

INGREDIENTS



The Genuine Company

Ingredients for the best Italian Gelato



Professional Ingredients for Pastry & Bakery



Belgian Chocolate



INGREDIENTS FOR THE BEST ITALIAN GELATO



Mec3 was founded in 1984. Since then, in a small span of time, it became the reference point of the artisan ice cream production market. The firm has always been successful in presenting new ideas; and every year Mec3 creates new flavors and tastes for the sweet world of the artisan ice cream. Mec3 is one of the world's leading industry in the production of ingredients and semi-manufactured products for artisan ice cream and pastry.



PROFESSIONAL INGREDIENTS FOR PASTRY & BAKERY



MIA is a line of ingredients for pastry and bakery MIA is created by professional chefs from Italy, France and Belgium. We select all our ingredients carefully to ensure the highest quality products.

MIA is aiming to make work of chefs more easy and fun, while satisfying taste of the most demanding customers. MIA's product range is versatile and includes cake mixes, bakery mixes, creams and fillings and other bakery ingredients.

MIA offers many traditional recipes as well as numerous healthier options with recipes free of gluten, lactose, eggs and sugar.



CHOCOLATE



Indulge in our luxurious Coco Belgium chocolate handcrafted by skilled professionals. The chocolate has a very fine texture infused with flavours. We offer a wide range of flavours and products. Our Coco chocolate are made with pure Belgium chocolate that emits a delicious aroma. We deliver the finest Coco chocolate to spoil your taste buds with our premium chocolate.



FILLINGS



Mia provides a selection of fillings that are often used in bakeries and restaurants. It is an essential baking recipe that can be used as fillings for variety of pastries and desserts such as donuts, layer cakes, eclairs, pies, turnovers, sandwich-cookies, or savory baked goods to impart a unique taste that made them exciting to indulge in.