

ITALGELATO dolce piacere italiano

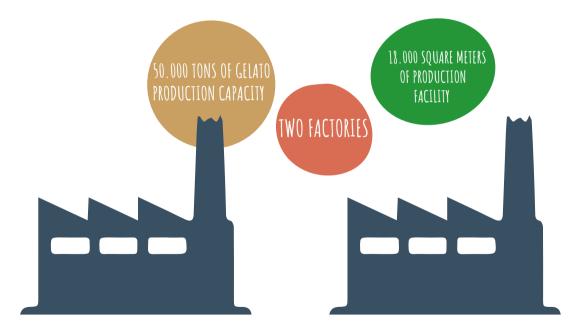






THE FACTORIES

Our two plants are located in Camisano Vicentino (Vicenza area) and in Castelberforte (Mantova area). They cover a total area of 18.000 square meters with 5 lines. Our daily production capacity is 50.000 tons of gelato. We produce more than 100 flavours of gelato, sorbets, frozen yogurt and desserts varieties.





WHO WE ARE





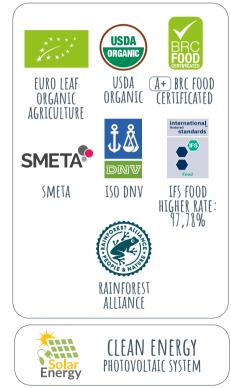
QUALITY, RESEARCH & DEVELOPMENT

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

- Chemical drig information process. We develop regimes with simple ingredients of the Italian tradition
- the production process. We develop recipes with simple ingredients of the Italian tradition, including upgan and organic products all opplications domining from contified agricultures.
- including vegan and organic products, all exclusively deriving from certified agricultures.
- We always apply the rule "keep it simple, make it better". Our ingredient lists are one of the
- shortest in the market, we strive to have clean labels. Classical, regional and international
- flavours from all over the world are offered in order to meet the needs of each individual consumer.
 - GRAPHICS & MARKETING
 - We offer complete and personalized packaging services thanks to our internal graphic department who can handle different formats and packaging materials such as plastic, glass and paper.
- CUSTOMER SERVICE & LOGISTICS

We guarantee total control of suppliers and the production chain. We offer commercial proposals for various solutions: retail, cash & carry and foodservice/ho.re.ca.. The logistics office is able to organize deliveries throughout Italy and all around the world.

CERTIFICATIONS









VISION

To 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.

MISSION

Everyday, with passion, we work to give our clients innovative products. We costantly monitor them to be safer, more tasty, richer and amazing to exceed current market trends.

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.









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, 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.



Gelato Collection



CLASSIC FLAVOURS



SICILIAN PISTACHIO



é.

Tiramisù



Sicilian Almond



HAZELNUT



VANILLA



CHOCOLATE

Golate CARAMELIO SALATO 200 60





MINT CHIPS



STRACCIATELLA



CAPPUCCINO

Gedata LIMONCELLO 300 ge

LIMONCELLO

5



GELATO COLLECTION



OUR SPECIALTIES



Vanilla Cookie Caramel



ALMOND WITH "Modica Chocolate PGI" Inclusions



RICOTTA WITH PEAR & CHOCOLATE CHIPS



CHOCOLATE WITH Nougat & Rum Variegate



VANILLA LAVENDER



Sicilian Cannolo



CARAMEL & Speculoos

HOLIDAY



CANDY CANE









SORBET COLLECTION





Mango & Passion Fruit



10

LATE SEASON CIACULLI MANDARIN



STRAWBERRY



MANGO



WILD BERRIES



PINEAPPLE & Coconut



PEACH & GUAVA



SICILIAN LEMON & GINGER



RASPBERRY

7



ORGANIC



GELATO



VANILLA



HAZELNUT



Mint & Gianduja



PISTACHIO



LEMON



Caramel



Cocoa & Gianduja











SORBET



LEMON

CHERRY



PEAR



Red Orange















COOKIES

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







Our frozen yogurt gelato comes in various flovours and offers an experiece worth trying at any time of the day!



PLAIN GREEK YOGURT

GREEK YOGURT WITH BLACK CHERRY Greek yogurt with Honey







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.











X2 CHEESECAKE GELATO, CHOCOLATE SAUCE & COOKIES







CHOCOLATE GELATO, CARAMEL SAUCE, VANILLA GELATO & Pieces



SPECULOOS GELATO, CARAMEL SAUCE,FIORDILATTE GELATO & COOKIES



COFFEE GELATO, COFFEE SAUCE, VANILLA GELATO & COOKIES



RASPBERRY SORBET, RASPBERRY SAUCE, LEMON GELATO & COOKIES



CHOCOLATE GELATO, CHOCOLATE SAUCE, VANILLA GELATO & COOKIES



TIRAMISÙ Coffee Sauce & Cocoa Dusting







UP TO 5 LAYERS



X2 SALTED CARAMEL GELATO,CARAMEL SAUCE & X2 CARAMELTZED 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







20



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VANILLA



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COFFEE



PISTACHIO



Caramel



SPAGNOLA

TIRAMISÙ

MANGO

EGG CREAM









CARAMEL GELATO WITH CARAMEL SAUCE

CHEESECAKE GELATO WITH Raspberry Sauce

A WHIRLWIND TOUR OF GELATO THROUGH & THROUGH



2.

