



FOREVER COOL

GSGELATO.COM



“EVERYTHING YOU CAN IMAGINE IS REAL.”

-PABLO
PICASSO

TABLE OF CONTENTS



1. COMPANY INTRODUCTION

Our Story	1
History of G.S. Gelato	2
Facility / Quality & Safety	3-4
Research and Development	5-6

2. OUR PRODUCTS

Our Products.....	7
Gelato & Sorbet	8
Non-Dairy Frozen Desserts	9
Soft Serve	10
Zero Sugar Per Serving	10
Forever Cool	11-12
Flavor Collection / Capabilities	13-14

3. INDUSTRIES WE SERVE

Foodservice	15-16
Retail/Grocery	17-18

Packaging Options	19-20
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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

2014

Facility expansion: partial systems automation & increased production capacity

2009

Introduced gelato & sorbet product lines to the retail market.

2008

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

2015

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

2016

2017

2023

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

2019

Doubled production capacity and began distribution through Dot Foods

2018

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

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



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**.



CERTIFIED VEGAN
PRODUCTS AVAILABLE!

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:

- 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)



RESEARCH AND DEVELOPMENT

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**.

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**.

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.

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.

TESTING FOR PERFECTION

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

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



CERTIFIED VEGAN
PRODUCTS AVAILABLE!



Almondmilk



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

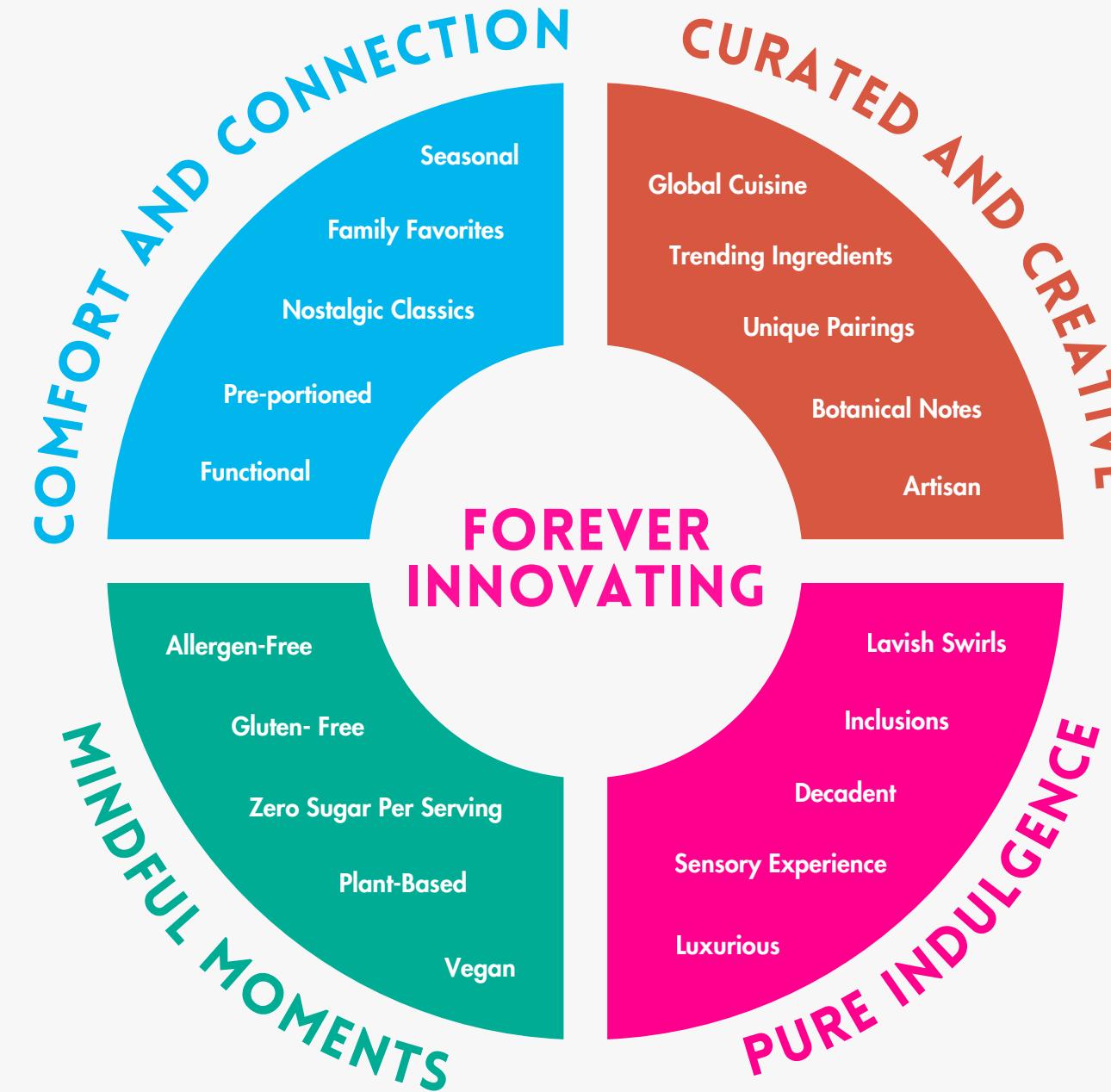
Zero sugar doesn't hold you back...
it sets you free.

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.

COMFORT AND CONNECTION

Classic, cozy flavors that bring warmth and nostalgia.

CURATED AND CREATIVE

Flavor-forward, innovative creations.

