

WHY CHOOSE GELAT'É 2.0?

Because it guarantees

✓ HIGH QUALITY OF FINISHED PRODUCT

- Made with **high quality** raw materials
- It allows **flexibility** in production and always a **fresh product**
- Quality is **constant** and guaranteed by **Master Martini**
- Homogenization makes the finished product easy to spread and creamy

✓ ALIMENTARY QUALITY AND SAFETY

- **UHT product:** pasteurization isn't required

✓ COSTS SAVING

- **Reduced investment:** you just need a batch freezer
- **Reduced operating costs:** it isn't necessary an experienced staff and you can completely save the pasteurizer costs for energy, water and maintenance
- **No waste:** you can produce only the amount of ice cream that you need
- **Low costs of storage:** it can be stored at room temperature, taking up few space

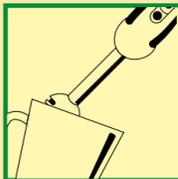
✓ EASE OF USE



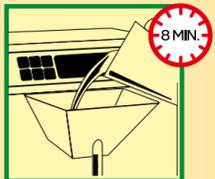
Open the carton and pour the content into a pitcher



Customized the mix to your own taste with flavouring pastes or fresh fruit

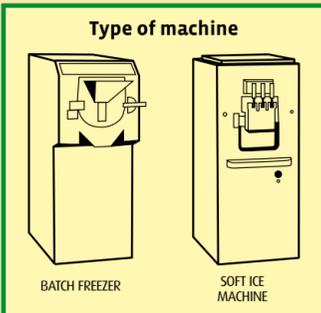


Mix carefully with a whisk or a mixer



Pour the mix into a batch freezer

✓ VERSATILITY



✓ TIME SAVING

Comparison between preparation times

Processing steps	Traditional ice cream	Gelat'É2.0
Mixing of ingredients	10 min	4 min
Pasteurization	2 hours	0
Ripening	10 hours	0
Freezing	8 min	8 min
Total processing time	> 12 hours	12 min

The ice cream is ready in 12 minutes!

Alternative uses

Gelat'É2.0 can also be used as a basic ingredient to prepare:



Covered ice creams



Ice cream cakes



Single-served desserts

GELAT'É 2.0

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Product	Taste	Indicative recipe for a pan	Lactose free	Gluten free	Hydrogenated fats free	Colorants free	Preservatives free	Aromatic hint
WHITE	Fiordilatte	3 litres		✓	✓	✓	✓	
	Ice creams prepared with pastes derived from oleaginous seeds	3 litres + 300 g paste + 150 g dextrose		✓	✓	✓	✓	
	Ice creams prepared with sugar pastes	3 litres + 300 g paste + 150 g cream		✓	✓	✓	✓	
	Variegated ice creams	3 litres + variegation		✓	✓	✓	✓	
WHITE FP	Ice creams prepared with pastes derived from oleaginous seeds	3 litres + 300 g paste		✓	✓	✓	✓	
WHITE SP	Ice creams prepared with sugar pastes	3 litres + 300 g paste		✓	✓	✓	✓	
FRUIT	For water-based fruit ice creams	2 litres + 1 kg fresh fruit	✓	✓	✓	✓	✓	
COCOA	For chocolate ice cream	3 litres		✓	✓	✓	✓	Cocoa
EXTRA DARK	For extra dark chocolate ice cream	3 litres		✓	✓	✓	✓	Extra dark cocoa
VANILLA	For vanilla ice cream	3 litres		✓	✓	✓	✓	Vanilla
CUSTARD	For custard ice cream	3 litres		✓	✓	✓	✓	Egg
IMPROVER	Fiordilatte	1 litre + 1,2 litres milk + 400 g sugar + 200 g dextrose + 50 g cream		✓	✓	✓	✓	

