



Yield
up to 4 liters

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.



PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 400 g
Quant. Pk. Secondary: 12



Powder for preparing *White sauce*



expiration date
1 year



Yield
up to 4 liters

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.

METHOD:

Dilute 400 g of powder in 2 litres of water and 2.4 litres of milk. Bring to high heat stirring to the boil. Lower the heat and cook for about 3 minutes stirring with a spatula so as not to stick.

*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

It can be used for finishing pasta, such as lasagna, spaghetti, pancake, for filling pies, for the accompaniment of white meats, such as fish or chicken among others.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 400 g
Quant. Pk. Secondary: 12



Powder for preparing *Demi Glacé sauce*



expiration date
1 year



Yield
up to 4 liters

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.

METHOD:

Dilute 400 g of powder in 4 liters of water. Bring to high heat stirring to the boil. Lower the heat and cook for about 3 minutes stirring with a spatula so as not to stick.

*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

Derived from French cuisine, the Spanish sauce can be used to garnish beef and pork.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 400 g
Quant. Pk. Secondary: 12



Powder for preparing *Beef and cream sauce*



expiration date
1 year



Yield
up to 4.4
liters

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.

METHOD:

Dilute 400 g of powder in 5.2 litres of water or milk. Bring to high heat stirring to the boil. Lower the heat and cook for about 3 minutes stirring with a spatula so as not to stick.

*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

For the preparation of bovine or chicken stroganoff.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed after each preparation. **After preparation, store under refrigeration for up to 48h.**

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 400 g
Quant. Pk. Secondary: 12



Powder for preparing *Wood sauce*



expiration date
1 year



Yield
up to 4.4
liters

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.

METHOD:

Dilute 400 g of powder in 5.2 litres of water or milk. Bring to high heat stirring to the boil. Lower the heat and cook for about 3 minutes stirring with a spatula so as not to stick.

*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

For the accompaniment of beef, pork, giblets and others.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**

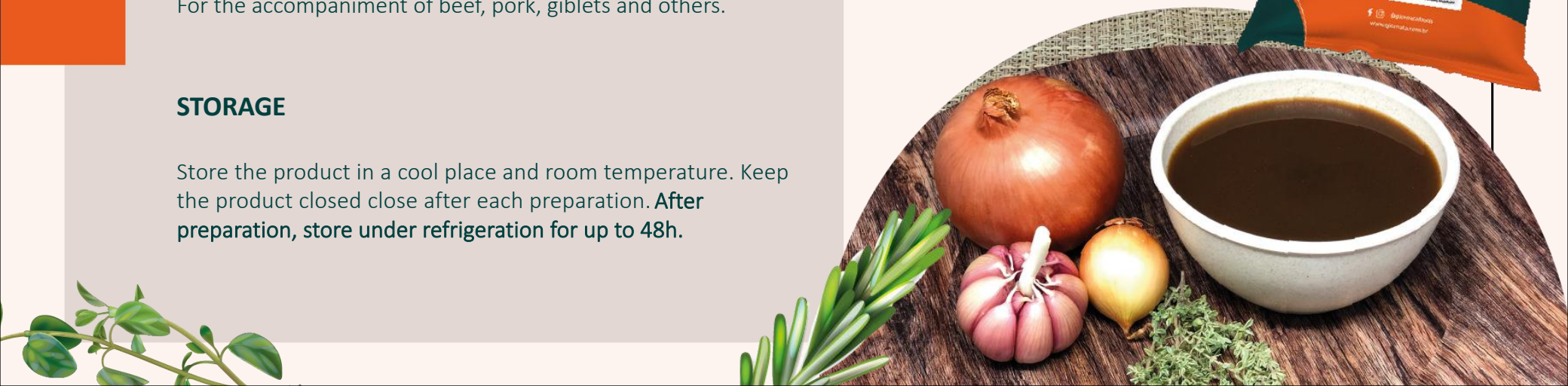
PACKING

Primary: Low density polyethylene film graphed

Secondary: Cardboard box

Weight unit: 400 g

Quant. Pk. Secondary: 12



Powder for preparing *Dark sauce*



expiration date
1 year



Yield
up to 4 liters

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.

