

See your PFG-AFI Sales Rep for Samples

*Piancone*  
Brand

# gelato

*Gelato* is Italy's version of Ice cream, with three major differences.

First, gelato has significantly less butterfat than the typical 18-26% found in Ice Cream. Tests conducted, confirm Piancone Gelato has less than 8% butterfat. However, less fat does not mean less taste. With the lower butterfat and all natural ingredients, gelato is considered to be a ultra premium ice cream. Therefore, the customer will taste the full flavor of gelato immediately.

Second, gelato has a much higher density than ice cream. Ice cream is produced by mixing cream, milk and sugar, then adding air to "fluff" it. Manufacturers add air because it nearly doubles the quantity of their product, but it cuts the quality in half. No air is added to gelato, the result is a higher quality dessert with a richer creamier taste.

Third, Gelato is served slightly warmer than ice cream. While both gelato and ice cream are served well below the freezing temperature of 32 degrees, gelato is Served 10-15 degrees warmer than ice cream. Because gelato is a softer product The taste is further enhanced as it melts in the mouth.



102938	Spumoni Gelato	1/5 LT
102985	Vanilla Bean Gelato	1/5 LT
118599	Cappuccino Gelato	1/5 LT
233291	Dark Chocolate Gelato	1/5 LT

233294	Hazelnut Gelato	1/5 LT
233298	Pistachio Gelato	1/5 LT
238668	Raspberry Sorbet	1/5 LT
103142	Mango Sorbet	1/5 LT