



FOREVER COOL.

GELATO | SORBETTO | NON-DAIRY FROZEN DESSERTS | SOFT SERVE
FOR FOODSERVICE & RETAIL PRIVATE BRANDS



"EVERYTHING YOU CAN IMAGINE IS REAL."
-PABLO PICASSO

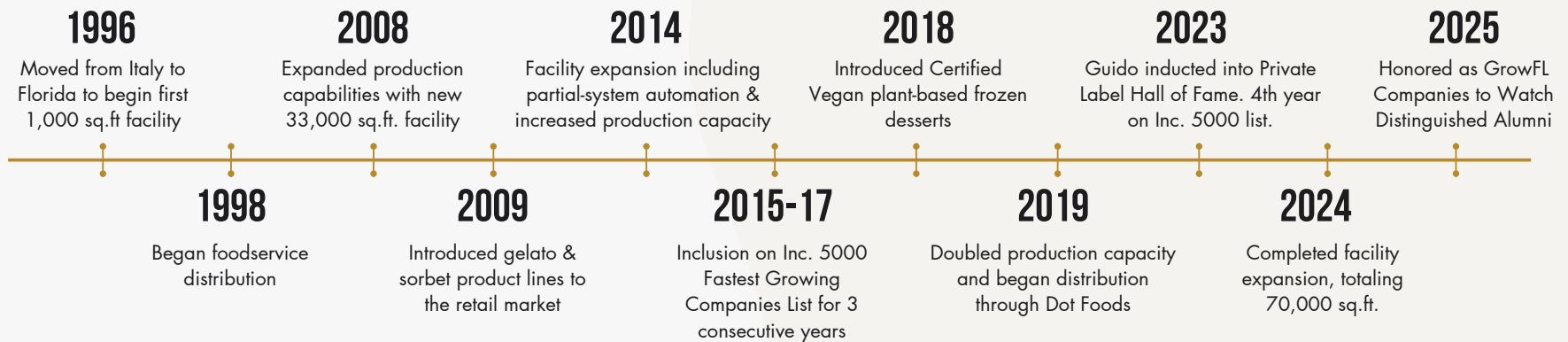
OUR STORY

ALL BECAUSE TWO PEOPLE FELL IN LOVE...

In 1996, with just their love for each other and a drive to achieve the American dream, Guido and Simona overcame all obstacles to become the **first company to import Italian equipment to the United States.**

Today, after years of consecutive growth, **G.S. Gelato is the leading manufacturer** of branded and private label gelato, sorbetto, soft serve, and non-dairy frozen desserts for the foodservice and retail/grocery industries.

AUTHENTICITY
SAFETY
QUALITY
PASSION



G.S. GELATO IS THE STORY OF LOVE, PASSION, PERSEVERANCE, AND THE PHILOSOPHY THAT "WHEN YOU BELIEVE, ALL THINGS ARE POSSIBLE."

OUR FACILITY

ON THE CUTTING EDGE OF INNOVATION

Operating out of a 70,000 square-foot Kosher Certified manufacturing facility, G.S. Gelato combines Italian tradition with forward-thinking innovation.

With a current production capacity of 2.7 million gallons per year—**and plans to double that within the next year**, we are fully equipped to support large-scale partners and growing national programs.

Our expert R&D team stays ahead of global trends and swiftly adapts to evolving market demands, offering the **flexibility to formulate any product for any client**. Every batch reflects our commitment to authenticity, elevated by modern technology and a deep understanding of what today's consumers crave.



Certified Vegan
Products Available!

QUALITY ASSURANCE

ROOTED IN QUALITY & EXCELLENCE

Food safety touches everything in our facility.

From the receiving of dry goods and packaging, the pasteurization process, the production process, the boxing of finished product process, and finally the outbound shipping process, **we have analyzed all food safety threats and have established standard operating procedures and guidelines that are followed to guarantee a safe product.** The designated SQF Practitioner is responsible for overseeing, verifying, and validating that **all GMP's, SOP's, CCP's, and CQP's are being followed.**

The methods in assuring that our safety procedures in place are effective include but are not limited to:

- Staff Training
- Record Keeping
- Environmental Testing
- Allergen Testing
- Weight Control Checks
- HR1 Testing
- Pest Control
- Random inspections of finished product
- Quarterly and Annual Audit(s)



CERTIFIED FOR OVER 16 YEARS

OUR PRODUCTS

AUTHENTIC ITALIAN. MADE IN AMERICA!

