IFFCO ITALIA

AN **IFFCO** GROUP COMPANY





PROFESSIONAL HULALÁ

Discover our **professional range!**

CLASSIC



Sweet yet balanced **UHT whipping cream** with **vegetable** fat. **Slightly sweetened**, it blends easily with other ingredients, without overpowering them. **Gluten-free and lactose-free.**

★★★

STRENGTHS

- More than 300% overrun and fast whipping in just 2 minutes
- Stable for more than 24 hours
- Lactose-free

APPLICATIONS
Ideal for fillings, mousses, blends, crème bavaroise, decorations and pastries.

FORMATS:
Brik 1 L, BiB 10 L

GOLD



Sweet yet refined UHT whipping cream with **vegetable** fat and a soft, full-bodied structure. **Gluten-free and lactose-free.**

★★★

STRENGTHS

- 300% overrun and fast whipping in just 2 minutes
- Up to 5 days in the fridge after whipping, freezes without alterations
- Lactose-free

APPLICATIONS
Suitable for ice cream and semifreddos. Long hold for topping, decorating and filling.

FORMATS:
Brik 1 L, BiB 10 L

ART



Bright white **UHT whipping cream** with **vegetable** fat and an intense flavour. The sugary formula guarantees a **stable and firm structure. Gluten-free.**

★★★

STRENGTHS

- Stable and workable even at room temperature
- Can be frozen without alterations after whipping
- Gluten-free

APPLICATIONS
Perfect for lasting decorations such as cake designs and monumental cakes.

FORMATS:
Brik 1 L

SUGAR FREE



Sugar-free vegetable whipping cream. The absence sugar allows full recipe customization, making it suitable also for savory applications.
Lactose - and gluten-free, its smooth, creamy texture ensures softness and reliable performance.

★★★

STRENGTHS

- Up to 300% overrun
- Customizable sugar level
- Lactose-free

APPLICATIONS
Ideal for desserts such as cakes, mousses and semifreddos, and suitable for savory applications such as quiche or muffins.

FORMATS:
Brik 1 L,BiB 10 L

GRAN CUCINA



UHT cooking cream with **vegetable** fat and an unmistakably **creamy** structure. Ideal for enriching savoury dishes with its **rich**, harmonious flavour. Being **gluten-free**, it is suitable for light and versatile dishes.

★★★

STRENGTHS

- Smooth, creamy texture, even when cold
- Stable even with acidic ingredients and at high temperatures
- Palm oil free

APPLICATIONS
Ideal for savoury dishes: first courses, main courses, soups, sauces and condiments.

FORMATS:
Brik 1 Kg, 500 g, BiB 10 Kg

WHIPPING | COOKING

DUETTO



Gluten-free UHT blended cream for whipping and cooking, **with 25% fats.** The absence of added sugar makes it **extremely versatile** and ideal for both sweet and savoury recipes. Its silky texture grants softness to every dish.

★★★

STRENGTHS

- Consistent performance for sweet and savoury dishes
- Excellent versatility
- Neutral milky flavour

APPLICATIONS
Perfect for first courses, main courses and sauces. Ideal for pastry applications, including mousses and fillings.

FORMATS:
Brik 1 L

MILKY PLUS



Gluten-free UHT blended cream for whipping and cooking, **with 33% fats**, and a delicate milk flavour. The absence of added sugar makes it **extremely versatile** and ideal for both sweet and savoury recipes. Its creamy texture enriches every dish.

★★★

STRENGTHS

- Consistent performance for sweet and savoury dishes
- Excellent versatility
- Tasty milk flavour

APPLICATIONS
Perfect for sweet decorations, fillings and toppings. Ideal for first courses, meat, fish and savoury sauces.

FORMATS:
Brik 1 L

GRAN DESSERT



Gluten-free **UHT spray** with **vegetable** (70%) **and animal** (30%) fat and a strong, exceptional **milk flavour**. A **ready-to-use sweetened** spray cream guaranteeing excellent stability, ideal for **both cold and hot** recipes.