METHOD:

Dilute 400 g of powder in 4 litres of water. Bring to high heat stirring to the boil. Lower the heat and cook for about 3 minutes stirring with a spatula so as not to stick.

*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

For the accompaniment of beef, pork, giblets and others.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed after each preparation. **After preparation, store under refrigeration for up to 48h.**

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 400 g
Quant. Pk. Secondary: 12



Powder for preparing *Cream cheese*



expiration date
1 year



Yield
up to 4 liters

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.



METHOD:

Add 400 g of powder and 4 liters of water in a saucepan. Bring to medium heat stirring to the boil. Lower the heat and cook for about 3 minutes stirring with a spatula so as not to stick.

*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

As main course in menu of broths and soups, as a base of fondue, as accompaniment and garnish for various preparations.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 400 g
Quant. Pk. Secondary: 12



Powder for preparing *Corn cream*



expiration date
1 year



Yield
up to 4 liters

*Yield may vary depending
on the equipment used for
cooking and desired final
consistency for the product.*

METHOD:

Add 400 g of powder and 4 liters of water in a saucepan. Bring to medium heat stirring to the boil. Lower the heat and cook for about 3 minutes stirring with a spatula so as not to stick.

*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

As main course in menu of broths and soups, for accompaniment of white meats, as accompaniment and garnish for various preparations.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**

PACKING

Primary: Low density

polyethylene film graphed

Secondary: Cardboard box

Weight unit: 400 g

Quant. Pk. Secondary: 12



Powder for preparing *Onion cream*



expiration date
1 year



Yield
up to 4 liters

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.



METHOD:

Add 400 g of powder and 4 liters of water in a saucepan. Bring to medium heat stirring to the boil. Lower the heat and cook for about 3 minutes stirring with a spatula so as not to stick.

*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

Extremely versatile, onion cream can be used as a main course in a menu of broths and soups, such as sauce for salads, as starter or accompaniment, in the finishing of roasted meats among others.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**

PACKING

Primary: Low density

polyethylene film graphed

Secondary: Cardboard box

Weight unit: 400 g

Quant. Pk. Secondary: 12



Powder for preparing *Mashed potatoes*



expiration date
1 year



Yield
up to 1.6 kilos

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.

METHOD:

Add 400 g of powder and 1.8 liters of water to a container. Mix and wait about 5 minutes for water absorption and set aside. In a saucepan, place 80 g of margarine. With low heat, add the reserved mixture and stir well until the product acquires consistency and take off from the bottom of the pan. Can be combined with other seasonings.

*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

As a garrison of various preparations, such as meat accompaniment among others.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**



PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 400 g
Quant. Pk. Secondary: 12



Powder for preparing *Potato broth*



expiration date
1 year



Yield
up to 3 liters

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.



METHOD:

Add 400 g of powder and 1.8 liters of water to a container. Mix and wait about 5 minutes for water absorption and set aside. In a saucepan, place the mixture over low heat and add another 1.8 liters of water. Leave kitchens to a boil. Can be combined with other seasonings.

*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

As starter or main course in menus of broths and soups among others.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 400 g
Quant. Pk. Secondary: 12



Powder for preparing *Mashed cassava*



expiration date
1 year



Yield
up to 1.6 kilos

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.

METHOD:

Add 400 g of powder and 1.8 liters of water to a container. Mix and wait about 5 minutes for water absorption and set aside. In a saucepan, place 80 g of margarine. With low heat, add the reserved mixture and stir well until the product acquires consistency and take off from the bottom of the pan. Can be combined with other seasonings.

*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

As a garrison of various preparations, such as meat accompaniment among other.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 400 g
Quant. Pk. Secondary: 12



Powder for preparing *Cassava broth*



expiration date
1 year



Yield
up to 3 liters

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.

METHOD:

Add 400 g of powder and 1.8 liters of water to a container. Mix and wait about 5 minutes for water absorption and set aside. In a saucepan, place the mixture over low heat and add another 1.8 liters of water. Leave kitchens to a boil. Can be combined with other seasonings.

