



Make your own Italian Gelato with a Luscious Creamy Texture and Unique Flavour





La Ricetta del Gelato di Pà (recipe for “Gelato di Pà”) is a ready to whip UHT ice cream mix. A highly innovative product that can be whipped into delicious handmade quality ice cream without adding any other ingredients. **La Ricetta del Gelato di Pà** features important service-related factors that ensure remarkable qualitative, logistic and economic advantages: it does **not need refrigeration** for transport and storage; it does not need pasteurisation; the **simple processing method** yields a homogeneous product even in facilities where staff work on shifts.

Raw materials.

The excellent quality of Pascal products is guaranteed by top of the range raw materials chosen by privileging stocks from close-range production lines for rapid product processing. This ensures very high quality standards, freshness and unrivalled organoleptic features.

Variants.

La Ricetta del Gelato di Pà is available in several variants:

- **White base** specially made with specialised operators in mind; it is perfectly balanced to produce cream, and only requires the addition of choice ingredients to make the flavours decided by expert professionals;
- **Ready-to-make flavours:** the mix contains all ingredients required to produce a specific flavour, and only needs whipping, thus further simplifying the ice cream production process.

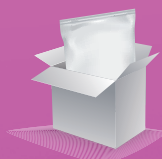
Flavours: Fior di Panna, Chocolate, Vanilla, Hazelnut, Coffee, Cream, Pistachio, Strawberry, Lemon, Berries.

Sizes.

We propose a wide range of packaging solutions, which are all recommended for professional use:



Tetrapak
1 L



Bag in box:
5 and 10 L

1,000 L bag-in-box pallets can also be requested.

All the above factors make “**La Ricetta del Gelato di Pà**,” the ideal ally for professionals in the sector.



Stabilimento e Sede Legale:
via Torino, 155 - 10028 Trofarello (TO)
www.pascalsrl.it