# PREMIUM GELATO & DESSERTS



Choose from our authentic gelatos or artisan desserts for a uniquely satisfying experience. Crafted with all-natural, organic, and non-GMO ingredients, Emilia Foods ensures no artificial additives, colors, or flavors, and avoids crops grown with synthetic pesticides or herbicides.

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# **PREMIUM GELATO & DESERTS**

# ITALIAN GELATO

01

Crafted with care in Sardinia, Italy, our premium gelato and desserts feature locally sourced fresh milk, high-quality fruits, and pristine water from the Limbara mountain..

# 1.1 Gelato & Sorbets



# SAVOR THE ESSENCE OF ITALIAN DESSERT WITH OUR CAREFULLY CRAFTED GELATO

Made in Italy using fresh milk and premium ingredients for a rich, creamy texture and unparalleled taste.

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	Ice Ceam	Gelato	Sorbet
Origin:	USA	ltaly	Ancient Persia and Rome
Base Ingredients:	Cream, milk, sugar, eggs	Fresh milk, sugar, fresh ingredients, less cream	Water, sugar, fruit puree or juice
Fat Content:	High (typically 10-18%)	Lower (4-8%)	None
Air Content:	High (up to 46%)	Low (20-30%)	Low (20-30%)
Texture:	Rich, creamy, and fluffy	Dense & smooth	Light & lcy
Serving Temperature:	Colder (-20°C/-4°F)	Warmer (-10°C/14°F)	Colder (-20°C/-4°F)
Flavor Intensity:	Moderate due to higher fat and air content	Stronger & more intense	Bright and refreshing
Customization:	Various flavors, mix-ins, and toppings	Highly customizable	Limited to natural fruit
Dietary Considerations:	Often contains dairy and eggs	Contains dairy, less cream	Typically dairy-free and egg-free

50



# 1.1 GELATO & SORBETS

Our premium ingredients and traditional artisanal process create exceptional gelato; super creamy, homogeneous, and bursting with flavor.

# **GELATO BASE**



# **SORBET BASE**



Seasonals

Sicilian Lemon



Cheesecake

Strawberry



Mango



Wildberry





Sicilian Orange Cold Brew Coffee

# **SWIRLS**



Caramel



Gianduja



Hazelnut



Chocolate



Lemon



Salted caramel



Strawberry



Cherry



Raspberry

# **TOPPINGS**



Meringues





Chocolate Chips Chocolate Curls













Hazelnut



Peanut









**Sprinkles** 

Almond

Cookie crumble (chocolate, butter, amaretto)

# **LAYERERED GELATO**



#### Vanilla Brownie

Chocolate Gelato, Chocolate Brownie Chunks, Hazelnut Spread, Vanilla Gelato, Chocolate Crumble.



#### Torta della Nonna

Cream Gelato, Almonds, Almond Sauce, Lemon Cream Gelato, Cookie Crumble



#### **Yummy Caramel**

Fior di Latte Gelato, Chocolate Crumble, Salted Caramel, Vanilla Gelato, Caramelized Cookie Crumble



#### **Cannolo Siciliano**

Ricotta Gelato, Cannoli Wafer, Mixed Chocolate Drops and Cubed Candied Orange, Ricotta Gelato, Cannoli Wafer



#### Crema della Mamma

Chocolate Gelato, Biscuit Crumble, Cherry Puree with cherry pieces, Cream Gelato, Chocolate Crumble



#### Cheesecake

Cream Cheese Gelato, Biscuit Crumble, Mixed Berry Sauce, Raspberry Gelato, Biscuit Crumble.



# **PREMIUM GELATO & DESERTS**

# **NOVELTIES**

02

Our novelties line presents a deliciously diverse selection crafted with premium ingredients, customizable options, and unmatched convenience.

- 2.1 Gelato Bars
- 2.1 Yogurt Bars
- 2.2 Cones
- 2.3 Fruit Bars & Pops



# **KEY FEATURES:**

- **Differentiation:** Unique and innovative product assortment, ensuring differentiation for consumers.
- Consumer Satisfaction: Made with high-quality ingredients and crafted to satisfy consumer cravings.
- **Flexibility:** Tailor orders to meet market needs with custom options for formula and packaging.
- **Seasonal Appeal:** Diverse flavors and formats, perfect for year-round consumer engagement and seasonal promotions.

# **PACKAGING**



# 2.1 GELATO BARS

Made with authentic Italian gelato, rich in butterfat, crafted solely with fresh milk or with Italian-sourced fruits, and devoid of artificial flavors or colors.



