GS
GELATO

FOREVER COOL

GSGELATO.COM





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AUTHENTIC ITALIAN • SINCE 1996 • MADE IN AMERICA

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ALL BECAUSE TWO PEOPLE FELL IN LOVE

In 1996, Simona and Guido embarked on a daring adventure to **bring the taste of authentic Italian gelato to the United States**. From the very beginning, obstacles loomed large. We moved from Italy without knowing a word of English and imported our treasured Italian equipment, only to find out regulatory hurdles threatened to derail our dreams. With unwavering determination, we pressed on.

Fourteen grueling months passed before our equipment gained the approval of federal authorities, making us the **first manufacturer of authentic Italian gelato for wholesale production in the United States.**

After decades of consecutive growth, G.S. Gelato is the **leading U.S. manufacturer of gelato, sorbetto, and non-dairy frozen desserts for foodservice and private brand retailers.**

We welcome you to come along with us on our journey in creating the **world's most exquisite dessert creations!**



1996

Moved from Italy to the USA to begin first 1,000 sq.ft. facility in Florida

1998

Began **foodservice** distribution

2008

Expanded production capabilities with new 33,000 sq.ft. facility

2009

Introduced gelato & sorbet product lines to the retail market.

2014

Facility expansion: partial systems automation & increased production capacity

2015

2016

2017

Honored as one of **Inc. Magazine's Fastest Growing Private Companies** in the United States for **three consecutive years**!

2018

Introduced Certified Vegan **non-dairy frozen desserts**

2019

Doubled production capacity and began distribution through Dot Foods

2023

Guido inducted into **Private Label Hall of Fame**. 4th time on Inc. 5000 List

2024

Completed **major facility expansion** totaling 70,000 sq.ft.

2025

Honored as the 2025 **GrowFL Companies to Watch Distinguished Alumni**

2026

Here we grow again! 30 year anniversary + facility expansion

OUR
FACILITY



ROOTED IN QUALITY AND EXCELLENCE

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 few years, we are **fully equipped to support large-scale partners and growing national programs**.

Food safety touches on everything that takes place in our facility.

At G.S. Gelato, all principles of authenticity are in pure synchrony with modern technology. Our expert R&D department quickly adapts to a rapidly evolving market with full access to trends from around the world and **freedom to formulate any product for any client**.

From receiving ingredients to pasteurization, production, packaging, and shipping, **we analyze all food safety risks and follow strict SOPs to ensure a safe product.** Our SQF Practitioner oversees, verifies, and validates compliance with GMPs, SOPs, CCPs, and CQPs.

To ensure effectiveness, our safety procedures include but are not limited to:

- Hold & Release
- Staff Training
- Record Keeping
- Environmental Testing
- Allergen Testing
- Weight Control Checks
- Micro-Biological Testing
- HR1 Testing
- Pest Control
- Random inspections of finished product
- Social Responsibility Compliance
- Quarterly and Annual Audit(s)





ON THE CUTTING EDGE OF INNOVATION

We are not just a manufacturer; we are your partner in research and development. We transform ideas into reality, crafting desserts tailored to each client's goals, brand, and vision.

TAILOR-MADE SOLUTIONS

We specialize in **custom formulations**, from flavor and texture to inclusions and packaging. Every product starts with your goals and **ends with a frozen dessert uniquely yours**.

REGULATORY EXPERTISE

Our R&D and QA teams ensure **full compliance with CFR standards**, labeling accuracy, and certifications such as All Natural, Non-GMO, Vegan, and Zero Sugar.

FULL TRANSPARENCY

Collaboration drives our process. We work side-by-side with your R&D team, providing **complete visibility and feedback from concept to launch.**

TESTING FOR PERFECTION

Each formulation undergoes rigorous sensory testing: flavor, texture, color, and viscosity to ensure **unmatched quality and consistency.**

SPECIALIZED PROCUREMENT

We source the **finest ingredients from around the world** to create flavors that inspire, using premium raw materials as the foundation for every creation.

CONTINUOUS EVOLUTION

Innovation never stops at G.S. Gelato. From exploring new ingredients to adopting emerging technologies, we stay ahead of trends to **keep you ahead of the curve**.

INNOVATING INDULGENCE

As one of the first wholesale gelato manufacturers in the USA, G.S. Gelato remains on the **cutting edge of innovation** with respect to flavors, packaging, and research & development.

