



Our History

- FOUNDED IN PADUA IN 1990.
- IN 2000 WE OPEN OUR NEW FACTORY WITH OUR NEW ICE CREAM LAB
- IN 2013 WE ACQUIRE AN ARTISAN FIRM IN THE PASTRY FIELD IN VERONA
- IN 2020 WE CELEBRATED 30 YEARS OF EXPERIENCE IN THE PASTRY AND ICE CREAM BUSINESS.



Our Values

- ITALIAN TRADITION
- QUALITY OF RAW MATERIALS AND PROCESSES
- PRODUCT INNOVATION
- CUSTOMER SERVICE



Our Products

- ICE CREAM,
- SORBET
- CAKES
- MONOPORTIONS
- AND MORE

Ice Cream Ho.Re.Ca. Line



OUR HO.RE.CA. LINE IS COMPOSED BY A COMPLETE RANGE OF FLAVOURS READY TO BE EXPOSED IN THE SHOWCASE, THERE ARE TWO DIFFERENT BOXES SIZE:

• 3,5 KG

• 4,5 KG



Ice Cream Retail Line

BOXES OF 1 KG

BOXES OF 0,5 KG



Ice Cream GDO Organic Line



A NEW HEALTHY PRODUCT, ORGANIC, PROBIOTIC, WITH 20 BILLION ACTIVE LACTIC FERMENTS, WITH LESS SUGAR AND WITH LOW FATS





Ice Cream GDO Alcolic Based Products





Private Label and Cobranding

COBRANDING



PRIVATE LABEL





OUR SORBET LINE
COULD BE DECLINED IN
A LOT OF DIFFERENT
FLAVOURS AND OUR
CURRENT PRODUCT
SIZE IS:

- 1 LT BOTTLE
- 5 LT TANK

Cake Line



OUR CAKE LINE IS COMPOSED OF MORE THAN 120 KINDS OF CAKES.

FROM THE CAKE OF
THE ITALIAN
TRADITION TO THE
INNOVATIVE DESSERTS
OF THE PRESENT WE
COULD PRODUCE THE
RIGHT CAKE FOR YOUR
BUSINESS.

Monoportion Line



OUR MONO-PORTION LINE IS ENRICHED BY A HIGH APPROACH TO PASTRY AIMED AT CREATING A **DESSERT THAT** IS AN EXPERIENCE OF TASTE AND COLOR.



Proudly Producers

Our Productions is based on 3 Labs:

- Ice Cream Lab
- Cold Desserts Lab
- Bakery Lab

Thanks to our labs and our capacity of production we are able to satisfy every question of our customers and we could provide even private label products.







Contacts

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