*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

As an entrance or main course in broth and soup menus among others.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 400 g
Quant. Pk. Secondary: 12



Powder for preparing *Savory pie crust*



expiration date
4 months



Yield up to 850 g
raw dough

METHOD:

Place 400 g of the product in a container. Add 1 egg, 125 ml of soybean oil and 300 ml of water. The egg can be replaced by egg powder, in this case use 15 g of egg powder and 340 ml of water. Mix well for about 2 minutes or until a liquid and smooth, consistent and homogeneous dough forms. Pour half the dough into a greased form. Add the filling of your choice. Pour the rest of the dough until the filling is covered. Use at a temperature of 180°C for approximately 50 minutes.

*Time and temperature may vary by equipment.

APPLICATION SUGGESTION:

As pasta for salted pies with various fillings.

STORAGE

Store the product in a cool place and room temperature. Once opened, keep the product in a closed container and use it within 30 days. **After preparation, store under refrigeration for up to 48h.**

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 400 g
Quant. Pk. Secondary: 12



Powder for preparing *Pancake/Waffle*



expiration date
4 months



Yield
up to 8-part

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.

METHOD:

Add 400 g of the product to a container. Add 4 eggs, 160 ml of oil and 200 ml of water. Mix well until the dough is homogeneous and well aeda. Place a section of the dough in a frying pan greased with oil wire, pancake or waffle maker. Brown the dough on both sides for approximately 3 minutes or until golden consistency and color.

*Suggested time may vary depending on equipment used.

APPLICATION SUGGESTION:

It can be served with jams, fruits or with fillings of your choice.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 400 g
Quant. Pk. Secondary: 12



Powder for preparing

Salt pancake



expiration date
4 months



Yield
up to 16 40 g
shares

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.

METHOD:

Dilute 400 g of powder in 520 ml of water and mix until smoothly consistency. If necessary, add a little more water to stay with fluid consistency. Grease a frying pan, place approximately 50 g of the dough to cook over low heat so that it covers the entire length of the skillet with a thin layer of dough. Let it brown and, with a spatula, turn the pancake and brown the other side.

APPLICATION SUGGESTION:

Can be served with salty fillings of your choice.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 400 g
Quant. Pk. Secondary: 12



Condimento para *Bean*



FLAVORS: BACON | HOMEMADE | DROVER

METHOD:

Use 12 to 15 g of the condiment for 1 kilo of baked beans, or according to the preference to obtain the desired effect.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation.



expiration date
1 year

PACKING

Primary: Low density
polyethylene film graphed
Secondary: Cardboard box
Weight unit: 2 kg
Quant. Pk. Secondary: 5



Powder for preparing *Gelatin*

Flavors: pineapple, lemon, strawberry, peach and grape

METHOD:

Dilute 270 g of powder in 2.7 litres of hot water, mixing well until completely dissolved. Add another 2.7 liters of cold or cold water. Distribute in container(s) of your choice and refrigerate. After acquiring consistency, the gelatin is ready to serve.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**



PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 270 g
Quant. Pk. Secondary: 10



expiration date
1 year



Yield
up to 70
packs of 80 ml



Powder for preparing *Syrup*



STRAWBERRY



CHOCOLATE



ORANGE



CARAMEL

METHOD:

Add 510 g of powder in a saucepan and 1.9 liters of cold water. Bring to low heat stirring until boiling and reaching syrup point.
* Can be used in the amount proportional to the yield.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 510 g
Quant. Pk. Secondary: 10



expiraion date
1 year



Yield
up to 1.9
liters



Powder for preparing *Vanilla pudding*

METHOD:

Dissolve 510 g of the product in 1 litre of water and 2.5 litres of milk. Place the mixture in a saucepan and cook over low heat, stirring until boiling. Lower the heat and keep stirring until thickened. Turn off the heat and place the mixture in a container(s) of your choice and refrigerate until it is consistency.
*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

The pudding can be served with jams, syrups or as per preference.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**



expiration date
1 year



Yield
up to 3.2
liters

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 510 g
Quant. Pk. Secondary: 10



Powder for preparing *Chocolate Pudding*

METHOD:

Dissolve 510 g of the product in 1 litre of water and 2.5 litres of milk. Place the mixture in a saucepan and cook over low heat, stirring until boiling. Lower the heat and keep stirring until thickened. Turn off the heat and place the mixture in a container(s) of your choice and refrigerate until it is consistency.