Over three decades, we have **expanded our capacity and capabilities**, providing **groundbreaking products** in the retail & foodservice industries.





GELATO

Made with milk and containing **less fat** than traditional ice cream, our gelato is slowly churned to incorporate **less air**, resulting in a **dense, velvety texture**. Served at a slightly warmer temperature than ice cream, it delivers an **immediate, intense burst of flavor** with every spoonful.



SORBET

Our sorbetto is crafted just like traditional gelato, but with an **abundance of fruit and no dairy**! The higher percentage of fruit gives it a **velvety mouthfeel** that's remarkably similar to gelato. **Pure and simple**, it's **free from fat, trans fat, allergens, and is naturally vegan.**

NON-DAIRY
FROZEN DESSERTS

Our non-dairy frozen desserts capture the rich, creamy texture of authentic Italian gelato, **crafted entirely without dairy or major allergens.** Each scoop is made with plant-based ingredients and a boost of fiber for a **feel-good indulgence** that satisfies today's **better-for-you** cravings.

Available with plant-based milk alternatives such as:

- Coconutmilk
- Pecanmilk
- Oatmilk
- Peanutmilk
- Cashewmilk
- Almondmilk

VEGAN



SOFT SERVE

THAW. SHAKE. POUR!

Our premium soft serve mix is that simple! Available in gelato, sorbetto, non-dairy, and yogurt, it's crafted with the finest ingredients and **packed with live & active cultures**, delivering exceptional taste, consistency, and profitability **without the hassle of mixing or measuring.**





ZERO SUGAR PER SERVING

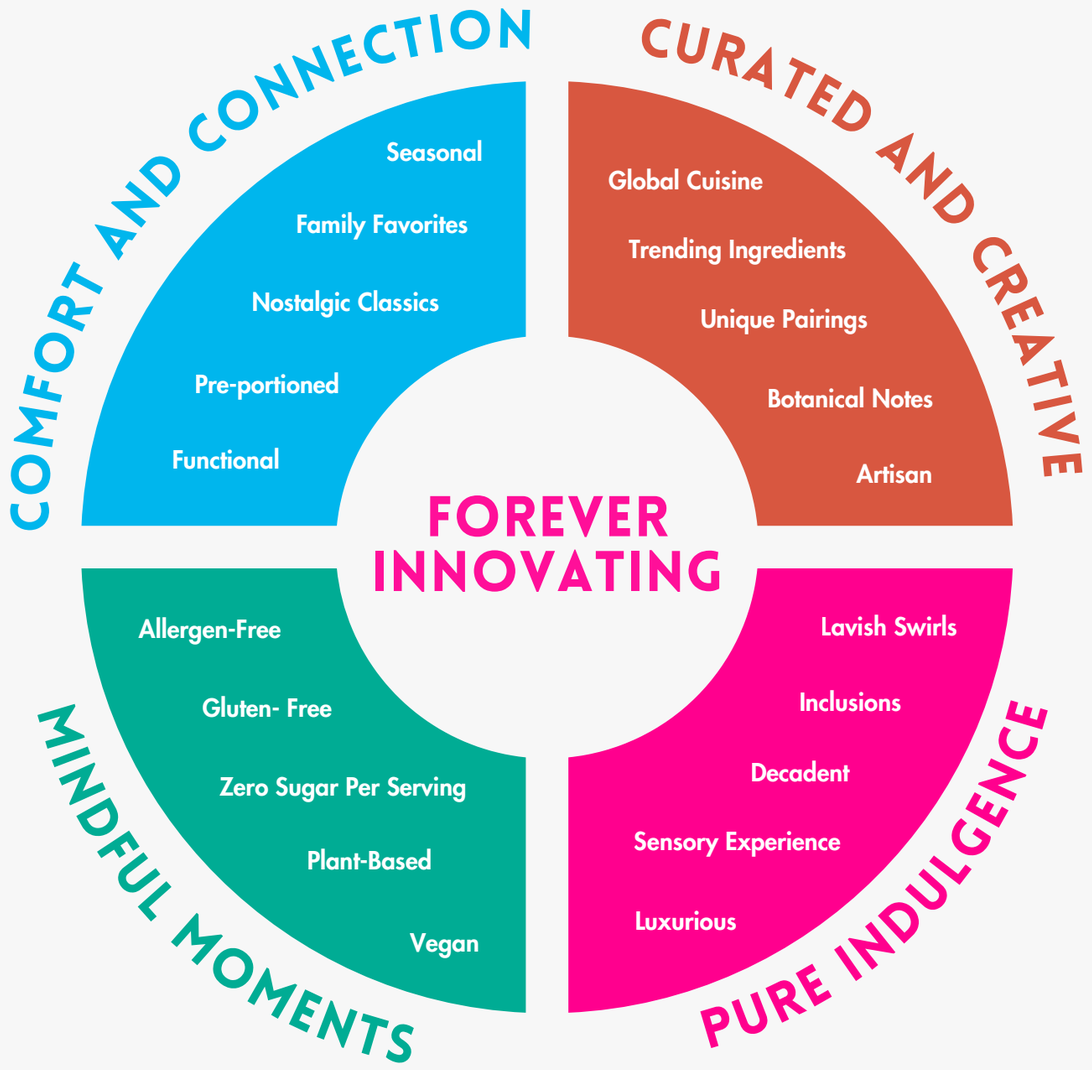
Zero sugar doesn't hold you back... it sets you free.