As the **first wholesale gelato manufacturer** in the U.S., we have spent **three decades** innovating in flavors, packaging, and R&D—serving both the grocery/retail and foodservice industries.

We are more than just a manufacturer, we're your partner in creating **custom solutions** tailored to your desires, necessities, and goals.

GELATO



- **Authentic Italian**
- Made with more milk than cream
- **Rich & creamy**
- **Denser** than ice cream
- **Intense** flavor!

SORBETTO



- Made just like gelato, but with **no dairy!**
- Crafted with fruit & water
- Fat & trans-fat free
- Smooth & velvety (not icy!)
- **Naturally vegan**

NON-DAIRY FROZEN DESSERTS



- Crafted with Oatmilk, Coconutmilk, Cashewmilk, Almondmilk, Peanutmilk or Pecanmilk!
- **Certified Vegan (available)**
- Less sugar than traditional ice cream
- **Loaded** with vitamins, antioxidants and fiber!
- **Creamy texture**, without the cream!

SOFT SERVE



- No mixing, no measuring, just **thaw, shake & pour!**
- Available in gelato, sorbetto, non-dairy, and yogurt
- Crafted with **premium ingredients**
- Packed with **live & active cultures**

WHAT IS GELATO?



GELATO

Made with milk. Contains less fat than ice cream.

Churned slowly, incorporating less air (25-50% overrun). Results in **dense, velvety texture.**

Lower fat content (5-7%) creates more **intense** flavor experience.

Stored and served at a warmer temperature than ice cream*, creating **immediate flavor.**

BASE

TEXTURE

FAT

OTHER



SORBETTO

Made just like gelato, but with **fruit and no dairy!**

An abundance of fruit creates a **smooth & velvety** mouthfeel - not icy!

Fat & trans-fat free!

Allergen & gluten free.
Naturally vegan.

BASE

TEXTURE

FAT

OTHER



NON-DAIRY

Crafted with a **dairy alternative** base (coconut, oat, almond, cashew, peanut, or pecan)

Smooth and **"creamy"** without the cream.

Less fat than ice cream, plus **zero cholesterol!**

Dairy-free.
Allergen-free options.
Good source of **fiber.**

*Storing: 0°F to 10°F vs. -20°F to -10°F (IC)

*Serving: 10°F to 20°F vs. 6°F and 10°F (IC)

A close-up photograph of several metal trays filled with various flavors of gelato. The trays are arranged in a row, showing different colors and textures. From left to right, there is a dark chocolate gelato, a light yellow gelato, a pink gelato with dark chocolate swirls, and a light-colored gelato with dark chocolate swirls. The background is a solid magenta color.

FOODSERVICE
INDUSTRY

EFFORTLESS INDULGENCE

The kitchen is your canvas. Let gelato be the work of art! Choose from our stock flavors or co-create a tailor-made flavor with us! With its ease of implementation, adding gelato to your menu is as effortless as it is rewarding.



QUALITY & VERSATILITY

Our products are ready-to-serve, perfect for both front or back-of-house operations. Whether enjoyed as a standalone item or paired with other drinks and desserts, they are the perfect fusion of convenience and indulgence!

UNIQUE CUSTOMIZATION

We specialize in tailor-made solutions for multi-unit operators looking to innovate, turning your unique vision into reality through our capabilities and expertise.

TEMPTING PRESENTATION

Display cases and freezers offer the ideal platform for showcasing your authentic flavors, captivating customers who eat with their eyes first!

UNPARALLELED SUPPORT

Our comprehensive support includes equipment, supplies, flavors, and programs to offset your costs. With training and ongoing assistance, we help to ensure your gelato corner is a success!

TRENDS & INNOVATION



The "**Made in America**" movement is surging as consumers and businesses prioritize domestic manufacturing.



Nostalgic treats with a modern twist are trending with **73% of consumers**.

Gelato is still a growing segment in the foodservice industry! Its **growth is projected to outperform 92%** of all other foods, beverage, and ingredients over the next four years!



Demand continues to grow for **vegan, dairy-free** options due to health and dietary trends.



