



Product data sheet

## Gelat'è2.0: the future of gelato

**Gelat'è2.0** is the Unigrà trademark dedicated to all those gelato makers **who want to respond in a simple and effective manner to new market requirements**. 2016 will be the year for all those who can be flexible and, at the same time, capable of producing quality products, saving money and meeting the demand for both classic and new flavours that also offer consumers benefits in terms of health.

### The Gelat'è2.0 line of liquid UHT bases guarantees:

- Quality of the finished product
- Food quality and safety
- Consistency of the product
- Cost savings: to produce it, all you need is a batch freezer!
- Ease of use
- Versatility of use
- Time saving: gelato is ready in just 12 minutes!
- Energy and water consumption savings
- Easy storage

**BiancoPanna** is one of the new products in the liquid UHT bases for making artisanal gelato. It stems from the desire to add a **100% dairy base**, to achieve a fuller taste and a cleaner label. **It is made with fresh milk and fresh cream, without vegetable fats and with the natural taste of cream**, so is excellent for making all types of cream-based gelato, because it brings out the flavour in an extraordinary way. By adding variegations, it is also perfect for creating an infinite number of customisations.

### Gelat'è2.0 OraSi Soya, now also with Stevia, sugar-free

Following the success of Gelat'è2.0 OraSi Soya, **an entirely non-dairy mix** for the soya drink OraSi, obtained from **soya produced in Italy and 100% Italian**, Gelat'è2.0 presents at SigeP **OraSi Soya with Stevia and sugar-free**. Another step toward those consumers who want to be able to enjoy the taste of gelato without feeling guilty because **Stevia** is a natural sweetener with no calories. Both products have a host of advantages:

- Suitable for anyone who is intolerant to gluten, milk and lactose
- Suitable for vegans and vegetarians
- Excellent creaminess, stability and spreadability
- Speed of preparation: ready in just 8 minutes!
- Easily customisable.

### 7 new flavours for "Brunelle"

From today, the **Le Brunelle** range of **fat-based creams** resulting from the experience of Unigrà and greatly appreciated for their ability to maintain a **smooth, creamy consistency and an excellent spreadability** at gelato temperature - is joined by 7 new flavours. **The three classic flavours**, hazelnut, white and dark chocolate, available in a plain version or with biscuit, **are joined by orange, strawberry, caramel, milk and hazelnuts, milk and chocolate, yoghurt and pistachio**.

There are a whole host of characteristics that make **Le Brunelle** an **irreplaceable product for gelato making**:

- Made without hydrogenated fats, preservatives and colourants and, in orange and strawberry versions, made with natural flavourings and colourants.
- Prepared with high quality ingredients



- Versatile uses: directly in pans served as gelato, for filling layers in pans, as sauces for cones, as toppings both on classic and soft gelato, as a filling for gelato cakes, semifreddo and pralines. A dedicated recipe book is available to help with the creation of all these specialities
- Simple to use because they are ready to use

### **Flavouring pastes**

Among the innovations for making each gelato unique, Unigrà also presents an expanded range of flavouring pastes. Made with carefully selected ingredients, **chocolate** and **gianduja** flavours are now available alongside the classic flavours (pistachio, hazelnut, vanilla, coffee, zabaglione, caramel, biscuit, tiramisù, marron glacè, and mint) and the fruit flavours (coconut, melon, strawberry, banana and raspberry).

*[www.unigra.it](http://www.unigra.it)*

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