Our zero sugar per serving flavors were perfected by our master R&D team to **taste *just like* authentic gelato**: rich, creamy, and crafted for pure, unrestrained indulgence.



FOREVER COOL.

From mindful to indulgent, frozen desserts have always met us in the moment... evolving in name, shape, and trend, yet ever constant in comfort. Whether clean label, plant-based, or luxuriously rich, they mirror how we live, feel, and celebrate. From ancient beginnings to tomorrow's innovations, gelato will remain what it has always been: **forever cool.**



FLAVOR COLLECTION

MINDFUL MOMENTS

Simple, familiar, or better-for-you flavors.

AUTHENTIC ITALIAN GELATO

- Caramel Sea Salt
- Strawberry
- Chocolate
- Mixed Berry
- Pistachio
- Toasted Coconut
- Vanilla Bean
- Green Tea
- Ginger Turmeric
- Blackberry Basil
- Protein "Pumped Up" Vanilla
- Chamomile Hot Honey
- Blueberry Acai

SORBETTO

- Blood Orange
- Lemon
- Green Apple
- Mango
- Strawberry
- Raspberry
- Passion Fruit Guava
- Strawberry Lemonade

ZERO SUGAR/SERVING

Dairy or Non-Dairy

- Velvety Vanilla
- Guiltless Chocolate
- Summer Strawberry
- Toasted Coconut
- Matcha Green Tea
- Vanilla Chai

NON-DAIRY FROZEN DESSERTS

Crafted with plant-based milk alternatives

- Toasted Coconut
- Strawberry Swirl
- Island Vanill-ahh
- Purely Pistachio
- Vanilla Strawberry Choco Chunk
- Cold Brew Coffee
- Triple Chocolate

COMFORT AND CONNECTION

Classic, cozy flavors that bring warmth and nostalgia.

AUTHENTIC ITALIAN GELATO

- Birthday Cake
- Butterfinger
- Caramel Cookie Crunch
- Honey Roasted Butter Pecan
- Mint Chocolate
- Peach Cobbler Amaretto
- Pistachio Biscotti
- Cookies & Cream
- Peanut Butter
- Vanilla Caramel
- Spiced Chai Latte
- Ube
- Pumpkin Pie (Seasonal)
- Apple Pie (Seasonal)

SORBETTO

- Lemon Blueberry
- Mango Raspberry
- Pomegranate Blueberry
- Forest Berries
- Passion Fruit Blackberry
- Limoncello
- Sour Cherry

ZERO SUGAR/SERVING

Dairy or Non-Dairy

- Dark Chocolate
- Roasted Pistachio
- Browned Butter Pecan
- Mint Chocolate Chip
- Caramel Chocolate Chip
- Tuscan Tiramisu
- Cookies & Cream

NON-DAIRY FROZEN DESSERTS

Crafted with plant-based milk alternatives

- Birthday Cake
- Caramel Chocolate Crunch
- Butter Pecan
- Peanut Butter
- Vanilla Cookie Chip
- Chocolate Brownie

CURATED AND CREATIVE

Flavor-forward, innovative creations.

