



## Easy Gelato from tasty fresh milk

A quality Italian  
product ready  
in minutes!

## Real Italian Ice Cream

Easy Gelato was developed through  
the expertise of the **Centrale del Latte  
della Toscana S.p.A.**, a market leader in

Tuscany in the milk and  
milk derivatives sector with

its **Mukki** brand, and it draws upon

the quality of the finest Italian artisanal ice cream  
tradition. On the strength of its renowned technologi-  
cal and innovative skills, and using its in-depth knowledge of the raw  
ingredients, the Centrale has launched a new, exclusive product range  
dedicated to the ice cream sector.

**Easy Gelato is a unique brand which represents a quality product with  
a high level of service.**



The mission of the Centrale del Latte is clear:  
**the pursuit of excellent quality.**

The company is **UNI EN ISO 9001**-, **UNI EN ISO 22000**-, **FSSC 22000**-, **BRC**-  
and **IFS**-certified and its on-site laboratory has received **UNI CEI EN  
ISO/IEC 17025** accreditation.



Know-how and technology, quality assurance and food safety:

**IN A WORD, EASY GELATO**

## The Product

**Easy Gelato** is a highly innovative preparation designed to make real, traditional Italian ice cream. The long-life liquid mixture can be used in both **batch freezers** and **soft machines** and comes in a practical, resealable 1 litre Tetra Pak Edge pack, ready for use.

**Easy Gelato does not contain preservatives, colours, palm oil or powdered milk:** the mixture contains only fresh milk and cream, pastes, sugar and other top quality ingredients. Easy Gelato preparations can be used alone or with other ingredients.

**All mixtures are gluten-free.**



### ENOUGH

with the long preparation times required by traditional ice cream and high professional competence

## The Benefits

1. Easy to use
2. Better work planning
3. Fewer investments



## Why choose



1. Long shelf life - product to be stored at room temperature.



2. Simplification of the production process.



3. Less investments required, thanks to the centralisation of the more complex phases.



4. Number of operations required of on-site staff is kept to a minimum.



5. Guarantees a product with constant quality across all sales outlets.



6. NO out of stock during business hours.



7. Flexibility of the 1 litre package with stopper.



8. Cost control.

## Easy to use:

ready in just minutes with three simple steps



batch  
freezers



soft machines



1. Shake the pack vigorously

2. Pour the mixture into the batch freezer or soft machine



3. 10/30' depending on the equipment

**1 litre = 15/20 tubs!**

A soft and delicious ice-cream just like a traditional gelato!

**easy Gelato**  
Miscela per gelato

PRODOTTO ITALIANO

Fiordilatte

Ice-cream production phase	Traditional Method	Easy Gelato
Blending base ingredients	10-20 minutes	-
Pasteurization	2-3 hours	-
Homogenization	5-10 minutes	5-10 minutes
Aging	10 hours	-
Freezing	15 minutes	10-30 minutes
Total	~12-13 hours	~15-40 minutes

## The range of flavours

Our blends are the result of unique recipes made with selected ingredients:  
**fresh milk, cream, sugar, chocolate, vanilla, coffee**

- **Vanilla:** may be used alone or as the base for creating flavours such as tiramisù, caramel, rum raisin, trifle, maraschino cherry and many more.
- **Chocolate:** may be used alone or enriched with toppings and sprinkles.
- **Lemon:** may be used alone or for making sorbet.
- **Yoghurt:** may be used alone or as the base for making rippled flavours and enriched with sprinkles.
- **Fruit base:** may be used to make flavours with all kinds of fruit, by adding it in pieces, preserves, puree or juice form.
- **Flordilatte:** may be used alone or as the base for creating flavours such as hazelnut, pistachio, stracciatella and many more.
- **Coffee:** may be used as the base for ice cream or for creating coffee cream.



*Delicate notes of vanilla.*

*The taste of real chocolate.*

*All the freshness of lemon.*

*A delicious yoghurt, for a variety of flavours.*

*For preparation of all fruit flavours.*

*The strong and intense flavour of coffee.*





Our fiordilatte  
tastes of milk.

## Our suggestions

### Fiordilatte



Coffee



Pistachio



Hazelnut

### + Bakery garnish



Chopped  
hazelnuts

### + Fruit



Coconut

### + Topping



Caramel

### Fruit Base



Strawberry



Wild berries



Peach



Chocolate



Biscuits



Banana



Kiwi



Wild  
berries



Black cherry



Chocolate



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