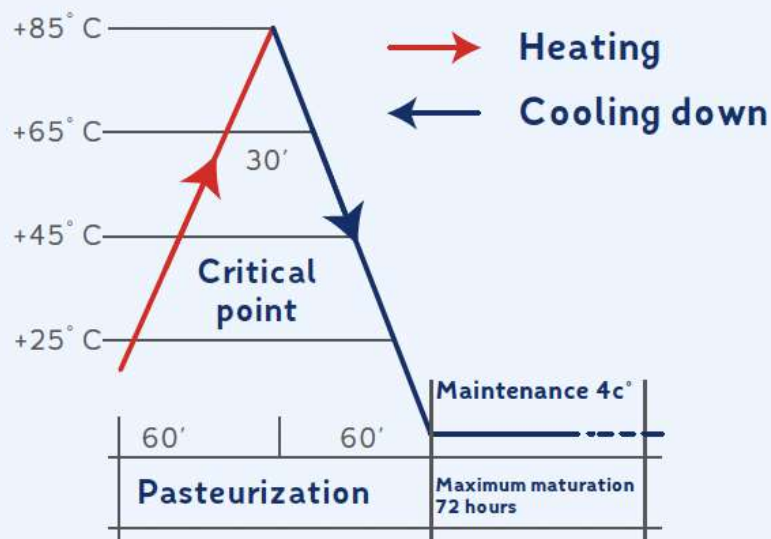


HOW TO MAKE GELATO

Production phases of gelato based on milk

1. Mixing of ingredients (Mix pasteurization)
2. Homogenization
3. Ageing
4. Freezing (chilling and air incorporation) of the gelato mix
5. Extraction of the gelato from the batch freezer and filling of the tub with the gelato, window display and sale.



Example of pasteurization process

PROCESS

HOT PROCESS PRODUCTION STEPS

Base + pasteurization

It takes place when you carry out the pasteurization of all ingredients. Hot working of the base mix is recommended when you produce large amounts of gelato. This base will be used in small fractions, extended over time (within 72 hours), followed by the addition of the aromatic paste during a second handling, before batch freezing. It's divided usually in:

- ▶ **LOW PASTEURIZATION**
65°C x 30 min
- ▶ **HIGH PASTEURIZATION**
85°C x 10 sec
- ▶ **CHOCOLATE PASTEURIZATION**
90 °C x 3 sec