AUTHENTIC ITALIAN GELATO

- Amaretto Dark Cherry
- Cappuccino Biscotti
- Cold Brew Espresso
- Mocha Cookie Crumble
- Raspberry Cheesecake
- Tiramisu
- Cherry Chocolate
- Dark Chocolate Raspberry
- Limoncello Lavender Swirl
- Matcha Pistachio Strawberry Swirl
- Chocolate Cookie Butter Protein

SORBETTO

- Mango Pineapple Chamoy
- Pineapple Turmeric
- Pineapple Ginger
- Hibiscus Lime
- Watermelon Tajin
- Guava Lime
- Dragonfruit Lychee
- Tangerine Pineapple Sweet Basil

ZERO SUGAR/SERVING

Dairy or Non-Dairy

- Glazed Donut
- Salted Peanut Butter
- Cinnamon Roll Swirl
- Espresso Crème Brulée
- Maple Stroopwafel Swirl
- Banana Split Sundae
- Cocoa Nib Crunch
- Root Beer Float

NON-DAIRY FROZEN DESSERTS

Crafted with plant-based milk alternatives

- Raspberry Cheesecake
- Strawberry Almond Crisp
- Strawberry Chocolate Chunk
- Coconut Mango
- Miso Caramel
- Crunchy Almond Chocolate
- Mocha Fudge
- Saffron Pistachio

PURE INDULGENCE

Decadent flavors crafted to seize the moment.

AUTHENTIC ITALIAN GELATO

- Dubai-Style Chocolate
- Salted Caramel Cookie
- Triple Chocolate
- Dark Chocolate Chili
- Cinnamon Coffee Cake
- Chocolate Cookie Crunch
- Nutella
- Chocolate Hazelnut Butter
- White Chocolate Raspberry
- Pistachio Honeycomb
- Pumpkin Praline
- Reeses & Cream
- Peppermint Bark (Seasonal)
- S'mores (Seasonal)

SORBETTO

- Raspberry Sorbet + Chocolate Gelato
- Coconut Sorbet + Chocolate Gelato
- Banana Sorbet + Chocolate Gelato
- White Peach Bellini

ZERO SUGAR/SERVING

Dairy or Non-Dairy

- Fudgy Cookie Dough
- Chocolate Peanut Butter
- Salted Caramel Pretzel
- Caramel Pecan Crunch
- Black Cherry Chocolate

NON-DAIRY FROZEN DESSERTS

Crafted with plant-based milk alternatives

- Chocolate Peanut Butter
- Chocolate Caramel Pecan
- Dark Chocolate
- Himalayan Salted Caramel
- Mint Chocolate Chip
- Salted Caramel

With **customization** being our specialty, **our capabilities go far beyond this list**. Let's bring your flavor to life, **together**!



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 AND VERSATILITY

Our products are **ready-to-serve** 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!**







SEAMLESS DEVELOPMENT FROM IDEATION TO SHELF

From quaint boutiques to national supermarket chains, **experience the seamless integration of your brand values with our manufacturing expertise.** Elevate your frozen dessert aisle with offerings that will leave a lasting memory of amazing taste!

LOYALTY IS OUR PRIORITY

Increase your brand loyalty with our premium offerings, providing your customers with delicious and distinctive options they can't find anywhere else. By offering unique products under your store brand, you create a **specialized value proposition** that drives repeat purchases and long-term loyalty.



STRATEGIC DEVELOPMENT

Whether you're embarking on a new vision, elevating an existing product line, or developing a new LTO, we'll exceed your expectations. With specialized ingredients, packaging, and expert R&D all under one roof, there's no need to juggle multiple entities. Combining our deep understanding of the product and market trends, along with your unique inspiration, **we deliver exceptional results tailored to your brand.**

WITH YOU AT EVERY STEP

At G.S. Gelato, we take pride in offering unparalleled support. Our mission is to innovate frozen dessert collections that not only **foster loyalty** but also **ensure long-term success**. Our collaborative approach merges into a full commitment as if we are an **extension of your brand**.

PAPER PINT
16 FL.OZ.

PAPER QUART
32 FL.OZ.

TWIN PACK
2x - 30 FL.OZ.

PLASTIC PINT
16 FL.OZ.



SCROUND
30 FL.OZ.

SINGLE-SERVE
3.6 FL.OZ.
(spoon under the lid!)

SOFT SERVE (GALLON)
128 FL.OZ.

2.7 GALLON
346 FL.OZ.

5-LITER STYLE
146 FL.OZ.



ROUND TUB
145 FL.OZ.

For complete packaging specifications, scan here!



INNOVATING INDULGENCE

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