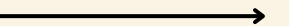




# GELATO

*not an ordinary ice-cream*





**the sweetness of a solution  
with excellent ingredients**

**ikifood** is solutions for **ingredients in every food sector**. Innovative solutions created together with the customer, because each product has its own unique balance. **Taste, consistency, conservation, yield, costs, naturalness:** our ingredients meet all these needs. We have clear ideas and we give you **"clean" labels**. We have the experience of being innovative. The passion to always improve with a search that never stops. So **our ideas become your solutions**

# HISTORY OF GELATO

In the 17th century, a visionary Italian artisan delighted King Louis XIV with a remarkable frozen dessert, marking the origins of gelato.

Rooted in Italy's culinary legacy, this frozen delight blended creamy textures with vibrant flavours, captivating palates across time.

The art of crafting gelato, meticulously passed down generations, is a testament to Italy's devotion to culinary excellence.

Its velvety richness and artisanal allure have woven a tapestry of taste, carrying the essence of Italy's warm embrace in every scoop.

From royal courts to modern streets, gelato remains a symbol of Italian passion, tradition, and the pleasure of savoring life's sweet moments.



# GELATO: THAT'S THE WAY WE DO IT

## NATURAL

Our gelato is free of preservatives, dyes, flavors and additives.

We choose only the best raw materials and the production is all



## MADE IN ITALY



## ARTISANAL

We use artisanal production methods to make our gelato, without the use of pre-made bases.

Our gelato is naturally gluten-free and fruit flavors have no milk.

For this reason it is suitable



## FOR ALL



# FLAVOURS

## SEASONALITY: CODE WORD

### STANDARD

Fiordilatte

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Stracciatella

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Yogurt

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Coconut

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Professor's coffee

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Cream

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Hazelnut

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Pistachio

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Bacio

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Classic chocolate

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Single origin chocolate

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Strawberry

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Ananas

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Lemon

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Amarena

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### SPECIAL

Raspberry

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Blueberry

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Pear

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Peach

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Mandarin

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Melon

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Mango

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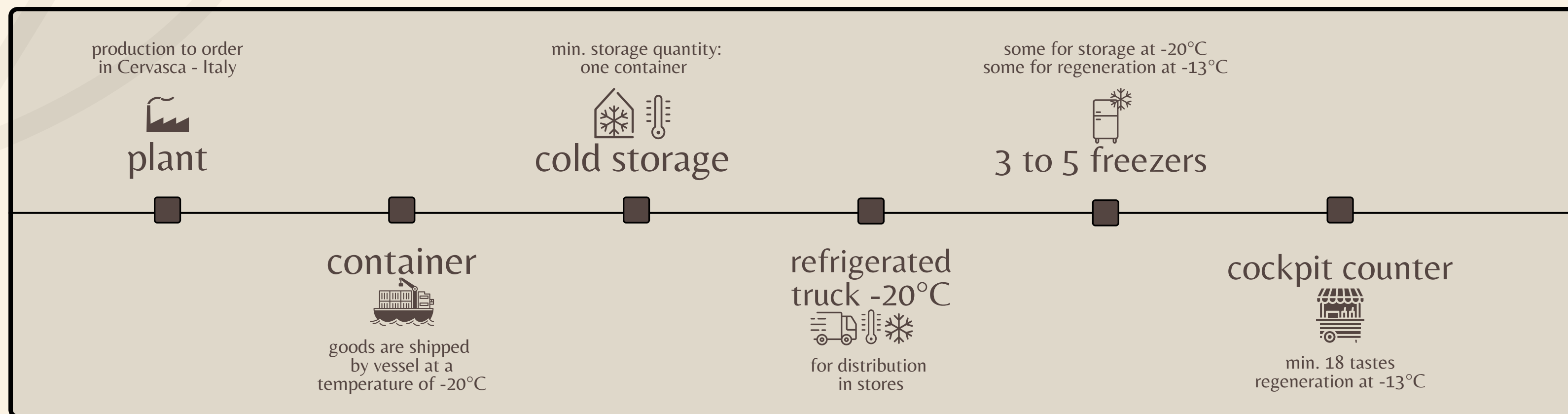
# A WINNER PRODUCT POINTS OF STRENGTH

1. It is natural - No artificial or chemical contents
2. It is 100% Made in Italy
3. Worldwide consumption has a double digit growing trend
4. Warranty of quality in each p.o.s.: we have a unique producer in Italy
5. Versatility: gelato means also milk-shakes, smoothies, special dessert-cups
6. Easy: No production plants - No Chefs and production personnel - NO raw material waste
7. High Return on Investment



# CHALLENGES

1. Extreme importance of p.o.s. location
2. Brand Awareness and Gelato Culture h to be spreaded with Marketing actions
3. <sup>!</sup> Cold chain: gelato must be maintained at a constant temperature of  $-20^{\circ}\text{C}$  throughout its life cycle - from the production plant to the point of sale - through all transport and storage.



# MAIN COST FEATURES

YOU CHOOSE THE TASTES, WE DO THE REST!

**Packaging: 2x4 kg box**  
(no mixed tastes boxes)

**M.O.Q.: 1 refrigerated container**  
(from 7.000 to 14.000 kgs)

**Sea freight: from € 0,50 to € 1,00 per kg**  
Rates are subject to change. Freights to be verified for each shipment







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