*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

The pudding can be served with jams, syrups or as per preference.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**



expiration date
1 year



Yield
up to 3.2
liters

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 510 g
Quant. Pk. Secondary: 10



Powder for preparing *Strawberry pudding*



expiration date
1 year



Yield
up to 3.2
liters

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.

METHOD:

Dissolve 510 g of the product in 1 litre of water and 2.5 litres of milk. Place the mixture in a saucepan and cook over low heat, stirring until boiling. Lower the heat and keep stirring until thickened. Turn off the heat and place the mixture in a container(s) of your choice and refrigerate until it is consistency.
*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

The pudding can be served with jams, syrups or as per preference.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 510 g
Quant. Pk. Secondary: 10



Powder for preparing *Corn pudding*



expiration date
1 year



Yield
up to 3.2
liters

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.

METHOD:

Dissolve 510 g of the product in 1 litre of water and 2.5 litres of milk. Place the mixture in a saucepan and cook over low heat, stirring until boiling. Lower the heat and keep stirring until thickened. Turn off the heat and place the mixture in a container(s) of your choice and refrigerate until it is consistency. *Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

Can be served with jams, syrups or as per preference.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 510 g
Quant. Pk. Secondary: 10



Powder for preparing *Orange custard*



expiration date
1 year



Yield
up to 4 liters

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.

METHOD:

Dissolve 510 g of the product in 1 litre of milk. Then add another 3 liters of milk and mix. Place in a saucepan and cook over medium heat, stirring until boiled. Lower the heat and continue stirring for another 2 minutes or until thickened. Turn off the heat and place the mixture in a container(s) of your choice and refrigerate until it is consistency.

*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

Can be served with jams, syrups or as per preference.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 510 g
Quant. Pk. Secondary: 10



Powder for preparing *Panna cotta*

METHOD:

Dissolve 510 g of the product in 1 litre of iced milk. Then add another 2.5 liters of iced milk and mix. Cook over low heat, stirring until boiled. Lower the heat and continue stirring for another 2 minutes or until thickened. Turn off the heat and place the mixture in a container(s) of your choice and refrigerate until it is consistency.

*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

It can be served with jams, syrups, fruits or according to preference.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**



expiration date
1 year



Yield
up to 3.2
liters
(up to 40 80
ml sections)

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 510 g
Quant. Pk. Secondary: 10



Powder for preparing *Crème Brûlée*

METHOD:

Dissolve 510 g of the product in 1 litre of iced milk. Then add another 2.5 liters of iced milk and mix. Cook over low heat, stirring until boiled. Lower the heat and continue stirring for another 2 minutes or until thickened. Turn off the heat and place the mixture in a container(s) of your choice and refrigerate until it is consistency.

*Can be used in the amount proportional to the yield.

APPLICATION SUGGESTION:

To serve, make a layer of crystal sugar over the cream and with the help of a blowtorch, melt until the sugar begins to crystallize. Wait two minutes and then eat again to form the crispy layer. It can be served with jams, syrups, fruits or as per preference.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**



expiration date
1 year



Yield
up to 3.2
liters
(up to 40 80
ml sections)

*The yield may vary
depending on the
equipment used for cooking
and final consistency
desired for the product.*

PACKING

Primary: Low density
polyethylene film graphed
Secondary: Cardboard box
Weight unit: 510 g
Quant. Pk. Secondary: 10



Powder for preparing

Cake

Flavors: carrot, coconut, corn, orange, vanilla and chocolate

METHOD:

Preheat the oven for 10 minutes to 180°C. Grease a shape with margarine and soak. Place the contents of the package in a bowl and add 3 whole eggs, 1 American cup of milk (190 ml) and 2 tablespoons (40 g) of margarine soup. Beat at low speed for 30 seconds, time needed to mix all ingredients and at high speed for 5 minutes or by hand for 7 minutes. Pour into the baking dish previously greased and bake. Sese according to the time of each shape type*. Do not open the oven before 25 minutes.

FORM:

Round with hole (22 cm in diameter): 30 to 40 minutes
Round (24 cm in diameter): 35 to 40 minutes
Rectangular (22x23 cm) from 30 to 40 minutes

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**



expiration
date
4 months

Time and temperature may vary depending on the equipment used.

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 400 g
Quant. Pk. Secondary: 12



Powder for preparing *Creamy hot chocolate*



expiration date
1 year



Yield
up to 120 ml
(1 dose)

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.