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Special Milk









AVAILABLE FORMATS



CYLINDRICAL PET CONTAINER WITH SCREW CAP **Multipack:** X2 - X3 - X4 - X6



Choose your lid colour and customize your packaging







3X500ML / 3 PINTS

CHOOSE YOUR COMPOSITION UP TO 3 FLAVOURS FROM OUR ASSORTMENT OF SORBETS, MULTILAYERS, GELATO

BOX



MULTILAYERS: CHOCOCOLATE VANILLA COOKIE - COFFEE TIRAMISÙ -SALTED CARAMEL PEANUT CRUNCH







4X300ML/4 PINTS CHOOSE YOUR COMPOSITION UP TO 4 FLAVOURS FROM OUR ASSORTMENT OF SORBETS, MULTILAYERS, GELATO





A SECOND LIFE FOR YOUR JARS!

SOME IDEAS TO REUSE YOUR JARS:









GELATO IN GLASS OR PLASTIC



FLAVOURS AVAILABLE: Black Forest - Hazelnut - Pistachio - Cherry - Tiramisù - Lemon - Strawberry

90 G x 2 PCS (3.2 OZ x 2 PCS)



SCREW CAP JARS





GLASS





PAPER CUP









Multipack: Single - X3 300 G SINGLE (10.6 0Z) **Multipack: Single - X2 - X3** 90 G SINGLE (3.2 OZ)

Multipack: X3 - X4 95 G SINGLE (3.35 OZ)









ENJOY FRESH DESSERTS - FROM FROZEN TO FRESH









FRESH DESSERT

Our line of fresh desserts was studied with the intent to satisfy your cravings while preserving organoleptic properties. We differentiate from others thanks to the artisanal appearance of our products and the use of top quality raw materials.





FRESH DESSERT Line-up



MANGO Light biscuit layer under a rich ricotta cream topped by a sweet mango sauce



AMARETTO Ricotta cream with salted caramel & Amaretto (Almond) grains



COCONUT AND CHOCOLATE Ricotta cream with coconut biscuits & crunchy chocolate topping



NOCCIDLINO Hazelnut cream with chocolate & hazelnut grains



PISTACHIO Pistachio cream with cocoa biscuits & crunchy chocolate topping



MOCACCINO Coffee cream with cocoa biscuits & crunchy chocolate topping



TIRAMISÙ Sponge cake dipped in coffee with Mascarpone cream



BELGIAN CHOCOLATE AND WILD BERRIES Cocoa biscuit layer under a creamy Belgian chocolate mousse topped by a delicious berry sauce



BELGIAN CHOCOLATE AND CARAMEL Cocoa biscuit layer under a creamy Belgian chocolate mousse topped by a caramel sauce



BELGIAN DOUBLE CHOCOLATE Cocoa biscuit layer under a creamy Belgian chocolate mousse topped by a smooth chocolate ganache



CAPPUCCINO Coffee cream with white chocolate & cocoa dusting top







AVAILABLE FORMATS:



Paper wrapper



Horizontal paper box



Vertical paper box



Display box







FROZEN DESSERT

Our desserts are the perfect finish to any meal. Our raw material allow us to obtain delicacies that appeal to every palate. No artificial preservatives or additives.





SINGLE SERVE DESSERTS



ZUPPA INGLESE



PISTACHIO & CHOCOLATE



CHOCOLATE







LEMON AMARETTO



BACIO







SINGLE SERVE DESSERTS:



Single Pack



Vertical Paper box



Horizontal Paper box



Vertical Paper box



Horizontal Paper box









LAYERED DESSERT (85G)









Tiramisù



20PPA INGLESE



STRUDEL



MANGO



Amaretto



LEMON







AVAILABLE FORMATS:





FORMATS AVAILABLE IN GLASS:









MINI CANNOLI 44 G PIECE (1.5 0Z)

Cannoli shells filled with ricotta cream and chocolate chips

AVAILABLE FORMATS: 3 pack - 5 pack - 10 pack



ADDITIONAL FLAVORS:



SICILIAN Pistachio



TIRAMISÙ



SICILIAN CITRUS



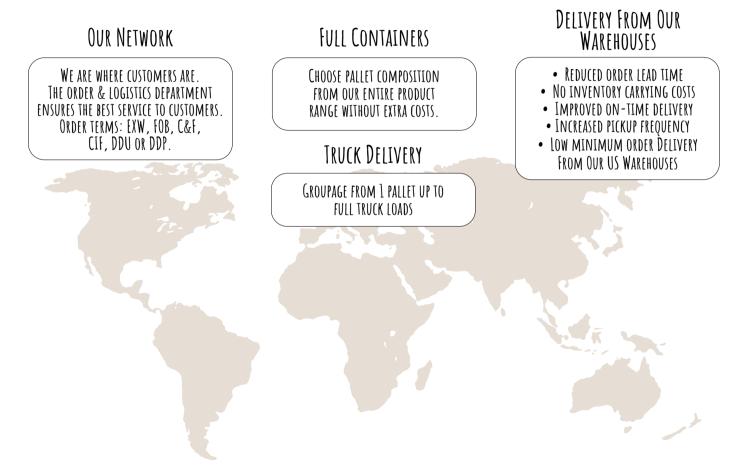
CHOCOLATE & RUM



TORRONCINO (NOUGAT)









thank you



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