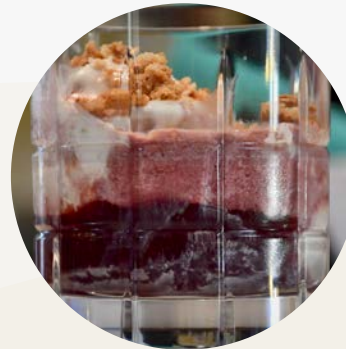
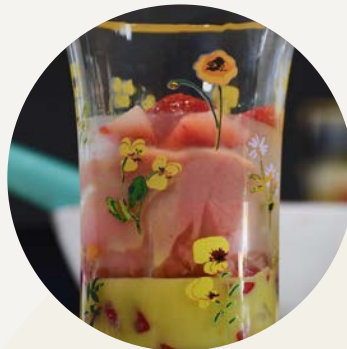
Consumers want **wellness-focused** treats with **less sugar** and **added benefits**, like fiber and protein.

With **47% of consumers** expressing interest in **hybrid dessert-beverage offerings**, affogatos and sorbet-based drinks are becoming standout menu items.



**CLASSICO
AFFOGATO**

**STRAWBERRY
LIMONCELLO
AFFOGATO**



**PEACH COBBLER
SANGRIA**

**BLOOD
ORANGE-TINI**



TEMPTING PRESENTATION

Food aesthetics heavily influence consumer behavior. Did you know?

- Visual appeal can influence food purchase decisions by up to **70%!**
- Well presented dishes **increase desirability by up to 66%**, significantly affecting perceived taste and willingness to pay.

BEFORE



AFTER



UNMATCHED CUSTOMIZATION

BRING YOUR FLAVOR TO LIFE!

Want a unique flavor without the risk of a private label? As the leading manufacturer of customized retail private brand gelato, sorbetto, and non-dairy frozen desserts, **we're bringing the first tailor-made gelato program to foodservice!**



STEP 1: YOU IDEATE

With decades of experience, our R&D team will help you craft a **one-of-a-kind** flavor.

STEP 2: WE CREATE

We'll turn your vision into a **ready-to-serve** indulgence in our state-of-the-art, Kosher-certified facility.

STEP 3: REPEAT

Re-order or design a new flavor any time with **manageable quantities** (1 pallet minimum per flavor; 294 cases- 146 fl.oz. pans).





FOODSERVICE COLLECTION

GELATO (1 - 146 FL.OZ.)