#### **COVERED GELATO BARS**



- Vanilla & Milk Chocolate
- Vanilla & Dark Chocolate
- Sea Salt Caramel & Dark Chocolate
- Sea Salt Caramel & Milk Chocolate
- Raspberry Swirl & Dark Chocolate
- Sea Salt Caramel & Dark Chocolate
- Sea Salt Caramel & Milk Chocolate with Almond Crumble
- Caramel Swirl & White Caramel
   Chocolate and Cookies Crumble
- Pistachio Swirl & White Pistachio Chocolate and Pistachio Crumble



# 2.2 YOGURT BARS

- Yogurt
- Wildberries
- Citrus Fruits



# **2.3 CONES**

- Cocoa & Vanilla
- Chocolate
- Milk



# 2.4 FRUIT BARS & POPS

- Lemon
- Pineapple
- Mango, Passion Fruit, Peach
- Raspberry

- Strawberry
- Wildberries
- Strawberries, Cherries, raspberries, blueberries

# CHOOSE A BISCUIT CHOOSE A BISCUIT Cocoa Cookie Cocoa & Vanilla Cocokies & Cream Vanilla



# **PREMIUM GELATO & DESERTS**

# **DESSERTS**

02

Our desserts are an epitome of classic Italian confectionery. Made with the finest Italian raw materials and crafted by master chefs who have honed their skills for generations, our desserts exude the unmistakable quality of restaurant-grade delicacies.

- 3.1 Single Serve
- 3.2 Cakes
- 3.3 Italian Gelato Macarons



# **KEY FEATURES:**

- **Diverse Selection:** Choose from a wide variety of flavors and options.
- **Convenient Packaging:** Ready-to-eat single servings for quick enjoyment.
- **Premium Ingredients:** Crafted with the finest and freshest ingredients.
- **Elegant Presentation:** Perfect for special occasions and gatherings.
- **Controlled Portions:** Enjoy without overindulging with single servings.

# **PACKAGING**





# 3.1 SINGLE SERVE

Every bite of our desserts is a symphony of flavors, textures, and aromas, meticulously composed to satisfy the most discerning palates and leave you craving for more.

# **GELATO BOMBS**



- Pistachio
- Lemon
- Coffee
- Cheesecake

# **MINI MOUSSE**



- Yogurt and Berries
- Chocolate
- Lemon
- Chocolate with Butter Caramel

# **LAVA CAKES**



- Chocolate cake with Molten Chocolate
- Chocolate cake with Molten
   Salted Caramel
- Chocolate cake with Molten White Chocolate
- Chocolate cake with Molten Pistachio
- Vanilla cake with Molten Lemon Curd

# **MINI CAKES**



- Tiramisù al Mascarpone
- Lemon Dalia
- Berries Dalia
- Tiramisù Dalia

# **QUADROTTI**



- Mango
- Lemon
- Chocolate
- Tiramisù
- Hazelnut
- Meringue



# 3.2 CAKES

Irresistible gelato cakes, crafted with a luscious gelato layer atop a delicate sponge base. Or traditional Italian recipe cakes, pre-cut and perfect for sharing.

# **GELATO CAKES**



- Gelato Strawberry & Vanilla
- Gelato Cocoa & Vanilla

# **CREPE CAKES**



- Chocolate & Gianduja
- Strawberry
- Wildberries
- Pistachio
- Tiramisù

#### **ITALIAN TORTE**



**AVAILABLE IN 8, 12 OR 16 SLICES** 

- Wild Berries
- Lemon
- Cocoa & Eggnog
- Mango & Cocunut
- Chocolate
- Cream & Strawberry
- Cheesecake Strawberry

- Coffee
- Tart pere e ciocoolato
- Chocolate & Raspberry
- Cheesecake figs
- New York Cheesecake
- Lemon Tart & Meringue
- Cheesecake Caramel

- Cheesecake Wildberry
- Tart Cream cheese e limone
- Tart Cream Cheese e gocce cioccolato
- Tart stawberry
- Tart wildberry
- Tart fruit mix



# **3.3 ITALIAN GELATO MACARONS**

By pairing French Macarons with our in-house creamy Italian gelato-style filling, we've created a sophisticated addition to frozen desserts.

# **SHELL COLOR**



Light Brown



Yellow



Green



White



Brown



Red

# **GELATO FILLING**



Chocolate



Raspberry



Lemon



Sea Salt Caramel



Hazelnut



Pistachio



Vanilla



Mango



Pinapple



Guava

# **AVAILABLE IN 6, 12 OR 24 PIECES**

