

## Who We are

## The factories

Our two plants are located in Camisano Vicentino (Vicenza area) and in Castelberforte (Mantova area). They covers a total area of 7000 square meters with 9 lines ( 6 for large volumes, 3 for small quantities and customized productions). Our daily production capacity is 20.000 tons of gelato. We produce more than 100 flavors of gelato and sorbets, frozen yogurt and desserts varieties.

## Quality, Research \& Development

Our team works together to create innovative and high quality recipes, guaranteeing physical, chemical and microbiological checks, for the safety and health of consumers throughout the production process. We develop recipes with simple ingredients of the Italian tradition, including vegan and organic products,all exclusively deriving from certified agricultures. We always apply the rule "keep it simple, make it better". Our ingredients list is one of the shortest in the market without the use of preservatives or additives. We strive to have clear labels. We offer a wide range of classic, regional and world tastes, in order to meet he needs of each individual consumer.

## Graphics \& Marketing

We offer complete packaging personalization services thanks to our internal graphic department who can handle different formats and packaging materials such as plastic, glass and paper.
: Customer Sevici \& Logisics
We guarantee total control of suppliers and the production chain. We offer commercial proposals dedicated to the various types of sale: retailer, cash \& carry, ho.re.ca.. The logistics office is able to organize deliveries throughout Italy and all around the world.


## Certificaitions

## Our Principles

 VisionTo create a company where everyone has the client's interests at heart.
A company where everyone does their part to create a professional environment oriented towards the constant improvement of our gelato and desserts - to enamor more and more consumers from every corner of the world.

MISSION
Everyday, with passion, we work to give our clients constantly innovative products - safer, more tasty, richer, more beautiful and even daring.

BEHAVIOR
How to work well at italgeLaTo and live happy

* I work, collaborate and am flexible. I decide as if the company were mine.
* Smile and transmit positive energy.
* Be humble and cooperative, but convincing at the same time.
* I enjoy learning and putting new skills into action.
* Be generous and help others to become better.
* At every occasion appreciate and cherish who i work with.

| HOW We decide: | We fight for: |
| :---: | :---: | :---: |
| FOod safety | Our clients |
| Quality | (2) our employees |
| Service | (3) our suppliers |
| cost | (4) our shareholders |

## Why are we different?

Quality is a top priority so we choose simple ingredients from Italian traditions; such as 0 km fresh milk, free range eggs, cane sugar, butter, heavy cream, and typical ingredients which are carefully chosen paying particular attention to their origin, helping create a tasty, creamy and Healthy product.

## How are we flexible?

We are constantly searching for the ideal product: versatile, flexible, attractive, practical and original. For example our multipacks are a true marketing-oriented solution, as they are targeted to regroup different flavors of the same line to sell more products.

They are perfect for a product launch, promos or to sell various flavors in a single package.

## How is our selection varied?

The flavor appeals not only to our palate but also to our eyes and our mind. We constantly study and develop new flavors and creations that represent periods, countries, thoughts and new trends. Our Pure Experience Line now includes Vegan and Organic versions, recipes catered to new trends based on classic gelato tastes.


## Our Collection

Pure Experience is a low-overrun premium ice cream, with fresh milk, natural stabilizers and high percentage of traditional ingredients, without food coloring or preservatives. Our Gelato collection continuously evolves and is enriched thanks to our R\&D team which constantly studies and develops new trends.


## Classic Flavours



Tiramisù



Hazelnut


Vanilla


Chocolate


Caramel Sea Salt


Mint Chips


Stracciatella


Cappucino


LIMONCELLO


Ricotta with Pear \& Chocolate Chips



Chocolate with


Vanilla
COOKIE CARAMEL


Vanilla Lavender


Caramel \& SPECULOOS
vinegar glaze"


Strawberry Chip WITh "IGP Balsamic



PuMPKIN PIE


COLOMBA WiTh COLOMBA


Panettone with Panettone


Vinsanto \& CANTUCCI


ALMOND wiTh
"Modica Chocoliate IGP" inclusions


Eggnog \&
Cinnamon
Eggnog \&
Cinnamon



Chocolate variegated Mascarpone with
 Collection


## CLassic flavours



MANGO \&
passion Fruit


Wild Berries


Ciaculli late
Season Mandarin


Pineapple
$\&$ Coconut


Strawberry


Peach \& Guava


Mango


Lemon of
sicily \& Ginger


Lemon


Blood Orange


Chocolate with Modica
Chocolate Inclusions


Açá


Pomegranate







Almond based


Chocolate with "Cioccolato di Modica PGI"DROPS


- Sea Sali Caramel
- Mint \& Chocolate
- Variegated Caramel
- Vanilla Lavender
- Pistachio


## Different Bases, Made with Sugar cane

The secret of vegan gelato is nothing but vegetable milk and vegetable fat. Irresistibly light, it has the flavor of traditional ice cream without milk!