★★★

STRENGTHS

- Excellent hold and stability, even on hot products
- Soft and airy texture
- Exceptional milk flavour

APPLICATIONS
Suitable for desserts, fruit salads, pancakes, ice cream and both hot and cold drinks.

FORMATS:
Aluminium 700 ml

MILKY TOUCH



Gluten-free **UHT spray** with **vegetable** (80%) **and animal** (20%) **fat** and a delicious **vanilla milk flavour.** A **ready-to-use sweetened** spray cream guaranteeing excellent stability, ideal for **both cold and hot** recipes.

★★★

STRENGTHS

- Excellent hold and stability, even on hot products
- Soft and airy texture
- Delicious vanilla milk flavour

APPLICATIONS
Suitable for desserts, fruit salads, pancakes, ice creams and hot or cold drinks.

FORMATS:
Tinplate 500 g

COOKING AND WHIPPING | SPRAY

BACK

ULTRA SHINY



GOLDEN GLAZE



WHIPPING



COOKING



GLAZES | VEGAN

UHT shiny spray for bakery and fruit applications, ready to use and convenient to apply. With its **sweet neutral flavour**, it enhances creations with a shiny finish both **pre-and post-baking. Its absence of allergens** makes it suitable for everyone.

STRENGTHS
- 1 can = over 700 portions
- Time saving & ready to use
- Non-sticky fisnish

APPLICATIONS
Perfect for pastry and fruit desserts. To be applied on fruit tarts, baked goods and puff pastries before or after baking for a shiny finish.

FORMATS:
Tinplate 500 g

UHT golden spray for baked goods, **ready to use** and **easy to apply**. With its neutral flavour, it delivers perfectly **uniform browning.** Being **without** eggs and other **allergens**, it is suitable for all dietary requirements.

STRENGTHS
- Yield: 1 cylinder for 700 croissants
- Uniform browning and constant colour
- Egg - and allergen - free

APPLICATIONS
Perfect for leavened goods and viennoiseries. To be applied before baking on croissants, bread rolls, savoury doughnuts and biscuits.

FORMATS:
Tinplate 500 g, BIB 10L

Vegan UHT whipping cream with vegetable fat, a full-bodied structure and a delicate flavour. This **sweetened** cream stands out for its **bright white** colour. Being **gluten-free and without animal products**, it is ideal for any dietary requirement.

STRENGTHS
- 300% overrun
- Perfect structure even after 24 hours
- Suitable for vegan recipes

APPLICATIONS
Suitable for garnishing, decorating, filling and topping, and for mousse bases and semifreddos.

FORMATS:
Brik 1 L

Vegan UHT cooking cream with vegetable fat and a **neutral flavour**. Its full-bodied, creamy structure is ideal for enriching any savoury dish. Being **gluten-free and with no animal products**, it is perfect for every dietary requirement.

STRENGTHS
- Excellent performance, even at high temperatures
- Creamy texture
- Suitable for vegan recipes

APPLICATIONS
Perfect for first courses, main courses, soups, sauces and dressings.

FORMATS:
Brik 1 Kg

TIRAMISÙ



PANNA COTTA



CRÈME CARAMEL



CRÈME BRÛLÉE



DESSERTS

Ready-to-use UHT Tiramisù Cream Base made with **Italian mascarpone** and based on traditional recipe. Simple to prepare in **few steps**, it offers **authentic flavour** in a convenient format, combining **versatility** with **time and cost efficiency.**

STRENGTHS
- Convenient and versatile base, delivering constant performance
- Italian recipe guaranteeing uniform quality and flavour
- Up to 20 serving per litre

APPLICATIONS
Perfect for classic tiramisù and tiramisù cakes. To be used also in coffeehouse beverages such as frappés and milkshakes.