PURE INDULGENCE

Decadent flavors crafted to seize the moment.

AUTHENTIC ITALIAN GELATO

Vanilla Bean
Strawberry
Mixed Berry
Toasted Coconut
Chamomile Hot Honey
Blueberry Acai

Green Tea
Pistachio
Chocolate
Ginger Turmeric
Blackberry Basil

SORBETTO

Lemon
Green Apple
Strawberry Lemonade
Pineapple Ginger
Mango
Strawberry
Raspberry
Passion Fruit Guava

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

Honey Roasted Pecan
Peach Cobbler
Pistachio Biscotti
Caramel Sea Salt
Caramel Cookie Crunch
Birthday Cake

Spiced Chai Latte
Ube
Peanut Butter
Vanilla Caramel
Pumpkin Pie (Seasonal)
Apple Pie (Seasonal)

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

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

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

Tiramisu
Cappuccino Biscotti
Cold Brew Espresso
Mocha Cookie Crumble
Amaretto Dark Cherry
Raspberry Cheesecake

Dark Chocolate Raspberry
Cherry Chocolate
Matcha Pistachio Strawberry Swirl
Limoncello Lavender Swirl
Chocolate Cookie Butter Protein

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

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

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

Dubai-Style Chocolate
Salted Caramel Cookie
Triple Chocolate
Dark Chocolate Chili
Cinnamon Coffee Cake

Chocolate Hazelnut Butter
White Chocolate Honeycomb
Pumpkin Praline
Peppermint Bark (Seasonal)
S'mores (Seasonal)

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

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

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

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!**

TEMPTING PRESENTATION

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



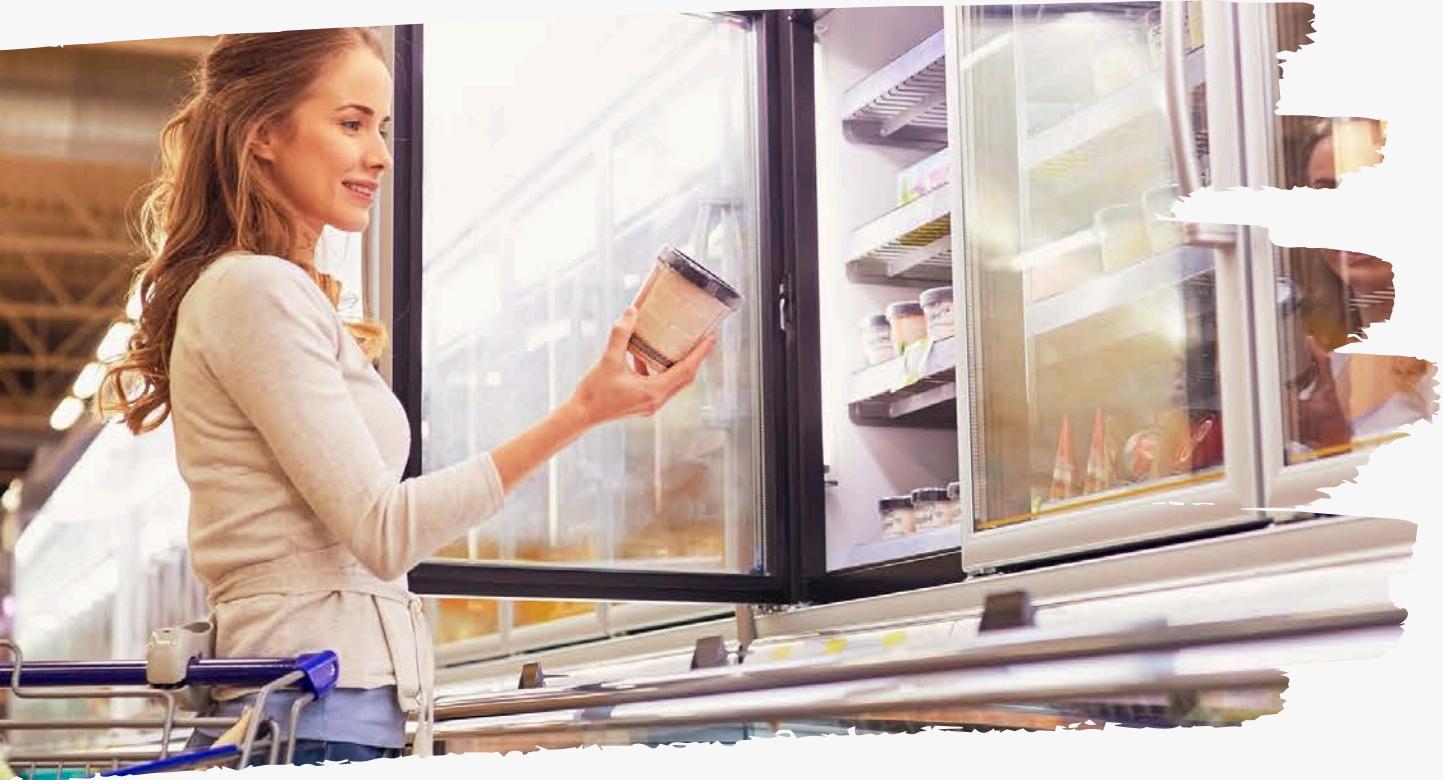
UNIQUE CUSTOMIZATION

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

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.**

PACKAGING OPTIONS



For complete packaging specifications, scan here!





INNOVATING INDULGENCE
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