



**Gelato Petrini's** award winning gelati and sorbetti are crafted with passion using only natural and fresh ingredients. Small batches and artisan processes make **Gelato Petrini** the most authentic Italian product available.

### A Complete Line of Delicious Gelati and Sorbetti Desserts

- Available over 800 Delicious Flavor.
- Available in Gluten-free, Dairy-free and No Sugar Added
- Milk Based Gelati With Only 9% Fat.
- Soy Based Gelati For A Delicious Dairy-free Dessert That Tastes Like Traditional Gelato.
- Water Based Sorbetti, Low in Calories, Dairy-free and Fat Free.
- Kosher Certified

### Marketing Support

Table Tents, Flavor Tags (for gelato cases), Menu Cues and Copy, Social Media Support, Demographic analysis for flavor selection

### Product Information

Sold in 1.25GL Pans or 2.5GL buckets. 2 units per case.

### Product Handling

The product will be delivered at a temperature ranging from -10 to 10°F .

The product must be stored at temps of 0 °F or below.

Product shelf life (from date of manufacture: 12 Months).



*I invite you to experience my gelato, a truly authentic Italian product inspired by some of the greatest gelatiere in Italy*

*Buon Appetito!*

*Chief Gelatiere, Mauro Petrini*



## DIFFERENCES BETWEEN ICE CREAM AND GELATO

Gelato is a healthier alternative to ice cream and has less fat and less calories. Our gelato is made with natural ingredients, such as fresh fruits and natural flavors.

### GELATO IS LOWER IN FAT

Gelato is made with milk. Ice cream is made with cream.

Butter Fat: **0-9%** for gelato



Butter Fat: **12-26%** for ice cream

### GELATO IS MORE DENSE

- 50% less air than ice cream = more product for your money
- Churned at a slower speed = less excess air
- Creamier and softer texture with less ice crystals

### GELATO IS KEPT AND SERVED AT A HIGHER TEMPERATURE

- Served **5 degrees-15 degrees** warmer than ice cream
- The warmth of gelato reduces the numbing effect on taste buds and therefore is more flavorful than ice cream

Vanilla Bean Gelato: **217** calories



Gelato is **LOWER IN TOTAL CALORIES** than Ice Cream



Vanilla Super Premium Ice Cream: **270** calories

## WHAT MAKES GELATO PETRINI'S GELATO AND SORBETS UNIQUE?

We are committed to maintaining the highest standards of flavor, quality and hygiene in the production of our gelato.



Everything is made fresh in our factory



**Over 350** unique flavors and counting



Small artisan batches



Handmade, all natural, no preservatives or trans fats



Every batch "ages" for at least **2 hours** before freezing, letting the flavors fully develop



**0 gallons of milk** purchased from suppliers that use artificial growth hormones

### THREE PRODUCT LINES

Gelato Petrini's focus on sourcing top quality and natural ingredients translates into award winning gelato and sorbets.



Gelato is made with **milk and dairy ingredients.**



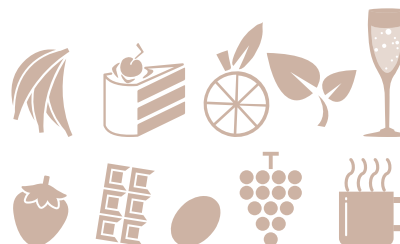
Sorbetto is water based and made with **fresh fruit and natural flavors. Ø dairy ingredients.**



Our non-dairy gelato is made with milk substitutes like **soy, almond, rice and coconut milk.**

### MOST EXCEPTIONAL FLAVORS

- Gelato Petrini **can make gelato just about out of anything**, from avocados to dried fruit to yams to hazelnuts.



- Flavor that takes the longest to make: **Limoncello takes 45 days!** We distill our own limoncello liquor in-house before mixing up a batch of delicious limoncello gelato!

### FLAVOR LINGO

Stracciatella = Chocolate Chip

Giandua = Chocolate hazelnut

Fior Di Latte = Italian Sweet Cream

Millefoglie = Italian Wedding cake

Cassata Siciliana  
Traditional dessert similar to cannoli cream