



Desing ice cream solutions

Sauces

As a leader in the development of premium ingredients for the food industry, Desing offers a wide range of ice cream sauces, carefully formulated to meet the technological and sensory requirements of modern producers. Our solutions provide outstanding production performance, attractive appearance and richness of taste in every bite.



Ripple sauces are specially developed for decorating and enriching the structure of ice cream in cones, cups, family packs, and premium sticks.

Visually striking, forming ribbons that run through the ice cream

- Create a marbled effect and a rich texture
- Do not crystallize at low temperatures

Pencil sauces are versatile sauces for internal filling and decoration.

- Precise decoration of cones, cups, and packaging
- Can be used as an inner filling in the ice cream core or as a layer between chocolate layers
- Set quickly and allow precise application
- Do not crystallize at low temperatures



Desing sauces combine technical reliability with an exceptional sensory experience, creating products that stand out in the market.





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Pastes

Desing ice cream pastes are carefully developed, high-quality formulations designed for professional ice cream manufacturers. Whether for dairy or water-based bases, our pastes provide intense flavor, authentic color, and stable performance in production.

Range:

- Fruit pastes with fruit pieces
- Fruit-free pastes
- Cream-flavored pastes

Characteristics:

- Water-based formulations
- High fruit content and pronounced aroma
- Natural color and flavor characteristic of the used ingredients
- Compatible with both dairy and water-based bases
- Intended for direct mixing with ice cream mass

Recommended dosage:

- Family packs: **10–15%**
- HoReCa ice creams: **20–25%**





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Toppings

Desing toppings are high-quality solutions for the final decoration of ice cream. They are formulated to enhance both the appearance and flavor of the product, while maintaining excellent stability and technical reliability.

Range:

- Fruit toppings
- Creamy toppings

Characteristics:

- Higher viscosity compared to classic sauces
- High content of soluble solids
- Greater fruit content compared to sauces
- Do not freeze at low temperatures
- Ideal for surface decoration of ice cream in cones, cups, and family packs

Recommended dosage:

- Cones: **10–20%**
- Cups: **10–20%**
- Family packs: **10%**





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Semi-candied fruit

Desing semi-candied fruit is designed for the production of premium-quality ice cream, where authentic flavor, texture, and visual appeal are expected. It is available in syrup and syrup-free variants, in the form of whole fruits or pieces.

Characteristics:

- High content of soluble solids
- Does not freeze at low temperatures
- Maintains the natural texture and fresh fruit sensation in the mouth
- Designed for premium ice creams in cones, cups, and family packs

Recommended dosage:

- Cones: **10–20%**
- Cups: **10–20%**
- Family packs: **10%**



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