Frozen
Yogurt


YOGURT WITH Balsamic Vinegar of Modena PGI


YOGURT WITH STRAWBERRY


YOGURT WITH LEMON


YOGURT WITH Mango

Frozen yogurt is perfect to satisfy those who can't do without ice cream and prefer something lighter.
The various toppings we offer make our frozen yogurt an experience worth trying.

## Greek Yogurt



Greek yogurt with Black Cherry


Greek yogurt WITH HONEY


Yogurt with Red Fruits, Chia and Almonds

What flavor inspires your mood?
Let your creativity loose and choose pleasurable indulgence layer after layer. Mix soft gelato, crunch and sauces for spoons of fun time after time.


CHOCOLATE GELATO \& chocolate sauce, coconut GELATO \& COOKIES


Speculoos gelato, Caramel sauce, fiordilatie GELATO \& COOKIES


RASPBERRY GELLTO,
straw berry sauce, VANILLA GELATO \& COOKIIES


X2 CHEESCCAKE GELATO, CHOCOLATE SAUCE \& cookies


RaSpberry sorbet, RaSPBERY SAUCE, LEMON GELATO \& COOKIES


COCOA DUSTING, X2 TIRAMISU GELATO, coffe sauce


CHOCOLATE GELATO, CHOCOLATE SAUCE, VANILLA GELATO \& COOKIES


CHOCOLATE GELATO, caramel sauce, vanilla Gelato \& PRALINE


Caramel gelato, CARAMEL SAUCE, VANILLA GELATO \& CARAMEL COOKIES

Mutilayer COLLECTION

## UP TO 6 LAYERS


x2 Salited Caramel gelato, Caramel sauce \& x2 caramelized peanuts


CANDIED RASPBERRIES,
x2 mascarpone geLato \& X2 RASPBERRY SAUCE


X2 Mint gelato,
ChoCOLATE SAUCE \& X2 chocolate cookies


X2 gelato speculoos, caramel sauce \& x2 Speculoos cookie

Organic


Chocolait Vanilla COOKİ


Coconut
Chocolate


SAlTED CARMMEL PEANUT CRUNCH


Chocolate
Vanilla Cookie


Coconut CHOCOLATE

Creative


MACARON


Egg cream gelato, candied orange pieces, Amaretio cookies \& cruNchy dark chocolate top


Greek yogurt flavored geLATO, HONEY SAUCE \& CRUNCHY RUBY RED chocolate top


EGG Cream gelato, Modica Chocolate drops, WILD STRAWBERRIES \& crunchy dark chocolate top


Lemon \& Ginger sorbet \& crunchy dark CHOCOLATE TOP


ALMOND gelato, Modica Chocolate drops, CRUNCHY WHITE CHOCOLATE \& PISTACHIO TOP


Sicilian citrus Sorbet, candied lemon \& Orange PEELS \& CRUNCHY WHITE chocolate top


Vanilla gelato, chocolate cookies, CARAMEL SAUCE \& CRUNCHY CHOCOLATE CARAMEL TOP


Mango sorbet, candied mango pieces \& CRUNCHY WHITE CHOCOLATE TOP


Coconut gelato, CHOCOLATE SAUCE \& CRUNCHY MILK CHOCOLATE TOP

Marble


Lemon \& STRAWBERYY


Vanilla \& Chocolate


Pistachio \& Chocolate


Lemon \& Strawberry with crunchy dark CHOCOLATE TOP

## MARBLE CROCK



Vanilla \& Chocolate WITH Crunchy milk CHOCOLATE TOP


Pistachio \& Chocolate WITH CRUNCHY RUBY RED CHOCOLATE TOP

## A WHIRLWIND TOUR OF GELATO THROUGH \& THROUGH

Discover our new Twist Marble line - Enjoy your creation!
Choose your gelato - Vanilla \& Chocolate, Lemon \& Strawberry
or Chocolate \& Pistachio. Twist Marble Crock - Gelato topped with crunchy chocolate lid. Choose in addition your lid - milk, dark or ruby chocolate.

