

GELATO
CLUB

NATURAL INNOVATION



YSPIRA

GELATO, LATTE E PANNA
IN VALLESTURA DAL 1957

— GELATO CLUB SPA —



A FAMILY AFFAIR SINCE 1957

Gelato Club spa was born from the synergy between more than 60 years of experience into the Italian dairy economy of a dairy factory in the Alps and the commercial dynamism and a business vision of a young and energetic start-up Gelato Club srl. On the one hand the loyalty of the dairy factory for the mission to preserve the life of the mountain; on the other hand the entrepreneurial capacity and the innovative project of GC, in order to guarantee the Italian excellence all over the world.



The best of the both sides: THE PURITY OF THE ORIGIN and THE POWER OF THE INNOVATION!

The production site of the dairy factory from 1957 in the Stura, Maira and Grana valleys to ensure the high quality of the milk; the headquarter in Verona province as hearth of the commercial activity.



YSPIRA

GELATO, LATTE E PANNA
IN VALLESTURA DAL 1957



CROP

Our milk comes from Stura, Maira and Grana Valleys for a 100% Alps Milk



BREEDING

Our cows for a long time during the year graze free in the valley. A direct contact with the nature allows us to obtain a high selected raw material. Constantly supervised: Their health, Our quality



STORAGE AND TRANSPORT

Every day, we collect quintals of milk from our stalls. Every step is subjected to really meticulous controls

HERE IS OUR CHALLENGE: PRESERVING THE TASTE OF NATURAL ORIGIN THROUGH PROCESS INNOVATION. THAT'S HOW WE GIVE LIFE TO THE MOUNTAIN.



CONTROL

Before going through the processing, the milk is subjected to lots of controls to check its freshness and the respect for the hygienic criteria



PROCESSING AND PRODUCTION

Once the milk has passed all the controls, it's ready to be processed and to start the UHT treatment. Process that allows the realization of a multitude of products



DISTRIBUTION

We distribute our products respecting and protecting the cold chain terms. In this way we avoid damage and alterations at the structure of the product, ensuring to our customers freshness and quality



NATURAL INNOVATION

Our innovative gelato liquid mixture allows simply anyone to produce and taste a fresh and excellent gelato.

We guarantee the italian quality all over the world



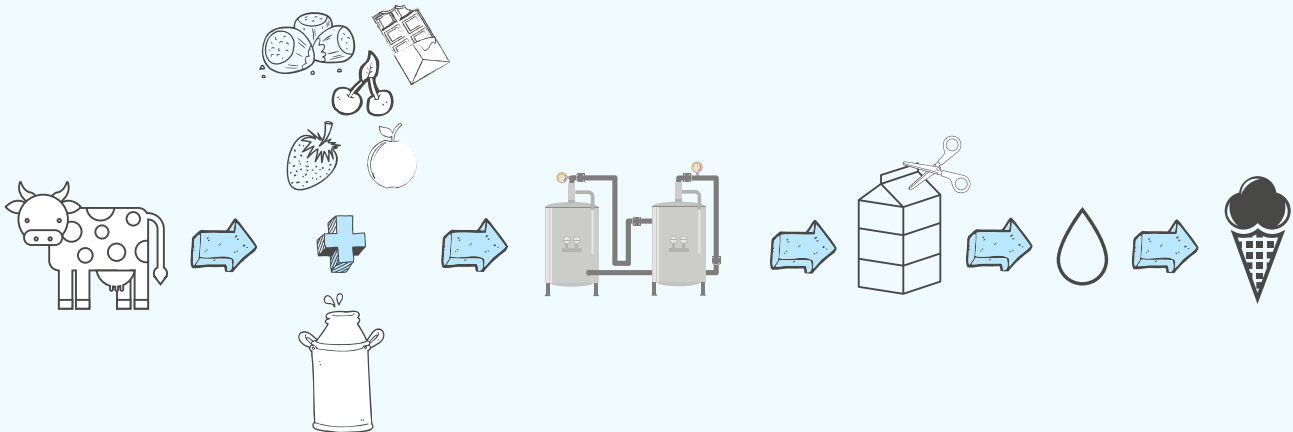
- NO DYES AND PRESERVATIVES
- 12 MONTHS SHELF LIFE AT ROOM TEMPERATURE
- NO COLD CHAIN
- NO SKILLS REQUIRED
- NO OTHER INGREDIENTS TO BE ADDED
- WORKS WITH ANY KIND OF MACHINES

JUST POUR IT AND TASTE IT!

FROM US TO YOU

For all our mixtures we use only **milk and cream from our cows**. We transform them in our plant in order to offer you a DELICIOUS and GENUINE products. You just need to open the carton, pour it into the machine at your disposal, wait the production time and serve it.

SIMPLE AND GENUINE !





WE LOVE YOUR BRAND AS OURS.

Thanks to our flexible and dynamic structure, we are able to satisfy all our customers: from the development of their own recipes to the creation of a customized packaging.

We tailor all our products around our clients needs.

CATALOG 2020



GELATO LIQUID MIXTURES

CREAM



- Fiordilatte
- Gentle Fiordilatte
- Vanilla
- Salted Caramel
- Chocolate
- Pistachio
- Coffee
- Hazelnut
- Hazelnut IGP
- Custard
- Zabajone
- Tiramisù

FRUIT



- Strawberry
- Passion Fruit
- Lemon
- Wild berry
- Mango Alphonso
- Raspberry
- Pineapple
- Coconut
- Mandarin
- Chestnut
- Melon



VEGAN



- Dark Chocolate

CATALOG 2020

GELATO LIQUID BASES

- Fat Base
- Skimmed Base
- Fruit Base
- Milk Clean Base
- Vegan Base
- Yogurt Base

SOFT ICECREAM

- Fiordilatte Special soft
- All flavours available for the gelato.

MILK AND CREAM

- UHT Whole Milk
- Cream for pastry 38%
- Cream for pastry 35%
- Whipped cream 35%
- Industrial cream 26%

PASTRY

- Pannacotta
- Coffee cream
- Zabajone
- Pastry cream
- Black drinking chocolate
- White drinking chocolate
- Tiramisù
- Parfait



Available sizes:
1L Tetrapak and
5L/10L Bag in Box.

GELATO CLUB



YSPIRA

GELATO, LATTE E PANNA
IN VALLESTURA DAL 1957

Headquarter

Via Pascoli snc
Affi, VR

Factory

Via Divisione Cuneense 9
Demonte, CN

Yspira.eu
info@yspira.it

A vintage metal milk can with a wooden handle and a glass bottle of milk are the central focus. The milk can is made of weathered metal and has a lid with a handle. A wooden handle is attached to the side with a metal ring. To the right is a clear glass bottle filled with white milk, topped with a gold-colored cap. The background is a soft-focus landscape with a body of water and trees.

GELATO CLUB

YSPIRED BY NATURE!!!