FORMATS:
Brik 1 L

Ready-to-use UHT Panna Cotta Base prepared with **Italian dairy cream** and inspired by an authentic recipe. Smooth and delicate, it can be prepared in just **a few steps**, offering a classic Italian taste in a practical format that ensures consistency, **versatility and cost savings.**

STRENGTHS
- Quick to prepare in few steps, suitable for everyone
- Made in Italy with authentic recipe for consistent results
- Up to 10 serving per litre

APPLICATIONS
Perfect for classic panna cotta. To be used also for elegant plated desserts with various toppings and for cakes such as cheesecake.

FORMATS:
Brik 1 L

Ready-to-use UHT Crème Caramel Base made with quality dairy ingredients. Smooth and creamy, it is **easy to prepare** in just a few steps, guaranteeing dependable outcomes in a format designed for **versatility, time, and cost optimization.**

STRENGTHS
- Fast solution, practical and efficient
- Developed in Italy, offering reliability and ease of use
- Up to 10 serving per litre

APPLICATIONS
Perfect for classic crème caramel. To be used also for innovative plated desserts and for tartlets.

FORMATS:
Brik 1 L

Ready-to-use UHT Crème Brûlée Base with a rich, velvety texture and delicate flavour. **Easy to prepare** without the need for baking, it guarantees **consistent results in a convenient format**, turning versatility into time and cost advantage.

STRENGTHS
- Ready-to-use base, easy to prepare with no effort
- Italian quality ensuring reliable and tasty outcomes
- Up to 10 serving per litre

APPLICATIONS
Perfect for classic crème brûlée. To be used also for plated desserts with creative presentations and for reinterpretations of traditional recipes.

FORMATS:
Brik 1 L

BACK

PRODUCT	PACKAGING	FORMAT	PIECES PER CARTON	CARTONS PER LAYER	CARTONS PER PALLET	PIECES PER PALLET	SHELF LIFE
Hulalà Whipping Classic	Brik	1000 Sq no Cap	10	15	105	1050	12 months
	BIB	BIB 10 L	1	24	96	96	
Hulalà Whipping Gold	Brik	1000 Sq Cap	10	15	90	900	12 months
		BIB 10 L	1	24	96	96	
Hulalà Whipping Art	Brik	1000 Sq Cap	10	15	90	900	12 months
Hulalà whipping Sugar Free	Brik	1000 Sq no Cap	10	15	105	1050	12 months
	BIB	BIB 10 L	1	24	96	96	
Hulalà Cooking Gran Cucina	Brik	500 g	20	12	84	1680	12 months
		1000 Sq Cap	10	15	90	900	
		BIB 10 L	1	24	96	96	
Hulalà Allround Duetto	Brik	1000 Sq Cap	10	15	90	900	12 months
Hulalà Allround Milky Plus	Brik	1000 Sq Cap	10	15	90	900	8 months
Hulalà Spray Gran Dessert	Aluminum	700 ml	6	25	125	750	9 months
Hulalà Spray Milky Touch	Tinplate	500 ml	6	36	180	1080	9 months
Hulalà Ultra Shiny	Tinplate	500 ml	6	36	180	1080	12 months
Hulalà Golden Gaze	Tinplate	500 ml	6	36	180	1080	12 months
	BIB	BIB 10 L	1	24	96	96	12 months
Hulalà Whipping Vegan	Brik	1000 Sq no Cap	10	15	105	1050	9 months
Hulalà Cooking Vegan	Brik	1000 Sq Cap	10	15	90	900	12 months
Hulalà Tiramisù	Brik	1000 Sq no Cap	10	15	105	1050	12 months*
Hulalà Panna Cotta	Brik	1000 Sq no Cap	10	15	105	1050	12 months*
Hulalà Crème Caramel	Brik	1000 Sq no Cap	10	15	105	1050	12 months*
Hulalà Crème Brûlée	Brik	1000 Sq no Cap	10	15	105	1050	12 months*

STORAGE
Between +4°C and +20°C
*Between +4°C and +25°C

RECYCLABLE MATERIALS



Tommaso Foglia
pastry chef
Brand Ambassador IFFCO Italia

SCAN QR CODE TO DOWNLOAD RECIPE BOOK

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