Code	Product	Unit	Unit Size	Sales Packaging	Unit per Sales Packaging	Sales Packaging per layers	Layers	Pallet size
AV33AA	WHITE	Brik	1 l	Tray	12	12	6	864
	WHITE	Bag in box	5 l	Carton	1	24	4	96
AV33GA	WHITE FP	Brik	1 l	Tray	12	12	6	864
	WHITE FP	Bag in box	5 l	Carton	1	24	4	96
AV33ZA	WHITE SP	Brik	1 l	Tray	12	12	6	864
	WHITE SP	Bag in box	5 l	Carton	1	24	4	96
AV33AD	FRUIT	Brik	1 l	Tray	12	12	6	864
	FRUIT	Bag in box	5 l	Carton	1	24	4	96
AV33AC	COCOA	Brik	1 l	Tray	12	12	6	864
	COCOA	Bag in box	5 l	Carton	1	24	4	96
AV33AN	EXTRA DARK	Brik	1 l	Tray	12	12	6	864
	EXTRA DARK	Bag in box	5 l	Carton	1	24	4	96
AV33AF	VANILLA	Brik	1 l	Tray	12	12	6	864
	VANILLA	Bag in box	5 l	Carton	1	24	4	96
AV33AB	CUSTARD	Brik	1 l	Tray	12	12	6	864
AV33AH	IMPROVER	Brik	1 l	Tray	12	12	6	864

Conservation

- Gelat'É2.0 can be stored at room temperature
- Shelf life: 12 months, except Custard (9 months) and Fruit (18 months)
- After opening, keep in the refrigerator and use within 3-4 days
- If kept out from the refrigerator, it should be consumed in one day

Gelat'É2.0 is prepared using a process similar to the traditional pasteurization: mixing of the ingredients, heating and agitation.

Sterilization versus pasteurization

Product is subjected to sterilization thanks to the UHT process, which provides a treatment at high temperatures (150° C) for few seconds (2-4), this allows:

- to destroy bacteria and spores, ensuring perfect sterility over time;
- to avoid degradation of noble ingredients (milk proteins).

With the traditional pasteurization (80° - 85° C for 30 minutes), spores are not destroyed and the product must be stored at low temperatures (in the ripening vat). Moreover a long-time pasteurization degrades more milk proteins.

Homogenization

Base is subjected to high pressure homogenization, process that allows to finely disperse all different ingredients in which it is composed, making it stable over time. In classical pasteurization the blend is simply mixed; therefore its stability is not guaranteed over time and tends to separate, if not continuously stirred.

Maturation

Gelat'É2.0 is ready to use and doesn't require a ripening stop for the ageing of ingredients. With the traditional base, on the contrary, it is necessary to let the product ripen at least for 6 hours: that causes a lower flexibility of production requiring more time to make ice cream.

GELAT'É 2.0



THE EVOLUTION IN ICE CREAM WORLD

GELAT'É2.0



Master Martini

Gelat'É2.0 is born from the experience of the Italian ice cream makers and Master Martini's research: a line of **liquid UHT specific bases** for the preparation of **artisan ice creams** that allows to produce, **quickly and easily**, tasty and high quality ice creams.

It's a mixture of ingredients **already balanced, free from preservatives** and **high pressure homogenized**, ready to be transformed into ice cream: simply pour it into the batch freezer!

The process of high pressure homogenization **increases the stability** of the mixture, keeping ice creams creamy and spreadable.



Ice cream made with GELAT'É2.0

- ✓ **Rich in taste**
- ✓ **Especially palatable**
- ✓ **Especially creamy**
- ✓ **Extremely easy to spread**
- ✓ **Can be customised to each taste**
- ✓ **Stable:**
 - thermal shock resistant
 - long duration in ice cream display freezer
- ✓ **Good volume yield**

✓ **V**ery easy to use: already balanced and ready to use

✓ **A**lready sterilised, homogenized and ripened

✓ **P**asteurization is not required

✓ **P**roduced with high quality ingredients

✓ **F**ree from hydrogenated fats, preservatives and gluten

GELAT'É2.0



Master Martini

THE RANGE

Gelat'É2.0 puts at the disposal of Italian gelato makers a complete range of products carefully designed to meet all their needs.



White

- ▶ It can be used to prepare "Fiordilatte" ice cream
- ▶ Milk-based
- ▶ Milk white colour
- ▶ With a delicate hint of sour cream
- ▶ By adding flavouring pastes, it's perfect to prepare all kinds of cream-based ice creams
- ▶ By adding variegating sauces, it's perfect to prepare variegated ice creams

Product	Taste	Indicative recipe for a pan	Lactose free	Gluten free	Hydrogenated fats free	Colorants free	Preservatives free	Aromatic hint
WHITE	Fiordilatte	3 litres		✓	✓	✓	✓	
	Ice creams prepared with pastes derived from oleaginous seeds	3 litres + 300 g paste + 150 g dextrose		✓	✓	✓	✓	
	Ice creams prepared with sugar pastes	3 litres + 300 g paste + 150 g cream		✓	✓	✓	✓	
	Variegated ice creams	3 litres + variegation		✓	✓	✓	✓	