AMARETTO CHERRY

DOT 775348 | MFG 194002 | GTIN 00814443015220

BIRTHDAY CAKE

DOT 706387 | MFG 193032 | GTIN 00814443013905

BISCOTTI

DOT 706388 | MFG 192006 | GTIN 00814443013912

BLUE MONSTER COOKIE

DOT 706391 | MFG 193058 | GTIN 00814443013936

BUTTERFINGER

DOT 706393 | MFG 192005 | GTIN 00814443013950

CARAMEL COOKIE CRUNCH

DOT 706394 | MFG 193035 | GTIN 00814443013967

CARAMEL SEA SALT

DOT 706395 | MFG 193004 | GTIN 00814443013974

CHOCOLATE CLASSICO

DOT 706399 | MFG 193005 | GTIN 00814443014001

CHOCOLATE COOKIE CRUNCH

DOT 706400 | MFG 193031 | GTIN 00814443014018

COCONUT

DOT 706402 | MFG 193008 | GTIN 00814443014025

COLD BREW COFFEE

DOT 706385 | MFG 193007 | GTIN 00814443013899

COOKIES & CREME

DOT 706403 | MFG 193009 | GTIN 00814443014032

GREEN TEA

DOT 706418 | MFG 19020 | GTIN 00814443014087

HAZELNUT

DOT 706420 | MFG 191401 | GTIN 00814443014094

ITALIAN BUTTER PECAN

DOT 706422 | MFG 191601 | GTIN 00814443014100

JACK O'LANTERN

DOT 707496 | MFG 191606 | GTIN 00814443014599

MINT CHOCOLATY

DOT 706430 | MFG 191306 | GTIN 00814443014155

NUTELLA

DOT 706432 | MFG 191403 | GTIN 00814443014186

PEACH COBBLER AMARETTO

DOT 760127 | MFG 194607 | GTIN 00814443015145

PISTACHIO ITALIANO

DOT 706434 | MFG 191609 | GTIN 00814443014216

RASPBERRY CHEESECAKE

DOT 706437 | MFG 191802 | GTIN 00814443014247

REESES & CREAM

DOT 706438 | MFG 191801 | GTIN 00814443014254

SICILIAN PISTACHIO

DOT 706435 | MFG 191605 | GTIN 00814443014223

STRAWBERRY

DOT 706441 | MFG 196203 | GTIN 00814443014278

TIRAMISU

DOT 706442 | MFG 1920001 | GTIN 00814443014285

INDONESIAN VANILLA

DOT 706408 | MFG 1922003 | GTIN 00814443014476

TAHITIAN VANILLA

DOT 706444 | MFG 1922000 | GTIN 00814443014315

WHITE CHOCOLATE RASPBERRY

DOT 706407 | MFG 193002 | GTIN 00814443014339

WHITE PEPPERMINT BARK

DOT 707491 | MFG 192300 | GTIN 00814443013875

VALUE PACK (4 - 145 FL.OZ.)

MADAGASCAR VANILLA

DOT 706383 | MFG FS22004 | GTIN 00814443013288

BETTER QUALITY. BETTER VALUE. BETTER PRICE THAN ICE CREAM!

SINGLE-SERVE (48 - 3.6 FL.OZ.)

BIRTHDAY CAKE GELATO

DOT 714300 | MFG FMC3032 | GTIN 00814443014629

CHOCOLATE GELATO

DOT 714302 | MFG FMC3005 | GTIN 00814443014643

STRAWBERRY SORBETTO

DOT 714301 | MFG FMC6202 | GTIN 00814443014636



- Special Order
- Fall Seasonal
- Winter Seasonal

- Contains Dairy
- Contains Eggs
- Contains Soy

- Contains Gluten
- Contains Tree Nuts
- Contains Peanuts



SORBETTO (1 - 146 FL.OZ.)

BLOOD ORANGE

DOT 706390 | MFG 191203 | GTIN 00814443013929

LEMON

DOT 706426 | MFG 1912203 | GTIN 00814443014124

LEMON BLUEBERRY

DOT 764822 | MFG F000194 | GTIN 00814443015169

LIMONCELLO

DOT 706428 | MFG 1912202 | GTIN 00814443014131

MANGO

DOT 706429 | MFG 1913203 | GTIN 00814443014148

PINEAPPLE

DOT 764821 | MFG F000195 | GTIN 00814443015176

RASPBERRY

DOT 706436 | MFG 191201 | GTIN 00814443014230

STRAWBERRY

DOT 706440 | MFG 196202 | GTIN 00814443014261



NON-DAIRY FROZEN DESSERTS (1 - 146 FL.OZ.)

COCONUTMILK INDONESIAN VANILLA BEAN

DOT 715743 | MFG 2022003 | GTIN 00814443014674

COCONUTMILK VEGAN CHOCOLATE

DOT 706445 | MFG 193056 | GTIN 00814443014322

CASHEWMILK SALTED CARAMEL

DOT 715744 | MFG 2030042 | GTIN 00814443014766

OATMILK STRAWBERRY ALMOND CRISP

DOT 715892 | MFG 206204 | GTIN 0081444304858

OATMILK ISLAND VANILLA

DOT 721392 | MFG 2022008 | GTIN 00814443014988



SOFT SERVE (4 - 1 GALLON)

DREAMY CREAMY VANILLA

DOT 770366 | MFG IC1001 | GTIN 00814443011994



PACKAGING OPTIONS



SINGLE SERVE



**PAPER
PINT**



**PLASTIC
PINT**



SCROUND



QUART



**TWIN
PACK**



ROUND TUB



5-LITER STYLE



**SOFT
SERVE**

[illegible]

A large, vibrant pink watercolor splash dominates the upper half of the image. At the bottom, a dynamic splash of white milk or cream is shown, with several droplets rising from the main pool. The background is a clean, bright white.

GRAZIE MILLE

GSGELATO.COM

(850) 243-5455 | INFO@GSGELATO.COM | 1785 FIM BLVD. FORT WALTON BEACH, FL 32547