



## ■ *The Artisanal Ice Cream Legend...*

The origins of Ice Cream date back to the 9th century and the first artisanal ice cream shop – *Gelateria* was established in Sicily as early as the 17th century.

Thanks to a long and established history in creative artisanal production, the popularity of Ice Cream has then spread across Italy and the rest of the world.

Today, the artisanal Ice Cream market represents up to 80% of the total Ice Cream market in Italy and approximately 30% of all Ice Cream in Europe.

Artisanal Ice Cream has a **fresh, natural** and **truly indulgent** reputation and therefore enjoys a broad appeal amongst consumers across the world.

## ■ *The Best Artisanal Ice Cream: the Italian Gelato*



Today, consumers tend to turn towards **simpler**, more **authentic** and **comforting** products. In this light, Italian Ice Cream only has benefits!

Typical Gelato is made out of fresh fruits, nuts or pure vanilla combined with milk and sugar (sometimes with cream and/or eggs). The **quality and the freshness of the ingredients** is of utmost importance to respect this traditional recipe.

**Authentic Italian Gelato** is **lighter on fats** than traditional ice cream yet **very indulgent**. The product lower overrun (20-40% vs. up to 100% overrun for other recipes) makes the Gelato a denser product with more intense flavor.

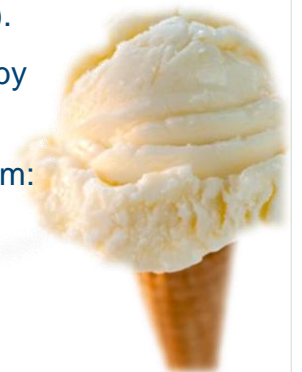
Although there are hundreds of different artisanal flavor variations, the most popular Italian classics include **Panna & Dairy** notes, **Nuts & Brown** notes and **Fruits** (citrus and berries).

In this light, Firmenich is delighted to offer you its **new flavors creations** inspired by the Italian Gelato leveraging Italian favorites!

Go Back to nostalgic classics tastes and rediscover the authentic taste of Ice Cream:

Be Inspired by the Indulgent & pampering profiles of Firmenich flavors:

*Authentic Italian Gelato Flavors*



## ■ Firmenich proposal: Authentic Italian Gelato flavors

Let Firmenich inspire you with our most **indulgent** and **authentic** Italian flavor profiles for your ice cream products. **All natural** Italian Gelato notes '*as if you were there*'...

Item Name	Item Number	Descriptors	Dosage (%)	Physical form	Product Nature	Allergens (14 major)	Halal°	Kosher°	EU Legal Restrictions
Panna	580397 T	Creamy, Fresh, Milky	0.050	Liquid	Natural Flavoring	None	YES	YES	None

*The Ice Cream Man Tip:* Gives a fresher cream taste to the traditional Italian Panna Ice Cream.

Item Name	Item Number	Descriptors	Dosage (%)	Physical form	Product Nature	Allergens (14 major)	Halal°	Kosher°	EU Legal Restrictions
Vanilla	555227 T	Vanillic, Biscuit, Buttery, Caramel	0.100	Liquid	Natural Flavoring	None	NO	YES	EU+CH max 1,2%

*The Ice Cream Man Tip:* Gives a rich and full body taste to your Ice Cream (Vanilla & Cream type).

Item Name	Item Number	Descriptors	Dosage (%)	Physical form	Product Nature	Allergens (14 major)	Halal°	Kosher°	EU Legal Restrictions
Pistachio	550842 SNI	Oily, Roasted, Green, Floral	0.170	Liquid	Natural Flavoring	Sesame	YES	YES	None

*The Ice Cream Man Tip:* To be used on its own or combined for a dreamy Ice Cream blend...

Item Name	Item Number	Descriptors	Dosage (%)	Physical form	Product Nature	Allergens (14 major)	Halal°	Kosher°	EU Legal Restrictions
Strawberry	550024 T	Fresh, Juicy, Sweet, Ripe	0.060	Liquid	Natural Flavoring	None	NO	YES	max 0.38%
Raspberry	550902 CE	Fruity, Sweet, Acidic, Green	0.120	Liquid	Natural Flavoring	None	NO	YES	None

*The Ice Cream Man Tip:* Authentic Berry taste for versatile applications: ice cream, sherbet, sorbet, ripple...

Item Name	Item Number	Descriptors	Dosage (%)	Physical form	Product Nature	Allergens (14 major)	Halal°	Kosher°	EU Legal Restrictions
Lemon	057701 A	Juicy, Sweet, Citral	0.020	Liquid	Natural Flavoring	None	YES	YES	None

*The Ice Cream Man Tip:* Authentic Lemon profile reinforcing the freshly squeezed taste of sun ripened Mediterranean lemons.

## ■ One step further with Firmenich...

Discover Firmenich and Danisco partnership in developing optimized ice cream solutions. **CREMODAN® Gelato 11** imparts real artisan Gelato texture in industrially produced ice cream. The combined expertise of Firmenich and Danisco provides break through innovative solutions... that add unique value to your Ice Cream products.