White for fatty pastes

- ▶ it's already balanced, through the addition of sugar, to be used with flavouring pastes derived from oleaginous seeds, for example:
 - Hazelnuts
 - Pistachio
 - Walnuts
 - Almonds
 - Chocolate

Product	Taste	Indicative recipe for a pan	Lactose free	Gluten free	Hydrogenated fats free	Colorants free	Preservatives free	Aromatic hint
WHITE FP	Ice creams prepared with pastes derived from oleaginous seeds	3 litres + 300 g paste		✓	✓	✓	✓	

White for sugar pastes

- ▶ it's already balanced, through the addition of fats, to be used with sugar-based pastes, for example:
 - Torroncino
 - Mint
 - Biscuit
 - Fruit pastes (to prepare the classical milk-based fruit ice cream)

Product	Taste	Indicative recipe for a pan	Lactose free	Gluten free	Hydrogenated fats free	Colorants free	Preservatives free	Aromatic hint
WHITE SP	Ice creams prepared with sugar pastes	3 litres + 300 g paste		✓	✓	✓	✓	



Fruit

- ▶ It's specially formulated to:
 - make fruit sorbets
 - prepare water-based ice creams
- ▶ Milk and fat free
- ▶ You have only to add 50% of fresh fruit!

Product	Taste	Indicative recipe for a pan	Lactose free	Gluten free	Hydrogenated fats free	Colorants free	Preservatives free	Aromatic hint
FRUIT	For water-based fruit ice creams	2 litres + 1 kg fresh fruit		✓	✓	✓	✓	

Cocoa

- ▶ It's specially formulated to make chocolate ice creams
- ▶ With the typical colour of milk chocolate
- ▶ Milk chocolate flavour is enhanced by a hint of bitter cocoa
- ▶ With 7,5% of cocoa
- ▶ Milk-based ice cream

Product	Taste	Indicative recipe for a pan	Lactose free	Gluten free	Hydrogenated fats free	Colorants free	Preservatives free	Aromatic hint
COCOA	For chocolate ice cream	3 litres		✓	✓	✓	✓	Chocolate

Extra Dark

- ▶ With the typical colour of dark chocolate;
- ▶ With the strong taste of bitter cocoa
- ▶ 15% of chocolate
- ▶ Absence of milk enhances the chocolate taste

Product	Taste	Indicative recipe for a pan	Lactose free	Gluten free	Hydrogenated fats free	Colorants free	Preservatives free	Aromatic hint
EXTRA DARK	For extra dark chocolate ice cream	3 litres		✓	✓	✓	✓	Chocolate extra dark

Vanilla

- ▶ It's specially formulated to make vanilla ice cream
- ▶ The hint of vanilla is delicate with a well balanced flavour
- ▶ With the precious vanilla from Madagascar
- ▶ It has a light yellow colour
- ▶ Milk-based ice cream

Product	Taste	Indicative recipe for a pan	Lactose free	Gluten free	Hydrogenated fats free	Colorants free	Preservatives free	Aromatic hint
VANILLA	For vanilla ice cream	3 litres		✓	✓		✓	Vanilla

Custard

- ▶ It is specially formulated to make custard ice cream (egg-based)
- ▶ Ice cream has a strong yellow colour
- ▶ This flavour is featured by the intensity of the egg-yolk taste
- ▶ With 3% of yolk
- ▶ Milk-based ice cream

Product	Taste	Indicative recipe for a pan	Lactose free	Gluten free	Hydrogenated fats free	Colorants free	Preservatives free	Aromatic hint
CUSTARD	For custard ice cream	3 litres		✓	✓		✓	Egg

Improver

- ▶ Milk concentrated base, with a high content of proteins and fats
- ▶ Sugar free, with a correct balance of stabilizers and emulsifiers,
- ▶ To get a white base that can be customized by addition of pastes, it must be:
 - diluted with whole milk
 - added with sugars

Product	Taste	Indicative recipe for a pan	Lactose free	Gluten free	Hydrogenated fats free	Colorants free	Preservatives free	Aromatic hint
IMPROVER	Fiordilatte	1 litre + 1,2 litres milk + 400 g sugar + 200 g dextrose + 50 g cream		✓	✓	✓	✓	