Special
MiLK



Chocolate
GELATO


FIIORDILATTE
Gelato


CARAMEL Gelato


All packaging are 100\% customizable
Compostable Packaging Available

Mixed

## 3 Pack gelato MULIILAYEESS

GELATO Mulitiayers: chocolate vanilla cookie LEMON STRAWBERRY PARFAIT -

FIORDILATTE SPECULOOS
1110g (3x370g)


3 pack gelato pure exprrience


GELLTO PURE EXPERIENCE:
Vavilla - Hatilinut - Chocliate $900 g$ (33300g)

3 pack sorbet pure experience


SORBEE Pure Experience:
peach \& guava - ananas \& ccocont - MANGO \& Passion fruit 900 g (33BOOG)


ReUse

HOW TO RECYCLE OUR JAR:


OUR PINT FIlleD with Ice-cream


coffee container

## OTHER POSSIBLE USES:


vase for plants

for cotion pads


FOR BREAKFAST CEREALS

forcrayons, Brushes AND PENS
(\%M) italglato
sCREW CAP JaRs


## GLass



Multipack: Single - X3


Multipack: X3 - X4

Multipack: Single - X2-X3All packaging are 100\% customizable
Compostable Packaging Available

Mulit Pack Square, Cylindrical or Paper


PAPER 3x750 ml 3x25 fl 02


Box with personalizable, color, or your brand's label.

un gusto da sogno

## ENJOY FRESH DESSERTS - FROM FROZEN TO FRESH

From Italy
Frozen Departure at $-20^{\circ}$ C shipped in container with 24 months shelf life.

○○ ○
To Your Country

> Once slacked to Fresh aisle 30 days shelf life at $0-+4^{\circ} \mathrm{C}$.


## Fresh Dessert

We studied a line of fresh desserts, intent on preserving their organoleptic properties.
Our fresh desserts are able to differentiate from others, thanks to top quality original Italian raw materials.
The result, with an artisan's appearance, showcases the organoleptic properties of single ingredients that united
together create true gastronomical jewels. We are able to provide guaranteed food safety conditions.



## AVAILABLE FORMATS: <br> $100 \mathrm{G}(3.5 \mathrm{OZ})$ each one



Paper wrapper


Horizontal paper box


Vertical paper box


Display box

Other packaging size available



Frozen Dessert
Our frozen desserts are the perfect finish to any meal. Our raw materials allow us to obtain delicacies that appeal to every palate. Available in Classical, Organic, Vegan, low sugar and high protein content versions.
No artificial preservatives or additives. Just genuine COLD temperatures used to our advantage guarantees product integrity for organoleptic and microbiologic aspects. Desserts Made Frozen to Fresh so they can be defrosted at any time.

Dedicated Clean Room areas allow us to guarantee food safety throughout production process.

## Frozen Dessert


tiramisì


AMARETTO


PISTACHIO

nocciolino


MOCACINO

coconut \& LEMON

belgian chocolate \& Carmel


CAPPUCIINO


BELGIAN DOUBLE chocolate


BELGIAN CHOCOLATE \& WIID BERTIERS


MANGO

## Frozen Dessert

 PACKAGING OPTIONS

Available formats:
1 pack - 2 pack - 4 pack - 6 pack - 8 pack - 9 pack | 90 g (3.17 oz) each one

layered dessert
Our desserts are perfect for any moment. Flavors that appeal to every palate.
No artificial preservatives or additives.
Desserts Made Frozen to Fresh so they can be served at any time.
Dedicated Clean Room areas allow us to guarantee food safety throughout production process.


Other flavors \& packaging size available

Available Formais:


2 PIECE DESSERT


3 PIECES DESSERT


6 PIECES DESSERT

Available formats:

FORMATS AVAILABLE IN GLASS

SMALL POT
BIG POT
CUP
CUP
CUP


FORMATS AVAILABLE IN PLASTIC

## SCREW TOP

CUP
CUP
CUP



AVAILABLE FORMATS:
3 PACK - 5 PACK - 10 PACK


CURRENT FLAVORS:


SICILIAN PISTACHIO


TIRAMISÙ


SICILIAN CITRUS


CHOCOLATE \& RUM


TORRONCINO
 $\&$ logisics


thank you

## CONTACTS

Ph. +390594396459 sales@italgelato.it www.italgelato.it