METHOD:

Put 100 ml of milk in a saucepan and add 2 tablespoons (20 g) of powder to creamy hot chocolate. Cook over low heat, stirring with a spatula until boiling. The longer in the fire, the creamier and thicker the product will get.

*Ratio to 1 dose. It can be used in the amount proportional to the yield.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation. **After preparation, store under refrigeration for up to 48h.**

This product can be marketed in bulk in coffee shops, emporiums, bakeries, restaurants and the like.

PACKING

Primary: Laminated and metallized film. Tubes on Kraft paper with printed mattress paper label.

Secondary: Cardboard box

Weight unit: 200 g

Quant. Pk. Secondary: 6



Powder for preparing *Vanilla Coffee*



expiration date
1 year



Yield
up to 120 ml
(1 dose)

The yield may vary depending on the equipment used for cooking and final consistency desired for the product.

METHOD:

Hot drink: Put 100 ml of milk in a saucepan and add 2 tablespoons (20 g) of powder to vanilla coffee. Cook over low heat, stirring with a spatula until smooth and slightly full-bodied.

Cold drink: Put 100 ml of iced milk in a blender and add 20 g of vanilla coffee powder. Tap at average speed for approximately 1 minute or until homogenization is complete.

*Ratio to 1 dose. It can be used in the amount proportional to the yield.

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation.

This product can be marketed in bulk in coffee shops, emporiums, bakeries, restaurants and the like.

PACKING

Primary: Laminated and metallized film. Tubes on Kraft paper with printed mattress paper label.

Secondary: Cardboard box

Weight unit: 200 g

Quant. Pk. Secondary: 6



Powdered food supplement

TCM, taurine and Caffeine



expiration date
1 year

Product indicated for
population group > 18 years.
This product should not be
consumed by pregnant
women, lactating women and
children.

METHOD:

Mix 10 g of the product in 100 ml of hot water. Proportion to 1 dose (100 ml). ***Daily recommendation:** Two shots. Do not exceed the recommendation indicated.

APPLICATION:

Daily food supplement for energy supply, concentration and performance improvement in physical activities.

COMPOSITION:

Ginger and Cinnamon: Accelerates metabolism. **TCM (Medium-chain triglycerides):** Increases satiety and brain functions: Focus and concentration. **Caffeine* and Taurine:** Increases energy contributing to better physical performance. (*100 mg caffeine per dose).

STORAGE

Store the product in a cool place and room temperature. Keep the product closed close after each preparation.

This product can be marketed in bulk in coffee shops, emporiums, bakeries, restaurants and the like.



PACKING

Primary: Laminated and metallized film. Tubes on Kraft paper with printed mattress paper label.

Secondary: Cardboard box
Weight unit: 220 g
Quant. Pk. Secondary: 6



Powder for preparing *Coconut milk*



expiration date
1 year



Yield
200 ml (1
dose)

METHOD:

Add 1 tablespoon (10 g) of the product in a 200 ml glass of mineral or coconut water.

*Ratio to 1 dose.

APPLICATION:

Use coconut milk in place of cow's milk in various preparations.

STORAGE

Keep in a dry, cool and airy place. After open, keep the packaging tightly closed and consume for up to 30 days. **After preparation consume immediately.**

PACKING

Primary: Low density polyethylene film graphed
Secondary: Cardboard box
Weight unit: 200 g
Quant. Pk. Secondary: 12



Powder for preparing *Cappuccino/chocolate*



expiration date
1 year



Yield
Up to 50
doses

PRODUCT INTENDED FOR COFFEE MACHINES (VENDING MACHINE)

METHOD:

Set up the dilution equipment in 20% water (20 g of product for 100 ml of water).

STORAGE

Keep in a dry, cool and airy place. After preparation consume immediately.

PACKING

Primary: Low density

polyethylene film graphed

Secondary: Cardboard box

Weight unit: 1.050g

Quant. Pk. Secondary: 12



Development of *New products*

Giornata has qualified professionals to work in the development of solutions for your business, such as new formulas, own brands, as well as other products that can meet the needs of the most diverse segments.





GIORNATA

www.bellagiornata.com.br | [@bellagiornataalimentos](https://www.instagram.com/bellagiornataalimentos)