



CREMOSO

GELATO CATALOGUE

Why CREMOSO



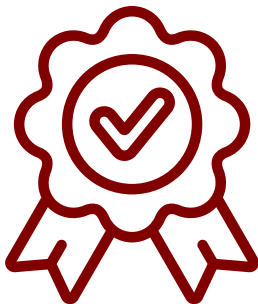
Experience

The Cremoso team brings over 20 years of experience in the gelato industry. As a company, we have also partnered with established Italian producers who have more than 50 years of expertise in the gelato market.



Personalization

Cremoso was founded as a gelato manufacturer. Our expertise in the field allows us to bring your ideas to life, with the capability to develop and produce customised products tailored to your vision. With the Cremoso team, the possibilities are endless.



Quality

Quality is one of our core values. We are committed to providing our clients with products that are both affordable and of exceptional quality. We never compromise on the fundamental principles required to produce authentic gelato.

GELATO LINES

All of the following flavours are available in our standard 5L format. Upon request, they can also be supplied in 1L, 500ml, and 125ml sizes.

CLASSIC COLLECTION



VANILLA

100% Vanilla Taste



CHOCOLATE

Chocolate Taste



CHOC CHIP

Light Vanilla base, choc flakes



COFFEE

Coffee Taste



SALTED CARAMEL

Salted caramel Taste



HAZELNUT

100% Hazelnut Taste



PISTACHIO

100% Pistachio Taste



MACADAMIA

100% Macadamia Taste



PANNA COTTA

Panna cotta Taste



DULCE DE LECHE

Latin American Caramel Taste



TIRAMISU'

Coffee, Mascarpone, Marsala Taste

CONFECTIONERY RANGE



BISCOFF

Biscoff base, Biscoff swirl



SNICKERS

Peanut base, peanut caramel swirl



BOUNTY

Coconut base, choc flake swirl



HONEYCOMB

Honey base, honeycomb choc swirl



PEANUT BUTTER

Peanut base, peanut butter swirl



ROCHER

Choc Hazelnut base, wafer choc swirl



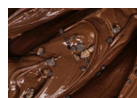
NUTELLA

Nutella base, nutella swirl



KIT KAT

Choc / White choc base, wafer swirl



MARS BAR

Choc Caramel base, Caramel flake swirl



TOBLERONE

Choc Almond base, Almond Honey swirl

VARIEGATE RANGE



CHERRY SWIRL

Fior di Latte base, amarena swirl



PASSIONFRUIT CHEESECAKE

Cheesecake base, passionfruit swirl



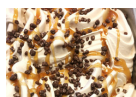
STRAWBERRY CHEESECAKE

Cheesecake base, strawberry swirl



WHITE CHOC RASPBERRY

White choc base, raspberry swirl



BANANA CHOC CARAMEL

Banana base, choc caramel swirl



COOKIES & CREAM

Cookies and cream base, oreo swirl

FANTASIA LINE



CHOC MINT

Mint base, choc flakes



POP BLUE

Blue Vanilla base



RAINBOW BUBBLEGUM

Cheesecake base, strawberry swirl

SORBET

Our sorbets are crafted using real fruit. Through our expertise and careful selection of ingredients, we have developed a product that is smooth, creamy, and well-balanced. The texture and mouthfeel closely resemble that of gelato.

SORBET COLLECTION



BLOOD ORANGE

Blood Orange Taste



CHERRY

Cherry taste



COCONUT

Coconut taste



LEMON

Lemon taste



MANGO

Mango taste



MIXED BERRIES

Strawberry, blueberry and raspberry taste



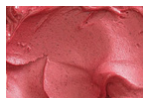
PASSIONFRUIT

Passionfruit taste



RASPBERRY

Raspberry taste



STRAWBERRY

Strawberry taste



WATERMELON

Watermelon taste



Build Your **BRAND**

To achieve the desired results, we develop products according to each customer's specifications, carefully considering flavour profile, allergen requirements, labelling and overall presentation.



TARTUFI

Originating from Pizzo in Calabria, Italy, the Tartufo is a celebrated creation in the world of gelato. In the late 1950s, gelato maker Giuseppe di Maria was preparing desserts for a feast to welcome a visiting prince. Running low on molds, he decided to shape the gelato by hand, creating the now-iconic dessert we know today as Tartufo.



CLASSIC TARTUFO

Our Classic Tartufo features a rich chocolate sauce at its core, enclosed within a small sphere of chocolate gelato. This is surrounded by a layer of hazelnut gelato and finished with a delicate coating of cocoa powder.

WHITE TARTUFO

Our White Tartufo features an Amarena cherry at its core, enclosed within a small sphere of vanilla gelato. This is surrounded by a layer of chocolate gelato and finished with a solid white chocolate couverture.



VEGAN TARTUFO

Our Vegan Tartufo features a dark chocolate sauce at its core, enclosed within a small sphere of dark chocolate sorbet. This is surrounded by a layer of coconut sorbet and finished off with roasted coconut shreds.